Specification

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

**Reference number:** CMP201G

**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 3/4 ft. / 1.70 m when original stand used
  - Maximum rack height 5 3/4 ft. / 1.60 m
  - 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
- 8 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 IPX5
- Demand-related energy supply by means of modulating, low-noise high-performance blower burner system
- 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

**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**

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Technical Info

Lengthwise loading for: 1/1, 1/2, 2/3, 1/3, 2/8
Capacity (GN-container grids): 20 x 1/1 GN
Number of meals per day: 150-300
Width: 879 mm
Depth: 791 mm
Height: 1.782 mm
Weight (net): 284 kg
Weight (gross): 327 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
Gas supply/connection: 3/4”
Gas rating: 158 MJ/h

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
• 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
• Control panel protection

Accessories

• GN Containers, Trays, Grids
• Thermocover
• Mobile oven rack for bakers
• Ramp for mobile oven rack
• Lamb and suckling pig spit