

RATIONAL



Marine.
Aquatic delights.





Many challenges -
one solution.

Two thousand guests, 900 crew members - not an uncommon sight on cruise ships. Up to 1,000 people working on an offshore oil rig. A small, sophisticated group on a yacht. A handful of researchers on an expedition vessel. Different people, different nationalities, different tastes. But they all want to be able to eat 24 hours a day. Hot, cold, meat, fish, savory, sweet. No matter the weather. Which means the kitchen equipment has to be flexible and durable enough to keep up. And produce food intelligently. With a system that learns, plans ahead, remembers everything, and doesn't get seasick. One that does a lot, but takes up very little space. Like the iCombi Pro and the iVario Pro.

➲ **The goal**

Become even more productive,
even more flexible. Without
sacrificing quality.



Planning concept.

Your wish is our command.

Cookie-cutter concepts rarely work. Which is why we emphasize individual consultation. Tailored to the questions that matter to you. Focused on your needs. Whether you're managing a yacht, a fleet, or an offshore rig. Whether you want help in one area or several. Because day-to-day drudgery isn't what determines your success - it's determined by your guests' satisfaction. Achieved by setting high standards of quality. And consistently maintaining them.



Gastronomic concepts
RATIONAL will develop a food concept oriented to your overall gastronomic concept and the needs of your guests. Together with you.



Kitchen concept
Production volume? Preparation methods? Staff? One kitchen or several? These are just a few of the factors RATIONAL considers when developing a kitchen concept to fit your circumstances. For one ship or a hundred.



Training concept
Trained staff are the key to success. Standardization, equipment operation, optimized production processes - RATIONAL's individually tailored training concepts get the whole crew into ship-shape.



Service concept
RATIONAL works with certified service partners all over the world, and offers excellent maintenance contracts specially tailored to maritime needs. We'll work with you to create a service concept that covers your needs.



Future concept
Top today, a flop tomorrow. To make sure that doesn't happen, RATIONAL can regularly evaluate your dining options and production processes, and propose changes if necessary.

 **Advantages you'll enjoy**
Experienced partners, individual consultation, solid implementation.

The new gold standard.

Less space. More performance.

That's a lot to promise. And it sounds paradoxical at first, but it makes sense when you're using two intelligent cooking systems. Two cooking systems capable of covering more than 90% of all conventional cooking applications. Systems that are intelligent. That are easy to use. That were designed with large quantities in mind. That are ready for the high seas – because the cooking cabinet door can be latched, the hinging rack is secured, the stainless steel feet are attached to the floor, and the tabletop unit has extra impact protection.

Intuitive control concept
The new control panel design uses pictograms, logical work steps, and clear, interactive instructions to guide users through the production process, which means anyone can get it right the first time.

Efficient food production
The iProductionManager plans your production processes and shows you which dishes would be best prepared together. Streamlines workflow, saves time and energy.

ENERGY STAR® Partner
Exceptional – there's no other word for this level of energy efficiency. One of the world's most stringent certification programs happens to agree.

Thoughtful design
Additional fans, optimized cooking cabinet geometry, and more efficient dehumidification mean you can cook up to 50%* larger loads. And get even better-quality results. While working even more productively. With even easier controls.

Ultra-fast cleaning
From dirty to clean in just 12 minutes. Even the standard cleaning program saves 50%* on both cleaning tablets and time. Shorter downtime, more production time – that's clean living.

*compared to conventional cooking technology



Speed

The optional pressure-cooking function reduces cooking times by up to 35%*. Automatic pressure buildup and release features make the iVario Pro quick and convenient.

Effective energy management

The iVarioBoost heating system combines power, speed, and precision. Energy to spare and precise heat distribution across the entire surface, so every cooking process runs perfectly. Up to four times faster, using up to 40% less electricity than conventional equipment.

Intelligent functions

Excellent results with no monitoring, simple controls, faster production, efficient flexibility – that's modern kitchen work with intelligent cooking systems.

Ideal work conditions

The iVario Pro makes ships' kitchens safe, ergonomic, efficient, and energy-saving. Better working conditions. Better work days.

How you benefit
More productivity, more flexibility, more security.

So your kitchen will be equipped for anything.

The iCombi Pro.

When it comes down to it, the iCombi Pro only has one job: reliably delivering the same great results every single time. That's why it's equipped with so much intelligence - and why it offers such impressive productivity, quality, and simplicity. It detects whether you're making 20 or 200 burger patties, and adjusts its own parameters automatically. It helps you optimize your production schedule for speed or energy consumption - to keep your buffet filled perfectly, for example.

➲ The goal

Doing everything possible to help you save time, energy, and raw product.

rational-online.com/us/iCombiPro



iCookingSuite

It makes the iCombi Pro intelligent - so you'll get the results you want reliably and automatically. Sensors detect the size, quantity, condition, and browning level of your food, and automatically adjust parameters like temperature, cooking cabinet climate, fan speed, and time. Easy to use. To save time, raw materials, and energy.

iProductionManager

The organizational genius. It knows which products can be prepared together and the best order in which to cook them, and makes sure that everything meets the standards you've specified. Optimized for energy use? For speed? You decide. Set it and forget it - it's all under control. For greater efficiency and standardization.

iDensityControl

iDensityControl - the intelligent climate management system coordinates the sensors, the heating system, the fresh steam generator, and the active dehumidification system. So that the cooking cabinet will always be exactly right. For more productivity. 100% quality.

iCareSystem

The cleaning and care system detects how much cleaning your unit requires, and suggests a level of cleaning along with a quantity of chemicals. It even offers ultra-fast interim cleaning in just 12 minutes. And every cleaning program uses minimal energy and phosphate-free chemicals. The result? Your appliance is hygienically clean and ready to use again in no time.

**It's about performance. In every respect.
The iVario Pro.**



Intelligent technology boils, pan-fries, and deep-fries in a single unit. Quick, yet precise. Each dish is individual, yet economical. High quality with low staffing requirements. Because in commercial kitchens, working cost-effectively means reconciling opposites. Like the new iVario Pro, which brings precision, productivity, speed, flexibility to the table - all at once.

➲ **For your kitchen**

To help you create "wow" moments quickly and precisely.

rational-online.com/us/iVarioPro

iCookingSuite

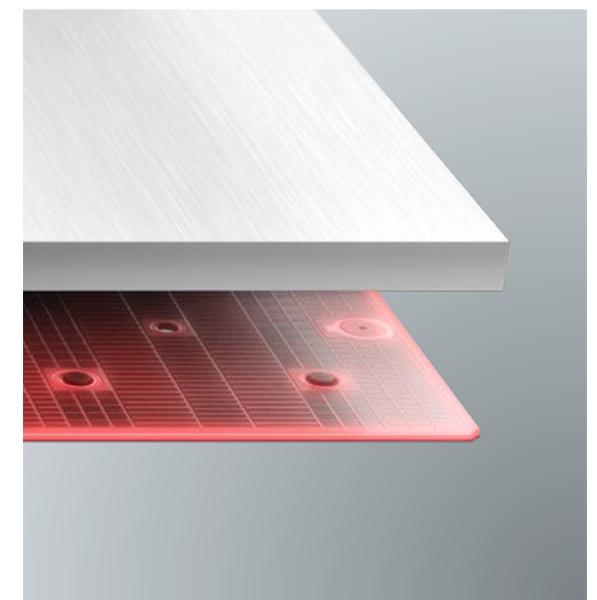
Intelligent adjustments at the push of a button. With the iCookingSuite, the iVario's cooking intelligence. It adjusts the cooking path to fit your food, giving you perfect results every time. It learns from you, adapting to your habits, and only calls you when there's something you need to do - turn the hamburger, for example. Nothing burns, nothing boils over. And if you want to give a dish your own personal touch, you can adjust the cooking path at any time.

iZoneControl

The iZoneControl option gives you a lot of variety in a small space. You can divide each pan base into up to four zones of the size, shape, and position of your choice. Use one pan to cook different dishes at once, using a different temperature for each. Or prepare multiple batches of the same dish, so they'll be ready at different times. Using a timer or a core temperature probe - with no monitoring, no additional kitchen equipment, and no wasted energy.

iVarioBoost

The combination of ceramic heating elements and a high-performance, quick-reacting, scratch-resistant pan base ensures efficiency, exceptional speed, and even heat distribution. The integrated iVarioBoost energy management system consumes up to 40% less energy than ordinary cooking appliances, while still maintaining plenty of reserve energy. That way, you can sear larger quantities of food quickly, without worrying about whether adding cold ingredients will cause the temperature to dip.

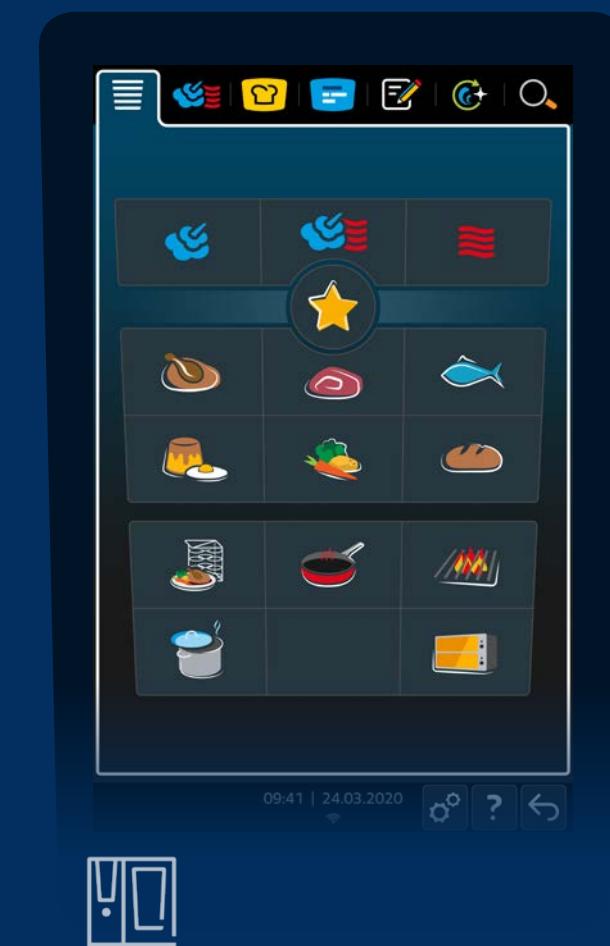




Variety is hard work.

Share the load.

Morning, noon, evening. Buffets, bar food, midnight snacks, staff meals. Maybe some refreshments in between? Cake? Pizza? Kitchen work never stops, and nothing less than perfection will suffice. Which is what makes organized, effective mise en place so important. With cooking systems that take routine jobs off your hands, producing the same quality results over and over again, working intelligently thanks to iCookingSuite. Like the iVario Pro - for pasta, stews, and puddings, just to name a few. With extraordinary precision: no burning, no boiling over. Or the iCombi Pro for casseroles, roasts, and vegetables.



Control concept

The iCombi Pro and the iVario Pro have the same intuitive control concept, so you'll have both units down to a science in no time.

➤ The result

Great productivity, great results.
No matter who's using the units.



1 01:06
2
3
4
5 03:57
6 02:24

◀ 8:45 ▶ 8:48

Danish Sticky bun
Croissant Apple turnover

A good start to the day.

For your guests and your staff.

Hot? Cold? Hearty? Diet-friendly? Whatever your guests' preference, a great breakfast makes a big impression. Now all you have to do is stock the buffet with exactly the right amount of fresh, crisp food that's the perfect consistency, ideally for several hours. Sound complicated? It's never been easier. You can do pancakes, French toast, and bacon at the same time in the iCombi Pro. Or hash browns and grilled tomatoes. Or an assortment of baked goods. iProductionManager will tell you which foods can be cooked together, manage your production processes, and only alert you when something needs to be loaded or unloaded.

⌚ **With one goal in mind**

A wide variety of delicious results, with minimal effort. In other words: maximum productivity.

Shopping carts.

The iCombi Pro helps you turn out the same great results over and over. No stress, no additional staff. It uses preset "shopping carts", which contain the dishes in your food concept that can be cooked at the same time. When you're ready to produce, pick the shopping cart you need (Breakfast, for example), tap the display, assign dishes to different levels, load the iCombi Pro and you're all set.



Diverse. Delicious. Perfect.

So you can grant any wish in
À-la-carte service.

À-la-carte operations face a long list of challenges: food has to be good, it has to be varied, it has to be ready right on schedule. Which means your processes have to be well-organized, and you need to be flexible. By separating production and service completely, for example. While still guaranteeing great-quality results. Using the iVario Pro's sous-vide function. Or Finishing in the iCombi Pro: plate food cold, store it chilled, and then bring it up to temperature when an order comes in. While at the same time using the iVario Pro to cook steaks to order.



➔ **How you benefit**

High standard of quality, enormous flexibility, no overproduction. So things run right.

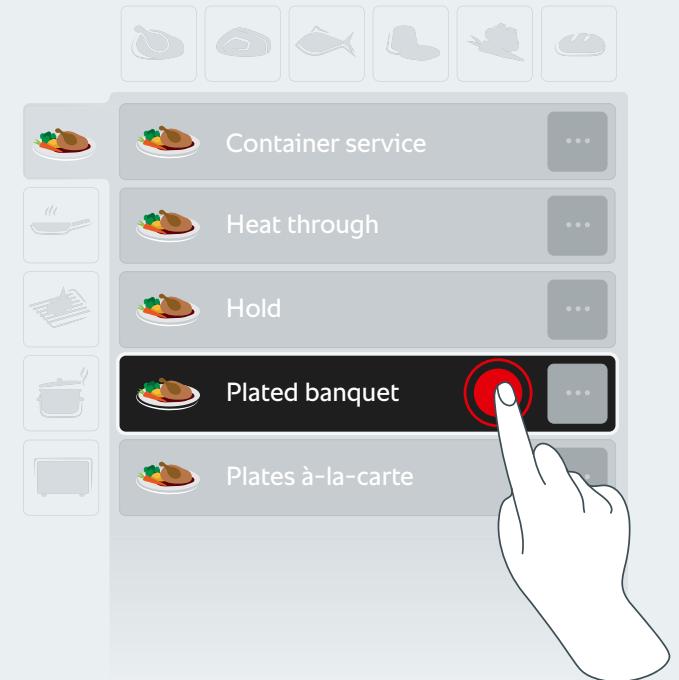


Demonstrate your banquet expertise. Plate after plate.

Four hundred guests, three different multi-course meals, all served at the same time. Thanks to Finishing. Prepare your food in advance and with less stress using the cook-and-chill process, and be ready in time for any event. Plate the food cold and store it chilled. And then go about your regular working day. Shortly before the food needs to be served, use Finishing in the iCombi Pro to bring each plate up to the perfect temperature. What if you're serving a thousand meals, or five thousand? Doesn't matter - you'll always get the same great quality results, exactly to the standards you've defined. Because the iCombi Pro automatically regulates everything, only notifying you when it's time to load or unload your food.



Hilton, Birmingham



Load the iCombi Pro, select a program, and your plates will be ready to serve in 12 minutes or less.

➔ **Guaranteed banquet success**
No stress. No extra staff.
Unmatched results.



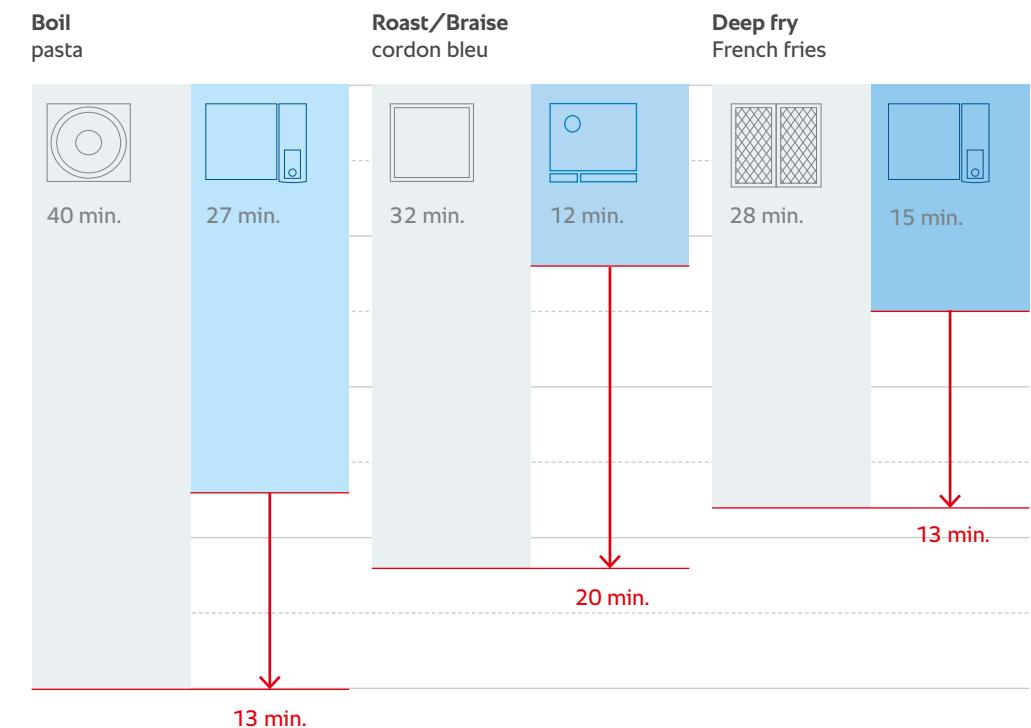
Sustainability.

Good for the environment, better for your bottom line.

Let us help you get an idea of the savings you could enjoy by installing one or more iCombi Pro and iVario Pro units. For one, you'll save a whole lot of space thanks to all that equipment you won't need anymore - you'll accomplish more in a kitchen that could be 60% smaller. For another, you'll save on investment costs: the two cooking systems can cover up to 90% of all commonly used cooking applications, which makes even more equipment unnecessary. And then there's the environmental savings. The cooking systems use less energy, which means more sustainable production. And you'll also reduce your overproduction, use less fat and oil, cut your working time, and save space. Which adds up to major pluses for the environment as well as your bottom line.

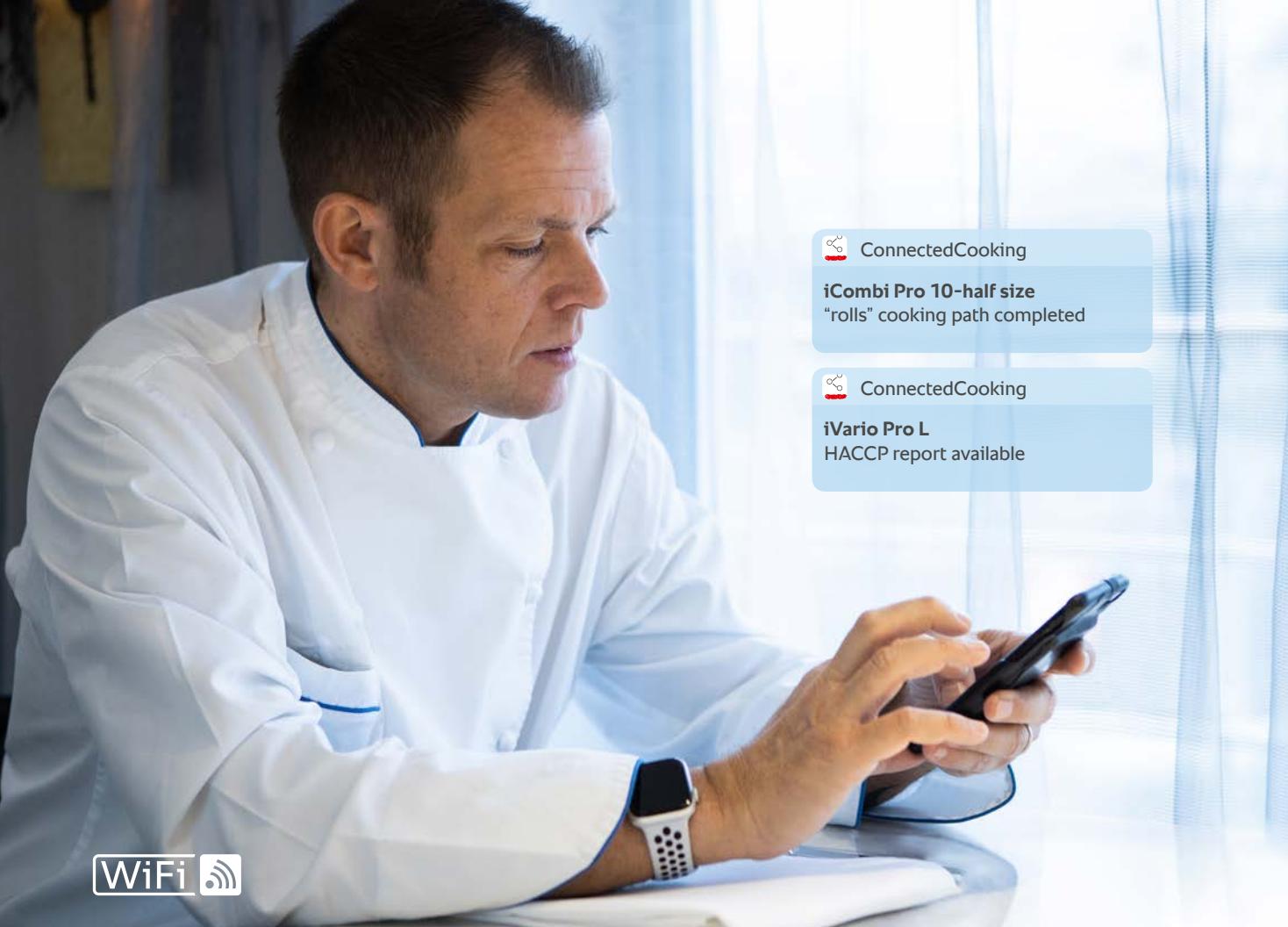


➊ **The bottom line**
It significantly reduces costs. And conserves energy and water, too.



Space savings
The iCombi Pro and the iVario Pro replace countless conventional kitchen appliances, such as tilting skillets, kettles, and deep-fryers, so you can plan around a smaller kitchen and create more room for guests.

Time savings
Quick preheating on the iVario Pro, no need for monitoring on the iCombi Pro - together, they save an enormous amount of time when preparing 80 meals.



ConnectedCooking. Keep an eye on everything.

ConnectedCooking

High-performance networking by RATIONAL. You'll always have everything under control.

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

Networking is on the rise – everything's digital, everything's coordinated. Just like ConnectedCooking by RATIONAL. Recipe transmission, unit inspections, hygiene data, software updates, service remote access – our secure networking solution lets you do everything from your desk. On all of your networked units. You can also access and save HACCP data from all units. Or send new recipes remotely with just a click of your mouse. All you need is a PC, a smartphone, or a tablet. Networking has never been easier.

Tested marine quality. They can handle a lot. For years to come.

Life in the galley isn't easy. Which is why RATIONAL cooking systems are durable and well-prepared for the challenges of the high seas. The stainless steel feet on the iCombi Pro and the iVario Pro can be secured to prevent them from tipping or slipping – or even welded to the galley floor. A door latch, door impact protection grid, and modified hinging racks provide additional safety on the iCombi Pro. And each individual cooking system is manufactured with the utmost care, which is why our marine models are DNV GL-approved and meet USPHS guidelines.

Ship-shape

Because even on rough seas, safety in the galley and uninterrupted production are your top priorities.



Model overview.

Who's on board?

Twenty meals or 2,000? Centralized kitchen? Satellite kitchens? Display cooking? Special dietary needs? iCombi Pro? iVario Pro? Or both? What's the best solution for your needs?

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



iCombi Pro	XS	6-half size	10-half size	6-full size	10-full size	20-half size	20-full size
	Electric	Electric and gas	Electric and gas	Electric and gas	Electric and gas	Electric and gas	Electric and gas
Capacity	4 × half sheet pans 13" × 18" 3 × half steam pans 12 3/4" × 14" 3 × 2/3 GN	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	20–80	30–100	80–150	60–160	150–300	150–300	300–500
Lengthwise loading (GN)	1/2, 2/3, 1/3 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	25 3/4"	33 1/2"	33 1/2"	42 1/4"	42 1/4"	34 1/2"	42 5/8"
Depth (including door handle)	24 1/2"	33 1/8"	33 1/8"	41"	41"	35 7/8"	44"
Height	22 3/8"	29 5/8"	39 7/8"	29 5/8"	39 7/8"	71 1/8"	71 1/8"

XS and 20-full size electric: ENERGY STAR excludes these types of models from certification.



iVario	2-XS	Pro 2-S	Pro L	Pro XL
Number of meals	30 and up	50 - 100	100 - 300	100 - 500
Usable capacity	2 × 4.5 gal	2 × 6.5 gal	26 gal	40 gal
Cooking surface area	2 × 2/3 GN (2 × 195 5/8 in ²)	2 × 1/1 GN (2 × 292 1/4 in ²)	2/1 GN (611 3/8 in ²)	3/1 GN (906 1/2 in ²)
Width	43 1/4"	43 1/4"	40 1/2"	53 3/4"
Depth	29 3/4"	36 7/8"	35 1/4"	35 1/4"
Height (incl. stand/base)	19 1/8" (42 1/2")	19 1/8" (42 1/2")	23 7/8" (42 1/2")	23 7/8" (42 1/2")
Weight	258 lbs	295 lbs	432 lbs	520 lbs
Pressure cooking*	—	○	○	○
iZoneControl	○	●	●	●
Low-temperature cooking (overnight, sous-vide, confit)	○	●	●	●
Wireless LAN	○	●	●	●

Attention CA Residents: Prop 65 Warning



● standard ○ optional *available 2021 in USA



Training with RATIONAL.
To help your new kitchen succeed.

The controls on the iCombi Pro and the iVario Pro are self-explanatory, so new personnel can master them in no time. RATIONAL chefs will train you and your employees based on your own food concept or one created for you by RATIONAL, so that you'll get perfect results effortlessly from the very beginning.

For your success

Individual training, train-the-trainer, motivated employees, satisfied customers.



RATIONAL marine service.
Your partner on the high seas.

Individual marine service makes your RATIONAL cooking system and your kitchen an unbeatable team: comprehensive service especially for maritime customers, automatic identification systems (AIS) providing real-time information for prompt on-board service, training to show your on-board technicians to identify, repair, and diagnose problems at sea, maintenance programs to ensure smooth operation, and the special RATIONAL marine service app with user's manuals, wiring diagrams, and key information for quick troubleshooting.

International marine service hotline

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