



iCombi® Pro.

The WOW Effect.



iCombi live

RATIONAL

iCombi Pro



10:17 | 01.08.2022

The iCombi Pro. With integrated cooking expertise.

The WOW Effect in less than 11 square feet. Meat, fish, poultry, vegetables, baked goods. For open kitchens, à la carte, production. This combi oven can handle almost anything, no matter who's using it. Because it contains over 1,000 chefs' collective culinary experience. And over 1 million appliances' worth of manufacturing experience. That's what makes iCombi Pro the world's most intelligent combi oven with integrated cooking expertise. That's how it offers users such incredible benefits. That's the WOW Effect.

Heat and moisture, intelligently combined.

A convection oven and a steamer in a single appliance. Plus integrated cooking intelligence to unlock new horizons in professional food preparation. The iCombi Pro delivers consistently excellent results, while saving time, money, and energy in the process. It also covers 95% of all common cooking applications, rendering a lot of conventional kitchen equipment unnecessary.



Steam



Heat + Steam



Heat



More information

How you benefit.

Exceptional results.

For your customers.

Delivering great results every single time is the iCombi Pro's specialty. Not just great flavor, but appealing color and texture, uniformity from the first tray to the last, and maximum nutritional value.

Easy to use.

For everyone.

Anyone can work with the iCombi Pro. The large, clear touchscreen makes it easy. Find the perfect cooking path intuitively, customize display settings, and network multiple systems. The result? Quick user orientation and safe, convenient operation.

Clean.

Like new.

Hygiene is everything in the kitchen, and the iCombi Pro makes it easier than ever. It records HACCP data automatically during cooking, and its automatic cleaning system keeps it spic-and-span.



Exceptional results.

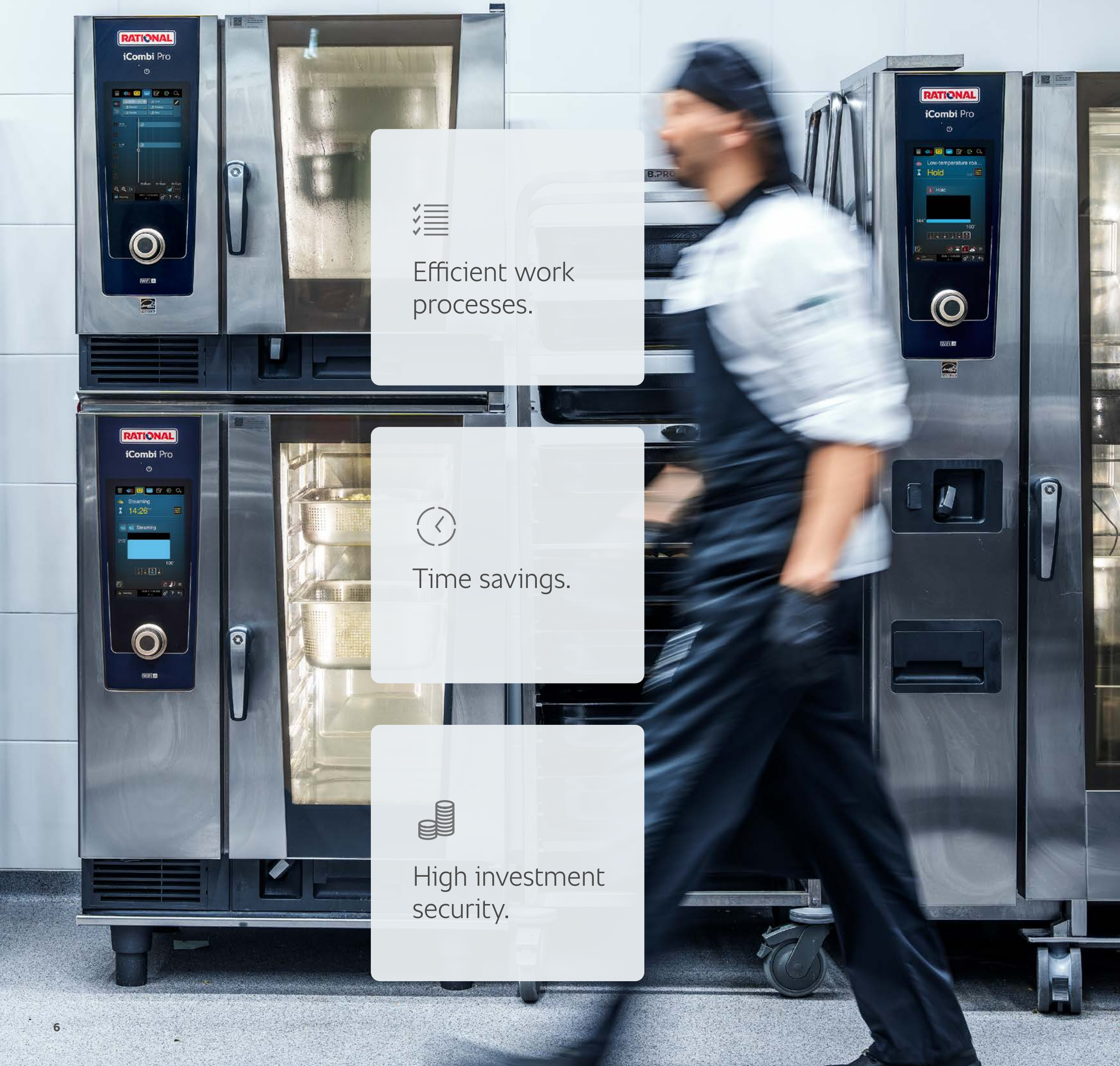


User friendliness.



Top hygiene standards.





Efficient work processes.



Time savings.



High investment security.

How you benefit.

Efficient work processes.

For your team.

The iCombi Pro can work overnight, prepare multiple dishes at once, make sure everything is ready at a specified time, and even find the most energy-saving production sequence. That's the process reliability users need to keep costs and quality under control.

Saves time.

Your time.

The iCombi Pro can save users a lot of time, and having time takes the pressure off kitchens so they can work efficiently and deliver even tastier results. That's why we made the iCombi Pro powerful and easy to operate, with an ultra-fast interim cleaning function.

Your investment.

To help you sleep better at night.

The iCombi Pro doesn't need much. Compared to conventional kitchen technology, it significantly reduces energy, operation, maintenance, water softening, and descaling expenses. Together with a long appliance service life, it all adds up to a secure investment.



Monitoring and support.

Integrated cooking expertise.

Only the iCombi Pro can calculate the perfect route to the results you want.

- › Set target results (e.g., browning level or core temperature)
- › Detects loaded food and adjusts the cooking process automatically
- › Responds to outside influences, such as opening of the cooking cabinet door
- › Adapts to the user's cooking habits
- › Only alerts users when they need to do something
- › Users can intervene at any time (e.g., switch from single products to mixed loads)

Benefits:



iCookingSuite 

iCombi Pro



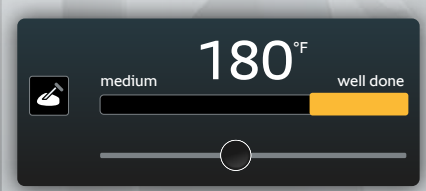
Monitoring and support.

Your intelligent assistant on routine kitchen tasks.

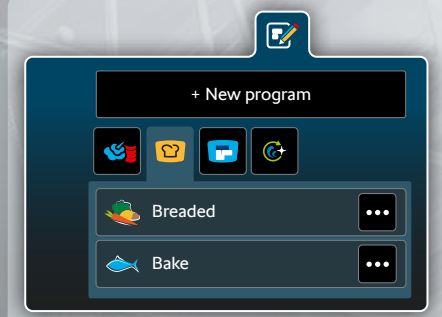
An operating concept that sets new standards: quality results, quickly and easily. Featuring a large, clear touchscreen with intuitive icons. Plus a selection dial with a push function. For optimum support in everyday use.



Intelligent regulation and interactive communication thanks to the iCombi Pro's cooking intelligence. It adjusts each cooking process to the individual dish, adapts to users' cooking habits, and only notifies them when something needs to be done.



The integrated core temperature probe uses six measuring points to detect product sizes and quantities, so food reaches the set core temperature precisely – and turns out exactly as specified. Every time, over and over again.



Preset, user-specific, or manual – the programming functions offer a variety of cooking process options to help make your work go even more smoothly.



Low-temperature cooking. Holding. Smoking*. Sous Vide/Pasteurization*. Finishing. Choose the cooking processes and options that fit your needs. For even easier handling and more reliable food quality.

*Accessories required



Digital kitchen management with ConnectedCooking allows you to create and distribute cooking programs, update unit software, document HACCP data, and interact with the cooking system remotely.

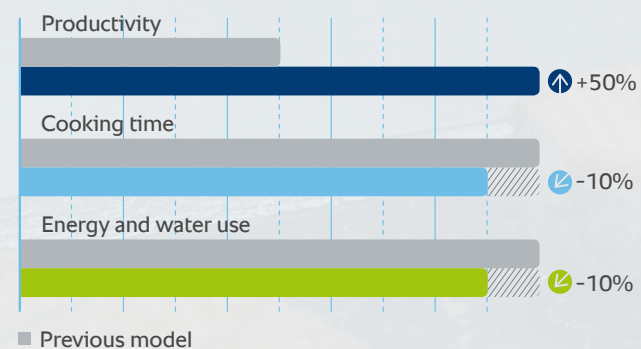


Precise cooking cabinet climate.

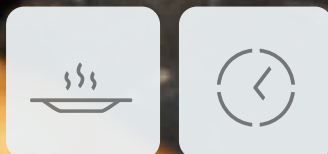
Performance affects taste.

Uniform results throughout the cooking cabinet, from the first rack to the last.

- › Combination of heat and moisture is automatically adjusted
- › Powerful steam generator delivers exceptional results, even with the most delicate dishes
- › Powerful fan speed
- › 572°F maximum cooking cabinet temperature
- › Dynamic dehumidification
- › Optimal cooking cabinet configuration



Benefits:



iDensityControl



Fresh steam generator.

**Maximum food
quality.**

No question: the better the steam, the better the food.

- › 100% fresh, hygienic steam
- › Maximum steam saturation, even at temperatures below 212°F
- › Automatic descaling
- › Food full of color and flavor
- › No limescale on food

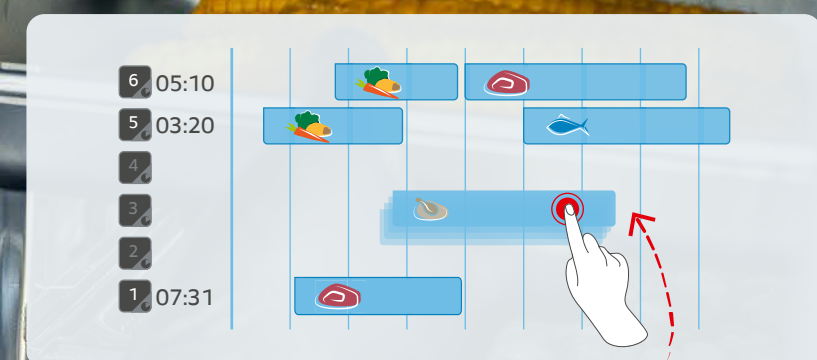


Flexible planning.

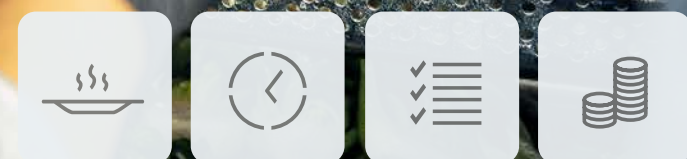
Ready at the same time and at the right time.

Save yourself the logistical effort – leave everything to the iCombi Pro.

- › Prepare different products simultaneously
- › Adjust cooking times based on load sizes and door opening times
- › Notifies users when food needs to be loaded or unloaded
- › Planning function: optimized for speed, energy consumption, efficient production sequence, or a specified production time
- › Even easier: Create shopping carts and plan with ConnectedCooking



Benefits



iProductionManager 



Cleaning and descaling.

An answer to any type of grime.

- › Automatic cleaning and descaling
- › Detects the need for a light, moderate, or heavy cleaning based on unit status
- › Suggests an ideal cleaning program from among nine options
- › Ultra-fast cleaning in approximately 12 minutes
- › Optional for selected tabletop models: iCareSystem AutoDose, the only autonomous cleaning system with safely integrated solid cleaner cartridges



More on
iCareSystem AutoDose



Benefits:



iCareSystem⁺



Customization.

Because everyone works differently.

Each kitchen has its own concept, yet the iCombi Pro can still cover them all.

- > Programming: Create custom cooking programs
- > MyDisplay: Show dishes, shopping carts, and permissions on the display as images or icons
- > Configure settings directly on the cooking system
- > ConnectedCooking: digital appliance, recipe, and hygiene management
- > More than 50 system languages



Benefits:



The bottom line.

Energy costs down, quality up.

The iCombi Pro isn't just intelligent when it comes to cooking. It's a smart saver as well.

- › Requires 18% less energy*
- › Digital energy consumption display lets users document, monitor, and reduce their energy use
- › ConnectedCooking dashboard displays areas of potential savings
- › Meets newest ENERGY STAR standards (January 2023)



Benefit:



*Compared to pre-2016 combi-steamers

Let's do the math together.

What makes a kitchen successful? It has to be worth the investment. Here's how the iCombi Pro does it:

- › Ready for immediate use
- › Replaces numerous kitchen appliances
- › Renders additional investments unnecessary
- › Saves space, time, labor, ingredients, energy, and water
- › Extremely short ROI time

ROI time under 1 year

Your profit	Calculation method 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 \$ 10,683	= \$ 2,671	
	Ingredients used with iCombi Pro \$ 8,012		
Energy			
Unmatched cooking performance, iProductionManager and state-of-the-art technology consumes up to 70%* less energy.	Consumption 5,000 kWh × \$ 0.23 per kWh	= \$ 805	
	Consumption with iCombi Pro 1,500 kWh × \$ 0.23 per kWh		
Oil			
Cooking fats and oils become practically superfluous. Fat procurement and disposal costs are reduced by up to 95%*.	Cost of goods \$ 626	= \$ 595	
	Ingredients used with iCombi Pro \$ 31		
Working time			
iProductionManager shortens production time by up to 60%*. iCookingSuite eliminates routine activities.	90 fewer hours × \$ 19	= \$ 1,710	
Water softening/Descaling			
These costs are eliminated entirely with iCareSystem.	Conventional costs \$ 125	= \$ 125	
	Costs with iCombi Pro \$ 0		
Your additional earnings per month		= \$ 5,906	
Your additional earnings per year		= \$ 70,872	

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

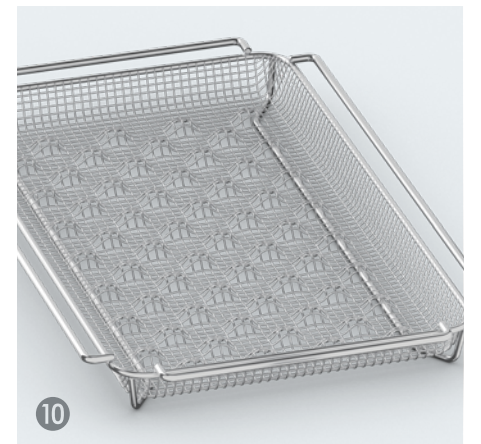
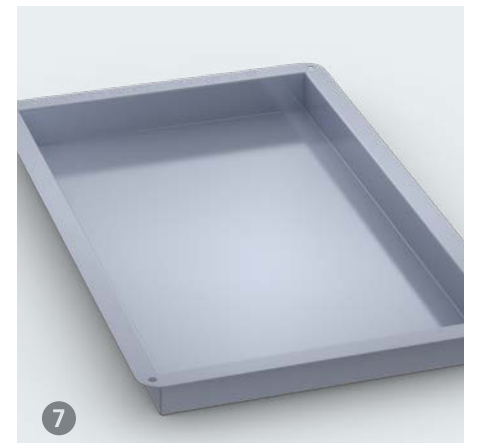
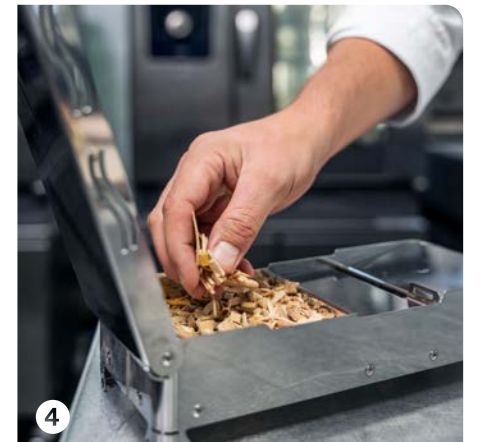


Accessories.

So you'll get the results you want.

Robust, versatile, and ready for hardcore use in the professional kitchen. They yield great results, too.

- 1 UltraVent Plus
 - > Absorb steam and grease
 - > Captures smoke
- 2 Combi-Duo kit
 - Two cooking systems combined in a convenient stack. Greater flexibility.



- 3 Diamond and grill grate
- 4 VarioSmoker
- 5 Multibaker
- 6 Roasting and baking tray
- 7 Granite-enameled containers
- 8 Sous vide and pasteurization kit
- 9 Grill and pizza tray
- 10 CombiFry basket



More information



Quality and sustainability.

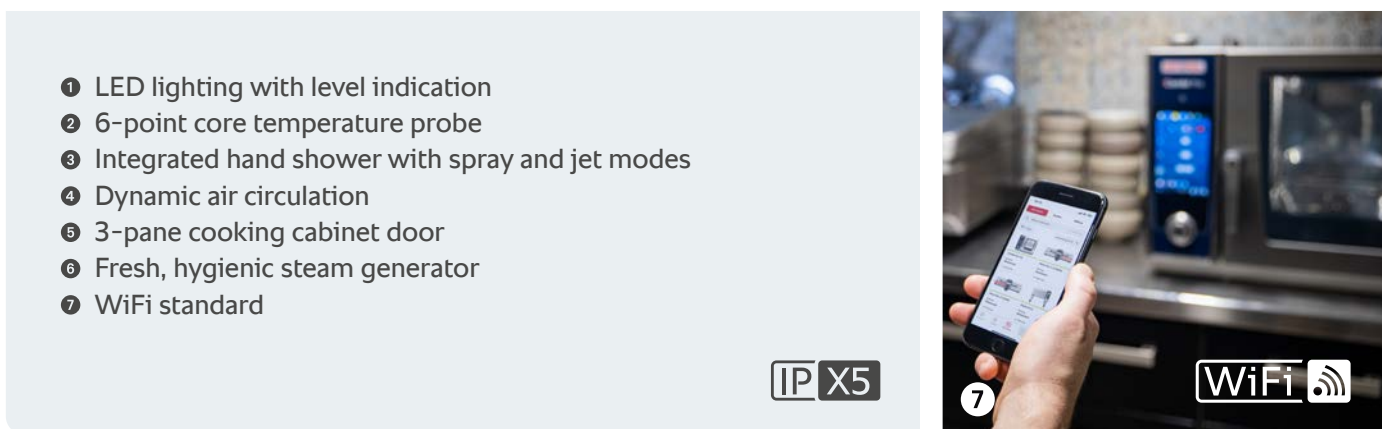
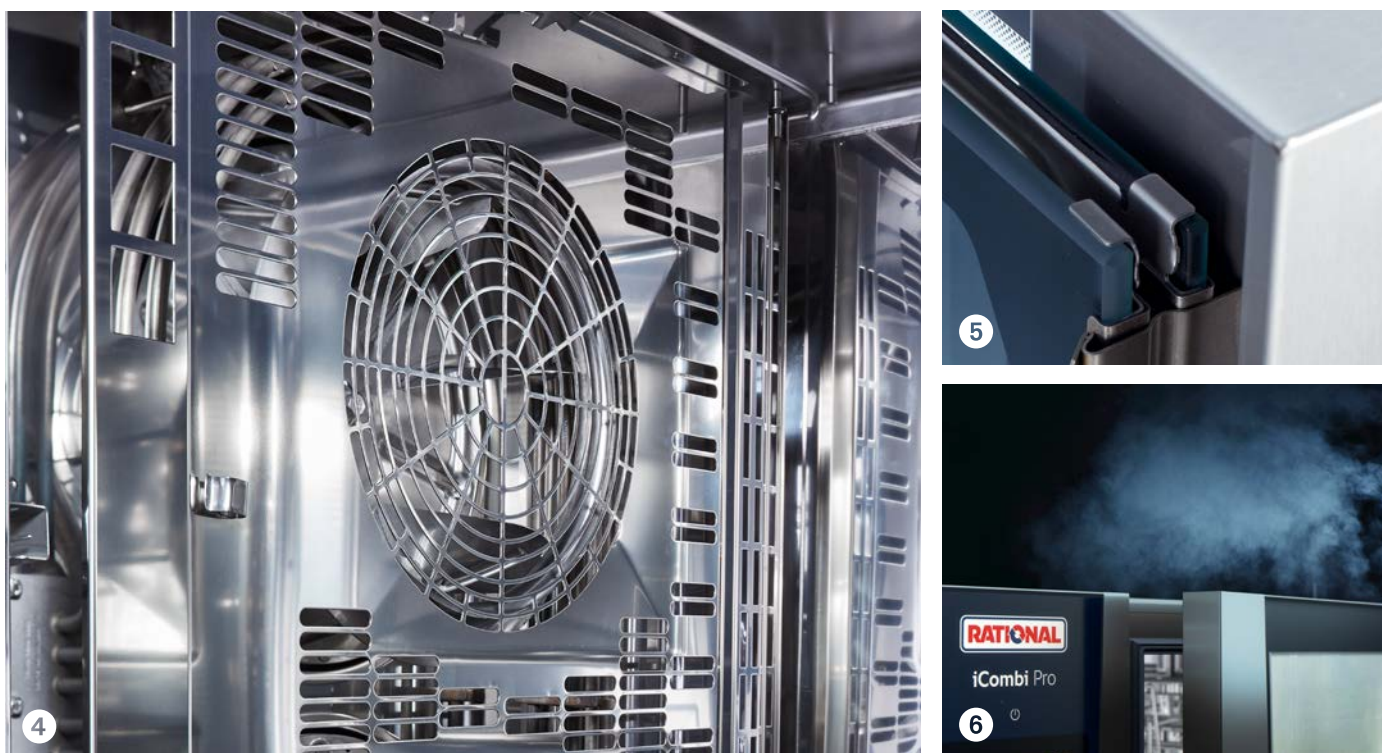
Out of respect for you, humanity, and nature.

RATIONAL solutions and policies create added value in service of global well-being and a resource-conserving, climate-neutral future. This means:

- › Longer product life cycles thanks to high quality standards and precise workmanship
- › Development of cooking systems that require less water and energy
- › High quality appliances that require less upkeep, service, and maintenance
- › High proportion of recyclable materials
- › Digitized, ergonomic solutions for greater user well-being

Technical details.

We've thought of everything.



- ❶ LED lighting with level indication
- ❷ 6-point core temperature probe
- ❸ Integrated hand shower with spray and jet modes
- ❹ Dynamic air circulation
- ❺ 3-pane cooking cabinet door
- ❻ Fresh, hygienic steam generator
- ❼ WiFi standard

IP X5

WiFi

RATIONAL Services.

Here's to a beautiful friendship.

Take advantage of RATIONAL aftercare services and enjoy our products for years to come. And ensure that you're never short on ideas.

- › Installation by Certified Service Partners
- › Personal Chef Assist
- › Free software updates
- › ChefLine, the free RATIONAL culinary hotline
- › Academy RATIONAL
- › Two-year warranty with five-year steam generator warranty.*
- › Free Training app available in App Store or Google Play

*extended warranty available for K-12.

Model overview.

Which one is right for you?



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
Lengthwise loading (GN)	1/2, 2/3, 1/3 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	25 7/8" (657 mm)	33 1/2" (850 mm)	33 1/2" (850 mm)	42 1/4" (1,072 mm)	42 1/4" (1,072 mm)	34 5/8" (879 mm)	42 5/8" (1,084 mm)
Depth (including door handle)	24 1/2" (623 mm)	33 1/8" (842 mm)	33 1/8" (842 mm)	41" (1,042 mm)	41 1/8" (1,043 mm)	36" (914 mm)	44" (1,119 mm)
Height (including ventilation pipe)	23 3/8" (594 mm)	31 3/4" (804 mm)	41 7/8" (1,064 mm)	31 3/4" (804 mm)	41 7/8" (1,064 mm)	74 1/8" (1,882 mm)	74 1/8" (1,882 mm)
Water inlet	GHT 3/4"	GHT 3/4"	GHT 3/4"	GHT 3/4"	GHT 3/4"	GHT 3/4"	GHT 3/4"
Drain	40" OD	50 OD	50 OD	50 OD	50 OD	50 OD	50 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	148 lb (67 kg)	230 lb (104 kg)	294 lb (133 kg)	307 lb (139 kg)	382 lb (173 kg)	569 lb (258 kg)	726 lb (329 kg)
Connected load	5.7 kW/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 × 20 A 2 × 20A	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
Mains connection	1 ph 208 V/ 1 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/5.9 kW	10.3 kW/10.3 kW	18.0 kW/18.0 kW	21.6 kW/21.6 kW	36.0 kW/36.0 kW	36.0 kW/36.0 kW	66.0 kW/66.0 kW
Power - Steam	5.4 kW/5.9 kW	9.0 kW/9.0 kW	18.0 kW/18.0 kW	18.0 kW/18.0 kW	36.0 kW/36.0 kW	36.0 kW/36.0 kW	54.0 kW/54.0 kW
Gas							
Weight		254 lb (115 kg)	331 lb (150 kg)	342 lb (155 kg)	424 lb (192 kg)	611 lb (277 kg)	799 lb (362 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
Mains connection		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" NPG	3/4" NPG	3/4" NPG	3/4" NPG	3/4" NPG	3/4" NPG
Natural gas / Liquid gas *							
Max. Nominal thermal 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

The iCombi Pro is available in many different sizes, so you'll always find one to fit your needs. Twenty meals or two thousand? Display cooking? Kitchen size? Electric? Gas? Which model belongs in your kitchen?

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

Attention CA Residents: Prop 65 Warning.
This warning applies to all units in this brochure.



*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.
iCombi Pro (LM100) and iCombi Classic (LM200) models are NSF certified as can be seen on the NSF listing.



iCombi live.

Cook with our experts.

Nothing is more convincing than your own eyes. Experience RATIONAL cooking systems up close, see their features in action, and learn how to work with them. Experience the WOW Effect. Live and with no obligation – right in your area.



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