

RATIONAL



Supermarket.
Creating a world of choice.



The daily motivation. Satisfied customers.

Discount stores, online ordering service, organic shops and weekly markets – the classic supermarket business is coming under pressure from all sides. The order of the day: a unique selling point. New ideas, concepts and offers. Which are future-oriented. Which increase the length of stay. Which are diverse. Raising expectations, meeting expectations. With a bistro, with street food, with hot food counters. For eating on the go, for lunch, to take home. Reliable consistent quality. At restaurant level. Even if you are not a chef. Even if skilled staff is a scarce commodity. To help assist, there is an expert partner, RATIONAL.

→ The recipe

Sophisticated ideas, professionally implemented - this is how you achieve more customer retention, more sales.





Advice and design.

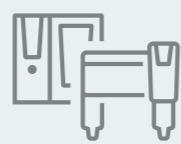
From hard competition to a rich source of revenue.

Off-the-shelf concepts rarely work. Individual advice is all the more important. Tailored to your key issues. Focussing on your needs. Whether it is for one or multiple supermarkets. Whether support is needed in one or more areas. It is not pizza and pasta bake that will be the key to your success, but full concepts and a high standard of quality. Consistently implemented.



Culinary concept

RATIONAL will create your culinary concept based on your supermarket, your customer structure, your competitive environment. From back of the shop, hot food counters to grab & go stations and lunch menus.



Implementation planning

Kitchen available? Staff employed? Menu? Production volumes? Technical requirements? This and other factors will determine the kitchen concept. For one or more locations.



Training concept

Impossible without trained staff. Standardisation, operation of the cooking systems, optimised production processes – the RATIONAL training concepts are tailored to your individual needs.



Service concept

RATIONAL works with certified service partners around the world, who also provide maintenance services, to provide quick assistance. To keep your cooking systems operational for as long as you need them.



Future concept

A success today, unsuccessful tomorrow. So that this does not happen, RATIONAL can regularly review your range of food, your production processes and make suggestions for changes if required.

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

Get inspired.

Your supermarket can offer more than you think.

Treat table, hot food counter, grab & go, bakery, rotisserie, centralised, decentralised production – where do these fit in? What suits which location and also your customers? Get inspired, look at the possibilities and implementation examples. RATIONAL understands food retail, from the kitchen concept to food production.

➲ A good example
Flexible production, wide range offering, exceptional quality, more customers.

Quick Serve Restaurant
Right at the entrance, near the hot food counter, so your customers can pick up their food.
➲ Page 10

Hot Food Counter
The best place for fast movers like meat balls, home-made potato salad, chicken escalope and lasagne. On condition, as always, that the quality is there.
➲ Page 12

Rotisserie
Chicken – a supermarket hot counter classic. A skill to be mastered: crispy skin and succulent on the inside. With the RATIONAL cooking systems.
➲ Page 12

Bakery

Bread rolls, Danish pastries, cheese sticks – always fresh, always delicious. All produced in front of your customers. All day long.

➲ Page 14

Grab and go

Salad bar, wraps, sandwiches, vegetarian, vegan. To keep up with the trend, prepare these with the support of RATIONAL for customers to take away with them.

➲ Page 14

Fish counter

Impress your customers with freshly cooked fish; fried fillet, whole trout, fish curry. RATIONAL cooking systems can do this too.

➲ Page 16

Asia Corner

Surprise your customers with dim sum, ramen and seitan yakitori. This can be done without a specialised chef. This is because the RATIONAL cooking systems know the original recipe.

➲ Page 16



The new standard.

Requires less space. More output.

A big promise. Which may seem like a paradox at first glance, but which makes sense when using two intelligent cooking systems. With two cooking systems that cover over 90 % of all conventional cooking applications. Which are intelligent. Which are easy to operate. Which have been developed for large quantities. Which reliably deliver the same result. Which respond to changes flexibly. In short, These are the two cooking systems with which you can implement your ideas and concepts. Flexible, reliable and efficient.



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.

Flexible

Special offers? Seasonal menu adjustments? The iCombi Pro will also adapt. Simply play a new recipe on the cooking system and work goes on.

Ultra-fast cleaning

Clean unit in approx. 12 minutes. Automatically. Stay clean, less downtime, more productive time.

Carefully designed

Higher productivity, excellent quality – thanks to the optimised cooking cabinet, higher dehumidification performance, high energy input to the food. Together this makes 50 % more loads.

Speed

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

Effective energy management

The iVarioBoost heating system combines power, speed and precision. The reserve capacity and precise heat distribution over the entire surface to ensure the cooking operation runs perfectly. That is up to 4 times as fast as conventional kitchen technology with up to 40% less power consumption.

Intelligent functions

High food quality without supervision, simple operation, accelerated production, efficient flexibility this is modern working with an intelligent cooking system.

Best working conditions

The iVario Pro makes the kitchen ergonomic, labour-saving, safe and efficient. Good for the working day. Good for the health.

What do you get out of it?

All kinds of freedom, and the certainty of reaching your goals. Exactly as you imagine.

* Compared to the previous model.



Impressive.

What an intelligent kitchen can do.

Fresh, convenience, frozen. Asian, European, American, meat, fish, poultry, side dishes and desserts. 100 or thousands of meals. Or specifically, the iCombi Pro 20-1/1 can make up to 160 cordon bleus with a single load. Every single one with the same uniform browning. With much less fat than in conventional cooking appliances. Also 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. In unrivalled quality, that is reproducible at any time.

The secret: The iCookingSuite, the cooking intelligence in both cooking systems, which recognises the size, quantity, browning and condition of the food and adjusts the cooking parameters accordingly. The broccoli stays green, crisp, full of vitamins, the pasta al dente and the turkey steak succulent on the inside, with grill stripes on the outside.

Standardisation

In both cooking systems, you can save your own tried-and-tested programs so that you can access them at any time. If the iCombi Pro and iVario Pro are connected, you can execute the programs on each unit with a single click. For the same high quality on all cooking systems. Standardisation does not get easier than that.

→ Modern production

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

rational-online.com/gb/iCookingSuite



Best seller and a fast mover.

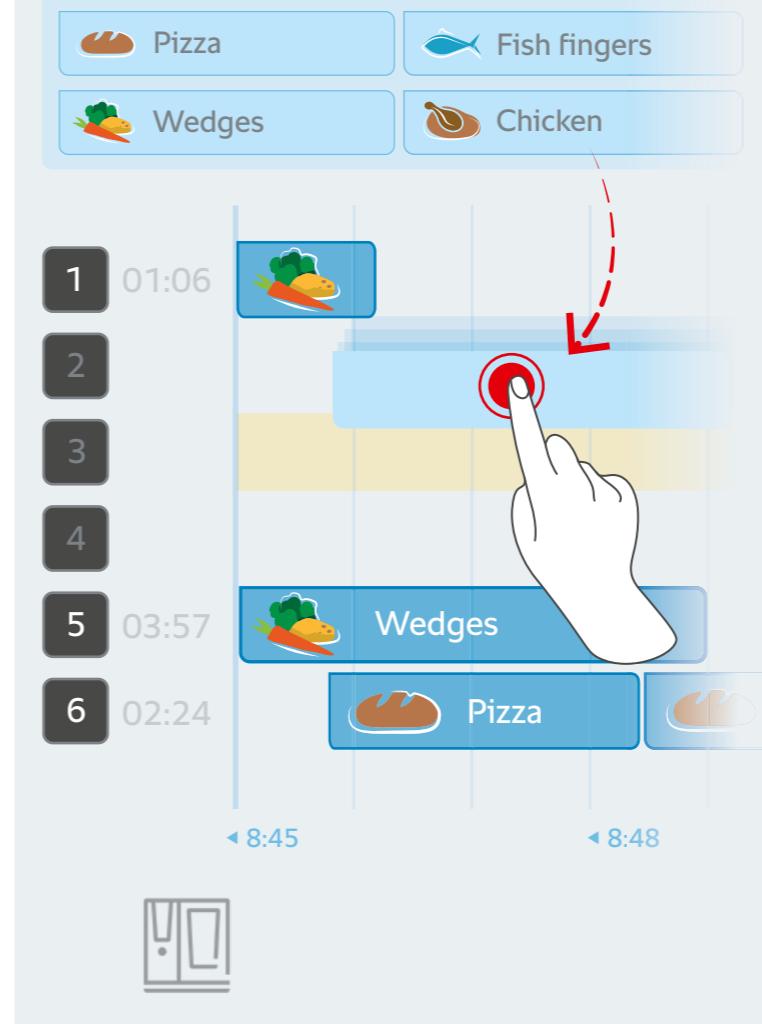
Freshly made and quickly over the counter.

Golden brown, crisp and succulent grilled chicken – the king of takeaway dishes. Now prepared in half the time*. Thanks to iDensityControl, the intelligent climate management. Thanks to iCookingSuite, which knows the way to the desired result. Thanks to the iProductionManager, with which you always have enough fresh goods on display. But no over-production. What works with chicken, also works with roast lamb, roast pork and meatloaf. Also with iZoneControl in the iVario Pro, you can divide one pan base into up to four zones. To allow you to cook different foods at different temperatures at the same time.

* Compared to the standard rotation grill.

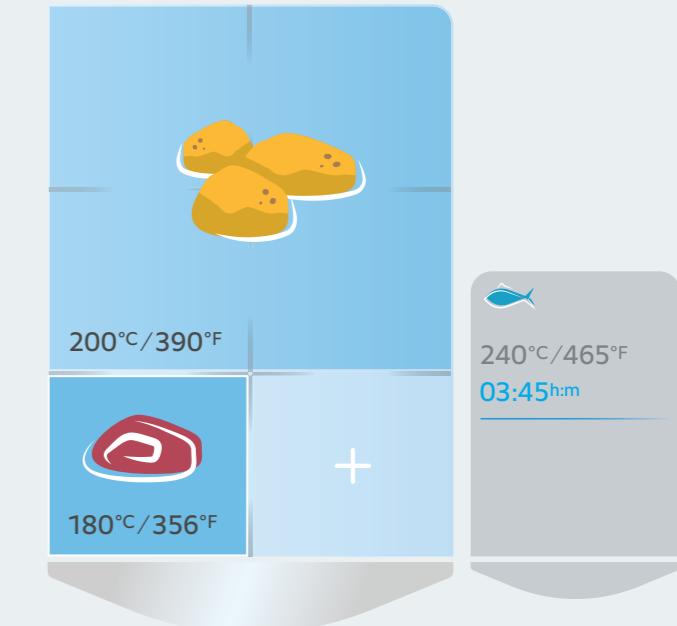
➊ This is impressive.

Efficient production with no errors, without any loss of quality or shrinkage. For a well-stocked hot food counter in record time. So that your customers are not kept waiting.



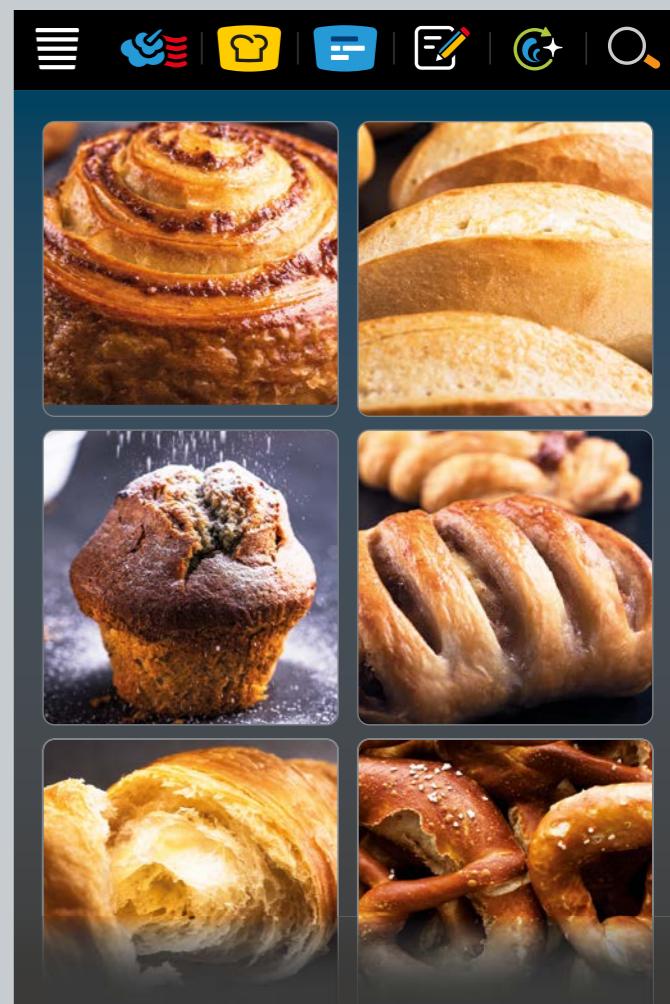
iProductionManager

With the iCombi Pro, you can always serve your dishes to the same quality. Without any effort or trained staff. The cooking system has what are called shopping carts, which contain the dishes that can be cooked together based on the elements of your food concept. Tap the shopping cart required for production, e.g. "Week 32 menu", on the display, drag the foods to the rack, load the iCombi Pro and the cooking system will start.



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 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. Without monitoring and without additional kitchen equipment.



All fresh.

All available. All a matter of organisation.

The first rush of the morning is over, time for restocking. The challenge; not too much, not too little, to ensure that it is all fresh in the display. It is time for treats such as cookies, muffins, wraps and sandwiches. As this demands organisational talent. As this demands the iProductionManager. Which tells you what you can cook together and suggests the time or energy-optimised order. Frozen goods, fresh dough, small pastries, large pastries, one or more trays – none of it a problem. Start the usual cooking path, done. For standardised restocking, for delicious mixed loads. Even in front cooking areas. This is because 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 the need for any additional equipment.

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. You can also add or delete recipes just as easily.



Be consistent. Make it simple.

Keep a cool head when things heat up. When food variety is demanded in large quantities. Or if food is produced in a central production kitchen and distributed to your customers. Such as with cook & chill: Because you can prepare your hot dish elements in the iCombi Pro or iVario Pro, quickly chill them and store them. This means you can prepare and produce additional food in advance. As you bring the required foods to serving temperature. As you produce your own convenience line for the cold food counter. As you can replenish foods. Very quickly, very simply. This preserves the flavour, vitamins, colour and texture of the food.

- ➔ **Impress with quality**
You can now have a display of fresh food, hygienically displayed in the right quantities. Hot or cold.

Finishing process
Container finishing is particularly suited to large quantities, such as for hot food counters. Place the pre-produced food in the iCombi Pro on demand and bring it to the right temperature at the push of a button. This means you always have the right quantity of food freshly prepared. Reduced food waste. Completed with simplicity and certainty, Even with convenience products.



Shine above the rest.
With top marks in hygiene.

A hygienic interim clean in approx. 12 minutes or a brilliant clean, even overnight, with iCareSystem in the iCombi Pro. 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. The iVario Pro can even manage without a cleaning program, because it can be completely wiped down in 2 minutes. To keep the space below and next to the cooking systems hygienic, there are different setup variations that will make cleaning easy.



➔ **Play it safe**
The iCombi Pro and iVario Pro are easy to keep clean. For that feel good factor. Giving you more time for your customers.



Training with RATIONAL.



Making your new food concept successful.

The iCombi Pro and 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, satisfied customers.



Step by step.

Shaping the future together.

In retail, anyone who is not one step ahead today will have no more customers tomorrow. It is becoming more and more important to regularly revise concepts, generate input and implement new ideas. This applies both to market design and to lunch or the snack in between. This is precisely why RATIONAL is there for you. With know-how. With the necessary expertise. With many new ideas. With the flexible cooking systems. Always on the basis of what has already been created together.

➔ What does the future bring?

A whole lot of new ideas and concepts, so that you can continue keeping your customers happy.



Networking

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

Networking is also progressing in the supermarket: Cash register system, merchandise management, HR planning 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 a new menu? They 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. To always keep everything under control.

[rational-online.com/gb/
ConnectedCooking](http://rational-online.com/gb/ConnectedCooking)

Economy.

You can look at it from any angle you want: The numbers work.

Not only do the iCombi Pro and iVario Pro cooks intelligently but they also save intelligently. Such as in energy consumption, workload, space requirement, consumption of raw materials, 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



Accessories.

The right ingredients for your success.

It has to be robust enough to last every day and be able to work hard in the professional kitchen – at RATIONAL this applies to the chicken spike 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. And the steak will have traditional grill stripes.

- ① roasting and baking pan
- ② roasting and baking tray
- ③ grill and pizza tray
- ④ Multibaker
- ⑤ scoops (perforated, unperforated)
- ⑥ boiling and deep-frying baskets
- ⑦ VarioMobil
- ⑧ AutoLift

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

rational-online.com/gb/accessories

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. Finally you will cook more healthily.



➲ For the sake of the environment

You can cook healthily whilst maintaining an environmental balance.

rational-online.com/gb/green



Tested product quality.

That stand the test of time. For years on end.

A normal day in the kitchen: hard work. This is why RATIONAL cooking systems are tough and carefully made. The reason behind this is the principle of "one person one unit" in manufacturing. This means that everyone in production takes full responsibility for the quality of their cooking system. They even put their name on the model data. We hold our suppliers up to the same standards: The focus is on high quality standards, continuous improvement and ensuring the reliability and longevity of products. It's no wonder that the oldest RATIONAL combi-steamer has been in use for over 40 years.

➲ Peace of mind.

Made for everyday use, solid and durable – you can count on a reliable partner.

rational-online.com/gb/company

Overview of models.

Which one is the right one for you?

20 or 200 meals? Chicken, baking, lunch? Centralised kitchen? Satellite kitchen? Front cooking? 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



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.

rational-online.com/gb/service

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. Live, with no obligation and at a location near 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**
Tel. +44 1582 480388
info@rational-online.co.uk
rational-online.com/gb/live

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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

