

Reference number: CMP201G



ClimaPlus



Climate management - humidity measurement, 5-stage setting and

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

Specification

CombiMaster® Plus CMP 201 G (20 x 1/1 GN)

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

- Cleaning and rinse aid tabs (solids) for maximum operational 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
- Maximum rack height 5 1/4 ft. / 1.60 m
- · Integral fan impeller brake

Operation

- · Mode selector control for cooking modes, separate controls for temperature, core temperature and time
- · LED illuminated display, visible from a distance
- Clear control panel

Cleaning, care and operational safety

- 3 automatic cleaning programs
- 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
- . 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
- Fixed waste water connection conforming to SVGW requirements where permitted Splash and hose-proof to IPX $\bf 5$
- Demand-related energy supply by means of modulating, low-noise high-performance blower burner system
- 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







































Cable



Specification/Data sheet

CombiMaster® Plus CMP 201 G (20 x 1/1 GN)

Technical Info

Lengthwise loading for: 1/1, 1/2, 2/3, 1/3, 2/8

GN

20 x 1/1 GN

150-300

Capacity (GN-container/

Number of meals per

day:

Width: 879 mm Depth: 791 mm Height: 1.782 mm Weight (net): Weight (gross):

Water connection (pressure hose):

Water pressure (flow pressure):

Water drain:

284 kg 327 kg 3/4" / d 1/2"

150-600 kPa/ 0,15-0,6 Mpa / 1,5 -

6 bar DN 50 mm Gas supply/connection: 3/4'

Gas rating: 158 MJ/h Mains Breaker Size /

connection (amp draw) crossection 1 NAC 240V 3x2.5mm² 1x16A 50/60Hz

Other voltage on request!

Installation

- Attention: Copper wiring only!
- Recommended left hand clearance for service and maintanance 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
- · 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 + Potential free contact for operation indication included
- Special voltages
- · Unit with mobile oven rack for bakers
- · Mobile with castors
- · Control panel protection

- GN Containers, Trays, Grids
- Thermocover
- · Mobile oven rack for bakers
- · Ramp for mobile oven rack
- · Lamb and suckling pig spit

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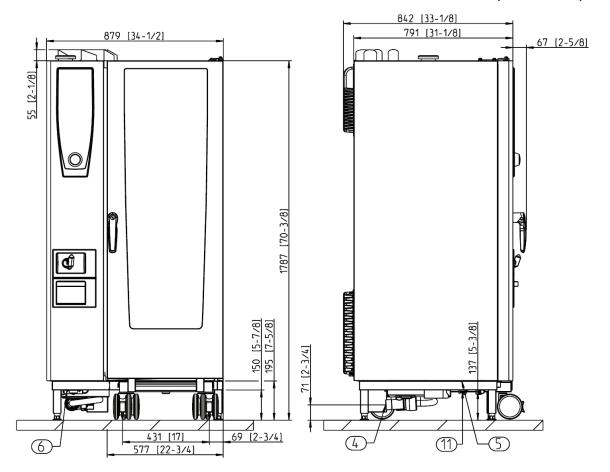
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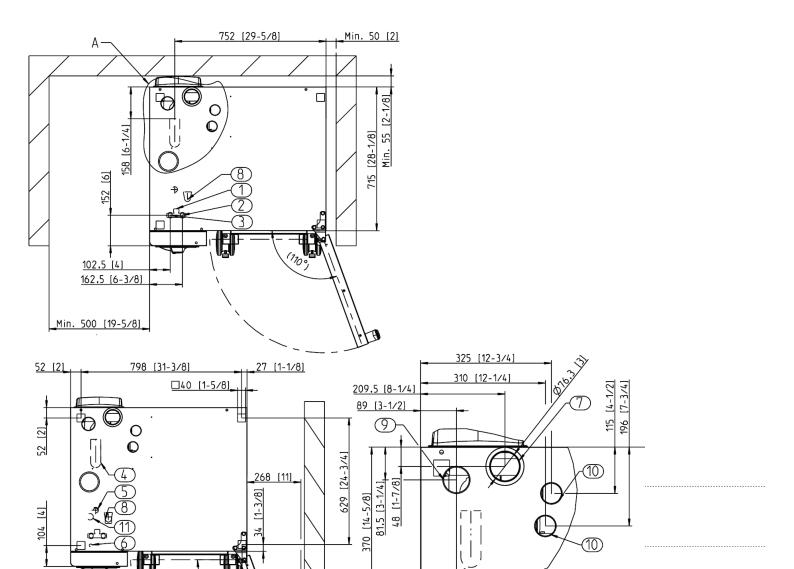
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Specification/Data sheet

CombiMaster[®] Plus CMP 201 G (20 x 1/1 GN)









Specification/Data sheet

CombiMaster[®] Plus CMP 201 G (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 3" / 78 mm 8. Gas connection 3/4 NPT' 9. Steam burner exhaust pipe 10. Hot-air burner exhaust pipe Minimum distance 2" / 50 mm Measurements in mm (inch)

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