turbofan®

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
- 10x Full size steam pan capacity
- · 2¾ ″ / 70mm tray spacing
- · Compact 32" / 812mm wide
- 14kW heating power
- · Hand shower with fittings and connections included
- Electro-mechanical controls to set time, temperature and operation
 mode
- Temperature range 122-500°F / 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

ACCESSORIES

Turbofan SK40A 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 full size steam pans 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 122-500°F, 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 4″ 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 full size steam pans. 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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EC40M10 Full Size Manual/ Electric Combi Oven on a Stainless Steel Stand

Dimensions

DIMENSIONS		
Width	32″ / 812mm	
Depth	28¾″ / 725mm	
Height	46″ / 1170mm	
Weight	229lbs / 104kg	
Packed Dimensions		
Width	351/8″ / 910mm	
Depth	34″ / 865mm	
Height	491/8″ / 1265mm	

J- / 005mm
491/8" / 1265m
285lbs / 117kg
35.3ft ³ / 1.0 m ³

Volume Shelves

Weight

Full size steam pan 10 Shelf Spacings 2¾″ / 70mm

Power connection requirements

Multi pole circuit breaker and all pole disconnection isolator switch installed near the appliance.

Electrical requirements

208V, 60Hz, 3-phase, 15kW, 42A/ph 240V, 60Hz, 3-phase, 15kW, 36A/ph Specify voltage when ordering.

Water connection requirements

Water Supply

2 x ¾"GHT connections Cold Water Flow pressure 29-73 PSI / 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 < 122°F / 50°C

Drain

*

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nm / 73½"

367

297 mm

- Funnel waste trap/tundish required
- 1½″ dia. 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 4 height adjustable feet

Supplied CKD for assembly on site External Dimensions (SK40-10A Oven Stand)

•
32″ / 810mm
27½″ / 697mm
0 5 5 4 4 4 5 0

Depth 25⁵/ 650mm Nett Weight (SK40-10A Oven Stand)

42lbs / 19kg

Width

Height

Packing Data (SK40-10A Oven Stand)

48.5lbs / 22kg 3.9ft³ / 0.1lm³ Width Height Depth

32¾″ / 830mm 34¾″ / 880mm 6¾″ / 160mm

INSTALLATION CLEARANCES

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

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_	rear

- rear 2" /	
- right 2" /	50mm*
- left 2″ /	50mm*

*For recessed installations a minimum of $20^{\prime\prime}$ / 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 16 $^{\prime\prime}$ / 400mm is maintained.

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



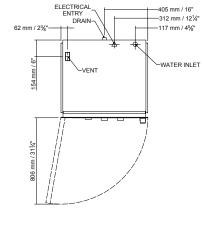
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