

Technical data sheet for

## E28D4 DOUBLE STACKED

Full Size Digital / Electric Convection Ovens

Double Stacked on a Stainless Steel Base Stand



Model E28D4/2C shown



E28D4/2 E28D4/2C

E28D4 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 drop down door. Ovens shall have capacity for four full size sheet pans. The ovens shall have 5.6kW heating elements. The ovens shall have a bi-directional single reversing fan system 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. 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.

E28D4/2 - Double stack with adjustable feet base stand

E28D4/2C - Double stack with castor base stand

### DOUBLE STACK FEATURES

- Two full size ovens
- Compact 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 460mm x 660mm / 18" x 26" full size sheet pan capacity
- 4 400mm x 600mm tray capacity
- 80mm tray spacing
- 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
- 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
- 4 oven wire racks supplied

### E28D4/2 E28D4/2C Full Size Digital / Electric Convection Ovens 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 32mm and 38mm square tube front and rear frame  
base stand  
4 adjustable feet on E28D4/2  
4 dia. 76mm swivel castors with 2 front castors dual wheel  
and swivel lock on E28D4/2C  
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 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  
Vitreous 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)

#### SPECIFICATIONS

Electrical Requirements  
230-240V, 50Hz, 1P+N+E, 5.8kW, 25A  
No cordset supplied  
Water Requirements (optional)  
Cold water connection ¾" BSP male  
80psi maximum inlet pressure / 20psi minimum inlet pressure

#### External Dimensions

Width 810mm  
Height 1681mm (E28D4/2)  
1763mm (E28D4/2C)  
Depth 762mm

#### Oven Internal Dimensions (each oven)

Width 695mm  
Height 355mm  
Depth 470mm  
Volume 0.116m<sup>3</sup>

#### Oven Rack Dimensions

Width 660mm  
Depth 460mm

#### Nett Weight (double stack complete)

159kg

#### Packing Data (E28D4 ovens each)

86.5kg  
0.55m<sup>3</sup>  
Width 870mm  
Height 755mm  
Depth 835mm

#### Packing Data (Stacking Kit)

19kg (DSK272831 - adjustable feet)  
22kg (DSK272831C - castor)  
0.08m<sup>3</sup>  
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 E28D4 convection ovens  
DSK272831 - Double stacking kit - adjustable feet  
DSK272831C - Double stacking kit - castor



blue-seal.co.uk  
turbofanoven.com

#### United Kingdom Blue Seal Limited

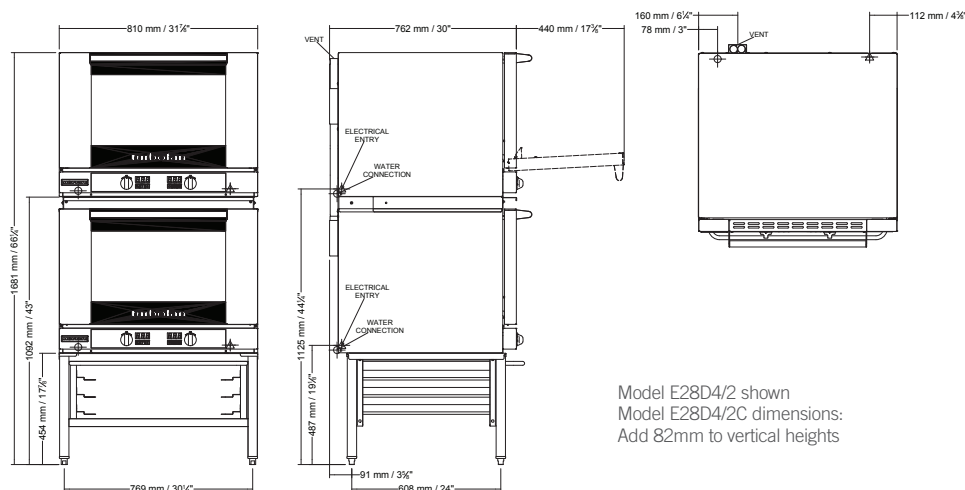
Unit 67  
Gravelly Business Park  
Gravelly  
Birmingham B24 8TQ  
England  
Telephone 0121-327 5575  
Facsimile 0121-327 9711  
sales@blue-seal.co.uk  
www.blue-seal.co.uk

#### 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



Model E28D4/2 shown  
Model E28D4/2C dimensions:  
Add 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  
reserves the right to change specifications  
and design without notice.



© Copyright Moffat Ltd  
UK.TFN.S.1601

