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

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
- 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 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

Technical Specification

<table>
<thead>
<tr>
<th>Dimension</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>-</td>
<td>43 7/8'' (1,114 mm)</td>
<td>72 7/8'' (1,850 mm)</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>

Weight
- Max Per Shelf: 66 lbs
- Max Load Size: 397 lbs
- Net: 802 lbs
- Shipping: 861.5 lbs

Rated thermal load
- Natural gas: 340,000 BTU
- Liquid gas LPG: 333,500 BTU
- Steam: 193,300 BTU
- Hot air: 340,000 BTU

Connected load electric: 1.6 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

Thermal load and airflow requirements

| Latent          | 3218 W |
| Sensible        | 3788 W |

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.
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. Gas connection ¾ NPT
9. Steam burner exhaust pipe
10. Hot-air burner exhaust pipe
11. minimum distance 2" / 50 mm
12. Measurements in mm (inch)
**Specification**

**CombiMaster® Plus 202 G (20 x 18 x 26 inch/40 x 12 x 20 inch)**

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**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 / 7.69 / comes with 6-15P cord and plug - field retrofittable to 240 V
  - 240V 1 Ph / 15 / 6.67 / comes with 6-15P cord and plug

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**ACCESSORIES**
- Installation Kits – include electrical, water and drainage connection
  - Gas 208-240 V/60/1 Ph 8720.1561US
- RATIONAL Cleaner Tabs without phosphorous – guarantee maximum cleaning power 56.00.210A
- RATIONAL Rinse Tabs 56.00.211
- Electric descaler pump 60.40.497
- Descaler, 4x 1 gallon case 6006.0110US
- Certified installation by RATIONAL SERVICE-PARTNERS See document
- Preventative Maintenance Kits – door gaskets, air filters, interior light gasket, and light bulbs 87.00.525US
- Mobile oven racks - easier operation of full loads See accessories brochure
- Finishing® plate system – a new dimension to food preparation See accessories brochure
- Heat shield – for installation next to heat source (e.g. range, grill) 60.70.395
- Condensation breaker – to divert steam from the unit into existing hood system 60.72.593
- Ramp - evens out inclines (up to 3%) allowing mobile oven rack to be rolled in smoothly 60.22.181
- Unit height extension – increases the ground clearance by 2 ½”. Must be used with extension (below) 60.70.407
- Mobile oven rack height extension – must be used in conjunction with a unit height extension (above) 60.22.184
- RATIONAL USB data-memory stick – for transferring cooking programs and HACCP data 42.00.162
- For ideal grilling, baking, roasting, frying, rotisserie, steaming, Finishing®, and much more See accessories brochure

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**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
- Security and prison version
- Mobile with castors – special frame with 4 stainless castors and parking brake ( not recommended for 3 Ph / 208/240 V)