Specification

CombiMaster® Plus 102 E (10 x 18 x 26 inch/20 x 12 x 20 inch)

- Individual programming of at least 100 cooking programs with up to 6 steps transferable via USB
- High-performance fresh steam generator, pressureless
- 5 programmable fan speeds
- Integral, maintenance-free grease extraction system with no additional grease filter
- Single water connection as shipped, can be split connection for treated and untreated water
- Turbo fan cool down function
- Dynamic air mixing
- Automatic adaptation to the installation location (elevation)
- Unit door with rear-ventilated double-glass panel and hinged inner panel
- Height adjustable feet +/- 3/8” (10 mm)
- Seamless interior and with rounded corners
- Temperature units can be set in °F/°C
- 304 (DIN 1.4301) stainless steel material inside and out
- Combi-steamer mode °F/(°C): steam: 85 to 265/(30 to 130), hot air: 85 to 575/(30 to 300), combination: 85 to 575/(30 to 300)
- 2-Year parts and labor warranty
- 5-Year steam generator warranty
- No-charge 4-hour RATIONAL certified chef assistance program
- Probe for core temperature measurement
- ClimaPlus® – humidity measurement, 5 stage setting and regulation
- Combi-steamer according to DIN 18866, DIN 10535 for selective use of steam and hot air, separately, sequentially, or combined
- 2-Year parts and labor warranty
- 5-Year steam generator warranty
- No-charge 4-hour RATIONAL certified chef assistance program
- Probe for core temperature measurement
- Safety features
  - Detergent and rinse tabs (solid detergents) for optimum working safety
  - VDE approved for unsupervised operation
  - 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 is used
  - Integral fan impeller brake
  - Door handle with right/left and slam function
  - Splash and hose-proof to IPX5

Cleaning & care

- 3 automatic cleaning programs
- Service Diagnostic system (SDS) with automatic service notices displayed
- Menu-guided user descaling program
- Hand shower with automatic retracting system

Capacity

- Ten (10) full-size sheet pans (18"x26") or Twenty (20) Steam table pans (12"x20"x2.5") GN1/1
- Removable, swivelling hinging rack
- Vertical distance between rails 2 5/8” (68 mm)

Standard Features

- Electrically heated table device for cooking of meat, poultry, fish, side dishes, vegetables, egg dishes, desserts, bakery products and for automatic rethermalization
- 2-Year parts and labor warranty
- 5-Year steam generator warranty
- No-charge 4-hour RATIONAL certified chef assistance program
- Probe for core temperature measurement
- ClimaPlus® – humidity measurement, 5 stage setting and regulation
- Combi-steamer mode °F/(°C): steam: 85 to 265/(30 to 130), hot air: 85 to 575/(30 to 300), combination: 85 to 575/(30 to 300)
Specification
CombiMaster® Plus 102 E (10 x 18 x 26 inch/20 x 12 x 20 inch)

Combi-Steamer mode
- Steam between 85-265 °F (30-130 °C)
- Hot-air from 85-575 °F (30-300 °C)
- Combination of steam and hot-air 85-575 °F (30-300 °C)

ClimaPlus
- Climate management - humidity measurement, 5-stage setting and regulation

Technical Specification

<table>
<thead>
<tr>
<th>Dimensions</th>
<th>Width</th>
<th>Depth</th>
<th>Height</th>
</tr>
</thead>
<tbody>
<tr>
<td>Exterior</td>
<td>42 1/8” (1,069 mm)</td>
<td>40 7/8” (1,038 mm)</td>
<td>43 1/8” (1,096 mm)</td>
</tr>
<tr>
<td>Incl. Vent/Handle</td>
<td>-</td>
<td>41 1/8” (1,042 mm)</td>
<td></td>
</tr>
<tr>
<td>Shipping</td>
<td>45 5/8” (1,160 mm)</td>
<td>44 1/8” (1,120 mm)</td>
<td>49 5/8” (1,260 mm)</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Weight</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Max Per Shelf</td>
<td>66 lbs</td>
</tr>
<tr>
<td>Max Load Size</td>
<td>198 lbs</td>
</tr>
<tr>
<td>Net</td>
<td>401 lbs</td>
</tr>
<tr>
<td>Shipping</td>
<td>409 lbs</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Size</th>
<th>Electric 60 hz</th>
<th>Breaker</th>
<th>Cable connection</th>
<th>Running Amps</th>
</tr>
</thead>
<tbody>
<tr>
<td>102</td>
<td>208V 3 PH</td>
<td>125A</td>
<td>#2</td>
<td>102.7 amps</td>
</tr>
<tr>
<td>102</td>
<td>240V 3 PH</td>
<td>150A</td>
<td>#2</td>
<td>119 amps</td>
</tr>
<tr>
<td>102</td>
<td>480V 3 PH</td>
<td>70A</td>
<td>#4</td>
<td>52.6 amps</td>
</tr>
<tr>
<td>102</td>
<td>440V 3 PH</td>
<td>60A</td>
<td>#4</td>
<td>48.6 amps</td>
</tr>
</tbody>
</table>

Not supplied with cable connection. Use copper wire only. 3Ph 4-wire system (3 wire w/ ground)-dedicated 3 pole circuit breaker required. 1 Ph L1, L2, G-dedicated 2 pole circuit breaker required. 208 v is field retrofittable to 240v; 480v is field retrofittable to 440v. Special voltages available upon request. Do not use fuses.

Thermal load and airflow requirements

<table>
<thead>
<tr>
<th>Latent</th>
<th>1852 W</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sensible</td>
<td>2632 W</td>
</tr>
<tr>
<td>Unit side standing</td>
<td>44391 ft³/h</td>
</tr>
<tr>
<td>One side against a wall</td>
<td>27969 ft³/h</td>
</tr>
<tr>
<td>Noise values</td>
<td>65 dBA</td>
</tr>
</tbody>
</table>

Connected load electric
- Hot air connection: 36 kW
- Steam connection: 36 kW
- Connected load electric: 37 kW

Water Requirements

<table>
<thead>
<tr>
<th>Connection</th>
<th>Supply</th>
<th>Pressure</th>
</tr>
</thead>
<tbody>
<tr>
<td>3/4&quot;</td>
<td>Minimum 1/2&quot; ID Drinking Quality Cold</td>
<td>21-87 psig (1.5-6 bar)</td>
</tr>
<tr>
<td>2' OD (50 mm)</td>
<td></td>
<td>2.9 gal/h</td>
</tr>
</tbody>
</table>

Min/Max Flow Rate: 3 gpm/6.59 gpm
Water Drain: 2' OD (50 mm) hub
Connect only to 2" (XS type 6 2/3 = 1 5/8") high-temperature resistant pipe.
Water discharge temperature can be field adjusted to meet section 701.7 of the Inter-national Plumbing Code. Contact RATIONAL for back flow recommendation.

Water Quality

Sodium ion exchangers are not recommended; H+ Ion exchange systems are recommended. Water that does not meet the following minimum standards will require the proper conditioning.

<table>
<thead>
<tr>
<th>Contaminant</th>
<th>Water Requirements</th>
<th>If &gt; than recommended</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sand/Particles</td>
<td>&lt; 15 µm</td>
<td>Particle filter</td>
</tr>
<tr>
<td>Chlorine (Cl₂)</td>
<td>&lt; 0.12 gr/gal (0.2 ppm)</td>
<td>Active carbon filter</td>
</tr>
<tr>
<td>Chloride (Cl⁻)</td>
<td>&lt; 4.68 gr/gal (80 ppm)</td>
<td>RO or deionization</td>
</tr>
</tbody>
</table>

Clearance Requirements

To facilitate servicing, we recommend leaving a 18"-20" (450-500 mm) gap on the left-hand side of the unit. If there is not 18"-20" (450-500 mm) left side clearance available, provisions for moving the unit or appliance to the left for service access must be made. These include, but are not limited to, having quick connections (water, gas, etc.) and lengthened electrical connections with flexible cords. If there are no external heat sources acting on the unit, there should be a minimum gap of 2" (50 mm) to the left, right, and back of unit. If a high temperature heat source is on the left side of the unit, the left-hand gap must be a minimum of 14" (350 mm). This gap may be reduced to 2" (50 mm) by using a heat shield (see options). Recommended clearance from unobstructed rear exhaust pipes and any surface collecting grease or flammable material; 16" (400 mm) gas, 10" (254 mm) electric. It is recommended to have a hood overhang of 6" (150 mm) to 18" (450 mm) at the front of the unit and 6" (150 mm) on the side if installed at the end of the cooking line. Please refer to the Installation Manual for further technical data and for instructions on installation and setup. Installations must comply with all local electrical, plumbing, and ventilation codes.
Specification

CombiMaster® Plus 102 E (10 x 18 x 26 inch/20 x 12 x 20 inch)

ELECTRICAL OPTIONS (all 60Hz) Special voltages available upon request

<table>
<thead>
<tr>
<th>Voltage / breaker / running amps / AWG</th>
<th>Voltage / breaker / running amps / AWG</th>
</tr>
</thead>
<tbody>
<tr>
<td>208V 3 Ph / 125 / 102.7 / #2 – field retrofittable to 240 V</td>
<td>240V 3 Ph / 150/ 118.6 / #2</td>
</tr>
<tr>
<td>480V 3 Ph / 70 / 52.6 / #4 – field retrofittable to 440 V</td>
<td>440V 3 Ph / 60 / 48.6 / #4</td>
</tr>
</tbody>
</table>

ACCESSORIES

- Installation Kits – include electrical, water and drainage connection
- 208 or 240/60/3Ph
- 480 or 440/60/3Ph
- RATIONAL Cleaner Tabs without phosphorous – guarantee maximum cleaning power
- RATIONAL Rinse Tabs
- Electric descaler pump
- Descaler, 4x 1 gallon case
- Certified installation by RATIONAL SERVICE-PARTNERS
- See document
- Preventative Maintenance Kits – door gaskets, air filters, interior light gasket, and light bulbs
- Available stands – standard (stationary) and mobile (open or closed)
- Mobile catering stand – especially for heavy mobile catering usage
- Catering kit for mobile catering stand – support frame and feet
- Mobile oven racks and Finishing® plate racks – easier operation of full loads
- Run-in rail for mobile oven and plate racks
- Transport trolley for mobile oven and plate racks – standard and height adjustable
- Stackable Combi-Duo kit – for stacking with 61 gas or electric - options: mobile or feet
- Heat shield – for installation next to heat source (e.g. range, grill)
- Condensation breaker – to divert steam from the unit into existing hood system
- UltraVent® ventless condensation hood – UL approved (not available with left-hinged door)
- RATIONAL USB data-memory stick – for transferring cooking programs and HACCP data
- VarioSmoker – for a large variety of smoked products
- For ideal grilling, baking, roasting, frying, rotisserie, steaming, Finishing®, and much more
- See accessories brochure
- See accessories brochure
- See accessories brochure
- See accessories brochure
- See accessories brochure
- 8720.1554US
- 8720.1551US
- 56.00.210A
- 56.00.211
- 60.40.497
- 6006.0110US
- 87.00.523US
- 60.30.891
- 60.73.141
- 60.62.094
- 60.70.393
- 60.72.592
- 60.72.328
- 42.00.162
- 60.73.010
- See accessories brochure
- See accessories brochure
- See accessories brochure
- See accessories brochure

FACTORY INSTALLED OPTIONS (special order)

- Left-hinged door 208V / 240V
- Left-hinged door 480V / 440V
- Ethernet card and port – for easy connection of LAN cable
- Door safety lock – handle is turned left then right before the door can be opened
- Sous-Vide core temperature probe (externally attached)
- Externally attached standard core temperature probe
- Lockable control panel cover
- Control panel protection
- Mobile oven rack package (mobile oven rack + run-in rail)
- Unit with special hinging racks for bakeries and supermarkets
- Integrated fat drain (only in conjunction with UG II or US IV stands)
- Marine version (electric units only)
- Security and prison version
- See accessories brochure
- 44720.1554US
- 44720.1551US
- 56.00.210A
- 56.00.211
- 60.40.497
- 6006.0110US
- 87.00.523US
- 60.30.891
- 60.73.141
- 60.62.094
- 60.70.393
- 60.72.592
- 60.72.328
- 42.00.162
- 60.73.010
- See accessories brochure
- We reserve the right to make technical improvements