

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

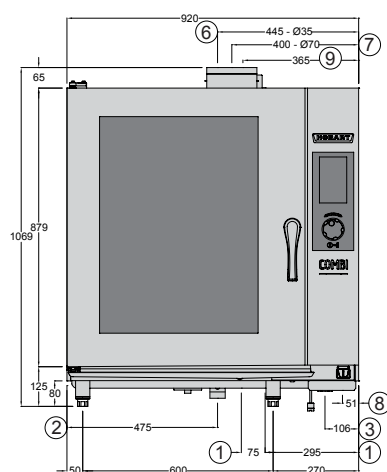
TECHNICAL DATA

Flow pressure	1.5 - 6 bar
Recommended water hardness	0 - 3 °dH
Total loading Electro	
Standard (Jet)	15.3 kW 23 A
Noise level	< 70 dB (A)

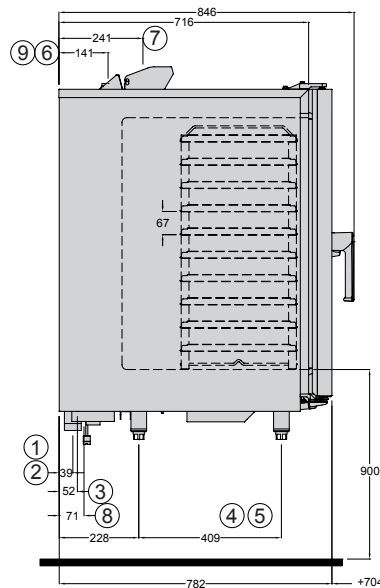
CONNECTIONS

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 10 level GN 1/1 electric oven

Ref. HEJ101E

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 **10 levels** for GN 1/1 (325 x 530mm) spaced **67mm** 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 fascia (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 10 level max capacity spaced 67mm apart.

ACCESSORIES / OPTIONS

- * Stands with storage runners under (see data sheet for stands).
- * Ovenware support module.
- * Banqueting system : plate support module, deposit table with insulated cover support.
- * 20 levels rack kit with "optimum gap" for 10 levels GN1/1 ovens (multilevel stainless runners optimise the available space to suit the depth of containers or the product to be cooked).
- * USB port kit.
- * Core probe kit:
 - Delicate product probe 1.7mm diameter 100mm long
 - Rotisserie core probe 4.5mm diameter 100mm long
- * Retracting spray hose kit
- * Independant spray hose kit.
- * Energy economiser kit.
- * HACCP record output kit: HACCP outlet comprises 2 x 10m copper cables exiting the rear.
- * 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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HEJ101E



ELECTRICAL connection

Electric inlet at 935mm from the floor.

Protection required:

- 400V: 32A 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.

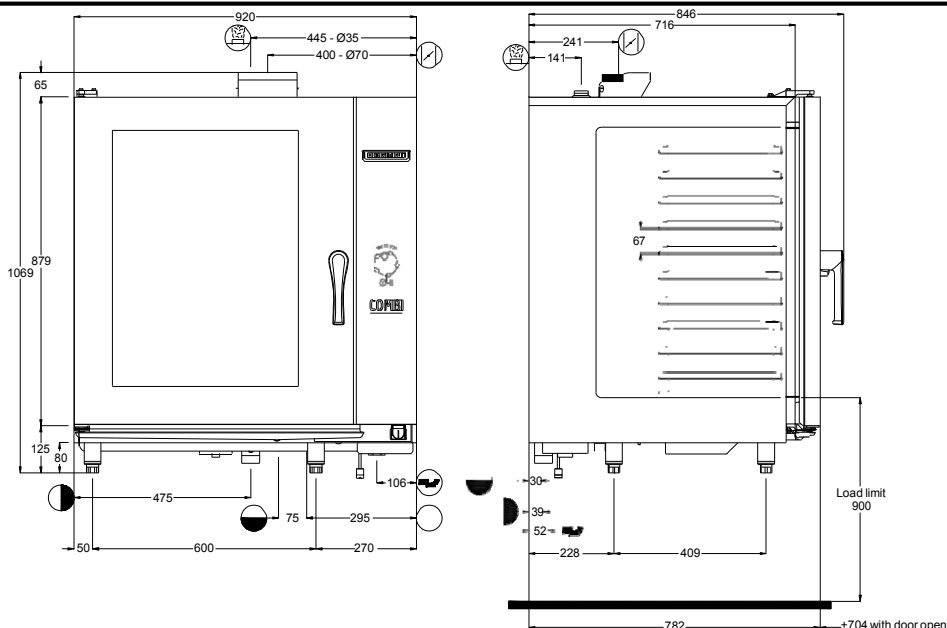
There must be a trap between the unit and the mains drainage to prevent odours.



Vent with choke



Exit for surplus steam



MODEL

HEJ101E

DIMENSIONS (mm)

External

Height 1069; Width 920; Depth 846

Oven height with stand

1768

Cavity

Height 722; Width 630; Depth 535

CAPACITIES

Number of covers per day

240

Usable oven capacity (dm³)

115

GN 1/1 ovenware (325 x 530)

10

Max. depth of containers (mm)

55

Space between levels (mm)

67

Maximum capacity (kg)

40

PACKAGING (mm)

Height

1200

Width x Depth

1020 x 900

WEIGHT (KG) (gross / net)

141 / 121

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.

38.8

15.3

400V 3Na.c.

23.0

15.3



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