

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
- Autoreverse (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 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 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 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.

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