




iCombi® Pro.

The new gold standard.





Think what no one's
ever thought before.

Setting new standards means looking at things in new ways. Baking, roasting, grilling, deep-frying, poaching... they can all be easier, more efficient, more intelligent. That's why RATIONAL took its 45-plus years of cooking research and experience and started thinking beyond the plate - turning its scientific attention to staff shortages, food trends, and kitchen management. Pointing its ideas in new directions. Always with one goal in mind: getting another step closer to perfection.

➔ **The result**

The iCombi Pro. Intelligent, flexible, productive. The new gold standard.

The iCombi Pro. That's me.

The new kid in town. I'm experienced. I plan ahead, I learn from you, I never forget anything, I pay attention, I adjust. Once I know the results you're looking for, I adjust humidity, air speed and temperature automatically. In other words, I'm intelligent enough to dynamically react to your needs. Left the cooking cabinet door open too long? Steaks thicker than usual? Extra-large batch of French fries? I'll adjust on my own, so that you'll get the results you want. Over and over and over again. Extremely efficiently. After all, that's the point of my intelligence.

➔ What do you get out of it?

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

rational-online.com/us/iCombiPro

Intuitive control concept

The new control panel design uses pictograms, logical work steps, and clear, interactive instructions to guide users through the production process, which means anyone can get it right the first time.

Cooking intelligence

The iCookingSuite knows the quickest route to your desired results, and it delivers those results again... and again... and again. Uniform excellence. You also can adjust the cooking path, or change from single loads to mixed loads, at any point in the process. That's freedom. That's flexibility.

➔ Page 08

Integrated WiFi

Thanks to a built-in wireless LAN interface, your iCombi Pro can get online and access ConnectedCooking as easily as your smartphone. More convenience, more safety, more inspiration.

➔ Page 14

ENERGY STAR® Partner

Exceptional - there's no other word for this level of energy efficiency. One of the world's most stringent certification programs happens to agree.

Efficient food production

The iProductionManager plans your production processes and shows you which dishes would be best prepared together. Streamlines work processes, saves time and energy.

➔ Page 10

Ultra-fast cleaning

From dirty to clean in 12 minutes or less? Must be the iCombi Pro. Even the standard cleaning program saves 50%* on both cleaning tabs and time. Shorter downtime, more productive time - that's clean living.

➔ Page 12

Well thought-out

Additional fans, optimized cooking cabinet geometry, and more efficient dehumidification mean you can cook up to 50%* larger loads. And get even better-quality results. While working even more productively.

➔ Page 06

*compared to conventional cooking technology





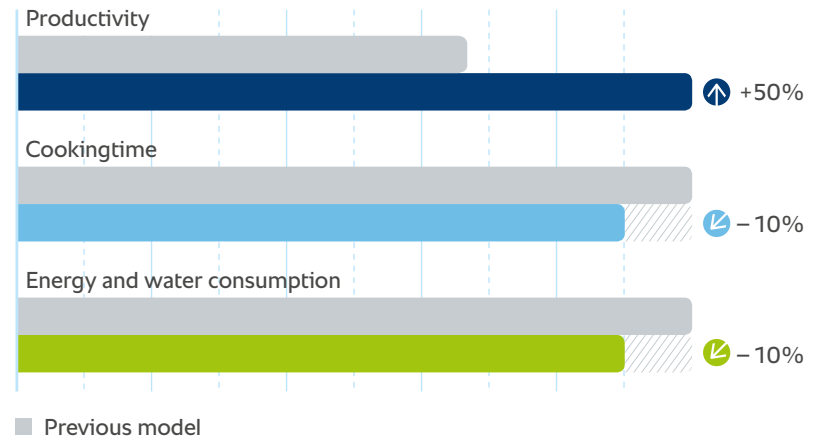
Everything you can do,
you can do better. Starting now.

Increased productivity

iDensityControl


Efficiency re-imagined: Forget space-hogging appliances. Let the iCombi Pro handle all of that. Within less than 11 square feet of space. Meat, fish, poultry, vegetables, baked goods. À-la-carte, catering, delivery service, casual dining. Together, the intelligent assistants can really get a lot done. iDensityControl's high-performance air circulation and dehumidification offers around 50% greater productivity and reduces cooking times by about 10%.* And delivers uniform results from one end of the tray to the other. Meanwhile, the intuitive control concept provides ideal user support and minimizes errors, so production keeps going and going.

* compared to the previous model



iDensityControl
It stands for better performance
that saves you time and money.
And delivers better tasting food.

rational-online.com/us/iDensityControl

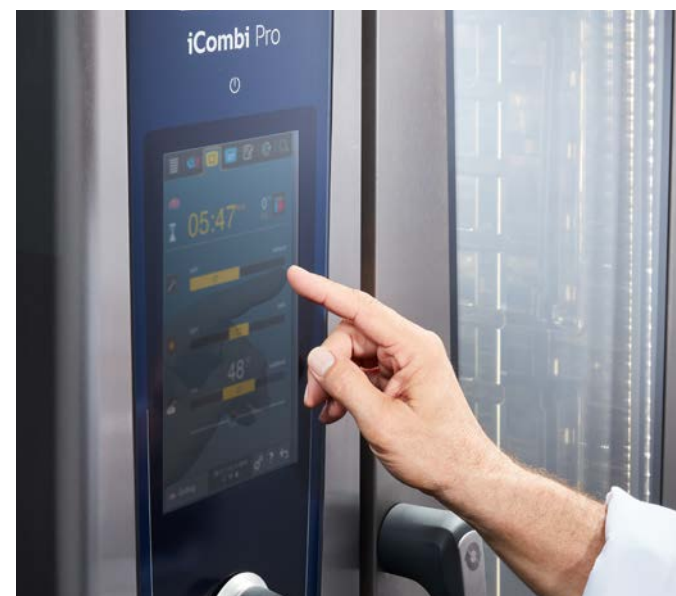



You have a goal.
The iCombi Pro knows
how to get there.

Reliable results

iCookingSuite

You have a goal. Pursue it relentlessly with the iCombi Pro's cooking intelligence. Example: sometimes you need five steaks ready at once; other times, it's a hundred. Either way, they all need to be the same quality. The iCombi Pro does it by continuously comparing the status of the products with the intended targets, calculating cooking progress and intelligently adjusting the temperature. Maybe your dinner guests have arrived early, and your grilled vegetables aren't done yet? Just switch from single loads to mixed loads. The iCombi Pro will regulate its cooking parameters so that you can cook both at the same time. What if you change your mind about the results you want? No problem. Open up the cooking process and change the goal. The iCombi Pro will optimize temperatures and times accordingly. The results will speak for themselves. And you can repeat them perfectly every time, no matter who's operating the cooking system.



 **iCookingSuite**
Intelligent cooking to help you
cross your personal finish line over
and over. Simple, reliable, efficient.

rational-online.com/us/iCookingSuite

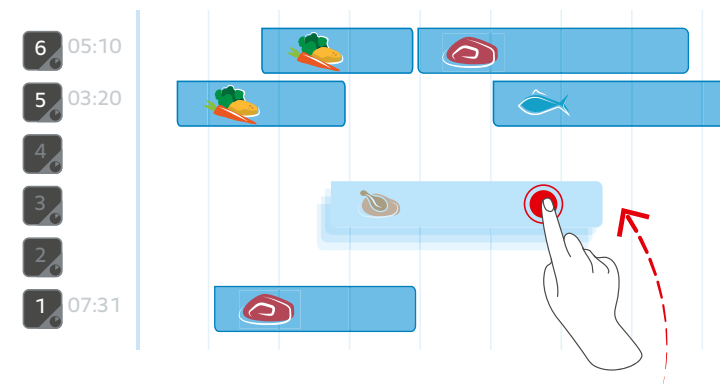
Complex production
requires simple solutions.


Optimum planning



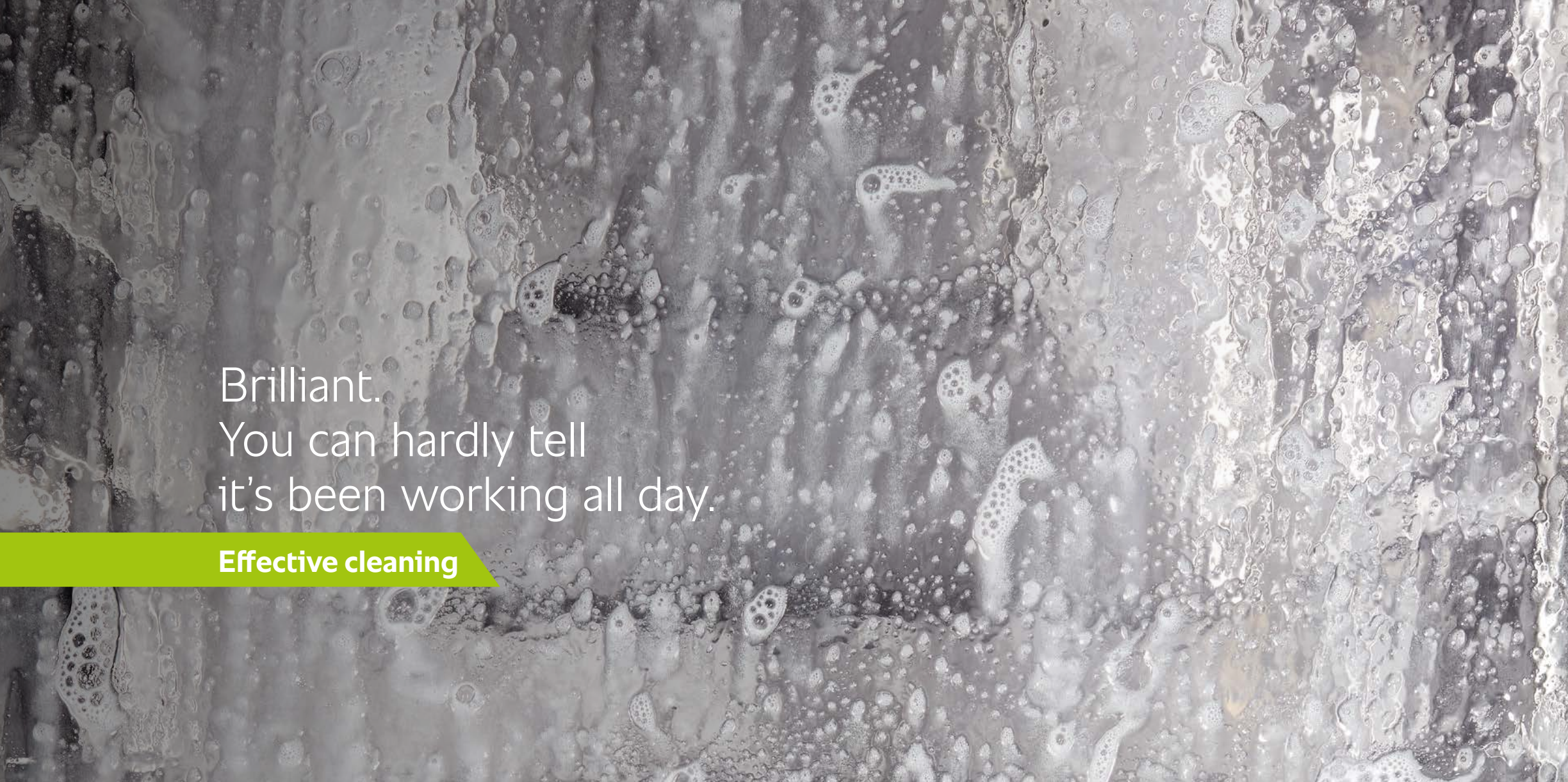
iProductionManager

Life in the kitchen: a stressful, hectic rush to finish everything on time and at the same time. Whether you're using software or a pen and paper, it's a logistical challenge. Well, it was. Because now the iCombi Pro can handle all of that with iProductionManager. Just add dishes onto the display and it will show you which of them can be cooked together. After that, all you have to do is specify whether you want to maximize speed or energy efficiency. The system monitors each tray separately, adjusting cooking times intelligently to the quantities and the results you want. You decide whether you want everything ready at once, or whether you'd prefer to start cooking everything at the same time. Either way, the iCombi Pro will tell you when to put each dish into the cooking cabinet - and voilà: Your food's ready.



 **iProductionManager**
Save yourself logistical worries, streamline your production, and minimize your labor cost. Without sacrificing quality. Life in the kitchen of the future: calm, cool, and collected.

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



Brilliant.
You can hardly tell
it's been working all day.

Effective cleaning

Quick cleaning: easy to find, easy to start. Just put the cleaning tabs into the drain basket and start the program. In 12 minutes or less, you'll be ready to cook again.

iCareSystem

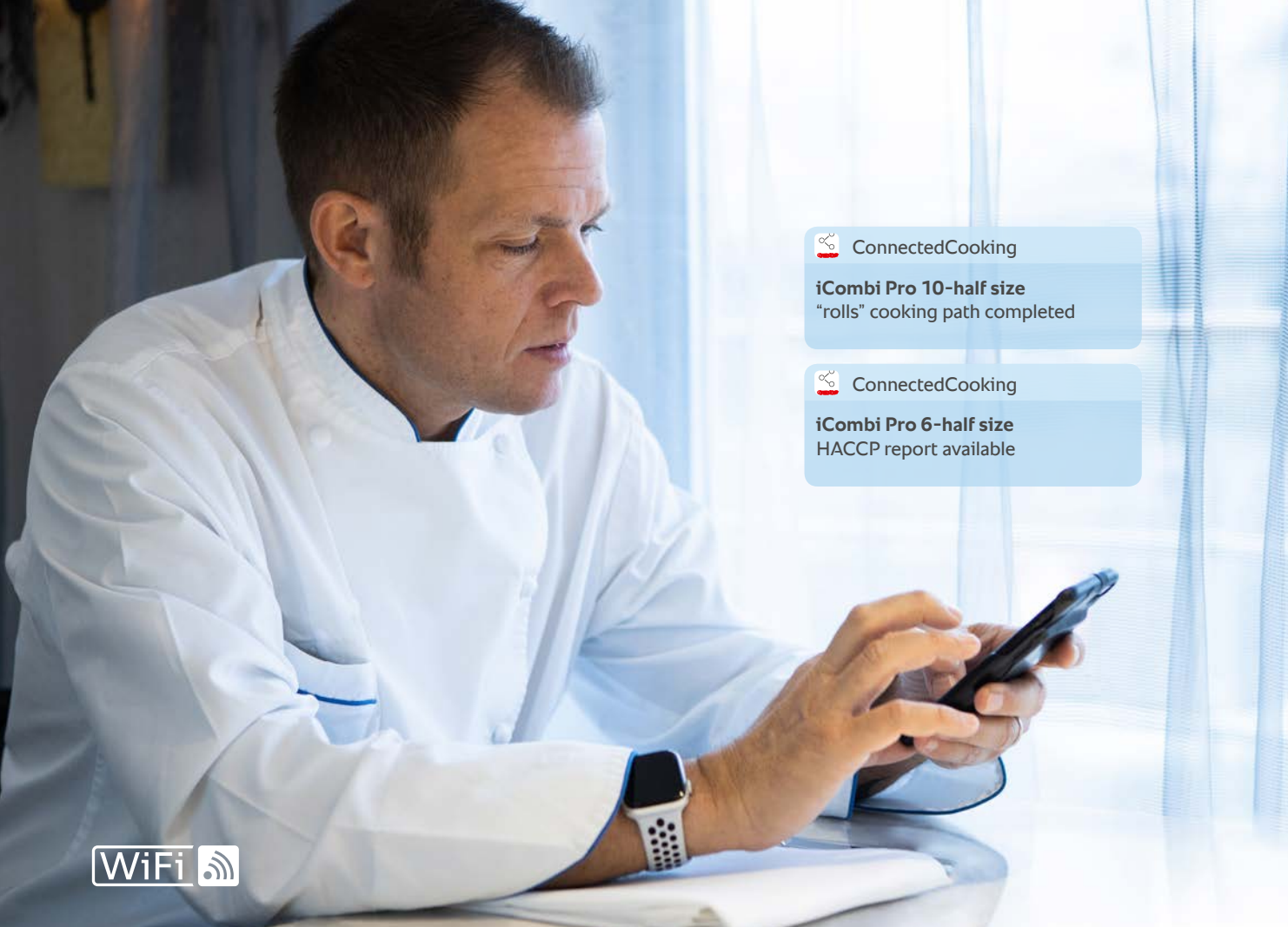
Grilling a lot of food leaves a lot of stubborn residue, which keeps you from using the iCombi Pro to prepare other dishes. Or it would, if not for the iCareSystem. The ultra-fast interim cleaning feature gets everything ship-shape in 12 minutes or less, so you can move right on to the broccoli without worrying about unpleasant smells or flavor transfer. And at the end of the day, when you're ready to do a full clean, the iCombi Pro will tell you whether it's slightly, moderately, or significantly dirty. You decide whether to clean in standard or eco mode. With Descaling. Overnight. With 50%* less chemicals. Phosphate free and always super clean The iCombi Pro will remember your preferences and display a corresponding program the next time around.

* compared to the previous model



iCareSystem
The iCareSystem saves water, time, and cleaning agents. And it really shines when it comes to hygiene, operating costs, and the environment.

rational-online.com/us/iCareSystem



ConnectedCooking. Keep an eye on everything.

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

rational-online.com/us/ConnectedCooking

The iCombi Pro comes equipped with a wireless interface you can use to access ConnectedCooking, the secured online platform from RATIONAL. Pleased with how a new recipe turned out? Send it to the other cooking systems on your network – no matter where they're located. Which of your systems is being used? Keep tabs on them with your smartphone. Need inspiration? Head to the recipe database. Software updates? Installed to your systems at the push of a button. What about HACCP data? One-click access. And the iCombi Pro even can call your service technician for you.

Cost-effective.

Any way you slice it, this investment pays off.

The iCombi Pro isn't just intelligent when it comes to cooking. It's also a smart saver as well. For example, it saves up to 70%* more energy, up to 50%* more time, over 30%* more space, up to 20%* more raw ingredients, and as much as 95%* more fat and oil.

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

rational-online.com/us/invest

| Your profit | Calculation basis per month | Your additional earnings per month | Calculate for yourself |
|---|--|------------------------------------|------------------------|
| Meat/fish/poultry | | | |
| Purchase 25%* less raw materials on average thanks to precise regulation and iCookingSuite. | Cost of goods \$ 8,525 | = \$ 2,131 | |
| | Ingredients used with iCombi Pro \$ 6,394 | | |
| Power | | | |
| Unmatched cooking performance, iProductionManager and state-of-the-art control technology consume up to 70%* less energy. | Consumption 5,000 kWh × \$ 0.13 per kWh | = \$ 455 | |
| | Consumption with iCombi Pro 1,500 kWh × \$ 0.13 per kWh | | |
| Oil | | | |
| Cooking fats and oils become practically superfluous. Fat procurement and disposal costs are reduced by up to 95%*. | Cost of goods \$ 500 | = \$ 475 | |
| | Ingredients used with iCombi Pro \$ 25 | | |
| Working time | | | |
| iProductionManager shortens production time by up to 60%*. iCookingSuite eliminates routine activities. | 90 fewer hours × \$ 18 | = \$ 1,620 | |
| Water softening/Descaling | | | |
| These costs are eliminated entirely with iCareSystem. | Conventional costs \$ 100 | = \$ 100 | |
| | Costs with iCombi Pro \$ 0 | | |
| Your additional earnings per month | | = \$ 4,781 | |
| Your additional earnings per year | | = \$ 57,372 | |

Average restaurant serving 200 meals per day, with two iCombi Pro 10-half size units.
*Compared to conventional cooking technology

Sustainability.

Good for the environment,
better for your bottom line.



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

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

rational-online.com/us/green



Tested product quality.

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

Day-to-day kitchen life is not for the faint of heart. That's why RATIONAL combi-steamers are high-quality pieces of equipment designed with durability in mind. We manufacture them in Germany, using the "one person - one unit" principle. In other words, each person working in production is fully responsible for the quality of the cooking systems he or she assembles. You can even find their names on the identification plates. We hold our suppliers to the same high standards of quality; we focus on continuous improvement while ensuring that our products remain reliable for many years to come.

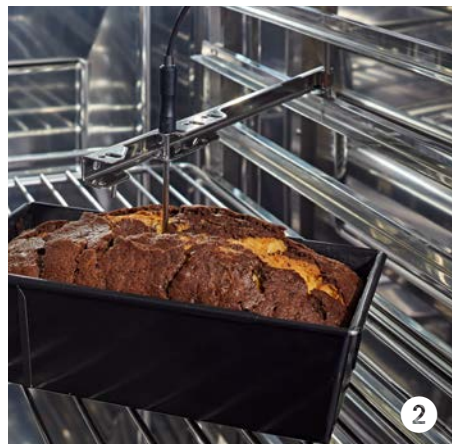
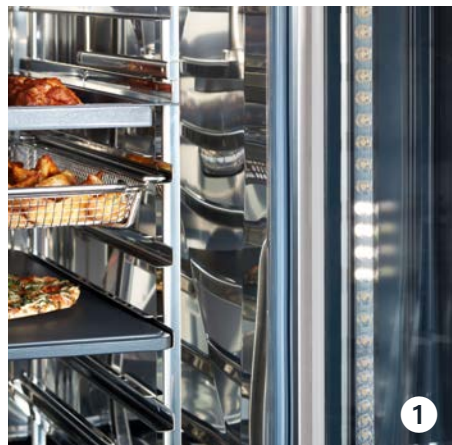
- ➔ **You can count on us**
Solid, long-lasting, perfect for everyday use – the things you'd expect from a reliable partner.

rational-online.com/us/company



Technical details.

We've thought of everything.



The iCombi Pro raises the bar in terms of intelligence and technical features:

① LED illumination with tray signaling ② 6-point core temperature probe, ③ dynamic air circulation ④ 572 °F (300 °C) maximum cooking cabinet temperature ⑤ integrated hand shower with spot-spray and jet functions ⑥ fresh steam generator ⑦ Triple-pane glass cooking cabinet door ⑧ VarioSmoker (Accessory): optimum smoking results thanks to integrated cooking paths.

Plus: Energy consumption display, and WiFi without external antenna.



Accessories.

Ingredients for success.

We expect all of our equipment to be robust enough to withstand heavy use in a professional kitchen – whether it's a mobile oven rack, a grill and pizza tray, a recirculating hood or a stainless steel container. RATIONAL accessories enable you to enjoy the full spectrum of exceptional features offered by the iCombi Pro. The right accessories ensure pre-fried convenience products, chicken, baked goods, and grilled vegetables turn out perfectly every time. Even steak comes out with beautiful grill marks.

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

rational-online.com/us/accessories



iCombi Pro model overview.

Which one is right for you?

The iCombi Pro is available in a range of sizes, because we want it to fit your needs, not the other way around. Twenty meals or two thousand? Open kitchen? Small kitchen? Electric? Gas? XS? 20-full size? Which model belongs in your kitchen?

Complete information on options, features, and accessories at rational-online.com



iCombi Classic – Technology meets manual mode.
The iCombi Classic is robust and easy to use, and it works with the same precision as you. It's a tailor-made solution for cooks who want to operate their combi-steamers by hand.



iVario Pro – RATIONAL quality in a completely different form.
Boil, pan-fry, deep-fry... the iVario Pro uses contact heat, making it an ideal combination with the iCombi Pro. Intelligent, fast, flexible. An unbeatable team.

Attention CA Residents: Prop 65 Warning

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



| iCombi Pro | XS | 6-half size | 10-half size | 6-full size | 10-full size | 20-half size | 20-full size |
|-----------------------------------|--|---|--|---|--|--|--|
| Electric and gas | | | | | | | |
| Capacity | 4 × half sheet pans 13" × 18" 3 × half steam pans 12 3/4" × 14" 3 × 2/3 GN | 6 × half sheet pans 13" × 18" 6 × half steam pans 12 3/4" × 20 7/8" 6 × 1/1 GN / 12 × 1/2 GN | 10 × half sheet pans 13" × 18" 10 × half steam pans 12 3/4" × 20 7/8" 10 × 1/1 GN / 20 × 1/2 GN | 6 × full sheet pan 18" × 26" 12 × full steam pans 12 3/4" × 20 7/8" 6 × 2/1 GN / 12 × 1/1 GN | 10 × full sheet pans 18" × 26" 20 × full steam pans 12 3/4" × 20 7/8" 10 × 2/1 GN / 20 × 1/1 GN | 20 × half sheet pans 13" × 18" 20 × half steam pans 12 3/4" × 20 7/8" 20 × 1/1 GN / 40 × 1/2 GN | 20 × full sheet pans 18" × 26" 40 × full steam pans 12 3/4" × 20 7/8" 20 × 2/1 GN / 40 × 1/1 GN |
| Number of meals per day | 20–80 | 30–100 | 80–150 | 60–160 | 150–300 | 150–300 | 300–500 |
| Hinging racks accept (GN) | 1/2, 2/3, 1/3 GN | 1/1, 1/2, 2/3, 1/3 GN | 1/1, 1/2, 2/3, 1/3 GN | 2/1, 1/1, 2/4 GN | 2/1, 1/1, 2/4 GN | 1/1, 1/2, 2/3, 1/3 GN | 2/1, 1/1, 2/4 GN |
| Width | 25 3/4" (655 mm) | 33 1/2" (850 mm) | 33 1/2" (850 mm) | 42 1/4" (1072 mm) | 42 1/4" (1072 mm) | 34 1/2" (877 mm) | 42 5/8" (1082 mm) |
| Depth including door handle | 24 1/2" (621 mm) | 33 1/8" (842 mm) | 33 1/8" (842 mm) | 41" (1042 mm) | 41" (1042 mm) | 35 7/8" (913 mm) | 44" (1117 mm) |
| Height including ventilation pipe | 23 1/2" (594 mm) | 31 5/8" (804 mm) | 41 7/8" (1064 mm) | 31 5/8" (804 mm) | 41 7/8" (1064 mm) | 73 3/4" (1872 mm) | 73 3/4" (1872 mm) |
| Water inlet | GHT 3/4" | GHT 3/4" | GHT 3/4" | GHT 3/4" | GHT 3/4" | GHT 3/4" | GHT 3/4" |
| Water drain | 1 1/2" OD | 2" OD | 2" OD | 2" OD | 2" OD | 2" OD | 2" OD |
| Water pressure | 14.5 - 87.0 psi | 14.5 - 87.0 psi | 14.5 - 87.0 psi | 14.5 - 87.0 psi | 14.5 - 87.0 psi | 14.5 - 87.0 psi | 14.5 - 87.0 psi |
| Electric | | | | | | | |
| Weight | 137 lb (62 kg) | 220 lb (100 kg) | 287 lb (130 kg) | 298 lb (135 kg) | 381 lb (173 kg) | 560 lb (254 kg) | 717 lb (325 kg) |
| Connected load | 5.7 kW | 10.8 kW / 10.8 kW | 18.9 kW / 18.9 kW | 22.4 kW / 22.4 kW | 37.4 kW / 37.4 kW | 37.2 kW / 37.2 kW | 67.9 kW / 67.9 kW |
| Breaker | 2 × 30 A | 3 × 35 A / 3 × 35 A | 3 × 60 A / 3 × 60 A | 3 × 70 A / 3 × 70 A | 3 × 125 A / 3 × 125 A | 3 × 125 A / 3 × 125 A | 3 × 200 A / 3 × 200 A |
| Voltage | 2 ph 208 V / 2 ph 240 V | 3 ph 208 V / 3 ph 240 V | 3 ph 208 V / 3 ph 240 V | 3 ph 208 V / 3 ph 240 V | 3 ph 208 V / 3 ph 240 V | 3 ph 208 V / 3 ph 240 V | 3 ph 208 V / 3 ph 240 V |
| Power – Hot air | 5.4 kW | 10.25 kW / 10.25 kW | 18 kW / 18 kW | 21.6 kW / 21.6 kW | 36 kW / 36 kW | 36 kW / 36 kW | 66 kW / 66 kW |
| Power – Steam | 5.4 kW | 9 kW / 9 kW | 18 kW / 18 kW | 18 kW / 18 kW | 36 kW / 36 kW | 36 kW / 36 kW | 54 kW / 54 kW |
| Gas | | | | | | | |
| Weight | | 251 lb (114 kg) | 328 lb (149 kg) | 333 lb (151 kg) | 423 lb (192 kg) | 602 lb (273 kg) | 789 lb (358 kg) |
| Electrical rating | | 0.6 kW / 0.6 kW | 0.9 kW / 0.9 kW | 0.9 kW | 1.5 kW | 1.3 kW / 1.3 kW | 2.2 kW |
| Breaker | | 2 × 15 A / 1 × 15 A | 2 × 15 A / 1 × 15 A | 2 × 15 A | 2 × 15 A | 2 × 15 A / 1 × 15 A | 2 × 15 A |
| Voltage | | 2 ph 208 V / 1 ph 120 V | 2 ph 208 V / 1 ph 120 V | 2 ph 208 V | 2 ph 208 V | 2 ph 208 V / 1 ph 120 V | 2 ph 208 V |
| Gas connection | | 3/4" NPT | 3/4" NPT | 3/4" NPT | 3/4" NPT | 3/4" NPT | 1" NPT |
| Natural gas / Liquid gas * | | | | | | | |
| Max. Connected load | | 49,500 BTU / 48,500 BTU | 83,500 BTU / 82,000 BTU | 106,500 BTU / 104,000 BTU | 152,000 BTU / 148,500 BTU | 159,500 BTU / 156,000 BTU | 303,500 BTU / 296,500 BTU |
| Power - Hot air | | 49,500 BTU / 48,500 BTU | 83,500 BTU / 82,000 BTU | 106,500 BTU / 104,000 BTU | 152,000 BTU / 148,500 BTU | 159,500 BTU / 156,000 BTU | 303,500 BTU / 296,500 BTU |
| Power - Steam | | 45,500 BTU / 44,500 BTU | 76,000 BTU / 74,500 BTU | 80,000 BTU / 78,000 BTU | 152,000 BTU / 148,500 BTU | 144,500 BTU / 141,000 BTU | 193,500 BTU / 189,000 BTU |

*in order to ensure proper operation, make sure to establish the correct line pressure: Natural gas: 6.5"-10" w.c (0.261-0.363 psi), Liquid gas: 10"-15" w.c.
XS and 20-full size electric: ENERGY STAR excludes these types of models from certification. iCombi Pro (LM100) and iCombi Classic (LM200) models are NSF certified as can be seen on the NSF listing.





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

CustomerCarePlus.

The beginning of a beautiful friendship.

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

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

rational-online.com/us/CustomerCarePlus

iCombi live.

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

Nothing's more convincing than seeing it for yourself. Experience RATIONAL cooking systems up close, see their intelligent features in action, and learn how they can work for you. Live and at no obligation – right in your area. Call us or send us an email if you have any questions, or if you'd like to discuss how RATIONAL cooking systems can meet your culinary needs. You can also visit rational-online.com.

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



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