



Casual dining.
Food entertainment.



Good food is like good entertainment. You keep coming back for more.

Colourful, bright and diverse. For a lunch, a beer after work, a cocktail and a small bite to eat: mozzarella sticks, burgers, salad bowls and steak. With the family or with friends. Your guests love what you do. They come for your signature dish, because of the reliable quality and because of the great entertainment. The important thing is that it does not become boring. You therefore have to keep offering new things. Ideas, dishes and cooking methods. At the same time, you need to move within the framework your guests expect from you. In spite of staff shortages, cost pressures and a small kitchen. Adding a delivery service? Seasonal dishes on the menu? Any change is still a challenge. But that is the fun of it after all.

➤ **Out with the boredom**

Food variety, own recipes and satisfied customers. Fits in every kitchen.

The iCombi Pro.

Expect the unexpected.

Efficiency reinterpreted: Roasting, grilling, baking, boiling and steaming – intelligently regulated. On less than approx. 1 m², carefully coordinated humidity, air speed, and temperature. In a cooking system that thinks with you, learns from you, forgets nothing, adjusts and adapts. Thanks to its intelligence assistant functions, it responds to all changing requirements dynamically. More spare ribs than usual? Has the cooking cabinet door been open too long? Need a higher temperature? Here too, the iCombi Pro never loses sight of the desired result and adjusts the settings independently.

➔ Everything for the one goal

So you can keep on impressing your customers with outstanding food quality.

rational-online.com/ae/iCombiPro

Intuitive operating concept
The new operating concept runs through the production process with visual language, logical work steps and clear, interactive instructions. So everyone can work error-free at the first attempt.

Impressive quality
iCookingSuite, the cooking intelligence the cooking system, which recognises the size, quantity, browning and condition of the foods, produces desired results at the push of a button. Each and every time.

Efficient food production
The iProductionManager plans production processes and indicates which foods are best cooked together. Streamlines processes, saves time and energy.

Sustainability
Less electricity, less water and less raw materials compared to conventional cooking technology, but also to older combi-steamers. Good for the environment and the cash flow. Also meets the strict ENERGY STAR® rules.

ConnectedCooking

It all runs digitally and it is all synchronised. Recipe transfer, unit control, hygiene data and software updates - you can't get more standardised than that.

Ultra-fast cleaning

A clean unit in approx. 12 minutes. Even the standard clean saves 50 % in time and cleaner. Hygienically clean, minimal downtime and more productive time.

Minimal food waste

But it is logical: High quality on the table, perfectly produced in advance and only replenished on demand. The food waste is not even worth mentioning.

Up to 300 °C

The iCombi Pro is so powerful that even to 300 °C, it will only briefly preheat, and a load of foods will hardly cause the temperature to drop at all. For fast and excellent results.

* Compared to the previous model.



The new casual.

When work is not work anymore.

Guest service knows no breaks but only perfection. Good preparation is all the more important at rush hour. With a cooking system that takes on routine tasks, masters all conceivable cooking applications, which produce the same quality time and time again, which works intelligently thanks to iCookingSuite. What is the size, quantity, browning and condition of the food? Recognised, and the cooking parameters are adjusted and on we go. The production planning will now take over. It informs you of what can be cooked together and proposes the time or energy-optimised order. Fresh products, frozen goods, pastries, sides, one or more trays – none of it a problem. Enter the desired result, start the cooking path, completed. Perfection in no time at all. There is no need to supervise, no matter who is operating the cooking system.



➔ The result
More productivity and a high standard of quality. No matter who is operating the cooking system.



Ready. For all your ideas.

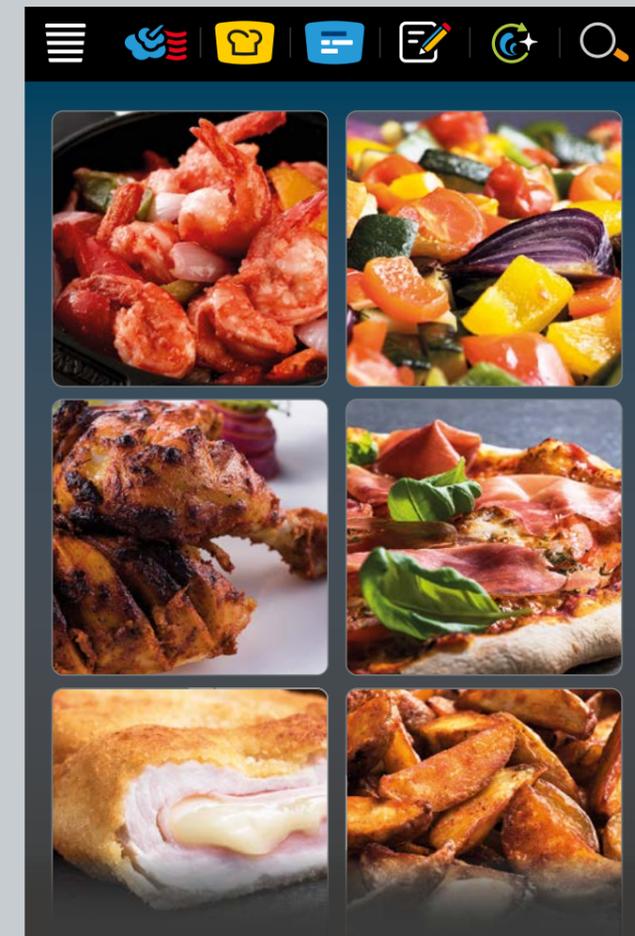
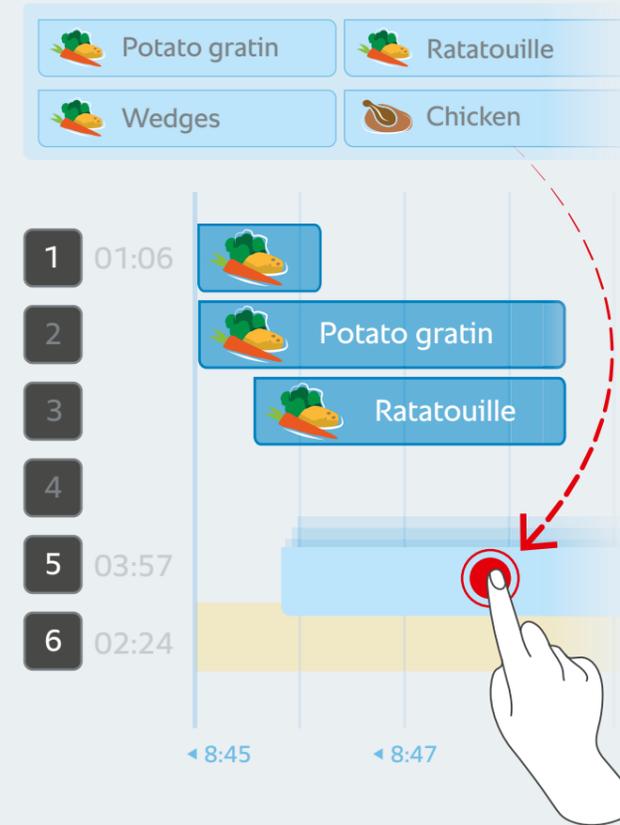
Eight guests, eight different dishes. Finger food, tapas, burger, pizza, chicken wings, wedges. Not forgetting the other tables in the restaurant, with just as many requirements. The kitchen is running at full capacity. The iProductionManager is too. As it is now preparing the different foods at the same time: wedges, chicken wings, tandoori chicken, baguette, zucchini slices and apple crumble. Fast, high quality and stress-free, even with untrained staff.

- ➔ **New perspectives**
Save on logistical expenses, produce desired results and create room for new ideas.

[rational-online.com/ae/
iProductionManager](https://rational-online.com/ae/iProductionManager)

Tip: Finishing

The requirements: It has to be varied and it has to be cooked to perfection. The solution: Separate production and service. With Finishing in the iCombi Pro: Pre-produce the food, store it vacuum-packed or chilled in containers and only bring to serving temperature on order. For high flexibility, high food quality and high customer satisfaction.



Creating customer experiences. At the push of a button.

Spare ribs, pulled pork and beef brisket. Onion rings, gratin and chilli. The iCombi Pro can do that. It can even do it alone. As you can create your own tried and tested intelligent cooking paths. This means, trying out recipes, saving the desired result and transferring the cooking path to all iCombi Pro units. Either using a memory stick or with ConnectedCooking, RATIONAL's networking solution. Thanks to the simple and self-explanatory operating system, anyone with access rights can use the intelligent cooking path. To give your business your signature. For the side dishes. For the security of always serving the result your guests expect from you.

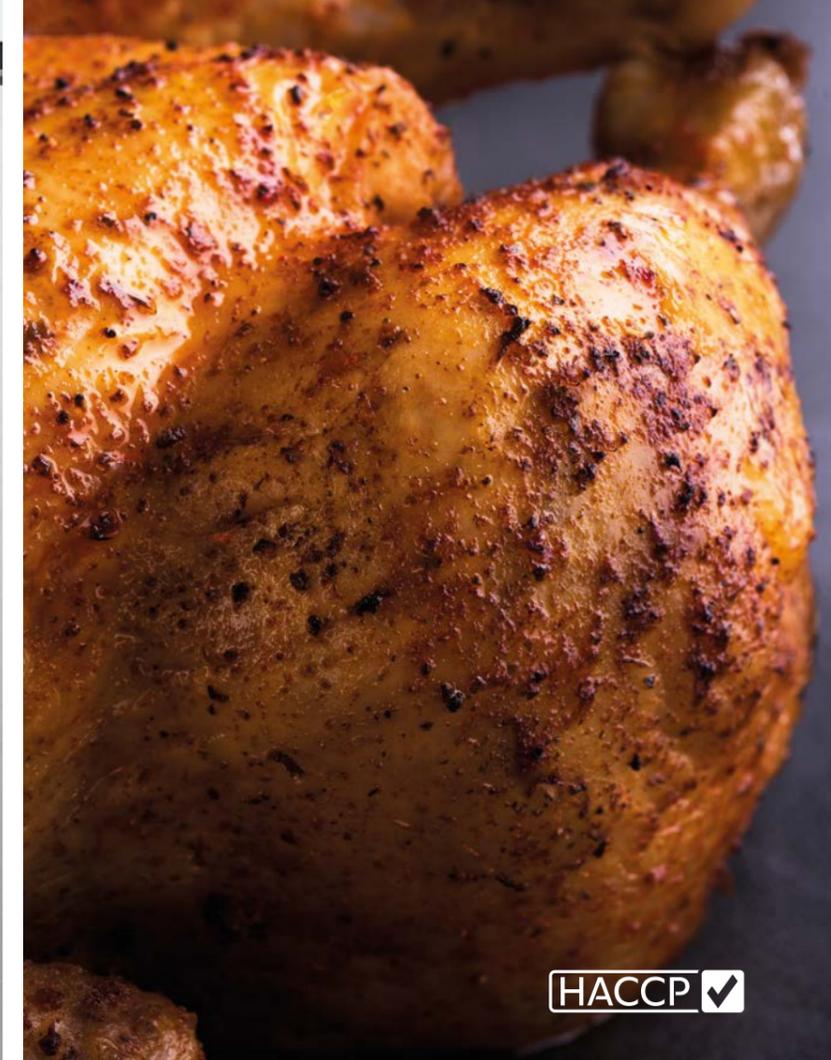
- ➔ **Always reliable**
Consistently high standards of quality thanks to easy operation.

Shopping carts

The cooking system has shopping carts, which contain the foods that can be cooked together on the basis of your food concept. Tap the shopping cart required for production, e.g. "Daily special", on the display, drag the foods to the rack, load the iCombi Pro and the cooking system will start. With ConnectedCooking you can distribute your shopping carts to every location. Without leaving the office.

MyDisplay

Error-free operation, always the same level of quality with MyDisplay: Different dishes that you specify are shown on the display as an image, or icon. Tap and the iCombi Pro will start working. You can also add or delete recipes just as easily. This can even be done on all connected cooking systems with ConnectedCooking. From your desk. You can always rely on the same result because nothing can be changed without you.



To keep your mind at ease.

Top marks in hygiene and work safety.

Food safety and work safety are important. Especially in the hospitality industry. This is exactly why you can also rely on the iCombi Pro here. Hygienically brilliant cleaning with the iCareSystem, automatic HACCP documentation – these are even accessible from any location via ConnectedCooking. High work safety thanks to low rack height of no more than 1.60 m. Also, the easy operation which virtually eliminates errors and as such guarantees that all food have a hygienically safe core temperature.

➔ Play it safe

The iCombi Pro meets strict international standards in terms of hygiene. To keep your mind at ease. Food safety is a top priority.

All-round cleanliness.

Ultra-fast interim cleaning in approx. 12 minutes, Eco and standard clean with descaling, with phosphate-free cleaner tabs, including overnight. In short, the iCombi Pro is always there ready to go. Avoiding any breaks in production. So you can start steaming after grilling. Preventing all flavour transfer.

Sustainability.

Good for the environment, better for the cash flow.



Sustainability protects resources and saves money: Energy-efficient production and logistics, new standards of energy-saving are taken into consideration at RATIONAL. Equally, sustainability is just as much of a given with the iCombi Pro in your kitchen: Compared to conventional kitchen appliances, you will save energy. You will also have a lower cost of goods. Less over-production. Finally you will cook more healthily.

- ➔ **For the sake of the environment**
You can cook healthily whilst maintaining an environmental balance.

rational-online.com/ae/green

Economy.

You can look at it from any angle you want, the numbers work.

The iCombi Pro does not only cook intelligently but also saves intelligently. Such as in energy consumption, workload, space requirement, consumption of raw materials, consumption of fat. In short, The results are impressive.

- ➔ **It pays off**
The bottom line is the extremely quick amortisation, but it's also fun to work with.

rational-online.com/ae/invest



↓ 70% 

Up to 70%* lower energy costs
Short preheating times eliminate the need for standby mode. Rolling loads with the iProductionManager in the iCombi Pro also save energy.

↓ 1-2hrs/day 

Less working time
It eliminates the need for routine tasks such as turning, checking and readjustment. The ultra-fast cleaning in the Combi Pro saves more time. It creates 1-2 hours* more time per day for other things.

↓ 30% 

30%* less space requirement
The iCombi Pro replaces approx. 90 % of conventional kitchen equipment. So out with the tilting pan, pots, pans and deep-fat fryer – and in with freedom of movement. Or additional shop space.

↓ 25% 

Up to 25%* less consumption of raw materials
The iCombi Pro sensitively adjusts its cooking processes which reduces weight and cutting loss. It also produces the same high quality on every single rack, which considerably reduces waste. Overall, this reduces the consumption of raw materials.

* Compared to conventional cooking technology



ConnectedCooking. All under control.

Networking is the rule in the hospitality industry: Ordering, billing and service - it all runs digitally and it is all synchronised. Just like ConnectedCooking by RATIONAL. Recipe transfer, unit control, hygiene data, software updates, MyDisplay settings, shopping carts and service remote access with the secure networking solution you can control everything centrally from your desk. For all connected RATIONAL cooking systems. At every location. You can also access and save HACCP data from all cooking systems. Do you have a weekly menu? This can also travel around the world at a click. All you need is a PC, smartphone or tablet. Standardisation does not get easier than that.

➔ **ConnectedCooking**
Powerful networking by RATIONAL. Always keeps everything under control.

rational-online.com/ae/ConnectedCooking

Nando's and ConnectedCooking. A good connection.

“The possibility of supervising the RATIONAL cooking systems opens up the door to some amazing possibilities. Our service partners can now identify the cooking systems at risk of failing before they do so and either plan a maintenance visit or in some cases even troubleshooting via remote access. This has helped reduce the number of maintenance calls by 35 % since the introduction of ConnectedCooking.”
Cameron Holder, Global Equipment Buyer, Nando's

One cooking system.

So many possibilities.

Different kitchen concepts require different cooking systems. You can produce food internally and finish it externally. Front of house cooking? The iCombi Pro as a little extra in the kitchen to expand the menu? The cooking system is also very flexible in terms of size. It is tough and carefully manufactured. The focus is on high quality standards for suppliers, high demands in production, continuous improvement as well as its durability. It's no wonder that the oldest RATIONAL combi-steamer has been in use for 40 years. You will find more models and set up variations at: rational-online.com

➔ The result

As the size, performance and quality adapt to the daily challenges.



- ➊ iCombi Pro 10-1/1 with condensation hood and stand
- ➋ Combi-Duo with two iCombi Pro 6-1/1 and Combi-Duo kit
- ➌ iCombi Pro XS with wall bracket
- ➍ Installation kit for iCombi Pro XS with condensation hood



Individual consultation services for casual dining.

Take advantage of our know-how.

Whether a comprehensive consultancy, concept creation or maintenance contract, for one or several hundred restaurants - RATIONAL is an experienced partner when it comes to modern restaurant concepts. You can use the whole service cycle or just one of the points listed and enter at any point in the cycle. Interested? Then the RATIONAL experts look forward to receiving your email or call.



Support of concept

Based on your existing concept, the changing demands of your guests and the competitive situation:

- > Who are the guests and what types of food are offered?
- > Which food trend can be taken into account?
- > How can the menu be standardised and developed?



Kitchen concept

Menus, number of staff and kitchen size - these and other factors will determine the further development of the kitchen concept. For one or for 100 locations.

- > What is to be produced and how?
- > Convenience level?
- > What technology is required?
- > What suits the size of your kitchen?



Training concept

Individually tailored to the restaurant concept and to the needs of your staff.

- > What qualifications do your kitchen staff have?
- > How is standardisation ensured?
- > How can knowledge be transferred internally?



Service concept

RATIONAL works with certified service partners worldwide, who will support you with individual concepts.

- > What technical conditions are required?
- > Is there a service partner available at my locations?
- > Are there maintenance contracts for better cost control?



Future concept

A success today, unsuccessful tomorrow. To prevent this from happening, we can regularly update you on new trends.

- > Does the current concept still meet customer requirements?
- > How to respond to current trends?
- > What does kitchen networking look like?

➤ This is how you benefit
Experienced contact,
individual consultation and
specific implementation.



RATIONAL Service.

We've thought of everything.

At RATIONAL, service is included. From the initial consultation, the test cook, test unit, installation to the worldwide training and automatic software updates, and ChefLine - the telephone hotline for individual questions. You can also attend training on various subjects, such as finishing, at the Academy RATIONAL. The worldwide RATIONAL Service team is always close at hand in case of emergencies.

- ➔ **All with a single objective.** Ensuring your investment pays off in the long term, that you always get the most out of your cooking systems and that you never run out of ideas.

rational-online.com/ae/service

iCombi live.

Don't just listen to us, try it for yourself.

Enough with the theory, time for practice because nothing is more convincing than seeing for yourself. Experience the RATIONAL cooking systems in action, see the intelligent functions for yourself and try it out to see how you can work with them. Live, with no obligation and at a location near to you. Do you have any questions or do you want some information specific to your needs and possible applications? Then call us or send us an e-mail. You can also find further information, details, films and customer testimonials at rational-online.com.

- ➔ **Register now**
Tel. +971 4 338 6615
info@rational-online.com

rational-online.com/ae/live



RATIONAL Kitchen and Catering Equipment Trading FZCO

Block 2 Office 2218
Gold & Diamond Park
Sheikh Zayed Road
P.O. Box 126076
Dubai
United Arab Emirates

T +971 4 338 6615
F +971 4 338 6673
M +971 50 915 3238

info@rational-online.com
rational-online.com

