

Availability for RATIONAL cooking systems			
iCombi Pro / iCombi Classic / CombiMaster Plus XS	Energy type	UltraVent	UltraVent Plus
Size XS	Electric	•	•
Combi-Duo XS	Electric	•	•
Size 6-half size, 10-half size	Electric	•	•
Size 6-full size, 10-full size	Electric	•	•
Combi-Duo 6-half size on 6-half size or 6-half size on 10-half size	Electric	•	•
Combi-Duo 6-full size on 6-full size or 6-full size on 10-full size	Electric	•	•

• 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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We reserve the right to make technical changes in the interest of progress.

iCombi Pro / iCombi Classic



Recirculating hoods.
For more pleasant work climates.



Recirculating hoods.

Reduce steam and smoke in the kitchen.

RATIONAL recirculating hoods ensure a pleasant work climate everywhere, anytime. It helps fulfill applicable working-environment regulations and standards, and reduces human error by making work more comfortable.

RATIONAL's recirculating hoods are a great solution for spaces where cooking steam and smoke are a problem.

They are perfectly tailored to the iCombi Pro and the iCombi Classic, and are most often used in front cooking areas, banquets, bakeries, and food stands.

❶ UltraVent

The UltraVent uses condensation technology to capture steam as it escapes. An additional external connection or extension to an existing exhaust air system is not required for this air-recirculation hood. The hood is easy to install and can be retrofitted at any time.

Safety note:

- › It is advisable to install tabletop units of Size 6-half size and 6-full size on a elevated Stand III for UltraVents.

❷ UltraVent Plus

In addition to UltraVent condensation technology, the UltraVent Plus is also equipped with special filter technology to capture and condense steam as well as the bothersome smoke created when grilling and roasting. This allows users to install RATIONAL cooking systems in more challenging locations, such as front-cooking areas. Installation is simple and it can be retrofitted at any time. No external connection is required, nor does the existing exhaust air system require expansion.

Special feature:

- › Minimizes smoke thanks to special filtration technology with pre-filter and HEPA H13 primary filter

Safety note:

- › It is advisable to install tabletop units of Size 6-half size and 6-full size on a elevated Stand III for UltraVents.

❸ All recirculating hoods have:

- › A timeless, modern design
- › An easy to clean front panel, including a removable scoop
- › Extraction power adjusts to fit the situation, e.g., intelligent, infinitely variable fan speed adjustment when the door is opened

Note:

- › RATIONAL recirculating hoods installed on cooking systems with left-handed door hinges may be restricted in their ability to capture steam from around the door.

