

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

Specification

CombiMaster® Plus 62 E (6 x 2/1 - 12 x 1/1 GN)

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 1/4 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
- Lengthwise loading for 2/1, 1/1 GN accessories
- Temperature unit is selectable in °C or °F
- Height-adjustable feet
- Dynamic air mixing



















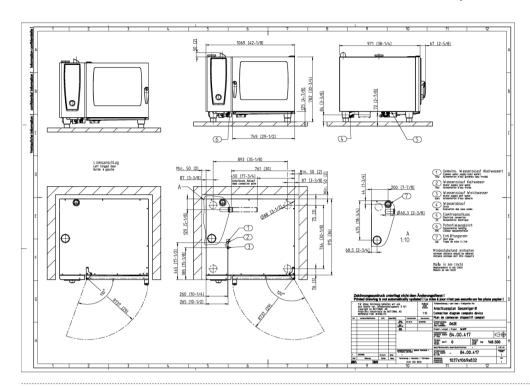






Specification/Data sheet

CombiMaster® Plus 62 E (6 x 2/1 - 12 x 1/1 GN)



- 1. Common water supply (cold water) "Single" water connection as shipped
- 2. Water supply cold water / condensate "Split" water connection 3. Water supply cold / Treated "Split"
- water connection
- 4. Water drain
- 5. Electircal connection wire entrance
- State of the content of the con
- 9. Measurements in mm (inch)

Technical Info

Lengthwise loading for: Capacity (GN-container/

grids): Number of meals per

day:

Width:

42 inch (1.069 mm) Depth: 38 1/4 inch (971

mm)

GN

60-160

2/1, 1/1 GN

6 x 2/1 GN / 12 x 1/1

Height:

Water connection (pressure hose):

Water pressure (flow pressure):

Water drain: Connected load: 30 3/4 inch (782

mm) 3/4" / d 1/2"

150-600 kPa / 0,15-0,6 Mpa / 1,5 -6 bar

DN 50 mm 22,3 kW

"Steam" connection: 18 kW

Weight (net): 311,5 lbs (141,5 kg) Weight (gross): 354 lbs (161 kg)

Mains Breaker Size / Cable (amp draw) connection crossection 3 NAC 400V 3 x 32 A 5 x 4 mm² 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

- 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
- Hand shower with automatic retracting system
- · Lockable control panel
- Connection to energy optimising systems "Sicotronic" + Potential free contact for operation indication included
- Special voltages
- · external signal unit connection

Accessories

- · GN Containers, Trays, Grids
- Stands / Cabinets
- Thermocover
- **Transport Trolley**
- Exhaust hood
- UltraVent® Plus condensation hood with special filter technology UltraVent® condensation hood
- Combi-Duo kits for 2 units stacked
- KitchenManagement System
- Heat shield for left hand side panel
- Superspike (poultry grids), CombiGrill® Special Cleaner and Grill Cleaner
- Grease drip container
- Mobile plate rack
- Catering kit

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We reserve the right to make technical improvements