



Rational iCombi Pro ICP201G/N 10-2/1 Natural Gas Free-standing Combi Oven

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



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Gas Free-standing iCombi Pro Oven from Rational. Can make 150-300 and has a capacity of 20 x GN1/1. Intelligent, connectable cooking system with the operating modes for poultry, meat, fish, egg dishes/desserts, side dishes/vegetables, baked goods and finishing as well as the cooking methods roasting, cooking, baking and grilling.

Manufacturer: Rational Series: iCombi Pro Model No: ICP20IG/N Power Type: Gas (Natural Gas) 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

- 10 x GN 2/1 capacity, ideal for restaurants and foodservice applications
- Four intelligent assistants for climate management, cooking operation, production management, and cleaning
- iDensityControl delivers consistent and uniform results. At the same time, the intuitive operating concept provides the highest level of user support and less chance of errors
- iCookingSuite continuously checks the condition of the food against the desired result, calculates the cooking progress and intelligently adjusts the temperature to achieve. It also allows you to change the desired result, browning or cooking parameters during the cooking process
- iProductionManager optimises food production, simply place the dish on the display and it will show you what else you can produce at the same time
- · iCareSystem 9 cleaning programmes, including the ultrafast interim clean in approx. 12 minutes
- WiFi interface for connected cooking and easy access to HACCP documentation

POWER AND PERFORMANCE

- Total Power kW: 40
- Temperature Range °C: 30-300
- IP Rating: IPX5
- Temperature Control: Electronic
 - Oven Rating kW: Steam connection = 40.0; Hot air connection = 40.0

KEY SPECIFICATIONS

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

CAPACITY

- Gastronorm Capacity: 10 x GN2/1
- Portions per Day: 150-300

Catering Equipment Express Limited

Unit 15, Bilston Industrial Estate Off Oxford Street, Bilston West Midlands, WV14 7EG Company No: 07885255 Customer Care Telephone. 01902 495634 Email. sales@rational-ovens-uk.co.uk Opening Hours Monday / Friday: 9am - 5pm



- Requires Installation: Yes
- Requires Electrical Supply: Yes
- UK 3 Pin Plug: Yes
- Requires Hardwiring: No
- Electrical Supply Rating Watts: 1,500
- Single Phase Amps: 13
- Single Phase Voltage: 230
- Gas Connection BSP: 3/4"
- Gas Pressure Natural mbar: 18-25
- Heat input at full rate Natural kW: 40
- Water Connection Pressure Bar: 6
- Drain Connection: DN 50mm
- Water Connection: 3/4"

