# turbofan



EC40D5

Technical data sheet for

## EC40D5 ON THE SK40A STAND

Full Size 5 Tray Digital / Electric Combi Oven on a Stainless Steel Stand



#### STANDARD FEATURES

- · Electric direct steam version
- 5 x 1/1 GN tray capacity
- 5 x 600mm x 400mm tray capacity
- · 70mm tray spacing
- · Compact 812mm wide
- · 7kW heating power
- · Hand shower with fittings and connections included
- · 2 fan speeds, low speed also reduces the heating power.
- · Electronic Touch sensitive control panel
- · High-visibility alphanumeric LED display
- · Programmable automatic pre-heating
- 10 pre-programmed cooking modes identifiable by instant-start icons
- Programmable memory from mode numbers 11 to 89 in automatic sequence (up to 4 cycles).
- $\cdot$   $\;$  Favorites list All programmes can be associated with any icons
- · Handy memo board make a note of cooking program
- Manual cooking with three cooking modes Convection (30°C-260°C), Steam (30°C-130°C), Combi (30°C-260°C)
- · Single cycle manual mode or up to 4 cycles in automatic sequence
- Automatic Moisture Control system for moisture levels in cooking chamber in convection and combination modes
- · Core probe ready for internal food temperature control (multipoint core temperature probe optional)
- · Self-diagnostic operation check before and during use, with detailed description and audible fault warnings
- Autoreverse (automatic inversion of the direction of the fan) for perfectly uniform cooking
- · Automatic chamber venting control
- · Timed LED cooking chamber lighting
- · Automatic cleaning system with Liquid Clean System (LCS)
- · Cleaning programs Manual, Rinse, Eco, Soft, Medium, Hard
- $\cdot$   $\,$  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

### supplied in 100% recyclable shipping packaging.

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 models EC40M5, EC40M7, EC40D5 and EC40D7. Unit shall be supplied in 100% recyclable shipping packaging

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 5 x 1/1 GN capacity, 7.5kW power rating and

a 2 speed auto-reversing direction fan. 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

as standard. Oven shall be able to be bench mounted on 100mm feet or mounted on Turbofan oven stand model SK40A. Unit shall be

with Liquid Clean System (LCS). A water hand shower shall be included

#### **ACCESSORIES**

- · Multipoint core temperature probe
- · Turbofan SK40A Oven Stand





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EC40D5

#### **EC40D5** Full Size Digital/ Electric Combi Oven on a Stainless Steel Stand

#### Dimensions

Width 812mm Depth 725mm Height 795mm Weight 74kg

#### **Packed Dimensions**

Width 910mm
Depth 865mm
Height 900mm
Weight 85kg
Volume 0.71 m³

#### Shelves

1/1 GN 5 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, 7.5kW, 11A/ph or 230-240V, 50Hz, 1P+N+E, 7.5kW, 32A

#### 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

#### Drair

- Funnel waste trap/tundish required
- 40 mm outlet
- Minimum fall/slope for waste  $4^{\circ}$

#### **SK40A** Stainless Steel Stand

All stainless steel welded frame oven stand for Turbofan EC40 5 tray and 7 tray Series Combi

6 position tray runners 4 height adjustable feet

Supplied CKD for assembly on site

#### External Dimensions (SK40A Oven Stand)

Width 810mm Height 854mm Depth 650mm

Nett Weight (SK40A Oven Stand)

19kg

#### Packing Data (SK40A Oven Stand)

22kg 0.11m3

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\*

\*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.

## **MOFFAT**

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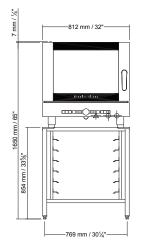
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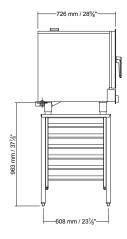
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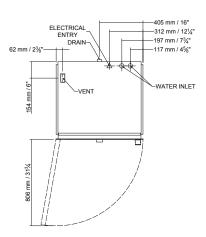
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