



Item No. _____

CombiMaster CM 202 Electric (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.

We reserve the right to make technical improvements.
CombiMaster CM 202 Electric, Version 1.0 - 01.04.04



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.

Features:

High-performance fresh steam generator • Seamless hygienic cooking cabinet with rounded corners, cabinet with splash guard - stops water spilling out • Microprocessor-controlled cooking process • Clear control panel, operating modes set by dial • Temperature unit adjustable in °C or °F • Demand-related power supply • Free time selection from 0-24 hours • Integral, maintenance-free grease extraction system with no additional grease filter • Airflow optimised cooking cabinet • Halogen cooking cabinet lighting from shock-proof CERAN glass • Cool down function for fast cabinet fan cooling • Cleaning program • Hand shower with automatic retracting system • Automatic vapour quenching system • Steam generator automatically flushed and drained by pump • Descaling program • Integral fan impeller brake • Operating and warning displays • Buzzer • 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 with slam function • Door locking positions • Proximity door contact switch • Press-fit cabinet seal • Lengthwise loading for accessories • Mobile oven rack with tandem steering casters, 2 casters with wheel locks, wheel diameter 5", CNS metal parts • Maximum rack height 5 ¼ ft. • 10 grids 20 x 18" x 26" • Mobile oven rack with locking both sides • Rack distance 2 1/2" • U-shaped rack rails with notched recesses for easy loading • All-round heat insulation • Swivel air baffle with quick-release locks • Hinged control panel allows front servicing and inspection • ServiceDiagnostic System with service notices display • Separate solenoid valves for normal and soft water • Height-adjustable feet • Material inside and out CrNi steel CNS 304 • Safety temperature limiter for cooking cabinet and steam generator.

Options:

Left-hand hinged doors • Safety door lock • RS 232 serial interface • RS 485 converter • Security/Prison version • Integral fat drain • Special voltages • lockable control panel

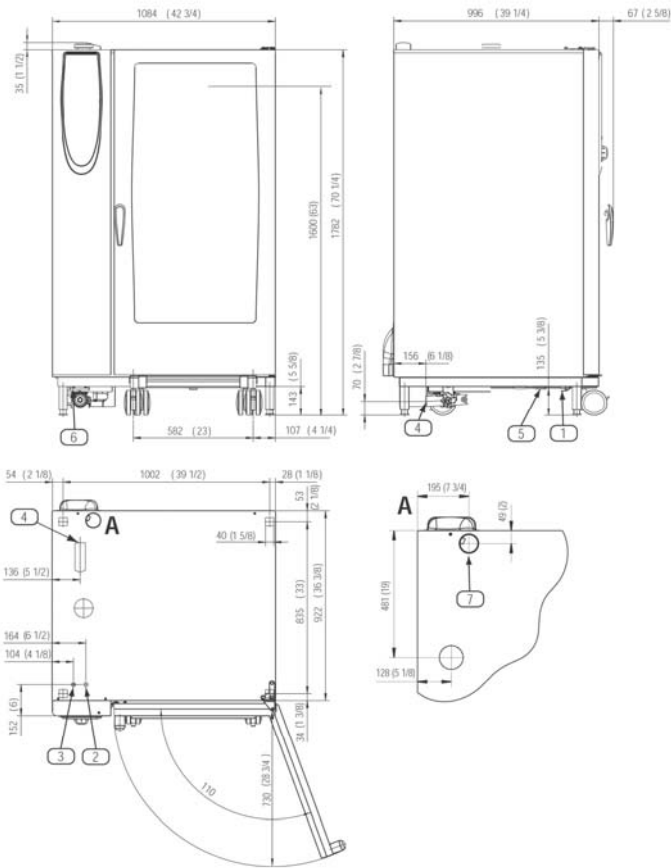
Accessories:

• Heat shield for left hand side wall • Access ramp for mobile oven rack • Grids, containers, trays, CombiFry® (frying baskets) • Lamb and suckling pig spit • Superspike (poultry grid), CombiGrill® grids • Thermocover • CombiLink® software package • Special cleaner and grill cleaner

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 3/4" (70 mm)

Minimum Clearance 2" (50 mm)
Measurements in mm (inches)

Technical specification:

Electrical connection:

Connected load: 62 kW
Three Phase
208 V 172 amps
240 V 198 amps
Others on request

Notes:

Circuit breaker required
Do not use fuses
Dedicated ground wire required

Steam:	54 kW
Hot air:	60 kW
Recommended breaker:	
208 V	200 A
240 V	225 A

Water connection:

3/4" NPS for 1/2" pressure hose
Note: Connect to drinking water only.

Drain connection:

2" (50 mm) O.D. (outside diameter)
Non-threaded stainless outlet
Note: connect only to 2" (50 mm) diameter steam temperature resistant pipe

Dimensions:

Width:	42 3/4" (1084 mm)
Height:	70 1/4" (1782 mm)
Depth:	39 1/4" (996 mm)

Shipping weight

Net:	719 lbs (326 kg)
Gross:	754 lbs (342 kg)
Cubing packing:	107.4 cu.ft. (3.04 m ³)
Freight class:	85, F.O.B.

Cooking medium:

Moist heat	85 °F-212 °F
Dry heat:	85 °F-575 °F
Combination:	85 °F-575 °F

Capacity:

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Full size sheet pans:	20 x 18" x 26"
GN-container/grids :	20 x 2/1, 40 x 1/1
Lengthwise loading for sheet pans and 2/1 GN	

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 water treatment based on the results of water testing • Consult owners manual for additional installation requirements.

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

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