**Specification**

**CombiMaster® Plus CMP 201 E (20 x 1/1 GN)**

**Reference number:** CMP201E

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**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
- VDE approved for unsupervised operation
- Maximum rack height 5 ¼ ft / 1.60 m when original stand used
- Integral fan impeller brake

**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
- Mobile oven rack (rail spacing 2 1/2” / 63 mm) with tandem castors, wheel diameter 5” / 125 mm)
- Handle mount for mobile oven rack
- Cooking cabinet door with integral sealing mechanism
- 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 12”x20” or 1/1, 1/2, 2/3, 1/3, 2/8 GN accessories
- Temperature unit is selectable in °C or °F
- Dynamic air mixing
## Technical Info

<table>
<thead>
<tr>
<th>Specification/Data sheet</th>
<th>CombiMaster® Plus CMP 201 E (20 x 1/1 GN)</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Lengthwise loading for:</strong></td>
<td>1/1, 1/2, 2/3, 1/3, 2/8 GN</td>
</tr>
<tr>
<td><strong>Capacity (GN-container/ grids):</strong></td>
<td>20 x 1/1 GN</td>
</tr>
<tr>
<td><strong>Number of meals per day:</strong></td>
<td>150-300</td>
</tr>
<tr>
<td><strong>Width:</strong></td>
<td>879 mm</td>
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<tr>
<td><strong>Depth:</strong></td>
<td>791 mm</td>
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<tr>
<td><strong>Height:</strong></td>
<td>1,782 mm</td>
</tr>
<tr>
<td><strong>Connected load electric:</strong></td>
<td>40,2 kW</td>
</tr>
<tr>
<td><strong>Steam connection:</strong></td>
<td>39,2 kW</td>
</tr>
<tr>
<td><strong>Hot-air connection:</strong></td>
<td>39,2 kW</td>
</tr>
<tr>
<td><strong>Water connection (pressure hose):</strong></td>
<td>3/4'' / d 1/2''</td>
</tr>
<tr>
<td><strong>Water pressure (flow pressure):</strong></td>
<td>150-600 kPa / 0,15-0,6 Mpa / 1,5 - 6 bar</td>
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<tr>
<td><strong>Water drain:</strong></td>
<td>DN 50 mm</td>
</tr>
<tr>
<td><strong>Connected load electric:</strong></td>
<td>40,2 kW</td>
</tr>
</tbody>
</table>

## 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
- 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 + Potential free contact for operation indication included
- Special voltages
- Unit with mobile oven rack for bakers
- Mobile with castors
- External signal unit connection
- Control panel protection

## Accessories
- GN Containers, Trays, Grids
- Thermocover
- UltraVent® Plus condensation hood with special filter technology
- UltraVent® condensation hood
- Mobile oven rack for bakers
- Ramp for mobile oven rack
- Lamb and suckling pig spit
- Mobile with castors
- External signal unit connection
- 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 3" / 78 mm
   Minimum distance 2" / 50 mm

Measurements in mm (inch)