

CombiMaster 202 G (20x2/1-40x1/1 GN)

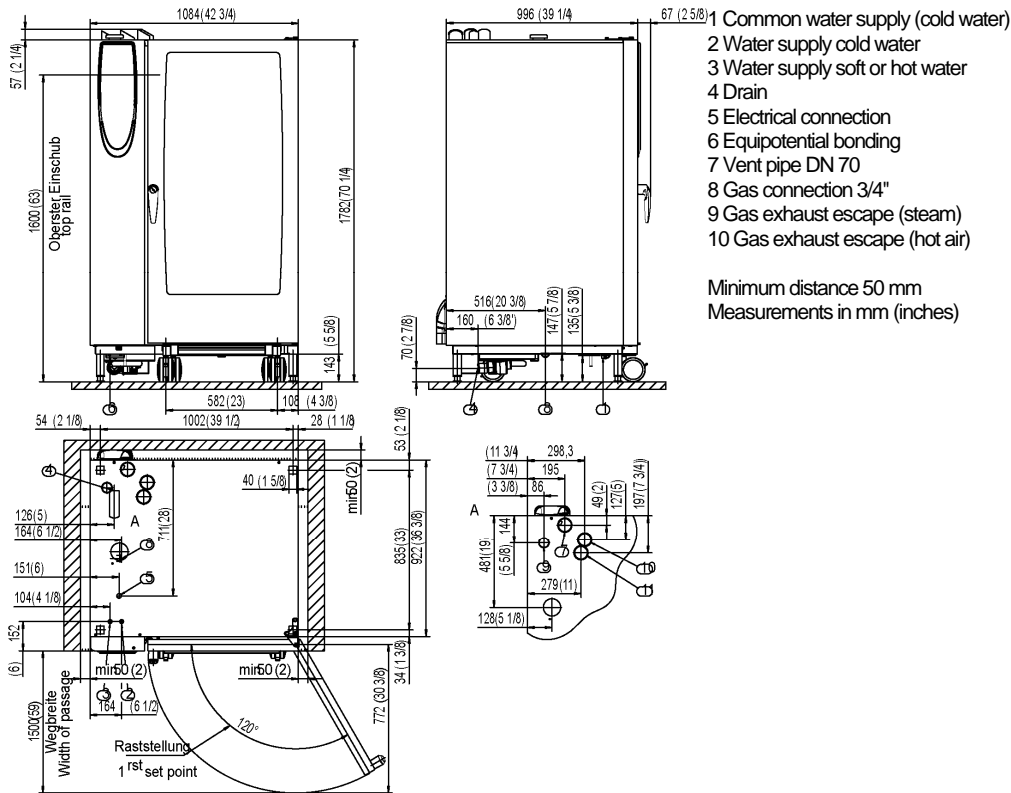
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| Description | Combi-Steamer (DIN 18866) for most cooking methods employed in the catering trade, with optional use of steam and hot air, separately, sequentially or combined. |
| Operating modes | Steaming at 100 °C Vario-steaming between 30 °C and 99 °C Cooking in hot air from 30 °C-300 °C Cooking in a combination of hot air and steam from 30 °C-300 °C Finishing 30 °C to 300 °C |
| Working safety | Maximum rack height 1.60 m. VDE approved for unsupervised operation. |
| Function | Cooking by means of freely adjustable convection heat, unpressurised fresh steam or a combination of convection heat and fresh steam. |

Features::

• Maximum rack height 1.60 m • Probe for core temperature measurement • Core temperature probe integral with unit (cannot be lost) • Demand-related energy supply by means of modulating, low-noise high-performance blower burner system • Automatic, active rinsing and drainage of steam generator by pump • Descaling program • Integral, maintenance-free grease extraction system with no additional grease filter • Cool down function for fast cabinet fan cooling • Integral fan impeller brake • Rear-ventilated double glass doors, hinged inside pane for easy cleaning • Cooking cabinet doors with integral sealing mechanism, no steam escape or energy loss when operated without mobile oven rack • Door handle with slam function • Door locking positions • Proximity door contact switch • Seamless hygienic cooking cabinet with rounded corners, cabinet with splash guard - stops water spilling out • Press-fit cabinet seal • Airflow optimised cooking cabinet • Swivel air baffle with quick-release locks • Halogen cooking cabinet lighting from shock-proof CERAN glass • Microprocessor-controlled cooking process • Buzzer • Free time selection from 0-24 hours • Temperature unit adjustable in °C or °F • Automatic vapour quenching • Lengthwise loading for 2/1, 1/1 GN accessories • Mobile oven rack with tandem steering casters, 2 casters with wheel locks, wheel diameter 125 mm, CNS metal parts • Mobile oven rack with locking both sides • Rail distance 63 mm • U-shaped rack rails with notched recesses for easy loading • All-round heat insulation • ServiceDiagnostic System with automatic service notices display • Safety temperature limiter for cabinet and steam generator • Hinged control panel allows front servicing and inspection • Operating and warning displays • DVGW-compliant fixed waste water connection possible • Separate solenoid valves for normal and soft water • Height-adjustable feet • Material inside and out CrNi steel DIN 1.4301 • VDE approved for unsupervised operation • Hand shower with automatic rewind

| Pieces | Unit price | Total price |
|--------|------------|-------------|
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Technical specification::

Capacity: 20 x 2/1 GN
 Lengthwise loading for: 2/1, 1/1 GN
 Number of meals per day: 300-500
 Width: 1.084 mm
 Depth: 996 mm
 Height: 1.782 mm
 Height incl. gas draft diverter: 2.021 mm
 Water supply (pressure hose): 3/4" / Ø 1/2"

Water pressure (Flow pressure): 150-600 kPa / 0,15-0,6 Mpa / 1,5-6 bar
 Water drain: DN 50 mm
 Electricity connection: 1,1 kW
 Weight (net): 369,5 kg
 Fuse protection: 1 x 16 A
 Mains connection: 1 NAC 240 V
 Cable cross-section (Supplied with 2.5 m cable / without connector): 3 x 2,5 mm²
 Gas supply/connection: R3/4"
 Exhaust gas duct: A3 (only type 61), B13, B23

Rated thermal load Liquid 241,2 MJ
 gas LPG total:
 Rated thermal load Liquid 190,8 MJ
 gas LPG "Moist heat":
 Rated thermal load Liquid 241,2 MJ
 gas LPG "Dry heat":
 Rated thermal load natural gas total: 230,4 MJ
 Rated thermal load natural gas "Moist heat": 183,6 MJ
 Rated thermal load natural gas "Dry heat": 230,4 MJ
 Marks of conformity: CE, GS, KEMA, DVGW, SVGW, KIWA, IPX5, NSF, GASTEC QA, AGA/CSA, JIA, PCT

Option:

- Safety door lock
- RS 232 serial interface
- RS 485 converter
- Security/Prison version
- Can be connected to power optimisation Sicotronic – others upon request
- Special voltages
- Sous vide core temperature probe
- Lockable control panel
- Potential-free contact for status display
- Mobile

Accessories:

- Heat shield for left hand side panel
- Grids, containers, trays, CombiFry® (frying baskets)
- Superspik (poultry grid), Griddle grid
- Mobile plate rack
- Thermocover
- CombiLink® software package
- CombiCheck® service package
- Access ramp for mobile oven rack
- Lamb and suckling pig spit
- Draft diverter
- Special Cleaner and Grill Cleaner

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