

# Specification

## CombiMaster® Plus marine version 61/101 E (16 x 1/1 GN)

Reference number:



### Description

- 2 individual units (Combi-Steamer Mode) for most cooking methods, with optional use of steam and hot-air, separately, sequentially or combined.

### Working 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
- Integral fan impeller brake

### Combi-Duo / Stacking Kit

- Unit feet 6" / 150 mm

### 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

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

### Features

- USB Interface
- 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
- Separate solenoid valve for treated and cold water up to 85 °F (30 °C)
- 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.)
- Unit door with rear-ventilated double-glass panel and hinged inner panel
- Seamless hygienic cooking cabinet with rounded corners, cabinet with splash guard - stops water from spilling out
- Removable, swivelling grid shelves (distance between rails 2 5/8" / 68 mm)
- 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" (1/1, 1/2, 2/3, 1/3, 2/8 GN) accessories
- Temperature unit is selectable in °C or °F
- Dynamic air mixing

### 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

### Approval/Labels



Planner/Designer:



# Specification/Data sheet

Wed Nov 26 03:35:28 CET 2014

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### Technical Info

<b>Lengthwise loading for:</b>	1/1, 1/2, 2/3, 1/3, 2/8 GN
<b>Capacity (GN-container/grids):</b>	16 x 1/1 GN
<b>Number of meals per day:</b>	110-230
<b>Width:</b>	33 5/8 inch / 853 mm
<b>Depth:</b>	37 5/8 inch / 956 mm
<b>Height:</b>	77 1/8 inch / 1958 mm

<b>Weight (net):</b>	508 lbs / 231 kg
<b>Weight (gross):</b>	583 lbs / 265 kg
<b>Water connection (pressure hose):</b>	3/4" / d 1/2"
<b>Water pressure (flow pressure):</b>	150-600 kPa / 0,15-0,6 Mpa / 1,5 - 6 bar
<b>Water drain:</b>	DN 50 mm
<b>Connected load electric (top/bottom):</b>	11 kW / 18,6 kW

<b>"Steam" connection (top/bottom):</b>	9 kW / 18 kW	
<b>"Hot-air" connection (top/bottom):</b>	10,3 kW / 18 kW	
<b>Mains connection</b>	<b>Breaker Size / (amp draw)</b>	<b>Cable crossection</b>
3 NAC 400V	3x16A/3x32A	5x2,5mm <sup>2</sup> /5x4mm <sup>2</sup>
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
- Left hinged door
- 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 "Sicotronic" + Potential free contact for operation indication included
- Control panel protection

### Accessories

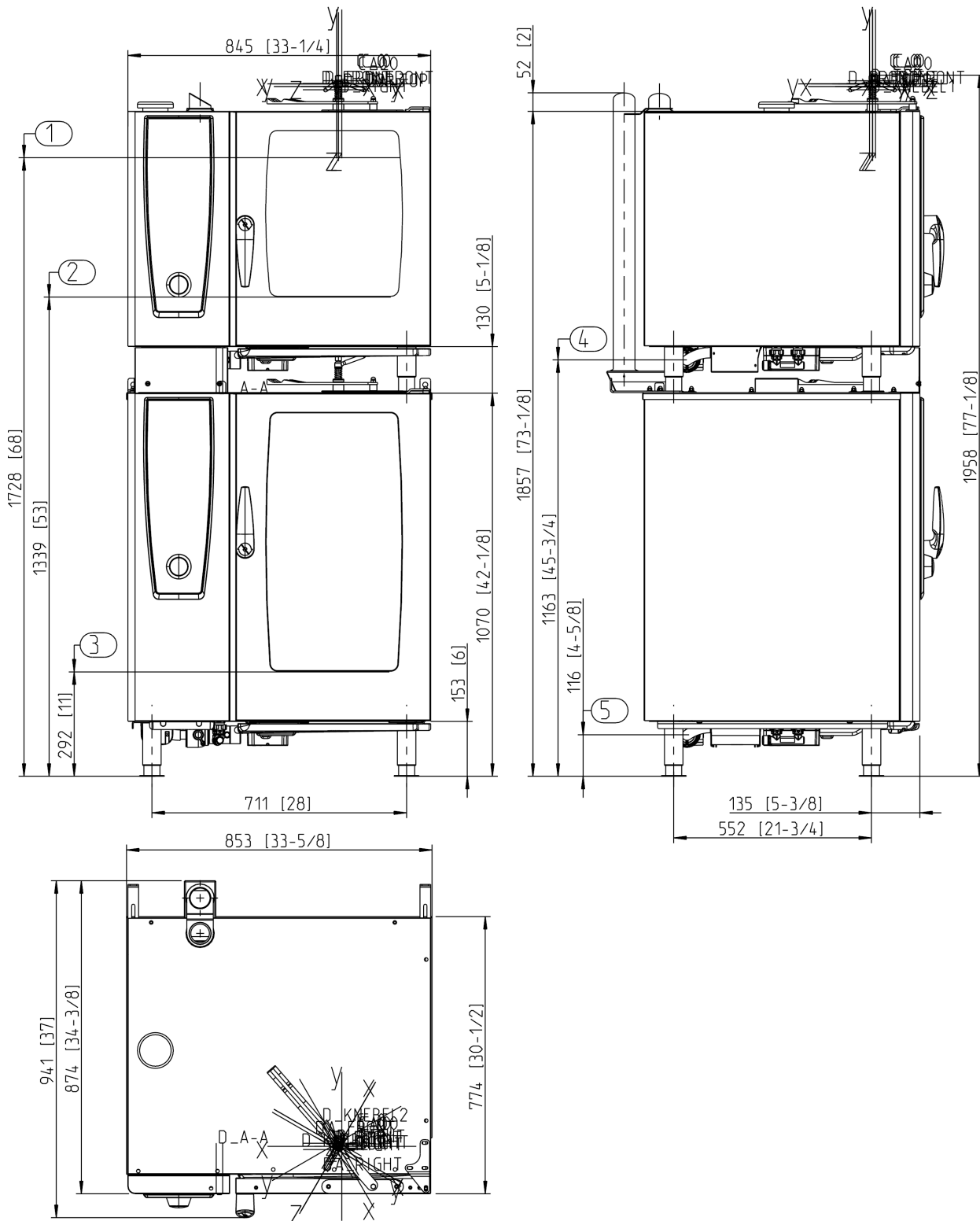
- GN Containers, Trays, Grids
- Thermocover
- Transport Trolley
- Exhaust hood
- UltraVent® Plus condensation hood with special filter technology
- UltraVent® condensation hood
- Combi-Duo kits for 2 units stacked
- KitchenManagement System
- Heat shield for left hand side panel
- Superspike (poultry grids), CombiGrill®
- Hinging rack for bakers or butchers
- Mobile oven rack and hinging rack for bakers
- Special Cleaner and Grill Cleaner
- Grease drip container
- Mobile plate rack

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We reserve the right to make technical improvements



1. upper rack 2. Run-in rail top 3. Run-in rail bottom 4. Water drain top 5. Water drain bottom