

TECHNICAL DATA SHEET FOR E31D4 ON THE SK2731N STAND

GN 1/1 Digital / Electric Convection Oven on a Stainless Steel Stand

STANDARD FEATURES

- 4 Gastronorm GN 1/1 pan capacity
- 80mm tray spacing
- Compact 616mm depth x 810mm width
- 13A plug-in cordset fitted
- Digital display Time and Temperature controls
- Large easy view 20mm high displays
- Electronic thermostat control
- Electronic timer with countdown or time count modes
- Programmable for up to 20 programs
- Grill mode
- Single direction low-velocity fan
- 2.8kW heating in bake mode / 2kW grill elements
- Safe-Touch vented side hinged door (standard LH hinge). Optional RH hinge (field convertible)
- Stay-Cool door handle
- Vitreous enamel oven chamber
- Plug-in continuous oven door seal
- Halogen oven lamp
- Anti-skid 50mm dia. 76mm high adjustable stainless steel feet
- 4 oven wire racks supplied
- 100% recyclable packaging

ACCESSORIES

- Turbofan SK2731N Oven Stand



E31D4

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 side hinged door that offers field reversible hinging. Oven shall have capacity for four GN 1/1 pans and include a top grilling oven element and grill operating mode. 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 and have separate control keys for selection of Grill mode, oven light function and timer operation. The unit shall include a halogen oven lamp. Oven shall be able to be bench mounted on 76mm feet or mounted on oven stand model SK2731N. Oven shall be fitted with a 13A 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 600 x 400 trays and GN 1/1 pans. The stand shall be fully compatible with, and support, Turbofan Convection Oven models E27M2, E27M3, E28M4, and E31D4. Unit shall be supplied in 100% recyclable shipping packaging.

E31D4 GN 1/1 Digital / 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 grids chrome plated wire (4 supplied)
 Stainless steel frame side hinged door
 5mm thick door outer glass
 5mm thick low energy loss door inner glass
 Full stainless steel 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
 6 function keys
 ON/OFF key
 Oven Lamp key (toggle or auto-time off mode settings)
 Timer Start/Stop key
 Grill mode quick select 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 vitreous enamel oven fan baffle
 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, 3.1kW, 12.9A
 13A cordset fitted

External Dimensions

Width 810mm
 Height 625mm including 76mm feet
 Depth 616mm

Oven Internal Dimensions

Width 565mm
 Height 425mm
 Depth 395mm
 Volume 0.09m³

Oven Rack Dimensions

Width 540mm
 Depth 370mm

Nett Weight (E31D4)

53.8kg

Packing Data (E31D4)

68.2kg
 0.45m³
 Width 740mm
 Height 720mm
 Depth 835mm

SK2731N Stainless Steel Stand

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

External Dimensions (SK2731N Oven Stand)

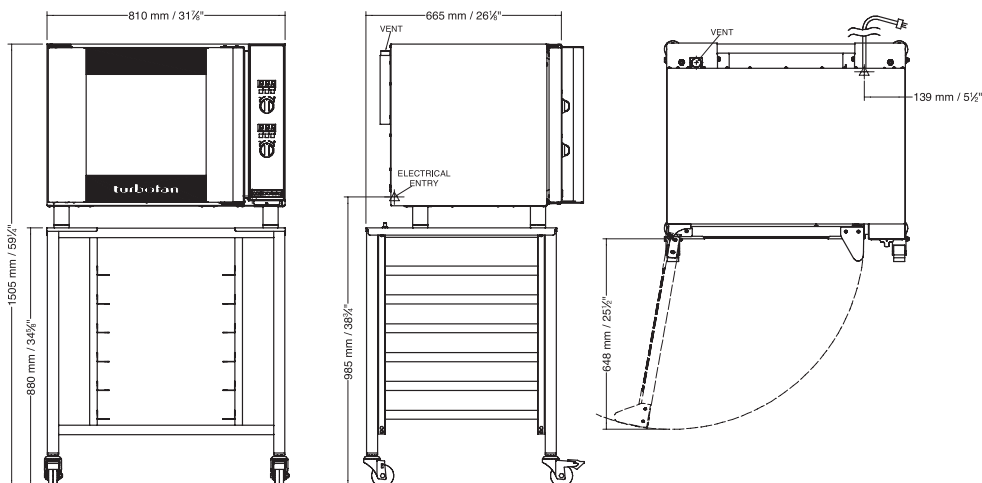
Width 810mm
 Height 880mm
 Depth 650mm

Nett Weight (SK2731N Oven Stand)

19.5kg

Packing Data (SK2731N Oven Stand)

22kg
 0.11m³
 Width 830mm
 Height 900mm
 Depth 152mm



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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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