



Serving up Excellence.

Elevate your club's foodservice program with the iCombi Pro[®] and iVario Pro[®].

Special offer for clubs! Promotion details inside.



What is an iCombi Pro?

Steamer +
Convection Oven +
Cooking Intelligence.

The iCombi Pro covers up to 90% of all cooking applications. Featuring market-leading combi technology, the iCombi Pro can fry, bake, roast, grill, steam and poach – all in one self-cleaning piece of equipment.

- › Prepare a wide variety of foods in one device
- › Cook different foods at the same time
- › Achieve outstanding results at the touch of a button
- › Reduce cooking times by up to 50%
- › Improve kitchen cost-efficiency



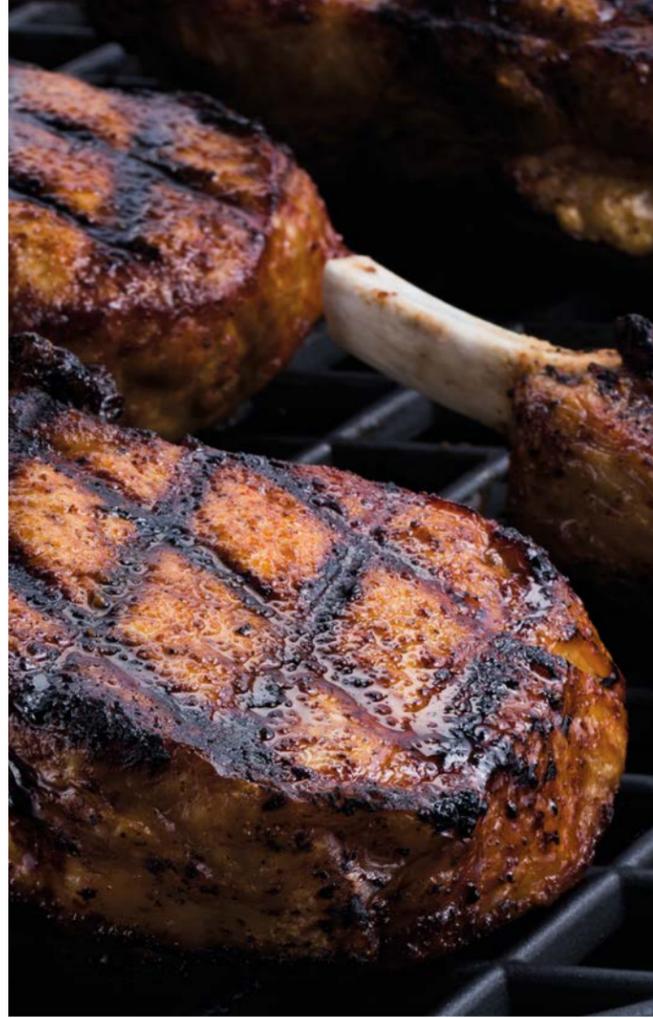
What is an iVario?

Braising pan +
Tilt Skillet +
Cooking Intelligence.

The iVario Pro looks like a tilting skillet, but it does a lot more! It surpasses and replaces many conventional appliances with its capability for boiling, pan frying and deep frying.

- › Speed and power reduce preheat and cooking times
- › Intelligent temperature measurement adjusts cook settings to ensure consistent results
- › Notifies you when food requires your attention, freeing up you and your team to attend to other tasks





Why is RATIONAL right for your club?

Club kitchens have a unique challenge: maintain high quality and consistency in their dining experiences while also keeping things fresh and interesting. For more than 20 years, RATIONAL has helped culinary teams in club kitchens do just that.

The iCombi Pro and iVario Pro cook food intelligently and are super easy to use. Efficient and fast production of both large and small quantities improve the taste and appearance of the foods on bars and buffets – perfect for centralized meal preparation.

Preferred by executive chefs and kitchen staff for their efficiency, versatility and ease of use, the iCombi Pro and iVario Pro:

- › Produce large volumes of consistent, delicious food
- › Increase your kitchen's throughput capacity with overnight cooking programs
- › Improve kitchen safety and efficiency
- › Capture and document HACCP data

Plus, the iCombi Pro eliminates the need for manual cleaning with its variety of cleaning programs.

RATIONAL will help you find creative ways to use the iCombi Pro and iVario Pro to lower costs, stretch budgets, improve food quality and cater to diverse and discerning taste buds.

Cost effective.

Any way you slice it, this investment pays off.

Cook more exciting menu items with less space, waste, energy, labor and stress.

The iCombi Pro and the iVario Pro aren't just intelligent when it comes to cooking. They're smart savers as well. They save on labor, energy consumption, space and raw materials, just to name a few.

↓ 70% 

Energy expenses reduced up to 70%*

Short preheating times eliminate the need for stand-by mode. Rolling batches in the iCombi Pro, zone-specific pan heating in the iVario Pro – two great energy-saving solutions.

↓ 1–2 Hours/Day 

Reduced working time*

Say goodbye to routine activities like turning, checking and re-adjusting oven temperatures. Save time with the iCombi Pro's ultra-fast cleaning feature and the easy-to-clean iVario Pro. Frees up 1–2 hours every day.

↓ 30% 

30%* less space

Together, the iCombi Pro and the iVario Pro can replace up to 90% of all conventional kitchen equipment. Goodbye tilting skillets, kettles and deep fryers – hello to freedom of movement.

↓ 25% 

Reduce raw product use by up to 25%*

The iCombi Pro adjusts its own cooking processes precisely, which reduces cooking and trimming losses. And nothing burns or boils over in the iVario Pro, so no risk of ruined batches. Which cuts your raw product usage by as much as 25%.

*compared to conventional cooking technology



1



2



Special Clubs Offer

Lock in your free accessories!

Clubs with qualifying purchases will receive the following free accessories.

1 iCombi Pro

Receive a free diamond and grill grate

2 iVario Pro

Receive your choice of a solid or perforated scoop

Promotion qualifications:

- > Offer is valid only for new iCombi Pro and/or iVario Pro unit orders
- > Orders must be placed no later than December 31, 2022



“We cook 80 to 90 pounds of octopus at one time in the 20-pan. Everyone asks, ‘How did you get it so tender?’ Well, I put it in the RATIONAL, put the probe in, add our marination and spices and pull up the cooking path – that’s all I do.”

Chef James Haberstroh, Executive Chef
Glen Ridge Country Club



Seeing is believing.

**Come cook
with us!**

Learn more about the RATIONAL
iCombi Pro and iVario Pro – and
register for a free RATIONAL
Cooking Live event – at
rational-online.com/us/clubs.

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

