

Technical data sheet for

E30M3 DOUBLE STACKED

GN 1/1 Manual / Electric Convection Ovens
Double Stacked on a Stainless Steel Base Stand



E30M3/2 E30M3/2C

E30M3 ovens shall be Blue Seal electrically heated Turbofan convection ovens. The ovens shall have a one piece vitreous enamel oven chamber, stainless top and sides and safe touch vented easy clean side hinged door that offers field reversible hinging. Ovens shall have capacity for three GN 1/1 pans. The ovens shall be controlled by a mechanical thermostat with a range of 50-260°C, a 60 minute bake timer, and feature a single halogen oven lamp. Ovens shall be able to be bench mounted on 76mm feet or mounted on oven stand model SK2731N. Ovens shall be fitted with a 13A cordset. Ovens shall be double stacked using Double Stacking Kits DSK272831 (adjustable feet option) or DSK272831C (castor option). Units shall be supplied in 100% recyclable shipping packaging.

Double stack models are supplied as two individual ovens and a double stacking kit for field assembly.

E30M3/2 - Double stack with adjustable feet base stand

E30M3/2C - Double stack with castor base stand

DOUBLE STACK FEATURES

- Two 3 Gastronorm GN1/1 pan capacity
- Compact 666mm depth x 810mm width
- Full stainless steel base stand
- Full stainless steel oven spacer frame
- Adjustable feet or castor models
- Guard rail for bottom oven

OVEN FEATURES (each)

- 3 Gastronorm GN1/1 pan capacity
- 100mm tray spacing
- 13A plug-in cordset fitted
- Mechanical thermostat 50-260°C
- 60 minute timer with time up alarm
- Single direction low-velocity fan
- 2.2kW heating elements
- Safe-Touch vented side hinged door (standard LH hinge).
Optional RH hinge (field convertible)
- Stay-Cool door handle
- Vitreous enamel oven chamber
- Plug-in continuous oven door seal
- Halogen oven lamp
- Anti-skid 50mm dia. 76mm high adjustable stainless steel feet
- 3 oven wire racks supplied
- 100% recyclable packaging

E30M3/2 E30M3/2C GN 1/1 Manual / Electric Convection Ovens Double Stacked on a Stainless Steel Base Stand

CONSTRUCTION - OVENS

Vitreous enamel fully welded oven chamber
Stainless steel front, sides and top exterior
Vitreous enamel oven fan baffle
Removable 3 position chrome plated wire side racks
Oven racks chrome plated wire (3 supplied)
Stainless steel frame side hinged door
5mm thick door outer glass
5mm thick low energy loss door inner glass
Full stainless steel welded door handle
Stainless steel control panel
Aluminized coated steel base and rear panels

CONSTRUCTION - DOUBLE STACKING KIT

All stainless steel construction
Welded 32mm and 38mm square tube front and rear frame
base stand
4 adjustable feet on E30M3/2
4 dia. 76mm swivel castors with 2 front castors dual wheel and
swivel lock on E30M3/2C
Stainless steel oven spacer frame
Stainless steel bottom oven vent extension

CONTROLS (each oven)

Power ON control panel indicator
Mechanical thermostat 50-260°C
Heating ON control panel indicator
Manual 60 minute timer
Time-Up control panel indicator and buzzer

CLEANING

Stainless steel top and sides continuous exterior panel
Vitreous enamel oven chamber
Fully removable chrome plated oven side racks
Removable porcelain enameled oven fan baffle
Easy clean door system with hinge out door inner glass (no
tools required)
Removable plug-in oven door seal (no tools required)

SPECIFICATIONS

Electrical Requirements
230-240V, 50Hz, 1P+N+E, 2.3kW, 9.5A
13A cordset fitted

External Dimensions

Width 810mm
Height 1611mm (E30M3/2)
1693mm (E30M3/2C)
Depth 666mm

Oven Internal Dimensions

Width 565mm
Height 425mm
Depth 395mm
Volume 0.09m³

Oven Rack Dimensions

Width 540mm
Depth 370mm

Nett Weight (double stack complete)
138kg

Packing Data (E30M3 ovens each)

83kg
0.46m³
Width 745mm
Height 710mm
Depth 875mm

Packing Data (Stacking Kit)

19kg (DSK272831 - adjustable feet)
22kg (DSK272831C - castor)
0.08m³
Width 590mm
Height 840mm
Depth 160mm

Supplied CKD for assembly on site

INSTALLATION CLEARANCES

Rear 25mm
LH Side 25mm
RH Side 25mm

CLEARANCE FROM SOURCES OF HEAT

A minimum distance of 300mm from the appliance sides
is required

Double Stacking Kits

For after market double stacking two E30M3 convection ovens
DSK272831 - Double stacking kit - adjustable feet
DSK272831C - Double stacking kit - castor



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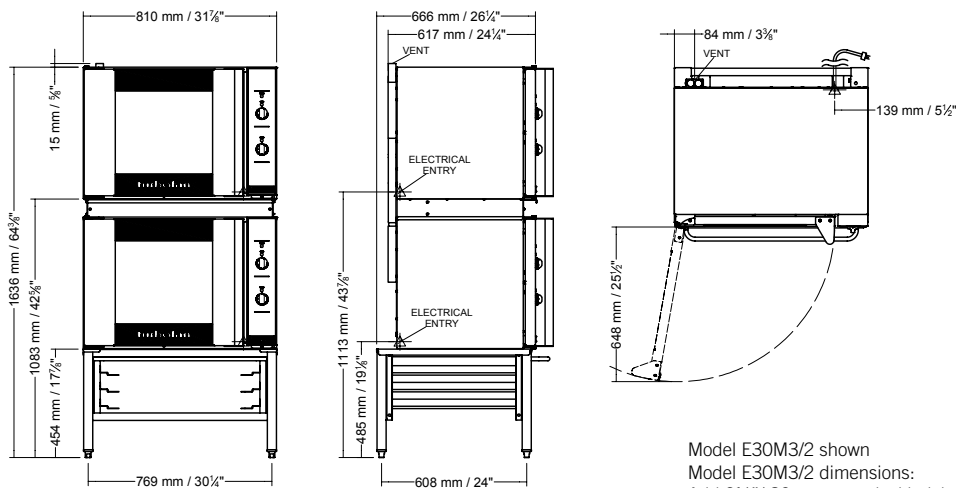
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Model E30M3/2 shown
Model E30M3/2 dimensions:
Add 3 1/4" / 82mm to vertical heights



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ISO9001

All Turbofan products are designed and manufactured by Moffat using the internationally recognised ISO9001 quality management system, covering design, manufacture and final inspection, ensuring consistent high quality at all times.

In line with policy to continually develop and improve its products, Moffat Limited reserves the right to change specifications and design without notice.



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