



## **iVario® Pro.**

The new performance class  
for corporate catering.





## Expectations of today's kitchen.

Frying, boiling, blanching, deep-frying, pressure cooking, overnight and to perfection, and all at the same time. Industry catering has never been so challenging. So fast and demanding. So international and regional. So varied and flexible. Time for an intelligent cooking system, which not only meets the requirements of this modern kitchen, but also gets the best out of it. Which conveys 45 years of research, experience and innovation in a new dimension. Which shows its strengths in every kitchen. Which prepares dishes easily and always as required. For 300 or 3,000 guests. Which takes on the work where it can be automated. Which can easily be operated by untrained staff.

• **More than you think**

A cooking system that can go way beyond what a bratt pan, kettle or fryer can achieve.

## The iVario Pro.

# Unusual. In every respect.

Looks like a bratt pan, but it can do so much more. Boiling, frying, deep-frying and pressure cooking - the iVario Pro replaces virtually all conventional cooking appliances, because it has the power: Its unique heating technology combines power with precision. Because it has intelligent cooking assistants, which think, learn and support. Because it is up to 4 times as fast, requires up to 40 % less energy with a huge space gain compared to conventional cooking appliances. Or in other words, because it can. For outstanding food quality without checking or supervision.

### Best working conditions

The iVario Pro makes the kitchen ergonomic, labour-saving, safe and efficient. Good for well-being and improved working methods.

### Desired result without supervision

Thanks to the built-in cooking intelligence iCookingSuite, it can do it all. Nothing sticks and nothing boils over. Also the iVario Pro will only alert you when you are really needed. For cooking results exactly as you require.

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### Intuitive operating concept

Simple, logical and efficient. This makes working with the iVario Pro not only effortless, but also fun. From the very start.

### Effective energy management

The iVarioBoost heating system combines power, speed and precision. The reserve capacity and precise heat distribution over the entire surface ensures that the cooking process for searing meat and delicate foods runs perfectly.

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### Higher flexibility

The patented iZoneControl turns one pan into multiple iVario units. For different foods. For more freedom. For more creativity.

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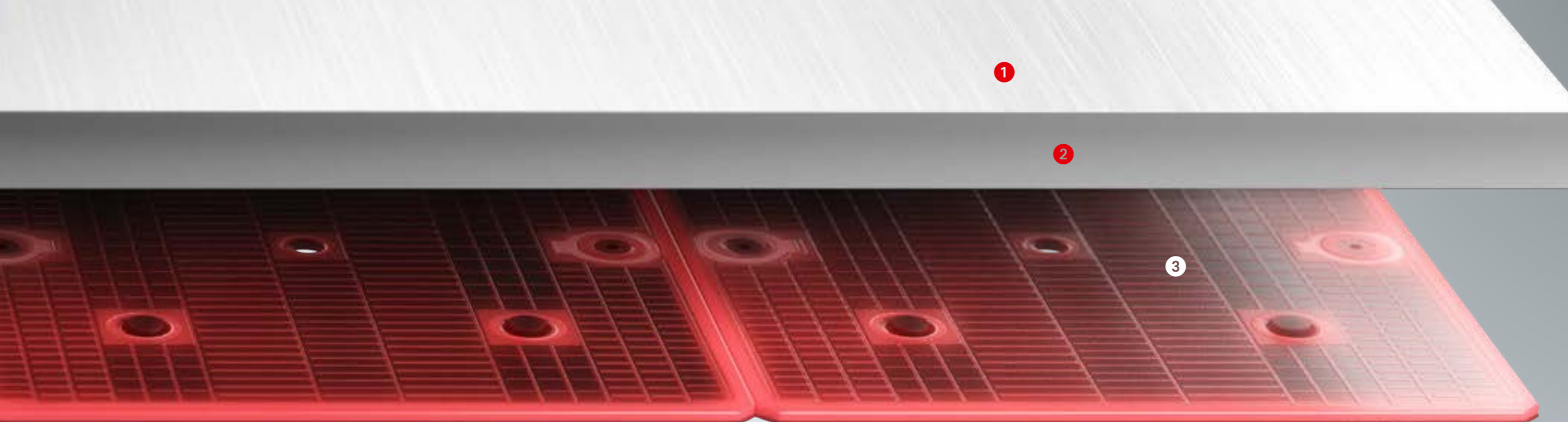
### Speed

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

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➔ **This is how you benefit**  
One of the most modern cooking systems for enormous productivity, flexibility and simplicity.

[rational-online.com/au/iVarioPro](http://rational-online.com/au/iVarioPro)



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

**iVarioBoost heating system**

Impressive power	iVario Pro XL
15 kg of pasta	22 min
45 kg beef fillet stroganoff	20 min
120 litres rice pudding	70 min
30 kg chickpeas, soaked (pressure)	42 min
120 kg goulash with sauce (pressure)	88 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 that 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 and 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/au/iVarioBoost](https://www.rational-online.com/au/iVarioBoost)

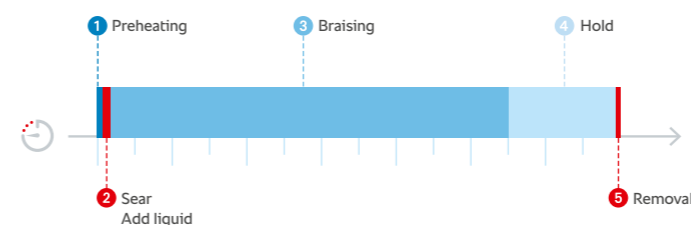


Reliable to the desired result.  
Without supervision.

Intelligent kitchen

## iCookingSuite

Intelligent regulation, at the push of a button – with the iCookingSuite, the cooking intelligence in the iVario Pro. Which 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, and such as turning a steak. You can't burn anything on it, or boil anything over. Low temperature cooking, delicate sweets - no problem at all. With AutoLift, the pasta will even come out the water automatically. Plus, if you want to add your own touch to the food, you can intervene in the cooking process.



**Works for you overnight too.** For overnight cooking, load the iVario Pro, start the cooking process and simply take the finished food out the next morning.

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

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Achieve the end result quickly and gently. The pressure cooking function.

**Accelerated production**

Builds up pressure to take the pressure off. When things need to get done quickly, you can counter this with the optional intelligent pressure cooking function. Secured with the internal lock, casseroles, braised dishes, stocks, soups and stews can be cooked up to 35 % faster, without any loss of quality and without maintenance requirements. The iVarioBoost heating system builds the pressure at the push of a button and keeps it constant. Throughout the entire cooking process, this protects the structure of the food and you can still achieve the best cooking results in no time.

	Cooking	Pressure cooking	Savings
Leg of lamb	117 min	86 min	↓ 26 %
Chickpeas	65 min	42 min	↓ 35 %
Prime boiled beef	170 min	135 min	↓ 21 %

**➔ This is how you benefit**  
 For you this means more capacity, shorter cooking times and more productivity.

[rational-online.com/au/pressure](https://rational-online.com/au/pressure)

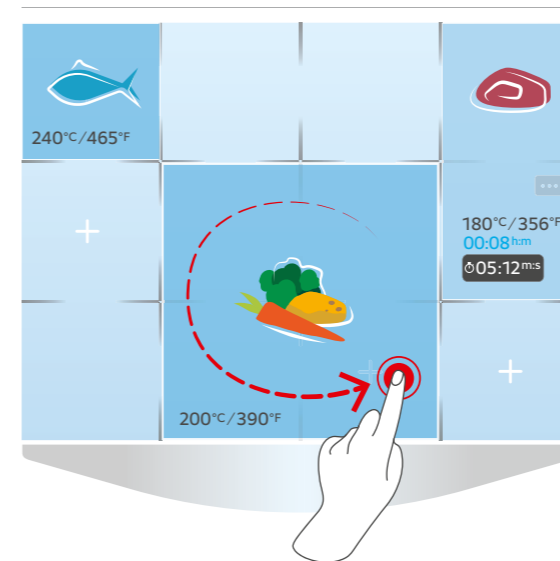
Best results  
in all areas.

Efficient flexibility



## iZoneControl

Flexibility – a must even in industry catering. For special diets, extra requests or for staff meals. Large kitchens still need to be able to prepare smaller portions quickly and efficiently. That's exactly what iZoneControl is for. It enables you to divide the iVario into four zones, and you can choose the size, position and shape as 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. You only heat the surfaces you really need. This saves energy and a huge amount of kitchen equipment.



One, two, three, four. With iZoneControl, the pan zones required are operated with a tap of the finger on the display. Simple and reliable.

**iZoneControl**  
It only heats up as much of the pan base that you really need. For more efficiency and flexibility. Even with small portions.

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## Modern working.

## Designed to be safe.

Bending, lifting, dragging, burning it's part of the daily grind in the kitchen. However, now it's a thing of the past, as the iVario Pro makes the kitchen ergonomic, labour-saving and efficient. RATIONAL has observed the chefs of this world and has developed numerous technical solutions to protect backs, prevent burns and make life easier and safer.

➔ **This much is certain**  
Working without stress and safely means less downtime, greater productivity and higher efficiency. Equally as important - more motivation.

### 1 Water inlet and 2 drain

No more carrying water, instead fill the pan with exactly the volume required using the water inlet. Then simply empty it again with the integrated water drain.

### 3 Height adjustment (optional)

Whether you are short or tall, the ergonomic height adjustment moves the iVario Pro 200 mm in 16 seconds and adapts to anyone using it.

### 4 Integrated hand shower, built-in plug with RCD protection and USB interface.

### 5 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.

### 6 AutoLift

Pasta al dente, fully automatic. The raising and lowering function takes the basket out of the water when it is time.

### 7 Easy to empty

Thanks to the special mounting of the pan, it can be emptied fully and safely therefore helping to avoid any potential back problems.

### Cold pan edge

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

### Design

No bumps or cuts thanks to the rounded corners.





**Always the right solution.**

## An answer to every challenge.

On the table, the work surface, on the wall, on the central range or even integrated into it. The iVario Pro fits everywhere. It is within reach, or available in production day and night. Whether as part of a kitchen renovation or extension, it has a place in every kitchen and installation is effortless.

Thanks to the integrated water drain, you don't even need a floor drain channel. This avoids slippery kitchen floors and will improve work safety. Even a thorough kitchen clean is not a problem with the iVario Pro: It meets the strict requirements of the IPX5 standard.

➔ **This is how you benefit**  
A workspace that adapts to your requirements, providing everything you require.



- ➊ floor unit
- ➋ wall mounting
- ➌ tabletop unit
- ➍ tabletop unit and stand

**IPX 5**

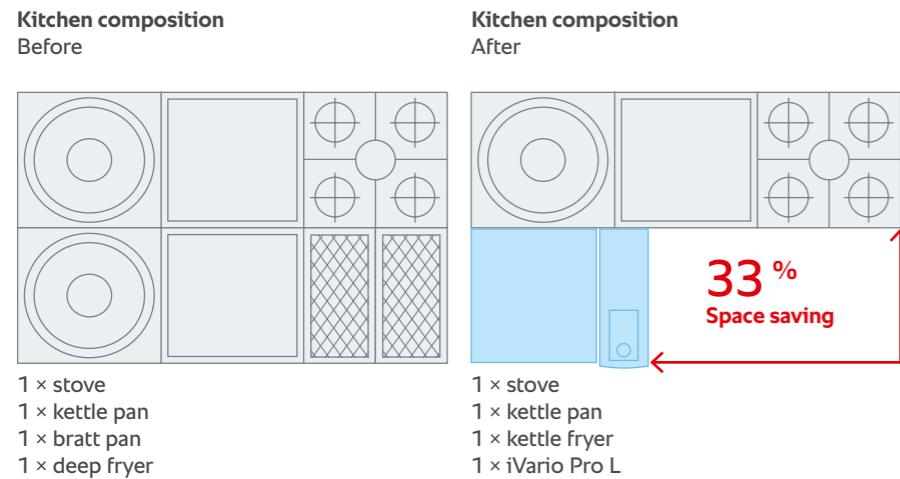
## Challenging kitchen space.

Less is more. Space and time.

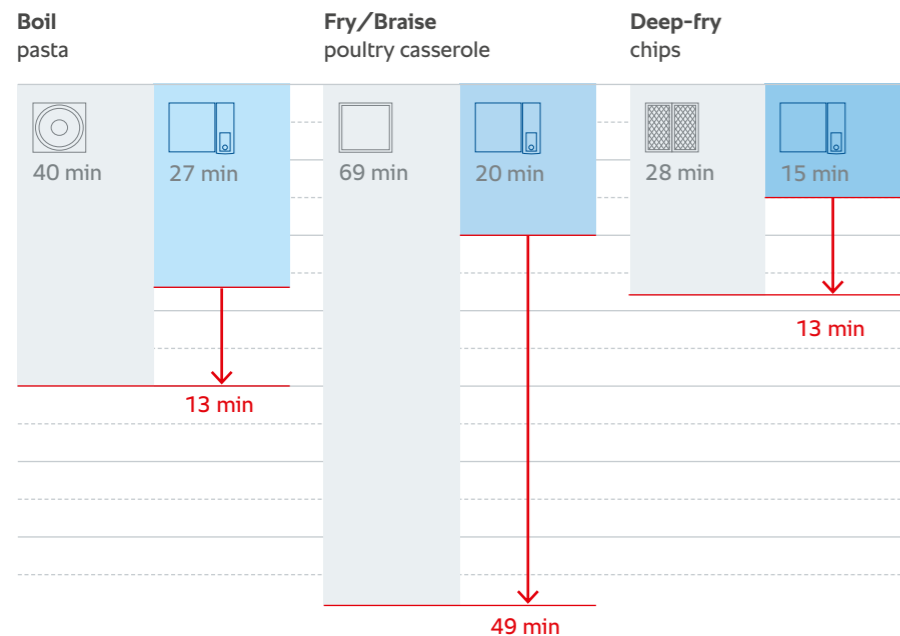
Power plus precision makes efficient production. 80 meals, 62 minutes, satisfied guests. This is cooking without supervision and without quality losses. This is cooking in the iVario Pro L. Which also saves space because the cooking system can replace the stove, grill plate, fryer, bratt pan and kettle pan.

➔ **Save**  
Production time and space. Without compromising on food quality.

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**Space saving**  
With the iVario Pro, you can replace numerous conventional cooking appliances and therefore save on average 33 % in space.



**Time saving**  
One cooking system, three products, 80 meals: With the iVario Pro you can work more efficiently than with conventional cooking appliances and save valuable working time.

## Economy.

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

The crucial requirement for a successful kitchen: high productivity. The many features make the iVario Pro an investment that pays off very quickly. This is because it combines the functions of multiple kitchen appliances. You will also save space, working time, raw materials, electricity and water, plus 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 \$ 198,000		
	Cost of goods with iVario Pro \$ 178,200	= \$ 19,800	
<b>Energy</b>			
Average saving* of 68 kWh per service thanks to the high efficiency of the iVarioBoost heating system.	68 kWh × \$ 0.25 per kWh	= \$ 8,500	
<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 cooking with the iCookingSuite and thanks to overnight cooking.	1,000 hours × \$ 28 (Compound calculation based on an hourly rate for chef/cleaning staff)	= \$ 28,000	
<b>Cleaning</b>			
Average yearly saving in water and detergent*. Fewer pots and pans need cleaning.	600 litres water per service × \$ 2.10/m <sup>3</sup> and 50 litres detergent per year	= \$ 780	
<b>Your extra earnings per year</b>		= \$ 57,080	

Average restaurant with 600 meals per day (2 services) with one iVario Pro L and XL, additional earnings compared to operating with a conventional stove, tilting pan, boiling pan and deep-fat fryer.  
\*compared to conventional bratt pans, kettles and fryers

## 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 healthier whilst maintaining an environmental balance.

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## 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 data plate. 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.

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

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## Accessories.

The right ingredients for your success.

It has to be robust to last every day and be able to work hard in the professional kitchen. At RATIONAL this applies to the basket trolley and the boiling and deep-frying baskets, to the VarioMobil and the scoop. Only with original RATIONAL accessories can you get outstanding cooking properties from the iVario Pro in its entire range of applications. So low temperature cooking, pasta and casseroles are a real success.

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

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## ConnectedCooking.

All under control.

Everyone's talking about networking. The iVario Pro has it. You can connect the iVario Pro with ConnectedCooking, RATIONAL's secure Internet platform, with the WiFi interface fitted as standard. Was the turkey breast recipe a hit? Simply send it off to all the cooking systems on the network. Wherever they may be. Which cooking system is being used and how? Check on your smartphone. Looking for inspiration? Right there in the recipe database. Software update? The cooking systems are easily updated overnight. Retrieving HACCP data? Done with just a click.

➔ **ConnectedCooking**  
Powerful networking by RATIONAL. Always keeps everything under control.

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## iVario overview of models.

# Which one is the right one for you?

30 meals or 3,000? A lot of space? Not much space? The iVario adapts to your needs and impresses with outstanding performance. Day and night.

All the options, equipment features and accessories at: [rationalaustralia.com.au](http://rationalaustralia.com.au)



### 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.



### iCombi Classic – technology meets craftsmanship.

The iCombi Classic is robust, easy to use and works just as precisely as you. Therefore, it is the tailored solution for those who are experienced and want to operate their combi-steamer manually.



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 mm (1080 mm)	485 mm (1080 mm)	608 mm (1078 mm)	608 mm (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 415V)	15 kW	22 kW	29 kW	44 kW
Fuse (3 NAC 415V)	25 A	32 A	50 A	63 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 and installation through to the individual start up training, software updates and 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 also close at hand in case of emergencies.

### ➔ ServicePlus

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

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## 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 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, videos and customer testimonials at [rationalaustralia.com.au](https://rationalaustralia.com.au).

### ➔ Register now

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