



Specification

Mon Jul 31 17:31:13 CEST 2017

CombiMaster® Plus XS 6 2/3 E (4 x 13 x 18 inch)



- Lengthwise loading for 2/3, 1/2, 1/3 GN (12" x 14", 12" x 10", 12" x 7") accessories, 1/2 size sheet pans and steam pans
- Individual programming of at least 100 cooking programs with up to 6 steps transferable via USB
- High-performance fresh steam generator, pressureless
- 5 programmable fan speeds
- Integral, maintenance-free grease extraction system with no additional grease filter
- Turbo fan cool down function
- Dynamic air mixing
- Automatic adaptation to the installation location (elevation)
- 304 (DIN 1.4301) stainless steel material inside and out
- Seamless interior and with rounded corners
- Temperature units can be set in °F/(°C)
- Digital temperature display
- Digital timer, 0-24 hours with permanent setting
- USB Interface
- Unit base with surrounding seal
- Demand-related energy supply

Capacity

- Three (3) GN 2/3 (1 1/2") or GN 2/3 (2 1/2 ") or four (4) 1/2 size sheet pans
- Removable, swivel hinging rack with flexible rack options on 7 levels

Standard Features

- Electrically heated table device for cooking of meat, poultry, fish, side dishes, vegetables, egg dishes, desserts, bakery products and for automatic rethermalization
- Combi-steamer according to DIN 18866, DIN 10535 for selective use of steam and hot air, separately, sequentially, or combined
- 2-Year parts and labor warranty
- 5-Year steam generator warranty
- LED cooking cabinet lighting - energy-saving, durable and low-maintenance
- Rear-ventilated triple-pane cooking cabinet door, two hinged inside panes (for easy cleaning) with a special heat-reflecting coating
- No-charge 4-hour RATIONAL certified chef assistance program
- Probe for core temperature measurement
- KlimaPlus® – humidity measurement, 5 stage setting and regulation
- Combi-steamer mode °F/(°C): steam: 85 to 265/(30 to 130), hot air: 85 to 575/(30 to 300), combination: 85 to 575/(30 to 300)

Operation

- Mode selector for cooking modes, separate controls for temperature, core temperature and time settings
- LED illuminated display, visible from a distance
- Clear control panel

Safety features

- Detergent and rinse tabs (solid detergents) for optimum working safety
- VDE approved for unsupervised operation
- HACCP data output and software update via integral USB port
- Safety temperature limiter for steam generator and hot-air heating
- Maximum rack height 5 1/4 ft./1.60 m when original stand is used
- Integral fan impeller brake
- Door handle with right/left and slam function
- Splash an hose-proof to IPX5

Cleaning & care

- 3 automatic cleaning programs
- Service Diagnostic system (SDS) with automatic service notices displayed
- Menu-guided user descaling program
- Hand shower with automatic retracting system

Approval/Labels





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Combi-Steamer mode



Steam between 85-265 °F (30-130 °C)



Hot-air from 85-575 °F (30-300 °C)



Combination of steam and hot-air 85-575 °F (30-300° C)

ClimaPlus



Climate management - humidity measurement, 5-stage setting and regulation

Technical Specification

Dimensions	Width	Depth	Height
Exterior	25 3/4" (655 mm)	21 7/8" (555 mm)	22 3/8" (567 mm)
Shipping	34 5/8" (880 mm)	37" (940 mm)	29 1/2" (750 mm)

Weight	
Max Per Shelf	22 lbs
Max Load Size	44 lbs
Net	137 lbs
Shipping	182 lbs

Size	Electric. 60 hz	Breaker	Cable connection	Running Amps
XS	208V 3 PH	30A*	#12	16.5 amps
XS	240V 3 PH	30A	#12	19.0 amps
XS	208V 1 PH	50A	#8	27.5 amps
XS	240V 1 PH	50A	#8	31.5 amps

Each is delivered with power cable and angled plug. 1 PH 208-240V 6-50P; 3 PH 208-240V 15-30P *Rated for 30 amp breaker due to plug size, 20 amp breaker is adequate. Use copper wire only. 3Ph 4-wire system (3 wire w/ ground)-dedicated 3 pole circuit breaker required. 1 Ph L1, L2, G-dedicated 2 pole circuit breaker required. 208 v is field retrofittable to 240v. Do not use fuses. The XS 6 2/3 has been tested in accordance with EPA test method 202. The total amount of grease-laden effluents collected was 0.21 mg/m3 for bone-in, skin-on roasting chickens weighing 2-1/2 to 3-1/2 lbs quartered. The results are considered to comply with UL710B, Section 59, formerly Section 14 of UL 197, Eight Edition, Supplement SB, and NFPA96, paragraph 4.1.1.2. Request full UL Report Letter- Reference: UL Project : 4787499569.

Thermal load and airflow requirements

Latent	283 W
Sensible	375 W
Unit free standing	13314 ft ² /h
One side against a wall	8405 ft ² /h
Noise values	65 dBA

Clearance Requirements

To facilitate servicing, we recommend leaving a 18"-20" (450-500 mm) gap on the left-hand side of the unit. If there is not 18"-20" (450-500 mm) left side clearance available, provisions for moving the unit or appliance to the left for service access must be made. These include, but are not limited to, having quick connections (water, gas, etc.) and lengthened electrical connections with flexible cords. If there are no external heat sources acting on the unit, there should be a minimum gap of 2" (50 mm) to the left, right, and back of unit. If a high temperature heat source is on the left side of the unit, the left-hand gap must be a minimum of 14" (350 mm). This gap may be reduced to 2" (50 mm) by using a heat shield (see options). Recommended clearance from unobstructed rear exhaust pipes and any surface collecting grease or flammable material; 16" (400 mm) gas, 10" (254 mm) electric. It is recommended to have a hood overhang of 6" (150 mm) to 18" (450 mm) at the front of the unit and 6" (150 mm) on the side if installed at the end of the cooking line. Please refer to the Installation Manual for further technical data and for instructions on installation and setup. Installations must comply with all local electrical, plumbing, and ventilation codes.

Connected load electric

Hot air connection:	5.4 kW
Steam connection:	5.4 kW
Connected load electric:	5.7 kW

Water Requirements

Connection	3/4"
Supply	Minimum 1/2" ID Drinking Quality Cold
Pressure	21-87 psi (1.5-6 bar)
Average Water Consumption	1 gal/h
Min/Max Flow Rate	3 gpm/5.3 gpm
Water Drain	1 1/2" OD (40 mm) hub

Connect only to 2" (XS = 1 5/8") high-temperature resistant pipe. Water discharge temperature can be field adjusted to meet section 701.7 of the International Plumbing Code. Contact RATIONAL for back flow recommendation.

Water Quality

Sodium ion exchangers are not recommended; H+ Ion exchange systems are recommended. Water that does not meet the following minimum standards will require the proper conditioning.

Contaminant	Water Requirements	If > than recommended
Sand/Particles	< 15 µm	Particle filter
Chlorine (Cl ₂)	< 0.12 gr/gal (0.2 ppm)	Active carbon filter
Chloride (Cl ⁻)	< 4.68 gr/gal (80 ppm)	RO or deionization

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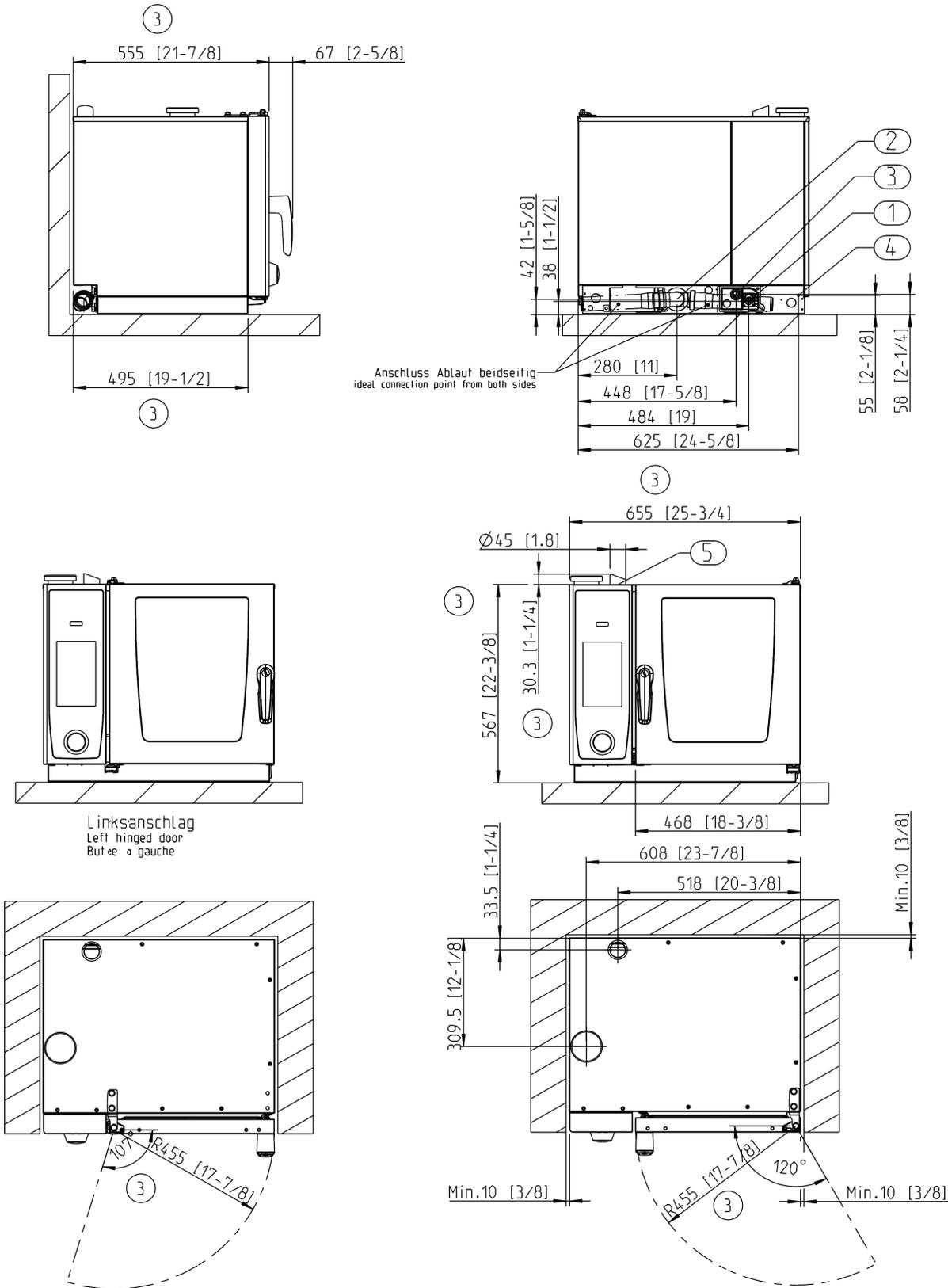
We reserve the right to make technical improvements



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1. Common water supply (cold water) "Single" water connection as shipped 2. Drain 2" OD 3. Electrical connection wire entrance 4. Chassis Ground connection 5. Steam Vent pipe 2 3/8" / 60mm Minimum Clearance 2" / 50 mm Left side clearance 20" recommended for servicing of unit without the ability to move unit while connected. Measurements in mm (inch)



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ELECTRICAL OPTIONS (all 60Hz) Special voltages available upon request

Voltage / breaker / running amps / AWG

- 208V 1 Ph / 50 / 28 / #8 - field retrofittable to 240 V
- 208V 3 Ph / 30 / 16 / #12 - field retrofittable to 240 V

Voltage / breaker / running amps / AWG

- 240V 1 Ph / 50/ 32 / #8
- 240V 3 Ph / 30 / 18 / #12

ACCESSORIES

- Installation Kits – include electrical, water and drainage connection
 - 208 or 240/60/1Ph- copper drain 87.01.404US
 - 208 or 240/60/1Ph- CPVC drain 87.01.403US
 - 208 or 240/60/3Ph- copper drain 87.01.402US
 - 208 or 240/60/3Ph- CPVC drain 87.01.201US
- RATIONAL Cleaner Tabs without phosphorous – guarantee maximum cleaning power 56.00.210A
- RATIONAL Rinse Tabs 56.00.211
- Electric descaler pump 60.40.497
- Descaler, 4x 1 gallon case 6006.0110US
- Certified installation by RATIONAL SERVICE-PARTNERS See document
- UG I stationary stand 60.31.018
- UG I stationary stand for Combi Duo 60.31.020
- UG stand for XS 60.31.029
- Stackable Combi-Duo kit, – for stacking XS 6 2/3 60.73.768
- Wall mount attachment 60.30.968
- Condensation breaker – to divert steam from the unit into existing hood system 60.74.037
- UltraVent XS - ventless condensation hood – UL approved 60.74.159
- Combi Duo UltraVent XS adapter kit 60.73.945
- RATIONAL USB data-memory stick – for transferring cooking programs and HACCP data 42.00.162
- VarioSmoker – for a large variety of smoked products 60.73.010
- Integration kit with UltraVent 60.74.063
- 11 shelf hinging rack 60.73.724
- For a full list of 2/3 size accessories for ideal grilling, baking, roasting, frying, rotisserie, steaming, Finishing®, and much more See accessories brochure

FACTORY INSTALLED OPTIONS (special order)

- Left-hinged door 208V / 240V / 1PH | 208V / 240V / 3PH
- Ethernet card and port – for easy connection of LAN cable
- Door safety lock – handle is turned left then right before the door can be opened