Specification
CombiMaster® Plus CMP 101 E (10 x 1/1 GN)

Reference number: CMP101E

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
• 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
Technical Info

Lengthwise loading for: 1/1, 1/2, 2/3, 1/3, 2/8 GN
Capacity (GN-container grids): 10 x 1/1 GN
Number of meals per day: 80-150
Width: 847 mm
Depth: 776 mm
Height: 1,042 mm

Connected load electric: 20,2 kW
Steam connection: 19.6 kW
Hot-air connection: 19.6 kW

Water connection (pressure hose): 3/4'' / d 1/2''
Water pressure (flow pressure): 150-600 kPa / 0,15-0,6 Mpa / 1,5 - 6 bar
Water drain: DN 50 mm

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Mains connection: 3 NAC 415V
Breaker Size / (amp draw): 3x32A
Cable crosssection: 5 x 4mm²

Other voltage on request!

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

• Marine version
• 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
• External signal unit connection
• Control panel protection

Accessories

• Wall Bracket for securing
• GN Containers, Trays, Grids
• Stands / Cabinets
• Thermocover
• Transport Trolley
• Exhaust hood
• UltraVent® Plus condensation hood with special filter technology
• 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
• Catering kit

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