

Technical data sheet for

## EC40D10 ON THE SK40-10A STAND

Full Size 10 Tray Digital / 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
- 2 speed fan
- LED HVS (High Visibility System) alphanumeric display for temperature, Clima, time and core temperature
- 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 SK40-10A Oven 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 1/1 GN 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 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 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 EC40M10 and EC40D10. Unit shall be supplied in 100% recyclable shipping packaging.

### EC40D10 Full Size Digital/ 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 m <sup>3</sup> |

#### 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, 20A/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°

### 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  | 810mm |
| Height | 697mm |
| Depth  | 650mm |

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

19kg

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

|                    |       |
|--------------------|-------|
| 22kg               |       |
| 0.11m <sup>3</sup> |       |
| 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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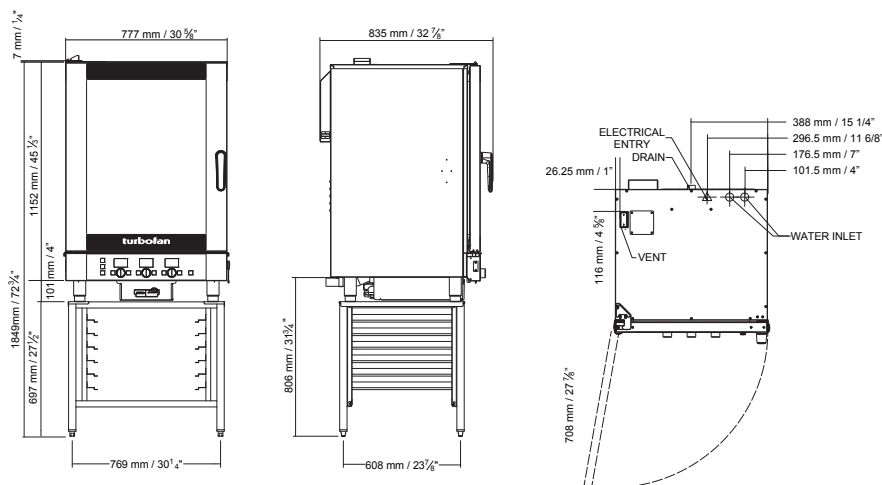
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