

# Specification

## CombiMaster® Plus 61 G (6 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

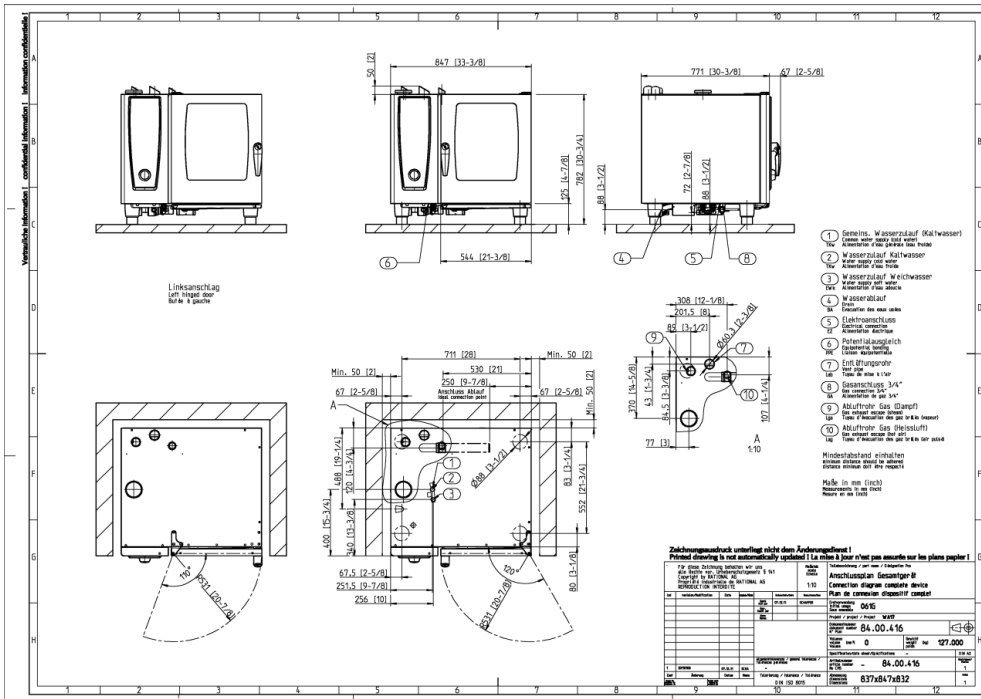


Combination of steam and hot-air  
30 °C-300 °C

### Approval



Planner:



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. Electrical connection wire entrance
6. Chassis Ground connection
7. Steam Vent pipe DN 2 3/8" (60 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

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

**Capacity (GN-container/ grids):** 6 x 1/1 GN

**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)

**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:** 0,4 kW

**Weight (net):** 266 lbs (121 kg)

**Weight (gross):** 299 lbs (136 kg)

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

**Rated thermal load:** 49,000 BTU (13 kW)

**Liquid gas LPG total:** 45,000 BTU (12 kW)

**Liquid gas LPG "Steam":** 45,000 BTU (12 kW)

**Rated thermal load:** 49,000 BTU (13 kW)

**Liquid gas LPG "Hot-air":** 49,000 BTU (13 kW)

**Rated thermal load natural gas total:** 45,000 BTU (12 kW)

**Rated thermal load natural gas "Steam":** 49,000 BTU (13 kW)

**Rated thermal load natural gas "Hot-air":** 49,000 BTU (13 kW)

Mains connection	Breaker Size / (amp draw)	Cable crosssection
1 NAC 230V 50/60Hz	1 x 16 A	3 x 2,5 mm <sup>2</sup>

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
- Superspike (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
- Wall Bracket for securing
- Catering kit