

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
 - Low water consumption due to closed cycle
 - Programmes:
 - Level 1: 30 minutes
 - Level 2: 33 minutes
 - Level 3: 39 minutes
 - Optional drying: 4 minutes
 - Rinsing: 2 minutes
- Crosswise loading enables an easy handling, a better overview and more safety
- FastPAD: Touch control panel, clear, intuitive and ergonomic, graphical display with text and photos
- 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

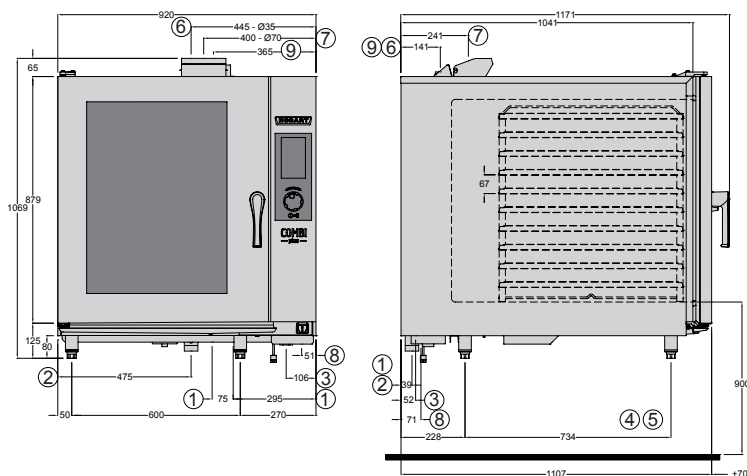
TECHNICAL DATA

Flow pressure	1.5 - 6 bar
Recommended water hardness	0 - 3 °dH
Total loading Electro Standard	24.3 kW 36.1 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



* ⑧/⑨ only for gas models



*Bakery and
Catering Essentials*

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COMBI Plus 10 level GN 2/1 electric oven

Ref. HPJ102E

COMBI PLUS THE ESSENTIALS

Intelligent cooking®:

CoreControl®: power is adjusted to suit the load

AirControl®: speed control and auto fan reverse

JetControl: advanced injection technology

Rapid cooling of the oven cavity

FastPAD:

Touch control panel, intuitive and ergonomic

Integral TwinControl:

Exclusive patented system doubling the essential oven functions

Full Cleaning System:

Cleaning system with automatic chemical supply

Consobox:

Tracks the ovens historic consumption levels



TECHNICAL SPECIFICS

- * **FastPAD®** toughened glass control panel: comprising a large colour LCD touch screen and coding knob.
- * **Aircontrol®:** Auto reverse ventilation, adjustable from 1 to 100%.
- * **Airdry+ :** Rapid product drying by opening the motorised vent, for a crispier exterior, ventilation provided by 1 fan.
- * **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.
- * **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 2/1 (650 x 530mm) spaced **67mm** apart.
- * **«FullCleaning System»** Automatic cleaning programme: Automatic cleaning with integral chemical pump. 3 possible levels of cleaning.
- * **7 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
 - Delta T
- * **Automatic cooking mode:**
 - Immediate access to cooking programmes.
 - 80 preloaded recipes as standard with the option to adjust the degree of cooking and the colouration.
 - It is possible to create entirely personalised recipes.
 - Displayed as text or as pictures via the library within the oven.
 - Recipes are classified by family and / or in « my recipes ».
- * **Service mode**
 - Tracking software kit supplied with the oven.
 - Transfer recipes and photographs via a computer.
 - Parameters can be modified to give maximum personalisation.
 - Visual Diagnostic System: interactive screen intended for technicians.
- * **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.
 - **MultiTimer:** cooking times can be programmed for each level : bringing greater flexibility during service
- * **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.
 - Features electrical protection, a door safety and thermal overload protection.
- * **Standard supply**
 - 1 set of runners with 10 level max capacity spaced 67mm apart.
 - Rotisserie core probe 4.5mm diameter 100mm long
 - USB port

ACCESSORIES / OPTIONS

- * Stands with storage runners under (see data sheet for stands).
- * Ovenware support module.
- * Banqueting system : deposit table.
- * Core probe for delicate products, probe 1.7mm diameter 100mm long.
- * Energy economiser kit.
- * Retracting spray hose kit.
- * Independant spray hose kit.
- * HACCP record output kit: HACCP outlet comprises 2 x 10m copper cables exiting the rear.
- * Grills (5 grills).
- * 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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HPJ102E



ELECTRICAL connection

Electric inlet at 935mm from the floor.

Protection required:

- 400V: 50A MCB (Miniature Circuit Breaker) with B curve and 30mA RCD (Residual Current Device)
- 230V: 80A 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.

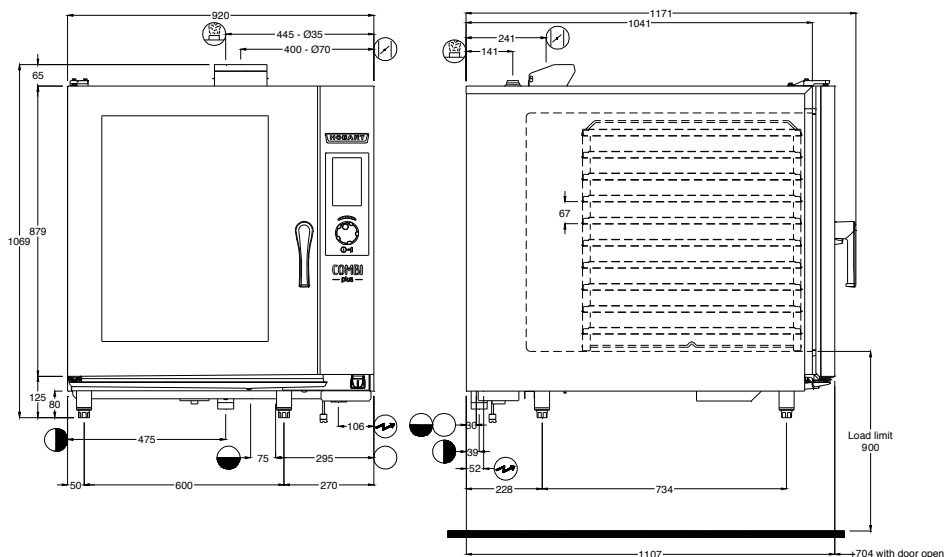
There must be a trap between the unit and the mains drainage to prevent odours.



Vent with choke



Exit for surplus steam



MODEL

HPJ102E

DIMENSIONS (mm)

External

Height 1069; Width 920; Depth 1171

Oven height with stand

1768

Cavity

Height 722; Width 630; Depth 860

CAPACITIES

Number of covers per day

420

Usable oven capacity (dm³)

230

GN 1/1 ovenware (325 x 530)

20

GN 2/1 ovenware (650 x 530)

10

Max. depth of containers (mm)

55

Space between levels (mm)

67

Maximum capacity (kg)

80

PACKAGING (mm)

Height

1200

Width x Depth

1090 x 1300

WEIGHT (KG) (gross / net)

... / ...

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

230V 3a.c.

400V 3Na.c.

I. Max (A)

61.4

36.1

Power (kW)

24.3

24.3



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

5 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

Non contractual document 12/2016 edition – 3HE HPJ102E