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Technical data sheet for

E28M4 ON THE SK2731N / SK2731U

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





F28M4

Unit shall be a Moffat 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. The oven shall be controlled by a mechanical thermostat with a range of 50-260°C, a 60 minute bake timer, and feature dual halogen oven lamps. 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 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 up to 600×400 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 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 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
- 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
- Mechanical thermostat 50-260°C
- 60 minute timer with time up alarm
- 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



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20MSERIES E28M4

E28M4 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

Power ON control panel indicator

Mechanical thermostat 50-260°C

Heating ON control panel indicator

Manual 60 minute timer

Time-Up control panel indicator and buzzer

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

External Dimensions

Width 810mm

662mm including 76mm feet Height

762mm Depth Oven Internal Dimensions 695mm Width Height 355mm 470mm Depth Volume 0.116m3

Oven Rack Dimensions Width 660mm 460mm Depth

Packing Data (E28M4)

86.5kg 0.55m3

69.5kg

Width 870mm 755mm Height 835mm Depth

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)

Packing Data (SK2731N / U Oven Stand)

22kg 0.11m3

830mm Width 900mm Height Depth 152mm

Supplied CKD for assembly on site

INSTALLATION CLEARANCES

25mm LH Side 25mm RH Side 25mm

CLEARANCE FROM SOURCES OF HEAT

A minimum distance of 300mm from the appliance sides

is required

Australia Nett Weight (E28M4) www.moffat.com.au New Zealand

www.moffat.co.nz www.turbofanoven.com

MOFFRT

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-112 mm / 4%'

ISO9001 Quality Management Standard

Designed and manufactured by



IS09001

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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