

Gastronorm CombiSteam HX

The oven that
transforms
your commercial
kitchen



Gastronorm CombiSteam **HX**

by Sammic



CombiSteam **HX-611**



CombiSteam **HX-711**

The oven that transforms
your commercial kitchen



CombiSteam **HX-1111**



CombiSteam **HX-211T**



— Technology at the
service of the chef



Technology is no longer a limit to your creativity!

CombiSteam by Sammic professional ovens are designed to meet the culinary needs of the most demanding professionals. Choose between **convection, combination or steam cooking**. Program up to **999 recipes in the most intuitive way**. Cook **multiple dishes at the same time**.

Perfect cooking, without limits



Roast, gratinate, brown, dehydrate, ferment, steam cook

With CombiSteam, every technique is at your fingertips: roast, gratinate, brown, dehydrate, ferment and steam cook with maximum ease and perfect timing. Save and retrieve your customers' favorite recipes instantly to always offer fragrant, delicious dishes. Braised meats, roasts, pasta, fish, vegetables... With CombiSteam, even the most elaborate preparations have no limits.



Roasted pineapple cream 180°C.



Braised 200°C.



Roasted salmon 180°C.

3 cooking modes

Convection, combination, and steam: maximum flexibility, extraordinary control

CombiSteam offers you three cooking modes: convection, combination, and steam, with either fixed time or core probe for precise control.

Set the temperature between 30°C and 280°C and choose the cooking mode that best fits your workflow: manual, programmed, or automatic. Enjoy adjustable manual and/or automatic pre-heating up to 300°C.

Store up to 999 recipes in seconds. Monitor time, humidity, temperature, and ventilation in real time. You can also configure up to 10 cooking phases per program and retrieve them with a single tap on the touchscreen.

- ✓ Cooling
- ✓ Fermentation
- ✓ Vacuum cooking by time
- ✓ Vacuum cooking by probe
- ✓ Dry regeneration by time
- ✓ Dry regeneration by probe
- ✓ Combi regeneration by time
- ✓ Combi regeneration by probe
- ✓ Steam regeneration by time
- ✓ Steam regeneration by probe

Save your recipes and standardize your processes



10 cooking phases

Store up to 10 cooking phases per program.



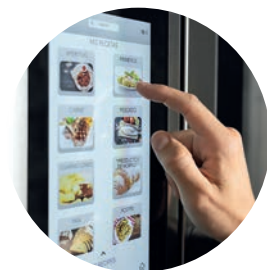
MyCookBook

Save recipes in custom folders.



CSRecipes

Preloaded CSRecipes book divided into categories.



Click & Share

Save recipes with your own cover image.



Mixed oven 100°C.



Dry oven 220°C.



Convection oven 170°C.

Special cycles

With special cycles,
**you have full control
over time and flavor:**



Delta T cooking

Get a uniform and juicy result.



Time's Up

For synchronized cooking.



Cook & Go

Cook different dishes simultaneously.



Rapid chamber cooling

Regeneration and fermentation with maximum precision.



Option for a holding cycle

At the end of manual and/or programmed cooking.

Stuffed roasted quail 180°C - Dry oven.





Advanced and intuitive

A **large, intuitive touchscreen** with a 14-language option lets you control every detail with ease and prepare even the most complex dishes in record time. Set your language and access all settings quickly.

The **CS Steam** technology generates immediate steam, while the **FCS (Fast Chimney System)** allows you to extract humidity when needed, ensuring the perfect point in every preparation.

Save your recipes and **customize them with images**. Retrieve them instantly and adjust cooking with total precision to **serve every dish right on time**. Your customers won't have to wait a minute longer.

At the end of service, activate CombiSteam's **automatic cleaning system**, which uses **CS-Clean with 4+1 cleaning cycles**. This way, your oven will always be ready to help you create new and delicious dishes.

Technology at the service of the chef



Manual humidity input

Function for manual humidity input.



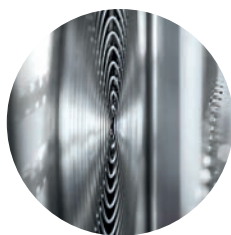
CS Steam

CS Steam technology for immediate steam generation. High-efficiency steam generator.



Fast Chimney System

Programmable FCS technology for forced humidity removal.



Ventilation speeds

7 adjustable ventilation speeds and pulse with automatic direction reversal.

Advanced and intuitive



Touchscreen

10" multilingual touchscreen.



USB interface

USB interface for uploading and downloading data, including HACCP data.



WIFI connection

Ready for integrated WIFI connection.



Alarms

Alarm display with self-diagnosis system.

A detailed close-up photograph of the interior of a CombiSteam oven. The image shows the complex arrangement of metal components, including the heating elements and the structural frame. The lighting is dramatic, highlighting the metallic textures and the precision of the engineering. The background is blurred, emphasizing the foreground details.

— Robust and safe

CombiSteam is a robust combi oven with a technological heart and a refined design that pays attention to the smallest detail.

Its cooking chamber and control panel, made of **304 stainless steel**, ensure durability and hygiene, while the built-in moisture collector and siphon optimize performance.

Thanks to its **self-diagnosis system**, CombiSteam detects and notifies any issues directly on the screen, ensuring uninterrupted operation. CombiSteam ovens are designed for **WiFi connectivity**.

Built-to-last

Designed to withstand intensive use for many years

- ✓ Monolithic construction in AISI 304 stainless steel, with no folds, preventing the unwanted build-up of grease and ensuring more efficient cleaning. Guaranteed high durability.
- ✓ 304 stainless steel control panel structure.
- ✓ Screwless front structure of the oven.
- ✓ Easily removable control panel.
- ✓ Right side panel with easy access.
- ✓ Motor compartment with easy access.
- ✓ Integrated condensation collection compartment.
- ✓ Multipoint core probe with external connection to the cooking chamber.
- ✓ Integrated siphon with automatic cooling system for the drain water, eliminating the need for high-temperature-resistant pipes (**HX-711 / HX-1111 / HX-211T**).
- ✓ Height-adjustable feet.
- ✓ Stacking kit ready.
- ✓ Tray holder with easily removable anti-tilt guides.
- ✓ Lightweight, ergonomic handle structure that complies with HACCP standards.
- ✓ Right/left door opening option (must be specified when ordering).
- ✓ Double-glazed door with high thermal insulation, easy inspection and safety stop when opening. Halogen lighting with multiple lamps inside the cooking chamber.





Easy access

Control panel compartment with easy access.



Double glazing

Double-glazed door with high thermal insulation, easy inspection and safety stop when opening.



Door seal

The door seal ensures maximum insulation quality.



Integrated siphon

Built-in water drain siphon (HX-711 / HX-1111 / HX-211T).



Space saving

The longitudinal position of the GN 1/1 tray allows the use of all subdivisions of the different available GN sizes: GN 1/1, GN 1/2, GN 2/3. Reduces heat loss by up to 30% when opening the oven door.



Traditional croissant. Preheated oven 180°C - 200°C.





— Space is not
a problem.
Neither is
production

Whether you're working with limited space or running a high-capacity kitchen, we adapt to your needs, ensuring performance and quality regardless of your establishment's size.

If you work in **small spaces**, such as **food trucks, delis, or small urban restaurants**, the **HX-611** oven fits your needs without compromising performance. And if you operate in **large-scale kitchens, such as hospitals, schools, businesses, or supermarkets**, the capacity of the **HX-211T** oven allows you to prepare hundreds of meals in record time.

Both models feature an intuitive touchscreen and three cooking modes (steam, convection, and combination). They incorporate all the CombiSteam technology, ensuring maximum flexibility in quantity, preparation, and timing—designed to adapt to any workflow.



HX-611

Compact CombiSteam oven


- > Capacity: 6 GN 1/1 trays.
- > Panel integrated into the door.
- > Outstanding cooking in a compact format.



HX-211T

CombiSteam oven for trolleys

- > Capacity: 1 trolley with 20 GN 1/1 trays (included).
- > Ideal for supermarkets and large-scale catering services.
- > Perfect for large kitchens in schools, companies, hospitals, and high-volume retail.
- > Combine it with the **AT-20CHS blast chiller**, compatible with your oven.



CombiSteam

Hassle-free maintenance

All ovens in the CombiSteam series are designed to reduce consumption, costs, and waste—without compromising performance.



Quick and easy maintenance

The fully washable cooking chamber complies with the most demanding hygiene standards, ensuring hygiene and safety with every service.

In addition, the maintenance of Sammic's CombiSteam ovens is quick and easy, thanks to the easy access to their components, minimizing downtime and keeping your oven always ready to perform at its best.



Self-cleaning



Retractable shower

Optional integrated retractable shower.



Detergent loading

Detergent loading function.



Automatic cleaning

Automatic oven cleaning with CSClean single-component system (4+1 cycles).



Detergent compartment

Integrated single-product detergent compartment for CSClean system (washing).



CombiSteam

— Customize your setup

Accessories to give you the solution you need.

The available options and accessories allow the installation to be tailored to the needs of each establishment.

Options

Choose your oven from the available models and options for each model



Integrated retractable shower

Optional for models **HX-611**, **HX-711**, **HX-1111**.
The shower is included with the **HX-211T** oven.

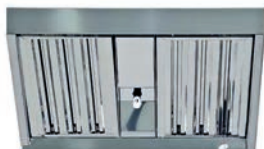


Left-side door opening

Choose standard right-side opening or optional left-side opening depending on your kitchen layout.

Accessories

Customize your setup with the wide range of available accessories



Condensation hoods



600 x 400 mm guides for **HX-711** / **HX-1111**



Stands for CombiSteam ovens



Trolleys for **HX-211T** oven



Accessories for stacked installation



Probes for CombiSteam ovens



Detergent for CombiSteam ovens



Trays and grills for CombiSteam ovens



HX frying tray.



HX grill.



HX tray for 6 eggs.



HX tray for chickens.



Gastronorm CombiSteam HX



	HX-611	HX-711	HX-1111	HX-211T
Capacity				
Tray type	GN 1/1	GN 1/1	GN 1/1	GN 1/1
Trolley GN 1/1				1
Number of trays	6	7	11	20
Space between trays	70 mm	70 mm	70 mm	70 mm
Loading				
Total loading	7500 W	11000 W	17000 W	31500 W
IP Protection grade	IPx4	IPx4	IPx4	IPx4
Load capacity	30 kg	35 kg	45 kg	90 kg
Maximum load per tray	5 kg	5 kg	5 kg	5 kg
Distances for installation				
Left side	500 mm	500 mm	500 mm	500 mm
Right side	50 mm	50 mm	50 mm	50 mm
Back side	50 mm	50 mm	50 mm	50 mm
Top	500 mm	500 mm	500 mm	500 mm
Hydraulic connection				
Self-cleaning connection	3/4"	3/4"	3/4"	3/4"
Steam connection (softened water)	3/4"	3/4"	3/4"	3/4"
Feed water pressure (bar)	1.5 - 5 bar	1.5 - 5 bar	1.5 - 5 bar	1.5 - 5 bar
Drain diameter	32 mm	32 mm	32 mm	32 mm
External dimensions (W x D x H)				
External dimensions	510 x 905 x 850 mm	850 x 890 x 890 mm	850 x 890 x 1170 mm	900 x 890 x 1915 mm
Net weight	79 kg	105 kg	142 kg	225 kg







Innovative Cooking Solutions *by Sammic*



Red mullet and roasted vegetables 180°C - Mixed oven.



#TheRightChoice sammic.com



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