

COMBI



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 **BLUE SEAL**[®]





Big picture.
Small details.
Huge potential.

Now is the time to realise it.

The Turbofan 40 Series Combi packs a whole lot of intuitive functionality and raw power into its compact 32"/812mm-wide footprint. Take your kitchen to a new degree of productivity. Step up to the next level of possibility. Release your creativity and reward your clientele.

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Fit in.
Stand out.
Smile more.

With refined lines and sophisticated design the entirely flat 40 Series lets you make the most of your space, be it behind the scenes or out in front of the crowd. Tuck it away in the bar area or have it pride of place in the open kitchen – either way you'll be happy to see this high performer deliver the goods time and time again.

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Intuitive just got simpler – and spectacular got that much easier. From bread and pizza through seafood, meats and vegetables and on to dessert, the highest standards demanded by your menu are now within reach and throughout every service.



COMBI STEAM

Manual model: 122-500°F / 50°-260°C

Digital model: 86-500°F / 30-260°C

Beat the battle of shrinkage using the combi-steam mode to ensure meats and fish cook evenly without risk of drying out. Temperature and humidity are automatically controlled at levels perfectly matched to the food. This means all the succulent juicy tenderness is there when it's time to serve – and also when you need to warm pre-cooked foods.

Core temperature probe

Available in the digital models of the 40 Series, this tool provides a reliable alternative to timer operation. The multi-point temperature probe can be used in conjunction with any program mode by sensing internal product temperature for an accurate cooking result.

CONVECTION

Manual model: 122-500°F / 50°-260°C

Digital model: 86-500°F / 30-260°C

Roasting and cooking

Crispy and dry, soft and juicy, somewhere in between – it doesn't matter what you require, the 40 Series delivers superior results with 1/1 GN full loads. The variable ventilation speeds with automatic power reduction in the digital models also provide added ease for reaching peak crispness and perfect browning.

Baking

When it comes to convenience and consistency the 40 Series delivers quality in quantity. Be it frozen goods, morning products, croissants, savouries or any other baking, your creations will rise to the top.

STEAM

Manual model: 122-266°F/50°-130°C

Digital model: 86-266°F / 30-130°C

There's a very good reason why so many incredible dishes internationally start and end with steam – sometimes it's all you need to create the perfect dish.

The 40 Series provides enhanced flavour, colour and consistency thanks to the work of the generous Turbofan Combi steam generator. This technology ensures there's no waste, with maximum precision and control, even at low temperatures. Thanks to the automatic steam regulation in the cooking chamber you'll deliver succulent results with speed and simplicity.



BROILING AND FRYING

Broil golden. Fry fantastic. The Turbofan Combi Automatic Moisture Control system combines with our custom tray and broil accessories for the very best in lip-smacking, finger-licking results.

It also cuts down on the equipment and preparation time that's often needed. As the AMC system maintains the ideal climate inside the cooking chamber (by controlling both temperature and humidity) you won't need any other appliances for frying or broiling.

REGENERATION

For a refined regeneration process the 40 Series provides the ideal balance of brute power and innate precision.

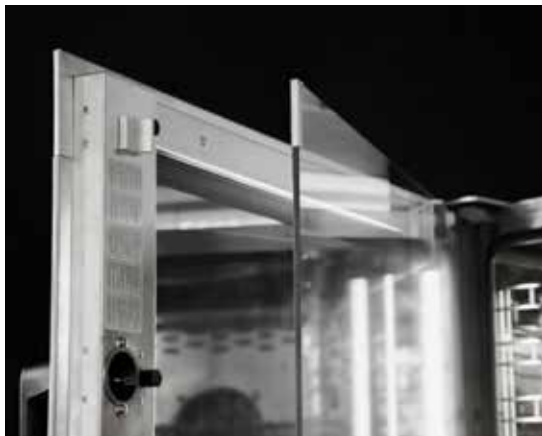
Returning chilled or frozen food to optimal temperature and appearance while also ensuring the best texture and taste is no easy task. Suited to the regeneration of vegetables, proteins and starch food products, the 40 Series is as effective for bulk banquet portions as it is for the single dish.

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1. SMOOTH OPERATOR

The combi-steamer interior has perfectly smooth cooking chamber walls with rounded edges for easy cleaning.



2. STAY IN TOUCH

Safe-Touch vented oven doors feature low-emissivity heat reflective coated inner glass that limits heat absorption and the amount of heat being transferred to the outer surface of the glass panel. The venting door design, allows any heat to further dissipate as it approaches the second glass panel. This is a win-win approach - low heat loss inner door glass and safe to touch door surface temperatures.

3. FAN FUNCTIONALITY

It's the auto-reverse action to spin your wheels. Here the automatic inversion of the fan direction ensures perfectly uniform cooking.

4. ECO STRENGTH*

This innovative Ecospeed system calibrates power levels based on the amount of food being cooked. It's a clever feature that optimises heat delivery while minimising waste; all the while ensuring temperatures remain constant throughout. * This system is available on digital models only.



5. CLEAN UP

A manual cleaning system is available on all models, the externally fitted hand shower providing a durable and effective quick-clean tool.



6. TOO EASY CLEANING*

The 40D Series is designed with an exclusive automatic cleaning system with replaceable liquid detergent cartridges. So there's no more dangerous topping up of chemical products and no unsightly tanks on show. Just select the required cleaning cycle and it will clean itself automatically. * This system is available on the 40D Series only.



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Straight forward
control.
Easy to understand.
Efficient to use.



MANUAL CONTROL

There's straightforward simplicity with the manual control's three cooking modes: convection, steam and combination mode. Easy to use electromechanical controls with manual switchgears and three controller knobs allow you to set cooking mode, time and temperature.

STANDARD FEATURES

- Electric direct steam version
- Hand shower with fittings and connections included
- Electro-mechanical controls to set time, temperature and operation mode
- Temperature range 122-500°F / 50-260°C
- Manual timer range up to 120 minutes
- Selector for convection, steam and combi modes
- Door open rapid cool down function
- Manual cleaning system with externally connected hand shower
- Auto-reverse (automatic inversion of the direction of the fan) for perfectly uniform cooking
- Manual chamber venting
- LED chamber lighting
- Perfectly smooth cooking chamber walls with rounded edges
- Double-glazed door with thermo-reflective tempered glass
- Adjustable hinges for optimal door seal
- Triple action water filter cartridge and filter head included

ACCESSORIES

- Turbofan SK40A Oven Stand



10 PROGRAMS READY TO GO WITH IDENTIFIABLE FOOD ICONS

SCROLL AND PUSH SELECTOR

ELECTRONIC TOUCH SENSITIVE CONTROL PANEL



DIGITAL CONTROL

A digital controller offers hassle-free Touch & Cook functionality. The easy to understand icons allow you to start straight away and continue with ease.

Along with the central scroll and push knob for settings and choices, the digital models also offers a handy memo board. So now you can make a note of any specific cooking requirements for future use..

STANDARD FEATURES

- Electric direct steam version
- 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 food icons
- Programmable memory from mode numbers 11 to 89 in automatic sequence (up to 4 cycles).
- Favourites list - All programs 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
- Auto-reverse (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
- Triple action water filter cartridge and filter head included

ACCESSORIES

- Multipoint core temperature probe
- Turbofan SK40A Oven Stand

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Three models.
Manual or digital control.
The choice is yours.



EC40M5

5 Tray Manual Electric Combi Oven

W 32" x D 28 7/8" x H 31 1/8"

W 812mm x D 725mm x H 770mm

- Full size steam pan capacity
- 2 3/4" / 70mm tray spacing
- 7kW heating power
- 30 covers per load
- Electromechanical controls



EC40M7

7 Tray Manual Electric Combi Oven

W 32" x D 28 7/8" x H 37 7/8"

W 812mm x D 725mm x H 935mm

- 7 x Full size steam pan capacity
- 2 3/4" / 70mm tray spacing
- 12kW heating power
- 50 covers per load
- Electromechanical controls



EC40M10

10 Tray Manual Electric Combi Oven

W 32" x D 28 7/8" x H 46"

W 812mm x D 725mm x H 1145mm

- 10 x Full size steam pan capacity
- 2 3/4" / 70mm tray spacing
- 14kW heating power
- 80 covers per load
- Electromechanical controls



EC40D5

5 Tray Digital Electric Combi Oven

W 32" x D 28 3/8" x H 31 3/8"

W 812mm x D 725mm x H 770mm

- 5 x Full size steam pan capacity
- 2 3/4" / 70mm tray spacing
- 7kW heating power
- 30 covers per load
- Electronic touch sensitive control panel
- Automatic cleaning system
- Optional multipoint core temperature probe



EC40D7

7 Tray Digital Electric Combi Oven

W 32" x D 28 3/8" x H 37 3/8"

W 812mm x D 725mm x H 935mm

- 7 x Full size steam pan capacity
- 2 3/4" / 70mm tray spacing
- 12kW heating power
- 50 covers per load
- Electronic touch sensitive control panel
- Automatic cleaning system
- Optional multipoint core temperature probe



EC40D10

10 Tray Digital Electric Combi Oven

W 32" x D 28 3/8" x H 46"

W 812mm x D 725mm x H 1145mm

- 10 x Full size steam pan capacity
- 2 3/4" / 70mm tray spacing
- 14kW heating power
- 80 covers per load
- Electronic touch sensitive control panel
- Automatic cleaning system
- Optional multipoint core temperature probe

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From savoury to sweet,
a grill that fits the bill
(and the tray).



Inside the Turbofan Combi there's a special broil support with variable positioning. This means you can quickly and easily place specific baking trays and dessert and bread making trays - making everything that much more convenient.

TURBOFAN COMBI 40 SERIES ACCESSORIES

We've carefully developed a range of practical and functional accessories for the Turbofan 40 Series.

Single ovens can be mounted on Turbofan convection oven stands. All stands have standard 6 trays and stainless steel construction on 38mm and 32mm square tubing frames and supplied in flat pack kitset requiring a simple 10-minute assembly process.

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