30DSERIES

turbofan

E31D4

TECHNICAL DATA SHEET FOR E31D4 ON THE SK2731U STAND

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

STANDARD FEATURES

- 4 half size sheet pan or hotel pan capacity
- 3¹/₈"/ 80mm tray spacing
- Compact 24¼" / 616mm depth x 31%"/ 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

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 E27M2, E27M3, E28M4, and E31D4. Unit shall be supplied in 100% recyclable shipping packaging.





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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 3/4" / 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

rdset fitted

External Dimensions

 Width
 317k" / 810mm

 Height
 245k" / 625mm including 3" / 76mm feet

 Depth
 241/4" / 616mm





Oven Inte	ernal Dimensions	
Width	22¼"/ 565mm	
Height	16¾" / 425mm	
Depth	15½" / 395mm	
Volume	3.2ft ³ / 0.09m3	
Oven Rack Dimensions		

Oven Rack Dimensions Width 21¼" / 540mm Depth 14½" / 370mm Nett Weight (E31D4)

119lbs / 53.8kg Packing Data (E31D4)

Packing Data (E31D4)			
150lbs / 68.2kg			
15.9 ft ³ / 0.45m3			
Width	29 ¹ /8" / 740mm		
Height	28 <u>3</u> /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 ½" and 1 ¼" 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	311//s" / 810mm	
Height	345⁄%" / 880mm	
Depth	25⁵⁄s" / 650mm	
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Nett Weight (SK2731U Oven Stand) 43lbs / 19.5kg

Packing Data (SK2731U Oven Stand) 49lbs / 22kg 3.9ft³ / 0.11m3 Width 325k^a / 830mm Height 35 ½^a / 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



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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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