

CMPXS - RATIONAL CombiMaster Plus Electric Counter-top Combi Oven - Model XS - W 655 mm - 5.7 kW - 3 Phase



This clever, compact RATIONAL CombiMaster® Plus packs just as much punch as the larger models — just condensed into a smaller yet still spacious machine.

Rating: Not Rated Yet

Price

Price with discount £3,634.00

£4,360.80

Discount

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Manufacturer [Rational](#)

Description

- The perfect solution where space is at a premium, a compact 6 x 2/3 GN unit with exactly the same performance and functionality as larger models
- Compact in design, yet spacious enough to fit six 2/3GN pans, this oven squeezes the same impressive features and performance as the larger GN 1/1 and GN2/1 versions into a smaller, more convenient machine. Whether it's being used as your main front of house unit or as vital additional capacity during busy hours, you can rely on the CombiMaster® to bake, roast, steam or regenerate quickly and easily.
- Perfect for anyone who is looking for a classic combi-steamer and wishes to operate it manually, saves time and money on energy and raw materials

- Four cooking modes: hot air cooking, steam cooking, combination cooking and Finishing®
- Simple to use manual controls and highly efficient LED lighting, which makes the CombiMaster® ideal for working areas with limited space, such as service stations, cafés, takeaways and more.
- Optimum cabinet climate with ClimaPlus® gives you control of the cabinet humidity for perfect results
- Programming function - Individual programming of 100 cooking programs each with up to 6 steps
- Precise core temperature probe

Full Description

This clever, compact RATIONAL CombiMaster® Plus packs just as much punch as the larger models - just condensed into a smaller yet still spacious machine. The perfect solution for where space is at a premium, for example in cafes or takeaways, the CombiMaster® Plus comes with four cooking modes - hot air cooking, steam cooking, combination cooking and Finishing® — and up to 100 cooking programs each with six steps. It's your helping hand to create perfect dishes time after time. Spacious enough to fit six 2/3 Gastronorm size pans, the innovative unit is the ideal solution for anyone looking for a classic combi-steamer who wishes to operate it manually. The CombiMaster® Plus not only saves you time, but also saves you money on energy and raw materials. It boasts easy to use controls and ClimaPlus® humidity control.

Reviews

There are yet no reviews for this product.