ELECTRIC

turbofan®

COMBI
40T SERIES
EC40T7

Technical data sheet for

EC40T7 ON THE SK40A STAND

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



EC40T7
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 7 x 1/1 GN capacity, 12.5 kW power rating and a 2 speed auto-reversing direction fan. Oven door shall be vented, safe to touch and feature LED oven chamber lighting. Automatic one touch display that can be configured based on the needs of the user that provide convection, steam, and combi cooking mode selection. 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 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 1/1 GN pans and 600 x 400 trays. The stand shall be fully compatible with, and support, Turbofan Combi Oven EC405 and EC407 models. 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
- 12.5kW heating power
- 2 speed fan
- Manual cooking with three cooking modes – Convection (30°C-260°C), Steam (30°C-130°C), Combi (30°C-260°C)
- Autoclima® system that automatically manages the perfect climate in the cooking chamber
- MULTILEVEL PLUS - multi-level function on each shelf means doubling production capacity (patented)
- High-definition 7-inch capacitive LCD colour touch screen function – configurable based on user preferences
- Programmable modes: create and save a recipe with its cooking methods in an automatic sequence (up to 15 cycles) giving each programme its own name, picture and information
- Intelligent recognition of recipes in multilevel folders
- ICS (Interactive Cooking System), an automatic cooking system for preset recipes including their history, ingredients, cooking accessory, procedure, automatic cooking programme and picture
- Automatic one touch cooking (ICS)
- Auto reverse (automatic inversion of the direction of the fan) for perfectly uniform cooking
- 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
- Automatic cleaning system LCS (Liquid Clean System) with built-in tank and automatic dispensing
- USB connection to download HACCP data, software update and cooking programme management
- Wi-Fi connectivity
- Low consumption LED cooking chamber lighting
- Self-diagnostic with smart error viewing
- Door with rear ventilation, double tempered glass front with air chamber and interior heat-reflecting glass
- Internal glass that folds for easy cleaning
- Cooking chamber in 1mm thick AISI 304 stainless steel with fully rounded edges for best airflow and easy cleaning
- Triple action water filter cartridge and filter head included

ACCESSORIES
- Turbofan SK40A oven stand
- Externally fitted hand shower
- Extraction hood
- Bakery side racks - must specify at time of order

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COMBI
40T SERIES
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EC40T7 Full Size 7 Tray Touch / Electric Combi Oven

Dimensions

Width	777mm
Depth	744mm
Height	887mm
Weight	90kg

Packed Dimensions

Width	910mm
Depth	865mm
Height	1050mm
Weight	102kg
Volume	0.51 m³

Shelves

1/1 GN	7
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, 18A

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)	max. 30 mg/l
Cl2 (free chlorine)	max. 0.1 mg / l
Fe (iron)	max. 0.1 mg / l
NH2Cl (monochloramine)	max. 0.2 mg /l
cold water temperature	max. 30° C
Electrical conductivity	50 - 200 uS

Drain
- Funnel waste trap/turndish required
- 40 mm outlet
- Minimum fall/slope for waste 4°
- Drain must be outside oven perimeter

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)

Width	810mm
Depth	650mm
Height	854mm
Weight	19kg

Packing Data (SK40A Oven Stand)
22kg
0.11m3

Width	830mm
Depth	160mm
Height	880mm

INSTALLATION CLEARANCES

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

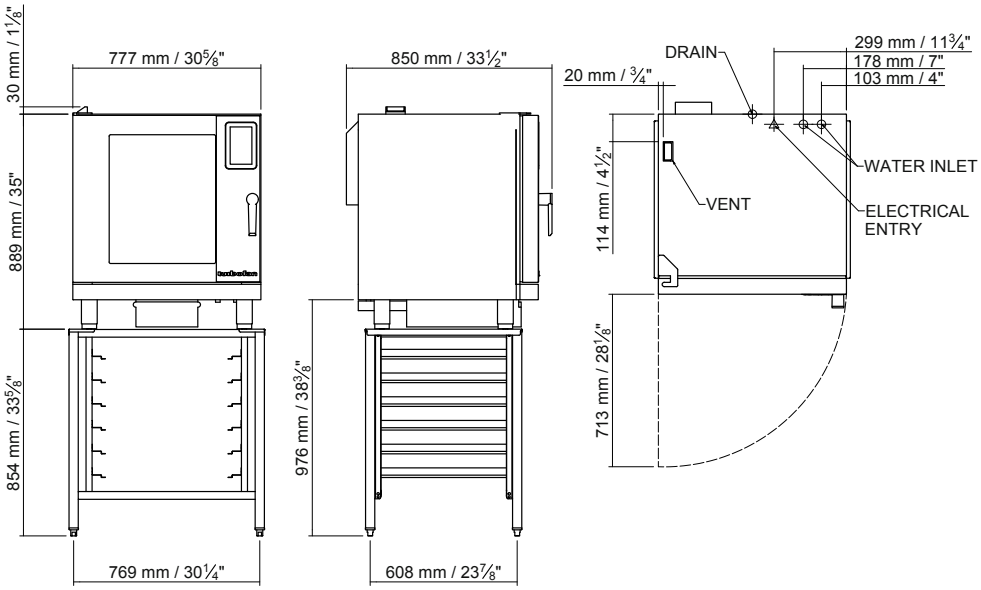
- rear	50mm
- right	50mm*
- left	50mm*

* A minimum of 500mm clearance must be maintained on one of the sides for servicing.

The unit cannot be installed in a recess.

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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24:7 Service Support

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