

Specification

CombiMaster® Plus marine version 62/102 E (16 x 2/1 GN - 32 x 1/1 GN)

Reference number:



Description

- 2 individual units (Combi-Steamer Mode) for most cooking methods, with optional use of steam and hot-air, separately, sequentially or combined.

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
- Integral fan impeller brake

Combi-Duo / Stacking Kit

- Unit feet 6" / 150 mm

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
- Separate solenoid valve for treated and cold water up to 85 °F (30 °C)
- 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
- Removable, swivelling grid shelves (distance between rails 2 5/8" / 68 mm)
- Material inside and out 304 (DIN 1.4301) stainless steel
- Hand shower with automatic retracting system
- 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
- Lengthwise loading for 18"x26" or 2/1, 1/1 GN accessories
- Temperature unit is selectable in °C or °F
- Dynamic air mixing

ClimaPlus



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

Combi-Steamer mode



Steam between 30 °C and 130 °C



Hot-air from 30 °C-300 °C



Combination of steam and hot-air
30 °C-300 °C

Approval/Labels



Planner/Designer:



Specification/Data sheet

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Technical Info

Lengthwise loading for:	2/1, 1/1 GN
Capacity (GN-container/ grids):	16 x 2/1 GN / 32 x 1/1 GN
Number of meals per day:	210-460
Width:	42 3/8 inch / 1.075 mm
Depth:	45 1/2 inch / 1.156 mm
Height:	77 1/8 inch / 1958 mm

Weight (net):	676.5 lbs / 307.5 kg
Weight (gross):	763 lbs / 347 kg
Water connection (pressure hose):	3/4" / d 1/2"
Water pressure (flow pressure):	150-600 kPa / 0,15-0,6 Mpa / 1,5 - 6 bar
Water drain:	DN 50 mm
Connected load electric (top/bottom):	22,3 kW / 36,7 kW

"Steam" connection (top/ bottom):	18 kW / 36 kW
"Hot-air" connection (top/bottom):	21,8 kW / 36 kW

Mains connection	Breaker Size / (amp draw)	Cable crosssection
3 NAC 400V 50/60Hz	3x32A/3x63A	5x4mm ² /5x10mm ²
Other voltage on request!		

Installation

- Attention: Copper wiring only!
- Recommended left hand clearance for service and maintenance 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

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
- Connection to energy optimising systems "Sicotronic" + Potential free contact for operation indication included
- Control panel protection

Accessories

- GN Containers, Trays, Grids
- Thermocover
- Transport Trolley
- UltraVent® condensation hood
- 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

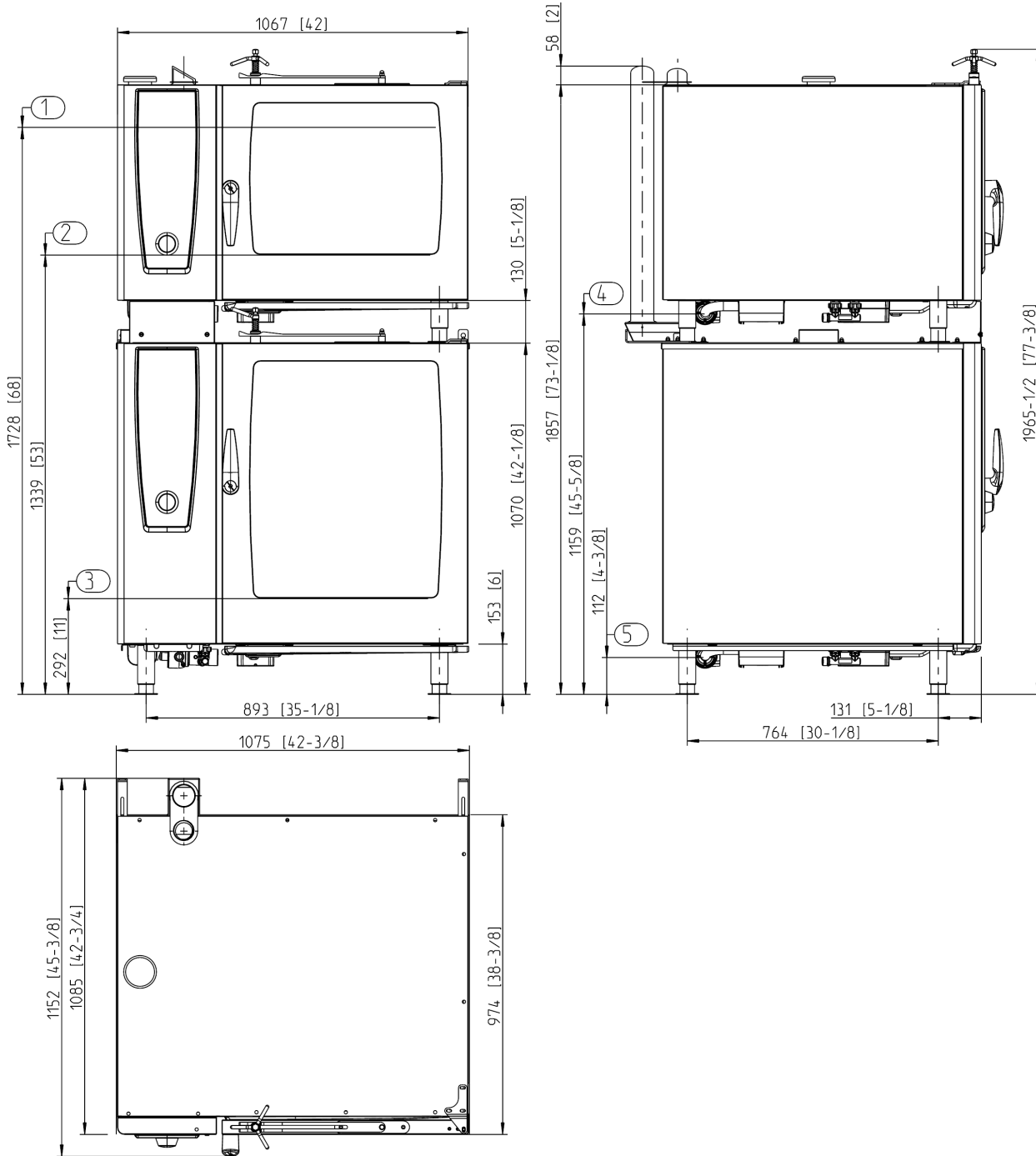
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Visit us on the internet: www.rational-online.uk

We reserve the right to make technical improvements

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1. upper rack 2. Run-in rail top 3. Run-in rail bottom 4. Water drain top 5. Water drain bottom

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