

Technical data sheet for

E28D4 ON THE SK2731N / SK2731U STAND

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



E28D4

Unit shall be a Blue Seal electrically heated Turbofan convection oven. The oven shall have a one piece porcelain enameled oven chamber, stainless top and sides and safe touch vented easy clean drop down door. Oven shall have capacity for four full size sheet pans. The oven shall have 5.8kW heating elements. The oven shall have twin bi-directional single reversing fans 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. 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

- 4 460mm x 660mm / 18" x 26" full size sheet pan capacity
- 4 400mm x 600mm tray capacity
- 80mm 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
- Twin bi-directional reversing fans
- 5.6kW heating power
- 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
- Twin dia. 180mm full stainless steel oven fans
- Anti-skid 50mm dia. 76mm high adjustable stainless steel feet
- 4 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
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E28D4 Full Size Manual / Electric Convection Oven on a Stainless Steel Stand

CONSTRUCTION

Vitreous enamel fully welded oven chamber
Stainless steel front, sides and top exterior
Stainless steel oven fan baffle and oven vent
Removable 4 position chrome plated wire side racks
Oven racks chrome plated wire (4 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 enamel oven chamber
Fully removable chrome plated oven side racks
Removable stainless steel oven fan baffle
Full stainless steel oven fans
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, 50/60Hz, 1P+N+E, 5.8kW, 25A
No cordset supplied
Water Requirements (optional)
Cold water connection 3/4" BSP male
80psi maximum inlet pressure / 20psi minimum inlet pressure
External Dimensions
Width 810mm
Height 662mm including 76mm feet
Depth 762mm

Oven Internal Dimensions

Width 695mm
Height 355mm
Depth 470mm
Volume 0.116m³

Oven Rack Dimensions

Width 660mm
Depth 460mm

Nett Weight (E28D4)

69.5kg

Packing Data (E28D4)

86.5kg
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 650mm

Nett Weight (SK2731N / U Oven Stand)

19.5kg

Packing Data (SK2731N / U Oven Stand)

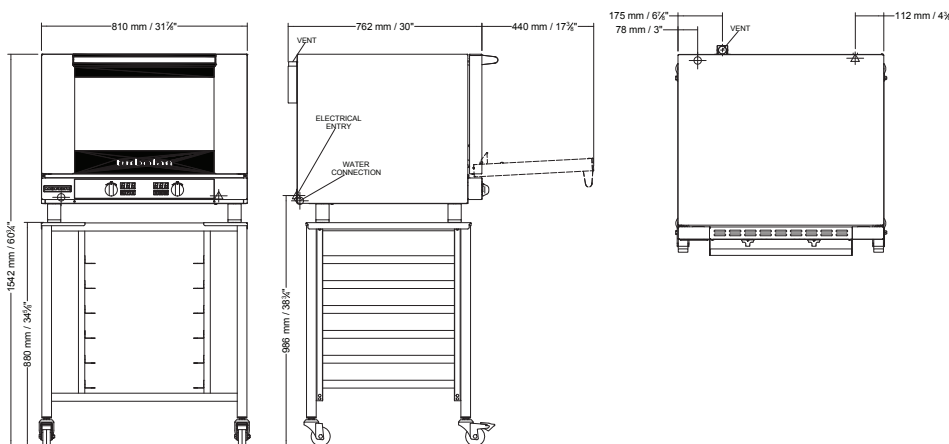
22kg
0.11m³
Width 830mm
Height 900mm
Depth 152mm
Supplied CKD for assembly on site

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



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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.



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