ITEM #: COUNTERTOP COMBI OVEN  
Quantity: One (1)  
Manufacturer: Rational  
Model No.: iCombi Pro XS E UltraVent (ICP XS E)  
Pertinent Data: Ventless  
Utilities Req’d: 208V/3PH; 15.8A; 3/4" CW; 1 1/2" 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. Unit to have (3) 12" x 14" steam pan or (4) 13" x 18" sheet pan or (3) 2/3 GN pan capacity.  
4. Equip unit with intelligent cooking system with four (4) assistants; iDensityControl, iCookingSuite, iProductionManager, and iCareSystem.  
5. Provide unit with six (6) operating modes, five (5) cooking methods, and three (3) manual operating modes.  
6. Unit to have a temperature range of 85° to 572°F.  
7. Provide 6-point core temperature probe.  
8. Equip with automatic, water pressure-independent cleaning and maintenance system for cooking cabinet and steam generator.   
9. Equip with nine (9) cleaning programs for unsupervised cleaning, also overnight, with automatic cleaning and removal of limescale deposits within the steam generator.  
10. Unit to have a retractable hand shower and Ethernet interface.  
11. Provide 6-foot cord and plug; coordinate NEMA configuration with Electrical Contractor.  
12. Provide Chef Assistance Program: a RATIONAL certified Chef conducts 4 hours/location specialized application training with personnel at no charge.  
13. Provide 2 years parts and labor, 5 years steam generator warranty.  
14. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.