

TECHNICAL DATA SHEET FOR E27M2 ON THE SK2731N / SK2731U STAND

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

STANDARD FEATURES

- 2 18" x 26" / 460 x 660 full size sheet pan capacity
- 2 600 x 400 tray capacity
- 115mm tray spacing
- Compact 810mm width
- Bi-directional reversing fan system
- 2.8kW heating power
- 13A plug-in cordset fitted
- 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
- Mechanical thermostat 50-260°C
- 60 minute timer with time up alarm
- Dual halogen oven lamps
- Dia. 180mm full stainless steel oven fan
- Anti-skid 50mm dia. 76mm high adjustable stainless steel feet
- 2 oven wire racks supplied
- 100% recyclable packaging

ACCESSORIES

- Turbofan SK2731N Oven Stand
suits 600 x 400 trays and GN 1/1 pans
- Turbofan SK2731U Oven Stand
suits 26" x 18" / 660 x 460 pans



E27M2 Unit shall be a Blue Seal electrically heated Turbofan convection oven. The oven shall have a one piece vitreous enamel oven chamber, stainless top and sides and safe touch vented easy clean drop down door. Oven shall have capacity for two full size sheet pans. The oven shall have 2.8kW heating elements. The oven shall have a bi-directional single reversing fan system. The oven shall be controlled by a mechanical thermostat with a range of 50-260°C, a 60 minute bake timer, and feature dual halogen oven lamps. Oven shall be able to be bench mounted on 76mm feet or mounted on oven stand models SK2731N or SK2731U. Oven shall be fitted with a 13A plug-in cordset. Unit shall be supplied in 100% recyclable shipping packaging.

SK2731N Unit shall be a Blue Seal Turbofan stainless steel oven stand. 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 600 x 400 trays and GN 1/1 pans. The stand shall be fully compatible with, and support, Turbofan Convection Oven models E27M2, E27M3, E28M4, and E31D4. Unit shall be supplied in 100% recyclable shipping packaging.

SK2731U Unit shall be a Blue Seal Turbofan stainless steel oven stand. 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 E27M2, E27M3, E28M4, and E31D4. Unit shall be supplied in 100% recyclable shipping packaging.

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CONSTRUCTION

Vitreous enamel fully welded oven chamber
Stainless steel front, sides and top exterior
Stainless steel oven fan baffle and oven vent
Removable 2 position chrome plated wire side racks
Oven racks chrome plated wire (2 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

CONTROLS

Power ON control panel indicator
Mechanical thermostat 50-260°C
Heating ON control panel indicator
Manual 60 minute timer
Time-Up control panel indicator and buzzer
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 stainless steel oven fan baffle
Full stainless steel oven fan
Easy clean door system with hinge out door inner glass (no tools required)
Removable plug-in oven door seal (no tools required)
76mm high stainless steel feet for easy access underside

SPECIFICATIONS

Electrical Requirements
230-240V, 50Hz, 1P+N+E, 3kW, 12A
13A cordset fitted

External Dimensions

Width 810mm
Height 607mm including 76mm feet
Depth 762mm

Oven Internal Dimensions

Width 695mm
Height 305mm
Depth 470mm
Volume 0.10m³

Oven Rack Dimensions

Width 660mm
Depth 460mm

Nett Weight (E27M2)

60.2kg

Packing Data (E27M2)

77.8kg
0.55m³
Width 870mm
Height 755mm
Depth 835mm

SK2731N / U Stainless Steel Stand

All stainless steel welded frame oven stand for Turbofan E27, E28 and E31 Series model ovens
6 position tray runners standard
76mm diameter wheel swivel castors standard with 2 front castors with dual swivel and wheel
Welded 38mm and 32mm square tube front and rear frames
Welded rack supports/side frames
4 dia. 6mm 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 (SK2731N / U Oven Stand)

Width 810mm
Height 880mm
Depth 650mm

Nett Weight (SK2731N / U Oven Stand)

19.5kg

Packing Data (SK2731N / U Oven Stand)

22kg
0.11m³
Width 830mm
Height 900mm
Depth 152mm

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www.bluesealequipment.com
www.turbofanoven.com

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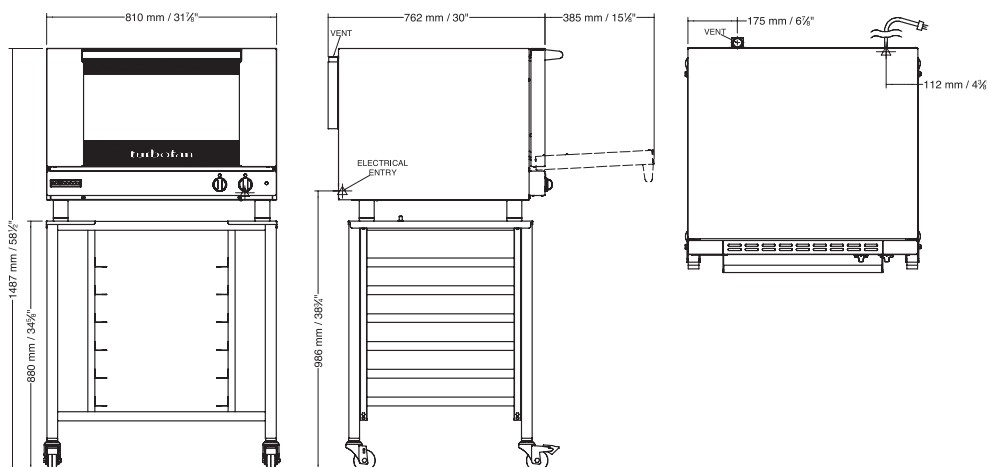
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All Turbofan products are designed and manufactured by Moffat using the internationally recognised ISO9001 quality management system, covering design, manufacture and final inspection, ensuring consistent high quality at all times.

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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