



Combi Oven

The new Self Cooking Center whiteefficiency
The standard for Indian and Western cuisine

SelfCookingCenter® 5 Senses and CombiMaster® Plus in electric or gas model



SCC 61 / CMP 61



SCC 62 / CMP 62



SCC 101 / CMP 101



SCC 102 / CMP 102



SCC 201 / CMP 201

Appliances	SCC 61 / CMP 61	SCC 62 / CMP 62	SCC 101 / CMP 101	SCC 102 / CMP 102	SCC 201 / CMP 201
Meals per day	30 80	60 160	80 150	150 300	150 300

Since we invented the combi-steamer 35 years ago, we have been driven by the ambition to provide all the chefs in the world with the best tools for hot food preparation. In pursuing this aim, we have concentrated on developing solutions that combine efficiency and simplicity, support creativity, variety and guarantee consistent top quality.

Made in Germany

Hot food preparation has a lot to do with the art of creative and nutritional science and even more to do with the art of cooking. This is why we are not simply the company for chefs: with over 250 master chefs on our books, we are also the chefs' company. Ultimately we see ourselves primarily as innovative problem-solvers, rather than simply as machine-builders. We concentrate first on the benefits and on the satisfaction of our customers and their guests. So we occupy ourselves every day with the important details associated with cooking, and thus how to prepare excellent quality food easily and with maximum efficiency. This is what has made us the technology and market leader. With the new SelfCookingCenter® whiteefficiency@ we are further extending this competitive edge.

1. Self cooking Center 5 Senses



Features:

The only intelligent cooking system that senses, recognises, thinks with you and ahead, learns from you and communicates with you.

Your SelfCookingCenter@ 5 Senses can grill, roast, bake, steam, stew, blanch and poach. And it can do that regardless of whether you want to prepare meat, fish, poultry, vegetables, egg dishes, baked goods or desserts. This cooking system is your versatile assistant in the restaurant, hotel, catering, in industry catering or in the food service industry,

You specify how you want your dishes, and the SelfCookingCenter@ 5 Senses will implement your ideas. Precisely and reliably. Because for us it is and always will be the chef who decides on the result and gets exactly what he wants. h

> iCookingControl

Simply enter the desired result and load. iCookingControl prepares your food exactly how you want it. It even communicates with you and shows you how it is cooking and which settings it is applying.

> HiDensityControl

The patented high-performance technology for unique uniformity, food quality and cooking performance; 100% steam saturation, dynamic air mixing up to 120 km/h and maximum cooking cabinet dehumidification up to 100 litres/second.

> iLevelControl

You'll be quicker if you simply prepare different dishes at the same time: iLevelControl shows you which foods you can cook together. This will save you time, money, space and energy.

> EfficientCareControl

The unique automatic cleaning system that detects dirt and limescale and removes them at the touch of a button. For sparkling hygienic cleanliness, without hardening the environment or the wallet.

2. Rational CombiMaster Plus



Features:

Unlimited variety

The CombiMaster® Plus replaces up to 50 % of all conventional cooking appliances: In it, you can grill, bake, roast, braise, steam, stew, pouch and much more.

Unique cooking performance

The cooking performance of the CombiMaster® Plus allows up to 30% higher capacity utilisation compared to the previous model. Together with the sophisticated cooking technologies, this performance guarantees consistently high food quality.

Optimum cooking cabinet climate

ClimoPlus® regulates the climate specific to the product in the cooking cabinet, ensuring crispy crust, crunchy breading and juicy roasts.

Easy to operate

The rotary knob operation is simple, absolutely clear and is now established in demanding everyday kitchen use.