

Technical data sheet for

E28T4 DOUBLE STACKED

Full Size Electric Convection Ovens TOUCH SCREEN CONTROL
Double Stacked on a Stainless Steel Base Stand



Model E28T4/2C shown



E28T4/2 E28T4/2C

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 drop down door. Oven shall have capacity for four full size sheet pans. The oven shall have 5.6kW heating elements. The oven shall have twin bi-directional single reversing fans. The oven shall feature a programmable Touch Screen menu controller, and feature dual halogen oven lamps. Ovens shall be double stacked using Double Stacking Kits DSK2728T (adjustable feet option) or DSK2728TC (castor option). Units shall be supplied in 100% recyclable shipping packaging.

Double stack models are supplied as two individual ovens and a double stacking kit for field assembly.

E28T4/2 - Double stack with adjustable feet base stand

E28T4/2C - Double stack with castor base stand

DOUBLE STACK FEATURES

- Two full size ovens
- Full stainless steel base stand
- Full stainless steel oven spacer frame
- Adjustable feet or castor models
- Guard rail for bottom oven

OVEN FEATURES (each)

- 4 460mm x 660mm / 18" x 26" full size sheet pan capacity
- 4 400mm x 600mm tray capacity
- 80mm tray spacing
- Touch Screen control
- Icon driven program menu
- USB port for program/icon updating
- Individual shelf timers
- Multi-stage programs
- Steam injection mode and manual injection
- Bi-directional reversing fan system
- 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
- Halogen oven lamp
- Dia. 180mm full stainless steel oven fan
- 4 oven wire racks supplied

E28T4/2 E28T4/2C Full Size Electric Convection Ovens TOUCH SCREEN CONTROL Double Stacked on a Stainless Steel Base Stand

CONSTRUCTION - OVENS

Vitreous 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
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

CONSTRUCTION - DOUBLE STACKING KIT

All stainless steel construction
Welded 38mm and 32mm square tube front and rear frame base stand
4 adjustable feet on E28T4/2
4 dia. 76mm swivel castors with 2 front castors dual wheel and swivel lock on E28T4/2C
Stainless steel oven spacer frame
Stainless steel bottom oven vent extension

CONTROLS (each oven)

5.7" LED backlit touch screen
Icon driven program menu
BMP image icon imports via USB port
Temperature range 50-260°C
Individual shelf timers
Multi-stage programs
Over-temperature safety cut-out

CLEANING

Stainless steel top and sides continuous exterior panel
Vitreous enameled oven chamber
Fully removable chrome plated oven side racks
Removable stainless steel oven fan baffle
Full stainless steel oven fan
Easy clean door system with hinge out door inner glass (no tools required)
Removable plug-in oven door seal (no tools required)

SPECIFICATIONS

Electrical Requirements (each oven)
230-240V, 50/60Hz, 1P+N+E, 5.8kW, 25A
No cordset supplied

Water Requirements (optional)

Cold water connection 3/4" BSP male
80psi maximum inlet pressure / 20psi minimum inlet pressure

External Dimensions

Width 945mm
Height 1681mm (E28T4/2)
1763mm (E28T4/2C)
Depth 762mm

Oven Internal Dimensions (each oven)

Width 695mm
Height 355mm
Depth 470mm
Volume 0.116m³

Oven Rack Dimensions

Width 660mm
Depth 460mm

Nett Weight (double stack complete)

159kg

Packing Data (E28T4 ovens each)

86.5kg
0.57m³
Width 875mm
Height 640mm
Depth 1010mm

Packing Data (Stacking Kit)

19kg (DSK2728T - adjustable feet)
22kg (DSK2728TC - castor)
0.08m³
Width 590mm
Height 840mm
Depth 160mm

Supplied CKD for assembly on site

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

Double Stacking Kits

For after market double stacking two E28T4 convection ovens
DSK2728T - Double stacking kit - adjustable feet
DSK2728TC - Double stacking kit - castor



blue-seal.co.uk
turbofanoven.com

United Kingdom
Blue Seal Limited

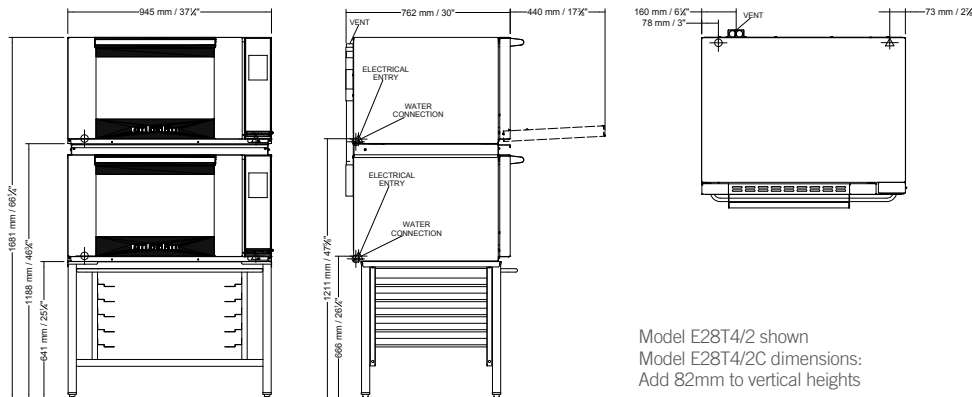
Unit 67
Gravelly Business Park
Gravelly
Birmingham B24 8TQ
England
Telephone 0121-327 5575
Facsimile 0121-327 9711
sales@blue-seal.co.uk
www.blue-seal.co.uk

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



ISO9001
Quality
Management
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.



© Copyright Moffat Ltd
UK.TFN.S.1601

