

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

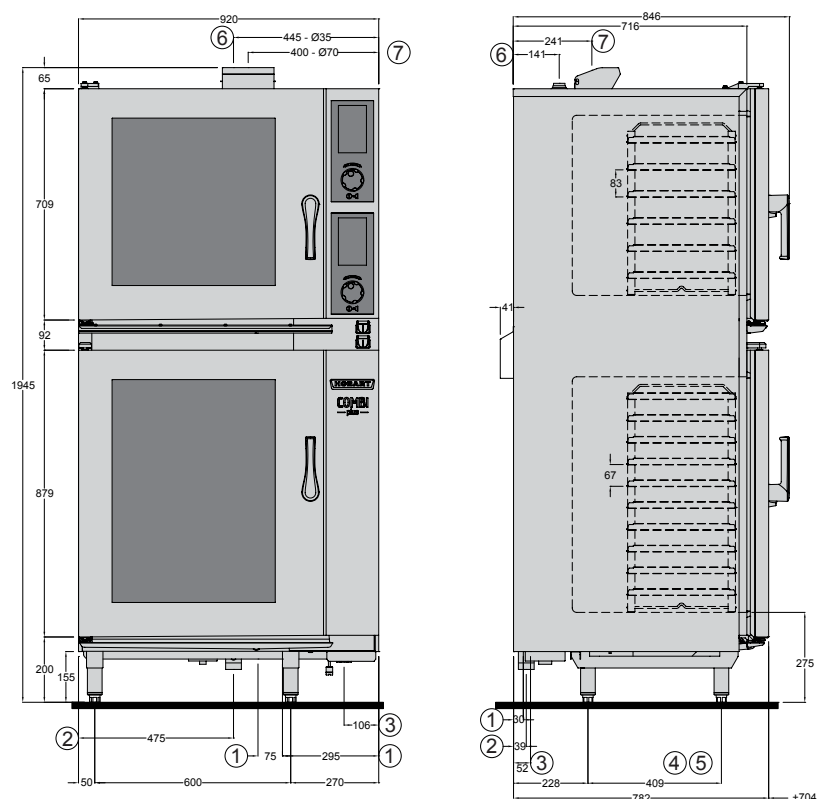
TECHNICAL DATA

Flow pressure	1.5 - 6 bar
Recommended water hardness	0 - 3 °dH
Total loading	
Standard	1x 24.6 kW 37.4 A or: 1x 9.3 kW 1x 14.4 A and 1x 15.3 kW 23 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





*Bakery and
Catering Essentials*

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Twin cavity COMBI Plus 6 + 10 level GN 1/1 electric ovens

Ref. HPJ611E

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 two large colour LCD touch screens and coding knobs.

* 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 cavities fitted with runners, one giving a capacity of **6 levels** GN 1/1 (325 x 530mm) spaced **83mm** apart and the other with a capacity of **10 levels** GN 1/1 (325 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.

ACCESSORIES / OPTIONS

* 8 level runners with 63mm gap for 6 levels GN1/1 ovens.

* 20 levels rack kit with "optimum gap" for 10 levels GN1/1 ovens (multilevel stainless runners optimise the available space to suit the depth of containers or the product to be cooked).

* Core probe for delicate products, probe 1.7mm diameter 100mm long.

* HACCP record output kit: HACCP outlet comprises 2 x 10m copper cables exiting the rear.

* 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 6 level max capacity spaced 83mm apart
 - + 1 set with 10 levels 67mm apart.
 - Rotisserie core probes 4.5mm diameter 100mm long
 - USB port

* Energy economiser kit.

* Retracting spray hose kit.

* Independant spray hose kit.

* Hood (see specific technical data sheet).

* Grills (3 or 5).

* 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).

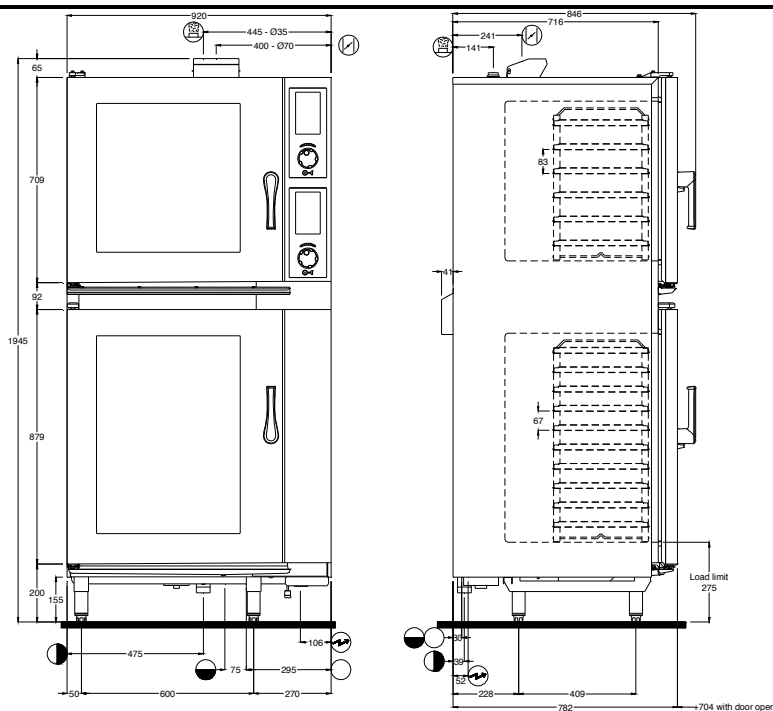
IP 25 and IK 9: Protection indices.

XP U 60-010: Hygiene.



HPJ611E

- ELECTRICAL connection**
Electric inlet at 310mm 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 140mm from the floor.
A local stop cock is required.
- SOFTENED WATER**
Water inlet at 140mm from the floor.
A local stop cock is required.
- DRAIN**
Drain outlet at 105mm 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 HPJ611E

DIMENSIONS (mm)
 External Height 1945; Width 920; Depth 877
 Cavity Height 552 / 722; Width 630; Depth 535

CAPACITIES

Number of covers per day	180 + 240
Usable oven capacity (dm ³)	85 + 115
GN 1/1 ovenware (325 x 530)	6 + 10
Max. depth of containers (mm)	65 / 55
Space between levels (mm)	83 / 67
Maximum capacity (kg)	24 + 40

PACKAGING (mm)
 Height 2000
 Width x Depth 1020 x 900

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	I. Max (A)	Power (kW)
230V 3a.c.	62.5	24.6
400V 3Na.c.	37.4	24.6

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