



## **iVario® Pro.**

The new performance class  
for restaurants.



## Expectations of today's kitchen.

Less time. Less staff. Less budget. In return: higher demands. These are challenges that the modern restaurant kitchen must overcome - and can. This is possible with an intelligent cooking system. Which fulfils many requirements, does a lot of the work and makes intelligent suggestions. Which combines over 45 years of cooking experience and innovation. Which shows its true power on minimal space. Which supports, helps and impresses. Which gives chefs unprecedented freedom and allows untrained staff to learn the ropes quickly. Also combining speed and precision. For 30, 100 or more guests. For outstanding results.

### ➤ More than you think

Kitchens today need a cooking system that provides speed and precision. And which revolutionises cooking.

## The iVario Pro.

# It's all about power. In every respect.

Intelligent technology – boiling, frying and deep-frying in just one unit. Up to 4 times as fast and precise. With up to 40 % lower consumption of electricity compared to conventional pots, tilting pans, pans, deep-fat fryers or sous-vide cookers. Each dish is tailored to a high standard of quality. All together – to perfection, quickly, cost-efficiently, flexibly and with minimal staff. Each restaurant has its own rules. The new iVario Pro can support them all.

### Core probe

Each pan has one core probe to ensure precise cooking with no monitoring required.

### Effective energy management

The iVarioBoost heating system combines power, speed and precision. The high reserve capacity and precise heat distribution over the entire surface ensures that the cooking operation runs perfectly. Even with large quantities and for delicate foods.

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### Speed

With the optional pressure cooking function, you can achieve up to 35 % shorter cooking times. Automatic pressure build-up and decompression make the iVario Pro fast and convenient.

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### Intuitive operating concept

Two pans, two views on the display. Simple, logical and efficient. This makes working with the iVario Pro 2-S effortless, from the very start.

### Desired result without supervision

Thanks to the intelligence of the iCookingSuite, anything is possible. Nothing sticks and nothing boils over. Also the iVario Pro will only alert you when you are really needed. For a cooking result exactly as you want it. Without checking or supervision.

➔ Page 10

### Higher flexibility

The patented iZoneControl will give you multiple iVario units at the push of a button. For different foods. For more flexibility. For stress-free working.

➔ Page 12

### ➔ How can you benefit?

Stress-free mise en place and easy to prepare à la carte. High efficiency and more time. The flexibility and food quality you want.



## Multifunctional.

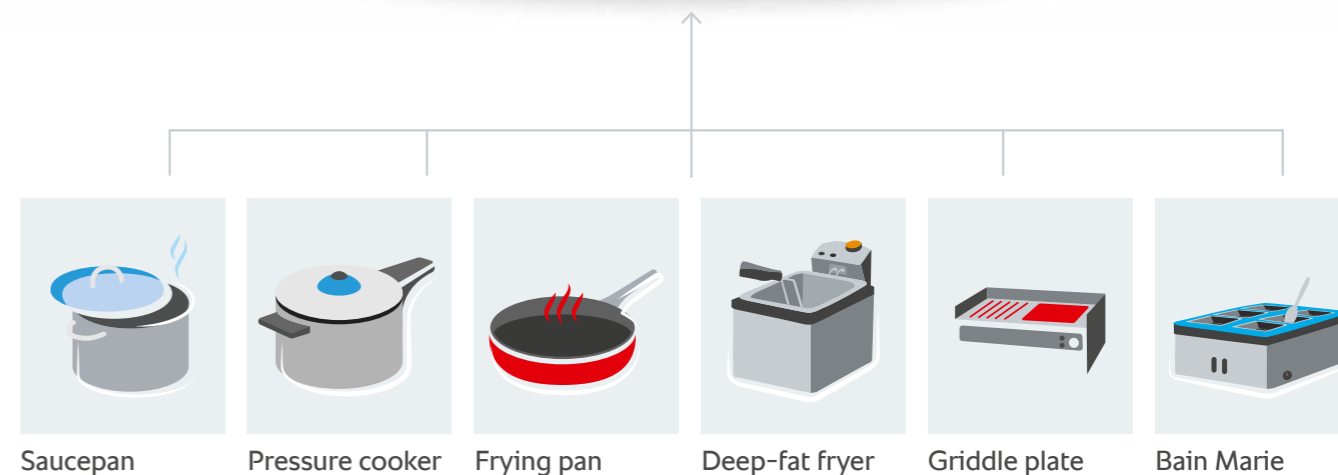
One cooking system. With many possibilities. Everything for your creativity.

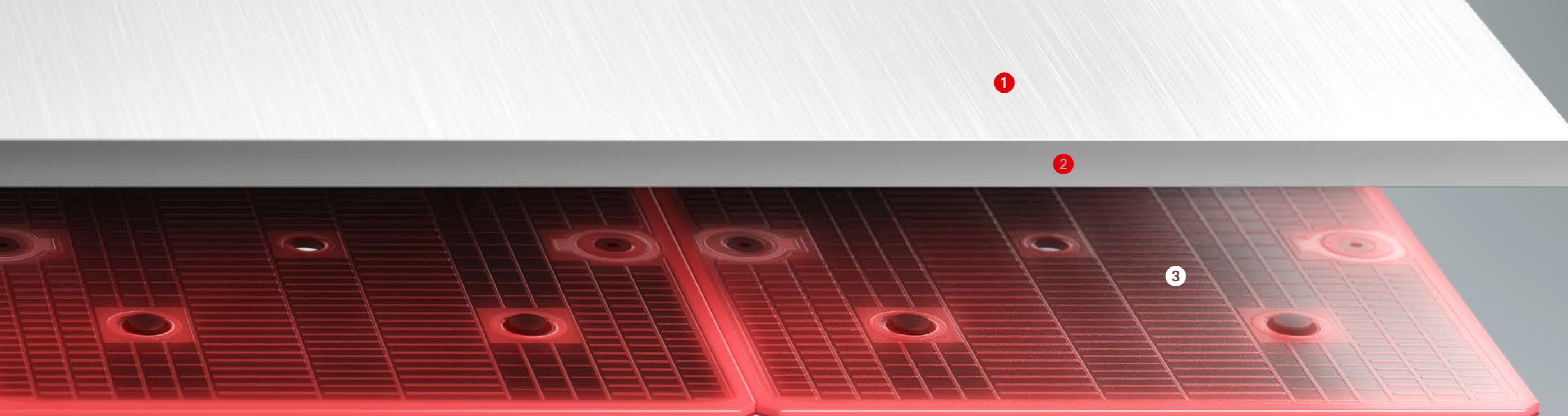
The iVario: a compact cooking system with great power. Providing the basis of every modern kitchen, because tilting pans, boiling pans, deep-fat fryers, pressure cookers and stoves are a thing of the past. The iVario Pro can do more than just the classic cooking functions. Like pressure cooking, the iVario Pro reaches the desired result up to 35 % faster, without any loss of quality. Or sous-vide cooking: The iVario Pro will suggest the minimum cooking time and monitor the cooking process. For excellent food quality and natural flavours. Or low temperature cooking, for desired results even overnight and without supervision. Therefore offering additional production time. So you can turn your ideas into outstanding results.

➔ **Use its potential**  
Delicious, healthy, varied and innovative. With just one unit. Without any additional investments. Providing quality and consistent results too.



An iVario Pro replaces numerous conventional kitchen appliances.





Your new high performer.  
As precise as it is fast.

**iVarioBoost heating system**

Impressive power	iVario Pro 2-S
Quantity per pan	
3 kg of pasta	18:30 min
20 litres rice pudding	62 min
7 kg chickpeas, soaked (pressure)	42 min
25 kg goulash with sauce (pressure)	87 min.
14 kg leg of lamb (pressure)	86 min.

**iVarioBoost**

There are thick pan bases with long preheating times and slow responses. There are thin pan bases with uneven temperature distribution and foods that stick. Then there is iVarioBoost, the combination of ceramic heating elements and fast-response, scratch-resistant pan bases. For higher efficiency, outstanding speed and uniform heat distribution.

The integrated iVarioBoost energy management system consumes much less energy than conventional cooking appliances, and still offers generous reserve capacity. This allows you to sear quickly and the temperature will not drop noticeably when adding cold ingredients like it does with conventional technology.

**1 Special pan base**

The pan base made from durable scratch-resistant and high performance steel heats up quickly and has heat conductivity with precision to the degree. For delicious roasted flavours, uniform browning and succulent meat.

**2 Intelligent temperature management**

Each heating element has its own integrated sensors. This means the temperature is sensitively measured over the entire surface of the pan base. This measurement data forms the basis for intelligent, zone-specific temperature management. For excellent results with minimal consumption. Especially with delicate products such as milk dishes.

**3 Ceramic heating element**

Enormous power and always exactly the right quantity of energy at the right place with patented\* ceramic heating elements, which ensure uniform, comprehensive heat conductivity.

\* protected under patent EP 1 671 520 B1

**➔ This means for you:**  
No sticking No boiling over.  
Succulent meat. Tasty roasted  
flavours. Excellent uniformity.

[rational-online.com/gb/iVarioBoost](https://rational-online.com/gb/iVarioBoost)



Reliably to the desired result.  
Without supervision.


Intelligent kitchen

## iCookingSuite

Intelligent regulation, at the push of a button – with the iCookingSuite, the cooking intelligence in the iVario. It individually adjusts the cooking process to the food, which brings everything to the desired cooking result, which learns from you, adapts to your cooking habits and only alerts you when you need to take action. Such as to stir, or to remove the dessert sauce, braised dish or soup. You can't burn anything on it, or boil anything over. Low temperature cooking, sous-vide, delicate desserts are no problem at all. With AutoLift, the beans will even come out of the water automatically. Plus, if you want to give your own touch to the food, you can intervene in the cooking process.

Thanks to its cooking intelligence, the iVario Pro knows when the beans are ready. It will automatically raise them out of the water with AutoLift.



-  **iCookingSuite**  
High quality of food without supervision, easy to operate with almost no training. This is the support that prevents mistakes and saves time.

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À-la-carte in just  
a few minutes.

Efficient flexibility



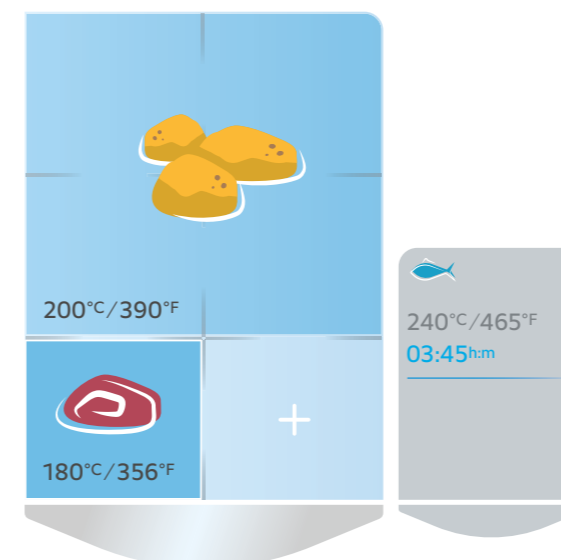
## iZoneControl


Flexibility – because there is no such thing as normal in a restaurant. Fish, meat and vegetables. Rare, medium and well done. Extra hot, no salt. All required now, all at the same time, all fresh, all different. Kitchens now need to produce dishes reliably, quickly, efficiently. That's exactly what iZoneControl is for. It enables you to divide the iVario into up to four zones, and you can choose the size, position and shape you want\*. You can now cook the same or different foods in a single pan. Simultaneously, or on a time delay, at the same or a different temperature. With a core probe, or by time. Without supervision and without additional kitchen equipment. Producing consistently delicious results.

Patent 

\* Patent DE 10 2017 131 404 B4

In iZoneControl, the pan zones required are operated with a tap of the finger on the display. Simple and reliable.



 **iZoneControl**  
Up to four zones. So it is always flexible and ready to go. Even with minimal quantities, it still works efficiently.

[rational-online.com/gb/iZoneControl](http://rational-online.com/gb/iZoneControl)

## Sustainability.

Good for the environment, better for the cash flow.



Sustainability protects resources and saves money: Energy-efficient production and logistics, new standards of energy-saving, lower consumption of materials and the recycling of old units are a given at RATIONAL. Equally, sustainability is just as much of a given with the iVario Pro in your kitchen: Compared to conventional kitchen appliances, you save up to 40 % in energy. You have a lower cost of goods. Less over-production.

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

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



## Economy.

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

The crucial requirement for a successful kitchen: it has to be profitable. Like an iVario Pro in a restaurant kitchen, because it is ready to use immediately and combines the functions of numerous kitchen appliances. Which makes any additional investment simply unnecessary. You also saves space, working time, raw materials, electricity and water. And of course - money.

➔ **It pays off**  
The bottom line is the extremely quick amortisation, but it's also fun to work with.

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Your profit	Calculation approach per year	Your additional earnings per year	Do the calculation for yourself
<b>Meat</b>			
With up to 10 % less consumption of raw materials for daily specials (diced meat, casserole) thanks to the iVarioBoost searing power. Up to 10 % less consumption of raw materials for braised dishes in overnight cooking.	Cost of goods with conventional Stoves, tilting pans and boiling pans € 6,230 Cost of goods with the iVario € 5,610	= € 620	
<b>Energy</b>			
Average saving* of 19 kWh per service thanks to the sophisticated efficiency of the iVarioBoost heating system.	19 kWh x 2 services x 6 days x 48 weeks € 0.15 per kWh	= € 1,650	
<b>Working time</b>			
Average saving* of 120 minutes per day per unit thanks to the power and speed of the iVarioBoost heating system, automatic boiling with the iCookingSuite and thanks to overnight cooking.	288 days x 2 hours x € 13 (Compound calculation based on an hourly rate for chef/cleaning staff)	= € 7,490	
<b>Cleaning</b>			
Average yearly saving in water and detergent*. Fewer pots and pans need cleaning.	90 litres* water per service x € 4.50/m <sup>3</sup> and 10 litres detergent	= € 250	
<b>Your extra earnings per year</b>		<b>= € 10,010</b>	

Average restaurant with 100 meals per day (2 services) with one iVario 2-XS, additional earnings compared to operating with a conventional stove, tilting pan, boiling pan and deep-fat fryer.

\* Compared to conventional tilting pans, boilers and deep-fat fryers.



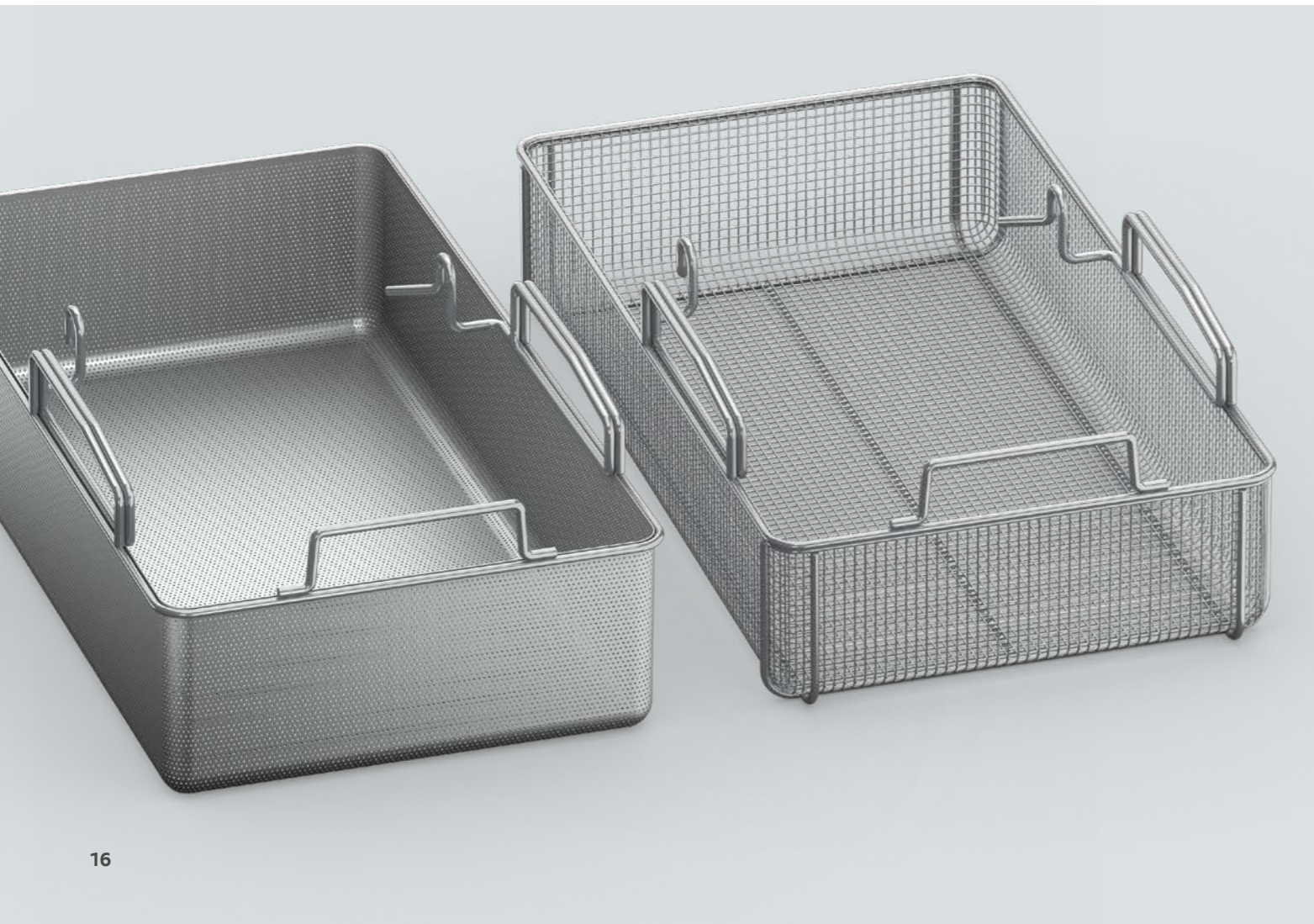
## Accessories.

The right ingredients for your success.

It has to be robust to last every day and be able to work hard in the restaurant kitchen. At RATIONAL this applies to the production basket and the stand, to the basket trolley and the scoop. Only with original RATIONAL accessories can you achieve outstanding performance from the iVario Pro, in its entire range of applications.

➔ **Original RATIONAL Accessories**  
We also have the sophisticated accessories to thank for making life easy.

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



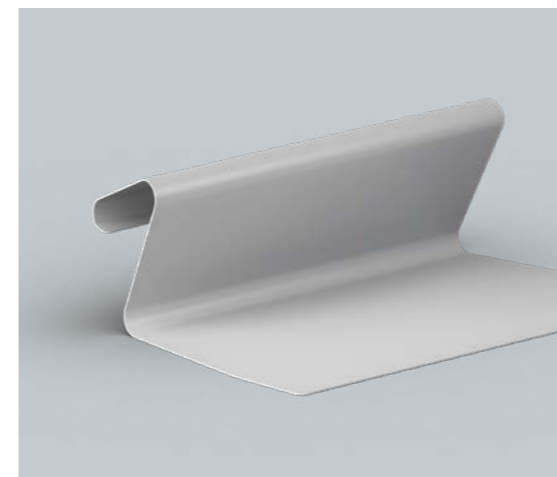
## Tested product quality.

The iVario Pro stands the test of time, for years on end.

A normal day in the kitchen is hard work. This is why RATIONAL products are tough and carefully made. The reason behind this is the principle of "one person one unit". This means that everyone in production takes full responsibility for the quality of their iVario Pro. They even put their name on the model data. We hold our suppliers up to the same standards: The focus is on high quality standards, continuous improvement and ensuring the reliability and longevity of products.

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

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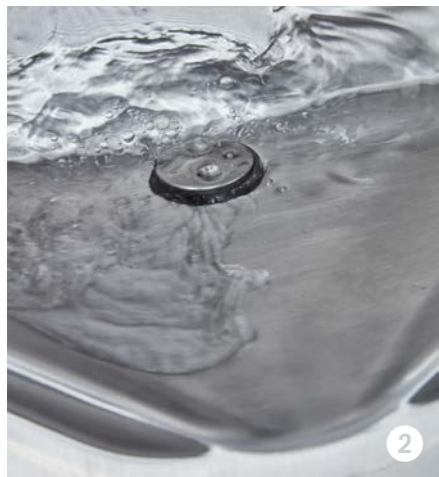


## Technical details.

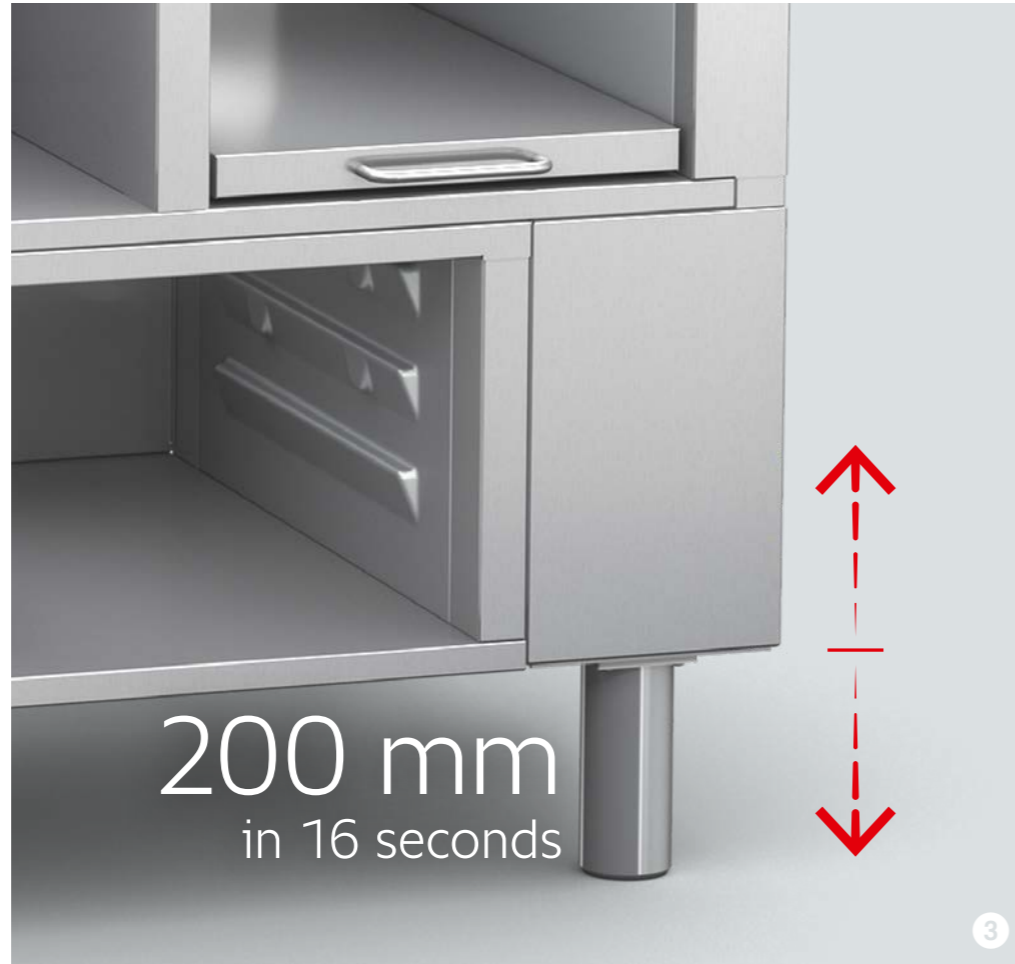
Some call it an obsession with detail,  
at RATIONAL we call it the standard.



1



2



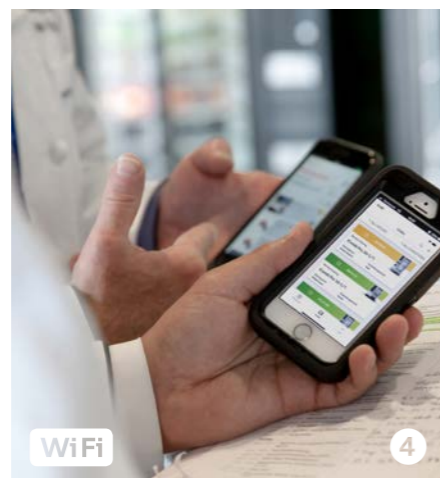
3



6



7



WiFi

4



5

**1 Water inlet and 2 drain**  
Fill the pan with exactly the volume required using the water inlet. Then empty it again with the integrated water drain.

**3 Height adjustment (accessory)**  
Both the stand for the iVario Pro 2-S and the floor unit will move 200 mm in 16 seconds and adapt to anyone using it.

**4 ConnectedCooking**  
The WiFi interface is already built in so that you can connect your iVario Pro via ConnectedCooking.

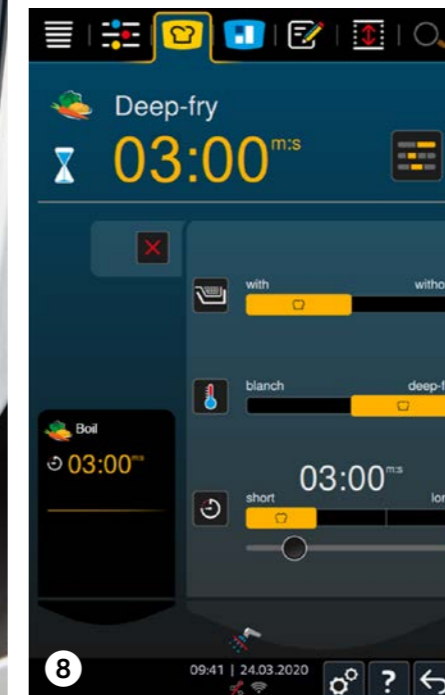
**5 Automatic raising and lowering function**  
Pasta al dente. Fully automatically. The raising and lowering function takes the basket out of the water when it is time.

**6 Easy to clean**  
Since nothing sticks in the iVario Pro, there is not much to clean. What there is to be cleaned, can be done in two minutes.

**7 Integrated hand shower (optional), built-in plug with RCD protection and USB interface.**

**8 Touchscreen**  
Two pans, two views on the touchscreen. So nobody can lose sight of anything.

**Cold pan edge:**  
Never again will you burn yourself on the pan edge, so you can touch it without any risk.



8

## iVario overview of models.

# Which one is the right one for you?

À la carte or banqueting? A lot of space? Limited space? The iVario Pro 2-S and its big brother the iVario Pro L will adapt to your needs and impress you with outstanding performance. Day and night. All the options, equipment features and accessories at: [rational-online.com](http://rational-online.com)



### iCombi Pro – setting new standards.

The iCombi Pro is intelligent, efficient and flexible. And delivers the results you want. Every time. Regardless of who is operating it. Together with the iVario Pro, they make an unbeatable team for commercial kitchens.



iVario	2-XS	Pro 2-S	Pro L	Pro XL
Number of meals	from 30	50 - 100	100 - 300	100 - 500
Effective volume	2 × 17 litre	2 × 25 litre	100 litre	150 litre
Cooking surface	2 × 2/3 GN (2 × 13 dm <sup>2</sup> )	2 × 1/1 GN (2 × 19 dm <sup>2</sup> )	2/1 GN (39 dm <sup>2</sup> )	3/1 GN (59 dm <sup>2</sup> )
Width	1100 mm	1100 mm	1030 mm	1365 mm
Depth	756 mm	938 mm	894 mm	894 mm
Height (including stand/substructure)	485 (1080) mm	485 (1080) mm	608 (1078) mm	608 (1078) mm
Weight	117 kg	134 kg	196 kg	236 kg
Water inlet	R 3/4"	R 3/4"	R 3/4"	R 3/4"
Water outlet	DN 40	DN 40	DN 50	DN 50
Connected load (3 NAC 400V) standard/Balanced Power	14 kW	21 kW	27 kW / 21 kW	41 kW / 34 kW
Fuse (3 NAC 400V) standard/Balanced Power	20 A	32 A	40 A / 32 A	63 A / 50 A
<b>Options</b>				
Pressure cooking	–	○	○	○
iZoneControl	○	●	●	●
Low temperature cooking (overnight, sous vide, confit)	○	●	●	●
WiFi	○	●	●	●
<b>Performance examples (per pan)</b>				
<b>Sear Ragout (meat)</b>	<b>4.5 kg</b>	<b>7 kg</b>	<b>15 kg</b>	<b>24 kg</b>
Cooking time	5 min.	5 min.	5 min.	5 min.
<b>Cook goulash (meat and sauce)</b>	<b>17 kg</b>	<b>25 kg</b>	<b>80 kg</b>	<b>120 kg</b>
Cooking time without pressure	102 min.	102 min.	102 min.	102 min.
Cooking time with pressure	–	↓ -14% 88 min.	↓ -14% 88 min.	↓ -14% 88 min.
<b>Chickpeas, soaked</b>	<b>4 kg</b>	<b>7 kg</b>	<b>20 kg</b>	<b>30 kg</b>
Cooking time without pressure	65 min.	65 min.	65 min.	65 min.
Cooking time with pressure	–	↓ -35% 42 min.	↓ -35% 42 min.	↓ -35% 42 min.
<b>Jacket potatoes</b>	<b>7 kg</b>	<b>12 kg</b>	<b>45 kg</b>	<b>65 kg</b>
Cooking time without pressure	49 min.	49 min.	49 min.	49 min.
Cooking time with pressure	–	↓ -14% 42 min.	↓ -14% 42 min.	↓ -14% 42 min.

● standard ○ optional



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

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

## ServicePlus.

The beginning of a wonderful friendship.

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

### ➔ ServicePlus

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

[rational-online.com/gb/ServicePlus](https://rational-online.com/gb/ServicePlus)

## iVario live.

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

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

### ➔ Register now

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