

Specification

CombiMaster® Plus 102 G (10 x 18 x 26 inch / 20 x 12 x 20 inch)

Reference number:



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

- 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
- Integral fan impeller brake
- Door handle with right/left and slam function

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
- 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
- Splash and hose-proof to IPX 5
- Demand-related energy supply by means of modulating, low-noise high-performance blower burner system
- Lengthwise loading for 18"x26" or 2/1, 1/1 GN accessories
- Temperature unit is selectable in °C or °F
- Height-adjustable feet
- Dynamic air mixing

ClimaPlus



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

Combi-Steamer mode



Steam between 85-265 °F (30-130 °C)



Hot-air from 85-575 °F (30-300 °C)



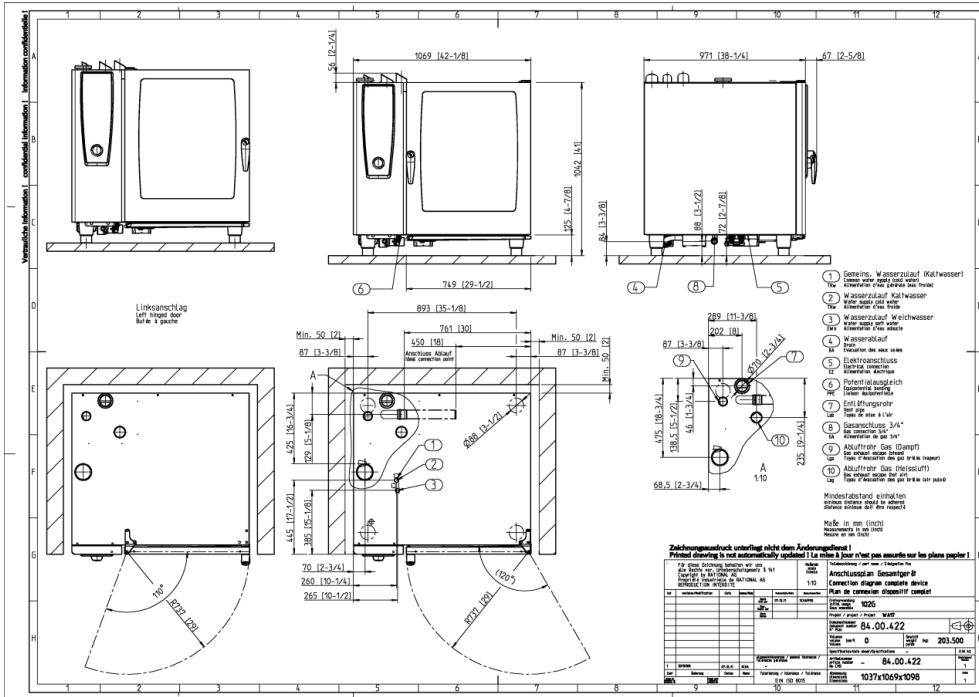
Combination of steam and hot-air
85-575 °F (30-300° C)

Approval



Planner:

CombiMaster® Plus 102 G (10 x 18 x 26 inch / 20 x 12 x 20 inch)



1. Common water supply (cold water)
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 2 3/4" / 70 mm
8. Gas connection 3/4" NPT
9. Steam burner exhaust pipe
10. Hot-air burner exhaust pipe
11. minimum distance 2" / 50 mm
12. Measurements in mm (inch)

Technical Info

Pan capacity: 10 x 18 x 26 inch / 20 x 12 x 20 inch

Number of meals per day: 150-300

Width: 42 inch / 1.069 mm

Depth: 38 1/4 inch / 971 mm

Height: 41 inch / 1.042 mm

Weight (net): 434.5 lbs / 197.5 kg

Weight (gross): 478.5 lbs / 217.5 kg

Cubing packing: 60.3 cu.ft. (1.71 m³)

Freight class: 85, F.O.B

Water connection (pressure hose): 3/4" NPS for 1/2" ID pressure hose (Garden hose)

Water pressure (flow pressure): 21-87 psi approx 5 gpm max flow

Note water supply: Connect to drinking water only

Water drain: 2 in (50 mm) O.D. (outsider diameter) Non-Threaded stainless outlet. Coupling adapter included for attachment to 2 in copper.

Note water drain: Connect only to 2" steam temperature resistant pipe

Notice: Dedicated circuit breaker required. Do not use fuses. Dedicated ground wire required.

Gas supply/connection: 3/4" (NPT)

Rated thermal load 168,000 BTU (45 kW)

Liquid gas LPG total: kW

Rated thermal load 168,000 BTU (45 kW)

Liquid gas LPG "Hot-air": kW

Rated thermal load 149,000 BTU (40 kW)

Liquid gas LPG "Steam": kW

Rated thermal load 168,000 BTU (45 kW)

natural gas total: kW

Rated thermal load 149,000 BTU (40 kW)

natural gas "Steam": kW

Rated thermal load 168,000 BTU (45 kW)

natural gas "Hot-air": kW

Connected load electric : 0,8 kW

Mains connection	Breaker Size / (amp draw)	Cable crossection
2 AC 240V	2x15 A (3.33 amps)	6-15P
2 AC 208V	2x15 A (3.85 amps)	6-15P

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
- Special voltages
- Control panel protection

Accessories

- GN Containers, Trays, Grids
- Stands / Cabinets
- Transport Trolley
- KitchenManagement System
- Heat shield for left hand side panel
- Superspike (poultry grids), CombiGrill®
- Special Cleaner and Grill Cleaner
- Grease drip container
- Mobile plate rack
- Thermocover
- Catering kit
- Descaler chemical, descaling pump