





## Combi steamer with 7 inserts for GN 1/1 longitudinal or crosswise rack position

Basic version with four manual modes of operation:

- Steam
- Hot air
- Combi-steaming
- Vitalization
- plus: 9 default preparation methods

### Advantages at a glance:

- Innovative, easy to read, self-explaining, capacitive high resolution touch screen for safe and fast operation
- Data entry by decimal keyboard or scrollbar
- Multilingual display
- Additional functions like fan-wheel autoreverse, 5 programmable fan speeds, fan wheel with interval function, timer function from 1 min to 24 hrs, timer function with preselection of start time or end time, Temp-Active (preheating and cooling of the cooking chamber by using residual heat), E/2 energy saving
- Multi point core temperatur probe
- CombiStep 4 program steps function
- Panorama door with 3-ply glazing
- Hygiene cooking chamber for easy cleaning
- Temperature range from 30 250°C and humidity from 0 100%
- Insertion longitudinal or crosswise for GN 1/1
- Bakery norm 400 x 600 mm and Maxi-system
- Door hinged on the right







## TOUCH 'N' STEAM / BASIC 611 QL

- The standard control system

# **Specifications**

Ordre number E611 QBRN 000000

Dimensions (L x W x H) mm 980 x 795 x 840

Total connected load kW 11,0

Voltage V/Hz 400V, 3N, 50/60 Hz

Fuse A 3x 16A Direct heat mission kW 1,32 Latent heat mission kW 1,98 Steam emission kg/h 2,915 Range of temperature °C 30 - 250 Kind of inserts GN 1/1 Quantity of inserts 6 + 1Grate distance mm 67

Banquet system plates 24 (Ø 320 mm / 280 mm)

Water drain Ø mm 40

Water supply 2x G ¾ A KE/ KWE

We reserve the right to make technical changes.

### Optional:

- Door hinged on the left
- Powder or liquid cleaner
- Retractable spray
- USB port
- Heat exchanger
- Ethernet port
- Fat filter QL

- Prepared for Energy Optimisation
- Condensation hood for single unit
- Condensation hood for combi-mix
- Software Cookbook
- Software Special programs
- Software Baking operation