

The CombiMaster® Plus.





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 your 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 benefits to those preparing hot food in large and commercial kitchens.

RATIONAL CombiMaster® Plus:

In a class of its own.

Cooking demands precision. From both the chef and his tools. The CombiMaster® Plus works precisely in every respect; it offers sophisticated 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; crispy crusts, 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:

> Unlimited 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 performance

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

> Optimum cooking cabinet climate

ClimaPlus® regulates the climate specific to the product in the cooking cabinet, ensuring crispy crusts, crunchy breading and juicy roasts.

> Easy to operate

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 the cost-benefit ratio, 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 tray after tray, piece after piece and portion after portion. This is the difference that your customers 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 regulation ensures that the hygienic fresh steam gently circulates all around the food. Not even the most delicate 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 crispy crusts, crunchy 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 tray 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 – Multi-talented.

The CombiMaster® Plus is truly multi-talented, 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 on 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 goods.

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 crispy crusts. 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 conscious separation of production and service. 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 customers enjoy the experience more as the food is no longer kept hot for long periods, thus losing quality.

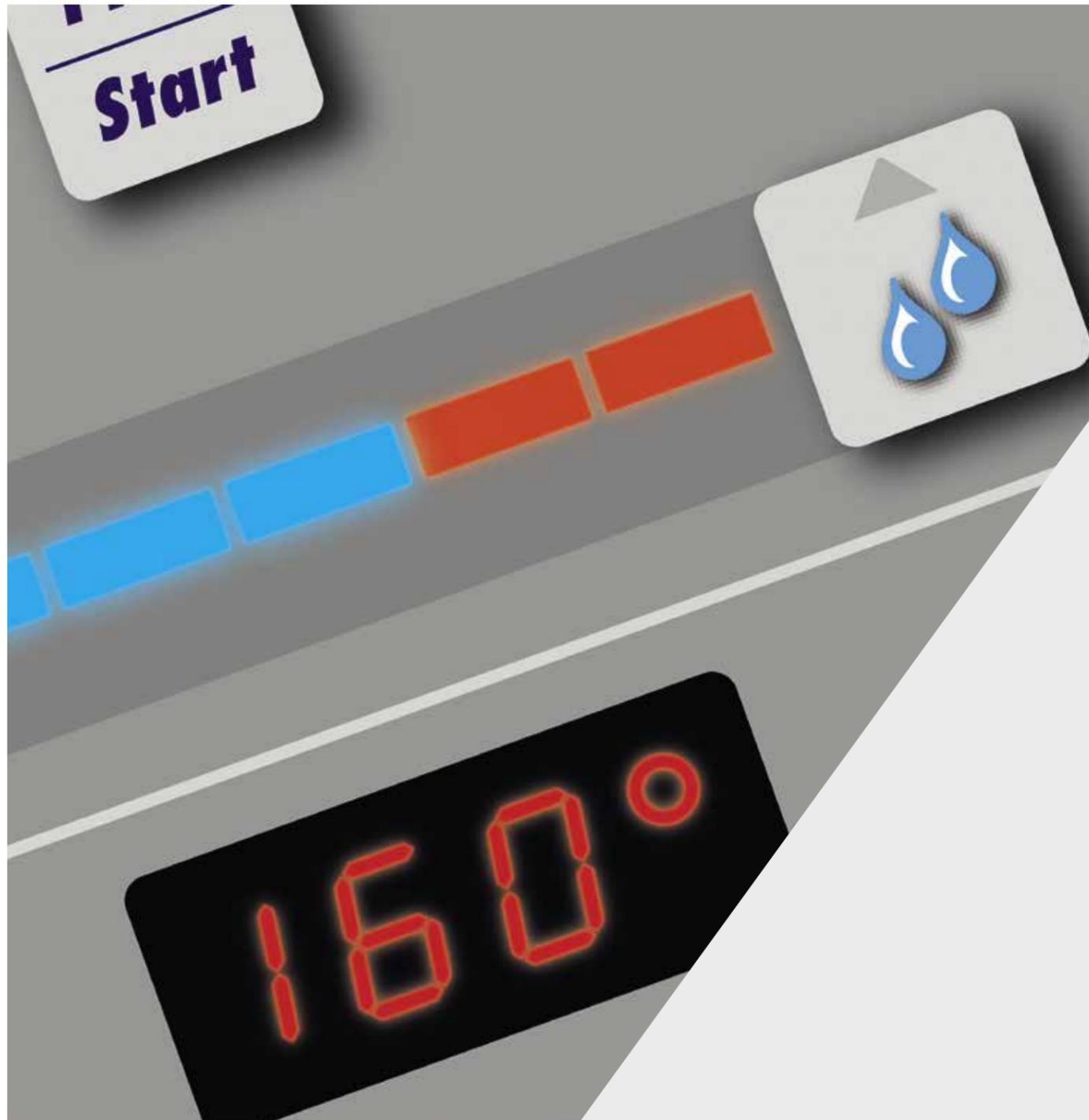
5 air speeds

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 sponge become easy.



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 programmes. Of course, you can also change the humidity during the cooking process if your experience shows that it is necessary.



Working effectively.

User-friendly.

Easy to clean.

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 tried and tested rotary knob makes it easier to make accurate settings.

Customisable

There are up to 100 program slots, each with up to 6 steps, for automating individual cooking processes. This will allow you to easily carry out cooking processes with multiple steps 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 programme. Ideally you should then rinse the cooking cabinet using the hand shower -and that's it. Even stubborn dirt has no chance.



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.



Make money from day one.

whiteefficiency®.

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 capital 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:
a minimum of raw ingredients, energy, water, chemicals and time.

You will get:
excellent food quality and the widest range of services over the entire service life.

Example: A company 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 roasting shrinkage cuts the use of raw materials by up to 10%.*	Cost of goods conventionally € 5,760 Cost of goods with CombiMaster® Plus € 5,184	= € 576	
Fat			
Fat becomes almost superfluous. Your purchasing and disposal costs for fat are reduced by up to 95%.*	Cost of goods conventionally € 120 Cost of goods with CombiMaster® Plus € 6.00	= € 114	
Power			
With short pre-heating times and modern control technology, your energy costs are reduced by up to 60% (€ 0.20 per kWh).	Consumption conventionally 6,300 kWh = € 1,260 with CombiMaster® Plus 2,520 kWh = € 504	= € 756	
Working time			
Savings from preproduction, ease of use, etc.	35 hours less x € 12**	= € 420	
Your extra earnings per month		= € 1,866	
Your extra earnings per year		= € 22,392	

* Compared to conventional cooking methods. **Compound calculation based on an hourly rate for chefs/cleaning staff.

Technology that does more.

Because details make the difference.



Safety

- > **Low tray height for maximum working safety**
RATIONAL sets a standard that leads the way. The topmost tray is 1.60 m high in all unit sizes.
- > **Back-ventilated double-glazed door with heat-reflecting coating**
The design guarantees a low contact temperature on the outer panel, and also makes it easy to clean between the panels.
- > **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 crispy crusts, 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 extraction system** **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 rack is used, the integral sealing mechanism works without an additional sealing plate and allows no steam or energy to escape.
- > **28% less space required**
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** **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 strength 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 10 days' worth of HACCP data, upload cooking programmes 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 power.

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 SelfCookingCenter®, which has a total of thirteen 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.

Functions:

- > Combi-Steamer mode with 3 modes: temperature range 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
- > Cool down for fast and reliable cooling of the cooking cabinet
- > USB interface

2 year warranty

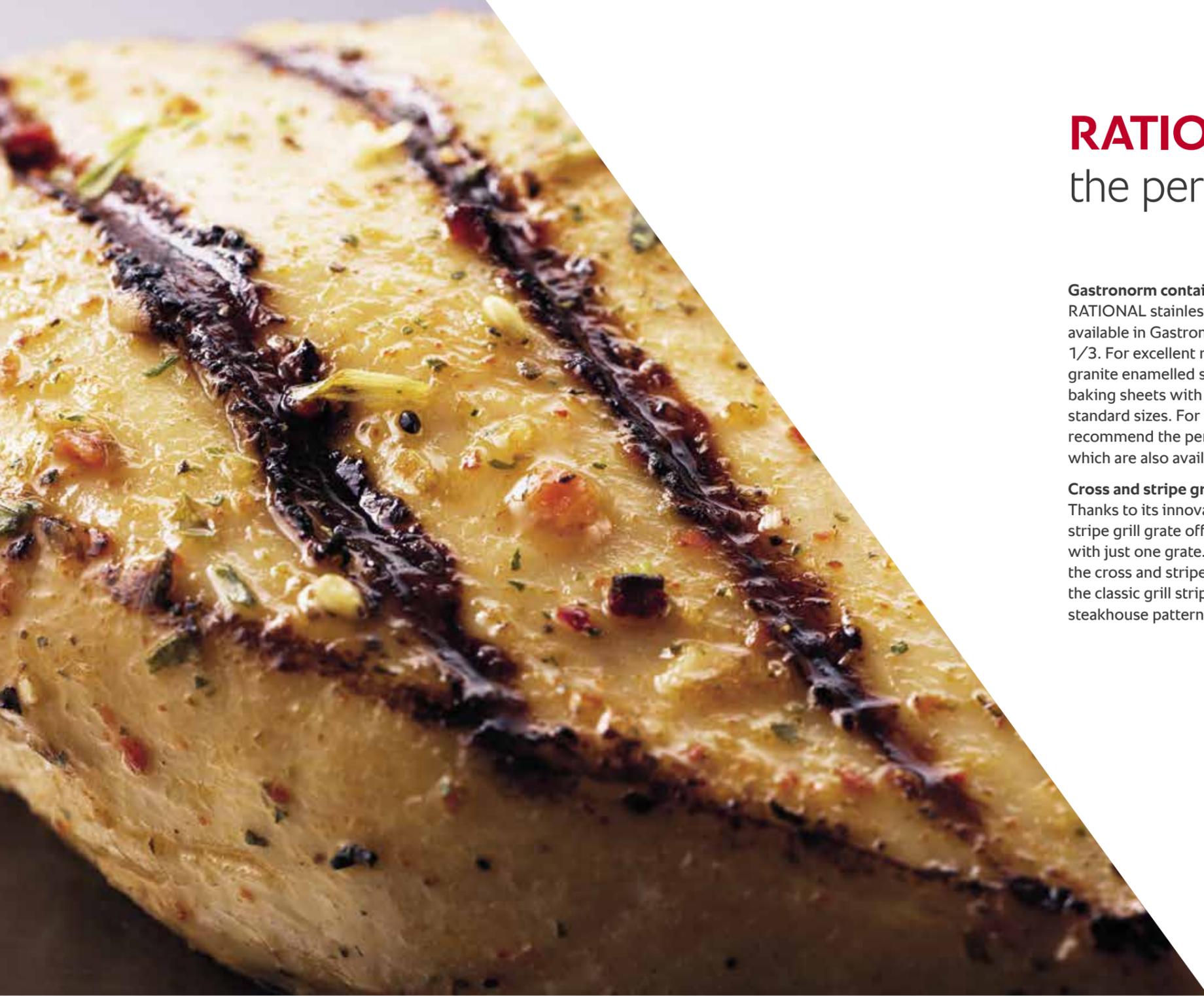


Internationally tested



Appliances	Model 61	Model 101	Model 62	Model 102	Model 201	Model 202
Electric and Gas						
Capacity	6 x 1/1 GN	10 x 1/1 GN	6 x 2/1 GN	10 x 2/1 GN	20 x 1/1 GN	20 x 2/1 GN
Number of meals per day	30-100	80-150	60-160	150-300	150-300	300-500
Lengthwise loading	1/1, 1/2, 2/3, 1/3, 2/8 GN	1/1, 1/2, 2/3, 1/3, 2/8 GN	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
Width	847 mm	847 mm	1,069 mm	1,069 mm	879 mm	1,084 mm
Depth	771 mm	771 mm	971 mm	971 mm	791 mm	996 mm
Height	782 mm	1,042 mm	782 mm	1,042 mm	1,782 mm	1,782 mm
Water inlet	R 3/4"					
Water outlet	DN 50					
Water pressure	150-600 kPa or 0.15-0.6 Mpa					
Electric						
Weight	105.5 kg	141.5 kg	125.5 kg	166 kg	259 kg	338 kg
Connected load	11 kW	18.6 kW	22.3 kW	36.7 kW	37 kW	65.5 kW
Fuse	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					
"Dry Heat" output	10.3 kW	18 kW	21.8 kW	36 kW	36 kW	64.2 kW
"Steam" output	9 kW	18 kW	18 kW	36 kW	36 kW	54 kW
Gas						
Weight	121 kg	163.5 kg	143.5 kg	197.5 kg	288 kg	364.5 kg
Height including draft diverter	1,012 mm	1,272 mm	1,087 mm	1,347 mm	2,087 mm	2,087 mm
Electrical rating	0.3 kW	0.39 kW	0.4 kW	0.6 kW	0.7 kW	1.1 kW
Fuse	1 x 16 A					
Mains connection	1 NAC 230 V					
Gas supply/connection	R 3/4"					
Natural gas/Liquid gas LPG						
Max. nominal thermal load	13 kW/13 kW	22 kW/22 kW	28 kW/28 kW	45 kW/45 kW	44 kW/44 kW	90 kW/90 kW
"Dry Heat" output	13 kW/13 kW	22 kW/22 kW	28 kW/28 kW	45 kW/45 kW	44 kW/44 kW	90 kW/90 kW
"Steam" output	12 kW/12 kW	20 kW/20 kW	21 kW/21 kW	40 kW/40 kW	38 kW/38 kW	51 kW/51 kW





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.

Cross and stripe grill grate

Thanks to its innovative design, the new cross and stripe grill grate offers you two different grill patterns with just one grate. Depending on which side you use, the cross and stripe grill grate will either give your food the classic grill stripes or the popular original American steakhouse pattern.

Grill and pizza tray

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.

CombiFry®

200 portions of chips 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

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.

Base frames and floor cabinets

There are 4 versions available to offer a sturdy mount for your CombiMaster® Plus table-top units. All base frames and floor cabinets conform to the applicable hygiene regulations.

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.

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 shop-front areas.



Grill and pizza tray



Cross and stripe grill grate



Roasting and baking sheets



Multibaker

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.

Testing

If you would like to try out the CombiMaster® Plus under real conditions, our sales staff can make the necessary arrangements for you. Simply contact us on: Tel. 01582 480388.

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.

On-site training

If necessary, one of our experienced master chefs can provide personal training directly in your kitchen.

Academy RATIONAL

Further training is part of the service at RATIONAL. Register for one of our free seminars at www.rational-online.com. We also offer paid events on selected special topics. There you will discover new possibilities for events or for an attractive menu.

ChefLine®

Friendly help from one chef to another. If you have any questions on the application, you can call on the experience of our experienced 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.

Club RATIONAL

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. Also available as a mobile app.

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.

Do you want to see all this with your own eyes?

Cook with us.

Experience the power of our units for yourself. Just give it a try and attend one of our no-obligation, free events at a location near you and cook together with our master chefs.

Contact us on: Tel. 01582 480388 or visit us at www.rational-online.com to find out when and where future events will be held.

Would you like more information specifically on your requirements and area of use? Please request our additional brochures. Now available for the following areas:

- > Hospitality
- > School and Nursery catering
- > Business and Industry catering
- > Bakery
- > Casual Dining catering
- > Supermarket

You will also find more information online at www.rational-online.com





RATIONAL UK Limited
Unit 4 Titan Court, Laporte Way
Portenway Business Park
Luton, LU4 8EF
United Kingdom

Tel. +44 (0) 1582 480388
Fax +44 (0) 1582 485001

info@rational-online.co.uk
rational-online.com