



Lincat CombiSlim

The CombiSlim with a Hoodini ventless hood, measures just 513mm wide and accommodates 10 full size 1/1 gastronorm. The oven is perfect for small, non-traditional spaces where venting to the outside is not viable but high output and consistent results are required.

AIA FILE NUMBER:

PRODUCT FEATURES

- CombiSlim provides maximum flexibility in minimum space
- Position virtually anywhere with the Hoodini ventless hood
- 513mm wide footprint
- Accommodates 10 trays
- Consistent regardless of the operator
- Steam injection
- SmartChef® pre-set recipes
- Easy to use SmartTouch®, intuitive touch control display
- CombiSmart® 10 steps, humidity control
- Temperature Probe
- HACCP monitoring

ITEM NUMBER:

SHIPPING DETAILS

Number of Shipment Parcels	1
Shipping Package Type	Pieces
Shipping Origin Zip Code	LN6 3QZ, UK
Quick Ship Product	No

WATER, PLUMBING, AND DRAINAGE SPECS

Water Line Required	Yes
Water Connection Source Type	Plumbed Water Line
Water Inlet Size	0.75 in
Water Inlet Pressure Minimum	2.5 Bar
Water Inlet Pressure Maximum	6 Bar
Drain Line Required	Yes
Drain Location	Underneath

PRODUCT CERTIFICATIONS



ENERGY SPECS

Primary Energy Type	Electric
Electrical Amps Per Conductor	L1=21; L2=21; L3=21
Electrical Total Amperage	63 A
Electrical Volts	400V
Electrical Total Wattage	14900 W
Electrical Kilowatts	14.9 kW
Electrical Hertz	50 Hz
Electrical Phase	3-Phase

Electrical Plug Type	Hardwired
Number of Electrical Plugs	Not Applicable
Electrical Connection Type	Direct Hardwired
Number of Electrical Conductor Wires	1
Dedicated Circuit Required	Yes
Electrical Remarks	Three
Steam Source	Direct Steam

ADDITIONAL SPECIFICATIONS

Boiler Based or Boilerless	Boilerless
Construction Materials	Stainless Steel
Control Type	7" Touch Screen (VS7)
Door Hinge Type	Field Reversible, Left Hang Hinge
Full-Size Or Half-Size	Half-Size
Instant Steam On Demand	Yes
Interior	Stainless Steel

Manual Or Automatic Cooling	Manual Cooling
Number Of Cooking Chambers	1
Passthrough	No
Ventless Cooking Technology	No
Temperature Maximum	300 °C
Temperature Minimum	30 °C
Timed Steam Injection	Yes

BIDDING SPECIFICATIONS

Bidding Specifications Not Available.

TECHNICAL DRAWING

