

Partner in Education.

# Culinary School Program.



# Working together for future industry leaders.

RATIONAL is a company of chefs, for chefs. We offer expanded access to best-in-class, multifunctional equipment for teaching kitchens through our Partners-in-Education Alliance.

As the leading global manufacturer of commercial combi ovens, we are paving the way to enhancing kitchens of the future through continuous innovation.

iVario, an entirely new class of cooking system, is being introduced in kitchen classrooms across the USA.

Education is at the heart of everything we do.







# What's included in the program?

# Equipment, materials, education & collaboration.

# Equipment

Culinary School Partners enjoy a partner-in-education alliance discount with a preferred dealer on iCombi Pro and/or iVario cooking systems stands, stacking kits, and accessories. Certified installation is required. The discount may vary if your school uses its own dealer.

Planning a kitchen theatre or demonstration suite? P.I.E. discounts apply to built-in integration kits and UltraVent Plus recirculating hoods!

Does your school have a volume services curriculum? Ask about Finishing<sup>®</sup> Systems for modern banquets.

### **Free Accessories**

For schools that welcome RATIONAL to conduct 4+ RATIONAL iCombi live or iVario live events per year, RATIONAL provides a curated set of accessories designed for learning various cooking applications, valued at \$3,500. Dates are planned in advance with school administration and anyone at the school is always welcome to participate.

#### i = Intelligence

Partner schools will receive both iCombi and iVario accessory kits (up to a \$7,500 value) when outfitting a teaching lab with an iKitchen suite.

# **Faculty Academy**



#### i = Interactive

With the purchase of an iCombi Pro or iVario, RATIONAL will provide a RATIONAL Corporate Chef to conduct a full hands-on Faculty Academy workshop. Designed with Culinary Educators in mind, this 5-6 hour session seeks to inspire creative use of technology in the classroom or kitchen lab. All participating faculty will receive a certificate of achievement.

# **Curriculum Support**

RATIONAL will provide school partners with educational collateral in the form of PowerPoint slides and handouts. Culinary educators may utilize these materials to augment their classroom curriculum. Our materials include a list of key learning objectives as well as visual aids and explanations for combi cooking technology, multi-functional cooking technology variable cooking climates, organizational workflow and facility design. Our Corporate Chef will review these with faculty during the Academy training.



# ConnectedCooking in the Classroom

All school partners receive a free set-up and configuration training on ConnectedCooking, the cloud-based networking solution for professional kitchens. Faculty and students will be able to conduct projects storing and sending cooking programs via the portal between classrooms or across campuses, including the ability of logging and analyzing HACCP data for food safety learning. School provides LAN or WIFI connection.

### **Special Events & Student Activities**

For active culinary school partners who seek our support for special student and industry events, RATIONAL can conduct demonstrations or be involved with educational activities as requested, according to availability.

# Teaching Lab Accessories List – RATIONAL iCombi Pro.

Care Products and Accessories	Item number 1/1 GN size	Quantity per kit	Item number 2/3 GN size*	Quantity per kit
	-			
Care tabs – 150× per bucket	N°: 56.00.562	1 bucket	N°: 56.00.562	1 bucket
Active Green Cleaning Tabs	N°: 56.01.535	1 bucket	N°: 56.00.535	1 bucket
VarioSmoker	N°: 60.75.367	1 each	-	-
Grill and pizza tray	N°: 60.70.943	1 each	N°: 60.73.798	2 each
Diamond and grill grate	N°: 60.73.314	1 each	N°: 60.73.801	2 each
Grilling and searing plate	N°: 60.71.617	1 each	-	-
Multibaker	N°: 60.71.157	1 each	N°: 60.73.646	2 each
Muffin and timbale mold 1/1 GN	N°: 6017.1002	1 each	-	-
Positioning aid for core temperature probe	N°: 60.71.022	1 each	-	-
Roasting and baking tray	N°: 6013.1103	6 each	N°: 60.73.671	6 each
Perforated baking tray	N°: 6015.1103	2 each	N°: 60.74.147	2 each
Container, granite enamelled – ¾" deep	N°: 6014.1102	2 each	N°: 6014.2302	4 each
Container, granite enamelled – 2 ¾" deep	N°: 6014.1106	1 each	N°: 6014.2306	1 each
CombiFry	N°: 6019.1150	2 each	N°: 60.73.619	2 each
Chicken superspike – H6/H4	N°: 6035.1016	1 each	N°: 6035.1015	1 each
Roasting and baking pan (small)	N°: 60.73.271	2 each	N°: 60.73.271	2 each
Roasting and baking pan set (large)	N°: 60.73.287	1 each	N°: 60.73.272	1 each
Grid, stainless steel – 1/1 GN	N°: 6010.1101	3 each	-	-
Grid, stainless steel – 2/1 GN	N°: 6010.2101	3 each	N°: 6010.2301	4 each
RATIONAL USB data storage device	N°: 42.00.162	1 each	N°: 42.00.162	1 each

\*2/3 GN size accessories are only available for the iCombi XS 2/3 size unit, in lieu of 1/1 GN size.

For units with AutoDose	ltem number	Quantity per kit
Active Green cleaner cartridges/ 6 cartridges per box	N°: 56.01.912	1 each
Care Cartridges / 6 cartridges per box	N°: 56.01.914	1 each



# Teaching Lab Accessories List – RATIONAL iVario.

Care Products and Accessories	ltem number	Quantity per kit	
P.i.E. Accessories for Model 2-XS			
Arm for automatic raising/lowering	N°: 60.74.791	2 each	
Frying basket	N°: 60.75.019	1 each	
Boiling basket 2-XS	N°: 60.74.970	1 each	
Cleaning scrub	N°: 60.73.927	1 each	
Colander strainer size 2-XS	N°: 60.74.666	1 each	
Pan base rack Model 2-XS	N°: 60.74.832	2 each	
Spatula	N°: 60.71.643	1 each	
Basket Cart	N°: 60.73.612	1 each	
P.i.E. Accessories for Model 2-S			
Arm for automatic raising/lowering	N°: 60.75.359	2 each	
Frying basket	N°: 60.75.330	1 each	
Boiling basket 2-S	N°: 60.74.986	1 each	
Spatula	N°: 60.71.643	1 each	
Cleaning scrub	N°: 60.73.927	1 each	
Colander strainer size 2-S	N°: 60.74.666	1 each	
Pan base rack size 2-S	N°: 60.74.663	2 each	
Basket Cart	N°: 60.73.612	1 each	

Care Products and Accessories	ltem number	Quantity per kit
P.i.E Accessories for Model L		
Arm for automatic raising/lowering	N°: 60.75.909	1 each
Boiling basket L	N°: 60.74.983	2 each
Spatula - Scrapper 33	N°: 60.77.042	1 each
Cleaning scrub	N°: 60.73.927	1 each
Colander strainer size L	N°: 60.75.975	1 each
Pan base rack size L	N°: 60.74.663	2 each
Scoop, solid	N°: 60.73.348	1 each
Scoop, perforated	N°: 60.73.586	1 each
Basket Cart	N°: 60.73.612	1 each
P.i.E Accessories for Model XL		
Arm for automatic raising/lowering	N°: 60.75.129	1 each
Boiling basket XL	N°: 60.74.983	3 each
Spatula - Scrapper 33	N°: 60.77.042	1 each
Cleaning scrub	N°: 60.73.927	1 each
Colander strainer size XL	N°: 60.75.908	1 each
Pan base rack size XL	N°: 60.74.663	3 each
Scoop, solid	N°: 60.73.348	1 each
Scoop, perforated	N°: 60.73.586	1 each
Basket Cart	N°: 60.73.612	1 each





Scan to request Partner in Education info for your school or organization.



Email to inquire about Partners in Education program. pieprogram@rational-online.com

**RATIONAL USA** 

1701 Golf Road Suite C-120, Commercium Rolling Meadows, IL 60008

Tel. 888-320-7274 (Toll Free) Fax 847-755-9583

pieprogram@rational-online.com rationalusa.com

