

CombiMaster® *Plus*

The combi-steamer



RATIONAL – *the chefs' company.*



Maximum possible benefits for our customers: this has been our aim for over 40 years now. It all started with the development of the first combi-steamer, which revolutionized the world of hot food preparation. Since then, we have stayed firmly on the specialization route and concentrated solely on the wishes and needs of our customers. This enables us to find the best solutions for their problems - better than other companies.

We see ourselves primarily as innovative problem solvers for chefs, rather than simply as machine builders. This self-image is also reflected in our development work, where physicists, engineers, food scientists, and chefs use 25 tons of food every year to further advance our competitive edge and increase the variety of applications for our customers.

The result of all of this effort is the CombiMaster® Plus – a tailor-made solution that will make meeting the daily challenges that you encounter in your kitchen mere child's play. From excellent food quality and improved use of raw materials (not to mention low consumption) right through to the time saved, the CombiMaster® Plus sets new standards in terms of performance.

*Our business objective:
To offer maximum customer benefits to commercial
foodservice operations.*





RATIONAL CombiMaster® Plus: in a class of its own.

Cooking demands precision from both the chef and his tools. The new CombiMaster® Plus works precisely in every respect: it offers mature technology and supports the craftsman skills of the individual chef.

It is durable, easy to operate, and offers enticing functions that ensure superior food quality every time: crunchy crackling, succulent roasts, intense aromas, attractive color, and retained vitamins and minerals. This is guaranteed by the precision-controlled cooking cabinet climate and the accurate setting of the temperature, air humidity, air flow, and cooking time.

The primary performance features



> Limitless variety

The CombiMaster® Plus replaces up to 50% of all conventional cooking appliances. You can grill, bake, roast, braise, steam, stew, poach, and much more.

> Unique cooking output

The output of the CombiMaster® Plus allows load sizes to be increased by up to 30% compared to the previous model. Combined with the mature cooking technology, this output guarantees consistent superior food quality.

> Optimum cooking cabinet climate

ClimaPlus® regulates the product-specific climate in the cooking cabinet, ensuring crunchy crackling, crispy breaded coatings, and succulent roasts.

> Extremely simple to use

The rotary knob used to select the functions is simple, totally straightforward, and has proven its worth in harsh kitchen environments.

CombiMaster® Plus – *impressive performance.*

The CombiMaster® Plus sets new standards not just in terms of cost/benefit analysis, but also with respect to effective performance: the energy supplied to the food is measured exactly and can be extremely powerful if required. The sensitive measuring and central control functions ensure a uniform cooking cabinet climate that can be matched specifically to the food. Challenging and sophisticated products, such as pan-fries, gratins, or grilled food items are always successful, even when the unit is fully utilized. This applies rack after rack, piece after piece, and portion after portion. This is the difference that your guests will see, taste, and enjoy.



Pure hygienic fresh steam

The powerful fresh steam generator with its new efficient steam control combines the benefits of cooking in water (specifically in maximum humidity) with those of more gentle steaming. As a result, there are minimal heating times, intense colors, and appetizing flavors – not to mention the retention of vitamins and minerals. Constant steam temperatures at all times and maximum steam saturation guarantee superior food quality. The new steam control ensures that the hygienic fresh steam flows around the food constantly and gently. Not even the most sensitive products will dry out.



Highly effective cooking cabinet dehumidification

The new active cooking cabinet dehumidification quickly and reliably takes effect, whatever the circumstances. This ensures crunchy crackling, crispy breaded coatings, and succulent roasts – even with large quantities.



Dynamic air mixing

The new patented dynamic air mixing combined with the flow optimized shape of the cooking cabinet ensures that the heat is optimally distributed in the cooking cabinet and is used exactly where it is needed. The food is cooked uniformly – from the first rack to the very last.



The top performer



> Dynamic air mixing and new cooking cabinet shape

Combined, these two factors ensure total homogeneous heat distribution. As a result, the food is cooked more uniformly than ever before.

> Active climate management in the cooking cabinet

The most effective dehumidification technology works extremely quickly and even with full loads ensures that roasts and breaded dishes turn out exactly as they should: tender and succulent inside, golden brown and crispy on the outside.

> Efficient hygienic fresh steam generation

The best unit for steaming. The steam saturation is fast, and in particular, remains at the highest possible level. Fish, vegetables, and other sensitive dishes are gently steamed and do not dry out.

CombiMaster[®] Plus – *multitalented.*

The CombiMaster[®] Plus is truly multifunctional and will quickly become the indispensable helper in your kitchen. It has a very modest footprint. What used to need a lot of space, work, and multiple cooking appliances can now be done with just a single unit in less than 10.76 ft² (1 m²).



Steam cooking mode from 85°F to 265°F (30°C to 130°C)

The high-performance fresh steam generator with a new steam control always produces hygienic fresh steam. You can cook without adding water and without waiting for the water to boil. The consistent cooking cabinet temperature and the maximum steam saturation guarantee a uniform and gentle cooking process and this results in the best food quality. Appetizing colors, crunch, and retained nutrients and vitamins are guaranteed, particularly for vegetables. Even sensitive food, such as crème caramel, quiches, fine fish, or mousselines, will succeed with minimal effort – even in large quantities.

Hot air cooking mode from 85°F to 575°F (30°C to 300°C)

The hot air is circulated at high speed and flows around the food from all sides. Proteins sear immediately, so it remains wonderfully succulent on the inside. Constant hot air at up to 575°F is not simply a technical detail; the necessary reserve power is there even for full loads. This is the only way to guarantee succulent browned pan-fries and frozen convenience foods, such as calamari, croquettes, spring rolls, chicken wings, or soft bakery products.

Combination cooking mode from 85°F to 575°F (30°C to 300°C)

Combination mode marries all of the benefits of hot steam, such as short cooking times, minimal cooking losses, and succulence, with the advantages of hot air, which is responsible for creating the intense aroma, appetizing color, and crunchy crackling. This way, you will avoid up to 50% of the normal cooking losses entirely without turning the food and with considerably shorter cooking times.

*Finishing**

Finishing* means the intentional disconnection of production and serving. From side dishes through to the complete menu, with the optimum climate you will heat the food you prepared to perfection in the CombiMaster® Plus – from being chilled to serving temperature very quickly, whether it is on trays, plates, or in containers. You gain flexibility and your guests enjoy the experience more as the food is no longer kept hot for long periods, which results in diminishing quality.

5 air speeds

The CombiMaster® Plus has just the right air speed for every food item – from the most sensitive to more robust dishes. Even soufflés, éclairs, and biscuits are child's play.



ClimaPlus® – it all comes down to the right climate.

Regulating the humidity by basting and adding liquid and/or by fitting or removing covers always has a huge effect on the success of a dish.

Controlling humidity requires attention, time, a lot of experience, and instinctive responses. Today, these laborious procedures can be omitted because the measuring and control center in the CombiMaster® Plus always maintains the humidity in the cooking cabinet precisely within the ideal range. ClimaPlus® translates the experience gained from kitchen practice into intelligent and totally easy to use state-of-the-art technology that guarantees the best food quality every time.





*ClimaPlus® – active climate management
in the cooking cabinet*



- > Sensors constantly measure the humidity in the cooking cabinet and adjust it automatically according to your settings. Humidity is supplied or removed from the cooking cabinet as required. There is no longer any need for time-consuming activities, such as basting or adding liquid.
- > ClimaPlus® can be used both manually and in cooking programs. Of course, you can also change the humidity during the cooking sequence if your experience shows that it is necessary.

*Simple and
effective.*



Self-explanatory symbols

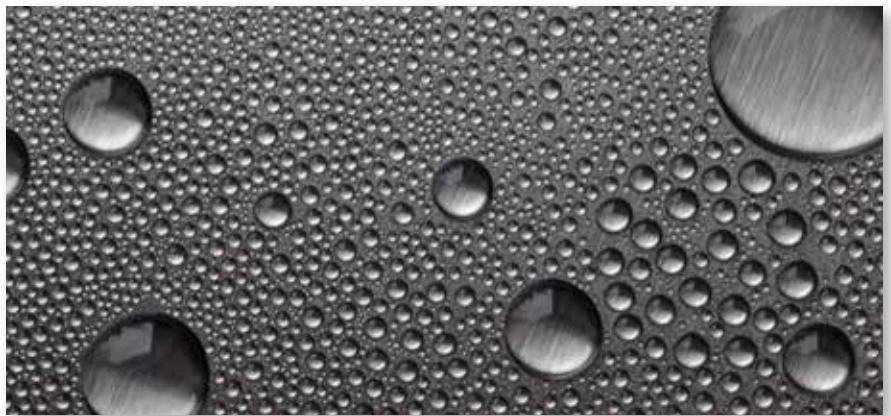
You will be able to use the CombiMaster® Plus effortlessly right from the start. The simple informative symbols are clearly arranged and the rotary knob makes it easier to make accurate settings.

Individually programmable

There are up to 100 program slots, each capable of holding 6 steps for automating individual cooking sequences. This will allow you to carry out cooking sequences with multiple steps easily at the push of a button.

Hygienic cleanliness at the push of a button

The RATIONAL CombiMaster® Plus can be cleaned with minimal effort. You simply spray the cooking cabinet with RATIONAL cleaner and start the cleaning program. Ideally, you should then rinse the cooking cabinet using the hand shower. That's it. Even stubborn dirt does not stand a chance.



whiteefficiency®

sustainable customer benefits.

The CombiMaster® Plus demonstrates how it can significantly increase the efficiency in your kitchen. You do not need to wait for it to amortize – the appliance will give you a return on investment right away. The savings in raw materials, energy, working time, and in investment and space requirements are so high that they exceed the financing costs.

Working with RATIONAL means using less resources and getting more performance. That's efficient. We call it whiteefficiency®.

For us at RATIONAL, whiteefficiency® is a whole new way of thinking, starting right at the beginning of the product cycle in development. We work in close collaboration with universities to find solutions to minimize the corporate carbon footprint. This policy also manifests itself in the company's environmentally certified production, in its low-resource sales logistics, and in the return and recycling of old appliances.

This is how you benefit:

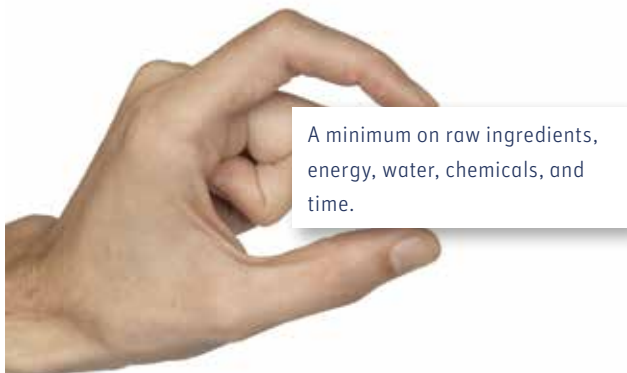
The rewards of whiteefficiency® are most visible in your kitchen.

RATIONAL stands for superior quality, even with large quantities. You, therefore, save on raw ingredients and produce less waste. Our appliances reduce energy, water, and time consumption to a minimum.

RATIONAL also frees up space as you can replace up to 40-50% of all standard cooking appliances. You can replace or reduce the workload of conventional cooking appliances by up to 40-50% on a footprint of less than 10.76 ft² (1 m²). This reduces the overall space required and investment costs.

Above all, the ethos of whiteefficiency® stands for being there for you when you need us. With our ServicePlus package, we will be there for you over the entire service life and without any hidden costs.

You spend:



A minimum on raw ingredients, energy, water, chemicals, and time.

You will get:



Excellent food quality and the widest range of services over the entire service life.

Make money from day one!

Example: A restaurant serving 200 meals per day on average with two CombiMaster® Plus 101 units

Your profit	Amount budgeted per month	Your extra earnings per month	Do the calculation for yourself
Meat Reduced shrinkage on roasting cuts the use of raw materials by up to 10%* on average.	Conventional product input \$2,880 Product input with the CombiMaster® Plus \$2,592	= \$288	
Fat Fat becomes almost superfluous. Your purchasing and disposal costs for fat are reduced by up to 95%*.	Conventional product input \$38.40 Product input with the CombiMaster® Plus \$1.92	= \$36	
Power With short preheating times and modern control technology, consume up to 60% less power (\$0.15 per kWh).	Conventional consumption 6,300 kWh = \$504.60 With the CombiMaster® Plus 2,520 kWh = \$201.60	= \$302	
Working time Savings from preproduction, ease of use, etc.	35 hours fewer x \$15**	= \$525	
Total per month		= \$1,151	
Total per year		= \$13,812	

*Compared to conventional cooking methods

**Compound calculation based on an hourly rate for chefs/cleaning staff



Details make the difference.

Safety



- > **Low rack height for maximum working safety**
RATIONAL sets a standard that leads the way. The topmost rack is 5.25 ft. (1.60 m) high in all unit sizes.
- > **Back-ventilated double glass door with heat-reflecting coating**
The design guarantees a low contact temperature on the outer window and also makes it easy to clean between the windows.
- > **Integral door drip pan**
The door drip pan is drained constantly, even while the door is open, which effectively prevents puddles of water on the floor.

Cooking technology



- > **ClimaPlus®**
The measuring and control center automatically maintain the cooking cabinet climate that you set. This combines with the most effective dehumidification technology, so that you achieve crunchy crackling, crispy breaded coatings, and maximum succulence.
- > **Steam generator**
The generator with new steam regulator constantly delivers 100% hygienic fresh steam for optimum food quality. Maximum steam saturation, even in the low temperature range, prevents the food from sticking or drying out.
- > **New flow technology** **Patent pending**
The totally innovative dynamic air mixing and the special cooking cabinet shape ensure that the heat is uniformly distributed in the cooking cabinet. This is essential to ensure a high level of uniformity, especially with full loads.
- > **Centrifugal grease trap** **Patent**
There is no longer any need to clean and replace conventional grease filters. The automatic separation of grease in the fan impeller keeps the cooking cabinet air clean and guarantees a pure taste experience.

Efficient use of resources



- > **Demand-responsive energy supply**
The entirely newly developed control technology ensures that the food is supplied with the exact amount of energy that it can actually absorb.
- > **Integral sealing mechanism on floor units** *Patent*
Regardless of whether a mobile oven rack is used, the integral sealing mechanism works without an additional sealing plate and allows no steam or energy to escape.
- > **Up to 28% smaller footprint**
The unit's compact dimensions reduce the volume to be heated, and thus power consumption as well. The narrow door opening also ensures a small pivot range, and therefore results in reduced energy losses when opening the cooking cabinet door.
- > **High-performance heat exchanger on gas units** *Patent*
The special design of the heat exchanger makes it extremely efficient. Large smooth surfaces make cleaning much easier. The gas burners were awarded the Innovation prize from the German gas industry for their particularly low emission combustion.

User features



- > **Integral hand shower** *Patent*
The infinitely-variable jet and ergonomic arrangement greatly simplify rough cleaning, deglazing, or adding water. The integral automatic retraction system and automatic water shut-off mechanism offer optimum safety and hygiene conforming to EN 1717 and SVGW standards (Swiss Association for the Gas and Water Industry).
- > **Ease of installation**
No separate funnel is needed thanks to the integral free outlet conforming to EN 1717. SVGW-approved.
- > **Lengthwise loading**
Lengthwise loading means that 1/3 and 2/3 GN containers can be used. The containers are easy to load and unload.
- > **USB port**
The USB port allows you to easily document HACCP data for the past 10 days, upload cooking programs to the unit, and update the CombiMaster® Plus software to incorporate the latest results of RATIONAL's research.

The right unit for every operation:

Whether you prepare thirty or several thousand meals per day, we have the right CombiMaster® Plus unit for you. All are available as either electric or gas models, with identical dimensions, fittings, and output.

There are also a range of special models for ships and prisons, and CombiMaster® Plus units with the integrated fat drain can be adapted perfectly to the conditions specific to your kitchen. In addition to the CombiMaster® Plus, we also recommend our new SelfCookingCenter® 5 Senses, which has a total of twelve versions available. Only the SelfCookingCenter® 5 Senses with iLevelControl, iCookingControl, and Efficient CareControl offers unmatched efficiency, which your kitchen will benefit from. In fact, you will find that your consumption of energy, water, cleaning chemicals, and the time you spend cooking drop off right away.



Units	Model 61	Model 101
Electric + gas		
Capacity	6 x 1/1 GN	10 x 1/1 GN
Number of meals per day	30-80	80-150
Lengthwise loading	1/1, 1/2, 2/3, 1/3, 1/4 GN	1/1, 1/2, 2/3, 1/3, 1/4 GN
Width	33 1/4" (847 mm)	33 1/4" (847 mm)
Depth	30 3/8" (771 mm)	30 3/8" (771 mm)
Height	30 3/4" (782 mm)	41" (1,042 mm)
Water supply	NPS 3/4"	NPS 3/4"
Water drain	2" OD (50 mm)	2" OD (50 mm)
Water pressure	21.75 - 87 psi (1.5 - 6 bar)	21.75 - 87 psi (1.5 - 6 bar)
Electric		
Weight	232 lbs (105.5 kg)	276 lbs (125.5 kg)
Connected load	11.1 kW	19 kW
Fuse	35 A / 40 A	60 A / 75 A
Main connection	3 AC 208 V / 3 AC 240 V	3 AC 208 V / 3 AC 240 V
"Dry Heat" output	10.6 kW	18 kW
"Steam" output	9 kW	18 kW
Gas		
Weight	266 lbs (121 kg)	315.5 lbs (143.5 kg)
Electrical rating	0.4 kW	0.5 kW
Fuse	1 x 15 A	1 x 15 A
Main connection	1 NAC 120 V	1 NAC 120 V
Gas supply/connection	NPS 3/4"	NPS 3/4"
Natural gas/LPG		
Max. rated heat input	49,000 BTU (13 kW)	83,500 BTU (22 kW)
"Dry Heat" output	49,000 BTU (13 kW)	83,500 BTU (22 kW)
"Steam" output	45,000 BTU (12 kW)	75,000 BTU (20 kW)

For further information, please request a copy of our Units and Accessories Catalogue or visit us at www.rationalusa.com.





5 years warranty on steam generator

Model 62

Model 102

Model 201

Model 202

6 x 2/1 GN	10 x 2/1 GN	20 x 1/1 GN	20 x 2/1 GN
60-160	150-300	150-300	300-500
2/1, 1/1 GN	2/1, 1/1 GN	1/1, 1/2, 2/3, 1/3, 1/4 GN	2/1, 1/1 GN
42" (1,069 mm)	42" (1,069 mm)	34 1/2" (879 mm)	42 1/2" (1,084 mm)
38 1/4" (971 mm)	38 1/4" (971 mm)	31 1/8" (791 mm)	39 1/4" (996 mm)
30 3/4" (782 mm)	41" (1,042 mm)	70 1/8" (1,782 mm)	70 1/8" (1,782 mm)
NPS 3/4"	NPS 3/4"	NPS 3/4"	NPS 3/4"
2" OD (50 mm)	2" OD (50 mm)	2" OD (50 mm)	2" OD (50 mm)
21.75 - 87 psi (1.5 - 6 bar)	21.75 - 87 psi (1.5 - 6 bar)	21.75 - 87 psi (1.5 - 6 bar)	21.75 - 87 psi (1.5 - 6 bar)
311.5 lbs (141.5 kg)	365 lbs (166 kg)	570 lbs (259 kg)	743.5 lbs (338 kg)
22.1 kW	37 kW	38 kW	68 kW
70 A / 80 A	125 A / 150 A	175 A / 150 A	200 A / 225 A
3 AC 208 V / 3 AC 240 V	3 AC 208 V / 3 AC 240 V	3 AC 208 V / 3 AC 240 V	3 AC 208 V / 3 AC 240 V
21.6 kW	36 kW	36 kW	66 kW
18 kW	36 kW	36 kW	54 kW
359.5 lbs (153.5 kg)	434.5 lbs (197.5 kg)	633.5 lbs (288 kg)	802 lbs (364.5 kg)
0.77 kW	0.8 kW	0.95 kW	1.6 kW
2 x 15 A	2 x 15 A	1 x 15 A	2 x 15 A
2 AC 208/240 V (1 PH 208/240 V)	2 AC 208/240 V (1 PH 208/240 V)	1 NAC 120 V	2 AC 208/240 V (1 PH 208/240 V)
NPS 3/4"	NPS 3/4"	NPS 3/4"	NPS 3/4"
106,000 BTU (28 kW)	170,000 BTU (45 kW)	167,000 BTU (44 kW)	340,000 BTU (90 kW)
106,000 BTU (28 kW)	170,000 BTU (45 kW)	167,000 BTU (44 kW)	340,000 BTU (90 kW)
79,000 BTU (21 kW)	149,000 BTU (40 kW)	143,000 BTU (38 kW)	191,000 BTU (51 kW)

Functions

- > Combi-steamer with 3 modes: temperature range 85°F - 575°F (30°C - 300°C)
- > ClimaPlus® - humidity measurement, 5-stage setting and regulation

Features

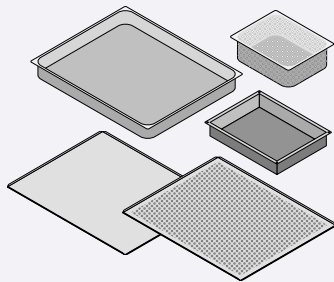
- > Core temperature probe
- > Integrated hand shower with automatic retraction system
- > 100 programs with up to 6 steps
- > 5 air speeds, programmable
- > Cooldown for fast and reliable cooling of the cooking cabinet
- > USB port



kiwa

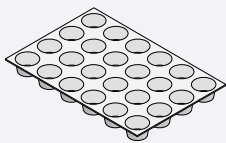


RATIONAL accessories – the perfect compliment.



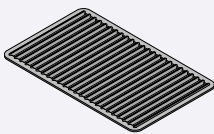
> *Gastronorm containers and grids*

RATIONAL stainless steel containers and grids are available in Gastronorm (GN) sizes 2/1, 1/1, 1/2, and 1/3. For excellent roasting and baking results, there are granite enamelled sheets and aluminium roasting and baking sheets with non-stick coating in GN and bakery standard sizes. For typical baking applications, we recommend the perforated Teflon coated baking trays, which are also available in GN and bakery standard sizes.



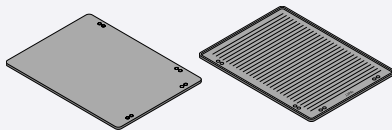
> *RATIONAL muffin and timbale mold*

The highly flexible material totally prevents sticking. The molds are perfect for cooking quiches, bread pudding, a wide range of desserts, poached eggs, and much more.



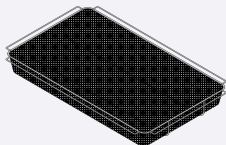
> *RATIONAL CombiGrill® grid*

The CombiGrill® grid also gives you a perfect grilling pattern on pan-fried food, fish, and vegetables. The CombiGrill® grid is extremely durable and will last a very long time. The 3-layer TriLax® coating aids browning and is resistant to heat and alkalis.



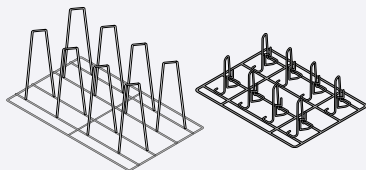
> *RATIONAL grill and pizza tray* **Patent**

The grill and pizza tray allows you to prepare all different types of pizzas, flatbreads, and tarts flambées. The excellent thermal conductivity means that you achieve optimum quality. The reverse side of the tray can also be used to grill vegetables, steaks, or fish, while making the perfect grill marks.



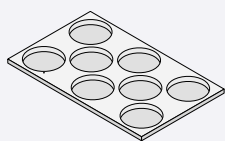
> *RATIONAL CombiFry®* **Patent**

200 portions of french fries without fat in just 15 minutes. The patented CombiFry® now allows large quantities of pre-fried products to be prepared. Completely eliminates the cost of fat purchase, storage, and disposal.



> *Duck superspike and chicken superspike* **Patent**

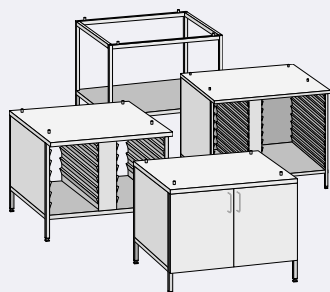
The chickens and ducks are arranged vertically, creating particularly succulent breast meat combined with crispy and uniformly browned skin.



> *Multibaker*

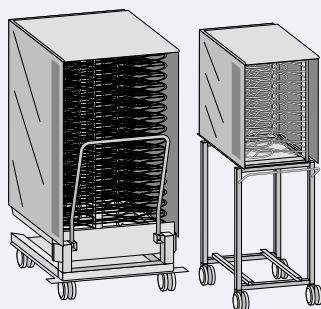
The multibaker is suitable for preparing large quantities of fried eggs, omelettes, rösti, and tortillas. The special Teflon coating prevents the food from sticking.

Original RATIONAL accessories are specially matched to the CombiMaster® Plus. They are extremely durable and thus ideal for daily hard use in the professional kitchen. Special applications, such as preparing pre-fried products, grilling chickens and ducks, and producing whole lambs or suckling pigs are just as successful as steaks or breaded chicken pieces – and with no time-consuming turning.



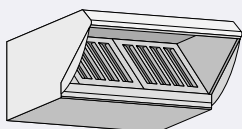
> ***Stands and base cabinets***

There are 4 versions available to offer a sturdy mount for your CombiMaster® Plus tabletop units. All stands and base cabinets conform to the applicable hygiene regulations.



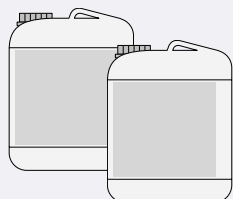
> ***Finishing® system for banquets***

The Finishing® system consists of mobile plate racks and Thermocovers. Up to 120 plates up to 12 13/64" (31 cm) in diameter can be stored ready for Finishing® in the mobile plate racks. The RATIONAL Thermocover also makes up for standing times between Finishing® and service of up to 20 minutes.



> ***UltraVent®***

The condensation technology in the UltraVent® absorbs and dissipates steam. There is no need for complicated and expensive installations to remove exhaust air. Installation is simple and it can be retrofitted at any time. There is no need for a connection to the outside.



> ***RATIONAL special cleaner and grill cleaner***

Only original RATIONAL products are specially developed, tailored, and approved for optimum cleaning success. The grill cleaner eliminates particularly stubborn soiling of the type that can occur with applications involving temperatures above 392°F (200°C).

RATIONAL – *always there for you.*



Advice and design

We will be happy to advise you on solutions to the particular challenges you face in your kitchen. We will also provide free design suggestions for your new or remodeled kitchen.

Test and buy

If you would like to try out the CombiMaster® Plus under real conditions in your kitchen, our sales staff can make the necessary arrangements for you. We look forward to receiving your call.

Installation

The CombiMaster® Plus is easy to install. Our comprehensive network of RATIONAL SERVICE-PARTNERS will provide rapid expert installation. We also offer a range of installation solutions for special structural conditions.

Free instruction for your unit

If necessary, one of our experienced RATIONAL chefs can provide one-to-one instruction in your own kitchen.

Chef©Line®

Friendly help from one chef to another. If you have any application questions, you can call upon the experience of our RATIONAL chefs 365 days a year. They will talk to you and quickly provide uncomplicated, but technical advice and the tried and tested tips that you need.

ClubRATIONAL

Visit the industry's unique knowledge and communication portal, which has several exciting and useful services. Share your firsthand knowledge and experience with other colleagues and benefit from the free update service for your CombiMaster® Plus.

RATIONAL SERVICE-PARTNERS

Never far away, always there for you. The comprehensive network of qualified and committed RATIONAL SERVICE-PARTNERS offers you reliable and rapid help on all technical problems, including guaranteed delivery of spare parts, technical hotline, and emergency coverage after normal business hours and weekends. Please contact your RATIONAL SERVICE-PARTNER or call our 24/7 hotline at 866-891-3528.



The proof is in the pudding.



Your trial run with our units: *RATIONAL CookingLive*

Experience the power of our units for yourself. Just give it a try. Why not attend one of our no obligation free events at a location near you and cook together with our chefs?

Experience shows that there is a lot of demand for these seminars, so we recommend that you register early. If you would like to learn more about upcoming events near you, please contact us at 888-320-7274. We look forward to speaking with you.



For further information, please contact us at 888-320-7274 or visit our website at www.rationalusa.com.

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