



CHEF'SCOMBI 61G

Gas 6 Level - Half Size Steam Generator Combi



SPECIFIER STATEMENT

Chef'sCombi 61G 6-level all-in-one multifunctional cooking equipment: convection, steam cooking, roasting, grilling, baking, air frying, poaching, simmering, low temperature cooking, defrosting, regeneration, holding. Advanced cooking technologies for premium cooking results with powerful heating elements, humidity sensor-controlled climate regulation, high-performance dehumidification, controlled even heat distribution and humidifying function.

Exterior Dimensions:

Combi: 35.35"H x 33.54"W x 35.16"D

Capacity:

- (6) 12" x 20" hotel pans or
- (6) 13" x 18" half sheet pans

Project _____
 AIA # _____ SIS # _____
 Item # _____ Quantity _____ C.S.I. Section 114000

MODELS

- CHEF-61G** (VICS61G-81) 6 Level - Half Size

Note: Left Hinged Door (L) & Auto Grease Removal (GR) models are also available.

STANDARD FEATURES

- **CombiOS** is an innovative operating concept, based on smart phone operation, with a high-performance processor working in the background. This makes operation intuitive and very responsive. There are hardly any waiting times, especially when switching on or off. If desired, the user interface can be easily adapted to personal requirements.
- **CombiClimateControl** is the basis for outstanding cooking performance. The heat is distributed evenly and, if required, powerfully in the cooking cabinet, ensuring the best cooking results even when fully loaded. Fresh steam is supplied by the steam generator. The high-performance dehumidification secures the desired crispiness.
- **AutoClimate** supports the user during manual cooking if required. It sets the appropriate cooking climate depending on the cabinet temperature set.
- **CombiGuide** is the simple cooking assistant for reproducible cooking results, no matter who is at the helm. The user specifies how the food has to be cooked and CombiGuide automatically sets the ideal cooking climate. The load detection makes the appropriate adjustments. If necessary, the user can intervene at any time.
- **MenuMix** monitors every level to the second. Simply load, set the timer and the Chef'sCombi will let you know when the food is ready. If desired, MenuMix can show which dishes go together. And of course, mixed loads can also be planned and saved accordingly. Everything is done to the point.
- **CombiCare** is an automatic cleaning system with soiling detection and cleaning programs that can be ideally adapted to the degree of soiling. Usage of solid Cleaner-Tabs and easy to use Care-Sticks. After a short time, the cooking chamber, steam generator and drain are hygienically clean and free of limescale. Thanks to its special technology, the Chef'sCombi requires little energy, few chemicals and little time.
- Two-year limited parts and labor warranty.

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Approved by _____ Date _____ Approved by _____ Date _____

OPERATION

- Capacitive 10" HD Touchscreen usable with gloves.
- Easy smartphone-like operation such as dragging, swiping, widgets, tutorials, etc.
- High performance processor for responsive operation.
- Simple customizing of the display content.
- User interface can be set in different languages.
- Different language setting for individual user profile.
- Creation of individual user profiles with optional PIN-codes.
- Easy-to-read screen content due to structured and large display of essential information.
- Loading and removal requests due to an energy-saving LED system, color display, and illuminated control button.
- Device status displayed via illuminated control button visible from a distance.
- Clear indications, such as: preheating, loading, unloading, and dynamic animations.
- Audible prompts and visual messages when user action is required.
- Extensive search function including all cooking paths, application examples and settings. Ability to apply filters and sort the search.
- Quick access to help and settings.
- Contextual help always shows current help content for the displayed screen content.
- Start the help file to check application example.
- Fast setting of desired temperature due to quick temperature selection menu.
- Fast adding of additional cooking time due to quick time selection menu.
- Top 12 favorites to ensure quick access to frequently used cooking methods.
- Time can be set to display in 12- or 24-hour format.
- Digital temperature display, can be set to °C or °F, displays target and actual values.
- Humidity and time of cooking cabinet are digitally displayed; displays target and actual values.
- Time setting is displayed in seconds, minutes, and hours.
- Sleep modes: offers a sleep mode and an intermediate sleep mode for extended cycles such as overnight cooking.

AUTOMATIC COOKING FUNCTIONS

- Even energy distribution in the cooking cabinet by means of a controlled air distribution system with reversing fan wheel.
- Cooking recipes with automatic control and adaption of the cooking parameters to ensure optimum cooking result regardless of product size or load.
- Setting the desired cooking result by determining the browning level, degree of cooking and product size.
- Load detection and adaption of the cooking parameters to ensure reproducible cooking quality independent from load quantity.
- Monitoring of the browning level and calculation of the current browning level based on the Maillard reaction.
- Automatic adaption of the cooking climate depending on the cooking temperature set.
- Controlled multi-level cooking with timer for every level.
- Display of dishes that can be cooked together.
- Planning and storage of mixed loads to ensure a standardized production process.
- Core temperature positioning detection with user notification in case of incorrect positioning.
- Core temperature assistant for selecting the right core temperature depending on the food to be cooked.
- Automatic proofing of baked goods.
- Intuitive and individual programming of an unlimited number of cooking recipes with an unlimited number of drag-and-drop steps.
- Easily transfer cooking recipes to other cooking systems via secure cloud connection or via USB.
- Degraded mode will provide continuous convection cooking whatever the breakdown (except system electrical failure) screen, broken button, etc., to be able to complete the service.
- Adaptive Speed Fan: Features 4 standard levels of fan speed, one maximum level, and automatically reduces the speed by half after 2 hours, while maintaining optimal performance.

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COOKING FUNCTIONS

- Three cooking modes: Convection: hot air from 80-575°F, steam from 90-270°F (hot steam from 213-270°F), combination of hot air and steam from 80-575°F.
- Maximum cooking temperature 575°F.
- Powerful heating elements for short heat-up times and fast compensation of the temperature drop during full loads or à la carte operation.
- Highly effective steam generator to ensure maximum steam saturation with hygienic fresh steam even below 212°F.
- High power steam for special steam application such as dumplings.
- Humidifying function for outstanding baking results, fluffy crumb, and crispy, shiny crust.
- Percentage-accurate humidity setting and control from 0-100%.
- Percentage-accurate measurement of the humidity below 212°F for low temperature cooking.
- High performance dehumidification to ensure best possible evenness and high crispiness even with large food quantities.
- Degree-accurate control of cooking cabinet temperature.
- Five adjustable air speeds.
- Safe and fast cooling of the cabinet by air or water with door closed.
- Core temperature probe with three measuring points.
- Optional external (USB) core temperature probe with six measuring points for soft or very small cooking products.
- Delta-T mode cooking mode.
- Automatically pre-selected start time with changeable date and time.

CLEANING AND CARE

- Automatic cleaning and care system, independent of water pressure, for the cooking cabinet and steam generator.
- The circulation system allows the cleaning process, consisting of four efficient wash cycles and one rinse, to reduce resource consumption while ensuring optimal cleaning.
- Automatic cleaning and removal of limescale deposits within the steam generator during the cleaning cycle.
- Detection of the level of soiling based on the food cooked. Ideal adaption of the required cleaning process.
- Ultrafast rinsing in only 6 minutes for practically uninterrupted, hygienic production.
- Various cleaning programs for ideal adaptation to the degree of soiling.
- Usage of solid cleaning tablets and care sticks to ensure easy and safe operation.
- Advanced scale management includes regular steam generator flushing and real-time detection of scale level, ensuring optimal unit operation.
- Inside and outside material: stainless steel DIN 1.4301 / ASTM 304, seamless hygienic cooking cabinet with rounded corners and optimized air flow.
- Glass and stainless-steel surfaces allow easy, safe external cleaning.
- IPX5-class protection against spraying water in all directions.

OCCUPATIONAL AND OPERATING SAFETY

- Maximum level height not higher than 63" when using an appropriate stand.
- Condensing/exhausting fume hood (accessory) capable of adjusting suction power and transmitting notifications service.
- Long-lasting & energy-efficient LEDs light in the cooking chamber, with excellent color fidelity.
- Double-glazed cooking chamber door with rear ventilation, special heat-reflective coating, and rotating panels for easy cleaning. Contact temperature of the cooking cabinet door max. 163°F.
- Integrated retractable hand shower and switchable spray/jet function.
- Electronic safety temperature limiter for steam generator and convection heating.
- Integrated fan wheel brake.

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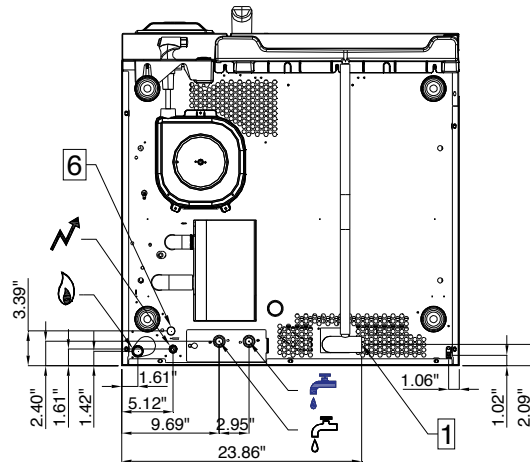
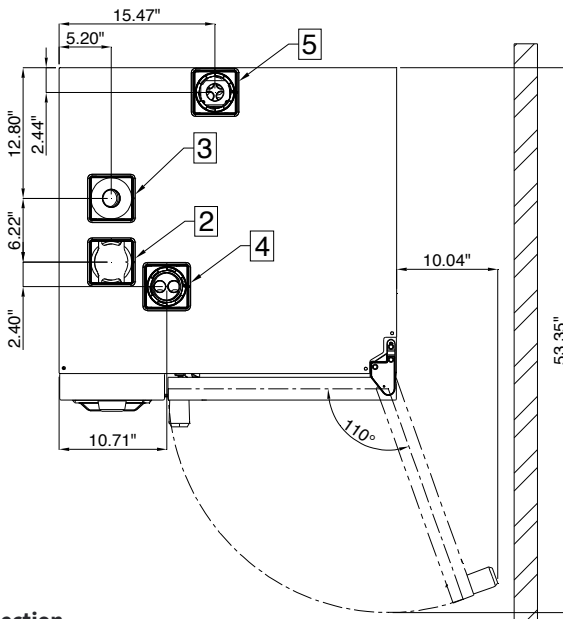
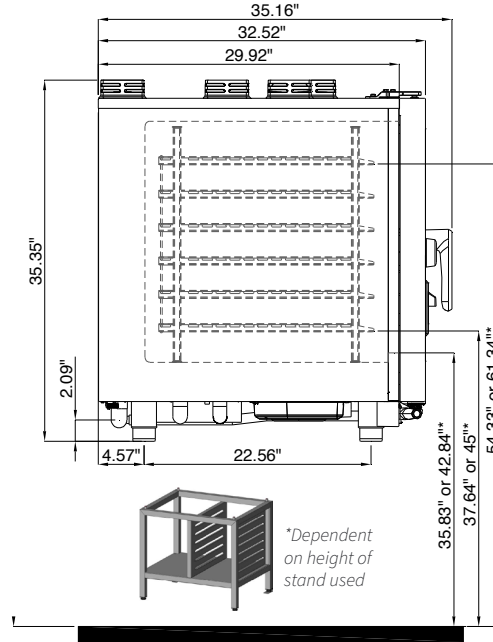
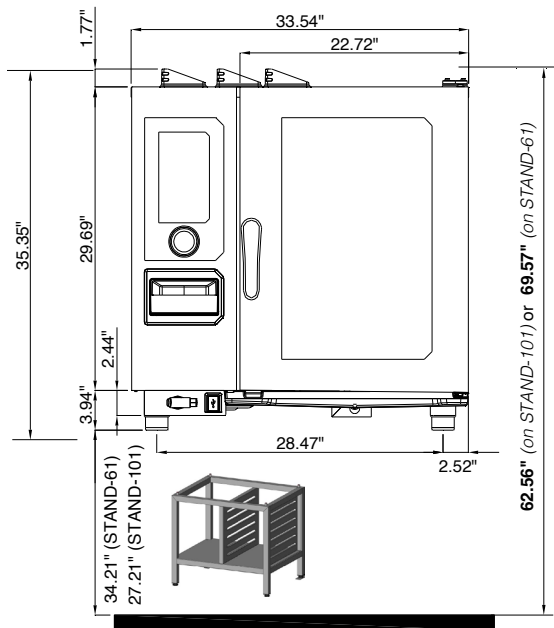
- HACCP data storage and output via USB or via our SmartConnect app.
- Tested according to national and international standards for unsupervised operation.
- Ergonomic door handle with right- / left-handed door opening and swing-shut function.
- Contamination detection with cleaning suggestion.

NETWORKING


- Connectivity via Ethernet for a stable and secure connection. Ethernet interface.
- Wifi and Bluetooth available via a USB Dongle (optional), providing wireless flexibility.
- Integrated USB interface for local data exchange.
- Free application that allows you to monitor your entire ITW Food Equipment Group hardware fleet via a single application via SmartConnect app, allowing convenient remote control and management.

INSTALLATION, MAINTENANCE AND ENVIRONMENT


- Professional installation by HOBART-certified technicians recommended.
- Adaptation to the installation site (height above sea level) through calibration at installation.
- Service diagnostic system with automatic service message display, self-test function for active testing of unit functions.
- Regular maintenance is recommended. Servicing by HOBART service partner according to manufacturer recommendations.
- Consumption Tracking: Monitors energy, cleaning products and water usage via the SmartConnect app.
- Simplified accessibility: easier maintenance interventions thanks to the standardization of components placement. Identical arrangement of components in all the ovens.
- Electronic control board is directly accessible to technicians, simplifying interventions and checks with positioning in maintenance mode.



Gas Connection


 Gas inlet at 3.35" from the support 30.6" - 37.6* from the floor
*Dependent on height of stand used


Electrical Connection

 Electric inlet at 10.24" from the support
37.4" - 44.5* from the floor (allow a cable with 5' of slack)

Water Connections

Unit ships with single or dual water connection capability.

 **Cold Potable Water**
Water inlet at 3.15" from the support
30.4" - 37.4* from the floor

 **Cold Potable Soft Water**
Water inlet at 3.15" from the support
30.4" - 37.4* from the floor

- 1 Drain**
Drain outlet at 2.09" from the support
29.3" - 36.3"* from the floor
- 2 Vent Inlet**
Stainless steel tube diameter 2.75"
- 3 Vent Outlet**
Stainless steel tube diameter 1.75"
- 4 Cavity Combustion Flue**
Stainless steel tube diameter 2.75"
- 5 Steam Generator Combustion Flue**
Stainless steel tube diameter 2.36"
- 6 Ethernet Port**

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DIMENSIONS (H X W X D)

Exterior (total)	35.35"H x 33.54"W x 35.16"D
Maximum working height	61.34" on STAND61 54.33" on STAND101
Minimum working height	45" on STAND61 40" on STAND101
Oven height + base	69.57" on STAND61 62.56" on STAND101
Packaged	43"H x 37"W x 35.43"D

WEIGHT

430 lbs. gross / 397 lbs. net

MINIMUM DISTANCES / WALLS

	LEFT	BACK	RIGHT
Recommend (technical access)	20"	0"	2"
Minimum spacing	2"	0"	2"
Heat sources	14"	0"	2"

External heat sources from other equipment may require space or heat shield.

CAPACITIES

Number of seats per day	100
Levels	6 half size
Hotel Pans	(6) 12" x 20"
Sheet Pans (half)	(6) 13" x 18"
Max depth of pans	2.56"
Spacing between floors	3.27"
Maximum load per level	11.2 lbs
Total maximum load	66.14 lbs

AIR EXHAUST AND THERMAL LOAD

Latent thermal load	3060 W
Sensible heat emission	2550 W
Acoustic emission	<70 dB (A)

CONNECTION SPECIFICS DATA

LAN data interface	RJ45
WiFi data interface	IEEE 802.11 ac/a/b/g/n

WATER QUALITY STATEMENT

The fact that a water supply is potable is no guarantee that it is suitable for steam generation. All steam equipment is subject to contamination and failure due to chemical and mineral content found in water. A suitable Water Treatment System and regular filter replacements coupled with routine deliming is the recommended minimum. Damage as a result of poor water quality or lack of required owner/operator maintenance is the responsibility of the owner/operator.

Your water supply must be within these general guidelines:

DYNAMIC WATER PRESSURE	15-87 psig (30-60 recommended)
HARDNESS*	3.5-11.6 grains
SILICA	less than 13 ppm
TOTAL CHLORIDE	less than 150 ppm
pH RANGE	7-8
CHLORINE & CHLORAMINE	0 ppm
ALKALINITY	less than 20 ppm
TDS	less than 60 ppm
UN-DISSOLVED SOLIDS	less than 5 microns
* 17.1 ppm = 1 grain of hardness	

Other factors affecting steam generation are iron content, amount of chlorination and dissolved gases. Water supplies vary from state to state and from locations within a state. Therefore it is necessary that the local water treatment specialist be consulted before the installation of any steam generating equipment.

USER RESPONSIBILITY

The product must be installed, cleaned and maintained as described in the Manual furnished with the product. It is the responsibility of the owner and installer to comply with local codes.

SERVICE CONNECTIONS

Water: Unit ships with single or dual water connection capability. 3/4" GHT-M (male garden hose) connection(s) on the machine. Note: Water is a customer supplied utility that must meet the water specs of the machine.

Drain: 1 1/2" diameter.

Electrical: 120/60/1 - Power 0.6 kW / 5.8 Amp with 6' cord and plug NEMA L5-15.

Note: Field convertible to 208/240V 1NAC (cord and plug has to be changed on site with NEMA 6-15P).

Gas:

Natural - 58,006 BTU/hr
3/4" NPT male connection on machine
Supply pressure - 6.5" - 10" W.C.

Propane - 54,594 BTU/hr
10" - 15" W.C.

Ships as natural gas with field conversion kit included.

ACCESSORIES

COOKING

- VRACK-61** Stainless steel grab-and-go racks (3)
- PERFTRAY1.1** Perforated baking tray 12"x20"
- CHEF-GPAN1** Grease pan kit
- EGGTRAY** Eggs tray 8 holes
- ENAMEL40** Tray granite enameled depth 40mm
- ENAMEL60** Tray granite enameled depth 60mm
- PIZZATRAY** Pizza and baking tray
- GRILL-PIZZATRAY** Cross grill & pizza DURAQUARZ coated reversible
- DIAMONDGRILL** Baking and grill tray diamond shape
- ROAST-BAKETRAY** Roasting and baking tray
- CHICKRACK6** Stainless steel chicken rack - 6
- CHICKRACK8** Stainless steel chicken rack - 8
- RIBRACK** Ribs rack
- 1220-GRILLOP** Grilling Grid (open type)
- 1220-BASKET** Stainless steel fry basket 12"x20"
- FRYBASKET** Frying baskets coated with DURAPEK

STACKING KITS

- CHEF-STACK1G** Stacking kit

Note: One of the following three choices is required with stacking kit:

- CHEF-6NLEG1** Stand 6" (150mm) for stacked ovens (recommended)
- CHEF-10NLEG1** Stand 10" (250mm) for stacked ovens (for longer drain connections and 6/6 stacked units)
- CHEF-6NCAST1** Mobile stand 6" (150mm) for stacked ovens (level floor recommended)

STAND & CASTERS

- CHEF-STAND61** Stainless steel stand with shelving
- CHEF-CAST1** Stand caster kit
- CHEF-DOOR61** Door kit for stands 6 & 10 levels, includes left door + left side
- CHEF-FLKIT** Floor anchoring kit for stands
- CHEF-ANTISLIP** Anti slip hygienic feet extension 1" (26mm) for countertop installation (set of 4)

SPECIALTY ITEMS

- CHEF-INSERT61** Mobile rack for GN accessories
- CHEF-INSCART61** Banqueting table for mobile racks
- CHEF-INSERTKIT1** Banqueting / mobile rack run-in rail (includes docking parts for the stand)
- CHEF-PLATE61** Mobile plate racks (~20 plates)
- CHEF-BLANKET61** Blankets for mobile plate racks

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ACCESSORIES & OPTIONS

CHEMICALS

- CHEF-TAB** Chef'sCombi Cleaner Tabs (100)
- CHEF-STICK** Chef'sCombi Care Sticks (100)

WATER FILTRATION

- CB15K-SYSTEM** Hollow Carbon Filter System 15,000 gal. (carbon only treatment)
- CB30K-SYSTEM** Hollow Carbon Filter System 30,000 gal. (carbon only treatment)
- SMF600-SYSTEM** ScaleBlocker® (carbon with scale inhibitor) water filtration system
- SMF620-SYSTEM** ScaleBlocker® (carbon with scale inhibitor) water filtration system
- WS40-NOINSTALL** Water Softening (Carbon CBK System required) 40-lb capacity (hard water treatment)
- WS80-NOINSTALL** Water Softening (Carbon CBK System required) 80-lb capacity (hard water treatment)
- HOSEWTR-3/4BBV** Flex stainless steel water connection 72", 3/4" GHT-F (female garden hose) on both ends

MISC

- CHEF-WIFI** Wifi dongle
- CHEF-DLATCH** Safety door lock (field installation)
- CHEF-USBPROBE** USB core probe 3pts - diameter .13" (3.2 mm)
- CHEF-SVPROBE** USB "Sous vide" core probe 1pt diameter .10" (2.5mm)
- 3/4QD-HOSE-4** Gas hose quick connect kit
- CHEF-DVENT1** Steam deflector
- CHEF-8GUIDE61** Converts 6-level unit into an 8-level unit w/pitch 2.44"

SERVICE AND INSTALLATION OPTIONS

- Second year extended limited parts and labor warranty
- Site survey
- Installation kits
- Certified Plus Installation (Hobart Service)
- Certified Installation (Hobart Service)
- Water Filtration Installation
- Unit startup