Reference number: CMP62E

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
• 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
**Technical Info**

<table>
<thead>
<tr>
<th>Specification/Data sheet</th>
<th>CombiMaster® Plus CMP 62 E (6 x 2/1 - 12 x 1/1 GN)</th>
</tr>
</thead>
</table>

**Lengthwise loading for:** 2/1, 1/1 GN

**Capacity (GN-container/ grids):** 6 x 2/1 GN / 12 x 1/1 GN

**Number of meals per day:** 60-160

**Width:** 1,069 mm

**Depth:** 976 mm

**Height:** 782 mm

**Weight (net):** 147 kg

**Weight (gross):** 172 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

**Connected load electric:** 24,2 kW

**"Steam" connection:** 19,6 kW

**"Hot-air" connection:** 23,4 kW

**Mains connection:** 3 NAC 415V

**Breaker Size / (amp draw):** 3x40A

**Cable crosssection:** 5 x 4mm²

**Space Mains connection:**

- **Breaker Size / (amp draw):** 3x40A
- **Cable crosssection:** 5 x 4mm²

**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**

- **Marine version**
- **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**
- **external signal unit connection**
- **Control panel protection**

**Accessories**

- **GN Containers, Trays, Grids**
- **Stands / Cabinets**
- **Thermocover**
- **Transport Trolley**
- **Exhaust hood**
- **UltraVent® Plus condensation hood with special filter technology**
- **UltraVent® condensation hood**
- **Grease drip container**
- **Catering kit**

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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 2 3/8” / 60 mm minimum distance 2” / 50 mm Left side clearance 20” recommended for servicing of unit without the ability to move unit while connected.

Measurements in mm (inch)