## **CONVECTION STEAMER COMBI HEJ061E**



### **TECHNICAL DATA**

Flow pressure	1.5 - 6 bar
Recommended water hardness	3 - 4.5 °dH
Total loading Electro	
Standard (Jet)	9.3 kW   14.3 A
Noise level	< 70 dB (A)

#### **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
  - Programmes:
    - Level 1: 19 minutes
    - Level 2: 25 minutes
    - Level 3: 35 minutes
    - Rinsing: 2 minutes

- Crosswise loading enables an easy handling, a better overview and more safety
- VisioPAD: Touch control panel, clear, intuitive and ergonomic
- 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
- SUPPLIED WATER TREATMENT SYSTEM MUST BE INSTALLED ON THE INCOMING WATER SUPPLY FEEDING THE COMBI OVEN

# DIMENSIONAL DRAWING

## CONNECTIONS

② Drain connection
③ Power connection
Electro
Suction hose for
detergent

Fresh-water connection

Connection for potential compensation

6 Ventilation

⑦ Vapour extractor

2x G 3/4" G 1 1/2" 400 / 50 / 3 / N / PE (M32) 2000 mm

M5 35 mm

70 mm

\* 8/9 only for gas models

