

Technical data sheet for

## E31D4 ON THE SK2731N STAND

GN 1/1 Digital / Electric Convection Oven  
on a Stainless Steel 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 E27, E28, and E31. Unit shall be supplied in 100% recyclable shipping packaging.

### 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 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 0.09m<sup>3</sup>

#### Oven Rack Dimensions

Width 540mm  
Depth 370mm

Nett Weight (E31D4)  
53.8kg

#### Packing Data (E31D4)

68.2kg  
0.45m<sup>3</sup>  
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 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 Oven Stand)

Width 810mm  
Height 880mm  
Depth 650mm

Nett Weight (SK2731N Oven Stand)  
19.5kg

#### Packing Data (SK2731N Oven Stand)

22kg  
0.11m<sup>3</sup>  
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



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United Kingdom  
Blue Seal Limited

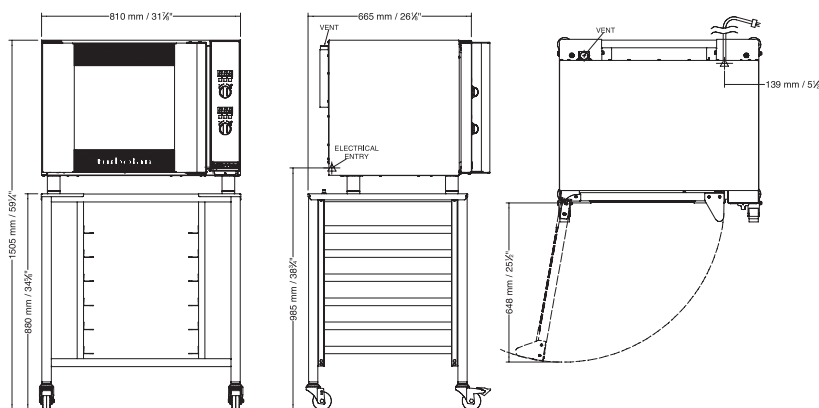
Unit 67  
Gravelly Business Park  
Gravelly  
Birmingham B24 8TQ  
England  
Telephone 0121-327 5575  
Facsimile 0121-327 9711  
sales@blue-seal.co.uk  
www.blue-seal.co.uk

Australia  
Moffat Pty Limited

740 Springvale Road  
Mulgrave, Victoria 3170  
Australia  
Telephone 03-9518 3888  
Facsimile 03-9518 3833  
vsales@moffat.com.au  
www.moffat.com.au

New Zealand  
Moffat Limited

Christchurch  
45 Illinois Drive  
Izone Business Hub  
Rolleston 7675  
Telephone +64 3-983 6600  
Facsimile +64 3-983 6660  
sales@moffat.co.nz  
www.moffat.co.nz



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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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