




The CombiMaster® Plus XS.



 Built for the USA

The CombiMaster® Plus XS.

Top quality, small footprint.



Cooking requires precision from both chefs and equipment. The CombiMaster® Plus XS is precise in every respect—sophisticated technology to support chefs' individual culinary handiwork. You'll enjoy exceptional cooking results, while using fewer resources and raw materials, and thanks to the new automatic cleaning function, you'll save a great deal of time as well.

The CombiMaster® Plus XS lets you do it all, even in the smallest of workspaces. Our intelligent installation solutions make it perfect for use in front cooking areas or as a station unit. A single unit, requiring less than 11 ft² (1 m²) of space, can replace up to 50% of all conventional cooking appliances, while giving you crispy crusts, juicy roasts, vibrant color, and intense flavor, and at the same time preserving your food's vitamins and minerals.

RATIONAL CombiMaster® Plus XS.

In a class by itself.



The unparalleled performance of the CombiMaster® Plus XS puts it in a class by itself.

It is highly robust, easy to operate, and is packed with features to ensure top-quality results every time.

The cooking cabinet climate is precision-controlled, regulating temperature, moisture levels, air flow, and cooking times exactly.

> Unlimited culinary variety

Combining heat and steam into a single appliance opens up new possibilities in terms of professional food preparation. You can grill, bake, roast, braise, steam, stew, poach, and much more.

> Unparalleled cooking performance

The CombiMaster® Plus XS is not only cost-effective, but it also sets new standards of performance by supplying food with precisely measured quantities of energy. If necessary, it can really turn up the heat! Its sophisticated cooking technology ensures consistent and exceptional food quality.

> Optimum cooking cabinet climate

ClimaPlus® specifically regulates the cooking cabinet climate to the food being prepared, so you'll always get crispy crusts, crunchy breading, and juicy roasts.

> Easy to operate

The rotary knob is simple, straightforward, and durable enough for hard everyday kitchen use. The automatic cleaning function keeps everything hygienically clean, and can even run overnight if you choose.



CombiMaster® Plus.

Impressive performance.

The new CombiMaster® Plus doesn't just set new standards in terms of cost efficiency, it also raises the bar for effective performance: it provides the food with the exact amount of energy it requires, in extremely high doses if necessary.

Its sensitive measurement and control center ensures a uniform cooking cabinet climate that you can adapt precisely to the individual products that you are preparing, so even full loads of challenging and complex dishes, like pan-fried meats, potato gratins, and grilled foods, will turn out perfectly – from the first tray, piece, or portion to the last. That's the difference your customers will see, taste, and enjoy.



Pure, hygienic fresh steam

The powerful steam generator with its new, efficient steam regulation system combines the benefits of cooking in water (namely, maximum humidity) with those of more gentle steaming. The results: minimal preheating times, intense colors, and appealing flavors – not to mention vitamin and mineral retention.



Highly effective cooking cabinet dehumidification

The new active cooking cabinet dehumidification system works quickly and reliably under any circumstances, guaranteeing crispy crusts, crunchy breading, and succulent roasts, even with large loads.



Dynamic air mixing

Thanks to innovative, patented dynamic air mixing and a cooking cabinet interior designed for optimum air flow, heat is distributed perfectly throughout the cooking cabinet for maximum efficiency. Food is cooked uniformly, from the first rack to the last.



The top performer:

> Dynamic air mixing and new cooking cabinet geometry

The combination of these two factors ensures absolutely homogeneous distribution of heat – and thus more uniform results than ever before.

> Active climate management in the cooking cabinet

Even with full loads, extremely quick, highly effective dehumidification technology ensures that roasts and breaded dishes turn out exactly as they should: tender and succulent on the inside, golden-brown and crispy on the outside.

> Efficient, hygienic fresh steam generation

The best unit for steaming. Steam saturation is achieved quickly and kept at uniformly high levels. The steam cooks fish, vegetables, and other sensitive dishes gently, ensuring that they do not dry out.

Simply sparkling.

Automatic cleaning function.

It doesn't get any easier than this: thanks to its new automatic cleaning function, your CombiMaster® Plus XS can get back to work again in no time. It does almost everything automatically—even overnight if you prefer.

Just select the level of cleaning you want and insert the tabs displayed. That's it! Now, your unit will always be hygienically clean and perfectly cared for.

The automatic cleaning mechanism is highly efficient as well: besides saving yourself a great deal of time, you'll also use less energy, cleaning chemicals, and water. Its use of solid cleaning tabs makes it particularly safe for employees as well.



Fits into any kitchen.

Small appliance, big time flexibility.

Whether you need an attractive unit for your front cooking area, an additional station unit, or a Combi-Duo setup, the CombiMaster® Plus XS always has the solution.

RATIONAL integration kit

In front cooking areas, appearances really matter. RATIONAL's integration kit contains an UltraVent condensation hood to absorb and dissipate steam. The panel set, also included, prevents grime from building up in difficult-to-reach areas. It meets even the strictest hygiene standards, and gives the entire appliance a professional, harmonious look.

Wall bracket

The wall bracket is perfect when using the CombiMaster® Plus XS as a station unit. It allows you to install your unit directly on the wall easily and safely, making it perfect for situations where counter space is at a premium.

Combi-Duo: twice the flexibility, in the same space

The combination of two RATIONAL appliances simply stacked on top of each other opens up new possibilities, even when space in the kitchen is limited, giving yourself additional flexibility during peak hours. Combi-Duos allow you to run two different cooking processes at the same time, for example, steaming and grilling.

UltraVent Plus XS

The condensation technology in the UltraVent hoods absorbs and dissipates steam, making complicated and expensive ventilation system installations unnecessary. Installation is simple, and the hoods can be retrofitted at any time. No connection to the outside is required.

Of course, we also have stands to fit our XS model. They raise your unit to the perfect working height and provide a convenient place to store accessories.



RATIONAL accessories.

The perfect addition.

Only by using original RATIONAL accessories can you make full use of the possibilities the CombiMaster® Plus XS has to offer. They are extremely durable and thus ideal for daily hard use in the professional kitchen.

Grill and pizza tray

The pizza tray's excellent heat conductivity ensures that all types of pizzas, flatbreads, and tartes turn out perfectly. Turn it over and you can give vegetables, steaks, and even fish beautiful grill marks.

Diamond and grill grate

The new diamond and grill grate gives pan-fried meats, fish, and vegetables perfect grill marks. Depending on which side you use, the diamond and grill grate will either give your food the classic grill stripes or the popular original American steakhouse pattern.

Roasting and baking tray

RATIONAL's aluminum baking trays are characterized by durability, robustness, and excellent non-stick properties. Bread rolls, Danish pastries, pan-fried foods, and breaded products come out perfectly brown and crispy.

Multibaker

The multibaker is perfect for cooking fried eggs, omelets, hash browns, or tortilla española in large batches. It is specially coated to prevent food from sticking.

Granite enamelled containers

Our nearly indestructible granite enamelled containers are perfect for roasting, braising, pan-frying, and baking. The corners of the containers are fully contoured, so that you never lose portions on cakes or gratins. Excellent heat conductivity ensures that food always comes out evenly browned, whether you're preparing crispy breaded meats, juicy roasts, or fluffy sheet cakes.



For more information, please request our Accessories brochure or our application manuals, or visit our website at www.rationalusa.com.

Technology that does more.

Because details make the difference.



LED lighting

The completely new LED lighting provides optimal illumination of the cooking cabinet and of every single tray, from top to bottom and from front to back. The light neutrally reflects the browning of the products. It saves on energy, is durable, and is low maintenance.



Triple-pane glass door

The triple-pane glass door with cutting-edge heat reflection coating ensures minimum heat loss, saving you as much as an additional 10% in energy costs compared to the previous model. Since all of the panels can be cleaned, visibility remains good year after year.



Centrifugal grease separator system

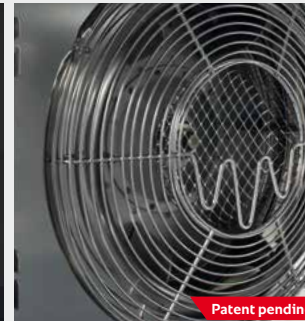
There is no need to change or clean the grease filters, and the cooking cabinet air stays clean. Plus, there is no flavor transfer.

Patent



ClimaPlus®

The measuring and control center automatically maintains the cooking cabinet climate that you set. Together with ultra-efficient dehumidification technology, it ensures that your crusts will be crispy, your breadings crunchy, and your meats exceptionally juicy.



Patent pending

Dynamic air mixing

State-of-the-art dynamic air mixing and a specially-shaped cooking cabinet makes sure that the heat is uniformly distributed. This is a must when it comes to keeping results remarkably uniform, even with full loads.



Steam generator

The generator, with its new steam regulation system, consistently delivers 100% hygienic fresh steam for top-quality results. Maximum steam saturation, even at low temperatures, prevents food from sticking or drying out.

The different products manufactured by RATIONAL are protected under one or more of the following patents, utility models, or design models: DE 10 230 242; DE 101 14 080; DE 103 09 487; DE 10 2004 004 393; DE 101 20 488; DE 103 01 526; DE 10 2004020 365; EP 1 162 905; EP 1 519 652; EP 1 530 682; EP 0 856 705; EP 1 499 195; EP 1 682 822; EP 2 350 533; EP 2 426 419;

US 5,915,372; US 6,299,921; US 6,581,588; US 6,600,288; US 6,753,027; US 7,150,891; US 7,165,942; US 7,196,292; US 7,232,978; US 7,409,311; US 7,438,240; US 8,147,888; US 8,578,293; US 8,344,294; US 8,455,028; US 8,475,857; US 9,557,066; JP 3916261; JP 3747156; JP 4010946; JP 1225865; JP 1227539; JP 1342288; JP 4598769; JP 4255912; plus patents pending.

The best in class aftercare.

RATIONAL CustomerCarePlus.



Advice and design

We will visit your kitchen, observe your operation, and work closely with you to develop a solution that is tailored to your needs. For more information, please call us at 888-320-7274.

Test to buy*

Experience the CombiMaster® Plus in your kitchen before purchasing. Give it a try before you buy!

North America Distribution Center

With 80,000 square feet and 14 functional loading docks, RATIONAL USA's North America Distribution Center maintains a constant flow of inventory, which includes units, accessories, spare parts, and more. The distribution center is located in Elgin, IL and works closely with its 3rd party shipping carriers to ensure a timely and positive experience.

Total Freight Solution Program – Superior service from door to door

One way we deliver superior service is by offering our customers a Total Freight Solution Program for all units ordered. This means that all orders with units will receive free freight during their 1st leg of delivery.

RATIONAL Certified Installation

RATIONAL has an extensive network of RATIONAL Service Partners that are trained on how to properly install your piece of equipment.

Commissioning Program

Should you choose to assume the responsibility of the installation, we offer a no-charge Commissioning Program to ensure that your RATIONAL unit is installed properly.

Chef Assistance (Initial End User Team Training)

After your RATIONAL has been successfully installed, we provide free Chef Assistance. RATIONAL Certified Chefs will come to your kitchen and help you and your team become familiar with your new equipment.

Academy RATIONAL (Advanced Team Training)

We also offer advance training for you and your team members if you are looking to get more out of your RATIONAL equipment. Register for one of our free seminars at www.rationalusa.com.

RATIONAL ConnectedCooking

The Internet platform for professional kitchens. Networking your units is easy, and allows you to benefit from a wealth of additional features, such as simplified unit management, smartphone-based remote control functions (iOS and Android devices), easy transmission and management of cooking programs, and automatic HACCP documentation. Find new inspiration in our extensive recipe library containing thousands of international dishes, and then load them onto your units with a click of your mouse. Just register for free and start reaping the benefits: ConnectedCooking.com.

ChefLine

If you have application or recipe questions, we provide support 365 days a year. You can reach the ChefLine at 866-306-2433. Fast and easy support - from one foodservice professional to another.

RATIONAL USA/Canada Training App

Simply select what you want to learn and enjoy! The new training app offers an array of benefits, such as application and instructional videos, manuals, brochures, spec sheets, contact information, and much more. Available on the App Store or Google Play for free. Just search RATIONAL USA/Canada Training App and download.

RATIONAL Service Partners

Our professional and responsive network of RATIONAL Service Partners provides swift and efficient help locally. We have a guaranteed spare parts supply and emergency coverage after normal business hours and weekends. You can contact your RATIONAL Service Partner or call our 24/7 hotline at 866-891-3528.

Planned Maintenance Packages

In addition, RATIONAL Service Partners offer Planned Maintenance Packages in order to help maximize your return on investment from the very start.

For more information, please request a copy of our CustomerCarePlus and ConnectedCooking brochures, or visit us online at www.rationalusa.com.

*Test to buy is not available for the XS model.

The CombiMaster® Plus XS.

Great things come in small packages.

The CombiMaster® Plus XS fits into any kitchen, and thanks to clever installation solutions, it is equally suitable for use in front cooking areas or as a station unit. The CombiMaster® Plus XS is only available as an electric model; all other CombiMaster® Plus models are also available as gas versions. Stacking one appliance on top of another as a Combi-Duo gives you even more flexibility without taking up any additional space.

We also have a number of special versions available to help us adapt your appliance to the individual requirements of your kitchen.

In addition to the CombiMaster® Plus XS, we also recommend that you take a look at our SelfCookingCenter® XS. Only the SelfCookingCenter® offers iCookingControl, HiDensityControl, iLevelControl, and Efficient CareControl—four exceptionally efficient and intelligent assistants to support you.

For more information on our full range of products, please request a copy of our Units and Accessories Catalog, or visit our website at www.rationalusa.com.



2 year warranty	
5 year warranty on steam generator	
Unit	Model XS
Electric	
Capacity	4–18" x 13" 1/2 sheet pans 3 – 2/3 GN / 12" x 14" 3 – 12" x 14" steam pans
Number of meals per day	20-80
Lengthwise loading	1/2, 2/3, 1/3, 1/4 GN, 1/2 sheet pans and steam pans
Width	25 3/4" (655 mm)
Depth	21 7/8" (555 mm)
Height	22 3/8" (567 mm)
Water inlet	NPS 3/4"
Water outlet	1 1/2" OD (38 mm)
Water pressure	21-87 psi (1.5-6 bar)
Cleaning	Automatic
Weight	137 lb (62 kg)
Connected load	5.7 kW
Fuse	2 x 30 A/3 x 20 A
Main connection	2 AC 208 V/240 V; 3 AC 208 V/240 V
Power hot air	5.4 kW
Power steam generator	5.4 kW



Seeing is believing!

Come cook with us.

Experience the CombiMaster® Plus XS for yourself and visit one of our free RATIONAL CookingLive events at a location near you. We host over 1,000 events in the US every year. Register today at www.rationalusa.com or call us at 888-320-7274 to find out when and where our next events will be held.





24/7

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We reserve the right to make technical changes in the interest of progress.