RATIONAL

A chef's
favourite playstation

RATIONAL

With over 6,85,000 combi ovens in use in over 100 countries, Rational is known for technologically the most advanced range combi ovens. With a global market share of 54%, today practically every second unit installed worldwide is made by Rational. This state-of-the-art German product is now proudly brought to India by Trufrost & Butler.

Rational combi steamers, or combi ovens as they are popularly known as, come in a wide variety of sizes and are available in electric and gas versions. The iCombi Pro is a technological marvel that helps you set new standards with a focus on intelligence, flexibility and efficiency. The iCombi Classic is an ideal solution for those who require reliable technology for their daily challenges. Rational accessories help you get the most out of your cooking system. The Rational care products help you keep the unit and the environment clean.

iCombi® Pro.
The new standard.

iCombi® Classic.
Productive. Robust. Reliable.

Accessories.
Ingredients for success.

iCareSystem.

RATIONAL

iCombi® Pro.
The new standard.

To think what no one has thought before.

If you want to set new standards, you need create new ways of thinking. Baking, frying, grilling, steaming, poaching – all done more intelligently, more simply, more efficiently. RATIONAL is using more than 45 years of cooking research to think outside the box and has undertaken significant research in skills shortages, food trends and kitchen management. Getting some new direction. Always with the same goal, getting one step closer to perfection.

→ The result
The iCombi Pro. Intelligent, flexible, productive. The new standard.
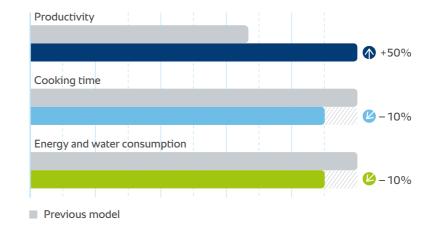
The iCombi Pro. This is me.

I'm new. I am experienced, think, learn, forget nothing, watch and adapt. I know the desired result, adapt the humidity, air speed and temperature automatically. Thanks to my intelligence, I will dynamically respond to your requirements. Has the cooking cabinet door been open too long? Is the steak thicker than usual? Are there more chips than the last time? I will automatically adjust the settings and deliver your desired result. Time and time again. With extreme efficiency. After all, that's what my intelligence is for.

➔ What do you get out of it?
All kinds of freedom, plus the certainty of achieving your goals. Exactly as you imagine.

rational-online.com/in/iCombiPro

Efficient food production
The iProductionManager plans production processes and indicates which foods are best cooked together. Streamlines processes, saves time and energy.
➔ Page 10

Ultrafast cleaning
Dirty to clean in approx. 12 minutes, this can only be done by the iCombi Pro. Even the standard clean saves 50% in time and cleaner*. Stay clean, less downtimes, more productive time.
➔ Page 12

Carefully designed
More fan wheels, optimised cooking cabinet geometry, higher dehumidification performance, all mean up to 50% bigger loads*. In even better food quality. For even higher productivity.
➔ Page 06

* Compared to the previous model

Intuitive operating concept
The new operating concept runs through the production process with visual imagery, logical work steps and clear, interactive instructions. So that everyone can work error-free from the start.

Cooking intelligence
The iCookingSuite knows the way to your desired cooking result and produces it time and time again. With excellent quality. You can also intervene at any time during the cooking process, or switch from a single, to a mixed load. This is freedom, this is flexibility.
➔ Page 08

Integrated WiFi
The integrated WiFi-interfaces means the iCombi Pro connects easily both to the Internet and to your smartphone in order to connect with ConnectedCooking. For more convenience, security and inspiration.
➔ Page 14

ENERGY STAR® Partner
The key value is energy-efficiency. This is why the iCombi Pro has been tested by the strictest certification programme.

Everything you do,
you can now do even better.
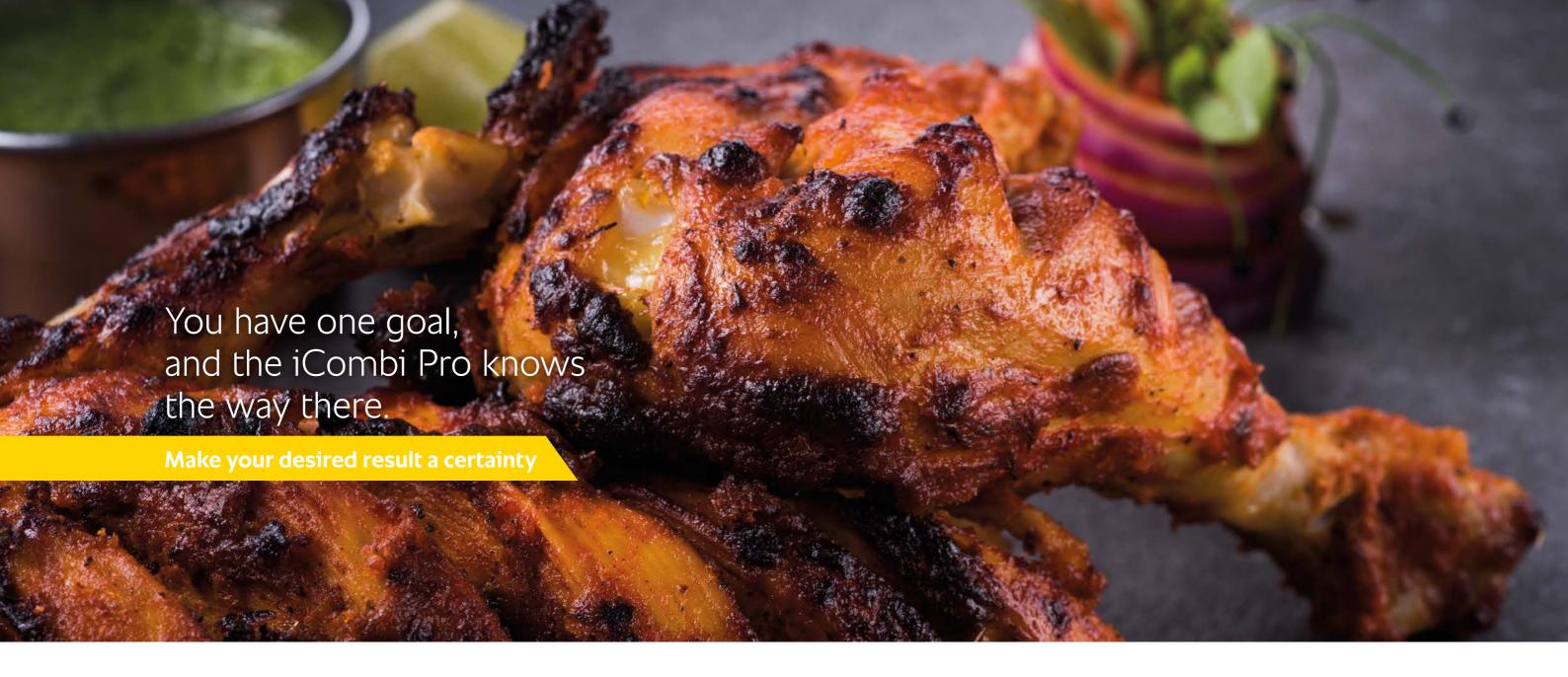
Higher productivity

iDensityControl ⟨⟨⟨

Efficiency reinterpreted: Forget space-consuming cooking appliances and let the iCombi Pro do the work. On less than approx. 1 m². Meat, fish, poultry, vegetables and baked goods. À la carte, catering, delivery service and casual dining. High levels of productivity, due to the co-operation of the intelligent assistants. With powerful air circulation and dehumidification, iDensityControl generates 50%* more productivity with around 10%* shorter cooking times. It also delivers consistent and uniform results, right up to the edges. At the same time, the intuitive operating concept provides the highest level of user support and minimisation of errors. So that production can simply keep on going.

* Compared to the previous model

Productivity

⬆ +50%

Cooking time

🍃 − 10%

Energy and water consumption

🍃 − 10%

▨ Previous model

➔ **iDensityControl**
For you this means higher performance, which saves time and money. Adding more to the flavour.

rational-online.com/in/ iDensityControl

You have one goal, and the iCombi Pro knows the way there.

Make your desired result a certainty

iCookingSuite

You have a goal, pursue it without compromise with the cooking intelligence of the iCombi Pro. For example: Sometimes you need to get 5 steaks ready at the same time, sometimes 100, all with the same quality. Either way, produced with the same quality. To achieve this, the iCombi Pro continuously checks the condition of the food against the desired result, calculates the cooking progress and intelligently adjusts the temperature. What if the guests arrive early and the grilled vegetables aren't ready yet? Then switch from a single to mixed load. The iCombi Pro regulates the cooking parameters so that you can cook both at the same time. Or did you change your mind and want a different result? Then go into the cooking process and change the target. The iCombi Pro will optimally adjust the temperature and time. The result will convince you every time. It can also be reproduced at any time. No matter who is operating the cooking system.
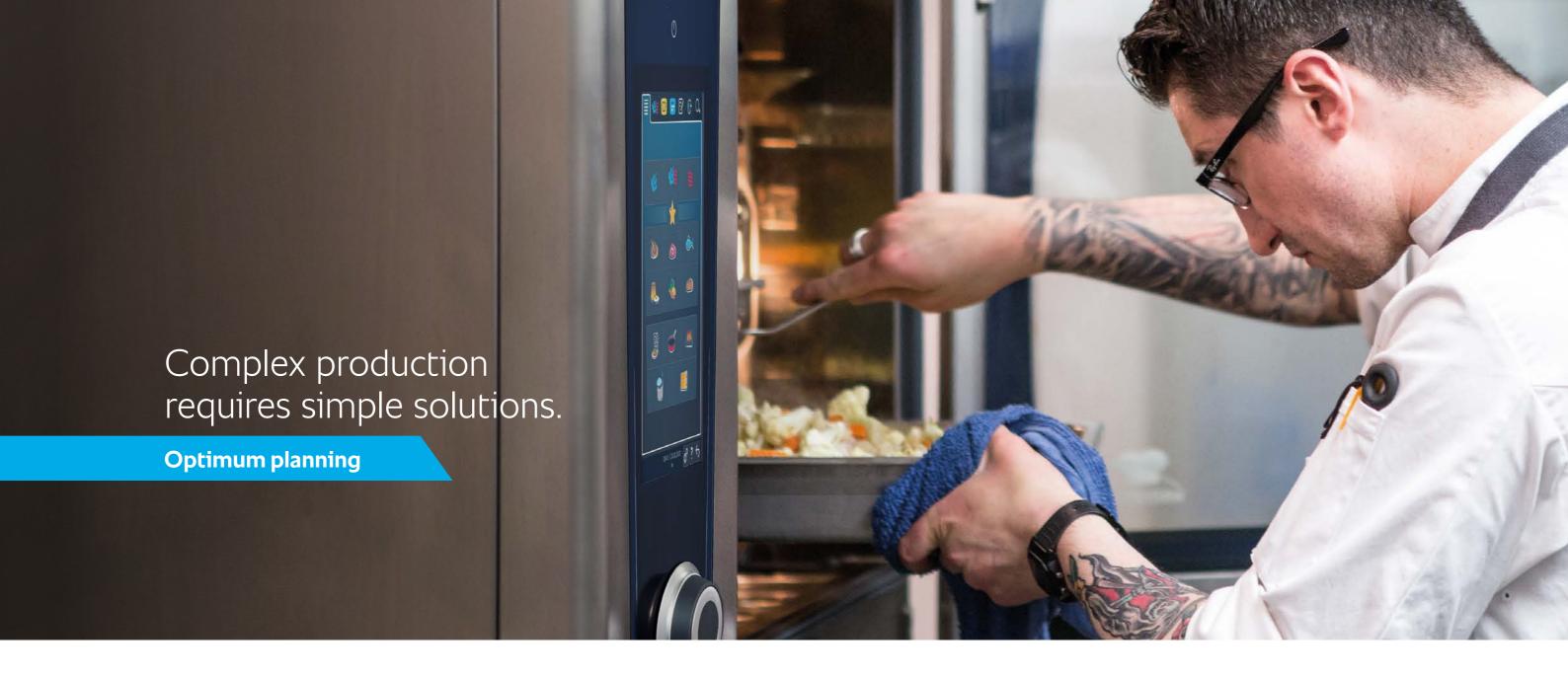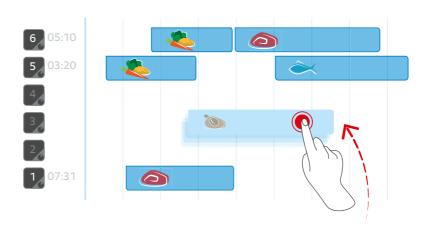
➡ **iCookingSuite**
This is intelligent cooking, so you can keep crossing your personal finish line. Efficient, simple, reliable.

rational-online.com/in/iCookingSuite

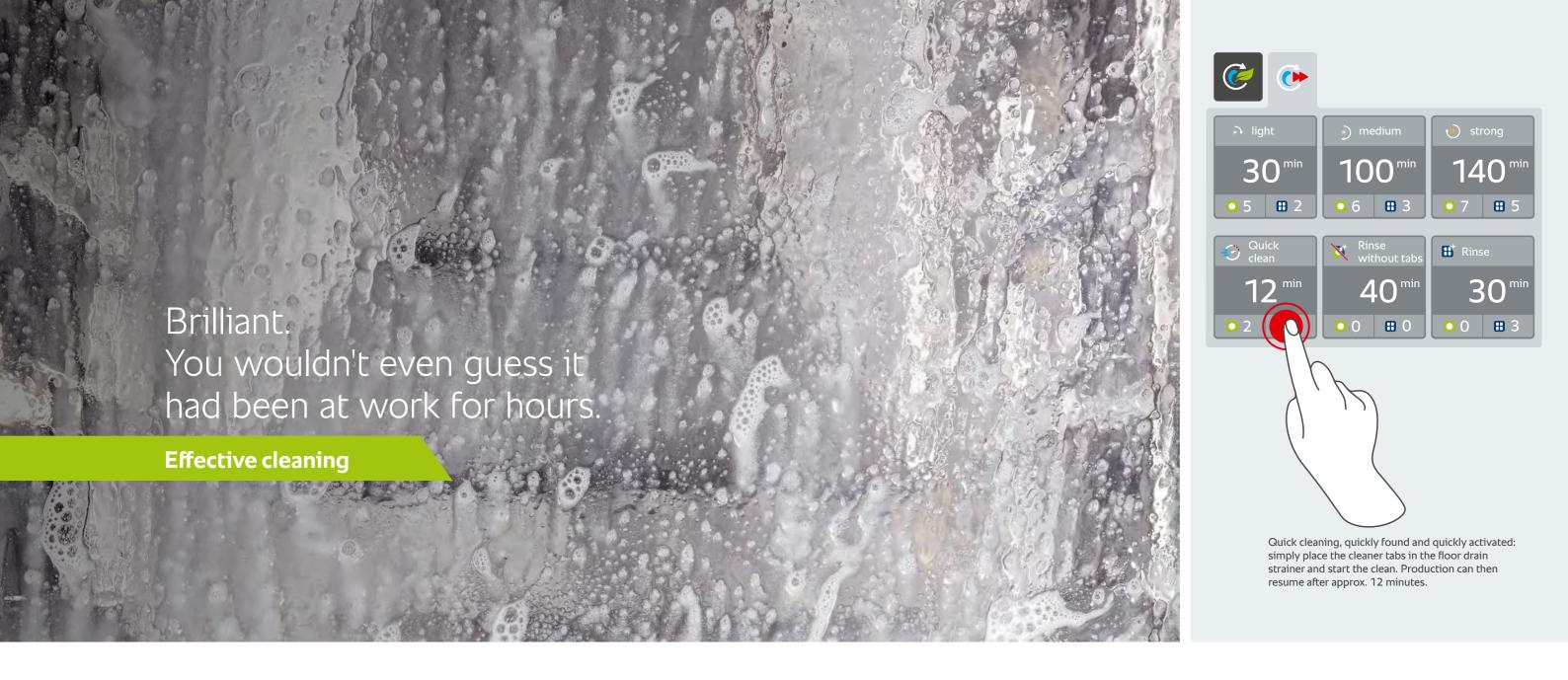# Complex production requires simple solutions.

iProductionManager ≡

Life in the kitchen: the stress and rush to get everything ready at the same time and on time. A logistical challenge whether using pen and paper or software. No more. Because now the iCombi Pro with the iProductionManager are taking over: Simply place the dish on the display and it will show you what else you can produce at the same time. You only have to specify whether you want to cook with time, or energy efficiency. The system will monitor each rack individually, so that the cooking times are adjusted intelligently to the quantity and desired result. You decide if you want the food to start cooking at the same time, or finish cooking at the same time. Either way, the iCombi Pro will tell you when something needs to go into the cooking cabinet and that's it: the food is ready.

→ **iProductionManager**
Save the logistical expense, streamline production and minimise personnel expenses. While maintaining the same quality. Life in the kitchen of the future: quiet and serenity.

rational-online.com/in/ iProductionManager

Brilliant.
You wouldn't even guess it had been at work for hours.

Effective cleaning

light	medium	strong
30 min	100 min	140 min
5 2	6 3	7 5
Quick clean	Rinse without tabs	Rinse
12 min	40 min	30 min
2	0 0	0 3

Quick cleaning, quickly found and quickly activated: simply place the cleaner tabs in the floor drain strainer and start the clean. Production can then resume after approx. 12 minutes.

iCareSystem ✦

Grilling any quantity of food will leave behind stubborn dirt, meaning the iCombi Pro cannot immediately be used to prepare other dishes. Well, no longer. iCareSystem provides ultra-fast interim cleaning in approx. 12 minutes. Which means you can then quickly move onto cooking the broccoli, without any flavour transfer or unpleasant smells. When it comes to spotless hygiene at the end of the day, the iCombi Pro will tell you exactly how dirty it is. You decide whether to run an eco, or standard clean. With descaling of course. Overnight of course. Always very clean, with 50%* less chemicals in the phosphate-free cleaner tabs. The iCombi Pro can note your preferences and show you the corresponding cleaning programme the next time.
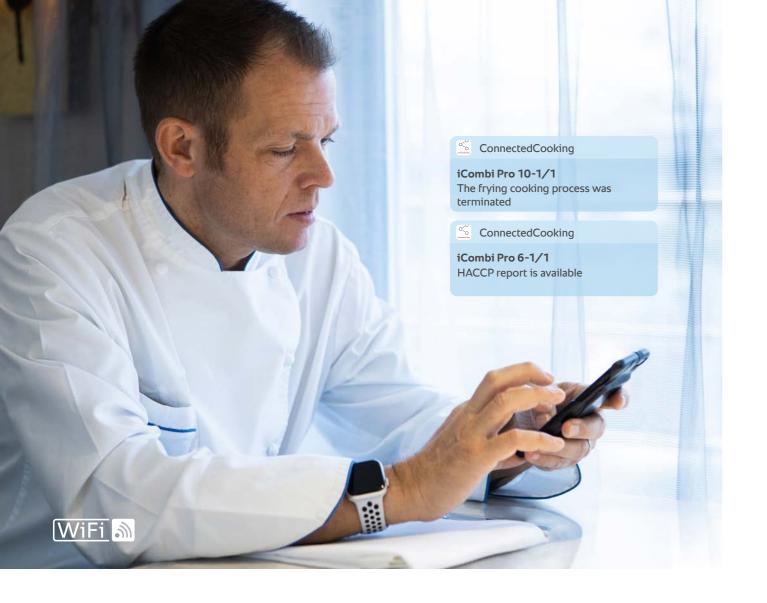
* Compared to the previous model

➔ **iCareSystem**
With iCareSystem, you save on cleaner, water and time, it also leaves you squeaky clean in terms of hygiene, operating costs and the environment.

rational-online.com/in/iCareSystem

ConnectedCooking

iCombi Pro 10-1/1
The frying cooking process was terminated

ConnectedCooking

iCombi Pro 6-1/1
HACCP report is available

WiFi

ConnectedCooking.

All under control.

➡ **ConnectedCooking**
Powerful networking by RATIONAL. To keep everything under control - always.

rational-online.com/in/ConnectedCooking

Everyone's talking about networking. The iCombi Pro has it. You can connect the iCombi Pro with ConnectedCooking, RATIONAL's secure Internet platform, with the WiFi interface fitted as standard. Was the turkey breast recipe a hit? Simply send it off to all the cooking systems on the network. Wherever they may be. Which cooking system is being used and how? Check on your smartphone. Looking for inspiration? Right there in the recipe database. Software update? The cooking systems are easily updated at the push of a button. Retrieving HACCP data? Done with just a click. And if you wish, the iCombi Pro will call its technician itself for servicing.

Economy.

You can look at it from any angle you want, the numbers work.

The iCombi Pro does not only cook intelligently but also saves intelligently. For example, with up to 70%* lower energy consumption, up to 60%* less working time, more than 30%* less space requirement, up to 25%* lower cost of goods, up to 95%* lower consumption of fat.

➡ **It pays off**
The bottom line is the extremely quick amortisation, but it's also fun to work with.

rational-online.com/in/invest

Your profit	Calculation approach per month	Your additional earnings per month	Do the calculation for yourself
Meat / Fish / Poultry			
An average of 25%* less raw materials purchased thanks to precise regulation and iCookingSuite.	Cost of goods 766,210 INR Cost of goods with iCombi Pro 574,658 INR	= 191,552 INR	
Energy			
The unique cooking performance, iProductionManager and state of the art control technology consume up to 70%* less energy.	Consumption 6,300 kWh × 7.15 INR per kWh Consumption with iCombi Pro 1,890 kWh × 7.15 INR per kWh	= 31,532 INR	
Fat			
There is almost no need for fat. Procurement and disposal costs for fat are reduced by up to 95%*.	Cost of goods 3,684 INR Cost of goods with iCombi Pro 184 INR	= 3,500 INR	
Working time			
iProductionManager reduces production time by up to 60%*. No more routine tasks with iCookingSuite.	120 fewer hours × 873 INR	= 104,760 INR	
Water softening / descaling			
These costs are eliminated entirely with iCareSystem.	Conventional costs 4,407 INR Costs with iCombi Pro 0 INR	= 4,407 INR	
Your extra earnings per month		= 335,751 INR	
Your extra earnings per year		= 4,029,012 INR	

The average hotel restaurant with 200 meals per day with two iCombi Pro 10-1/1.
* Compared to conventional kitchen technology without combi-steamers.

Sustainability.

Good for the environment, better for the cash flow.

RATIONAL
Global Social Responsibility

Sustainability protects resources and saves money. Energy-efficient production and logistics, new standards of energy-saving and the recycling of old units are a given at RATIONAL. Equally, sustainability is just as much of a given with the iCombi Pro in your kitchen. Compared to conventional kitchen appliances, you will save energy. You will also have a lower cost of goods. Less over-production. Finally you will cook more healthily.

⬇ **For the sake of the environment**
You can cook healthily whilst maintaining an environmental balance.

rational-online.com/in/green

Tested product quality.

The iCombi Pro stands the test of time – for years on end.

A normal day in the kitchen: hard work. This is why RATIONAL combi-steamers are tough and carefully made. This is partly due to the fact that they are manufactured in Germany, but also due to the "one person, one unit" principle. This means that everyone in production takes full responsibility for the quality of their cooking system. They even put their name on the model plate. We hold our suppliers up to the same standards, the focus is on high quality, continuous improvement and ensuring the reliability and longevity of the products. It's no wonder that the oldest RATIONAL combi-steamer has been in use for over 40 years.

⬇ **Piece of mind**
Made for everyday use, solid and durable, you can count on a reliable partner.

rational-online.com/in/company

RATIONAL
RATIONAL AG Siegfried-Meister-Straße 1
D-86899 Landsberg am Lech
www.rational-online.com

proudly assembled by

Tobias Vief

Mod.

| iCP 10-1/1 E | 18,9kW |

| 3NAC 400V 50/60Hz |

Water pressure

Made in Germany

Technical details.

We've thought of everything.

The iCombi Pro sets standards, in terms of intelligence and technical equipment.

❶ LED lighting with rack signalling ❷ 6-point core probe, ❸ Dynamic air circulation ❹ 300 °C maximum cooking cabinet temperature ❺ Integrated hand shower with jet and spray function ❻ Fresh steam generator ❼ Triple-glazed cooking cabinet door ❽ VarioSmoker (Accessory): optimum smoking results thanks to integrated cooking paths

Also, energy consumption display, new sealing technology for floor units, WiFi without external antenna.

iCombi Pro overview of models.

Which model is the right one for you?

The iCombi Pro is available in many different sizes, as ultimately its performance needs to fit your needs and not the other way around. 20 meals or 2,000? Front cooking? Size of kitchen? Electricity? Gas? XS? 20-2/1? Which model belongs in your kitchen?

All the options, equipment features and accessories at: rational-online.com

iCombi Pro	XS 6-2/3	6-1/1	10-1/1	6-2/1	10-2/1	20-1/1	20-2/1
Electric and gas							
Capacity	6 × 2/3 GN	6 × 1/1 GN	10 × 1/1 GN	6 × 2/1 GN	10 × 2/1 GN	20 × 1/1 GN	20 × 2/1 GN
Number of meals per day	20–80	30–100	80–150	60–160	150–300	150–300	300–500
Lengthwise loading (GN)	1/2. 2/3. 1/3. 2/8 GN	1/1. 1/2. 2/3. 1/3. 2/8 GN	1/1. 1/2. 2/3. 1/3. 2/8 GN	2/1. 1/1 GN	2/1. 1/1 GN	1/1. 1/2. 2/3. 1/3. 2/8 GN	2/1. 1/1 GN
Width	655 mm	850 mm	850 mm	1072 mm	1072 mm	877 mm	1082 mm
Depth (including door handle)	555 (621) mm	775 (842) mm	775 (842) mm	975 (1042) mm	975 (1042) mm	847 (913) mm	1052 (1117) mm
Height (including ventilation pipe)	567 (594) mm	754 (804) mm	1014 (1064) mm	754 (804) mm	1014 (1064) mm	1807 (1872) mm	1807 (1872) mm
Water inlet	R 3/4"	R 3/4"	R 3/4"	R 3/4"	R 3/4"	R 3/4"	R 3/4"
Water outlet	DN 40	DN 50	DN 50	DN 50	DN 50	DN 50	DN 50
Water pressure	1.0 - 6.0 bar	1.0 - 6.0 bar	1.0 - 6.0 bar	1.0 - 6.0 bar	1.0 - 6.0 bar	1.0 - 6.0 bar	1.0 - 6.0 bar
Electric							
Weight	67 kg	99 kg	127 kg	137 kg	179 kg	263 kg	336 kg
Connected load	5.7 kW	10.8 kW	18.9 kW	22.4 kW	37.4 kW	37.2 kW	67.9 kW
Fuse	3 × 10 A	3 × 16 A	3 × 32 A	3 × 35 A	3 × 63 A	3 × 63 A	3 × 100 A
Mains connection	3 NAC 400 V	3 NAC 400 V	3 NAC 400 V	3 NAC 400 V	3 NAC 400 V	3 NAC 400 V	3 NAC 400 V
Convection mode output	5.4 kW	10.25 kW	18 kW	21.6 kW	36 kW	36 kW	66 kW
Steam mode output	5.4 kW	9 kW	18 kW	18 kW	36 kW	36 kW	54 kW
Gas							
Weight		117 kg	155 kg	144 kg	192 kg	284 kg	379 kg
Electrical rating		0.6 kW	0.9 kW	0.9 kW	1.5 kW	1.3 kW	2.2 kW
Fuse		1 × 16 A	1 × 16 A	1 × 16 A	1 × 16 A	1 × 16 A	1 × 16 A
Mains connection		1 NAC 230 V	1 NAC 230 V	1 NAC 230 V	1 NAC 230 V	1 NAC 230 V	1 NAC 230 V
Gas connection		3/4" IG	3/4" IG	3/4" IG	3/4" IG	3/4" IG	3/4" IG
Natural gas/LPG G31*							
Max. Nominal thermal load		13 kW/13 kW	22 kW/22 kW	28 kW/28 kW	40 kW/40 kW	42 kW/42 kW	80 kW/80 kW
Convection mode output		13 kW/13 kW	22 kW/22 kW	28 kW/28 kW	40 kW/40 kW	42 kW/42 kW	80 kW/80 kW
Steam mode output		12 kW/12 kW	20 kW/20 kW	21 kW/21 kW	40 kW/40 kW	38 kW/38 kW	51 kW/51 kW

* To guarantee proper operation. the appropriate connection flow pressure must be ensured:
Natural gas H G20: 18–25 mbar (0.261–0.363 psi). Natural gas L G25: 20–30 mbar (0.290–0.435 psi). LPG G30 and G31: 25–57.5 mbar (0.363–0.834 psi).
XS and 20-2/1 Electric: ENERGY STAR excludes these unit features from certification.

iCombi® Classic.
Productive. Robust. Reliable.

Your way. Implemented according to your rules.

Working up to your limit every day while still being creative, producing large quantities while still meeting your own high demands, wanting to do everything while still staying focused. Is there a better way? A cooking system delivering the capacity of many. Which can fry, grill, bake, deep-fry, braise and steam. Which is tough, easy to use, which fits in with the demands of a professional kitchen. Implementing your creative ideas. Reliable. According to your rules. With the high level of quality that you require.

➔ The result
The iCombi Classic. The ideal solution for those who require reliable technology for their daily challenges.

The iCombi Classic.

Traditional performance you can trust.

The iCombi Classic is truly multitalented, and will quickly become the indispensable assistant in your kitchen. It replaces numerous conventional cooking appliances on a footprint of less than approx. 1 m², it is robust, high-performing, powerful and efficient. It is easy to use. The impressive functions guarantee high cooking quality, so that with your experience as a chef, you will always get the results you want.

➔ That's confidence
A combi-steamer combining high productivity with high food quality.

rational-online.com/in/iCombiClassic

Extended networking
The optional LAN or WiFi interface allows integration in ConnectedCooking, the RATIONAL networking solution.

Fan wheels
Together with the cooking cabinet shape, up to 3 fan wheels provide optimal distribution of the heat, providing high energy input into the food. For uniform results and high productivity.
➔ Page 06

Cleaning and descaling
Automatic clean, including overnight, phosphate-free cleaner tabs and reduced consumption of detergent - it could not get cleaner than that. The care system also prevents scale.
➔ Page 10

LED cooking cabinet lighting
Trust is good, control is better: With the high light intensity and neutral light colour, the external cooking level can be identified quickly.

Easy to use
Dial with push function, colour display, clear symbols on the user interface, so that you can work intuitively and without errors.
➔ Page 08

Simple programing
Individual programing with up to 100 programs, with multi-step cooking processes of up to 12 steps. For endlessly reproducible results.
➔ Page 08

ClimaPlus
Top dehumidification performance and the ability to set humidity in 10% stages create a precise cooking cabinet climate. For fast results.
➔ Page 06

ClimaPlus

The iCombi Classic works at a consistently high level, thanks to: the central measurement and regulatory system for a uniform, individual cooking cabinet climate; the powerful fresh steam generator for optimal steam saturation; the high-performance dehumidification; increased quantity of fan wheels and optimal cooking cabinet design. This means energy is transferred to the food with precision and, where appropriate, with a lot of power. The result: large load size with excellent uniform results across all the racks. With up to 10% less energy and water consumption. For the one objective: producing consistent high quality results with crisp crusts, attractive diamond grill patterns, crispy breaded products.
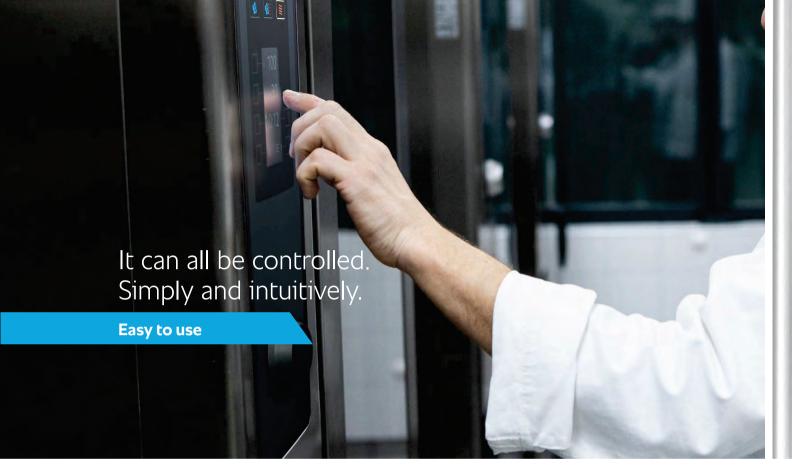
up to 105 Liter $/$ sec.
Dehumidification

300 °C
Convection

max.
Steam saturation

Together this brings
Higher performance, more productivity, lower resource consumption.

rational-online.com/in/ClimaPlus

It can all be controlled.
Simply and intuitively.

Easy to use

This is how quick it can be: In no time at all, you will be able to operate the iCombi Classic with ease. Thanks to its simplicity, its recognisable symbols and dial with a push function. That is simple.

rational-online.com/in/iCombiClassic

Individually programable
Satisfied with the result? Then save the cooking process with up to 12 steps. You can even do this for up to 100 cooking programs.

➔ For a high level of excellence, reliability and quality.

30–130 °C

Steam mode
The fresh steam generator with humidity regulation in 10% stages produces hygienic fresh steam. This provides – together with consistant cooking cabinet temperature – optimal steam saturation and a uniform cooking process.

➔ For appetising colour and the retention of nutrients and vitamins.

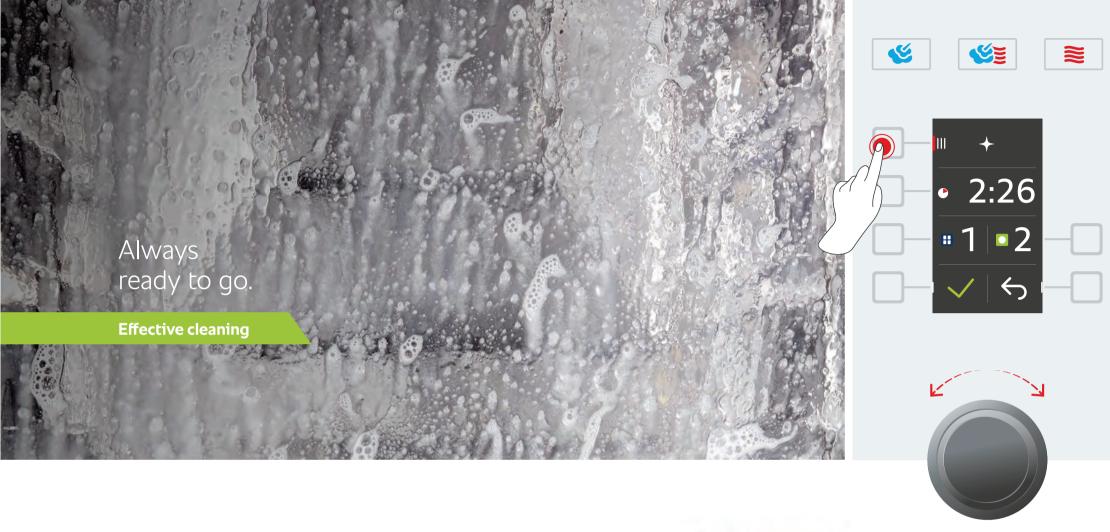**30–300 °C**

Convection mode
Air is circulated all around the food at individually adjusted air speeds. The reserve capacity is even enough for a full load of pan fried products, frozen foods such as calamari, french fries or bakery goods.

➔ Powerful performance for good results.

30–300 °C

Combination mode
The advantages of steam combined with the benefits of convection heat: short cooking time, reduction in shrinkage and intensive aromas with appetising colours. For excellent results.

➔ No cooking loss, no drying, high quality.

Always ready to go.

Effective cleaning

Regardless of how hard the iCombi Classic has worked, depending on how dirty the unit is, the automatic clean will determine the necessary cleaning stage. Strong, light or medium. With phosphate-free cleaner tabs. Day or night. Or even in between, even without tabs. Even with the Care system, which eliminates the need for expensive water softening and regular descaling of the steam generator. To make cleaning easier, all the cleaning stages are quick and easy to select on the display.

➔ **Because only one thing counts**
That your cooking system is perfectly hygienic at all times with minimal effort.

rational-online.com/in/cleaning

2:26

1 2

Economy.

You can look at it from any angle you want, the numbers work.

More performance with less consumption. You will save on a large number of cooking appliances, therefore reducing your investment costs. Also, you will use less raw materials, fat and energy and therefore requiring fewer resources. With environmentally-certified production, energy-efficient sales logistics and phosphate-free cleaner, you can make a stand for sustainable standards and keep your conscience clear.

See for yourself.
The example is based on a restaurant with 200 meals per day using two iCombi Classic 10-1/1. The comparison unit does not have ClimaPlus.

➔ **It pays off**
The bottom line is the extremely quick amortisation, but it's also fun to work with.

rational-online.com/in/invest

Your profit	Calculation approach per month	Your additional earnings per month	Do the calculation for yourself
Meat / Fish / Poultry			
Reduced shrinkage on roasting cuts the use of raw materials by up to 25 %*.	Cost of goods 766,210 INR Cost of goods with iCombi Classic 574,658 INR	= 191,552 INR	
Energy			
With short pre-heating times and modern control technology, your energy costs are reduced by up to 70 %*.	Consumption 6,300 kWh × 7.15 INR per kWh Consumption with iCombi Classic 1,890 kWh × 7.15 INR per kWh	= 31,532 INR	
Fat			
Fat becomes almost virtually unnecessary. Your purchasing and disposal costs for fat are reduced by up to 95 %.	Cost of goods 3,684 INR Cost of goods with iCombi Classic 184 INR	= 3,500 INR	
Working time			
Savings from pre-production, ease of use and automatic cleaning.	70 fewer hours × 873 INR	= 61,110 INR	
Water softening / descaling			
Automatic cleaning and descaling make these costs completely unnecessary.	Conventional costs 4,407 INR Costs with iCombi Classic 0 INR	= 4,407 INR	
Your extra earnings per month		= 292,101 INR	
Your extra earnings per year		= 3,505,212 INR	

* Compared to conventional cooking technology.
** Compound calculation based on an hourly rate for chef/cleaning staff.

Technical details.

Offers everything. Down to the smallest detail.

If you have a lot to deliver, you need the right technology. The iCombi Classic has:

❶ LED cooking cabinet lighting ❷ Unit monitoring and download of HACCP and Service data via ConnectedCooking (only with optional LAN or WiFi interface) ❸ New sealing technology for floor units ❹ Integrated hand shower ❺ Fresh steam generator ❻ Double-glazed door with heat-reflecting coating

Also, LAN/WiFi (optional), integrated door drip tray, centrifugal grease trap

iCombi Classic overview of models.

Classic features, multiple possibilities.

The iCombi Classic is available in many different sizes, as ultimately its performance fits your needs and not the other way around. 20 meals or 2,000? Front of house cooking? Size of kitchen? Electricity? Gas? 6-1/1? 20-2/1? Which model belongs in your kitchen?

All the options, equipment features and accessories at: rational-online.com

iCombi Classic	6-1/1	10-1/1	6-2/1	10-2/1	20-1/1	20-2/1
Electric and gas						
Capacity	6 × 1/1 GN	10 × 1/1 GN	6 × 2/1 GN	10 × 2/1 GN	20 × 1/1 GN	20 × 2/1 GN
Number of meals per day	30–100	80–150	60–160	150–300	150–300	300–500
Lengthwise loading (GN)	1/1, 1/2, 2/3, 1/3, 2/8 GN	1/1, 1/2, 2/3, 1/3, 2/8 GN	2/1, 1/1 GN	2/1, 1/1 GN	1/1, 1/2, 2/3, 1/3, 2/8 GN	2/1, 1/1 GN
Width	850 mm	850 mm	1072 mm	1072 mm	877 mm	1082 mm
Depth (including door handle)	775 (842) mm	775 (842) mm	975 (1042) mm	975 (1042) mm	847 (913) mm	1052 (1117) mm
Height (including ventilation pipe)	754 (804) mm	1014 (1064) mm	754 (804) mm	1014 (1064) mm	1807 (1872) mm	1807 (1872) mm
Water inlet	R 3/4"	R 3/4"	R 3/4"	R 3/4"	R 3/4"	R 3/4"
Water outlet	DN 50	DN 50	DN 50	DN 50	DN 50	DN 50
Water pressure	1.0 - 6.0 bar	1.0 - 6.0 bar	1.0 - 6.0 bar	1.0 - 6.0 bar	1.0 - 6.0 bar	1.0 - 6.0 bar
Electric						
Weight	93 kg	121 kg	131 kg	160 kg	231 kg	304 kg
Connected load	10.8 kW	18.9 kW	22.4 kW	37.4 kW	37.2 kW	67.9 kW
Fuse	3 × 16 A	3 × 32 A	3 × 35 A	3 × 63 A	3 × 63 A	3 × 100 A
Mains connection	3 NAC 400 V	3 NAC 400 V	3 NAC 400 V	3 NAC 400 V	3 NAC 400 V	3 NAC 400 V
Convection mode output	10.25 kW	18 kW	21.6 kW	36 kW	36 kW	66 kW
Steam mode output	9 kW	18 kW	18 kW	36 kW	36 kW	54 kW
Gas						
Weight	101 kg	139 kg	128 kg	184 kg	276 kg	371 kg
Electrical rating	0.6 kW	0.9 kW	0.9 kW	1.5 kW	1.3 kW	2.2 kW
Fuse	1 × 16 A	1 × 16 A	1 × 16 A	1 × 16 A	1 × 16 A	1 × 16 A
Mains connection	1 NAC 230 V	1 NAC 230 V	1 NAC 230 V	1 NAC 230 V	1 NAC 230 V	1 NAC 230 V
Gas supply/connection	3/4" IG	3/4" IG	3/4" IG	3/4" IG	3/4" IG	3/4" IG
Natural gas /LPG G31*						
Max. Nominal thermal load	13 kW/13 kW	22 kW/22 kW	28 kW/28 kW	40 kW/40 kW	42 kW/42 kW	80 kW/80 kW
Convection mode output	13 kW/13 kW	22 kW/22 kW	28 kW/28 kW	40 kW/40 kW	42 kW/42 kW	80 kW/80 kW
Steam mode output	12 kW/12 kW	20 kW/20 kW	21 kW/21 kW	40 kW/40 kW	38 kW/38 kW	51 kW/51 kW

* To guarantee proper operation. the appropriate connection flow pressure must be ensured:
   Natural gas H G20: 18–25 mbar (0.261–0.363 psi), Natural gas L G25: 20–30 mbar (0.290–0.435 psi), LPG G30 and G31: 25–57.5 mbar (0.363–0.834 psi).
   XS and 20-2/1 Electric: ENERGY STAR excludes these unit features from certification.

iVario® Pro.
The new performance class
for corporate catering.

Multifunctional.

One cooking system. Many possibilities.

Frying, boiling, blanching, deep-frying, pressure cooking, overnight cooking and everything cooked to perfection at the same time: Industry catering has never been this challenging. Time for an intelligent cooking system, which not only meets the requirements of this modern kitchen but also gets the best out of it.

The iVario: a compact cooking system with great power. Providing the basis of every modern kitchen, because tilting pans, boiling pans, deep-fat fryers, pressure cookers and griddle plates are a thing of the past.

➜ You will see
With the iVario, you consistently produce precisely the food quality your customers want while also keeping costs under control.

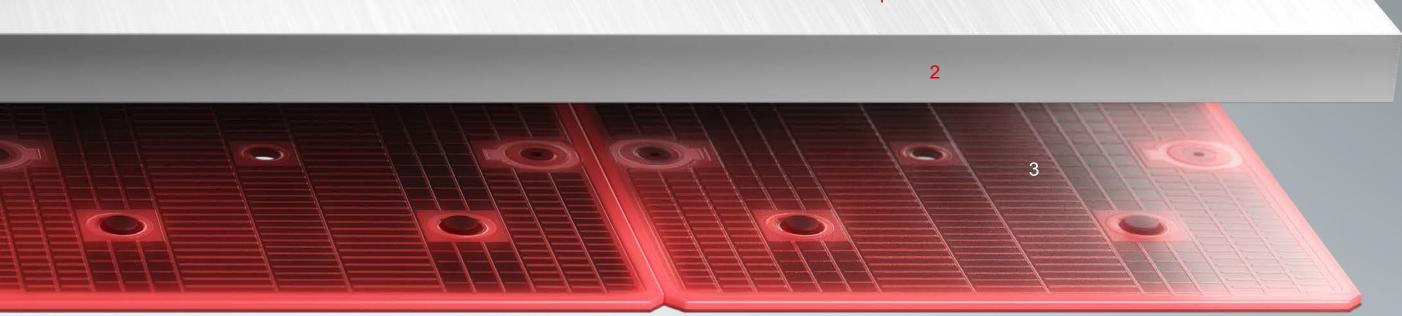An iVario Pro replaces numerous conventional kitchen appliances.

| Tilting pan | Boiling pan | Deep-fat fryer | Pressure cooker | Griddle plates | Sous-vide cooker |

The iVario Pro.
Unusual. In every respect.

Looks like a tilting pan, but it can do so much more: Boiling, frying, deep-frying and pressure cooking - the iVario Pro replaces virtually all conventional cooking appliances, because it has the power: Its unique heating technology combines power with precision. Because it has intelligent cooking assistants, which think, learn and support. Because it is up to 4 times as fast, requires up to 40 % less energy with a huge space gain compared to conventional cooking appliances. Or in other words, because it can. For outstanding food quality without checking or supervision.

Best working conditions
The iVario Pro makes the kitchen ergonomic, labour-saving, safe and efficient. Good for wellbeing and improved working methods.

Desired result without supervision
Thanks to the built-in cooking intelligence iCookingSuite, it can do it all. Nothing sticks and nothing boils over. Also the iVario Pro will only alert you when you are really needed. For cooking results exactly as you require.

Intuitive operating concept
Simple, logical and efficient. This makes working with the iVario Pro not only effortless, but also fun. From the very start.

Effective energy management
The iVarioBoost heating system combines power, speed and precision. The reserve capacity and precise heat distribution over the entire surface ensures that the cooking process for searing meat and delicate foods runs perfectly.

Higher flexibility
The patented iZoneControl turns one pan into multiple iVario units. For different foods. For more freedom. For more creativity.

Speed
With the optional pressure cooking function, you can achieve up to 35 % shorter cooking times. Automatic pressure build-up and decompression makes the iVario Pro fast and convenient.

➔ **This is how you benefit**
One of the most modern cooking systems for enormous productivity, flexibility and simplicity.

rational-online.com/sg/iVarioPro

1

2

3

Your new high performer.
As precise as it is fast.

Impressive power	iVario ProXL
15 kg of pasta	22 min
70 kg chicken curry	60 min
120 litres custard	70 min
30 kg chickpeas, soaked (pressure)	42 min
70 kg beef rendang (pressure)	overnight

iVarioBoost

iVarioBoost, the combination of ceramic heating elements and fast-response, scratch-resistant pan bases. For higher efficiency, outstanding speed and uniform heat distribution. Unlike the thick pan bases with long preheating times and slow responses or the thin pan bases with uneven temperature distribution and foods that stick.

The integrated iVarioBoost energy management system consumes considerably lesser energy than the conventional cooking appliances, and still offers generous amount of reserve capacity. This allows you to sear quickly and the temperature will not drop noticeably when adding raw ingredients like it does with conventional technology.

1 Special pan base
The pan base made from durable scratch-resistant and high performance steel heats up quickly and has heat conductivity with precision to the degree. For delicious roasted flavours, uniform browning and succulent meat.

2 Intelligent temperature management
Each heating element has its own integrated sensors. This means the temperature is accurately measured over the entire surface of the pan base. This measurement data forms the basis for intelligent, zone-specific temperature management. For excellent results with minimal consumption. Especially with delicate products such as milk based dishes.
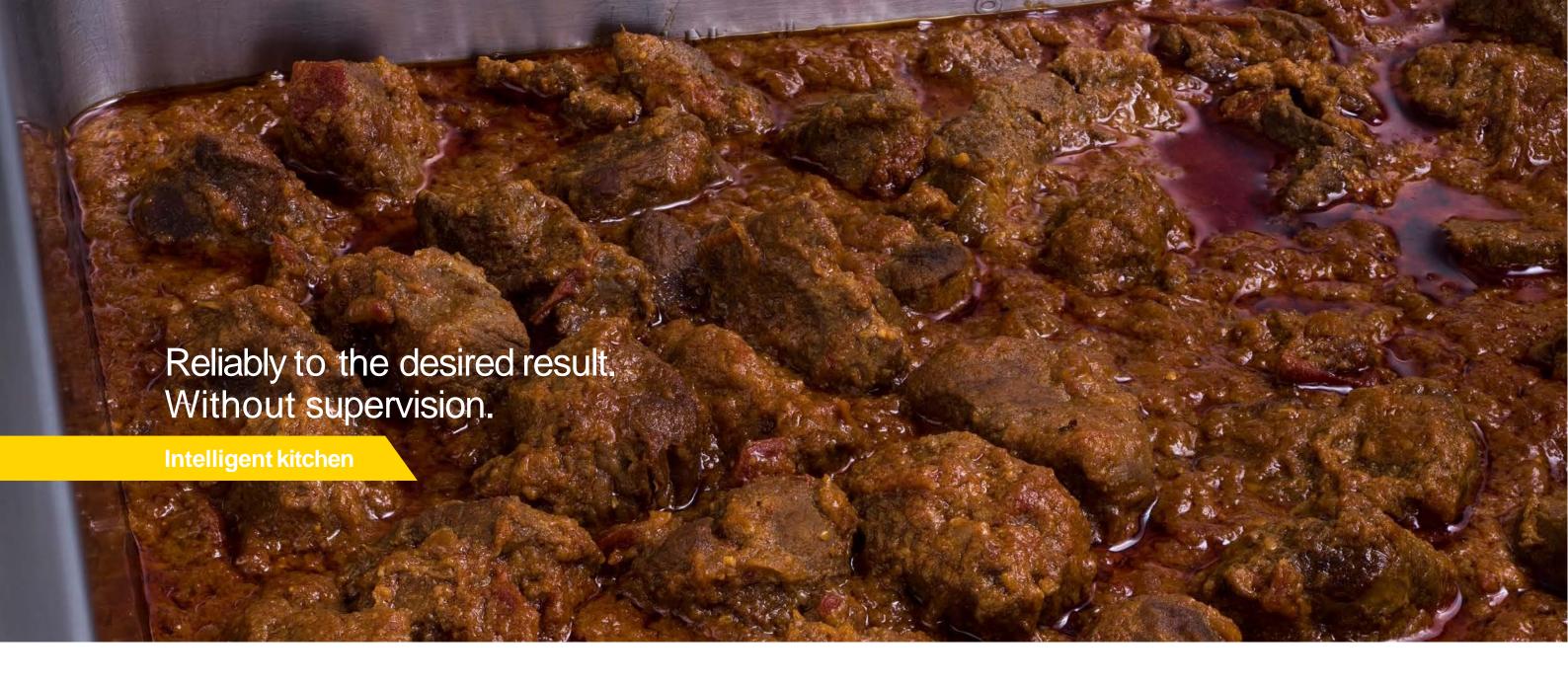
3 Ceramic heating element
Enormous power and always exactly the right quantity of energy at the right place with patented* ceramic heating elements, which ensure uniform, comprehensive heat conductivity.

* protected under patent EP 1671 520 B1

This means for you:
No sticking. No boiling over. Succulent meat. Tasty roasted flavours. Excellent uniformity.
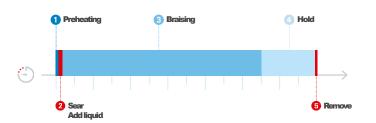
rational-online.com/sg/iVarioBoost

Reliably to the desired result.
Without supervision.

iCookingSuite

Intelligently regulated, at the push of a button – with the iCookingSuite, the cooking intelligence in the iVario Pro. Which individually adjusts the cooking process to the food, which brings everything to the desired cooking result, which learns from you, adapts to your cooking habits and only alerts you when you need to take action. Such as turning a steak, you can't burn anything on it, or over-boiling anything. Low temperature cooking, delicate sweets - no problem at all, with AutoLift, the pasta in the boiling basket will even be lifted out from the water automatically. Plus, if you want to give your own touch to the food, you can intervene in the cooking process.

1 Preheating	3 Braising	4 Hold
2 Sear Add liquid		5 Remove

Works for you overnight too. For overnight cooking, load the iVario Pro, start the cooking process and simply take the finished food out the next morning.

iCookingSuite

High quality of food without supervision, easy to operate with almost no training. This is the support that prevents mistakes and saves time.

rational-online.com/sg/iCookingSuite

Achieve the end result quickly and gently. The pressure cooking function.

Accelerated production
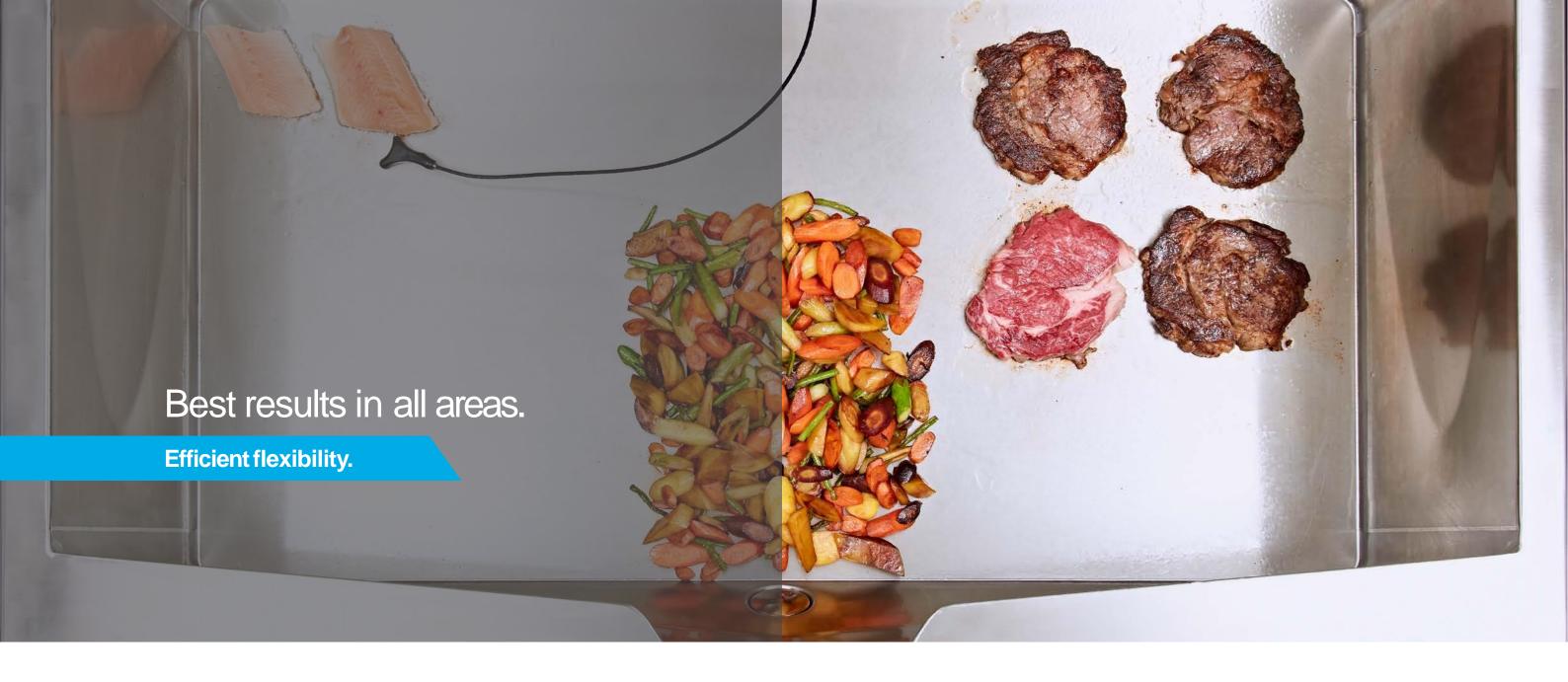
Builds up pressure to take the pressure off: When things need to get done quickly, you can counter this with the optional intelligent pressure cooking function. Secured with the internal lock, casseroles, braised dishes, stocks, soups and stews can also be cooked up to 35 % faster, without any loss of quality and without maintenance requirements. As the iVarioBoost heating system builds the pressure at the push of a button and keeps it constant. Throughout the entire cooking process, this protects the structure of the food and you can still achieve the best cooking results in no time.

	Cooking	Pressure cooking	Savings
Lamb curry	65 min	42 min	35 %
Cook goulash (meat and sauce)	102 min	88 min	14 %
Braised Beef	170 min	135 min	21 %

This is how you benefit
For you this means more capacity, shorter cooking times and more productivity.
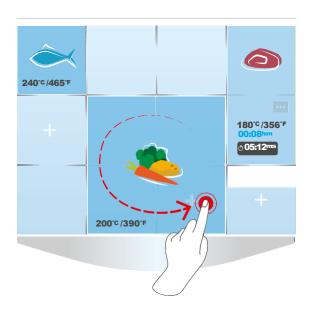
rational-online.com/sg/pressure

Best results in all areas.

Efficient flexibility.

iZoneControl

Flexibility – a must even in industry catering. For special diets, extra requests or for staff meals. Large kitchens still need to be able to prepare smaller portions quickly and efficiently. That's exactly what iZoneControl is for. It enables you to divide the iVario into four zones, and you can choose the size, position and shape as you want. You can now cook the same or different foods in a single pan. Simultaneously or on a time delay, at the same or a different temperature. You only heat the surfaces you really need. This saves energy and a huge amount of kitchen equipment.

240℃ /465℉

180℃ /356℉
00:08 hm
05:12 ms

200℃ /390℉

One, two, three, four. With iZoneControl, the pan zones required are operated with a tap of the finger on the display. Simple and reliable.

➡ **iZoneControl**
It only heats up as much of the pan base that you really need. For more efficiency and flexibility. Even with small portions.

rational-online.com/sg/iZoneControl

Modern working.

Designed to be safe:

Bending, lifting, dragging, burning it's part of the daily grind in the kitchen. However, now it's a thing of the past, as the iVario Pro makes the kitchen ergonomic, labour-saving and efficient. RATIONAL has observed the chefs around the world and has developed numerous technical solutions to protect backs, prevent burns and make life easier and safer.

➔ This much is certain
Working without stress and safely means less downtime, greater productivity, higher efficiency. Equally as important - more motivation.

1 **Water inlet and** 2 **drain**
No more carrying water, instead fill the pan with exactly the volume required using the water inlet. Then simply empty it again with the integrated water drain.

3 **Height adjustment (optional)**
Whether you are short or tall, the ergonomic height adjustment moves the iVario Pro 200 mm in 16 seconds and adapts to anyone using it.

4 **Integrated hand shower, built-in plug with RCD protection (optional) and USB interface.**

5 **Easy to clean**
Since nothing sticks in the iVario Pro, there is not much to clean. What need to be cleaned, can be done in two minutes.

6 **AutoLift**
Pasta al dente, fully automatically. The raising and lowering function takes the basket out of the water when it is time.

7 **Easy to empty**
Thanks to the special mounting of the pan, it can be emptied fully, safely therefore helping to avoid any potential back problems.

Cold pan edge
Never again will you burn yourself on the pan edge, so you can touch it without any risk.

Design
No bumps or cuts thanks to the rounded corners.

200 mm
in 16 seconds

Always the right solution.

An answer to every challenge.

On the table, on the work surface, on the wall, on the central range or even integrated into it: The iVario Pro fits everywhere. It is within reach, or available in production day and night. Whether as part of a kitchen renovation or extension, it has a place in every kitchen and installation is effortless.

Thanks to the integrated water drain, you don't even need a floor drain channel. This avoids slippery kitchen floors and will increase work safety. Even a thorough kitchen clean is not a problem with the iVario Pro: It meets the strict requirements of the IPX5 standard.

➜ **This is how you benefit**
A workspace that adapts to your requirements, providing everything you require.

1 floor unit 2 wall mounting 3 tabletop unit
4 tabletop unit and stand

IPX 5

Challenging kitchen space.

Less is more. Space and time.

Power plus precision makes efficient production. 80 meals, 62 minutes, satisfied guests. This is cooking without supervision and without quality losses. This is cooking in the iVario Pro L. Which also saves space because the cooking system can replace the stove, grill plate, deep-fat fryer, tilting pan and boiling pan.

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

rational-online.com/sg/invest

Kitchen composition Before

Kitchen composition After

33 %
Space saving

1 × stove
1 × boiling pan
1 × tilting fryer
1 × deep-fat fryer

1 × stove
1 × boiling pan
1 × tilting fryer
1 × iVario Pro L

Space saving
With the iVario Pro, you can replace numerous conventional cooking appliances and therefore save on average 33 % in space.

Boil pasta | **Fry/Braise poultry casserole** | **Deep-fry chips**

40 min | 27 min | 69 min | 20 min | 28 min | 15 min

13 min
13 min
49 min

Time saving
One cooking system, three products, 80 meals: With the iVario Pro you can work much more efficiently than with conventional cooking appliances and save valuable working time.

Economy.

You can look at it from any angle you want, the numbers work.

The crucial requirement for a successful kitchen: high productivity. The many features make the iVario Pro an investment that pays off very quickly. This is because it combines the functions of multiple kitchen appliances. You will also save space, working time, raw materials, electricity and water, plus money.

➔ **It pays off**
The bottom line is the extremely quick amortisation, but it's also fun to work with.

rational-online.com/sg/invest

Your profit	Calculation approach per year	Your additional earnings per year	Do the calculation for yourself
Meat			
With up to 10% less consumption of raw materials for daily specials (diced meat, casserole) thanks to the iVarioBoost searing power. Up to 10% less consumption of raw materials for braised dishes in overnight cooking.	Cost of goods with conventional Stoves, tilting pans and boiling pans S$ 178,200 Cost of goods with iVario Pro S$ 160,380	= S$17,820	
Energy			
Average saving* of 68 kWh per service thanks to the high efficiency of the iVarioBoost heating system.	68 kWh × S$ 0.19 per kWh	= S$6,460	
Working time			
Average saving* of 120 minutes per day per unit thanks to the power and speed of the iVarioBoost heating system, automatic cooking with the iCookingSuite and thanks to overnight cooking.	1,000 hours × S$ 19 (Compound calculation based on an hourly rate for chef/cleaning staff)	= S$19,000	
Cleaning			
Average yearly saving in water and detergent*. Fewer pots and pans need cleaning.	600 litres water per service × S$ 2.75/m³ and 50 litres detergent per year	= S$900	
Your extra earnings per year		= S$ 44,180	

Average restaurant with 600 meals per day (2 services) with one iVario Pro L and XL, additional earnings compared to operating with a conventional stove, tilting pan, boiling pan and deep-fat fryer.
* Compared to conventional tilting pans, boilers and deep-fat fryers.

Sustainability.

Good for the environment, better for the cash flow.

RATIONAL
Global Social Responsibility

Sustainability protects resources and saves money: Energy-efficient production and logistics, new standards of energy-saving and lower consumption of materials are a given at RATIONAL. Equally, sustainability is just as much of a given with the iVario Pro in your kitchen: Compared to conventional kitchen appliances, you save up to 40 % in energy. You have a lower cost of goods. Less over-production.

➡ **For the sake of the environment**
You can cook healthily whilst maintaining an environmental balance.

rational-online.com/sg/green

Tested product quality.

The iVario Pro stands the test of time, for years on end.

A normal day in the kitchen is hard work. This is why RATIONAL products are tough and carefully made. The reason behind this is the principle of "one person one unit". This means that everyone in production takes full responsibility for the quality of their iVario Pro. They even put their name on the model data. We hold our suppliers up to the same standards: The focus is on high quality standards, continuous improvement and ensuring the reliability and longevity of products.
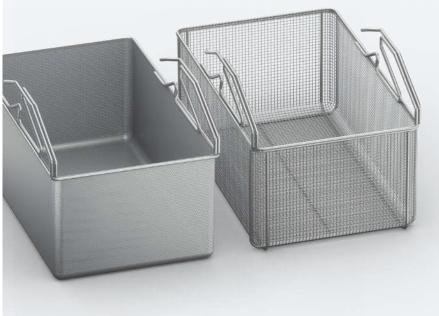
➡ **Piece of mind.**
Made for everyday use, solid and durable, you can count on a reliable partner.

rational-online.com/sg/company

Accessories.

The right ingredients for your success.

It has to be robust to last every day and be able to work hard in the professional kitchen. At RATIONAL this applies to the basket trolley and the boiling and deep-frying baskets, to the VarioMobil and the scoop. Only with original RATIONAL accessories, you can get outstanding cooking properties from the iVario Pro in its entire range of applications. So low temperature cooking, pasta and casseroles are a real success.

➜ Original RATIONAL Accessories
We also have the sophisticated accessories to thank for making life easy.

rational-online.com/sg/accessories

ConnectedCooking.

All under control.

Everyone's talking about networking. The iVario Pro has it. You can connect the iVario Pro with ConnectedCooking, RATIONAL's secure Internet platform, with the WiFi interface fitted as standard. Was the beef rendang recipe a hit? Simply send it off to all the cooking systems on the network. Wherever they may be. Which cooking system is being used and how? Check on your smartphone. Looking for inspiration? Right there in the recipe database. Software update? The cooking systems are easily updated overnight. Retrieving HACCP data? Done with just a click.

➜ ConnectedCooking
Powerful networking by RATIONAL. Always keeps everything under control.

rational-online.com/sg/ConnectedCooking

iVario overview of models.

Which one is the right one for you?

30 meals or 3,000? A lot of space? Not much space? The iVario Pro adapts to your needs and impresses with outstanding performance. Day and night.

All the options, equipment features and accessories at: rational-online.com

iCombi Pro – setting new standards
The iCombi Pro is intelligent, efficient and flexible. And delivers the results you want. Every time. Regardless of who is operating it. Together with the iVario Pro, they make an unbeatable team for commercial kitchens.

iCombi Classic – technology meets craftsmanship.
The iCombi Classic is robust, easy to use and works just as precisely as you. Therefore, it is the tailored solution for those who are experienced and want to operate their combi-steamer manually.

iVario	2-XS	Pro 2-S	Pro L	Pro XL
Number of meals	from 30	50 - 100	100 - 300	100 - 500
Effective volume	2 × 17 litre	2 × 25 litre	100 litre	150 litre
Cooking surface	2 × 2/3 GN (2 × 13 dm2)	2 × 1/1 GN (2 × 19 dm2)	2/1 GN (39 dm2)	3/1 GN (59 dm2)
Width	1100 mm	1100 mm	1030 mm	1365 mm
Depth	756 mm	938 mm	894 mm	894 mm
Height (including stand/substructure)	485 mm (1080 mm)	485 mm (1080 mm)	608 mm (1078 mm)	608 mm (1078 mm)
Weight	110 kg	132 kg	213 kg	270 kg
Water inlet	R3/4"	R3/4"	R3/4"	R3/4"
Water outlet	DN 40	DN 40	DN 50	DN 50
Connected load (3 NAC 400V)	14 kW	21 kW	27 kW	41 kW
Fuse (3 NAC 400V)	20 A	32 A	40 A	63 A
Options				
Pressure cooking	–	○	○	○
iZoneControl	○	●	●	●
Low temperature cooking (overnight, sous-vide, confit)	○	●	●	●
WiFi	○	●	●	●
Performance examples (per pan)				
Sear Beef (meat)	**3 kg**	**4 kg**	**12 kg**	**20 kg**
Cooking time	5 min.	5 min.	5 min.	5 min.
Cook beef (meat and sauce)	**17 kg**	**25 kg**	**80 kg**	**120 kg**
Cooking time without pressure	102 min.	102 min.	102 min.	102 min.
Cooking time with pressure	–	−14 % 88 min.	−14 % 88 min.	−14 % 88 min.
Chickpeas, soaked	**4 kg**	**7 kg**	**20 kg**	**30 kg**
Cooking time without pressure	65 min.	65 min.	65 min.	65 min.
Cooking time with pressure	–	−35 % 42 min.	−35 % 42 min.	−35 % 42 min.
Jacket potatoes	**7 kg**	**12 kg**	**45 kg**	**65 kg**
Cooking time without pressure	49 min.	49 min.	49 min.	49 min.
Cooking time with pressure	–	−14 % 42 min.	−14 % 42 min.	−14 % 42 min.

● standard ○ optional

RATIONAL

RATIONAL accessories.
Robust. Durable. Tough.

Hot and fully loaded.

The accessories for the iCombi can withstand a lot.

It has to be robust enough to last every day and be able to work hard in the professional kitchen – only then will the grill and pizza tray, mobile oven rack, CombiFry and condensation hood earn the right to bear the name original RATIONAL accessories. Only then you can make full use of the outstanding performance of the iCombi Pro and of the iCombi Classic. Everything from pre-fried products, chicken, baked goods and grilled vegetables will be a complete success. Also the steak will have distinctive grill stripes. So you get the most out of your cooking system. You no longer need to stay behind and deal with stubborn dirt, unnecessary damage and overheated accessories.

Durable accessories
So that everything turns out as you imagined. Each and every time.

Grilling and frying.

Higher productivity, better results.

TriLax coating
The RATIONAL accessories coated with TriLax have excellent heat conductivity, they have been developed for grilling, frying, roasting and baking and can be used in temperatures up to 300 °C. The robust non-stick coating also supports browning.

❶ Roasting and baking tray
The universal tray for fish, meat, poultry pieces, roast potatoes, baked goods, vegetables and much more. Juicy with a nice crust.

❷ Grilling and roasting tray
For juicy grilled meat, fish or vegetables. With a grill side for a traditional grill pattern and a frying side with a rim around the edge for pan fried food. The ideal addition for your à la carte service.

❸ Grill and pizza tray
For fresh or convenience pizza, quiches and flatbreads. Grilling side for vegetables, fish and meat.

❹ Multibaker
Optimal portioning and consistant product sizes for fried eggs, omlettes, hash browns and tortillas.

❺ Cross and stripe grill grate
With the classic grill stripes on the one side or the original American steakhouse pattern on the other. Extremely robust and durable. No preheating necessary.

❻ CombiGrill griddle
For the preparation of large batches of grilled products. Preheating the grid is not necessary.

❼ Loading grid
Ideal addition to the CombiGrill griddle. For thin grilled products such as minute steaks or grilled vegetables. Place the food to be cooked on the loading grid, place it on the hot CombiGrill griddle and later remove.
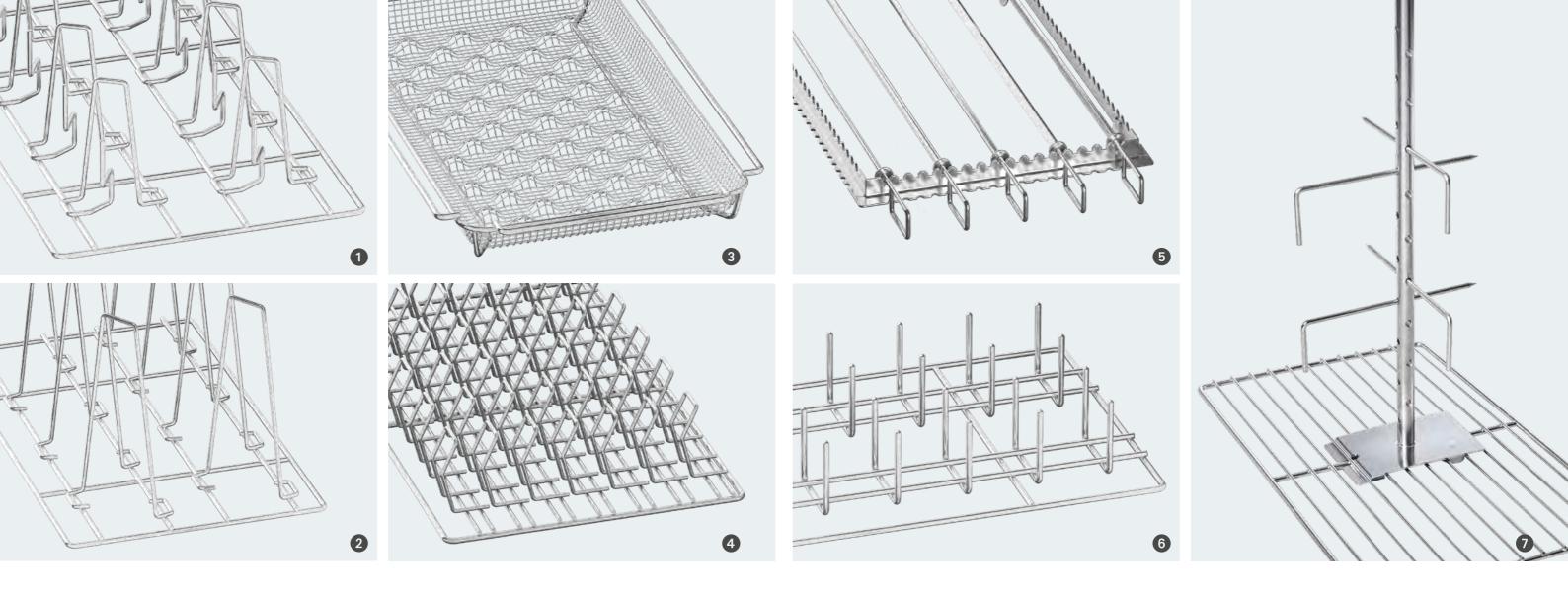
❽ Roasting and baking pan
For classic pan dishes such as hash browns, tortillas, quiches, pancakes or small cakes such as tarte tatin. Griddled surface for fast heat input. With carrier tray for easy handling.

❾ Granite-enamelled container
With fully contoured corners so no portion of any bake is lost. Thanks to the excellent heat conductivity, it is ideal for roasting, braising, pan-frying and baking. Almost indestructible.

Special applications.

Special accessories for special requirements.

❶ ❷ **Chicken and duck superspike**
Significantly reduced cooking time thanks to standing arrangement of poultry and the associated chimney effect. For succulent breast meat and uniformly browned skin.

❸ **CombiFry**
Large quantities of pre-fried products such as fish nuggets, chips and wedges with no added fat. Healthy and delicious.

❹ **Ribs rack**
Optimal utilisation of the unit thanks to the vertical arrangement of the spare ribs with up to 3.5 kg per grill.

❺ **Grill and tandoori skewer**
With round, square or rectangular cross-sections in different diameters for meat, fish, poultry or vegetables.

❻ **Potato baker**
Cook baked potatoes or corn on the cob without aluminium foil and up to 50 %* faster.

* Compared to conventional kitchen technology.

❼ **Lamb and suckling pig spit**
Easily prepare entire lambs or suckling pigs of up to 30 kg.

Baking.

This is quality craftsmanship.

❶ Muffin and timbale mould
Made from highly flexible material and has optimal non-stick properties for muffins and desserts. 100 ml filling volume.

❷ Roasting and baking pan
Perfect for small cakes like tartes tatin. The griddled base ensures fast heat input over the entire base. With special contoured carrier tray for easy handling.

❸ Roasting and baking tray
The universal genius for baking: Bread rolls, croissants, danish pastries and much more with uniform browning, crispy crusts and fluffy interior.

❹ Perforated baking tray
Ideal for bread, bread rolls, pretzels and for the production of all types of pre-baked products.

❺ Granite-enamelled container
The corners of the containers are fully contoured so that no portions of cakes are lost. Excellent heat conductivity for uniform browning and light and airy tray bakes.

❻ Mobile oven rack in bakery standard
A mobile oven rack replaces one hinging rack. For quick loading and unloading, made from high-grade stainless steel for high quality requirements and perfectly tailored to RATIONAL units.

❼ Bakery standard hinging rack
Thanks to the L-shaped racks, the hinging racks can easily be loaded with baking trays. The larger rail distance means the total capacity of the RATIONAL unit can also be used for higher baked goods. Made from high-grade stainless steel for top quality requirements.

①

②

③

①

②

③

GN accessories.

Better by default.

❶ Perforated container
Versatile, robust and durable accessory for steaming vegetables or for your buffet. Maximum perforation means the food is evenly steamed, and retains its colours and nutrients.

❷ Containers
The material thickness of stainless steel RATIONAL containers is 33 % above the standard. This guarantees maximum stability even for large quantities, long service life and convenient handling without any sharp edges.

❸ Grid
Ideal for cooking large roasts. Made from extremely stable and durable stainless steel.

Extras.

Even more possibilities.

❶ VarioSmoker
Aromatic smoky flavours without a smoking oven, directly from the combi-steamer. The VarioSmoker gives meat, fish and vegetables a natural smoky flavour and unmistakable colour, you can refine the intensity according to your preferences. Even low temperature cooking is not a problem. Getting started with smoking is simple thanks to plug & play: The intelligent cooking paths of the iCombi Pro regulate the VarioSmoker via the USB connection, guaranteeing an optimal and professional cooking and smoking result.
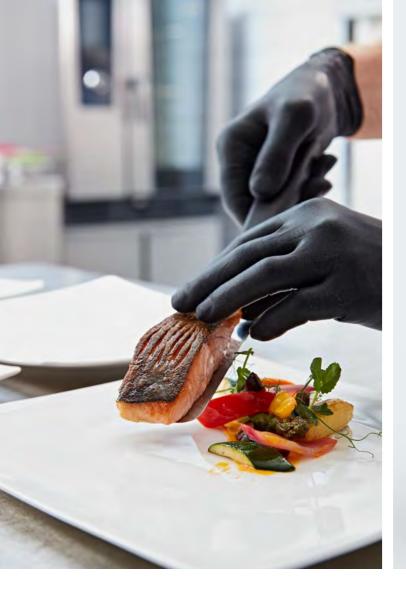
❷ Pull-out rails
Smooth pull-out for cooking accessories facilitates quick loading and unloading of products in à la carte operation.
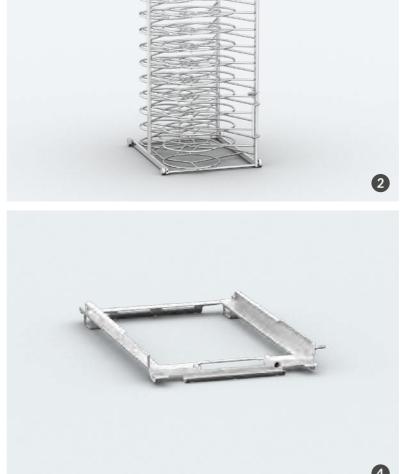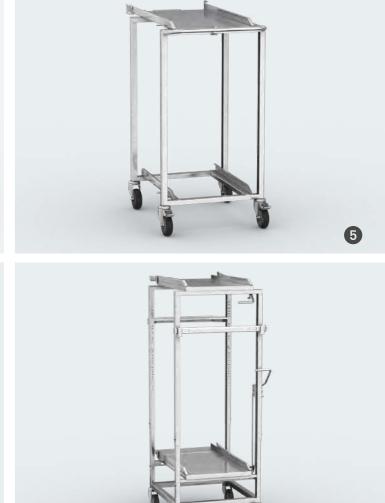
❸ Externally attachable core probes
A special extra thin sous-vide core probe ensures that the core temperature of the product is achieved precisely without destroying the vacuum in the bag. The externally mounted core temperature probe can be used as a replacement option for the internal core temperature probe.

Finishing.

Consistent separation of production and output.

❶ System for banqueting
20, 100 or several thousands of meals — with Finishing, food is perfectly prepared without the stress, hectic rush or labour cost. Simply plate the appropriate number of plates cold and store them chilled in the mobile plate rack. The plates are then finished simultaneously using the Finishing process shortly before service. The Finishing system includes all accessories needed to start immediately (mobile plate rack, Thermocover, transport trolley).

❷ Mobile plate racks
Made from high-grade stainless steel and perfectly tailored to the units. For fast loading and unloading for up to 120 plated plates in the iCombi Pro 20-2/1 (up to 31 cm diameter).

❸ Thermocover
From special insulating materials to keep food hot for up to 20 minutes after Finishing. Easy to open and close with the simple magnetic seal. It is also easy to clean and store.

❹ Run-in rail
For quick, ergonomic loading and unloading of mobile oven racks or mobile plate racks. Required for tabletop units Models 6-1/1, 6-2/1, 10-1/1 and 10-2/1.

❺ Transport trolley
Simple loading and unloading of the mobile oven rack in tabletop units. Safely transport food thanks to the large, quiet and hygienic tandem castors. Tailored to the height of the stand. Height-adjustable version for worktops.

❻ Transport trolley for Combi-Duo
Safely load and unload both units in a single operation. A separate run-in rail for Combi-Duo is required.

Combi-Duo.

Double the power.

❶ Combi-Duo
Two units, easily combined. When there is little available space but you still need to steam and grill at the same time and the workload is the same, Combi-Duo provides two units which you can choose to control from the top unit. For more convenience. For more flexibility.

❷ Integrated fat drain kit for Combi-Duo
Reliably collects dripping fat in the cooking cabinets and drains it into drip trays. Different versions available depending on the setup variation.

❸ Setup variations for Combi-Duo
The levelling kit and the stands are made from high-grade stainless steel for stable and correct setup.

The setup variations:
› With a levelling kit to compensate for uneven floors: Low variation with low rack height, requires a floor drain.
› Mobile kit with castors for easy cleaning and low rack height, requires a floor drain.
› Fixed setup with stand I for Combi-Duo or substructure with feet. No floor drain necessary.
› Mobile setup with stand I for Combi-Duo with swivel castors and parking brakes.

Stands.

Stable. Space-saving. Practical.

❹ Levelling kit and stands
For the stable and balanced setup of your RATIONAL unit, we provide stands made from high-grade stable stainless steel in various versions: open, closed on the side or fully closed stands with doors. Support rails help store cooking accessories to save space. Mobile variations with stable castors and parking brakes enable the flexible positioning of the unit in the kitchen. All stands are designed in accordance with the applicable hygiene regulations.

Setup variations.
Convenient and practical.

❶ Installation kit for iCombi Pro XS 6-2/3 and CombiMaster Plus XS
The appearance also counts – so you can also integrate the small cooking system with an installation kit in your front of shop area. Space for a hood is already provided so you can install an UltraVent or UltraVent Plus as needed. This is supplied with a trim kit included to prevent the accumulation of dirt in less accessible areas.

❷ MobilityLine floor cooking system (Model 20-1/1, 20-2/1)
A special frame with four robust castors and parking brakes, on which the floor unit is mounted, allows effortless mobility.

❸ MobilityLine tabletop unit (Model 6-1/1 – 10-2/1)
The tabletop unit is firmly screwed to Stand II MobilityLine. Side bars protect the unit and together with the large stable castors, they facilitate mobility.

Exhaust air technology.
For a good work climate.

All extraction and condensation hoods
› Have a timeless modern design.
› Have an easy to clean front with a removable cover.
› Adjust the extraction capacity with intelligent infinitely variable control of the fan depending on the situation, such as when opening the door. Installation is simple, and the system can be retrofitted at a later time, too.
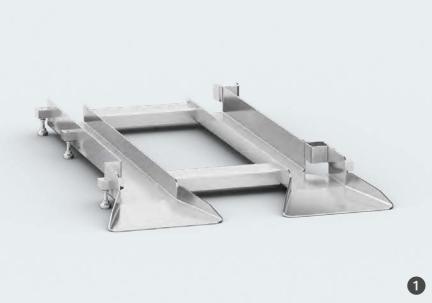
❶ UltraVent
With its condensation technology, the UltraVent absorbs steam and vapours. No connection to the outside or extension of an existing exhaust system is necessary with this air recirculation hood.

❷ UltraVent Plus
In addition to the UltraVent's condensation technology, the UltraVent Plus is equipped with special filter technology. This not only condenses vapours, but also reduces unpleasant fumes, for example when grilling and frying. RATIONAL units can be installed even in critical locations such as at the front of the store.

❸ Extraction hood
Steam and vapours are automatically extracted from the cooking cabinet and when opening the cooking cabinet door (without condensation technology). An external connection is required.
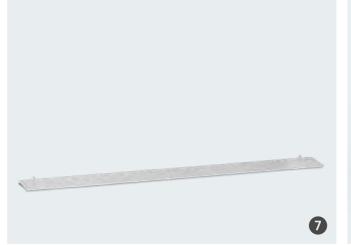
Installation accessories.

An answer to every challenge.

❶ Trolley levelling device
The trolley levelling device compensates for inclinations (up to 3 %) in the kitchen floor ensuring that the mobile oven rack can be rolled smoothly into the RATIONAL unit.

❷ Unit and mobile oven rack raiser
The ground clearance is increased by 70 mm. The mobile oven rack must be adjusted to the unit height accordingly.

❸ Heat shield for right and left side panel
Retrofitting a heat shield allows you to place a radiant heat source (e.g. grill) near the right or left side panel.

❹ Flow guard (for gas units only)
Used to extract exhaust gases through a pipe (diameter of exhaust gas pipe 180 mm).

❺ Handle holder for mobile oven rack
Provides a fixed storage location for the mobile oven rack handle, so that it is always within easy reach (included with delivery of floor units).

❻ Condensation breaker
Accelerates the expulsion of steam and other vapours from the vent pipe. Steam and vapours can thus be diverted through a pipe into an extraction system.

❼ Table extension
Prevents the accumulation of dirt and water by sealing the protruding underside of the iCombi Pro 6-1/1 and 10-1/1 when installed on a 700 mm deep worktop.

❽ Unit connection kit
Consisting of a water inflow hose (2 m) and waste water pipes DN 50.

❾ Wall mounting
For space-saving wall mounting. The attachment and mounting material (not included) must be designed in consultation with an architect/structural engineer and the building owner.

Care products.

Hygienically clean.

❶ Active Green cleaner tab (for iCombi Pro and iCombi Classic)
Keeps both the unit and the environment clean: The cleaner tab with its new formula is phosphate and phosphorous-free and reduces the quantity of cleaner by up to 50 %*. Without compromising on cleaning power and hygiene. Can perform an ultra-fast interim clean of the iCombi Pro in approx. 12 minutes.

❷ Cleaner tab (for all SelfCookingCenter and CombiMaster Plus units)
Highly-concentrated and economical cleaner tabs with an intensive combination of active ingredients for high-performance cleaning power.

❸ Care tab (for iCombi Pro, iCombi Classic and SelfCookingCenter units with Efficient CareControl)
Care substances actively protect against limescale in the steam generator and in the cooking cabinet before it even forms and extend the lifetime of the unit. Operational reliability without a water softener and time-consuming descaling.

❹ Rinse aid tab (for SelfCookingCenter units without Efficient CareControl and CombiMaster Plus)
Active protection and extended lifetime thanks to high-efficiency care substances. Your cooking cabinet will be left gleaming with hygienic cleanliness.

❺ Defoamer tab (for all iCombi Pro, iCombi Classic, SelfCookingCenter and CombiMaster Plus units)
Reduce foam when using heavily foaming water.

❻ Grill cleaner (for all CombiMaster and ClimaPlus Combi units)
Liquid cleaner for hygienic cleanliness and care.

❼ Rinsing chemical, liquid (for ClimaPlus Combi with CleanJet)

❽ Descaler (for SelfCookingCenter without Efficient CareControl, CombiMaster, ClimaPlus Combi)
For effective descaling of the steam generator with special care products.

❾ Handheld pressure sprayer
Made of sturdy plastic, robust and easy to handle. The built-in pump mechanism generates the overpressure so that you can spray the areas to be cleaned at the push of a button with liquid cleaner or rinsing chemical.

* Compared to the previous Model.

Article numbers and more versions on page 29. Article numbers and more versions on page 29.

Grilling, roasting and baking.

Perforated baking tray

2/3 GN (325 × 354 mm)	No.	60.74.147
1/1 GN (325 × 530 mm)	No.	6015.1103
2/1 GN (650 × 530 mm)	No.	6015.2103
Bakery standard (400 × 600 mm)	No.	6015.1000

Roasting and baking trays (unperforated)

2/3 GN (325 × 354 mm)	No.	60.73.671
1/1 GN (325 × 530 mm)	No.	6013.1103
2/1 GN (650 × 530 mm)	No.	6013.2103
Bakery standard (400 × 600 mm)	No.	6013.1003

Grilling and roasting tray

1/1 GN (325 × 530 mm)	No.	60.71.617

Grill and pizza tray

2/3 GN (325 × 354 mm)	No.	60.73.798
1/1 GN (325 × 530 mm)	No.	60.70.943
Bakery standard (400 × 600 mm)	No.	60.71.237

Multibaker

1/3 GN (325 × 265 mm) 2 moulds	No.	60.73.764
2/3 GN (325 × 354 mm) 5 moulds	No.	60.73.646
1/1 GN (325 × 530 mm) 8 moulds	No.	60.71.157

Cross and stripe grill grate

1/2 GN (325 × 265 mm)	No.	60.73.802
2/3 GN (325 × 354 mm)	No.	60.73.801
1/1 GN (325 × 530 mm)	No.	60.73.314

CombiGrill griddle

1/1 GN (325 × 530 mm)	No.	6035.1017

Loading grid

for CombiGrill griddle 325 × 618 mm (for 1/1 GN)	No.	60.73.848

Roasting and baking pan

Small set (4 pcs including carrier tray)	No.	60.73.286
Large set (2 pcs including carrier tray)	No.	60.73.287
Roasting and baking pan, small (ø 16 cm)	No.	60.73.271
Roasting and baking pan, large (ø 25 cm)	No.	60.73.272
Carrier tray for roasting and baking pan, small	No.	60.73.212
Carrier tray for roasting and baking pan large	No.	60.73.216

Granite-enamelled container

1/2 GN (325 × 265 mm) 20 mm deep	No.	6014.1202
1/2 GN (325 × 265 mm) 40 mm deep	No.	6014.1204
1/2 GN (325 × 265 mm) 60 mm deep	No.	6014.1206
2/3 GN (325 × 354 mm) 20 mm deep	No.	6014.2302
2/3 GN (325 × 354 mm) 40 mm deep	No.	6014.2304
2/3 GN (325 × 354 mm) 60 mm deep	No.	6014.2306
2/3 GN (325 × 354 mm) 100 mm deep	No.	6014.2310
1/1 GN (325 × 530 mm) 20 mm deep	No.	6014.1102
1/1 GN (325 × 530 mm) 40 mm deep	No.	6014.1104
1/1 GN (325 × 530 mm) 60 mm deep	No.	6014.1106
1/1 GN (325 × 530 mm) 100 mm deep	No.	6014.1110
2/1 GN (650 × 530 mm) 20 mm deep	No.	6014.2102
2/1 GN (650 × 530 mm) 40 mm deep	No.	6014.2104
2/1 GN (650 × 530 mm) 60 mm deep	No.	6014.2106
Bakery standard (400 × 600 mm) 20 mm deep	No.	6014.1002
Bakery standard (400 × 600 mm) 40 mm deep	No.	6014.1004
Bakery standard (400 × 600 mm) 60 mm deep	No.	6014.1006

Finishing.

Thermocover

Model 6-1/1	No.	6004.1007
Model 10-1/1	No.	6004.1009
Model 6-2/1	No.	6004.1016
Model 10-2/1	No.	6004.1014
Model 20-1/1	No.	6004.1011
Model 20-2/1	No.	6004.1012

System for banqueting

Model 6-1/1, 20 plates	No.	60.61.741
Model 10-1/1, 32 plates	No.	60.11.628
Model 10-1/1, 26 plates	No.	60.11.629
Model 6-2/1, 34 plates	No.	60.62.196
Model 10-2/1, 42 plates	No.	60.12.154
Model 10-2/1, 52 plates	No.	60.12.155
Model 20-1/1, 60 plates	No.	60.21.332
Model 20-1/1, 50 plates	No.	60.21.333
Model 20-2/1, 120 plates	No.	60.22.493
Model 20-2/1, 100 plates	No.	60.22.492
Model 20-2/1, 84 plates	No.	60.22.491

Finishing.

Mobile plate rack

Model 6-1/1, 20 plates	No.	60.61.702
Model 6-1/1, 15 plates	No.	60.61.701
Model 10-1/1, 32 plates	No.	60.11.581
Model 10-1/1, 26 plates	No.	60.11.602
Model 6-2/1, 34 plates	No.	60.62.017
Model 10-2/1, 52 plates	No.	60.12.022
Model 10-2/1, 42 plates	No.	60.12.062
Model 20-1/1, 60 plates	No.	60.21.293
Model 20-1/1, 50 plates	No.	60.21.294
Model 20-2/1, 120 plates	No.	60.22.400
Model 20-2/1, 100 plates	No.	60.22.399
Model 20-2/1, 84 plates	No.	60.22.398

Combi-Duo run-in rail for mobile oven rack

Model Combi-Duo 6-1/1 and 10-1/1	No.	60.75.761
Model Combi-Duo 6-2/1 and 10-2/1	No.	60.75.760

Run-in rail for mobile oven rack

Standard Model 6-1/1, 10-1/1	No.	60.75.115
Standard Model 6-2/1, 10-2/1	No.	60.74.650

Transport trolley Combi-Duo for mobile oven rack

For Combi-Duo 6-1/1 and 10-1/1, Dimensions W 561 | D 842 | H 1052 – 1478 mm	No.	60.75.388
For Combi-Duo 6-2/1 and 10-2/1, Dimensions W 773 | D 961 | H 1052 – 1478 mm	No.	60.75.387

Transport trolley Standard for mobile oven rack

Standard – 6-1/1, 10-1/1, dimensions W 525 | D 911 | H 990 mm	No.	60.74.000
Height-adjustable – 6-1/1, 10-1/1, dimensions W 525 | D 911 | H 800 – 1330 mm	No.	60.75.606
Standard – 6-2/1, 10-2/1, dimensions W 735 | D 996 | H 990 mm	No.	60.73.999
Height-adjustable – 6-2/1, 10-2/1, dimensions W 735 | D 990 | H 800 – 1330 mm	No.	60.75.605

Transport trolley for containers

Transport trolley for integrated fat drain system (Combi-Duo and floor units)	No.	60.73.309

Sample calculation with Finishing.

Capacity Mobile plate rack	Size of event (number of persons)	Mobile plate racks, Thermocovers	Run-in rail	Transport trolley	Max. Plate height in mm	Max. Food height in mm
15/20 plates* with iCombi Pro 6-1/1	15/20	1	1	1	32/25	70/53
	30/40	2	1	2	32/25	70/53
	45/60	3	1	3	32/25	70/53
26/32 plates* with iCombi Pro 10-1/1	52/64	2	1	2	32/25	70/53
	78/96	3	1	3	32/25	70/53
	104/128	4	1	4	32/25	70/53
34 plates* with iCombi Pro 6-2/1	24/34	1	1	1	32	61
	48/68	2	1	2	32	61
	72/102	3	1	3	32	61
42/52 plates* with iCombi Pro 10-2/1	84/104	2	1	2	40/32	82/63
	126/156	3	1	3	40/32	82/63
	168/208	4	1	4	40/32	82/63
50/60 plates* with iCombi Pro 20-1/1	100/120	2	–	–	32/25	67/52
	150/180	3	–	–	32/25	67/52
	200/240	4	–	–	32/25	67/52
84/100/120 plates* with iCombi Pro 20-2/1	168/200/240	2	–	–	40/32/25	79/65/52
	252/300/360	3	–	–	40/32/25	79/65/52
	336/400/480	4	–	–	40/32/25	79/65/52

* Plate size up to 31 cm diameter

Mobile oven racks and hinging racks.

Mobile oven rack Model 10-1/1

Standard, 10 racks (rail distance 64 mm)	No.	60.11.600
8 racks (rail distance 80 mm)	No.	60.11.601
Bakery standard (400 × 600 mm), 8 racks (rail distance 81 mm)*	No.	60.11.599

Mobile oven rack Model 6-2/1

Standard, 6 racks (rail distance 64 mm)	No.	60.62.150

Mobile oven rack Model 10-2/1

Standard, 10 racks (rail distance 63 mm)	No.	60.12.150

Mobile oven rack Model 20-1/1

Standard, 20 racks (rail distance 65 mm)	No.	60.21.331
15 racks (rail distance 84 mm)	No.	60.21.287
16 racks (rail distance 80 mm)	No.	60.21.288
17 racks (rail distance 74 mm)	No.	60.21.289
Bakery standard (400 × 600 mm), 16 racks (rail distance 81 mm)*	No.	60.21.292
20 racks, max. rack height 1.60 m (rail distance 62 mm)	No.	60.21.245

Mobile oven rack Model 20-2/1

Standard, 20 racks (rail distance 65 mm)	No.	60.22.490
15 racks (rail distance 84 mm)	No.	60.22.394
16 racks (rail distance 80 mm)	No.	60.22.395
17 racks (rail distance 74 mm)	No.	60.22.396
20 racks, max. rack height 1.60 m (rail distance 62 mm)	No.	60.22.368

Hinging rack Model XS 6-2/3

Standard	No.	60.73.724

Hinging rack Model 6-1/1

Standard, 6 racks (rail distance 68 mm)	No.	60.61.373
5 racks (rail distance 85 mm)	No.	60.61.615
Chicken grill, 2 racks	No.	60.61.645
Meat trays, 6 racks (rail distance 72 mm)	No.	60.61.649
Bakery standard (400 × 600 mm), 5 racks (rail distance 86 mm)*	No.	60.61.576
Combi rack, bakery standard combined with 1/1 GN, 4 racks (rail distance 95 mm)*	No.	60.61.642

Hinging rack Model 10-1/1

Standard, 10 racks (rail distance 68 mm)	No.	60.11.447
8 racks (rail distance 85 mm)	No.	60.11.547
Chicken grill, 3 racks	No.	60.11.566
Meat trays, 10 racks (rail distance 72 mm)	No.	60.11.570
Bakery standard (400 × 600 mm), 8 racks (rail distance 90 mm)*	No.	60.11.541
Combi rack, bakery standard combined with 1/1 GN, 7 racks (rail distance 95 mm)*	No.	60.11.563

Hinging rack Model 6-2/1

Standard, 6 racks (rail distance 68 mm)	No.	60.62.123
5 racks (rail distance 85 mm)	No.	60.62.171
7 racks without L rails (rail distance 65 mm)	No.	60.62.168

Hinging rack Model 10-2/1

Standard, 10 racks (rail distance 68 mm)	No.	60.12.133

* Please note that different air baffles are used in the cooking cabinet with GN versions and 400 × 600 mm bakery standard versions.
  The air baffle can be obtained from your Service Partner as a spare part, if it is not ordered as an option when the unit is purchased.

GN accessories.

Rust-free stainless steel perforated container

1/1 GN (325 × 530 mm) 55 mm deep	No.	6015.1165

Rust-free stainless steel container

2/3 GN (325 × 354 mm) 20 mm deep	No.	6013.2302
2/3 GN (325 × 354 mm) 65 mm deep	No.	6013.2306
1/1 GN (325 × 530 mm) 20 mm deep	No.	6013.1102
1/1 GN (325 × 530 mm) 40 mm deep	No.	6013.1104
1/1 GN (325 × 530 mm) 65 mm deep	No.	6013.1106

Stainless steel grid

2/3 GN (325 × 354 mm)	No.	6010.2301
1/1 GN (325 × 530 mm)	No.	6010.1101
2/1 GN (650 × 530 mm)	No.	6010.2101
Bakery standard (400 × 600 mm)	No.	6010.0103

Dripping tray with drain lock

1/1 GN (325 × 530 mm)	No.	8710.1135
2/1 GN (650 × 530 mm)	No.	60.70.776

Special applications.

Chicken and duck superspike

Capacity 4 pcs, max. weight 1,300 g, 1/2 GN (325 × 265 mm)	No.	6035.1015
Capacity 6 pcs, max. weight 1,800 g, 1/1 GN (325 × 530 mm)	No.	6035.1016
Capacity 8 pcs, max. weight 1,300 g, 1/1 GN (325 × 530 mm)	No.	6035.1006
Capacity 10 pcs, max. weight 950 g, 1/1 GN (325 × 530 mm)	No.	6035.1010
Capacity: 8 pcs, max. weight 2,200 g, 1/1 GN (325 × 530 mm)	No.	6035.1009

CombiFry

1/2 GN (325 × 265 mm)	No.	6019.1250
2/3 GN (325 × 354 mm)	No.	60.73.619
1/1 GN (325 × 530 mm)	No.	6019.1150

Rib rack

1/1 GN (325 × 530 mm)	No.	6035.1018

Grill and tandoori skewer

Grill and tandoori skewer frame 2/3 GN	No.	60.74.963
Grill and tandoori skewer frame 1/1 GN	No.	60.72.224
Set 2/3 GN (1× skewer frame and five different skewers)	No.	60.75.782
Set 1/1 GN (1× skewer frame and five different skewers)	No.	60.72.414
5× skewers O 5 mm, 265 mm long for 2/3 GN	No.	60.75.783
5× skewers □ 5 mm, 265 mm long for 2/3 GN	No.	60.75.784
5× fish skewers 4 × 10 mm, 265 mm long for 2/3 GN	No.	60.75.785
3× skewers O 5 mm, 530 mm long for 1/1 GN	No.	60.72.416
3× skewers O 8 mm, 530 mm long for 1/1 GN	No.	60.72.417
3× skewers □ 5 mm, 530 mm long for 1/1 GN	No.	60.72.418
3× skewers □ 8 mm, 530 mm long for 1/1 GN	No.	60.72.419
3× fish skewers 4 × 10 mm, 530 mm long for 1/1 GN	No.	60.72.420

Potato baker

1/1 GN (325 × 530 mm)	No.	6035.1019

Lamb and suckling pig spit (1 lamb or 1 suckling pig)

Models 10-1/1, 10-2/1, 20-1/1, 20-2/1 to 12 kg (1/1 GN)	No.	60.70.819
Model 20-1/1 to 30 kg (1 skewer with carrier)	No.	6035.1003
Model 20-2/1 to 30 kg (1 skewer with carrier, second skewer for lamb or suckling pig optional)	No.	6035.1002
Optional skewer	No.	8710.1065

Pizza pan

Pizza up to Ø 280 mm	No.	60.71.158

Combi-Duo.

Combi-Duo kit for iCombi Pro XS 6-2/3 and CombiMaster Plus XS 6-2/3

Model XS 6-2/3 on Model XS 6-2/3 right-sided hinge	No.	60.73.768
Model XS 6-2/3 on Model XS 6-2/3 left-sided hinge	No.	60.74.276

Combi-Duo kit for iCombi Pro 6-1/1 and 10-1/1

Model 6-1/1 E/G on Model 6-1/1 E Model 6-1/1 E/G on Model 10-1/1 E	No.	60.73.991
Unit size 6-1/1 E/G on unit size 6-1/1 G Unit size XS 6-2/3 on unit size 6-1/1 G	No.	60.75.751
Unit size XS 6-2/3 on unit size 6-1/1 E Unit size XS 6-2/3 on unit size 10-1/1 E	No.	60.75.755

Combi-Duo kit for 6-2/1 and 10-2/1

Model 6-2/1 E/G on Model 6-2/1 E Model 6-2/1 E/G on Model 10-2/1 E	No.	60.74.725
Unit size 6-2/1 E/G on unit size 6-2/1 G Unit size 6-1/1 E/G on unit size 6-2/1 G Unit size XS 6-2/3 on 6-2/1 G	No.	60.75.752
Unit size 6-1/1 E/G on unit size 6-2/1 E Unit size XS 6-2/3 on unit size 6-2/1 E Unit size XS 6-2/3 on unit size 10-2/1 E	No.	60.75.756

Setup variations for Combi-Duo

Levelling kit, Models 6-1/1, 10-1/1, dimensions W 850 | D 614 | H 34 mm	No.	60.74.795
Levelling kit, Models 6-2/1, 10-2/1, Dimensions W 1072 | D 814 | H 34 mm	No.	60.74.597
Kit with castors, Models 6-1/1, 10-1/1, dimensions W 884 | D 656 | H 85 mm	No.	60.31.622
Kit with castors, Models 6-2/1, 10-2/1, dimensions W 1106 | D 856 | H 85 mm	No.	60.31.635
Substructure with feet, Models 6-1/1, 10-1/1, dimensions W 870 | D 635 | H 152 mm	No.	60.31.668
Substructure with feet, Models 6-2/1, 10-2/1, dimensions W 1092 | D 835 | H 152 mm	No.	60.31.671
Stand I for Combi-Duo XS 6-2/3, standard, dimensions W 639 | D 563 | H 555 mm	No.	60.31.020
Stand II for Combi-Duo XS 6-2/3, standard, dimensions W 639 | D 563 | H 557 mm	No.	60.31.046
Stand I for Combi-Duo 6-1/1 on 6-1/1 and on 10-1/1 E, standard, dimensions W 860 | D 685 | H 200 mm	No.	60.31.200
Stand I for Combi-Duo 6-2/1 on 6-2/1 and on 10-2/1 E, standard, dimensions W 1082 | D 885 | H 200 mm	No.	60.31.203
Stand I for Combi-Duo XS 6-2/3, with castors, dimensions W 663 | D 641 | H 562 mm	No.	60.31.170
Stand I for Combi-Duo 6-1/1 on 6-1/1 and on 10-1/1 E, with castors, dimensions W 884 | D 763 | H 200 mm	No.	60.31.201
Stand I for Combi-Duo 6-2/1 on 6-2/1 and on 10-2/1 E, with castors, dimensions W 1106 | D 963 | H 200 mm	No.	60.31.204

Combi-Duo.

Hinging rack Combi-Duo Model 6-1/1

Combi-Duo version, 5+1 racks (top rack is removable for a max. rack height of 1.60 m, with floor setup 6-1/1 E on 10-1/1 E)	No.	60.61.678

Hinging rack Combi-Duo Model 6-2/1

Combi-Duo version, 5+1 racks (top rack is removable for a max. rack height of 1.60 m, with floor setup 6-2/1 E on 10-2/1 E)	No.	60.62.188

Integrated fat drain kit for Combi-Duo

to be set up on the levelling kit Combi-Duo 6-1/1 and 10-1/1	No.	60.75.873
to be set up on Stand I Combi-Duo 6-1/1 and 10-1/1	No.	60.75.406
to be set up on the levelling kit Combi-Duo 6-2/1 and 10-2/1	No.	60.75.876
to be set up on Stand I Combi-Duo 6-2/1 and 10-2/1	No.	60.75.411

Setup variations.

Installation kit

UltraVent XS including installation kit	No.	60.74.063
UltraVent Plus XS including installation kit	No.	60.74.405

MobilityLine floor unit

Mobile base frame 20-1/1	No.	60.21.334
Mobile base frame 20-2/1	No.	60.22.496

Extras.

VarioSmoker

VarioSmoker Model E/F	No.	60.75.371

USB core probe

Sous-vide core probe for tabletop and floor units	No.	60.76.316
1 external core probe for tabletop units	No.	60.76.317
1 external core probe for floor units	No.	60.76.318
Extension set for USB core probes	No.	60.76.876

Positioning aid for core probe

Models 6-1/1, 10-1/1, 6-2/1, 10-2/1, 20-1/1 and 20-2/1	No.	60.71.022

Pull-out rails for hinging racks with 68 mm rail spacing

For iCombi Pro and iCombi Classic, Model 6-1/1, 10-1/1	N°:	60.76.894
For SelfCookingCenter and CombiMaster Plus (from 09/2011), Model 61, 101	N°:	60.76.897

Exhaust air technology.

Extraction hood, UltraVent and UltraVent Plus

UltraVent XS Combi-Duo	No.	60.73.943
UltraVent Plus XS Combi-Duo	No.	60.74.404
UltraVent Combi-Duo Models 6-1/1, 10-1/1	No.	60.76.169
UltraVent Plus Combi-Duo Models 6-1/1, 10-1/1	No.	60.76.173
Extraction hood Combi-Duo Models 6-1/1, 10-1/1	No.	60.76.221
UltraVent Combi-Duo Models 6-2/1, 10-2/1	No.	60.76.170
UltraVent Plus Combi-Duo Models 6-2/1, 10-2/1	No.	60.76.174
Extraction hood Combi-Duo Models 6-2/1, 10-2/1	No.	60.76.222
UltraVent, Model XS 6-2/3	No.	60.73.865
UltraVent Plus, Model XS 6-2/3	No.	60.74.394
UltraVent, Models 6-1/1, 10-1/1	No.	60.75.134
UltraVent Plus, Models 6-1/1, 10-1/1	No.	60.75.142
Extraction hood, Models 6-1/1, 10-1/1	No.	60.76.217
UltraVent, Models 6-2/1, 10-2/1	No.	60.75.135
UltraVent Plus, Models 6-2/1, 10-2/1	No.	60.75.143
Extraction hood, Models 6-2/1, 10-2/1	No.	60.76.218
UltraVent, Model 20-1/1	No.	60.75.136
UltraVent, Model 20-2/1	No.	60.75.137
Extraction hood, Model 20-1/1	No.	60.76.219

Stands.

Stand Model XS 6-2/3

Stand XS, standard, W 629 | D 438 | H 148 mm	No.	60.31.029
Stand I, standard, dimensions W 639 | D 563 | H 931 mm	No.	60.31.018
Stand I, with castors, dimensions W 663 | D 641 | H 938 mm	No.	60.31.169
Stand II, standard, dimensions W 639 | D 563 | H 932 mm	No.	60.31.044

Levelling kit and stands Model 6-1/1 and 10-1/1

Levelling kit, Models 6-1/1, 10-1/1, dimensions W 850 | D 614 | H 34 mm	No.	60.74.795
Kit with castors, Models 6-1/1, 10-1/1, dimensions W 884 | D 656 | H 85 mm	No.	60.31.622
Substructure with feet, Models 6-1/1, 10-1/1, dimensions W 870 | D 635 | H 152 mm	No.	60.31.668
Stand I, standard, Dimensions W 860 | D 685 | H 699 mm	No.	60.31.089
Stand I, with castors, Dimensions W 884 | D 763 | H 699 mm	No.	60.31.095
Stand II, standard, Dimensions W 860 | D 703 | H 699 mm	No.	60.31.086
Stand II, with castors, Dimensions W 884 | D 769 | H 699 mm	No.	60.31.103
Stand II, bakery standard, standard, dimensions W 860 | D 703 | H 699 mm	No.	60.31.209
Stand II, bakery standard, with castors, dimensions W 884 | D 769 | H 699 mm	No.	60.31.210
Stand II, bakery standard, UltraVent version, standard, dimensions W 860 | D 703 | H 945 mm	No.	60.31.212
Stand II, bakery standard, UltraVent version, with castors, dimensions W 884 | D 769 | H 945 mm	No.	60.31.213
Stand II, MobilityLine, dimensions W 1199 | D 894 | H 789 mm	No.	60.31.164
Stand III, standard, dimensions W 860 | D 703 | H 699 mm	No.	60.31.091
Stand III, with castors, dimensions W 883 | D 769 | H 699 mm	No.	60.31.105
Stand III, UltraVent version, standard, dimensions W 860 | D 703 | H 945 mm	No.	60.31.214

Levelling kit and stand Model 6-1/1 and 10-1/1

Stand III, UltraVent version, with castors, dimensions W 884 | D 769 | H 945 mm	No.	60.31.215
Stand IV, standard, dimensions W 860 | D 703 | H 699 mm	No.	60.31.093
Stand IV, with castors, dimensions W 884 | D 769 | H 699 mm	No.	60.31.107

Levelling kit and stand Model 6-2/1 and 10-2/1

Levelling kit, Models 6-2/1, 10-2/1, dimensions W 1072 | D 814 | H 34 mm	No.	60.74.597
Kit with castors, Models 6-2/1, 10-2/1, dimensions W 1106 | D 856 | H 85 mm	No.	60.31.635
Substructure with feet, Models 6-2/1, 10-2/1, dimensions W 1092 | D 835 | H 152 mm	No.	60.31.671
Stand I, standard, dimensions W 1082 | D 885 | H 699 mm	No.	60.31.090
Stand I, with castors, Dimensions W 1106 | D 963 | H 699 mm	No.	60.31.102
Stand II, standard, Dimensions W 1082 | D 903 | H 699 mm	No.	60.31.087
Stand II, with castors, Dimensions W 1106 | D 969 | H 699 mm	No.	60.31.104
Stand II, MobilityLine, dimensions W 1421 | D 1094 | H 789 mm	No.	60.31.165
Stand III, standard, dimensions W 1082 | D 903 | H 699 mm	No.	60.31.092
Stand III, with castors, dimensions W 1105 | D 969 | H 699 mm	No.	60.31.106
Stand III, UltraVent version, standard, dimensions W 1082 | D 903 | H 945 mm	No.	60.31.216
Stand III, UltraVent version, with castors, dimensions W 1106 | D 969 | H 945 mm	No.	60.31.217
Stand IV, standard, dimensions W 1082 | D 903 | H 699 mm	No.	60.31.094
Stand IV, with castors, Dimensions W 1106 | D 969 | H 699 mm	No.	60.31.108

➜ **More information on original RATIONAL accessories at:**

rational-online.com/in/accessories

Installation accessories.

Trolley levelling device for mobile oven rack

Model 20-1/1	No.	60.21.262
Model 20-2/1	No.	60.22.380

Unit raiser

Models 20-1/1, 20-2/1	No.	60.70.407

Raiser for mobile oven rack

Model 20-1/1	No.	60.21.297
Model 20-2/1	No.	60.22.386

Heat shield for side panel

Left heat shield, Model XS 6-2/3	No.	60.74.182
Left heat shield, Model 6-1/1	No.	60.75.110
Right heat shield, Model 6-1/1	No.	60.75.113
Left heat shield, Model 10-1/1	No.	60.75.773
Right heat shield, Model 10-1/1	No.	60.75.771
Left heat shield, Model 6-2/1	No.	60.75.769
Right heat shield, Model 6-2/1	No.	60.75.768
Left heat shield, Model 10-2/1	No.	60.75.776
Right heat shield, Model 10-2/1	No.	60.75.774
Left heat shield, Model 20-1/1	No.	60.75.829
Left heat shield, Model 20-2/1	No.	60.75.826

Flow guard for gas units

Model 6-1/1	No.	70.01.339
Model 10-1/1	No.	70.01.340
Model 6-2/1	No.	70.01.431
Model 10-2/1	No.	70.01.582
Model 20-1/1	No.	70.01.583
Model 20-2/1	No.	70.01.492

Flue gas collector for gas units

Model 6-1/1	No.	70.01.360
Model 10-1/1	No.	70.01.376
Model 6-2/1	No.	70.01.432
Model 10-2/1	No.	70.01.586
Model 20-1/1	No.	70.01.587
Model 20-2/1	No.	70.01.493

Handle holder for mobile oven rack

Models 20-1/1, 20-2/1	No.	60.75.895

Unit connection kit

Models XS 6-2/3, 6-1/1, 10-1/1, 6-2/1, 10-2/1, 20-1/1, 20-2/1	No.	60.70.464

Condensation breaker

Model XS 6-2/3 (H 438 mm)	No.	60.74.037
Models 6-1/1, 10-1/1, 6-2/1 and 10-2/1 (H 458 mm)	No.	60.72.592
Models 20-1/1 and 20-2/1 (H 480 mm)	No.	60.75.326

Wall mounting

Model XS 6-2/3	No.	60.30.968
Model 6-1/1	No.	60.31.168

Table extension

Models 6-1/1 and 10-1/1	No.	60.11.655

Care products.

Active Green cleaner tab (for iCombi Pro and iCombi Classic)

Active Green cleaner tabs, 150 pcs	No.	56.01.535

Cleaner tab (for all SelfCookingCenter and CombiMaster Plus)

Cleaner tabs, 100 pcs	No.	56.00.210

Care tab (for iCombi Pro, iCombi Classic and SelfCookingCenter with Efficient CareControl)

Care tabs, 150 pcs	No.	56.00.562

Rinse aid tab (for SelfCookingCenter units without Efficient CareControl and CombiMaster Plus)

Rinse aid tabs, 50 pcs	No.	56.00.211

Defoamer tab (for all iCombi Pro, iCombi Classic, SelfCookingCenter and CombiMaster Plus)

Defoamer tabs, 120 pcs	No.	56.00.598

Liquid cleaner (for all CombiMaster and ClimaPlus Combi units)

Grill cleaner (for all CombiMaster and ClimaPlus Combi units)	No.	9006.0153
Liquid rinsing chemical (for ClimaPlus Combi with CleanJet)	No.	9006.0137

Descaler (for SelfCookingCenter without CareControl, CombiMaster, ClimaPlus Combi)

Descaler, 10 litres	No.	6006.0110
Foot pump for descaling the steam generator	No.	6004.0203

Handheld pressure sprayer

Handheld pressure sprayer for manual cleaning	No.	6004.0100

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