

Technical data sheet for

E31D4 DOUBLE STACKED

Half Size Digital / Electric Convection Ovens
Double Stacked on a Stainless Steel Base Stand



E31D4/2 E31D4/2C

E31D4 ovens shall be Blue Seal electrically heated Turbofan convection ovens. The ovens 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. Ovens shall have capacity for four GN1/1 pans and include a top grilling oven element and grill operating mode. The ovens shall be controlled by an electronic control having separate digital displays and adjusting knobs for time and temperature functions. The oven controls 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 units shall include a halogen oven lamp. Ovens shall be fitted with a 13A plug-in cordset. Ovens shall be double stacked using Double Stacking Kits DSK272831 (adjustable feet option) or DSK272831C (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.

E31D4/2 - Double stack with adjustable feet base stand

E31D4/2C - Double stack with castor base stand

DOUBLE STACK FEATURES

- Two 4 Gastronorm GN1/1 pan capacity
- Compact 666mm depth x 810mm width
- 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 Gastronorm GN1/1 pan capacity
- 80mm tray spacing
- 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 / 2.0kW 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
- 4 oven wire racks supplied

E31D4/2 E31D4/2C Half Size Digital / Electric Convection Ovens Double Stacked on a Stainless Steel Base Stand

CONSTRUCTION - OVENS

Vitreous enamel fully welded oven chamber
Stainless steel front, sides and top exterior
Vitreous enamel oven fan baffle
Removable 4 position chrome plated wire side racks
Oven racks 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
Aluminized coated steel base and rear panels

CONSTRUCTION - DOUBLE STACKING KIT

All stainless steel construction
Welded 32mm and 38mm square tube front and rear frame
base stand
4 adjustable feet on E31D4/2
4 dia. 76mm swivel castors with 2 front castors dual wheel and
swivel lock on E31D4/2C
Stainless steel oven spacer frame
Stainless steel bottom oven vent extension

CONTROLS (each oven)

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
Broil/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 porcelain enameled 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)

SPECIFICATIONS

Electrical Requirements (each oven)
230-240V, 50Hz, 1P+N+E, 3.1kW, 12.9A
13A cordset fitted

External Dimensions

Width 810mm
Height 1611mm (E31D4/2)
1693mm (E31D4/2C)

Depth 666mm

Oven Internal Dimensions

Width 565mm
Height 425mm
Depth 395mm
Volume 0.09m³

Oven Rack Dimensions

Width 540mm
Depth 370mm

Nett Weight (double stack complete)
126kg

Packing Data (E31D4 ovens each)

68.2kg
0.45m³
Width 740mm
Height 720mm
Depth 835mm

Packing Data (Stacking Kit)

19kg (DSK272831 - adjustable feet)
22kg (DSK272831C - 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 E31D4 convection ovens
DSK272831 - Double stacking kit - adjustable feet
DSK272831C - Double stacking kit - castor



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turbofanoven.com

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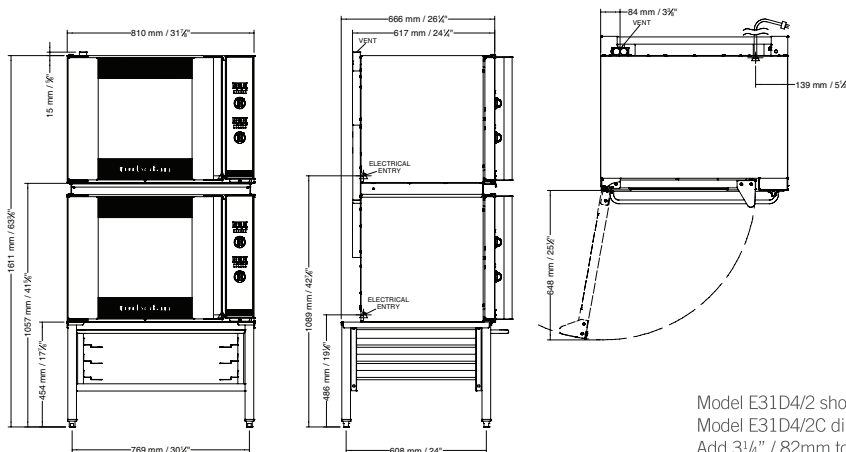
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Model E31D4/2 shown
Model E31D4/2C dimensions:
Add 3 1/4" / 82mm to vertical heights



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
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