## SHAAM. Combitherm.

## Combination Oven/Steamer • ELECTRIC •

12.20<sub>ML</sub>

- Broiling, steaming, baking, and roasting with one piece of equipment adds convenience, saves space, and helps reduce oven hood length requirements.
- "Closed System" technology provides more steam and heat retention to offer faster cooking times with better product flavor, color, and texture.
- Fully automatic electronic cooking controls with single key program selection and a large selection of language choices for control panel display instructions.
- Optional PC software for oven programming control and HACCP documentation handles up to 62 individual Combitherms.



A wide temperature range of 86° to 248°F (30° to 120°C) provides the ability to steam, quick steam for faster cooking, or steam at a lower temperature for delicate items such as seafood or custards.



Super-Heated Steam Program with adjustable temperature for baking and roasting between 212° and 482°F (100° and 250°C).



Dry, hot convection heat from 86° to 482°F (30° to 250°C) for uniform broiling, baking and browning.



Reheat plated meals without water deposits or dried edges with the Retherm program.



Core Temperature function can be used in any program mode to cook by sensing internal product temperature.

- Two-speed fan allows for more delicate baking and browning.
- Electronic diagnostic program for service assistance.
- Automatic cleaning.
- Operating at reduced energy allows for additional cost savings during peak energy periods.
- Automatic steam boiler fast-flush provides ease in equipment maintenance.
- Door stop safety feature delays full opening to protect the operator.
- Optional programmable control with memory for up to 250 cooking cycles — each with up to 20 cooking steps.
- ♦ Optional Rack Management Trolley System is completely interchangeable with the QC-50 QuickchillerTM as well as the 12.20 Combinates companion holding cabinet.

