

Specification



CombiMaster 202 E (20x2/1-40x1/1 GN)

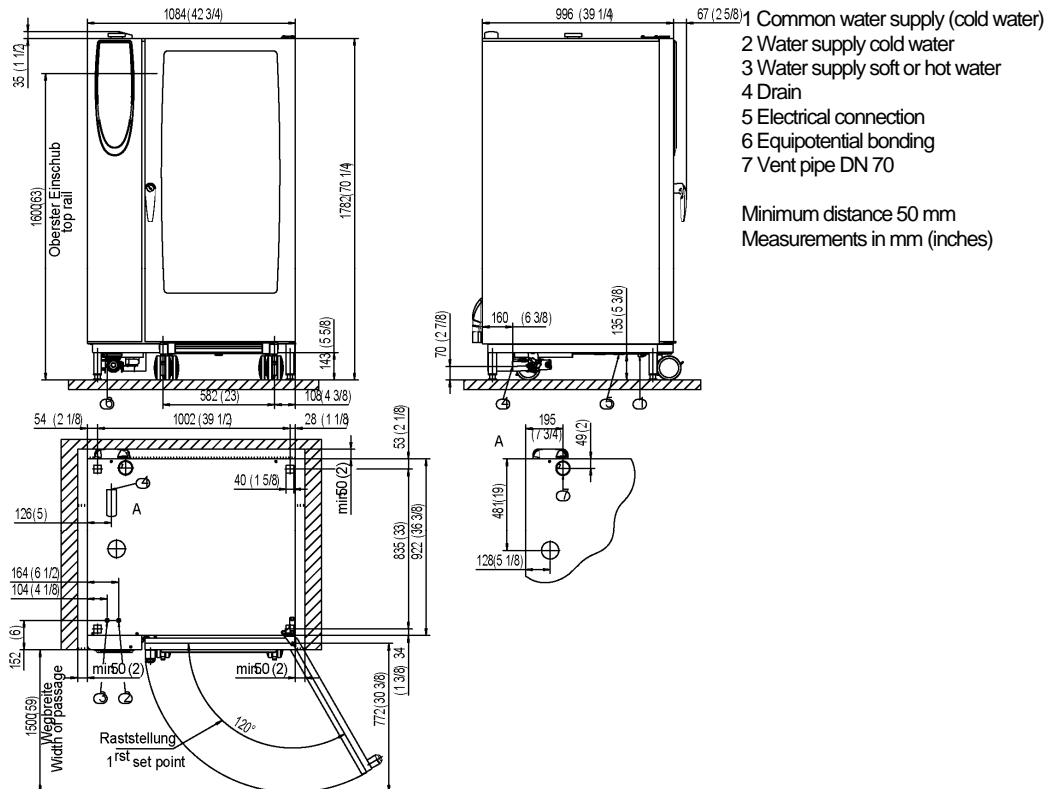
Description	Combi-Steamer (DIN 18866) for most cooking methods employed in the catering trade, with optional use of steam and hot air, separately, sequentially or combined.
Operating modes	Steaming at 100 °C Vario-steaming between 30 °C and 99 °C Cooking in hot air from 30 °C-300 °C Cooking in a combination of hot air and steam from 30 °C-300 °C Finishing 30 °C to 300 °C
Working safety	Maximum rack height 1.60 m. VDE approved for unsupervised operation.
Function	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 • Probe for core temperature measurement • Core temperature probe integral with unit (cannot be lost) • Demand-related energy supply • 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 • Cooking cabinet doors with integral sealing mechanism, no steam escape or energy loss when operated without mobile oven rack • Door handle with 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 • 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 • Mobile oven rack with tandem steering casters, 2 casters with wheel locks, wheel diameter 125 mm, CNS metal parts • Mobile oven rack with locking both sides • Rail distance 63 mm • 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

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Technical specification::

Capacity:	20 x 2/1 GN
Lengthwise loading for:	2/1, 1/1 GN
Number of meals per day:	300-500
Width:	1.084 mm
Depth:	996 mm
Height:	1.782 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
Connected load:	66.5 kW
Fuse protection:	3 x 100 A
Mains connection:	3 NAC 415V
"Moist heat" connection:	54 kW

"Dry heat" connection:	60 kW
Weight (net):	326 kg
Cable cross-section (Supplied with 2.5 m cable / without connector):	5 x 25 mm ²
Marks of conformity:	CE, IPX5, VDE, UL, CUL, NSF, KEMA, PCT, GS, DVGW, SVGW, WRAS, KIWIA

Option:

- Safety door lock
- RS 232 serial interface
- RS 485 converter
- Marine version (German Lloyd)
- Security/Prision version
- Can be connected to power optimisation SicoTronic – others upon request
- Special voltages
- Sous vide core temperature probe
- Lockable control panel
- Potential-free contact for status display
- Mobile

Accessories:

- Heat shield for left hand side panel
- Grids, containers, trays, CombiFry® (frying baskets)
- Superspike (poultry grid), Griddle grid
- Mobile plate rack
- Thermocover
- CombiLink® software package
- CombiCheck® service package
- Access ramp for mobile oven rack
- Lamb and suckling pig spit
- Special Cleaner and Grill Cleaner

RATIONAL AUSTRALIA

Victoria (Head Office)

156 Swann Drive
Derrimut, Vic 3030
Phone: (03) 8369 4600
Fax: (03) 8369 4699
Email: info@rationalaustralia.com.au

New South Wales

Unit 20/4 Avenue of the Americas
Newington NSW 2127
Phone: (02) 9748 3000
Fax: (02) 9648 4762
Email: info@rationalaustralia.com.au

Queensland

1/62 Borthwick Avenue
Murarie, QLD 4172
Phone: (07) 3399 3122
Fax: (07) 3399 5311
Email: info@rationalaustralia.com.au