

Specification

CombiMaster® Plus 101 G (10 x 1/1 GN)

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 with pictograms for operation

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 50 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 68 mm)
- Material inside and out 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 by means of modulating, low-noise high-performance blower burner system
- Lengthwise loading for 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

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



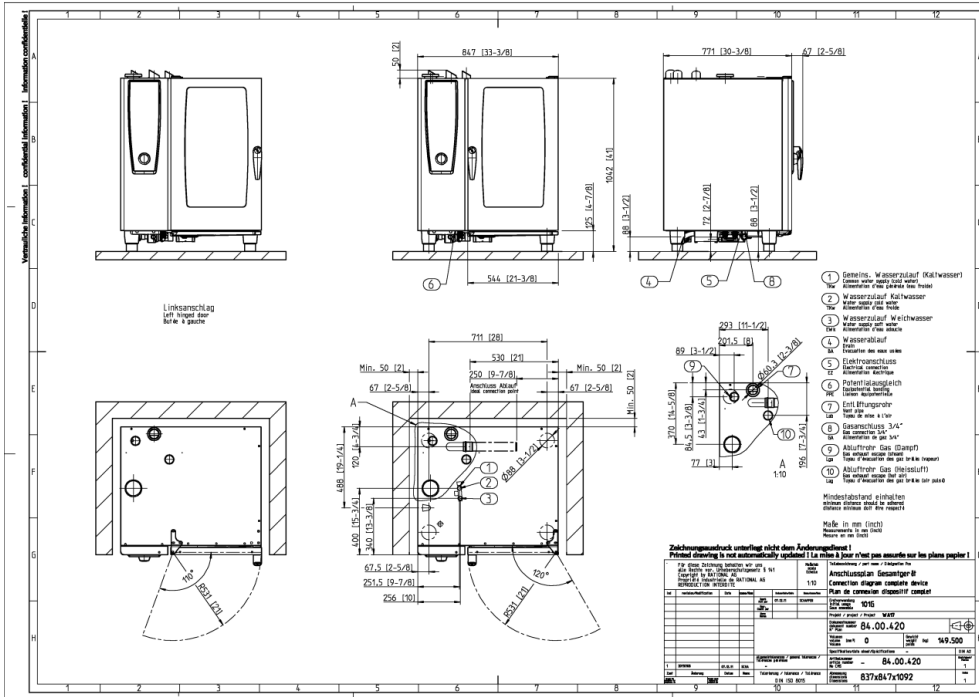
Combination of steam and hot-air
30 °C-300 °C

Approval



Planner:

CombiMaster® Plus 101 G (10 x 1/1 GN)



1. Common water supply (cold water)
2. "Single" water connection as shipped
3. Water supply cold water / condensate "Split" water connection
4. Water supply cold / Treated "Split" water connection
5. Water drain
6. Electrical connection wire entrance
7. Chassis Ground connection
8. Steam Vent pipe DN 2 3/8" (60 mm)
9. Gas connection 3/4" NPT
10. Steam burner exhaust pipe
11. Hot-air burner exhaust pipe
12. minimum distance 2" (50 mm)
13. Measurements in mm (inch)

Technical Info

Lengthwise loading for:	1/1, 1/2, 2/3, 1/3, 2/8 GN
Capacity (GN-container/ grids):	10 x 1/1 GN
Number of meals per day:	80-150
Width:	33 1/4 inch (847 mm)
Depth:	30 3/8 inch (771 mm)
Height:	41 inch (1.042 mm)

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:	0,5 kW
Weight (net):	315,5 lbs (143,5 kg)
Weight (gross):	356,5 (162 kg)
Gas supply/connection:	3/4" (NPT)
Rated thermal load	82,000 BTU (22 kW)
Liquid gas LPG total:	
Rated thermal load	75,000 BTU (20 kW)
Liquid gas LPG "Steam":	

Rated thermal load	82,000 BTU (22 kW)
Liquid gas LPG "Hot-air":	
Rated thermal load	82,000 BTU (22 kW)
natural gas total:	
Rated thermal load	75,000 BTU (20 kW)
natural gas "Steam":	
Rated thermal load	82,000 BTU (22 kW)
natural gas "Hot-air":	

Mains connection	Breaker Size / (amp draw)	Cable crosssection
1 NAC 230V	1 x 16 A	3 x 2,5 mm ²
50/60Hz		
Other voltage on request		

Installation

- The left-hand gap must be a minimum of 350 mm if heat sources are acting on 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
- Hand shower with automatic retracting system
- Lockable control panel
- Connection to energy optimising systems "Sicotronic" + Potential free contact for operation indication included
- Special voltages

Accessories

- GN Containers, Trays, Grids
- Stands / Cabinets
- Thermocover
- Transport Trolley
- Exhaust hood
- UltraVent® condensation hood
- Combi-Duo kits for 2 units stacked
- KitchenManagement System
- Heat shield for left hand side panel
- Superspikes (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
- Draft diverter
- Catering kit

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We reserve the right to make technical improvements