



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

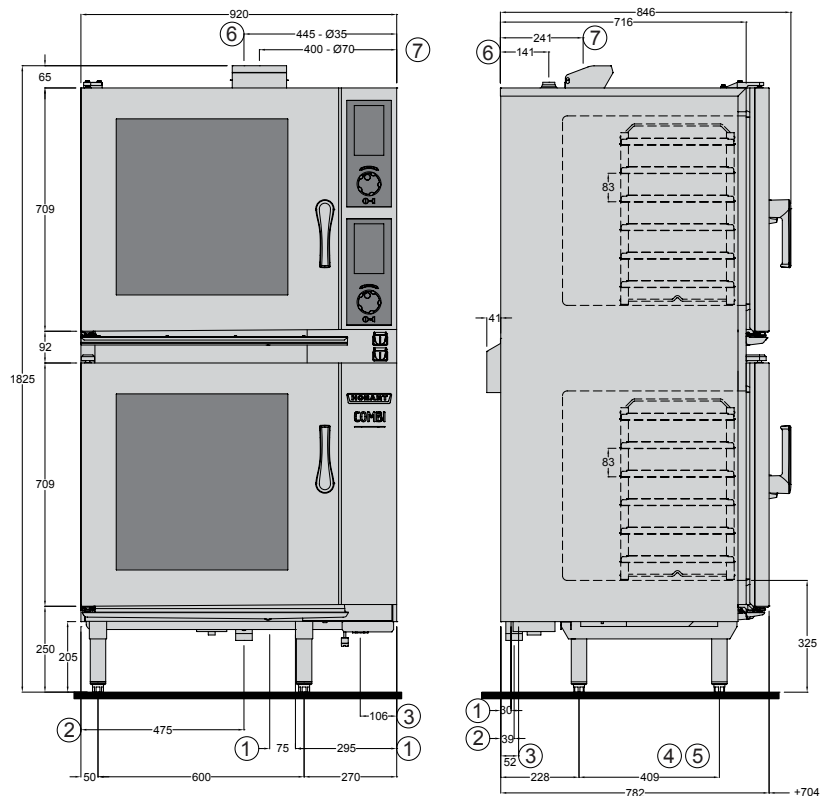
TECHNICAL DATA

Flow pressure	1.5 - 6 bar
Recommended water hardness	0 - 3 °dH
Total loading	
Standard (Jet)	1x 18.6 kW / 28.7 A or: 2x 9.3 kW / 2x 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 (M40)
④ Suction hose for detergent	2000 mm
⑤ Connection for potential compensation	M5
⑥ Ventilation	35 mm
⑦ Vapour extractor	70 mm

DIMENSIONAL DRAWING





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## Twin cavity COMBI 6 levels GN 1/1 electric ovens

Ref. HEJ661E

### COMBI THE ESSENTIALS

#### Ergonomics:

2 independent control interfaces at an ergonomic height

#### 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 two large colour LCD touch screens and coding knobs.
- \* **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.
- \* **Equipments**
  - 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 overware as it is loaded ).
  - Features electrical protection, a door safety and thermal overload protection.
- \* **Standard supply**
  - 2 sets of runners with 6 level max capacity spaced 83mm apart.

### ACCESSORIES / OPTIONS

- \* 8 level runners with 63mm gap for 6 levels GN1/1 ovens.
- \* 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).

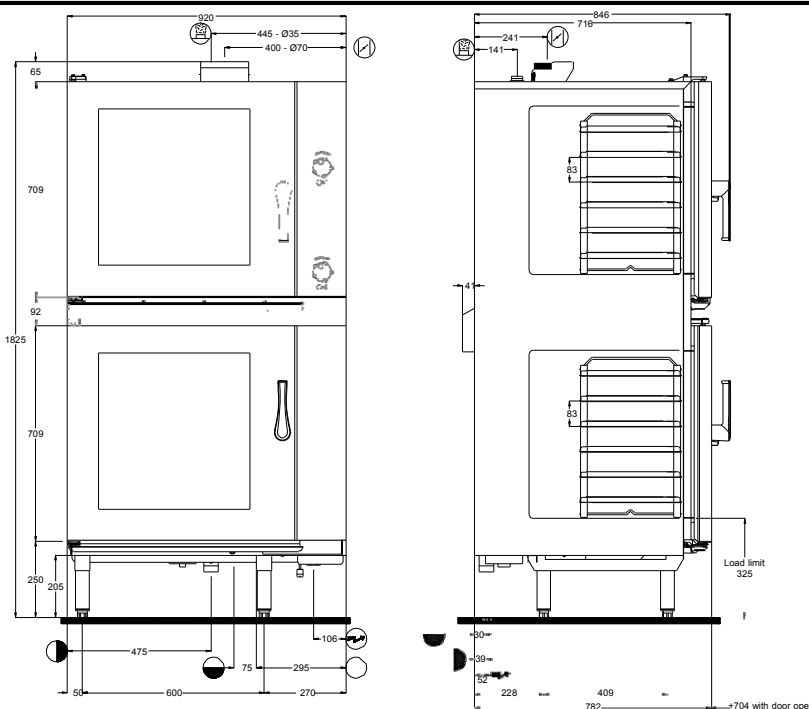
**IP 25 and IK 9:** Protection indices.

**XP U 60-010:** Hygiene.



**HEJ661E**

- ELECTRICAL connection**  
 Electric inlet at 360mm from the floor.  
 Protection required:
  - 400V: 32A MCB (Miniature Circuit Breaker) with B curve and 30mA RCD (Residual Current Device)
  - 230V: 63A MCB (Miniature Circuit Breaker) with B curve and 30mA RCD (Residual Current Device)
- Potable COLD WATER**  
 Water inlet at 190mm from the floor.  
 A local stop cock is required.
- SOFTENED WATER**  
 Water inlet at 190mm from the floor.  
 A local stop cock is required.
- DRAIN**  
 Drain outlet at 155mm 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** HEJ661E

<b>DIMENSIONS (mm)</b>	
External	Height 1825; Width 920; Depth 887
Cavity	Height 552; Width 630; Depth 535

<b>CAPACITIES</b>	
Number of covers per day	180 + 180
Usable oven capacity (dm <sup>3</sup> )	2 x 85
GN 1/1 ovenware (325 x 530)	2 x 6
Max. depth of containers (mm)	65
Space between levels (mm)	83
Maximum capacity (kg)	2 x 24

<b>PACKAGING (mm)</b>	
Height	2000
Width x Depth	1020 x 900

**WEIGHT (KG) (gross / net)** ... / ...

**CLEARANCES** Left: 4cm / Right: 50cm

**TEMPERATURE RANGE** 0 to 250°C

**CORE TEMPERATURE RANGE** 0-99°C

**TIMER** 99 hours

<b>ELECTRICITY</b> (Three phase 230V+E or 400V+N+E)		
<b>Voltage</b>	<b>I. Max (A)</b>	<b>Power (kW)</b>
230V 3a.c.	47.5	18.6
400V 3Na.c.	28.7	18.6

<b>POTABLE COLD Water</b> / <b>SOFTENED Water</b>	
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 <sup>-</sup> : 100 mg/l max. / Chlorine Cl <sub>2</sub> : 0.2mg/l max.
Conductivity	Mini 20 µS/cm
Connection	20/27 threaded (G 3/4)
Instant maximum consumption	10 L/min

<b>DRAIN</b>	
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