



# COMBISTEAM COMPACT GASTRONORM OVEN HX-611

Compact gastronorm oven. Capacity: 6 trays of GN 1/1.



FOOD PRESERVATION AND SOUS-VIDE  
COMBISTEAM GASTRONORM OVENS



## SALES DESCRIPTION

Compact oven with touchscreen. Achieve great results in limited spaces.

### Cooking

- ✓ Convection, combi and steam cooking, with fixed timed or with core probe function.
- ✓ Temperature adjustable from 30°C to 280°C.
- ✓ Manual, programmed and/or automatic cooking mode.
- ✓ Manual and / or automatic pre-heating mode settable up to 300°C.
- ✓ HOLD function at the end of manual and / or programmed cooking.
- ✓ Special cycles: Delta T cooking, Time's up for synchronized cooking, Cook & Go for simultaneous cooking, rapid cooking chamber cool-down, regeneration and leavening.
- ✓ Manual humidity supply function.
- ✓ FastSteam technology for immediate steam generation.
- ✓ Tecnología CSSteam para generación de vapor con vaporizador de alta eficiencia.
- ✓ Programmable FCS (Fast Chimney System) technology for the forced extraction of humidity.
- ✓ Automatic SCS (Smart Chimney System) technology for the forced extraction of humidity.
- ✓ Settable ventilation speeds (7) and one pulse speed with automatic inversion of fan rotation.

### Recipes

- ✓ Pre uploaded CSRECIPES book divided into categories.
- ✓ MYCOOKBOOK for saving recipes into customizable folders.
- ✓ Possibility to save up to 10 cooking phases per program.
- ✓ Click & Share function for saving recipes with your cover image.

### Advanced features on all models

- ✓ 10" multilingual touchscreen display.
- ✓ USB interface for data uploading and downloading (including HACCP data).
- ✓ Integrated WIFI connection configuration.
- ✓ Alarm display with autodiagnosis system.

### Structure and consumption

- ✓ 304 stainless steel molded cooking chamber.

- ✓ 304 stainless steel control panel.
- ✓ Oven frontal structure with screwless system.
- ✓ Simply-removable control panel.
- ✓ Integrated humidity collector aisle.
- ✓ Multi-point core probe with external link to the cooking chamber.
- ✓ Height-adjustable feet.
- ✓ Stackable kit configuration.
- ✓ Tray holder with simply-removable structure.
- ✓ Ergonomic and lightweight handle structure compliant with HACCP standards.
- ✓ Reversible door opening R/L (optional only at the order placement).
- ✓ Double glass door with high thermal insulation and easy inspection with safety fanstop system when the door is open
- Multi-lamp halogen lighting inside the cooking chamber.

### Self-cleaning

- ✓ Integrated retractable shower in option.
- ✓ Automatic oven washing system with monocomponent CSClean (4 + 1 cycles)
- ✓ Detergent loading function.
- ✓ Integrated one-product detergent tank for CSClean (washing).

## INCLUDES

- ✓ Multipoint probe.
- ✓ Wifi and USB connectivity.
- ✓ Automatic washing with a single-product detergent tank.

## OPTIONAL

- ☐ Left-hand opening option (and control panel on the left).
- ☐ Integrated shower.
- ☐ Sous-vide probe.
- ☐ Condensation hood.
- ☐ Stand.

## ACCESSORIES

- ☐ Condensation hoods
- ☐ Stands for CombiSteam ovens
- ☐ Probes for CombiSteam ovens
- ☐ Trays and grills for CombiSteam ovens
- ☐ Detergent for CombiSteam ovens

## SPECIFICATIONS

### Capacity

Tray type: GN 1/1



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Number of trays: 6  
Space between trays: 70 mm  
Load capacity: 30 kg  
Maximum load per tray: 5 kg

**Loading**

Total loading: 7500 W  
IP Protection grade: IPx4

**Distances for installation**

Left side: 500 mm  
Right side: 50 mm  
Back side: 50 mm  
Top: 500 mm

**Hydraulic connection**

Self-cleaning connection: 3/4"  
Steam connection (softened water): 3/4"  
Feed water pressure (bar): 1.5 - 5 bar

Drain diameter: 32 mm  
**External dimensions (W x D x H)**  
External dimensions (W x D x H): 510 x 905 x 850mm  
Net weight: 79 kg  
Crated dimensions  
590 x 890 x 1000 mm  
Volume Packed: 0.58 m³  
Gross weight: 91 kg

**AVAILABLE MODELS**

5120070	HX-611D 380-415/50-60/3N
5120071	HX-611I 380-415/50-60/3N
5120072	HX-611DD 380-415/50-60/3N
5120073	HX-611ID 380-415/50-60/3N

\* Ask for special versions availability

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Project	Date
Item	Qty
Approved	

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