



Item No. _____

CombiMaster 202 E (20 x 18" x 26"/40 X 12" x 20")

Description:

Combi-Steamer for most cooking methods employed in the catering trade, with optional use of steam and hot air, separately, sequentially or combined.

The RATIONAL CombiMaster unit cooks with hot air and pressureless steam – singular, sequentially and in combination.



Features:

- Maximum rack height 5 ¼ ft. (1.60 m) • Probe for core temperature measurement • Temperature probe integral with unit (cannot be lost) • Demand-related energy supply • Integral hand shower with infinitely variable regulation, automatic retracting system and integral water shut-off function • Automatic, active rinsing and drainage of steam generator by pump • De-scaling program • Integral, maintenance-free grease extraction system with no additional grease filter • Cool down function for fast cabinet fan cooling • Integral fan impeller brake • Rear-ventilated double glass doors, hinged inside pane for easy cleaning • Cooking cabinet doors with integral sealing mechanism, no steam escape or energy loss when operated without mobile oven rack • Door handle and slam function • 2 door locking positions • Proximity door contact switch • Seamless hygienic cooking cabinet with rounded corners • Press-fit user-replaceable cabinet seal • Airflow-optimized cooking cabinet • Swivel air baffle with quick-release locks • Halogen cooking cabinet lighting with shock-proof CERAN glass • Microprocessor-controlled cooking process • Buzzer • Free time selection from 0-24 hours • Temperature unit-adjustable in °C or °F • Automatic drain condensate cooling/quenching • Lengthwise loading for accessories • Mobile oven rack with tandem steering casters, 2 casters with wheel locks, wheel diameter 5" (125 mm), CNS metal parts • Mobile oven rack with locking both sides • Rail distance 2 1/2" (63 mm) • U-shaped rack rails with notched recesses for easy loading • All-round heat insulation • ServiceDiagnostic System with automatic service notices display • Safety temperature limiter for cabinet and steam generator • Hinged control panel allows front servicing and inspection • Operating and warning displays • Separate solenoid valves for normal and softened water • Height-adjustable feet • Material inside and out CrNi steel CNS 304 • 10 grids 20"x24" (2/1 GN)



Steam generated by the steam generator is available at any time. No parboiling, the cooking process starts immediately. The cooking temperature is permanently set to 212 °F (100 °C).



Vario-Steaming gentle cooking for sensitive products from 85 °F-210 °F (30 °-99 °C).



Hot Air up to 575 °F (300 °C) means sufficient power reserves even with full loads or grillings.



Combi-Steaming – The benefits of steam and hot air are combined. This produces an ideal climate in the cooking cabinet for roasts, gratins, yeast doughs, etc.



Finishing® precooked food is perfectly reheated without puddles or dried-up edges, e. g. for banquet-service.

Options:

- Hand shower with automatic rewind • RS 232 serial interface • Marine version (German Lloyd) • Security/Prision version • Can be connected to power optimization Sicotronic – others upon request. • Special voltages • Sous-vide core temperature probe • Lockable control panel, 2-step door latch • Mobile

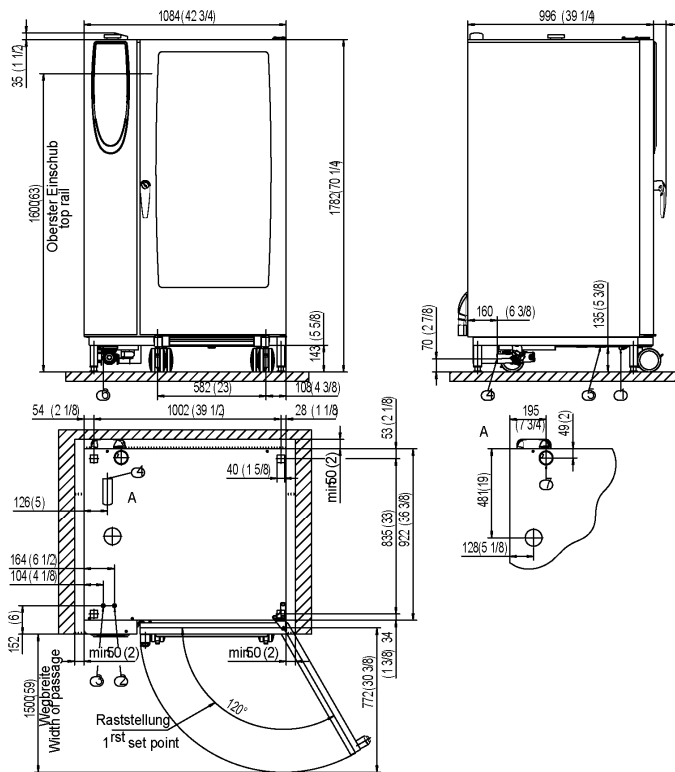
Accessories:

- Heat shield for left hand side panel • Grids, containers, trays, CombiFry® (frying baskets) • Superspike (poultry grids), CombiGrill® • Mobile plate rack • Thermocover • CombiLink® software package • CombiCheck® service package • Access ramp for mobile oven rack • Lamb and suckling pig spit • Special Cleaner and Grill Cleaner • Adapters for sheet pans 18" x 26"

Approvals:



Consultant/Contractor:



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- 1 Common water supply (cold water)
- 2 Water supply cold water
- 3 Water supply soft or hot water
- 4 Drain
- 5 Electrical connection
- 6 Equipotential bonding
- 7 Vent pipe 2" (50 mm)

Minimum distance 2" (50 mm)
 Left side 20" recommended for servicing unit without the ability to move for servicing
 Measurements in mm (inches)

Technical specification:

Capacity (Steam pans):	40x12"x20"
Capacity (Full size sheet pans):	20x18"x26"
Capacity (GN-container/grids):	20 x 2/1 GN / 40 x 1/1 GN
Loading for:	2/1, 1/1 GN
Number of meals per day:	300-500
Width:	42 3/4" (1,084 mm)
Depth:	39 1/4" (996 mm)
Height:	70 1/4" (1,782 mm)
Water connection (pressure hose):	3/4" NPS for 1/2" pressure hose
Note:	Connect to drinking water only
Water pressure (Flow pressure):	21.75 - 87 psi
Water drain:	2" (50mm) O.D. (outside diameter) Non-Threaded stainless outlet

Note:	connect only to 2" (50mm) diameter steam temperature resistant pipe
Connected load:	62 kW
"Moist heat" connection:	54 kW
"Dry heat" connection:	60 kW
Electrical connection:	Three Phase
208 V:	172 amps
240 V:	198 amps
440 V:	82 amps
480 V:	96 amps
Notes:	Dedicated circuit breaker required. Do not use fuses. Dedicated ground wire required.
Weight (Net):	719 lbs (326 kg)
Weight (Gross):	754 lbs (342 kg)
Cubing packing:	107.4 cu.ft. (3.04 m³)

Freight Class:	85, F.O.B.
#AWG Wire size (140°F):	#1: 440 / 480 V
#AWG Wire size:	#2/0: 240 / 208 V (167°F)
Recommended breaker:	Three Phase
208 V:	200 A
240 V:	225 A
440 V:	100 A
480 V:	125 A
* With optional rack adapter Art.-No.:	top: 60.22.124/below: 60.22.129
* Other voltages on request	

Installation Requirements, External Heat Source Proximity

Each Combi-Steamer must be clear of all external sources of heat • Increased appliance temperature may cause damage to unit components • Installations must comply with all local electrical, plumbing and ventilation codes • RATIONAL recommends testing to determine if any harmful elements or conditions exist in the water • Consult owners manual, installation manual for additional installation requirements for specifics and details.

Bidding specifications:

The RATIONAL CombiMaster unit cooks with hot air and pressureless steam – singular, sequentially and in combination.

Cooking Modes:

Steam generated by the steam generator is available at any time. No parboiling, the cooking process starts immediately. The cooking temperature is permanently set to 212 °F. Vario-Steaming gentle cooking for sensitive products from 85 °F-212 °F. Hot Air up to 575 °F means sufficient power reserves even with full loads or grillings. Combi-Steaming – The benefits of steam and hot air are combined. This produces an ideal climate in the cooking cabinet for roasts, gratins, yeast doughs, etc. Finishing precooked food is perfectly reheated without puddles or dried-up edges, e. g. for banquet-service.

Unit shall be equipped with:

High-performance fresh steam generator • Clear control panel • Core temperature probe • Seamless hygienic cooking cabinet with rounded corners • Integral, maintenance-free grease extraction system • Halogen cooking cabinet lighting • Automatic vapor quenching • Integral fan impeller brake • Rear-ventilated double glass doors • Door handle with slam function • Mobile oven rack with locking both sides • All-round heat insulation • Integral hand shower with infinitely variable regulation, automatic retracting • Separate solenoid valves for normal and soft water.

RATIONAL Cooking Systems 895 American Lane
 Schaumburg IL 60173 USA Tel.:(847) 273-5000 Fax.:(847) 755-9583

RATIONAL Canada 2410 Meadowpine Blvd., Suite 107
 Mississauga, Ontario L5N 6S2 Canada Tél.: 905 567 5777 Fax.: 905 567 2977

Visit us on the Internet: www.rational-online.com

We reserve the right to make technical improvements