

# MOFFAT® E311MS on the A25CW

## Half Size Electric Convection Oven on a Stainless Steel Stand

- Commercial construction
- Stainless steel outer
- Stainless steel door with full viewing window
- Stay cool heavy duty stainless steel door handle
- 4 half pan capacity
- 60 minute bake timer
- 3 hour roast timer
- Cook n hold system
- Insulated porcelain inner
- Internal lighting
- Water injected steam (hook-up optional)
- Broiling element
- Stand constructed in stainless steel
- Casters standard
- Rack supports



E311MS shown on optional A25CW stand



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### E311MS on A25CW

Unit shall be a Moffat electrically heated Turbofan convection oven on a Turbofan A25 stainless steel stand, E.T.L listed (UL Std 197) and NSF listed (NSF - 4). The oven shall have a one piece vitreous porcelain enamel oven liner, stainless steel top and sides with single stainless steel door and full viewing window. Oven liner shall be insulated on all sides and have capacity for four half size sheet pans. A single speed fan shall evenly circulate air internally. The oven shall be controlled by a mechanical thermostat with a range from 150°F to 525°F, have a broil switch built into the thermostat, a 60 minute bake timer, 3 hour cook n hold timer, push button water injection, and oven light switch. Oven shall be able to be bench mounted on 4" legs. The stand shall be constructed from stainless steel tube with 4 casters, 2 swivel and 2 brake. It shall be fitted with 6 sets of tray runners suitable for up to 12 half size sheet pans or 6 full size sheet pans. Stand shall be fully compatible with, and support, Turbofan models E25, E25B, E31, E32 and G32. Oven shell be fitted with NEMA 6-15P cordset.

# MOFFAT® E311MS on the A25CW

## Half Size Electric Convection Oven on a Stainless Steel Stand

### CONSTRUCTION (E31)

Stainless steel top and sides  
Porcelain oven interior  
Toughened twin pane door glass  
Strong and stylish door handle  
4 half pan capacity (wire racks included)  
Fully insulated  
Stainless steel control panel with overlay  
Fully enclosed motor at rear

### CONSTRUCTION (A25)

Stainless steel frame and rack supports  
Strong robust and functional  
Casters, 2 swivel and 2 brake  
Supplied ckd for assembly on site

### CONTROLS

On/off switch  
Mechanical thermostat, variable between 150°F to 525°F  
3 hour roast timer  
Cook n hold factory preset at 158°F (range 140°F to 194°F)  
Water injection steam (momentary switch)  
Low velocity fan system  
Broil position for cheesemelting/toasting  
Oven light

### CLEANING AND SERVICING

Fully removable racks and fan baffle  
Fully removable bottom element guard  
Easy clean surfaces  
Access to all controls from front panel  
No tools to replace lamp  
Removable door gaskets - no tools required

### OPTIONS

Half size sheet pans

### SPECIFICATIONS

#### Electrical requirements

208V, 60Hz, 1P+N+E, 2.9kW  
220-240V, 60Hz, 1P+N+E, 3.1kW  
NEMA 6-15P cordset fitted

#### Water

3/4" thread  
80psi max inlet pressure  
20psi min inlet pressure

#### External Dimensions

Width 31<sup>3</sup>/<sub>8</sub>" (796mm)  
Height 59<sup>1</sup>/<sub>2</sub>" (1513mm)  
Depth 23<sup>5</sup>/<sub>8</sub>" (600mm)

#### Internal Dimensions (E31)

Width 21<sup>1</sup>/<sub>2</sub>" (544mm)  
Height 16<sup>1</sup>/<sub>2</sub>" (418mm)  
Depth 15<sup>1</sup>/<sub>8</sub>" (385mm)

#### Oven Rack Dimensions

Width 20<sup>7</sup>/<sub>8</sub>" (530mm)  
Depth 14<sup>1</sup>/<sub>2</sub>" (370mm)

#### Nett Weight (total)

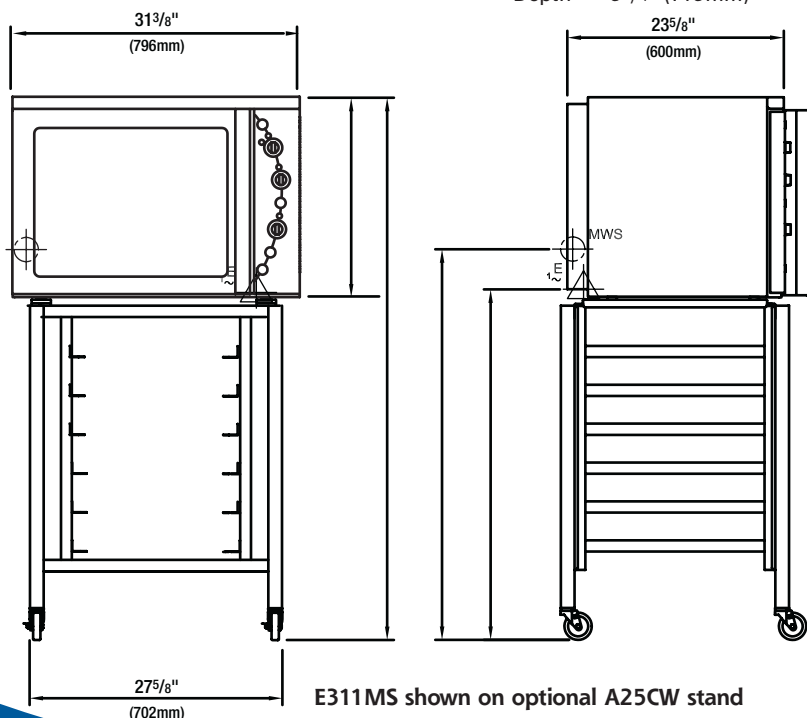
229lbs (104kg)

#### Packing Data (E31)

227lbs (103kg)  
14.5ft<sup>3</sup> (0.41m<sup>3</sup>)  
Width 32<sup>7</sup>/<sub>8</sub>" (835mm)  
Height 28<sup>1</sup>/<sub>2</sub>" (720mm)  
Depth 27<sup>1</sup>/<sub>4</sub>" (690mm)

#### Packing Data (A25)

42lbs (19kg)  
3.2ft<sup>3</sup> (0.9m<sup>3</sup>)  
Width 28<sup>3</sup>/<sub>8</sub>" (720mm)  
Height 35<sup>1</sup>/<sub>2</sub>" (900mm)  
Depth 5<sup>3</sup>/<sub>4</sub>" (145mm)



E311MS shown on optional A25CW stand

MOFFAT®

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**ISO 9001**  
All Turbofan products are designed and manufactured by Moffat Ltd using the internationally recognised ISO 9001 quality management system, covering design, manufacture and final inspection, ensuring consistent high quality at all times.

