

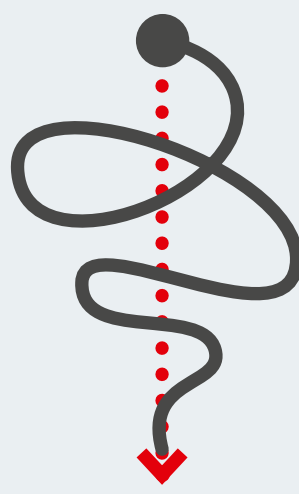
Tips and tricks.

Energy challenge zone.

Challenge in the hospitality industry.



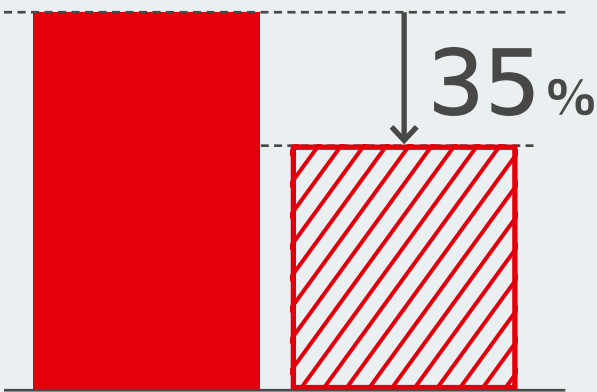
2.5 x
higher energy usage per area than other commercial buildings.



80%
of annual energy costs are due to inefficiencies.

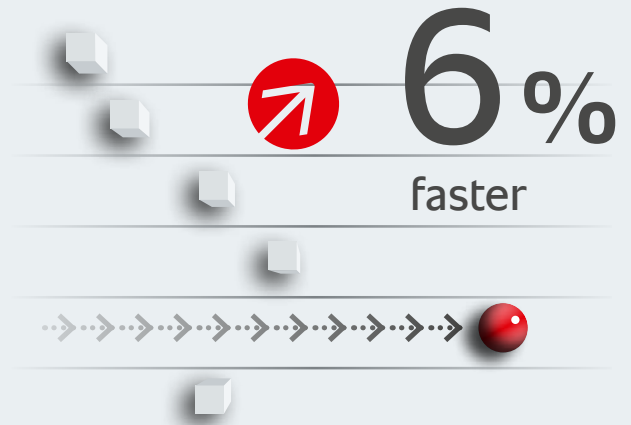
Inventory and analysis*.

Potential energy savings



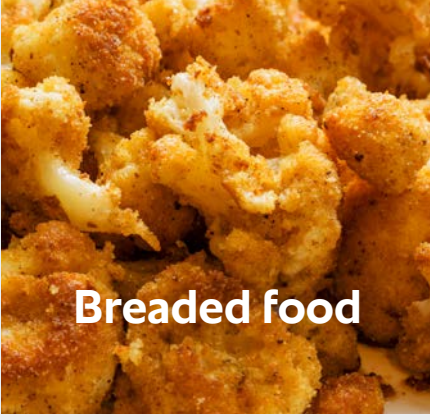
* compared to a 6-year-old RATIONAL combi-steamer

Cooking efficiency



Measures: Modernisation.

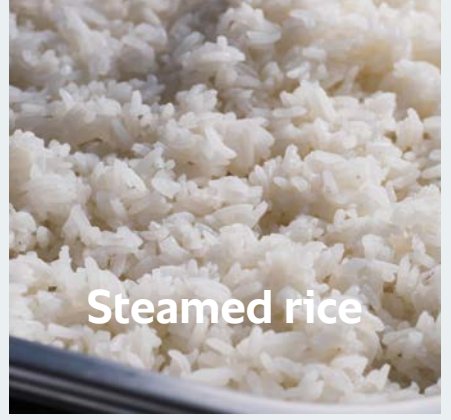
With iCombi Pro. Certified with the new Energy Star.



Breaded food



Roasted chicken



Steamed rice

| | | | |
|--|-----|-----|-----|
| | 17% | 7% | 7% |
| | 25% | 60% | 64% |
| | = | 23% | 7% |

➔ Did you know?

According to the EPA, combi-steamers that have been awarded the ENERGY STAR are on average **30% more efficient** than standard models.

iCombi live.

Register here

ChefLine

Chef-to-chef assistance

