

# Specification

## CombiMaster® Plus 61 E (6 x 12" x 20"/6 x 13" x 18")

reference number:



### Description

- Hot-air steamer (combi-steamer mode) conforming to DIN 18866 for most of the cooking methods used in commercial kitchens for the optional use of steam and hot-air, individually, in succession or in combination.

### Working safety

- 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) when original stand used
- Integral fan impeller brake
- Door handle with right/left and slam function

### Operation

- Mode selector control for cooking modes, separate controls for temperature, core temperature and time settings
- LED illuminated display, visible from a distance
- Clear control panel with pictograms for operation

### Cleaning, care and operational safety

- Manual cleaning program
- Diagnostic system with automatic service notices displayed
- Menu-guided user descaling program

### Features

- USB Interface
- Probe for core temperature measurement
- Individual programming of 50 cooking programs each with up to 6 steps
- 5 fan air speeds, programmable
- Integral, maintenance-free grease extraction system with no additional grease filter
- Cool-down function for fast cabinet fan cooling
- High-performance fresh steam generator
- Automatic adaptation to the installation location (height, climate, etc.)
- Unit door with rear-ventilated double-glass panel and hinged inner panel
- Seamless hygienic cooking cabinet with rounded corners, cabinet with splash guard - stops water from spilling out
- Removable, swivelling grid shelves (distance between rails 2 5/8" (68 mm))
- Material inside and out DIN 1.4301 stainless steel
- Separate solenoid valves for normal and softened water
- Fixed waste water connection conforming to SVGW requirements where permitted
- Splash and hose-proof to IPX 5
- Demand-related energy supply
- Automatic, active rinsing and drainage of steam generator by pump
- Lengthwise loading for 1/1, 1/2, 2/3, 1/3, 2/8 GN accessories
- Hand shower with automatic retracting system
- Temperature unit is selectable in °C or °F
- Height-adjustable feet
- Airflow optimized cooking cabinet



Climate management - humidity measurement, 5-stage setting and regulation

### 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)

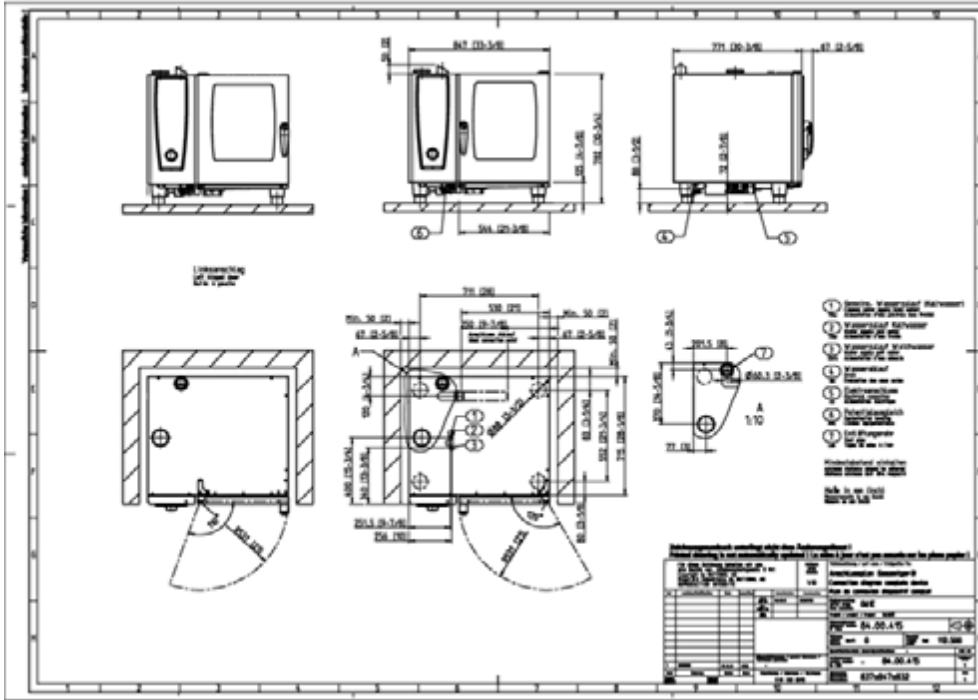
### Approvals



Planner:

# Specification/Data sheet

## CombiMaster® Plus 61 E (6 x 12" x 20"/6 x 13" x 18")



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. Drain 2" OD
5. Electrical connection wire entrance
6. Chassis Ground connection
7. Steam Vent pipe 2 3/8" (60mm)
11. Minimum Clearance 2" (50 mm)
12. Left side clearance 20" recommended for servicing of unit without the ability to move unit while connected.
13. Measurements in mm (inch)

### Technical Info

**Capacity (steam pans):** 6x12"x20"  
**Capacity (half-size sheet pans):** 6x13"x18"  
**Full-size sheet pans:** -  
**Capacity (GN-container/grids):** 6 x 1/1 GN  
**Lengthwise loading for:** 1/1, 1/2, 2/3, 1/3, 2/8 GN  
**Number of meals per day:** 30-80  
**Width:** 33 1/4" (847 mm)  
**Depth:** 30 3/8" (771 mm)  
**Height:** 30 3/4" (782 mm)  
**Water connection (pressure hose):** 3/4"NPS for 1/2" ID pressure hose (NPS female to Garden Hose male adapters included)  
**Water pressure (flow pressure):** 21 – 87 psi aprx 5 gpm maximum flow  
**Note Water Drain:** Connect to drinking water only  
**Note:** Connect only to 2" steam temperature resistant pipe

**Water drain:** 2" (50mm) O.D. (outside diameter) Non-Threaded stainless outlet. Coupling adapter included for attachment to 2" copper.  
**Connected load:** 11.1 kW  
**"Steam" connection:** 9 kW  
**"Hot-air" connection:** 10.6 kW  
**Note:** Dedicated circuit breaker required. Do not use fuses. Dedicated ground wire required.  
**Weight (net):** 218 lbs (99 kg)  
**Weight (gross):** 234 lbs (106 kg)  
**Cubing packing:** 30.6 cu.ft. (0.87 m³)  
**Freight class:** 85, F.O.B.

Mains connection	Breaker Size / (amp draw)	Cable cross-section
3 AC208 V	3x35A (31 amps)	#8
3 AC480 V	3x25A (17,2 amps)	#14
3 AC240 V	3x40A (36 amps)	#8
2 AC240 V	2x70A (63 amps)	#4
2 AC208 V	2x60A (53,4 amps)	#4
3 AC440 V	3x20A (14,6 amps)	#14

Other voltages on request

### Installation

- The left hand clearance must be a minimum of 14" (350mm) if heat sources are affecting the left side of the unit
- Installations must comply with all local electrical, plumbing and ventilation codes

### Options

- Marine version
- Security version/prison version
- Left hinged door
- Sous-Vide core temperature probe
- Interface Ethernet
- Safety door lock
- Externally attached core temperature probe
- Mobile oven rack
- Lockable control panel
- Special voltages
- Unit with special hinging rack for bakers or butchers

### Accessories

- GN Containers, Trays, Grids
- Stands / Cabinets
- Thermocover
- UltraVent® condensation hood
- Combi-Duo kits for 2 units stacked
- KitchenManagement System
- Heat shield for left hand side panel
- Superspike (poultry grids), CombiGrill®
- Hinging rack for bakers or butchers
- Special Cleaner and Grill Cleaner
- Grease drip container
- Mobile plate rack
- Descale pump
- Descale chemical

### RATIONAL Cooking Systems

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We reserve the right to make technical improvements