Technical data sheet for
EC40M7 ON THE SK40A STAND
Full Size 7 Tray Manual / Electric Combi Oven on a Stainless Steel Stand

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
· 12kW 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
· Auto reverse (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 SK40A Oven Stand

EC40M7
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, 12.5kW 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 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 models EC40M5, EC40M7, EC40D5 and EC40D7. Unit shall be supplied in 100% recyclable shipping packaging.

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EC40M7 Full Size Manual/ Electric Combi Oven on a Stainless Steel Stand

Dimensions

Width	777mm
Depth	835mm
Height	942mm
Weight	90kg

Packed Dimensions

Width	910mm
Depth	865mm
Height	1050mm
Weight	102kg
Volume	0.83 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/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°

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
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*
- 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.