

COMBI- STEAMER WITH PATENTED SMOKING PROCESS



ALL-IN



MULTI-TALENTED
ALL-ROUNDER

- COMBI-COOKING ◆
- BAKING ◆
- HOT AIR ◆
- STEAMING ◆
- +
SMOKING ◆

4 + 1



Our
combination for
your success

MY RECIPE FOR SUCCESS: THE LEFA COMBI-STEAMER THAT CAN ALSO SMOKE.

4+1 devices within a single system- a must for every food industry expert! Thanks to sophisticated LEFA technology, our combi-steamer enables optimal combined cooking, baking, hot air cooking, steaming as well as smoking. Ideally used for meat and sausage products, fish, vegetables and, in line with current trends, other foods on all tiers of the universal smoke bar rack.

With your investment in our combi steamer, you will particularly benefit from having the unique opportunity for natural taste refining of your products by smoking. Thus, you can broaden your cuisine even further by creating more diversified dishes which your local competitors do not have on offer. Use our LEFA combi-steamer to convince your customers with tempting and innovative food.

Thomas Kian, Head Chef at Watzke am Ring in Dresden, Germany is using a LEFA combi-steamer every day.

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.

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



SMOKING

COMBI-COOKING

BAKING

HOT AIR

STEAMING

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

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.

General symbols

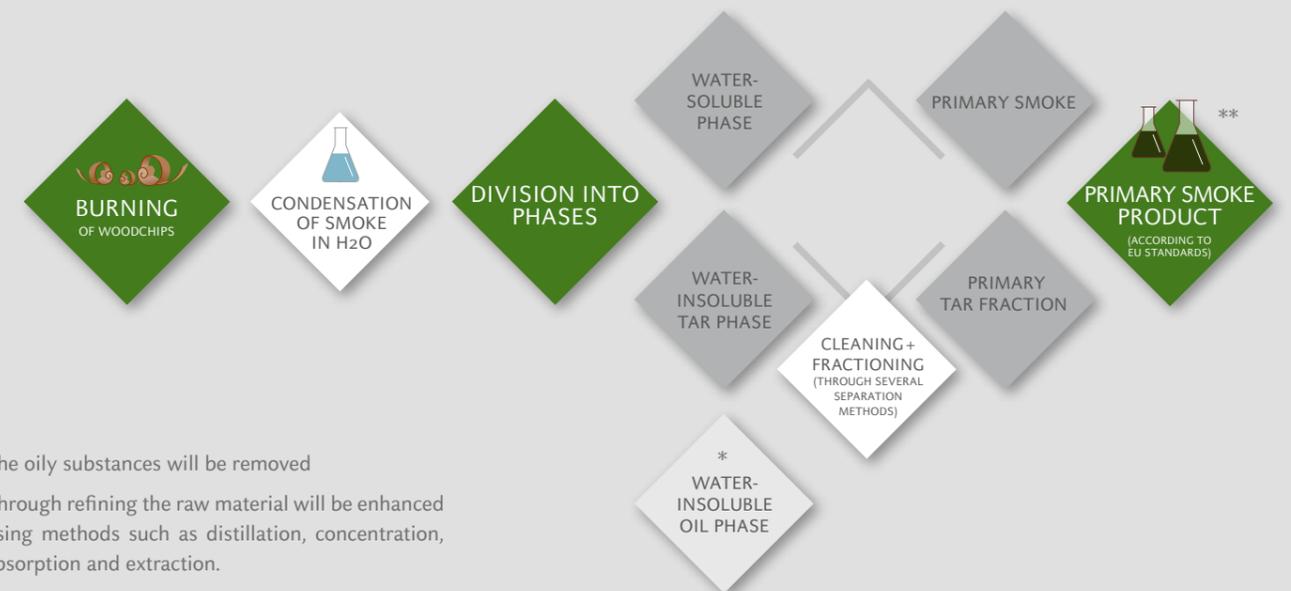
- Chamber temperature actual value (°C/F)
- Chamber temperature set value (°C/F)
- Core temperature actual value (°C/F)
- Core temperature set value (°C/F)
- Humidity actual value (%)
- Alarm/ Error message
- Dehumidification
- Humidification
- F/c value
- Delta temperature value (°C/F)

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.

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

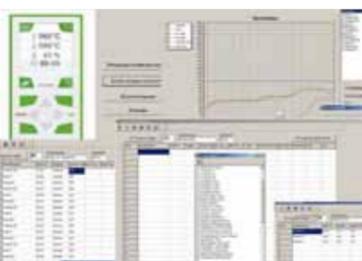
AUTOMATIC CLEANING SYSTEM

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. Contact us by email info@lefa-gmbh.de to arrange your next appointment.



CORE TEMPERATURE
PROBE

HUMIDITY
MEASUREMENT

PC SOFTWARE AND CONTROLLING

HAND SHOWER

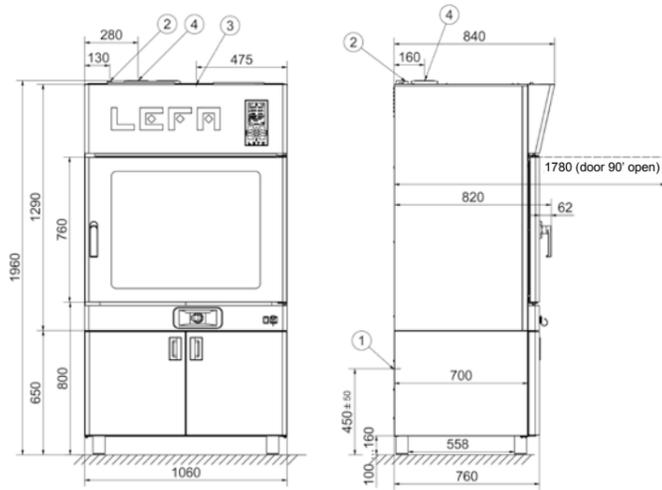
INTEGRATED
SHOWER

AUTOMATIC CLEANING
SYSTEM

SERVICE 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:

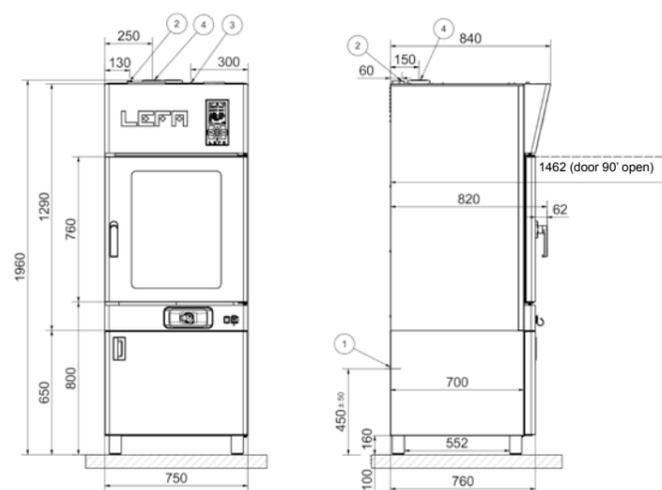
① Wastewater drain connection	DN 50
② Water supply connection	½ Inch
③ Power supply	electrical socket 32 A
④ Exhaust air connection	DN 100

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	CNS flex-pipe

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	CNS flex-pipe

Control: Microprocessor

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

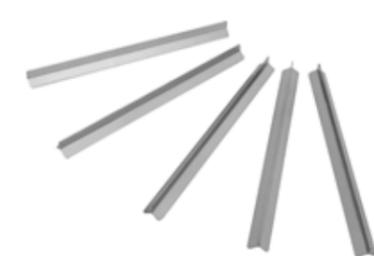


Universal smoke bar rack

◆ 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



LEFA – THE COMPANY



LEFA is part of Eisele Corporate Group alongside Edelstahl-Mechanik GmbH and Edelstahl-Laser-Technik GmbH. In total the group employs 220 qualified members of staff at two different locations.

LEFA products are all made in Germany manufactured by Edelstahl-Laser-Technik GmbH. On a production area of 10.000qm², advanced machinery is used for stainless steel processing and machining. 3D CAD systems are used for the engineering, development and design of our products. All sheet metal parts are manufactured with the latest manufacturing processes.

LEFA systems are highly reputable all over the world due to their process reliability and low maintenance requirements. Moreover, our systems are environmentally friendly at very low operating costs.

The tested quality and safety of LEFA products is certified by accredited institutions on a regular basis.

- ◆ *If you would like to find out more about our combi-steamers and other LEFA products, please come and visit us at our factory in Haselbachtal, Germany or meet us at selected trade fairs. Current dates can be found on our website www.lefa-gmbh.de*
- ◆ *We would be delighted to offer you individual training courses either at our own training center or, of course, at your premises if required.*

ADDITIONAL LEFA PRODUCTS AND ACCESSORIES



TURBOSTAR
Cooking & smoking system



KOCHSTAR
Cooking boiler

- Smoking trolley made of stainless steel
- Smoking bar trolley
- Transport cart
- Cup board
- Work table with raised edges
- Stepped work and cutting table with a plastic cutting plate
- Baskets 200/300/400/500/600 litres
- Load suspension devices
- Square gutters with grating
- Floor drain assemblies
- Fresh-keeping centre



◆ Certificate for European Patent no. 0664670



◆ IQNet certificate for our quality management according to DIN EN ISO 9001



◆ EC declaration of conformity



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