



COMBISTEAM COMPACT GASTRONORM OVEN HX-611D

380-415/50-60/3N

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



5120070



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 YesSteam 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 YESRECIPES 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.
- ✓ Simply-accessible right side.
- ✓ Simply-accessible motor compartment.
- ✓ Integrated humidity collector aisle.
- ✓ Multi-point core probe with external link to the cooking chamber.
- ✓ Integrated syphon.
- ✓ 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.
- ✓ Wifi and USB connectivity.

OPTIONAL

- Left-hand opening option.
- Condensation hood.
- Sous-vide probe.
- Stand.
- Integrated shower.

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
 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
 Electrical supply: 380 V // 3N~ (50-60 A)

Distances for installation

Left side: 500 mm
 Right side: 50 mm

FOOD PRESERVATION AND SOUS-VIDE
COMBISTEAM GASTRONORM OVENS

product sheet
updated 03/02/2025





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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

FOOD PRESERVATION AND SOUS-VIDE
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Project	Date
Item	Qty
Approved	

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