

Specification

CombiMaster® Plus 61 E (6 x 12 x 20 inch / 6 x 13 x 18 inch)

Reference number:



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)

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

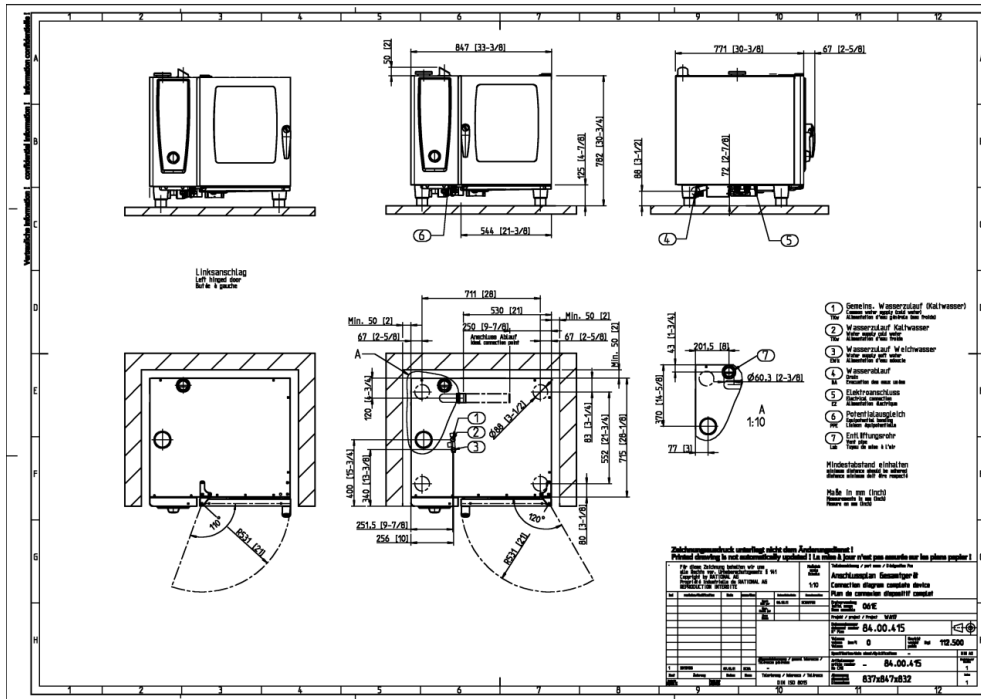
- USB Interface
- Probe for core temperature measurement
- Individual programming of 100 cooking programs each with up to 6 steps
- 5 fan air speeds, programmable
- Integral, maintenance-free grease extraction system with no additional grease filter
- Cool-down function for fast cabinet fan cooling
- 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
- 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
- Height-adjustable feet
- Dynamic air mixing

Approval



Planner:

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1. Common water supply (cold water)
2. "Single" water connection as shipped
3. Water supply cold water / condensate "Split" water connection
4. Water drain
5. Electrical connection wire entrance
6. Chassis Ground connection
7. Steam Vent pipe DN 2 3/8" / 60 mm
8. minimum distance 2" / 50 mm
9. Measurements in mm (inch)

Technical Info

Pan capacity:	6 x 12 x 20 inch / 6 x 13 x 18 inch
Number of meals per day:	30-80
Width:	33 1/4 inch / 847 mm
Depth:	30 3/8 inch / 771 mm
Height:	30 3/4 inch / 782 mm
Weight (net):	232 lbs / 105.5 kg
Weight (gross):	265 lbs / 120.5 kg
Cubing packing:	30.6 cu.ft. (0.87 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:

Water drain:

Note water drain:

Notice:

Connect to drinking water only
2 in (50 mm)
O.D. (outsider diameter) Non-Threaded stainless outlet. Coupling adapter included for attachment to 2 in copper.
Connect only to 2" steam temperature resistant pipe
Dedicated circuit breaker required.
Do not use fuses.
Dedicated ground wire required.

Connected load electric : 11,1 kW
"Steam" connection: 9 kW
"Hot-air" connection: 10.6 kW

Mains connection	Breaker Size / (amp draw)	Cable crossection
3 AC 208V	3x35A (30.8 amps)	#8
3 AC 480V	3x25A (15.8 amps)	#14
3 AC 240V	3x40A (35.5 amps)	#8
2 AC 240V	2x70A (61.5 amps)	#4
2 AC 208V	2x60A (53.4 amps)	#4
3 AC 440V	3x20A (14.6 amps)	#14
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

- Marine version
- 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
- UltraVent® condensation hoods with smoke filter
- KitchenManagement System
- Heat shield for left hand side panel
- Superspike (poultry grids), CombiGrill®
- Special Cleaner and Grill Cleaner
- Grease drip container
- Mobile plate rack
- Wall Bracket for securing
- Thermocover
- Catering kit
- Descaler chemical, descaling pump

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We reserve the right to make technical improvements