Project: Specification

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

**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**
- Gas heated table device for cooking of meat, poultry, fish, side dishes, vegetables, egg dishes, desserts, bakery products and for automatic rethermalization
- 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
- 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)

**Operation**
- Mode selector for cooking modes, separate controls for temperature, core temperature and time settings
- LED illuminated display, visible from a distance
- Clear control panel

**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 an 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
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**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

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**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>38 3/8” (976 mm)</td>
<td>41” (1,042 mm)</td>
</tr>
<tr>
<td>Incl. Vent/Handle</td>
<td>-</td>
<td>40 7/8” (1,038 mm)</td>
<td>43 1/8” (1,096 mm)</td>
</tr>
<tr>
<td>Shipping</td>
<td>46 1/8” (1,170 mm)</td>
<td>44 1/8” (1,120 mm)</td>
<td>49 1/4” (1,250 mm)</td>
</tr>
</tbody>
</table>

| Weight          |                       |                 |                 |
| Max Per Shelf   | 66 lbs                 |                 |                 |
| Max Load Size   | 198 lbs                |                 |                 |
| Net             | 432 lbs                |                 |                 |
| Shipping        | 478.5 lbs              |                 |                 |

<table>
<thead>
<tr>
<th>Size</th>
<th>Electric, 60 hz Breaker</th>
<th>Cable connection</th>
<th>Running Amps</th>
</tr>
</thead>
<tbody>
<tr>
<td>102</td>
<td>208V 1 PH 15 A</td>
<td>6-15P</td>
<td>3.85 amps</td>
</tr>
<tr>
<td>102</td>
<td>240V 1 PH 15 A</td>
<td>6-15P</td>
<td>3.33 amps</td>
</tr>
</tbody>
</table>

Gas units are supplied with 8 ft. 14-3 AWG cord and plug. 120V 1Ph L1, N, G or 208/240V 1 Ph L1, L2, G (208V is field retrofittable to 240V). Dedicated 2 pole circuit breaker required. Due to GFCI having a 4-6mA tolerance, 208/240V is recommended. Do not use fuses. Special voltages available upon request.

**Rated thermal load**

<table>
<thead>
<tr>
<th></th>
<th>Natural gas</th>
<th>Liquid gas LPG</th>
</tr>
</thead>
<tbody>
<tr>
<td>Total</td>
<td>170,000 BTU</td>
<td>166,800 BTU</td>
</tr>
<tr>
<td>Steam</td>
<td>151,500 BTU</td>
<td>148,300 BTU</td>
</tr>
<tr>
<td>Hot air</td>
<td>170,000 BTU</td>
<td>166,800 BTU</td>
</tr>
</tbody>
</table>

Connected load electric: 0.8 kW

**Water Requirements**

<table>
<thead>
<tr>
<th>Connection</th>
<th>Minimum 1/2” ID Drinking Quality Cold Water</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pressure</td>
<td>21-87 psi (1.5-6 bar)</td>
</tr>
<tr>
<td>Average Water</td>
<td>2.9 gal/h</td>
</tr>
<tr>
<td>Consumption</td>
<td></td>
</tr>
<tr>
<td>Min/Max Flow Rate</td>
<td>3 gpm/6.59 gpm</td>
</tr>
<tr>
<td>Water Drain</td>
<td>2” OD (50 mm) hub</td>
</tr>
</tbody>
</table>

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.
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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 3/4" / 70 mm
8. Gas connection ¾ NPT
9. Steam burner exhaust pipe
10. Hot-air burner exhaust pipe 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)

RATIONAL USA Inc.
1701 Golf Road, Suite C-120, Commercium
Rolling Meadows, IL 60008
Toll Free: 888-320-7274, Fax.: 847-755-9583

Visit us on the internet: www.rationalusa.com

We reserve the right to make technical improvements
Specification
CombiMaster® Plus 102 G (10 x 18 x 26 inch/20 x 12 x 20 inch)

GAS OPTIONS
- Natural Gas
- Liquid Gas (LP)

ELECTRICAL CONNECTION ON GAS UNITS (all 60Hz) Special voltages available upon request
- Voltage / breaker / running amps
  - 208V 1 Ph / 15 / 3.85 / comes with 6-15P cord and plug - field retrofittable to 240 V
  - 240V 1 Ph / 15 / 3.33 / comes with 6-15P cord and plug

ACCESSORIES
- Installation Kits – include electrical, water and drainage connection
  - Gas 208-240 V/60/1 Ph
  - 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
  - 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
  - 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

FACTORY INSTALLED OPTIONS (special order)
- Left-hinged door natural gas
- Left-hinged door liquid gas (LP)
- 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)
- Security and prison version

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