

CombiSlim 23.06

Combi ovens model C / CPE
Capacity: 6 x 2/3 GN trays



General features

- Steam technology: injection steam
- Reversible fan ensures perfect roasting and baking
- Adjustable fan speed with 9 steps
- 2-piece rack
- Easy-to-clean design
- IP X4 protection
- Cabinet and oven chamber in BS 304 S 31 stainless steel
- Easily detachable door seal
- Halogen light in oven chamber
- Table model prepared for stand
- Timer function with current time, date and timer
- Manual humidity pulsing
- Preheating up to 300°C

General operating modes

- Hot air: 30-250°C
- Steaming with injection steam: 30-120°C
- Cook & Regen: 30-180°C

Scandinavian safety concept

- Oven door with ventilated heat-reflecting glass
- CTD Cool Touch Door
- Integrated drip tray in stainless steel, self-emptying

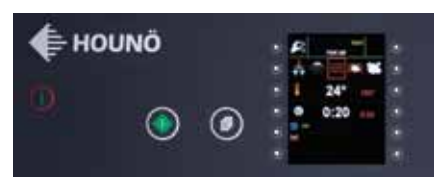
C ovens standard features

Panel with turn switch and digital display
Memory of 10 programmes - each with up to 3 steps
Combi 1 and Combi 2: 30-250°C
Semi-automatic cleaning system
Automatic cooling
Error registration system
Multi-point probe
Hand shower



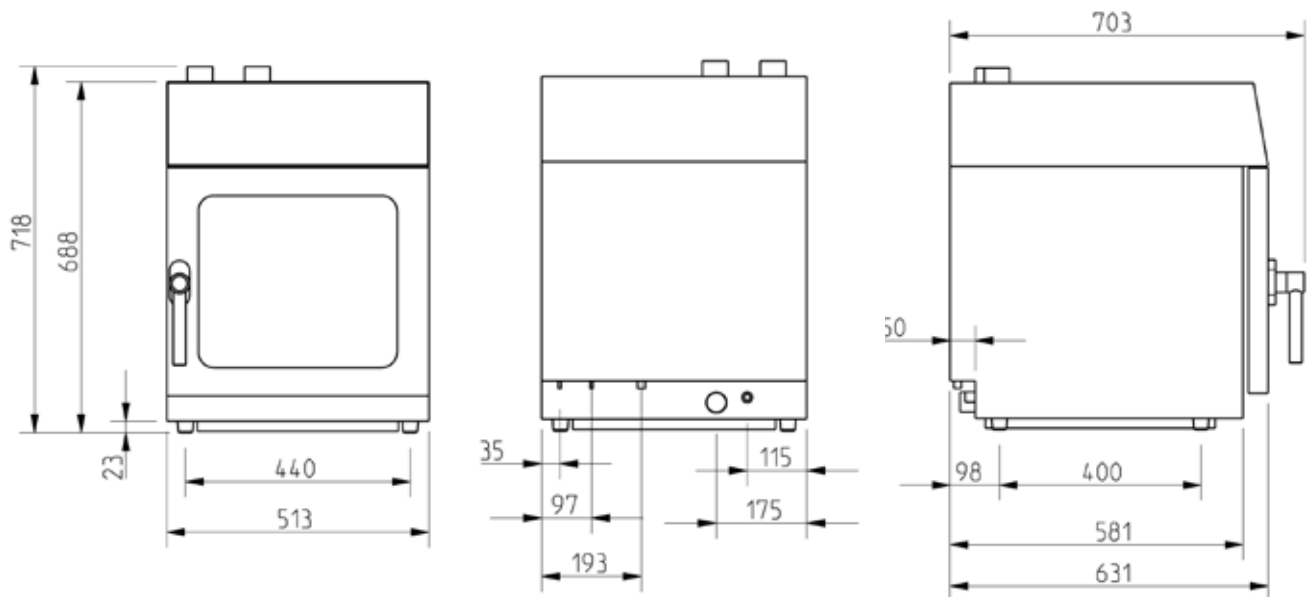
CPE ovens standard features

Panel with soft keys and TFT display
Memory of 200 programmes - each with up to 10 steps
CombiSmart humidity control
Proving: 30-40°C
CombiWash® fully automatic cleaning system
Multi-point probe and hand shower
Manual or automatic cooling
Automatic service diagnosis system
HACCP quality control
USB connection



CombiSlim 2/3

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 Capacity: 6 x 2/3 GN trays



CAPACITY	
Tray size	2/3 GN
GN containers 20/40 mm deep	6
GN containers 65 mm deep	4

SPECIFICATIONS	
Voltage	400V AC 2N + E 50/60 Hz
Wattage	5,4 kW
Current	11 A
Water connection	3/4" outside
Drain	Ø 40 mm outside

DIMENSIONS	OVEN
Width	515 mm
Height - table model	672 mm
Depth (excl. handle)	630 mm
Weight	55 kg

SPECIFICATIONS	
Voltage	230V AC 1N / 3 + E 50/60 Hz
Wattage	2.7 kW / 5.4 kW
Current	13 A / 26 A
Water connection	3/4" outside
Drain	Ø 40 mm outside