30DSERIES

turbofan®

E31D4

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
- 15A 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 Moffat 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 15A cordset. Unit shall be supplied in 100% recyclable shipping packaging.

SK2731N

Unit shall be a Moffat 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.





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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 kevs 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 15A cordset fitted

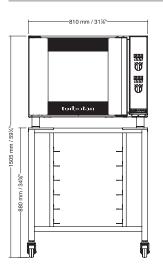
External Dimensions Width 810mm Height 625mm including 76mm feet 616mm Depth Oven Internal Dimensions 565mm Width Height 425mm 395mm Depth 0.09m3 Volume Oven Rack Dimensions Width 540mm Depth 370mm

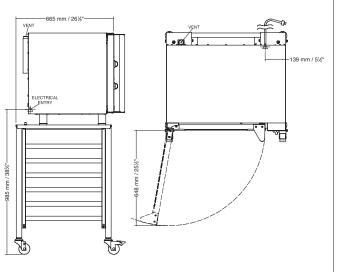
Nett Weight (E31D4) 53.8kg Packing Data (E31D4) 68.2kg 0.45m3 Width 740mm 720mm Height 835mm Depth

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

830mm Width 900mm Height Depth 152mm





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Designed and manufactured by MOFFAT

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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