

CombiMaster® Plus – Multitalented.

The CombiMaster® Plus is truly multitalented, and will quickly become the indispensable helper in your kitchen. It has a very modest footprint. What used to need lots of space, work and multiple cooking appliances can now be done with just a single unit in less than 1 m².



Steam cooking mode from 30 °C to 130 °C

The high performance fresh steam generator with new steam control always produces hygienic fresh steam. You can cook without adding water and without waiting for the water to boil. The constant cooking cabinet temperature and the maximum steam saturation guarantee a uniform and very gentle cooking process, and thus the best food quality. Appetising colours, bite and retained nutrients and vitamins are guaranteed, particularly for vegetables. Even sensitive food such as crème caramel, quiches, fine fish or mousselines will succeed with minimal effort – even in large quantities.

Hot air cooking mode from 30 °C to 300 °C

The hot air circulated at high speed flows around the food from all sides. The meat protein sets immediately, so it remains wonderfully succulent on the inside. Constant hot air at up to 300 °C is not simply a technical detail; the necessary reserve power is there even for full loads. This is the only way to guarantee succulent, browned pan fries, frozen convenience foods such as calamari, croquettes, spring rolls and chicken wings, or soft bakery products.

Combination cooking mode from 30 °C to 300 °C

Combination mode marries all the benefits of the hot steam, such as short cooking time, minimal cooking losses, succulence, with the advantages of hot air, which is responsible for creating the intense aroma, appetising colour and crunchy crackling. In this way you will avoid up to 50 % of the normal cooking losses, without turning the food and with considerably shorter cooking times.

Finishing*

Finishing* means the intentional disconnection of production and serving. From side dishes through to the complete menu, with the optimum climate you will heat the food you prepared to perfection in the CombiMaster® Plus and then chilled up to serving temperature very quickly - whether it is on trays, plates or in containers. You gain flexibility, and your guests enjoy the experience more as the food is no longer kept hot for long periods, thus losing quality.

5 air speeds

The CombiMaster® Plus has just the right air speed for every food – from the most sensitive through to more robust dishes. Even soufflés, éclairs or biscuits are child's play.

