



PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

Turbofan E27T2/2C Double-Stack Electric Convection Oven – Touch Control & Castors

Model / SKU: E27T2/2C

KW COMMERCIAL KITCHEN

7/72 Canterbury Road, Bankstown NSW 2200

Phone 1300 001 366

Email sales@kwcommercial.com.au

Web www.kwcommercial.com.au



Scan for the current KW product page

DOCUMENT NOTICE

The supplier document begins on the next page. KW contact branding is added in a separate footer area and does not replace the supplier's instructions, specifications or warranty terms.

Official supplier source: https://www.moffat.com.au/sites/default/files/products/specification/E27T2-2_AN.pdf

Technical data sheet for

E27T2 DOUBLE STACKED

Full Size Electric Convection Ovens TOUCH SCREEN CONTROL

Double Stacked on a Stainless Steel Base Stand



Model E27T2/2C shown



E27T2/2 E27T2/2C

E27T2 ovens shall be Moffat electrically heated Turbofan convection ovens E.T.L. listed and NSF-4 listed. The ovens shall have a one piece porcelain enameled oven chamber, stainless top and sides and safe touch vented easy clean drop down door. Ovens shall have capacity for two full size sheet pans. The ovens shall have 2.8kW heating elements for 220-240V models or 2.5kW heating elements for 208V models. The ovens shall have a bi-directional single reversing fan system and feature a single halogen oven lamp. The oven shall feature a programmable Touch Screen menu controller. Ovens shall be fitted with a NEMA 6-15P cordset. Ovens shall be double stacked using Double Stacking Kits DSK2728T (adjustable feet option) or DSK2728TC (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.

E27T2/2 - Double stack with adjustable feet base stand

E27T2/2C - Double stack with castor base stand

DOUBLE STACK FEATURES

- Two full size ovens
- 945mm 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)

- 2 460mm x 660mm / 18" x 26" full size sheet pan capacity
- 2 400mm x 600mm tray capacity
- 115mm tray spacing
- Touch Screen control
- Icon driven program menu
- USB port for program/icon updating
- Individual shelf timers
- Multi-stage programs
- Steam injection mode and manual injection
- Bi-directional reversing fan system
- 2.8kW heating
- 15A plug-in cordset fitted
- Vitreous enamel 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
- Dual halogen oven lamps
- Dia. 180mm full stainless steel oven fan
- 2 oven wire racks supplied



E27T2/2 E27T2/2C Full Size Electric Convection Ovens TOUCH SCREEN CONTROL Double Stacked on a Stainless Steel Base Stand

CONSTRUCTION - OVENS

Vitreous enameled fully welded oven chamber
Stainless steel front, sides and top exterior
Stainless steel oven fan baffle and oven vent
Removable 2 position chrome plated wire side racks
Oven racks chrome plated wire (2 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
Aluminised coated steel base and rear panels

CONSTRUCTION - DOUBLE STACKING KIT

All stainless steel construction
Welded 1½" and 1¼" square tube front and rear frame
base stand
4 adjustable feet on E27T2/2
4 dia. 3" / 76mm swivel castors with 2 front castors dual
wheel and swivel lock on E27T2/2C
Stainless steel oven spacer frame
Stainless steel bottom oven vent extension

CONTROLS (each oven)

5.7" LED backlit touch screen
Icon driven program menu
BMP image icon imports via USB port
Temperature range 150-500°F / 50-260°C
Individual shelf timers
Multi-stage programs
Over-temperature safety cut-out

CLEANING

Stainless steel top and sides continuous exterior panel
Vitreous 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)

SPECIFICATIONS

Electrical Requirements (each oven)
230-240V, 50Hz, 1P+N+E 3.0kW, 12A
15A cordset fitted

Water Requirements (optional)

Cold water connection ¾" BSP male
80psi maximum inlet pressure / 20psi minimum inlet pressure

External Dimensions

Width 945mm
Height 1571mm (E27T2/2)
1653mm (E27T2/2C)
Depth 762mm

Oven Internal Dimensions (each oven)

Width 695mm
Height 305mm
Depth 470mm
Volume 0.10m³

Oven Rack Dimensions

Width 660mm
Depth 460mm

Nett Weight (double stack complete)

141kg

Packing Data (E27T2 ovens each)

77.8kg
0.57m³
Width 875mm
Height 640mm
Depth 1010mm

Packing Data (Stacking Kit)

19kg (DSK2728T - adjustable feet)
22kg (DSK2728TC - 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 E27T2 convection ovens

DSK2728T - Double stacking kit - adjustable feet
DSK2728TC - Double stacking kit - castor



Australia

www.moffat.com.au

New Zealand

www.moffat.co.nz

www.turbofanoven.com

Australia

Moffat Pty Limited

Victoria/Tasmania
740 Springvale Road
Mulgrave, Victoria 3170
Telephone +61 3-9518 3888
Facsimile +61 3-9518 3833
vsales@moffat.com.au

New South Wales

Telephone +61 2-8833 4111
nswsales@moffat.com.au

South Australia

Telephone +61 3-9518 3888
vsales@moffat.com.au

Queensland

Telephone +61 7-3630 8600
qldsales@moffat.com.au

Western Australia

Telephone +61 8-9413 2400
wasales@moffat.com.au

New Zealand

Moffat Limited

Christchurch
45 Illinois Drive
Izone Business Hub
Rolleston 7675
Telephone +64 3-983 6600
Facsimile +64 3-983 6660
sales@moffat.co.nz

Auckland

Telephone +64 9-574 3150
sales@moffat.co.nz



ISO9001
Quality
Management
Standard

Designed and manufactured by

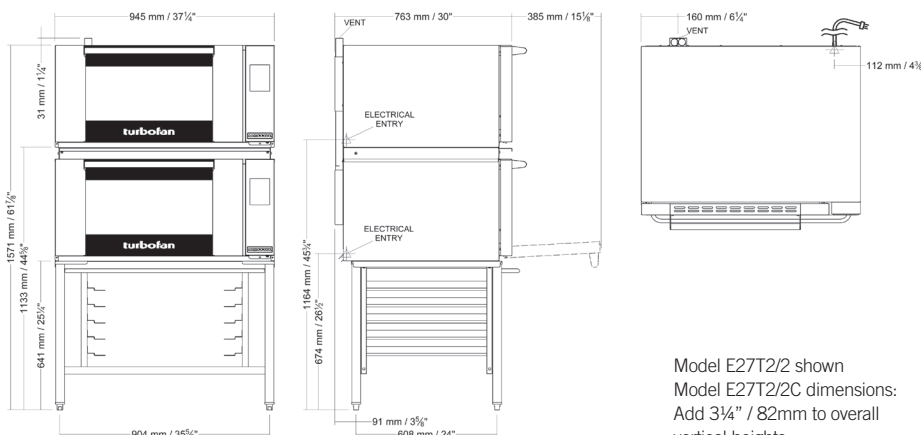


ISO9001

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.

© Copyright Moffat Ltd
AN.TFN.S.1901



Model E27T2/2 shown
Model E27T2/2C dimensions:
Add 3 3/4" / 82mm to overall
vertical heights



an Ali Group Company



The Spirit of Excellence