Reference number: CM61E

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

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
  - HACCP data output and software update via integral USB port
  - Safety temperature limiter for steam generator and hot-air heating
  - VDE approved for unsupervised operation
  - 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
  - Manual cleaning program
  - 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

Approval/Labels

MA005A Rational CombiMaster® 61E Specification Sheet Issue 001 | Issue Date: 29/05/2017
Technical Info

<table>
<thead>
<tr>
<th>Specification/Data sheet</th>
<th>CombiMaster® 61 E (6 x 1/1 GN)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lengthwise loading for:</td>
<td>1/1, 1/2, 2/3, 1/3, 2/8 GN</td>
</tr>
<tr>
<td>Capacity (GN-container/</td>
<td>6 x 1/1 GN</td>
</tr>
<tr>
<td>grids):</td>
<td></td>
</tr>
<tr>
<td>Number of meals per day:</td>
<td>30-80</td>
</tr>
<tr>
<td>Width:</td>
<td>847 mm</td>
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<tr>
<td>Depth:</td>
<td>776 mm</td>
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<tr>
<td>Height:</td>
<td>782 mm</td>
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<tr>
<td>Connected load electric :</td>
<td>11,2 kW</td>
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<tr>
<td>&quot;Steam&quot; connection:</td>
<td>9 kW</td>
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<tr>
<td>&quot;Hot-air&quot; connection:</td>
<td>10,3 kW</td>
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<tr>
<td>Weight (net):</td>
<td>99 kg</td>
</tr>
<tr>
<td>Weight (gross):</td>
<td>119 kg</td>
</tr>
<tr>
<td>Water connection (pressure hose):</td>
<td>3/4&quot; / d 1/2&quot;</td>
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<tr>
<td>Water pressure (flow pressure):</td>
<td>150-600 kPa / 0,15-0,6 Mpa / 1,5 - 6 bar</td>
</tr>
<tr>
<td>Water drain:</td>
<td>DN 50 mm</td>
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<tr>
<td>Mains connection</td>
<td>3 NAC 415V</td>
</tr>
<tr>
<td>Breaker Size / connection (amp draw)</td>
<td>3x16A</td>
</tr>
<tr>
<td>Cable cross section</td>
<td>5 x 2.5 mm²</td>
</tr>
</tbody>
</table>

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

- Special voltages

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
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  
7. Steam Vent pipe 2 3/8" / 60mm Minimum Clearance 2" / 50 mm Left side clearance 20° recommended for servicing of unit without the ability to move unit while connected. 
Measurements in mm (inch)