




iCombi® Classic.

Productive. Robust. Reliable.





Your way. Implemented according to your rules.

Working up to your limit every day while still being creative, producing large quantities while still meeting your own high demands, wanting to do everything while still staying focused. Is there a better way?

A cooking system delivering the capacity of many. Which can fry, grill, bake, deep-fry, braise and steam. Which is tough, easy to use, which fits in with the demands of a professional kitchen. Implementing your creative ideas. Reliable. According to your rules. With the high level of quality that you require.

➤ **The result**

The iCombi Classic. The ideal solution for those who require reliable technology for their daily challenges.

The iCombi Classic.

Traditional performance you can trust.

The iCombi Classic is truly multitalented, and will quickly become the indispensable assistant in your kitchen. It replaces numerous conventional cooking appliances on a footprint of less than approx. 1 m², it is robust, high-performing, powerful and efficient. It is easy to use. The impressive functions guarantee high cooking quality. So that with your experience as a chef, you will always get the results you want.

➤ That's confidence

A combi-steamer combining high productivity with high food quality.

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Easy to use

Dial with push function, colour display, clear symbols on the user interface, so that you can work intuitively and without errors.

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Simple programming

Individual programming with up to 100 programs, with multi-step cooking processes of up to 12 steps. For endlessly reproducible results.

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ClimaPlus

Top dehumidification performance and the ability to set humidity in 10% stages create a precise cooking cabinet climate. For fast results.

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Extended networking

The optional LAN or WiFi interface allows integration in ConnectedCooking, the RATIONAL networking solution.

Fan wheels

Together with the cooking cabinet shape, up to 3 fan wheels provide optimal distribution of the heat providing high energy input into the food. For uniform results and high productivity.

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Cleaning and descaling

Automatic clean, including overnight, phosphate-free cleaner tabs and reduced consumption of detergent - it could not get cleaner than that. The care system also prevents scale.

➤ Page 10

LED cooking cabinet lighting

Trust is good, control is better: With the high light intensity and neutral light colour, the external cooking level can be identified quickly.





Productivity that meets the challenges of your kitchen.

Unique cooking performance

ClimaPlus

The iCombi Classic works at a consistently high level, thanks to: the central measurement and regulatory system for a uniform, individual cooking cabinet climate; the powerful fresh steam generator for optimal steam saturation; the high-performance dehumidification; increased quantity of fan wheels and optimal cooking cabinet design. This means energy is transferred to the food with precision and, where appropriate, with a lot of power. The result: large load size with excellent uniform results across all the racks. With up to 10% less energy and water consumption. For the one objective: producing consistent high quality results with crisp crusts, attractive diamond grill patterns, crispy breaded products.

 up to **105** ^{Liter}/_{sec.}
Dehumidification

 **300 °C**
Convection

 **max.**
Steam saturation

➔ Together this brings
Higher performance, more productivity, lower resource consumption.

rational-online.com/xx/ClimaPlus



It can all be controlled.
Simply and intuitively.

Easy to use

This is how quick it can be: In no time at all, you will be able to operate the iCombi Classic with ease. Thanks to its simplicity, its recognisable symbols and dial with a push function. That is simple.

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Individually programable
Satisfied with the result? Then save the cooking process with up to 12 steps. You can even do this for up to 100 cooking programs.

➔ For a high level of excellence, reliability and quality.



30–130 °C

Steam mode
The fresh steam generator with humidity regulation in 10% stages produces hygienic fresh steam. This provides – together with constant cooking cabinet temperature – optimal steam saturation and a uniform cooking process.

➔ For appetising colour and the retention of nutrients and vitamins.



30–300 °C

Convection mode
Air is circulated all around the food at individually adjusted air speeds. The reserve capacity is even enough for a full load of pan fried products, frozen foods such as calamari, croquettes or bakery goods.

➔ Powerful performance for good results.



30–300 °C

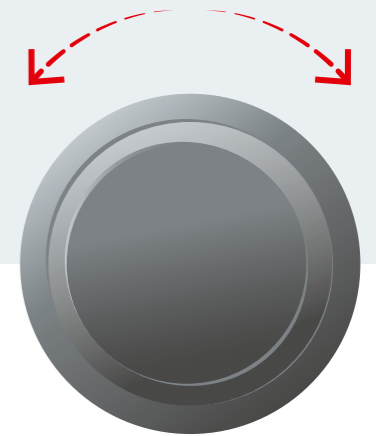
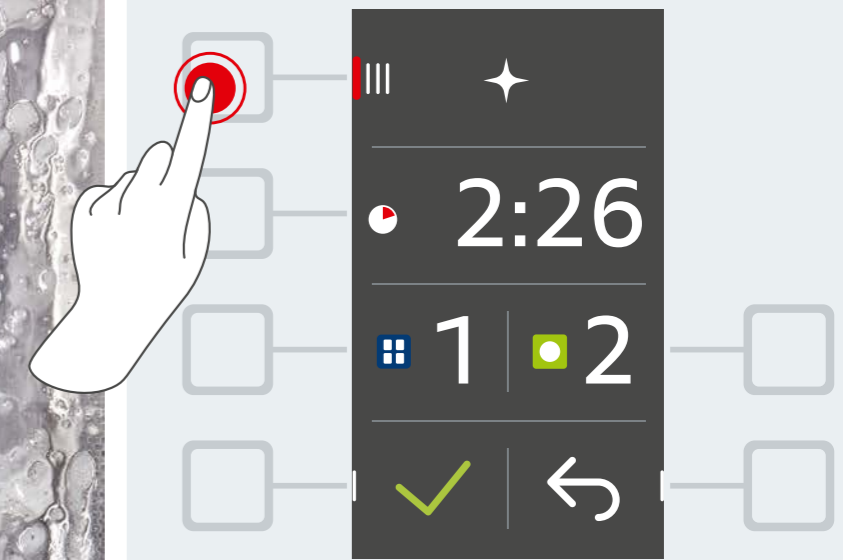
Combination mode
The advantages of steam combined with the benefits of convection heat: short cooking time, reduction in shrinkage and intensive aromas with appetising colours. For excellent results.

➔ No cooking loss, no drying, high quality.



Always ready to go.

Effective cleaning



Regardless of how hard the iCombi Classic has worked, depending on how dirty the unit is, the automatic clean will determine the necessary cleaning stage. Strong, light or medium. With phosphate-free cleaner tabs. Day or night. Or even in between, even without tabs. Even with the Care system, which eliminates the need for expensive water softening and regular descaling of the steam generator. To make cleaning easier, all the cleaning stages are quick and easy to select on the display.



➔ Because only one thing counts
That your cooking system is perfectly hygienic at all times with minimal effort.

rational-online.com/xx/cleaning

Economy.

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

More performance with less consumption. You will save on a large number of cooking appliances, therefore reducing your investment costs. Also, you will use less raw materials, fat and energy and therefore requiring fewer resources. With environmentally-certified production, energy-efficient sales logistics and phosphate-free cleaner, you can make a stand for sustainable standards and keep your conscience clear.



See for yourself.

The example is based on a restaurant with 200 meals per day using two iCombi Classic 10-1/1. The comparison unit does not have ClimaPlus.

➔ It pays off

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

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| Your profit | Calculation approach per month | Your additional earnings 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 7.680 € | = 1.920 € | |
| | Cost of goods with iCombi Classic 5.760 € | | |
| Energy | | | |
| With short pre-heating times and modern control technology, your energy costs are reduced by up to 70 %*. | Consumption 6.300 kWh × 0,18 € per kWh | = 794 € | |
| | Consumption with iCombi Classic 1.890 kWh × 0,18 € per kWh | | |
| Fat | | | |
| Fat becomes almost virtually unnecessary. Your purchasing and disposal costs for fat are reduced by up to 95 % | Cost of goods 50 € | = 47 € | |
| | Cost of goods with iCombi Classic 3 € | | |
| Working time | | | |
| Savings from pre-production, ease of use and automatic cleaning. | 35 fewer hours × 26 € | = 910 € | |
| Water softening / descaling | | | |
| Automatic cleaning and descaling make these costs completely unnecessary. | Conventional costs 60 € | = 60 € | |
| | Costs with iCombi Classic 0 € | | |
| Your extra earnings per month | | = 3.731 € | |
| Your extra earnings per year | | = 44.772 € | |

* Compared to conventional cooking technology.

** Compound calculation based on an hourly rate for chef/cleaning staff.

Sustainability.

Good for the environment,
better for the cash flow.



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

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

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Tested product quality.

The iCombi Classic stands the test of time – for years on end.

A normal day in the kitchen is hard work. This is why RATIONAL combi-steamers are tough and carefully made. This is partly due to the fact that they are manufactured in Germany, but also due to the "one person, one unit" principle. This means that everyone in production takes full responsibility for the quality of their cooking system. They even put their name on the model data. We hold our suppliers up to the same standards, The focus is on high quality, continuous improvement and ensuring the reliability and longevity of products. It's no wonder that the oldest RATIONAL combi-steamer has been in use for over 40 years.

- ➔ **Piece of mind.**
Made for everyday use, solid and durable, you can count on a reliable partner.

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 Made in Germany

Technical details.

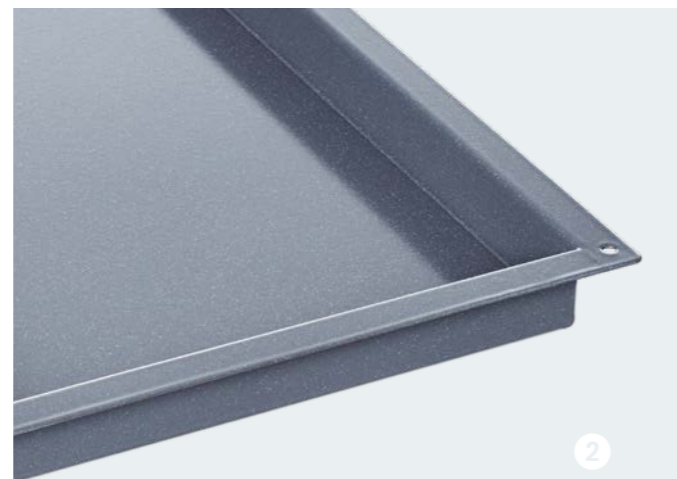
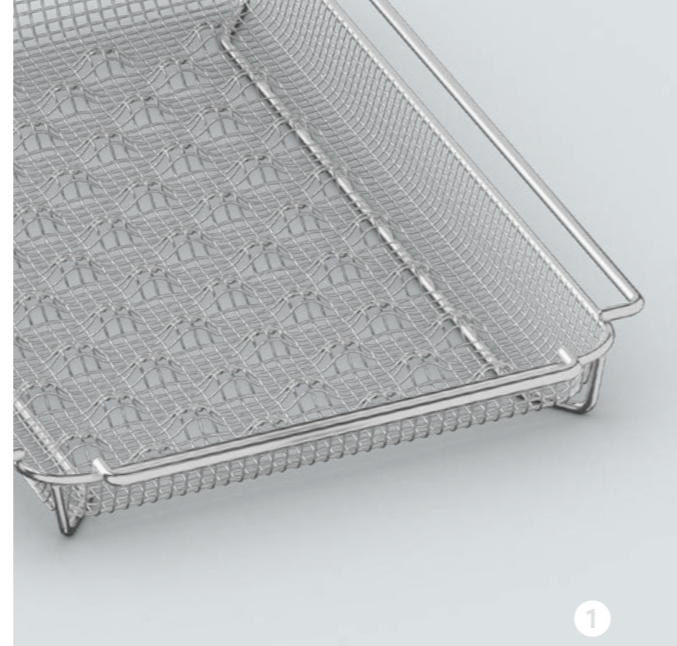
Offers everything. Down to the smallest detail.



If you have a lot to deliver, you need the right technology. The iCombi Classic has:

- ① LED cooking cabinet lighting
- ② Unit monitoring and download of HACCP data via ConnectedCooking (only with optional LAN or WiFi interface)
- ③ New sealing technology for floor units
- ④ Integrated hand shower
- ⑤ Fresh steam generator
- ⑥ Double-glazed door with heat-reflecting coating

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



Accessories.

The right ingredients for your success.

You know how it goes, the iCombi Classic is your tool and supports you on the path to your desired result. Including with the right accessory. From the grill plate with the excellent thermal conductivity to the powerful exhaust and condensation hoods and the practical stand. Regardless of what the purpose of the different accessories is, they all have one thing in common: It can withstand a lot and also deliver a lot. Every day.

- 1 CombiFry
- 2 Granite-enamelled container
- 3 Roasting and baking pan
- 4 Roasting and baking tray
- 5 Grill and pizza tray
- 6 Multibaker

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

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iCombi Classic overview of models.

Classic features, multiple possibilities.



The iCombi Classic is available in many different sizes, as ultimately its performance fits your needs and not the other way around. 20 meals or 2,000? Front of house cooking? Size of kitchen? Electricity? Gas? 6-1/1? 20-2/1? Which model belongs in your kitchen?

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

| 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, 2/4 GN | 2/1, 1/1, 2/4 GN | 1/1, 1/2, 2/3, 1/3, 2/8 GN | 2/1, 1/1, 2/4 GN |
| Width | 850 mm | 850 mm | 1072 mm | 1072 mm | 877 mm | 1082 mm |
| Depth (incl. door handle) | 842 mm | 842 mm | 1042 mm | 1042 mm | 913 mm | 1117 mm |
| Height | 754 mm | 1014 mm | 754 mm | 1014 mm | 1807 mm | 1807 mm |
| Water inlet | R 3/4" | R 3/4" | R 3/4" | R 3/4" | R 3/4" | R 3/4" |
| Water outlet | 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 | 93 kg | 121 kg | 131 kg | 160 kg | 231 kg | 304 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 | 3 NAC 400 V | 3 NAC 400 V | 3 NAC 400 V | 3 NAC 400 V | 3 NAC 400 V | 3 NAC 400 V |
| Connected load convection mode | 10.25 kW | 18 kW | 21.6 kW | 36 kW | 36 kW | 66 kW |
| Connected load steam mode | 9 kW | 18 kW | 18 kW | 36 kW | 36 kW | 54 kW |
| Gas | | | | | | |
| Weight | 101 kg | 139 kg | 128 kg | 184 kg | 276 kg | 371 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 | 1 NAC 230 V | 1 NAC 230 V | 1 NAC 230 V | 1 NAC 230 V | 1 NAC 230 V | 1 NAC 230 V |
| Gas supply/connection | 3/4" IG | 3/4" IG | 3/4" IG | 3/4" IG | 3/4" IG | 3/4" IG |
| Natural gas /LPG G31/LPG G30* | | | | | | |
| Max. Nominal thermal load | 13 kW/13 kW/ 13.5 kW | 22 kW/22 kW/ 23 kW | 28 kW/28 kW/ 29.5 kW | 40 kW/40 kW/ 42 kW | 42 kW/42 kW/ 44 kW | 80 kW/80 kW/ 84 kW |
| Convection mode output | 13 kW/13 kW/ 13.5 kW | 22 kW/22 kW/ 23 kW | 28 kW/28 kW/ 29.5 kW | 40 kW/40 kW/ 42 kW | 42 kW/42 kW/ 44 kW | 80 kW/80 kW/ 84 kW |
| Steam mode output | 12 kW/12 kW/ 12.5 kW | 20 kW/20 kW/ 21 kW | 21 kW/21 kW/ 22 kW | 40 kW/40 kW/ 42 kW | 38 kW/38 kW/ 40 kW | 51 kW/51 kW/ 53.5 kW |

* To guarantee proper operation, the appropriate connection flow pressure must be ensured:
 Natural gas H G20: 18–25 mbar (0.261–0.363 psi), Natural gas L G25: 20–30 mbar (0.290–0.435 psi), LPG G30 and G31: 25–57.5 mbar (0.363–0.834 psi).
 XS and 20-2/1 Electric: ENERGY STAR excludes these unit sizes from certification.





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

George Kailis, Owner and Manager TAMALA Café Bar, Kiti, Cyprus

ServicePlus.

The beginning of a wonderful friendship.

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

➔ ServicePlus

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

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iCombi live.

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

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

➔ Register now

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