

Technical data sheet for

E27D2 ON THE SK2731N / SK2731U STAND

Full Size Digital / Electric Convection Oven
on a Stainless Steel Stand



E27D2

Unit shall be a Blue Seal electrically heated Turbofan convection oven. The oven shall have a one piece vitreous enamel oven chamber, stainless top and sides and safe touch vented easy clean drop down door. Oven shall have capacity for two full size sheet pans. The oven shall have 2.8kW heating elements. The oven shall have a bi-directional single reversing fan system and feature a single halogen oven lamp. The oven shall be controlled by an electronic control having separate digital displays and adjusting knobs for time and temperature functions. The oven control shall allow both manual and programmed operating modes with programmable steam injection and 3 stage cooking. Oven shall be able to be bench mounted on 76mm feet or mounted on oven stand models SK2731N or SK2731U. Oven shall be fitted with a 13A plug-in cordset. Unit shall be supplied in 100% recyclable shipping packaging.

SK2731N

Unit shall be a Blue Seal Turbofan stainless steel oven stand. 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 up to 600 x 400 trays and GN 1/1 pans. The stand shall be fully compatible with, and support, Turbofan Convection Oven models E27, E28, and E31. Unit shall be supplied in 100% recyclable shipping packaging.

SK2731U

Unit shall be a Blue Seal Turbofan stainless steel oven stand. 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 up to 12 half size sheet pans or 6 full size sheet pans. The stand shall be fully compatible with, and support, Turbofan Convection Oven models E27, E28, and E31. Unit shall be supplied in 100% recyclable shipping packaging.

STANDARD FEATURES

- 2 460mm x 660mm / 18" x 26" full size sheet pan capacity
- 2 400mm x 600mm tray capacity
- 115mm tray spacing
- Compact 810mm width
- Digital display Time and Temperature controls
- Large easy view ¾" / 20mm high displays
- Electronic thermostat control
- Electronic timer
- Manual mode and Program mode
- 20 programs with 3 stage cooking and stage end alarms
- Steam injection mode and manual injection
- Bi-directional reversing fan system
- 2.8kW heating power
- 13A 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
- Anti-skid 50mm dia. 76mm high adjustable stainless steel feet
- 2 oven wire racks supplied
- 100% recyclable packaging

ACCESSORIES

- Turbofan SK2731N Oven Stand suits 400mm x 600mm trays and GN 1/1 pans
- Turbofan SK2731U Oven Stand suits 460mm x 660mm / 18" x 26" pans



Distributor:

KiD Catering Equipment, Oaktree Court Business Centre, Mill Lane, Ness, Cheshire, CH64 8TP
Tel: 0333 123 2450

sales@kidcateringequipment.com

E27D2 Full Size Digital / Electric Convection Oven on a Stainless Steel Stand

CONSTRUCTION

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
 5mm thick door outer glass
 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

CONTROLS

Electronic controls with Digital Time and Temperature display,
 Manual or Program modes
 Large 20mm high LED displays
 Two individual time and temperature setting control knobs
 ON/OFF and Oven Lights key
 Timer Start/Stop key
 Steam injection key
 Programs select key
 Actual temperature display key
 Adjustable buzzer/alarm volume
 Thermostat range 50-260°C
 Timer range from 180 minutes in countdown mode
 Timer range up to 999 minutes in time count mode for holding, slow cooking
 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)
 76mm high stainless steel feet for easy access underside

SPECIFICATIONS

Electrical Requirements
 230-240V, 50Hz, 1P+N+E, 3kW, 12A
 13A cordset fitted
 Water Requirements (optional)
 Cold water connection 3/4" BSP male
 80psi maximum inlet pressure / 20psi minimum inlet pressure

External Dimensions

Width 810mm
 Height 607mm including 76mm feet
 Depth 762mm

Oven Internal Dimensions

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

Oven Rack Dimensions

Width 660mm
 Depth 460mm

Nett Weight (E27D2)

60.2kg

Packing Data (E27D2)

77.8kg
 0.55m³

Width 870mm

Height 755mm

Depth 835mm

SK2731N / U Stainless Steel Stand

All stainless steel welded frame oven stand for Turbofan E27, E28 and E31 Series model ovens
 6 position tray runners standard
 4 76mm diameter wheel swivel castors standard with 2 front castors with dual swivel and wheel lock
 Welded 38mm and 32mm square tube front and rear frames
 Welded rack supports/side frames
 Top frame oven supports suit Turbofan E27, E28 and E31 Series oven mounting
 Supplied CKD for assembly on site

External Dimensions (SK2731N/U Oven Stand)

Width 810mm

Height 880mm

Depth 2650mm

Nett Weight (SK2731N/U Oven Stand)

19.5kg

Packing Data (SK2731N/U Oven Stand)

22kg

0.11m³

Width 830mm

Height 900mm

Depth 152mm

INSTALLATION CLEARANCES

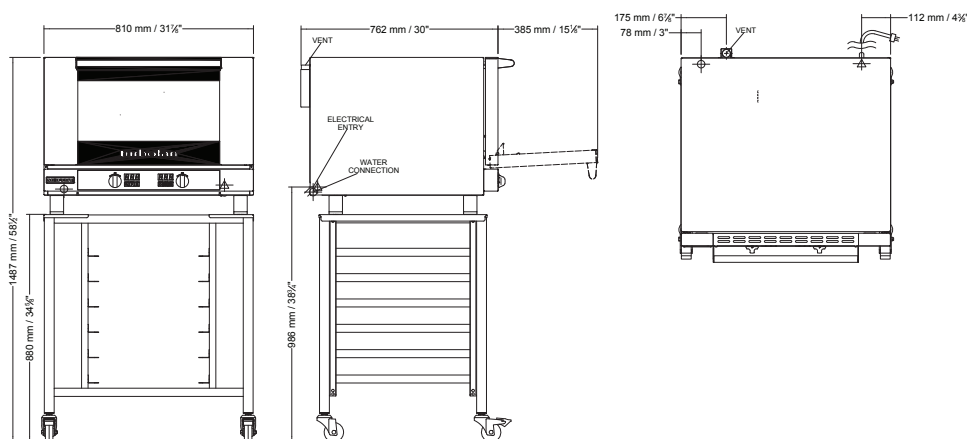
Rear 25mm

LH Side 25mm

RH Side 25mm

CLEARANCE FROM SOURCES OF HEAT

A minimum distance of 300mm from the appliance sides is required



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
 UK.TFN.S.1601



Distributor:

KiD Catering Equipment, Oaktree Court Business Centre, Mill Lane, Ness, Cheshire, CH64 8TP
 Tel: 0333 123 2450 sales@kidcateringequipment.com