

turbofan[®]

20D SERIES

E20D Series

(Digital Operation)

Service Manual

turbofan
CONVECTION OVEN SYSTEMS



MANUFACTURED BY

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In line with policy to continually develop and improve its products, Moffat Ltd. reserves the right to change the specifications and design without prior notice.

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Contents List

E20D Series Turbofan Convection Ovens.

Model Numbers Covered in this Manual

E23D3 - Turbofan Oven - 3 Tray Convection Oven.

E27D2 - Turbofan Oven - 2 Tray Convection Oven.

E27D3 - Turbofan Oven - 3 Tray Convection Oven.

E28D4 - 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.

Introduction

Before using your new oven, please read this instruction manual carefully, pay particular attention to any information labelled '**WARNING**', '**CAUTION**', '**IMPORTANT**' or '**NOTE**' in this manual.



Warning

Indicates a hazardous situation which, if not avoided, will result in death or serious injury.



Caution

Indicates a hazardous situation which, if not avoided, will result in minor or moderate injury.

If you are unsure of any aspect of the installation, instructions or performance of your oven, contact your TURBOFAN dealer promptly. In many cases a phone call could answer your question.

Should you contact your TURBOFAN dealer on any matter concerning this oven, please have the information provided opposite, readily available.

This manual must be kept by the owner for future reference.

A record of the **Date of Purchase**, **Date of Installation** and **Serial Number of the oven** should be recorded in the area provided below.

The serial number of this oven can be found on the Technical Data Plate located on the front right hand side panel, see diagram in 'Installation Section'.

Model Number:

Serial Number:

Dealer:

Service Provider:

Date Purchased:

Date Installed:

Safety Information

For your safety, please pay attention to the following symbols marked on the appliance.

- RISK OF ELECTRIC SHOCK.



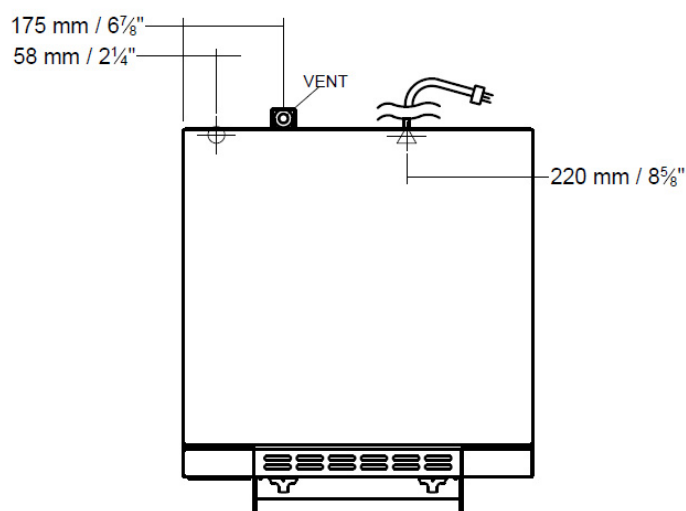
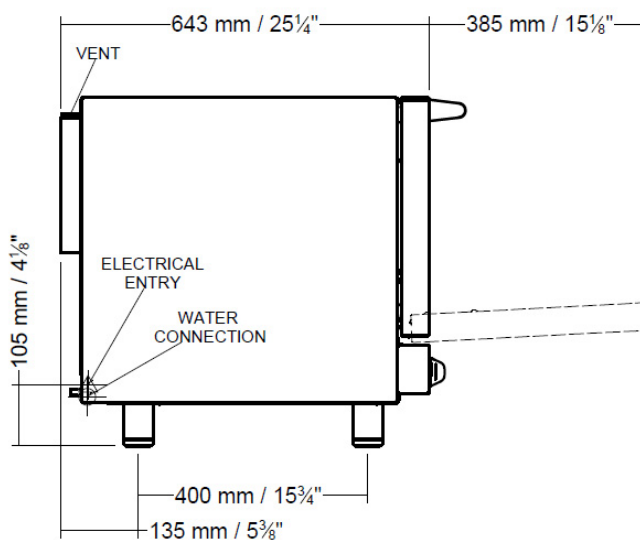
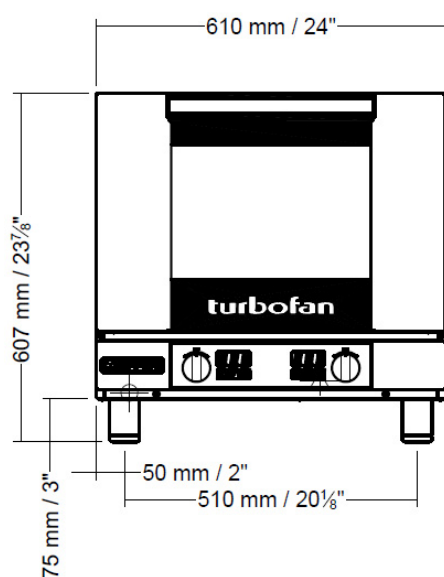
No user serviceable parts inside.

Qualified service person access only.

Disconnect from power before servicing.

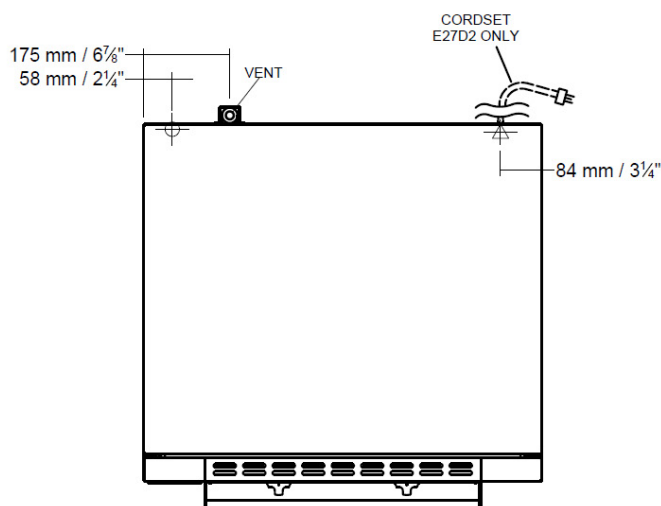
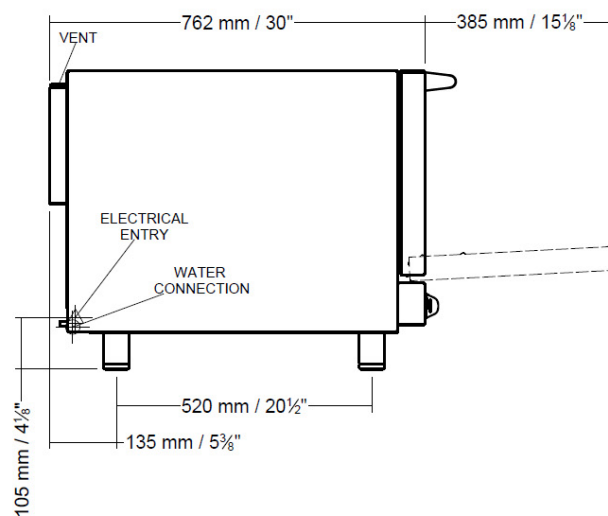
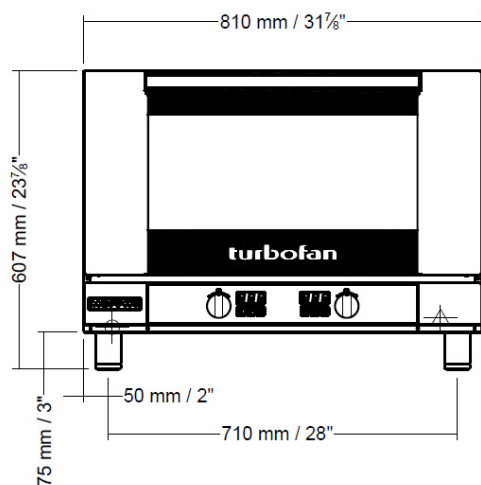
Specifications

E23D3



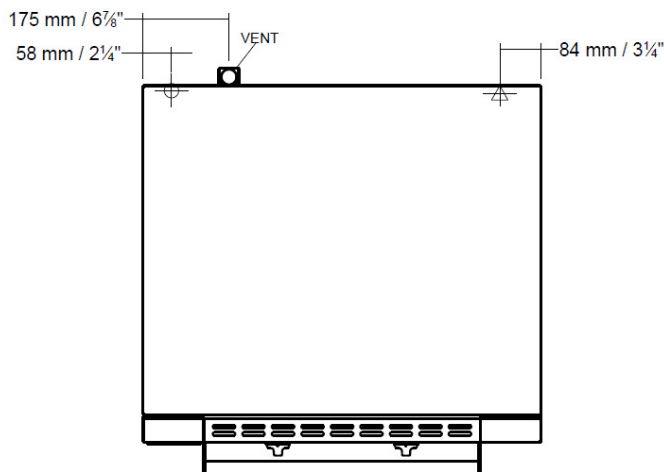
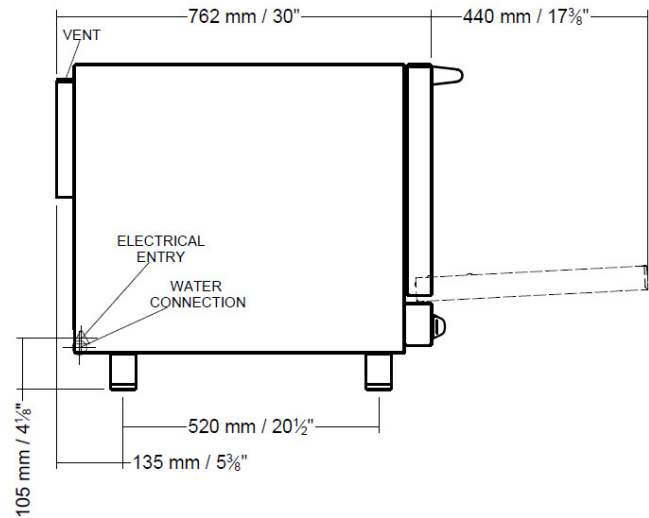
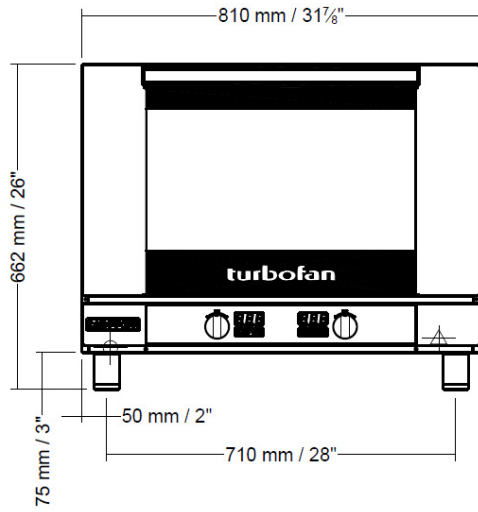
Specifications

E27D2 / E27D3



Specifications

E28D4



Oven Specifications Tables:-

| Oven Power Ratings | | |
|--------------------|-----------|--------------------------|
| E23D3 | 208V, | 1P+N+E, 50-60 HZ, 2.7 kW |
| | 220V, | 1P+N+E, 50-60 HZ, 3.0 kW |
| | 230-240V, | 1P+N+E, 50-60 HZ, 3.0 kW |
| E27D2 | 208V, | 1P+N+E, 50-60HZ, 2.7kW |
| | 220V, | 1P+N+E, 50-60HZ, 3.0kW |
| | 230-240V, | 1P+N+E, 50-60HZ, 3.0kW |
| E27D3 | 208V, | 1P+N+E, 50-60HZ, 4.2kW |
| | 220V, | 1P+N+E, 50-60HZ, 4.7kW |
| | 230-240V, | 1P+N+E, 50-60HZ, 4.7kW |
| E28D4 | 208V, | 1P+N+E, 50-60HZ, 5.4kW |
| | 220V, | 1P+N+E, 50-60HZ, 6.0kW |
| | 230-240V, | 1P+N+E, 50-60HZ, 6.0kW |

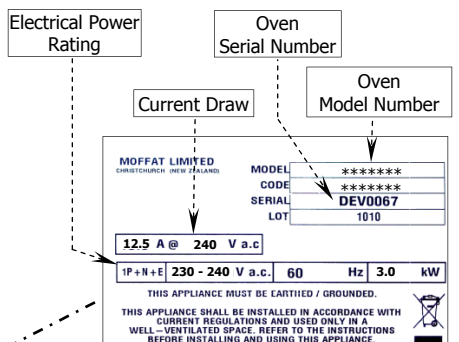
| Oven Tray Details | | |
|-------------------|---------------------------|---------------------------|
| | Tray Capacity | Tray Spacing |
| E23D3 | 3 x EN $\frac{2}{3}$ Tray | 85mm / 3 $\frac{1}{3}$ " |
| | 3 x US $\frac{1}{2}$ Pan | |
| E27D2 | 2 x EN 600 x 400mm Tray | 110mm / 4 $\frac{1}{3}$ " |
| | 2 x US Full Pan | |
| E27D3 | 3 x EN 600 x 400mm Tray | 85mm / 3 $\frac{1}{3}$ " |
| | 3 x US Full Pan | |
| E28D4 | 4 x EN 600 x 400mm Tray | 76mm / 3 " |
| | 4 x US Full Pan | |

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.



Technical Data Plate - Data and Location (example only)

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.
 - Brass Adaptor.
 - Rubber Washer.

USA / Canada / Mexico only.
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.

Clearances

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

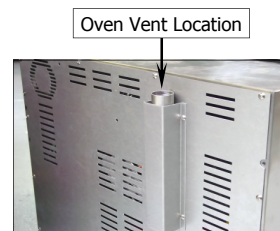
| | |
|-----------------|-------------|
| Top | 200mm / 8". |
| Rear | 25mm / 1". |
| Left-hand side | 25mm / 1". |
| Right-hand side | 25mm / 1". |

CLEARANCE FROM SOURCE OF HEAT.

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

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

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 front right hand corner of oven side panel.

Ovens Supplied with Cordsets

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

Ovens Supplied without Cordsets

NOTE: All electrical connections must only be carried out by a suitably qualified person.

1. Remove oven rear cover panel.
2. Bring the supply cable up through the grommet at rear of oven and through the compression gland on the electrical switchgear panel.
3. Connect the mains supply to the appropriately marked terminals on the terminal block.

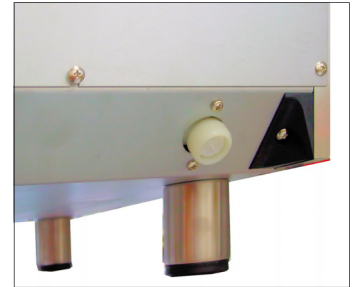
| L1 | L2 | Ground |
|-------|---------|-----------------------|
| Phase | Neutral | |
| RED | BLACK | |
| BROWN | BLUE | |
| BLACK | WHITE | |
| | | GREEN GREEN/YELLOW |

WARNING: THIS APPLIANCE MUST BE GROUNDED / EARTHED

Water Connection

NOTE: If the Steam Mode cooking option is not required, the oven does not need to be connected to a water supply.

1. Connect a cold water supply to the water inlet (R 3/4" Connector) at the rear of the oven.



- Max Inlet Pressure 80psi / 550kPa.

2. Turn 'On' the water supply and check for leaks.

Recommended Water Specifications

In order to prevent corrosion or scaling in the oven and water system due to supplying water that is either too soft or too hard, the following recommendations should be used as a guideline.

| | |
|-------------------|------------------------------|
| Hardness: | Between 60 and 90ppm. |
| PH: | Greater than 7.5. |
| Chlorides: | Less than 30 ppm. |

Positioning and Levelling of Oven

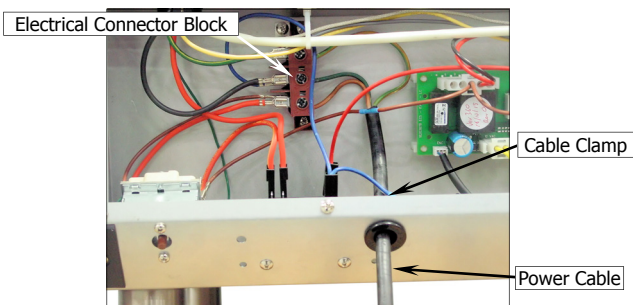
Correctly locate the oven into its final operating position and using a spirit level, adjust the legs so that the oven is level and at the correct height.

Initial Start-Up

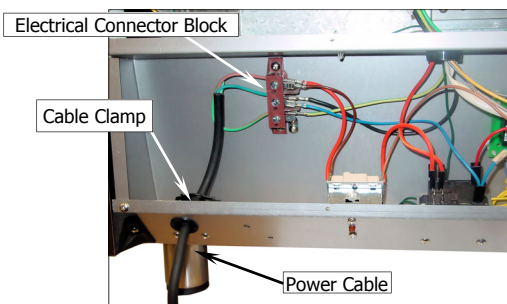
Before using the new oven;

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 Installation and Operation Manual supplied with this appliance for details on how to correctly operate and shutdown the oven.

E23D Ovens.



E27D / E28D Ovens.



NOTE:

- **Fixed wiring installations must incorporate an all-pole disconnection switch.**

Operation

Operation Guide



Warning

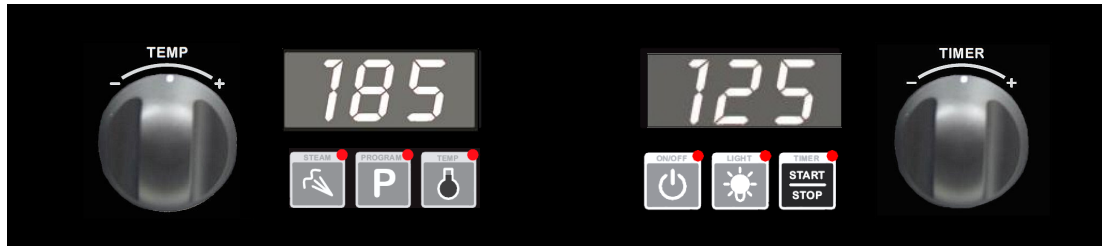
SOME PARTS OF THIS OVEN WILL BECOME **VERY HOT** DURING USE AND COULD CAUSE BURNS IF TOUCHED.



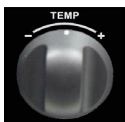
Warning

TAKE CARE WHEN OPENING THE OVEN DOOR DURING BAKING. LET THE HOT AIR AND STEAM ESCAPE BEFORE REMOVING OR REPLACING FOOD AS THE STEAM PRODUCED CAN CAUSE STEAM BURNS.

- 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

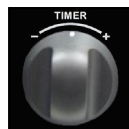


Temp Knob



Temp knob is used;
To adjust the settings shown on the Left Display.

Timer Knob



Timer knob is used;
To adjust the settings shown on the Right Display.

185

Left Display

Manual Mode;- shows set oven temperature.
When used with 'Temp' Key, display shows Actual Oven Temp for 5 seconds.

Program Mode;- shows program number.
When used with the 'Temp' key, display shows set and actual oven temperature for 4 seconds.



'Steam' Key and LED

Press Steam Key to initiate steam injection.
LED is illuminated during steam injection.



'Program' Key and LED

Press Program Key to access Program Mode.
LED is illuminated whilst in Program Mode.



'Temp' Key and LED

In Manual Mode;- Press Temp Key to display oven actual temperature.
LED flashes when showing actual temp.

In Program Mode;- Press Temp Key to display oven set and actual temperature.
LED flashes when showing set and actual temp.

LED remains 'On' when heating element is 'On' (Heating Indicator).

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Right Display

Shows cook time.



'On/Off' Key and LED

Press the 'On/Off' key once to turn the oven 'On'.
Press and hold 'On/Off' key for 1.5 seconds to turn the oven 'Off'.
LED is illuminated when oven is 'Off' (Stand-by).



'Light' Key and LED

Press to switch oven lights 'On/Off'. LED is 'On' when oven light is 'On'.
Refer to Section 'Controller Operator Settings' for 'Light Auto-Off' settings.

NOTE: Oven light will turn 'On' (overriding 'Auto-Off' setting) whenever a timer is running.



'Timer-Start / Stop' Key and LED

Press the 'Timer-Start/Stop' key once to start the timer.
Press and hold the 'Timer-Start/Stop' key for 3 seconds to cancel the timer.
LED is illuminated whilst timer is running.

Operation

Manual Mode

In Manual Mode the oven settings are.

- | | |
|---------------|-------------------------|
| - Temperature | - 60-260C / 140-500F. |
| - Timer | - 0-180min or Infinite. |
| - Steam | - St0 - St5. |

Program Mode

In Program Mode 20 Programs can be programmed.
Up to 3 cooking stages can be set in each of the programs.
In each stage the following settings are possible.

- | | |
|----------------------|-------------------------|
| - Temperature | - 60-260C / 140-500F. |
| - Time | - 0-180min or Infinite. |
| - Steam | - St0 - St5. |
| - End of stage alarm | - On / Off. |

Steam Mode

The steam function can be used in two different ways.

The 'Operator Setting' **StE** determines the function.
(Refer to the 'Controller Operator Settings' section for details on how to change the settings).

- With **StE = 0**, the steam key operates as a momentary key, steam is injected into the oven for as long as the key is pressed. **This is the Default Setting.**
- With **StE = 1 to 5**, the steam key will start a sequence of steam pulses, with 1 to 5 being the number of pulses.
Additionally, with **StE = 1 to 5**, the steam level setting can be quickly changed by holding the steam key for three seconds and choosing level **St1 to St5**.

In Program Mode:

Each stage of a program can be set to steam level **St0 to St5**.

Steam level **St0** means that there is no automatic steaming in the program / stage. Steam can be manually injected at any time during program cooking.

Steam levels **St1 to St5** means the program / stage starts with a sequence of steam pulses. Steam can be manually injected at any time after the automatic steaming is finished.

If **StE = 0**: Hold steam key for steam.

If **StE = 1 to 5**: Press steam key to start a steam sequence.

Quick access to levels **St1 to St5** is also available when in Program Mode when **StE = 1 to 5**.

For more information on setting steam levels in programs, refer to the 'Programming' section of this manual.

In Manual Mode / Cooking with Timer:

Steam can be injected at any time.

If **StE = 0**: Hold steam key for steam.

If **StE = 1 to 5**: Press steam key to start a steam sequence.

NOTE: When using the steam functions, if the Oven Temperature is **BELOW 100°C (212°F)**, water may pool in oven as temperature will be too low to create steam.

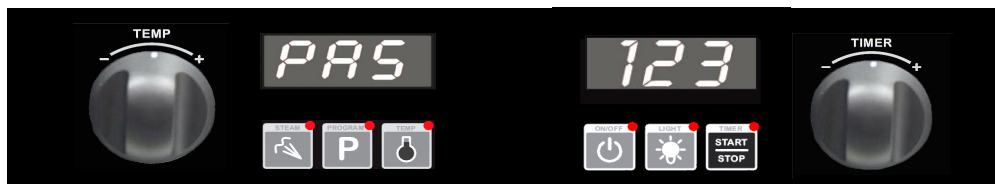
(Steam Mode is available by default - to disable the Steam Mode, enter the 'Operator Settings' and change the enable steam function **ES** to 'no'.

Refer to section 'Controller Operator Settings' for further details).

Operation

Changing Operator Settings

NOTE: Oven must be in 'Stand-By' Mode to access operator settings (i.e. Power to oven but both displays are blank and 'On/Off' LED is 'On').



1. ENTERING THE OPERATOR SETTING MODE.



Press and hold 'Steam' and 'Timer-Start/Stop' keys together for 3 seconds.

Left Display will show **PAS**.

Right Display will flash **000**.

2. ENTERING PASSWORD (OPERATOR PASSWORD - 123).

Rotate 'Timer' knob to enter password **123**.



Press 'Light' key to confirm password.

Left Display will show one of the operator settings, eg. **P-H**

Right Display will show the value of the setting, eg. **185**

3. CHANGING THE SETTINGS.

Rotate 'Timer' knob to reach the setting to be adjusted.



Press 'Light' key to confirm setting to be adjusted. Right Display will flash.

Rotate 'Timer' knob to select value required.

Press 'Light' key to confirm value. Right Display will stop flashing.

See below for a list of Operator Settings available

4. EXITING THE OPERATOR SETTING MODE.



Press 'On-Off' key, to exit the Operator Settings Mode and to return to Stand-By Mode.

Operator Settings Table

| Setting | Description | Value Range | Default Value |
|------------|---|---|--------------------------------|
| P-H | Oven Pre-Heat - Automatic Pre-Heat Temperature on oven start-up. | 60 - 260°C (140 - 500°F) | 150°C (325°F) |
| L-O | Light Auto 'Off' Setting Time - 0 = Light turned off manually (No Auto Off). 1 = 1 minute auto 'Off'. 2 = 2 minutes auto 'Off', etc. | 0 - 60 mins | 2 |
| Est | Enable Steam - Activates / deactivates steam-related features. | 'YES' or 'no' | YES |
| Vol | Alarm Volume - Can be adjusted to suit operators preference. | 0 - 10 | 5 |
| Pre | Program Pre-Heating Condition - Increases Pre-heating 'Ready' Temperature above Program Set Temperature in 'Program' Mode to allow for heat loss when loading oven. | 0 - 30°C 0 - 54°F | 0 |
| StG | Multi-Stage Enable - Activates / de-activates multi-stage programming. | 'YES' or 'no' | YES |
| StE | StE = 0 Steam Key operates as a momentary key, steam is injected into oven for as long as the key is pressed. StE = 1 - 5 Steam Key will start a sequence of steam pulses from 1 to 5. | 0 - 5 | 0 |

Fault Finding

Operational Faults

| Fault | Possible Causes | Remedy |
|--|---|---|
| Oven does not operate / display blank / Stand-By LED Off. | Mains isolating switch, circuit breaker or fuses are 'Off' at the power board. Overtemp tripped. Overtemp. Transformer. Controller. | Turn 'On' isolating switch. Check circuit breaker / fuses. Reset Overtemp located at rear of oven. (Push in red button). Check output from overtemp. If no output, replace overtemp. Confirm power input to transformer. Check power output from transformer. If no power output, replace transformer. Check power input from overtemp. Check power input from transformer. If both power inputs are satis, replace controller. |
| 'dor' on display. | Door open. Door / hinges obstructed Door hinges worn / faulty. Door faulty and does not close properly. Door microswitch out of adjustment. Door microswitch faulty. | Close door. Clear obstruction. Replace both hinges. Door damaged, replace door. Adjust door microswitch. Check continuity through microswitch, if faulty, replace. |
| 'Err 001' on displays. | Oven Temperature Probe faulty. | Replace oven temperature probe. |
| 'Err 003' on displays. | Wiring faulty. Missing loop wire on controller between terminals COM and ID2. | Check plug connections to controller are secure and not damaged. |
| Oven heats up but fan does not operate. | Capacitor faulty. Fan Motor faulty. Controller faulty. | Check and replace if faulty. Replace fan motor. Replace controller. |
| Oven Fan operates but no heating in oven. | Heating relay faulty. Element faulty. Controller faulty. | Replace heating relay. Replace element. Check 'Heat' output from controller. If no output, Controller faulty, replace. |
| 'Est' on display when pressing steam key. | Steam function disabled. | Enable steam. Refer to 'Controller Operator Settings'. |
| Oven does not Steam. | Water turned 'Off' at mains supply. Injector nozzle blocked. Water solenoid faulty. Controller faulty. | Turn 'On' water at mains supply. Unblock Injector Nozzle. Replace water solenoid. Check steam output from controller to solenoid. If no output. Replace controller. |
| Oven light not illuminating. | Blown bulb. Blown fuse (E27D3 and E28D4 only). | Replace bulb. Replace fuse. |

Fault Finding

Operational Faults (Cont'd)

| Fault | Possible Causes | Remedy |
|-----------------|---|---|
| Uneven cooking. | Too high a temperature selected. | Select a lower temperature. |
| | Oven or racks not level. | Check oven and racks and level. |
| | Insufficient air space around trays or baking tins. | Ensure oven racks are spaced to allow air flow around all shelves. |
| | Oven overloaded with product. | Re-load oven. |
| | Opening oven door un-necessarily. | Ensure oven door remains closed where possible. |
| | Oven door seal damaged or faulty. | Check seals and replace if damaged. |
| | Oven vent restricted. | Ensure oven vent is not blocked or shrouded. |
| | Fan motor not operating in both directions. Controller faulty. | Check motor output from controller. If no output, replace controller. |
| | Capacitor faulty. | Check and replace capacitor if faulty. |
| | Fan Motor faulty. | Replace fan motor. |

Element Resistance and Current Table

| ELEMENT RESISTANCE AND CURRENT | | | | |
|--------------------------------|-----------|------------|------------------------------------|-------------------|
| Model | Watts | Voltage | Resistance $\pm 5\%$ @ 20°C (68°F) | Current $\pm 5\%$ |
| E23D3 | 2800W | 230 - 240V | 20.5 Ω | 11.7A @ 240V |
| | 2800W | 200 - 220V | 17.3 Ω | 12.7A @ 220V |
| E27D2 | 2800W | 240V | 20.5 Ω | 11.7A @ 240V |
| | 2800W | 220V | 17.3 Ω | 12.7A @ 220V |
| E27D3 | 4500W | 230 - 240V | 12.8 Ω | 18.8A @ 240V |
| | 4500W | 208 - 220V | 10.7 Ω | 20.5A @ 220V |
| E28D4 | 2800W x 2 | 230 - 240V | 20.5 Ω each | 11.7A @ 240V each |
| | 2800W x 2 | 208 - 220V | 17.3 Ω each | 12.7A @ 220V each |

Service Procedures

5.1 Replacement

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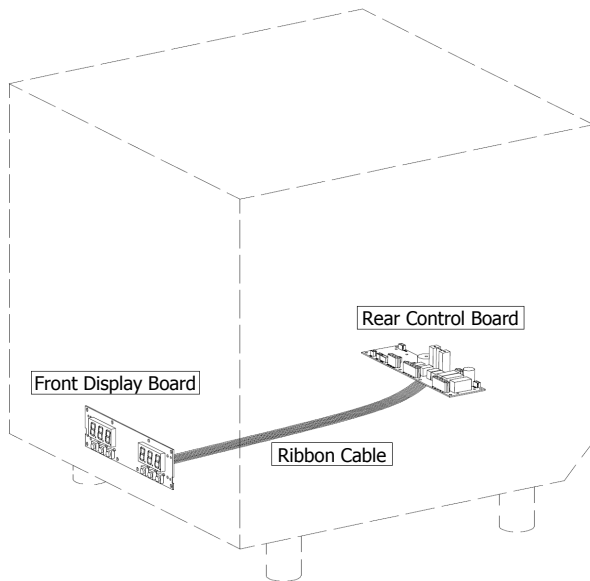
5.2 Adjustment and Calibration

| | | |
|-------|-------------------------------|----|
| 5.2.1 | Door Microswitch | 28 |
| 5.2.2 | Temperature Calibration | 28 |

Service Procedures

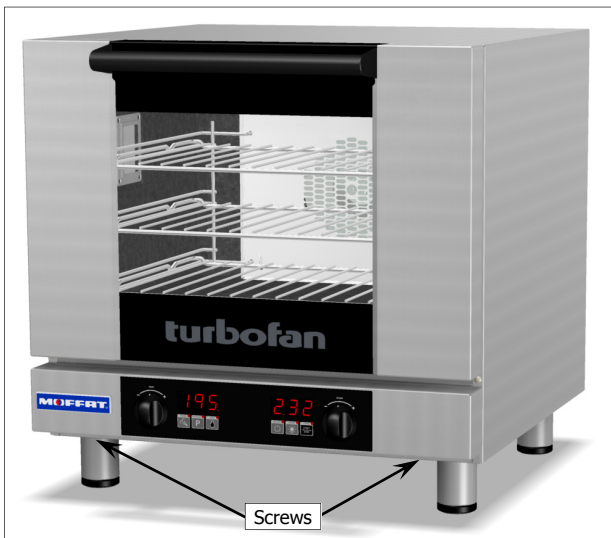
5.1 Replacement

5.1.1 Control Panel / Controller - Front Display Board / Rear Control Board.



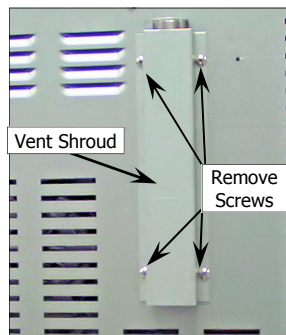
To remove the Control Panel:-

1. Remove 2 screws on underside of control panel and remove panel.

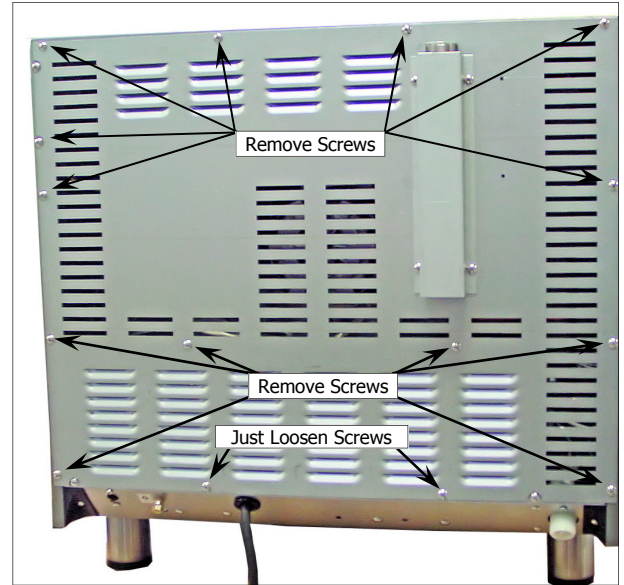


To remove the Rear Access Panel:-

1. Remove 4 screws securing the rear vent shroud and remove the shroud.

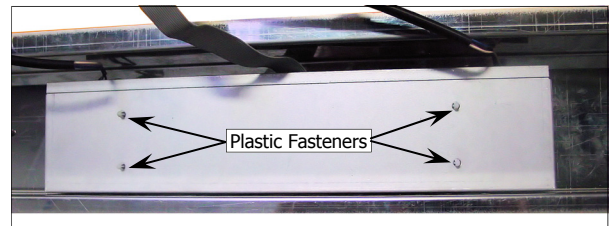


2. Remove screws securing the rear access panel and remove panel. Screws at bottom of panel only require just loosening as panel is slotted to ease re-fitting.

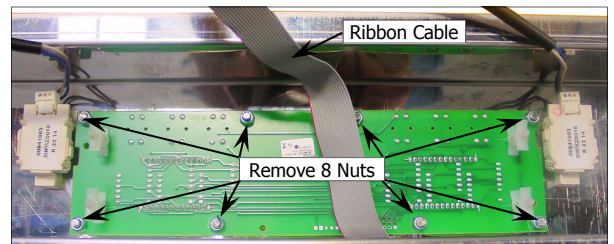


To remove the Controller - Front Display Board:-

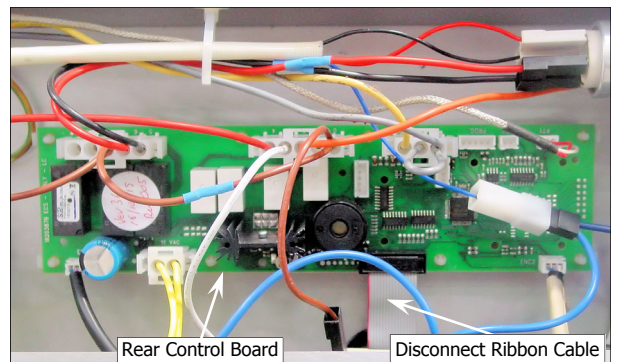
1. Using pliers, carefully compress the 4 plastic fasteners securing the cover over the front display board and remove the cover.



2. Undo securing 8 nuts and remove front display board.



3. At the rear of the oven, disconnect ribbon cable at the rear control board and pull ribbon cable through to front of oven.

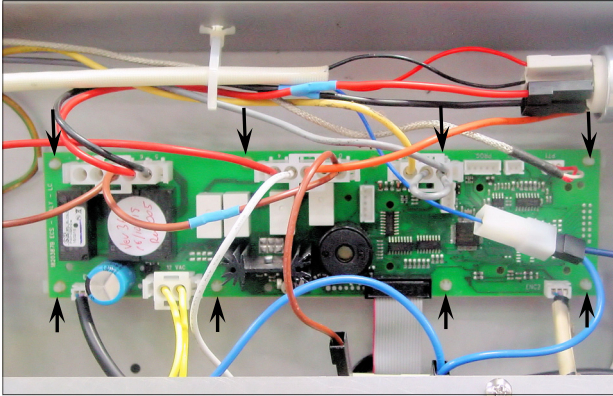


Service Procedures

To remove the Rear Control Board:-

- **Note position of connectors before disconnecting plugs from control board.**

1. Disconnect plugs from the rear control board.
2. Using pliers, carefully compress the 8 plastic fasteners securing the rear control board to the electrical panel and remove the rear control board.



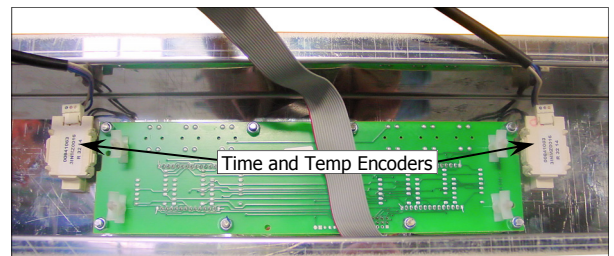
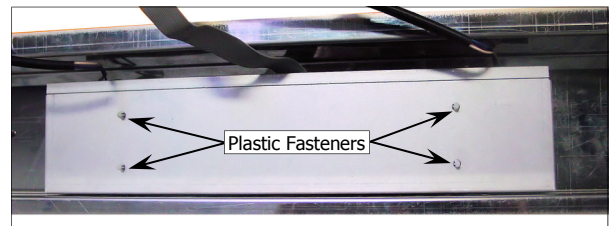
3. Fit replacement rear control board to the electrical panel.
4. Re-connect plugs to rear control board, noting position of connectors when re-fitting.

5.1.2 Time - Temp Encoders.

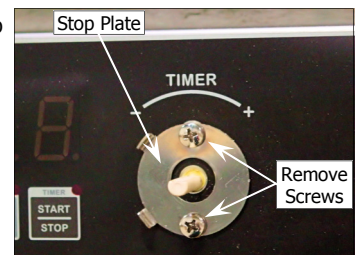
1. Remove 2 screws on underside of control panel and remove control panel.



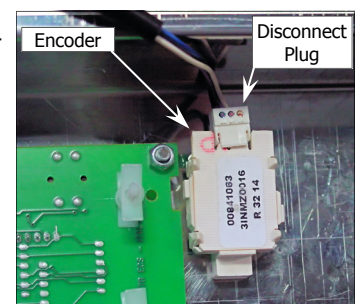
2. Using pliers, carefully compress the 4 plastic fasteners securing the cover over the front display board and remove the cover.



3. Pull off the Timer and Temp control knobs from the control panel. These are a push fit.
4. Remove 2 securing screws and knob stop plate.

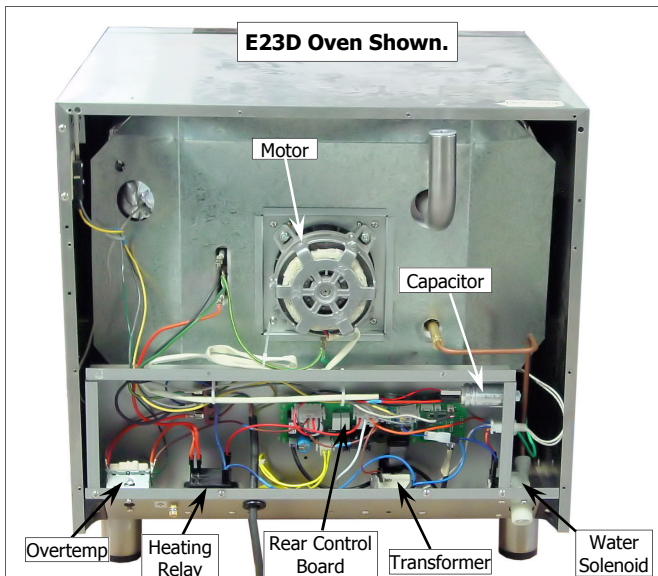


5. Unplug cables from encoder and remove encoder from rear of control panel.
6. Refit in reverse order.



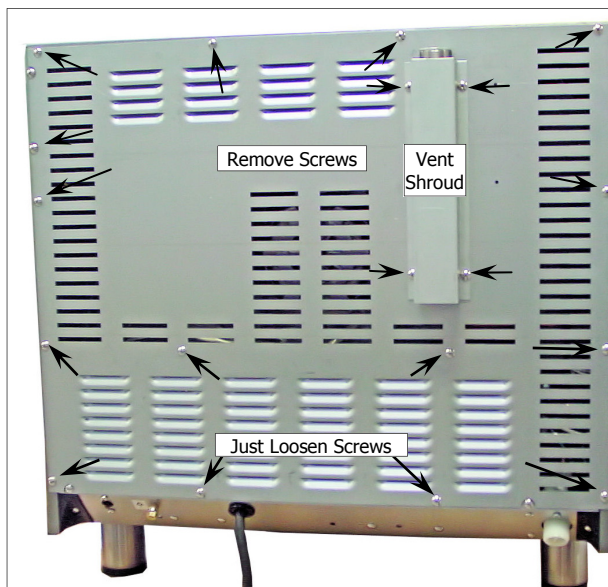
Service Procedures

5.1.3 Capacitor(s) / Heating Relay / Transformer / Fuse / (E27D3 / E28D4 Only) Fuse Holder (E27D3 / E28D4 Only)

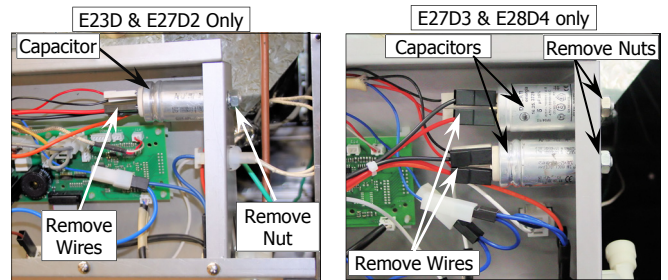


Remove Rear Access Panel:-

1. At the rear of the oven, remove the vent shroud.
2. Remove the rear access panel.



Capacitor(s):-

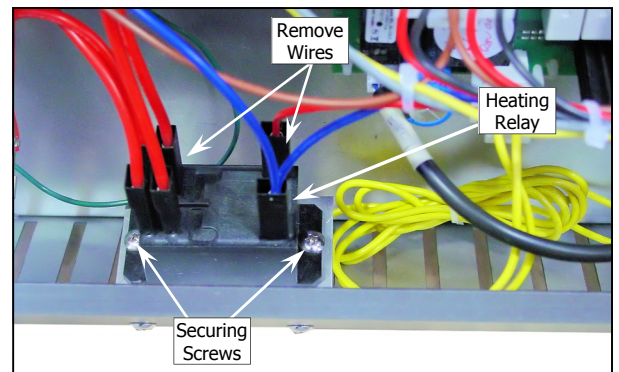


1. Remove wires from rear of capacitor.
2. Remove securing nut.
3. Replace capacitor and refit in reverse order.

Capacitor Specifications

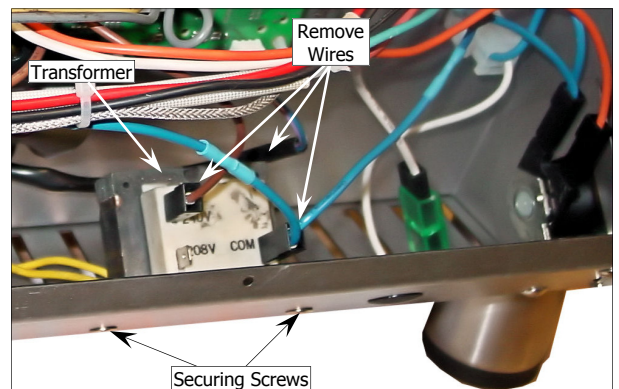
| |
|------------------------------------|
| Motor Capacitor, 5uF - 208 - 240V. |
| Motor Capacitor, 6uF - 200V. |

Heating Relay:-



1. Disconnect all electrical connections to the heating relay.
2. Undo the 2 screws securing the heating relay to the rear of the oven.
3. Remove the heating relay from the oven.
4. Refit the replacement heating relay in reverse order.

Transformer:-

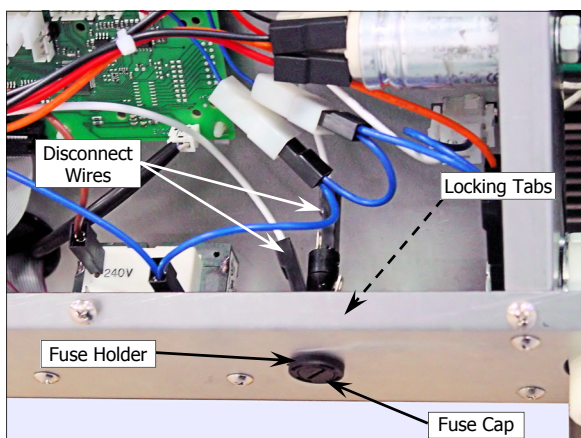


1. Disconnect all electrical connections to the transformer.
2. Undo the 2 screws securing the transformer to rear of oven.
3. Remove the transformer.
4. Refit the replacement transformer in reverse order.

Service Procedures

Fuse (E27D3 - E28D4 Only):-

1. Using a flat bladed screwdriver, unscrew the fuse cap and remove the cap and fuse.
2. Refit a replacement fuse into the cap and refit cap and fuse into fuse holder.



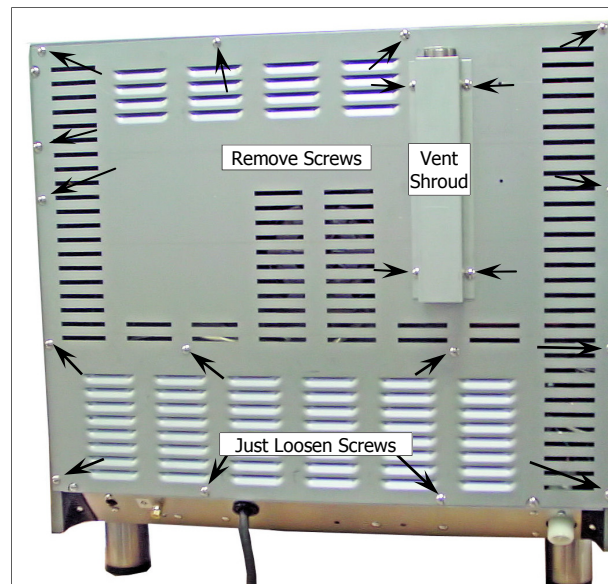
Fuse Holder (E27D3 - E28D4 Only):-

1. Remove wires from the fuse holder.
2. Press in the locking tabs at the rear of the fuse holder and push out the fuse holder from the oven rear.
3. Replace fuse holder and refit in reverse order.

5.1.4 Overtemp Thermostat / Temperature Probe

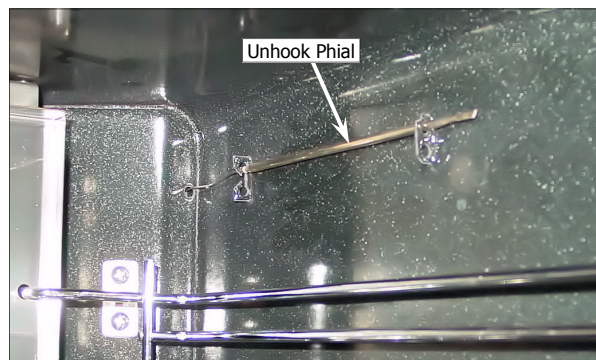
Remove Rear Access Panel:-

1. At the rear of the oven, remove the vent shroud and rear access panel.

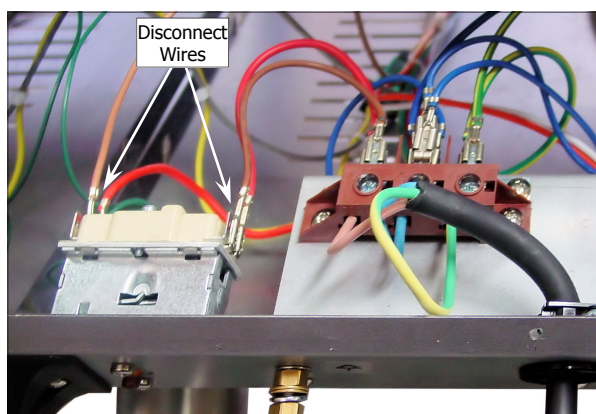


Overtemp Thermostat:-

1. Unhook back of phial from the phial holder inside the oven.
2. Pull phial towards back of oven to remove from front holder.
3. Remove phial through rear of oven.

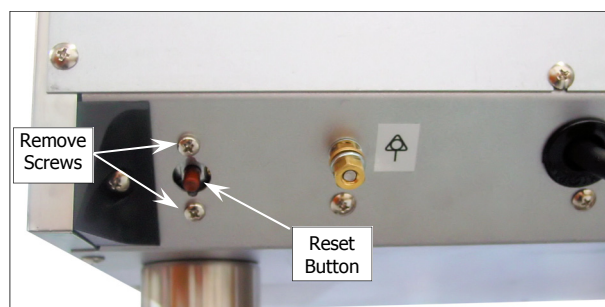


4. Remove wires from the overtemp.



Service Procedures

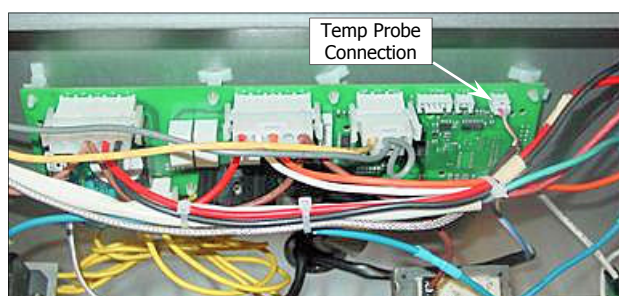
- Remove 2 screws securing overtemp and remove overtemp from rear of oven.



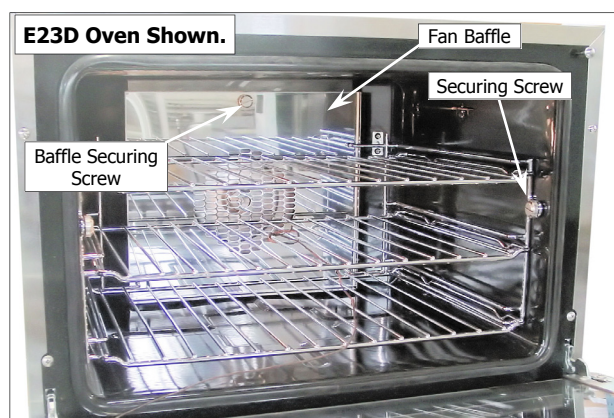
- Refit in reverse order.

Temperature Probe

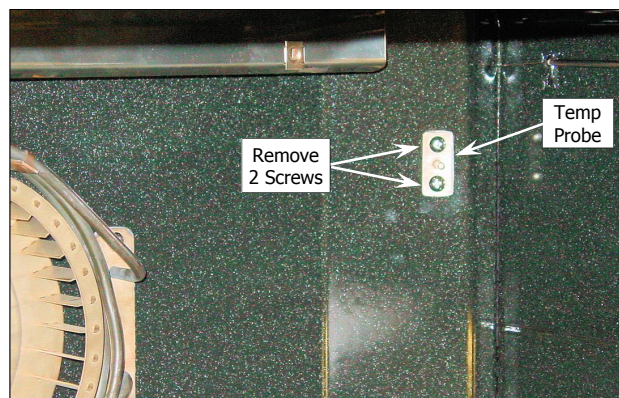
- Disconnect temperature probe cable from the rear control board.



- From inside the oven, remove the oven racks and fan baffle.

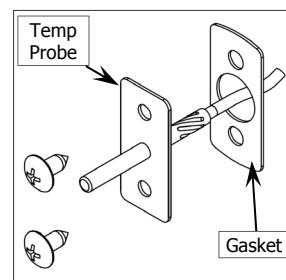


- Undo the temperature probe securing screw(s).
- Withdraw probe and cable through the oven cavity and into the oven.



- Clean off any existing silicone from around the temperature probe opening in the oven inner wall.

- Fit a new gasket to the rear of the new temperature probe and from inside the oven, feed the probe cable through oven cavity.



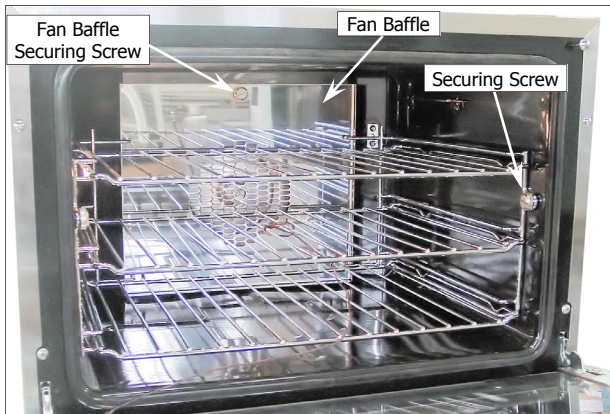
- Secure temperature probe to the inside of the oven using the supplied screws.
- Connect temperature probe cable to oven control board.
- Refit the control panel.
- Refit the rear access panel.
- Carry out a functional check of temperature probe using the oven controller.

| Temperature Probe Type PT1000 | |
|-------------------------------|----------------------|
| Temperature °C (°F) | Resistance $\pm 5\%$ |
| 0 (30) | 1000 Ω |
| 50 (122) | 1194 Ω |
| 100 (212) | 1385 Ω |
| 150 (302) | 1573 Ω |
| 180 (356) | 1685 Ω |

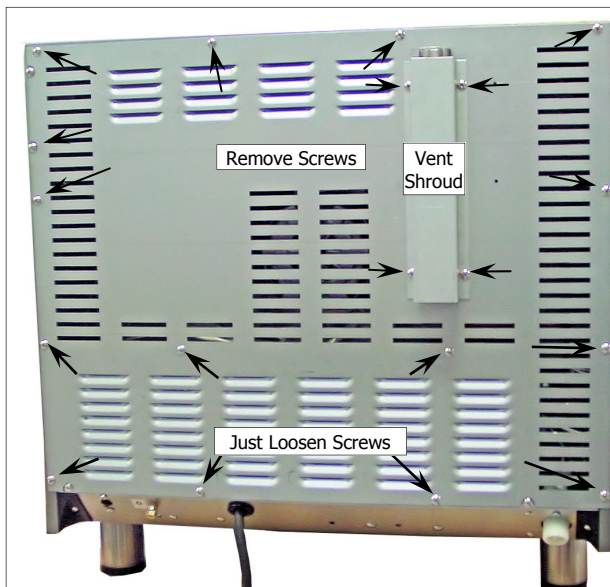
Service Procedures

5.1.5 Fan / Motor Removal

1. Remove centre and side racks from the oven.

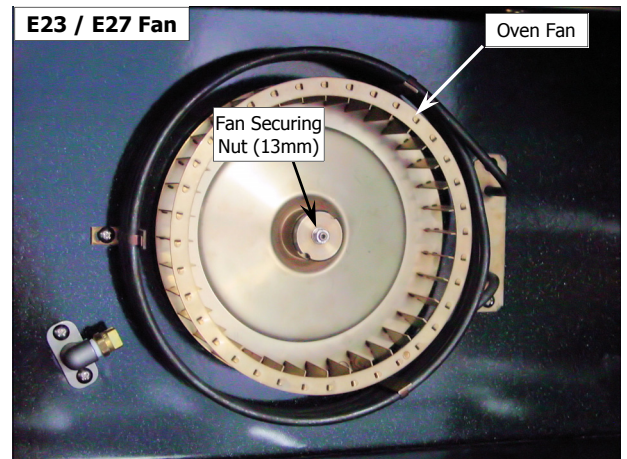
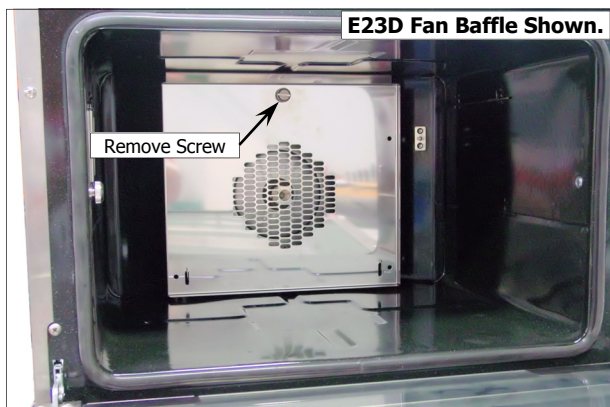


2. At the rear of the oven, remove the vent shroud and rear access panel.



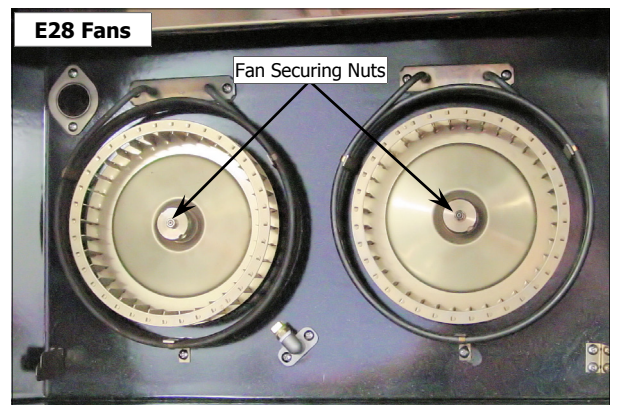
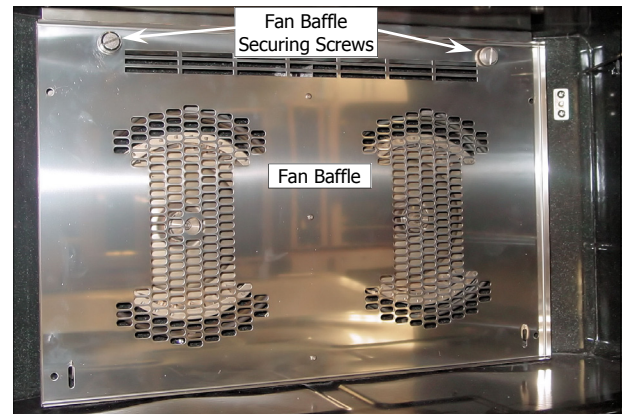
Fan Motor (E23 / E27):-

1. Remove the fan baffle securing screw (E27, 2 Screws).



Fan Motors (E28):-

1. Remove the fan baffle securing screws.



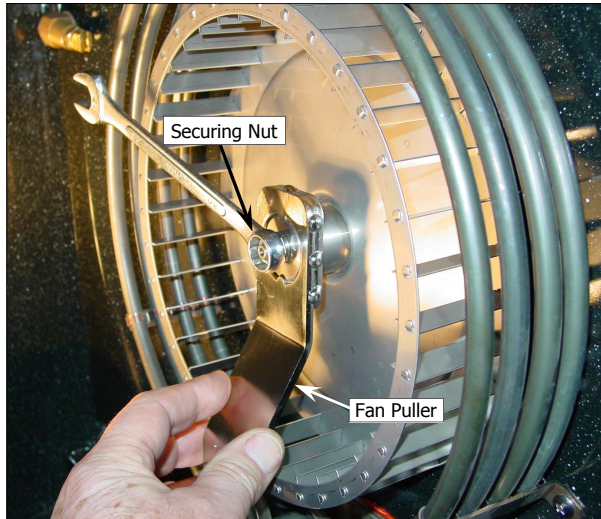
Service Procedures

Fan Removal (All Models):-

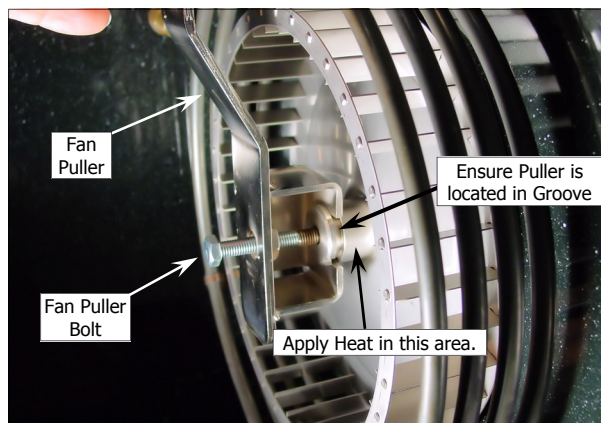
NOTE: A Fan / Gear Puller, a 13mm Spanner and a source of heat may be required to remove the fan from fan motor.

1. Whilst holding the fan stationary using the rear of the fan puller, undo the securing nut and unscrew only until nut is flush with the end of the motor shaft.

NOTE: Do not remove the Fan Securing Nut.



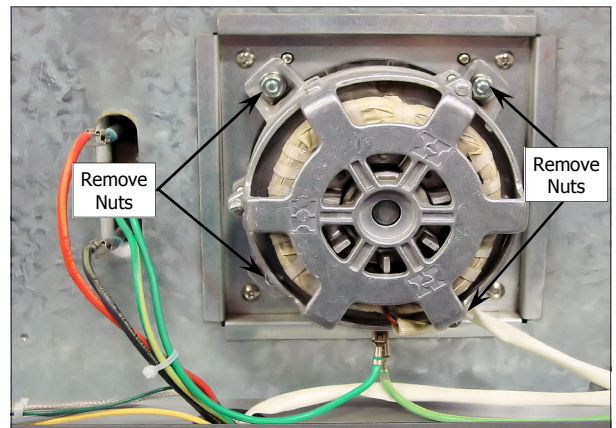
2. Fit the fan puller into recess in fan spindle and tighten puller bolt to apply pressure to the fan.
3. Apply heat to the fan boss whilst tightening fan puller bolt until fan is released from the motor shaft.



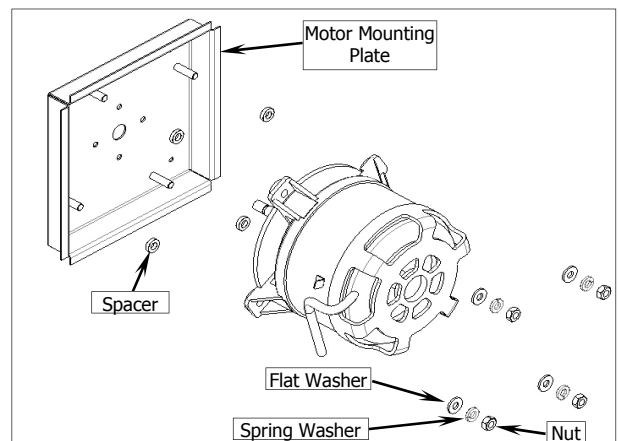
4. Remove fan puller, fan securing nut and remove the fan.

Motor Removal (All Models):-

1. At the rear of the oven, disconnect motor wires from motor connection block, note the wire positions.
2. Remove Motor securing Nuts, Spring Washers, Flat Washers.



3. Ensure that the 4 spacers are located on the 4 studs fitted to the motor mounting plate.
4. Replace Motor and secure with Flat Washers, Spring Washers and Nuts.



5. Reconnect motor wires to connection block, note wire positions.
6. Refit oven fan, fan baffle and racks to the oven
7. Refit oven rear access panel and vent shroud.

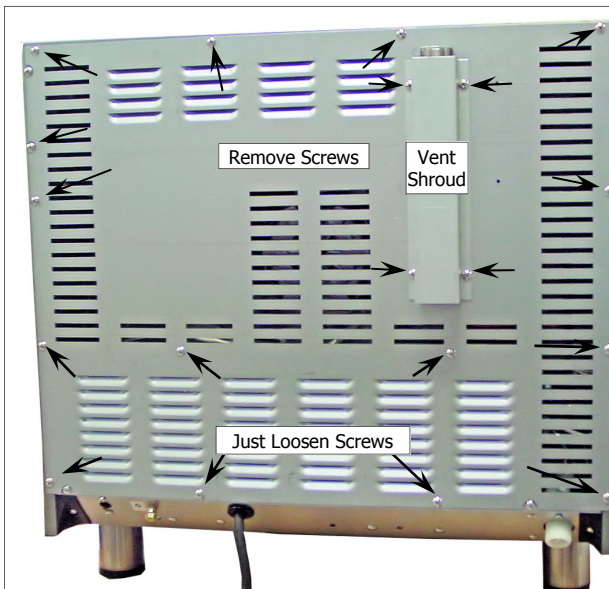
Service Procedures

5.1.6 Element(s)

1. Remove centre and side racks from the oven.



2. At the rear of the oven, remove the vent shroud and rear access panel.

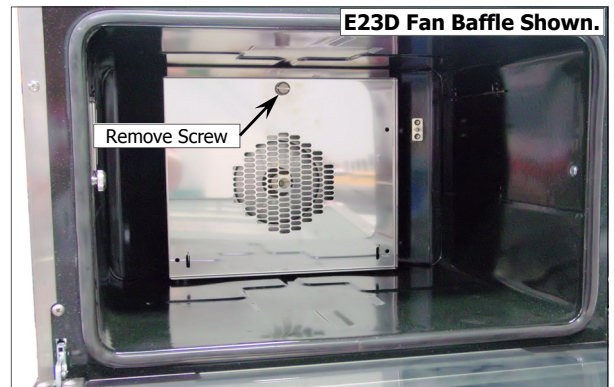


To Replace Heating Element (E23 / E27):-

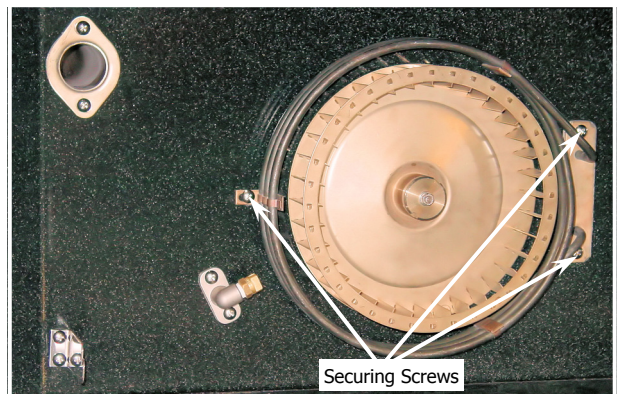
1. Disconnect element wires from terminals.



2. From inside oven, remove the fan baffle.



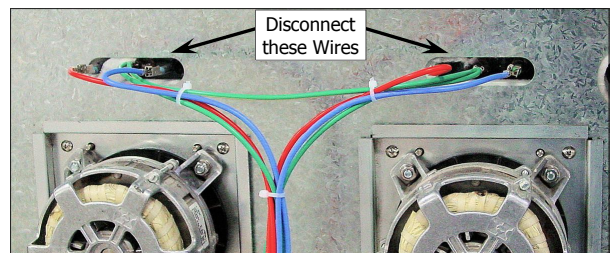
3. Remove the 3 screws securing the element in the oven.



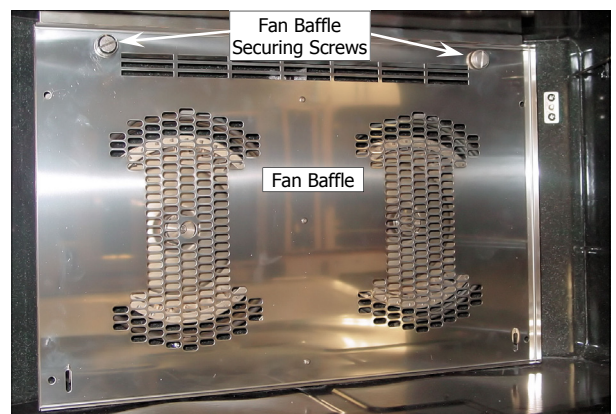
4. Withdraw the element and gasket from the oven.
5. Replace in reverse order ensuring that the new element gasket supplied with the element, is fitted.

To Replace Heating Elements (E28):-

1. Disconnect element wires from terminals.

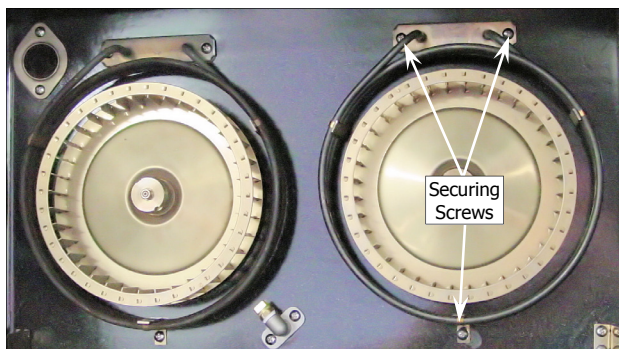


2. From inside oven, remove the fan baffle.



Service Procedures

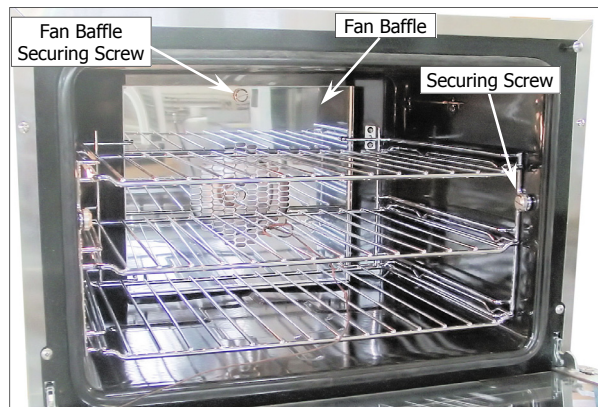
3. Remove 3 screws securing element in oven.
4. Withdraw the element and gasket from oven.



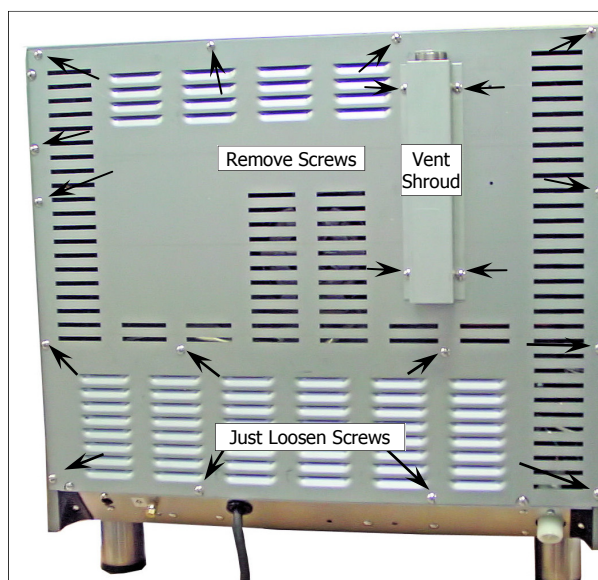
5. Replace in reverse order ensuring that the new element gasket supplied with the element, is fitted.
6. Refit oven fan baffle and racks to the oven.
7. Refit oven rear access panel and vent shroud.

5.1.7 Water Solenoid / Spray Nozzle

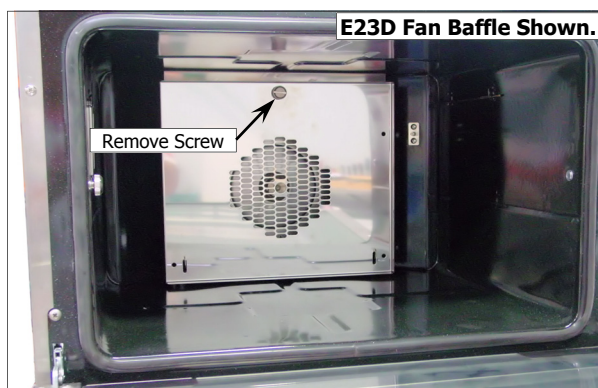
1. Remove centre and side racks from the oven.



2. At the rear of the oven, remove the vent shroud and rear access panel.



3. Remove the fan baffle securing screw (E27-E28 / 2 Screws).

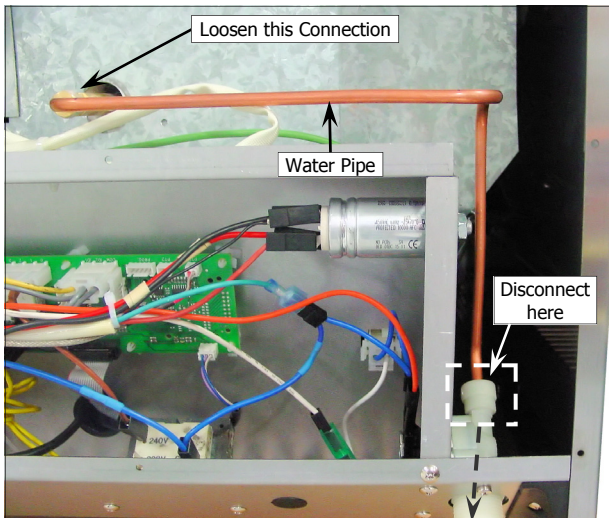


4. Turn off water supply to the oven.
5. Disconnect the hose connection to the oven at the oven / water connection point.

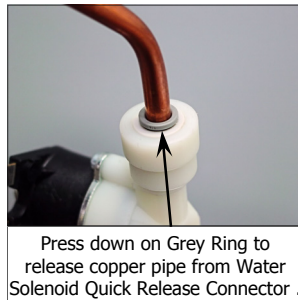
Service Procedures

Water Solenoid

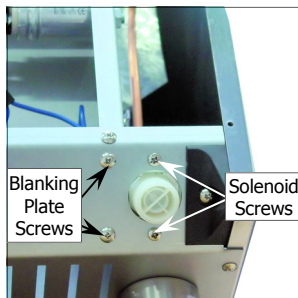
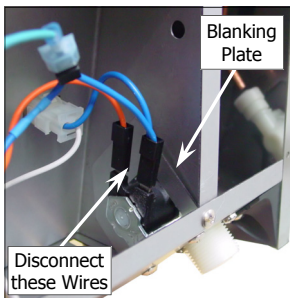
1. Loosen copper pipe connection into oven at the brass fitting.



2. Disconnect the copper pipe connection to the solenoid valve by pressing down on the grey ring of the quick fit connector and pulling up on the copper pipe.



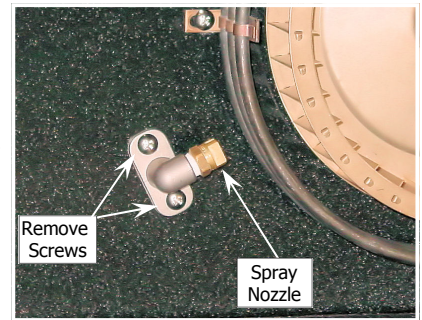
3. Disconnect electrical connection to the water solenoid.
4. Remove the 2 screws securing the solenoid blanking plate and remove the blanking plate.
5. Remove the 2 screws securing the solenoid into the oven and remove the solenoid.



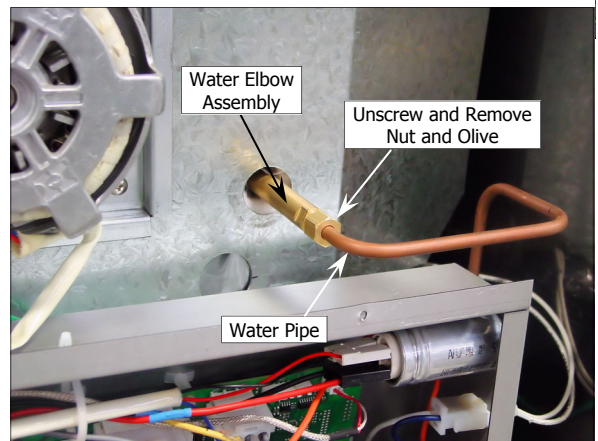
6. Remove and replace the water solenoid.

Spray Nozzle

1. To replace spray nozzle, unscrew the spray nozzle out of the fixing inside the oven.
2. To replace the water elbow assembly, remove the 2 screws securing the water elbow assembly to the oven.



3. At the rear of the oven, unscrew and remove the copper pipe, nut and olive from the water elbow assembly.



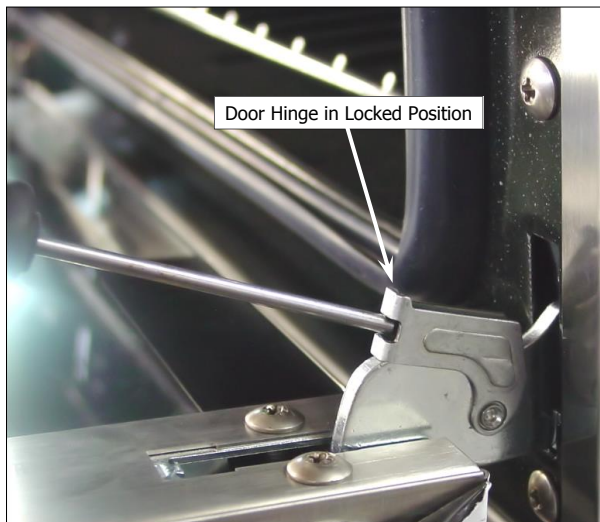
4. From inside the oven withdraw the water elbow assembly and gasket and refit in reverse order ensuring that a new gasket is fitted.
5. Re-connect the hose connection to the oven at the oven / water connection point.
6. Turn 'On' the water supply to the oven and check for leaks.
7. Refit the fan baffle.
8. Refit the centre and side racks to the oven.
9. At the rear of the oven, refit the rear access panel and the vent shroud.

Service Procedures

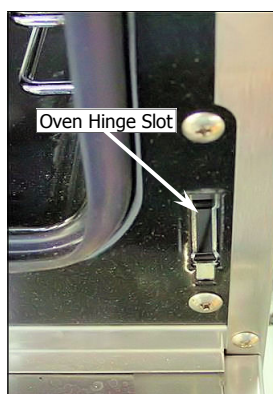
5.1.8 Door Removal / Door Hinges / Door Inner Glass

Door Removal:-

1. Lock hinges in open position.
2. Lift door up and away from oven.



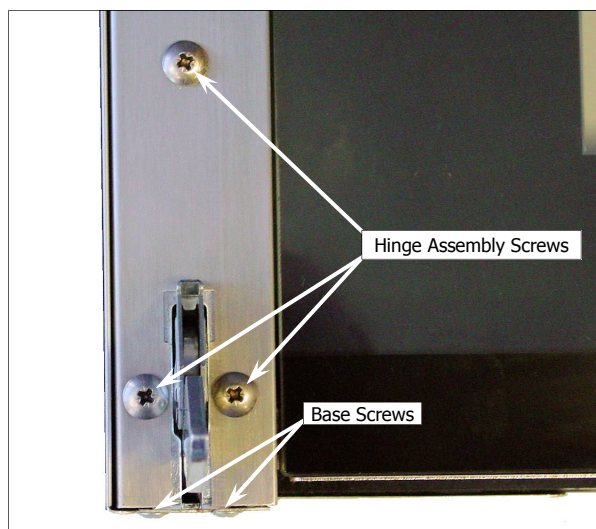
3. To refit door, place hinges in slots and ensure they are fully located.



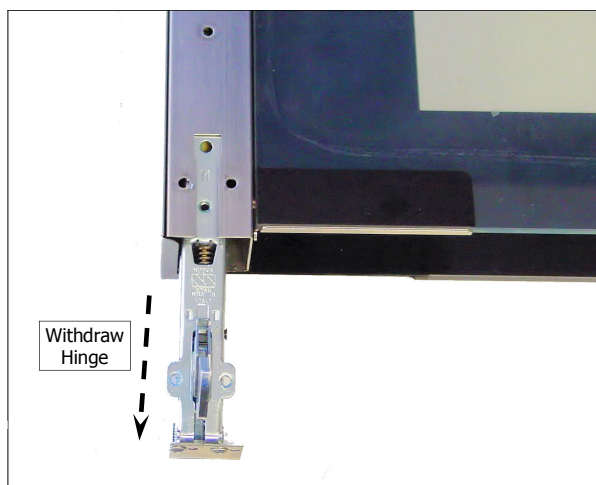
4. Unlock hinges and check door closes against seal.

Door Hinge:-

1. With the oven door removed as shown earlier, remove the two base screws at the bottom of the hinge.
2. Remove 3 hinge assembly screws.



3. Withdraw hinge assembly from bottom of the door.

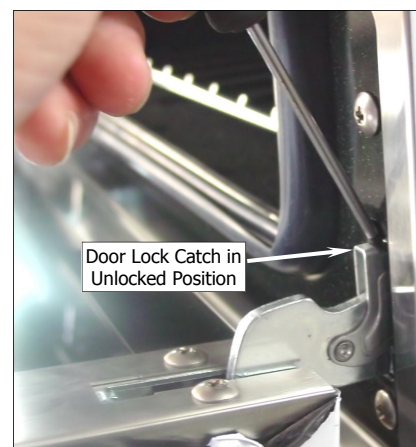


4. Re-assemble in reverse order.

Door Inner Glass:-

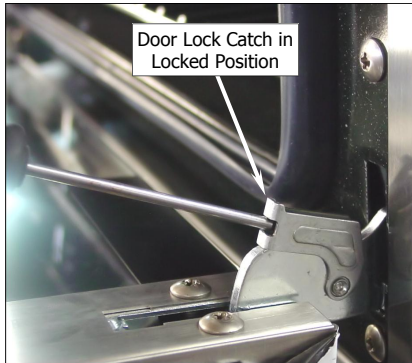
Glass Removal

1. Open the oven door fully.
2. Using a suitable instrument, move the door lock catches from the unlocked to the locked position to prevent the door from closing.

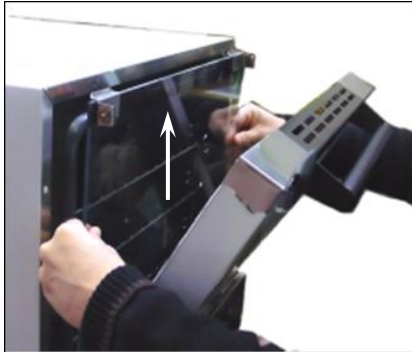


Service Procedures

3. Raise the door until it is restrained by the door lock catches.

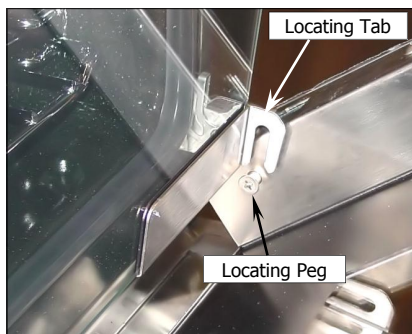


4. Grasp inner glass firmly on either side and pull upwards to remove inner glass from locating pegs on either side of door.



Glass Replacement

1. To replace door inner glass, locate 2 locating tabs on either side of inner glass into 2 pegs on door and push down on inner glass until it locks firmly into position.
2. Lower the inner glass back into the door, the glass will locate itself in the correct position.



3. Open the oven door fully and using a suitable instrument, move door lock catches to the unlocked position.

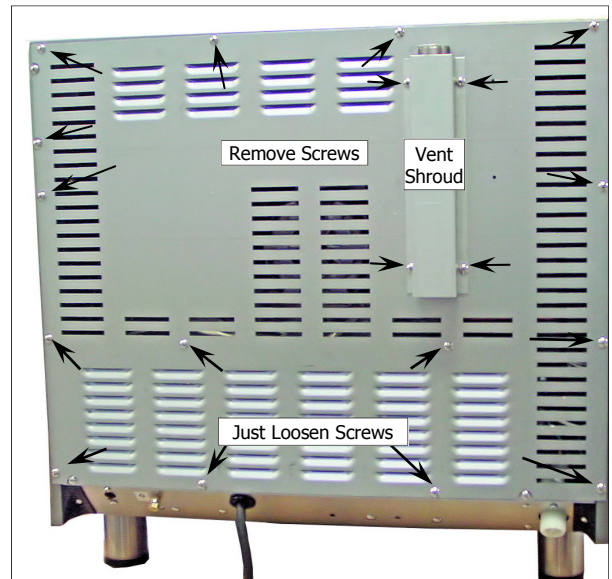


NOTE: Check that both Door Lock Catches are in the 'Un-Locked' position before closing the door.

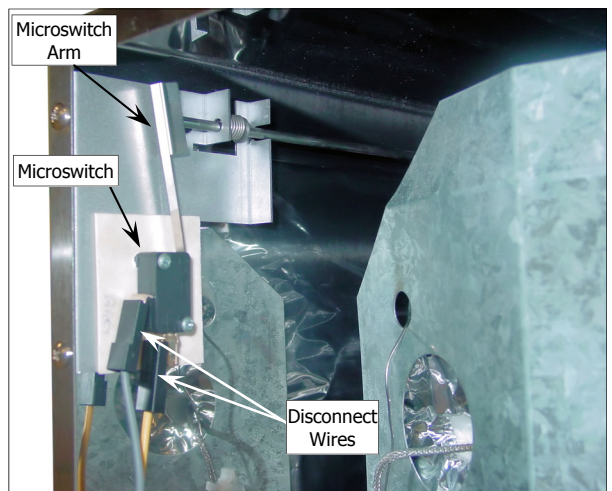
4. Close the oven door.

5.1.9 Door Microswitch

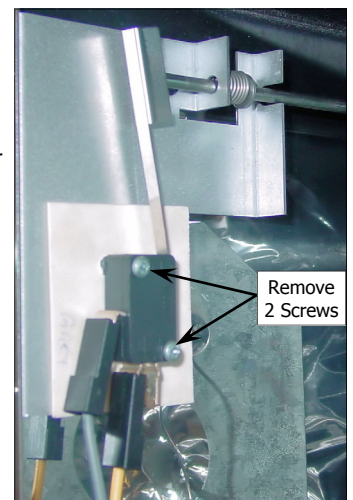
1. At the rear of the oven, remove the vent shroud and rear access panel.



2. Remove wires from the microswitch.



3. Unscrew 2 screws and remove microswitch from rear of oven.
4. Refit replacement microswitch in reverse order
5. Check microswitch adjustment once the replacement microswitch is fitted.
6. Refit oven rear access panel and vent shroud.

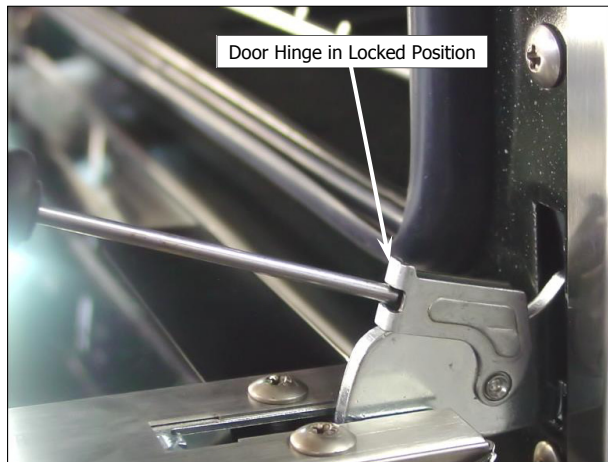


Service Procedures

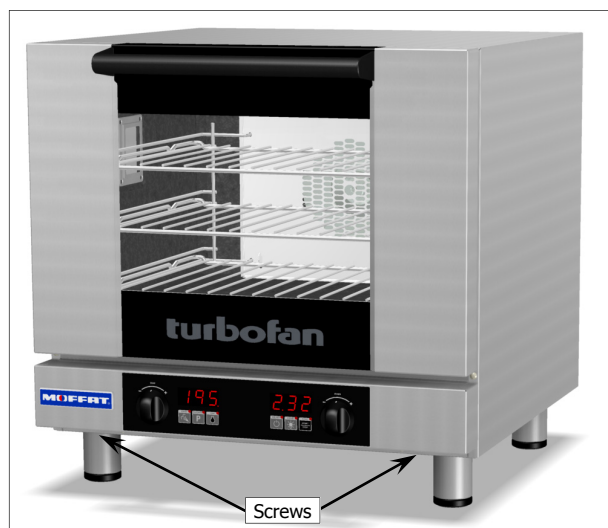
5.1.10 Oven Light Fitting

Light Assembly Removal.

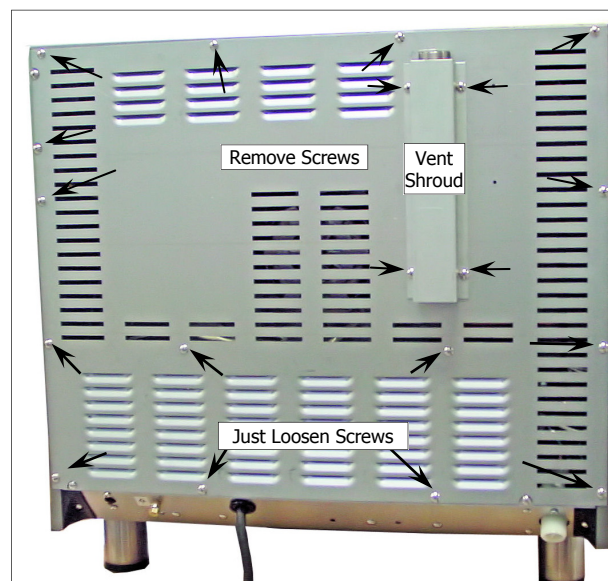
1. Lock door hinges in the open position.



2. Remove oven door by lifting door up and away from oven.



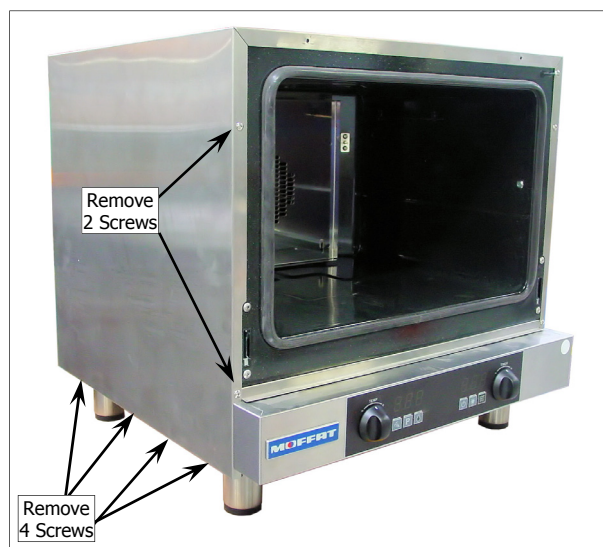
3. Remove 2 screws on underside of control panel and remove control panel.
4. Remove the vent shroud and rear access panel.



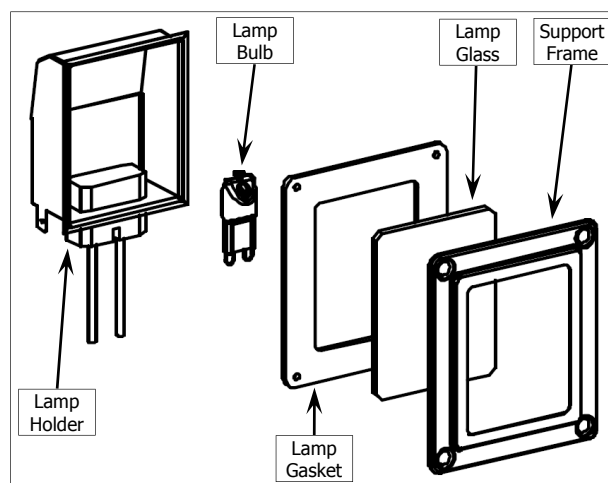
5. Remove Centre and LH Rack from inside the oven.



6. Remove 2 screws from the LH oven fascia.
7. Remove 4 screws on LH underside of oven.

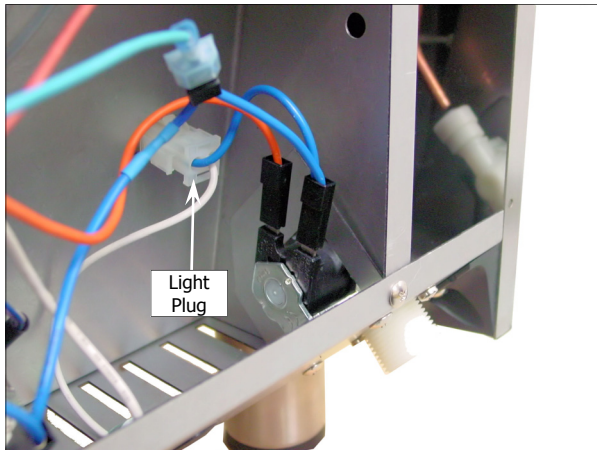


8. From inside the oven, remove the screws securing the lamp support frame, lamp glass, lamp gasket and lamp bulb.

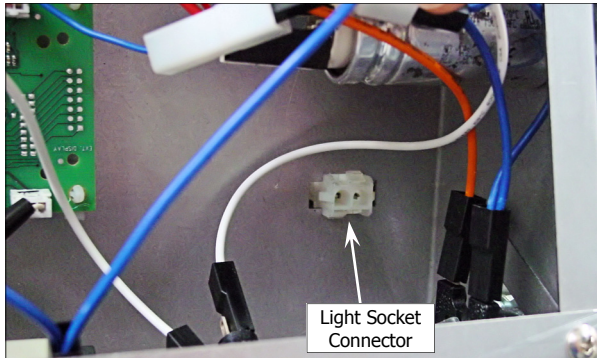


Service Procedures

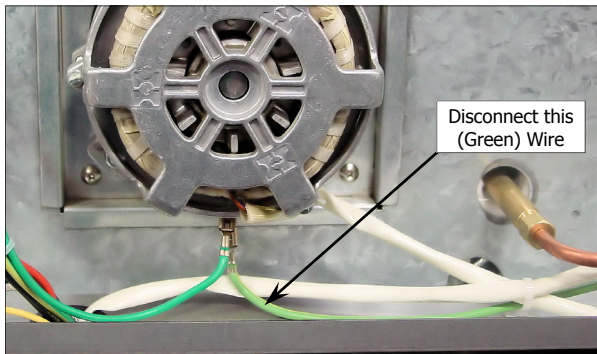
9. At the rear of the oven, unplug the light connection.



10. Using a small screwdriver, remove the light plug connector from the electrical panel.



11. Disconnect the earth wire at the motor earth point and remove the earth wire from the rear of the lamp fixture. Retain this wire as it will be used on the replacement lamp.

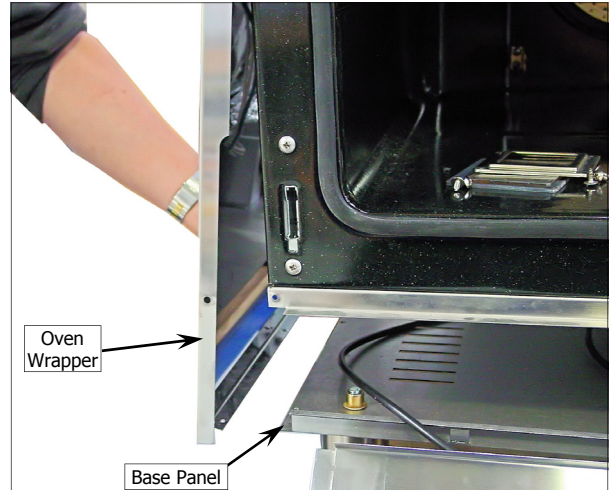


12. From inside the oven, pry the locking tabs at the top of the light fixture, inwards.
13. Pull out the lamp holder and connecting wires from the oven.

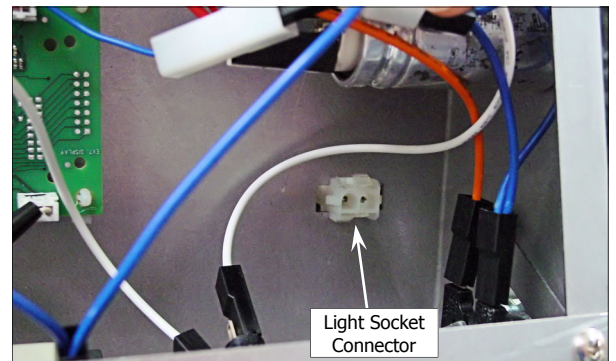


Light Fitting Re-fitting.

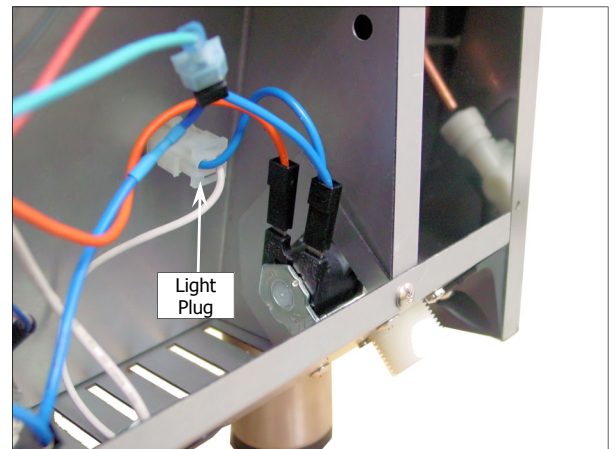
1. Connect the (green) earth wire to the rear of the lamp fixture and cable tie the electrical wires together for ease of fitting.
2. From inside the oven, feed the electrical wires through the light fixture opening in the oven liner.
3. Carefully pull out the bottom of the oven wrapper on the LH side of the oven and pass the light assembly cables through to the rear of the oven.



4. Fit the light socket to the opening in the electrical panel.



5. Connect up the earth wire to the motor earth point.
6. Connect the white light plug to the light socket.

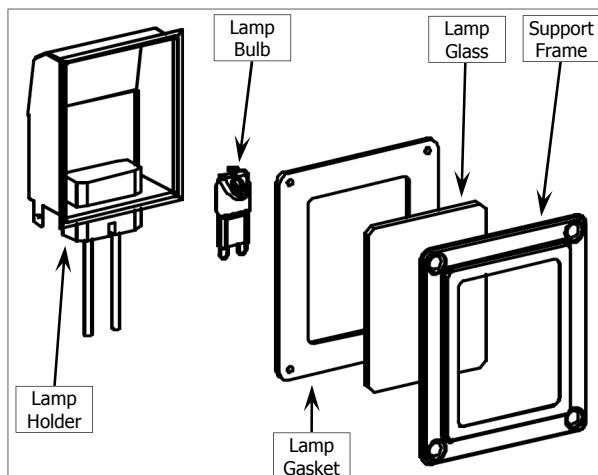


7. Refit the oven wrapper, taking note that the bottom of the oven wrapper sits on top of the base panel.

Service Procedures

- Fit lamp bulb, gasket, glass and support frame to the light fixture.

NOTE: Ensure that the Lamp Gasket is fitted correctly. The gasket sits between the Lamp Glass and the Lamp Holder as shown below.

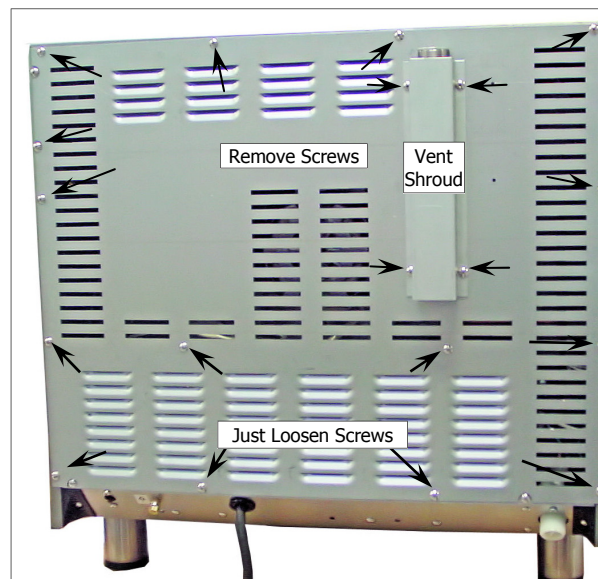


- Refit the control panel.
- Refit the oven door.
- Refit the centre and LH oven racks.
- Refit the rear access panel and vent shroud.

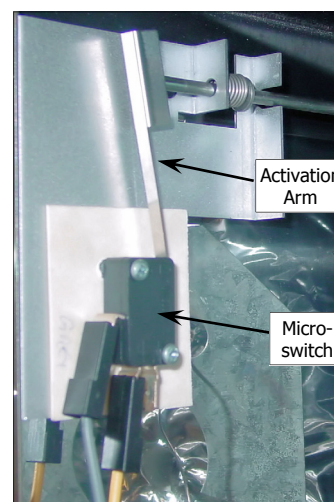
5.2 Adjustment and Calibration

5.2.1 Door Microswitch

- Remove the vent shroud and rear access panel.



- Bend the microswitch activation arm so that the microswitch open circuits when door is open.
- Check microswitch adjustment when door is opened and closed.
- Refit the rear access panel and vent shroud.



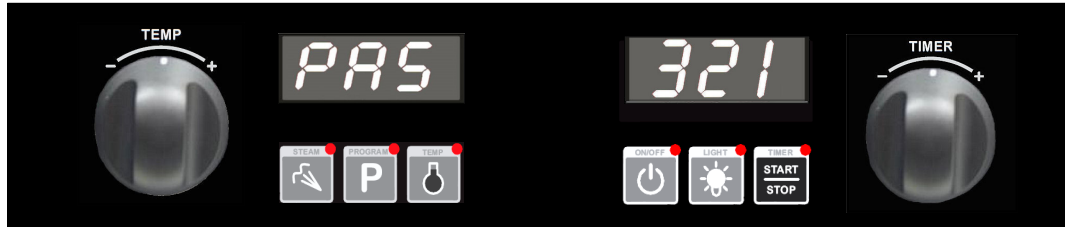
5.2.2 Temperature Calibration

- Place temperature probe in the centre of oven.
- Close door and allow temperature to stabilise.
- Enter service parameters settings menu on control panel and check P10 'Oven Temperature Offset' (refer to Section 6.1 'Viewing / Changing Service Parameters').

Service Parameters

Viewing / Changing Service Parameters

NOTE: Oven must be in 'Stand-By' Mode to access Service Parameter settings (i.e. Power to oven but both displays are blank and 'On/Off' LED is 'On').



1. ENTER SERVICE PARAMETER MODE.



Press and hold 'Steam' and 'Timer-Start/Stop' keys together for 3 seconds.

Left Display will show **PAS**.

Right Display will flash **000**.

2. SET PASSWORD (SERVICE / FACTORY PASSWORD - 321).

Rotate 'Timer' knob to enter Service Password **321**.



Press 'Light' key to confirm password.

Left Display will show one of the operator settings, eg. **P-r-H**

Right Display will show the value of the setting, eg. **185**

3. SETTING THE PARAMETERS.

Rotate 'Timer' knob to the parameter required.



Press 'Light' key to confirm parameter. Right Display will flash.

Whilst Right Display is flashing, rotate 'Timer' knob to select value required.

Press 'Light' key to confirm value. Right Display will stop flashing.

See overleaf for a list of Operator Settings available

4. EXITING THE PARAMETER MODE.



Press 'On-Off' key, to exit the Parameter Settings Mode and to return to Stand-By Mode.

Service Parameters

Table of Service Parameters

| Para. No. | Description | Min | Max | Default | | | U o M | Pass ⁰ |
|-----------|--|--------------|--------------|--------------|-----|-----|------------|-------------------|
| | | °C | °F | E23 | E27 | E28 | | |
| P01 | Temperature Scale. Defines temperature scale used, (C = °C, F = °F). Changing scale from °F to °C will reset all temperature parameters to their default values. | C | F | C | | | | S |
| P02 | Oven Model and Software Revision. | E23 r01 | E28 r01 | E27 r01 | | | --- | S |
| P03 | Minimum Oven Temp Set Point. The minimum temperature that the oven can be set to. | 0 (32) | 300 (572) | 60 (140) | | | °C (°F) | S |
| P04 | Maximum Oven Temp Set Point. The maximum temperature that the oven can be set to. | 0 (32) | 300 (572) | 260 (500) | | | °C (°F) | S |
| PrH | Oven Default Preheat Temp. The temperature that the oven will pre-heat to on start-up. | P3 | P4 | 150 (302) | | | °C (°F) | U |
| P08 | Hysteresis Temperature Gap. The temperature drop from the Set Point before the heating cycles back 'On'. | 1 (2) | 10 (18) | 1 (2) | | | °C (°F) | S |
| P09 | Temperature Regulation Offset. The temperature below set point that the oven heating turns off. i.e. If P9 is set to 5 and oven temperature is set to 180°, oven heating will turn 'Off' at 175°. This is intended to allow for thermal over-run in the oven cavity. | 0 (0) | 10 (18) | 0 (0) | | | °C (°F) | S |
| P10 | Oven Temperature Offset. This offset is always added to the raw temperature measurement, to correct the value. (Value shown on display is the corrected value). | -25 (-45) | 25 (45) | 0 (0) | | | °C (°F) | S |
| P11 | Maximum Timer Set Point. Maximum time that can be set. | 1 | 180 | 180 | | | min | S |
| L-O | E23 / E27 / E28. Time Light stays On. Duration of time for which light stays 'On'. Pressing 'Light Key' will turn oven light 'On / Off' in all settings. If 1-60min set, oven light will turn off after set time elapsed. If '0' is set, key must be pressed to turn lights off. | 0 | 60 | 2 | | | min | U |
| Est | Enable Steam Injection. Enables / disables the steam injection features. For users who do not connect steam and also special account provision which does not want or need steam. | no | YES | YES | | | --- | U |
| P14 | Steam Injection Pulse Time. This is the duration of each steam pulse in tenths of a second. eg 25 = 2.5seconds, 120 = 12.0 seconds. | 0.1 | 30.0 | 1.0 | | | sec | S |
| P16 | E23 / E27 / E28. Oven Fan Rotation Time. The time the fan will rotate in one direction before changing direction. | 1 | 999 | 120 | | | sec | S |
| P17 | E23 / E27 / E28. Oven Fan Reversing Pause Time. The time between the fan stopping and re-starting in the opposite direction. | 5 | 10 | 10 | | | sec | S |
| voL | Buzzer Volume. Volume of buzzer can be adjusted between '0' - No Buzzer and '10' maximum volume. | 0 | 10 | 5 | | | --- | U |
| P20 | Thermal Switch NO or NC Contacts. ID2 Digital Input Polarity. | 0 | 1 | 1 | | | --- | S |
| PrE | Program Preheating Offset. In Program Mode only. The temperature above 'Set Temperature' that the oven will pre-heat to. (To allow for heat loss during door opening and cold product loading). NOTE:- Upon starting the Program, Oven Set Temperature will revert to the Set Temperature. | 0 0 | 30 54 | 0 (0) | | | °C °F | U |
| P22 | Maximum Open Door Time in Program Ready State. This is the time allowance for door open when loading oven, to avoid Pre-Heating state re-activating once the door is closed. NOTE:- If door has been open longer than the time set (60) and actual temperature has dropped below the set temperature for that program, when the door is closed, the oven will revert to the pre-heating mode. | 30 | 180 | 60 | | | sec | S |
| StG | Multi-Stage Cooking Enable This parameter will control whether or not the oven can program with multiple stages. | No | Yes | Yes | | | --- | U |
| P26 | Maximum Number of Stages | 2 | 5 | 3 | | | --- | S |
| ECP | Enable Core Temp Probe? Set to 'NO' for 20D Series. | No | Yes | No | | | --- | S |
| StE | Steam Level. Controls the function of the Steam Key. Level 0 is fully manual - Valve open while key is pressed. Level 1 to 5 gives 1 to 5 pulses, once only, when Steam Key is pressed (Pulse length defined by P14). | 0 | 5 | 0 | | | --- | U |

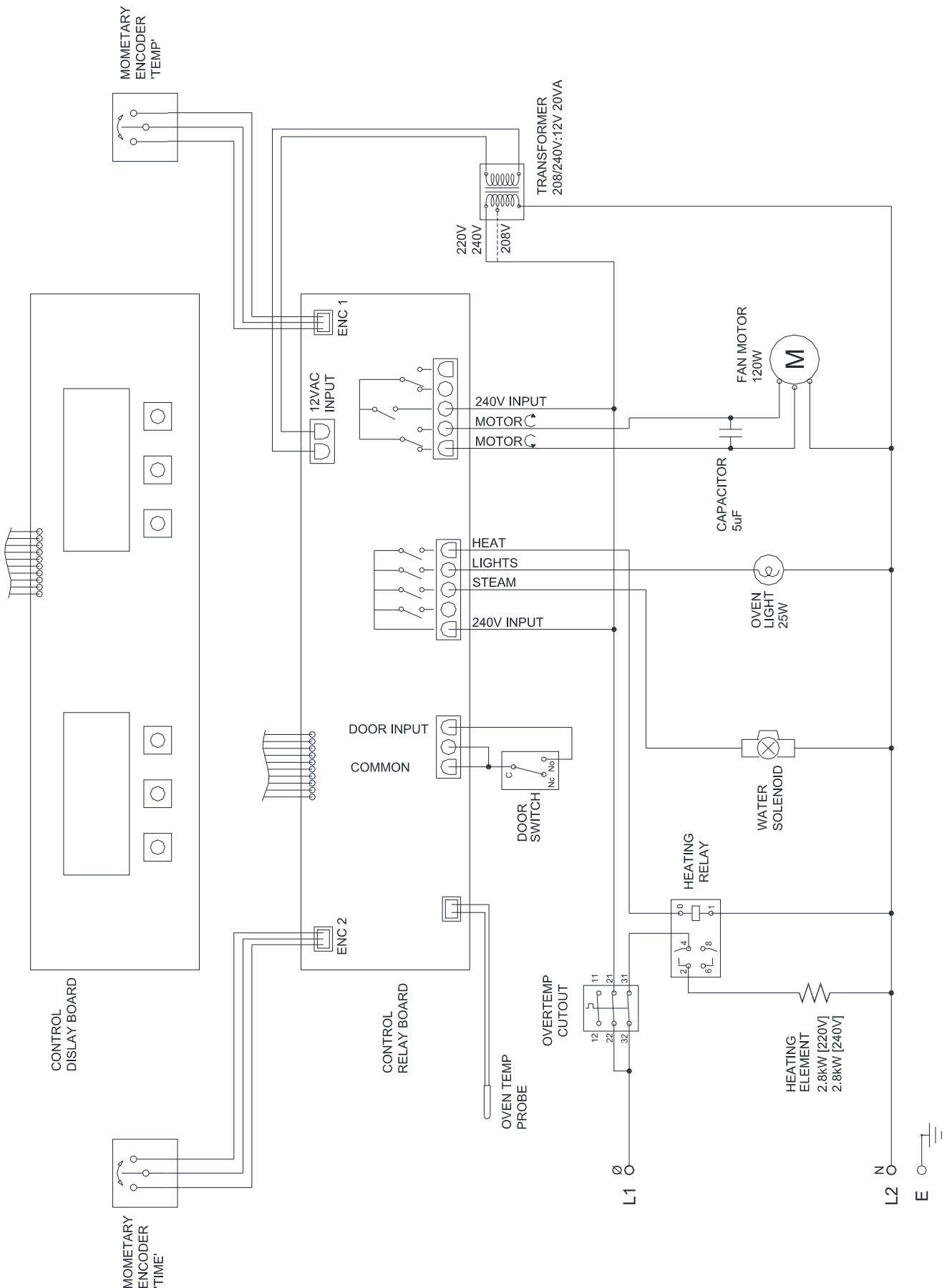
(0) Defines the password level of the parameter.

S = Service / Factory.
(Password level 321)

U = User.
(Password level 123).

Electrical Schematics

E23D3 / E27D2 - Electrical Schematic

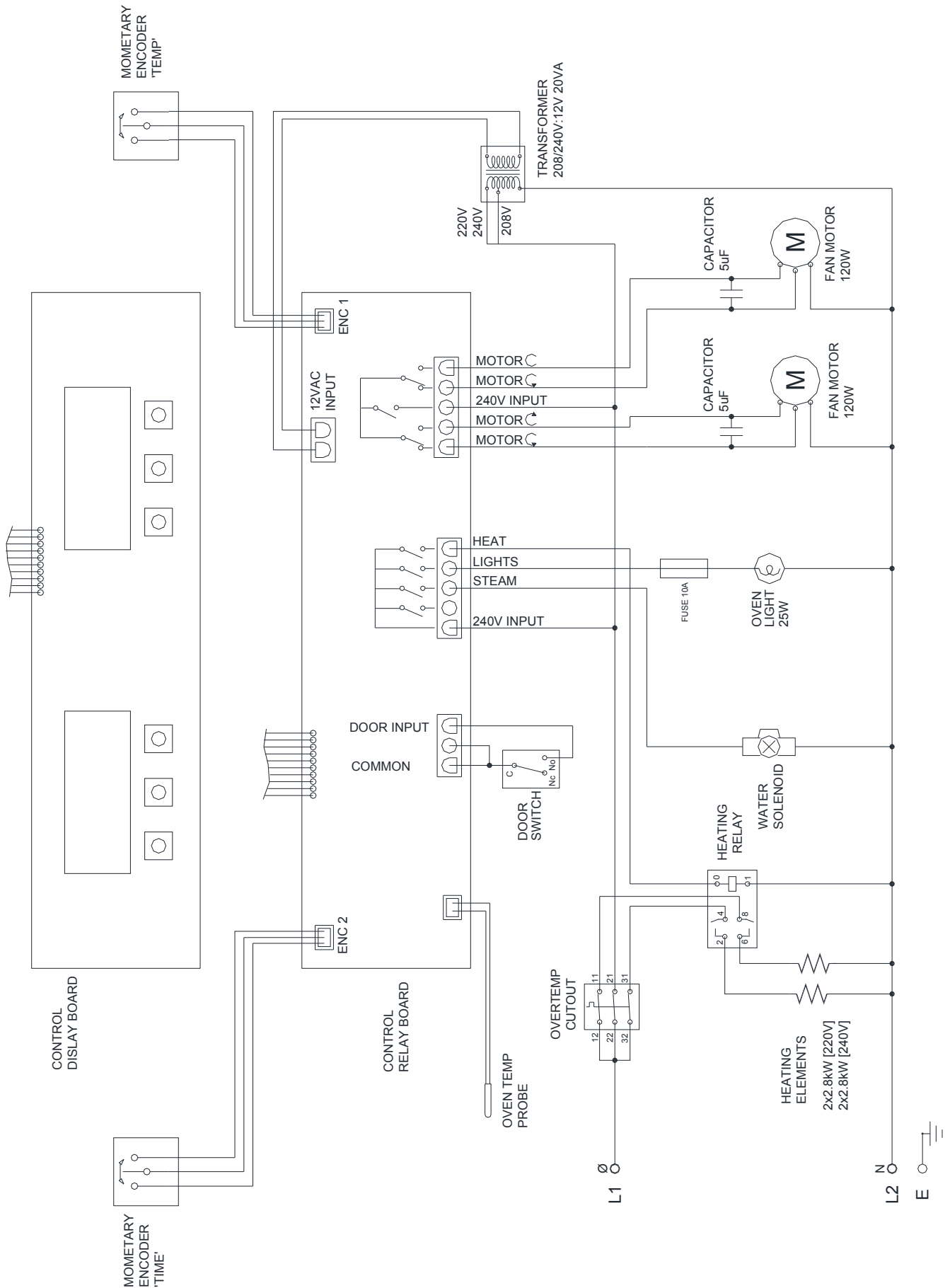


E27D3 - Electrical Schematic



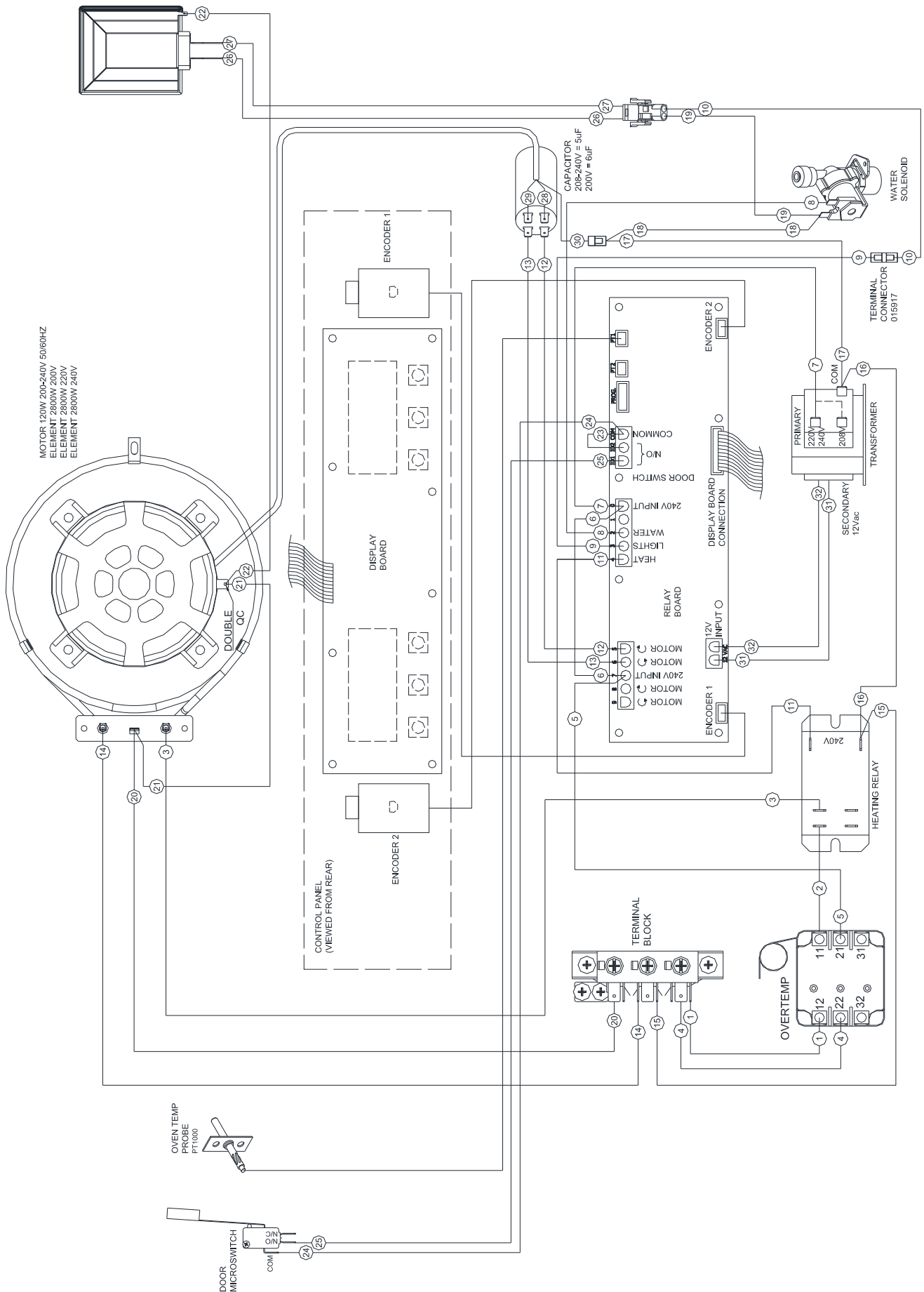
Electrical Schematics

E28D4 - Electrical Schematic

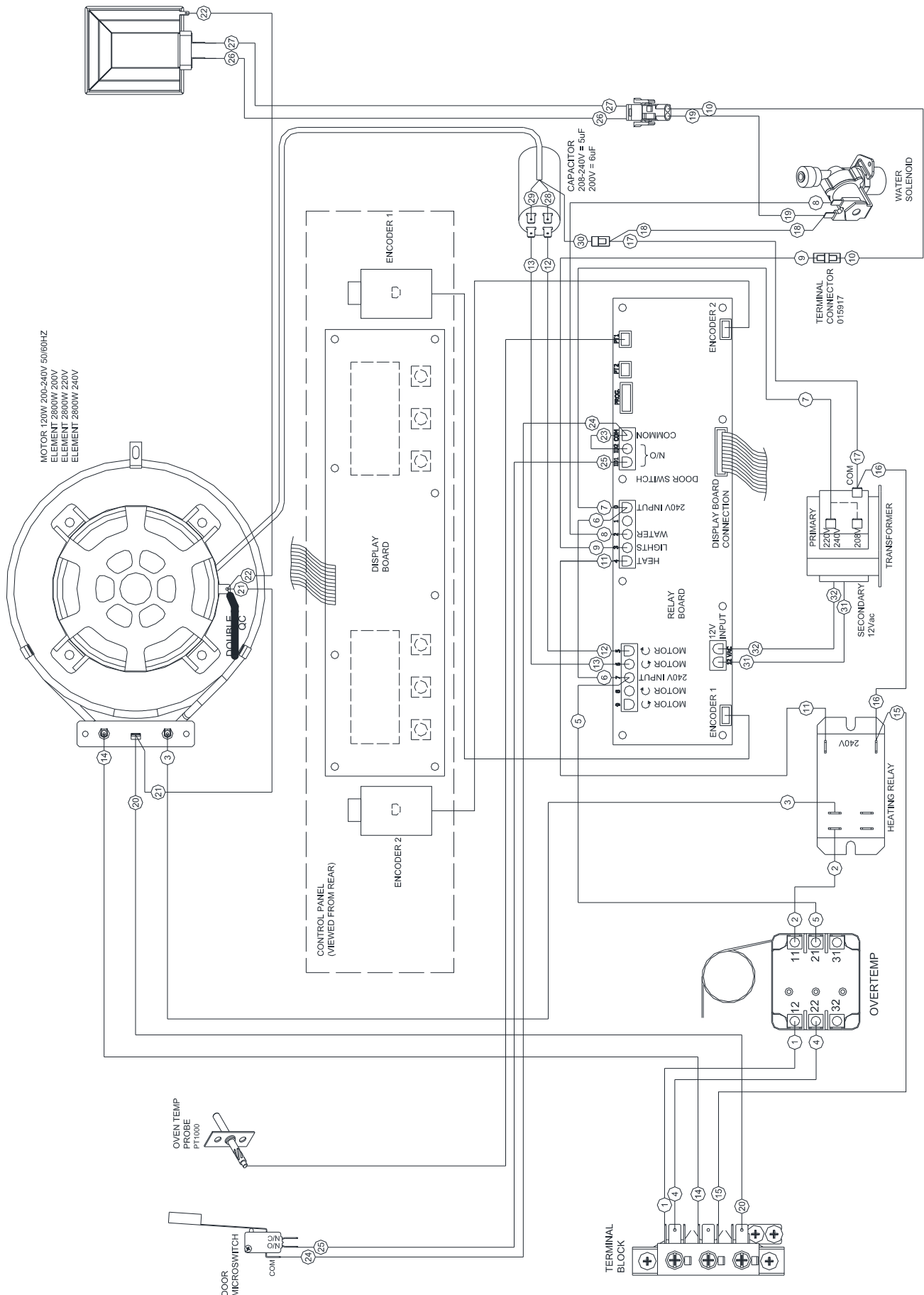


Wiring Diagrams

E23D3 Wiring Diagram

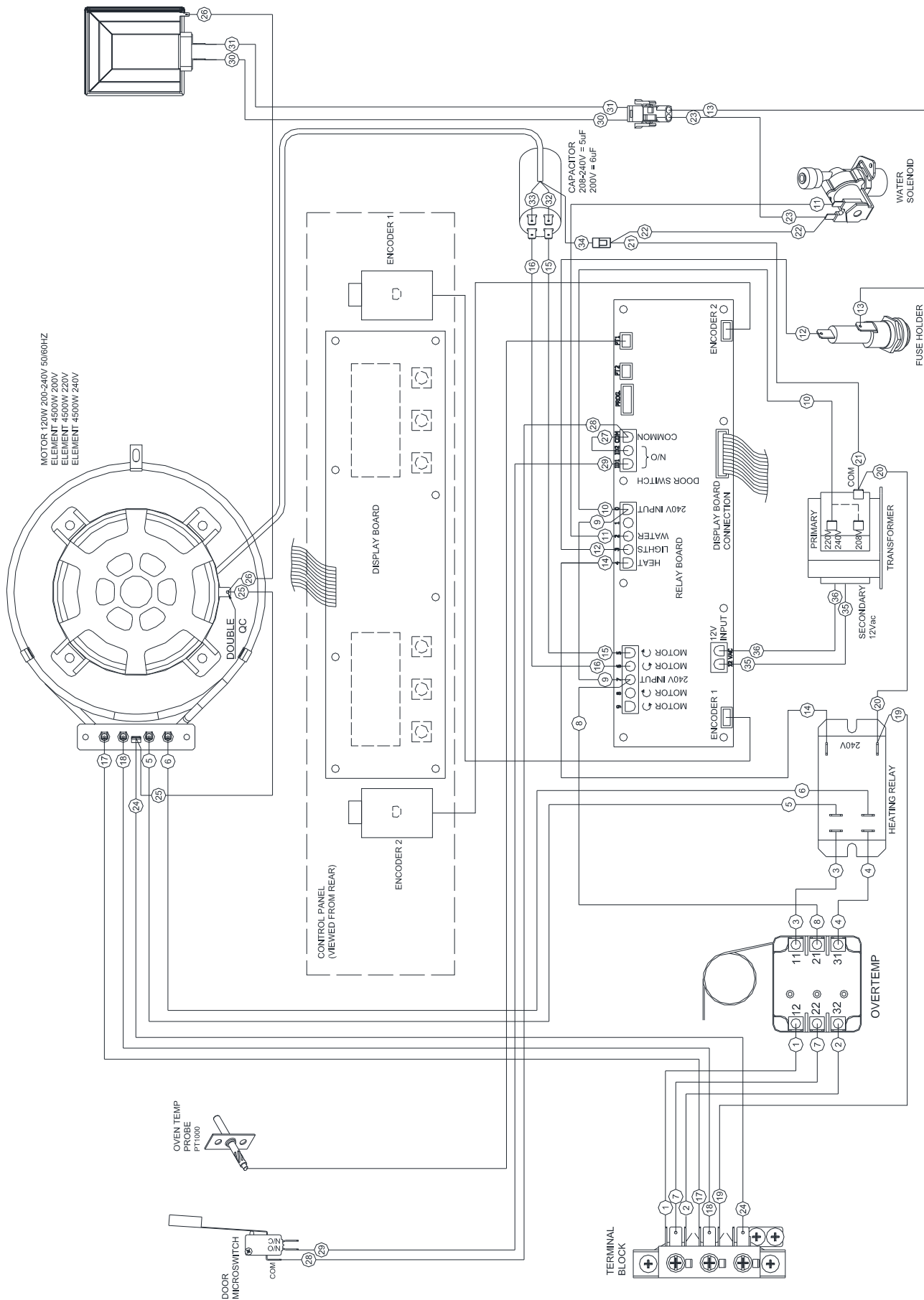


E27D2 - Wiring Diagram



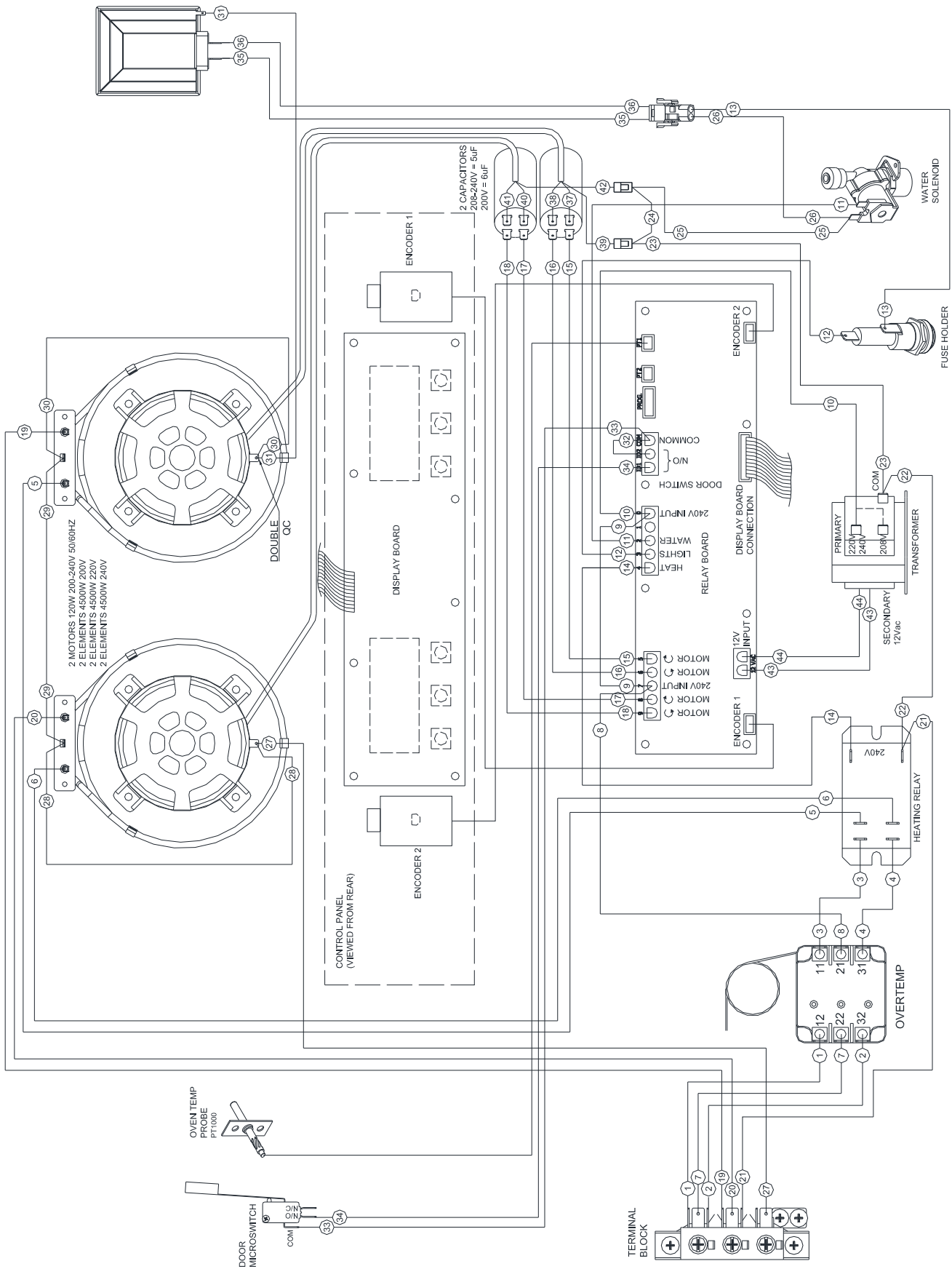
Wiring Diagrams

E27D3 - Wiring Diagram



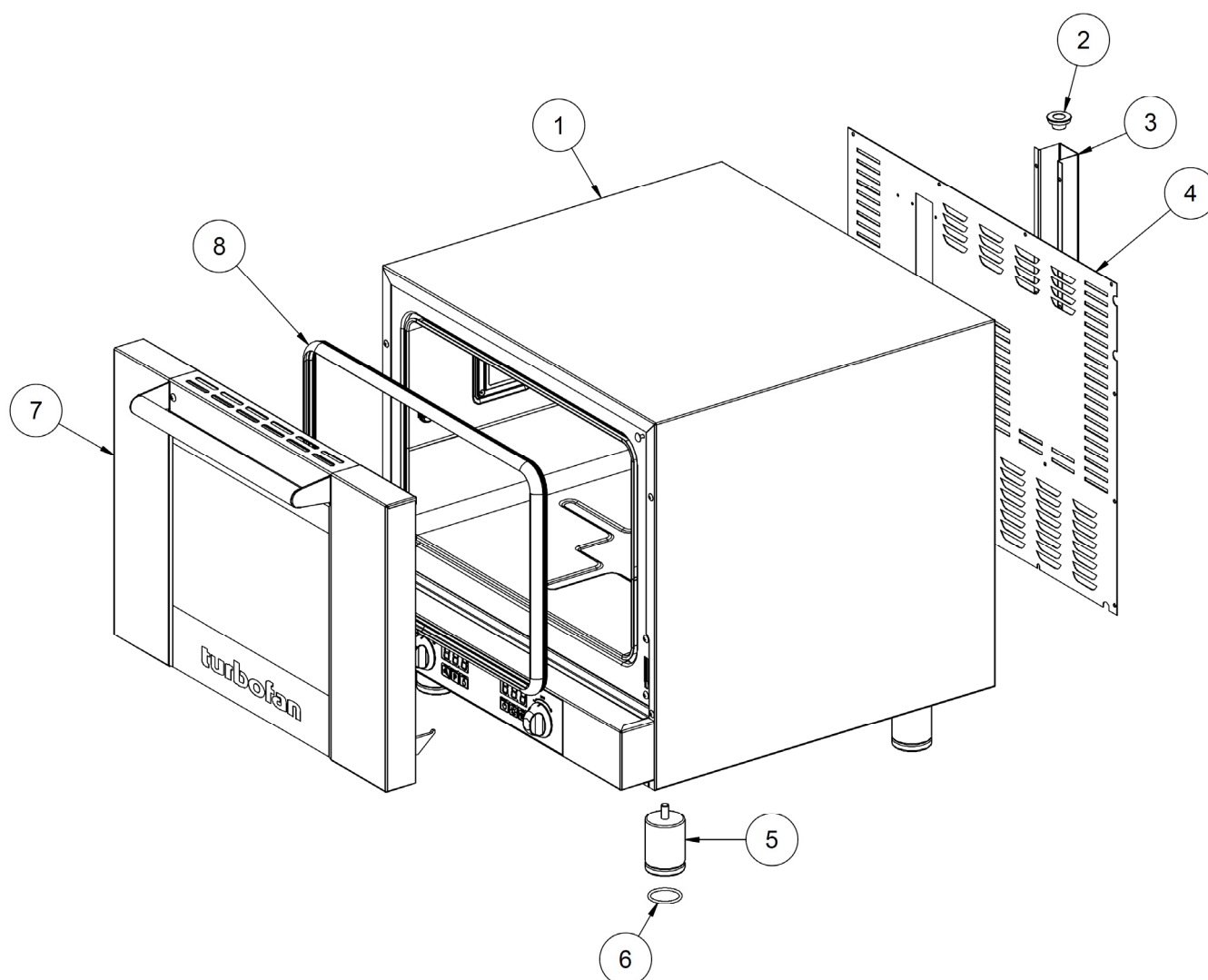
Wiring Diagrams

E28D4 - Wiring Diagram



Exploded Parts List

Outer Assembly - E23D3, E27D2 / E27D3, E28D4

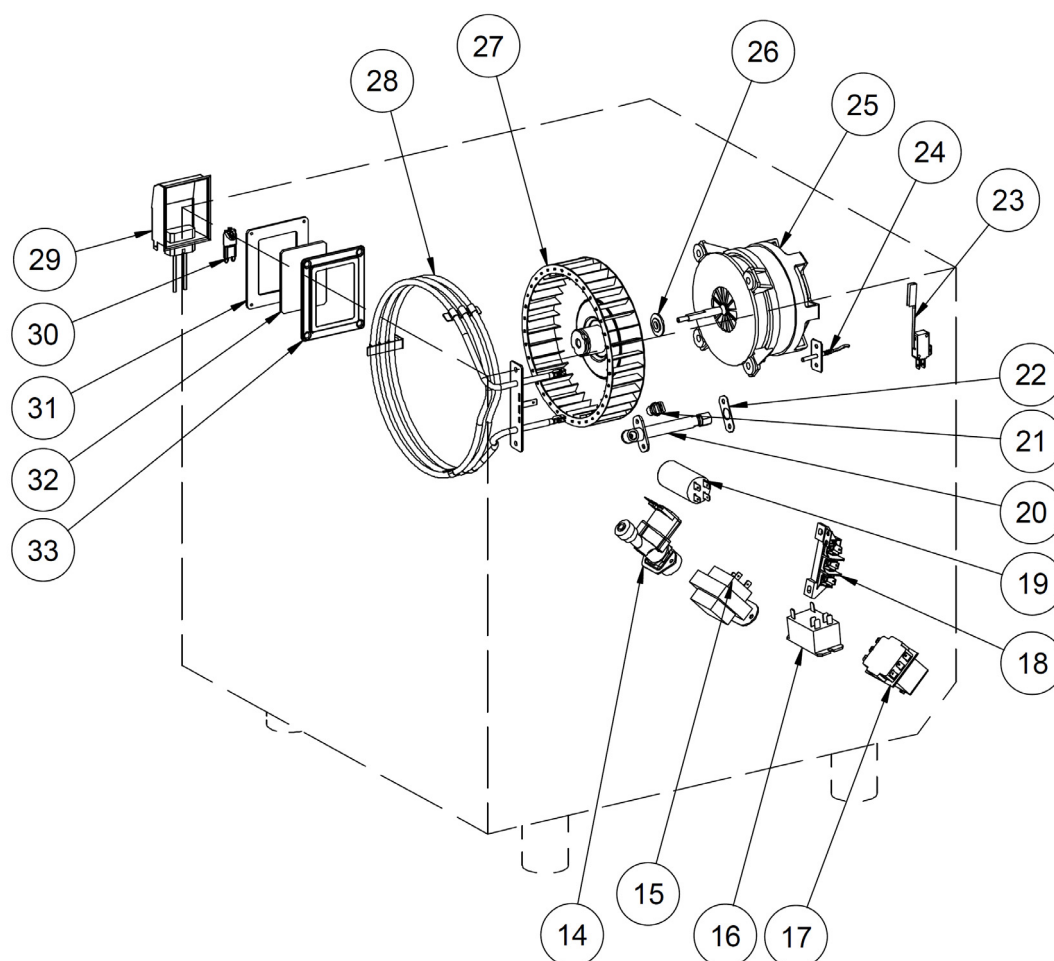


| ITEM | PART No. | DESCRIPTION | *RPL |
|------|----------|--------------------------|------|
| 1 | 232834 | WRAPPER E23 | D |
| | 232823 | WRAPPER E27 | D |
| | 233057 | WRAPPER E28 | D |
| 2 | 234738 | VENT INSERT | D |
| 3 | 232680 | OVEN VENT REAR COVER | D |
| 4 | 238860 | REAR PANEL E23 | D |
| | 238861 | REAR PANEL E27 | D |
| | 238862 | REAR PANEL E28 | D |
| 5 | 232379 | ADJUSTABLE LEG 3" / 76mm | D |
| 6 | 232380 | FOOT O-RING | C |
| 7 | 233910 | DOOR ASSY E23 | C |
| | 232894 | DOOR ASSY E27 | C |
| | 232895 | DOOR ASSY E28 | C |
| 8 | 232667 | DOOR SEAL E23 | B |
| | 232666 | DOOR SEAL E27 | B |
| | 234466 | DOOR SEAL E28 | B |

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

Exploded Parts List

Element and Motor - E23D / E27D

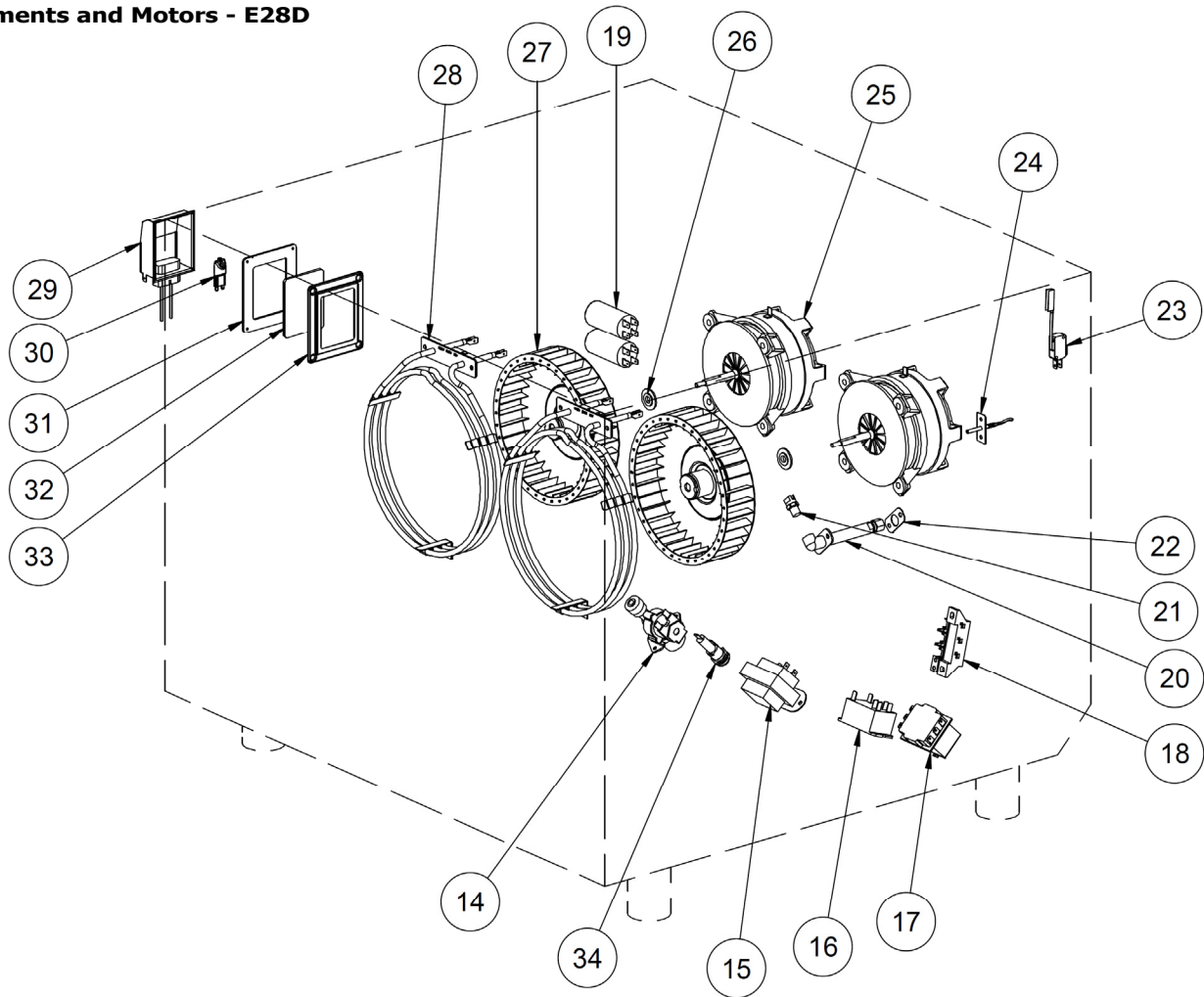


| ITEM | PART No. | DESCRIPTION | *RPL |
|------|----------|---|------|
| 14 | 238981 | WATER SOLENOID 180° JG1/4" 240V RPE | A |
| | 025922 | ADAPTOR 3/4" BSP/GHT, BRASS (USA / CA / MX ONLY). | |
| | 021527 | WASHER RUBBER 23 X 14.5 X 1.5MM (USA / CA / MX ONLY). | |
| 15 | 234429 | TRANSFORMER 208/240V x 12VAC SEC 20VA | B |
| 16 | 238881 | RELAY DPST HF92F 30A 240VAC | B |
| 17 | 234821 | OVERTEMP THERMOSTAT 355°C-20K 55.33579.030 | A |
| 18 | 026160 | TERMINAL BLOCK | D |
| 19 | 234251 | CAPACITOR 5µF, 208-240V | B |
| | 237336 | CAPACITOR 6µF, 200V | B |
| 20 | 238983 | WATER ELBOW ASSEMBLY | D |
| 21 | 021057 | SPRAY NOZZLE | C |
| 22 | 238986 | GASKET - WATER ELBOW | A |
| 23 | 233862 | MICROSWITCH | A |
| 24 | 237447K | TEMP PROBE KIT DIGITAL | B |
| 25 | 237337 | FAN MOTOR L7- EB25 2 POLE 1 SPEED | B |
| 26 | 238989 | MOTOR SHAFT SEAL | B |
| 27 | 234137 | FAN | B |
| | 235420 | FAN PULLER / TIGHTENER (not shown) | C |
| 28 | 234088 | OVEN ELEMENT 2800W 240V - E23D3 / E27D2 | B |
| | 234089 | OVEN ELEMENT 2800W 220V - E23D3 / E27D2 | B |
| | 234108 | OVEN ELEMENT 4500W 240V - E27D3 | B |
| | 234107 | OVEN ELEMENT 4500W 220V - E27D3 | B |
| | 236264 | ELEMENT GASKET (Not shown) | B |
| 29 | 232108 | LAMPHOLDER G9 HALOGEN | B |
| 30 | 231814 | LAMP BULB G9/25W, HALOGEN | A |
| 31 | 021352 | GLASS LENS | A |
| 32 | 021354 | GASKET | A |
| 33 | 021353 | SUPPORT FRAME | A |
| 34 | 234802 | FUSE HOLDER - E27D3 ONLY | D |
| | 234803 | FUSE 10 AMP - E27D3 ONLY | A |

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

Exploded Parts List

Elements and Motors - E28D



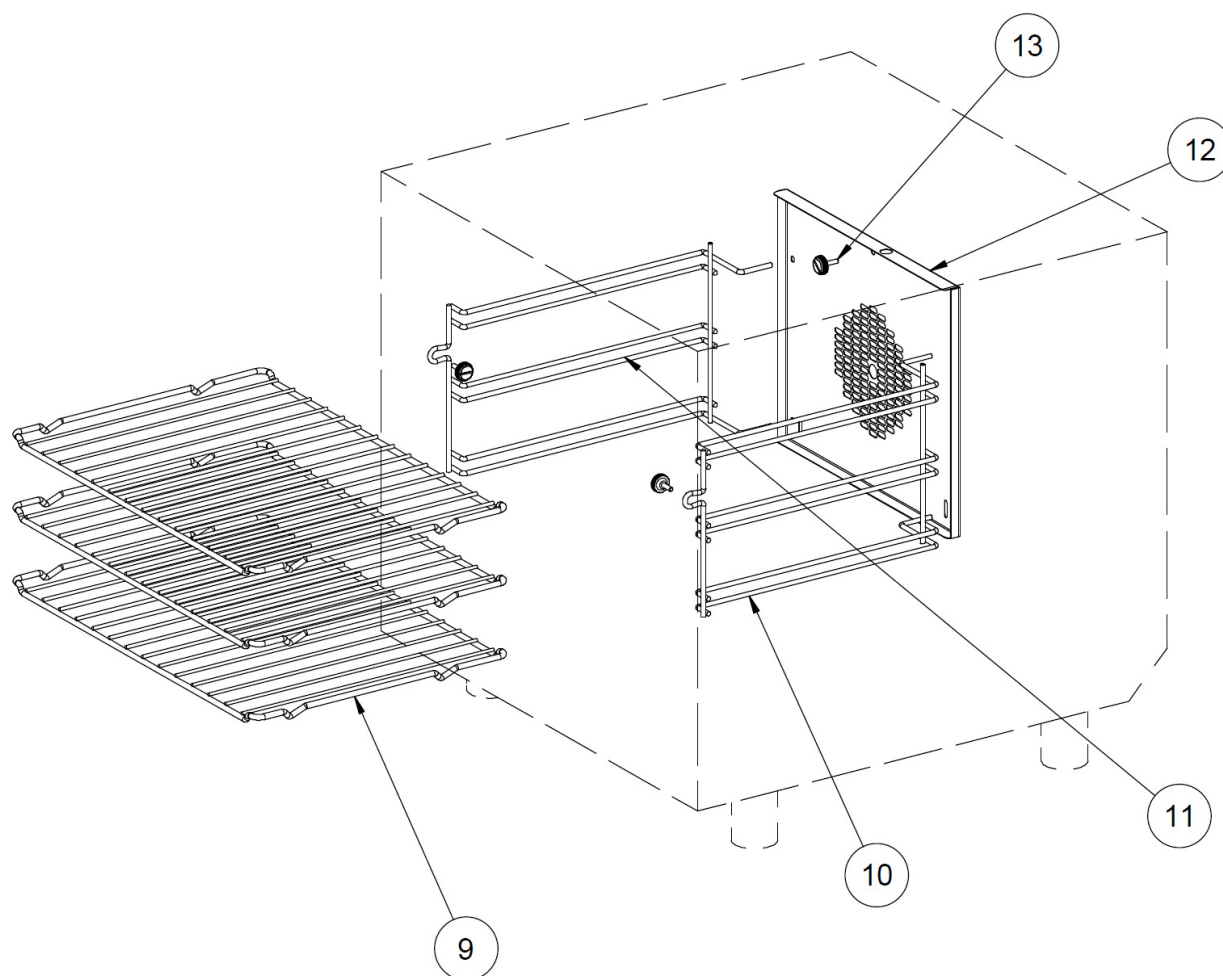
| ITEM | PART No. | DESCRIPTION | *RPL |
|------|----------|---|------|
| 14 | 238981 | WATER SOLENOID 180° JG1/4" 240V RPE | A |
| | 025922 | ADAPTOR 3/4" BSP/GHT, BRASS (USA / CA / MX ONLY). | |
| | 021527 | WASHER RUBBER 23 X 14.5 X 1.5MM (USA / CA / MX ONLY). | |
| 15 | 234429 | TRANSFORMER 208/240V x 12VAC SEC 20VA | B |
| 16 | 238881 | RELAY DPST HF92F 30A 240VAC | B |
| 17 | 234821 | OVERTEMP THERMOSTAT 355°C-20K 55.33579.030 | A |
| 18 | 026160 | TERMINAL BLOCK | D |
| 19 | 234251 | CAPACITOR 5µF, 208-240V | B |
| | 237336 | CAPACITOR 6µF, 200V | B |
| 20 | 238983 | WATER ELBOW ASSEMBLY | D |
| 21 | 021057 | SPRAY NOZZLE | C |
| 22 | 238986 | GASKET - WATER ELBOW | A |
| 23 | 233862 | MICROSWITCH | A |
| 24 | 237447K | TEMP PROBE KIT DIGITAL | B |
| 25 | 237337 | FAN MOTOR L7- EB25 2 POLE 1 SPEED | B |
| 26 | 238989 | MOTOR SHAFT SEAL | B |
| 27 | 234137 | FAN | B |
| | 235420 | FAN PULLER / TIGHTENER (not shown) | C |
| | 234088 | OVEN ELEMENT 2800W 240V - E28D4 | B |
| 28 | 234089 | OVEN ELEMENT 2800W 220V - E28D4 | B |
| | 236264 | ELEMENT GASKET (Not shown) | B |
| 29 | 232108 | LAMPHOLDER G9 HALOGEN | B |
| 30 | 231814 | LAMP BULB G9/25W, HALOGEN | A |
| 31 | 021352 | GLASS LENS | A |
| 32 | 021354 | GASKET | A |
| 33 | 021353 | SUPPORT FRAME | A |
| 34 | 234802 | FUSE HOLDER - E28D4 ONLY | D |
| | 234803 | FUSE 10 AMP - E28D4 ONLY | A |

*Recommended Parts Level

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

Exploded Parts List

Oven Racks - All Ovens

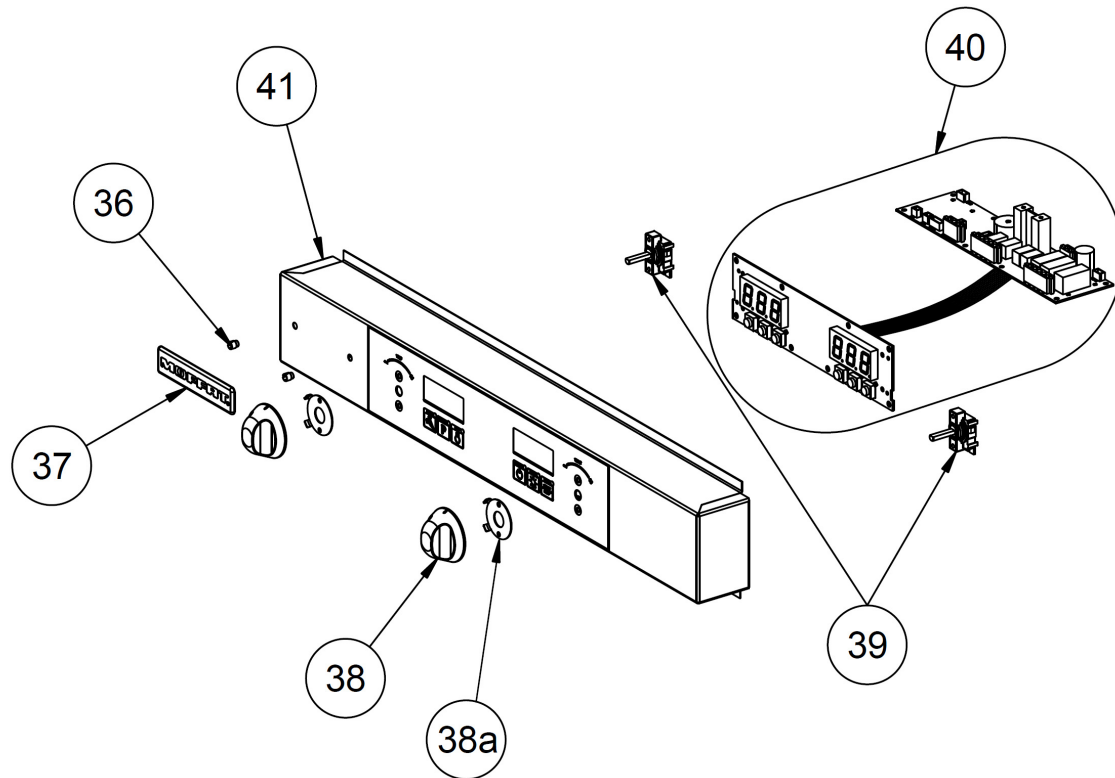


| ITEM | PART No. | DESCRIPTION | *RPL |
|------|----------|--------------------------------------|------|
| 9 | 233564 | OVEN RACK E23 | D |
| | 233565 | OVEN RACK E27, E28 | D |
| | 238220 | OVEN RACK E27, E28, 600 x 400 | D |
| 10 | 232683 | SIDE RACK RH E23 | D |
| | 234722 | SIDE RACK RH E27, 2 Tray | D |
| | 233559 | SIDE RACK RH E27, 3 Tray | D |
| | 238215 | SIDE RACK RH, E27, 2 Tray, 600 x 400 | D |
| | 238217 | SIDE RACK RH, E27, 3 Tray, 600 x 400 | D |
| | 238219 | SIDE RACK RH, E28, 600 x 400 | D |
| | 233556 | SIDE RACK, E28 | D |
| 11 | 232682 | SIDE RACK LH E23 | D |
| | 234721 | SIDE RACK LH E27, 2 Tray | D |
| | 233558 | SIDE RACK LH E27, 3 Tray | D |
| | 238214 | SIDE RACK LH E27, 2 Tray, 600x400 | D |
| | 238216 | SIDE RACK LH, E27, 3 Tray, 600 x 400 | D |
| | 238218 | SIDE RACK LH, E28, 600 x 400 | D |
| 12 | 232879 | FAN BAFFLE E23 | D |
| | 232896 | FAN BAFFLE ASSY E27 | D |
| | 232685 | FAN BAFFLE ASSY E28 | D |
| 13 | 233552 | THUMBSCREW | B |

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

Exploded Parts List

Control Panel - ALL

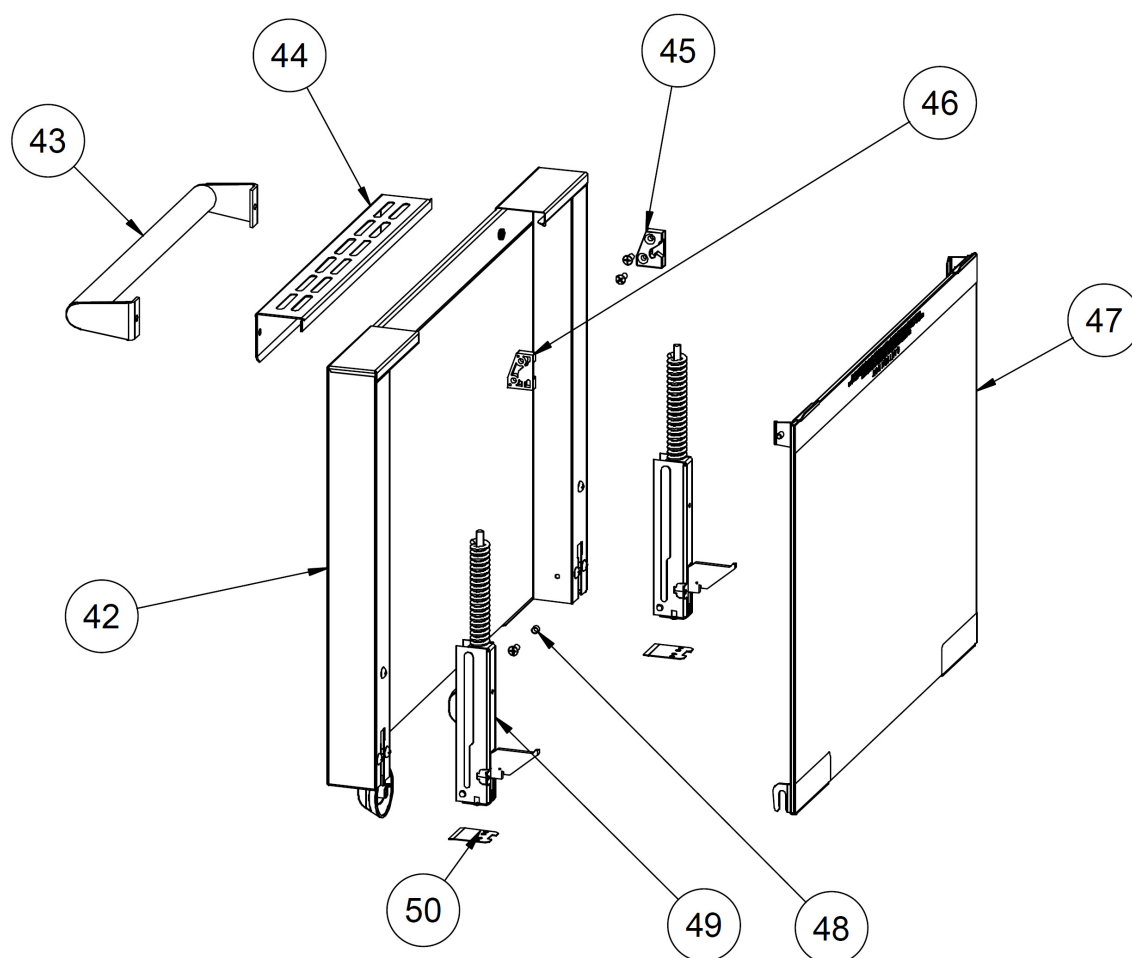


| ITEM | PART No. | DESCRIPTION | *RPL |
|------|----------|-------------------------------------|------|
| 36 | 228132 | TUBE CLIP | B |
| 37 | 233865 | BADGE MOFFAT | D |
| | 233867 | BADGE BLUE SEAL UK, CAN | D |
| 38 | 234447 | KNOB INDEX | B |
| 38a | 238895 | KNOB STOP PLATE | |
| 39 | 238047 | ENCODER MOMENTARY 1.1M | A |
| 40 | 238194 | DIGITAL CONTROLLER KIT | B |
| 41 | 238124 | CONTROL PANEL LAMINATED E23D | D |
| | 238125 | CONTROL PANEL LAMINATED E27D / E28D | D |

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

Exploded Parts List

Door Assembly ALL Ovens



| ITEM | PART No. | DESCRIPTION | *RPL |
|------|----------|----------------------------------|------|
| 42 | 233911 | DOOR OUTER E23 | C |
| | 233341 | DOOR OUTER E27 | C |
| | 233340 | DOOR OUTER E28 | C |
| 43 | 235151 | DOOR HANDLE E23 | D |
| | 235152 | DOOR HANDLE E27 / E28 | D |
| 44 | 233918 | DOOR TOP TRIM E23 | D |
| | 233254 | DOOR TOP TRIM E27 / E28 | D |
| 45 | 234602 | INNER GLASS CATCH T-FAN LH | D |
| 46 | 234624 | INNER GLASS CATCH T-FAN RH | D |
| 47 | 233913 | DOOR INNER GLASS ASSY E23 | C |
| | 233368 | DOOR INNER GLASS ASSY E27 | C |
| | 233346 | DOOR INNER GLASS ASSY E28 | C |
| 48 | 003397 | ELEMENT SPACER PLATED | D |
| 49 | 233293 | DOOR HINGE E23 | C |
| | 233294 | DOOR HINGE E27 | C |
| | 233295 | DOOR HINGE E28 | C |
| 50 | 233352 | DOOR BOTTOM COVER | D |

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

Accessories

SK STANDS



SK23 - Stand for E22 and E23

610mm/24"(W) x 530mm/20 $\frac{7}{8}$ "(D) x 900mm/35 $\frac{1}{2}$ "(H)

Accepts US $\frac{1}{2}$ pan and EN $\frac{2}{3}$ tray



SK2731U - Stand for E27 / E28

810mm/32"(W) x 650mm/25 $\frac{1}{2}$ "(D) x 900mm/35 $\frac{1}{2}$ "(H)

Accepts US $\frac{1}{2}$ and US full pan



SK2731N — Stand for E27 / E28

810mm/32"(W) x 650mm/25 $\frac{1}{2}$ "(D) x 900mm/35 $\frac{1}{2}$ "(H)

Accepts EN 600x400 or GN1/1 pans

