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- › [Moffat](#) /
- › [Moffat Turbofan E23D3/2C-208V Convection Oven Instruction Manual](#)

Moffat E23D3/2C-208V

Moffat Turbofan E23D3/2C-208V Convection Oven Instruction Manual

Model: E23D3/2C-208V | Brand: Moffat

1. INTRODUCTION

This manual provides essential information for the safe and efficient operation, installation, and maintenance of your Moffat Turbofan E23D3/2C-208V Full Size Countertop Electric Convection Oven. Please read all instructions carefully before using the appliance.





Image: The Moffat Turbofan E23D3/2C-208V Double Stack Convection Oven with Casters, showcasing its full size and stainless steel construction.

Key Features:

- **Double Stacking with Mobility:** Includes casters for easy movement and pan slides, allowing secure stacking of two ovens to maximize space efficiency.
- **Advanced Digital Controls:** Digital display with 20 programmable settings and an electronic thermostat ranging from 150°F to 500°F for precise cooking control.
- **Durable and Efficient Design:** Stainless steel construction with a pull-down twin-pane glass door ensures durability and energy-efficient cooking.
- **Porcelain Interior for Easy Cleaning:** Porcelain-lined interior promotes even heat distribution and simplifies maintenance.
- **Stable and Adjustable:** Equipped with three racks and adjustable 3" stainless steel feet for stability and versatility.

2. IMPORTANT SAFETY INFORMATION

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and injury.

- Read all instructions before operating the oven.
- Ensure the oven is properly grounded according to local electrical codes.

- Do not touch hot surfaces. Use oven mitts or pot holders.
- Close supervision is necessary when any appliance is used by or near children.
- Do not operate the oven with a damaged cord or plug, or if the appliance malfunctions or has been damaged.
- Do not immerse the cord, plugs, or oven body in water or other liquid.
- Always unplug the oven from the outlet when not in use and before cleaning.
- Do not use attachments not recommended by the manufacturer.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Do not cover the oven or its ventilation openings during operation.

3. SETUP AND INSTALLATION

3.1 Unpacking

1. Carefully remove the oven and all packaging materials from the carton.
2. Verify that all components are present: oven unit(s), stacking kit (if applicable), casters, pan slides, and sheet pan(s).
3. Inspect the oven for any shipping damage. Report any damage to your supplier immediately.

3.2 Placement

- Place the oven on a stable, level, heat-resistant surface.
- Ensure adequate clearance around the oven for proper ventilation. Maintain at least 4 inches (10 cm) from walls and other appliances.
- If using the double stack configuration, ensure the stacking kit is securely installed and casters are locked once positioned.

3.3 Electrical Connection

- This appliance requires a 208V/50/60/1ph electrical supply. Ensure your electrical outlet matches these specifications.
- Connect the oven directly to a dedicated, grounded electrical outlet. Do not use extension cords.

3.4 Initial Cleaning

- Before first use, wipe down the interior and exterior surfaces with a damp cloth and mild detergent.
- Run the oven empty at 350°F (175°C) for approximately 30 minutes to burn off any manufacturing residues. Ensure the area is well-ventilated during this process.

4. OPERATING INSTRUCTIONS

4.1 Digital Controls Overview



Image: Close-up of the digital control panel, showing temperature and timer displays, and control knobs.

The oven features a digital display for precise control over temperature and time. It also includes 20 programmable cooking/baking profiles and a 5-level steam injection mode for moisture control.

4.2 Setting Temperature and Time

1. **Power On:** Press the power button to turn on the oven.
2. **Set Temperature:** Use the temperature control knob to select the desired temperature between 150°F and 500°F (65°C and 260°C). The digital display will show the set temperature.
3. **Set Time:** Use the timer control knob to set the cooking duration. The digital display will show the remaining time.
4. **Start Cooking:** Press the Start/Stop button to begin the cooking cycle.

4.3 Using Programmable Settings

The oven can store up to 20 custom cooking programs. Refer to the detailed programming guide in the full user manual for specific instructions on how to create, save, and recall these programs.

4.4 Moisture Control (Steam Injection)

The oven is equipped with a 5-level steam injection mode. This feature is ideal for baking products that benefit from added moisture, such as artisan breads. To activate and adjust steam levels, use the dedicated moisture control button on the digital panel. Consult the full manual for optimal steam settings for various food types.

4.5 Loading and Unloading



Image: A hand demonstrating the anti-withdraw, anti-tilt racking system with telescopic reach.

- Use the provided three racks and pan slides. The racking system is designed to be anti-withdraw and anti-tilt, with a

70% telescopic reach for safe loading and unloading.

- Always use oven mitts when placing or removing items from the hot oven.
- The pull-down twin-pane glass door allows for easy access while maintaining thermal efficiency.

5. MAINTENANCE AND CLEANING

Regular cleaning and maintenance will ensure the longevity and optimal performance of your oven.

5.1 Daily Cleaning

1. **Exterior:** Wipe down the stainless steel exterior with a damp cloth and mild, non-abrasive cleaner.
2. **Interior:** The porcelain-enameled interior can be wiped clean with a damp cloth after the oven has cooled. For stubborn stains, use a commercial oven cleaner suitable for porcelain surfaces, following the product instructions.
3. **Door Glass:** The easy-clean door glass system allows for simple daily wipe-down. The inner glass panel can be removed without tools for deeper cleaning.



Image: A hand removing the inner glass panel of the oven door for cleaning, highlighting the 'Smart Door' feature.

5.2 Rack and Pan Slide Cleaning

The side racks are quickly removed for cleaning by releasing easy-to-access screws. Wash them with warm, soapy water or place them in a commercial dishwasher.

5.3 Door Seal

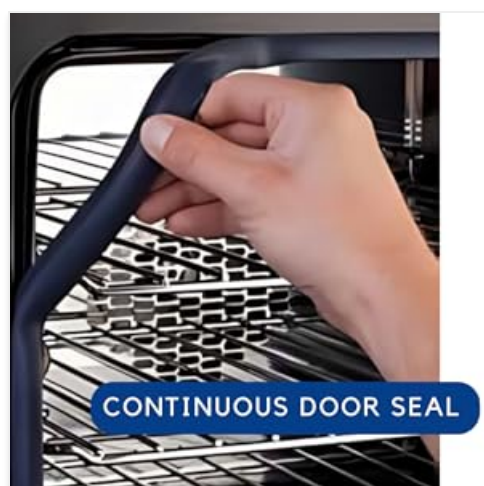


Image: A close-up of the continuous door seal, demonstrating its design for effective sealing.

Inspect the plug-in continuous oven door seal regularly for wear and tear. A damaged seal can affect oven performance and

energy efficiency. Replace if necessary.

6. TROUBLESHOOTING

Before contacting service, review the following common issues and solutions:

Problem	Possible Cause	Solution
Oven not heating	No power supply; circuit breaker tripped; faulty heating element.	Check power connection and circuit breaker. If problem persists, contact qualified service personnel.
Uneven cooking	Improper loading; fan malfunction; door seal leakage.	Ensure proper spacing of food items. Check for obstructions to the fan. Inspect door seal for damage.
Digital display not working	Power interruption; control panel issue.	Reset power to the oven. If the issue continues, contact service.
Excessive smoke/odor during initial use	Manufacturing residues burning off.	This is normal for first use. Ensure good ventilation. It should dissipate after initial operation.

7. SPECIFICATIONS

Technical specifications for the Moffat Turbofan E23D3/2C-208V Convection Oven:

- **Model:** E23D3/2C-208V
- **Brand:** Moffat
- **Power Source:** Electric
- **Voltage:** 208V
- **Wattage:** 2.7 KW
- **Material:** Stainless Steel
- **Color:** Stainless-Steel
- **Control Type:** Digital (Knob)
- **Oven Cooking Mode:** Convection
- **Temperature Range:** 150°F to 500°F
- **Racks:** 3
- **Product Dimensions:** 25.25 x 24 x 47.76 inches (Width x Depth x Height)
- **Item Weight:** Approximately 0.01 ounces (Note: This weight appears to be an error in the source data and should be verified with manufacturer specifications.)
- **Special Features:** Energy Saving, Digital Control, Double Stack with Casters, Porcelain Enameled Interior, Easy Clean Door Glass System, Stay-Cool Door Handle.
- **Included Components:** Sheet Pan

8. WARRANTY AND SUPPORT

For information regarding the product warranty, please refer to the warranty card included with your purchase or visit the official Moffat website. For technical support, service, or to order replacement parts, please contact your authorized Moffat dealer or the manufacturer directly.

Manufacturer: Moffat

