Specification
CombiMaster® Plus 202 E (20 x 18 x 26 inch/40 x 12 x 20 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)

Capacity
• Twenty (20) full-size sheet pans (18”x26”) or Forty (40) 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
• Electrically 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 ¼ 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
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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 5/8'' (1,084 mm)</td>
<td>41 1/4'' (1,047 mm)</td>
<td>70 1/8'' (1,782 mm)</td>
</tr>
<tr>
<td>Incl. Vent/Handle</td>
<td>43 7/8'' (1,114 mm)</td>
<td>72 7/8'' (1,850 mm)</td>
<td></td>
</tr>
<tr>
<td>Shipping</td>
<td>48'' (1,220 mm)</td>
<td>46 1/2'' (1,180 mm)</td>
<td>79 1/2'' (2,020 mm)</td>
</tr>
</tbody>
</table>

**Connected load electric**
- Hot air connection: 66 kW
- Steam connection: 54 kW
- Connected load electric: 68 kW

**Water Requirements**
- Connection: 3/4''
- Supply: Minimum 1/2" ID Drinking Quality Cold
- Pressure: 21-87 psi (1.5-6 bar)
- Average Water Consumption: 4.2 gal/h
- 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.
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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 3" / 78 mm
8. minimum distance 2" / 50 mm
9. Measurements in mm (inch)
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ELECTRICAL OPTIONS (all 60Hz) Special voltages available upon request

<table>
<thead>
<tr>
<th>Voltage / breaker / running amps / AWG</th>
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</tr>
</thead>
<tbody>
<tr>
<td>208V 3 Ph / 200 / 189.0 / 4/0 - field retrofittable to 240 V</td>
<td>240V 3 Ph / 250 / 218.0 / 3/0</td>
</tr>
<tr>
<td>480V 3 Ph / 110 / 96.7 / #2 - field retrofittable to 440 V</td>
<td>440V 3 Ph / 100 / 83.9 / #2</td>
</tr>
</tbody>
</table>

ACCESSORIES
- Installation Kits – include electrical, water and drainage connection
  - 208/60/3Ph
  - 240/60/3Ph
  - 480/60/3Ph
  - 440/60/3Ph
- RATIONAL Cleaner Tabs without phosphorous – guarantee maximum cleaning power
- RATIONAL Rinse Tabs
- Electric descaler pump
- Descaler, 4x1 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 preperation
- 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
- For ideal grilling, baking, roasting, frying, rotisserie, steaming, Finishing®, and much more

FACTORY INSTALLED OPTIONS (special order)
- Ethernet card and port – for easy connection of LAN cable
- 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
- Marine version (electric units only)
- Security and prison version
- Mobile with casters – special frame with 4 stainless casters and parking brake (not recommended for 3 Ph / 208/240 V)