



Baking with the iCombi® Pro.

Make the extraordinary
possible.



Feels revolutionary.
Because it is.

Sweet nothings, savory main dishes and tasty sides – what would we do without baked goods? Bread, rolls, pizza, quiche... and let's whip up some cake and cookies while we're at it. Too much to handle, you say? Not anymore. Not when you have an appliance that's smarter, simpler and more efficient. One that can cook and bake. One that draws upon 45 years of baking experience and innovative ideas. One that takes work off your hands, giving you creative leeway. And one that allows you to bake like a baker.

➔ **It just makes sense**
When you can offer your customers bakery-quality products with practically no effort.

The iCombi Pro.

Expect the unexpected.

Humidity, air speed, temperature, steam injection. All coordinated precisely. Within a single appliance that anticipates, learns, remembers, monitors and adapts. The intelligent assistant functions react dynamically to your changing needs. Dough a little too moist? Danishes still frozen? Cooking cabinet door open too long? More croissants than usual? No matter what happens, the iCombi Pro adjusts its settings accordingly, so you'll always get the results you want.

- ➔ **All with one goal in mind**
Helping you wow your customers over and over again with exceptional baked goods.

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Intelligent baking paths

Croissants, fresh bread, muffins and other delectable baked goods. The iCombi Pro knows how to bake everything. Just select a baking path; it'll do the rest.

Single-degree temperature precision

What's the difference between "perfect" and "burned"? With baked goods, it may be only a few degrees. Which is why the iCombi Pro never leaves temperature to chance.

Active dehumidification:

Perfect crust is a fine art - the cooking cabinet has to be dehumidified at just the right moment. The iCombi Pro nails it every time. That's baking intelligence.

Proofing

Different products, different needs. The iCombi Pro's integrated proofing levels allow it to adjust precisely to your dough.

Baking sizes

Do you use sheet pans rather than hotel pans? No problem - we'll send your iCombi Pro equipped with a hinging rack to fit your needs. We also have mobile oven racks sized for baking accessories.

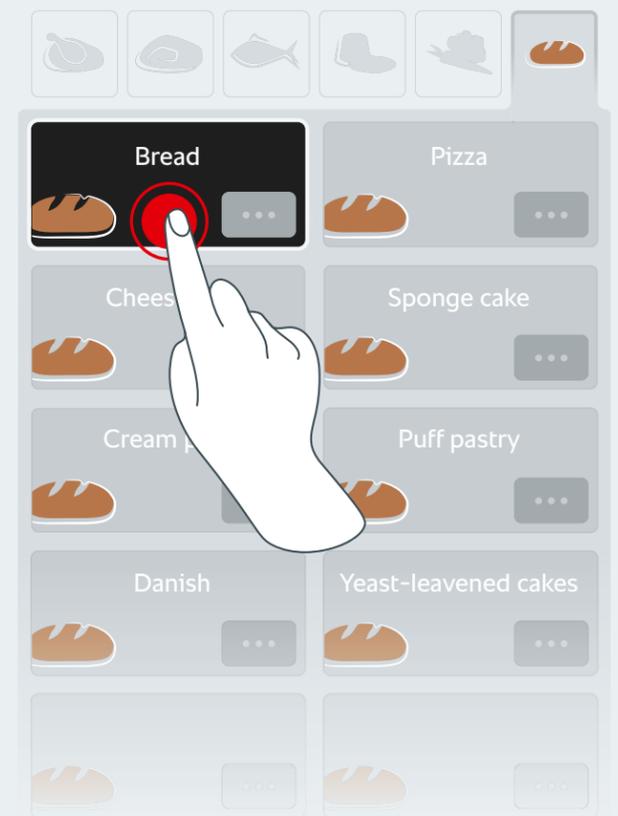
Steam injection

The iCombi Pro distributes steam perfectly throughout the cooking cabinet, measured to the exact milliliter - yielding optimum rise, dough elasticity and maximum baking efficiency.

Fans

Up to three fans, five speeds, ample heat accumulation for beautifully soft bread with a crisp crust.





Guaranteed baking success: Choose an intelligent cooking path, load the food – and in a matter of minutes, your bread, rolls and pizza will be ready to enjoy.

Savory baked goods.

Specialties your customers will crave.

Fresh-baked bread isn't a side dish, it's a statement – and a totally different baking process from cakes and pastries. The crust, the crumb, the consistency... when it all comes together, it's a thing of beauty. Or how about piping-hot pizza, or flaky quiche? Talk about added value! Provided the results are always equally good, no matter who's working in the kitchen. The iCombi Pro has intelligent baking paths that will deliver the results you want – sweet or savory – no matter who's on point.



- ➔ **Our quality promise**
Guaranteed uniform results.
Produced efficiently, served delicious.

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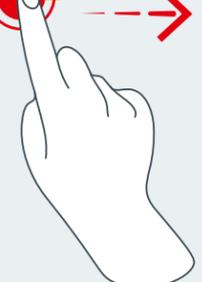


 Sponge cake

 34:20^{m:s} 

 with  without

 light  dark



The same great results on every batch: Insert the core temperature probe into the dough, set the browning level, and you're ready to go. Now that's intelligence.

Sinful sweets.

All a matter of organization.

You don't have to be a pastry chef to bake like one. All you need is an iCombi Pro. From scratch or from the freezer you can create delectable items such as chocolate cake, New York-style cheesecake, puff pastry, yeasted dough and so much more. The iCombi Pro's iCookingSuite baking intelligence knows it all, does it all and has it down to a science. Simply set the results you want, start the baking process. That's all there is to it. You'll get the exact same results every time.



 **It doesn't get any easier**
Set yourself apart from the pack,
and truly spoil your customers.
Without extra equipment.

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Mixed loads.

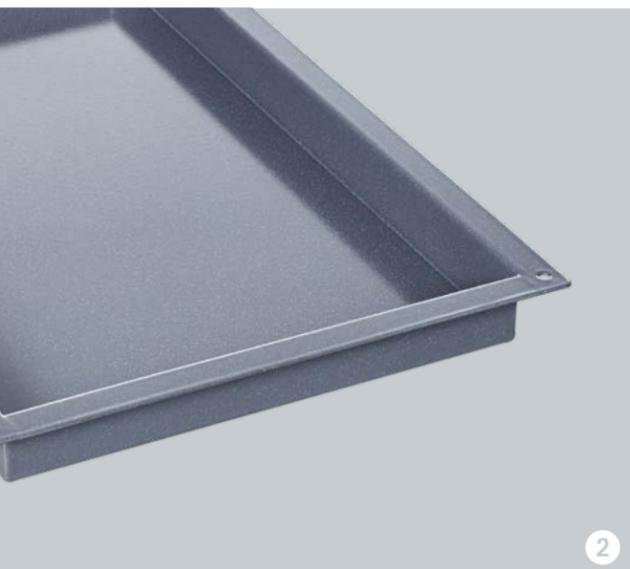
Freshness your guests can see, smell and taste.

Offering a wide variety of freshly prepared food, can be a challenge. But what if you're pressed for time, too? Well, that's where the iCombi Pro comes in. With iProductionManager. You can bake multiple products in a single cooking cabinet at the same time, in rolling batches or one after the other. Whatever suits your needs. iProductionManager monitors each tray precisely, measuring load quantities and adjusting bake times to the exact second. It keeps track of how often the door is opened for how long, and it notifies you automatically when one of your trays is finished. It also indicates the correct tray to remove.



- ➔ **Advantages you'll enjoy**
You save time without sacrificing quality. No extra work, no constant monitoring. Total flexibility.

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Accessories.

Ingredients for success.

All of our equipment is strong enough to withstand heavy day-to-day use – from combi ovens and condensation hoods, to baking sheets and grill and pizza trays. Our RATIONAL accessories allow you to enjoy the full spectrum of exceptional features offered by the iCombi Pro. So that your muffins and bread come out picture-perfect.

Special baking accessories

❶ Roasting and baking sheets

For preparing rolls, croissants, Danishes... and so much more. Uniform browning, beautiful crust and tender inside. The perforated sheet is perfect for frozen convenience products.

❷ Granite-enameled containers

With fully formed corners, so that your casserole or cake portions are all the same size. Excellent heat conductivity helps ensure uniform browning.

❸ Grill and pizza tray

For fresh or frozen pizzas and other flatbreads. Perfect browning, perfect crispness.

❹ Roasting and baking pan

For classic pan dishes like quiche, hash browns or pancakes. Also great for small cakes, such as tarte Tatin. Uniform browning across the entire bottom – every single time.

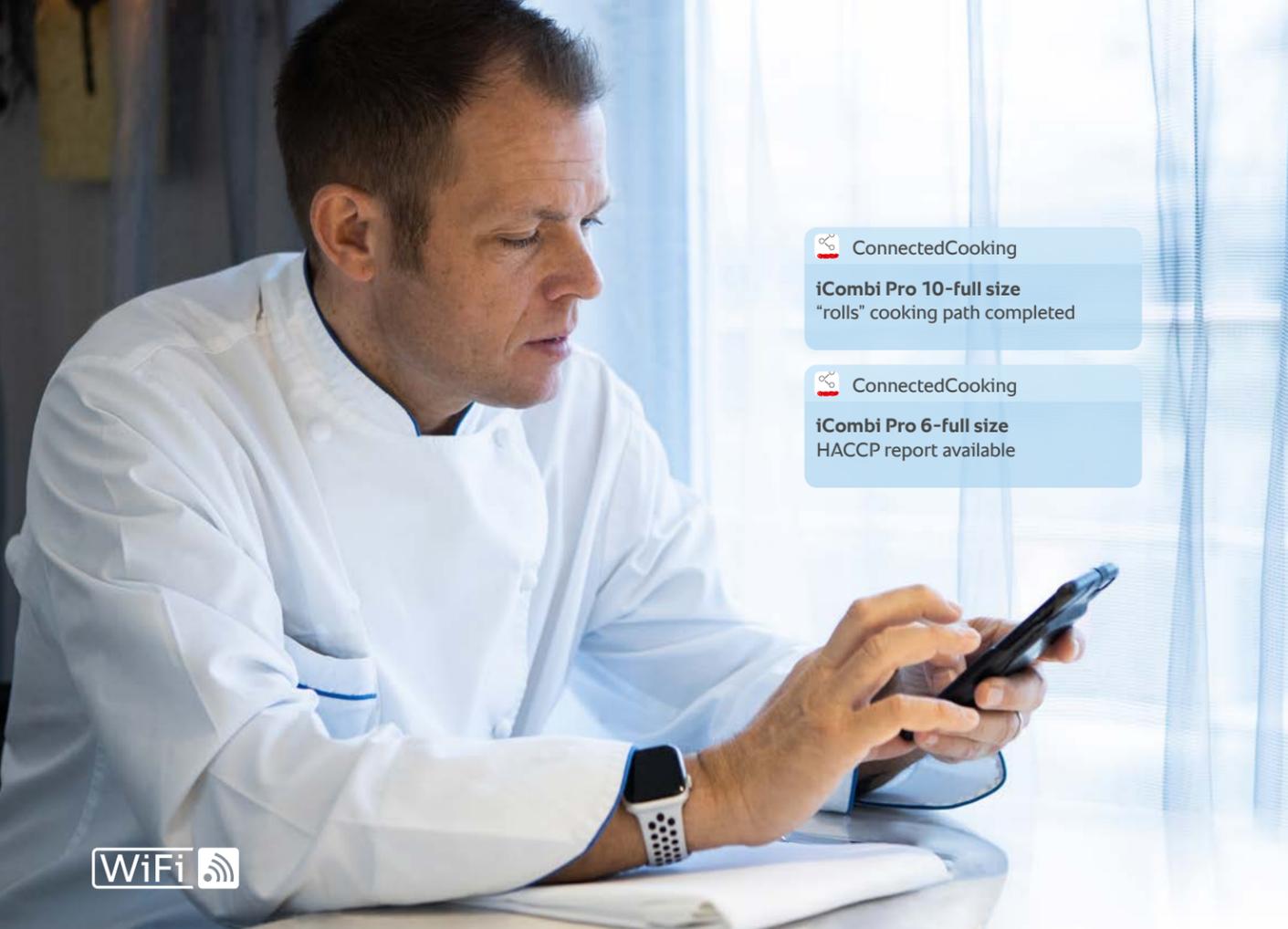
❺ Muffin and timbale mold

Highly flexible material, excellent non-stick properties – ideal for muffins, bread pudding or poached eggs.

➔ RATIONAL accessories

When it comes to impressive results, well-designed accessories make all the difference.

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ConnectedCooking.

Keep an eye on everything.

➔ **ConnectedCooking**
High-performance networking by RATIONAL. You'll always have everything under control.

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The iCombi Pro comes equipped with a wireless interface you can use to access ConnectedCooking, the secured online platform from RATIONAL. Pleased with how a new recipe turned out? Send it to the other cooking systems on your network – no matter where they're located. Which of your systems is being used? Keep tabs on them with your smartphone. Need inspiration? Head to the recipe database. Software updates? Installed to your systems at the push of a button. What about HACCP data? One-click access. And the iCombi Pro even can call your service technician for you.



“I chose RATIONAL after seeing a CookingLive demo. But that was key, seeing it in action, how it worked. Everything was timed. That clinched it for us.”

iCombi live.

Don't just take our word for it – find out for yourself.

Nothing's more convincing than seeing it for yourself. Experience RATIONAL cooking systems up close, see their intelligent features in action, and learn how they can work for you. Live and at no obligation – right in your area. Call us or send us an email if you have any questions, or if you'd like to discuss how RATIONAL cooking systems can meet your culinary needs. You can also visit rational-online.com.

➔ **Register now**

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