



CONVECT-AIR

Done so easily.
The full combination oven range.

Product brochure



A principle ideal.

Innovation, consistency and passion in professional kitchens.

What is “a principle ideal”? The visionary claim of company founder Friedrich Küppersbusch, valid for more than 130 years now: constructions that are well thought-through, solidly-built and of an uncompromising quality – ergonomically designed and impressively functional. Everything is well-matched and perfectly combined: cooking, cooling, storing, regenerating and serving – all from one source.

Each surface, each detail and each appliance features the renowned German quality.

Another principle is to actively involve Küppersbusch users.

Their ideas and experience are reflected in every product and service. Developed in practice for practical use – this is how individual processes, new appliances and design solutions are developed in cooperation with the Küppersbusch development team.

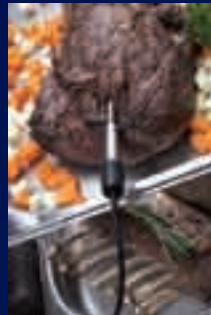
Discover it now:

A principle ideal.
since 1875

Küppersbusch was founded in Gelsenkirchen, Germany, in 1875.

The company has been a member of the TEKA Group since 1999.

Around 5,000 professionals work in 27 production operations and in 56 sales offices worldwide.



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Küppersbusch Convect-Air combination oven

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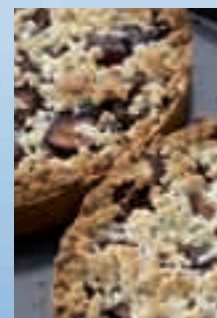
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Cooking enjoyment – as a standard.

Our Convect-Air combination ovens have nothing but perfect results in mind. Steaming, roasting, grilling, stewing, braising and baking – limitless possibilities. Creativity and efficiency go hand in hand. Professionals will all come out on top with Convect-Air: with the chef de cuisine, with guests and with investors too. All the Convect-Air models (Professional, Comfort and Expert) get the time-consuming routine work done for you and require no costly monitoring. And they memorise the best cooking methods. Simply. And reliably.

**Wonderfully simple cooking:
Küppersbusch Convect-Air combination ovens.**



Two ways to get perfect results.

The recipe book function.

Why refer to a recipe book when your Convect-Air can do it for you?

The oven memorises your personal, multi-stage cooking processes – guaranteeing consistent, first-class food quality. In any kitchen. To fulfill the wishes of any guest. In any situation. And the classical dishes always taste fantastic.

The Convect-Air Professional already has 170 tried-and-tested cooking processes stored. They can be changed and extended to up to 230 memory locations – enough for even the most extravagant menu. Everything – no matter whether it is different kinds of meat, fish, accompaniments, baked products or desserts that are being cooked – will always turn out perfectly.

Either combined with the creativity and experience of a professional chef.

Or fully automatically to relieve junior employees of anxiety.

In the end the kitchen brigade will have to decide who is to get all the praise.

Creativity at the push of a button: the recipe book.



1. Select the recipe book



2. Define a product group



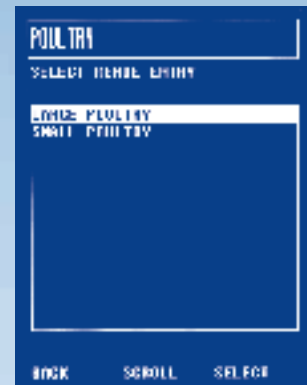
3. Specify a cooking mode



4. Commence with cooking



1. Select the AutoCookingSystem



2. Define a product group



3. Specify a cooking mode



4. Commence with cooking

The AutoCookingSystem.

Do you have to tell a combination oven how to cook?

Convect-Air and its AutoCookingSystem guarantee first-class results.

And they are so easy to operate too.

Forget about pre-selecting a temperature, level of humidity and cooking time.

Select a product group → specify the result → start. No more manual controls needed, no need to adjust settings. Your roast duck will be crispy on the outside and deliciously tender and juicy inside. And you will have a clear head for all the other tasks that need to be done.

Reliable, intelligent and practical: the AutoCookingSystem.



Convect-Air has got what others haven't.

CoolPerfect – automatic rapid cooling down mode.

Cooled down from 200°C to 100°C in only 20 to 30 seconds – and with the oven door closed too.

The roast has just cooked and now the accompaniments can be steamed. Vegetables will never become brown, dry and lose their appearance because of excessively high temperatures. They will retain their natural appearance, even if they are put into the Convect-Air at high temperatures.

There is hardly another combination oven that will cook meals to perfection using the four classical phases:

- **browning the meat at high temperatures**
- **cooling down**
- **pot roasting**
- **holding and resting.**

Triple glazing.

We don't like to see your fingers getting burnt:

The surface temperature of the door is as low as 51°C. And what is best of all: this cuts energy consumption by up to 35%!

The triple-glazed door, with a set of highly insulating glass panes, can be opened up easily and quickly, without any tools, when it needs to be serviced. Extremely consistent results, especially for baking. Very sturdy, easy-to-clean door.

Perfect view, highly stable, very hygienic.



DuoPerfect.

Two core temperature sensors:

Innovations “made by Küppersbusch“ – DuoPerfect.

For operating two cooking processes simultaneously.

No problem to cook beef fillet and lamb chops to perfection – simultaneously or at different times.

You will cut your cooking times by more than half!

CleanPanel and ColorLogicControl.

Perfect cleanliness:

Unique, hygienic touch controls with an easy-to-use menu guide. The different green and red backgrounds of the touch controls ensure that no incorrect settings are made.





TopTen.

Don't leave anything up to chance:

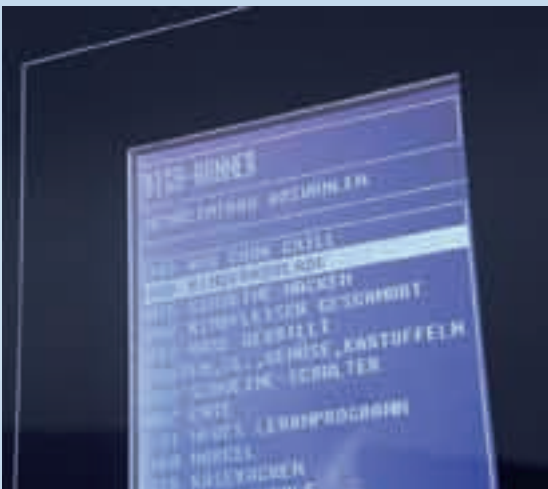
The push of a button is sufficient and your ten favourite recipes will be available – as easy as using your mobile phone.



Safe.

A light touch for 100% safety:

An input protection function to ensure that cooking processes are not discontinued or changed by accident. Current settings are not changed and food losses due to accidental incorrect settings (e.g. temperature settings) are avoided.



HighRunner.

All in sequence:

Your Convector will use the HighRunner mode to present to you the most frequently used programs – without having to spend time scrolling through all the programs.

ConvectorControl.

Effective quality control:

Everything under control with a convenient PC hygienic monitoring system. ConvectorControl carries out the essential logging of the cooking processes in accordance with HACCP fully automatically and in detail. And with an optional modem it will even be possible to regulate all the cooking processes from the kitchen manager's office. ConvectorControl is compatible with all the software packages available on the market for HACCP logging. With a standard interface.





Auto-reverse fan wheel.

Excellent temperature distribution:

The results of your cooking will only be perfect when the temperature in the oven is consistent all the way through. Who wants dark edges on a light-coloured sponge? Or fillets of plaice with some fillets still transparent and some cooked through – depending on the rack level at which they were cooked in the oven? The change in the direction of turn of the Convector-Air fan wheel guarantees a consistent oven temperature throughout. And perfect results every time.



Level 1



Level 2

Safety door lock.

Opening and closing with system:

The integrated two-stage door opening mechanism means that there will be no scalding when the door is opened. Steam will escape upwards quite safely. And thanks to the door-slam function of the tabletop appliances, the door can also be closed with a slight nudge when your hands are full.



Retractable shower hose.

Water just where it is needed:

No suspended hoses, no trip hazards – thanks to an ergonomically integrated, retractable shower hose with an adjustable jet force and an automatic return function.

Suspension frame for tabletop appliances.

Quick and easy:

Switching from Gastronorm to bakery frames. Inserted lengthwise with a U-shaped profile for the safe suspension of GN 1/1, 1/2, 1/3 and 2/3 containers – without any risk of anything falling over.





The Küppersbusch banquet system.

Grandiose family celebrations and perfect major functions where everything goes like clockwork.

Welcome to the Küppersbusch Convect-Air banquet system.

Saves time, is easy to use and powerful too.

No matter whether you have a floor-mounted or a tabletop appliance, plate regeneration trolleys and frames and hygienic thermal hoods are available for all the appliance dimensions.

The Convect-Air regeneration program for one-course meals automatically guarantees an ideal oven atmosphere and achieves maximum quality with temperature-sensitive controls.



Cook+Chill.

A genuine recipe for success.

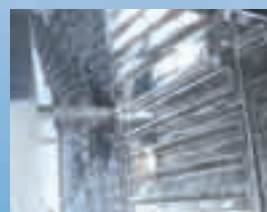
Küppersbusch blast chillers and freezers will open up new, unthought-of possibilities for you. Continuous food production, irrespective of peak times, the efficient employment of staff and appliances and improved food quality. Küppersbusch offers a perfect duo here – all from one source: 6 x 1/1 to 20 x 2/1 GN combination ovens and the appropriate blast chillers will quickly cool food down to a hygienic +3°C or to a freezing -18°C. Subsequent regeneration in Convect-Air is easy thanks to integrated regeneration programs.

After the production stage the products are transported through the critical temperature range from +65°C to +8 °C in which germs and bacteria are most likely to multiply. The shorter the time span, the longer will food be preserved and maintain its appetising look and great flavours. With the I.F.R. program in our chilling appliances this process will be controlled automatically by the multipoint core temperature sensor.



And incidentally, economically clean too.

At the end of a long day in the kitchen the cleaning still needs to be done. Convect-Air will carry out this strenuous work for you. While you devote your time to your guests, the TurboDrive oven cleaning system will remove stubborn dirt without the oven needing to be cooled down first. Reliable and fast. And very low in price thanks to liquid detergents. Why not do a calculation?



Everything at a glance:

Convect-Air Professional. The top model.

- **Recipe book function:** 230 memory locations available, of which 170 contain tried-and-tested cooking processes
- **AutoCookingSystem:** You decide on the result and Convect-Air will do the rest.
- **CoolPerfect:** Automatic rapid cooling down mode
- Triple glazing
- **DuoPerfect:** Two multi-point core temperature probes
- **CleanPanel:** All-in-one, hygienic touch controls
- **ColorLogicControl:** Simple, dynamic, interactive operation
- Fast, reliable controls with sensor keys
- Monitor with plain text display
- **Learn:** Storing your own cooking processes without programming them
- **TopTen:** Your 10 favourite recipes
- **Safe:** No operating errors
- **HighRunner:** The most frequently selected programs
- Three special cooking processes (regeneration, Roast + Hold, Delta-T)
- **ClimaPerfect:** Automatic humidity control of the oven with air sensors
- Auto-reverse fan wheel
- Safety door lock
- Retractable shower hose
- **TurboDrive:** Fully-automatic oven cleaning system (as an option)



The Convect-Air Professional is also available with fan-assisted burner technology.



Everything becomes possible.

Convect-Air Comfort. Convenience as a standard.

- **Recipe book function:** 100 memory locations available, of which 30 contain tried-and-tested cooking processes
- **AutoCookingSystem:** You decide on the result and Convect-Air will do the rest.
- **CoolPerfect:** Automatic rapid cooling down mode
- Triple glazing
- **DuoPerfect:** Two multi-point core temperature probes
- **CleanPanel:** All-in-one, hygienic touch controls
- **ColorLogicControl:** Simple, dynamic, interactive operation
- Fast, reliable controls with sensor keys
- LED plain text display
- **Learn:** Storing your own cooking processes without programming them
- **Safe:** No operating errors
- **HighRunner:** The most frequently selected programs
- Three special cooking processes (regeneration, Roast + Hold, Delta-T)
- **ClimaComfort:** Regulating the oven humidity
- Auto-reverse fan wheel
- Safety door lock
- Retractable shower hose
- **TurboDrive:** Fully-automatic oven cleaning system (as an option)



Everything under control.

Convect-Air Expert. A sound basis.

- **Recipe book function:** 30 memory locations available, of which 25 contain tried-and-tested cooking processes
- **CoolPerfect:** Automatic rapid cooling down mode
- Triple glazing
- One multi-point core temperature probe
- **CleanPanel:** Hygienic control panel with knob controls
- **ColorLogicControl:** Simple, dynamic, interactive operation
- **Learn:** Storing your own cooking processes without programming them
- **Safe:** No operating errors
- Regenerating mode
- Safety door lock
- Semi-automatic cleaning program



CXE 110 (shower hose as an option)

The Convect-Air Expert is also available with fan-assisted burner technology.





CAP 235 / 036 tabletop appliance, CAP 235 built-in appliance

Everything is small.

Convect-Air Piccolo – a mobile individualist.

- Tank system means that no water inlet/water drain connection is necessary
- Little space required
- 3.5kW single phase
- Ideal for theatre cooking, directors pantries and guest houses
- No drying out when food is regenerated



A lot of hot air.

Innovations made by Küppersbusch.

The new gas injection technology is a real innovation: Modulating, high-power fan pre-mix burners have an efficiency factor of more than 85%. And since the entire burner surface is used, gas will be burned cleanly and uniformly; short flames keep excess air down to a minimum. The result: low levels of pollution gas emission in keeping with today's standards.



NEW

Powerful, economical and quiet – innovative fan-assisted gas burner technology

- Efficiency factor of more than 85%
- Whisper mode
- Can be regulated, just like electrical appliances
- Low energy consumption
- Long useful life thanks to a combination of fan-assisted gas burners and steam generators
- Low levels of emission thanks to clean combustion



Gas-injected heat exchanger in the Convector-Air

Complete kitchens.

The products.

Made in  Germany.



	Type	Overall dimensions			Power supply in kW		Maximum number of GN shelves	Grid dimensions in m ²	Design and finish
		W	D	H in mm	Electric	Gas			
Professional	CPE 106	950	810	725	9,7		6 x GN 1/1 or 12 GN ½	0,95	Tabletop appliance
Professional	CPE 110	950	810	965	18,9		10 x GN 1/1 or 12 GN ½	1,59	Tabletop appliance
Professional	CPE 120	950	810	1810	37,4		20 x GN 1/1 or 40 GN ½	3,18	Floor-mounted appliance
Professional	CPE 220	1200	930	1810	62,3		20 x GN 2/1 or 40 GN ¼	6,56	Floor-mounted appliance
Professional	CPL 106	950	810	725	0,5	12	6 x GN 1/1 or 12 GN ½	0,95	Tabletop appliance
Professional	CPL 110	950	810	965	0,7	20	10 x GN 1/1 or 20 GN ½	1,59	Tabletop appliance
Professional	CPL 120	950	810	1810	1,8	40	20 x GN 1/1 or 40 GN ½	3,18	Floor-mounted appliance
Comfort	CCE 106	950	810	725	9,7		6 x GN 1/1 or 12 GN ½	0,95	Tabletop appliance
Comfort	CCE 110	950	810	965	18,9		10 x GN 1/1 or 12 GN ½	1,59	Tabletop appliance
Comfort	CCE 120	950	810	1810	37,4		20 x GN 1/1 or 40 GN ½	3,18	Floor-mounted appliance
Comfort	CCE 220	1200	930	1810	62,3		20 x GN 2/1 or 40 GN ¼	6,56	Floor-mounted appliance
Expert	CXE 106	950	810	725	9,3/9,7*		6 x GN 1/1 or 12 GN ½	0,95	Tabletop appliance
Expert	CXE 110	950	810	965	18,5/18,9*		10 x GN 1/1 or 12 GN ½	1,59	Tabletop appliance
Expert	CXE 120	950	810	1810	37,0/37,4*		20 x GN 1/1 or 40 GN ½	3,18	Floor-mounted appliance
Expert	CXE 220	1200	930	1810	61,9/62,3*		20 x GN 2/1 or 40 GN ¼	6,56	Floor-mounted appliance
Expert	CXL 106	950	810	725	0,5	12	6 x GN 1/1 or 12 GN ½	0,95	Tabletop appliance
Expert	CXL 110	950	810	965	0,7	20	10 x GN 1/1 or 20 GN ½	1,59	Tabletop appliance
Expert	CXL 120	950	810	1810	1,8	40	20 x GN 1/1 or 40 GN ½	3,18	Floor-mounted appliance
Piccolo	CAP 235	596	551	378	3,5	(230V 1N AC 50 Hz)	3 x GN 2/3 40 mm deep	0,32	Fitting appliance
Piccolo	CAP 235/036	595	555	415	3,5	(230V 1N AC 50 Hz)	3 x GN 2/3 40 mm deep	0,32	Tabletop appliance

* Power supply with a steam generator set (VAR 091)

Accessories.

It's the system that counts.

Your Convect-Air will adapt perfectly to meet your requirements.

Rack frames, plate regeneration trolleys, thermal hoods, support frames, bottom cabinets, chicken grids, frying baskets, dual stations, loading trolleys and extractor hoods – the perfect system.



ZUB 487
Support frame open on all sides, with a shelf



ZUB 488
Support frame open on all sides, 2 x 7 shelves



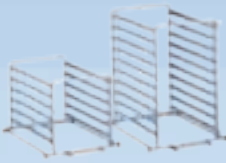
ZUB 489
Bottom cabinet closed on three sides, 2 x 7 shelves



ZUB 490
Bottom cabinet closed on three sides, wing doors, 2 x 7 shelves



ZUB C36
Support frame open on all sides, 2 x 11 shelves for an appliance combination with an exhaust air/condensation extractor hood



ZUB C27, ZUB C28
Rack frames for 6 x 1/1 or 10 x 1/1 GN



ZUB C29
Rack trolley



ZUB C41, ZUB 935
Assembly set and a support frame, dual station



ZUB 463
Loading trolley for 20 x GN 1/1, bakery dimensions as an option



ZUB 466
Loading trolley for 20 x GN 2/1



ZUB C47
Rack frames for bakery dimensions, 6 levels



ZUB C48
Loading trolley for bakery dimensions, 10 levels



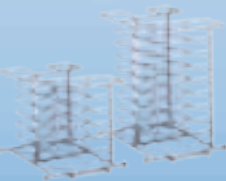
ZUB C49
Loading trolley for bakery dimensions, 20 levels



ZUB C53
Slot-in frames for bakery dimensions, 6 levels



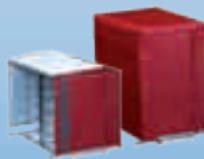
ZUB C54
Slot-in frames for bakery dimensions, 10 levels



ZUB C30, ZUB C31
Plate regeneration frames for 17 or 27 plates



ZUB C12, ZUB C13
Plate regeneration trolley for 54 or 94 plates



ZUB C14, ZUB C15
Thermal hoods for plate regeneration frames



ZUB C16, ZUB C17
Thermal hoods for plate regeneration frames



ZUB C32, C33, C34, ZUB C35
Thermal hoods for rack frames and loading trolleys

CleanAir condensation and extractor hoods for table-top appliances.



ZUB 490
Bottom cabinet closed on three sides, wing doors, 2 x 7 shelves



For a pleasant working atmosphere – also applies to retrofitted appliances. Steam and vapours are efficiently extracted, hence preventing condensed humidity from dirtying or damaging kitchen equipment. The high-quality stainless steel grease filters can simply be washed in the dishwasher.

CKH 110
Condensation hood

CAH 110
Extractor hood



Juicy chicken, tender on the inside and crisp on the outside, eight chickens per grid. It couldn't be easier.

ZUB C42
Chicken grid

Crisp potato wedges, golden yellow, low fat.

ZUB C43
Frying basket



ZUB C23
Küppersbusch Combi-Clean special cleaning agent



ZUB C35
Küppersbusch special descaling agent



ZUB C60
Water softening equipment for 6 x 1/1 & 10/1 GN combination ovens



ZUB C61
Water softening equipment for 20 x 1/1 GN combination ovens



ZUB C62
Water softening equipment for 20 x 2/1 GN combination ovens



The equipment.

	Convect-Air	Professional	Comfort	Expert
Cooking modes				
Hot-air convection cooking		•	•	•
Steaming		•	•	•
Combination cooking		•	•	•
Low-temperature steaming		•	•	•
LT hot-air convection cooking		•	•	•
LT combination cooking		•	•	•
Special cooking modes				
Regeneration function		•	•	•
2 regeneration programs			•	
5 regeneration programs + 8 Cook & Chill programs		•		
Forced steaming up to 120°C		•	•	
Roast+Hold		•	•	
Delta-T		•	•	
Additional functions				
Controlled steam injection + venting flap for manual moisture control		•	•	•
2 different fan speeds				•
4 different fan speeds		•	•	
ClimaComfort to control humidity in the cooking compartment			•	
ClimaPerfect for automatic humidity measurement and for controlling the cooking compartment climate by means of climate sensors		•		
SAFE function		•	•	•
CoolPerfect Rapid cooling down of the oven with the door closed		•	•	•
Automatic pre-heating function		•	•	
Economy function		•	•	•
Semi-automatic cleaning				•
Steam generator cleaning		•	•	◦
TurboDrive – The cooking compartment cleaning system		◦	◦	
Operation				
AutoCookingSystem		•	•	
Cookbook		•	•	•
ColorLogicControl – The dynamic interactive control concept		•	•	•
CleanPanel with sensor control elements – no buttons or knobs – just a smooth surface		•	•	
Monitor with plain text display		•		
LED plain text display			•	
CleanPanel with toggle-switch controls				•
LED display for temperature, time and core temperature			•	•
Core temperature display for time-controlled modes		•	•	
Display showing remaining time		•	•	
Display showing selected and actual values		•		
Proposed values for different procedures can be freely selected		•	•	
HighRunner - automatically arranges the most frequently employed user programs		•	•	
TopTen - for individually specifying the most important user programs		•		
Reminder function with acoustic signal		•	•	
Auto-correct function		•		
6 selectable user languages, with additional languages available optionally		•	•	
Storage				
Predictive input for all memory spaces		•		•
LEARN-function to store particular cooking programs without having to program them		•	•	

	Convect-Air Professional	Comfort	Expert
Storage			
230 storage spaces (200 with 10 steps, 30 with 30 steps), of which 170 are occupied with cooking programs which have been tested in practice and are individually adjustable	•		
100 storage spaces (with 10 steps), of which 30 are occupied with cooking programs which have been tested in practice and are individually adjustable		•	
30 storage spaces (with 10 steps), of which 25 are occupied with cooking programs which have been tested in practice and are individually adjustable			•
Features			
Electric heating	•	•	•
Gas heating	•		•
Fresh steam generation in the oven			•
Steam generator	•	•	◦
GN containers inserted longitudinally	•	•	•
Temperature range 30°C to 270°C			•
Temperature range 30°C to 300°C	•	•	◦
Electronic control	•	•	•
Reduced heat output and stop-and-go operation of the fan in LT modes	•	•	•
1 multi-point core temperature probe			•
2 multi-point core temperature probes DuoPerfect	•	•	
Date and time	•	•	
Starting time pre-selection	•	•	
Auto-reverse fan wheel	•	•	
Combined condensation cooling with fume quenching	•	•	•
Automatic draining of the steam generator after deactivation and filling after start	•	•	◦
4 water saving stages for the steam generator	•	•	
Steam generator protected against boiling dry	•	•	◦
Descaling/scale diagnosis system for the steam generator	•	•	◦
Function test before start with error code display	•	•	•
Data backup in the event of power failure	•	•	•
Hygienic door with triple-insulation glass	•	•	•
Door with 2 lock-in positions and a Safe-Open function	•	•	•
Door with hinges on left for tabletop appliances	•	•	◦
Integrated oven drip pan with automatic discharge for tabletop appliances	•	•	•
Hygienic drip tray in door for tabletop appliances	•	•	•
Inserted seal for hygiene door	•	•	•
Oven with hygienic radii	•	•	•
Halogen lighting with ceramic pane	•	•	•
Integrated fume extraction pipe	•	•	•
Open fan wheel protection	•	•	•
Accessories			
Slot-in frame – tabletop appliances	•	•	•
Rack in oven lockable and additional front transport safety device – tabletop appliances	◦	◦	◦
Loading trolley with lateral insertion aid and additional front transport safety device – free-standing appliances	•	•	•
Rack trolley with lockable securing device at the appliance – tabletop appliances	•	•	•
Plate regeneration frames – tabletop appliances	◦	◦	◦
Plate regeneration trolleys – free-standing appliances	◦	◦	◦
Thermal hoods for tabletop and free-standing appliances	◦	◦	◦
Base frames and cupboards for tabletop appliances	◦	◦	◦

	Convect-Air	Professional	Comfort	Expert
Accessories				
CleanAir condensation hood (for electrical table-top appliances)	◦	◦	◦	◦
CleanAir extraction hood (for electrical table-top appliances)	◦	◦	◦	◦
Integrated retractable shower hose with an adjustable jet force and volume	•	•	•	◦
Pressure spray bottle for the special cleaning agent	◦	◦	◦	◦
Special cleaning agent	◦	◦	◦	◦
Descaler	◦	◦	◦	◦
User manual/Installation and operation instructions	•	•	•	•
Connections/Installation				
Dual station for electric tabletop appliances	◦	◦	◦	◦
Water supply to DIN 1988 Part 4	•	•	•	•
Zero-potential contacts for remote signalling	•	•	•	•
Interface for optimum-output systems	•	•	•	•
RS 485 interface for HACCP data, e.g. ConvectControl	•	•	•	•
ConvectControl software for controls and analysis	◦	◦	◦	◦
Water softening equipment	◦	◦	◦	◦
Separate soft water connection	•	•	•	•
Height-adjustable feet, tabletop appliances, CrNiSt 1.4301	•	•	•	•
Appliance made of nickel-chromium steel 1.4301	•	•	•	•
Test marks VDE-GS, CE	•	•	•	•
Anti-splash protection IPX5	•	•	•	•

	Convect-Air	Piccolo
Features		
Hot air	•	•
Steaming	•	•
Gourmet steaming with 22 tried-and-tested cooking programs	•	•
Combination cooking	•	•
Soft roasting with 22 tried-and-tested cooking programs	•	•
Professional baking	•	•
Regeneration	•	•
Temperature range 30°C to 230°C	•	•
Core temperature probe	•	•
Integrated steam generator with scale diagnosis system	•	•
Automatic height adjustment	•	•
Cooking compartment climate control through climate sensors	•	•
Electronic control and display	•	•
Plain text display in different languages (can be selected)	•	•
Removable water container, approx. 1.25 litres, sufficient for 2 hours of steam operation	•	•
Cooking compartment lighting	•	•
Triple glazed door	•	•
Programmable cooking time and end of cooking time	•	•
Time display	•	•
5 loading levels for GN 2/3	•	•
Supplied with fitted plug	•	•
No water supply or drainage required	•	•
Built-in appliance (with VAR 036)	◦	◦



• Standard feature ◦ Option



Informing. Contacting. Financing.

Küppersbusch brand-name products are available from your specialised retailer, who guarantees a professional consulting service, planning, installation and maintenance of your individual project. He will be pleased to provide you with detailed information on anything which may be of interest to you.

- Please call me.
- Please send me information material on other Küppersbusch professional appliance ranges and services.
- Premium-Line 850
- Combi-Line 750
- Cook+Look 600
- Automatic cookers
- Pressure cooking technology
- Vario mixer kettles
- Refrigeration
- Convect-Air combination oven
- Food serving units
- Seminars
- GK leasing



For more information:
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Please fill in this form and send it by fax to 0044 (0) 1235 831977.

Name.....

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In which market sector do you operate?

- Restaurant
- Hotel
- Business and Industry
- Food Production
- Leisure
- Outside Catering
- I do not want to receive information by email on products and services provided by Kueppersbusch Food Service Equipment or their partners and do not wish my details to be passed onto third party companies.

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