

Technical data sheet for

E28T4 ON THE SK2728TN / SK2728TU STAND

Full Size Electric Convection Oven

TOUCH SCREEN CONTROL on a Stainless Steel Stand



E28T4

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. Oven shall be able to be bench mounted on 76mm feet or mounted on oven stand models SK2728TN or SK2728TU. Unit shall be supplied in 100% recyclable shipping packaging.

SK2728TN

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 up to 600 x 400 trays and GN 1/1 pans. The stand shall be fully compatible with, and support, Turbofan Convection Oven models E27T2, E27T3 and E28T4.

Unit shall be supplied in 100% recyclable shipping packaging.

SK2728TU

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 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 E27T2, E27T3 and E28T4. 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
- 945mm width
- 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
- 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
- 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 SK2728TN Oven Stand suits 400mm x 600mm trays and GN 1/1 pans
- Turbofan SK2728TU Oven Stand suits 460mm x 660mm / 18" x 26" pans

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E28T4 Full Size Electric Convection Oven TOUCH SCREEN CONTROL on a Stainless Steel Stand

CONSTRUCTION

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

CONTROLS

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)
 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
 Water Requirements (optional)
 Cold water connection 3/4" BSP male
 80psi maximum inlet pressure / 20psi minimum inlet pressure

External Dimensions

Width 945mm
 Height 567mm including 76mm feet
 Depth 762mm

Oven Internal Dimensions

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

Oven Rack Dimensions

Width 660mm
 Depth 460mm

Nett Weight (E28T4)
 69.5kg

Packing Data (E28T4)

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

SK2728TN/TU Stainless Steel Stand

All stainless steel welded frame oven stand for Turbofan E27T and E28T 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. 76mm swivel castors with 2 front castors dual wheel and swivel lock
 Top frame oven supports suit Turbofan E27T and E28T Series oven mounting
 Supplied CKD for assembly on site

External Dimensions (SK2728TN/TU Oven Stand)
 Width 945mm
 Height 880mm
 Depth 650mm

Nett Weight (SK2728TN/TU Oven Stand)
 20.5kg

Packing Data (SK2728TN/TU Oven Stand)

23kg
 4.6ft³ / 0.13m³
 Width 955mm
 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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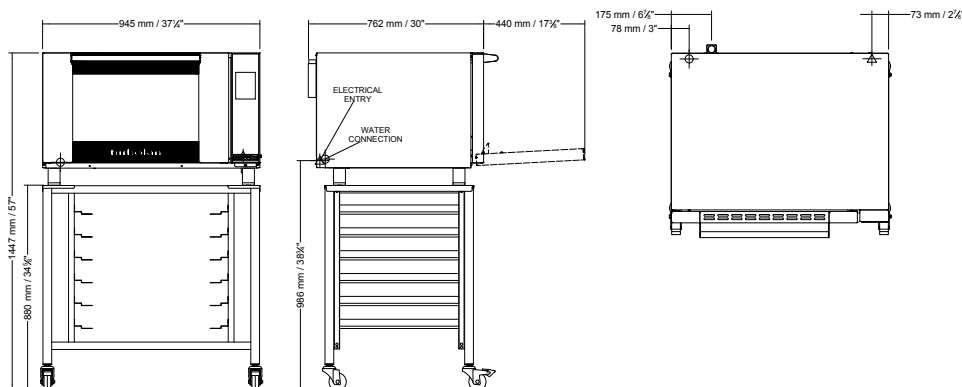
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