

Specification

CombiMaster® Plus 202 E (20 x 18 x 26 inch / 20 x 12 x 20 inch)

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
- Integral fan impeller brake

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
- Mobile oven rack (rail spacing 2 1/2" / 63 mm) with tandem castors, wheel diameter 5" / 125 mm)
- Handle mount for mobile oven rack
- Cooking cabinet door with integral sealing mechanism
- Material inside and out 304 (DIN 1.4301) stainless steel
- Hand shower with automatic retracting system
- Separate solenoid valves for normal and softened water
- Splash and hose-proof to IPX 5
- Demand-related energy supply
- 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 85-265 °F (30-130 °C)



Hot-air from 85-575 °F (30-300 °C)



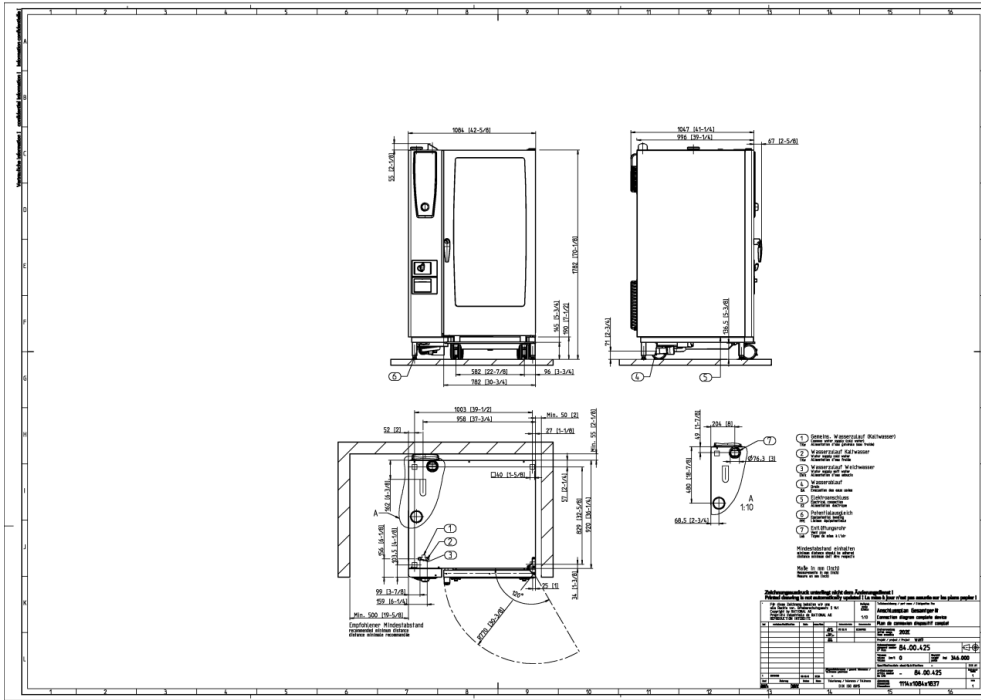
Combination of steam and hot-air
85-575 °F (30-300 °C)

Approval



Planner:

CombiMaster® Plus 202 E (20 x 18 x 26 inch / 20 x 12 x 20 inch)



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 3" / 78 mm
8. minimum distance 2" / 50 mm
9. Measurements in mm (inch)

Technical Info

| | | | | |
|--|--|--|---|--|
| Pan capacity: | 20 x 18 x 26 inch / 20 x 12 x 20 inch | Water pressure (flow pressure): | 21-87 psi appr 5 gpm max flow | Dedicated ground wire required. |
| Number of meals per day: | 300-500 | Note water supply: | Connect to drinking water only | |
| Width: | 42 5/8 inch / 1.084 mm | Water drain: | 2 in (50 mm) O.D. (outsider diameter) Non-Threaded stainless outlet. Coupling adapter included for attachment to 2 in copper. | Connected load electric : 68 kW |
| Depth: | 39 1/4 inch / 996 mm | Note water drain: | Connect only to 2" steam temperature resistant pipe | "Steam" connection: 54 kW |
| Height: | 70 1/4 inch / 1.782 mm | Notice: | Dedicated circuit breaker required. Do not use fuses. | "Hot-air" connection: 66 kW |
| Weight (net): | 743.5 lbs / 338 kg | | | |
| Weight (gross): | 802 lbs / 364.5 kg | | | |
| Cubing packing: | 107.4 cu.ft. (3.04 m³) | | | |
| Freight class: | 85, F.O.B | | | |
| Water connection (pressure hose): | 3/4" NPS for 1/2" ID pressure hose (Garden hose) | | | |

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
- Sous-Vide core temperature probe
- Interface Ethernet
- Safety door lock
- Externally attached core temperature probe
- Mobile oven rack
- Lockable control panel
- Special voltages
- Mobile with castors
- Control panel protection

Accessories

- GN Containers, Trays, Grids
- KitchenManagement System
- Heat shield for left hand side panel
- Superspike (poultry grids), CombiGrill®
- Special Cleaner and Grill Cleaner
- Ramp for mobile oven rack
- Lamb and suckling pig spit
- Mobile plate rack
- Thermocover
- Descaler chemical, descaling pump