




K-12 Foodservice.
Nutritious and Delicious.





Get an A+ in Lunch.

The K-12 foodservice landscape is changing as programs expand to breakfast, snacks, dinners and special events. This is leading to new production models and delivery methods. What's remaining the same is the need to serve healthy food that the students will like, within tight time windows, to drive increased participation on a limited budgets.

It's not surprising that many schools are welcoming intelligent technology into the kitchen to increase capacity and flexibility, while reducing workloads and delivering consistent results that kids and staff enjoy.

● **Cook smart**

Intelligent cooking systems help you serve tasty, healthy food. Without extra work, extra staff, or extra expenses.

iCombi Pro and iVario Pro.

The power to change everything.

That's a lot to promise. And it sounds paradoxical at first, but it makes sense when you're using two intelligent cooking systems. Two cooking systems capable of covering more than 90% of all conventional cooking applications. Systems that are intelligent. That have the same simple operating system. That are easy to learn. That were designed with large quantities in mind. That can produce a huge variety of food. That deliver the same great results over and over again. That meet the strictest hygienic requirements.

➔ What do you get out of it?

More productivity, more flexibility, more security.



Impressive quality

The cooking intelligence in both cooking systems detects the size, quantity, browning level, and condition of the food, producing perfect results at the push of a button. Again and again.

➔ Pages 6 and 8

Variety

Two systems that can do (almost) everything and always produce perfect results. Even new users can master them quickly and safely.

➔ Page 10

Health and well-being

Cooked perfectly, less fat, more nutrients - that's healthy eating with RATIONAL cooking systems.

➔ Page 12

Minimal food waste

It's only logical: Prepare everything perfectly in advance, serve it hot and fresh, make only as many additional batches as you need. Food waste? Problem solved.

➔ Page 14

Hygienic and ergonomic

The iCombi Pro: ultra-fast interim cleaning, phosphate-free cleaner. The iVario Pro: height-adjustable, no sharp corners, cool outside pan edge. All for more safety and hygiene.

➔ Page 16

Sustainability

Less electricity, less water, and less raw materials compared to conventional cooking technology - and compared to older combi-steamers. Good for the environment, good for your budget.

➔ Page 20

Variety and inspiration

International recipes. Quick features for transferring new recipes to other units. Search assistants to help you find recommendations. They've got it all. Simple and flexible.

➔ Page 22

So your kitchen will be equipped for anything.

The iCombi Pro.

Basically, the iCombi Pro only has one job: delivering excellent, identical results reliably. That's why it's equipped with so much intelligence - and why it offers such impressive productivity, quality, and simplicity. It detects whether you're making one chicken breast or 200, and adjusts its own parameters automatically. It helps you optimize your production schedule for speed or energy consumption - so you can have extra batches ready right on time.

➔ The goal

Doing everything possible to help you save time, energy, and raw product.

rational-online.com/us/iCombiPro



iCookingSuite

It makes the iCombi Pro intelligent - so you'll get the results you want reliably and automatically. Sensors detect the size, quantity, condition, and browning level of your food, and automatically adjust parameters like temperature, cooking cabinet climate, fan speed, and time. Easy to use. To save time, raw materials, and energy.

iProductionManager

The organizational genius. It knows which products can be prepared together and the best order in which to cook them, and makes sure that everything meets the standards you've specified. Optimized for energy use? For speed? You decide. Set it and forget it - it's all under control. For greater efficiency and standardization.

iDensityControl

iDensityControl - the intelligent climate management system coordinates the sensors, the heating system, the fresh steam generator, and the active dehumidification system. So that the cooking cabinet will always be exactly right. For more productivity. 100% quality.

iCareSystem

The cleaning and care system detects how much cleaning your unit requires, and suggests a level of cleaning along with a quantity of chemicals. It even offers ultra-fast interim cleaning in just 12 minutes. And every cleaning program uses minimal energy and phosphate-free chemicals. The result? Your appliance is hygienically clean and ready to use again in no time.

It's about performance. In every respect. The iVario Pro.

Intelligent technology boils, pan-fries, and deep-fries in a single unit. Quick, yet precise. Each dish is individual, yet economical. More quality with less staff. The new iVario Pro brings precision, productivity, speed and flexibility - while being cost-effective.

➔ **For your kitchen**
To help you create "wow" moments quickly and precisely.

rational-online.com/us/iVarioPro



iCookingSuite

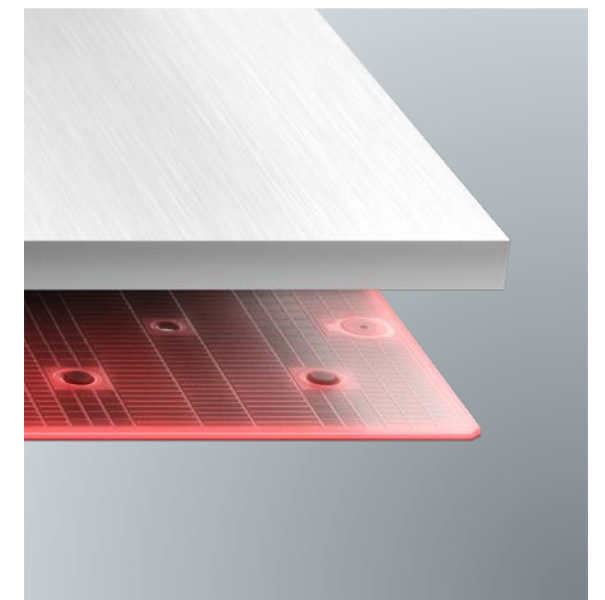
Intelligent adjustments at the push of a button. With the iCookingSuite, the iVario's cooking intelligence. It adjusts the cooking path to fit your food, giving you perfect results every time. It learns from you, adapting to your habits, and only calls you when there's something you need to do - turn the hamburger, for example. Nothing burns, nothing boils over. And if you want to give a dish your own personal touch, you can adjust the cooking path at any time.

iZoneControl

The iZoneControl option gives you a lot of variety in a small space. You can divide each pan base into up to four zones of the size, shape, and position of your choice. Use one pan to cook different dishes at once, using a different temperature for each. Or prepare multiple batches of the same dish, so they'll be ready at different times. Using a timer or a core temperature probe - with no monitoring, no additional kitchen equipment, and no wasted energy.

iVarioBoost

The combination of ceramic heating elements and a high-performance, quick-reacting, scratch-resistant pan base ensures efficiency, exceptional speed, and even heat distribution. The integrated iVarioBoost energy management system consumes up to 40% less energy than ordinary cooking appliances, while still maintaining plenty of reserve energy. That way, you can sear larger quantities of food quickly, without worrying about whether adding cold ingredients will cause the temperature to dip.





Ace school meals.

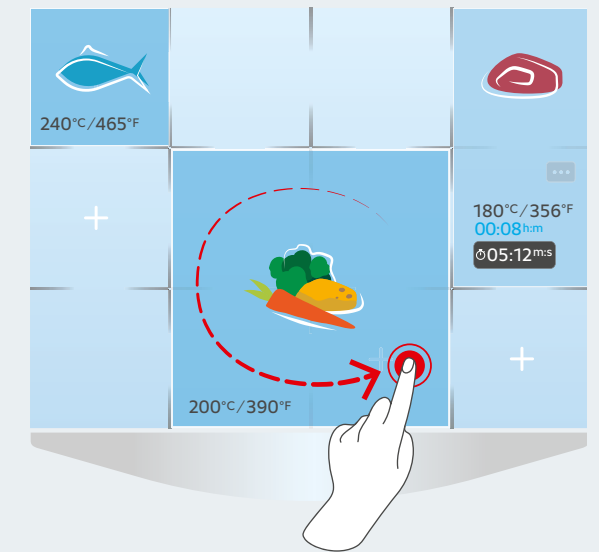
With a Jack-of-all-trades in the background.

Fresh, convenience, frozen. Meat, fish, poultry, side dishes. The iCombi Pro and the iVario Pro can handle them all. Done to perfection in the blink of an eye. The cooking systems detect the size and condition of the food, and adjust the cooking process accordingly. So your broccoli stays green, your noodles come out al dente, and your turkey burgers have perfect grill marks. Every batch comes out equally delicious. With iProductionManager, you can even prepare different dishes at the same time. And thanks to iZoneControl, you can divide the iVario Pro into up to four zones. Different products, equally great results.



iProductionManager

When you're facing logistical challenges, let the iProductionManager take over: just place dishes on the display and it will show you which of them can be cooked together. The system monitors each tray separately, adjusting cooking times intelligently to the quantities and the results you're seeking.



iZoneControl

For when everything needs to be fast, efficient, and reliable. Just divide your iVario's pan into four zones of the size, shape, and position of your choice. Use one pan to cook different dishes at once, using a different temperature for each. Or prepare multiple batches of the same dish, so they'll be ready at different times. No extra kitchen equipment. No monitoring.



➔ You can count on us

You pick the recipes; the iCombi Pro and the iVario Pro will produce delicious, hygienically safe food.

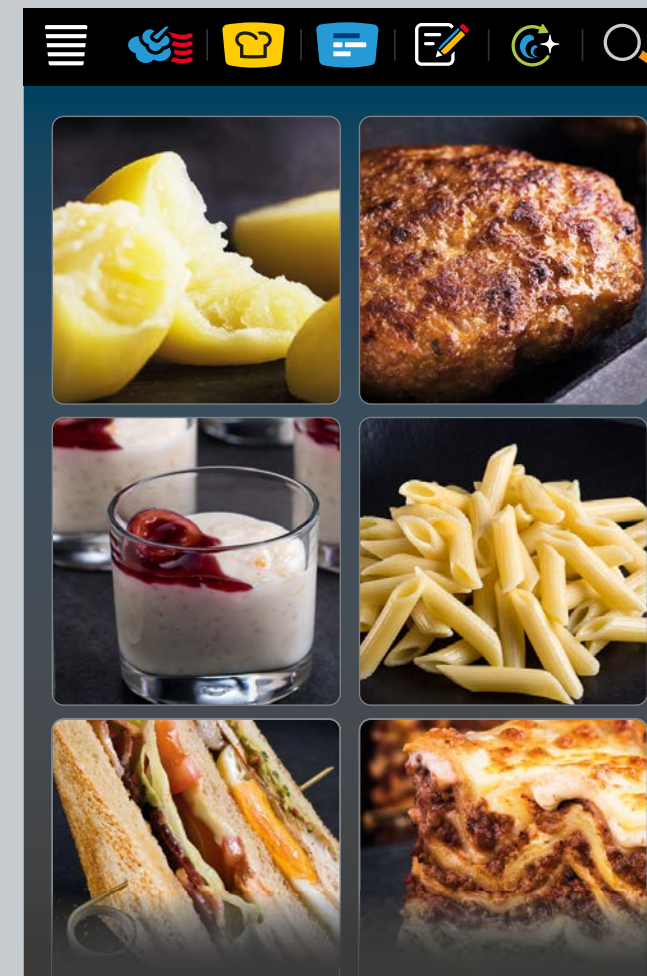


Appealing colors and textures. Nutritious and delicious.

Colorful, healthy, delicious - this is how school food ought to be. Every day. For every age group. With 95% less fat, up to 40% fewer calories, less food waste, less overproduction, lower operating expenses. And more vitamins, more minerals, more color, more flavor. That's why the iCombi Pro offers gentle cooking with 100% fresh steam. That's why the iCombi Pro and the iVario Pro have enough reserve power to keep juice inside meat and preserve valuable nutrients. And that's why the iVario Pro is so fast that vitamins simply don't have time to escape.

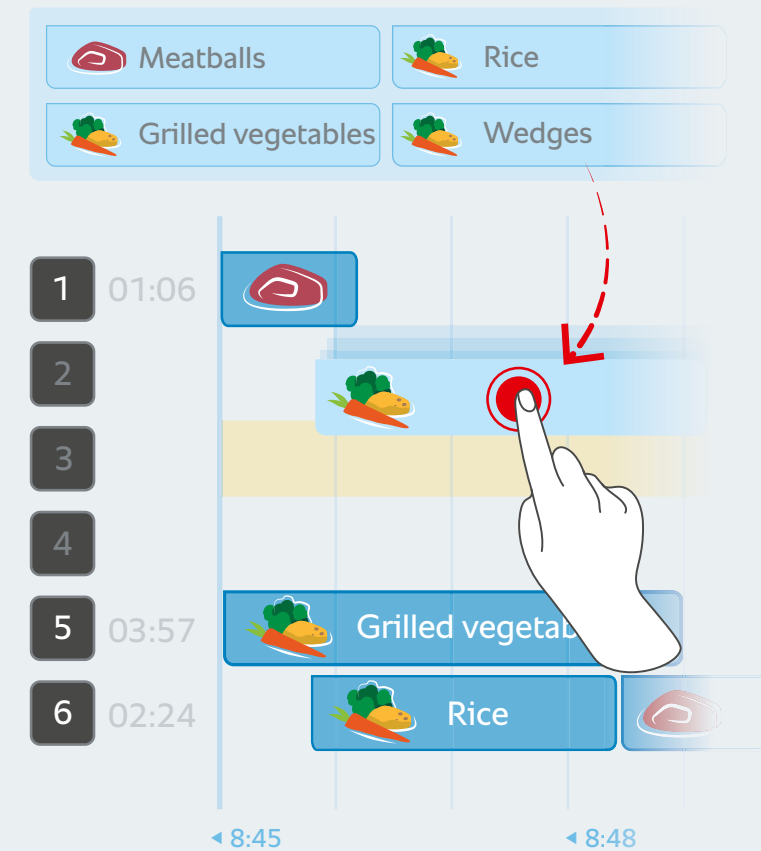
- **Advantages you'll enjoy**
The iCombi Pro and the iVario Pro give you more vitamins without compromising on efficiency or cost.

* compared to conventional cooking technology.



MyDisplay

MyDisplay eliminates user error and keeps results uniform. Choose the dishes you want shown on the display as images or icons. Simply tap them, and the iCombi Pro will get started. You can add or delete recipes just as easily.



Shopping carts

The iCombi Pro helps you turn out the same great results over and over. No stress, no additional staff. It uses preset "shopping carts", which contain the dishes in your food concept that can be cooked at the same time. Just tap the correct shopping cart on the display ("Monday menu plan," for example), tap the display, drag the dish to a level, load the iCombi Pro, and the unit will start.



Minimal food waste.

Less waste, more cost savings.

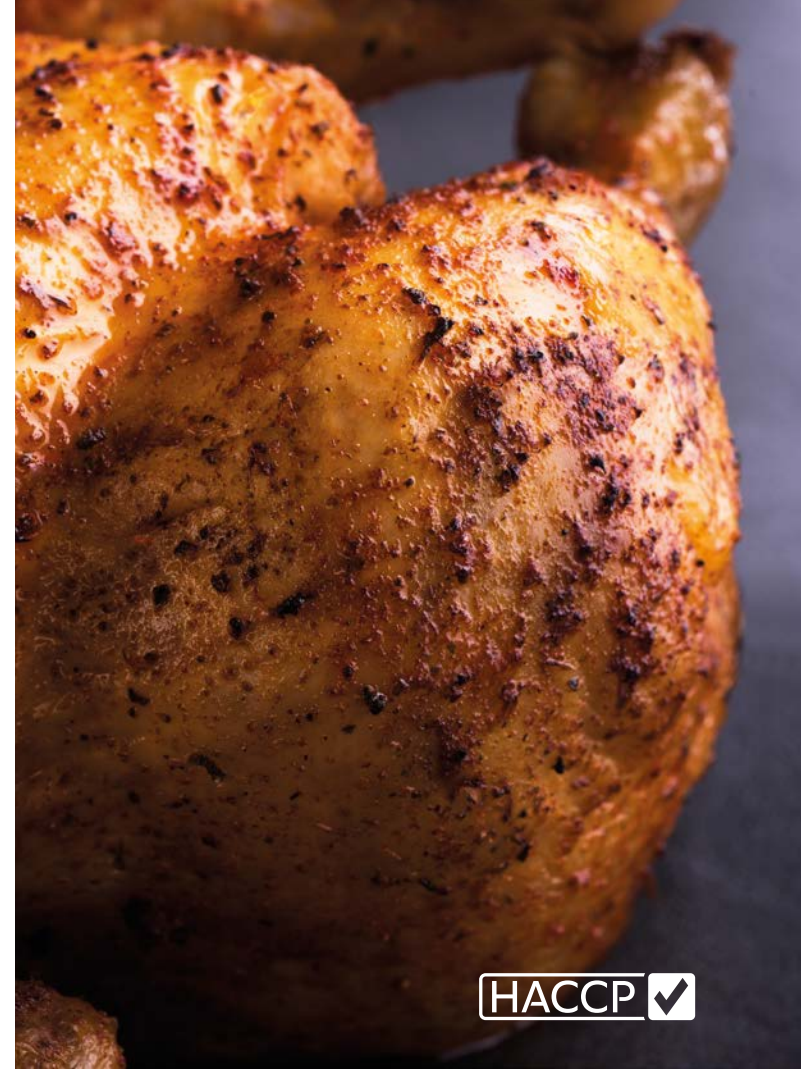
You need large quantities of a variety of food. Tasty, nutritious, not over or under cooked. Without producing unnecessary food waste. Container Finishing makes it a breeze. Prepare your food in advance, for example using Cook & Chill, and then vacuum-seal it or store it refrigerated. That way, you can purchase in bulk and prepare food well in advance. At mealtime, use the iCombi Pro to bring the food up to serving temperature. So you can serve fresh, crisp vegetables that are still full of vitamins. Easily, safely, flexibly. Because you can even get several different products ready at the same time. Without sacrificing quality. Quick and straightforward. Repeat for as many batches as necessary.

- ➔ **How you benefit:**
Food is always piping-hot.
Crisp, fresh. Full of vitamins, full of color. Less grease. With no overproduction.

rational-online.com/us/finishing

Tip: Finishing

Noon. The lunch bell rings. Hungry kids storm the cafeteria. Your window of time is short. This is where Finishing - complete separation of production and service - comes in. Container Finishing is perfect for schools, and can help you efficiently serve tender-crisp vegetables. Prepare food in advance and chill it. When you're ready to serve, load it into the iCombi Pro and bring it up to temperature at the touch of a button. Totally easy, totally safe. Without sacrificing quality.



So you'll feel good about your kitchen. Top marks in hygiene and work safety.

Bending, lifting, carrying... getting burns and bruises... that's just part of everyday kitchen life. Well, it was. But no longer. Because today's kitchen is ergonomic, efficient, and easy on staff. RATIONAL observed the foodservice professionals around the world and developed dozens of solutions to help spare their backs, protect them against burns, and make their lives easier and healthier. The iCombi Pro has automatic HACCP documentation and the iCareSystem's sparkling, hygienic cleanliness; the iVario is fast and easy to clean. The iVario Pro features cool pan walls and rounded corners. And with a 6-point core temperature probe that even detects incorrect insertions, both systems give you the security of knowing that everything's under control.



Play it safe
The iCombi Pro and the iVario Pro meet international safety and hygiene standards. Everything's documented. So you'll feel good about your kitchen.



More ideas. More efficiency.

Training with RATIONAL.

The controls on the iCombi Pro and the iVario Pro are self-explanatory, so new staff can master them in no time. RATIONAL chefs will train you and your employees based on your own school menu or one created for you by RATIONAL, so that you'll get perfect results effortlessly from the very beginning.

- **For your success**
Individual training, motivated staff, happy kids.

Tailor-made concepts.

For a great relationship between kitchens and kids.

Healthy food can be fun, too. With the integration of new ideas, dishes and trends. Which is why it can be helpful to regularly evaluate your concepts, gather input, and try new approaches. For breakfast, lunch, snacks, or catering. And RATIONAL can help with all of the above. We offer knowledge. We offer experience. We offer new ideas. And we'll always build on what we've already achieved together.

- **What does the future hold?**
Plenty of new ideas and concepts to help you drive participation.



An investment that's worth it.

For the environment, the future,
and your budget.

Let us help you get an idea of the savings you could enjoy by installing one or more iCombi Pro and iVario Pro units. You'll save a lot of space, for one thing: You can produce the same amount of food in a kitchen up to 60%* smaller. You'll save investment costs: Having an iCombi Pro and an iVario Pro makes numerous other cooking appliances unnecessary. And you'll save the environment: The cooking systems use less energy, which means more sustainable production. You'll also reduce your overproduction, use less fat, and cut your working time. Which adds up to major pluses for the environment as well as your budget.

* compared to conventional cooking technology

- ➔ **The bottom line**
It saves huge amounts of money.
Not to mention energy and water.

Cost-effective.

Any way you slice it, this investment
pays off.


The iCombi Pro and the iVario Pro aren't just intelligent when it comes to cooking. They're smart savers as well. They save on labor, energy consumption, space, raw materials, and fat, just to name a few. In short: the difference is obvious.

- ➔ **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

↓ 70% 


Energy expenses reduced up to 70%*
Short preheating times eliminate the need for stand-by mode. Rolling batches with iProductionManager in the iCombi Pro, zone-specific pan heating with iZoneControl in the iVario Pro - two great energy-saving solutions.

↓ 1-2 Hours/
Day 

Reduced working time*
Say goodbye to routine activities like turning, checking, and re-adjusting oven temperatures. Save time with the iCombi Pro's ultra-fast cleaning feature and the super easy-to-clean iVario Pro. Frees up 1-2 hours every day.

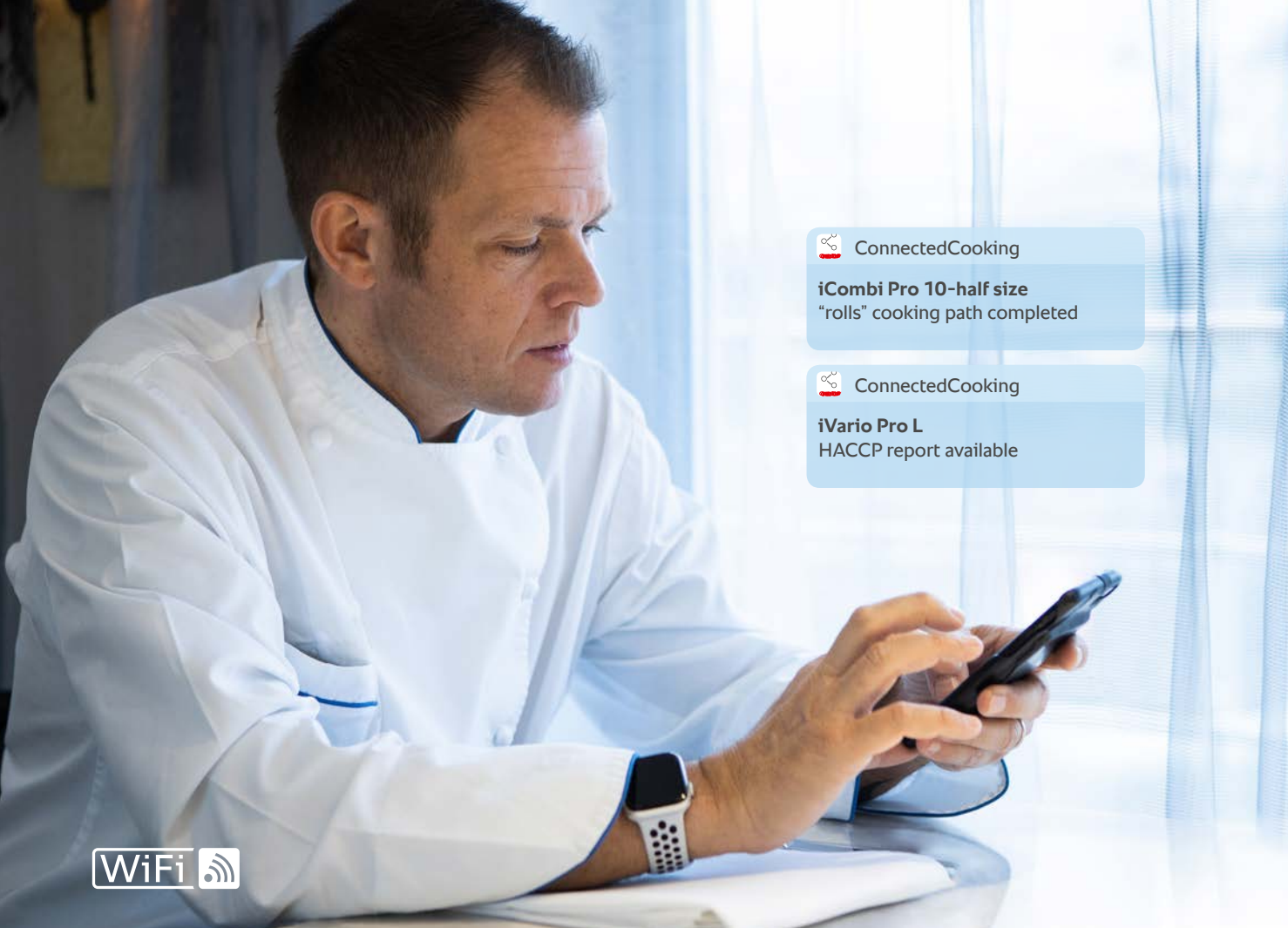
↓ 30% 

30%* less space
Together, the iCombi Pro and the iVario Pro can replace up to 90% of all conventional kitchen equipment. Goodbye tilting skillets, kettles, and deep fryers - hello freedom of movement. Or additional retail space.

↓ 25% 

Reduce raw product use by up to 25%*
The iCombi Pro adjusts its own cooking processes precisely, which reduces cooking and trimming losses. And nothing burns or boils over in the iVario Pro, so no risk of ruined batches. Which cuts your raw product usage by as much as 25%.

*compared to conventional cooking technology



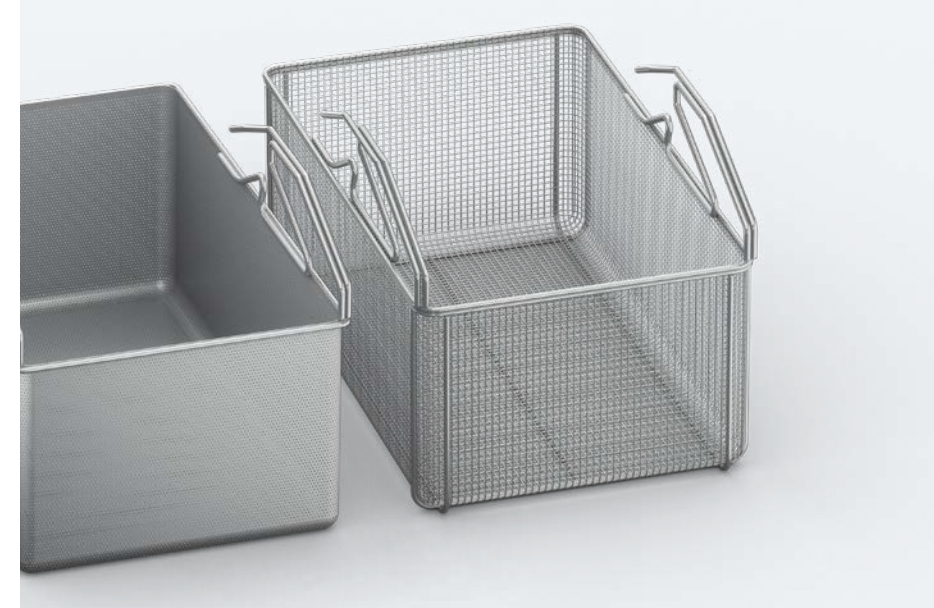
Networking.

Multiple units, but everything's still visible at a glance.

Networking is becoming increasingly common in food service. Meal plans, payment systems, purchasing - much of it is digital, coordinated. Just like ConnectedCooking by RATIONAL. Recipe transmission, appliance inspections, HACCP data, software updates, service remote access - our secure networking solution lets you do everything from your desk. On all of your networked units. No matter how far apart schools are from each other. You can access and save HACCP data from all units as well. Developed a new recipe? Send it to the kitchen with a click. All you need is a PC, tablet or smartphone. Standardization has never been easier.

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

rational-online.com/us/ConnectedCooking



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, an automatic lifting and lowering arm, or a boiling basket. RATIONAL accessories enable you to enjoy the full spectrum of exceptional features offered by the iCombi Pro and the iVario Pro. The right accessories ensure pre-fried convenience products, soups, sauces, chicken, baked goods, and grilled vegetables turn out perfectly every time.

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

rational-online.com/us/accessories

Model overview.

Which ones are right for you?

Which challenges do you want to address with the iCombi Pro and the iVario Pro? Choose from a variety of unit sizes and installation options to create a tailor-made solution. Don't see the one for you? Visit rational-online.com for additional options.



iCombi Pro	XS	6-half size	10-half size	6-full size	10-full size	20-half size	20-full size
	Electric	Electric and gas	Electric and gas	Electric and gas	Electric and gas	Electric and gas	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)

XS and 20-full size electric: ENERGY STAR excludes these types of models from certification.



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 × 4.5 gal (2 × 17 litre)	2 × 6.5 gal (2 × 25 litre)	26 gal (100 litre)	40 gal (150 litre)
Cooking surface area	2 × 2/3 GN (2 × 195 5/8 in ²) (2 × 13 dm ²)	2 × 1/1 GN (2 × 292 1/4 in ²) (2 × 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 lbs (117 kg)	295 lbs (134 kg)	432 lbs (196 kg)	520 lbs (236 kg)
Pressure cooking*	–	○	○	○
iZoneControl	○	●	●	●
Low-temperature cooking (overnight, sous-vide, confit)	○	●	●	●
Wireless LAN	○	●	●	●

● standard ○ optional *available 2021 in USA

➔ **The result**
Size and performance to fit your day-to-day challenges.

Attention CA Residents: Prop 65 Warning





"We discovered RATIONAL through a CookingLive event, saw and tasted the quality of the output and were wowed. We knew RATIONAL would produce better food for the students."

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

RATIONAL live.

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

Enough theory - time for practice! 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. Register for a in-person, no obligation, cooking event near you online. Call us or send us an email if you have any questions, or if you'd like to discuss RATIONAL cooking systems and how they can meet the needs of your district or school. You can also visit rational-online.com.

➔ **Register now**

rational-online.com/us/live



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