

**CBES061R**

**ELECTRIC COMBI STEAMER WITH BOILER**  
**6 X 1/1 GN**

ASSISTED COOKING  
MANUAL ELECTRONIC CONTROLS



**Sapiens Reloaded**

**EVERYTHING YOU NEED**

LED HVS (High Visibility System) alphanumeric display. 2.4-inch (LCD - TFT) colour display for displaying your favourite programs, pre-set programs, fan, automatic washing, menus, and settings.



530  
↑  
325  
**1/1 GN**



AUTOCLIMA



FAST-DRY



ECOSPEED



ECOVAPOR



AUTOMATIC WASHING



ECO WASH



MARINE VERSION

**TECHNICAL DATA**

Capacity	<b>GN</b>	<b>6 x 1/1 GN</b>	Chamber heating output	<b>kW / kcal</b>	<b>8 / -</b>
Distance between layers	<b>mm</b>	<b>60</b>	Steam heating output	<b>kW / kcal</b>	<b>6 / -</b>
Meals - Croissants	<b>n°</b>	<b>30 / 80 -</b>	Fan power	<b>kW</b>	<b>0,2</b>
External dimensions	<b>mm</b>	<b>875 x 650 x 705 h</b>	Power supply voltage	<b>V</b>	<b>3N-AC 400</b>
Packing dimensions	<b>mm</b>	<b>900 x 800 x 920 h</b>	Frequency	<b>Hz</b>	<b>50</b>
Weight - Net / Gross	<b>kg</b>	<b>89 / 102</b>	Consumption	<b>Amp</b>	<b>13</b>
Total electric power	<b>kW</b>	<b>8,25</b>			

*Special voltages and frequencies on request.*

# CBES061R

## COOKING MODES

- AUTOMATIC WITH 95 TESTED AND STORED COOKING PROGRAMMES, INCLUDING PROGRAMMES FOR REHEATING ON THE PLATE OR IN THE PAN.
- PROGRAMMABLE WITH THE ABILITY TO STORE 99 COOKING PROGRAMMES IN AUTOMATIC SEQUENCE (UP TO 9 CYCLES), ASSIGNING A NAME AND DEDICATED ICON.
- MANUAL MODE WITH THREE COOKING MODES AND INSTANT COOKING START: CONVECTION FROM 30°C TO 300°C, STEAM FROM 30°C TO 130°C, COMBINATION CONVECTION + STEAM FROM 30°C TO 300°C.
- RAPID SELECTION OF FAVOURITE PROGRAMS USING SCROLL & PUSH, WITH THE DEDICATED SCROLLER.
- AUTOCLIMA® - SYSTEM THAT AUTOMATICALLY MANAGES THE PERFECT CLIMATE IN THE COOKING CHAMBER.
- FAST-DRY® - AUTOMATIC SYSTEM FOR QUICK DEHUMIDIFICATION OF THE COOKING CHAMBER.

## OPERATION

- LED HVS (HIGH VISIBILITY SYSTEM) ALPHANUMERIC DISPLAY TO DISPLAY THE TEMPERATURES, AUTOCLIMA, TIME AND CORE TEMPERATURE.
- 2.4-INCH (LCD - TFT) COLOUR DISPLAY FOR DISPLAYING YOUR FAVOURITE PROGRAMS, PRE-SET PROGRAMS, FAN, AUTOMATIC WASHING, MENUS AND SETTINGS.
- SCROLLER KNOB WITH SCROLL AND PUSH FUNCTION FOR CONFIRMING CHOICES.
- LED BARS TO SIGNAL THAT THE TEMPERATURE, TIMER AND PROBE TEMPERATURE ARE ACTIVATED.
- MANUAL PRE-HEATING.

## CONTROL MECHANISMS

- AUTO REVERSE (AUTOMATIC REVERSE OF FAN ROTATION) FOR PERFECT COOKING UNIFORMITY.
- AUTOMATICALLY REGULATED STEAM CONDENSATION.
- MANUAL CHAMBER PRESSURE RELIEF CONTROL.
- MANUAL HUMIDIFIER.
- EASY ACCESS TO PROGRAMMABLE USER PARAMETERS TO CUSTOMISE THE APPLIANCE THROUGH THE USER MENU.
- 2 FAN SPEEDS, THE REDUCED SPEED DECREASES HEATING POWER. FOR SPECIAL COOKING METHODS, YOU CAN USE AN INTERMITTENT SPEED.
- PRE-CONFIGURATION FOR QUICK CONNECTION FOR CORE PROBE VIA AN EXTERNAL CONNECTOR TO THE COOKING CHAMBER (CORE PROBE OPTIONAL).
- TEMPERATURE CONTROL AT THE PRODUCT CORE USING A PROBE WITH 4 DETECTION POINTS (CORE PROBE OPTIONAL).
- USB CONNECTION TO DOWNLOAD HACCP DATA, UPDATE SOFTWARE AND LOAD/DOWNLOAD COOKING PROGRAMMES.
- PRE-CONFIGURED SN ENERGY OPTIMISATION SYSTEM (OPTIONAL).
- SERVICE PROGRAM: TESTING THE OPERATION OF THE ELECTRONIC BOARD - DISPLAY OF THE TEMPERATURE PROBES - COUNTER FOR OPERATING HOURS OF ALL PRIMARY FUNCTIONS FOR PROGRAMMED MAINTENANCE.
- SELF-DIAGNOSIS BEFORE STARTING TO USE THE EQUIPMENT, WITH DESCRIPTIVE AND AUDIBLE SIGNALLING OF ANY ANOMALIES.
- LOW CONSUMPTION LED COOKING CHAMBER LIGHTING. OPTIMAL VISIBILITY IN ALL POINTS OF THE COOKING CHAMBER. NEUTRAL LIGHT THAT DOESN'T ALTER THE ORIGINAL COLOURS OF THE PRODUCT.
- ECOSPEED - BASED ON THE QUANTITY AND TYPE OF PRODUCT, THE OVEN OPTIMISES AND CONTROLS THE ENERGY OUTPUT, MAINTAINING THE BEST COOKING TEMPERATURE AND AVOIDING FLUCTUATIONS.
- ECOVAPOR - WITH THE ECOVAPOR SYSTEM, THERE IS A NET REDUCTION IN WATER AND ENERGY CONSUMPTION DUE TO THE AUTOMATIC CONTROLS OF THE STEAM SATURATION IN THE COOKING CHAMBER.

## CONSTRUCTION

- COOKING CHAMBER IN 1 MM THICK 18/10 AISI 304 STAINLESS STEEL WITH LONG FULLY ROUNDED EDGES FOR BEST AIR FLOW AND EASIER CLEANING.
- PERFECTLY SMOOTH, WATERTIGHT CHAMBER.
- DOOR WITH REAR VENTILATED DOUBLE TEMPERED GLASS WITH AIR CHAMBER AND INTERIOR HEAT-REFLECTING GLASS FOR LESS HEAT RADIATION TOWARDS THE OPERATOR AND GREATER EFFICIENCY.
- INTERNAL GLASS THAT FOLDS TO OPEN FOR EASY CLEANING.
- HANDLE WITH LEFT OR RIGHT HAND OPENING.
- ADJUSTABLE HINGE FOR OPTIMAL SEAL.
- DEFLECTOR THAT CAN BE OPENED FOR EASY FAN COMPARTMENT CLEANING.
- NEW PUSH-IN ADAPTABLE DOVE-TAIL JOINT SEAL FOR OVEN FRONT PANEL MADE WITH HEAT AND AGE RESISTANT SILICON RUBBER, EASY TO REPLACE.
- BUILT-IN DOOR DRIP TRAY COLLECTING THE CONDENSATE INTO THE OVEN DRIP TRAY; THEN INTO THE OVEN DRAIN.
- FRONT REMOVABLE CONTROL PANEL FOR EASY SERVICING.
- TWO WATER INLETS (SOFT AND COLD WATER).
- IPX4 PROTECTION AGAINST WATER SPLASHES.

## ELECTRIC HEATING SYSTEM

- COOKING CHAMBER HEATING SYSTEM WITH ARMoured HEATING ELEMENTS IN INCOLOY 800 STAINLESS STEEL.

## ELECTRIC HEATING SYSTEM

- AISI 304 FULLY INSULATED STEAM GENERATOR.
- AUTOMATIC BOILER PRE-HEATING.
- DAILY AUTOMATIC BOILER DRAINING AND RINSING, TEMPERATURE OF DRAINED WATER BELOW 60°C.
- ALARM IN CASE OF BOILER DE-SCALING REQUIRED.
- BOILER SEMI-AUTOMATIC DE-SCALING PROGRAM.
- CAL-OUT SYSTEM TO PREVENT SCALE BUILD-UP WITHIN THE BOILER, AS STANDARD.

## SAFETY FEATURES

- COOKING CHAMBER TEMPERATURE LIMITER.
- COOKING COMPARTMENT SAFETY DEVICE FOR PRESSURE BUILT-UP AND DEPRESSION.
- FAN MOTOR THERMIC PROTECTION.
- MECHANICAL DOOR SWITCH.
- ELECTRONIC CONTROL FOR LACK OF WATER ALARM.
- SELF-DIAGNOSIS WITH SMART ERROR VIEWING.
- VENTILATED COMPONENT COOLING SYSTEM WITH ELECTRONICALLY CONTROLLED OVER-TEMPERATURE DISPLAY.
- STEAM GENERATOR TEMPERATURE LIMITER.
- AUTOMATIC ELECTRONIC CONTROL OF WATER LEVEL IN THE STEAM GENERATOR DURING FILLING AND DRAINING.
- BOILER PROBE TO CHECK BOILER COMPLETELY EMPTY.

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## CLEANING AND MAINTENANCE

- AUTOMATIC CLEANING SYSTEM LCS (LIQUID CLEAN SYSTEM) WITH BUILT-IN TANK AND AUTOMATIC DISPENSING (COMBICLEAN BOOSTED LIQUID CLEANSER IN 100% RECYCLABLE CARTRIDGES. SUPPLIED WITH 1 LIQUID CLEANSER CARTRIDGE CDL05B - 990 GR.).
- CALOUT DESCALING SYSTEM THAT PREVENTS THE FORMATION AND ACCUMULATION OF LIMESCALE IN THE STEAM GENERATOR, WITH AUTOMATIC DISPENSING. CALFREE BOOSTED LIQUID DESCALER IN 100% RECYCLABLE CARTRIDGES. SUPPLIED WITH 1 CARTRIDGE OF LIQUID DESCALER CCF05B - 990 GR.
- MANUAL CLEANING SYSTEM WITH EXTERNAL HAND SHOWER (SHOWER OPTIONAL).

## MARINE VERSION

- FULL AISI 304 OVEN - FLANGED FEET.
- DISPLAY / CONTROL PANEL PROTECTION.
- ANTI SLIPPING RACK RAILS.
- IMMOBILIZING DOOR LOCK.

## STANDARD EQUIPMENT

- CALOUT DESCALING SYSTEM FOR MODELS WITH BOILER. SUPPLIED WITH ANTI-SCALE PRODUCT
- 2 SPEED FAN: NORMAL / REDUCED
- USB CONNECTION
- SIDE RUNNERS
- PRE-CONFIGURATION FOR QUICK CONNECTION FOR CORE PROBE VIA EXTERNAL CONNECTOR TO COOKING CHAMBER. CORE PROBE OPTIONAL

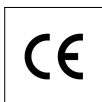
## OPTIONAL - TO BE REQUESTED WHEN ORDERING OVEN

- **ILCS1:** AUTOMATIC CLEANING SYSTEM LCS. SUPPLIED WITH 1 LIQUID CLEANSER CARTRIDGE CDL05B, 990 GR.
- **KSC004O:** MULTIPOINT CORE PROBE Ø 3 MM.
- **NPS:** RIGHT HINGED DOOR
- **APDS:** DOUBLE RELEASE DOOR OPENING
- **SN:** EXTRA CHARGE FOR ENERGY SAVING SYSTEM CONNECTION. ELECTRIC MODELS ONLY
- **NPK:** CONFIGURATION FOR CONNECTION TO EXTRACTION HOOD
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- **DSP:** DISPLAY-CONTROL PANEL PROTECTION
- **MKB061:** MARINE VERSION KIT - EXTRACTION HOOD AND CONFIGURATION FOR CONNECTION NPK, CANNOT BE INSTALLED

## EXTRA ACCESSORIES THAT CAN BE INSTALLED FOLLOWING PURCHASE

- **KSC004R:** MULTIPOINT CORE PROBE Ø 3 MM.
- **KSA001:** NEEDLE CORE PROBE Ø 1 MM.
- **ICLD:** HAND SHOWER WITH FITTINGS AND CONNECTIONS
- **KP004:** SET OF FEET FOR OVEN. 150 MM H - INCLUDING FOOT FASTENER
- **NSR061:** STAINLESS STEEL FLOOR STAND.
- **KSR061S:** STAINLESS STEEL FLOOR STAND FOR INSERTION OF THE BLAST CHILLER.
- **KPT061:** SIDE RUNNERS - FIXED TO FLOOR STAND. STAINLESS STEEL
- **NAN061R:** NEUTRAL CABINETS WITH DOORS AND SIDE RUNNERS - FIXED TO FLOOR STAND. STAINLESS STEEL
- **NAL061R:** NEUTRAL CABINET WITH DOORS - FIXED TO FLOOR STAND. STAINLESS STEEL
- **RP04:** CASTOR KIT FOR FLOOR STANDS, 2 WITH BRAKE
- **CKV061:** EXTRACTION HOOD WITH AIR-COOLED CONDENSER. ELECTRIC MODELS ONLY. AVAILABLE ONLY FOR PREARRANGED OVENS - USE COLLECTOR CCE FOR EXTERNAL CONNECTION
- **NNR061:** INSTALLATION FRAME FOR HOOD
- **PAC601:** STAINLESS STEEL HEAT SHIELD FOR THE UNIT SIDE PANEL
- **ICFX01:** FAT FILTER

## CERTIFICATIONS



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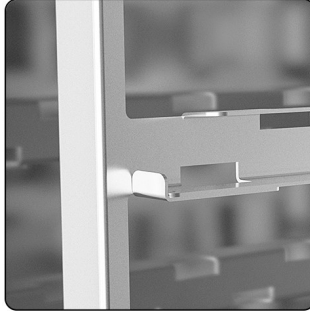
## MARINE VERSION KIT



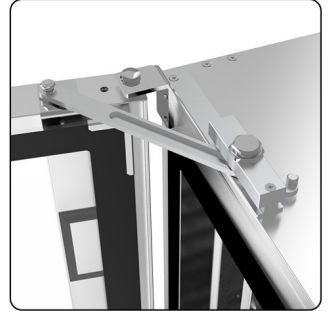
CONSTRUCTION IN FULL AISI 304,  
WITH FLANGED FEET FOR FLOOR  
FIXING.



DISPLAY/CONTROLS PROTECTION IN  
STAINLESS STEEL.



ANTI SLIPPING RACK RAILS.



DOOR AUTOMATIC BLOCK/UNBLOCK  
SYSTEM.

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