



RATIONAL



Supermarkets.
Create worlds of enjoyment.

A photograph of a bakery counter in a store. The counter is filled with various pastries, including croissants, danishes, and breads. There are also several bowls of fresh salads and other prepared foods. The background features a dark wall with white decorative patterns and a hanging menu board. The lighting is warm and inviting.

The goal: satisfied customers.

Discount chains, online ordering services, organic grocery stores, farmers' markets - traditional supermarket retail is under pressure from all sides. Unique selling points are crucial. New ideas, new concepts, new features. Focused on the future. To encourage customers to linger longer. Multi-faceted approaches. Creating expectations and then fulfilling them. With a bistro, with street food, with a hot deli counter. For lunch, for home, for meals on-the-go. Consistently, reliably delicious every time. Restaurant-quality food. Even if you're not a chef. Even though trained staff are hard to find. Because you've got an expert partner in your corner: RATIONAL.

● The recipe

Sophisticated concepts, implemented professionally - so you'll generate more customer loyalty and more sales.



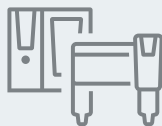
Consultation and concept design.
From tough competition
to great sales.

Cookie-cutter concepts rarely work. Which is why we emphasize individual consultation. Tailored to the questions that matter to you. Focused on your needs. Whether it's for one supermarket or many. Whether you want help in one area or several. Because your success doesn't hinge on pizza and potato salad - it hinges on having comprehensive concepts and high standards of quality. And consistently maintaining them.



Food concepts

RATIONAL will develop food concepts tailored to your supermarket, your customer base, and your competitive environment. Bakery, hot food counter, grab-and-go station, lunch service... whatever you need.



Layout and design concept

Is the kitchen in place already? Is it fully staffed? What food will be served? Production volume? Technical requirements? These and many other factors determine the right kitchen concept for you. For one location or many.



Training concept

Trained staff are the key to success. Standardization, cooking system operation, optimized production processes - RATIONAL's training concepts will address your individual needs.



Service concept

Need quick assistance? RATIONAL has a global network of certified service partners. So your cooking systems will stay in tip-top shape for many years to come.



Future concept

Top today, a flop tomorrow. To make sure that doesn't happen, RATIONAL can regularly evaluate your dining options and production processes, and propose changes if necessary.

➔ Advantages you'll enjoy
Experienced partners,
individual consultation,
solid implementation.

Get inspired.

Because your supermarket can do more than you think.

Grab-and-go, bakery, hot food counters, rotisserie? Centralized production? What's located where? What's right for which location? For your customers? Get inspired. Discover new ideas and let us show you some examples. RATIONAL has the knowledge and experience - whether it's for kitchen concepts, food production, or the food retail industry.

➔ **A good example**
Flexible production, a range of options, exceptional quality, more customers.

Bakery
Bread, Danishes, cinnamon rolls - always fresh, always delicious. And produced right before the customers' eyes. All day long.
➔ **Page 14**

Grab and go
Wraps, sandwiches, salads. Vegetarian, vegan. RATIONAL can help you capitalize on food trends with delicious to-go options.
➔ **Page 14**

Seafood counters
Impress your customers with freshly prepared seafood dishes: fried fillets, whole trout, fish curry. RATIONAL cooking systems can do them all.
➔ **Page 16**

Asian Corner
Surprise your customers with dim sum, ramen, and seitan yakitori. Even without a specialty chef on staff. Your RATIONAL cooking system knows the authentic recipes.
➔ **Page 16**

Self-service restaurants
Right by the entrance, close to the hot food counter, so that your customers can serve their own meals.
➔ **Page 10**

Hot food counters
The best place for fast movers like meatballs, fried chicken, or lasagna. There's always room for those - provided they're good-quality, of course.
➔ **Page 12**

Rotisserie
Roast chicken - a classic dish in any supermarket or deli. The perfect rotisserie chicken has crisp skin and juicy, flavorful meat. Without creating bothersome cooking odors. With RATIONAL cooking systems.
➔ **Page 12**

The new gold standard.

Less space. More performance.

That's a lot to promise. And it sounds paradoxical at first, but it makes sense when you're using two intelligent cooking systems. Two cooking systems capable of covering more than 90% of all conventional cooking applications. Systems that are intelligent. That are easy to use. That were designed with large quantities in mind. That deliver the same great results every time. That react flexibly to changes. In short: These are the two cooking systems that will allow you to make your ideas and concepts a reality. Flexible. Efficient. Reliable.

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 when. Streamlines workflow, saves time and energy.

Extra flexible

Special offers? Seasonal menu changes? The iCombi Pro will adapt as well. Just load the new recipe to the cooking system, and you're ready to go.

Ultra-fast cleaning

From dirty to clean in just 12 minutes. Automatically. Shorter downtime, more productive time - that's clean living.

Thoughtful design

Better productivity, incredible results - thanks to an optimized cooking cabinet and greater dehumidification power to help direct energy into the food. Which means 50% larger loads*.

*compared to the previous model



Speed

The optional pressure-cooking function reduces cooking times by up to 35%*. Automatic pressure buildup and release features make the iVario Pro quick 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 work conditions

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

➔ How you benefit

Unbelievable freedom. And the peace of mind that you're going to reach your goals. Just the way you picture them.



Standardization

Both cooking systems let you store your own tried-and-true intelligent cooking paths, so you can access them at any time. Connect your iCombi Pro or iVario Pro to ConnectedCooking, transfer your cooking paths to other units with just a click, and get the same great-quality results anywhere on the network. Standardization has never been easier.



Impressive.

The capabilities of intelligent kitchens.

Fresh, convenience, frozen. American, European, Asian. Meat, fish, poultry, sides, desserts. For a hundred people or several thousand. In concrete numbers: the iCombi Pro 20-full size can prepare up to 160 servings of chicken cordon bleu in a single load. And every one will turn out browned exactly the same. With a lot less oil than you'd need with conventional cooking appliances. The iVario Pro XL can sear 45 pounds of meat in a single batch. Delicious seared flavor, minimal cooking losses. Done to perfection in the blink of an eye. Incomparably delicious results you can repeat over and over again.

What's the secret? The iCookingSuite, the cooking intelligence in both cooking systems that detects the quantity, size, browning, and condition of the food, and adjusts cooking parameters accordingly. So your broccoli stays crisp, green, and full of vitamins; your pasta comes out al dente, and your steaks are juicy with beautiful grill marks.

➤ Modern production

Quality in quantity. Easy to produce. Again and again.

rational-online.com/us/iCookingSuite



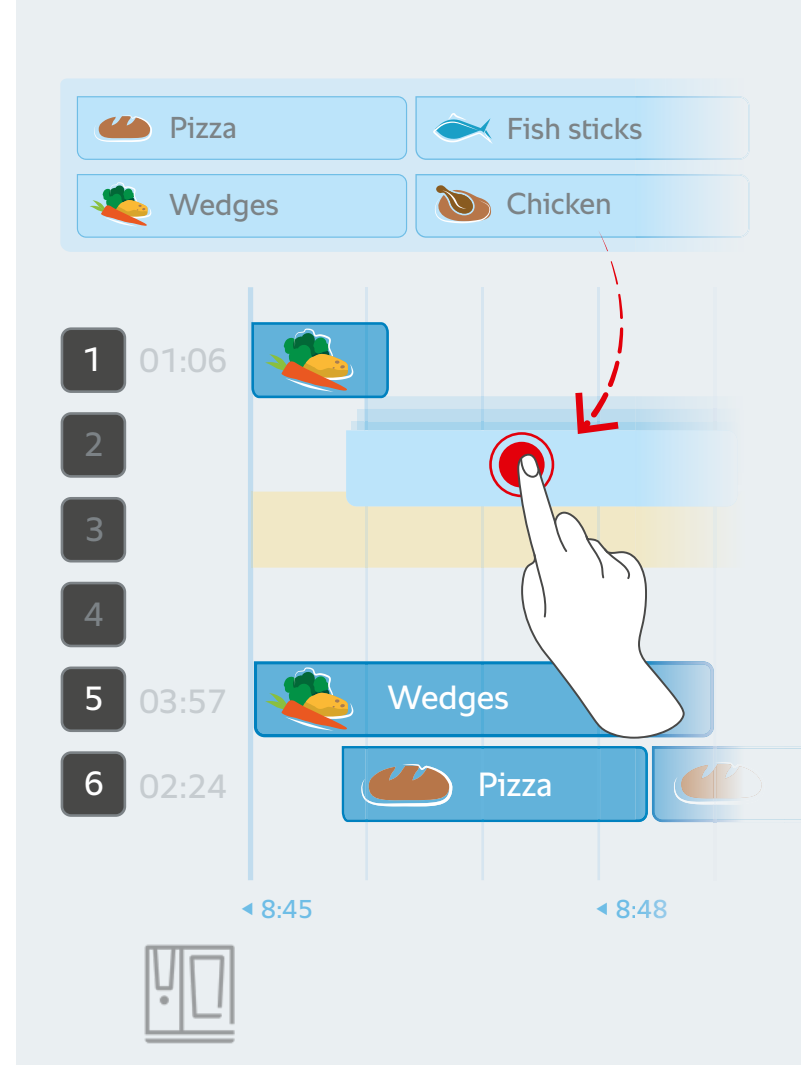
Best-sellers, fast movers, customer favorites.

Prepared fresh and immediately sold.

Crispy, juicy, golden-brown roast chicken – the king of to-go dishes. Now ready in half the time*. Thanks to iDensityControl's intelligent climate management. Thanks to the iCookingSuite, which knows the way to perfect results. Thanks to the iProductionManager, which ensures that you'll always have fresh food ready to serve. With no overproduction. And not just chicken – it's perfect for roast pork, meatloaf, or brisket. iZoneControl lets you divide one iVario Pro pan into four individual zones, and cook different foods at different temperatures at the same time.

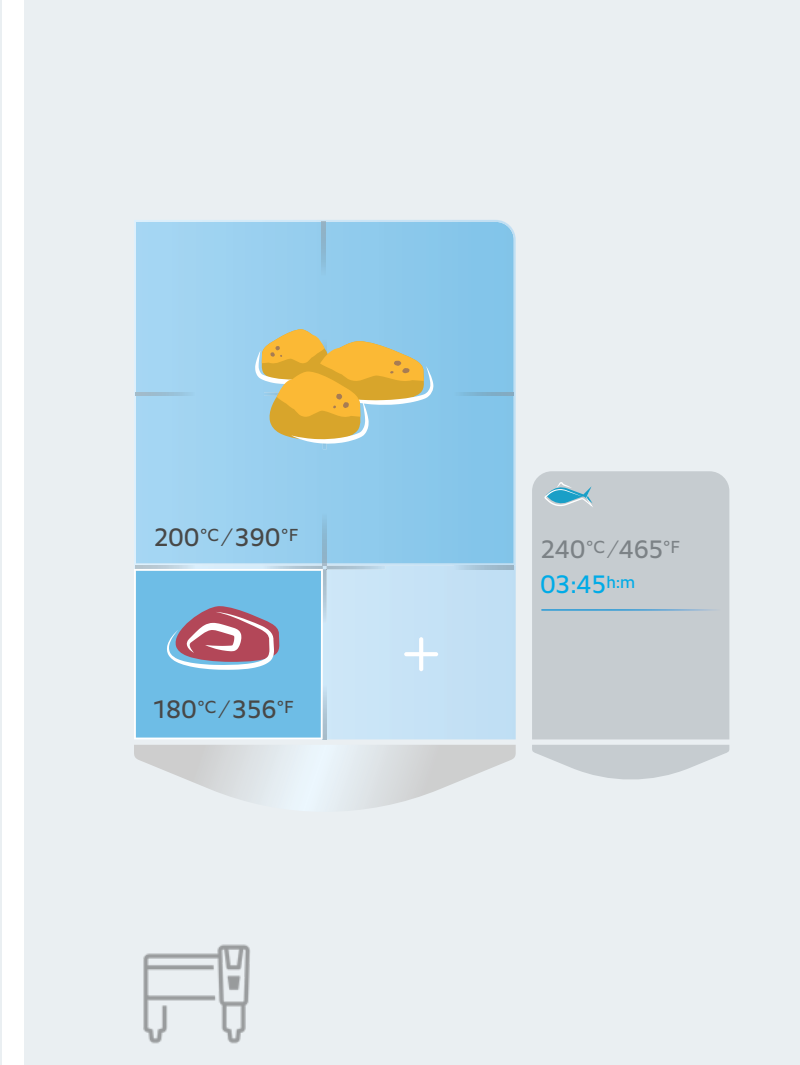
➔ Experience the difference
Efficient production without sacrificing quality, no cooking losses, no risk of user error. A hot food counter in record time. So nobody's kept waiting.

*compared to a conventional rotary grill



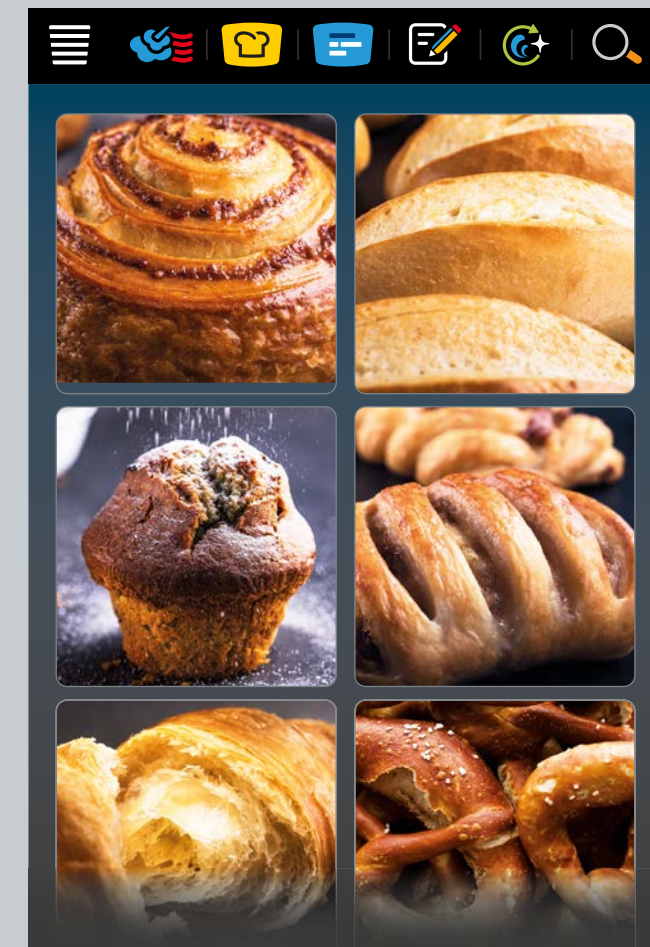
iProductionManager

The iCombi Pro helps you turn out the same great results over and over. No stress, no additional staff. The cooking system 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 ("Spring Menu", for example), tap the display, assign dishes to different levels, load the iCombi Pro and you're all set.



iZoneControl

For when you need to work quickly, efficiently, and reliably. Just divide your iVario's pan into 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. No extra kitchen equipment. No monitoring.



Everything's fresh.

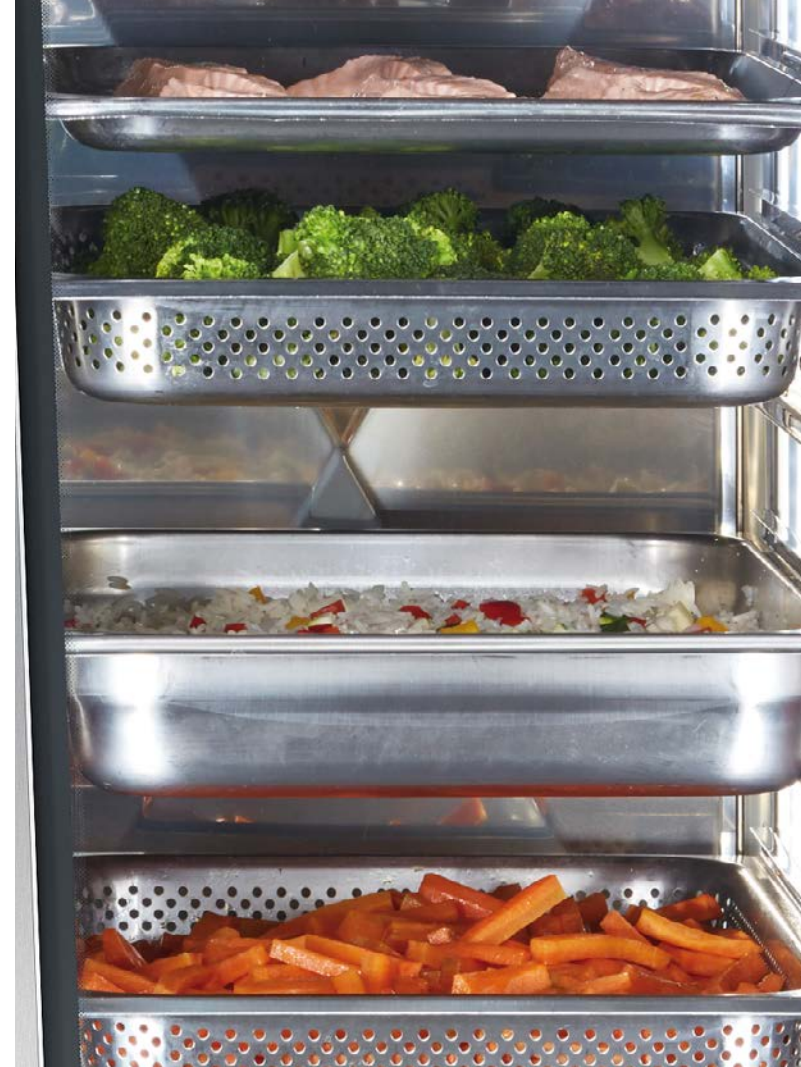
Everything's available. All a matter of organization.

The initial morning rush has passed; time to start producing extra batches. The challenge is producing just enough food - not too much, not too little - so that you're always serving fresh items. And it's also time for tasty treats like wraps, sandwiches, cookies and muffins. Juggling all of that requires some real organizational skill. Which is where the iProductionManager comes in. It lets you know which foods you can prepare together, and proposes production plans optimized for time or energy consumption. Frozen foods, fresh dough, small pastries, large baked goods, one tray, several trays... No problem. Start the cooking path you want. That's it. For standardized batch production, for great results on mixed loads. Even in an open kitchen. Because the iCombi Pro has its own recirculating hood that makes ventilation systems unnecessary.

- ➔ **It doesn't get any easier**
Set yourself apart from the pack,
and truly spoil your customers.
Without extra equipment.

MyDisplay

Eliminate user error and keep results uniform with MyDisplay. The different products you've specified will be shown on the display as images or icons. Simply tap them, and the iCombi Pro will get started. You can add or delete recipes just as easily.



Be consistent.

Make things easy on yourself.

Keep a cool head when work turns up the heat. When you need a variety of dishes in large quantities. Or when you're producing centrally for multiple locations. With Cook & Chill, for example. It lets you prepare your hot meal components in the iCombi Pro or iVario Pro, chill them rapidly, and store them. That way, you can purchase in bulk and prepare food well in advance. That way, you can bring food up to serving temperature when you need it. That way, you can produce your own line of convenience foods for your cold deli counter. That way, you can produce extra batches as necessary. It's quick and straightforward. And taste, nutrients, color, and texture are all perfectly preserved.

- ➔ **Great quality sells itself**
Starting now, you'll always have the right quantities of fresh, safe, delicious food ready to serve. Hot or cold.

The Finishing process

Container Finishing is particularly suited to large quantities, such as for hot food counters. Just load food you've previously prepared into the iCombi Pro, and you'll have it at serving temperature at the touch of a button. You'll always have the right quantities of food hot and fresh. Reduces food waste. Easy and safe. Even with convenience foods.



It's always their time to shine. With best-in-class hygiene.

Hygienic interim cleaning in around 12 minutes, or sparkling deep cleaning any time (even overnight) - the iCombi Pro's iCareSystem handles it all. Simple and safe thanks to phosphate-free cleaner tabs. With a cleaning system that remembers your preferences and starts your favorite program automatically next time around. The iVario Pro doesn't even need cleaning programs, because wiping it down takes just 2 minutes. And with a wide range of installation options to facilitate cleaning, the area under and around the cooking systems stays hygienic as well.



➔ Play it safe

The iCombi Pro and the iVario Pro are easy to keep clean. So you'll feel good in the kitchen. And have more time for your customers.



Training with RATIONAL.



To make sure your new food concept succeeds.

The controls on the iCombi Pro and the iVario Pro are self-explanatory, so new personnel can master them in no time. RATIONAL chefs will train you and your employees based on your own food concept or one created for you by RATIONAL, so that you'll get perfect results effortlessly from the very beginning.

- **For your success**
Individual training, motivated employees, satisfied customers.

Inspiration. Skill. Achievement.



Let's create the future together.

If you don't have a leg up on the competition today, you might not have customers tomorrow. Which makes it that much more important to regularly evaluate your concepts, generate input, and implement new ideas. That goes for your lunch and snack ideas as well as for your brand concept. And RATIONAL can help with all of the above. We offer expertise. We offer experience. We offer new ideas. We offer flexible cooking systems. And we'll always build on what we've already achieved together.

- **What does the future hold?**
A wealth of new ideas and concepts to help you keep impressing your customers again and again.



Networking.

Multiple locations, but everything's still visible at a glance.

Networking is becoming the exception rather than the rule in supermarkets. Cash register systems, procurement, 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. On all of your networked units. At all of your locations. You can access and save HACCP data from all units as well. Created a new menu? Send it to your stores with just a click. All you need is a PC, a smartphone, or a tablet. Standardization has never been easier.

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

rational-online.com/us/ConnectedCooking

Cost-effectiveness.

Any way you slice it, this investment pays off.

The iCombi Pro and the iVario Pro aren't just intelligent when it comes to cooking. They're also smart savers as well. They save on labor, energy consumption, space, raw product, and grease, just to name a few things. In short: the difference is obvious.

➔ Worth it


It all adds up to technology that pays for itself in no time, while making work fun.

rational-online.com/us/invest

↓ 70% 

Up to 70% lower energy costs*

Short preheating times eliminate the need for stand-by mode. Rolling batches with iProductionManager in the iCombi Pro, zone-specific pan heating with iZoneControl in the iVario Pro - two great energy-saving solutions.

↓ 1-2 hrs./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% 

Requires 30% less space*

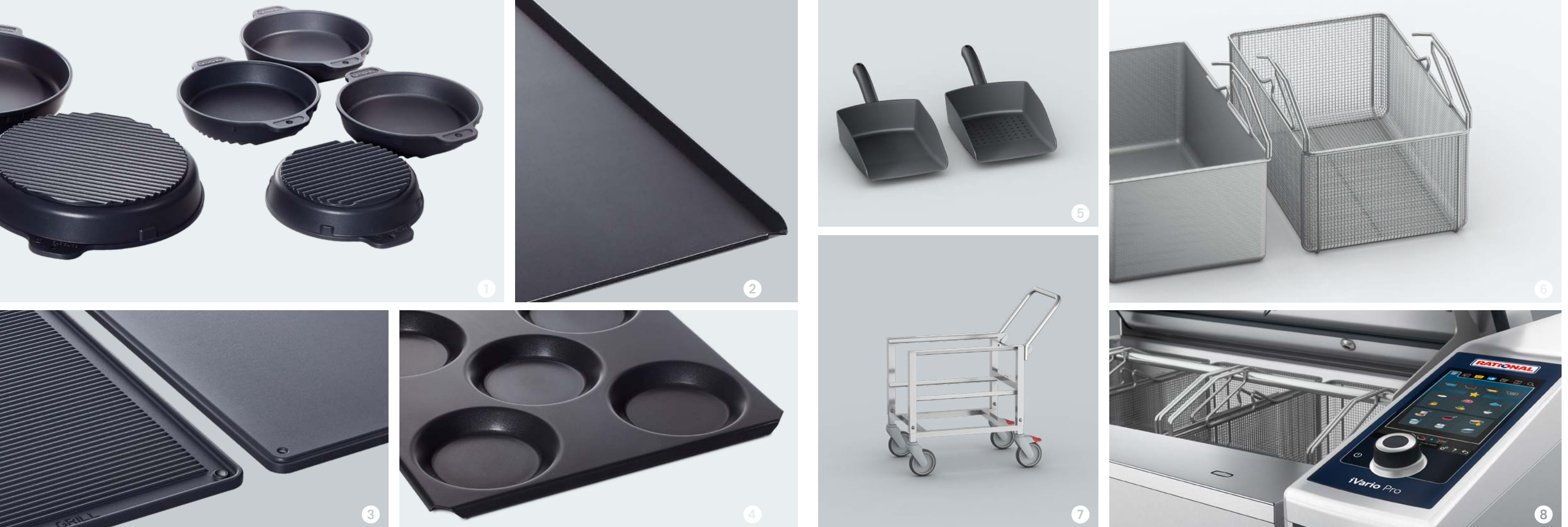
Together, the iCombi Pro and the iVario Pro can replace up to 90% of all conventional kitchen equipment. Goodbye grills, kettles, and deep fryers - hello freedom of movement. Or additional sales-floor area.

↓ 25% 

Use up to 25% less raw product*

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%.

*compared to conventional cooking technology



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 Chicken Spike, 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 appetizing grill marks.

- ❶ Roasting and baking pan
- ❷ Roasting and baking sheets
- ❸ Grill and pizza tray
- ❹ Multibaker
- ❺ Scoops (perforated, non-perforated)
- ❻ Boiling and frying baskets
- ❼ VarioMobil
- ❽ AutoLift

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

rational-online.com/us/accessories

Sustainability.

Good for the environment, better for your bottom line.



Sustainability conserves resources and saves money. Here at RATIONAL, energy-efficient production and logistics, recycling, and raising the bar for energy conservation are all par for the course. With the iCombi Pro and the iVario Pro, sustainability will become just as self-evident in your kitchen: compared to conventional kitchen equipment, you'll save energy, reduce raw product usage, and decrease overproduction, all while preparing healthier food.

- ➔ **For a healthier planet**
Cook more nutritious meals while reducing your environmental impact.

rational-online.com/us/green

Tested product quality.

They can handle a lot.
For years to come.

Day-to-day kitchen life is not for the faint of heart. That's why RATIONAL products are constructed from high-quality materials and designed for hard use. We use the "one person - one unit" philosophy. In other words, each person working in production is fully responsible for the quality of the systems he or she assembles. You can find their names on the identification plates. We hold our suppliers to the same high standards of quality. We strive to continuously improve, while ensuring that our products remain reliable for many years to come.

- ➔ **You can count on us**
Solid, long-lasting, perfect for everyday use - the things you'd expect from a reliable partner.

rational-online.com/us/company

Model overview.

Which ones are right for you?

Twenty meals or 200? Roast chicken? Lunch service? Baked goods? Centralized kitchen? Satellite 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



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.



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 in²) (2 × 13 dm²)	2 × 1/1 GN (2 × 292 1/4 in²) (2 × 19 dm²)	2/1 GN (611 3/8 in²) (39 dm²)	3/1 GN (906 1/2 in²) (59 dm²)
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

WARNING
Cancer and Reproductive Harm
www.P65Warnings.ca.gov



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've covered 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 service network will be there in no time.

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

rational-online.com/us/service

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. Live and at no obligation – right in your area. 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 your individual needs. You can also visit rational-online.com for more information, technical specifications, videos, and customer testimonials.

➔ **Register now**
rational-online.com/us/live

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

