

# Specification

## CombiMaster® Plus 102 G (10 x 2/1 - 20 x 1/1 GN)

Reference number:



### 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 Interface
- 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.)
- Unit door with rear-ventilated double-glass panel and hinged inner panel
- 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 18"x26" or 2/1, 1/1 GN accessories
- Temperature unit is selectable in °C or °F
- Height-adjustable feet
- 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

### Approval/Labels



Planner/Designer:



# Specification/Data sheet

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### Technical Info

**Lengthwise loading for:** 2/1, 1/1 GN  
**Capacity (GN-container/ grids):** 10 x 2/1 GN / 20 x 1/1 GN  
**Number of meals per day:** 150-300  
**Width:** 42 inch / 1.069 mm  
**Depth:** 38 1/4 inch / 971 mm  
**Height:** 41 inch / 1.042 mm  
**Weight (net):** 434.5 lbs / 197.5 kg  
**Weight (gross):** 478.5 lbs / 217.5 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  
**Water drain:** DN 50 mm  
**Gas supply/connection:** 3/4" (NPT)  
**Rated thermal load** 168,000 BTU (45 kW)  
**Liquid gas LPG total:** kW)  
**Rated thermal load** 168,000 BTU (45 kW)  
**Liquid gas LPG "Hot-air":** kW)  
**Rated thermal load** 149,000 BTU (40 kW)  
**Liquid gas LPG "Steam":** kW)

**Rated thermal load natural gas total:** 168,000 BTU (45 kW)  
**Rated thermal load natural gas "Steam":** 149,000 BTU (40 kW)  
**Rated thermal load natural gas "Hot-air":** 168,000 BTU (45 kW)  
**Connected load electric :** 0,8 kW

Mains connection	Breaker Size / (amp draw)	Cable crossection
1 NAC 230V 50/60Hz	1 x 16 A	3 x 2,5 mm <sup>2</sup>

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

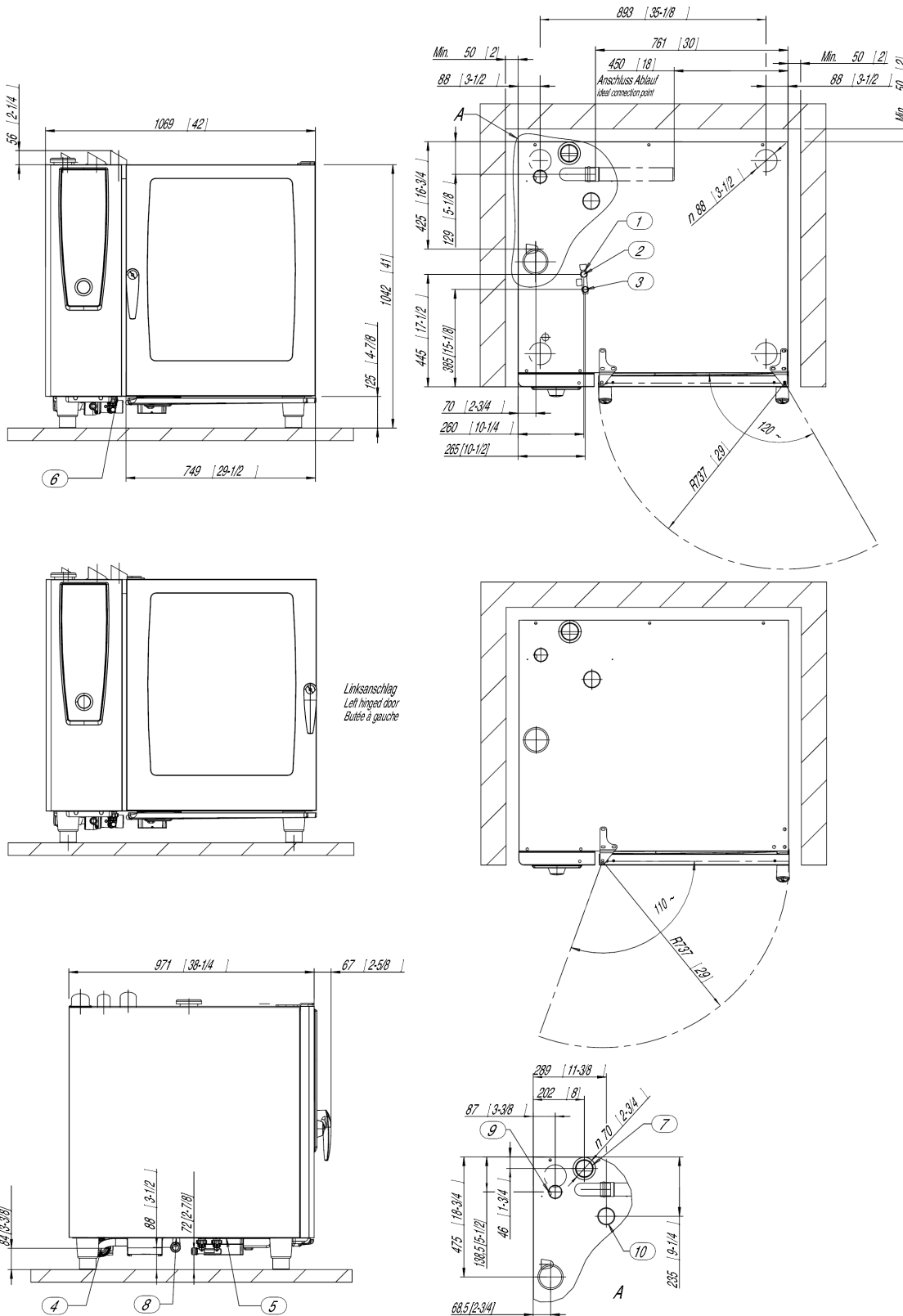
### Options

- Security version/prison version
- Left hinged door
- Sous-Vide core temperature probe
- Interface Ethernet
- Safety door lock
- Externally attached core temperature probe
- Mobile oven rack
- Lockable control panel
- Connection to energy optimising systems "Sicotronic" + Potential free contact for operation indication included
- Special voltages
- Control panel protection

### Accessories

- GN Containers, Trays, Grids
- Stands / Cabinets
- Thermocover
- Transport Trolley
- KitchenManagement System
- Heat shield for left hand side panel
- Superspike (poultry grids), CombiGrill®
- Special Cleaner and Grill Cleaner
- Grease drip container
- Mobile plate rack
- Draft diverter with silencer
- Catering kit

## CombiMaster® Plus 102 G (10 x 2/1 - 20 x 1/1 GN)



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 3/4" / 70 mm
  8. Gas connection 3/4 NPT
  9. Steam burner exhaust pipe
  10. Hot-air burner exhaust pipe
  11. minimum distance 2" / 50 mm
12. Measurements in mm (inch)