iCombi® Pro.
The new gold standard.
Setting new standards means looking at things in new ways. Baking, roasting, grilling, deep-frying, poaching... they can all be easier, more efficient, more intelligent. That’s why RATIONAL took its 45-plus years of cooking research and experience and started thinking beyond the plate - turning its scientific attention to staff shortages, food trends, and kitchen management. Pointing its ideas in new directions. Always with one goal in mind: getting another step closer to perfection.

The result
The iCombi Pro. Intelligent, flexible, productive. The new gold standard.
The iCombi Pro. That’s me.

The new kid in town. I’m experienced. I plan ahead, I learn from you, I never forget anything, I pay attention, I adjust. Once I know the results you’re looking for, I adjust humidity, air speed and temperature automatically. In other words, I’m intelligent enough to dynamically react to your needs. Left the cooking cabinet door open too long? Steaks thicker than usual? Extra-large batch of French fries? I’ll adjust on my own, so that you’ll get the results you want. Over and over and over again. Extremely efficiently. After all, that’s the point of my intelligence.

What do you get out of it?
Unbelievable freedom. And the peace of mind that you’re going to reach your goals. Just the way you picture them.

rational-online.com/us/iCombiPro
Everything you can do, you can do better. Starting now.

**Increased productivity**

Efficiency re-imagined: Forget space-hogging appliances. Let the iCombi Pro handle all of that. Within less than 11 square feet of space. Meat, fish, poultry, vegetables, baked goods. À-la-carte, catering, delivery service, casual dining. Together, the intelligent assistants can really get a lot done. iDensityControl’s high-performance air circulation and dehumidification offers around 50% greater productivity and reduces cooking times by about 10%.* And delivers uniform results from one end of the tray to the other. Meanwhile, the intuitive control concept provides ideal user support and minimizes errors, so production keeps going and going and going.

* compared to the previous model

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**iDensityControl**

It stands for better performance that saves you time and money. And delivers better tasting food.

[rational-online.com/us/iDensityControl](rational-online.com/us/iDensityControl)
You have a goal. The iCombi Pro knows how to get there.

Reliable results

You have a goal. Pursue it relentlessly with the iCombi Pro’s cooking intelligence. Example: sometimes you need five steaks ready at once; other times, it’s a hundred. Either way, they all need to be the same quality. The iCombi Pro does it by continuously comparing the status of the products with the intended targets, calculating cooking progress and intelligently adjusting the temperature. Maybe your dinner guests have arrived early, and your grilled vegetables aren’t done yet? Just switch from single loads to mixed loads. The iCombi Pro will regulate its cooking parameters so that you can cook both at the same time. What if you change your mind about the results you want? No problem. Open up the cooking process and change the goal. The iCombi Pro will optimize temperatures and times accordingly. The results will speak for themselves. And you can repeat them perfectly every time, no matter who’s operating the cooking system.

iCookingSuite

Intelligent cooking to help you cross your personal finish line over and over. Simple, reliable, efficient.

rational-online.com/us/iCookingSuite
Life in the kitchen: a stressful, hectic rush to finish everything on time and at the same time. Whether you’re using software or a pen and paper, it’s a logistical challenge. Well, it was. Because now the iCombi Pro can handle all of that with iProductionManager. Just add dishes onto the display and it will show you which of them can be cooked together. After that, all you have to do is specify whether you want to maximize speed or energy efficiency. The system monitors each tray separately, adjusting cooking times intelligently to the quantities and the results you want. You decide whether you want everything ready at once, or whether you’d prefer to start cooking everything at the same time. Either way, the iCombi Pro will tell you when to put each dish into the cooking cabinet – and voilà: Your food’s ready.

Complex production requires simple solutions.

Optimum planning

iProductionManager

Save yourself logistical worries, streamline your production, and minimize your labor cost. Without sacrificing quality. Life in the kitchen of the future: calm, cool, and collected.

rational-online.com/us/iProductionManager
Grilling a lot of food leaves a lot of stubborn residue, which keeps you from using the iCombi Pro to prepare other dishes. Or it would, if not for the iCareSystem. The ultra-fast interim cleaning feature gets everything shipshape in 12 minutes or less, so you can move right on to the broccoli without worrying about unpleasant smells or flavor transfer. And at the end of the day, when you’re ready to do a full clean, the iCombi Pro will tell you whether it’s slightly, moderately, or significantly dirty. You decide whether to clean in standard or eco mode. With Descaling, Overnight. With 50%* less chemicals. Phosphate free and always super clean. The iCombi Pro will remember your preferences and display a corresponding program the next time around.

* compared to the previous model

iCareSystem

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* compared to the previous model

Quick cleaning: easy to find, easy to start. Just put the cleaning tabs into the drain basket and start the program. In 12 minutes or less, you’ll be ready to cook again.

Brilliant. You can hardly tell it’s been working all day.

Effective cleaning

iCareSystem

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Quick cleaning: easy to find, easy to start. Just put the cleaning tabs into the drain basket and start the program. In 12 minutes or less, you’ll be ready to cook again.
**Cost-effective.**

Any way you slice it, this investment pays off.

The iCombi Pro isn’t just intelligent when it comes to cooking. It’s also a smart saver as well. For example, it saves up to 70%* more energy, up to 50%* more time, over 30%* more space, up to 20%* more raw ingredients, and as much as 95%* more fat and oil.

**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

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**ConnectedCooking.**

Keep an eye on everything.

The iCombi Pro comes equipped with a wireless interface you can use to access ConnectedCooking, the secured online platform from RATIONAL. Pleased with how a new recipe turned out? Send it to the other cooking systems on your network – no matter where they’re located. Which of your systems is being used? Keep tabs on them with your smartphone. Need inspiration? Head to the recipe database. Software updates? Installed to your systems at the push of a button. What about HACCP data? One-click access. And the iCombi Pro even can call your service technician for you.

**ConnectedCooking**

High-performance networking by RATIONAL. You’ll always have everything under control.

rational-online.com/us/ConnectedCooking

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**Your profit**

<table>
<thead>
<tr>
<th>Calculation basis per month</th>
<th>Your additional earnings per month</th>
<th>Calculate for yourself</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Meat/Fish/poultry</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Purchase 2.5%* less raw materials on average thanks to precise regulation and iCookingSuite.</td>
<td>Cost of goods $ 8,525 Ingredients used with iCombi Pro $ 6,394</td>
<td>$ 2,131</td>
</tr>
<tr>
<td><strong>Power</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Unmatched cooking performance, iProductionManager and state-of-the-art control technology consume up to 70%* less energy.</td>
<td>Consumption 5,000 kWh × $ 0.13 per kWh Consumption with iCombi Pro 1,500 kWh × $ 0.13 per kWh</td>
<td>$ 455</td>
</tr>
<tr>
<td><strong>Oil</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cooking fats and oils become practically superfluous. Fat procurement and disposal costs are reduced by up to 95%*.</td>
<td>Cost of goods $ 500 Ingredients used with iCombi Pro $ 25</td>
<td>$ 475</td>
</tr>
<tr>
<td><strong>Working time</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>iProductionManager shortens production time by up to 60%*. iCookingSuite eliminates routine activities.</td>
<td>90 fewer hours × $ 18</td>
<td>$ 1,620</td>
</tr>
<tr>
<td><strong>Water softening/Descaling</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>These costs are eliminated entirely with iCareSystem.</td>
<td>Conventional costs $ 100 Costs with iCombi Pro $ 0</td>
<td>$ 100</td>
</tr>
<tr>
<td>Your additional earnings per month</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Your additional earnings per year</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Average restaurant serving 200 meals per day, with two iCombi Pro 10-half size units.

*Compared to conventional cooking technology
Sustainability

Good for the environment, better for your bottom line.

Sustainability conserves resources and saves money. Here at RATIONAL, energy-efficient production and logistics, recycling of old appliances, and raising the bar for energy conservation are all par for the course. And with the iCombi Pro, sustainability will become just as self-evident in your kitchen. Compared to conventional kitchen equipment, you’ll save energy, reduce your raw materials usage, and decrease your overproduction, all while preparing healthier food.

For a healthier planet
Cook more nutritious meals while reducing your environmental impact.

rational-online.com/us/green

Tested product quality

Ready to take the heat in any kitchen. For years to come.

Day-to-day kitchen life is not for the faint of heart. That’s why RATIONAL combi-steamers are high-quality pieces of equipment designed with durability in mind. We manufacture them in Germany, using the “one person - one unit” principle. In other words, each person working in production is fully responsible for the quality of the cooking systems he or she assembles. You can even find their names on the identification plates. We hold our suppliers to the same high standards of quality; we focus on continuous improvement while ensuring that our products remain reliable for many years to come.

You can count on us
Solid, long-lasting, perfect for everyday use – the things you’d expect from a reliable partner.

rational-online.com/us/company
The iCombi Pro raises the bar in terms of intelligence and technical features:

1. LED illumination with tray signaling
2. 6-point core temperature probe
3. Dynamic air circulation
4. 572 °F (300 °C) maximum cooking cabinet temperature
5. Integrated hand shower with spot-spray and jet functions
6. Fresh steam generator
7. Triple-pane glass cooking cabinet door
8. VarioSmoker (Accessory): optimum smoking results thanks to integrated cooking paths.

Plus: Energy consumption display, and WiFi without external antenna.

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, a recirculating hood or a stainless steel container. RATIONAL accessories enable you to enjoy the full spectrum of exceptional features offered by the iCombi Pro. The right accessories ensure pre-fried convenience products, chicken, baked goods, and grilled vegetables turn out perfectly every time. Even steak comes out with beautiful grill marks.

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

rational-online.com/us/accessories
iCombi Pro model overview.

Which one is right for you?

The iCombi Pro is available in a range of sizes, because we want it to fit your needs, not the other way around. Twenty meals or two thousand? Open kitchen? Small kitchen? Electric? Gas? XS 20-full size? Which model belongs in your kitchen?

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

### iCombi Pro XS and 20-full size electric

<table>
<thead>
<tr>
<th>XS</th>
<th>6-half size</th>
<th>10-half size</th>
<th>6-full size</th>
<th>10-full size</th>
<th>20-half size</th>
<th>20-full size</th>
</tr>
</thead>
<tbody>
<tr>
<td>Electric and gas</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Capacity</td>
<td>4 × half sheet pans</td>
<td>6 × half sheet pans</td>
<td>10 × half sheet pans</td>
<td>6 × full sheet pan</td>
<td>10 × full sheet pans</td>
<td>20 × half sheet pans</td>
</tr>
<tr>
<td></td>
<td>12 3/4&quot; × 14&quot;</td>
<td>12 3/4&quot; × 14&quot;</td>
<td>12 3/4&quot; × 20 7/8&quot;</td>
<td>18&quot; × 26&quot;</td>
<td>18&quot; × 26&quot;</td>
<td>18&quot; × 26&quot;</td>
</tr>
<tr>
<td></td>
<td>6 × 1/2 GN</td>
<td>12 3/4&quot; × 14&quot;</td>
<td>12 3/4&quot; × 20 7/8&quot;</td>
<td>18&quot; × 26&quot;</td>
<td>18&quot; × 26&quot;</td>
<td>18&quot; × 26&quot;</td>
</tr>
<tr>
<td>Number of meals per day</td>
<td>20–80</td>
<td>30–100</td>
<td>80–150</td>
<td>60–160</td>
<td>150–300</td>
<td>150–300</td>
</tr>
<tr>
<td>GAS</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Natural gas / Liquid gas</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Gas</td>
<td>2 AC 208 V</td>
<td>2 AC 208 V</td>
<td>2 AC 208 V</td>
<td>2 AC 208 V</td>
<td>2 AC 208 V</td>
<td>2 AC 208 V</td>
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<tr>
<td></td>
<td>2 AC 240 V</td>
<td>2 AC 240 V</td>
<td>2 AC 240 V</td>
<td>2 AC 240 V</td>
<td>2 AC 240 V</td>
<td>2 AC 240 V</td>
</tr>
<tr>
<td>Connection and input</td>
<td>2 AC 240 V</td>
<td>2 AC 240 V</td>
<td>2 AC 240 V</td>
<td>2 AC 240 V</td>
<td>2 AC 240 V</td>
<td>2 AC 240 V</td>
</tr>
<tr>
<td>Electrical rating</td>
<td>0.6 kW/0.6 kW</td>
<td>0.9 kW/0.9 kW</td>
<td>0.9 kW</td>
<td>1.5 kW</td>
<td>1.5 kW/1.5 kW</td>
<td>2.2 kW</td>
</tr>
<tr>
<td>Weight</td>
<td>257 lb (117 kg)</td>
<td>341 lb (155 kg)</td>
<td>317 lb (144 kg)</td>
<td>432 lb (192 kg)</td>
<td>626 lb (284 kg)</td>
<td>835 lb (379 kg)</td>
</tr>
<tr>
<td>Breaker</td>
<td>2 × 15 A / 1 × 15 A</td>
<td>2 × 15 A / 1 × 15 A</td>
<td>2 × 15 A</td>
<td>2 × 15 A</td>
<td>2 × 15 A / 1 × 15 A</td>
<td>2 × 15 A</td>
</tr>
<tr>
<td>Voltage</td>
<td>2 AC 208 V</td>
<td>2 AC 208 V</td>
<td>2 AC 208 V</td>
<td>2 AC 208 V</td>
<td>2 AC 208 V</td>
<td>2 AC 208 V</td>
</tr>
<tr>
<td>Connection</td>
<td>1 NAC 120 V</td>
<td>1 NAC 120 V</td>
<td>1 NAC 120 V</td>
<td>1 NAC 120 V</td>
<td>1 NAC 120 V</td>
<td>1 NAC 120 V</td>
</tr>
</tbody>
</table>

*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.

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

### iCombi Classic – Technology meets manual mode.

The iCombi Classic is robust and easy to use, and it works with the same precision as you. It’s a tailor-made solution for cooks who want to operate their combi-steamers by hand.

### iVario Pro – RATIONAL quality in a completely different form.

Boil, pan-fry, deep-fry... the Vario Pro uses contact heat, making it an ideal combination with the iCombi Pro. Intelligent, fast, flexible. An unbeatable team.
ServicePlus.
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.

ServicePlus
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/ServicePlus

iCombi live.
Don’t just take our word for it – find out for yourself.

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. Live and at no obligation – right in your area. Call us or send us an email if you have any questions, or if you’d like to discuss how RATIONAL cooking systems can meet your culinary needs. You can also visit rational-online.com.

Register now
rational-online.com/us/live

“I chose RATIONAL after seeing a CookingLive demo. That was key, seeing it in action, how it worked. Everything was timed. That clinched it for us.”