

**TRUFROST & BUTLER**



## **iVario® Pro.**

The new performance class  
for corporate catering.





**Multifunctional.**

## One cooking system. Many possibilities.

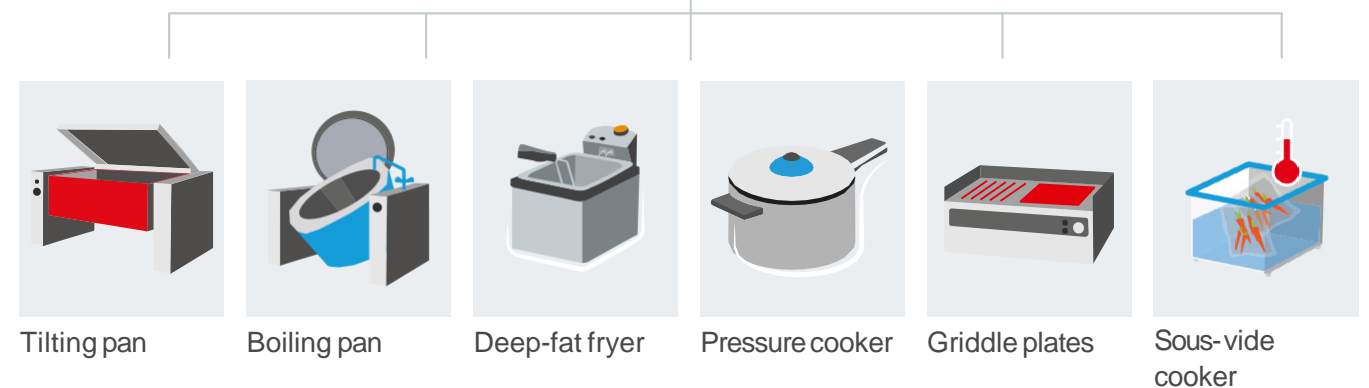
Frying, boiling, blanching, deep-frying, pressure cooking, overnight cooking and everything cooked to perfection at the same time: Industry catering has never been this challenging. Time for an intelligent cooking system, which not only meets the requirements of this modern kitchen but also gets the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



# 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.

➔ Page 08

## 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.

➔ Page 06

## Higher flexibility

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

➔ Page 12

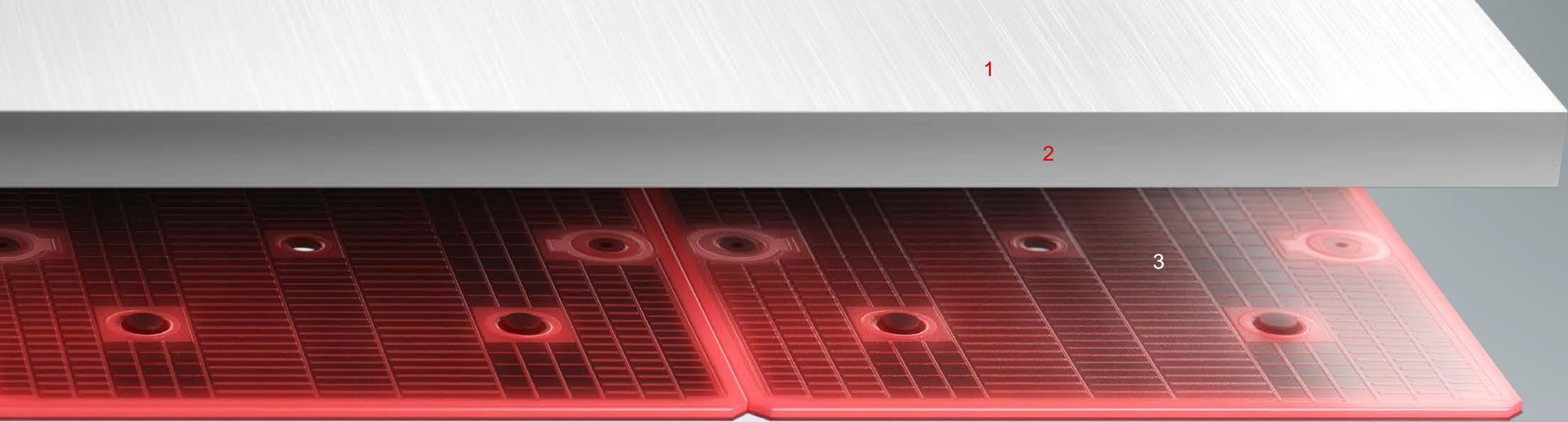
## Speed

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.

➔ Page 10

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

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



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

**iVarioBoost heating system**

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 EP1671 520 B1

**➔ This means for you:**  
No sticking. No boiling over.  
Succulent meat. Tasty roasted  
flavours. Excellent uniformity.

[rational-online.com/sg/iVarioBoost](http://rational-online.com/sg/iVarioBoost)

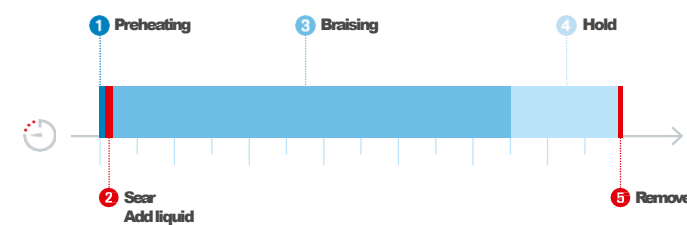


Reliably to the desired result.  
Without supervision.

Intelligent kitchen

## 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.



**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](http://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](https://rational-online.com/sg/pressure)

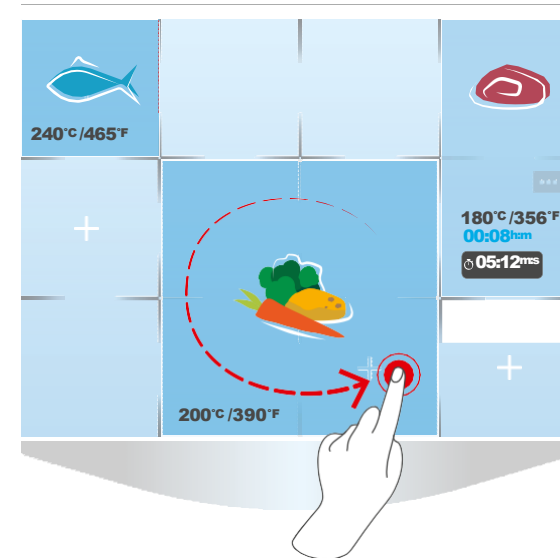
Best results in all areas.

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.



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](http://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.



**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

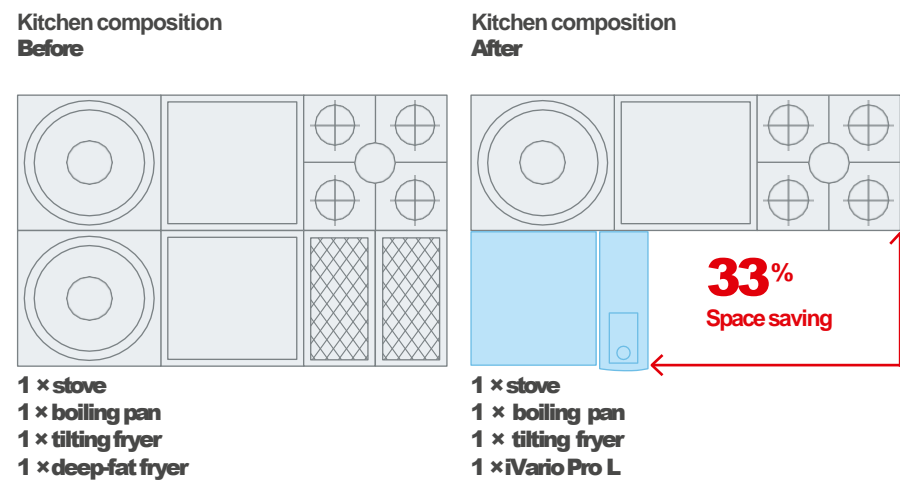
## Challenging kitchen space.

# Less is more. Space and time.

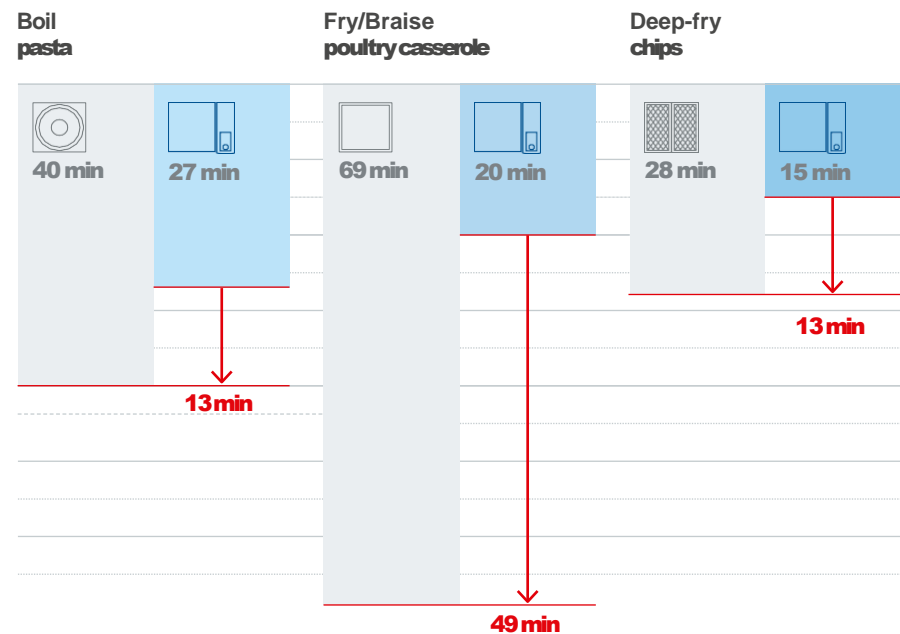
Power plus precision makes efficient production. 80 meals, 62 minutes, satisfied guests. This is cooking without supervision and without quality losses. This is cooking in the iVario Pro L. Which also saves space because the cooking system can replace the stove, grill plate, deep-fat fryer, tilting pan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

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

[rational-online.com/sg/invest](http://rational-online.com/sg/invest)



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



**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](http://rational-online.com/sg/invest)

Your profit	Calculation approach per year	Your additional earnings per year	Do the calculation for yourself
<b>Meat</b>			
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	= S\$17,820	
	Cost of goods with iVario Pro S\$ 160,380		
<b>Energy</b>			
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	
<b>Working time</b>			
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	
<b>Cleaning</b>			
Average yearly saving in water and detergent*. Fewer pots and pans need cleaning.	600 litres water per service × S\$ 2.75/m <sup>3</sup> and 50 litres detergent per year	= S\$900	
<b>Your extra earnings per year</b>		<b>= S\$44,180</b>	

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.



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](http://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](http://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](http://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](http://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](http://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	Pro2-S	ProL	ProXL
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 dm <sup>2</sup> )	2 × 1/1 GN (2 × 19 dm <sup>2</sup> )	2/1 GN (39 dm <sup>2</sup> )	3/1 GN (59 dm <sup>2</sup> )
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	DN40	DN40	DN50	DN50
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
<b>Options</b>				
Pressure cooking	–	○	○	○
iZoneControl	○	●	●	●
Low temperature cooking (overnight, sous-vide, confit)	○	●	●	●
WiFi	○	●	●	●
<b>Performance examples (per pan)</b>				
<b>Sear Beef (meat)</b>	<b>3 kg</b>	<b>4 kg</b>	<b>12 kg</b>	<b>20 kg</b>
Cooking time	5 min.	5 min.	5 min.	5 min.
<b>Cook beef (meat and sauce)</b>	<b>17 kg</b>	<b>25 kg</b>	<b>80 kg</b>	<b>120 kg</b>
Cooking time without pressure	102 min.	102 min.	102 min.	102 min.
Cooking time with pressure	–	88 min. <span>↓ -14%</span>	88 min. <span>↓ -14%</span>	88 min. <span>↓ -14%</span>
<b>Chickpeas, soaked</b>	<b>4 kg</b>	<b>7 kg</b>	<b>20 kg</b>	<b>30 kg</b>
Cooking time without pressure	65 min.	65 min.	65 min.	65 min.
Cooking time with pressure	–	42 min. <span>↓ -35%</span>	42 min. <span>↓ -35%</span>	42 min. <span>↓ -35%</span>
<b>Jacket potatoes</b>	<b>7 kg</b>	<b>12 kg</b>	<b>45 kg</b>	<b>65 kg</b>
Cooking time without pressure	49 min.	49 min.	49 min.	49 min.
Cooking time with pressure	–	42 min. <span>↓ -14%</span>	42 min. <span>↓ -14%</span>	42 min. <span>↓ -14%</span>

● standard ○ optional



“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 trial cooking, installation to the individual start 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. At the same time, you can contact a certified RATIONAL dealer at any time: They know all the cooking systems inside out 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/sg/ServicePlus](http://rational-online.com/sg/ServicePlus)

## iVario 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 action, see the intelligent functions for yourself and try it 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? Then call us or send us an e-mail. You can also find further information, details, films and customer testimonials at [rational-online.com](http://rational-online.com).

### ➔ Register now

Tel. +65 68095850  
[info@rational-online.sg](mailto:info@rational-online.sg)

[rational-online.com/sg/live](http://rational-online.com/sg/live)



## Experience the new standard

Live. Free. No obligation to buy. Close to you.

### iCombi live.

# More than you can imagine.

Reimagined. Reinvented. Baking, grilling, steaming, poaching - all achieved more intelligently, simply, more efficiently. See for yourself.

Please contact your Trufrost & Butler executive for details.



Scan the QR codes given below to download other catalogues for

- |   |                                       |         |
|---|---------------------------------------|---------|
| 1 | Bakeries<br>Confectionery             | ↓<br>QR |
| 2 | Commercial Kitchens<br>Cloud Kitchens | QR      |
| 3 | Cafés<br>Patisseries                  | QR      |
| 4 | Pizzerias<br>QSRs                     | QR      |
| 5 | Ice Cream Parlours<br>Juice Bars      | QR      |
| 6 | Resto-bars<br>Pubs                    | QR      |
| 7 | Food Retail<br>Supermarkets           | QR      |
| 8 | Food Preservation<br>Cold Storage     | QR      |

## TRUFROST & BUTLER

Trufrost & Butler Pvt. Ltd.

Formerly, Trufrost Cooling Pvt. Ltd.

1215, 12th Floor, Tower B, Emaar Digital Greens,

Golf Course Extn. Road, Sector 61, Gurugram - 122011, India

Tel: +91-124-4246560 Email: info@trufrost.com www.trufrost.com

Andhra/Telangana : 7042027666  
Chennai : 7303890587, 9289143691  
Chhattisgarh : 7303890590  
Coldroom (North): 8448445701, 7303196612  
Coldroom (South): 9319399771, 7303890585  
Delhi/NCR : 8448759200, 7303890582  
Goa : 7303196614

Gujarat : 9319579748  
Assam/North-East : 9319391542, 9667795491  
J & K / Himachal : 9717664894  
Karnataka : 7303890588, 9289143696  
Kerala : 9717664984, 7303890587  
Maharashtra : 7303890586  
Mumbai : 7303196614, 9319579748

Orissa : 7303890590, 9667795491  
Punjab / Haryana : 8448319200, 9319399772  
Rajasthan : 8448759200  
UP : 7303196607  
MP : 7303890582  
Uttarakhand : 8448319200, 9319399772  
West-Bengal/Bihar : 7303890590, 9667795491

Reach-in Cabinets • Undercounter Refrigeration • Blast Freezers • Ice Cubers • Flake Ice Machines • Wine Coolers • Wine Walls • Back Bars • Bottle Coolers • Draught Beer Systems  
Soft Serve Freezers • Granita Dispensers • Juice Dispensers • Hot Chocolate Dispensers • Confectionery Display Cases • Chest Freezers & Coolers • Minibars • Multideck Chillers  
Deli Counters • Visi Coolers • Visi Freezers • Walk-in Coldrooms • Cold Storages • Pre-Coolers • Ultra Low Freezers • Pharmacy Freezers & Coolers • Blood Bank Refrigeration • Mobile Coolers  
Air Sanitisers • Crockery & Cutlery Sterilisers • UV Warm Wipe Sterilisers • Ozone Fruits & Vegetables Disinfectors • Foot Press Water Dispensers



Discover more at  
[www.trufrost.com](http://www.trufrost.com)