

RATIONAL

CombiMaster



100°C



180°C



Five cooking modes selected using only one knob



Moist Heat at 100 °C

Moist Heat mode is ideal for blanching, boiling, steaming, simmering and soaking. The powerful fresh steam generator constantly produces hygienic fresh steam – and with extremely short heating-up times. The constant cooking cabinet temperature and maximum possible steam saturation ensure an even, very gentle cooking process, thus guaranteeing appetising colour, firm bite and the conservation of important nutrients. There is absolutely no taste transfer, even when widely differing products are loaded at the same time.



Dry Heat 30 °C-300 °C

Dry heat is best suited to roasting, grilling, gratinating or baking. You can cook tender fillets, crispy cutlets and even light bakery products with an evenness which sets new standards. At the same time the temperature range up to 300 °C gives you the necessary reserve power, particularly for the preparation of frozen convenience foods.



Combination 30 °C-300 °C

The combination of Moist Heat and Dry Heat prevents food drying out, minimises cooking shrinkage and at the same time ensures even browning. You get up to 50 % less cooking shrinkage compared with traditional cooking methods, with considerably shorter cooking times. You use the combination of Moist Heat and Dry Heat for roasting, stewing, braising and glazing. Even dense-textured vegetables like carrots can be force-steamed at 130 °C.



Vario-Steam 30 °C-99 °C

Gentle cooking below 100 °C with maximum steam saturation. Effortlessly successful, even for large quantities of extremely sensitive foods such as crème caramel, vegetable flans, delicate fish or mousselines. The cabinet temperature is maintained to within one degree accuracy, important for perfect food quality, excellent consistency, and for conserving the intrinsic taste of the food. Vario-Steam is the cooking mode for poaching, simmering, scalding and even vacuum cooking.



Finishing-Function

Today it is standard practice to keep food warm. This frequently leads to loss of quality, with unwanted cell fusion being the inevitable consequence. Finishing with the CombiMaster does away once and for all with the need to keep food hot. Finishing allows you to prepare food to perfection in a relaxed, stress-free atmosphere – whether it's 1, 5, 20 or several thousand meals. You start with the mise en place of all the requisite products whenever you have the time. Shortly before serving Finishing finishes the food off to your requirements.



Core temperature probe

Spot on cooking. Using the core temperature probe eliminates overcooking, significantly reduces cooking shrinkage. The CombiMaster switches off automatically after reaching the core temperature.



Cool down

The Cool down Function ensures fast, gentle cooling of the cooking cabinet.

RATIONAL Combi-Duo – double the flexibility with no extra space

Simply combining two table-top CombiMasters or one CombiMaster with one table-top SelfCooking Center® one above the other opens up tremendous additional potential, especially if space is at a premium in your kitchen.

You will be able to work simultaneously in different modes with no need for extra space – giving you maximum flexibility. For instance, you can produce your roasts automatically in the bottom CombiMaster and in parallel can steam the vegetables for your side dishes in the top one.

For your safety the maximum rack height in the Combi-Duo is only 1.60 m (5' 3").

The right combination for every kitchen



The "Minis" among professionals in gas or electric

Gas and electric RATIONAL CombiMasters have absolutely identical dimensions, features and performance.

Special versions are available for ships and prisons. Please use the enclosed reply card to send for our special brochure.

Technical data for electric and gas

Models CombiMaster	61	62	101	102	201	202
Capacity:	6 x 1/1 GN	6 x 2/1 GN	10 x 1/1 GN	10 x 2/1 GN	20 x 1/1 GN	20 x 2/1 GN
Number of meals per day:	30-80	60-160	80-150	150-300	150-300	300-500
Lengthwise loading for	1/1, 1/2, 2/3, 1/3, 2/8 GN	2/1, 1/1 GN	1/1, 1/2, 2/3, 1/3, 2/8 GN	2/1, 1/1 GN	1/1, 1/2, 2/3, 1/3, 2/8 GN	2/1, 1/1 GN
Width:	847 mm (33 1/4")	1,069 mm (42")	847 mm (33 1/4")	1,069 mm (42")	879 mm (34 1/2")	1,084 mm (42 1/2")
Depth:	771 mm (30 3/8")	971 mm (30 3/8")	771 mm (30 3/8")	971 mm (38 1/4")	791 mm (31 1/8")	996 mm (39 2/8")
Height:	757 mm (29 3/4")	757 mm (29 3/4")	1,017 mm (40")	1,017 mm (40")	1,782 mm (70 1/8")	1,782 mm (70 1/8")
Water supply:	R 3/4"	R 3/4"	R 3/4"	R 3/4"	R 3/4"	R 3/4"
Water drain:	DN 50	DN 50	DN 50	DN 50	DN 50	DN 50
Water pressure:	in each case 150-600 kPa or 0.15-0.6 Mpa					
Electric						
Weight:	99 kg	133 kg	124.5 kg	175.5 kg	251.5 kg	326 kg
Connected load:	10 kW	21 kW	19 kW	37 kW	37 kW	62 kW
Fuse protection:	3 x 16 A	3 x 32 A	3 x 32 A	3 x 63 A	3 x 63 A	3 x 100 A
Mains connection:	3 NAC 400 V	3 NAC 400 V	3 NAC 400 V	3 NAC 400 V	3 NAC 400 V	3NAC 400 V
"Hot Air" connection:	9 kW	20 kW	18 kW	36 kW	36 kW	60 kW
"Steam" connection:	9 kW	18 kW	18 kW	36 kW	36 kW	54 kW
Gas						
Weight:	121 kg	158,5 kg	148 kg	189,5 kg	261 kg	369,5 kg
Height incl. gas draft diverter:	996 mm	996 mm	1,256 mm	1,256 mm	2,021 mm	2,021 mm
Connected electric load:	0.3 kW	0.4 kW	0.39 kW	0.6 kW	0.7 kW	1.1 kW
Fuse protection:	1 x 16 A	1 x 16 A	1 x 16 A	1 x 16 A	1 x 16 A	1 x 16 A
Mains connection:	1 NAC 230 V	1 NAC 230 V	1 NAC 230 V	1 NAC 230 V	1 NAC 230 V	1NAC 230 V
Gas supply/connection:	R 3/4"	R 3/4"	R 3/4"	R 3/4"	R 3/4"	R 3/4"
Natural gas/Liquid gas LPG						
Max. rated thermal load:	11 kW/12 kW	21.5 kW/23 kW	21.5 kW/23 kW	32 kW/34 kW	43 kW/46 kW	64 kW/67 kW
"Hot air" connection:	11 kW/12 kW	21.5 kW/23 kW	21.5 kW/23 kW	32 kW/34 kW	43 kW/46 kW	64 kW/67 kW
"Steam" connection:	11 kW/12 kW	20 kW/21 kW	20 kW/21 kW	32 kW/34 kW	32 kW/33.5 kW	51 kW/53 kW

