



# iVario® Pro.

The new performance class  
in commercial food service.





## What's expected of today's kitchens? A lot.

Roasting, boiling, blanching, deep-frying, pressure-cooking, overnight cooking... All at the same time, and all to perfection. Food service is more challenging than ever. Faster than ever, with higher standards than ever. More international, more regional. More diverse, more flexible. It's time for an intelligent cooking system that doesn't just meet the challenges of the modern kitchen, but makes the most of them. One that takes 45 years of research, experience, and innovation into an entirely new dimension. One that plays to its own strengths in any kitchen. One that always prepares food to precise specifications. Whether it's 300 meals or 3,000. A cooking system that automates tasks to decrease workload. And that anyone can learn to use quickly, no matter their level of kitchen experience.

### 🔴 Exceeding expectations

A cooking system that goes well beyond anything conventional tilting skillets, kettles, and deep-fryers have to offer.

## The iVario Pro.

# Unusual. In every respect.

Looks like a tilting skillet, but does so much more. Boiling, pan frying, deep-frying, pressure-cooking\*... The iVario Pro can replace practically all other conventional appliances. Because it has the power, thanks to one-of-a-kind heating technology blending performance with precision. Because it has intelligent cooking assistants that learn, support, and plan ahead. Because it's up to four times faster than conventional appliances, while using up to 40% less energy and saving a great deal of space. In short: because it can. Exceptional food quality without time-consuming checking and monitoring.

### Ideal work conditions

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

### Great results with no monitoring

Thanks to built-in iCookingSuite intelligence, everything just turns out right. Nothing burns, nothing boils over. And the iVario Pro will only call you when you're really needed. For cooking results just the way you want them.

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### Intuitive control concept

Simple, logical, efficient. Working with the iVario Pro isn't just effortless, it's actually fun. From day one.

### Effective energy management

The iVarioBoost heating system combines power, speed, and precision. Plenty of reserve power and exceptional heat distribution across the entire surface, so every cooking process will run perfectly - whether you're searing meat or gently simmering milk.

➔ Page 06

### Greater flexibility

The patented iZoneControl turns one pan base into multiple iVarios. Multiple dishes. Additional flexibility. More creativity.

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### 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.

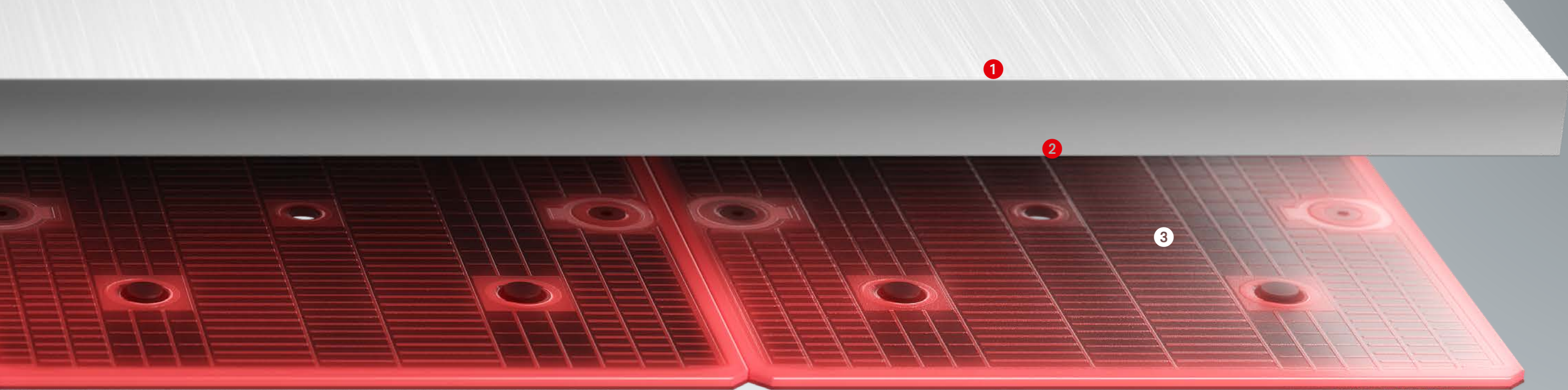
➔ Page 10

### ➔ What do you get out of it?

One of the most cutting-edge cooking systems in the world - which means unparalleled flexibility, productivity, and simplicity.

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

\*available 2021 in USA



Your new key player.  
Fast and precise.

### iVarioBoost heating system

Impressive performance	iVario Pro XL
33 lbs pasta	22 min.
99 lbs beef stroganoff	20 min.
32 lbs of rice pudding	70 min.
165 lbs chickpeas, soaked (pressure-cooked*)	42 min.
264 lbs goulash with sauce (pressure-cooked*)	88 min.

\*available USA 2021

## iVarioBoost

There are thick pan bases, which take a long time to preheat and are sluggish to react. There are thin pan bases, which distribute heat unevenly and burn food more often. And then there's iVarioBoost, a combination of ceramic heating elements and a fast-reacting, scratch-resistant base. It combines exceptional speed with uniform, efficient heat distribution.

The integrated iVarioBoost energy management system consumes far less electricity than ordinary cooking appliances, while still maintaining plenty of reserve energy so that you can sear food quickly - or add cold ingredients without significantly lowering the temperature, as you would with conventional technology.

### 1 Special pan base

The robust, scratch-resistant pan base is made of high-performance steel that heats up quickly and transfers precise quantities of energy, adjustable to the exact degree. Which means uniform browning, juicy meat, and delicious seared flavor.


### 2 Intelligent temperature management

Each heating element has its own integrated sensor, so the temperature across the entire surface of the pan base is monitored precisely. These measurements form the basis for the system's intelligent, zone-specific temperature management. Maximum-quality results with minimal energy consumption. Especially for delicate products such as dairy-based dishes.

### 3 Ceramic heating elements

High-powered, patented\*\* ceramic heating elements deliver exactly the right amount of energy wherever it's needed, ensuring even heat distribution across the entire surface.

\*\*patent-protected: EP 1 671 520 B1

 **What does that mean for you?**  
No burning. No boiling over. Juicy meat. Mouthwatering seared flavor. Exceptional uniformity.

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

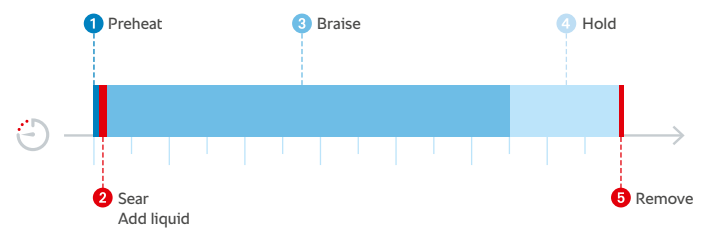


Reliable excellence.  
No monitoring required.

The intelligent kitchen

## iCookingSuite

Intelligent adjustments at the push of a button. With the iCookingSuite, the iVario Pro'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 steak, for example. Nothing burns, nothing boils over. Low-temperature cooking? Delicate desserts? No problem - AutoLift can automatically take your pasta out of the water. And if you want to give a dish your own personal touch, you can adjust the cooking path at any time, even while it's cooking.



**It even works the night shift.**  
Overnight cooking in the iVario Pro is as easy as loading your food, starting the cooking process, and then taking out the finished food the next morning.

**iCookingSuite**  
Great food quality without time-consuming checking and monitoring. Requires practically no training to use. That's the kind of support that saves time and helps avoid errors.

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Pressure cooking\*.  
For great results even more quickly.

**Accelerated production**

Build up pressure to take pressure off: if you regularly need things done ASAP, our optional intelligent pressure-cooking function is the time-saver you need. The pan's interior locking mechanism creates a safe and reliable seal, cutting cooking time by up to 35% on stews, braised dishes, stocks, soups, and casseroles. Without sacrificing quality, of course. No extra maintenance required. The iVarioBoost heating system builds up pressure at the touch of a button, and maintains it at a constant level throughout the entire cooking process, so the cellular structure of the food is preserved - which means top-quality results, ready in no time.

\*available 2021 in USA

	Cooking	Pressure cooking*	Savings
Leg of lamb	117 min.	86 min.	↓ 26%
Chickpeas	65 min.	42 min.	↓ 35%
Corned beef	170 min.	135 min.	↓ 21%

➔ **Advantages you'll enjoy**  
More capacity, shorter cooking times, greater productivity... and that's just the beginning.

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

Ticks every box for exceptional results.

Efficient flexibility

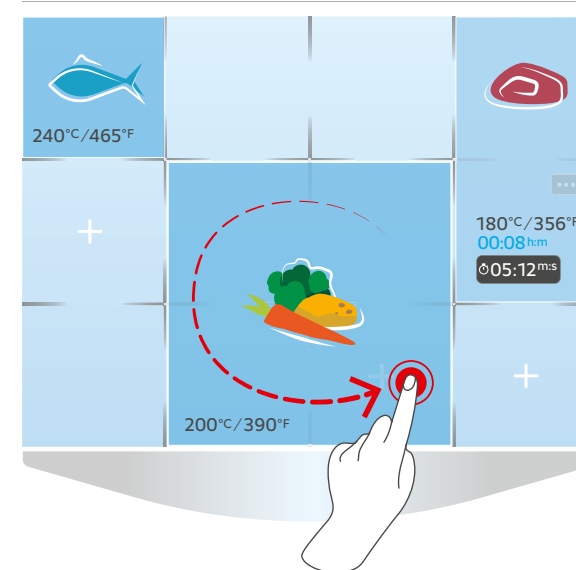


## iZoneControl


Flexibility is a must in today's world, and food service operations are no exception. Special dietary needs? Extra requests? Staff meals? Even large kitchens need to be able to prepare small portions quickly and efficiently. That's where iZoneControl comes in. You can divide the iVario 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. Either way, you only have to heat the surface area you really need, which saves power - not to mention a lot of additional kitchen equipment.

Patent 

\* Patent DE 10 2017 131 404 B4



One, two, three, four. With iZoneControl, adjusting zones on the pan is as easy as tapping the display. Simple and safe.

 **iZoneControl**  
Only heat up the parts of the pan base you actually need. More efficiency, more flexibility, even with small portions.

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

## Modern work.

# Designed with safety in mind.

Bending, lifting, carrying... getting burns and bruises... just part of everyday kitchen life. Well, it was. But no longer. The iVario Pro makes kitchens ergonomic, efficient, and energy-saving. RATIONAL observed the cooks of the world and developed dozens of technical solutions to help spare their backs, protect them against burns, and make their lives easier and healthier.

➔ **No doubt about it**  
Working in relaxed, safe environment means employees miss fewer days, plus they're more productive and efficient. Not to mention more motivated.

### 1 Water inlet and 2 drain

No more hauling water - use the water inlet to fill the pan precisely, down to the exact quart. And then empty it again with the convenient integrated drain.

### 3 Height adjustment (optional)

Short, tall, or in between - the ergonomic height adjustment feature can raise or lower the iVario Pro by 8" in 16 seconds, so it's the perfect height for anyone to use.

### 4 Integrated hand shower and USB port.

### 5 Easy to clean

Nothing burns in the iVario Pro, so in principle, there's less to clean. What little is left only takes a minute or two.

### 6 AutoLift

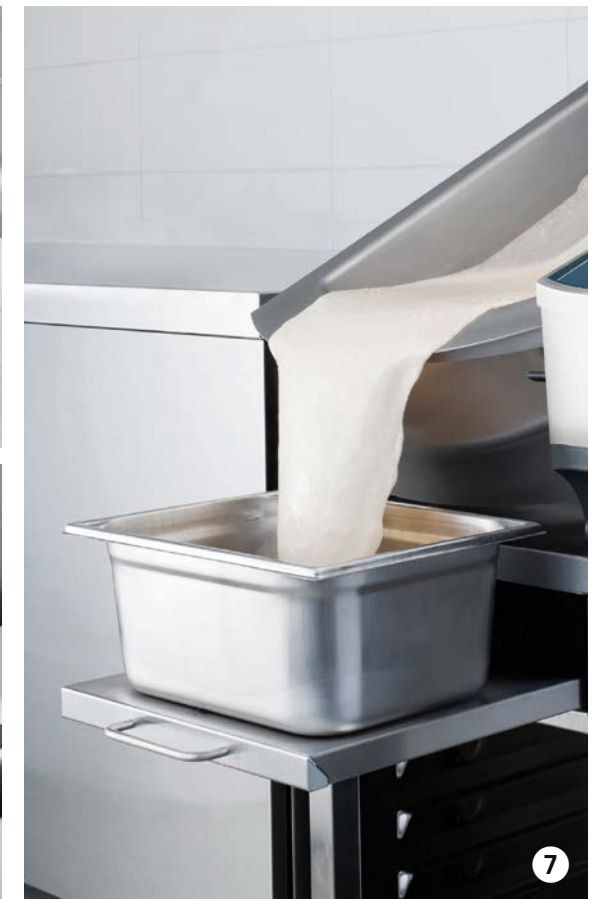
Pasta al dente. Completely automatic. When the food's ready, the iVario Pro's automatic lifting and lowering function will bring the basket out of the water.

### 7 Easy to empty

Emptying the specially mounted pan is safe and easy, so there's no risk of back injuries.

### Cool pan edge

No more burning yourself on the side of the pan - go ahead and put your hand on it.





**Always the right size.**

## Solutions for any challenge.

On a stand, in a station or on a table: The iVario Pro fits wherever you need it. It's available day and night, near the pass or on the production line. It integrates seamlessly and it's a breeze to install, whether you're adding to an existing kitchen or planning a new one.

Thanks to its integrated water drain, you don't even need a floor drain channel, which means fewer slippery kitchen floors and improved work safety. Even deep-cleaning the entire kitchen is no problem with the iVario Pro: It meets the stringent requirements of the IPX5 standard.

➔ **Advantages you'll enjoy**  
A workplace that adapts to your needs and leaves nothing to be desired.

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



❶ Floor unit ❷ Tabletop unit  
❸ Tabletop unit on stand

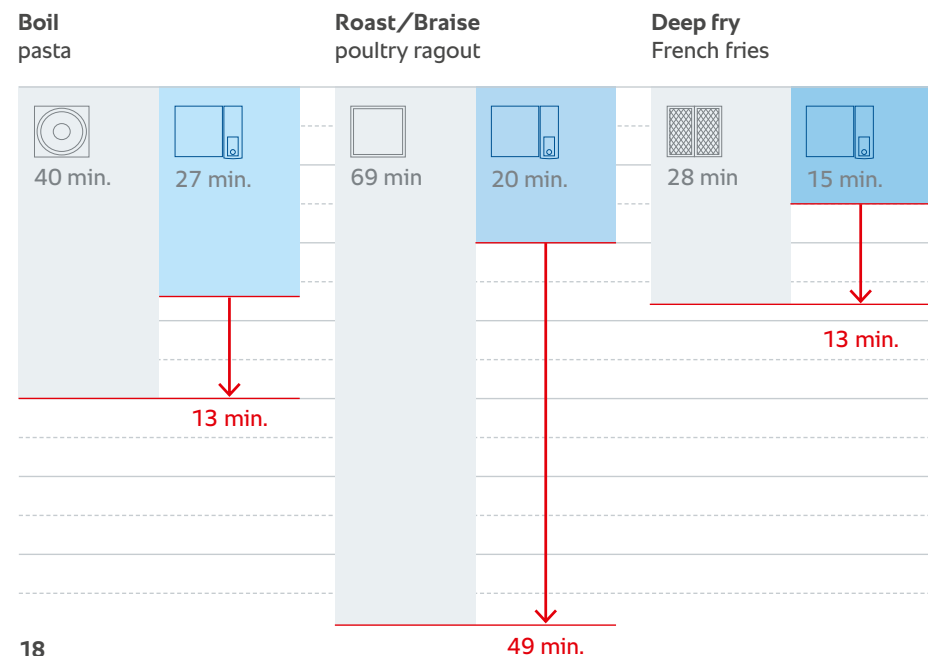
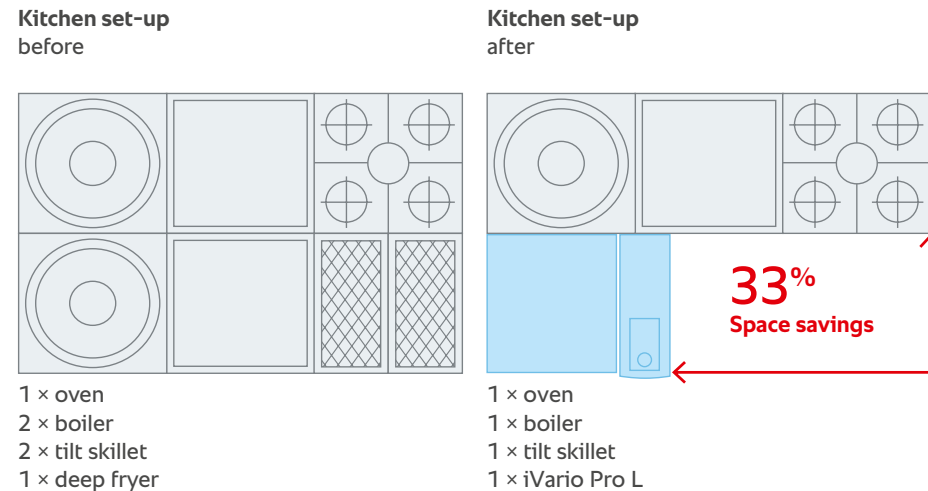
IPX 5



## Streamlined kitchens.

With space and time, less is more.

Performance plus precision equals efficient production. 80 meals, 62 minutes, happy diners. That's "set it and forget it" cooking, without sacrificing quality. That's cooking in the iVario Pro L. It even saves space, because it can replace the range, the grill, the deep-fryer, the tilting skillet, and the kettle.



➔ **Save** production time and space. Without compromising on food quality.

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**Save space**  
The iVario Pro can replace a number of conventional cooking appliances, yielding an average of 33% more kitchen space.

**Save time**  
One cooking system, three products, 80 meals: The iVario Pro allows you to work far more efficiently than conventional appliances, which saves you valuable work time.

## Cost-effective.

Any way you slice it, this investment pays off.

Productivity is the key to a successful kitchen. The iVario Pro's countless high-performance features add up to an investment that pays for itself in no time. It's an all-in-one solution combining the functions of multiple appliances. It saves space, time, raw ingredients, electricity, and water. And, of course, money.

➔ **Worth it**  
It all adds up to an appliance that pays for itself in no time, while making work fun.

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Your profit	Calculation basis per year	Your additional earnings per year	Calculate for yourself
<b>Meat</b>			
Use up to 10% less raw ingredients in everyday dishes (casseroles, stews) thanks to iVarioBoost's cooking power. Reduce raw ingredients use by up to 10% on braised dishes through overnight cooking (by weight due to moisture loss).	Ingredients used with conventional ovens, tilting skillets and kettles \$110,000		
	Ingredients used with iVario Pro \$99,000		<b>= \$11,000</b>
<b>Power</b>			
Average savings of 68 kWh per day thanks to ultra-efficient iVarioBoost heating system.*	68 kWh × \$0.13 per kWh		<b>= \$4,420</b>
<b>Working time</b>			
Save an average of 120 minutes of working time per day per unit thanks to the fast iVarioBoost heating system, automatic cooking with iCookingSuite, and overnight cooking.	1,000 hours × \$18 (hourly rate averaged between cooks/cleaning crew)		<b>= \$18,000</b>
<b>Cleaning</b>			
Average annual savings of water and dishwashing liquid.* Fewer pots and pans need to be cleaned.	159 gallons of water per shift × \$5/1,000 gallons and 13.2 gallons of dishwashing liquid		<b>= \$500</b>
<b>Your additional earnings per year</b>			<b>= \$33,920</b>

Average food service operation serving 600 meals per day (2 shifts) with an iVario Pro L and XL - additional earnings vs. the same food service using conventional oven, tilt skillet, kettle, and deep-fryer.

\* Compared to conventional tilt skillet, kettles, and deep-fryers.

## Sustainability.

Good for the environment,  
better for your bottom line.



Sustainability conserves resources and saves money: At RATIONAL, energy-efficient production and logistics, reduced materials consumption, recycling of old appliances, and raising the energy conservation bar are all par for the course. And with the iVario Pro, sustainability will become just as self-evident in your kitchen: compared to conventional kitchen equipment, you'll use up to 40% less energy, reduce your raw materials usage, and decrease your overproduction.

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

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## Tested product quality.

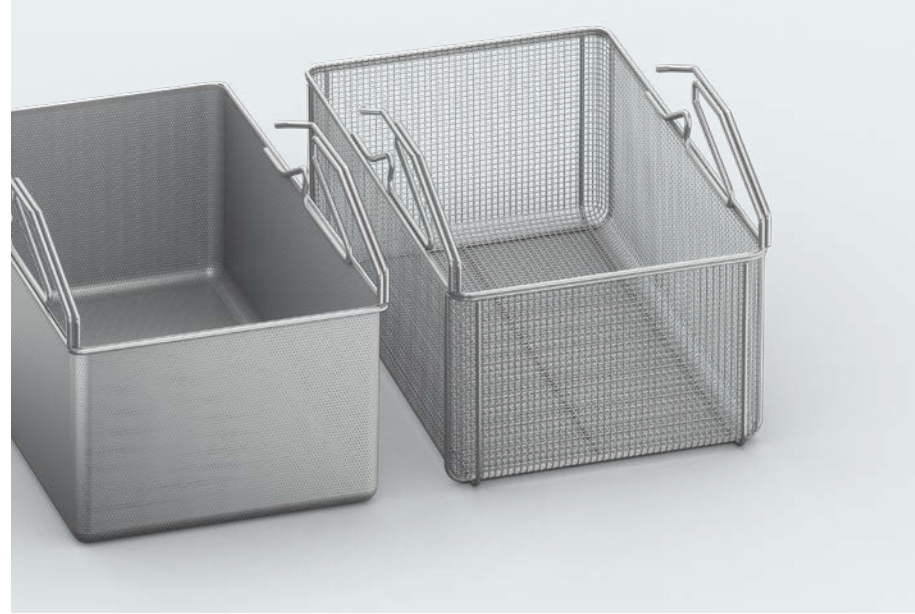
Ready to take the  
heat in any kitchen.  
For years to come.

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, Meaning that each person working in production is fully responsible for the quality of the iVario Pro's he or she assembles. You can even find their names on the identification plates. We hold our suppliers to the same high standards of quality. And focus on continuous improvement, 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.

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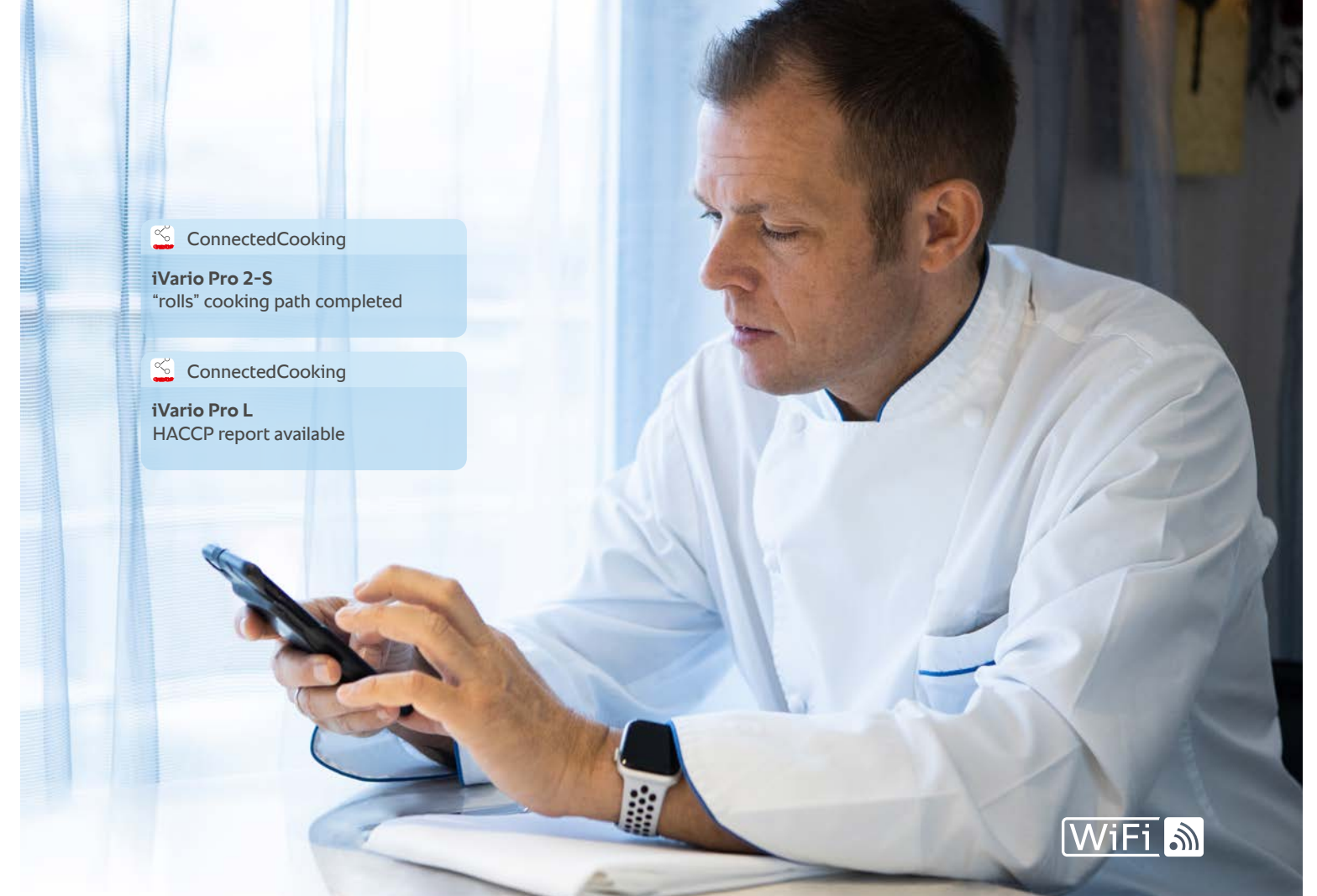
## Accessories.

### 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 boiling and frying basket, a VarioMobil cart, a stand, or a scoop. Original RATIONAL accessories are the only way for you to enjoy the full spectrum of culinary possibilities the iVario Pro has to offer - so your pasta, stews, and desserts really will turn out perfectly.

➔ **RATIONAL accessories**  
Well-designed accessories are the key to making life easier.

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ConnectedCooking  
**iVario Pro 2-S**  
"rolls" cooking path completed

ConnectedCooking  
**iVario Pro L**  
HACCP report available

## ConnectedCooking.

### Keep an eye on everything.

Everyone talks about networking. The iVario Pro does it. It comes equipped with a wireless interface you can use to access ConnectedCooking, RATIONAL's secure online platform. So your turkey breast recipe turned out well? Forward it to the other cooking systems on your network. No matter where they're located. Which of your systems is being used now? Keep tabs on them with your smartphone. Need inspiration? Head to the recipe database. Software updates? Installed to your systems automatically overnight. What about HACCP data? One-click access.

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

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

## iVario model overview.

# Which one is right for you?

Thirty meals or three thousand? Lots of space? Or a little? The iVario adapts to your needs, and delivers exceptional results every time. All day and all night. And it can do the same for your kitchen.

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



### iCombi Pro – The new gold standard.

The iCombi Pro is intelligent, efficient, and flexible, and it delivers the results you want. Every time. No matter who's using it. Pair it with the iVario Pro for an unbeatable team in any commercial kitchen.



### 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 x 4.5 gal 2 x 17 litre	2 x 6.5 gal 2 x 25 litre	26 gal 100 litre	40 gal 150 litre
Cooking surface area	2 x 2/3 GN (2 x 195 5/8 in <sup>2</sup> ) (2 x 13 dm <sup>2</sup> )	2 x 1/1 GN (2 x 292 1/4 in <sup>2</sup> ) (2 x 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)
Water inlet	NPS 3/4"	NPS 3/4"	NPS 3/4"	NPS 3/4"
Water drain	1 1/2" OD 40	1 1/2" OD 40	2" OD 50	2" OD 50
Connected load (3 ph 208 V/3 ph 240 V)	15 kW/15 kW	23 kW/22 kW	23 kW/22 kW	34 kW/37 kW
Fuse (3 ph 208 V/3 ph 240 V)	60 A/45 A	70 A/70 A	70 A/70 A	125 A/125 A
<b>Options</b>				
Pressure cooking*	–	◦	◦	◦
iZoneControl	◦	●	●	●
Low-temperature cooking (overnight, sous-vide, confit)	◦	●	●	●
Wireless LAN	◦	●	●	●
Ethernet interface	●	●	●	●
<b>Example capacities (per pan)</b>				
<b>Braising stew meat</b>	<b>6 lbs (3 kg)</b>	<b>8 lbs (4 kg)</b>	<b>26 lbs (12 kg)</b>	<b>44 lbs (20 kg)</b>
Cooking time	5 min.	5 min.	5 min.	5 min.
<b>Cooking goulash (meat and sauce)</b>	<b>37 lbs (17 kg)</b>	<b>54 lbs (25 kg)</b>	<b>175 lbs (80 kg)</b>	<b>264 lbs (120 kg)</b>
Regular cooking time	102 min.	102 min.	102 min.	102 min.
Pressure cooking time	–	↓ -14% 88 min.	↓ -14% 88 min.	↓ -14% 88 min.
<b>Soaked chickpeas</b>	<b>8 lbs (4 kg)</b>	<b>15 lbs (7 kg)</b>	<b>44 lbs (20 kg)</b>	<b>66 lbs (30 kg)</b>
Regular cooking time	65 min.	65 min.	65 min.	65 min.
Pressure cooking time	–	↓ -35% 42 min.	↓ -35% 42 min.	↓ -35% 42 min.
<b>Potatoes</b>	<b>15 lbs (7 kg)</b>	<b>26 lbs (12 kg)</b>	<b>99 lbs (45 kg)</b>	<b>143 lbs (65 kg)</b>
Regular cooking time	49 min.	49 min.	49 min.	49 min.
Pressure cooking time	–	↓ -14% 42 min.	↓ -14% 42 min.	↓ -14% 42 min.

● standard ◦ optional \*available 2021 in USA



“I chose RATIONAL after seeing a CookingLive demo. That was key, seeing it in action, how it worked. Everything was timed. That clinched it for us.”

### CustomerCarePlus.

The beginning of a beautiful friendship.

Great service is what brings the RATIONAL cooking system and your kitchen together. Initial consultation, trial cooking, installation, personalized introductory training, software updates, the ChefLine hotline for individual questions... RATIONAL is with you from start to finish. Or expand your knowledge through Academy RATIONAL. You also can turn to one of RATIONAL's dealers, who know our cooking systems inside and out - they'll be glad to help you find the right solution for your kitchen. And if an emergency ever arises, RATIONAL's worldwide service network will be there in no time.

➔ **CustomerCarePlus**  
All with one goal in mind: helping you get the most out of your investment and enjoyment for years to come... and making sure you never run out of ideas.

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### iVario live.

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

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 how RATIONAL cooking systems can meet your culinary needs. You can also visit [rational-online.com](http://rational-online.com).

➔ **Register now**  
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