

iVario®

Operating instructions



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1 Introduction

Dear customer,

Congratulations on purchasing your new iVario. Read the operating instructions carefully prior to first-time use. The operating instructions are there to ensure that you use the unit safely. Keep these operating instructions in a place that is accessible at all times to anyone who will be using the unit.

The iVario is one of the most modern cooking systems for maximum productivity, flexibility and simplicity when boiling, frying, deep-frying and pressure cooking. The unique heating technology provides maximum power and precision and, thanks to intelligent cooking assistant systems, you will achieve outstanding food quality every time without any monitoring or checking.

We hope you enjoy using the iVario.

Yours

RATIONAL AG

1.1 Help displayed on the unit

These operating instructions and a large number of application examples from around the world are available in the unit for operational assistance. You can find all the information on this function here: Help displayed on the unit [► 93]

1.2 Product liability

RATIONAL assumes no liability for damage caused by unauthorised technical changes or improper use.

1.3 Target group

This document is intended for staff working in large and commercial kitchens.

The unit may not be used, cleaned, or maintained by the following groups of persons:

- Persons with reduced physical, sensory or mental capabilities
- Persons lacking experience and knowledge
- Children

Supervise children standing near the unit. Children may not play with the unit.

1.4 Intended use

The iVario has been developed for the preparation of hot food.

This unit may only be used commercially, such as in restaurant kitchens and large and commercial kitchens in hospitals, schools or butcheries. This unit may not be used outdoors. This unit may not be used for continuous industrial mass production of food.

All other uses are contrary to the intended purpose, and may be dangerous. RATIONAL AG assumes no liability for the consequences of using the unit contrary to the intended use.

1.5 Working with this manual

1.5.1 Explanation of symbols

The following symbols are used in this document to inform and guide you:

✓ This symbol marks conditions which must be met prior to performing an action.

1. This symbol marks an action step you must perform.

> This symbol marks an interim result that you can use to assess the result of an action step.

>> This symbol marks a result that you can use to assess the end result of an action instruction.

▪ This symbol marks a bulleted list.

a. This symbol marks a list.

1.5.2 Explanation of pictograms

The following pictograms are used in this document:

 Important! Read the operating instructions before using the unit.

 General warning signs

 Useful tips for simple use of your unit.

1.5.3 Explanation of safety messages

If you see the following safety messages, you are being warned about hazardous situations and instructed to avoid these situations.

DANGER

If you see the signal word DANGER, you are being warned about situations that lead to serious injury or death.

WARNING

If you see the signal word WARNING, you are being warned about situations that may lead to serious injury or death.

CAUTION

If you see the signal word CAUTION, you are being warned about situations that may lead to injury.

NOTICE

If you see this notice, you are being warned about situations that may cause damage to the unit.

1.5.4 Images

The images used in these operating instructions may differ from the actual unit.

1.5.5 Technical changes

We reserve the right to make technical changes in the interest of progress.

2 The iVario



Model 2-XS



Model 2-S

Please note that units without a pressure cooking function have one steam vent. Units with the pressure cooking function have 2 steam vents.

Units with a pressure cooking system are equipped with the locking system.

3 General safety instructions

The unit is designed to be safe and will not present any danger if used in a correct and proper way. These instructions describe how to use the unit correctly.

- Your unit must be installed by your RATIONAL Service Partner or qualified installer.
- Your unit must be maintained by your RATIONAL Service Partner.
- Your cooking system must be serviced by an authorised RATIONAL Service Partner at least once a year to ensure that it is in perfect technical condition.
- Do not modify the unit or the unit installation undertaken by your RATIONAL Service Partner.
- Do not use the cooking system if it is damaged or if the connection cable is damaged. A damaged unit is not safe and can cause damage or fire.
- Do not place any objects on the unit.
Do not place hot containers or containers with hot liquids on the cooking system.
- Do not stand on the protruding parts of the stand.
- Do not climb onto the unit.
- Do not store any flammable or combustible substances near the unit.
- Only use the unit at an ambient temperature of +5 °C to +40 °C.

Safety instructions before use

- Make sure the unit is at a temperature of at least + 5°C.
- If the unit is used again after a long period of downtime, rinse the hand shower and the automatic water refill with at least 10 litres of water.

Safety instructions during use

- Do not exceed the minimum and maximum fill levels [► 17] in the pan.
- Do not exceed the minimum and maximum permissible load quantities [► 18] for the pan. The maximum permissible load quantities vary depending on the food and cooking path.
- This will prevent material damage, injury or fatal accidents:
 - Immediately clean up any food product that has spilled onto the floor when tilting the pan. Ensure the surrounding floor area remains dry to prevent injuries from slipping.
 - Carefully close the pan lid and make sure that you do not crush your fingers or those of other persons.
 - Carefully lower the pan and make sure there are no people or objects within the pan's swivel range as it moves.
 - Do not place objects on the control panel. The tilt function of the unit could be triggered by placing objects on the control panel. There is a risk of crushing if the pan is lowered and persons or objects are within the pan's swivel range.
 - Do not place objects on the control panel. The tilt function of the unit could be triggered by placing objects on the control panel. You could burn yourself if you touch hot overflowing food.
 - Do not cook with highly flammable liquids such as alcoholic drinks in the unit. Highly flammable liquids can self-ignite when cooking.
 - Only close the unit lid once the pan is fully lowered.
 - Swiftly stir any salt into the boiling water. This prevents corrosion of the pan.
 - Close the pan valve completely before using a stirrer or mixer to avoid collisions, damage to the cooking system and injury.
- This will prevent scalding and burns:
 - Wear personal protective equipment when you are boiling, frying or deep frying food products.
 - Wear personal protective equipment if you are removing accessories or objects from the hot pan.
 - Open the pan lid carefully during use. Hot steam may escape.
 - Do not fill the preheated pan with cold water.

- Tilt the pan slowly and carefully when full. Jerky movements may cause hot food to spill out.
- Only touch the unit on the control panel and the handle on the pan lid when in operation. The outer surfaces can reach temperatures of over 60°C.
- This will prevent fire hazards:
 - Never pour water into hot oil or fat.

Safety instructions after use

- Clean the unit after every use.
- Never use the integrated heating function to dry the pan.
- To prevent corrosion in the pan, leave the pan lid and pan drain valve slightly open if the unit is going to be idle for a prolonged period and overnight.
- For long stoppages, shut off the power and water supplies to the unit.

3.1 Personal protective equipment

- When working with the unit, only wear clothing that cannot cause a work accident, particularly due to heat, splashing hot liquids or corrosive substances.
- Wear protective gloves for reliable protection when handling hot objects and sharp-edged trays.
- Wear tight-fitting protective glasses and chemical-safe protective gloves when cleaning to ensure reliable protection when handling care products.

4 How to work with the unit

4.1 Initial start-up

When starting up your unit for the first time, it has already been properly installed by a RATIONAL Service Partner. The unit is therefore ready for operation. You can find all the information on installation in the installation manual enclosed.

Before working with the unit for the first time

1. Clean the unit and accessories before using the unit for the first time.

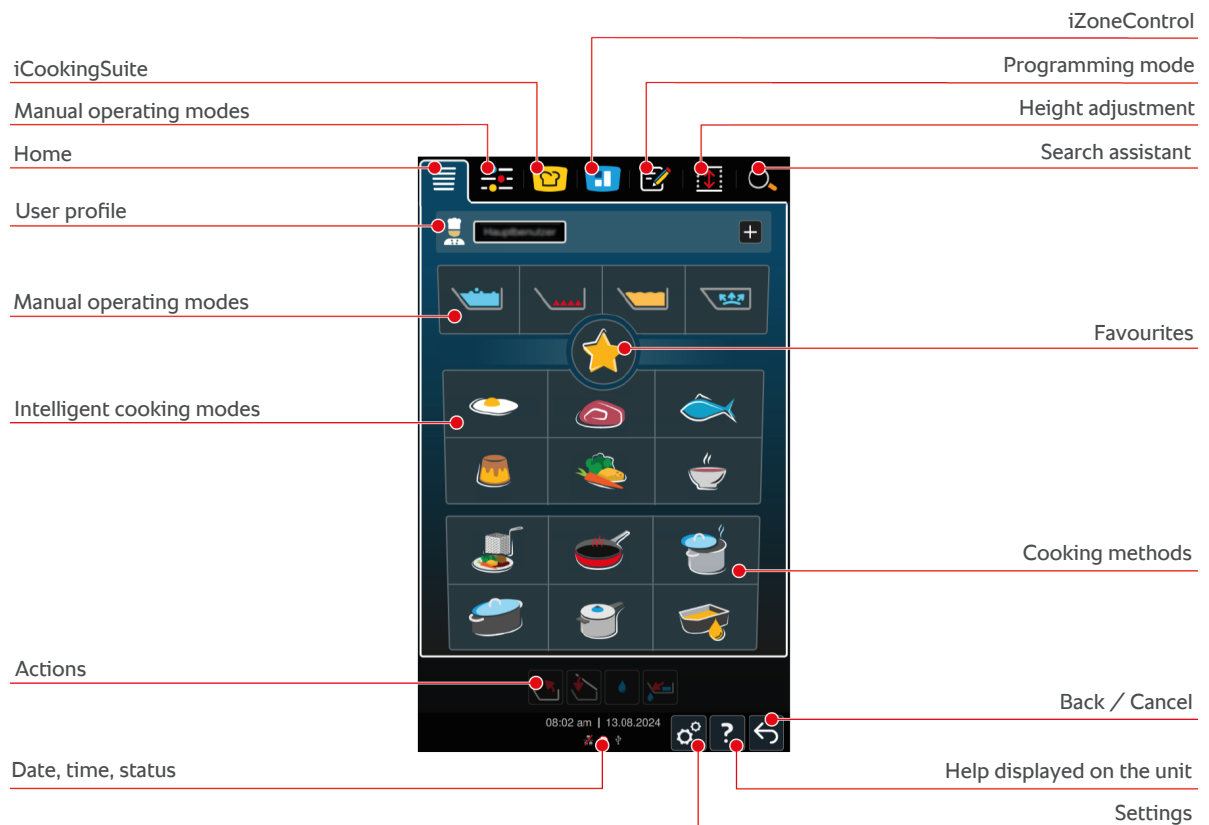
Click here for more information: Cleaning and care [► 86]

4.2 Switching the device on and off



1. To switch on the cooking system, press and hold the button until the LED lights green: (⏻)
 > The unit will start. The start screen [► 14] will appear.
2. To switch off the unit, press and hold the button until the LED lights orange: (⏻)
 > You will be asked whether you really want to switch off the unit.
3. Press the button **Yes**
 >> The unit will be switched off.

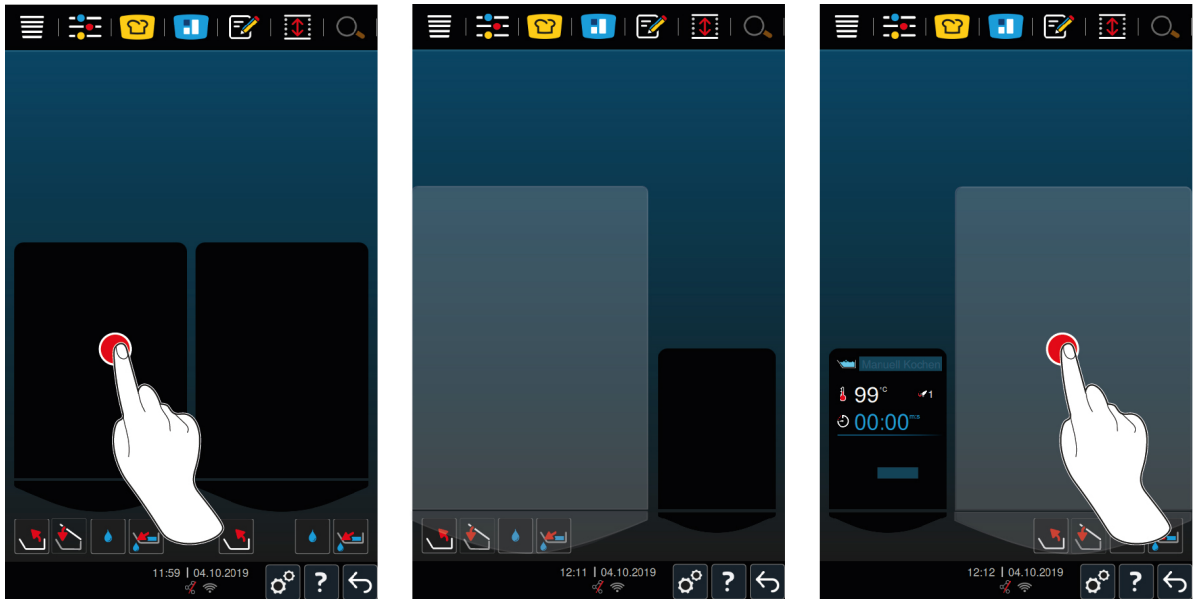
4.3 Start screen



- iZoneControl [► 51]
 - Please note that this intelligent assistant is optional in the 2-XS model.
- Intelligent cooking - iCookingSuite [► 26]
- Home
 - If you press this button, you will be navigated to the start screen.
- Manual operating modes [► 40]
- Favourites
 - Pressing this button takes you directly to your own favourites.
- Intelligent cooking modes [► 26]
 - If you press one of these buttons, all intelligent cooking paths categorised as intelligent modes will be displayed.
- Cooking methods
 - If you press this button, all intelligent cooking paths attributed to this mode will be displayed.
- Programming mode [► 59]
- Height adjustment [► 24] (option)
- Search assistant [► 93]
- Date, time, status [► 15]
- Settings [► 66]
- Help displayed on the unit [► 93]
- Back / Cancel
 - If you press this button, you will return to the previous screen. If you press and hold this button, you will abort a cooking path.

4.3.1 Overview and focus view

When you turn the unit on, an overview of both pans is displayed on the home screen. If you want to start a cooking path, you must select one of the pans. The pan will then be enlarged and shown in the focus view. If you do not select a pan, a message asking you to select a pan will appear. The overview view can be created manually.



Select pan

1. Press on the desired pan.
 - > The pan will be enlarged and you can start manual modes or intelligent cooking paths.
2. If you want to also cook in the other pan, press on the other pan.
 - > The enlarged pan will be minimised and the other pan will be enlarged.

4.3.2 Date, time, status

In the footer, you can see the current date and time at all times, as well as the status of the following ports and connections:



USB flash drive connected

This symbol shows that you have connected a USB flash drive or a USB accessory to the unit.



Network connection

This symbol indicates that you are connected to the router but not to the Internet:

This symbol shows that your unit is connected to a LAN network. If there is a network error, the following symbol will be displayed:



WiFi connection (optional)

This symbol shows that your unit is connected to the WiFi network. The connection quality is very good.

If the connection quality decreases, the following symbols will be displayed:

This symbol indicates that you are connected to the router but not to the Internet:

If there is a connection error, the following symbol will be displayed:

Please note that this function is optional in the 2-XS model.



Error report

This symbol shows that an error message is displayed on the display.



ConnectedCooking connection

This symbol shows that your unit is connected to ConnectedCooking. If your cooking system is not connected to ConnectedCooking, the following symbol will be displayed:



Active energy optimisation (option: connection to energy optimisation system)

An energy optimisation system can be connected to your RATIONAL cooking system as an optional extra. If the energy optimisation system limits the available power of your cooking system, the symbol will appear in the footer of the display. If the symbol is not visible, the full power of the mains connection is available.



Power failure

In the event of a power failure, the following symbol will be displayed in the footer.

It will go out when a new cooking application is selected. To do this, return to the start page.

The duration of the power failure will determine whether a cooking path will continue or restart and this will depend on the respective cooking path and cooking method.

Example:

If there is a power cut during a low temperature cooking process, the cooking process will be interrupted.

If the power cut lasts less than 15 minutes, the cooking process will continue.

If the power cut lasts longer than 15 minutes, the unit will switch to standby mode after the power cut. You must restart the cooking process to finish cooking the food.

4.3.3 Help displayed on the unit



Select cooking system help

Selecting the question mark icon will take you to the integrated help function in the cooking system. Here you will find a digital description of how to use your cooking system. The help function is context-sensitive, so the help function for the current screen content is always shown first. The help function also provides detailed information on each cooking method, as well as useful tips.

4.3.4 Actions

The following symbols can be displayed regardless of whether or not you are cooking food.

Symbol	Function
	Open pan lid automatically [► 18]
	Close pan lid [► 18]
	Tilting pan [► 19]
	Lowering pan [► 19]
	Automatic water filling [► 19]
	Open pan drain valve [► 20]
	Close pan drain valve [► 20]

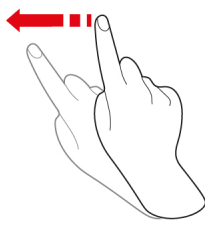
4.4 Interacting with the unit

4.4.1 Moves

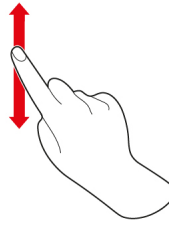
You can operate your unit with a few simple moves.



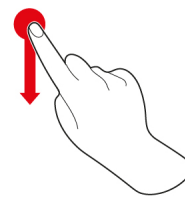
Press



Swipe



Scroll



Drag-and-drop

4.4.2 Central dial



Instead of using these moves, you can modify settings by turning the central dial. You can pause actions such as opening the pan lid automatically, automatically lowering the pan or the integrated water filling function using the central dial. You can also switch off the signal sound which sounds for prompts using the central dial.

4.5 Fill levels

NOTICE

Damage to the unit from not adhering to maximum or minimum fill level

If you fill the pan with too much or too little food and liquid, therefore not adhering to minimum and maximum fill levels, you may damage the unit.

1. Only fill the pan with as much food and liquid so as to meet the minimum and maximum fill levels stated here.

Model 2-XS

		min. fill level / pan [l]	Max. fill level / pan [l]
Water, liquid food, solid food in cooking liquid	Without basket	3	17
	With basket	3	12
Oil	Without basket	5	10
	With basket	5	10

Model 2-S

		min. fill level / pan [l]	Max. fill level / pan [l]
Water, liquid food, solid food in cooking liquid	Without basket	4	25
	With basket	4	18
Oil	Without basket	10	15
	With basket	10	15

4.5.1 Pressure cooking fill levels (optional)

If you wish to pressure cook the food, the pan must contain the quantity of water stated in the **min. fill level / pan [l]** column at all times. The value stated in the **max. fill level / pan [l]** column relates to the fill level in the pan with water, liquid food or solid food in cooking liquid.

Model	min. fill level / pan [l]	Max. fill level / pan [l]
2-S	4	25

4.6 Maximum load quantity

Model	max. load size [kg]	max. load size pressure cooking (option) [kg]
2-XS	17	–
2-S	25	25

Example of use

The following table explains how high the maximum load size per pan is and how much oil you need using the chips application example.

Model	max. load size [kg]	max. quantity oil [l]
2-XS	1.5	10
2-S	2.5	15

4.7 Opening and closing the pan lid

⚠ CAUTION

The pan lid can be opened and closed only with jerky movements

If the pan lid mechanism is defective, there is a risk of injury.

1. Open the pan lid fully and leave open.
2. Contact your RATIONAL Service Partner.

NOTICE

The pan lid and the pan lid gasket can be damaged if the pan lid is closed when the pan is tilted

Function parts must be replaced when damaged.

1. Only close the unit lid once the pan is fully lowered.

Open pan lid

1. **⚠ CAUTION! Scalding hazard! If the unit is in operation, hot steam may surge out of the pan.** Grip the pan lid handle and open the pan lid.

Close pan lid with iVarioClose

The pan lid lowering function, iVarioClose , is of particular benefit for high installation heights.

1. Press the button .
 - > The pan lid lowers to a defined position and remains in this position for 4 seconds.
 2. Grasp the pan lid by the handle and close it completely by hand.
- >> If the pan lid is not closed manually, it will open automatically after 4 seconds.

If you press the central dial during automatic lowering, the pan lid will remain in this position.

After 4 seconds, the pan lid will automatically reopen fully.

Deactivate iVarioClose function

You can deactivate the pan lid lowering function:

1. Press the button .
2. Press the button  **Cooking system**

3. Press the **OFF** button behind **iVarioClose**.

>> The **iVarioClose** pan lid lowering function is deactivated.

4.8 Fill pan with water automatically

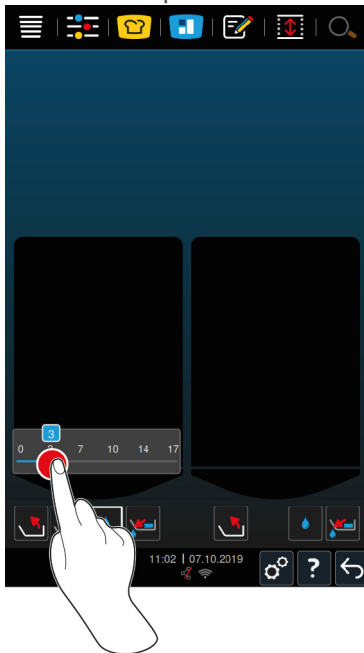
⚠ CAUTION

Germ formation in the automatic water filling mechanism

If you do not use the automatic water filling function daily, germs may form in the water line.

1. Clean the automatic water filling mechanism with detergent and a sponge every morning and night.
2. Rinse the automatic water filling mechanism with 3 litres of water every morning and night.

You can fill the pan with water automatically and exactly to the litre using the automatic water refill.



1. Press the button 
2. Set the desired water quantity. Observe the maximum fill volumes. Your setting will be applied automatically after just a few seconds.
 - > The unit will be filled with the set water quantity. The water quantity still to be filled will be displayed.
 - > If you press this button:  or the central dial, the automatic water filling will stop.

4.9 Tilting and lowering pan

Tilting pan

⚠ WARNING

Hot food may overflow if the pan is tilted

You could burn yourself if you touch hot overflowing food.

1. Wear personal protective equipment to prevent burns and scalding.
2. Tilt the pan carefully.
3. Remove any spilled food/liquid to keep the surrounding floor dry and non-slip.

⚠ WARNING**Hot food may overflow if filled in containers that are too small**

You may scald yourself if you touch hot overflowing food.

1. Always use sufficiently large containers to fill with hot food.
2. Wear personal protective equipment to prevent burns and scalding.
3. Remove any spilled food/liquid to keep the surrounding floor dry and non-slip.

NOTICE**If you tilt the pan and there is a container that is 20 cm or higher placed on the pull-out shelves of the stand, this may cause the container and the pan valve lever to collide**

The lever may be damaged and break.

1. Do not place any containers 20 cm or higher on the pull-out shelves of the stand.

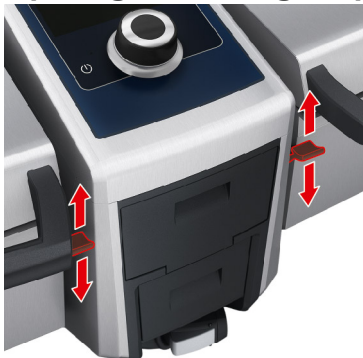
- ✓ The pan lid is fully open.
 - ✓ There are no baskets hanging on the lifting arm.
1. Simultaneously press and hold the central dial and the button: 
 - > If you release the button, the pan will stop tilting.

Lowering pan**⚠ WARNING****Risk of crushing when lowering the pan**

There is a risk of crushing if you are lowering the pan and there are persons or objectives within the pan's swivel range.

1. Do not place any objects within the pan's swivel range.
2. Make sure there is nobody standing within the pan's swivel range.

1. Simultaneously press and hold the central dial and the button: 
 - > If you release the button, the pan will stop lowering.
 - > The button will be displayed:  If you press this button or the central dial, the pan will be automatically lowered.
 - > The button starts to flash:  If you press this button or the central dial again, the pan will stop lowering.
- You can only start manual modes and intelligent cooking paths once the pan is fully lowered.

4.10 Opening and closing the pan drain valve

1. To open the pan drain valve, press the pan drain valve lever down into the rest position.  **WARNING! Scalding hazard! If the pan valve lever is not in the rest position, it may snap back closing the pan valve abruptly. Hot water may spray out as a result.**
 - > If you open the pan drain valve while you are deep-frying or if you have deep-fried food, a signal will sound. Close the pan drain valve immediately as oil or fat should not be disposed of through the drain. Click here for more information: Disposing of oil and fat [► 98]. Only open the pan drain valve once you have tilted the pan fully and there is no longer any oil or fat in the pan.
2. To close the pan drain valve, press the lever back to its starting position.
 - > The button will be displayed: 

Units with pressure cooking (optional)

You cannot open the pan drain valve in the following cases:

- You are deep-frying or have deep-fried food and did not fully tilt the pan afterwards.
- The pan is too hot.

1. To open the pan valve, press and hold the button: 
 - > The pan drain valve will open.
2. To close the pan valve, press the button: 
 - > The pan drain valve will close.
 - > The button will be displayed: 

If the pan drain valve is opened and you call up a manual mode or an intelligent cooking path, the pan drain valve will close automatically.

4.11 Insert core probe

CAUTION

Hot core probe

There is a risk of burns if you touch the hot core probe without protective gloves.

1. Always wear protective gloves when working with the hot core probe.

CAUTION

Sharp core probe

You could injure yourself with the tip of the core probe if you do not work carefully with it. This applies in particular to the sous-vide USB core probe.

1. Always wear protective gloves when working with the hot core probe.
2. After use, attach the core probe to the pan lid at the intended position.

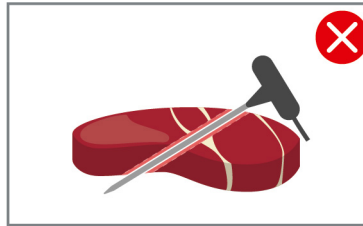
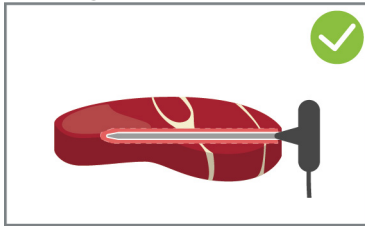
NOTICE

Core probe is hanging out the pan

If you do not attach the core probe to the magnetic holder on the pan lid after use, the core probe may be damaged.

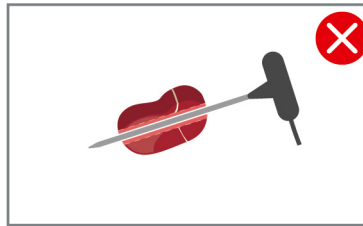
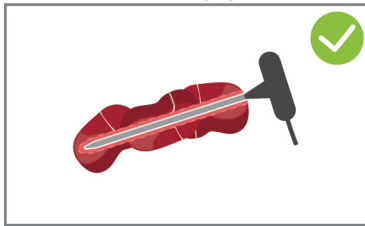
1. After use, attach the core probe to the magnetic holder.

Meat, e.g. steak



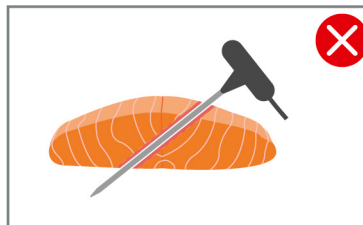
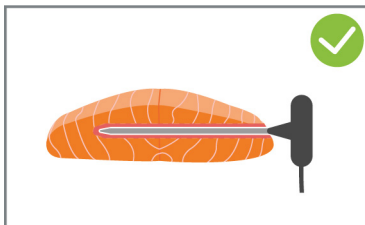
1. Insert the core probe up to the handle into the thickest point of the food.

Small food item, e.g. goulash, stews



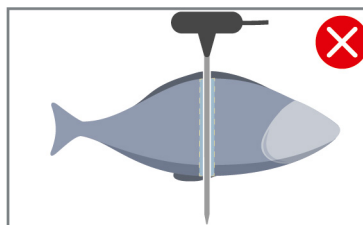
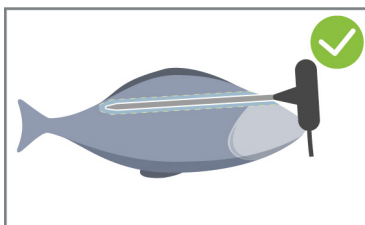
1. Insert the core probe into as many pieces of food until the core probe is full with food from the tip to the handle.

Fish fillets



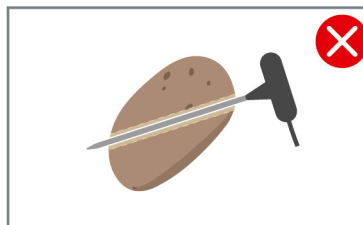
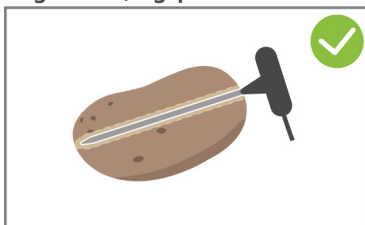
1. Insert the core probe up to the handle into the thickest point of the food.

Whole fish

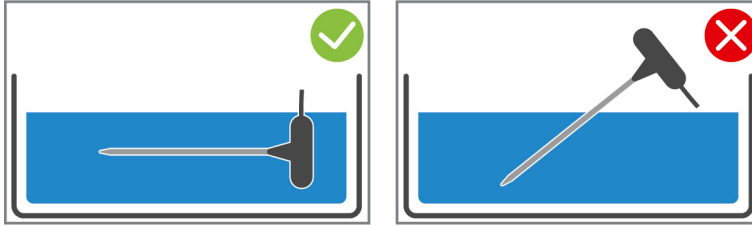


1. Insert the core probe up to the handle into the thickest point of the food.
Make sure that the tip of the core probe does not protrude into the abdominal cavity of the fish.

Vegetables, e.g. potatoes



1. Insert the core probe up to the handle into the thickest point of the food.

Soups, sauces and desserts

1. Place the core probe in the pan so that the core probe is completely covered with liquid.
2. If you stir the liquid, leave the core probe in the pan.
3. When you close the pan lid, make sure that the core probe is completely covered with liquid.

Food of different sizes

1. First insert the core probe into the smallest piece of the food.
2. Once the desired core temperature has been reached, remove the small pieces of food from the core probe and from the pan.
3. Then insert the core probe into a larger piece of the food and continue cooking with the **Reinsert**  option.

Core probe not recognised

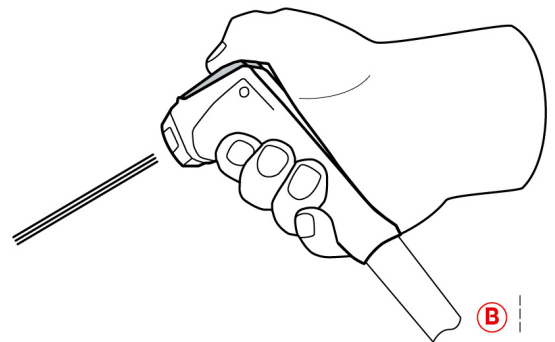
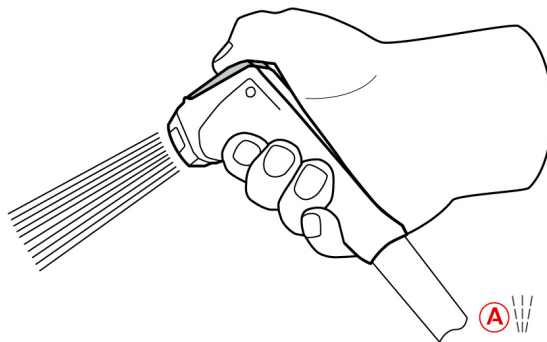
✓ The symbol will be displayed: 

1. Place the core probe as described in the manual into the product.
2. Confirm the correction.

>> The cooking path is not performed correctly. If you do not confirm the correction, the cooking path will be aborted and you will have to start again. Some cooking paths, such as **Low temperature cooking**, will continue despite the error.

4.12 Using the hand shower

The hand shower has two adjustable spray patterns, spray  (A) and jet  (B).



WARNING

Water vaporises explosively if poured in hot fat or oil

There is a risk of explosion if you extinguish smoking fat or oil with water.

1. Never pour water into hot oil or fat.
2. In the event of fire, close the pan lid. This will remove the oxygen from the fire. Turn off the unit. If the fire has spread, use a fire extinguisher that is suitable to extinguish a fire. Never use a water or foam extinguisher to extinguish the fire.

⚠ CAUTION

The hand shower and the water coming out of the hand shower can reach over 60 °C

You could burn yourself if you touch hot components or come in contact with hot water.

1. Wear protective gloves while working with the hand shower.

⚠ CAUTION

Germ formation in the water pipe

If you do not use the hand shower daily, germs may form in the water line.

1. Rinse the hand shower through with water in the morning and in the evening for 10 seconds.

NOTICE

Improper handling of the hand shower

If you pull the hand shower out beyond the maximum hose length or rip the hose, the automatic retraction system of the hand shower may be damaged. Then hand shower will no longer automatically retract into the housing.

1. Do not pull the hand shower beyond the maximum hose length.

1. Pull the hand shower at least 20 cm out of the parked position.
2. Hold the hand shower hose firmly.
3. Turn the front part of the hand shower to select the desired spray pattern.

- Set the hand shower to  to select the spray pattern **spot spray**.
- Set the hand shower to  to select the spray pattern **spray**.

If you do not turn the front part of the hand shower to one of the two spray patterns, water can drip from the shower head.

1. Press the lever on the hand shower. The harder you press the lever, the stronger the water stream will be.
2. After use, let the hand shower slowly retract into the housing. **⚠ CAUTION! Make sure that the hose of the hand shower is clean before letting it retract into the housing.**

4.13 Adjusting the unit height (optional)

If your unit has the height adjustment option, you can set the height of the unit on the display. This enables you to improve the ergonomics of your workplace.

⚠ WARNING

If the unit's height has been set so that the distance to the containers is too great, hot food may spray out when unloading the unit

You may scald yourself if you touch hot food.

1. Always set the unit so that you can safely unload both pans.

⚠ WARNING

If there are containers on the unit and you change the height of the unit, the containers may fall down

You could injure yourself if containers fall.

You could scald yourself if containers filled with water fall into a pan filled with hot oil.

1. Do not place any objects on the unit.

⚠ CAUTION**Risk of crushing during height adjustment**

There is a risk of crushing when you are setting the height of the unit and there are persons within the unit's work space.

1. Make sure there is nobody standing within the unit's work space before you set the unit's height.

⚠ CAUTION**The unit's height cannot be adjusted at all or cannot be adjusted smoothly**

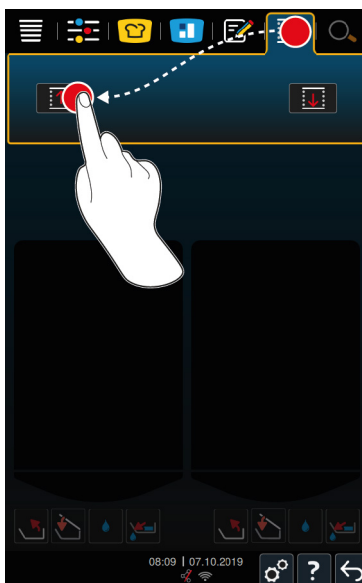
If the height adjustment mechanism is defective, the unit may sink to the lowest point. There is a risk of injury.

1. Do not adjust the height of the unit any more.
2. Contact your RATIONAL Service Partner.

NOTICE**Objects have been placed under the height-adjustable stand or under the unit with height-adjustable feet**

If there are objects underneath the height-adjustable stand or the unit with height-adjustable feet and you set the unit height, the stand and the unit could be damaged.

1. Do not place objects under the height-adjustable stand or under the unit with height-adjustable feet.



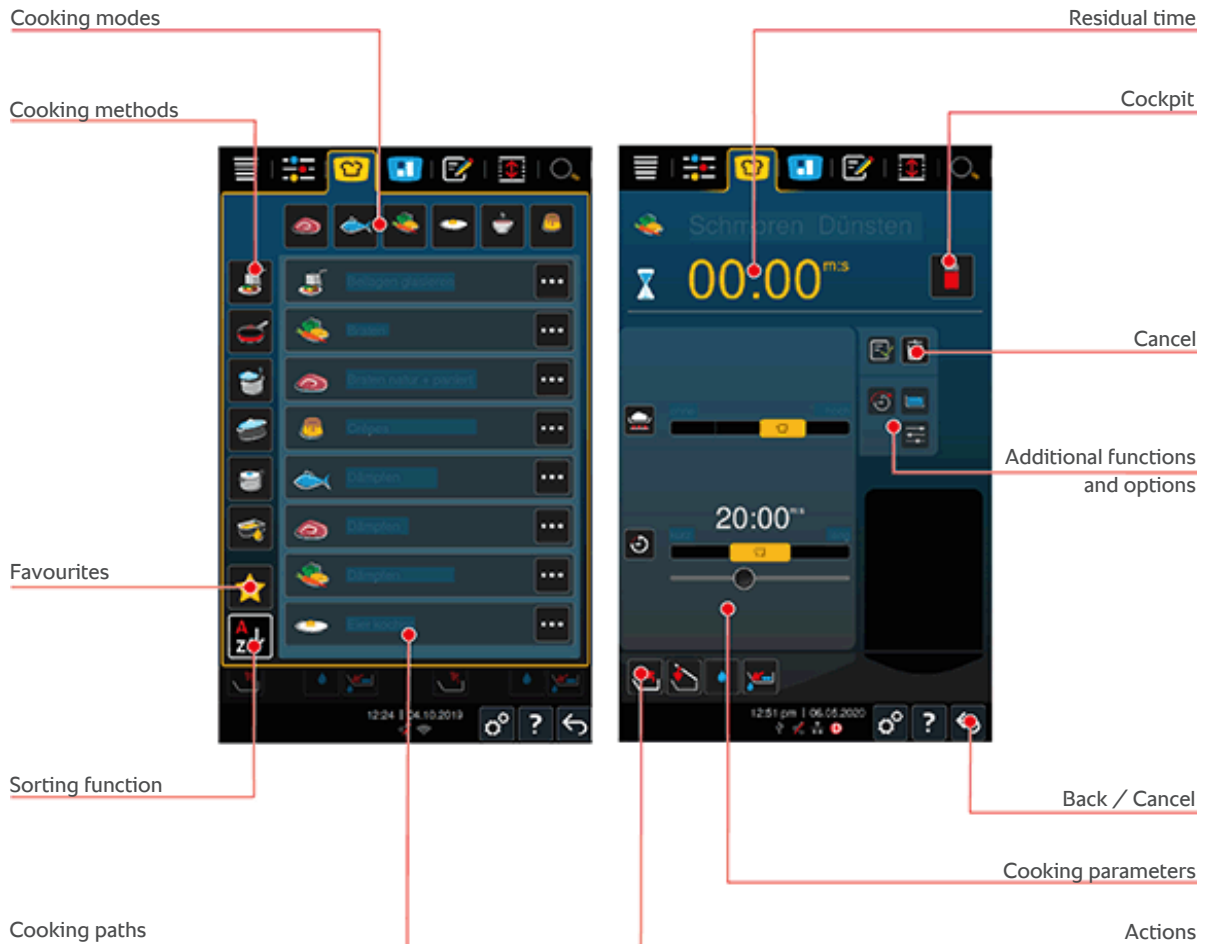
1. Press the button in the menu bar: 
2. If you want to move the unit higher, press and hold the button: 
3. If you want to move the unit lower, press and hold the button: 

5 Intelligent cooking - iCookingSuite



The iCookingSuite is the cooking intelligence in the iVario. You select which food is to be cooked with which cooking method. With this selection, a wide range of cooking paths will be offered so you can achieve the ideal cooking result. If required, you can use cooking parameters to adjust the cooking result to your requirements, e.g. intensifying browning or changing the cooking level from rare to well done.

While the cooking path is running, cooking parameters such as the cooking temperature are regularly adjusted so that your desired cooking result is achieved. If required, you can intervene in the cooking path even during cooking and change the original cooking result. For you this means it is easy to use, no checking, no monitoring. You therefore gain time, save raw materials and energy and always have outstanding, consistent food quality.



5.1 Operating modes and cooking methods

The following modes are available:

- Boiling 🍲
- Roasting
- Deep fry 🍷
- Braise 🍲
- Pressure cooking (optional) 🍲
- Finishing 🍷

The following cooking methods are available:

- Meat 🍖
- Fish 🐟
- Vegetables and side dishes 🥬

- Soups and sauces 
- Egg dishes 
- Dairy products and desserts 

A specific set of intelligent cooking paths is assigned to each operating mode.

5.2 Intelligent cooking paths

Use the Help button [?] for full information on all intelligent cooking paths. Tips for good, safe cooking and explanations of all settings are included, and the integrated search assistant [► 93] makes it easy to find and select intelligent cooking paths.

Some cooking paths are limited to certain country cuisines. See Primary country cuisine [► 70] and Secondary country cuisine [► 70] for information on changing the country cuisine.

5.2.1 Meat

Fry natural + breaded

Select this cooking path if you want to pan fry meat pieces.

Steam

Select this cooking path if you want to steam meat pieces.

Deep fry

Select this cooking path if you want to deep fry meat pieces.

Boiling

Select this cooking path if you want to boil large pieces of meat.

Boiling under pressure

Select this cooking path if you want to boil meat under pressure.

Confit

Select this cooking path if you want to confit meat pieces.

Lou Mei

Select this cooking process if you want to if you want to cook meat Chinese style in a brine.

(Available in Chinese country cuisine)

Low-temperature simmering

Select this cooking path if you want to boil large cuts of meat gently over a longer period of time, for example overnight.

Low temperature casserole

Select this cooking path if you want to boil casseroles or diced meat gently over a longer period of time, for example overnight.

Low temperature braising

Select this cooking path if you want to gently braise meat which are typically cooked in a sauce over a longer period of time, such as overnight.

Casserole / Stir fried

Select this cooking path if you want to cook casseroles or stir fries.

Stew under pressure

Select this cooking path if you want to cook casseroles under pressure.

Braise

Select this cooking path if you want to braise larger pieces of meat.

Chinese-style braises

Select this cooking path if you want to braise meat Chinese style.

(Available in Chinese country cuisine)

Braise under pressure

Select this cooking path if you want to braise larger cuts of meat under pressure.

Sous vide

Select this cooking path if you want to cook meat pieces sous-vide. The cooking path is ideal for portioned food.

Stir fry

Select this cooking path if you want to sear and cook meat at high temperatures.

Boil sausages

Select this cooking path if you want to poach raw sausages or heat cooked sausages.

5.2.2 Fish

Steaming

Select this cooking path if you want to steam fish or seafood.

Pan Fry

Select this cooking path if you want to fry seafood.

Poach fish

Select this cooking path if you want to gently cook fish fillets or whole fish in stock.

Deep-frying

Select this cooking path if you want to deep fry fish or seafood.

Confit

Select this cooking path if you want to confit fish or seafood.

Stir fry

Select this cooking path if you want to fry seafood.

Boil seafood

Select this cooking path if you want to boil seafood.

Braising

Select this cooking path if you want to braise fish or seafood.

Braise under pressure

Select this cooking path if you want to braise fish or seafood under pressure.

Sous-vide

Select this cooking path if you want to cook fish fillets or seafood sous-vide. The cooking path is ideal for portioned food.

Stir fry

Select this cooking path if you want to sear and cook seafood.

5.2.3 Vegetables and side dishes

Frying

Select this cooking path if you want to fry vegetables and side dishes.

Congee

Select this cooking path if you want to cook congee.

(Available in Chinese or Southeast Asian country cuisine)

Convenience mashed potato

Select this cooking path if you want to prepare convenience mashed potato.

Steaming

Select this cooking path if you want to steam vegetables and side dishes.

Dumplings/gyoza

Select this cooking path if you want to cook Chinese dumplings or Japanese gyoza.

(Available in Australian, Chinese or Japanese country cuisine)

Deep-frying

Select this cooking path if you want to blanch or deep fry vegetables and side dishes in oil.

Boil potatoes

Select this cooking path if you want to boil potatoes.

Boil potatoes under press.

Select this cooking path if you want to steam or boil potatoes under pressure.

Cook

Select this cooking path if you want to boil or blanch vegetables or side dishes in stock or water.

Boil under pressure

Select this cooking path if you want to boil side dishes and vegetables under pressure.

Confit

Select this cooking path if you want to confit vegetables and side dishes.

Paella

Select this cooking path if you want to cook rice dishes such as paella.

Polenta

Select this cooking path if you want to cook polenta.

Steamed rice

Select this cooking path if you want to boil rice.

Boil rice under pressure

Select this cooking path if you want to boil rice Chinese or Japanese-style under pressure.

(Available in Chinese, Italian, Japanese or Southeast Asian country cuisine)

Risotto

Select this cooking path if you want to cook rice dishes such as risotto or pilaf.

Braise / stew

Select this cooking path if you want to braise or stew vegetables and side dishes.

Sous-vide

Select this cooking path if you want to cook vegetables and side dishes sous-vide. The cooking path is ideal for portioned food.

Stir fry

Select this cooking path if you want to cook vegetables and side dishes at high temperatures.

Boil Noodles

Select this cooking path if you want to boil fresh or dried pasta.

Boil zongzi under pressure

Select this cooking path if you want to cook zongzi under pressure.

(Available in Chinese country cuisine)

5.2.4 Egg dishes

Boiled eggs

Select this cooking path if you want to boil eggs.

Poached eggs

Select this cooking path if you want to poach eggs.

Kaiserschmarren

Select this cooking path if you want to cook Kaiserschmarren.

(Available in German, Finnish, Austrian, Swiss or Hungarian country cuisine)

Omelette

Select this cooking path if you want to cook omelettes.

Sous Vide Egg

Select this cooking path if you want to cook Japanese onsen eggs.

(Available in Japanese country cuisine)

Pancakes

Select this cooking path if you want to cook crepes, pancakes or blinis.

Scrambled eggs

Select this cooking path if you want to cook scrambled eggs.

Fried eggs

Select this cooking path if you want to cook fried eggs.

Tamagoyaki

Select this cooking path if you want to cook Japanese Tamagoyaki.

(Available in Japanese country cuisine)

5.2.5 Soups and sauces

Béchamel / velouté

Select this cooking path if you want to cook bound sauces or soups with a high proportion of milk and cream.

Convenience

Select this cooking path if you want to cook soups or sauces from convenience products such as pastes, powders or reductions.

Stock

Select this cooking path if you want to cook poultry, game, fish or vegetable stock.

Stock under pressure

Select this cooking path if you want to cook stock under pressure.

Clarify

Select this cooking path if you want to cook consommés.

Reduce

Select this cooking path if you want to cook sauces, stocks or to reduce wine.

Sauce

Select this cooking path if you want to cook sauces.

Sauce under pressure

Select this cooking path if you want to cook sauces under pressure.

Soup

Select this cooking path if you want to cook creamed soups, puréed soups or veloutés.

Soup under pressure

Select this cooking path if you want to cook soups under pressure.

5.2.6 Dairy products and desserts

Crêpes

Select this cooking path if you want to make crêpes or pancakes.

Steaming

Select this cooking path if you want to steam dairy products and desserts.

Deep-frying

Select this cooking path if you want to bake desserts in fat.

Boiled fruits

Select this cooking path if you want to cook fruit compote, jam, marmalade or chutney from fresh or frozen fruit.

Kaiserschmarren

Select this cooking path if you want to cook Kaiserschmarren.

(Available in German, Finnish, Austrian, Swiss or Hungarian country cuisine)

Boiling milk

Select this cooking path if you want to heat milk.

Rice pudding

Select this cooking path if you want to cook rice pudding.

Toast nuts and seeds

Select this cooking path if you want to roast nuts and seeds.

Pudding and sauce

Select this cooking path if you want to cook pudding with fresh eggs, sauces and soups with a high proportion of milk and cream or convenience products in which milk is stirred.

Melting chocolate

Select this cooking path if you want to melt chocolate or chocolate glaze.

Boil sugar / caramel

Select this cooking path if you want to melt sugar or make caramel.

5.2.7 Finishing**Glaze side dishes**

Select this cooking path if you want to glaze pre-prepared side dishes in butter or oil.

Meat in sauce

Select this cooking path if you want to heat up pre-prepared casseroles, braised dishes or boiled meat pieces to service temperature.

Soups and sauces

Select this cooking path if you want to heat up pre-prepared soups and sauces to service temperature.

5.3 Conditions, information and warnings

The following symbols, information and warnings may be displayed if you start a cooking path or while a cooking path is running.

**Do not use the hand shower**

This symbol will be displayed when you are deep-frying food in the pan.

**Tilt the pan fully**

You have deep-fried food in the pan and did not raise the pan fully to drain the frying oil.

1. Tilt the pan fully. [▶ 19]
2. Remove all the fat or oil.
3. Then lower the pan down again fully. [▶ 19]

**Lower the pan completely**

You have selected a manual mode or an intelligent cooking process and the pan is not fully lowered.

1. Lower the pan fully. [▶ 19]

**Open pan lid fully**

You have selected a manual mode or an intelligent cooking path and the pan lid is not fully open.

1. Open the pan lid fully. [▶ 18]

**Close pan drain valve**

You have selected a manual mode or an intelligent cooking path and the pan drain valve is open.

1. Close the pan valve. [▶ 20]

**Close pan drain valve immediately**

You have deep-fried food in the pan and have opened the pan drain valve even though you have not tilted the pan fully to drain the frying oil.

1. Close the pan drain valve immediately [▶ 20].
2. Tilt the pan fully. [▶ 19]

3. Remove all the fat or oil.
4. Then lower the pan down again fully. [► 19]



Raise basket

You have selected a manual mode or an intelligent cooking path and the basket is still lowered from a previous cooking process.

1. Press the button 
 - > The basket will be raised fully.



Pan temperature too high

You wish to fill the pan using the automatic water refill, but the function is off. The pan temperature is too high.

1. Leave the pan to cool down by itself. Do not try to cool it quickly using cold water or ice. Once the pan has cooled, you can use the automatic water filling function again.



Automatic water filling inactive

This symbol is displayed in the following cases:

- The pan lid is not fully open.
Open the pan lid fully. [► 18]
- The pan is not fully lowered.
Lower the pan fully. [► 19]
- You are deep-frying food.
The water inlet will only be active again once you are no longer deep-frying food and have removed all the frying oil or fat.
- You did not fully tilt the pan after deep-frying food.
Tilt the pan fully. [► 19]

5.4 Cooking food intelligently

5.4.1 Call up intelligent cooking path

You can call up an intelligent cooking path in 2 ways:

- Via iCookingSuite
- Via the programming mode [► 59]

iCookingSuite

1. Press the button in the menu bar: 
 - > In the iCookingSuite, you can call up an intelligent cooking path in 3 ways:
 - Select the desired cooking mode, e.g. **vegetables and side dishes**.
 - Select the desired cooking method, e.g. **grilling**.
 - Select the desired cooking mode and cooking method.

Once you have selected these, the corresponding intelligent cooking paths will be displayed.

Programming mode

1. Press the button in the menu bar: 
2. Press the button 
 - > All stored intelligent cooking paths will be displayed.

5.4.2 Start intelligent cooking path

In this section, the **Braise / stew** cooking path will be used to show how an intelligent cooking path runs. Please note that every intelligent cooking path leads to the desired result with different cooking parameters and the ideal sequence of cooking steps.



1. Select the required pan.
2. Press the button in the menu bar: 
3. Press the button 
4. Press the button **Braise / stew**
 - > The intelligent cooking path will start and the pan will be preheated to the defined temperature.
5. Set the desired cooking result using the cooking parameters [► 34].
 - > After a short time, the display in the Cockpit [► 38] will switch.
6. Follow the prompts of the unit.
 - > When the cooking time has elapsed or the core temperature has been reached, an acoustic signal will ask you to check whether the food has reached the desired result.
7. If the cooking result meets your requirements, take the food out of the pan.
8. If the cooking result does not yet meet your requirements, continue the cooking path with one of the suggested options.

5.5 Adjusting cooking result to own requirements

Depending on which intelligent cooking path you have selected, different cooking parameters and functions will be displayed. The cooking paths use standard settings for your country in order to achieve the ideal cooking results. You can adjust these cooking parameters to your requirements with simple moves [► 16] or the central dial [► 17] and select additional functions. Depending on these settings, the cooking path workflow will vary. You can monitor the sequence at any time in the Cockpit [► 38].

5.5.1 Cooking parameters

NOTICE

There are cooking paths where even the lowest level is a frying level, such as "Meat large roasts". The "without searing" option is not available here.



Frying level

With these cooking parameters, you can set whether you want to sear the food or not. Select any level to adjust the searing intensity to your requirements. A high searing level and a short cooking time result, for example, in low cooking losses. If you select **without**, the **searing** cooking step will be skipped. Select **without** if you want to gently cook smaller pieces of meat that have already been seared.

The very high searing temperatures safely kill the bacteria on the exterior of the food. This means that food is cooked hygienically even at a lower core temperature.



Browning

With this cooking parameter, you can set how brown the surface of the food should be. Select any level to adjust the intensity of the browning to your requirements. Food that is marinated with spices, herbs or pastes that support browning will brown quicker and more intensely. In these cases, select a lower browning level.



Delta-T cooking

With this cooking parameter, food is cooked while maintaining a constant difference between the temperature of the cooking liquid and core temperature. By slowly increasing the temperature of the cooking liquid while maintaining a constant difference with the core temperature, food is cooked slowly and very gently. This minimises cooking losses. You can set a difference between 10 °C and 60 °C. You must set the desired core temperature when working with Delta-T cooking.

The smaller the difference between the temperature of the cooking liquid and the core temperature, the slower and more gently the food will be cooked. The bigger the difference between the temperature of the cooking liquid and the core temperature, the faster the food will be cooked.



Type of meat

With this cooking parameter, you can set whether you are cooking white or red meat. White meat can be pork or poultry. Red meat can be beef or lamb.



Food thickness

With this cooking parameter, you can set whether the food is thin or thick. Select **without core probe** for food thinner than 2 cm. Select **with core probe** for food thicker than 2 cm.



Size of food

With this cooking parameter, you can set how large the food is.

- Select **small** for fillet strips or quail breasts. Select **large** for roast beef or pork belly.
- Select **small** for sesame. Select **large** for almonds.



Cooking time

With this cooking parameter, you can set the time in which the food will reach the desired cooking result or the desired cooking level. In most intelligent cooking processes, you can let your unit run uninterrupted with the settings you apply. To do this, switch on continuous operation.

1. Select the level marked with **Continue**.

If you have set the cooking time, the **core temperature** cooking parameter will not be available.



Core probes

With this cooking parameter, you can set whether the food is to be cooked with or without the core probe. You can then set the desired core temperature of the food. For product sizes with a thickness of more than 2 cm, it is recommended to use the core probe.



Core temperature

With this cooking parameter, you can set how high the core temperature or the cooking level of the food should be.

Please adhere to the applicable hygiene regulations for the relevant food in your country when setting the core temperature.

**Basket**

With this cooking parameter, you can set whether the food is to be cooked with or without a basket.

**Temperature**

With this cooking parameter, you can set the temperature to which cooking liquids or food in cooking liquids are to be heated.

**Viscosity**

With this cooking parameter, you can set the consistency of soups, for example. You can also decide whether you want to soak or boil rice, or if you want to make fresh pudding or a convenience product. The possible settings vary depending on the intelligent cooking path.

**Chocolate variety**

With this cooking parameter, you can set whether you are cooking white, milk or dark chocolate.

5.5.2 Prompts

The following prompts may be displayed during a cooking path.

**Deglaze**

You will be prompted to quench seared food with liquid.

**Fill up**

You will be prompted to fill up the pan with liquid.

**Load**

You will then be prompted to load the unit with food.

**Stir in**

You will be prompted to stir in an ingredient, such as soup powder, into the cooking liquid.

**Core probe in food**

You will be prompted to insert the core probe into the food.

**Core probe in cooking liquid**

You will be prompted to place the core probe in the cooking liquid.

**Fill up with oil**

You will be prompted to fill the oil into the pan.

**Insert pan base rack**

You will be prompted to place the rack into the pan.

**Open pan lid**

You will be prompted to open the pan lid.

**Close pan lid**

You will be prompted to lower the pan lid.

**Stir**

You will be prompted to stir the food.

**Turn**

You will be prompted to turn the food.

**Chop**

You will be prompted to chop/break up the food.

**Skip preheating**

You will be prompted to confirm that you want to skip the preheating step.

1. To skip preheating, press the button: ✓
2. To preheat, press the button: ✗

**Fully seared**

You will be prompted to confirm that you have finished searing the food.

1. To confirm the prompt, press the button: ✓

5.5.3 Information

During a cooking path, the cooking steps the unit is currently performing will be displayed.

**Preheat**

The unit will be preheated to the temperature that is set either as the standard setting in the manual modes or in the intelligent cooking paths.

**Residual time**

The intelligent cooking path still needs the time displayed to finish.

**Cooking path end**

The end of the cooking path has been reached.

5.5.4 Options

When a cooking path comes to an end, you can continue it with one of the following options.

The options are displayed next to the cooking parameters and in the cockpit.

**New batch**

With this option, you can load the unit with a new batch and continue the cooking path with the defined cooking parameters.

**Time continued**

With this option, the cooking path will continue for a certain time. If you select the option at the end of the cooking path, a window appears where you can set how long you would like the cooking path to be continued for.

1. Select the desired duration.

>> Your setting will be applied automatically after just a few seconds.

If you switch from the cockpit back to the cooking parameters, the overview is greyed out. You cannot change the cooking parameters. Once the time you have set has expired, you can either unload the unit or continue the cooking path with an option.

**Move**

Select this option if you are cooking foods of different sizes or different foods with different cooking levels using the core probe:

1. When the set core temperature is reached, open the pan lid.
2. Insert the core probe into a larger piece of the food or the food with the higher core temperature.

3. Remove all smaller pieces of food from the pan.
 4. Close the pan lid.
 5. Press the button 
 - > A window appears in which you can set the core temperature.
 6. Choose the desired core temperature.
- >> Your setting will be applied automatically after just a few seconds.
- Repeat this step until all the food has reached the desired core temperature.



Hold

With this option, the temperature is held at the set value. If you select this option, the food will be held at the preset temperature or the core temperature. This prevents overcooking. To keep cooking losses as low as possible, it is recommended that the food only be left in the pan with the Hold option for a short time. In some cooking paths, such as overnight boiling, the **Hold** option is the last cooking step and is automatically started once the desired cooking result has been achieved.

1. To adjust the parameters of the **Hold** option, press the button: .
2. Adjust the parameters as required.

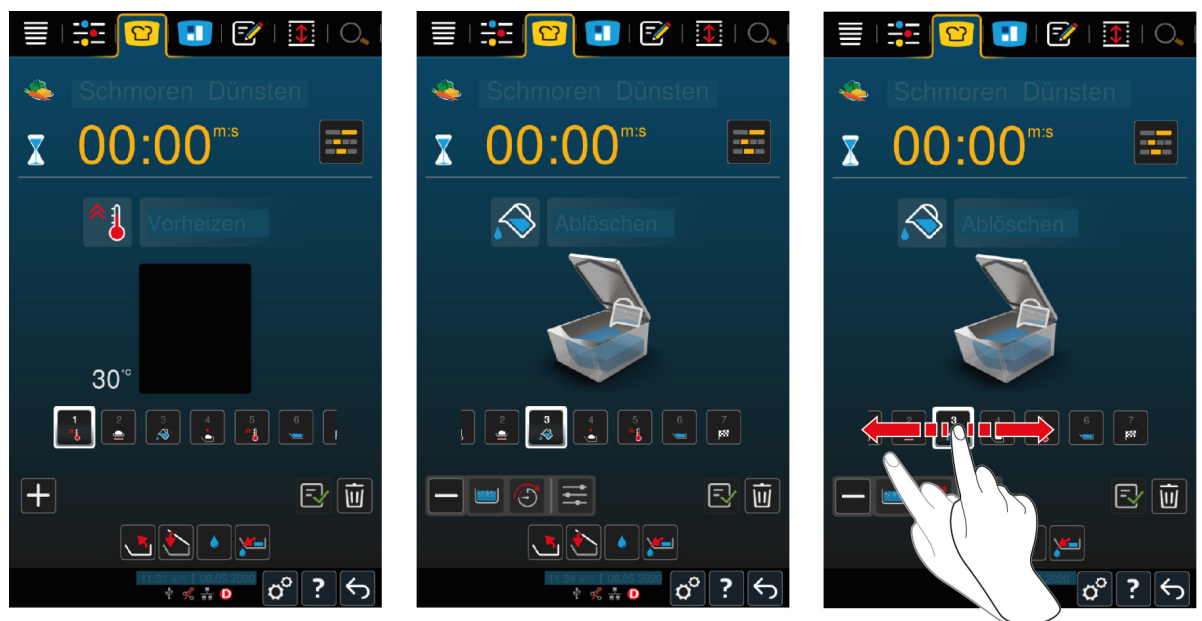
>> When the end of the cooking path has been reached, the **Hold** cooking step is automatically started.



Boil

With this option, the cooking liquid, a soup or sauce, is brought to the boil.

5.6 Monitor the intelligent cooking path



If you have started an intelligent cooking path, the display changes to the cockpit after a short time. All cooking steps from the intelligent cooking path process are displayed here one after the other. The active cooking step is highlighted. The cooking steps that will take place in the future are greyed out. When the cooking step is completed, the next cooking step is automatically displayed.

5.7 Abort intelligent cooking path

Overview

If you have started cooking paths in both pans and the pans are in the overview view [► 15], you can cancel the cooking paths at the same time.

1. Press and hold the button: .

>> The cooking paths are cancelled.

Focus view

In the focus view [► 15], you can cancel the cooking path in the following ways:

1. Press and hold the button: 
 - > The cooking path is cancelled.
2. Press the button 
 - > You will be asked if you really want to cancel the cooking path.
3. To confirm the action, press the button: **OK**

6 Manual cooking

⚠ WARNING

Risk of explosion and burns due to high percentage alcohol

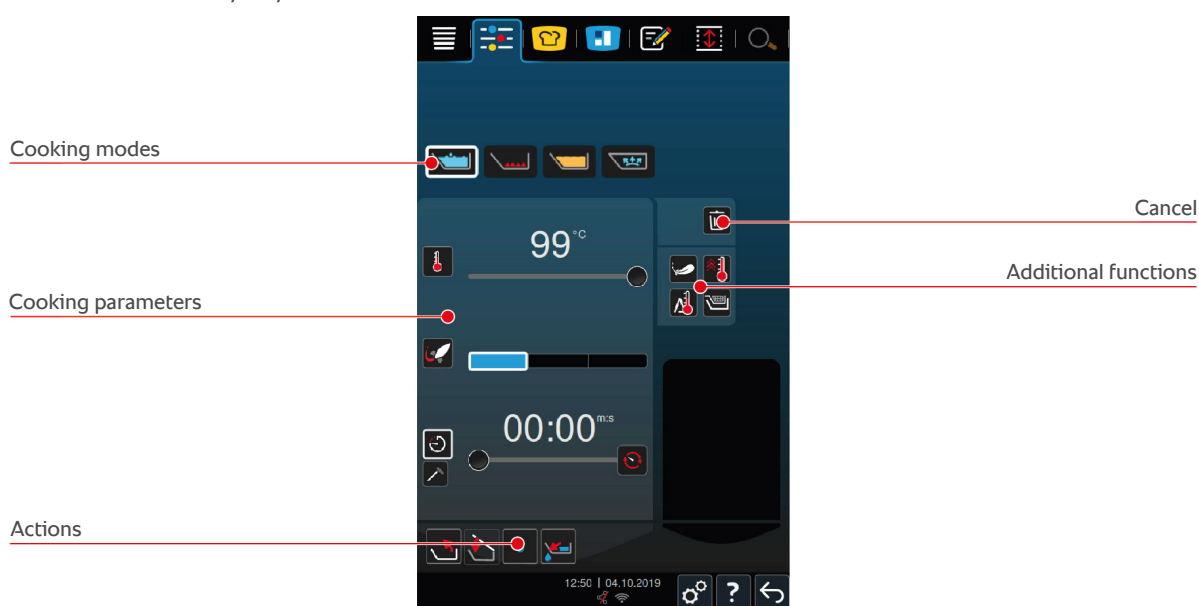
Never use high-percentage alcohol for cooking. Alcohol vapours and oxygen form explosive mixtures. There is a risk of explosion and burns.

1. Never cook with high-percentage alcohol.
2. Never flame in the cooking system.



With the manual modes, the iVario supports you in your personal craft.

When selecting the mode, you select whether you want to boil, fry or deep-fry the food. Then you set the pan temperature and cooking time and make all the necessary decisions yourself. This gives you control to ensure the food is cooked exactly as you want it.



6.1 Conditions, information and warnings

Before you start a cooking process or while you are cooking food, the same information as in intelligent cooking paths may be displayed. Click here for more information: Conditions, information and warnings [► 32]

6.2 Adjusting cooking result to own requirements

6.2.1 Cooking parameters



Temperature

With this cooking parameter, you can set the temperature to which cooking liquids or food in cooking liquids are to be heated.



Cooking time

This cooking parameter is used to set the time for which the food is cooked. If you have set the cooking time, the **core temperature** cooking parameter will not be available.

Alternatively, you can let your unit run uninterrupted with the settings you apply. To do this, switch on continuous operation.

1. If you want to operate your unit in continuous operation, either press  or slide the cooking time control all the way to the right until the following message is displayed: **Continuous operation**



Core temperature

With this cooking parameter, you can set how high the core temperature of the food should be. If you have set the core temperature, the **cooking time** cooking parameter will not be available.



PowerBoost

With this cooking parameter, you can set how strongly the water should boil. You can choose from the following 3 levels:

- Level 1: gentle simmer
- Level 2: boil
- Level 3: rolling boil

6.2.2 Additional functions



Preheat

With this additional function, the pan is preheated to a defined temperature.



Gentle cooking

With this additional function, the pan is heated in such a way that delicate food such as milk does not stick. When you start this function, the ideal pan temperature will be set automatically.



Delta-T cooking

NOTICE

Please note that with Delta-T cooking with a cooking time, the core probe must also be placed in the product.

With this additional function, food is cooked while maintaining a constant difference between the temperature of the cooking liquid and core temperature. By slowly increasing the temperature of the cooking liquid while maintaining a constant difference with the core temperature, food is cooked slowly and very gently. This minimises cooking losses. You can set a difference between 20 °C and 60 °C. The smaller the difference between the temperature of the cooking liquid and the core temperature, the slower and more gently the food will be cooked. The bigger the difference between the temperature of the cooking liquid and the core temperature, the faster the food will be cooked.

Either a target temperature or a desired cooking time can be set. If a target core temperature is set for the product, the temperature of the cooking liquid is automatically regulated via the difference between the set delta temperature and the set core temperature. If a cooking time is set for the product, the temperature of the cooking liquid is automatically regulated via the difference between the set delta temperature until the end of the set cooking time.



Basket

With this additional function, you can set whether the food is to be cooked with or without a basket.

6.2.3 Prompts and information

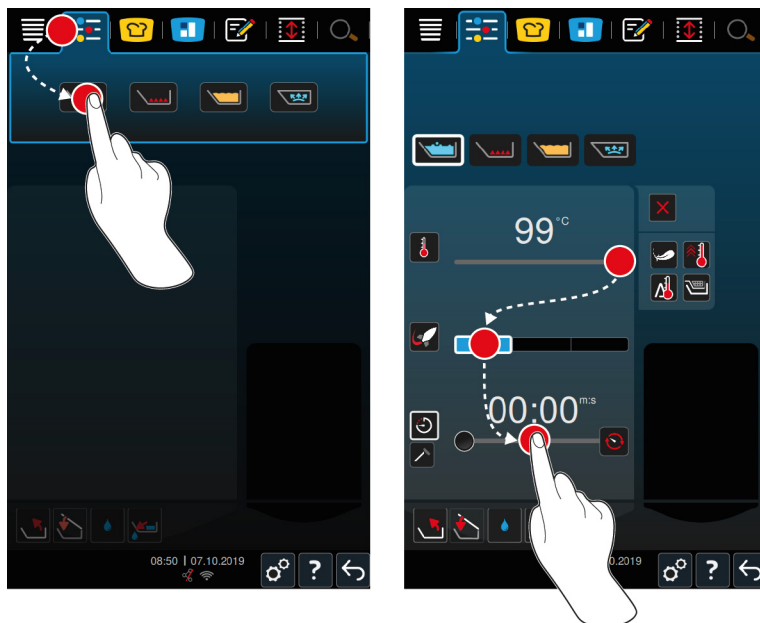
During the cooking process, you may see the same prompts [► 36] and information [► 37] as in intelligent cooking processes.

6.3 Cook

6.3.1 Temperature range

min. temperature cooking liquid	max. temperature cooking liquid	Default setting
30 °C	Boiling temperature	Boiling temperature, corresponds to PowerBoost level 1

6.3.2 Boil food



1. Select the required pan.
2. Press the button in the menu bar: 
3. Press the button 
4. Set the pan base temperature.
 - > PowerBoost level 1 is automatically activated. You can change the PowerBoost level, select the **Gentle cooking** function or the **Delta-T cooking** function. You can also cook food in baskets. Click here for more information: Cooking parameters [▶ 40]
 - > You can now decide whether you want to cook food using cooking time or core temperature. Please note that only one of the two cooking parameters can be selected. The cooking parameters cannot be combined.
5. To cook food with the cooking time, press the button: 
6. Set the cooking time.
7. To cook the food with the core temperature, press the button: 
8. Set the core temperature.
 - > The unit is heating up. If you preheat the cooking system with the pan lid closed, the cooking system will only reach a temperature that is 3°C below the boiling temperature. This prevents pressure build-up in the pan.
 - > When the unit is preheated, you will be asked to load it.
9. Load the unit.
10. To confirm the action, press the button: 
 - > When the cooking time has elapsed or the core temperature has been reached, an acoustic signal will ask you to check whether the food has reached the desired result.
11. If the cooking result meets your requirements, take the food out of the pan.

6.4 Fry

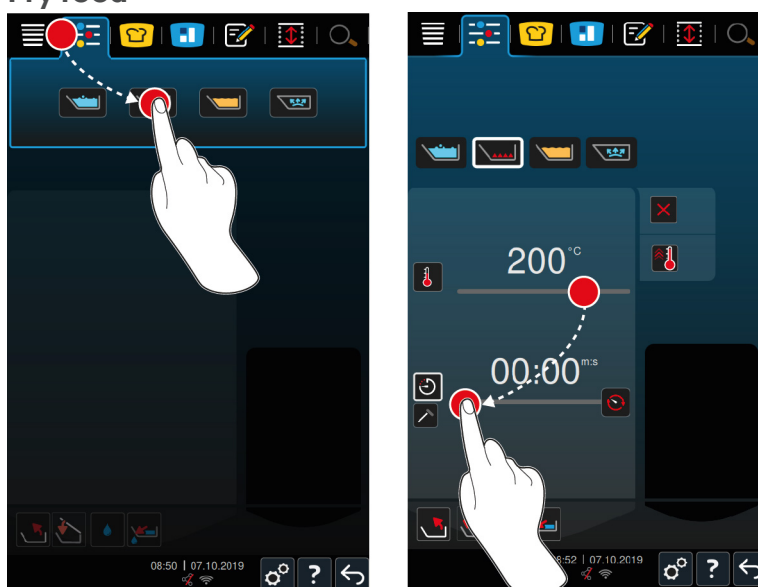
6.4.1 General safety instructions

- This will prevent scalding and burns:
 - Wear personal protective equipment to prevent burns and scalding.
 - Adhere to the minimum and maximum fill levels in the pan.
 - Make sure that the core probe is dried off before you start frying.
 - Do not put large quantities of moist food into hot oil or fat.
- This will prevent fire hazards:
 - Never pour water into hot oil or fat.
- This will prevent material damage, injury or fatal accidents:
 - Never extinguish burning oil or fat with water.

6.4.2 Temperature range

min. temperature pan base	max. temperature pan base	Default setting
30 °C	250 °C	200 °C

6.4.3 Fry food



1. Select the required pan.
2. Press the button in the menu bar:
3. Press the button
4. Set the pan base temperature.
 - > You can now decide whether you want to cook food using cooking time or core temperature. Please note that only one of the two cooking parameters can be selected. The cooking parameters cannot be combined.
5. To cook food with the cooking time, press the button:
6. Set the cooking time.
7. To cook the food with the core temperature, press the button:
8. Set the core temperature.
 - > The unit is heating up. When the unit is preheated, you will be asked to load it.
9. Load the unit.
10. To confirm the action, press the button:

- > When the cooking time has elapsed or the core temperature has been reached, an acoustic signal will ask you to check whether the food has reached the desired result.

11. If the cooking result meets your requirements, take the food out of the pan.

6.5 Deep-fry

6.5.1 General safety instructions

- This will prevent scalding and burns:
 - Wear personal protective equipment to prevent burns and scalding.
 - Adhere to the minimum and maximum fill levels in the pan.
 - Make sure the pan gasket is dry before you start frying.
 - Make sure that the core probe is dry before you start frying.
 - Do not put large quantities of moist food into hot oil or fat. Moist food, e.g. frozen food, causes the oil or fat to foam.
 - Allow hot oil or fat to cool completely before removing it from the pan.
- This will prevent fire hazards:
 - Adhere to the minimum fill levels in the pan.
 - Never pour water into hot oil or fat.
 - Skim off food residues and impurities in the oil or fat regularly.
 - Check the quality of the oil or fat before each deep-frying.
 - Replace the oil or fat regularly. Old oil or fat is highly flammable, please treat with caution.
- This will prevent material damage, injury or fatal accidents:
 - Never extinguish burning frying oil or fat with water.

6.5.2 Limited range of functions

For your safety, the following functions are not available when deep frying food:

Automatic water filling

While deep frying food, the following symbol is displayed: 

You can only refill the pan with the automatic water filling once you have tilted the pan completely and removed the oil or fat.

Open drain valve

Never open the pan valve when deep frying food. A warning signal will sound and you will be prompted to close the drain valve.

6.5.3 Temperature range

min. temperature oil	max. temperature oil	Default setting
30 °C	180 °C	175 °C

If you preheat oil or fat with the pan lid closed, the oil or fat will be preheated to a maximum of 150 °C. Please note the following information on acrylamide in food [► 99].

6.5.4 Fill and empty pan with oil or fat

Use the oil cart to easily fill and empty the pan with oil or fat. The oil cart allows you to pump oil or fat into the pan at a maximum temperature of 180 °C. After deep frying, you can fill the oil or fat back into the oil cart.

Filling the oil cart

- ✓ The drain opening is closed.
1. Open the lid of the oil cart.

2. Fill the oil cart with the desired amount of oil or fat. Observe the minimum and maximum permissible fill quantities of the oil cart of 15 – 49 litres.

Melt solid fat

- ✓ There is at least 15 litres of solid fat in the oil cart.
- 1. Turn the heater switch from **0** to **I**.
 - > The fat has been heated at 80°C and is liquid. The pump will not operate while the heater is running.
- 2. Once the fat is liquid, turn the heater switch from **I** to **0**.
 - > The heater will be switched off. Now you can fill the pan with fat.

Filling the pan

- ✓ There is liquid oil or fat in the oil cart.
- 1. Move the oil cart to the cooking system.
- 2. Swivel the outlet pipe over the pan so that oil or fat can drain safely into the pan.
- 3. Apply the locking brakes of the oil cart.
- 4. Connect the oil cart to the mains with the mains cable.
- 5. Switch on the oil cart.
- 6. Turn the pump switch from **0** to **I**.
 - > The oil cart pumps oil or fat into the pan.
- 7. Once the desired quantity of oil or fat is in the pan, switch the pump switch from **I** to **0**.
- 8. Disconnect the oil cart from the power supply, release the locking brakes and move the oil cart to its storage location. **⚠ WARNING! Risk of burns! If hot oil or fat has been pumped into the pan, the drain pipe will become very hot. Only move the oil cart using the handles.**

Emptying the pan

- ✓ The drain opening is closed.
- 1. Move the oil cart to the cooking system at the level of the pan spout.
- 2. Apply the locking brakes of the oil cart.
- 3. Open the oil cart lid and place the filter in the opening.
- 4. **⚠ WARNING! Risk of burns! Tilting the pan too quickly may cause hot oil to splash. Wear your personal protective equipment to prevent burns.** Carefully tilt the pan and make sure that the oil or fat runs precisely into the opening of the oil cart. Make sure that the filter in the oil cart does not overflow. This is the only way to ensure that all the oil or fat is filtered.
- 5. Tilt the pan all the way until the pan is completely empty.
- 6. Remove the filter and clean it.
- 7. Close the lid of the oil cart.
- 8. Release the locking brakes and move the oil cart to its storage location.

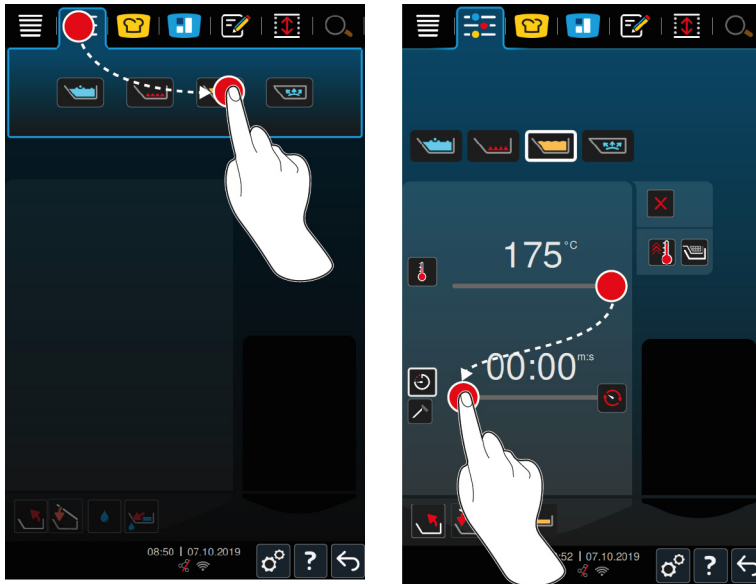
6.5.5 Melt solid fat

If you do not fill the pan using the oil cart [► 44], you can melt solid fat as follows:

1. Place the solid fat into the pan. Adhere to the minimum and maximum permissible fill levels [► 17].
 2. Select the manual **deep-frying** mode.
- >> The pan is automatically preheated to the set temperature. The fat becomes liquid. When the fat has reached the desired temperature, you will be asked to load the pan. Click here for more information: Deep fry food with deep-frying basket [► 45]

6.5.6 Deep fry food with deep-frying basket

If you are deep frying food, we recommend using deep-frying baskets. The following paragraph therefore describes deep frying using deep-frying baskets.



1. Select the required pan.
2. Mount the arm for automatic raising and lowering mechanism.
3. Attach the baskets.
4. Fill the pan with oil or fat [► 44].
5. Press the button in the menu bar: 
6. Press the button 
7. Press the button 
8. Set the pan base temperature. **NOTICE! If the oil or fat reaches a temperature of 230 °C due to a technical problem, the cooking system will automatically switch off for your safety. Contact your RATIONAL Service Partner to put the cooking system back into operation.**
 - > You can now decide whether you want to cook food using cooking time or core temperature. Please note that only one of the two cooking parameters can be selected. The cooking parameters cannot be combined.
9. To cook food with the cooking time, press the button: 
10. Set the cooking time.
11. To cook the food with the core temperature, press the button: 
12. Set the core temperature.
 - > The unit is heating up. When the unit is preheated, you will be asked to load it.
13. Load the unit.
14. To confirm the action, press the button: 
 - > Baskets are lowered automatically.
15. If you want to lift the baskets during cooking, press the button: 
 - > When the set cooking time has elapsed or the set core temperature has been reached, the baskets are raised automatically.
16. If the cooking result meets your requirements, remove the deep-frying baskets.

6.6 Abort manual cooking

Overview

If you are cooking food in both pans and the pans are in the overview view [► 15], you can cancel the processes at the same time.

1. Press and hold the button: 
- >> The cooking paths are cancelled.

Focus view

In the focus view, you [▶ 15] can cancel cooking in the following ways:

1. Press and hold the button: 
 - > The cooking path is cancelled.
2. Press the button 
 - > You will be asked if you really want to cancel the process.
3. To confirm the action, press the button: **OK**

7 Pressure cooking (optional)

⚠ WARNING

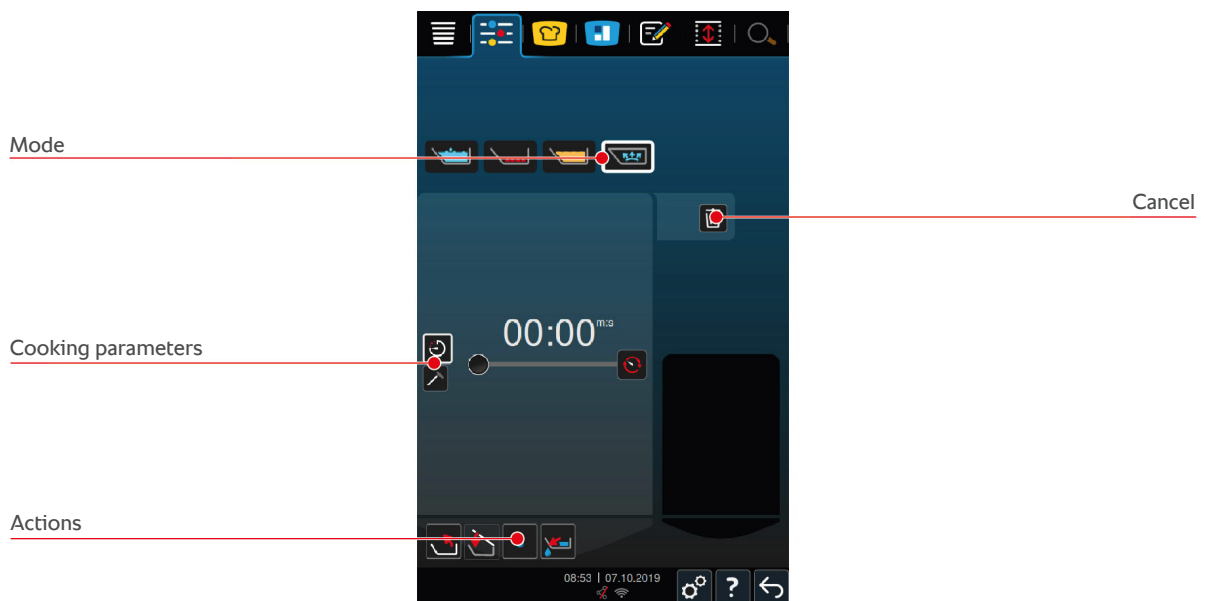
Risk of scalding and burns when pressure cooking with alcohol

The system is designed for pressure cooking with water. If you pressure cook food in liquids whose boiling point is lower than that of water, such as alcohol, when you unlock the pan lid, the hot liquid can vaporise or spray out of the pan together with the food at high speed. This could cause severe scalding or burns.

1. When pressure cooking, only use water as the cooking liquid.
2. Always wear your personal protection equipment.

With the optional pressure cooking function, the boiling point increases under pressure, which shortens the cooking time for casseroles, braised dishes, stocks, soups and stews by up to 35%. The iVarioBoost heating system builds pressure in the pan and maintains the pressure constantly throughout the cooking operation. This protects the cell structure of the food and you achieve high-quality cooking results in reduced time. For you, the shorter cooking times mean more capacity and increased productivity.

The pressure cooking system works best if you cook food under pressure at least once per week. If you use the option less frequently, the pressure cooking system can become clogged and it may take longer to reduce the pressure at the end of the cooking process. In this case, RATIONAL recommends you start a pressure cooking process with the minimum fill volume of water once per week. This will help to maintain the pressure cooking functionality.



7.1 General safety instructions

- The steam vent on the lid of the pan can come loose and fall into the food if hit hard. If this is not noticed, the steam vent could be served and parts of the steam vent could be swallowed.
- Never cook oil, milk or thickened sauces under pressure. This food contains too little water to build up pressure. The food can burn.
- This will prevent scalding and burns:
 - Wear personal protective equipment to prevent burns and scalding.
 - Adhere to the minimum and maximum fill levels in the pan.
 - Never cook food under pressure in alcohol. Alcohol has a lower boiling point than water and can boil over.
 - Open the pan lid carefully after pressure cooking. Hot food can foam over or splash out.

7.2 Prompts

The following additional prompts are displayed during pressure cooking.

WARNING

Risk of scalding and burns when pressure cooking with alcohol

The system is designed for pressure cooking with water. If you pressure cook food in liquids whose boiling point is lower than that of water, such as alcohol, when you unlock the pan lid, the hot liquid can vaporise or spray out of the pan together with the food at high speed. This could cause severe scalding or burns.

1. When pressure cooking, only use water as the cooking liquid.
2. Always wear your personal protection equipment.

Maximum fill volume maintained

You will be asked to confirm that you have not exceeded the maximum fill volume in the pan. You will also be asked whether you are using liquids with a lower boiling point than water, such as alcohol. [Click here for more information: Fill levels \[► 17\]](#)

1. To confirm the prompt, press the button: 



Lock pan lid

You will be prompted to lock the pan lid.

1. Press the button 
 - > The pan lid is locked automatically.

CAUTION

Risk of injury when unlocking the pan lid

There is a risk of injury if you stand in front of the unit when unlocking the pan lid.

- a) Ensure that no one is in front of the unit when unlocking the pan lid.



Unlock pan lid

You will be prompted to unlock the pan lid.

1. Press the button 
 - > The pan lid is unlocked automatically.

7.3

Information

The following additional information is displayed during pressure cooking.

- Pressure rising
The pressure in the pan is built up.
- Pressure release
The pressure in the pan is released. Wait until the pressure is completely released. Do not switch off the unit.

7.4

Options

The following additional option is displayed when you select a smart cooking path with a pressurised cooking function.



Time continued

With this option, the cooking path will continue for a certain time.

7.5 Pressure cook food

WARNING

Risk of scalding and burns when pressure cooking with alcohol

The system is designed for pressure cooking with water. If you pressure cook food in liquids whose boiling point is lower than that of water, such as alcohol, when you unlock the pan lid, the hot liquid can vaporise or spray out of the pan together with the food at high speed. This could cause severe scalding or burns.

1. When pressure cooking, only use water as the cooking liquid.
2. Always wear your personal protection equipment.



1. Select the required pan.
2. Press the button in the menu bar: 
3. Press the button 
4. To cook food with the cooking time, press the button: 
5. Set the cooking time.
6. To cook the food with the core temperature, press the button: 
7. Set the core temperature.
8. Load the unit.
9. To confirm the action, press the button: 
10. Close the pan lid. **⚠ WARNING! Make sure that the pan edge is clean and that there are no objects between the pan and the pan lid. If the pan lid does not close properly, pressure cooking cannot be started or hot steam will escape during the pressure cooking.**
11. Press the button  **⚠ WARNING! If you lock the pan lid, there is a risk of crushing fingers and hands. Keep your distance from the unit while the pan lid is locked.**
 - > The pan lid is locked. Pressure builds up inside the pan. When the set cooking time has passed or the set core temperature has been reached, the pressure in the pan reduces.
12. Press the button 
 - > The pan lid is unlocked and the cooking path is ended. **NOTICE! Open the pan lid when prompted. If you do not open the pan lid when prompted, a vacuum may form inside the pan, which means that you can no longer open the pan lid.**

8 iZoneControl



With iZoneControl you can divide the pan base into individual zones and operate these at different temperatures; unused surfaces can even remain cold. You specify the desired result and start the cooking path for each zone. The heating zone will now be heated to the optimal temperature leading to your desired result.

Please note that this intelligent assistant is optional in the 2-XS model.

NOTICE

The temperature difference between zones should not be more than 130 °C.

Pan division

Pan allocation

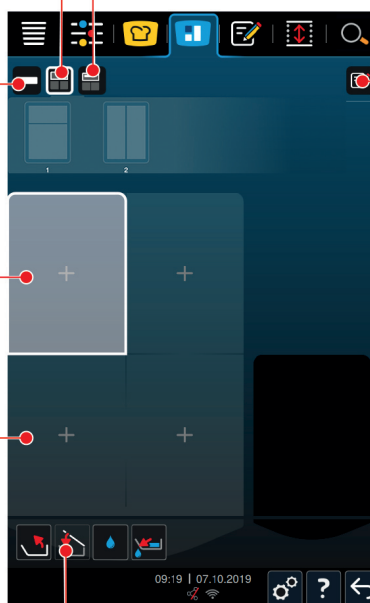
Ticket selection window

Edit default settings

Zone

Heating surface

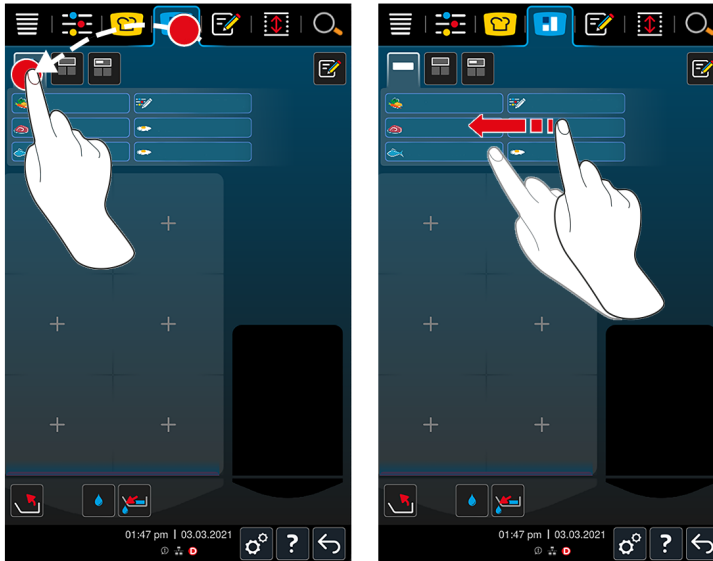
Actions



8.1 Tickets

8.1.1 Select preset ticket

Preset tickets with different cooking applications are available to you.



1. Press the button in the menu bar: 
 2. Press the button 
 - > The preset tickets are displayed.
- >> You can now place [\[▶ 58\]](#) the tickets or create your own tickets [\[▶ 52\]](#).

8.1.2 Create individual tickets

You can add any manual cooking mode, intelligent cooking path or program you want to the ticket board. If you do not save the configuration as a shopping basket, the ticket board will be overwritten as soon as you upload a new shopping basket.

1. Press the button in the menu bar: 
2. Press the button 
3. Press the button 
4. To add an intelligent cooking path to the ticket board, press the button: 
5. Either scroll through the list of cooking paths or filter by product category (meat, fish soup, etc.).

1. To add a manual program to the ticket board, press the button: 
2. To add an intelligent program to the ticket board, press this button: 

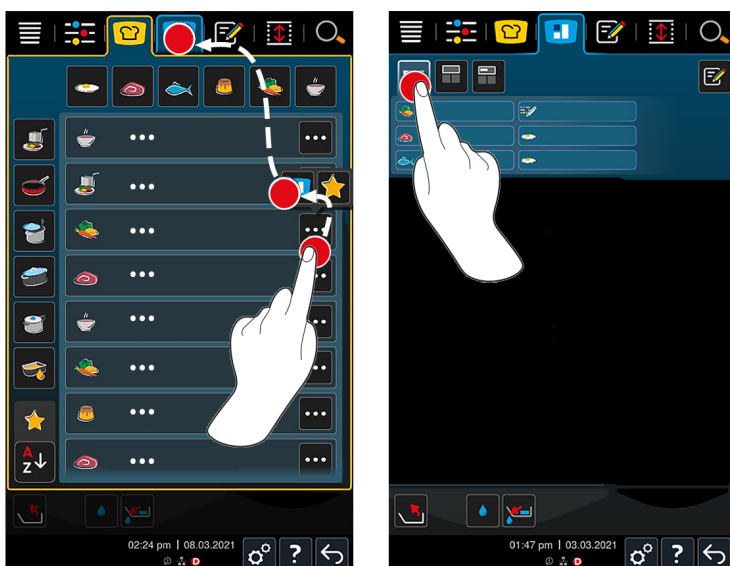
Delete ticket from ticket board

1. To delete a ticket from the ticket board, press this button: 
2. Press the button  and select the ticket to be deleted.
3. To delete the ticket, press the button: .

8.1.3 Editing the ticket board

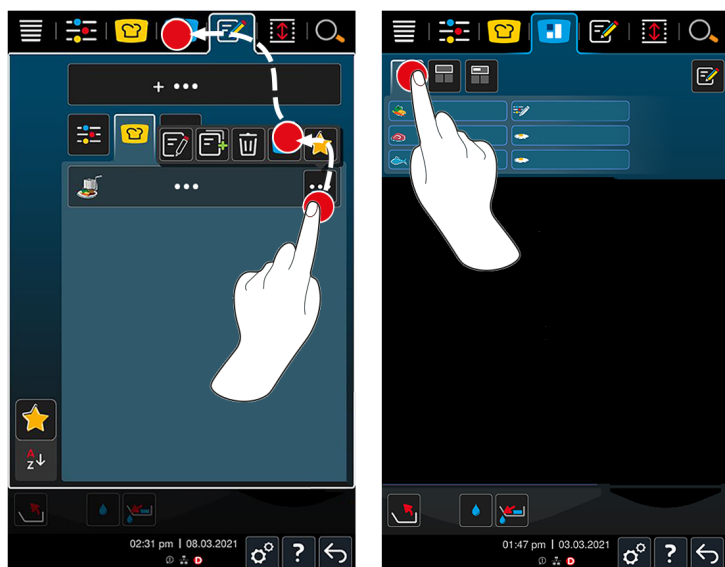
You can add any intelligent cooking path or ticket you want to the ticket board. If you do not save the configuration as a shopping basket, the ticket board will be overwritten as soon as you upload a new shopping basket.

Edit the ticket board in iCookingSuite



1. Press the button in the menu bar: 
 2. Press the button underneath the desired cooking path: ...
 3. Press the button 
 4. Press the button in the menu bar: 
 5. Press the button 
- >> The intelligent cooking paths are displayed in the ticket board.

Edit ticket board in programming mode



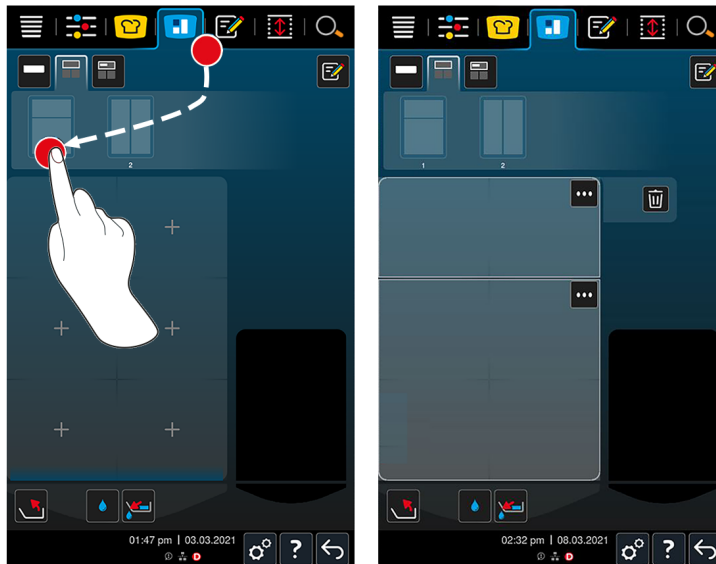
1. Press the button in the menu bar: 
 2. Press the button underneath the desired program: ...
 3. Press the button 
 4. Press the button in the menu bar: 
- > The programs are displayed in the ticket board.

8.2 Pan division

With iZoneControl, you can divide the pan bases into 4 zones. The following possibilities are available:

- 1 zone per pan
- 2 zones per pan
- 3 zones in one pan, 1 zone in the other pan

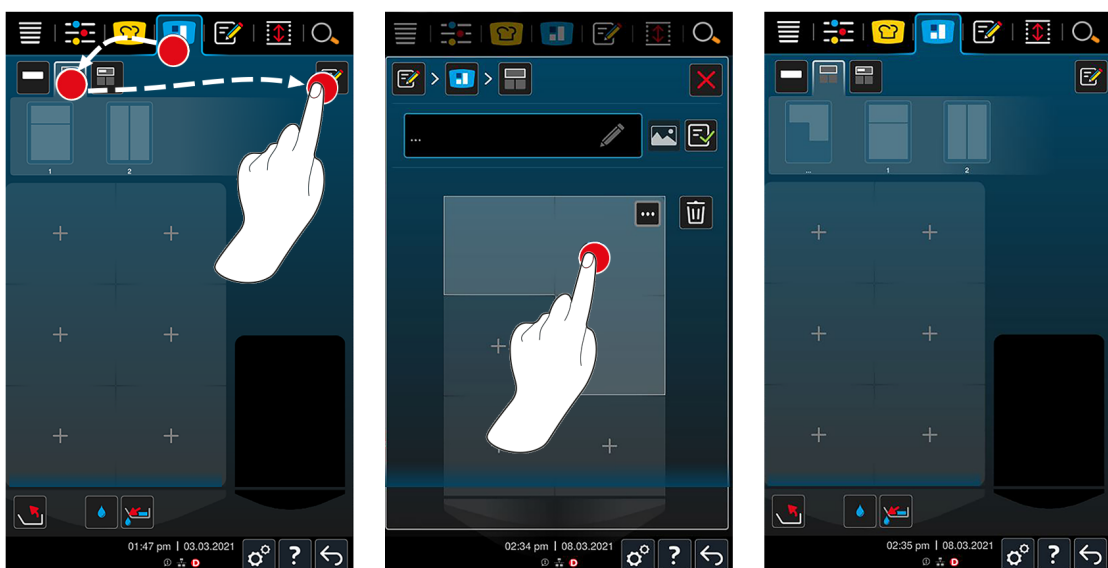
8.2.1 Select preset pan division



1. Press the button in the menu bar: 
2. Press the button 
3. Select a preset pan division.
4. Select the required pan.

>> The pan base is automatically divided into zones. You can now assign tickets to the zones.

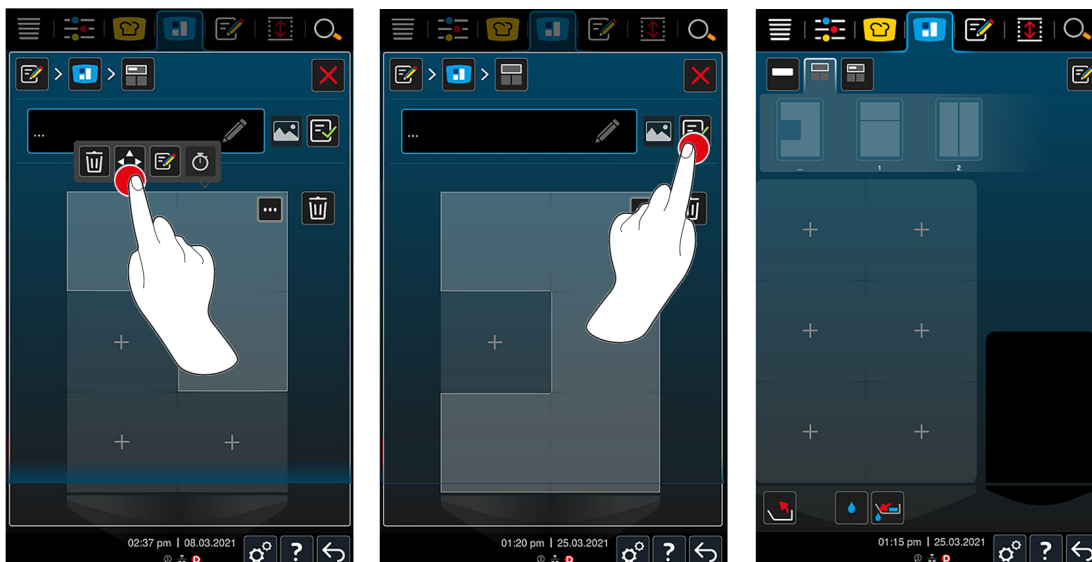
8.2.2 Create individual pan division



1. Press the button in the menu bar: 

2. Press the button 
3. Press the button 
4. Divide the pans according to your requirements.
5. Confirm your cooking surface division with .

Edit pan division



1. To edit a pan division, press the button: 
2. Press the button 
3. Press the button 
4. Press one of the listed pan divisions to select.
5. Press the button ...
6. Press the button 
 - > The screen for editing will open.
7. Press the button ...
8. Press the button 
9. Press on the desired areas in the pan.
 - > The zone is adapted to your requirements.
10. To confirm the zone, press the button: 
11. To delete a zone, press the button: 
12. To save the pan division, press the button: 

Delete pan division

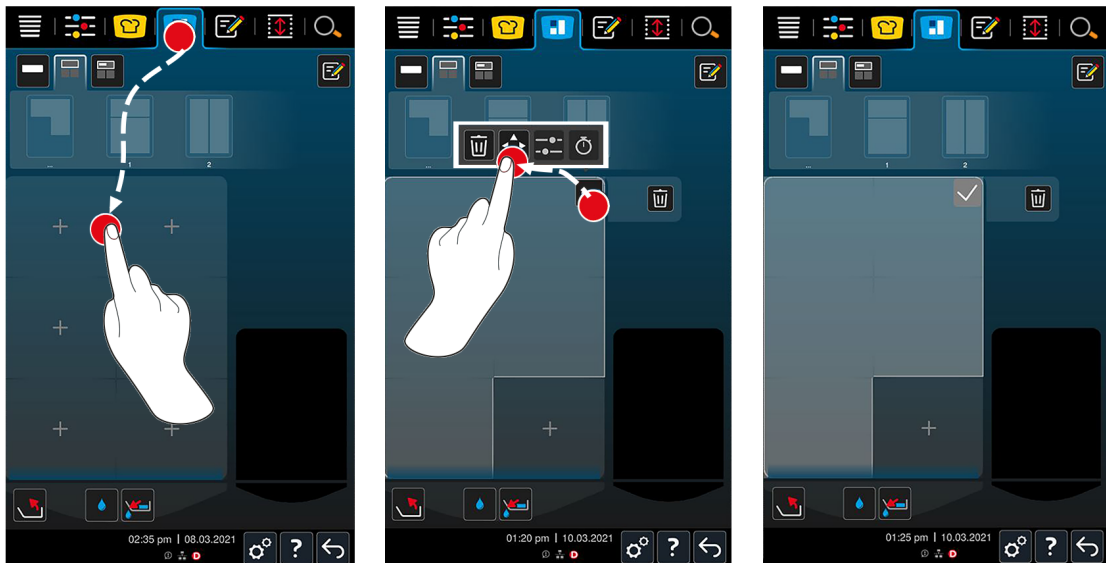
1. To delete a pan division, press the button: 

Save pan division

1. To give the new pan divisions a name, press the button: 
2. To add the pan division only temporarily, press the button: 
3. To save the composition, press the button: 
- >> The pan divisions are displayed.

8.2.3 Divide the pan into zones

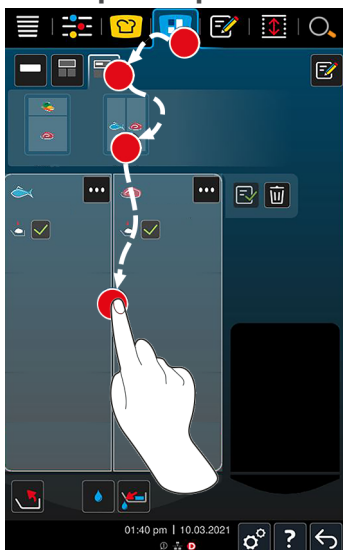
You can divide a pan into zones without working with the pan divisions. The division is temporary and is overwritten as soon as you assign a pan division to the pan.



1. Select the required pan.
2. Press the button in the menu bar: 
3. Tap on the area in the pan.
 - > The area will be converted into a zone.
4. To confirm the zone, press the button: 
5. To expand the zone, press the button: 
6. Press the button 
7. Press on the desired areas in the pan.
 - > The zone will be expanded.
8. To confirm the zone, press the button: 
- > The zone is confirmed.
9. To add another zone, tap on the area in the pan that is not yet allocated or wait briefly.
10. To delete a confirmed zone, press the button: 
11. Press the button 

8.3 Pan allocation

8.3.1 Select preset pan allocation



1. Press the button in the menu bar: 
 2. Press the button 
 - > The preset pan allocations are displayed.
 3. Select the desired pan allocation.
 4. Select the required pan.
- >> The pan will automatically be allocated with the corresponding settings. The zones are preheated to the defined temperature. Once the temperature has been reached, you will be prompted to load the unit.

8.3.2 Create individual pan allocations

1. Press the button in the menu bar: 
2. Press the button 
3. Press the button 
4. Now you can create a pan allocation and name it.
5. Press the button ... within the pan allocation you have created.
6. Press the button 
7. Select either a cooking path or a program to be added to your pan allocation.
8. Press the button  if you want to add a timer to your pan allocation.
9. Press the button  to save your pan allocation.
10. Either scroll through the list of possible pan allocations or press keys **1**, **2**, or **3** to sort the list.

Delete pan allocation

1. To delete a pan allocation, press the button: 

Save pan allocations

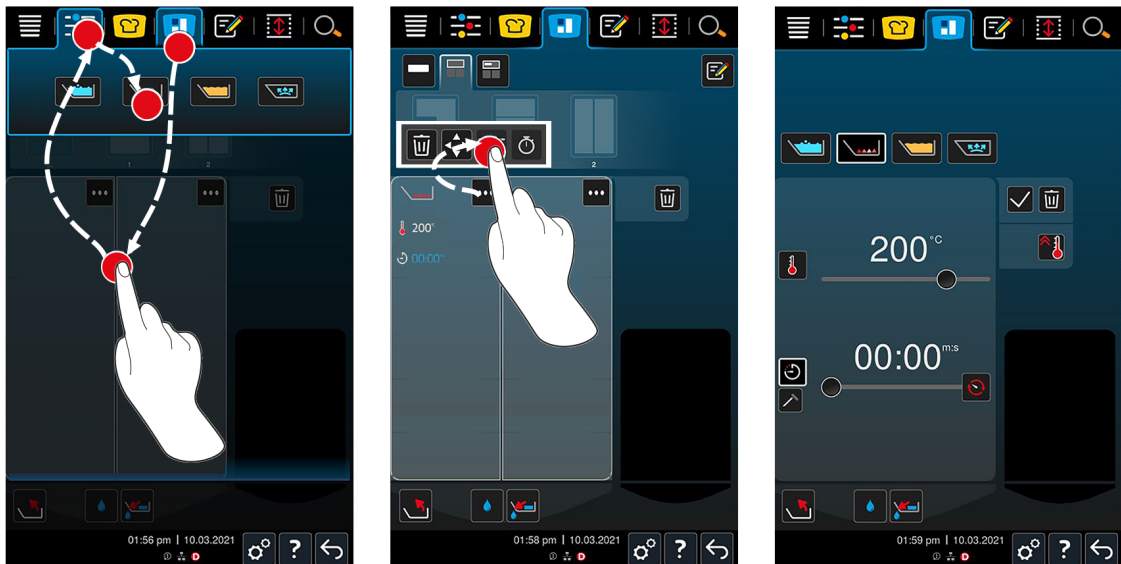
1. To give the new pan allocation a name, press the button: 
 2. To save the pan allocation, press the button: 
- >> The pan allocations are displayed.

8.4 Cooking food with iZoneControl

You can cook food in the 4 following ways:

- Preset tickets [► 51]
- Preset pan allocations [► 57]
- Manual operating modes [► 58]
- Intelligent cooking paths [► 58]

8.4.1 Assign manual operating mode to a zone



1. Press the button in the menu bar:
2. Select the desired pan and zone.
3. Press the button in the menu bar:
- > The manual modes are displayed.
4. Select the desired operating mode.
- > The manual mode is assigned to the pan or zone.
5. To adjust the cooking parameters to your requirements, press the button: ...
6. Press the button
- > The cooking parameters are displayed.
7. Adjust the cooking parameters and press the button to save your changes:
- > The pan or the zone is preheated to the defined temperature. Once the temperature has been reached, you will be prompted to load the unit.

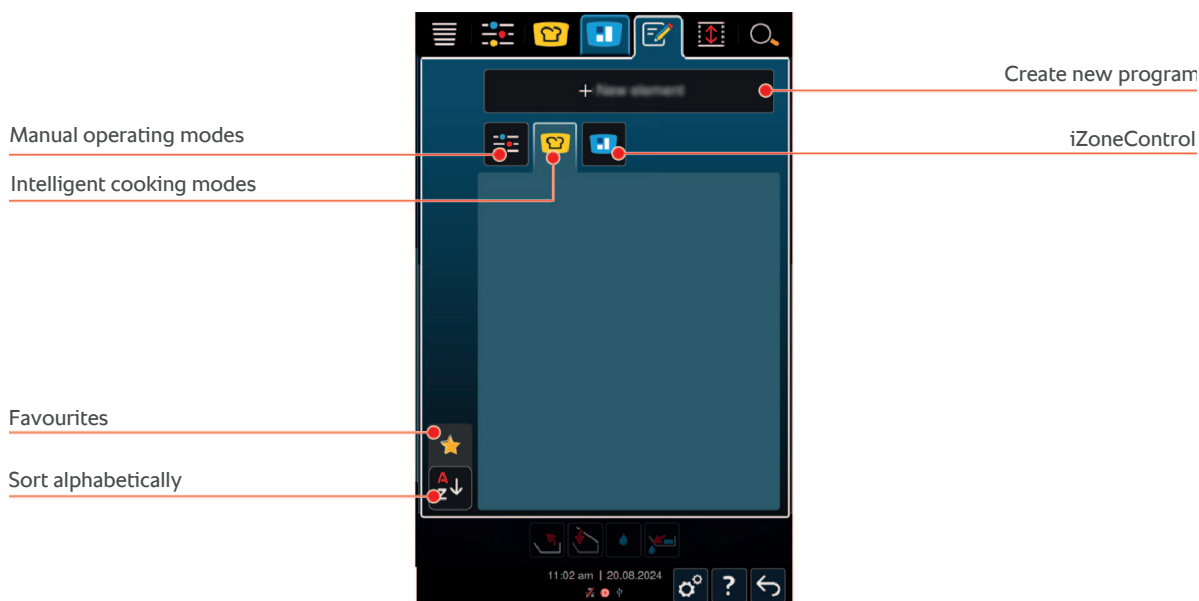
8.4.2 Assign ticket to a zone

- ✓ You have divided the pan in zones [► 54].
- 1. Press the button
- 2. Press and hold the desired ticket until it is highlighted and drag the ticket to the desired zone.
- > The zone will be preheated.
- 3. Alternatively, press the desired ticket and then the desired zone.
- > The ticket is assigned to the zone and the zone is preheated.
- >> Once the temperature has been reached, you will be prompted to load the unit.

9 Programming mode



In the programming mode, you can create, save and manage your own manual programs [► 60], pan allocation [► 60], pan division [► 60], intelligent cooking paths [► 61] and shopping baskets [► 59]. All the manual cooking modes [► 40], intelligent cooking paths [► 26] and preset shopping baskets are available for this.



9.1 Program the shopping basket

1. Press the button in the menu bar:
2. Press the button **+ New element**
3. Press the button
4. Press the button
5. To add intelligent cooking paths to the shopping basket, press the button:
- > All intelligent cooking paths are displayed.
6. Scroll through the list or select a cooking mode and then press the desired cooking path.
 - > The cooking path is highlighted with and added to the shopping cart. You can also check the compatibility of cooking paths by holding down the buttons of the selected cooking paths for a longer time. A green tick indicates the compatibility of applications.
7. To add programs that are already saved to the shopping basket, press the button:
- > All programs are displayed.
8. Scroll through the list or select manual or intelligent programs and then press the desired program.
 - > The cooking path is highlighted with and added to the shopping cart.

Check shopping basket

1. To check the shopping basket, press the button:
 - > All chosen intelligent cooking paths and programs are displayed.
2. To delete an item from the shopping basket, press the button:

Save shopping basket

1. To give the shopping basket a name, press the button:
2. Assign a name.

3. To save the shopping basket, press the button: 

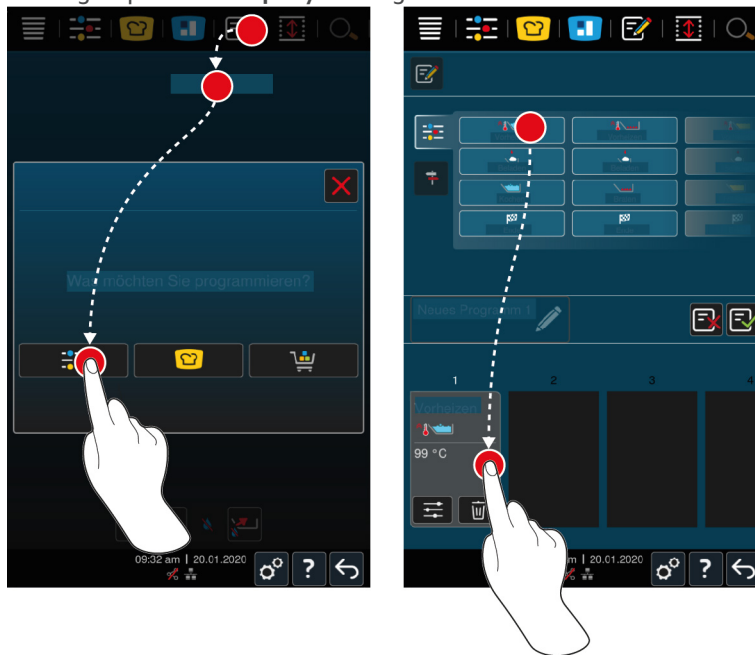
>> The shopping basket is displayed in the program list.

9.2 Create manual program

The following modes are available:

- Cook
- Fry
- Deep-fry
- Gentle cooking

You cannot combine cooking steps of the cooking modes **boil**, **fry**, **pressure cook (option)** or **sensitive boil** with cooking steps of the **deep-fry** cooking mode.



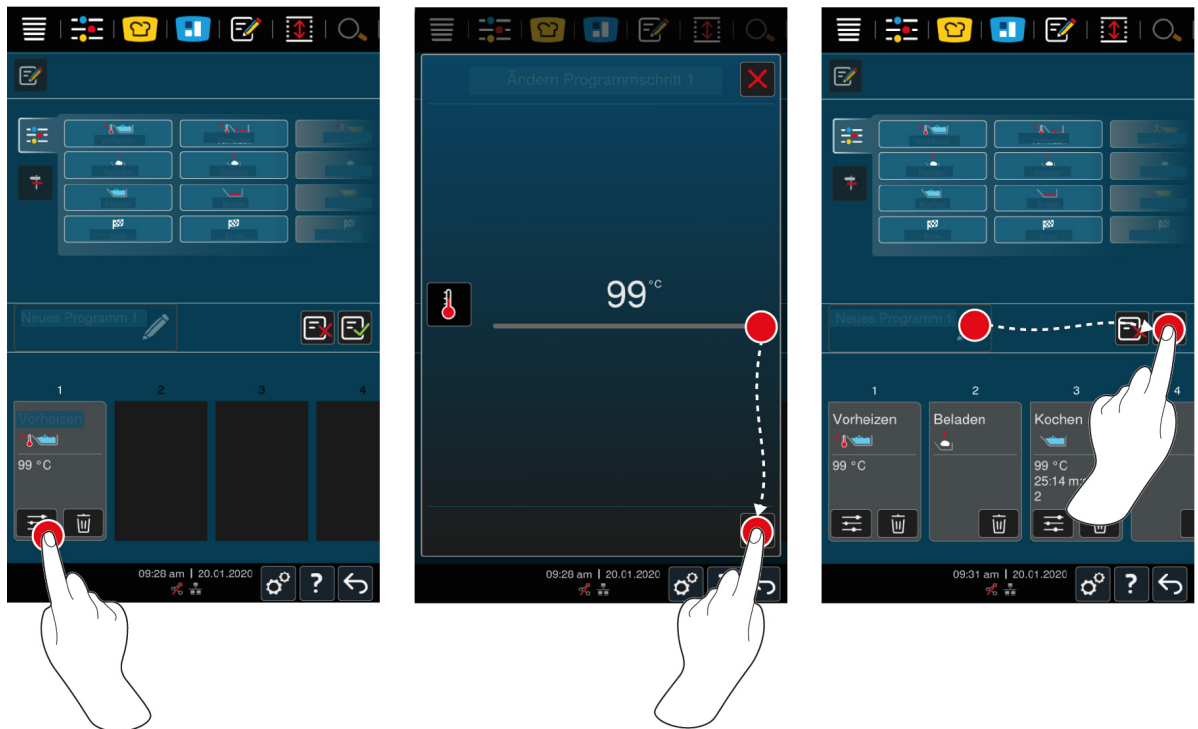
1. Press the button in the menu bar: 

2. Press the button + **New element**

3. Press the button 

> An overview of the available cooking steps is displayed.

4. Select the required cooking steps and drag these into the lower section. **NOTICE! You cannot combine cooking steps freely. Preheat and load must be selected from a column. The cooking mode and the end of the cooking path can be selected from another column.**



5. To edit a cooking step, press the button: 
 - > Depending on the selected mode, the adjustable cooking parameters and additional functions will be displayed.

1. Adjust the cooking step as required.
2. To save your changes, press the button: 

Save program

1. To give the program a name, press the button: 
 2. Assign the name.
 3. To save the program, press the button: 
- >> The program will be checked. If all cooking parameters have been set fully and placed in a logical order, the program will be saved and displayed in the program list.
- >> If the program contains an error, the corresponding point will be marked. Resolve the error before saving the program.

9.3 Create an intelligent program

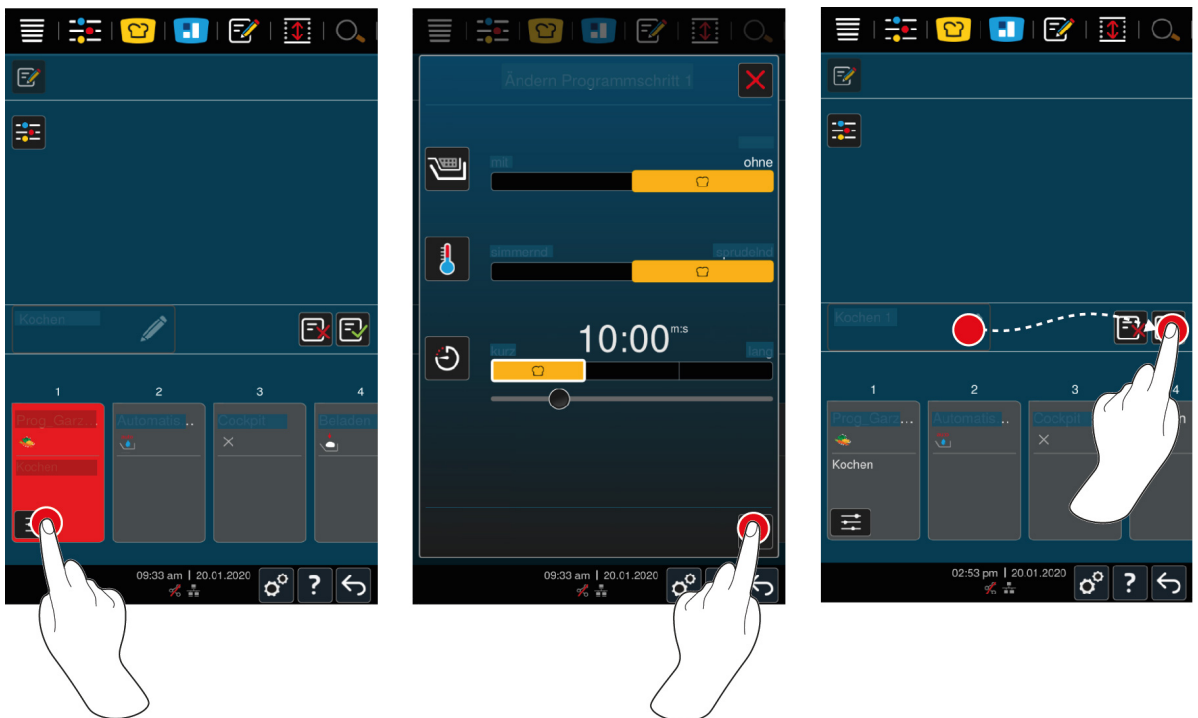
If you program an intelligent cooking path, you can only adjust the cooking parameters to your requirements. You cannot change the order of the individual cooking steps.



1. Press the button in the menu bar:
2. Press the button + New element
3. Press the button
- > You will be asked what you want to program.
4. Select one of the following options:
 - Cooking mode
 - Mode and cooking method
 - Cooking methods

Once you have selected these, the corresponding intelligent cooking paths will be displayed.

1. Select the desired intelligent cooking path.
 - > The individual steps will be displayed. You can adjust the cooking parameters as required.



2. Press the button

- > Depending on the selected cooking path, the adjustable cooking parameters and additional functions will be displayed. The standard settings of the cooking path are marked with the following symbol: 
- 3. Adjust the cooking parameters as required.
- 4. To save your changes, press the button: 
- > The individual cooking steps will be displayed again.

Save program

1. To give the program a name, press the button: 
 2. Assign a name.
 3. To save the program, press the button: 
- >> The program is displayed in the program list.

9.4 Edit and delete programs

- ✓ You have programmed manual programs [► 60], intelligent cooking paths [► 61], Pan division [► 54], Pan allocation [► 57] or shopping baskets [► 59].
- 1. To edit a program, press the button: ...

You can choose from the following editing options:

- Edit item 
- Send to ticket board 
- Add to favourites 
- Duplicate item 
- Delete item 

9.5 Start programs and shopping baskets

start manual program

1. To start a manual program, press the desired program.
 2. Select the required pan.
 - > The program starts immediately. All cooking steps are displayed.
 3. To send a manual program to iZoneControl, press the button: ...
 4. Press the button 
- >> The manual program is displayed on the ticket board. You can now place the ticket as usual [► 58].

Start intelligent cooking path

1. To start an intelligent cooking path, press the desired program.
 2. Select the required pan.
 - > The program starts immediately. All cooking steps are displayed.
 3. To send an intelligent cooking path to iZoneControl, press the button: ...
 4. Press the button 
- >> The intelligent program is displayed on the ticket board. You can now place the ticket as usual [► 58].

start shopping basket

1. To transfer a shopping basket to iZoneControl, press the desired shopping basket.
 - > All items of the shopping basket are displayed on the ticket board. You can now place the tickets as usual [► 58].

Pan division

1. Press the button 
- >> You can now select a pan division.

Pan allocation

1. Press the button 
- >> Now you can select a pan allocation.

9.6 Pre-program start time

With the pre-programmed start time, you can set the start time for a manual program to the minute. This means you can make use of cheaper night electricity rates and fully utilise your unit for up to 24 hours per day.

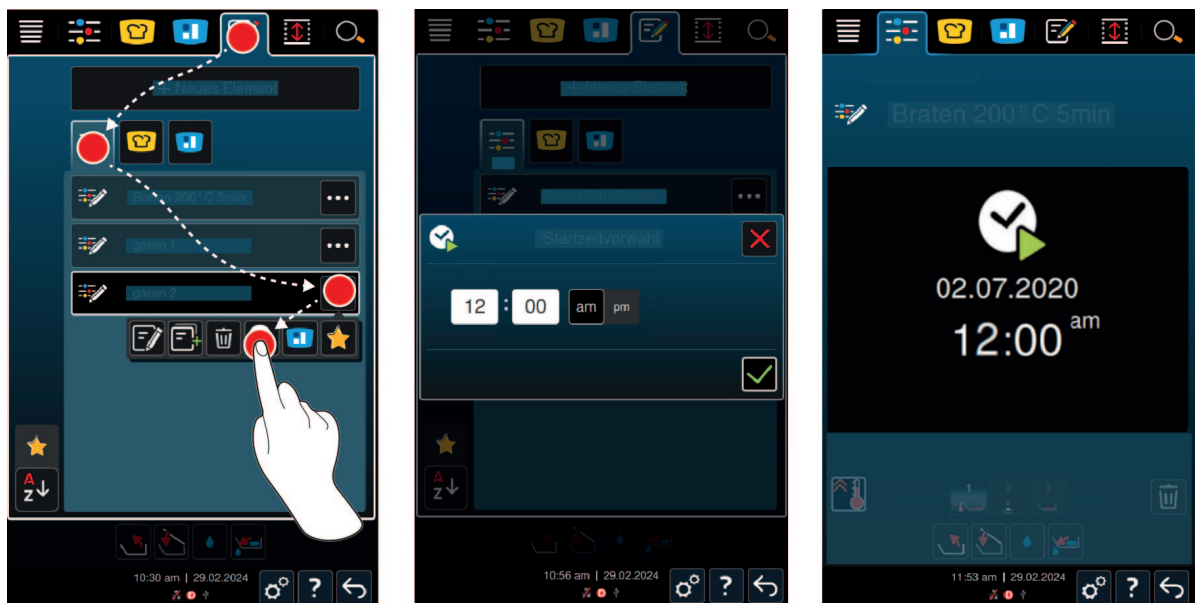
⚠ CAUTION

If you leave food in an unheated pan for a longer period, bacteria may form on the food

Non-aseptic foods may result in foodborne infections and food poisoning.

1. Do not leave the food in the pan for too long.

Setting the start time



- ✓ You have created a manual program [► 60].

 1. Press the button in the menu bar: 
 2. Press the button 
 - > The list of manual programs is displayed.
 3. Press the button next to the manual program: ...
 4. Press the button 
 5. Enter the start time.
 6. To confirm the action, press the button: 
 - > The set start time is displayed.
 - > The manual program starts at the set time.
 7. If you want to abort the pre-programmed start time, press and hold the button: 

10 Switch between operating modes

With the iVario you can easily switch between the cooking modes manual cooking, iCookingSuite and iProductionManager at any time. This means that you have the optimal mix of automatic, labour-saving cooking intelligence and individually desired control options.

- Convert an intelligent cooking path from iCookingSuite into your intelligent ticket in iZoneControl.

Convert an intelligent cooking path into an intelligent ticket

✓ You have started an intelligent cooking path.. The cooking path is running.

1. Press the button in the menu bar: 

>> The surface area of the pan used can now be reduced.

11 Settings

Change settings by scrolling through the list and pressing on the desired category. A selection of setting options is assigned to each category, which can be changed using simple gestures [► 16] or the central dial [► 17].

You can permanently change the factory settings on your unit to suit your requirements.

1. Press the button 

> The overview of all possible settings is shown:

- Favourites [► 66]
- Display [► 66]
- Light [► 68]
- Sound [► 68]
- Cooking system [► 69]
- Cooking [► 70]
- Data management [► 70]
- Network settings [► 73]
- User profile [► 75]
- Service [► 75]
- ConnectedCooking [► 76]

11.1 Favourites

All settings that you have marked as favourites are displayed in favourites.

Save setting as a favourite

1. Choose a setting.

2. Press the button 

>> The setting is saved as a favourite and is displayed under , sorting is chronological according to the time it was added.

11.2 Display

Open display

1. Press the button 
2. Press the button  **Display**

11.2.1 Language

Here you can change the language of the user interface.

Set the user interface language

1. Press the button  **Language**
2. Choose the desired language.

>> The language of the user interface is changed immediately.

11.2.2 Date and time

Here you can change the following settings:

- **Date**  
- **Time**  
- **Toggle 24h/12h** 

Set the date

1. Press the button  **Date**
 - > A calendar is displayed.
 2. Select the desired date.
- >> The date is automatically adopted.

Set the time

1. Press the button  **Time**
 - > The time is displayed.
 2. Press the time.
 3. Set the desired time.
- >> The time is automatically adopted.

Set the 24h/12h switch

1. Select **12** to set the 12-hour format and **24** to set the 24-hour format.

Synchronise time via ConnectedCooking

You can also synchronise the time automatically via ConnectedCooking.

1. Press the button .
2. Press the button  **ConnectedCooking**
3. Next to **Automatic time synchronisation**, press the button: **ON**

11.2.3 Set the temperature format

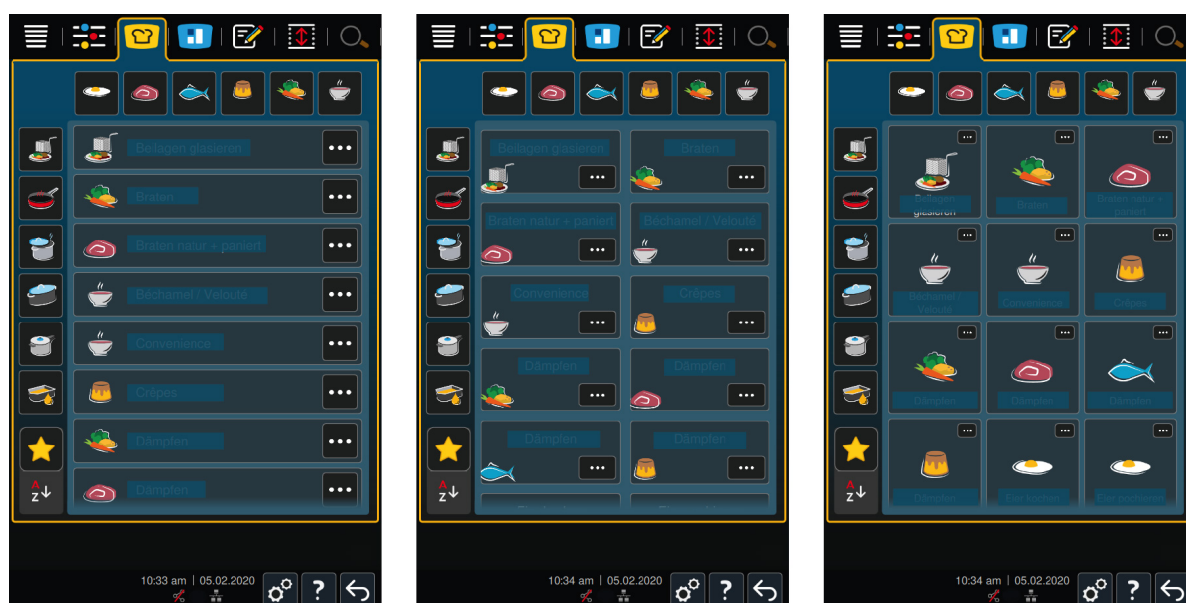
Here you can set whether the temperature should be displayed in °C or °F.

11.2.4 Volume unit

Here you can set whether the volumes should be displayed in litres **L** or gallons **G**.

11.2.5 Program view

Here you can set if intelligent cooking paths should be displayed in the iCookingSuite and in programming mode in one, two or three columns.



1. Program view Press the button 

2. Select  one,  two or  three columns.

>> The selection is immediately adopted.

11.3 Light

Adjust the light

1. Press the button .
2. Press the button  **Light**

11.3.1 Display brightness

Set the display brightness

Here you can adjust the display brightness on a scale from 0 - 100%.

1. Press the button  **Display brightness**
2. Select the desired value on the scale or set it using the dial.

>> The display brightness is immediately adopted.

Automatic dimming

1. Press the button  **Automatic dimming**

>> You can switch the automatic dimming on or off here.

Set dimming after x min

1. Press the button  **Dim after x min**

>> You can set after how many minutes the automatic dimming should be activated here.

Activating/deactivating the screensaver

1. Press the button  **Screen saver**

>> You can switch the screen saver on or off here.

Activate screensaver after x min

1. Press the button  **Activate screensaver after x min**

>> You can set after how many minutes the screen saver should be activated here.

11.4 Sound

Adjust the sound

1. Press the button .
2. Press the button  **Sound**

11.4.1 Master volume

Adjust the overall volume

Here you can set the master volume of the unit on a scale of 0 - 100%.

1. Press the button  **Master volume**
2. Select the desired value on the scale.

>> The master volume is immediately adjusted.

11.4.2 Loading/calls for action

Set loading/action request

Here you can set the sound or melody you want to play when you are supposed to load the cooking system or when you are prompted to perform an action. You can choose from 25 options.

1. Press the button  **Load/action request**
2. Press the button  **Sound**
3. Press on the desired sound.
 - > The sound will play.
4. To apply the setting, press the following button in the icon bar: 

>> You will return to the overview.

11.4.3 Program step end

Set sound for end of program step

Here you can set which sound or melody you would like to sound when a program step is completed . You can choose from 37 options.

1. Press the button  **End program step**
2. Press the button  **Sound**
3. Press on the desired sound.
 - > The sound will play.
4. To apply the setting, press the following button in the icon bar: 

>> You will return to the overview.

11.4.4 End of cooking time

Set sound for end of cooking time

Here you can set which sound or melody you would like to sound when the cooking time has passed. You can choose from 37 options.

1. Press the button  **End of cooking time**
2. Press the button  **Sound**
3. Press on the desired sound.
 - > The sound will play.
4. To apply the setting, press the following button in the icon bar: 

>> You will return to the overview.

11.5 Cooking system

1. Press the button 
2. Press the button  **Cooking system**

11.5.1 Information on unit model

Here you can see which model your unit belongs to and which software version is installed.

11.5.2 Demo mode

Activate/deactivate demo mode

Here you can switch your unit to demo mode. This function is useful if you want to display the functionalities of your cooking system without cooking in it.

1. To activate the function, press and hold the button:  **ON** until the progress bar has moved past both switch positions ON and OFF.

>> If demo mode is activated, the cooking system will restart. The symbol appears in the footer: 

11.6 Cooking

1. Press the button 
2. Press the button  **Cooking**

11.6.1 Primary country cuisine

In the primary country cuisine, cultural eating habits are translated into intelligent cooking paths. The cooking parameters of the intelligent cooking paths reflect the eating habits and the way food is prepared in the respective country or region. This means that not only can you master your local cuisine, but all the cuisines of the world. This setting is independent of the language selection.

Select primary country cuisine

1. Press the button  **Primary country cuisine**
 2. Scroll through the list and select the desired primary country cuisine.
- >> The country cuisine is immediately adopted. In the iCookingSuite, the intelligent cooking paths that correspond to the national cuisine are displayed. The cooking parameters, cooking times and core temperatures of the intelligent cooking paths are adapted to the cultural eating habits.

11.6.2 Secondary country cuisine

You can add an additional country cuisine to the primary country cuisine. This allows you to prepare typical dishes from 2 countries at the same time. This is an advantage, for example, if your restaurant wants to offer a special weekly menu with another country cuisine.

Select secondary country cuisine

1. Press the button  **Secondary country cuisine**
 2. Scroll through the list and select the desired secondary country cuisine.
- >> The country cuisine is immediately adopted. In the iCookingSuite, the additional intelligent cooking paths of the secondary country cuisine are displayed and marked with . The settings of the cooking parameters are still influenced by the primary country cuisine [► 70].

11.7 Data management

Please note that the **data management** functions are only available to you if you connect a USB stick to the unit.

1. Press the button 
2. Press the button  **Data management**

You can adjust the following settings:

- Export all data [► 71]
- Cooking programs [► 71]
- User profile [► 71]
- User images [► 71]
- User data: Delete all [► 72]
- Basic unit settings [► 72]
- HACCP data [► 72]
- Service [► 73]
- Export MyDisplay

11.7.1 Export all data

✓ You have connected a USB flash drive to the unit.

1. Press the button  **Export all data**

>> You can now export all data to a USB flash drive.

11.7.2 Cooking programs

Here you can export, import or delete all the programs you have created.

Export programs

✓ You have created programs in the programming mode.

✓ You have connected a USB flash drive to the unit.

1. Press the button  **Export programs**

>> The saved programs are saved on the USB flash drive.

Import programs

1. Connect a USB flash drive containing the exported programs to the unit.

2. Press the button  **Import programs**

>> The saved programs are imported and displayed in programming mode.

Programs: Delete all own

Here you can delete all programs you have created.

1. Press the button 

> You will be asked if you really want to delete the programs.

2. To confirm the action, press the button: 

>> A message will confirm that all programs have been deleted.

11.7.3 User profile

Export profiles

✓ You have created a profiles.

✓ You have connected a USB flash drive to the unit.

1. Press the button  **Export profiles**

>> The saved programs are saved on the USB flash drive.

Import profiles

1. Connect a USB flash drive containing the exported programs to the unit.

2. Press the button  **Import profiles**

>> The saved profiles are imported and are displayed in the user management area.

11.7.4 User images

Here you can import and export all images you want to assign to programs and shopping carts. Images must meet the following criteria:

- File type: PNG
- Colour depth: 3 x 8 bit
- Image size: 130 x 130 px
- File size: max. 50 kb

Import images

1. Save images on a USB flash drive in a folder named **userpix**.
 2. Connect the USB flash drive to the unit.
 3. Press the button  **Import images**
- >> The saved images will be imported.

Export images

- ✓ You have imported images.
 - ✓ You have connected a USB flash drive to the unit.
1. Press the button  **Export images**
- >> The saved images will be saved onto the USB flash drive.

Delete all own images

Here you can delete all images you have imported.

1. Press the button **Delete all own images**
 - > You will be asked if you really want to delete the images.
 2. To confirm the action, press the button: ✓
- >> A message will confirm that all own images have been deleted.

11.7.5 User data: Delete all

1. Press the button  **User data: Delete all**.
 - > You will be asked if you really want to delete the data.
2. Press the button ✓
 - > A message confirms that all your user data – cooking programs, user profiles, images, and user settings – have been deleted

11.7.6 Basic unit settings**Basic unit settings: Export all**

- ✓ You have connected a USB flash drive to the unit.
1. Press the button  **Basic unit settings: Export all**
- >> The basic unit settings are saved on the USB flash drive.

Import basic unit settings

1. Connect a USB flash drive to which the basic device settings have already been exported to the device.
 2. Press the button  **Basic unit settings: Import all**
- >> The basic unit settings are imported.

11.7.7 HACCP data

Here you can export all HACCP data recorded by the unit to a USB flash drive. You can also have the HACCP data automatically transferred to ConnectedCooking.

HACCP data: Export all

- ✓ You have connected a USB flash drive to the unit.
1. Press the button  **HACCP data: Export all**
- >> The HACCP data is saved on the USB flash drive.

HACCP data: Export via time period

- ✓ You have connected a USB flash drive to the unit.
- 1. Press the button **HACCP data: Export via time period**
- 2. Select the desired time period and press the "export" button.
- >> HACCP data for the selected period is saved on the USB flash drive.

11.7.8 Service**Developer logs: Export all**

- ✓ You have connected a USB flash drive to the unit.
- 1. Press the button  **Developer logs: Export all**
- >> The developer logs are now downloaded to a USB flash drive.

Developer logs: Export via time period

- ✓ You have connected a USB flash drive to the unit.
- 1. Press the button  **Developer logs: Export via time period**
- >> You can now download the developer logs for a certain period of time.

Service report: Export all

- ✓ You have connected a USB flash drive to the unit.
- 1. Press the button  **Service report: Export all**
- >> The service reports are now downloaded to a USB flash drive.

Export error statistics log

- ✓ You have connected a USB flash drive to the unit.
- 1. Press the button  **Copy the error statistics log to a USB flash drive**
- >> The error statistics log is saved on the USB flash drive.

11.8 Network settings**NOTICE****Cyber security threat**

This networkable cooking system features digital control, a user interface and software integration. To ensure cybersecurity, data protection and secure operation, please follow these instructions:

1. The cooking system must only be configured and maintained by authorised and trained personnel.
2. Regularly install software updates provided by RATIONAL. Only authentic and signed software may be used. The installation of unauthorised software is prohibited and may compromise security.
3. Only connect the cooking system to secure networks (e.g. WPA2/WPA3 for WiFi, VLAN for LAN). Communication with RATIONAL ConnectedCooking and other services must be via an encrypted connection (e.g. HTTPS).
4. Any manipulation or unauthorised modification of the cooking system software, hardware or network configuration is prohibited, as this leads to a loss of operational safety, which may result in warranty and liability claims.
5. It is the operator's responsibility to ensure secure integration into your IT infrastructure. The manufacturer is not liable for any damage resulting from improper use, inadequate protection, or unauthorised access.

You can enable **NTP-based** time synchronisation in the system settings if necessary. If **NTP** is enabled, the customer must ensure that a trusted and secure **NTP** server is provided.

- The **NTP** server must come from a reliable and controlled environment to ensure accurate and tamper-proof time data.
- Communication with the **NTP** server must be secured using protected network segments and suitable firewall rules.

If you want to connect the unit to a WiFi network where you have to log in via a website, the WiFi connection cannot be established. Cannot connect to Wi-Fi networks that require you to sign in to a website.

1. Press the button 
 2. Press the button  **Network**
 3. To activate the function, press the button:  **ON**
 4. Press the button  **WLAN**
 - > A list of all available WiFi networks is displayed. WiFi networks are sorted by signal strength.
 5. Select the desired WiFi network.
 - > You will be asked to enter the password of the WiFi network.
 6. To confirm the action, press the button: 
 - > If the connection has been successfully established, the following symbol appears in the footer: 
 - > The WiFi network will be displayed at the top of the list of available WiFi networks.
 7. To display the connection details, press this button next to the WiFi network: 
 8. To disconnect, press this button in the connection details: **Disconnect**
 9. Press on  in the icon bar to return to the overview of the network settings.
- >> The name of the WiFi network will be displayed in the **WLAN** section.

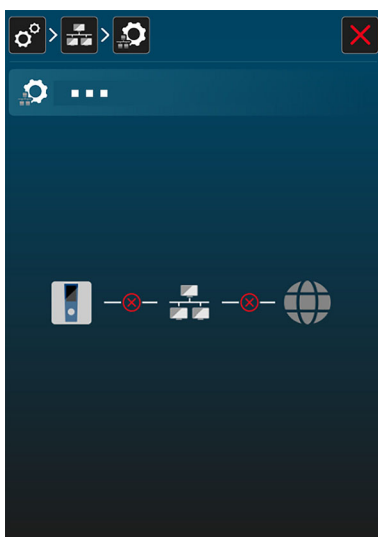
Optimised network settings allow you to connect to wireless networks with hidden SSIDs:

- Press the button  **Manual connection with WiFi**.
- You can now enter the network name (**SSID**) and the associated password.
- Press the button  to connect.

1. Press the button 
2. Network settings Press the button 

You can find out how to connect your unit to a WiFi network here: Establish wireless connection [► 82]

You can find out how to connect your unit to the network here: Establish network connection [► 82]



Use the **Network status** button to check that you are connected to the router and the Internet.

11.8.1 WiFi

Here you can include your unit in a WiFi network. Click here for more information: Establish a wireless connection [► 82]

11.8.2 LAN (optional)

You can find out how to connect your unit to the network here: Establish network connection [► 82]

IP network

Enter the IP address of your unit here.

Gateway

Here you can enter the Gateway IP address.

IP netmask

Here you can enter the IP netmask.

DNS 1

Here you can enter the address of the primary DNS server.

MAC address

Here you can display the MAC address of your unit.

DHCP active

Here you can set if DHCP should be active or inactive

1. To activate the function, press the button: **ON**

>> The IP address, Gateway and DNS are automatically configured.

11.9 User profile

You can group users into profiles and assign access rights to these profiles. By default, your unit is assigned a profile that cannot be deleted. You can add up to 10 more profiles.

1. Press the button 

2. Press the button  **User profile**

How to create, change and transfer profiles to other cooking systems can be found here: Profile and rights management [► 78]

11.10 Service

1. Press the button 

2. ServicePress the button 

The following information is available:

- Information on unit model/software version
- Serial number information
- Hotline - Chef [► 93] 
- Hotline - Service [► 93] 
- Service levels 

This function is only available to RATIONAL Service Partners.

- Software update info [► 76] 
- Installed software version [► 76]
- Service messages of the last 14 days 

- Open source licenses 

11.10.1 Information on the unit model

Here you will find the name of your unit and which software version is installed on it.

11.10.2 Software update info

Here you can see which software version is installed on your unit. If you have connected your unit to ConnectedCooking and activated the **Download software updates automatically** function, software updates will be made available to you automatically. Click here for more information: Carry out software updates automatically [► 84] If a software update is available, the current software version is displayed and the **Start installation** button is active.

1. Press the button **Start installation**

>> The software update is carried out and the unit is restarted.

11.10.3 Installed software version

Here you will find all information about the installed software version and installed help packages.

11.11 ConnectedCooking

NOTICE

If no "Activation code" is displayed, it is not yet possible to connect to the ConnectedCooking server.

This may be due to the following:

- DNS name resolution for www.connectedcooking.com must be available.
- Version with DHCP: DHCP active – IP address is assigned by the network.
- Version without DHCP: network operator must provide IP address, network mask, gateway and DNS server, which can then be entered manually on the cooking system.
- Firewall ports 443 and 8883 free (protocol: HTTPS and MQTT) for outgoing communication to destination host: www.connectedcooking.com (IP 185,113,124.8)
- Network with MAC filter: MAC addresses can be read on the combi-steamer or requested via customer service *These settings correspond to the default settings of a home router"

1. Press the button 

2. Press the button **ConnectedCooking** 

You can find out how to connect your cooking system to ConnectedCooking and which functions are available here: ConnectedCooking [► 83]

If your cooking system is connected to ConnectedCooking, you have the following setting options.

1. Press the button 

>> You can log in to ConnectedCooking with your existing account.

1. Press the button 

>> You can log in anonymously to ConnectedCooking without an account.

Automatic time synchronisation

1. Press the button **ON**  or **OFF**

>> Automatic time synchronisation does not take place when you press **OFF**. When you press **ON**, automatic time synchronisation takes place.

Automatically transfer HACCP data

1. Press the button **ON**  or **OFF**

- >> Your cooking system will not automatically transfer HACCP data to ConnectedCooking when you press **OFF**. When you press the **ON** button, the cooking system automatically transfers the HACCP data to ConnectedCooking.

Remote access

1. Press the button **ON** or **OFF**

- >> Remote access is not available when you press **OFF**. If you press **ON**, it will be possible to control your cooking system remotely via ConnectedCooking.

Software update

1. Press the button **ON**  or **OFF**

- >> Software updates are not performed automatically when you press **OFF**. If you press **ON**, software updates are performed automatically.

Connect automatically

If the network connection of your cooking system is lost, your cooking system will automatically reconnect to ConnectedCooking once the connection is re-established. If you do not want this, you can deactivate the function.

1. Press the button **ON**  or **OFF**

- >> Your cooking system will disconnect from ConnectedCooking when you press **OFF**. As soon as you press the **ON** button, your cooking system will automatically reconnect to ConnectedCooking

Log off

You can log out of ConnectedCooking at any time. The connection details will be deleted. If you want to re-connect the cooking system to ConnectedCooking, you will have to register the cooking system again.

1. Press the button 

- >> You will be asked whether you want to log out of ConnectedCooking. If you confirm this, your cooking system will be logged out of ConnectedCooking immediately.

12 Kitchen management

12.1 Profile and rights management

You can group users into profiles and assign access rights to these profiles. By default, your unit is assigned a profile that cannot be deleted. You can add up to 10 more profiles.

12.1.1 Create new profile

1. Press the button 
2. Press the button  **User profile**
3. Press the button **Add new profile**
4. If you want to derive a profile from an already existing profile, press the button: **from an existing profile**
5. If you want to derive a profile from a profile template, press the button: **from a profile template**
 - > A message saying that the new profile has been successfully created will be displayed.
6. Press on  in the icon bar to return to the overview of user profiles.
7. Press the button  **Edit profile**
8. Press the button  **New profile**

Change profile settings

1. Press the button  **Profile settings**
2. To give the profile a name, press the button:  **Change profile name**
3. Enter a unique profile name and press the Enter key on the keyboard.
 - > You will return to the profile overview.
4. To assign a password to the profile, press the button:  **Change profile password**
5. Enter a password and press the Enter key on the keyboard. Document the password and protect it against access from unauthorised third parties. If you forget the password, you can no longer access the settings. In this case, please contact your RATIONAL Service Partner.
 - > You will return to the profile overview.
6. To assign a language to the profile of the unit interface, press the button:  **Change language**
7. Scroll through the list and select the language you want.
 - > You will return to the profile overview.
8. To assign the profile, if it should be the main user or a profile with restricted rights, press the button:  **Change profile type**
9. Select  **Main user** if the user profile should have all rights to be able to edit profiles. If you select this profile type, all users will have full access to the unit
10. Select  **Restricted user** if you want the user profile to have restricted rights. If you select this profile type, you can hide all elements of the user interface except the favourites.
 - > You will return to the profile overview.
11. To assign a primary country cuisine to the profile, press the button:  **Change primary country cuisine**
12. Scroll through the list and select the desired primary country cuisine.
 - > You will return to the profile overview.
13. To assign a secondary country cuisine to the profile, press the button:  **Change secondary country cuisine**
14. Scroll through the list and select the desired secondary country cuisine.
 - > You will return to the profile overview.
15. If you want to hide all the elements of the user interface except the favourites, press the following button behind **Hide all elements except favourites: ON**

16. Press on  in the icon bar to return to the overview of user profiles.

Customise the menu bar

Define which functions and intelligent assistants should be displayed in the menu bar.

1. Press the button  **Customise the menu bar**
2. If you want to hide a function or intelligent assistant, press the button behind the following elements: **OFF**
 - Home 
 - Manual operating modes 
 - iCookingSuite 
 - iZoneControl 
 - Programming mode 
 - Height adjustment 
1. Press on  in the icon bar to return to the overview of user profiles.

12.1.2 Activate profile

- ✓ You have created a profile. See Create new profile [► 78]
- 1. Press the button  **Activate profile**
- 2. Select the desired profile.
- 3. If you have assigned a password to the profile, enter the password.
- 4. To confirm the action, press the button: 
- >> The profile is immediately activated.
- >> When you open the start screen, the activated profile is displayed. If several profiles are displayed, you can scroll through the list.
- >> To create a new profile, press the button: +
- >> You will now be taken to the profile settings.
- >> Press the button Create new profile [► 78].

12.1.3 Transfer profile to other units

You can transfer profiles that you have created on one unit to other units:

- ✓ You have connected a USB stick to the unit.
- 1. Press the button 
- 2. Press the button  **User profile**
- 3. Press the button  **Profile export**
 - > All created profiles are loaded onto the USB stick.
- 4. Connect the USB stick that contains the downloaded profiles to another unit.
- 5. Press the button 
- 6. Press the button  **User administration**
- 7. Press the button  **Profile import**
- >> All profiles are loaded onto the unit and displayed after a short wait.

12.1.4 Delete profile

You can delete all profiles except the administrator profile that is assigned by default.

- ✓ You have created a profile. [► 78]
- 1. Press the button  **Edit profile**

2. Select the desired profile.
 3. Press the button  **Profile settings**
 4. Press the button  **Delete profile**
- >> The profile is deleted.

12.2 Hygiene management

12.2.1 Logged HACCP data

The following HACCP data is logged for each batch:

- Batch number
- Unit model
- Serial number
- Software and Help Version
- Date and time
- Hand shower rinse
- Set core temperature
- Measured core temperature
- Time (hh:mm:ss)
- Temperature unit
- Energy optimising system connection
- Name and ID of the cooking path
- Change of mode
- Pan side left / right
- Cooking temperature
- Change of pan lid position
- Active heating elements

12.2.2 Export HACCP data

At maximum use, HACCP data will be stored in the cooking system for 14 days. During this time, you can download the data. Click here for more information: [HACCP Export HACCP data](#). [► 72] A longer period is available if the corresponding period of use is shorter.

12.2.3 Transfer HACCP data automatically to ConnectedCooking

If you have connected your unit with ConnectedCooking, you can set it so that the HACCP data is automatically transferred to ConnectedCooking once a cooking path is complete.

- ✓ Your unit is connected with ConnectedCooking [► 83].

1. Press the button .
2. Press the button  **ConnectedCooking**
3. Next to **Automatically transfer HACCP data**, press the button:  **ON**

>> HACCP data will now be automatically transferred when a cooking path is completed. You can view the data at connectedcooking.com or in the ConnectedCooking app.

12.3 Connecting units to a network

If you network your devices, you have the following options:

- Monitor units remotely.
- Connect units with ConnectedCooking.

NOTICE

Cyber security threat

This networkable cooking system features digital control, a user interface and software integration. To ensure cybersecurity, data protection and secure operation, please follow these instructions:

1. The cooking system must only be configured and maintained by authorised and trained personnel.
2. Regularly install software updates provided by RATIONAL. Only authentic and signed software may be used. The installation of unauthorised software is prohibited and may compromise security.
3. Only connect the cooking system to secure networks (e.g. WPA2/WPA3 for WiFi, VLAN for LAN). Communication with RATIONAL ConnectedCooking and other services must be via an encrypted connection (e.g. HTTPS).
4. Any manipulation or unauthorised modification of the cooking system software, hardware or network configuration is prohibited, as this leads to a loss of operational safety, which may result in warranty and liability claims.
5. It is the operator's responsibility to ensure secure integration into your IT infrastructure. The manufacturer is not liable for any damage resulting from improper use, inadequate protection, or unauthorised access.

You can enable **NTP-based** time synchronisation in the system settings if necessary. If **NTP** is enabled, the customer must ensure that a trusted and secure **NTP** server is provided.

- The **NTP** server must come from a reliable and controlled environment to ensure accurate and tamper-proof time data.
- Communication with the **NTP** server must be secured using protected network segments and suitable firewall rules.

12.3.1 Connect network cable

As an option, your cooking system can be equipped with an RJ45 Ethernet port. To connect your cooking system to the network and to protect the cooking system from water jets from all sides, use a network cable with the following properties:

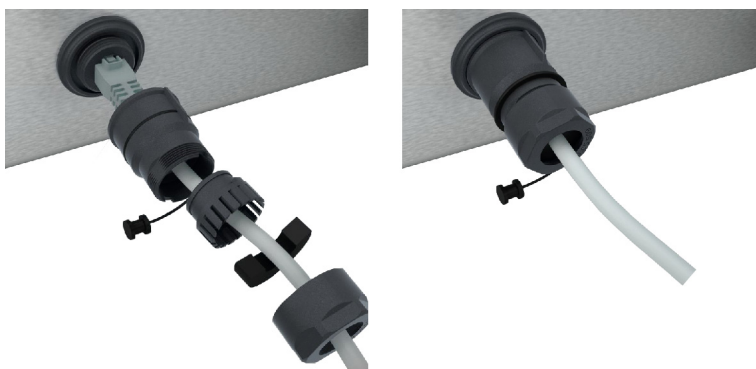
- Network cable category 6
- Maximum plug length of 45 mm
- Plug diameter of 18.5 mm
- Cable diameter of 5.5 – 7.5 mm

⚠ CAUTION

The functional parts around the network connection can heat up to over 60 °C

You can burn yourself if you connect a network cable to a unit that is currently in use or has just been in use.

1. Let the unit cool down before connecting the network cable.



1. Unscrew the protective cover.
2. Thread the individual parts of the protective cover onto the network cable.
3. Plug the network cable into the network connection.

4. Screw the protective cover back on.

12.3.2 Establish network connection

- ✓ You have all the data for the network connection.

1. Press the button .
2. Press the button  **Network settings**
3. Press the button  **LAN**
4. Press the button  **IP network**
5. Enter the IP address.
6. Press the button  **IP Gateway**
7. Enter the IP address of the IP Gateway.
8. Press the button  **IP Netmask**
9. Enter the IP netmask.
10. If you would like a server to assign the network configuration to customers, activate DHCP. Press the button  **ON**
 - > Now the IP address, Gateway and DNS are automatically configured.
11. Press the button  **DNS 1 (preferred)**
12. Enter the address of the DNS server.

12.3.3 Establish a wireless connection

If you want to connect the unit to a WiFi network where you have to log in via a website, the WiFi connection cannot be established. Cannot connect to Wi-Fi networks that require you to sign in to a website.

1. Press the button .
 2. Press the button  **Network**
 3. To activate the function, press the button:  **ON**
 4. Press the button  **WLAN**
 - > A list of all available WiFi networks is displayed. WiFi networks are sorted by signal strength.
 5. Select the desired WiFi network.
 - > You will be asked to enter the password of the WiFi network.
 6. To confirm the action, press the button: 
 - > If the connection has been successfully established, the following symbol appears in the footer: 
 - > The WiFi network will be displayed at the top of the list of available WiFi networks.
 7. To display the connection details, press this button next to the WiFi network: **V**
 8. To disconnect, press this button in the connection details: **Disconnect**
 9. Press on  in the icon bar to return to the overview of the network settings.
- >> The name of the WiFi network will be displayed in the **WLAN** section.

Optimised network settings allow you to connect to wireless networks with hidden SSIDs:

- Press the button  **Manual connection with WiFi.**
- You can now enter the network name (SSID) and the associated password.
- Press the button  to connect.

12.3.4 Monitor units remotely via ConnectedCooking.

Once you have connected your units to ConnectedCooking, you can monitor them remotely via the ConnectedCooking app or at connectedcooking.com.

Without smartphone

- ✓ Your unit is connected with ConnectedCooking [► 83].
- 1. Log in at connectedcooking.com.
- 2. Select: **Administration > My units**
 - > An overview of all registered units is displayed.
- 3. Press the button Camera symbol
- >> The home screen of the unit is displayed. You can now view the unit display via the web interface.

With smartphone

- ✓ Your unit is connected with ConnectedCooking [► 83].
- ✓ You have installed the ConnectedCooking app on your smartphone.
- 1. Run the ConnectedCooking app.
- 2. Press the button 
- 3. Select: **My units**
 - > An overview of all registered units is displayed.
- 4. Select the desired unit.
- 5. Press the button Camera symbol
- >> The home screen of the unit is displayed. You can now view the unit display via your smartphone.

12.4 ConnectedCooking

ConnectedCooking is the most modern network solution by RATIONAL. Whether you use one or more RATIONAL units, ConnectedCooking offers you completely new and convenient application options. The only thing you need to do is connect your RATIONAL unit to a network and register at connectedcooking.com.

In ConnectedCooking you can see the online status, the operating statistics and if the HACCP requirements are being observed at a glance. The following features are also available:

- **Push notifications**

Whether it's a loading, ready-to-eat or service message, you will receive all the information you need in real time, no matter where you are.

- **Transfer and manage cooking paths**

Automatically transfer tried and tested cooking paths to all units in your business.

- **Automatic software updates**

Software updates are always provided to you free and automatically.

You will also find extensive recipe libraries, tips and tricks from our professionals as well as a variety of training videos at connectedcooking.com.

12.4.1 Connect unit with ConnectedCooking

When you connect your unit to ConnectedCooking, the following features are available:

- Transfer HACCP data automatically to ConnectedCooking [► 80]
- Transfer service data automatically to ConnectedCooking [► 94]
- Operate units remotely using ConnectedCooking
- Monitor cooking system display remotely
- ✓ You have established a network connection.
- ✓ You have registered at connectedcooking.com.
- 1. Press the button 
- 2. Press the button **ConnectedCooking**
- 3. In the first tab, select which server you want to use for the connection. The international server **iot.com** or the Chinese server **iot.cn** can be selected.

4. Log in with your ConnectedCooking account.
 - > Enter your registration details or select the registration via QR code.
5. Next to **Connect**, press the button: **Register**
 - > After a short wait, a nine-digit PIN and a QR code are displayed. If you do not have a smartphone with you, you can register at www.connectedcooking.com. If you have a smartphone with you, you can scan the QR code.
6. Alternatively, you can register via the auto register. Only the basic functions will be available.

Registration without smartphone

1. Write down the PIN.
 2. Log on to www.connectedcooking.com.
 3. Click on the symbol: **Unit management**
 4. Select: **Unit overview**
 5. Click on the symbol: Red cross with +
 6. In the **Name** field, enter a unit name.
 7. In the **activation key** field, enter the PIN displayed on the unit.
- >> After a short time, the unit will be displayed in the unit overview of ConnectedCooking.
- >> The display will show that the unit is connected with the ConnectedCooking server. The symbol appears in the footer: 
- >> You will receive an e-mail confirming that the unit has been successfully registered.

Registration with smartphone

- ✓ You have installed an app on your smartphone that you can use to scan QR codes.
 - ✓ You have installed the ConnectedCooking app on your smartphone.
1. Scan the QR code.
- >> After a short time, the unit will show that the unit is connected with the ConnectedCooking server. The symbol appears in the footer: 
- >> The unit will be displayed in the unit overview of ConnectedCooking.
- >> You will receive an e-mail confirming that the unit has been successfully registered.

12.5 Perform software update

Automatic software updates with ConnectedCooking

- ✓ Your unit is connected with ConnectedCooking.
1. Press the button 
 2. Press the button  **ConnectedCooking**
 3. To activate the **Download software updates automatically** function, press the button:  **ON**
 4. Press the button 
 5. Press the button  **Service**
 6. Press the button  **Software update info**
 7. Press the button **Start installation**
- >> The software update is carried out and the unit is restarted.

Software update by USB stick

- ✓ You have connected a USB stick to the unit on which there is a software update.
 - ✓ A message is displayed telling you that a software update has been detected.
1. Confirm the message that the software update should be carried out.

>> The software update is carried out and the unit is restarted.

13 Cleaning and care

NOTICE

Hygiene requirements can only be met with a foam base

At an adjustable foot height of 45 mm, it is not possible to properly clean underneath the unit. The unit must therefore stand on a foam base. The foam base prevents liquids or food from getting under the unit. Where EN1672-2 applies, the lower feet may only be used without a foam base if there is a cleaning concept.

13.1 General safety instructions

- Wear tight-fitting protective glasses and chemical-safe protective gloves while cleaning the unit.
- Remove all care products and residues of care products before heating up the unit and cooking food in it.

13.2 Care intervals

The functional components should be cleaned after each use according to the recommended care schedule, but additional cleaning can be performed as needed.

Care interval	Function parts
Daily	▪ Inside and outside of pan ▪ Drain valve ▪ Steam vent ▪ Core probes ▪ Pan lid gasket ▪ Control panel ▪ Automatic water filling ▪ Hand shower ▪ Plastic parts ▪ Accessories
Weekly	However, for cooking systems with a pressure option, after 20 hours of pressure cooking at the latest: ▪ Locking system ▪ Pressure-cooking system
Half-yearly	▪ The spray regulator of the automatic water refill

13.3 Care products

Suitable care products

- Clean the unit with lukewarm water and a sponge.
- Clean the interior of the pan with diluted vinegar if there is limescale or discolouration.
- Clean stubborn dirt on the inside of the pan with a brush or sponge (see RATIONAL accessories) and, if necessary, with a scouring agent.
- Scouring cleaning agents or abrasive cloths.

Unsuitable care products

Do not clean the unit, its functional parts and accessories with the following unsuitable care products:

- Substances containing hydrochloric acid, caustic solution, sulphur or other oxygen-requiring substances
- Steel wool
- Sharp or pointed tools

13.4 Cleaning the pan

⚠ CAUTION

If the pan base is hot, cold cleaning water can heat up quickly and spray from the pan

You may scald yourself if you touch hot spraying water.

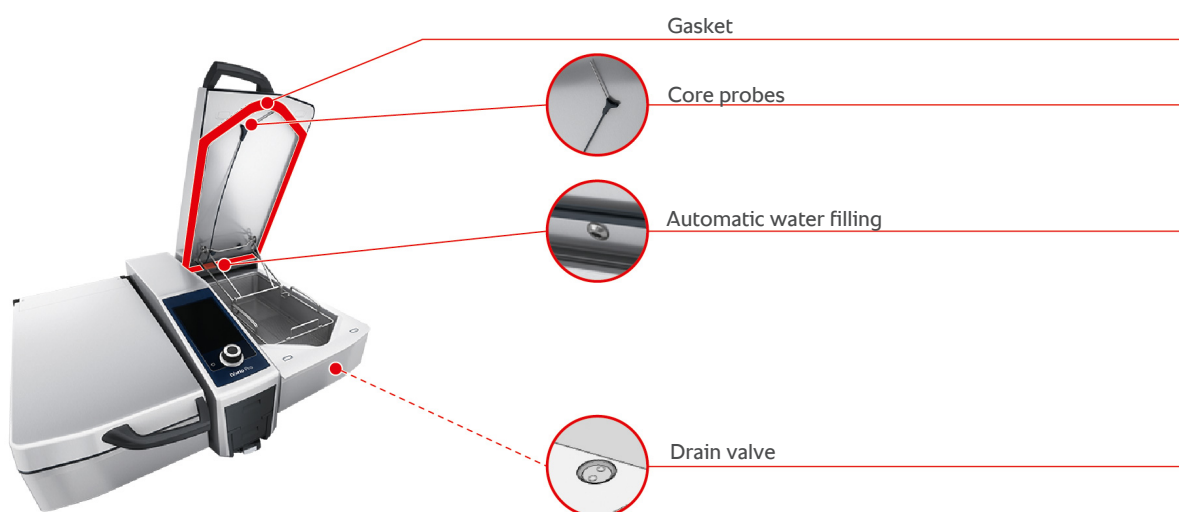
1. Leave the pan to cool down by itself. Do not try to cool it quickly using cold water or ice.

NOTICE

Reduction of the corrosion resistance of the pan due to inadequate cleaning

The high quality stainless steel of the pan surface forms a protective layer (called a chromium dioxide layer) together with the oxygen from the air. Cleaning with a brush or sponge does **not** affect this protective layer, as the oxygen from the air reconnects with the stainless steel and thus forms a new protective layer. Contamination and moisture can prevent the formation of the protective layer and reduce the corrosion resistance of the pan.

1. Clean the inside of the pan with lukewarm water and a sponge after each cooking process. Intermediate cleaning is particularly necessary after use with food containing salt.
2. Remove any layers of dirt (salt, lime, fat, starch and protein layers) with a degreasing detergent or diluted vinegar. Rinse thoroughly with clean water.
3. Remove stubborn dirt with a brush or sponge.
4. Do **not** use hydrochloric acid, sulphuric acid or other oxygen-reducing substances to clean the pan.
5. Dry the inside of the pan thoroughly with a cloth and leave the lid open before leaving the pan for long periods (e.g. overnight). Do **not** use the integrated heating for drying.
6. Use commercially available cleaning agents **without chlorides**.



Cleaning the interior of the pan

1. Clean the pan, particularly in the corners and edges.
2. Remove any food residues and layers of fat, starch and protein.
3. To remove more stubborn limescale or colouration, bring diluted vinegar to the boil.
4. Then drain the diluted vinegar and rinse the pan with clear water.

Cleaning the exterior of the pan

1. Only clean the exterior of the pan when the pan is lowered.
2. Clean the exterior side of the pan with a soft sponge.
3. When cleaning, make sure that you only pour the water into the unit from above.

Cleaning the pan lid gasket

1. Clean the pan lid gasket with a soft sponge.
2. Clean and dry the groove between the gasket lips, in which water can accumulate.

Cleaning the core probe

1. Clean the core probe and the core probe cable with a soft sponge.

Cleaning the steam vent

Please note that units without a pressure cooking system have one steam vent. Units with a pressure cooking system have two steam vents.

1. Remove the steam vent by hand without using tools.
2. Clean the recess in the steam vent with the hand shower.
3. Clean the steam vent using the hand shower or in the dishwasher.
4. Put the steam vent back in place.

Cleaning the spray regulator

Depending on the level of soiling and water hardness, clean the spray regulator regularly, but at least every six months.

To clean the spray regulator, you will need the service key (see figure) which is included in the iVario starter kit.

Cleaning tip: To do this, place the spray regulator overnight in a container with white vinegar.

Proceed as follows:

1. Place the key on the spray regulator and unscrew it.
2. Clean the spray regulator with vinegar water.
3. Rinse the spray regulator with water.
4. Rinse the Variodose without the spray regulator with one litre of water to remove residual particles in the pipe.
5. Insert the cleaned spray regulator using the service key.
6. Tighten the screw connection.

>> The spray regulator is fully functional again.

Cleaning the automatic water filling

1. Clean the automatic water filling mechanism with detergent and a soft sponge every morning and night.

Cleaning the pan drain valve

1. Open the pan drain valve.
2. Unscrew the pan drain valve.
3. Clean the opening, the lid and the gasket of the pan drain valve with a sponge.
4. Screw the pan drain valve back into place.

13.5 Cleaning the hand shower

1. Pull the hand shower hose out completely and hold it firmly.
2. Clean the hand shower and the hose with a soft sponge.
3. To remove stubborn scale, clean the hand shower and the hose with diluted vinegar.

13.6 Cleaning the control panel

⚠ CAUTION! Risk of cuts! The central dial has sharp edges. Wear protective gloves when cleaning the central dial and the surfaces below it.

1. Pull off the central dial by hand and without tools.
2. Clean the central dial and the surface below it with a soft cloth.
3. Replace the central dial.

If your unit is equipped with a lockable control panel, you have to unlock the lockable control panel and open the cover before cleaning the control panel.

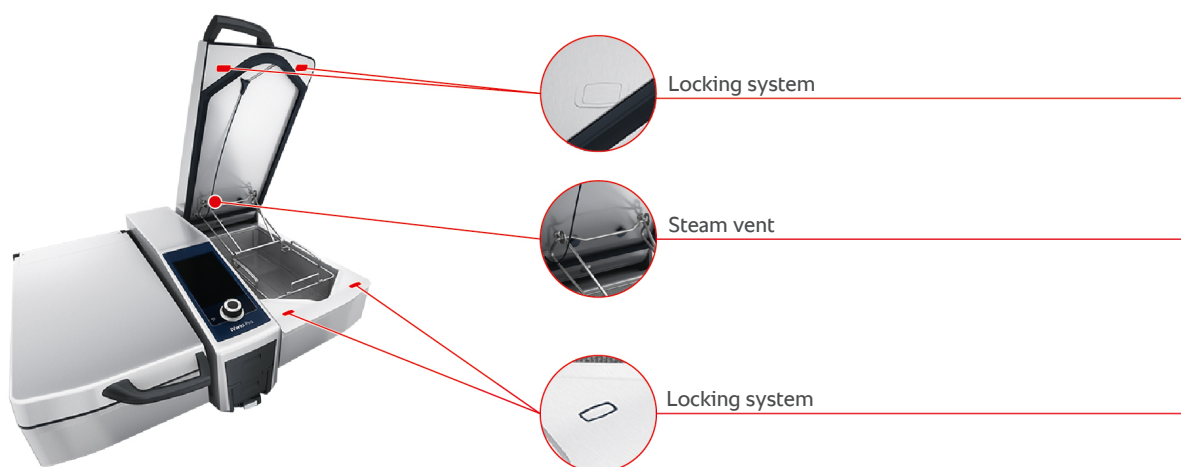
Before you clean the display, you can lock it. This prevents accidentally starting cooking paths, performing actions or calling up functions.

1. Press and hold the button: 
 - > After a few seconds, the display lock will be activated and the symbol displayed: 
2. Clean the display with a soft cloth.
3. To lock the display, press and hold the button: 
 - > The symbol will be displayed: 
4. Pull off the central dial by hand and without tools.
5. Clean the central dial and the surface below it with a soft cloth.
6. Replace the central dial.

13.7 Cleaning accessories

1. Let the accessories cool before cleaning.
2. Remove any food residues and layers of fat, starch and protein with a soft cloth.
3. In case of stubborn dirt, soak the accessories in lukewarm water and then remove the dirt with a soft cloth.

13.8 Clean pressure cooking system (optional)



Cleaning the pressure cooking system

1. Clean the pan. [► 87]
2. Fill the pan with water up to the minimum fill volume.
3. Close the pan lid.

4. Press the button in the menu bar: .
5. Press the button .
6. Set the cooking parameter to **cooking time** for 5 minutes.
7. Follow the instructions on the display.

Cleaning the locking system

1. Open the pan lid.
2. Clean the locking system and the indentations with a damp brush.

Cleaning the steam vent

1. Remove the steam vents by hand without using tools.
2. Clean the recess in the steam vents with the hand shower.
3. Clean the steam vents using the hand shower or in the dishwasher.
4. Put the steam vents back in place.

14 Care and cleaning assistant

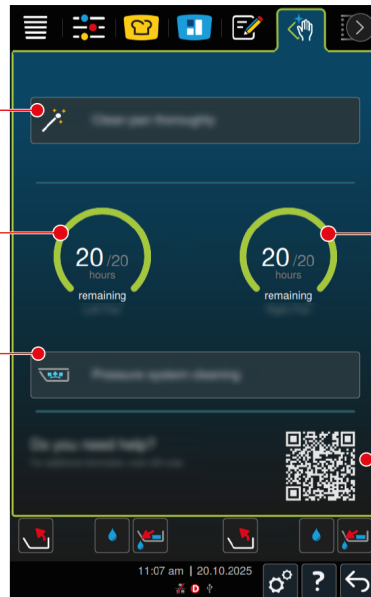


The care and cleaning assistant provides efficient support with cleaning the iVario.

Cleaning program
Clean the pan thoroughly

Cleaning status left pan
Operating hours pressure cooking

Cleaning program
Clean the pressure cooking system



Cleaning status right pan
Clean the pressure cooking system

QR Code

14.1 General safety instructions

- Wear tight-fitting protective glasses and chemical-safe protective gloves while cleaning the unit.
- For the clean function, only use the cleaner recommended by the manufacturer.

This will prevent scalding and burns:

- Let the unit and all function parts cool down before you start the clean.

14.2 Cleaning programs

The following cleaning programs are available:

Program	Description	Care product
Clean the pan thoroughly	Assisted cleaning of the inside of the pan	▪ Water ▪ Brush or sponge ▪ Detergent
Clean the pressure cooking system	Assisted cleaning of the pressure cooking system for cooking systems with optional pressure cooking function	▪ Water and steam

14.3 Clean the pan thoroughly

1. Start the cleaning program and press the button: **Clean the pan thoroughly**.
 - > You will be prompted to remove all food residue from the pan.
2. Remove food residue from the pan and press the button: ✓
 - > The pan is filled with water automatically.
3. Add 5 ml of detergent to the water and press the button: ✓
4. Clean the pan thoroughly with a brush or sponge and press the button: ✓

- > **For model 2-S with pressure option:** The pan drain valve opens automatically.
For model 2-S without pressure option and model 2-XS: Open the pan drain valve manually.
- 5. To tilt and empty the pan, press and hold the central dial and the button: 
- 6. Rinse the pan with the hand shower and dry the pan thoroughly with a cloth.
- >> The thorough cleaning of the pan is complete.

14.4 Cleaning the pressure cooking system

WARNING

Risk of scalding when cleaning with alcohol

The system is designed for cleaning with water. If you use liquids with a boiling point lower than that of water, such as alcohol, to clean the pressure cooking system and unlock the pan, the hot liquid may vaporise and spray out of the pan at high speed. This could cause severe scalding.

1. Only use water with detergent to clean the pressure cooking system.
2. Always wear your personal protection equipment.

For cooking systems with the optional pressure cooking function, the unit will automatically detect after 20 hours that the pressure cooking system needs cleaning. A message will appear on the display.

Start pressure cooking system cleaning

1. Start the cleaning program and press the button: **Clean the pressure cooking system**
 - > You will be prompted to remove all food residues from the pan and clean the pan.
 2. Clean the pan and press the button: 
 - > The pan is filled with water automatically.
 - > After the automatic water inlet, you will be prompted to check the water fill level.
 3. Check the specified fill level and press the button: 
 - > You will be prompted not to use liquids with a lower boiling point than water, such as alcohol.
 4. Confirm and press the button: 
 - > You will be prompted to close the pan lid.
 5. Close the pan lid manually and press the button: 
 - > The pan lid is locked and the pressure in the pan is built up. Continuous pressurisation takes several minutes. Please wait until the system cleanup starts automatically.
 - > System cleaning starts automatically and the remaining cleaning time is shown on the display.
 - > After system cleaning, the pressure in the pan is reduced. This takes several minutes. Please wait until the acoustic signal sounds and a prompt appears on the display.
 - > After the pressure has been reduced, you will be prompted to unlock the pan lid.
 6. Unlock the pan lid and press the button: 
- >> Cleaning of the pressure cooking system is complete.

14.5 Scan QR code for more information on care and cleaning



You can also find further information on care and cleaning of the cooking system directly on the RATIONAL website.

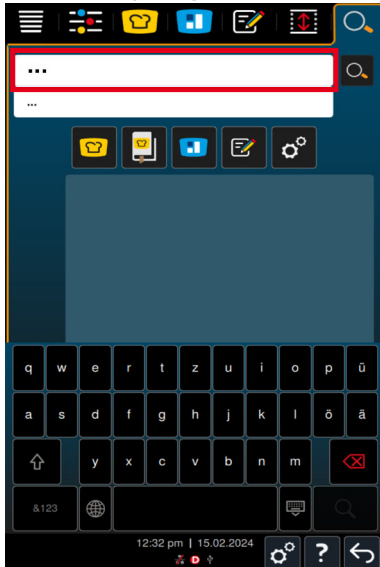
1. Scan the QR code to find out more about the following topics directly on the RATIONAL website:
 - Video on care and cleaning of the cooking system
 - User information - Care and cleaning (as a PDF file for download)
 - Original instructions for use (as PDF file for download)

15 Inspiration and help

15.1 Search assistant

The search function on your cooking system makes it easy to search for intelligent cooking paths, custom programs, settings and usage examples.

1. Press the button in the menu bar: .
2. Enter your search term. The integrated in-text search ensures precise results despite possible typing errors or similar spellings.



- > As you type, search results are suggested within the set cooking system language. The displayed path makes it possible to trace the location of the result found on the cooking system.
 - > The search results are divided into the categories **iCookingSuite** , **Usage examples** , **iZoneControl** , **Custom programs**  and **Settings**. 
 - > You can filter the results by intelligent cooking paths, your own programs, settings and application examples.
3. Press on the desired icon to display the search results.

The search function allows you to start cooking paths, your own programs or application examples directly from the help section. It also helps you to understand which dishes can be found in which cooking paths. It therefore offers a comprehensive solution for an optimised cooking experience.

15.2 Help displayed on the unit

These instructions for use are available as an operating aid in the cooking system. You will also find all information concerning load sizes and the use of original RATIONAL accessories.

By pressing the button , the cooking system help will always show you the latest help content on the display, according to the area that is currently displayed.

15.3 Telephone help

ChefLine®

We offer a telephone consulting service to answer any questions you have about applications or recipes. Quick, simple, from cook to cook and 365 days a year. Simply call the ChefLine®. You will find the number at rational-online.com.

RATIONAL Service Partners

Our units are reliable and have a long service life. Should customers ever encounter technical issues; our RATIONAL Service Partners will provide fast, efficient assistance. Guaranteed spare parts supply and a weekend call-out team included. You can find the number under Settings > Service or at rational-online.com.

15.4 Help in a service call

15.4.1 Transfer service data automatically to ConnectedCooking

If you have connected your unit with ConnectedCooking, you can set it so that the service data is automatically transferred to ConnectedCooking at regular intervals.

✓ Your unit is connected with ConnectedCooking [► 83].

1. Press the button 
2. Press the button  **ConnectedCooking**
3. Next to **Automatically transfer service data**, press the button: **ON**

>> Service data will now transfer automatically to ConnectedCooking. You can view the data in your account at connectedcooking.com or in the ConnectedCooking app.

15.4.2 Retrieving service data

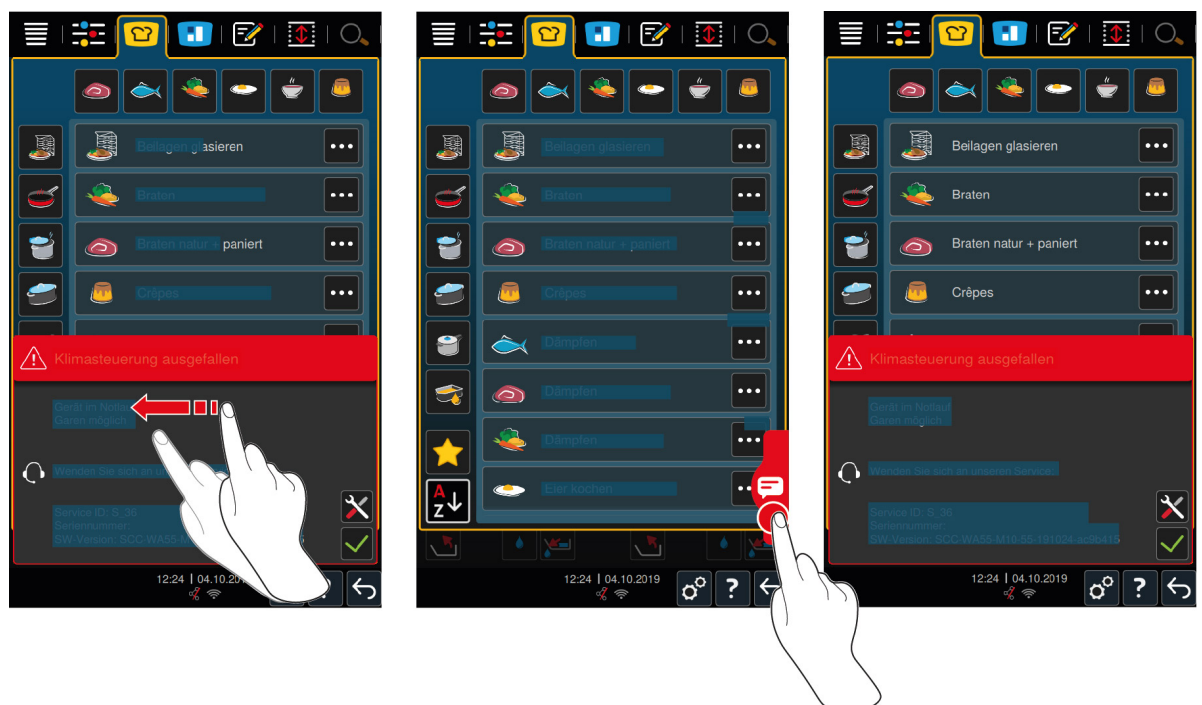
You can retrieve the service data in the settings. Click here for more information: Service [► 75]

15.5 Problem resolution

When an error message is displayed, you can close it or swipe it away while you are waiting for assistance. If you swipe the error message to the side, it will be displayed as a red symbol at that point. If you press this symbol, the error message will be maximised again and you have to open it to read the content.

The service messages contain the following information:

- Type of fault
- Service ID
- Serial number
- Software version



For all error messages, please contact your RATIONAL Service Partner. Always keep the serial number of your unit and the version number of the installed software to hand. Both can be found in the error message.

15.5.1 Messages during cooking

Error report	Message text
Temperature measurement system error	–
Temperature measurement system error	Heating not possible.
Pan temperature measurement system error	Only frying applications possible.
Core probe error	Cooking without a core probe is possible. Pressure cooking not possible.
Pan drive system error	Check whether there is an object below the pan that is blocking it. Remove the object.
Error in the lid drive system	Check whether there is an object below the lid that is blocking it. Remove the object.
Pan valve error	Caution food loss possible. Only frying applications possible.
Error in the pan valve drive	Only frying applications possible.
Water circuit error	Turn off water tap!
Water circuit error	Please check the water supply Cooking without automatic water inlet possible
Water circuit error	Please check the hot/water supply Cooking without automatic water inlet possible
System communications error	–
Unit configuration error	–
Safety chain error	Cooking application(s) stopped

15.5.2 Messages during cooking (option)

The following messages may also be displayed if your cooking system is equipped with the optional pressure cooking function.

Error report	Message text
Lid position error	Pressure cooking process stopped. Pressure release initiated.
Locking and pan valve drive error	Caution cooking loss possible. Only frying applications possible.
Locking and pan valve drive error	Open lid and retract locking system!
Locking and pan valve drive error	Pressure cooking process stopped. Pressure release initiated.
Pressure measurement error	Open lid, restart pressure cooking.
Pressure measurement error	Pressure cooking not possible.
Error in pressure cooking	Pressure cooking process stopped. Pressure release initiated. Thickened food? Not enough water? Overfilling? Steam nozzles in lid clogged?
Pressure valve error	Pressure cooking not possible.

15.5.3 Socket no longer works

If the socket no longer works, contact your Service Partner.

16 Maintenance

You can perform the following maintenance work yourself:

- Replacing the pan lid gasket [► 96]
- Replacing the pan drain valve gasket [► 96]

If the network cable on your unit is defective, it may only be replaced by RATIONAL or your RATIONAL Service Partner.

16.1 General safety instructions

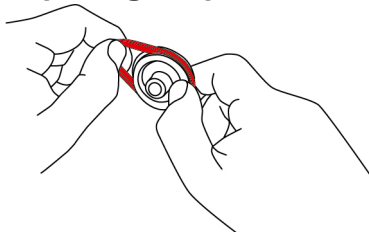
- Wear protective gloves to protect yourself from cuts from sharp edge on the metal housing.
- If you are using a sharp or pointed tool to replace the gasket, this may damage the unit and optimal cooking results can no longer be achieved.

16.2 Replacing the pan lid gasket



1. Open the pan lid.
2. Pull the pan lid gasket out from the groove by hand without a tool.
3. Clean the groove with a soft sponge.
4. Moisten the retaining lips of the new gasket with soapy water.
5. First press the corners of the gasket into the corners of the groove.
6. Then press the rest of the gasket into the groove.
7. Make sure that the new gasket sits fully in the pan lid indentation.

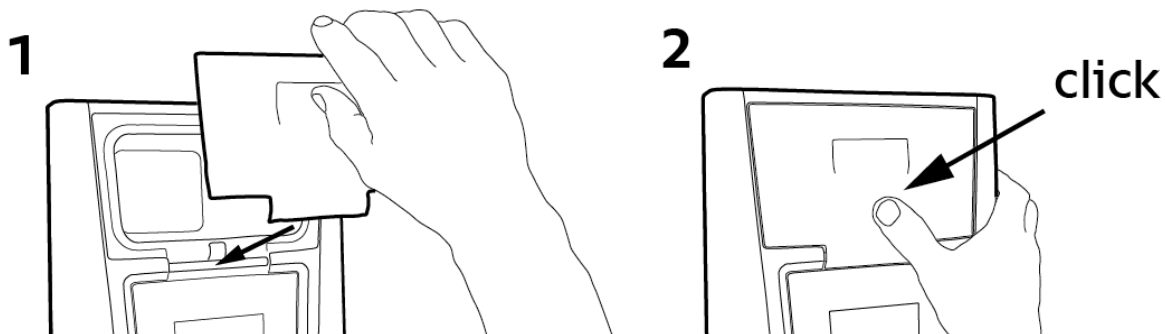
16.3 Replacing the pan drain valve gasket



1. Open the pan drain valve. [► 20]
2. Unscrew the pan drain valve.
3. Pull the old gasket off by hand without a tool.
4. Clean the opening and the pan drain valve lid with a sponge.
5. Push on the new gasket.
6. Screw the pan drain valve back into place.

16.4 Insert socket cover

The socket cover is detachable and can be replaced precisely.



1. Place the cover on the socket opening.
2. Press on the cover until it clicks into place.

17 Decommissioning and disposal

17.1 Decommissioning

Contact your RATIONAL Service Partner if you would like to decommission the unit.

17.2 Disposal



Old units contain recyclable materials. Dispose of old units in an environmentally sound way using the appropriate disposal systems.

17.3 Disposing of oil and fat

NOTICE

Improper disposal of oil or fat

If you dispose of oil or fat via the pan drain, the waste water will be dirty and damage the building's drains.

1. Never dispose of oil or fat through the drain.

Note the statutory provisions with regard to the disposal of oil or fat.

18 Technical data

Please also note the technical data on the model plate. The model plate is on the inside of the console.

	Value
Weight (without packaging) Model 2-XS	110 kg
Weight (without packaging) Model 2-S	139 kg
Max. Power socket output	2.3 kW
Max. Socket fuse protection	10 A
Protection class	IPX5
Environmental conditions	5 – 40 °C
Frequency and max. transmission power WiFi	2.4 GHz / 19.5 mW
WiFi standard	IEEE 802.11 b/g/n

18.1 Units with pressure cooking (optional)

Please note the different weights of units equipped with the pressure cooking option.

	Value
Weight (without packaging) Model 2-S	154 kg

18.2 Models and version names

The model names and the version on the model plate are different. Please refer to the classification in this table.

Model	Version name
iVario 2-XS	LMX.100AE
iVario Pro 2-S	LMX.100BE
iVario Pro 2-S with pressure cooking option	LMX.200BE

18.3 Sticker

The following stickers are affixed on the unit:

 Warning about dangerous voltages

 Equipotential bonding

18.4 Acrylamide in food

In accordance with Regulation (EU) 2017/2158 on the definition of minimisation measures and guideline values for the reduction of acrylamide in food, the temperature in manual and intelligent cooking paths where deep frying is performed is pre-set at 175°C. As the manufacturer, RATIONAL guarantees that the set temperature is maintained exactly to the degree and does not exceed the target value.

Depending on the product, the temperature may be lower than 175°C to reduce the acrylamide content. Please take appropriate measures in your company to ensure compliance with the acrylamide limits.

You can increase the temperature of the oil or grease to 180°C at your own risk.

18.5 Conformity

This unit meets the following EU directives:

- Directive 2014/53/EU on the harmonisation of the laws of the Member States relating to the making available on the market of radio equipment
- Directive 2006/42/EU on machinery
- Directive 2011/65/EU Restriction of the use of certain hazardous substances in electrical and electronic equipment, including 2015/863/EU
- Regulation (EC) No. 1935/2004 Materials and articles that come into contact with food

- Regulation (EU) No. 2023/2854 Data Act

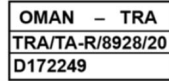
This unit meets the following European standards:

- EN 60335-1:2020
- EN 60335-2-36:2017
- EN 60335-2-37:2017
- EN 60335-2-39:2002 + A1
- EN 60335-2-47:2002 + A1 + A2
- EN 61000-3-11:2000
- EN 61000-3-12:2011
- EN 61000-4-2:2009
- EN 61000-4-3:2006 + A1:2008 + A2:2010
- EN 61000-4-4:2012
- EN 61000-4-5:2014
- EN 61000-4-6:2014
- EN 61000-4-11:2004
- EN 55014-1:2017
- EN 55016-2-3:2010 + A1:2010 + A2:2014
- EN 62233:2008
- EN 1717:2000

The following product range is covered by countries with Wi-Fi regulations. Approval marks for local Wi-Fi regulations can be found on the type plate.

Multifunctional cooking system for commercial use – iVario series

- LMX.100.AE
- LMX.100.BE
- LMX.100.CE
- LMX.100.DE
- LMX.200.AE
- LMX.200.BE
- LMX.200.CE
- LMX.200.DE

Belarus	Brazil	South Korea	Oman	Paraguay
		 상호명: Rational AG 가치와 명칭(모델명): Oven Controller with Wi-Fi 용 무선기기(LM1) 대역 사용 기기: 2400MHz ~ 2483.5MHz 제조자/제조국가: Rational AG/ 독일 시험부호: R-R-RAG-LM1		

19 Regulatory Information

USA

This device complies with part 15 of the FCC Rules. Operation is subject to the following two conditions:

- (1) This device may not cause harmful interference, and
- (2) this device must accept any interference received, including interference that may cause undesired operation.

This equipment has been tested and found to comply with the limits for a Class A digital device, pursuant to part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference when the equipment is operated in a commercial environment. This equipment generates, uses, and can radiate radio frequency energy and, if not installed and used in accordance with the instruction manual, may cause harmful interference to radio communications. Operation of this equipment in a residential area is likely to cause harmful interference in which case the user will be required to correct the interference at his own expense.

FCC ID: 2AUI6Y-LM21

As an electromagnetic wave equipment for office use (Class A), this equipment is intended to use in other than home area. Sellers or users need to take note of this.

China-RoHS

- Please log in to RATIONAL AG <https://rat.ag/cn-rohs> and enter model query for the hazardous substance content table.
-  RATIONAL AG  <https://rat.ag/cn-rohs> 

This product complies with applicable UK legislation and bears the UKCA marking. A full UK Declaration of Conformity is available from the manufacturer upon request.

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