

Assisting healthcare heroes!

Delight patients and residents with meals made in the iCombi® Pro and iVario® Pro.

Free RATIONAL accessories for healthcare!
Promotion details inside.



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?

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





Healthcare foodservice made better. Why is RATIONAL right for you.

Within the walls of your healthcare facility, every meal served is more than just food—it's a crucial part of patient care and recovery. Balancing nutrition, taste, dietary restrictions, and operational efficiency is vital in delivering quality healthcare dining experiences. Enhance your healthcare foodservice by offering meals that are not only nutritious and appetizing but also align with budget constraints, with the help of the RATIONAL iCombi Pro and iVario Pro.

For over 30 years, RATIONAL has been collaborating with healthcare institutions across the United States, ensuring their culinary operations comply with stringent health standards while maximizing resources. The RATIONAL iCombi Pro and iVario Pro are acclaimed in the healthcare sector for their precision, versatility, and

ease of use, making them indispensable in kitchens where meeting a wide array of patient dietary needs without sacrificing taste or nutritional value is imperative:

- › 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.

To help enhance your healthcare foodservice meal programs, RATIONAL is here to assist in your success.

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.

- › 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.
- › 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% 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.
- › 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%.

↓ 70% 

Energy expenses 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/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 easy-to-clean iVario Pro. Frees up 1–2 hours every day.

↓ 30% 

30%* less space

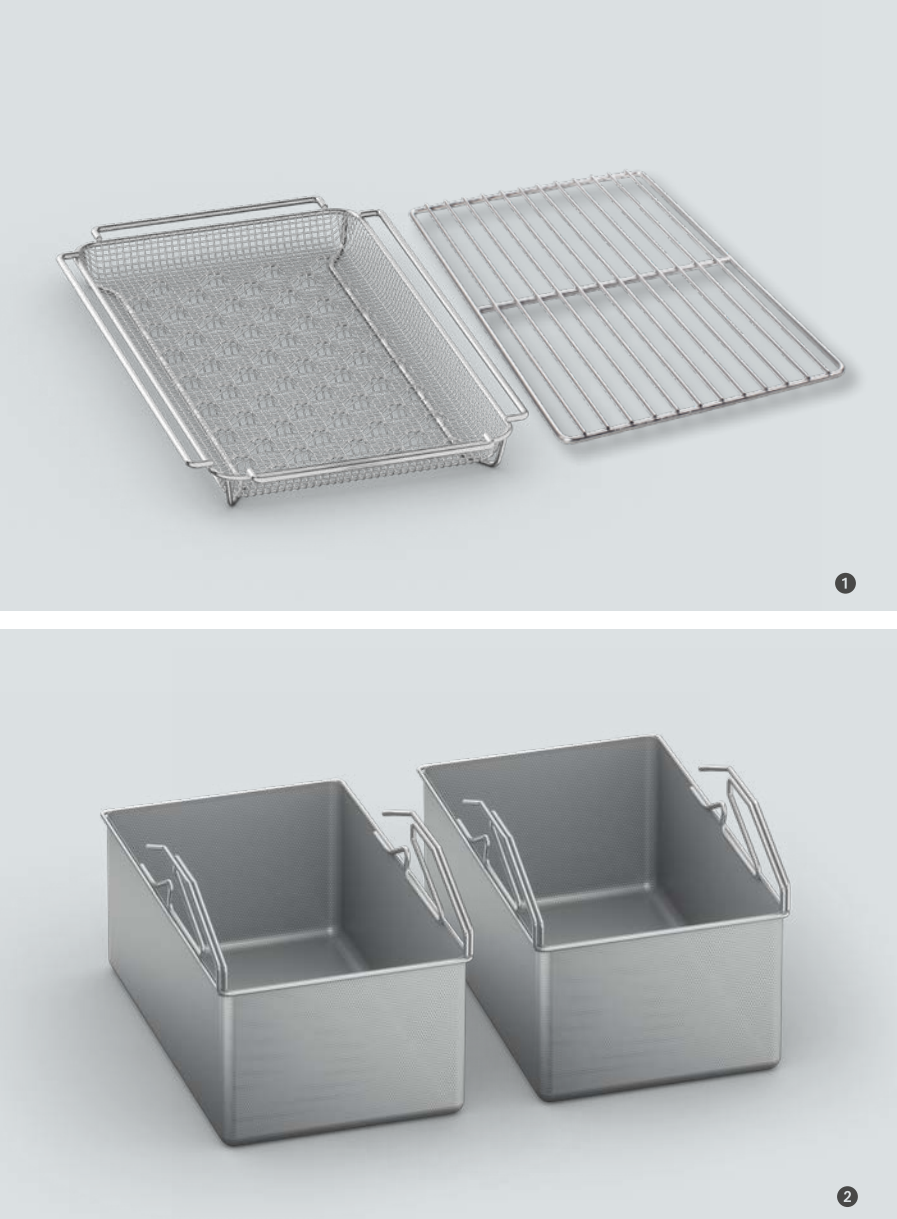
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*compared to conventional cooking technology



Special Healthcare offer.

Free accessories with purchase.

Healthcare facilities with qualifying purchases will receive the following free accessories.

1 iCombi Pro

Receive free CombiFry® baskets and stainless-steel grids with the purchase of the iCombi Pro.

- › iCombi Pro XS: 1 CombiFry basket, 1 stainless-steel grid
- › iCombi Pro 6-half size: 2 CombiFry baskets, 1 stainless-steel grid
- › iCombi Pro 6-full size: 3 CombiFry baskets, 3 stainless-steel grids

- › iCombi Pro 10-half size: 3 CombiFry baskets, 2 stainless-steel grids
- › iCombi Pro 10-full size: 5 CombiFry baskets, 5 stainless-steel grids
- › iCombi Pro 20-half size: 5 CombiFry baskets, 5 stainless-steel grids
- › iCombi Pro 20-full size: 10 CombiFry baskets, 10 stainless-steel grids

2 iVario Pro

Receive free boiling baskets and arms for automatic raising/lowering with your purchase of the iVario Pro.

- › iVario Pro 2-S: 2 arms, 2 boiling baskets
- › iVario Pro L: 1 arm, 2 boiling baskets
- › iVario Pro XL: 1 arm, 3 boiling baskets

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

Place your healthcare order today! Lock in your free accessories. Cook more exciting and new menu items with less space, waste, energy, labor, and stress

“The iCombi Pro has revolutionized how we build menus and structure our prep teams. Introducing the iVario Pro in both our a la carte and catering environments has been an absolute game changer. The speed at which we are able to batch and produce high quality food is second to none. Plus, we consistently see saving in payroll and uniformity in our finished product.”

Chef Benjamin Harris
Resort Executive Chef
Sea Pines Resort



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.



RATIONAL USA

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

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

info@rational-online.us
rationalusa.com

