ELECTRIC COMBI OVEN (DIRECT STEAM), 6XGN1/1
COMBI PLUS 6.1 E

Ref: 1101.220.028
Magnus



The Combi Plus ovens` touch screen makes them easy to use and programme, making them extremely quick. It is possible to programme the start of cooking at the desired time, offering the operator various options that make daily work more flexible and simple. The oven allows any operation to be started quickly in just 3 simple steps and is equipped with a 6-speed fan with automatic reverse. It also includes pre-heating and rapid chamber cooling functions. With the capacity to store up to 100 recipes, each with up to 5 steps, the oven also offers features such as the regeneration mode and the holdind function.

Exterior and oven chamber in stainless steel.

LCD display with intuitive control.

Multiproduct & MultiTimer function: allows you to set different times for each tray.

Chamber with rounded corners for an easy cleaning.

Door with heat insulated handle and double, shatter-proof glass. Auto-ventilation ensuring a low temperature on the outside of the door.

6 fan speeds with autoreverse.

Convection mode: adjustable temperature from 40 to 250ºC.

Steam mode: adjustable temperature from 40 to 100ºC.

Mixed mode: adjustable temperature from 40 to 250ºC.

Capacity for 6x GN1/1 trays (60x40 optional kit availabe).

Equipped as standard with 1 package of detergent, 1 GN1/1 grid, retractable shower, humidity control, 5 washing programs (quick, rinse, short, medium, and long), USB connection to upload and download recipes, HACCP data, and software updates, as well as an internal multipoint core probe.

FEATURES

Dimensions (LPH)	890x795x720 mm

Chamber dimensions (WDH)	630x440x490 mm
Power	9.5 kW
Voltage	400V/3/50Hz
Distance between grids	70 mm
Weight	120 kg