



Production without compromise.
How to do more with less.

iKitchen.
Productive and flexible.
Like never before.

Experience RATIONAL.
For everyone with great ambitions.

iKitchen live Foodservice.
Experience the RATIONAL cooking systems in use, see the intelligent functions for yourself and try out to see how you can work with them. Live, with no obligation and at a location near to you. You can also find further information, details, films and customer testimonials at rational-online.com.

RATIONAL consultation.
Power. Quality. Efficiency. To the same high level every day. Thanks to iKitchen. A consultation that takes an outsider's view of your kitchen, with operational needs analysed, a kitchen concept, training concept, maintenance concept and future concept, takes into account your existing equipment, recommends new equipment, enables a flexible introduction and always keeps one goal in sight: the success of your kitchen.

➔ **iKitchen live Foodservice**
Register now:
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RATIONAL iKitchen consultation
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We reserve the right to make technical changes in the interest of progress.



The challenge
Less staff, increased cost pressures and increased quality demands. In addition, the menu must not be limited. It has to be creative, fresh, balanced and innovative, whilst meeting individual needs. This is a challenge for the conventional large kitchen with its equipment and work processes.

The solution
A smaller kitchen. Which seems to be a contradiction at first glance, but which makes sense when using an intelligent system. A system that thinks, is experienced, learns, and forgets nothing. Which covers 90% of all conventional cooking applications with two units and which is connected. Like iKitchen, the combination of the iCombi Pro, iVario Pro and ConnectedCooking. There is also a comprehensive consultation service if you require it. For more productivity, more flexibility.

➔ **So easy**
With RATIONAL cooking systems that are coordinated, that work together and which complement each other.

rational-online.com/gb/iKitchen



Impressive.

How intelligent a kitchen can be.

The iCombi Pro.

Frying, baking, grilling, steaming, deep-frying, poaching, all in one unit, all on approx. 1 m². Thanks to its intelligence, the iCombi Pro responds to changing requirements dynamically. Has the cooking cabinet door been open too long? Are there more chips than the last time? The cooking system automatically adjusts humidity, air speed and temperature. For your desired result. Time and time again.

Intuitive operating concept

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

Cooking intelligence

The iCookingSuite knows the way to your desired cooking result and reliably produces it time and time again. With excellent quality. You can also intervene at any time during the cooking process, or switch from a single, to a mixed load. This is freedom, this is flexibility.

Efficient food production

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

Carefully designed

More fan wheels, optimised cooking cabinet shape, higher dehumidification performance all mean up to 50%* bigger loads. With even better food quality. For even higher productivity.

Ultrafast cleaning

Dirty to clean in approx. 12 minutes. Even the standard cleaning saves 50 % of time and cleaner*. Stay clean, less downtimes, more productive time.

* Compared to pre-2016 combi-steamers

ConnectedCooking.

The iCombi Pro and iVario Pro are connected with ConnectedCooking, the secure internet platform, via their WiFi interfaces fitted as standard. Transfer recipes, supervise operations, software update, coordinate production between multiple units if required and remote diagnosis by the RATIONAL Service Technician.



The iVario Pro

Looks like a tilting pan, but can do so much more: Boiling, frying, deep-frying, pressure cooking and therefore replaces virtually all conventional cooking appliances. Its unique heating technology combines power with precision. Because it has intelligent cooking assistants, which think, learn and support. Because it is up to 4 times as fast, requires up to 40%* less energy. For outstanding food quality without checking or supervision.

Intuitive operating concept

Simple, logical and efficient. This makes working with the iVario Pro not only effortless, but also fun. From the very start.

Desired result without supervision

Thanks to the built-in cooking intelligence iCookingSuite, it can do it all. Nothing sticks, nothing boils over. The iVario Pro will only alert you when you are really needed. For a cooking result exactly as you want it.

Speed

With the optional pressure cooking function, you can achieve up to 35 %* shorter cooking times. Automatic pressure build-up and decompression make the iVario Pro fast and convenient.

Maximum flexibility

iZoneControl turns one pan into multiple iVario units. For different foods. For more freedom. For more creativity.

Effective energy management

The iVarioBoost heating system combines power, speed and precision. The reserve capacity and precise heat distribution over the entire surface ensures that the cooking process runs perfectly.

➔ What do you get out of it?

All kinds of freedom, plus the certainty of achieving your goals. Exactly as you imagine.

* Compared to conventional cooking technology

