



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

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.



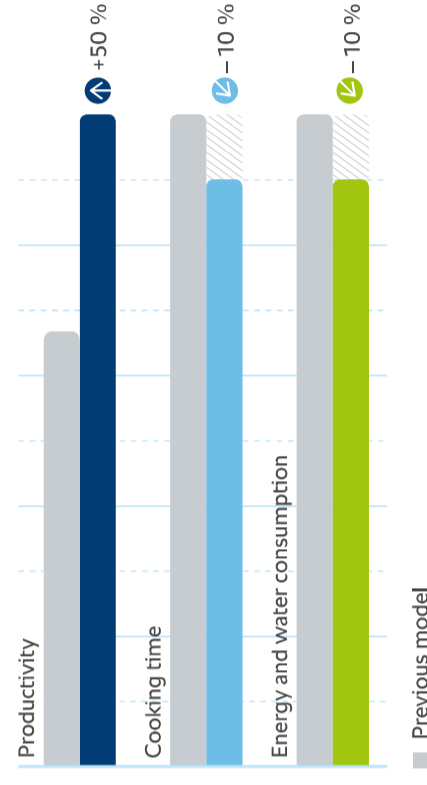
Everything you do,
you can now do it better.

Higher productivity



Efficiency reinterpreted: Forget about the space-consuming cooking appliances and let the iCombi Pro work for you. On less than approx. 1 m². 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.

rational-online.com/sg/iDensityControl



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.

rational-online.com/sg/iCookingSuite

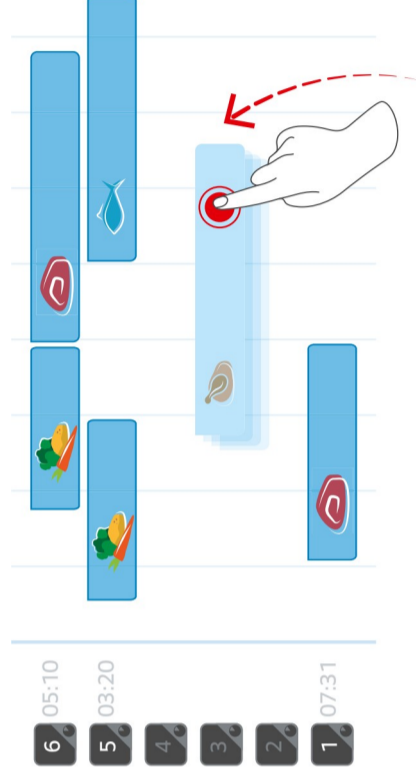
Complex production
requires simple solutions.

Optimum planning



iProductionManager

Life in the kitchen: the stress and rush to get everything ready at the same time and on time. 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.



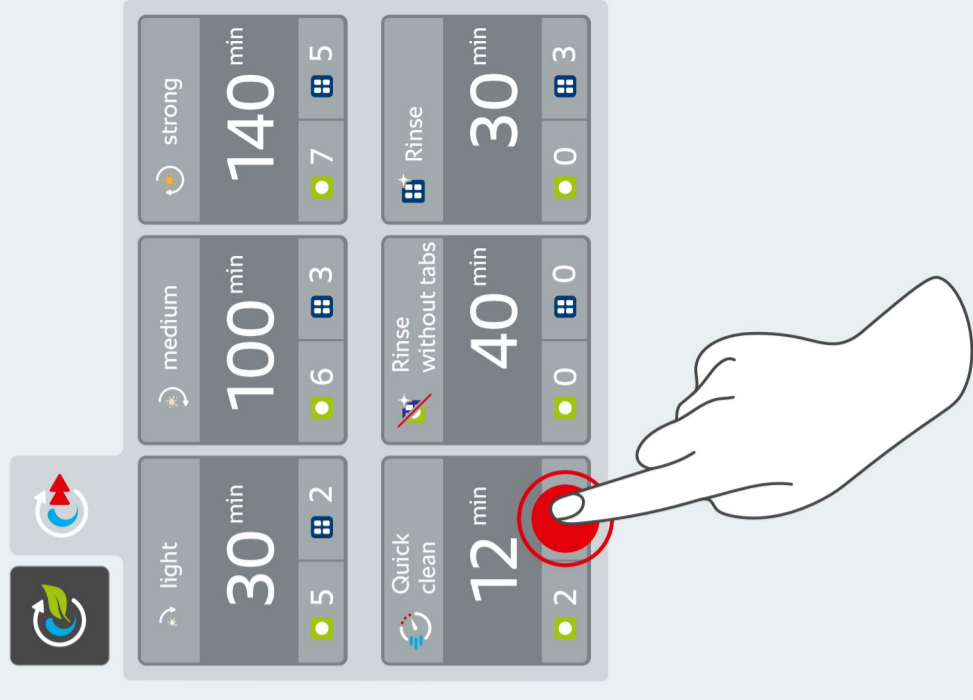
iProductionManager

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.

rational-online.com/sg/iProductionManager

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.

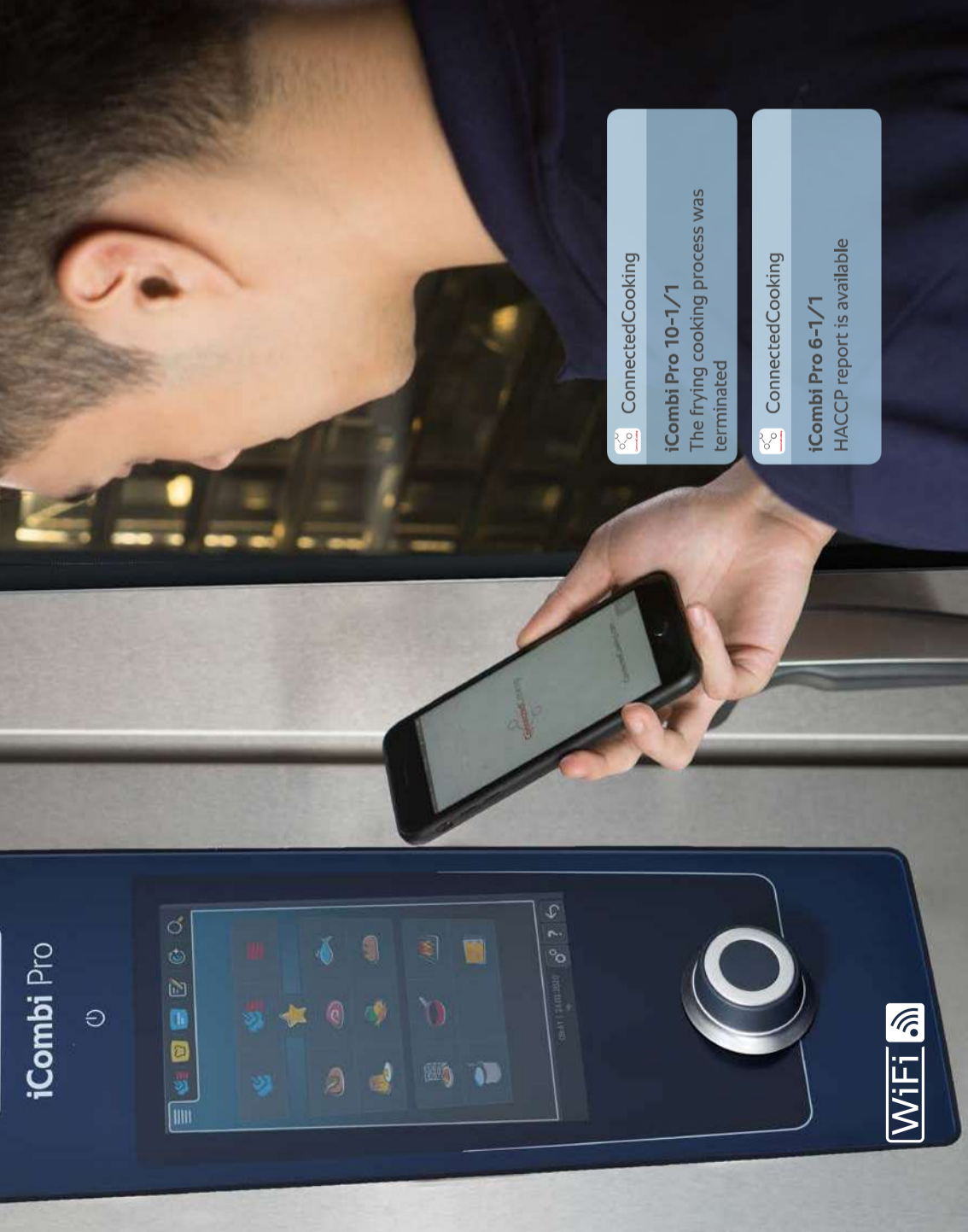
*compared to the previous model



➔ 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.

rational-online.com/sg/iCareSystem



ConnectedCooking. All under control.

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

rational-online.com/sg/
ConnectedCooking

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.

rational-online.com/sg/invest

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

rational-online.com/sg/green

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.

rational-online.com/sg/company

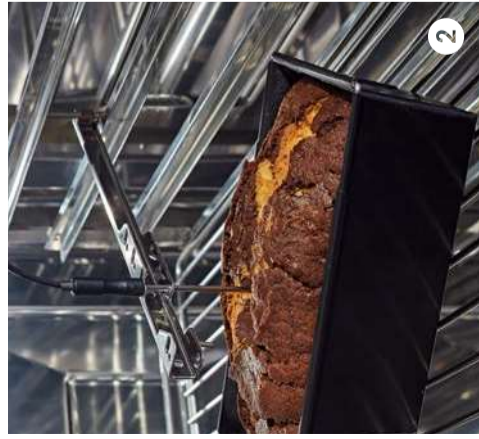


Technical details.

We've thought of everything.



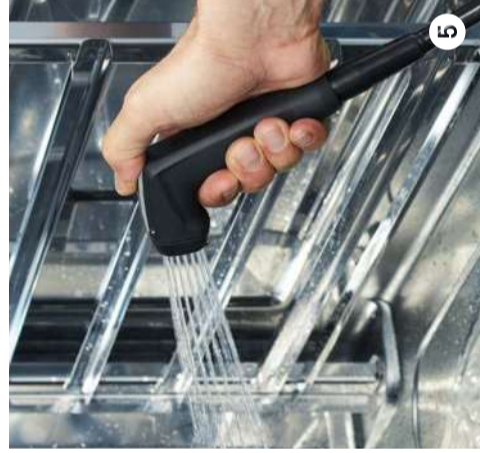
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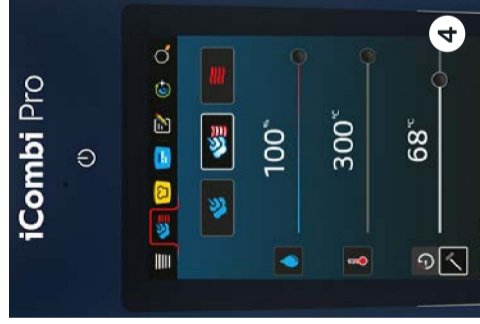
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3



5



4



6



7

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.

rational-online.com/sg/accessories



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

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



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
Electric and gas							
Capacity	6 x 2/3 GN	6 x 1/1 GN	10 x 1/1 GN	6 x 2/1 GN	10 x 2/1 GN	20 x 1/1 GN	20 x 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
Electric							
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 x 10 A	3 x 16 A	3 x 32 A	3 x 35 A	3 x 63 A	3 x 63 A	3 x 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
Gas							
Weight	117 kg	155 kg	155 kg	144 kg	192 kg	284 kg	379 kg
Electrical rating	0.6 kW	0.91 kW	0.91 kW	0.9 kW	1.46 kW	1.3 kW	2.15 kW
Fuse	1 x 16 A	1 x 16 A	1 x 16 A	1 x 16 A	1 x 16 A	1 x 16 A	1 x 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	1 NAC 230 V
Gas connection	3/4" IG	3/4" IG	3/4" IG	3/4" IG	3/4" IG	3/4" IG	3/4" IG
Natural gas/ Liquid gas LPG G30*							
Max. Nominal thermal load	13 kW/13.5 kW	22 kW/23 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	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	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 Kallis, 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.

rational-online.com/sg/ServicePlus

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.



Register now

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rational-online.com/sg/live

Data sheet

iCombi® Pro 6-1/1 E/G



Capacity

- > 6 lengthwise insertion for 1/1 GN-Accessories
- > Removable standard racks with 68 mm insertion distance
- > Wide range of accessories for various cooking processes such as grilling, braising or baking
- > For use with 1/1, 1/2, 2/3, 1/3 GN-Accessories

Combi-steamer mode

- > Steam 30 °C – 130 °C
- > Convection 30 °C – 300 °C
- > Combination of steam and convection from 30 °C - 300 °C

Description

Intelligent, connectable cooking system with the operating modes poultry, meat, fish, egg dishes/desserts, side dishes/vegetables, baked goods and finishing as well as the cooking methods roasting, cooking, baking and grilling.

- > Combi-steamer in accordance with DIN 18866 (in manual mode).
- > For most cooking processes used in commercial kitchens.
- > For the use of steam and convection, individually, successively or together.

The following intelligent assistants are available:

Intelligent assistants

iDensityControl  iProductionManager  iCookingSuite  iCareSystem⁺ 

iDensityControl

iDensityControl is the intelligent climate management system in the iCombi Pro. Thanks to the interaction of sensors, high-performance heating system and live steam generator as well as its active dehumidification, the right cooking chamber climate is always available. The intelligent air turbulence ensures the best possible energy input into the food. This therefore ensures exceptional productivity with high food quality, uniformity and minimal energy consumption.

iCookingSuite

The iCookingSuite is the cooking intelligence in the iCombi Pro. Initially, the user selects the cooking path from 7 operating modes and/or 4 cooking methods to suit the food. The desired cooking result is also specified by the user. The unit suggests browning and cooking degree adjustments. Intelligent sensors recognise the size, quantity and condition of the food. Depending on the cooking progress, all important cooking parameters such as temperature, cooking chamber climate, air speed and cooking time are adjusted to the second. The desired result is achieved with the best possible quality and in the shortest possible time. If desired, you can interrupt the cooking process and adjust the cooking result. The user can switch to iProductionManager or manual mode at any time. With the iCookingSuite, time, raw products and energy can be easily saved and without extra control effort, with standardised food quality.

iProductionManager

The iProductionManager organises the production process intelligently and flexibly. This includes which products can be cooked together on different inserts, the optimal order of foods and the monitoring of the cooking process. The iProductionManager supports you with information on inserting or removing dishes. Depending on the cooking process, the vouchers (up to 2 per level) can be placed anywhere or can be aligned with a specific target time. The iProductionManager arranges the food sequence accordingly and automatically makes the correct settings. The user decides if the food is cooked in an energy-optimised or time-optimised manner. Simple monitoring activities are no longer necessary, and working time and energy are saved.

iCareSystem

The iCareSystem is the intelligent cleaning and descaling system in the iCombi Pro. It recognises the current degree of dirt and calcification and suggests the ideal cleaning level and chemical quantity from 9 cleaning programmes. The ultra-fast intermediate cleaning cleans the iCombi Pro in just 12 minutes, all cleaning programmes can also run unsupervised overnight. With a low consumption of phosphate-free care products, water and energy, the iCareSystem is particularly economical and environmentally friendly. This keeps the iCombi Pro hygienically clean without any manual work and at a minimal cost.

Unit description and functional features

Intelligent functions

- > Intelligent climate management with accurate moisture measurement, setting and control
- > The actual measured humidity in the cooking chamber can be set and retrieved
- > Dynamic air turbulence in the cooking chamber through 1 intelligently reversing high-performance fan wheels with 5 fan wheel speeds, intelligently controlled and manually programmable
- > Intelligent control of cooking paths with automatic adjustment of the cooking steps to the defined desired result, e.g. browning and degree of cooking, safely and efficiently. Regardless of the operator, the size of the food and the loading quantity
- > Precise monitoring and calculation of browning based on the Maillard reaction, in order to reproduce optimal cooking results
- > Interrupt intelligent cooking paths or switch from the iCookingSuite to the iProductionManager for maximum flexibility
- > Intelligent cooking step for fermenting baked goods
- > Individual, intuitive programming by drag-and-drop of up to 1,200 cooking programmes with up to 12 steps.
- > Easy transfer of cooking programmes to other cooking systems with secure cloud connection with ConnectedCooking or with a USB stick
- > Automated, intelligent planning and control tool iProductionManager for the optimal organisation of several cooking processes and mixed loads. Automatic closing of planning gaps. Automatic time or energy optimisation of the planning and target time cooking, in order to start or stop cooking at the same time.
- > Optical signalling of loading and removal requests with energy-saving LED lighting.
- > Automatic recommencement and optimal completion of a cooking sequence after power failures that last less than 15 minutes
- > Intelligent cleaning system suggests cleaning programmes and required amount of care products based on the degree of dirt of the cooking system
- > Display of the current cleaning status and the descaling status
- > Intelligent control of the VarioSmoker (accessory) with cooking paths
- > Condensation and extractor hoods (accessories) with situation-specific customisation of suction power and transmission of service messages.

Cooking functions

- > Effective steam generator for optimal steam performance even at low temperatures below 100 °C
- > PowerSteam function: selectable increased steam outputs for Asian applications
- > Integrated, maintenance-free grease separation system with no additional grease filter
- > Cool-down function for fast cooling of the cooking space with selectable, additional fast cooling by means of water injection
- > Core temperature probe with 6 measuring points as well as automatic error correction in the event of false readings. Optional positioning aid for soft or very small food (accessories)
- > Delta-T cooking for particularly gentle preparation with minimal cooking losses
- > Exact steaming, water volume adjustable in 4 levels in the temperature range from 30 °C - 260 °C for convection or a combination of steam and convection
- > Digital temperature display adjustable in °C or °F, display of target and actual values
- > Digital display of the cooking chamber humidity and time, display of target and actual values
- > Time format adjustable in 24-hour format or am/pm
- > 24-hour real-time clock with automatic conversion from summer to winter time when connected with ConnectedCooking
- > Automatic pre-selected starting time with variable date and time
- > Integrated hand shower with automatic return and switchable spray and single jet function
- > Energy-saving, long-life LED lighting in the cooking chamber with high colour rendering for quick detection of the current state of food
- > Free hotlines for questions regarding technology and application support (ChefLine)

Occupational and operational safety

- > Electronic safety temperature limiter for steam generator and convection heating
- > Integrated fan wheel brake
- > Maximum contact temperature of the cooking cabinet door 73 °C
- > Use of Active Green cleaner tabs and care tabs (solid matter cleaner) for optimal work safety
- > HACCP data storage and output via USB or optional storage and management in the cloud-based networking solution ConnectedCooking
- > Tested according to national and international standards for unsupervised operation
- > Maximum rack height not higher than 1.6 m when using a RATIONAL base frame
- > Ergonomic door handle with right/left opening and door closing function

Networking

- > Integrated, IP-protected Ethernet interface for wired connection to the cloud-based networking solution ConnectedCooking
- > Integrated WLAN interface for wireless connection to the cloud-based networking solution ConnectedCooking
- > Integrated USB interface for local data exchange
- > Central unit management, recipe, shopping cart and programme management, HACCP data management, maintenance management by means of the cloud-based networking solution ConnectedCooking

Cleaning and care

- > Non-mains pressure dependent automatic cleaning and care system for cooking cabinet and steam generator
- > 9 cleaning programmes for unsupervised cleaning, even overnight, with automatic cleaning and descaling of the steam generator
- > Ultrafast cleaning in just 12 minutes for almost uninterrupted, hygienic production
- > Automatic safety routine after a power failure ensures a detergent-free cooking chamber even after the cleaning has been cancelled
- > Use of phosphate, phosphorous and sodium hydroxide free Active Green cleaning tabs and care tabs
- > Hygienic, floor-level installation without feet for easy, safe cleaning
- > 3 pane oven door with rear ventilation, heat-reflecting special coating and swivelling glass panes for easy cleaning
- > Material inside and outside stainless steel DIN 1.4301, seamless hygienic cooking chamber with rounded corners and optimised air flow
- > Easy and safe external cleaning due to glass and stainless steel surfaces as well as protection against water jets from all directions due to protection class IPX5
- > Monitoring option for automatic cleaning by means of the cloud-based networking solution ConnectedCooking

Operation

- > High-resolution 10.1" TFT colour display and capacitive touchscreen with self-explanatory symbols for simple, intuitive operation and control using sweep or swipe movements
- > Acoustic prompt and visual display when user intervention is required
- > Central dial with push function for intuitive selection and confirmation of entries
- > More than 55 languages can be configured for user interface and help function
- > Basic cooking preferences of the country-specific cuisine can be selected, regardless of the language set for the unit. Another country-specific cuisine can be selected
- > Specially adapted cooking parameters for international or country-specific dishes can be selected and started, regardless of the language set for the unit
- > Extensive search function in all cooking paths, application examples and settings
- > Context-sensitive help, which always displays the current help content for the displayed screen content
- > Starting application examples from the help
- > Easy selection of cooking paths over 7 operating modes and/or from 4 cooking methods
- > Cockpit function to display information about the processes within a cooking path
- > Customisation and control of user profiles and access rights to prevent operating errors
- > Interactive messages about cooking paths, calls to action, intelligent functions and warnings with the Messenger

Installation, maintenance and environment

- > Professional installation by certified technicians recommended by RATIONAL
- > Fixed waste water connection conforming to SVGW requirements is permitted
- > Customisation to the installation location (height above sea level) with automatic calibration
- > Operation without water softeners and without additional manual descaling is possible
- > Installation flush with the floor and wall by connection in the base area*
- > Service diagnosis system with an automatic indicator of service messages and a self-test function for active assessment of unit functions.
- > Remote diagnosis with ConnectedCooking by certified RATIONAL service partners
- > RATIONAL 2 year guarantee including parts, work and journey**
- > Regular maintenance is recommended. Maintenance in accordance with the manufacturer's recommendation by RATIONAL service partners
- > Energy efficiency tested and passed in accordance with ENERGY STAR. Published at www.energystar.gov

*For details, see the installation or designer manual

**Terms and conditions apply, see manufacturer's guarantee policy on the website www.rational-online.com

Options

- > Cooking chamber door with left-hinged opening
- > MarineLine – Marine design
- > SecurityLine – Safety/prison design
- > MobilityLine – mobile design
- > HeavyDutyLine – particularly resilient design
- > Integrated fat drain
- > Mobile oven rack package
- > Energy optimisation system connection
- > Connection to operations monitoring (potential-free contacts)
- > Control panel protection
- > Safety door lock
- > Lockable control panel

Technical specifications

Dimensions and weight

Dimensions (W x H x D)	
Cooking system (body)	850 x 754 x 775 mm
Cooking system (complete)	850 x 804 x 842 mm
Cooking system with packaging	935 x 960 x 955 mm
Maximum working height top rack*	≤ 1.60 m

*with use of an appropriate RATIONAL base frame

Weight	
Maximum loading quantities/rack	5 kg
Maximum total loading quantities	30 kg
Weight electric unit without packaging	99 kg
Weight electric unit with packaging	117 kg
Weight gas unit without packaging	117 kg
Weight gas unit with packaging	135 kg

Connection requirements electric

Voltage 3 NAC 400 V	
Electrical connected loads	10.8 kW
Steam mode output	9 kW
Convection mode output	10.25 kW
Fuse	16 A
RCD model	F
Voltage 3 AC 220 V	
Electrical connected loads	9.9 kW
Steam mode output	8.23 kW
Convection mode output	9.38 kW
Fuse	32 A
RCD model	B

Connection requirements gas

LPG G30	
Total nominal thermal load	13.5 kW
Nominal thermal load steam mode	12.5 kW
Nominal thermal load convection mode	13.5 kW
Required connection flow pressure	25-57.5 mbar

> Comprehensive technical information on kitchen planning and unit installation can be found in the planning manual or in the installation instructions on our business customer portal.

Installation conditions

- > If heat sources act on the left side of the unit, the minimum distance on the left must be 350 mm.
- > Specific national and regional standards and regulations which concern the installation and operation of commercial cooking appliances must be complied with. The local standards and regulations for ventilation systems must be adhered to.
- > To use ConnectedCooking, a RJ45 network access point or the option to integrate into a WLAN (IEEE 802.11 a/g/n) must be provided on site. A data rate of at least 100 MB/s should be provided for optimal performance.

Certifications



Natural gas H G20	
Total nominal thermal load	13 kW
Nominal thermal load steam mode	12 kW
Nominal thermal load convection mode	13 kW
Required connection flow pressure	18-25 mbar

Gas supply/connection: 3/4"

Other gas types and voltages on request

Connection requirements gas

Voltage 1 NAC 230 V	
Connected loads gas	0.6 kW
Fuse	16 A
RCD model	F

Connection requirements water

Water inlet (pressure hose) respectively	3/4"
Water pressure (flow pressure) respectively	1.0 - 6.0 bar
Water outlet respectively	DN 50
Maximum flow rate per cooking system	12 l/min

Connection conditions exhaust air and thermal load

Latent heat load	569 W
Sensible heat output	680 W
Noise level (electric)	55 dBA
Noise level (gas)	60 dBA

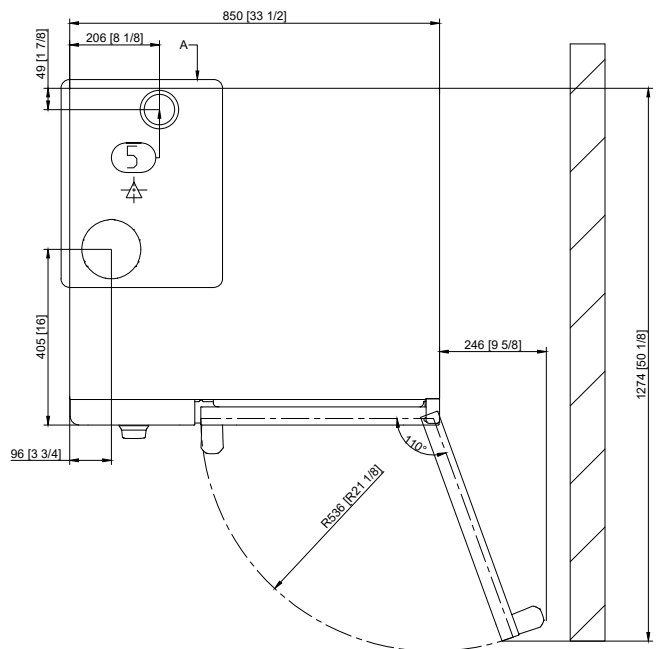
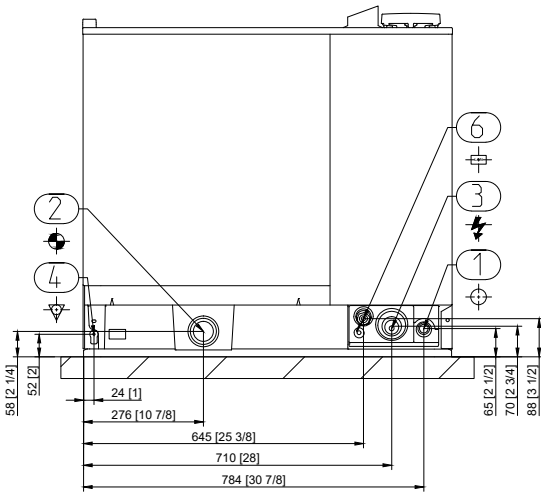
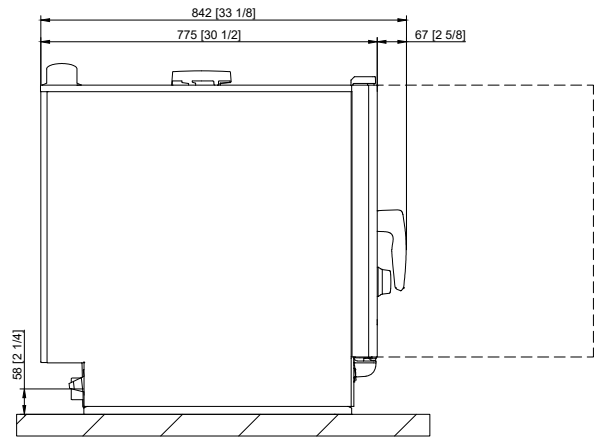
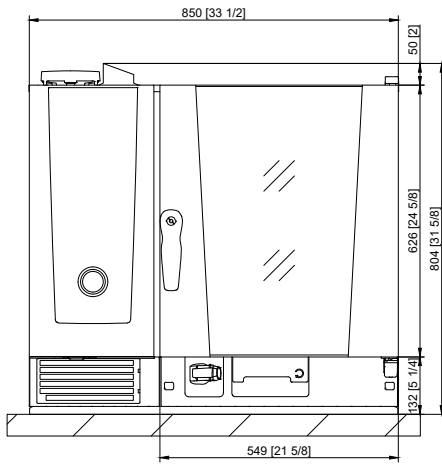
Connection requirements data

LAN data interface	RJ45
WiFi data interface	IEEE 802.11 a/g/n

Minimum clearances during installation

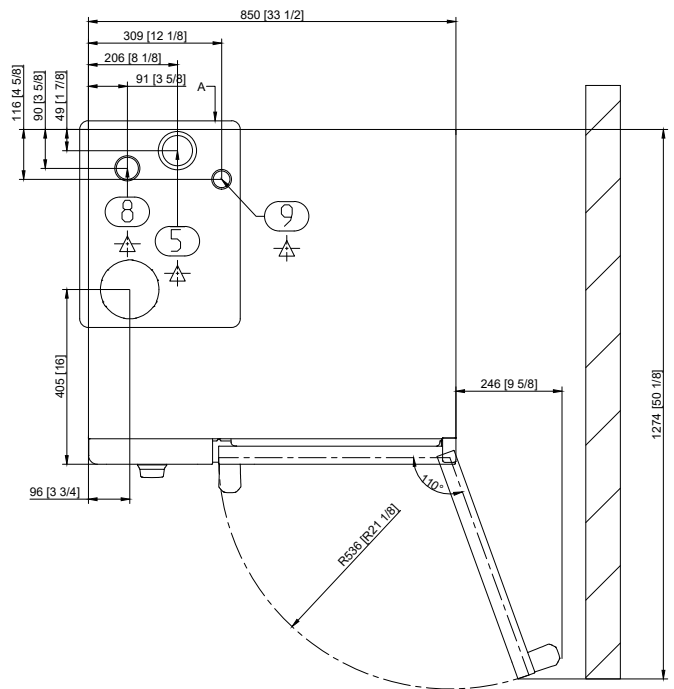
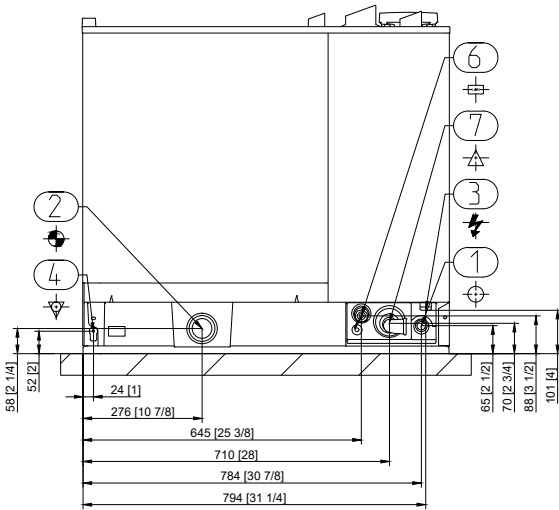
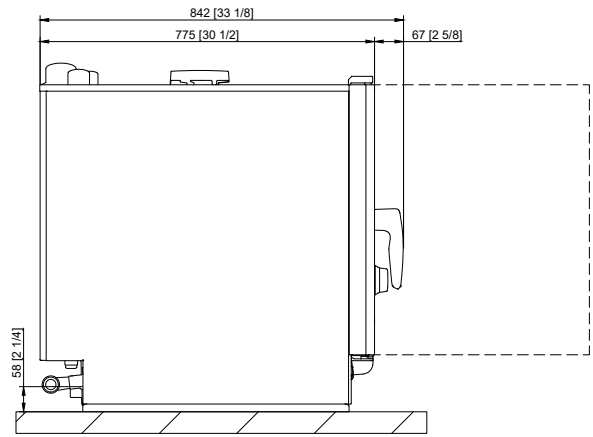
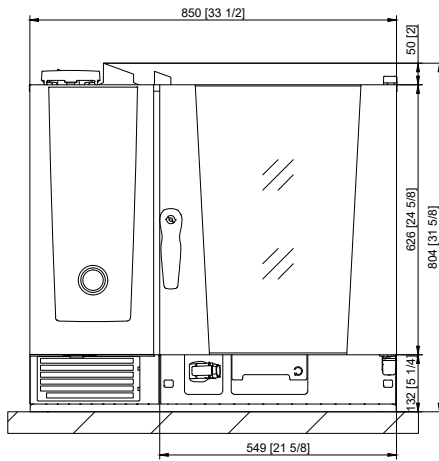
Minimum clearance	Left	Back	Right
Standard	50 mm	0 mm	50 mm

Technical drawing Electric



1	Water inlet
2	Water outlet
3	Electrical connection
4	Equipotential bonding
5	Ventilation pipe
6	Ethernet interface

Technical drawing Gas



1	Water inlet
2	Water outlet
3	Electrical connection
4	Equipotential bonding
5	Ventilation pipe
6	Ethernet interface
7	Gas connection
8	Exhaust pipe gas (steam)
9	Exhaust pipe gas (hot air)

Accessories

Accessories	Article number
RATIONAL Active Green cleaner tabs - guarantees the best cleaning performance	
RATIONAL care tabs – effectively prevents limescale deposits	
Unit installation kit	
Wall mounting kit for 6-1/1 units	
Base frames in different designs - standard, with castors or fixable stainless steel feet	
Levelling kit to compensate for height differences and gradients in table and floor installation	
Mobile kit with rollers and height adjustment for floor installation	
Mobile oven rack trolleys and plate rack trolleys - for easy loading outside the cooking system	
Finishing systems for banquets	
Run-in rail for mobile oven racks and plate racks	
Transport trolleys for mobile oven rack trolleys and plate rack trolleys - standard and height adjustable	
Combi-Duo kit – to build a Combi-Duo for gas or electric units	
Heat shield - to install a unit next to a heat source, e.g. a grill	
Condensation breaker - to divert steam and vapours into existing exhaust systems	
Exhaust hood - only for electric units	
UltraVent Plus condensation hood – only for electric units	
UltraVent condensation hood – only for electric units	
Additional impact protection elements for HeavyDutyLine	
RATIONAL USB stick – for the safe transfer of cooking programmes and HACCP data	
VarioSmoker	

To achieve an optimal cooking result, you will find a wide range of cooking accessories and information on additional accessories in the accessories brochure, from your distributor or at www.rational-online.com