

Technical data sheet for

## E27D3 ON THE SK2731N / SK2731U STAND

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



E27D3 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 three full size sheet pans. The oven shall have 4.5kW heating elements. The unit 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. Oven shall be able to be bench mounted on 76mm feet or mounted on oven stand models SK2731N or SK2731U. 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 E27, E28, and E31. 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 E27, E28, and E31. Unit shall be supplied in 100% recyclable shipping packaging.

### STANDARD FEATURES

- 3 460mm x 660mm / 18" x 26" full size sheet pan capacity
- 3 400mm x 600mm tray capacity
- 85mm tray spacing
- Compact 810mm width
- 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
- Bi-directional reversing fan system
- 4.5kW heating power
- Vitreous enameled 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
- Dia. 180mm full stainless steel oven fan
- Anti-skid 50mm dia. 76mm high adjustable stainless steel feet
- 3 oven wire racks supplied
- 100% recyclable packaging

### ACCESSORIES

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

#### E27D3 Full Size Digital / Electric Convection Oven on a Stainless Steel Stand

##### CONSTRUCTION

Vitreous enameled fully welded oven chamber  
 Stainless steel front, sides and top exterior  
 Stainless steel oven fan baffle and oven vent  
 Removable 3 position chrome plated wire side racks  
 Oven racks chrome plated wire (3 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

Electronic controls with Digital Time and Temperature display,  
 Manual or Program modes  
 Large 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 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 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, 4.7kW, 19.6A  
 No cordset supplied  
 Water Requirements (optional)  
 Cold water connection 3/4" BSP male  
 80psi maximum inlet pressure / 20psi minimum inlet pressure

##### External Dimensions

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

##### Oven Internal Dimensions

Width 695mm  
 Height 305mm  
 Depth 470mm  
 Volume 0.10m<sup>3</sup>

##### Oven Rack Dimensions

Width 660mm  
 Depth 460mm

##### Nett Weight (E27D3)

61.9kg

##### Packing Data (E27D3)

79.5kg  
 0.55m<sup>3</sup>

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 lock  
 Welded 38mm and 32mm square tube front and rear frames  
 Welded rack supports/side frames  
 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

0.11m<sup>3</sup>

Width 830mm

Height 900mm

Depth 152mm

##### INSTALLATION CLEARANCES

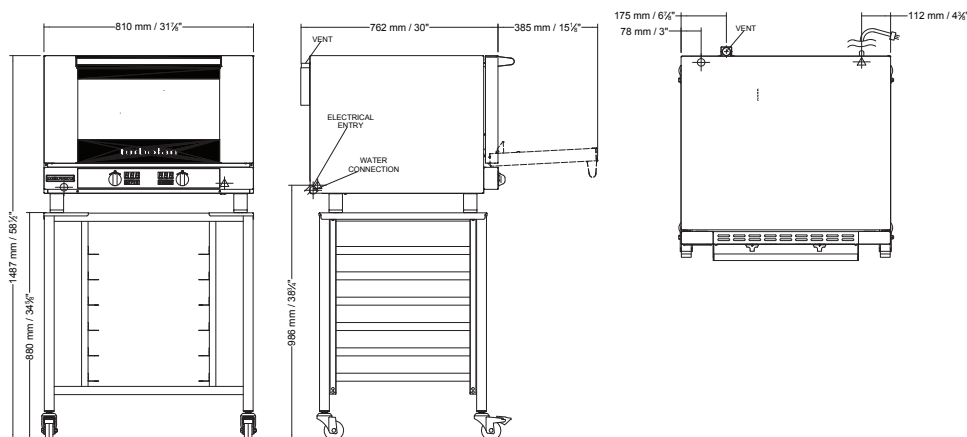
Rear 25mm

LH Side 25mm

RH Side 25mm

##### CLEARANCE FROM SOURCES OF HEAT

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



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



ISO9001  
 Quality  
 Management  
 Standard

Designed and manufactured by  
**MOFFAT®**

##### 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

