Reference number: CMP202G

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
- Maximum rack height 5 ¼ 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 by means of modulating, low-noise high-performance blower burner system
- 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

# Specification/Data sheet

**CombiMaster® Plus CMP 202 G (20 x 2/1 - 40 x 1/1 GN)**

<table>
<thead>
<tr>
<th>Technical Info</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Lengthwise loading for:</td>
<td>2/1, 1/1 GN</td>
</tr>
<tr>
<td>Capacity (GN-container/ grids):</td>
<td>20 x 2/1 GN / 40 x 1/1 GN</td>
</tr>
<tr>
<td>Number of meals per day:</td>
<td>300-500</td>
</tr>
<tr>
<td>Width:</td>
<td>1,084 mm</td>
</tr>
<tr>
<td>Depth:</td>
<td>996 mm</td>
</tr>
<tr>
<td>Height:</td>
<td>1,782 mm</td>
</tr>
<tr>
<td>Weight (net):</td>
<td>354 kg</td>
</tr>
<tr>
<td>Weight (gross):</td>
<td>407 kg</td>
</tr>
<tr>
<td>Water connection (pressure hose):</td>
<td>3/4&quot; / d 1/2&quot;</td>
</tr>
<tr>
<td>Water pressure (flow pressure):</td>
<td>150-600 kPa / 0,15-0,6 Mpa / 1,5 - 6 bar</td>
</tr>
<tr>
<td>Number of meals per day:</td>
<td>300-500</td>
</tr>
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<tr>
<td>Water drain:</td>
<td>DN 50 mm</td>
</tr>
<tr>
<td>Weight (net):</td>
<td>354 kg</td>
</tr>
<tr>
<td>Weight (gross):</td>
<td>407 kg</td>
</tr>
<tr>
<td>Gas supply/connection:</td>
<td>3/4&quot;</td>
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<tr>
<td>Gas rating:</td>
<td>288 MJ/h</td>
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<td>Mains connection:</td>
<td>1 NAC 240V</td>
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<tr>
<td>Breaker Size / (amp draw):</td>
<td>1x16A</td>
</tr>
<tr>
<td>Cable cross section:</td>
<td>3x2.5mm²</td>
</tr>
<tr>
<td>Water drain:</td>
<td>DN 50 mm</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**
- Security version/prison version
- Sous-Vide core temperature probe
- Interface Ethernet
- Safety door lock
- Extremely 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
- Control panel protection

**Accessories**
- GN Containers, Trays, Grids
- Thermocyther
- UltraVent® condensation hood
- 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
- Draft diverter with silencer

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We reserve the right to make technical improvements