

Technical data sheet for

## EC40D10 ON THE SK40-10A STAND

Full Size 10 Tray Digital / Electric Combi Oven on a Stainless Steel Stand



### EC40D10

Unit shall be a Blue Seal electrically heated Turbofan direct steam injection combination convection steam oven. The oven shall have a stainless steel oven chamber with 10 x full size steam pans capacity, 14.5kW power rating and two 2 speed auto-reversing direction fans. Oven door shall be vented safe touch and feature LED oven chamber lighting. Electronic touch control panel shall provide cooking mode selection, 10 one touch favourite program keys, digital displays for temperature, time, humidity and programs, and a scrolling control knob for operation. Convection, Steam, and Combi cooking modes shall be usable in manual mode and program modes. Unit shall be optional core temp probe ready. Unit shall include as standard a self contained Automatic cleaning system with Liquid Clean System (LCS). A water hand shower shall be included as standard. Oven shall be able to be bench mounted on 4" feet or mounted on Turbofan oven stand model SK40-10A. Unit shall be supplied in 100% recyclable shipping packaging.

### SK40-10A

Unit shall be a Blue Seal Turbofan stainless steel oven stand. The stand shall be constructed from stainless steel tube with 4 adjustable feet. It shall be fitted with 6 tray runners suitable for full size steam pans. The stand shall be fully compatible with, and support, Turbofan Combi Oven models EC40M10 and EC40D10. Unit shall be supplied in 100% recyclable shipping packaging.

### STANDARD FEATURES

- Electric direct steam version
- 10x Full size steam pan capacity
- 2¾" / 70mm tray spacing
- Compact 32" / 812mm wide
- 14kW heating power
- Hand shower with fittings and connections included
- 2 fan speeds, low speed also reduces the heating power.
- Electronic Touch sensitive control panel
- High-visibility alphanumeric LED display
- Programmable automatic pre-heating
- 10 pre-programmed cooking modes identifiable by instant-start icons
- Programmable memory from mode numbers 11 to 89 in automatic sequence (up to 4 cycles).
- Favorites list - All programmes can be associated with any icons
- Handy memo board - make a note of cooking program
- Manual cooking with three cooking modes - Convection (86-500°F / 30-260°C), Steam (86-266°F / 30-130°C), Combi (86-500°F / 30-260°C)
- Single cycle manual mode or up to 4 cycles in automatic sequence
- Automatic Moisture Control system for moisture levels in cooking chamber in convection and combination modes
- Core probe ready for internal food temperature control (multipoint core temperature probe optional)
- Self-diagnostic operation check before and during use, with detailed description and audible fault warnings
- Autoreverse (automatic inversion of the direction of the fan) for perfectly uniform cooking
- Automatic chamber venting control
- Timed LED cooking chamber lighting
- Automatic cleaning system with Liquid Clean System (LCS)
- Cleaning programs - Manual, Rinse, Eco, Soft, Medium, Hard
- Perfectly smooth cooking chamber walls with rounded edges
- Double-glazed door with thermo-reflective tempered glass
- Adjustable hinges for optimal door seal

### ACCESSORIES

- Multipoint core temperature probe
- Turbofan SK40-10A Oven Stand

### EC40D10 Full Size Digital/ Electric Combi Oven on a Stainless Steel Stand

#### Dimensions

Width	32" / 812mm
Depth	28 $\frac{5}{8}$ " / 725mm
Height	46" / 1170mm
Weight	229lbs / 104kg

#### Packed Dimensions

Width	35 $\frac{7}{8}$ " / 910mm
Depth	34" / 865mm
Height	49 $\frac{7}{8}$ " / 1265mm
Weight	285lbs / 117kg
Volume	35.3ft <sup>3</sup> / 1.0 m <sup>3</sup>

#### Shelves

Full size steam pan 10  
Shelf Spacings 2 $\frac{3}{4}$ " / 70mm

#### Power connection requirements

Multi pole circuit breaker and all pole disconnection isolator switch installed near the appliance.

#### Electrical requirements

208V, 60Hz, 3-phase, 15kW, 42A/ph  
240V, 60Hz, 3-phase, 15kW, 36A/ph  
Specify voltage when ordering.

#### Water connection requirements

##### Water Supply

2 x  $\frac{3}{4}$ " GHT connections  
Cold Water

Flow pressure 29-73 PSI / 200-500 kPa  
Shut off valve with back flow prevention

##### Water Quality

- total hardness 60-90 ppm
- pH > 7.5
- CL-(chloride) <30 ppm
- temperature < 122°F / 50°C

##### Drain

- Funnel waste trap/tundish required
- 1 $\frac{1}{2}$ " dia. outlet
- Minimum fall/slope for waste 4°

### SK40-10A Stainless Steel Stand

All stainless steel welded frame oven stand for Turbofan EC40 10 tray Series Combi ovens  
6 position tray runners  
4 height adjustable feet  
Supplied CKD for assembly on site

#### External Dimensions (SK40-10A Oven Stand)

Width	32" / 810mm
Height	27 $\frac{1}{2}$ " / 697mm
Depth	25 $\frac{5}{8}$ " / 650mm

#### Nett Weight (SK40-10A Oven Stand)

42lbs / 19kg

#### Packing Data (SK40-10A Oven Stand)

48.5lbs / 22kg  
3.9ft<sup>3</sup> / 0.11m<sup>3</sup>

Width	32 $\frac{3}{8}$ " / 830mm
Height	34 $\frac{5}{8}$ " / 880mm
Depth	6 $\frac{3}{8}$ " / 160mm

### INSTALLATION CLEARANCES

Installation requirements (for precise installation instructions, please refer to the unit's installation manual).

- rear 2" / 50mm
- right 2" / 50mm\*
- left 2" / 50mm\*

\*For recessed installations a minimum of 20" / 500mm clearance must be maintained on one of the sides.

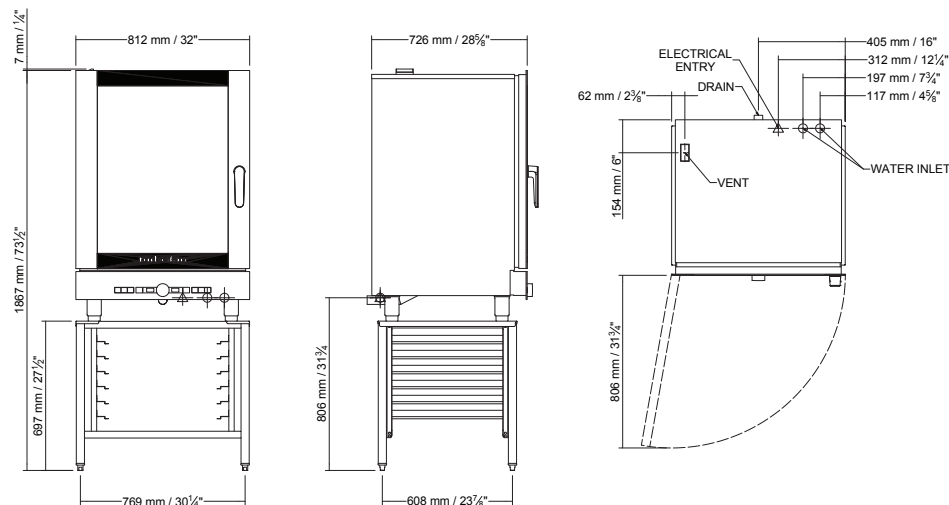
If heat sources are located near the Turbofan Combi, ensure that a minimum distance of 16" / 400mm is maintained.

Install in accordance with local body regulations only on horizontal surfaces and not against combustible walls.



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