



Combisteamer HansDampf® gold with two FlexiCombi operating concepts. Manual or automatic cooking for the most used cooking methods in commercial kitchens.

Manual operation Steaming, Convection, Combisteamer and Perfection.

Automatic with 9 autoChef cooking categories from meat to Perfection- the climate regeneration.

HansDampf offers the choice of cooking functions with convection and pressureless fresh steam either separately, one after the other or combined.



Technical highlights

Cooking chamber door with triple glazing

Energy saving - because of highly effective insulation. Work safety - due to low outside temperature. Perfect hygiene - due to a smooth, easy to clean inner surface

FlexiRack®

The flexibility and capacity concept 1/1GN crosswise or lengthwise insert or FlexiRack special sizes for an capacity increase up to 50%*.



316 – durable hygiene cooking chamber

Made from corrosion resistant chrome nickel steel, welded with innovative robot welding technology, hygienic, joint free and with rounded off corners.

autoChef automatic Cooking

Automatic cooking with 9 categories. From the meat category through to Perfection the cooking climate-Regeneration.



SES - Steam Exhaust System

The safety system. The steam is sucked out of the cooking chamber at the end of the cooking programme. No troublesome escape of steam when opening the door at the end of the cooking time.

WaveClean®

Safe - the detergent is in a cartridge sealed with protective wax.
Easy - insert the cartridge, ready.
Economical: Water consumption app. 50l.



AtmosControl, climate control

An individually controllable cooking chamber climate with temperature and humidity measurement and active humidification and dehumidification, for crispy and juicy cooking results.

PHleco with DynaSteam

The dynamic steam generating system with heat recovery. The steam volume is dynamically controlled according to each cooking process



RackControl

Multi timer for monitoring of different foods cooking simultaneously.
Up to 5 different times storable in RackControl programs.

Ready2Cook

Preheat, cool down, and ideal climate preparation combined in one function. Ideal conditions for perfect cooking at the push of a button.



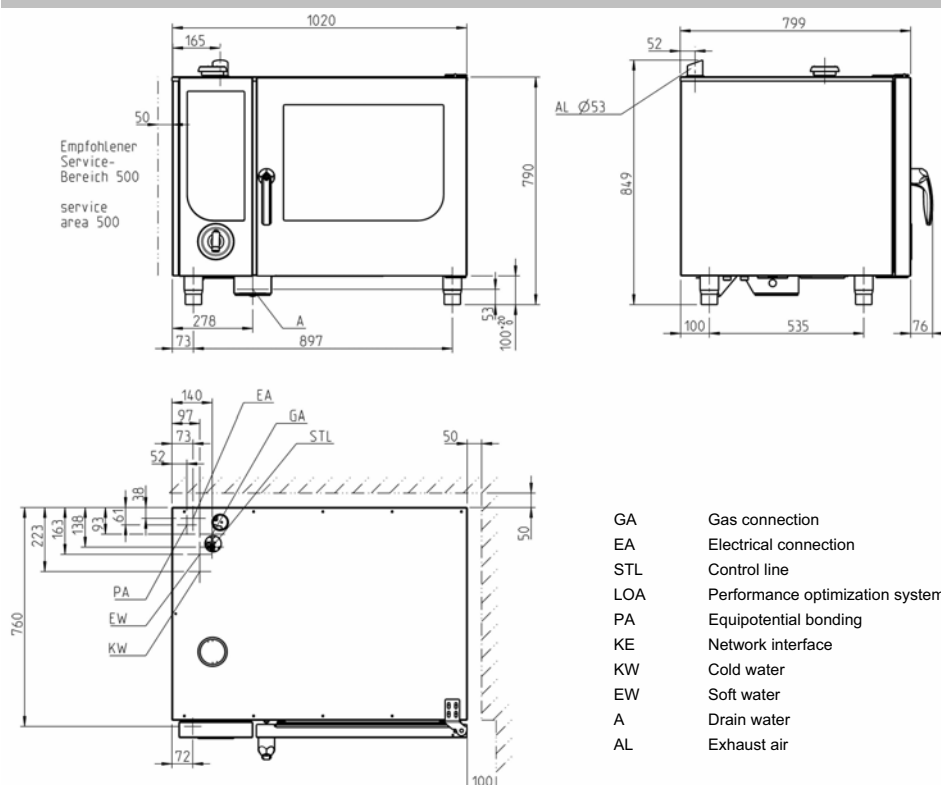
* compared to HD with GN 1/1

Subject to change without notice



Master of Performance

HansDampf®



Further features

CombiPilot one-hand operating concept
Manual operating concept 8 cooking modes:
Soft steaming, steaming, Express steaming, convection, combi-
steaming Perfection, low temperature cooking, delta-T- cooking
Autoreverse fan for exceptional uniformity
Six air- speeds programmable
StepMatic up to 20 cooking steps combinable
Up to 350 cooking programs can be saved (autoChef+own)
Program protection
Manual humidification
Automatic programmable humidification
Programmable rest time
Programmable step signal
Info-monitor display for cooking chamber humidity and categories
Multi-function display for the best visibility and easy operation
Multipoint core temperature measurement up to 99°C
Manual cleaning program
Integrated automatic shower hose
Serial interface RS232 and RS 485
Integrated HACCP memory for up to 200 cooking cycles
High- efficiency heat exchanger
Motor break
Integrated fat separator
Pulsed fan
Halogen cooking chamber lighting, with flashing function
Removable door seal- can be changed by customer
Contact free door switch
Door with latching position and end stop
Foreign languages
Service diagnostics program
Timer with start time in real time
VFD Monitor with plain text and graphic symbols
Direct drain connection possible
Rack inserts for FlexiRack and for GN1/1 crosswise insertion
Fan forced gas burner
Approvals: CE, GS, UL, CSA, FCC

Technical data

Dimensions: (BxTxH)	1020x799x790 mm
Connected load gas	11 kW
Voltage / connected load electr.	230 V 3N PE AC / 0,8 kW
Fuse protection	1x16 A
Water connection PHI	G3/4 A max. 5°dH 0,89mmol/l
Water connection miscellan.	G3/4 A
Waterpressure	200 - 600 kPa (2-6 bar)
Drain connection	DN 50 (50mm, 2")
Weight	130 kg
Material housing	1.4301 AISI 304
Material cooking chamber	1.4405 AISI 316
Cooking capacity:	
FlexiRack (530 x 570 mm)	6x 65 deep
Gastronorm (530 x 325 mm)	6x 65 deep
Baking standard (600x400 mm)	
Plates Ø28 cm on FR-grids	24
Plates Ø32 cm - plate trolley	22
Heat emission latent VDI 2052	1980 W/h
Heat emission sensitive "	1650 W/h
Protection type	IPX5

Options / accessories

- Door hinged to the left
- Stacking kit to combine 2 HansDampf 6+6 or 6+10
- Flow operated safety (exhaust stack)
- FlexiRack® special trays and grids
- Banqueting system
- Under frames and cupboards
- Two-in-one cleaner/ rinse cartridges
- Two- step safety door lock
- Marine version
- Special voltages