turbofan®

Technical data sheet for **EC40D7 ON THE SK40 STAND**

Full Size 7 Tray Digital / Electric Combi Oven on a Stainless Steel Stand





EC40D7

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 7 x 1/1 GN capacity, 12.5kW 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 100mm 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 1/1 GN pans and 600 x 400 trays. 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
- 7 x 1/1 GN tray capacity
- 7 x 600mm x 400mm tray capacity
- · 70mm tray spacing
- · Compact 777mm wide
- 12kW heating power
- · 2 speed fan
- LED HVS (High Visibility System) alphanumeric display for temperature, Clima, time and core temperature

IOM

40DSERIES

EC40D7

- 2.4" LCD-TFT colour display with rapid selection scroller knob for program and setting selection
- Over 95 preset recipe programs
- 99 free programs with up to 9 cycles in automatic sequence
- Manual cooking with three cooking modes Convection (50°C-260°C), Steam (50°C-130°C), Combi (50°C-260°C)
- Clima automatic measurement and control for humidity levels in the cooking chamber
- Manual pre-heating
- Auto reverse (automatic inversion of the direction of the fan) for perfectly uniform cooking
- · Automatic chamber venting control
- ECOVAPOR automatic control of the steam saturation in the cooking chamber
- ECOSPEED oven optimises and controls the delivery of energy to maintain correct cooking temperature
- · Core temperature probe ready
- USB connection
- Automatic LCS (Liquid Clean System) with Combi Clean liquid
- 7 automatic cleaning programs
- · Externally connected hand shower
- Timed LED chamber lighting
- Self-diagnostic operation check before and during use, with detailed description and audible fault warnings
- Triple action water filter cartridge and filter head included

ACCESSORIES

- Multipoint core temperature probe
- Turbofan SK40A Oven Stand



turbofan®

EC40D7 Full Size Digital/ Electric Combi Oven on a Stainless Steel Stand

Dimensions

777mm
835mm
942mm
90kg

Packed Dimensions

Width	910mm
Depth	865mm
Height	1050mm
Weight	102kg
Volume	0.83 m ³
Shelves	

1/1 GN Shelf Spacings 70mm

Power connection requirements

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

Electrical requirements

400-415V, 50Hz, 3P+N+E, 12.5kW, 17.4A/ph Water connection requirements

Water Supply

2 x R3/4 connections Cold Water Flow pressure 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 < 50°C

Drain

- Funnel waste trap/tundish required
- 40 mm 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)

810mm Height 854mm 650mm Depth Nett Weight (SK40A Oven Stand)

19kg

Width

Packing Data (SK40A Oven Stand)

22kg 0.11m3 Width 830mm 880mm Height 160mm Depth

INSTALLATION CLEARANCES

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

50mm

- rear

- left

- right
 - 50mm*

clearance must be maintained on one of the sides If heat sources are located near the Turbofan Combi ensure that a minimum distance of 400mm is maintained. Install in accordance with local body regulations only on horizontal surfaces and not against combustible walls.



EC40D7

OBLUE SERL

blue-seal.co.uk turbofanoven.com

United Kingdom Blue Seal Limited Unit 67 Gravelly Business Park Gravelly Birmingham B24 8TQ England Telephone 0121-327 5575 Facsimile 0121-327 9711 sales@blue-seal.co.uk www.blue-seal.co.uk

Australia Moffat Pty Limited 740 Springvale Road Mulgrave, Victoria 3170 Australia Telephone 03-9518 3888 Facsimile 03-9518 3833 vsales@moffat.com.au www.moffat.com.au

New Zealand Moffat Limited

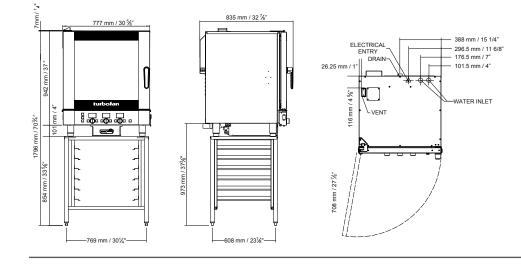
Christchurch 45 Illinois Drive Izone Business Hub Rolleston 7675 Telephone +64 3-983 6600 Facsimile +64 3-983 6660 sales@moffat.co.nz www.moffat.co.nz

Manufactured by: Moffat Limited 45 Illinois Drive, Izone Business Hub Rolleston 7675, New Zealand

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

© Copyright Moffat Ltd UK.TC.S.01.19





an Ali Group Company



50mm*

*For recessed installations a minimum of 500mm