

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 6-15P 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
- 3 1/8" / 80mm tray spacing
- Compact 24 1/4" / 616mm depth x 31 7/8" / 810mm width
- 15A plug-in (NEMA 6-15P cordset fitted)
- Digital display Time and Temperature Controls
- Large easy view 3/4" / 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
NEMA 6-15P cordset fitted

External Dimensions

Width 31⁷/₈" / 810mm
Height 24⁵/₈" / 625mm including 3" / 76mm feet
Depth 24¹/₄" / 616mm



Oven Internal Dimensions

Width 22¹/₄" / 565mm
Height 16³/₄" / 425mm
Depth 15¹/₂" / 395mm
Volume 3.2ft³ / 0.09m³

Oven Rack Dimensions

Width 21¹/₄" / 540mm
Depth 14¹/₂" / 370mm

Nett Weight (E31D4)

119lbs / 53.8kg

Packing Data (E31D4)

150lbs / 68.2kg
15.9 ft³ / 0.45m³
Width 29¹/₈" / 740mm
Height 28³/₈" / 720mm
Depth 32⁷/₈" / 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 1¹/₂" and 1¹/₄" 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 31⁷/₈" / 810mm
Height 34⁵/₈" / 880mm
Depth 25⁵/₈" / 650mm

Nett Weight (SK2731U Oven Stand)

43lbs / 19.5kg

Packing Data (SK2731U Oven Stand)

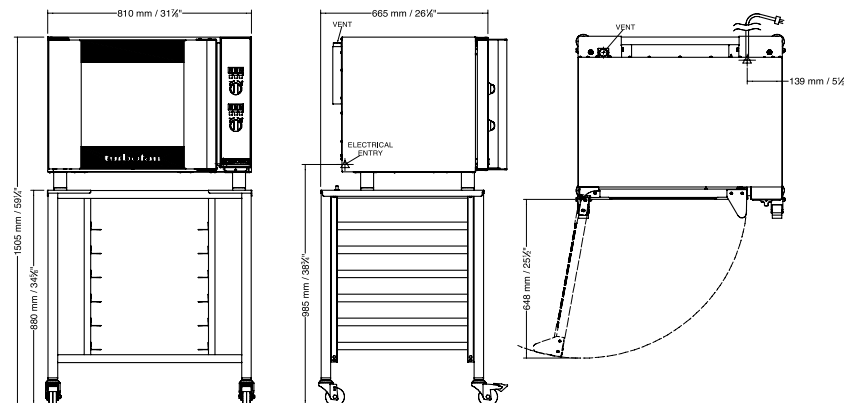
49lbs / 22kg
3.9ft³ / 0.11m³
Width 32⁵/₈" / 830mm
Height 35¹/₂" / 900mm
Depth 6" / 152mm

INSTALLATION CLEARANCES

Top 8" / 200mm
Rear 2" / 50mm
LH Side 2" / 50mm
RH Side 3" / 75mm
For fixed installations a minimum of 500mm is required for service

CLEARANCE FROM SOURCES OF HEAT

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



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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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