Specification

CombiMaster® Plus CMP marine version XS 6 ⅔/XS 6 ⅔ E (12 x 2/3 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
• Door handle with right/left and slam function
• 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
• Rear-ventilated triple-glazed cooking cabinet door, two hinged inside panes (for easy cleaning) with a special heat-reflecting coating
• Unit base with surrounding seal
• LED cooking cabinet lighting - energy-saving, durable and low-maintenance
• 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
• Material inside and out 304 (DIN 1.4301) stainless steel
• Hand shower with automatic retracting system
• Fixed waste water connection conforming to SVGW requirements where permitted
• Splash and hose-proof to IPX 5
• 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
• Securing means for fixing the units to the floor, plus two retaining brackets for fixing to the ship wall
• Special grid shelves with locks prevent the Gastronorm accessories from slipping out

Approval/Labels

Planner/Designer:

Technical Info

Lengthwise loading for:	2/3, 1/2, 1/3 GN	**Weight (gross):**	164 kg	**"Steam" connection (top/ bottom):**	5,4 kW / 5,4 kW	
Capacity (GN-container/ grids):	12 x 2/3 GN	**Water connection (pressure hose):**	3/4" / d 1/2"	**"Hot-air" connection (top/bottom):**	5,4 kW / 5,4 kW	
Number of meals per day:	40-160	**Water pressure (flow pressure):**	150-600 kPa / 0,15-0,6 Mpa / 1,5 - 6 bar			
Width:	661 mm					
Depth:	706 mm	**Water drain:**	DN 40 mm			
Height:	1353 mm	**Connected load electric (top/bottom):**	5,7 kW / 5,7 kW			
Weight (net):	124 kg					

Mains connection	**Breaker Size / (amp draw)**	**Cable crossection**
3 NAC 400V 50/60Hz	2 x 3x10A	2 x 5x1,5mm²

Other voltage on request!

Installation

- Attention: Copper wiring only!
- Recommended left hand clearance for service and maintanance 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

- Interface Ethernet
- Safety door lock

Accessories

- UltraVent XS condensation hood
- GN Containers, Trays, Grids
- UltraVent Plus XS condensation hood

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1. upper rack 2. Water drain top 3. Water drain bottom

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We reserve the right to make technical improvements