

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 812mm wide
- 14kW heating power
- Hand shower with fittings and connections included
- Electro-mechanical controls to set time, temperature and operation mode
- Temperature range 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
- 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.

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

Dimensions

Width	812mm
Depth	725mm
Height	1170mm
Weight	104kg

Packed Dimensions

Width	910mm
Depth	865mm
Height	1265mm
Weight	117kg
Volume	1.0 m ³

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 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 EC4010 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)

19kg

Packing Data (SK40-10A Oven Stand)

22kg	
0.11m ³	
Width	830mm
Height	880mm
Depth	160mm



INSTALLATION CLEARANCES

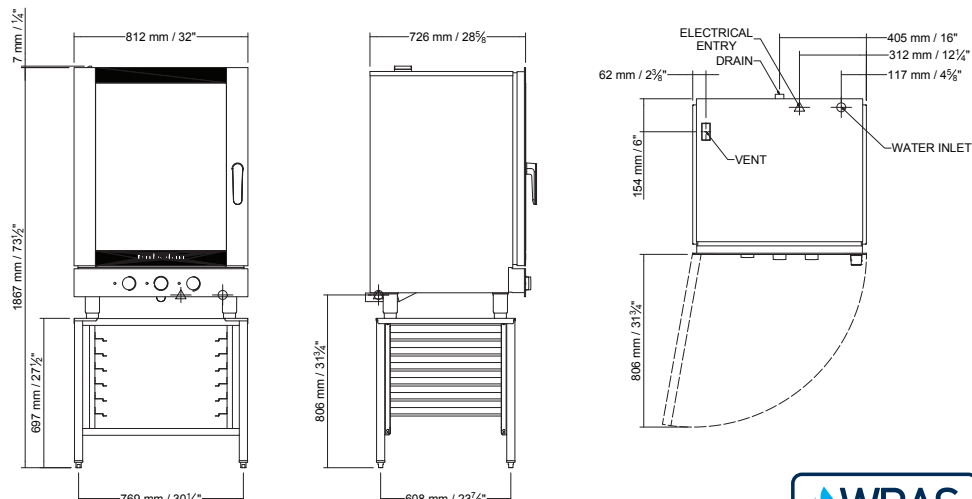
Installation requirements (for precise installation instructions, please refer to the unit's installation manual).

- 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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