

# Specification



## CombiMaster 102 G (10x2/1-20x1/1 GN)

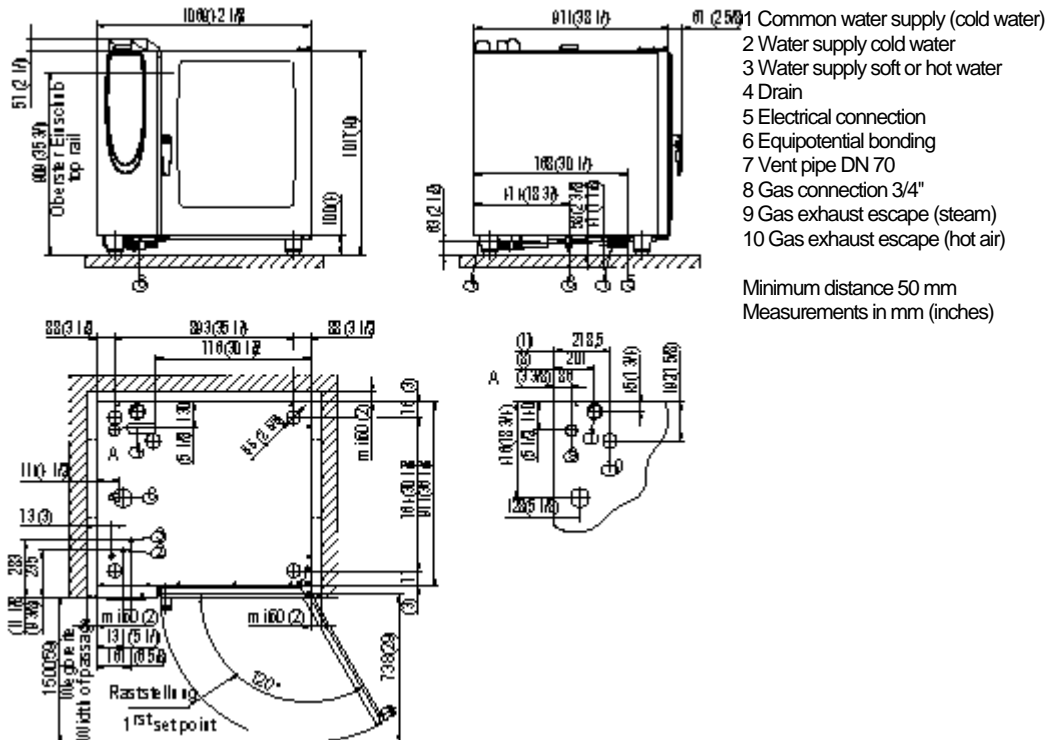
<b>Description</b>	Combi-Steamer (DIN 18866) for most cooking methods employed in the catering trade, with optional use of steam and hot air, separately, sequentially or combined.
<b>Operating modes</b>	Steaming at 100 °C Vario-steaming between 30 °C and 99 °C Cooking in hot air from 30 °C-300 °C Cooking in a combination of hot air and steam from 30 °C-300 °C Finishing 30 °C to 300 °C
<b>Working safety</b>	Maximum rack height 1.60 m when unit installed on an original base cabinet. VDE approved for unsupervised operation.
<b>Function</b>	Cooking by means of freely adjustable convection heat, unpressurised fresh steam or a combination of convection heat and fresh steam.

### Features::

- Maximum rack height 1.60 m when original base cabinet used
- Probe for core temperature measurement
- Core temperature probe integral with unit (cannot be lost)
- Demand-related energy supply by means of modulating, low-noise high-performance blower burner system
- Automatic, active rinsing and drainage of steam generator by pump
- Descaling program
- Integral, maintenance-free grease extraction system with no additional grease filter
- Cool down function for fast cabinet fan cooling
- Integral fan impeller brake
- Rear-ventilated double glass doors, hinged inside pane for easy cleaning
- Door handle with right/left and slam function
- Door locking positions
- Proximity door contact switch
- Seamless hygienic cooking cabinet with rounded corners, cabinet with splash guard - stops water spilling out
- Press-fit cabinet seal
- Airflow optimised cooking cabinet
- Swivel air baffle with quick-release locks
- Drip collector and door drip pan with continuous discharge to unit drain
- Halogen cooking cabinet lighting from shock-proof CERAN glass
- Microprocessor-controlled cooking process
- Buzzer
- Free time selection from 0-24 hours
- Temperature unit adjustable in °C or °F
- Automatic vapour quenching
- Lengthwise loading for 2/1, 1/1 GN accessories
- Hinging rack with additional rail for grease drip container, rail distance 68 mm, hinging rack swivel for easy cleaning
- U-shaped rack rails with notched recesses for easy loading
- All-round heat insulation
- ServiceDiagnostic System with automatic service notices display
- Safety temperature limiter for cabinet and steam generator
- Hinged control panel allows front servicing and inspection
- Operating and warning displays
- DVGW-compliant fixed waste water connection possible
- Separate solenoid valves for normal and soft water
- Height-adjustable feet
- Material inside and out CrNi steel DIN 1.4301
- VDE approved for unsupervised operation
- Hand shower with automatic rewind

Pieces	Unit price	Total price

## CombiMaster 102 G (10x2/1-20x1/1 GN)



- 1 Common water supply (cold water)
  - 2 Water supply cold water
  - 3 Water supply soft or hot water
  - 4 Drain
  - 5 Electrical connection
  - 6 Equipotential bonding
  - 7 Vent pipe DN 70
  - 8 Gas connection 3/4"
  - 9 Gas exhaust escape (steam)
  - 10 Gas exhaust escape (hot air)
- Minimum distance 50 mm  
Measurements in mm (inches)

### Technical specification::

**Capacity:** 10 x 2/1 GN / 20 x 1/1 GN  
**Lengthwise loading for:** 2/1, 1/1 GN  
**Number of meals per day:** 150-300  
**Width:** 1.069 mm  
**Depth:** 971 mm  
**Height:** 1.017 mm  
**Height incl. gas draft diverter:** 1.256 mm  
**Water supply (pressure hose):** 3/4" / Ø 1/2"

**Water pressure (Flow pressure):** 150-600 kPa / 0,15-0,6 Mpa / 1,5-6 bar  
**Water drain:** DN 50 mm  
**Electricity connection:** 0,6 kW  
**Weight (net):** 189,5 kg  
**Fuse protection:** 1 x 16 A  
**Mains connection:** 1 NAC 240 V  
**Cable cross-section (Supplied with 2.5 m cable / without connector):** 3 x 2,5 mm<sup>2</sup>  
**Gas supply/connection:** R3/4"  
**Exhaust gas duct:** A3 (only type 61), B13, B23

**Rated thermal load Liquid gas LPG total:** 122,4 MJ  
**Rated thermal load Liquid gas LPG "Moist heat":** 122,4 MJ  
**Rated thermal load Liquid gas LPG "Dry heat":** 122,4 MJ  
**Rated thermal load natural gas total:** 115,2 MJ  
**Rated thermal load natural gas "Moist heat":** 115,2 MJ  
**Rated thermal load natural gas "Dry heat":** 115,2 MJ

**Marks of conformity:** CE, GS, KEMA, DVGW, SVGW, KIWA, IPX5, NSF, GASTEC QA, AGA/CSA, JIA, PCT

### Option:

- Left-hand hinged doors
- Safety door lock
- Unit with mobile oven rack
- RS 232 serial interface
- RS 485 converter
- Security/Prision version
- Special voltages
- Sous vide core temperature probe
- Lockable control panel
- Potential-free contact for status display

### Accessories:

- Stands and base cabinets
- Heat shield for left hand side panel
- Grids, containers, trays, CombiFry® (frying baskets)
- Superspikes (poultry grid), Griddle grid
- Mobile plate rack
- Transport trolley
- Thermocover
- CombiLink® software package
- CombiCheck® service package
- Combi-Duo kits for 2 units one on top of the other
- Draft diverter
- Special Cleaner and Grill Cleaner

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