

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 revolutionised the world of hot food preparation. Since then we have stayed firmly on the specialisation route, and concentrated solely on the wishes and needs of our customers. This enables us to find the best solutions to their problems - better than other companies.

Another reason can be found in the way we view ourselves. 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 tonnes of food every year to further advance our innovative edge and increase the variety of applications for our customers.

The result of all 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

We offer maximum possible benefits to people who prepare hot food in large-scale and commercial kitchens.





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's skills of the individual chef.

It is rugged, easy to operate and offers enticing functions that ensure the highest possible food quality every time: crunchy crackling, succulent roasts, intense aromas, attractive colours and retained vitamins and minerals. This is guaranteed by the precision controlled cooking cabinet climate and the accurate setting of 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, much more in it.
- > *Unique cooking output*
The output of the CombiMaster® Plus allows load sizes to be increased by up to 30 % compared to previous model. Combined with the mature cooking technology, this output guarantees consistently excellent food quality.
- > *Optimum cooking cabinet climate*
ClimaPlus® regulates the product specific climate in the cooking cabinet, ensuring crunchy crackling, crisp breaded coatings and succulent roasts.
- > *Extremely simple to use*
The rotary knob used to select the functions is simple, 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 metered exactly, and can be extremely powerful if required. The sensitive measuring and control central functions ensure a uniform cooking cabinet climate that can be matched individually to the food. Thus challenging and sophisticated products such as pan-fries, gratins or grilled food are always successful, even when the unit is fully utilised. 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. Minimal heating times, intense colours and appetising flavours. Not to mention the retention of vitamins and minerals. Constant steam temperatures at all times and maximum steam saturation guarantee the best 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 humidification

The new, active cooking cabinet humidification 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-optimised 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 totally 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 particularly fast and, in particular, remains constantly 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 multitalented, and will quickly become the indispensable helper in your kitchen. It has a very modest footprint. What used to need lots of space, work and multiple cooking appliances can now be done with just a single unit in less than 1 m².



Steam cooking mode from 30 °C to 130 °C

The high performance fresh steam generator with new steam control always produces hygienic fresh steam. You can cook without adding water and without waiting for the water to boil. The constant cooking cabinet temperature and the maximum steam saturation guarantee a uniform and very gentle cooking process, and thus the best food quality. Appetising colours, bite 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 30 °C to 300 °C

The hot air circulated at high speed flows around the food from all sides. The meat protein sets immediately, so it remains wonderfully succulent on the inside. Constant hot air at up to 300 °C 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, frozen convenience foods such as calamari, croquettes, spring rolls and chicken wings, or soft bakery products.

Combination cooking mode from 30 °C to 300 °C

Combination mode marries all the benefits of the hot steam, such as short cooking time, minimal cooking losses, succulence, with the advantages of hot air, which is responsible for creating the intense aroma, appetising colour and crunchy crackling. In this way you will avoid up to 50 % of the normal cooking losses, 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 and then chilled up 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, thus losing quality.

5 air speeds

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

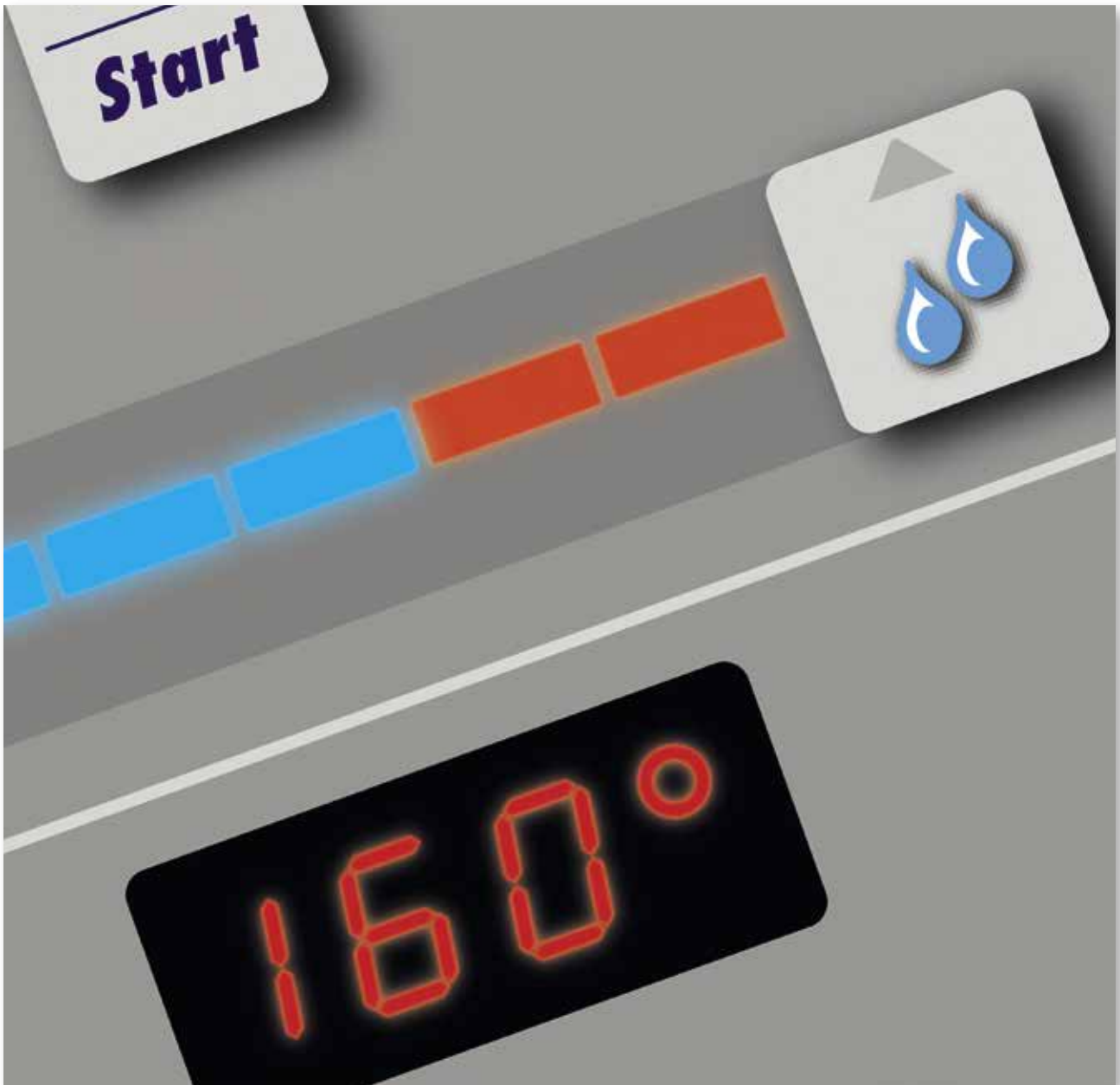


ClimaPlus® – it all comes down to the right climate.

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

Controlling humidity requires attention and time, and lots of experience and instinctive responses. Today these laborious procedures can be omitted because the measuring and control centre 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 fully 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 as it is so self-explanatory. The simple, informative symbols are clearly arranged and the proven rotary knob makes it easier to make accurate settings.

Individually programmable

There are up to 100 program slots, each with up to 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 intervention. 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. And that's it. Even stubborn dirt has no chance.



whiteefficiency®

Sustainable customer benefits.

The CombiMaster® Plus significantly and demonstrably increases the efficiency of your kitchen. You will not have to wait for the return on your investment – the appliance will start to pay for itself straight away. The savings in raw materials, energy, working time and in investments 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 the development. We work in close collaboration with universities to find solutions to minimise the corporate carbon footprint. This policy also manifests itself in the company's environmentally certified production, our 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.

“because” RATIONAL stands for top 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 40-50% of all standard cooking appliances.

You can replace or reduce the workload of conventional cooking appliances by 40 to 50 % on a footprint of less than 1 m². This reduces the overall space required and therefore investment costs.

The ethos of whiteefficiency® is above all to be there for you when you need us. With our ServicePlus package, we'll be there for you over the entire service life and without any hidden costs.

You spend:



You will get:



Make money from day one!

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

<i>Your profit</i>	<i>Amount budgeted per month</i>	<i>Your extra earnings per month</i>	<i>Do the calculation for yourself</i>
<p>Meat Reduced shrinkage on roasting cuts the use of raw materials by up to 10 %*.</p>	<p>Conventional product input 7.680 € Product input with CombiMaster® Plus 6.912 €</p>	= 768 €	
<p>Fat Fat becomes almost superfluous. Your purchasing and disposal costs for fat are reduced by up to 95 %*.</p>	<p>Conventional product input 96 € Product input with CombiMaster® Plus 4,80 €</p>	= 91 €	
<p>Power With short pre-heating times and modern control technology, your energy costs are reduced by up to 60% (0,18 € per kWh).</p>	<p>Conventional consumption 6,300 kWh = 1.134 € with CombiMaster® Plus 2,520 kWh = 453,60 €</p>	= 680 €	
<p>Working time Savings from preproduction, ease of use, etc.</p>	35 hours fewer x 23 € hourly rate**	= 805 €	
Your extra earnings per month		= 2.344 €	
Your extra earnings per year		= 28.128 €	

* 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 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 centre automatically maintains 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 sticking or drying out.
- > **New flow technology** *Patent applied for*
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, even 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 exactly the 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.
- > **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 thus 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 need:

Whether you prepare thirty or several thousand meals per day, we have exactly the right size of 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 integrated fat drain that 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® with iLevelControl, iCookingControl and Efficient CareControl offers the level of potential efficiency that will raise your kitchen practice to an unbeatable level. 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 and 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, 2/8 GN	1/1, 1/2, 2/3, 1/3, 2/8 GN
Width	847 mm	847 mm
Depth	771 mm	771 mm
Height	782 mm	1.042 mm
Water inlet	R 3/4"	R 3/4"
Water outlet	DN 50	DN 50
Water pressure	150-600 kPa or 0,15-0,6 Mpa	150-600 kPa or 0,15-0,6 Mpa
Electric		
Weight	99 kg	124,5 kg
Connected load	11 kW	18,6 kW
Fuse	3 x 16 A	3 x 32 A
Mains connection	3 NAC 400 V	3 NAC 400 V
"Dry Heat" output	10,3 kW	18 kW
"Steam" output	9 kW	18 kW
Gas		
Weight	121 kg	148 kg
Height including draft diverter	1,012 mm	1,272 mm
Electrical rating	0,3 kW	0,39 kW
Fuse	1 x 16 A	1 x 16 A
Mains connection	1 NAC 230 V	1 NAC 230 V
Gas supply / connection	R 3/4"	R 3/4"
Natural gas/Liquid gas 3B/P		
Max. nominal thermal load	13 kW/14 kW	22 kW/24 kW
"Dry Heat" output	13 kW/14 kW	22 kW/24 kW
"Steam" output	12 kW/13 kW	20 kW/22 kW

For further information, please request a copy of our unit and accessory catalogue or visit us on the Internet at www.rational-online.com.





Model 62

Model 102

Model 201

Model 202

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, 2/8 GN	2/1, 1/1 GN
1.069 mm	1.069 mm	879 mm	1.084 mm
971 mm	971 mm	791 mm	996 mm
782 mm	1.042 mm	1.782 mm	1.782 mm
R 3/4"	R 3/4"	R 3/4"	R 3/4"
DN 50	DN 50	DN 50	DN 50
150-600 kPa or 0,15-0,6 Mpa	150-600 kPa or 0,15-0,6 Mpa	150-600 kPa or 0,15-0,6 Mpa	150-600 kPa or 0,15-0,6 Mpa
133 kg	175,5 kg	251,5 kg	326 kg
22,3 kW	36,7 kW	37 kW	65,5 kW
3 x 32 A	3 x 63 A	3 x 63 A	3 x 100 A
3 NAC 400 V	3 NAC 400 V	3 NAC 400 V	3 NAC 400 V
21,8 kW	36 kW	36 kW	64,2 kW
18 kW	36 kW	36 kW	54 kW
158,5 kg	189,5 kg	261 kg	369,5 kg
1,087 mm	1,347 mm	2,087 mm	2,087 mm
0,4 kW	0,6 kW	0,7 kW	1,1 kW
1 x 16 A	1 x 16 A	1 x 16 A	1 x 16 A
1 NAC 230 V	1 NAC 230 V	1 NAC 230 V	1 NAC 230 V
R 3/4"	R 3/4"	R 3/4"	R 3/4"
28 kW/31 kW	45 kW/50 kW	44 kW/48 kW	90 kW/100 kW
28 kW/31 kW	45 kW/50 kW	44 kW/48 kW	90 kW/100 kW
21 kW/23 kW	40 kW/44 kW	38 kW/40 kW	51 kW/56 kW

Functions

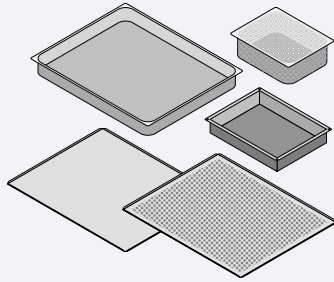
- > Combi-Steamer mode with 3 modes: Temperature range 30 °C to 300 °C
- > ClimaPlus® – humidity measurement, 5-stage setting and regulation

Features

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

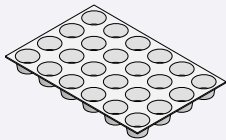


RATIONAL accessories – the perfect complement.



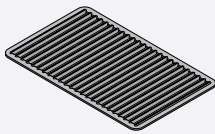
> *Gastronorm containers and grids*

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.



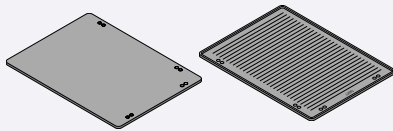
> *RATIONAL muffin and timbale mould*

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



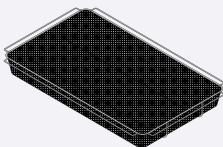
> *RATIONAL CombiGrill® grid*

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



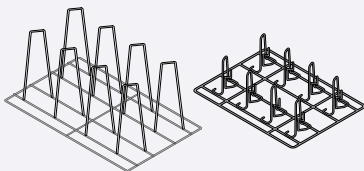
> *RATIONAL grill and pizza tray Patent*

The grill and pizza tray allows you to prepare all different types of pizza, flatbreads and tartes flambées. The excellent thermal conductivity means that you achieve optimum quality. The reverse of the tray can also be used to grill vegetables, steaks or fish – with the perfect grill pattern.



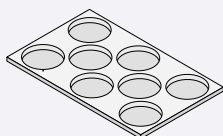
> *RATIONAL CombiFry® Patent*

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



> *Duck superspike and chicken superspike Patent*

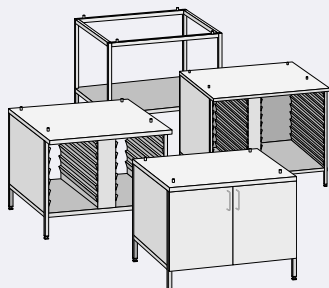
The chickens and ducks are arranged vertically, creating particularly succulent breast meat combined with crispy and uniformly browned skin.



> *Multibaker*

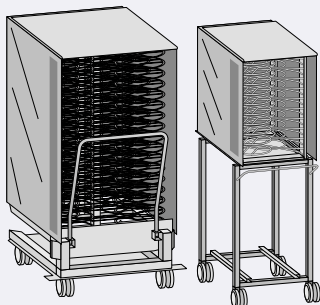
The multibaker is suitable for preparing large quantities of fried eggs, omelettes, rösti and tortillas. The special Teflon coating prevents the food from sticking.

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



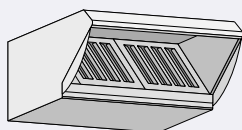
> **Stands and base cabinets**

There are 4 versions available to offer a sturdy mount for your CombiMaster® Plus table-top 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 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.

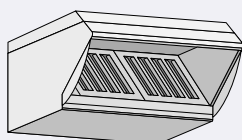


> **UltraVent®**

The condensation technology in 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.

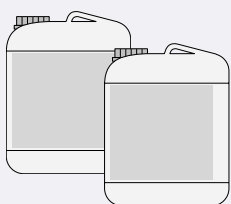
> **Odour extractor hood**

Steam is automatically fan-extracted when the cabinet door is opened (no condensation engineering). Installation is simple and it can be retrofitted at any time. A connection to the outside is needed.



> **UltraVent® Plus**

In addition to the UltraVent® condensation technology there is also UltraVent® Plus, which is equipped with special filters. This prevents both vapours and the lingering smoke that builds up while grilling and roasting. RATIONAL units can thus be installed even in critical locations, such as front shop-front areas.



> **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 200 °C.

RATIONAL – *always there for you.*



Advice and design

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

Unit trials

If you would like to try out the CombiMaster® Plus under real conditions, 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

If necessary, one of our experienced RATIONAL master chefs can provide one-to-one instruction.



Chef@Line®

Friendly help from one chef to another. If you have any application questions, you can call upon the experience of our RATIONAL master 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 with lots of exciting and useful services. Share your first-hand 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 at weekends.



Return and recycling

The end is not really an end. Our CombiMaster® Plus units are high-grade recyclables. We recover all old units free of charge and return them to the resource cycle. That does not mean the end of them; not least because the majority of our customers only part with their old units in order to buy new ones.

The proof of the pudding is in the eating.



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 in a location near you and cook together with our master chefs?

Experience shows that there is a lot of demand for these seminars, so we recommend that you register early.
Contact us for a list of dates. www.rational-online.com



For further information, please request a copy of our customer focus technical descriptions for the catering industry, corporate catering or bakers, butchers and fast food and our unit and accessory catalogues, or visit us on the Internet at www.rational-online.com.

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