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

Reference number: CMP101G

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 by means of modulating, low-noise high-performance blower burner system
• 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
Weight (net): 143 kg
Weight (gross): 167 kg
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
Mains connection: 1 NAC 240V
Breaker Size / (amp draw): 1x16A
Cable cross section: 3x2.5mm²

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

- 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

Gas supply/connection: 3/4’
Gas rating: 79 MJ/h

Accessories

- Wall Bracket for securing
- GN Containers, Trays, Grids
- Stands / Cabinets
- Thermocover
- Transport Trolley
- Exhaust hood
- 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
- Draft diverter
- Catering kit

Other voltage on request!
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 ¾ 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)