

E28D4

Technical data sheet for

E28D4 ON THE SK2731U STAND

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





E28D4

Unit shall be a Moffat electrically heated Turbofan convection oven E.T.L. listed and NSF-4 listed. 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 5.6kW heating elements for 220-240V models or 5.0kW heating elements for 208V models. 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 3" / 76mm feet or mounted on oven stand model SK2731U. Unit shall be supplied in 100% recyclable shipping packaging.

SK2731U

Unit shall be a Moffat Turbofan stainless steel oven stand NSF-4 listed. 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 full size sheet pan capacity
- 31/8"/80mm tray spacing
- Compact 31%"/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 (220-240V) / 5.0kW heating (208V)
- Porcelain enameled 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
- Halogen oven lamp
- Twin dia. 7" / 180mm full stainless steel oven fans
- Anti-skid 2" / 50mm dia. 3" / 76mm high adjustable stainless steel feet
- 4 oven wire racks supplied
- 100% recyclable packaging

ACCESSORIES

Turbofan SK2731U Oven Stand





turbofan

E28D4

E28D4 Full Size Digital / Electric Convection Oven on a Stainless Steel Stand

CONSTRUCTION

Porcelain enameled 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

0.2" / 5mm thick door outer glass 0.2" / 5mm thick low energy loss door inner glass

Heavy-duty counterbalanced door hinges Wear resistant powder coated welded door handle

Stainless steel control panel

Aluminized coated steel base and rear panels

CONTROLS

Electronic controls with Digital Time and Temperature display, Manual or Program modes

Large ¾" / 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 150-500°F / 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

Stainless steel top and sides continuous exterior panel Porcelain enameled 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)

3" / 76mm high stainless steel feet for easy access underside

SPECIFICATIONS

Electrical Requirements

208V, 50/60Hz, 1-phase, 5.4kW, 25.8A 220-240V, 50/60Hz, 1-phase, 6.0kW, 25A

No cordset supplied

Water Requirements (optional) Cold water connection ¾" GHT male

80psi maximum inlet pressure / 20psi minimum inlet pressure

External Dimensions

Width 317/8"/810mm Height 26" / 662mm including 3" / 76mm feet

Depth 30" / 762mm

Oven Internal Dimensions Width 273/8" / 695mm Height 14" / 355mm

18½" / 470mm Depth $4.1 \mathrm{ft^3} \, / \, 0.116 \mathrm{m3}$ Volume Oven Rack Dimensions

Width 26" / 660mm Depth 18" / 460mm Nett Weight (E28D4)

153lbs / 69.5kg

Packing Data (E28D4) 191lbs / 86.5kg 19.4 ft³ / 0.55m3

Width 341/4" / 870mm 29¾" / 755mm Height 32⁷/₈" / 835mm Depth

SK2731U Stainless Steel Stand

All stainless steel welded frame oven stand for Turbofan E27, E28 and E31 Series model ovens

6 position tray runners standard

3" / 76mm diameter wheel swivel castors standard with 2 front castors with dual swivel and wheel

Welded 1 ½" and 1 ¼" square tube front and rear frames Welded rack supports/side frames

4 dia. 3" / 76mm 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 (SK2731U Oven Stand)

31⁷/₈" / 810mm 34⁵/₈" / 880mm Height 255/8" / 650mm Depth

Nett Weight (SK2731U Oven Stand)

43lbs / 19.5kg

Packing Data (SK2731U Oven Stand)

49lbs / 22kg 3.9ft3/0.11m3

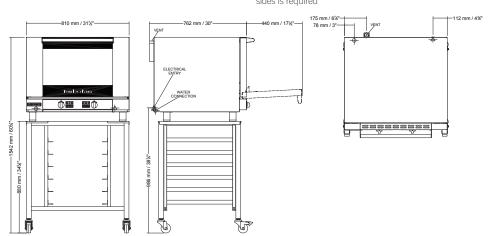
Width 325/8" / 830mm 35 ½" / 900mm Height 6" / 152mm Depth

INSTALLATION CLEARANCES

1" / 25mm 1" / 25mm Rear LH Side 1" / 25mm RH Side

CLEARANCE FROM SOURCES OF HEAT

A minimum distance of 12" / 300mm from the appliance sides is required





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ISO9001 Quality Management SGS 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.



