

Specification

CombiMaster® Plus 201 E (20 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)
- Integral fan impeller brake

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
- Mobile oven rack (rail spacing 63 mm) with tandem castors, wheel diameter 125 mm
- Handle mount for mobile oven rack
- Cooking cabinet door with integral sealing mechanism
- 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 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



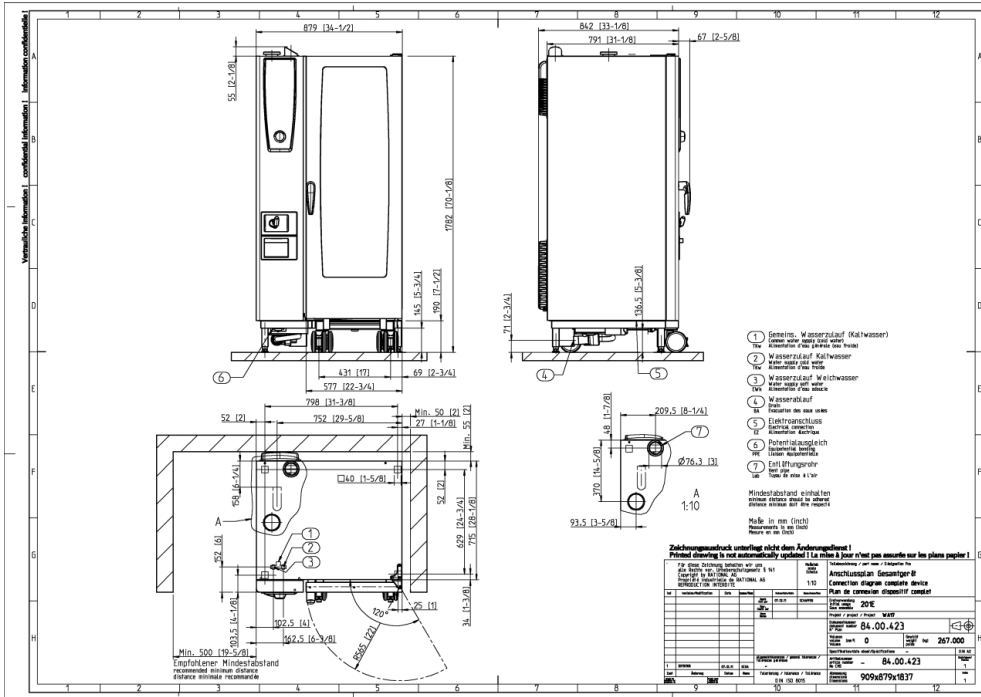
Combination of steam and hot-air
30 °C-300 °C

Approval



Planner:

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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 3" (78 mm)
8. minimum distance 2" (50 mm)
9. Measurements in mm (inch)

Technical Info

Lengthwise loading for: 1/1, 1/2, 2/3, 1/3, 2/8 GN

Capacity (GN-container/ grids): 20 x 1/1 GN

Number of meals per day: 150-300

Width: 34 1/2 inch (879 mm)

Depth: 31 1/8 inch (791 mm)

Height: 70 1/4 inch (1.782 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: 37 kW

"Steam" connection: 36 kW

Weight (net): 570 lbs (259 kg)

Weight (gross): 619 lbs (281,5 kg)

Mains connection: 3 NAC 400V 50/60Hz

Breaker Size / (amp draw): 3 x 63 A

Cable crosssection: 5 x 10 mm²

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
- 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
- Unit with mobile oven rack for bakers
- Mobile with castors
- external signal unit connection

Accessories

- GN Containers, Trays, Grids
- Thermocover
- UltraVent® Plus condensation hood with special filter technology
- UltraVent® condensation hood
- KitchenManagement System
- Heat shield for left hand side panel
- Superspike (poultry grids), CombiGrill®
- Mobile oven rack for bakers
- Special Cleaner and Grill Cleaner
- Ramp for mobile oven rack
- Lamb and suckling pig spit
- Mobile plate rack