

The background of the entire page is a close-up photograph of several loaves of bread in a wooden basket. The bread is golden-brown and topped with various seeds, including sesame and sunflower seeds. The lighting is warm and focused on the bread, creating a soft glow. The basket is made of light-colored wood and is filled with the bread, with some loaves in the foreground and others slightly out of focus in the background.

**Baking with the
iCombi® Pro.**

Making the extraordinary
possible.



Feels revolutionary. It is.

A variety of sweets, hearty treats and small sides. The vast variety of bakery products is now a part of everyday life. Bread rolls, farmhouse bread, pizza and quiche, you can also make chocolate cake and cookies. Can't manage it? Of course you can. With a unit that is intelligent, easy to use and efficient, for example. Which can cook and bake. Which combines 45 years of baking experience and innovation. Which takes work off your hands and gives you creative freedom. It also lets you bake like a baker.

● It makes sense.

When your customers experience the same quality products, as if they have bought them from the bakers.

The iCombi Pro.

Expect the unexpected.

Humidity, air speed, temperature and steam injection. Carefully coordinated. In a unit 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. Do you require humidity regulation for the dough? Is the product frozen? Has the cooking cabinet door been open too long? Do you want to bake more croissants than usual? 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 baked goods.

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Intelligent baking processes

Croissant, sandwich loaf, muffin. Hearty, sweet. The iCombi Pro knows what needs to be baked and how. Simply select the baking process, and that's it.

Precise temperature setting

The difference between perfect and overcooked? Only a couple of degrees when baking. This is why the iCombi Pro is also very precise in its temperatures.

Active dehumidification

A skill to be mastered: taking the humidity out of the cooking cabinet at the right time so that the baked goods come out crispy. The iCombi Pro can do that. Thanks to its baking intelligence.

Proving function

Different product, different demands, always ideally coordinated to the specific dough. This is why the iCombi Pro has a proving function with integrated proving stages.

Baker's dimensions

Are your accessories compatible with bakery standard. No problem, you can choose to have the iCombi Pro with the corresponding hinging rack. Or use the baker's standard mobile oven rack.

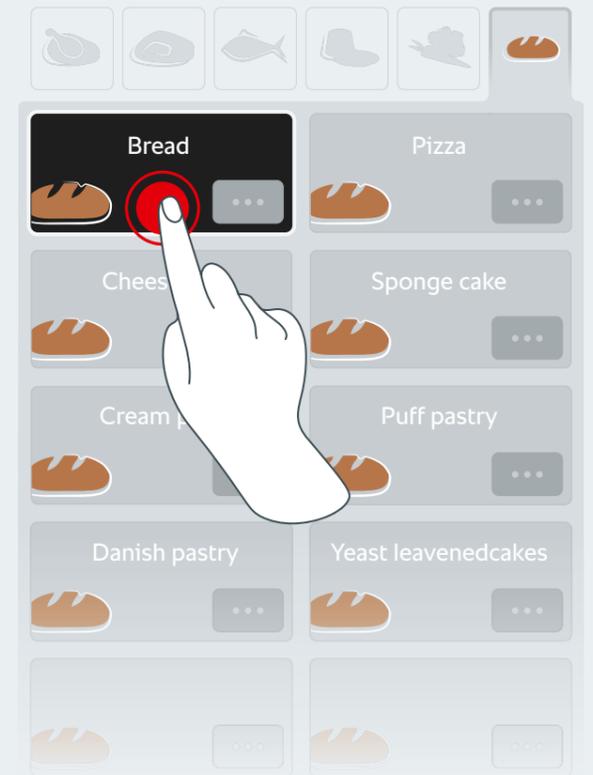
Humidification

The iCombi Pro distributes the humidity to the cooking cabinet with millilitre precision. For optimal oven operation, elastic dough and optimal baking volumes.

Fan wheels

Up to three fan wheels and five speeds making the making the bread rolls crispy on the outside and light on the inside.





Baking with guaranteed success: Select the intelligent cooking process, load.

Savoury specialities.

The yearning for something good.

Bread and bread rolls are not only side dishes but also a statement. They also require different baking methods to cakes and pastries. For crispy crusts, individual pores and a soft dough. Excellent even for pizza and quiche. Also adding value for your baked goods, including profit, productivity and variety. Provided that the results are always good, regardless of who is preparing the food in the kitchen. It also depends on what is in the kitchen. Like an iCombi Pro. Which also has intelligent baking processes for savoury baked goods that will produce your desired result. Which intelligently works with your new ideas – continuing to produce perfect results. Guaranteed.



➔ A quality promise
High quality and consistent results. Produced efficiently, served deliciously.

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 Cakes/sponge cake

 34:20^{m:s} 

 with without

 light dark


The same high-quality result at all times: core probe in the dough, select browning – done. Now that's intelligent.

Sweet temptations.

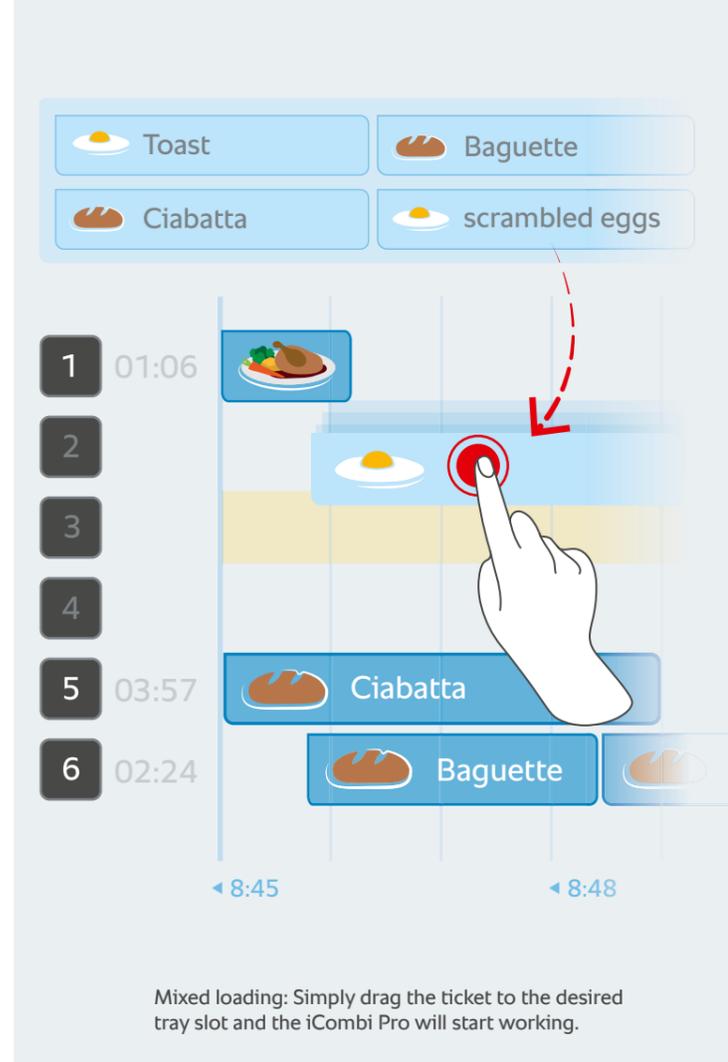
All a matter of organisation.

You don't have to be a pastry chef to create pastry chef quality. An iCombi Pro is quite sufficient to assist with this. Chocolate cake, New York cheesecake, muffins, cookies. Yeast dough, puff pastry, choux pastry, shortcrust pastry. Fresh or frozen. The iCookingSuite, the baking intelligence in the iCombi Pro, knows it all, can do it all and does it all. Enter the desired result, start the baking process, done. Again and again, always with the same quality.



 **It doesn't get any easier than this**
 Stand out from the rest, spoil your customers with quality. Without additional equipment.

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Mixed loading.

The freshness your customers see, smell and taste.

The requirement – to offer a comprehensive variety that is always fresh. Is it not the right time for an investment? That's what the iCombi Pro is for. With iProductionManager. So that you can make different baked goods in the same cooking cabinet. At the same time, successively, on a rolling basis. However you want. The iProductionManager monitors every tray with precision to the second, adjusts the baking time to the load size, controls the number and duration of door openings and automatically notifies the user once the baked goods are ready. With visual signalling of the tray as well.



➔ This is how you benefit
 You save time and you don't lose quality. With no additional work, no checking. With full flexibility.

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Accessories.

The right ingredients for your success.

It has to be robust enough to endure hard daily use. At RATIONAL this applies to the baking trays and the grill and pizza trays, even the condensation hood. It is only with the original RATIONAL gastronorm and baker's standard accessories that you can get outstanding performance from the iCombi Pro from its entire range of applications. Muffins, breads and other baked goods will come out beautifully. Even the flan keeps its shape.

Special accessories for baking

1 Roasting and baking tray

For the preparation of bread rolls, croissants, Danish pastries and pan-fried items. Uniformly browned, moist and with a nice crust. The punched tray is for convenience products.

2 Granite-enamelled container

With fully contoured corners, so that no portions of cakes or baked dishes are lost. Thanks to the excellent thermal conductivity, the products are browned uniformly.

3 Grill and pizza tray

For fresh or convenience pizza, tartes flambées and traditional flatbreads. With optimal browning and crispness every time.

4 Roasting and baking pan

For classic pan dishes such as hash browns, tortilla, quiches or pancakes. Or even for small cakes like tartes tatin. Always with uniform browning over the bottom of the product.

5 Muffin and timbale mould

Made from highly flexible material and has the optimal non-stick properties for the preparation of muffins, bread pudding, plus vegetable quiches, fish timbales, poached eggs and desserts.

➔ Original RATIONAL Accessories

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

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“We saw the cooking system for the first time at the RATIONAL CookingLive event. That's when we decided to include it in our kitchen, after seeing its excellent and consistent results, along with the savings it provides.”

George Kailis, Owner and Manager TAMALA Café Bar, Kiti, Cyprus

ConnectedCooking. All under control.

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

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Everyone's talking about networking. The iCombi Pro has it. You can connect the iCombi Pro with ConnectedCooking, RATIONAL's secure internet platform, with the WiFi interface fitted as standard. Was the turkey breast recipe a hit? Simply send it off to all the cooking systems on the network. Wherever they may be. Which cooking system is being used and how? Check on your smartphone. Looking for inspiration? Right there in the recipe database. Software update? The cooking systems are easily updated at the push of a button. Retrieving HACCP data? Completed with just a click. Also if you wish, the iCombi Pro will call its RATIONAL service partner itself for servicing.

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**
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