



# iCombi® Pro.

The new standard.



To think about what no one has thought before.

If you want to set new standards, you need to create new ways of thinking. Baking, roasting, grilling, steaming, braising, frying, poaching - all done more intelligently, simply and efficiently. RATIONAL is adopting 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. Thinking in a new direction. Always with one goal in mind: getting one step closer to perfection.

➔ **The result**

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

# The iCombi Pro. This is me.

The new. I am experienced, think, learn, forget nothing, watch and adapt. I know the desired result, adapt the humidity, air speed and temperature automatically, in other words: thanks to my intelligence, I will respond dynamically 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. With extreme efficiency. After all, that's what my intelligence is for.

➔ **What do you get out of it?**  
All kinds of freedom, plus the certainty of achieving your goals. Exactly as you imagine.

[rational-online.com/sg/iCombiPro](http://rational-online.com/sg/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. 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.  
➔ Page 08

**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 programme.

## 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

Dirty to clean in approx. 12 minutes, this can only be done by the iCombi Pro. Even the standard cleaning saves 50 % of time and cleaner\*. Stay clean, less downtimes, more productive time.  
➔ Page 12

## Carefully designed

More fan wheels, optimised cooking cabinet geometry, higher dehumidification performance that allow up to 50 % bigger loads\*. In better food quality. For higher productivity.  
➔ Page 06

\* Compared to the previous model.





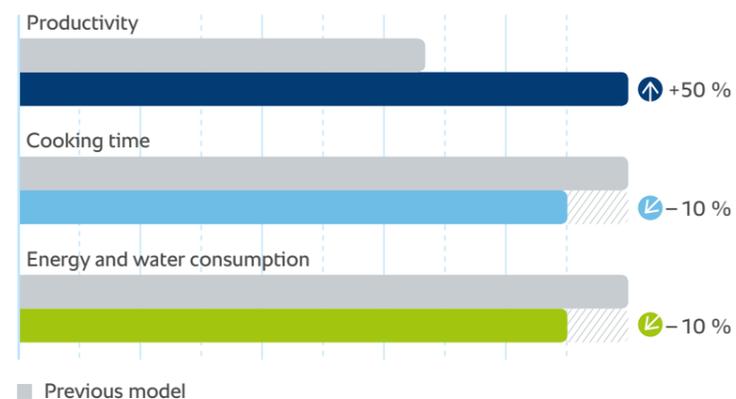
Everything you do,  
you can now do it better.

**Higher productivity**

## iDensityControl

Efficiency reinterpreted: Forget about the space-consuming cooking appliances and let the iCombi Pro work for you. On less than approx. 1 m<sup>2</sup>. Meat, fish, poultry, vegetables and baked goods. À-la-carte, catering, delivery service and casual dining. Thanks to the interactive intelligent assistants, iCombi Pro does a lot. With the powerful air circulation and dehumidification, iDensityControl ensures approx. 50%\* more productivity with approx. 10%\* less cooking time. It also delivers consistent and uniform results right up to every corner. At the same time, the intuitive operating concept provides the highest level of user support and minimisation of errors. So that production can simply keep on going.

\*compared to the previous model



**iDensityControl**  
For you this means a higher performance, that saves time and money. And adds more to the flavour.

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

**Assure 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, all with the same quality. Either way, produced 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 intervene in the cooking process and adjust accordingly. 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 always cross your personal finishing line. Efficient, simple, reliable.

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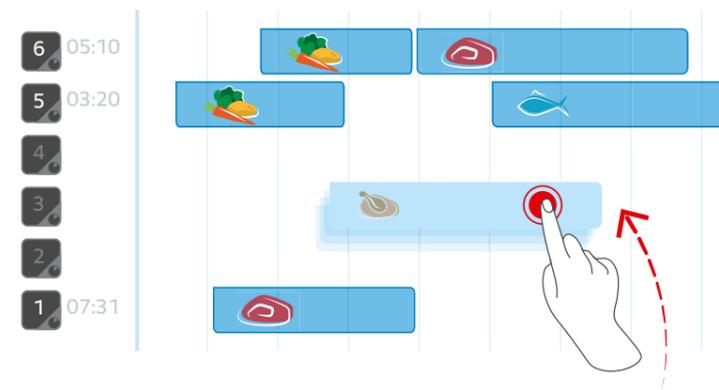


Complex production requires simple solutions.

**Optimum planning**

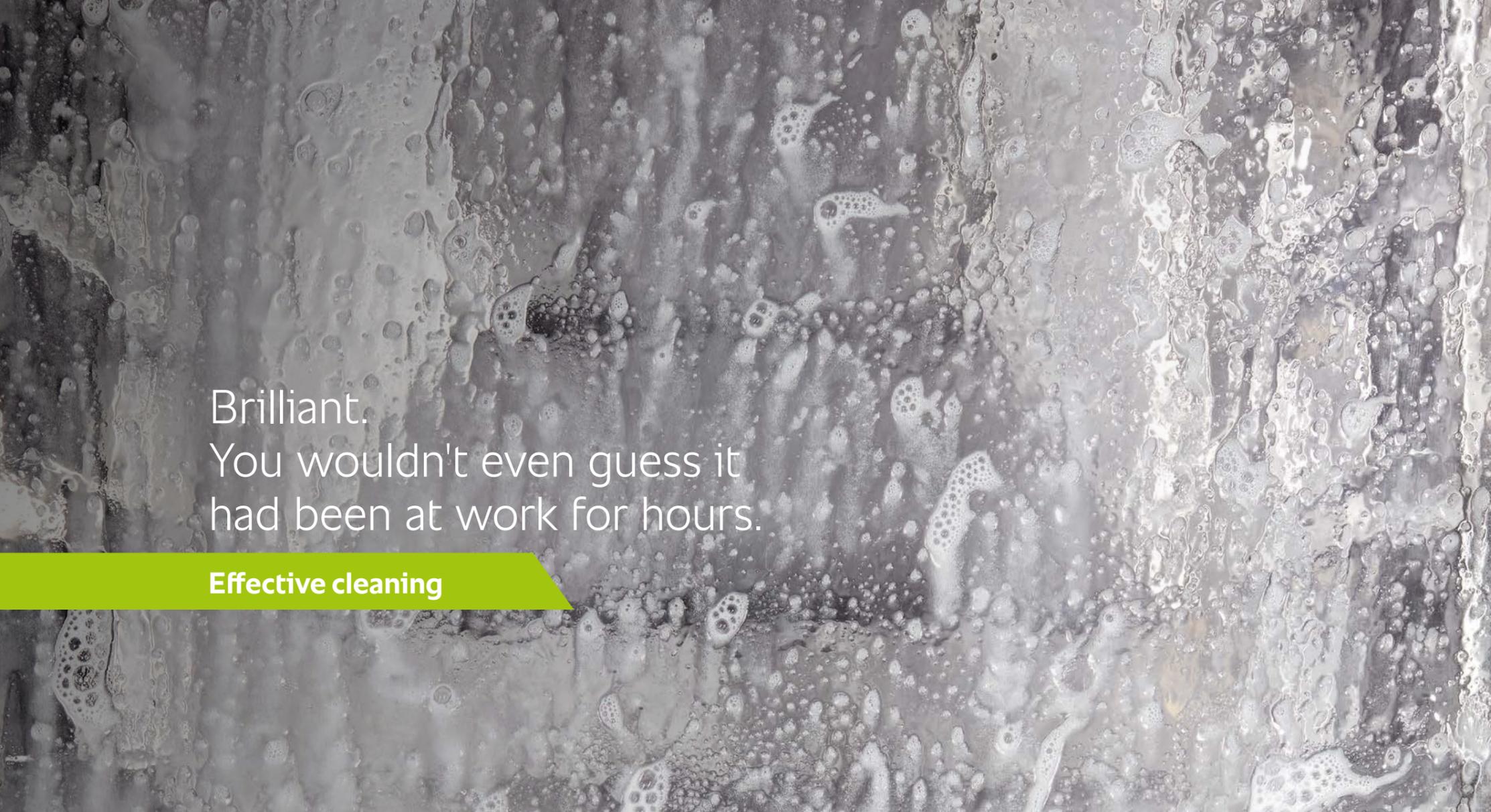
iProductionManager 

Life in the kitchen: the stress and rush to get everything ready at the same time and on time. A logistical challenge whether using pen and paper or software. No more. Because now the iCombi Pro with the iProductionManager take 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: the food is ready.



**iProductionManager**  
 Save the logistical expenses, streamline production and minimise personnel expenses. While maintaining the same quality. Life in the kitchen of the future: quiet and serenity.

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

**Effective cleaning**

Quick cleaning instantly detected and activated: simply place the cleaner tabs in the floor drain strainer and start the cleaning process. Production can then resume after a maximum of 12 minutes.

**iCareSystem**

Grilling any quantity of food will leave behind stubborn dirt, meaning the iCombi Pro cannot immediately be used to prepare other dishes. If it weren't for the iCareSystem. Such as with the ultrafast interim clean in approx. 12 minutes. Then you can quickly move on to cooking the broccoli, without any flavour transfer or unpleasant smells. When it comes to spotless hygiene at the end of the day, the iCombi Pro will tell you whether it is heavily, moderately or slightly soiled. You decide whether to run an eco, or standard clean. With descaling of course. Overnight of course. Always very clean, with 50%\* less chemicals in the phosphate-free cleaner tabs. The iCombi Pro can note your preferences and show you the corresponding cleaning programme the next time.

\*compared to the previous model



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

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## ConnectedCooking. All under control.

➔ **ConnectedCooking**  
Powerful networking by RATIONAL. To keep everything under control - always.

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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? Done with just a click. And if you wish, the iCombi Pro will call its technician itself for servicing.

## 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. For example, with up to 70 %\* lower energy consumption, up to 60 %\* less working time, more than 30 %\* less space requirement, up to 25 %\* lower cost of goods, up to 95 %\* lower consumption of fat.

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

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Your profit	Calculation approach per month	Your additional earnings per month	Do the calculation for yourself
<b>Meat / Fish / Poultry</b>			
An average of 25 %* less raw materials purchased thanks to precise regulation and iCookingSuite.	Cost of goods S\$ 10,506		= S\$ 2,626
	Cost of goods with iCombi Pro S\$ 7,880		
<b>Energy</b>			
The unique cooking performance, iProductionManager and state of the art control technology consume up to 70 %* less energy.	Consumption 6,300 kWh × S\$ 0.20 per kWh		= S\$ 882
	Consumption with iCombi Pro 1,890 kWh × S\$ 0.20 per kWh		
<b>Fat</b>			
There is almost no need for fat. Procurement and disposal costs for fat are reduced by up to 95 %*.	Cost of goods S\$ 375		= S\$ 356
	Cost of goods with iCombi Pro S\$ 19		
<b>Working time</b>			
iProductionManager reduces production time by up to 60 %*. No more routine tasks with iCookingSuite.	60 fewer hours × S\$ 12		= S\$ 720
<b>Water softening / descaling</b>			
These costs are eliminated entirely with iCareSystem.	Conventional costs S\$ 91		= S\$ 91
	Costs with iCombi Pro S\$ 0		
<b>Your extra earnings per month</b>			= S\$ 4,675
<b>Your extra earnings per year</b>			= S\$ 56,100

The average hotel restaurant with 200 meals per day with two iCombi Pro 10-1/1.  
\*compared to conventional kitchen technology without combi-steamers

## Sustainability.

Good for the environment, better for the cash flow.



Sustainability protects resources and saves money. Energy-efficient production and logistics, 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. Also, you will have a lower cost of goods. Less over-production. Finally you will cook more healthily.

- ➔ **For the sake of the environment**  
So you can cook healthily and keep an environmental balance worthy of its name.

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## Tested product quality.

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

A normal day in the kitchen: hard work. This is why RATIONAL combi-steamers are tough and carefully made. This partly due to the fact that they are manufactured in Germany, but also 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 model plate. We hold our suppliers up to the same standards, the focus is on high quality standards, 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.

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

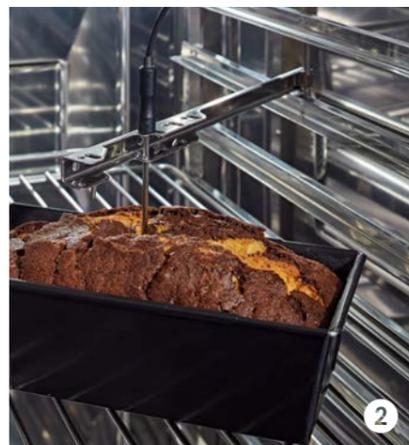
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 Made in Germany

## Technical details.

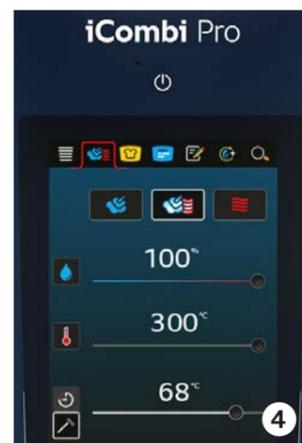
We've thought of everything.



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 Triple-glazed cooking cabinet door

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



## 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 applies to the mobile 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 grill stripes.

### ➔ Original RATIONAL Accessories

We also have the sophisticated accessories to thank for such impressive results.

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## iCombi Pro overview of models.

# Which one 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? Size of kitchen? Electricity? Gas? XS? 20-2/1? Which model is suitable for your kitchen?

All the options, equipment features and accessories at: [rational-online.com](http://rational-online.com)



**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, 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
<b>Electric and gas</b>							
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)	621 mm	842 mm	842 mm	1042 mm	1042 mm	913 mm	1117 mm
Height	567 mm	754 mm	1014 mm	754 mm	1014 mm	1807 mm	1807 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
<b>Electric</b>							
Weight	66 kg	99 kg	127 kg	137 kg	179 kg	263 kg	336 kg
Connected load	5.7 kW	10.8 kW	18.9 kW	22.4 kW	37.4 kW	37.2 kW	67.9 kW
Fuse	3 × 10 A	3 × 16 A	3 × 32 A	3 × 35 A	3 × 63 A	3 × 63 A	3 × 125 A
Mains connection**	3 NAC 400 V	3 NAC 400 V	3 NAC 400 V	3 NAC 400 V	3 NAC 400 V	3 NAC 400 V	3 NAC 400 V
Convection mode output	5 kW	10.25 kW	18 kW	21.6 kW	36 kW	36 kW	66 kW
Steam mode output	5 kW	9 kW	18 kW	18 kW	36 kW	36 kW	54 kW
<b>Gas</b>							
Weight		117 kg	155 kg	144 kg	192 kg	284 kg	379 kg
Electrical rating		0.6 kW	0.91 kW	0.9 kW	1.46 kW	1.3 kW	2.15 kW
Fuse		1 × 16 A	1 × 16 A	1 × 16 A	1 × 16 A	1 × 16 A	1 × 16 A
Mains connection		1 NAC 230 V	1 NAC 230 V	1 NAC 230 V	1 NAC 230 V	1 NAC 230 V	1 NAC 230 V
Gas connection		3/4" IG	3/4" IG	3/4" IG	3/4" IG	3/4" IG	3/4" IG
<b>Natural gas/ Liquid gas LPG G30*</b>							
Max. Nominal thermal load		13 kW/13.5 kW	22 kW/23 kW	28 kW/29.5 kW	40 kW/42 kW	42 kW/44 kW	80 kW/84 kW
Convection mode output		13 kW/13.5 kW	22 kW/23 kW	28 kW/29.5 kW	40 kW/42 kW	42 kW/44 kW	80 kW/84 kW
Steam mode output		12 kW/12.5 kW	20 kW/21 kW	21 kW/22 kW	40 kW/42 kW	38 kW/40 kW	51 kW/53.5 kW

\* To guarantee proper operation, the appropriate connection flow pressure must be ensured:  
Natural gas H G20: 18 25 mbar (0.261 0.363 psi), LPG G30: 25 57,5 mbar (0.363 0.834 psi).  
\*\* Other voltages and gas types are available upon request.  
XS and 20-2/1 Electric: ENERGY STAR excludes these unit features from certification.





“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, installation to the individual start training and software updates, plus the ChefLine, the telephone hotline for particular 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 always 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.

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## iCombi live.

Don't just listen to us, try it for yourself.

Enough with the theory, time for practical because nothing is more convincing than experiencing it 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 to you. Do you have any questions, or do you want some information specific to your needs and possible applications? You can call us, or send us an e-mail. You can also find further information, details, films and customer testimonials at [rational-online.com](https://rational-online.com).

- ➔ **Register now**  
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