

Reference number:



ClimaPlus



Climate management - humidity measurement, 5-stage setting and

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 G (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.

- 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 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
- 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 18"x26" or 2/1, 1/1 GN accessories
 Temperature unit is selectable in °C or °F

- Dynamic air mixing































28 kW

21 kW



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Technical Info

Lengthwise loading for: 2/1, 1/1 GN 6 x 2/1 GN / 12 x 1/1 Capacity (GN-container/

grids): `Number of meals per GN 60-160

day:

Width: 1.069 mm Depth: 976 mm Height: 30 3/4 inch / 782

mm Weight (net): 160 kg Weight (gross): 185 kg Water connection 3/4" / d 1/2"

(pressure hose): Water pressure (flow

pressure): 0,15-0,6 Mpa / 1,5 -6 bar DN 50 mm Water drain:

Gas supply/connection: Rated thermal load Liquid gas LPG total:

Rated thermal load 105,000 BTU (28 Liquid gas LPG "Hot-air": kW)

Rated thermal load 21 kW Liquid gas LPG "Steam":

3/4' ('NPT)

28 kW

natural gas total: 150-600 kPa /

Rated thermal load natural gas "Steam":

Rated thermal load

Rated thermal load 28 kW natural gas "Hot-air":

Connected load electric: 0.77 kW

Mains Breaker Size / Cable connection (amp draw) crossection 1 NAC 230V 3 x 2,5 mm² 1 x 16 A

50/60Hz

Other voltage on request!

Installation

Attention: Copper wiring only!

- · Recommended left hand clearance for service and maintanance 20" / 500 mm. It must be a minimum of 14" / 350 mm if heat sources are affecting the left
- 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

- · GN Containers, Trays, Grids
- Stands / Cabinets
- Thermocover
- **Transport Trolley**
- Grease drip container
- Draft diverter with silencer
- Catering kit

RATIONAL UK

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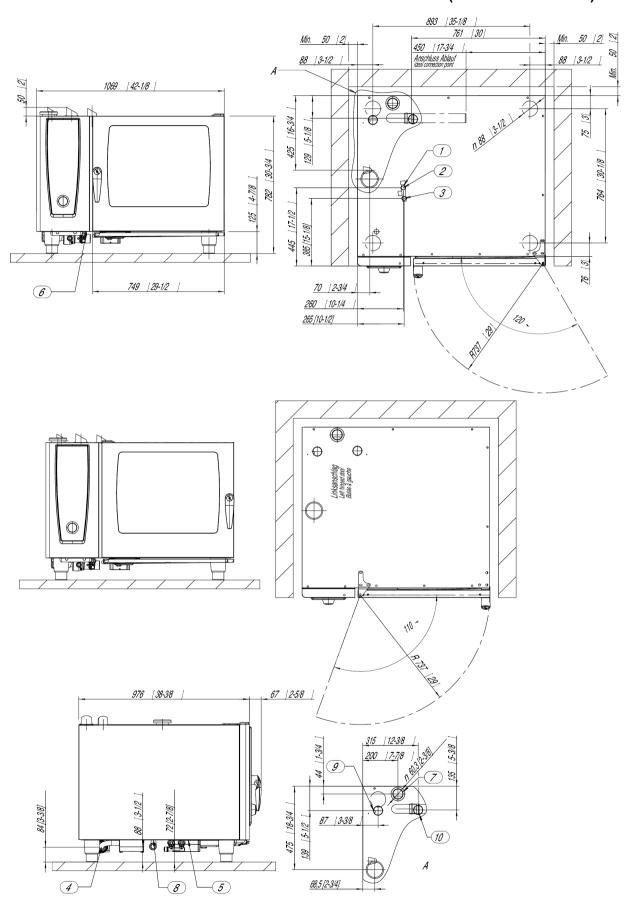
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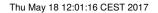


1. Common water supply (cold water) "Single" water connection as shipped 2. Water supply cold water / condensate "Split" water connection 3. Water supply cold / Treated "Split" water connection 4. Water drain 5. Electrical connection wire entrance 6. Chassis Ground connection 7. Steam Vent pipe DN 2 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)

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