**Specification**

**CombiMaster® Plus 61 E (6 x 12” x 20”/6 x 13” x 18”)**

**Reference number:**

**Combi-Steamer mode**

- Steam between 85-265 °F (30-130 °C)
- Hot-air from 85-575 °F (30-300 °C)
- Combination of steam and hot-air 85-575 °F (30-300 °C)

**Climate management - humidity measurement, 5-stage setting and regulation**

**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
- 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 with pictograms for operation

**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 50 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 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 DIN 1.4301 stainless steel
- Separate solenoid valves for normal and softened water
- Fixed waste water connection conforming to SVGW requirements where permitted
- Splash and hose-proof to IPX5
- Demand-related energy supply
- Automatic, active rinsing and drainage of steam generator by pump
- Lengthwise loading for 1/1, 1/2, 2/3, 1/3, 2/6 GN accessories
- Hand shower with automatic retracting system
- Temperature unit is selectable in °C or °F
- Height-adjustable feet
- Airflow optimized cooking cabinet

**Approvals**

- NSF

**Planner:**
CombiMaster® Plus 61 E (6 x 12'' x 20''/6 x 13'' x 18'')

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. Drain 2" OD
5. Electrical connection wire entrance
6. Chassis Ground connection
7. Steam Vent pipe 2 3/8" (60mm)
11. Minimum Clearance 2" (50 mm)
12. Left side clearance 20" recommended for servicing of unit without the ability to move unit while connected.
13. Measurements in mm (inch)

Technical Info

<table>
<thead>
<tr>
<th>Water drain: 2&quot; (50mm) O.D.</th>
<th>Mains connection</th>
<th>Breaker Size / (amp draw)</th>
<th>Cable cross-section</th>
</tr>
</thead>
<tbody>
<tr>
<td>(outside diameter)</td>
<td>3 AC208 V</td>
<td>3x35A (31 amps)</td>
<td>#8</td>
</tr>
<tr>
<td>Non-Threaded stainless outlet.</td>
<td>3 AC480 V</td>
<td>3x25A (17.2 amps)</td>
<td>#14</td>
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<tr>
<td>Coupling adapter included for</td>
<td>3 AC240 V</td>
<td>3x40A (36 amps)</td>
<td>#8</td>
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<tr>
<td>attachment to 2&quot; copper.</td>
<td>2 AC240 V</td>
<td>2x70A (63 amps)</td>
<td>#4</td>
</tr>
<tr>
<td>11.1 kW</td>
<td>2 AC208 V</td>
<td>2x60A (53,4 amps)</td>
<td>#4</td>
</tr>
<tr>
<td>9 kW</td>
<td>3 AC440 V</td>
<td>3x20A (14.6 amps)</td>
<td>#14</td>
</tr>
<tr>
<td>10.6 kW</td>
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</tbody>
</table>

Other voltages on request

Installation

• The left hand clearance must be a minimum of 14" (350mm) 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
• Mobile oven rack
• Lockable control panel
• Special voltages
• Unit with special hinging rack for bakers or butchers

Accessories

• GN Containers, Trays, Grids
• Stands / Cabinets
• Thermocover
• UltraVent® condensation hood
• Combi-Duo kits for 2 units stacked
• KitchenManagement System
• Heat shield for left hand side panel
• Superspike (poultry grids), CombiGrill®
• Hinging rack for bakers or butchers
• Special Cleaner and Grill Cleaner
• Mobile plate rack
• Descale chemical