



Business & Industry catering.

Production without
compromises.



Downtime. Something nobody can afford.

Staff catering, hospital, retirement home, event catering, different customer groups, different foods and still the same challenges: Skills shortages, standardisation, flexible mealtimes, special diets and cost pressures. At the same time, the food has to be fresh, balanced and innovative. The kitchen has to keep up, be flexible and also produce food intelligently. With a system that thinks, is experienced, learns, and forgets nothing. Which needs little space but still achieves a lot at the same time. Such as the intelligent interaction of iCombi Pro and iVario Pro.

➔ The goal

To become even more productive and more flexible. Without losing sight of the quality.

iCombi Pro and iVario Pro.

The power to change everything.

A big promise. At first glance this seems to be a paradox, however it makes sense when using two intelligent cooking systems. With two intelligent cooking systems that cover over 90% of all conventional cooking applications. Which are intelligent. Which have the same simple operating system. Which are simple to use. Which have been developed for large quantities. Which can produce enormous variety. Which reliably deliver the same results time and time again. Which meet the hygiene requirements.

➔ What do you get out of it?

More productivity more productivity, more flexibility, more reliability.



A tried and tested team

Thanks to the intuitive operating concept, even untrained staff can quickly familiarise themselves with the cooking systems. So that everyone can work error-free from the start.

➔ Page 06

Impressive quality

The cooking intelligence in both cooking systems, recognises the size, quantity, browning and condition of the foods, produces desired results at the push of a button. Each and every time.

➔ Page 08

Health and well-being

Less fat, more vitamins, all cooked to perfection. This is healthy cooking with the RATIONAL cooking systems.

➔ Page 10

Variety and inspiration

International recipes, simple transfer of new recipes to all cooking systems, search assistants for recommendations. They can do it all. Simple and flexible.

➔ Page 12

Minimal food waste

It is logical: high quality in service, perfectly produced in advance and only replenished on demand. The food waste is not even worth mentioning.

➔ Page 14

Sustainability

Less electricity, less water, less raw materials compared to conventional cooking technology, but also to older combi-steamers. Good for the environment and cash flow.

➔ Page 16

Hygiene and ergonomics

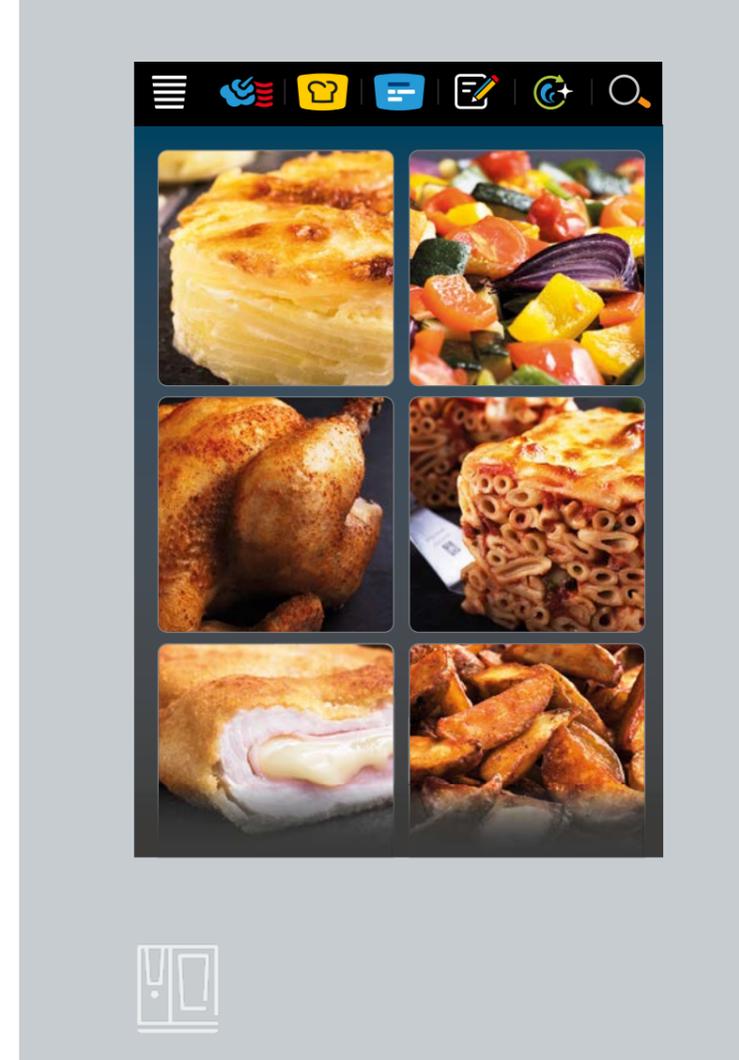
The iCombi Pro: ultrafast interim clean, phosphate-free cleaner. The iVario Pro: height-adjustable, with no sharp edges, cold pan edge. All for hygiene and safety.

➔ Page 18

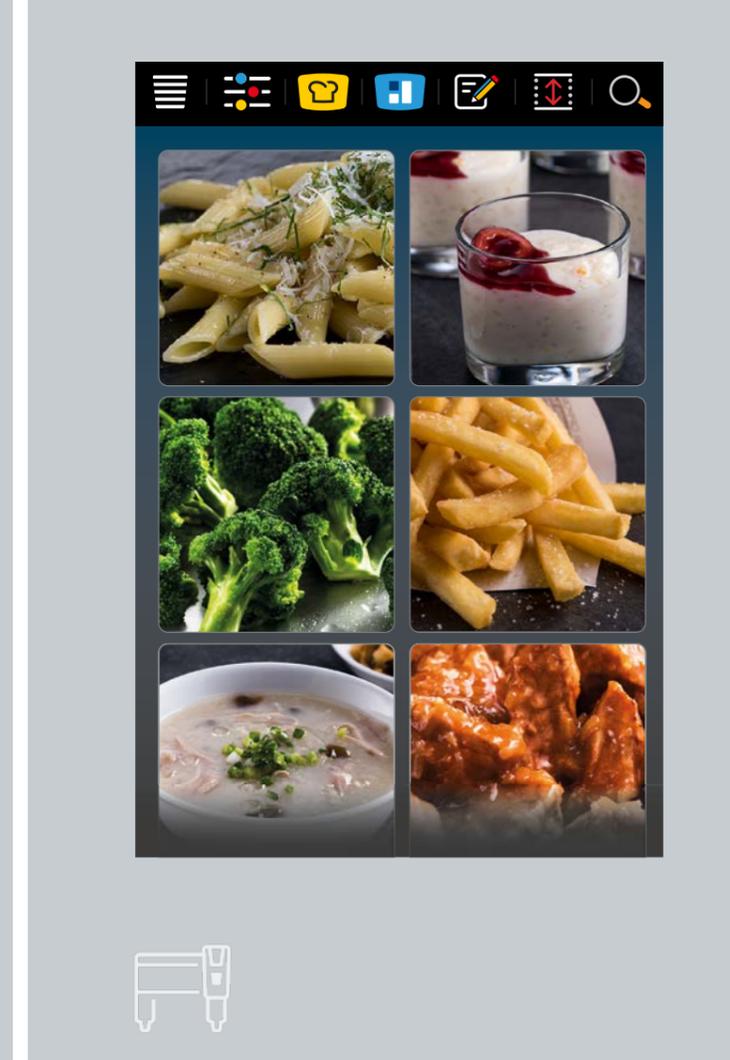


A tried and tested team. That share the work.

Buffet, menu, free flow – business & industry catering is varied and demanding. A snack, a salad or pizza in between. To create customer experiences. A sophisticated high-end mise en place is all the more important. With cooking systems that are easy to operate with their identical operating system, that take on routine tasks, that produce the same quality time and time again, that work intelligently. Like the iVario Pro for pasta, casseroles or pudding. Without sticking, without over boiling, with excellent precision. Or the iCombi Pro. For gratins, chicken and vegetables. If you use ConnectedCooking, you can even operate your cooking systems remotely, when out and about.



➔ **The result**
High productivity, high standard of quality. No matter who is operating the cooking systems.



Operating concept
iCombi Pro and iVario Pro will take on the work so you can take care of the customer experience.

MyDisplay
Error-free operation, always the same level of quality with MyDisplay: The different dishes you specify are shown on the display as an image or icon. Simply tap the screen and the cooking systems will start. You can add or delete recipes just as easily. Ultimately, the cooking systems need to adapt to your requirements.



Standardisation

In both cooking systems, you can create your own tried and tested intelligent cooking paths so that you can access them at any time. If the iCombi Pro or the iVario Pro are connected via ConnectedCooking, you can send the cooking paths to the relevant units with a click. For the same high quality on all cooking systems. No matter who is operating the cooking system. No matter where the cooking system is installed.

Impressive.

What an intelligent kitchen can do.

Fresh, convenience, frozen. Meat, fish, poultry, side dishes and desserts. Cook & Chill, Cook & Hold, Cook & Serve. 100 or thousands of meals. The iCombi Pro 20-1/1 can make up to 160 cordon bleu in a single load. All browned consistently. With less fat than in conventional cooking appliances. In the iVario Pro XL you can sear 20 kg of meat in a single batch. With minimal shrinkage and delicious roasted aromas. Perfection in no time at all. With unrivalled quality, that is reproducible at any time.

The secret: The iCookingSuite, the cooking intelligence in both cooking systems, which recognises the size, quantity and condition of the foods and adjusts the cooking parameters. The broccoli stays green, crunchy and full of vitamins, the pasta al dente and the turkey steak is juicy on the inside, with grill stripes on the outside. Replenishment is just as easy: the iCombi Pro produces different foods at the same time and the iVario Pro can be divided into up to four zones. For different products, with the same quality.

➔ Modern production

Great quantities, great quality.
Simple to produce. Each and every time.

rational-online.com/gb/iCookingSuite



Health and well-being.

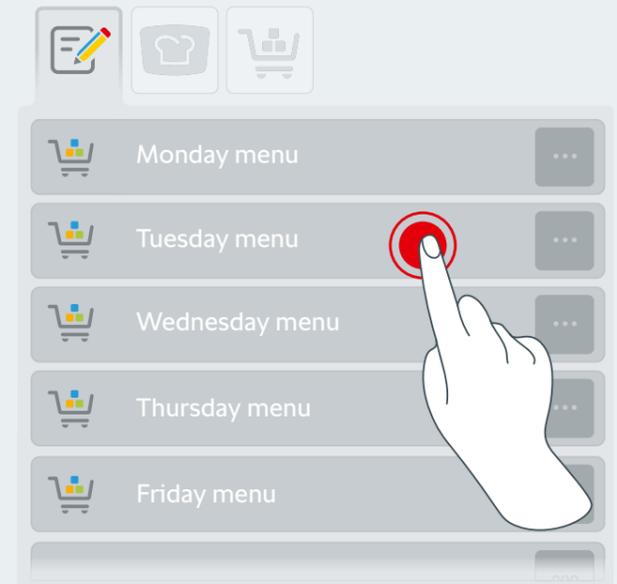
With vitamins you can taste.

Colourful, healthy, delicious is how business & industry catering must be. Every day. For every special request. With 95%* less fat, up to 40%* fewer calories, less food waste, less over-production and lower overheads. Plus more vitamins, colour, minerals and flavour. This is why the iCombi Pro cooks gently with 100% fresh steam. This is why iCombi Pro and iVario Pro have so much power that none of the meat juices run and the minerals are preserved. Also this is why the iVario Pro is so fast that it helps to retain the vitamins.

* Compared to conventional cooking technology.



➔ **This is how you benefit.**
With the iCombi Pro, you can create more efficiency and cost transparency without having to compromise on quality.



Shopping carts

With the iCombi Pro, you can always serve your dishes to the same quality. Without any effort or trained staff. This is possible as the cooking system features what are called shopping carts, which contain the dishes that can be cooked together on the basis of your food concept. Tap the shopping cart required for production, e.g. "Tuesday menu", on the display, drag the foods to the rack, load the iCombi Pro and the unit will start.

New ideas.

Helping to ensure that your guests remain satisfied in the future.

In business & industry catering, if you don't stay ahead of the game today, you won't have any guests left tomorrow. It is becoming more and more important to regularly revise concepts, generate input and implement new ideas. This applies to the ambience in the company canteen, as well as how the food is served. This is precisely where RATIONAL is there for you. With know-how. With the necessary expertise. With many new ideas. Also with cooking systems that adapt to changes, are familiar with international recipes and cover 90 % of all conventional cooking applications. It is difficult to imagine a trend that the two cooking systems cannot master.

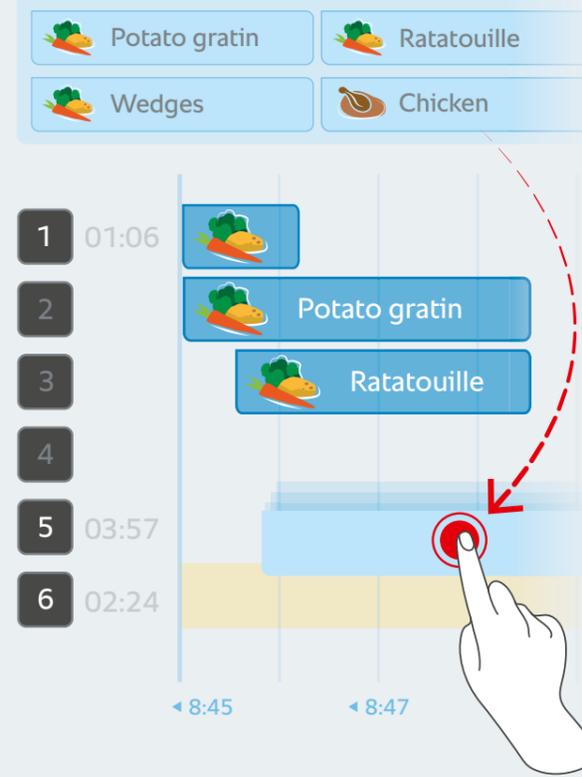
- ➔ **Stay flexible**
Implement new ideas and concepts. With two cooking systems that can do almost everything.



Minimal food waste.

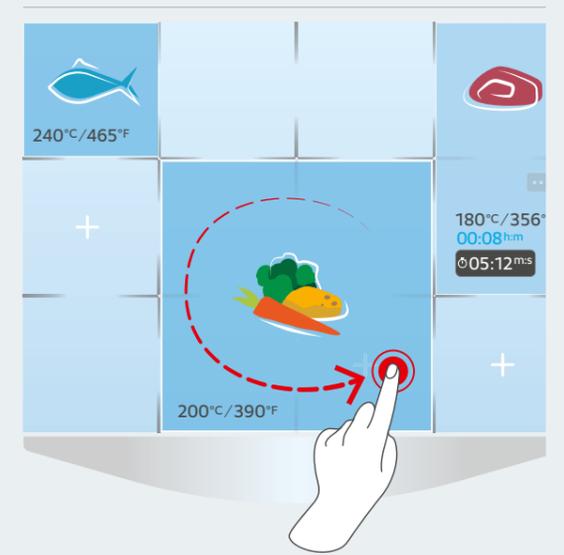
Achieve faster savings.

A variety of food in large quantities is required. It must be precise, delicious and healthy. Without producing unnecessary waste. Such as when Finishing in containers. The dishes are prepared, for example in the Cook & Chill process, then vacuum-packed or stored in a container in the cold store. This means you can purchase and produce in reserve. Then you can bring the foods that you need to serving temperature in the iCombi Pro when you need them. To ensure that you can serve crunchy, fresh vegetables full of vitamins, for example. Completely simple, completely safe, completely flexible. Because you can, of course, also prepare different products at the same time. Without any loss of quality. Quick and simple. The same applies to restocking.



iProductionManager

When you are facing logistical challenges, the iProductionManager can help. Simply place the dish on the display and it will show you what else you can produce at the same time. The system will monitor each rack individually, so that the cooking times are adjusted intelligently to the quantity and desired result.



iZoneControl

When you need reliability, speed and efficiency. Simply divide the pan base of the iVario into up to four zones, 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. Without monitoring, without additional kitchen equipment.



➔ **This is how you benefit**
Food always at the right temperature for service. Crunchy, fresh. Full of vitamins and colour. With low fat. Without overproduction.

rational-online.com/gb/finishing

Sustainability.

Good for the environment, better for the cash flow.



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

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

rational-online.com/gb/green

Economy.

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

Not only does the iCombi Pro and iVario Pro cook intelligently but they also save intelligently. Such as in energy consumption, workload, space requirement, consumption of raw materials and 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/gb/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, zoned heating of the pan with iZoneControl in the iVario Pro also save energy.

↓ 1–2 hrs/day 

Less working time*
It eliminates the need for routine tasks such as turning, checking and readjustment. Ultrafast cleaning in the iCombi Pro and super easy cleaning in the iVario Pro save time. Makes 1–2 hours of extra free time per day.

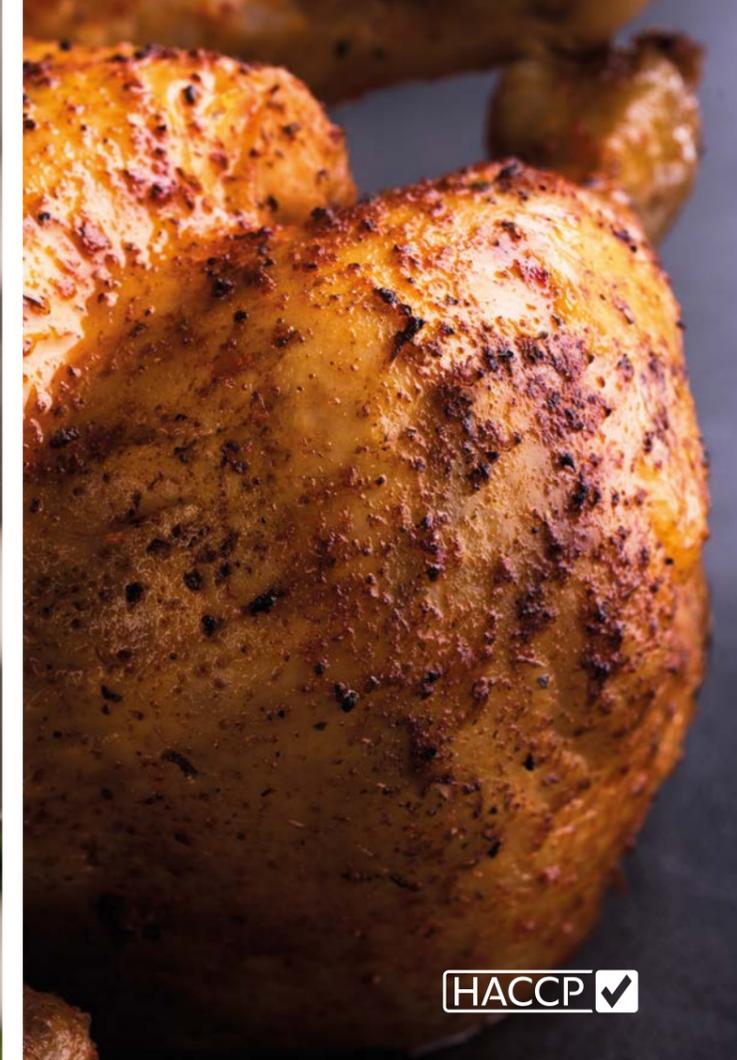
↓ 30% 

30 % less space requirement*
Together, the iCombi Pro and iVario Pro replace approx. 90% of conventional cooking equipment. So out with the tilting pan, boiling pan 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. Nothing burns in the iVario Pro, and nothing boils over. This results in almost no loss at all. Together, this makes up to 25 % less consumption of raw materials.

* Compared to conventional cooking technology



Hygiene and ergonomics.

To keep your mind at ease.

Bending, lifting, burning, bumping into things – all part and parcel of everyday kitchen life. But now a thing of the past. Because now the kitchen is ergonomic, labour-saving and efficient. Because RATIONAL has watched the chefs of this world and developed numerous solutions to protect backs, prevent burns and make life easier and safer. Automatic HACCP documentation, hygienically brilliant cleaning with the iCareSystem in the iCombi Pro and light cleaning in the iVario Pro. High work safety in the iCombi Pro with low rack height of 1.60 m max. Cold pan walls and rounded edges in the iVario Pro. Also the certainty that everything is under control with the 6-point core probe, which even detects false readings.

➔ Play it safe

The iCombi Pro and the iVario Pro meet international standards in terms of safety and hygiene. Everything is documented. To keep your mind at ease.

All under control.

With ConnectedCooking, the RATIONAL internet platform, you can be certain: Automatic HACCP documentation, unit control, software updates – can all be taken care of at the desk. Do you have new recipes? They can also travel to the kitchens with just a click. All you need is a PC, smartphone or tablet.

Making sure your kitchen is lacking in nothing.

The iCombi Pro.

Essentially, the iCombi Pro only has one task: Reliably delivering consistently good results. This is why it is equipped with a whole lot of intelligence and impresses with productivity, simplicity and quality. So, for example, it can recognise whether it needs to prepare 20 or 200 burger patties, and will regulate it all automatically. Or it supports you with time or energy-optimised production plans. For the most optimal buffet service for example.

➔ **The goal**

Everything to save time, energy and raw materials.

rational-online.com/gb/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. Fast and also precise. Food is prepared separately yet cost-effectively. Superb quality with few staff. Large kitchens need to reconcile conflicting needs in order to remain economical. Just like the new iVario Pro, which brings precision, productivity, speed and flexibility to your production.

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

rational-online.com/gb/iVarioPro



iCookingSuite

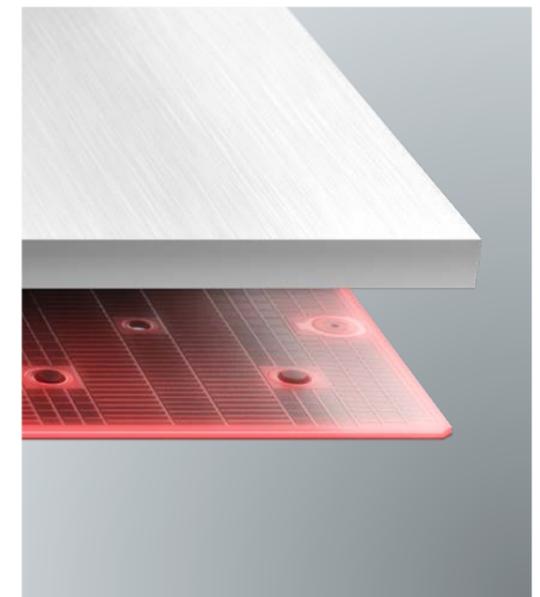
Intelligent regulation, at the push of a button, with the iCookingSuite, the cooking intelligence in the iVario. Which adjusts the cooking path to the food, which brings everything to the desired result, which learns from you, adapts to your cooking habits and alerts you when you need to take action, 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 as 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.



Overview of models.

Which one is the right one for you?

20 or 2,000 meals? Centralised kitchen? Satellite kitchen? Front of house cooking? Special diets? iCombi Pro? iVario Pro? Or both? What is the most suitable for your needs?

All the options, equipment features, accessories and technical data at: 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 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	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.



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 ²)	2 × 1/1 GN (2 × 19 dm ²)	2/1 GN (39 dm ²)	3/1 GN (59 dm ²)
Width	1100 mm	1100 mm	1030 mm	1365 mm
Depth	756 mm	938 mm	894 mm	894 mm
Height (including stand/substructure)	482 mm (1080 mm)	482 mm (1080 mm)	608 mm (1078 mm)	608 mm (1078 mm)
Options				
Pressure cooking	–	○	○	○
iZoneControl	○	●	●	●
Low temperature cooking (overnight, sous-vide, confit)	○	●	●	●

● standard ○ optional



“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

ServicePlus.

The beginning of a wonderful friendship.

The right service makes the RATIONAL cooking system and your kitchen a complete success. From the initial consultation, the trial cooking, installation to the individual start training and software updates, plus the ChefLine, the telephone hotline for individual questions - RATIONAL has it all. Or you can attend training at the Academy RATIONAL. At the same time, you can contact a certified RATIONAL dealer at any time: They know all the cooking systems inside out and will find the right one for your kitchen. The worldwide RATIONAL service team is always close at hand in case of emergencies.

➔ ServicePlus

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/gb/ServicePlus

RATIONAL Foodservice 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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