

### TECHNICAL DATA SHEET FOR E23M3 ON THE SK23 STAND

Half Size Manual / Electric Convection Oven  
on a Stainless Steel Stand

#### STANDARD FEATURES

- 3 half size sheet pan capacity
- 3½" / 85mm tray spacing
- Compact 24" / 610mm width
- Bi-directional reversing fan system
- 2.8kW heating (220-240V) / 2.5kW heating (208V)
- 15A plug-in (NEMA 6-15P cordset fitted)
- Porcelain enameled oven chamber
- Plug-in continuous oven door seal
- Safe-Touch vented drop down door
- Stay-Cool door handle
- Heavy-duty door hinges
- Easy clean door glass system
- Mechanical thermostat 150-550°F / 50-260°C
- 60 minute timer with time up alarm
- Halogen oven lamp
- Dia. 7" / 180mm full stainless steel oven fan
- Anti-skid 2" / 50mm dia. 3" / 76mm high adjustable stainless steel feet
- 3 oven wire racks supplied
- 100% recyclable packaging

#### ACCESSORIES

- Turbofan SK23 Oven Stand



#### E23M3

Unit shall be a Moffat electrically heated Turbofan convection oven E.T.L. listed and NSF-4 listed. The oven shall have a one piece porcelain enameled oven chamber, stainless top and sides and safe touch vented easy clean drop down door. Oven shall have capacity for three half size sheet pans. The oven shall have 2.8kW heating elements for 220-240V models or 2.5kW heating elements for 208V models. The oven shall have a bi-directional single reversing fan system. The oven shall be controlled by a mechanical thermostat with a range of 150-550°F / 50-260°C, a 60 minute bake timer, and feature a single halogen oven lamp. Oven shall be able to be bench mounted on 3" / 76mm feet or mounted on oven stand model SK23. Oven shall be fitted with a NEMA 6-15P cordset. Unit shall be supplied in 100% recyclable shipping packaging.

#### SK23

Unit shall be a Moffat Turbofan stainless steel oven stand NSF-4 listed. The stand shall be constructed from stainless steel tube with castors, with front castors having dual swivel and wheel locks. It shall be fitted with 6 tray runners suitable for half size sheet pans. The stand shall be fully compatible with, and support, Turbofan Convection Oven models E22M2 and E23M3. Unit shall be supplied in 100% recyclable shipping packaging.

## E23M3 Half Size Manual / Electric Convection Oven on a Stainless Steel Stand

### CONSTRUCTION

Porcelain enameled fully welded oven chamber  
 Stainless steel front, sides and top exterior  
 Stainless steel oven fan baffle and oven vent  
 Removable 3 position chrome plated wire side racks  
 Oven racks chrome plated wire (3 supplied)  
 Stainless steel frame drop down hinged door  
 0.2" / 5mm thick door outer glass  
 0.2" / 5mm thick low energy loss door inner glass  
 Heavy-duty counterbalanced door hinges  
 Wear resistant powder coated welded door handle  
 Stainless steel control panel  
 Aluminized coated steel base and rear panels

### CONTROLS

Power ON control panel indicator  
 Mechanical thermostat 150-550°F / 50-260°C  
 Heating ON control panel indicator  
 Manual 60 minute timer  
 Time-Up control panel indicator and buzzer  
 Over-temperature safety cut-out

### CLEANING

Stainless steel top and sides continuous exterior panel  
 Porcelain enameled oven chamber  
 Fully removable chrome plated oven side racks  
 Removable stainless steel oven fan baffle  
 Full stainless steel oven fan  
 Easy clean door system with hinge out door inner glass (no tools required)  
 Removable plug-in oven door seal (no tools required)  
 3" / 76mm high stainless steel feet for easy access underside

### SPECIFICATIONS

#### Electrical Requirements

208V, 50/60Hz, 1-phase, 2.7kW, 13A  
 220-240V, 50/60Hz, 1-phase, 3.0kW, 12A  
 NEMA 6-15P cordset fitted

#### External Dimensions

Width 24" / 610mm  
 Height 23<sup>7</sup>/<sub>8</sub>" / 607mm including 3" / 76mm feet  
 Depth 25<sup>1</sup>/<sub>4</sub>" / 642mm



#### Oven Internal Dimensions

Width 19<sup>1</sup>/<sub>2</sub>" / 495mm  
 Height 12" / 305mm  
 Depth 13<sup>3</sup>/<sub>8</sub>" / 340mm  
 Volume 1.8ft<sup>3</sup> / 0.51m<sup>3</sup>

#### Oven Rack Dimensions

Width 18" / 460mm  
 Depth 13" / 330mm

#### Nett Weight (E23M3)

94lbs / 42.4kg

#### Packing Data (E23M3)

120lbs / 54.6kg  
 12 ft<sup>3</sup> / 0.34m<sup>3</sup>  
 Width 29<sup>1</sup>/<sub>2</sub>" / 750mm  
 Height 27<sup>3</sup>/<sub>4</sub>" / 705mm  
 Depth 25" / 635mm

## SK23 Stainless Steel Stand

All stainless steel welded frame oven stand for Turbofan E22 and E23 Series ovens  
 6 position tray runners standard  
 3" / 76mm diameter wheel swivel castors standard with 2 front castors with dual swivel and wheel  
 Welded 1<sup>1</sup>/<sub>2</sub>" and 1<sup>1</sup>/<sub>4</sub>" square tube front and rear frames  
 Welded rack supports/side frames  
 4 dia. 3" / 76mm swivel castors with 2 front castors dual wheel and swivel lock  
 Top frame oven supports suit Turbofan E22 and E23 Series  
 Oven mounting  
 Supplied CKD for assembly on site

#### External Dimensions (SK23 Oven Stand)

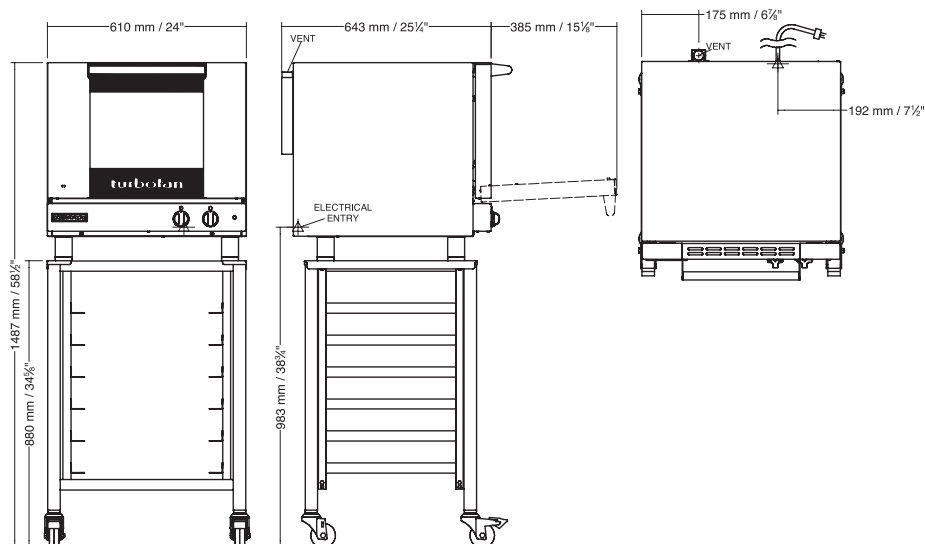
Width 24" / 610mm  
 Height 34<sup>5</sup>/<sub>8</sub>" / 880mm  
 Depth 20<sup>7</sup>/<sub>8</sub>" / 530mm

#### Nett Weight (SK23 Oven Stand)

35lbs / 16kg

#### Packing Data (SK23 Oven Stand)

40lbs / 18kg  
 3.2ft<sup>3</sup> / 0.09m<sup>3</sup>  
 Width 24<sup>7</sup>/<sub>8</sub>" / 630mm  
 Height 35<sup>1</sup>/<sub>2</sub>" / 900mm  
 Depth 6" / 152mm



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ISO9001  
 Quality  
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Designed and manufactured by



### 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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