



Food to go.
Delicious refuelling.



Loyal customers.
Find them and keep them.

More single households, more busy professionals and more flexible working hours. Eating habits are changing: mealtimes are shifting and becoming more individual. At the same time, there is little time for cooking. The solution is ready-to-eat fresh products. It has to be healthy, innovative, varied, fresh, cold or hot. It also has to be quick. Whilst always maintaining the same quality. Sandwiches, wraps, sushi, bowls, baked goods. Ordered now, ready now. How do you achieve this? With something that knows the rules. Because it is intelligent. Because it is flexible, adapts to your concepts and brings with it new ideas. Around the clock. Like the iCombi Pro.

- **Create customer experiences**
With interesting concepts and offering a wide variety of food choices.



Advice and design.

From hard competition to a rich source of revenue.

Off-the-shelf concepts are rarely successful. Individual advice is the important ingredient to success. Tailored to your key issues. Focussing on your needs. Whether you have one or multiple locations. Regardless of whether you require support at one or multiple locations. It is not pizza and a sandwich that will be the key to your success, but full concepts and to a high standard of quality. Concepts that are consistently implemented.



Concept development

- › Brainstorming and concept events
- › Concept development
- › Standardisation and menu development



Planning

- › Gap analysis and reporting
- › Planning support
- › ROI calculations and unit recommendations



Training

- › ChefLine 365 days/year
- › Product and application training
- › RATIONAL Academy
- › Training content for learning platforms
- › Sharing experience and methodologies



Support and control

- › Technical and installation support
- › Service package
- › Feedback and corrective action plans
- › Future concept

➔ **This is how you benefit**
Experienced contact,
individual consultation and
specific implementation.

The iCombi Pro.

Expect the unexpected.

Efficiency reinterpreted: Roasting, grilling, baking, boiling – intelligently regulated. On less than 1m². Humidity, air speed, temperature – 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. Is the bakery product frozen? Has the cooking cabinet door been open too long? Need to heat up quickly? High temperature? Here too, 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 food variety.

Intuitive operating concept
The new operating concept runs through the production process with visual language, logical work steps and clear, interactive instructions. So that everyone can work easily and error-free from the start.

Efficient food production
The iProductionManager plans production processes and indicates which foods are best cooked together. Streamlines processes, saves time and energy.

Easy and flexible
Is the food concept changing? Then the iCombi Pro will also change. Simply send new recipes from headquarters to all units and work can continue.

ENERGY STAR® Partner
The key value is energy-efficiency. This is why the iCombi Pro has been tested by the strictest certification programme.

Ultra-fast cleaning

A clean unit in approx. 12 minutes. Even the standard clean saves 50 % in time and cleaner. Hygienically clean, minimal downtime and more productive time.

Long lasting results

The results from the iCombi Pro are impressive and food will still taste good long after it was prepared. After all, we do eat with our eyes.

Up to 300 °C

The iCombi Pro is so powerful that even to 300 °C, it will only briefly preheat, and a full load of frozen products will hardly cause the temperature to drop at all. For fast and excellent results.

* Compared to the previous model.





Making sure your kitchen is lacking in nothing.

The iCombi Pro.

Essentially, the iCombi Pro only has one task: Reliably delivering consistently good results. It is therefore equipped with a whole lot of intelligence and impresses with productivity, simplicity and quality. For example, it recognises whether it is going to cook one or 20 burger patties and regulates everything automatically. It supports you with time or energy-optimised production plans. For the best way to stock the grab & go station 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. Making customers keep coming back.

iProductionManager

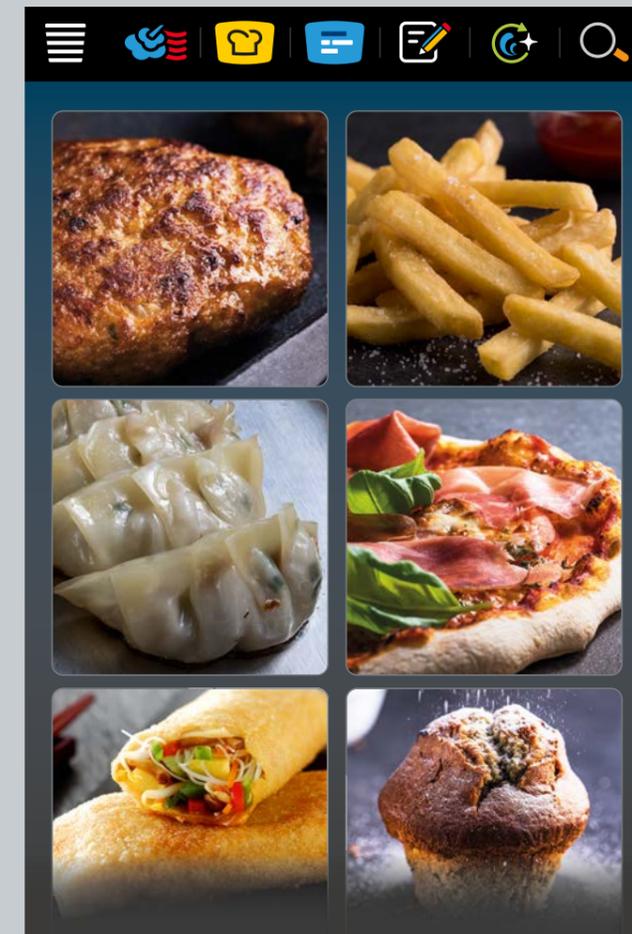
The organisational talent. The unit knows which products can be cooked together, what the optimal order is and will make sure that the standard defined once is always maintained. Energy-optimised, time-optimised? Target time? You decide. All under control without checking and without supervision. For 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.



Intelligent cooking.

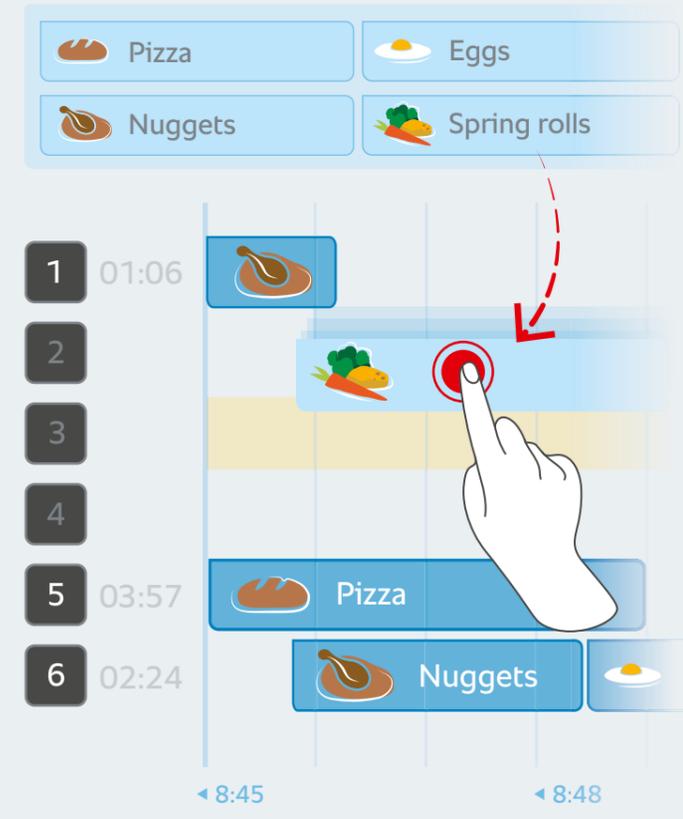
There's never enough of the good things.

Snacks, big bites, finger food are some of your menu offerings. How about chicken breast? Crispy on the outside, succulent on the inside. This gives you profitable additional business with individual creations. Always with the same consistent quality. Always with the same consistent quality. With the iCookingSuite. Which has intelligent cooking paths to produce your desired result easily and reliably. Eliminating substandard products and food waste. Even with bread, bread rolls and buns.

- ➔ **Differentiate yourself**
Stand out from the crowded market with individual products and services. Around the clock.

MyDisplay
Error-free operation, always the same level of quality with MyDisplay: Here different products you specify are shown on the display as an image or icon. Tap and the iCombi Pro will start with the standardised program. You can also add or delete recipes just as easily.

Standardisation
The iCombi Pro can note your preferences: Once a setting has been used multiple times, it will use it automatically. This makes sure you always get your desired result. No matter who operates the unit. The recipes can of course also be transferred to other iCombi Pro units. using a USB flash drive or via ConnectedCooking, RATIONAL's internet platform.



Mixed loading: Simply drag the ticket to the desired tray slot and the iCombi Pro will start work.



Set a new snacking standard. Delicious, varied and quick.

Mini-meals are the latest trend and hold potential for significant revenue growth. It has to be healthy and taste good too. Hip, innovative, varied, quick are the criteria according to which customers judge their bowls, pocket meals and wraps. Fulfil their requirements without additional effort, with consistency, no matter who operates the unit. With the iProductionManager. Which tells you what you can cook together and suggests the time or energy-optimised order. Frozen goods, fresh products, pastries, sides, one or more trays – none of it a problem. Simply enter the desired result, start the baking path, done. For fast restocking, for delicious mixed loads. Even in front cooking areas, as the iCombi Pro has its own exhaust hood, which eliminates the need for an extraction system.

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

iProductionManager
With the iProductionManager, you can prepare different foods simultaneously, with a time delay or with a certain target time. To do this, drag the food ticket to the desired rack slot and the iCombi Pro will tell you what needs to be done. This gives you flexibility, allows you to respond to individual customer requests and to always have freshly prepared foods on sale. Very quickly.



How to surpass yourself.

Without having to do much.

Nobody would have expected this: Thai curry, dim sum, and falafel. Or how about chips? But with low fat! It is so easy to prepare a wide variety of foods on the table with minimal effort at any time of the day. To prepare large batches in reserve and then offer them as needed. Such as with Finishing, the consistent separation of production and service. Simply at the touch of a button, this also applies to convenience products. You can produce your food in a dedicated central production kitchen, then distribute it for sale to your customers at other locations.

- ➔ **Impress with quality**
Serve your food, fresh, hot and always in the right quantity.

Tip: Finishing

It is mid-day. The offices are emptying and your shop is getting busy. Quickly. This is when finishing, the consistent separation of service and production, comes into play. Container finishing is recommended especially for large quantities, such as to efficiently serve crisp and fresh vegetables. To do this, place the pre-produced and chilled food in the iCombi Pro and bring it to the right temperature at the push of a button. Completed with simplicity and certainty. Without any loss of quality.



ConnectedCooking. All under control.

Networking is progressing everywhere: Cash register system, merchandise management, HR planning, payment app – it all runs digitally, and it is all synchronised. Just like ConnectedCooking by RATIONAL. Recipe transfer, unit control, hygiene data, software updates and service remote access – with the secure networking solution you can control everything from your desk. For all connected units. In all branches. You can also access and save HACCP data from all units. Do you have new dishes? Their recipes can also travel to the branches at a click. All you need is a PC, smartphone or tablet. Standardisation does not get easier than that.

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

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Always ready to go. Top marks in hygiene.

A hygienic interim clean in approx. 12 minutes or a brilliant clean, even overnight, with iCareSystem. Very simple and safe with the phosphate-free cleaner tabs. With a cleaning program that remembers your preferences and automatically starts your desired program the next time. Even the fresh steam generator is automatically descaled so that the units can generally be connected to a drinking water or soft water feed.

- ➔ **Play it safe**
Easy and quick to keep clean. To keep your mind at ease. For more time for your customers.



Training with RATIONAL.



For a successful concept.

Training with RATIONAL

- > Worldwide installation by certified RATIONAL Service Partners
- > Worldwide roll-out
- > Train-the-trainer
- > Start training at your premises
- > Regular revision and updating of your concepts

The iCombi Pro is self-explanatory and can easily be operated error-free following a brief induction. Tailored to your own food concept or one created by RATIONAL, we will train you and your employees so that everything works smoothly and only desired results are produced.

RATIONAL Service.



We've thought of everything.

At RATIONAL, service is included. From the initial consultation, the test cook, test unit, installation to the worldwide training and automatic software updates, and ChefLine - the telephone hotline for individual questions. You can also attend training on various subjects, such as finishing, at the Academy RATIONAL. The worldwide RATIONAL Service team is always close at hand in case of emergencies.

- ➔ **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.

Sustainability.

Good for the environment, better for the cash flow.



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

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

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Economy.

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

The iCombi Pro cooks intelligently and also saves 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.

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↓ 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 also save energy.

↓ 1–2 hrs/day 

Less working time

It eliminates the need for routine tasks such as turning, checking and readjustment. The ultra-fast cleaning in the Combi Pro saves more time. It creates 1-2 hours* more time per day for other things.

↓ 30% 

30%* less space requirement

The iCombi Pro replaces approx. 90 % of conventional kitchen equipment. So out with the tilting pan, pots, pans 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. It also produces the same high quality on every single rack, which considerably reduces waste. Overall, this reduces the consumption of raw materials.

* Compared to conventional cooking technology



Step by step.
Shaping the future together.

Loyal customers, new customers, casual customers – they all want to be surprised. Time and time again. It is becoming more and more important to regularly revise concepts, generate input and implement new ideas. This applies to opening times, shop design and the range of food. This is precisely why RATIONAL is there for you. With know-how. With the necessary expertise. With one flexible unit. With many new ideas.

- ➔ **What will the future bring?**
All sorts of new ideas and concepts, so you can keep on creating experiences.



One unit.
So many possibilities.

Which challenges would you like to overcome with an iCombi Pro? Different unit sizes and set up variations allow for individual solutions. Can't find the right one? You can find more variants at rational-online.com.

- ➔ **The result**
As the size and performance adapt to the daily challenges.



RATIONAL UK Limited
Unit 4 Titan Court, Laporte Way
Luton, LU4 8EF
United Kingdom

Tel. +44 1582 480388
Fax +44 1582 485001

info@rational-online.co.uk
rational-online.com

