

Technical data sheet for

## EC40D5 ON THE SK40A STAND

Full Size 5 Tray Digital / Electric Combi Oven on a Stainless Steel Stand



### EC40D5

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 5 x full size steam pans capacity, 7.5kW power rating and a 2 speed auto-reversing direction fan. 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 SK40A. Unit shall be supplied in 100% recyclable shipping packaging.

### SK40A

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 EC40M5, EC40M7, EC40D5 and EC40D7. Unit shall be supplied in 100% recyclable shipping packaging.

### STANDARD FEATURES

- Electric direct steam version
- 5 x Full size steam pan capacity
- 2¾" / 70mm tray spacing
- Compact 32" / 812mm wide
- 7kW 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 SK40A Oven Stand

### EC40D5 Full Size Digital/ Electric Combi Oven on a Stainless Steel Stand

#### Dimensions

Width	32" / 812mm
Depth	28 $\frac{5}{8}$ " / 725mm
Height	31 $\frac{1}{2}$ " / 795mm
Weight	163lbs / 74kg

#### Packed Dimensions

Width	35 $\frac{7}{8}$ " / 910mm
Depth	34" / 865mm
Height	35 $\frac{1}{2}$ " / 900mm
Weight	187lbs / 85kg
Volume	25ft <sup>3</sup> / 0.71 m <sup>3</sup>

#### Shelves

Full size steam pan 5

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

1-Phase and 3-Phase connection possible.

Specify voltage when ordering.

208V, 60Hz, 3-phase, 7.5kW, 21A/ph, or

208V, 60Hz, 1-phase, 7.5kW, 36A

240V, 60Hz, 3-phase, 7.5kW, 18A/ph, or

240V, 60Hz, 1-phase, 7.5kW, 32A

#### 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°

### SK40A Stainless Steel Stand

All stainless steel welded frame oven stand for Turbofan EC40 5 tray and 7 tray Series Combi ovens

6 position tray runners

4 height adjustable feet

Supplied CKD for assembly on site

#### External Dimensions (SK40A Oven Stand)

Width	32" / 810mm
Height	33 $\frac{3}{8}$ " / 854mm
Depth	25 $\frac{1}{2}$ " / 650mm

#### Nett Weight (SK40A Oven Stand)

42lbs / 19kg

#### Packing Data (SK40A Oven Stand)

48.5lbs / 22kg

3.9ft<sup>3</sup> / 0.11m<sup>3</sup>

Width 32 $\frac{1}{2}$ " / 830mm

Height 34 $\frac{3}{8}$ " / 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.

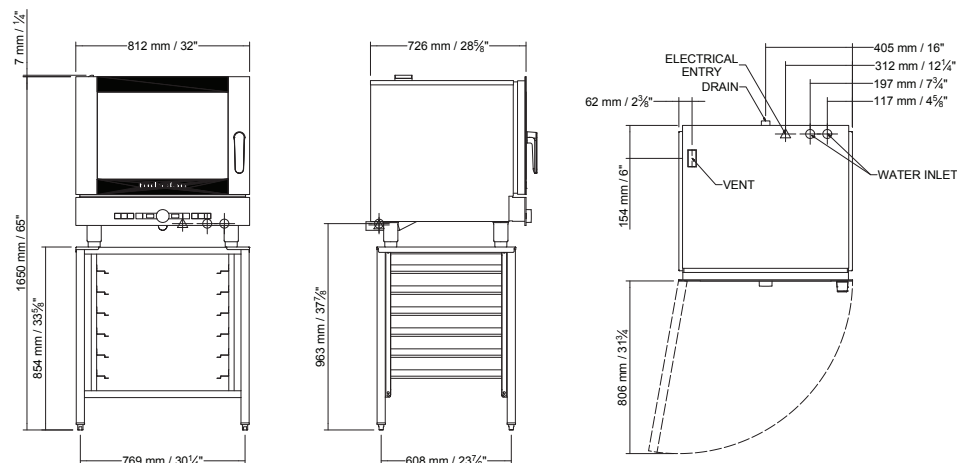
If heat sources are located near the Turbofan Combi, ensure that a minimum distance of 16" / 400mm is maintained.

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



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