



## ICP202G/N - RATIONAL iCombi Pro - Model 20- 2/1 - Natural Gas Free- standing Combi Oven - 80 kW

The intelligent RATIONAL iCombi Pro 20-2/1 thinks, learns, watches and adapts, dynamically responding to requirements.

- ✓ Large 20 x GN 2/1 capacity, ideal for mass catering and for food service establishments with high output requirements
- ✓ Four intelligent assistants for climate management, cooking operation, production management, and cleaning
- ✓ iDensityControl delivers consistent and uniform results. At the same time, the intuitive operating concept provides the highest level of user support and less chance of errors
- ✓ iCookingSuite continuously checks the condition of the food against the desired result, calculates the cooking progress and intelligently adjusts the temperature to achieve. It also allows you to change the desired result, browning or cooking parameters during the cooking process
- ✓ iProductionManager optimises food production, simply place the dish on the display and it will show you what else you can produce at the same time
- ✓ iCareSystem - 9 cleaning programmes, including the ultrafast interim clean in approx. 12 minutes
- ✓ WiFi interface for connected cooking and easy access to HACCP documentation

### Specifications

#### Summary

|                             |  |
|-----------------------------|--|
| <b>Brand</b>                | Lincat                                     |
| <b>Range</b>                | RATIONAL                                   |
| <b>Series</b>               | iCombi Pro                                 |
| <b>Power Type</b>           | Gas  |
| <b>Gas Type</b>             | Natural Gas                                |
| <b>Unit Type</b>            | Free-standing                              |
| <b>Available in UK Only</b> | Yes  |
| <b>UK Warranty</b>          | RATIONAL 2 Years Parts and Labour Warranty |

#### Power and Performance

|                             |  |
|-----------------------------|--|
| <b>Total Power kW</b>       | 80   |
| <b>Temperature Range °C</b> | 30-300   |
| <b>IP Rating</b>            | IPX5   |
| <b>Temperature Control</b>  | Electronic   |
| <b>Oven Rating kW</b>       | Steam connection = 51.0; Hot air connection = 80.0 |

#### Key Specifications

|                                 |     |
|---------------------------------|-----|
| <b>WRAS Approved</b>            | Yes |
| <b>Type of Lighting</b>         | LED |
| <b>Number of Grids included</b> | 0   |

#### Capacity

|                            |            |
|----------------------------|------------|
| <b>Gastronorm Capacity</b> | 20 x GN2/1 |
| <b>Portions per Day</b>    | 300-500    |

**Weights and Dimensions** **Supply Connections**

|                                  |      |
|----------------------------------|------|
| <b>Unit Height (External) mm</b> | 1872 |
| <b>Unit Width (External) mm</b>  | 1082 |
| <b>Unit Depth (External) mm</b>  | 1117 |
| <b>Net Weight Kg</b>             | 379  |

|   |          |
|---|----------|
| <b>Requires Installation</b>                    | Yes      |
| <b>Requires Electrical Supply</b>               | Yes      |
| <b>UK 3 Pin Plug</b>                            | Yes      |
| <b>Requires Hardwiring</b>                      | No       |
| <b>Electrical Supply Rating Watts</b>           | 2,200    |
| <b>Single Phase Amps</b>                        | 13       |
| <b>Single Phase Voltage</b>                     | 230      |
| <b>Gas Connection BSP</b>                       | 3/4"     |
| <b>Gas Pressure Natural mbar</b>                | 18-25    |
| <b>Total heat input at full rate Natural kW</b> | 80       |
| <b>Water Connection Pressure Bar</b>            | 6        |
| <b>Drain Connection</b>                         | DN 50 mm |
| <b>Water Connection</b>                         | 3/4"     |

**Shipping**

|                         |       |
|-------------------------|-------|
| <b>Packed Weight Kg</b> | 416.9 |
| <b>Packed Height cm</b> | 204.3 |
| <b>Packed Width cm</b>  | 119   |
| <b>Packed Depth cm</b>  | 121.8 |

**Available Accessories**

|                  |  |
|------------------|--|
| <b>60.70.464</b> | RATIONAL Appliance Connection Kit - Model 6-1/1-20-2/1 - with Adapter for Model XS |
| <b>6013.1103</b> | RATIONAL Roasting and Baking Tray - Non-stick - GN1/1(325 x 530 mm)                |
| <b>6015.1103</b> | RATIONAL Perforated Baking Tray - GN1/1(325 x530 mm)                               |
| <b>6015.1165</b> | RATIONAL Stainless Steel Perforated Container - GN1/1(325 x 530 mm) - 55 mm deep   |



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