ITEM #: COMBI OVEN  
Quantity: One (1)  
Manufacturer: Rational  
Model No.: ICC 6 Half E  
Pertinent Data: Mobile, with Stand  
Utilities Req'd: 480V/3PH/14.4A; 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. ProvideDynamic air circulation in the cooking cabinet through reversing high-performance fan propeller with five fan speeds that can be programmed manually.  
5. Provide LED cooking cabinet and rack lighting energy saving, durable and low maintenance.  
6. Equip unit with Model CAP Chef Assistenc Program.  
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 WiFi.  
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 100 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, pressure less, 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 60.31.103 Stand II MobilityLine on casters.  
22. Provide unit with Model 87.00.732US safety Set equipment placement System.  
23. Provide unit with a heat shield right side 60.75.110.  
24. KEC shall provide and coordinate installation of Item #\_\_\_\_, Reverse Osmosis System for use with Combi Oven.  
25. Provide 9999.1553US extended Travel Zone.  
26. Provide Model 9999.2000 Pre-installation Site Survey.  
27. Provide unit with Kitchen Management System with Rational software to operate units from your laptop or desktop.  
28. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.