



Business & Industry catering.
Production without compromises.





Downtime. Something nobody can afford.

Staff catering, hospital, retirement home, event catering, different customer groups, different foods and still the same challenges: Skills shortages, standardisation, flexible mealtimes, special diets and cost pressures. At the same time, the food has to be fresh, balanced and innovative. The kitchen has to also keep up and be flexible and also produce intelligently. With a system that thinks, is experienced, learns, and forgets nothing. Which needs little space but still achieves a lot at the same time. Like the iCombi Pro.

➤ The goal

To become even more productive and more flexible. Without losing sight of the quality.

The new standard.

Limited space. More output.

A big promise. At first glance this seems to be a paradox, however it makes sense when using an intelligent cooking system. A cooking system that covers over 90 % of all conventional cooking applications. That is intelligent. That is easy to operate. That has been developed for large quantities. That reliably delivers the same result time and time again. That knows the hygiene requirements. More productivity, more flexibility, more reliability.

➔ What do you get out of it?

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

rational-online.com/in/iCombiPro

Intuitive operating concept

The new operating concept runs through the production process with visual language, logical work steps and clear, interactive instructions. So everyone can work error-free at the first attempt.

ConnectedCooking

It all runs digitally and it is all synchronised. Recipe transfer, unit control, hygiene data and software updates - you can control everything from your desk. Many basic functions are even free.

Integrated WiFi

The integrated WiFi means the iCombi Pro connects easily both to a network and to your smartphone in order to connect with ConnectedCooking. For more convenience, security and inspiration.

ENERGY STAR® Partner

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

Intelligent functions

High productivity, certain desired result, optimal planning, effective cleaning or in other words: all intelligently regulated, ideally applied.

Ultra-fast cleaning

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

Carefully designed

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

* Compared to the previous model





Be prepared for anything.

Ensuring that everything runs smoothly.

Buffet, menu, free flow – company catering is varied and demanding. A snack, a salad or pizza in between. To create customer experiences. A sophisticated high-end mise en place is all the more important. With a cooking system that is easy to use, takes on routine tasks, which produces the same quality time and time again and which works intelligently. Like the iCombi Pro. For gratins, chicken and vegetables. And if you use ConnectedCooking, you can even operate your cooking systems when out and about.

- ➔ **New perspectives**
Reduce the workload, optimise your mise en plan and always serve consistently high quality.

MyDisplay

With MyDisplay, the control panel will only show what is important. Are Dal Makhni, Samosa und vegetable Pulao on the menu more often? Then display these three recipes as an image on the control panel. Tap the image and the iCombi Pro will start and only call you when you need to take action. You can also set up MyDisplay via ConnectedCooking and share it to all connected cooking systems. This is very practical especially for multiple locations.



Standardisation

In the iCombi Pro, you can create your own tried and tested intelligent cooking paths so that you can access them at any time. If the cooking system is connected via the RATIONAL networking solution ConnectedCooking, you can send the cooking paths with a click. For the same high quality on all cooking systems. Standardisation does not get easier than that.

Impressive.

What an intelligent kitchen can do.

Fresh, convenience, frozen. Meat, fish, poultry, side dishes and desserts. Cook & Chill, Cook & Hold, Cook & Serve. 100 or thousands of meals. The iCombi Pro 20-1/1 can make up to 560 Pao in a single load. All browned just the same. With less fat than in conventional cooking appliances. Perfection in no time at all. In unrivalled quality, that is reproducible at any time.

The secret: The iCookingSuite, the cooking intelligence, which recognises the size, quantity and condition of the foods and adjusts the cooking parameters. The broccoli stays green, crunchy and full of vitamins, the pasta al dente and the chicken steak is juicy on the inside and with grill stripes on the outside. Also replenishment is just as simple: The iCombi Pro produces different foods at the same time. For different products, with the same quality.

➔ Modern production

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

rational-online.com/in/iCookingSuite



Health and well-being.

With vitamins you can taste.

Colourful, healthy, delicious is how business & industry catering must be. Every day. For every special request. 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 it has so much power that none of the meat juices run and the minerals are preserved. This makes it so fast that it helps to retain vitamins.

* Compared to conventional kitchen technology

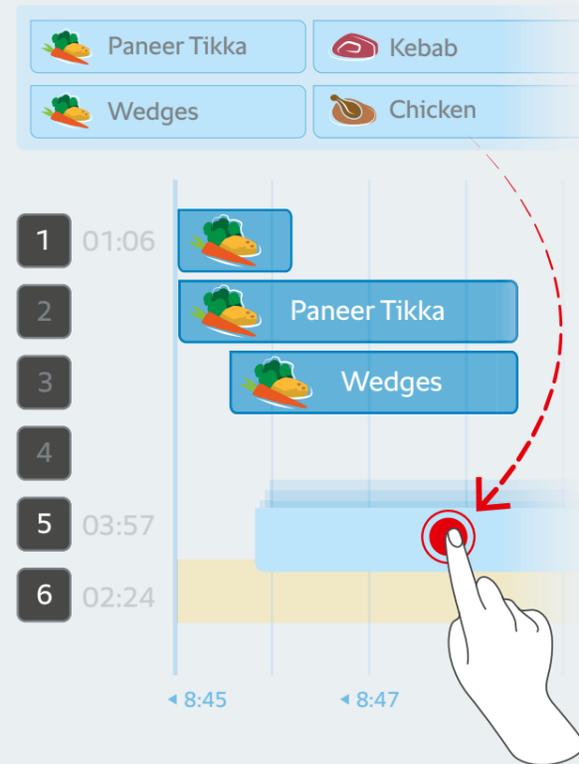


➔ This is how you benefit
With the iCombi Pro, you can create more efficiency and cost transparency without having to compromise on quality.



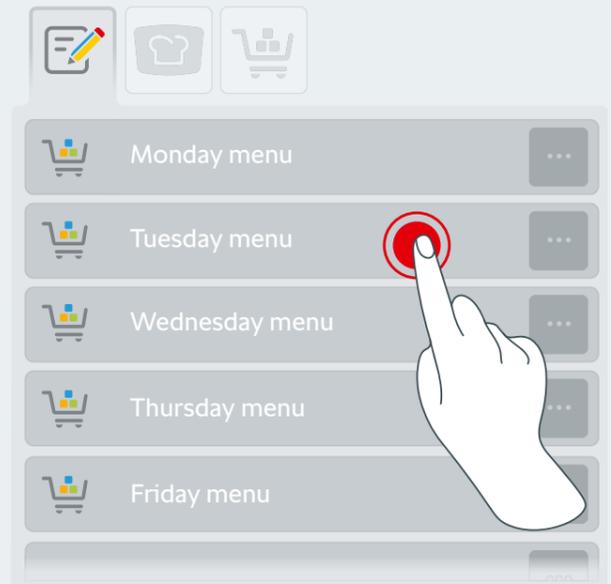
Minimal food waste. Achieve faster savings.

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 purchase and produce in reserve. 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. Because you can, of course, also prepare different products at the same time. Without any loss of quality. Quick and simple. The same applies to restocking.



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.



Shopping carts

With the iCombi Pro, you can always serve your dishes to the same quality. Without any effort or trained staff. This is possible as the cooking system features what are called 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. "Tuesday menu", on the display, drag the foods to the rack, load the iCombi Pro and the unit will start.

- ➔ **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.

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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.

rational-online.com/in/green

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



To keep your mind at ease.

Top marks in hygiene and safety.

Food safety and work safety are important. Especially in business & industry catering. This is exactly why you can also rely on the iCombi Pro here. Automatic HACCP documentation, hygienically brilliant cleaning with the iCareSystem. High work safety thanks to low rack height of no more than 1.60 m. Also, the easy operation which virtually eliminates errors and as such guarantees that all food have a hygienically safe core temperature.



Play it safe
The iCombi Pro meets international standards in terms of hygiene. To keep your mind at ease. Food safety is a top priority.

Making sure your kitchen is lacking in nothing.

The iCombi Pro.

Essentially, the iCombi Pro only has one task: Reliably delivering consistently good results. This is why it is equipped with a whole lot of intelligence and impresses with productivity, simplicity and quality. So, for example, it can recognise whether it needs to prepare 10 or 160 paos, and will regulate it all automatically. Or it supports you with time or energy-optimised production plans. For the most optimal buffet service for example.

➔ **The goal**

Everything to save time, energy and raw materials.

rational-online.com/in/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.

iCombi Pro overview of models.

Which model is the right one for you?



20 or 2,000 meals? Centralised kitchen?
 Satellite kitchen? Front of house cooking?
 Special diets? A lot of space, minimal space?
 What is the most suitable for your needs?

All the options, equipment features,
 accessories and technical data at:
rational-online.com



iCombi Classic – technology meets craftsmanship.
 The iCombi Classic is robust, easy to use and works just as precisely as you. Therefore, it is the tailored solution for those who are experienced and want to operate their combi-steamer manually.



iVario Pro – Completely different, but still RATIONAL.
 Boiling, frying, deep-frying the iVario Pro, which works with contact heat, is the ideal addition to the iCombi Pro. Intelligent, convenient, flexible. An unbeatable team.

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 (including door handle)	555 (621) mm	775 (842) mm	775 (842) mm	975 (1042) mm	975 (1042) mm	847 (913) mm	1052 (1117) mm
Height (including ventilation pipe)	567 (594) mm	754 (804) mm	1014 (1064) mm	754 (804) mm	1014 (1064) mm	1807 (1872) mm	1807 (1872) mm
Water inlet	R 3/4"	R 3/4"	R 3/4"	R 3/4"	R 3/4"	R 3/4"	R 3/4"
Water outlet	DN 40	DN 50	DN 50	DN 50	DN 50	DN 50	DN 50
Water pressure	1.0 - 6.0 bar	1.0 - 6.0 bar	1.0 - 6.0 bar	1.0 - 6.0 bar	1.0 - 6.0 bar	1.0 - 6.0 bar	1.0 - 6.0 bar
Electric							
Weight	62 kg	100 kg	130 kg	135 kg	173 kg	254 kg	325 kg
Connected load	5.7 kW	10.8 kW	18.9 kW	22.4 kW	37.4 kW	37.2 kW	67.9 kW
Fuse	3 × 10 A	3 × 16 A	3 × 32 A	3 × 35 A	3 × 63 A	3 × 63 A	3 × 100 A
Mains connection	3 NAC 400 V	3 NAC 400 V	3 NAC 400 V	3 NAC 400 V	3 NAC 400 V	3 NAC 400 V	3 NAC 400 V
Convection mode output	5.4 kW	10.25 kW	18 kW	21.6 kW	36 kW	36 kW	66 kW
Steam mode output	5.4 kW	9 kW	18 kW	18 kW	36 kW	36 kW	54 kW
Gas							
Weight		114 kg	149 kg	151 kg	192 kg	273 kg	358 kg
Electrical rating		0.6 kW	0.9 kW	0.9 kW	1.5 kW	1.3 kW	2.2 kW
Fuse		1 × 16 A	1 × 16 A	1 × 16 A	1 × 16 A	1 × 16 A	1 × 16 A
Mains connection		1 NAC 230 V	1 NAC 230 V	1 NAC 230 V	1 NAC 230 V	1 NAC 230 V	1 NAC 230 V
Gas connection		3/4" IG	3/4" IG	3/4" IG	3/4" IG	3/4" IG	3/4" IG
Natural gas/LPG G31*							
Max. Nominal thermal load		13 kW/13 kW	22 kW/22 kW	28 kW/28 kW	40 kW/40 kW	42 kW/42 kW	80 kW/80 kW
Convection mode output		13 kW/13 kW	22 kW/22 kW	28 kW/28 kW	40 kW/40 kW	42 kW/42 kW	80 kW/80 kW
Steam mode output		12 kW/12 kW	20 kW/20 kW	21 kW/21 kW	40 kW/40 kW	38 kW/38 kW	51 kW/51 kW

* To guarantee proper operation, the appropriate connection flow pressure must be ensured:
 Natural gas H G20: 18–25 mbar (0.261–0.363 psi). Natural gas L G25: 20–30 mbar (0.290–0.435 psi). LPG G30 and G31: 25–57.5 mbar (0.363–0.834 psi).
 XS and 20-2/1 Electric: ENERGY STAR excludes these unit sizes from certification. iCombi Pro (LM100) and iCombi Classic (LM200) models are NSF certified as can be seen on the NSF listing.





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.

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iCombi 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 action, 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 to 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

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