



## TECHNICAL SPECIFICATION SHEET FOR BLUE SEAL GAS COMBI STEAMER AC SERIES G40AC DD 40 x 1/1GN or 20 x 2/1

### General features:

- Direct steam injection system
- High efficiency heat exchanger and gas burner 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 with progressive brake mechanism
- 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
- Marine and special voltages
- LPG Version
- 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



**BLUE SEAL®**

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### Dimensions

Width	1290mm
Depth	895mm
Height	1950mm
(with flue extension)	2323mm
Weight	450kg

### Packed Dimensions

Width	1420mm
Depth	1220mm
Height	2250mm
Weight	560kg

### Shelves

1/1 GN	40
2/1 GN	20
Shelf Spacings	67mm

### 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;  
230-240V ~ 50Hz, 1P+N+E

Gas connection for Natural or  
LPG R3/4.

### Gas Connection

Nominal Gas Consumption (kW)	54
(MJ/hr)	194
Electrical Connection (kW)	1.8
Rated Current (A) (230V)	7.8

Exhaust connection to ventilation system with safety switch.

Observe regulations for gas suppliers.

IPX5 spray-proof and hose proof.

### Installation clearances

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

\*Clearance required on fixed installations for service accessibility.

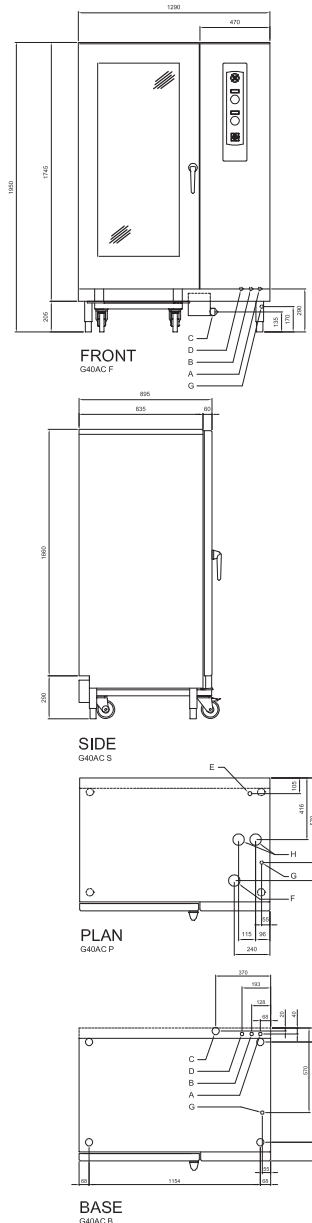
If heat sources are located near the RH side of the AC combi, ensure that a minimum distance of 400mm is maintained.

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 R $\frac{3}{4}$  (SOFTENED WATER) refer to installation manual for water treatment values.
- B = WATER CONNECTION R $\frac{3}{4}$
- C = DRAIN CONNECTION Ø50
- D = ELECTRICAL CONNECTION ENTRY
- E = HIGH/LOW PRESSURE RELIEF VENT
- F = OVEN VENT Ø80
- G = GAS SUPPLY ENTRY R $\frac{3}{4}$
- H = GAS FLUE OUTLET Ø80



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### Optional Extras

<b>SC</b>	Core temperature probe
<b>KST40</b>	Extra roll-in trolley to suit 40AC DD
<b>KPT40</b>	Plate banqueting trolley to suit 40AC DD
<b>CPT40</b>	Thermal cover for plate banqueting system to suit 40AC DD

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