ITEM #: DOUBLE COMBI OVEN  
Quantity: One (1)  
Manufacturer: Rational  
Model No.: iCombi Pro 61E | iCombi Pro 101 G  
Pertinent Data: Stacked  
Utilities Req'd: 208V/3PH; 33.3A; 3/4" CW, 2" IW (Top Unit)

120V/1PH; 4.2A; 3/4" CW, 2" IW; 3/4" Gas @ 83,500 BTUs (Bottom Unit)  
  
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 to automatically resume 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 212°F.  
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 steam convection 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 iCombi 6-half size E/G stacked on top of the iCombi Pro10-half size E and all kits necessary to stack the units (60.73.991).  
33. Provide the iCombi 10-half size to be on lo profile casters front two with bakes (60.31.622).  
34. Provide 48" quick connect water lines and restraining device.  
35. Provide PosiSet.  
36. Must meet all applicable governmental, and local laws, rules, regulations, and codes.