Specification

CombiMaster® Plus CMP 61 G (6 x 1/1 GN)

Reference number: CMP61G

**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 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

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**Technical Info**

- **Lengthwise loading for:** 1/1, 1/2, 2/3, 1/3, 2/8 GN
- **Capacity (GN-container grids):** 6 x 1/1 GN
- **Number of meals per day:** 30-80
- **Width:** 847 mm
- **Depth:** 776 mm
- **Height:** 782 mm
- **Weight (net):** 114 kg
- **Weight (gross):** 139 kg
- **Gas supply/connection:** 3/4”
- **Gas rating:** 47 MJ/h
- **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
- **Mains connection:** 1 NAC 240V
- **Breaker Size / (amp draw):** 1x16A
- **Cable crosssection:** 3x2.5mm²
- **Water drain:** DN 50 mm
- **Other voltage on request!**

**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
- 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
- Control panel protection

**Accessories**

- Wall Bracket for securing
- GN Containers, Trays, Grids
- Stands / Cabinets
- Thermocover
- Transport Trolley
- Exhaust hood
- UltraVent® condensation hood
- Hinging rack for bakers or butchers
- Mobile oven rack and hinging rack for bakers
- Mobile oven rack for bakers
- Grease drip container
- Draft diverter
- Catering kit

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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

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RATIONAL AUSTRALIA PTY LTD
156 Swan Dr, Derrimut, VIC, 3026
Phone: +61 3 8369 4000, Fax: +61 3 8369 4699
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