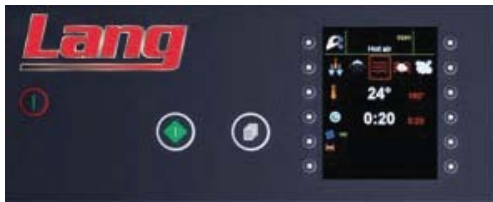


Micro Combi CSC1.10 & CSCPE1.10



Model CSCPE1.10 shown
(counter model)



CSCPE Model



CSC Standard Model

ELECTRIC OVEN SPECIFICATIONS

Voltage	208/3
kW	10.5
Amperage	29
Water Connection	3/4"
Drain	1.5"

DIMENSIONS & WEIGHT

Width	20.20"
Height - Counter Model	34.96"
Depth (including handle)	33.85"
Weight	180 lbs.

CAPACITY

Number of runners, 2.56 in.
Standard 2 piece rack that holds ten 12" x 20" x 2" deep or six 12" x 20" x 2-1/2" deep North American hotel pans

STANDARD PRODUCT WARRANTY

- Two year parts and labor

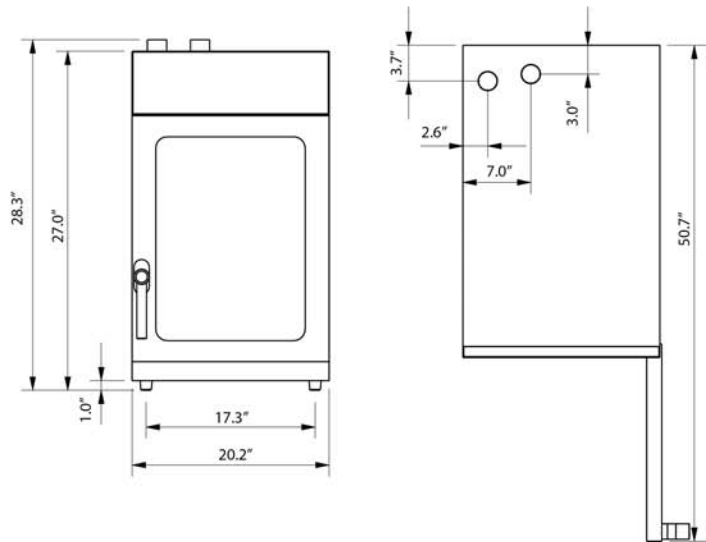
Sheet No. LSP-C08 (rev. 09/13)

Micra Combi CSC1.10 & CSCPE1.10



GENERAL FEATURES

- Steam technology: injection steam
- Reversible fan ensures perfect baking and cooking results
- Adjustable fan speed with 9 steps
- 2-piece rack
- Timer function with current time, date and timer
- Manual humidity pulsing
- Preheating up to 572°F
- 2-step door handle for maximum safety
- Easy-to-clean design
- IP X4 protection
- Easily detachable door seal
- Halogen light in oven chamber
- Oven door with ventilated heat-reflecting glass
- Integrated drip tray in stainless steel, self-emptying
- Counter model with legs



CSC COOKING MODES

- Hot air 86-572°F (30-300°C)
- Steaming with injection steam 86-266°F (30-130°C)
- CombiSmart® humidity control, 10 steps 86-572°F (30-300°C)
- Cook & Regen 86-356°F (30-180°C)
- Proofing 86-104°F (30-40°C)

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- Delta-T
- Cook & Hold

CSC STANDARD FEATURES

- Selection dial and digital display
- Memory of 50 recipes (each with up to 10 steps)
- Semi-automatic cleaning program
- Integrated hand shower
- Error registration

OPTIONS

- Extra multi-point probe, external location (C,CPE)
- Stacking kit for CombiPlus (1.06 & 1.10)
- Marine version
- Various voltages – contact factory first
- CombiNet for remote control and monitoring oven through the internet or computer

CSCPE STANDARD FEATURES

- Soft touch keys & TFT display
- Memory of 200 recipes (each with up to 10 steps)
- Cookbook with preset programs
- CombiWash® fully automatic cleaning system
- Integrated hand shower
- Manual or automatic cooling
- Automatic humidity pulsing
- Core temperature probe, external location
- RackTimer®
- CombiNet®
- HACCP quality control
- USB connection
- Automatic service diagnosis system

IMPORTANT: It is the responsibility of the purchaser to install and maintain the water supply to Lang equipment. Failure to provide satisfactory water quality to operate the oven properly can cause damage to integral components and void your warranty. This oven must be installed to comply with the applicable federal, state or local plumbing codes.

Lang offers water treatment products and recommends using Everpure products to properly filter your water. Using these products will protect your investment and helps to maintain the warranty of the combi.



Due to continuous improvements, specifications subject to change without notice.

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