



The CombiMaster® Plus XS.



 Made in Germany

The CombiMaster® Plus XS.

Small-sized top quality.



Cooking demands precision, from both the chef and his tools. The CombiMaster® Plus is precise in every respect; it provides sophisticated technology to support each chef's individual craftsmanship. You will achieve outstanding quality, reduce your consumption of raw materials and resources, and also save significant time with the new automatic cleaning function.

This is possible in the smallest space with the CombiMaster® Plus XS. Thanks to sophisticated installation solutions, it is suitable both for use in front cooking, as well as a station unit in the restaurant. On a footprint of much less than 1 m², you can replace or relieve pressure on up to 50% of conventional cooking appliances, whilst ensuring you achieve crispy crusts, juicy roasts, intensive aromas, rich colours and preserve vitamins and minerals.

RATIONAL CombiMaster® Plus XS.

Impressive performance.



The CombiMaster® Plus XS has unique performance features which put it in a class of its own.

It is robust, easy to use and impresses with functions that provides top food quality, everytime.

This is guaranteed by the precision controlled cooking cabinet climate and the accurate setting of temperature, air humidity, air flow and cooking time.

> Limitless cooking variety

Combining heat and steam into a single appliance opens up a wealth of new options in professional food preparation. You can grill, bake, roast, braise, steam, stew, poach and much, much more in it.

> Unique cooking performance

The new CombiMaster® Plus doesn't just set new standards in terms of cost efficiency, it also raises the bar for effective performance; it transfers the relevant amount of energy to the food products, even when cooking full loads. This sophisticated cooking technology guarantees consistently excellent food quality.

> Optimum cooking cabinet climate

ClimaPlus® regulates the climate specific to the product in the cooking cabinet, ensuring crispy crusts, crunchy breading and juicy roasts.

> Easy to use

The dial used to select the functions is simple, straightforward and has proven its worth in harsh kitchen environments. The automatic clean function ensures hygienic cleanliness and will also do this unsupervised overnight too if required.



Simply clean.

Automatic cleaning.

It doesn't get any easier; with the new automatic cleaning function, the CombiMaster® Plus XS is ready to use again very quickly. It virtually cleans itself, and also does this overnight too if required.

You just have to choose the necessary cleaning stage, insert the tabs displayed, that's it. This gives you a hygienically clean and optimally maintained unit at all times.

The automatic clean function is also very economical. You only need a little power, chemicals and water, and above all you will save on working time. The solid cleaning agent used is also particularly safe to handle.



Fits into any kitchen.

Flexible options for small formats.

Regardless of whether it is used as an attractive front cooking unit, as an additional station unit, or as a Combi-Duo – there is always the right solution for the CombiMaster® Plus XS.

The RATIONAL built-in solution

Appearance is important especially in front cooking areas. The highly flexible and easily integrated RATIONAL installation kit comprises of the UltraVent condensation hood, which binds and fully discharges the emitted steam. The concealment kit prevents the accumulation of dirt in less accessible areas, meets all strict hygiene requirements and provides for a professional and harmonious overall appearance.

Wall bracket

The wall bracket is ideal when using the CombiMaster® Plus XS as a station unit. We recommend using the wall bracket when storage surface area is at a premium. Perfect for mounting the unit directly on the wall easily and securely.

Combi-Duo: one space – two appliances

Our Combi-Duo combination allows two units, one on top of the other, to operate on a single space. Especially at peak times, this makes you even more flexible. Combi-Duos let you use two different cooking processes at the same time, for example steaming and grilling simultaneously.

There is of course the appropriate stand UG for our XS series. This gives you the optimum working height and provides the perfect storage for accessories.



Wall bracket

RATIONAL accessories – the perfect complement.

Only by using original RATIONAL accessories can you make full use of the possibilities of the CombiMaster® Plus XS. They are extremely rugged and thus ideal for daily, hard use in the professional kitchen.

Grill and pizza tray

The excellent heat conductivity of the pizza tray can produce all different types of pizzas, flatbreads and tartes flambées to a superior quality. Turn it over and vegetables, steaks, and even fish will get the perfect grill pattern.

Cross and stripe grill grate

The new cross and stripe grill grate gives you a perfect grill pattern on pan-fried foods, fish and vegetables. Here you have a choice: in addition to traditional grill stripes, with the new grill grate you can achieve the popular original American steakhouse pattern on a wide array of products.

Roasting and baking trays

The aluminum baking trays from RATIONAL display excellent non-stick properties as well as robustness and a long service life. Bread rolls, Danish pastries, pan-fried food and breaded products will be nice and brown and crispy.

Multibaker

The Multibaker is perfect for cooking fried eggs, omelettes, hash browns, or tortilla española in large batches. A special coating helps prevent food from sticking.

Granite-enamelled containers

The granite-enamelled containers are ideal for roasting, braising, pan-frying and baking and are almost indestructible. The corners of the containers are fully contoured so that no portions of cakes or baked dishes are lost. Thanks to their excellent heat conductivity, food browns uniformly, whether you're preparing crisp escalope, juicy roasts or a tray bake.



Multibaker



Grill and pizza tray



Roasting and baking tray

For further information, please request our accessories brochure or our application brochures. Or visit our website at rational-online.sg.

Technology that does more.

Because details make the difference.



LED lighting

Our new and innovative LED lighting ensures optimum illumination of both the cooking cabinet and each individual rack, from top to bottom, back to front. The light neutrally reflects the browning of the products. Energy-efficient, durable and low-maintenance.



Triple glass door

The triple glazed door with state-of-the-art heat reflection coating ensures minimum heat loss. As a result you additionally save up to 10% in energy costs. As all three panels can be cleaned, you'll have a clear view of things for years to come.



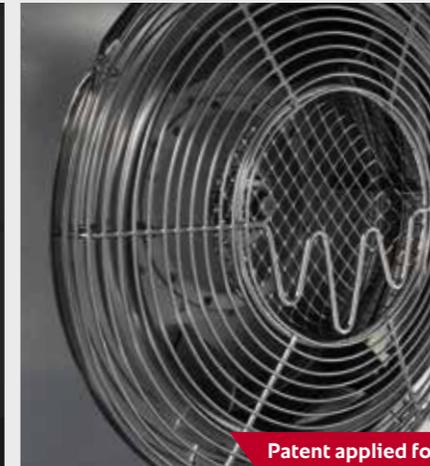
Centrifugal grease separator system

Cooking cabinet air stays clean at all times, with no need to replace or clean grease filters. A pure taste experience.



ClimaPlus®

The measuring and control centre automatically maintains the cooking cabinet climate that you set. This combines with the most effective dehumidification technology so that you achieve crispy crusts, crunchy breading and maximum succulence.



New flow technology

The totally innovative dynamic air circulation and the special cooking cabinet shape ensure that the heat is uniformly distributed in the cooking cabinet. This is essential to ensure a high level of uniformity, even with full loads.



Steam generator

The generator with new steam regulator constantly delivers 100 % hygienic fresh steam for optimum food quality. Maximum steam saturation, even in the low temperature range, prevents the food sticking or drying out.

The CombiMaster® Plus XS.

Full performance, small size.

The CombiMaster® Plus XS is compact enough to fit into every kitchen, and its clever installation solutions also make it suitable for front-cooking areas and as a station unit in restaurants. CombiMaster® Plus XS is only available in the electric version. All other CombiMaster® Plus models are available in either electric or gas versions. By combining two appliances simply on top of each other as a combi-duo, you get even more flexibility without any additional space requirements.

There are also numerous special versions available, with which we tailor your appliance to the requirements of your kitchen.

In addition to the CombiMaster® Plus XS, we also offer our SelfCookingCenter® XS. Only the SelfCookingCenter® offers maximum efficiency to give your kitchen optimum support with the intelligent assistant HiDensityControl®, iCookingControl, iLevelControl and Efficient CareControl.

For further information on our entire product range, please request a copy of our unit and accessory catalogue. Or visit our website at rational-online.sg.

2 year warranty	
Appliance	XS Model 6 2/3
Electric	
Capacity	6 x 2/3 GN
Number of meals per day	20-80
Lengthwise loading	1/2, 2/3, 1/3, 2/8 GN
Width	655 mm
Depth	555 mm
Height	567 mm
Water inlet	R 3/4"
Water outlet	DN 40
Water pressure	150-600 kPa or 0.15-0.6 Mpa
Cleaning	Automatic
Weight	62 kg
Connected load	5.7 kW
Fuse	3 x 10 A
Mains connection (voltage variable by country)	3 NAC 380-415 V
Convection mode output	5.4 kW
Steam mode output	5.4 kW



Do you want to see all this with your own eyes?

Cook with us.

Experience just how efficient our appliances are for yourself and try them out. Live, with no obligation, and near where you are. Visit one of our free RATIONAL CookingLive events.

Contact us at +65 68095850 or visit us at www.rational-online.sg to find out when and where future events will be held.





RATIONAL Cooking Systems Pte Ltd
(a subsidiary of RATIONAL International AG)

25 International Business Park
#01-51/52 German Centre
Singapore, 609916

Tel +65 68095850
Fax +65 68095899

info@rational-online.sg
rational-online.sg