

iCombi Pro / iCombi Classic



Exhaust and condensation hoods.

For a pleasant working environment.



Exhaust and condensation hoods.

Reduce unpleasant vapours in the kitchen.

RATIONAL exhaust and condensation hoods guarantee a pleasant working environment. They ensure compliance with applicable standards and regulations as well as error-free operation and enjoyable handling.

Especially in spaces where vapours and fumes are disruptive, RATIONAL offers the ideal solution with the respective exhaust and condensation hood.

Perfectly adjusted to the iCombi Pro and iCombi Classic, they are primarily used in front cooking, for banquets, in bakeries and snack bars.

① Extraction hood

Vapours from the cooking cabinet are continuously guided to the outside (without condensation technology). The extraction capacity is adjusted depending on the situation, for example when opening the cooking cabinet door. Installation is simple, and the system can be retrofitted at a later time, too. A connection to the outside air is needed to extract the vapours.

Safety instructions:

- › For tabletop appliances of models 6-1/1 and 6-2/1, we recommend the installation on a raised stand II or III.
- › The extraction hood is not available for model XS 6-2/3 and floor unit models 20-1/1 and 20-2/1.

② UltraVent

The UltraVent absorbs vapours thanks to its condensation technology. No connection to the outside or extension of an existing exhaust system is necessary with this air recirculation hood. Installation is simple, and the hood can be retrofitted at any time.

Safety note:

- › For tabletop appliances of models 6-1/1 and 6-2/1, we recommend the installation on a raised stand II or III.

③ UltraVent Plus

In addition to the UltraVent's condensation technology, the UltraVent Plus is equipped with special filter technology. This not only absorbs and condenses vapours, but also reduces unpleasant fumes, for example when grilling and frying. RATIONAL cooking systems can thus also be installed at sensitive locations e.g. in front cooking areas. Installation is simple and it can be retrofitted at any time. No connection to the outside or extension of an existing exhaust system is necessary.

Special feature:

- › Minimisation of fumes thanks to special filter technology with prefilter and HEPA main filter

Safety note:

- › For tabletop appliances of models 6-1/1 and 6-2/1, we recommend the installation on a raised stand II or III.

④ All extraction and condensation hoods include:

- › Timeless and modern design
- › Easy to clean front with removable cover
- › Extraction capacity adjusting to the situation, e.g. when opening the door, through intelligent, continuous regulation of the fan

Note:

- › Installing RATIONAL extraction and condensation hoods on cooking systems with left-sided hinge may reduce the extraction capacity in the area of the door.



Availability for RATIONAL cooking systems

iCombi Pro / iCombi Classic / CombiMaster Plus XS	Energy type	Extraction hood	UltraVent	UltraVent Plus
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 or 6-1/1 on 10-1/1	Electric	•	•	•
Combi-Duo 6-2/1 on 6-2/1 or 6-2/1 on 10-2/1	Electric	•	•	•
Model 20-1/1	Electric	–	•	–
Model 20-2/1	Electric	–	•	–

• 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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