



COMBISLIM II C & CPE 23.06



C standard model



CPE top model



DIMENSIONS & WEIGHT

Width	513 mm
Height - table model	753 mm
Height with stand	1565 mm
Depth (excl. handle)	631 mm
Weight	57 kg

CAPACITY

Tray size	2/3 GN
Number of GN trays:	
20/40 mm deep	6
60 mm deep	4

SPECIFICATIONS

Voltage	400V AC 2N
Wattage	6.6 kW
Current	16 A
Water connection	3/4" outside
Drain	Ø 40 mm outside

ALTERNATIVE

Voltage	230V AC 1N
Wattage	3.3 kW
Current	16 A
Voltage	400V AC 3N
Wattage	6.6 kW
Current	11 A

GENERAL FEATURES

- Steam technology: injection steam
- Reversible fan ensures perfect baking and cooking results
- Adjustable fan speed with 9 steps
- 2-piece rack
- Timer function with current time, date and timer
- Manual humidity pulsing
- Preheating up to 300°C
- 2-step door handle for maximum safety
- Easy-to-clean design
- IP X4 protection
- Easily detachable door seal
- Halogen light in oven chamber
- Oven door with ventilated heat-reflecting glass
- Integrated drip tray in stainless steel, self-emptying
- Table model prepared for stand

C COOKING MODES

- Hot air (30-300°C)
- Steaming with injection steam (30-130°C)
- Cook & Regen (30-180°C)
- CombiSmart® humidity control, 10 steps
- Proving (30-40°C)

C STANDARD FEATURES

- Selection dial and digital display
- Memory of 50 recipes (each with up to 10 steps)
- Semi-automatic cleaning programme
- Multipoint core temperature probe
- Hand shower
- Error registration system

CPE COOKING MODES

- Hot air (30-300°C)
- Steaming with injection steam (30-130°C)
- CombiSmart® humidity control, 10 steps (30-300°C)
- SmartChef®
- Cook & Regen (30-180°C)
- Proving (30-40°C)
- Delta-T
- Cook & Hold

ACCESSORIES

- Various stands
- Stacking kit for CombiPlus®
- CombiSlim Vent, extraction hood with condensation
- Marine version

CPE STANDARD FEATURES

- SmartTouch® display
- Memory of 500 recipes (each with up to 15 steps)
- Cookbook with preset programmes
- CombiWash® fully automatic cleaning system
- Integrated hand shower
- Manual or automatic cooling
- Automatic humidity pulsing
- Multipoint core temperature probe
- RackTimer®
- CombiNet®
- HACCP quality control
- USB connection
- Automatic service diagnosis system