

Reference number:



ClimaPlus



Climate management - humidity measurement, 5-stage setting and

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

Specification

CombiMaster® Plus CMP marine version XS 6 3/XS 6 3/3 E (12 x 2/3 GN)

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

- Cleaning and rinse aid tabs (solids) for maximum operational 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 1/4 ft. / 1.60 m when original stand used
- Integral fan impeller brake
- Door handle with right/left and slam function
- Approved by Germanische Lloyd and USPHS

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

Cleaning, care and operational safety

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

eatures

- Rear-ventilated triple-glazed cooking cabinet door, two hinged inside panes (for easy cleaning) with a special heat-reflecting coating
- Unit base with surrounding seal
- LED cooking cabinet lighting energy-saving, durable and low-maintenance
- USB port
- 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.)
- Seamless hygienic cooking cabinet with rounded corners, cabinet with splash guard stops water from
- Material inside and out 304 (DIN 1.4301) stainless steel
- Hand shower with automatic retracting system
- Fixed waste water connection conforming to SVGW requirements where permitted
- Splash and hose-proof to IPX 5
- Temperature unit is selectable in °C or °F
- Dynamic air mixing
- Adjustable door immobiliser for fixing the cooking cabinet door, even during rough sea crossings
- Securing means for fixing the units to the floor, plus two retaining brackets for fixing to the ship wall Special grid shelves with locks prevent the Gastronorm accessories from slipping out

































Specification/Data sheet

Thu Aug 23 07:58:18 CEST 2018

5,4 kW / 5,4 kW

CombiMaster® Plus CMP marine version XS 6 3/3/XS 6 3/3 E (12 x

bottom):

(top/bottom):

Technical Info

Lengthwise loading for: Capacity (GN-container/

2/3, 1/2, 1/3 GN 12 x 2/3 GN

40-160

grids): `Number of meals per

day:

Width: 661 mm Depth: 706 mm Height: 1353 mm Weight (net): 124 kg

Weight (gross): Water connection

(pressure hose): Water pressure (flow

pressure):

(top/bottom):

Water drain: Connected load electric

164 kg 3/4" / d 1/2"

150-600 kPa / 0,15-0,6 Mpa / 1,5 -

DN 40 mm 5,7 kW / 5,7 kW

6 bar

Breaker Size / Mains (amp draw) connection 3 NAC 400V 2 x 3x10A

"Steam" connection (top/ 5,4 kW / 5,4 kW

Cable crossection 2 x 5x1,5mm²

50/60Hz Other voltage on request!

"Hot-air" connection

Installation

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

- Interface Ethernet
- · Safety door lock

Accessories

- UltraVent XS condensation hood
- · GN Containers, Trays, Grids
- · UltraVent Plus XS condensation hood

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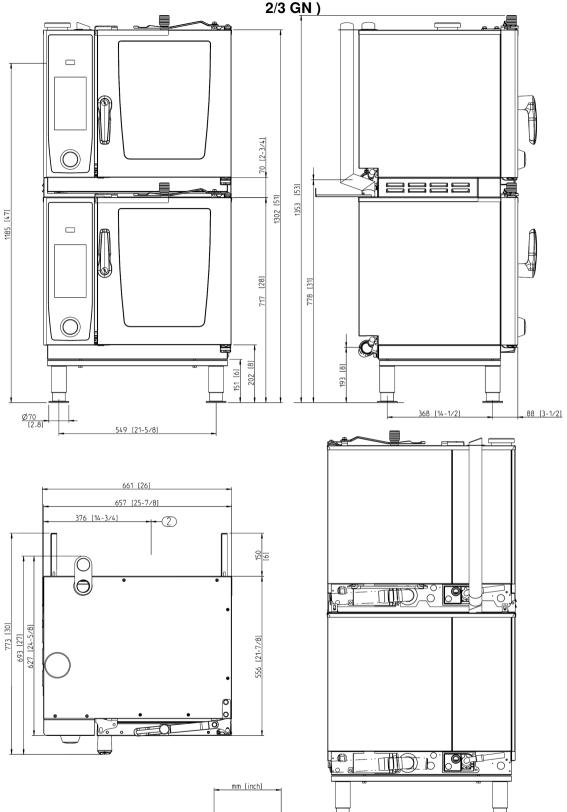
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1. upper rack 2. Water drain top 3. Water drain bottom