



SmartCombi SC-40G

Premium Intelligent Combination Oven • Buyer-Facing Product Specification Sheet

FRDECK SKU	OEM / MANUFACTURER MODEL	PRODUCT CATEGORY
SC-40G	SmartCombi SC-40GMU8291	Premium Intelligent Combination Oven (Combi)



BUILT FOR HIGH-OUTPUT COMMERCIAL PRODUCTION

- 20 × GN 1/1 or 10 × full sheet pans
- 10 high-strength chrome-plated rack positions
- Convection + steam + combi cooking
- 10.1" SmartChef multi-touch control
- 500 programmable recipes
- AI Future: kitchen memory, recipe ideas, cooking preferences and menu inspiration
- Wi-Fi + Bluetooth monitoring
- Automatic self-cleaning, 5 levels
- Core temperature probe
- Heavy-duty locking casters

Commercial positioning: One platform for roasting, steaming, baking, regeneration, low-temperature production and controlled humidity cooking—designed to help kitchens standardize recipes, increase batch capacity and reduce repetitive operator decisions.

CORE PRODUCT DATA

SPECIFICATION	DETAIL
Overall dimensions (W × D × H)	39.4 × 37.8 × 73.2 in (1000 × 960 × 1860 mm), including casters
Net weight	685 lbs (311 kg)
Shipping weight	760 lbs (345 kg)
Capacity	20 × GN 1/1 (530 × 325 mm) OR 10 × full sheet pans (18" × 26")
Cooking area / rack capacity	10 high-strength chrome-plated racks; 10 rack positions
Temperature range	86°F – 572°F (30°C – 300°C)
Humidity control	0 – 100% in 1% increments
Fan system	Dual reversible high-velocity fans; 5 speed levels
Preheat	Approximately 8–10 minutes to 350°F

Power, Utilities & Construction

SPECIFICATION	DETAIL
Heating system	High-efficiency gas or electric; field configurable
Gas input	85,000 BTU/hr (24.9 kW), Natural Gas / LP convertible
Electric heating version	28.5 kW, 3-phase
Voltage	120 V / 60 Hz control configuration; 230 V version available. Heating-circuit voltage must be verified on the final unit nameplate.
Phase	3-phase for the specified 28.5 kW electric heating version
Frequency	60 Hz control configuration; confirm final nameplate before installation
Amperage	NOT SPECIFIED in supplied product data. Do not infer from control voltage; final MCA/amp requirement must be taken from the delivered unit nameplate and installation documentation.
Gas connection	¾" NPT, rear
Gas pressure	NOT SPECIFIED in supplied product data. Installer must verify required inlet pressure and regulator arrangement for the delivered Natural Gas / LP configuration.
Electrical connection / plug	NOT SPECIFIED in supplied product data. Commercial hardwire/disconnect arrangement and conductor/breaker sizing must be determined from the final nameplate and local electrical code.
Water connection	¾" cold-water inlet + drain connection
Data connectivity	Wi-Fi + Bluetooth monitoring; Ethernet; USB; cloud-ready

Construction & Performance

SPECIFICATION	DETAIL
Exterior	Brushed 304 stainless steel with black glass accents
Cooking chamber	Seamless 316 stainless steel
Door	Double-glazed tempered glass; cool-touch handle; LED door lighting
Insulation	High-density multi-layer insulation
Steam generator	High-capacity boiler with automatic fill and descaling
Cooking modes	Convection, Steam, Combi, Regeneration, Low-Temperature, Sous-Vide, Delta-T, Overnight Cooking
Control system	10.1" multi-touch SmartChef interface with AI assistance
Programmability	500 programmable recipes
Mobility	Heavy-duty locking casters; 2 swivel casters with brakes

Installation, Ventilation & Clearances

SPECIFICATION	DETAIL
Required clearances	Exact minimum rear/side/top clearances are NOT specified in the supplied product data. Use the final installation manual/nameplate and applicable local code; maintain sufficient service access and door swing clearance.
Ventilation / hood	Commercial ventilation/hood requirements are site- and code-dependent and are NOT specified in the supplied data. Qualified installer must determine whether Type I/Type II or other ventilation is required for the selected gas/electric configuration and local authority requirements.
Site conditions	Level, stable floor capable of supporting approximately 685 lbs net equipment weight plus operating load; provide access for utilities, service and safe door operation.
Gas installation	Qualified gas installer; verify fuel type, inlet pressure, shutoff/regulation and local code requirements before commissioning.
Electrical installation	Qualified commercial electrician; verify final voltage, phase, frequency, ampacity, disconnect and grounding from the actual unit nameplate.

Why these fields are marked "verify": amperage, gas pressure, electrical termination and minimum clearances can change with the exact field configuration and jurisdiction. They should not be invented from a generic product listing. The buyer/installer should use the delivered unit's

nameplate and approved installation documentation for final construction.

Included Equipment, Connectivity, Compliance & Buyer Notes

INCLUDED ACCESSORIES	OPTIONAL / CONFIGURATION-DEPENDENT ACCESSORIES
• 10 high-strength chrome-plated racks • Core temperature probe • Integrated LED interior lighting • Heavy-duty locking casters • USB data/update interface	• Additional rack/pan configurations • Site-specific water treatment/filtration • Network/Ethernet infrastructure • Other accessories or service kits approved for the exact configuration

Connectivity & AI Future

SPECIFICATION	DETAIL
AI assistance	Built-in AI memory for kitchen notes, recipe ideas, cooking preferences, menu inspiration and evolving smart-oven assistance.
Wi-Fi / Bluetooth	Real-time performance monitoring capability; exact connected functions depend on installed software, network and configuration.
Recipe intelligence	Use approved recipes as the production baseline; AI can support ideation and organization but does not replace chef validation, HACCP controls or food-code requirements.
USB / Ethernet / cloud-ready	Supports specified data/update and connected-kitchen architecture; use approved interfaces and software only.

Certifications, Listings & Warranty

SPECIFICATION	DETAIL
Specified certifications / listings	NSF/ANSI 4; UL/cUL Listed; CSA; Energy Star commercial oven compliant; HACCP data logging capable / FDA Food Code compatible.
Warranty	3 years parts & labor; 7 years steam generator/heat exchanger parts; lifetime stainless exterior and cooking chamber against corrosion.

Model & Configuration Notes

- Buyer-facing FRDECK SKU: **SC-40G**.
- OEM/manufacture model reference in the supplied product specification: **SmartCombi SC-40GMU8291**.
- The supplied rear identification plate uses **MODEL: SmartCombi SC-40G** and **SERIAL NO: SC-40GMU8291**.
- Gas/electric heating is described as field configurable. Confirm the actual delivered configuration before purchase, installation or utility design.
- Natural Gas / LP conversion is specified for the gas version; final fuel configuration must be confirmed on the delivered unit.
- 28.5 kW electric power is specified as 3-phase; final electrical requirements must be confirmed from the nameplate.

BUYER / INSTALLER ACTION ITEMS

Before PO / site design	Confirm final fuel configuration, voltage, phase, frequency, gas pressure, electrical ampacity, termination, clearances, ventilation/hood design and utility capacity with FRDECK and the qualified installer.
Before delivery	Confirm doorway/access route, floor loading, service access, water/drain routing and network requirements.
At commissioning	Record serial number, final nameplate data, utility readings, recipe library, network setup and service contact.

SPECIFICATIONS SUBJECT TO CHANGE. Dimensions, performance, electrical/gas requirements, software features, certifications, accessories and configuration details may be revised without notice. This sheet is a buyer-facing summary and does not replace the final equipment nameplate, approved installation instructions, local code requirements or the applicable warranty terms. Confirm all critical utility and installation data before purchase and installation.



FRDECK EQUIPMENT SOLUTIONS LLC
 Commercial Foodservice Equipment
Sales: sales@frdeckequipmentsolutions.com
Product: SmartCombi SC-40G
Serial reference: SC-40GMU8291
MADE IN USA