



iVario®

The Game Changer.

Restaurant.



iVario live



Countless tasks. One iVario.

Stoves, pots, pans, deep fryers, pressure cookers, bain maries – all combined into one. For boiling, pan-frying, and deep-frying. Up to 4 times faster*, using up to 40% less energy*. The iVario can replace numerous conventional kitchen appliances while also yielding excellent results – exactly as you envision. It's a must-have for both mise en place and à la carte operations.

Replaces



pans



pots



deep fryers



stoves

* Compared to conventional stoves, tilt skillets, and deep fryers. For more information, visit rational-online.com.

How you benefit.

Excellent results.

Consistently.

Cooking begins with an idea, and it needs to end with a delicious meal. Consistently. With the iVario, that's no problem. It implements specifications precisely. Handles products optimally. Reacts to even the slightest changes promptly. So you'll get your desired results over and over and over again.

Save time.

While still accomplishing everything.

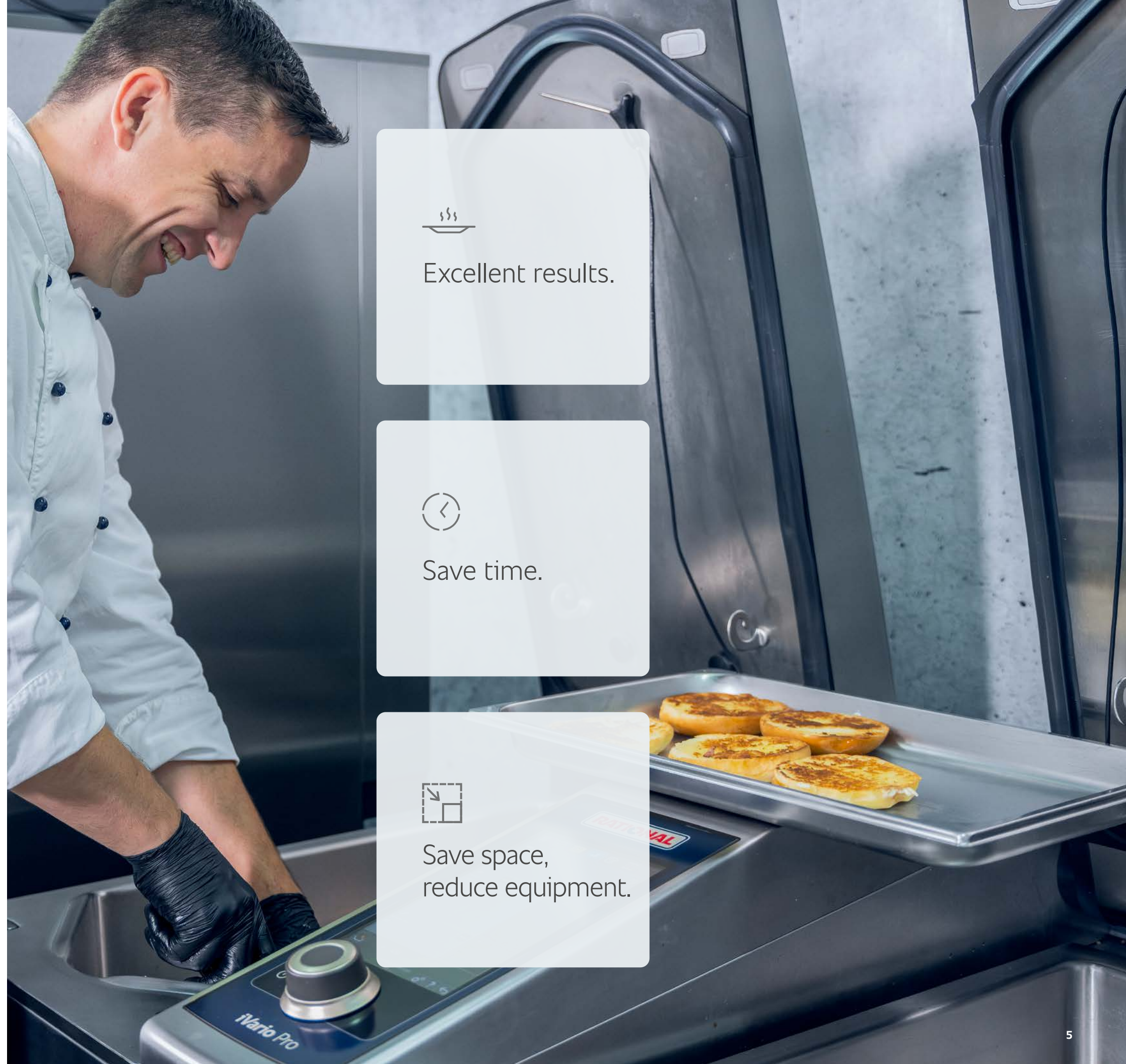
When it comes to time, having an iVario changes everything. It renders many work steps unnecessary. Like watching food cook – even with delicate dishes. Like waiting, because iVario is up to 4 times faster*. Like scrubbing, because nothing sticks or boils over. Like routine tasks – no need to always stir.

Save space, reduce equipment.

How does it do that?

In restaurants, especially, the iVario handles the work of numerous appliances at once. It has mise en place mastered: boiling potatoes quickly, preparing roast overnight, simmering rice pudding. It makes service a snap: holding food warm as a bain-marie, pan-frying to order, deep-frying in no time. And once the old appliances are out, kitchen space is in. Finally.

* Compared to conventional stoves, tilt skillets, and deep fryers. For more information, visit rational-online.com.



Excellent results.



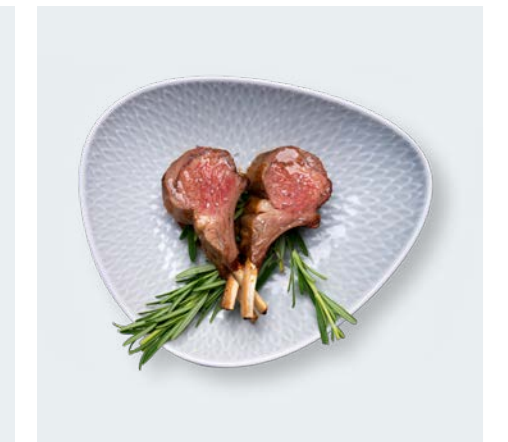
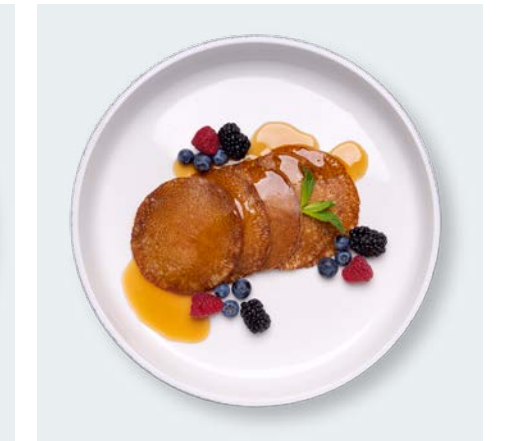
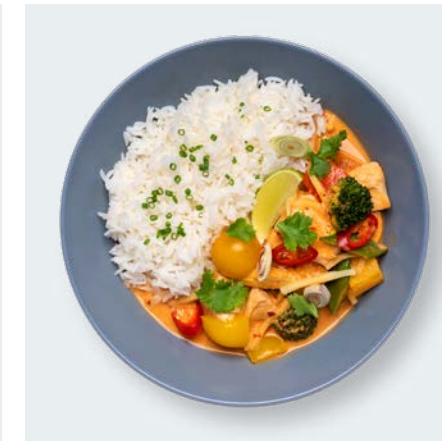
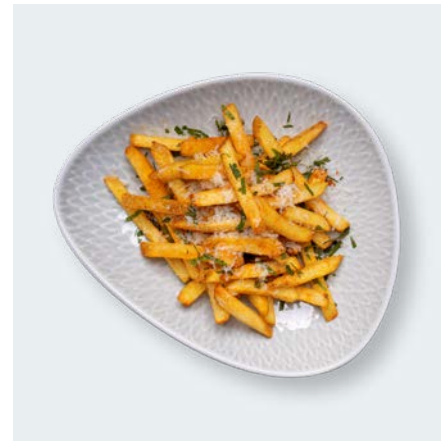
Save time.



Save space,
reduce equipment.

Impressive performance.
Top-quality results.

Lip-smacking, mouth-watering, finger-licking – the iVario delivers all types of delicious. Quickly and consistently. In quantities of any size.



For example*:

- › **Blanching:** 9 lb (4 kg) of broccoli in 14 minutes
- › **Braising:** 250 servings of bolognese sauce in 60 minutes
- › **Boil:** 100 servings of vegetable soup in 20 minutes
- › **Deep-fry:** 35 lb (16 kg) of battered vegetables in 60 minutes
- › **Boil:** 7 lb (3 kg) of pasta (in basket) in 19 minutes
- › **Pressure cooking:** 55 lb (25 kg) of stew in 87 minutes
- › **Boiling dairy:** 133 servings of rice pudding in 62 minutes
- › **Pan-fry:** 9 lb (4 kg) of fried rice in 6 minutes



* iVario Pro 2-S, includes pre-heating, filling oil for frying and water for boiling.



Speed and precision.

Managed performance.

Perfect. Intelligent. Powerful.
Managed performance in the iVario:

- › A winning combination of ceramic heating elements and a highly responsive, scratch-resistant stainless steel pan base
- › Uniform heat distribution from corner to corner
- › Exceptional speed and efficiency
- › Uses less electricity than conventional appliances
- › Reserve power for large quantities
- › Heats to 392°F (200°C) in just 90 seconds
- › Boil 4.8 gallons (18 liter) of water in 7.5 minutes

Benefits:



iVarioBoost

Monitoring and support. The brain behind the iVario.

Continuously monitors and supports food production.

- › Easy to operate – almost no instruction required
- › Adjustable cooking processes to fit each dish
- › Delivers your target results every time
- › Adapts to users' cooking habits
- › Only calls you over when you need to do something

Benefits:



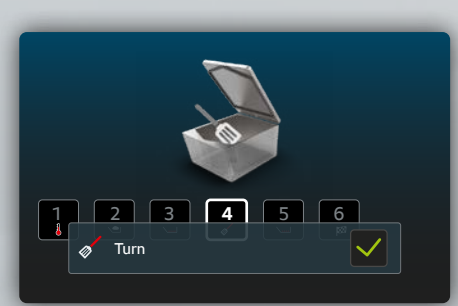
iCookingSuite 



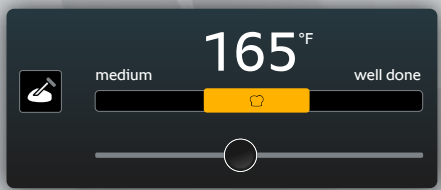
Monitoring and support.

Your intelligent assistant in everyday kitchen work.

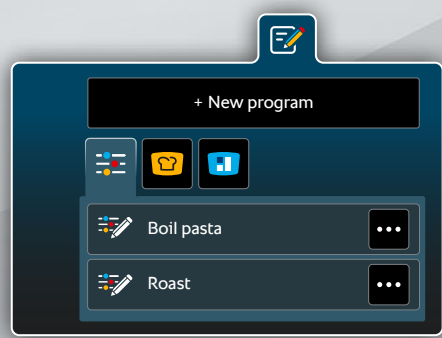
An operating concept that sets new standards: Intuitive display with pre-installed cooking procedures. Touch screen and rotary dial controls allow quick, easy and efficient operation.



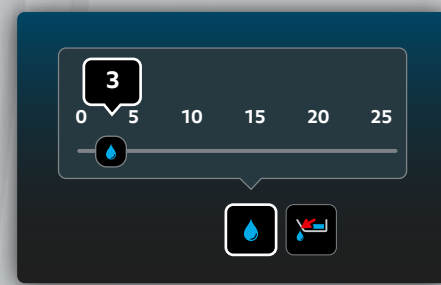
Intelligent control and interactive communication with the iVario's cooking intelligence. It adjusts cooking processes individually to each dish, adapts to users' habits, and notifies them when something needs to be done.



The integrated core temperature probe uses six measurement points to detect product sizes and quantities. The food reaches the specified core temperature avoiding overcooking and producing the expected results.



Preset, user-specific, or manual programming functions give users a wide variety of cooking process options to fit their particular workflows.



Automatic water filling. At the touch of a button, measured precisely. With an integrated drain. That's true flexibility.



Continue cooking. Boil down. Hold. Start a new load. Choose the options you need, whenever you need them. Even in the middle of cooking. Appliance operation: easier than ever. Food quality: assured.



Create and distribute cooking programs, update cooking system software, and capture HACCP data with ConnectedCooking, the digital kitchen management solution. No matter where the cooking systems are.

RATIONAL

Multifaceted and flexible.

Turn two into four.

Use iZoneControl to turn two pans into up to four. For greater variety.

- › Divide pan bases into up to four different temperature zones
- › Flexibility in zone size, shape, and position
- › Prepare different dishes in a single pan
- › Simultaneously or time-delayed, at the same or different temperatures
- › No monitoring and no extra kitchen equipment

Benefits:



iZoneControl



Pressure cooking.

Builds up pressure to take the pressure off.

The optional intelligent pressure-cooking function kicks things into even higher gear*:

- › Soups, stews, casseroles, braised dishes, and legumes cook up to 46% faster
- › Easy and safe to use
- › No loss of quality
- › Faster pressure build-up and release
- › No additional maintenance required

Shorter cooking times

Example: 33 lb (15 kg) stew in the iVario Pro 2-S.



	Cooking	Pressure cooking	
Vegetable soup	72 min.	48 min.	⌚ 33%
Chickpeas	65 min.	42 min.	⌚ 35%
Potatoes	43 min.	34 min.	⌚ 21%

Benefit:

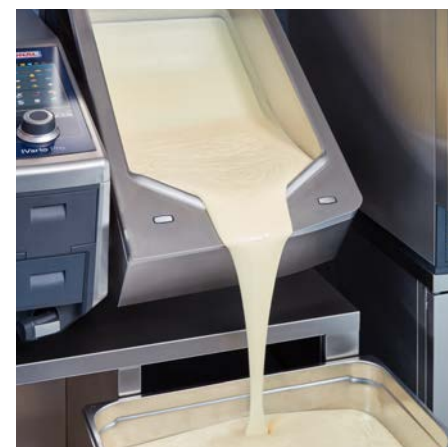
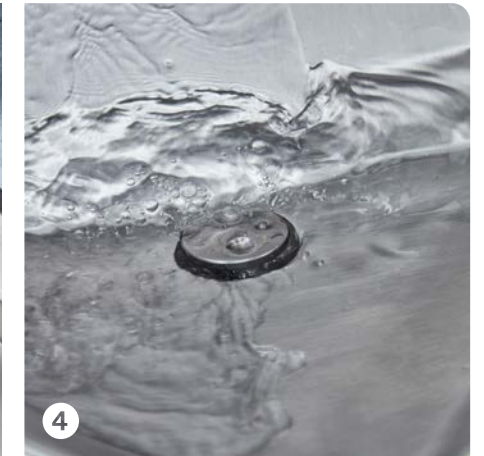


* Optional on iVario Pro 2-S, L, and XL

Modern work.

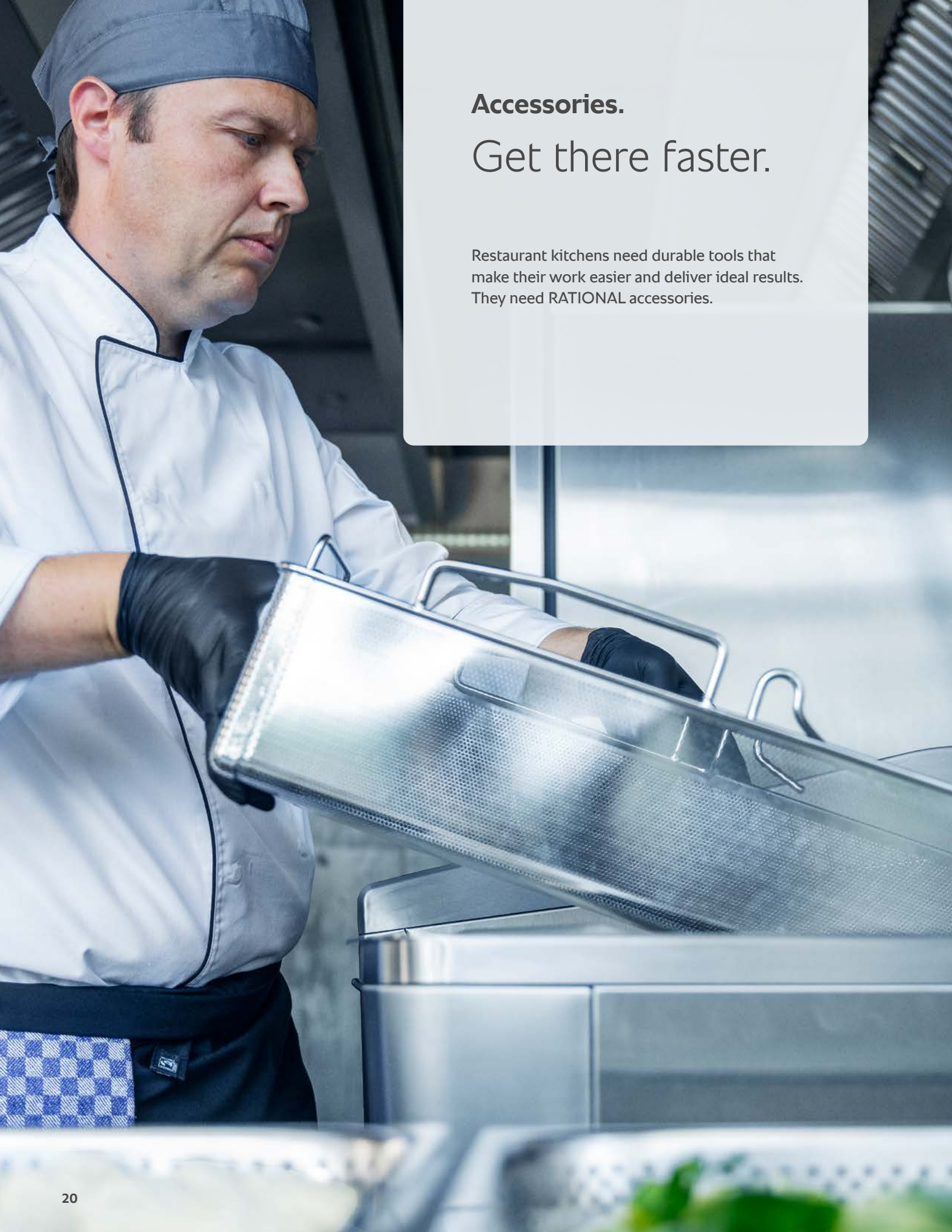
Easier than ever.

The iVario makes restaurant kitchens ergonomic, labour-saving, and efficient.



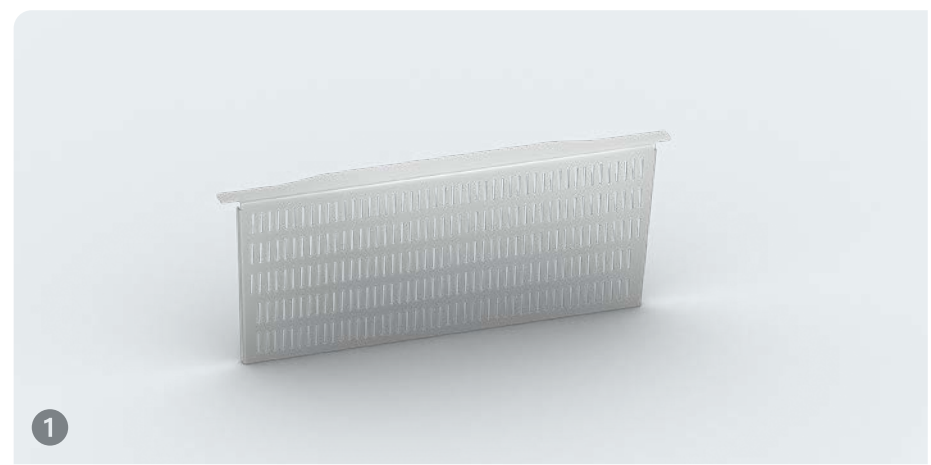
- ① AutoLift (automatic lifting and lowering function)
- ② Cool pan edges and rounded corners
- ③ Automatic water inlet
- ④ Integrated water drain
- ⑤ Height adjustment (option for stand)
- ⑥ Quick and easy cleaning
- ⑦ Easy, safe emptying
- ⑧ Clear, intuitive touch screen controls
- ⑨ WiFi (option on iVario 2-XS) for networking
- ⑩ Integrated hand shower



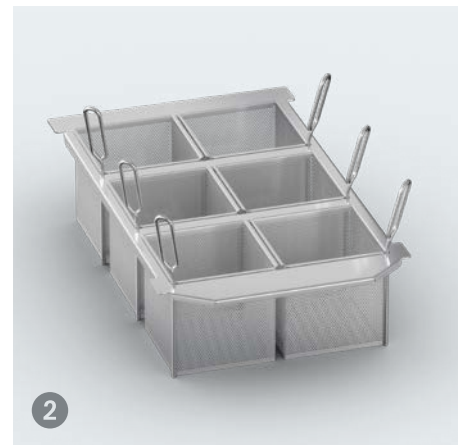


Accessories. Get there faster.

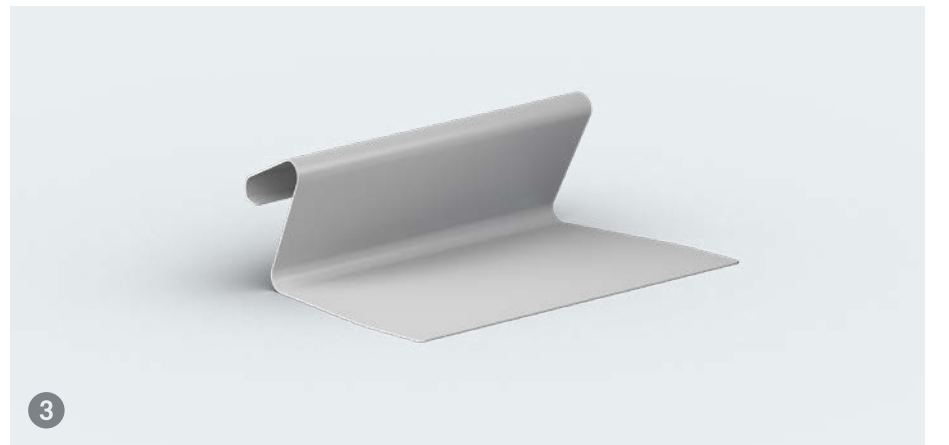
Restaurant kitchens need durable tools that make their work easier and deliver ideal results. They need RATIONAL accessories.



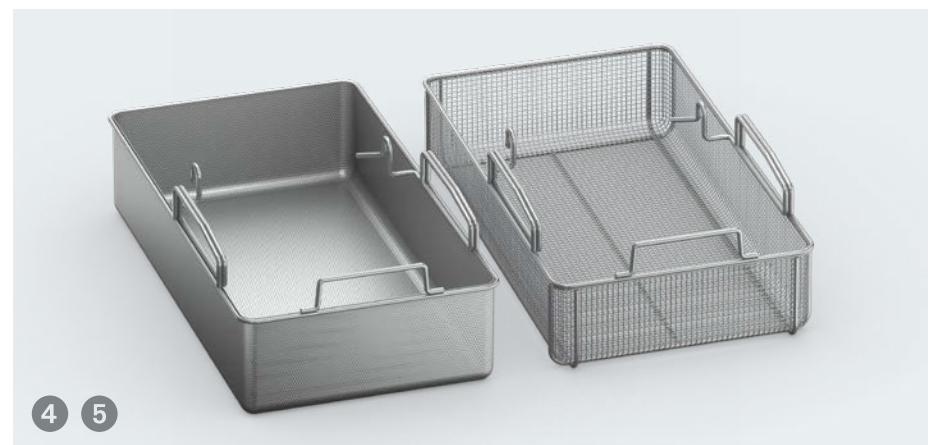
1



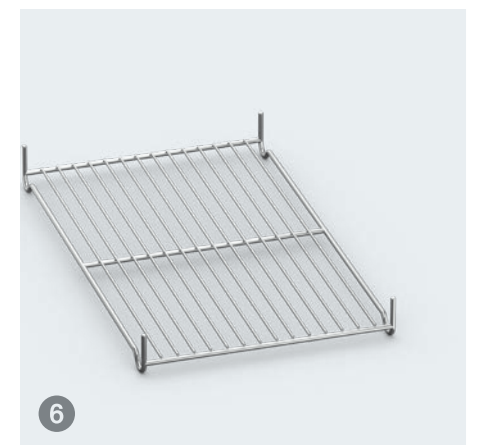
2



3



4 5



6

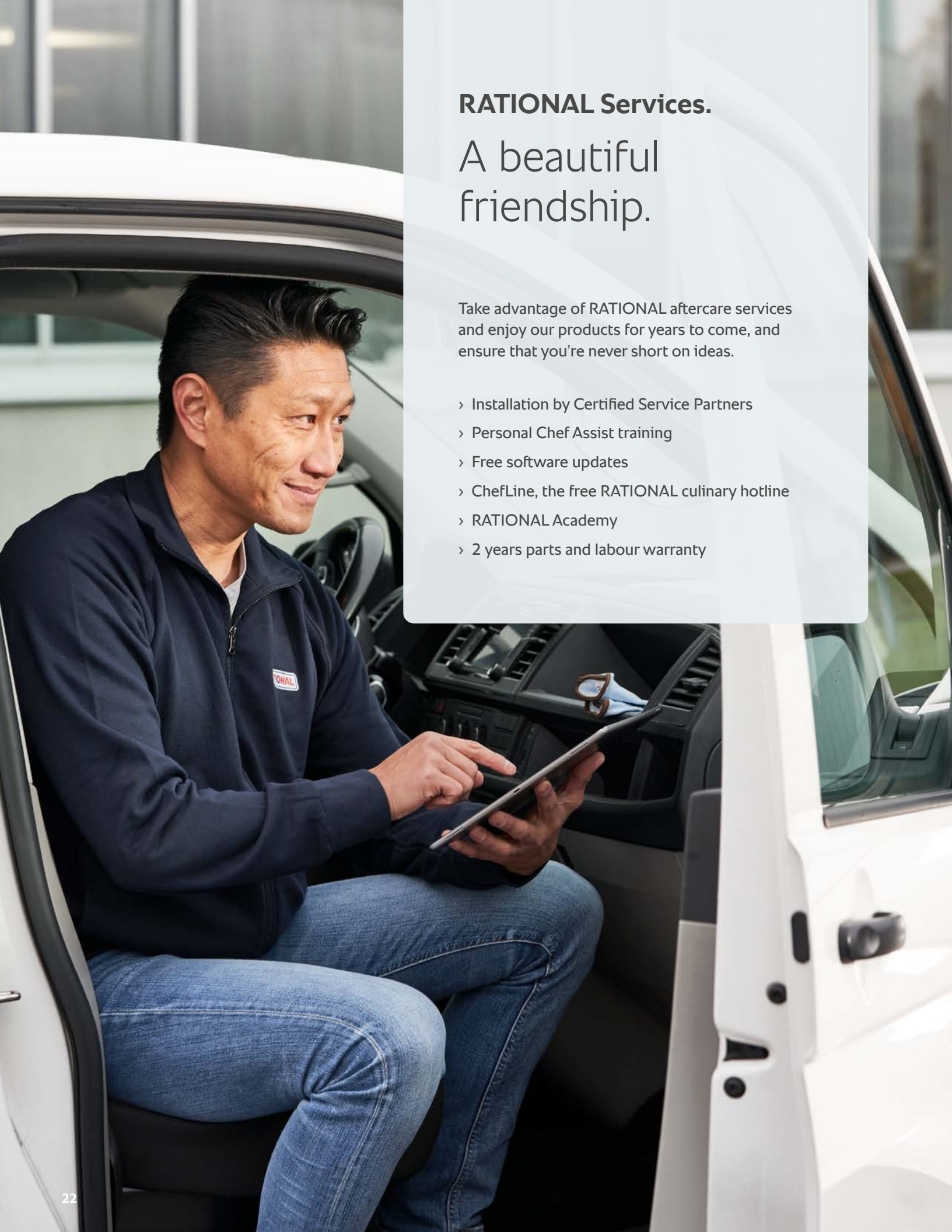


7

- 1 Strainer
- 2 Portioning baskets
- 3 Spatula
- 4 Boiling basket
- 5 Frying basket
- 6 Pan base rack
- 7 Automatic lifting and lowering arm



More information



RATIONAL Services.

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 training
- › Free software updates
- › ChefLine, the free RATIONAL culinary hotline
- › RATIONAL Academy
- › 2 years parts and labour warranty

The bottom line.

Let's do the math together.

What makes a kitchen successful? When the investments pay off. Success with the iVario:

- › Usable immediately
- › Replaces numerous kitchen appliances
- › Makes additional investments unnecessary
- › Saves time, space, ingredients, electricity and water
- › Extremely short ROI time

Your profit	Calculation method per year	Amortization period under one year	Your additional earnings per year	Calculate for yourself
Meat				
Reduce your raw ingredient quantities by up to 10%* (stews, casseroles) thanks to iVarioBoost's cooking power. Braised dishes use up to 10%* less raw ingredients with overnight cooking.	Ingredients used with conventional ovens, tilting skillets and kettles \$ 23,400 Ingredients used with iVario \$ 21,060		= \$ 2,340	
Energy				
High-efficiency iVarioBoost heating system saves an average of 19 kWh* per service.	19 kWh × 2 shifts × 6 days × 48 weeks × \$ 0.17 per kWh		= \$ 1,870	
Working time				
Automatic cooking with iCookingSuite, overnight cooking, and speed of iVarioBoost heating saves an average of 120 minutes of work time per day, per unit.	288 days × 2 hours × \$ 18 (hourly rate averaged between cooks/cleaning crew)		= \$ 10,370	
Cleaning				
Average annual savings of water and dishwashing liquid.* Fewer pots and pans need to be cleaned.	24 gallons (90 liters)* of water per shift × \$ 0.90/1,000 gallons and 2.6 gallons (10 liters) of dishwashing liquid		= \$ 100	
Your additional earnings per year			= \$ 14,680	

Average food service operation serving 100 meals per day (2 shifts) with an iVario 2-XS – additional earnings vs. the same food service using conventional range, tilting skillet, kettle, and deep-fryer.

* Compared to conventional tilting skillets, kettles, and deep-fryers.

Our standard.

Sustainable product quality.

Robust, solid, ready for everyday use – those are our expectations on every cooking system. That pays off not only in terms of product quality, but also in sustainability:

- › Longer life cycle thanks to meticulous production
- › High standard of quality, built to be serviced and maintained
- › Large amount of recyclable materials
- › Ergonomic work
- › Intuitive training and work



iVario model overview.

Which one is right for you?



- 1 iVario with 3.5 inch (90 mm) feet
- 2 iVario on stand with plastic feet
- 3 iVario on height-adjustable stand
- 4 iVario on casters



iVario	2-XS	Pro 2-S	Pro L	Pro XL
Number of meals	30 and up	50 - 100	100 - 300	100 - 500
Usable capacity	2 x 4.5 gal 2 x 17 litre	2 x 6.5 gal 2 x 25 litre	26 gal 100 litre	40 gal 150 litre
Cooking surface area	2 x 2/3 GN (2 x 195 5/8 in ²) (2 x 13 dm ²)	2 x 1/1 GN (2 x 292 1/4 in ²) (2 x 19 dm ²)	2/1 GN (611 3/8 in ²) (39 dm ²)	3/1 GN (906 1/2 in ²) (59 dm ²)
Width	43 1/4" (1100 mm)	43 1/4" (1100 mm)	40 1/2" (1030 mm)	53 3/4" (1365 mm)
Depth	29 3/4" (756 mm)	36 7/8" (938 mm)	35 1/4" (894 mm)	35 1/4" (894 mm)
Height (incl. stand/base)	19 1/8" (42 1/2") 485 mm (1080 mm)	19 1/8" (42 1/2") 485 mm (1080 mm)	23 7/8" (42 1/2") 608 mm (1078 mm)	23 7/8" (42 1/2") 608 mm (1078 mm)
Weight	258 lb (117 kg)	295 lb (134 kg)	432 lb (196 kg)	520 lb (236 kg)
Water inlet	NPS 3/4"	NPS 3/4"	NPS 3/4"	NPS 3/4"
Water drain	1 1/2" OD 40 mm	1 1/2" OD 40 mm	2" OD 50 mm	2" OD 50 mm
Connected load (3 ph 208 V/3 ph 240 V)	15 kW/15 kW	23 kW/22 kW	23 kW/22 kW	34 kW/37 kW
Fuse (3 ph 208 V/3 ph 240 V)	60 A/45 A	70 A/70 A	70 A/70 A	125 A/125 A
Options				
Pressure cooking	–	o	o	o
iZoneControl	o	•	•	•
Low-temperature cooking (overnight, sous vide, confit)	o	•	•	•
WiFi	o	•	•	•

Performance examples (per pan)	2-XS	Pro 2-S	Pro L	Pro XL
Searing meat for stew	10 lb (4.5 kg)	15 lb (7 kg)	33 lb (15 kg)	53 lb (24 kg)
Cooking time	5 min.	5 min.	5 min.	5 min.
Cook stew (meat and sauce)	37.5 lb (17 kg)	55 lb (25 kg)	176 lb (80 kg)	264.5 lb (120 kg)
Cooking time without pressure	188 min.	188 min.	188 min.	188 min.
Cooking time with pressure	–	102 min. ↓ -46%	102 min. ↓ -46%	102 min. ↓ -46%
Chickpeas, soaked	9 lb (4 kg)	15 lb (7 kg)	44 lb (20 kg)	66 lb (30 kg)
Cooking time without pressure	65 min.	65 min.	65 min.	65 min.
Cooking time with pressure	–	42 min. ↓ -35%	42 min. ↓ -35%	42 min. ↓ -35%
Red potatoes	15 lb (7 kg)	26 lb (12 kg)	99 lb (45 kg)	143 lb (65 kg)
Cooking time without pressure	43 min.	43 min.	43 min.	43 min.
Cooking time with pressure	–	34 min. ↓ -21%	34 min. ↓ -21%	34 min. ↓ -21%

• Standard o Optional – Not available



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



iVario live.

Cook with our experts.

Nothing's more convincing than first-hand knowledge. Experience RATIONAL cooking systems up close, see their features in action, and learn how to work with them. Live and with no obligation – right in your area.



Register now
rational-online.com/ca/live

RATIONAL Canada Inc.
6950 Creditview Rd.
Unit 1
L5N 0A6 Mississauga
Canada

Tel. +1 877 728 4662
Fax +1 905 567 2977

info@rational-online.ca
rationalcanada.com

