Reference number: CMP102E

**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**
- 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 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

**Cleaning, care and operational safety**
- 3 automatic cleaning programs
- Diagnostic system with automatic service notices displayed
- Menu-guided user descaling program

**Features**
- 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 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

 Approval/Labels

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**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
**CombiMaster® Plus CMP 102 E (10 x 2/1 - 20 x 1/1 GN)**

**Technical Info**

- **Lengthwise loading for:** 2/1, 1/1 GN
- **Capacity (GN-container/ grids):** 10 x 2/1 GN / 20 x 1/1 GN
- **Number of meals per day:** 150-300
- **Width:** 1.069 mm
- **Depth:** 976 mm
- **Height:** 1.042 mm
- **Weight (net):** 182 kg
- **Weight (gross):** 210 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:** 39,9 kW
- **Steam” connection:** 39.2 kW
- **Hot-air” connection:** 39.2 kW
- **Connected load electric:** 39.9 kW
- **Water drain:** DN 50 mm
- **Water pressure (flow pressure):** 150-600 kPa / 0,15-0,6 Mpa / 1,5 - 6 bar
- **Water drain:** DN 50 mm
- **Connected load electric:** 39,9 kW
- **Steam” connection:** 39.2 kW
- **Hot-air” connection:** 39.2 kW

**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**

- Marine version
- Security version/prison version
- Left hinged door
- Sous-Vide core temperature probe
- Interface Ethernet
- Safety door lock
- Externally attached core temperature probe
- Lockable control panel
- Connection to energy optimising systems + Potential free contact for operation indication included
- Special voltages
- External signal unit connection
- Control panel protection

**Accessories**

- GN Containers, Trays, Grids
- Stands / Cabinets
- Thermocover
- Transport Trolley
- Exhaust hood
- UltraVent® Plus condensation hood with special filter technology
- UltraVent® condensation hood
- Grease drip container
- Catering kit
- Equipment for energy optimising systems + Potential free contact for operation indication included
- Special voltages
- Control panel protection

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We reserve the right to make technical improvements
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. Water drain
5. Electrical connection wire entrance
6. Chassis Ground connection
7. Steam Vent pipe DN 2 3/4" / 70 mm minimum distance 2" / 50 mm Left side clearance 20" recommended for servicing of unit without the ability to move unit while connected.

Measurements in mm (inch)