CombiMaster® Plus 201 G (20 x 12 x 20 inch/20 x 13 x 18 inch)

- 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)
- 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)
- 304 (DIN 1.4301) stainless steel material inside and out
- Seamless interior and with rounded corners
- Temperature units can be set in °F/(°C)
- 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

Capacity
- Twenty (20) Half-size sheet pans (13”x18”) or Twenty (20) Steam table pans (12”x20”x2.5”) GN1/1
- Mobile oven rack (rail spacing 2 1/2”/63 mm) with tandem castors, wheel diameter 5”/125 mm

Standard Features
- Gas heated 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

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 ½ ft./1.60 m
- Integral fan impeller brake
- 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
CombiMaster® Plus 201 G (20 x 12 x 20 inch/20 x 13 x 18 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>34 1/2'' (879 mm)</td>
<td>33 1/8'' (842 mm)</td>
<td>70 1/8'' (1,782 mm)</td>
</tr>
<tr>
<td>Incl. Vent/Handle</td>
<td>-</td>
<td>35 3/4'' (909 mm)</td>
<td>72 3/8'' (1,837 mm)</td>
</tr>
<tr>
<td>Shipping</td>
<td>38 5/8'' (980 mm)</td>
<td>39 3/4'' (1,010 mm)</td>
<td>79 1/2'' (2,020 mm)</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Weight</th>
</tr>
</thead>
<tbody>
<tr>
<td>Max Per Shelf</td>
</tr>
<tr>
<td>Net</td>
</tr>
<tr>
<td>Shipping</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>201</td>
<td>120 V 1 PH</td>
<td>15 A</td>
<td>5-15P</td>
<td>7.92 amps</td>
</tr>
<tr>
<td>201</td>
<td>240 V 1 PH</td>
<td>15 A</td>
<td>6-15P</td>
<td>3.96 amps</td>
</tr>
<tr>
<td>201</td>
<td>208 V 1 PH</td>
<td>15 A</td>
<td>6-15P</td>
<td>4.57 amps</td>
</tr>
</tbody>
</table>

Gas units are supplied with 8 ft. 14-3 AWG cord and plug, 120V 1Ph L1, N, G or 208V/240V 1Ph 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>Natural gas</th>
<th>Liquid gas LPG</th>
</tr>
</thead>
<tbody>
<tr>
<td>Total</td>
<td>167,000 BTU</td>
</tr>
<tr>
<td>Steam</td>
<td>144,000 BTU</td>
</tr>
<tr>
<td>Hot air</td>
<td>167,000 BTU</td>
</tr>
</tbody>
</table>

Connected load electric: 0.95 kW

**Water Requirements**

| Connection | 3/4'' |
| Supply     | Minimum 1/2'' ID Drinking Quality Cold |
| Pressure   | 21-87 psi (1.5-6 bar) |
| Average Water | 3.5 gal/h |
| Consumption | |
| 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 201 G (20 x 12 x 20 inch/20 x 13 x 18 inch)

GAS OPTIONS
- Natural Gas
- Liquid Gas (LP)

ELECTRICAL CONNECTION ON GAS UNITS (all 60Hz) Special voltages available upon request
- Voltage / breaker / running amps /
  - 120V 1 Ph / 15 / 7.92 / comes with 5-15P cord and plug
  - 208V 1 Ph / 15 / 2.40 / comes with 6-15P cord and plug - field retrofittable to 240 V / 15 / 2.08

ACCESSORIES
- Installation Kits – include quick disconnect gas, water and drainage connection
- Gas 208/60/1 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
- Mobile oven racks - easier operation of full loads
- Finishing® plate system – a new dimension to food preparation
- Heat shield – for installation next to heat source (e.g. range, grill)
- Condensation breaker – to divert steam from the unit into existing hood system
- Ramp - evens out inclines (up to 3%) allowing mobile oven rack to be rolled in smoothly
- Unit height extension – increases the ground clearance by 2 ¾”. Must be used with extension (below)
- Mobile oven rack height extension – must be used in conjunction with a unit height extension (above)
- 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)
- Door safety lock – cooking cabinet door is opened by actuating a foot pedal
- Sous-Vide core temperature probe (externally attached)
- Externally attached standard core temperature probe
- Lockable control panel cover
- Control panel protection
- Unit with special hinging racks for bakeries and supermarkets
- Integrated fat drain – any grease runoff is caught in the cabinet and diverted to special grease drip containers
- Security and prison version
- Mobile with castors – special frame with 4 stainless castors and parking brake