



Food to go.

Refuel deliciously.



Loyal customers. Get them and keep them.

More single-person households, more people employed, more flexible working hours. Our eating habits are changing, too: mealtimes are shifting, becoming more individual. And people have less time to cook. The solution? Fresh, ready to eat food. But not just any food. It needs to be healthy, creative, different, fresh, hot, cold. And it needs to be ready fast. With consistently good quality. Sandwiches, wraps, sushi, bowls, baked goods. Ordered now, ready now. How, you ask? With technology that knows the rules. Because it's intelligent. Because it adapts to your concepts. While offering new ideas. Around the clock. Technology like the iCombi Pro.

- 🔴 **Create customer experiences**
With exceptional concepts, with exceptional variety.



Consultation and concept design.
From tough competition
to great sales.

Cookie-cutter concepts rarely work. Which is why we emphasize individual consultation. Tailored to the questions that matter to you. Focused on your needs. Whether it's for one location or many. Whether you want help in one area or several. Because your success doesn't hinge on pizza and sandwiches - it hinges on having comprehensive concepts and high standards of quality. And consistently maintaining them.



Concept development

- › Concept ideation workshops
- › Concept development
- › Standardization and menu development



Planning

- › Gap analysis and reporting
- › Planning support
- › ROI calculations and model recommendations



Training

- › ChefLine 365 days/year
- › Product and application training
- › RATIONAL Academy
- › Training content for learning platforms
- › Sharing experiences and methods



Support and evaluation

- › Technical and installation support
- › Service packages
- › Feedback and corrective-action plans

➤ Advantages you'll enjoy
Experienced partners,
individual consultation,
reliable implementation.

The iCombi Pro.

Expect the unexpected.

Efficiency re-imagined: Roasting, grilling, baking, steaming – all regulated intelligently. Within 11 ft.². Humidity, air speed, temperature – coordinated precisely to one another. Within a single unit that anticipates, learns, remembers, monitors, and adapts. One with intelligent assistant functions that react dynamically to your changing needs. Danishes still frozen? Left the cooking cabinet door open too long? Need food warmed up fast? Cooking at high temperatures? No matter what happens, the iCombi Pro adjusts its settings to give you the results you want.

➔ **All with one goal in mind**
Helping you wow your customers over and over again with a variety of great food.

Intuitive control concept
The new control panel design uses pictograms, logical work steps, and clear, interactive instructions to guide users through the production process, which means anyone can get it right the first time.

Efficient food production
The iProductionManager plans your production processes and shows you which dishes would be best prepared together when. Streamlines workflow, saves time and energy.

Extra flexible
Changing your food concept? The iCombi Pro will change along with you. Transmit your new recipes to all of your units at once, right from your office, and you're ready to go.

ENERGY STAR® Partner
Exceptional – there's no other word for this level of energy efficiency. One of the world's most stringent certification programs happens to agree.

Ultra-fast cleaning
From dirty to clean in just 12 minutes. Even the standard cleaning program saves 50%* on both cleaning tabs and time. Hygienically clean, short downtimes, more productive time.

Long-lasting
The iCombi Pro delivers results that are ready fast – and that look and taste great. Enjoy the delicious difference with all five senses.

Up to 575°F
The iCombi Pro is so powerful, it can preheat as high as 575°F in no time; a full load of frozen food barely affects the temperature at all. For fast, exceptional results.

*compared to conventional cooking technology





So your kitchen will be equipped for anything.

The iCombi Pro.

When it comes down to it, the iCombi Pro only has one job: reliably delivering the same great results every single time. That's why it's equipped with so much intelligence - and why it offers such impressive productivity, quality, and simplicity. It detects whether you're making one burger patty or 20, and adjusts its own parameters automatically. It helps you optimize your production schedule for speed or energy consumption - to keep your grab-and-go station perfectly stocked, for example.

➔ The goal

Doing everything possible to help you save time, energy, and raw product.

rational-online.com/us/iCombiPro



iCookingSuite

It makes the iCombi Pro intelligent - so you'll get the results you want reliably and automatically. Sensors detect the size, quantity, condition, and browning level of your food, and automatically adjust parameters such as temperature, cooking cabinet climate, fan speed, and time. Easy to use. To save time, raw materials, and energy. So your customers become regulars.

iProductionManager

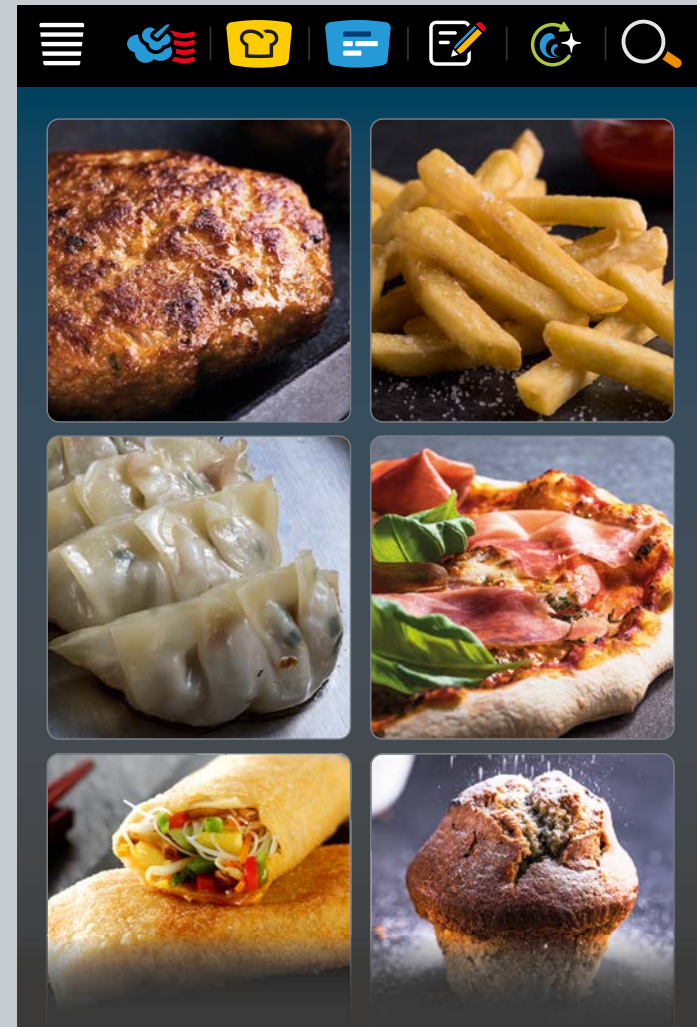
The organizational genius. It knows which products can be prepared together and the best order in which to cook them, and makes sure that everything meets the standards you've specified. Optimized for energy use? For speed? For a target time? You decide. Set it and forget it - it's all under control. For greater efficiency and standardization.

iDensityControl

iDensityControl - the intelligent climate management system coordinates the sensors, the heating system, the fresh steam generator, and the active dehumidification system. So that the cooking cabinet will always be exactly right. For more productivity. 100% quality.

iCareSystem

The cleaning and care system detects how much cleaning your unit requires, and suggests a level of cleaning along with a quantity of chemicals. It even offers ultra-fast interim cleaning in just 12 minutes. And every cleaning program uses minimal energy and phosphate-free chemicals. The result? Your appliance is hygienically clean and ready to use again in no time.



Intelligent cooking.

Because there's never too much of a good thing.

Snacks, bowls and wraps are becoming a way of life. How about something with chicken breast? Crispy outside, juicy inside. Come up with your own creations and generate additional income in no time. Every serving perfect, from one corner of the tray to the other. With the iCookingSuite. Which has intelligent cooking paths to produce your desired results easily and reliably. With no waste, no overproduction. Even on bread, rolls, or buns. Even on frozen foods.

- ➔ **Make the difference**
Set yourself apart from the pack with individual products and services. Around the clock.

MyDisplay

MyDisplay eliminates user error and keeps results uniform. The different products you've specified will be shown on the display as images or icons. Tap them, and the iCombi Pro will get started with the standardized program. You can add or delete recipes just as easily.

Standardization

The iCombi Pro remembers what you like: once you've chosen specific settings a few times, it starts using them automatically. So you'll always get the results you're looking for, no matter who's operating the cooking system. And recipes can be transferred to other iCombi Pros, of course. Via USB stick or using ConnectedCooking, RATIONAL's online platform.



Set a new standard for snacks. Quick, varied, delicious.

Small plates are all the rage, and they have immense earnings-boosting potential. If they're healthy and tasty, that is. Hip, fancy, quick, different – those are the criteria customers use when picking out bowls, tapas, and wraps. Cater to those desires without working harder, and rest easy knowing that the results will be great no matter who's operating the cooking system. With iProductionManager. It lets you know which foods you can prepare together, and proposes production plans optimized for time or energy consumption. Frozen foods, fresh products, baked goods, side dishes, one tray, several trays... No problem. Set the results you want, start the cooking process. That's all there is to it. For quick rolling-batch production, for great results on mixed loads. Even in an open kitchen environment. Because the iCombi Pro has its own recirculating hood that makes ventilation systems unnecessary.

➔ **It doesn't get any easier**
Set yourself apart from the pack,
and truly spoil your customers.
Without extra equipment.

iProductionManager

The iProductionManager lets you prepare different foods at the same time, a la carte, or to be ready at a target time. Just drag the ticket to the level you want on the display, and the iCombi Pro will tell you what needs to be done. So you'll have the flexibility to respond to individual customer requests, and you'll always have freshly prepared food available. Ultra-fast.



Transcend your own limits. While barely lifting a finger.

Options no one expected: Thai curry, dim sum, wings, falafel. Or maybe just French fries? But using hardly any oil! Conjuring up a wide variety of delicious options at any time of day has never been quicker or easier. Produce large quantities in advance and then prepare food for serving as needed. With Finishing, you can completely separate production and service. At the push of a button. It also works with frozen convenience foods - you can produce them centrally and sell them in various locations.

- ➔ **Great quality sells itself**
Starting now, you'll always have the right quantities of fresh, hot, hygienic, delicious food ready to serve.

Tip: Finishing

Noon. The nearby office buildings are emptying out, and your business is filling up. Quickly. This is where Finishing - complete separation of production and service - comes in. Container Finishing is perfect for large quantities, for example to help you serve tender-crisp vegetables efficiently. Prepare food in advance and chill it. When you're ready to serve, load it into the iCombi Pro and bring it up to temperature at the touch of a button. Totally easy, totally safe. Without sacrificing quality.



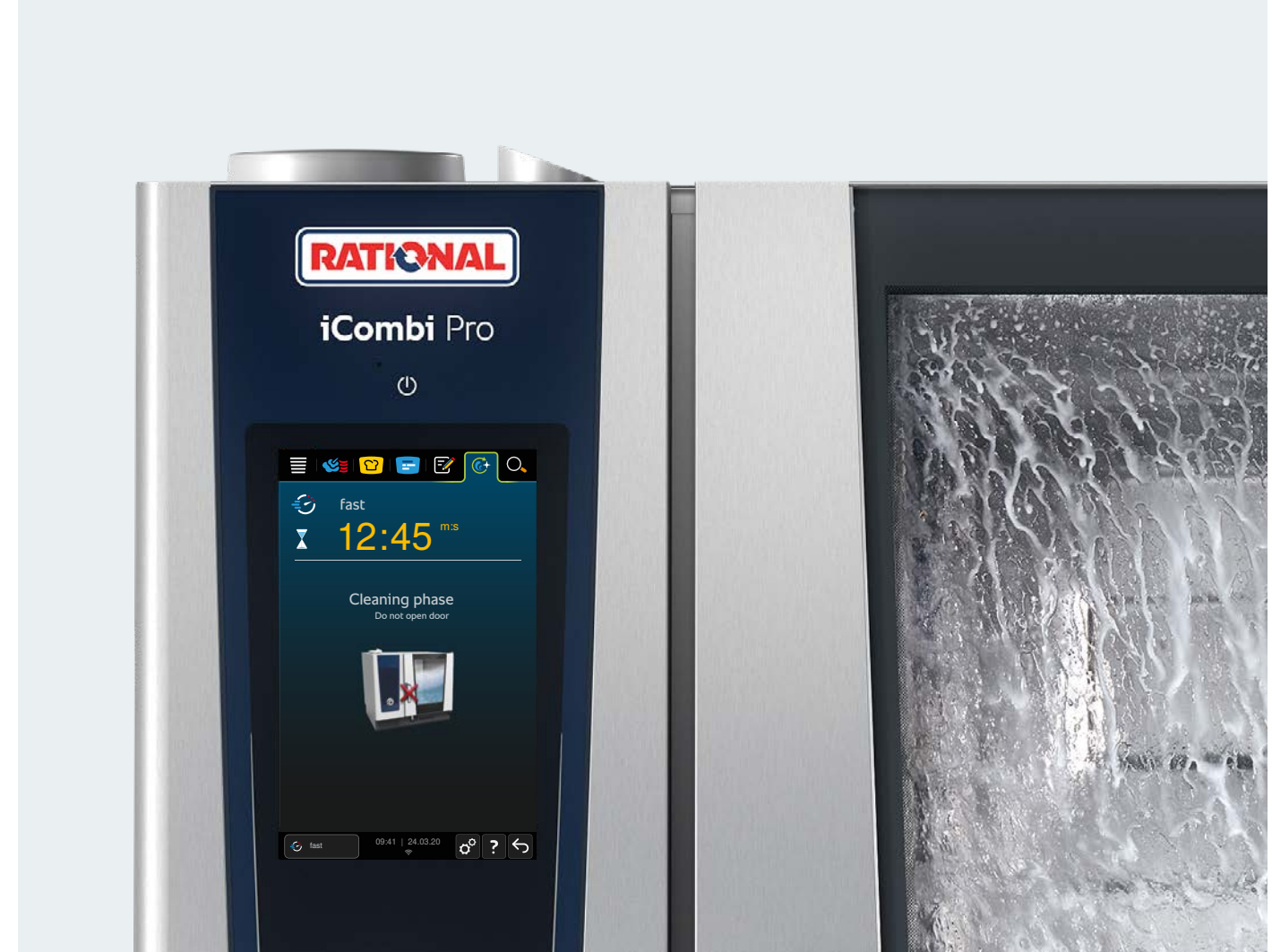
ConnectedCooking.

Keep an eye on everything.

Networking is everywhere: cash register systems, merchandise management, staff planning, ordering apps – everything's digital, everything's coordinated. Just like ConnectedCooking by RATIONAL. Recipe transfers, unit monitoring, hygiene data, software updates, service remote access – our secure networking solution lets you do everything from your desk. On all of your networked units. At all of your locations. You can access and save HACCP data from all units as well. Developed a new dish? Send the recipe to the entire fleet with one click. All you need is a PC, tablet or smartphone. Standardization has never been easier.

➔ **ConnectedCooking**
High-performance networking by RATIONAL. You'll always have everything under control.

rational-online.com/us/ConnectedCooking



Always ready for its closeup.

Top marks in hygiene.

Hygienic interim cleaning in approximately 12 minutes, or sparkling deep cleaning – which can even be performed overnight – with the iCareSystem. Simple and safe thanks to phosphate-free cleaner tabs. With a cleaning system that remembers your preferences and starts your favorite program automatically the next time around. The fresh steam generator is automatically descaled during cleaning.

➔ **Play it safe**
Quick and easy to keep clean. So you'll feel good about your kitchen. So you'll have more time for your customers.



Training with RATIONAL.



Making your concept a success.

Training with RATIONAL

- › Worldwide installation by certified RATIONAL service partners
- › Worldwide roll-outs
- › Train-the-Trainer
- › Chef Assist training at your locations
- › Regular reviews and updates of your concepts

The controls on the iCombi Pro are self-explanatory, so new staff can master them in no time. RATIONAL chefs will train you and your employees based on your own food concept or one created for you by RATIONAL, so that you'll get perfect results effortlessly from the very beginning.

RATIONAL service.



We've thought of everything.

Service and customer support are important at RATIONAL. From initial consultations and trial cooking to test units, installation, and worldwide training – not to mention automatic software updates and the ChefLine hotline for individual questions – we cover all the bases. You can also turn to Academy RATIONAL for additional training on specific topics, such as Finishing. And if an emergency ever arises, RATIONAL's worldwide service network will be there in no time.

- ➔ **Designed to help you make the most of your cooking systems** and gain enjoyment for years to come... and ensure that you're never short of ideas.

rational-online.com/us/service

Sustainability.

Good for the environment, better for your bottom line.



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

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

rational-online.com/us/green

Cost-effective.

Any way you slice it, this investment pays off.

The iCombi Pro isn't just intelligent when it comes to cooking. It's also a smart saver as well. It saves on labor, energy consumption, space, raw materials, and fat, just to name a few things. In short: the difference is obvious.

➔ **Worth it**
It all adds up to an appliance that pays for itself in no time, while making work fun.

rational-online.com/us/invest



↓ 70% 

Energy expenses reduced up to 70%*
Short preheating times eliminate the need for stand-by mode. Rolling batches with the iCombi Pro's iProductionManager save energy as well.

↓ 1-2 Hours/Day 

Reduced working time
Say goodbye to routine activities like turning, checking, and re-adjusting oven temperatures. The iCombi Pro's ultra-fast cleaning saves even more time. Which leaves you 1-2 more hours* every day for other things.

↓ 30% 

30%* lower space requirements
The iCombi Pro replaces around 90% of conventional kitchen equipment. Goodbye pots, pans, and deep fryers – hello freedom of movement. Or additional retail space.

↓ 25% 

Reduce raw product use by up to 25%*
The iCombi Pro adjusts its own cooking processes precisely, which reduces cooking and trimming losses. And its results are always equally good, from the first tray to the last – which cuts food waste significantly. That adds up to savings on raw product.

*compared to conventional cooking technology



Inspiration. Skill. Achievement.

Let's create the future together.

Loyal customers, new customers, chance customers – they all want to be surprised. Again and again. Which makes it that much more important to regularly evaluate your concepts, gather input, and implement new ideas. That includes everything from business hours to store layout to menus. And RATIONAL can help with all of the above. We offer expertise. We offer experience. We offer flexible technology. We offer new ideas. Because people may come for the food, but they come away with a lot more than that.

- ➔ **What does the future hold?**
Plenty of new ideas and concepts, so that you'll keep creating experiences for years to come.



One unit.

So many possibilities.

Which challenges do you want to address with the help of an iCombi Pro? Choose from a variety of unit sizes and installation options to create a tailor-made solution. Don't see the one for you? Visit rational-online.com for additional options.

- ➔ **The result**
Size and performance to fit your day-to-day challenges.

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