

Blue Seal Turbofan 5 Grid Manual Control Combi Oven EC40M5

5 x 1/1 GN. Electric

View Product

Code : EC40M5



48% OFF Sale

£6,790.00

£3,513.99 / exc vat

£4,216.79 / inc vat

Select Shipping Method

- 3-5 Working Days Delivery

Notes :

- Please check door entry sizes before ordering.
- Delivery is made to kerbside only.
- Drivers do not unpack or position goods.
- A 25% restocking charge will apply for all returned goods.

Easy to use, yet precise enough for the very best results, the Blue Seal EC40M5 Combi Oven opens the door to your creativity, allowing you to produce fantastic dishes with simple, straightforward control and accuracy.

Whether you're baking bread or roasting meats, the Blue Seal EC40M5 offers impressive cooking capability and capacity, with 7kW of cooking power and up to five full size (1/1) Gastronorm pans per load.

Size

Unit	Height	Width	Depth
Mm	777	777	835
Cm	77.7	77.7	83.5
Inches (approx)	30	30	32

- Electric direct steam version
- 5 x 1/1 GN tray capacity / 5 x 600mm x 400mm tray capacity
- 70mm tray spacing
- Compact 777mm wide
- 7kW heating power
- Automatic inversion of fan direction for perfectly uniform cooking
- Electro-mechanical controls to set time, temperature and operation mode
- Three manual cooking modes - Convection (50C-260C), Steam (50C-130C), Combi (50C-260C)
- Manual timer range up to 120 minutes
- Double-glazed door with thermo-reflective tempered glass
- Hand shower with triple action water filter cartridge and filter head included
- Material : Stainless Steel