



Specification

CombiMaster® Plus CMP marine version 202 E (20 x 18 x 26 inch/40 x 12 x 20 inch)



5 years warranty on steam generator

- Combi-steamer mode °F/(°C): steam: 85 to 265/(30 to 130), hot air: 85 to 575/(30 to 300), combination: 85 to 575/(30 to 300)
- Individual programming of at least 100 cooking programs with up to 6 steps transferable via USB
- High-performance fresh steam generator, pressureless
- 5 programmable fan speeds
- Integral, maintenance-free grease extraction system with no additional grease filter
- Single water connection as shipped, can be split connection for treated and untreated water
- Turbo fan cool down function
- Dynamic air mixing
- Automatic adaptation to the installation location (elevation)
- Unit door with rear-ventilated double-glass panel and hinged inner panel
- Height adjustable feet +- 3/8" (10 mm)
- 304 (DIN 1.4301) stainless steel material inside and out
- Seamless interior and with rounded corners
- Temperature units can be set in °F/(°C)
- Digital temperature display
- Digital timer, 0-24 hours with permanent setting
- USB Interface
- Demand-related energy supply

Operation

- Mode selector for cooking modes, separate controls for temperature, core temperature and time settings
- LED illuminated display, visible from a distance
- Clear control panel

Safety features

- Detergent and rinse tabs (solid detergents) for optimum working safety
- VDE approved for unsupervised operation
- HACCP data output and software update via integral USB port
- Safety temperature limiter for steam generator and hot-air heating
- Maximum rack height 5 ¼ ft./1.60 m
- Integral fan impeller brake
- Splash an hose-proof to IPX5

Cleaning & care

- 3 automatic cleaning programs
- Service Diagnostic system (SDS) with automatic service notices displayed
- Menu-guided user descaling program
- Hand shower with automatic retracting system

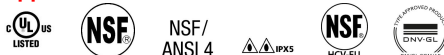
Capacity

- Twenty (20) full-size sheet pans (18"x26") or Forty (40) Steam table pans (12"x20"x2.5") GN1/1
- Mobile oven rack (rail spacing 2 1/2"/63 mm) with tandem castors, wheel diameter 5"/125 mm is included

Standard Features

- Electrically heated device for cooking of meat, poultry, fish, side dishes, vegetables, egg dishes, desserts, bakery products and for automatic rethermalization
- Combi-steamer according to DIN 18866, DIN 10535 for selective use of steam and hot air, separately, sequentially, or combined
- 2-Year parts and labor warranty
- 5-Year steam generator warranty
- No-charge 4-hour RATIONAL certified chef assistance program
- Probe for core temperature measurement
- ClimaPlus® – humidity measurement, 5 stage setting and regulation

Approval/Labels





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Combi-Steamer mode



Steam between 85-265 °F (30-130 °C)



Hot-air from 85-575 °F (30-300 °C)



Combination of steam and hot-air 85-575 °F (30-300° C)

ClimaPlus



Climate management - humidity measurement, 5-stage setting and regulation

Technical Specification

Dimensions	Width	Depth	Height
Exterior	42 5/8" (1,084 mm)	41 1/4" (1,047 mm)	74 1/2" (1,893 mm)
Incl. Vent/Handle	-	43 7/8" (1,114 mm)	-
Shipping	48" (1,220 mm)	46 1/2" (1,180 mm)	79 1/2" (2,020 mm)

Weight	
Max Per Shelf	66 lbs
Max Load Size	397 lbs
Net	743.5 lbs
Shipping	802 lbs

Size	Electric. 60 hz	Breaker	Cable connection	Running Amps
202	208V 3 PH	200 A	4/0	189 amps
202	240V 3 PH	250 A	3/0	219 amps
202	440V 3 PH	100 A	#2	83.9 amps
202	480V 3 PH	100 A	#3	80.9 amps

Not supplied with cable connection. Use copper wire only. 3Ph 4-wire system (3 wire w/ ground)-dedicated 3 pole circuit breaker required. 1 Ph L1, L2, G-dedicated 2 pole circuit breaker required. 208 v is field retrofittable to 240v, 480v is field retrofittable to 440v. Special voltages available upon request. Do not use fuses.

Thermal load and airflow requirements

Latent	3472 W
Sensible	3968 W
Unit free standing	79211 ft²/h
One side against a wall	49900 ft²/h
Noise values	65 dBA

Connected load electric

Hot air connection:	66 kW
Steam connection:	54 kW
Connected load electric:	68 kW

Water Requirements

Connection	3/4"
Supply	Minimum 1/2" ID Drinking Quality Cold
Pressure	21-87 psi (1.5-6 bar)
Average Water Consumption	4.2 gal/h
Min/Max Flow Rate	3 gpm/6.59 gpm
Water Drain	2" OD (50 mm) hub

Connect only to 2" (XS = 1 5/8") high-temperature resistant pipe. Water discharge temperature can be field adjusted to meet section 701.7 of the International Plumbing Code. Contact RATIONAL for back flow recommendation.

Water Quality

Untreated water can be 0 to 24.5 gr/gal (0 to 420ppm) hardness. We do not recommend treated water hardness < 5 gr/gal (86ppm) because the water could be corrosive. Sodium ion exchangers are not recommended; H+ Ion exchange systems are recommended. Water that does not meet the following minimum standards will require the proper conditioning.

Contaminant	Water Requirements	If > than recommended
Sand/Particles	< 15 µm	Particle filter
Chlorine (Cl2)	< 0.12 gr/gal (0.2 ppm)	Active carbon filter
Chloride (Cl-)	< 4.68 gr/gal (80 ppm)	RO or deionization

Clearance Requirements

To facilitate servicing, we recommend leaving a 18"-20" (450-500 mm) gap on the left-hand side of the unit. If there is not 18"-20" (450-500 mm) left side clearance available, provisions for moving the unit or appliance to the left for service access must be made. These include, but are not limited to, having quick connections (water, gas, etc.) and lengthened electrical connections with flexible cords. If there are no external heat sources acting on the unit, there should be a minimum gap of 2" (50 mm) to the left, right, and back of unit. If a high temperature heat source is on the left side of the unit, the left-hand gap must be a minimum of 14" (350 mm). This gap may be reduced to 2" (50 mm) by using a heat shield (see options). Recommended clearance from unobstructed rear exhaust pipes and any surface collecting grease or flammable material; 16" (400 mm) gas, 10" (254 mm) electric. It is recommended to have a hood overhang of 6" (150 mm) to 18" (450 mm) at the front of the unit and 6" (150 mm) on the side if installed at the end of the cooking line. Please refer to the Installation Manual for further technical data and for instructions on installation and setup. Installations must comply with all local electrical, plumbing, and ventilation codes. test test test

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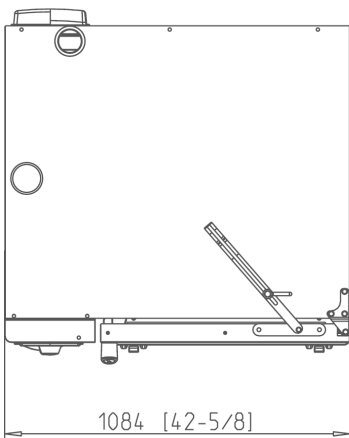
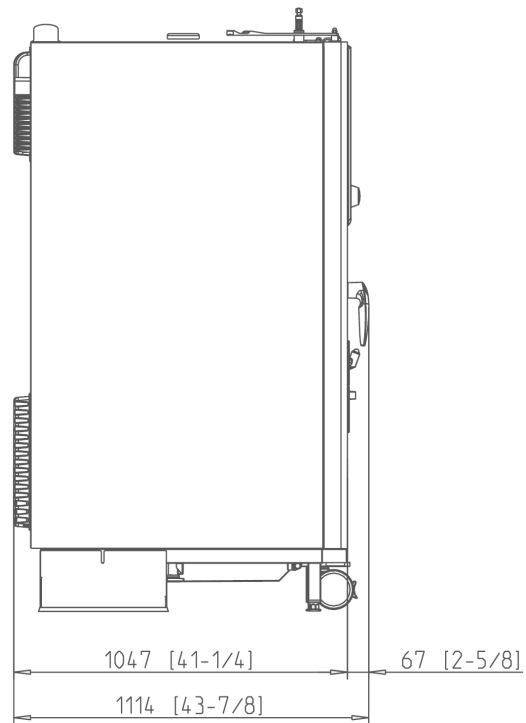
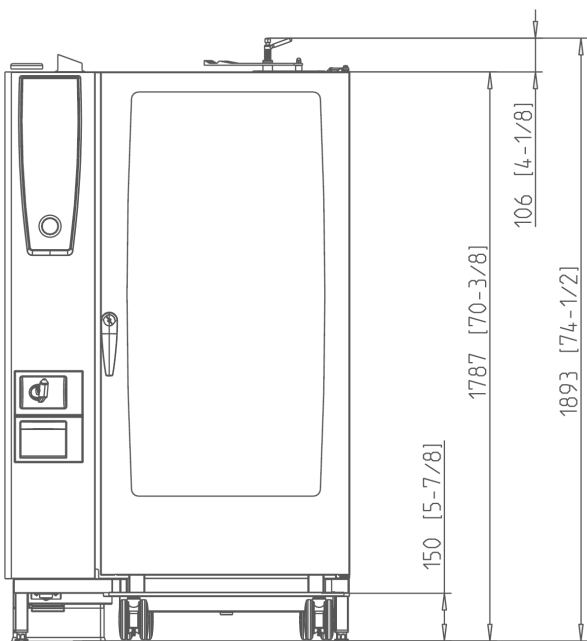
We reserve the right to make technical improvements



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Thu Apr 26 11:33:26 CEST 2018

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mm [inch]

1. Common water supply (cold water) "Single" water connection as shipped
2. Water supply cold water / condensate "Split" water connection
3. Water supply cold / Treated "Split" water connection
4. Water drain
5. Electrical connection wire entrance
6. Chassis Ground connection
7. Steam Vent pipe DN 3" / 78 mm
8. minimum distance 2" / 50 mm
9. Measurements in mm (inch)



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ELECTRICAL OPTIONS (all 60Hz) Special voltages available upon request

Voltage / breaker / running amps / AWG	Voltage / breaker / running amps / AWG
<input type="checkbox"/> 208V 3 Ph / 200 / 189.0 / 4/0--field retrofittable to 240 V	<input type="checkbox"/> 240V 3 Ph / 250 / 218.0 / 3/0
<input type="checkbox"/> 480V 3 Ph / 110 / 96.7 / #2	
<input type="checkbox"/> 440V 3 Ph / 100 / 83.9 / #2	

ACCESSORIES

<input type="checkbox"/> Installation Kits – include electrical, water and drainage connection	
<input type="checkbox"/> 208/60/3Ph	87.01.169US
<input type="checkbox"/> 240/60/3Ph	8720.1564US
<input type="checkbox"/> 480/60/3Ph	8720.1563US
<input type="checkbox"/> 440/60/3Ph	8720.1554US
<input type="checkbox"/> RATIONAL Cleaner Tabs without phosphorous – guarantee maximum cleaning power	56.00.210A
<input type="checkbox"/> RATIONAL Rinse Tabs	56.00.211
<input type="checkbox"/> Electric descaler pump	60.40.497
<input type="checkbox"/> Descaler, 4x 1 gallon case	6006.0110US
<input type="checkbox"/> Certified installation by RATIONAL SERVICE-PARTNERS	See document
<input type="checkbox"/> Preventative Maintenance Kits – door gaskets, air filters, interior light gasket, and light bulbs	87.00.525US
<input type="checkbox"/> Marine mobile oven racks - easier operation of full loads	See accessories brochure
<input type="checkbox"/> Finishing® plate system – a new dimension to food preparation	See accessories brochure
<input type="checkbox"/> Heat shield – for installation next to heat source (e.g. range, grill)	60.70.395
<input type="checkbox"/> Condensation breaker – to divert steam from the unit into existing hood system	60.72.593
<input type="checkbox"/> Ramp - evens out inclines (up to 3%) allowing mobile oven rack to be rolled in smoothly	60.22.181
<input type="checkbox"/> Unit height extension – increases the ground clearance by 2 3/4". Must be used with extension (below)	60.70.407
<input type="checkbox"/> Mobile oven rack height extension – must be used in conjunction with a unit height extension (above)	60.22.184
<input type="checkbox"/> RATIONAL USB data-memory stick – for transferring cooking programs and HACCP data	42.00.162
<input type="checkbox"/> For ideal grilling, baking, roasting, frying, rotisserie, steaming, Finishing®, and much more	See accessories brochure

FACTORY INSTALLED OPTIONS (special order)

- Ethernet card and port – for easy connection of LAN cable
- Door safety lock – cooking cabinet door is opened by actuating a foot pedal
- Sous-Vide core temperature probe (externally attached)
- Externally attached standard core temperature probe
- Lockable control panel cover
- Control panel protection
- Unit with special hinging racks for bakeries and supermarkets
- Integrated fat drain – any grease runoff is caught in the cabinet and diverted to special grease drip containers
- Touch-protection for door