

Pre-Sale Checklist.



Advance planning for delivery and installation.

I. Location and Dimensions

- A.** Delivery requirements. Make sure that the unit will fit through the passageways, from delivery point to final destination. Required door width when transporting units without a pallet:
1. 6 or 10-half size = 33 1/2"
 2. 6-full size = 41 1/2" or 32" with the unit laid on its back and brought through door on dolly
 3. 10-full size = 41 1/8"
 4. 20-half size = 36 3/8"
 5. 20-full size = 44 1/2"
- B.** Service Requirements
20" space to the left of the unit is recommended for servicing. If that's not available, ensure provisions for moving the unit or the appliance on the left side. This includes but is not limited to having quick connections for water, gas, drain, and lengthening the electrical connections with flexible cords/conduits.
- C.** Nearby heat sources. Is there a heat source to the left of the unit, such as a grill, range or wok?
A minimum clearance of 14" is required on the left side of the unit, or a RATIONAL heat shield must be specified. A deep fat fryer should not be present at the rear or left side of unit.
- D.** Ergonomic considerations. Is the location and configuration ergonomic for the staff? Discuss this with a factory representative.
- E.** Floor condition. The area needs to be level for 20-half & -full size.
- F.** Drainage. If there is a drain trough in front of the unit, please contact a factory representative. Especially for 20-half & -full size & combi.

II. Power Source

- A.** Gas Units – reference spec sheet for BTU requirements.
- › For Models 6-half & -full size and 10-half size supply gas shut-off valve with 3/4" NPT connection.
 - › For Models 10-full size and 20-half & -full size supply gas shut-off valve with 1" NPT connection.
 - › Natural Gas 6.5" – 10" wc pressure.
 - › Propane (LP) 10" – 15" wc pressure.
1. Electrical supply is 120V with cord included on half size units.
 2. Electrical supply is 208/240V single (1) phase with cord included on full size units. (2 Hot, Ground, No Neutral required). This option can be ordered for half size units.
- B.** Electric Units
1. Voltage is three (3) Phase 208V/240V or 440V/480V (3 Hot, Ground).
 2. Voltage can be ordered one (1) Phase for XS and 6-half size (2 Hot, Ground).
 3. XS is supplied with 8' cord and plug.
Three (3) phase NEMA 15-30P. One (1) phase NEMA 6-50P. Only in 208/240V.
 4. Current – reference spec sheet for unit amperages.

III. Water Connection

- A.** Pressure (21 – 87 psi), minimum flow rate of 3 gpm.
- B.** Water shut-off valve with 3/4" GHT connection with 1/2" inside diameter supply line per unit (adapter to GHT included).
- C.** Water conditioning is needed if water supply does not meet manufacturer spec sheets.
- D.** If treated, water hardness must not be < 5gr/gal.

IV. Drain

- A.** Drain needs to be 2" high-temperature resistant pipe with constant gradient of minimum 3° and handle a short-term volume of .18 gal/sec. For XS it is 1 1/2" drain.
- B.** Preferred drain placement viewed from the front:
All models and combi-duos – right/rear of unit

V. Ventilation

- A.** RATIONAL UltraVent and UltraVent Plus is available for XS, 6 & 10-half & -full size electric units. Single or stacked as a Combi-Duo. 18" clearance above the UltraVents is recommended.
- B.** RATIONAL VarioSmoker is not approved for use with UltraVents.
- C.** State and local codes take precedence.
- D.** Proper hood clearance. Will the unit have proper clearance under the hood and adequate overhang? Recommended clearance from unobstructed rear exhaust pipes and any surface collecting grease or flammable material; 16" gas, 10" electric. Combi-duo with a 10 pan gas unit on the bottom is not available. Use a 6 pan on 6 pan with 7 shelf hinging racks.

For detailed information, please consult unit specification sheets, designer manual, installation manual, or contact a factory representative.

Note:

Connection to G.F.C.I. is not advisable.

RATIONAL USA

1701 Golf Road | Suite C-120, Commerce
Rolling Meadows, IL 60008 | Tel. 244-366-3500
Toll Free: 888-320-7274 | Technical Hotline: 866-891-3528