

## CombiMaster 61-9 E (9x40mm 1/1 GN)

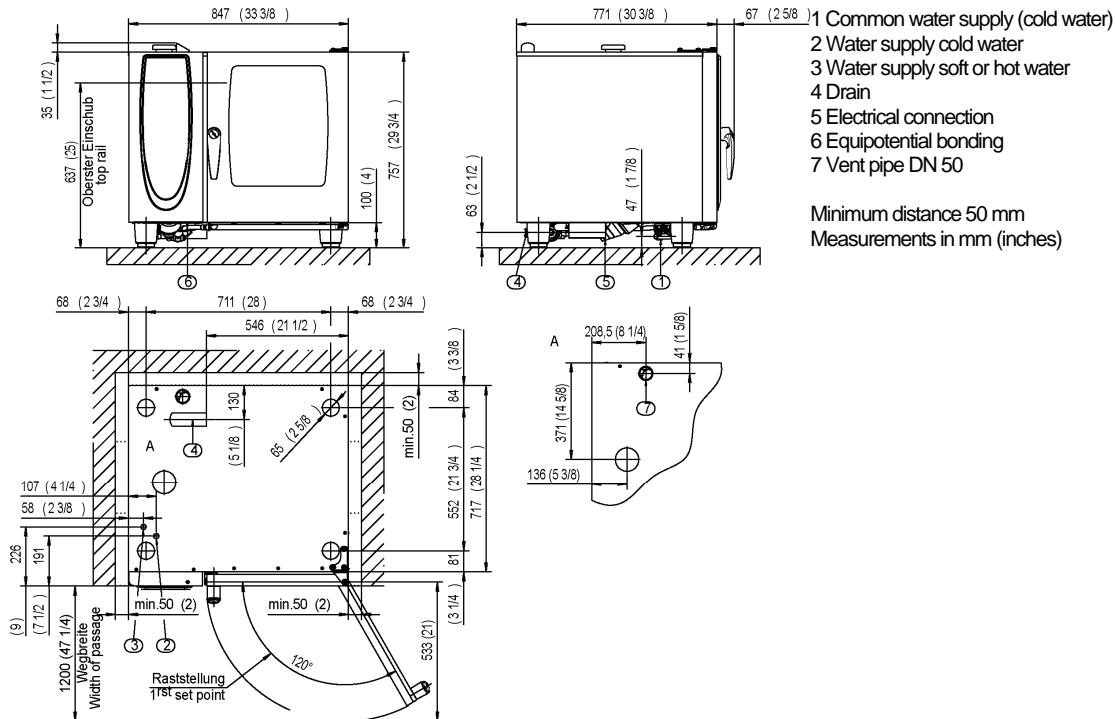
<b>Description</b>	Combi-Steamer (DIN 18866) for most cooking methods employed in the catering trade, with optional use of steam and hot air, separately, sequentially or combined.
<b>Operating modes</b>	Steaming at 100 °C Vario-steaming between 30 °C and 99 °C Cooking in hot air from 30 °C-300 °C Cooking in a combination of hot air and steam from 30 °C-300 °C Finishing 30 °C to 300 °C
<b>Working safety</b>	Maximum rack height 1.60 m when unit installed on an original base cabinet. VDE approved for unsupervised operation.
<b>Function</b>	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 when original base cabinet used
- Probe for core temperature measurement
- Core temperature probe integral with unit (cannot be lost)
- Demand-related energy supply
- 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
- Door handle with right/left and 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
- Drip collector and door drip pan with continuous discharge to unit drain
- 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 1/1, 1/2, 2/3, 1/3, 2/8 GN accessories
- Hinging rack with additional rail for grease drip container, rail distance 43 mm, hinging rack swivel for easy cleaning
- 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

Pieces	Unit price	Total price

## CombiMaster 61 E (6x1/1 GN)



### Technical specification::

<b>Capacity:</b>	9x40mm1/1 GN
<b>Lengthwise loading for:</b>	1/1, 1/2, 2/3, 1/3, 2/8 GN
<b>Number of meals per day:</b>	30-80
<b>Width:</b>	847 mm
<b>Depth:</b>	771 mm
<b>Height:</b>	757 mm

<b>Water supply (pressure hose):</b>	3/4" / Ø 1/2"
<b>Water pressure (Flow pressure):</b>	150-600 kPa / 0,15-0,6 Mpa / 1,5-6 bar
<b>Water drain:</b>	DN 50 mm
<b>Connected load:</b>	10.5 kW
<b>Fuse protection:</b>	3 x 16 A
<b>Mains connection:</b>	3 NAC 415V
<b>"Moist heat" connection:</b>	9 kW

<b>"Dry heat" connection:</b>	9 kW
<b>Weight (net):</b>	99 kg
<b>Cable cross-section (Supplied with 2.5 m cable / without connector):</b>	5 x 2,5 mm <sup>2</sup>
<b>Marks of conformity:</b>	CE, IPX5, VDE, UL, CUL, NSF, KEMA, PCT, GS, DVGW, SVGW, WRAS, KIWA

### Accessories:

- Stands and base cabinets
- Heat shield for left hand side panel
- Grids, containers, trays, CombiFry® (frying baskets)
- Superspike (poultry grid), Griddle grid
- UltraVent® condensation hood
- Exhaust hood
- Combi-Duo kits for 2 units one on top of the other
- Special Cleaner and Grill Cleaner

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We reserve the right to make technical improvements