

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

- Cleaning and rinse aid tabs (solids) for maximum operational safety
- HACCP data output and software update via integral USB port
- Safety temperature limiter for steam generator and hot-air heating
- 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

- 3 automatic cleaning programs
- Diagnostic system with automatic service notices displayed
- Menu-guided user descaling program

Features

- USB port
- 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.)
- 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
- 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 12"x20" or 1/1, 1/2, 2/3, 1/3, 2/8 GN accessories
- Temperature unit is selectable in °C or °F
- 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/Labels



Planner/Designer:

CombiMaster® Plus 101 G (10 x 1/1 GN)

Technical Info

<p>Lengthwise loading for: 1/1, 1/2, 2/3, 1/3, 2/8 GN</p> <p>Capacity (GN-container/grids): 10 x 1/1 GN</p> <p>Number of meals per day: 80-150</p> <p>Width: 847 mm</p> <p>Depth: 776 mm</p> <p>Height: 41 inch / 1.042 mm</p> <p>Weight (net): 143 kg</p> <p>Weight (gross): 167 kg</p>	<p>Water connection (pressure hose): 3/4" / d 1/2"</p> <p>Water pressure (flow pressure): 150-600 kPa / 0,15-0,6 Mpa / 1,5 - 6 bar</p> <p>Water drain: DN 50 mm</p> <p>Gas supply/connection: 3/4" (NPT) 22 kW</p> <p>Liquid gas LPG total:</p> <p>Rated thermal load: 82,000 BTU (22 kW)</p> <p>Liquid gas LPG "Hot-air":</p> <p>Rated thermal load: 20 kW</p> <p>Liquid gas LPG "Steam":</p>	<p>Rated thermal load natural gas total: 22 kW</p> <p>Rated thermal load natural gas "Steam": 20 kW</p> <p>Rated thermal load natural gas "Hot-air": 22 kW</p> <p>Connected load electric : 0,5 kW</p>	<table border="0"> <thead> <tr> <th style="text-align: left;">Mains connection</th> <th style="text-align: left;">Breaker Size / (amp draw)</th> <th style="text-align: left;">Cable crossection</th> </tr> </thead> <tbody> <tr> <td>1 NAC 230V 50/60Hz</td> <td>1 x 16 A</td> <td>3 x 2,5 mm²</td> </tr> <tr> <td colspan="3">Other voltage on request!</td> </tr> </tbody> </table>	Mains connection	Breaker Size / (amp draw)	Cable crossection	1 NAC 230V 50/60Hz	1 x 16 A	3 x 2,5 mm ²	Other voltage on request!		
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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

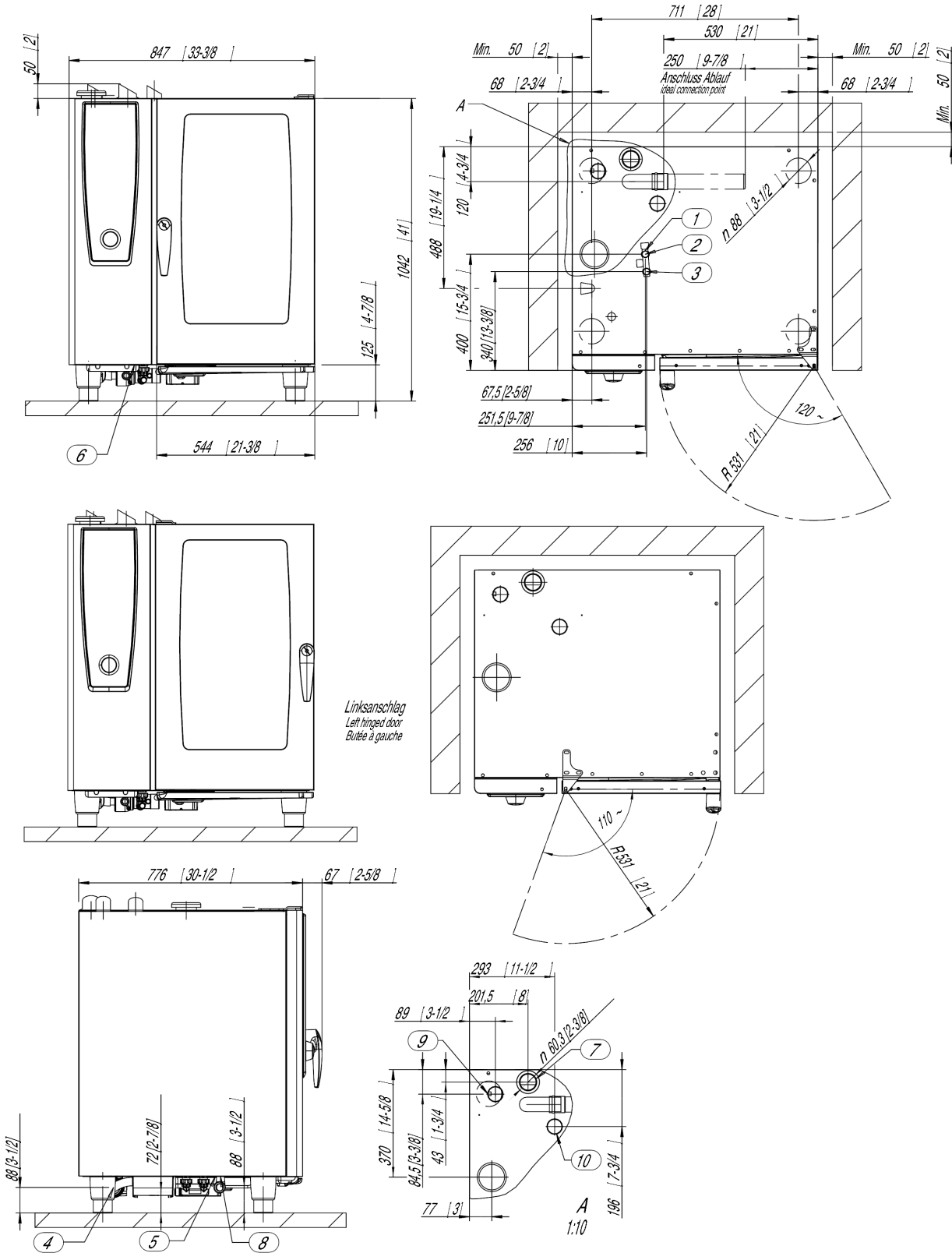
Options

- Security version/prison version
- Left hinged door
- Sous-Vide core temperature probe
- Interface Ethernet
- Safety door lock
- Externally attached core temperature probe
- Lockable control panel
- Connection to energy optimising systems + Potential free contact for operation indication included
- Special voltages
- Control panel protection

Accessories

- Wall Bracket for securing
- GN Containers, Trays, Grids
- Stands / Cabinets
- Thermocover
- Transport Trolley
- Exhaust hood
- UltraVent® condensation hood
- Hinging rack for bakers or butchers
- Mobile oven rack and hinging rack for bakers
- Mobile oven rack for bakers
- Grease drip container
- Draft diverter
- Catering kit

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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 minimum distance 2" / 50 mm Left side clearance 20" recommended for servicing of unit without the ability to move unit while connected. Measurements in mm (inch)