

TRUFROST & BUTLER



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

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.

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



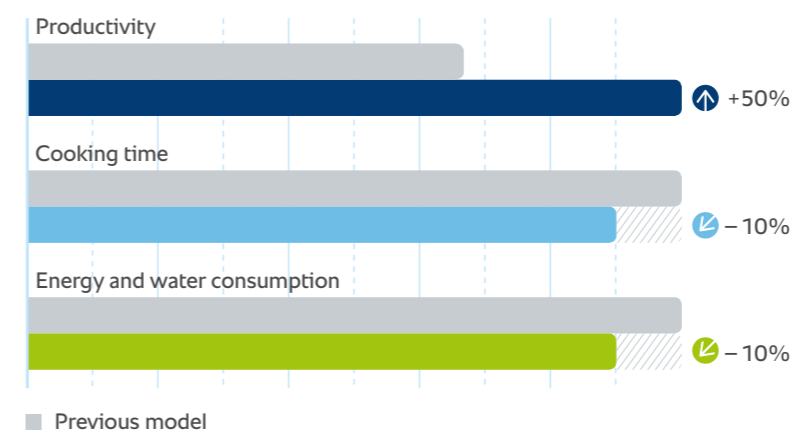
Everything you do,
you can now do even better.

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



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

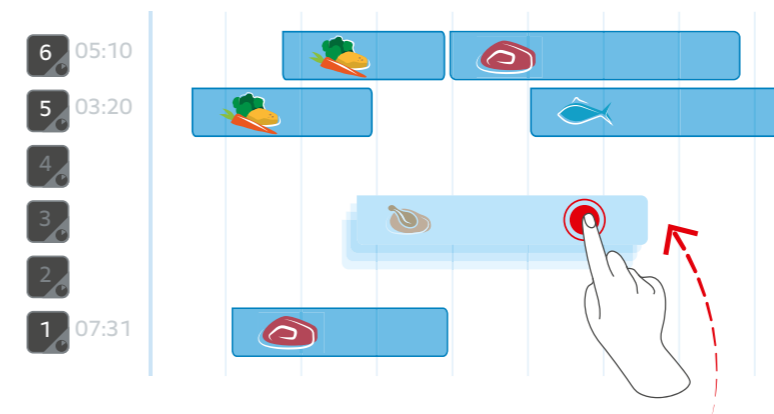
Complex production
requires simple solutions.

Optimum planning



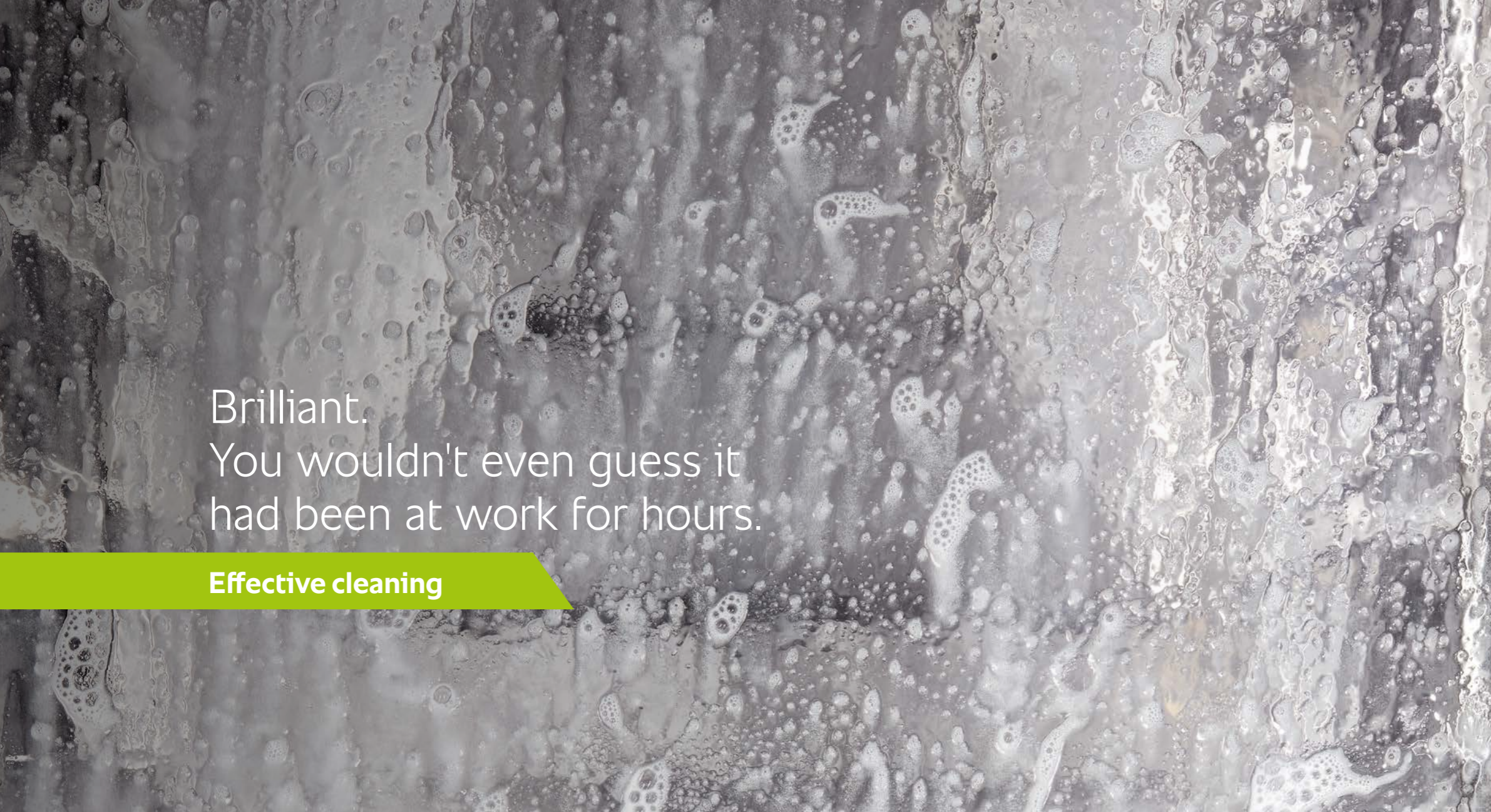
iProductionManager

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.



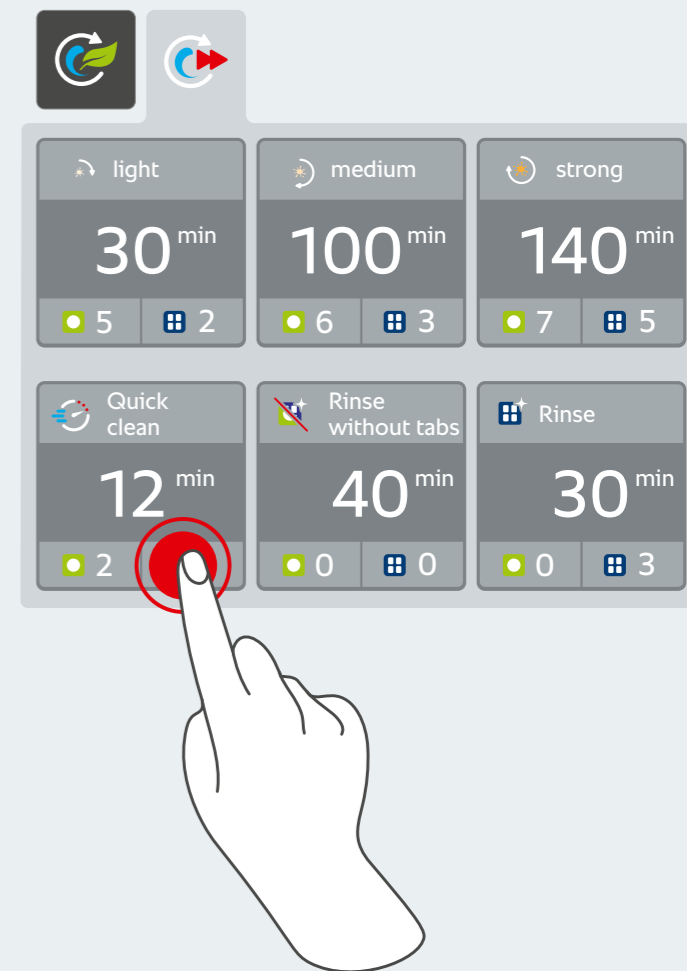
iProductionManager
Save the logistical expense,
streamline production and
minimise personnel expenses.
While maintaining the same
quality. Life in the kitchen of the
future: quiet and serenity.

[rational-online.com/in/
iProductionManager](http://rational-online.com/in/iProductionManager)



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

Effective cleaning



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. 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	= 191,552 INR	
	Cost of goods with iCombi Pro 574,658 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	= 31,532 INR	
	Consumption with iCombi Pro 1,890 kWh × 7.15 INR per kWh		
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	= 3,500 INR	
	Cost of goods with iCombi Pro 184 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	= 4,407 INR	
	Costs with iCombi Pro 0 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.



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.

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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.

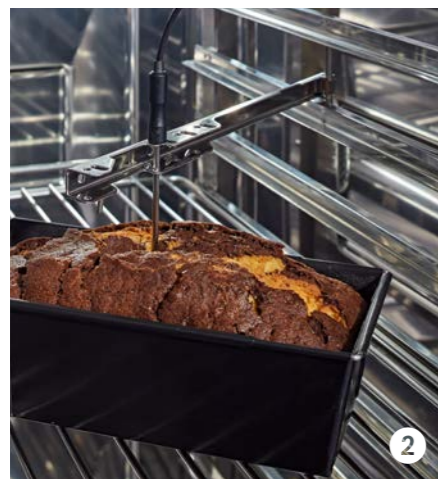
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 Made in Germany

Technical details.

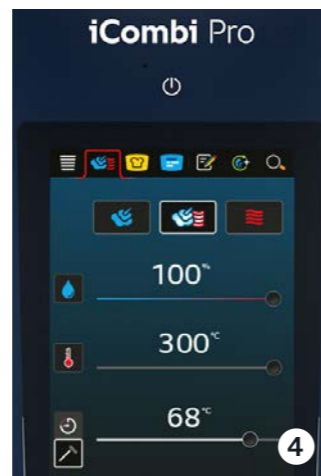
We've thought of everything.



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

- ① LED lighting with rack signalling
- ② 6-point core probe
- ③ Dynamic air circulation
- ④ 300 °C maximum cooking cabinet temperature
- ⑤ Integrated hand shower with jet and spray function
- ⑥ Fresh steam generator
- ⑦ Triple-glazed cooking cabinet door
- ⑧ VarioSmoker (Accessory): optimum smoking results thanks to integrated cooking paths

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



Accessories.

The right ingredients for your success.

It has to be robust to last every day and to be able to work hard in the professional kitchen, at RATIONAL this applies to the mobile oven racks and the grill and pizza tray, the condensation hood and the stainless steel containers. Only original RATIONAL accessories can give you outstanding performance from the iCombi Pro in its entire range of applications. Everything from pre-fried products, chicken, baked goods and grilled vegetables will be a complete success. Plus the delicious steak will have grill stripes.

➔ Original RATIONAL Accessories

We also have the sophisticated accessories to thank for such impressive results.

rational-online.com/in/accessories



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.





“We saw the cooking system for the first time at the RATIONAL CookingLive event. That's when we decided to include it in our kitchen, after seeing its excellent and consistent results, along with the savings it provides.”

George Kailis, Owner and Manager TAMALA Café Bar, Kiti, Cyprus

ServicePlus.

The beginning of a wonderful friendship.

The right service makes the RATIONAL cooking system and your kitchen a complete success. From the initial consultation, the test cook, installation to the individual start-up training and software updates, plus the ChefLine, the telephone hotline for individual questions - RATIONAL has it all. Or you can attend training at the Academy RATIONAL. You can contact a certified RATIONAL dealer at any time. They know all the cooking systems by heart and will find the right one for your kitchen. The worldwide RATIONAL Service team is always close at hand, in case of emergencies.

➔ ServicePlus

All with a single objective. Ensuring your investment pays off in the long term, that you always get the most out of your cooking systems and that you never run out of ideas.

rational-online.com/in/ServicePlus

iCombi live.

Don't just listen to us, try it for yourself.

Enough with the theory, time for practice because nothing is more convincing than seeing for yourself. Experience the RATIONAL cooking systems in use, see the intelligent functions for yourself and try one out to see how you can work with them. Live, with no obligation and at a location near to you. Do you have any questions, or do you want some information specific to your needs and possible applications? You can call us, or send us an e-mail. You can also find further information, details, films and customer testimonials at rational-online.com.

➔ Register now

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