



Get an A+ in Lunch!

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

**Free RATIONAL accessories for K-12
schools! Promotion details inside.**



K-12 meals that pass the test.

Why RATIONAL is right for your school.

Whether you know it or not, any time someone eats in your kitchen, your foodservice operation is receiving a grade. The administration, faculty, parents, and students—balancing taste, nutrition, value, and efficiency is imperative to impressing these stakeholders. Become best in class and advance your school food program by offering nutritious, delicious, and budget-conscious meals with the assistance of a RATIONAL iCombi Pro and iVario Pro.

For more than 30 years, RATIONAL has worked with schools and school districts across the United States to ensure foodservice operations meet federal requirements, maximize budgets, and make delicious meals that increase lunch and breakfast program participation. Preferred by K-12 foodservice directors and kitchen staff for their efficiency, versatility, and ease of use, the RATIONAL iCombi Pro and iVario Pro:

- › Produce large volumes of consistent food
- › Improve kitchen safety and efficiency
- › Prepare nutritious and delicious meals
- › Capture and document HACCP data

Plus, the iCombi Pro eliminates the need for manual cleaning with its variety of cleaning programs, including the new, completely autonomous iCareSystem AutoDose for select iCombi Pro models. cleaning with it's variety of cleaning programs.

If your school is looking to advance its meal programs, RATIONAL could be right for you, too.



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, even more so now with iCareSystem AutoDose's launch for select iCombi Pro models.

- › 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.


Braised, broiled or blanched – either way, 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 are 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.

↓ 1–2 Hours per Day 

Reduced working time*

Say goodbye to routine activities like turning, checking, and re-adjusting oven temperatures. Save time with the iCombi Pro's ultra-fast 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%.

Special K-12 offer.

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.



Model	Number of CombiFry baskets	Number of stainless-steel grids
iCombi Pro XS	1	1
iCombi Pro 6-half size	2	1
iCombi Pro 6-full size	3	3
iCombi Pro 10-half size	3	2
iCombi Pro 10-full size	5	5
iCombi Pro 20-half size	5	5
iCombi Pro 20-full size	10	10

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, 2025

* Compared to conventional cooking technology.

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.



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