

COMMERCIAL KITCHEN ODOUR ASSESSMENT

on behalf of

BOWMER AND KIRKLAND LIMITED

for

**CO-OP ACADEMY SMITHIES MOOR, LEEDS
OLD ROAD, HECKMONDWIKE, WF16 9BB**

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Summary

This assessment has been undertaken to accompany a planning application for a new school at Co-Op Academy Smithies Moor, Leeds Old Road, Heckmondwike, WF16 9BB.

The proposed development will install cooking equipment that includes a recirculating condensation hood designed to capture and condense steam, vapours and odours without an external ventilation system in the school kitchen. Consequently, the EMAQ+ commercial kitchen odour risk assessment is not appropriate because dispersion is a key component of the assessment.

A desk-based odour screening assessment has been completed to consider FIDOL (Frequency, Intensity, Duration, Offensiveness and Location) and the source-pathway-receptor methodology, in accordance with the Institute of Air Quality Management 'Guidance on the assessment of odour for planning' 2018. The screening assessment concludes that the risk of odour impact arising from the proposed school kitchen is negligible and not significant.

The proposed kitchen equipment is sufficient to mitigate odour as the filtration equipment is multi-stage with a high level of efficiency, including grease separation and a high-performance activated carbon filter to mitigate smoke and odour. To ensure the system remains efficient and in good condition, regular cleaning and maintenance will be adhered to.

Therefore, there is no reason for this application to be refused on the grounds of odour.

Prepared By	Melody Horan	Reviewed By	Philip Walton
Signed		Signed	
Date	20 June 2025	Date	20 June 2025

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1 Introduction

- 1.1 This odour assessment has been undertaken to accompany a planning application for a new school on an existing school site at Co-Op Academy Smithies Moor, Leeds Old Road, Heckmondwike, WF16 9BB. The site lies within the administrative boundary of Kirklees Council (KC).
- 1.2 The report provides an odour assessment for the school kitchen utilising established guidance from IAQM¹ and EMAQ+² and provides recommendations in respect of odour abatement.
- 1.3 There are a number of factors that influence the magnitude of an odour problem, these include:
- size of the cooking facility – influences the intensity of the odour;
 - type of food being prepared – affects the chemical constituents within the ventilation air;
 - type of cooking appliances used – which the level of fat, water droplets and temperature within the ventilation air; and
 - the location of the premises.
- 1.4 In general, the greater the potential risk of causing harm to amenity or causing a nuisance the more effective the odour abatement must be.

2 Site Description

- 2.1 The site is located approximately 1.5 km northeast of Heckmondwike town centre and is currently occupied by Co-Op Academy Smithies Moor.
- 2.2 Fairfield School is located to the northeast of the proposed development site. There are playing fields to the east and south of the site. Leeds Old Road runs along the western site boundary with residential dwellings beyond.
- 2.3 The site location is shown in **Appendix A**.

¹ IAQM (July 2018) Guidance on the assessment of odour for planning

² EMAQ+, 2022. Control of Odour and Noise from Commercial Kitchen Exhaust Systems

3 Proposed Development

- 3.1 The development consists of building a new school, including a school kitchen, on an existing school site. The proposed kitchen location within the new school building is shown in **Appendix A**.
- 3.2 The kitchen will not have an external ventilation flue but rather will house Rational iCombi Classic Electric 10 Grid, Rational iCombi Classic Electric 6 Grid and UltraVent Plus Hood. These are types of cooking equipment that include internal filtration for vapour and odour and do not require external ventilation discharge, which is ideal for this setup, as the cooking method does not include frying.

4 Policy Context

4.1 National Planning Policy Framework

- 4.1.1 The National Planning Policy Framework³ (NPPF) does not specifically mention odour, but it does refer to air and pollution. Paragraph 187 states:

“Planning policies and decisions should contribute to and enhance the natural and local environment by:

e) preventing new and existing development from contributing to, being put at unacceptable risk from, or being adversely affected by, unacceptable levels of soil, air, water or noise pollution or land instability. Development should, wherever possible, help to improve local environmental conditions such as air and water quality, taking into account relevant information such as river basin management plans.”

- 4.1.2 The role of planning is to ensure that new developments that are capable of creating odour do not cause a significant adverse effect in the local area or impact upon existing sensitive uses nearby. Additionally, the planning system also seeks to ensure sensitive uses introduced at the development would not be adversely affected by existing odorous sources and/or that undue restrictions are not placed on existing odorous businesses that may have operated up to that point without issue.

³ Ministry of Housing, Communities and Local Government (MHCLG) (2024) National Planning Policy Framework

5 Odour Emissions and Guidelines

5.1 H4 Odour Management

- 5.1.1 In March 2011, the Environment Agency (EA) published guidelines on odour assessments⁴.
- 5.1.2 Although the H4 guidance does not specifically classify commercial cooking odours in terms of offensiveness, it does provide examples of the most offensive, moderately offensive and less offensive odour sources. Examples of less offensive odours within the guidance consist of brewery, coffee roasting, confectionery and baking. Examples of moderately offensive odours include intensive livestock rearing, fat frying (food processing) and well-aerated green waste composting.
- 5.1.3 As the school kitchen will not be frying food, the odour associated with the proposed development is deemed 'less offensive'.

5.2 EMAQ+ (2022) Control of Odour and Noise from Commercial Kitchen Exhaust Systems

- 5.2.1 The EMAQ+ guidance includes a risk assessment methodology for odour associated with commercial kitchens, the outcome of which determines the level of odour control required. The risk assessment works on a scoring system based on the sum of the contributions from dispersion, the proximity of receptors, size of kitchen and cooking type. This score is then used to determine the impact risk and level of odour control required.
- 5.2.2 As discussed in **Section 3**, the proposed development will install a recirculating condensation hood designed to capture and condense steam, vapours and odours without an external ventilation system. EMAQ+ risk assessment cannot be completed as there is no dispersion to assess. The EMAQ+ (2022) Control of Odour and Noise from Commercial Kitchen Exhaust Systems does include a section on package abatement plant with treated air recirculation which will be utilised within this report.
- 5.2.3 As EMAQ+ odour risk assessment is not applicable to the planned commercial school kitchen, an IAQM (2018) odour assessment will be undertaken. A review of the planned kitchen install will be included within this as well as recommendations for the cleaning and maintenance of the kitchen.

⁴ Environment Agency (2011) H4 Odour Management

5.3 IAQM Odour Guidance

5.3.1 In July 2018, IAQM published guidelines on odour assessments¹. It also provides a methodology by which is assess odour impacts.

6 FIDOL Odour Assessment Methodology

6.1 The methodology within the IAQM Odour Guidance¹ has been used to inform the assessment.

6.2 Before an adverse effect (such as disamenity, annoyance, nuisance or complaints) can occur, there must be odour exposure. For odour exposure to occur all three links in the source-pathway-receptor chain must be present: an emission source (a means for the odour to get into the atmosphere); a pathway (for the odour to travel through the air to locations off-site); and the presence of receptors (people) that could experience an adverse effect, noting that people vary in their sensitivities to odour.

6.3 The scale of exposure (the impact) is determined by the parameters collectively known as the FIDO factors (Frequency, Intensity, Duration and Offensiveness); these are described in **Table 1**. The magnitude of the effect experienced is determined by the scale of exposure (FIDO) and the sensitivity of the receptor (L, denoting the location, which is often taken to be a surrogate for the sensitivity and incorporates the social and psychological factors that can be expected for a given community).

Table 1: Existing Sensitive Receptor Locations

Factor	Description of Factor
Frequency	How often an individual is exposed to odour
Intensity	The individual's perception of the strength of the odour
Duration	The overall duration that individuals are exposed to an odour over time
Odour Unpleasantness	Odour unpleasantness describes the character of an odour as it relates to the 'hedonic tone' (which may be pleasant, neutral or unpleasant) at a given odour concentration/intensity. This can be measured in the laboratory as the hedonic tone, and when measured by the standard method and expressed on a standard nine-point scale it is termed the hedonic score.
Location	The type of land use and nature of human activities in the vicinity of an odour source. Tolerance and expectation of the receptor. The 'Location' factor can be considered to encompass the

Factor	Description of Factor
	receptor characteristics, receptor sensitivity, and socio-economic factors.

6.4 The risk of the impact of the odour at a receptor can be estimated using a basic relationship as identified below:

$$\text{Effect} \approx \text{Dose} \times \text{Response}$$

6.5 The dose is the likely impact of the odour as a result of the odour exposure and the response is the result of the sensitivity of the receiving environment.

6.6 The key issues impacting on the effect of the odour include:

- Magnitude of the odour;
- Effectiveness of the pathway for the odour to be received; and
- The sensitivity of the receptor.

6.7 The IAQM Odour Assessment Methodology which has been followed during the assessment procedure is shown in **Appendix B**. Odour risks deemed 'negligible' or 'slight adverse' are considered to be insignificant.

7 IAQM Odour Assessment

7.1 Source Odour Potential

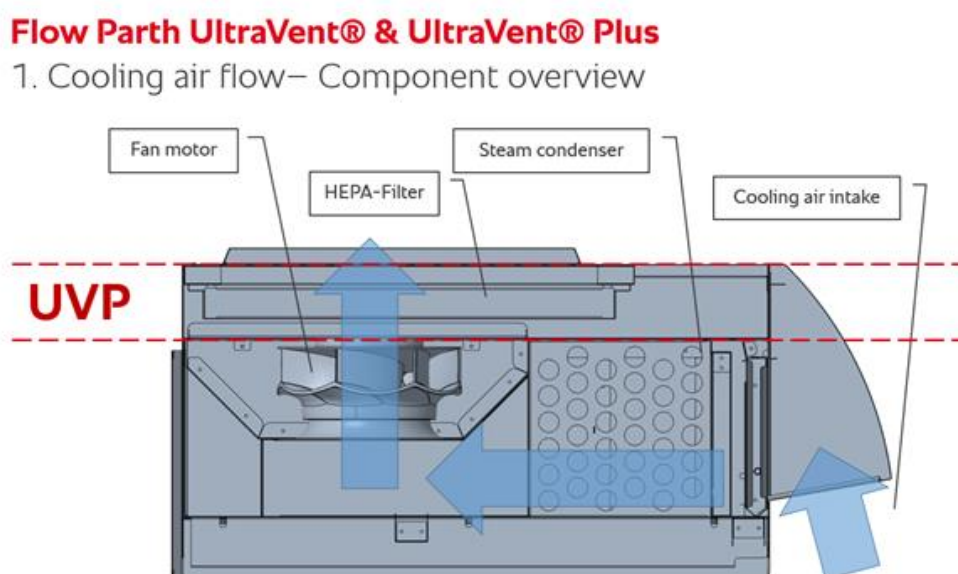
7.1.1 As the proposed school kitchen will not be frying any food, odour associated with the kitchen is classified as 'less offensive', in accordance with the H4 guidance⁴.

7.1.2 The kitchen will house Rational iCombi Classic Electric 10 Grid, Rational iCombi Classic Electric 6 Grid and UltraVent Plus Hood. The specification sheets for each product are provided in **Appendix C**. A description of each piece of equipment is provided below.

7.1.3 Rational iCombi electric combi ovens paired with the UltraVent Plus hood are used in commercial kitchens and are often installed because they require no external ventilation system. No ducting is required because the UltraVent Plus hood cleans and recirculates air back into the kitchen. Combi ovens need a hood to capture condensation, grease and smoke from cooking.

7.1.4 The UltraVent Plus hood is a ventless hood system designed to be used with the Rational combi ovens. **Figure 1** shows the component overview of the UltraVent and UltraVent Plus. The UltraVent Plus hood differs from the standard UltraVent hood because it also has a high-performance activated carbon filter to mitigate smoke and odour. UltraVent Plus hood uses steam condensation to capture and condense steam emitted when the oven door is open and for types of cooking which produce more moisture, such as steaming. The UltraVent Plus hood is electronically connected to the iCombi oven. This enables it to automatically adjust its fan speed and filtration activity based on the cooking mode, cleaning cycle and if the door is open. A condensation unit inside the hood prevents steam from escaping into the kitchen environment by converting the steam into water, which is then drained. The UltraVent hood uses a multi-stage filtration system to remove odour, grease particles, aerosols and smoke particles. This mitigates against cooking odour as well as the chemical smell associated with the self-cleaning cycle of the iCombi ovens. The UltraVent Plus has an easy to clean baffle plate which is dishwasher safe.

Figure 1: Component overview of UltraVent and UltraVent Plus



7.1.5 The iCombi Classic 10-1 and iCombi Classic 6-1 both operate an 'active climate management' system in the cooking chamber, whereby humidity is constantly measured and regulated to ensure effective dehumidification with high productivity, cooking quality and low energy consumption. The humidity is set in 10% increments and can be tracked on the digital display. This will reduce steam during cooking. Both have an integrated, maintenance-free grease separation system and also have a 'cool-down' function for fast cooling of the cooking chamber. In terms of cleaning and care, there is a non-mains pressure dependent automatic cleaning and descaling

of steam generator. Furthermore, there are four different cleaning programmes for unsupervised cleaning. The iCombi Classic 10-1 has a fixed wastewater connection for the cleaning features.

7.1.6 The odour potential of the odour source has been considered with respect to FIDOL, outlined in **Table 2**.

Table 2: Site-Specific FIDOL Review

Factor	Description of Factor
Frequency	Cooking is expected to take twice a day, on weekdays only (refer to duration).
Intensity	The odour strength of the school kitchen is expected to be
Duration	Cooking is expected to take place for students' breakfast and lunch, on weekdays only.
	Cooking is not expected outside of school hours.
Odour Unpleasantness	The odour is considered to be 'less offensive' based on the EA (2011) H4 Odour Management guidance. There will be no frying within the school kitchen.
Location	The school kitchen is identified on the map in Appendix A . The proposed development is in a residential area with another school adjacent to it. The closest residential dwelling is approximately 95 m northwest of the proposed school kitchen.

7.1.7 Using **Table B1** in **Appendix B**, the source odour potential can be described as small.

7.2 Pathway Effectiveness

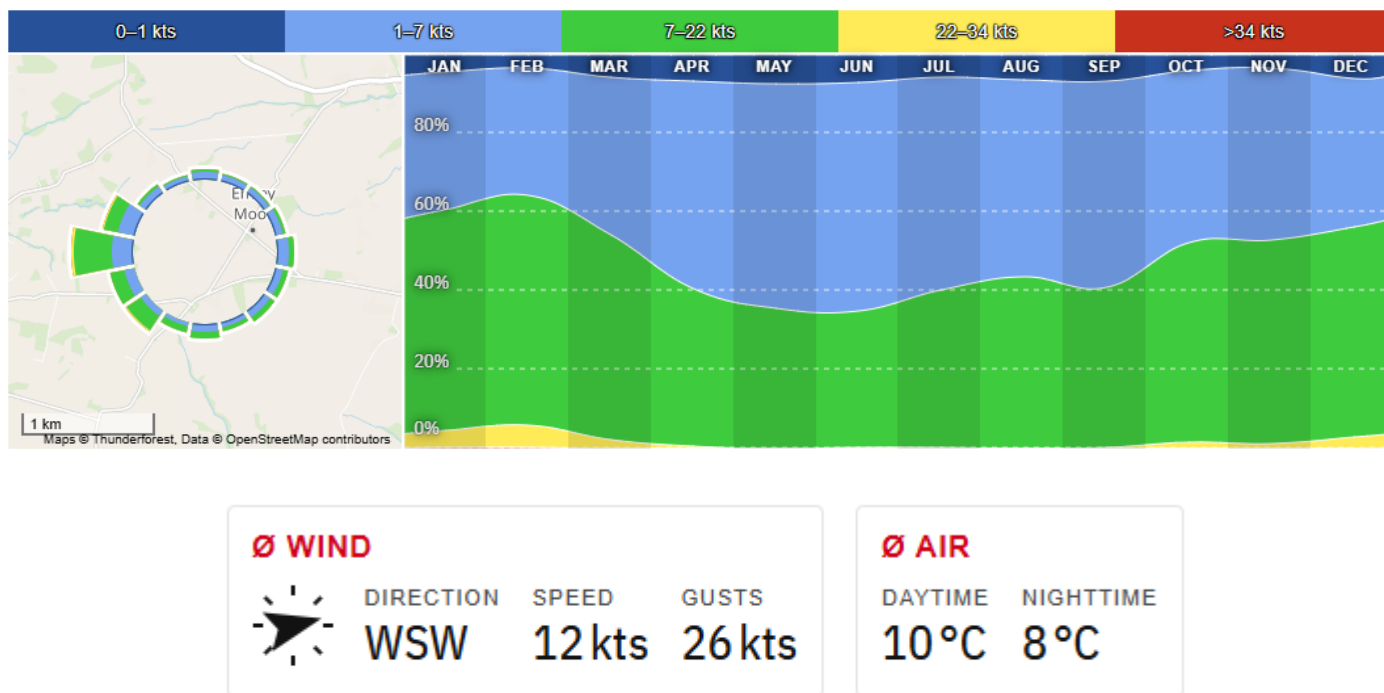
7.2.1 The proposed development is local to residential dwellings on Leeds Old Road, northwest of the proposed development site, and White Lee Road, east of the proposed development site. The closest residential dwelling is approximately 95 m northwest of the proposed school kitchen. Fairfield School is adjacent to the proposed development site and is situated to the northeast.

7.2.2 **Figure 2** shows wind roses from the nearby station, Emley Moor/ Huddersfield⁵. The dominant wind direction is west-southwest to east-northeast. Placing the closest residential receptors, which are situated on Leeds Old Road, at upwind positions to the odour source. Residential receptors along White Lee Road are downwind of the proposed school kitchen; however, these are situated at a greater distance, the closest being approximately 150 m east of the proposed school kitchen. To

⁵ Wind rose taken from https://www.windfinder.com/windstatistics/emley_moor_huddersfield. The statistics are based on observations between 04/2010 - 05/2025.

the northeast of the proposed development site is Fairfield School and playing fields are located to the east and south of the proposed development site.

Figure 2: Meteorological Data and Wind Rose Summary from Emley Moor/ Huddersfield



Statistics based on observations taken between 04/2010 - 05/2025.

7.2.3 Using **Table B2** in **Appendix B**, the pathway effectiveness can be conservatively described as **moderately effective**.

7.3 Risk of Odour Exposure (Impact)

7.3.1 The odour source potential and pathway effectiveness are combined to produce the risk of odour exposure (impact). Using the matrix in **Table B3** in **Appendix B**, the risk of odour impact can, therefore, be described as negligible risk as there is a small source odour potential and a moderately effective pathway.

7.4 Receptor Sensitivity

7.4.1 Using **Table B4** in **Appendix B**, the receptor sensitivity can be described as **highly sensitive** because the assessed receptors are residential; therefore, users can reasonably expect a high level of amenity.

7.5 Magnitude of Odour Impact

7.5.1 The final odour risk is defined by combining the risk of odour exposure (impact) and receptor sensitivity. Using the matrix in **Table B5** in **Appendix B**, the magnitude of odour impact can be described as a **negligible adverse effect**, as there is a negligible risk of odour impact on highly sensitive receptors. The IAQM guidance considers negligible adverse effects to be insignificant.

8 EMAQ+ (2022) Control of Odour and Noise from Commercial Kitchen Exhaust Systems

8.1 As discussed in **Section 5.2**, the EMAQ+ commercial kitchen odour risk assessment is not applicable for this proposed development. However, the guidance document has been utilised as it is relevant in parts and provides further context concerning the risk of potential odour.

8.2 The school kitchen is expected to mainly cook food which is considered 'low' in terms of odour and grease loading which consists of mainly reheating food as well as sandwiches¹. However, they may also cook food considered 'medium' in terms of odour and grease loading' such as pizza². Therefore, the food type has been categorised as medium in terms of odour and grease loading. This classification is associated with the EMAQ+ guidance².

8.3 The EMAQ+ guidance² recommends that kitchens with air recirculating systems are electric, as this minimises the rate of ventilation required to avoid carbon dioxide/monoxide building up in the kitchen due to the combustion of natural gas. The proposed school kitchen and all cooking appliances are fully electric.

8.4 The EMAQ+ guidance² states that:

"The units typically contain:

- *Primary filter sets to provide secondary grease separation; and*
- *Activated carbon canisters for odour removal...*

The filtration equipment needs to be multi stage with a high level of efficiency..."

8.5 As discussed in **Section 7.1**, both the iCombi Classic 10-1 and iCombi Classic 6-1 have an integrated, maintenance-free grease separation system, and the UltraVent Plus Hood uses a multi-stage filtration system to remove grease particles. The UltraVent Plus Hood also has a high-performance activated carbon filter to mitigate smoke and odour.

8.6 As per the Rational Designers Manual, the drainpipe will be equipped with an odour trap to avoid rising odours.

8.7 The EMAQ+ guidance² stipulates that:

“Particular care needs to be given to:

- *Design, including interlocks of all critical components to prevent operation of the cooking appliance.*
- *If any of the components are not operating.*
- *Fire extinguishing, including specific nozzle locations.*
- *Maintenance, including a specific schedule for cleaning filters, ESPs, hoods, and fans.*
- *Inspection and testing of the total operation and interlocks.”*

8.8 As discussed in **Section 7.1**, the UltraVent Plus hood interlocks with the iCombi ovens, both the iCombi Classic 10-1 and iCombi Classic 6-1. iCombi Classic 10-1 and iCombi Classic 6-1 have a safety door lock feature. The new school kitchen will house fire safety equipment.

8.9 The proposed school kitchen equipment must be professionally installed by a certified technician who will ensure that the minimum overhead clearance is met regarding the UltraVent Plus hood. The certified technician professionally installing the equipment will abide by the Rational Designers Manual to ensure all required clearance distances are met. The iCombi ovens should have a clearance of 50 mm on the left and right side of the unit; if this is not possible, it should be able to be pulled out for connection and maintenance work. Set distances are required for clearance from water sources and iCombi ovens which are adjacent to one another.

8.10 Maintenance will adhere to Rational recommendations. Details on the automatic cleaning systems of the iCombi ovens are provided in **Section 7.1. Appendix D** provides the daily cleaning and regular care guide for the iCombi ovens. This will be adhered to with a cleaning schedule by the kitchen staff. The active carbon filter should be replaced at least every 12 months.

9 Summary of Impacts and Conclusion

- 9.1 The proposed development will install a recirculating condensation hood designed to capture and condense steam, vapours and odours without an external ventilation system in the school kitchen. Consequently, the EMAQ+ commercial kitchen odour risk assessment is not appropriate because dispersion is a key component of the assessment.
- 9.2 An odour screening assessment of the potential impact of odour from the proposed school kitchen has been undertaken, which has concluded that the impact of the proposed development will be negligible and not significant.
- 9.3 The proposed kitchen equipment is sufficient to mitigate odour as the filtration equipment is multi-stage with a high level of efficiency, including grease separation and a high-performance activated carbon filter to mitigate smoke and odour. To ensure the system remains efficient and in good condition, regular cleaning and maintenance will be adhered to.
- 9.4 Therefore, there is no reason for this application to be refused on the grounds of odour

APPENDICES

Appendix A: Site Location



Appendix B: IAQM Assessment of Odour Methodology

Source Odour Potential

The first step in the assessment is to estimate the odour generating potential of the site activities, termed the "Source Odour Potential", which takes into account three factors:

- The scale (magnitude) of the release from the odour source, taking into account the effectiveness of any odour control or mitigation measures that are already in place. This involves judging the relative size of the release rate after mitigation and taking account of any pattern of release (e.g. intermittency).
- How inherently odorous the emission is. In some cases it may be known whether the release has a low, medium or high odour detection threshold (ODT); this is the concentration at which an odour becomes detectable to the human nose. In most instances the odours released by a source will be a complex mixture of compounds and the detectability will not be known. However, for some industrial processes the odour will be due to one or a small number of known compounds and the detection thresholds will be a good indication of whether the release is highly odorous or mildly odorous.
- The relative pleasantness/unpleasantness of the odour.

Using the factors above, **Table B1** can be used to determine whether the source odour potential is Large, Medium or Small.

Table B1: Determining the Source Odour Potential

Source Odour Potential	Magnitude	Compounds	Unpleasantness	Mitigation/Control
Large	Larger permitted processes of odorous nature or large Sewage Treatment Works (STWs); materials usage hundreds of thousands of tonnes/m ³ per year; area sources of thousands of m ² .	The compounds involved are very odorous (e.g. mercaptans), having very low Odour Detection Thresholds (ODTs) where known.	Processes classed as "Most offensive" ⁶ (where known) compounds/odours having unpleasant (-2) to very unpleasant (-4) hedonic score.	Open air operation with no containment, reliance solely on good management techniques and best practice.
Medium	Smaller permitted processes or small (STWs); materials usage thousands of tonnes/m ³ per year; area sources of hundreds of m ² .	The compounds involved are moderately odorous.	Processes classed in H4 as "Moderately offensive"; or (where known) odours having neutral (0) to unpleasant (-2) hedonic score.	Some mitigation measures in place, but significant residual odour remains.
Small	Falls below Part B threshold; material usage hundreds of tonnes/m ³ per year; area sources of tens m ² .	The compounds involved are only mildly odorous, having relatively high ODTs where known.	Processes classed as "Less Offensive" in H4; or (where known) compounds/odours having neutral (0) to very pleasant (+4) hedonic score.	Effective, tangible mitigation measures in place (e.g. BAT, BPM) leading to little or no residual odour.

⁶ Table 5 in the IAQM "Guidance on the Assessment of Odour for Planning"

Effectiveness of Pollutant Pathway

Next, the effectiveness of the pollutant pathway as the transport mechanism for odour through the air to the receptor, versus the dilution/dispersion in the atmosphere, is estimated. Any factor that increases dilution and dispersion of the odorous pollutant plume as it travels from source (e.g. processes and plant) to receptor will reduce the concentration at the receptor, and hence reduce exposure. Important factors to consider here are:

- The distance of sensitive receptors from the odour source.
- Whether these receptors are downwind (with respect to the predominant prevailing wind direction). Odour episodes often tend to occur during stable atmospheric conditions with low wind speed, which gives poor dispersion and dilution; receptors close to the source in all directions around it can be affected under these conditions. When conditions are not calm, it will be the downwind receptors that are affected. Therefore, receptors that are downwind with respect to the prevailing wind direction tend to be at higher risk of odour impact.
- The effectiveness of the point of release in promoting good dispersion, e.g. releasing the emissions from a high stack will – all other things being equal – increase the pathway, dilution and dispersion.
- The topography and terrain between the source and the receptor. The presence of topographical features such as hills and valleys, or urban terrain features such as buildings can affect air flow and therefore increase – or inhibit – dispersion and dilution.

Using the factors above, **Table B2** can be used to determine the effectiveness of the pollutant pathway.

Table B2: Determining the Effectiveness of Pollutant Pathway

Effective Pathway for Odour Flux to Receptor	Distance	Direction	Effectiveness of dispersion/dilution
High	Receptor is adjacent to the source/site; distance well below any official set-back distances.	High frequency (%) of winds from source receptor (or, qualitatively, receptors downwind of source with respect to prevailing wind).	Open process with low-level releases, e.g. lagoons, uncovered effluent treatment plant, landfilling of putrescible wastes.
Moderate	Receptor is local to the source.	-	Releases are elevated, but compromised by building effects.
Ineffective	Receptor is remote from the source; distance exceeds any official set-back distances.	Low frequency (%) of winds from source to receptor (or, qualitatively, receptors upwind of source with respect to prevailing wind).	Releases are from high level (e.g. stacks, or roof vents >3m above ridge height) and are not compromised by surrounding buildings.

Risk of odour impact

In the third step, the estimates of Source Odour Potential and the Pathway Effectiveness are considered together to predict the risk of odour exposure (impact) at the receptor location, as shown by the example matrix in **Table B3**.

Table B3: Risk of Odour Exposure (Impact) at the Specific Receptor Location

Pathway Effectiveness	Source Odour Potential		
	Small	Medium	Large
Highly Effective Pathway	Low Risk	Medium Risk	High Risk
Moderately Effective Pathway	Negligible Risk	Low Risk	Medium Risk
Ineffective Pathway	Negligible Risk	Negligible Risk	Low Risk

Receptor Sensitivity

For the sensitivity of people to odour, the IAQM recommends that the air quality practitioner uses professional judgment to identify where on the spectrum between high and low sensitivity a receptor lies, taking into account the following general principles shown in **Table B4**.

Table B4: Sensitivity of the Receptor

Receptor	Descriptor
High Sensitivity Receptor	<p>Surrounding land where:</p> <p>Users can reasonably expect enjoyment of a high level of amenity.</p> <p>The people would reasonably be expected to be present here continuously, or at least regularly for extended period, as part of the normal pattern of use of the land.</p> <p>Examples may include residential dwellings, hospitals, schools/education and tourist/cultural</p>
Medium Sensitivity Receptor	<p>Surrounding land where:</p> <p>Users would expect to enjoy a reasonable level of amenity, but wouldn't reasonably expect to enjoy the same level of amenity as in their home.</p> <p>People wouldn't reasonably be expected to be present here continuously or regularly for extended periods as part of the normal pattern of use of the land.</p> <p>Examples may include places of work, commercial/retail premises and playing/recreational fields.</p>
Low Sensitivity Receptor	<p>Surrounding land where:</p> <p>The enjoyment of amenity would not be reasonably expected.</p> <p>There is transient exposure, where the people would reasonably be expected to be present only for limited periods of time as part of the normal pattern of use of the land.</p> <p>Examples may include industrial, farms, footpaths and roads.</p>

Magnitude of odour impact

The next step is to estimate the effect of that odour impact on the exposed receptor, taking into account its sensitivity, as shown in **Table B5**. The odour effects may range from negligible, through slight adverse and moderate adverse, up to substantial adverse. The IAQM uses a colour gradient system for each impact category, as a means of describing that odour can be subjective.

Table B5: Likely Magnitude of Odour Effect at the Specific Receptor Location

Risk of Odour Exposure (From Table 5)	Receptor Sensitivity				
	Low	Medium	High		
High Risk of Odour Exposure	Slight Adverse Effect	Moderate Adverse Effect	Substantial Adverse Effect		
Medium Risk of Odour Exposure	Negligible Effect	Slight Adverse Effect	Moderate Adverse Effect		
Low Risk of Odour Exposure	Negligible Effect	Negligible Effect	Slight Adverse Effect		
Negligible Risk of Odour Exposure	Negligible Effect	Negligible Effect	Negligible Effect		

This procedure results in a prediction of the likely odour effect at each sensitive receptor.

Appendix C: Specification sheets

2023-07-11

Datasheets

UltraVent Plus - Type 6-2/1, 10-2/1



Articlenumber

60.75.143

Description

The UltraVent Plus gets rid of the steam emitted with its condensation technology. No connection to the outside or extension of an existing exhaust system is necessary with this air recirculation hood. Installation is simple, and the hood can be retrofitted at any time.

It is also equipped with special filter technology which reduces lingering smoke, which can build up while grilling and frying.

Intended use

This product is intended exclusively for professional use, such as in restaurant kitchens or catering operations for schools, hospitals, or delis. Any other use runs counter to its intended purpose, and could be dangerous. RATIONAL AG assumes no liability for consequences of improper use.

Features

- Special filter technology with a replaceable HEPA H13 main filter to reduce smoke
- Intelligent power control with automatic, continuously variable adjustment of the extraction power to the quantity of steam emitted
- Automatically boosts extraction rate when cooking cabinet door is opened
- Reduces lingering steam and vapours. These are extracted and condensed in the hood.
- Wastewater discharged by the device - no additional discharge line needed
- Easy to install and retrofit
- Issue of service notifications on the display of the iCombi Pro and iCombi Classic
- Easy to clean baffle plate, dishwasher safe

Technical specifications

Connection:	200-240 V - 1 NAC
Frequency:	50/60 Hz
Connected load:	140-170 W
Current consumption (A):	0,7 A
Extraction capacity:	705 m ³ /h
Operating noise level:	50-65 dB(A)

Dimensions and weights

Width (W):	1.076 mm
Height (H):	407 mm
Depth (D):	1.086 mm
Weight:	91 kg

Material

Rust-free stainless steel (CNS 1.4301/AISI 304)

Visit us on the internet: www.rational-online.com
We reserve the right to make technical improvements

2023-07-11

Datasheets**UltraVent Plus - Type 6-2/1, 10-2/1****Note**

- To install an UltraVent, UltraVent Plus or exhaust hood on a SelfCookingCenter (from 04/2004) or CombiMaster Plus, a corresponding adapter kit is required
- The local standards and regulations for ventilation systems must be adhered to
- Only permitted for installation on electrical units
- We recommend maintaining an overhead clearance of at least 450 mm for all cooking systems and Combi-Duos using an UltraVent or an UltraVent Plus
- In individual cases involving Model 10-1/1 or smaller tabletop cooking systems, this clearance can be reduced to a minimum of 250 mm following expert evaluation of local framework conditions
- Not to be used with VarioSmoker
- For iCombi Pro and iCombi Classic models 6 -1/1 and 6-2/1, we recommend the installation on a raised stand II or III UltraVent version

Approvals

Visit us on the internet: www.rational-online.com
We reserve the right to make technical improvements

Data sheet

iCombi® Classic 10-1/1 E/G



Capacity

- > Removable standard racks with 68 mm insertion distance
- > Wide range of accessories for various cooking processes such as grilling, braising or baking
- > For use with 1/1, 1/2, 2/3, 1/3, 2/8 GN-Accessories

Combi-steamer mode

- > Steam 30 °C – 130 °C
- > Convection 30 °C – 300 °C
- > Combination of steam and convection from 30 °C – 300 °C

ClimaPlus

- > Climate management - humidity measurement and control
- > Humidity adjustment in 10% increments

Description

- > Combi-steamer in accordance with DIN 18866 for most cooking methods used in commercial kitchens for the optional use of steam and convection, individually, successively or together.

Unit description and functional features

Cooking functions

- > ClimaPlus: Active climate management in the cooking chamber, which constantly measures and regulates the humidity and ensures effective dehumidification with high productivity, cooking quality and low energy consumption. The humidity is set in 10% increments and can be tracked on the digital display for accurate manual cooking.
- > Dynamic air turbulence in the cooking chamber due to two reversing high-performance fan wheels with five manually programmable fan wheel speeds. The optimal energy input results in a high level of uniformity and short cooking times.
- > Effective steam generator for optimal steam performance even at low temperatures below 100 °C
- > Integrated, maintenance-free grease separation system with no additional grease filter
- > Cool-down function for fast cooling of the cooking chamber by means of a fan wheel
- > Core temperature measurement using a core temperature sensor and optional positioning aid (accessories)
- > Delta-T cooking for particularly gentle preparation with minimal cooking losses
- > Digital temperature display adjustable in °C or °F, display of target and actual values
- > Digital display of the cooking chamber humidity and time, display of target and actual values
- > Individual programming of up to 100 single or multi-level cooking programmes with up to 12 increments
- > Individual adjustment of the cooking parameters time, temperature and humidity of a programme increment during operation
- > Easy transfer of cooking programmes to other cooking systems with a USB stick
- > Integrated hand shower with automatic return and switchable spray and single jet function
- > Energy-saving, long-life LED lighting in the cooking chamber with high colour rendering for quick detection of the current state of food
- > Free hotlines for questions regarding technology and application support (ChefLine)

Occupational and operational safety

- > Electronic safety temperature limiter for steam generator and convection heating
- > Integrated fan wheel brake
- > Use of Active Green cleaner tabs and care tabs (solid matter cleaner) for optimal work safety
- > HACCP data memory and output via USB
- > Tested according to national and international standards for unsupervised operation
- > Maximum rack height not higher than 1.6 m when using a RATIONAL base frame
- > Ergonomic door handle with right/left opening and door closing function

Networking

- > Integrated, IP-protected USB interface for local data exchange
- > Optional integrated, IP-protected Ethernet interface
- > Optional integrated WLAN interface (including Ethernet interface)

Cleaning and care

- > Non-mains pressure dependent automatic cleaning and care system for cooking cabinet and steam generator
- > Care system: Automatic cleaning and descaling of steam generator
- > 4 different cleaning programmes for unsupervised cleaning, even overnight
- > Simple and intuitive operation of the cleaning programmes: Display of the selected cleaning programme, the recommended amount of tabs and remaining cleaning time
- > Safe completion of cleaning after power failure with detergent-free cooking chamber
- > Use of phosphate and phosphorous free Active Green cleaning tabs and care tabs
- > Hygienic, floor-level installation without feet for easy and safe cleaning
- > Unit door with ventilated double glass pane and swivelling inner pane for easy cleaning
- > Material inside and outside stainless steel DIN 1.4301, seamless hygienic cooking chamber with rounded corners and optimised air flow
- > Easy and safe external cleaning due to glass and stainless steel surfaces as well as protection against water jets from all directions due to protection class IPX5

Operation

- > 4.3 inch TFT colour display and soft keys for simple, intuitive operation. Operating modes and functions are optically highlighted
- > Simple operation and exact settings due to the central setting wheel with push function
- > Acoustic prompt and visual display when user intervention is required

iCombi® Classic 10-1/1 E/G

- > Exhaust/condensation hoods (accessories) with situation-specific customisation of suction power and transmission of service messages.

Installation, maintenance and environment

- > Professional installation by certified technicians recommended by RATIONAL
- > Fixed waste water connection conforming to SVGW requirements is permitted
- > Customisation to the installation location (height above sea level) with automatic calibration
- > Operation without water softeners and without additional manual descaling is possible
- > Installation flush with the floor and wall by connection in the base area*
- > 2 pane cooking chamber door with heat-reflecting special coating for minimal energy loss
- > Service diagnosis system with automatic display of service messages
- > Regular maintenance is recommended. Maintenance according to the manufacturer's recommendations is available from RATIONAL service partners
- > RATIONAL 2 year guarantee** on new units (including parts, work and journey)
- > *For details, see the installation or designer manual
- > **Terms and conditions apply, see manufacturer's guarantee policy on the website www.rational-online.com

Options

- > Cooking chamber door with left-hinged opening
- > MarineLine – Marine design
- > SecurityLine – Prison and security version
- > MobilityLine – Mobile design (can be ordered as a separate accessory)
- > HeavyDutyLine – particularly resilient design
- > Integrated fat drain
- > Mobile oven rack package
- > Safety door lock
- > Potential-free contact for connecting an external signal unit
- > Control panel protection
- > Lockable control panel
- > Capability to connect to an energy optimisation system
- > Integrated, IP-protected Ethernet interface

Technical specifications

Dimensions and weight

Dimensions (W x H x D)	
Cooking system (body)	850 x 1014 x 775 mm
Cooking system (complete)	850 x 1064 x 842 mm
Cooking system with packaging	935 x 1250 x 955 mm
Maximum working height top rack*	≤ 1.60 m

*with use of an appropriate RATIONAL base frame

Weight	
Maximum loading quantities/rack	4.5 kg
Maximum total loading quantities	45 kg
Weight electric unit without packaging	121 kg
Weight electric unit with packaging	141 kg
Weight gas unit without packaging	139 kg
Weight gas unit with packaging	159 kg

Connection requirements electric

Voltage 3 NAC 400 V	
Electrical connected loads	18.9 kW
Steam mode output	18 kW
Convection mode output	18 kW
Fuse	32 A
RCD model	F
Voltage 3 AC 220 V	
Electrical connected loads	17.3 kW
Steam mode output	16.47 kW
Convection mode output	16.47 kW
Fuse	50 A
RCD model	B

Connection requirements gas

LPG G30	
Total nominal thermal load	23 kW
Nominal thermal load steam mode	21 kW
Nominal thermal load convection mode	23 kW
Required connection flow pressure	25-57.5 mbar

Natural gas H G20	
Total nominal thermal load	22 kW
Nominal thermal load steam mode	20 kW
Nominal thermal load convection mode	22 kW
Required connection flow pressure	18-25 mbar

Gas supply/connection: 3/4"
Other gas types and voltages on request

Connection requirements gas

Voltage 1 NAC 230 V	
Connected loads gas	0.9 kW
Fuse	16 A
RCD model	B

Connection requirements water

Water inlet (pressure hose) respectively	3/4"
Water pressure (flow pressure) respectively	1.0 - 6.0 bar
Water outlet respectively	DN 50
Maximum flow rate per cooking system	12 l/min

Connection conditions exhaust air and thermal load

Latent heat load	1272 W
Sensible heat output	958 W
Noise level (electric)	55 dBA
Noise level (gas)	60 dBA

Connection requirements data

LAN data interface	RJ45
WiFi data interface	IEEE 802.11 a/g/n

Minimum clearances during installation

Minimum clearance	Left	Back	Right
Standard	50 mm	0 mm	50 mm

> Comprehensive technical information on kitchen planning and unit installation can be found in the planning manual or in the installation instructions on our business customer portal.

Installation conditions

- > If heat sources act on the left side of the unit, the minimum distance on the left must be 350 mm.
- > Specific national and regional standards and regulations which concern the installation and operation of commercial cooking appliances must be complied with. The local standards and regulations for ventilation systems must be adhered to.

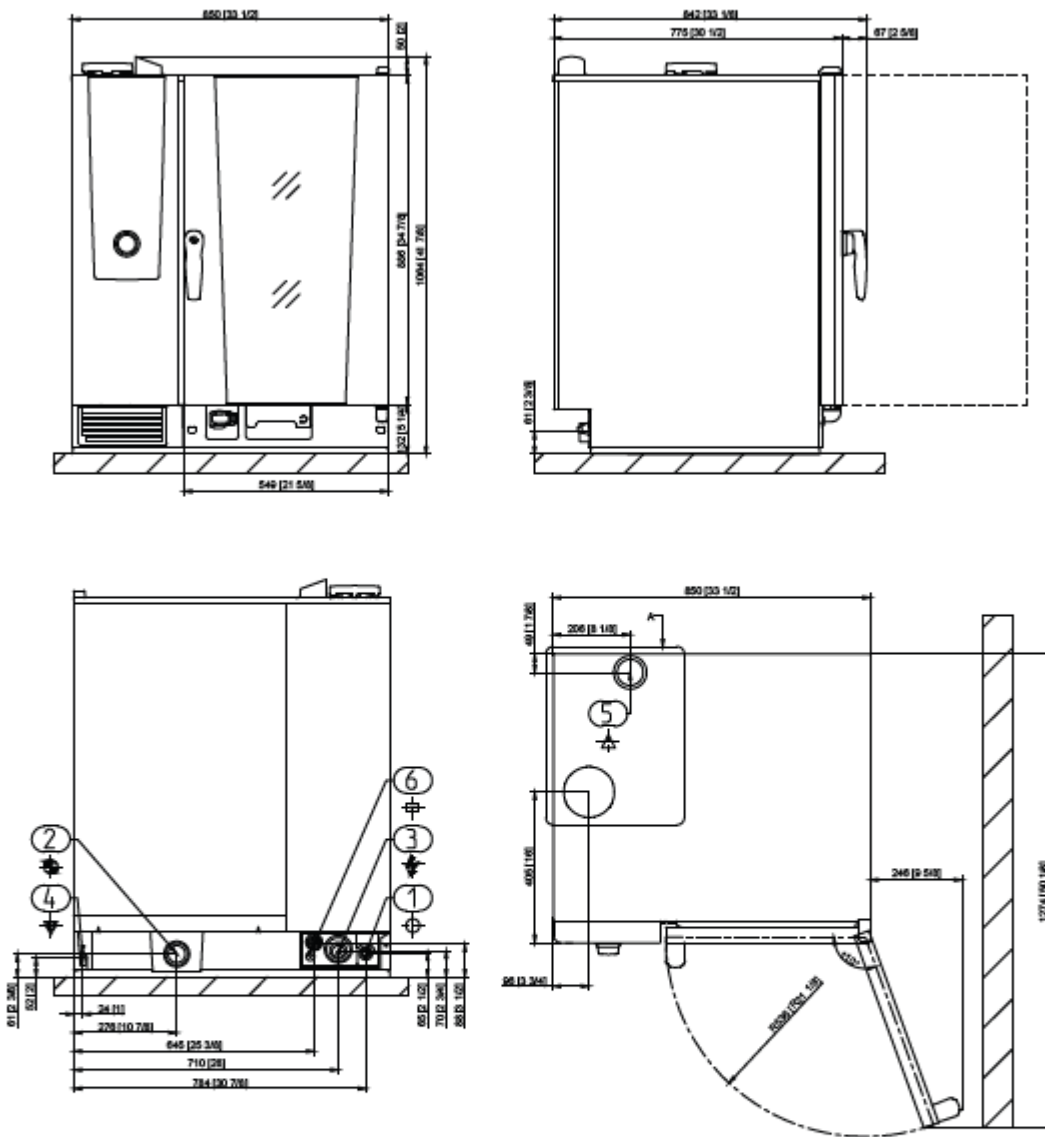
Certifications



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iCombi® Classic 10-1/1 E/G

Technical drawing Electric

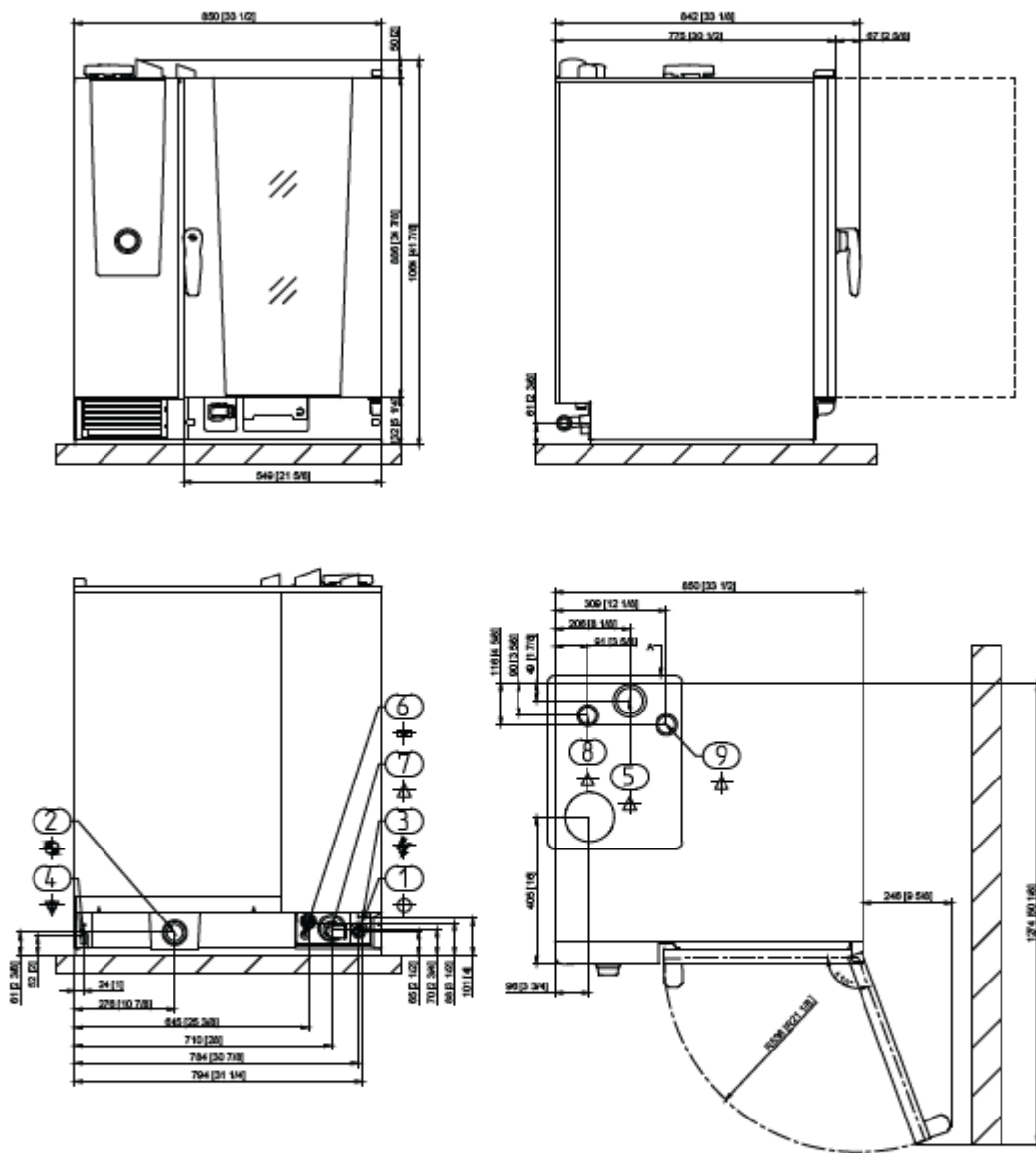


1	Water inlet
2	Water outlet
3	Electrical connection
4	Equipotential bonding
5	Ventilation pipe
6	Ethernet interface

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iCombi® Classic 10-1/1 E/G

Technical drawing Gas



1	Water inlet
2	Water outlet
3	Electrical connection
4	Equipotential bonding
5	Ventilation pipe
6	Ethernet interface
7	Gas connection
8	Exhaust pipe gas (steam)
9	Exhaust pipe gas (hot air)

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Accessories

Accessories	Article number
RATIONAL Active Green cleaner tabs - guarantees the best cleaning performance	
RATIONAL care tabs - effectively prevents limescale deposits	
Unit installation kit	
Base frames in different designs - standard, with castors or fixable stainless steel feet	
Levelling kit to compensate for height differences and gradients in table and floor installation	
Mobile kit with rollers and height adjustment for floor installation	
Mobile oven rack trolleys and plate rack trolleys - for easy loading outside the cooking system	
Finishing systems for banquets	
Run-in rail for mobile oven racks and plate racks	
Transport trolleys for mobile oven rack trolleys and plate rack trolleys - standard and height adjustable	
Combi-Duo kit - to build a Combi-Duo for gas or electric units	
Heat shield - to install a unit next to a heat source, e.g. a grill	
Condensation breaker - to divert steam and vapours into existing exhaust systems	
Exhaust hood - only for electric units	
UltraVent Plus condensation hood - only for electric units	
UltraVent condensation hood - only for electric units	
Additional impact protection elements for HeavyDutyLine	
RATIONAL USB stick - for the safe transfer of cooking programmes and HACCP data	
VarioSmoker	

To achieve an optimal cooking result, you will find a wide range of cooking accessories and information on additional accessories in the accessories brochure, from your distributor or at www.rational-online.com

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Data sheet

iCombi® Classic 6-1/1 E/G



Designation

- > Combi-steamer in accordance with DIN 18866 for most cooking methods used in commercial kitchens for the optional use of steam and convection, individually, successively or together.

Unit description and functional features

Cooking functions

- > ClimaPlus: Active climate management in the cooking chamber, which constantly measures and regulates the humidity and ensures effective dehumidification with high productivity, cooking quality and low energy consumption. The humidity is set in 10% increments and can be tracked on the digital display for accurate manual cooking.
- > Dynamic air turbulence in the cooking chamber due to the reversing high-performance fan wheel with five manually programmable fan wheel speeds. The optimal energy input results in a high level of uniformity and short cooking times.
- > Effective steam generator for optimal steam performance even at low temperatures below 100 °C
- > Integrated, maintenance-free grease separation system with no additional grease filter
- > Cool-down function for fast cooling of the cooking chamber by means of a fan wheel
- > Core temperature measurement using a core temperature sensor and optional positioning aid (accessories)
- > Delta-T cooking for particularly gentle preparation with minimal cooking losses
- > Digital temperature display adjustable in °C or °F, display of target and actual values
- > Digital display of the cooking chamber humidity and time, display of target and actual values
- > Individual programming of up to 100 single or multi-level cooking programmes with up to 12 increments
- > Individual adjustment of the cooking parameters time, temperature and humidity of a programme increment during operation
- > Easy transfer of cooking programmes to other cooking systems with a USB stick
- > Integrated hand shower with automatic return and switchable spray and single jet function
- > Energy-saving, long-life LED lighting in the cooking chamber with high colour rendering for quick detection of the current state of food
- > Free hotlines for questions regarding technology and application support (ChefLine)

Occupational and operational safety

- > Electronic safety temperature limiter for steam generator and convection heating
- > Integrated fan wheel brake
- > Use of Active Green cleaner tabs and care tabs (solid matter cleaner) for optimal work safety
- > HACCP data memory and output via USB
- > Tested according to national and international standards for unsupervised operation
- > Maximum rack height not higher than 1.6 m when using a RATIONAL base frame
- > Ergonomic door handle with right/left opening and door closing function

Networking

- > Integrated, IP-protected USB interface for local data exchange
- > Optional integrated, IP-protected Ethernet interface
- > Optional integrated WLAN interface (including Ethernet interface)

Cleaning and care

- > Non-mains pressure dependent automatic cleaning and care system for cooking cabinet and steam generator
- > Care system: Automatic cleaning and descaling of steam generator
- > 4 different cleaning programmes for unsupervised cleaning, even overnight
- > Simple and intuitive operation of the cleaning programmes: Display of the selected cleaning programme, the recommended amount of tabs and remaining cleaning time
- > Safe completion of cleaning after power failure with detergent-free cooking chamber
- > Use of phosphate and phosphorous free Active Green cleaning tabs and care tabs
- > Hygienic, floor-level installation without feet for easy and safe cleaning
- > Unit door with ventilated double glass pane and swivelling inner pane for easy cleaning
- > Material inside and outside stainless steel DIN 1.4301, seamless hygienic cooking chamber with rounded corners and optimised air flow
- > Easy and safe external cleaning due to glass and stainless steel surfaces as well as protection against water jets from all directions due to protection class IPX5

Operation

- > 4.3 inch TFT colour display and soft keys for simple, intuitive operation. Operating modes and functions are optically highlighted
- > Simple operation and exact settings due to the central setting wheel with push function
- > Acoustic prompt and visual display when user intervention is required

Capacity

- > 6 lengthwise insertion for 1/1 GN-Accessories
- > Removable standard racks with 68 mm insertion distance
- > Wide range of accessories for various cooking processes such as grilling, braising or baking
- > For use with 1/1, 1/2, 2/3, 1/3, 2/8 GN-Accessories

Combi-steamer mode

- > Steam 30 °C – 130 °C
- > Convection 30 °C – 300 °C
- > Combination of steam and convection from 30 °C - 300 °C

ClimaPlus

- > Climate management – humidity measurement and control
- > Humidity adjustment in 10% increments

iComb® Classic 6-1/1 E/G

- > Exhaust/condensation hoods (accessories) with situation-specific customisation of suction power and transmission of service messages.

Installation, maintenance and environment

- > Professional installation by certified technicians recommended by RATIONAL
- > Fixed waste water connection conforming to SVGW requirements is permitted
- > Customisation to the installation location (height above sea level) with automatic calibration
- > Operation without water softeners and without additional manual descaling is possible
- > Installation flush with the floor and wall by connection in the base area*
- > 2 pane cooking chamber door with heat-reflecting special coating for minimal energy loss
- > Service diagnosis system with automatic display of service messages
- > Regular maintenance is recommended. Maintenance according to the manufacturer's recommendations is available from RATIONAL service partners
- > RATIONAL 2 year guarantee** on new units (including parts, work and journey)
- > *For details, see the installation or designer manual
- > **Terms and conditions apply, see manufacturer's guarantee policy on the website www.rational-online.com

Options

- > Cooking chamber door with left-hinged opening
- > MarineLine – Marine design
- > SecurityLine – Prison and security version
- > MobilityLine – Mobile design (can be ordered as a separate accessory)
- > HeavyDutyLine – particularly resilient design
- > Integrated fat drain
- > Mobile oven rack package
- > Safety door lock
- > Potential-free contact for connecting an external signal unit
- > Control panel protection
- > Lockable control panel
- > Capability to connect to an energy optimisation system
- > Integrated, IP-protected Ethernet interface
- > Integrated WLAN interface (including Ethernet interface)

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Technical specifications

Dimensions and weight

Dimensions (W x D x H)	
Cooking system (body)	850 x 754 x 775 mm
Cooking system (complete)	850 x 804 x 842 mm
Cooking system with packaging	935 x 960 x 955 mm
Maximum working height top rack*	≤ 1.60 m

*with use of an appropriate RATIONAL base frame

Weight	
Maximum loading quantities./rack	5 kg
Maximum total loading quantities	30 kg
Weight electric unit without packaging	93 kg
Weight electric unit with packaging	111 kg
Weight gas unit without packaging	101 kg
Weight gas unit with packaging	119 kg

Connection requirements electric

Voltage 3 NAC 400 V	
Electrical connected loads	10.8 kW
Steam mode output	9 kW
Convection mode output	10.25 kW
Fuse	16 A
RCD model	F
Voltage 3 AC 220 V	
Electrical connected loads	9.9 kW
Steam mode output	8.23 kW
Convection mode output	9.38 kW
Fuse	32 A
RCD model	B
Voltage 1 NAC 230 V	
Electrical connected loads	10.8 kW
Steam mode output	9 kW
Convection mode output	10.25 kW
Fuse	50 A
RCD model	F

Connection requirements gas

Liquid gas G31	
Total nominal thermal load	13 kW
Nominal thermal load steam mode	12 kW
Nominal thermal load convection mode	13 kW
Required connection flow pressure	25 – 57.5 mbar

LPG G30	
Total nominal thermal load	13.5 kW
Nominal thermal load steam mode	12.5 kW
Nominal thermal load convection mode	13.5 kW
Required connection flow pressure	25 – 57.5 mbar
Natural gas H G20	
Total nominal thermal load	13 kW
Nominal thermal load steam mode	12 kW
Nominal thermal load convection mode	13 kW
Required connection flow pressure	18 – 25 mbar

Gas supply./connection: 3/4"
Other gas types and voltages on request

Connection requirements gas

Voltage 1 NAC 230 V	
Connected loads gas	0.6 kW
Fuse	16 A
RCD model	F

Connection requirements water

Water inlet (pressure hose) respectively	3/4"
Water pressure (flow pressure) respectively	1.0 - 6.0 bar
Water outlet respectively	DN 50
Maximum flow rate per cooking system	12 l/min

Connection conditions exhaust air and thermal load

Latent heat load	569 W
Sensible heat output	680 W
Noise level (electric)	55 dBA
Noise level (gas)	60 dBA

Connection requirements data

LAN data interface	RJ45
WiFi data interface	IEEE 802.11 a/g/n

Minimum clearances during installation

Minimum clearance	Left	Back	Right
	Standard	50 mm	0 mm

> Comprehensive technical information on kitchen planning and unit installation can be found in the planning manual or in the installation instructions on our business customer portal.

Installation conditions

- > If heat sources act on the left side of the unit, the minimum distance on the left must be 350 mm.
- > Specific national and regional standards and regulations which concern the installation and operation of commercial cooking appliances must be complied with. The local standards and regulations for ventilation systems must be adhered to.

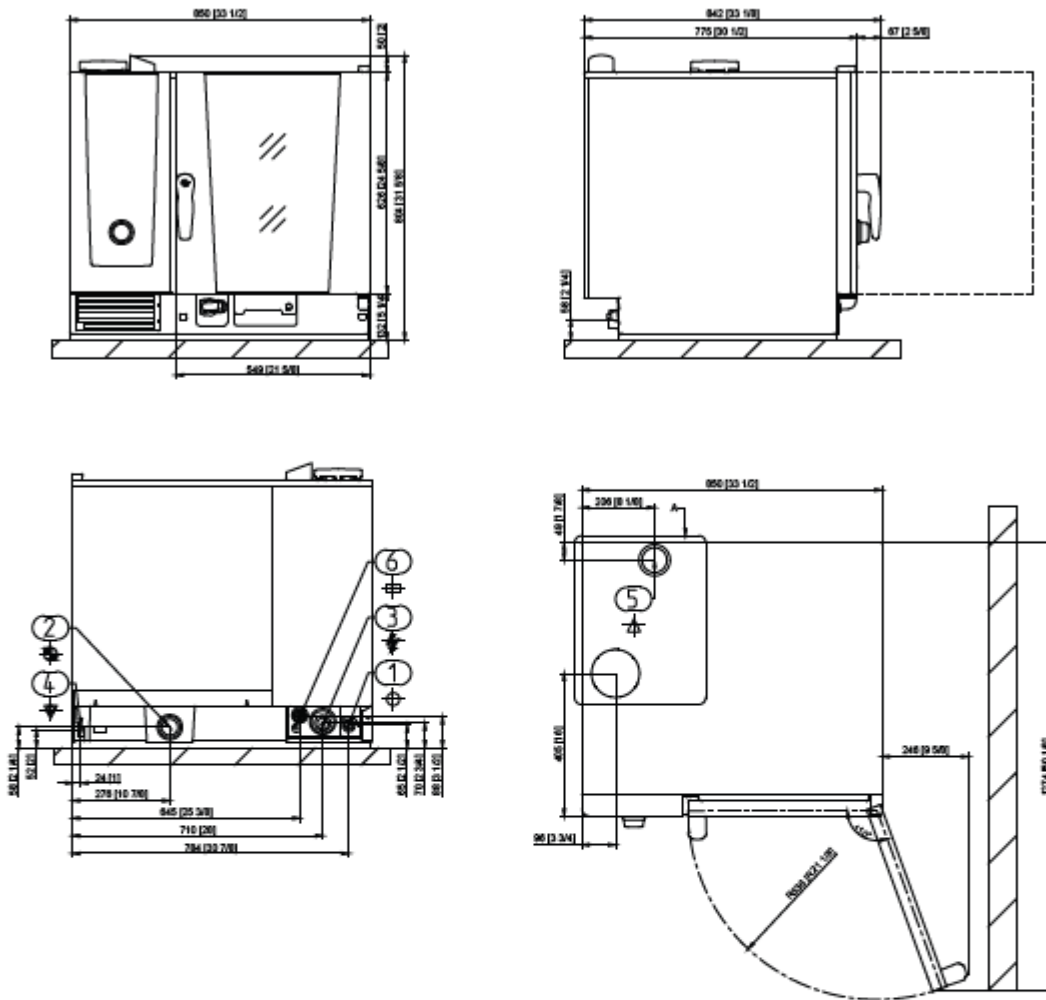
Certifications



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iCombi® Classic 6-1/1 E/G

Technical drawing Electric

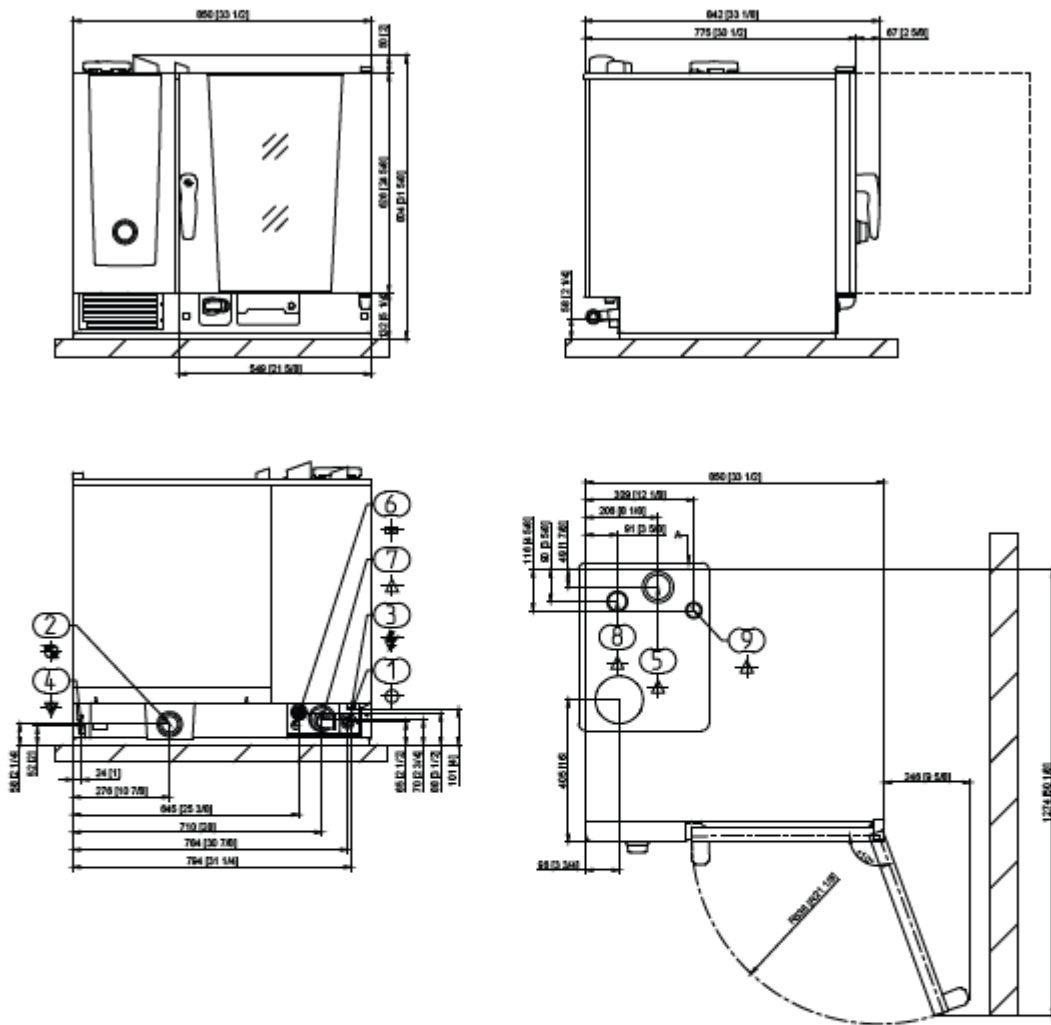


1	Water inlet
2	Water outlet
3	Electrical connection
4	Equipotential bonding
5	Ventilation pipe
6	Ethernet interface

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iCombi® Classic 6-1/1 E/G

Technical drawing Gas



1	Water inlet
2	Water outlet
3	Electrical connection
4	Equipotential bonding
5	Ventilation pipe
6	Ethernet interface
7	Gas connection
8	Exhaust pipe gas (steam)
9	Exhaust pipe gas (hot air)

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Accessories

Accessories	Article number
RATIONAL Active Green cleaner tabs - guarantees the best cleaning performance	
RATIONAL care tabs - effectively prevents limescale deposits	
1-way core temperature probe with USB connection box	
Sous-vide core temperature probe that can be plugged in externally with USB connection box	
Unit installation kit	
Wall mounting kit for 6-1/1 units	
Base frames in different designs - standard, with castors or fixable stainless steel feet	
Levelling kit to compensate for height differences and gradients in table and floor installation	
Mobile kit with rollers and height adjustment for floor installation	
Mobile oven rack trolleys and plate rack trolleys - for easy loading outside the cooking system	
Finishing systems for banquets	
Run-in rail for mobile oven racks and plate racks	
Transport trolleys for mobile oven rack trolleys and plate rack trolleys - standard and height adjustable	
Combi-Duo kit - to build a Combi-Duo for gas or electric units	
Heat shield - to install a unit next to a heat source, e.g. a grill	
Condensation breaker - to divert steam and vapours into existing exhaust systems	
Exhaust hood - only for electric units	
UltraVent Plus condensation hood - only for electric units	
UltraVent condensation hood - only for electric units	
Additional impact protection elements for HeavyDutyLine	
RATIONAL USB stick - for the safe transfer of cooking programmes and HACCP data	
VarioSmoker	

To achieve an optimal cooking result, you will find a wide range of cooking accessories and information on additional accessories in the accessories brochure, from your distributor or at www.rational-online.com

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Appendix D: Daily cleaning requirements

Appliance care.

iCombi Pro, iCombi Classic.

Regular cleaning will ensure that your cooking system retains its value and continues to operate smoothly, allowing you to prepare your food hygienically. To clean, only use gentle diluted cleaning agents, e.g. alcohol-based cleaners such as glass cleaner or washing-up liquid. Do not use aggressive cleaning agents such as strong acids and alkali, undiluted alcohols, oven cleaner or other organic solvents. **Note:** Risk of burns on hot surfaces, from steam or hot water! When cleaning directly after use, water may heat up quickly due to the hot cooking cabinet.



Interim & basic cleaning:
Daily cleaning

Outer surface of the cooking system

- › Clean the outer surface of the cooking system with a damp soft cloth.
- › Do not use a pressure cleaner, steam cleaner or a direct water jet.



Interior pane of the cooking system

- › Open the interior pane by pressing the steel clip element.
- › Clean the glass pane with a damp cloth and close the pane again.



Cleaning the door gasket

- › Clean the door gasket carefully with a damp soft cloth to significantly extend the service life of the door gasket.
- › This is particularly important if the unit is frequently used for cooking above 220 °C and grilling applications (ideally after each cooking process).



Drain from the door and unit drip pan

- › Clean the drainage channel with a damp soft cloth and rinse it with 1-2 litres of hot water.
- › This is very important if frequently grilling or cooking very fatty or gelatinous foods.



Hand shower

- › Rinse the hand shower by running water through it twice a day for 30 seconds to prevent germs from forming in the water pipe.



iCareSystem/Automatic cleaning

- › Clean your iCombi Pro daily with the iCareSystem or your iCombi Classic with the automatic cleaning, even if using mostly steaming applications.
- › You must only use original RATIONAL cleaning products for this purpose.

If the cleaning recommendations are not followed, fat residues from insufficient cleaning may collect and potentially ignite.



Basic cleaning:
Regular care

Replacing/cleaning the air filter

- › Unit size XS 6-2/3: To do this, press the ventilation grill at the front down and pull the filter holder out. Clean the filter in a mild, warm soap solution ($\leq 80\text{ }^\circ\text{C}$/176 °F) and leave it to dry. Slide the clean air filter back in from the bottom in the control panel and snap it in.
- › Unit size 6-1/1 - 10-2/1: Use a screwdriver to carefully lever out the ventilation grill in the base under the control panel. Lever the filter element out of the holder and pull it out. Clean the filter in a mild, warm soap solution ($\leq 80\text{ }^\circ\text{C}$/176 °F) and leave it to dry. Slide the clean filter into the holder. Snap the ventilation grill back into place.
- › Unit size 20-1/1-20-2/1: Contact your RATIONAL Service Partner.



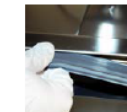
LED lighting

- › The LED behind the interior glass pane is protected from soiling under normal conditions. If soiling occurs, use a soft, damp cloth to clean it. Do not use any aggressive or abrasive cleaning agents.



Replacing the door gasket

- › Pull the old gasket out from the duct and clean the guide rail with a damp soft cloth.
- › Moisten the retaining lips with soapy water. Insert the rectangular part of the gasket fully into the mounting frame beginning in the corners.



Please observe the safety instructions in your operating manual.

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

Glossary of Terms

Effects The consequences of the changes in airborne concentration and/or dust deposition for a receptor. These might manifest as annoyance due to soiling, increased morbidity or mortality due to exposure to PM₁₀ or PM_{2.5} or plant dieback due to reduced photosynthesis. The term 'significant effect' has a specific meaning in EIA regulations. The opposite is an insignificant effect. In the context of construction impacts any effect will usually be adverse, however, professional judgement is required to determine whether this adverse effect is significant based in the evidence presented.

Impacts The changes in airborne concentrations and/or dust deposition. A scheme can have an 'impact' on airborne dust without having any 'effects', for instance if there are no receptors to experience the impact.

NPPF National Planning Policy Framework

