ITEM #: COMBI OVEN  
Quantity: One (1)  
Manufacturer: Rational  
Model No.: (1) CombiMaster Plus 101G  
Pertinent Data: Stacked, Mobile  
Utilities Req'd: 208V/1PH; 2.4A; 3/4" Gas @ 83,500 BTUs, 6.5"-10" W.C.; (2) 3/4" CW; 2" IW

See plans for location and placement of item with reference to adjoining equipment.  
Furnish and set in place per manufacturer's standard specifications and the following:  
1. Set in place in location as shown on drawings.  
2. Size and configuration as shown on drawings.  
3. Provide device for automatic cooking of meat, poultry, fish, side dishes, vegetables, egg dishes, desserts, bakery products and for automatic rethermalization.  
4. Provide mixed loads with individual supervision of each rack, depending on type, load amount, and the number of door openings via optical rack signaling function.  
5. Provide LED cooking cabinet and rack lighting energy saving, durable and low maintenance.  
6. Equip unit with rear ventilated triple pane cooking cabinet door, two hinged inside panes (for easy cleaning) with a special heat reflecting coating.  
7. Unit shall be classified as a Combi steamer according to DIN 18866, DIN 10535 for selective use of steam and hot air, separately, sequentially, or combined.  
8. Equip unit with an integrated Ethernet and USB port.  
9. No water softening system or additional descaling is necessary  
10. Supply a 2 Year parts and labor warranty, and a 5 Year steam generator warranty.  
11. After installation and during training of staff supply no charge 4 hour RATIONAL certified chef assistance program.  
12. Provide a Core temperature probe with 6 measuring points, including positioning aid automatic error correction in case of incorrect positioning.  
13. Equip unit with individual programming of at least 1,200 cooking programs with up to 12 steps transferable via USB.  
14. Provide unit with hand shower with automatic retracting system.  
15. Unit shall be equipped with high performance fresh steam generator, pressureless, with automatic filling and automatic decalcification.  
16. Supply dynamic air circulation in cooking cabinet with reversing wheel fan with 5 fan speeds, programmable.  
17. Provide an integral, maintenance free grease extraction system.  
18. Supply a single water connection as shipped, can be split connection for treated and untreated water.  
19. Unit shall be 304 (DIN 1.4301) stainless steel material inside and out, and have seamless interior and with rounded corners.  
20. Provide Delta T cooking.  
21. Provide unit with a mobile stand with intermediate bottom, deep drawn shelf rests on casters.  
22. Provide unit with installation kits including quick disconnect gas, water and drainage connections  
23. Provide unit with a heat shield.  
24. KEC shall provide and coordinate installation of Item #\_\_\_\_, Reverse Osmosis System for use with Combi Oven.  
25. Provide unit with Kitchen Management System with Rational software to operate units from your laptop or desktop.  
26. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.