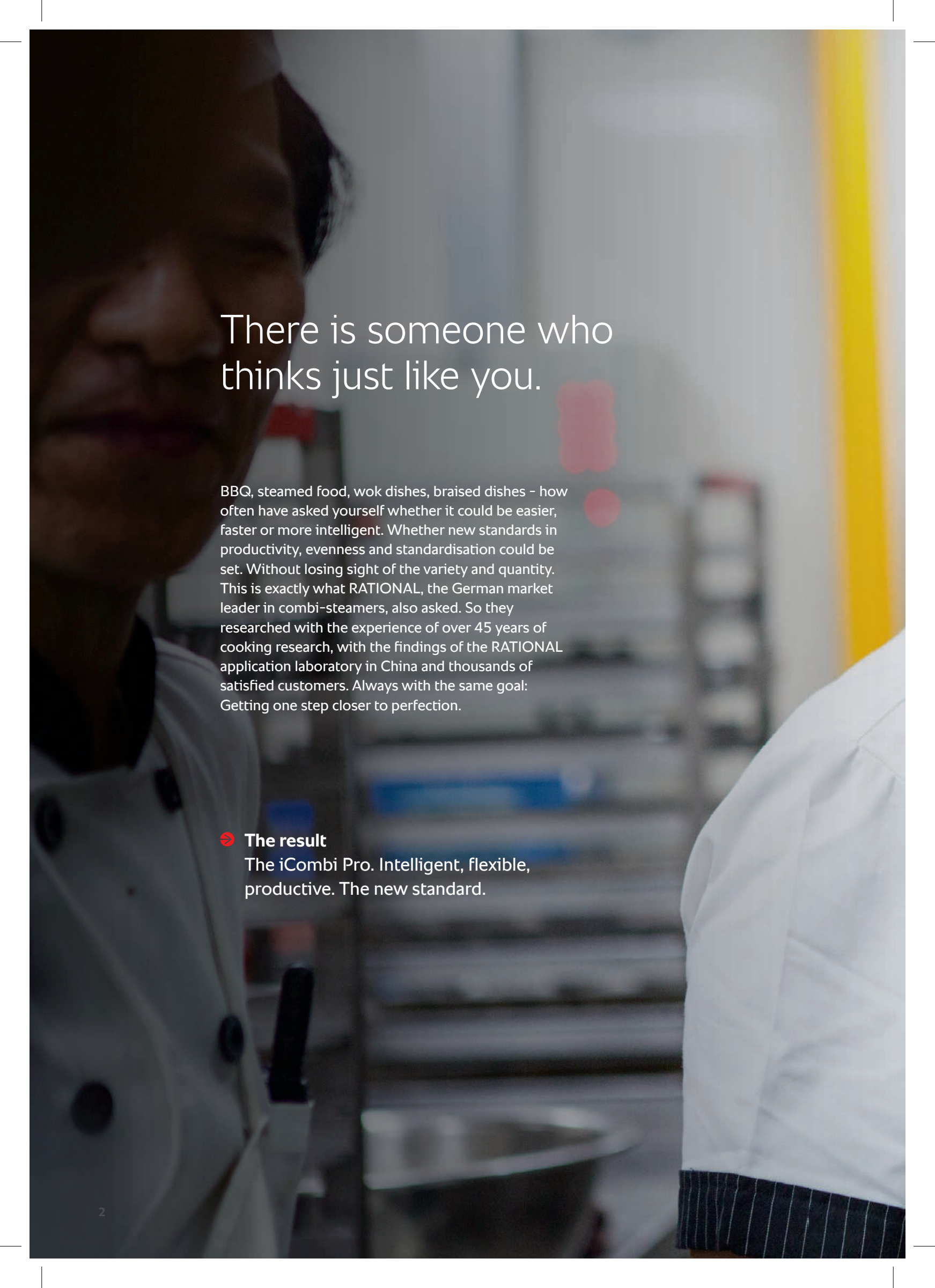




**iCombi® Pro.**  
Setting new standards.





# There is someone who thinks just like you.

BBQ, steamed food, wok dishes, braised dishes - how often have you asked yourself whether it could be easier, faster or more intelligent. Whether new standards in productivity, evenness and standardisation could be set. Without losing sight of the variety and quantity. This is exactly what RATIONAL, the German market leader in combi-steamers, also asked. So they researched with the experience of over 45 years of cooking research, with the findings of the RATIONAL application laboratory in China and thousands of satisfied customers. Always with the same goal: Getting one step closer to perfection.

## ➔ **The result**

The iCombi Pro. Intelligent, flexible, productive. The new standard.



**The combi steamer.**

The all-rounder for everyday requirements.



**Before**

Numerous special appliances like the convection oven, steam cooker, grill, duck and BBQ oven along with a lot of experience and a high level of control and monitoring.

**Today**

An iCombi Pro. A multifunctional and intelligent cooking system, which works with heat, powerful steam and the combination of both. It also reduces the workload exactly the way kitchen teams need.

[rational-online.com/xx/iCombiPro](http://rational-online.com/xx/iCombiPro)

30–130 °C

**Steaming**

Stewing, poaching, blanching and steaming - thanks to precise steaming temperatures, powerful continuous steam and maximum steam saturation. Vitamins and minerals are preserved, nothing dries out and you can achieve high-quality results just like with traditional methods.



30–300 °C

**Convection**

Peking ducks, char siu pork, crispy pork belly and other grilled products, egg tarts and moon cakes - thanks to convection heat up to 300 °C. Consistent, crispy and succulent. In a class of its own even.



30–300 °C

**Combination of steam and hot air**

Food will not dry out, with minimal weight loss, even browning such as on the spring chicken, significantly shorter cooking times compared to conventional cooking appliances. Despite all this, still an unforgettable culinary experience.

# The iCombi Pro. Expect the unexpected.

The new: It is experience, thinks along with you, learns at the same time, forgets nothing, watches and adapts. It can braise, grill, roast, bake, steam, stew, blanch and poach on an area of approx. 1 m<sup>2</sup>. Meat, fish, poultry, vegetables, egg dishes or baked goods. 30 or thousands of meals. Thanks to its intelligence, it responds dynamically to your requirements and the special requirements of Chinese cuisine. Has the cooking cabinet door been open too long? More pork belly than usual? It will automatically adjust the settings and deliver the desired result. Each and every time. With extreme efficiency. No matter who is operating the cooking system.

## ➔ What do you get out of it?

Fewer routine tasks, more standardisation, more quality.

[rational-online.com/xx/iCombiPro](http://rational-online.com/xx/iCombiPro)

### Original recipes

Over 1,000 Chinese application examples are saved in the iCombi Pro which can easily be found via the help function. For the traditional flavour.

### MyDisplay

Achieve the desired result fast, simply and reliably: the display only shows images or icons of your dishes. Simply tap and the iCombi Pro will start.

### ENERGY STAR® partner

It can do it all, but doesn't need a lot. Which is why it was granted the ENERGY STAR rating for its energy efficiency.

**Baking**

Chinese baked goods have to be light and fluffy. Intelligent baking paths know the way to the desired result. Every time.

**Weddings and banqueting**

A lot of guests, a lot of food - and ultimately someone in the kitchen who can prepare different foods at the same time.

➔ Page 14

**Traditional BBQ**

Intelligent climate management, dynamic air circulation and active dehumidification. All for crispy crusts, all for the best result.

➔ Page 12

**Powerful steam**

Traditional, delicate or forced steam - the iCombi Pro can do it all. From 30 to 130 °C. So it always meets your customers' requirements.

➔ Page 10

\* Compared to the previous model.



## Making sure nothing is lacking.

# The iCombi Pro.

A lot of intelligence for more productivity, simplicity and quality in commercial kitchens - only the iCombi Pro can deliver this. For example, it can recognise whether there is one or there are 24 ducks in the cooking cabinet and automatically adjusts the cooking parameters. Or it knows which products can be cooked together so that a wide variety can be served at a banquet, for example. And it knows how to work with steam, one of the most important cooking methods in Chinese cuisine.

### ➔ The goal

Producing large quantities, a variety of products and always the same high quality.

[rational-online.com/xx/iCombiPro](http://rational-online.com/xx/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. It is easy to use. It needs minimal time, 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 or time-optimised. All under control without checking and without supervision. In unprecedented quality. With unprecedented variety.





## 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. For 100 % crisp and tender ducks. Or 100 % steaming dim sum.

## iCareSystem

The cleaning and care system detects the degree of dirt and suggests the cleaning stage and quantity of chemicals. And 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.



**Powerful steam.**

Brings you many more possibilities.

There must not be any skin formation on the dim sum, the fish skin must not dry out, while the bao buns have to rise and the prawns have to be translucent. This is why Chinese cuisine is an expert in steaming. Like the iCombi Pro. With a lot of power, or with sensitive or forced power. 100% saturated and uninterrupted fresh steam produces intensive colours, preserves vitamins and minerals. Its Powersteam function enables you to activate the steam feed even if the door is open to ensure maximum steam saturation from the very first second. For results just like from traditional methods.

- ➔ **High performance**  
Steaming the traditional way. It's that simple, at the push of a button. For excellent results.

[rational-online.com/xx/iDensityControl](https://www.bosch-thermador.com/xx/iDensityControl)



## 100 °C

### Traditional steaming

Seafood, double-boiled soup - not a problem for the fresh steam generator. Maximum performance with powerful fresh steam. For the high standards of Chinese steamed cuisine. Even more demanding dishes such as grouper, buns and buns will turn out perfectly.

## 30–99 °C

### Sensitive steaming

Chinese egg custard, Chinese rice pudding, Sichuan cold chicken, or even Western specialities such as a classic crème brûlée require sensitive steam regulation. The iCombi Pro can do that. For excellent results.

## 100–130 °C

### Forced steaming

When you need to work quickly, when real power is required: potatoes, carrots, sweet potatoes, yams and lotus root ready in no time in the iCombi Pro. Without overcooking. Just at the right time.



Barbecue.  
Everything you make, you can  
now make even crispier.

**Higher productivity**

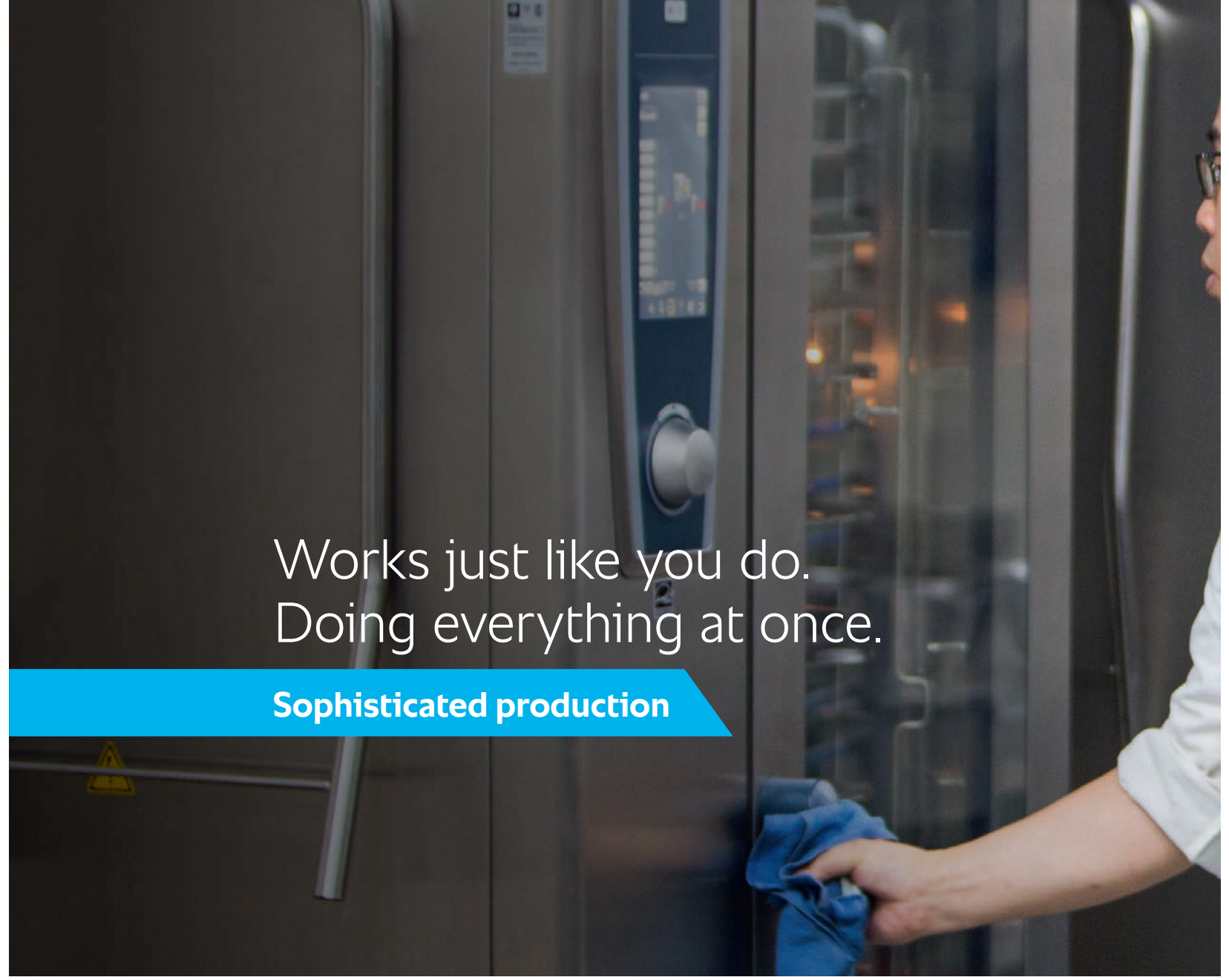
iDensityControl 

To ensure the unique quality of your char siu, ducks and pork belly, you need power - like that of the iCombi Pro. Especially when it comes to large quantities. Especially when it comes to high temperatures. This is where iDensityControl with its intelligent climate management system helps by taking into account the food's own moisture and allows the cooking cabinet climate to be set and regulated down to the percent. With dynamic air circulation for optimum heat distribution and uniform results. With active dehumidification for crunchy crackling.



➔ **High performance**  
Crispy on the outside, succulent  
on the inside. Satisfied  
customers. Always.

[rational-online.com/xx/iDensityControl](https://rational-online.com/xx/iDensityControl)

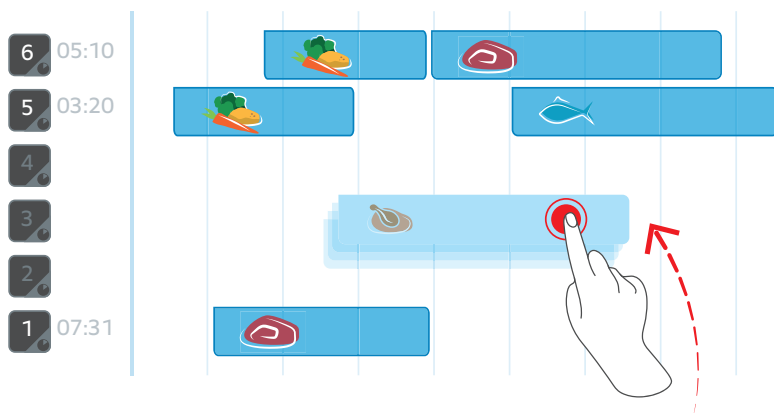


Works just like you do.  
Doing everything at once.

### Sophisticated production

## iProductionManager

Weddings, banquets, European and Asian breakfasts - variety is always key, and has to be delivered at the same time and on time. A logistical challenge requiring a lot of work. No more. Now the iCombi Pro with the iProductionManager take over: place the dish on the display and it will show you what else you can produce at the same time. Chicken wings, fried noodles, stir-fried beef, gong bao chicken. You only have to specify whether you want to cook with time, or energy optimisation. The system will monitor each rack individually, so that the cooking times are intelligently adjusted to the quantity and desired result. You decide whether you want the food to start cooking at the same time, or finish cooking at the same time. Either way, the iCombi Pro will tell you when something needs to go into the cooking cabinet. Breakfast is now ready, for example.



➔ **Optimal flexibility**  
Save the logistical expenses, streamline production and minimise personnel expenses. While maintaining the same quality.

[rational-online.com/xx/iProductionManager](http://rational-online.com/xx/iProductionManager)



Brilliant.  
You wouldn't even guess it had  
been at work for hours.

**Effective cleaning**

## iCareSystem<sup>+</sup>

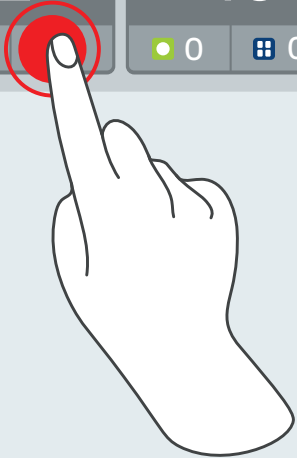
Large quantities of ducks leave behind a lot of stubborn dirt. This can then lead to unpleasant flavour transfer, which blocks the iCombi Pro from being used to prepare other dishes. Well, no longer. iCareSystem provides ultra-fast interim cleaning in approx. 12 minutes. This means that after the pork belly, you can move on with the pak choi without any flavour transfer or unpleasant odours. And when it comes to spotless hygiene at the end of the day, the iCombi Pro will tell you exactly how dirty it is. You decide whether to run an eco, or standard clean. With Descaling. Overnight. With 50%\* less chemicals. Phosphate free and always super clean. The iCombi Pro can note your preferences and will show you the corresponding cleaning program the next time.

\* Compared to the previous model.





light <b>30 min</b> ● 5 □ 2	medium <b>100 min</b> ● 6 □ 3	strong <b>140 min</b> ● 7 □ 5
Quick clean <b>12 min</b> ● 2	Rinse without Tabs <b>40 min</b> ● 0 □ 0	Rinse <b>30 min</b> ● 0 □ 3



Fast cleaning – quickly found and quickly activated: simply place the cleaner tabs in the floor drain strainer and start the cleaning process. Production can then resume after approx. 12 minutes.



➔ **iCareSystem**

Save on cleaner, water and time. This also leaves you squeaky clean in terms of hygiene, operating costs and the environment.

[rational-online.com/xx/iCareSystem](http://rational-online.com/xx/iCareSystem)



## ConnectedCooking. All under control.

➔ **ConnectedCooking**  
Powerful networking by  
RATIONAL. To keep everything  
under control - always.

[rational-online.com/xx/  
ConnectedCooking](http://rational-online.com/xx/ConnectedCooking)

Everyone's talking about networking. The iCombi Pro has it. You can connect with ConnectedCooking, RATIONAL's secure Internet platform. Was the turkey breast recipe a hit? Simply send it off to all the cooking systems on the network. Wherever they may be. Which cooking system is being used and how? Check on your smartphone. Looking for inspiration? Right there in the recipe database. Software update? The cooking systems are easily updated at the push of a button. Retrieving HACCP data? Done with just a click. And if you wish, the iCombi Pro will call its technician itself for servicing.

## Economy.

You can look at it from any angle you want: the numbers work.

The iCombi Pro cooks intelligently and also saves intelligently. For example, with up to 70%\* lower energy consumption, up to 60%\* less working time, more than 30%\* less space requirement, up to 25%\* lower cost of goods, up to 95%\* lower consumption of fat.

### ➔ It pays off

The bottom line is the extremely quick amortisation, but it's also fun to work with.

[rational-online.com/xx/invest](http://rational-online.com/xx/invest)

Your profit	Calculation approach per month	Your additional earnings per month	Do the calculation for yourself
<b>Meat / Fish / Poultry</b>			
An average of 25%* less raw materials purchased thanks to precise regulation and iCookingSuite.	Cost of goods 74,628 HK\$  Cost of goods with iCombi Pro 55,971 HK\$	= 18,657 HK\$	
<b>Energy</b>			
The unique cooking performance, iProductionManager and state of the art control technology consume up to 70%* less energy.	Consumption 6,300 kWh × 0.70 HK\$ per kWh  Consumption with iCombi Pro 1,890 kWh × 0.70 HK\$ per kWh	= 3,087 HK\$	
<b>Fat</b>			
There is almost no need for fat. Procurement and disposal costs for fat are reduced by up to 95%*.	Cost of goods 339 HK\$  Cost of goods with iCombi Pro 17 HK\$	= 322 HK\$	
<b>Working time</b>			
iProductionManager reduces production time by up to 60%*. No more routine tasks with iCookingSuite.	120 fewer hours × 31 HK\$	= 3,720 HK\$	
<b>Water softening / descaling</b>			
These costs are eliminated entirely with iCareSystem.	Conventional costs 435 HK\$  Costs with iCombi Pro 0 HK\$	= 435 HK\$	
<b>Your extra earnings per month</b>		<b>= 26,221 HK\$</b>	
<b>Your extra earnings per year</b>		<b>= 314,652 HK\$</b>	

The average restaurant with 200 meals per day with two iCombi Pro 10-1/1 units.

\* Compared to conventional kitchen technology without combi-steamers.

## Sustainability.

Good for the environment,  
better for the cash flow.



Sustainability protects resources and saves money: Energy-efficient production and logistics, new standards of energy-saving are taken into consideration at RATIONAL. Equally, sustainability is just as much of a given with the iCombi Pro in your kitchen: Compared to conventional kitchen appliances, you will save energy. You will also have a lower cost of goods. Less over-production. Finally you will cook more healthily.

- ➔ **For the sake of the environment**  
You can cook healthily whilst maintaining an environmental balance.

[rational-online.com/xx/green](http://rational-online.com/xx/green)



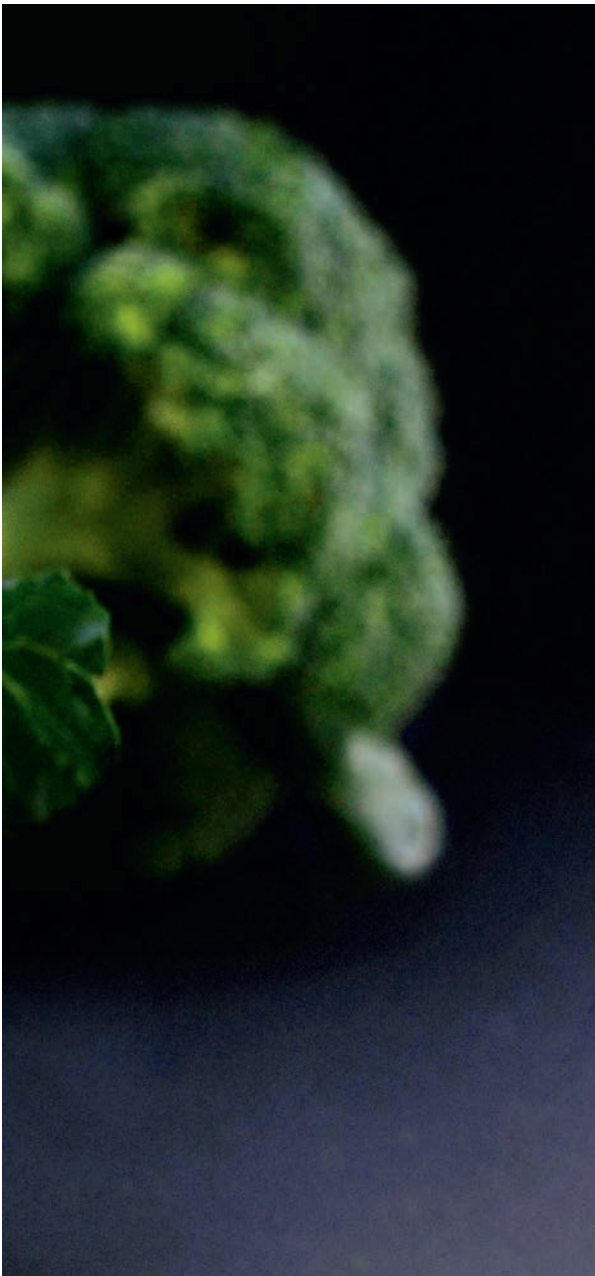
## Tested product quality. And 100 % Made in Germany.

A normal day in the kitchen: hard work. This is why RATIONAL combi-steamers are tough and carefully made. This is partly due to the fact that they are exclusively manufactured in Germany, but also due to the "one person, one unit" principle. This means that everyone in production takes full responsibility for the quality of their cooking system. They even put their name on the model plate. The predominantly German suppliers are also subject to strict requirements: Strict quality standards, continuous development and the reliability and durability of the products are the evaluation criteria. It's no wonder that the oldest RATIONAL combi-steamer has been in use for over 40 years.

### ➔ Peace of mind

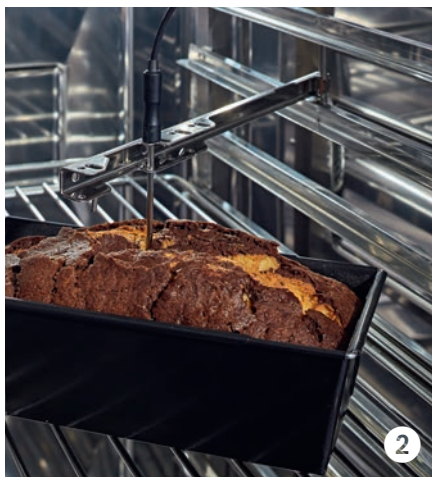
Made for everyday use, solid and durable  
– you can count on a reliable partner.

[rational-online.com/xx/company](http://rational-online.com/xx/company)



## Technical details.

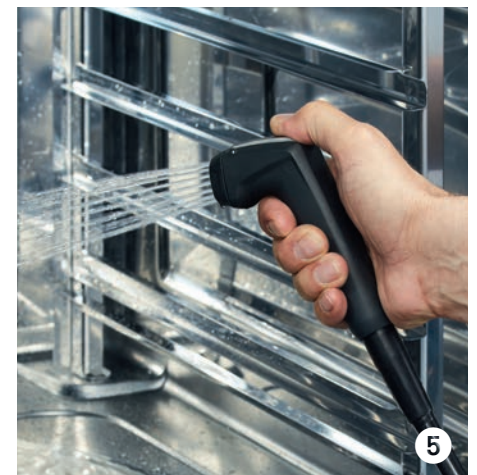
Some call it an obsession with detail,  
at RATIONAL we call it standard.



The iCombi Pro sets standards, in terms of intelligence and technical equipment:

- ❶ 300 °C maximum cooking cabinet temperature
- ❷ 6-point core probe
- ❸ Fresh steam generator
- ❹ LED lighting with rack signalling
- ❺ Integrate hand shower with jet and spray function
- ❻ Triple-glazed cooking cabinet door
- ❼ Dynamic air circulation

Also, Energy consumption display, new sealing technology for floor units, WiFi without external antenna.



## Accessories.

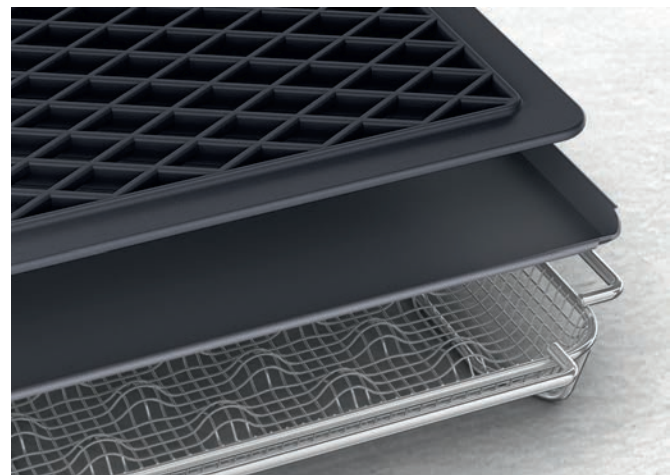
The right ingredients for your success.

It has to be robust enough to last every day and be able to work hard in the professional kitchen – at RATIONAL this applies to the duck frame and the roasting and baking trays, the condensation hood and to the duck spike. With original RATIONAL accessories you can get outstanding performance from the iCombi Pro in its entire range of applications. Making grilled, steamed and baked dishes a real success. Even the Peking duck will get the perfect crispy skin.

### ➔ Original RATIONAL accessories

We also have the sophisticated accessories to thank for such impressive results.

[rational-online.com/xx/accessories](https://rational-online.com/xx/accessories)



## iCombi Pro overview of models.

# Which model is the right one for you?

The iCombi Pro is available in many different sizes, as ultimately its performance needs to fit your needs and not the other way around. 20 meals or 2,000? Front of house cooking? Size of kitchen? Electricity? Gas? XS? 20-2/1? Which model is suitable for your kitchen?

All the options, equipment features and accessories at: [rational-online.com](http://rational-online.com)



iCombi Pro	XS 6-2/3
<b>Electric and gas</b>	
Capacity	6 × 2/3 GN
Number of meals per day	20–80
Lengthwise loading (GN)	1/2, 2/3, 1/3, 2/8 GN
Width	655 mm
Depth (including door handle)	621 mm
Height	567 mm
Water inlet	R 3/4"
Water outlet	DN 40
Water pressure	1,0 - 6,0 bar
<b>Electric</b>	
Weight	67 kg
Connected load	5.7 kW / 5.3 kW
Fuse	3 × 10 A / 1 × 25 A
Mains connection	3 NAC 400 V / 1 NAC 230 V
Convection mode output	5.4 kW / 5 kW
Steam mode output	5.4 kW / 5 kW
<b>Gas</b>	
Weight	
Electrical rating	
Fuse	
Mains connection	
Gas connection	
<b>Natural gas/ Liquid gas LPG G30*</b>	
Max. Nominal thermal load	
Convection mode output	
Steam mode output	





6-1/1

10-1/1

6-2/1

10-2/1

20-1/1

20-2/1

6 × 1/1 GN	10 × 1/1 GN	6 × 2/1 GN	10 × 2/1 GN	20 × 1/1 GN	20 × 2/1 GN
30–100	80–150	60–160	150–300	150–300	300–500
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
850 mm	850 mm	1072 mm	1072 mm	877 mm	1082 mm
842 mm	842 mm	1042 mm	1042 mm	913 mm	1117 mm
754 mm	1014 mm	754 mm	1014 mm	1807 mm	1807 mm
R 3/4"	R 3/4"	R 3/4"	R 3/4"	R 3/4"	R 3/4"
DN 50	DN 50	DN 50	DN 50	DN 50	DN 50
1,0 - 6,0 bar	1,0 - 6,0 bar	1,0 - 6,0 bar	1,0 - 6,0 bar	1,0 - 6,0 bar	1,0 - 6,0 bar

99 kg	127 kg	137 kg	179 kg	263 kg	336 kg
10.8 kW/10.8 kW	18,9 kW	22,4 kW	37,4 kW	37,2 kW	67,9 kW
3 × 16 A/1 × 50 A	3 × 32 A	3 × 35 A	3 × 63 A	3 × 63 A	3 × 100 A
3 NAC 400 V/ 1 NAC 230 V	3 NAC 400 V	3 NAC 400 V	3 NAC 400 V	3 NAC 400 V	3 NAC 400 V
10.25 kW/10.25 kW	18 kW	21,6 kW	36 kW	36 kW	66 kW
9 kW/9 kW	18 kW	18 kW	36 kW	36 kW	54 kW

117 kg	155 kg	144 kg	192 kg	284 kg	379 kg
0,6 kW	0,9 kW	0,9 kW	1,5 kW	1,3 kW	2,2 kW
1 × 16 A	1 × 16 A	1 × 16 A	1 × 16 A	1 × 16 A	1 × 16 A
1 NAC 230 V	1 NAC 230 V	1 NAC 230 V	1 NAC 230 V	1 NAC 230 V	1 NAC 230 V
3/4" IG	3/4" IG	3/4" IG	3/4" IG	3/4" IG	3/4" IG


13 kW/13,5 kW	22 kW/23 kW	28 kW/29,5 kW	40 kW/42 kW	42 kW/44 kW	80 kW/84 kW
13 kW/13,5 kW	22 kW/23 kW	28 kW/29,5 kW	40 kW/42 kW	42 kW/44 kW	80 kW/84 kW
12 kW/12,5 kW	20 kW/21 kW	21 kW/22 kW	40 kW/42 kW	38 kW/40 kW	51 kW/53,5 kW

\* To guarantee proper operation, the appropriate connection flow pressure must be ensured:

Natural gas H G20: 18–25 mbar (0.261–0.363 psi), natural gas L G25: 20–30 mbar (0.290–0.435 psi), LPG G30 and G31: 25–57.5 mbar (0.363–0.834 psi).

XS and 20-2/1 Electric: ENERGY STAR excludes these unit features from certification.





“We saw the cooking system for the first time at the RATIONAL CookingLive event. That's when we decided to include it in our kitchen, after seeing its excellent and consistent results, along with the savings it provides.”

Raghvendra Rao, Owner, Kadamba, Bangalore, India

## ServicePlus.

# The beginning of a wonderful friendship.

The right service makes the RATIONAL cooking system and your kitchen a complete success: From the initial consultation, the trial cooking, installation to the individual start training and software updates, plus the ChefLine, the telephone hotline for individual questions - RATIONAL has it all. Or you can attend training at the Academy RATIONAL. At the same time, you can contact a certified RATIONAL dealer at any time: They know all the cooking systems by heart and will find the right one for your kitchen. The worldwide RATIONAL Service team is always close at hand in case of emergencies.

### ➔ ServicePlus

All with a single objective: Ensuring your investment pays off in the long term, that you always get the most out of your cooking systems and that you never run out of ideas.

[rational-online.com/xx/ServicePlus](http://rational-online.com/xx/ServicePlus)



## **iCombi live.**

Don't just listen to us, try it for yourself.

Enough with the theory, time for practice because nothing is more convincing than seeing for yourself. experience the RATIONAL cooking systems in use, see the intelligent functions for yourself and try it out to see how you can work with them. Live, with no obligation and at a location near you. Do you have any questions or do you want some information specific to your needs and possible applications? Then call us or send us an e-mail. You can also find further information, details, films and customer testimonials at [rational-online.com](http://rational-online.com).

**➔ Register now**  
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[rational-online.com/xx/live](http://rational-online.com/xx/live)

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