

- > Exhaust/condensation hoods (accessories) with situation-specific customisation of suction power and transmission of service messages.

Installation, maintenance and environment

- > Professional installation by certified technicians recommended by RATIONAL
- > Fixed waste water connection conforming to SVGW requirements is permitted
- > Customisation to the installation location (height above sea level) with automatic calibration
- > Operation without water softeners and without additional manual descaling is possible
- > Installation flush with the floor and wall by connection in the base area*
- > 2 pane cooking chamber door with heat-reflecting special coating for minimal energy loss
- > Service diagnosis system with automatic display of service messages
- > Regular maintenance is recommended. Maintenance according to the manufacturer's recommendations is available from RATIONAL service partners
- > RATIONAL 2 year guarantee** on new units (including parts, work and journey)
- > *For details, see the installation or designer manual
- > **Terms and conditions apply, see manufacturer's guarantee policy on the website www.rational-online.com

Options

- > Cooking chamber door with left-hinged opening
- > MarineLine – Marine design
- > SecurityLine – Prison and security version
- > MobilityLine - Mobile design (can be ordered as a separate accessory)
- > HeavyDutyLine – particularly resilient design
- > Integrated fat drain
- > Mobile oven rack package
- > Safety door lock
- > Potential-free contact for connecting an external signal unit
- > Control panel protection
- > Lockable control panel
- > Capability to connect to an energy optimisation system
- > Integrated, IP-protected Ethernet interface
- > Integrated WLAN interface (including Ethernet interface)

Technical specifications

Dimensions and weight

Dimensions (W x D x H)	
Cooking system (body)	1072 x 1014 x 975 mm
Cooking system (complete)	1072 x 1064 x 1042 mm
Cooking system with packaging	1175 x 1250 x 1155 mm
Maximum working height top rack*	≤ 1.60 m

*with use of an appropriate RATIONAL base frame

Weight	
Maximum loading quantities/rack	9 kg
Maximum total loading quantities	90 kg
Weight electric unit without packaging	160 kg
Weight electric unit with packaging	187 kg
Weight gas unit without packaging	184 kg
Weight gas unit with packaging	211 kg

Connection requirements electric

Voltage 3 NAC 400 V	
Electrical connected loads	37.4 kW
Steam mode output	36 kW
Convection mode output	36 kW
Fuse	63 A
Connection impedance	0.09 Ω
RCD model	B
Voltage 3 AC 220 V	
Electrical connected loads	34.3 kW
Steam mode output	32.94 kW
Convection mode output	32.94 kW
Fuse	100 A
Connection impedance	0.09 Ω
RCD model	B

Connection requirements gas

Liquid gas G31	
Total nominal thermal load	40 kW
Nominal thermal load steam mode	40 kW
Nominal thermal load convection mode	40 kW
Required connection flow pressure	25 – 57.5 mbar
LPG G30	
Total nominal thermal load	42 kW

> Comprehensive technical information on kitchen planning and unit installation can be found in the planning manual or in the installation instructions on our business customer portal.

Installation conditions

- > If heat sources act on the left side of the unit, the minimum distance on the left must be 350 mm.
- > Specific national and regional standards and regulations which concern the installation and operation of commercial cooking appliances must be complied with. The local standards and regulations for ventilation systems must be adhered to.

Certifications



Nominal thermal load steam mode	42 kW
Nominal thermal load convection mode	42 kW
Required connection flow pressure	25 – 57.5 mbar
Natural gas H G20	
Total nominal thermal load	40 kW
Nominal thermal load steam mode	40 kW
Nominal thermal load convection mode	40 kW
Required connection flow pressure	18 – 25 mbar

Gas supply/connection: 3/4"
Other gas types and voltages on request

Connection requirements gas

Voltage 1 NAC 230 V	
Connected loads gas	1.5 kW
Fuse	16 A
RCD model	B

Connection requirements water

Water inlet (pressure hose) respectively	3/4"
Water pressure (flow pressure) respectively	1.0 - 6.0 bar
Water outlet respectively	DN 50
Maximum flow rate per cooking system	12 l/min

Connection conditions exhaust air and thermal load

Latent heat load	1763 W
Sensible heat output	2216 W
Noise level (electric)	58 dBA
Noise level (gas)	63 dBA

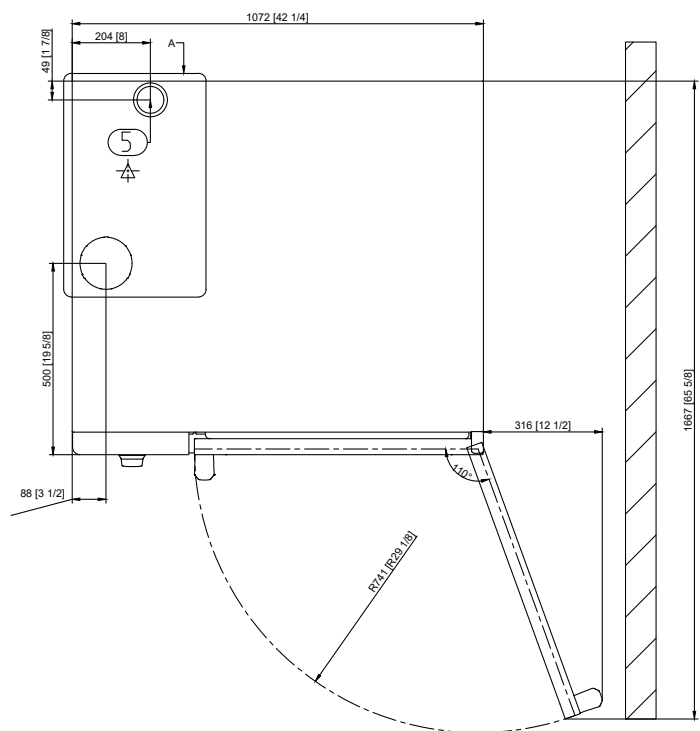
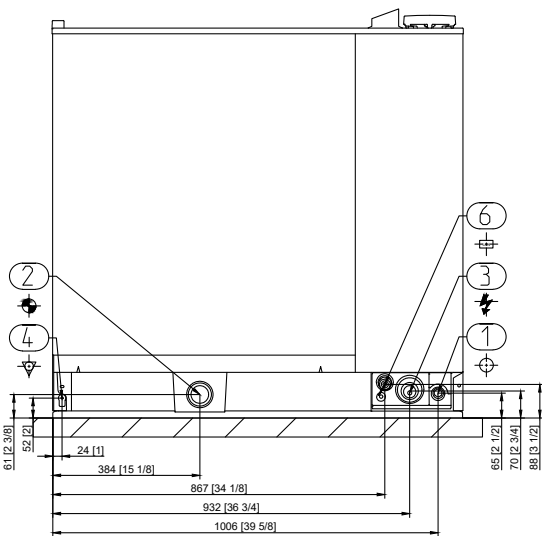
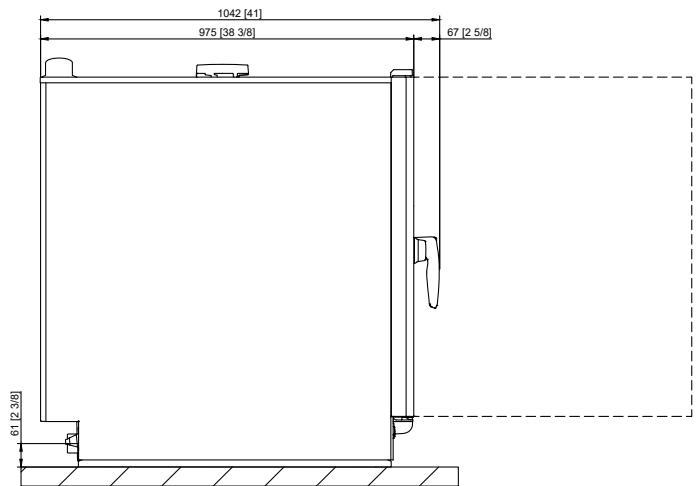
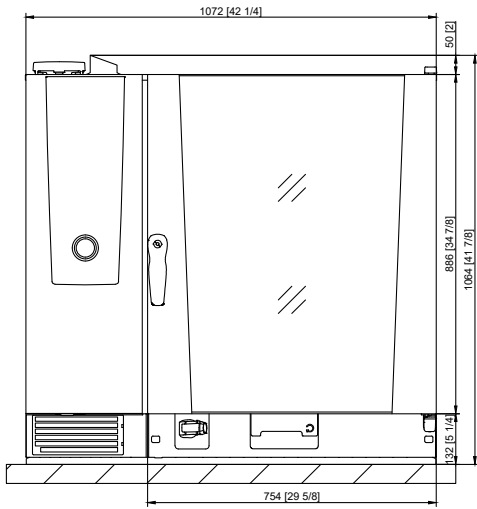
Connection requirements data

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

Minimum clearances during installation

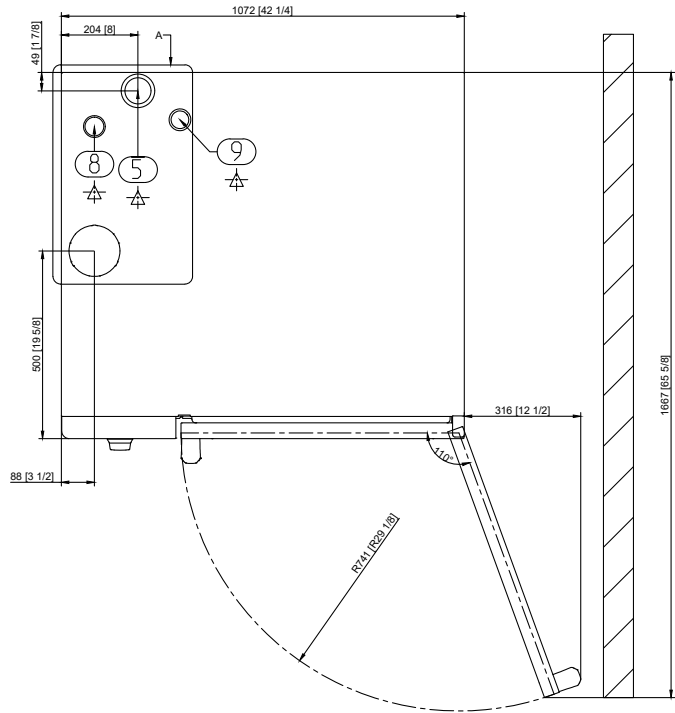
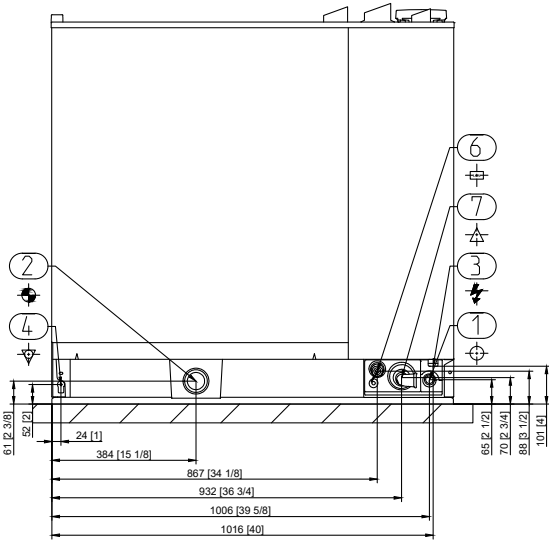
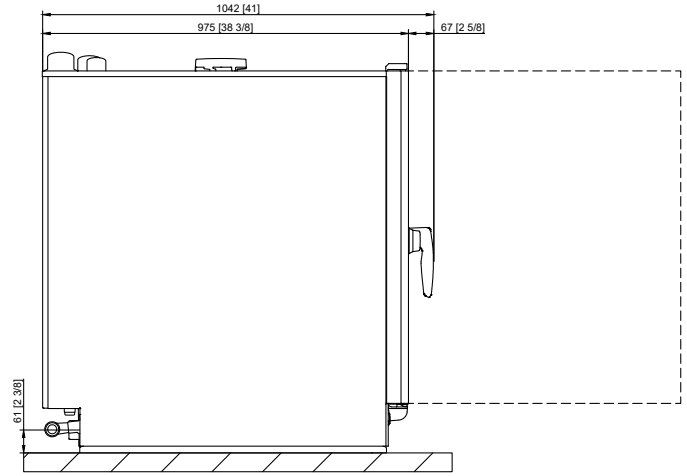
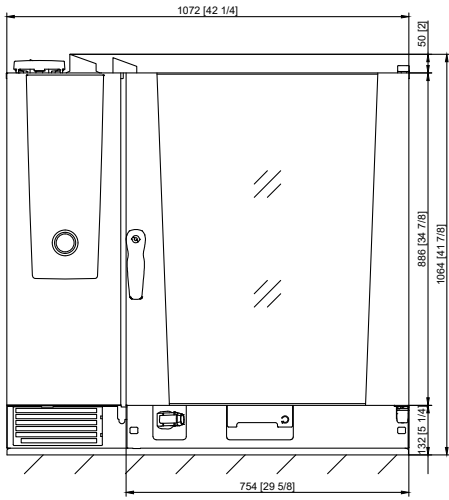
Minimum clearance	Left	Back	Right
Standard	50 mm	0 mm	50 mm

Technical drawing Electric



1	Water inlet
2	Water outlet
3	Electrical connection
4	Equipotential bonding
5	Ventilation pipe
6	Ethernet interface

Technical drawing Gas



1	Water inlet
2	Water outlet
3	Electrical connection
4	Equipotential bonding
5	Ventilation pipe
6	Ethernet interface
7	Gas connection
8	Exhaust pipe gas (steam)
9	Exhaust pipe gas (hot air)

Accessories

Accessories	Article number
RATIONAL Active Green cleaner tabs - guarantees the best cleaning performance	
RATIONAL care tabs – effectively prevents limescale deposits	
1-way core temperature probe with USB connection box	
Sous-vide core temperature probe that can be plugged in externally with USB connection box	
Unit installation kit	
Base frames in different designs - standard, with castors or fixable stainless steel feet	
Levelling kit to compensate for height differences and gradients in table and floor installation	
Mobile kit with rollers and height adjustment for floor installation	
Mobile oven rack trolleys and plate rack trolleys - for easy loading outside the cooking system	
Finishing systems for banquets	
Run-in rail for mobile oven racks and plate racks	
Transport trolleys for mobile oven rack trolleys and plate rack trolleys - standard and height adjustable	
Combi-Duo kit – to build a Combi-Duo for gas or electric units	
Heat shield - to install a unit next to a heat source, e.g. a grill	
Condensation breaker - to divert steam and vapours into existing exhaust systems	
Exhaust hood - only for electric units	
UltraVent Plus condensation hood – only for electric units	
UltraVent condensation hood – only for electric units	
Additional impact protection elements for HeavyDutyLine	
RATIONAL USB stick – for the safe transfer of cooking programmes and HACCP data	
VarioSmoker	

To achieve an optimal cooking result, you will find a wide range of cooking accessories and information on additional accessories in the accessories brochure, from your distributor or at www.rational-online.com

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