


Project:
Southeast Polk-

Item	Qty	Description	Sell	Sell Total
1	1 ea	COMBI OVEN, GAS		
		RATIONAL Model No. ICP 6-FULL ON 6-FULL NG 208/240V 1 PH Two (2) (CC1GRRR.0000238) iCombi Pro® 6-Full Size Combi Ovens, double stack, natural gas, (12) 18" x 26" sheet pan or (24) 12" x 20" steam pan or (12) 2/1 GN pan capacity, (6) stainless steel grids included, intelligent cooking system with (4) assistants; iDensityControl, iCookingSuite, iProductionManager, & iCareSystem, (6) operating modes, (5) cooking methods, (3) manual operating modes, 85° to 572°F temperature range, quick clean, care control, eco mode, 6-point core temperature probe, retractable hand shower, Ethernet interface, Wi-Fi enabled, 106,500 BTU each, 208/240v/60Hz/1-ph, 6 ft. cord, 0.9 kW each, CE, IPX5, cCSAus, NSF, ENERGY STAR®		
	1 kt	60.75.752 Combi-Duo Universal Stacking Kit, for iCombi 6-half size or 6-full size (electric or gas) on iCombi 6-full size (gas only)		
	1 ea	Select a Combi-Duo stand below		
	1 ea	60.31.204 Stand I for Combi-Duo, mobile, 7-3/4"H, all sides open, stainless steel construction, height adjustable casters, for iCombi 6-full size on 6-full size		
	1 ea	87.00.732US Safety-Set, Equipment placement system for all casters-mounted equipment, allows precise, consistent equipment placement for drain lines to floor sinks and under the fire suppression in ventilation systems, satisfies NFPA codes 17A (5.6.4) and 96 (12.1.2.3), includes tow (2) pieces and installation pack. THIS ITEM IS NON_DISCOUNTABLE (NET)		
	1 ea	NOTE: All discounts subject to approval by manufacturer		
	1 ea	2 years parts and labor, 5 years steam generator warranty		
	2 ea	9999.9613 K-12 Extended Warranty: Extends the warranty for 12 months beyond the Original Equipment Warranty to 3 years parts and labor. (NET)		
	1 ea	CAP Chef Assistance Program, a RATIONAL certified Chef conducts 4 hours/location specialized application training with personnel, no charge		
	2 ea	8720.1560US Installation Kit, for gas iCombi/SCC/CMP 101G (120/60Hz/1ph); gas iCombi/SCC/CMP 62G (208-240/60Hz/1ph); gas iCombi/SCC/CMP 61G (120/60Hz/1ph) THIS ITEM IS NON-DISCOUNTABLE, USA ONLY (NET)		

Item	Qty	Description	Sell	Sell Total
	1 ea	1900.1158US Water Filtration Double Cartridge System, for full-size Combi-Duos or if used for more than (2) units, includes: (1) double head with pressure gauge, (2) R95-CLX filter & (1) filter installation kit (for each additional unit add (1) additional head & additional cartridge. Maximum (4) cartridges)		
	1 ea	Note: The RATIONAL Water Filtration Systems helps provide consistent high-quality water to your RATIONAL cooking systems. The patented carbon block technology reduces the effects of sediment, chloramines, and chlorine while delivering the required flow rates.		
	1 ea	56.01.535 Active Green Cleaner Tabs, for all iCombi Pro/Classic, 150 pieces/bucket (minimum order quantity- 2 ea, unless ordered with a unit) (NET)		
	1 ea	56.00.562 Care Tabs, bucket of 150 packets for all iCombi Pro/Classic models and SelfCooking Center® units from 10/2008, with CareControl - Serial SG, SH or SI series (minimum order quantity: 2pcs, unless ordered with a unit) (NET)		
	6 ea	6010.2101 Gastronorm Grid Shelf, 2/1 size, 25-5/8" x 20-7/8", stainless steel		
	6 ea	6019.1150 CombiFry Basket, 1/1 GN, 12-3/4" x 20-7/8" **K-12 grid and Combi Fry Baskets free with purchase of Combi, please note on PO**		



Datasheet

iCombi® Pro 6-full size + 6-full size G UG



Capacity

- > Twelve (12) Full-size sheet pans or Twenty four (24) Steam table pans / GN 1/1
- > Removable standard hinging rack with 2 5/8 inch rack spacing (68 mm)
- > Large selection of accessories for various cooking procedures, such as grilling, braising or baking
- > For use with 2/1, 1/1, 2/4 GN accessories

Combi-steamer mode

- > Steaming 86 °F - 266 °F
- > Convection 86 °F - 572 °F
- > Combination of steam and convection 86 °F - 572 °F

Description

Two intelligent, network-compatible cooking systems with poultry, meat, fish, egg-based dishes/desserts, side dishes/vegetables, baked goods modes as well as pan frying, grilling, steaming, baking, and finishing cooking methods.

- > Combi steamer as per DIN 18866 (in manual mode).
- > For most cooking processes used in commercial kitchens.
- > For using steam and convection, individually, one after the other, or combined.

The following intelligent assistants are available:

Intelligent assistant

iDensityControl  iProductionManager  iCookingSuite  iCareSystem 

iDensityControl

iDensityControl is the iCombi Pro's intelligent climate management. The interaction among intelligent sensors, a high-performance heating system and fresh steam generator, and active dehumidification ensures that the right cooking cabinet climate is always available. Intelligent air circulation ensures the best possible energy input into the food. Consequently, this ensures extraordinary productivity while maintaining high levels of food quality, even cooking and minimum energy consumption.

iCookingSuite

The iCookingSuite is the iCombi Pro's cooking intelligence. The user starts by selecting the right cooking path for the food, choosing from among 6 operating modes and / or 5 cooking methods. Users also specify the desired cooking result. The unit suggests settings for browning and degree of doneness. Intelligent sensors detect the size, quantity and condition of the food. While the cooking path is in progress, the system adjusts key parameters like cooking cabinet temperature, airspeed, and cooking time accurately to the second. The selected desired results are achieved, yielding the best possible quality in the shortest possible time. It is possible to optionally influence the cooking sequence and adapt the cooking result. Users can change to iProductionManager or manual mode at any time. Thanks to iCookingSuite you can simply save time, raw materials, and energy while maintaining a standardized food quality without having to check the procedure.

iProductionManager

iProductionManager intelligently and flexibly organizes the production process. This includes which products can be prepared together on different trays, the ideal sequence of dishes, and monitoring the cooking sequence. iProductionManager supports users with prompts to load or unload dishes. Depending on kitchen processes you can freely position orders (up to two per level) or schedule them on the basis of a certain target time. iProductionManager arranges the sequence of dishes accordingly and automatically specifies the correct settings. Users decide whether dishes are cooked based on optimum energy consumption or a certain target time. Simple monitoring activities are no longer required, saving you working time and energy.

iCareSystem

The iCareSystem is the intelligent iCombi Pro cleaning and descaling system. It recommends the amount of chemicals and ideal cleaning stage from the nine available programs based on usage and any limescale in the steam generator. Ultra-fast interim cleaning cleans iCombi Pro in only 12 minutes, all cleaning programs can also run overnight without the need for supervision. The iCareSystem is particularly efficient and environmentally friendly, consuming small quantities of phosphate-free care products, water, and energy. This means that the iCombi Pro is always hygienically clean without manual work and at minimal costs.

Unit description and functions

Intelligent functions

- > Intelligent climate management that measures, adjusts and controls the humidity down to the exact percentage
- > The actual measured humidity in the cooking cabinet can be adjusted and viewed
- > Dynamic air circulation in the cooking cabinet thanks to intelligent, reversible, high-performance five-speed fan with intelligent activation and manual programming capabilities
- > Intelligent cooking path regulation and automatic adjustment of cooking steps in order to achieve the target results, e.g., browning and degree of doneness, safely and efficiently - regardless of product size, load quantity, or who is using the unit
- > Monitoring accurate to the second and calculation of browning on the basis of the Maillard reaction to reproduce ideal cooking results
- > Adjust intelligent cooking methods or switch between iCookingSuite and iProductionManager for maximum flexibility
- > Intelligent cooking step to proof baked goods
- > Individual, intuitive programming of up to 1,200 cooking programs with up to 12 steps using drag-and-drop, per cooking system
- > Easy transfer of cooking programs to other cooking systems through secure cloud connection with ConnectedCooking or via USB stick
- > iProductionManager, the automated, intelligent planning and controlling tool, organizes multiple cooking processes and mixed loads perfectly. Automatic closing of planning gaps. Automatically optimize schedules and energy consumption in planning and target time preparation to start or end cooking dishes at the same time.
- > Visual indication of loading and removal requests using energy-saving LED lighting
- > Automatically resumes and optimally completes cooking processes following power outages lasting less than 15 minutes
- > Intelligent cleaning system suggests cleaning programs and the required amount of care products based on the degree of soiling within the cooking system
- > Display of the current cleaning and descaling status
- > Intelligent VarioSmokers control (accessory) by the cooking methods
- > Condensation/exhaust air hoods (accessories) with situational adjustment of the extraction performance and transfer of service messages.

Cooking functions

- > High-performance steam generator for optimal steaming performance even at low temperatures below 212°F
- > Power-steam function: increased steaming power available for Asian applications
- > Integrated, maintenance-free grease separation system without an additional grease filter
- > Cool-down function to quickly cool down the cooking cabinet; additional fast cooling using internal water nozzle
- > Core temperature probe with six measuring points and automatic error correction in the event of incorrect positioning. Optional positioning tool for soft or very small cooking products (accessory)
- > Delta-T cooking for extremely gentle preparation with minimal cooking losses
- > Precise burst-steam injection; water quantities can be set to 4 different levels within a temperature range of 85°F – 500°F for convection or steam-convection combination modes
- > Digital temperature display, can be set to °C or °F, displays target and actual values
- > Cooking cabinet humidity and time displayed digitally; displays target and actual values
- > Time can be set to display in 12- or 24-hour format
- > 24-hour real-time clock with automatic adjustment for daylight savings time when connected to ConnectedCooking
- > Automatic pre-selected starting time with variable date and time
- > Integrated hand shower with automatic retraction and switchable spray/jet function
- > Energy-saving, long-lasting LED lighting in the cooking cabinet, with excellent color fidelity to allow quick determination of cooking progress
- > No-charge 4-hour RATIONAL certified chef assistance program

Occupational and operating safety

- > Electronic safety temperature limiter for steam generator and convection heating
- > Integrated fan wheel brake
- > Contact temperature of the cooking cabinet door max. 163 °F
- > Use of Active Green cleaning tabs and Care tabs (solid cleaning agent) for ideal occupational safety levels
- > HACCP data storage and output via USB or optional storage and management in the cloud-based networking solution ConnectedCooking
- > Tested according to national and international standards for unsupervised operation
- > Maximum tray height must not exceed 63 inch when using a RATIONAL stand
- > Ergonomic door handle with right- / left-handed door opening and swing-shut function

Networking

- > Integrated, IP-protected Ethernet interface for wired connection to the cloud-based ConnectedCooking networking solution or for networking with each other
- > Integrated Wi-Fi interface for wireless connection to the cloud-based networking solution ConnectedCooking
- > Integrated USB interface for local data exchange
- > Cloud-based ConnectedCooking solution allows central unit management; recipe, shopping cart and program management; HACCP data management; maintenance management

Cleaning and care

- > Automatic, water pressure-independent cleaning and maintenance system for cooking cabinet and steam generator
- > Nine cleaning programs for unsupervised cleaning, also overnight, with automatic cleaning and removal of limescale deposits within the steam generator
- > Ultrafast cleaning in only 12 minutes for practically uninterrupted, hygienic production
- > Automatic cleaning routine following power outages, ensuring that cooking cabinet remains free of cleaning agents even after the cleaning process has been canceled

- > Use of phosphate and phosphorus-free Active-Green cleaning agent tabs and Care tabs
- > Hygienic setup that is flush with the counter without feet for simple, safe cleaning
- > Triple glass pane cooking cabinet door with rear ventilation, thermally reflecting special coating and swiveling glass panes for easy cleaning
- > Inside and outside material: stainless steel DIN 1.4301 / ASTM 304, seamless hygienic cooking cabinet with rounded corners and optimized air flow
- > Glass and stainless steel surfaces allow easy, safe external cleaning; IPX5-class protection against spraying water in all directions
- > Monitoring option for automatic cleaning using the cloud-based ConnectedCooking networking solution

Operation

- > High-resolution 10.1 inch TFT color display and capacitive touchscreen with self-explanatory icons for simple, intuitive operation with gestures like swiping and dragging
- > Acoustic prompts and visual messages when user action is required
- > Central dial with Push function for intuitive selection and confirmation of entries
- > User interface and help function can be set to over 55 languages
- > Basic national cuisine preferences can be selected regardless of language settings. Possible to select additional, local cuisine
- > Specially adapted cooking parameters for international or country-specific dishes can be selected and started regardless of unit language settings
- > Extensive search function including all cooking paths, application examples and settings
- > Context-sensitive support that always shows the current help content for the displayed screen content
- > Start application examples from help file
- > Simple selection of cooking paths using six operating modes and/or five cooking methods
- > Cockpit function to display information about the processes within a cooking path
- > Customization and control of user profiles to prevent operator errors
- > Interactive notifications regarding cooking paths, requested actions, intelligent functions and warnings thanks to Messenger
- > Use the upper unit to control the lower unit conveniently and ergonomically

Installation, maintenance and environment

- > Professional installation by RATIONAL-certified technicians recommended
- > Fixed waste water connection conforming to SVGW requirements is permitted
- > Adaptation to the installation site (height above sea level) through automatic calibration
- > Operation without water softener and without additional manual descaling possible
- > Installation flush with the floor and wall through connection in the base area *
- > Installation variations with RATIONAL Stand I (standard, mobile, with fixing) or RATIONAL Stand II (standard, mobile)
- > Service diagnostic system with automatic service message display, self-test function for active testing of unit functions
- > Remote diagnosis via ConnectedCooking by certified RATIONAL service partners
- > 2-year RATIONAL warranty including parts, labor, and travel and 5-year steam generator warranty**
- > Regular maintenance is recommended. Servicing by RATIONAL service partner according to manufacturer recommendations
- > Energy-efficiency tested as per DIN 18873 and consumption values published in HKICert database
- > Energy efficiency in accordance with ENERGY STAR tested and passed. Published at www.energystar.gov

* See the installation or planner manual for details

** Terms and conditions apply, see manufacturer warranty statement at www.rational-online.com

Options

- > Cooking cabinet door, left-hinged
- > SecurityLine – prison / security version
- > HeavyDutyLine – particularly heavy-duty version
- > Integrated fat drain
- > Safety door lock
- > Lockable control panel
- > Mobile oven rack package for Combi-Duo

Technical specifications

Dimensions and weights

Dimensions (W x H x D)	
Cooking system (total, incl. Stand I)	42 1/4 x 76 1/4 x 46 3/8 inches
Weights	
Net weight cooking system incl. Combi-Duo kit and Stand I	769 lb
Maximum load size per level	66/66 lb
Maximum total load capacity	132/132 lb

Each cooking system is individually

Connected loads - gas

Natural gas G20	
Nominal heat load, total	106500 BTU
Nominal heat load, Steam mode	80000 BTU
Nominal heat load, Hot Air mode	106500 BTU
Required connection flow pressure	6.5 – 10 inch w.c.
Liquid gas	
Nominal heat load, total	104000 BTU
Nominal heat load, Steam mode	78000 BTU
Nominal heat load, Hot Air mode	104000 BTU
Required connection flow pressure	10 – 15 inch w.c.

3/4" NPT with 3/4" gas shut off

Additional gas types and voltages available on request

Connected loads - gas

Voltage 2 AC 208 V	
Connected loads - gas	0.9 kW
Breaker	15 A
RCD Type	B

All gas units are supplied with cord.

Connection conditions water

Water inlet (pressure hose), each	3/4"
Water pressure (flow pressure), each	14.5-87.0 psi
Water drain, each	2" OD
Maximum flow rate per cooking system	3.17 gal/min

Terms and conditions of installation

- > Observe all local and country-specific standards and regulations regarding the installation and operation of industrial cooking appliances. The local standards and regulations for interior ventilation systems must also be taken into account.
- > To use ConnectedCooking, an RJ45 network socket or a WLAN connection option (IEEE 802.11 a/g/n) must be in place on-site. For optimal performance, a data rate of at least 100 MB/s is required.

Approvals



Water quality requirements

Untreated water can be 0 to 24.5 gr/gal (0 to 420ppm) hardness. We do not recommend treated water hardness < 5 gr/gal (86ppm) because the water could be corrosive. 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

Connected loads - exhaust air and thermal load

Latent heat load	6538 BTU
Sensible heat emission	8688 BTU
Sound level	61 dBA

Connection loads - data

LAN data interface	RJ45
WiFi data interface	IEEE 802.11 a/g/n

Minimum distances at installation

Clearance Requirements

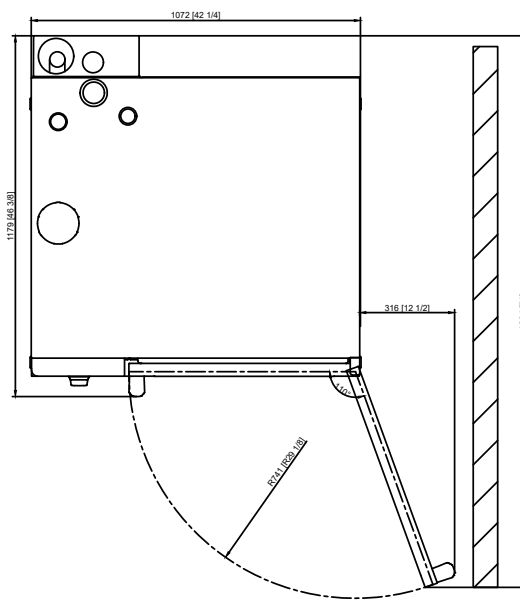
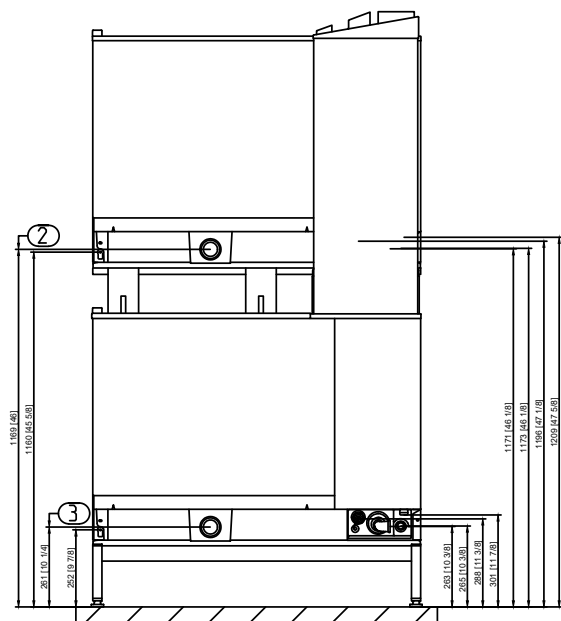
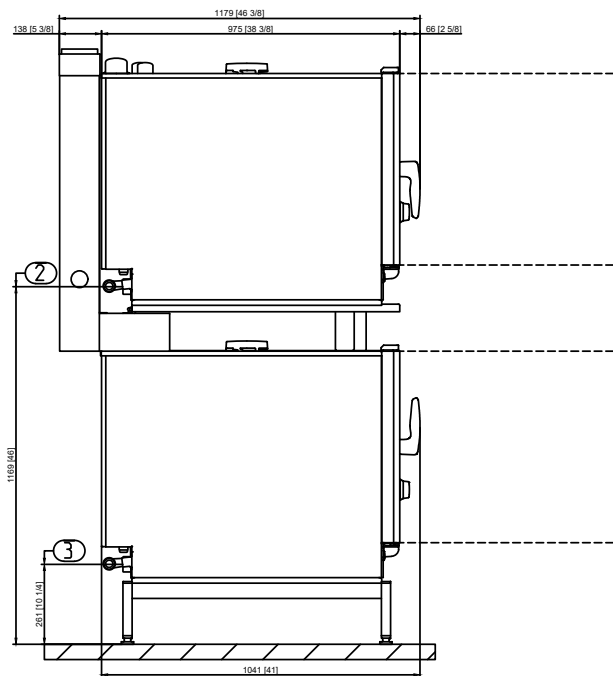
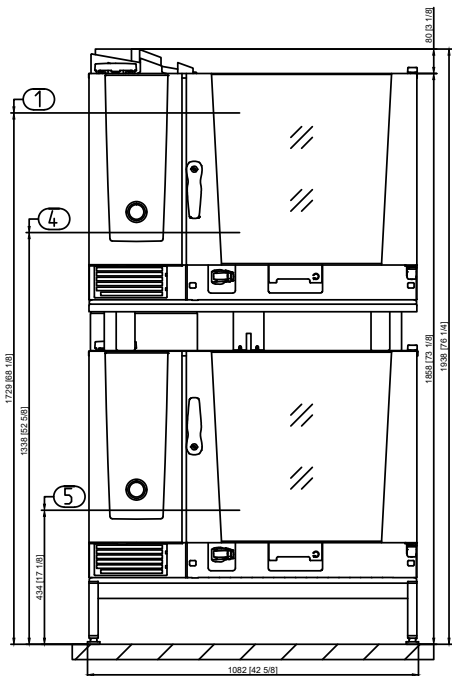
To facilitate servicing, we recommend leaving a 20" (500 mm) gap on the left-hand side of the unit. If there is not 20" (500 mm) left side clearance available, provisions for moving the unit to the left for service access must be made. Such provisions include, but are not limited to, having quick connections (water, gas, etc.) and lengthened electrical connections with flexible cords.

If there are no external heat sources acting on the unit, there should be at least 2" (50 mm) of clearance on either side of the unit. The back of the unit can be mounted flush with the wall.

If a high temperature heat source is on the left side of the unit, clearance of at least 14" (350 mm) must be maintained on the left-hand side. This clearance may be reduced to 2" (50 mm) if a heat shield is used (see accessories).

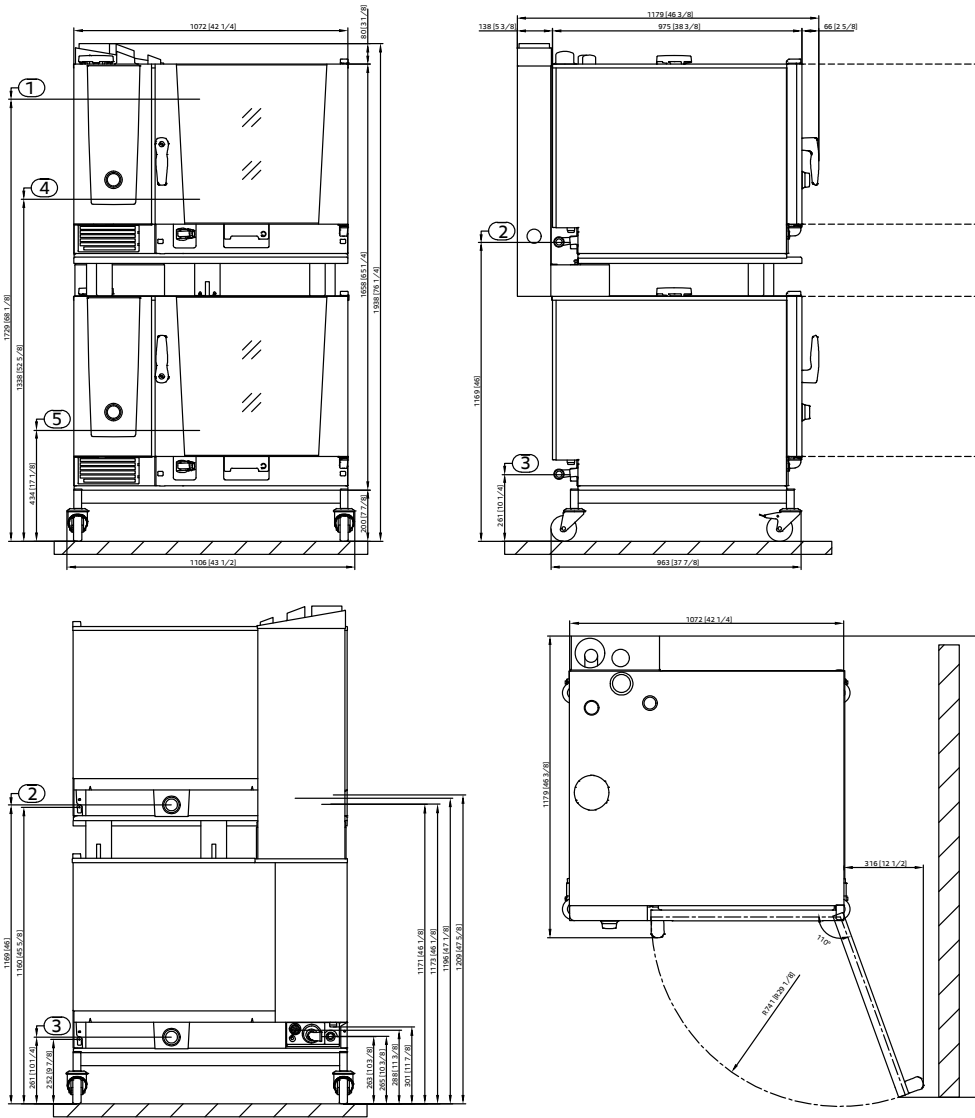
Recommended clearance from unobstructed rear exhaust pipes and any surface collecting grease or flammable material; 16" (400 mm) gas, 10" (254 mm) electric. It is recommended to have a hood overhang of 6" (150 mm) to 18" (450 mm) at the front of the unit and 6" (150 mm) on the sides if installed at the end of the cooking line. Please refer to the Installation Manual for additional technical data and for instructions on installation and setup.

Technical drawing, gas, with stand I – feet



1	Top rack height
2	Water drain height - top unit
3	Water drain height - bottom unit
4	Rack loading height - top unit
5	Rack loading height - bottom unit

Technical drawing, gas, with stand I – mobile



1	Top rack height
2	Water drain height - top unit
3	Water drain height - bottom unit
4	Rack loading height - top unit
5	Rack loading height - bottom unit

Accessories

> 6 full size stainless steel grids included with delivery of the cooking system

Accessories	Item number
RATIONAL Active Green cleaning agent tabs – guarantee the best cleaning performance	Item no. 56.01.535
RATIONAL Care tabs – effectively prevent limescale deposits	Item no. 56.00.562
Mobile oven rack and mobile plate oven rack – for simple loading outside the cooking system	See Cooking Systems and Accessories catalog
Condensation breaker – diverts steam and vapors to an existing exhaust air system Sizes 6-half size, 10-half size, 6-full size and 10-full size	Item no. 60.72.592
RATIONAL USB stick – to securely transfer cooking programs and HACCP data	Item no. 42.00.162
Combi-Duo run-in rail for mobile rack and mobile plate rack Size 6-full size, 10-full size	Item no. 60.75.760
Finishing system for banquets Size 6-full size, 34 plates	Item no. 60.62.196
Full size sheet pan adapter	Item no. 60.12.156
Hinging racks - Size 6-full size	Item no. 7 racks 60.62.168 Item no. 5 racks 60.62.171
Heat shield – for installing a unit near a heat source, e.g. a grill - Size 6-full size	Item no. left side 60.75.769 Item no. right side 60.75.768
Stackable Combi-Duo kit - Size 6-full size E/G on Size 6-full size G	Item no. right-side hinges 60.75.752 Item no. left-side hinges 60.75.754
RATIONAL Double Water Filter - for Combi Duo 6-full size/6-full size and 6-full size/10-full size or if used for more than 2 units	Item no. 1900.1150US
Stands are available in various versions - standard, with casters, or with anchorable stainless steel feet	See Cooking Systems and Accessories catalog

We offer a wide range of cooking accessories to help you achieve ideal cooking results; for more information, please consult our accessories brochure, ask your dealer, or visit www.rational-online.com

Planner	RATIONAL USA Inc.
	1701 Golf Road, Suite C-120, Commerce Rolling Meadows, IL 60008 Toll Free: 888-320-7274 Fax: 847-755-9583 Email: info@rational-online.com Visit us on the internet: www.rational-online.com

Universal Stacking kit.



Combi-Duo Electric Universal Stacking kit on Stand I or Mobile Roller Kit. To provide the possibility to add other equipment with a max load of 551 lbs (250 kg) on top of the RATIONAL unit.

1



Half-Size

G	60.75.751	Universal Stacking Kit Gas
I	60.75.755	Universal Stacking Kit Electric

Mobile kit – Half-Size

Kit with height-adjustable rollers. Surface height with 6-half size (38 7/8" (989 mm)) or 10-half size (49 1/8" (1,249 mm)) Height adjustment by up to 3/4 in (20 mm); three settings.

60.31.622	Sizes 6-half size, 10-half size, dimensions W D H: 37 2/7 25 3 1/8 in (948 634 80 mm)
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Stand I – Half-Size

Open on all sides. Surface height with 6-half size (43 1/2" (1,104 mm)) or 10-half size (53 5/8" (1,364 mm))

60.31.200	Standard, dimensions W D H: 33 7/8 27 7 7/8 in (860 685 200 mm)
60.31.201	With height-adjustable casters, dimensions W D H: 34 3/4 30 7 7/8 in (884 763 200 mm)
60.31.202	With anchoring (MarineLine), dimensions W D H: 34 7/8 28 7 7/8 in (885 710 200 mm)

2



Full-Size

H	60.75.752	Universal Stacking Kit Gas
J	60.75.756	Universal Stacking Kit Electric

Mobile kit – Full-Size

Kit with height-adjustable rollers. Surface height with 6-full size (38 7/8" (989 mm)) or 10-full size (49 1/8" (1,249 mm)) Height adjustment by up to 3/4 in (20 mm); three settings.

60.31.635	Sizes 6-full size, 10-full size dimensions W D H: 46 32 5/6 3 1/8 in (1170 834 80 mm)
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Stand I – Full-Size

Open on all sides. Surface height with 6-full size (43 1/2" (1,104 mm)) or 10-full size (53 5/8" (1,364 mm))

60.31.203	Standard, dimensions W D H: 42 5/8 34 7/8 7 7/8 in (1082 885 200 mm)
60.31.204	With height-adjustable casters, dimensions W D H: 43 1/2 37 7/8 7 7/8 in (1106 963 200 mm)
60.31.205	With anchoring (MarineLine), dimensions W D H: 43 5/8 35 7/8 7 7/8 in (1107 910 200 mm)



1 iCombi Pro 6-half size, electric 2 iCombi Pro 6-full size, gas

Specification/Datasheet

Safety-Set



Article number

87.00.732US

Description

Equipment placement system for all caster-mounted equipment. Allows precise, consistent equipment placement for drain lines to floor sinks and under the fire suppression in ventilation systems. Correct placement of cooking equipment is important to effectively protect kitchen staff and guarantee safety standards.

Easily return the cooking equipment to the correct location again after cleaning or maintenance.



Intended use

This product is intended exclusively for professional use, such as in restaurant kitchens or catering operations for schools, hospitals, or delis. Any other use runs counter to its intended purpose, and could be dangerous. RATIONAL AG assumes no liability for consequences of improper use.

Features

- Satisfies NFPA-Codes 17A (5.6.4) and 96 (12.1.2.3)
- Compatible with 4", 5" and 6" inch casters
- Open floor wheel channel allows casters to rest level
- Center alignment positioning guides
- Ideal for new and existing locations
- Certified to NSF/ANSI Standard 169 - Special Purpose Food Equipment & Devices
- Flexible, tough, injection molded Thermoplastic Polyurethane (TPU) with an antimicrobial additive
- Able to withstand 1,000 lbs of crush force

Dimensions and weights

Width (W):	3 5/8 in
Depth (D):	7 1/2 in
Weight:	1 lb

Equipment/Scope of delivery

- Includes 2 pieces
- Installation pack included with 2 options
 - Option 1: adhesive foam tape
 - Option 2: thumb screw hardware pack

Visit us on the internet: www.rational-online.com
We reserve the right to make technical improvements

Specification/Datasheet

Safety-Set



PICTORIAL REPRESENTATION

DIMENSION TOLERANCE PER ASME Y14.5	
3 PLACE DECIMAL	±.010
2 PLACE DECIMAL	±.005
FRACTION	±1/32
ANGULAR	±1/2°
✓	125

dormont <small>A WHITE EGRESS</small>	
SAFETY-SET™ POSITIONING DEVICE	
DRAWN BY: KOSMACHINE	SCALE: 1:2
ORIGINATOR: ANGUS	DATE: 11-02-16
APPD BY: ESASKY	SHEET NO.: B
	DRAWING NO.: SS-002
	SHEET: 3 OF 3

4	07/06/20	ANGUS	RIGGLE	CORRECT SHEET 3 FOR CUSTOMER DIMENSIONS; ESR-492
REV.	DATE	ORIGINATOR	DRW. BY	DESCRIPTION
				APPD BY: ANGUS

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 We reserve the right to make technical improvements



Installation Kit

Article no. 8720.1560US

The RATIONAL Installation Kit ensures that the installer has all the essential connection materials on hand at the time of install. Not all parts are used in every installation.

Gas RATIONAL Combi Oven 6-half size G (120v/60/1ph) or (208v/60/1ph)

Gas RATIONAL Combi Oven 10-half size G (120v/60/1ph) or (208v/60/1ph)

Gas RATIONAL Combi Oven 6-full size (208-240v/60/1ph)

The Installation Kit for the above models includes:

1	ea	Gas Connector Hose, 3/4" NPT connection, 48" long, stainless steel braid with Plastic coat exterior, brass push to connect quick disconnect coupling, for castered equipment with cable strain relief
1	ea	90 degree black iron elbows, 3/4" NPT
2	ea	90 degree black iron street elbows, 1" NPT
1	ea	18" long × 3/4" NPT black iron pipe
1	ea	10" long × 3/4" NPT black iron pipe
1	ea	8" long × 3/4" NPT black iron pipe
1	ea	Close nipple 3/4" NPT black iron pipe
2	ea	45 degree black iron elbows, 3/4" NPT
2	ea	2" Minnies
1	ea	3/4" minnies
2	ea	3/4" Water Connector Hose, 5/8" ID, 3/4" female hose thread both ends, 60" long rubber coated, NSF approved
1	ea	Male union 3/4" × 3/4" MHT
2	ea	90 deg Fresh water elbow
8	feet	2" copper pipe (two 4' pieces)
2	ea	2" copper pipe 90 degree elbow
1	ea	2" copper pipe T fitting
2	ea	2" copper pipe 45 degree elbow
1	ea	2" copper pipe 90 degree elbow female to male
1	ea	2" copper pipe 90 degree long sweep
1	ea	2" copper pipe coupling
1	ea	Receptacle NEMA 6-15R 15A-250V
1	ea	NEMA 6-15R cover plate single junction box
1	ea	NEMA 6-15P
1	ea	NEMA 5-15P

Please note that installation kits are non-discountable.

Water Filtration Products.



R295-CLX



R295-CLX

RATIONAL Water Filtration Products Model R295-CLX water filtration system helps provide consistent high quality water for your RATIONAL combi by reducing the effects of sediment, chloramines, chlorine, taste & odor while providing required flow rates for Combi-Duo models 6-full size/6-full size, 6-full size/10-full-size or if used for more than 2 units. For each additional unit add one additional head and cartridge.

Product Benefits

- › Carbon block technology effectively reduces chloramines, chlorine, taste & odor for better equipment protection.
- › NSF Standard 42 and FDA CFR-21 compliant materials.
- › Sanitary Quick Change (SQC) encapsulated cartridge design allows for fast and easy cartridge change-outs with ¼" turn.
- › ¾" MNPT horizontal inlet and outlet ports allow direct or easily adaptable connections to existing plumbing lines.

Model Number	Article No.	Reduction Claims	Nominal Micron Rating	Capacity	Replacement Cartridge	Service Flow Rate
R295-CLX	1900.1158US	Chlorine, Taste and Odor Chloramine	5.0 ¹	108,000 gallons (408,824 liters)	R295-CLX (Qty 2) 1900.1155US	10 gpm (37.85 lpm) 3 gpm (11.36 lpm)

¹ NSF Certified for Particulate Reduction

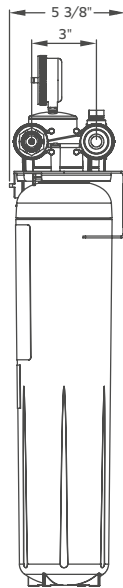
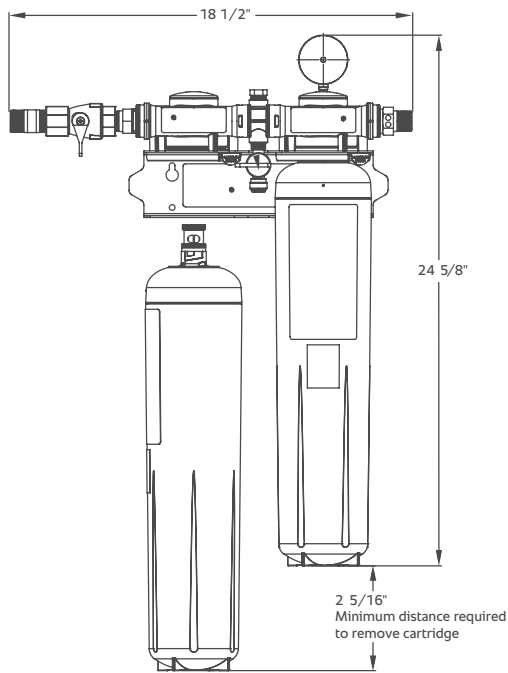


Visit www.nsf.org for the claims associated with products that are NSF listed.

Water Filtration Products.



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Application Guide

- › 6-full size/6-full size or 6-full size/10-full-size.
Add up to 2 additional units with extra heads and cartridges.

Important: Installation Tips

- These installation tips are for informational purposes only and are not intended to be used as actual installation instructions. **CAUTION:** To reduce the risk associated with property damage due to water leakage:
- › Read and follow Use Instructions before installation and use of this system.
 - › Installation and use **must** comply with all state and local plumbing codes.
 - › Protect from freezing, remove filter cartridge when temperatures are expected to drop below 40 °F (4.4 °C).
 - › Do not install on hot water supply lines. The maximum operating water temperature of this filter system is 100 °F (37.8 °C).
 - › Water pressure range- minimum 25 to maximum 80 psi (172-552 kPa). If your water pressure exceeds 80 psi (552 kPa), you must install a pressure limiting valve. Contact a plumbing professional if you are uncertain how to check your water pressure.
 - › Do not install where water hammer conditions may occur. If water hammer conditions exist you must install a water hammer arrester. Contact a plumbing professional if you are uncertain how to check for this condition.
 - › The disposable filter cartridge **must** be replaced every 12 months, at the rated capacity or sooner if a noticeable reduction in flow rate occurs.

Warning

To reduce the risk associated with the ingestion of contaminants: Do not use with water that is microbiologically unsafe or of unknown quality without adequate disinfection before or after the system.

RATIONAL recommends regularly scheduled maintenance and replacement of the filter cartridge(s) in order for the product to perform as advertised/sold. RATIONAL shall not be liable for system failures due to improper maintenance.

RATIONAL USA

1701 Golf Road
Suite C-120, Commerce
Rolling Meadows, IL 60008

Tel. 888-320-7274 (Toll Free)
Fax 847-755-9583

info@rational-online.us
rationalusa.com

Limited Warranty

RATIONAL warrants this Product will be free from defects in material and manufacture for five (5) years from the date of purchase: The filter cartridge or filter membrane is warranted to be free from defects in material and manufacture for one (1) year. This warranty does not cover failures resulting from abuse, misuse, alteration or damage not caused by RATIONAL Water Filters or failure to follow installation and use instructions. No warranty is given as to the service life of any filter cartridge or membrane as it will vary with local water conditions and water consumption. RATIONAL MAKES NO OTHER WARRANTIES OR CONDITIONS, EXPRESS OR IMPLIED, INCLUDING, BUT NOT LIMITED TO, ANY IMPLIED WARRANTY OR CONDITION OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE OR ANY IMPLIED WARRANTY OR CONDITION ARISING OUT OF A COURSE OF DEALING, CUSTOMER OR USAGE OF TRADE. If the Product fails to satisfy this Limited Warranty during the warranty period, RATIONAL will replace the Product or refund your Product purchase price. This warranty does not cover labor. The remedy stated in this paragraph is Customer's sole remedy and RATIONAL exclusive obligation. For additional information, see the entire Limited Warranty located in the product Installation and Operating Instruction Manual.

Limitation of Liability. RATIONAL will not be liable for any loss or damage arising from this RATIONAL product, whether direct, indirect, special, incidental, or consequential, regardless of the legal theory asserted, including warranty, contract, negligence or strict liability. Some states and countries do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.