TABLE OF CONTENTS

RATIONAL 2

RATIONAL

-2%



RATIONAL ICOMBI® CLASSIC ELECTRIC 20 TRAY 2/1GN ~ CLC 20-2/1E (40 PAN)

For special pricing on volume orders, please contact us via WhatsApp below.
"Existing customers who have made purchases in the last 6 months enjoy the discounted price."

DIM: W1082 X D1117 X H1807 mm

FEATURES:

Intelligent, connectable cooking system with the operating modes poultry, meat, fish, egg
dishes/desserts, side dishes/vegetables, baked goods and finishing as well as the cooking
methods roasting, cooking, baking and grilling.

- Combi-steamer in accordance with DIN 18866 (in manual mode).
- For most cooking processes used in commercial kitchens.
- For the use of steam and convection, individually, successively or together.
  The following intelligent assistants are available:

Intelligent assistants

- iDensityControl
- iCookingSuite.
- iProductionManager
- iCareSystem

iDensityControl

iDensityControl is the intelligent climate management system in the iCombi Pro. Thanks to
the interaction of sensors, high-performance heating system and live steam generator as well
as its active dehumidification, the right cooking chamber climate is always available. The
intelligent air turbulence ensures the best possible energy input into the food. This therefore
ensures exceptional productivity with high food quality, uniformity and minimal energy
consumption.

iCookingSuite

The iCookingSuite is the cooking intelligence in the iCombi Pro. Initially, the user selects the
cooking path from 7 operating modes and/or 4 cooking methods to suit

the food. The
desired cooking result is also specified by the user. The unit suggests browning and cooking
degree adjustments. Intelligent sensors recognise the size, quantity and condition of the
food. Depending on the cooking progress, all important cooking parameters such as
temperature, cooking chamber climate, air speed and cooking time are adjusted to the
second. The desired result is achieved with the best possible quality and in the shortest
possible time. If desired, you can interrupt the cooking process and adjust the cooking result.
The user can switch to iProductionManager or manual mode at any time. With the
iCookingSuite, time, raw products and energy can be easily saved and without extra control
effort, with standardised food quality.

iProductionManager
The iProductionManager organises the production process intelligently and flexibly. This
includes which products can be cooked together on different inserts, the optimal order of
foods and the monitoring of the cooking process. The iProductionManager supports you
with information on inserting or removing dishes. Depending on the cooking process, the
vouchers (up to 2 per level) can be placed anywhere or can be aligned with a specific target
time. The iProductionManager arranges the food sequence accordingly and automatically
makes the correct settings. The user decides if the food is cooked in an energy-optimised or
time-optimised manner. Simple monitoring activities are no longer necessary, and working
time and energy are saved.

iCareSystem
The iCareSystem is the intelligent cleaning and descaling system in the iCombi Pro. It
recognises the current degree of dirt and calcification and suggests the ideal cleaning level
and chemical quantity from 9 cleaning programmes. The ultra-fast intermediate cleaning
cleans the iCombi Pro in just 12 minutes, all cleaning programmes can also run unsupervised
overnight. With a low consumption of phosphate-free care products, water and energy, the
iCareSystem is particularly economical and environmentally friendly. This keeps the iCombi
Pro hygienically clean without any manual work and at a minimal cost.

Unit description and functional features

Intelligent functions

- Intelligent climate management with accurate moisture measurement, setting and control
- The actual measured humidity in the cooking chamber can be set and retrieved
- Dynamic air turbulence in the cooking chamber through 1 intelligently reversing high-performance fan wheels with 5 fan

wheel speeds,
intelligently controlled and manually programmable
- Intelligent control of cooking paths with automatic adjustment of the cooking steps to the defined desired result, e.g. browning and degree of
cooking, safely and efficiently. Regardless of the operator, the size of the food and the loading quantity
- Precise monitoring and calculation of browning based on the Maillard reaction, in order to reproduce optimal cooking results
- Interrupt intelligent cooking paths or switch from the iCookingSuite to the iProductionManager for maximum flexibility
- Intelligent cooking step for fermenting baked goods
- Individual, intuitive programming by drag-and-drop of up to 1,200 cooking programmes with up to 12 steps.
- Easy transfer of cooking programmes to other cooking systems with secure cloud connection with ConnectedCooking or with a USB stick
- Automated, intelligent planning and control tool iProductionManager for the optimal organisation of several cooking processes and mixed loads.
Automatic closing of planning gaps. Automatic time or energy optimisation of the planning and target time cooking, in order to start or stop
cooking at the same time.
- Optical signalling of loading and removal requests with energy-saving LED lighting.
- Automatic recommencement and optimal completion of a cooking sequence after power failures that last less than 15 minutes
- Intelligent cleaning system suggests cleaning programmes and required amount of care products based on the degree of dirt of the cooking
system
- Display of the current cleaning status and the descaling status
- Condensation and extractor hoods (accessories) with situation-specific customisation of suction power and transmission of service messages.

Cooking functions

- Effective steam generator for optimal steam performance even at low temperatures below 100 °C
- PowerSteam function: selectable increased steam outputs for Asian applications
- Integrated, maintenance-free grease separation system with no additional grease filter
- Cool-down function for fast cooling of the cooking space with selectable, additional fast cooling by means of water injection
- Core temperature probe with 6 measuring points as well as automatic error correction in the event of false readings. Optional positioning aid for
soft or very small food (accessories)
- Delta-T cooking for particularly gentle preparation with minimal cooking losses
- Exact steaming, water volume adjustable in 4 levels in the temperature range from 30 °C - 260 °C for convection or a combination of steam and
convection
- Digital temperature display adjustable in °C or °F, display of target and actual values
- Digital display of the cooking chamber humidity and time, display of target and actual values
- Time format adjustable in 24-hour format or am/pm
- 24-hour real-time clock with automatic conversion from summer

to winter time when connected with ConnectedCooking
- Automatic pre-selected starting time with variable date and time
- Integrated hand shower with automatic return and switchable spray and single jet function
- Energy-saving, long-life LED lighting in the cooking chamber with high colour rendering for quick detection of the current state of food
- Free hotlines for questions regarding technology and application support (ChefLine)

Occupational and operational safety

- Electronic safety temperature limiter for steam generator and convection heating
- Integrated fan wheel brake
- Maximum contact temperature of the cooking cabinet door 73 °C
- Use of Active Green cleaner tabs and care tabs (solid matter cleaner) for optimal work safety
- HACCP data storage and output via USB or optional storage and management in the cloud-based networking solution ConnectedCooking
- Tested according to national and international standards for unsupervised operation
- Maximum rack height not higher than 1.6 m when using a RATIONAL base frame
- Ergonomic door handle with right/left opening and door closing function

Networking

- Integrated, IP-protected Ethernet interface for wired connection to the cloud-based networking solution ConnectedCooking
- Integrated WLAN interface for wireless connection to the cloud-based networking solution ConnectedCooking
- Integrated USB interface for local data exchange
- Central unit management, recipe, shopping cart and programme management, HACCP data management, maintenance management by means of
the cloud-based networking solution ConnectedCooking

Cleaning and care

- Non-mains pressure dependent automatic cleaning and care system for cooking cabinet and steam generator
- 9 cleaning programmes for unsupervised cleaning, even overnight, with automatic cleaning and descaling of the steam generator
- Ultrafast cleaning in just 12 minutes for almost uninterrupted, hygienic production
- Automatic safety routine after a power failure ensures a detergent-free cooking chamber even after the cleaning has been cancelled
- Use of phosphate, phosphorous and sodium hydroxide free Active Green cleaning tabs and care tabs
- Hygienic, floor-level installation without feet for easy, safe cleaning
- 3 pane oven door with rear ventilation, heat-reflecting special coating and swivelling glass panes for easy cleaning
- Material inside and outside stainless steel DIN 1.4301, seamless hygienic cooking chamber with rounded corners and optimised air flow
- Easy and safe external cleaning due to glass and stainless steel surfaces as well as protection against water jets from all directions due to

protection class IPX5
- Monitoring option for automatic cleaning by means of the cloud-based networking solution ConnectedCooking

Read More
SKU: IPRO 20-1/1E-1-1
Price: ~~RM170,000.00~~ RM166,000.00

-4%



RATIONAL ICOMBI® CLASSIC ELECTRIC 20 TRAY 1/1GN ~ CLC 20-1/1E (20 PAN)

For special pricing on volume orders, please contact us via WhatsApp below.
"Existing customers who have made purchases in the last 6 months enjoy the discounted price."

DIM: W913 X D877 X H1807 mm

FEATURES:

Intelligent, connectable cooking system with the operating modes poultry, meat, fish, egg
dishes/desserts, side dishes/vegetables, baked goods and finishing as well as the cooking
methods roasting, cooking, baking and grilling.

- Combi-steamer in accordance with DIN 18866 (in manual mode).
- For most cooking processes used in commercial kitchens.
- For the use of steam and convection, individually, successively or together.
  The following intelligent assistants are available:

Intelligent assistants

- iDensityControl
- iCookingSuite.
- iProductionManager
- iCareSystem

iDensityControl

iDensityControl is the intelligent climate management system in the iCombi Pro. Thanks to
the interaction of sensors, high-performance heating system and live steam generator as well
as its active dehumidification, the right cooking chamber climate is always available. The
intelligent air turbulence ensures the best possible energy input into the food. This therefore
ensures exceptional productivity with high food quality, uniformity and minimal energy
consumption.

iCookingSuite

The iCookingSuite is the cooking intelligence in the iCombi Pro. Initially, the user selects the
cooking path from 7 operating modes and/or 4 cooking methods to suit the food. The
desired cooking result is also specified by the user. The unit suggests browning and cooking
degree adjustments. Intelligent sensors recognise the size, quantity and condition of the
food. Depending on the cooking progress, all important cooking parameters such as
temperature, cooking chamber climate, air speed and cooking time are adjusted to the
second. The desired result is achieved with the best possible quality and in the shortest
possible time. If desired, you can interrupt the cooking process and adjust the cooking result.
The user can switch to iProductionManager or manual mode at any time. With the
iCookingSuite, time, raw products and energy can be easily saved and without extra control
effort, with standardised food quality.

iProductionManager
The iProductionManager organises the production process intelligently and flexibly. This
includes which products can be cooked together on different inserts, the optimal order of
foods and the monitoring of the cooking process. The iProductionManager supports you
with information on inserting or removing dishes. Depending on the cooking process, the
vouchers (up to 2 per level) can be placed anywhere or can be aligned with a specific target
time. The iProductionManager arranges the food sequence accordingly and automatically
makes the correct settings. The user decides if the food is cooked in an energy-optimised or
time-optimised manner. Simple monitoring activities are no longer necessary, and working
time and energy are saved.

iCareSystem
The iCareSystem is the intelligent cleaning and descaling system in the iCombi Pro. It
recognises the current degree of dirt and calcification and suggests the ideal cleaning level
and chemical quantity from 9 cleaning programmes. The ultra-fast intermediate cleaning
cleans the iCombi Pro in just 12 minutes, all cleaning programmes can also run unsupervised
overnight. With a low consumption of phosphate-free care products, water and energy, the
iCareSystem is particularly economical and environmentally friendly. This keeps the iCombi
Pro hygienically clean without any manual work and at a minimal cost.

Unit description and functional features

Intelligent functions

- Intelligent climate management with accurate moisture measurement, setting and control
- The actual measured humidity in the cooking chamber can be set

and retrieved
- Dynamic air turbulence in the cooking chamber through 1 intelligently reversing high-performance fan wheels with 5 fan wheel speeds,
intelligently controlled and manually programmable
- Intelligent control of cooking paths with automatic adjustment of the cooking steps to the defined desired result, e.g. browning and degree of
cooking, safely and efficiently. Regardless of the operator, the size of the food and the loading quantity
- Precise monitoring and calculation of browning based on the Maillard reaction, in order to reproduce optimal cooking results
- Interrupt intelligent cooking paths or switch from the iCookingSuite to the iProductionManager for maximum flexibility
- Intelligent cooking step for fermenting baked goods
- Individual, intuitive programming by drag-and-drop of up to 1,200 cooking programmes with up to 12 steps.
- Easy transfer of cooking programmes to other cooking systems with secure cloud connection with ConnectedCooking or with a USB stick
- Automated, intelligent planning and control tool iProductionManager for the optimal organisation of several cooking processes and mixed loads.
Automatic closing of planning gaps. Automatic time or energy optimisation of the planning and target time cooking, in order to start or stop
cooking at the same time.
- Optical signalling of loading and removal requests with energy-saving LED lighting.
- Automatic recommencement and optimal completion of a cooking sequence after power failures that last less than 15 minutes
- Intelligent cleaning system suggests cleaning programmes and required amount of care products based on the degree of dirt of the cooking
system
- Display of the current cleaning status and the descaling status
- Condensation and extractor hoods (accessories) with situation-specific customisation of suction power and transmission of service messages.

Cooking functions

- Effective steam generator for optimal steam performance even at low temperatures below 100 °C
- PowerSteam function: selectable increased steam outputs for Asian applications
- Integrated, maintenance-free grease separation system with no additional grease filter
- Cool-down function for fast cooling of the cooking space with selectable, additional fast cooling by means of water injection
- Core temperature probe with 6 measuring points as well as automatic error correction in the event of false readings. Optional positioning aid for
soft or very small food (accessories)
- Delta-T cooking for particularly gentle preparation with minimal cooking losses
- Exact steaming, water volume adjustable in 4 levels in the temperature range from 30 °C - 260 °C for convection or a combination of steam and
convection
- Digital temperature display adjustable in °C or °F, display of target and actual values
- Digital display of the cooking chamber humidity and time, display

of target and actual values
- Time format adjustable in 24-hour format or am/pm
- 24-hour real-time clock with automatic conversion from summer to winter time when connected with ConnectedCooking
- Automatic pre-selected starting time with variable date and time
- Integrated hand shower with automatic return and switchable spray and single jet function
- Energy-saving, long-life LED lighting in the cooking chamber with high colour rendering for quick detection of the current state of food
- Free hotlines for questions regarding technology and application support (ChefLine)

Occupational and operational safety

- Electronic safety temperature limiter for steam generator and convection heating
- Integrated fan wheel brake
- Maximum contact temperature of the cooking cabinet door 73 °C
- Use of Active Green cleaner tabs and care tabs (solid matter cleaner) for optimal work safety
- HACCP data storage and output via USB or optional storage and management in the cloud-based networking solution ConnectedCooking
- Tested according to national and international standards for unsupervised operation
- Maximum rack height not higher than 1.6 m when using a RATIONAL base frame
- Ergonomic door handle with right/left opening and door closing function

Networking

- Integrated, IP-protected Ethernet interface for wired connection to the cloud-based networking solution ConnectedCooking
- Integrated WLAN interface for wireless connection to the cloud-based networking solution ConnectedCooking
- Integrated USB interface for local data exchange
- Central unit management, recipe, shopping cart and programme management, HACCP data management, maintenance management by means of
the cloud-based networking solution ConnectedCooking

Cleaning and care

- Non-mains pressure dependent automatic cleaning and care system for cooking cabinet and steam generator
- 9 cleaning programmes for unsupervised cleaning, even overnight, with automatic cleaning and descaling of the steam generator
- Ultrafast cleaning in just 12 minutes for almost uninterrupted, hygienic production
- Automatic safety routine after a power failure ensures a detergent-free cooking chamber even after the cleaning has been cancelled
- Use of phosphate, phosphorous and sodium hydroxide free Active Green cleaning tabs and care tabs
- Hygienic, floor-level installation without feet for easy, safe cleaning
- 3 pane oven door with rear ventilation, heat-reflecting special coating and swivelling glass panes for easy cleaning
- Material inside and outside stainless steel DIN 1.4301, seamless hygienic cooking chamber with rounded corners and optimised air flow

- Easy and safe external cleaning due to glass and stainless steel surfaces as well as protection against water jets from all directions due to
protection class IPX5
- Monitoring option for automatic cleaning by means of the cloud-based networking solution ConnectedCooking

Read More
SKU: IPRO 20-1/1E-1
Price: ~~RM120,000.00~~ RM115,000.00



RATIONAL ICOMBI® CLASSIC ELECTRIC 10 TRAY 2/1GN ~ ICLASSIC 10-2/1E

For special pricing on volume orders, please contact us via WhatsApp below.
"Existing customers who have made purchases in the last 6 months enjoy the discounted price."

DIM: W1072 X D1042 X H754 mm

FEATURES:

Description

- Combi-steamer in accordance with DIN 18866 for most cooking methods used in commercial
kitchens for the optional use of steam and convection, individually, successively or together.**Unit description and functional features**
Cooking functions
- ClimaPlus: Active climate management in the cooking chamber, which constantly measures and
regulates the humidity and ensures effective dehumidification with high productivity, cooking quality
and low energy consumption. The humidity is set in 10% increments and can be tracked on the digital
display for accurate manual cooking.
- Dynamic air turbulence in the cooking chamber due to the reversing high-performance fan wheel
with five manually programmable fan wheel speeds. The optimal energy input results in a high level of
uniformity and short cooking times.
- Effective steam generator for optimal steam performance even at low temperatures below 100 °C
- Integrated, maintenance-free grease separation system with no additional grease filter
- Cool-down function for fast cooling of the cooking chamber by means of a fan wheel
- Core temperature measurement using a core temperature sensor and optional positioning aid
(accessories)
- Delta-T cooking for particularly gentle preparation with minimal cooking losses

- Digital temperature display adjustable in °C or °F, display of target and actual values
- Digital display of the cooking chamber humidity and time, display of target and actual values
- Individual programming of up to 100 single or multi-level cooking programmes with up to 12 increments
- Individual adjustment of the cooking parameters time, temperature and humidity of a programme increment during operation
- Easy transfer of cooking programmes to other cooking systems with a USB stick
- Integrated hand shower with automatic return and switchable spray and single jet function
- Energy-saving, long-life LED lighting in the cooking chamber with high colour rendering for quick detection of the current state of food
- Free hotlines for questions regarding technology and application support (ChefLine)**Occupational and operational safety**
- Electronic safety temperature limiter for steam generator and convection heating
- Integrated fan wheel brake
- Use of Active Green cleaner tabs and care tabs (solid matter cleaner) for optimal work safety
- HACCP data memory and output via USB
- Tested according to national and international standards for unsupervised operation
- Maximum rack height not higher than 1.6 m when using a RATIONAL base frame
- Ergonomic door handle with right/left opening and door closing function

Networking

- Integrated, IP-protected USB interface for local data exchange
- Optional integrated, IP-protected Ethernet interface
- Optional integrated WLAN interface (including Ethernet interface)

Cleaning and care

- Non-mains pressure dependent automatic cleaning and care system for cooking cabinet and steam generator
- Care system: Automatic cleaning and descaling of steam generator
- 4 different cleaning programmes for unsupervised cleaning, even overnight
- Simple and intuitive operation of the cleaning programmes: Display of the selected cleaning programme, the recommended amount of tabs and remaining cleaning time
- Safe completion of cleaning after power failure with detergent-free cooking chamber
- Use of phosphate and phosphorous free Active Green cleaning tabs and care tabs
- Hygienic, floor-level installation without feet for easy and safe cleaning
- Unit door with ventilated double glass pane and swivelling inner pane for easy cleaning
- Material inside and outside stainless steel DIN 1.4301, seamless hygienic cooking chamber with rounded corners and optimised air flow
- Easy and safe external cleaning due to glass and stainless steel surfaces as well as protection against water jets from all directions due to protection class IPX5

Operation

- 4.3 inch TFT colour display and soft keys for simple, intuitive operation. Operating modes and functions are optically highlighted
- Simple operation and exact settings due to the central setting wheel with push function

Read More
SKU: ICLASSIC 10-2/1E



RATIONAL ICOMBI® CLASSIC ELECTRIC 6 TRAY 2/1GN ~ ICLASSIC 6-2/1E

For special pricing on volume orders, please contact us via WhatsApp below.
"Existing customers who have made purchases in the last 6 months enjoy the discounted price."

DIM: W1072 X D1042 X H754 mm

FEATURES:

Description

- Combi-steamer in accordance with DIN 18866 for most cooking methods used in commercial kitchens for the optional use of steam and convection, individually, successively or together.**Unit description and functional features**
  Cooking functions
- ClimaPlus: Active climate management in the cooking chamber, which constantly measures and regulates the humidity and ensures effective dehumidification with high productivity, cooking quality and low energy consumption. The humidity is set in 10% increments and can be tracked on the digital display for accurate manual cooking.
- Dynamic air turbulence in the cooking chamber due to the reversing high-performance fan wheel with five manually programmable fan wheel speeds. The optimal energy input results in a high level of uniformity and short cooking times.
- Effective steam generator for optimal steam performance even at low temperatures below 100 °C
- Integrated, maintenance-free grease separation system with no additional grease filter
- Cool-down function for fast cooling of the cooking chamber by means of a fan wheel
- Core temperature measurement using a core temperature sensor and optional positioning aid (accessories)
- Delta-T cooking for particularly gentle preparation with minimal cooking losses
- Digital temperature display adjustable in °C or °F, display of

target and actual values
- Digital display of the cooking chamber humidity and time, display of target and actual values
- Individual programming of up to 100 single or multi-level cooking programmes with up to 12
increments
- Individual adjustment of the cooking parameters time, temperature and humidity of a programme
increment during operation
- Easy transfer of cooking programmes to other cooking systems with a USB stick
- Integrated hand shower with automatic return and switchable spray and single jet function
- Energy-saving, long-life LED lighting in the cooking chamber with high colour rendering for quick
detection of the current state of food
- Free hotlines for questions regarding technology and application support (ChefLine)**Occupational and operational safety**
- Electronic safety temperature limiter for steam generator and convection heating
- Integrated fan wheel brake
- Use of Active Green cleaner tabs and care tabs (solid matter cleaner) for optimal work safety
- HACCP data memory and output via USB
- Tested according to national and international standards for unsupervised operation
- Maximum rack height not higher than 1.6 m when using a RATIONAL base frame
- Ergonomic door handle with right/left opening and door closing function

Networking
- Integrated, IP-protected USB interface for local data exchange
- Optional integrated, IP-protected Ethernet interface
- Optional integrated WLAN interface (including Ethernet interface)

Cleaning and care
- Non-mains pressure dependent automatic cleaning and care system for cooking cabinet and steam
generator
- Care system: Automatic cleaning and descaling of steam generator
- 4 different cleaning programmes for unsupervised cleaning, even overnight
- Simple and intuitive operation of the cleaning programmes: Display of the selected cleaning
programme, the recommended amount of tabs and remaining cleaning time
- Safe completion of cleaning after power failure with detergent-free cooking chamber
- Use of phosphate and phosphorous free Active Green cleaning tabs and care tabs
- Hygienic, floor-level installation without feet for easy and safe cleaning
- Unit door with ventilated double glass pane and swivelling inner pane for easy cleaning
- Material inside and outside stainless steel DIN 1.4301, seamless hygienic cooking chamber with
rounded corners and optimised air flow
- Easy and safe external cleaning due to glass and stainless steel surfaces as well as protection against
water jets from all directions due to protection class IPX5

Operation

- 4.3 inch TFT colour display and soft keys for simple, intuitive operation. Operating modes and functions are optically highlighted
- Simple operation and exact settings due to the central setting wheel with push function

Read More
SKU: ICLASSIC 6-2/1E

-6%



RATIONAL ICOMBI® PRO GAS 20 TRAY 2/1GN ~ IPRO 20-2/1G (40PANS)

For special pricing on volume orders, please contact us via WhatsApp below.
"Existing customers who have made purchases in the last 6 months enjoy the discounted price."

DIM: W1117 X D1082 X H1807 mm

FEATURES:

Intelligent, connectable cooking system with the operating modes poultry, meat, fish, egg dishes/desserts, side dishes/vegetables, baked goods and finishing as well as the cooking methods roasting, cooking, baking and grilling.

- Combi-steamer in accordance with DIN 18866 (in manual mode).
- For most cooking processes used in commercial kitchens.
- For the use of steam and convection, individually, successively or together.
  The following intelligent assistants are available:

Intelligent assistants

- iDensityControl
- iCookingSuite.
- iProductionManager
- iCareSystem

iDensityControl

iDensityControl is the intelligent climate management system in the iCombi Pro. Thanks to the interaction of sensors, high-performance heating system and live steam generator as well as its active dehumidification, the right cooking chamber climate is always available. The intelligent air turbulence ensures the best possible energy input into the food. This therefore ensures exceptional productivity with high food quality, uniformity and minimal energy consumption.

iCookingSuite

The iCookingSuite is the cooking intelligence in the iCombi Pro. Initially, the user selects the cooking path from 7 operating modes and/or 4 cooking methods to suit the food. The desired cooking result is also specified by the user. The unit suggests browning and cooking degree adjustments. Intelligent sensors recognise the size, quantity and condition of the food. Depending on the cooking progress, all important cooking parameters such as temperature, cooking chamber climate, air speed and cooking time are adjusted to the second. The desired result is achieved with the best possible quality and in the shortest possible time. If desired, you can interrupt the cooking process and adjust the cooking result.
The user can switch to iProductionManager or manual mode at any time. With the iCookingSuite, time, raw products and energy can be easily saved and without extra control effort, with standardised food quality.

iProductionManager
The iProductionManager organises the production process intelligently and flexibly. This includes which products can be cooked together on different inserts, the optimal order of foods and the monitoring of the cooking process. The iProductionManager supports you with information on inserting or removing dishes. Depending on the cooking process, the vouchers (up to 2 per level) can be placed anywhere or can be aligned with a specific target time. The iProductionManager arranges the food sequence accordingly and automatically makes the correct settings. The user decides if the food is cooked in an energy-optimised or time-optimised manner. Simple monitoring activities are no longer necessary, and working time and energy are saved.

iCareSystem
The iCareSystem is the intelligent cleaning and descaling system in the iCombi Pro. It recognises the current degree of dirt and calcification and suggests the ideal cleaning level and chemical quantity from 9 cleaning programmes. The ultra-fast intermediate cleaning cleans the iCombi Pro in just 12 minutes, all cleaning programmes can also run unsupervised overnight. With a low consumption of phosphate-free care products, water and energy, the iCareSystem is particularly economical and environmentally friendly. This keeps the iCombi Pro hygienically clean without any manual work and at a minimal cost.

Unit description and functional features

Intelligent functions

- Intelligent climate management with accurate moisture

measurement, setting and control
- The actual measured humidity in the cooking chamber can be set and retrieved
- Dynamic air turbulence in the cooking chamber through 1 intelligently reversing high-performance fan wheels with 5 fan wheel speeds,
intelligently controlled and manually programmable
- Intelligent control of cooking paths with automatic adjustment of the cooking steps to the defined desired result, e.g. browning and degree of
cooking, safely and efficiently. Regardless of the operator, the size of the food and the loading quantity
- Precise monitoring and calculation of browning based on the Maillard reaction, in order to reproduce optimal cooking results
- Interrupt intelligent cooking paths or switch from the iCookingSuite to the iProductionManager for maximum flexibility
- Intelligent cooking step for fermenting baked goods
- Individual, intuitive programming by drag-and-drop of up to 1,200 cooking programmes with up to 12 steps.
- Easy transfer of cooking programmes to other cooking systems with secure cloud connection with ConnectedCooking or with a USB stick
- Automated, intelligent planning and control tool iProductionManager for the optimal organisation of several cooking processes and mixed loads.
Automatic closing of planning gaps. Automatic time or energy optimisation of the planning and target time cooking, in order to start or stop
cooking at the same time.
- Optical signalling of loading and removal requests with energy-saving LED lighting.
- Automatic recommencement and optimal completion of a cooking sequence after power failures that last less than 15 minutes
- Intelligent cleaning system suggests cleaning programmes and required amount of care products based on the degree of dirt of the cooking
system
- Display of the current cleaning status and the descaling status
- Condensation and extractor hoods (accessories) with situation-specific customisation of suction power and transmission of service messages.

Cooking functions

- Effective steam generator for optimal steam performance even at low temperatures below 100 °C
- PowerSteam function: selectable increased steam outputs for Asian applications
- Integrated, maintenance-free grease separation system with no additional grease filter
- Cool-down function for fast cooling of the cooking space with selectable, additional fast cooling by means of water injection
- Core temperature probe with 6 measuring points as well as automatic error correction in the event of false readings. Optional positioning aid for
soft or very small food (accessories)
- Delta-T cooking for particularly gentle preparation with minimal cooking losses
- Exact steaming, water volume adjustable in 4 levels in the temperature range from 30 °C - 260 °C for convection or a combination of steam and
convection
- Digital temperature display adjustable in °C or °F, display of

target and actual values
- Digital display of the cooking chamber humidity and time, display of target and actual values
- Time format adjustable in 24-hour format or am/pm
- 24-hour real-time clock with automatic conversion from summer to winter time when connected with ConnectedCooking
- Automatic pre-selected starting time with variable date and time
- Integrated hand shower with automatic return and switchable spray and single jet function
- Energy-saving, long-life LED lighting in the cooking chamber with high colour rendering for quick detection of the current state of food
- Free hotlines for questions regarding technology and application support (ChefLine)

Occupational and operational safety

- Electronic safety temperature limiter for steam generator and convection heating
- Integrated fan wheel brake
- Maximum contact temperature of the cooking cabinet door 73 °C
- Use of Active Green cleaner tabs and care tabs (solid matter cleaner) for optimal work safety
- HACCP data storage and output via USB or optional storage and management in the cloud-based networking solution ConnectedCooking
- Tested according to national and international standards for unsupervised operation
- Maximum rack height not higher than 1.6 m when using a RATIONAL base frame
- Ergonomic door handle with right/left opening and door closing function

Networking

- Integrated, IP-protected Ethernet interface for wired connection to the cloud-based networking solution ConnectedCooking
- Integrated WLAN interface for wireless connection to the cloud-based networking solution ConnectedCooking
- Integrated USB interface for local data exchange
- Central unit management, recipe, shopping cart and programme management, HACCP data management, maintenance management by means of
the cloud-based networking solution ConnectedCooking

Cleaning and care

- Non-mains pressure dependent automatic cleaning and care system for cooking cabinet and steam generator
- 9 cleaning programmes for unsupervised cleaning, even overnight, with automatic cleaning and descaling of the steam generator
- Ultrafast cleaning in just 12 minutes for almost uninterrupted, hygienic production
- Automatic safety routine after a power failure ensures a detergent-free cooking chamber even after the cleaning has been cancelled
- Use of phosphate, phosphorous and sodium hydroxide free Active Green cleaning tabs and care tabs
- Hygienic, floor-level installation without feet for easy, safe cleaning
- 3 pane oven door with rear ventilation, heat-reflecting special coating and swivelling glass panes for easy cleaning
- Material inside and outside stainless steel DIN 1.4301, seamless

hygienic cooking chamber with rounded corners and optimised air flow
- Easy and safe external cleaning due to glass and stainless steel surfaces as well as protection against water jets from all directions due to
protection class IPX5
- Monitoring option for automatic cleaning by means of the cloud-based networking solution ConnectedCooking

Read More
SKU: IPRO 20-2/1G
Price: ~~RM218,000.00~~ RM205,000.00

-5%



RATIONAL ICOMBI® PRO GAS 20 TRAY 1/1GN ~ IPRO 20-1/1G (20PANS)

For special pricing on volume orders, please contact us via WhatsApp below.
"Existing customers who have made purchases in the last 6 months enjoy the discounted price."

DIM: W877 X D913 X H1807 mm

FEATURES:

Intelligent, connectable cooking system with the operating modes poultry, meat, fish, egg
dishes/desserts, side dishes/vegetables, baked goods and finishing as well as the cooking
methods roasting, cooking, baking and grilling.

- Combi-steamer in accordance with DIN 18866 (in manual mode).
- For most cooking processes used in commercial kitchens.
- For the use of steam and convection, individually, successively or together.
The following intelligent assistants are available:

Intelligent assistants

- iDensityControl
- iCookingSuite.
- iProductionManager
- iCareSystem

iDensityControl

iDensityControl is the intelligent climate management system in the iCombi Pro. Thanks to
the interaction of sensors, high-performance heating system and live steam generator as well
as its active dehumidification, the right cooking chamber climate is always available. The
intelligent air turbulence ensures the best possible energy input into the food. This therefore
ensures exceptional productivity with high food quality, uniformity and

minimal energy
consumption.

iCookingSuite

The iCookingSuite is the cooking intelligence in the iCombi Pro. Initially, the user selects the
cooking path from 7 operating modes and/or 4 cooking methods to suit the food. The
desired cooking result is also specified by the user. The unit suggests browning and cooking
degree adjustments. Intelligent sensors recognise the size, quantity and condition of the
food. Depending on the cooking progress, all important cooking parameters such as
temperature, cooking chamber climate, air speed and cooking time are adjusted to the
second. The desired result is achieved with the best possible quality and in the shortest
possible time. If desired, you can interrupt the cooking process and adjust the cooking result.
The user can switch to iProductionManager or manual mode at any time. With the
iCookingSuite, time, raw products and energy can be easily saved and without extra control
effort, with standardised food quality.

iProductionManager
The iProductionManager organises the production process intelligently and flexibly. This
includes which products can be cooked together on different inserts, the optimal order of
foods and the monitoring of the cooking process. The iProductionManager supports you
with information on inserting or removing dishes. Depending on the cooking process, the
vouchers (up to 2 per level) can be placed anywhere or can be aligned with a specific target
time. The iProductionManager arranges the food sequence accordingly and automatically
makes the correct settings. The user decides if the food is cooked in an energy-optimised or
time-optimised manner. Simple monitoring activities are no longer necessary, and working
time and energy are saved.

iCareSystem
The iCareSystem is the intelligent cleaning and descaling system in the iCombi Pro. It
recognises the current degree of dirt and calcification and suggests the ideal cleaning level
and chemical quantity from 9 cleaning programmes. The ultra-fast intermediate cleaning
cleans the iCombi Pro in just 12 minutes, all cleaning programmes can also run unsupervised
overnight. With a low consumption of phosphate-free care products, water and energy, the
iCareSystem is particularly economical and environmentally friendly. This keeps the iCombi
Pro hygienically clean without any manual work and at a minimal cost.

Unit description and functional features

Intelligent functions

- Intelligent climate management with accurate moisture measurement, setting and control
- The actual measured humidity in the cooking chamber can be set and retrieved
- Dynamic air turbulence in the cooking chamber through 1 intelligently reversing high-performance fan wheels with 5 fan wheel speeds,
  intelligently controlled and manually programmable
- Intelligent control of cooking paths with automatic adjustment of the cooking steps to the defined desired result, e.g. browning and degree of
  cooking, safely and efficiently. Regardless of the operator, the size of the food and the loading quantity
- Precise monitoring and calculation of browning based on the Maillard reaction, in order to reproduce optimal cooking results
- Interrupt intelligent cooking paths or switch from the iCookingSuite to the iProductionManager for maximum flexibility
- Intelligent cooking step for fermenting baked goods
- Individual, intuitive programming by drag-and-drop of up to 1,200 cooking programmes with up to 12 steps.
- Easy transfer of cooking programmes to other cooking systems with secure cloud connection with ConnectedCooking or with a USB stick
- Automated, intelligent planning and control tool iProductionManager for the optimal organisation of several cooking processes and mixed loads.
  Automatic closing of planning gaps. Automatic time or energy optimisation of the planning and target time cooking, in order to start or stop
  cooking at the same time.
- Optical signalling of loading and removal requests with energy-saving LED lighting.
- Automatic recommencement and optimal completion of a cooking sequence after power failures that last less than 15 minutes
- Intelligent cleaning system suggests cleaning programmes and required amount of care products based on the degree of dirt of the cooking
  system
- Display of the current cleaning status and the descaling status
- Condensation and extractor hoods (accessories) with situation-specific customisation of suction power and transmission of service messages.

Cooking functions

- Effective steam generator for optimal steam performance even at low temperatures below 100 °C
- PowerSteam function: selectable increased steam outputs for Asian applications
- Integrated, maintenance-free grease separation system with no additional grease filter
- Cool-down function for fast cooling of the cooking space with selectable, additional fast cooling by means of water injection
- Core temperature probe with 6 measuring points as well as automatic error correction in the event of false readings. Optional positioning aid for
  soft or very small food (accessories)
- Delta-T cooking for particularly gentle preparation with minimal cooking losses
- Exact steaming, water volume adjustable in 4 levels in the temperature range from 30 °C - 260 °C for convection or a

combination of steam and
convection
- Digital temperature display adjustable in °C or °F, display of target and actual values
- Digital display of the cooking chamber humidity and time, display of target and actual values
- Time format adjustable in 24-hour format or am/pm
- 24-hour real-time clock with automatic conversion from summer to winter time when connected with ConnectedCooking
- Automatic pre-selected starting time with variable date and time
- Integrated hand shower with automatic return and switchable spray and single jet function
- Energy-saving, long-life LED lighting in the cooking chamber with high colour rendering for quick detection of the current state of food
- Free hotlines for questions regarding technology and application support (ChefLine)

Occupational and operational safety

- Electronic safety temperature limiter for steam generator and convection heating
- Integrated fan wheel brake
- Maximum contact temperature of the cooking cabinet door 73 °C
- Use of Active Green cleaner tabs and care tabs (solid matter cleaner) for optimal work safety
- HACCP data storage and output via USB or optional storage and management in the cloud-based networking solution ConnectedCooking
- Tested according to national and international standards for unsupervised operation
- Maximum rack height not higher than 1.6 m when using a RATIONAL base frame
- Ergonomic door handle with right/left opening and door closing function

Networking

- Integrated, IP-protected Ethernet interface for wired connection to the cloud-based networking solution ConnectedCooking
- Integrated WLAN interface for wireless connection to the cloud-based networking solution ConnectedCooking
- Integrated USB interface for local data exchange
- Central unit management, recipe, shopping cart and programme management, HACCP data management, maintenance management by means of
the cloud-based networking solution ConnectedCooking

Cleaning and care

- Non-mains pressure dependent automatic cleaning and care system for cooking cabinet and steam generator
- 9 cleaning programmes for unsupervised cleaning, even overnight, with automatic cleaning and descaling of the steam generator
- Ultrafast cleaning in just 12 minutes for almost uninterrupted, hygienic production
- Automatic safety routine after a power failure ensures a detergent-free cooking chamber even after the cleaning has been cancelled
- Use of phosphate, phosphorous and sodium hydroxide free Active Green cleaning tabs and care tabs
- Hygienic, floor-level installation without feet for easy, safe cleaning

- 3 pane oven door with rear ventilation, heat-reflecting special coating and swivelling glass panes for easy cleaning
- Material inside and outside stainless steel DIN 1.4301, seamless hygienic cooking chamber with rounded corners and optimised air flow
- Easy and safe external cleaning due to glass and stainless steel surfaces as well as protection against water jets from all directions due to
  protection class IPX5
- Monitoring option for automatic cleaning by means of the cloud-based networking solution ConnectedCooking

Read More
SKU: IPRO 20-1/1G
Price: ~~RM150,000.00~~ RM142,000.00

-5%



RATIONAL ICOMBI® PRO ELECTRIC 20 TRAY 2/1GN ~ IPRO 20-2/1E (40PANS)

For special pricing on volume orders, please contact us via WhatsApp below.
"Existing customers who have made purchases in the last 6 months enjoy the discounted price."

DIM: W1117 X D1082 X H1807 mm

FEATURES:

Intelligent, connectable cooking system with the operating modes poultry, meat, fish, egg
dishes/desserts, side dishes/vegetables, baked goods and finishing as well as the cooking
methods roasting, cooking, baking and grilling.

- Combi-steamer in accordance with DIN 18866 (in manual mode).
- For most cooking processes used in commercial kitchens.
- For the use of steam and convection, individually, successively or together.
  The following intelligent assistants are available:

Intelligent assistants

- iDensityControl
- iCookingSuite.
- iProductionManager
- iCareSystem

iDensityControl

iDensityControl is the intelligent climate management system in the iCombi Pro. Thanks to
the interaction of sensors, high-performance heating system and live steam generator as well
as its active dehumidification, the right cooking chamber climate is always available. The

intelligent air turbulence ensures the best possible energy input into the food. This therefore
ensures exceptional productivity with high food quality, uniformity and minimal energy
consumption.

iCookingSuite

The iCookingSuite is the cooking intelligence in the iCombi Pro. Initially, the user selects the
cooking path from 7 operating modes and/or 4 cooking methods to suit the food. The
desired cooking result is also specified by the user. The unit suggests browning and cooking
degree adjustments. Intelligent sensors recognise the size, quantity and condition of the
food. Depending on the cooking progress, all important cooking parameters such as
temperature, cooking chamber climate, air speed and cooking time are adjusted to the
second. The desired result is achieved with the best possible quality and in the shortest
possible time. If desired, you can interrupt the cooking process and adjust the cooking result.
The user can switch to iProductionManager or manual mode at any time. With the
iCookingSuite, time, raw products and energy can be easily saved and without extra control
effort, with standardised food quality.

iProductionManager
The iProductionManager organises the production process intelligently and flexibly. This
includes which products can be cooked together on different inserts, the optimal order of
foods and the monitoring of the cooking process. The iProductionManager supports you
with information on inserting or removing dishes. Depending on the cooking process, the
vouchers (up to 2 per level) can be placed anywhere or can be aligned with a specific target
time. The iProductionManager arranges the food sequence accordingly and automatically
makes the correct settings. The user decides if the food is cooked in an energy-optimised or
time-optimised manner. Simple monitoring activities are no longer necessary, and working
time and energy are saved.

iCareSystem
The iCareSystem is the intelligent cleaning and descaling system in the iCombi Pro. It
recognises the current degree of dirt and calcification and suggests the ideal cleaning level
and chemical quantity from 9 cleaning programmes. The ultra-fast intermediate cleaning
cleans the iCombi Pro in just 12 minutes, all cleaning programmes can also run unsupervised
overnight. With a low consumption of phosphate-free care products, water and energy, the
iCareSystem is particularly economical and environmentally friendly. This keeps the iCombi
Pro hygienically clean without any manual work and at a minimal cost.

Unit description and functional features

Intelligent functions

- Intelligent climate management with accurate moisture measurement, setting and control
- The actual measured humidity in the cooking chamber can be set and retrieved
- Dynamic air turbulence in the cooking chamber through 1 intelligently reversing high-performance fan wheels with 5 fan wheel speeds,
  intelligently controlled and manually programmable
- Intelligent control of cooking paths with automatic adjustment of the cooking steps to the defined desired result, e.g. browning and degree of
  cooking, safely and efficiently. Regardless of the operator, the size of the food and the loading quantity
- Precise monitoring and calculation of browning based on the Maillard reaction, in order to reproduce optimal cooking results
- Interrupt intelligent cooking paths or switch from the iCookingSuite to the iProductionManager for maximum flexibility
- Intelligent cooking step for fermenting baked goods
- Individual, intuitive programming by drag-and-drop of up to 1,200 cooking programmes with up to 12 steps.
- Easy transfer of cooking programmes to other cooking systems with secure cloud connection with ConnectedCooking or with a USB stick
- Automated, intelligent planning and control tool iProductionManager for the optimal organisation of several cooking processes and mixed loads.
  Automatic closing of planning gaps. Automatic time or energy optimisation of the planning and target time cooking, in order to start or stop
  cooking at the same time.
- Optical signalling of loading and removal requests with energy-saving LED lighting.
- Automatic recommencement and optimal completion of a cooking sequence after power failures that last less than 15 minutes
- Intelligent cleaning system suggests cleaning programmes and required amount of care products based on the degree of dirt of the cooking
  system
- Display of the current cleaning status and the descaling status
- Condensation and extractor hoods (accessories) with situation-specific customisation of suction power and transmission of service messages.

Cooking functions

- Effective steam generator for optimal steam performance even at low temperatures below 100 °C
- PowerSteam function: selectable increased steam outputs for Asian applications
- Integrated, maintenance-free grease separation system with no additional grease filter
- Cool-down function for fast cooling of the cooking space with selectable, additional fast cooling by means of water injection
- Core temperature probe with 6 measuring points as well as automatic error correction in the event of false readings. Optional positioning aid for
  soft or very small food (accessories)
- Delta-T cooking for particularly gentle preparation with minimal cooking losses

- Exact steaming, water volume adjustable in 4 levels in the temperature range from 30 °C - 260 °C for convection or a combination of steam and convection
- Digital temperature display adjustable in °C or °F, display of target and actual values
- Digital display of the cooking chamber humidity and time, display of target and actual values
- Time format adjustable in 24-hour format or am/pm
- 24-hour real-time clock with automatic conversion from summer to winter time when connected with ConnectedCooking
- Automatic pre-selected starting time with variable date and time
- Integrated hand shower with automatic return and switchable spray and single jet function
- Energy-saving, long-life LED lighting in the cooking chamber with high colour rendering for quick detection of the current state of food
- Free hotlines for questions regarding technology and application support (ChefLine)

Occupational and operational safety

- Electronic safety temperature limiter for steam generator and convection heating
- Integrated fan wheel brake
- Maximum contact temperature of the cooking cabinet door 73 °C
- Use of Active Green cleaner tabs and care tabs (solid matter cleaner) for optimal work safety
- HACCP data storage and output via USB or optional storage and management in the cloud-based networking solution ConnectedCooking
- Tested according to national and international standards for unsupervised operation
- Maximum rack height not higher than 1.6 m when using a RATIONAL base frame
- Ergonomic door handle with right/left opening and door closing function

Networking

- Integrated, IP-protected Ethernet interface for wired connection to the cloud-based networking solution ConnectedCooking
- Integrated WLAN interface for wireless connection to the cloud-based networking solution ConnectedCooking
- Integrated USB interface for local data exchange
- Central unit management, recipe, shopping cart and programme management, HACCP data management, maintenance management by means of the cloud-based networking solution ConnectedCooking

Cleaning and care

- Non-mains pressure dependent automatic cleaning and care system for cooking cabinet and steam generator
- 9 cleaning programmes for unsupervised cleaning, even overnight, with automatic cleaning and descaling of the steam generator
- Ultrafast cleaning in just 12 minutes for almost uninterrupted, hygienic production
- Automatic safety routine after a power failure ensures a detergent-free cooking chamber even after the cleaning has been cancelled
- Use of phosphate, phosphorous and sodium hydroxide free Active Green cleaning tabs and care tabs

- Hygienic, floor-level installation without feet for easy, safe cleaning
- 3 pane oven door with rear ventilation, heat-reflecting special coating and swivelling glass panes for easy cleaning
- Material inside and outside stainless steel DIN 1.4301, seamless hygienic cooking chamber with rounded corners and optimised air flow
- Easy and safe external cleaning due to glass and stainless steel surfaces as well as protection against water jets from all directions due to
  protection class IPX5
- Monitoring option for automatic cleaning by means of the cloud-based networking solution ConnectedCooking

Read More
SKU: IPRO 20-2/1E
Price: ~~RM195,000.00~~ RM185,000.00

-6%



RATIONAL ICOMBI® PRO ELECTRIC 20 TRAY 1/1GN ~ IPRO 20-1/1E (20 PAN)

For special pricing on volume orders, please contact us via WhatsApp below.
"Existing customers who have made purchases in the last 6 months enjoy the discounted price."

DIM: W913 X D877 X H1807 mm

FEATURES:

Intelligent, connectable cooking system with the operating modes poultry, meat, fish, egg
dishes/desserts, side dishes/vegetables, baked goods and finishing as well as the cooking
methods roasting, cooking, baking and grilling.

- Combi-steamer in accordance with DIN 18866 (in manual mode).
- For most cooking processes used in commercial kitchens.
- For the use of steam and convection, individually, successively or together.
  The following intelligent assistants are available:

Intelligent assistants

- iDensityControl
- iCookingSuite.
- iProductionManager
- iCareSystem

iDensityControl

iDensityControl is the intelligent climate management system in the iCombi Pro. Thanks to
the interaction of sensors, high-performance heating system and live steam generator as well

as its active dehumidification, the right cooking chamber climate is always available. The
intelligent air turbulence ensures the best possible energy input into the food. This therefore
ensures exceptional productivity with high food quality, uniformity and minimal energy
consumption.

iCookingSuite

The iCookingSuite is the cooking intelligence in the iCombi Pro. Initially, the user selects the
cooking path from 7 operating modes and/or 4 cooking methods to suit the food. The
desired cooking result is also specified by the user. The unit suggests browning and cooking
degree adjustments. Intelligent sensors recognise the size, quantity and condition of the
food. Depending on the cooking progress, all important cooking parameters such as
temperature, cooking chamber climate, air speed and cooking time are adjusted to the
second. The desired result is achieved with the best possible quality and in the shortest
possible time. If desired, you can interrupt the cooking process and adjust the cooking result.
The user can switch to iProductionManager or manual mode at any time. With the
iCookingSuite, time, raw products and energy can be easily saved and without extra control
effort, with standardised food quality.

iProductionManager
The iProductionManager organises the production process intelligently and flexibly. This
includes which products can be cooked together on different inserts, the optimal order of
foods and the monitoring of the cooking process. The iProductionManager supports you
with information on inserting or removing dishes. Depending on the cooking process, the
vouchers (up to 2 per level) can be placed anywhere or can be aligned with a specific target
time. The iProductionManager arranges the food sequence accordingly and automatically
makes the correct settings. The user decides if the food is cooked in an energy-optimised or
time-optimised manner. Simple monitoring activities are no longer necessary, and working
time and energy are saved.

iCareSystem
The iCareSystem is the intelligent cleaning and descaling system in the iCombi Pro. It
recognises the current degree of dirt and calcification and suggests the ideal cleaning level
and chemical quantity from 9 cleaning programmes. The ultra-fast intermediate cleaning
cleans the iCombi Pro in just 12 minutes, all cleaning programmes can also run unsupervised
overnight. With a low consumption of phosphate-free care products, water and energy, the
iCareSystem is particularly economical and environmentally friendly.

This keeps the iCombi
Pro hygienically clean without any manual work and at a minimal cost.

Unit description and functional features

Intelligent functions

- Intelligent climate management with accurate moisture measurement, setting and control
- The actual measured humidity in the cooking chamber can be set and retrieved
- Dynamic air turbulence in the cooking chamber through 1 intelligently reversing high-performance fan wheels with 5 fan wheel speeds,
  intelligently controlled and manually programmable
- Intelligent control of cooking paths with automatic adjustment of the cooking steps to the defined desired result, e.g. browning and degree of
  cooking, safely and efficiently. Regardless of the operator, the size of the food and the loading quantity
- Precise monitoring and calculation of browning based on the Maillard reaction, in order to reproduce optimal cooking results
- Interrupt intelligent cooking paths or switch from the iCookingSuite to the iProductionManager for maximum flexibility
- Intelligent cooking step for fermenting baked goods
- Individual, intuitive programming by drag-and-drop of up to 1,200 cooking programmes with up to 12 steps.
- Easy transfer of cooking programmes to other cooking systems with secure cloud connection with ConnectedCooking or with a USB stick
- Automated, intelligent planning and control tool iProductionManager for the optimal organisation of several cooking processes and mixed loads.
  Automatic closing of planning gaps. Automatic time or energy optimisation of the planning and target time cooking, in order to start or stop
  cooking at the same time.
- Optical signalling of loading and removal requests with energy-saving LED lighting.
- Automatic recommencement and optimal completion of a cooking sequence after power failures that last less than 15 minutes
- Intelligent cleaning system suggests cleaning programmes and required amount of care products based on the degree of dirt of the cooking
  system
- Display of the current cleaning status and the descaling status
- Condensation and extractor hoods (accessories) with situation-specific customisation of suction power and transmission of service messages.

Cooking functions

- Effective steam generator for optimal steam performance even at low temperatures below 100 °C
- PowerSteam function: selectable increased steam outputs for Asian applications
- Integrated, maintenance-free grease separation system with no additional grease filter
- Cool-down function for fast cooling of the cooking space with selectable, additional fast cooling by means of water injection
- Core temperature probe with 6 measuring points as well as automatic error correction in the event of false readings. Optional positioning aid for

soft or very small food (accessories)
- Delta-T cooking for particularly gentle preparation with minimal cooking losses
- Exact steaming, water volume adjustable in 4 levels in the temperature range from 30 °C - 260 °C for convection or a combination of steam and convection
- Digital temperature display adjustable in °C or °F, display of target and actual values
- Digital display of the cooking chamber humidity and time, display of target and actual values
- Time format adjustable in 24-hour format or am/pm
- 24-hour real-time clock with automatic conversion from summer to winter time when connected with ConnectedCooking
- Automatic pre-selected starting time with variable date and time
- Integrated hand shower with automatic return and switchable spray and single jet function
- Energy-saving, long-life LED lighting in the cooking chamber with high colour rendering for quick detection of the current state of food
- Free hotlines for questions regarding technology and application support (ChefLine)

Occupational and operational safety

- Electronic safety temperature limiter for steam generator and convection heating
- Integrated fan wheel brake
- Maximum contact temperature of the cooking cabinet door 73 °C
- Use of Active Green cleaner tabs and care tabs (solid matter cleaner) for optimal work safety
- HACCP data storage and output via USB or optional storage and management in the cloud-based networking solution ConnectedCooking
- Tested according to national and international standards for unsupervised operation
- Maximum rack height not higher than 1.6 m when using a RATIONAL base frame
- Ergonomic door handle with right/left opening and door closing function

Networking

- Integrated, IP-protected Ethernet interface for wired connection to the cloud-based networking solution ConnectedCooking
- Integrated WLAN interface for wireless connection to the cloud-based networking solution ConnectedCooking
- Integrated USB interface for local data exchange
- Central unit management, recipe, shopping cart and programme management, HACCP data management, maintenance management by means of the cloud-based networking solution ConnectedCooking

Cleaning and care

- Non-mains pressure dependent automatic cleaning and care system for cooking cabinet and steam generator
- 9 cleaning programmes for unsupervised cleaning, even overnight, with automatic cleaning and descaling of the steam generator
- Ultrafast cleaning in just 12 minutes for almost uninterrupted, hygienic production
- Automatic safety routine after a power failure ensures a detergent-free cooking chamber even after the cleaning has been

cancelled
- Use of phosphate, phosphorous and sodium hydroxide free Active Green cleaning tabs and care tabs
- Hygienic, floor-level installation without feet for easy, safe cleaning
- 3 pane oven door with rear ventilation, heat-reflecting special coating and swivelling glass panes for easy cleaning
- Material inside and outside stainless steel DIN 1.4301, seamless hygienic cooking chamber with rounded corners and optimised air flow
- Easy and safe external cleaning due to glass and stainless steel surfaces as well as protection against water jets from all directions due to
  protection class IPX5
- Monitoring option for automatic cleaning by means of the cloud-based networking solution ConnectedCooking

Read More
SKU: IPRO 20-1/1E
Price: ~~RM115,000.00~~ RM108,000.00

RATIONAL

-4%



RATIONAL ICOMBI® PRO 10-1/1G (GAS TYPE)

For customized pricing on projects or volume quantity purchases, please do not hesitate to contact us via the WhatsApp button below.
"Existing Customer with purchases in the last 6 months receive a special discounted price"

DIM: W850 X D842 X H1014 mm

FEATURES:

Intelligent, connectable cooking system with the operating modes poultry, meat, fish, egg
dishes/desserts, side dishes/vegetables, baked goods and finishing as well as the cooking
methods roasting, cooking, baking and grilling.

- Combi-steamer in accordance with DIN 18866 (in manual mode).
- For most cooking processes used in commercial kitchens.
- For the use of steam and convection, individually, successively or together.
  The following intelligent assistants are available:

Intelligent assistants

- iDensityControl
- iCookingSuite.
- iProductionManager
- iCareSystem

iDensityControl

iDensityControl is the intelligent climate management system in the iCombi Pro. Thanks to the interaction of sensors, high-performance heating system and live steam generator as well as its active dehumidification, the right cooking chamber climate is always available. The intelligent air turbulence ensures the best possible energy input into the food. This therefore ensures exceptional productivity with high food quality, uniformity and minimal energy consumption.

iCookingSuite

The iCookingSuite is the cooking intelligence in the iCombi Pro. Initially, the user selects the cooking path from 7 operating modes and/or 4 cooking methods to suit the food. The desired cooking result is also specified by the user. The unit suggests browning and cooking degree adjustments. Intelligent sensors recognise the size, quantity and condition of the food. Depending on the cooking progress, all important cooking parameters such as temperature, cooking chamber climate, air speed and cooking time are adjusted to the second. The desired result is achieved with the best possible quality and in the shortest possible time. If desired, you can interrupt the cooking process and adjust the cooking result.
The user can switch to iProductionManager or manual mode at any time. With the iCookingSuite, time, raw products and energy can be easily saved and without extra control effort, with standardised food quality.

iProductionManager
The iProductionManager organises the production process intelligently and flexibly. This includes which products can be cooked together on different inserts, the optimal order of foods and the monitoring of the cooking process. The iProductionManager supports you with information on inserting or removing dishes. Depending on the cooking process, the vouchers (up to 2 per level) can be placed anywhere or can be aligned with a specific target time. The iProductionManager arranges the food sequence accordingly and automatically makes the correct settings. The user decides if the food is cooked in an energy-optimised or time-optimised manner. Simple monitoring activities are no longer necessary, and working time and energy are saved.

iCareSystem
The iCareSystem is the intelligent cleaning and descaling system in the iCombi Pro. It recognises the current degree of dirt and calcification and suggests the ideal cleaning level and chemical quantity from 9 cleaning programmes. The ultra-fast intermediate cleaning cleans the iCombi Pro in just 12 minutes, all cleaning programmes can

also run unsupervised
overnight. With a low consumption of phosphate-free care products, water and energy, the
iCareSystem is particularly economical and environmentally friendly. This keeps the iCombi
Pro hygienically clean without any manual work and at a minimal cost.

Unit description and functional features

Intelligent functions

- Intelligent climate management with accurate moisture measurement, setting and control
- The actual measured humidity in the cooking chamber can be set and retrieved
- Dynamic air turbulence in the cooking chamber through 1 intelligently reversing high-performance fan wheels with 5 fan wheel speeds,
  intelligently controlled and manually programmable
- Intelligent control of cooking paths with automatic adjustment of the cooking steps to the defined desired result, e.g. browning and degree of
  cooking, safely and efficiently. Regardless of the operator, the size of the food and the loading quantity
- Precise monitoring and calculation of browning based on the Maillard reaction, in order to reproduce optimal cooking results
- Interrupt intelligent cooking paths or switch from the iCookingSuite to the iProductionManager for maximum flexibility
- Intelligent cooking step for fermenting baked goods
- Individual, intuitive programming by drag-and-drop of up to 1,200 cooking programmes with up to 12 steps.
- Easy transfer of cooking programmes to other cooking systems with secure cloud connection with ConnectedCooking or with a USB stick
- Automated, intelligent planning and control tool iProductionManager for the optimal organisation of several cooking processes and mixed loads.
  Automatic closing of planning gaps. Automatic time or energy optimisation of the planning and target time cooking, in order to start or stop
  cooking at the same time.
- Optical signalling of loading and removal requests with energy-saving LED lighting.
- Automatic recommencement and optimal completion of a cooking sequence after power failures that last less than 15 minutes
- Intelligent cleaning system suggests cleaning programmes and required amount of care products based on the degree of dirt of the cooking
  system
- Display of the current cleaning status and the descaling status
- Condensation and extractor hoods (accessories) with situation-specific customisation of suction power and transmission of service messages.

Cooking functions

- Effective steam generator for optimal steam performance even at low temperatures below 100 °C
- PowerSteam function: selectable increased steam outputs for Asian applications
- Integrated, maintenance-free grease separation system with no additional grease filter
- Cool-down function for fast cooling of the cooking space with

selectable, additional fast cooling by means of water injection
- Core temperature probe with 6 measuring points as well as automatic error correction in the event of false readings. Optional positioning aid for
soft or very small food (accessories)
- Delta-T cooking for particularly gentle preparation with minimal cooking losses
- Exact steaming, water volume adjustable in 4 levels in the temperature range from 30 °C - 260 °C for convection or a combination of steam and
convection
- Digital temperature display adjustable in °C or °F, display of target and actual values
- Digital display of the cooking chamber humidity and time, display of target and actual values
- Time format adjustable in 24-hour format or am/pm
- 24-hour real-time clock with automatic conversion from summer to winter time when connected with ConnectedCooking
- Automatic pre-selected starting time with variable date and time
- Integrated hand shower with automatic return and switchable spray and single jet function
- Energy-saving, long-life LED lighting in the cooking chamber with high colour rendering for quick detection of the current state of food
- Free hotlines for questions regarding technology and application support (ChefLine)

Occupational and operational safety

- Electronic safety temperature limiter for steam generator and convection heating
- Integrated fan wheel brake
- Maximum contact temperature of the cooking cabinet door 73 °C
- Use of Active Green cleaner tabs and care tabs (solid matter cleaner) for optimal work safety
- HACCP data storage and output via USB or optional storage and management in the cloud-based networking solution ConnectedCooking
- Tested according to national and international standards for unsupervised operation
- Maximum rack height not higher than 1.6 m when using a RATIONAL base frame
- Ergonomic door handle with right/left opening and door closing function

Networking

- Integrated, IP-protected Ethernet interface for wired connection to the cloud-based networking solution ConnectedCooking
- Integrated WLAN interface for wireless connection to the cloud-based networking solution ConnectedCooking
- Integrated USB interface for local data exchange
- Central unit management, recipe, shopping cart and programme management, HACCP data management, maintenance management by means of
the cloud-based networking solution ConnectedCooking

Cleaning and care

- Non-mains pressure dependent automatic cleaning and care system for cooking cabinet and steam generator
- 9 cleaning programmes for unsupervised cleaning, even overnight, with automatic cleaning and descaling of the steam generator

- Ultrafast cleaning in just 12 minutes for almost uninterrupted, hygienic production
- Automatic safety routine after a power failure ensures a detergent-free cooking chamber even after the cleaning has been cancelled
- Use of phosphate, phosphorous and sodium hydroxide free Active Green cleaning tabs and care tabs
- Hygienic, floor-level installation without feet for easy, safe cleaning
- 3 pane oven door with rear ventilation, heat-reflecting special coating and swivelling glass panes for easy cleaning
- Material inside and outside stainless steel DIN 1.4301, seamless hygienic cooking chamber with rounded corners and optimised air flow
- Easy and safe external cleaning due to glass and stainless steel surfaces as well as protection against water jets from all directions due to
  protection class IPX5
- Monitoring option for automatic cleaning by means of the cloud-based networking solution ConnectedCooking

Read More
SKU: PRO 10-1/1G
Price: ~~RM90,000.00~~ RM86,500.00

-1%



RATIONAL ICOMBI® PRO 10-1/1E (ELECTRIC TYPE)

DIM: W850 X D842 X H1014 mm

FEATURES:

Intelligent, connectable cooking system with the operating modes poultry, meat, fish, egg
dishes/desserts, side dishes/vegetables, baked goods and finishing as well as the cooking
methods roasting, cooking, baking and grilling.

- Combi-steamer in accordance with DIN 18866 (in manual mode).
- For most cooking processes used in commercial kitchens.
- For the use of steam and convection, individually, successively or together.
  The following intelligent assistants are available:

Intelligent assistants

- iDensityControl
- iCookingSuite.
- iProductionManager
- iCareSystem

iDensityControl

iDensityControl is the intelligent climate management system in the iCombi Pro. Thanks to

the interaction of sensors, high-performance heating system and live steam generator as well as its active dehumidification, the right cooking chamber climate is always available. The intelligent air turbulence ensures the best possible energy input into the food. This therefore ensures exceptional productivity with high food quality, uniformity and minimal energy consumption.

iCookingSuite

The iCookingSuite is the cooking intelligence in the iCombi Pro. Initially, the user selects the cooking path from 7 operating modes and/or 4 cooking methods to suit the food. The desired cooking result is also specified by the user. The unit suggests browning and cooking degree adjustments. Intelligent sensors recognise the size, quantity and condition of the food. Depending on the cooking progress, all important cooking parameters such as temperature, cooking chamber climate, air speed and cooking time are adjusted to the second. The desired result is achieved with the best possible quality and in the shortest possible time. If desired, you can interrupt the cooking process and adjust the cooking result.
The user can switch to iProductionManager or manual mode at any time. With the iCookingSuite, time, raw products and energy can be easily saved and without extra control effort, with standardised food quality.

iProductionManager
The iProductionManager organises the production process intelligently and flexibly. This includes which products can be cooked together on different inserts, the optimal order of foods and the monitoring of the cooking process. The iProductionManager supports you with information on inserting or removing dishes. Depending on the cooking process, the vouchers (up to 2 per level) can be placed anywhere or can be aligned with a specific target time. The iProductionManager arranges the food sequence accordingly and automatically makes the correct settings. The user decides if the food is cooked in an energy-optimised or time-optimised manner. Simple monitoring activities are no longer necessary, and working time and energy are saved.

iCareSystem
The iCareSystem is the intelligent cleaning and descaling system in the iCombi Pro. It recognises the current degree of dirt and calcification and suggests the ideal cleaning level and chemical quantity from 9 cleaning programmes. The ultra-fast intermediate cleaning cleans the iCombi Pro in just 12 minutes, all cleaning programmes can also run unsupervised overnight. With a low consumption of phosphate-free care products,

water and energy, the
iCareSystem is particularly economical and environmentally friendly. This keeps the iCombi
Pro hygienically clean without any manual work and at a minimal cost.

Unit description and functional features

Intelligent functions

- Intelligent climate management with accurate moisture measurement, setting and control
- The actual measured humidity in the cooking chamber can be set and retrieved
- Dynamic air turbulence in the cooking chamber through 1 intelligently reversing high-performance fan wheels with 5 fan wheel speeds,
  intelligently controlled and manually programmable
- Intelligent control of cooking paths with automatic adjustment of the cooking steps to the defined desired result, e.g. browning and degree of
  cooking, safely and efficiently. Regardless of the operator, the size of the food and the loading quantity
- Precise monitoring and calculation of browning based on the Maillard reaction, in order to reproduce optimal cooking results
- Interrupt intelligent cooking paths or switch from the iCookingSuite to the iProductionManager for maximum flexibility
- Intelligent cooking step for fermenting baked goods
- Individual, intuitive programming by drag-and-drop of up to 1,200 cooking programmes with up to 12 steps.
- Easy transfer of cooking programmes to other cooking systems with secure cloud connection with ConnectedCooking or with a USB stick
- Automated, intelligent planning and control tool iProductionManager for the optimal organisation of several cooking processes and mixed loads.
  Automatic closing of planning gaps. Automatic time or energy optimisation of the planning and target time cooking, in order to start or stop
  cooking at the same time.
- Optical signalling of loading and removal requests with energy-saving LED lighting.
- Automatic recommencement and optimal completion of a cooking sequence after power failures that last less than 15 minutes
- Intelligent cleaning system suggests cleaning programmes and required amount of care products based on the degree of dirt of the cooking
  system
- Display of the current cleaning status and the descaling status
- Condensation and extractor hoods (accessories) with situation-specific customisation of suction power and transmission of service messages.

Cooking functions

- Effective steam generator for optimal steam performance even at low temperatures below 100 °C
- PowerSteam function: selectable increased steam outputs for Asian applications
- Integrated, maintenance-free grease separation system with no additional grease filter
- Cool-down function for fast cooling of the cooking space with selectable, additional fast cooling by means of water injection
- Core temperature probe with 6 measuring points as well as

automatic error correction in the event of false readings. Optional positioning aid for
soft or very small food (accessories)
- Delta-T cooking for particularly gentle preparation with minimal cooking losses
- Exact steaming, water volume adjustable in 4 levels in the temperature range from 30 °C - 260 °C for convection or a combination of steam and
convection
- Digital temperature display adjustable in °C or °F, display of target and actual values
- Digital display of the cooking chamber humidity and time, display of target and actual values
- Time format adjustable in 24-hour format or am/pm
- 24-hour real-time clock with automatic conversion from summer to winter time when connected with ConnectedCooking
- Automatic pre-selected starting time with variable date and time
- Integrated hand shower with automatic return and switchable spray and single jet function
- Energy-saving, long-life LED lighting in the cooking chamber with high colour rendering for quick detection of the current state of food
- Free hotlines for questions regarding technology and application support (ChefLine)

Occupational and operational safety

- Electronic safety temperature limiter for steam generator and convection heating
- Integrated fan wheel brake
- Maximum contact temperature of the cooking cabinet door 73 °C
- Use of Active Green cleaner tabs and care tabs (solid matter cleaner) for optimal work safety
- HACCP data storage and output via USB or optional storage and management in the cloud-based networking solution ConnectedCooking
- Tested according to national and international standards for unsupervised operation
- Maximum rack height not higher than 1.6 m when using a RATIONAL base frame
- Ergonomic door handle with right/left opening and door closing function

Networking

- Integrated, IP-protected Ethernet interface for wired connection to the cloud-based networking solution ConnectedCooking
- Integrated WLAN interface for wireless connection to the cloud-based networking solution ConnectedCooking
- Integrated USB interface for local data exchange
- Central unit management, recipe, shopping cart and programme management, HACCP data management, maintenance management by means of
the cloud-based networking solution ConnectedCooking

Cleaning and care

- Non-mains pressure dependent automatic cleaning and care system for cooking cabinet and steam generator
- 9 cleaning programmes for unsupervised cleaning, even overnight, with automatic cleaning and descaling of the steam generator
- Ultrafast cleaning in just 12 minutes for almost uninterrupted, hygienic production

- Automatic safety routine after a power failure ensures a detergent-free cooking chamber even after the cleaning has been cancelled
- Use of phosphate, phosphorous and sodium hydroxide free Active Green cleaning tabs and care tabs
- Hygienic, floor-level installation without feet for easy, safe cleaning
- 3 pane oven door with rear ventilation, heat-reflecting special coating and swivelling glass panes for easy cleaning
- Material inside and outside stainless steel DIN 1.4301, seamless hygienic cooking chamber with rounded corners and optimised air flow
- Easy and safe external cleaning due to glass and stainless steel surfaces as well as protection against water jets from all directions due to
  protection class IPX5
- Monitoring option for automatic cleaning by means of the cloud-based networking solution ConnectedCooking

Read More
SKU: PRO 10-1/1E
Price: ~~RM81,800.00~~ RM81,000.00

-2%



RATIONAL ICOMBI® PRO 6-1/1E (ELECTRIC TYPE)

For customized pricing on projects or volume quantity purchases, please do not hesitate to contact us via the WhatsApp button below.
"Existing Customer with purchases in the last 6 months receive a special discounted price"

DIM: W850 x D842 x H754 mm

Intelligent, connectable cooking system with the operating modes poultry, meat, fish, egg
dishes/desserts, side dishes/vegetables, baked goods and finishing as well as the cooking
methods roasting, cooking, baking and grilling.

- Combi-steamer in accordance with DIN 18866 (in manual mode).
- For most cooking processes used in commercial kitchens.
- For the use of steam and convection, individually, successively or together.
  The following intelligent assistants are available:

Intelligent assistants

- iDensityControl
- iCookingSuite.
- iProductionManager
- iCareSystem

iDensityControl

iDensityControl is the intelligent climate management system in the iCombi Pro. Thanks to
the interaction of sensors, high-performance heating system and live steam generator as well
as its active dehumidification, the right cooking chamber climate is always available. The
intelligent air turbulence ensures the best possible energy input into the food. This therefore
ensures exceptional productivity with high food quality, uniformity and minimal energy
consumption.

iCookingSuite

The iCookingSuite is the cooking intelligence in the iCombi Pro. Initially, the user selects the
cooking path from 7 operating modes and/or 4 cooking methods to suit the food. The
desired cooking result is also specified by the user. The unit suggests browning and cooking
degree adjustments. Intelligent sensors recognise the size, quantity and condition of the
food. Depending on the cooking progress, all important cooking parameters such as
temperature, cooking chamber climate, air speed and cooking time are adjusted to the
second. The desired result is achieved with the best possible quality and in the shortest
possible time. If desired, you can interrupt the cooking process and adjust the cooking result.
The user can switch to iProductionManager or manual mode at any time. With the
iCookingSuite, time, raw products and energy can be easily saved and without extra control
effort, with standardised food quality.

iProductionManager
The iProductionManager organises the production process intelligently and flexibly. This
includes which products can be cooked together on different inserts, the optimal order of
foods and the monitoring of the cooking process. The iProductionManager supports you
with information on inserting or removing dishes. Depending on the cooking process, the
vouchers (up to 2 per level) can be placed anywhere or can be aligned with a specific target
time. The iProductionManager arranges the food sequence accordingly and automatically
makes the correct settings. The user decides if the food is cooked in an energy-optimised or
time-optimised manner. Simple monitoring activities are no longer necessary, and working
time and energy are saved.

iCareSystem
The iCareSystem is the intelligent cleaning and descaling system in the iCombi Pro. It
recognises the current degree of dirt and calcification and suggests the ideal cleaning level
and chemical quantity from 9 cleaning programmes. The ultra-fast intermediate cleaning
cleans the iCombi Pro in just 12 minutes, all cleaning programmes can

also run unsupervised
overnight. With a low consumption of phosphate-free care products, water and energy, the
iCareSystem is particularly economical and environmentally friendly. This keeps the iCombi
Pro hygienically clean without any manual work and at a minimal cost.

Unit description and functional features

Intelligent functions

- Intelligent climate management with accurate moisture measurement, setting and control
- The actual measured humidity in the cooking chamber can be set and retrieved
- Dynamic air turbulence in the cooking chamber through 1 intelligently reversing high-performance fan wheels with 5 fan wheel speeds,
  intelligently controlled and manually programmable
- Intelligent control of cooking paths with automatic adjustment of the cooking steps to the defined desired result, e.g. browning and degree of
  cooking, safely and efficiently. Regardless of the operator, the size of the food and the loading quantity
- Precise monitoring and calculation of browning based on the Maillard reaction, in order to reproduce optimal cooking results
- Interrupt intelligent cooking paths or switch from the iCookingSuite to the iProductionManager for maximum flexibility
- Intelligent cooking step for fermenting baked goods
- Individual, intuitive programming by drag-and-drop of up to 1,200 cooking programmes with up to 12 steps.
- Easy transfer of cooking programmes to other cooking systems with secure cloud connection with ConnectedCooking or with a USB stick
- Automated, intelligent planning and control tool iProductionManager for the optimal organisation of several cooking processes and mixed loads.
  Automatic closing of planning gaps. Automatic time or energy optimisation of the planning and target time cooking, in order to start or stop
  cooking at the same time.
- Optical signalling of loading and removal requests with energy-saving LED lighting.
- Automatic recommencement and optimal completion of a cooking sequence after power failures that last less than 15 minutes
- Intelligent cleaning system suggests cleaning programmes and required amount of care products based on the degree of dirt of the cooking
  system
- Display of the current cleaning status and the descaling status
- Condensation and extractor hoods (accessories) with situation-specific customisation of suction power and transmission of service messages.

Cooking functions

- Effective steam generator for optimal steam performance even at low temperatures below 100 °C
- PowerSteam function: selectable increased steam outputs for Asian applications
- Integrated, maintenance-free grease separation system with no additional grease filter
- Cool-down function for fast cooling of the cooking space with

selectable, additional fast cooling by means of water injection
- Core temperature probe with 6 measuring points as well as automatic error correction in the event of false readings. Optional positioning aid for
soft or very small food (accessories)
- Delta-T cooking for particularly gentle preparation with minimal cooking losses
- Exact steaming, water volume adjustable in 4 levels in the temperature range from 30 °C - 260 °C for convection or a combination of steam and
convection
- Digital temperature display adjustable in °C or °F, display of target and actual values
- Digital display of the cooking chamber humidity and time, display of target and actual values
- Time format adjustable in 24-hour format or am/pm
- 24-hour real-time clock with automatic conversion from summer to winter time when connected with ConnectedCooking
- Automatic pre-selected starting time with variable date and time
- Integrated hand shower with automatic return and switchable spray and single jet function
- Energy-saving, long-life LED lighting in the cooking chamber with high colour rendering for quick detection of the current state of food
- Free hotlines for questions regarding technology and application support (ChefLine)

Occupational and operational safety

- Electronic safety temperature limiter for steam generator and convection heating
- Integrated fan wheel brake
- Maximum contact temperature of the cooking cabinet door 73 °C
- Use of Active Green cleaner tabs and care tabs (solid matter cleaner) for optimal work safety
- HACCP data storage and output via USB or optional storage and management in the cloud-based networking solution ConnectedCooking
- Tested according to national and international standards for unsupervised operation
- Maximum rack height not higher than 1.6 m when using a RATIONAL base frame
- Ergonomic door handle with right/left opening and door closing function

Networking

- Integrated, IP-protected Ethernet interface for wired connection to the cloud-based networking solution ConnectedCooking
- Integrated WLAN interface for wireless connection to the cloud-based networking solution ConnectedCooking
- Integrated USB interface for local data exchange
- Central unit management, recipe, shopping cart and programme management, HACCP data management, maintenance management by means of
the cloud-based networking solution ConnectedCooking

Cleaning and care

- Non-mains pressure dependent automatic cleaning and care system for cooking cabinet and steam generator
- 9 cleaning programmes for unsupervised cleaning, even overnight, with automatic cleaning and descaling of the steam generator

- Ultrafast cleaning in just 12 minutes for almost uninterrupted, hygienic production
- Automatic safety routine after a power failure ensures a detergent-free cooking chamber even after the cleaning has been cancelled
- Use of phosphate, phosphorous and sodium hydroxide free Active Green cleaning tabs and care tabs
- Hygienic, floor-level installation without feet for easy, safe cleaning
- 3 pane oven door with rear ventilation, heat-reflecting special coating and swivelling glass panes for easy cleaning
- Material inside and outside stainless steel DIN 1.4301, seamless hygienic cooking chamber with rounded corners and optimised air flow
- Easy and safe external cleaning due to glass and stainless steel surfaces as well as protection against water jets from all directions due to
  protection class IPX5
- Monitoring option for automatic cleaning by means of the cloud-based networking solution ConnectedCooking

Read More
SKU: PRO 6-1/1E
Price: ~~RM56,000.00~~ RM55,000.00

-1%



RATIONAL ICOMBI® CLASSIC 10-1/1E (ELECTRIC TYPE)

For customized pricing on projects or volume quantity purchases, please do not hesitate to contact us via the WhatsApp button below.
"Existing Customer with purchases in the last 6 months receive a special discounted price"

DIM: W850 X D842 X H1014 mm

FEATURES:

Description

- Combi-steamer in accordance with DIN 18866 for most cooking methods used in commercial
  kitchens for the optional use of steam and convection, individually, successively or together.**Unit description and functional features**
  Cooking functions
- ClimaPlus: Active climate management in the cooking chamber, which constantly measures and
  regulates the humidity and ensures effective dehumidification with high productivity, cooking quality
  and low energy consumption. The humidity is set in 10% increments and can be tracked on the digital

display for accurate manual cooking.
- Dynamic air turbulence in the cooking chamber due to the reversing high-performance fan wheel with five manually programmable fan wheel speeds. The optimal energy input results in a high level of uniformity and short cooking times.
- Effective steam generator for optimal steam performance even at low temperatures below 100 °C
- Integrated, maintenance-free grease separation system with no additional grease filter
- Cool-down function for fast cooling of the cooking chamber by means of a fan wheel
- Core temperature measurement using a core temperature sensor and optional positioning aid (accessories)
- Delta-T cooking for particularly gentle preparation with minimal cooking losses
- Digital temperature display adjustable in °C or °F, display of target and actual values
- Digital display of the cooking chamber humidity and time, display of target and actual values
- Individual programming of up to 100 single or multi-level cooking programmes with up to 12 increments
- Individual adjustment of the cooking parameters time, temperature and humidity of a programme increment during operation
- Easy transfer of cooking programmes to other cooking systems with a USB stick
- Integrated hand shower with automatic return and switchable spray and single jet function
- Energy-saving, long-life LED lighting in the cooking chamber with high colour rendering for quick detection of the current state of food
- Free hotlines for questions regarding technology and application support (ChefLine)**Occupational and operational safety**
- Electronic safety temperature limiter for steam generator and convection heating
- Integrated fan wheel brake
- Use of Active Green cleaner tabs and care tabs (solid matter cleaner) for optimal work safety
- HACCP data memory and output via USB
- Tested according to national and international standards for unsupervised operation
- Maximum rack height not higher than 1.6 m when using a RATIONAL base frame
- Ergonomic door handle with right/left opening and door closing function

Networking
- Integrated, IP-protected USB interface for local data exchange
- Optional integrated, IP-protected Ethernet interface
- Optional integrated WLAN interface (including Ethernet interface)

Cleaning and care
- Non-mains pressure dependent automatic cleaning and care system for cooking cabinet and steam generator
- Care system: Automatic cleaning and descaling of steam generator
- 4 different cleaning programmes for unsupervised cleaning, even overnight
- Simple and intuitive operation of the cleaning programmes:

Display of the selected cleaning
programme, the recommended amount of tabs and remaining cleaning time
- Safe completion of cleaning after power failure with detergent-free cooking chamber
- Use of phosphate and phosphorous free Active Green cleaning tabs and care tabs
- Hygienic, floor-level installation without feet for easy and safe cleaning
- Unit door with ventilated double glass pane and swivelling inner pane for easy cleaning
- Material inside and outside stainless steel DIN 1.4301, seamless hygienic cooking chamber with
rounded corners and optimised air flow
- Easy and safe external cleaning due to glass and stainless steel surfaces as well as protection against
water jets from all directions due to protection class IPX5

Operation
- 4.3 inch TFT colour display and soft keys for simple, intuitive operation. Operating modes and
functions are optically highlighted
- Simple operation and exact settings due to the central setting wheel with push function

Read More
SKU: CLASSIC 10-1/1E
Price: ~~RM66,000.00~~ RM65,300.00

-1%



RATIONAL ICOMBI® CLASSIC 6-1/1E (ELECTRIC TYPE)

For customized pricing on projects or volume quantity purchases, please do not hesitate to contact us via the WhatsApp button below.
"Existing Customer with purchases in the last 6 months receive a special discounted price"

DIM: W850 x D842 x H754 mm

FEATURES:

Description

- Combi-steamer in accordance with DIN 18866 for most cooking methods used in commercial
kitchens for the optional use of steam and convection, individually, successively or together.**Unit description and functional features**
Cooking functions
- ClimaPlus: Active climate management in the cooking chamber, which constantly measures and
regulates the humidity and ensures effective dehumidification with high productivity, cooking quality

and low energy consumption. The humidity is set in 10% increments and can be tracked on the digital display for accurate manual cooking.
- Dynamic air turbulence in the cooking chamber due to the reversing high-performance fan wheel with five manually programmable fan wheel speeds. The optimal energy input results in a high level of uniformity and short cooking times.
- Effective steam generator for optimal steam performance even at low temperatures below 100 °C
- Integrated, maintenance-free grease separation system with no additional grease filter
- Cool-down function for fast cooling of the cooking chamber by means of a fan wheel
- Core temperature measurement using a core temperature sensor and optional positioning aid (accessories)
- Delta-T cooking for particularly gentle preparation with minimal cooking losses
- Digital temperature display adjustable in °C or °F, display of target and actual values
- Digital display of the cooking chamber humidity and time, display of target and actual values
- Individual programming of up to 100 single or multi-level cooking programmes with up to 12 increments
- Individual adjustment of the cooking parameters time, temperature and humidity of a programme increment during operation
- Easy transfer of cooking programmes to other cooking systems with a USB stick
- Integrated hand shower with automatic return and switchable spray and single jet function
- Energy-saving, long-life LED lighting in the cooking chamber with high colour rendering for quick detection of the current state of food
- Free hotlines for questions regarding technology and application support (ChefLine)**Occupational and operational safety**
- Electronic safety temperature limiter for steam generator and convection heating
- Integrated fan wheel brake
- Use of Active Green cleaner tabs and care tabs (solid matter cleaner) for optimal work safety
- HACCP data memory and output via USB
- Tested according to national and international standards for unsupervised operation
- Maximum rack height not higher than 1.6 m when using a RATIONAL base frame
- Ergonomic door handle with right/left opening and door closing function

Networking
- Integrated, IP-protected USB interface for local data exchange
- Optional integrated, IP-protected Ethernet interface
- Optional integrated WLAN interface (including Ethernet interface)

Cleaning and care
- Non-mains pressure dependent automatic cleaning and care system for cooking cabinet and steam generator
- Care system: Automatic cleaning and descaling of steam generator
- 4 different cleaning programmes for unsupervised cleaning, even

overnight
- Simple and intuitive operation of the cleaning programmes: Display of the selected cleaning programme, the recommended amount of tabs and remaining cleaning time
- Safe completion of cleaning after power failure with detergent-free cooking chamber
- Use of phosphate and phosphorous free Active Green cleaning tabs and care tabs
- Hygienic, floor-level installation without feet for easy and safe cleaning
- Unit door with ventilated double glass pane and swivelling inner pane for easy cleaning
- Material inside and outside stainless steel DIN 1.4301, seamless hygienic cooking chamber with rounded corners and optimised air flow
- Easy and safe external cleaning due to glass and stainless steel surfaces as well as protection against water jets from all directions due to protection class IPX5

Operation
- 4.3 inch TFT colour display and soft keys for simple, intuitive operation. Operating modes and functions are optically highlighted
- Simple operation and exact settings due to the central setting wheel with push function

Read More
SKU: CLASSIC 6-1/1E
Price: ~~RM49,400.00~~ RM49,000.00

INDEX

R

RATIONAL iCOMBI® CLASSIC 10-1/1E (ELECTRIC TYPE) 41
RATIONAL iCOMBI® CLASSIC 6-1/1E (ELECTRIC TYPE) 43
RATIONAL iCOMBI® CLASSIC ELECTRIC 10 TRAY 2/1GN ~ ICLASSIC 10-2/1E 9
RATIONAL iCOMBI® CLASSIC ELECTRIC 20 TRAY 1/1GN ~ CLC 20-1/1E (20 PAN) 5
RATIONAL iCOMBI® CLASSIC ELECTRIC 20 TRAY 2/1GN ~ CLC 20-2/1E (40 PAN) 1
RATIONAL iCOMBI® CLASSIC ELECTRIC 6 TRAY 2/1GN ~ ICLASSIC 6-2/1E 11
RATIONAL iCOMBI® PRO 10-1/1E (ELECTRIC TYPE) 33
RATIONAL iCOMBI® PRO 10-1/1G (GAS TYPE) 29
RATIONAL iCOMBI® PRO 6-1/1E (ELECTRIC TYPE) 37
RATIONAL iCOMBI® PRO ELECTRIC 20 TRAY 1/1GN ~ IPRO 20-1/1E (20 PAN) 25
RATIONAL iCOMBI® PRO ELECTRIC 20 TRAY 2/1GN ~ IPRO 20-2/1E (40PANS) 21
RATIONAL iCOMBI® PRO GAS 20 TRAY 1/1GN ~ IPRO 20-1/1G (20PANS) 17
RATIONAL iCOMBI® PRO GAS 20 TRAY 2/1GN ~ IPRO 20-2/1G (40PANS) 13