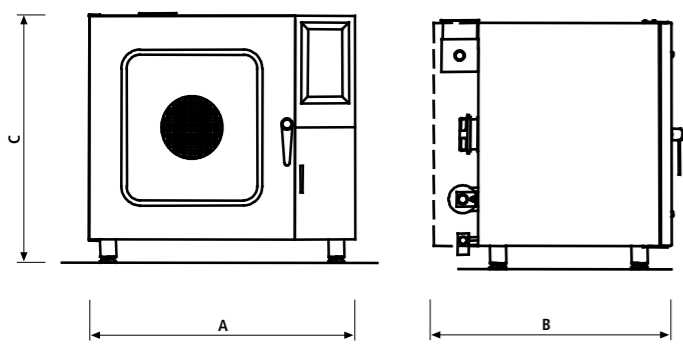


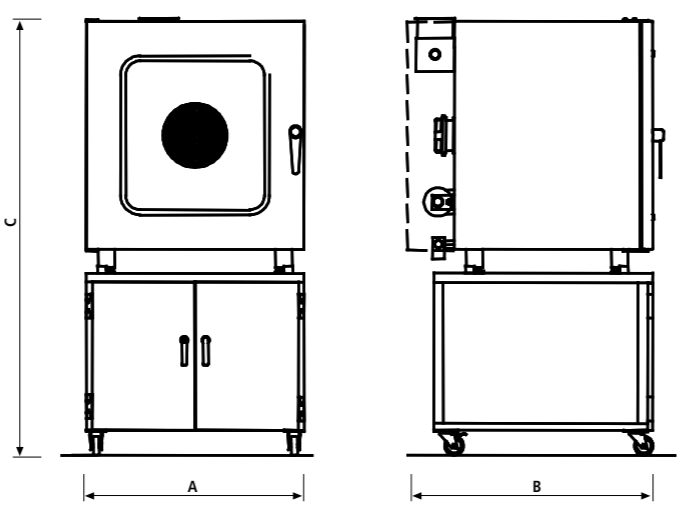
OUR COMBISTAR MODELS IN OVERVIEW

Model		without mobile underframe	with mobile underframe
Temperature range	ca. °C	250	250
Intern Measures			
Width A	ca. cm	76	76
Depth B	ca. cm	53	53
Height C	ca. cm	800	800
Numbers supports	nr.	10	10
Supports distance	ca. mm	75	75
GN trays		2/1	2/1
Smoke sticks lenghts	ca. mm	650	650
Extern Measures			
Width A	ca. cm	145	100
Depth B	ca. cm	115	115
Height C	ca. cm	105	200
Water connection	inch	1/2"	1/2"
Pressure air connection	inch	3/8"	3/8"
Electrical supply	400 V - 3 - 50 Hz kW	14	14

Combistar without mobile underframe



Combistar with mobile underframe



Changes reserved



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Top quality through high tech



GB

COMBINED UNITS

COMBISTAR



COMBISTAR

The combined units COMBISTAR serves for the treatment of different quality- products like meat, sausage, fish specialities, poultry, cheese with mediums like heat, wetness and smoking.

Different work possibilities like reddening, maturing, roasting, baking, scalding, cooking, cold smoking, are possible with this machines.

YOUR ADVANCE DECIDE

- Versatility will be shown in the different work possibilities like reddening, maturing, roasting, baking,scalding, drying, cooking, cold smoking, warm smoking, hot smoking ect.
- Enormous work facilation through different advanced microprocessor controls what makes possible for example night- or holiday work, as well as fully automatic work flows.
- Perfect constant quality products.
- Minimum of energy expense because of special isolation.
- Working temperature up to 250°C
- Inbuilt shower
- Integrated liquid smoke generator
- Steril-filter for pressure air
- Automatic / pneumatic flaps control
- Integrated illuminating
- To load with norm trays (gastronorm) 2/1
- Available also with mobile underframe



Smoke nozzle



Core probe



Liquid smoke control panel



Computer control

+ MICRO CCS



MICRO the traditional computer control with up to 100 connectable, storable programme with 10 work steps each, with function control, chamber temperature, humidity (if needed: psycho-metric), core temperature, DELTA-cooking, air speed, cleaning.

If desired even other functions possible. During program flow also changings of values possible.

