

# RATIONAL

by  
**CEE**



Rational iCombi Classic ICC202E 20-2/1  
Electric Free-standing Combi Oven

We **GUARANTEE** you **CAN'T BUY** it  
cheaper from any other dealer!



**CALL NOW ON 01902 495634**

Electric Free-standing iCombi Classic Oven from Rational. Can make 300-500 and has a capacity of 20 x GN2/1. The iCombi Classic replaces numerous conventional cooking appliances on a footprint of less than approx. 1 m<sup>2</sup>, it is robust, high-performing, powerful and efficient. It is easy to use. The impressive functions guarantee high cooking quality. So that with your experience as a chef, you will always get the results you want.

**Manufacturer:** Rational  
**Series:** iCombi Classic  
**Model No:** ICC202E  
**Power Type:** Electric  
**Unit Type:** Free Standing  
**Warranty:** 2 years parts & labour  
**Delivery:** Free fast delivery

We offer the most competitive rates available on all Rational Ovens and Cookers. We ask you to contact us so we can run through installation and make sure you buy exactly what you need.

**Call us on 01902 495634 for a free consultation**

- Large 20 x GN 2/1 capacity, ideal for mass catering and for food service establishments with high output requirements
- Produce consistent high quality results with crisp crusts, attractive diamond grill patterns, or crispy breaded products
- Easy to use controls, with recognisable symbols and dial with a push function
- Digital display of cooking chamber humidity, time, and adjustable temperature
- Store up to 100 cooking programmes with as many as 12 steps
- Steam mode with steam regulation in 10% stages, together with consistent cooking cabinet temperature and optimal steam saturation, provides a uniform cooking process
- Advantages of steam combined with benefits of convection heat: short cooking time, reduction in shrinkage and intensive aromas with appetising colours. No cooking loss, no drying, high quality

#### POWER AND PERFORMANCE

- Total Power kW: 80
- Temperature Range °C: 30-300
- IP Rating: IPX5
- Temperature Control: Electronic
- Oven Rating kW: Steam connection = 51.0; Hot air connection = 80.0

#### KEY SPECIFICATIONS

- WRAS Approved: Yes
- Type of Lighting: LED
- Number of Grids included: 0

#### CAPACITY

- Gastronorm Capacity: 20 x GN2/1
- Portions per Day: 300-500

#### SUPPLY CONNECTIONS

- Requires Installation: Yes
- Requires Electrical Supply: Yes
- UK 3 Pin Plug: Yes
- Requires Hardwiring: No
- Electrical Supply Rating Watts: 2,200
- Single Phase Amps: 13
- Single Phase Voltage: 230
- Gas Connection BSP: 3/4"
- Gas Pressure Natural mbar: 18-25
- Total heat input at full rate Natural kW: 80
- Water Connection Pressure Bar: 6
- Drain Connection: DN 50mm
- Water Connection: 3/4"

**Catering Equipment Express Limited**  
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**Customer Care**  
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**Opening Hours**  
Monday / Friday: 9am - 5pm

