





EC40M10

Technical data sheet for

EC40M10 ON THE SK40-10A STAND

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



STANDARD FEATURES

- · Electric direct steam version
- · 10 x 1/1 GN tray capacity
- · 10 x 600mm x 400mm tray capacity
- · 70mm tray spacing
- Compact 777mm wide
- · 14kW heating power
- · Hand shower with fittings and connections included
- Electro-mechanical controls to set time, temperature and operation mode
- Manual cooking with three cooking modes Convection (50°C-260°C), Steam (50°C-130°C), Combi (50°C-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 SK40-10A Oven Stand



EC40M10

Unit shall be a Moffat electrically heated Turbofan direct steam injection combination convection steam oven. The oven shall have a stainless steel oven chamber with 10 x 1/1 GN capacity, 14.5kW power rating and two auto-reversing direction fans. Oven door shall be vented safe touch and feature LED oven chamber lighting. Electro-mechanical controls shall provide Convection, Steam, and Combi cooking mode selection, door open rapid cool down function, temperature control 50-260 C, manual timer for up to 120 minutes, and a manual oven vent open/close switch. 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 SK40-10A. Unit shall be supplied in 100% recyclable shipping packaging.

SK40-10A

Unit shall be a Moffat 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 I/I GN pans and 600 x 400 trays. 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







EC40M10

EC40M10 Full Size Manual/ Electric Combi Oven on a Stainless Steel Stand

Dimensions

Width 777mm
Depth 835mm
Height 1152mm
Weight 104kg

Packed Dimensions

Width 910mm
Depth 865mm
Height 1265mm
Weight 117kg
Volume 1.0 m³

Shelves

1/1 GN 10 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, 14.5kW, 22A/ph

Water Supply

1 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°

SK40-10A Stainless Steel Stand

All stainless steel welded frame oven stand for Turbofan EC40 1 0 tray Series Combi ovens 6 position tray runners standard 4 height adjustable feet

Supplied CKD for assembly on site

External Dimensions (SK40-10A Oven Stand)

Width 810mm Height 697mm Depth 650mm

Nett Weight (SK40-10A Oven Stand)

19ka

Packing Data (SK40-10A Oven Stand)

22kg 0.11m3

> Width 830mm Height 880mm Depth 160mm

INSTALLATION CLEARANCES

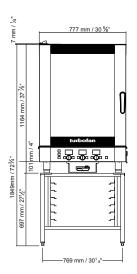
Installation requirements (for precise installation instructions, please refer to the unit's installation manual).

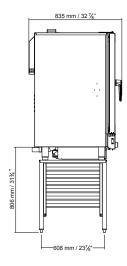
- rear 50mm - right 50mm* - left 50mm*

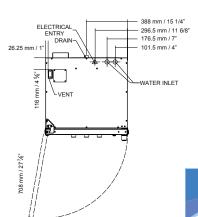
*For recessed installations a minimum of 500mm clearance must be maintained on one of the sides.

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

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







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