



CombiMaster[®] Plus - CMP69

The Rational CombiMaster with 5 cooking modes in Hot Air, Steam, Combination, Vario Steam and Finishing means a limitless culinary variety.

Baking, roasting, grilling, steaming, braising, blanching and poaching can all be **achieved in just the one unit.**

The Rational CombiMaster cooks up to 15% faster than conventional Combi-Steamers, **saving you both time and money**

Features include:

- 5 Cooking Modes
- Cooking Temperature Range 30°C - 300°C
- Core Temperature Probe
- Climate Management - 5 Stage Humidity Setting and Regulation
- 5 Fan Air Speeds
- High Performance Fresh Steam Generator
- 100 individual Cooking Programs with up to 6 steps
- Interface USB – HACCP Data Output Programming and Software
- Manual Cleaning Program
- 9 x GN 1/1 - 40mm Pan Capacity
- Unit Supplied Standard with SCCWE -UG1-101 Stand
- Unit Supplied with Drain Connection Kit, Water Filter, 10 litres of Cleaner and Cleaning Gun



\$9,600

Ex GST

Pricing is valid unit 30th November 2013 – while stocks last.



CALL 1800 035 327 or visit
www.rationalaustralia.com.au

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