Reference number: CM101E

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

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
- 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
- Manual cleaning program
- 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 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

Approval/Labels
### Technical Info

<table>
<thead>
<tr>
<th>Specification</th>
<th>Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lengthwise loading for (GN-container grids)</td>
<td>1/1, 1/2, 2/3, 1/3, 2/8</td>
</tr>
<tr>
<td>Capacity (10 x 1/1 GN)</td>
<td>10 x 1/1 GN</td>
</tr>
<tr>
<td>Number of meals per day</td>
<td>80-150</td>
</tr>
<tr>
<td>Width</td>
<td>847 mm</td>
</tr>
<tr>
<td>Depth</td>
<td>776 mm</td>
</tr>
<tr>
<td>Height</td>
<td>41 inch / 1.042 mm</td>
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<tr>
<td>Weight (net)</td>
<td>128 kg</td>
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<tr>
<td>Weight (gross)</td>
<td>153 kg</td>
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<tr>
<td>Water connection (pressure hose)</td>
<td>3/4” / d 1/2”</td>
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<tr>
<td>Water pressure (flow pressure)</td>
<td>150-600 kPa / 0.15-0.6 Mpa / 1.5 - 6 bar</td>
</tr>
<tr>
<td>Water drain</td>
<td>DN 50 mm</td>
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<tr>
<td>Connected load electric</td>
<td>20.2 kW</td>
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<tr>
<td>&quot;Steam&quot; connection</td>
<td>18 kW</td>
</tr>
<tr>
<td>&quot;Hot-air&quot; connection</td>
<td>18 kW</td>
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<tr>
<td>Mains connection</td>
<td>3 NAC 415V</td>
</tr>
<tr>
<td>Breaker Size / (amp draw)</td>
<td>3x32A</td>
</tr>
<tr>
<td>Cable crosssection</td>
<td>5 x 4 mm²</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
- Special voltages

### Accessories
- Wall Bracket for securing
- GN Containers, Trays, Grids
- Stands / Cabinets
- Thermocover
- Transport Trolley
- Exhaust hood
- UltraVent® Plus condensation hood with special filter technology
- 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
- Catering kit

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Subsidiary of Comcater Pty Ltd

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 mmminimum 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)