

### 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

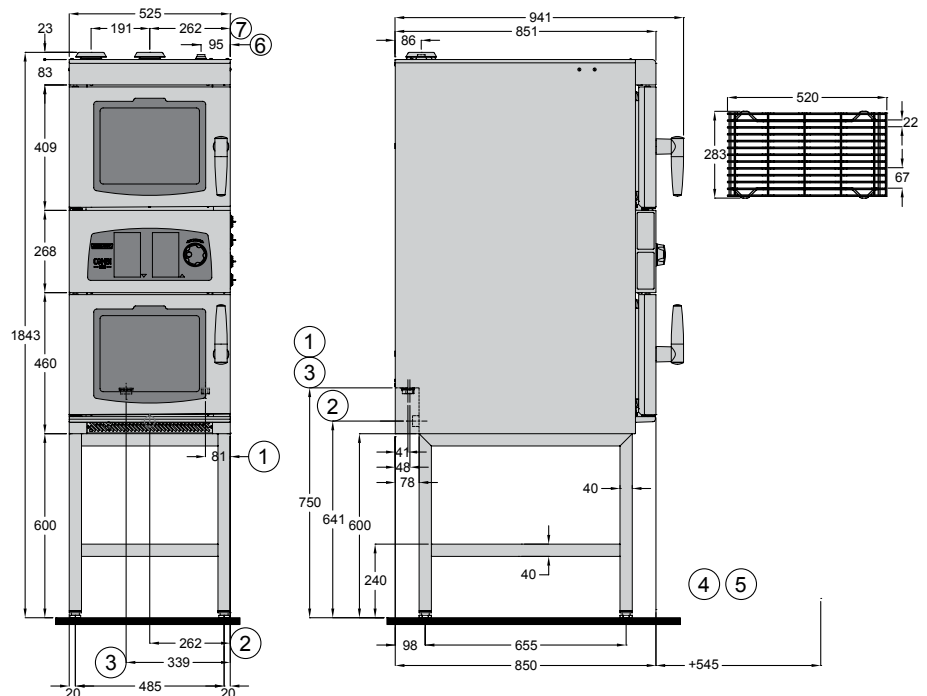
### TECHNICAL DATA

Flow pressure	1.5 - 6 bar
Recommended water hardness	0 - 3 °dH
Total loading	
Standard	12.5 kW   19.6 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 (M32)
④ Suction hose for detergent	2000 mm
⑤ Connection for potential compensation	M5
⑥ Ventilation	25 mm
⑦ Vapour extractor	55 mm

### DIMENSIONAL DRAWING





**Twin cavity COMBI mini 6 level GN 1/1 electric oven**

Ref. HMJ661E

**COMBI MINI THE ESSENTIALS**

**Compact dimensions :**

Compact depth and width with two independent control interfaces

**Intelligent cooking® :**

CoreControl : power is adjusted to suit the load

Immediate temperature adjustment

JetControl : advanced injection technology

Rapid cooling of the oven cavity

**VisioPAD :**

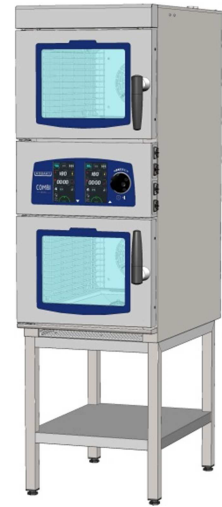
Touch control panel, Clear, intuitive and ergonomic

**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.
- \* The oven can be preheated out of hours.
- \* Cooking cavity fitted with space optimised runners. Possible capacities by cavity :
  - 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 (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 personalization

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

\* By cavity

**\* 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.
- 600mm high legs.

**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.
- \* Grills kit (3 or 5 grills) / Single phase 230V
- \* Handed oven door (hinge on right).
- \* 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).

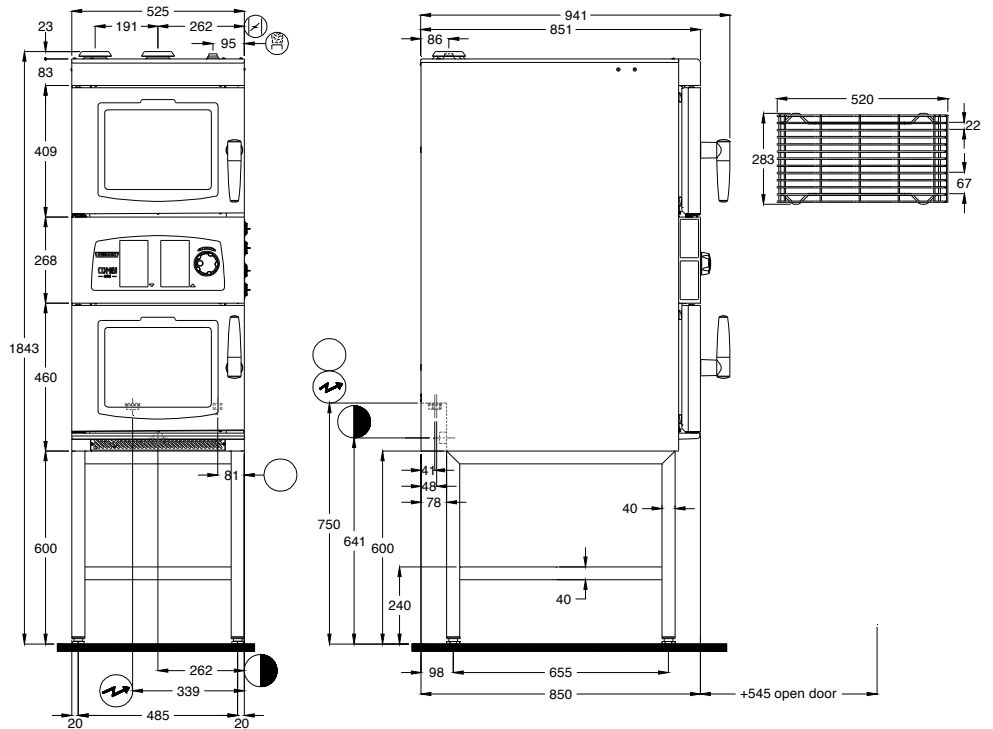
**IP 25 and IK 9:** Protection indices.

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



**HMJ661E**

-  **ELECTRICAL connection**  
Electric inlet at 750mm from the floor  
(Flexible cable 1.5 m in length)
-  **POTABLE COLD WATER**  
Water inlet at 750mm from the floor  
A local stop cock is required
-  **DRAIN**  
Drain outlet at 640mm 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.
-  **Chimney with choke**
-  **Exit for surplus vapour**



<b>MODEL</b>	HMJ661E
--------------	---------

<b>DIMENSIONS (mm)</b>	
External	Height 1843; Width 525; Depth 850
Cavity	Height 325; Width 385; Depth 623

<b>CAPACITIES</b>	
Usable oven capacity (dm <sup>3</sup> )	2 x 78
GN 1/1 ovenware (325 x 530)	12 x 2 / 6 x 2 / 4 x 2
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)	2 x 16

<b>PACKAGING (mm)</b>	
Width	700
Depth x Height	1025 x 2070


<b>WEIGHT (KG) (gross / net)</b>	162 / 143
----------------------------------	-----------


<b>CLEARANCES</b>	None
-------------------	------

<b>TEMPERATURE RANGE</b>	0 to 250°C
--------------------------	------------

<b>CORE TEMPERATURE RANGE</b>	0-99°C
-------------------------------	--------

<b>TIMER</b>	99 hours
--------------	----------

 <b>ELECTRICITY</b> (Three phase 400V+N+E)		
<b>Voltage</b> 400V 3Na.c.	<b>I. Max (A)</b> 19.6	<b>Power (kW)</b> 12.5

 <b>POTABLE COLD WATER</b>	
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 <sup>-</sup> : 100 mg/l max. / Chlorine Cl <sub>2</sub> : 0.2mg/l max.
Conductivity	Min 20 S/cm
Connection	20/27 threaded
Instant maximum consumption	5 L/min

 <b>DRAIN</b>	
Condensate temperature	Approx. 98°C
Connection	35mm diameter unthreaded

<b>CONSTRUCTION</b>	
Cavity and Cladding	18-10 stainless

<b>EQUIPMENT TYPE</b>	Against a wall - Not stackable
-----------------------	--------------------------------