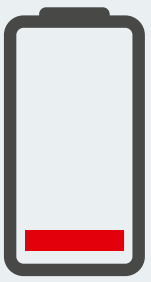


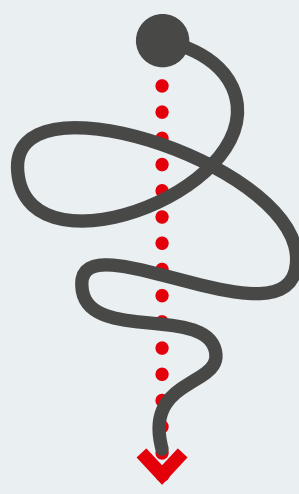
Tips and tricks.

Energy problem zone.

Challenge in the hospitality industry.



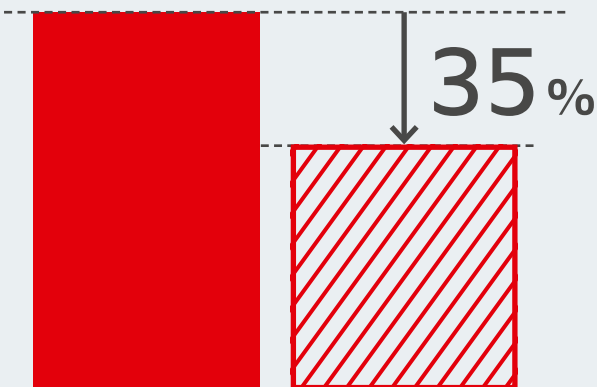
2.5 x higher energy usage per area than other commercial buildings.



80% of annual energy costs are due to inefficiencies.

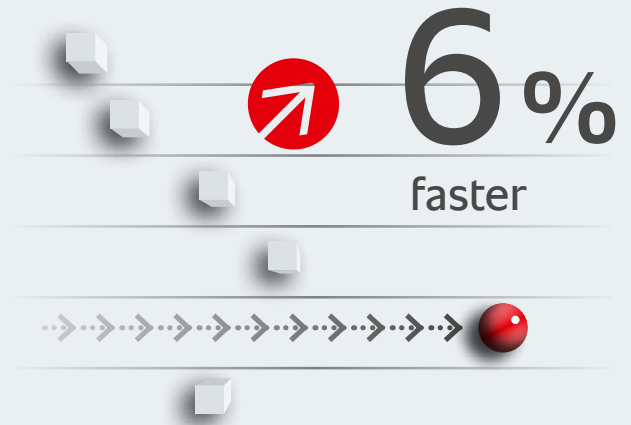
Inventory and analysis*.

Potential energy savings



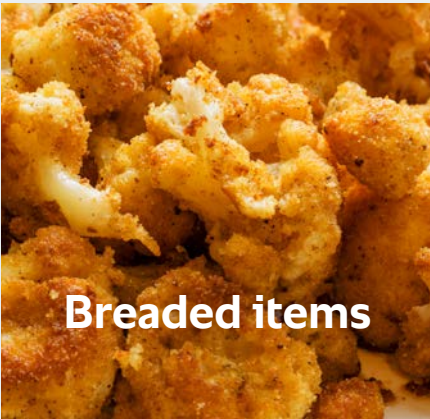
* compared to a 6-year-old RATIONAL combi-steamer

Cooking efficiency



Measures: Modernization.

With iCombi Pro. Certified by Energy Star.



Breaded items



Roasted chicken



Steamed rice

Energy	17%	7%	7%
Water	25%	60%	64%
Time	=	23%	7%

Did you know?

According to the EPA, combi-steamers that are Energy Star-certified are on average **30% more efficient** than non-certified units.

iCombi live.

Register here

ChefLine

Chef-to chef assistance.

