










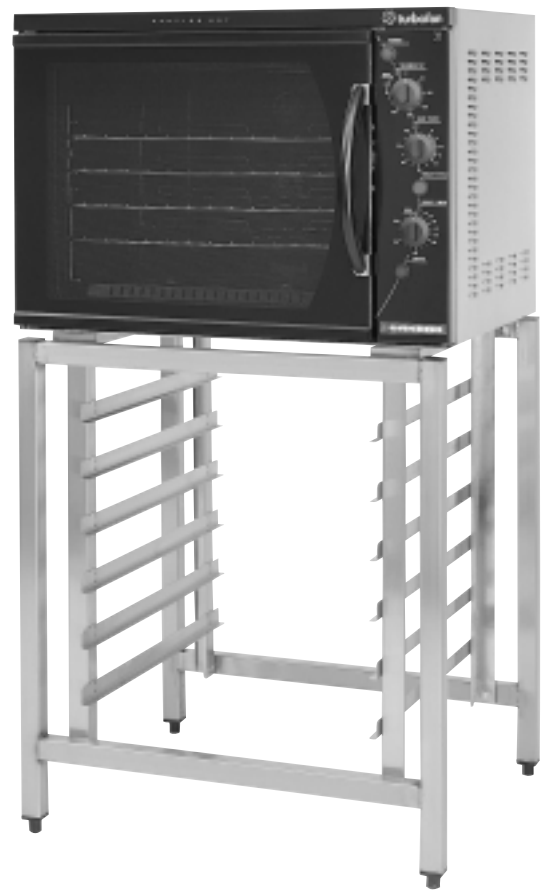


## Turbofan E31 on the A311 Electric Convection Oven on an optional Stainless Steel Stand

-  4 tray capacity (oven)
-  60 minute bake timer
-  3 hour roast timer
-  Cook n hold system
-  Stainless steel outer
-  Insulated enamel oven liner
-  Twin pane glass door
-  Internal lighting
-  Grill/toast element
-  Stand constructed in stainless steel with rack supports
-  Castor option (stand)



E31 on the A311



# Turbofan E31 on the A311

## Electric Convection Oven

### on an optional Stainless Steel Stand

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#### CONSTRUCTION (E31)

Stainless steel top and sides  
Enamel oven interior  
Toughened twin pane door glass  
Strong and stylish door handle  
4 1x1 GN capacity (4 wire racks included)  
Fully insulated  
Enamel control panel  
Fully enclosed motor at rear

#### CONSTRUCTION (A311)

Stainless steel frame and rack supports  
Strong robust and functional  
Adjustable feet front and rear  
Supplied knocked down for assembly on site

#### CONTROLS

On/off switch  
Mechanical thermostat, variable between 50°C to 280°C  
3 hour roast timer  
Cook n hold factory preset at 70°C (range 60°C to 90°C)  
Low velocity fan system  
Grill position for cheesemelting/toasting  
Oven light

#### CLEANING AND SERVICING

Fully removable racks and fan baffle  
Easy clean surfaces  
Access to all controls from front panel  
Removable door seals

#### OPTIONS

Stand castors

#### SPECIFICATIONS

**Electrical requirements**  
230-240V, 50Hz, 3.1kW, 1P+N+E

#### External Dimensions

Width 796mm  
Height 1472mm on stand  
580mm on feet  
Depth 600mm

#### Internal Dimensions (E31)

Width 544mm  
Height 418mm  
Depth 432mm

#### Oven Rack Dimensions

Width 530mm  
Depth 370mm

#### Nett Weight (total)

85kg (187lbs)

#### Packing Data (E31)

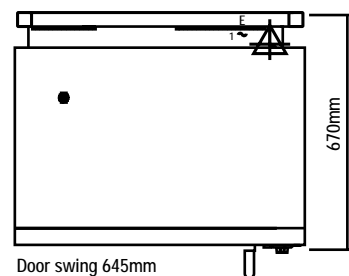
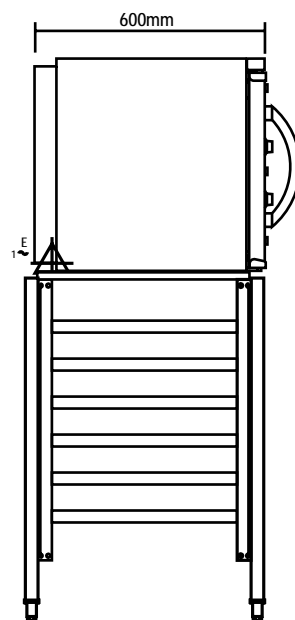
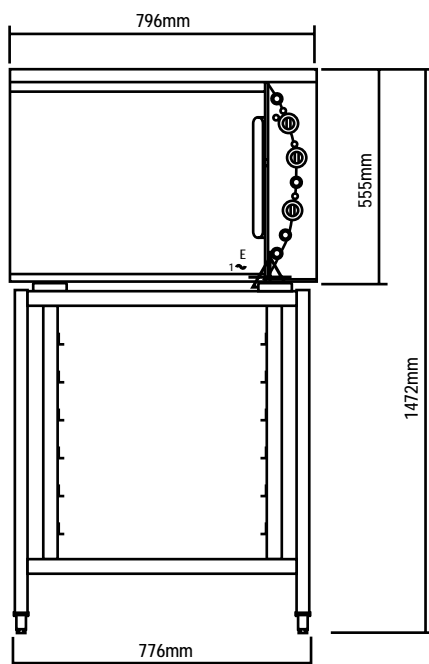
101kg (223lbs)  
0.41m<sup>3</sup> (14.5ft<sup>3</sup>)

Width 835mm  
Height 700mm  
Depth 685mm

#### Packing Data (A311)

30kg (66lbs)  
0.1m<sup>3</sup> (3.5ft<sup>3</sup>)

Width 800mm  
Height 900mm  
Depth 145mm



E31 shown on optional A311 stand



#### ISO 9001

All Turbofan products are designed and manufactured by Moffat Ltd using the internationally recognised ISO 9001 quality management system, covering design, manufacture and final inspection, ensuring consistent high quality at all times.