Spec sheet

iCombi® Pro XS E



Capacity
> Four (4) Half-size sheet pans or Four (4) 2/3 Steam table pans 2-1/2" with one (1) grid shelf (not included)
> Removable, swivel hinging rack with flexible rack options on 7 levels
> Large selection of accessories for various cooking procedures, such as grilling, braising or baking
> For use with 1/2, 2/3, 1/3 GN accessories

Combi-steamer mode
> Steaming 86 °F - 266 °F
> Convection 86 °F – 572 °F
> Combination of steam and convection 86 °F – 572 °F

Description

Intelligent, connectable cooking system with the operating modes poultry, meat, fish, egg dishes/desserts, side dishes/vegetables, baked goods and finishing as well as the cooking methods roasting, cooking, baking and grilling.
> Combi steamer as per DIN 18866 (in manual mode).
> For most cooking processes used in commercial kitchens.
> For using steam and convection, individually, one after the other, or combined.

Ventilation approvals: This appliance conforms to the EPA 202 test in accordance with ANSI/ NFPA 96 "Ventilation Control and Fire Protection of Commercial Cooking Operations" Refer to UL Listing KNLZ.E148536 (America) or KNLZ7.E148536 (Canada).
The following intelligent assistants are available:

Intelligent assistant

iDensityControl iProductionManager iCookingSuite iCareSystem

iDensityControl
iDensityControl is the iCombi Pro's intelligent climate management. The interaction among intelligent sensors, a high-performance heating system and fresh steam generator, and active dehumidification ensures that the right cooking cabinet climate is always available. Intelligent air circulation ensures the best possible energy input into the food. Consequently, this ensures extraordinary productivity while maintaining high levels of food quality, even cooking and minimum energy consumption.

iCookingSuite
The iCookingSuite is the iCombi Pro's cooking intelligence. The user starts by selecting the right cooking path for the food, choosing from among 6 operating modes and / or 5 cooking methods. Users also specify the desired cooking result. The unit suggests settings for browning and degree of doneness. Intelligent sensors detect the size, quantity and condition of the food. While the cooking path is in progress, the system adjusts key parameters like cooking cabinet temperature, airspeed, and cooking time accurately to the second. The selected desired results are achieved, yielding the best possible quality in the shortest possible time. It is possible to optionally influence the cooking sequence and adapt the cooking result. Users can change to iProductionManager or manual mode at any time. Thanks to iCookingSuite you can simply save time, raw materials, and energy while maintaining a standardized food quality without having to check the procedure.

iProductionManager
iProductionManager intelligently and flexibly organizes the production process. This includes which products can be prepared together on different trays, the ideal sequence of dishes, and monitoring the cooking method. ProductionManager supports users with prompts to load or unload dishes. Depending on kitchen processes you can freely position orders or schedule them on the basis of a certain target time. iProductionManager arranges the sequence of dishes accordingly and automatically specifies the correct settings. Users decide whether dishes are cooked based on optimum energy consumption or a certain target time. Simple monitoring activities are no longer required, saving you working time and energy.

iCareSystem
iCareSystem is the iCombi Pro XS's intelligent cleaning and limescale removal system. It recommends the amount of chemicals and ideal cleaning stage from the nine available programs based on usage and any limescale in the steam generator. Quick interim cleaning cleans the iCombi Pro XS in less than 25 minutes. All cleaning programs can also run overnight without the need for supervision. The iCareSystem is particularly efficient and environmentally friendly, consuming small quantities of phosphate-free care products, water, and energy. This means that the iCombi Pro is always hygienically clean without manual work and at minimal costs.

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Unit description and functions

Intelligent functions
> Intelligent climate management that measures, adjusts and controls the humidity down to the exact percentage
> The actual measured humidity in the cooking cabinet can be adjusted and viewed
> Dynamic air circulation in the cooking cabinet thanks to intelligent, reversible, high-performance five-speed fan with intelligent activation and manual programming capabilities
> 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
> Monitoring accurate to the second and calculation of browning on the basis of the Maillard reaction to reproduce ideal cooking results
> Adjust intelligent cooking methods or switch between iCookingSuite and iProductionManager for maximum flexibility
> Intelligent cooking step to proof baked goods
> Individual, intuitive programming of up to 1,200 cooking programs with up to 12 steps using drag-and-drop.
> Easy transfer of cooking programs to other cooking systems through secure cloud connection with ConnectedCooking or via USB stick
> iProductionManager, the automated, intelligent planning and controlling tool, organizes multiple cooking processes and mixed loads perfectly. Automatic closing of planning gaps. Automatic time or energy optimization in planning; target time preparation to start or end cooking dishes at the same time
> Automatically resumes and optimally completes cooking processes following power outages lasting less than 15 minutes
> Intelligent cleaning system suggests cleaning programs and the required amount of care products based on the degree of soiling within the cooking system
> Display of the current cleaning and descaling status
> Available recirculating hoods that automatically boost extraction power when the cooking cabinet door is opened. The hoods are optionally available pre-assembled.

Cooking functions
> High-performance steam generator for optimal steaming performance even at low temperatures below 212°F
> Integrated, maintenance-free grease separation system without an additional grease filter
> Cool-down function to quickly cool down the cooking cabinet; additional fast cooling using internal water nozzle
> Core temperature probe with six measuring points and automatic error correction in the event of incorrect positioning. Optional positioning tool for soft or very small cooking products (accessory)
> Delta-T cooking for extremely gentle preparation with minimal cooking losses
> 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
> Digital temperature display, can be set to °C or °F, displays target and actual values
> Cooking cabinet humidity and time displayed digitally; displays target and actual values
> Time can be set to display in 12- or 24-hour format
> 24-hour real-time clock with automatic adjustment for daylight savings time when connected to ConnectedCooking
> Automatic pre-selected starting time with variable date and time
> Integrated hand shower with automatic retrieval and individual jet function
> Energy-saving, long-lasting LED lighting in the cooking cabinet, with excellent color fidelity to allow quick determination of cooking progress
> No-charge 4-hour RATIONAL certified chef assistance program

Occupational and operating safety
> Electronic safety temperature limiter for steam generator and convection heating
> Integrated fan wheel brake
> Contact temperature of the cooking cabinet door max. 163 °F
> Use of Active Green cleaning tabs and Care tabs (solid cleaning agent) for ideal occupational safety levels
> HACCP data storage and output via USB or optional storage and management in the cloud-based networking solution ConnectedCooking
> Tested according to national and international standards for unsupervised operation
> Maximum tray height must not exceed 63 inch when using a RATIONAL stand
> Ergonomic door handle with right- / left-handed door opening and swing-shut function

Networking
> Integrated, IP-protected Ethernet interface for wired connection to the cloud-based ConnectedCooking networking solution
> Integrated Wi-Fi interface for wireless connection to the cloud-based networking solution ConnectedCooking
> Integrated USB interface for local data exchange
> Cloud-based ConnectedCooking solution allows central unit management; recipe, shopping cart and program management; HACCP data management; maintenance management

Cleaning and care
> Automatic, water pressure-independent cleaning and maintenance system for cooking cabinet and steam generator
> Nine cleaning programs for unsupervised cleaning, also overnight, with automatic cleaning and removal of limescale deposits within the steam generator
> Fast cleaning in under 30 minutes for almost uninterrupted, hygienic production
> Automatic cleaning routine following power outages, ensuring that cooking cabinet remains free of cleaning agents even after the cleaning process has been canceled
> Use of phosphate and phosphorus-free Active-Green cleaning agent tabs and Care tabs The tabs are also free of microplastic additives
> Hygienic setup that is flush with the counter without feet for simple, safe cleaning
> Triple glass pane cooking cabinet door with rear ventilation, thermally reflecting special coating and swiveling glass panes for easy cleaning

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> Inside and outside material: stainless steel DIN 1.4301, seamless hygienic cooking cabinet with rounded corners and optimized air flow
> Glass and stainless steel surfaces allow easy, safe external cleaning; IPX5-class protection against spraying water in all directions
> Monitoring option for automatic cleaning using the cloud-based ConnectedCooking networking solution

Operation

> High-resolution 9 inch TFT color display and capacitative touchscreen with self-explanatory icons for simple, intuitive operation with gestures like swiping and dragging
> Acoustic prompts and visual messages when user action is required
> Central dial with Push function for intuitive selection and confirmation of entries
> User interface and help function can be set to over 55 languages
> Basic national cuisine preferences can be selected regardless of language settings. Possible to select additional, local cuisine
> Specially adapted cooking parameters for international or country-specific dishes can be selected and started regardless of unit language settings
> Extensive search function including all cooking paths, application examples and settings
> Context-sensitive support that always shows the current help content for the displayed screen content
> Start application examples from help file
> Simple selection of cooking paths using six operating modes and/or five cooking methods
> Cockpit function to display information about the processes within a cooking path
> Customization and control of user profiles to prevent operator errors
> Interactive notifications regarding cooking paths, requested actions, intelligent functions and warnings thanks to Messenger

Installation, maintenance and environment

> Professional installation by RATIONAL-certified technicians recommended
> Rear in-direct floor drain with air gap is required, and should be supplied in alignment with local code.
> Adaptation to the installation site (height above sea level) through automatic calibration
> Operation without water softener and without additional manual descaling possible
> Installation flush with the floor and wall with only 10 mm (0.4") gap to the wall thanks to connection at the base*
> Service diagnostic system with automatic messages, self test function for actively testing cooking system functions
> Remote diagnosis via ConnectedCooking by certified RATIONAL service partners
> 2-year RATIONAL warranty including parts, labor, and travel**
> Regular maintenance is recommended. Servicing by RATIONAL service partner according to manufacturer recommendations

* See the installation or planner manual for details
** Terms and conditions apply, see manufacturer warranty statement at www.rational-online.com

Options

> Cooking cabinet door, left-hinged
> MarineLine - marine version
> Safety door lock

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Technical specifications

Dimensions and weights

Dimensions (W x H x D)	
Cooking system (body)	25 3/4 x 22 3/8 x 21 7/8 inches
Cooking system (total)	25 3/4 x 23 1/2 x 24 1/2 inches
Cooking system with packaging	37 1/4 x 30 3/8 x 35 7/8 inches
Maximum working height of top level*	≤ 63 inches

*when using a corresponding RATIONAL stand

Weights	
Maximum load size per level	22 lb
Maximum total load capacity	44 lb
Weight - electric unit without packaging	137 lb
Weight - electric unit with packaging	185 lb

Electrical connection conditions

Voltage 1 ph 208 V / 240 V	
Connected loads - electric	5.7 kW
Steam power	5.4 kW
Convection power	5.4 kW
Breaker	50 A
Running AMPS	27.4 A (208 V) / 24 A (240 V)
Cable connection	3xAWG 8 SOOW90°C with NEMA Plug 6-50P
Voltage 3 ph 208 V / 240 V	
Connected loads - electric	5.7 kW
Steam power	5.4 kW
Convection power	5.4 kW
Breaker	30 A
Running AMPS	15.9 A (208 V) / 15.5 A (240 V)
Cable connection	4xAWG 12 SOOW90°C with NEMA Plug 15-30P

Not supplied with cable connection

Connection conditions water

Water supply	3/4 "
Water pressure (flow pressure)	14.5 – 87.0 psi
Max flow rate	3 gal/min
Drain	1 1/2 " OD
Max. short-term wastewater quantity	0.11 gal/sec

Only use temperature-resistant wastewater pipes

Water quality requirements

Untreated water can be 0 to 24.5 gr/gal (0 to 420ppm) hardness. We do not recommend treated water hardness < 5 gr/gal (86ppm) because the water could be corrosive. Sodium ion exchangers are not recommended; H+ Ion exchange systems are recommended. Water that does not meet the following minimum standards will require the proper conditioning

Contaminant	Water Requirements	If > than recommended
Sand / Particles	< 15 µm	Particle filter
Chlorine (Cl2)	< 0.012 gr/gal (0.2 ppm)	Active carbon filter
Chloride (Cl-)	< 4.68 gr/gal (80 ppm)	RO

Connected loads - exhaust air and thermal load

Latent heat load	966 BTU
Sensible heat emission	1280 BTU
Sound level	52 dBA

Connection loads - data

LAN data interface	RJ45
WiFi data interface	IEEE 802.11 a/g/n

Minimum distances at installation

Minimum distances	Left	Back	Right
Standard	min. 10 mm	min. 10 mm	min. 10 mm

Clearance Requirements
To facilitate servicing, we recommend leaving a 20" (500 mm) gap on the left-hand side of the unit. If there is not 20" (500 mm) left side clearance available, provisions for moving the unit to the left for service access must be made. Such provisions include, but are not limited to, having quick connections (water, gas, etc.) and lengthened electrical connections with flexible cords.
If there are no external heat sources acting on the unit, there should be a minimum gap of 1/2" (10 mm) on either side of the unit. XS Combi-Duo vent pipe can be mounted flush with the wall.
If a high temperature heat source is on the left side of the unit, clearance of at least 14" (350 mm) must be maintained on the side. This clearance may be reduced to 2" (50 mm) if a heat shield is used (see accessories).
Recommended clearance from unobstructed rear exhaust pipes and any surface collecting grease or flammable material: 10" (254 mm). It is recommended to have a hood overhang of 6" (150 mm) to 18" (450 mm) at the front of the unit and 6" (150 mm) on the sides if installed at the end of the cooking line. Please refer to the Installation Manual for additional technical data and for instructions on installation and setup.

Installation conditions

- Observe all local and country-specific standards and regulations regarding the installation and operation of commercial cooking appliances. The local standards and regulations for interior ventilation systems must also be taken into account.
- To use ConnectedCooking, an RJ45 network socket or a WLAN connection option (IEEE 802.11 a/g/n) must be in place on-site. For optimal performance, a data rate of at least 100 MB/s is required.
- Each XS unit is supplied with 8 ft 14-3 AWG cord and plug. Use copper wire only. 3Ph 4-wire system (3 wire w/ ground)-dedicated 3-pole circuit breaker required. 1 Ph L1, L2, G-dedicated 2 pole circuit breaker required. 208 v is field retrofittable to 240V. Do not use fuses.

Approvals

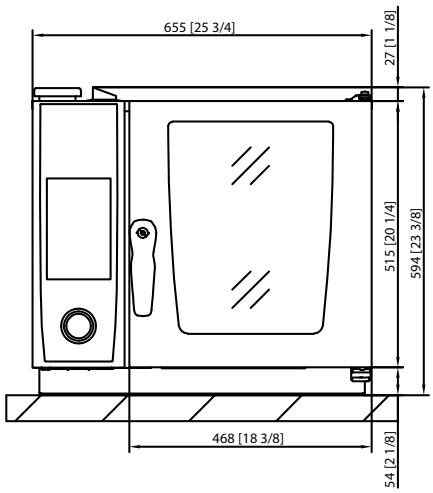
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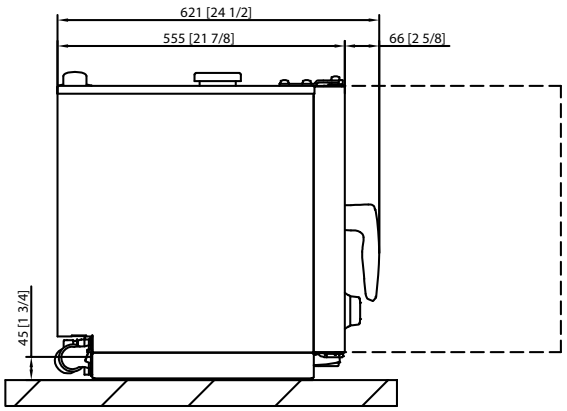
NSF Certification

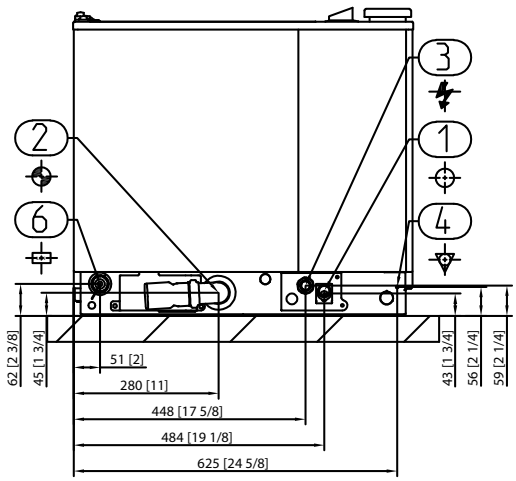
iCombi Pro (LM100) and iCombi Classic (LM200) are NSF-certified, shown on the NSF list.

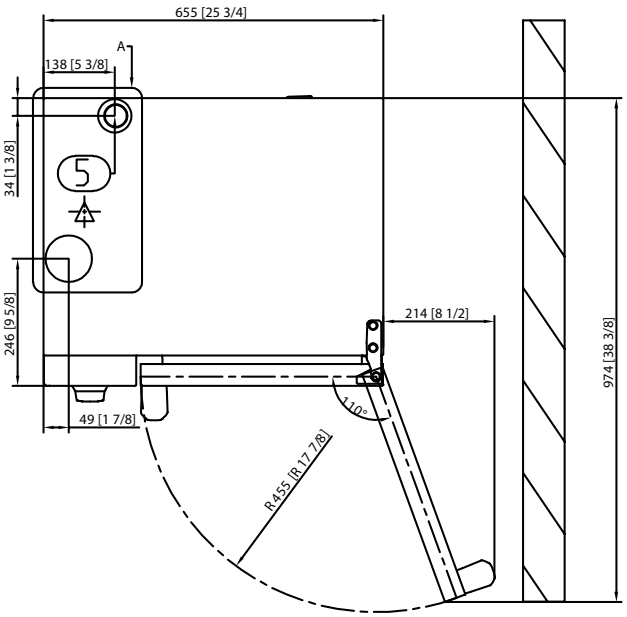
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Technical drawing









1	Water inlet
2	Water drain
3	Electrical connection
4	Equipotential bonding
5	Ventilation pipe
6	Ethernet interface

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Accessories

Accessories	Item number
RATIONAL Active Green cleaning agent tabs – guarantee the best cleaning performance	Item no. 56.01.535
RATIONAL Care tabs – effectively prevent limescale deposits	Item no. 56.00.562
Stands are available in various versions - standard, with casters, or with anchorable stainless steel feet	See Cooking Systems and Accessories catalog
Heat shield – for installing a unit near a heat source, e.g. a grill - Size XS	Item no. 60.74.182
Condensation breaker– diverts steam and vapors to an existing exhaust air system Size XS	Item no. 60.74.037
RATIONAL USB stick – to securely transfer cooking programs and HACCP data	Item no. 42.00.162
Hinging racks - Size XS	Item no. 11 racks 60.73.724
UltraVent recirculating hood – for Size XS electric units only	Item no. 60.74.254
UltraVent Plus recirculating hood – for Size XS electric units only	Item no. 60.74.407
Stackable Combi-Duo kit - Size XS on Size XS	Item no. right-side hinges 60.73.768 Item no. left-side hinges 60.74.276
RATIONAL Single Water Filter - for all single models and Combi-Duo XS/XS, 6-half size/6-half size and 6-half size/10-half size	Item no. 1900.1154US

We offer a wide range of cooking accessories to help you achieve ideal cooking results; for more information, please consult our accessories brochure, ask your dealer, or visit www.rational-online.com

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