

Technical data sheet for

E31D4 ON THE SK2731U STAND

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



E31D4

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 side hinged door that offers field reversible hinging. Oven shall have capacity for four half size sheet pans and include a top broiling oven element and broil operating mode. 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 and have separate control keys for selection of Broil mode, oven light function and timer operation. The unit shall include a halogen oven lamp. Oven shall be able to be bench mounted on 3" / 76mm feet or mounted on oven stand model SK2731U. Oven shall be fitted with a NEMA 6-20P cordset. 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 half size sheet pan or hotel pan capacity
- 3½" / 80mm tray spacing
- Compact 24¼" / 616mm depth x 31⅞" / 810mm width
- 20A NEMA 6-20P cordset fitted
- Digital display Time and Temperature Controls
- Large easy view ¾" / 20mm high displays
- Electronic thermostat control
- Electronic timer with countdown or time count modes
- Programmable for up to 20 programs
- Broil mode
- Single direction low-velocity fan
- 2.8kW heating in bake mode / 2.0kW grill-broil elements
- Safe-Touch vented side hinged door (standard LH hinge).
Optional RH hinge (field convertible)
- Stay-Cool door handle
- Porcelain enameled oven chamber
- Plug-in continuous oven door seal
- Halogen oven lamp
- 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

E31D4 Half 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 grids chrome plated wire (4 supplied)
 Stainless steel frame side hinged door
 0.2" / 5mm thick door outer glass
 0.2" / 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

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
 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 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 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)
 3" / 76mm high stainless steel feet for easy access underside

SPECIFICATIONS

Electrical Requirements

208V, 60Hz, 1-phase, 2.9kW, 13.9A
 220-240V, 60Hz, 1-phase, 3.1W, 12.9A
 20Amp NEMA 6-20P cordset fitted



External Dimensions

Width 31 7/8" / 810mm
 Height 24 5/8" / 625mm including 3" / 76mm feet
 Depth 2 1/4" / 616mm

Oven Internal Dimensions

Width 22 3/4" / 565mm
 Height 16 3/4" / 425mm
 Depth 15 1/2" / 395mm
 Volume 3.2ft³ / 0.09m³

Oven Rack Dimensions

Width 21 1/4" / 540mm
 Depth 14 1/2" / 370mm

Nett Weight (E31D4)

119lbs / 53.8kg

Packing Data (E31D4)

150lbs / 68.2kg
 15.9 ft³ / 0.45m³
 Width 29 1/8" / 740mm
 Height 28 3/8" / 720mm
 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 CKD 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

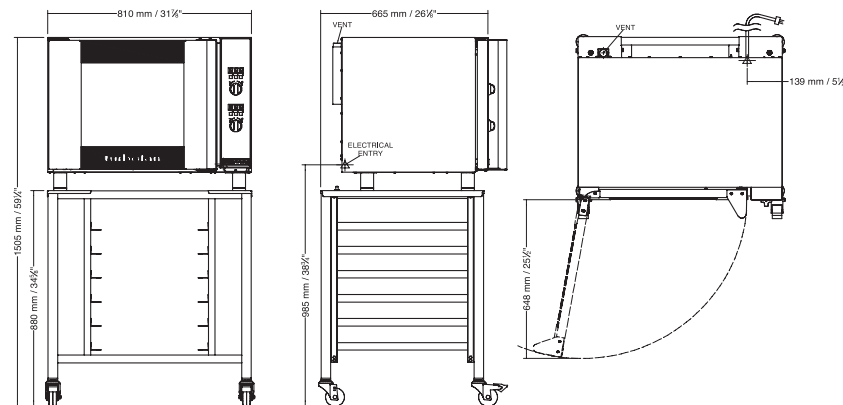
A minimum distance of 12" / 300mm from the appliance sides is required



www.blue-seal.ca
 www.turbofanoven.com
 www.servecanada.com

CANADA

Serve Canada
 40 East Pearce Street
 Richmond Hill ON
 L4B 1B7
 Ph Toll Free 800-263-1455
 Fax 905-731-7687
 Email info@servecanada.com



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.

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