



Catering in education

Healthy. Delicious. Choice.

A young child with dark hair, wearing a red t-shirt, is sitting at a table in a dining area. The child is smiling broadly and making a 'rock on' hand gesture with both hands. In the background, other people are seated at tables, and a menu board is visible. The overall atmosphere is bright and cheerful.

As well as being fun, eating must be healthy.

Preschools and schools are rethinking things. Pasta, chips and pizza are increasingly considered outdated choices, as they have too much fat, too much sugar and are too unhealthy. It's all about new ideas - the menu now includes vegetables, wholegrain products and lean meat. This is because healthy nutrition is the basis for healthy development. At the same time the menu choices have to be delicious. in spite of having a low budget, experiencing staff shortages and a minimal working space. Intelligent technology will support this by taking on work, thinking with you and producing the desired results time and time again.

➔ **Smart cooking**

Intelligent cooking systems will help you to serve healthy and delicious food. With no additional work, no added costs and no fuss.

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 flexibility, more reliability.



Impressive quality

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

➔ Page 6 and 8

Choice

Two units that can do (almost) anything and always produce perfect quality. Even untrained staff can work quickly and reliably.

➔ Page 10

Health and well-being

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

➔ 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

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 16

Sustainability

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

➔ Page 20

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 22

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 200 chicken escalopes and regulates everything automatically. Or it supports you with time or energy-optimised production plans. For optimal additional production, 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

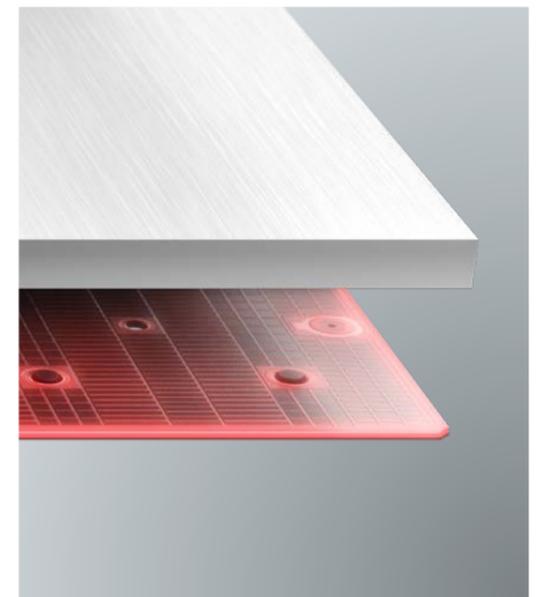
Intelligent regulation, at the push of a button, with the iCookingSuite, the cooking intelligence in the iVario. Which adjusts the cooking path to the food, which brings everything to the desired result, which learns from you, adapts to your cooking habits and alerts you when you need to take action,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

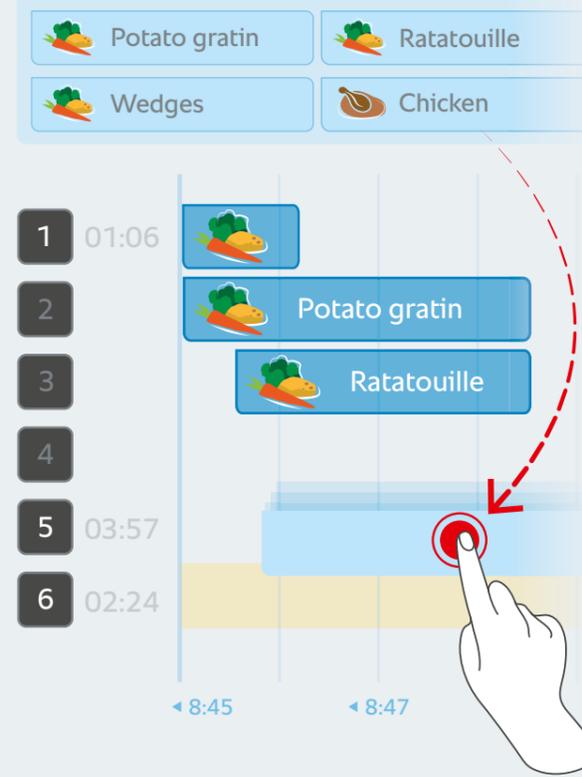




Flavour is key to success.

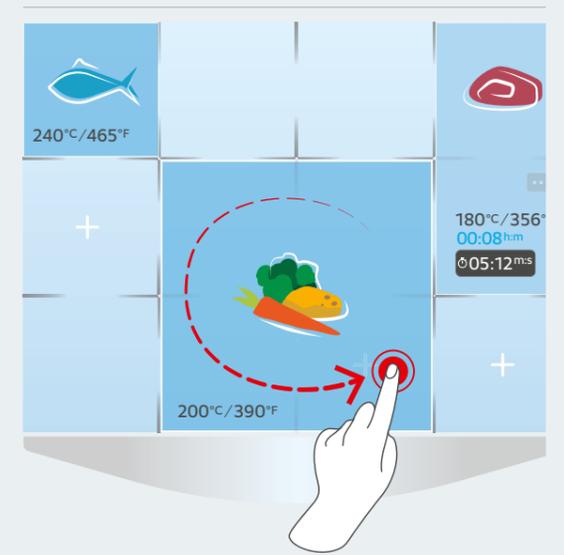
With consistent high quality results.

Fresh, convenience, frozen. Meat, fish, poultry, side dishes. The iCombi Pro and iVario Pro can do all of that. Perfection in no time at all. Finally, the cooking systems recognises the condition and size of the food and adjust the cooking process accordingly. So that the broccoli stays green, the pasta is cooked al dente, the turkey steak gets traditional grill stripes. Everything is always consistently high quality. With the iProductionManager, you can even prepare different foods at the same time. The iVario Pro can also be divided into up to four zones with iZoneControl. For different products, with the same quality.



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.



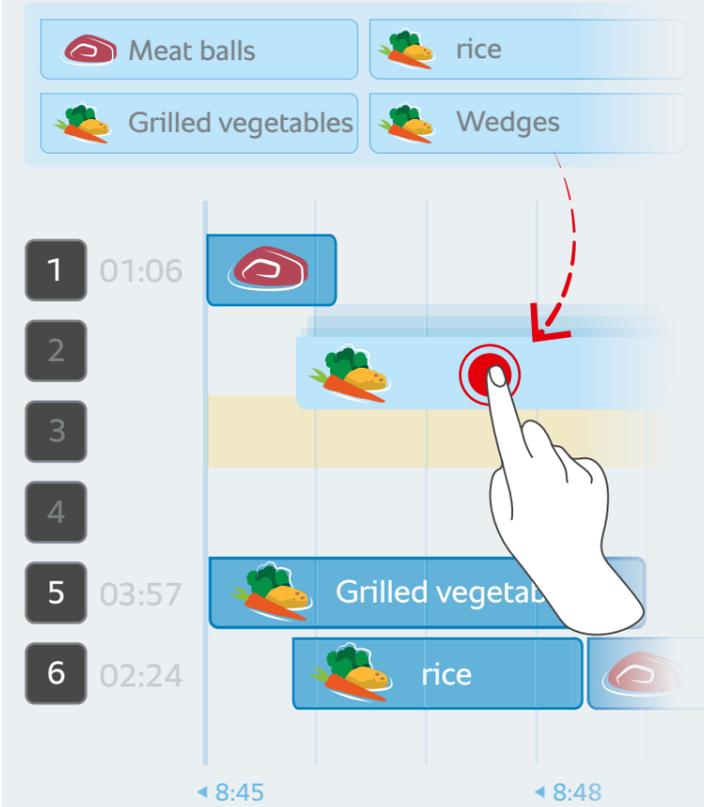
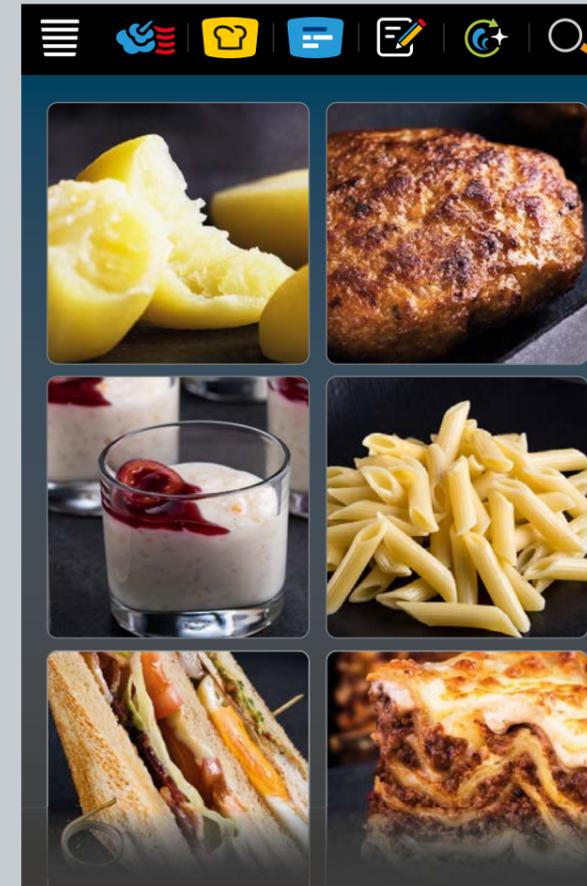
iZoneControl

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.



➔ Peace of mind.

You can concentrate on child-friendly recipes, whilst the iCombi Pro and the iVario Pro will produce meals that are tasty and hygienically prepared.



Keep it colourful.

With vitamins you can taste.

Colourful, healthy and delicious is how school lunches should be served. Every day. For every age group. 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 kitchen technology.

➔ **This is how you benefit**
 With the iCombi Pro and the iVario Pro, you can preserve vitamins without compromising on cost or efficiency.

MyDisplay

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

Shopping carts

With the iCombi Pro, you can always serve your dishes to the same quality. Without any effort or trained staff. The unit has 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. "Monday menu", on the display, drag the foods to the rack, load the iCombi Pro and the unit will start.



Minimal food waste.

Achieve faster savings.

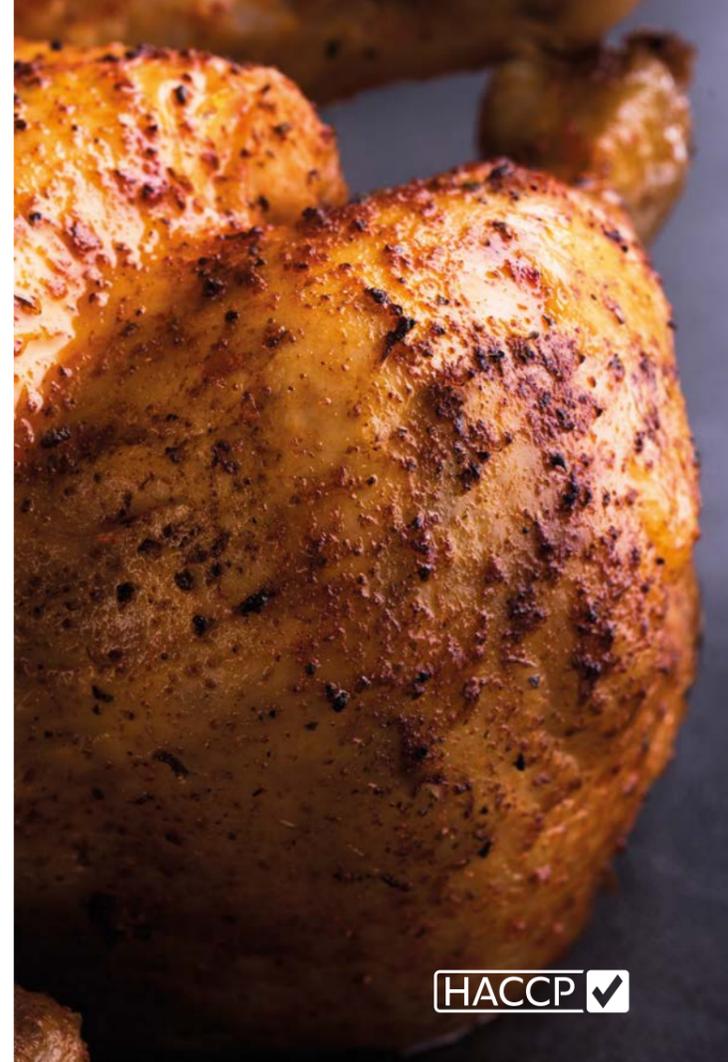
A variety of food in large quantities is required. It must be precise, delicious and healthy. Without producing unnecessary waste. Such as when Finishing in containers. The dishes are prepared, for example in the Cook & Chill process, then vacuum-packed or stored in a container in the cold store. This means you can prepare and produce additional food in advance. 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. You can also prepare different products at the same time. Without any loss of quality. Quick and simple. The same applies to restocking.

- ➔ **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

Tip: Finishing

It is mid-day. The bell for break time rings, hungry children enter the cafeteria, and the time frame is tight. This is when finishing, the consistent separation of service and production, comes into play. Container finishing is recommended especially for preschools and schools, 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.



To keep your mind at ease.

Top marks in hygiene and safety.

Bending, lifting, burning, bumping into things – all part and parcel of everyday kitchen life. However, now it's a thing of the past, as 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.



More ideas. More efficiency.

Training with RATIONAL.

The iCombi Pro and the iVario Pro are self-explanatory and can easily be operated error-free after just a brief induction even by untrained staff. 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.

- ➔ **For your success.**
Individual training, motivated employees and satisfied children.

Tailored concepts.

For a good relationship between children and food.

Even healthy food is fun. With a wide choice dishes, fancy ideas and unusual trends. It can be helpful to regularly revise concepts, generate input and implement new ideas. For lunch, the snack in between, or the additional business with freshly baked goods. This is precisely why RATIONAL is there for you. With know-how. With the necessary expertise. With many new ideas. Always on the basis of what has already been created together.

- ➔ **What does the future bring?**
A wide variety of new ideas and concepts, so that you can continue keeping the children happy.



A worthwhile investment.

For the environment, the cash flow and the future.

Get an idea of the savings you can achieve by installing one or more iCombi Pro and iVario Pro units. You will save a lot of space: Your kitchen footprint can be up to 60%* smaller. Investment costs too: With one iCombi Pro and an iVario Pro, there are a lot of other cooking appliances you don't need to buy. Also the environment: sustainable production and low energy consumption of the cooking systems on the one hand, with less over-production, less consumption of fat and less working time on the other hand. Together this is a major plus for your cash flow and the environment.

* Compared to conventional cooking technology

➔ **For the sake of the cash flow**
It saves a lot of money, as well as energy and water.

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.

↓ 1-2hrs/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.

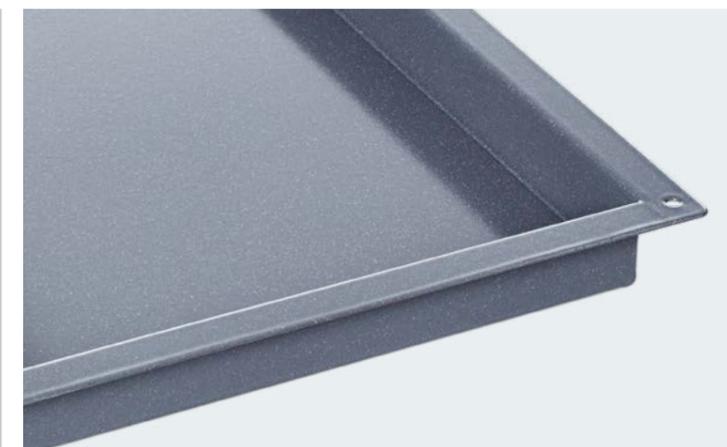
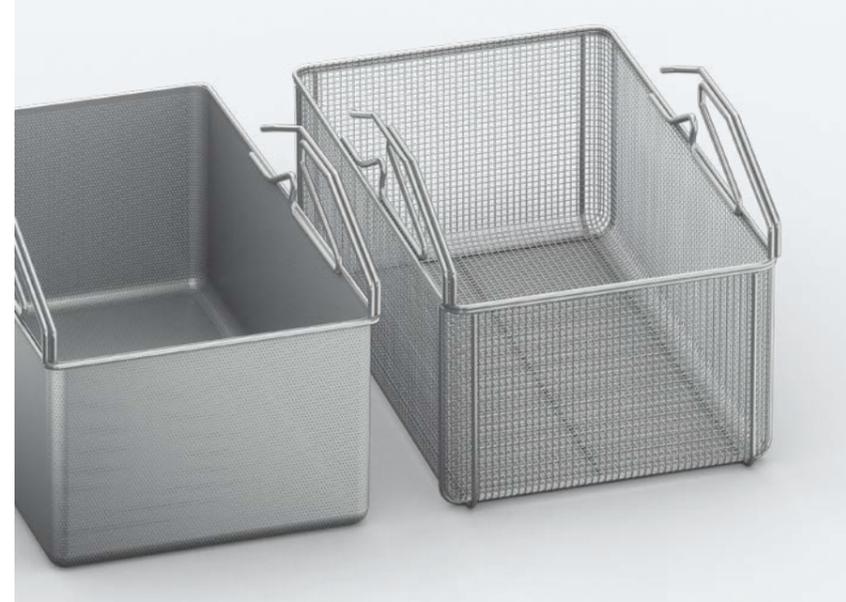
↓ 30% 

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



Networking

Many units, but everything at a glance with just a click.

Networking is also becoming more prevalent in industry catering: Menus, payment systems and purchasing, a lot of it has gone digital and is 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 centrally from your desk. For all connected units. Regardless of how far away the schools or preschools are. You can also access and save HACCP data from all units. Do you have new recipes? They can also travel to the kitchen with just 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.

rational-online.com/gb/ConnectedCooking

Accessories.

The right ingredients for your success.

It has to be robust to last every day and be able to work hard in the professional kitchen. At RATIONAL this applies to the mobile oven rack and the grill and pizza tray, the arm for the automatic raising and lowering mechanism and the boiling baskets. Only with original RATIONAL accessories can you get outstanding performance from the iCombi Pro and the iVario Pro in their entire range of applications. Everything from pre-fried products, soups, sauces, chicken, baked goods and grilled vegetables will be a complete success. Also the steak will have the traditional grill stripes.

➔ **Original RATIONAL Accessories**
We also have the sophisticated accessories to thank for such impressive results.

rational-online.com/gb/accessories

Overview of models.

Which one is the right one for you?

Which challenges would you like to overcome with the iCombi Pro and iVario 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.

Let the cooking systems do the work:

- > Low investment
- > Less staff
- > Space saving
- > Flexibility when changing menus
- > Guaranteed success
- > Energy savings of up to 70 % compared to conventional cooking technology



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 dm²)	2 × 1/1 GN (2 × 19 dm²)	2/1 GN (39 dm²)	3/1 GN (59 dm²)
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

➔ The result

As the size and performance adapt to the daily challenges.



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 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 use, see the intelligent functions for yourself and try it out to see how you can work with them. Discover just how efficient the iCombi Pro and iVario Pro are live with test units in your kitchen. 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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