Product data sheet – FlexiCombi Classic 6.1 electric

MKN-No.:
FKE061R_CL

Combi steamer according to DIN 18 866 (part 2) suitable for most of the cooking methods used in commercial kitchens.

FlexiCombi offers a choice of cooking functions with convection and pressureless fresh steam either separately, one after the other or combined with moist or dry heat.

Quality
MADE IN GERMANY

Technical highlights

Durable hygienic cooking chamber AISI 316S11

Made of highly corrosion-resistant medical grade stainless steel, seamlessly robot welded, with rounded corners and protection against spillage, thermally insulated.

EasyLoad

Easy Load

Crosswise insertion supplied as standard to ensure safety and ergonomics at work. Distance between insert levels: 67 mm

Hygienic door, insulated triple glazing (optional)

Saves energy due to low heat loss, high level of work safety due to low outside temperature, perfect hygiene due to flat seamless inner surface.

FlexiRack® – capacity concept

FlexiRack

Hanging rack for FlexiRack® with tilt protection for containersand for GN 1/1 crosswise insertion. FlexiRack® special sizes for an capacity increase up to 50% during cooking.*   * compared to FlexiCombi with GN 1/1

High performance PHI fan wheel

Best cooking uniformity with 5 programmable fan speeds and fan wheel safety brake.
High performance PHI fan wheel with integrated grease separation system without fat filter.

PHIeco with DynaSteam2

DynaSteam²

High speed centrifugal steam generation technology with heat recovery and dynamic, microprocessor controlled steam quantity adjustment depending on the cooking process – DynaSteam2.

StepMatic® – Cooking step function

Individual combination of up to 6 programme steps, basic cooking methods in succession, e.g. 2x Steaming plus 1x Convection plus 3x CombiSteaming. Up to 50 individual cooking programmes can be stored.

ClimaSelect – Climate control

ClimaSelect

Individually controllable cooking chamber climate with humidity and temperature measurement as well as active humidification and dehumidification.

Integrated shower hose (optional)

With automatic retractor function, can also be used when oven door is closed.

WaveClean® – autom. cleaning sys. (optional)

- safe – the detergent is in a cartridge sealed with protective wax
- easy – insert the cartridge, ready
- economical – by recirculation system

WaveClean®

MKN

Master of Performance

Product data sheet – FlexiCombi Classic 6.1 electric

MKN-No.:
FKE061R_CL

Further features

- analogue setting and digital display for cooking tempera-ture, humidity, cooking time and core temperature
- **Manual operation concept with 6 cooking modes:** SoftSteaming, Steaming, ExpressSteaming, Convection, CombiSteaming and Perfection
- **Ready2Cook** – preheating, cool down, climate preparation
- internal **core temperature measurement** up to 99°C
- **autoreverse fan wheel** for extremely uniform cooking performance, 5 air speeds can be programmed
- manual cleaning programme with user guide
- energy supply as required
- **EcoModus –** reduces temperature of cooking chamber autom. when this has not been charged for some time
- HACCP basic version
- integrated HACCP memory
- start time pre-selection
- manual steam injection/humidification.
- temperature controlled vapour quenching
- cooking chamber with halogen lighting behind shockproof glass
- cooking chamber door with inspection window, rear ventilated, double glazed safety glass
- door lock with end stop, non-contact door switch, insertable door seal – replaceable by the enduser
- **USB interface**
- audible signal after cooking time has elapsed
- loudspeaker, selectable sounds
- connection to external air outlet hood
- direct waste water connection is possible

Technical data

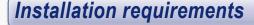|		
Dimensions (LxWxH) (mm):	997 x 799 x 790	
Connected load (electrical) (kW):	10,4	
Voltage[1] (V):	400	3 NPE AC
Recommended fuses (A):	3 x 16	
Frequency range (Hz):	50 or 60	
Standard gas pressure – natural gas[2] (mbar):		
Standard gas pressure – liquid gas[2] (mbar):		
Water connection PHI:	DN 20 (G ¾" A)	
Water connection miscellaneous:	DN 20 (G ¾" A)	
Waterpressure (kPa):	200 - 600 (2 - 6 bar)	
Drain connection:	DN 50	
FlexiRack® (530 x 570 mm):	6 (max. 65 mm deep)	
Gastronorm 1/1 (530 x 325 mm):	6 (max. 65 mm deep)	
Gastronorm 2/1 (530 x 650 mm):	-	
Baking standard (600 x 400 mm):	5 (insert levels 85 mm)	
Plates Ø 28 cm on FlexiRack® grids:	24	
Plates Ø 32 cm – plate trolley:	22	
Material housing:	1.4301	
Material cooking chamber:	1.4404	
Net weight (kg):	140	
Gross weight[3] (kg):	160	
Heat emission latent (W):	1872	
Heat emission sensitive (W):	1248	
Type of protection:	IPX 5	

Product safety

- CE mark
- GS TÜV proofed

Option / accessories

- Hygienic door with insulated triple glazing
- Left hand hinged door and insulated triple glazing
- Two position safety door lock
- Internal multipoint core temperature probe
- Connection for external multi-point core temperature probe (can not be retrofitted)
- 2nd multi-point core temperature probe or sous vide (single point sensor)
- GN lengthwise insertion
- FlexiRack® hanging racks for baking size 400 x 600 mm
- Regeneration and plate banquet systems, thermal insulation hoods
- FlexiRack® special accessories
- GN containers, GN grids and special baking and roasting trays
- WaveClean® – automatic cleaning system
- Two-in-one cartridges
- Special cleaning and descaling agents, manual pressure spray gun for manual cleaning
- Integrated shower hose
- Stacking kits for table-top appliances, stands and base cupboards
- Steam condensation hoods
- Marine version, special voltage
- Connection for an energy optimization system

Installation requirements

- water supply provided by customer
- connection to waste water provided by the customer