

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

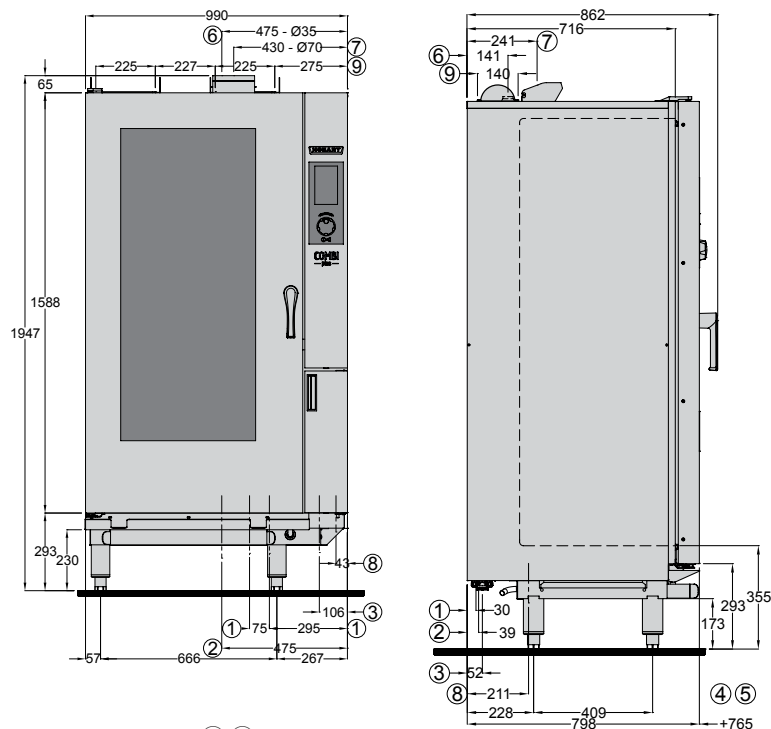
TECHNICAL DATA

Flow pressure	1.5 - 6 bar
Recommended water hardness	0 - 3 °dH
Total loading Electro Standard	27.7 kW 42.2 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 (M63)
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



COMBI Plus 20 level GN 1/1 electric oven

Ref. HPJ201E

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 3 fans.
- * **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, a capacity of **20 levels** for GN 1/1 (325 x 530mm) spaced **65mm** 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 hand rotation of the handle to open, hinged to the left and manual closure mechanism. 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.
- * **Dotation standard**
 - 20 level stainless steel trolley with 4 castors, 2 braked (see specific technical data sheet).
 - Rotisserie core probe 4.5mm diameter 100mm long.
 - USB port.
 - Electrical connection points for an energy economiser.

ACCESSORIES / OPTIONS

- * Additional oven trolley (see specific technical data sheet).
- * Plate holder trolley and insulated cover for banqueting (see specific technical data sheet).
- * Core probe for delicate products, probe 1.7mm diameter 100mm long.
- * Retracting spray hose kit.
- * Independant spray hose kit.
- * Preheating plate (an oven trolley does not need to be placed in the oven whilst pre-heating).
- * HACCP record output kit: HACCP outlet comprises 2 x 10m copper cables exiting the rear.
- * Grills (3 or 5).
- * 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).

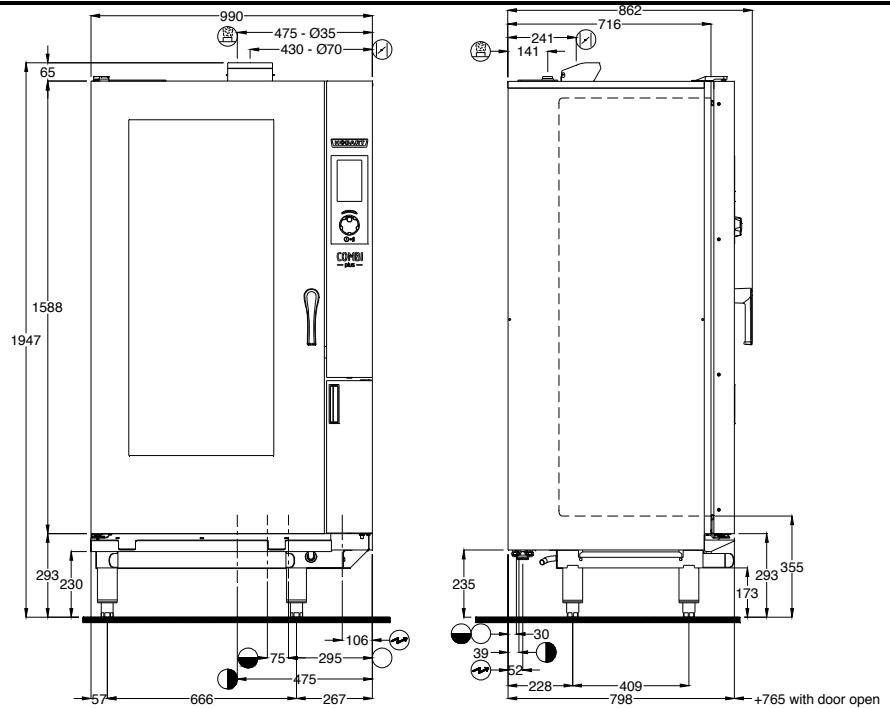
IP 25 and IK 9: Protection indices.

XP U 60-010: Hygiene.



HPJ201E

- ELECTRICAL connection**
Electric inlet at 375mm 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 220mm from the floor.
A local stop cock is required.
- SOFTENED WATER**
Water inlet at 220mm from the floor.
A local stop cock is required.
- DRAIN**
Drain outlet at 180mm 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**
- Horizontal floor with a 1 cm/m maxi slope**



MODEL	HPJ201E
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DIMENSIONS (mm)	
External	Height 1947; Width 990; Depth 862
Cavity	Height 1446; Width 630; Depth 535

CAPACITIES	
Number of covers per day	470
Usable oven capacity (dm ³)	225
GN 1/1 ovenware (325 x 530)	20
Max. depth of containers (mm)	55
Space between levels (mm)	65
Maximum capacity (kg)	80

PACKAGING (mm)	
Height	2100
Width x Depth	1090 x 990

WEIGHT (KG) (gross / net)	254 / 233
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CLEARANCES	Left: 4cm ; Right: 50cm
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TEMPERATURE RANGE	0 to 250°C
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CORE TEMPERATURE RANGE	0-99°C
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TIMER	99 hours
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ELECTRICITY (Three phase 230V+E or 400V+N+E)		
Voltage	I. Max (A)	Power (kW)
230V 3a.c.	70.4	27.7
400V 3Na.c.	42.4	27.7

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 Cl ₂ : 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
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