

## TECHNICAL DATA SHEET FOR E27M2 ON THE SK2731U STAND

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

### STANDARD FEATURES

- 2 full size sheet pan capacity
- 4½" / 115mm tray spacing
- Compact 31⅞" / 810mm width
- Bi-directional reversing fan system
- 2.8kW heating (220-240V) / 2.5kW heating (208V)
- 15A plug-in (NEMA 6-15P cordset fitted)
- Porcelain 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
- Mechanical thermostat 150-500°F / 50-260°C
- 60 minute timer with time up alarm
- Dual halogen oven lamp
- Dia. 7" / 180mm full stainless steel oven fan
- Anti-skid 2" / 50mm dia. 3" / 76mm high adjustable stainless steel feet
- 2 oven wire racks supplied
- 100% recyclable packaging

### ACCESSORIES

- Turbofan SK2731U Oven Stand



### E27M2

Unit shall be a Blue Seal 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 drop down door. Oven shall have capacity for two full size sheet pans. The oven shall have 2.8kW heating elements for 220-240V models or 2.5kW heating elements for 208V models. The oven shall have a bi-directional single reversing fan system. The oven shall be controlled by a mechanical thermostat with a range of 150-500°F / 50-260°C, a 60 minute bake timer, and feature dual halogen oven lamps. 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 Blue Seal 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.

### E27M2 Full Size Manual / 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 2 position chrome plated wire side racks  
Oven racks chrome plated wire (2 supplied)  
Stainless steel frame drop down hinged door  
0.2" / 5mm thick door outer glass  
0.2" / 5mm thick low energy loss door inner glass  
Heavy-duty counterbalanced door hinges  
Wear resistant powder coated welded door handle  
Stainless steel control panel  
Aluminized coated steel base and rear panels

#### CONTROLS

Power ON control panel indicator  
Mechanical thermostat 150-500°F / 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  
Porcelain 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)  
3" / 76mm high stainless steel feet for easy access underside

#### SPECIFICATIONS

##### Electrical Requirements

208V, 50/60Hz, 1-phase, 2.7kW, 13A  
220-240V, 50/60Hz, 1-phase, 3.0kW, 12A  
NEMA 6-15P cordset fitted

##### External Dimensions

Width 31 $\frac{1}{8}$ " / 810mm  
Height 23 $\frac{7}{8}$ " / 607mm including 3" / 76mm feet  
Depth 30" / 762mm

##### Oven Internal Dimensions

Width 27 $\frac{3}{8}$ " / 695mm  
Height 12" / 305mm  
Depth 18 $\frac{1}{2}$ " / 470mm  
Volume 3.53ft<sup>3</sup> / 0.10m<sup>3</sup>

##### Oven Rack Dimensions

Width 26" / 660mm  
Depth 18" / 460mm

##### Nett Weight (E27M2)

133lbs / 60.2kg

##### Packing Data (E27M2)

172lbs / 77.8kg  
19.4 ft<sup>3</sup> / 0.55m<sup>3</sup>  
Width 34 $\frac{1}{4}$ " / 870mm  
Height 29 $\frac{3}{4}$ " / 755mm  
Depth 32 $\frac{1}{8}$ " / 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 $\frac{1}{2}$ " and 1 $\frac{1}{4}$ " 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)

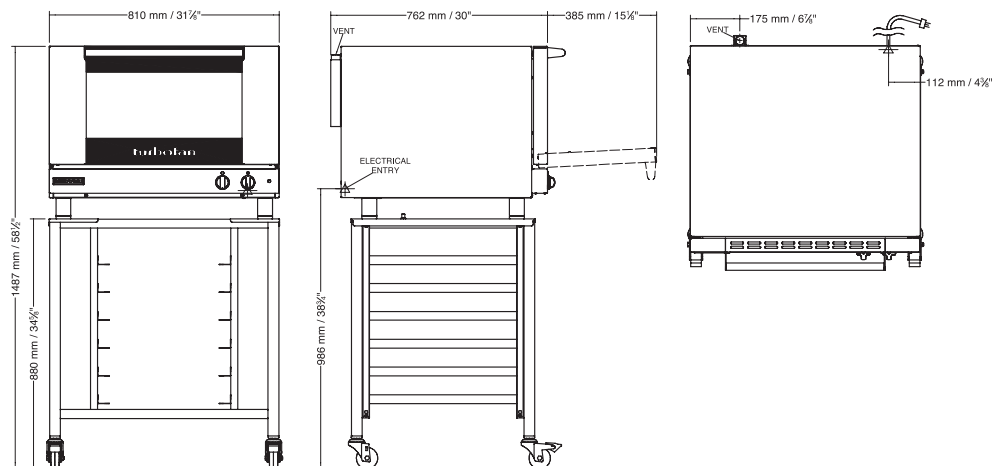
Width 31 $\frac{1}{8}$ " / 810mm  
Height 34 $\frac{5}{8}$ " / 880mm  
Depth 25 $\frac{5}{8}$ " / 650mm

##### Nett Weight (SK2731U Oven Stand)

43lbs / 19.5kg

##### Packing Data (SK2731U Oven Stand)

49lbs / 22kg  
3.9ft<sup>3</sup> / 0.11m<sup>3</sup>  
Width 32 $\frac{5}{8}$ " / 830mm  
Height 35 $\frac{1}{2}$ " / 900mm  
Depth 6" / 152mm



### BLUE SEAL®

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ISO9001  
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#### 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.

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