



iCombi® Pro.
The new standard.



To think what no one
has previously thought
before.

If you want to set new standards, you need to create new ways of thinking. Baking, frying, grilling, steaming, poaching - all achieved more intelligently, simply and more efficiently. RATIONAL is using more than 45 years of cooking research to think outside the box and has undertaken significant research in skills shortages, food trends and kitchen management. Gaining a new direction. Always with the same goal and one step closer to perfection.

➔ **The result**

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

The iCombi Pro. This is me.

I'm new. I am experienced, think, learn, forget nothing, watch and adapt. I know the desired result, adapt the humidity, air speed and temperature automatically. Thanks to my intelligence, I will dynamically respond to your requirements. Has the cooking cabinet door been open too long? Is the steak thicker than usual? Are there more chips than the last time? I will automatically adjust the settings and deliver your desired result. Time and time again and with extreme efficiency. After all, that's what my intelligence is for.

➤ What do you get out of it?

All kinds of freedom, and the certainty of reaching your goals. Exactly as you imagine.

rational-online.com/au/iCombiPro

Intuitive operating concept

The new operating concept runs through the production process with visual imagery, logical work steps and clear, interactive instructions. So that everyone can work error-free from the start.

Cooking intelligence

The iCookingSuite knows the way to your desired cooking result and produces it time and time again and with excellent quality. You can also intervene at any time during the cooking process, or switch from a single, to a mixed load. This is freedom. This is flexibility.

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Integrated WiFi

The integrated WiFi-interface means the iCombi Pro connects easily, both to the Internet and to your smartphone in order to connect with ConnectedCooking. For more convenience, security and inspiration.

➤ Page 14

ENERGY STAR® Partner

The key value is energy-efficiency. This is why the iCombi Pro has been tested by the strictest certification program.

Efficient food production

The iProductionManager plans production processes and indicates which foods are best cooked together. Streamlines processes, saves time and energy.

➤ Page 10

Ultrafast cleaning

A clean unit in approximately 12 minutes. This can only be done by the iCombi Pro. Even the standard clean saves 50%* in time and cleaner. Stay clean, less downtime and more productive time.

➤ Page 12

Carefully designed

More fan wheels, optimised cooking cabinet shape and increased dehumidification performance all mean up to 50%* larger loads and even better food quality. For even higher productivity.

➤ Page 06

* Compared to pre-2016 combi-steamers





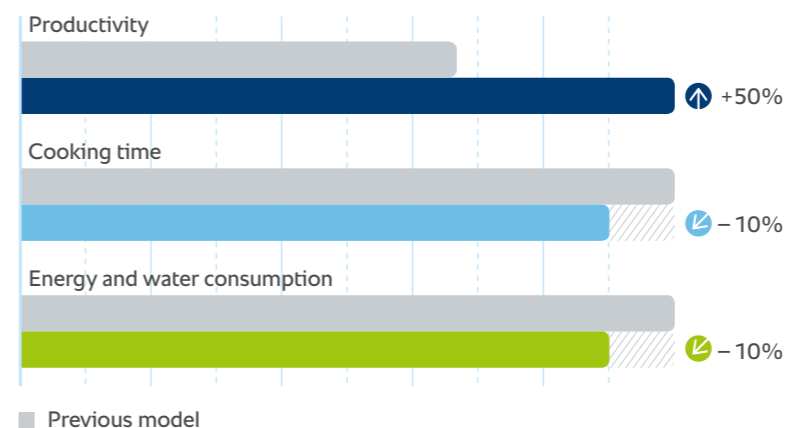
Everything you do,
you can now do even better.

Increased productivity

iDensityControl 

Forget space-consuming cooking appliances and let the iCombi Pro do the work. On less than approx. 1 m². Meat, fish, poultry, vegetables and baked goods. À la carte, catering, delivery service and casual dining. High levels of productivity, due to the co-operation of the intelligent assistants. With powerful air circulation and dehumidification, iDensityControl generates 50%* more productivity with around 10%* shorter cooking times. It also delivers consistent and uniform results. At the same time, the intuitive operating concept provides the highest level of user support and less chance of errors, so that production can simply keep on going.

* Compared to the previous model



iDensityControl
For you, this means higher performance, which saves you time and money.

rational-online.com/au/iDensityControl




You have one goal,
and the iCombi Pro knows
the way there.

Guarantee your desired result

iCookingSuite

You have a goal. Pursue it without compromise with the cooking intelligence of the iCombi Pro. For example, sometimes you need to get 5 steaks ready at the same time, sometimes 100 and all with the same quality. To achieve this, the iCombi Pro continuously checks the condition of the food against the desired result, calculates the cooking progress and intelligently adjusts the temperature. What if the guests arrive early and the grilled vegetables aren't ready yet? Then switch from a single to mixed load. The iCombi Pro regulates the cooking parameters so that you can cook both at the same time. Or did you change your mind and want a different result? Then go into the cooking process and change the desired result. The iCombi Pro will optimally adjust the temperature and time. The result will convince you every time. It can also be reproduced at any time. No matter who is operating the cooking system.



-  **iCookingSuite**
This is intelligent cooking, so you can keep achieving your personal goals. Efficient, simple and reliable.

rational-online.com/au/iCookingSuite

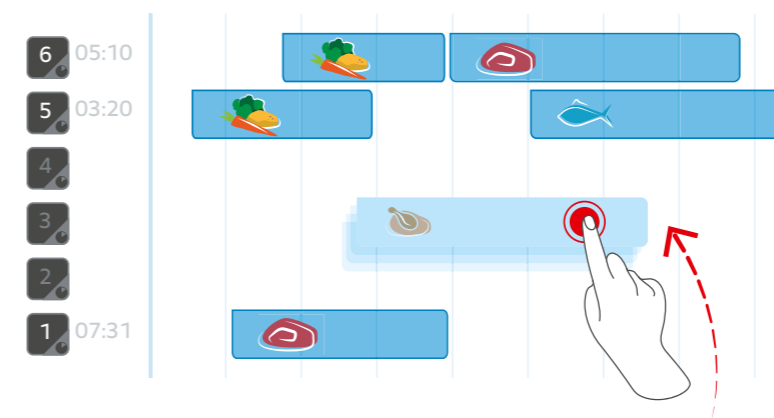
Complex production
requires simple solutions.

Optimum planning



iProductionManager

Life in the kitchen. The stress and rush to get everything ready at the same time and on time is a logistical challenge, whether using pen and paper or software. No more. Because now the iCombi Pro with the iProductionManager are taking over. Simply place the dish on the display and it will show you what else you can produce at the same time. You only have to specify whether you want to cook with time, or energy efficiency. The system will monitor each rack individually, so that the cooking times are adjusted intelligently to the quantity and desired result. You decide if you want the food to start cooking at the same time, or finish cooking at the same time. Either way, the iCombi Pro will tell you when something needs to go into the cooking cabinet - and there you go, the food is ready.

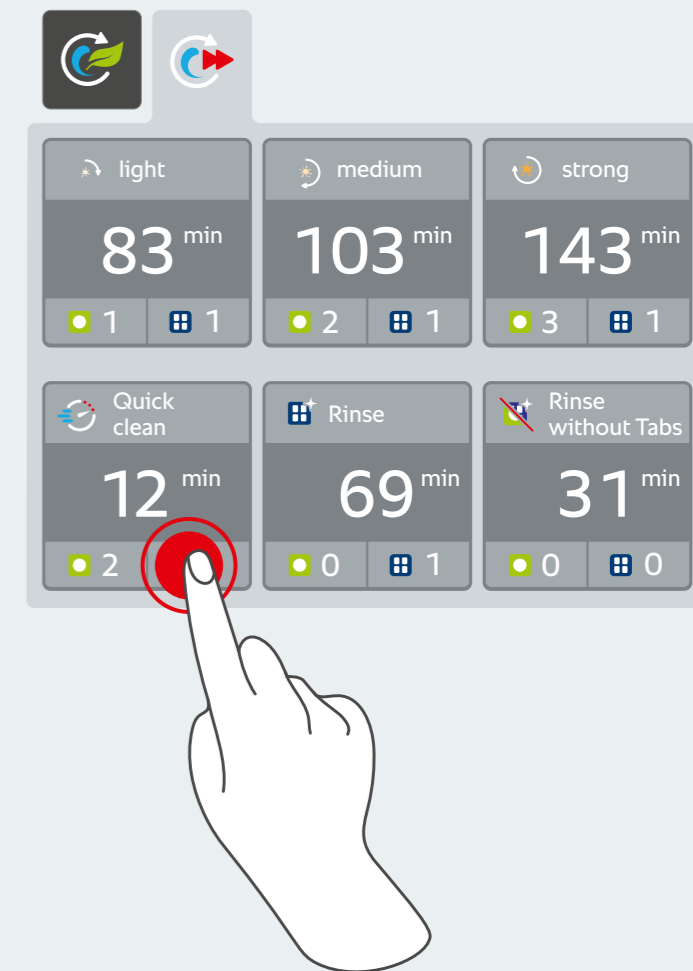


iProductionManager
Save the logistical expense,
streamline production and
minimise personnel expenses.
While maintaining the same
quality. The kitchen of the future,
quiet and without hassle.

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

Brilliant.
You wouldn't even guess
it had been at work for hours.

Effective cleaning



Quick cleaning easily found and quickly activated. Simply place the cleaner tabs in the drain strainer and start the clean. Production can then resume after no more than 12 minutes.

iCareSystem⁺

Grilling any quantity of food will leave behind stubborn dirt, meaning that the iCombi Pro cannot immediately be used to prepare other dishes. Well, no longer. The ultrafast interim clean, which takes approximately 12 minutes, means you can quickly move onto cooking the broccoli without any flavour or unpleasant smells. And when it comes to spotless hygiene at the end of the day, the iCombi Pro will tell you exactly how dirty it is. You decide whether to run an eco or standard clean, with descaling or even overnight. With 50%* less chemicals, phosphate free and always super clean. The iCombi Pro can note your preferences and will show you the corresponding cleaning program the next time.

* Compared to the previous model



iCareSystem
With iCareSystem, you save on cleaner, water and time. It also leaves the unit squeaky clean in terms of hygiene, operating costs and the environment.

rational-online.com/au/iCareSystem



ConnectedCooking. All under control.

Everyone's talking about networking. The iCombi Pro has it. You can connect the iCombi Pro with ConnectedCooking, RATIONAL's secure internet platform, with the WiFi interface fitted as standard. Was the turkey breast 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 at the push of a button. Retrieving HACCP data? Completed with just a click. Also if you wish, the iCombi Pro will alert its RATIONAL service partner for servicing.

➔ **ConnectedCooking**
Powerful networking by RATIONAL. Always keeps everything under control.

rational-online.com/au/ConnectedCooking

Economy.

You can look at it from any angle you want, the numbers work.

The iCombi Pro does not only cook intelligently but also saves intelligently: As such it uses 18%* less energy, reduces your cost of goods by up to 15%* and requires more than 40%* less working time.

And if you don't yet have a combi-steamer in the kitchen, you can save even more energy, raw materials and work. Up to 95% fat and more than 30% space as well.

➔ **It pays off**
The bottom line is the extremely quick amortisation, but it's also fun to work with.

rational-online.com/au/invest

Your profit	Calculation approach per month	Your additional earnings per month	Do the calculation for yourself
Meat / Fish / Poultry			
An average of 15%* less raw materials purchased thanks to precise regulation and iCookingSuite.	Cost of goods traditional \$11,520	= \$1,728	
	Cost of goods with iCombi Pro \$9,792		
Energy			
The cooking performance, iProductionManager and state of the art control technology consume up to 18%* less energy.	Consumption 5,009 kWh × \$0.25 per kWh	= \$226	
	Consumption with iCombi Pro 4,107 kWh × \$0.25 per kWh		
Working time			
iProductionManager reduces production time. No more routine tasks with iCookingSuite.	28 fewer hours × \$28	= \$784	
Your extra earnings per month		= \$2,738	
Your extra earnings per year		= \$32,850	

The average restaurant with 200 meals per day with two iCombi Pro 10-1/1 units. Extra earnings compared to a unit without iDensityControl.

* Compared to pre-2016 combi-steamers.

Sustainability.

Good for the environment, better for the cash flow.



Sustainability protects resources and saves money. Energy-efficient production and logistics and new standards of energy-saving are taken into consideration at RATIONAL. Equally, sustainability is just as much of a given with the iCombi Pro in your kitchen. Compared to conventional kitchen appliances, you will save energy. You will also have a lower cost of goods and less over-production. Ultimately, you will cook healthier.

- ➔ **For the sake of the environment**
You can cook healthier whilst maintaining an environmental balance.

rational-online.com/au/green



Tested product quality.

The iCombi Pro stands the test of time. For years on end.

A normal day in the kitchen is hard work. This is why RATIONAL combi-steamers are tough and carefully made. This is partly due to the fact that they are manufactured in Germany, but also due to the "one person, one unit" principle. This means that everyone in production takes full responsibility for the quality of their cooking system. They even put their name on the data plate. We hold our suppliers up to the same standards. The focus is on high quality, continuous improvement and ensuring the reliability and longevity of the products. It's no wonder that the oldest RATIONAL combi-steamer has been in use for over 40 years.

- ➔ **Peace of mind**
Made for everyday use, solid and durable. You can count on a reliable partner.

rational-online.com/au/company

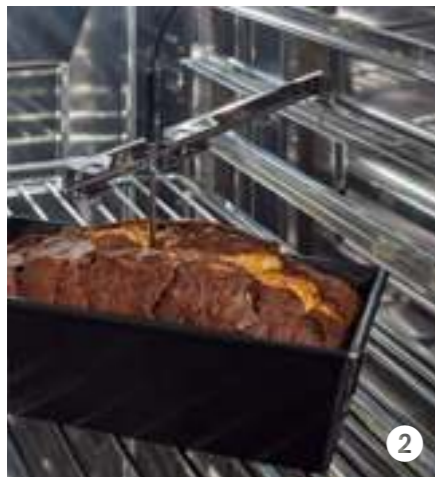


Technical details.

We've thought of everything.



1



2



3



6



7

The iCombi Pro sets standards, in terms of intelligence and technical equipment.

- 1 LED lighting with rack signalling
- 2 6-point core probe,
- 3 Dynamic air circulation
- 4 300 °C maximum cooking cabinet temperature
- 5 Integrated hand shower with jet and spray function
- 6 Fresh steam generator
- 7 Triple-glazed cooking cabinet door
- 8 VarioSmoker (Accessory): optimum smoking results thanks to integrated cooking paths

Also, energy consumption display, new sealing technology for floor units, WiFi without external antenna.



4



5



8

Accessories.

The right ingredients for your success.

It has to be robust to last every day and to be able to work hard in the professional kitchen. At RATIONAL this also applies to the mobile oven racks and the grill and pizza tray, the condensation hood and the stainless steel containers. Only with original RATIONAL accessories can you get outstanding performance from the iCombi Pro in its entire range of applications. Everything from pre-fried products, chicken, baked goods and grilled vegetables will be a complete success. Plus the delicious steak will have authentic grill stripes.

➔ Original RATIONAL Accessories

We have sophisticated accessories to thank for such impressive results.

rational-online.com/au/accessories



iCombi Pro overview of models.

Which model is the right one for you?

The iCombi Pro is available in many different sizes, as ultimately its performance needs to fit your needs and not the other way around. 20 meals or 2,000? Front of house cooking? Size of kitchen? Electricity? Gas? XS? 20-2/1? Which model belongs in your kitchen?

All the options, equipment features and accessories at: rationalaustralia.com.au



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 Pro – Completely different, but still RATIONAL.
Boiling, frying, deep-frying. The iVario Pro, which works with contact heat, is the ideal addition to the iCombi Pro. Intelligent, convenient and flexible. An unbeatable team.



iCombi Pro	XS 6-2/3	6-1/1	10-1/1	6-2/1	10-2/1	20-1/1	20-2/1
Electric and gas							
Capacity	6 × 2/3 GN	6 × 1/1 GN	10 × 1/1 GN	6 × 2/1 GN	10 × 2/1 GN	20 × 1/1 GN	20 × 2/1 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, 2/8 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	655 mm	850 mm	850 mm	1072 mm	1072 mm	877 mm	1082 mm
Depth (including door handle)	555 (621) mm	775 (842) mm	775 (842) mm	975 (1042) mm	975 (1042) mm	847 (913) mm	1052 (1117) mm
Height (including ventilation pipe)	567 (594) mm	754 (804) mm	1014 (1064) mm	754 (804) mm	1014 (1064) mm	1807 (1872) mm	1807 (1872) mm
Water inlet	R 3/4"	R 3/4"	R 3/4"	R 3/4"	R 3/4"	R 3/4"	R 3/4"
Water outlet	DN 40	DN 50	DN 50	DN 50	DN 50	DN 50	DN 50
Water pressure	1.0 - 6.0 bar	1.0 - 6.0 bar	1.0 - 6.0 bar	1.0 - 6.0 bar	1.0 - 6.0 bar	1.0 - 6.0 bar	1.0 - 6.0 bar
Electric							
Weight	62 kg	100 kg	130 kg	135 kg	173 kg	254 kg	325 kg
Connected load	6.3 kW	10.8 kW	20.5 kW	24.2 kW	40.6 kW	40.4 kW	67.9 kW
Fuse	3 × 10 A	3 × 16 A	3 × 32 A	3 × 35 A	3 × 63 A	3 × 63 A	3 × 100 A
Mains connection	3 NAC 415 V	3 NAC 415 V	3 NAC 415 V	3 NAC 415 V	3 NAC 415 V	3 NAC 415 V	3 NAC 415 V
Convection mode output	5.4 kW	10.25 kW	19.6 kW	23.4 kW	39.2 kW	39.2 kW	66 kW
Steam mode output	5.4 kW	9.771 kW	19.6 kW	19.6 kW	39.2 kW	39.2 kW	58.7 kW
Gas							
Weight		114 kg	149 kg	151 kg	192 kg	273 kg	358 kg
Electrical rating		0.6 kW	0.9 kW	0.9 kW	1.5 kW	1.3 kW	2.2 kW
Fuse		1 × 16 A	1 × 16 A	1 × 16 A	1 × 16 A	1 × 16 A	1 × 16 A
Mains connection		1 NAC 240 V	1 NAC 240 V	1 NAC 240 V	1 NAC 240 V	1 NAC 240 V	1 NAC 240 V
Gas connection		R 3/4"	R 3/4"	R 3/4"	R 3/4"	R 3/4"	R 3/4"
Natural gas*							
Max. Nominal thermal load		52 MJ/h	88 MJ/h	112 MJ/h	160 MJ/h	168 MJ/h	320 MJ/h
Convection mode output		52 MJ/h	88 MJ/h	112 MJ/h	160 MJ/h	168 MJ/h	320 MJ/h
Steam mode output		48 MJ/h	80 MJ/h	84 MJ/h	160 MJ/h	152 MJ/h	204 MJ/h

* To guarantee proper operation, the appropriate connection flow pressure must be ensured:
Natural gas H G20 18–25 mbar (0.261–0.363 psi). Natural gas L G25: 20–30 mbar (0.290–0.435 psi). LPG G30 und G31: 25–57.5 mbar (0.363–0.834 psi).
iCombi Pro (LM100) and iCombi Classic (LM200) models are NSF certified as can be seen on the NSF listing.





“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 and installation through to the individual start up training, software updates and 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 also 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/au/ServicePlus

iCombi 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 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, videos and customer testimonials at rationalaustralia.com.au.

➔ Register now

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