

## iCombi Classic model overview.

When work calls, there's no stopping them.



| iCombi Classic                    | 6-half size   | 10-half size   | 6-full size   | 10-full size   | 20-half size   | 20-full size   |
|-----------------------------------|---|--|---|--|--|--|
| <b>Electric and gas</b>           |   |  |   |  |  |  |
| Capacity                          | 6 × half sheet pans<br>13" × 18"<br>6 × half steam pans<br>12 3/4" × 20 7/8"<br>6 × 1/1 GN /<br>12 × 1/2 GN | 10 × half sheet pans<br>13" × 18"<br>10 × half steam pans<br>12 3/4" × 20 7/8"<br>10 × 1/1 GN /<br>20 × 1/2 GN | 6 × full sheet pan<br>18" × 26"<br>12 × full steam pans<br>12 3/4" × 20 7/8"<br>6 × 2/1 GN /<br>12 × 1/1 GN | 10 × full sheet pans<br>18" × 26"<br>20 × full steam pans<br>12 3/4" × 20 7/8"<br>10 × 2/1 GN /<br>20 × 1/1 GN | 20 × half sheet pans<br>13" × 18"<br>20 × half steam pans<br>12 3/4" × 20 7/8"<br>20 × 1/1 GN /<br>40 × 1/2 GN | 20 × full sheet pans<br>18" × 26"<br>40 × full steam pans<br>12 3/4" × 20 7/8"<br>20 × 2/1 GN /<br>40 × 1/1 GN |
| Number of meals per day           | 30–100  | 80–150   | 60–160  | 150–300  | 150–300  | 300–500  |
| Hinging racks accept (GN)         | 1/1, 1/2, 2/3, 1/3 GN   | 1/1, 1/2, 2/3, 1/3 GN  | 2/1, 1/1, 2/4 GN  | 2/1, 1/1, 2/4 GN   | 1/1, 1/2, 2/3, 1/3 GN  | 2/1, 1/1, 2/4 GN   |
| Width                             | 33 1/2" (850 mm)  | 33 1/2" (850 mm)   | 42 1/4" (1072 mm)   | 42 1/4" (1072 mm)  | 34 1/2" (877 mm)   | 42 5/8" (1082 mm)  |
| Depth including door handle       | 33 1/8" (842 mm)  | 33 1/8" (842 mm)   | 41" (1042 mm)   | 41" (1042 mm)  | 35 7/8" (913 mm)   | 44" (1117 mm)  |
| Height including ventilation pipe | 31 5/8" (804 mm)  | 41 7/8" (1064 mm)  | 31 5/8" (804 mm)  | 41 7/8" (1064 mm)  | 73 3/4" (1872 mm)  | 73 3/4" (1872 mm)  |
| Water inlet                       | GHT 3/4"  | GHT 3/4"   | GHT 3/4"  | GHT 3/4"   | GHT 3/4"   | GHT 3/4"   |
| Water drain                       | 2" OD   | 2" OD  | 2" OD   | 2" OD  | 2" OD  | 2" OD  |
| Water pressure                    | 14.5 - 87.0 psi   | 14.5 - 87.0 psi  | 14.5 - 87.0 psi   | 14.5 - 87.0 psi  | 14.5 - 87.0 psi  | 14.5 - 87.0 psi  |
| <b>Electric</b>                   |   |  |   |  |  |  |
| Weight                            | 209 lb (95 kg)  | 271 lb (123 kg)  | 282 lb (128 kg)   | 364 lb (165 kg)  | 542 lb (246 kg)  | 690 lb (313 kg)  |
| Connected load                    | 10.8 kW / 10.8 kW   | 18.9 kW / 18.9 kW  | 22.4 kW / 22.4 kW   | 37.4 kW / 37.4 kW  | 37.2 kW / 37.2 kW  | 67.9 kW / 67.9 kW  |
| Breaker                           | 3 × 35 A / 3 × 35 A   | 3 × 60 A / 3 × 60 A  | 3 × 70 A / 3 × 70 A   | 3 × 125 A / 3 × 125 A  | 3 × 125 A / 3 × 125 A  | 3 × 200 A / 3 × 200 A  |
| Voltage                           | 3 ph 208 V /<br>3 ph 240 V  | 3 ph 208 V /<br>3 ph 240 V   | 3 ph 208 V /<br>3 ph 240 V  | 3 ph 208 V /<br>3 ph 240 V   | 3 ph 208 V /<br>3 ph 240 V   | 3 ph 208 V /<br>3 ph 240 V   |
| Power – Hot air                   | 10.25 kW / 10.25 kW   | 18 kW / 18 kW  | 21.6 kW / 21.6 kW   | 36 kW / 36 kW  | 36 kW / 36 kW  | 66 kW / 66 kW  |
| Power – Steam                     | 9 kW / 9 kW   | 18 kW / 18 kW  | 18 kW / 18 kW   | 36 kW / 36 kW  | 36 kW / 36 kW  | 54 kW / 54 kW  |
| <b>Gas</b>                        |   |  |   |  |  |  |
| Weight                            | 243 lb (110 kg)   | 315 lb (143 kg)  | 324 lb (147 kg)   | 412 lb (187 kg)  | 589 lb (267 kg)  | 763 lb (346 kg)  |
| Electrical rating                 | 0.6 kW / 0.6 kW   | 0.9 kW / 0.9 kW  | 0.9 kW  | 1.5 kW   | 1.3 kW / 1.3 kW  | 2.2 kW   |
| Breaker                           | 2 × 15 A / 1 × 15 A   | 2 × 15 A / 1 × 15 A  | 2 × 15 A  | 2 × 15 A   | 2 × 15 A / 1 × 15 A  | 2 × 15 A   |
| Voltage                           | 2 ph 208 V /<br>1 ph 120 V  | 2 ph 208 V /<br>1 ph 120 V   | 2 ph 208 V  | 2 ph 208 V   | 2 ph 208 V /<br>1 ph 120 V   | 2 ph 208 V   |
| Gas connection                    | 3/4" NPT  | 3/4" NPT   | 3/4" NPT  | 3/4" NPT   | 3/4" NPT   | 1" NPT   |
| <b>Natural gas/Liquid gas*</b>    |   |  |   |  |  |  |
| Max. Connected load               | 49,500 BTU /<br>48,500 BTU  | 83,500 BTU /<br>82,000 BTU   | 106,500 BTU /<br>104,000 BTU  | 152,000 BTU /<br>148,500 BTU   | 159,500 BTU /<br>156,000 BTU   | 303,500 BTU /<br>296,500 BTU   |
| Power – Hot air                   | 49,500 BTU /<br>48,500 BTU  | 83,500 BTU /<br>82,000 BTU   | 106,500 BTU /<br>104,000 BTU  | 152,000 BTU /<br>148,500 BTU   | 159,500 BTU /<br>156,000 BTU   | 303,500 BTU /<br>296,500 BTU   |
| Power – Steam                     | 45,500 BTU /<br>44,500 BTU  | 76,000 BTU /<br>74,500 BTU   | 80,000 BTU /<br>78,000 BTU  | 152,000 BTU /<br>148,500 BTU   | 144,500 BTU /<br>141,000 BTU   | 193,500 BTU /<br>189,000 BTU   |

The iCombi Classic is available in a range of sizes, because we want its performance to fit your needs, not the other way around. Twenty meals or two thousand? Display cooking? Kitchen size? Electric? Gas? 6-half size? 20-full size? Which model belongs in your kitchen?

Complete information on options, features, and accessories at [rational-online.com](http://rational-online.com)



### iCombi Pro – The new gold standard.

The iCombi Pro is intelligent, efficient, and flexible, and it delivers the results you want. Every time. No matter who's using it. Pair it with the iVario Pro for an unbeatable team in any commercial kitchen.



### iVario Pro – RATIONAL quality in a completely different form.

Boil, pan-fry, deep-fry... the iVario Pro uses contact heat, making it an ideal combination with the iCombi Pro. Intelligent, fast, flexible. An unbeatable team.

\*In order to ensure proper operation, make sure to establish the correct line pressure: Natural gas: 6.5"-10" w.c., Liquid gas: 10"-13" w.c. ENERGY STAR available for 6-half size and 6-full size cooking systems (electric and gas), as well as on 10-half size cooking systems (electric). iCombi Pro (LM100) and iCombi Classic (LM200) models are NSF certified as can be seen on the NSF listing.