

**30DSERIES**

**turbofan<sup>®</sup>**

**E31D4**  
(Digital Operation)

Service Manual

**turbofan**  
CONVECTION OVEN SYSTEMS

**MOFFAT<sup>®</sup>**

**BLUE SEAL<sup>®</sup>**

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## E31 Turbofan Convection Oven.

### Model Numbers Covered in this Manual

E31D4 - Turbofan Oven - 4 Tray Convection Oven.

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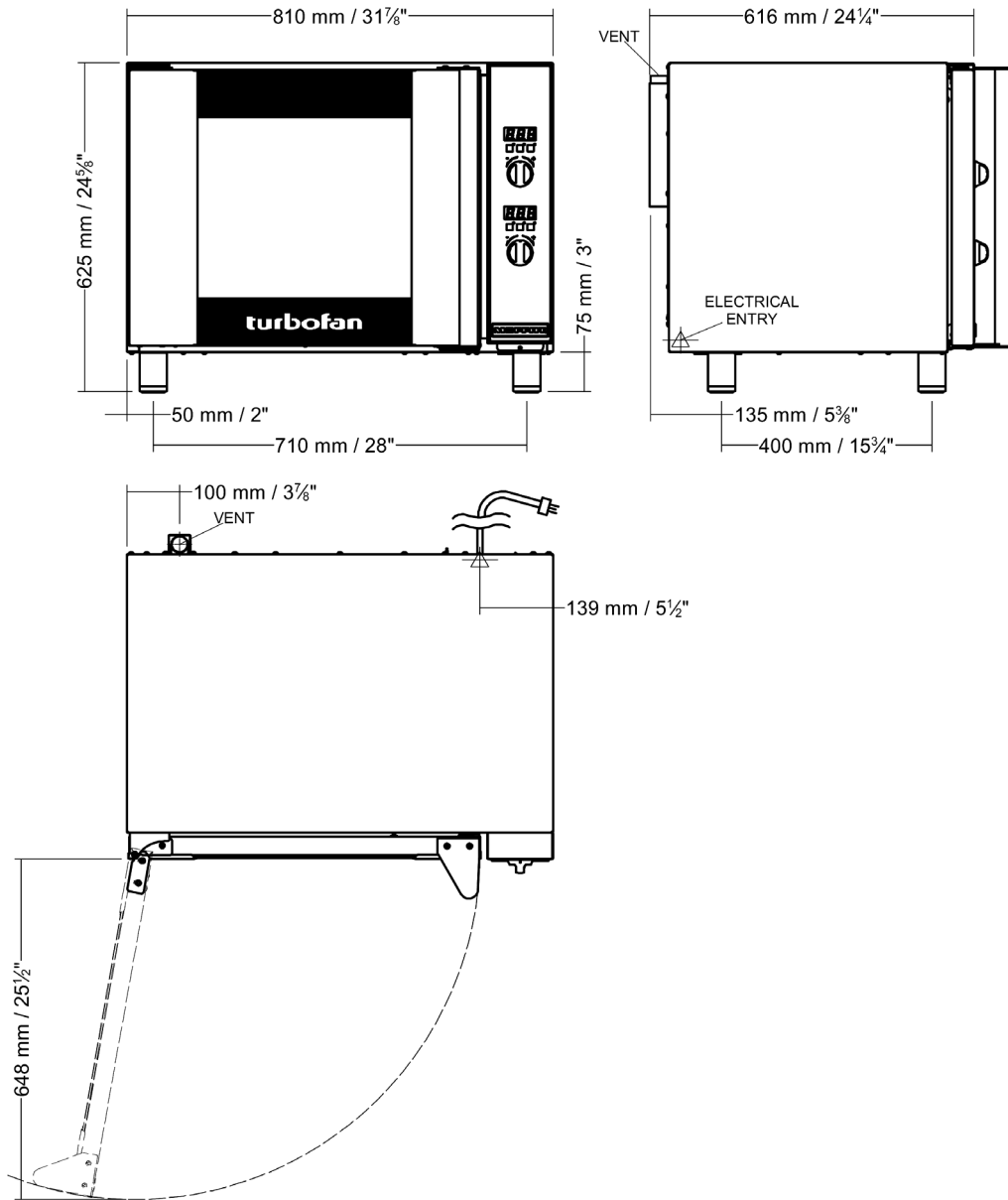


**WARNING:**

ALL INSTALLATION AND SERVICE REPAIR WORK MUST BE CARRIED OUT BY QUALIFIED PERSONS ONLY.  
IMPROPER INSTALLATION, ALTERATION, ADJUSTMENT, MAINTENANCE OR SERVICE MAY CAUSE PROPERTY DAMAGE, INJURY OR DEATH.  
ENSURE SUPPLY IS SWITCHED OFF BEFORE SERVICING.  
ALWAYS TEST AFTER SERVICE REPAIRS.

# Specifications

## E31D4



Oven Power Ratings				Oven Tray Details	
				Tray Capacity	Tray Spacing
208V,	1P+N+E,	50/60HZ,	2.9 kW	4 x GN 1/1 Pan 4 x US 1/2 Pan	80 mm / 3 1/6"
220V,	1P+N+E,	50/60HZ,	3.1 kW		
230-240V,	1P+N+E,	50/60HZ,	3.1 kW		

# Installation

## Installation Requirements

### **Important:**

- Installation shall comply with local electrical, health and safety requirements.
- It is most important that this oven is installed correctly and that oven operation is correct before use.
- If you have any questions regarding the proper installation and / or operation of this oven, please contact your local Turbofan distributor.

### **Unpacking**

1. Remove all packaging and transit protection including all protective plastic coating from the exterior stainless steel panels.
2. Check the oven and supplied parts for damage. Report any damage immediately to the carrier and distributor.
3. Check that the following parts have been supplied with your oven:-
  - 4 x Leg Adjustable.
4. Report any deficiencies to the distributor who supplied your oven.
5. Securely fit the 4 legs supplied with the oven.
6. Check that the available electrical supply is correct to that shown on the Technical Data Plate located on the front right hand side panel.

- Refer to 'Specifications' section, 'Oven Specifications Tables'.

### **Location**

1. Position the oven in its approximate working position.
2. The unit should be positioned so that the control panel and oven shelves are easily reachable for loading and unloading.



Technical Data Plate - Location

### **Clearances**

To ensure correct ventilation for the motor and controls, the following minimum installation clearances are to be adhered to:-

Top	200mm / 8".
Rear	75mm / 3".
Left-hand side	75mm / 3".
Right-hand side	75mm / 3".

### **CLEARANCE FROM SOURCE OF HEAT.**

**A minimum distance of 300mm (12") from appliance sides is required.**

**NOTE:** Fixed installations require at least 500mm - 20" clearance at right hand side of oven for service access.

### **Important:**

**The vent located at the rear of the oven must NOT be obstructed.**



### **Stand Mounted Ovens**

For ovens that are to be mounted to a stand, the oven feet are used to level the oven on the stand. Refer to the instructions supplied with separately ordered stands for mounting details.

# Installation

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## Electrical Connection



### Warning

**This oven must be earthed / grounded.**

**If the supply cord is damaged, it must be replaced by a suitably qualified person in order to avoid a hazard.**

Each oven should be connected to an adequately protected power supply and an isolation switch mounted adjacent to, but not behind the oven and must be readily accessible to the operator. This switch must be clearly marked and readily accessible in case of fire.

Check the electricity supply is correct to as shown on the Technical Data Plate on the front right hand corner of the oven side panel.

Ensure that the oven is fitted with the appropriate power cord and plug.

## Positioning and Levelling of Oven

1. Correctly locate the oven into its final operating position and using a spirit level, adjust the oven feet so that the oven is level and at the correct height.

## Initial Start-Up

Before using the new oven;

1. For first time use of the oven, operate the oven for about 1 hour at 200°C / 400°F to remove any fumes or odours which may be present.
2. Please refer to the Operation Section of this manual for details on how to correctly operate and shutdown the oven.

## Commissioning

Before leaving the new installation;

Check the oven functions in accordance with the operating instructions specified in the 'Operation' section of this manual.

Ensure that the operator has been instructed in the areas of correct operation and shutdown procedure for the appliance.

**NOTE: If for some reason it is not possible to get the appliance to operate correctly, turn off the power supply at the mains supply and contact the supplier of this appliance.**

# Operation

## Operation Guide



### Warning

Some parts of this oven will become **VERY HOT** during use and could cause burns if touched.

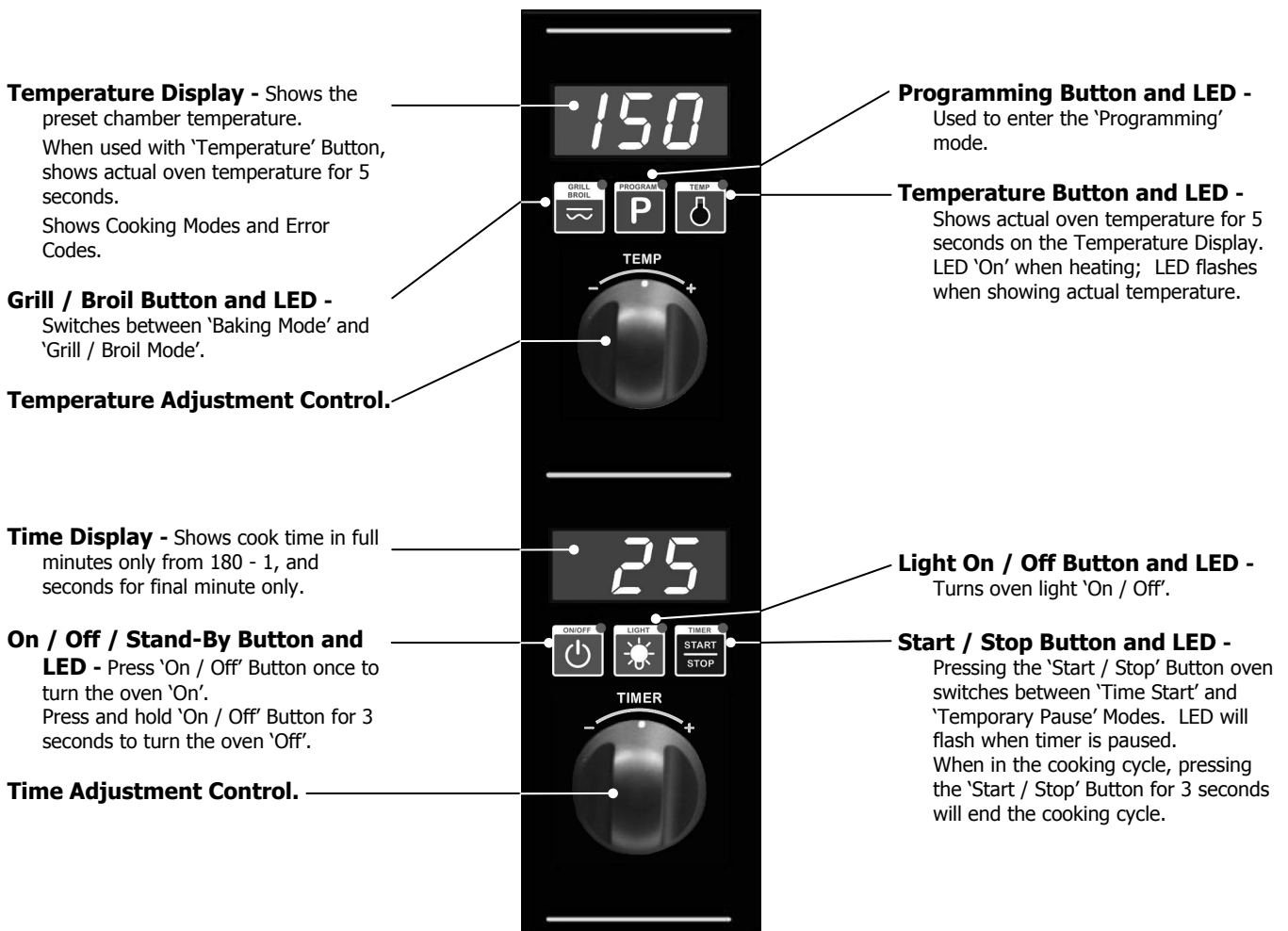


### Warning

Take care when opening the oven door during baking. Let hot air and steam escape before removing or replacing food as the steam produced can cause steam burns.

- Turbofan Ovens have been designed to provide simple operation.
- This oven is intended for use in a commercial kitchen and must only be put to the use for which it was intended, i.e. cooking food product. To use this oven correctly please read the following sections carefully:-

## Oven Control Panel



# Operation

## Setting the Operator Accessible Parameters

With the Oven in 'Stand-By' mode:-

### 1. ENTER THE OPERATOR PARAMETER MODE.

Press 'Grill / Broil' and 'Start / Stop' buttons together.

'Temperature' Display will show 'PAS'.

The 'Time' Display will flash.



### 2. SET PASSWORD.

Rotate 'Timer Control' to set password;  
(123) (Operator Password).

Press 'Light On / Off' button to confirm password.

'Temperature' Display will show one of Parameter Codes.

'Time' Display will show value of the parameter.



### 3. SETTING THE PARAMETERS.

Rotate 'Timer Control' to parameter required.

Press 'Light' button to confirm parameter. 'Time' display will flash.

While 'Time' display is flashing, rotate 'Timer Control' to select value required.

Press 'Light' button to confirm value. 'Time' display will stop flashing.



### 4. EXITING THE PARAMETER MODE.

Press 'On-Off' button, to return to 'Stand-By' mode.



Table of Operator Accessible Parameters

Parameter Number.	Description	Default Setting
	Turn -On Pre-Heating Temperature. (60 - 260°C / 140 - 500°F).	150°C (325°F)
	Light Auto 'Off' Setting Time - 0 = 'On/Off'. 1 = 1 minute auto 'Off'. 2 = 2 minutes auto 'Off', etc.	1
	Buzzer Volume - Can be adjusted from '0' to '10'.	5
	Preheat Ready Temp above Set Temp (Programs Only) - (Can be adjusted from 0 to 30°C {0 to 54°F} above <u>Cooking Temperature</u> ).	20°C (36°F)



# Operation

## Setting the Oven Programs

Oven can be pre-programmed with up to 20 Program's. When you receive your oven, the controller is not programmed. To set programs, carry out the following for each program required:-

### 1. ENTER PROGRAMMING MODE.

Press 'Programs' button to enter 'Programming' mode.



### 2. SELECT PROGRAM REQUIRED.

Rotate 'Temperature Control' to program required. Temperature Display will show program selected.

Press and hold 'Temperature' button until 'Time' and 'Temperature' displays and 'Temperature' button LED flashes.



Change time and temperature parameters.

### 3. ENTER COOK TEMPERATURE.

Rotate 'Temperature Control' to set cook temperature.

- + to increase the temperature.
- to decrease the temperature.

'Temperature' Display will show temperature selected.



### 4. ENTER COOK TIME.

Rotate 'Timer Control' to set cook time.

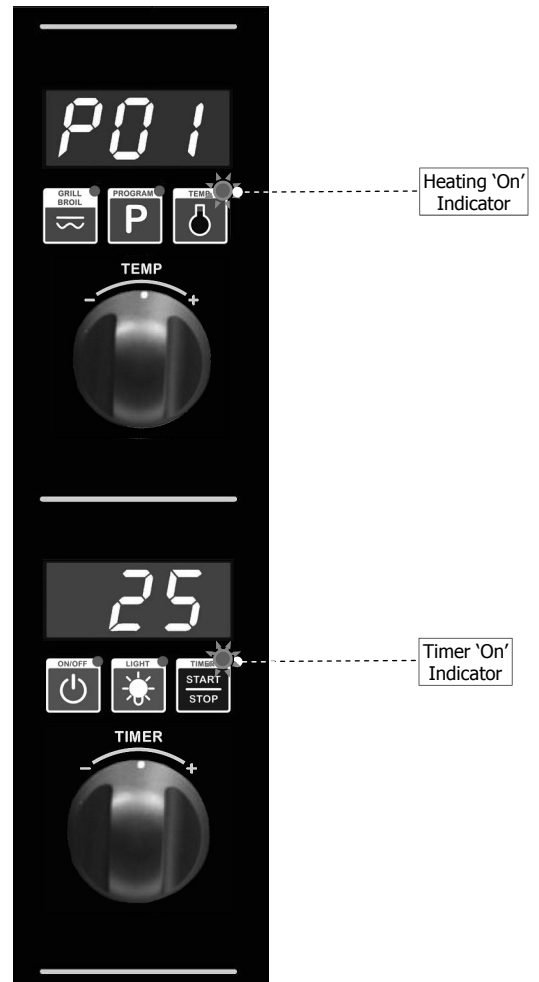
- + to increase the time.
- to decrease the time.

'Time' Display will show time selected.



'Time' and 'Temperature' displays and 'Temperature' button LED flash.

Press 'Temperature' button to confirm 'Time' and 'Temperature' settings.



# Fault Finding

<b>OPERATIONAL FAULTS</b>			
<b>FAULT</b>	<b>FUNCTIONS</b>	<b>OTHER INDICATORS</b>	<b>CAUSE</b>
<b>Oven not operating</b>		No oven functions possible.	Not plugged in.
			Power supply switch off.
			Fuse blown or Circuit breaker tripped.
			Power cord damaged.
<b>Controller 'Off'</b>	Power to oven 'On'	No power to transformer.	Overtemp tripped.
		12 Vac from transformer.	Controller faulty.
		No 12 Vac from transformer.	Transformer faulty.
<b>No Heat</b>	Controller indicates 'On'	Power to relay.	Relay faulty.
		Power to element.	Element faulty.
<b>No Heat, Lights, Grill</b>	Controller indicates on		Plug off controller.
<b>No Fan</b>	Controller indicates 'On'.	Power to fan.	Plug is disconnected from controller.
			Fan faulty.
<b>Grill not Heating</b>	Controller indicates 'On'	Power to relay.	Relay faulty.
		Power to element.	Element faulty.
<b>Light 'Off'</b>	Oven 'On'	Lamp switch LED 'On'.	Lamp faulty.
<b>Still heating</b>	Oven switched 'Off'		Relay stuck 'On'.
<b>Door does not fully close</b>			Door seal incorrectly fitted.
			Tray in way of door.
			Door not fitted correctly.
<b>Oven door hot</b>			Inner glass not fitted.
<b>Uneven cooking</b>			Too high a temperature selected.
			Oven overloaded with too much product.
			Insufficient air space around trays or baking tins.
			Opening oven door un-necessarily.
			Oven door seal damaged or faulty.
			Oven or racks not level.
			Oven vent restricted.

<b>CONTROLLER FAULT CODES</b>			
<b>FAULT CODE</b>	<b>FUNCTIONS</b>	<b>OTHER INDICATORS</b>	<b>CAUSE</b>
<b>dor</b>			Door Open.
	Door closed.		Microswitch open circuit.
<b>Err 001</b>			Oven Temperature Probe Fault.
<b>Err 003</b>			Loop wire disconnect in Door Microswitch plug at control board.

# Fault Finding

<b>COMPONENT TESTING</b>			
ITEM	CONDITION	TESTING FOR	REPLACE
<b>Overtemp (Push Reset).</b>	Oven power OFF.	Continuity through switch.	If open circuit.
	Voltage at Overtemp.	Check power to switch and power out of switch.	If no power out.
<b>Transformer</b>	Voltage at Transformer.	With controller connected 12Vac output.	If no 12Vac.
<b>Controller</b>	Voltage at Controller.	Output to relays, lights fan.	If no.
<b>Door Switch</b>	Oven power OFF.	Continuity through switch.	If open circuit.
<b>Temperature probe</b>	Disconnected.	Resistance.	If not correct.
<b>Element</b>	Oven power OFF.	Continuity.	If open circuit.
	Voltage at Element.	Check current draw.	If low or zero.
<b>Relay</b>	Voltage at Relay Coil.	Does relay switch.	If no.
<b>Relay contacts</b>	Voltage at Relay Contacts.	Check power to switch and power out of switch.	If no power out.
<b>Fan Motor</b>	Voltage at Fan.	Does fan rotate.	If no.

<b>ELEMENT RESISTANCE &amp; CURRENT VALUES</b>					
Model	Watts	Voltage	Resistance $\pm$ 5% @20°C (68°F)	Current $\pm$ 5%	
E31D4 Bottom	2200W	230 - 240V	26.5 $\Omega$	9.1A @ 240V	
	2000W	208 - 220V	21.6 $\Omega$	9.6A @ 208V	
				10A @ 220V	
Top Outer	900W	230 - 240V	64.0 $\Omega$	3.8A @ 240V	
Top Inner	2000W	230 - 240V	28.8 $\Omega$	8.3 @ 240V	
Top Outer	900W	208 - 220V	53.8 $\Omega$	3.9A @ 208V	
				4.1 @ 220V	
Top Inner	2000W	208 - 220V	24.2 $\Omega$	8.6A @ 208V	
				9.1 @ 220V	

<b>TEMPERATURE PROBE RESISTANCE PT1000</b>	
Temperature °C (°F)	Resistance $\pm$ 5%
0 (30)	1000 $\Omega$
10 (50)	1039 $\Omega$
20 (68)	1078 $\Omega$
30 (86)	1117 $\Omega$
40 (104)	1155 $\Omega$
50 (122)	1194 $\Omega$
60 (140)	1232 $\Omega$
70 (158)	1271 $\Omega$
80 (176)	1309 $\Omega$
90 (194)	1347 $\Omega$
100 (212)	1385 $\Omega$
110 (230)	1423 $\Omega$
120 (248)	1460 $\Omega$
130 (266)	1498 $\Omega$
140 (284)	1536 $\Omega$
150 (302)	1573 $\Omega$
160 (320)	1610 $\Omega$
170 (338)	1648 $\Omega$
180 (356)	1685 $\Omega$

# *Service Procedures*

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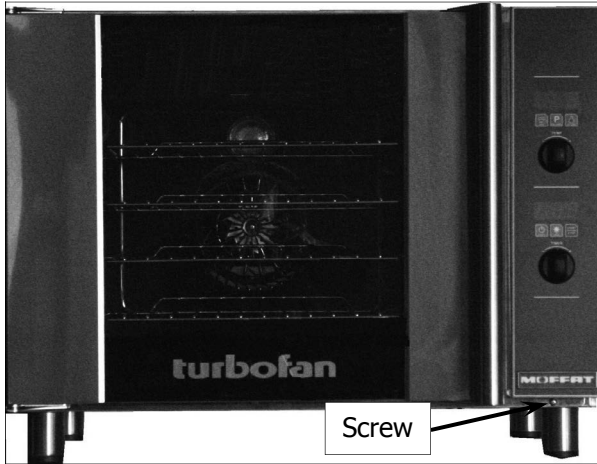
# Service Procedures

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## 5.1 Access

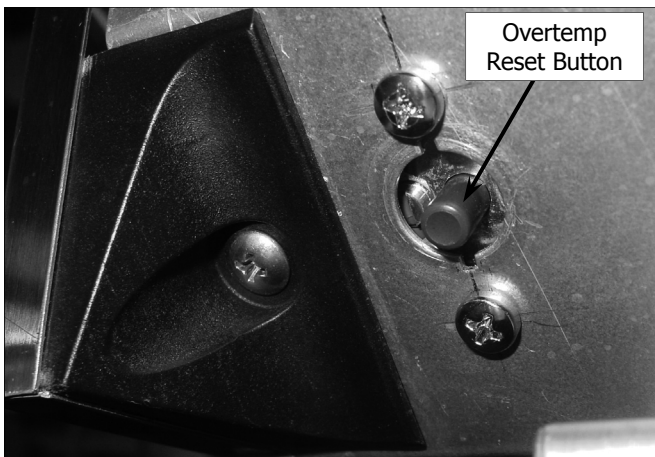
### 5.1.1 Control Panel

1. Remove screw on underside of control panel.
2. Lift panel up to unhook at top.



### 5.1.2 Overtemp

1. Locate the overtemp reset button on the rear underside of the oven.
2. Push in centre plunger to reset.

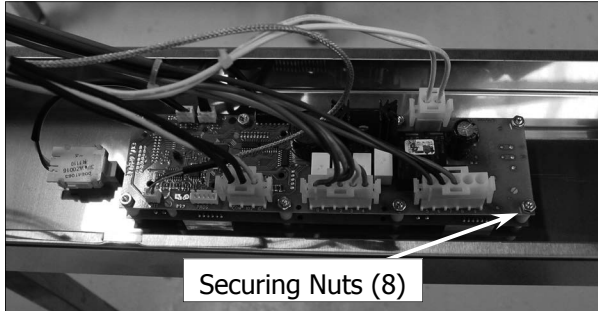


# Service Procedures

## 5.2 Replacement

### 5.2.1 Controller

- 1) Remove control panel (refer 5.1.1).
- 2) Disconnect cables (7).
- 3) Undo securing nuts (8) 7mm, 9/32".



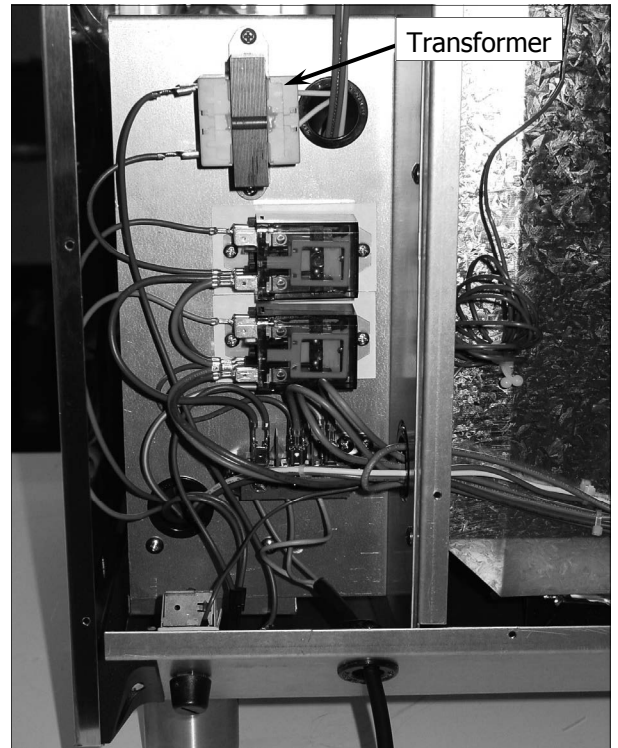
### 5.2.2 Encoder

- 1) Remove Encoder knob.
- 2) Remove control panel (refer 5.1.1).
- 3) Remove controller if necessary (refer 5.2.1).
- 4) Disconnect Encoder from Controller.
- 5) Remove 2 securing screws.



### 5.2.3 Transformer

- 1) Remove control panel (refer 5.1.1).
- 2) Disconnect power from transformer (2 yellow wires).
- 3) Remove back panel.
- 4) Disconnect power to transformer.
- 5) Remove screws.



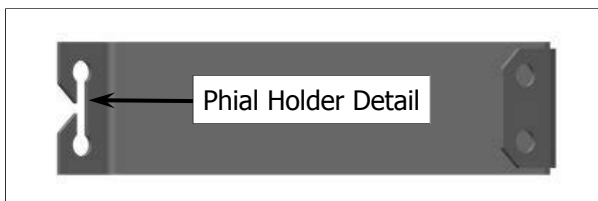
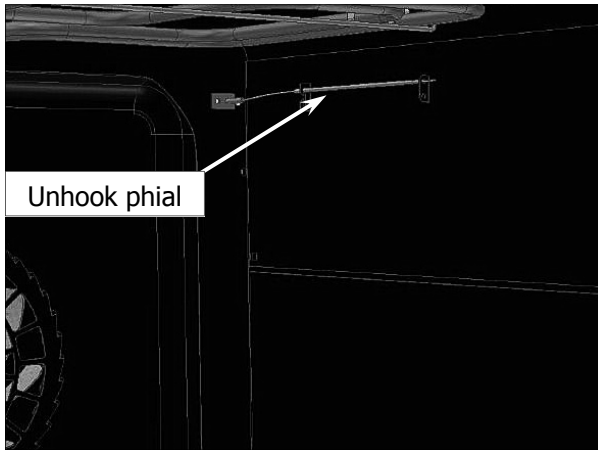
### 5.2.4 Relay

- 1) Remove back panel.
- 2) Disconnect wires from relay, note their positions.
- 3) Remove securing screws.

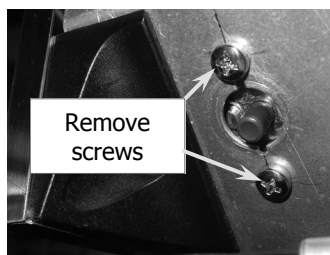
# Service Procedures

## 5.2.5 Overtemp

- 1) Remove back panel.
- 2) Remove wires from overtemp.
- 3) Unhook phial from holder inside oven.



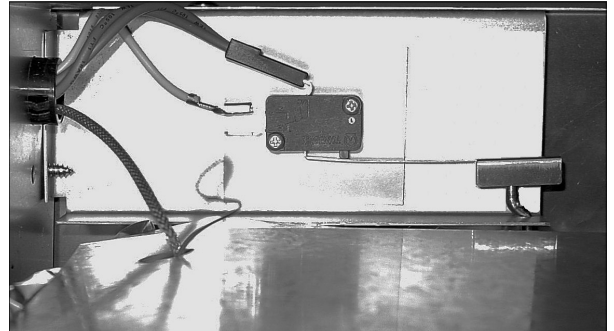
- 5) Pull phial towards back of oven to remove from front holder.
- 6) Remove phial through back of oven.
- 7) Undo the two screws securing the overtemp to the base panel.



- 8) To install new overtemp feed capillary and phial through oven cavity.
- 9) Push phial through front holder and then locate rear of phial into back holder.
- 10) Secure overtemp in position.

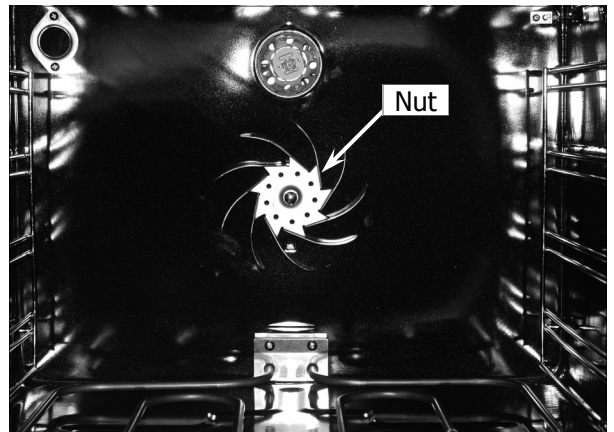
## 5.2.6 Door Microswitch

- 1) Remove back panel.
- 2) Remove wires from switch.
- 3) Remove switch.
- 4) Check adjustment when new switch fitted.

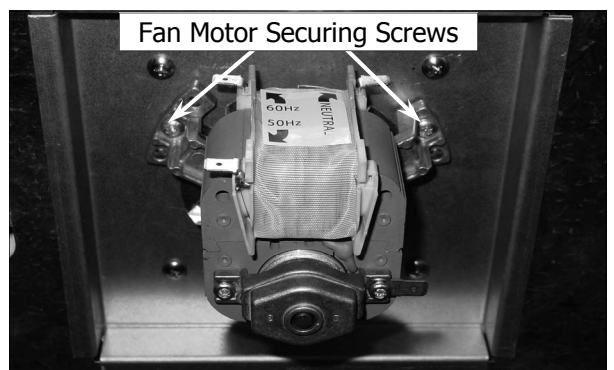


## 5.2.7 Fan Motor

- 1) Remove Baffle plate.
- 2) Undo fan blade securing nut clockwise to undo. (13mm)



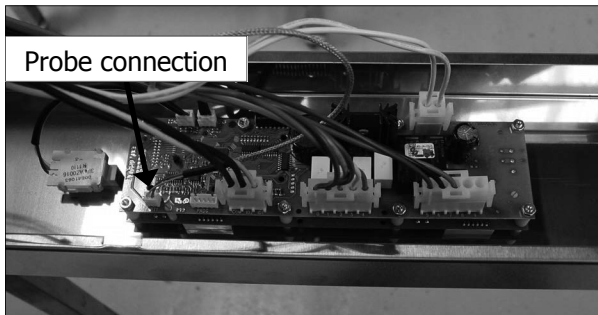
- 3) Remove back panel.
- 4) Remove wires from fan motor.
- 5) Undo fan motor securing screws.



# Service Procedures

## 5.2.8 Temperature Probe

- 1) Remove control panel (refer 5.1.1).
- 2) Remove probe connection from controller.



- 3) Remove back panel.
- 4) Pull cable to rear of oven.
- 5) Undo probe securing screw inside oven.
- 6) Withdraw probe from rear of oven.



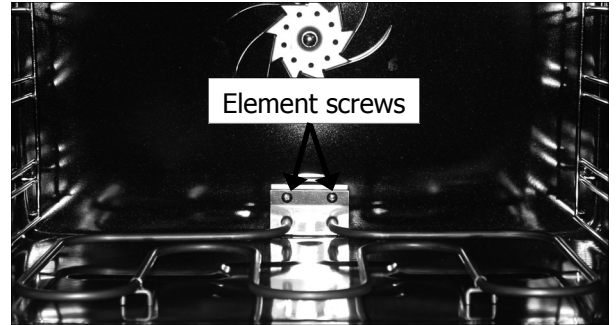
## 5.2.9 Top Element

- 1) Remove back panel.
- 2) Remove element wires from terminals.
- 3) Remove baffle plate.
- 4) Remove securing screw.



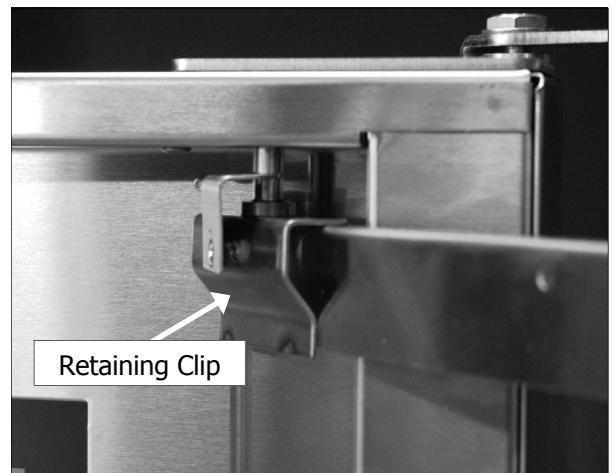
## 5.2.10 Bottom Element

- 1) Remove back panel.
- 2) Remove element wires from terminals.
- 3) Remove bottom element cover and baffle plate.
- 4) Remove securing screws.

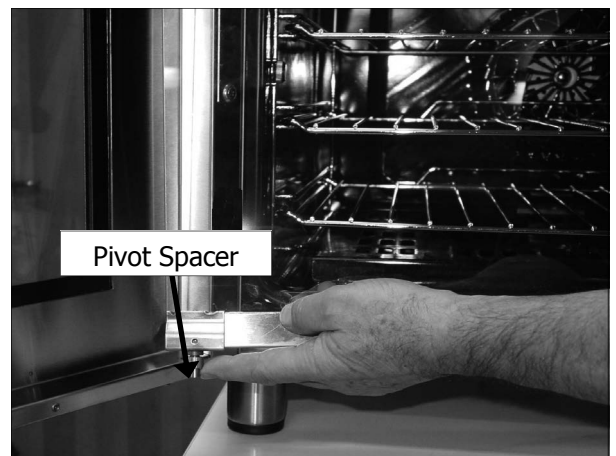


## 5.2.11 Door Inner Glass

- 1) Undo inner glass retaining clip.



- 2) Lift inner glass up and pull bottom outwards to free bottom pivot. Note spacer is a loose fit over the pivot and may fall out.
- 3) Lower inner glass to free top pivot and remove glass.

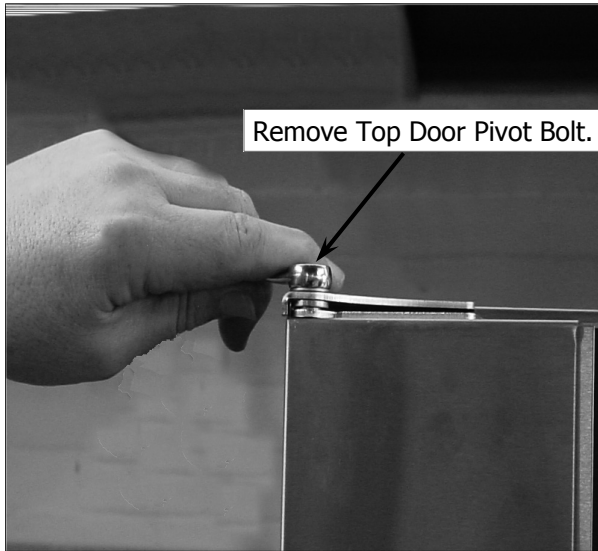




# Service Procedures

## 5.2.12 Door Removal

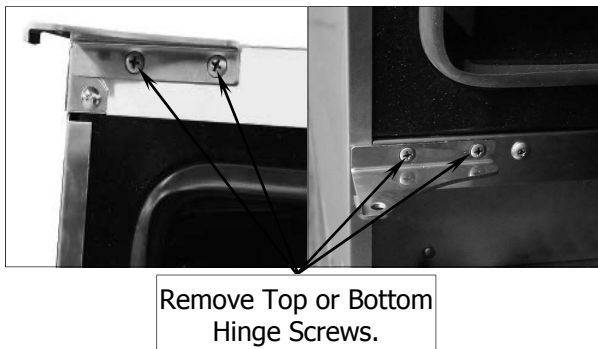
- 1) Remove inner door glass (refer 5.2.11).
- 2) Whilst supporting the door, unscrew and remove the top door pivot bolt from the top door hinge assembly.



- 3) Lift door off bottom hinge.

## 5.2.13 Door Hinge

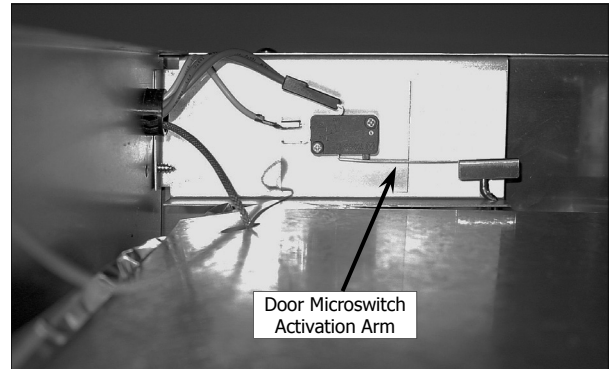
- 1) Remove door (refer 5.2.12).
- 2) Remove 2 Hinge plate screws.



## 5.3 Adjustments

### 5.3.1 Door Microswitch

- 1) Remove back panel.
- 2) Bend activation arm so switch open circuits when door is open.
- 3) Check adjustment when door is opened and closed.



### 5.3.2 Temperature Calibration

- 1) Place temperature probe in centre of the oven.
- 2) Close door and allow temperature to stabilise.
- 3) Enter service parameters settings menu on control and check P10 Temperature Offset.

# Service Procedures

## 5.4 Controller Parameters

### 5.4.1 Controller Parameters

- 1) With the controller off, press Grill/Broil and Start/Stop for 5 seconds.
- 2) **PR5** Is displayed in the Temperature display.
- 3) Turn the timer encoder knob until **321** is displayed in the Timer Display.
- 4) Push the Light button to enter.
- 5) Temperature display indicates current parameter, Timer display indicates the parameter value.
- 6) See table for allowable values, default settings and descriptions. Note 31 has to be set at **P2**.

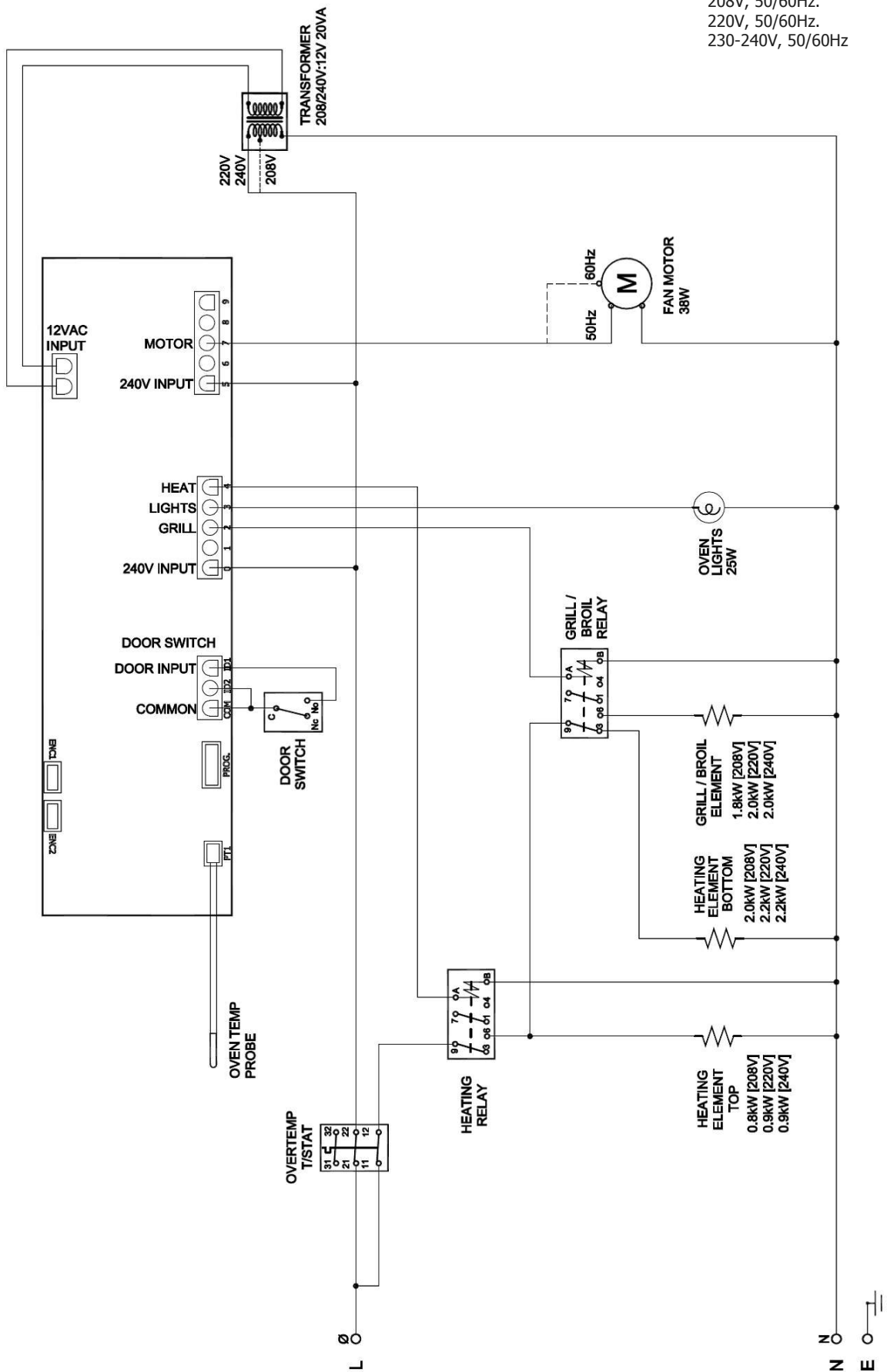
Parameter Number	Description	Min	Max	Default	Value	S/O
<b>P1</b>	Temperature Scale	°C	°F	°C	°C(°F)	S
<b>P2</b>	Oven Model.	31	32	<b>31</b>	----	S
<b>P3</b>	Minimum Temperature Setpoint.	0(32)	300(572)	<b>60(140)</b>	°C(°F)	S
<b>P4</b>	Maximum Temperature Setpoint	0(32)	300(572)	<b>260(500)</b>	°C(°F)	S
<b>P5</b>	<b>NOT SHOWN WHEN P2 SET TO 31</b>					
<b>PrH</b>	Pre-heat Temperature.	P3	P4	<b>150(325)</b>	°C(°F)	O
<b>P7</b>	<b>NOT SHOWN WHEN P2 SET TO 31</b>					
<b>P8</b>	Hysteresis Temperature Gap.	1	10	<b>1</b>	°	S
<b>P9</b>	Temperature Regulation Offset.	0	10	<b>0</b>	°	S
<b>P10</b>	Chamber Temperature Offset. (This offset is always added to the raw temperature measurement, in order to correct the value. The value shown on the display is the corrected value).	-25(-45)	25(45)	<b>20(36)</b>	°C(°F)	S
<b>P11</b>	Maximum Timer Setpoint.	1	180	<b>180</b>	Min	S
<b>P12</b>	Timer Preset.	1	P11	<b>0</b>	Min	S
<b>L-O</b>	Time Light stays on	0	60	<b>0</b>	Min	O
<b>P14</b>	<b>NOT SHOWN WHEN P2 SET TO 31</b>					
<b>P15</b>	<b>NOT USED WHEN P2 SET TO 31.</b>	0	60	<b>10</b>	Min	S
<b>P16</b>	<b>NOT SHOWN WHEN P2 SET TO 31</b>					
<b>P17</b>	<b>NOT SHOWN WHEN P2 SET TO 31</b>					
<b>VoL</b>	Buzzer Volume	0	10	<b>5</b>	----	O
<b>P19</b>	Grill Temperature Setpoint	0(32)	300(572)	<b>280(536)</b>	°C(°F)	S
<b>P20</b>	<b>NOT USED WHEN P2 SET TO 31.</b>	0	1	<b>1</b>	----	S
<b>P21</b>	Program Mode - Pre-heat temp condition.	0(32)	30(54)	<b>20(36)</b>	°C(°F)	O
<b>P22</b>	Door open time—Program Mode Only	30	180	<b>60</b>	Sec	S

- 1) To change the parameter turn the timer encoder knob.
- 2) To enter the parameter, to change it's value, press the light button.
- 3) To change the value turn the timer encoder knob.
- 4) To enter the value press the light button.
- 5) Press on/off button to exit.

# Electrical Schematics

## Electrical Schematic E31D4 Turbofan Oven

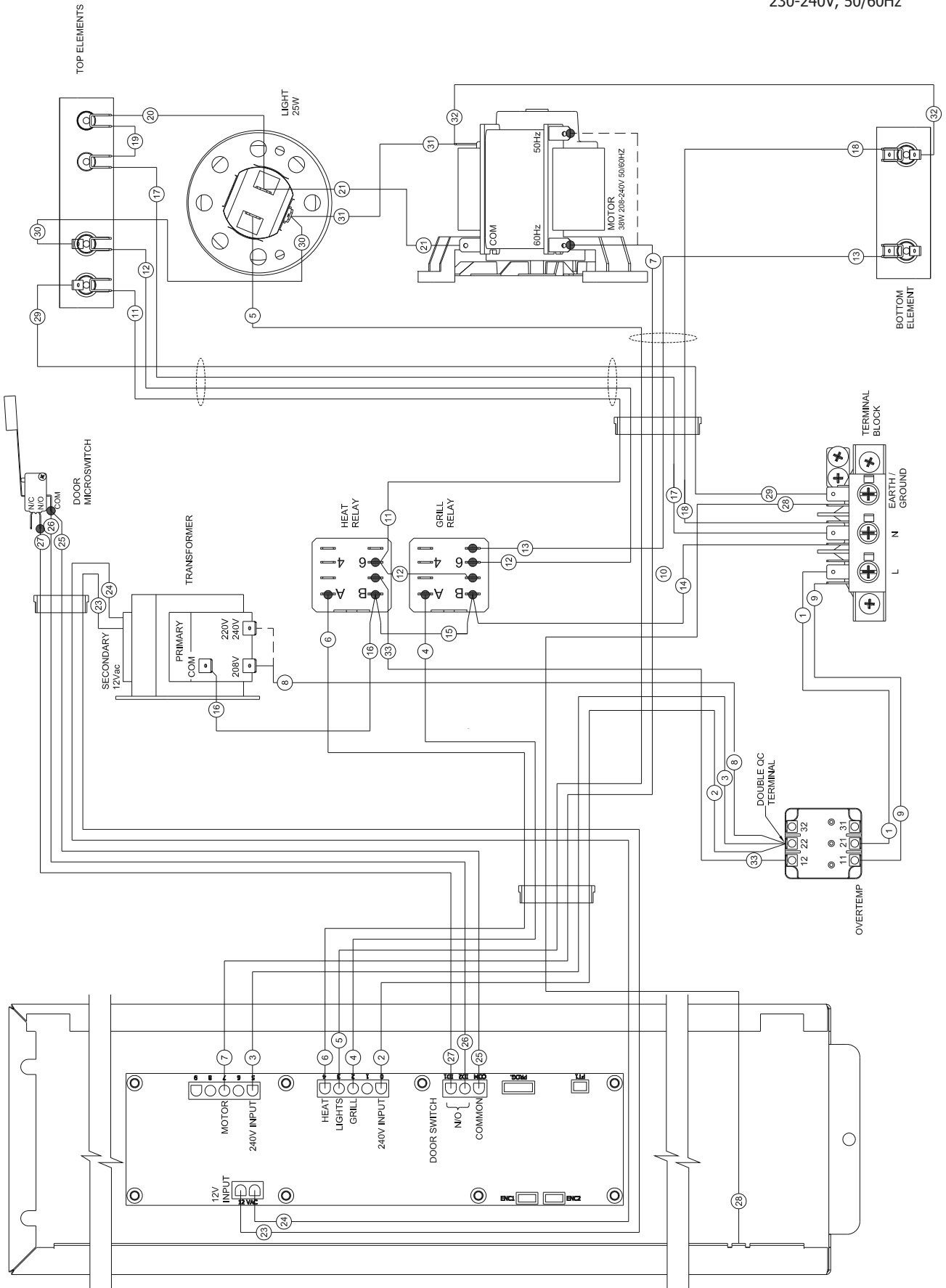
208V, 50/60Hz.  
220V, 50/60Hz.  
230-240V, 50/60Hz



# Wiring Diagram

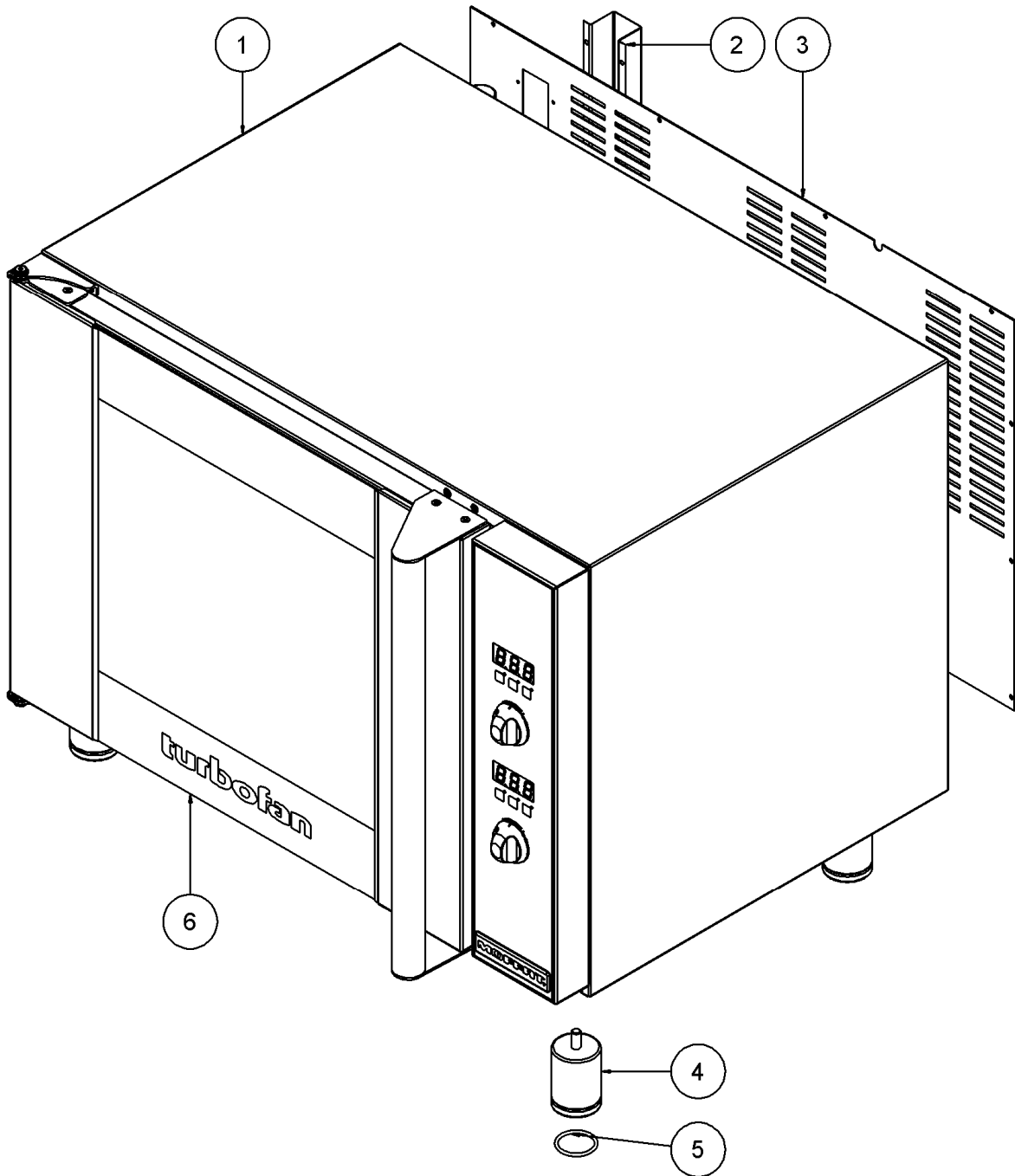
## Wiring Diagram E31D4 Turbofan Oven

208V, 50/60Hz.  
220V, 50/60Hz.  
230-240V, 50/60Hz



# Replacement Parts List

## Outer Assembly

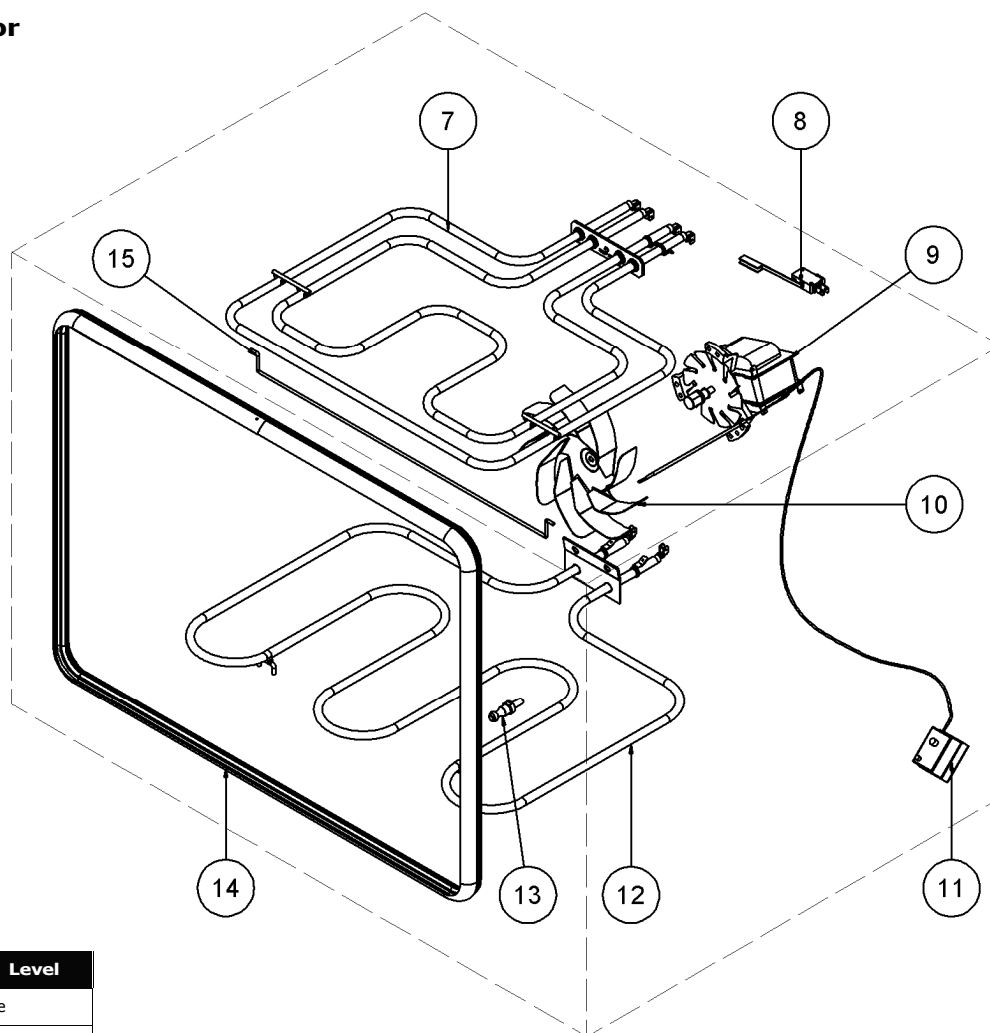


Item	Part No	Description	*RPL
1	M233164	WRAPPER E31	D
2	M232680	OVEN VENT REAR COVER	D
3	M233161	REAR PANEL E31	D
4	M232379	ADJUSTABLE FOOT 3" / 76mm	D
5	M232380	FOOT O-RING	C
6	M234574	DOOR ASSEMBLY E31D (COMPLETE)	C

*Recommended Parts Level	
RPL	Number of units in service
A	1-5
B	5-10
C	10-50
D	50+

# Replacement Parts List

## Elements & Motor



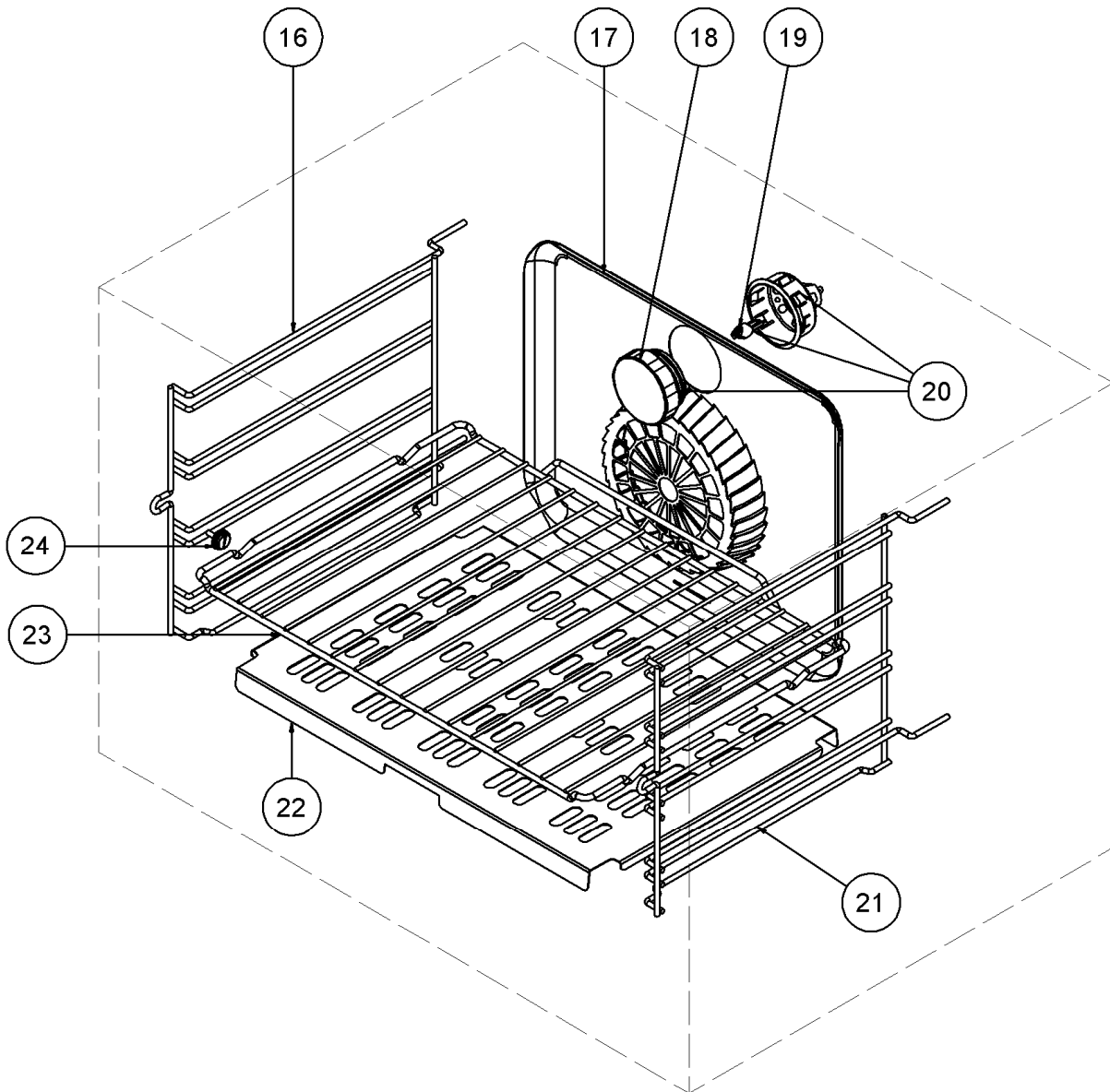
### \*Recommended Parts Level

RPL	Number of units in service
A	1-5
B	5-10
C	10-50
D	50+

Item	Part No	Description	*RPL
7	M234462	OVEN ELEMENT TOP 230-240V - <b>ALL</b>	B
	M234463	OVEN ELEMENT TOP 208-220V - <b>US, CAN</b>	B
8	M233862	MICROSWITCH	A
	M235126	MICROSWITCH RETURN SPRING (NOT SHOWN) (From Lot # 10400001)	B
9	M013431K	FAN MOTOR KIT (208 / 240V, 50 / 60HZ)	B
10	M013432	FAN	B
11	M025400	OVERTEMP THERMOSTAT 360°C / 680°F. (All Other Markets up to Ser No. 749116. UK up to Ser. No. 749300).	A
	M233573	OVERTEMP THERMOSTAT CAP (NOT SHOWN). (All Other Markets up to Ser No. 749116. UK up to Ser. No. 749300).	C
	M234821	OVERTEMP THERMOSTAT 355°C - 20K. (All Other Markets from Ser No. 749117. UK from Ser. No.749301).	A
12	M234202	OVEN ELEMENT BOTTOM 230-240V. <b>ALL</b>	B
	M234203	OVEN ELEMENT BOTTON 208-220V. <b>US, CAN</b>	B
13	M235277	DOOR ROLLER CATCH STRIKE PIN	A
	M235278	STRIKE LOCKING NUT	C
14	M234464	DOOR SEAL E31	B
15	M234483	ELEMENT SUPPORT E31	D

# Replacement Parts List

## Oven Racks & Lamps

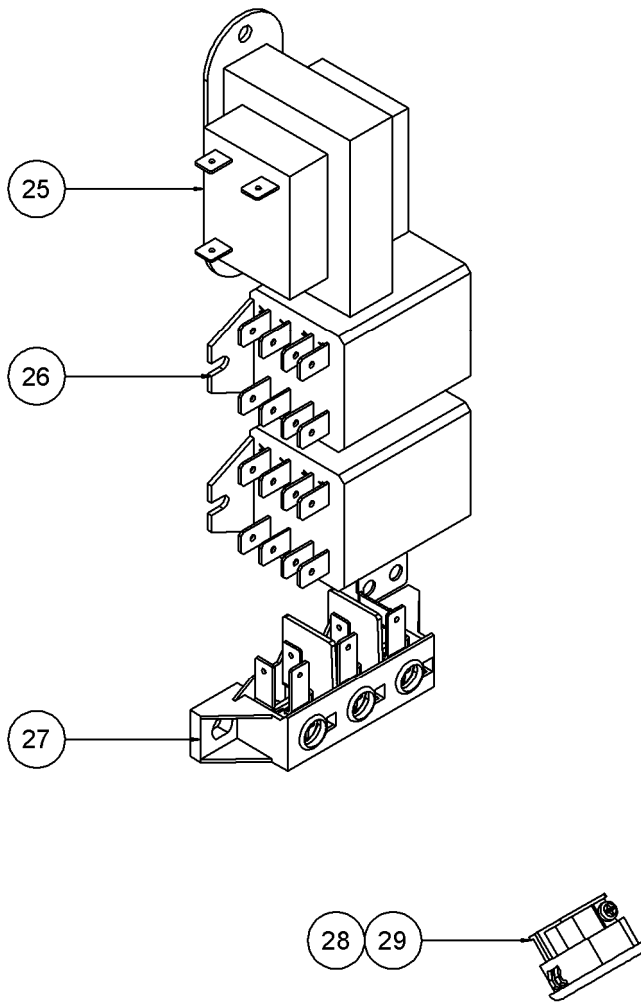


Item	Part No	Description	*RPL
16	M234204	SIDE RACK LH E31	D
17	M004595	FAN BAFFLE E31	D
18	M003002	OVEN LAMP LENS	B
19	M231814	LAMP G9/25W 230V HALOGEN	A
20	M234048	LAMP ASSEMBLY G9/25W COMPLETE	A
21	M234205	SIDE RACK RH E31	D
22	M234206	BOTTOM ELEMENT GUARD	D
23	M233567	WIRE RACK E31	D
24	M233552	THUMBSCREW	B

*Recommended Parts Level	
RPL	Number of units in service
A	1-5
B	5-10
C	10-50
D	50+

# Replacement Parts List

## Gear Plate



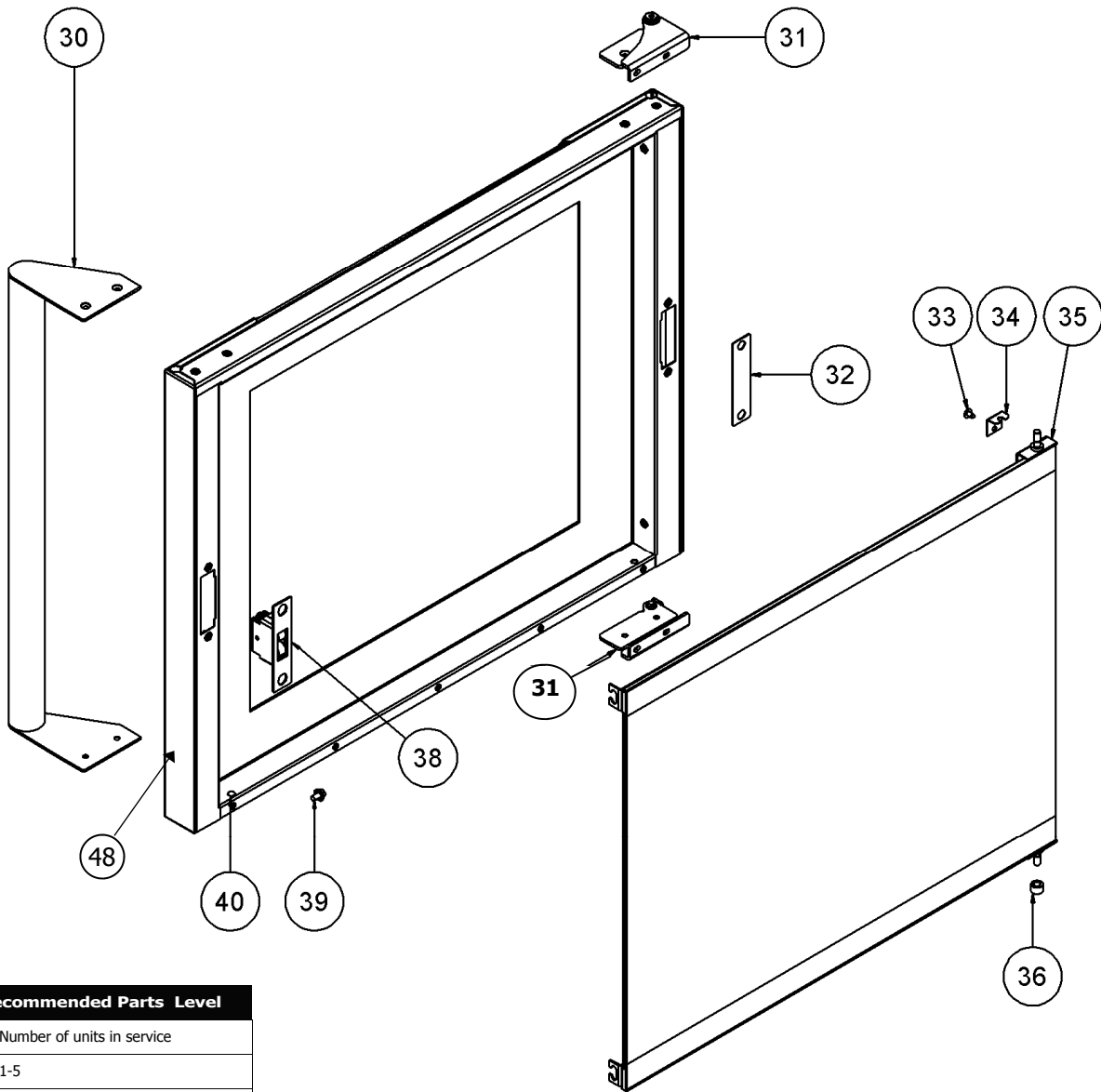
Item	Part No	Description	*RPL
25	M234429	TRANSFORMER 208/240V x 12VAC SEC 20VA	B
26	M024562	RELAY 25A DPDT	B
27	M026160	TERMINAL BLOCK	C
28	M233870	CABLE ENTRY CLAMP	D
29	M233871	CABLE ENTRY SCREW	D

*Recommended Parts Level	
RPL	Number of units in service
A	1-5
B	5-10
C	10-50
D	50+



# Replacement Parts List

## Door

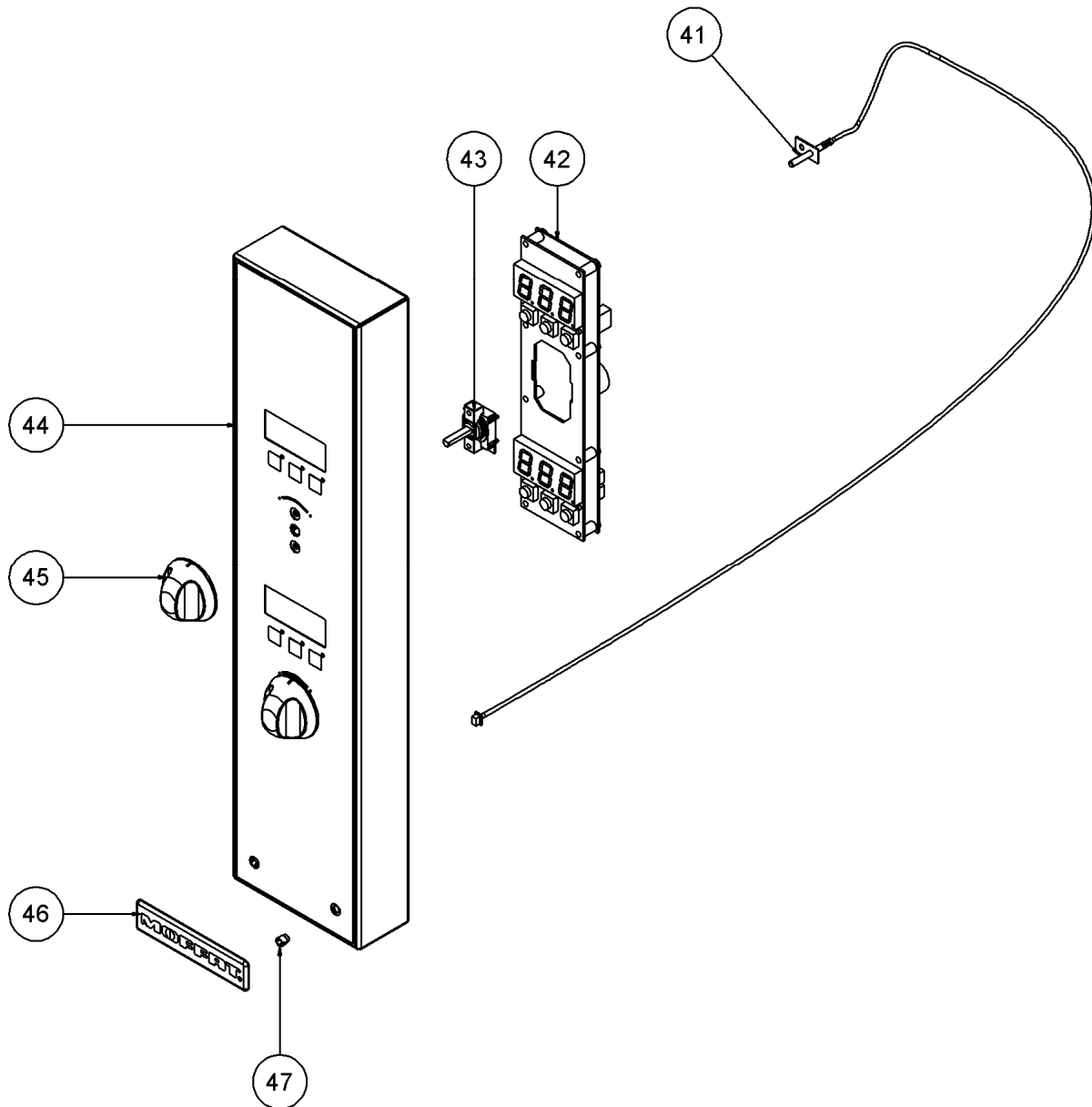


*Recommended Parts Level	
RPL	Number of units in service
A	1-5
B	5-10
C	10-50
D	50+

Item	Part No	Description	*RPL
30	M234579	DOOR HANDLE E31	D
31	M234930	DOOR HINGE KIT (Includes top and bottom hinges )	B
	M234752	HINGE PIVOT KIT (Include pivot pin, pivot bush and washer)	B
32	M234725	DOOR CATCH BLANKING PLATE	C
33	M041045	SCREW 8x3/8" TRUSS HD PHL NP	C
34	M234779	INNER GLASS RETAINING CLIP	C
35	M234756	DOOR INNER GLASS ASSY E31D	C
36	M234767	INNER GLASS PIVOT SPACER	D
38	M234580	DOOR ROLLER CATCH	D
39	M234818	INNER GLASS LATCHING STUD	D
40	M234835	DOME PLUG	D
48	M235276	DOOR OUTER GLASS ASSEMBLY	C

# Replacement Parts List

## Controller



Item	Part No	Description	*RPL
41	M237447K	OVEN TEMPERATURE PROBE Kit	B
42	M236256	DIGITAL CONTROL KIT (D-Series)	B
43	M234450	ENCODER	B
44	M234436	CONTROL PANEL LAMINATED E31D	D
45	M234447	KNOB INDEX	C
46	M233865	BADGE MOFFAT	D
	M233867	BADGE BLUESEAL UK, CAN	D
47	M228132	BADGE CLIP	D

*Recommended Parts Level	
RPL	Number of units in service
A	1-5
B	5-10
C	10-50
D	50+

## SK STANDS

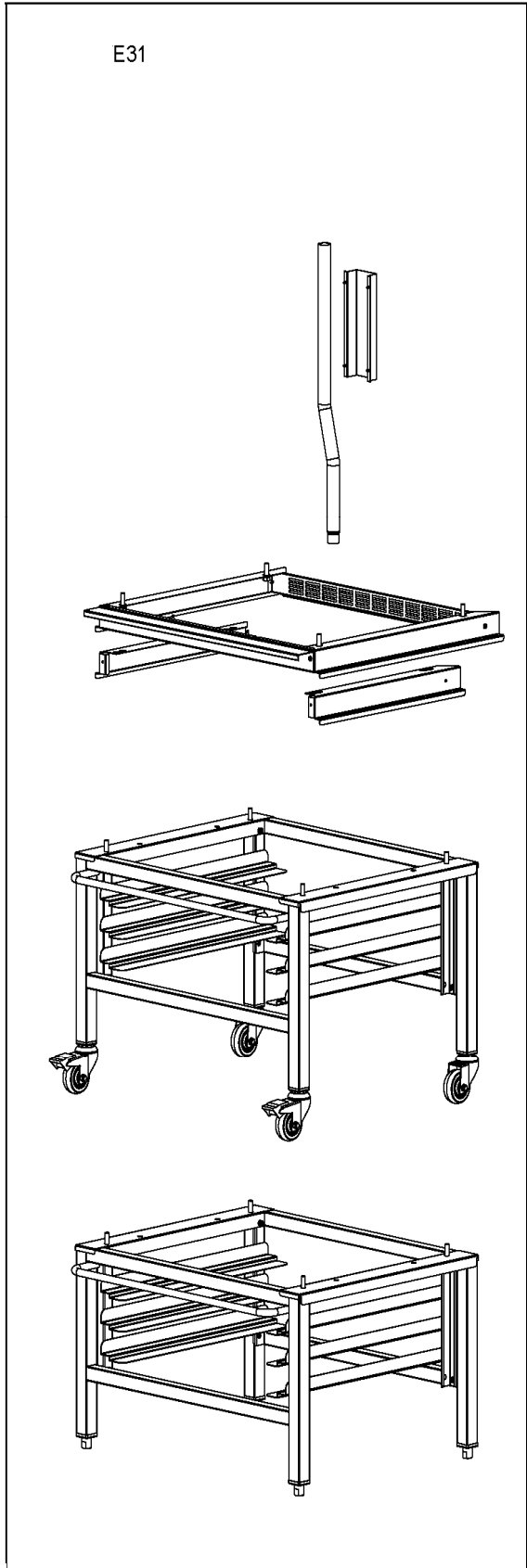


SK2731N — Stand for E31  
810mm/32"(W) x 650mm/25½"(D) x 900mm/35½"(H)  
Accepts EN 600x400 or GN1/1 pans



SK2731U — Stand for E31  
810mm/32"(W) x 650mm/25½"(D) x 900mm/35½"(H)  
Accepts US ½ and US full pan

## DSK Double Stacking Kits



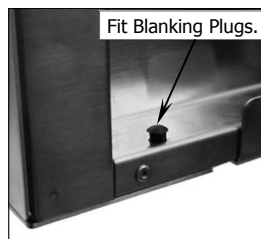
# Appendix 1 - Oven Door Reversal

## Reversing the Oven Door

- Refit all screw fasteners using a low-mid strength thread locking adhesive unless otherwise stated.
- Door reversal should only be carried out by a suitably competent person.

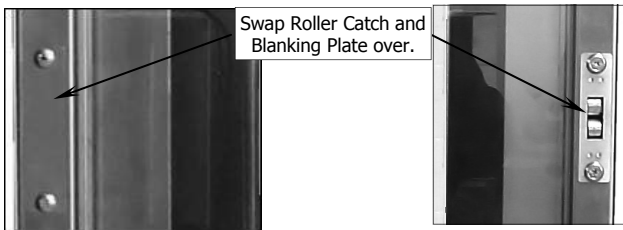
### Remove the Oven Door Inner Glass.

1. Open the oven door and open the door inner glass.
2. Remove screw securing inner glass retaining clip and remove clip.
3. Lift up inner glass and remove, ensuring that pivot spacer is removed from lower inner glass pivot and retained.
4. Remove black plastic plugs from top and bottom of door and fit to holes where inner glass pivots were removed from.

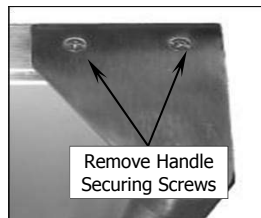
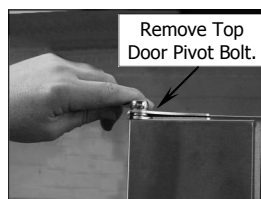


### Remove the Oven Door.

5. Remove the door roller catch and blanking plate from the inside of the door and swap these over.



6. Whilst supporting door, unscrew and remove top door pivot bolt from top door hinge assembly.
7. Remove door and lay on a flat surface or workbench.
8. Unscrew screws securing the door handle remove door handle.
9. Remove top door hinge and fit to bottom opposite corner of door.
10. Remove bottom door hinge and fit to top opposite corner of door.



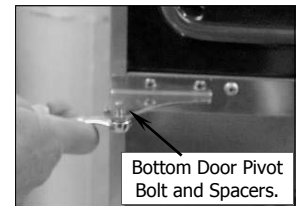
11. Remove inner glass latching studs and fit to opposite side of door using **Loctite 243** to secure.



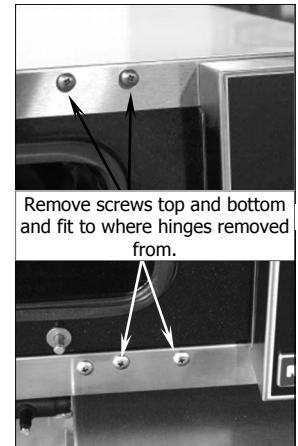
12. Turn door handle over and fit to other end of door where hinges were removed from. Ensure Flat of handle is to the outside.

### Remove Upper and Lower Door Hinges and Door Catch.

13. Remove bottom door pivot bolt and spacers and fit pivot bolt to top door hinge assembly (as this will be swapped over and fitted to bottom of other side of oven).



14. Remove the 4 blanking screws from front of oven.



15. Remove Hinge Plate from top of oven and fit diagonally opposite, to lower corner.



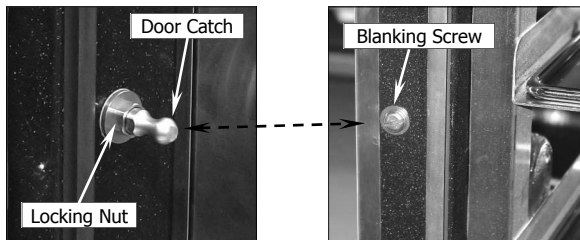
16. Remove Hinge Plate from bottom of oven and fit diagonally opposite, to upper corner.



17. Fit screws removed at Item 14 above to where hinges were fitted.

# Appendix 1 - Oven Door Reversal

18. Remove Blanking Screw and Door Catch from front of oven and swap around (refer 'Adjusting Door Catch').

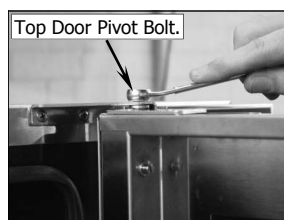


19. Fit door spacers removed at Item 13 previously, to lower hinge pivot bolt.

## Oven Door Re-Fitting

### Fit the Door.

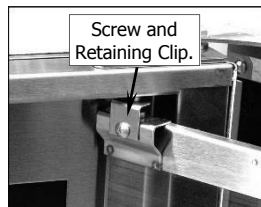
1. Refit oven door by locating bottom of door onto bottom hinge plate pivot bolt and spacers.
2. Fit top of door into top hinge plate and secure with top pivot bolt.



### Fit Inner Glass to Door.

**NOTE:** It is important to ensure that the inner glass is fitted correctly and that the glass pivots at the hinge end of the door and not the handle end.

3. Fit pivot spacer removed at Item 3 on previous page, to the lower inner glass pivot and locate inner glass lower pivot into position on inside of door.
4. Locate top pivot of inner glass into top of door and secure in position with inner glass retaining clip.



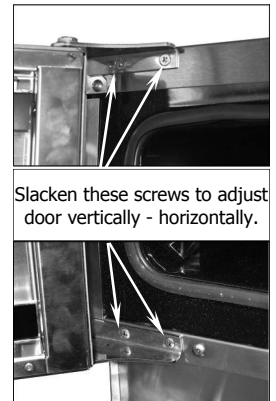
5. Lift inner glass up onto locking catch to lock glass into position.



## Adjust Door for Correct Alignment.

Check alignment and operation of the door. Ensure that the door is correctly aligned horizontally and vertically.

1. To align, slacken off the upper and lower hinge plates and correctly align the door. Re-tighten both hinge plates.
2. Check that the roller catch correctly retains door in the closed position.
3. To adjust, slightly loosen screws securing roller catch and close the door. The roller catch will centralise itself.
4. Open door and tighten roller catch securing screws.



## Adjusting Door Catch

If the door sealing requires adjustment, carry out the following to adjust:-

1. Check that the door seals correctly when closed, by placing a sheet of paper between the door and the seal.
2. Close the door on the paper and attempt to withdraw the paper by firmly tugging on the paper. The paper should just pull out with some resistance but without tearing.
3. To adjust the door catch, loosen the locking nut on the door catch:-
  - a. If the paper withdraws easily, **screw the door catch 'In' by 1/2 a turn** and repeat the test above until adjusted correctly.
  - b. If the paper cannot be withdrawn and the door springs open, **screw the door catch 'Out' by 1/2 a turn** and repeat the test above until adjusted correctly.
4. Tighten the locking nut on the door catch.

