

Specification

CombiMaster® Plus 62 G (6 x 18" x 26"/12 x 12" x 20")

reference number:



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
- Maximum rack height 5 ¼ ft. (1.60 m) when original stand used
- Integral fan impeller brake
- Door handle with right/left and slam function

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 with pictograms for operation

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 50 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 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
- Removable, swivelling grid shelves (distance between rails 2 5/8" (68 mm))
- Material inside and out DIN 1.4301 stainless steel
- Separate solenoid valves for normal and softened water
- Fixed waste water connection conforming to SVGW requirements where permitted
- Splash and hose-proof to IPX 5
- Demand-related energy supply by means of modulating, low-noise high-performance blower burner system
- Automatic, active rinsing and drainage of steam generator by pump
- Lengthwise loading for 2/1, 1/1 GN accessories
- Hand shower with automatic retracting system
- Temperature unit is selectable in °C or °F
- Height-adjustable feet
- Airflow optimized cooking cabinet

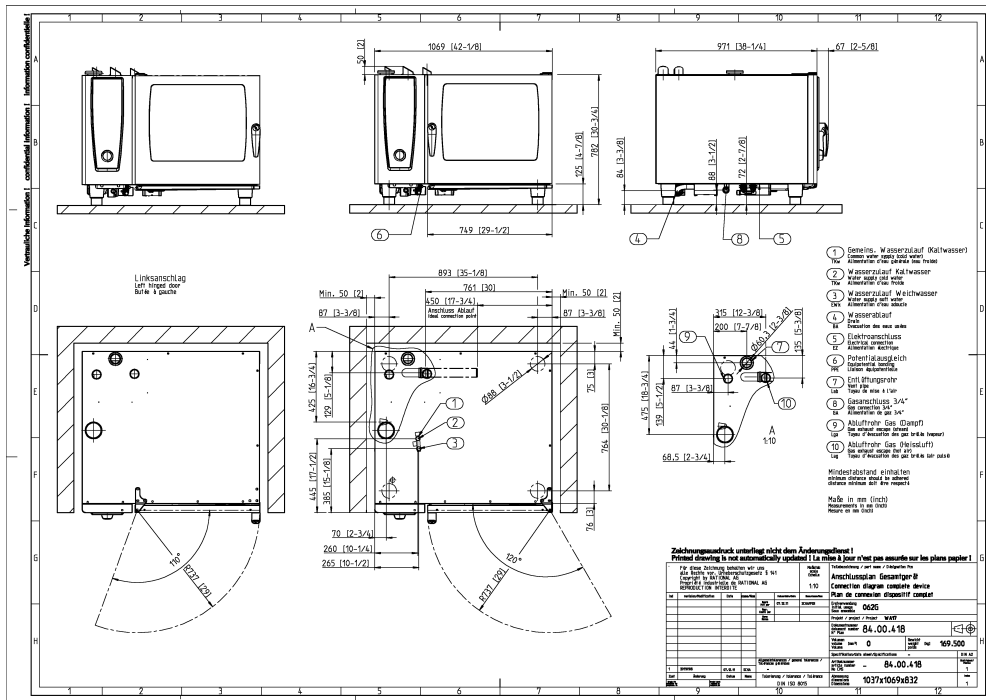
Approvals



Planner:

Specification/Data sheet

CombiMaster® Plus 62 G (6 x 18" x 26"/12 x 12" x 20")



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. Drain 2" OD
5. Electrical connection wire entrance
6. Chassis Ground connection
7. Steam Vent pipe 2 3/8" (60mm)
8. Gas connection 3/4 NPT'
9. Steam burner exhaust pipe
10. Hot-air burner exhaust pipe
11. Minimum Clearance 2" (50 mm)
12. Left side clearance 20" recommended for servicing of unit without the ability to move unit while connected.
13. Measurements in mm (inch)

Technical Info

Capacity (steam pans): 12x12"x20"
Capacity (half-size sheet pans): -
Full-size sheet pans: 6x18"x26"
Capacity (GN-container/grids): 6 x 2/1 GN / 12 x 1/1 GN
Lengthwise loading for: 2/1, 1/1 GN
Number of meals per day: 60-160
Width: 42" (1,069 mm)
Depth: 38 1/4" (971 mm)
Height: 30 3/4" (782 mm)
Water connection (pressure hose): 3/4"NPS for 1/2" ID pressure hose (NPS female to Garden Hose male adapters included)
Water pressure (flow pressure): 21 – 87 psi appr 5 gpm maximum flow
Note Water Drain: Connect to drinking water only
Note: Connect only to 2" steam temperature resistant pipe

Water drain: 2" (50mm) O.D. (outside diameter) Non-Threaded stainless outlet. Coupling adapter included for attachment to 2" copper.
Connected load: 0.77 kW
Note: Dedicated circuit breaker required. Do not use fuses. Dedicated ground wire required.
Weight (net): 349 lbs (158.5 kg)
Weight (gross): 370 lbs (168 kg)
Cubing packing: 46.9 cu.ft. (1.33 m³)
Freight class: 85, F.O.B.
Gas supply/connection: 3/4"NPT
Required gas pressure (natural gas): 6.5" – 10" w.c.
Required gas pressure (LP gas): 10" – 13" w.c.

Mains connection	Breaker Size / (amp draw)	Cable cross-section with cord and plug
2 AC240 V	2x15 A (3,21 amps)	6-15P
2 AC208 V	2x15 A (3,7 amps)	6-15P

Other voltages on request
Rated thermal load Liquid gas LPG total: 105,000 BTU (28.0 kW)
Rated thermal load Liquid gas LPG "Steam": 79,000 BTU (21.0 kW)
Rated thermal load Liquid gas LPG "Hot-air": 105,000 BTU (28.0 kW)
Rated thermal load natural gas total: 105,000 BTU (28.0 kW)
Rated thermal load natural gas "Steam": 79,000 BTU (21.0 kW)
Rated thermal load natural gas "Hot-air": 105,000 BTU (28.0 kW)

Installation

- The left hand clearance must be a minimum of 14" (350mm) if heat sources are affecting the left side of the unit
- Installations must comply with all local electrical, plumbing and ventilation codes

Options

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

Accessories

- GN Containers, Trays, Grids
- Stands / Cabinets
- Thermocover
- Combi-Duo kits for 2 units stacked
- KitchenManagement System
- Heat shield for left hand side panel
- Superspike (poultry grids), CombiGrill®
- Special Cleaner and Grill Cleaner
- Grease drip container
- Mobile plate rack
- Descale pump
- Descale chemical

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