

Combi-Steamer CombiMaster CM 101 (10x1/1 GN)

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 when unit installed on an original RATIONAL base cabinet.
 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:

Technical

- High-performance fresh steam generator
- DVGW-compliant fixed waste water connection possible
- Material inside and out CrNi steel DIN 1.4301
- Steam generator automatically flushed and drained by pump
- Separate solenoid valves for normal and soft water
- ServiceDiagnostic System with service notices display
- Height-adjustable feet

Operational

- Core temperature probe integrated with unit (cannot be lost)
- Integrated, maintenance free grease extraction system with no additional grease filter
- Cleaning program
- Buzzer
- Lengthwise loading for 1/1, ½, 2/3, 1/3, 2/8 GN accessories
- Clear control panel, operating modes set by dial
- Airflow optimised cooking cabinet
- Descaling program
- Door handle with right/left and slam function
- Hinged control panel allows front servicing and inspection
- Demand-related power supply
- Cool down function for fast cabinet fan cooling
- Operating and warning displays
- Press-fit cabinet seal

Cooking

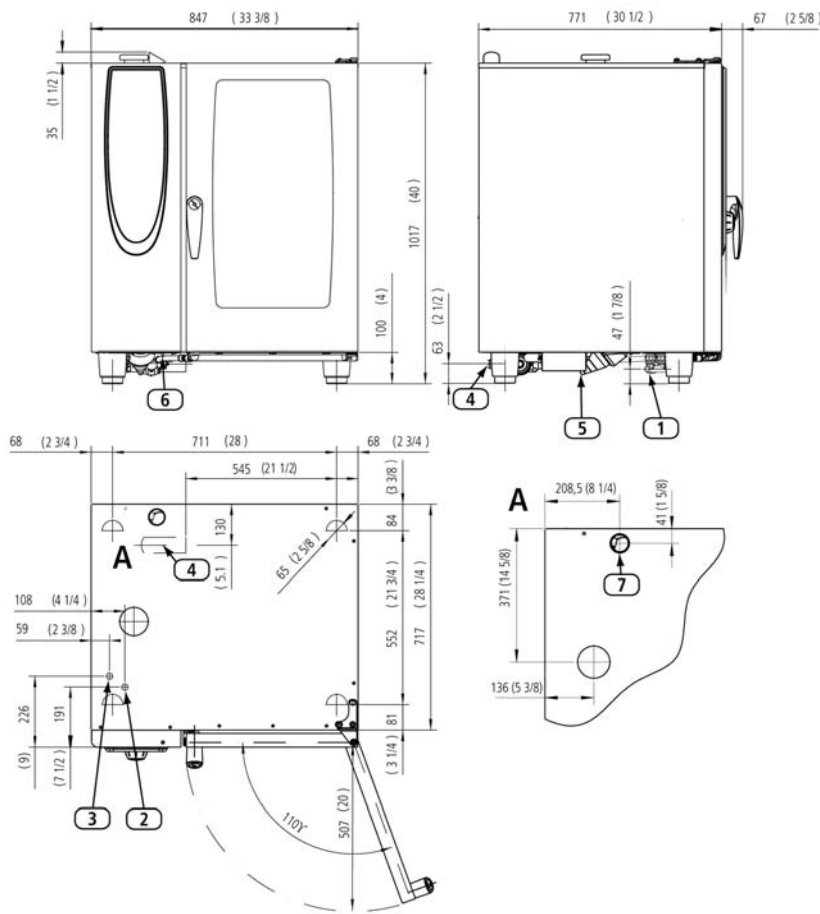
- Microprocessor –controlled cooking process
- Free time selection from 0-24 hours
- Probe for core temperature measurement
- Halogen cooking cabinet lighting from shock-proof CERAN glass
- Temperature unit adjustable in °C or °F
- Automatic vapour quenching system

Safety

- Seamless hygienic cooking cabinet with rounded corners, cabinet with splash guard – stops water spilling out
- Door locking positions
- Touch temperature of outer pan max. 70°C when used continuously for 3 hours at 270°C
- U-shaped rack rails with notched recesses for easy loading
- Safety temperature limiter for cooking cabinet and steam generator
- Integrated fan impeller brake
- Proximity door contact switch
- Hinging rack with additional rail for grease drip container, rail distance 68mm, hinging rack swivel for easy cleaning
- All-round heat insulation
- VDE approved for unsupervised operation
- Rear-ventilated double glass doors, hinged inside pane for easy cleaning
- Drip collector and door drip pan with continuous discharge to unit drain
- Maximum rack height 1.60m when original base cabinet used
- Swivel air baffle with quick-release locks

Pieces	Unit price	Total price

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- 1 Common water supply (cold water)
- 2 Water supply cold water
- 3 Water supply soft or hot water
- 4 Drain
- 5 Electrical connection
- 6 Equipotential bonding
- 7 Vent pipe DN 50

Minimum distance 50 mm
Measurements in mm (inches)

- 50mm on table top models
- 500mm on floor models
- 350mm minimum from open heat source to left hand side

Technical specification:

Electrical connection:

Connected load: 20.5 kW, 3NAC 415V
Steam: 18 kW
Hot air: 18 kW
Fuse protection: 3 x 32 A
Supply lead: 5 x 4 mm²
3m of cable supplied. No plug.

Water connection:

R3/4" for 1/2" pressure hose

Drain connection:

DN 50 (50 mm)

Dimensions:

Width: 847 mm
Height: 1,017 mm
Depth: 771 mm

Weight:

124.5 kg (net)

Cooking medium:

Moist heat: 30° C–100° C
Dry heat: 30° C–300° C
Combination: 30° C–300° C

Marks of conformity:

CE, IPX5, VDE, UL, CUL, NSF, KEMA, PCT, GS, DVGW, SVGW, KIWA

Options:

- Left-hand hinged doors
- Hand shower with automatic retracting system
- Safety door lock
- Unit with mobile oven rack
- Unit with special hinging rack for bakers or butchers
- RS 232 serial interface
- RS 485 converter
- Marine version (German Lloyd)
- Security version
- Can be connected to power optimisation Sicotronic – others upon request
- Special voltages

Accessories:

- Stands and base cabinets
- Heat shield for left hand side wall
- Grids, containers, trays, CombiFry® (frying baskets)
- Superspike (poultry grid), Griddle grid
- Mobile plate rack
- Transport trolley
- Thermocover
- Mobile oven rack and hinging rack for bakers and butchers
- UltraVent® condensation hood
- Exhaust hood
- CombiLink® software package
- CombiCheck® service package
- Grease drip container
- Combi-Duo kits for 2 units one on top of the other
- Special cleaner and grill cleaner

COMCATER

MELBOURNE
156 Swann Drive
Derrimut VIC 3030
Phone (03) 8369 4600
Fax (03) 8369 4699

SYDNEY
Unit 20/4 Avenue of the Americas
Newington NSW 2127
Phone (02) 9748 3000
Fax (02) 9648 4762

BRISBANE
1/62 Borthwick Avenue
Murarie, QLD 4172
Phone (07) 3399 3122
Fax (07) 3399 5311