


turbofan[®]

COMBI



MOFFAT[®]



**RELEASE YOUR CREATIVITY
AND REWARD YOUR CLIENT.**

RELAX.

With refined lines and sophisticated design the entirely flat 40 Series lets you make the most of your space, be it behind the scenes or out in front of the crowd. Tuck it away in the bar area or have it pride of place in the open kitchen – either way you'll be happy to see this high performer deliver the goods time and time again.



2 SPEED FAN
95 PRE-SET RECIPES
99 FREE PROGRAMMES
777 WIDTH
7 CLEANING PROGRAMS
(DIGITAL MODELS ONLY)



turbo

COMBI STEAM

Manual model: 50°C - 260°C
Digital model: 30°C - 260°C

Beat the battle of continuous basting using the combi-steam mode to ensure meats and fish cook evenly without risk of drying out. Temperature and humidity are automatically controlled at levels perfectly matched to the food. This means all the succulent juicy tenderness is there when it's time to serve – and also when you need to warm pre-cooked foods.

01 CORE TEMPERATURE PROBE

Available in the digital models of the 40 Series, this tool provides a reliable alternative to timer operation. The multi-point temperature probe can be used in conjunction with any program mode by sensing internal product temperature for an accurate cooking result.

CONVECTION

Manual model: 50°C - 260°C
Digital model: 30°C - 260°C

Baking in the Turbofan convection oven offers both convenient ease of use and consistent quality of output. Be it frozen goods, morning goods, croissants, Danish pastries or savouries, the results will always rise to the top. It is an ideal solution when the bakery is responsible for convenience products.

02 ROASTING AND COOKING

Crispy and dry, soft and juicy, somewhere in between – it doesn't matter what you require, the 40 Series delivers superior results with 1/1 GN full loads. The variable ventilation speeds with automatic power reduction in the digital models also provide added ease for reaching peak crispness and perfect browning.

03 BAKING

When it comes to convenience and consistency the 40 Series delivers quality in quantity. Suitable for 600 x 400 Euronorm pans, whether it's frozen goods, morning products, croissants, savouries or any other baking, your creations will rise to the top.



04 STEAM

Manual model: 50°C - 130°C
Digital model: 30°C - 130°C

There's a very good reason why so many incredible dishes internationally start and end with steam – sometimes it's all you need to create the perfect dish.

The 40 Series provides enhanced flavour, colour and consistency thanks to the work of the generous Turbofan Combi steam generator. This technology ensures there's no waste, with maximum precision and control, even at low temperatures. Thanks to the automatic steam regulation in the cooking chamber you'll deliver succulent results with speed and simplicity.

GRILLING AND FRYING

Grill golden. Fry fantastic. The Turbofan Combi Automatic Moisture Control system combines with our custom tray and grill accessories for the very best in lip-smacking, finger-licking results.

It also cuts down on the equipment and preparation time that's often needed. As the AMC system maintains the ideal climate inside the cooking chamber (by controlling both temperature and humidity) you won't need any other appliances for frying or grilling.



05 REGENERATION

For a refined regeneration process the 40 Series provides the ideal balance of brute power and innate precision.

Returning chilled or frozen food to optimal temperature and appearance while also ensuring the best texture and taste is no easy task. Suited to the regeneration of vegetables, proteins and starch food products, the 40 Series is as effective for bulk banquet portions as it is for the single dish.

STRAIGHT FORWARD CONTROL.

With three brand new models – manual or digital control, the Turbofan Combi's are easy to understand and efficient to use.

	MANUAL CONTROL Straightforward simplicity with the manual control's three cooking modes
01	Electro-mechanical controls Set time, temperature and operation mode
02	Temperature Mechanical thermostat 50-260°C
03	Manual timer Range up to 120 minutes
04	Select modes For convection, steam and combi mode





d	DIGITAL DISPLAY 2.4" LCD TFT display makes selection with the scroller knob quick and easy
01	Electronic touch sensitive Control panel
02	High-visibility Alphanumeric LED display
03	Three manual modes Convection (30°C-260°C), Steam (30°C-130°C), Combi (30°C-260°C)
04	Product Programs 99 free programs with up to 9 cycles in automatic sequence
05	Pre-heating Manual and programmable automatic pre-heating
06	ECOVAPOR Automatic Control of the steam saturation in the cooking chamber
07	ECOSPEED Oven optimises and controls the delivery of energy to maintain correct cooking temperature
08	Clima Automatic measurement and control for humidity levels in the cooking chamber
09	Core temp control Core Temperature Cooking (optional Core Probe kit digital models only)
08	Automatic cleaning system With Liquid Clean System (LCS) and 7 automatic cleaning programs
09	USB For easy menu uploads

SMOOTH OPERATOR

On the inside, the Turbofan 40 Series has a perfectly smooth cooking chamber walls with rounded edges for easy cleaning.

01 STAY IN TOUCH

Safe-Touch vented oven doors feature low-emissivity heat reflective coated inner glass that limits heat absorption and the amount of heat being transferred to the outer surface of the glass panel. The venting door design, allows any heat to further dissipate as it approaches the second glass panel. This is a win-win approach – low heat loss inner door glass and safe to touch door surface temperatures.

02 OPEN UP

The chamber is sealed by a double-glazed door with thermo-reflective tempered glass. The air cavity within the door prevents heat radiation from reaching users and increases efficiency, while the internal glass with book opening allows for easy cleaning.

FAN FUNCTIONALITY

It's the auto-reverse action to spin your wheels. Here the automatic inversion of the fan direction ensures perfectly uniform cooking.

ECO STRENGTH*

This innovative Ecospeed system calibrates power levels based on the amount of food being cooked. It's a clever feature that optimises heat delivery while minimising waste; all the while ensuring temperatures remain constant throughout.

*This system is available on digital models only.



03 CLEAN UP

A manual cleaning system is available on all models, the externally fitted hand shower providing a durable and effective quick-clean tool.

04 TOO EASY CLEANING*

The 40D Series is designed with an exclusive automatic cleaning system with replaceable liquid detergent cartridges. So there's no more dangerous topping up of chemical products and no unsightly tanks on show. Just select the required cleaning cycle and it will clean itself automatically.

*This system is available on the 40D Series only.





40SERIES

The Turbofan 40 Series Combi packs a whole lot of intuitive functionality and raw power into its compact 777mm wide footprint. Take your kitchen to a new degree of productivity. Step up to the next level of possibility. From bread and pizza through seafood, meats and vegetables and on to dessert, the highest standards demanded by your menu are now within reach and throughout every service.

All Turbofan 40 Series combination ovens share these standard features:

- AUTO REVERSE FAN FOR COOKING UNIFORMITY
- ELECTRIC DIRECT STEAM
- DOUBLE GLAZED DOOR WITH THERMO REFLECTIVE TEMPERED GLASS
- PERFECTLY SMOOTH COOKING CHAMBER
- ADJUSTABLE HINGES FOR OPTIMAL DOOR SEAL
- LED CHAMBER LIGHTING
- HAND SHOWER WITH FITTINGS AND CONNECTIONS INCLUDED
- ANTI-SKID 50MM DIA. 76MM HIGH ADJUSTABLE STAINLESS STEEL FEET
- 100% RECYCLABLE PACKAGING

Single ovens can be mounted on Turbofan stands. All stands have standard 6 trays and stainless steel construction on 38mm and 32mm square tubing frames on castors.

Stands are supplied in a flat pack kitset and require simple 10 minute assembly.

Each has a modular fit and is styled to complement the Turbofan Series.



INTUITIVE JUST GOT SIMPLER.

From bread and pizza through seafood, meats and vegetables and on to dessert, the highest standards demanded by your menu are now within reach throughout every service.

TURBOFAN COMBI EC40-5
FULL SIZE 5 TRAY ELECTRIC COMBI OVEN

Aesthetics, power and performance combine to make the EC40-5 a smooth operator, ideal for front of house operations. Powerful 7kW heating delivers convection, direct steam and combi cooking functionality. With the capacity for five full-size trays and east-west loading configuration for ease of access, this combi oven opens the door to new levels of productivity. Bright LED chamber lighting puts menu items on show as they cook, ensuring this combi oven looks as smart as it cooks.

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
- Includes hand shower with fittings and connections



W 777mm H 777mm D 835mm

EC40M5 - MANUAL CONTROL

- 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



W 777mm H 777mm D 835mm

EC40D5 - DIGITAL CONTROL

- 2 fan speeds, low speed also reduces the heating power.
- Electronic Touch sensitive control panel
- High-visibility alphanumeric LED display
- 10 pre-programmed cooking modes identifiable by instant-start icons
- Manual cooking with three cooking modes.
- Automatic chamber venting control
- Automatic Moisture Control system.
- Timed LED cooking chamber lighting
- Automatic cleaning system with Liquid Clean System (LCS)

ACCESSORIES

- Multipoint core temperature probe



EC40M5 on SK40A



EC40D5 on SK40A

TURBOFAN COMBI EC40-7

FULL SIZE 7 TRAY ELECTRIC COMBI OVEN

Thanks to its 12kW of heating power and intuitive usability the EC40-7 makes certain of consistent cooking results across seven full-size or 1/1 GN trays. That extra energy also creates flexibility in programming – meaning convection, steam and combination modes can be refined for perfect cooking results. Wide tray spacing and an easy-use interface are designed with a busy operator in mind and an externally fitted hand shower makes for quick cleaning at the end of a shift.



W 777mm H 942mm D 835mm

E40M7 - MANUAL CONTROL

- Electro-mechanical controls to set time, temperature and operation mode
- 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



EC40M7 on SK40A



W 777mm H 942mm D 835mm

E40D7 - DIGITAL CONTROL

- 2 fan speeds, low speed also reduces the heating power.
- Electronic Touch sensitive control panel
- High-visibility alphanumeric LED display
- 10 pre-programmed cooking modes identifiable by instant-start icons
- Manual cooking with three cooking modes.
- Automatic chamber venting control
- Automatic Moisture Control system.
- Timed LED cooking chamber lighting
- Automatic cleaning system with Liquid Clean System (LCS)

ACCESSORIES

- Multipoint core temperature probe



EC40D7 on SK40A

TURBOFAN COMBI EC40-10
FULL SIZE 10 TRAY ELECTRIC COMBI OVEN

With capacity for ten 1/1 GN or 600mm x 400mm trays, the EC40-10 allows a kitchen to think big. The largest oven in the Turbofan Combi range, the design is intended for high volume and maximum productivity. Powerful 14kW heating means consistent results, whether in convection, steam or combination mode. A compact 810mm footprint ensures economy of space. The EC40-10 can be matched with SK40-10A stand to achieve further efficiency – making bigger even better.

STANDARD FEATURES

- Electric direct steam version
- 10 x 1/1 GN tray capacity
- 10 x 600mm x 400mm tray capacity
- 70mm tray spacing
- Compact 812mm wide
- 14.5kW heating power
- Includes hand shower with fittings and connections



W 777mm H 1152mm D 835mm

EC40M10 - MANUAL CONTROL

- Electro-mechanical controls to set time, temperature and operation mode
- Temperature range 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
- Manual chamber venting
- LED chamber lighting



W 777mm H 1152mm D 835mm

EC40D10 - DIGITAL CONTROL

- 2 fan speeds, low speed also reduces the heating power.
- Electronic Touch sensitive control panel
- High-visibility alphanumeric LED display
- 10 pre-programmed cooking modes identifiable by instant-start icons
- Manual cooking with three cooking modes.
- Automatic chamber venting control
- Automatic Moisture Control system.
- Timed LED cooking chamber lighting
- Automatic cleaning system with Liquid Clean System (LCS)

ACCESSORIES

- Multipoint core temperature probe






EC40M10 on SK40-10A






EC40D10 on SK40-10A

PRODUCT
COMPARISON
CHART



SPECIFICATIONS		Turbofan EC40M5			Turbofan EC40D5			Turbofan
		EC40M5	EC40M5 /SK40A		EC40D5	EC40D5 /SK40A		EC40M7
RACK/SHELF POSITIONS		5	5		5	5		7
Rack Spacings (mm)		70	70		70	70		70
TRAY/PAN CAPACITY								
460 x 330 Half Sheet Pan								
460 x 660 Full Sheet Pan								
Gastronorm GN 2/3 tray								
Euronorm 600 x 400 tray		5	5		5	5		7
Gastronorm GN 1/1 tray		5	5		5	5		7
16" x 29" tray								
18" x 30" tray								
ELECTRICAL RATING								
230-240V 1 Phase		7.5kW	7.5kW		7.5kW	7.5kW		
400-415V 3 Phase		7.5kW	7.5kW		7.5kW	7.5kW		12.5kW
Cordset required		32A / 11A	32A / 11A		32A / 11A	32A / 11A		17.4A
Gas Rating								
EXTERNAL	Width (mm)	777	777		777	777		777
	Height (mm)	777	1631		777	1631		942
	Depth (mm)	835	835		835	835		835
INTERNAL (Oven / Prover)	Width (mm)							
	Height (mm)							
	Depth (mm)							
STANDARD FEATURES								
Mechanical Controls		•	•					•
Digital Display Controls					•	•		
Mechanical Thermostat		•	•		•	•		•
Mechanical Timer 60min		•	•					•
Bi-directional Reversing Fan(s)		1	1					1
Two speed Bi-directional Reversing Fan(s)					2	2		
Water Injection		•	•		•	•		•
Core Temperature Probe Kit					•	•		
Halogen Oven Lights		2	2		2	2		2
Field Reversible Side Hinged Door		•	•		•	•		•
Safe-Touch Vented Door		•	•		•	•		•
Easy-Clean Oven Door Glass		•	•		•	•		•
Plug-In Door Seal		•	•		•	•		•
Oven Racks Supplied		5	5		5	5		7



EC40M7		Turbofan EC40D7			Turbofan EC40M10			Turbofan EC40D10	
EC40M7 /SK40A		EC40D7	EC40D7 /SK40A		EC40M10	EC40M10 /SK40-10A		EC40D10	EC40D10 /SK40-10A
10		7	10		10	10		10	10
70		70	70		70	70		70	70

7		7	7		10	10		10	10
7		7	7		10	10		10	10

12.5kW		12.5kW	12.5kW		14.5kW	14.5kW		14.5kW	14.5kW
17.4A		17.4A	17.4A		22A	22A		22A	22A
777		777	777		777	777		777	777
1796		942	1796		1152	1849		1152	1849
835		835	835		835	835		835	835

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YOUR WORLD. OUR COMMITMENT.

The new Turbofan Series of convection ovens is environmentally friendly, with an average packaging weight reduction on all models of over 50%. Lowering the carbon footprint is a key initiative, achieved by sourcing construction and packaging materials that enable weight reduction targets to be established.

All packaging, carton packaging and pallets applied to the new Turbofan Series product are 100% recyclable and form part of our planet friendly practices strategy.

ON CALL SERVICE WHERE YOU ARE.

Moffat provides full service backup, 24 hours a day, 7 days a week.

Our own Technical Service Department provides full support to a team of trained service personnel in each of our branches.

Strategically placed, authorised service providers offer backup to outlying areas and a national toll free number enables immediate access to our service network.

1300 264 217 Moffat Australia
0800 663 328 Moffat New Zealand.

Our network of dealer showrooms is well resourced to provide all the information you need on the Turbofan Series.

To see them in action, book in for a demonstration at a Turbofan Test Kitchen near you. Our skilled chefs and knowledgeable sales team will help you in selecting the right models for your kitchen.

Introductory sessions can be booked online.

moffat.com.au Moffat Australia
moffat.co.nz Moffat New Zealand





Australia

moffat.com.au

Moffat Pty Limited

Victoria/Tasmania
740 Springvale Road
Mulgrave, Victoria 3170
Telephone +61 3-9518 3888
Facsimile +61 3-9518 3833
vsales@moffat.com.au

New South Wales
Telephone +61 2-8833 4111
nswsales@moffat.com.au

South Australia
Telephone +61 3-9518 3888
vsales@moffat.com.au

Queensland / Northern Territory
Telephone +61 7-3630 8600
qldsales@moffat.com.au

Western Australia
Telephone +61 8-9413 2400
wasales@moffat.com.au

New Zealand

moffat.co.nz

Moffat Limited

Rolleston
45 Illinois Drive
Izone Business Hub
Rolleston 7675
Telephone +64 3-983 6600
Facsimile +64 3-983 6660
sales@moffat.co.nz

Auckland
Telephone +64 9-574 3150
sales@moffat.co.nz

International

moffat.com

Moffat Limited

Rolleston
45 Illinois Drive
Izone Business Hub
Rolleston 7675
Telephone +64 3-983 6600
Facsimile +64 3-983 6660
international@moffat.co.nz



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Australia



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The Spirit of Excellence

