

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
- Lengthwise loading allows a reduced footprint
- 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

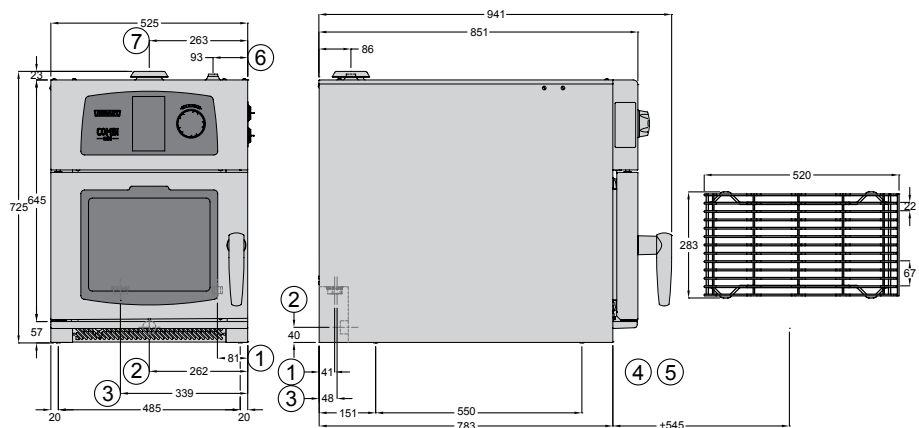
TECHNICAL DATA

Flow pressure	1.5 - 6 bar
Recommended water hardness	0 - 3 °dH
Total loading	
Standard	6.3 kW 10.4 A
Noise level	< 70 dB (A)

CONNECTIONS

① Fresh-water connection	G 3/4"
② Drain connection	G 1"
③ Power connection Electro	400 / 50 / 3 / N / PE (M25)
④ Suction hose for detergent	2000 mm
⑤ Connection for potential compensation	M5
⑥ Ventilation	25 mm
⑦ Vapour extractor	55 mm

DIMENSIONAL DRAWING





*Bakery and
Catering Essentials*

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COMBI mini 6 level GN 1/1 electric oven

Ref. HMJ061E

COMBI MINI THE ESSENTIALS

Compatible with « 900 » :

Compact depth and width allows for installation on a worktop

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 :

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 power adjustment to match the actual product load being cooked, so cooking is always spot on.

* Continuously available thanks to immediate adjustment to the required temperature.

* **Aircontrol :** Auto reverse ventilation, adjustable from 1 to 100%.

* **Airdry+ :** Rapid product drying for a crisp outside.

* **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 space optimised runners. Possible capacities :

4 level GN1/1 spaced at 67mm : accepts 65mm containers

6 level GN1/1 spaced at 45mm

12 level GN 1/1 spaced at 22mm : thin product (chips, ...)

* FullCleaning System : Automatic cleaning with integral cleaning chemical pump. 3 possible levels of cleaning.

* **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

* **Menu Service**

- Exchanges and backup of recipes via the USB port

- Parameters can be modified to give maximum personalisation

ACCESSORIES / OPTIONS

* USB port

* Core probe socket

* Removable core probe:

Delicate product probe 2.5mm diameter 100mm long

Rotisserie core probe 4.5mm diameter 100mm long

* Independant spray hose kit.

Cleaning level	Time (min)	Water usage (Litres)	Product usage (Litres)
1	19	30	0.18
2	25	31	0.3
3	35	38	0.39

* **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.

* **Equipments**

- Cool touch athermic double glazed clipped door hinged to the left push closure. Opens to 180°

- Cavity illumination by a strip of LEDs in the door.

* **Standard supply**

- Runners with 12 levels spaced 22mm apart.

* Grills kit (3 or 5 grills)

* 600mm high legs (see data sheet for stands)

* Handed oven door (hinge on right).

* Single phase 230V

* Wall support (with cleaning chemical container support)

* Hood (see specific technical data sheet)

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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HMJ061E

ELECTRICAL connection

POTABLE COLD WATER

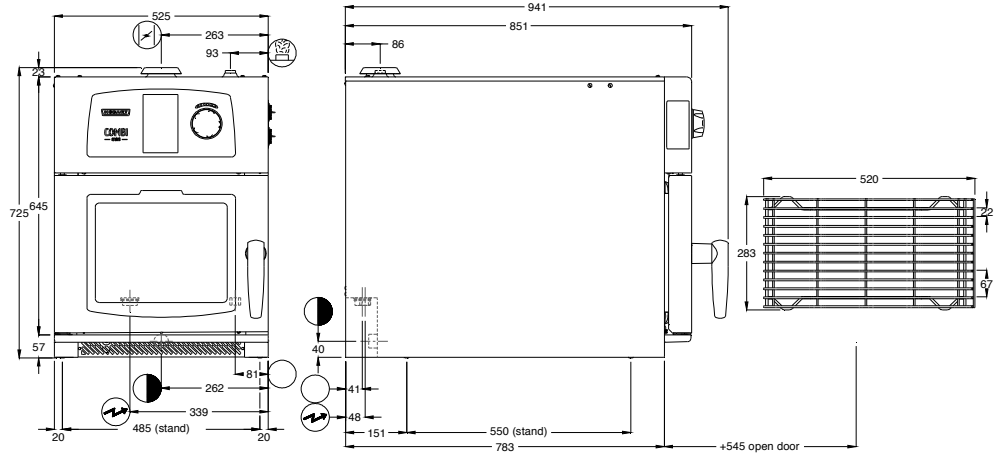
A local stop cock is required

DRAIN

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.

Chimney with choke

Exit for surplus vapour



MODEL

HMJ061E

DIMENSIONS (mm)

External

Height 725; Width 525; Depth 850

Oven height with legs

1600

Cavity

Height 325; Width 385; Depth 623

CAPACITIES

Usable oven capacity (dm³)

78

GN 1/1 ovenware (325 x 530)

12 / 6 / 4

Max. depth of containers (mm)

- (12 level) / 40 (6 level) / 65 (4 level)

Space between levels (mm)

22 (12 level) / 45 (6 level) / 67 (4 level)

Maximum capacity (kg)

16

PACKAGING (mm)

Width

700

Depth

1025

Height

970

WEIGHT (kg) (gross / net)

87 / 72

CLEARANCES

None

TEMPERATURE RANGE

0 to 250°C

CORE TEMPERATURE RANGE

0-99°C

TIMER

99 hours

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

Voltage

I. Max (A)

Power (kW)

230V 1a.c.

27.4

6,3

400V 3Na.c.

10.4

6,3

POTABLE COLD WATER

Pressure (Min / Max)

150/600 kPa (1.5 bar / 6 bar)

Max temperature / Nature

23°C / 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

Min 20 S/cm

Connection

20/27 threaded

Instant maximum consumption

5 L/min

DRAIN

Condensate temperature

Approx. 98°C

Connection

Adjustable elbow 35mm diameter unthreaded

CONSTRUCTION

Cavity and Cladding

18-10 stainless

EQUIPMENT TYPE

Against a wall - Not stackable