



The best addition  
for successful results



# THE RANGE



MODEL T06 - 6 X 1/1 GN



MODEL T10 - 10 X 1/1 GN



MODEL T20 - 10 X 2/1 GN & 20 X 1/1 GN



MODEL T21 - 20 X 1/1 GN



MODEL T40 - 40 X 1/1 GN & 20 X 2/1 GN

Technology and functionality, and safety are the outstanding features of the new series of Ambach CombiOvation. Innovative control features for cooking programs assure immediate, easy management of operation as well as total compliance with hygiene requirements while reating all the nutritional value of cooked foods. Digital controls guide the settings of as many as 100 different programs, while the AUTOCLIMA function ensures constant climate control inside the cooking chamber.

### RANGE

CombiOvation ovens are available in five different dimensions, electric or gas heated with a capacity for 6 up to 40 1/1 GN lengthwise trays in two versions:

### Version T TOP:

Electronic programmable, 100 programs, 9 cycles with Scroller control, alphanumeric display, Autoclima, self-diagnosis, two speed fan, auto-reverse (air cavity distribution with automatic reversal of fan direction), multipoint core probe, fast cooling door open, automatic cavity cooling, cavity lights.



### Version D BASIC:

Manual controls, with keys for selection of cooking modes: convection, steam, mixed, reheating. Electronic thermostat 30 / 300°C. Timed or continuous operation selector. Autoreverse (air chamber distribution with automatic reversal of fan direction). Chamber lighting, humidifier, cavity vent, fast cooling door open. Optional: core probe 30 / 100°C.



### CONSTRUCTION FEATURES:

- 18/10 AISI 304 s/s frame.
- Moulded trapezoidal oven chamber with wide-radius rounded edges for easy cleaning.
- Watertight chamber with seamless joints.
- Tempered double-glazed door.
- Internal glass panel with hinged opening for easy cleaning.
- Right or left-hand opening handle.
- Accessible panel with snap-fit connection for simple maintenance.
- Chamber drain with integrated air rise.

# ... WHY CombiOvation



PATENTED GAS HEATING SYSTEM



LARGE DISTANCE BETWEEN LAYERS (70 MM)



ENTIRELY MOULDED CAVITY



RATIONALLY ARRANGED DRAINAGE AT REAR



AUTOMATICALLY RETRACTING HANDSHOWER



EXTERIOR PROBE HOLDER



HANDLE WITH REVERSIBLE OPEN (LEFT/RIGHT)



DOUBLE-GLAZED DOOR



WOS CLEANING-SYSTEM



HACCP COMPATIBLE



EASY PROGRAMMING WITH SCROLLMENU



AUTOMATIC CLIMA CONTROL

## CONVECTION COOKING



### TRADITIONAL, FOR THE GRILL, KEBABS...

Exceptional performance combined with speed and economy - because cooking is quicker, at a lower temperature, while forced hot air ensures even cooking throughout.

The convection cooking mode by CombiOvation affords operating versatility far beyond that of traditional ventilated ovens.

With its remarkable benefits, you can cook food with forced hot air at a temperature that you can adjust between 30°C and 300°C, or with hot air with Autoclima, ideal for products requiring variable humidity.

Convection cooking can also be used when grilling meat and vegetables, frying (with prefried foods), making kebabs, browning or cooking au gratin. In fact AMBACH also proposes a set of specifically designed grills and trays, called the MultiGrill program.

Thanks to the special Autoclima system, food won't dry out during cooking, retaining all its flavour and fragrance; dishes are tender and evenly cooked throughout, with minimal weight loss, so you get more portions.



### ... FOR FRESH BREAD AND PASTRIES EVERY DAY.

With CombiOvation, traditional convection cooking methods have been extended to include the possibility of baking bread and cakes. CombiOvation can fit GN 1/1 or Euronorm 60x40 trays, especially designed for baking; simply replace the grill support with the one specified\* (\*available on 101 models only).

Thanks to the special low fan speed function, you can bake even the finest puff pastries, croissants, biscuits or strudels.

Convection cooking can also be assisted by the Autoclima function, for baking products that require different conditions: sweet and savoury pies, panettone, cakes, sponge, as well as bread loafs, bread sticks and baguettes.

Having oven-fresh bread and pastries every day is easy - and one more reason for your valued customers to keep on coming back.



## STEAM COOKING



### LOW TEMPERATURE: 65/85°C.

Low-temperature steam (65 to 85°C) cooks to perfection all types of food usually cooked by bain-marie.

CombiOvation can even cook different food types at the same time without any exchange of flavours (e.g. fish and vegetable terrines, fruit and crème caramel, shellfish and desserts).

The benefits of low-temperature steam cooking are being increasingly recognised by people who insist on eating healthy, light and naturally-fragrant food.

### VACUUM: 70/90°C AND NEEDLE PROBE.

CombiOvation can also be used to cook vacuum-packed foods.

This increasingly popular method virtually eliminates food weight loss, reduces the need for seasoning and lengthens the life of cooked dishes (if chilled and stored at + 3°C, even for 20 days).

In this way you can extend your catering menu on an exponential scale.

The exclusive CombiOvation needle probe used for vacuum cooking can also be used outside the oven for measuring the temperature of plates and dishes.



### FORCED: 130°C.

Forced steam is used in the initial cooking stages of deep-frozen foods (e.g. vegetables) or fresh non-skinned produce (e.g. potatoes, turnips, beets).

By using steam heated to 130°C, the temperature difference between the product and the oven is reduced, especially important when large quantities of food are to be cooked (this method is often used in Northern European countries to cook pasta as a side dish).

Forced steam at 130°C has a greater capacity for conveying heat than mixed cycles at the same temperatures, making it the ideal method for rapid cooking of large quantities of vegetables, such as potatoes, beans, beets, pumpkin and so on.



## COMBI MODE COOKING

## LOW-TEMPERATURE COOKING



### ONE APPLIANCE, MANY DIFFERENT COOKING TYPES.

Today you can combine all the advantages of convection cooking with that of steam. The result? Quick cooking, energy savings, food that retains all its natural flavour, less seasoning and salt needed, less food weight loss.

The combi mode drastically reduces the cooking time - while guaranteeing exceptional quality - of dishes that usually take longer and require constant attention and adding of water, oil or sauce to prevent them from drying out.

The combi mode together with the exclusive Autoclima is perfect for cooking large items of food or those with a high-moisture content, such as stews, braised dishes, sauces, meat ragout, meatballs and roast beef. Just make the setting; CombiOvation will carry out the cycle automatically, without any further need for manual intervention.

With CombiOvation you can time cooking programs, maximising the use of time, as well as carry out other cooking methods that will be explained in the following pages.



### LOW-TEMPERATURE COOKING/SLOW COOKING.

One appliance, many different cooking methods for succulent dishes.

Retaining the natural juices of meat during cooking is not always an easy task. CombiOvation, thanks to the low-temperature cooking program followed by a hold mode with Autoclima, will always make

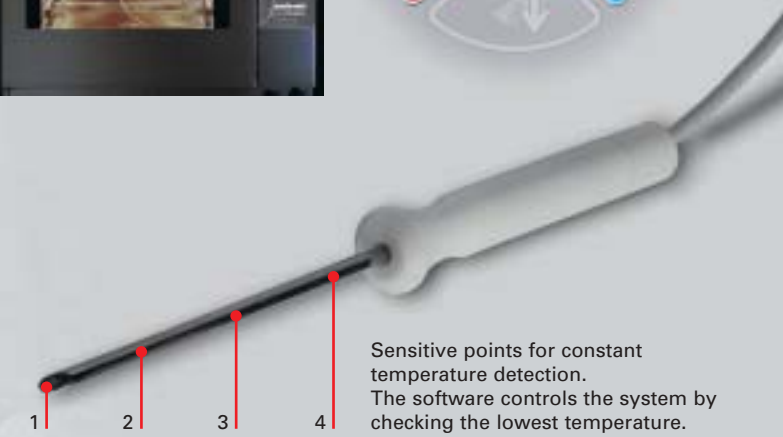
your meat dishes tender and succulent. This result is attained with the combi mode with Autoclima, and temperature between 70 and 90°C. The multipoint core probe ensures that the temperature for cooking then heating during subsequent holding (which can mean several hours) is just right. This method is recommended for cooking meat rare, or for meat cuts that otherwise tend to become tough. The low temperature ensures the retention of natural juices, so that the meat becomes tender and succulent.

### FOR LARGE MEAT PIECES, PORK AND HAMS.

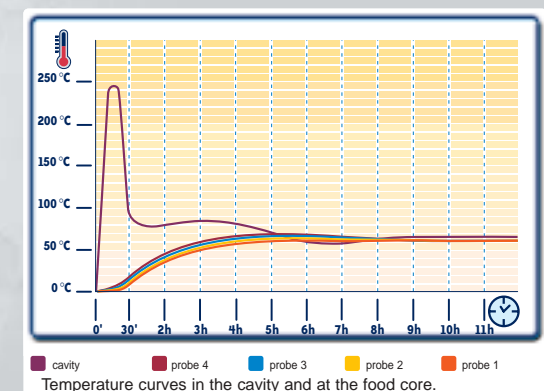
Cooking hams and legs of pork takes time, constant attention and care, to ensure that the final browning is just right. But with CombiOvation, all this is done automatically, even overnight, without any time waste.

With the slow cooking mode (temperature 90/110°C) combined with Autoclima, multipoint core probe and final browning cycle, or timed holding and browning, you can be sure that large meat pieces with thick or fatty skin will be cooked to perfection. The appliance operates automatically and reliably, the probe constantly regulates temperature... and the results will astound you and your customers. And what's more, CombiOvation automatically controls fan speed, which can for limited periods assure stages of static heat.

CombiOvation: the certainty of cooking your food - with minimum weight loss - to your exact expectations, while saving on time, coordination and work.



Sensitive points for constant temperature detection. The software controls the system by checking the lowest temperature.



# BANQUETING AND CATERING SYSTEM



## REHEATING AND FINISHING.

Using the Banqueting system means organising the kitchen so that it can cope with delivering equal servings to a large number of diners at any given moment.

Preparing servings and dishes beforehand for your banquet will ensure the success of the event and perfect table service!

For buffets, you can use the Banqueting system to prepare servings in oven dishes, trays or plates, which can then be perfectly reheated by the Autoclima function, cleanly and without any drying out.



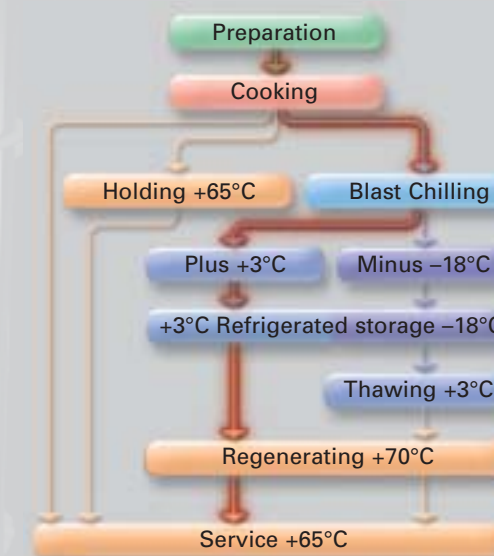
## PREPARING FOR LARGE BANQUETING EVENTS.

You can also make use of the Banqueting system to cater for dinners or events organised in locations distant from your kitchens or facilities. In this case meals are cooked then prepared for serving at the remote venue.

With the aid of the special trolleys and plate holders, CombiOvation can reheat meals in just a few minutes, ready for serving, perfectly cooked and presented.

The exclusive CombiOvation needle probe accurately monitors the temperature of all food types, ensuring (by means of thermal covers) the right heat conditions for transport.

CombiOvation: a complete system that offers the intelligent solution when you need to serve hundreds of high-quality meals at the same time.



## WOS CLEANING

## HACCP AND RECIPE MANAGEMENT



### CombiOvation EVEN CLEANS ITSELF WHILE YOU'RE AWAY.

You'll also be impressed by the remarkable cleaning system.

CombiOvation helps you out, showing how to save on effort, time, money and energy thanks to the innovative Washing Ovation System (WOS), supplied on request for T versions.

This system cleans the oven chamber to the highest hygienic standards by means of automatic wash programs, selected according to the type and degree of cleaning required.

Easy and immediate: just select the program you need.

No more effort is necessary, because cleaning can be done outside the work shift.

Start-up is immediate and safe: there's in fact no need to handle or breath chemical products, nor to scrub or wipe down surfaces.

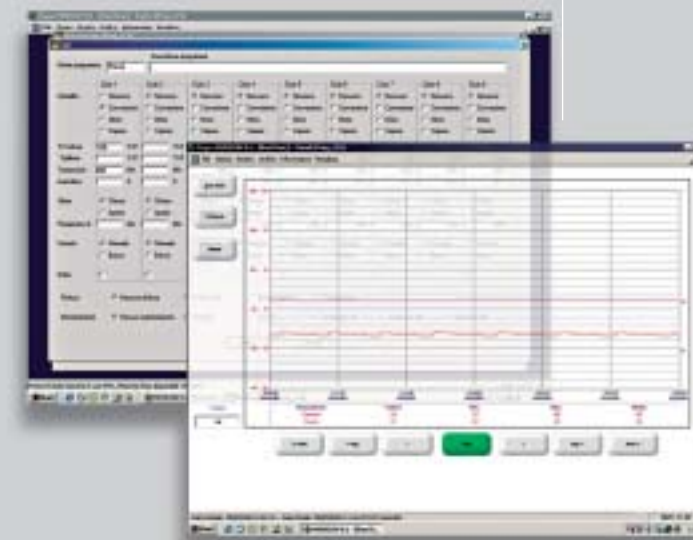
D BASIC versions (without WOS) feature manual cleaning programs and built-in shower.

### THE INTERACTIVE OVEN.

By connecting your programmable version of CombiOvation to a personal computer, you can remotely program it, as well as update, save and store cooking data, holding mode or heating functions.

All in full compliance with HACCP standards; the efficient way of planning error risk-free food production, with the assurance of quality excellence and the structured management of all work information and results.

Once again Ambach has directed its priorities towards the development of truly practical technology, that improves all aspects of quality, operating simplicity and safety conditions in the kitchen.



# ACCESSORIES



- 1 Electronic holding time control.
- 2 Electronic temperature control 10 / 90°C.
- 3 Electronic humidity control 0 / 99% with Autoclima system.
- 4 ON key.
- 5 Settings display.
- 6 Start / Stop key.

## HEATED HOLDING CABINETS WITH AUTOCLIMA.

For even better cooking results, CombiOvation gives you the possibility of installing 06, 10 and 20 oven models on top of a heated holding cabinet equipped with the Autoclima system, or of setting 21 and 40 ovens next to a compatible holding cabinet.

Heated holding cabinets are designed to keep freshly-cooked dishes at a specific temperature and degree of humidity, thus making them ready for serving at any time.

Even dishes prepared in advance seem to have come straight from the oven thanks to the Autoclima function, which guarantees all the original characteristics of your food.

## EXTRACTION HOODS.

CombiOvation 06, 10, 20 models can be specifically equipped with a stainless steel extraction hood, fitted with motor and air condenser for the elimination of fumes.

Particularly recommended in combis often performing steam or combi cooking and in small kitchens.

## TROLLEYS AND REMOVABLE RACKS.

The 06, 10 and 20 models of CombiOvation can be fitted with removable racks.

Models 21 and 40 are already equipped with trolley. The removable rack, by the means of a dedicated trolley, can be conveniently used to position trays inside blast chillers, holding cabinets and regenerators. A dedicated thermal cover is available for each rack.



## TRAYS AND GRILLS.

Whatever your catering requirements, there is a grill or tray type that will satisfy them.

Ambach can supply GN 1/1 and 2/1 trays made from enamelled stainless steel or aluminium, in a number of heights, perforated or non-perforated, as well as trays for frying, grills for chicken, meat, fish or vegetables, mesh baskets for French fries, trays for baking pastries, bread and baguettes.

Specific reduction frames for cooking applications in GN 1/2 pans are also available.





## T/ SCROLLER

Electronic programmable, 100 programs, 9 cycles with Scroller control, alphanumeric display, Autoclima, self-diagnosis, two speed fan, auto-reverse (air cavity distribution with automatic reversal of fan direction), multipoint core probe, fast cooling door open, automatic cavity cooling, cavity lights.

### Operating modes

- Convection with Autoclima 30 / 300°C
- Steam 30 / 130°C (low temperature, atmospheric, forced)
- Combi: convection/steam with Autoclima 30 / 300°C
- Reheating with Autoclima 120 / 140°C
- Core probe 30 / 100°C
- Automatic sequence (9 cycles)
- Slow cooking
- Cook and hold
- Finishing (three modes)
- Delayed start-up



## D/ELECTRONIC MANUAL CONTROLS

Manual controls, with keys for selection of cooking modes: convection, steam, mixed, reheating. Electronic thermostat 30 / 300°C. Timed or continuous operation selector. Autoreverse (air chamber distribution with automatic reversal of fan direction). Chamber lighting, humidifier, cavity vent, fast cooling door open.  
Optional: core probe 30 / 100°C.

### Operating modes

- Convection 30 / 300°C.
- Steam 30 / 130°C (low temperature, atmospheric, forced).
- Combi: convection/steam 30 / 300°C.
- Reheating preset programs: R1 for plates, R2 for trays, RP for reheating with manual setting of temperature and time.

