



Casual dining.
Food entertainment.

A group of four friends are seated around a dining table in a restaurant with a brick wall background. They are all laughing and smiling, creating a warm and joyful atmosphere. The table is set with plates of food, glasses of wine, and water. The lighting is soft and natural, coming from a window on the left.

Good food is like good conversation. It keeps people coming back for more.

Colorful, cheerful, full of variety. For lunch, to watch the game, for after-work drinks and appetizers. Cheese sticks, burgers, Buddha bowls, steak, Caesar salad. With family, with friends. Your customers love what you do. They come for your signature dish, for reliably great food, for the conversation. It never gets boring, that's the main thing. Which is why you have to keep coming up with new ideas, new dishes, new preparation methods. While still meeting your customers' expectations. Despite cost pressures, a lack of trained staff, a small kitchen. How about adding a delivery service? Or putting seasonal dishes on the menu? Every change is a new challenge. Well, of course – that's what makes it fun.

➤ **No boredom allowed**

Varied menus, innovative recipes, happy customers. A great fit in any kitchen.

The iCombi Pro.

Expect the unexpected.

Kitchens re-imagined: Roasting, grilling, baking, boiling, steaming – all intelligently regulated. Within less than 11 ft². Moisture, temperature, and air speed precisely coordinated. All in a single appliance that anticipates, learns, remembers, monitors, and adapts. One with intelligent assistant functions that react dynamically to your changing needs. More spare ribs than usual? Left the cooking cabinet door open too long? 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 great-quality food.

rational-online.com/us/iCombiPro

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.

Impressive quality
The iCookingSuite, the cooking system's cooking intelligence, detects the size, quantity, browning level, and condition of the food, producing perfect results at the push of a button. Again and again.

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

Sustainability
Less electricity, less water, and less raw materials compared to conventional cooking technology – and compared to older combi ovens. Good for the environment, good for your bottom line. And meets stringent ENERGY STAR requirements.

ConnectedCooking
Everything's digital, everything's coordinated. Recipe transmission, unit monitoring, HACCP data, software updates – maximum standardization.

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

Minimal food waste
It's only logical: Prepare food perfectly in advance, serve it hot and fresh, make only as many additional batches as you need. Food waste? Problem solved.

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





A whole new level of relaxed.

When work isn't work anymore.

Serving guests never stops, and nothing less than perfection will suffice. Which is what makes good peak-time preparation so essential. Using a cooking system that handles routine tasks, can handle any cooking application imaginable, produces the same great quality again and again, and works intelligently thanks to iCookingSuite. Food size, quantity, browning level, condition? Detected, cooking parameters adjusted, production planning applied. Ready, go. Tells you which dishes can be prepared together. Suggests an ideal sequence, optimized for time or energy use. 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. Done to perfection in the blink of an eye. And it's all stress-free, because there's no need to supervise – no matter who's operating the cooking system.



➔ The result
Great productivity, great results.
no matter who's operating the
cooking system.



Ready. For all of your ideas.

Eight customers, eight different dishes. Finger food, tapas, burgers, pizza, chicken wings, French fries. And that's just at one table – what about all the others? The kitchen's running full steam ahead. And so is iProductionManager. Which now prepares different dishes at the same time: Wedges and chicken wings, tandoori chicken and fried zucchini, apple crumble and baguettes. Quick, delicious, stress-free, even with new or inexperienced staff.

➔ **New perspectives**
Spare the logistical effort, produce the results you want, and give yourself the flexibility to try new ideas.

[rational-online.com/us/
iProductionManager](https://rational-online.com/us/iProductionManager)

Tip: Finishing

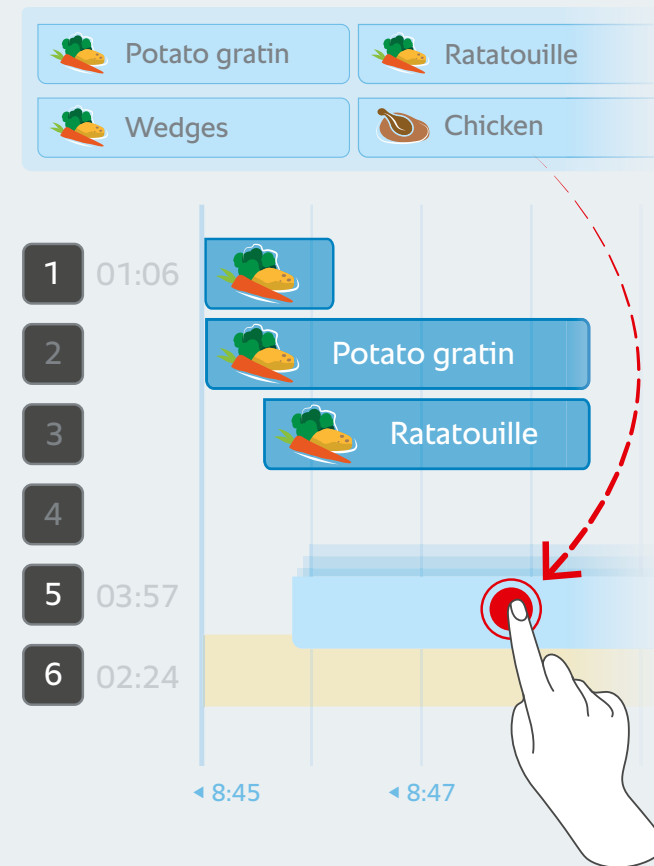
The challenges: Offering a variety of food, having it ready on schedule. The solution: Separate production and service with Finishing in the iCombi Pro. Produce food in advance, chill it in containers or vacuum-sealed, and then bring it up to temperature when an order comes in. For more flexibility, better results, happier customers.



Create dining experiences. At the touch of a button.

Spare ribs, pulled pork, beef brisket. Onion rings, potato gratin, broccoli. The iCombi Pro can do them all. By itself, in fact. Because you can create your own intelligent cooking paths and save them to the cooking system. It's easy: Test your recipe, save the results you want, and transmit the cooking path to all of your iCombi Pro units. Using a USB stick. Or with ConnectedCooking, RATIONAL's networking solution. Thanks to the simple, self-explanatory operating system, employees can then access the intelligent cooking path. For your signature dish. For your side dishes. And with the assurance that you'll always serve the results loved by your customers.

➔ **Count on it**
Consistently high quality standards thanks to easy-to-use controls.



Shopping carts

The cooking system uses preset "shopping carts" to determine which of your dishes can be cooked together. Just tap the correct shopping cart on the display (Daily Special, for example), assign dishes to different levels, load the iCombi Pro and you're all set. You can use ConnectedCooking to transmit your shopping carts to all your locations. Without leaving your office.

MyDisplay

MyDisplay eliminates user error and keeps results uniform. Choose the dishes you want shown on the display as images or icons. Just tap them, and the iCombi Pro will get to work. You can add or delete recipes just as easily. To all of your networked cooking systems, thanks to ConnectedCooking. Right from your desk. And you can count on getting the same results every time, because nothing can be changed without your approval.





So you'll feel good about your kitchen.
Top marks in hygiene and work safety.

Food safety and work safety are both important. Especially in food service. And you can count on the iCombi Pro in both respects. Hygienic cleanliness with the iCareSystem, automatic HACCP documentation – which you can access from anywhere through ConnectedCooking. Increased work safety thanks to a low tray height of no more than 5'3". And the easy-to-learn controls render user error practically impossible, so that all your food will reach a safe core temperature.

➔ **Play it safe**
The iCombi Pro meets international hygiene standards. So you'll feel good about your kitchen. And your food will always be safe.

Squeaky clean
Ultra-fast interim cleaning in just 12 minutes, standard and eco-mode cleaning with descaling, using phosphate-free cleaner tabs, even overnight. In short: The iCombi Pro is always ready for its closeup. So you'll never face long downtimes. So you can steam right after you grill. So there's no flavor transfer.

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. 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.

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↓ 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.

↓ 1-2Hours/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 tilting skillets, pots, pans, and deep fryers – hello freedom of movement. Or additional retail space.

↓ 25% 

Reduce raw product use 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 significantly reduces food waste. That adds up to savings on raw product.

*compared to conventional cooking technology



ConnectedCooking.

Keep an eye on everything.

In foodservice, networking is the rule, not the exception. Ordering, billing, service – everything's digital, everything's coordinated. Just like ConnectedCooking by RATIONAL. Recipe transmission, unit inspections, hygiene data, software updates, MyDisplay settings, shopping carts, service remote access – our secure networking solution lets you manage everything centrally from your desk. For all networked RATIONAL cooking systems. At any location. You can also access and save HACCP data from all cooking systems. Have a new weekly special? Send it around the world with just a click. All you need is a PC, a smartphone, or a tablet. Standardization has never been easier.

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

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Nando's and ConnectedCooking.

A great connection.

“Being able to monitor RATIONAL cooking systems opens up all kinds of amazing possibilities. Our service partners can now identify cooking systems in danger of malfunctioning before it happens, and either schedule a maintenance appointment or, in some cases, fix the problem remotely. Since we started using ConnectedCooking, we've cut our service calls by 35%.”

Cameron Holder, Global Equipment Buyer, Nando's

One cooking system. So many possibilities.

Different kitchen concepts require different cooking systems. Producing centrally and Finishing remotely? Display cooking? Using the iCombi Pro as a little extra in the kitchen, to expand your menu options? The cooking system is extremely flexible in terms of size, too. Carefully manufactured, very robust. High production standards, suppliers with high quality standards, continuous improvement – to make sure our units keep running for years to come. No wonder that the oldest RATIONAL combi oven has been in use for over 40 years now. For information on additional models and installation options, visit us at rational-online.com

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



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



Individual consultation services for casual dining.

Benefit from our expertise.

Whether you're looking for comprehensive consultation, help with concept development, or maintenance agreements – for one restaurant or several hundred – RATIONAL is your experienced partner when it comes to modern restaurant concepts. You can use our entire service cycle or just one of the items listed. And, it's worth noting that you can jump in at any point on the cycle. Interested? Call or email our RATIONAL experts – they'd love to hear from you.



Concept support

Based on your existing concept, your customers' changing expectations, or even your competitive environment:

- › Who are your customers, and what's your menu?
- › What food trends could be incorporated?
- › How can the menu be standardized and developed further?



Kitchen concept

Menus, number of trained staff, kitchen size – just a few of the factors influencing kitchen concept development. For one location or 100.

- › Which dishes should be produced how?
- › How much of the food is pre-packaged?
- › Which technology do you need?
- › What fits the size of the kitchen?



Training program

Individually tailored to your restaurant concept and the needs of your staff.

- › How are kitchen staff trained?
- › How is standardization ensured?
- › How can knowledge be shared internally?



Service

RATIONAL works with certified service partners around the world that will support you with individual concepts.

- › What technical prerequisites need to be in place?
- › Are there service partners in my locations?
- › Could a different maintenance contract help with cost control?



Future concept

Top today, a flop tomorrow. To make sure that doesn't happen, we can introduce you to new trends as they develop.

- › Is your current concept still meeting customer expectations?
- › What's the best way of responding to current trends?
- › What kind of networking does the kitchen use?

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



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



iCombi live.

Don't just take our word for it – find out for yourself.

Nothing's more convincing than seeing it for yourself. Experience RATIONAL cooking systems up close, see their intelligent features in action, and learn how they can work for you. Live and at no obligation – right in your area. Call us or send us an email if you have any questions, or if you'd like to discuss how RATIONAL cooking systems can meet your culinary needs. You can also visit rational-online.com.

➔ **Register now**

rational-online.com/us/live

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