



Availability for RATIONAL cooking systems

iCombi Pro / iCombi Classic / CombiMaster Plus XS	Energy type	HeavyDuty tabletop models (front protection, USB core temperature probe)	HeavyDuty floor models (Front protection, USB core temperature probe, mobile oven rack)	Side impact protection (Left / right)	Door impact protection grid
Size XS	Electric	–	–	–	–
Combi-Duo XS	Electric	–	–	–	–
Size 6-half size, 10-half size	Electric / Gas	●	–	○	○
Size 6-full size, 10-full size	Electric / Gas	●	–	○	○
Combi-Duo 6-half size on 6-half size or 6-half size on 10-half size	Electric / Gas	●	–	○	○
Combi-Duo 6-full size on 6-full size or 6-full size on 10-full size	Electric / Gas	●	–	○	○
Size 20-half size	Electric / Gas	–	●	○	○
Size 20-full size	Electric / Gas	–	●	○	○

- Available / – not available
- ordered separately

Internationally tested



RATIONAL USA
 1701 Golf Road
 Suite C-120, Commerce
 Rolling Meadows, IL 60008
 Tel. 888-320-7274 (Toll Free)
 Fax 847-755-9583
 info@rational-online.us
 rationalusa.com



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 We reserve the right to make technical changes in the interest of progress.

HeavyDutyLine.
 Tough and robust.



HeavyDutyLine.

Ready when things get rough.

The iCombi Pro and iCombi Classic HeavyDutyLine have been developed especially for hard use, for example in large production kitchens. They are ideally equipped for high temperatures, long operating hours, heavy loads, and hard use. Mechanical protection and easily replaceable components make them particularly durable. Even under tough conditions, these RATIONAL cooking systems deliver maximum productivity with less down time - day after day, year after year.

① Impact protection - unit front
Size 6-half size – 20-full size
Stable metal elements protect the control panel and central selection knob against mechanical damage, such as being hit by a mobile oven rack. On floor models, the care drawer and the hand shower are protected as well.

The option includes:

- › Metal elements to protect the front of the unit



② Externally attachable core temperature probe
Size 6-half size – 20-full size
Instead of an internal core temperature probe, the HeavyDutyLine uses an externally attachable core temperature probe with a USB connection box. It is attached magnetically, which greatly reduces the risk of damage. The connection box also makes it easier to replace the core temperature probe, or to switch it from one unit to another. System idle time is minimized, and food production safety is maintained through comprehensive HACCP documentation.

The option includes:

- › Externally attached core temperature probe with USB connection box



③ Reinforced mobile oven racks
Size 20-half size, 20-full size
Our HeavyDutyLine mobile oven racks are made of more robust material and feature reinforced casters. Their joints are also welded peripherally. These reinforced oven racks are designed to withstand large, heavy loads, and are easy to keep hygienically clean.

The option includes:

- › HeavyDutyLine mobile oven rack



④ Side impact protection
Size 6-half size – 20-full size (optional)
In addition to the HeavyDutyLine's standard package, the side walls and front edges of the cooking system can also be equipped with lateral impact protection brackets to shield them against damage. The version for tabletop models uses a table support, which is mounted onto the stand using stable metal brackets. The support is compatible with all original RATIONAL iCombi stands.

Floor models can be protected using metal brackets mounted onto the left or right sides of the legs. When multiple cooking systems are positioned side-by-side, these metal brackets should only be attached to the outer cooking systems.

Available additions:

- › Table support with left- and right-side impact protection brackets
- › Floor model impact protection brackets, left
- › Floor model impact protection brackets, right



⑤ Impact protection - unit door
Size 6-half size – 20-full size (optional)
A full-surface metal grid that protects the door against damage without impeding users' view into the cooking cabinet. So the unit can safely be operated as usual.

