

An aerial photograph showing a large cruise ship with a white hull and multiple decks, a container ship with a blue hull and colorful cargo containers, and an offshore oil rig with a yellow and orange structure. The ships are on a dark blue sea. The image is split diagonally, with the top right corner being white.

RATIONAL



Marine.

Swimming worlds
of indulgence.



Different challenges, one answer.

2,000 guests, 900 crew members, not a rarity on a cruise ship. Up to 1,000 men on the oil rig. An exclusive and demanding tour on the yacht. A handful of researchers on an expedition ship. Different people, different nations, different tastes. However everyone wants to eat 24 hours a day. Hot, cold, fish, meat, savoury and sweet. Come rain or shine. So the galley equipment has to keep up and be flexible and produce intelligently. With a system that thinks with you, is experienced, learns from you, forgets nothing and does not get seasick. At the same time that takes up little space but can still do a lot. Like the iCombi Pro and the iVario Pro.

- 🚫 **The goal**
To become more productive,
more flexible. Without losing
sight of quality.



Planning and concept. Everything as you want.

Off-the-shelf concepts rarely work. Individual advice is all the more important. Tailored to your key issues. Focussing on your needs. Whether you manage a fleet, a yacht or an oil rig. Whether you require support in one or more areas. As it is not the everyday that will decide your success, but the satisfaction of your guests, and a high standard of quality. Consistently implemented.



Culinary concept
RATIONAL will create your food concept based on the needs of your guests and your general culinary concept. Together with you as well.



Galley concept
Production volumes? Preparation methods? Staff? These and other factors will determine the galley concept, which RATIONAL will prepare for you. For one or for 100 ships.



Training concept
Impossible without trained staff. Standardisation, unit operation, optimised production processes the individually tailored RATIONAL training concepts prepare you for everyday working life. Including on board.



Service concept
RATIONAL works with certified service partners worldwide and offers attractive maintenance contracts tailored especially to shipping needs. This defines what meets your requirements.



Future concept
A success today, unsuccessful tomorrow. To prevent this, RATIONAL can regularly review your range of food, your production processes and make suggestions for changes if required.

 **Your advantage**
Experienced contact, individual consultation, specific implementation.

The new standard.

Requires less space More output.

A big promise. Which may seem to be a paradox at first glance, but which makes sense when using two intelligent cooking systems. With two cooking systems that cover over 90% of all conventional cooking applications. Which are intelligent. Which are easy to operate. Which have been developed for large quantities. Which are seaworthy, because the cooking cabinet door can be locked in place, the hinging rack is secured, the stainless steel feet are fixed to the deck and the tabletop units have ram protection.

Intuitive operating concept

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

Efficient food production

The iProductionManager plans production processes and indicates which foods are best cooked together. Streamlines processes, saves time and energy.

ENERGY STAR® Partner

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

Carefully designed

More fan wheels, optimised cooking cabinet shape, higher dehumidification performance all mean up to 50%* bigger loads. In even better food quality. For even higher productivity. Easier operation too.

Ultrafast cleaning

A clean unit in approx. 12 minutes. Even the standard clean saves 50% in time and cleaner. Stay clean, less downtimes, more productive time.

* Compared to the previous model.

Speed

With the optional pressure cooking function, you can achieve up to 35%* shorter cooking times. Automatic pressure build-up and decompression make the iVario Pro fast and convenient.

Effective energy management

The iVarioBoost heating system combines power, speed and precision. The reserve capacity and precise heat distribution over the entire surface to ensure the cooking operation runs perfectly. That is up to 4 times as fast as conventional galley technology with up to 40% less power consumption.

Intelligent functions

High food quality without supervision, simple operation, accelerated production, efficient flexibility this is modern working with an intelligent cooking system.

Best working conditions

The iVario Pro makes the galley ergonomic, labour-saving, safe and efficient. Good for the working day. Good for the health.

➔ **What do you get out of it?**
More productivity, more flexibility, more reliability.



Making sure your galley is lacking in nothing.

The iCombi Pro.

Essentially, the iCombi Pro only has one task: Reliably delivering consistently good results. This is why it is equipped with a whole lot of intelligence and impresses with productivity, simplicity and quality. So, for example, it can recognise whether it needs to prepare 20 or 200 burger patties, and will regulate it all automatically. Or it supports you with time or energy-optimised production plans. For the most optimal buffet service for example.

➔ The goal

Everything to save time, energy and raw materials.

rational-online.com/gb/iCombiPro



iCookingSuite

This makes the iCombi Pro intelligent so that the desired result is reached reliably and automatically. The sensors recognise the size, quantity, browning and condition of the foods and automatically adjust the cooking parameters such as the temperature, cooking cabinet climate, air speed and time. Easy to use. For more time, less raw materials and energy.

iProductionManager

The organisational talent. The unit knows which products can be cooked together, what the optimal order is and will make sure that the standard defined once is always maintained. Energy-optimised, time-optimised? You decide. All under control without checking and without supervision. For more efficiency and standardisation.

iDensityControl

iDensityControl the intelligent climate management system organises the interaction between sensors, the heating system and fresh steam generator, as well as active dehumidification. To maintain the right cooking cabinet climate at all times. For more productivity. 100% quality.

iCareSystem

The cleaning and care system detects the degree of dirt and suggests the cleaning stage and quantity of chemicals. It can even do an ultra-fast interim clean in approx. 12 minutes. Each cleaning stage with phosphate-free chemicals and low energy consumption. The result: hygienically clean and quickly operational.

It's all about power. In every respect. The iVario Pro.

Intelligent technology boils, fries and deep-fries in a single cooking system. Fast and also precise. Every food is prepared separately yet cost-effectively. Superb quality with few staff. Large galleys need to reconcile conflicting needs in order to remain economical. Just like the new iVario Pro, which brings precision, productivity, speed and flexibility to your production.

➔ **For your galley**
So you can generate impressive effects precisely and quickly.

rational-online.com/gb/iVarioPro



iCookingSuite

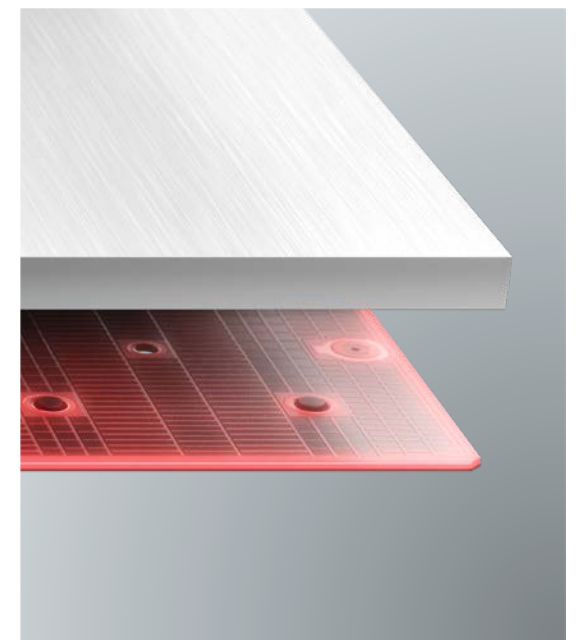
Intelligent regulation, at the push of a button, with the iCookingSuite, the cooking intelligence in the iVario. Which adjusts the cooking path to the food, which brings everything to the desired result, which learns from you, adapts to your cooking habits and alerts you when you need to take action, such as turning a steak. You can't burn anything on it, or boil anything over. If you want to give your own touch to the food, you can intervene in the cooking process.

iZoneControl

Great variety in minimal space with the iZoneControl option. It enables you to create up to four zones from one pan base, and you can choose the size, position and shape as you want. You can now cook the same or different foods in a single pan. Simultaneously or on a time delay, at the same or a different temperature. With a core probe, or by time. Always without supervision, without additional galley equipment, without wasting energy.

iVarioBoost

The combination of ceramic heating elements and fast-response, scratch-resistant pan base for high efficiency, outstanding speed and uniform heat distribution. The integrated iVarioBoost energy management system consumes up to 40% less energy than conventional cooking appliances, and still offers reserve capacity. This means you can quickly sear large quantities and the temperature will not fall when adding cold ingredients.

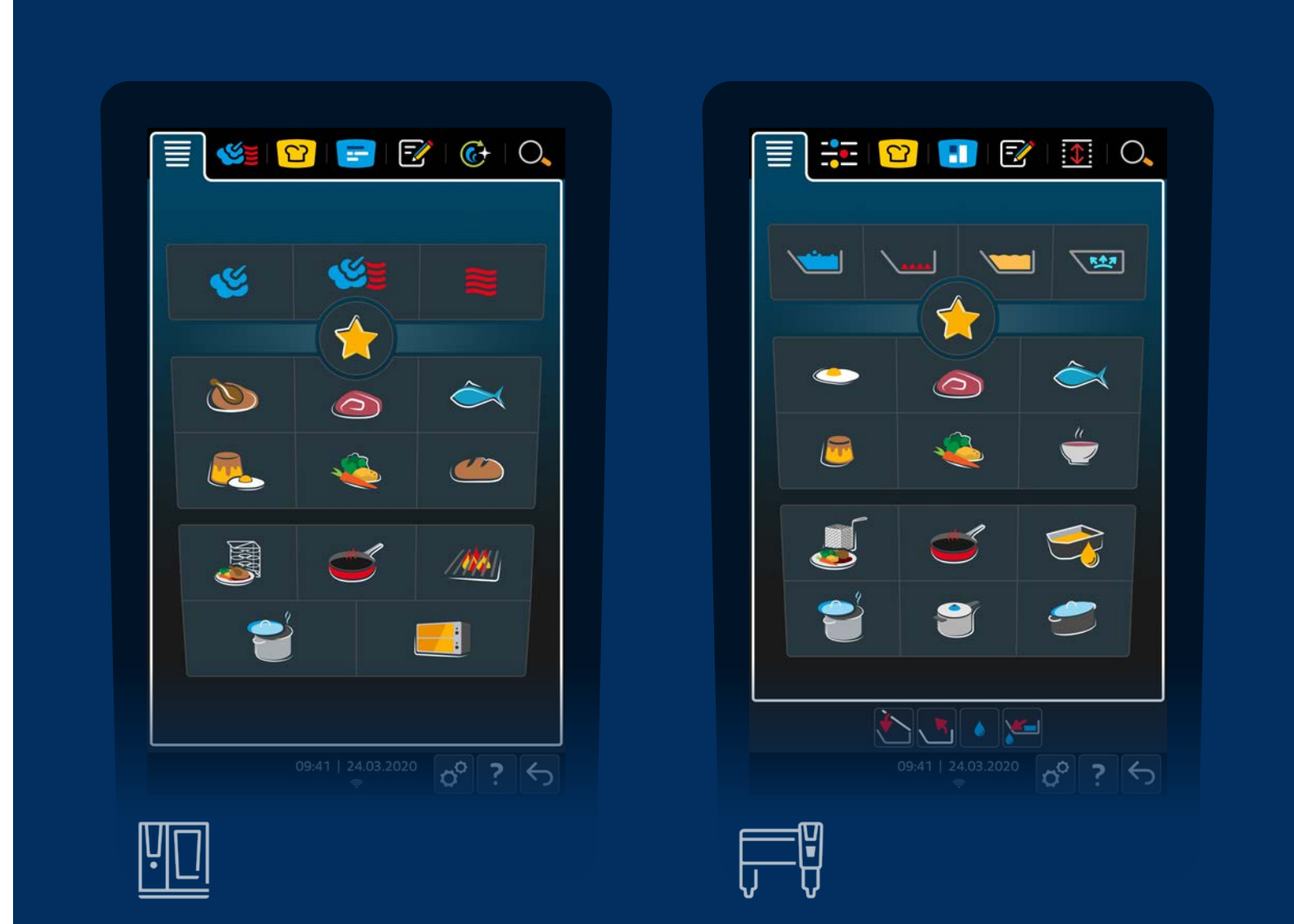




Variety is hard work.

The work can now be shared.

Morning, lunchtime and evening. Buffet, bar service, midnight snack. A little snack in between, a piece of cake, a pizza. The food service on board knows no breaks but only perfection. A sophisticated high-end mise en place service is all the more important. With cooking systems that take on routine tasks, which produce the same quality time and time again, which work intelligently thanks to iCookingSuite. Like the iVario Pro for pasta, casseroles or pudding for example. Without sticking, without over boiling, with excellent precision. Or the iCombi Pro. For bakes, roasts and vegetables.

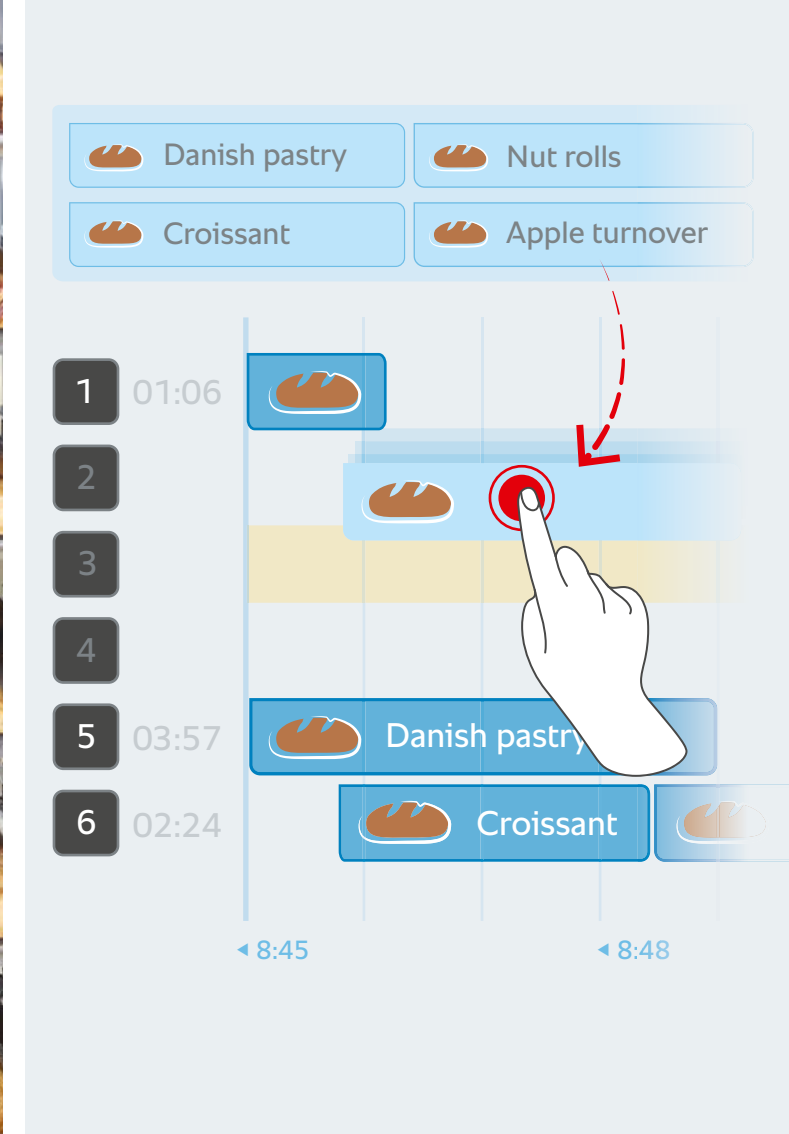


Operating concept

The iCombi Pro and iVario Pro have the same intuitive operating concept. The controls for both units are learnt in no time.

➔ The result

High productivity and a high standard of quality. No matter who is operating the units.



A good start to the day.

For your guests and your staff.

Diverse, healthy, cold or hot - this is breakfast. This is delicious and leaves an impression on guests. Your challenge: To not present too much or too little on the buffet, and of course to make sure everything is fresh, crisp and with perfect consistency. Preferably for several hours. Sounds complicated, but it isn't. Because pancakes, bacon and French toast can be cooked together in the iCombi Pro. Or grilled tomatoes and hash browns. Or different types of bread. The iProductionManager will tell you what can be cooked together, it regulates the production processes and will only prompt you to load and unload.

- ➔ **For one reason**
A wide variety and great quality
- with minimal effort. In other words, maximum productivity.

Shopping carts

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



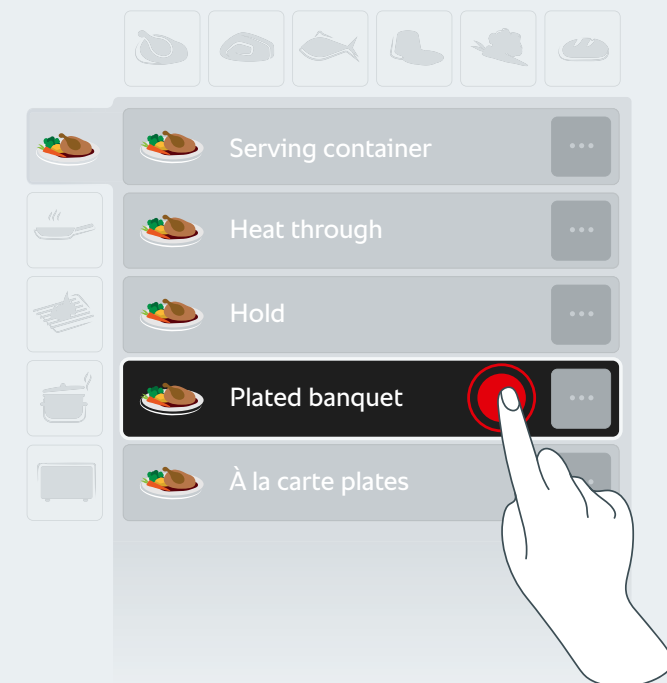
Varied. Good Quality. Precise.

So that you can accommodate any request in à la carte.

The requirements in à la carte service: It has to be varied, it has to be good, it has to be cooked to perfection. The processes have to be sophisticated and you have to be able to respond flexibly. By consistently separating production and service for example, and still guaranteeing quality. Like with sous-vide cooking in the iVario Pro. Or with finishing in the iCombi Pro: Plate food cold, chill and only bring to serving temperature on order. In parallel, the steak can be cooked à la minute in the iVario Pro.



- ➔ **Your benefits**
High standard of quality, greater flexibility and no over-production. Ensuring that everything runs smoothly.



Load the iCombi Pro, select the program, and the plates will be ready to serve in approximately 12 minutes.

Show them what you can achieve for a banquet. On every single plate.

With Finishing, prepare all the foods in advance, regardless of the time of the event, such as using the cook & chill method. Plate up the food and keep it chilled. Now you have time for your day-to-day business. Shortly before serving, bring all the plates up to the right temperature, at the same time using Finishing in the iCombi Pro. This is possible to achieve with several thousand meals. Always with the same good quality. Always with the standard you define, because the iCombi Pro regulates it all by itself, and will only signal to load or unload the food.



➔ **This makes every banquet a success**
With no stress. With no additional staff costs. With quality and consistent results.



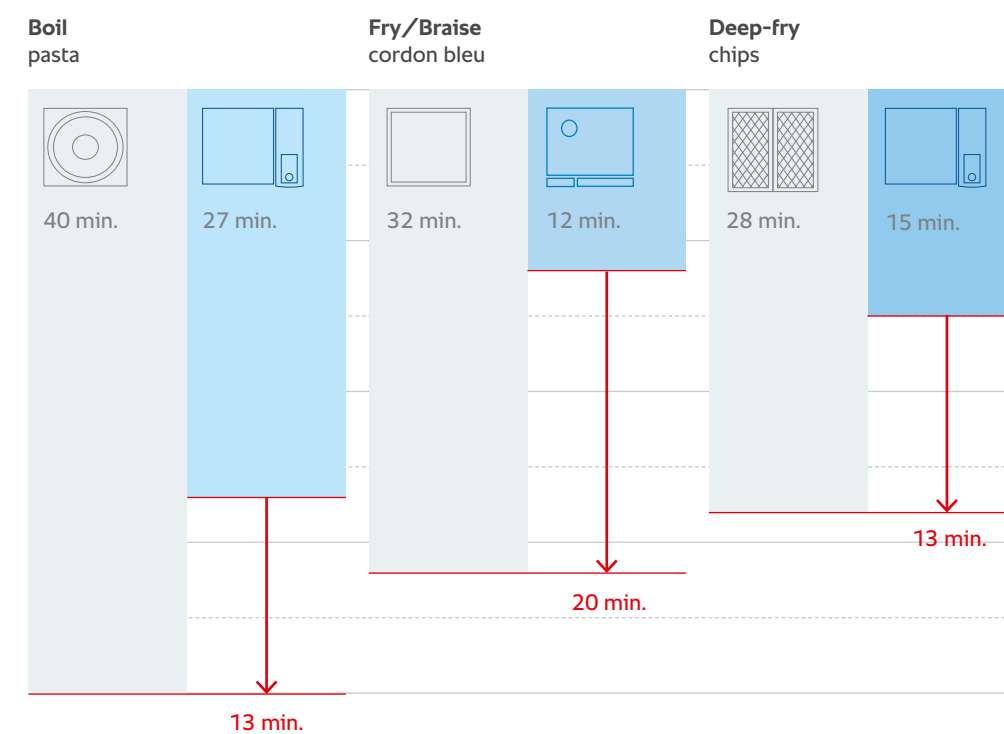
Sustainability.

Good for the environment,
better for the cash flow.

Get an idea of the savings you can achieve by integrating one or more iCombi Pro and iVario Pro units. You can save a lot of space and a lot of appliances you will no longer need – this will make your galley footprint up to 60% smaller. You can also save investment costs, the two cooking systems cover up to 90% of standard cooking applications which eliminates the need for a whole range of other units. Then there is the environment, sustainable production and low energy consumption of the cooking systems on the one hand, and less over-production, less consumption of fat, less working time and less space on the other hand. Together this is a major plus for your cash flow and the environment.



➔ **For the sake of the balance sheet**
It saves a lot of money.
As well as energy and water.



Space saving
The iCombi Pro and iVario Pro replace numerous conventional cooking appliances such as the tilting pan, boiling pan and deep-fat fryer. So you can even design a smaller galley and create more space for guests.

Time saving
Fast heating in the iVario Pro, no supervision requirement in the iCombi Pro – together results in an enormous time saving in the production of 80 meals.



ConnectedCooking. All under control.

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

rational-online.com/gb/ConnectedCooking

Networking is moving forward – it all runs digitally, and it is all synchronised. Just like ConnectedCooking by RATIONAL. Recipe transfer, unit control, hygiene data, software updates and service remote access with the secure networking solution you can control everything from your desk. For all connected appliances. You can also access and save HACCP data from all appliances. Recipes travel at the touch of a button to the cooking systems. All you need is a PC, smartphone or tablet. Networking does not get easier than that.



Tested marine quality. That stands the test of time. For years on end.

A normal day in the galleys is hard work. RATIONAL cooking systems are also tough and best prepared for the requirements of the high seas. The stainless steel feet on the iCombi Pro and iVario Pro can be welded to the ship floor or fixed to be slip and tilt-proof. In the iCombi Pro, door stoppers, door impact protection grids and modified rack rails also provide safety. In addition to high workmanship in every single cooking system. The marine versions are therefore DNV GL approved and meet USPHS guidelines.

- ➔ **Seaworthy**
As safety in the galleys and uninterrupted production, even in rough seas, is the priority.



MarineLine iCombi and iVario.

Even in rough seas.

Every galley, whether on a ship, yacht or an oil rig, must have a reliable, efficient and flexible cooking system, which always provides high quality results. The cooking systems of the MarineLine can meet the harsh requirements at sea.

The RATIONAL MarineLine is approved by the internationally recognised Germanischer Lloyd and complies with strict USPHS hygiene requirements. The MarineLine is available for all iCombi Pro, iCombi Classic and Combi-Duo electric models.



Unit protection (optional)
After request, the deck units can be protected with metal protective bars mounted on the left and/or right side of the support legs. In addition there is the possibility to order the units with stable metal covers, which protect the control panel and central dial against mechanical damage, which could occur e.g. through bumping the mobile oven rack to the unit.

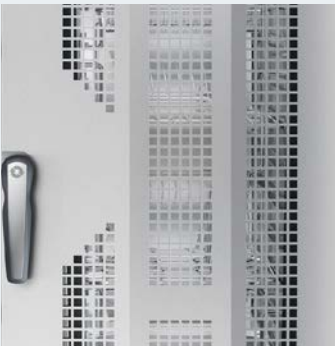


Marine stands for table-top and stacked units
XS 6-2/3 – 10-2/1
The cooking system can be screwed on a stand, which can be welded on the deck.

Different stands are available. Please contact us to find the best solution for your galley.



Impact protection for door (optional)
The external glass on the cooking cabinet door can, if required, be protected against damage by means of metal grid impact protection. Visibility into the cooking cabinet is ensured even when the door is closed.



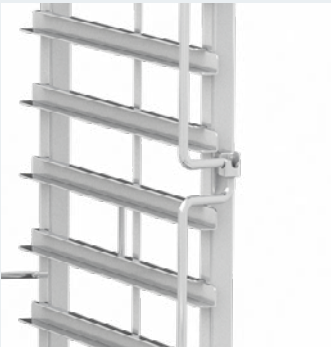
Electrical connection
All table-top iCombi units have a metal connection for the electrical installation, to ensure the smooth and USPHS conform ease of installation in the galley.



Door stop
The flexibly adjustable door-stay softens the opening and closing movement of the cooking cabinet door and also fixes it in an open position. Even in heavy seas.



Hinging rack and mobile oven rack with safety mechanisms for Gastronorm accessories
A special upstand on the rack rails of the hinging rack and a fixing bracket on the mobile oven rack secure the accessory from slipping out. In addition, the joins of the mobile oven racks and hinging racks are welded all around and meet strict USPHS requirements. This guarantees the safe and hygienic use of the units at sea.



Availability for RATIONAL cooking systems for table-top and deck units

iCombi Pro / iCombi Classic / CombiMaster Plus XS	Energy type	MarineLine (Door-stay, hinging rack for ships)	MarineLine (Door-stay, stainless steel feet, mobile oven rack for ships)	Metal grid impact protection for the unit door	HeavyDuty table-top units (Front protection, USB core probe)	HeavyDuty Standgeräte (Front protection, USB core probe and mobile oven rack)	Lateral impact protection (left / right)
Model XS 6-2/3	Electric	●	—	—	—	—	—
Combi-Duo XS 6-2/3	Electric	●	—	—	—	—	—
Models 6-1/1, 10-1/1	Electric	●	—	○	●	—	○
Models 6-2/1, 10-2/1	Electric	●	—	○	●	—	○
Combi-Duo 6-1/1 on 6-1/1 oder 6-1/1 on 10-1/1	Electric	●	—	○	●	—	○
Combi-Duo 6-2/1 on 6-2/1 oder 6-2/1 on 10-2/1	Electric	●	—	○	●	—	○
Model 20-1/1	Electric	—	●	○	—	●	○
Model 20-2/1	Electric	—	●	○	—	●	○

● Available / — not available / ○ to be ordered separately

Installation table-top units.

iVario 2-XS and iVario Pro 2-S.

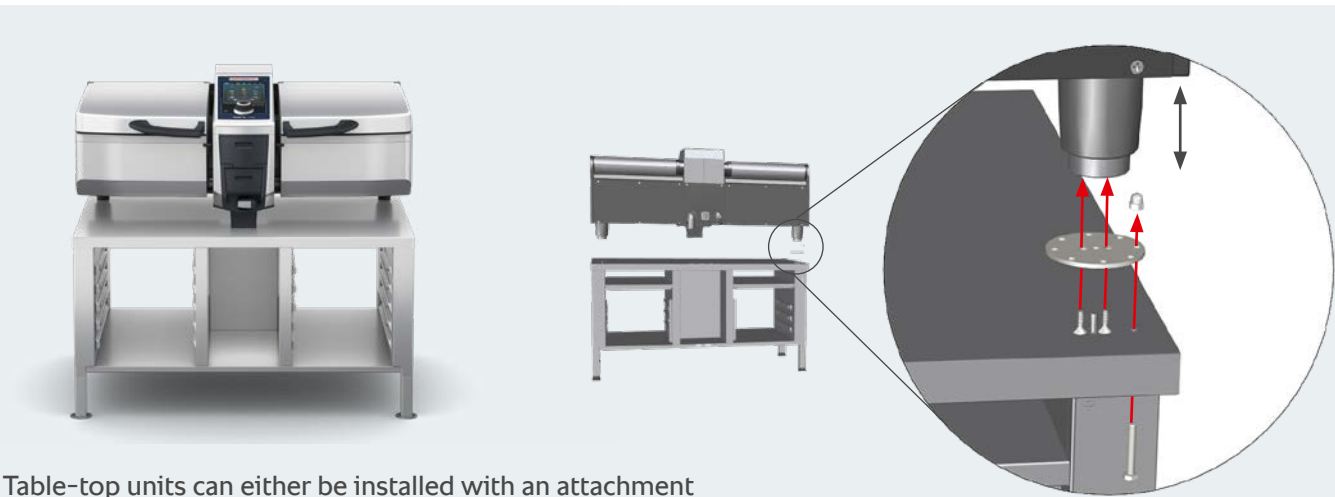


Table-top units can either be installed with an attachment kit on a table or on a stand with stainless feet, which can directly be screwed or welded on the deck

Installation deck units.

iVario Pro L and XL.



The stainless feet ensure the ease installation on the deck by screwing or welding.

Electrical connection.

Safe installation.

SOLAS
The iVario is DNV-GL certificated to ensure the safe installation in the galley. All iVario units have a special safety temperature limiter **"SOLAS signal (safety of life at sea)"**, which can be connected to an external signaling device 230 V (max. 8 A, not included). The relevant connection terminals in this case are pre-installed inside the cooking system and enable the following:

- › Display of the cooking system's voltage connection
- › Indication of oil overheating
- › Decommissioning through an external emergency stop
- › Remote display and emergency stop system are not included

Electrical connection
The iVario units have a metal connection for the electrical installation, to ensure the smooth installation in the galley: external thread 1 ½" (49 mm).



Installation information				
Models	iVario 2-XS	iVario Pro 2-S	iVario Pro L	iVario Pro XL
	Base unit with 90 mm plastic feet	Base unit with 90 mm plastic feet	With substructure and stainless-steel feet	With substructure and stainless-steel feet
	SOLAS option	SOLAS option	SOLAS option	SOLAS option
Art. 60.76.118	Unit attachment kit	Unit attachment kit	–	–
Accessories				
Art. 60.31.701	MarineLine stand unit Dimensions W D H: 1100 694 595 mm		–	–
Art. 60.31.702	MarineLine stand unit Dimensions W D H: 1100 876 595 mm		–	–
Voltage overview				
	› Connected load, power consumption, fuse, cable cross-section: see data sheets, planner manual › Operation with 50 and 60 Hz frequency possible			
Voltages with neutral conductor				
3 NAC 400 V	●	●	●	●
3 NAC 400 V Balanced Power	–	–	●	●
3 NAC 415 V	●	●	●	●
Voltages without neutral conductor (cooking systems supplied with this voltage do not have an integrated socket):				
3 AC 200 V, 3 AC 208 V 3 AC 220 V, 3 AC 230 V 3 AC 240 V, 3 AC 400 V 3 AC 415 V, 3 AC 440 V 3 AC 480 V	●	●	●	●
● Available / – not available				

Overview of models.

Who is allowed on board?

20 or 2,000 meals? Large production galleys or small ones for à la carte? À la minute or finishing? iCombi Pro? iVario Pro? Or both? What is the most suitable for your needs?

All the options, equipment features, accessories and technical data at: rational-online.com



iCombi Pro	XS 6-2/3	6-1/1	10-1/1	6-2/1	10-2/1	20-1/1	20-2/1
	Electric	Electric and gas	Electric and gas	Electric and gas	Electric and gas	Electric and gas	Electric and gas
Capacity	6 × 2/3 GN	6 × 1/1 GN	10 × 1/1 GN	6 × 2/1 GN	10 × 2/1 GN	20 × 1/1 GN	20 × 2/1 GN
Number of meals per day	20–80	30–100	80–150	60–160	150–300	150–300	300–500
Lengthwise loading (GN)	1/2, 2/3, 1/3, 2/8 GN	1/1, 1/2, 2/3, 1/3, 2/8 GN	1/1, 1/2, 2/3, 1/3, 2/8 GN	2/1, 1/1 GN	2/1, 1/1 GN	1/1, 1/2, 2/3, 1/3, 2/8 GN	2/1, 1/1 GN
Width	655 mm	850 mm	850 mm	1,072 mm	1,072 mm	877 mm	1,082 mm
Depth (including door handle)	555 mm (621 mm)	775 mm (842 mm)	775 mm (842 mm)	975 mm (1,042 mm)	975 mm (1,042 mm)	847 mm (913 mm)	1,052 mm (1,118 mm)
Height (including ventilation pipe)	567 mm (594 mm)	754 mm (804 mm)	1,014 mm (1,064 mm)	754 mm (804 mm)	1,014 mm (1,064 mm)	1,807 mm (1,872 mm)	1,807 mm (1,872 mm)



iVario	2-XS	Pro 2-S	Pro L	Pro XL
Number of meals	up to 30	50 - 100	100 - 300	100 - 500
Effective volume	2 × 17 litres	2 × 25 litres	100 litres	150 litres
Cooking surface	2 × 2/3 GN (2 × 13 dm²)	2 × 1/1 GN (2 × 19 dm²)	2/1 GN (39 dm²)	3/1 GN (59 dm²)
Width	1,100 mm	1,100 mm	1,030 mm	1,365 mm
Depth	756 mm	938 mm	894 mm	894 mm
Height (including stand/substructure)	485 (1,080 mm)	485 (1,080 mm)	608 (1,078 mm)	608 (1,078 mm)
Options				
Pressure cooking	—	○	○	○
iZoneControl	○	●	●	●
Low temperature cooking (overnight, sous-vide, confit)	○	●	●	●

● standard ○ optional





Training with RATIONAL.

To make the new galley a successful one.

The iCombi Pro and iVario Pro are self-explanatory and can easily be operated error-free after just a brief induction even by untrained staff. Tailored to your own food concept or one created by RATIONAL, we will train you and your employees so that everything works smoothly and only desired results are produced.

➔ **For your success**
Individual training, train-the-trainer, motivated employees and satisfied customers.



RATIONAL Marine service.

Your partner on the high seas.

The individual marine service brings the RATIONAL cooking system and your galley to a complete success: comprehensive service network especially for shipping, automatic identification system (AIS) for real time information and prompt service on board, training for your engineers on board for troubleshooting, diagnostics and repairs at sea, maintenance schedule for smooth operation and the special RATIONAL TechAssistant app with operating instructions, circuit diagrams as well as important information for quick troubleshooting.

➔ **International marine service hotline**
24 hours, 5 days
Tel. +49 8191 327-8888
marine.service@rational-online.com

RATIONAL International AG
Heinrich-Wild-Strasse 202
9435 Heerbrugg
Switzerland

Tel. +41 71 727 9090
Fax +41 71 727 9080

marine@rational-online.com
rational-online.com

