

# HansDampf

FlexiCombi  
...a powerful friend.



Electric CombiSteamer *HansDampf* 6.1 Gold



- **the flexibility and capacity concept.** FlexiRack allows the alternative between crosswise and lengthwise insert of 1/1 GN-containers. As well as the use of baking trays (60 x 40 cm).

#### PHI-technology

Gentle steam generation by the modern PHI-technology with integrated heat recovery by countercurrent process. Integrated centrifugal steam generation with soft start function to protect sensitive products during steaming program.

#### CombiPilot - control concept,

the central one-hand-operation. Simple operation via select 'n' push function – selection and confirmation with the CombiPilot and the integrated push function.

#### QuickHeat

– the separate pre-heating button enables simple setting of the optimal pre-heat temperature.

#### SES - Steam Exhaust System

At the end of the cooking process the steam is automatically exhausted from the cooking chamber. This reduces the danger of accidents and is balancing the climate inside the kitchen.

#### StepMatic

– step by step to the optimal cooking result. Separate cookbook for individual regeneration programs.



– **the automatic self cleaning system** for the optimal economic and ecologic cleaning of the cooking chamber. Three cleaning programs for individual adjustment to the contamination level. During the cleaning process the drainage is closed. This minimises the consumption of water. Maximum water consumption 50 litres of cold water. (WaveClean: optional)

The combi steamer *HansDampf* can be used for most of the cooking processes in the professional kitchen. The combi steamer can be operated either alternative with convection and steam or in free combination of both (dry and humid heat).

The **ClimaSelect** climate control allows individual adjustment of the cooking climate by active addition or reduction of humidity. The humidity inside the cooking chamber can be adjusted product-specific between 0 and 100 % via the **ClimaMonitor**. Practical hints ease the input.

#### Steaming

The temperature can be chosen in a temperature range between 30°C and 130°C.

- SoftSteaming 30°C to 99°C
- Steaming at 100°C
- ExpressSteaming 101°C to 130°C

#### Convection / Hot air

The temperature can be chosen in a temperature range between 30°C and 300°C. The humidity can be set independently from the temperature.

- maximum cooking chamber temperature 300°C
- active dehumidification control

#### CombiSteaming

The temperature can be chosen in a temperature range between 30°C and 250°C. The humidity can be set independently from the temperature.

- quick cooking
- active humidification and dehumidification control

#### Regeneration and banqueting program

The temperature can be chosen in a temperature range between 30°C and 180°C. The humidity can be set independently from the temperature.

- special operation mode of fan wheel
- ClimaMonitor for individual control of the humidity
- separate regeneration / banqueting cookbook for fast access to the own individual regeneration programs

**Low-temperature cooking or cook & hold and delta-t-cooking** are available as additional programs.

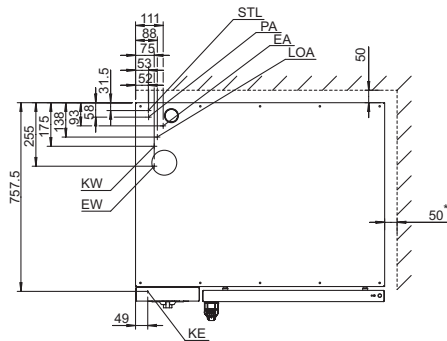
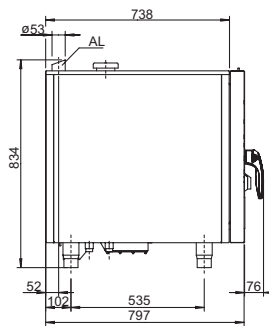
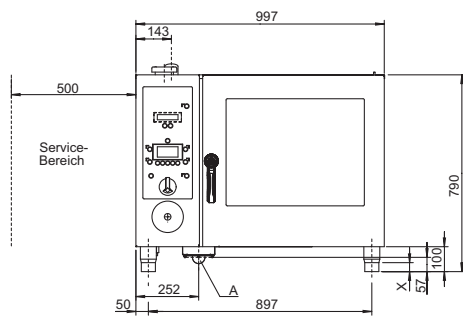
- Low-temperature cooking or cook & hold from 30°C to 120°C with special operation mode of the fan
- delta-t-cooking for safe cooking of biggest pieces of meat

#### Multi-point core temperature probe

for automatic determination of the actual core temperature and compensation of placing-inaccuracies. Core temperature control up to 99°C.



Innovations



- A Effluent DN50 (direkt)
- AL Exhaust air
- EA Electrical connection
- EW Annealed water G3/4" A
- KE Communication equipment
- KW Cold water G3/4" A
- LOA Energy optimizing system
- PA Potential balance connection
- STL Control line
- X Adjustable range +20

\* lateral distance to wall: min 100 mm

### Features

- 316 S11 "long-life" CNS cooking chamber
- Seamless cooking chamber
- Hygiene door with triple-glazed isolated window
- Contactless door contact switch
- Pluggable door seal
- Hygiene condensate drip pan at door and appliance with direct drain
- Door stop with mechanical end stop
- Halogen illumination of cooking chamber
- Flashing illumination at the end of a program
- Monitor with VFD-display for optimal legibility
- Clear text display for easy identification of programs
- Selection of languages
- Service diagnostics program
- Hose shower with jet adjustment (hard/soft) and automatic pull back function – use is possible even when the door is closed
- Integrated fan break
- Reduced fan speed (adjustable and programmable)
- Two fan rotation directions – autoreverse fan operation
- Reduced heat output (adjustable)
- Manual steaming
- Automatic internal record of approx. 200 cooking processes for HACCP-documentation
- Serial interfaces RS 232 / RS 485
- Connection to energy optimisation system
- Connection to external exhaust hood and external alarm systems
- Integrated fat separation system without fat filter
- Direct waste water connection (tube separation and siphon are part of the appliance)
- Maintenance advices for external water conditioning
- Semi-automatic cleaning program with operation guide

### Accessories

- FlexiRack kit for GN-crosswise insert  
or
- FlexiRack kit for GN-lengthwise insert

### Technical datas

- Dimensions outside (WxDxH) 997 x 799 x 790 mm
- Connected load 10,9 kW
- Voltage 400V 3 NPEAC
- Fuse protection 3 x 16Amps
- Water inflow 1 x DN 20 (G 3/4" A) cold water  
1 x DN 20 (G 3/4" A) soft water
- Water pressure 200-600 kPa
- Water outflow DN 50
- Capacity 6 x 1/1 GN-65mm deep  
GN-crosswise insert,  
GN-lengthwise insert, or  
baking trays (60 x 40 cm)
- Regeneration capacity on  
regeneration grids per  
insert level 5 plates with 26 cm  
4 plates with 28 cm
- Banquet capacity with  
plate rack trolley 22 plates with 32 cm
- Cleaning system automatic
- Max. water consumption  
in most intensive cleaning max. 50 litre of cold water  
program
- Cleaning & rinse detergent "granulated ingredients"  
in cartridges sealed with wax
- Heat emission  
latent 1780 Watt  
sensitive 1190 Watt
- Protection IP X5
- Net weight 130 kg
- Mark of conformity: CE-approval yes  
GS-approval yes
- Quality system EN DIN ISO 9001

### Optional accessories

- Two-stage safety door lock
- Marine version
- Special voltage
- Stands and cabinets
- Stacking kit for 6.1 on 6.1/10.1
- Regeneration and plated banqueting systems
- Thermo isolated covers
- Special regeneration grids
- Chicken grill grids for 12 chicken
- Chicken grill grids for 15 chicken
- GN containers, GN grids and special baking trays
- Automatic self cleaning system WaveClean
- Special cleaning detergent "EcoClean" and special rinse  
detergent "EcoRins" for WaveClean cleaning system
- Special cleaning detergent, and special rinse detergent for  
pump spray dispenser for semi-automatic cleaning program
- Water filter and water softener
- HACCP printer – small serial printer with mains adapter