ITEM #: DOUBLE COMBI OVEN  
Quantity: One (1)  
Manufacturer: Rational  
Model No.: iCombi® Pro 10  
Pertinent Data: --  
Utilities Req'd: (2) 400V/50Hz/3PH, 37.4kW; (2) 20mm CW, (2) 50mm 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 intelligent climate management that measures, adjusts and controls the humidity down to the exact percentage  
4. Unit shall have the actual measured humidity in the cooking cabinet can be adjusted and viewed.  
5. Equip with dynamic air turbulence in the cooking cabinet thanks to two intelligent, reversible, high-performance fan wheels with five fan wheel speeds, intelligently actuated and manually programmable.  
6. Provide intelligent cooking path regulation and automatic adjustment of cooking steps in order to achieve the target results, e.g., browning and degree of doneness, safely and efficiently - regardless of product size, load quantity, or who is using the unit.  
7. Provide monitoring accurate to the second and calculation of browning on the basis of the Maillard reaction to reproduce ideal cooking results.  
8. Unit shall adjust intelligent cooking methods or switch between iCookingSuite and iProductionManager for maximum flexibility.  
9. Equip with intelligent cooking step to proof baked goods.  
10. Provide individual, intuitive programming of up to 1,200 cooking programs with up to 12 steps using drag-and-drop.  
11. Unit shall be capable of easy transfer of cooking programs to other cooking systems through secure cloud connection with ConnectedCooking or via USB stick.  
12. Provide iProductionManager, the automated, intelligent planning and controlling tool, organizes multiple cooking processes and mixed loads perfectly. Automatic closing of planning gaps. Automatically optimize schedules and energy consumption in planning and target time preparation to start or end cooking dishes at the same time.  
13. Equip with visual indication of loading and removal requests using energy-saving LED lighting.  
14. Unit automatically resumes and optimally completes cooking processes following power outages lasting less than 15 minutes  
15. Provide intelligent cleaning system suggests cleaning programs and the required amount of care products based on the degree of soiling within the cooking system.  
16. Unit shall display the current cleaning and descaling status.  
17. Provide high-performance steam generator for optimal steaming performance even at low temperatures below 100°C.  
18. Unit shall have power-steam function: increased steaming power available for Asian applications.  
19. Equip with integrated, maintenance-free grease separation system without an additional grease filter.  
20. Provide cool-down function to quickly cool down the cooking cabinet; additional fast cooling using internal water nozzle.  
21. Equip with core temperature probe with six measuring points and automatic error correction in the event of incorrect positioning. Provide positioning tool for soft or very small cooking products.  
22. Provide Delta-T cooking for extremely gentle preparation with minimal cooking losses.  
23. Equip with precise burst-steam injection; water quantities can be set to 4 different levels within a temperature range of 85°F – 500°F for convection or steamconvection combination modes  
24. Unit shall be equipped with a digital temperature display, can be set to °C or °F, displays target and actual values.  
25. Unit cooking cabinet humidity and time displayed digitally; displays target and actual values.  
26. Unit time can be set to display in 12- or 24-hour format.  
27. Equip with 24-hour real-time clock with automatic adjustment for daylight savings time when connected to ConnectedCooking.  
28. Provide automatic pre-selected starting time with variable date and time.  
29. Provide integrated hand shower with automatic retraction and switchable spray/jet function.  
30. Equip with energy-saving, long-lasting LED lighting in the cooking cabinet, with excellent color fidelity to allow quick determination of cooking progress.  
31. Provide no-charge 4-hour RATIONAL certified chef assistance program.  
32. Provide a Rational stacking unit for the iCombi Pro 10’s to be on with casters front two with bakes (60.31.635).  
33. Provide 1219mm quick connect water lines and restraining device.  
34. Must meet all applicable governmental, and local laws, rules, regulations, and codes.  
ITEM #: DOUBLE COMBI OVEN  
Quantity: One (1)  
Manufacturer: Rational  
Model No.: ICP 6-FULL/6-FULL NG  
Pertinent Data: Stacked, Mobile  
Utilities Req'd: (Top Unit) 208V/1PH, 4.3; 3/4" CW; 2" IW; 3/4" Gas @ 106,500 BTU;  
 (Bottom Unit) 208V/1PH, 4.3; 3/4" CW; 2" IW; 3/4" Gas @ 106,500 BTU  
  
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 re-thermalization.  
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, 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 60.75.752 Stacking Kit for stacking iCombi 6-full size on iCombi 6-full size (gas only).  
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.