Catalog.

Cooking systems and accessories.



USA, 10/1/2026

Warranty explanations and notes

We reserve the right to make technical changes in the interest of progress as well as to modify prices and item numbers.

The two year warranty on new RATIONAL units is effective beginning on the invoice date, or on the documented date of installation. Evidence of the installation date must be provided in the form of the installation invoice or through written confirmation on the part of a dealer or distribution partner. The terms and conditions of the RATIONAL warranty declaration apply. We would be glad to supply detailed information about our range of special models and other individual equipment options.

For more information, visit rational-online.com, call us at 888-320-7274, or email us at info@rational-online.us

48h Guaranteed in stock item. Available to ship within 48 hours (see terms + conditions). Only available for standard configurations.
so Special order items.

● Standard equipment at no additional charge | ○ Special equipment installed for an additional fee | – Not available | ☐ Accessory

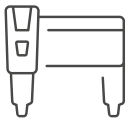
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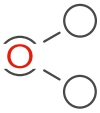
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iCombi Pro





	XS	6-half size	10-half size
Electric			
N°: 3 ph 208/240 V	48h CA1ERRA.0000210	48h CB1ERRA.0000212	48h CD1ERRA.0000215
N°: 3 ph 480 V	–	CB1ERRA.0000213	so CD1ERRA.0000216
N°: 1 ph 208/240 V	48h CA1ERRA.0000211	48h CB1ERRA.0000214	–
Connected load	5.7 kW	10.8 kW	18.9 kW
Voltage	3 ph 208/240 V	3 ph 208/240 V / 3 ph 480 V	3 ph 208/240 V / 3 ph 480 V
Weight	142 lb (64 kg)	223 lb (101 kg)	287 lb (130 kg)
Gas	–		
N°: Natural gas – 1 ph 120 V	–	48h CB1GRRA.0000230	48h CD1GRRA.0000234
N°: Natural gas – 1 ph 208/240 V	–	CB1GRRA.0000231	so CD1GRRA.0000235
N°: Liquid gas – 1 ph 120 V	–	so CB1GRRA.0000232	so CD1GRRA.0000236
N°: Liquid gas – 1 ph 208/240 V	–	so CB1GRRA.0000233	so CD1GRRA.0000237
Connection rating – Natural gas	–	49,500 BTU (13.0 kW)	83,500 BTU (22.0 kW)
Connection rating – Liquid gas	–	48,500 BTU (13.5 kW)	82,000 BTU (23.0 kW)
Weight	–	254 lb (115 kg)	331 lb (150 kg)
Capacity	4 - 13" x 18" 1/2 sheet pans; 4 - 12 3/4" x 14" x 2 1/2" steam pans; 4 x 2/3 GN	6-13" x 18" 1/2 sheet pans; 6-12 3/4" x 20 7/8" steam pans; 6 x 1/1 GN; 12 x 1/2 GN	10-13" x 18" 1/2 sheet pans; 10-12 3/4" x 20 7/8" steam pans; 10 x 1/1 GN; 20 x 1/2 GN
Meals per day	20–80	30–100	80–150
Width	25 ¾ in/655 mm	33 ½ in/850 mm	33 ½ in (850 mm
Depth (including door handle)	21 ⅞ in/555 mm (24 ½ in/621 mm)	30 ½ in/775 mm (33 ⅛ in/842 mm)	30 ½ in/775 mm (33 ⅛ in/842 mm)
Height (including ventilation pipe)	22 ⅜ in/567 mm (23 ⅜ in/594 mm)	29 ⅝ in/754 mm (31 ⅝ in/804 mm)	39 ⅞ in/1,014 mm 41 ⅞ in (1,064 mm)
Options			
iCareSystem AutoDose	–	o	o
Left-side hinge for cooking cabinet door	o	o	o
Safety door lock	o	o	o
Integrated fat drain	–	o	o
Protection for control panel	–	o	o
Lockable control panel	–	o	o
UltraVent installed	o	–	–
UltraVent Plus installed	o	–	–
Impact protection HeavyDuty	–	o	o
MobilityLine	–	o	o
Mobile rack package	–	o	o
SecurityLine	–	o	o
MarineLine	o	o	o

Corresponding accessories can be found here:	Page [18]	Page [20]	Page [20]

More information and options can be found on page [8] and on our website. Additional information on combinations of options and special voltages will also be provided on request.



Attention CA Residents: Prop 65 Warning.
This warning applies to all listed units.






6-full size	10-full size	20-half size	20-full size
48h CC1ERRA.0000218	48h CE1ERRA.0000221	so CF1ERRA.0000224	CG1ERRA.0000227
48h CC1ERRA.0000219	48h CE1ERRA.0000222	so CF1ERRA.0000225	CG1ERRA.0000228
–	–	–	
22.4 kW	37.4 kW	37.2 kW	67.9 kW
3 ph 208/240 V / 3 ph 480 V	3 ph 208/240 V / 3 ph 480 V	3 ph 208/240 V / 3 ph 480 V	3 ph 208/240 V / 3 ph 480 V
298 lb (135 kg)	382 lb (173 kg)	560 lb (254 kg)	717 lb (325 kg)
–	–	so CF1GRRA.0000242	–
48h CC1GRRA.0000238	48h CE1GRRA.0000240	so CF1GRRA.0000243	48h CG1GRRA.0000245
–	–	so CF1GRRA.0000244	–
48h CC1GRRA.0000239	so CE1GRRA.0000241	–	so CG1GRRA.0000246
106,500 BTU (28.0 kW)	152,000 BTU (40.0 kW)	159,500 BTU (42.0 kW)	303,500 BTU (80.0 kW)
104,000 BTU (29.5 kW)	148,500 BTU (42.0kW)	156,000 BTU (44.0 kW)	296,500 BTU (84.0 kW)
333 lb (151 kg)	424 lb (192 kg)	602 lb (273 kg)	790 lb (358 kg)
6-18" x 26" full sheet pans; 12-12 3/4" x 20 7/8" steam pans; 6 x 2/1 GN / 12 x 1/1 GN	10-18" x 26" full sheet pans; 20-12 3/4" x 20 7/8" steam pans; 10 x 2/1 GN / 20 x 1/1 GN	20-13" x 18" 1/2 sheet pans; 20-12 3/4" x 20 7/8" steam pans; 20 x 1/1 GN; 40 x 1/2 GN	20-18" x 26" full sheet pans; 40-12 3/4" x 20 7/8" steam pans; 20 x 2/1 GN / 40 x 1/1 GN
60–160	150–300	150–300	300–500
42 ¼ in/1,072 mm	42 ¼ in (1,072 mm)	34 ½ in (877 mm)	42 ⅝ in (1,082 mm)
38 ⅜ in/975 mm (41 in/1,042 mm)	38 ⅜ in/975 mm (41 in/1,042 mm)	33 ⅜ in/847 mm (36 in/913 mm)	41 ⅜ in/1,052 mm (44 in/1,118 mm)
29 ⅝ in/754 mm (31 ⅝ in/804 mm)	39 ⅞ in/1,014 mm (41 ⅞ in/1,064 mm)	71 ⅛ in/1,807 mm (73 ¾ in/1,872 mm)	71 ⅛ in/1,807 mm (73 ¾ in/1,872 mm)
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iCombi Classic





	6-half size	10-half size
Electric		
N°: 3 ph 208/240 V	48h CB2ERRA.0000249	so CD2ERRA.0000252
N°: 3 ph 480 V	CB2ERRA.0000250	so CD2ERRA.0000253
N°: 1 ph 208/240 V	48h CB2ERRA.0000251	–
Connected load	10.8 kW	18.9 kW
Voltage	3 ph 208/240 V / 3 ph 480 V	3 ph 208/240 V / 3 ph 480 V
Weight	212 lb (96 kg)	272 lb (123 kg)
Gas		
N°: Natural gas – 1 ph 120 V	48h CB2GRRA.0000267	so CD2GRRA.0000270
N°: Natural gas – 1 ph 208/240 V	so CB2GRRA.0000268	so CD2GRRA.0000271
N°: Liquid gas – 1 ph 120 V	so CB2GRRA.0000269	so CD2GRRA.0000272
N°: Liquid gas – 1 ph 208/240 V	–	–
Connection rating – Natural gas	49,500 BTU (13.0 kW)	83,500 BTU (22.0 kW)
Connection rating – Liquid gas	48,500 BTU (13.5 kW)	82,000 BTU (23.0 kW)
Weight	245 lb (111 kg)	316 lb (143 kg)
Capacity	6-13" x 18" 1/2 sheet pans; 6-12 3/4" x 20 7/8" steam pans; 6 x 1/1 GN; 12 x 1/2 GN	10-13" x 18" 1/2 sheet pans; 10-12 3/4" x 20 7/8" steam pans; 10 x 1/1 GN; 20 x 1/2 GN
Meals per day	30–100	80–150
Width	33 ½ in (850 mm)	33 ½ in (850 mm)
Depth (including door handle)	30 ½ in/775 mm (33 ⅛ in/842 mm)	30 ½ in/775mm (33 ⅛ in/842 mm)
Height (including ventilation pipe)	29 ⅝ in/754 mm (31 ⅝ in/804 mm)	39 ⅞ in/1,014 mm (41 ⅞ in/1,064 mm)
Options		
Ethernet interface	o	o
WiFi and Ethernet interface	o	o
Left-side hinge for cooking cabinet door	o	o
Safety door lock	o	o
Integrated fat drain Integrated fat drain	o	o
Protection for control panel	o	o
Lockable control panel	o	o
Impact protection HeavyDuty	o	o
MobilityLine	o	o
Mobile rack package	o	o
SecurityLine	o	o
MarineLine	o	o
Corresponding accessories can be found here:	Page [20]	Page [20]

More information and options can be found on Page [8] and on our website. Additional information on combinations of options and special voltages will also be provided on request.



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6-full size	10-full size	20-half size	20-full size
48h CC2ERRA.0000255	so CE2ERRA.0000258	so CF2ERRA.0000261	so CG2ERRA.0000264
so CC2ERRA.0000256	so CE2ERRA.0000259	so CF2ERRA.0000262	so CG2ERRA.0000265
–	–	–	–
22.4 kW	37.4 kW	37.2 kW	67.9 kW
3 ph 208/240 V / 3 ph 480 V	3 ph 208/240 V / 3 ph 480 V	3 ph 208/240 V / 3 ph 480 V	3 ph 208/240 V / 3 ph 480 V
283 lb (128 kg)	364 lb (165 kg)	541 lb (245 kg)	691 lb (313 kg)
–	–	so CF2GRRA.0000277	–
48h CC2GRRA.0000273	CE2GRRA.0000275	so CF2GRRA.0000278	CG2GRRA.0000280
–	–	so CF2GRRA.0000279	–
so CC2GRRA.0000274	so CE2GRRA.0000276	–	so CG2GRRA.0000281
106,500 BTU (28.0 kW)	152,000 BTU (40.0 kW)	159,500 BTU (42.0 kW)	303,500 BTU (80.0 kW)
104,000 BTU (29.5 kW)	148,500 BTU (42.0 kW)	156,000 BTU (44.0 kW)	296,500 BTU (84.0 kW)
327 lb (148 kg)	415 lb (188 kg)	589 lb (267 kg)	763 lb (346 kg)
6-18" x 26" full sheet pans; 12-12 3/4" x 20 7/8" steam pans; 6 x 2/1 GN / 12 x 1/1 GN	10-18" x 26" full sheet pans; 20-12 3/4" x 20 7/8" steam pans; 10 x 2/1 GN / 20 x 1/1 GN	20-13" x 18" 1/2 sheet pans; 20-12 3/4" x 20 7/8" steam pans; 20 x 1/1 GN; 40 x 1/2 GN	20-18" x 26" full sheet pans; 40-12 3/4" x 20 7/8" steam pans; 20 x 2/1 GN / 40 x 1/1 GN
60–160	150–300	150–300	300–500
42 ¼ in (1,072 mm)	42 ¼ in (1,072 mm)	34 ½ in (877 mm)	42 ⅝ in (1,082 mm)
38 ⅜ in/976 mm (41 in/1,042 mm)	38 ⅜ in/975 mm (41 in/1,042 mm)	33 ⅜ in/847 mm 36 in/913 mm)	41 ⅜ in/1,052 mm (44 in/1,118 mm)
29 ⅝ in/754 mm (31 ⅝ in/804 mm)	39 ⅞ in/1,014 mm (41 ⅞ in/1,064 mm)	71 ⅛ in/1,807 mm (73 ¾ in/1,872 mm)	71 ⅛ in/1,807 mm (73 ¾ in/1,872 mm)
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ENERGY STAR available for 6-half size and 6-full size cooking systems (electric and gas), as well as on 10-half size cooking systems (electric).

Options - iCombi Pro and iCombi Classic



iCareSystem AutoDose

Integrated autonomous cleaning and storage system for iCombi Pro tabletop units.
With RATIONAL Active Green and Care cartridges, users can load once and then clean over and over again, without coming into contact with cleaning and care products. They allow more efficient or even completely autonomous cleaning - no manual intervention necessary.

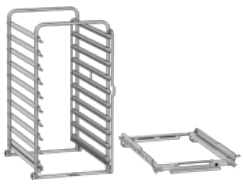
	XS	6-half size	10-half size	6-full size	10-full size	20-half size	20-full size
iCombi Pro	–	o	o	o	o	–	–
iCombi Classic	–	–	–	–	–	–	–



Cooking cabinet door with left-side hinges - tabletop units

Tabletop units can be ordered with the door hinges on the left in order to facilitate cooking system access in certain kitchen situations.

	XS	6-half size	10-half size	6-full size	10-full size	20-half size	20-full size
iCombi Pro	o	o	o	o	o	–	–
iCombi Classic	–	o	o	o	o	–	–



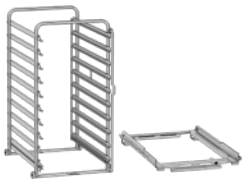
Mobile oven rack package for tabletop units

The hinging racks are replaced with a mobile rack and the corresponding run-in rail. Suitable transport trolleys to allow safe, convenient loading and unloading of your cooking system can be found on page [22] and page [25].

Features:

› Mobile rack suitable for GN accessories (various mobile racks are available with different numbers of racks)
› Run-in rail, standard, for transport trolleys - tabletop units

	XS	6-half size	10-half size	6-full size	10-full size	20-half size	20-full size
iCombi Pro	–	o	o	o	o	–	–
iCombi Classic	–	o	o	o	o	–	–



Mobile oven rack package for Combi-Duo

The hinging racks are replaced with a mobile rack and the corresponding run-in rail. Suitable transport trolleys to allow safe, convenient loading and unloading of your cooking system can be found on page [14], page [22], page [16] and page [25].

Features: (to be configured for each cooking system)

› Mobile rack suitable for GN accessories (various mobile racks are available with different numbers of racks)
› Combi-Duo run-in rail for Combi-Duo transport trolley

	XS	6-half size	10-half size	6-full size	10-full size	20-half size	20-full size
iCombi Pro	–	o	o	o	o	–	–
iCombi Classic	–	o	o	o	o	–	–



Integrated fat drain

Dripping fat is automatically and reliably diverted out of the cooking cabinet and into special fat collection containers. Using this option with cooking systems of size 6-half size, 10-half size, 6-full size, 10-full size requires the use of Stand II, Stand IV or a leveling kit.

Features:

› Basic components: Fat drip pan, pipes, and collection container
› Information on specific components is available in the Fact File: Integrated fat drain

	XS	6-half size	10-half size	6-full size	10-full size	20-half size	20-full size
iCombi Pro	–	o	o	o	o	o	o
iCombi Classic	–	o	o	o	o	o	o

Accessories for integrated fat drain

60.73.309	Transport trolley for containers - integrated fat drain system (Combi-Duo and floor units)

Options - iCombi Pro and iCombi Classic



MarineLine for electric units

Allows efficient, safe operation of your cooking system on ships, even on rough seas.

Features:

› Tabletop units (Sizes XS, 6-half size, 10-half size, 6-full size, 10-full size) can be screwed to securable stands, preventing them from tipping and slipping. The available stands are listed on page [18], page [20] and page [24]
› Stainless steel feet and an additional anchoring kit allow floor units (Sizes 20-half size, 20-full size) to be screwed or welded in place, securing them against tipping and slipping
› Freely adjustable door stop to dampen movement when opening and closing door, or to secure door in open position
› Specially designed hinging racks and mobile oven racks secure cooking accessories against accidentally slipping out while being used
› Compliant with USPHS hygiene requirements
› Certified by Germanischer Lloyd

	XS	6-half size	10-half size	6-full size	10-full size	20-half size	20-full size
iCombi Pro	o	o	o	o	o	o	o
iCombi Classic	–	o	o	o	o	o	o

MarineLine accessories

60.76.348	Impact protection grille for doors with right-side hinges, size 6-half size
60.76.350	Impact protection grille for doors with left-side hinges, size 6-half size
60.76.353	Impact protection grille for doors with right-side hinges, size 10-half size
60.76.355	Impact protection grille for doors with left-side hinges, size 10-half size
60.76.351	Impact protection grille for doors with right-side hinges, size 6-full size
60.76.352	Impact protection grille for doors with left-side hinges, size 6-full size
60.76.356	Impact protection grille for doors with right-side hinges, size 10-full size
60.76.412	Impact protection grille for doors with left-side hinges, size 10-full size
60.76.413	Impact protection grille for door, size 20-half size
60.76.414	Impact protection grille for door, size 20-full size



SecurityLine

Specific security elements protect the cooking system against deliberate vandalism and prevent it from being used to harm people. Only available on cooking systems with right-side door hinges.

Features:

› Lockable control panel
› Lockable cooking cabinet door with integrated stainless steel grille on security model
› Mobile oven rack with retractable handle for sizes 20-half size and 20-full size
› Lockable hand shower and care drawer for sizes 20-half size and 20-full size
› Opening mechanism in cooking cabinet (floor models)
› Core temperature probe is made with the use of flexible metal
› 20 full size cart has 12 L Rails with distance of 4 3/8" (112 mm)

	XS	6-half size	10-half size	6-full size	10-full size	20-half size	20-full size
iCombi Pro	–	o	o	o	o	o	o
iCombi Classic	–	o	o	o	o	o	o



Safety door lock

The safety door lock prevents the cooking cabinet door from being opened too quickly thus protecting against injuries from escaping hot steam.

Features:

› Opening cooking cabinet door on tabletop units requires 2-step pressing of door handle
› Opening cooking cabinet door on floor units requires pressing of additional foot pedal

	XS	6-half size	10-half size	6-full size	10-full size	20-half size	20-full size
iCombi Pro	o	o	o	o	o	o	o
iCombi Classic	–	o	o	o	o	o	o

Options – iCombi Pro and iCombi Classic



Lockable control panel

Protects against unauthorized access and vandalism thanks to a practically indestructible plastic cover (LEXAN) with hasp. (lock not included). Only available on cooking systems with right-side door hinges.

	XS	6-half size	10-half size	6-full size	10-full size	20-half size	20-full size
iCombi Pro	–	o	o	o	o	o	o
iCombi Classic	–	o	o	o	o	o	o



Impact protection HeavyDuty

The sturdy impact protection HeavyDuty protects the cooking system in rough kitchen environments. The control panel and selection dial are protected against severe mechanical stress and damage.

	XS	6-half size	10-half size	6-full size	10-full size	20-half size	20-full size
iCombi Pro	–	o	o	o	o	o	o
iCombi Classic	–	o	o	o	o	o	o



MobilityLine

Special accessories for mobile use in event catering or banqueting events.

Features:

› For tabletop units, size 6-half size, 10-half size, 6-full size and 10-full size: Stand II MobilityLine with 14 pairs of supporting rails. Open on two sides, with side walls, reinforced sides. Four stainless steel casters, diameter 7 3/4 in (200 mm). Overlay with lateral impact protection supports

› For floor units, size 20-half size and 20-full size: Mobile frame with 4 stainless-steel casters and locking brake

60.31.164	Stand II, Version MobilityLine size 6-half size, 10-half size	o
60.31.165	Stand II, Version MobilityLine size 6-full size, 10-full size	o
60.21.334	Mobile base frame 20-half size	o
60.22.496	Mobile base frame 20-full size	o



Protection for control panel

Flip-up control panel protection made of practically indestructible plastic (LEXAN).

	XS	6-half size	10-half size	6-full size	10-full size	20-half size	20-full size
iCombi Pro	–	o	o	o	o	o	o
iCombi Classic	–	o	o	o	o	o	o



Cooking systems size XS with pre-assembled UltraVent or UltraVent Plus

Pre-assembled recirculating hoods make size XS cooking systems very quick and easy to install on-site. Factory-installed internal wiring eliminates the need for a separate power outlet for the UltraVent or UltraVent Plus.

	UltraVent, pre-assembled on XS	UltraVent Plus, pre-assembled on XS
iCombi Pro	o	o



Ethernet interface

The Ethernet interface (RJ45) allows wired connections of cooking systems to the Internet, so that they can be connected to ConnectedCooking.

	XS	6-half size	10-half size	6-full size	10-full size	20-half size	20-full size
iCombi Pro	●	●	●	●	●	●	●
iCombi Classic	–	o	o	o	o	o	o

Options - iCombi Pro and iCombi Classic

WiFi and Ethernet interface

Users have the option of networking cooking systems using a WiFi interface (IEEE 802.11 standard) or a wired Ethernet connection (RJ45) via the port, so that they can be connected to ConnectedCooking.

	XS	6-half size	10-half size	6-full size	10-full size	20-half size	20-full size
iCombi Pro	●	●	●	●	●	●	●
iCombi Classic	–	○	○	○	○	○	○

Energy optimising system connection

Interface for direct connection of the cooking system to energy optimisation systems according to the DIN 18875 standard.

	XS	6-half size	10-half size	6-full size	10-full size	20-half size	20-full size
iCombi Pro	–	○	○	○	○	○	○
iCombi Classic	–	○	○	○	○	○	○

Combi-Duo XS



Combi-Duo kit

Kit to allow proper installation of one RATIONAL cooking system on top of another (no stand included in kit). Allows users to work in two different cooking modes at once without needing additional kitchen space.

60.73.768	Size XS on size XS right-side hinges
60.74.276	Size XS on size XS left-side hinges
60.74.780	Size XS on size XS right-side hinges MarineLine
60.74.929	Size XS on size XS left-side hinges MarineLine



Stand I for Combi-Duo

Open on all sides.

60.31.020	Standard, dimensions W | D | H: 25 1/8 | 22 1/8 | 21 7/8 in (639 | 563 | 555 mm)
60.31.170	With casters, dimensions W | D | H: 26 1/8 | 27 3/8 | 22 1/8 in (663 | 696 | 563 mm)



Stand II for Combi-Duo

Four sets of support rails with a storage compartment. Open on two sides, with side walls.

60.31.046	Standard, dimensions W | D | H: 25 1/8 | 22 1/8 | 21 7/8 in (639 | 563 | 557 mm)



UltraVent and UltraVent Plus

UltraVent: Recirculating hood to capture and divert steam. No external connection necessary.
UltraVent Plus: Recirculating hood to capture and divert steam. Special filter technology reduces bothersome smoke. No external connection necessary.

60.74.254	UltraVent XS, 1 ph 120 V electrical connection, dimensions W | D | H: 25 3/4 | 22 3/4 | 9 1/2 in (657 | 580 | 240 mm)
60.74.407	UltraVent Plus XS, 1 ph 120 V electrical connection, dimensions W | D | H: 25 3/4 | 22 3/4 | 12 7/8 in (657 | 580 | 329 mm)

Adapter kit

For adapting an existing single UltraVent XS or UltraVent Plus XS to a Combi-Duo setup.

60.78.383	Adapter kit - UltraVent XS and UltraVent Plus XS for Combi-Duo

Combi-Duo 6-half size and 10-half size



Combi-Duo kit

Kit to allow proper installation of one RATIONAL cooking system on top of another (no stand included in kit). Allows users to work in two different cooking modes at once without needing additional kitchen space.

			Upper cooking system - electric		Upper cooking system - gas
	Lower cooking system		XS	6-half size	6-half size
Standard	Electric	6-half size	I	E	E
		10-half size	I	E	E
	Gas	6-half size	G	G	G
		10-half size	G	–	–
MarineLine	Electric	6-half size	–	K	–
		10-half size	–	K	–

E	60.73.991	Combi-Duo size 6-half size E/G on size 6-half size or size 10-half size E 48h
G	60.75.751	Combi-Duo size 6-half size E/G or size XS on size 6-half size G 48h
I	60.75.755	Combi-Duo size XS on size 6-half size E or size 10-half size E
K	60.76.708	Combi-Duo size 6-half size E on size 6-half size E or size 10-half size E MarineLine



Mobile Combi-Duo kit

Kit with height-adjustable rollers. Use with 6-half size gas or electric on 10-half size electric.
Stepless height adjustment by up to 3/4 in (20 mm).

60.31.622	Sizes 6-half size, 10-half size, dimensions W | D | H: 33 3/8 | 30 3/8 | 3 3/8 in (848 | 773 | 85 mm) 48h



Base with feet

The base with feet allows secure elevated installation of iCombi 6-half size and 10-half size cooking systems. Two sets of height-adjustable feet are supplied: 3 3/8 in - 4 1/4 in (87-107 mm) and 6 in - 6 3/4 in (152-172 mm).

60.31.668	Sizes 6-half size, 10-half size, dimensions W | D | H: 34 1/4 | 25 | 6 in (870 | 635 | 152 mm)



Stand I for Combi-Duo 6-half size on 6-half size

Open on all sides. Height adjustment by up to 3/4 in (20 mm).

60.31.200	Standard, dimensions W | D | H: 33 7/8 | 27 | 7 7/8 in (860 | 685 | 200 mm) 48h
60.31.201	With height-adjustable casters, dimensions W | D | H: 34 3/4 | 30 | 7 7/8 in (884 | 763 | 200 mm) 48h
60.31.202	With anchoring (MarineLine), dimensions W | D | H: 34 7/8 | 28 | 7 7/8 in (885 | 710 | 200 mm)



UltraVent and UltraVent Plus (only available for electric cooking systems)

UltraVent: Recirculating hood to capture and divert steam. No external connection necessary.
UltraVent Plus: Recirculating hood to capture and divert steam. Special filter technology reduces bothersome smoke. No external connection necessary.

60.76.179	UltraVent Combi-Duo 6-half size, 10-half size 1 ph 120 V electrical connection, dimensions W | D | H: 33 1/2 | 38 1/8 | 12 1/4 in (854 | 970 | 313 mm)
60.76.177	UltraVent Plus Combi-Duo 6-half size, 10-half size 1 ph 120 V electrical connection, dimensions W | D | H: 33 1/2 | 38 1/8 | 15 3/4 in (854 | 970 | 403 mm)



Hand shower cover

Securely locks the hand shower opening in the base. The kit includes a cover and a plug, and provides hygienically safe closure of water lines when disassembling the hand shower, for example on the lower cooking system of a Combi-Duo.

87.01.790S	Hand shower cover

Combi-Duo 6-half size and 10-half size



Combi-Duo transport trolley for mobile rack

The transport trolley can be adjusted to fit the height of any Combi-Duo installation.
The kit with docking panel for the Combi-Duo kit is required once when installing the Combi-Duo.

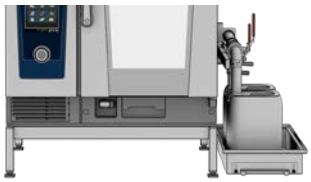
60.75.388	Combi-Duo transport trolley including docking panel for Combi-Duo kit (docking panel is required once per Combi-Duo)
60.76.981	Combi-Duo transport trolley, dimensions W | D | H: 22 1/8 | 33 1/8 | 41 3/8-58 1/8 in (561 | 842 | 1052-1478 mm)



Combi-Duo run-in rail for mobile racks

The run-in rail is needed in order to use a mobile rack in the cooking cabinet of a Combi-Duo.

60.75.761	Combi-Duo run-in rail for mobile racks



Integrated fat drain kit for Combi-Duo

Expansion of integrated fat drain option (page [8]): Pipes, anchoring materials, and containers.

60.75.873	Integrated fat drain kit for installation on mobile Combi-Duo kit
60.75.406	Integrated grease drain kit for installation on Stand I Combi-Duo



Transport trolley for containers

Enables safe transport of filled canisters/containers.

60.73.309	Transport trolley for containers - integrated fat drain system (Combi-Duo and floor units)

Combi-Duo 6-full size and 10-full size



Combi-Duo kit

Kit to allow proper installation of one RATIONAL cooking system on top of another (no stand included in kit). Allows users to work in two different cooking modes at once without needing additional kitchen space.

			Upper cooking system - electric			Upper cooking system - gas	
	Lower cooking system		XS	6-half size	6-full size	6-half size	6-full size
Standard	Electric	6-full size	J	J	F	J	F
		10-full size	J	–	F	–	F
	Gas	6-full size	H	H	H	H	H
		10-full size	H	–	–	–	–
MarineLine	Electric	6-full size Rightside hinge	–	–	L	–	–
		10-full size Rightside hinge	–	–	L	–	–
		6-full size Leftside hinge	–	–	M	–	–
		10-full size Leftside hinge	–	–	M	–	–

F	60.74.725	Combi-Duo size 6-full size E/G on size 6-full size or size 10-full size E 48h
H	60.75.752	Combi-Duo size 6-half size, size 6-full size E/G or size XS on size 6-full size G 48h
J	60.75.756	Combi-Duo size 6-half size E/G or size XS on size 6-full size E or size 10-full size E
L	60.76.709	Combi-Duo size 6-full size on size 6-full size E or 10-full size E right-side hinge MarineLine
M	60.76.710	Combi-Duo size 6-full size on size 6-full size E or 10-full size E left-side hinge MarineLine



Mobile Combi-Duo kit

Kit with height-adjustable rollers. Use with 6-full size gas or electric on 10-full size electric.
Stepless height adjustment by up to 3/4 in (20 mm).

60.31.635	Sizes 6-full size, 10-full size dimensions W | D | H: 43 1/2 | 33 3/4 | 3 3/8 in (1106 | 856 | 85 mm) 48h



Base with feet

The base with feet allows secure elevated installation of iCombi 6-full size and 10-full size cooking systems. Two sets of height-adjustable feet are supplied: 3 3/8 in - 4 1/4 in (87-107 mm) and 6 in - 6 3/4 in (152-172 mm).

60.31.671	Sizes 6-full size, 10-full size dimensions W | D | H: 43 | 32 7/8 | 6 in (1092 | 835 | 152 mm)



Stand I for Combi-Duo 6-full size on 6-full size

Open on all sides. Height adjustment by up to 3/4 in (20 mm).

60.31.203	Standard, dimensions W | D | H: 42 5/8 | 34 7/8 | 7 7/8 in (1082 | 885 | 200 mm) 48h
60.31.204	With height-adjustable casters, dimensions W | D | H: 43 1/2 | 37 7/8 | 7 7/8 in (1106 | 963 | 200 mm) 48h
60.31.205	With anchoring (MarineLine), dimensions W | D | H: 43 5/8 | 35 7/8 | 7 7/8 in (1107 | 910 | 200 mm)

Combi-Duo 6-full size and 10-full size



UltraVent and UltraVent Plus (only available for electric cooking systems)

UltraVent: Recirculating hood to capture and divert steam. No external connection necessary.
UltraVent Plus: Recirculating hood to capture and divert steam. Special filter technology reduces bothersome smoke. No external connection necessary.

60.76.180	UltraVent Combi-Duo 6-full size, 10-full size 1 ph 120 V electrical connection, dimensions W | D | H: 42 1/4 | 46 | 12 1/4 in (1075 | 1170 | 313 mm)
60.76.178	UltraVent Plus Combi-Duo 6-full size, 10-full size 1 ph 120 V electrical connection, dimensions W | D | H: 42 1/4 | 46 | 16 in (1075 | 1170 | 407 mm)



Hand shower cover

Securely locks the hand shower opening in the base. The kit includes a cover and a plug, and provides hygienically safe closure of water lines when disassembling the hand shower, for example on the lower cooking system of a Combi-Duo.

87.01.790S	Hand shower cover



Combi-Duo transport trolley for mobile rack

The transport trolley can be adjusted to fit the height of any Combi-Duo installation.
The kit with docking panel for the Combi-Duo kit is required once when installing the Combi-Duo.

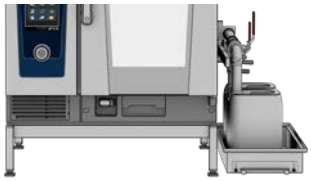
60.75.387	Combi-Duo transport trolley including docking panel for Combi-Duo kit (docking panel is required once per Combi-Duo)
60.76.982	Combi-Duo transport trolley, dimensions W | D | H: 30 3/8 | 37 3/4 | 41 3/8-55 7/8 in (773 | 961 | 1052-1418 mm)



Combi-Duo run-in rail for mobile racks

The run-in rail is needed in order to use a mobile rack in the cooking cabinet of a Combi-Duo.

60.75.760	Combi-Duo run-in rail for mobile racks



Integrated fat drain kit for Combi-Duo

Expansion of integrated fat drain option (page [8]): Pipes, anchoring materials, and containers.

60.75.876	Integrated fat drain kit for installation on mobile Combi-Duo kit
60.75.411	Integrated fat drain kit for installation on Stand I Combi-Duo



Transport trolley for containers

Enables safe transport of filled canisters/containers.

60.73.309	Transport trolley for containers - integrated fat drain system (Combi-Duo and floor units)

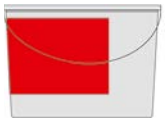
iCombi care products



Active Green cleaner tabs for iCombi Pro and iCombi Classic

The new, highly effective, phosphate- and phosphorous-free recipe cuts cleaning chemical requirements by up to 50%.

56.01.535	Active Green cleaner tabs, 150x 48h



Cleaner tabs for SelfCookingCenter and CombiMaster Plus (from 05/2017 onward)

Phosphate-free cleaning tabs with high-intensity active ingredient complex offer reliable cleaning.

56.02.315U	Cleaner tabs, 130x



Care tabs for iCombi Pro, iCombi Classic and SelfCookingCenter with Efficient CareControl

Care substances provide active protection against limescale buildup in the cooking cabinet and the steam generator. Safe operation without water softeners or expensive, time-consuming manual descaling.

56.00.562	Care tabs, 150x 48h



Rinse aid tabs for all SelfCookingCenter models without Efficient CareControl and CombiMaster Plus (from 05/2017 onward)

Active protection and extended product life thanks to highly effective care substances. The cooking cabinet is left hygienically clean and sparkling.

56.00.211	Rinse aid tabs, 50x



Active Green cleaner cartridges for iCombi Pro with iCareSystem AutoDose option

Active Green cleaner cartridges for the iCareSystem AutoDose combine all the familiar benefits of the Active Green cleaner tab with an integrated storage function, which enables completely autonomous cleaning and care of the iCombi Pro.

56.01.912	Active Green cleaner cartridges/6 cartridges per box



Care cartridges for iCombi Pro with iCareSystem AutoDose option

Care cartridges for the iCareSystem AutoDose combine all the familiar benefits of the Care tab with an integrated storage function, which enables completely autonomous cleaning and care of the iCombi Pro.

56.01.914	Care Cartridges/6 cartridges per box



Liquid detergent for all CombiMaster and ClimaPlus Combi models

9006.0153	Grill cleaner for stubborn dirt, 2.6 gal (10 l)
9006.0137	Rinse aid, 2.6 gal (10 l) (only for ClimaPlus Combi with CleanJet)



Descaler, descaler foot pump

Special care products for effective steam generator cleaning.

6006.0110US	Descaler, 4 x 1 gal
6004.0203	Foot pump for descaling the steam generator

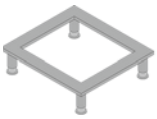


Hand spray gun

Integrated pump mechanism for especially easy handling.

6004.0100	Hand spray gun for manual cleaning

Accessories size XS



Stand XS
Elevates by 5 7/8 in (150 mm) to 7 1/2 in (190 mm) for installation on low work surfaces or compensation of slightly uneven work surfaces; allows fixed tabletop installation (MarineLine). Open on all sides.

60.31.029	Standard, dimensions W | D | H: 24 3/4 | 17 1/4 | 5 7/8 in (629 | 438 | 148 mm)



Stand I
Open on all sides.

60.31.018	Standard, dimensions W | D | H: 25 1/8 | 22 1/8 | 36 5/8 in (639 | 563 | 931 mm) 48h
60.31.169	With casters, dimensions W | D | H: 26 1/8 | 27 3/8 | 37 in (663 | 696 | 939 mm)



Stand II
8 sets of support rails with two storage compartments and intermediate level. Open on two sides, with side walls.

60.31.044	Standard, dimensions W | D | H: 25 1/8 | 22 1/8 | 36 3/4 in (639 | 563 | 932 mm)
60.31.057	With anchoring (MarineLine), dimensions W | D | H: 25 3/8 | 24 1/8 | 36 7/8 in (644 | 613 | 936 mm)



Wall mount
Allows space-saving wall mounting (anchoring materials not included). Anchors and anchoring materials should be chosen in consultation with an architect/structural engineer and the building owner.

60.30.968	Wall mount XS



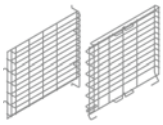
UltraVent
Recirculating hood to capture and divert steam. No external connection necessary.
1 ph 120 V electrical connection, dimensions W | D | H: 25 3/4 | 22 3/4 | 9 1/2 in (657 | 580 | 240 mm)

60.74.254	Size XS



UltraVent Plus
Recirculating hood to capture and divert steam. Special filter technology reduces bothersome smoke. No external connection necessary.
1 ph 120 V electrical connection, dimensions W | D | H: 25 3/4 | 22 3/4 | 12 7/8 in (657 | 580 | 329 mm)

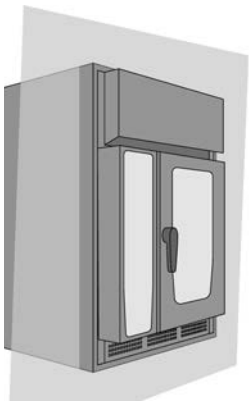
60.74.407	Size XS



Hinging rack

60.74.331	7 racks (fit 1/2 sheet pans and GN containers) standard with XS models
60.73.724	11 racks (fit GN containers only)
60.74.449	Marine version (with load securing)

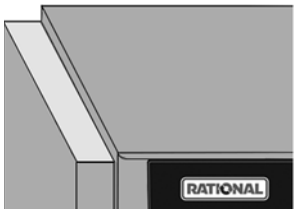
Accessories size XS



Integration kit

For proper integration of size XS units, incl. UltraVent XS or UltraVent Plus XS, into a wall.

60.74.285	UltraVent XS including side trim and lower vent.
60.74.408	UltraVent Plus XS including side trim and lower vent.



Heat shield for side panel

Retrofitting a heat shield allows you to place a radiant heat source (e.g. grill) near the side panel.

60.74.182	Left heat shield, size XS (W 2 1/4 in (58 mm))



Condensation breaker

Accelerates the expulsion of steam and other vapors from the vent pipe.

60.74.037	Size XS (H 17 1/4 in (438 mm))



RATIONAL USB data storage device

42.00.162	USB 3.0 stick for cooking programs and HACCP data

Accessories size 6-half size and 10-half size



Leveling kit

Compensates elevation differences on floor or tabletop assembly. Height can be adjusted by as much as 3/4 in (20 mm). The gasket ensures a hygienic seal, particularly when installed on tile.

60.74.795	Leveling kit sizes 6-half size, 10-half size, dimensions W | D | H: 33 1/2 | 24 1/8 | 1 3/8 in (850 | 614 | 34 mm)
60.76.846	Leveling kit for mountable (MarineLine) size 6-half size, 10-half size, dimensions W | D | H: 34 5/8 | 24 1/8 | 1 3/8 in (881 | 614 | 34 mm)



Mobile floor installation kit

Kit with height-adjustable rollers. Stepless height adjustment by up to 3/4 in (20 mm).

60.31.622	Sizes 6-half size, 10-half size, dimensions W | D | H: 33 3/8 | 30 3/8 | 3 3/8 in (848 | 773 | 85 mm) 48h



Base with feet

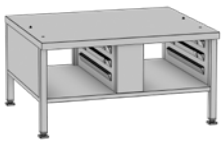
The base with feet allows secure elevated installation of iCombi 6-half size and 10-half size cooking systems. Two sets of height-adjustable feet are supplied: 3 3/8 in - 4 1/4 in (87-107 mm) and 6 in - 6 3/4 in (152-172 mm). For installation atop a 27 1/2 in (700 mm) deep work surface.

60.31.668	Sizes 6-half size, 10-half size, dimensions W | D | H: 34 1/4 | 25 | 6 in (870 | 635 | 152 mm)

Unit height extension for tabletop setup

For tabletop installation on work surfaces with min. 27 1/2 in (700 mm) depth. Open on all sides.

60.31.099	Sizes 6-half size, 10-half size, dimensions W | D | H: 34 7/8 | 26 1/8 | 5 7/8 in (885 | 663 | 150 mm)



Low stand II

6 pairs of supporting rails. Open on two sides, with side walls.

60.31.206	Standard, dimensions W | D | H: 33 7/8 | 27 5/8 | 17 1/2 in (860 | 703 | 445 mm)



Stand I

Open on all sides.

60.31.089	Standard, dimensions W | D | H: 33 7/8 | 27 | 27 1/2 in (860 | 685 | 699 mm) 48h
60.31.095	With height-adjustable casters, dimensions W | D | H: 34 3/4 | 30 | 27 1/2 in (884 | 763 | 699 mm) 48h
60.31.096	With anchoring (MarineLine), dimensions W | D | H: 34 7/8 | 28 | 27 1/2 in (885 | 710 | 699 mm)



Stand II

14 pairs of supporting rails. Open on two sides, with side walls.

60.31.086	Standard, dimensions W | D | H: 33 7/8 | 27 5/8 | 27 1/2 in (860 | 703 | 699 mm) 48h
60.31.103	With height-adjustable casters, dimensions W | D | H: 34 3/4 | 30 1/4 | 27 1/2 in (884 | 769 | 699 mm) 48h
60.31.110	With anchoring (MarineLine), dimensions W | D | H: 34 7/8 | 28 1/4 | 27 1/2 in (885 | 716 | 699 mm)

Accessories size 6-half size and 10-half size



Stand II MobilityLine

14 pairs of supporting rails. Open on two sides, with side walls, reinforced sides. Four stainless steel casters, diameter 7 3/4 in (200 mm). Overlay with lateral impact protection supports.

60.31.164	MobilityLine, dimensions W | D | H: 47 1/4 | 35 1/4 | 31 1/8 in (1199 | 894 | 789 mm)



Stand III

14 pairs of supporting rails. Open on one side, with side walls, back wall and top cover.

60.31.091	Standard, dimensions W | D | H: 33 7/8 | 27 5/8 | 27 1/2 in (860 | 703 | 699 mm)
60.31.105	With height-adjustable casters, dimensions W | D | H: 34 3/4 | 30 1/4 | 27 1/2 in (884 | 769 | 699 mm)
60.31.112	With anchoring (MarineLine), dimensions W | D | H: 34 7/8 | 28 1/4 | 27 1/2 in (885 | 716 | 699 mm)



Stand III version UltraVent, size 6-half size

20 pairs of supporting rails. Open on one side, with side walls, back wall and top cover. Elevated for installation with a recirculating hood.

60.31.214	Standard, dimensions W | D | H: 33 7/8 | 27 5/8 | 37 1/4 in (860 | 703 | 945 mm)
60.31.215	With height-adjustable casters, dimensions W | D | H: 34 3/4 | 30 1/4 | 37 1/4 in (884 | 769 | 945 mm)



Stand IV

14 pairs of supporting rails. Closed on all sides, with 2 hinged doors.

60.31.093	Standard, dimensions W | D | H: 33 7/8 | 27 5/8 | 27 1/2 in (860 | 703 | 699 mm)
60.31.107	With height-adjustable casters, dimensions W | D | H: 34 3/4 | 30 1/4 | 27 1/2 in (884 | 769 | 699 mm)
60.31.114	With anchoring (MarineLine), dimensions W | D | H: 34 7/8 | 28 1/4 | 27 1/2 in (885 | 716 | 699 mm)



UltraVent (only available for electric cooking systems)

Recirculating hood to capture and divert steam. No external connection necessary.
1 ph 120 V electrical connection, dimensions W | D | H: 33 1/2 | 34 3/4 | 12 1/4 in (854 | 885 | 313 mm)

60.76.179	Sizes 6-half size, 10-half size



UltraVent Plus (only available for electric cooking systems)

Recirculating hood to capture and divert steam. Special filter technology reduces bothersome smoke. No external connection necessary.
1 ph 120 V electrical connection, dimensions W | D | H: 33 1/2 | 34 3/4 | 15 3/4 in (854 | 885 | 403 mm)

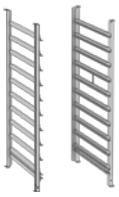
60.76.177	Sizes 6-half size, 10-half size



Hinging rack size 6-half size

60.61.618	Standard, 6 racks (rail spacing 2 5/8 in (68 mm))
60.61.624	7 racks (rail spacing 2 5/8 in (68 mm))
60.61.615	5 racks (rail spacing 3 3/8 in (85 mm))
60.61.672	Marine version (USPHS), 6 racks (with load securing)

Accessories size 6-half size and 10-half size



Hinging rack size 10-half size

60.11.550	Standard, 10 racks (rail spacing 2 5/8 in (68 mm))
60.11.547	8 racks (rail spacing 3 3/8 in (85 mm))
60.11.573	Marine version (USPHS), 10 racks (with load securing)



Pull-out rails for cooking systems 6-half size, 10-half size

Pull-out rails allow for easy access to cooking accessories in hinging racks with 2 5/8 in (68 mm) rail spacing.

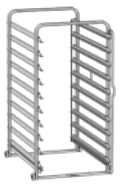
60.76.894	Pull-out rails for iCombi Pro and iCombi Classic, 1/1 GN (12 3/4" × 20 7/8")
60.76.897	Pull-out rails for SelfCookingCenter and CombiMaster Plus (from 09/2011), 1/1 GN (12 3/4" × 20 7/8")



Mobile oven rack size 6-half size

Only in combination with run-in rail for mobile racks.

60.61.700	Standard, 6 racks (rail spacing 2 1/2 in (64 mm))



Mobile oven rack size 10-half size

Only in combination with run-in rail for mobile racks.

60.11.400	Standard, 10 racks (rail spacing 2 1/2 in (64 mm))
60.11.601	8 racks (rail spacing 3 1/8 in (80 mm))



Run-in rail for mobile oven rack

Run-in rail is required if using a mobile rack.

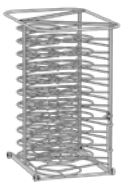
60.75.115	Run-in rail standard sizes 6-half size, 10-half size



Transport trolley for mobile racks

The transport trolley allows mobile racks to be loaded and unloaded into the cooking system and safely transported.
The standard version is perfectly matched to the height of the stands.
Height-adjustable transport trolleys are suitable for cooking systems installed on work surfaces and elevated stands.

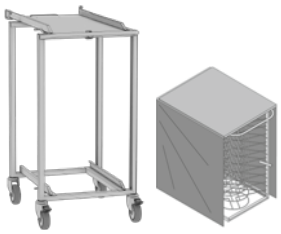
60.74.000	Standard, dimensions W | D | H: 20 5/8 | 35 7/8 | 39 in (525 | 911 | 990 mm)
60.75.606	Height-adjustable, dimensions W | D | H: 20 5/8 | 35 7/8 | 31 1/2-52 3/8 in (525 | 911 | 800-1330 mm)



Mobile plate rack

Mobile plate racks can be used to prepare plated food for service (plates up to 12 1/4 in (31 cm) in diameter) using Finishing.
Only in combination with run-in rail for mobile racks.

60.61.701	Size 6-half size, 15 plates (max. food height 2 3/4 in (70 mm))
60.11.602	Size 10-half size 26 plates (max. food height 2 3/4 in (70 mm))



Finishing systems for banquets

The Finishing system contains all the important accessories users need in order to start using Finishing immediately.
Consists of mobile plate rack, Thermocover and transport trolley. Only in combination with run-in rail for mobile racks.
Save 15 % over individual purchase prices.

60.11.629	Size 10-half size 26 plates (max. food height 2 3/4 in (70 mm))

Accessories size 6-half size and 10-half size



Thermocover

Special insulation materials keep food hot for up to 20 minutes after Finishing. Easy-to-use magnetic connection allows quick opening and closing.

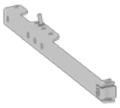
6004.1007	Size 6-half size
6004.1009	Size 10-half size



USB core temperature probe

Additional external core temperature probes can be connected easily via USB. The single external core temperature probe allows monitoring of a dish in the iCombi Pro, or can be used as a replacement for the iCombi Classic's internal core temperature probe. The sous-vide and pasteurisation kit allows users to cook food inside vacuum pouches, monitoring the core temperature precisely. With the extension set, an external core temperature probe can be attached to another cooking system, which is in compliance with hygiene regulations.

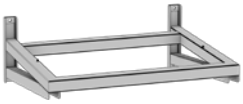
60.76.316	1 Sous-vide and pasteurisation kit for tabletop and floor units
60.76.317	1 external core temperature probe for tabletop units
60.76.876	Extension set for USB core temperature probe on other cooking systems



Positioning aid for core temperature probe

Facilitates the correct placement of the core temperature probe in liquid and in soft or very small products. The positioning aid can be secured to mobile oven racks and hinging racks.

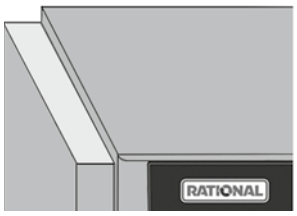
60.71.022	Sizes 6-half size, 10-half size, 6-full size, 10-full size, 20-half size and 20-full size



Wall mount

Allows space-saving wall mounting (anchoring materials not included). Anchors and anchoring materials should be chosen in consultation with an architect/structural engineer and the building owner.

60.31.168	Wall mount size 6-half size



Heat shield for side panel

Retrofitting a heat shield allows you to place a radiant heat source (e.g. grill) near the side panel.

60.75.110	Left heat shield, size 6-half size (W 2 in (53 mm)) 48h
60.75.113	Right heat shield, size 6-half size (W 2 in (53 mm))
60.75.773	Left heat shield, size 10-half size(W 2 in (53 mm)) 48h
60.75.771	Right heat shield, size 10-half size (W 2 in (53 mm))



Condensation breaker

Accelerates the expulsion of steam and other vapors from the vent pipe.

60.72.592	Sizes 6-half size, 10-half size, 6-full size and 10-full size (H 18 in (458 mm))



RATIONAL USB data storage device

42.00.162	USB 3.0 stick for cooking programs and HACCP data

Accessories size 6-full size and 10-full size



Leveling kit

Compensates elevation differences on floor or tabletop assembly. Height can be adjusted by as much as 3/4 in (20 mm). The gasket ensures a hygienic seal, particularly when installed on tile.

60.74.597	Leveling kit sizes 6-full size, 10-full size, dimensions W | D | H: 42 1/4 | 32 | 1 3/8 in (1072 | 814 | 34 mm)
60.76.845	Leveling kit for mountable (MarineLine) size 6-full size, 10-full size, dimensions W | D | H: 43 3/8 | 32 | 1 3/8 in (1103 | 814 | 34 mm)



Mobile floor installation kit

Kit with height-adjustable rollers. Stepless height adjustment by up to 3/4 in (20 mm).

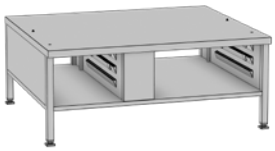
60.31.635	Sizes 6-full size, 10-full size dimensions W | D | H: 43 1/2 | 33 3/4 | 3 3/8 in (1106 | 856 | 85 mm) 48h



Base with feet

The base with feet allows secure elevated installation of iCombi 6-full size and 10-full size cooking systems. Two sets of height-adjustable feet are supplied: 3 3/8 in - 4 1/4 in (87-107 mm) and 6 in - 6 3/4 in (152-172 mm).

60.31.671	Sizes 6-full size, 10-full size dimensions W | D | H: 43 | 32 7/8 | 6 in (1092 | 835 | 152 mm)



Low stand II

6 pairs of supporting rails. Open on two sides, with side walls.

60.31.208	Standard, dimensions W | D | H: 42 5/8 | 35 1/2 | 17 1/2 in (1082 | 903 | 445 mm)



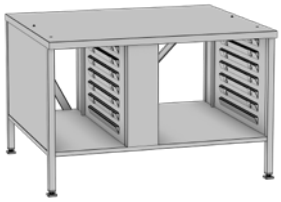
Stand I

Open on all sides.

60.31.090	Standard, dimensions W | D | H: 42 5/8 | 34 7/8 | 27 1/2 in (1082 | 885 | 699 mm) 48h
60.31.102	With height-adjustable casters, dimensions W | D | H: 43 1/2 | 37 7/8 | 27 1/2 in (1106 | 963 | 699 mm) 48h

Stand II

14 pairs of supporting rails. Open on two sides, with side walls.



60.31.087	Standard, dimensions W | D | H: 42 5/8 | 35 1/2 | 27 1/2 in (1082 | 903 | 699 mm) 48h
60.31.104	With height-adjustable casters, dimensions W | D | H: 43 1/2 | 38 1/8 | 27 1/2 in (1106 | 969 | 699 mm) 48h
60.31.111	With anchoring (MarineLine), dimensions W | D | H: 43 5/8 | 36 1/8 | 27 1/2 in (1107 | 916 | 699 mm)



Stand II MobilityLine

14 pairs of supporting rails. Open on two sides, with side walls, reinforced sides. Four stainless steel casters, diameter 7 3/4 in (200 mm). Overlay with lateral impact protection supports.

60.31.165	MobilityLine, dimensions W | D | H: 56 | 43 1/8 | 31 1/8 in (1421 | 1094 | 789 mm)

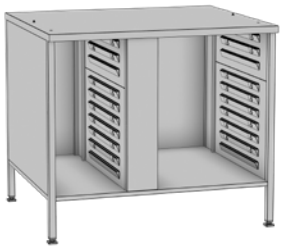
Accessories size 6-full size and 10-full size



Stand III

14 pairs of supporting rails. Open on one side, with side walls, back wall and top cover.

60.31.092	Standard, dimensions W | D | H: 42 5/8 | 35 1/2 | 27 1/2 in (1082 | 903 | 699 mm)
60.31.106	With height-adjustable casters, dimensions W | D | H: 43 1/2 | 38 1/8 | 27 1/2 in (1106 | 969 | 699 mm)



Stand III version UltraVent, size 6-full size

20 pairs of supporting rails. Open on one side, with side walls, back wall and top cover. Elevated for installation with a recirculating hood.

60.31.216	Standard, dimensions W | D | H: 42 5/8 | 35 1/2 | 37 1/4 in (1082 | 903 | 945 mm)
60.31.217	With height-adjustable casters, dimensions W | D | H: 43 1/2 | 38 1/8 | 37 1/4 in (1106 | 969 | 945 mm)



Stand IV

14 pairs of supporting rails. Closed on all sides, with 2 hinged doors.

60.31.094	Standard, dimensions W | D | H: 42 5/8 | 35 1/2 | 27 1/2 in (1082 | 903 | 699 mm)
60.31.108	With height-adjustable casters, dimensions W | D | H: 43 1/2 | 38 1/8 | 27 1/2 in (1106 | 969 | 699 mm)



UltraVent (only available for electric cooking systems)

Recirculating hood to capture and divert steam. No external connection necessary.
1 ph 120 V electrical connection, dimensions W | D | H: 42 1/4 | 42 5/8 | 12 1/4 in (1075 | 1085 | 313 mm)

60.76.180	Sizes 6-full size, 10-full size



UltraVent Plus (only available for electric cooking systems)

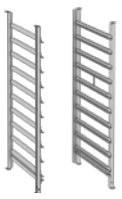
Recirculating hood to capture and divert steam. Special filter technology reduces bothersome smoke. No external connection necessary.
1 ph 120 V electrical connection, dimensions W | D | H: 42 1/4 | 42 5/8 | 16 in (1075 | 1085 | 407 mm)

60.76.178	Sizes 6-full size, 10-full size



Hinging rack size 6-full size

60.62.123	Standard, 6 racks (rail spacing 2 5/8 in (68 mm))
60.62.171	5 racks (rail spacing 3 3/8 in (85 mm))
60.62.168	7 racks (rail spacing 2 1/2 in (65 mm))
60.62.178	Marine version (USPHS), 6 racks (with load securing)



Hinging rack size 10-full size

60.12.133	Standard, 10 racks (rail spacing 2 5/8 in (68 mm))
60.12.143	8 racks (rail spacing 3 3/8 in (85 mm))



Full size Sheet Pan Adapter

For use of full size sheet pans 18'' x 26''. Combination of several adapters is possible for hinging racks only (max. 3 for size 6-full size and 5 for size 10-full size)

60.12.156	Full size Sheet Pan Adapter sizes 6-full size, 10-full size

Accessories size 6-full size and 10-full size



Mobile oven rack size 6-full size
Only in combination with run-in rail for mobile racks.

60.62.150	Standard, 6 racks (rail spacing 2 1/2 in (64 mm))



Mobile oven rack size 10-full size
Only in combination with run-in rail for mobile racks.

60.12.150	Standard, 10 racks (rail spacing 2 1/2 in (63 mm))



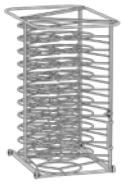
Run-in rail for mobile oven rack
Run-in rail is required if using a mobile rack.

60.74.650	Run-in rail standard sizes 6-full size, 10-full size



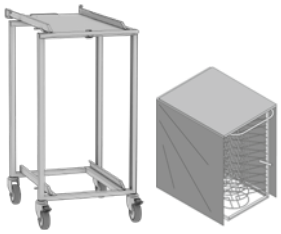
Transport trolley for mobile racks
The transport trolley allows mobile racks to be loaded and unloaded into the cooking system and safely transported.
The standard version is perfectly matched to the height of the stands.
Height-adjustable transport trolleys are suitable for cooking systems installed on work surfaces and elevated stands.

60.73.999	Standard, dimensions W | D | H: 28 7/8 | 39 1/8 | 38 7/8 in (735 | 996 | 990 mm)
60.75.605	Height-adjustable, dimensions W | D | H: 28 7/8 | 39 | 31 1/2-52 3/8 in (735 | 990 | 800-1330 mm)



Mobile plate rack
Mobile plate racks can be used to prepare plated food for service (plates up to 12 1/4 in (31 cm) in diameter) using Finishing.
Only in combination with run-in rail for mobile racks.

60.62.017	Size 6-full size, 34 plates (max. food height 2 3/8 in (61 mm))
60.12.062	Size 10-full size, 42 plates (max. food height 3 1/4 in (82 mm))
60.12.022	Size 10-full size, 52 plates (max. food height 2 1/2 in (63 mm))



Finishing systems for banquets
The Finishing system contains all the important accessories users need in order to start using Finishing immediately.
Consists of mobile plate rack, Thermocover and transport trolley. Only in combination with run-in rail for mobile racks.
Save 15 % over individual purchase prices.

60.62.196	Size 6-full size, 34 plates (max. food height 2 3/8 in (61 mm))
60.12.154	Size 10-full size, 42 plates (max. food height 3 1/4 in (82 mm))
60.12.155	Size 10-full size, 52 plates (max. food height 2 1/2 in (63 mm))



Thermocover
Special insulation materials keep food hot for up to 20 minutes after Finishing. Easy-to-use magnetic connection allows quick opening and closing.

6004.1016	Size 6-full size
6004.1014	Size 10-full size

Accessories size 6-full size and 10-full size



USB core temperature probe

Additional external core temperature probes can be connected easily via USB. The single external core temperature probe allows monitoring of a dish in the iCombi Pro, or can be used as a replacement for the iCombi Classic's internal core temperature probe. The sous-vide and pasteurisation kit allows users to cook food inside vacuum pouches, monitoring the core temperature precisely. With the extension set, an external core temperature probe can be attached to another cooking system, which is in compliance with hygiene regulations.

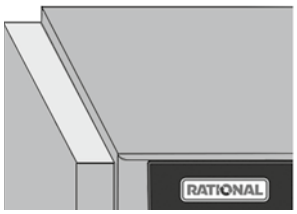
60.76.316	1 Sous-vide and pasteurisation kit for tabletop and floor units
60.76.317	1 external core temperature probe for tabletop units
60.76.876	Extension set for USB core temperature probe on other cooking systems



Positioning aid for core temperature probe

Facilitates the correct placement of the core temperature probe in liquid and in soft or very small products. The positioning aid can be secured to mobile oven racks and hinging racks.

60.71.022	Sizes 6-half size, 10-half size, 6-full size, 10-full size, 20-half size and 20-full size



Heat shield for side panel

Retrofitting a heat shield allows you to place a radiant heat source (e.g. grill) near the side panel.

60.75.769	Left heat shield, size 6-full size (W 2 in (53 mm)) 48h
60.75.768	Right heat shield, size 6-full size (W 2 in (53 mm))
60.75.776	Left heat shield, size 10-full size (W 2 in (53 mm)) 48h
60.75.774	Right heat shield, size 10-full size (W 2 in (53 mm))



Condensation breaker

Accelerates the expulsion of steam and other vapors from the vent pipe.

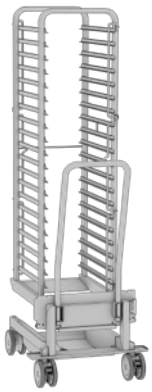
60.72.592	Sizes 6-half size, 10-half size, 6-full size and 10-full size (H 18 in (458 mm))



RATIONAL USB data storage device

42.00.162	USB 3.0 stick for cooking programs and HACCP data

Accessories size 20-half size and 20-full size



Mobile oven rack size 20-half size

For fast and convenient loading and unloading of floor units.

60.21.290	Standard, 20 racks (rail spacing 2 1/2 in (65 mm))
60.21.287	15 racks (rail spacing 3 1/4 in (84 mm))
60.21.288	16 racks (rail spacing 3 1/8 in (80 mm))
60.21.289	17 racks (rail spacing 2 7/8 in (74 mm))
60.21.319	SecurityLine, 20 racks (rail spacing 2 1/2 in (65 mm))
60.21.291	20 racks, reinforced HeavyDuty/Marine version (rail spacing 2 1/2 in (65 mm))



Mobile oven rack size 20-full size

For fast and convenient loading and unloading of floor units.

60.22.490	Standard, 20 racks (rail spacing 2 1/2 in (65 mm)) 48h
60.22.394	15 racks (rail spacing 3 1/4 in (84 mm))
60.22.395	16 racks (rail spacing 3 1/8 in (80 mm))
60.22.396	17 racks (rail spacing 2 7/8 in (74 mm))
60.22.440	SecurityLine, 12 racks, (rail spacing 4 3/8 in (112mm))
60.22.447	20 racks, reinforced HeavyDuty/Marine version (rail spacing 2 1/2 in (65 mm))

Adapter for 18" x 26" sheet pans, for 20-full size mobile rack with 20 racks

Allows use of full size sheet pans without stainless steel grid.

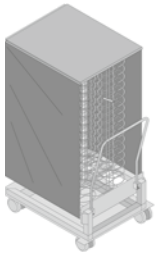
60.22.392	Top
60.22.393	Below



Mobile plate rack

Mobile plate racks can be used to prepare plated food for service (plates up to 12 1/4 in (31 cm) diameter) using Finishing.

60.21.294	Size 20-half size, 50 plates (max. food height 2 5/8 in (67 mm))
60.22.399	Size 20-full size, 100 plates (max. food height 2 1/2 in (65 mm))
60.22.398	Size 20-full size, 84 plates (max. food height 3 1/8 in (79 mm))



Finishing systems for banquets

The Finishing system contains all the important accessories users need in order to start using Finishing immediately.
Consists of mobile plate rack and Thermocover.
Save 15 % over individual purchase prices.

60.21.333	Size 20-half size, 50 plates (max. food height 2 5/8 in (67 mm))
60.22.492	Size 20-full size, 100 plates (max. food height 2 1/2 in (65 mm))
60.22.491	Size 20-full size, 84 plates (max. food height 3 1/8 in (79 mm))

Accessories size 20-half size and 20-full size



Thermocover

Special insulation materials keep food hot for up to 20 minutes after Finishing. Easy-to-use magnetic connection allows quick opening and closing.

6004.1011	Size 20-half size
6004.1012	Size 20-full size



Fat drain set for mobile oven rack

Only in combination with optional integrated fat drain.

60.75.107	Size 20-half size
60.75.108	Size 20-full size



Transport trolley for containers

Enables safe transport of filled canisters/containers.

60.73.309	Transport trolley for containers - integrated fat drain system (Combi-Duo and floor units)



Handle holder for mobile rack

For secure storage of the mobile oven rack handle. Handle holder is included in delivery of unit.

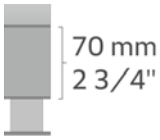
60.75.895	Sizes 20-half size, 20-full size



Run-in ramp for mobile racks

Inclines (up to 3%) in the kitchen floor can be compensated for with the trolley ramp. These highly stable RATIONAL transport trolleys, which are designed for maximum loads, are ideal for easy loading and unloading of mobile racks.

60.21.262	Size 20-half size
60.22.380	Size 20-full size



Unit height extension

Increases ground clearance underneath the unit by 2 3/4 in (70 mm). Must be used in conjunction with a mobile rack height extension.

60.70.407	Sizes 20-half size, 20-full size

Mobile rack height extension

Must be used in conjunction with a unit height extension.

60.21.297	Size 20-half size
60.22.386	Size 20-full size

Accessories size 20-half size and 20-full size



USB core temperature probe

Additional external core temperature probes can be connected easily via USB. The single external core temperature probe allows monitoring of a dish in the iCombi Pro, or can be used as a replacement for the iCombi Classic's internal core temperature probe. The sous-vide and pasteurisation kit allows users to cook food inside vacuum pouches, monitoring the core temperature precisely. With the extension set, an external core temperature probe can be attached to another cooking system, which is in compliance with hygiene regulations.

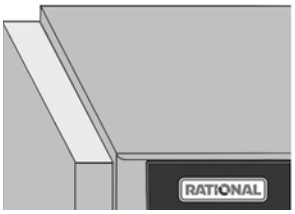
60.76.316	1 Sous-vide and pasteurisation kit for tabletop and floor units
60.76.318	1 external core temperature probe for floor units
60.76.876	Extension set for USB core temperature probe on other cooking systems



Positioning aid for core temperature probe

Facilitates the correct placement of the core temperature probe in liquid and in soft or very small products. The positioning aid can be secured to mobile oven racks and hinging racks.

60.71.022	Sizes 6-half size, 10-half size, 6-full size, 10-full size, 20-half size and 20-full size



Heat shield for side panel

Retrofitting a heat shield allows you to place a radiant heat source (e.g. grill) near the side panel.

60.75.829	Left heat shield, size 20-half size (W 2 in (52 mm))
60.75.826	Left heat shield, size 20-full size (W 2 in (52 mm))



Condensation breaker

Accelerates the expulsion of steam and other vapors from the vent pipe.

60.75.326	Sizes 20-half size and 20-full size (H 18 7/8 in (480 mm))



Floor anchoring for cooking systems 20-half size, 20-full size

Included in delivery of cooking systems.

8700.0317	Sizes 20-half size, 20-full size



RATIONAL USB data storage device

42.00.162	USB 3.0 stick for cooking programs and HACCP data

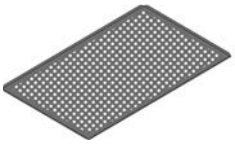
Cooking and special accessories



VarioSmoker

Smoker box with power supply, power supply holder, and connection cables. Connected to the iCombi Pro (not available for XS and 20-full size) via USB port and controlled through its intelligent cooking paths. Manual operation in all iCombi Pro, iCombi Classic, SelfCookingCenter, CombiMaster Plus and CombiMaster units.
Electrical connection 120 V, 50/60 Hz, 1.33 A, 165 W

60.75.367	VarioSmoker with NEMA 5-15P



Perforated baking trays

Highly heat-conductive baking trays with TriLax non-stick coating for perfect results at temperatures of up to 572°F (300°C).

60.74.147	2/3 GN (12 3/4" × 14")
6015.1103	1/1 GN (12 3/4" × 20 7/8")
6015.2103	2/1 GN (25 5/8" × 20 7/8")



Roasting and baking trays (non-perforated)

Highly heat-conductive baking trays with TriLax non-stick coating for perfect cooking and baking results at temperatures of up to 572°F (300°C).

60.78.437	1/3 GN (12 3/4" × 7")
60.80.093	Roasting and baking tray package 1/3 GN (12 3/4" × 7") consisting of 5 trays
60.73.671	2/3 GN (12 3/4" × 14")
6013.1103	1/1 GN (12 3/4" × 20 7/8")
6013.2103	2/1 GN (25 5/8" × 20 7/8")



Diamond and grill grate

The diamond and grill grate with TriLax non-stick coating yields classic single-stripe grill marks on one side; the other side produces an American steakhouse pattern.

60.73.802	1/2 GN (12 3/4" × 10 3/8")
60.73.801	2/3 GN (12 3/4" × 14")
60.73.314	1/1 GN (12 3/4" × 20 7/8")



Grilling and searing plate

Multifunctional grilling and searing plate with TriLax non-stick coating, ideal for diagonal grill patterns on panfried foods, fish, and vegetables. The peripheral lip on the back is helpful when roasting foods high in fat or liquid.

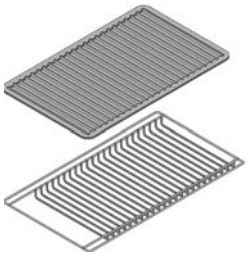
60.71.617	1/1 GN (12 3/4" × 20 7/8")



Grill and pizza tray

Highly heat-conductive grill and pizza tray with TriLax non-stick coating. Ideal for cooking fresh or convenience pizzas, tartes, and flatbreads at temperatures of up to 572°F (300°C). The reverse side of the tray is suitable for grilling steaks, vegetables, or fish.

60.73.798	2/3 GN (12 3/4" × 14")
60.70.943	1/1 GN (12 3/4" × 20 7/8")

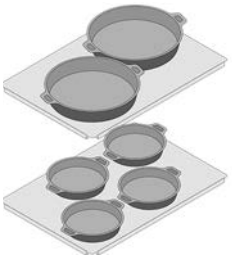


CombiGrill with loading aid

The CombiGrill with TriLax non-stick coating yields perfect grill marks on pan-fried foods, fish and vegetables. No preheating necessary.
The stainless steel loading aid facilitates grilling of large quantities of very thin products on the preheated CombiGrill.

6035.1017	CombiGrill 1/1 GN (12 3/4" × 20 7/8")
60.73.848	Loading aid for CombiGrill 12 × 24 3/8 in (325 × 618 mm) (for 1/1 GN (12 3/4" × 20 7/8"))

Cooking and special accessories



Roasting and baking pan

The corrugated underside ensures even browning and the TriLax nonstick coating prevents food from sticking.
The carrier sheet allows safe and easily handling when loading large quantities.
The kit saves you 15% compared to individual purchase prices.

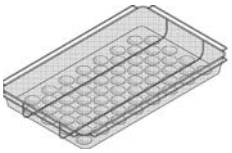
60.73.286	Set of small baking and roasting pans (quantity: 4 including tray)
60.73.287	Set of large baking and roasting pans (quantity: 2 including tray)
60.73.271	Roasting and baking pan, small (ø 6 1/4 in (16 cm))
60.73.272	Roasting and baking pan, large (ø 9 7/8 in (25 cm))
60.73.212	1/1 GN tray for small baking and roasting pan
60.73.216	1/1 GN tray for large baking and roasting pan



Multibaker

The Multibaker with TriLax non-stick coating is suitable for preparing large quantities of fried eggs, omelets, hash browns, and tortilla, etc.

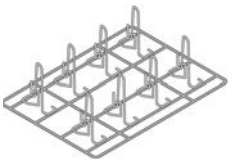
60.73.764	1/3 GN (12 3/4" × 7") 2 molds
60.73.646	2/3 GN (12 3/4" × 14") 5 molds
60.71.157	1/1 GN (12 3/4" × 20 7/8") 8 molds



CombiFry

For preparing large quantities of pre-fried products (illustration shows 1/1 GN).

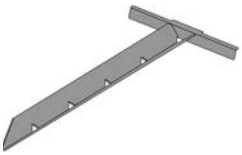
6019.1250	1/2 GN (12 3/4" × 10 3/8")
60.73.619	2/3 GN (12 3/4" × 14")
6019.1150	1/1 GN (12 3/4" × 20 7/8")



Chicken and duck superspike

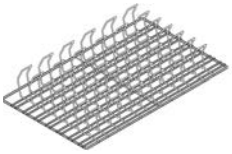
Chickens and ducks are arranged vertically on the patented superspikes, creating particularly succulent breast meat combined with crispy and uniformly browned skin.

6035.1015	Capacity 4 pc., max. weight 2.9 lbs (1300 g), 1/2 GN (12 3/4" × 10 3/8")
6035.1016	Capacity 6 pc., max. weight 4 lbs (1800 g), 1/1 GN (12 3/4" × 20 7/8")
6035.1006	Capacity 8 pc., max. weight 2.9 lbs (1300 g), 1/1 GN (12 3/4" × 20 7/8")
6035.1010	Capacity 10 pc., max. weight 2 lbs (950 g), 1/1 GN (12 3/4" × 20 7/8")
6035.1009	Duck superspike, capacity: 8 pc., max. weight 4.9 lbs (2200 g), 1/1 GN (12 3/4" × 20 7/8")



Chicken spit for horizontal chicken roasting for full-Size models

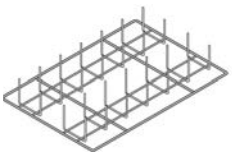
60.73.334	Chicken spit 20 in (530 mm) long (two chicken per spit)



Rib rack

Ribs are arranged vertically on the rib rack, which means that they can be gently cooked to perfection – even overnight - while fully utilizing the available capacity.

6035.1018	1/1 GN (12 3/4" × 20 7/8")

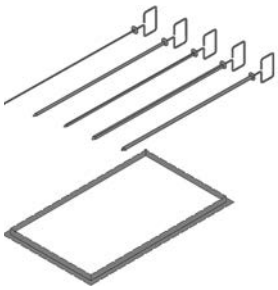


Potato Baker

With unique potato baker by RATIONAL, you can prepare baked potatoes or corn on the cob up to 50% faster, without using aluminum foil.

6035.1019	1/1 GN (12 3/4" × 20 7/8")

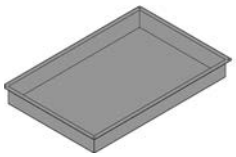
Cooking and special accessories



Grill and tandoori skewer

Stainless steel skewers and a matching frame, used to prepare pieces of meat or poultry, whole fish or fish fillets. Extremely robust, high-quality stainless steel. Dishwasher safe for easy cleaning.

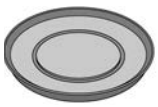
60.75.782	Set 2/3 GN (12 3/4" × 14")(1 skewer frame and 5 different skewers)
60.72.414	Set 1/1 GN (12 3/4" × 20 7/8") (1 skewer frame and 5 different skewers)
60.74.963	Grill and tandoori skewer frame 2/3 GN (12 3/4" × 14")
60.72.224	Grill and tandoori skewer frame 1/1 GN (12 3/4" × 20 7/8")
60.75.783	5 skewers O 1/4 in (5 mm), 10 3/8 in (265 mm) long for 2/3 GN (12 3/4" × 14")
60.75.784	5 skewers ☐ 1/4 in (5 mm), 10 3/8 in (265 mm) long for 2/3 GN (12 3/4" × 14")
60.75.785	5 fish skewers 3/8 in (10 mm), 10 3/8 in (265 mm) long for 2/3 GN (12 3/4" × 14")
60.72.416	3 skewers O 1/4 in (5 mm), 20 7/8 in (530 mm) long for 1/1 GN (12 3/4" × 20 7/8")
60.72.418	3 skewers ☐ 1/4 in (5 mm), 20 7/8 in (530 mm) long for 1/1 GN (12 3/4" × 20 7/8")
60.72.419	3 skewers ☐ 3/8 in (8 mm), 20 7/8 in (530 mm) long for 1/1 GN (12 3/4" × 20 7/8")



Granite-enameled containers

Excellent heat conductivity ensures uniform browning. Fully formed corners so that all portions are equal in size. Especially suited to sheet cakes, pies, and pan pizzas.

6014.1202	1/2 GN (12 3/4" × 10 3/8"), 3/4 in (20 mm) deep
6014.1204	1/2 GN (12 3/4" × 10 3/8"), 1 1/2 in (40 mm) deep
6014.1206	1/2 GN (12 3/4" × 10 3/8"), 2 3/8 in (60 mm) deep
6014.2302	2/3 GN (12 3/4" × 14"), 3/4 in (20 mm) deep
6014.2304	2/3 GN (12 3/4" × 14"), 1 1/2 in (40 mm) deep
6014.2306	2/3 GN (12 3/4" × 14"), 2 3/8 in (60 mm) deep
6014.2310	2/3 GN (12 3/4" × 14"), 4 in (100 mm) deep
6014.1102	1/1 GN (12 3/4" × 20 7/8"), 3/4 in (20 mm) deep
6014.1104	1/1 GN (12 3/4" × 20 7/8"), 1 1/2 in (40 mm) deep
6014.1106	1/1 GN (12 3/4" × 20 7/8"), 2 3/8 in (60 mm) deep
6014.1110	1/1 GN (12 3/4" × 20 7/8"), 4 in (100 mm) deep
6014.2102	2/1 GN (25 5/8" × 20 7/8"), 3/4 in (20 mm) deep
6014.2104	2/1 GN (25 5/8" × 20 7/8"), 1 1/2 in (40 mm) deep
6014.2106	2/1 GN (25 5/8" × 20 7/8"), 2 3/8 in (60 mm) deep

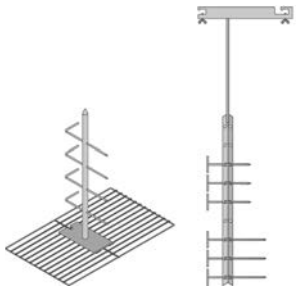


Pizza pan

Pizza pan for mobile plate racks, for baking convenience pizzas in no time. Just load the pizza pans into the mobile plate rack and use Finishing to heat them through.

60.71.158	Pizzas up to 11 in (280 mm) in diameter

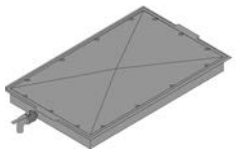
Cooking and special accessories



Lamb and suckling pig spit (1 lamb or 1 suckling pig)

For preparing whole lambs or suckling pigs. Just insert the skewer and attach it.

60.70.819	Sizes 10-half size, 10-full size, 20-half size, 20-full size to 26.5 lbs (12 kg) (1/1 GN (12 3/4" × 20 7/8"))
6035.1003	Size 20-half size to 66 lbs (30 kg) (1 spit with holder)
6035.1002	Size 20-full size to 66 lbs (30 kg) (1 spit with holder, optional second spit for lamb or suckling pig)
8710.1065	Additional spit



Fat collection container with drain lock (including cover and drain hose)

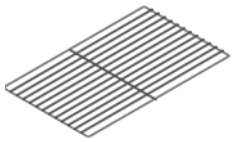
Ideal for catching fat when grilling and roasting. The fat collection container can be emptied easily and safely using the lockable drain valve and the drain hose.

8710.1135	1/1 GN (12 3/4" × 20 7/8")
60.70.776	2/1 GN (25 5/8" × 20 7/8")

Collection tray for cooking systems with factory-installed integrated fat drain option.

60.72.590	For hinging rack size 6-half size, size 10-half size
60.73.547	For mobile rack size 6-half size, size 10-half size
60.72.617	For hinging rack size 6-full size, size 10-full size
60.72.873	For mobile rack size 6-full size, size 10-full size

Gastronorm containers



Stainless steel grid

6010.2301	2/3 GN (12 3/4" × 14")
6010.1101	1/1 GN (12 3/4" × 20 7/8")
6010.2101	2/1 GN (25 5/8" × 20 7/8")



Containers, stainless steel

RATIONAL containers have extra-thick walls that provide maximum stability and durability, even with large filling quantities. Prominent stacking collars allow space-saving stacking.

6013.2302	2/3 GN (12 3/4" × 14"), 3/4 in (20 mm) deep
6013.2306	2/3 GN (12 3/4" × 14"), 2 1/2 in (65 mm) deep
6013.1102	1/1 GN (12 3/4" × 20 7/8"), 3/4 in (20 mm) deep
6013.1104	1/1 GN (12 3/4" × 20 7/8"), 1 1/2 in (40 mm) deep
6013.1106	1/1 GN (12 3/4" × 20 7/8"), 2 1/2 in (65 mm) deep



Perforated container, stainless steel

6015.1165	1/1 GN (12 3/4" × 20 7/8"), 2 1/8 in (55 mm) deep

iCombi compatibility package

Allows usage of accessories designed for different generations of units.

Size 6-half size and 10-half size

Compatibility package consisting of run-in rail and transport trolley, ensures that new mobile racks can be used with units manufactured in or after 2004.

60.61.746	Compatibility package incl. transport trolley, height-adjustable, dimensions W | D | H: 20 5/8 | 35 7/8 | 31 1/2-52 3/8 in (525 | 911 | 800-1330 mm) for tabletop units

Size 6-full size and 10-full size

Compatibility package consisting of run-in rail and transport trolley, ensures that new mobile racks can be used with units manufactured in or after 2004.

60.62.197	Compatibility package incl. transport trolley, standard, dimensions W | D | H: 28 7/8 | 39 1/8 | 38 7/8 in (735 | 996 | 990 mm) for tabletop units

Size 20-half size

Compatibility package consisting of centering track, unit height extension, and iCombi mobile rack; allows new mobile racks to be used with units manufactured in or after 2004.

60.21.482	Compatibility package incl. mobile rack standard, 20 racks (rail spacing 2 1/2 in (65 mm)) for floor units
60.21.337	Compatibility package incl. mobile rack 15 racks (rail spacing 3 1/4 in (84 mm)) for floor units
60.21.338	Compatibility package incl. mobile rack 16 racks (rail spacing 3 1/8 in (80 mm)) for floor units
60.21.340	Compatibility package incl. mobile plate rack size 20-half size, 60 plates for floor units
60.21.341	Compatibility package incl. mobile plate rack size 20-half size, 50 plates for floor units

Size 20-full size

Compatibility package consisting of centering track, unit height extension, and iCombi mobile rack; allows new mobile racks to be used with units manufactured in or after 2004.

60.22.498	Compatibility package incl. mobile rack standard, 20 racks (rail spacing 2 1/2 in (65 mm)) for floor units
60.22.499	Compatibility package incl. mobile rack 15 racks (rail spacing 3 1/4 in (84 mm)) for floor units
60.22.500	Compatibility package incl. mobile plate rack size 20-full size, 84 plates for floor units
60.22.501	Compatibility package incl. mobile plate rack size 20-full size, 100 plates for floor units
60.22.502	Compatibility package incl. mobile plate rack size 20-full size, 120 plates for floor units

Adapter kit

For installing a UltraVent or UltraVent Plus on a SelfCookingCenter (for all units from SelfCookingCenter whitefficiency onward, manufactured 09/2011 or after) or CombiMaster Plus.

60.75.148	Adapter kit for sizes 61 and 101, for individual electric units only
60.75.149	Adapter kit for size 62, for individual electric units only
60.76.604	Adapter kit for size 102, for individual electric units only

SelfCookingCenter or CombiMaster Plus models 04/2004 through 09/2011

60.76.837	Adapter kit for sizes 61 and 101, for individual electric units only

RATIONAL USB data storage device

USB 2.0 stick for cooking programs and HACCP data, for SelfCookingCenter and CombiMaster Plus

42.00.386	USB 2.0 stick

Combi-Duo universal compatibility packages

iCombi with SelfCookingCenter or CombiMaster Plus 2004 or after

Please select a Combi-Duo kit and the corresponding ventilation system for the lower unit.

				Upper cooking system - iCombi					Ventilation system - lower unit
				Electric			Gas		
		Lower unit		XS	6-half size	6-full size	6-half size	6-full size	
SelfCookingCenter or CombiMaster Plus models 09/2011 through 05/2020	Right-side hinge	Electric	XS	A	–	–	–	–	–
			61	P*	N	–	N	–	V*
			101	P*	N	–	N	–	V*
			62	Q*	Q*	O	Q*	O	V*
			102	Q*	–	O	–	O	V*
		Gas	61	P	P	–	P	–	T
			101	P	–	–	–	–	T
			62	Q	Q	Q	Q	Q	T
			102	Q	–	–	–	–	T
	Left-side hinge	Electric	XS	B	–	–	–	–	–
			61	R	R	–	R	–	V
			101	R	–	–	–	–	V
			62	S	S	S	S	S	V
			102	S	–	–	–	–	V
		Gas	61	R	R	–	R	–	T
			101	R	–	–	–	–	T
			62	S	S	S	S	S	T
			102	S	–	–	–	–	T
SelfCookingCenter or CombiMaster Plus models 04/2004 through 09/2011	Right-side hinge	Electric	61	P	P	–	P	–	W
			62	Q	Q	Q	Q	Q	W
		Gas	61	P	P	–	P	–	U
			62	Q	Q	Q	Q	Q	U
	Left-side hinge	Electric	61	R	R	–	R	–	W
			62	S	S	S	S	S	W
		Gas	61	R	R	–	R	–	U
			62	S	S	S	S	S	U

A	60.73.768	Combi-Duo size XS on size XS right-side hinge
B	60.74.276	Combi-Duo size XS on size XS left-side hinge
N	60.76.500	Combi-Duo, size 6-half size electric/gas on size 61, 101 electric right-side hinge - compatibility version
O	60.76.575	Combi-Duo, size 6-full size electric/gas on size 62, 102 electric right-side hinge - compatibility version
P	60.74.524	Combi-Duo Universal, size XS or size 6-half size electric/gas on size 61 electric/gas, right-side hinge - compatibility version
Q	60.74.797	Combi-Duo Universal, size XS or size 6-half size or 6-full size electric/gas on size 62 electric/gas, right-side hinge - compatibility version
R	60.74.930	Combi-Duo Universal, size XS or 6-half size electric/gas on size 61 electric/gas, left-side hinge - compatibility version
S	60.74.953	Combi-Duo Universal, size XS or size 6-half size electric/gas or 6-full size electric/gas on size 62 electric/gas, left-side hinge - compatibility version
T	60.76.756	Exhaust gas box size 61, 101, 62, 102, Gas models dated 09/2011 to 05/2020
U	60.76.757	Exhaust gas box size 61, 101, 62, 102, Gas models dated 04/2004 to 09/2011
V	60.76.733	Ventilation pipe size 61, 101, 62, 102, Electric models dated 09/2011 to 05/2020
W	60.76.735	Ventilation pipe size 61, 101, 62, 102, Electric models dated 04/2004 to 09/2011

* Electric V ventilation pipes are only necessary with Combi-Duo kits P and Q.

Combi-Duo universal compatibility packages

Adapter kit for Combi-Duo hoods

For installing a Combi-Duo XS with an UltraVent or UltraVent Plus manufactured between 05/2020 and 01/2023.

60.73.945	Model XS

For installing an iCombi UltraVent or UltraVent Plus on a Combi-Duo when the lower model is a SelfCookingCenter or CombiMaster Plus from 09/2011 to 05/2020, Size 61, 101, 62 or 102 electric only.

60.76.659	Size 61, 101, 62 and 102 electric

For installing an iCombi UltraVent or UltraVent Plus on a Combi-Duo when the lower model is a SelfCookingCenter or CombiMaster Plus from 04/2004 to 09/2011, Size 61, 101, 62 or 102 electric only.

60.76.883	Size 61, 101, 62 and 102 electric

Base variations for combining an iCombi with a SelfCookingCenter or a CombiMaster Plus

Please choose one of the following options if configuring a new Combi-Duo setup.

The lower unit is a SelfCookingCenter or CombiMaster Plus size 61 or size 101

60.60.349	With feet
60.60.968	Mobile with casters
60.31.649	Stand I for Combi-Duo size 61 on size 61

The lower unit is a SelfCookingCenter or CombiMaster Plus size 62 or size 102

60.60.392	With feet
60.60.513	Mobile with casters
60.31.650	Stand I for Combi-Duo on size 62

Installation kits iCombi

The RATIONAL Installation Kits ensure that the installer has all of the essential connection materials at hand on the time of the installation. It is a hassle-free one-stop shop versus buying parts at various suppliers or stores.
Please contact us at 888-320-7274 for additional information.

87.01.401US	Electric XS (208/60/3ph & 240/60/3ph) High Temp CPVC Scheduled 80 Drain 48h
87.01.402US	Electric XS (208/60/3ph & 240/60/3ph) Copper Drain 48h
87.01.403US	Electric XS (208/60/1ph & 240/60/1ph) High Temp CPVC Scheduled 80 Drain 48h
87.01.404US	Electric XS (208/60/1ph & 240/60/1ph) Copper Drain 48h
8720.1551US	Electric 10-full size (440/60/3ph & 480/60/3ph) 48h Electric 20-half size (440/60/3ph & 480/60/3ph) Electric 6-half size (208/60/1ph & 240/60/1ph) Electric 10-half size (208/60/3ph & 240/60/3ph)
8720.1552US	Electric 6-half size (208/60/3ph & 240/60/3ph) 48h Electric 10-half size (440/60/3ph & 480/60/3ph) Electric 6-full size (440/60/3ph & 480/60/3ph)
8720.1553US	Electric 6-half size (440/60/3ph & 480/60/3ph)
8720.1554US	Electric 10-full size (208/60/3ph & 240/60/3ph) 48h Electric 20-full size (440/60/3ph)
8720.1559US	Electric 20-half size (208/60/3ph & 240/60/3ph)
8720.1563US	Electric 6-full size (208/60/3ph & 240/60/3ph) 48h Electric 20-full size (480/60/3ph)
8720.1564US	Electric 20-full size (240/60/3ph)
8720.1569US	Electric 20-full size (208/60/3ph)
8720.1560US	Gas 6-half size (120/60/1ph & 208/60/1ph) 48h Gas 10-half size (120/60/1ph & 208/60/1ph) Gas 6-full size (208-240/60/1ph)
8720.1561US	Gas 10-full size (208-240/60/1ph) 48h Gas 20-half size (120/60/1ph & 208/60/1ph) Gas 20-full size (208-240/60/1ph)

Water Filtration System (includes filter installation kit)

1900.1159US	Single Cartridge System for any single iCombi or iVario or Combi-Duo Size XS or half-size. 48h
1900.1158US	Double Cartridge System for full size Combi-Duos or if used for more than 2 units. 48h For each additional cooking systems add 1 head and cartridge.
1900.1152US	Water Filtration Modular Head for adding on additional Cartridge to Double Cartridge System (Maximum 4 cartridges).
1900.1155US	Water Filtration Cartridge (replacement and add on).

Safety-Set

Equipment placement system for all caster mounted equipment, allows precise, consistent equipment placement for drain lines to floor sinks and under the fire suppression in ventilation systems, satisfies NFPA codes 17A (5.6.4) and 96 (12.1.2.3), includes tow (2) pieces and installation pack.

87.00.732US	Safety-Set

Booster transformer

The Booster transformer allows installation of an iCombi Pro or Classic 240 V full gas models on 120 V receptacles.

87.00.740US	Sizes 6-full size, 10-full size
87.00.741US	Sizes 20-full size

Voltage options iCombi

The specific voltage and phase option must be specified for each unit ordered.

	Three Phase 60 Hz (4 wire-L1, L2, L3, Ground)				Single Phase 60 Hz		
	(208 V is field retrofittable to 240 V, 480 V is field retrofittable to 440 V)				1 ph	1 ph	1 ph
iCombi Pro	208 V	*240 V	*440 V	480 V	+208 V	+240 V	120 V
XS Electric	X	X			X	X	
6-half size Electric	X	X	X	X	X	X	
6-full size Electric	X	X	X	X			
10-half size Electric	X	X	X	X			
10-full size Electric	X	X	X	X			
20-half size Electric	X	X	X	X			
20-full size Electric	X	X	X	X			
iCombi Classic							
6-half size Electric	X	X	X	X	X	X	
6-full size Electric	X	X	X	X			
10-half size Electric	X	X	X	X			
10-full size Electric	X	X	X	X			
20-half size Electric	X	X	X	X			
20-full size Electric	X	X	X	X			
iCombi Pro							
6-half size Gas					*X	*X	X
6-full size Gas					X	X	
10-half size Gas					*X	*X	X
10-full size Gas					X	X	
20-half size Gas					*X	*X	X
20-full size Gas					X	X	
iCombi Classic							
6-half size Gas					*X	*X	X
6-full size Gas					X	X	
10-half size Gas					*X	*X	X
10-full size Gas					X	X	
20-half size Gas					*X	*X	X
20-full size Gas					X	X	

Optional non-USA standard voltages - quotation upon request.
+ 1phase 208V 60Hz 3wire (L1, L2, Ground) or 1phase 240V, 60Hz 3wire (L1, L2, Ground)
Note:
All gas units come equipped with 6' cord.
XS 1 ph 208/240 V come equipped with cord and 6-50 plug. 3 ph 208/240 V come equipped with cord and 15-30 plug
Note: Electric and Gas 208 V units are field retrofitable to 240 V; Electric 480 V units are field retrofitable to 440 V
*= special order items

Certification marks for iCombi

The following certification seals confirm that our cooking systems meet defined standards and guidelines set forth by independent testing and certification bodies. So that you will know at first glance that our systems meet national and international safety standards, that we prioritize exceptional product quality, and that we demonstrably maintain that quality. Additional information is available at rational-online.com.

CE conformity defines the major safety requirements on products marketed within Europe.

ENERGY STAR is a voluntary, international certification program. It certifies particularly energy-efficient products based on utility saving criteria set forth by the EPA and the US Department of Energy.

KIWA focuses on the European market, and on testing, inspecting, and certifying equipment in the electrical, gas, and water segments. Equipment is also inspected according to defined quality and safety standards.

The NSF-HCV certifies the hygienic safety of food preparation equipment used in Europe.

CSA is a North American certification signifying complete fulfillment of all legally relevant specifications regarding gas approval for bringing new appliances into the market.

The NSF guarantees international adherence to NSF/ANSI hygiene standards when new appliances are brought onto the market.

UL evaluates and certifies the safety of electrical products that are marketed in North America.

QA is a quality certification for gas appliances in the Netherlands; it certifies that appliances meet the specified requirements on quality, functionality, and safety.

This certificate sets forth quality, safety, and usage requirements on gas and water appliances brought onto the Swiss market.

The EAC defines the most important Eurasian quality and safety requirements on appliances.

Electrical and electronic appliances intended for the Japanese market must meet the requirements set forth in PSE safety standards.

JIA signifies fulfillment of specific drinking water protection requirements for the Japanese market.

The JIA is an inspection association that tests and certifies gas appliances for the Japanese market.

The KTL is for the Korean market; it confirms that electrical appliances meet product safety requirements.

KGS certifies that basic requirements for gas appliance approval have been met in accordance with Korean standards.

Watermark certifies appliances for the Australian market, ensuring that they are suitable and appropriately approved for their intended use.

AGA applies to the Australian market; it verifies that gas appliances fulfill Australian gas safety standards.

INMETRO is relevant to all electrical appliances or components with connected loads under 20 kW in Brazil.

IRAM specifies approval requirements for the Argentinian market, focusing on electronics, gas, mechanics, hygiene, safety, and food.

The DNV GL is an international classification society that certifies marine versions of appliances.

iCombi features

Functions	iCombi Pro XS	iCombi Pro 6-half size 10-half size 6-full size 10-full size	iCombi Pro 20-half size 20-full size	iCombi Classic 6-half size 10-half size 6-full size 10-full size	iCombi Classic 20-half size 20-full size
iCookingSuite with Poultry, Meat, Fish, Egg Dishes, Sides, Baked Goods, and Finishing cooking modes, as well as Boil, Roast, Bake, and Grill cooking processes; desired results can be specified easily, and the ideal cooking and baking paths are adjusted automatically.	●	●	●	–	–
Country-specific cooking parameter presets, independent of language settings. Application examples with presets for other countries can also be selected.	●	●	●	–	–
Cockpit: Displays cooking steps within current intelligent cooking path. Current cooking step marked.	●	●	●	–	–
Messenger - provides information on current automatic adjustments to cooking and baking process, displays action prompts as pop-up windows	●	●	●	–	–
Automatic Cool-Down function for intelligent climate establishment with water spraying (optionally selectable) for quicker cooling	●	●	●	–	–
Manually selectable cooling function for quick, safe cooking cabinet cool-down	●	●	●	●	●
Users can actively modify cooking parameters at any time while intelligent cooking paths are in progress	●	●	●	–	–
Possible to change from intelligent cooking paths to iProductionManager or manual cooking. Users can switch between manual cooking and iProductionManager	●	●	●	–	–
iProductionManager – intelligent, flexible organization of the entire production process. Displays which products can be prepared together; individually monitors each rack – even on mixed loads. Notifications when each dish needs to be put in or taken out. Tickets can be placed for current time or in the future; automatically arranged optimized for shortest cooking time or lowest energy consumption. Alternatively: Tickets can be arranged such that food is finished at a selected target time	●	●	●	–	–
Level indication iProductionManager – iProductionManager – signals which tray needs to be loaded or unloaded iCookingSuite or manual mode – uses LED lighting to signal cooking path steps such as end of preheating, end of cooking path, or action prompts	–	●	–	–	–
Intelligent preheating and load management - product-dependent, immediate loading with no waiting time, with great results	●	●	●	–	–
iDensityControl - intelligent climate management always establishes the right cooking cabinet climate using intelligent thermocouples, high-performance heating system, fresh steam generator, and active dehumidification. Intelligent air circulation always directs energy wherever it is needed.	●	●	●	–	–
ClimaPlus – accurate humidity measurement; 10 setting and regulation levels	–	–	–	●	●
Highly effective active cooking cabinet dehumidification - up to 28 gal (105 l) per second, ensuring exceptional cooking results	●	●	●	●	●
Combi-steamer with the following modes: Steam 85°F–265°F (30°C–130°C), Convection 85°F–572°F (30°C–300°C), Combination of steam and convection 85°F–572°F (30°C–300°C)	●	●	●	●	●
Automatic intelligent Finishing for plated banquets, buffet, - á la carte, etc.	●	●	●	–	–
Finishing programs for plated banquets and containers	–	–	–	●	●
Low-temperature cooking (including overnight)	●	●	●	–	–
Delta-T cooking for gentle cooking of large meat cuts, including overnight	●	●	●	●	●
Intelligent smoking paths when using the VarioSmoker (not available for 20-full size)	–	●	●	–	–

● Standard equipment at no additional charge | ○ Special equipment installed for an additional fee | – Not available | ☐ Accessory

iCombi features

	iCombi Pro			iCombi Classic	
Operation	**XS**	**6-half size 10-half size 6-full size 10-full size**	**20-half size 20-full size**	**6-half size 10-half size 6-full size 10-full size**	**20-half size 20-full size**
Top 10 favorites list of selected iCookingSuite cooking paths and manual programs, easy to find under the Favorites star on the home screen	●	●	●	–	–
Comprehensive settings options allow customization to fit application usage / individual user behavior	●	●	●	–	–
Create user-specific MyDisplay profiles for individual unit and control configurations, e.g. custom home screens	●	●	●	–	–
Individually configurable, user-specific operating display (images, text, etc.)	●	●	●	–	–
Adjustable display contrast and ringtones	●	●	●	–	–
Comprehensive settings options, such as energy, language, network, and system settings	●	●	●	–	–
10.1" TFT color display with capacitive glass touchscreen and self-explanatory symbols, allowing easy, intuitive operation and controls using drag and swipe motions	●	●	●	–	–
Selection dial with "Push" function to adjust settings and confirm input. Users can also scroll through lists and press to select cooking paths	●	●	●	●	●
4.3" color display with self-explanatory symbols and softkeys for easy operation	–	–	–	●	●
Operating and program lock (3-stage), adjustable for each user	●	●	●	–	–
Digital user manual, including practical tips and comprehensive application examples which can be started directly from the manual as cooking paths	●	●	●	–	–
Ergonomic operation of an additional iCombi Pro via the display of a different iCombi Pro e.g. on a Combi-Duo	●	●	●	–	–
Device monitoring and control of cooking systems via PC, smartphone, or tablet using ConnectedCooking	●	●	●	–	–
Monitor cooking systems via PC, smartphone, or tablet using ConnectedCooking	–	–	–	○	○
User guidance available in over 55 languages	●	●	●	–	–
User guidance with the help of clear symbols	●	●	●	●	●

● Standard equipment at no additional charge | ○ Special equipment installed for an additional fee | – Not available | ☐ Accessory

iCombi features

	iCombi Pro			iCombi Classic	
Cleaning, care, and operational safety	**XS**	**6-half size 10-half size 6-full size 10-full size**	**20-half size 20-full size**	**6-half size 10-half size 6-full size 10-full size**	**20-half size 20-full size**
iCareSystem - intelligent cleaning and descaling system that detects how much cleaning is needed and recommends an ideal cleaning level and quantity of chemicals	●	●	●	–	–
Ultra-fast interim cleaning in 12 minutes (iCombi Pro XS: <30 minutes)	●	●	●	–	–
Light, medium, and heavy cleaning in either Normal or resource-saving Eco mode	●	●	●	–	–
Rinse with or without tabs	●	●	●	●	●
Automatic descaling - no water softening system necessary, no need to descale steam generator manually	●	●	●	●	●
Automatic cleaning request based on usage	●	●	●	–	–
Displays current cleaning step and remaining cleaning time	●	●	●	–	–
Weekly cleaning plan - manually create weekly plan for cleaning cooking systems	●	●	●	–	–
Control and monitor cleaning via PC, smartphone or tablet using ConnectedCooking	●	●	●	–	–
Automatic cleaning with Care system - cleaning and care system for cooking cabinet and steam generator	–	–	–	●	●
4 automatic cleaning programs - light, medium, or heavy cleaning, rinse without tabs	–	–	–	●	●
Displays the number of Active Green cleaner tabs and care tabs for each cleaning program	●	●	●	●	●
Displays selected cleaning program and remaining cleaning time	–	–	–	●	●
Solid cleaning and care products for maximum user safety	●	●	●	●	●
Integrated, ergonomic hand shower with automatic retraction mechanism, two spray modes (shower spray and jet spray) and integrated water shut-off function	–	●	●	●	●
Integral hand shower with automatic retracting system, integral water shut-off function, and infinitely variable jet strength	●	–	–	–	–
ServiceDiagnostic System (SDS) with automatic service notices display	●	●	●	●	●

● Standard equipment at no additional charge | ○ Special equipment installed for an additional fee | – Not available | ☐ Accessory

iCombi features

	iCombi Pro			iCombi Classic	
Features	**XS**	**6-half size 10-half size 6-full size 10-full size**	**20-half size 20-full size**	**6-half size 10-half size 6-full size 10-full size**	**20-half size 20-full size**
Core temperature probe with 6-point measurement	●	●	●	–	–
Core temperature probe with 1-point measurement	–	–	–	●	●
Positioning aid for core temperature probe	●	□	□	□	□
External USB core temperature probe	–	□	□	□	□
External sous-vide and pasteurisation kit for vacuum cooking	–	□	□	□	□
1,200 programs with up to 30 steps can be created and named as needed	●	●	●	–	–
100 programs with up to 12 steps can be created and named as needed	–	–	–	●	●
Manual steam burst	●	●	●	–	–
4 levels of precise steam injection can be programmed manually at 85°F–500°F (30°C–260°C) in convection or combination modes	●	●	●	–	–
5 air speeds, programmable	●	●	●	●	●
Intelligent cooking paths with automatic load detection	●	●	●	–	–
Temperature unit can be set in °F or °C	●	●	●	●	●
Digital temperature display	●	●	●	●	●
Actual and control value display	●	●	●	●	●
Digital timer, 0-24 hours with permanent setting	●	●	●	●	●
24 hour real-time clock	●	●	●	●	●
Time setting in hours/minutes or minutes/seconds	●	●	●	–	–
Time setting in hours/minutes	–	–	–	●	●
Automatic pre-selected starting time with variable date and time	●	●	●	–	–
High-performance fresh steam generator with automatic water refill	●	●	●	●	●
Whisper-quiet, high-performance blower-burner system (gas models only)	–	●	●	●	●
Automatic vapor quenching system	●	●	●	●	●
Dynamic air circulation with reversible high-performance fan wheels (6 racks: 1 fan wheel; 10 racks: 2 fans; 20 racks: 3 fans)	●	●	●	●	●
Automatic calibration and adaptation to the installation location (elevation) including selftest	●	●	●	●	●
Automatic adaptation to geographic elevation for optimum results in Steam mode	●	●	●	●	●
Demand-responsive energy supply	●	●	●	●	●
Removable air baffle	●	●	●	●	●
Integral fan impeller brake for maximum operating safety and quick direction changes	●	●	●	●	●
Centrifugal fat extraction system with no additional fat filter	●	●	●	●	●
3-pane glass cooking cabinet door with rear ventilation, special heat-reflective coating and swiveling inner glass panes for easy cleaning	●	●	●	–	–
2-pane cooking cabinet door with rear ventilation, special heat-reflective coating and swiveling inner glass pane for easy cleaning	–	–	–	●	●
Door lock positions at 110°/180° (table-top units), 120°/180° (floor units) for maximum operating safety	●	●	●	●	●
Proximity door contact switch	●	●	●	●	●
Monitoring of door opening times when loading and during cooking with an alarm function	●	●	●	–	–
RATIONAL hood can be set to run for up to 5 minutes after cooking	●	●	–	–	–
Press-fit, easy-change door seal	●	●	●	●	●
Run-in guides for mobile oven rack	–	–	●	–	●

iCombi features

	iCombi Pro			iCombi Classic	
Features	**XS**	**6-half size 10-half size 6-full size 10-full size**	**20-half size 20-full size**	**6-half size 10-half size 6-full size 10-full size**	**20-half size 20-full size**
Lengthwise loading, size XS suitable for 1/2, 1/3, 2/3 GN containers, minimizes energy loss and requires little space when opening and swiveling the door	●	–	–	–	–
Lengthwise loading, size 6-half size, 10-half size, 20-half size suitable for 1/1, 1/2, 1/3, 2/3 GN containers, minimizes energy loss and requires little space when opening and swiveling the door	–	●	●	●	●
Lengthwise loading, size 6-full size, 10-full size, 20-full size suitable for 2/1, 1/1, 2/4 GN containers, minimizes energy loss and requires little space when opening and swiveling the door	–	●	●	●	●
Seamless, pan-shaped hygienic cooking cabinet with rounded corners, splash guard	●	●	●	●	●
LED cooking cabinet and rack lighting	●	●	●	●	●
Removable hinging racks with extra support rails for fat drip container	–	●	–	●	–
Swiveling, removable hinging racks	●	–	–	–	–
U-shaped rack rails with notched recesses for easy loading	–	●	●	●	●
L-shaped rack rails	–	○	–	○	–
Mobile rack package	–	○	–	○	–
Mobile rack package for Combi-Duo	–	○	–	○	–
Mobile rack with locks on both sides, drip tray with drain, tandem casters (2 with locking brakes), wheel diameter 5 in (125 mm), stainless steel metal parts	–	–	●	–	●
Cooking cabinet door with integrated, optimized sealing mechanism - no steam can escape during operation without a mobile rack	–	–	●	–	●
Material inside and out DIN 1.4301/ASTM 304 stainless steel	●	●	●	●	●
USB port for downloading HACCP data / service information or transferring cooking programs using the RATIONAL USB stick, and to facilitate software updates	●	●	●	●	●
Upload shopping carts, upload images to customize home screen via USB port	●	●	●	–	–
Download HACCP data and service information to ConnectedCooking	●	●	●	○	○
Transfer your own cooking programs to and from ConnectedCooking	●	●	●	○	○
Status and warning displays, e.g. for low water level	●	●	●	●	●

● Standard equipment at no additional charge | ○ Special equipment installed for an additional fee | – Not available | ☐ Accessory

iCombi features

	iCombi Pro			iCombi Classic	
Connection, setup, and test certificates	**XS**	**6-half size 10-half size 6-full size 10-full size**	**20-half size 20-full size**	**6-half size 10-half size 6-full size 10-full size**	**20-half size 20-full size**
Wi-Fi interface to use with ConnectedCooking, RATIONAL's modern cloud-based networking solution	●	●	●	○	○
Ethernet interface for connecting to ConnectedCooking	●	●	●	○	○
Declaration of conformity: CE	●	●	●	●	●
Electrical safety: Kiwa, UL, CUL, IRAM, EAC, EMC, PSE, KTL, INMETRO	●	●	●	●	●
Energy efficiency: ENERGY STAR	●	●	●	●*	–
Gas safety: Gastec QA, AGA, CSA, SVGW, JIA, EAC, KGS, SABS, SVCOO	–	●	●	●	●
Gas cooking systems: H2 Ready – approved and certified (KIWA) for operation with gas mixtures containing up to 20% hydrogen by volume	–	●	●	●	●
Unit/operating safety: Tested in accordance with the Machinery Directive 2006/42/EC	●	●	●	●	●
General hygiene: NSF, HCV-EU	●	●	●	●	●
Kosher certification for cooking systems and cleaners	●	●	●	●	●
Cyber security validated according to EN18031-1	●	●	●	●	●
Drinking water protection: SVGW, KIWA, EN1717, JET, Watermark	●	●	●	●	●
Germanischer Lloyd DNV GL	●	●	●	●	●
Food-safe accessory pursuant to Directive 1935/2004/EC	●	●	●	●	●
Fixed waste water connection pursuant to SVGW EN1717	●	●	●	●	●
Class IPX 5 protection against splashing and spraying water	●	●	●	●	●
Height-adjustable unit feet	–	–	●	–	●
Unit plinth with peripheral seal	●	●	–	●	–
Can be installed on 27 1/2 in (700 mm) deep work surface (6-half size and 10-half size)	●	●	–	●	–
Can be installed on 23 1/2 in (600 mm) deep work surface	●	–	–	–	–
Wall bracket (XS and 6-half size)	□	□	–	□	–
Floor locking	–	–	●	–	●
Special voltages on request	○	○	○	○	○
LPG or natural gas	–	●	●	●	●

* ENERGY STAR available for 6-half size and 6-full size cooking systems (electric and gas), as well as on 10-half size cooking systems (electric).

● Standard equipment at no additional charge | ○ Special equipment installed for an additional fee | – Not available | □ Accessory

iCombi features

	iCombi Pro			iCombi Classic	
Hygiene, work safety, and ergonomic design	**XS**	**6-half size 10-half size 6-full size 10-full size**	**20-half size 20-full size**	**6-half size 10-half size 6-full size 10-full size**	**20-half size 20-full size**
Safety temperature limiter for steam generator and convection heat	●	●	●	●	●
Tested according to national and international standards for unsupervised operation	●	●	●	●	●
Left-side hinge for cooking cabinet door	○	○	–	○	–
Door handle for ergonomic one-handed operation with swing-shut function and right/ left-hand function	●	●	–	●	–
Door handle for ergonomic one-handed operation with swing-shut function and lock	–	–	●	–	●
Maximum rack height 5.25 ft (1.60 m) (on tabletop units atop matching original RATIONAL base cabinet)	●	●	○	●	○
Combi-Duo kit – stackable cooking systems (with maximum rack height of 5.25 ft (1.60 m) depending on installation variant)	□	□	–	□	–
Safety door lock	○	○	○	○	○
Integrated fat drain	–	○	○	○	○
SecurityLine (SecurityLine version)	–	○	○	○	○
Lockable control panel	–	○	○	○	○
Flip-up control panel protection	–	○	○	○	○
MarineLine (Marine version)	○	○	○	○	○
Impact protection HeavyDuty	–	○	○	○	○
MobilityLine – Mobile floor units with casters	–	–	□	–	□
MobilityLine – Mobile tabletop units atop reinforced stands	–	□	–	□	–
iCareSystem AutoDose – Integrated autonomous cleaning and storage system	–	○	–	–	–

● Standard equipment at no additional charge | ○ Special equipment installed for an additional fee | – Not available | □ Accessory



iHexagon 6-half size



iHexagon



	6-half size
Electric	
Item number	CB4ERRA.0016518
Connected load	20.4 kW
Voltage	3 ph 208V / 60 Hz
Weight	340 lb/154 kg
Capacity	6-13" x 18" 1/2 sheet pans; 6-12 3/4" x 20 7/8" steam pans; 6 x 1/1 GN; 12 x 1/2 GN
Width	38"/966 mm
Depth (including door handle)	36 5/8"/931 mm (39 1/4"/998 mm)
Height (including ventilation pipe)	33 5/8"/854 mm (35 3/8"/899 mm)
Options	
Lockable control panel	o
Protection for control panel	o
Energy optimizing system connection	o

Corresponding accessories can be found here.	Page [53]

More information and options can be found on page [51] and on our website. Additional information on combinations of options and special voltages will also be provided on request.

Attention CA Residents: Prop 65 Warning.
This warning applies to all listed units.



Options iHexagon



iCareSystem AutoDose

Integrated autonomous cleaning and storage system for iHexagon units.
With RATIONAL Active Green and Care cartridges, users can load once and then clean over and over again, without coming into contact with cleaning and care products. They allow more efficient or even completely autonomous cleaning - no manual intervention necessary.

	iHexagon 6-half size
Auto Dose	●



Lockable control panel

Protects against unauthorized access and vandalism thanks to a practically indestructible plastic cover (LEXAN) with hasp. (lock not included). Only available on cooking systems with right-side door hinges.

iHexagon 6-half size	○



Protection for control panel

Flip-up control panel protection made of practically indestructible plastic (LEXAN).

iHexagon 6-half size	○

Energy optimizing system connection

Interface for direct connection of the cooking system to energy optimization systems according to the DIN 18875 standard.

iHexagon 6-half size	○

● Standard equipment at no additional charge | ○ Special equipment installed for an additional fee |
– Not available | ☐ Accessory

Combi-Duo



Combi-Duo kit

Kit to allow proper installation of one RATIONAL cooking system on top of another (no stand included in kit). Allows users to work in two different cooking modes at once without needing additional kitchen space.
Note: iCombi bases must be used for the lower iCombi unit.

60.76.253	Combi-Duo iHexagon 6-half size on iHexagon 6-half size
60.77.031	Combi-Duo iHexagon 6-half size on iCombi Pro/iCombi Classic 6-half size electric

Note: Use of an iCombi base or stand is essential when installing a Combi-Duo solution comprised of an iHexagon and an iCombi Pro/iCombi Classic electric. iCombi 6-half size bases and stands can be found on page [13].



Unit cover for Combi-Duo

For the clean installation of a Combi-Duo with an iHexagon and an iCombi Pro/iCombi Classic.
Due to the smaller dimensions of the iCombi, a hygienic and flush installation of both cooking systems can be realized with the unit cover.

60.78.391	Unit cover for Combi-Duo



Mobile Combi-Duo kit

Kit with height-adjustable rollers. Stepless height adjustment by up to 3/4 in (20 mm).

60.31.742	iHexagon 6-half size, dimensions W | D | H: 39 1/4 | 30 3/8 | 3 3/8 in (998 | 773 | 85 mm)



Base with feet

The base with feet allows secure elevated installation of iHexagon 6-half size cooking systems. Two sets of height-adjustable feet are supplied: 3 3/8 in - 4 1/4 in (87-107 mm) and 6 in - 6 3/4 in (152-172 mm).

60.31.763	iHexagon 6-half size, dimensions W | D | H: 38 3/4 | 25 | 6 in (984 | 635 | 152 mm)



Stand I for Combi-Duo

Open on all sides. Height adjustment by up to 3/4 in (20 mm).

60.31.554	Standard, dimensions W | D | H: 38 3/8 | 27 | 7 7/8 in (974 | 685 | 200 mm)
60.31.555	With height-adjustable casters, dimensions W | D | H: 39 1/4 | 30 | 7 7/8 in (998 | 763 | 200 mm)



UltraVent and UltraVent Plus

UltraVent: Recirculating hood to capture and divert steam. No external connection necessary.
UltraVent Plus: Recirculating hood to capture and divert steam. Special filter technology reduces bothersome smoke. No external connection necessary.

60.78.167	UltraVent Combi-Duo iHexagon 6-half size, 1 ph 120 V electrical connection, dimensions W | D | H: 38 1/8 | 36 5/8 | 13 3/4 in (968 | 929 | 348 mm)
60.78.164	UltraVent Plus Combi-Duo iHexagon 6-half size, 1 ph 120 V electrical connection, dimensions W | D | H: 38 1/8 | 36 5/8 | 17 1/4 in (968 | 930 | 439 mm)



Hand shower cover

Securely locks the hand shower opening in the base. The kit includes a cover and a plug, and provides hygienically safe closure of water lines when disassembling the hand shower, for example on the lower cooking system of a Combi-Duo.

87.01.790S	Hand shower cover

Accessories iHexagon 6-half size



Leveling kit

Compensates elevation differences on floor or tabletop assembly. Height can be adjusted by as much as 3/4 in (20 mm). The gasket ensures a hygienic seal, particularly when installed on tile.

60.76.255	iHexagon 6-half size, dimensions W | D | H: 37 7/8 | 24 1/8 | 1 3/8 in (964 | 614 | 34 mm



Base with feet

The base with feet allows secure elevated installation of iHexagon cooking systems. Two sets of height-adjustable feet are supplied: 3 3/8 in - 4 1/4 in (87-107 mm) and 6 in - 6 3/4 in (152-172 mm). For installation atop a 27 1/2 in (700 mm) deep work surface.

60.31.763	iHexagon 6-half size, dimensions W | D | H: 38 3/4 | 25 | 6 in (984 | 635 | 152 mm)



Stand I

Open on all sides. Height can be adjusted by as much as 3/4 in (20 mm).

60.31.728	Standard, dimensions W | D | H: 38 3/8 | 26 5/8 | 27 1/2 in (974 | 685 | 699 mm)



Stand II

14 pairs of supporting rails. Open on two sides, with side walls. Height can be adjusted by as much as 3/4 in (20 mm).

60.31.719	Standard, dimensions W | D | H: 38 3/8 | 27 5/8 | 27 1/2 in (974 | 703 | 699 mm)
60.31.760	With height-adjustable casters, dimensions W | D | H: 39 1/4 | 30 1/4 | 27 1/2 in (998 | 769 | 699 mm)



Stand III version UltraVent, size 6-half size

20 pairs of supporting rails. Open on one side, with side walls, back wall and top cover. Elevated for installation with a recirculating hood. Height can be adjusted by as much as 3/4 in (20 mm).

60.31.560	Standard, dimensions W | D | H: 38 3/8 | 27 5/8 | 35 7/8 in (974 | 703 | 910 mm)



UltraVent

Recirculating hood to capture and divert steam. No external connection necessary.
1 ph 120 V electrical connection, dimensions W | D | H: 38 1/8 | 36 5/8 | 13 3/4 in (968 | 929 | 348 mm)

60.78.167	UltraVent iHexagon 6-half size



UltraVent Plus

Recirculating hood to capture and divert steam. Special filter technology reduces bothersome smoke. No external connection necessary.
1 ph 120 V electrical connection, dimensions W | D | H: 38 1/8 | 36 5/8 | 17 1/4 in (968 | 930 | 439 mm)

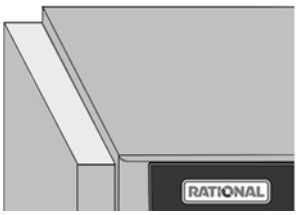
60.78.164	UltraVent Plus iHexagon 6-half size



Hinging rack size 6-half size

60.61.781	Standard, 6 racks (rail spacing 2 5/8 in (68 mm))
60.61.769	5 racks (rail spacing 3 3/8 in (85 mm))

Accessories iHexagon 6-half size



Heat shield for side panel

Retrofitting a heat shield allows you to place a radiant heat source (e.g. grill) near the side panel.

60.77.918	Left heat shield, iHexagon 6-half size



Condensation breaker

Accelerates the expulsion of steam and other vapors from the vent pipe.

60.72.592	iHexagon 6-half size (H 18 in (458 mm))



RATIONAL USB data storage device

42.00.162	USB 3.0 stick for cooking programs and HACCP data

iHexagon care products



Active Green cleaner cartridges for iHexagon with iCareSystem AutoDose

Active Green cleaner cartridges for the iCareSystem AutoDose combine all the familiar benefits of the Active Green cleaner tab with an integrated storage function, which enables completely autonomous cleaning and care of the iHexagon.

56.01.912	Active Green cleaner cartridges/6 cartridges per box 48h

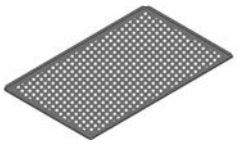


Care cartridges for iHexagon with iCareSystem AutoDose

Care cartridges for the iCareSystem AutoDose combine all the familiar benefits of the Care tab with an integrated storage function, which enables completely autonomous cleaning and care of the iHexagon.

56.01.914	Care Cartridges/6 cartridges per box 48h

Cooking and special accessories



Perforated baking trays

Highly heat-conductive baking trays with TriLax non-stick coating for perfect results at temperatures of up to 572°F (300°C).

60.74.147	2/3 GN (12 3/4" × 14")
6015.1103	1/1 GN (12 3/4" × 20 7/8")



Roasting and baking trays (non-perforated)

Highly heat-conductive baking trays with TriLax non-stick coating for perfect cooking and baking results at temperatures of up to 572°F (300°C).

60.78.437	1/3 GN (12 3/4" × 7")
60.80.093	Roasting and baking tray package 1/3 GN (12 3/4" × 7") consisting of 5 trays
60.73.671	2/3 GN (12 3/4" × 14")
6013.1103	1/1 GN (12 3/4" × 20 7/8")



Diamond and grill grate

The diamond and grill grate with TriLax non-stick coating yields classic single-stripe grill marks on one side; the other side produces an American steakhouse pattern.

60.73.802	1/2 GN (12 3/4" × 10 3/8")
60.73.801	2/3 GN (12 3/4" × 14")
60.73.314	1/1 GN (12 3/4" × 20 7/8")



Grilling and searing plate

Multifunctional grilling and searing plate with TriLax non-stick coating, ideal for diagonal grill patterns on panfried foods, fish, and vegetables. The peripheral lip on the back is helpful when roasting foods high in fat or liquid.

60.71.617	1/1 GN (12 3/4" × 20 7/8")



Grill and pizza tray

Highly heat-conductive grill and pizza tray with TriLax non-stick coating. Ideal for cooking fresh or convenience pizzas, tartes, and flatbreads at temperatures of up to 572°F (300°C). The reverse side of the tray is suitable for grilling steaks, vegetables, or fish.

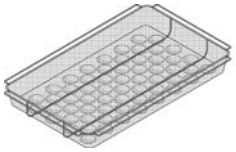
60.73.798	2/3 GN (12 3/4" × 14")
60.70.943	1/1 GN (12 3/4" × 20 7/8")



Multibaker

The Multibaker with TriLax non-stick coating is suitable for preparing large quantities of fried eggs, omelets, hash browns, and tortilla, etc.

60.73.764	1/3 GN (12 3/4" × 7") 2 molds
60.73.646	2/3 GN (12 3/4" × 14") 5 molds
60.71.157	1/1 GN (12 3/4" × 20 7/8") 8 molds

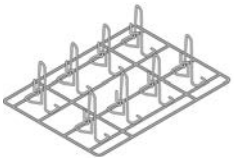


CombiFry

For preparing large quantities of pre-fried products (illustration shows 1/1 GN).

6019.1250	1/2 GN (12 3/4" × 10 3/8")
60.73.619	2/3 GN (12 3/4" × 14")
6019.1150	1/1 GN (12 3/4" × 20 7/8")

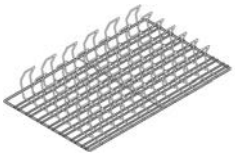
Cooking and special accessories



Chicken and duck superspike

Chickens and ducks are arranged vertically on the patented superspikes, creating particularly succulent breast meat combined with crispy and uniformly browned skin.

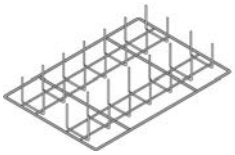
6035.1015	Capacity 4 pc., max. weight 2.9 lbs (1300 g), 1/2 GN (12 3/4" × 10 3/8")
6035.1016	Capacity 6 pc., max. weight 4 lbs (1800 g), 1/1 GN (12 3/4" × 20 7/8")
6035.1006	Capacity 8 pc., max. weight 2.9 lbs (1300 g), 1/1 GN (12 3/4" × 20 7/8")
6035.1010	Capacity 10 pc., max. weight 2 lbs (950 g), 1/1 GN (12 3/4" × 20 7/8")
6035.1009	Duck superspike, capacity: 8 pc., max. weight 4.9 lbs (2200 g), 1/1 GN (12 3/4" × 20 7/8")



Rib rack

Ribs are arranged vertically on the rib rack, which means that they can be gently cooked to perfection – even overnight - while fully utilizing the available capacity.

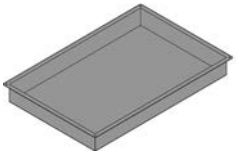
6035.1018	1/1 GN (12 3/4" × 20 7/8")



Potato Baker

With unique potato baker by RATIONAL, you can prepare baked potatoes or corn on the cob, without using aluminum foil.

6035.1019	1/1 GN (12 3/4" × 20 7/8")

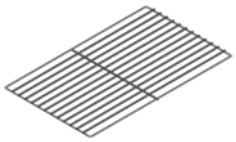


Granite-enameled containers

Excellent heat conductivity ensures uniform browning. Fully formed corners so that all portions are equal in size. Especially suited to sheet cakes, pies, and pan pizzas.

6014.1202	1/2 GN (12 3/4" × 10 3/8"), 3/4 in (20 mm) deep
6014.1204	1/2 GN (12 3/4" × 10 3/8"), 1 1/2 in (40 mm) deep
6014.1206	1/2 GN (12 3/4" × 10 3/8"), 2 3/8 in (60 mm) deep
6014.2302	2/3 GN (12 3/4" × 14"), 3/4 in (20 mm) deep
6014.2304	2/3 GN (12 3/4" × 14"), 1 1/2 in (40 mm) deep
6014.2306	2/3 GN (12 3/4" × 14"), 2 3/8 in (60 mm) deep
6014.2310	2/3 GN (12 3/4" × 14"), 4 in (100 mm) deep
6014.1102	1/1 GN (12 3/4" × 20 7/8"), 3/4 in (20 mm) deep
6014.1104	1/1 GN (12 3/4" × 20 7/8"), 1 1/2 in (40 mm) deep
6014.1106	1/1 GN (12 3/4" × 20 7/8"), 2 3/8 in (60 mm) deep
6014.1110	1/1 GN (12 3/4" × 20 7/8"), 4 in (100 mm) deep

Gastronorm containers



Stainless steel grid

6010.2301	2/3 GN (12 3/4" × 14")
6010.1101	1/1 GN (12 3/4" × 20 7/8")



Containers, stainless steel

RATIONAL containers have extra-thick walls that provide maximum stability and durability, even with large filling quantities. Prominent stacking collars allow space-saving stacking.

6013.2302	2/3 GN (12 3/4" × 14"), 3/4 in (20 mm) deep
6013.2306	2/3 GN (12 3/4" × 14"), 2 1/2 in (65 mm) deep
6013.1102	1/1 GN (12 3/4" × 20 7/8"), 3/4 in (20 mm) deep
6013.1104	1/1 GN (12 3/4" × 20 7/8"), 1 1/2 in (40 mm) deep
6013.1106	1/1 GN (12 3/4" × 20 7/8"), 2 1/2 in (65 mm) deep



Perforated container, stainless steel

6015.1165	1/1 GN (12 3/4" × 20 7/8"), 2 1/8 in (55 mm) deep

Installation kits iHexagon

The RATIONAL Installation Kits ensure that the installer has all of the essential connection materials at hand on the time of the installation. It is a hassle-free one-stop shop versus buying parts at various suppliers or stores.
Please contact us at 888-320-7274 for additional information.

8720.1551US	Electric 10-full size (440/60/3ph & 480/60/3ph) 48h Electric 20-half size (440/60/3ph & 480/60/3ph) Electric 6-half size (208/60/1ph & 240/60/1ph) Electric 10-half size (208/60/3ph & 240/60/3ph) Electric 6-half size iHexagon (208/60/3ph)

Water Filtration System (includes filter installation kit)

1900.1159US	Single Cartridge System for any single iCombi or iVario or Combi-Duo Size XS or half-size. 48h
1900.1158US	Double Cartridge System for full size Combi-Duos or if used for more than 2 units. 48h For each additional cooking systems add 1 head and cartridge.
1900.1152US	Water Filtration Modular Head for adding on additional Cartridge to Double Cartridge System (Maximum 4 cartridges).
1900.1155US	Water Filtration Cartridge (replacement and add on).

Safety-Set

Equipment placement system for all caster mounted equipment, allows precise, consistent equipment placement for drain lines to floor sinks and under the fire suppression in ventilation systems, satisfies NFPA codes 17A (5.6.4) and 96 (12.1.2.3), includes tow (2) pieces and installation pack.

87.00.732US	Safety-Set



iVario 2-XS
iVario Pro 2-S, L, XL











iVario 2-XS*

Item number 3 ph 208/240 V	48h WZ9ENRA.0002212
Connected load	15 kW
Item number 3 ph 440/480V	WZ9ENRA.0005614
Connected load	15 kW
Capacity	2 x201 in² (2 x 13 dm²), 2 x 4.5 gal (2 x 17 L)
Meals per service	30 and up
Width	43 ¼ in (1,100 mm)
Depth	29 ¾ in (756 mm)
Height	19 ⅛ in (485 mm)
Weight	258 lb (117 kg

Basic units and setup variations

Stand with feet	o
Stand with stainless steel feet	o
Stand with casters	o
Stand with electric height adjustable feet	o

Unit with no legs/feet	–
Unit with plastic feet	–
Set-up with stainless steel feet kit	–
Set-up with casters kit	–
Unit with electric height adjustable feet	–
Rear panel for base	–
Storage cabinet for base	–

Options

Pressure cooking	–
iZoneControl	o
Low temperature cooking	o
WiFi module	o
Ethernet interface	●

Accessories

Corresponding accessories can be found here:	Page [66]

More information on installation variations, options, combinations of options, and special voltages available on request.
*The price of the cooking system includes a basic accessories package (details are available on page [66]).
**Cooking system with base with plastic feet option.

Attention CA Residents: Prop 65 Warning.
This warning applies to all listed units.



iVario Pro







iVario Pro 2-S	iVario Pro L**	iVario Pro XL**
48h WY9ENRA.0002213	48h WX9ENRA.0002215	48h WW9ENRA.0002217
23 kW	23 kW	34 kW
48h WY9ENRA.0005616	48h WX9ENRA.0005619	48h WW9ENRA.0005622
22 kW	29 kW	44 kW
2 x 294 in² (2 x 19 dm²), 2 x 6.5 gal (2 x 25 L)	604 in² (39 dm²), 26.4 gal (100 L)	914 in² (59 dm²), 40.0 gal (150 L)
50–100	100–300	100–500
43 ¼ in (1,100 mm)	40 ½ in (1,030 mm)	53 ¾ in (1,365 mm)
36 ⅞ in (938 mm)	35 ¼ in (894 mm)	35 ¼ in (894 mm)
19 ⅛ in (485 mm)	42 ½ in (1,078 mm)**	42 ½ in (1,078 mm)**
295 lb (134 kg)	476 lb (216 kg)**	564 lb (256 kg)**
o	–	–
o	–	–
o	–	–
o	–	–
–	o	o
–	●	●
–	o	o
–	o	o
–	o	o
–	o	o
–	o	o
48h o	o	48h o
●	●	●
●	●	●
●	●	●
●	●	●
Page [69]	Page [72]	Page [72]

iVario options

Pressure cooking

The pressure cooking option enables faster and yet still gentle cooking of a wide range of different dishes.
Uniform, optimal pressure levels are guaranteed, which preserves the cellular structure of the food. This is a reliable and low maintenance system.
Maximum pressure: 4.35 PSI (300 mbar).

iVario 2-XS	iVario Pro 2-S	iVario Pro L	iVario Pro XL
–	48h ○	○	48h ○

iZoneControl

Flexible division of the pan base into zones using different temperatures.

iVario 2-XS	iVario Pro 2-S	iVario Pro L	iVario Pro XL
○	●	●	●

Low temperature cooking

Use of intelligent cooking paths for low-temperature cooking, confit, and sous-vide cooking.

iVario 2-XS	iVario Pro 2-S	iVario Pro L	iVario Pro XL
○	●	●	●

Lockable deep-fry mode

The “Deep Fry” cooking mode can be turned off. This option can be used if deep frying is specifically not wanted.
It can be switched on again at a later time.

iVario 2-XS	iVario Pro 2-S	iVario Pro L	iVario Pro XL
No additional charge	No additional charge	No additional charge	No additional charge

WiFi module

The integrated WiFi module can be used to connect the cooking system into an existing WiFi network, e.g. for purposes of connecting to ConnectedCooking.

iVario 2-XS	iVario Pro 2-S	iVario Pro L	iVario Pro XL
●	●	●	●

SOLAS signal output (Safety of Lives on Sea)

The cooking system has an additional safety temperature limiter and can be connected to an external 230V signaling device (max. 8A, not included). In this case, corresponding connection clamps inside the cooking system are pre-assembled and enable checking the cooking system's voltage connection, checking the oil overheating and shutting down the cooking system by means of an external emergency shutdown (device not included in delivery). A potential-free contact is integrated and therefore does not have to be ordered separately. Cannot be combined with the "socket with circuit breaker protection" option.
Note:
Only the following configurations are permitted for a Marine installation (DNV-GL):
iVario 2-XS and iVario Pro 2-S Cooking system with 3 1/2 in (90 mm) plastic feet, unit anchoring kit (60.76.118) and MarineLine stand (Model 2-XS: 60.31.701, Model 2-S: 60.31.702).
iVario Pro L and iVario Pro XL Cooking system with base with stainless steel feet.
The stainless steel feet of the stands/bases must always be welded or screwed to the floor.

iVario 2-XS	iVario Pro 2-S	iVario Pro L	iVario Pro XL
○	○	○	○

iVario options

Wiring for remote switchoff and signal output

The cooking system can be connected to a 230V external signaling device (max. 8A, not included in delivery). In this case, the cooking system comes with the corresponding connection terminals pre-installed inside. This makes it possible to display cooking system electrification, indicate oil overheating, and decommission the cooking system via external emergency switchoff (apparatus not included in delivery). A potential-free contact is integrated and thus does not need to be ordered separately. Cannot be combined with the "socket with circuit breaker protection" option.

iVario 2-XS	iVario Pro 2-S	iVario Pro L	iVario Pro XL
○	○	○	○

Lockable control panel

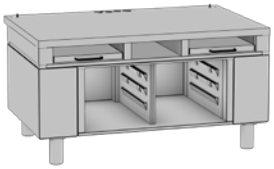
The lockable control panel protects the unit against unauthorized usage.

iVario 2-XS	iVario Pro 2-S	iVario Pro L	iVario Pro XL
○	○	○	○

● Standard | ○ Optional | – Not available

Setup options - iVario 2-XS and iVario Pro 2-S

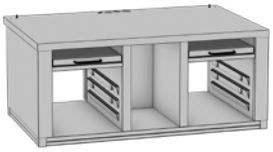
The iVario can be integrated perfectly into almost any kitchen. Its modular concept permits a wide range of installation and set-up options, depending on what your customers need.



Stand with electric height adjustable feet

Setting range: + 6 7/8 in (175 mm) / - 1 in (25 mm) compared to standard height. 2 pull out shelves, 6 pairs of 1/1 GN (12 3/4" × 20 7/8") supporting rails. Side walls and top closed. No separate electrical connection required; controlled via the iVario display. Flexible drain hose included.

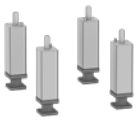
60.31.326	Size 2-XS, dimensions W | D | H: 43 1/4 | 28 1/8 | 22 1/2-30 3/8 in (1100 | 713 | 570-770 mm)
60.31.327	Size 2-S, dimensions W | D | H: 43 1/4 | 35 1/4 | 22 1/2-30 3/8 in (1100 | 895 | 570-770 mm)



Stand structure

2 pull out shelves, 6 pairs of 1/1 GN (12 3/4" × 20 7/8") supporting rails. Side panels and top closed, rear panel open. One of the following feet/caster Kits options have to be added.

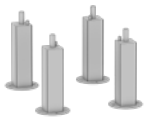
60.75.835	Size 2-XS 48h dimensions W | D | H: 43 1/4 | 30 3/8 | 18 3/8 in (1100 | 747 | 464 mm)
60.75.836	Size 2-S 48h dimensions W | D | H: 43 1/4 | 36 5/8 | 18 3/8 in (1100 | 929| 464 mm)



Kit 4 feet

4 feet (height adjustable).

60.31.432	Size 2-XS, 2-S , Stand with feet: H: 23 3/8 in (595 mm) +/- 1 3/16 in (30 mm) 48h



Kit 4 stainless-steel feet

4 stainless-steel feet prepared for secure anchoring (not height-adjustable).

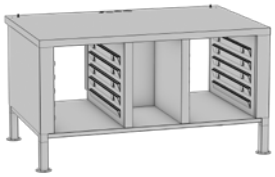
60.31.524	Size 2-XS, 2-S, Stand with feet: H: 23 3/8 in (595 mm) 48h



Kit 4 casters

4 swivel casters, of which 2 are lockable, diameter 5 in (125 mm) (not height adjustable).

60.31.433	Size 2-XS, 2-S Stand with casters: H: 23 3/8 in (595 mm) 48h



MarineLine stand

10 pairs of 1/1 GN (12 3/4" × 20 7/8") support rails with locks. Side panels and top closed, rear panel open. 4 stainless-steel feet with flange prepared for secure anchoring (not height-adjustable).
The cooking system must be attached to the stand with the unit anchoring kit, item no. 60.76.118.

60.31.701	Size 2-XS, dimensions W | D | H: 43 1/4 | 28 1/2 | 23 3/8 in (1100 | 724 | 595 mm)
60.31.702	Size 2-S, dimensions W | D | H: 43 1/4 | 35 5/8 | 23 3/8 in (1100 | 906 | 595 mm)

Setup options – iVario Pro L and iVario Pro XL

The iVario can be integrated perfectly into almost any kitchen. Its modular concept permits a wide range of installation and set-up options, depending on what your customers need.



Unit with electrically powered, height-adjustable feet

Setting range: + 6 7/8 in (175 mm) / - 1 in (25 mm) compared to standard height. Assembly with a base and electrically powered, height-adjustable feet, for installation as floor unit. No separate electrical connection required; controlled via the iVario display. Flexible drain hose included.

Option	Size L
Option	Size XL



Unit with plastic feet

Standard, default configuration includes 5 7/8 in (150 mm) high adjustable plastic feet, for installation as a floor standing unit.

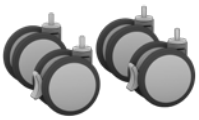
Standard	Size L, XL	•



Stainless steel feet kit

5 7/8 in (150 mm) high adjustable and flanged stainless steel feet. (Can be bolted to floor, hardware not included).

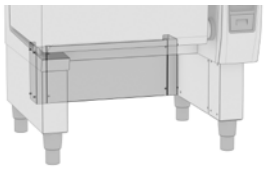
60.74.500	Size L, XL



Caster kit

4 casters ø 5 in (125 mm), 2 lockable. Effective height: 5 7/8 in (150 mm) (not height adjustable). Cannot be combined with pressure cooking option.

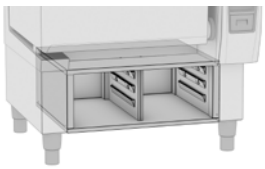
60.71.267	Size L, XL



Rear panel for base

The rear panel closes the area between the side sections, thereby covering the connections. Can be combined with all base variations. It cannot be combined with the "storage cabinet for base".

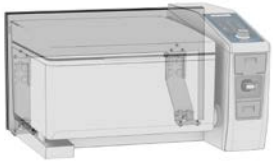
60.76.306	Size L
60.76.305	Size XL



Storage cabinet for base

Storage cabinet in the base provides support rails for storing GN containers and accessories. Back closed. Can be combined with all base variations. It cannot be combined with the "rear panel for base".

60.74.865	Size L
60.74.696	Size XL



Wall mounting kit

For wall mounting of the unit (without substructure) for easier cleaning underneath the cooking system. With integrated steam guide (anchoring materials not included). Anchors and anchoring materials should be chosen in consultation with an architect/structural engineer and the building owner.

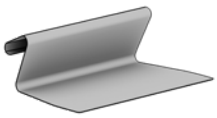
60.75.993	Size L
60.75.934	Size XL

Accessories size 2-XS

Standard accessories size 2-XS (included in the price of iVario 2-XS)

Consists of:

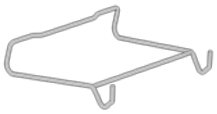
2 × 60.74.791	Arm for automatic raising/lowering size 2-XS
1 × 60.75.019	Frying basket size 2-XS
1 × 60.73.927	Cleaning scrub
1 × 60.74.970	Boiling basket size 2-XS
1 × 60.74.666	Strainer size 2-XS



Spatula

Stainless steel, ergonomic tool for turning and removing products in the iVario.

60.71.643	Scraper 25, width 9 7/8 in (250 mm)



Arm for automatic raising/lowering

For boiling and frying baskets used with AutoLift.

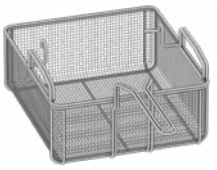
60.74.791	Size 2-XS



Boiling basket

For boiling in baskets used with AutoLift. Requires the arm for automatic raising/lowering.

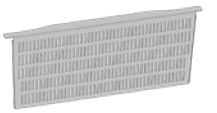
60.74.970	Size 2-XS



Frying basket

For deep-frying in baskets with AutoLift. Requires the arm for automatic raising/lowering.

60.75.019	Size 2-XS



Strainer

Serves to hold back loose boiled products while water is being drained.

60.74.666	Size 2-XS, 2-S



Pan Base Rack

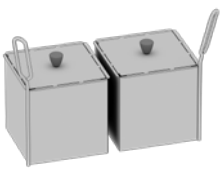
Used to prevent direct contact between food and pan base during low-temperature cooking.

60.74.832	Size 2-XS



Kit - 4 portion baskets

60.75.300	Kit - 4 perforated portion baskets 1/6 GN (6 7/8" × 6 3/8") with frame
60.75.978	Kit - 4 solid portion baskets 1/6 GN (6 7/8" × 6 3/8") with lid + frame
60.75.979	Kit - 4 frying portion baskets 1/6 GN (6 7/8" × 6 3/8") with frame
60.76.407	Kit 4 portion baskets 1/6 GN (6 7/8" × 6 3/8") perforated, 4 portion baskets 1/6 GN (6 7/8" × 6 3/8") solid with lid, 2 portion basket frames size 2-XS **Save 10% over individual purchase prices.**



Kit 2 portion baskets

60.75.302	Kit - 2 solid portion baskets with lid 1/6 GN (6 7/8" × 6 3/8")
60.75.303	Kit - 2 perforated portion baskets 1/6 GN (6 7/8" × 6 3/8")
60.75.982	Kit - 2 frying portion baskets 1/6 GN (6 7/8" × 6 3/8")
60.75.311	Kit - 2 lids for portion baskets 1/6 GN (6 7/8" × 6 3/8")

Accessories size 2-XS



Perforated basket 1/3 GN
For preparing up to 1.1 lbs (500 g) of long pasta or larger quantities of vegetables. Compatible with the portion basket frame and can also be placed directly into the pan without a frame.

60.77.485	Perforated basket 1/3 GN (12 3/4" × 7")



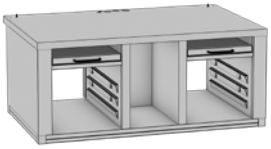
VarioMobil 1/1 GN
Remove food safely and effortlessly, and transport it in 1/1 GN (12 3/4" × 20 7/8") (full hotel) pans (GN containers not included in delivery). Can be set to 4 heights.

60.73.349	Size 2-XS, 2-S, dimensions W | D | H: 16 3/4 | 29 3/4 | 31 1/2 in (425 | 756 | 799 mm)



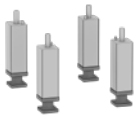
Stand with electric height adjustable feet
Setting range: + 6 7/8 in (175 mm) / - 1 in (25 mm) compared to standard height. 2 pull out shelves, 6 pairs of 1/1 GN (12 3/4" × 20 7/8") supporting rails. Side walls and top closed. No separate electrical connection required; controlled via the iVario display. Flexible drain hose included.

60.31.326	Size 2-XS, dimensions W | D | H: 43 1/4 | 28 1/8 | 22 1/2-30 3/8 in (1100 | 713 | 570-770 mm)



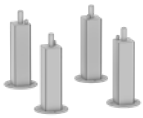
Stand structure
2 pull out shelves, 6 pairs of 1/1 GN (12 3/4" × 20 7/8") supporting rails. Side panels and top closed, rear panel open. One of the following feet options must be added.

60.75.835	Size 2-XS 48h



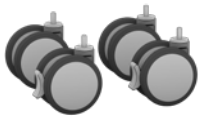
One of the following 3 options are required.
Kit 4 feet
4 feet (height adjustable) +/- 1 3/16 in (30 mm) of adjustment.

60.31.432	Size 2-XS, 2-S 48h



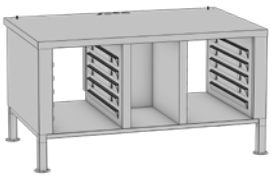
Kit 4 stainless-steel feet
4 stainless-steel feet prepared for secure anchoring (not height-adjustable).

60.31.524	Size 2-XS, 2-S 48h



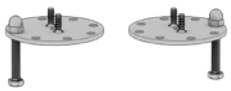
Kit 4 casters
4 swivel casters, of which 2 are lockable, diameter 5 in (125 mm) (not height adjustable).

60.31.433	Size 2-XS, 2-S 48h



MarineLine stand
10 pairs of 1/1 GN (12 3/4" × 20 7/8") support rails with locks. Side panels and top closed, rear panel open. 4 stainless-steel feet prepared for secure anchoring (not height-adjustable).
The cooking system must be attached to the stand with the unit anchoring kit, item no. 60.76.118.

60.31.701	Size 2-XS, dimensions W | D | H: 43 1/4 | 28 1/2 | 23 3/8 in (1100 | 724 | 595 mm)



Unit anchoring kit
For securing the cooking system on an existing work surface or a stand (2 pc).

60.76.118	Size 2-XS, 2-S

Accessories size 2-XS



Flush mounting Kit

For cooking system installation flush to the wall. Consists of a cover frame.

60.79.530	Size 2-XS, 2-S



RATIONAL USB data storage device

42.00.162	USB 3.0 stick for cooking programs and HACCP data

Accessories size 2-S

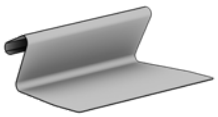
Accessory package

Save 10% over individual purchase prices.

87.00.742	Size 2-S

Consists of:

1 × 60.71.643	Scraper 25, width 9 7/8 in (250 mm)
1 × 60.74.986	Boiling basket size 2-S
1 × 60.74.666	Strainer size 2-S
1 × 60.73.927	Cleaning scrub
2 × 60.75.359	Arm for automatic raising/lowering size 2-S
1 × 60.75.330	Frying basket size 2-S
2 × 60.74.663	Pan Base Rack size 2-S



Spatula

Stainless steel, ergonomic tool for turning and removing products in the iVario.

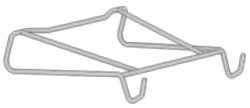
60.71.643	Scraper 25, width 9 7/8 in (250 mm)
60.77.042	Scraper 33, width 13 in (330 mm)



Scoop

Durable, reinforced, and heat resistant for safe and easy portioning.

60.73.348	Solid scoop
60.73.586	Perforated scoop



Arm for automatic raising/lowering

For boiling and frying baskets used with AutoLift.

60.75.359	Size 2-S



Boiling basket

For boiling in baskets used with AutoLift. Requires the arm for automatic raising/lowering.

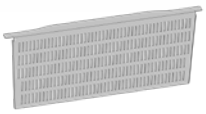
60.74.986	Size 2-S



Frying basket

For deep-frying in baskets with AutoLift. Requires the arm for automatic raising/lowering.

60.75.330	Size 2-S



Strainer

Serves to hold back loose boiled products while water is being drained.

60.74.666	Size 2-XS, 2-S



Pan Base Rack

Used to prevent direct contact between food and pan base during low-temperature cooking.

60.74.663	Size 2-S, L, XL

Accessories size 2-S



Steamer insert

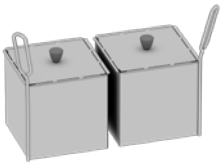
For securing bamboo basket inserts and providing stability when steaming food; fits bamboo baskets up to 11 3/4" (30 cm) diameter.

60.79.486	Size 2-S



Kit - 6 portion baskets

60.75.305	Kit - 6 perforated portion baskets 1/6 GN (6 7/8" × 6 3/8") with frame
60.75.306	Kit - 6 solid portion baskets 1/6 GN (6 7/8" × 6 3/8") with lid + frame
60.75.307	Kit - 6 frying portion baskets 1/6 GN (6 7/8" × 6 3/8") with frame
60.76.408	Kit 6 portion baskets 1/6 GN (6 7/8" × 6 3/8") perforated, 6 portion baskets 1/6 GN (6 7/8" × 6 3/8") solid with lid, 2 portion basket frames size 2-S **Save 10% over individual purchase prices.**



Portion baskets

60.75.302	Kit - 2 solid portion baskets with lid 1/6 GN (6 7/8" × 6 3/8")
60.75.303	Kit - 2 perforated portion baskets 1/6 GN (6 7/8" × 6 3/8")
60.75.982	Kit - 2 frying portion baskets 1/6 GN (6 7/8" × 6 3/8")
60.75.311	Kit - 2 lids for portion baskets 1/6 GN (6 7/8" × 6 3/8")



Perforated basket 1/3 GN

For preparing up to 1.1 lbs (500 g) of long pasta or larger quantities of vegetables. Compatible with the portion basket frame and can also be placed directly into the pan without a frame.

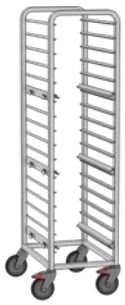
60.77.485	Perforated basket 1/3 GN (12 3/4" × 7")



VarioMobil 1/1 GN

Remove food safely and effortlessly, and transport it in 1/1 GN (12 3/4" × 20 7/8") (full hotel) pans (GN containers not included in delivery). Can be set to 4 heights.

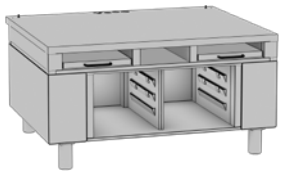
60.73.349	Size 2-XS, 2-S, dimensions W | D | H: 16 3/4 | 29 3/4 | 31 1/2 in (425 | 756 | 799 mm)



Basket cart

Cart for storing, transporting, and drip-drying frying and boiling baskets. Capacity: max. 16 1/1 GN trays or max. 3 baskets (Size 2-S or L, XL) automatic lifting and lowering arm (Size L or XL)

60.73.612	Size 2-S, L, XL, dimensions W | D | H: 16 1/2 | 27 1/4 | 59 7/8 in (418 | 692 | 1522 mm)

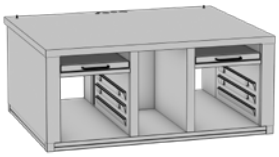


Stand with electric height adjustable feet

Setting range: + 6 7/8 in (175 mm) / - 1 in (25 mm) compared to standard height. 2 pull out shelves, 6 pairs of 1/1 GN (12 3/4" × 20 7/8") supporting rails. Side walls and top closed. No separate electrical connection required; controlled via the iVario display. Flexible drain hose included.

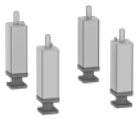
60.31.327	Size 2-S, dimensions W | D | H: 43 1/4 | 35 1/4 | 22 1/2-30 3/8 in (1100 | 895 | 570-770 mm)

Accessories size 2-S



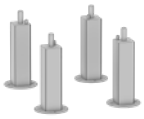
Stand structure
2 pull out shelves, 6 pairs of 1/1 GN (12 3/4" × 20 7/8") supporting rails. Side panels and top closed, rear panel open. One of the following feet options must be added.

60.75.836	Size 2-S 48h



One of the following 3 options are required.
Kit 4 feet
4 feet (height adjustable) +/- 1 3/16 in (30 mm) of adjustment.

60.31.432	Size 2-XS, 2-S 48h



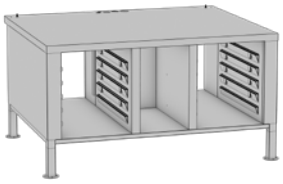
Kit 4 stainless-steel feet
4 stainless-steel feet prepared for secure anchoring (not height-adjustable).

60.31.524	Size 2-XS, 2-S 48h



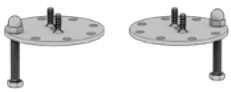
Kit 4 casters
4 swivel casters, of which 2 are lockable, diameter 5 in (125 mm) (not height adjustable).

60.31.433	Size 2-XS, 2-S 48h



MarineLine stand
10 pairs of 1/1 GN (12 3/4" × 20 7/8") support rails with locks. Side panels and top closed, rear panel open. 4 stainless-steel feet prepared for secure anchoring (not height-adjustable).
The cooking system must be attached to the stand with the unit anchoring kit, item no. 60.76.118.

60.31.702	Size 2-S, dimensions W | D | H: 43 1/4 | 35 5/8 | 23 3/8 in (1100 | 906 | 595 mm)



Unit anchoring kit
For securing the cooking system on an existing work surface or a stand (2 pc).

60.76.118	Size 2-XS, 2-S



Flush mounting Kit
For cooking system installation flush to the wall. Consists of a cover frame.

60.79.530	Size 2-XS, 2-S



RATIONAL USB data storage device

42.00.162	USB 3.0 stick for cooking programs and HACCP data

Accessories size L, XL

Accessory package

Save 10% over individual purchase prices.

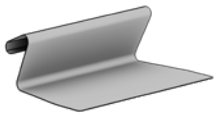
87.00.743	Size L
87.00.744	Size XL

Size L consists of:

1 × 60.77.042	Scraper 33, width 13 in (330 mm)	1 × 60.75.909	Arm for automatic raising/lowering size L
2 × 60.74.983	Boiling basket size L, XL	1 × 60.75.975	Strainer size L
2 × 60.74.663	Pan Base Rack size L, XL	1 × 60.73.927	Cleaning scrub

Size XL consists of:

1 × 60.77.042	Scraper 33, width 13 in (330 mm)	1 × 60.75.129	Arm for automatic raising/lowering size XL
3 × 60.74.983	Boiling basket size L, XL	1 × 60.74.908	Strainer size XL
3 × 60.74.663	Pan Base Rack size L, XL	1 × 60.73.927	Cleaning scrub



Spatula

Stainless steel, ergonomic tool for turning and removing products in the iVario.

60.71.643	Scraper 25, width 9 7/8 in (250 mm)
60.77.042	Scraper 33, width 13 in (330 mm)



Scoop

Durable, reinforced, and heat resistant for safe and easy portioning.

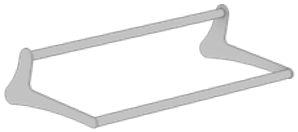
60.73.348	Solid scoop
60.73.586	Perforated scoop



Long spatula

For searing larger quantities of food in the iVario. Blade width 5 3/8 in (135 mm), handle length 27 1/2 in (700 mm).

60.78.143	Types L, XL



Arm for automatic raising/lowering

For boiling and frying baskets used with AutoLift.

60.75.909	Size L
60.75.129	Size XL



Boiling basket

For boiling in baskets used with AutoLift. Requires the arm for automatic raising/lowering.

60.74.983	Size L, XL



Frying basket

For deep-frying in baskets with AutoLift. Requires the arm for automatic raising/lowering.

60.75.391	Size L, XL



Strainer

Serves to hold back loose boiled products while water is being drained.

60.75.975	Size L
60.74.908	Size XL

Accessories size L, XL



Pan Base Rack

Used to prevent direct contact between food and pan base during low-temperature cooking.
Recommendation: size L: 2 pc., size XL: 3 pc. units

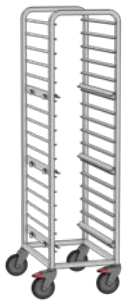
60.74.663	Size 2-S, L, XL



VarioMobil 2/1 GN

Remove food safely and effortlessly, and transport it in 2/1 GN (650 x 530 mm) or 1/1 GN (325 x 530 mm) (full hotel) pans (GN containers not included in delivery). Height adjustable (2 positions).

60.70.107	Size L, XL, dimensions W | D | H: 25 | 31 1/8 | 34 7/8 in (635 | 790 | 887 mm)



Basket cart

Cart for storing, transporting, and drip-drying frying and boiling baskets. Capacity: max. 16 1/1 GN trays or max. 3 baskets (Size 2-S or L, XL) automatic lifting and lowering arm (Size L or XL)

60.73.612	Size 2-S, L, XL, dimensions W | D | H: 16 1/2 | 27 1/4 | 59 7/8 in (418 | 692 | 1522 mm)



Stainless steel feet kit

5 7/8 in (150 mm) high adjustable and securable stainless steel feet +/- 1 3/16 in (30 mm) of adjustment.

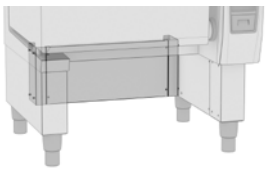
60.74.500	Size L, XL



Caster kit

4 casters ø 5 in (125 mm), 2 lockable Effective height: 5 7/8 in (150 mm) (not height adjustable). Cannot be combined with pressure cooking option.

60.71.267	Size L, XL



Rear panel for base

The rear panel closes the area between the side sections, thereby covering the connections. Can be combined with all base variations. It cannot be combined with the "storage cabinet for base".

60.76.306	Size L
60.76.305	Size XL



Storage cabinet for base

Storage cabinet in the base provides support rails for storing GN containers and accessories. Back closed. Can be combined with all base variations. It cannot be combined with the "rear panel for base".

60.74.865	Size L
60.74.696	Size XL

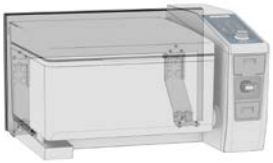


Flush mounting Kit

For cooking system installation flush to the wall. Consists of a cover frame and an integrated condensate drain.

60.78.983	Size L
60.78.984	Size XL

Accessories size L, XL



Wall mounting kit

Wall mounting of the base unit (without substructure) for easier cleaning underneath the cooking system. With integrated steam guide (anchoring materials not included). Anchors and anchoring materials should be chosen in consultation with an architect/structural engineer and the building owner.

60.75.993	Size L
60.75.934	Size XL



Floor anchoring kit

For positioning the cooking system securely (assembly variation with plastic feet) on the floor (2 pc).

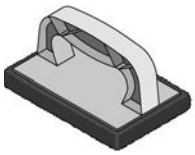
60.72.905	Size L, XL



RATIONAL USB data storage device

42.00.162	USB 3.0 stick for cooking programs and HACCP data

iVario care products



Kit - 6 cleaning scrubs

For fast, effective pan cleaning.

60.73.924	Kit - 6 cleaning scrubs



Kit cleaning arm, incl. 4 pads

Consists of 1 cleaning arm, 2 rough cleaning pads, 2 soft cleaning pads.

60.73.925	Size 2-XS, 2-S, L, XL



Kit - 2 cleaning pads rough

For cleaning stubborn dirt and residue in combination with the cleaning arm.

60.73.922	Kit - 2 cleaning pads rough



Kit - 2 cleaning pads soft

For cleaning dirt and residue in combination with the cleaning arm.

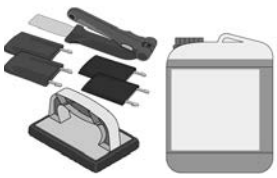
60.73.923	Kit - 2 cleaning pads soft



Grill cleaner

For applications with consistent heavy duty use and excessive buildup. Not required for regular cleaning.

9006.0153	Liquid detergent 2.6 gal (10 l)



Cleaning kit

Consists of 2.6 gal (10 l) grill cleaner, 1 cleaning arm, 2 rough cleaning pads, 2 soft cleaning pads, 1 cleaning sponge.

60.73.920	Cleaning kit

Voltage options, installation kits iVario

Voltage Options
The specific voltage option must be specified for each unit ordered.

	Three Phase 60 Hz (208 V is field retrofittable to 240 V, 480 V is field retrofittable to 440 V)			
	208 V	240 V	440 V	480 V
iVario 2-XS	X	X	X	X
iVario Pro 2-S	X	X	X	X
iVario Pro L	X	X	X	X
iVario Pro	XL	X	X	X

Installation Kits
RATIONAL Installation Kits ensure that the installer has all of the essential connection materials at the time of installation. These kits offer onestop shopping versus buying parts at various suppliers or stores.

8730.1567US	iVario 2-XS (208/60/3ph & 240/60/3ph) 48h iVario 2-XS (440/60/3ph & 480/60/3ph) iVario Pro 2-S (440/60/3ph & 480/60/3ph)
8730.1565US	iVario Pro 2-S (208/60/3ph & 240/60/3ph) 48h iVario Pro L (208/60/3ph & 240/60/3ph) iVario Pro L (440/60/3ph & 480/60/3ph) iVario Pro XL (440/60/3ph & 480/60/3ph)
8730.1566US	iVario Pro XL (208/60/3ph & 240/60/3ph) 48h
8730.1568US	iVario, iVario Pro standard copper drain only kit (Water hose and electrical hardwire components not included) 48h

Water Filtration System (includes filter installation kit)

1900.1159US	Single Cartridge System for all up-to two iVario units. Includes Filter head, one cartridge and parts for installation. 48h
1900.1155US	Water Filtration Cartridge (replacement and add on).

iVario features

	iVario			
Functions	**2-XS**	**Pro 2-S**	**Pro L**	**Pro XL**
iCookingSuite, intelligent cooking assistant with 6 cooking modes (meat, fish, vegetables and sides, egg dishes, dairy dishes and desserts, soups and sauces) and 5 cooking processes (boiling, pan-frying, deep-frying, braising, and Finishing), allows users to specify desired results easily, automatically adjusts ideal cooking process.	●	●	●	●
Country-specific preset cooking parameters independent of language settings; option to set a second country cuisine	●	●	●	●
Low temperature cooking (including overnight), confit, sous-vide cooking o	o	●	●	●
iZoneControl – Flexible division of the pan base into zones of different temperatures o	o	●	●	●
Manual mode: Cooking with full control over liquid, oil, and pan base temperatures. Temperature range from 85°F–482°F (30°C–250°C)	●	●	●	●
iVarioBoost energy management	●	●	●	●
Create user-specific MyDisplay profiles for individual unit and control configurations, e.g. custom home screens	●	●	●	●
1,200 programs with up to 30 steps can be created and named as needed	●	●	●	●
Two pans that can be used independently from each other	●	●	–	–
AutoLift automated lifting and lowering mechanism for cooking in baskets	●	●	●	●
Cooking medium automatically identified in pan	●	●	●	●
Delta-T cooking for gentle cooking of large meat cuts	●	●	●	●
Sensitive cooking allows gentle preparation of delicate products	●	●	●	●
Water outlet automatically fills the pan to the exact quart	●	●	●	●
Pressure-cooking function for shorter cooking times and greater productivity	–	o	o	o
Operation				
10.1" TFT color display with capacitive glass touchscreen, with self-explanatory symbols for easy, intuitive operation	●	●	●	●
Selection dial with "Push" function to confirm input	●	●	●	●
User guidance available in over 40 languages	●	●	●	●
Top 10 favorites list of most frequently used iCookingSuite cooking paths and manual programs, easy to find under the Favorites star on the home screen	●	●	●	●
Digital temperature displays	●	●	●	●
Displays target and actual values	●	●	●	●
Digital timer 0-24 hrs. with continuous mode, optional hours/minutes or minutes/seconds settings.	●	●	●	●
Adjustable display contrast and ringtones	●	●	●	●
Comprehensive, context-sensitive search and help functions	●	●	●	●
Digital user manual, including practical tips and comprehensive application examples which can be started directly from the manual as cooking paths	●	●	●	●
Monitor unit via PC, smartphone or tablet using ConnectedCooking	●	●	●	●

● Standard equipment at no additional charge | o Special equipment installed for an additional fee | – Not available

iVario features

	iVario			
Features	**2-XS**	**Pro 2-S**	**Pro L**	**Pro XL**
iVarioBoost heating system	●	●	●	●
Fast-reaction, scratch resistant, high-performance pan base	●	●	●	●
Core temperature probe with 6 measurement points (1 probe per pan)	●	●	●	●
Cooking or cleaning water is drained directly through the integrated pan drain	●	●	●	●
Integrated, ergonomic hand shower with automatic retraction mechanism, two spray modes (shower spray and jet spray) and integrated water shut-off function	●	●	●	●
Temperature unit can be set in °F or °C	●	●	●	●
Magnetic core temperature probe holder	●	●	●	●
Electrically powered pan tilting mechanism	●	●	●	●
Electric motor opens and closes the lid (manually open the smaller units)	–	–	●	●
Lid with integrated water outlet	●	●	●	●
ServiceDiagnostic System (SDS) with automatic service notices display	●	●	●	●
Cold water connection (incl. water supply hose 4.92 ft (1.50 m)	●	●	●	●
SOLAS (Safety of Lives on Sea) signal output	○	○	○	○
Wiring for remote switchoff and signal output	○	○	○	○
Integrated WiFi interface, e.g. for connecting to ConnectedCooking	●	●	●	○
Special voltages on request (e.g., 3 ph 440/480 V)	○	○	○	○
Stainless steel used for interior and exterior materials	●	●	●	●
Power cable 31 1/2 inches (800 mm) long (+3 7/8 inches (100 mm) to connection in device, +3 7/8 inches (100 mm) in the terminal box).	●	●	–	–
Power cable duct	–	–	●	●
Setup				
Plastic feet - height: 3 1/2 in (90 mm)	●	●	–	–
Stand with feet	○	○	–	–
Stand with stainless steel feet	○	○	–	–
Stand with casters	○	○	–	–
Stand with electric height adjustable feet	○	○	–	–
MarineLine stand	○	○	–	–
Base with plastic feet	–	–	●	●
Base with stainless-steel feet	–	–	○	○
Base with casters	–	–	○	○
Base with electrically powered height adjustment	–	–	○	○
Rear panel for base	–	–	○	○
Storage cabinet for base	–	–	○	○

● Standard equipment at no additional charge | ○ Special equipment installed for an additional fee | – Not available

iVario features

	iVario			
Hygiene, work safety, and ergonomic design	**2-XS**	**Pro 2-S**	**Pro L**	**Pro XL**
Operating and warning display, e.g. hot oil when deep-frying	●	●	●	●
Lockable deep-fry mode	○	○	○	○
Lockable control panel	○	○	○	○
Ethernet interface, e.g., for connecting to ConnectedCooking	●	●	●	●
USB port for downloading HACCP and service data or transferring cooking programs using the RATIONAL USB stick and to facilitate software updates	●	●	●	●
Safety temperature limiter	●	●	●	●
Technical compartment accessible from front	●	●	●	●
Joint-free hygienic pan with rounded edges	●	●	●	●
Test certificates				
Declaration of conformity: CE	●	●	●	●
Electrical safety: SEMKO Intertek, ETL Safety, INMETRO, NOM	●	●	●	●
Operating safety: GS, EAC, Watermark, IRAM, UA TR	●	●	●	●
Hygiene safety: NSF, HCV-EU	●	●	●	●
Drinking water protection: SVGW, TZW, KUK WATER REG4	●	●	●	●
Class IPX 5 protection against splashing and spraying water	●	●	●	●
Installation on ships: DNV-GL	●	●	●	●

● Standard equipment at no additional charge | ○ Special equipment installed for an additional fee | – Not available

Certification marks for iVario

The following certification seals confirm that our cooking systems meet defined standards and guidelines set forth by independent testing and certification bodies. So that you will know at first glance that our systems meet national and international safety standards, that we prioritize exceptional product quality, and that we demonstrably maintain that quality. Additional information is available at rational-online.com.

CE conformity defines the major safety requirements on products marketed within Europe.

The GS sign is recognized in Europe as a symbol of safety. The GS sign guarantees the end consumer that the product has undergone a safety check by an authorized, independent third party (Intertek).

The NSF guarantees international adherence to NSF/ANSI hygiene standards when new appliances are brought onto the market.

The ETL Safety Symbol is a safety indicator for the North American market. It signals that products have been tested in an accredited third-party testing laboratory and meet the applicable safety standards and minimum requirements for distribution within North America.

This certificate sets forth quality, safety, and usage requirements on gas and water appliances brought onto the Swiss market.

The EAC defines the most important Eurasian quality and safety requirements on appliances.

Watermark certifies appliances for the Australian market, ensuring that they are suitable and appropriately approved for their intended use.

INMETRO is relevant to all electrical appliances or components with connected loads under 20 kW in Brazil.

IRAM specifies approval requirements for the Argentinian market, focusing on electronics, gas, mechanics, hygiene, safety, and food.

The DNV GL is an international classification society that certifies marine versions of appliances.

The UA TR defines the most important requirements on appliances pursuant to Ukrainian quality and safety standards.

TZW: offers hygienic suitability inspections with a special focus on drinking water protection for all segments of the national and international water industry.

As an international provider of professional cooking systems, RATIONAL has authorized its products for wireless connectivity wherever this is allowed. Please do not hesitate to contact us for more information.

The Regulatory Compliance Mark (RCM) is a trademark of the Electrical Regulatory Authorities (RAs) and the Australian Communications Media Authority (ACMA) that signifies compliance with the Australian Standard for electrical products.

KUK WATER REG4 is the KIWA certification mark for the UK market. This allows sanitary products and materials to demonstrate compliance with the Water Supply (Plumbing Fixtures) Regulations of 1999.

The NSF-HCV certifies the hygienic safety of food preparation equipment used in Europe.

ConnectedCooking



ConnectedCooking is a Cloud-based networking solution and application for mobile end devices for the automatic documentation of HACCP data, for the creation of cooking programs and cooking program management, and for automatic software updates. ConnectedCooking follows the motto: “Comfort. Safety.
Inspiration.” and offers completely new and convenient application options.

As a Could platform, it allows all functions to be used directly. For iPhones, iPads and Android tablets and Android smart phones, the ConnectedCooking app is available for download in the relevant app stores.

Register at: **ConnectedCooking.com**

Communication interfaces

REST API

The REST API allows you to transfer HACCP data from ConnectedCooking to third-party systems. This requires that the cooking systems be registered on ConnectedCooking. REST API (also known as RESTful API) is an API (Application Programming Interface) or web API which is subject to REST architecture restrictions; it enables interaction with RESTful web services.

ConnectedCooking	REST API	free

OPC UA

The DIN 18898-compliant OPC UA communications interface enables secure and versatile networking of RATIONAL cooking systems within an existing network. The OPC UA via Cloud option is available for the iCombi Pro, iVario, SelfCookingCenter, and VarioCookingCenter. This requires that the cooking systems be registered on ConnectedCooking.

ConnectedCooking	OPC UA via Cloud	free

WiFi-Stick 5 GHz for iCombi Pro and iVario

The WiFi-Stick 5 GHz enables iCombi Pro and iVario cooking systems to be connected to 5 GHz WiFi networks. The connection to 2.4 GHz WiFi networks is provided by the integrated WiFi module.

60.79.024	WiFi-Stick 5 GHz for iCombi Pro and iVario

RATIONAL USA

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Our Terms and Conditions

Delivery	FOB Rolling Meadows, IL. Inventoried items are available for shipment within 48 hours of order confirmation. Production lead time on out of stock items is 5-8 weeks. Please call for inventory status.
Certified Installation	A professionally dispatched and reviewed install process. Any additional cost for the installation outside of the RATIONAL Certified Installation Program is the responsibility of the customer. For detailed information, please refer to the RATIONAL Certified Installation Flyer. RATIONAL Certified installation program includes the assembly of the unit, setting the equipment in place, leveling it, and connecting the unit to the customer-provided utilities within five(5) feet of the unit's installed location. If the final connections cannot be completed by the RATIONAL installer due to local codes and/or government authorities, the RATIONAL installer will, upon request, provide supervision of the final connections. The use of any additional contractor labor, travel, and/or parts is the responsibility of the customer.
Pre-Installation Site Consultation	The RATIONAL installer will perform a Pre-Installation Site Consultation of the location, where the RATIONAL equipment is to be installed. Upon completion of the consultation the installer will advise of required site preparations needed for the installation to begin. Survey of site outside of a 200 mile round-trip (100 each way) from installer will require an additional travel charge.
Contractor labor	On day of installation, customer is responsible to ensure that equipment is placed within 5 feet of installation location upon arrival of RATIONAL installer. Installation of units outside of a 200 mile round-trip (100 each way) from installer will require an Extended Travel Zone rates.

RATIONAL Certified Installation

Installation includes:	Installation does not include:
1) Travel within 100 miles (200 miles round trip) of the installer	1) A Pre-Installation Site Consultation
2) Assembly and stacking of the purchased equipment	2) Overtime travel or labor
3) Placement and leveling of the purchased equipment	3) Delivery of equipment to end user within 5 feet of final location
4) Connection of utilities within 5 feet of unit placement	4) Travel outside 100 miles (200 miles round trip) of the installer
5) Operational/Functional test	5) Special licensing, security access delays or permits
	6) Unpacking, uncrating, and removal of packing material
	7) Connection of utilities beyond 5 feet
	8) Removal and scrapping of old equipment

Pre-Installation Site Consultation	Pre-Installation Site Consultation ensures that the site has the proper space and connections for gas, electric, drain, and water. The consultation includes travel of 100 miles (200 miles round trip) from the installer.
Chef Assistance	4 hours of training by a RATIONAL Certified Chef on your cooking system will be provided.
Warranty	The manufacturer warranty statement is available on the RATIONAL website under CustomerCare Downloads.
Price Quoted	Pertains to all general terms of sale, delivery, and payment, conforming to all agreed upon terms of sale. All sales are final. There is up to a 25% restocking fee on authorized returns that are accompanied by a RATIONAL RGA number. Special order/non-stock items are non-returnable. This pricing supercedes all earlier listings. Prices are subject to change without notice.
Technical Modification	Subject to change without notice.

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