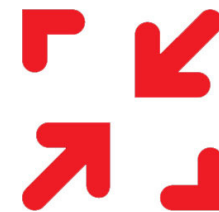




COMBIFIT – Compact Combi Oven



COMBIFIT
has
LITTLE
size
BIG
functions
and it is a real
SPACE SAVER





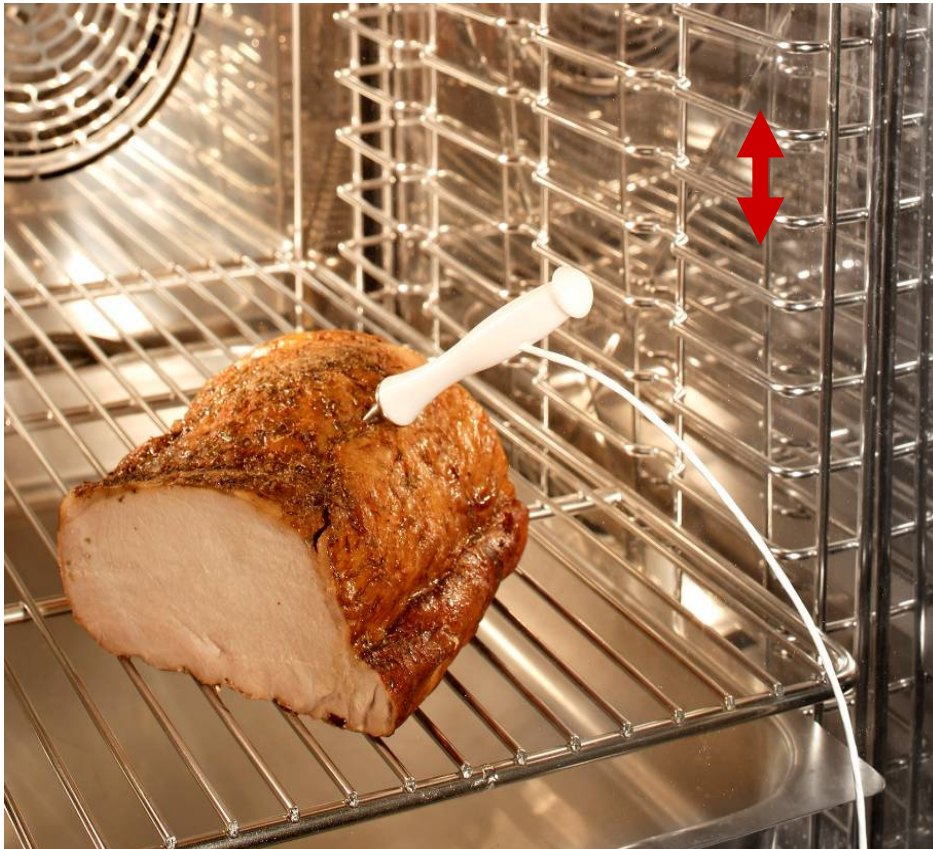
COMBIFIT is
composed by three
compact combi ovens

CF623E - CF61E - CF101E

In order to cook in
half space and increase
the kitchen flexibility

COMBIFIT

MultiRail



step 2,5 cm

11 guides in CF623E

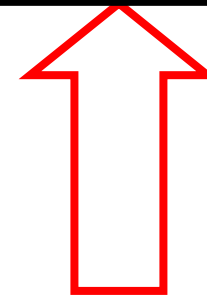
11 guides in CF61E

19 guides in CF101E

COMBIFIT

a bit of technical data

Model	Container size	Containers h.40mm	Containers h.>40mm
CF623E/CF623ER	2/3 GN	6x42mm	4x67mm
CF61E/CF61ER	1/1 GN	6x42mm	4x67mm
CF101E/CF101ER	1/1 GN	10x42mm	6x67mm



COMBIFIT MultiRail rack is extremely effective using containers h. 20-40mm

COMBIFIT

a bit of technical data

	STANDARD 3N 400V50/60Hz	Alternative 1 1N 230V 50/60Hz	Alternative 2 3 230V 50/60Hz	Alternative 3 3 208V 50/60Hz	Alternative 4 4 440V 50/60Hz	Alternative 5 1N 230V 50/60Hz
			changeable at site	to be ordered at extra cost	to be ordered at extra cost	to be ordered at extra cost
CF623E	4,7 kW	4,7 kW changeable at site	4,7 kW	3,9 kW	4,7 kW	3,45 kW
CF61E	6,9 kW	6,9 kW changeable at site	6,9 kW	5,7 kW	6,9 kW	-
CF101E	13,8 kW	13,8 kW to be ordered at extra cost	13,8 kW	11,4 kW	13,8 kW	-



COMBITIT

is easy-to-use

- Digital touchscreen control panel with selector knob = Easy and Intuitive Browsing
- Slam door
- MultiRail Rack



COMBIFIT cooks great!

- Autoreverse ventilation (cooking evenness)
- Active Climate Control with ACS humidity sensor
- **External** Single-point core probe (cooking with precision and quality)



COMBIFIT cooks great!

- Adaptive ASG direct steam generation (5 levels of steam production for a top steam cooking)
- Fan wheel with six different speeds (the right quantity of ventilation for each type of cooking)



COMBIFIT smokes great!

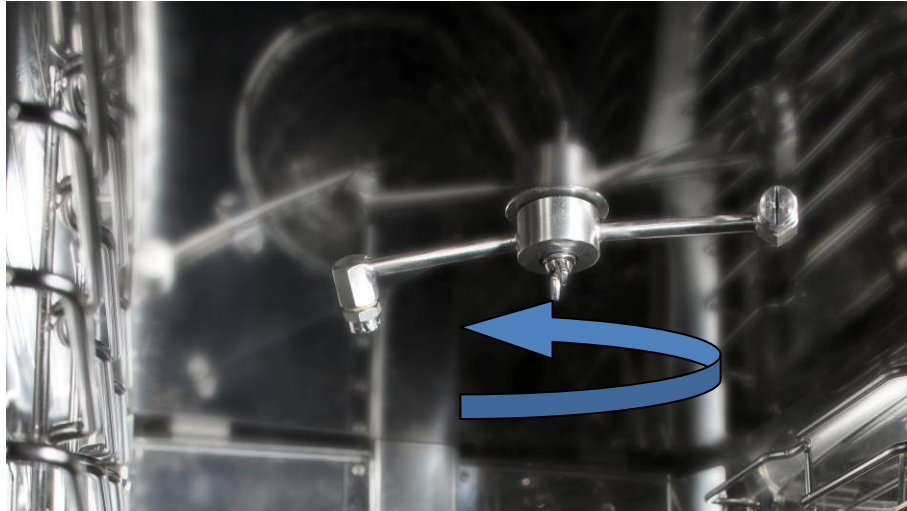
- FMSX and COMBIFIT work together to give you all the advantages of clean and easy home-made smoking processes, and to increase value to your menu.

(with kit KFMSXCF)



COMBIFIT cooks easy

Multicooking
(a timing for each cooking)
 ΔT Cooking Function
Memorized cooking
processes
*(also for Low Temperature
and Reheating – max 500
programs of 9-steps each
+ pre-heating)*



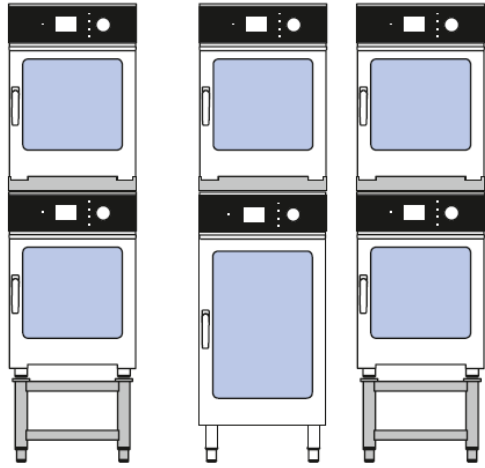
COMBIFIT
is easy to wash

100% automatic cleaning system supplied **AS STANDARD**

(spinning arm on chamber roof - detergent peristaltic dispenser - use of a single liquid detergent, different from FX one, blended with water)

COMBIFIT

no limit flexibility



623+623 101+61 61+61



- Easy to place and to transport where you need it
- Stackable
(623+623 - 61+61 - 101+61)
- Reversible door CF...R
optional/**no extra cost**
- CF623 can be connected at single phase



COMBIFIT is a reliable partner

USB connection
(you can download
HACCP data and
update the software)

COMBIFIT STRENGTHS

1. 100% automatic cleaning system as standard
2. Active Climate Control with ACS humidity sensor
3. Smoker
4. Knob selector + Touch Screen
5. Adaptive Steam Generation → in steam cooking it automatically selects between 5 levels of steam generation depending on temperature
6. MultiRail
7. Reversible door with no extra cost
8. Quality / price ratio

COMBIFIT

STANDARD main features

- Operating temperature:
Convection 10÷300 °C -
Combined 30÷270 °C - Steam
30÷120 °C
- Touchscreen interface
- Selector knob
- Autoreverse fan
- Active Climate Control
- ACS humidity sensor
- Single-point core probe
- ASG direct steam generation
- Multicooking simultaneous
cooking timer (6)
- Low temperature cooking
programs
- Delta T cooking programs
- Temperature holding
- Delayed start
- USB port (HACCP data
download)
- Spray gun
- Automatic cleaning
- Slam door
- Multirail rack
- IPX 4
- Double-glazed door
- Up to 500 cooking processes
stored in 9 phases + 1
automatic preheating stage

COMBIFIT

OPTIONAL AND ACCESSORIES

OPTIONAL

- Reversible door (no extra cost)
- Custom power supply ratings (with extra cost)

ACCESSORIES

- Vacuum core probe (KSQCF)
- FMSX smoker (with kit for use KFMSXCF)
- Stacking stand / kit
- **Condensation hood**

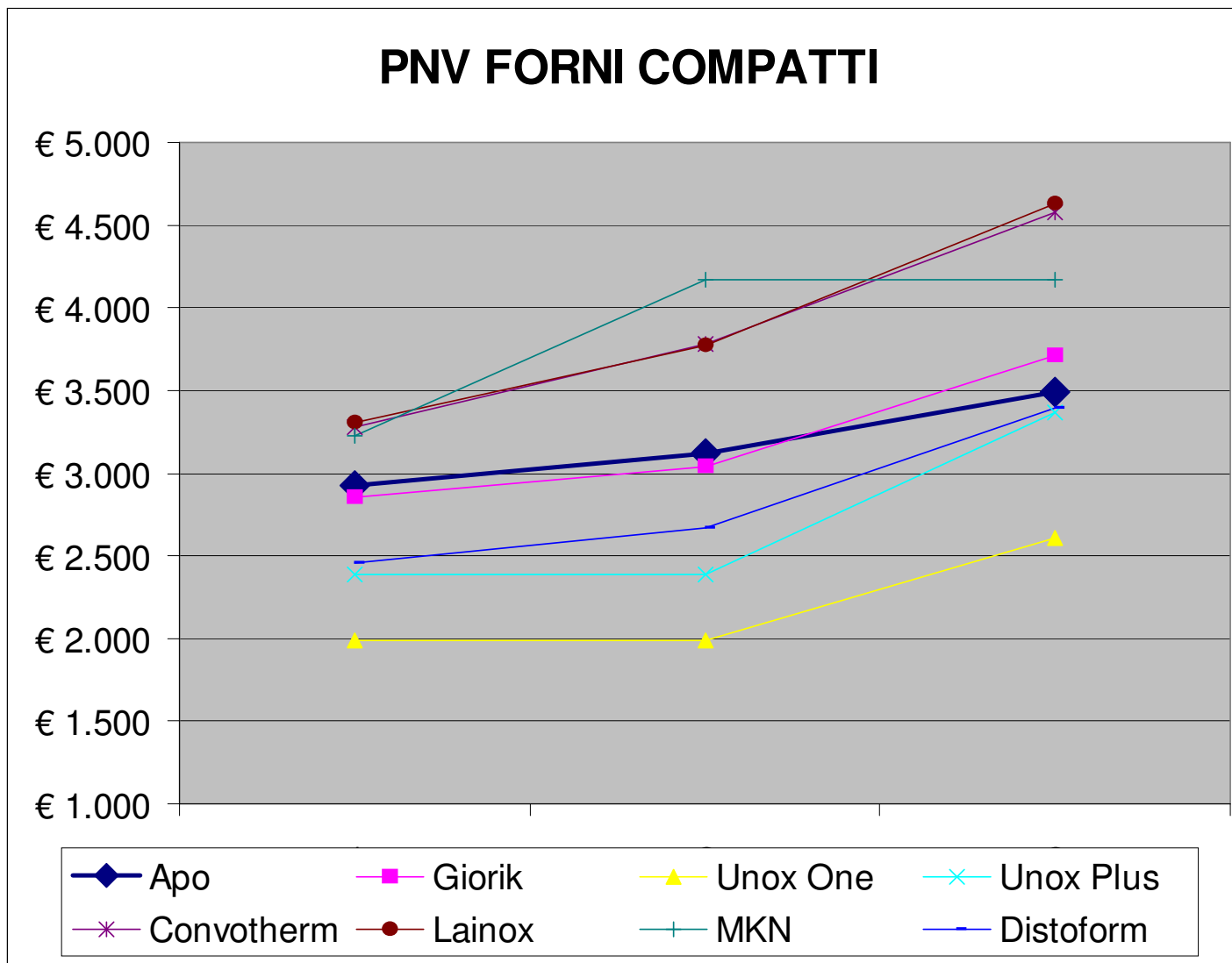
COMBIFIT : COMPETITORS

CONVOTHERM Mini EasyTouch	UNOX ChefTop MindMaps ONE	MKN Compact Magic Pilot
<p>High Price - Optional Washing System – No selector knob with the TS - No Smoker - Reversible door with extra cost - No ASG e ACS.</p>	<p>Light oven no Heavy Duty (a lot of plastic, it weighs 20Kg less) - NO multispeed fan wheel (2 continuous speed and 2 intermittent) - NO Multicooking - No selector knob with the TS - NO Smoker – Only 511 and 711 models, very large (75 cm wide) - Racks with few fixed steps (no MultiRail) – USB as optional - Reversible door with extra cost - No ACS e ASG.</p>	<p>No 10x1/1 h40mm model - High Price - 58 cm wide - Optional Washing System - Reversible door with extra cost - Racks with few fixed steps (No MultiRail) - No selector knob with the TS - No Smoker - No ACS e ASG.</p>

COMBIFIT : COMPETITORS

LAINOX Compact Naboo	DISTOFORM MyChef
<p>High Price – Only 2 fan wheel speed plus 1 intermittent - Optional Washing System - Reversible door with extra cost - Racks with few fixed steps (No Multirail) - No Smoker but special model able to spray liquid smoke made by industry with a single flavour - No ACS e ASG.</p>	<p>Only 2 fan wheel speed – Basic control board without Touchscreen - NO Smoker - Racks with few fixed steps (no MultiRail) - USB as optional – Core probe sensor as optional - Optional Washing System - Reversible door with extra cost - No ACS e ASG</p>

COMBIFIT : COMPETITORS





ALVEX GASTRO

Technika pre gastronómiu a potravinársky priemysel

Since 1991

ALVEX, spol. s r.o. divízia GASTRO



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