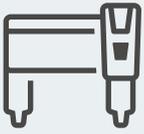


iVario Pro



## **Pressure cooking.**

Achieving quality results,  
quickly and gently.



# The pressure cooking function.

## Efficient production.

### Why pressure cooking?

Building up pressure to take the pressure off; when things need to get done quickly, you can counter this with the optional intelligent pressure cooking function. Secured with the internal lock, casseroles, braised dishes, stocks, soups and stews can all be cooked up to 35 % faster.

Without any loss of quality.

Without maintenance requirements.

Because the iVarioBoost heating system builds the pressure at the push of a button and keeps it constant. This protects the food texture and you can still achieve the best cooking results in no time.

### ① Reach your goal quicker

Even without pressure cooking, the iVario works at lightning speed. For example, the iVario Pro L will heat 60 litres of water in just 13 minutes which makes it much faster than a conventional tilting pan and boiling pan.

The pressure cooking function increases the temperature in the pan by up to 8 °C and therefore accelerates the cooking of products by up to 35 %. For you this means much higher productivity.

### ② The road to success

The iVarioBoost heating system brings the water to boiling point, which then produces the water vapour. To prevent it from escaping and to keep the pressure up, the lid on the iVario Pro is securely locked with the patented internal locking system. The cooking cabinet temperature and pressure are monitored every second, and the cooking process begins. Constant pressure is ensured and reduces in a controlled manner at the end of the cooking process so that the lid can be safely opened.

For you, this means that you can start the pressure cooking and be certain that you will have time to take care of other jobs.

### ③ Gentle cooking process

Constant pressure and precise temperature control ensures that the cell structure of the food is preserved and as such guarantees optimal food quality. The iVario Pro features the patented iVarioBoost heating system, which not only preheats quickly, but also regulates sensitively. This guarantees an exact temperature throughout the cooking process and your product is cooked both gently and quickly.

### ④ Pressure steaming

If the food is cooked only by water vapour in pressure cooking, then we call this pressure steaming. This means water-soluble vitamins are not washed out of the boiling water and that they are preserved. Since there is no oxygen in the pan more vitamin C will be preserved for a healthy cuisine.

### ⑤ Safety without maintenance

The patented internal lock in the lid locks securely, prevents injury and is also hygienic. This ensures excellent work safety and quick easy cleaning.

The iVario Pro builds up maximum pressure of 300 mbar which exempts it from statutory maintenance requirements. For you this means an optimal balance between performance and safety.



### Your time saving

Compared to the iVario without the pressure cooking option.

↗ 14%

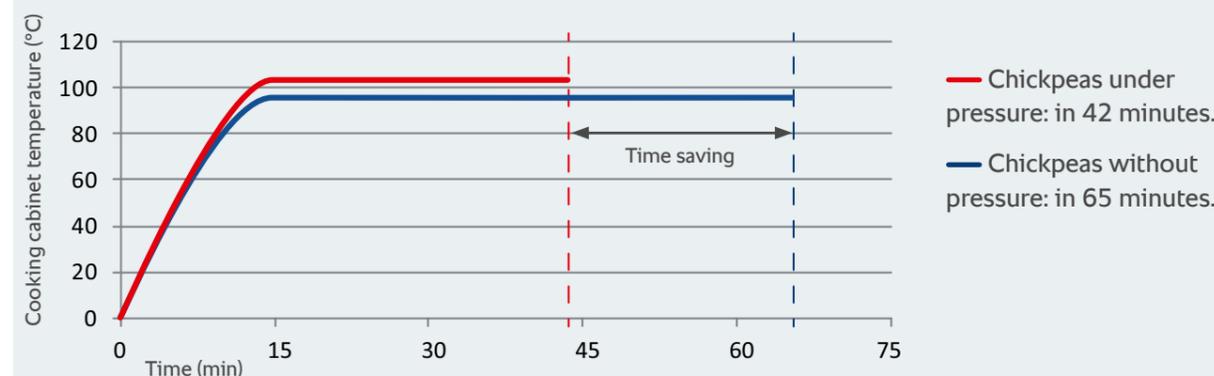
faster for braised dishes.

↗ 27%

faster for vegetables and potatoes.

↗ 35%

faster for chickpeas and pulses.



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## Availability for RATIONAL cooking systems

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Products	Pressure cooking option
iVario 2-XS	–
iVario Pro 2-S	•
iVario Pro L	•
iVario Pro XL	•

• Available / – not available

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