

CombiSlim 1.10 HOODINI



COMBISLIM OVEN

10-tray combi oven (1/1 GN, 20/40 mm) or
6-tray combi oven (1/1 GN, 60 mm)

Electricity

Injection steam

SmartTouch® interface

2-piece rack

Temperature probe

DIMENSIONS & WEIGHT

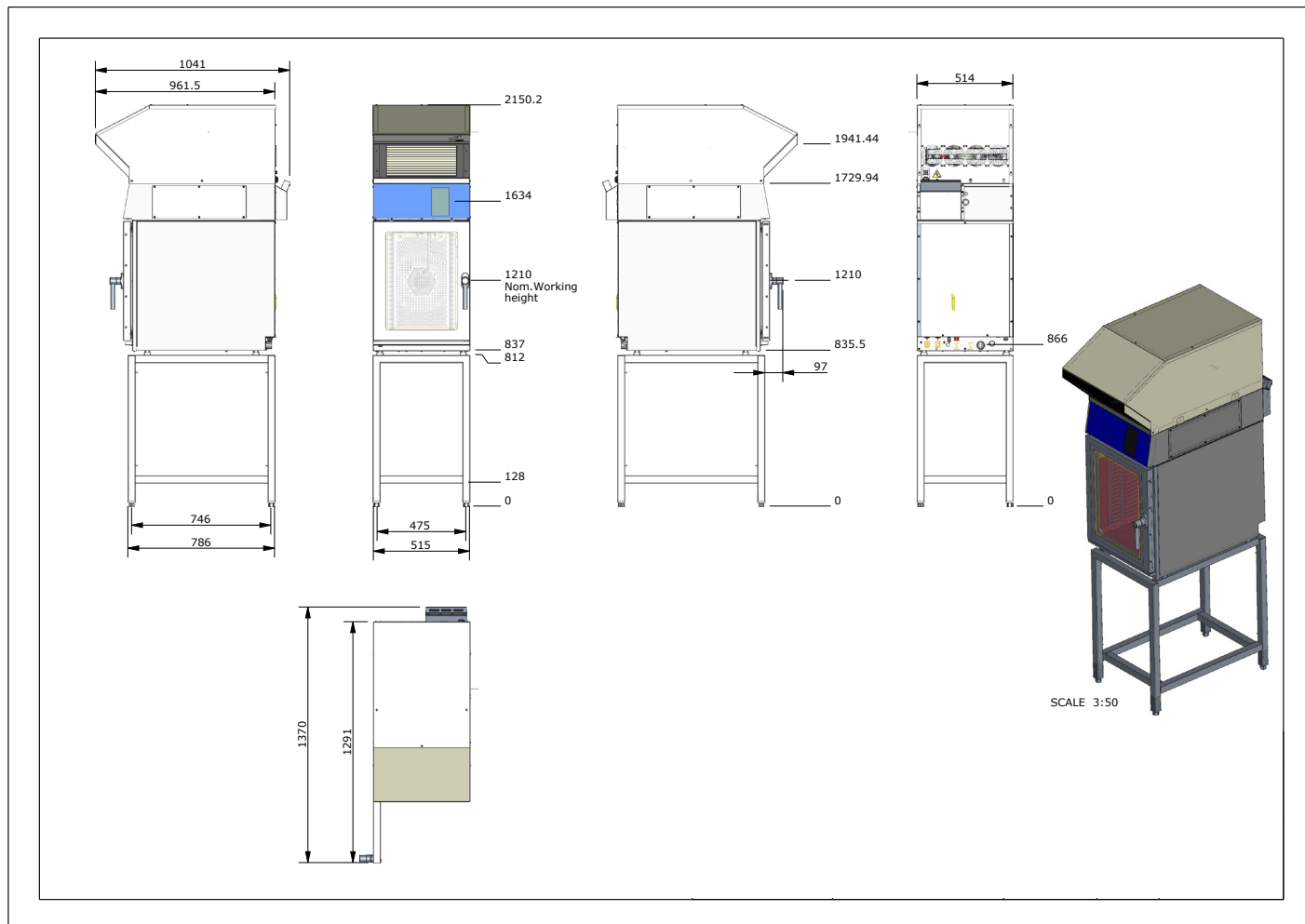
Width	514 mm
Height, table model	1339 mm
Height, with stand	2151 mm
Depth	1041 mm
Weight	115 kg net / 139 kg packed

STANDARD SPECIFICATIONS

Voltage	3 NAC 400/415 V
Wattage	12.7/13.8 kW
Power consumption	21 A
Pre-fuse	According to local regulations
Water connection	3/4", outside
Drain	Ø40 mm, outside

HOODINI SPECIFICATIONS

Voltage	208-240 V
Phase	1
Frequency	50/60 Hz
Rated current	9 A (2.2 kW)



Cooking modes:

- Hot air (convection)
- Steaming
- Low-temperature steaming
- Forced steaming
- CombiSmart® humidity control, 10 steps
- Cook & Regen
- Proving, with automatic humidification
- Preheating
- Automatic cooling function
- Manual humidity pulsing
- Reversing, adjustable fan with 9 speeds
- SmartChef®, automatic cooking
- Automatic humidity pulsing
- RackTimer® with up to 20 timers
- Cool-down function
- Delta-T
- Cook & Hold
- Quick Select Recipes (QSR)
- Advanced RackTimer for tailored menu handling
- Keypad for temperature adjusting

Handshower and cleaning:

- Hand shower
- CombiWash® automatic cleaning system

Features:

- Preset recipe package
- Multipoint temperature probe
- Favourites selection
- HACCP quality control, 60 days in PDF format
- USB connection

Optional features:

- Open Kitchen cloud connection
- WiFi module

Unavailable solutions:

- CombiPlus and Marine

Tested quality and safety:

