**DOUBLE ELECTRIC COMBI OVEN**

Furnish one (1) Double Stack Electric Combi Oven, **Model ICP 6-FULL E/6-FULL E**, as manufactured by **RATIONAL**. Unit shall feature intelligent, connectable cooking system with the operating modes poultry, meat, fish, egg dishes/desserts, side dishes/vegetables, baked goods and finishing as well as the cooking methods roasting, cooking, baking and grilling. Unit shall be provided with the following standard features:

* Overall dimensions to be 42-1/2” W x 44-3/8” D x 71-5/8”H including low stand.
* Total capacity for twelve (12) full-size sheet pans (18” x 26”) or twenty-four (24) steam table pans (12” x 20” x 2.5”). Vertical distance between rails shall be 2-5/8”.

**Intelligent functions:**

* Intelligent climate management that measures, adjusts and controls the humidity down to the exact percentage
* Intelligent cooking path regulation and automatic adjustment of cooking steps in order to achieve the target results, e.g., browning and degree of doneness, safety and efficiency – regardless of product size, load quantity, or who is using the unit. Monitoring accurate to the second and calculation of browning on the basis of the Maillard reaction to produce ideal cooking results.
* Individual, intuitive programming of up to 1,200 cooking programs with up to 12 steps each using drag-and-drop
* Visual indication of loading and removal requests using energy-saving LED lighting
* Intelligent cleaning system suggests cleaning programs and the required amount of care products based on the degree of soiling within the cooking system
* Display of the current cleaning and descaling status

**Cooking functions:**

* High-performance steam generator for optimal steaming performance even at temperatures below 212°F
* Power-steam function: increased steaming power available for high density foods
* Integrated, maintenance-free grease separation system without an additional grease filter
* Cool-down function to quickly cool down the cooking cabinet; additional fast cooling using internal water nozzle
* Core temperature probe with six measuring points and automatic error correction in the event of incorrect positioning.
* Digital temperature display, displays target and actual values
* 24-hour real-time clock with automatic adjustment for daylight savings time when connected to Connected Cooking
* Automatic pre-selected starting time with variable date and time
* Integrated hand shower with automatic retraction and switchable spray/jet function
* Energy-saving, long-lasting LED lighting in the cooking cabinet

**Occupational and operating safety:**

* Electronic safety temperature limiter for steam generator and convection heating
* Contact temperature of the exterior of cooking cabinet door to be max. 163°F
* Use of Active Green cleaning tabs and Care Tabs (solid cleaning agent) for ideal occupational safety levels
* HACCP data storage and output via USB or optional storage and management in cloud-based networking solution
* Tested according to national and international standards for unsupervised overnight operation

**Networking:**

* Integrated Wi-Fi interface for wireless connection to cloud-based networking solution
* Integrated USB interface for local data exchange
* Cloud-based Connected Cooking solution for central unit management, HACCP data management, and maintenance management

**Cleaning and care:**

* Automatic, water pressure-independent cleaning and maintenance system for cooking cabinet and steam generator. Nine cleaning programs for unsupervised cleaning, also overnight, with automatic cleaning and removal of limescale deposits within the steam generator
* Triple glass pane cooking cabinet door with swiveling glass panes for easy cleaning

**Operation:**

* High-resolution 10.1 inch TFT color display and capacitative touchscreen with self-explanatory icons for simple, intuitive operation with gestures like swiping and dragging
* Audible prompts and visual messages when user action is required
* Central dial with push function for intuitive selection and confirmation of entries
* Context-sensitive support that always shows the current help content for the displayed screen content

**Required optional accessories:**

* Six (6) additional Stainless Steel Shelves (for full complement of 12 shelves)
* 60.74.725 Combi Duo Stacking Kit
* 60.31.203 Low Stationary Stand I
* Four (4) Buckets of Active Green Cleaning Tablets
* Four (4) Buckets of Care Tablets
* Twelve (12) CombiFry Baskets
* Two (2) Installation Kits
* 1900.1150US Water Filtration Double Cartridge System
* Professional installation by RATIONAL-certified technician (including water filtration system)
* Full Day Training by RATIONAL Certified Chef

**Service requirements (PER COOKING COMPARTMENT):**

* Electrical: 22.4 kW (voltage to be verified prior to ordering)
* Water: ¾” N.P.T. Cold Water
* Drain: 2” Open Connection

**Warranty:**

* 2-year RATIONAL Warranty including parts, labor and travel
* 5-year Steam Generator Warranty
* Energy efficiency in accordance with ENERGY STAR tested and passed as published at www.energystar.gov

**Additional requirements:**

* Eligible bidder must visit installation site.
* Alternates must be submitted for approval 10 days prior to bid opening.
* Successful bidder to deliver, uncrate, set in place, level and remove crating materials from site.
* Final connections by Others.