

**Low temperature cooking
with the iCombi® Pro.**

Gently. Delicious. Safe.



Just imagine! Someone takes care of your jobs.

An iCombi Pro works precisely, reliably, around the clock. Without supervision, even overnight. Large roasts, braised dishes, boiled meat – RATIONAL low temperature cooking makes this possible. Cooked to perfection, very tender and juicy right from the first to the last tray. The gentle cooking process reduces shrinkage to a minimum. Thanks to the intelligence of the iCombi Pro, you can be sure to achieve the result you imagine. Time and time again.

- **More quality**
Add more flavour to your products. Even in your sleep, as the saying goes.



Large roasts.

For everyone with great ambitions.

Add some variety to the menu with the “low temperature cooking” function. Whether part, full or mixed. Roast pork with crackling, roast beef, roast lamb, roast turkey, duck or goose. Large and small roasts. All based to your specifications and as you want. You specify the browning and cooking level, done. The iCombi Pro will do the rest.

After preheating, place the raw meat pieces in the cooking cabinet and it will be browned automatically. The cooking cabinet temperature will then be quickly reduced and the meat cooked gently then held. Even the most tough cuts of meat become succulently tender and juicy. Once the meat is ready, it can still be held for several hours. Flawless presentation and quality.

➔ **This is how you benefit**
Mixed loads. Tender, juicy and cooked when the iCombi Pro has time.

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Sous-vide cooking

Healthy and easy to prepare. This is how large roasts are prepared using the sous-vide method. Sear the meat, vacuum pack with the marinade or spices. Cook at a very low temperature. When the cooking cabinet temperature, like in this method, is only slightly above the desired core temperature, the result is a soft texture, HACCP-safe and the shrinkage is hardly noticeable.



Braised dishes.

Tender meat.
Wonderful aroma.

Minimal effort, maximum result: You specify your desired result, done. The iCombi Pro will do the rest: Preheat, sear the meat on high heat, signal to add liquid. And then the meat is braised gently. Because the cooking cabinet temperature, humidity and air speed are tailored to each dish. The result: succulent meat with delicious roasted flavours. The braised dish can be held for several hours without any loss of quality. You can even braise different dishes at the same time, if necessary.

 **As easy as that**
Juicy, aromatic meat. Prepared effortlessly.

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Production in a vacuum bag
You can cook your braised dishes in a vacuum. Simply sear the meat, vacuum together with the braising base and then put it into the iCombi Pro. It will take care of the rest. Without checking. For several hours.



Simmering meat.

Classic dishes, done
in a modern way.

Prime boiled beef, cured ham, beef brisket or turkey breast. The classics. Cooked gently. With a lot of food, with minimal effort. All you have to do is place the raw product in the iCombi Pro, select the desired result you want – the cooking system will regulate the rest itself. For example, it may use the RATIONAL delta-T method, whereby the very low cooking cabinet temperature at the beginning is sensitively raised together with the core temperature. For gentle cooking, for minimal shrinkage and for outstanding food quality. If required, the food can also be held ready for consumption for several hours without any loss of quality.



➔ Get more out of it
Less effort and raw materials.
More flavour and customer
compliments.

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ConnectedCooking. All under control.

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

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ConnectedCooking](http://rational-online.com/gb/ConnectedCooking)

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



Academy RATIONAL. Training included.

With professional guidance, you will learn how to get even more out of your RATIONAL cooking system. At the free basic seminar, you will get lots of new ideas, motivate your employees and can improve your work processes. Or book one of the paid special seminars including those on banqueting/Finishing, industry catering or schools and preschools. A more personalised option is operational support, as you request the content.

➔ **Register now**
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