

# Specification

## CombiMaster® Plus CMP marine version 62/102 E (16 x 2/1 GN - 32 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

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

### 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
- Maximum rack height 5 ¼ ft. / 1.60 m when original stand used
- Integral fan impeller brake
- Approved by Germanische Lloyd and USPHS

### 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

- 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
- 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.)
- 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 18"x26" or 2/1, 1/1 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

Thu Aug 23 09:42:00 CEST 2018

## CombiMaster® Plus CMP marine version 62/102 E (16 x 2/1 GN - 32 x 1/1 GN)

### Technical Info

**Lengthwise loading for:** 2/1, 1/1 GN  
**Capacity (GN-container/ grids):** 16 x 2/1 GN / 32 x 1/1 GN  
**Number of meals per day:** 210-460  
**Height:** 1958 mm  
**Weight (net):** 329 kg  
**Weight (gross):** 382 kg

**Water connection (pressure hose):** 3/4" / d 1/2"  
**Water pressure (flow pressure):** 150-600 kPa / 0,15-0,6 Mpa / 1,5 - 6 bar  
**Water drain:** DN 50 mm  
**Connected load electric (top/bottom):** 22,3 kW / 36,7 kW  
**"Steam" connection (top/bottom):** 18 kW / 36 kW

**"Hot-air" connection (top/bottom):** 21,8 kW / 36 kW

Mains connection	Breaker Size / (amp draw)	Cable crossection
3 NAC 400V 50/60Hz	3x32A/3x63A	5x4mm <sup>2</sup> /5x10mm <sup>2</sup>
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
- Lockable control panel
- Control panel protection

### Accessories

- GN Containers, Trays, Grids
- Thermocover
- Transport Trolley
- UltraVent® condensation hood
- Combi-Duo kits for 2 units stacked
- Grease drip container

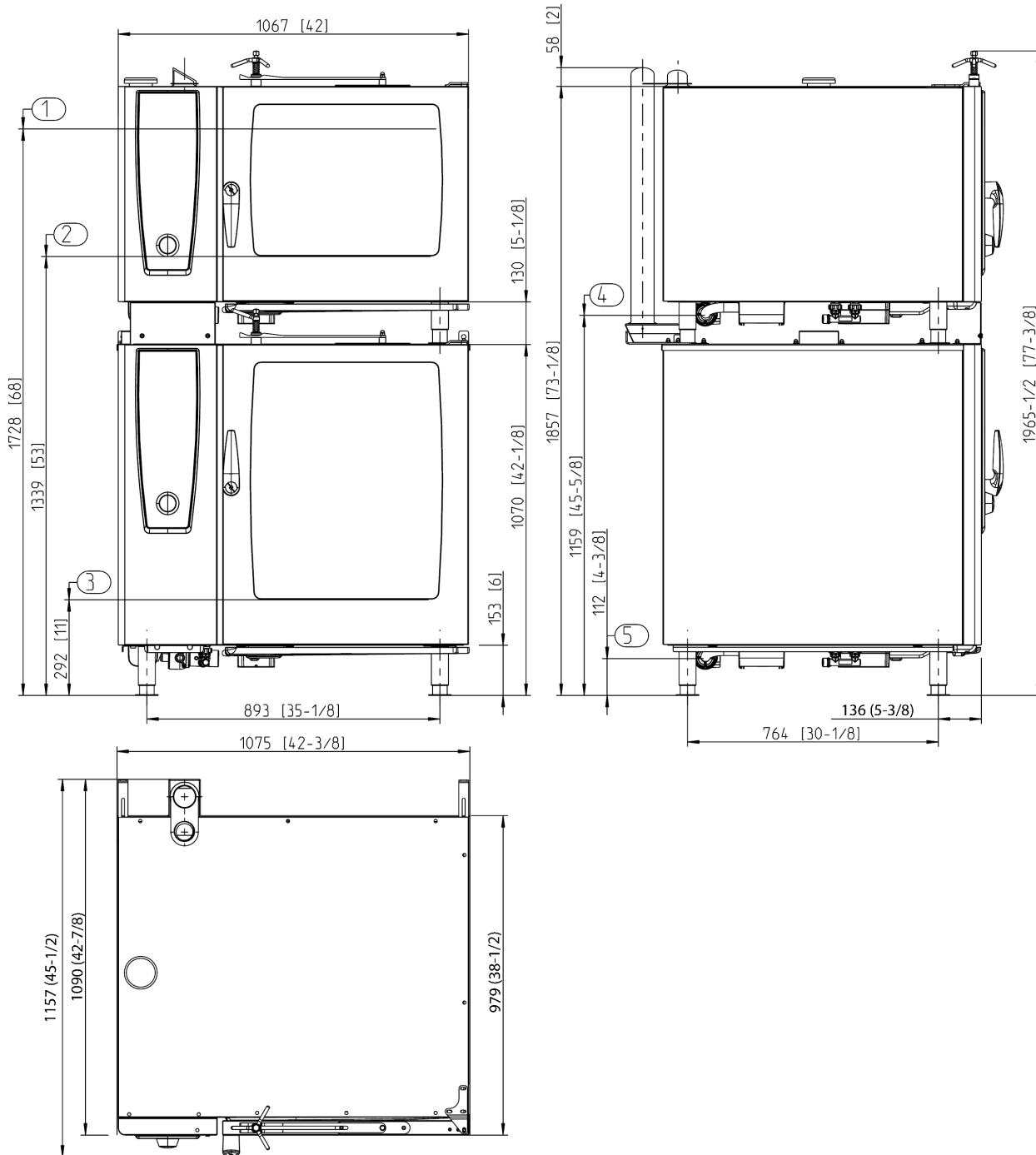
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We reserve the right to make technical improvements

## CombiMaster® Plus CMP marine version 62/102 E (16 x 2/1 GN - 32 x 1/1 GN)



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