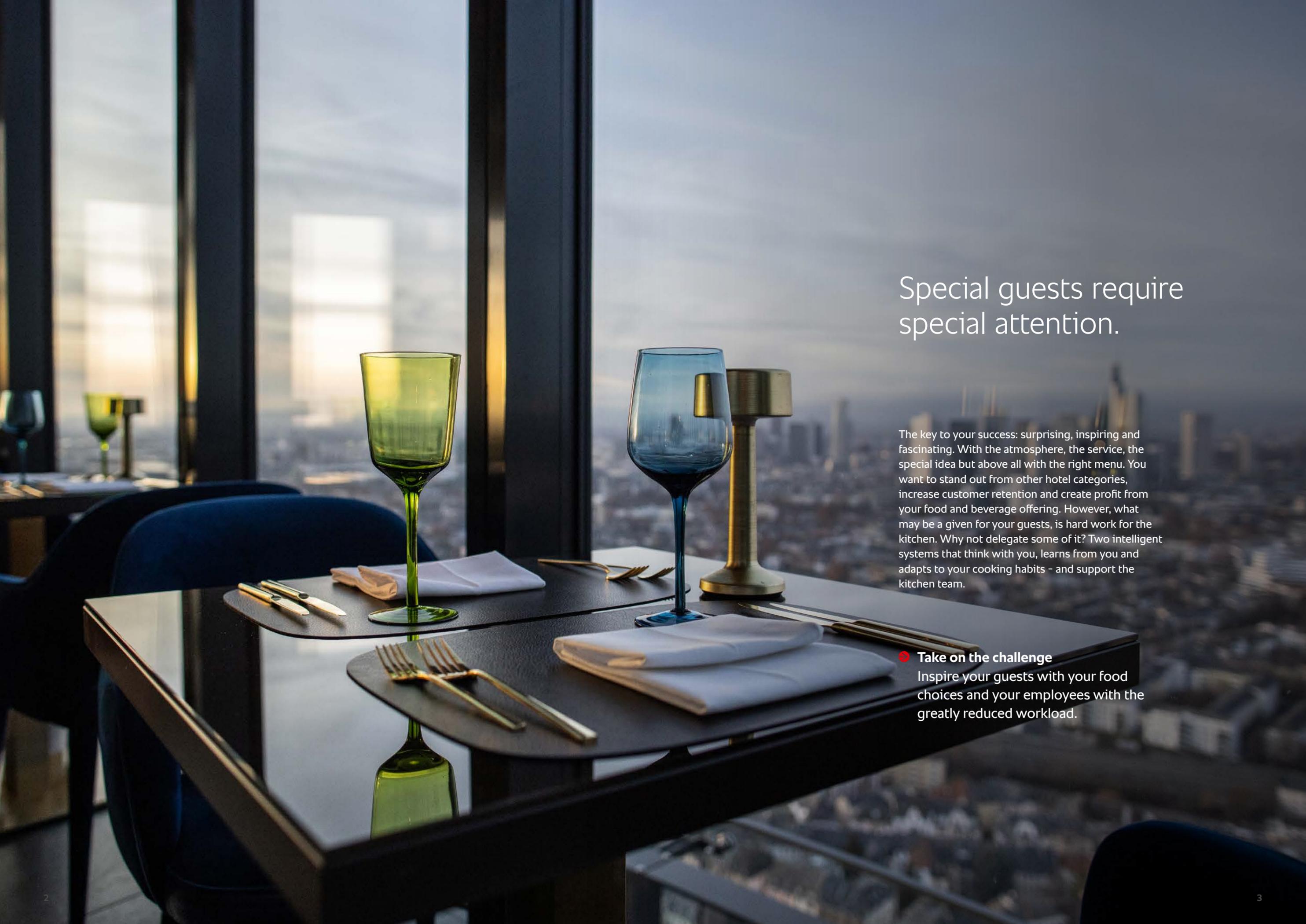




**Full service hotels.**  
Destination excellence.

A photograph of a restaurant table set for two, positioned in front of a large window overlooking a city at sunset. The table is dark and reflective, with two place settings. Each setting includes a white napkin, silverware, and a wine glass. The left glass is green, and the right glass is blue. A brass candle holder with a lit candle is on the table. The background shows a cityscape with buildings and a bright sunset sky.

## Special guests require special attention.

The key to your success: surprising, inspiring and fascinating. With the atmosphere, the service, the special idea but above all with the right menu. You want to stand out from other hotel categories, increase customer retention and create profit from your food and beverage offering. However, what may be a given for your guests, is hard work for the kitchen. Why not delegate some of it? Two intelligent systems that think with you, learn from you and adapt to your cooking habits - and support the kitchen team.

- **Take on the challenge**  
Inspire your guests with your food choices and your employees with the greatly reduced workload.

## The new standard.

# Requires less space. More output.

A big promise. Which may seem like a paradox at first glance, but in reality opens up new possibilities for cooking and kitchen design. With two cooking systems that cover over 90 % of all conventional cooking applications. Which are intelligent. Which have the same simple operating system. Which are quick to understand. Which are flexible, for large and small quantities. Which can produce enormous variety. Which reliably deliver the same result time and time again. Which meet the hygiene requirements.



### 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 from the start.

### Efficient food production

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

### ENERGY STAR® Partner

The key value is energy-efficiency. This is why the iCombi Pro has been tested by the strictest certification programme.

### Ultrafast cleaning

A clean unit in approx. 12 minutes. Even the standard clean saves 50% in time and cleaner. Stay clean, less downtimes, more productive time.

### Carefully designed

More fan wheels, optimised cooking cabinet shape, increased dehumidification performance all mean up to 50%\* larger loads, and even better food quality. For even higher productivity. Easier operation too.

### Speed

With the optional pressure cooking function, you can achieve up to 35 %\* shorter cooking times. Automatic pressure build-up and decompression make the iVario Pro fast, safe for the user and convenient.

### Effective energy management

The iVarioBoost heating system combines power, speed and precision. The reserve capacity and precise heat distribution over the entire surface to ensure the cooking operation runs perfectly. That is up to 4 times as fast as conventional kitchen technology with up to 40% less power consumption.

### Intelligent functions

High food quality without supervision, simple operation, accelerated production, efficient flexibility this is modern working with an intelligent cooking system.

### Best working conditions

The iVario Pro makes the kitchen ergonomic, labour-saving, safe and efficient. Good for the working day. Good for the health.

➔ **What do you get out of it?**  
More productivity, more flexibility, more reliability.

\* Compared to the previous model.

Making sure your kitchen is lacking in nothing.

## The iCombi Pro.

Essentially, the iCombi Pro only has one task, reliably prepare the foods as you want them. It is therefore equipped with a whole lot of intelligence and impresses with its productivity, simplicity and quality. For example, it automatically recognises whether it is going to cook one or 20 steaks and regulates conditions automatically. It supports you with time or energy-optimised production plans. For the best way to stock the breakfast buffet for example.

➔ **The goal**

Everything to save time, energy and raw materials.

[rational-online.com/ae/iCombiPro](http://rational-online.com/ae/iCombiPro)



### iCookingSuite

This makes the iCombi Pro intelligent so that the desired result is reached reliably and automatically. The sensors recognise the size, quantity, browning and condition of the foods and automatically adjust the cooking parameters such as the temperature, cooking cabinet climate, air speed and time. Easy to use. For more time, less raw materials and energy.

### iProductionManager

The organisational talent. The unit knows which products can be cooked together, what the optimal order is and will make sure that the standard defined once is always maintained. Energy-optimised, time-optimised? You decide. All under control without checking and without supervision. For more efficiency and standardisation.

### iDensityControl

iDensityControl the intelligent climate management system organises the interaction between sensors, the heating system and fresh steam generator, as well as active dehumidification. To maintain the right cooking cabinet climate at all times. For more productivity. 100 % quality.

### iCareSystem

The cleaning and care system detects the degree of dirt and suggests the cleaning stage and quantity of chemicals. It can even do an ultra-fast interim clean in approx. 12 minutes. Each cleaning stage with phosphate-free chemicals and low energy consumption. The result: hygienically clean and quickly operational.

## It's all about power. In every respect. The iVario Pro.

Intelligent technology - boiling, frying and deep-frying in a single cooking system. It replaces many individual appliances, such as tilting pans, boiling pans and deep-fat fryers. This saves space, reduces investment costs and guarantees outstanding food quality. In banqueting, as a tabletop unit in front of house cooking. Just like the new iVario Pro, which brings precision, productivity, speed and flexibility to your production.

- ➔ **For your kitchen**  
So you can generate impressive results precisely and quickly.

[rational-online.com/ae/iVarioPro](http://rational-online.com/ae/iVarioPro)



### iCookingSuite

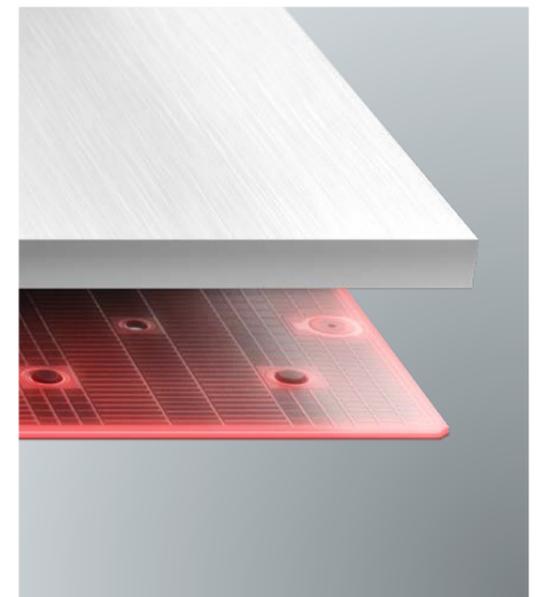
Intelligent regulation, at the push of a button, with the iCookingSuite, the cooking intelligence in the iVario. Which adjusts the cooking path to the food, which brings everything to the desired result, which learns from you, adapts to your cooking habits and calls you when you need to take action, such as turning a steak. You can't burn anything on it, or boil anything over. If you want to give your own touch to the food, you can intervene in the cooking process.

### iZoneControl

Great variety in minimal space with the iZoneControl option. It enables you to create up to four zones from one pan base, and you can choose the size, position and shape you want. You can now cook the same or different foods in a single pan. Simultaneously, or on a time delay, at the same or a different temperature. With a core probe or by time. Always without supervision, without additional kitchen equipment, without wasting energy.

### iVarioBoost

The combination of ceramic heating elements and fast-response, scratch-resistant pan base for high efficiency, outstanding speed and uniform heat distribution. The integrated iVarioBoost energy management system consumes up to 40% less energy than conventional cooking appliances, and still offers reserve capacity. This means you can quickly sear large quantities and the temperature will not fall when adding cold ingredients.





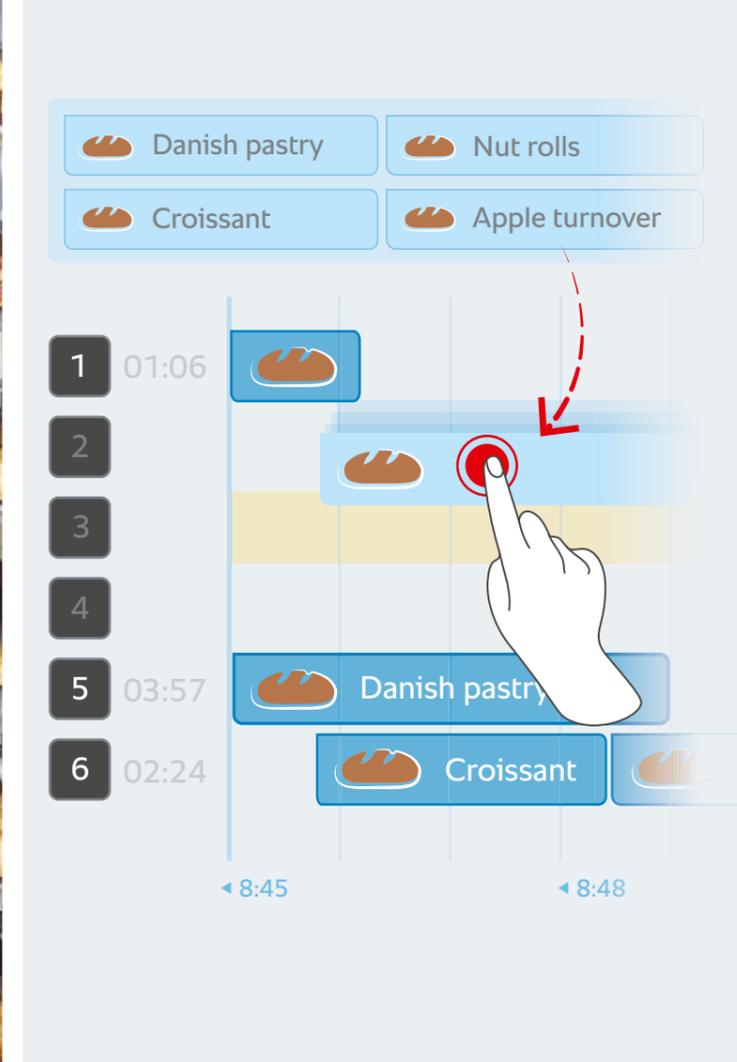
## Variety is hard work.

The work can now be shared.

Morning, lunchtime and evening. Breakfast, banquet, à la carte lunch and room service, and also a snack in between, a piece of cake and staff catering. Guest service is continuous always delivering perfection. This demands a sophisticated kitchen concept. With cooking systems that take on routine tasks, master all conceivable cooking applications, which are flexible to use, which produce the same quality time and time again, which work intelligently thanks to iCookingSuite. Like the iVario Pro for pasta, casseroles or pudding. Without sticking, without over boiling, with extraordinary precision. Or the iCombi Pro. For bakes, roasts and vegetables.



- ➔ **The result**  
More productivity and a high standard of quality. No matter who is operating the units.



## A good start to the day.

# For your guests and your staff.

Diverse, healthy, cold or hot - this is breakfast. It is delicious and your guests will be impressed. Your challenge: Not to present too much, or too little food choice on the buffet. Also to make sure that everything is always fresh and with perfect consistency - preferably for several hours. Sounds complicated, but it doesn't have to be, as bacon, sausages, scrambled eggs and French toast can be cooked in the iCombi Pro simultaneously. Or grilled tomatoes and hash browns and even bread rolls, croissants and baguettes. The iProductionManager will tell you what can be cooked together, it regulates the production processes and will automatically prompt you to load and unload.

- ➔ **For one reason**  
A wide variety and great quality - with minimal effort. In other words, maximum productivity.

### Shopping carts

With the iCombi Pro, you can always serve your dishes to the same quality. Effortlessly. The unit features shopping carts, which contain the foods that can be cooked together, based on the elements of your food concept. Tap the shopping cart required for production, e.g. "breakfast", on the display, drag the foods to the rack, load the iCombi Pro and the unit will start.



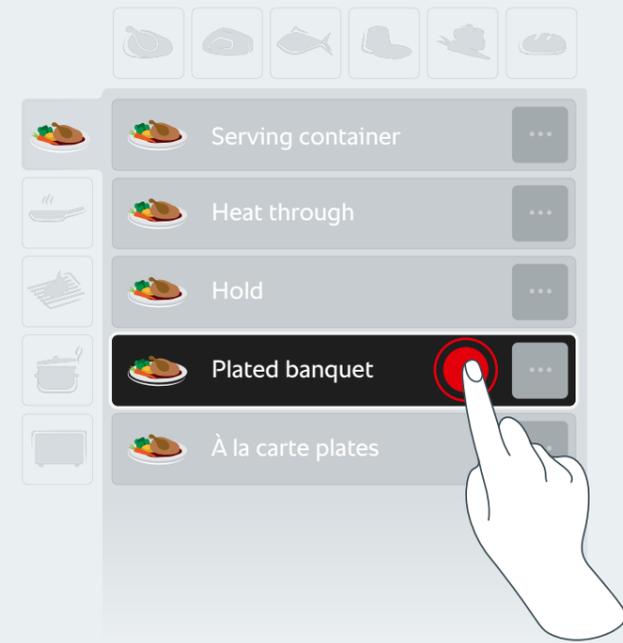
### **Varied. Good Quality. Precise.**

So that you can accommodate any request in à la carte.

À la carte service requires a variety of food of consistent quality and that it has to be cooked to perfection. The processes have to be sophisticated and the kitchen team has to be flexibly responsive. For example, by consistently separating the food production and service, whilst guaranteeing quality. Such as with finishing in the iCombi Pro: Pre-producing, plating, chilling and only bringing to serving temperature on order.



- ➔ **Your benefits**  
High standard of quality, greater flexibility and no over-production. Ensuring that everything runs smoothly.



Load the iCombi Pro, select the program, and the plates will be ready to serve in approximately 12 minutes.

## Show them what you can achieve for a banquet. On every single plate.

400 guests, 3 menus to choose from, served at the same time. With Finishing, prepare all the foods in advance, regardless of the time of the event, such as using the cook & chill method. Plate up the food and keep it chilled. Now you have time for your day-to-day business. Shortly before serving, bring all the plates up to the right temperature, at the same time using Finishing in the iCombi Pro. This is possible to achieve with several thousand meals. Always with the same good quality. Always with the standard you define, because the iCombi Pro regulates it all by itself, and will only signal to load or unload the food.



Hilton, Birmingham

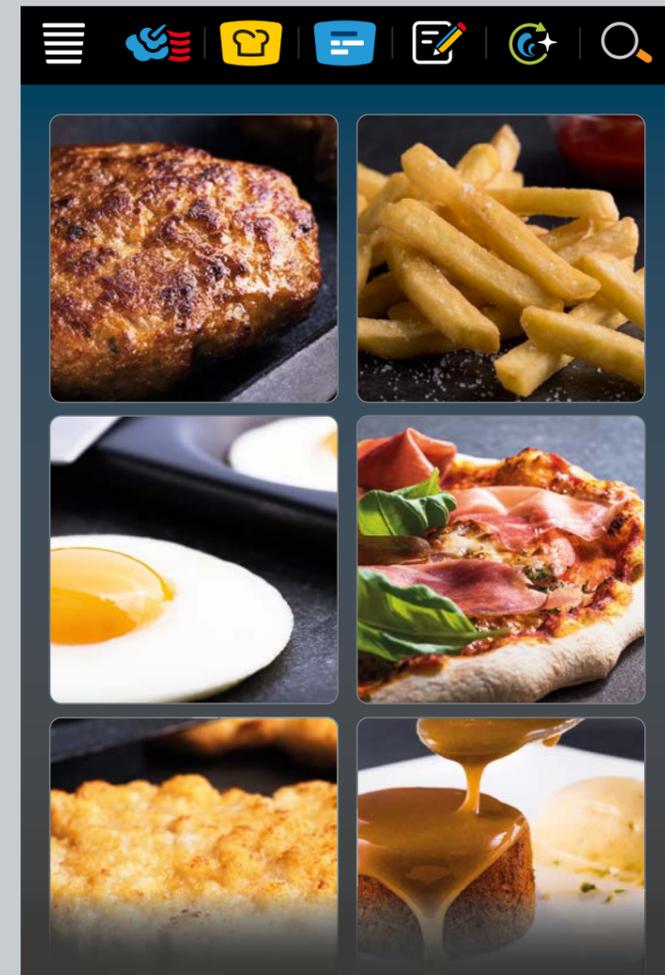
- ➔ **Guaranteed banquet success**  
With no stress and no additional staff costs. With quality and consistent results.



**The number one rule for satisfied guests.**  
 Serving quality results around the clock.

Excellent bar food, room service around the clock, and a snack in between. Sweet and savoury. Innovative creations, tried-and-tested convenience products, legendary classics - you can serve your guests little culinary pleasures around the clock. This is because the iCombi Pro is so easy to use that you don't even need to be a chef to achieve good results. MyDisplay will give you the certainty that the food will be cooked correctly. Just a push of a button for quiche, pastries or what ever you want to make.

➔ **For the one goal**  
 High end snacks, reliable quality and fast production. All together these guarantee satisfied guests.



**MyDisplay**  
 Error-free operation, always the same level of quality with MyDisplay: Here different dishes you specify are shown on the display as an image or icon. Tap and the iCombi Pro will start. You can add or delete new products just as easily.

**Trending: Additional business**  
 What guests cannot order at the hotel, they will get elsewhere: Supermarket, snack bar, delivery service are some of the favourites. You could prepare pizza, burgers, chips and a lot more other menu choices in the iCombi Pro, to get even more use out of it. Generate additional business, at the bar, with room service and with minimal staff.



**Kitchen composition Before**

- 2 × boiling pans
- 2 × tilting fryers
- 1 × stove
- 1 × deep-fat fryer
- 1 × convection oven

**Kitchen composition Now**

60 %  
Space saving

- 1 × stove
- 1 × iCombi Pro 20-1/1
- 1 × iVario Pro L

**Savings:**  
 Up to 60 % less space requirement  
 Up to 25 % lower investment costs  
 Up to 60 % less electricity  
 Up to 25 % less staff  
 Up to 20 % less consumption of raw materials

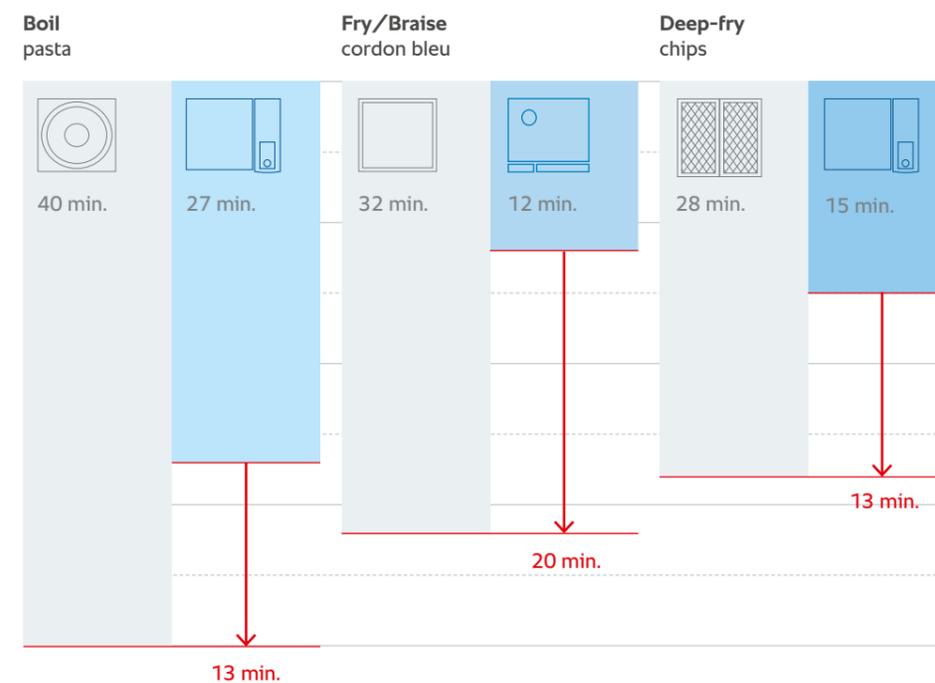
## A worthwhile investment.

For the environment, the cash flow and your hotel.

Get an idea of the savings you can achieve by integrating one or more iCombi Pro and iVario Pro units. You can save a lot of space and replace a lot of appliances you will no longer need - this will make your kitchen footprint up to 60% smaller. You can also save investment costs, the two cooking systems cover up to 90% of standard cooking applications which eliminates the need for a whole range of other units. Then there is the environment, sustainable production and low energy consumption of the cooking systems on the one hand, and less over-production, less consumption of fat, less working time and less space on the other hand. Together this is a major plus for your cash flow and the environment.

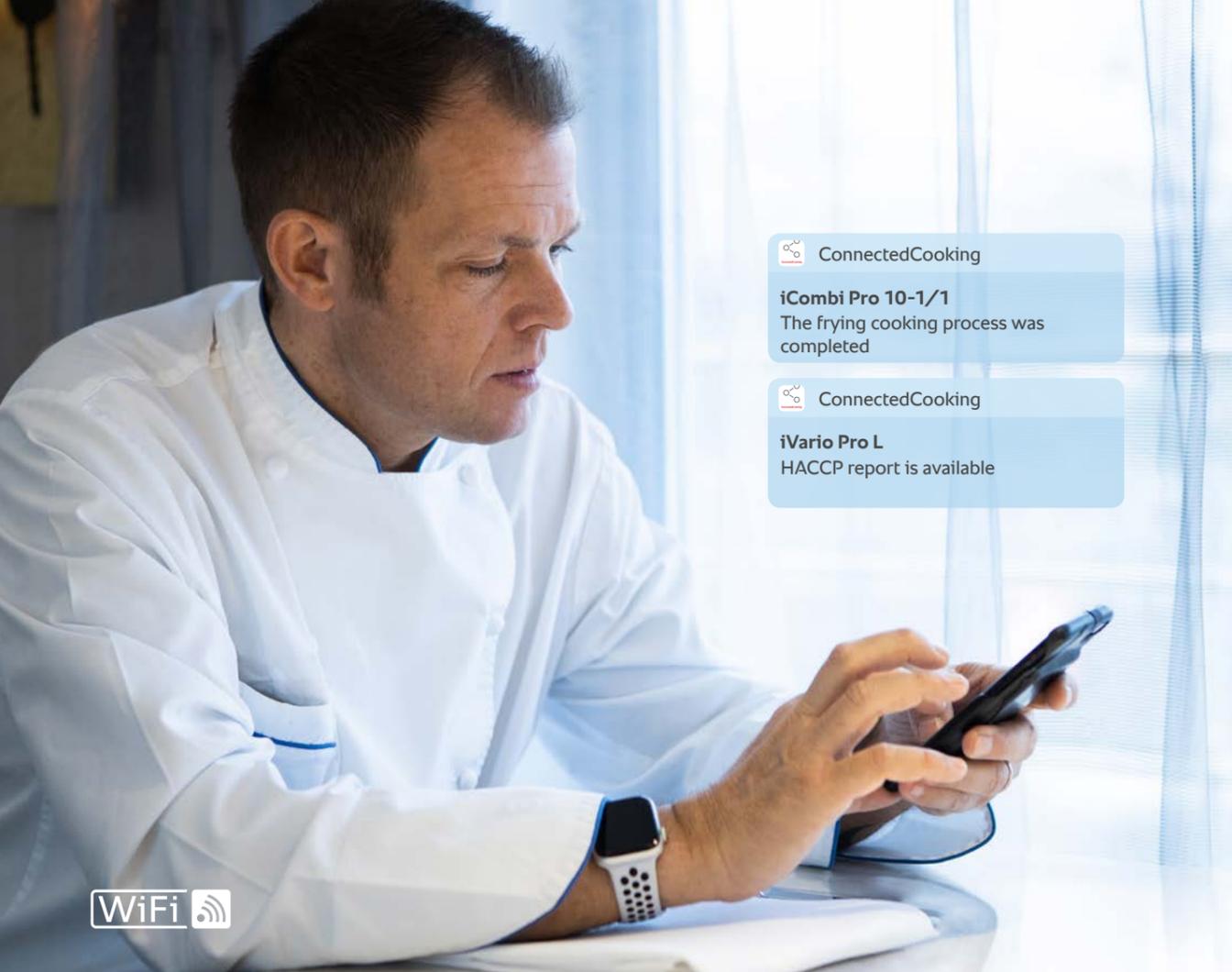


**➔ For the sake of the balance sheet**  
 It saves a lot of money, as well as energy and water.



**Space saving**  
 The iCombi Pro and iVario Pro replace numerous conventional kitchen appliances such as the tilting pan, boiling pan and deep-fat fryer. So you can even design a smaller kitchen and create more space for guests.

**Time saving**  
 Fast heating in the iVario Pro, no supervision requirement in the iCombi Pro – together results in an enormous time saving in the production of 80 meals.



## ConnectedCooking.

All under control.

Networking technology is an important function in hotels; booking system, billing, HR planning – it all runs digitally, and it is all synchronised. Just like ConnectedCooking by RATIONAL. Recipe transfer, unit control, hygiene data, software updates and service remote access with the secure networking solution you can control everything from your desk. For all connected RATIONAL units. All over the world. You can also access and save HACCP data from all cooking systems. Do you have a new menu? They 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](http://rational-online.com/ae/ConnectedCooking)



## 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](http://rational-online.com/ae/service)



## Accessories.

# The right ingredients for your success.

It has to be robust to last every day and be able to work hard in the professional kitchen. At RATIONAL this applies to the mobile oven rack and the grill and pizza tray, the arm for the automatic raising and lowering mechanism and the boiling baskets. Only with original RATIONAL accessories can you get outstanding performance from the iCombi Pro and the iVario Pro in their entire range of applications. Everything from pre-fried products, soups, sauces, chicken, baked goods and grilled vegetables will be a complete success. Also the steak will have the traditional grill stripes.

### Accessories for the iCombi Pro

- ❶ Grill and pizza tray with optimal heat conductivity
- ❷ Finishing system with mobile plate rack, Thermocover, transport trolley
- ❸ Roasting and baking trays for optimal browning of meat, poultry and baked goods
- ❹ Multibaker for fried eggs and omelettes in large quantities

### Accessories for the iVario Pro

- ❺ Scoops (perforated, unperforated) for emptying or portioning
- ❻ Boiling and deep-frying baskets for effortless working
- ❼ VarioMobil for emptying the pan and carrying food
- ❽ AutoLift – automatic raising and lowering function for boiling and deep-frying baskets

### ➔ Original RATIONAL Accessories

We also have the sophisticated accessories to thank for such impressive results.

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



1



2



4



3



5



6



7



8

**Always the right solution.**

An answer to every challenge.

Which challenges would you like to overcome with an iCombi Pro? Different unit sizes and set up variations allow for individual and flexible solutions. For example, with the UltraVent Plus exhaust hood directly connected to the unit, you do not need any external connection or other ventilation systems where the cooking system is installed. It doesn't get any easier.

- 1 iCombi Pro 10-1/1 with condensation hood and stand
- 2 Combi-Duo with two iCombi Pro 6-1/1 and Combi-Duo kit
- 3 iCombi Pro XS with wall bracket
- 4 Installation kit for iCombi Pro XS with condensation hood

- 5 floor unit
- 6 tabletop unit
- 7 tabletop unit on stand
- 8 wall mounting

On the table, the work surface, on the wall, on the central stove area or even integrated into it. The iVario Pro fits everywhere. Thanks to the integrated water drain, you don't even need a floor drain channel. This prevents slippery floors, increases work safety and gives you flexibility when selecting the position for installation.

**➔ The result**  
As the size and performance adapt to the daily challenges.

## Overview of models.

# Which one is the right one for you?

200 or 2,000 meals? Banquet, breakfast, à la carte? Number of kitchens? Size of kitchens? Front of house cooking? iCombi Pro? iVario Pro? Or both? What is the most suited to your needs?

All about options, equipment features, accessories and technical data at: [rational-online.com](http://rational-online.com)



iCombi Pro	XS 6-2/3	6-1/1	10-1/1	6-2/1	10-2/1	20-1/1	20-2/1
	Electric	Electric and gas	Electric and gas	Electric and gas	Electric and gas	Electric and gas	Electric and gas
Capacity	6 × 2/3 GN	6 × 1/1 GN	10 × 1/1 GN	6 × 2/1 GN	10 × 2/1 GN	20 × 1/1 GN	20 × 2/1 GN
Number of meals per day	20–80	30–100	80–150	60–160	150–300	150–300	300–500
Lengthwise loading (GN)	1/2. 2/3. 1/3. 2/8 GN	1/1. 1/2. 2/3. 1/3. 2/8 GN	1/1. 1/2. 2/3. 1/3. 2/8 GN	2/1. 1/1 GN	2/1. 1/1 GN	1/1. 1/2. 2/3. 1/3. 2/8 GN	2/1. 1/1 GN
Width	655 mm	850 mm	850 mm	1072 mm	1072 mm	877 mm	1082 mm
Depth (including door handle)	621 mm	842 mm	842 mm	1042 mm	1042 mm	913 mm	1117 mm
Height	567 mm	754 mm	1014 mm	754 mm	1014 mm	1807 mm	1807 mm

XS and 20-2/1 Electric: ENERGY STAR excludes these unit features from certification.



**iCombi Classic – technology meets craftsmanship.** The iCombi Classic is robust, easy to use and works just as precisely as you. Therefore, it is the tailored solution for those who are experienced and want to operate their combi-steamer manually.



iVario	2-XS	Pro 2-S	Pro L	Pro XL
Number of meals	up to 30	50 - 100	100 - 300	100 - 500
Effective volume	2 × 17 litres	2 × 25 litres	100 litres	150 litres
Cooking surface	2 × 2/3 GN (2 × 13 dm <sup>2</sup> )	2 × 1/1 GN (2 × 19 dm <sup>2</sup> )	2/1 GN (39 dm <sup>2</sup> )	3/1 GN (59 dm <sup>2</sup> )
Width	1100 mm	1100 mm	1030 mm	1365 mm
Depth	756 mm	938 mm	894 mm	894 mm
Height (including stand/substructure)	485 mm (1080 mm)	485 mm (1080 mm)	608 mm (1078 mm)	608 mm (1078 mm)
<b>Options</b>				
Pressure cooking	–	○	○	○
iZoneControl	○	●	●	●
Low temperature cooking (overnight, sous-vide, confit)	○	●	●	●

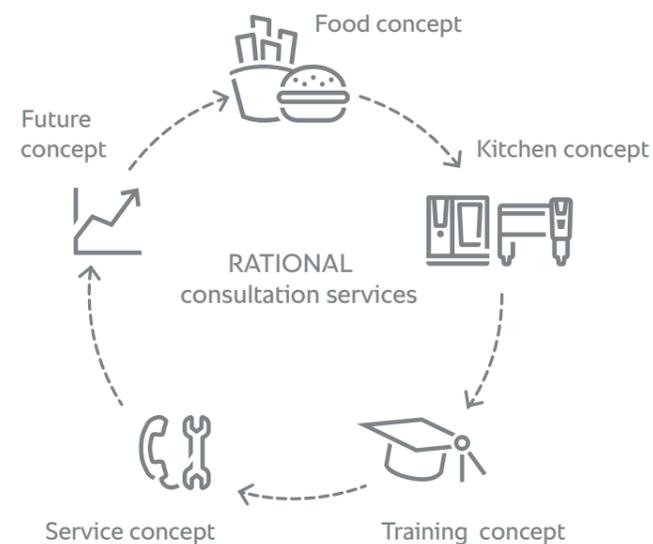
● standard ○ optional



### Individual consultation services for your hotel.

Take advantage of our know-how.

Whether comprehensive consultancy, concept creation or a maintenance contract, whether for one or multiple hotels, RATIONAL is an experienced partner when it comes to the hotel business. Whether it is a full or limited service hotel. 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 hotel experts look forward to receiving your email at [hotels@rational-online.com](mailto:hotels@rational-online.com).



### RATIONAL 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 use, see the intelligent functions for yourself and try it out to see how you can work with them. Discover just how efficient the iCombi Pro and iVario Pro are live with test units in your kitchen. 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](http://rational-online.com).

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