



BLUE SEAL

E700, 700 GD Pizza/Pastry Ovens



Model E700 GD Shown

E700 PIZZA/PASTRY OVEN

Designed for pizza or pastry baking.

E700 GD PIZZA OVEN

Ideal for pizza cooking.

Has triple glazed door

FEATURES:

- Built in tile hearth giving excellent heat retention and more even temperature.
- Can cook directly on to the tiled hearth.
- Adjustable ventilating system on each oven.
- One hour minute timer.
- Stainless steel shelf between the legs of one and two deck units.
- Wire oven rack, provided.
- Units can be supplied in single, double, or triple decks to either pastry or pizza ovens, or a combination of both.
- Further ovens may be added at a later date to form up to a three deck unit.

PERFORMANCE:

Approximately 45 minutes required to raise the oven temperature from ambient to 250°C.

CONTROLS:

MODELS 700 AND 700 GD: Thermostatically controlled oven temperature with separate regulators for top inner and outer elements. Single 3 heat switch controls both bottom elements. Oven thermostat graduated from 120°C to 355°C. Pilot light to indicate that oven is at "set temperature" on both models.

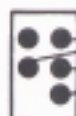
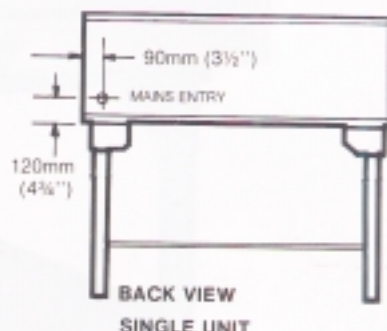
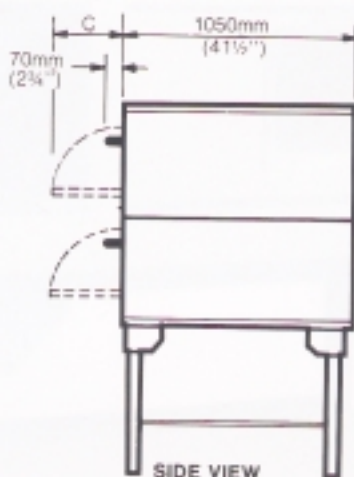
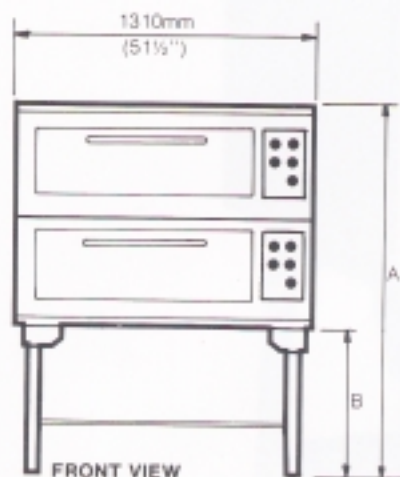
FINISH:

External panels grey hammerlux enamel.
Legs grey hammerlux enamel.
Frontage and door stainless steel.



BLUE SEAL

⚡ E700, 700 GD Pizza/Pastry Ovens



TOP ELEMENTS (INNER AND OUTER)
THERMOSTAT
BOTTOM ELEMENTS
1 HOUR TIMER

E700 & 700GD



Designed and manufactured by
MOFFAT
ISO 9001 QUALITY MANAGEMENT STANDARD

ISO 9001

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

MODEL	NUMBER OF DECKS	DIMENSIONS		
		'A'	'B'	'C'
700 Pastry Oven (plain door)	Single E700	1300mm (51")	775mm (30 1/2")	255mm (10")
700 GD Pizza Oven (glass door)	Double E700/2	1655mm (65 1/2")	660mm (26")	255mm (10")
	Triple E700/3	1655mm (65 1/2")	165mm (6 1/2")	255mm (10")

OVEN CAPACITY:

700 PASTRY & 700 GD PIZZA OVEN:

915mm wide X 840mm deep X 225mm high — 0.173m³.
(36" wide X 33" deep X 8 3/4" high — 6.12ft³).

HEATING:

4 Tubular sheathed inner and outer elements at top and bottom of oven each of 2.5kW giving a total of 10kW per oven.

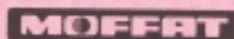
TOTAL CONNECTED LOAD PER OVEN:

Supply	Nominal amps per line			Total load kW
	A1	A2	A3	
240 volt. Two phase	20.83	20.83	—	10
240 volt. Three phase + N	12.00	21.00	12.00	10

SHIPPING DATA:

E700	m ³ (packed) 1.05	kg (packed) 314
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Due to continuing product improvement policy, the manufacturer reserves the right to alter specifications without prior notice.



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