

# Specification

## CombiMaster® Plus CMP 201 G (20 x 1/1 GN)

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

- 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
- Maximum rack height 5 ¼ ft. / 1.60 m
- Integral fan impeller brake

### 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
- Mobile oven rack (rail spacing 2 1/2" / 63 mm) with tandem castors, wheel diameter 5" / 125 mm)
- Handle mount for mobile oven rack
- Cooking cabinet door with integral sealing mechanism
- 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

### 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

### Approval/Labels



Planner/Designer:

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### Technical Info

<b>Lengthwise loading for:</b>	1/1, 1/2, 2/3, 1/3, 2/8 GN
<b>Capacity (GN-container/grids):</b>	20 x 1/1 GN
<b>Number of meals per day:</b>	150-300
<b>Width:</b>	879 mm
<b>Depth:</b>	791 mm
<b>Height:</b>	1.782 mm
<b>Weight (net):</b>	284 kg
<b>Weight (gross):</b>	327 kg
<b>Water connection (pressure hose):</b>	3/4" / d 1/2"
<b>Water pressure (flow pressure):</b>	150-600 kPa / 0,15-0,6 Mpa / 1,5 - 6 bar
<b>Water drain:</b>	DN 50 mm

<b>Gas supply/connection:</b>	3/4"
<b>Rated thermal load Liquid gas LPG total:</b>	44 kW
<b>Rated thermal load Liquid gas LPG "Hot-air":</b>	44 kW
<b>Rated thermal load Liquid gas LPG "Steam":</b>	38 kW
<b>Rated thermal load natural gas total:</b>	44 kW
<b>Rated thermal load natural gas "Steam":</b>	38 kW
<b>Rated thermal load natural gas "Hot-air":</b>	44 kW
<b>Required con-nection flow pressure Natural gas H G20:</b>	18-25 mbar

<b>Required con-nection flow pressure Natural gas L G25:</b>	20-30 mbar	
<b>Required con-nection flow pressure Liquid gas G30:</b>	25-57,5 mbar	
<b>Required con-nection flow pressure Liquid gas G31:</b>	25-57,5 mbar	
<b>Connected load electric :</b>	0,95 kW	
<b>Mains connection</b>	<b>Breaker Size / (amp draw)</b>	<b>Cable crossection</b>
1 NAC 230V 50/60Hz	1 x 16 A	3 x 2,5 mm <sup>2</sup>
Other voltage on request!		

### Installation

- Attention: Copper wiring only!
- Recommended left hand clearance for service and maintainance 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
- Sous-Vide core temperature probe
- Interface Ethernet
- Safety door lock
- Externally attached core temperature probe
- Mobile oven rack
- Lockable control panel
- Connection to energy optimising systems + Potential free contact for operation indication included
- Special voltages
- Unit with mobile oven rack for bakers
- Mobile with castors
- Control panel protection

### Accessories

- GN Containers, Trays, Grids
- Thermocover
- Mobile oven rack for bakers
- Ramp for mobile oven rack
- Lamb and suckling pig spit

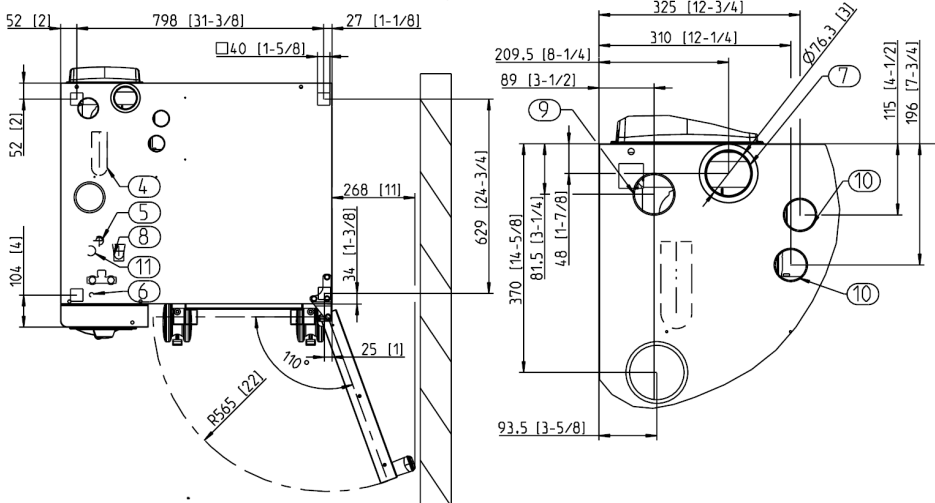
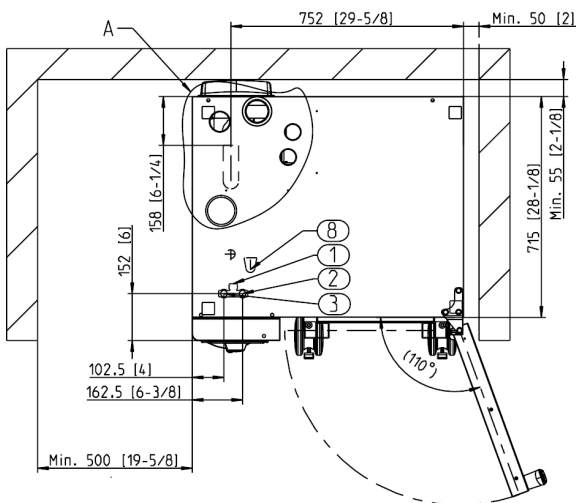
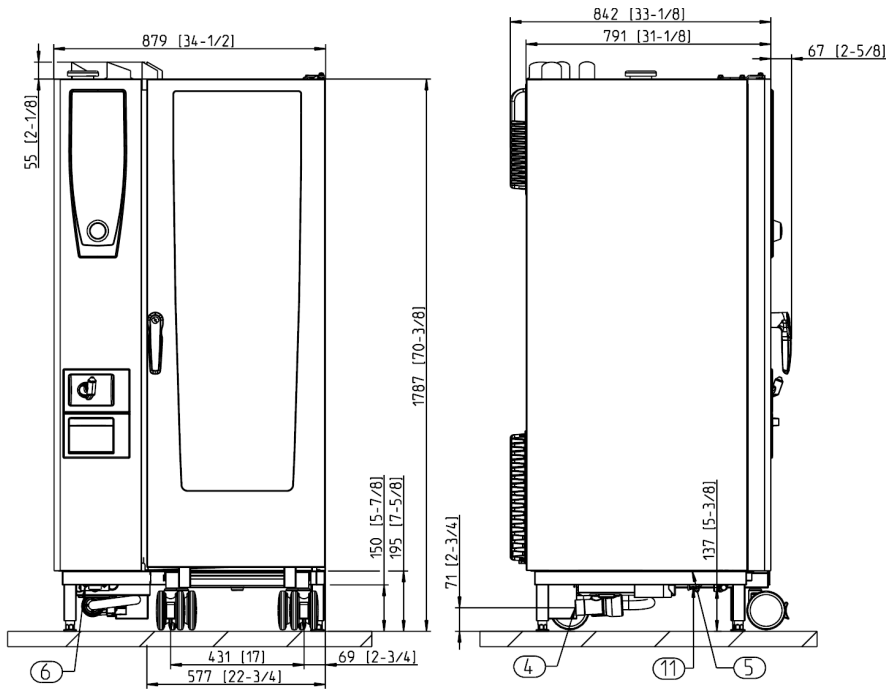
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## CombiMaster® Plus CMP 201 G (20 x 1/1 GN)



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 3" / 78 mm
  8. Gas connection 3/4 NPT
  9. Steam burner exhaust pipe
  10. Hot-air burner exhaust pipe
- Minimum distance 2" / 50 mm Measurements in mm (inch)

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# Specification/Data sheet

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