

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

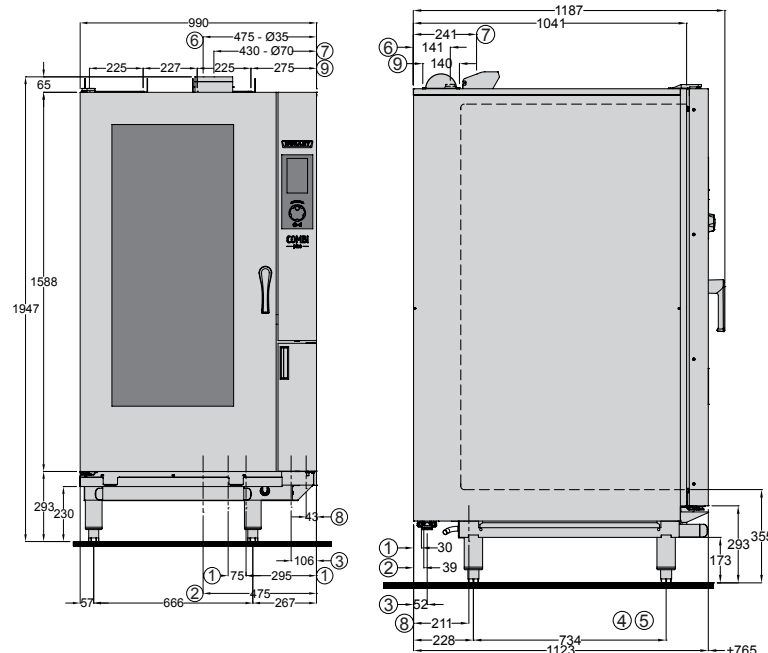
TECHNICAL DATA

Flow pressure	1.5 - 6 bar
Recommended water hardness	0 - 3 °dH
Total loading Electro Standard	54.7 kW 81.3 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 (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



*Bakery and
Catering Essentials*

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COMBI Plus 20 level GN 2/1 electric oven

Ref. HPJ202E

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 2/1 (650 x 530mm) spaced **65mm** apart.
- * «**FullCleaning System**» Automatic cleaning programme: Automatic cleaning with integral chemical pump. 3 possible levels of cleaning.

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 (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.





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HPJ202E



ELECTRICAL connection

Electric inlet at 375mm from the floor.

Protection required:

- 400V: 100A MCB (Miniature Circuit Breaker) with B curve and 30mA RCD (Residual Current Device)
- 230V: 160A 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.



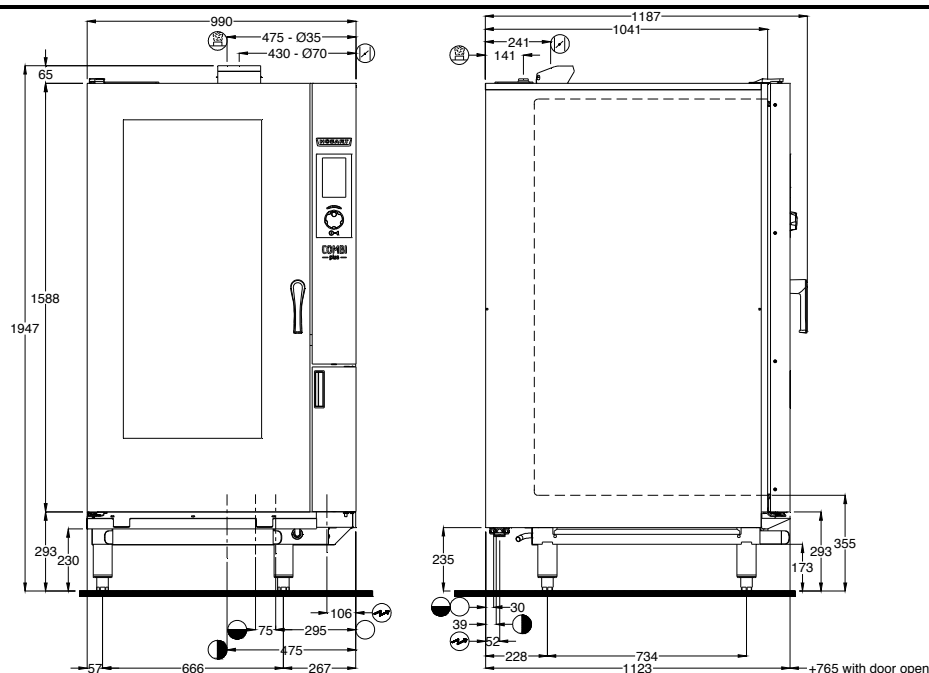
Vent with choke



Exit for surplus steam



Horizontal floor with a 1 cm/m maxi slope



MODEL

HPJ202E

DIMENSIONS (mm)

External

Height 1947; Width 990; Depth 1171

Cavity

Height 1446; Width 630; Depth 860

CAPACITIES

Number of covers per day	840
Usable oven capacity (dm ³)	450
GN 1/1 ovenware (325 x 530)	40
GN 2/1 ovenware (650 x 530)	20
Max. depth of containers (mm)	55
Space between levels (mm)	65
Maximum capacity (kg)	160

PACKAGING (mm)

Height	2100
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)

138.2

81.3

Power (kW)

54.7

54.7



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

Non contractual document 12/2016 edition – 3HE HPJ202E