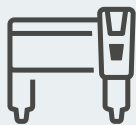


iVario Pro



Pressure cooking.*

Quick, yet gentle.



*available
2021 in USA

The pressure cooking function.

Efficient production.

Why pressure cooking?

Build up pressure to take the pressure off! If you regularly need things done ASAP, the iVario's optional intelligent pressure-cooking function is the time-saver you need. The pan's interior locking mechanism creates a safe and reliable seal, cutting cooking time by up to 35% on stews, braised dishes, stocks, soups, and casseroles.

Without sacrificing quality, of course.

No extra maintenance required.

The iVarioBoost heating system builds up pressure at the touch of a button, and maintains it at a constant level. This ensures the cellular structure of the food is preserved - which means top-quality results, ready in no time.

1 Reach your goals more quickly

Even without pressure cooking, the iVario is very quick. For example, the iVario Pro L can boil 16 gallons of water in just 13 minutes - far more quickly than conventional tilt skillets or kettles.

The pressure cooking function raises the temperature in the pan by another 14°F, speeding up cooking by an additional 35%. What does that mean for you? A lot more productivity.

2 The path to success

The iVarioBoost heating system brings the water to a boil, creating steam. To make sure that the steam cannot escape, and so that pressure can build up, the lid of the iVario Pro is equipped with a patented interior locking mechanism that keeps it securely closed. The cooking process begins; the interior temperature and pressure is monitored second by second. Constant pressure is maintained until the end of the process, when the pressure is released automatically in a controlled manner so that the lid can be opened safely.

What does that mean for you? Just start the process and rest easy, knowing that you can focus on other things.

3 Gentle cooking process

Constant pressure and exact temperature regulation are crucial to achieving exceptional results, with the cellular structure of the food intact. Which is why the iVario Pro has its patented iVarioBoost heating system that not only preheats quickly, but regulates precisely as well. The system ensures that the temperature is precisely controlled throughout the entire process, cooking your product quickly, yet gently.

4 Pressure steaming

Pressure steaming means that the food is cooked exclusively using steam. The process keeps water-soluble nutrients from leaching out into the cooking water. For healthier food.

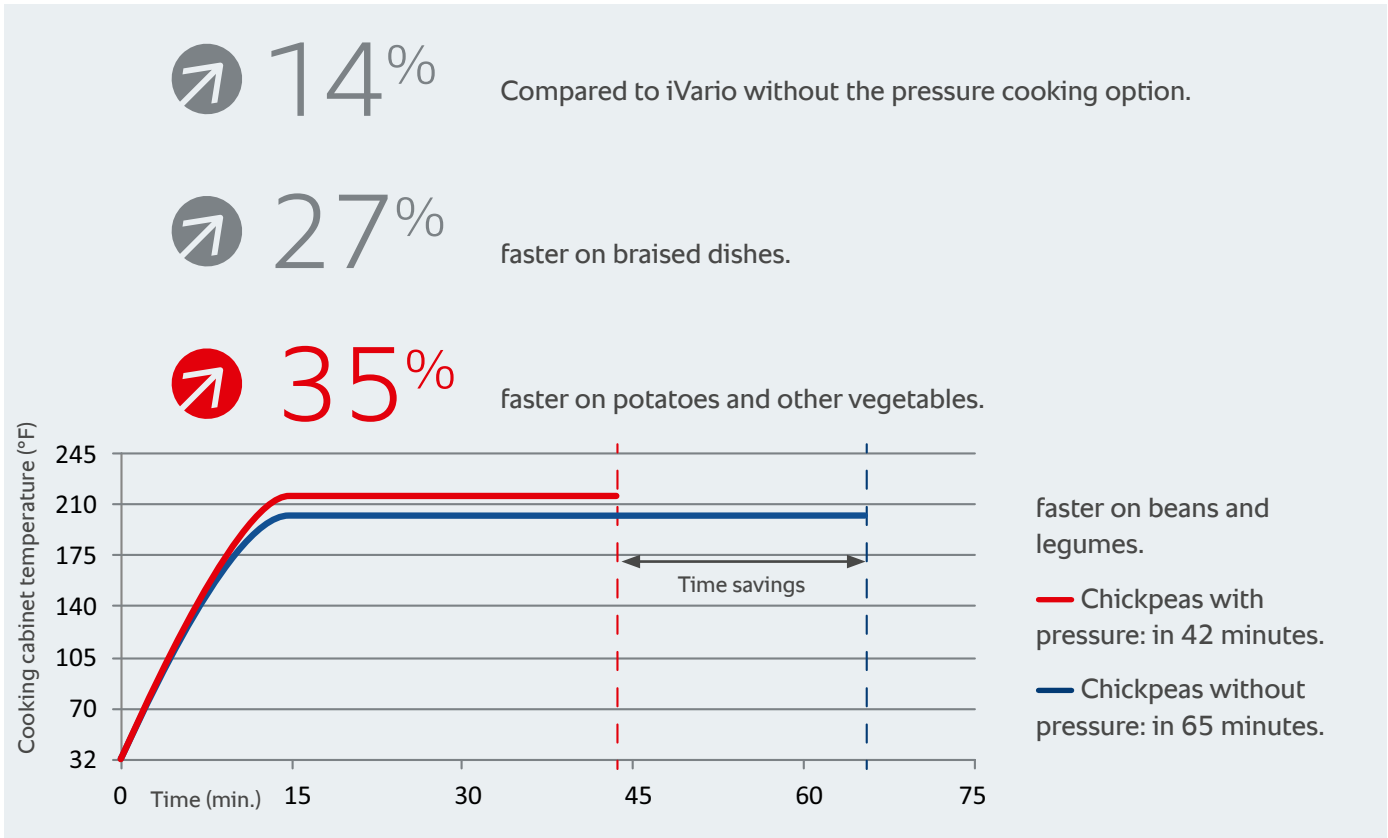
5 Safety without extra maintenance

The patented interior lid locking system ensures a secure, safe, and clean seal. For fast, easy cleaning and even more safety.

The iVario Pro builds up a maximum pressure of 300 mbar, so it is not subject to additional mandated maintenance requirements. The system's design also ensures a minimum amount of cleaning and maintenance are required.



Your potential time savings



Availability for RATIONAL cooking systems

Product	Pressure cooking option
iVario 2-XS	—
iVario Pro 2-S	●
iVario Pro L	●
iVario Pro XL	●

● Available / — not available

RATIONAL USA

1701 Golf Road
Suite C-120, Commecium
Rolling Meadows, IL 60008

Tel. 888-320-7274 (Toll Free)

Fax 847-755-9583

info@rational-online.us
rationalusa.com