



## **Full Service Hotels.**

Destination: enjoyment.

A photograph of a restaurant table set for two, positioned in front of a large window overlooking a city at sunset. The table is dark and reflective, with two place settings. Each setting includes a white napkin, silverware, and a wine glass. The left glass is green, and the right glass is blue. A brass candle holder with a lit candle is on the table. The background shows a cityscape with buildings and a bright sunset sky.

## Special guests require special attention.

The keys to your success: surprising, impressing, fascinating. With ambiance, service, unique ideas - and especially with a great food concept. Because you want to set yourself apart from other hotel categories, reinforce customer loyalty, and make money with food and beverage service. But what looks natural and easy to your guests requires a lot of hard work in the kitchen. Why not delegate some of that? To intelligent systems that learn from you, anticipate your needs, and remember your preferences. Systems that support your kitchen team.

➤ **Rise to the challenge**

Impress your guests with the food you offer. And impress your employees with how much work you save them.

## The new gold standard.

# Less space. More performance.

That's a lot to promise. The recipe for success: a whole new world of possibilities in terms of both cooking and kitchen setup. With two cooking systems capable of covering more than 90% of all conventional cooking applications. Systems that are intelligent. That have the same simple operating system. That are easy to learn. That can be used flexibly on quantities of any size. That can produce a huge variety of food. That deliver the same great results over and over again. That meet the strictest hygienic requirements.

### Intuitive control concept

The new control panel design uses pictograms, logical work steps, and clear, interactive instructions to guide users through the production process, which means anyone can get it right the first time.

### Efficient food production

The iProductionManager plans your production processes and shows you which dishes would be best prepared together. Streamlines workflow, saves time and energy.

### ENERGY STAR® Partner

Exceptional - there's no other word for this level of energy efficiency. One of the world's most stringent certification programs happens to agree.

### Ultra-fast cleaning

From dirty to clean in just 12 minutes. Even the standard cleaning program saves 50%\* on both cleaning tablets and time. Shorter downtime, more production time - that's clean living.

### Thoughtful design

Additional fans, optimized cooking cabinet geometry, and more efficient dehumidification mean you can cook up to 50%\* larger loads. And get even better-quality results. While working even more productively. With even easier controls.

\*compared to conventional cooking technology



### Speed

The optional pressure-cooking function reduces cooking times by up to 35%\*. Automatic pressure buildup and release features make the iVario Pro quick, safe to use, and convenient.

### Effective energy management

The iVarioBoost heating system combines power, speed, and precision. Energy to spare and precise heat distribution across the entire surface, so every cooking process runs perfectly. Up to four times faster, using up to 40% less electricity than conventional equipment.

### Intelligent functions

Excellent results with no monitoring, simple controls, faster production, efficient flexibility - that's modern kitchen work with intelligent cooking systems.

### Ideal working conditions

The iVario Pro makes kitchens safe, ergonomic, efficient, and energy-saving. Better work days. Better health.

### ➔ How you benefit

More productivity, more flexibility, more security.

So your kitchen will be equipped for anything.

## The iCombi Pro.

When it comes down to it, the iCombi Pro only has one job: preparing food exactly the way you want it, every single time. That's why it's equipped with so much intelligence - and why it offers such impressive productivity, quality, and simplicity. It detects whether you're making one steak or 20, and adjusts its own parameters automatically. It helps you optimize your production schedule for speed or energy consumption - to keep your breakfast buffet perfectly stocked, for example.

- ➔ **The goal**  
Doing everything possible to help you save time, energy, and raw product.

[rational-online.com/us/iCombiPro](https://rational-online.com/us/iCombiPro)



### iCookingSuite

It makes the iCombi Pro intelligent - so you'll get the results you want reliably and automatically. Sensors detect the size, quantity, condition, and browning level of your food, and automatically adjust parameters like temperature, cooking cabinet climate, fan speed, and time. Easy to use. To save time, raw materials, and energy.

### iProductionManager

The organizational genius. It knows which products can be prepared together and the best order in which to cook them, and makes sure that everything meets the standards you've specified. Optimized for energy use? For speed? You decide. Set it and forget it - it's all under control. For greater efficiency and standardization.

### iDensityControl

iDensityControl - the intelligent climate management system coordinates the sensors, the heating system, the fresh steam generator, and the active dehumidification system. So that the cooking cabinet will always be exactly right. For more productivity. 100% quality.

### iCareSystem

The cleaning and care system detects how much cleaning your unit requires, and suggests a level of cleaning along with a quantity of chemicals. It even offers ultra-fast interim cleaning in just 12 minutes. And every cleaning program uses minimal energy and phosphate-free chemicals. The result? Your appliance is hygienically clean and ready to use again in no time.

## It's about performance. In every respect. The iVario Pro.

Intelligent technology boils, pan-fries, and deep-fries in a single unit. And replaces numerous individual appliances like tilt skillets, kettles, and deep fryers. Which saves space, reduces investment costs, and guarantees excellent results. In banquet kitchens, as a tabletop unit in a front area. Like the new iVario Pro, which brings precision, productivity, speed, and flexibility into your kitchen.

- ➔ **For your kitchen**  
To help you create “wow” moments quickly and precisely.

[rational-online.com/us/iVarioPro](http://rational-online.com/us/iVarioPro)



### iCookingSuite

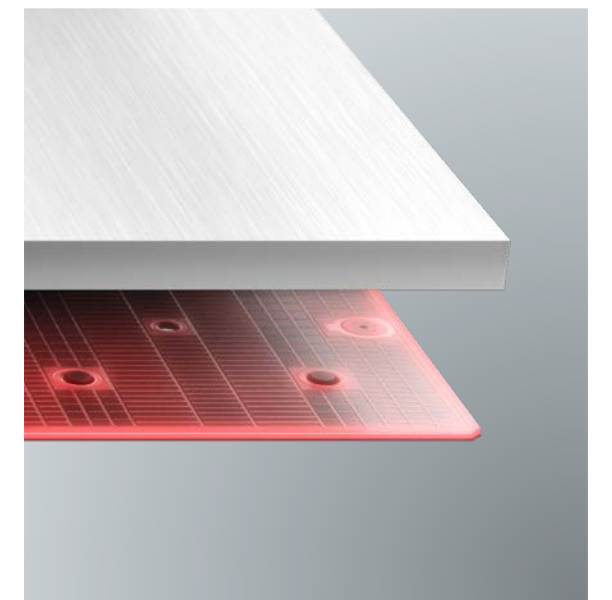
Intelligent adjustments at the push of a button. With the iCookingSuite, the iVario's cooking intelligence. It adjusts the cooking path to fit your food, giving you perfect results every time. It learns from you, adapting to your habits, and only calls you when there's something you need to do - turn the hamburger, for example. Nothing burns, nothing boils over. And if you want to give a dish your own personal touch, you can adjust the cooking path at any time.

### iZoneControl

The iZoneControl option gives you a lot of variety in a small space. You can divide each pan base into up to four zones of the size, shape, and position of your choice. Use one pan to cook different dishes at once, using a different temperature for each. Or prepare multiple batches of the same dish, so they'll be ready at different times. Using a timer or a core temperature probe - with no monitoring, no additional kitchen equipment, and no wasted energy.

### iVarioBoost

The combination of ceramic heating elements and a high-performance, quick-reacting, scratch-resistant pan base ensures efficiency, exceptional speed, and even heat distribution. The integrated iVarioBoost energy management system consumes up to 40% less energy than ordinary cooking appliances, while still maintaining plenty of reserve energy. That way, you can sear larger quantities of food quickly, without worrying about whether adding cold ingredients will cause the temperature to dip.



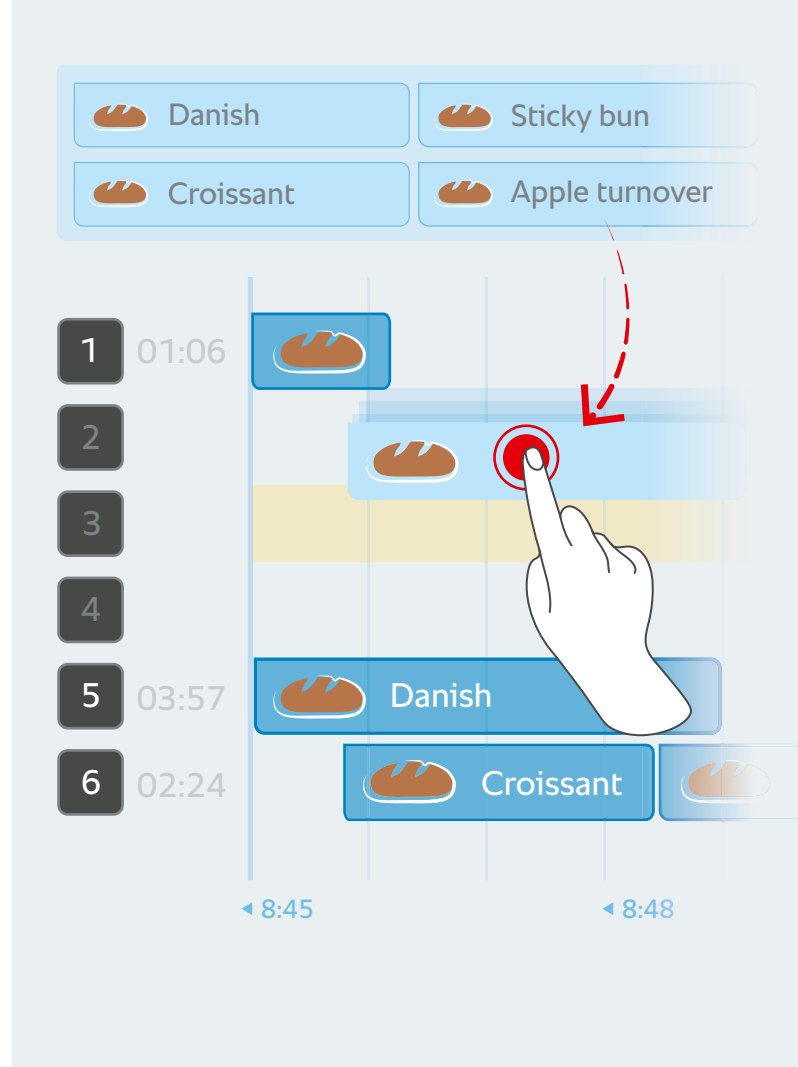


## Variety is hard work. Share the load.

Morning, noon, evening. Breakfast, banquets, à-la-carte lunch, room service. And don't forget snacks, staff meals, and desserts. Serving guests never stops, and nothing less than perfection will suffice. Which makes having a well-designed kitchen concept that much more important. With cooking systems that take routine jobs off your hands, that have mastered every cooking application imaginable, that offer amazing versatility, that produce the same quality results over and over again, that work intelligently thanks to iCookingSuite. Like the iVario Pro - for pasta, stews, and sauces, for example. It offers extraordinary precision: no burning, no boiling over. Or the iCombi Pro for casseroles, roasts, and vegetables.



- ➔ **The result**  
Great productivity, great results. No matter who's using the units.



## A good start to the day.

# For your guests and your staff.

Diverse, healthy, cold, hot - that's how breakfast should be. Whatever your guests' preferences, a great breakfast makes a big impression. Now all you have to do is stock the buffet with exactly the right amount of fresh, crisp food that's the perfect consistency, ideally for several hours. Sounds complicated? It's never been easier. You can do bacon, sausage, scrambled eggs and French toast at the same time in the iCombi Pro. Or hash browns and grilled tomatoes. Or hard rolls, croissants, and baguettes. The iProductionManager tells you which foods can be cooked together, manages your production processes, and automatically messages you when it's time to load or unload.

➔ **With one goal in mind**  
A wide variety of delicious results, with minimal effort. In other words: maximum productivity.

### Shopping carts

The iCombi Pro helps you produce the same high quality results over and over. With zero effort. It uses preset "shopping carts", which contain the dishes in your food concept that can be cooked at the same time. When you're ready to produce, pick the shopping cart you need (Breakfast, for example), tap the display, assign dishes to different levels, load the iCombi Pro and you're all set.



**Diverse. Delicious. Perfect.**

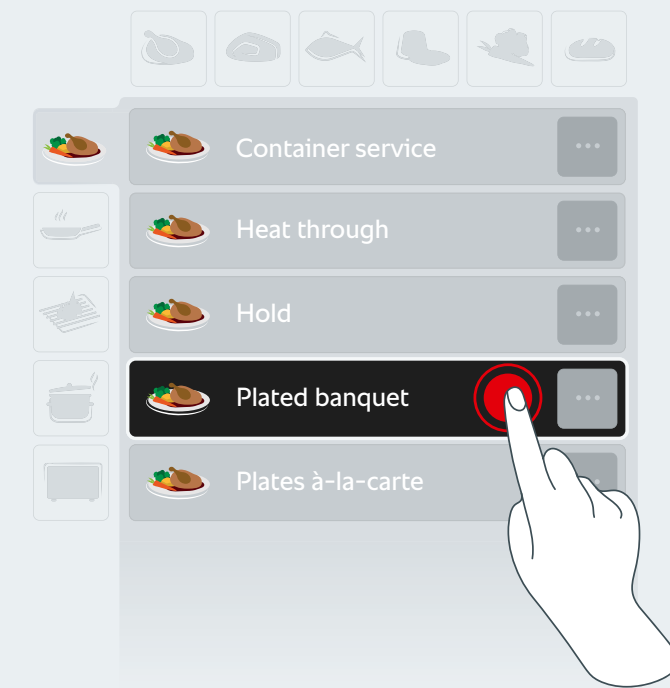
So you can grant any wish in  
À-la-carte service.

À-la-carte operations face a long list of challenges: food has to be good, it has to be varied, it has to be ready right on schedule. Which means your processes have to be well-organized, and your kitchen team needs to be agile and flexible. By separating food production and service completely, for example. And guaranteeing great-quality results. How? With Finishing in the iCombi Pro: Produce food in advance, plate it, store it chilled, and then bring it up to temperature when an order comes in.



➔ **How you benefit**  
High standard of quality, enormous flexibility, no overproduction. So things run right.





Load the iCombi Pro, select a program, and your plates will be ready to serve in 12 minutes or less.

## Demonstrate your banquet expertise. Plate after plate.

Four hundred guests, three different multi-course meals, all served at the same time. Thanks to Finishing. Prepare your food in advance and with less stress using the cook-and-chill process, and be ready in time for any event. Plate the food cold and store it chilled. And then go about your regular working day. Shortly before the food needs to be served, use Finishing in the iCombi Pro to bring each plate up to the perfect temperature. What if you're serving a thousand meals, or five thousand? Doesn't matter - you'll always get the same great quality results, exactly to the standards you've defined. Because the iCombi Pro automatically regulates everything, only notifying you when it's time to load or unload your food.



Hilton, Birmingham

➔ **Guaranteed banquet success**  
No stress. No extra staff.  
Unmatched results.

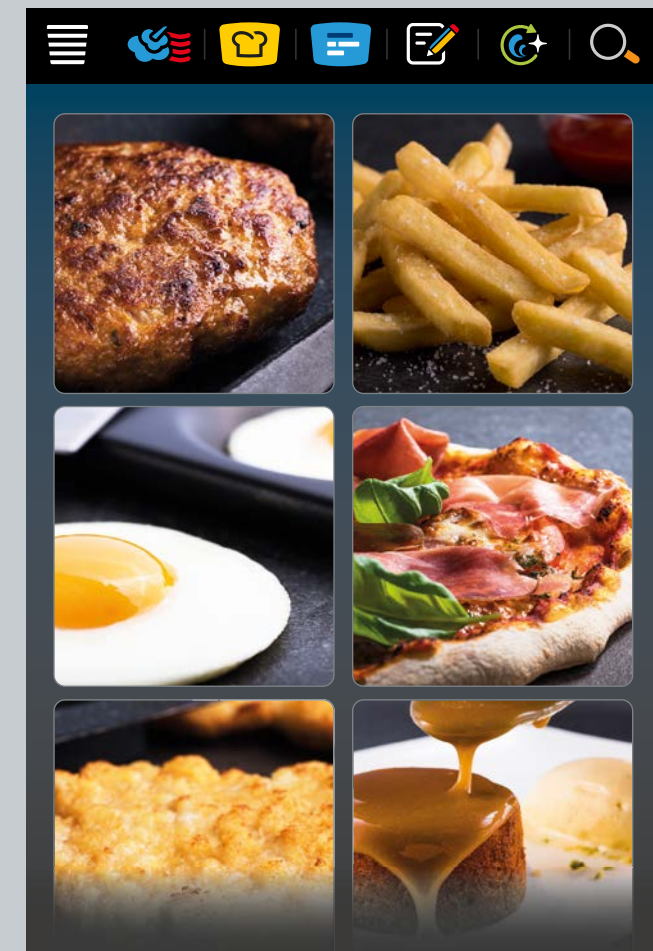


## Rule number one for satisfied guests.

# Bar food is more than cocktail olives.

Excellent bar food, round-the-clock room service, snacks in between. Sweet, savory. Innovative homemade creations, reliable convenience foods, legendary classics - serve your guests food they'll love, any time of the day or night. Because the iCombi Pro is so easy to use, you can get good results even if you're not necessarily a chef. And MyDisplay gives you the reassurance that every dish will be prepared correctly. Make homemade pizza, baked goods, or whatever else you're looking to do - all at the press of a button.

- ➔ **All with one goal in mind**  
Delicious snacks, reliable quality, quick production. Which adds up to satisfied customers.

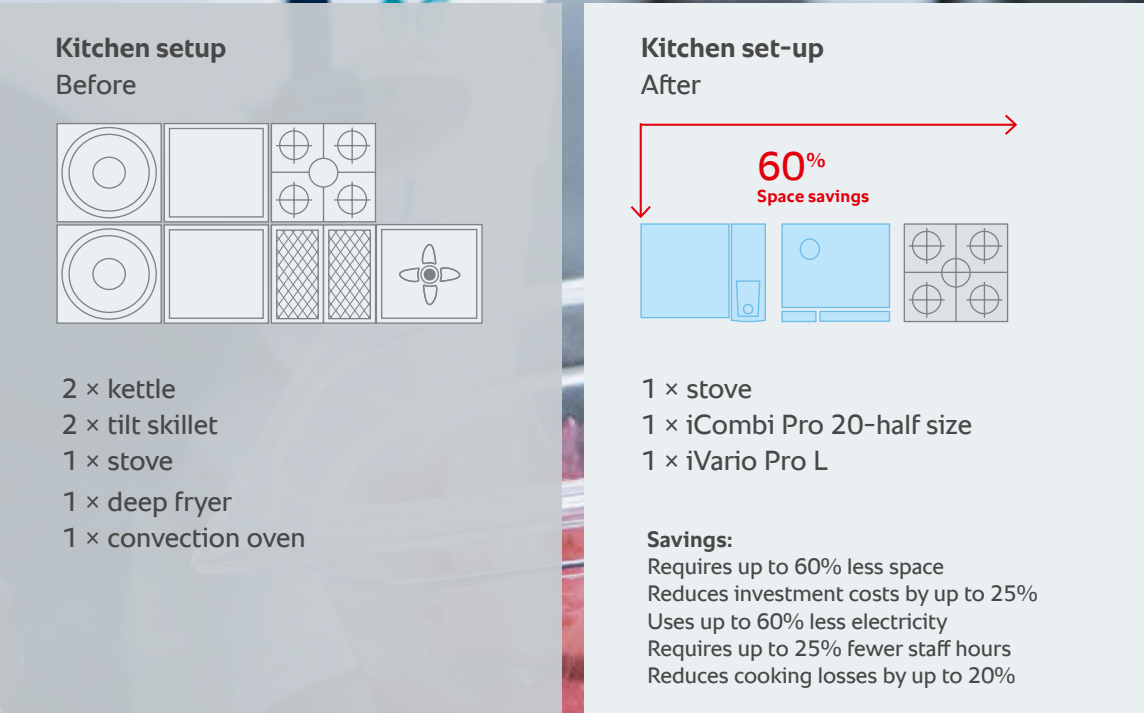


### MyDisplay

MyDisplay eliminates user error and keeps results uniform. Choose the dishes you want shown on the display as images or icons. Simply tap them, and the iCombi Pro will get started. You can add or delete products just as easily.

### Very "in": Additional income streams

Whatever your guests can't get from the hotel, they'll buy somewhere else. Think supermarkets, late-night snacks, and food delivery services. What if you produced your own pizza, burgers, and French fries? Putting your iCombi Pro to additional use. While creating a source of additional revenue. At the bar. Through room service. With hardly any extra work.



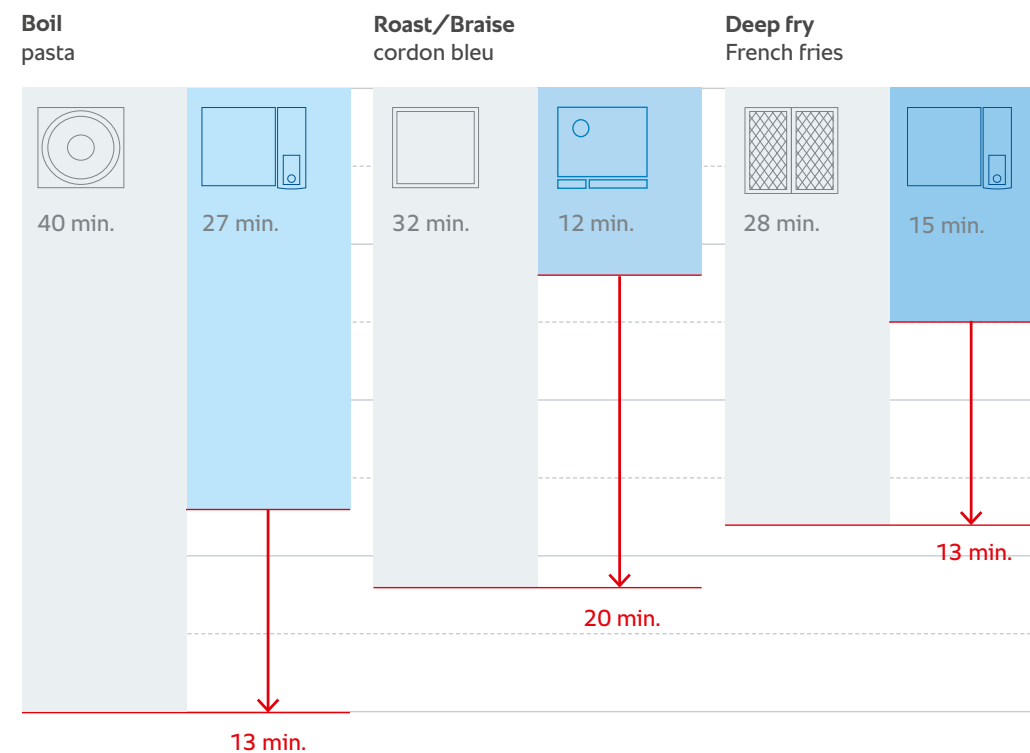
**An investment that's worth it.**

To the environment, to your bottom line, and to your hotel.

Let us help you get an idea of the savings you could enjoy by installing one or more iCombi Pro and iVario Pro units. For one, you'll save a whole lot of space thanks to all that equipment you won't need anymore - you'll accomplish more in a kitchen that could be 60% smaller. For another, you'll save on investment costs: the two cooking systems can cover up to 90% of all commonly used cooking applications, which makes some equipment unnecessary. And then there's the environmental savings. The cooking systems use less energy, which means more sustainable production. And you'll also reduce your overproduction, use less fat and oil, cut your working time, and save space. Which adds up to major pluses for the environment as well as your bottom line.

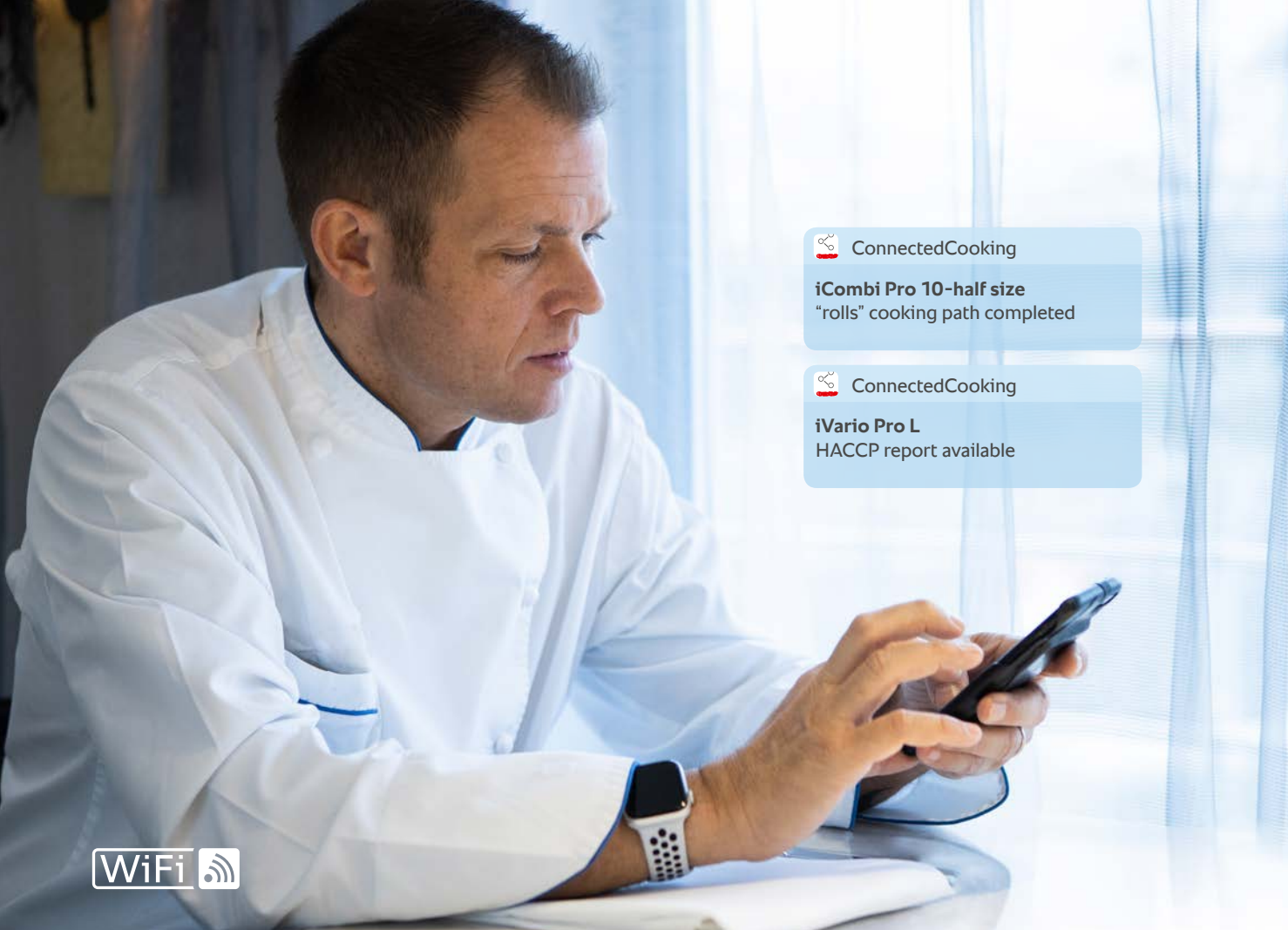


**➔ The bottom line**  
 It significantly reduces costs. And conserves energy and water, too.



**Space savings**  
 The iCombi Pro and the iVario Pro replace countless conventional kitchen appliances, such as tilting skillets, kettles, and deep-fryers, so you can plan around a smaller kitchen and create more room for guests.

**Time savings**  
 Quick preheating on the iVario Pro, no need for monitoring on the iCombi Pro - together, they save an enormous amount of time when preparing 80 meals.



## ConnectedCooking.

Keep an eye on everything.

In hotels, technology is the rule, not the exception. Booking systems, billing, personnel planning - everything's digital, everything's coordinated. Just like ConnectedCooking by RATIONAL. Recipe transmission, unit inspections, HACCP data, software updates, service remote access - our secure networking solution lets you do everything from your desk. For all networked RATIONAL units. Anywhere in the world. You can also access and save HACCP data from all cooking systems. Created a new menu? Send it around the world with just a click. All you need is a PC, tablet or smartphone. Standardization has never been easier.

- ➔ **ConnectedCooking**  
High-performance networking by RATIONAL. You'll always have everything under control.

[rational-online.com/us/ConnectedCooking](https://rational-online.com/us/ConnectedCooking)



## RATIONAL service.

We've thought of everything.

Customer care and support is important at RATIONAL. From initial consultations and trial cooking to test units, installation, and worldwide training - not to mention automatic software updates and the ChefLine hotline for individual questions - we cover all the bases. You can also turn to Academy RATIONAL for additional training on specific topics, such as Finishing. And if an emergency ever arises, RATIONAL's worldwide certified service network will be there in no time.

- ➔ **Designed to help you make the most of your cooking systems** and gain enjoyment for years to come... and ensure that you're never short of ideas.

[rational-online.com/us/service](https://rational-online.com/us/service)



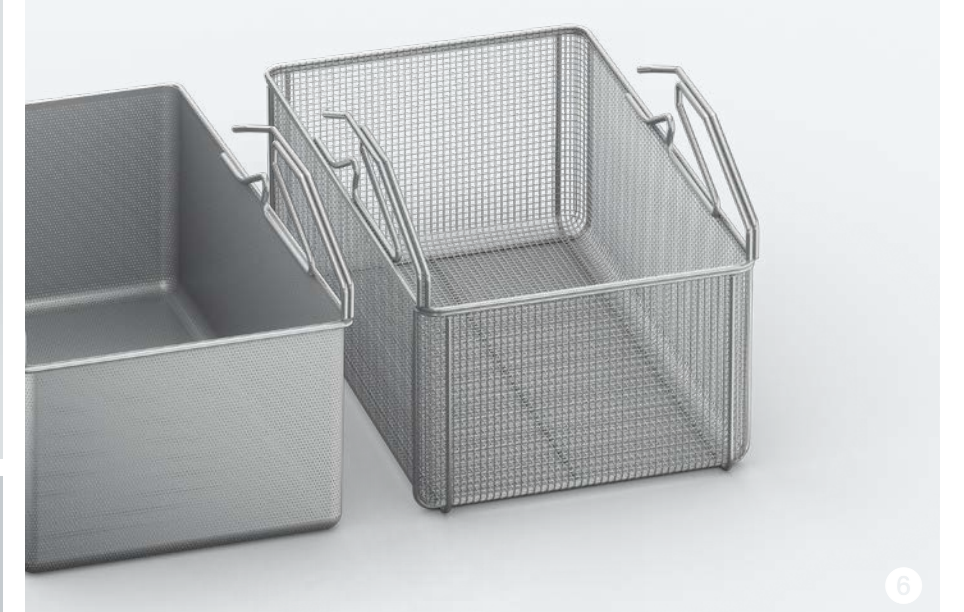
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## Accessories.

# Ingredients for success.

We expect all of our equipment to be robust enough to withstand heavy use in a professional kitchen - whether it's a mobile oven rack, a grill and pizza tray, an automatic lifting and lowering arm, or a boiling basket. RATIONAL accessories enable you to enjoy the full spectrum of exceptional features offered by the iCombi Pro and the iVario Pro. The right accessories ensure pre-fried convenience products, soups, sauces, chicken, baked goods, and grilled vegetables turn out perfectly every time. Even steak comes out with perfect grill marks.

### iCombi Pro accessories

- 1 Grill and pizza tray with optimum heat conductivity
- 2 Finishing system with mobile plate rack, Thermocover, transport trolley
- 3 Roasting and baking sheets for perfectly browned meat, poultry, and baked goods
- 4 Multibaker for large quantities of fried eggs or omelets

### iVario Pro accessories

- 5 Scoops (perforated, non-perforated) for removing or portioning food
- 6 Boiling and frying baskets for effortless work
- 7 VarioMobil for emptying the pan and transporting food
- 8 AutoLift – automatic lifting and lowering function for boiling and frying baskets

**RATIONAL accessories**  
When it comes to impressive results, well-designed accessories make all the difference.

[rational-online.com/us/accessories](https://rational-online.com/us/accessories)



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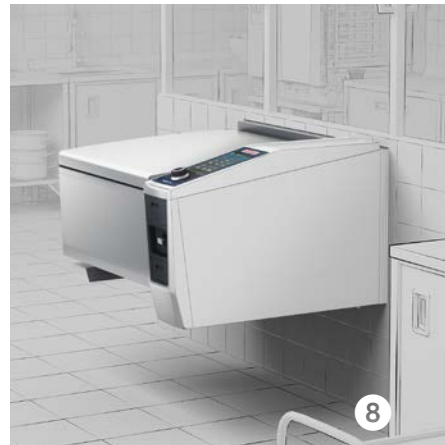
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## Always the right size.

## Solutions for any challenge.

Which challenges do you want to address with the help of an iCombi Pro? Choose from a variety of unit sizes and installation options to create a tailor-made solution. With an UltraVent attached directly to the unit, for example, you won't need a connection to the outside or additional ventilation around the cooking system. It doesn't get any easier.

- 1 iCombi Pro 10-half size with condensation hood and stand
- 2 Combi-Duo with two iCombi Pro 6-half size units and Combi-Duo kit
- 3 iCombi Pro XS with wall mount
- 4 Installation kit for iCombi Pro XS with condensation hood

- 5 Floor unit
- 6 Tabletop unit
- 7 Tabletop unit on stand
- 8 Wall mount

On the table, atop a work surface, attached to the wall, on the central oven block or even integrated into it: the iVario Pro fits wherever you need it. Thanks to its integrated water drain, you don't even need a floor drain channel, which prevents slippery floors for better work safety and provides greater flexibility in kitchen layout.

- ➔ **The result**  
Size and performance to fit your day-to-day challenges.

## Model overview.

# Which ones are right for you?

200 meals or 2,000? Banquets, breakfast, à-la-carte service? How many kitchens? What size kitchens? Display cooking? iCombi Pro? iVario Pro? Or both? What's the best solution for your needs?

Complete information on options, features, accessories, and technical data available at [rational-online.com](http://rational-online.com)



iCombi Pro	XS	6-half size	10-half size	6-full size	10-full size	20-half size	20-full size
	Electric	Electric and gas	Electric and gas	Electric and gas	Electric and gas	Electric and gas	Electric and gas
Capacity	4 × half sheet pans 13" × 18" 3 × half steam pans 12 3/4" × 14" 3 × 2/3 GN	6 × half sheet pans 13" × 18" 6 × half steam pans 12 3/4" × 20 7/8" 6 × 1/1 GN / 12 × 1/2 GN	10 × half sheet pans 13" × 18" 10 × half steam pans 12 3/4" × 20 7/8" 10 × 1/1 GN / 20 × 1/2 GN	6 × full sheet pan 18" × 26" 12 × full steam pans 12 3/4" × 20 7/8" 6 × 2/1 GN / 12 × 1/1 GN	10 × full sheet pans 18" × 26" 20 × full steam pans 12 3/4" × 20 7/8" 10 × 2/1 GN / 20 × 1/1 GN	20 × half sheet pans 13" × 18" 20 × half steam pans 12 3/4" × 20 7/8" 20 × 1/1 GN / 40 × 1/2 GN	20 × full sheet pans 18" × 26" 40 × full steam pans 12 3/4" × 20 7/8" 20 × 2/1 GN / 40 × 1/1 GN
Number of meals per day	20–80	30–100	80–150	60–160	150–300	150–300	300–500
Hinging racks accept (GN)	1/2, 2/3, 1/3 GN	1/1, 1/2, 2/3, 1/3 GN	1/1, 1/2, 2/3, 1/3 GN	2/1, 1/1, 2/4 GN	2/1, 1/1, 2/4 GN	1/1, 1/2, 2/3, 1/3 GN	2/1, 1/1, 2/4 GN
Width	25 3/4" (655 mm)	33 1/2" (850 mm)	33 1/2" (850 mm)	42 1/4" (1072 mm)	42 1/4" (1072 mm)	34 1/2" (877 mm)	42 5/8" (1082 mm)
Depth including door handle	24 1/2" (621 mm)	33 1/8" (842 mm)	33 1/8" (842 mm)	41" (1042 mm)	41" (1042 mm)	35 7/8" (913 mm)	44" (1117 mm)
Height including ventilation pipe	23 1/2" (594 mm)	31 5/8" (804 mm)	41 7/8" (1064 mm)	31 5/8" (804 mm)	41 7/8" (1064 mm)	73 3/4" (1872 mm)	73 3/4" (1872 mm)

XS and 20-full size electric: ENERGY STAR excludes these types of models from certification.



### iCombi Classic – Technology meets manual mode.

The iCombi Classic is robust and easy to use, and it works with the same precision as you. It's a tailor-made solution for cooks who want to operate their combi-steamers by hand.



iVario	2-XS	Pro 2-S	Pro L	Pro XL
Number of meals	30 and up	50 - 100	100 - 300	100 - 500
Usable capacity	2 × 4.5 gal (2 × 17 litre)	2 × 6.5 gal (2 × 25 litre)	26 gal (100 litre)	40 gal (150 litre)
Cooking surface area	2 × 2/3 GN (2 × 195 5/8 in <sup>2</sup> ) (2 × 13 dm <sup>2</sup> )	2 × 1/1 GN (2 × 292 1/4 in <sup>2</sup> ) (2 × 19 dm <sup>2</sup> )	2/1 GN (611 3/8 in <sup>2</sup> ) (39 dm <sup>2</sup> )	3/1 GN (906 1/2 in <sup>2</sup> ) (59 dm <sup>2</sup> )
Width	43 1/4" (1100 mm)	43 1/4" (1100 mm)	40 1/2" (1030 mm)	53 3/4" (1365 mm)
Depth	29 3/4" (756 mm)	36 7/8" (938 mm)	35 1/4" (894 mm)	35 1/4" (894 mm)
Height (incl. stand/base)	19 1/8" (42 1/2") 485 mm (1080 mm)	19 1/8" (42 1/2") 485 mm (1080 mm)	23 7/8" (42 1/2") 608 mm (1078 mm)	23 7/8" (42 1/2") 608 mm (1078 mm)
Weight	258 lbs (117 kg)	295 lbs (134 kg)	432 lbs (196 kg)	520 lbs (236 kg)
Pressure cooking*	–	○	○	○
iZoneControl	○	●	●	●
Low-temperature cooking (overnight, sous-vide, confit)	○	●	●	●
Wireless LAN	○	●	●	●

● standard ○ optional \*available 2021 in USA

Attention CA Residents: Prop 65 Warning

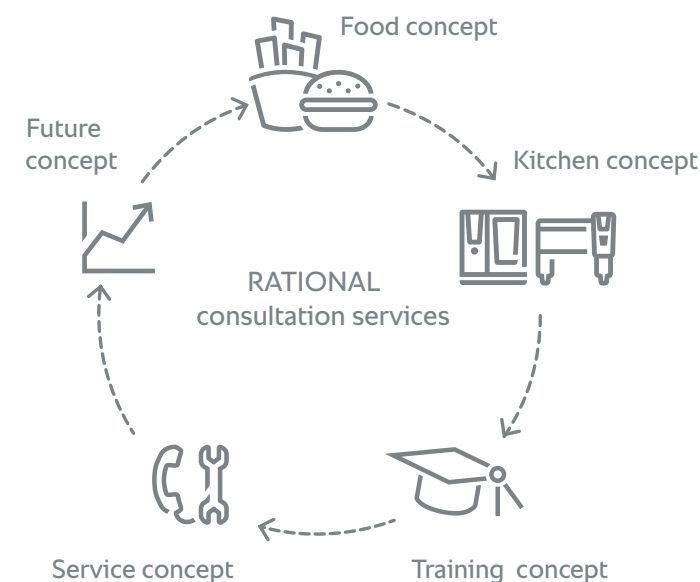




**Individual consultation services for your hotel.**

Benefit from our expertise.

Whether you're looking for comprehensive consultation, help with concept development, or maintenance agreements - for one hotel or several hundred - RATIONAL is your experienced hotel-industry partner. For full-service and limited-service hotels alike. You can use our entire service cycle or just one of the items listed. And, crucially, you can jump in at any point on the cycle. Interested? RATIONAL's hotel experts would love to hear from you at [hotels@rational-online.com](mailto:hotels@rational-online.com).



**RATIONAL live.**

Don't just take our word for it - find out for yourself.

Enough theory - time for practice! Nothing's more convincing than seeing it for yourself. Experience RATIONAL cooking systems up close, see their intelligent features in action, and learn how they can work for you. Register for a in-person, no obligation, cooking event near you online. Call us or send us an email if you have any questions, or if you'd like to discuss RATIONAL cooking systems and how they can meet the needs of your district or school. You can also visit [rational-online.com](http://rational-online.com).

**➔ Register now**

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