ITEM #: DOUBLE COMBI OVEN  
Quantity: One (1)   
Manufacturer: Rational  
Model No.: CombiMaster Plus XS 61 G / CombiMaster Plus XS 101 G  
Pertinent Data: ---  
Utilities Req'd: 120V/1PH; 3.4A (Top Unit); 120V/1PH; 4.2A (Bottom Unit); 1" Reduced to 3/4"

Gas @ 49,000 BTUs (Top Unit); 1" Reduced to 3/4" Gas @ 83,500 BTUs (Bottom Unit); 7” WC; (2) 3/4" CW Filtered Water From #8; (2) 3/4" Unfiltered CW ; 2" IW (Each)  
  
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 ClimaPlus humidity measurement, 5 stage setting and regulation.   
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 5 programmable fan speeds.   
5. Provide all type 304 stainless steel construction.   
6. Provide turbo fan cool down function.   
7. Provide dynamic air mixing.   
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. Provide USB Interface.   
12. Provide HACCP data output and software update via integral USB port.  
13. Provide unit with Installation kits for both units.  
14. Provide Certified installation by Rational Service Partners.  
15. Provide Preventative Maintenance Kits for both units.  
16. Provide Satackable Combi Duo Kit, mobile.  
17. Provide unit with Four (4) heavy duty, non-marking casters, two (2) with brakes.  
18. Provide no charge 4 hour RATIONAL certified chef assistance program.  
19. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.