



ELECTRIC

turbofan[®]

COMBI



 **BLUE SEAL[®]**

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JIT Function (Just In Time)

everything cooked and ready
to serve at the same time

Touch Screen Control

Space saving design

for front or back of house

Auto Reversing Fans

for even cooking

Automatic Cleaning

The oven you've always wanted is here.





COMBI



Powerful, clever, and
endlessly capable,

Turbofan Combi
40 Series

brings exciting new cooking
and baking possibilities to
your world.

You and your team will
wonder how on earth you
managed without it.

Let off some Creativity.

Put some steam in your Cooking.

The 40 Series offers three modes of cooking, each with its own temperature range.

Combi Steam Touch 30°C to 260°C

Nothing comes close to a Combi oven for cooking juicy, tender meat and poultry. Combining steam with convection cooking ensures even heat distribution, faster cooking (even at low temperatures), and higher moisture retention.

Convection Touch 30°C to 260°C

The 40 Series has Turbofan dependability in spades. Precise temperature control combined with high/ low speed auto-reversing fans ensures even circulation of heat throughout the oven.

Steam only Touch 30°C to 130°C

Steam only mode is the healthy way to blanch vegetables and preserve nutrients. The 40 Series ovens regulate automatically how much steam is injected into the oven to ensure vegetables retain their colour and flavour, with just the right amount of crunch.



Lift your Oven Game.

Convection, steam or both. The 40 Series range is packed with exciting new features for enhancing quality, speed, and efficiency in food service and bakery.

Autoclima®

Turbofan's answer to climate control. It regulates the percentage of humidity inside the oven for moist, juicy, and perfectly gratinated dishes.

Auto-reversing Fans

These ensure uniform cooking by sensing when it's time to change airflow direction for even heat circulation around the oven.

Eco Speed

Automatically calculates the right temperature and power level according to the type and quantity of food being cooked.



△ Multi-Point Core Temperature Probe

Standard issue on 40 Series Touch ovens, the Probe measures the internal temperature of protein while it's cooking for peace of mind that all is well on the inside.

Reheat. Regenerate

Gently bring chilled or frozen vegetables, proteins, and starch products back to life. Large portions or a single dish, the steaming and heating capabilities of the 40 Series will restore them to their perfect former selves.



One oven. Multiple dishes. Just in Time.

The Just-in-Time (JIT) function takes the guesswork out of cooking multiple dishes in high volume kitchens.

It manages the entire cooking process, telling you when to load the next tray, so everything is cooked and ready to serve at the same time.

- Consistency. Every dish is cooked precisely, regardless of food type or complexity of the recipe.
- Streamlined workflow. JIT simplifies food service, reduces stress, and eliminates the need for multiple timers and staggered cooking.
- Anyone can use JIT. It guides you through the process to make meal preparation simple for any kitchen team.





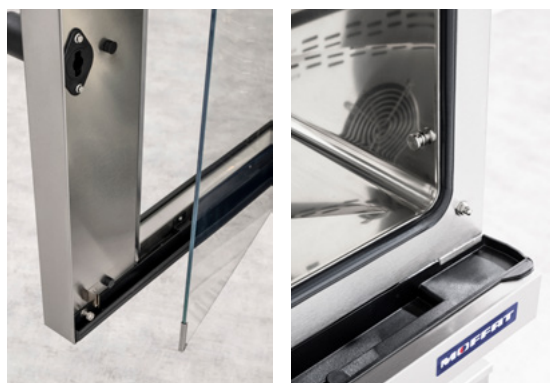
◁ **Multi-Level Plus for Precision Cooking**

Cook different products on the same shelf and set split timing for each.



◁ **Sideways Loading**

Gastronorm and Euronorm trays can be loaded sideways into the 5, 7 and 10 tray Combis for more stability and safer handling.



△ Additional door locking point on 20 and 40 roll in trolley models.

△ **Insulated Design for Safer Services**

The vented door design features a double layer of glass with an air gap in between to reduce radiant heat and make the outer glass safe to touch.

The heat reflective inner glass enhances oven efficiency by retaining more heat inside the chamber. Hinged at one end, it can be opened for easy cleaning of the surfaces between the glass layers.

Steam on Demand.

Adding steam into the chamber when you need it gives you more control to ensure consistent cooking across all trays in the oven.

Fluffy Dumplings and Perfect Grains

Turbofan controls the precise amount of steam density and saturation to ensure delicate and tricky foods are cooked to perfection.

Seafood. You Can't Overdo It

Humidity control ensures you'll never overcook your seafood. Salmon retains its silky texture, mussels open on cue, and delicate fillets are evenly cooked, moist, and tender.

The Classic Roast

Steam penetrates deep inside meat to ensure it is succulent to the core, while high oven heat roasts the skin to form a crisp, golden crust.

Vibrant Vegetables

Steam keeps vegetables colourful and tender, with just the right crunch.

Sous Vide without the Sous Vide

Turbofan's low temperature steam control simulates the prolonged, gradual cooking of protein and vegetables.



Perfect Pastries and Breads

Automatic steam injection is a boon for bakers that assists with crust formation.

Convection mode removes moisture quickly and circulates dry heat evenly for crispness and perfect browning. The 40 Series accommodates Euronorm baking trays.

Bake Air Control System

A combination of Autoclima® and Variable Fan Speed ensures that leavened goods, and other delicate bakery products, are cooked to perfection and beautifully browned.

600 x 400 trays optional >

Accommodate bakery trays with alternative shelf racks, specify at time of order.



Team up Turbofan Combi with a Turbofan P8M Prover for your bakery.





Let the Combi Take Control.

Turbofan Combi brings next level order and consistency to the engine room of your restaurant.

Multi-Function Plus enables multiple dishes to be cooked in the oven simultaneously, each with its own timer.

Autoclima continuously balances heat and humidity inside the oven, eliminating hot and cold spots to ensure even cooking across every tray.

The smart Touch Control makes it easy to programme and save your signature recipes, so anyone on the team can recreate them exactly as you intended.



Bake like an Artisan.

Turbofan's intuitive Touch Control interface empowers you to focus on the art of your craft.

Intelligent airflow, auto-reversing fans, and variable fan speeds ensure that your creations will emerge evenly browned, gently risen, and consistently spectacular.

Autoclimate's active humidity control wraps your bake in just right volume of steam for a flaky crust and a tender crumb.

Banquets.

Do the Numbers.

For slow cooking large cuts, steaming full loads, or regenerating plated meals, the Turbofan 20 and 40 Combi ovens deliver the power and control you need for high-volume cooking and service.

(JIT) Just in Time Mode

For mixed loads or plated banquets, JIT tells you when to insert each tray, so all dishes finish cooking together.

Low and Slow Intelligence

Intelligent holding minimises shrinkage, reduces energy use, and improves yield when cooking at low temperatures overnight.

Precise Climate Control

Autoclima balances humidity and heat inside the chamber for cooking precision and consistency.

Rapid Pre-heating

Reach high temperatures quickly to lift productivity during peak prep times or intense cooking phases.

Plated Regeneration and Bulk Cooking

Regenerate full trays of plated meals or bulk pans quickly and evenly - without compromising quality.

Easy Programming and Menu Planning

Touch controls are intuitive and easy to use with visual icons, timers, and guided recipes. They enable teams of varying experience to plan, minimise human error, and simplify food preparation.

Combi Touch

for the Big Jobs.

New to the 40 Series are two roll in trolley models with 20 and 40 tray capacity.



Aged Care.

Catering to the elderly requires a balance of taste, nutrition, and texture. Turbofan's steam and combi modes ensure gentle, even cooking that protects the integrity of food and allows for the preparation of texture-modified diets.

Less Equipment. More Productivity

Turbofan Touch Combi combines a range of traditional cooking appliances into one intelligent unit. Whether you're steaming, roasting, baking, slow cooking, or regenerating, the Combi does it all.

The Wizard of Bulk Prep and Plated Service

From hot-holding and plated meal regeneration to full load steaming or baking, Turbofan Combi Ovens excel in aged-care food service environments.

Streamline and Synchronise your Workflow

Multiple mealtimes, rotating staff, and high output expectations add complexity to the aged-care system. When the pressure is on, pre-programmed recipes and Just-in-Time cooking keep food service on track.

Simplified Operation

The Touch control panel allows for up to 15 programmable cycles – enabling staff with minimal training to deliver consistent quality at every service.

Hygiene on the Go

Turbofan's automatic cleaning system with selectable cycles reduces cleaning time and ensures the oven is sanitised and ready for next service.

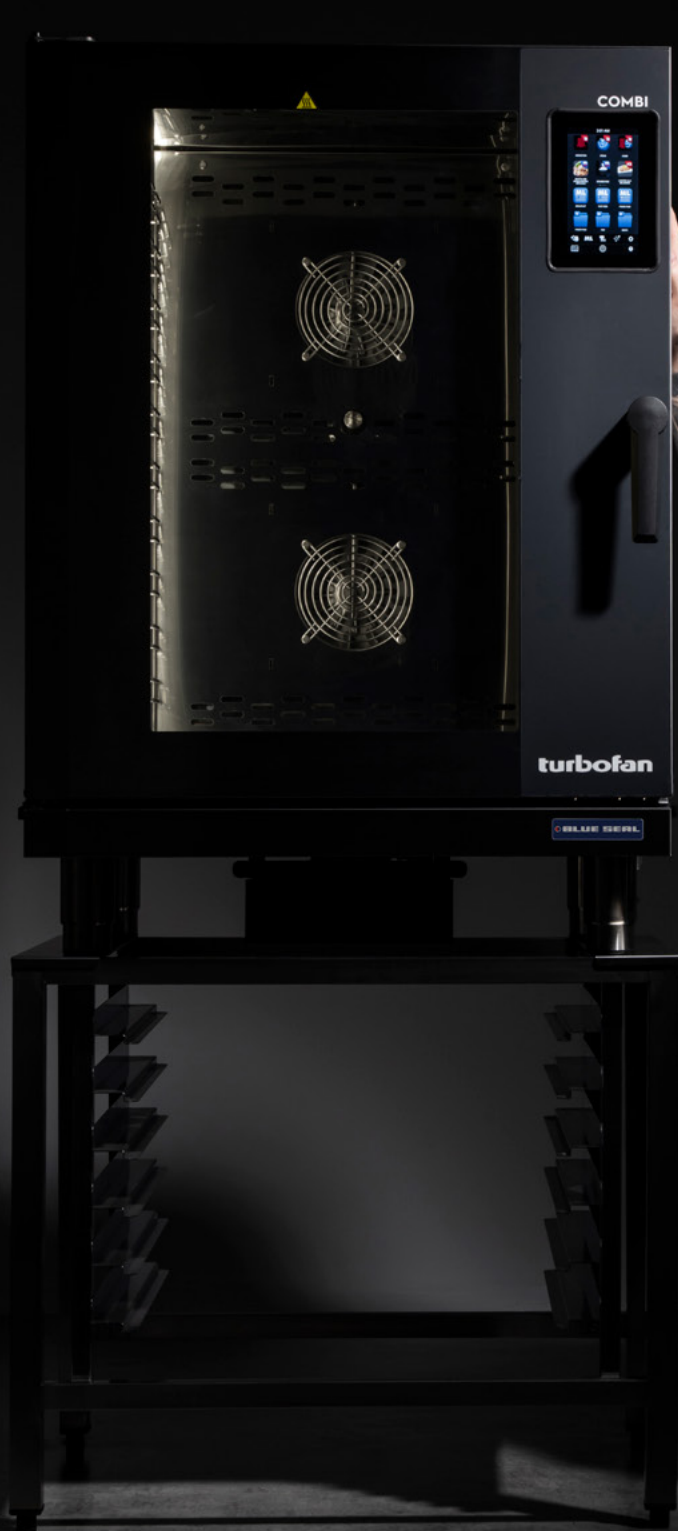


The Turbofan Combi can fit right into your kitchen lineup.

Build your Reputation with **Turbofan Combi** **40 Series**

The 40 Series will inspire you to expand your repertoire and explore new realms of cooking and baking with combi-steam.

A diverse range of capabilities packed into a streamlined, compact design ensures the Combi looks right at home out front amongst the action or out back in the engine room with the crew.



Intuitive operation.
Smart features.
Endlessly capable.

40 Series Touch Control Models

The easy and intuitive Touch technology allows users to choose from a broad range of pre-set and extensively tested recipes with optimum results, all with just a single touch. It gives you maximum versatility to choose either pre-set recipes, or to customise your own.

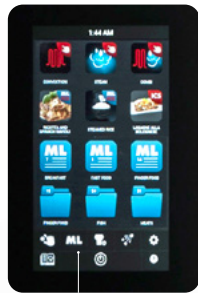
In-built Recipe Library

Touch screen models include a range of one-touch, pre-set recipes. Customise these or add your own.

All Turbofan 40 Series combination ovens share these standard features:

- Two-speed auto reversing fan (six-speed for 20 and 40 tray models)
- Electric direct steam
- Double glazed door with heat reflective glass
- LED chamber lighting
- Easy clean cooking chamber surfaces
- Adjustable door hinges to ensure tight door seal
- 100% recyclable packaging

**Compact 5, 7 and 10 tray
Touch model standard features:**



7" TOUCH CONTROL

- 1/1 GN tray capacity
- Bakery 600mm x 400mm tray compatible (requires separate side racks)
- 70mm tray spacing
- Compact 777mm width
- 7-inch-high-definition LCD colour touch screen control
- Automatic one-touch cooking
- Four-point probe for measuring internal temperature
- Bake Air Control
- Autoclima® humidity and heat control
- Multi-level plus
- LCS automatic washing system with concealed liquid detergent cartridge



EC40T5

Touch control

W 777mm x D 744mm x H 723mm
5 x 1/1 GN tray capacity
5 x 600mm x 400mm tray capacity
7.25kW heating power



EC40T7

Touch control

W 777mm x D 744mm x H 887mm
7 x 1/1 GN tray capacity
7 x 600mm x 400mm tray capacity
12.5kW heating power



EC40T10

Touch control

W 777mm x D 744mm x H 1097mm
10 x 1/1 GN tray capacity
10 x 600mm x 400mm tray capacity
14.5kW heating power

**20 and 40 tray Touch model
standard features:**



10" TOUCH CONTROL

- 1/1 GN tray capacity
- 63mm tray spacing
- Boosted pre-heating
- Fast-Dry Boosted®
- 10-inch high-definition LCD colour touch screen control
- Automatic one-touch cooking
- Night cooking - low temperature cooking and subsequent holding with minimum weight loss and low power consumption
- Four-point probe for measuring internal temperature
- Bake Air Control
- Autoclima® humidity and heat control
- Multi-level plus
- LCS automatic washing system with concealed liquid detergent cartridge
- USB connection to download HACCP data, software update and cooking programme management
- Wi-Fi connectivity
- Pastry trolley version compatible - specify at time of ordering



EC40T20

Touch control

W 892mm x D 862mm x H 1812mm
20 x 1/1 GN tray capacity
37.2kW heating power



EC40T40

Touch control

W 1102mm x D 932mm x H 1812mm
40 x 1/1 GN tray capacity
73.2kW heating power

Turbofan Combi 40 Touch Series Cooking Potential.

Food service



EC40T5



EC40T7



EC40T10



Cooking time

	Salmon Fillets 200g	30 pcs.	42 pcs.	60 pcs.	10'
	Butterflied Chicken 600g	15 pcs.	21 pcs.	30 pcs.	45'
	Chicken Schnitzel 150g	22 pcs.	31 pcs.	45 pcs.	10'
	Quiche 150g	30 pcs.	42 pcs.	60 pcs.	35'
	Prawns	50 pcs.	70 pcs.	100 pcs.	8'
	Roast Chicken 1200g	8 pcs.	16 pcs.	24 pcs.	55'
	Meat & Vegetable Skewers	36 pcs.	48 pcs.	72 pcs.	18'
	Stuffed Cannelloni 50g	100 pcs.	140 pcs.	200 pcs.	35'
	Chicken Drumsticks 150g	80 pcs.	112 pcs.	160 pcs.	30'

Bakery



EC40T5



EC40T7



EC40T10



Cooking time*

	Baguette 290g	20 pcs.	30 pcs.	40 pcs.	20'
	Mini Baguette 90g	60 pcs.	90 pcs.	120 pcs.	18'
	Mini Strudel	80 pcs.	120 pcs.	160 pcs.	20'
	Croissant	60 pcs.	90 pcs.	120 pcs.	25'
	Pain Au Chocolat	48 pcs.	72 pcs.	96 pcs.	22'
	Muffins	96 pcs.	144 pcs.	192 pcs.	20'
	Pizza by the slice 650g	8 pcs.	12 pcs.	16 pcs.	20'
	Focaccia 1200g	4 pcs.	6 pcs.	8 pcs.	24'
	Mini Savouries	96 pcs.	144 pcs.	192 pcs.	22'

* Time refers to frozen products.

A Dream to Clean.



An external hand shower on all 40 Series models provides a ready supply of hot water for wetting down the oven chamber.

Rounded edges and smooth walls prevent residue buildup inside the cooking chamber for easy wipe down.

40 Series Touch models include an automatic cleaning system with a choice of set and forget cleaning cycles. Replaceable liquid detergent cartridges do away with messy refilling and are located out of sight beneath the oven.



Turbofan Combi 40 Series Accessories



Multigrill

For consistently perfect cooking. Vast range of exclusive Combi accessories specifically designed for all types of cooking. Available in size GN 1/1 and 600 x 400 mm.

From solid and perforated trays to non-stick pans and vegetable grids - a range of optional grilling and frying accessories allows you to do much more with your 40 Series oven.



Extraction Hoods

To solve problems related to cooking fumes in visible installations in pastry shops and bakeries, the oven can be fitted with a full AISI 304 stainless steel hood with removable, dishwasher-safe labyrinth filters. Extraction with variable fan speed and electronic control with an air condensation abatement system.

Available in two versions, standard and FLAT, if there is limited space in front of the oven.



Stacking

Do you have limited operating space in your kitchen, but still need diversification and high production volumes?

No problem, the solution is to stack the following combinations.



EC40T5 / EC40T5



EC40T5 / EC40T7



EC40T5 / EC40T10



EC40T7 / EC40T7

Your World. Our Commitment.

The new Turbofan 40 Series of combination 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.

Our fully equipped on-site test kitchen offers prospective customers the opportunity to experience the new Blue Seal Turbofan Combi 40 Series first hand in a commercial cooking environment.

Demonstrations are available on request and are conducted by experienced and knowledgeable personnel.

Our experienced and highly skilled technical support staff, together with a network of over 200 field service engineers provide excellent support to customers throughout the UK and the Republic of Ireland.

For immediate access to Blue Seal's Technical Service Department, phone 0121-327-6257 between the hours of 8:30am and 5pm, Monday to Friday.

If your call is outside these hours we can direct you to a service provider in your area.

www.blue-seal.co.uk



Team up Turbofan Combi in your restaurant kitchen - shown here with the Turbofan EHTC10-L Humidified Holding Cabinet and Blue Seal Electric Chargrill, Induction Cooktop and Electric Twin Pan Fryer.



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The Spirit of Excellence