iVario® Cookbook.
Southeast Asian Flavours.

Index

Quick, simple, delicious.

Cooking with RATIONAL.

Dear Chef,

Congratulations on picking up this handy cookbook. You have now gained access to a wealth of resources on kitchen productivity with precision. RATIONAL, the chefs' company, absolutely understands the commercial kitchens. We aim to improve the lives of chefs by offering the most efficient thermal cooking equipment.

RATIONAL iVario Pro offers enormous productivity, flexibility and simplicity. Don't be deceived by its tilting pan look alike; it can do so much more: Boiling, frying, deep-frying and pressure cooking - the iVario Pro replaces virtually all conventional cooking appliances because it has the power: Its unique heating technology combines power with precision. The energy that drives the adrenaline rush in the kitchen, the sound of sizzling, hissing and popping that a passionate chef loves.

Our National Corporate Chef thoughtfully developed this Southeast Asia Flavour Cookbook. In this issue, our Chef demonstrates the efficiency of adopting iVario Pro for dishes that require a significant amount of supervision, stirring and laborious effort when cooked using the traditional methods. The comprehensive research and development work invested has achieved the optimum cooking pathway in the iVario Pro. Popular dishes like Beef Rendang, Kambing Sup, Hainanese Chicken, Pad Thai and Bubur Terigu are featured here. We hope you will enjoy it.

RATIONAL is always there for you. Our comprehensive ServicePlus package ensures that you receive the maximum possible benefits from your investment right from the start and continue through the entire product life cycle. For more information, visit rational-online.com. Please do not hesitate to call us at +65 6809-5850 or email us at info@rational-online.sg to find out more about RATIONAL CookingLive, Academy RATIONAL and ConnectedCooking.

Boiling, roasting, deep-frying, pressure cooking.

So you can cook the way you want to.

Boiling, frying, deep-frying and pressure cooking in a single unit. Up to 4 times faster. Up to 40 % less power consumption than conventional pots, tilting frying pans, pans, deep-fat fryers or sous-vide cookers. Find out how it works here.

➔ **Your benefits**
Produces food reliably, to the same level of quality, even for large quantities.

Boil
30 °C to boiling temperature

Frying
30 – 250 °C

Deep-frying
30 - 200 °C

Pressure cooking
300 mbar overpressure

Preparation methods
› Blanching and pressure cooking (< boiling temperature)
› Poaching (70 – 90 °C)
› Sous-vide (30 – 90 °C)

E.g. for fish, meat, eggs, vegetables, pasta, noodles, desserts, pastes, soups and sauces.

Preparation methods
› Frying
› Braising

E.g. for fish, meat, eggs, vegetables, fried rice and noodles, stews and desserts.

Preparation methods
› Deep-frying (140 - 200 °C)
› Blanching (< 140 °C)
› Confit (40 – 90 °C)

E.g. for fish, meat, poultry, vegetables, potatoes, fritters, snacks and baked goods.

Preparation methods
› Pressure cooking
› Braising
› Boil

E.g. for ragouts, stews, stocks, rendang, curry and dessert.

Kambing Sup

Ingredients

- › Kambing cubes 4 kg
- › Cooking oil 500 ml
- › White pepper 40 gr
- › Onion (sliced) 400 gr
- › Cinnamon sticks 20 gr
- › Cloves 10 gr
- › Cardamom pods 10 gr
- › Star anise 10 gr
- › Garlic paste 100 gr
- › Ginger paste 200 gr
- › Coriander powder 300 gr
- › Cumin powder 160 gr
- › Fennel seed powder 75 gr
- › Turmeric powder 80 gr
- › Boiled potato 800 gr
- › Water 7 l
- › Salt and sugar (add to taste)

Garnish

- › Green chilli, fried onion and celery leaf

Instructions

1. Select cooking process and settings as shown on the display. Preheat will take place.
2. Add in the oil, cloves, cardamom pods, star anise, cinnamon sticks into the pan and spread it evenly.
3. Saute the garlic, ginger paste and onion slices until soften.
4. Add in the cumin, turmeric, coriander and white pepper powder. Skip the searing process icon as shown on the screen.
5. Add in the lamb cubes once the loading icon shown on the screen. Stir for a few seconds.
6. Add in the water when the intelligent cooking process prompts you to deglaze. Water inlet will fill up 7 liters of water into the pan automatically. Stir gently.
7. Insert the probe into thicker part of the meat. Probe through a few pieces of meat for better measurement.
8. Close the unit lid, press the pressure icon and follow through the safety instructions shown.
9. After it's cooked, wait for a few seconds, and the unit will start to decompress. Once it is ready, select the unlock icon shown on the screen.
10. Open the lid, clean the probe and the rubber gasket.
11. Plug in the hand blender into the built-in plug at the front of the unit and blend the cooked potato by adding the stock.
12. Select continuous boiling for 5 minutes.
13. Pour in the blended liquid potato, stir well and add in the seasoning.
14. Ready to serve.
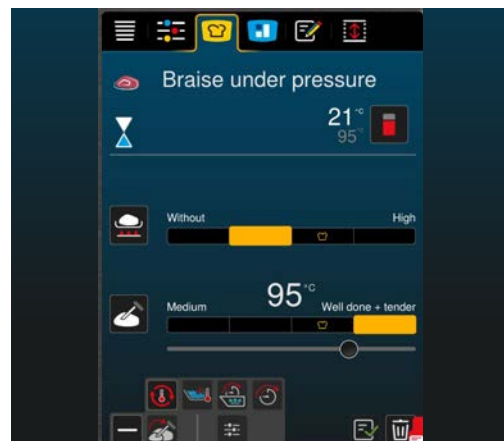
Braised Sesame oil Chicken

Ingredients

› Chicken wings 2 kg
› Sesame oil 160 ml
› Ginger stripes 160 gr
› Cooking oil 80 ml
› Dark soya sauce 80 ml
› Soya sauce 40 ml
› Chinese wine 80 ml
› Water 400 ml

Instructions

1. Select cooking process and settings as shown on the display.
2. Preheat will take place, add in sesame oil, ginger strips and stir fry until fragrant.
3. Add in the chicken wings and stir fry for a few minutes.
4. Add in the water, sauce and follow through the intelligent cooking process. Cover the unit lid.
5. Simmer for 5 minutes.
6. After the chicken is cooked, add Chinese wine to the dish, heat up for a few seconds so that the aroma of the wine is evaporated.

Stir Fry with Gravy/Curry

With   Without
Without   High
Short   30:00 m:s   Long
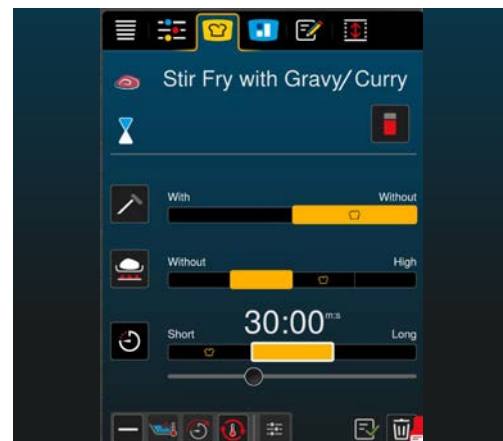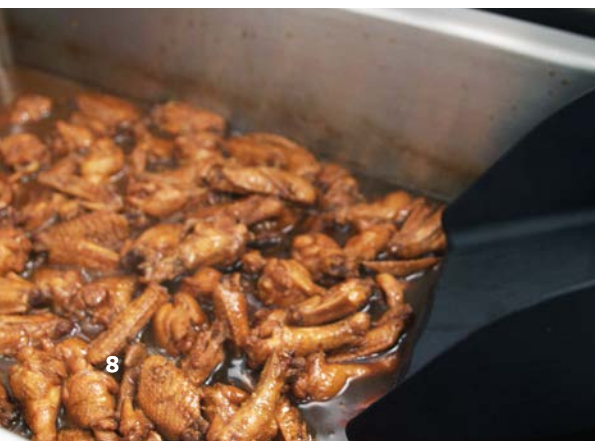
Kung Pao Chicken

Ingredients

› Chicken cubes 2 kg
› Corn flour 200 gr
› Salt and pepper 40 gr (optional – partially deep fry is possible)
› Cooking oil 200 ml
› Sliced ginger 60 gr
› Whole peeled garlic 80 gr
› Dry chilli 50 gr
› Cooking oil 120 ml
› Black vinegar 200 ml
› Chinese wine 100 ml
› Soya sauce 100 ml
› Water 100 ml
› Sugar 150 gr

Instructions

1. To make the Kung Pao Sauce, mix the vinegar, soya sauce, water, sugar, Chinese wine altogether. Let the sugar dissolve.
2. Marinate the chicken with salt, pepper and corn starch.
3. Select cooking process and settings as shown on the display.
4. Preheat will take place. Add in the oil, fry the ginger, garlic and dry chilli until fragrant. Follow through the intelligent cooking process.
5. Add in chicken and fry until light brown.
6. Pour the Kung Pao sauce gradually.
7. Fry for a few minutes and it is ready to serve.

Curry Paste

Ingredients

- › Onion paste 1.5 kg
- › Garlic paste 500 gr
- › Ginger paste 250 gr
- › Turmeric paste 200 gr
- › Chilli powder 125 gr
- › Cumin powder 200 gr
- › Coriander powder 200 gr
- › Curry meat powder 1 kg
- › Cooking oil 2 l
- › Curry leaf 25 gr
- › Star anise 20 gr
- › Cardamom pod 15 gr
- › Cinnamon stick 50 gr
- › Clove 10 gr

Instructions

1. Select cooking process and settings as shown on the display.
2. Preheat will take place. Add in the oil, cloves, cinnamon sticks, cardamom pods, star anise, curry leaves and fry them together for a few minutes. Reduce the temperature when necessary.
3. Add in all the paste ingredients, fry with high heat until fragrant, interrupt the process by reducing the heat when necessary.
4. Pour in all the powder ingredients and fry with low heat to release the oil from the mixed paste.
5. Add in the water when needed and fry with low heat. Depending on the blend of the paste.

Glaze side dishes

Light — Dark

25:00 m:s

Short — Continuous
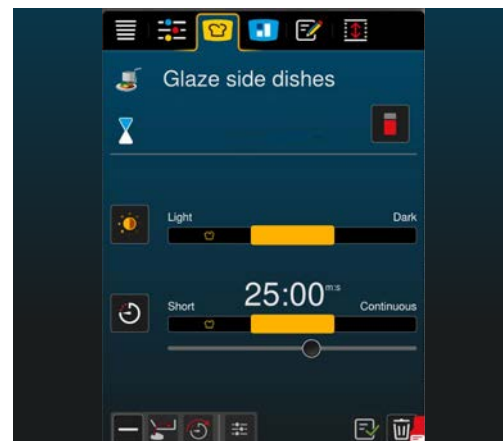
Satay Sauce

Ingredients

› Grated Peanut 4 kg
› Garlic paste 100 gr
› Sliced blue ginger 200 gr
› Lemongrass 60 gr
› Cooking oil 1.2 l
› White sugar 1 kg
› Salt 200 gr
› Chilli paste 400 gr
› Onion paste 800 gr
› Tamarind water 9 l

Instructions

1. Select cooking process and settings as shown on the display. Preheat will take place.
2. Add the oil, lemongrass and blue ginger until fragrant.
3. Add in all the paste ingredients and fry them until slight brown.
4. Add in the grated peanut and stir.
5. Pour in the 9 liters of tamarind water and stir it evenly.
6. Boil and simmer it for 30 minutes.
7. Add in the sugar and salt.
8. Ready to serve.
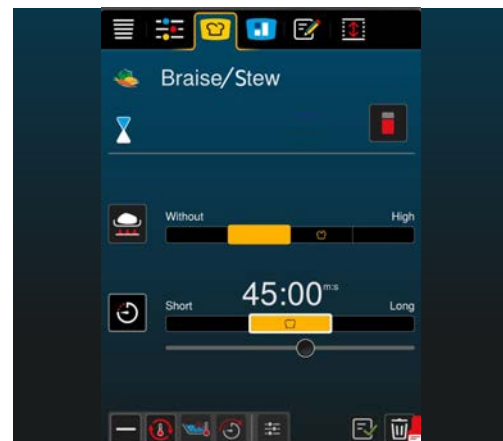
Seafood Fried Rice

Ingredients

› Cooked rice 2 kg
› Shrimps 700 gr
› Frozen mixed
  vegetables 400 gr
› Cooking oil 600 ml
› Chopped garlic 50 gr
› Egg (beaten) 10 nos
› Salt 30 gr
› Chicken powder 40 gr

Instructions

1. Prepare all ingredients and put aside.
2. Select cooking process and settings as shown on the display.
3. Preheat will take place. Add in the oil, garlic, beaten egg, seafood and stir fry until fragrant. Follow through the intelligent cooking process.
4. Add in the cooked rice, mixed vegetables and stir fry evenly.
5. Lastly, add in the salt, chicken powder and pepper powder to season.
6. Ready to serve.
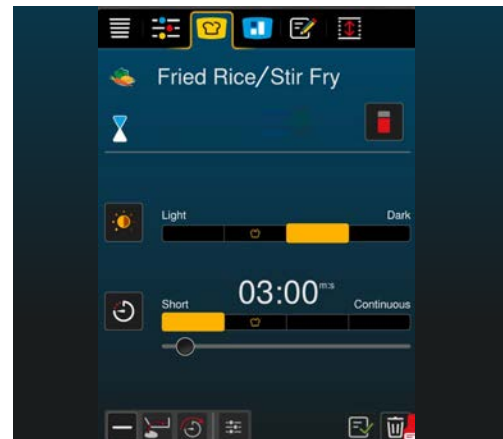
Pad Thai

Main Ingredients

› Pad Thai (dried noodles soaked in water for 15 minutes) 2 kg
› Dried shrimps 100 gr
› Tofu (yellow) 200 gr
› Chopped radish (preserved type) 100 gr
› Shallot (thinly sliced) 200 gr
› Garlic chive (cut into inch) 80 gr
› Fresh shrimps 400 gr
› Beansprouts 200 gr
› Egg (beaten) 600 gr
› Cooking oil 200 ml

Pad Thai Sauce

› Palm sugar 500 gr
› Tamarind juice 200 ml
› Water 40 ml
› Fish sauce 100 ml

Instructions

1. To make the Pad Thai Sauce, mix the palm sugar, water, tamarind juice and fish sauce altogether. Let the sugar dissolve.
2. Soak the dried noodles in warm water for 15 minutes.
3. Select cooking process and settings as shown on the display.
4. Preheat will take place. Add in the oil and fry egg, shrimps, garlic chives, sliced shallot and chopped radish altogether until fragrant. Follow through the intelligent cooking process.
5. Add in the dried noodles and tofu, fry until evenly mixed.
6. Pour the Pad Thai sauce gradually.
7. Sprinkle the dry shrimps on top of the noodles.
8. Fry for a few minutes and it is ready to serve.
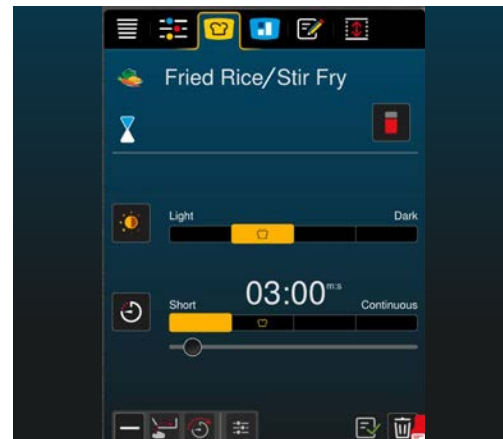
Hainanese Chicken

Ingredients

› Whole chicken (clean and remove the fat) 6 nos (1.1 kg per bird)
› Pandan leaf 8 pcs
› Young ginger 75 gr
› Whole garlic 50 gr
› Water 10 l

Instructions

1. Select cooking process and settings as shown on the display.
2. Preheat will take place.
3. Add the water, pandan leaf and young ginger.
4. Add in the chicken and probe it at the breast part.
5. After the cooking is completed, let it rest for 30 minutes.
6. Hang the chicken with stainless steel hook.
7. Ready to serve.
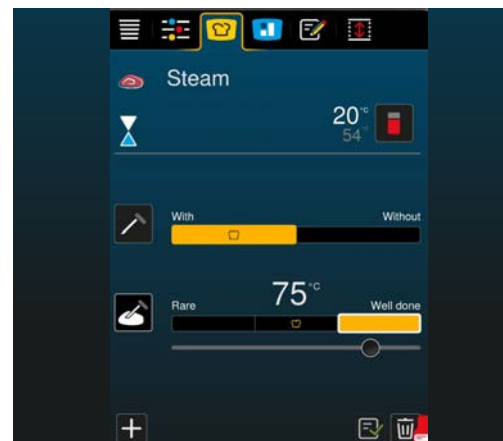
Hainanese Chicken Rice

Ingredients

› Jasmine rice (washed) 2 kg
› Chicken stock 2.8 l
› Fragrant ginger paste 350 gr
› Chicken fat oil 100 ml
› Salt 65 gr
› Pandan leaf / screw pine leaf (washed and tie) 8 pcs

Instructions

1. Select cooking process and settings as shown on the display.
2. Preheat will take place. Add in the oil and ginger paste, fry for a few seconds.
3. Pour in the rice and add in the pandan leaf. Skip the searing step.
4. Follow through the intelligent cooking process > deglazed > add in the chicken stock.
5. Stir the rice for a few seconds and probe down. Cover the unit lid.
6. Fluff the rice gently with a pair of chopsticks after the unit buzz.
7. Ready to serve.

Sup Buntut
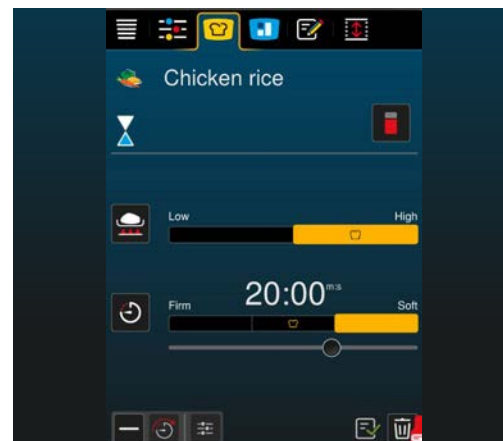
Ingredients

› Oxtail (2 inch cut per piece) 4 kg
› Shallot paste 240 gr
› Garlic paste 40 gr
› Nutmeg powder 20 gr
› Water 6 l
› Carrot (rough cut) 240 gr
› Lemongrass (washed) 80 gr
› Ginger (unpeeled and washed) 160 gr
› Onion (cut) 200 gr
› Black pepper (whole) 8 gr
› Leek (rough cut) 200 gr
› Celery (cut) 220 gr
› Oyster sauce 60 ml
› Soya sauce 60 ml
› Salt 30 gr
› Monosodium glutamate (optional) 15 gr

Instructions

1. Select > manual setting > rolling boil > 20 minutes. Preheat will take place.
2. Load in the oxtail pieces to cook. Once done, drain off the water by using the water output and use integrated hand shower to rinse the cooked oxtail thoroughly.
3. Select cooking process and settings as shown on the display.
4. Add in all the paste ingredients, vegetable cuts and dry seasoning. Follow through the intelligent cooking steps.
5. Insert the probe into the thicker part of the meat. Probe through a few meat pieces for better measurement.
6. Add in the water when the cooking intelligent process prompts you to deglaze. Water inlet will fill up 6 liters of water into the pan automatically.
7. Close the unit lid, press the pressure icon and follow through the safety instructions shown.
8. After it's cooked, wait for a few seconds, and the unit will start to decompress. Once it is ready, select the unlock icon shown on the screen.
9. Open the lid, clean the probe and the rubber gasket.
10. Select continuous boiling for 5 minutes.
11. Add in all the seasoning and stir well.
12. Ready to serve.
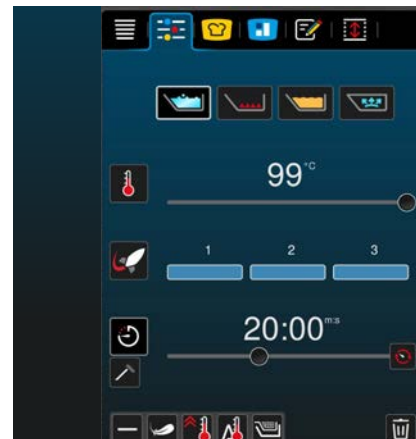
Beef Rendang

Ingredients

› Beef shin 4 kg
› Shallot paste 1 kg
› Lemongrass paste 180 gr
› Galangal paste 150 gr
› Garlic paste 60 gr
› Ginger paste 60 gr
› Cumin seed 50 gr
› Cloves 12 gr
› Dry chilli (soak and blend into paste) 48 pcs
› Cooking oil 1 l
› Water 500 ml
› Palm sugar 160 gr
› Roasted coconut paste 180 gr
› Salt 90 gr
› Lime leaf (thinly sliced) 15 gr
› Coconut milk 500 ml
› Turmeric leaf (sliced) 12 gr

Instructions

1. Select > finishing > side dish > glazing > 20 minutes. Preheat will take place.
2. Add in the oil and fry the cloves, cumin seeds until fragrant. Followed by adding in all the paste ingredients (except the roasted coconut paste) and fry for 10 minutes.
3. Add in the beef and allow it to sear for another 10 minutes and end the process.
4. Switch to > stew meat pressure > without searing > temperature probe at 95°C.
5. Insert the probe at the thicker part of the meat. Probe though a few meat pieces for better measurement.
6. Add in the water when the cooking process prompts you to deglaze. Water inlet will fill up 1 liter of water into the pan automatically. Stir gently.
7. Close the unit lid, press the pressure icon and follow through the safety instructions shown.
8. After it's cooked, wait for a few seconds, and the unit will start to decompress. Once it is ready, select the unlock icon shown on the screen.
9. Open the lid, clean the probe and the rubber gasket.
10. Select continuous boiling for 8 minutes.
11. Add palm sugar, salt, roasted coconut paste and all the sliced leaf ingredients.
12. Stir well and it is ready to serve.
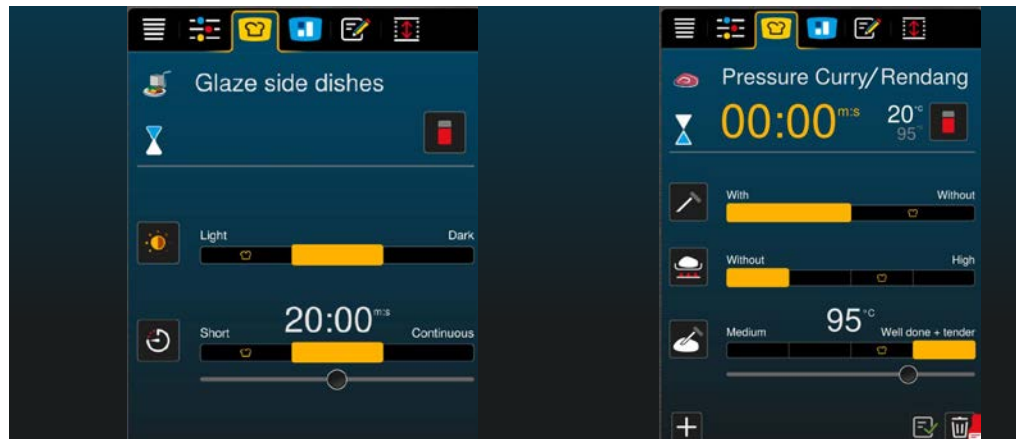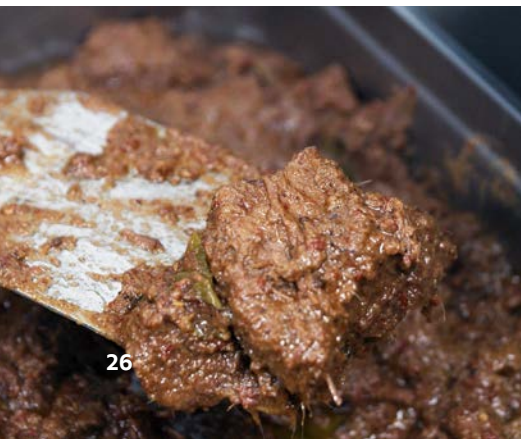
Ramen Stock

Ingredients

› Pork bone cut 5 kg
› Leek 300 gr
› Garlic whole 60 gr
› Ginger whole 60 gr
› Water 10 l

Instructions

1. Wash the pork bone and rolling boil it for 20 minutes.
2. Drain the water and use integrated hand shower to rinse the pork bone thoroughly.
3. Select cooking process and settings as shown on the display.
4. Add in the water when the cooking intelligent process prompts you to deglaze. Water inlet will fill up 10 liters of water into the pan automatically.
5. Add in all the cut vegetables and place the probe into the stock.
6. Close the unit lid, press the pressure icon and follow through the safety instructions shown.
7. After it's cooked, wait for a few seconds, and the unit will start to decompress. Once it is ready, select the unlock icon shown on the screen.
8. Open the lid, clean the probe and the rubber gasket.
9. Select rolling boil for 30 minutes.
10. Season it and is ready to serve.
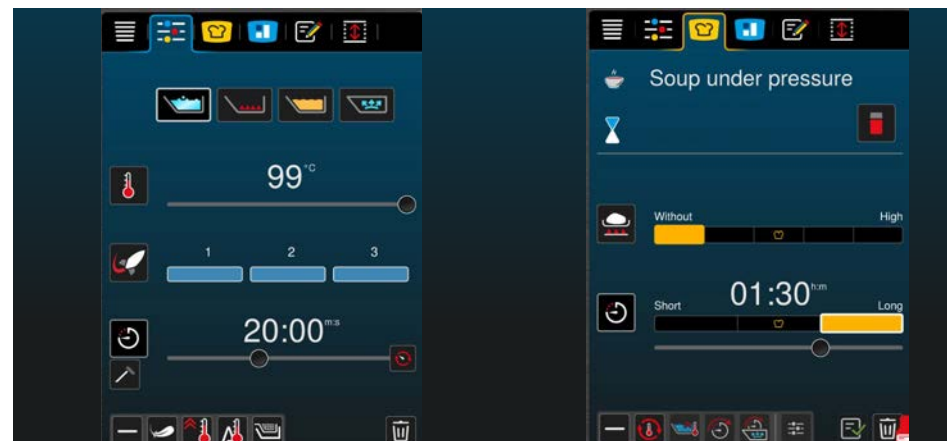
Bubur Lambuk

Ingredients

› Rice 1.5 kg
› Water 8 l
› Coconut milk 1 l
› Cooking oil 200 ml
› Onion paste 600 gr
› Garlic paste 60 gr
› Lemongrass 80 gr
› Chicken (minced) 900 gr
› Dhall (soaked overnight) 300 gr
› Chicken powder 40 gr
› Salt 40 gr

Instructions

1. Select cooking process and settings as shown on the display.
2. Add in the oil and fry the onion, garlic paste and lemongrass altogether until fragrant.
3. Add in the minced chicken, rice, dhall, coriander powder and stir for a few minutes.
4. Add in the water when the cooking intelligent process prompts you to deglaze. Water inlet will fill up 8 liters of water into the pan. Stir gently.
5. Place the probe into the water.
6. Close the unit lid, press the pressure icon and follow through the safety instructions shown.
7. After it's cooked, wait for a few seconds, and the unit will start to decompress. Once it is ready, select the unlock icon shown on the screen.
8. Lift the unit lid, clean the probe and select continuous boiling for 5 minutes.
9. Add in all the seasoning, coconut milk and stir well.
10. Ready to serve.

Deep Fried Spring Roll
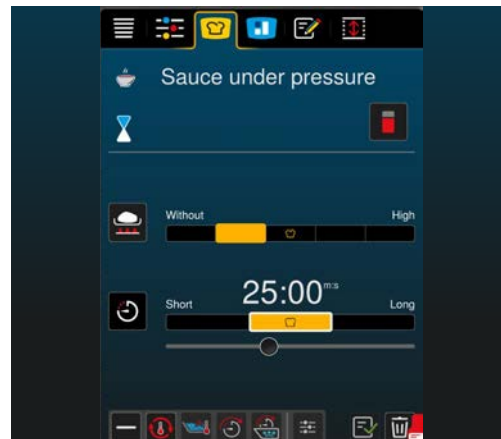
Ingredients

› Pastry skin (spring roll wrapper) 50 pcs
› Corn flour 30 g
› Water (warm) 40 ml
› Sweet turnips (braised) 1 kg
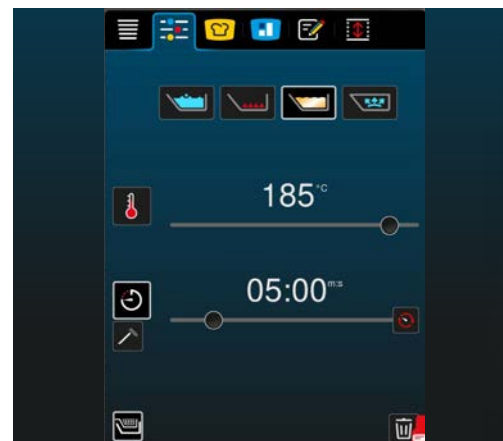
Instructions

1. Mix the corn flour and warm water in a small bowl (for sealing the rolls).
2. Carefully peel off one spring roll wrapper, keep the others covered under a damp cloth.
3. Place the wrapper with smooth side facing down and in diamond position.
4. Place a dessert spoonful of the braised sweet turnip closer to the bottom.
5. Roll it up halfway, fold in the sides and continue to roll till the end.
6. Use corn flour sludge to seal the tip of the spring roll and put it aside.
7. Select > manual > deep fry > with basket > 5 minutes > temperature 185°C.
8. Rename the cooking process to Deep Fried Spring Roll.
9. Preheat will take place. Pour in the oil to the maximum level of the pan using an oil cart.
10. Attach the arm for automatic raising and lowering on the U hook on the unit lid.
11. Place the spring roll in the deep-frying basket on the tabletop.
12. Hook the deep-frying basket onto the arm. Once the unit buzzes, the unit will lower the basket into the oil automatically.
13. Once the cooking is completed, the unit will lift the basket automatically.
14. Ready to serve.

Accessories

› Arm for automatic raising/lowering device
› Deep-frying basket
› Oil cart

Curry Puff

Ingredients

› Frozen Curry Puff
  25 pcs

Instructions

1. Select > manual setting > deep fry > temperature 195˚C.
2. Rename the cooking process to Curry Puff.
3. Preheat will take place. Pour in the oil to the maximum level of the pan using an oil cart.
4. Attach the arm for automatic raising and lowering on the U hook on the unit lid.
5. Place the deep-frying basket on the tabletop and arrange the curry puff.
6. Hook the deep-frying basket onto the arm. Once the unit buzzes, the unit will lower the basket into the oil automatically.
7. Once the cooking is completed, the unit will lift up the basket automatically.
8. Ready to serve.

Accessories

› Arm for automatic raising/lowering device
› Deep-frying basket
› Oil cart

195℃

08:00ᵐˢ
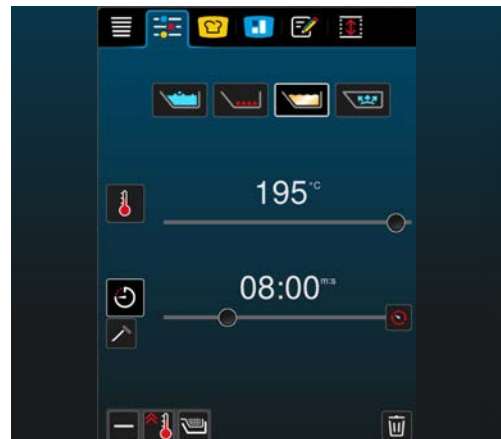
Bubur Terigu

Ingredients

› Terigu 800 gr
› Water 4 l
› Coconut milk 600 ml
› Palm sugar 800 gr

Instructions

1. Select cooking process and settings as shown on the display. The water inlet will fill up 4 litres of water into the pan automatically.
2. Add in the terigu and put the probe into the water.
3. Close the unit lid, press the pressure icon and follow through the safety instructions shown.
4. After it's cooked, wait for a few seconds, and the unit will start to decompress. Once it is ready, select the unlock icon shown on the screen.
5. Lift the unit lid, clean the probe and select continuous boiling for 3 minutes.
6. Add in the palm sugar, coconut milk and stir well.
7. Ready to serve.

Soup under pressure

35:00

Ayam Pop
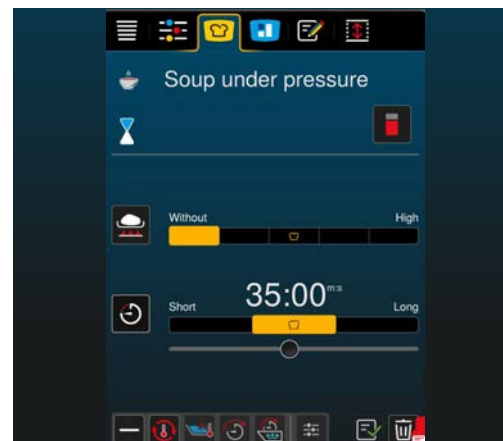
Ingredients

› Free range spring chicken 2.4 kg
› Chicken stock 6 l
› Shallot paste 270 gr
› Garlic paste 60 gr
› Candlenut paste 10 gr
› Pepper 15 gr
› Coriander seed 6 gr
› Ginger paste 45 gr
› Salt 50 gr
› Oil 45 ml
› Butter 30 gr
› Coconut juice 3 l
› Lime leaf 12 gr
› Cardamom pod 10 gr
› Cinnamon stick 3 pcs
› Lemongrass stalk 3 pcs

Instructions

1. For the chicken, you can decide on whether to deskin.
2. Marinate the chicken with shallot, garlic, candlenut and ginger pastes, pepper, coriander seeds, salt and oil. Let it rest for 30 to 45 minutes in the fridge.
3. Select cooking process and settings as shown on the display.
4. Add the coconut water, chicken stock, lemongrass stalks, cinnamon sticks, cardamom pods, lime leaves and butter.
5. Add in the chicken and put the probe into the stock.
6. Close the unit lid, press the pressure icon and follow through the safety instruction shown.
7. After it's cooked, wait for a few seconds, and the unit will start to decompress. Once it is ready, select the unlock icon shown on the screen.
8. Lift the unit lid, clean the rubber gasket, probe and place it back on the unit lid.
9. Ready to serve.

Stock under pressure

Without   High

Short   01:00 h:m   Long
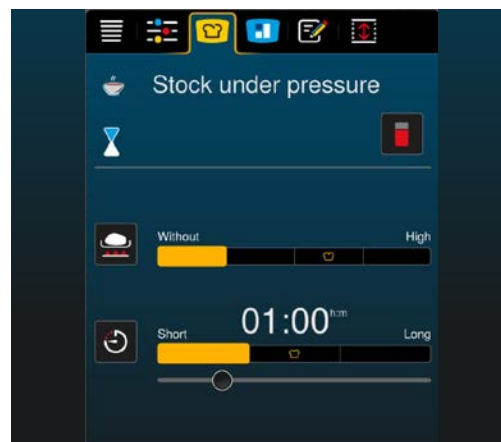
Boil Noodle

Ingredients

› Dried noodle 1 kg

Instructions

1. Select cooking process and settings as shown on the display. Water outlet will add in the right amount of water for boiling.
2. Preheat will take place.
3. Attach the arm for automatic raising and lowering on the U hook on the unit lid.
4. Place the boiling basket on the tabletop and load the dried noodles.
5. Hook the boiling basket onto the arm. Once the unit buzzes, the unit will lower the basket into the water automatically.
6. Once the cooking is completed, the unit will lift up the basket automatically.
7. Ready to serve.

Accessories
› Arm for automatic raising/lowering device
› Boiling basket
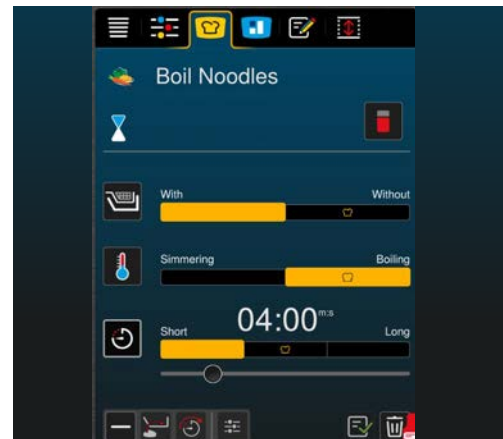
Thai Green Curry

Main Ingredients

- › Garlic paste 125 gr
- › Shallot paste 125 gr
- › Lemongrass paste 125 gr
- › Galangal paste 85 gr
- › Green chilli paste 500 gr
- › Coriander paste 125 gr
- › Shrimp paste 90 gr
- › Turmeric paste 12.5 gr
- › Kaffir lime leaf 37 gr
- › White pepper powder 8 gr
- › Cumin powder 7.5 gr
- › Cooking oil 500 ml
- › Water 1.5 l
- › Chicken leg (boneless) 4 kg
- › Thai eggplant 500 gr

Sauce

- › Palm sugar 150 gr
- › Fish sauce 120 gr
- › Lime juice 100 ml
- › Coconut milk 1.5 l

Garnish

- › Thai basil leaf 100 gr
- › Chilli (sliced) 30 gr
- › Lime leaf 18 gr

Instructions

1. Select cooking process and settings as shown on the display.
2. Preheat will take place. Add in the oil, all paste and spice ingredients, sear for a few minutes.
3. Pour in the chicken and stir it evenly for a few minutes. Ensure that the chicken is well coated with the paste.
4. Add in the water when the intelligent cooking process prompts you to deglaze. Water inlet will fill up 1 liter of water into the pan automatically. Stir gently and add in the eggplant.
5. Insert the probe into the thicker part of the meat. Probe through a few pieces of meat for better measurement.
6. Close the unit lid and follow through the safety instructions shown.
7. Open the lid, clean the probe and the rubber gasket.
8. Select continuous boiling for 4 minutes.
9. Add in the palm sugar, fish sauce, lime juice and coconut milk and stir them evenly.
10. Garnish and ready to serve.

Mutton Masala

Ingredients

- › Mutton cube 4 kg
- › Cooking oil / mustard oil 1 l
- › Cinnamon sticks 40 gr
- › Cardamom pod 10 gr
- › Fennel seeds 20 gr
- › Cloves 18 gr
- › Shallot paste 2 kg
- › Garlic paste 200 gr
- › Ginger paste 200 gr
- › Cashew nut paste 300 gr
- › Tomato pronto (or fresh tomato) 2 kg
- › Water 2 l
- › Chilli powder (adjust to the desired spiciness) 200 gr
- › Kasoori Methi (dried fenugreek leaves) 20 gr
- › Turmeric powder 200 gr
- › Coriander powder 200 gr
- › Garam masala 100 gr
- › Cumin powder 100 gr
- › Lime juice 20 ml
- › Salt (adjust to the desired saltiness) 80 gr

Instructions

1. Select cooking process and settings as shown on the display.
2. Add the oil, cloves, cardamom pod, cinnamon sticks, fennel seeds into the pan till bubbling appears from the dry spices.
3. Add in the garlic paste, ginger paste and shallot paste, fried them until slightly caramelized.
4. Load in the mutton, stir it evenly with the paste for a few minutes.
5. Pour in the tomato pronto, add in the water when the cooking intelligent process prompts you to deglaze. Water inlet will fill up 2 liters of water into the pan automatically. Stir gently.
6. Insert the probe at the thicker part of the meat. Probe through a few pieces of meat for better measurement.
7. Close the unit lid, press the pressure icon and follow through the safety instructions shown.
8. After it's cooked, wait for a few seconds, and the unit will start to decompress. Once it is ready, select the unlock icon shown on the screen.
9. Open the lid, clean the probe and the rubber gasket.
10. Select continuous boiling for 4 minutes and add in the seasoning mix powder.
11. Ready to serve.

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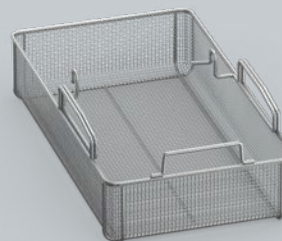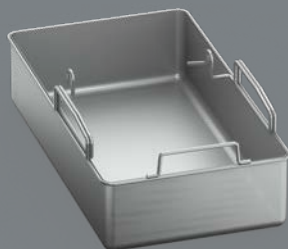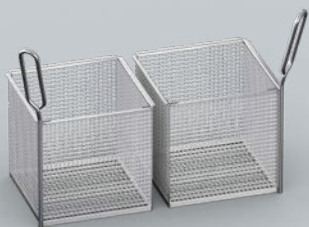
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RATIONAL Cooking Systems Pte Ltd
(a subsidiary of RATIONAL International AG)
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Tel +65 68095850
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info@rational-online.sg
rational-online.com