

Specification

CombiMaster® Plus CMP marine version 201 E (20 x 1/1 GN)

Reference number:



ClimaPlus



Climate management - humidity measurement, 5-stage setting and regulation

Combi-Steamer mode



Steam between 30 °C and 130 °C



Hot-air from 30 °C-300 °C



Combination of steam and hot-air
30 °C-300 °C

Description

- Hot-air steamer (combi-steamer mode) conforming to DIN 18866 for most of the cooking methods used in commercial kitchens for the optional use of steam and hot-air, individually, in succession or in combination.

Working safety

- Cleaning and rinse aid tabs (solids) for maximum operational safety
- HACCP data output and software update via integral USB port
- Safety temperature limiter for steam generator and hot-air heating
- VDE approved for unsupervised operation
- Maximum rack height 5 ¼ ft. / 1.60 m when original stand used
- Maximum rack height 5 ¼ ft. / 1.60 m
- Integral fan impeller brake
- Approved by Germanische Lloyd and USPHS

Operation

- Mode selector control for cooking modes, separate controls for temperature, core temperature and time settings
- LED illuminated display, visible from a distance
- Clear control panel

Cleaning, care and operational safety

- 3 automatic cleaning programs
- Diagnostic system with automatic service notices displayed
- Menu-guided user descaling program

Features

- USB port
- Probe for core temperature measurement
- Individual programming of 100 cooking programs each with up to 6 steps
- 5 fan air speeds, programmable
- Integral, maintenance-free grease extraction system with no additional grease filter
- Cool-down function for fast cabinet fan cooling
- High-performance fresh steam generator
- Automatic, active rinsing and drainage of steam generator by pump
- Automatic adaptation to the installation location (height, climate, etc.)
- Seamless hygienic cooking cabinet with rounded corners, cabinet with splash guard - stops water from spilling out
- Mobile oven rack (rail spacing 2 1/2" / 63 mm) with tandem castors, wheel diameter 5" / 125 mm)
- Handle mount for mobile oven rack
- Cooking cabinet door with integral sealing mechanism
- Material inside and out 304 (DIN 1.4301) stainless steel
- Hand shower with automatic retracting system
- Separate solenoid valves for normal and softened water
- Fixed waste water connection conforming to SVGW requirements where permitted
- Splash and hose-proof to IPX 5
- Demand-related energy supply
- Lengthwise loading for 12"x20" or 1/1, 1/2, 2/3, 1/3, 2/8 GN accessories
- Temperature unit is selectable in °C or °F
- Dynamic air mixing
- Adjustable door immobiliser for fixing the cooking cabinet door, even during rough sea crossings
- Stainless steel feet on units
- Special grid shelves with locks prevent the Gastronorm accessories from slipping out

Approval/Labels



Planner/Designer:



Specification/Data sheet

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Technical Info

Lengthwise loading for:	1/1, 1/2, 2/3, 1/3, 2/8 GN	Weight (gross):	300 kg	"Steam" connection:	36 kW	
Capacity (GN-container/grids):	20 x 1/1 GN	Water connection (pressure hose):	3/4" / d 1/2"	"Hot-air" connection:	36 kW	
Number of meals per day:	150-300	Water pressure (flow pressure):	150-600 kPa / 0,15-0,6 Mpa / 1,5 - 6 bar	Mains connection	Breaker Size / (amp draw)	Cable crossection
Height:	1895 mm	Water drain:	DN 50 mm	3 NAC 400V	3 x 63 A	5 x 10 mm²
Weight (net):	254 kg	Connected load electric :	37 kW	50/60Hz		
				Other voltage on request!		

Installation

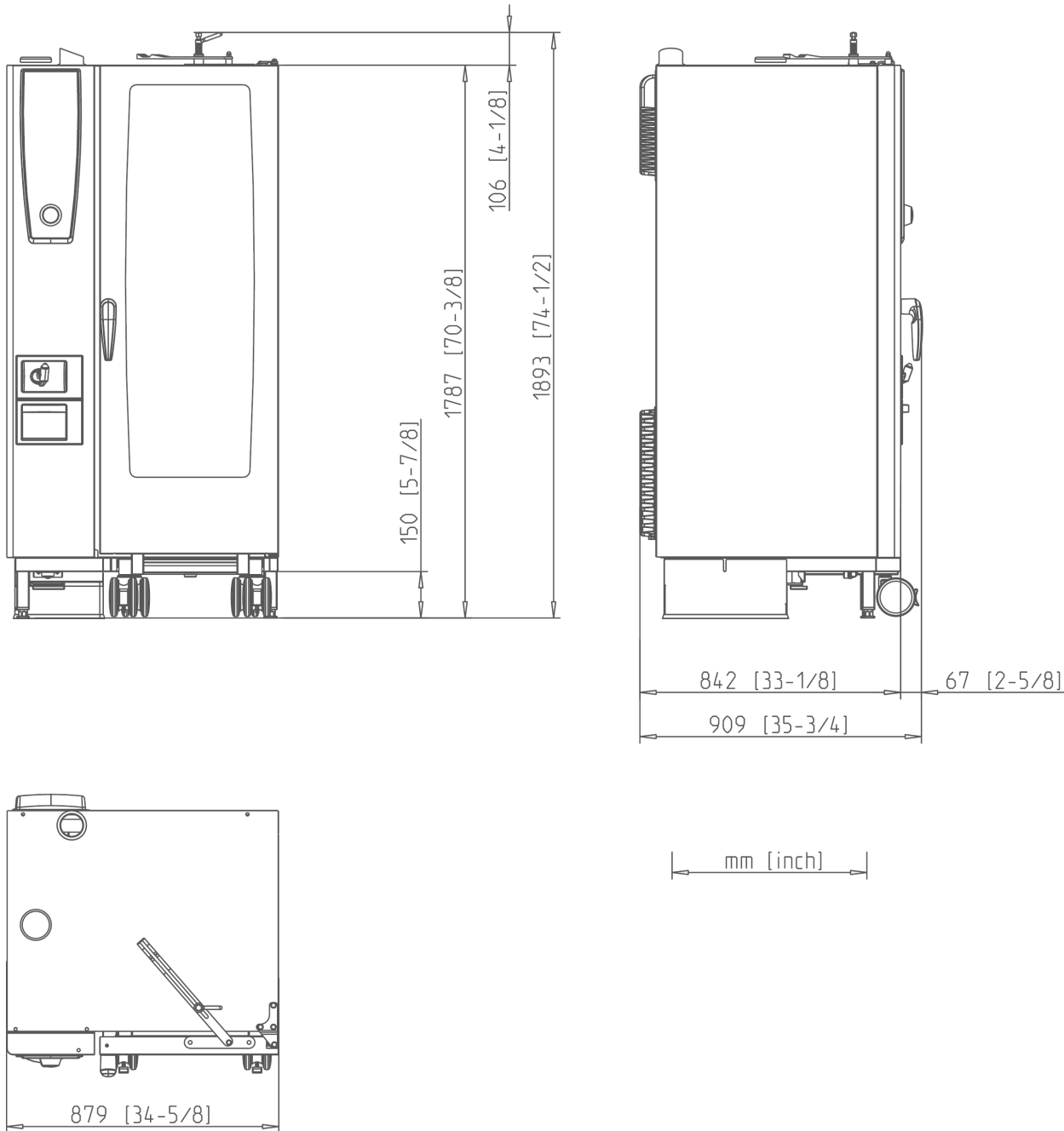
- Attention: Copper wiring only!
- Recommended left hand clearance for service and maintenance 20" / 500 mm. It must be a minimum of 14" / 350 mm if heat sources are affecting the left side of the unit
- Installations must comply with all local electrical, plumbing and ventilation codes

Options

- Security version/prison version
- Sous-Vide core temperature probe
- Interface Ethernet
- Safety door lock
- Externally attached core temperature probe
- Mobile oven rack
- Lockable control panel
- Connection to energy optimising systems + Potential free contact for operation indication included
- Special voltages
- Unit with mobile oven rack for bakers
- Mobile with castors
- Control panel protection

Accessories

- GN Containers, Trays, Grids
- Thermocover
- UltraVent® Plus condensation hood with special filter technology
- UltraVent® condensation hood
- Mobile oven rack for bakers
- Ramp for mobile oven rack
- Lamb and suckling pig spit



1. Common water supply (cold water) "Single" water connection as shipped 2. Water supply cold water / condensate "Split" water connection 3. Water supply cold / Treated "Split" water connection 4. Water drain 5. Electrical connection wire entrance 6. Chassis Ground connection 7. Steam Vent pipe DN 3" / 78 mm 8. minimum distance 2" / 50 mm 9. Measurements in mm (inch)