iCombi® Classic.

Productive. Robust. Reliable.

The iCombi Classic. For the educated chef.

The iCombi Classic gets the job done and will quickly become an indispensable assistant for the experienced chef. Because it is robust, high-performance, powerful and efficient. It can grill, fry, steam, bake and braise. These impressive functions gaurautee high cooking quality all in less than aprox 1m². This means that it meets the requirements of a professional kitchen. It implements your ideas. So you always get the excellent result you want.

For outstanding food quality: Heat and humidity individually controlled.
All-in-one cooking system, easy to use and reliable: Steam for colour, texture and nutrient retention. Hot air ensures crispy crusts, light and airy breading, and perfect grill marks. Combining both methods to prevent cooking losses and drying out, to gauranteee a high level of quality.

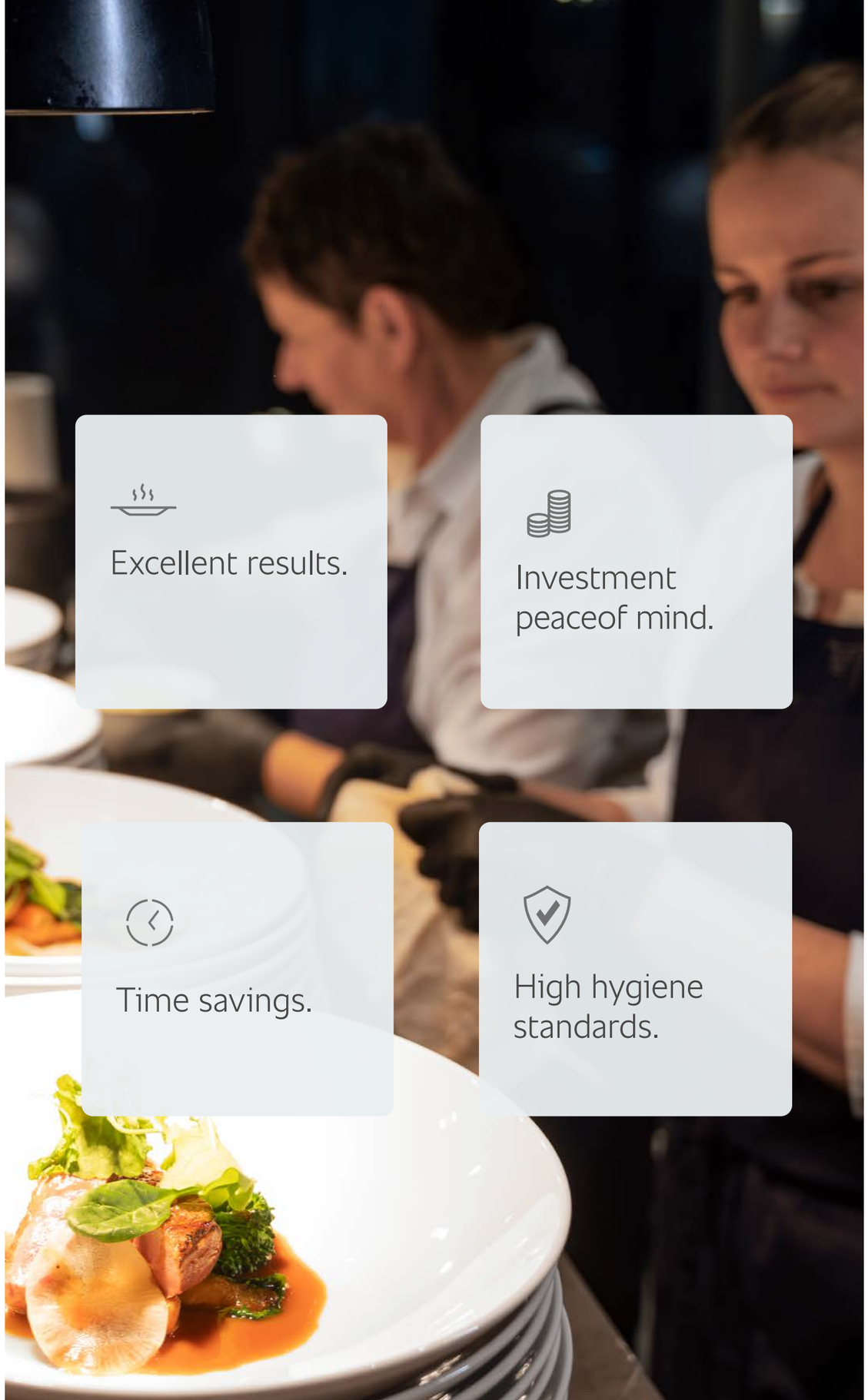
Steam

Steam & heat

Heat

More information

Benefits to you.



Excellent results.

Across all racks.

Crispy crusts, appetising grill patterns, essential vitamins. With the iCombi Classic you will always achieve excellent results. Healthy and delicious across all racks.

Time savings.

In no time at all.

Above all, delicious, high-quality food takes time. The iCombi Classic gives you that. As it works efficiently, productively and reliably, it takes the pressure off.

Investment peace of mind.

It pays off.

Costs of energy, operation, maintenance, water softening and descaling are considerably lower compared to conventional cooking technology. The lifetime can exceed 10 years. The result? It all adds up to a safe, smart investment.

High hygiene standards.

Automatically.

All clean and hygienically safe. At the touch of a button, the iCombi Classic automatically cleans itself and is ready for use again in no time. It also records all HACCP data.

Individual cooking cabinet climate.

Foroutstandingeven cooking.

Powerful energy delivery - at consistently high levels.

- Measuring and control centre for individual cooking cabinet climate
- Moisture settings in increments of 10 %
- The powerful fresh steam generator for optimal steam saturation
- The high-performance dehumidification, increased quantity of fan wheels* and optimal cooking cabinet geometry
- With up to 10%* less energy and water consumption

up to 105 litres/sec. Dehumidification

300 °C convection

Max. steam saturation

Benefits:

Left-sided hinge optional

* Compared to the previous model.

Steam generator.

Generates plenty of steam.

Clear rule: The better the steam, the better the food.

- 100% hygienic fresh steam
- Maximum steam saturation even at temperatures < 100°C
- No cross contamination of food
- Automatic descaling
- Bright colours and flavours in the food
- No flavour transfer

Operating concept.

Simply and intuitively.

Reach your goals in no time with the iCombi Classic.

- Learns rapidly
- Colour display, intuitive icons, rotary dial with push function
- Individually programmable: save up to 100 cooking processes with up to 12 steps each
- With ConnectedCooking, the digital kitchen management system, you can create and distribute cooking programs, document HACCP data, view online status, and monitor equipment availability and usage.

ConnectedCooking

Benefits:

Cleaning and descaling.

Simply very clean.

So you can always work with a hygienic cooking system.

- Automatic cleaning and descaling with phosphate-free cleaner tabs
- 4 cleaning programs: strong, medium, light or rinse without tabs
- Just select a cleaning program on the display and let the magic happen
- Switches off automatically after cleaning if required
- Care system keeps steam generator free of limescale and saves expensive water softening
- Records HACCP data

Benefits:

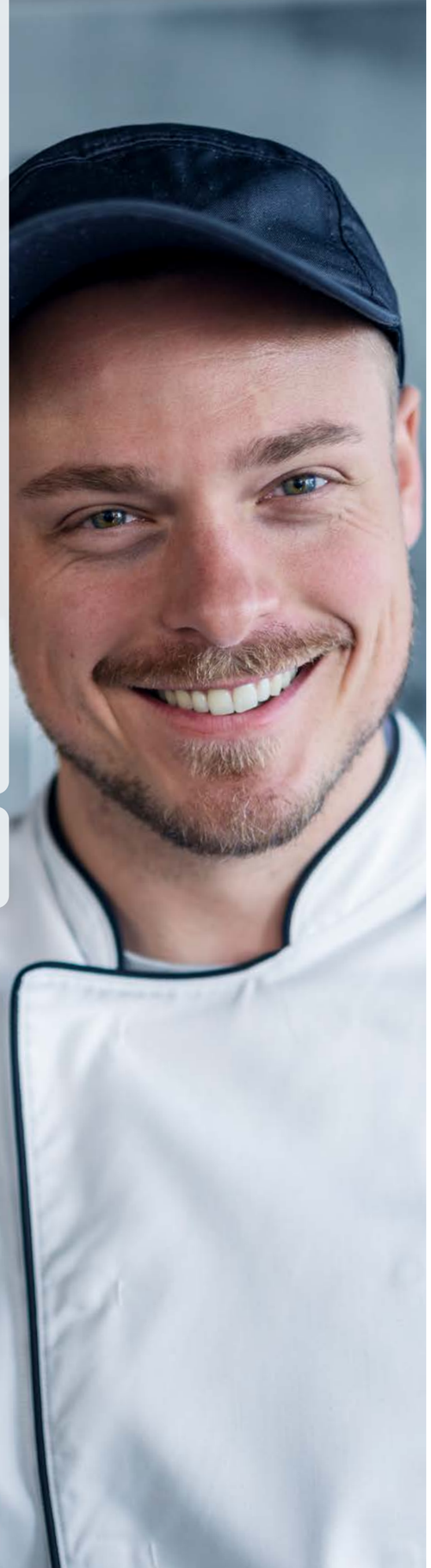
Economy.

More performance with less consumption.

Whichever way you look at it:
the numbers work.

- Requires less raw materials, fat and energy*
- Replaces a wide range of conventional cooking appliances
- Sustainable practices: eco-certified manufacturing, energy-efficient distribution logistics and phosphate-free detergents

Benefits:



Let's do the maths together.

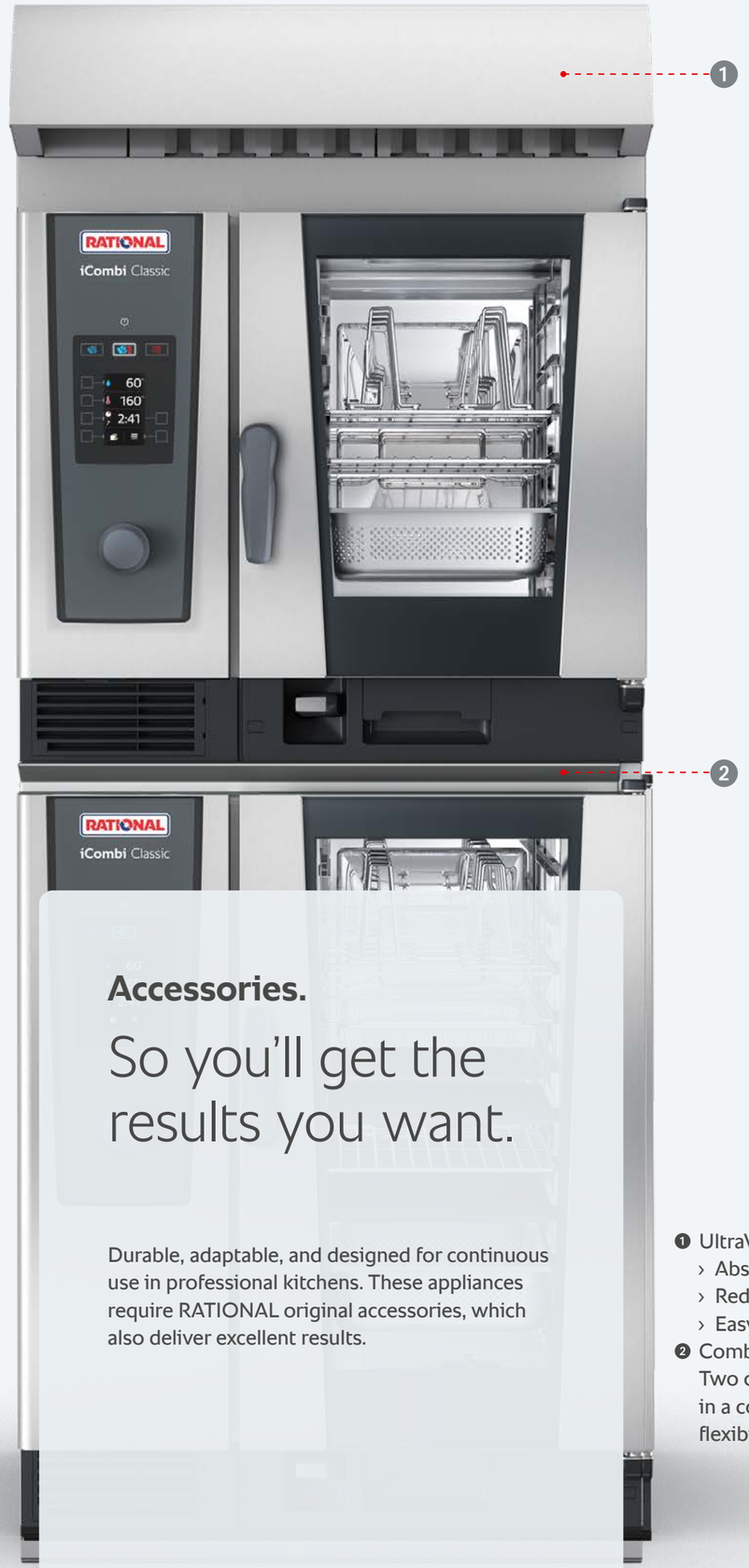
What makes a kitchen successful? When the investments pay off. Success with the iVario:

- Ready for immediate use
- Replaces numerous kitchen appliances
- Renders additional investments unnecessary
- Saves space, working time, ingredients, energy andwater
- Extremely short ROI time

ROI time **less than 1 year**

Profit	Calculation method month	Your additional earnings per per month	Do the calculation for yourself
Meat / Fish / Poultry			
Reduced shrinkage on roasting cuts the use of raw materials by up to 25%*.	Cost of goods S$ 7,000 Cost of goods with iCombi Classic S$ 5,250	**= S$ 1,750**	
Energy			
With short pre-heating times and modern control technology, your energy costs are reduced by up to 70%*.	Consumption 6,300 kWh × S$ 0.30 per kWh Consumption with iCombi Classic 1,890 kWh × S$ 0.30 per kWh	**= S$ 1,323**	
Fat			
Fat becomes almost virtually unnecessary. Your purchasing and disposal costs for fat are reduced by up to 95%.*	Cost of goods S$ 66 Cost of goods with iCombi Classic S$ 3	**= S$ 63**	
Working time			
Savings from pre-production, ease of use and automatic cleaning.	35 fewer hours × S$ 12**	**= S$ 420**	
Water softening / descaling			
Automatic cleaning and descaling make these costs completely unnecessary.	Conventional costs S$ 88 Costs with iCombi Classic S$ 0	**= S$ 88**	
Your extra earnings per month		**= S$ 3,644**	
Your extra earnings per year		**= S$ 43,728**	

Example calculation with 200 meals per day.
* Compared to conventional cooking technology.
** Compound calculation based on an hourly rate for chef/cleaning staff.



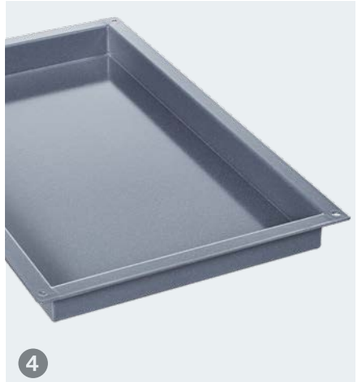
Accessories.

So you'll get the results you want.

Durable, adaptable, and designed for continuous use in professional kitchens. These appliances require RATIONAL original accessories, which also deliver excellent results.

❶ UltraVent Plus
- › Absorbs steam and grease
- › Reduces unpleasant vapours
- › Easy cleaning and maintenance

❷ Combi-Duo kit
Two cooking systems combined in a convenient stack. For more flexibility.



❸ CombiFry frying basket
❹ Granite-enamelled container
❺ Roasting and baking pan
❻ Roasting and baking tray
❼ Grill and pizza tray
❽ Multibaker
❾ Cross and stripe grill grate

More information

Quality and sustainability.

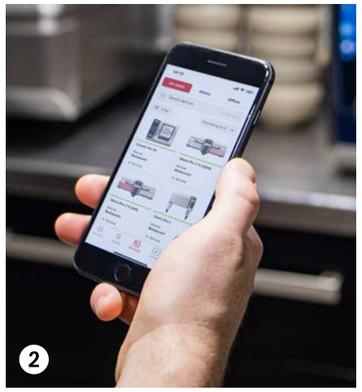
Out of respect for humanity and nature.

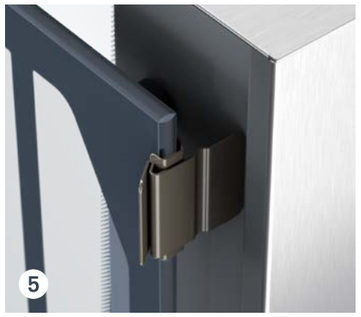
RATIONAL solutions and policies create added value in pursuit of global well-being and a resource-conserving, climate-neutral future. This means:

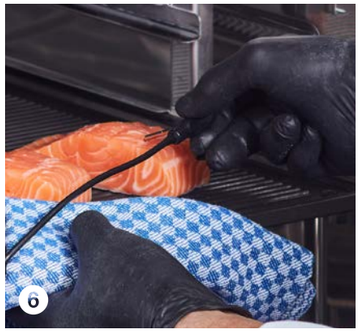
- Longer product life cycles thanks to high quality standards and precise workmanship
- Development of cooking systems that require less water and energy
- High quality appliances that require less upkeep, service and maintenance
- High proportion of recyclable materials
- Digitised, ergonomic solutions for greater user well-being

Technical details.

We've thought of everything.



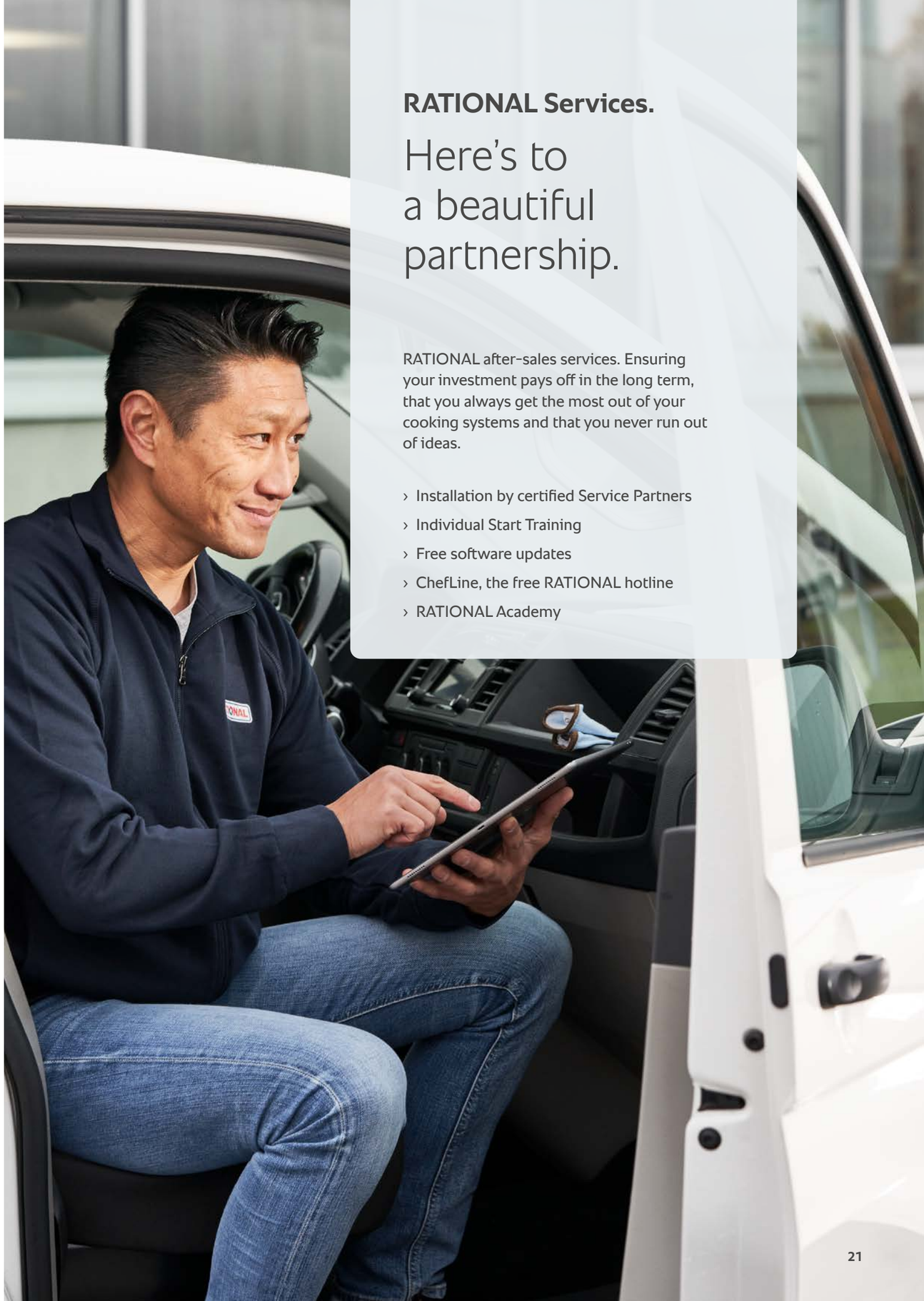




1. LED cooking cabinet lighting
2. Cooking system monitoring, HACCP and service data downloads and recipe uploads and downloads via ConnectedCooking (only with optional LAN or WiFi interface)
3. Integrated hand shower with jet and spray function
4. Steam generator
5. Two-pane door with heat-reflective coating
6. Integrated core probe

Also,
LAN/WiFi (optional), integrated door drip tray, centrifugal grease trap

IP X5



RATIONAL Services.

Here's to a beautiful partnership.

RATIONAL after-sales services. Ensuring your investment pays off in the long term, that you always get the most out of your cooking systems and that you never run out of ideas.

- Installation by certified Service Partners
- Individual Start Training
- Free software updates
- ChefLine, the free RATIONAL hotline
- RATIONAL Academy

Overview of models.

Which model is the right one for you?

The iCombi Classic is available in many different sizes, so you'll always find one to fit your needs. 20 meals or 2,000? Front of house cooking? Kitchen size? Electricity? Gas? Which model is suitable for your kitchen?

All the options, equipment features and accessories at: rational-online.com

If you need to take things to the next level, the iCombi Pro is the right choice: With its integrated cooking expertise, it delivers a host of WOW effects for the professional kitchen. And for the desired result. Regardless of who is operating it.

iCombi Classic	6-1/1	10-1/1	6-2/1	10-2/1	20-1/1	20-2/1
Electric and gas						
Capacity	6 × 1/1 GN	10 × 1/1 GN	6 × 2/1 GN	10 × 2/1 GN	20 × 1/1 GN	20 × 2/1 GN
Number of meals per day	30 - 100	80 - 150	60 - 160	150 - 300	150 - 300	300 - 500
Lengthwise loading (GN)	1/1, 1/2, 2/3, 1/3, 2/8 GN	1/1, 1/2, 2/3, 1/3, 2/8 GN	2/1, 1/1 GN	2/1, 1/1 GN	1/1, 1/2, 2/3, 1/3, 2/8 GN	2/1, 1/1 GN
Width	850 mm	850 mm	1,072 mm	1,072 mm	877 mm	1,082 mm
Depth (including door handle)	775 (842) mm	775 (842) mm	976 (1,042) mm	975 (1,042) mm	847 (913) mm	1,052 (1,118) mm
Height (including ventilation pipe)	754 (804) mm	1,014 (1,064) mm	754 (804) mm	1,014 (1,064) mm	1,807 (1,872) mm	1,807 (1,872) mm
Water inlet	R 3/4"	R 3/4"	R 3/4"	R3/4"	R 3/4"	R 3/4"
Drain	DN 50	DN 50	DN 50	DN 50	DN 50	DN 50
Water pressure	1.0 - 6.0 bar	1.0 - 6.0 bar	1.0 - 6.0 bar	1.0 - 6.0 bar	1.0 - 6.0 bar	1.0 - 6.0 bar
Electric						
Weight	96 kg	123 kg	128 kg	165 kg	245 kg	313 kg
Connected load	10.8 kW	18.9 kW	22.4 kW	37.4 kW	37.2 kW	67.9 kW
Fuse	3 × 16 A	3 × 32 A	3 × 35 A	3 × 63 A	3 × 63 A	3 × 100 A
Mains connection	3NAC400 V 50/60Hz	3NAC400 V 50/60Hz	3NAC400 V 50/60Hz	3NAC400 V 50/60Hz	3NAC400 V 50/60Hz	3NAC400 V 50/60Hz
Convection mode output	10.3 kW	18.0 kW	21.6 kW	36.0 kW	36.0 kW	66.0 kW
Steam mode output	9.0 kW	18.0 kW	18.0 kW	36.0 kW	36.0 kW	54.0 kW
Gas						
Weight	111 kg	143 kg	148 kg	188 kg	267 kg	346 kg
Electrical rating	0.6 kW	0.9 kW	0.9 kW	1.5 kW	1.3 kW	2.2 kW
Fuse	1 × 16 A	1 × 16 A	1 × 16 A	1 × 16 A	1 × 16 A	1 × 16 A
Mains connection	1NAC230 V 50/60Hz	1NAC230 V 50/60Hz	1NAC230 V 50/60Hz	1NAC230 V 50/60Hz	1NAC230 V 50/60Hz	1NAC230 V 50/60Hz
Gas connection	3/4" IG	3/4" IG	3/4" IG	3/4" IG	3/4" IG	3/4" IG
Natural gas/ Liquid gas LPG G30*						
Max. Nominal thermal load	13.0 kW/13.5 kW	22.0 kW/23.0 kW	28.0 kW/29.5 kW	40.0 kW/42.0 kW	42.0 kW/44.0 kW	80.0 kW/84.0 kW
Convection mode output	13.0 kW/13.5 kW	22.0 kW/23.0 kW	28.0 kW/29.5 kW	40.0 kW/42.0 kW	42.0 kW/44.0 kW	80.0 kW/84.0 kW
Steam mode output	12.0 kW/12.5 kW	20.0 kW/21.0 kW	21.0 kW/22.0 kW	40.0 kW/42.0 kW	38.0 kW/40.0 kW	51.0 kW/53.5 kW

Cybersecurity has been validated according to EN 18031-1.

* To guarantee proper operation, the appropriate connection flow pressure must be ensured:
Natural gas H G20: 18–25 mbar (0.261–0.363 psi), Natural gas L G25: 20–30 mbar (0.290–0.435 psi), Liquid gas G30 and G31: 25–57.5 mbar (0.363–0.834 psi).
ENERGY STAR available for the 6-1/1 and 6-2/1 electric and gas cooking systems as well as the 10-1/1 electric. iCombi Pro (LM100) and iCombi Classic (LM200) are NSF certified, see the NSF list.

iCombi live.

Cook with our experts.

Nothing's more convincing than first-hand knowledge. Experience the RATIONAL cooking systems in use, see the functions for yourself and try out to see how you can work with them. Live, with no obligation and at a location near you.

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