

iVario. The Game Changer.

Gas tilting fryer and gas kettle vs. iVario Pro.

How does the iVario compare to conventional gas cooking appliances?

To find out, the iVario product team conducted a 3-month study in a French school kitchen producing 750 meals per day. The results speak for themselves.





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Gas Tilt Skillets and Kettles vs. the iVario Pro.



iVario Pro. **The results speak for themselves.**

- 73.5% less energy.
- 55% less cooking time.
- 67% less water.
- 50% less space.

The iVario is an advanced tilt skillet designed to replace conventional tilt skillets, kettles, deep-fryers, and pressure cookers in commercial catering. The iVario achieves more in less time at consistently higher quality levels, allowing far more efficient production.

Its many features make the iVario an investment that pays off very quickly. And energy savings is just one of the major benefits it offers over conventional electrical kitchen appliances.

But what about when you compare the iVario to conventional gas kitchen appliances?

To answer that question, we conducted a three-month study in a high school kitchen in France producing 750 meals per day.

With the authorization of the head chef and the equipment owners (the local school administration), RATIONAL product management installed five gas meters to measure exactly how much gas each of the five conventional appliances consumed during production:

- > 1 tilting fryer, 3 GN: 34.3 gal
- > 1 tilting fryer, 2 GN: 18.5 gal
- > 1 non-tilting cauldron, 39.6 gal
- > 1 non-tilting cauldron, 34.3 gal
- > 1 four-burner gas stove

Then the iVario product team ran several cooking tests in its factory laboratory, cooking the same quantities of food using the school's recipes.

The results.

On average, based on a one-to-one comparison of weekly production processes, the iVario consumed 73.5% less energy (in kWh) than the gas equipment!

The iVario also reduced cooking times by 55% — which, depending on the kWh price of each energy type, could generate even more sustainable savings that would justify switching from gas to electricity.

Study information and related calculations are available from iVario product management in Wittenheim, France. The iVario product team offers customers the opportunity to simulate amortization times including the costs of investing in iVario units and switching from gas to electricity.

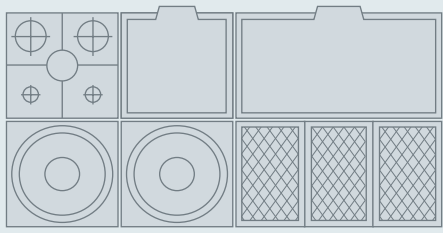
Gas meter installation in the school kitchen.



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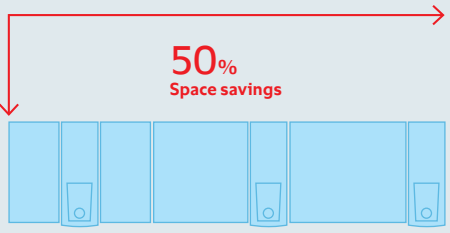
The comparison. At a glance.

750 meals, current kitchen with conventional cooking technology.



- > 4 × Gas burners: 21 kW
- > Tilt skillet 2 GN: Gas 15.7 kW – 18.5 gal, 4.8 ft²
- > Tilt skillet 3 GN: Gas 24.5 kW – 34.3 gal, 6.8 ft²
- > Cauldron: Gas 24 kW – 39.6 gal
- > Cauldron: Gas 17.5 kW – 34.3 gal
- > 3 × Deep fryer: Electric 67.5 kW – 3 × 6.6 gal

750 meals, kitchen design with iVario Pro.

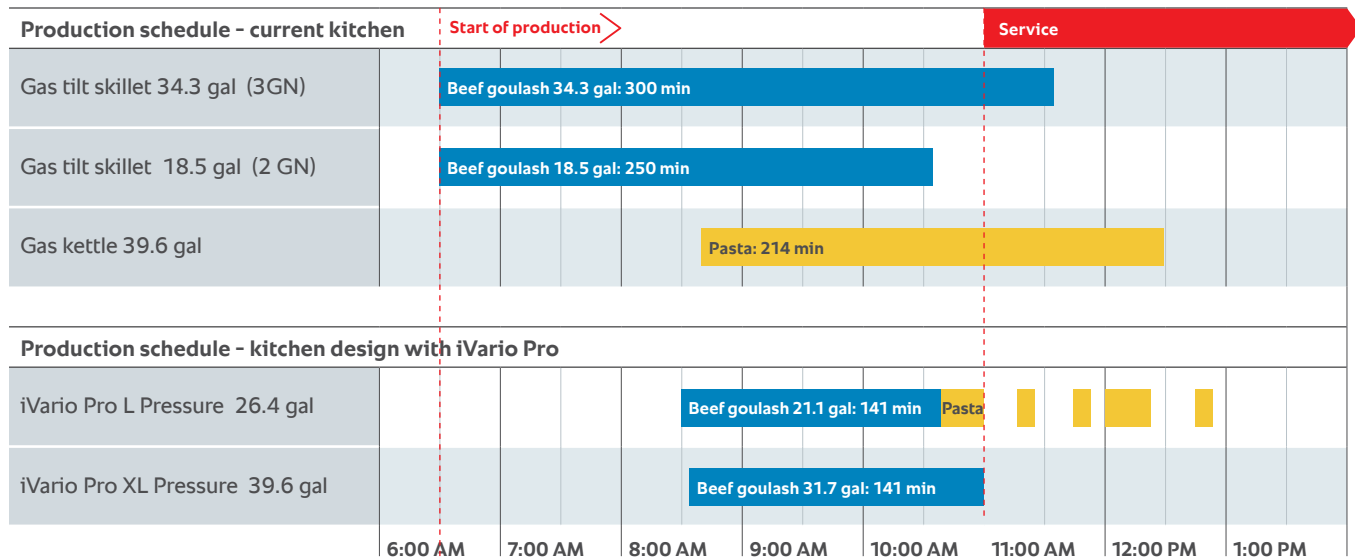


50% Space savings

- > iVario Pro 2-S: 2 × 6.6 gal – 21 kW – 2 × 2.0 ft²
- > iVario Pro L P: 26.4 gal – 27 kW – 4.2 ft²
- > iVario Pro XL P: 39.6 gal – 41 kW – 6.4 ft²

One-day production plan.

750 meals. Gas devices vs. iVario (pressure). Today's menu: 198.4 lb (goulash) + 99.2 lb (pasta).



Energy and time savings.

Average energy consumption and total cooking times.

