

ASBER COMBI-SMART boiling-chamber ovens are the most suitable combination of quality, sustainability and cost to meet the requirements of every professional kitchen in terms of cooking results, safety, efficiency and budget.

COMBI-SMART provides brand new versatility to a chef's culinary repertoire with its five cooking modes: convection, steam, low-temp steam, combination and regeneration. In the convection mode, which is ideal for roasts, pastries and breads, the oven circulates dry heat with no moisture. In the steam mode, the boiler injects water into the oven to poach fish, rice and vegetables. The combination mode, which uses both dry heat and steam to maintain exact humidity levels, give chefs total control of the moisture levels in food, in a scale ranging from 0% to 100%.

By controlling the humidity level inside its chamber and maintaining exactly the desired atmosphere, COMBI-SMART ovens will provide a broad range of benefits to every kitchen professional:

- Deliver High Quality and Consistent Cooking Results
- Improve Cook Times, Save Time and Labor
- Reduce Food Shrinkage and Weight Loss
- Prevent Flavor Transfer
- Become Energy Efficient



COMBI-EASY injection ovens are the perfect answer for any kitchen professional that is looking for a powerful and robust, yet affordable, oven to roast or bake.

With COMBI-EASY, the heat is spread evenly around the cooking chamber by means of an electric fan. Its humidifier feature injects a moderate amount of steam to aid crisping on roasted or baked goods.



highly-efficient, electrical resistors. Coupled with the cooking chamber design, they produce a smooth, optimized air flow. Dynamic air flow generated by fans ensures maximum heat uniformity with perfect and consistent cooking results in terms of food appearance, taste and flavor. No CO emissions inside the chamber and silent operation are guaranteed.

All built in stainless steel AISI-304, inner and outer.

Electronic control panel with easy-to-use buttons, dial selectors and self-explanatory symbols.



Ergonomic, yet robust door handle. Anti-slip grip. Dual-opening handle, allowing right-to-left and left-to-right handle movements

All ovens include a condensation tray integrated in the oven structure to improve the hygiene and safety in the professional kitchen.



Height-adjustable legs.

ACCESSORIES
OVEN SUPPORTS AVAILABLE TO
OPTIMIZE KITCHEN SPACE AND
COOKING APPLICATION.



Welded seamless, rounded-edged, cooking chamber that prevents dirt built-up, allowing savings in cleaning operations and guaranteeing maximum standards of hygiene.



Gasket easily removable to improve the maintenance operations.



Easy-to-use and robust, multi-point sensor probe that guarantees precise core temperature measurements, resulting in food safety and better precision in terms of cooking quality and reduced weight loss. Bidirectional fan system with surrounding,



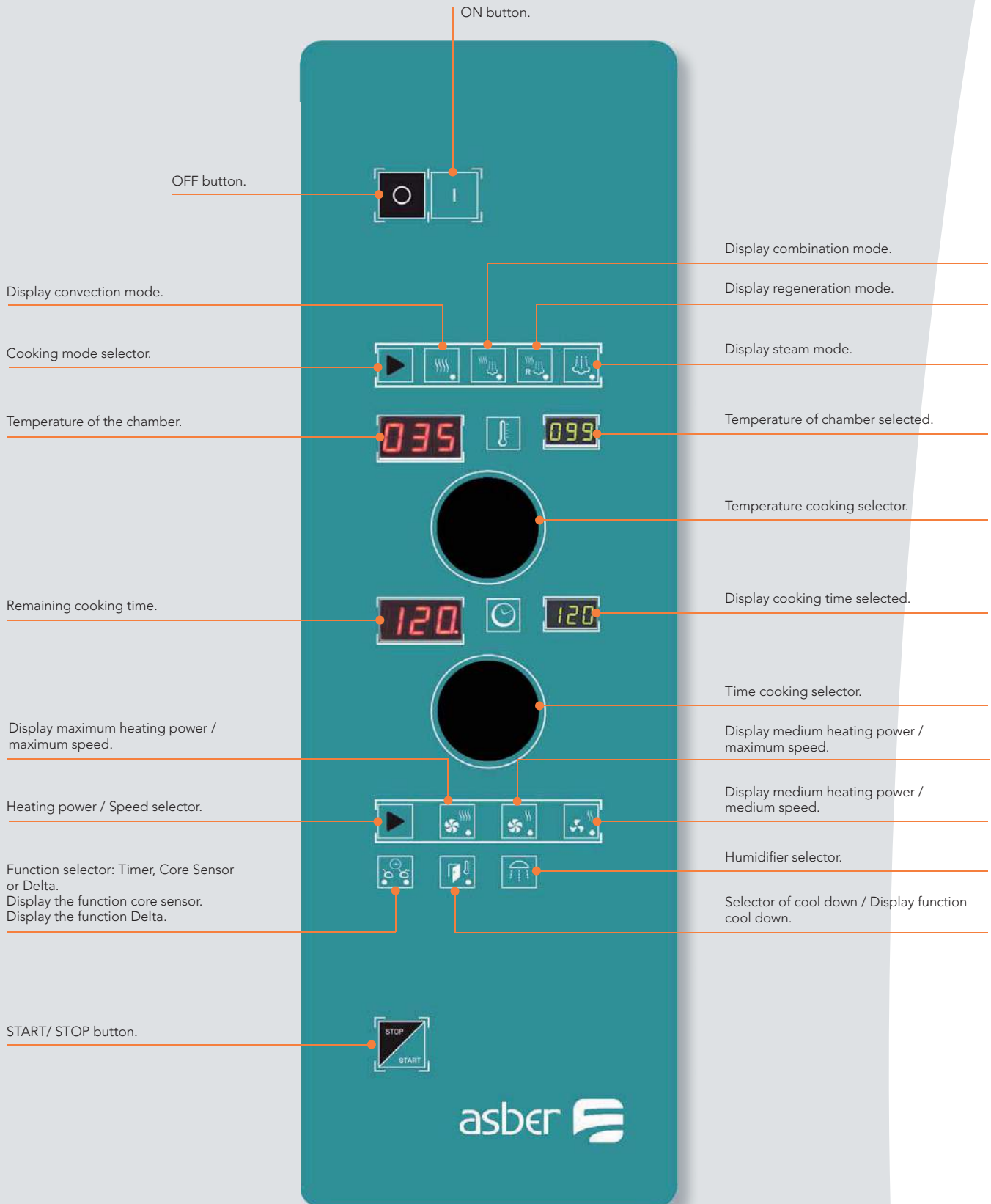
Reinforced, double-glass door design. Heat losses are reduced, and thus decreases energy consumption as well.

Hold-Open Door system is based on a toothed hinge that keeps the door from closing accidentally, providing greater control when opening.

PANEL COMBI EASY SERIES

COMBI-EASY injection oven interface is made up of eight buttons to select different functions, two dial selectors to select the desired values of time and temperature, and one electronic display to show time and temperature. This control panel has a simple design, with intuitive symbols and ergonomic, easy-to-use elements.

The different functions and buttons of COMBI-EASY control panel are illustrated below:





ACEAS-061

ACEAS-061

- Steam generated by injection in the cooking chamber.
- Capacity up to 6 GN 1/1 trays.
- Push-button controls and two dial selectors.
- Cooking methods: Steam, Combination, Regeneration and Convection.
- Sensor probe with multi-sensor temperature system.
- Thermostatic control up to 300°C for consistent performance.
- Manual calibration function.
- Preheating option.
- 2 speeds - 2 power ranges.
- Cool-down chamber system.
- Auto reverse system to reverse fan rotation.
- Effective interior lighting.
- Self-diagnostic system.
- Quick door-closing system.
- IPX5 protection.

Model	Reference	Dimensions (mm)	Capacity (GN)	Power (kW)	Distance between trays (mm)	Voltage (V)
ACEAS-061	19011610	898 x 867 x 846	6 x 1/1 GN	10,2	70	230-400/3-3N/50-60Hz



ACEAS-101

ACEAS-101

- Steam generated by injection in the cooking chamber.
- Capacity up to 10 GN 1/1 trays.
- Push-button controls and two dial selectors.
- Cooking methods: Steam, Combination, Regeneration and Convection.
- Sensor probe with multi-sensor temperature system.
- Thermostatic control up to 300°C for consistent performance.
- Manual calibration function.
- Preheating option.
- 2 speeds - 2 power ranges.
- Cool-down chamber system.
- Auto reverse system to reverse fan rotation.
- Effective interior lighting.
- Self-diagnostic system.
- Quick door-closing system.
- IPX5 protection.

Model	Reference	Dimensions (mm)	Capacity (GN)	Power (kW)	Distance between trays (mm)	Voltage (V)
ACEAS-101	19011612	868 x 867 x 1117	10 x 1/1 GN	19,2	70	230-400/3-3N/50-60Hz



SH-611

SH-1011

OVEN SUPPORTS

- Made entirely in stainless steel.
- Tubular frame, robust and stable.
- Guide rails to accommodate Gastronorm trays GN 1/1.
- Available with castors to increase the operational flexibility.
- Dual wheel castors lockable and silent, incorporating easy-to-use parking brakes for maximum stopping performance.

Model	Reference	Dimensions	Description
SH-611	19004970	860 x 605 x 885	With adjustable legs
SH-1011	19004980	860 x 605 x 650	With adjustable legs
SH-611R	19004969	860 x 605 x 885	With castors
SH-1011R	19004985	860 x 605 x 650	With castors



GS-11

GUIDES FOR SUPPORTS

- Kit 5 guides for GN 1/1 containers.
- Made entirely in stainless steel.
- Can be adapted on the all supports SH-xx.

Model	Reference	Description
GS-11	19004975	Adaptable for all oven supports

Functionalities and benefits

COOKING
QUALITY

- Constant supply of steam improves the quality of food and juiciness, maintaining the flavor.

CORE SENSOR

- Sensor probe to guarantee the core temperature measurements with precision and to ensure the cooking quality and reduced weight loss.

BIDIRECTIONAL FAN

- Optimum air flow to ensure the uniform temperature inside the chamber to maintain the consistency of the food.

SMART
FEATURES

- Built it with lime detector system.
- Automatic draining of water.
- Semiautomatic decalcification system.

- Ergonomic shape for an easy placement to secure the core temperature and robust design.

- Speed adjustable automatically in function of cooking needs of each moment.
- Auto reversing system of fan rotation.

SAVINGS



- Less lime build-up.
- Reduced maintenance costs.

- High precision leads to reduced weight loss, above all, saving time and effort.

- Electrical resistors highly efficient.

SAFETY
HYGIENE

- Automatic renewal of the water every 24 hours to guarantee the hygiene and safety food.
- The fresh water supply guarantees hygiene and food safety.

- Its accuracy improves the safety food and the safety chef.

- Zero emissions CO.
- Silent operation.
- Cool down chamber cooling system.

Reinforced, double-glass door design. Heat losses are reduced, and thus decreases energy consumption as well.



Gasket easily removable to improve the maintenance operations.



Retractable shower for cleaning.



ACCESSORIES OVEN SUPPORTS AVAILABLE TO OPTIMIZE KITCHEN SPACE AND COOKING APPLICATION.

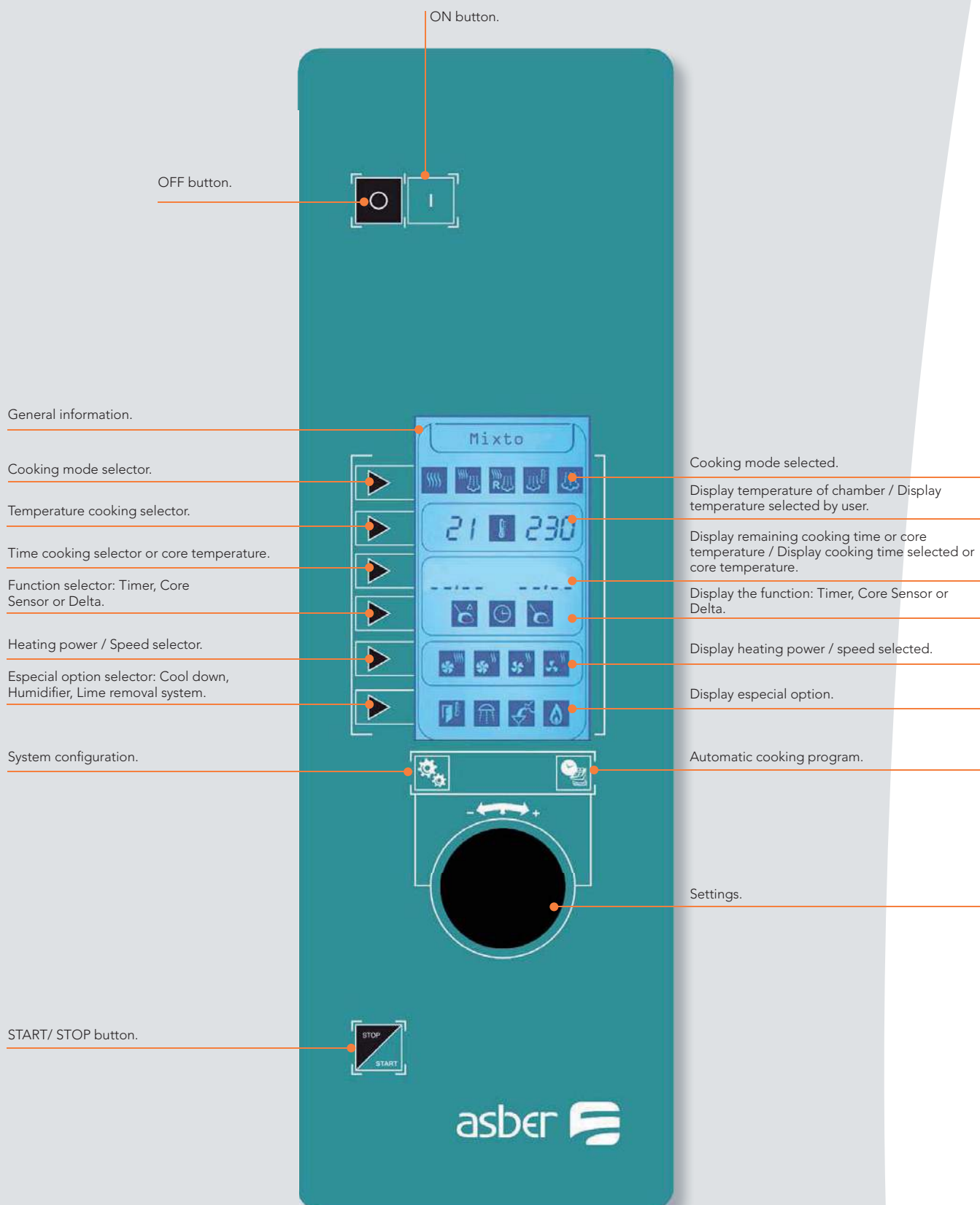
Powerful boiler, independent from the cooking chamber. Its constant supply of steam improves food quality and juiciness, preventing transfer of food taste. Automatic renewal of the water every 24 hours of cooking, a fresh and pure water supply guarantees hygiene and food safety. Its special design prevents lime build-up, hence obtaining reduced maintenance expenses.



PANEL COMBI SMART SERIES

COMBI-SMART oven interface is made up of eleven buttons to select different functions, one dial selector to adjust cooking settings, and one digital backlight display to show all culinary parameters. This high-tech control panel has also a modern design, with intuitive symbols and ergonomic, easy-to-use elements.

The different functions and buttons of COMBI-SMART control panel are illustrated below:





AEAS-061

AEAS-061

- Built in steam generator with water level control that secures continuous supply of steam.
- Capacity up to 6 GN 1/1 trays.
- Digital control panel. Screen user interface with dial selector.
- Main switch with 5 cooking functions: Steam, Low-temperature steam, Regeneration, Combination and Convection.
- Sensor probe with multi-sensor temperature system.
- Thermostatic control up to 300°C for consistent performance.
- Auto calibration function.
- Preheating option.
- Thermal stop (when temperature is reached).
- Overnight cooking or low-temperature program.
- 3 speeds - 2 power ranges.
- Cool-down chamber system.
- Auto reverse system to reverse fan rotation.
- Steam generator equipped with lime-scale detector.
- Semi-automatic lime-scale removal system.
- Steam generator automatically empties every 24 hours of cooking.
- Effective interior lighting.
- Self-diagnostic system.
- Log file (historical).
- Available 25 languages.
- Quick door-closing system.
- IPX5 protection.
- Retractable shower for cleaning.

Model	Reference	Dimensions	Capacity (GN)	Power (kW)	Distance between trays (mm)	Voltage (V)
AEAS-061	19011611	898 x 867 x 846	6 x 1/1 GN	10,2	70	230-400/3-3N/50-60Hz



AEAS-101

AEAS-101

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- Capacity up to 6 GN 1/1 trays.
- Digital control panel. Screen user interface with dial selector.
- Main switch with 5 cooking functions: Steam, Low-temperature steam, Regeneration, Combination and Convection.
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AEAS-101	19011614	868 x 867 x 1117	10 x 1/1 GN	19,2	70	230-400/3-3N/50-60Hz