



## TECHNICAL SPECIFICATION SHEET FOR BLUE SEAL ELECTRIC COMBI STEAMER AC SERIES E6AC DD 6 x 1/1GN CAPACITY

### General features:

- Direct steam injection system
- Stainless steel construction
- Hygienic rounded corners in oven cavity
- Pivoting fan suction panel
- Front removable control panel for easy servicing
- Hygienic plug-in door seal for easy to remove day-to-day cleaning
- Adjustable door hinges
- Self draining door condensate drip tray
- Hand shower
- Oven lights
- Oven door handle mechanism allows either left or right operation
- Cool to touch double glazed door
- Hinged inner glass for easy cleaning
- Constant self-diagnosis for error recognition

### Standard features:

- Electronic manual control panel with cooking modes
- Electronic thermostat 30°C - 300°C
- Electronic timer
- Auto-reversing fan rotation
- Cavity fast cool down which automatically stops at 50°C
- Automatic cavity cool down between high temperature cycles and the next cycle featuring a lower temperature
- Manual humidifier or programmable
- Manual vent to evacuate the excess humidity
- Automatic quenching of vapours into the oven drain
- Cavity clean program
- Energy saving device for a reduced energy consumption

### Optional features:

- Interchangeable core probes with external socket
- Right hinged door
- Two steps safety door handle mechanism
- Marine and special voltages
- Side runners for 600 x 400 trays (5 trays)
- Connection for an external printer (type RS232)
- Connection for energy saving system



### Cooking programmes:

**Steaming** 30°C - 130°C

- For steaming, stewing and poaching



**Combination** 30°C - 300°C

- For roasting and baking



**Convection** 30°C - 300°C

- For grilling, quick roasting, baking, toasting and gratinating



### Regeneration (Reheating)

- Pre-set Programs
  - R1 for reheating of plated meals
  - R2 for reheating of gastronorm containers
  - RP reheating with manual setting of time and temperature
- Optional : Core probe 30°C - 130°C



## TECHNICAL SPECIFICATION SHEET FOR BLUE SEAL ELECTRIC COMBI STEAMER AC SERIES E6AC DD 6 x 1/1GN CAPACITY

### Dimensions

|        |       |
|--------|-------|
| Width  | 890mm |
| Depth  | 825mm |
| Height | 810mm |
| Weight | 137kg |

### Packed Dimensions

|        |        |
|--------|--------|
| Width  | 1000mm |
| Depth  | 950mm  |
| Height | 1010mm |
| Weight | 155kg  |

### Shelves

|                |      |
|----------------|------|
| 1/1 GN         | 6    |
| Shelf Spacings | 70mm |

### Installation requirements

(for precise installation instructions, please refer to the unit's installation manual).

### Power connection requirements

Multi pole circuit breaker and all pole disconnection isolator switch installed near the appliance.

Supply line voltage;

400-415V ~ 50Hz, 3P+N+E

Special voltage options available on request.

### Power Connection

|                          |     |
|--------------------------|-----|
| Total (kW)               | 8   |
| Convection power (kW)    | 7.5 |
| Rated Current (A) (400V) | 12  |

IPX5 spray-proof and hose proof.

### Optional Extras

|              |   |
|--------------|---|
| <b>SC</b>    | Core temperature probe  |
| <b>SPT06</b> | Stainless steel stand with 1/1 GN shelves to suit 6AC DD  |
| <b>SST06</b> | Removable rack complete with fitting frame alternative to side runners to suit 6AC DD                     |
| <b>TLT06</b> | Removable frame for oven and plate racks to suit 6AC DD   |
| <b>SGT06</b> | Removable oven rack to suit 6AC DD  |
| <b>PRT06</b> | Plate banquet rack to suit 6AC DD / 14 plates   |
| <b>CRT06</b> | Trolley for removable oven rack with drip tray to suit 6AC DD   |
| <b>CPT06</b> | Thermal cover for plate banqueting system to suit 6AC DD  |
| <b>KP004</b> | Set of four legs for bench mounting - Please note when mounted on legs refer CRT62 trolley to suit 6AC DD |

### Installation clearances

|         |        |
|---------|--------|
| - rear  | 25mm   |
| - right | 500mm* |
| - left  | 50mm   |

\*Clearance required on fixed installations for service accessibility.

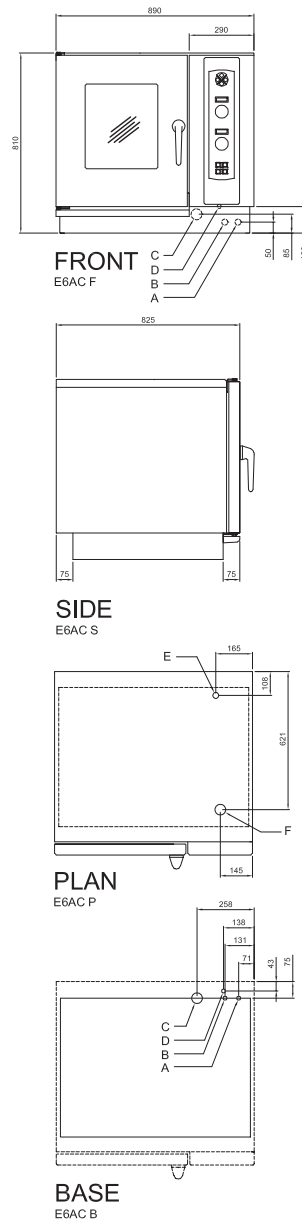
If heat sources are located near the RH side of the AC combi, ensure that a minimum distance of 400mm is maintained.

Install in accordance with local body regulations only on horizontal surfaces and not against combustible walls.

### Water connection requirements

- Cold water
- Flow pressure (2 to 6 bar)
- soft water connection\*
- shut-off valve with return flow inhibitor and dirt filter
- water supply R3/4
- R50 waste water connection

(\*Water softener may be required. Please refer to installation manual for water treatment values.)



- A = WATER CONNECTION R3/4  
[SOFTENED WATER] refer to installation manual for water treatment values.  
B = WATER CONNECTION R3/4  
C = DRAIN CONNECTION Ø50  
D = ELECTRICAL CONNECTION ENTRY  
E = HIGH/LOW PRESSURE RELIEF VENT  
F = OVEN VENT Ø50

**MOFFAT**

Australia  
www.moffat.com.au

New Zealand  
www.moffat.co.nz

Australia  
Moffat Pty Limited

Victoria/Tasmania  
740 Springvale Road  
Mulgrave, Victoria 3170  
Telephone 03-9518 3888  
Facsimile 03-9518 3833  
vsales@moffat.com.au

New South Wales  
Telephone 02-8833 4111  
nswsales@moffat.com.au

South Australia  
Telephone 03-9518 3888  
vsales@moffat.com.au

Queensland  
Telephone 07-3630 8600  
qldsales@moffat.com.au

Western Australia  
Telephone 08-9562 0263  
jberent@moffat.com.au

New Zealand  
Moffat Limited

Christchurch  
Telephone 03-389 1007  
sales@moffat.co.nz

Auckland  
Telephone 09-574 3150  
sales@moffat.co.nz

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**BLUE SEAL**

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