

CombiSlim 1.06



COMBISLIM OVEN

6-tray combi oven (1/1 GN, 20/40 mm) or
4-tray combi oven (1/1 GN, 60 mm)

Electricity

Injection steam

SmartTouch® interface

2-piece rack

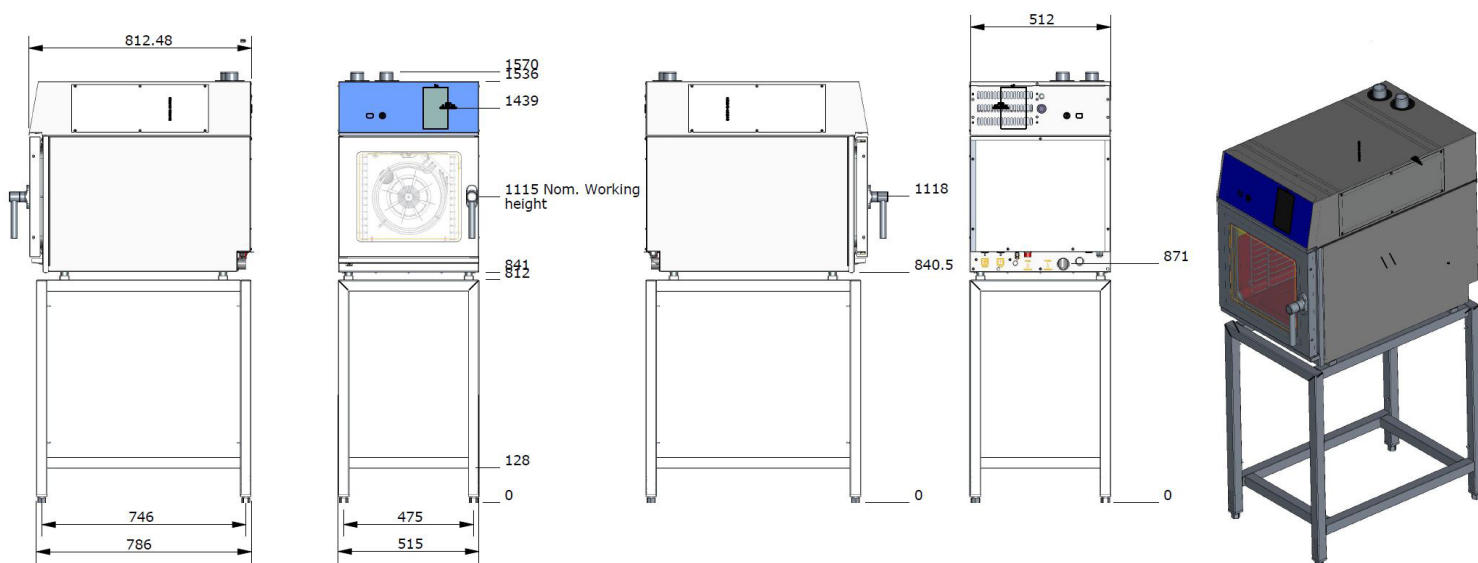
Temperature probe

DIMENSIONS & WEIGHT

Width	513 mm
Height, table model	753 mm
Height, with stand	1565 mm
Depth, table model	811 mm
Depth, with stand	816 mm
Weight	67 kg net / 82 kg packed

STANDARD SPECIFICATIONS

Voltage	3 NAC 400/415 V
Wattage	8.4/9.2 kW
Power consumption	14 A
Pre-fuse	According to local regulations
Water connection	3/4", outside
Drain	Ø40 mm, outside



Cooking modes:

- Hot air (convection)
- Steaming
- Low-temperature steaming
- Forced steaming
- CombiSmart® humidity control, 10 steps
- Cook & Regen
- Proving, with automatic humidification
- Preheating
- Automatic cooling function
- Manual humidity pulsing
- Reversing, adjustable fan with 9 speeds
- SmartChef®, automatic cooking
- Automatic humidity pulsing
- RackTimer® with up to 20 timers
- Cool-down function
- Delta-T
- Cook & Hold
- Quick Select Recipes (QSR)
- Advanced RackTimer for tailored menu handling
- Keypad for temperature adjusting

Handshower and cleaning:

- Hand shower
- CombiWash® automatic cleaning system

Features:

- Preset recipe package
- Multipoint temperature probe
- Favourites selection
- HACCP quality control, 60 days in PDF format
- USB connection

Optional features:

- Open Kitchen cloud connection
- WiFi module

Tested quality and safety:

