Reference number: CMP202E

**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
- VDE approved for unsupervised operation
- Maximum rack height 5 ¾ ft. / 1.60 m when original stand used
- Maximum rack height 5 ¾ 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
- 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 18"x26" or 2/1, 1/1 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**
- [CE mark]
- [DIN 1.4301]
- [DEBA]
- [AVV-G]
- [NSF]
- [AS/NZS]
- [IS Toxin]
- [Watt]

MA005A Rational CombiMaster® Plus 202E Specification Sheet Issue D02 | Issue Date: 14/05/2019
Technical Info

Lengthwise loading for: 2/1, 1/1 GN
Capacity (GN-container grids): 20 x 2/1 GN / 40 x 1/1 GN
Number of meals per day: 300-500
Width: 1,084 mm
Depth: 996 mm
Height: 1,782 mm
Weight (net): 334 kg

Weight (gross): 390 kg
"Steam" connection: 58.7 kW
"Hot-air" connection: 69.5 kW

Water connection (pressure hose):
Water pressure (flow pressure): 150-600 kPa / 0.15-0.6 Mpa / 1.5 - 6 bar
Mains connection: 3 NAC 415V
Breaker Size / (amp draw): 3x100A
Cable cross section: 5 x 25mm²

Water drain: DN 50 mm
Connected load electric: 70.7 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
- 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
- Mobile with castors
- external signal unit connection
- Control panel protection

Accessories

- GN Containers, Trays, Grids
- Thermocover
- UltraVent® Plus condensation hood with special filter technology
- Heat shield for left hand side panel
- Superspike (poultry grids), CombiGrill®
- Mobile oven rack and hinging rack for bakers
- Special Cleaner and Grill Cleaner
- Ramp for mobile oven rack
- Lamb and suckling pig spit
- Mobile plate rack

RATIONAL AUSTRALIA PTY LTD
156 Swann Drive
Derrimut, VIC, 3026
Phone: +61 3 8369 4600, Fax: +61 3 8369 4699
Visit us on the internet: www.rationalaustralia.com.au
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)