

iCombi Pro / iCombi Classic



Integrated fat drain.
Dispose of grease easily.



Integrated fat drain.

Inexpensive, quick and safe.

The integrated fat drain is ideal when preparing particularly greasy food such as poultry or knuckle of pork as it prevents the build-up of grease deposits in the drain system.

Dripping fat is collected in the cooking cabinet and drained into special fat collectors. An integrated shut-off valve facilitates changing full containers safely during the cooking process, ensuring the collected grease can be disposed of in a safe and environmentally friendly manner.

An additional lock protects the collected fat during cleaning. This minimises the complex and expensive maintenance of grease extraction systems.

1 Integrated fat drain for model 6-1/1 – 10-2/1

The grease drip tray is simply placed in the bottom rack rail of the cooking cabinet, which is intended for this purpose. The dripping fat is collected here and can be drained into the appropriate canisters. These can be stored safely and in a space-saving manner in a RATIONAL stand (II or IV).

The option includes:

- › Grease drip tray
- › Drain pipes
- › Shut-off valve
- › 2 canisters hold 10 litres (2.64 USGAL)

The following application-specific accessories are available for this:

- › Stand II (open)
- › Stand IV (closed)

2 Integrated fat drain for model 20-1/1, 20-2/1

Special drip trays are placed in the rails provided in the mobile oven rack. Via these drip trays and the corresponding drain rails dripping fat can now be collected in the grease drip tray and drained into a shallow, coverable collection container. For maximum operational safety this is placed in a fixed holding tray next to the cooking system.

The option includes:

- › Grease drip tray
- › 2 drip trays and drain rail
- › Drain pipes
- › Shut-off valve
- › Collection container 1/1 GN with handles
- › Holding tray

3 Integrated fat drain for Combi-Duo

For Combi-Duo applications the upper and lower cooking system need to be selected with integrated fat drain. To match this, either a Combi-Duo kit and a Combi-Duo stand suitable for setting up, or the levelling kit is selected. Finally, to be able to connect the fat drain, a specially adjusted Combi-Duo fat drain kit with the appropriate piping and brackets needs to be selected.

Depending on the setup, the fat will be drained into containers or canisters next to the Combi-Duo. To safely store these, a fixable holding tray is available for the containers or canisters.

To ensure the safe operation, Combi-Duo models 6-1/1 on 6-1/1 or 6-2/1 on 6-2/1 have to be mounted onto a stand I for Combi-Duo, a stand II for Combi-Duo or a levelling kit.

Combi-Duo models 6-1/1 on 10-1/1 or 6-2/1 on 10-2/1 have to be mounted onto a stand I for Combi-Duo or a levelling kit.

Specifically matched Combi-Duo kits with integrated fat drain include the following elements:

- › Additional piping
- › Holding tray
- › 2 collection containers 1/2 GN (only for setting up with the levelling kit)

Original RATIONAL accessories.

4 Transport trolley for containers (Combi-Duo and floor units)

Enables secure transport of filled canisters/containers for disposal.

The option includes:

- › Trolley
- › Removable handle



Availability for RATIONAL cooking systems

iCombi Pro / iCombi Classic / CombiMaster Plus XS	Energy type	Available	Installation on stand or levelling kit required
Model XS 6-2/3	Electric	–	–
Combi-Duo XS 6-2/3	Electric	–	–
Models 6-1/1, 10-1/1	Electric / gas	●	●
Models 6-2/1, 10-2/1	Electric / gas	●	●
Combi-Duo 1/1	Electric / gas	●	●
Combi-Duo 2/1	Electric / gas	●	●
Model 20-1/1	Electric / gas	●	–
Model 20-2/1	Electric / gas	●	–

● Available / – not available

Internationally tested



iCombi Pro (LM100) and iCombi Classic (LM200) models are NSF certified as can be seen on the NSF listing.

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