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At a time when digitisation is becoming increasingly important.

You need to work that way too.

Networking has arrived in the professional kitchen: Menus, payment systems, purchasing; everything runs digitally, everything is in sync. Just like ConnectedCooking. Once you have connected the iCombi Pro, iCombi Classic or iVario to your network, you can use the secure cloud-based networking solution to perform asset, hygiene and recipe management from your desk. However far away the cooking systems may be.

Digital support

Taking on routine tasks, providing certainty and being a source of inspiration.







Welcome to the team.

Register your cooking system via an activation or QR code, and you're done. Works with PC, tablet or smartphone. Very easy. Very fast.

	HACCP	Cooking programs	Updates	Push notifications	Service data	Remote access	Ethernet	WiFi
iCombi Pro	•	•	•	•	•	•	•	•
iCombi Classic	•	• 1	• 1	• 1	• 1	• 1	0	0
iVario	•	•	•	•	•	•	0	0
SelfCookingCenter®	•	•	•	•	•	•	• 2	-
CombiMaster® Plus	•	-	-	-	-	-	O 2	-
VarioCookingCenter®	•	•	•	•	•	-	0 ² /• ³	-

[•] compatible o optional — not compatible



Asset Management.

Organise your kitchen. No matter where.

Everything at a glance, everything under control, and immediate information on what's happening with the cooking systems. You always have the option of intervening. You can always react. In short, Simplify the operation of your cooking system. From your central location to your satellite kitchen, from your desk to the branch. Keeps supervisory work to a minimum.

Always reliable

Simple operation, simple unit service, simple unit availability. Effortlessly.

Dashboard

All cooking systems at a glance: online and service status, unit usage, cleaning details - everything you need for a comprehensive data pool to further optimise the kitchen.

Push notifications

Receive notifications on everything that is happening on and in your cooking systems in real time.

Remote access

Keep an eye on cooking systems, change settings and detect available cooking systems.

Cooking programs

Send and manage cooking programs on

Software updates

Automatic and free of charge.

MyDisplay

Individual unit display for simplified operation.



Quality and hygiene management. Transparency that leads to trust.

Hygiene is an important and sensitive issue in the hospitality industry. Standards are high, and the responsibility is huge. How convenient is it, then, that documentation can be digitalised, so that you can easily fulfil your obligation to provide evidence.

This much is certain

Trust is good, control is better. You can be sure that everything is done properly.

Automatic HACCP documentation

Collect, document, display and save HACCP data automatically.

Manage user profiles

Determine who needs to do what jobs, in order to avoid errors.

Backup for unit settings

Automatic backup of data and settings.

Modern encryption technology

Only the intended recipient can see and process the data.



Ready for your best ideas.

Your creativity and quality are at the root of what you do. Draw inspiration from the wealth of RATIONAL recipes and create and manage your own cooking programs. Produce food that always turns out just as you imagined.

1 It doesn't get any easier than this Develop and implement ideas, then send them to your RATIONAL cooking systems at a click. Always cook to the same standard of quality, regardless of the location, or staff.

Public recipe database

International recipes with quantities, descriptions and unit settings.

Create recipe

Create and enter your own recipes into the public recipe database.

Cooking program management

Manage and roll out your own cooking programs.

Tips and tricks

Easy-to-understand how-to videos and exclusive help from RATIONAL chefs.







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