



ICC202G/N - RATIONAL iCombi Classic - Model 20- 2/1 - Natural Gas Free- standing Combi Oven - 80 kW

The RATIONAL iCombi Classic 20-2/1 is truly multitasking, and will quickly become the indispensable assistant in your kitchen.

- ✓ 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
- ✓ 4 automatic cleaning programmes, and integrated hand shower

Specifications

Summary		Power and Performance	
Brand	Lincat	Total Power kW	80
Range	RATIONAL	Temperature Range °C	30-300
Series	iCombi Classic	IP Rating	IPX5
Power Type	Gas	Temperature Control	Electronic
Gas Type	Natural Gas	Oven Rating kW	Steam connection = 51.0; Hot air connection = 80.0
Unit Type	Free-standing		
Available in UK Only	Yes		
UK Warranty	RATIONAL 2 Years Parts and Labour Warranty		

Key Specifications		Capacity	
WRAS Approved	Yes	Gastronorm Capacity	20 x GN2/1
Type of Lighting	LED	Portions per Day	300-500
Number of Grids included	0		

Weights and Dimensions		Supply Connections	
Unit Height (External) mm	1872	Requires Installation	Yes
Unit Width (External) mm	1082	Requires Electrical Supply	Yes
Unit Depth (External) mm	1117	UK 3 Pin Plug	Yes
Net Weight Kg	371	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 50 mm
		Water Connection	3/4"

Shipping

Packed Weight Kg	408.1
Packed Height cm	204.3
Packed Width cm	119
Packed Depth cm	121.8

Available Accessories

60.70.464	RATIONAL Appliance Connection Kit - Model 6-1/1-20-2/1 - with Adapter for Model XS
6013.1103	RATIONAL Roasting and Baking Tray - Non-stick - GN1/1 (325 x 530 mm)
6015.1103	RATIONAL Perforated Baking Tray - GN1/1 (325 x 530 mm)
6015.1165	RATIONAL Stainless Steel Perforated Container - GN1/1 (325 x 530 mm) - 55 mm deep



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