Specification
CombiMaster® Plus 62 E (6 x 18 x 26 inch/12 x 12 x 20 inch)

Capacity
• Six (6) full-size sheet pans (18”x26”) or Twelve (12) 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
• 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)
• 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)
• Digital temperature display
• Digital timer, 0-24 hours with permanent setting
• USB Interface
• Demand-related energy supply

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 ¾ 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

Approval/Labels
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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>Dimensions</th>
<th>Width (mm)</th>
<th>Depth (mm)</th>
<th>Height (mm)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Exterior</td>
<td>42 1/8''</td>
<td>38 3/8''</td>
<td>30 3/4''</td>
</tr>
<tr>
<td>Incl. Vent/Handle</td>
<td>40 7/8''</td>
<td>32 3/4''</td>
<td>35 3/4''</td>
</tr>
<tr>
<td>Shipping</td>
<td>45 5/8''</td>
<td>44 1/8''</td>
<td>38 5/8''</td>
</tr>
</tbody>
</table>

| Weight           |            |            |             |
| Max Per Shelf    | 66 lbs     |            |             |
| Max Load Size    | 132 lbs    |            |             |
| Net              | 324 lbs    |            |             |
| Shipping         | 354 lbs    |            |             |

<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>62</td>
<td>208V 3 PH</td>
<td>70A</td>
<td>#3</td>
<td>61.4 amps</td>
</tr>
<tr>
<td>62</td>
<td>240V 3 PH</td>
<td>80A</td>
<td>#3</td>
<td>70.8 amps</td>
</tr>
<tr>
<td>62</td>
<td>480V 3 PH</td>
<td>40A</td>
<td>#8</td>
<td>31.5 amps</td>
</tr>
<tr>
<td>62</td>
<td>440V 3 PH</td>
<td>35A</td>
<td>#8</td>
<td>29 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 retrofitable to 240v, 480v is field retrofitable to 440v. Special voltages available upon request. Do not use fuses.

Connected load electric
Hot air connection: 21.6 kW
Steam connection: 18 kW
Connected load electric: 22.1 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 2.2 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 International 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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We reserve the right to make technical improvements
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