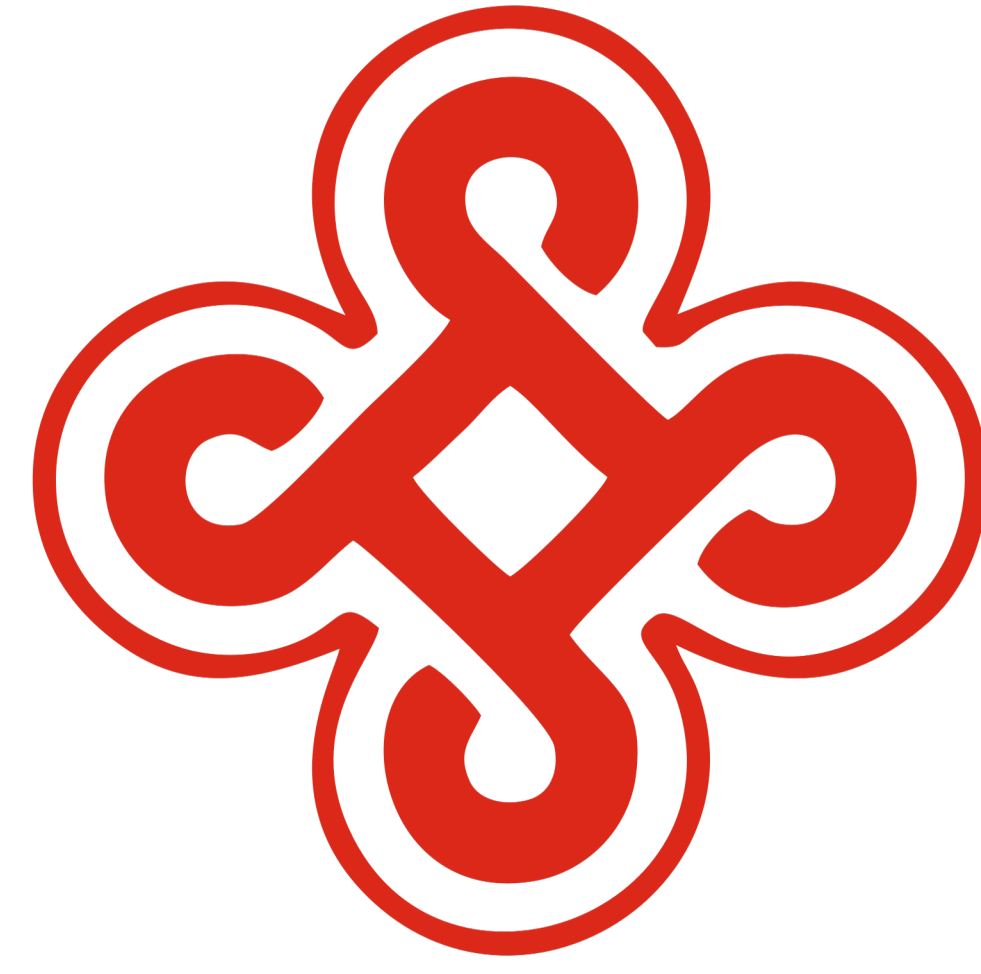




**Chandran Steels**

WWW.CHANDRANSTEELS.COM



**Adisil**  
THE KITCHEN BOT

# Combi Series

ADISIL being India's first indigenously manufactured Combi oven with robust quality and Indian technology. It is a significant achievement for the Indian cuisine and customers.



# Welcome To



**Adisil**  
THE KITCHEN BOT

*Where the tradition meets culinary excellence*

In ancient Tamil, “Adisil” means food / rice, symbolizing the essence of nourishment and wellbeing. At Adisil, we believe that the best food comes from a well-equipped kitchen. Good kitchen is not just about the ingredients but also the tools and equipment that brings out the best in every dish. Choosing the right equipment is an art, and its proper placement is crucial for efficiency and excellence. At Adisil, we offer a curated selection of high-quality kitchen equipment designed to meet the needs of modern culinary enthusiasts. Our products are crafted to ensure that your kitchen is not only functional but also a place where the magic of cooking happens seamlessly.

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DISCOVER  
THE ART  
OF COOKING WITH

**Adisil**

because every great meal starts with the right tools Adisil is owned by CHANDRAN STEELS, one of the most trusted and prestigious firm in South India, Coimbatore.



“Adisil Combi Oven is specifically designed for Indian Market. “

One of the most versatile cooking equipment available for a chef is a COMBI OVEN. Which can cater for a small and large quantity to fulfill all your catering needs and much more.

### Special Features:

Made out of robust 304 SS food grade quality  
Unlimited recipes can be saved. Our combi exclusively designed with 2/1 and 1/1 tray capacity. And with flexi tray as additional option. Effective & energetic and even distribution of air circulation for excellent food quality using our latest alpha trio fans for the bigger capacity combi's.

Triple layered toughed cooking cabinet door for most efficient operation and for heat insulation which will reduce your day to day operation cost and to save the energy and efficiency of the combi.

- The machine is optimized to use maximum of 300°C cabinet temperature in the cooking.
- Integrated hand shower & integrated cabin LED lighting for true product output.
- Cloud based support for easy programming and service sensibility.
- With Advanced eco clean technology for efficient cleaning and descaling using eco free cleaning tablets with low water consumption technology using powerful recirculation technology.

## Hot Air

Hot air is circulated around the food by a fan to evenly distribute heat and cook the food at the desired temperature in zero moisture. This method is often used in ovens to ensure consistent cooking and browning of foods. This technique is used for baking, roasting, toasting etc.



## Steaming

Steam cooking involves using water in the form of steam to cook food it is a gentle and healthy cooking method that helps retain nutrients, flavors and textures in food. By steaming heat is transferred through the steam to cook food evenly without the need for added fats or oils making it a popular choice for healthy cooking. It's a versatile and can be used for vegetables, rice, eggs, Idlies and Idiyappams, momos, sea foods, dhal & variety etc.



## Comination Coking



Combi cooking combines both convection (hot air) and steam in one appliance. This allows for precise control over cooking conditions, offering benefits such as faster cooking times, even heat distribution and enhanced moisture retention in food. Its widely used in professional kitchens and increasingly in commercial cooking, providing versatility to prepare a wide range of dishes with optimal results in terms flavor texture and nutritional values.

Cooking methods the food without losing the moisture. In this combinational cooking we can make Exclusive biriyani's and grill etc.



## Features in Combi Oven :

### Automatic Cooking:

The automatic cooking option in a combi oven simplifies cooking by allowing users to save recipes with specific cooking modes (like convection, steam, or a combination) as menus. This means any recipe with its complete cooking process can be programmed and stored. With just one touch, the oven can automatically execute the saved recipe, adjusting settings such as temperature and time as needed. This feature is designed to ensure consistent and convenient cooking results, making it possible to store and cook a wide variety of recipes effortlessly, even without a professional chef present.

### Manual Cooking:

In manual cooking, we can create recipes by adjusting the variable fan speed, temperature and water level according to the recipe. Once it is saved it gets stores as a recipe in automatic cooking.

### Recipes:

Unlimited storage capacity for recipes.

### System Setting:

In system settings we can check the ENERGY and WATER consumption.



### Multitray :

This option is used to load different trays with different timing with the same cooking mode and temperature. All the racks can be filled at the same time too



## Technical Details:

MODEL	ACCS-E621T	ACCS-E1221T	ACCS-E2021T
<b>OVERALL DIMENSIONS</b>	1170x990x915mm	1220x1050x1850mm	1220x1050x1950mm
<b>Connected Load</b>	11.5KW	24KW	34KW
<b>Voltage</b>	415 V	415 V	415 V
<b>Water inlet Día</b>	¾"	¾"	¾"
<b>Water outlet Día</b>	50mm	50mm	50mm
<b>Water pressure</b>	4 Bar pressure	4 Bar pressure	4 Bar pressure
<b>Glass type</b>	Glazed triple layer glass	Glazed triple layer glass	Glazed triple layer glass
<b>Steam type</b>	Injection Technology	Injection Technology	Injection Technology
<b>Steam Operation</b>	360 Degrees	360 Degrees	360 Degrees
<b>Hot Air operation</b>	360 Degrees	360 Degrees	360 Degrees
<b>Combination operation</b>	360 Degrees	360 Degrees	360 Degrees
<b>Tray capacity</b>	2/1 65mm 6 tray (3.250 KG) rice capacity or 1/1 65mm 12 tray (1.500 KG)		
<b>Cleaning</b>	Auto clean	Auto clean	Auto clean
<b>Trolley</b>	Not available	12 Rack	20 Rack

## Cleaning :

### Automatic cleaning and manual cleaning available

In a combi oven, both manual and auto clean options serve essential roles in maintaining hygiene and operational efficiency. Manual cleaning, although considered somewhat outdated, remains useful for quick, immediate cleaning needs. It's particularly handy for short, swift cleaning sessions during busy periods.

On the other hand, auto clean is a regular, systematic process designed to ensure consistent hygiene and keep the oven and food healthy. It typically involves using automated

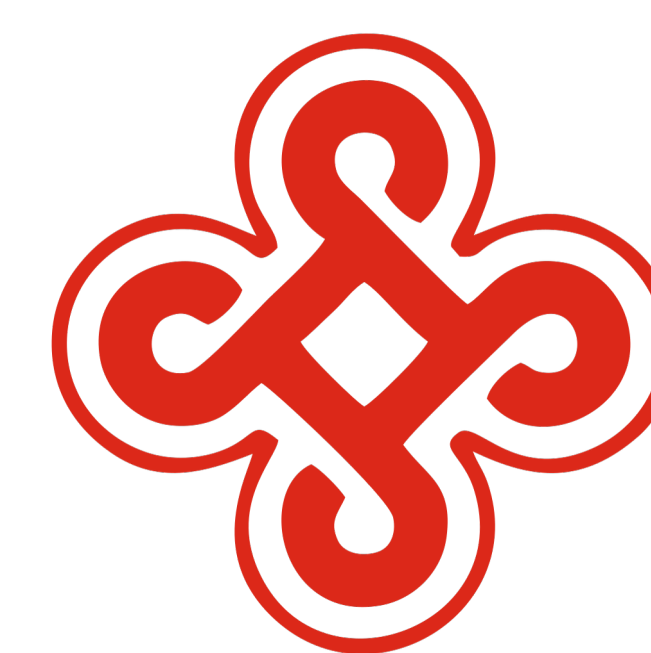
water cleaning cycles and specialized cleaning tablets for deeper maintenance. The final step often includes drying with hot steam to sanitize and prepare the oven for the next use.

Together, these cleaning options in a combi oven help uphold high standards of cleanliness, prolong the equipment's lifespan, and contribute to the overall safety and quality of food preparation.

## Trolley:



- SS trolleys as accessories for 20 Rack and 12 Rack COMBI OVENS
- It has 2/1(650 x 530mm) tray capacity
- It has placed with movable wheels.



**Adisil**  
THE KITCHEN BOT

### Show Rooms

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