

Technical data sheet for

E28D4 ON THE SK2731U STAND

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



E28D4

Unit shall be a Moffat electrically heated Turbofan convection oven E.T.L. listed and NSF-4 listed. 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 5.6kW heating elements for 220-240V models or 5.0kW heating elements for 208V models. The oven shall have twin bi-directional single reversing fans and feature a single halogen oven lamp. 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 with programmable steam injection and 3 stage cooking. Oven shall be able to be bench mounted on 3" / 76mm feet or mounted on oven stand model SK2731U. Unit shall be supplied in 100% recyclable shipping packaging.

SK2731U

Unit shall be a Moffat Turbofan stainless steel oven stand NSF-4 listed. 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 full size sheet pan capacity
- 3½" / 80mm tray spacing
- Compact 31⅞" / 810mm width
- Digital display Time and Temperature controls
- Large easy view ¾" / 20mm high displays
- Electronic thermostat control
- Electronic timer
- Manual mode and Program mode
- 20 programs with 3 stage cooking and stage end alarms
- Steam injection mode and manual injection
- Twin bi-directional reversing fans
- 5.6kW heating (220-240V) / 5.0kW heating (208V)
- Porcelain enameled 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
- Twin dia. 7" / 180mm full stainless steel oven fans
- Anti-skid 2" / 50mm dia. 3" / 76mm high adjustable stainless steel feet
- 4 oven wire racks supplied
- 100% recyclable packaging

ACCESSORIES

- Turbofan SK2731U Oven Stand

E28D4 Full Size Digital / Electric Convection Oven on a Stainless Steel Stand

CONSTRUCTION

Porcelain 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
0.2" / 5mm thick door outer glass
0.2" / 5mm thick low energy loss door inner glass
Heavy-duty counterbalanced door hinges
Wear resistant powder coated welded door handle
Stainless steel control panel
Aluminized coated steel base and rear panels

CONTROLS

Electronic controls with Digital Time and Temperature display, Manual or Program modes
Large ¾" / 20mm high LED displays
Two individual time and temperature setting control knobs
ON/OFF and Oven Lights key
Timer Start/Stop key
Steam injection key
Programs select key
Actual temperature display key
Adjustable buzzer/alarm volume
Thermostat range 150-500°F / 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
Porcelain enameled 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)
3" / 76mm high stainless steel feet for easy access underside

SPECIFICATIONS

Electrical Requirements
208V, 50/60Hz, 1-phase, 5.4kW, 25.8A
220-240V, 50/60Hz, 1-phase, 6.0kW, 25A
No cordset supplied

Water Requirements (optional)

Cold water connection ¾" GHT male
80psi maximum inlet pressure / 20psi minimum inlet pressure

External Dimensions

Width 31 7/8" / 810mm
Height 26" / 662mm including 3" / 76mm feet
Depth 30" / 762mm

Oven Internal Dimensions

Width 27 3/8" / 695mm
Height 14" / 355mm
Depth 18 1/2" / 470mm
Volume 4.1ft³ / 0.116m³

Oven Rack Dimensions

Width 26" / 660mm
Depth 18" / 460mm

Nett Weight (E28D4)

153lbs / 69.5kg

Packing Data (E28D4)

191lbs / 86.5kg
19.4 ft³ / 0.55m³
Width 34 1/4" / 870mm
Height 29 3/4" / 755mm
Depth 32 7/8" / 835mm

SK2731U Stainless Steel Stand

All stainless steel welded frame oven stand for Turbofan E27, E28 and E31 Series model ovens
6 position tray runners standard
3" / 76mm diameter wheel swivel castors standard with 2 front castors with dual swivel and wheel
Welded 1 1/2" and 1 1/4" square tube front and rear frames
Welded rack supports/side frames
4 dia. 3" / 76mm swivel castors with 2 front castors dual wheel and swivel lock
Top frame oven supports suit Turbofan E27, E28 and E31 Series oven mounting
Supplied KKD for assembly on site

External Dimensions (SK2731U Oven Stand)

Width 31 7/8" / 810mm
Height 34 5/8" / 880mm
Depth 25 5/8" / 650mm

Nett Weight (SK2731U Oven Stand)

43lbs / 19.5kg

Packing Data (SK2731U Oven Stand)

49lbs / 22kg
3.9ft³ / 0.11m³
Width 32 5/8" / 830mm
Height 35 1/2" / 900mm
Depth 6" / 152mm

INSTALLATION CLEARANCES

Rear 1" / 25mm
LH Side 1" / 25mm
RH Side 1" / 25mm

CLEARANCE FROM SOURCES OF HEAT

A minimum distance of 12" / 300mm from the appliance sides is required



www.moffatusa.com
www.turbofanoven.com

U.S.A.

Moffat Inc
3760 Industrial Drive, Suite B
Winston-Salem
NC 27105-2637
Ph Toll Free 1-800-551 8795
Ph 336-661 0257
Fax 336-661 9546
Email sales@moffat.com
www.moffatusa.com

Manufactured by:
Moffat Limited
45 Illinois Drive, Izone Business Hub
Rolleston 7675, New Zealand



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
US.TFN.S.1701

