Commercial Kitchen Equipment Parts

RATIONAL CMP101G

Rational CMP101G Specification Sheet

Provided by PartHubz

parthubz.com

833-700-8006 | support@parthubz.com

Specification

CombiMaster® Plus 101 G (10 x 1/1 GN)

Reference number:



ClimaPlus

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

Combi-Steamer mode

Steam between 30 °C and 130 °C

Hot-air from 30 °C-300 °C

Combination of steam and hot-air 30 °C-300 °C

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

- Cleaning and rinse aid tabs (solids) for maximum operational 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

Cleaning, care and operational safety

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

Features

- USB port
- Probe for core temperature measurement
- Individual programming of 100 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, active rinsing and drainage of steam generator by pump
- Automatic adaptation to the installation location (height, climate, etc.)
- 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 304 (DIN 1.4301) stainless steel
- Hand shower with automatic retracting system
- 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 by means of modulating, low-noise high-performance blower burner system
- Lengthwise loading for 12”x20” or 1/1, 1/2, 2/3, 1/3, 2/8 GN accessories
- Temperature unit is selectable in °C or °F
- Dynamic air mixing

Approval/Labels

Planner/Designer:

Specification/Data sheet

Thu May 18 11:54:44 CEST 2017

CombiMaster® Plus 101 G (10 x 1/1 GN)

Technical Info

Lengthwise loading for:	1/1, 1/2, 2/3, 1/3, 2/8 GN	**Water connection (pressure hose):**	3/4" / d 1/2"	**Rated thermal load natural gas total:**	22 kW
Capacity (GN-container/ grids):	10 x 1/1 GN	**Water pressure (flow pressure):**	150-600 kPa / 0,15-0,6 Mpa / 1,5 - 6 bar	**Rated thermal load natural gas "Steam":**	20 kW
Number of meals per day:	80-150	**Water drain:**	DN 50 mm	**Rated thermal load natural gas "Hot-air":**	22 kW
Width:	847 mm	**Gas supply/connection:**	3/4' ('NPT)	**Connected load electric :**	0,5 kW
Depth:	776 mm	**Rated thermal load Liquid gas LPG total:**	22 kW		
Height:	41 inch / 1.042 mm				
Weight (net):	143 kg	**Rated thermal load Liquid gas LPG "Hot-air":**	82,000 BTU (22 kW)		
Weight (gross):	167 kg	**Rated thermal load Liquid gas LPG "Steam":**	20 kW		

Mains connection	Breaker Size / (amp draw)	Cable crossection
1 NAC 230V 50/60Hz	1 x 16 A	3 x 2,5 mm²

Other voltage on request!

Installation

- Attention: Copper wiring only!
- Recommended left hand clearance for service and maintanance 20" / 500 mm. It must be a minimum of 14” / 350 mm if heat sources are affecting the left side of the unit
- Installations must comply with all local electrical, plumbing and ventilation codes

Options

- Security version/prison version
- Left hinged door
- Sous-Vide core temperature probe
- Interface Ethernet
- Safety door lock
- Externally attached core temperature probe
- Lockable control panel
- Connection to energy optimising systems + Potential free contact for operation indication included
- Special voltages
- Control panel protection

Accessories

- Wall Bracket for securing
- GN Containers, Trays, Grids
- Stands / Cabinets
- Thermocover
- Transport Trolley
- Exhaust hood
- UltraVent® condensation hood
- Hinging rack for bakers or butchers
- Mobile oven rack and hinging rack for bakers
- Mobile oven rack for bakers
- Grease drip container
- Draft diverter
- Catering kit

RATIONAL International AG
Heinrich-Wild-Straße 202
CH-9435 Heerbrugg
Tel.: +41 71 727 9090, Fax: +41 71 727 9080

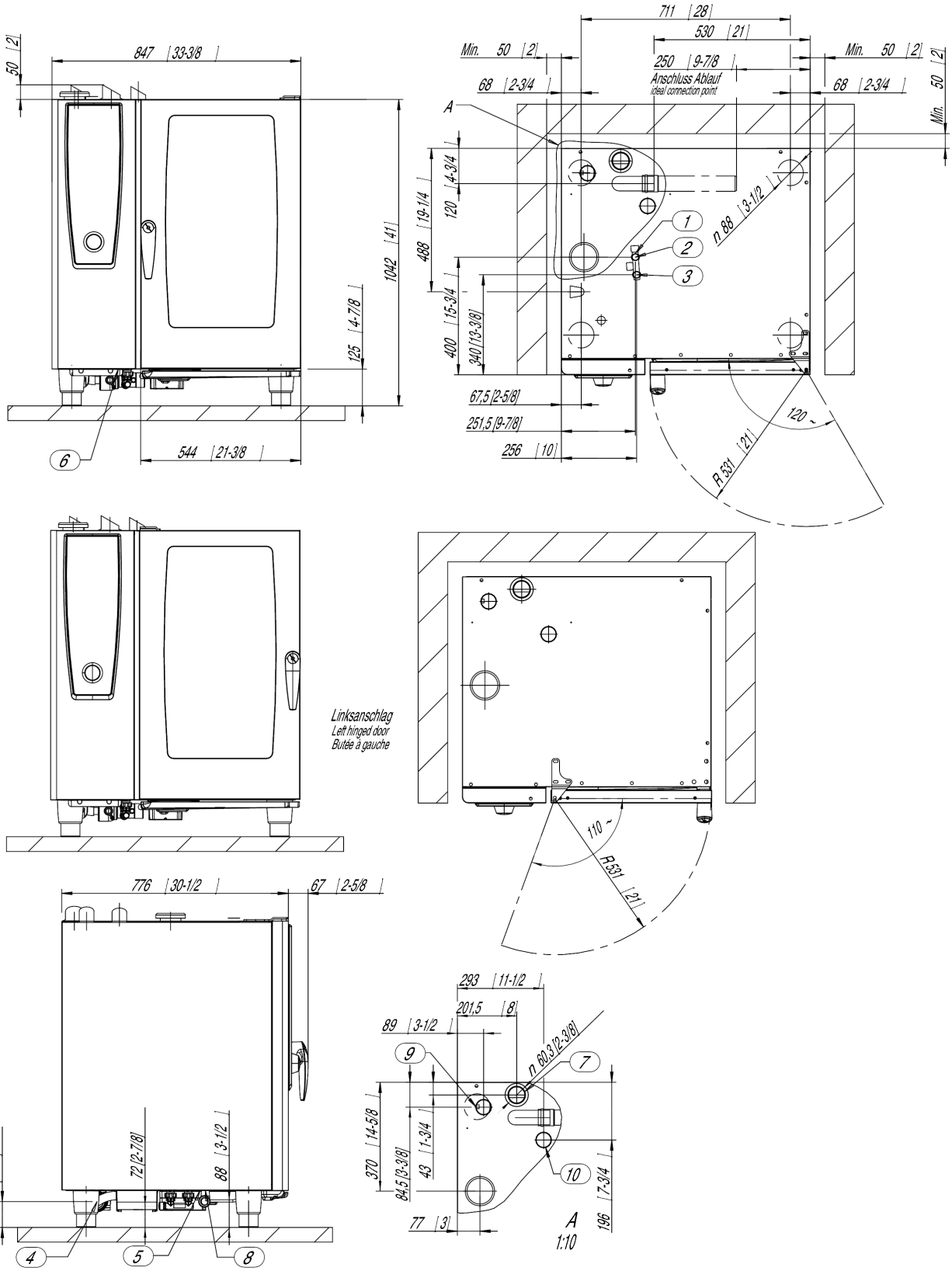
Visit us on the internet: www.rational-online.com

We reserve the right to make technical improvements

Specification/Data sheet

Thu May 18 11:54:44 CEST 2017

CombiMaster® Plus 101 G (10 x 1/1 GN)



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 2 3/8" / 60 mm 8. Gas connection ¾ NPT' 9. Steam burner exhaust pipe 10. Hot-air burner exhaust pipe minimum distance 2" / 50 mm Left side clearance 20" recommended for servicing of unit without the ability to move unit while connected. Measurements in mm (inch)

RATIONAL International AG
Heinrich-Wild-Straße 202
CH-9435 Heerbrugg
Tel.: +41 71 727 9090, Fax: +41 71 727 9080

Visit us on the internet: www.rational-online.com

We reserve the right to make technical improvements

Specification/Data sheet

Thu May 18 11:54:44 CEST 2017

CombiMaster® Plus 101 G (10 x 1/1 GN)

RATIONAL International AG
Heinrich-Wild-Straße 202
CH-9435 Heerbrugg
Tel.: +41 71 727 9090, Fax: +41 71 727 9080

Visit us on the internet: www.rational-online.com

We reserve the right to make technical improvements

Commercial Kitchen Equipment Parts

Find more Rational equipment resources at

parthubz.com/equipment/rational

Need parts or service?

Call 833-700-8006

support@parthubz.com

parthubz.com