

COMBISTEAM COMPACT GASTRONORM OVEN HX-611

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





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.
- \checkmark 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.
- Automatic washing with a single-product detergent tank.

\checkmark	Wifi	and	USB	connectivity	
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OPTIONAL

- Left-hand opening option (and control panel on the left).
- ☐ Sous-vide probe.

☐ Integrated shower.
Condensation hood.

☐ Stand.

Accessories

- Condensation hoods
- Stands for CombiSteam ovens
- ☐ Probes for CombiSteam ovens
- ☐ HX grill

- Detergent for CombiSteam ovens
- 6-egg tray HX
- ☐ Frying tray HX
- ☐ HX chicken grill







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SPECIFICATIONS

Capacity

Tray type: GN 1/1 Number of frays: 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



sammic.co.uk

Food Service Equipment Manufacturer Unit 2, Trevanth Road Troon Industrial Park LF4 9LS - Leicester

uksales@sammic.com Tel.: +44 0116 246 1900



Project	Date
Item	Qty

Approved

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