iCombi® Classic.

Productive. Robust. Reliable.

Your ideas. Implemented the way you want.

Are you pushing yourself to the limit day after day while staying creative? Producing large quantities of food that meet your own high standards? Doing a dozen things at once while remaining focused? Business as usual for chefs. But maybe we can improve on that. Say, with a single cooking system that does as much work as a kitchen full of equipment. One that can roast, grill, bake, deep-fry, braise, and steam. A hard-working, easy-to-use system that can meet the hectic demands of a professional kitchen. A system that makes your ideas reality. Reliably. On your terms. And turns out high-quality results.

The result
The iCombi Classic. A solution for skilled chefs looking for reliable technology to help them with day-to-day challenges.

The iCombi Classic.

More than the sum of its parts.

The iCombi Classic is genuinely multitalented, and will quickly become an indispensable part of your kitchen. Robust, powerful and efficient, it replaces numerous conventional appliances while taking up less than 11 ft² of space. Easy to operate. Packed with functions that ensure top-quality cooking. As an experienced chef, you'll get the results you're looking for every time.

The winning combination
A tool that boosts productivity as well as food quality.

rational-online.com/us/iCombiClassic

Expanded networking
An optional LAN or WiFi interface allows the system to be integrated into ConnectedCooking, RATIONAL's networking solution. Used for hygiene documentation, central creation of individual programs, and much more.

Fans
Optimized cooking cabinet geometry and up to three fans help distribute heat perfectly, which directs maximum energy into the food. Great productivity, uniform results.
Page 06

Cleaning and descaling
Automatic cleaning (including overnight), phosphate-free cleaning tabs, reduced cleaning chemical consumption - it doesn't get any cleaner than this. The Care system also prevents limescale.
Page 10

LED cooking cabinet lighting
Seeing is believing: high-intensity, neutral-colored LED lighting makes it easy to keep an eye on food.

Easy to use
Rotary dial with push function, color display, clear interface symbols - intuitive controls to minimize user error.
Page 08

Easy programming
Program up to 100 custom cooking sequences with up to 12 steps in each. Results: infinitely reproducible.
Page 08

ClimaPlus
High-performance dehumidification and humidity settings adjustable in 10% increments help you create a precise cooking cabinet climate. Great results, fast.

Productivity that fits your kitchen routine.

Unmatched cooking performance

ClimaPlus

The iCombi Classic's measurement and control center provides a constant, individually tailored cooking cabinet climate, ensuring top performance at all times. The powerful fresh steam generator provides optimum steam saturation, while ClimaPlus regulation, additional fans, and ideal cooking cabinet geometry allow high-performance dehumidification. Energy is transferred into food precisely, at exactly the right moment - and the iCombi Classic has plenty of reserve power for when it really matters. The result? Tray after tray of perfectly uniform results, even on large loads, while consuming up to 10% less energy and water. All with one goal in mind: helping cooks take their food to the next level through crisper crusts, crunchier breading, and more perfect grill marks.

up to 105 quart/sec.
dehumidification

575°F
Hot air

max.
steam saturation

That adds up to
more power, more productivity, and more resource efficiency.

rational-online.com/us/ClimaPlus

Easy to use

It really is this easy: An intuitive control panel concept, easy-to-read symbols, and a selection knob with a push function make operating the iCombi Classic a breeze. It'll become second nature before you know it.

rational-online.com/us/iCombiClassic

Individually programmable
Satisfied with your results? Great! Save them to a cooking program with up to 12 steps. You can store up to 100 different cooking processes.

- A whole new dimension of quality, reliability, and standardization.

85–265 °F

Steam mode
The steam generator generates humidity through fresh, hygienic steam, adjustable in increments of 10%. Together with constant cooking cabinet temperatures, it ensures optimum steam saturation and uniform cooking processes.

- For mouthwatering color and texture while preserving valuable nutrients.

85–575 °F

Hot Air mode
Hot air, circulating at precisely adjusted rates, flows around the food on all sides. The unit has enough reserve power to bake or pan-fry a full load of convenience foods, such as calamari, croquettes, cookies, or croissants.

- Top performance for top-quality results.

85–575 °F

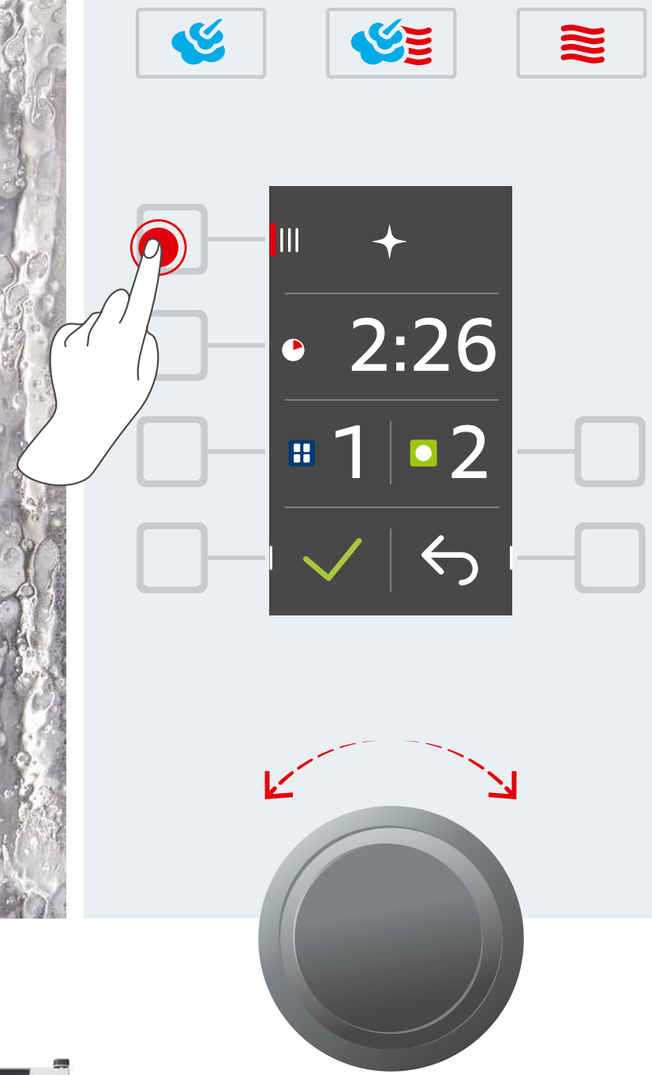
Combi Steam mode
The advantages of hot steam combined with the advantages of hot air: short cooking times and reduced cooking losses, plus intense flavor and beautiful color. For exceptional results.

- No cooking losses, no drying out, just pure quality.

Always ready for its closeup.

Effective cleaning

No matter how hard the iCombi Classic works, the automatic cleaning function can rise to any challenge. Light, medium, or heavy-duty cleaning with phosphate-free tabs, during the day or overnight. Or just give it a quick clean between uses, even without tabs. The Care System makes pricey water softeners and regular steam generator descaling unnecessary. And to make things even easier, all cleaning options are quickly accessible via the display.



Our number-one priority
Making sure that you can always work quickly and easily with a perfectly hygienic cooking system.

rational-online.com/us/cleaning

Cost-effective.

Any way you slice it, this investment pays off.

Better performance, lower costs. Because you no longer need several conventional appliances, which saves you thousands in equipment investments. Because you decrease your product, oil, and energy consumption, so you never need to purchase some items in the first place. Because environmentally certified production, energy-efficient distribution, and phosphate-free cleaning agents represent sustainability, so you can go about your day with a clear conscience.

See for yourself.
This example is based on a restaurant serving 200 meals per day, using two iCombi Classic 10-half size units. The comparator unit does not have ClimaPlus.

Worth it
It all adds up to an appliance that pays for itself in no time, while making work fun.

rational-online.com/us/invest

Your profit	Calculation basis per month	Your additional earnings per month	Calculate for yourself
Meat/fish/poultry			
Significantly reduced cooking losses cut raw product use by up to 25%*.	Cost of goods $ 8,525 Ingredients used with iCombi Classic $ 6,394	**= $ 2,131**	
Power			
Thanks to short preheating times and modern regulation technology, you use up to 70%* less electricity.	Consumption 5,000 kWh × $ 0.13 per kWh Consumption with iCombi Classic 1,500 kWh × $ 0.13 per kWh	**= $ 455**	
Oil			
Fats and oils become practically superfluous. You save up to 95% on purchasing and disposal costs.*	Cost of goods $ 500 Ingredients used with iCombi Classic $ 25	**= $ 475**	
Working time			
Savings through pre-production, ease of use, and automatic cleaning.	53 fewer hours × $ 18**	**= $ 954**	
Water softening/Descaling			
Automatic cleaning and descaling eliminate these expenses entirely.	Conventional costs $ 100 Expenses with iCombi Classic $ 0	**= $ 100**	
Your additional earnings per month		**= $ 4,115**	
Your additional earnings per year		**= $ 49,380**	

* versus conventional cooking technology.
** Mixed calculation based on hourly rates for chefs/cleaning staff.

Sustainability.

Good for the environment, better for your bottom line.

RATIONAL
Global Social Responsibility

Sustainability conserves resources and saves money. Here at RATIONAL, energy-efficient production and logistics, recycling of old appliances, and raising the energy conservation bar are all par for the course. And with the iCombi Classic, you'll be working more sustainably – and more economically – without even trying. Compared to conventional kitchen equipment, you'll save energy, reduce raw product usage, and decrease overproduction, all while preparing healthier food.

For a healthier planet
Cook more nutritious meals while reducing your environmental impact.

rational-online.com/us/green

Tested product quality.

Ready to take the heat in any kitchen. For years to come.

Day-to-day kitchen life is not for the faint of heart. That's why RATIONAL combi-steamers are high-quality pieces of equipment designed with durability in mind. We manufacture them in Germany, using the "one person – one unit" principle. In other words, each person working in production is fully responsible for the quality of the systems he or she assembles. You can find their names on the identification plates. We hold our suppliers to the same high standards of quality. We strive to continuously improve, while ensuring that our products remain reliable for many years to come.

You can count on us
Solid, long-lasting, perfect for everyday use – the things you'd expect from a reliable partner.

rational-online.com/us/company

Made in Germany

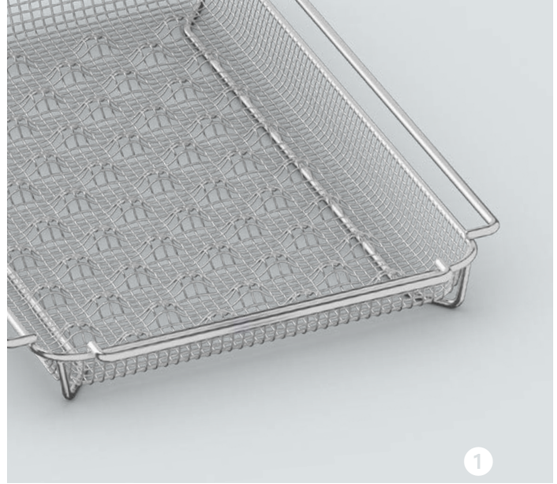
Technical details.

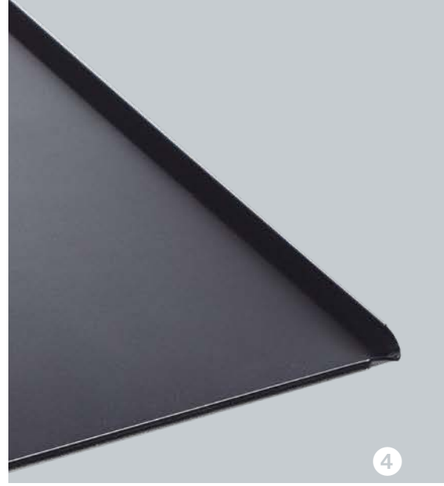
Offers everything. Down to the smallest detail.

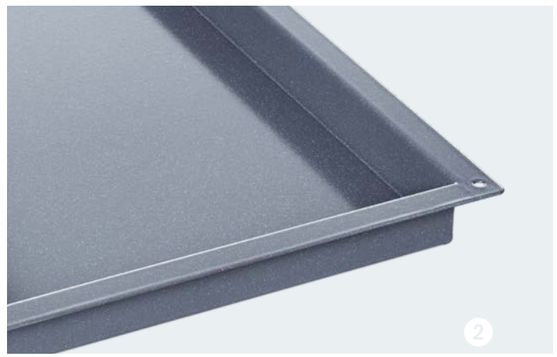
It takes a lot of equipment to do this many things at once. That's why the iCombi Classic comes with:

❶ LED cooking cabinet lighting ❷ Appliance monitoring and HACCP data downloads via ConnectedCooking (requires optional LAN or WiFi interface) ❸ New seal technology on floor units ❹ Integrated hand shower ❺ Fresh steam generator ❻ Double-pane glass door with heat-reflective coating

Plus: LAN/WiFi (optional), integrated door drip pan, centrifugal grease trap







Accessories.

Ingredients for success.

You already know how to cook; the iCombi Classic is a tool to help you get the results you want. The right accessories can make all the difference - from the grilling tray with exceptional heat conductivity, to the high-performance exhaust hood, to the practical stands. No matter what purpose the accessories serve, they all have a few things in common: they're durable, and made for everyday high performance. and made for everyday high performance.

❶ CombiFry ❷ Granite-enameled container ❸ Roasting and baking pan ❹ Roasting and baking trays ❺ Grill and pizza tray ❻ Multibaker

RATIONAL accessories
When it comes to impressive results, well-designed accessories make all the difference.

rational-online.com/us/accessories

iCombi Classic model overview.

When work calls, there's no stopping them.

The iCombi Classic is available in a range of sizes, because we want its performance to fit your needs, not the other way around. Twenty meals or two thousand? Display cooking? Kitchen size? Electric? Gas? 6-half size? 20-full size? Which model belongs in your kitchen?

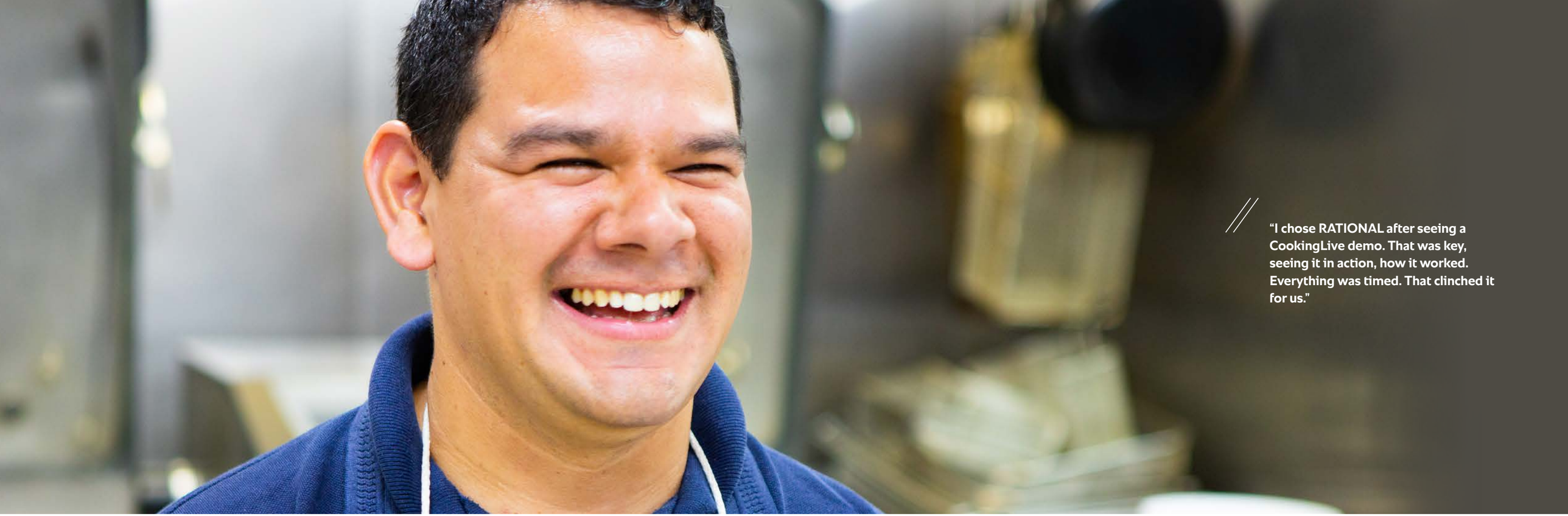
Complete information on options, features, and accessories at rational-online.com

iCombi Classic		6-half size	10-half size	6-full size	10-full size	20-half size	20-full size
Electric and gas							
Capacity		6 × half sheet pans 13" × 18" 6 × half steam pans 12 3/4" × 20 7/8" 6 × 1/1 GN / 12 × 1/2 GN	10 × half sheet pans 13" × 18" 10 × half steam pans 12 3/4" × 20 7/8" 10 × 1/1 GN / 20 × 1/2 GN	6 × full sheet pan 18" × 26" 12 × full steam pans 12 3/4" × 20 7/8" 6 × 2/1 GN / 12 × 1/1 GN	10 × full sheet pans 18" × 26" 20 × full steam pans 12 3/4" × 20 7/8" 10 × 2/1 GN / 20 × 1/1 GN	20 × half sheet pans 13" × 18" 20 × half steam pans 12 3/4" × 20 7/8" 20 × 1/1 GN / 40 × 1/2 GN	20 × full sheet pans 18" × 26" 40 × full steam pans 12 3/4" × 20 7/8" 20 × 2/1 GN / 40 × 1/1 GN
Number of meals per day		30–100	80–150	60–160	150–300	150–300	300–500
Hinging racks accept (GN)		1/1, 1/2, 2/3, 1/3 GN	1/1, 1/2, 2/3, 1/3 GN	2/1, 1/1, 2/4 GN	2/1, 1/1, 2/4 GN	1/1, 1/2, 2/3, 1/3 GN	2/1, 1/1, 2/4 GN
Width		33 1/2" (850 mm)	33 1/2" (850 mm)	42 1/4" (1072 mm)	42 1/4" (1072 mm)	34 1/2" (877 mm)	42 5/8" (1082 mm)
Depth (including door handle)		33 1/8" (842 mm)	33 1/8" (842 mm)	41" (1042 mm)	41" (1042 mm)	35 7/8" (913 mm)	44" (1117 mm)
Height		29 5/8" (754 mm)	39 7/8" (1014 mm)	29 5/8" (754 mm)	39 7/8" (1014 mm)	71 1/8" (1807 mm)	71 1/8" (1807 mm)
Water inlet		GHT 3/4"	GHT 3/4"	GHT 3/4"	GHT 3/4"	GHT 3/4"	GHT 3/4"
Water drain		2" OD	2" OD	2" OD	2" OD	2" OD	2" OD
Water pressure		14.5 - 87.0 psi	14.5 - 87.0 psi	14.5 - 87.0 psi	14.5 - 87.0 psi	14.5 - 87.0 psi	14.5 - 87.0 psi
Electric							
Weight		205 lb (93 kg)	266 lb (121 kg)	288 lb (131 kg)	352 lb (160 kg)	509 lb (231 kg)	670 lb (304 kg)
Connected load		10.8 kW /10.8 kW	18.9 kW /18.9 kW	22.4 kW /22.4 kW	37.4 kW/37.4 kW	37.2 kW/37.2 kW	67.9 kW/67.9 kW
Breaker		3 × 35 A/3 ×35 A	3 × 60 A/3 × 60 A	3 × 70 A/3 × 70 A	3 × 125 A/3 × 125 A	3 × 125 A/3 × 125 A	3 × 200 A/3 × 200 A
Voltage		3 AC 208 V/ 3 AC 240 V	3 AC 208 V/ 3 AC 240 V	3 AC 208 V/ 3 AC 240 V	3 AC 208 V/ 3 AC 240 V	3 AC 208 V/ 3 AC 240 V	3 AC 208 V/ 3 AC 240 V
Power – Hot air		10.25 kW/10.25 kW	18 kW/18 kW	21.6 kW/21.6 kW	36 kW/36 kW	36 kW/36 kW	66 kW/66 kW
Power – Steam		9 kW/9 kW	18 kW/18 kW	18 kW/18 kW	36 kW/36 kW	36 kW/36 kW	54 kW/54 kW
Gas							
Weight		222 lb (101 kg)	306 lb (139 kg)	282 lb (128 kg)	405 lb (184 kg)	608 lb (276 kg)	817 lb (371 kg)
Electrical rating		0.6 kW/0.6 kW	0.9 kW/0.9 kW	0.9 kW	1.5 kW	1.3 kW/1.3 kW	2.2 kW
Breaker		2 × 16 A/1 × 16 A	2 × 16 A /1 × 16 A	2 × 16 A	2 × 16 A	2 × 16 A /1 × 16 A	2 × 16 A
Voltage		2 AC 208 V/ 1 NAC 120 V	2 AC 208 V/ 1 NAC 120 V	2 AC 208 V	2 AC 208 V	2 AC 208 V/ 1 NAC 120 V	2 AC 208 V
Gas connection		3/4" NPT	3/4" NPT	3/4" NPT	3/4" NPT	3/4" NPT	1" NPT
Natural gas/Liquid gas*							
Max. Connected load		49,500 BTU/ 48,500 BTU	83,500 BTU/ 82,000 BTU	106,500 BTU/ 104,000 BTU	152,000 BTU/ 148,500 BTU	159,500 BTU/ 156,000 BTU	303,500 BTU/ 296,500 BTU
Power – Hot air		49,500 BTU/ 48,500 BTU	83,500 BTU/ 82,000 BTU	106,500 BTU/ 104,000 BTU	152,000 BTU/ 148,500 BTU	159,500 BTU/ 156,000 BTU	303,500 BTU/ 296,500 BTU
Power – Steam		45,500 BTU/ 44,500 BTU	76,000 BTU/ 74,500 BTU	80,000 BTU/ 78,000 BTU	152,000 BTU/ 148,500 BTU	144,500 BTU/ 141,000 BTU	193,500 BTU/ 189,000 BTU

* In order to ensure proper operation, make sure to establish the correct line pressure: Natural gas: 6.5"–10" w.c., Liquid gas: 10"–13" w.c.
XS and 20-full size electric: ENERGY STAR excludes these types of models from certification.

Attention CA Residents: Prop 65 Warning

⚠ WARNING
Cancer and Reproductive Harm
www.P65Warnings.ca.gov



"I chose RATIONAL after seeing a CookingLive demo. That was key, seeing it in action, how it worked. Everything was timed. That clinched it for us."

ServicePlus.

The beginning of a beautiful friendship.

Great service is what brings the RATIONAL cooking system and your kitchen together. Initial consultation, trial cooking, installation, personalized introductory training, software updates, the ChefLine hotline for individual questions... RATIONAL is with you from start to finish. Or expand your knowledge through Academy RATIONAL. You also can turn to one of RATIONAL's dealers, who know our cooking systems inside and out - they'll be glad to help you find the right solution for your kitchen. And if an emergency ever arises, RATIONAL's worldwide service network will be there in no time.

ServicePlus
All with one goal in mind: helping you get the most out of your investment and enjoyment for years to come... and making sure you never run out of ideas.

rational-online.com/us/ServicePlus

iCombi live.

Don't just take our word for it – find out for yourself.

Enough theory - time for practice! Nothing's more convincing than seeing it for yourself. Experience RATIONAL cooking systems up close, see their features in action, and learn how to work with them. Live and at no obligation - right in your area. Call us or send us an email if you have any questions, or if you'd like to discuss RATIONAL cooking systems and how they can meet your individual needs. You can also visit rational-online.com for more information, technical specifications, videos, and customer testimonials.

Register now
rational-online.com/us/live

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20.282 · V-01 · MDS/Leno · 06/20 · en_US
We reserve the right to make technical changes in the interest of progress.