ELECTRIC

turbofan®

COMBI
40T SERIES
EC40T710

Technical data sheet for

EC40T710 COOKING STATION

Full Size 7 Tray on 10 Tray Touch Electric Combi Oven



EC40T710
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 and a stainless steel oven chamber with 10 x 1/1 GN capacity, 31kW 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. Unit shall be supplied in 100% recyclable shipping packaging.

STANDARD FEATURES

- Versatility in a single combi with 2 separate cooking chamber and controls
- Electric direct steam version
- 7 and 10 x 1/1 GN tray capacity
- 7 and 10 x 600mm x 400mm tray capacity
- 70mm tray spacing
- Compact 777mm wide
- 31kW 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

- Externally fitted hand shower
- Extraction hood
- Bakery side racks - must specify at time of order

MOFFAT

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MOFFAT

Dimensions

Width	777mm
Depth	744mm
Height	1892mm
Weight	194kg

Packed Dimensions

Width	870mm
Depth	910mm
Height	2500mm
Weight	249kg
Volume	1.98 m³

Shelves

1/1 GN	7 + 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, 33.4kW, 50A
Type B RCD

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
- 2 x 40 mm outlet
- Minimum fall/slope for waste 4°
- Drain must be outside oven perimeter

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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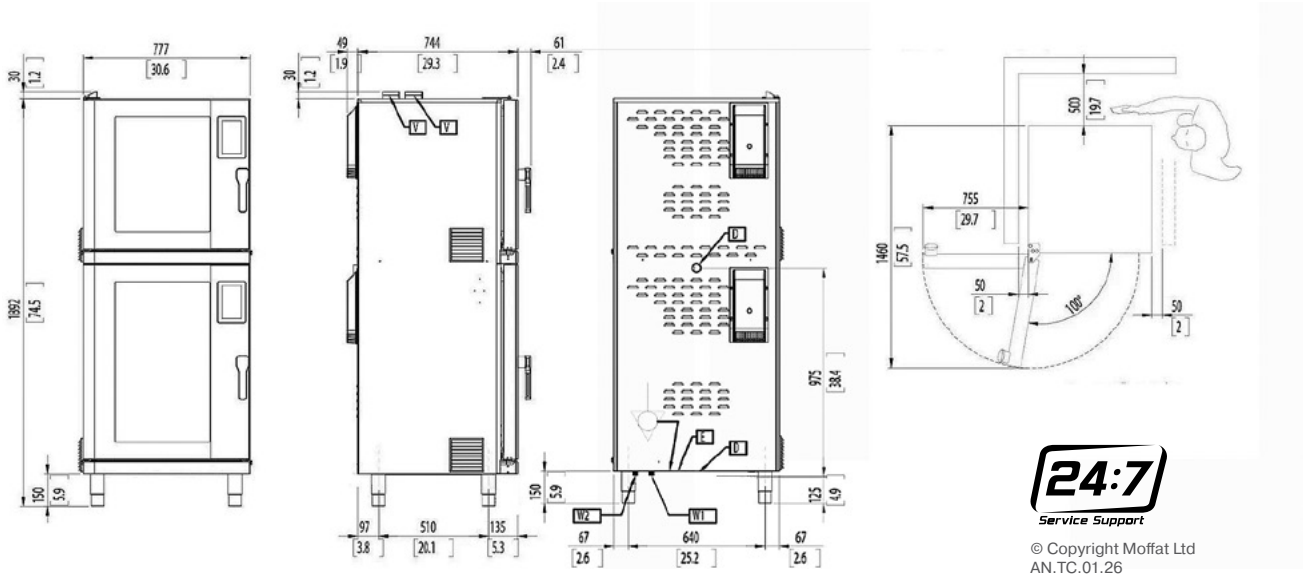
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24:7 Service Support

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