



PRODUCT ADVANTAGES

- Uniformness of the cooking process:
 - Oscillating fan
 - Permeable separating grid between fan and cavity (for table models)
 - With efficient ventilator
- Speed of the cooking process:
 - Efficient and fast steam production due to latest injection technology
 - Fast temperature transition due to an open grid
 - Rapid cooling of the cavity due to cool-down function
- Efficient fully automatic cleaning system:
 - Fully automatic, economic and fast
 - Programmes:
 - Level 1: 19 minutes
 - Level 2: 25 minutes
 - Level 3: 35 minutes
 - Rinsing: 2 minutes
- Crosswise loading enables an easy handling, a better overview and more safety
- VisioPAD: Touch control panel, clear, intuitive and ergonomic
- AirControl: Continuous adjustment and oscillating fan
- JetControl: Latest injection technology and rapid cooling of the cavity
- CoreControl: Appropriate energy supply according to demand, set and actual display
- TwinControl: Patented system doubling the essential oven functions

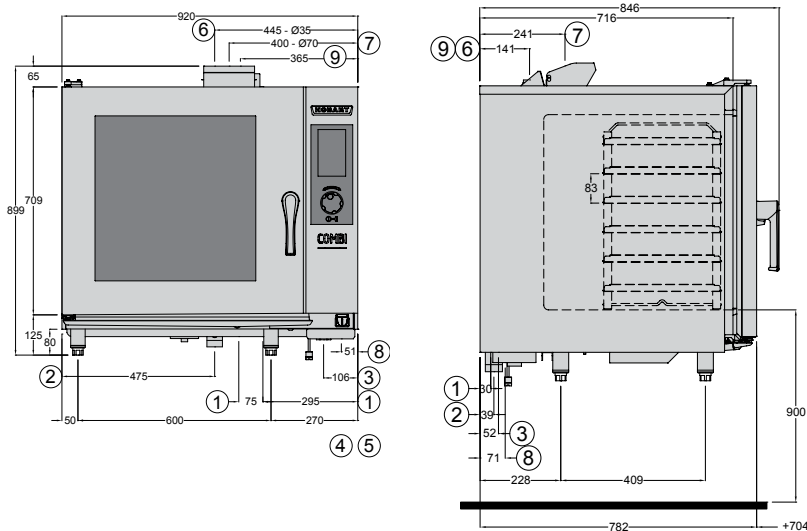
TECHNICAL DATA

| | |
|----------------------------|-----------------|
| Flow pressure | 1.5 - 6 bar |
| Recommended water hardness | 0 - 3 °dH |
| Total loading Electro | |
| Standard (Jet) | 9.3 kW 14.3 A |
| Noise level | < 70 dB (A) |

CONNECTIONS

| | |
|---|-----------------------------|
| ① Fresh-water connection | 2x G 3/4" |
| ② Drain connection | G 1 1/2" |
| ③ Power connection Electro | 400 / 50 / 3 / N / PE (M32) |
| ④ Suction hose for detergent | 2000 mm |
| ⑤ Connection for potential compensation | M5 |
| ⑥ Ventilation | 35 mm |
| ⑦ Vapour extractor | 70 mm |

DIMENSIONAL DRAWING



* ⑧/⑨ only for gas models



Bakery and
Catering Essentials

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COMBI 6 level GN 1/1 electric oven

Ref. HEJ061E

COMBI THE ESSENTIALS

Intelligent cooking®:

CoreControl: power is adjusted to suit the load
Immediate temperature adjustment
JetControl: advanced injection technology
Rapid cooling of the oven cavity

VisioPAD:

Touch control panel, Clear, intuitive and ergonomic

Integral TwinControl:

Exclusive patented system doubling the essential oven functions

Full Cleaning System: (option)

Cleaning system with automatic chemical supply



TECHNICAL SPECIFICS

- * VisioPAD® toughened glass control panel: comprising a large colour LCD touch screen and coding knob.
- * **CoreControl** Automatic adjustment of the oven power to suit the load being cooked, for results that are always to the precise degree required.
- * Continuously available thanks to immediate adjustment to the required temperature.
- * **Aircontrol:** Auto reverse ventilation, adjustable from 1 to 100%.
- * **Airdry+:** Rapid product drying by opening the motorised vent, for a crisper exterior, ventilation provided by 1 fan.
- * Power down: Automatically switches to energy saving mode after a period of inactivity (adjustable).
- * The oven can be preheated out of hours.
- * Cooking cavity fitted with runners giving a capacity of **6 levels** for GN 1/1 (325 x 530mm) spaced **83mm** apart.
- * Semi-automatic cleaning programme ensures regular cleaning at optimum temperature out of hours.
- * **6 cooking modes:**
 - Convection from 0 to 250°C
 - Saturated steam: steam to 98°C
 - Combined from 30 to 250°C (with humidity adjustable from 0 to 99%)
 - Low temperature: steam from 30 to 97°C
 - High temperature steam: steam from 99 to 105 °C
 - Regeneration
- * **Automatic cooking menu:**
 - Immediate access to cooking programmes.
 - Preloaded recipes as standard with the option to adjust the degree of cooking and the colouration.
 - It is possible to create entirely personalised recipes.
- * **Functions**
 - **Automatic oven cavity cooling**, door closed: improved reactivity.
 - **Humidifier** : provides instant steam (shot of vapour): ideal for bread.
 - **Hold function** : temperature holding phase after cooking (semi static oven). Avoids the surface of the product drying out.
 - **Automatic rinse** possible between cooking operations, replaces the spray hose.
 - **Full Cleaning System:** Automatic cleaning option: Automatic cleaning with integral cleaning chemical pump. 3 levels of cleaning
- * **Service menu**
 - Exchanges and backup of recipes via the USB port (Accessory).
 - Parameters can be modified to give maximum personalisation.
- * **Equipment**
 - Cool touch athermic double glazed clipped door with left or right hand rotation of the handle to open, hinged to the left and a simple push closure. Opens to 180° with hinged internal glass to make cleaning easier.
 - Cavity illumination by a strip of LEDs in the door.
 - Condensation recovery channel under the door and below the oven drains continuously.
 - Seal clipped onto the facia (protected from rubbing against the edges of ovenware as it is loaded).
 - Features electrical protection, a door safety and thermal overload protection.
- * **Standard supply**
 - 1 set of runners with 6 level max capacity spaced 83mm apart.

ACCESSORIES / OPTIONS

- * Stands with storage runners under (see data sheet for stands).
- * 8 level runners with 63mm gap.
- * USB port kit.
- * Core probe kit:
 - Delicate product probe 1.7mm diameter 100mm long
 - Rotisserie core probe 4.5mm diameter 100mm long
- * Energy economiser kit.
- * HACCP record output kit: HACCP outlet comprises 2 x 10m copper . cables exiting the rear.
- * Retracting spray hose kit.
- * Independant spray hose kit.
- * Hood (see specific technical data sheet).
- * Grills (3 or 5 .).
- * Handed oven door (hinge on right).
- * Three phase 230V + Earth option.
- * 60Hz option.

NORMS: Conforms to

EN 60-335-2-42: European norm relating to the safety of electrical appliances.

(French norm: classification index C 73-842).

IP 25 and IK 9: Protection indices.

XP U 60-010: Hygiene.





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HEJ061E

- ELECTRICAL connection**
Electric inlet at 935mm from the floor.
Protection required:
- 400V: 25A MCB (Miniature Circuit Breaker) with B curve and 30mA RCD (Residual Current Device)
- 230V: 50A MCB (Miniature Circuit Breaker) with B curve and 30mA RCD (Residual Current Device)

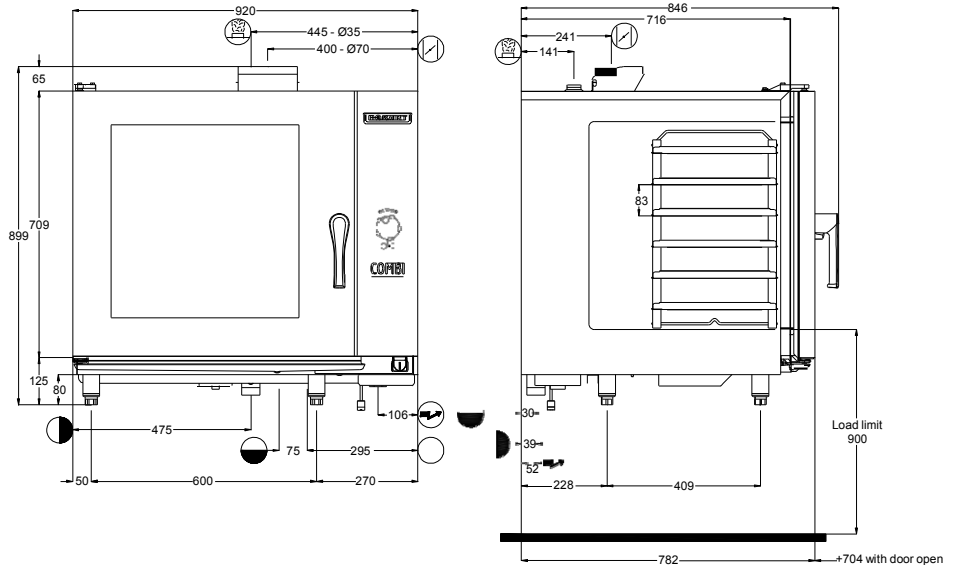
- Potable COLD WATER**
Water inlet at 765mm from the floor.
A local stop cock is required.

- SOFTENED WATER**
Water inlet at 765mm from the floor.
A local stop cock is required.

- DRAIN**
Drain outlet at 730mm from the floor.
The water discharged could be condensate and at very high temperature, use material that is suitable for high temperatures.
There must be a trap between the unit and the mains drainage to prevent odours.

- Vent with choke**

- Exit for surplus steam**



MODEL

HEJ061E

DIMENSIONS (mm)

External Height 899; Width 920; Depth 846
Oven height with stand 1598
Cavity Height 552; Width 630; Depth 535

CAPACITIES

Number of covers per day 180
Usable oven capacity (dm³) 85
GN 1/1 ovenware (325 x 530) 6
Max. depth of containers (mm) 65
Space between levels (mm) 83
Maximum capacity (kg) 24

PACKAGING (mm)

Height 1020
Width x Depth 1020 x 900

WEIGHT (KG) (gross / net)

123 / 103

CLEARANCES

Left: 4cm / Right: 50cm

TEMPERATURE RANGE

0 to 250°C

CORE TEMPERATURE RANGE

0-99°C

TIMER

99 hours

- ELECTRICITY** (Three phase 230V+E or 400V+N+E)

| Voltage | I. Max (A) | Power (kW) |
|-------------|------------|------------|
| 230V 3a.c. | 23.7 | 9,3 |
| 400V 3Na.c. | 14.3 | 9,3 |

- POTABLE COLD Water / SOFTENED Water**

Pressure (Min / Max) 150/600 kPa (1.5 bar / 6 bar)
Cold water max temperature 23°C
Softened water max temperature 23°C
Nature 168 µm filter integral with the oven
Hardness Softened Max. 7°TH (5°e, 4°h, 70ppm)
Water quality Chloride Cl⁻: 100 mg/l max. / Chlorine Cl₂: 0.2mg/l max.
Conductivity Mini 20 µS/cm
Connection 20/27 threaded (G 3/4)
Instant maximum consumption 10 L/min

DRAIN

Condensate temperature Approx. 98°C
Connection Vertical exit 40/49 threaded stainless (G 1 1/2)

CONSTRUCTION

Cavity and Cladding 18-10 Stainless

EQUIPMENT TYPE

Against a wall - Not stackable