

CMT

## Технические характеристики

### По вопросам продаж и поддержки обращайтесь:

Алматы (7273)495-231	Калининград (4012)72-03-81	Омск (3812)21-46-40	Сыктывкар (8212)25-95-17
Ангарск (3955)60-70-56	Калуга (4842)92-23-67	Орел (4862)44-53-42	Тамбов (4752)50-40-97
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# OUR COMBI-STEAMERS

**COMBI-STEAMER with patented smoking process.**

**COMBI-COOKING, BAKING, HOT AIR, STEAMING and SMOKING.**

A great benefit for restaurants, butcheries, eateries and catering companies.

Ideal for the production of specialty foods such as exclusive meats, poultry, smoked fish and cheese.

Convince you customers by showcasing your production live.

## Product

### Design and Build made in Germany

**LEFA combi-steamers are made of stainless steel and excel by the following features:**

- Halogen light inside the cabinet
- Safe door lock system with slam function
- Design available with or without base cabinet
- Lengthwise loading suitable for GN 1/1
- All-round effective insulation
- Temperature max. 250°C

### DOOR-FEATURES:

- Stable and functional design
- Stainless steel hinges for right and left swing
- Rear ventilated double glass panel- enables easy cleaning Furthermore the outer pane remains much cooler
- Integrated door drip collector- to avoid condensation dripping onto the floor. Improvement of health and safety at work.



## Benefits

### ALL – IN LEFA Combi-Steamers

#### **4 + 1 SMOKING – COMBI-COOKING – BAKING – HOT AIR – STEAMING**

- Innovative technology and easy management combined with highest quality
- Smoking with natural wood flavours
- Safe and energy-saving smoke processing without open flames
- Fully automatic and environmentally friendly cleaning system
- Efficient and gentle cooking

#### **1. Core Temperature Probe**

#### **2. Humidity Measurement**

#### **3. PC-Software and Controlling**

#### **4. Hand Shower**

#### **5. Integrated Shower**

#### **6. Automatic Cleaning System**

#### **7. Service and Training**

## Technology

### **ABOUT THE PRODUCTION OF LIQUID SMOKE**

Liquid smoke is a 100 % natural smoke flavour produced from freshly developed smoke of sawdust or woodchips of natural hardwood such as beech, maple and alder, which are normally a by-product delivered from the lumber industry. Only fresh water is used to collect and bind the smoke. Therefore liquid smoke is a condensation of smoke with a water base. During the production process impurities, which are not water soluble, such as Benzo(a) pyrene and tar, are mainly filtered out and removed.

- Highly economical
- Environmentally friendly
- Highly cost effective with consistent quality
- No fire, no ash, no danger



Combi-Steamer CMT.16-1/1



Combi-Steamer CMT.8-1/1

# UNRIVALLED- THE LEFA COMBI-STEAMER

**Patented  
for optimal  
performance.**

With our combi-steamer, LEFA offers a unique and highly sophisticated product that not only regenerates, bakes, steams and heats with hot air just like all other combi-steamers, but it also enables a natural taste improvement of various food products through smoking. Surprise your customers with a sensory experience of creative food production.

LEFA combi-steamers are built with all the latest innovation of combi-steaming technology. Because of precise coordination and measurement of core temperature, time, smoke and moisture this product excels by its production reliability. Thanks to our technological solutions, you can achieve optimal cooking times producing naturally fresh and aromatic dishes at low running cost. Your return on investment can be guaranteed.

Your kitchen will not be exposed to emission when dehumidifying the cabinet, as the exhaust steam is automatically extracted from the inside of the chamber. A chimney connection is not required. An integrated USB-port facilitates transferring externally created programmes on to your combi-steamer as well as downloading reports according to HACCP standards.



SMOKING



COMBI-COOKING



BAKING



HOT AIR



STEAMING

# 4 + 1

- ▶ Innovative technology and easy management combined with highest quality
- ▶ Smoking with natural wood flavours
- ▶ Safe and energy-saving smoke processing without open flames
- ▶ Fully automatic and environmentally friendly cleaning system
- ▶ Efficient and gentle cooking



## YOUR ADVANTAGES

- Gain a competitive advantage by presenting a clean and efficient food production.
- Improve your diversity of dishes offering specialty foods and seasonal produce. The flexibility of our combi-steamer enables you to realize specific customer needs at short notice.
- Increase your sales and benefit from the side effect of appetizing aroma carried through your restaurant or sales room tickling your customer's senses.
- Showcase your delicacies through its large glass door while they are being produced

A great benefit for restaurants, butcheries, eateries and catering companies. Ideal for the production of specialty foods such as exclusive meats, poultry, smoked fish and cheese. Convince your customers by showcasing your production live.

# DESIGN AND BUILD MADE IN GERMANY



◆ LEFA combi-steamer CMT16-1/1



◆ LEFA combi-steamer CMT8-1/1



► LEFA combi-steamers are made of stainless steel and excel by the following features:

- Halogen lighting inside the cabinet
- Safe door lock system with slam function
- Design available with or without base cabinet
- Lengthwise loading suitable for GN 1/1
- All-round effective insulation
- Temperature max. 250°C

► Door-features

- Stable and functional design
- Stainless steel hinges for right and left swing
- Rear ventilated double glass panel -enables easy cleaning. Furthermore the outer pane remains much cooler.
- Integrated door drip collector- to avoid condensation dripping onto the floor. Improvement of health and safety at work.



► The universal smoke bar rack system

It is standard for our LEFA combi steamer CMT16-1/1 to offer 3 different lengthwise loading options, which can be adjusted easily in seconds.



16 x GN 1/1



8 x GN 2/1













8 x LEFA 690 mm smoking bars



# OPERATING

## ◆ General symbols

	Chamber temperature actual value (°C/F)		Chamber temperature set value (°C/F)
	Core temperature actual value (°C/F)		Core temperature set value (°C/F)
	Humidity actual value (%)		Alarm/ Error message
	Dehumidification		Humidification
	F/c value		Delta temperature value (°C/F)

An integrated microprocessor control ensures consistent process quality.  
The control can be operated easily and safely:

- 5.7" colour TFT liquid crystal display
- Equipped with a non-wearing capacitive key panel
- Enables the storage of 99 programmes with 20 operations each
- Digital indication of the actual value and set value
- Easy programming of the temperature, moisture, core temperature, operating time, preselected time, delta-temperature cooking, humidity cut-off and humidity control
- Multilingual
- Data logging
- Digital display of the product name, current operation and other status information



## ► Function keys

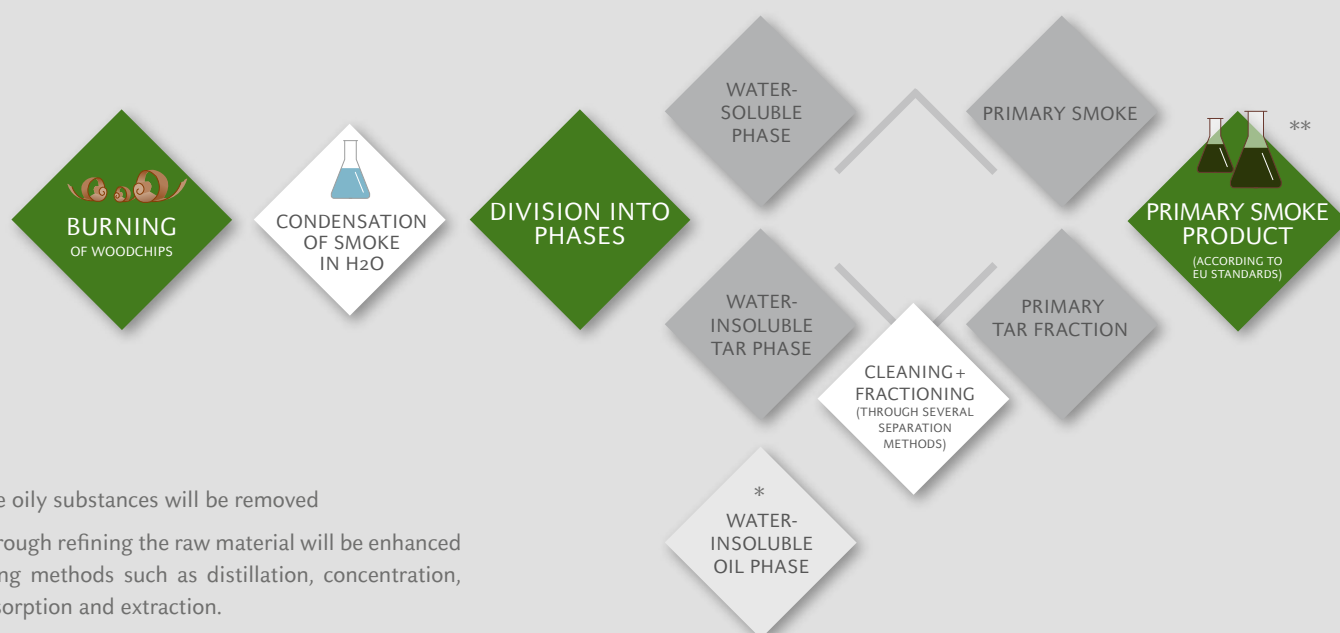
LEFA combi-steamer's control unit is equipped with a control panel. Its capacitive keys work like proximity sensors and detect your finger already when it is in the immediate proximity of the key surface.

# SMOKING WITH LIQUID SMOKE

## ABOUT THE PRODUCTION OF LIQUID SMOKE

Liquid smoke is a 100% natural smoke flavour produced from freshly developed smoke of sawdust or woodchips of natural hardwood such as beech, maple and alder, which are normally a by-product delivered from the lumber industry. Only fresh water is used to collect and bind the smoke. Therefore liquid smoke is a condensation of smoke with a water base. During the production process impurities, which are not water soluble, such as Benzo(a)pyrene and tar, are mainly filtered out and removed.

- ▶ Highly economical
- ▶ Environmentally friendly
- ▶ Highly cost effective with consistent quality
- ▶ No fire, no ash, no danger



\* The oily substances will be removed

\*\* Through refining the raw material will be enhanced using methods such as distillation, concentration, absorption and extraction.

ALL-IN

# FOR LEFA COMBI-STEAMERS

1

## CORE TEMPERATURE PROBE

Our integrated 4-point core temperature probe is a high precision accessory that has strategically placed sensors, which guarantee a reliable cooking result as the core of your product will be measured accurately. The necessary cooking temperature will be regulated automatically and facilitates therefore the ultimate production satisfaction and consistent standards.

2

## HUMIDITY MEASUREMENT

Each LEFA combi-steamer is equipped with a fully automatic humidity measurement. The integrated sensors detect the humidity inside the chamber as well as the volume of your food load. Using the acquired data your combi-steamer regulates optimal cooking conditions to improve your cooking results even further. Additionally this intelligent technology optimizes your usage of water and electricity. Our head chefs are absolutely delighted about this technology!

3

## PC SOFTWARE AND CONTROLLING

Each combi-steamer has an integrated USB port and network interface to effortlessly transfer data between your combi-steamer and your computer. You can manage all functions from your computer using our corresponding software. The designed programmes can be transferred from your PC to your combi-steamer and vice versa. Our uncomplicated and straightforward software ensures your data and activities are efficiently archived according to HACCP guidelines. Your results and processes can be documented graphically as well as in spreadsheets.



CORE TEMPERATURE  
PROBE



HUMIDITY  
MEASUREMENT



PC SOFTWARE AND CONTROLLING



4

## HAND SHOWER

Additionally all LEFA combi-steamers are fitted with an integrated hand shower with an adjustable jet strength. This function facilitates an easy and quick cleaning of the cooking chamber or short showering and moistening of your products if required. The hand shower has an automated retracting system for hygiene and safety at your work place.

5

## INTEGRATED SHOWER

LEFA combi-steamers have several integrated shower nozzles with a minimal opening in order to cover every corner of the cooking chamber evenly and therefore optimize your water usage. This is a highly effective and safe way to cool down your freshly cooked products inside the chamber if required.

6

## AUTOMATIC CLEANING SYSTEM

LEFA combi-steamers are built with a fully automatic and easy to handle cleaning system. We provide the liquid cleaner, which will be stored in a container directly connectable to your combi-steamer. Hence you will not have any immediate contact with the actual cleaning product. A two stage cleaning programme can detect the soiling level of your combi-steamer and optimizes the dosage of cleaning liquid required. Your combi-steamer will be cleaned hygienically through integrated rotating nozzles inside the chamber.

7

## SERVICE AND TRAINING

Our LEFA customer service team will support you with all aspects of help and advice to master even the greatest challenges in your kitchen. We work closely with our experts from various branches of the food processing industry to determine the ideal product and programmes matching your's and your customer's needs. Additionally we offer training sessions at our factory and training centre in Haselbachtal, Germany.

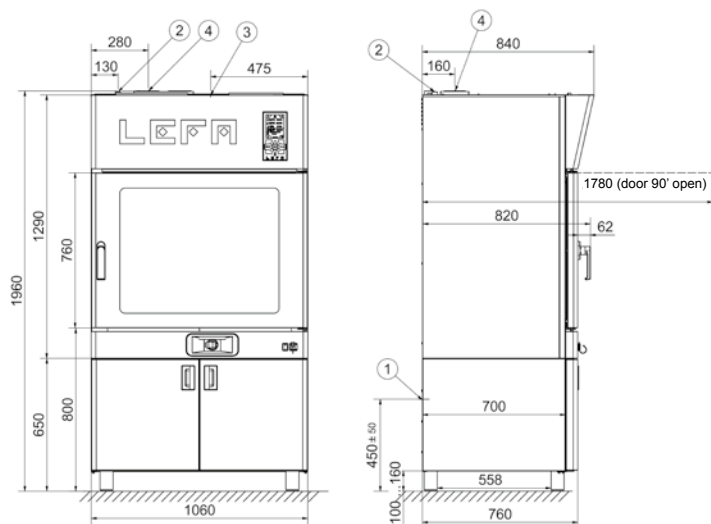


HAND SHOWER

INTEGRATED  
SHOWERAUTOMATIC CLEANING  
SYSTEMSERVICE AND  
TRAINING

# TECHNICAL DATA

## ◆ LEFA combi-steamer CMT16-1/1



all height measurements below correspond to 100mm feet height

### Technical data:

Height	1960 mm / 1410 mm *
Width	1060 mm
Depth	760 mm
Height of base cabinet	650 mm
Universal smoke bar rack	715 × 555 × 540 mm
Smoke bar length	690 mm
Supporting rail spacing	68 mm
Temperature	max. 250 °C
Weight	300 kg / 235 kg *
Capacity	2x8 GN1/1

### Supplies to be provided on-site:

① Wastewater drain connection	DN 50
② Water supply connection	½ Inch
③ Power supply	electrical socket 32 A
④ Exhaust air connection	DN 100

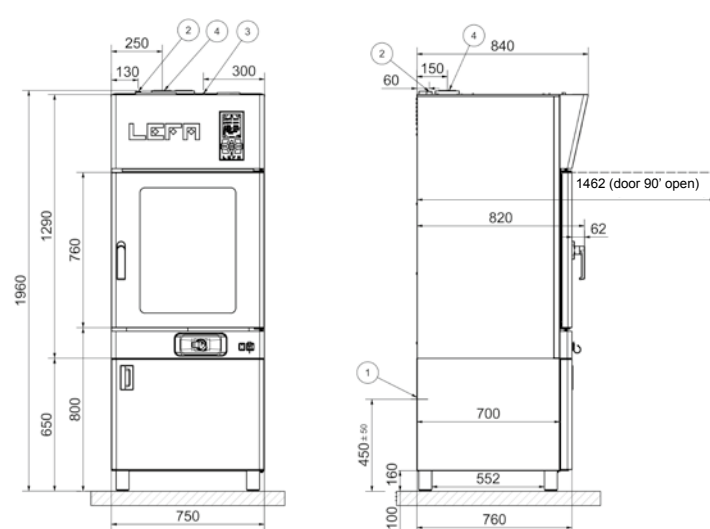
### Electrical Data:

Heater	18,9 kW
Rated motor power	0,26 kW
Speeds (multi-stage)	max. 1500 rpm
Voltage	400 V
Power cable 4 m long	Cecon Connector 32 A

Water supply connection  
2,5 m long DN12

Control: Microprocessor

## ◆ LEFA combi-steamer CMT8-1/1



all height measurements below correspond to 100mm feet height

### Technical data:

Height	1960 mm / 1410 mm *
Width	750 mm
Depth	760 mm
Height of base cabinet	650 mm
Grid shelves GN 1/1	8 x lengthwise loading
Smoke bar length	322 mm
Supporting rail spacing	68 mm
Temperature	max. 250 °C
Weight	255 kg / 215 kg *
Capacity	1x8 GN1/1

### Supplies to be provided on-site:

① Wastewater drain connection	DN 50
② Water supply connection	½ Inch
③ Power supply	electrical socket 32 A
④ Exhaust air connection	DN 80

### Electrical Data:

Heater	12,6 kW
Rated motor power	0,26 kW
Speeds (multi-stage)	max. 1500 rpm
Voltage	400 V
Power cable 4 m long	Cecon Connector 32 A

Water supply connection  
2,5 m long DN12

Control: Microprocessor



with/without base cabinet

# ACCESSORIES

## ◆ LEFA combi-steamer CMT16-1/1



Base cabinet with a double door and no lengthwise loading options



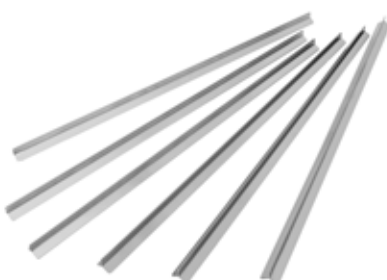
Base cabinet with single door and lengthwise loading suitable for GN 1/1



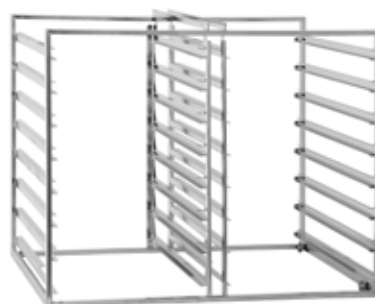
Base cabinet with double door and lengthwise loading suitable for GN 1/1



Trolley for universal smoke bar rack with/without lengthwise loading for GN1/1



Smoke bars 690 mm

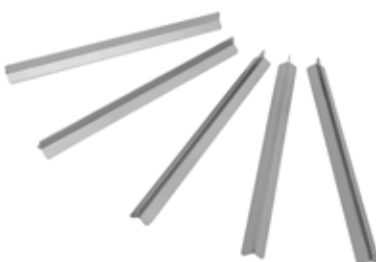


Universal smoke bar rack

## ◆ LEFA combi-steamer CMT8-1/1



Base cabinet with door



Smoke bars 322 mm

## ◆ General accessories



Variety of grids and trays in GN 1/1 and GN 2/1

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