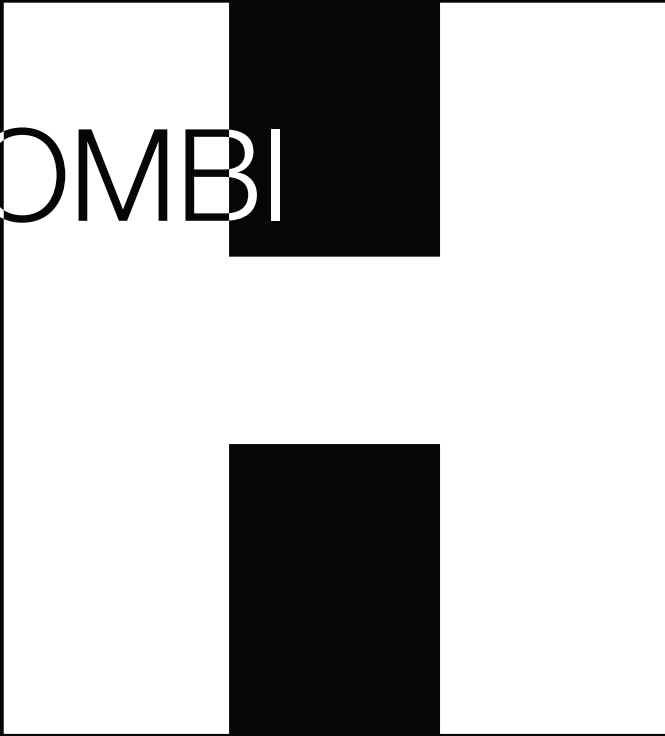


COMBI

A large, bold, white letter 'H' is centered on a black background. The letter is composed of two vertical bars and a horizontal bar in the middle. The word 'COMBI' is written in a white, sans-serif font, positioned to the left of the vertical bar on the left side of the 'H'.

CRIDCABIN

Not all foods
love the same **heat**.

Non tutti i cibi amano lo stesso **calore**.



Pasta and rice require
65 °C and 28 relative humidity %
Per pasta e riso servono
65 °C e umidità del 28% U.R.



Soups need
75 °C and 50 RH%
Passate di verdura e minestre
richiedono 75 °C e 50% U.R.



Lasagne need
65 °C and 30 RH%
Le lasagne necessitano
di 65 °C e 30% U.R.



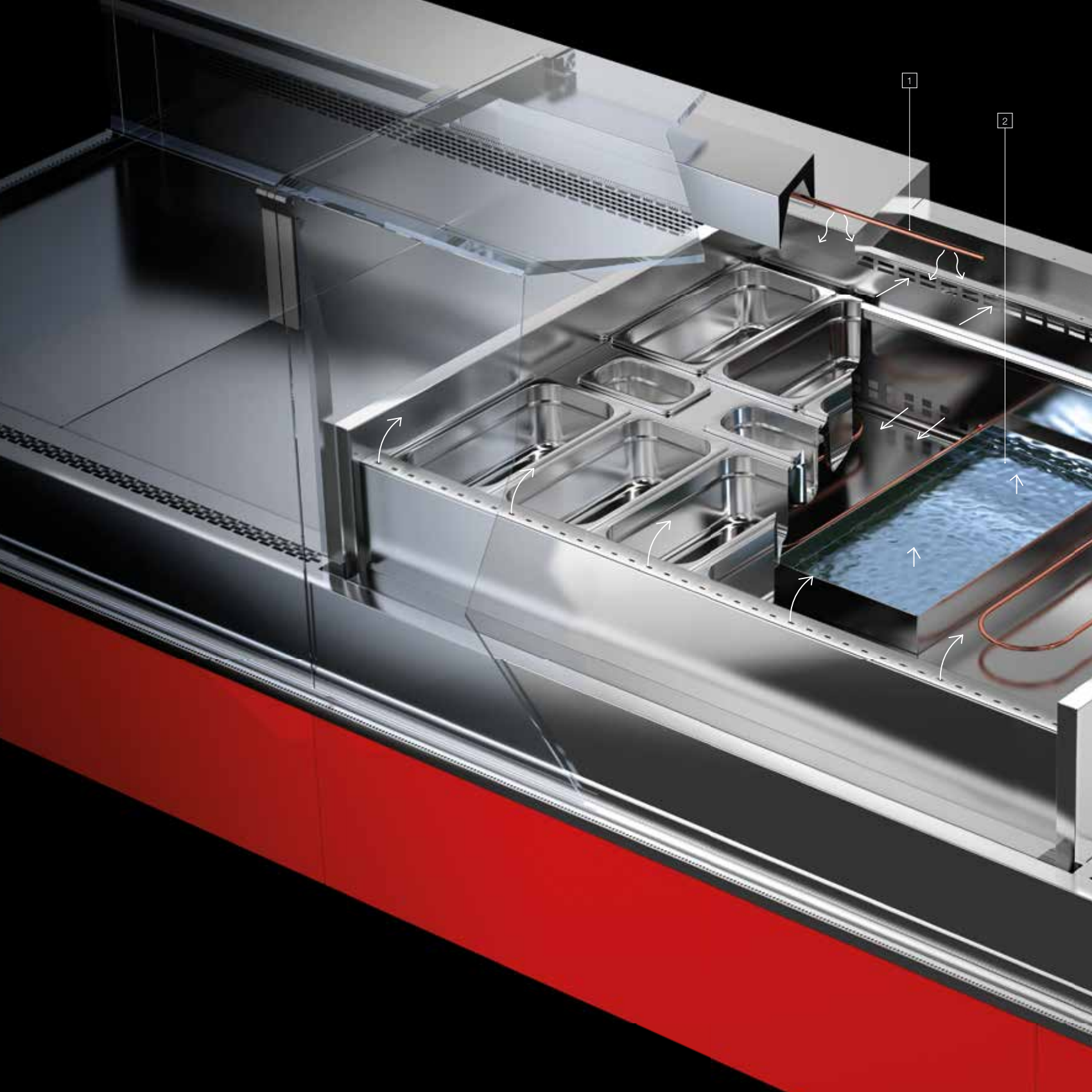
Pizza and bakery products
require 65 °C and 18 RH%
Per pizza e lievitati
occorrono 65 °C e 18% U.R.

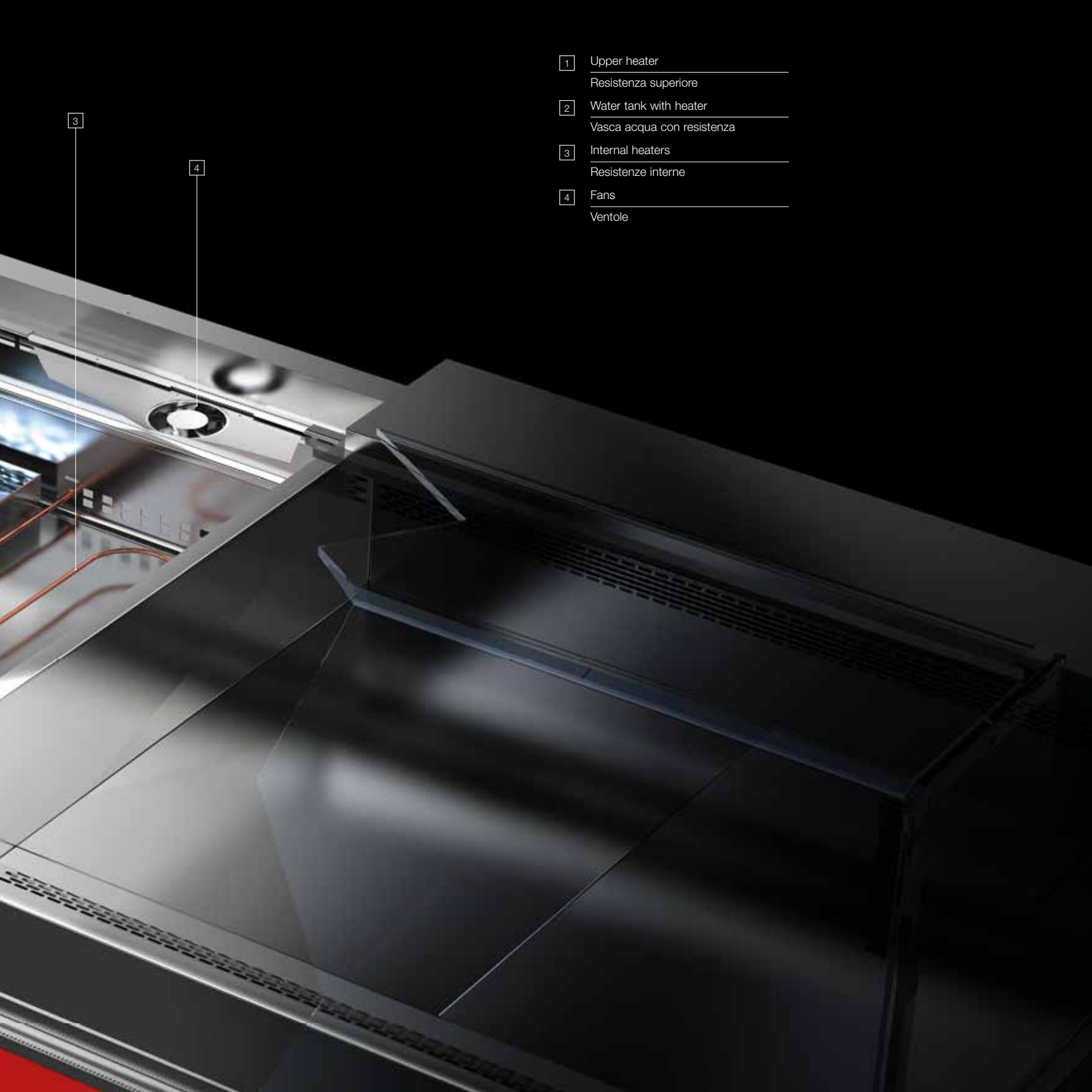


Roasted chicken requires 60 °C and 15 RH%
Il pollo ha bisogno di 60 °C e 15% U.R.



Grilled meat requires
68 °C and 20 RH%
La carne grigliata
esige 68 °C e 20% U.R.





- 1 Upper heater
Resistenza superiore
- 2 Water tank with heater
Vasca acqua con resistenza
- 3 Internal heaters
Resistenze interne
- 4 Fans
Ventole

3

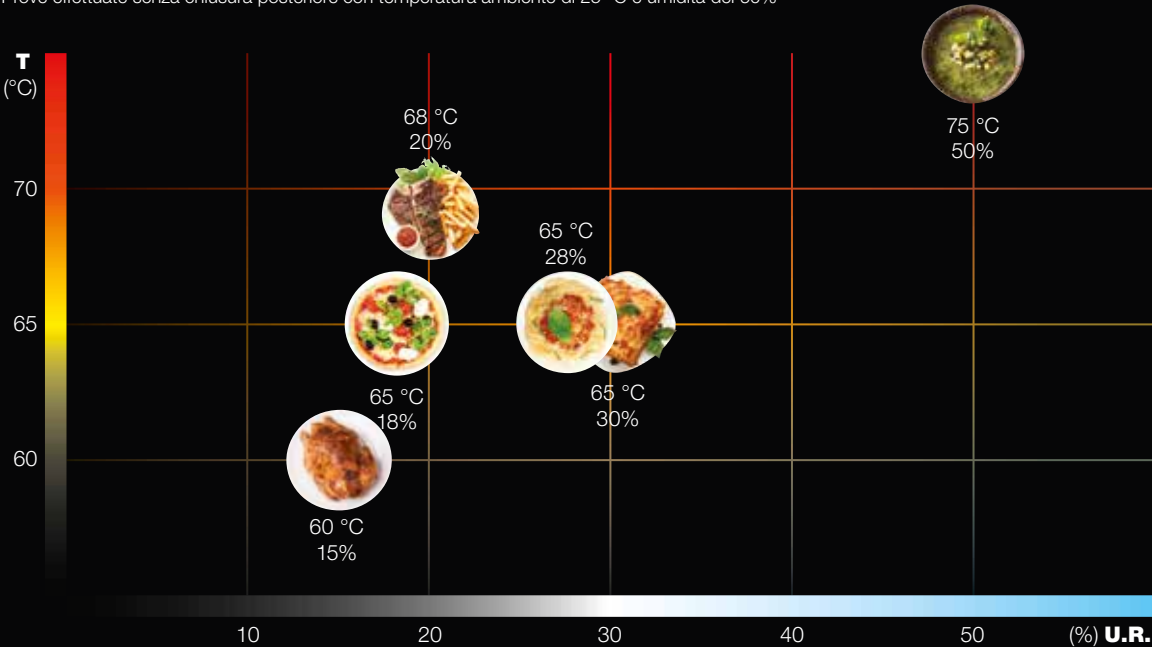
4

Temperature and humidity keeping

Tests carried on without back closing doors, room temperature 25 °C, humidity 60%

Temperature e umidità di mantenimento

Prove effettuate senza chiusura posteriore con temperatura ambiente di 25 °C e umidità del 60%



T = Temperature
Temperatura

U.R. = Humidity
Umidità

	Lower heater Resistenza inferiore	Upper heater Resistenza superiore	Water heater Resistenza acqua	Humidity Umidità
Lasagne Lasagne	65 °C	4	ON	30%
Grilled meat Carne grigliata	68 °C	5	OFF	20%
Roasted chicken Pollo allo spiedo	60 °C	5	OFF	15%
Pizza Pizza	65 °C	4	OFF	18%
Pasta and rice Pasta e riso	65 °C	5	ON	28%
Soups Passate di verdura e minestre	75 °C	6	ON	50%



CRIOCABIN
TASTE PRESERVATION