

# Combi

Combi ovens: compact and flexible



  
moduline

# Combi



Combi gathers together the best of several cooking philosophies in one solution and in compact dimensions.

Convection cooking with forced ventilation, steam and mixed direct injection (convection-steam) are the basis of the daily work of a professional kitchen. The Combi Moduline oven offers everything in a reduced space, between 550 mm wide and 680 mm deep (depending on the model). It's not only compact, the Combi oven is also smart. In fact, thanks to Moduline technology and ease of use of the interface, it is possible to specify which dish you want to cook with the Combi oven. It will select automatically the most appropriate mode whether convection, steam or mixed. The oven then controls the cooking in progress and automatically keeps the correct levels of humidity and temperature, without any need of external intervention. The advantages of this approach are not only expressed in energy savings, resulting in the cooking speed, but also in the quality of the results obtained and the improved ability to preserve the organoleptic quality of cooked foods.



## Functional Features

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Direct steam mode from +30°C to +130°C.

Convection mode from +30°C to +280°C.

Mixed Steam-Convection mode from +30°C to +280°C.

The automatic cooking programs, divided in 6 categories of products, are the perfect starting point for your experience with a Combi oven.

Manual cooking setting and recipe registration offer the traditional convenience to the Chef service.

Section for Favourite programs, daily life and experience always at your fingertips.

Recipes always customizable and easy-to-browse with user's images integration.

The cooking programs can be divided into different phases (10 on the T control version or 4 on the D control version), thus allowing high performance in the foods processing.

Delta-T function: the ability to adjust the temperature difference between the oven cavity and the core of the product, enhancing the tenderness of the meat and the reduction of weight loss. (on T version only)

Consumption analysis function always at your fingertips. (on T version only)

The door locking system prevents the risk of unintentional opening during the cooking cycle; door opening would interrupt delicate cycles and compromise the results.

The automatic humidity exhaust system after cooking avoids the danger of hot steam coming out when opening the door.

Self-diagnosis system of the proper operation of all electrical components. (on T version only)

Automatic telemetric registration system of equipment operation. (on T version only)

The steam condensation system ensures a healthy workplace.

Automatic stop of the fan motors when the door is opened.

Cavity cooling program with door open.



## PLUS

### RECIPE MIX

RecipeMix feature: once you set a program or choose a recipe, Combi suggests the dishes that can be cooked together to optimize time and cooking loads. (on T version only)

### MULTILEVEL

MultiLevel function: Combi is able to manage different dishes with different cooking times or temperatures, indicating you from time to time when they are ready. (on T version only)

### IDEALWARM

IdealWarm function: the intelligent temperature decrease in the cavity at the end of the cooking cycle allows perfect warm holding, avoiding the risk of overcooking the food.

### CLIMACHEF

ClimaChef system is an electronic and automatic feature, monitoring the climate in the cavity to get the best consistency and always tasty and crispy food in a safe and intelligent way.

### FLASH DRY

FlashDry: instant dehumidification function of the cavity. It allows perfect drying for the products that require it, keeping the food crispy.

### SPEED GRADE

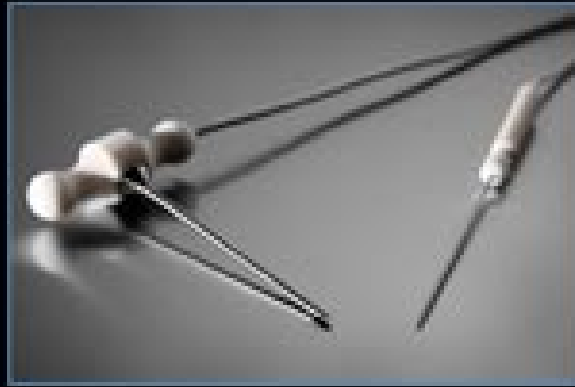
SpeedGrade fan speed adjustment: even the most delicate cooking offers extraordinary results. (optional on D version)

### FIT POWER

The adaptive system for the energy calibration of the FitPower function adjusts and optimizes energy consumption based on usage. (optional on D version)

### ECOWASH

The EcoWash cleaning system with automatic recirculation, significantly reduces water and detergent consumption, yet perfectly cleaning the cavity in each dirt situation. (optional)



## EXTRAS

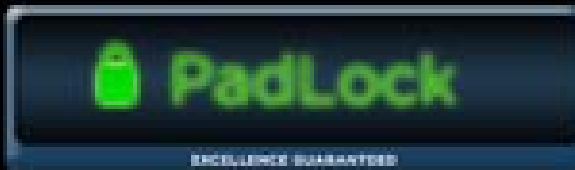
### Core probe

The removable and interchangeable core probe can be supplied with different diameters and measuring points; its ergonomic handle makes its use simple and allows its precise introduction into the food core.



### Tray rails

The multiple positioning of the trays makes different configurations possible, according to load requirements.



### Pad Lock

Key lock system with password ensures the chef maximum protection of the data or the undesired interruption of the cooking program.



### Pro Time

ProTime system allows you to set the date and time you want the oven to preheat or start working.



### SD Card

Memory expansion with built-in SD card slot.  
Available on T version only

## T VERSION Control Panel

Status reporting LED/stand-by key



7" capacitive multitouch easy-to-browse display:

- temperature control from +30°C to +280°C
- time control
- 3 cooking modes: convection, steam, combined convection-steam
- automatic cooking programs divided into 6 categories
- ability to manage up to 10 cooking phases for each program
- favourite programs section
- cooking with core probe
- cooking mode with Delta-T
- climate control in the cavity with CLIMAcchef system
- recipe book customised with pictures
- special modes: pasteurization, sous-vide cooking, cooking at low temperatures, proofing
- SpeedGrade: fans speed control
- special features: MultiLevel, RecipeMix, IdealWarm, FlashDry, FitPower, ProTime, PadLock, EcoWash

ON/OFF switch

Selection of programs  
(99 programs)

Cooking steps selection  
(4 phases for each program)

Digital display



## D VERSION Control Panel

Encoder knob to browse through the functions of the oven and set all cooking parameters

START/STOP key

Chamber light key

**Cooking mode:**  
convection, steam,  
combined  
convection-steam

Cavity  
temperature  
control

Control of the  
time or core  
probe

Cavity  
humidity  
control

Fan speed control  
(optional)



### Electronic control

extremely intuitive and easy to use even by less skilled staff

### USB port

software, HACCP data and recipes always at your fingertips and keeping up with the work evolution (optional on D version)

### Door

the double low-emission glass and the internal ventilation reduce external overheating and heat dispersion

### Cavity internal lighting

to control the cooking process at any time

### Built-in hand shower

quick and frequent rinses (optional)

### Built-in drawer

Built-in the oven, perfect for storing the core probe or other kitchen tools (supplied only with optional integrated hand shower)



**Periodic and automatic rotation reversal of the fan motors**

allows perfect temperature uniformity in the cavity

**Tray rails**

easily removable and washable

**Openable door internal glass**

allows a better and regular cleaning of the glass

**Insulation of the cavity**

with highly insulating materials, guarantees less heat dispersion

**Tight-sealed cavity**

with the rounded corners and the integrated drainage system make cleaning easier and safer

**Condensation drip tray**

under the door and connected to the oven drainage system. No more leakage or accumulation of water on the floor





# GCE SERIES



**GCE060D/T**

**GCE106D/T**

**GCE110D/T**

**GCE061D/T**

**GCE101D/T**

Trays capacity	6 GN 2/3	6 GN 1/1 <sup>1</sup>	10 GN 1/1 <sup>1</sup>	6 (GN 1/1 or 600x400) <sup>2</sup>	10 (GN 1/1 or 600x400) <sup>2</sup>
Tray rails pitch	64 mm	64 mm	64 mm	64 mm	64 mm
Operating temp.	from +30°C to +280°C	from +30°C to +280°C	from +30°C to +280°C	from +30°C to +280°C	from +30°C to +280°C
Electric power	5200 W	7700 W	15400 W	7700 W	15400 W
Electric supply	400 Vac 3N 50 Hz	400 Vac 3N 50 Hz	400 Vac 3N 50 Hz	400 Vac 3N 50 Hz	400 Vac 3N 50 Hz
Dimensions	550x640x822 mm	550x810x822 mm	550x810x1062 mm	800x680x822 mm	800x680x1062 mm

1. Tray introduction from the narrow side

2. Tray introduction from the wide side

**MODULINE** SRL

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