ITEM #: COMBI OVEN  
Quantity: One (1)   
Manufacturer: Rational  
Model No.: iCombi Pro 10-half size G  
Pertinent Data: ---  
Utilities Req'd: 120V/1PH; 4.2A; 1" Reduced to 3/4" Gas @ 83,500 BTUs; 3/4" CW Filtered Water  
 From #\_\_\_\_; 3/4" Unfiltered 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. Provide unit with 1% accurate regulation of moisture, adjustable, and retrievable via the control panel.   
3. Provide unit with 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).   
4. Provide dynamic air circulation in cooking cabinet with reversing wheel fan with 5 fan speeds, programmable.   
5. Provide all type 304 stainless steel construction.   
6. Provide turbo fan cool down function.   
7. Provide core temperature probe with 6 measuring points, including positioning aid automatic error correction in case of incorrect positioning.   
8. Provide unit door with rear ventilated double glass panel and hinged inner panel.   
9. Provide digital temperature display.   
10. Provide digital timer, 0 24 hours with permanent setting.   
11. Equip unit with Hand shower with automatic retracting system.  
12. Provide USB Interface.   
13. Provide HACCP data output and software update via integral USB port.  
14. Provide no charge 4 hour RATIONAL certified chef assistance program.  
15. Equip the unit with a mobile closed stand #60.30.345.  
16. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.