

# Specification

## CombiMaster® Plus 101 G (10 x 12 x 20 inch/ 10 x 13 x 18 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 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
- 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" (1/1, 1/2, 2/3, 1/3, 2/8 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)



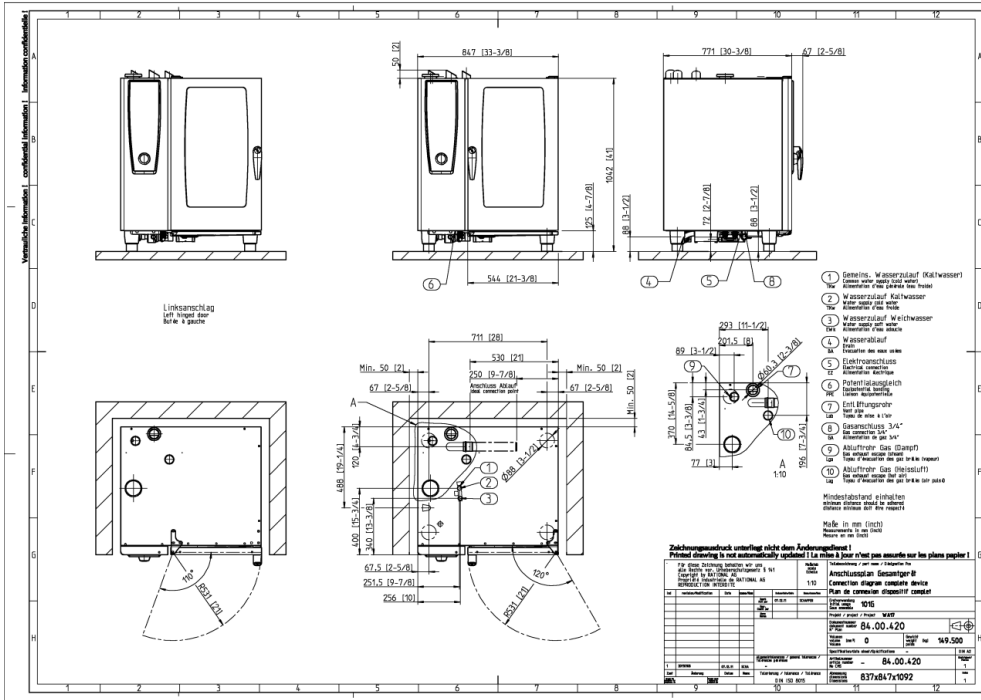
Combination of steam and hot-air  
85-575 °F (30-300 °C)

### Approval



Planner:

## CombiMaster® Plus 101 G (10 x 12 x 20 inch/ 10 x 13 x 18 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 2 3/8" / 60 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)

### Technical Info

**Pan capacity:** 10 x 12 x 20 inch / 10 x 13 x 18 inch

**Number of meals per day:** 80-150

**Width:** 33 1/4 inch / 847 mm

**Depth:** 30 3/8 inch / 771 mm

**Height:** 41 inch / 1.042 m

**Weight (net):** 315.5 lbs / 143.5 kg

**Weight (gross):** 356.5 lbs / 162 kg

**Cubing packing:** 38.8 cu.ft. (1.10 m<sup>3</sup>)

**Freight class:** 85, F.O.B

**Water connection (pressure hose):** 3/4" NPS for 1/2" ID pressure hose (Garden hose)

**Water pressure (flow pressure):** 21-87 psi appr 5 gpm max flow

**Note water supply:** Connect to drinking water only

**Water drain:** 2 in (50 mm) O.D. (outsider diameter) Non-Threaded stainless outlet. Coupling adapter included for attachment to 2 in copper.

**Note water drain:** Connect only to 2" steam temperature resistant pipe

**Notice:** Dedicated circuit breaker required. Do not use fuses. Dedicated ground wire required.

**Gas supply/connection:** 3/4" (NPT)

**Rated thermal load** 82,000 BTU (22 kW)

**Liquid gas LPG total:**

**Rated thermal load** 82,000 BTU (22 kW)

**Liquid gas LPG "Hot-air":**

**Rated thermal load** 75,000 BTU (20 kW)

**Liquid gas LPG "Steam":**

**Rated thermal load** 82,000 BTU (22 kW)

**natural gas total:**

**Rated thermal load** 75,000 BTU (20 kW)

**natural gas "Steam":**

**Rated thermal load** 82,000 BTU (22 kW)

**natural gas "Hot-air":**

**Connected load electric :** 0,5 kW

Mains connection	Breaker Size / (amp draw)	Cable crossction
1 NAC 120V	1x15 A (4.17 amps)	5-15P

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
- Special voltages
- Control panel protection

### Accessories

- GN Containers, Trays, Grids
- Stands / Cabinets
- 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
- Thermocover
- Catering kit
- Descaler chemical, descaling pump