



Get an A+ in Lunch!

Ace school meals with the iCombi® Pro and iVario® Pro.

Special offer for K-12 schools! 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 Pro?

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



Cost effective.

Any way you slice it, this investment pays off.

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, raw materials, and fat, just to name a few.

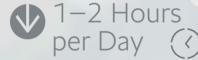


70%



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.



Reduced working time*

Say goodbye to routine activities like turning, checking, and readjusting oven temperatures. Save time with the iCombi Pro's ultrafast cleaning feature and the super 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%.

Free accessories with purchase.

K-12 schools and school districts with qualifying purchases will receive the following free accessories.

iCombi Pro

Receive free CombiFry® baskets and stainless-steel grids with the purchase of the iCombi Pro.

Number of CombiFry baskets	Number of stainless-steel grids
1	1
2	1
3	3
3	2
5	5
5	5
10	10
	CombiFry baskets 1 2 3 3 5 5

iVario Pro

Receive free boiling baskets and arms for automatic raising/lowering with your purchase of the iVario Pro.

Model	Number of arms	Number of boiling baskets
iVario Pro 2-S	2	2
iVario Pro L	1	2
iVario Pro XL	1	3

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, 2023

Place your K-12 school order today!

Lock in your free accessories.

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

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/k-12.



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