

Manuals.plus /

› Moffat /

› Moffat E23D3/2 24" Stainless Steel Convection Oven User Manual

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Electric Half Size 2 Deck Turbofan Convection Oven

1. INTRODUCTION

This manual provides essential information for the safe and efficient operation, installation, and maintenance of your Moffat E23D3/2 Electric Half Size 2 Deck Convection Oven. Please read all instructions carefully before using the appliance to ensure proper function and to prevent injury or damage. Keep this manual for future reference.

The Moffat E23D3/2 is a double-stacked, electric convection oven designed for commercial use, featuring a Turbofan system for even heat distribution, digital controls, and a durable stainless steel construction.

2. SAFETY INSTRUCTIONS

- **Electrical Safety:** Ensure the oven is connected to a properly grounded electrical supply matching the specifications on the rating plate. Do not operate with a damaged power cord or plug.
- **Hot Surfaces:** The oven exterior and interior surfaces become extremely hot during operation. Use oven mitts and exercise caution to prevent burns.
- **Ventilation:** Ensure adequate ventilation around the oven as specified in the installation section. Do not block air vents.
- **Cleaning:** Disconnect power before cleaning. Allow the oven to cool completely before cleaning interior or exterior surfaces.
- **Supervision:** Do not leave the oven unattended during operation.
- **Flammable Materials:** Do not store or use flammable materials near the oven.

3. SETUP AND INSTALLATION

3.1 Unpacking

Carefully remove the oven from its packaging. Inspect for any shipping damage. Report any damage to the carrier immediately. Retain packaging materials for potential future transport.

3.2 Placement and Clearances

Place the oven on a stable, level surface. The unit is double-stacked and includes a stacking kit for secure assembly. Ensure sufficient clearance around the oven for proper ventilation and access for maintenance. Refer to local codes for specific clearance requirements.

3.3 Electrical Connection

The Moffat E23D3/2 is an electric appliance. Connection must be performed by a qualified electrician in accordance with all local and national electrical codes. Verify that the power supply voltage and amperage match the oven's requirements.

3.4 Initial Cleaning

Before first use, wipe down the interior and exterior surfaces with a damp cloth and mild detergent. Ensure all packing materials are removed from inside the oven cavities. Run the oven empty for approximately 30 minutes at 350°F (175°C) to burn off any manufacturing residues. Some smoke and odor may be present during this initial burn-in; ensure the area is well-ventilated.



Image 1: Moffat E23D3/2 Double Stacked Convection Oven. This image shows the full double-stacked unit, highlighting its stainless steel exterior and the pull-down twin pane glass doors on each oven.

4. OPERATING INSTRUCTIONS

4.1 Control Panel Overview

Each oven features a digital display for time and temperature controls. The control panel allows for setting temperature, cooking time, and selecting from up to 20 pre-programmed cooking cycles.

4.2 Setting Temperature and Time

1. Press the 'Temperature' button and use the '+' or '-' buttons to set the desired temperature between 150°F and 500°F (65°C and 260°C).
2. Press the 'Time' button and use the '+' or '-' buttons to set the desired cooking duration.
3. Press 'Start' to begin the preheating or cooking cycle.

4.3 Using Pre-programmed Cycles

The oven can store up to 20 custom cooking programs. Refer to the detailed programming guide in the full

manual for instructions on how to create, save, and recall these programs.

4.4 Loading the Oven

Each oven cavity has a capacity for three 1/2 size sheet pans with 3-1/3" tray spacing. Use the provided racks. Ensure even spacing for optimal air circulation and cooking performance. The pull-down twin pane glass door allows for easy loading and monitoring.

4.5 During Operation

The Turbofan system ensures consistent heat distribution. Avoid opening the oven door frequently, as this can cause temperature fluctuations and affect cooking times. The internal light can be activated to monitor progress through the glass door.

5. MAINTENANCE

5.1 Daily Cleaning

- **Exterior:** Wipe down stainless steel surfaces with a soft cloth and a mild, non-abrasive stainless steel cleaner. Do not use harsh chemicals or abrasive pads.
- **Interior:** After the oven has cooled, wipe the porcelain interior with a damp cloth and mild detergent. For stubborn stains, use a commercial oven cleaner suitable for porcelain, following the product's instructions carefully. Ensure all cleaner residue is removed before next use.
- **Racks:** Remove and wash oven racks with warm, soapy water.

5.2 Regular Inspections

Periodically check the door seals for wear and tear. A damaged seal can lead to heat loss and inefficient operation. Inspect the power cord for any signs of damage. The 3" adjustable stainless steel feet should be checked for stability and adjusted if necessary to keep the oven level.

6. TROUBLESHOOTING

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	Overloading oven; blocked vents; faulty fan motor.	Reduce load, ensure proper spacing. Check for obstructions. If fan is not operating, contact service.
Digital display not working	Power issue; control board malfunction.	Verify power. If no change, power cycle the unit. If still unresponsive, contact service.
Excessive smoke/odor (after initial burn-in)	Food spills; grease buildup.	Clean oven interior thoroughly. Ensure proper ventilation.

For issues not listed or if troubleshooting steps do not resolve the problem, contact authorized Moffat service personnel.

7. SPECIFICATIONS

Feature	Specification
Model Number	E23D3/2
Type	Electric Half Size 2 Deck Convection Oven
Dimensions (Assembled)	61-7/8" (H) x 25.25" (W) x 24" (D)
Item Weight	273 pounds
Pan Capacity (Each Oven)	(3) 1/2 size sheet pans
Tray Spacing	3-1/3"
Temperature Range	150 - 500° F (65 - 260° C)
Controls	Digital display time & temperature, 20 programs
Interior	Porcelain
Exterior	Stainless Steel front, sides, and top
Feet	3" adjustable stainless steel
Included Accessories	(3) racks per oven, stacking kit

8. WARRANTY AND SUPPORT

Moffat products are manufactured to high standards and are backed by a manufacturer's warranty. For specific warranty terms and conditions, please refer to the warranty card included with your purchase or visit the official Moffat website. For technical support, service requests, or to order replacement parts, please contact your authorized Moffat dealer or customer service department. Ensure you have your model number (E23D3/2) and serial number available when contacting support.