



Snack & bake.

Delicious. Quick preparation.

The image shows a modern bakery or cafe interior. On the left, there are wooden shelves filled with various types of bread, including round loaves and baguettes. Price tags are visible on the shelves. In the center, a tall metal rack holds several trays of freshly baked, golden-brown buns. To the right, a large, stainless steel RATIONAL iCombi Pro oven is prominently displayed. The oven has a digital touchscreen interface on the left door and a large glass window on the right door. The background is a dark, textured wall.

Time to rethink the old rules
and to create new ones.

The take-away market is booming, but many establishments are still playing by the old rules: Quantity rather than quality is being served over the counter. Customers require quality, creativity, individuality. It is not simply about getting full, but about eating well: snacks must also have their vitamins, proteins, minerals. Quickly throughout the day. Just as flexible as the modern working life. For you this means all of this on top, but with the same number of employees. How can this be done? With something that writes new rules. Because it delivers quality. When frying, baking, boiling. All day long. Because it is intelligent. Like the iCombi Pro.

● **The result**
Generate additional business with
high-quality and flexible production.



Simpler than you think.
Setting trends.

Pizza, burgers, wraps, buttermilk chicken, wholegrain bread, and omelette with chia seeds. Always individual and prepared to perfection. Always when your customers want it. Morning, lunchtime and evening. Fast, uncomplicated and healthy. Following a quick clean, it all looks as if nothing happened. Indulgent, unusual, individual, your creativity knows no limits. This is the snack business with the iCombi Pro.



➔ For one reason
 You can stand out from the crowd with your individual products and services. Around the clock.

The iCombi Pro.

Expect the unexpected.

Humidity, air speed and temperature. Carefully coordinated. In a unit that thinks with you, learns from you, forgets nothing, adjusts and adapts. Always delivers consistent quality at the press of a button. Easily operated even by temporary staff. Thanks to its intelligence assistant functions, it responds to all changing requirements dynamically. Frozen food? Has the cooking cabinet door been open too long? Do you want to bake more croissants than usual? The iCombi Pro never loses sight of the desired result and adjusts the settings independently.

- **Everything for the one goal**
So you can keep on impressing your customers with outstanding products.

rational-online.com/gb/iCombiPro

Intuitive operating concept

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

Cooking intelligence

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

Precise temperature setting

When baking, even just a couple of degrees will impact the result. This is why the iCombi Pro is also very precise in its temperatures.

ENERGY STAR® Partner

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

Baker's standard

Are your accessories compatible with bakery standard? No problem, you can choose to have the iCombi Pro with the corresponding hinging rack. Or use the baker's standard mobile plate rack.

Integrated WiFi

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

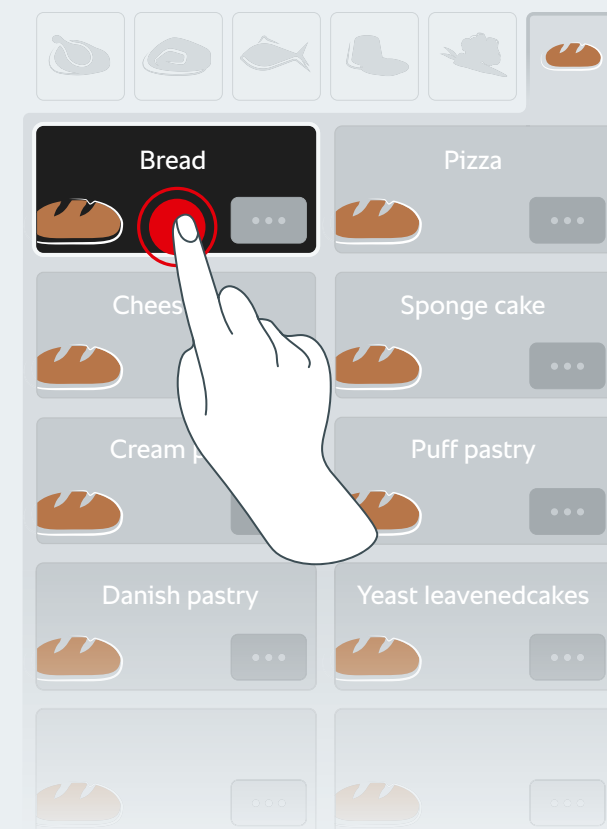
Active dehumidification

A skill to be mastered: Taking the humidity out of the cooking cabinet at the right time so that the baked goods and roasts come out with a crispy crust. The iCombi Pro can do this. Thanks to its baking intelligence.

Humidification

The iCombi Pro distributes the humidity to the cooking cabinet with precision. For elastic dough, for optimal gloss.





Baking with success: Select the intelligent cooking path, load and very quickly your bread, bread rolls and pizza will have baked themselves.

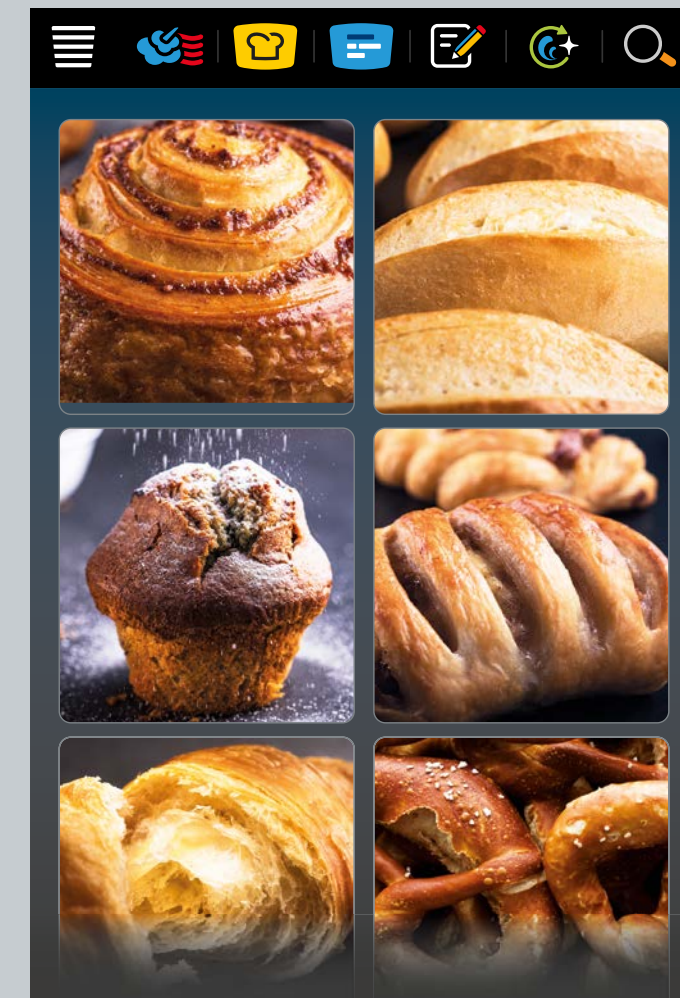
Just one full load.

There's never enough of the good things.

Bread, bread rolls, pretzels – the baskets and shelves need to be full by seven tomorrow morning. Always with the same quality. This is why the iCombi Pro also has intelligent baking paths for bread and bread rolls. So you can produce your desired result easily and reliably. So that the identical results comes out on every single rack, in every single piece. Whether each load contains 60 or 120 bread rolls. No matter who operates the appliance. Thanks to active dehumidification, thanks to fan wheels in five speeds, thanks to standing heat. As this is all done very quickly, there is enough time to serve your customers.



➔ **Everything for the one goal**
So you can keep on impressing your customers with outstanding baked goods.



All fresh.

All available. All a matter of organisation.

The first rush is over, time for restocking. The challenge: Not too much, not too little, so that it is all fresh for serving. It is time for sweet treats like cookies, muffins, apple turnovers. Because this demands organisational talent. Because this demands the iProductionManager. Which tells you what you can cook together and even suggests the time or energy-optimised order. Frozen goods, fresh dough, small pastries, large pastries, one or more trays none of it a problem. Simply enter the desired result, start the baking path, done. For fast restocking, for delicious mixed loads.

- ➔ **It doesn't get any easier than this**
Stand out from the rest, spoil your customers with a variety of products. Without the need for any additional equipment.

MyDisplay

Error-free operation, always the same level of quality with MyDisplay: Here different dishes you specify are shown on the display as an image or icon. Tap and the iCombi Pro will start working. You can add or delete recipes just as easily.



Set a new snacking standard. Delicious, varied and quick.

The trend is all about the mini meal, which mainly appeals to people with flexible working hours plus single people, it has the potential for a healthy increase in sales. It has to be healthy and taste good too. Hip, indulgent, varied and quick are the criteria according to which customers judge their breakfast, bowls and wraps. Fulfil their requirements without additional effort, with consistency, no matter who operates the unit. You can save the recipe for your snack in the shopping carts. The iCombi Pro will start at the push of a button. With the same quality results every time.

- ➔ **Create experiences**
Produce different dishes at the push of a button. Reliable consistent quality. Reliable increased sales.



Shopping carts

With the iCombi Pro, you can always serve your products to the same quality. Without any effort or trained staff. Because the unit features shopping carts, which contain the things that can be cooked together on the basis of your menu. Tap the shopping cart required for production, e.g. "Snacks", on the display, drag the foods to the rack, load the iCombi Pro and the unit will start.



How to surpass yourself. Without having to do much.

No one expected this: Thai curry, samosas, and coq au vin. Alternatively escalope with chips? It is so easy to prepare a wide variety of foods with minimal effort, even at lunch time. With the iProductionManager for example, which tells you when you can prepare your specified foods. Then chill it and bring it to serving temperature for service with finishing. This can also be achieved with convenience products.

➔ **How it's done**
Prepare anything you require at any time you want. Bring everything to serving temperature with finishing. Simply delicious.

Tip: Finishing

It is midday. The offices are emptying and your shop is getting busy. Quickly. This is when finishing, the consistent separation of service and production, comes into play. Container finishing is recommended especially for large quantities, such as to efficiently serve crisp and fresh vegetables. To do this, place the pre-produced and chilled food in the iCombi Pro and bring it to the right temperature at the push of a button. Completed with simplicity and certainty. Without any loss of quality.

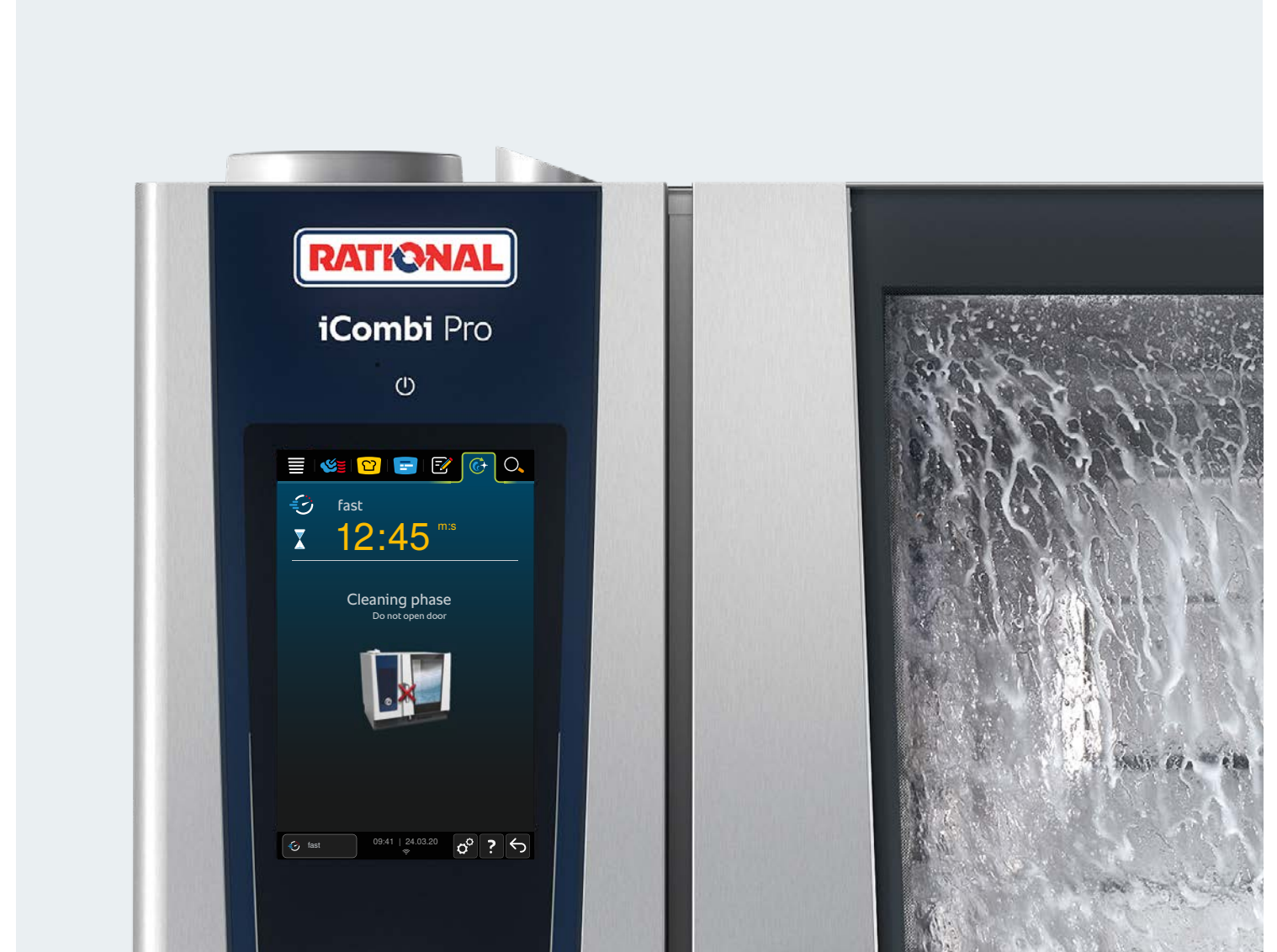


ConnectedCooking. All under control.

Everyone's talking about networking. The iCombi Pro has it. You can connect the iCombi Pro with ConnectedCooking, RATIONAL's secure internet platform, with the WiFi interface fitted as standard. Was the turkey breast recipe a hit? Simply send it off to all the cooking systems on the network. Wherever they may be. Which cooking system is being used and how? Check on your smartphone. Looking for inspiration? Right there in the recipe database. Software update? The cooking systems are easily updated at the push of a button. Retrieving HACCP data? Completed with just a click. Also if you wish, the iCombi Pro will call its RATIONAL service partner itself for servicing.

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

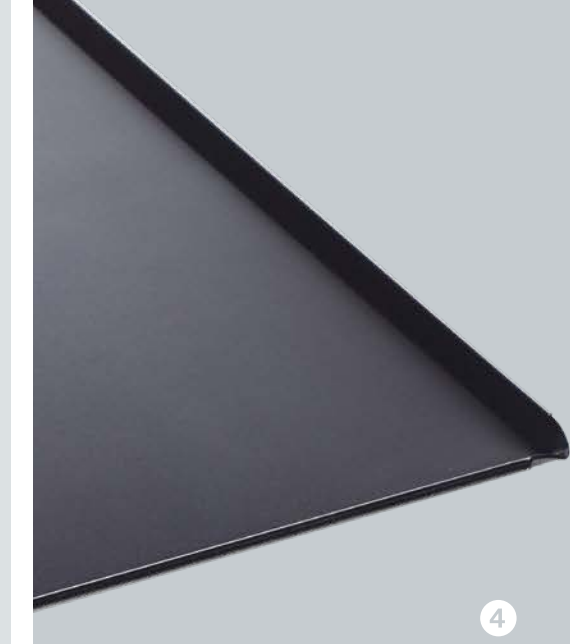
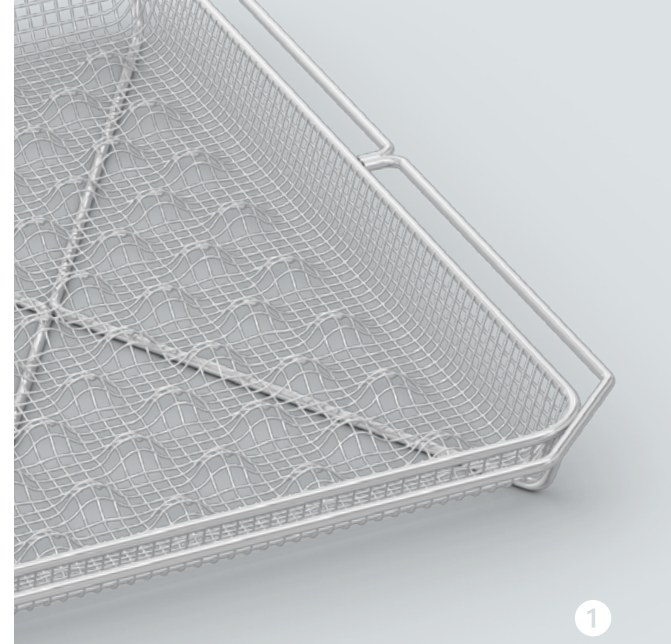
rational-online.com/gb/ConnectedCooking



To keep your mind at ease. Top marks in hygiene.

Food safety is important. Especially in the take-away business. This is exactly why you can also rely on the iCombi Pro here. When it comes to hygienic brilliant cleaning with the iCareSystem, which recognises the level of soiling, suggests the corresponding cleaning program including cleaner tabs and even completes the ultrafast clean in approx. 12 minutes. Also when it comes to easy operation, which virtually eliminates errors and as such guarantees that all food have a hygienically safe core temperature.

➔ **Play it safe**
The iCombi Pro meets international standards in terms of hygiene. Everything is documented. For peace of mind.



Accessories.

The right ingredients for your success.

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

❶ CombiFry ❷ Granite-enamelled container ❸ Roasting and baking pan
❹ Roasting and baking tray ❺ Grill and pizza tray ❻ Multibaker

➔ **Original RATIONAL Accessories**
We also have the sophisticated accessories to thank for such impressive results.

rational-online.com/gb/accessories

One unit. So many possibilities.

Which challenges would you like to overcome with an iCombi Pro? Different unit sizes and setup variations allow for individual solutions for your shop concept. Can't find the right one? You can find more variants at rational-online.com.

Let your iCombi Pro do its job:

- › Low investment
- › Minimal staff
- › Space saving
- › Flexibility with changing dishes

➔ The result

The size and performance adapt to the daily challenges.



- ① iCombi Pro 10-1/1 with condensation hood and stand ② Combi-Duo with two iCombi Pro 6-1/1 and Combi-Duo kit ③ iCombi Pro XS with wall bracket ④ Installation kit for iCombi Pro XS with condensation hood



“We saw the cooking system for the first time at the RATIONAL CookingLive event. That’s when we decided to include it in our kitchen, after seeing its excellent and consistent results, along with the savings it provides.”

George Kailis, Owner and Manager TAMALA Café Bar, Kiti, Cyprus

ServicePlus.

The beginning of a wonderful friendship.

The right service makes the RATIONAL unit and your kitchen a complete success: from the initial consultation, the test cook, installation to the individual start training and software updates and the ChefLine, the telephone hotline for individual questions – RATIONAL has it all. Or you can attend training at the Academy RATIONAL. At the same time, you can contact a certified RATIONAL dealer at any time: they know all the units by heart and will find the right one for your kitchen. The worldwide RATIONAL Service team is always close at hand in case of emergencies.

➔ ServicePlus

All with a single objective:
Ensuring your investment pays off in the long term, that you always get the most out of your units and that you never run out of ideas.

rational-online.com/gb/ServicePlus

iCombi live.

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

Enough of the theory, time for some practice because nothing is more convincing than seeing for yourself. Experience the RATIONAL units in use, see the intelligent functions for yourself and try it out to see how you can work with them. Live, with no obligation and at a location near you. Do you have any questions or do you want some information specific to your needs and possible applications? Then call us or send us an e-mail. You can also find further information, details, films and customer testimonials at rational-online.com.

➔ Register now

Tel. +44 1582 480388
info@rational-online.co.uk

rational-online.com/gb/live

RATIONAL UK Limited

Unit 4 Titan Court, Laporte Way
Luton, LU4 8EF
United Kingdom

Tel. +44 1582 480388

Fax +44 1582 485001

info@rational-online.co.uk
rational-online.com

