

Specification

CombiMaster® Plus 202 G (20 x 18 x 26 inch / 20 x 12 x 20 inch)

Reference number:



ClimaPlus



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

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)

Description

- Hot-air steamer (combi-steamer mode) conforming to DIN 18866 for most of the cooking methods used in commercial kitchens for the optional use of steam and hot-air, individually, in succession or in combination.

Working safety

- HACCP data output and software update via integral USB port
- Safety temperature limiter for steam generator and hot-air heating
- VDE approved for unsupervised operation
- Maximum rack height 5 ¼ ft. / 1.60 m
- Integral fan impeller brake

Operation

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

Cleaning, care and operational safety

- Manual cleaning program
- Diagnostic system with automatic service notices displayed
- Menu-guided user descaling program

Features

- USB Interface
- Probe for core temperature measurement
- Individual programming of 100 cooking programs each with up to 6 steps
- 5 fan air speeds, programmable
- Integral, maintenance-free grease extraction system with no additional grease filter
- Cool-down function for fast cabinet fan cooling
- High-performance fresh steam generator
- Automatic, active rinsing and drainage of steam generator by pump
- Automatic adaptation to the installation location (height, climate, etc.)
- Unit door with rear-ventilated double-glass panel and hinged inner panel
- Seamless hygienic cooking cabinet with rounded corners, cabinet with splash guard - stops water from spilling out
- Mobile oven rack (rail spacing 2 1/2" / 63 mm) with tandem castors, wheel diameter 5" / 125 mm)
- Handle mount for mobile oven rack
- Cooking cabinet door with integral sealing mechanism
- Material inside and out 304 (DIN 1.4301) stainless steel
- Hand shower with automatic retracting system
- Separate solenoid valves for normal and softened water
- Splash and hose-proof to IPX 5
- Demand-related energy supply by means of modulating, low-noise high-performance blower burner system
- Lengthwise loading for 18"x26" or 2/1, 1/1 GN accessories
- Temperature unit is selectable in °C or °F
- Height-adjustable feet
- Dynamic air mixing

Approval/Labels



Planner/Designer:



Specification/Data sheet

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Technical Info

Pan capacity: 20 x 18 x 26 inch /
20 x 12 x 20 inch
Number of meals per day: 300-500
Width: 42 5/8 inch / 1.084 mm
Depth: 39 1/4 inch / 996 mm
Height: 70 1/4 inch / 1.782 mm
Weight (net): 802 lbs / 364.5 kg
Weight (gross): 861.5 lbs / 391.5 kg
Cubing packing: 107.4 cu.ft. (3.04 m³)
Freight class: 85, F.O.B
Water connection (pressure hose): 3/4" NPT for 1/2" ID pressure hose (Garden hose)
Water pressure (flow pressure): 21-87 psi appr 5 gpm max flow
Note water supply: Connect to drinking water only

Water drain: 2 in (50 mm) O.D. (outsider diameter) Non-Threaded stainless outlet. Coupling adapter included for attachment to 2 in copper.
Note water drain: Connect only to 2" steam temperature resistant pipe
Notice: Dedicated circuit breaker required. Do not use fuses. Dedicated ground wire required.
Gas supply/connection: 3/4" (NPT)
Rated thermal load 336,000 BTU (90 kW)
Liquid gas LPG total:

Rated thermal load 336,000 BTU (90 kW)
Liquid gas LPG "Hot-air": kW)
Rated thermal load 191,000 BTU (51 kW)
Liquid gas LPG "Steam": kW)
Rated thermal load 336,000 BTU (90 kW)
natural gas total: kW)
Rated thermal load 191,000 BTU (51 kW)
natural gas "Steam": kW)
Rated thermal load 336,000 BTU (90 kW)
natural gas "Hot-air": kW)
Connected load electric : 1,6 kW

Mains connection	Breaker Size / (amp draw)	Cable crossection
2 AC 240V	2x15 A (6.67 amps)	6-15P
2 AC 208V	2x15 A (7.69 amps)	6-15P

Other voltage on request!

Installation

- Attention: Copper wiring only!
- Recommended left hand clearance for service and maintainance 20" / 500 mm. It must be a minimum of 14" / 350 mm if heat sources are affecting the left side of the unit
- Installations must comply with all local electrical, plumbing and ventilation codes
- Depending on Local, State, Municipal etc. code requirements an external Backflow prevention device may need to be installed on water supply line(s). This would be supplied and installed by other than RATIONAL.

Options

- Security version/prison version
- Sous-Vide core temperature probe
- Interface Ethernet
- Safety door lock
- Externally attached core temperature probe
- Mobile oven rack
- Lockable control panel
- Special voltages
- Mobile with castors
- Control panel protection

Accessories

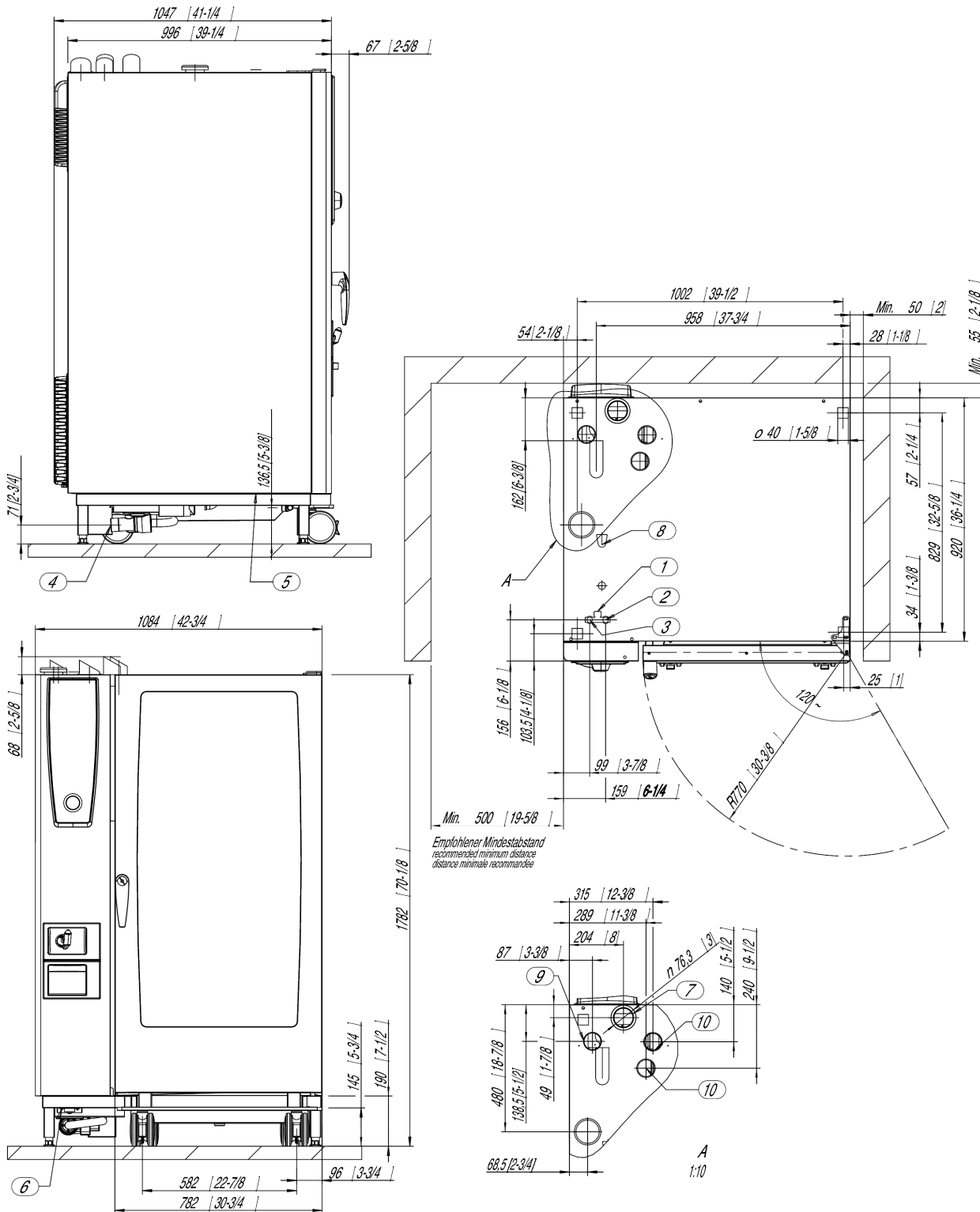
- GN Containers, Trays, Grids
- KitchenManagement System
- Heat shield for left hand side panel
- Superspike (poultry grids), CombiGrill®
- Special Cleaner and Grill Cleaner
- Ramp for mobile oven rack
- Lamb and suckling pig spit
- Mobile plate rack
- Thermocover
- Descaler chemical, descaling pump

RATIONAL USA Inc.

1701 Golf Road, Suite C-120, Commerce
Rolling Meadows, IL 60008
Toll Free: 888-320-7274, Fax.: 847-755-9583

Visit us on the internet: www.rationalusa.com

We reserve the right to make technical improvements

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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. Gas connection ¾ NPT 9. Steam burner exhaust pipe 10. Hot-air burner exhaust pipe 11. minimum distance 2" / 50 mm 12. Measurements in mm (inch)