

Cooking of Potatoes in bags

Cooking of Peeled Potatoes and other Root Vegetables and Tubers in Vacuum-Drawn Plastic Bags

Combi Steamer Type E-MB 21/20 (Item-No. 6535)

Multifunction steaming cabinet for steaming, combi-cooking / rethermalizing, convection, low temperature cooking, **especially suitable for the steaming of potatoes and other root vegetables and tubers in vacuum-drawn plastic bags (contents 5 kg), with 2 specially designed rack trolleys with 14 pairs of inserts each.**

Capacity: e.g. peeled potatoes in plastic bags, contents 5 kg each, 28 bags in 35 minutes, when the machine is running. The cabinet will be delivered with two rack trolleys so that work can go on without considerable interruptions; thus, a higher capacity is achieved.

Features

- Multiple cooking processes feasible thanks to various combination possibilities of the two cooking media hot air and steam
- Four operating modes: steaming, convection, low temperature cooking, combi-cooking / rethermalizing
- Analogous-electronic control, - processor controlled with supply of energy as occasion demands
- **COMBITRONIC** - computerised processing of the different cooking modes in sequence
- **MEMORY** - the last program entered is repeated just by restarting it
- Touch key foil panel with clear graphic symbols, large-sized digital displays, with infinitely variable rotary knobs
- Operation, error and warning indications
- Digital display of time, temperature and core temperature
- **LIVE-STEAM-SYSTEM** - steam generation directly in the cavity

- **MULTI-ECO-SYSTEM** - heat recovery through heat exchanger, a particularly economical method on account of its low energy consumption
- Manual, humidification - wanted manual addition of humidity
- Timer, analogue setting, digital display, starting from 1 minute to 24 hours and continuous operation
- Temperature range convection: 30°C to 300°C (85°F to 570°F)
- Temperature range combi-cooking: 30°C to 250°C (85°F to 480°F)
- Temperature range steaming: 30°C to 130°C (85°F to 260°F)
- Low temperature cooking/LT (cook&hold), fan operating in intervals, long time cooking from 30°C to 120°C (85°F to 250°F)
- Core temperature control (meat probe) from 20°C to 99°C (70°F to 210°F), digital display of nominal and actual temperature
- E/2 touch key - energy saving device, cutting off the lower cooking chamber in convection
- Fast cool down feature, door closed
- Quick door locking device for one-hand operation

Construction

- Hygienic cooking chamber with rounded edges mirror finished, jointless welding
- Interior and exterior housing of chrome nickel steel CrNi 18 10 - material no. 1.4301
- Large panorama view glass door with arresting positions, double-glazed, heat insulating with absolutely smooth inner panel, plug-in type door sealing
- Fan stop at door opening, contact free magnetic switch
- Interval control of fan for gentle cooking and autoreverse rotation
- Drive-in trolley GN 2/1, transversal charging with GN 1/1 pans for easy handling, securing device for pans, guide rails facilitating drive-in
- Bright interior lighting, halogen lamps for exact sight control

- Grease separation through grease filter
- Air exhaust valve and odor seal integrated in the drain - fixed connection in accordance with DVWG regulations (German Gas And Water Standards)
- Sensor controlled cooling down and flushing of condensed water
- Water tight according to IPX 5
- Two separate connections for hard and soft water, intrinsically safe according to DVWG
- Vertically adjustable feet
- Tilttable control panel - easy service access to important component parts
- Service test program KDA - after-sales service analysis
- Built and controlled according to quality management system EN ISO 9001
- Meets criteria of HKI quality standards
- Integrated and dosing shower, extractable with automatic return and water stop, can be used even when door is closed

A list of interesting articles and essays regarding the topics of the preparation and processing of tubers and vegetables and associated specialist areas can be found at our Internet site at www.dornow.de, Treatises.

Review of your current peeling results or before the purchase of a peeling machine or system:

**Realistic test peelings with the most diverse peeling systems,
with the most diverse tubers and root vegetables, some fruit, with your raw
produce are possible in our Peeling Test Center!**

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