iVario®
Operating instructions

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1 Introduction

Dear customer,

Congratulations on your new iVario. Read the operating instructions carefully prior to using your unit for the first time. The operating instructions are there to ensure that you use the unit safely. Keep these operating instructions in a place that is accessible at all times to anyone who will be using the unit.

The iVario is one of the most modern cooking systems for maximum productivity, flexibility and simplicity when boiling, frying, deep-frying and pressure cooking. The unique heating technology provides maximum power and precision and, thanks to intelligent cooking assistant systems, you will achieve outstanding food quality every time without any monitoring or checking.

We hope you enjoy using your iVario.

Yours

RATIONAL UK Limited

1.1 Help displayed on the unit

These operating instructions and a large number of application examples from around the world are available in the unit for operational assistance. You can find all the information on this function here: Help displayed on the unit [▶ 87]

1.2 Product warranty

Register your unit at www.rational-online.com/warranty and benefit from the 2-year warranty. You will also find the general warranty conditions and warranty services on this page.

RATIONAL assumes no liability for damage caused by unauthorised technical changes or improper use.

1.3 Target group

This document is intended for staff working in large and commercial kitchens.

The unit may not be used, cleaned, or maintained by the following groups of persons:

- Persons with reduced physical, sensory or mental capabilities
- Persons lacking experience and knowledge
- Children

Supervise children standing near the unit. Children may not play with the unit.

1.4 Intended use

The iVario has been developed for the preparation of hot food.

This unit may only be used commercially, such as in restaurant kitchens and large and commercial kitchens in hospitals, schools or butcheries. This unit may not be used outdoors. This unit may not be used for continuous industrial mass production of food.

All other uses are contrary to the intended purpose, and may be dangerous. RATIONAL AG assumes no liability for the consequences of using the unit contrary to the intended use.

1.5 Working with this manual

1.5.1 Explanation of symbols

The following symbols are used in this document to inform and guide you:

✔ This symbol marks conditions which must be met prior to performing an action.

1. This symbol marks an action step you must perform.

 > This symbol marks an interim result that you can use to assess the result of an action step.

>> This symbol marks a result that you can use to assess the end result of an action instruction.

- This symbol marks a bulleted list.

a. This symbol marks a list.

1.5.2 Explanation of pictograms

The following pictograms are used in this document:

⚠ 📖 Caution! Read the operating instructions before using the unit.

⚠ General warning symbol

💡 Useful tips for simple use of your unit.

1.5.3 Explanation of safety messages

If you see the following safety messages, you are being warned about hazardous situations and instructed to avoid these situations.

⚠ DANGER
If you see the signal word DANGER, you are being warned about situations that lead to serious injury or death.

⚠ WARNING
If you see the signal word WARNING, you are being warned about situations that may lead to serious injury or death.

⚠ CAUTION
If you see the signal word CAUTION, you are being warned about situations that may lead to injury.

NOTICE
If you see this notice, you are being warned about situations that may cause damage to the unit.

1.5.4 Images

The images used in these operating instructions may differ from the actual unit.

1.5.5 Technical changes

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

2   The iVario

Gasket

Core temperature probes

Pan lid

Steam nozzles

Arm for automatic raising and
lowering mechanism (accessory)

Automatic water refill

Locking system (optional)

Display

Pan

Central dial

Pan valve

Power outlet (optional)

USB port

Hand shower (optional)

L model   **XL model**

Please note that units without a pressure cooking function have a steam nozzle. Units with pressure cooking function have 2 steam nozzles.

Units with a pressure cooking system are equipped with the locking system.

3 General safety instructions

The unit is designed to be safe and will not present any danger if used in a correct and proper way. These instructions describe how to use the unit correctly.

- Your unit must be installed by your RATIONAL Service Partner or qualified installer.
- Your unit must be maintained by your RATIONAL Service Partner.
- Do not modify the unit or the unit installation undertaken by your RATIONAL Service Partner.
- Do not use the cooking system if it is damaged or if the connection cable is damaged. A damaged unit is not safe and can cause injury or fire.
- Do not place any objects on the unit.
  Do not place hot containers or containers with hot liquids on the cooking system.
- Do not stand on the protruding parts of the stand.
- Do not climb onto the unit.
- Do not store any flammable or combustible substances near the unit.
- Only use the unit at an ambient temperature of +10 °C to +40 °C.

Safety instructions before use

- Make sure the unit is at a temperature of at least + 5°C.
- If the unit is used again after a long period of downtime, rinse the hand shower and the automatic water refill with at least 10 litres of water.

Safety instructions during use

- Do not exceed the minimum and maximum fill levels [▶ 17] in the pan.
- Do not exceed the minimum and maximum permissible load quantities [▶ 18] for the pan. The maximum permissible load quantities vary depending on the food and cooking path.
- This will prevent material damage, injury or fatal accidents:
  - Immediately clean up any food product that has spilled onto the floor when tilting the pan. The floor must be dry to prevent injuries from slipping.
  - Carefully close the pan lid and make sure that you do not crush your fingers or those of other persons.
  - Carefully lower the pan and make sure there are no people or objects within the pan's swivel range as it moves.
  - Do not place objects on the control panel. The tilt function of the unit could be triggered by placing objects on the control panel. There is a risk of crushing if the pan is lowered and persons or objects are within the pan's swivel range.
  - Do not place objects on the control panel. The tilt function of the unit could be triggered by placing objects on the control panel. You could burn yourself if you touch hot overflowing food.
  - Do not cook with highly flammable liquids such as alcoholic drinks in the unit. Highly flammable liquids can self-ignite when cooking.
- This will prevent scalding and burns:
  - Wear personal protective equipment when you are boiling, frying or deep-frying food products.
  - Wear personal protective equipment if you are removing accessories or objects from the hot pan.
  - Open the pan lid carefully during use. Hot steam may escape.
  - Do not fill the preheated pan with cold water.
  - Tilt the pan slowly and carefully when full. Jerky movements may cause hot food to spill out.
  - Only touch the unit on the control panel and the handle on the pan lid when in operation. The outer surfaces can reach temperatures of over 60°C.
- This will prevent fire hazards:
  - Never pour water into hot oil or fat.

Safety instructions after use

- Clean the unit after every use.

- To prevent corrosion in the pan, leave the pan lid and pan drain valve slightly open if the unit is going to be idle for a prolonged period and overnight.

- For long stoppages, shut off the power and water supplies to the unit.

3.1 Personal protective equipment

- When working with the unit, only wear clothing that cannot cause a work accident, particularly due to heat, splashing hot liquids or corrosive substances.

- Wear protective gloves for reliable protection when handling hot objects and sharp-edged trays.

- Wear tight-fitting protective glasses and chemical-safe protective gloves when cleaning to ensure reliable protection when handling care products.

4 How to work with the unit

4.1 Initial start-up

When starting up your unit for the first time, it has already been properly installed by a RATIONAL Service Partner. The unit is therefore ready for operation. You can find all the information on installation in the installation manual enclosed.

Before working with the unit for the first time

1. Clean the unit and accessories before using the unit for the first time.

Click here for more information: Care [▶ 82]

4.2 Switching the unit on and off

1. To switch on the cooking system, press and hold the button until the LED lights green: ⏻

  > The unit will start. The start screen [▶ 14] will appear.

2. To switch off the unit, press and hold the button until the LED lights orange: ⏻

  > You will be asked whether you really want to switch off the unit.

3. Press the button **Yes**

>> The unit will be switched off.

4.3   Start screen

iZoneControl

iCookingSuite

Home

Manual operating modes

Intelligent modes

Actions

Date, time, status

Programming mode

Height adjustment

Favourites

Cooking methods

Back / Cancel

Help

Settings
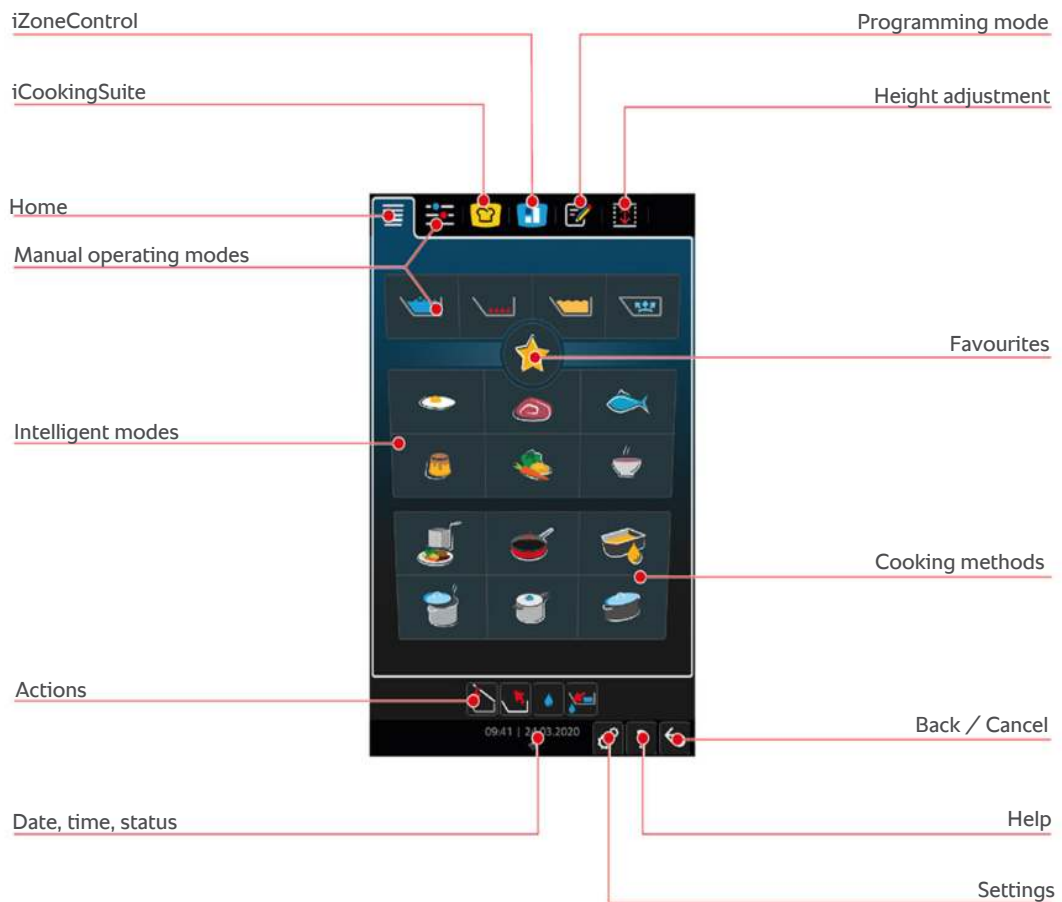
- iZoneControl [▶ 49]
- Intelligent cooking – iCookingSuite [▶ 26]
- Home

  If you press this button, you will be navigated to the start screen.
- Manual operating modes [▶ 39]
- Favourites

  Pressing this button takes you directly to your own favourites.
- Intelligent cooking modes [▶ 26]

  If you press one of these buttons, all intelligent cooking paths categorised as intelligent modes will be displayed.
- Cooking methods

  If you press this button, all intelligent cooking paths attributed to this mode will be displayed.
- Programming mode [▶ 58]
- Height adjustment [▶ 24] (option)
- Date, time, status [▶ 15]
- Settings [▶ 65]
- Help [▶ 87]
- Back / Cancel

  If you press this button, you will return to the previous screen. If you press and hold this button, you will abort a cooking path.

4.3.1   Favourite

You can save intelligent cooking paths and programs you use often as favourites and call them up from the home screen. This can give you fast access to the dishes on a seasonal menu, for example.

1. In the iCookingSuite or in the programming mode, select the cooking paths or programs you would like to save as favourites.

2. Press the button ••• , which you will find next to the selected cooking paths and programs.

3. Press the button ⭐

>> All cooking paths and programs saved as favourites are displayed.

4.3.2   Date, time, status

In the footer, you can see the current date and time at all times, as well as the status of the following ports and connections:

USB flash drive connected

This symbol shows that you have connected a USB flash drive or a USB accessory to the unit.

Network connection

This symbol shows that your unit is connected to a LAN network. If there is a network error, the following symbol will be displayed:

WiFi connection (optional)

This symbol shows that your unit is connected to the WLAN network. The connection quality is very good.

If the connection quality decreases, the following symbols will be displayed:

If there is a connection error, the following symbol will be displayed:

Error report

This symbol shows that an error message is displayed on the display.

ConnectedCooking connection

This symbol shows that your unit is connected to ConnectedCooking. If your cooking system is not connected to ConnectedCooking, the following symbol will be displayed:

Energy optimisation

The symbol e will appear in the footer on the start screen as soon as there is a heating request that cannot be met.

The purpose of energy optimisation is to make maximum use of the electrical power in the kitchen.

Power failure

In the event of a power failure, the following symbol ⚡ will be displayed in the footer.

It will go out when a new cooking application is selected. To do this, return to the start page.

The duration of the power failure will determine whether a cooking path will continue or restart and this will depend on the respective cooking path and cooking method.

Example:

If there is a power cut during a low temperature cooking process, the cooking process will be interrupted.

If the power cut lasts less than 15 minutes, the cooking process will continue.

If the power cut lasts longer than 15 minutes, the unit will switch to standby mode after the power cut. You must restart the cooking process to finish cooking the food.

4.3.3 Help displayed on the unit

Help displayed in the cooking system

Selecting the question mark icon will take you to the integrated help function in the unit. Here you will find a digital description of how to use your cooking system. The help function is context-sensitive, so the help function for the current screen content is always shown first. The help function also contains detailed information on individual cooking paths and provides you with a wealth of practical application examples tried and tested by RATIONAL with useful tips.

4.3.4 Actions

The following symbols can be displayed regardless of whether or not you are cooking food.

Symbol	Function
	Open pan lid automatically [▶ 18]
	Close pan lid [▶ 18]
	Tilt pan [▶ 20]
	Lower pan [▶ 20]
	Automatic water filling [▶ 18]
	Open drain valve [▶ 20]
	Close drain valve [▶ 20]

4.4 Interacting with the unit

NOTICE
Incorrect operation of the display
The display could be damaged if you operate it with a pointed or sharp object.
1. Only operate the unit with your fingers.

4.4.1 Moves

You can operate your unit with a few simple moves.

Press	Swipe	Scroll	Drag-and-drop

4.4.2 Central dial

Instead of using these moves, you can modify settings by turning the central dial. You can pause actions such as opening the pan lid automatically, automatically lowering the pan or the integrated water filling function using the central dial. You can also switch off the signal sound which sounds for prompts using the central dial.

4.5 Fill levels

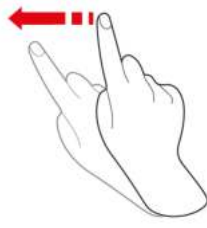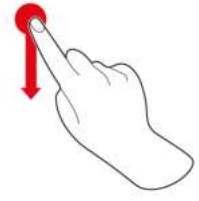| NOTICE |
|---|
| **Damage to the unit from not adhering to maximum or minimum fill levels** |
| If you fill the pan with too much or too little food and liquid, therefore not adhering to minimum and maximum fill levels, you may damage the unit. |
| 1. Only fill the pan with as much food and liquid so as to meet the minimum and maximum fill levels stated here. |

Model L

		Min. fill level/pan [l]	Max. fill level/pan [l]
Water, liquid food, solid food in cooking liquid	Without basket	10	100
	With basket	10	60
Oil	Without basket	20	30
	With basket	20	30

Model XL

		Min. fill level/pan [l]	Max. fill level/pan [l]
Water, liquid food, solid food in cooking liquid	Without basket	15	150
	With basket	15	90
Oil	Without basket	30	45
	With basket	30	45

4.5.1 Pressure cooking fill levels (optional)

If you wish to pressure cook the food, the pan must contain the quantity of water stated in the **min. fill level / pan [l]** column at all times. The value stated in the **max. fill level / pan [l]** column relates to the fill level in the pan with water, liquid food or solid food in cooking liquid.

Model	Min. fill level/pan [l]	Max. fill level/pan [l]
L	10	80
XL	15	120

4.6 Maximum load sizes

Model	Max. load size [kg]	Max. load size pressure cooking (option) [kg]
L	100	80
XL	150	120

Example of use

The following table explains how high the maximum load size per pan is and how much oil you need using the chips application example.

Model	Max. load size [kg]	max. quantity of oil [l]
L	8 (4 / basket)	30
XL	12 (4 / basket)	45

4.7 Opening and closing the pan lid

> ⚠️ **CAUTION**
>
> **The pan lid can be opened and closed only with jerky movements**
>
> If the pan lid mechanism is defective, there is a risk of injury.
> 1. Open the pan lid fully and leave open.
> 2. Contact your RATIONAL Service Partner.

Open pan lid

1. Press and hold the button: 🔲

> ⚠️ **CAUTION! Scalding hazard! If the unit is in operation, hot steam may surge out of the pan.** The pan lid will open automatically as long as you press and hold the button. If you release the button, the pan lid will stop opening.

> The button will be displayed: 🔲 If you press this button, the pan lid will open automatically.

> The button starts to flash: 🔲. If you press this button, the pan lid opening will stop.

Closing pan lid

✔ The pan is lowered [▶ 20].

1. Press and hold the button: 🔲

> The pan lid is closed automatically.

4.8 Filling the pan using the automatic water filling function

> ⚠️ **CAUTION**
>
> **Germ formation in the automatic water filling mechanism**
>
> If you do not use the automatic water filling function daily, germs may form in the water line.
> 1. Clean the automatic water filling mechanism with detergent and a sponge every morning and night.
> 2. Rinse the automatic water filling mechanism with 3 litres of water every morning and night.

You can fill the pan with water automatically and exactly to the litre using the automatic water refill.
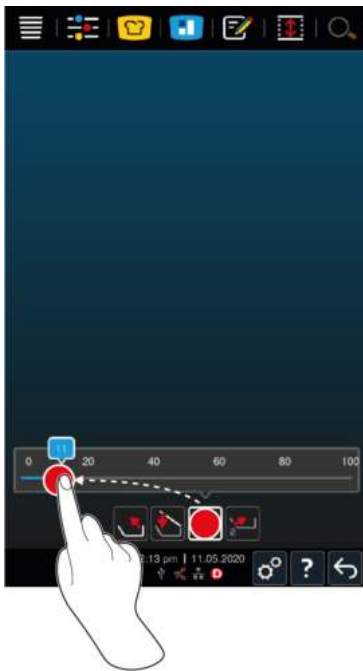
1. Press the button 🔵
2. Set the desired water quantity. Observe the maximum fill volumes. Your setting will be applied automatically after just a few seconds.

> The unit will be filled with the set water quantity. The water quantity still to be filled will be displayed.

> If you press this button: 🔵 or the central dial, the automatic water filling will stop.
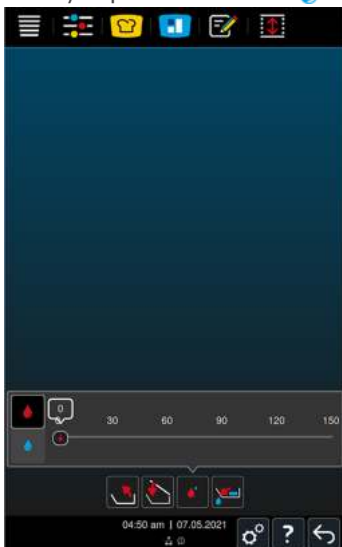
When using your unit, it is possible to switch the hot water option on and off in the cooking paths.

If the hot water option is active, hot water is used when using automatic filling in the cooking paths. The change from cold to hot or hot to cold water is easily possible via the selection in the slider.

4.9 Tilting and lowering pan

Tilt pan

> ⚠ **WARNING**
>
> **Hot food may overflow if the pan is tilted**
>
> You could burn yourself if you touch hot overflowing food.
>
> 1. Wear personal protective equipment to prevent burns and scalding.
> 2. Tilt the pan carefully.
> 3. Remove any spilled food/liquid to keep the surrounding floor dry and non-slip.

> ⚠ **WARNING**
>
> **Hot food may overflow if filled in containers that are too small**
>
> You may scald yourself if you touch hot overflowing food.
>
> 1. Always use sufficiently large containers to fill with hot food.
> 2. Wear personal protective equipment to prevent burns and scalding.
> 3. Remove any spilled food/liquid to keep the surrounding floor dry and non-slip.

✔ The pan lid is fully open.

✔ There are no baskets hanging on the lifting arm.

1. Simultaneously press and hold the central dial and the button: 🔧

> If you release the button, the pan will stop tilting.

Lower pan

> ⚠ **WARNING**
>
> **Risk of crushing when lowering the pan**
>
> There is a risk of crushing if you are lowering the pan and there are persons or objectives within the pan's swivel range.
>
> 1. Do not place any objects within the pan's swivel range.
> 2. Make sure there is nobody standing within the pan's swivel range.

1. Press and hold the button: ↘

> If you release the button, the pan will stop lowering.

> The button will be displayed: ↘ If you press this button or the central dial, the pan will be automatically lowered.

> The button starts to flash: ↘ If you press this button or the central dial again, the pan will stop lowering.

> Shortly before the pan is fully lowered, the process will stop automatically. This is for your safety.

2. Press and hold again the button: ↘

> The pan will be lowered fully.

You can only start manual modes and intelligent cooking paths once the pan is fully lowered.

4.10 Opening and closing the pan drain valve

You cannot open the pan drain valve in the following cases:

- You are deep-frying or have deep-fried food and did not fully tilt the pan afterwards.
- The pan is too hot.

1. To open the pan drain valve, press and hold the button: \⬛

> The pan drain valve will open.

2. To close the pan drain valve, press the button: ↙

> The pan drain valve will close.

> The button will be displayed: \▬

If the pan drain valve is opened and you call up a manual mode or an intelligent cooking process, the pan drain valve will close automatically.

Units with pressure cooking (optional)

You cannot open the pan drain valve in the following cases:

- You are deep-frying or have deep-fried food and did not fully tilt the pan afterwards.
- The pan is too hot.

1. To open the pan drain valve, press and hold the button: \⬛

> The pan drain valve will open.

2. To close the pan drain valve, press the button: ↙

> The pan drain valve will close.

> The button will be displayed: \⬛

If the pan drain valve is opened and you call up a manual mode or an intelligent cooking process, the pan drain valve will close automatically.

4.11   Inserting core temperature probe

⚠ CAUTION
Hot core probe
There is a risk of burns if you touch the hot core probe without protective gloves.
1. Always wear protective gloves when working with the hot core probe.

⚠ CAUTION
Sharp core probe
You could injure yourself with the tip of the core probe if you do not work carefully with it. This applies in particular to the sous-vide USB core probe.
1. Always wear protective gloves when working with the hot core probe.
2. After use, attach the core probe to the pan lid at the intended position.

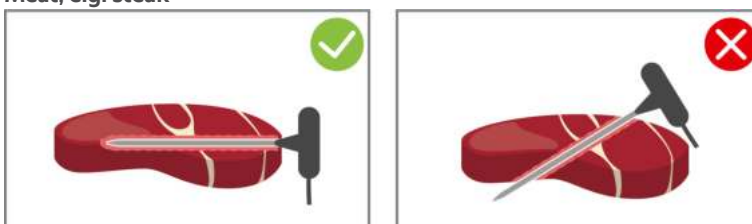| NOTICE |
|---|
| **The core probe is hanging out the pan** |
| If you do not attach the core probe to the magnetic holder after use, the core probe may be damaged. |
| 1. After use, attach the core probe to the magnetic holder. |

Meat, e.g. steak

1. Insert the core probe up to the handle into the thickest point of the food.

Small food item, e.g. goulash

1. Insert the core probe into as many pieces of food until the core probe is full with food from the tip to the handle.

Fish fillets
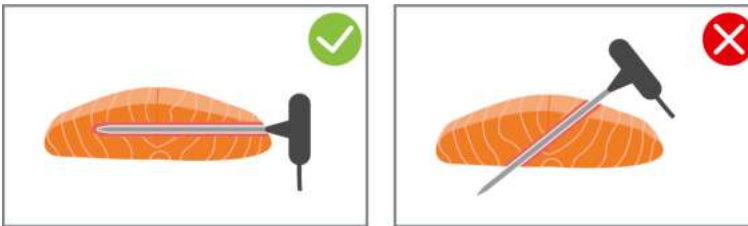
1. Insert the core probe up to the handle into the thickest point of the food.

Whole fish
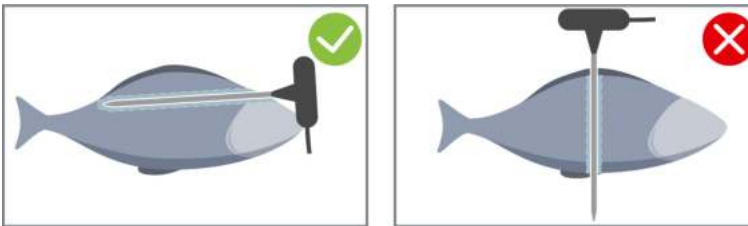
1. Insert the core probe up to the handle into the thickest point of the food.

Make sure that the tip of the core probe does not protrude into the abdominal cavity of the fish.

Vegetables, e.g. potatoes

1. Insert the core probe up to the handle into the thickest point of the food.

Soups, sauces and desserts
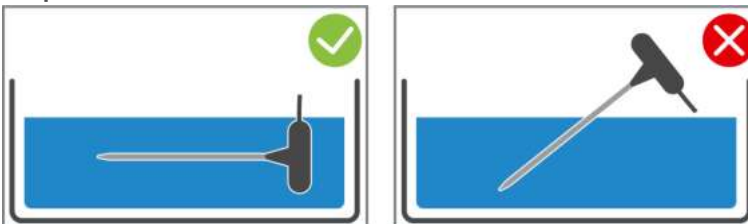
1. Place the core probe in the pan so that the core probe is completely covered with liquid.
2. If you stir the liquid, leave the core probe in the pan.
3. When you close the pan lid, make sure that the core probe is completely covered with liquid.

Food of different sizes

1. First insert the core probe into the smallest piece of the food.

2. Once the desired core temperature has been reached, remove the small pieces of food from the core probe and from the pan.

3. Then insert the core probe into a larger piece of the food and continue the cooking process with the **Move** 🔁 option.

**Core temperature probe not recognised**

✔ The symbol will be displayed: ⚒

1. Place the core probe as described in the manual into the product.

2. Confirm the correction.

>> The cooking process is not performed correctly. If you do not confirm the correction, the cooking process will be aborted and you will have to start again. Some cooking paths, such as **low temperature boiling**, will continue despite the error.

4.12   Using the hand shower

The hand shower has two adjustable spray patterns, spray 🖌 (A) and jet ┆ (B).
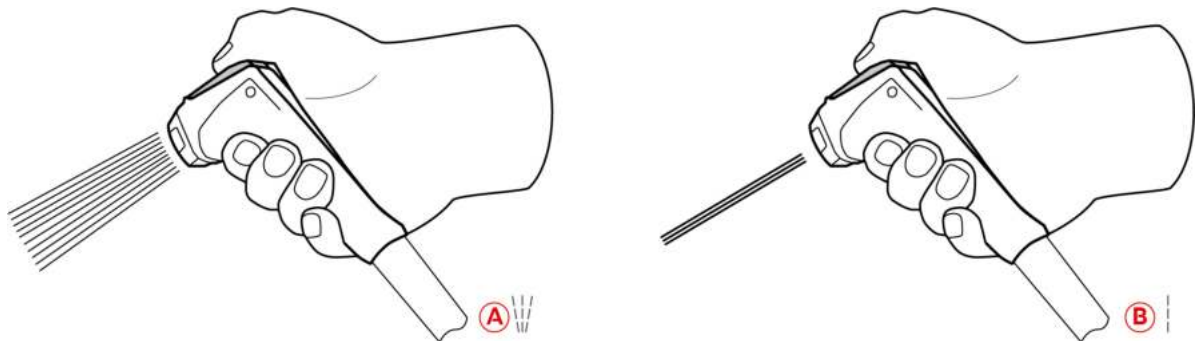
⚠ WARNING
Water vaporises explosively if poured in hot fat or oil
There is a risk of explosion if you extinguish smoking fat or oil with water.
1. Never pour water into hot oil or fat.
2. In the event of fire, close the pan lid. This will remove the oxygen from the fire. Turn off the unit. If the fire has spread, use a fire extinguisher that is suitable to extinguish a fire. Never use a water or foam extinguisher to extinguish the fire.

⚠ CAUTION
The hand shower and the water coming out of the hand shower can reach over 60 °C
You could burn yourself if you touch hot components or come in contact with hot water.
1. Wear protective gloves while working with the hand shower.

⚠ CAUTION
Germ formation in the water pipe
If you do not use the hand shower daily, germs may form in the water line.
1. Rinse the hand shower through with water in the morning and in the evening for 10 seconds.

NOTICE
Improper handling of the hand shower
If you pull the hand shower out beyond the maximum hose length or rip the hose, the automatic retraction system of the hand shower may be damaged. Then hand shower will no longer automatically retract into the housing.
1. Do not pull the hand shower beyond the maximum hose length.

1. Pull the hand shower at least 20 cm out of the parked position.

2. Hold the hand shower hose firmly.

3. Turn the front part of the hand shower to select the desired spray pattern.

    ▪ Set the hand shower to ⎸ to select the **jet** spray pattern.

    ▪ Set the hand shower to ⩗ to select the **spray** pattern.

If you do not turn the front part of the hand shower to one of the two spray patterns, water can drip from the shower head.

1. Press the lever on the hand shower. The harder you press the lever, the stronger the water stream will be.

2. After use, let the hand shower slowly retract into the housing. ⚠**CAUTION! Make sure that the hose of the hand shower is clean before letting it retract into the housing.**

4.13   Adjusting the unit height (optional)

If your unit has the height adjustment option, you can set the height of the unit on the display. This enables you to improve the ergonomics of your workplace.

⚠ WARNING
If the unit's height has been set so that the distance to the containers is too great, hot food may spray out when unloading the unit
You may scald yourself if you touch hot food.
1. Always set the unit so that you can safely unload both pans.

⚠ WARNING
If there are containers on the unit and you change the height of the unit, the containers may fall down
You could injure yourself if containers fall.
You could scald yourself if containers filled with water fall into a pan filled with hot oil.
1. Do not place any objects on the unit.

⚠ CAUTION
Risk of crushing during height adjustment
There is a risk of crushing when you are setting the height of the unit and there are persons within the unit's work space.
1. Make sure there is nobody standing within the unit's work space before you set the unit's height.

| ⚠ CAUTION |
|---|
| **The unit's height cannot be adjusted at all or cannot be adjusted smoothly** |
| If the height adjustment mechanism is defective, the unit may sink to the lowest point. There is a risk of injury. |
| 1. Do not adjust the height of the unit any more. |
| 2. Contact your RATIONAL Service Partner. |

> **NOTICE**
>
> **Objects have been placed under the height-adjustable stand or under the unit with height-adjustable feet**
>
> If there are objects underneath the height-adjustable stand or the unit with height-adjustable feet and you set the unit height, the stand and the unit could be damaged.
>
> 1. Do not place objects under the height-adjustable stand or under the unit with height-adjustable feet.
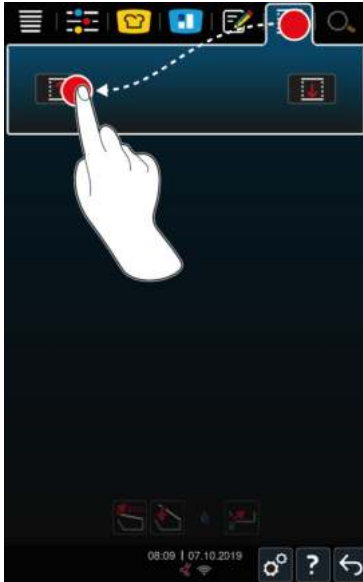

1. Press the button in the menu bar: ⬍
2. If you want to move the unit higher, press and hold the button: ⬆
3. If you want to move the unit lower, press and hold the button: ⬇

5 Intelligent cooking - iCookingSuite

The iCookingSuite is the cooking intelligence in the iVario. You select which food is to be cooked with which cooking method. With this selection, a wide range of cooking processes will be offered so you can achieve the ideal cooking result. If required, you can use cooking parameters to adjust the cooking result to your requirements, e.g. intensifying browning or changing the cooking level from rare to well done.

While the cooking process is running, cooking parameters such as the cooking temperature are regularly adjusted so that your desired cooking result is achieved. If required, you can intervene in the cooking process even during cooking and change the cooking result. For you this means it is easy to use, no checking, no monitoring. You therefore gain time, save raw materials and energy and always have outstanding, standardised food quality.
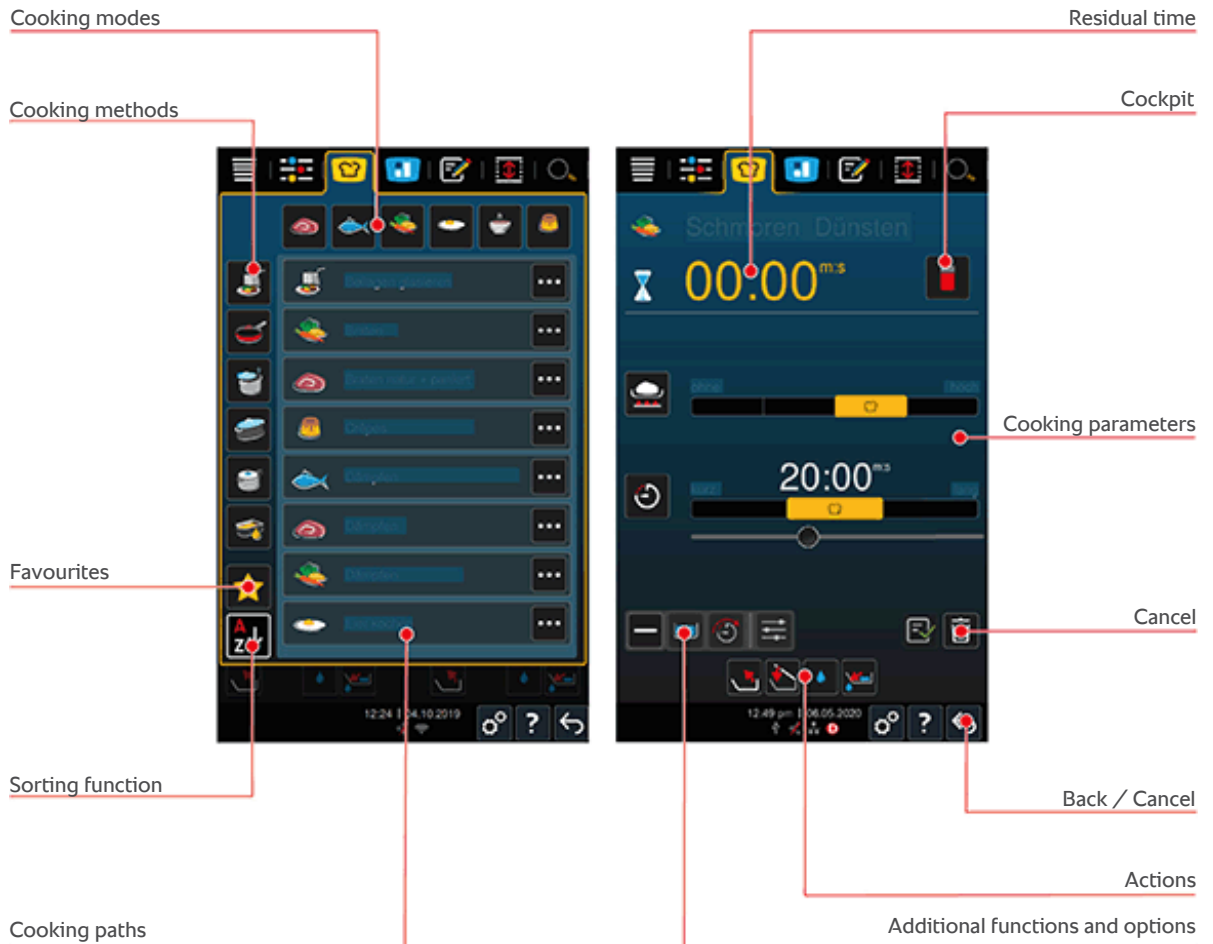
5.1 Operating modes and cooking methods

The following modes are available:

- Cooking 🥘
- Frying 🍳
- Deep-fry 🍳
- Braise 🍲
- Pressure cooking (optional) 🥘
- Finishing 🍵

The following cooking methods are available:

- Meat 🥩
- Fish 🐟
- Vegetables and side dishes 🥗

- Soups and sauces 🍜
- Egg dishes 🍳
- Dairy foods and desserts 🍮

A specific set of intelligent cooking paths is assigned to each operating mode.

5.2   Intelligent cooking processes

5.2.1   Meat

Fry natural + breaded

Select this cooking process if you want to pan fry meat pieces.

Steam

Select this cooking process if you want to steam meat pieces.

Deep-fry

Select this cooking process if you want to deep-fry meat pieces.

Boiling

Select this cooking process if you want to boil large pieces of meat.

Boil meat under pressure

Select this cooking path if you would like to boil meat under pressure.

Confit

Select this cooking process if you want to confit meat pieces.

Casserole / Stir fried

Select this cooking process if you want to cook casseroles or stir fries.

Casserole under pressure

Select this cooking path if you want to cook casseroles or under pressure.

Braise

Select this cooking process if you want to braise larger pieces of meat.

Braise meat under pressure

Select this cooking path if you want to braise larger pieces of meat under pressure.

Sous-vide

Select this cooking process if you want to cook meat pieces sous-vide. The cooking process is ideal for portioned food.

Low temperature cooking

Select this cooking process, if you want to boil large meat pieces, which are typically cooked in liquid, overnight, or if you are not staying in the kitchen.

Low temperature casserole

Select this cooking process, if you want to cook casseroles or stir fries overnight, or if you are not staying in the kitchen.

Low temperature braising

Select this cooking process, if you want to braise meat pieces, which are typically cooked in sauce, overnight, or if you are not staying in the kitchen. The recommended core temperature in the **low temperature braising** cooking path is lower than in the braise cooking path.

Boil sausages

Select this cooking process if you want to boil sausages.

5.2.2   Fish

Steam

Select this cooking process if you want to steam fish or seafood.

Fry fish

Select this cooking process if you want to fry fish.

Poach fish

Select this cooking process if you want to gently cook fish fillets or whole fish in stock.

Braise fish

Select this cooking process if you want to braise fish or seafood.

Braise under pressure

Select this cooking process if you want to braise fish or seafood.

Deep-fry

Select this cooking process if you want to deep-fry shellfish, fish fillets or fish portions.

Confit

Select this cooking process if you want to confit fish or seafood.

Fry seafood

Select this cooking process if you want to fry seafood.

Boil seafood

Select this cooking process if you want to boil seafood.

Sous-vide

Select this cooking process if you want to cook fish, fish fillets or seafood sous-vide. The cooking process is ideal for portioned food.

5.2.3   Vegetables and side dishes

Roasting

Select this cooking process if you want to fry vegetables and side dishes.

Steam

Select this cooking process if you want to steam vegetables and side dishes.

Deep-frying

Select this cooking process if you want to blanch or deep-fry vegetables and side dishes in oil.

Gyoza

Select this cooking path if you want to prepare Japanese gyoza.

Boil potatoes

Select this cooking process if you want to boil potatoes.

Boil potatoes under press.

Select this cooking path if you want to cook potatoes under pressure.

Cook

Select this cooking process if you want to boil or blanch vegetables or side dishes in stock or water.

Boiling under pressure

Select this cooking path if you would like to boil side dishes and vegetables under pressure.

Confit

Select this cooking process if you want to confit vegetables and side dishes.

Paella

Select this cooking path if you want to cook rice dishes such as Paella.

Polenta

Select this cooking process if you want to cook polenta.

Convenience mashed potato

Select this cooking path if you want to prepare convenience mashed potato.

Boil rice

Select this cooking process if you want to boil rice.

Risotto

Select this cooking process if you want to cook rice dishes such as risotto or pilaf.

Braise + stew

Select this cooking process if you want to braise or stew vegetables and side dishes.

Sous-vide

Select this cooking process if you want to cook vegetables and side dishes sous-vide. The cooking process is ideal for portioned food.

Boil pasta

Select this cooking process if you want to boil fresh or dried pasta.

5.2.4　Egg dishes

Boiled eggs

Select this cooking process if you want to boil eggs.

Poached eggs

Select this cooking process if you want to poach eggs.

Kaiserschmarrn

Select this cooking process if you want to cook Kaiserschmarren.

Omelette

Select this cooking process if you want to cook omelettes.

Onsen Tamago

Select this cooking path if you would like to prepare Japanese Onsen Tamago.

Pancakes

Select this cooking process if you want to cook pancakes or blinis.

Scrambled eggs

Select this cooking process if you want to cook scrambled eggs.

Fried eggs

Select this cooking process if you want to cook fried eggs.

Tamagoyaki

Select this cooking path if you would like to prepare Japanese Tamagoyaki.

5.2.5   Soups and sauces

Béchamel + velouté

Select this cooking process if you want to cook bound sauces or soups with a high proportion of milk and cream.

Convenience

Select this cooking process if you want to prepare soups and sauces from convenience products such as pastes, powders or reductions.

Stock

Select this cooking process if you want to cook poultry, game, fish or vegetable stock.

Stock under pressure

Select this cooking path if you want to prepare stock under pressure.

Clarify

Select this cooking process if you want to cook consommés.

Boil down

Select this cooking process if you want to cook sauces, stocks or to reduce wine.

Sauces

Select this cooking process if you want to cook sauces.

Sauces under pressure

Select this cooking path if you want to prepare sauces under pressure.

Soups

Select this cooking process if you want to cook creamed soups, puréed soups or veloutés.

Soups under pressure

Select this cooking path if you want to prepare soups under pressure.

5.2.6   Dairy foods and desserts

Crêpe

Select this cooking process if you want to make crêpes.

Steam

Select this cooking process if you want to steam milk and desserts.

Deep-fry

Select this cooking process if you want to fry desserts in fat.

Boiled fruits

Select this cooking process if you want to cook fruit compote from fresh or frozen fruit, marmalades, jams or chutneys.

1. If you wish to preserve food in jars without a basket, place the pan base rack in the pan.
2. The the pan with enough water to completely cover the jars.
3. Boil the jars for 10 minutes.
4. Remove the jars from the pan and let them cool.

Kaiserschmarrn

Select this cooking process if you want to cook Kaiserschmarren.

Boil milk

Select this cooking process if you want to heat milk, cocoa or tea.

Rice pudding

Select this cooking process if you want to cook rice pudding.

Roasting nuts and seeds

Select this cooking process if you want to roast nuts and seeds.

Puddings + sauces

Select this cooking path if you want to cook pudding with fresh eggs, sauces and soups with a high proportion of milk and cream or convenience products in which milk is stirred.

Melting chocolate

Select this cooking process if you want to melt chocolate or chocolate glaze.

Boil sugar

Select this cooking process if you want to cook sugar in different consistencies for further use in pâtisserie.

5.2.7   Finishing

Glaze side dishes

Select this cooking process if you want to glaze pre-prepared side dishes in butter or oil.

Meat in sauce

Select this cooking process if you want to heat up pre-prepared casseroles, braised dishes or boiled meat pieces to service temperature.

Soups and sauces

Select this cooking process if you want to heat up pre-prepared soups and sauces to service temperature.

5.3   Conditions, information and warnings

The following symbols, information and warnings may be displayed if you start a cooking process or while a cooking process is running.

Do not use the hand shower

This symbol will be displayed when you are deep-frying food in the pan.

Tilt the pan fully

You have deep-fried food in the pan and did not raise the pan fully to drain the frying oil.

1. Tilt the pan fully [▶ 20].
2. Remove all the fat or oil.
3. Then lower the pan down again fully [▶ 20].

Lower the pan completely

You have selected a manual mode or an intelligent cooking process and the pan is not fully lowered.

1. Lower the pan fully [▶ 20].

Open pan lid fully

You have selected a manual mode or an intelligent cooking process and the pan lid is not fully open.

1. Open the pan lid fully [▶ 18].

Close pan drain valve

You have selected a manual mode or an intelligent cooking process and the pan drain valve is open.

1. Close the pan drain valve [▶ 20].

Close pan drain valve immediately

You have deep-fried food in the pan and have opened the pan drain valve even though you have not tilted the pan fully to drain the frying oil.

1. Close the pan drain valve immediately [▶ 20].
2. Tilt the pan fully [▶ 20].
3. Remove all the fat or oil.
4. Then lower the pan down again fully [▶ 20].

Raise basket

You have selected a manual mode or an intelligent cooking process and the basket is still lowered from a previous cooking operation.

1. Press the button
> The basket will be raised fully.

Pan temperature too high

You wish to fill the pan using the automatic water refill, but the function is off. The pan temperature is too high.

1. Leave the pan to cool down by itself. Do not try to cool it quickly using cold water or ice. Once the pan has cooled, you can use the automatic water filling function again.

Automatic water filling inactive

This symbol is displayed in the following cases:

- The pan lid is not fully open.

  Open the pan lid fully [▶ 18].

- The pan is not fully lowered.

  Lower the pan fully [▶ 20].

- You are deep-frying food.

  The water inlet will only be active again once you are no longer deep-frying food and have removed all the frying oil or fat.

- You did not fully tilt the pan after deep-frying food.

Tilt the pan fully [▶ 20].

5.4 Cooking food intelligently

5.4.1 Calling up intelligent cooking process

You can call up an intelligent cooking path in 2 ways:

- Via iCookingSuite
- Via the programming mode [▶ 58]

iCookingSuite

1. Press the button in the menu bar: 🍳

> In the iCookingSuite, you can call up an intelligent cooking path in 3 ways:

- Select the desired cooking mode, e.g. **vegetables and side dishes**.
- Select the desired cooking method, e.g. **grilling**.
- Select the desired cooking mode and cooking method.

Once you have selected these, the corresponding intelligent cooking paths will be displayed.

Programming mode

1. Press the button in the menu bar: 📝
2. Press the button 🍳

> All stored intelligent cooking paths will be displayed.

5.4.2 Starting intelligent cooking process

In this section, the **Braise / stew** cooking process will be used to show how an intelligent cooking process runs. Please note that every intelligent cooking process leads to the desired result with different cooking parameters and the ideal sequence of cooking steps.

1. Press the button in the menu bar: 🍳
2. Press the button 🥕
3. Press the button **Braise / stew**

> The intelligent cooking process will start and the pan will be preheated to the defined temperature.

4. Set the desired cooking result using the cooking parameters [▶ 34].

> After a short time, the display in the Cockpit [▶ 38] will switch.

5. Follow the prompts of the unit.

> When the cooking time has elapsed or the core temperature has been reached, an acoustic signal will ask you to check whether the food has reached the desired result.

6. If the cooking result meets your requirements, take the food out of the pan.

7. If the cooking result does not yet meet your requirements, continue the cooking process with one of the suggested options.

5.5 Adjusting cooking result to own requirements

Depending on which intelligent cooking process you have selected, different cooking parameters and functions will be displayed. The cooking processes use standard settings for your country in order to achieve the ideal cooking results. You can adjust these cooking parameters to your requirements with simple moves [▶ 16] or the central dial [▶ 17] and select additional functions. Depending on these settings, the cooking process workflow will vary. You can monitor the sequence at any time in the Cockpit [▶ 38].

5.5.1 Cooking parameters

Frying level

With these cooking parameters, you can set whether you want to sear the food or not. Select any level to adjust the searing intensity to your requirements. A high searing level and a short cooking time result, for example, in low cooking losses. If you select **without**, the **searing** cooking step will be skipped. Select **without** if you want to gently cook smaller pieces of meat that have already been seared.

NOTICE
There are cooking paths where even the lowest level is a searing level, such as "Meat large roast". The "without searing" option is not available here.

The very high searing temperatures safely kill the bacteria on the exterior of the food. This means that food is cooked hygienically even at a lower core temperature.

Browning

With this cooking parameter, you can set how brown the surface of the food should be. Select any level to adjust the intensity of the browning to your requirements. Food that is marinated with spices, herbs or pastes that support browning will brown quicker and more intensely. In these cases, select a lower browning level.

Delta-T cooking

With this cooking parameter, food is cooked while maintaining a constant difference between the temperature of the cooking liquid and core temperature. By slowly increasing the temperature of the cooking liquid while maintaining a constant difference with the core temperature, food is cooked slowly and very gently. This minimises cooking losses. You can set a difference between 10 °C and 60 °C. You must set the desired core temperature if using Delta-T cooking .

The smaller the difference between the temperature of the cooking liquid and the core temperature, the slower and more gently the food will be cooked. The bigger the difference between the temperature of the cooking liquid and the core temperature, the faster the food will be cooked.

Type of meat

With this cooking parameter, you can set whether you are cooking white or red meat. White meat can be pork or poultry. Red meat can be beef or lamb.

Food thickness

With this cooking parameter, you can set whether the food is thin or thick. Select **without core probe** for food thinner than 2 cm. Select **with core probe** for food thicker than 2 cm.

Size of food

With this cooking parameter, you can set how large the food is.

- Select **small** for fillet strips or quail breasts. Select **large** for roast beef or pork belly.

- Select **small** for sesame. Select **large** for almonds.

Cooking time

With this cooking parameter, you can set the time in which the food will reach the desired cooking result or the desired cooking level. In most intelligent cooking processes, you can let your unit run uninterrupted with the settings you apply. To do this, switch on continuous operation.

1. Select the level marked with **Continue**.

If you have set the cooking time, the **core temperature** cooking parameter will not be available.

Core probes

With this cooking parameter, you can set whether the food is to be cooked with or without the core probe. You can then set the desired core temperature of the food. For product sizes with a thickness of more than 2 cm, it is recommended to use the core probe.

Core temperature

With this cooking parameter, you can set how high the core temperature or the cooking level of the food should be.

Please adhere to the applicable hygiene regulations for the relevant food in your country when setting the core temperature.

Basket

With this cooking parameter, you can set whether the food is to be cooked with or without a basket.

Temperature

With this cooking parameter, you can set the temperature to which cooking liquids or food in cooking liquids are to be heated.

Viscosity

With this cooking parameter, you can set the consistency of soups, for example. You can also decide whether you want to soak or boil rice, or if you want to make fresh pudding or a convenience product. The possible settings vary depending on the intelligent cooking process.

Chocolate variety

With this cooking parameter, you can set whether you are cooking white, milk or dark chocolate.

5.5.2 Prompts

The following prompts may be displayed during a cooking process.

Quench

You will be prompted to quench seared food with liquid.

Fill up

You will be prompted to fill up the pan with liquid.

Load

You will then be prompted to load the unit with food.

Stir in

You will be prompted to stir in an ingredient, such as soup powder, into the cooking liquid.

Core probe in food

You will be prompted to insert the core probe into the food.

Core probe in cooking liquid

You will be prompted to place the core probe in the cooking liquid.

Fill up with oil

You will be prompted to fill the oil into the pan.

Insert pan base rack

You will be prompted to place the roasting rack into the pan.

Open pan lid

You will be prompted to open the pan lid.

Close pan lid

You will be prompted to lower the pan lid.

Stir

You will be prompted to stir the food.

Turn

You will be prompted to turn the food.

Chop

You will be prompted to chop the food.

Skip preheating

You will be prompted to confirm that you want to skip the preheating step.

1. To skip preheating, press the button: ✓
2. To preheat, press the button: ✗

Fully seared

You will be prompted to confirm that you have finished searing the food.

1. To confirm the prompt, press the button: ✓

5.5.3 Information

During a cooking process, the cooking steps the unit is currently performing will be displayed.

Preheat

The unit will be preheated to the temperature that is set either as the standard setting in the manual modes or in the intelligent cooking processes.

Residual time

The intelligent cooking process stills needs the time displayed to finish.

Cooking process end

The end of the cooking process has been reached.

5.5.4 Options

If a cooking path is complete, you can continue with the following options.

The options are displayed under the cooking parameters and in the cockpit. The options can be displayed and hidden.

1. To display the options, press the button:**+**

New batch

With this option, you can load the unit with a new batch and continue the cooking process with the defined cooking parameters.

Time continued

With this option, the cooking process will continue for a certain time. If you select the option at the end of the cooking path, a window appears where you can set how long you would like the cooking path to be continued for.

1. Select the desired duration.

>> Your setting will be applied automatically after just a few seconds.

If you switch from the cockpit back to the cooking parameters, the overview is greyed out. You cannot change the cooking parameters. Once the time you have set has expired, you can either unload the unit or continue the cooking path with an option.

Move

Select this option if you are cooking foods of different sizes or different foods with different cooking levels using the core probe:

1. When the set core temperature is reached, open the pan lid.

2. Insert the core probe into a larger piece of the food or the food with the higher core temperature.

3. Remove all smaller pieces of food from the pan.

4. Close the pan lid.

5. Press the button

 > A window appears in which you can set the core temperature.

6. Choose the desired core temperature.

>> Your setting will be applied automatically after just a few seconds.

Repeat this step until all the food has reached the desired core temperature.

Hold

With this option, the temperature is held at the set value. If you select this option, the food will be held at the preset temperature or the core temperature. This prevents overcooking. To keep cooking losses as low as possible, it is recommended that the food only be left in the pan with the Hold option for a short time. In some cooking processes, such as overnight boiling, the **Hold** option is the last cooking step and is automatically started once the desired cooking result has been achieved.

1. To adjust the parameters of the **Hold** option, press the button:
2. Adjust the parameters as required.

>> When the end of the cooking path has been reached, the **Hold** cooking step is automatically started.

Boil

With this option, the cooking liquid, a soup or sauce, is brought to the boil.

5.6 Monitor the intelligent cooking path
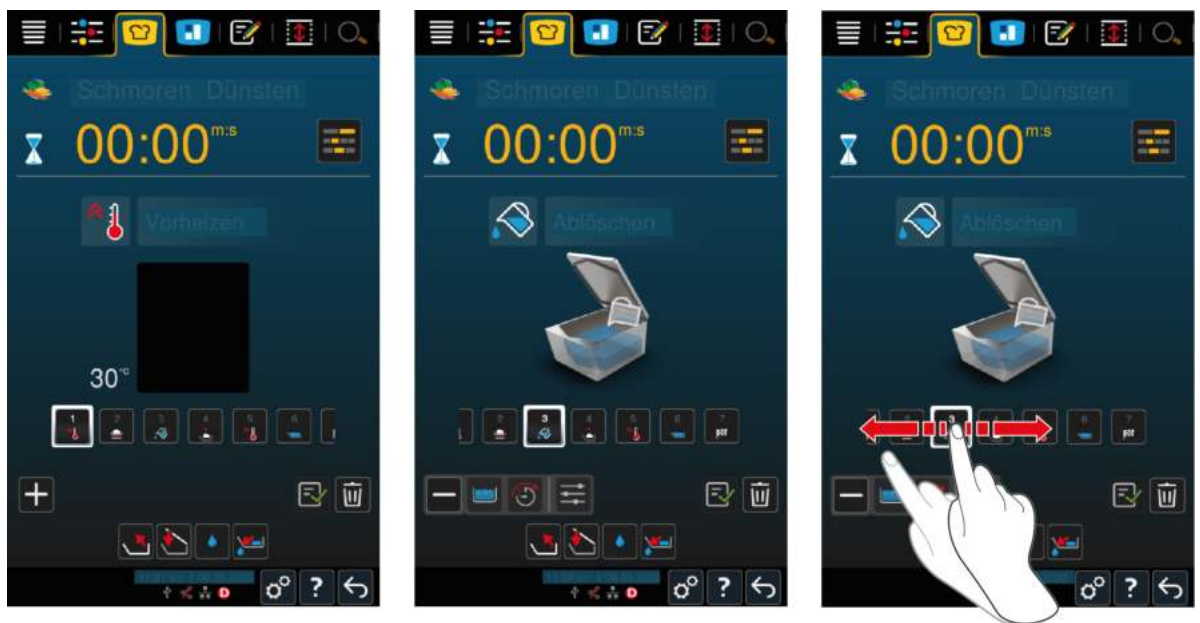
If you have started an intelligent cooking path, the display changes to the cockpit after a short time. All cooking steps that the intelligent cooking path processes are displayed here one after the other. The active cooking step is highlighted. The cooking steps that will take place in the future are greyed out. When the cooking step is completed, the next cooking step is automatically displayed.

5.7 Abort intelligent cooking path

You can cancel a cooking path in the following ways:

1. Press and hold the button: ↩

 > The cooking path is cancelled. The start screen will appear.

2. Press the button 🗑

 > You will be asked if you really want to cancel the cooking path.

3. To confirm the action, press the button: **OK**

6 Manual cooking

> ⚠️ **DANGER**
>
> **Risk of explosion and burns due to high percentage alcohol**
>
> Never use high-percentage alcohol for cooking. Alcohol vapours and oxygen form explosive mixtures.
> There is a risk of explosion and burns.
>
> 1. Never cook with high-percentage alcohol.
> 2. Never flame in the cooking system.

With the manual modes, the iVario supports you in your personal craftmanship.

When selecting the mode, you select whether you want to boil, fry or deep-fry the food. Then you set the pan temperature and cooking time and make all the necessary decisions yourself. This gives you control to ensure the food is cooked exactly as you want it.

6.1 Conditions, information and warnings

Before you start a cooking process or while you are cooking food, the same information as in intelligent cooking processes may be displayed. Click here for more information: Conditions, information and warnings [▶ 31]

6.2 Adjusting cooking result to own requirements

6.2.1 Cooking parameters

Temperature

With this cooking parameter, you can set the temperature to which cooking liquids or food in cooking liquids are to be heated.

Cooking time

With this cooking parameter, you can set the time in which the food will reach the desired cooking result. If you have set the cooking time, the **core temperature** cooking parameter will not be available.

Alternatively, you can let your unit run uninterrupted with the settings you apply. To do this, select continuous operation.

1. If you want to operate your unit in continuous operation, press either on ↻ or slide the cooking time regulator fully to the right until the following message is displayed: **Continuous operation**

Core temperature

With this cooking parameter, you can set how high the core temperature of the food should be. If you have set the core temperature, the **cooking time** cooking parameter will not be available.

PowerBoost

With this cooking parameter, you can set how strongly the water should boil. You can choose from the following 3 levels:

- Level 1: gentle simmer
- Level 2: boil
- Level 3: rolling boil

6.2.2 Additional functions

Preheat

With this additional function, the pan is preheated to a defined temperature.

Gentle cooking

With this additional function, the pan is heated in such a way that delicate food such as milk does not stick. When you start this function, the ideal pan temperature will be set automatically.

Delta-T cooking

NOTICE
Please note that with Delta-T cooking with a cooking time, the core probe must also be placed in the product.

With this additional function, food is cooked while maintaining a constant difference between the temperature of the cooking liquid and core temperature. By slowly increasing the temperature of the cooking liquid while maintaining a constant difference with the core temperature, food is cooked slowly and very gently. This minimises cooking losses. You can set a difference between 20 °C and 60 °C. The smaller the difference between the temperature of the cooking liquid and the core temperature, the slower and more gently the food will be cooked. The bigger the difference between the temperature of the cooking liquid and the core temperature, the faster the food will be cooked.

Either a target temperature or a desired cooking time can be set. If a target core temperature is set for the product, the temperature of the cooking liquid is automatically regulated via the difference between the set delta temperature and the set core temperature. If a cooking time is set for the product, the temperature of the cooking liquid is automatically regulated via the difference between the set delta temperature until the end of the set cooking time.

Basket

With this additional function, you can set whether the food is to be cooked with or without a basket.

6.2.3 Prompts and information

During the cooking process, you may see the same prompts [▶ 35] and information [▶ 36] as in intelligent cooking processes.

6.3 Cooking

6.3.1 Temperature range

Minimum temperature cooking liquid	Maximum temperature cooking liquid	Default setting
30 °C	Boiling temperature	Boiling point; corresponds to PowerBoost level 1

6.3.2 Cooking food
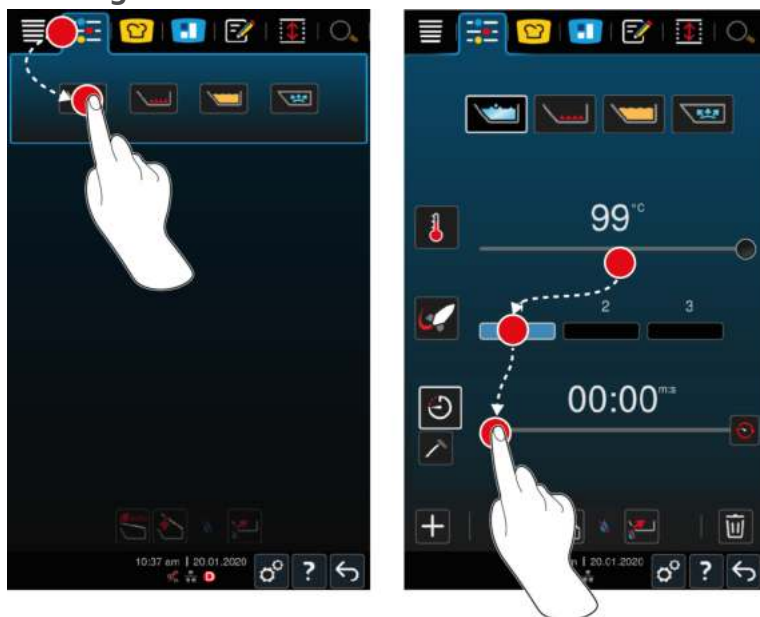
1. Press the button in the menu bar: ⠿
2. Press the button 🛆
3. Set the temperature of the pan base.
   > The PowerBoost level 1 is automatically activated. You can change the PowerBoost level, select the **gentle cooking** function or the **Delta-T cooking** funciton. You can also cook the food in baskets. Click here for more information: Cooking parameters [▶ 39]
   > You can now decide whether you want to cook food using cooking time or core temperature. Please note that only one of the two cooking parameters can be selected. It is not possible to combine the cooking parameters.
4. To cook food with the cooking time, press the button: ⊕
5. Set the cooking time.
6. To cook the food with the core temperature, press the button: ⚲
7. Set the core temperature.
   > The unit is heating up. If you preheat the unit with the pan lid closed, the unit will only reach a temperature that is 3 °C below boiling temperature. This prevents pressurisation in the pan.
   > When the unit is preheated, you will be asked to load it.
8. Load the unit.
9. To confirm the action, press the button: ✔
   > If the cooking time has elapsed or the core temperature has been reached, an acoustic signal will ask you to check whether the food has reached the desired result.
10. If the cooking result meets your requirements, take the food out of the pan.

6.4 Frying

6.4.1 General safety instructions

- This will prevent scalding and burns:
  - Wear personal protective equipment to prevent burns and scalding.
  - Adhere to the minimum and maximum fill levels in the pan.
  - Make sure that the core temperature probe has dried before you start frying.
  - Do not fill large quantities of moist food in hot oil or fat.
- This will prevent fire hazards:

– Never pour water into hot oil or fat.

▪ This will prevent material damage, injury or fatal accidents:

– Never extinguish burning oil or fat with water.

6.4.2 Temperature range

Minimum temperature pan base	Maximum temperature pan base	Default setting
30 °C	250 °C	200 °C

6.4.3 Frying food
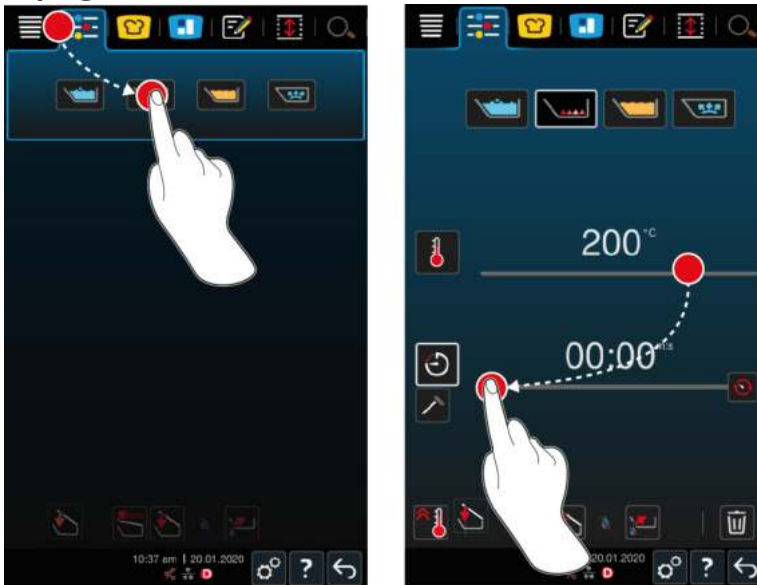
1. Press the button in the menu bar:

2. Press the button

3. Set the temperature of the pan base.

> You can now decide whether you want to cook food using cooking time or core temperature. Please note that only one of the two cooking parameters can be selected. The cooking parameters cannot be combined.

4. To cook food with the cooking time, press the button:

5. Set the cooking time.

6. To cook the food with the core temperature, press the button:

7. Set the core temperature.

> The unit is heating up. When the cooking system is preheated, you will be asked to load it.

8. Load the unit.

9. To confirm the action, press the button:

> If the cooking time has elapsed or the core temperature has been reached, an acoustic signal will ask you to check whether the food has reached the desired result.

10. If the cooking result meets your requirements, take the food out of the pan.

6.5 Frying

6.5.1 General safety instructions

▪ This will prevent scalding and burns:

– Wear personal protective equipment to prevent burns and scalding.

– Adhere to the minimum and maximum fill levels in the pan.

– Make sure that the pan seal is dry before you start frying.

- Make sure that the core temperature probe is dry before you start frying.

- Do not fill large quantities of moist food in hot oil or fat. Moist food, like for example frozen foods, favour the foaming of the oil or fat.

- Allow hot oil or fat to cool completely before removing it from the pan.

- This will prevent fire hazards:

- Observe the permissible fill level in the pan and do not exceed it.

- Never pour water into hot oil or fat.

- Remove food residue and contaminants in oil or fat on a regular basis.

- Check the quality of the oil or fat before frying.

- Change the oil or fat regularly. Old oil or fat is highly flammable and tends to foam over.

- This will prevent material damage, injury or fatal accidents:

- Never extinguish burning oil or fat with water.

6.5.2 Limited functionality

For your safety, the following functions are not available when deep-frying food:

Automatic water filling

While deep-frying food, the following symbol is displayed: 💧

You can only refill the pan with the automatic water filling once you have tilted the pan completely and removed the oil or fat.

Open drain valve

While deep-frying food, the following symbol is displayed:

You can only open the drain valve again once you have tilted the pan completely and removed the oil or fat.

6.5.3 Temperature range

Minimum temperature of oil	Maximum temperature of oil	Default setting
30 °C	180 °C	175 °C

If you preheat oil or fat with the pan lid closed, the oil or fat is preheated to a maximum of 150 °C. Please note the following information on acrylamide in food [▶ 92].

6.5.4 Filling and emptying the pan oil or fat

Use the oil cart to easily fill and empty the pan with oil or fat. The oil cart allows you to pump oil or fat into the pan at a maximum temperature of 180 °C. After deep-frying, you can fill the oil or fat back into the oil cart.

Filling the oil cart

✔ The drain opening is closed.

1. Open the lid of the oil cart.

2. Fill the oil cart with the desired amount of oil or fat. Observe the minimum and maximum permissible fill quantities of the oil cart of 15 − 49 litres.

Melt solid fat

✔ There is at least 15 litres of solid fat in the oil cart.

1. Turn the heater switch from **0** to **I**.

> The fat has been heated at 80°C and is liquid. The pump will not operate while the heater is running.

2. Once the fat is liquid, turn the heater switch from **I** to **0**.

> The heater will be switched off. Now you can fill the pan with fat.

Filling the pan

✔ There is liquid oil or fat in the oil cart.

1. Move the oil cart to the cooking system.

2. Swivel the outlet pipe over the pan so that oil or fat can drain safely into the pan.

3. Apply the locking brakes of the oil cart.

4. Connect the oil cart to the mains with the mains cable.

5. Switch on the oil cart.

6. Turn the pump switch from **0** to **I**.

 > The oil cart pumps oil or fat into the pan.

7. Once the desired quantity of oil or fat is in the pan, switch the pump switch from **I** to **0**.

8. Disconnect the oil cart from the power supply, release the locking brakes and move the oil cart to its storage location. ⚠ **WARNING! Risk of burns! If hot oil or fat has been pumped into the pan, the drain pipe will become very hot. Only move the oil cart using the handles.**

Emptying the pan

✔ The drain opening is closed.

1. Move the oil cart to the cooking system at the level of the pan spout.

2. Apply the locking brakes of the oil cart.

3. Open the oil cart lid and place the filter in the opening.

4. ⚠ **WARNING! Risk of burns! Tilting the pan too quickly may cause hot oil to splash. Wear your personal protective equipment to prevent burns.** Carefully tilt the pan and make sure that the oil or fat runs precisely into the opening of the oil cart. Make sure that the filter in the oil cart does not overflow. This is the only way to ensure that all the oil or fat is filtered.

5. Tilt the pan all the way until the pan is completely empty.

6. Remove the filter and clean it.

7. Close the lid of the oil cart.

8. Release the locking brakes and move the oil cart to its storage location.

6.5.5 Melt solid fat

If you do not fill the pan with the oil cart [▶ 43], you can melt solid fat as follows:

1. Place the solid fat in the pan. Do not exceed the minimum and maximum fill levels [▶ 17].

2. Select the manual **deep fry** mode.

>> The pan will automatically be preheated to the set temperature. The fat will liquify. When the fat has reached the desired temperature, you will be asked to load the pan. Click here for more information: Frying food [▶ 44]

6.5.6 Frying food

If you are deep-frying food, we recommend using deep-frying baskets. The following paragraph therefore describes deep-frying using deep-frying baskets.

6 | Manual cooking

1. Mount the arm for automatic raising and lowering mechanism.

2. Attach the baskets.

3. Fill the pan with oil or fat [▸ 43].

4. Press the button in the menu bar:

5. Press the button

6. Press the button

7. Set the temperature of the pan base. **NOTICE! If the oil or fat reaches a temperature of 230 °C due to a technical problem, the cooking system will automatically switch off for your safety. Contact your RATIONAL Service Partner to put the cooking system back into operation.**

> You can now decide whether you want to cook food using cooking time or core temperature. Please note that only one of the two cooking parameters can be selected. The cooking parameters cannot be combined.

8. To cook food with the cooking time, press the button:

9. Set the cooking time.

10. To cook the food with the core temperature, press the button:

11. Set the core temperature.

> The unit is heating up. When the unit is preheated, you will be asked to load it.

12. Load the unit.

13. To confirm the action, press the button:

> Baskets are lowered automatically.

14. If you want to lift the baskets during cooking, press the button:

> When the set cooking time has elapsed or the set core temperature has been reached, the baskets are raised automatically.

15. If the cooking result meets your requirements, remove the deep-frying baskets.

6.6 Abort manual cooking

You can cancel the cooking in the following ways:

1. Press and hold the button:

> The cooking path is cancelled.

2. Press the button

> You will be asked if you really want to cancel the process.

3. To confirm the action, press the button: **OK**

Operating instructions

45 / 100

7   Pressure cooking (optional)

> ## ⚠ DANGER
>
> **Risk of scalding and burns when pressure cooking with alcohol**
>
> The system is designed for pressure cooking with water. If you pressure cook food in liquids whose boiling point is lower than that of water, such as alcohol, when you unlock the pan lid, the hot liquid can vaporise or spray out of the pan together with the food at high speed. This could cause severe scalding or burns.
>
> 1. When pressure cooking, only use water as the cooking liquid.
> 2. Always wear your personal protection equipment.

With the optional pressure cooking function, the boiling point increases under pressure, which shortens the cooking time for casseroles, braised dishes, stocks, soups and stews by up to 35%. The iVarioBoost heating system builds pressure in the pan and maintains the pressure constantly throughout the cooking operation. This protects the cell structure of the food and you achieve high-quality cooking results in no time. For you, the shorter cooking times mean more capacity and increased productivity.

The pressure cooking system works best if you cook food under pressure at least once per week. If you use the option less frequently, the pressure cooking system can become clogged and it may take longer to reduce the pressure at the end of the cooking process. In this case, RATIONAL recommends you start a cooking process with pressure and with the minimum fill volume of water once per week. This will help to maintain the pressure cooking functionality.
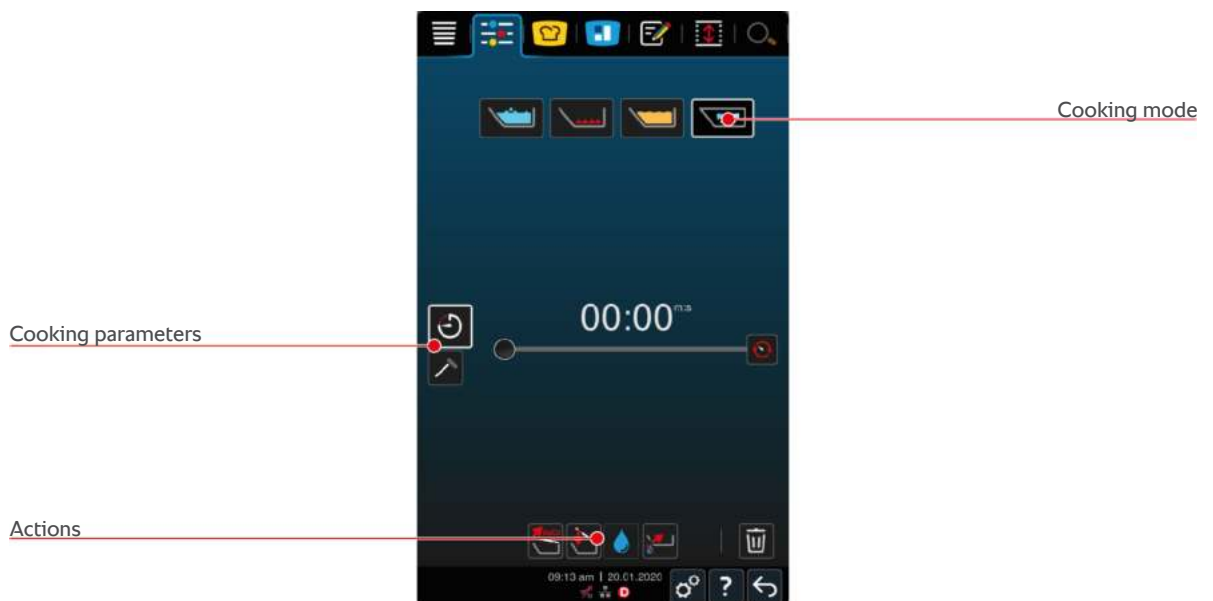
7.1   General safety instructions

- The steam nozzle of the pan lid can come loose when it is struck with force and can fall into the food. The steam nozzle can be served unnoticed and parts of the steam nozzle can be absorbed.
- Never cook oil, milk or thick sauces under pressure. This food contains too little water to allow it to build up pressure. The food may burn.
- This will prevent scalding and burns:
    - Wear personal protective equipment to prevent burns and scalding.
    - Adhere to the minimum and maximum fill levels in the pan.
    - Never cook food in alcohol under pressure. Alcohol has a lower boiling point than water and can boil over.
    - After pressure cooking, carefully open the pan lid. Hot food can foam or splash out.

7.2   Prompts

The following additional prompts are displayed while you are pressure cooking.

⚠️ **DANGER**

Risk of scalding and burns when pressure cooking with alcohol

The system is designed for pressure cooking with water. If you pressure cook food in liquids whose boiling point is lower than that of water, such as alcohol, when you unlock the pan lid, the hot liquid can vaporise or spray out of the pan together with the food at high speed. This could cause severe scalding or burns.

1. When pressure cooking, only use water as the cooking liquid.
2. Always wear your personal protection equipment.

Maximum fill quantity maintained

You will be asked to confirm that you have not exceeded the maximum fill quantity in the pan. You will also be asked whether you are using liquids with a lower boiling point than water, such as alcohol.Click here for more information: Fill levels [▶ 17]

1. To confirm the prompt, press the button: ✅

Locking the pan lid

You will be prompted to lock the pan lid.

1. Press the button 🔒

   > The pan lid is automatically locked.

⚠️ **CAUTION**

Risk of injury when unlocking the pan lid

There is a risk of injury if you stand in front of the unit when unlocking the pan lid.

a) Ensure that no one is in front of the unit when unlocking the pan lid.

Unlocking the pan lid

You will be prompted to unlock the pan lid.

1. Press the button 🔓

   > The pan lid is automatically unlocked.

7.3 Information

The following additional information is displayed to you during the pressure cooking process.

- Pressurisation

  The pressure in the pan is built up.

- Pressure reduction

  The pressure in the pan is built up. Wait until the pressure is completely released. Do not turn the appliance off.

7.4 Options

The following additional option is displayed when you select an intelligent cooking path with a pressure cooking function.

Continue with time

With this option, the cooking process will continue for a certain time.

7.5   Pressure cooking food

> ### ⚠ DANGER
>
> **Risk of scalding and burns when pressure cooking with alcohol**
>
> The system is designed for pressure cooking with water. If you pressure cook food in liquids whose boiling point is lower than that of water, such as alcohol, when you unlock the pan lid, the hot liquid can vaporise or spray out of the pan together with the food at high speed. This could cause severe scalding or burns.
>
> 1. When pressure cooking, only use water as the cooking liquid.
> 2. Always wear your personal protection equipment.
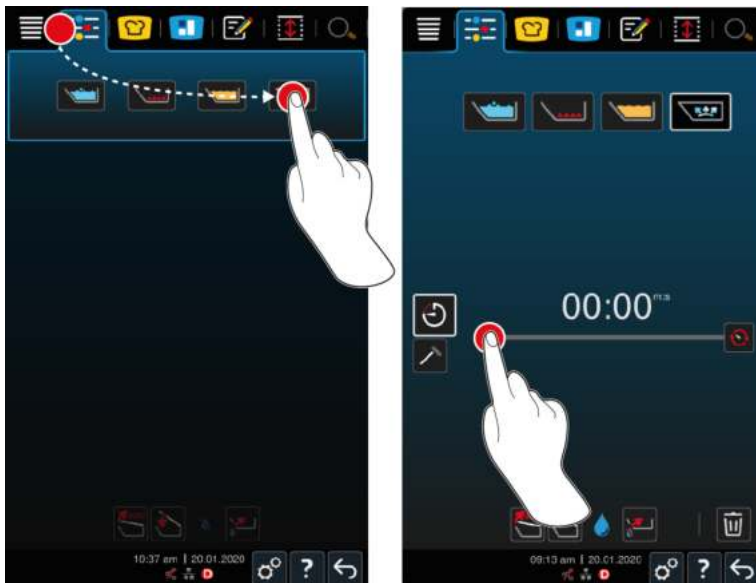
1. Press the button in the menu bar:

2. Press the button

3. To cook food with the cooking time, press the button:

4. Set the cooking time.

5. To cook the food with the core temperature, press the button:

6. Set the core temperature.

7. Load the unit.

8. To confirm the action, press the button: ✓

9. Close the pan lid. ⚠ **WARNING! Make sure that the pan edge is clean and that there are no objects between the pan and the pan lid. If the pan lid does not close properly, pressure cooking cannot be started or hot steam will escape during the pressure cooking.**

10. Press the button ⚠ **WARNING! If you lock the pan lid, there is a risk of crushing fingers and hands. Keep your distance from the unit while the pan lid is locked.**

   > The pan lid is locked. Pressure builds up inside the pan. When the set cooking time has passed or the set core temperature has been reached, the pressure in the pan reduces.

11. Press the button

   > The pan lid is unlocked and the cooking path is ended. **NOTICE! Open the pan lid when prompted. If you do not open the pan lid when prompted, a vacuum may form inside the pan, which means that you can no longer open the pan lid.**

8 iZoneControl

With iZoneControl you can divide the pan base into individual heating zones and operate these with different temperatures; unused surfaces can even stay cold. You specify the desired result and start the cooking process for each heating zone. The heating zone will now be heated to the optimal temperature leading to your desired result.

NOTICE
The temperature difference between zones should not be more than 130 °C.

Pan division   Pan allocation

Ticket selection window   Edit default settings

Zone

Heating surface

Actions
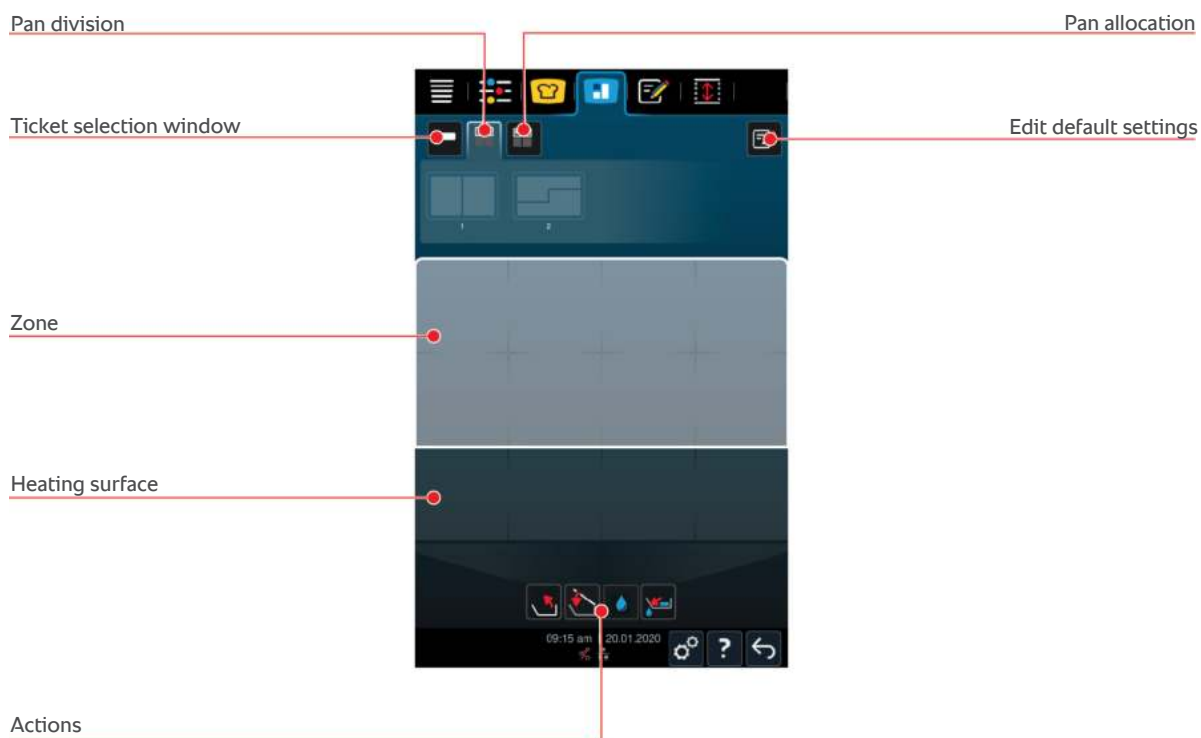
8.1 Tickets

8.1.1 Preset tickets

Preset tickets with different cooking applications are available to you.

1. Press the button in the menu bar: 🔲
2. Press the button ▬
> The preset tickets are displayed.
>> You can now place [▶ 56] the tickets or create your own tickets [▶ 50].

8.1.2 Creating your own tickets

You can add any manual cooking mode, intelligent cooking path or program you want to the ticket board. If you do not save the configuration as a shopping basket, the ticket board will be overwritten as soon as you upload a new shopping basket.

1. Press the button in the menu bar: 🔲
2. Press the button ▬
3. Press the button 📝
4. To add an intelligent cooking path to the ticket board, press the button: 👨‍🍳

5. Either scroll through the list of cooking paths or filter by product category (meat, fish soup, etc.).

6. To add a manual program to the ticket board, press the button: ⋮⋮

7. To add an intelligent program to the ticket board, press this button: 👨‍🍳

Delete tickets from ticket board

1. To delete a ticket from the ticket board, press this button: 📝

2. Press the button ⭐ and select the ticket to be deleted.

3. To delete the ticket, press the button: 🗑.

8.1.3 Edit ticket board

You can add any intelligent cooking path or ticket you want to the ticket board. If you do not save the configuration as a shopping basket, the ticket board will be overwritten as soon as you upload a new shopping basket.

iCookingSuite
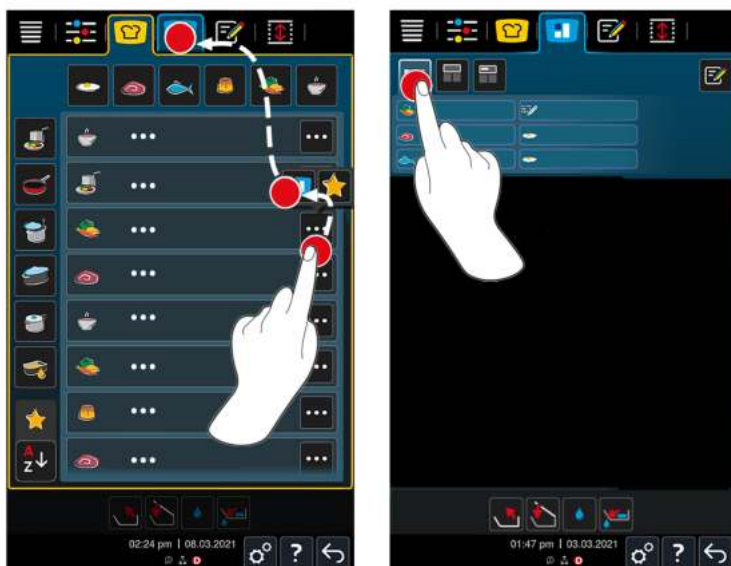
1. Press the button in the menu bar: 👨‍🍳

2. Press the button underneath the desired cooking path: •••

3. Press the button 🔳

4. Press the button in the menu bar: 🔳

5. Press the button ▬

>> The intelligent cooking paths are displayed in the ticket board.

Programming mode

1. Press the button in the menu bar: ✏️
2. Press the button underneath the desired program: •••
3. Press the button ◰
4. Press the button in the menu bar: ◰
   > The programs are displayed in the ticket board.

8.2 Pan division

With iZoneControl, you can divide the pan base into 4 zones.

8.2.1 Presetting pan divisions
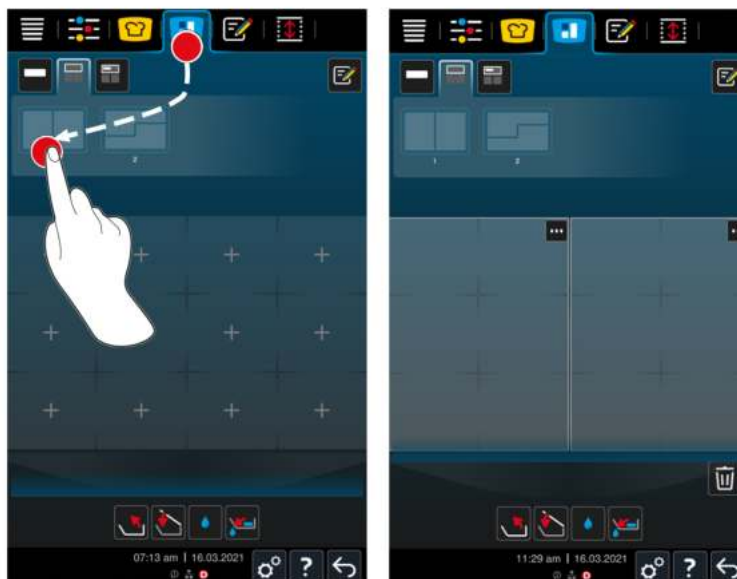
1. Press the button in the menu bar: ◰
2. Press the button ▦
3. Select a preset pan division.
4. Press on the pan surface.

>> The pan base is automatically divided into zones. You can now allocate tickets to the zones.

8.2.2 Creating your own pan divisions
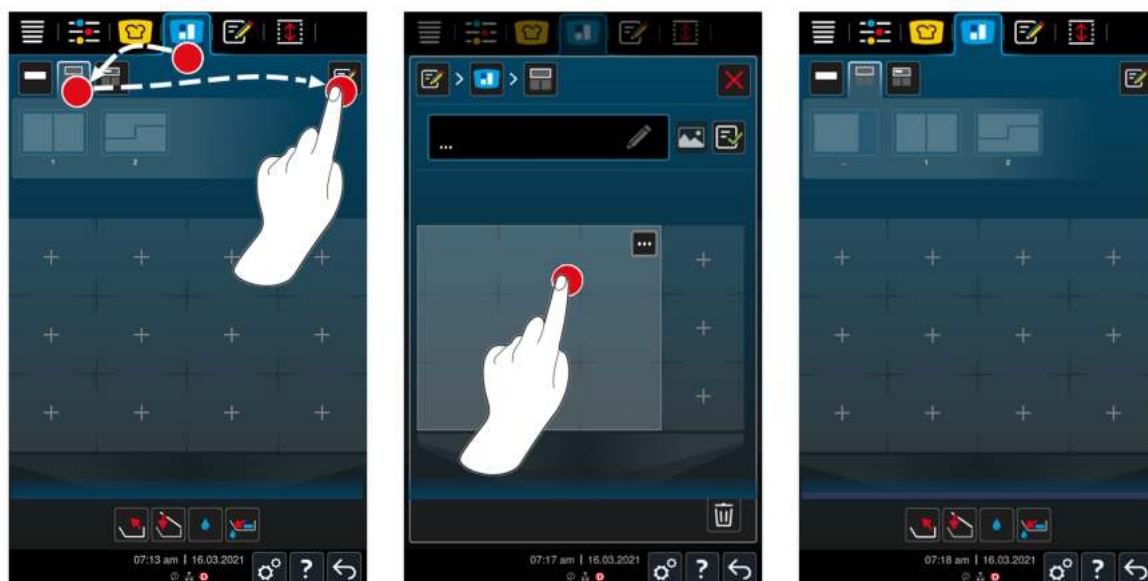
1. Press the button in the menu bar: 🔲
2. Press the button 🔳
3. Press the button 📝
4. Divide the pans according to your requirements.
5. Confirm your pan division with 📝.

Edit pan division

1. To edit a pan division, press the button: 📝
2. Press the button 🔲
3. Press the button 🔳
4. Press one of the listed pan divisions to select.
5. Press the button •••

6. Press the button ✒️

   > The screen for editing will open.

7. Press the button •••

8. Press the button ✛

9. Press on the desired areas in the pan.

   > The zone is adapted to your requirements.

10. To confirm the zone, press the button: ✓

11. To delete a zone, press the button: 🗑️

12. To save the pan division, press the button: 🖅

Delete pan divisions

1. To delete a pan division, press the button: 🗑️

Save pan divisions

1. To give the new pan divisions a name, press the button: ✏️

2. To add the pan division only temporarily, press the button: ✓

3. To save the composition, press the button: 🖅

>> The pan divisions are displayed.

8.2.3 Divide the pan into zones

You can divide a pan into zones without working with the pan divisions. The division is temporary and is overwritten as soon as you assign a pan division to the pan.

1. Press the button in the menu bar: ▰

2. Tap on the area in the pan.

   > The area will be converted into a zone.

3. To confirm the zone, press the button: ✓

4. To expand the zone, press the button: •••

5. Press the button ✛

6. Press on the desired areas in the pan.

   > The zone will be expanded.

7. To confirm the zone, press the button: ✓

   > The zone is confirmed.

8. To add another zone, tap on the area in the pan that is not yet allocated or wait briefly.

9. To delete a confirmed zone, press the button: •••

10. Press the button 🗑

8.3 Pan allocation

8.3.1 Preset pan allocation
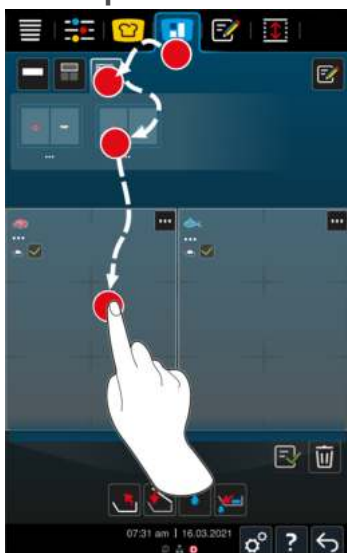
1. Press the button in the menu bar: 🔲

2. Press the button 🔲

   > The preset pan allocations are displayed.

3. Select the desired pan allocation.

4. Press on the pan surface.

   >> The pan will automatically be allocated with the corresponding settings. The zones are preheated to the defined temperature. Once the temperature has been reached, you will be prompted to load the unit.

8.3.2 Creating your own pan allocations

1. Press the button in the menu bar: 🔲

2. Press the button 🔲

3. Press the button 📝

4. Now you can create a pan allocation and name it.

5. Press the button ••• within your created pan allocation.

6. Press the button 📝

7. Select either a cooking path or a program to be added to your pan allocation.

8. Press the button ⏲ if you want to add a timer to your pan allocation.

9. Press the button 📝 to save your pan allocation.

10. Either scroll through the list of possible pan allocations or press buttons 1, 2, 3 or 4 to sort the list.

Delete pan allocation

1. To delete a pan allocation, press the button: 🗑

Save pan allocations

1. To give the new pan allocation a name, press the button: 🖊

2. To save the pan allocation, press the button: 🗒✓

>> The pan allocations are displayed.

8.4 Cooking food with iZoneControl

You can cook food in the 4 following ways:

- Preset tickets [▶ 49]
- Preset pan allocations [▶ 55]
- Manual operating modes [▶ 56]
- Intelligent cooking processes [▶ 56]

8.4.1 Manual operating modes

1. Press the button in the menu bar: 🔲

2. Select the pan or the desired zone.

3. Press the button in the menu bar: ⠿

> The manual modes are displayed.

4. Select the desired operating mode.

> The manual mode is assigned to the pan or the zone.

5. To adjust the cooking parameters to your requirements, press the button: •••

6. Press the button ⠿

> The cooking parameters are displayed.

7. Adjust the cooking parameters and press the button to save your changes: ✓

> The pan or the zone is preheated to the defined temperature. Once the temperature has been reached, you will be prompted to load the unit.

8.4.2 Place ticket

✔ You have divided the pan in zones [▶ 52].

1. Press the button ▬

2. Press and hold the desired ticket until it is highlighted and drag the ticket to the desired zone.

> The zone will be preheated.

3. Alternatively, press the desired ticket and then the desired zone.

> The ticket is assigned to the zone and the zone is preheated.

>> Once the temperature has been reached, you will be prompted to load the unit.

9 Programming mode

In the programming mode, you can create, save and manage your own manual programs [▶ 59], pan allocation [▶ 59], pan division [▶ 59], intelligent cooking paths [▶ 60] and shopping baskets [▶ 58]. All the manual cooking modes [▶ 39], intelligent cooking paths [▶ 26] and preset shopping baskets are available for this.

Create new program

Manual operating modes

iZoneControl

Intelligent modes

Favourites

Sort alphabetically
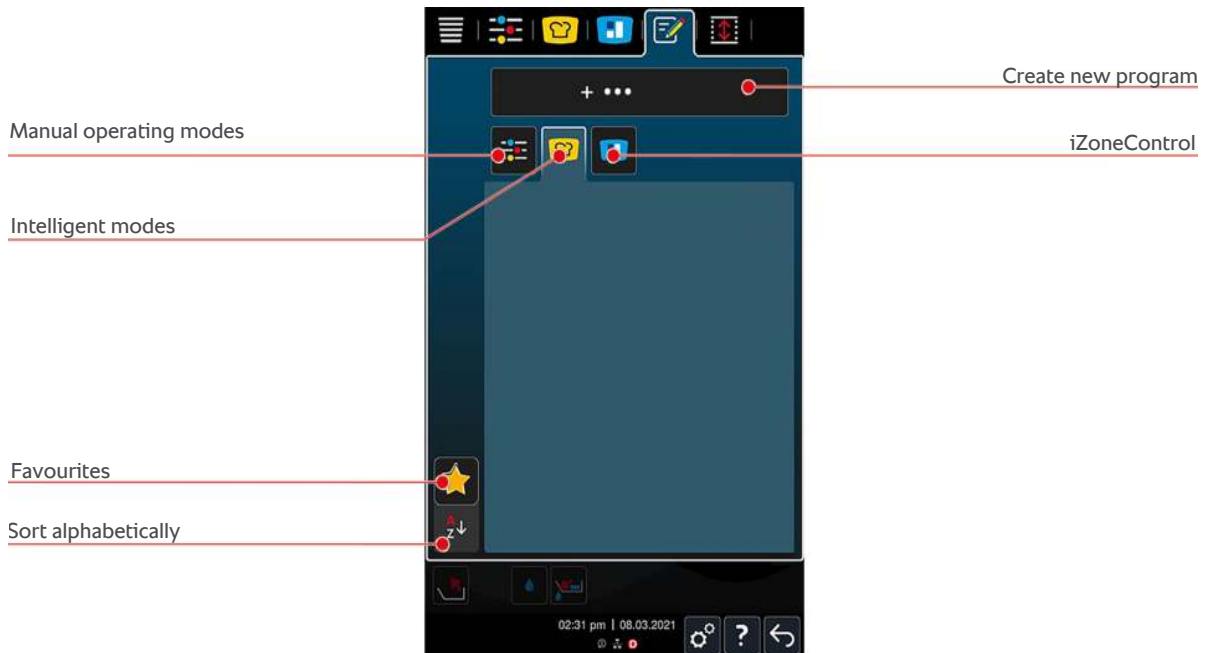
9.1 Programme the shopping cart

1. Press the button in the menu bar: 📝
2. Press the button+ **New item**
3. Press the button 🛒
4. Press the button 🔳
5. To add intelligent cooking paths to the shopping basket, press the button: 👨‍🍳
   > All intelligent cooking paths are displayed.
6. Scroll through the list or select a cooking mode and then press the desired cooking path.
   > The cooking path is marked ⭐ and added to the shopping basket. You can also check the compatibility of cooking paths by holding down the button of the selected cooking path for a longer time. A green tick indicates the compatibility of applications.
7. To add programs that are already saved to the shopping basket, press the button: 📝
   > All programs are displayed.
8. Scroll through the list or select manual or intelligent programs and then press the desired program.
   > The cooking path is marked ⭐ and added to the shopping basket.

Check shopping basket

1. To check the shopping basket, press the button: ⭐
   > All chosen intelligent cooking paths and programs are displayed.
2. To delete an item from the shopping basket, press the button: 🗑

Save shopping basket

1. To give the shopping basket a name, press the button: ✏️
2. Assign a name.

3. To save the shopping basket, press the button: ✏️

>> The shopping basket is displayed in the program list.

9.2 Create manual programme

The following modes are available:

- Cook
- Roasting
- Deep-frying
- Gentle cooking

You cannot combine cooking steps of the cooking modes **boil**, **fry**, **pressure cook (option)** or **sensitive boil** with cooking steps of the **deep-fry** cooking mode.

1. Press the button in the menu bar: ✏️
2. Press the button **+ New item**
3. Press the button ⋮⋮

   > An overview of the available cooking steps is displayed.
4. Select the required cooking steps and drag these into the lower section. **NOTICE! You cannot combine cooking steps freely. Preheat and load must be selected from a column. The cooking mode and the end of the cooking path can be selected from another column.**

5. To edit a cooking step, press the button:

> Depending on the selected mode, the adjustable cooking parameters and additional functions will be displayed.

1. Adjust the cooking step as required.

2. To save your changes, press the button: ✓

Save program

1. To give the program a name, press the button: ✎

2. Assign the name.

3. To save the program, press the button:

>> The program will be checked. If all cooking parameters have been set fully and placed in a logical order, the program will be saved and displayed in the program list.

>> If the program contains an error, the corresponding point will be marked. Resolve the error before saving the program.

9.3 Create an intelligent program

If you program an intelligent cooking process, you can only adjust the cooking parameters to your requirements. You cannot change the order of the individual cooking steps.

1. Press the button in the menu bar: ✏️
2. Press the button **+ New element**
3. Press the button 🍲
> You will be asked what you want to program.
4. Select one of the following options:
   - Cooking mode
   - Mode and cooking method
   - Cooking methods

Once you have selected these, the corresponding intelligent cooking paths will be displayed.

1. Select the desired intelligent cooking process.
> The individual steps will be displayed. You can adjust the cooking parameters as required.
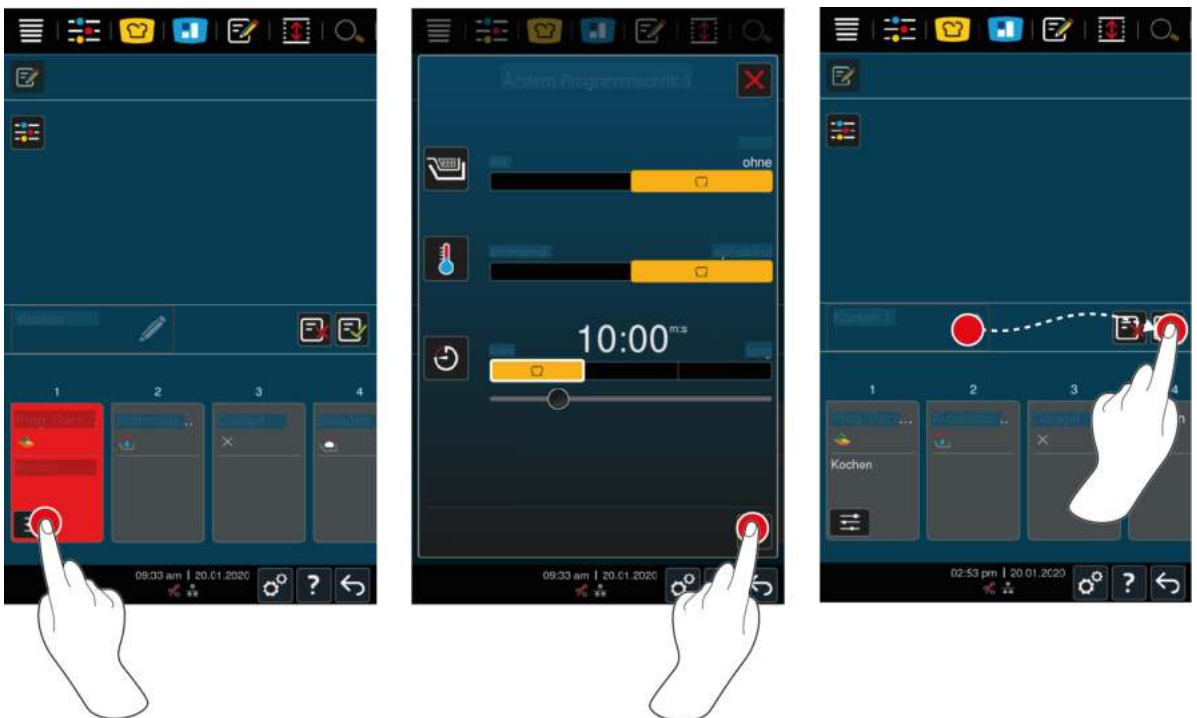
2. Press the button ⋮⋮

> Depending on the selected cooking process, the adjustable cooking parameters and additional functions will be displayed. The standard settings of the cooking path are marked with the following symbol: 🍞

3. Adjust the cooking parameters as required.

4. To save your changes, press the button: ✔

> The individual cooking steps will be displayed again.

Save program

1. To give the program a name, press the button: ✏

2. Assign a name.

3. To save the program, press the button: 📝

>> The program is displayed in the program list.

9.4   Edit and delete programmes

✔ You have programmed manual programs [▶ 59], intelligent cooking paths [▶ 60], Pan division [▶ 52], Pan allocation [▶ 55] or shopping baskets [▶ 58].

1. To edit a program, press the button: •••

You can choose from the following editing options:

- Edit item 📝
- Send to ticket board 🔲
- Add to favourites ⭐
- Duplicate item 📄
- Delete item 🗑

9.5   Start programs and shopping baskets

Manual programs

1. To start a manual program, press the desired program.

> The program starts immediately. All cooking steps are displayed.

2. To send a manual programme to iZoneControl, press the button: •••

3. Press the button 🔲

>> The manual program is displayed on the ticket board. You can now place the ticket as usual [▶ 56].

Intelligent cooking paths

1. To start an intelligent cooking path, press the desired program.

> The program starts immediately. All cooking steps are displayed.

2. To send an intelligent cooking path to iZoneControl, press the button: •••

3. Press the button 🔲

>> The intelligent program is displayed on the ticket board. You can now place the ticket as usual [▶ 56].

Shopping baskets

1. To transfer a shopping cart to iZoneControl, press the desired shopping cart.

> All items of the shopping basket are displayed on the ticket board. You can now place the tickets as usual [▶ 56].

Pan division

1. Press the button 🔲

>> Now you can select a pan division.

Pan allocation

1. Press the button ▦

>> Now you can select a pan allocation.

10   Switch between operating modes

With the iVario you can easily switch between the cooking modes manual cooking, iCookingSuite and iProductionManager at any time. This means that you have the optimal mix of automatic, labour-saving cooking intelligence and individually desired control options.

- Convert an intelligent cooking path from iCookingSuite into your intelligent ticket in iZoneControl.

Convert an intelligent cooking path into an intelligent ticket

✔ You have started an intelligent cooking path.. The cooking path is running.

1. Press the button in the menu bar:

>> The surface area of the pan used can now be reduced.

11   Settings

Change settings by scrolling through the list and pressing on the desired category. A selection of setting options is assigned to each category, which can be changed using simple gestures [▶ 16] or the central dial [▶ 17].

You can permanently change the factory settings on your unit to suit your requirements.

1. Press the button ⚙
> The overview of all possible settings is shown:
  - Favourites [▶ 65]
  - Display [▶ 65]
  - Light [▶ 66]
  - Sound [▶ 67]
  - Cooking system [▶ 68]
  - Cooking [▶ 68]
  - Data management [▶ 69]
  - Network settings [▶ 72]
  - User profile [▶ 73]
  - Service [▶ 73]
  - ConnectedCooking [▶ 73]

11.1   Favourites

All settings that you have marked as favourites are displayed in favourites.

1. Choose a setting.
2. Press the button ⭐
>> The setting is saved as a favourite and is displayed under ⭐, sorting is chronological according to the time it was added.

11.2   Display

1. Press the button ⚙
2. Press the button 🔵 **Display**

11.2.1   Language

Here you can change the language of the user interface.

1. Press the button 👄 **Language**
2. Choose the desired language.
>> The language of the user interface is changed immediately. A total of 57 languages are available.

11.2.2   Date and time

Here you can change the following settings:
  - **Date** 📅
  - **Time** 📅
  - **Toggle 24h/12h** 🕐

Date

1. Press the button 📅 **Date**
> A calendar is displayed.
2. Select the desired date.

>> The date is automatically adopted.

Time

1. Press the button 🗓✓ **Time**

  > The time is displayed.

2. Press the time.

3. Set the desired time.

>> The time is automatically adopted.

Toggle 24h/12h

1. Select **12** to set the 12-hour format and **24** to set the 24-hour format.

ConnectedCooking

You can also automatically synchronise the time with ConnectedCooking.

1. Press the button ⚙

2. Press the button ⤳ **ConnectedCooking**

3. Next to **Automatic time synchronisation**, press the button: **ON**

11.2.3 Temperature format

Here you can set whether the temperature should be displayed in **°C** or **°F.**

11.2.4 Volume unit

Here you can set whether the volumes are displayed in litres **L** or gallons **G**.

11.2.5 Programme view

Here you can set if intelligent cooking paths should be displayed in the iCookingSuite and in programming mode in one, two or three columns.
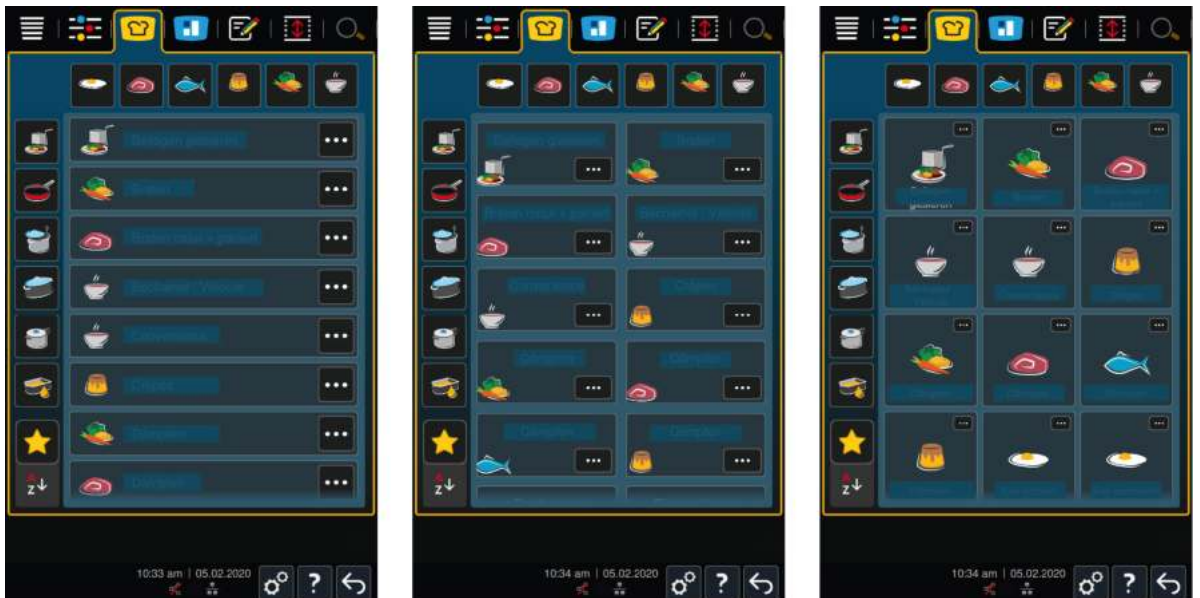
1. Press the button ⦚⦚ **Programme view**

2. Select ⦚⦚ **one column**, ⦚⦚ **two columns** or ⦚⦚ **three columns**.

>> The selection is immediately adopted.

11.3 Light

1. Press the button ⚙

2. Press the button 💡 **Light**

11.3.1 Display brightness

Here you can adjust the display brightness on a scale from 0 - 100%.

1. Press the button 📲 **Display brightness**
2. Select the desired value on the scale or set it using the dial.
>> The display brightness is immediately adopted.

Automatic dimming

1. Press the button 📲 **Automatic dimming**
>> You can now switch the automatic dimming on or off.

Dim after x min

1. Press the button 📲 **Dim after x min**
>> You can now set after how many minutes the automatic dimming should be activated.

Screen protector

1. Press the button 📲 **Screensaver**
>> You can now switch the screen saver on or off.

Activate screensaver after x min

1. Press the button 📲 **Activate screensaver after x min**
>> You can now set after how many minutes the screen saver should be activated.

11.4 Sound

1. Press the button ⚙
2. Press the button 🔊 **Sound**

11.4.1 Master volume

Here you can set the master volume of the unit on a scale of 0 - 100%.

1. Press the button 🔊 **Master volume**
2. Select the desired value on the scale.
>> The master volume is immediately adjusted.

11.4.2 Loading/calls for action

Here you can set which sound or melody you would like to sound when you want to either load the unit or ask it to perform an action. You can choose from 25 options.

1. Press the button 🔊 **Loading/action request**
2. Press the button 🔊 **Sound**
3. Press on the desired sound.
> The sound will play.
4. To apply the setting, press the following button in the icon bar: 🔊
>> You will return to the overview.

11.4.3 Program step end

Here you can set which sound or melody you would like to sound when a program step is completed . You can choose from 37 options.

1. Press the button 📝 **Program step end**

2. Press the button 📝 **Sound**

3. Press on the desired sound.

    > The sound will play.

4. To apply the setting, press the following button in the icon bar:🔊

>> You will return to the overview.

11.4.4   End of cooking time

Here you can set which sound or melody you would like to sound when the cooking time has passed. You can choose from 37 options.

1. Press the button 🏁 **End of cooking time**

2. Press the button 🏁 **Sound**

3. Press on the desired sound.

    > The sound will play.

4. To apply the setting, press the following button in the icon bar:🔊

>> You will return to the overview.

11.5   Cooking system

1. Press the button ⚙

2. Press the button ▮▮ **Cooking system**

11.5.1   Information on unit model

Here you can see which model your unit belongs to and which software version is installed.

11.5.2   Demo mode

Here you can switch your unit to demo mode. This function is useful if you want to display the functionalities of your cooking system without cooking in it.

1. To activate the function, press and hold the button: 🔲 **ON** until the progress bar has moved past both switch positions ON and OFF.

>> If demo mode is activated, the cooking system will restart. The symbol appears in the footer: 🅳

11.5.3   Hot water option

For units with a hot water option, you can activate or deactivate hot water here.

11.6   Cooking

1. Press the button ⚙

2. Press the button 🗄 **Cooking**

11.6.1   Primary country cuisine

In the primary country cuisine, cultural eating habits are translated into intelligent cooking paths. The cooking parameters of the intelligent cooking paths reflect the eating habits and the way food is prepared in the respective country or region. This means that not only can you master your local cuisine, but all the cuisines of the world. This setting is independent of the language selection.

1. Press the button 🌐 **Primary country cuisine**

2. Scroll through the list and select the desired primary country cuisine.

>> The country cuisine is immediately adopted. In the iCookingSuite, the intelligent cooking paths that correspond to the national cuisine are displayed. The cooking parameters, cooking times and core temperatures of the intelligent cooking paths are adapted to the cultural eating habits.

11.6.2 Secondary country cuisine

You can add an additional country cuisine to the primary country cuisine. This allows you to prepare typical dishes from 2 countries at the same time. This is an advantage, for example, if your restaurant wants to offer a special weekly menu with another country cuisine.

1. Press the button 🌐 **Secondary country cuisine**

2. Scroll through the list and select the desired secondary country cuisine.

>> The country cuisine is immediately adopted. In the iCookingSuite, the additional intelligent cooking paths of the secondary country cuisine are displayed and marked with 🌐. The settings of the cooking parameters are still influenced by the primary country cuisine [▶ 68].

11.7 Data management

Please note that the **data management** functions are only available if you connect a USB flash drive to the unit.

1. Press the button ⚙

2. Press the button 🔧 **Data management**

You can adjust the following settings:

- Export all data [▶ 69]
- Cooking programs [▶ 69]
- User profile [▶ 70]
- User images [▶ 70]
- User data: Delete all [▶ 71]
- Basic unit settings [▶ 71]
- HACCP data [▶ 71]
- Service [▶ 71]

11.7.1 Export all data

✔ You have connected a USB flash drive to the unit.

1. Press the button ▬ **Export all data**

>> You can now export all data to a USB flash drive.

11.7.2 Cooking programs

Here you can export, import or delete all the programs you have created.

Export programs

✔ You have created programs in the programming mode.

✔ You have connected a USB flash drive to the unit.

1. Press the button 🗂 **Export programs**

>> The saved programs are saved on the USB flash drive.

Import programs

1. Connect a USB flash drive containing the exported programs to the unit.

2. Press the button 🗂 **Import programs**

>> The saved programs are imported and displayed in programming mode.

Programs: Delete all own

Here you can delete all programs you have created.

1. Press the button 📝

> You will be asked if you really want to delete the programs.

2. To confirm the action, press the button: ✔

>> A message will confirm that all programs have been deleted.

11.7.3   User profile

Export profiles

✔ You have created a profiles.

✔ You have connected a USB flash drive to the unit.

1. Press the button 🖭 **Export profiles**

>> The saved programs are saved on the USB flash drive.

Import profiles

1. Connect a USB flash drive containing the exported programs to the unit.

2. Press the button 🖭 **Import profiles**

>> The saved profiles are imported and are displayed in the user management area.

Delete all own profiles

Here you can delete all profiles you have created. The preset profiles will not be deleted.

1. Press the button **Delete all own profiles**

> You will be asked if you really want to delete the profiles.

2. To confirm the action, press the button: ✔

>> A message will confirm that all own profiles have been deleted.

11.7.4   User images

Here you can import and export all images you want to assign to programs and shopping carts. Images must meet the following criteria:

- File type: PNG
- Colour depth: 3 x 8 bit
- Image size: 130 x 130 px
- File size: max. 50 kb

Import images

1. Save images on a USB flash drive in a folder named **userpix**.

2. Connect the USB flash drive to the unit.

3. Press the button 🖼 **Import images**

>> The saved images will be imported.

Export images

✔ You have imported images.

✔ You have connected a USB flash drive to the unit.

1. Press the button 🖼 **Export images**

>> The saved images will be saved onto the USB flash drive.

Delete all own images

Here you can delete all images you have imported.

1. Press the button **Delete all own images**

> You will be asked if you really want to delete the images.

2. To confirm the action, press the button: ✓

>> A message will confirm that all own images have been deleted.

11.7.5 User data: Delete all

1. Press the button 🗑 **User data: Delete all.**

> You will be asked if you really want to delete the data.

2. Press the button ✓

> A message confirms that all your user data – cooking programs, user profiles, images, and user settings – have been deleted

11.7.6 Basic unit settings

Basic unit settings: Export all

✔ You have connected a USB flash drive to the unit.

1. Press the button 📷 **Basic unit settings: Export all**

>> The basic unit settings are saved on the USB flash drive.

Import basic unit settings

1. Connect a USB flash drive to which the basic device settings have already been exported to the device.

2. Press the button 📷**Basic unit settings: Import all**

>> The basic unit settings are imported.

11.7.7 HACCP data

Here you can export all HACCP data recorded by the unit to a USB flash drive. You can also have the HACCP data automatically transferred to ConnectedCooking.

✔ You have connected a USB flash drive to the unit.

1. Press the button 📷 **HACCP data: Export all**

>> The HACCP data is saved on the USB flash drive.

HACCP data: Export via time period

✔ You have connected a USB flash drive to the unit.

1. Press the button **HACCP data: Export via time period**

2. Select the desired time period and press the "export" button.

>> HACCP data for the selected period is saved on the USB flash drive.

11.7.8 Service

Developer logs: Export all

✔ You have connected a USB flash drive to the unit.

1. Press the button 📷 **Developer logs: Export all**

>> The developer logs are now downloaded to a USB flash drive.

Developer logs: Export via time period

✔   You have connected a USB flash drive to the unit.

1.   Press the button ⬛ **Developer logs: Export via time period**

>> You can now download the developer logs for a certain period of time.

Service report: Export all

✔   You have connected a USB flash drive to the unit.

1.   Press the button 🚗 **Service report: Export all**

>> The service reports are now downloaded to a USB flash drive.

Export error statistics log

✔   You have connected a USB flash drive to the unit.

1.   Press the button 🚗 **Copy the error statistics log to a USB flash drive**

>> The error statistics log is saved on the USB flash drive.

11.8 Network settings

1.   Press the button ⚙

2.   Press the button ⬛ **Network settings**

You can find out how to connect your unit to a WiFi network here: Establish a wireless connection [▶ 78]

You can find out how to connect your unit to the network here: Establish network connection [▶ 78]

11.8.1 WiFi

Here you can include your unit in a WiFi network. Click here for more information: Establish a wireless connection [▶ 78]

11.8.2 LAN (optional)

You can find out how to connect your unit to the network here: Establishing a network connection [▶ 78]

IP network

Enter the IP address of your unit here.

Gateway

Here you can enter the Gateway IP address.

IP netmask

Here you can enter the IP netmask.

DNS 1

Here you can enter the address of the primary DNS server.

MAC address

Here you can display the MAC address of your unit.

DHCP active

Here you can set if DHCP should be active or inactive

1.   To activate the function, press the button: **ON**

>> The IP address, Gateway and DNS are automatically configured.

11.9   User profile

You can group users into profiles and assign access rights to these profiles. By default, your unit is assigned a profile that cannot be deleted. You can add up to 10 more profiles.

1. Press the button ⚙️

2. Press the button 🍺 **User profile**

How to create, change and transfer profiles to other cooking systems can be found here: Profile and rights management [▶ 75]

11.10   Service

1. Press the button ⚙️

2. Press the button 🔧 **Service**

The following information is available:

- Information on the cooking system model/software version
- Serial number information
- Hotline – Chef [▶ 87] 📞
- Hotline – Service [▶ 87] 📞
- Service levels 🔧

   This function is only available to RATIONAL Service Partners.
- Software update info [▶ 73] ⬇️
- Installed software version [▶ 73]
- Service messages of the last 14 days 🔧
- Open source licences 🏷️.

11.10.1   Information on unit model

Here you will find the name of your unit and which software version is installed on it.

11.10.2   Software update info

Here you can see which software version is installed on your unit. If you have connected your unit to ConnectedCooking and activated the **Download software updates automatically** function, software updates will be made available to you automatically. Click here for more information: Carry out software updates automatically [▶ 80] If a software update is available, the current software version is displayed and the **Start installation** button is active.

1. Press the button **Start installation**

>> The software update is carried out and the unit is restarted.

11.10.3   Installed software version

Here you will find all information about the installed software version and installed help packages.

11.11   ConnectedCooking

1. Press the button ⚙️

2. Press the button ⚗️ **ConnectedCooking**

You can find out how to connect your cooking system to ConnectedCooking and which functions are available here: ConnectedCooking [▶ 79]

If your cooking system is connected to ConnectedCooking, you have the following setting options.

Connect automatically

If the network connection of your cooking system is lost, your cooking system will automatically reconnect to ConnectedCooking once the connection is re-established. If you do not want this, you can deactivate the function.

1. Press the button ⚏ **ON** or **OFF**

>> Your cooking system will disconnect from ConnectedCooking when you press **OFF** . As soon as you press the **ON** button, your cooking system will automatically reconnect to ConnectedCooking

Log off

You can log out of ConnectedCooking at any time. The connection details will be deleted. If you want to re-connect the cooking system to ConnectedCooking, you will have to register the cooking system again.

1. Press the button ⇤

>> You will be asked whether you want to log out of ConnectedCooking. If you confirm this, your cooking system will be logged out of ConnectedCooking immediately.

Automatic time synchronisation

1. Press the button ⚏ **ON** or **OFF**

>> Automatic time synchronisation does not take place when you press **OFF**. When you press **ON**, automatic time synchronisation takes place.

Automatically transfer HACCP data

1. Press the button ⇨ **ON** or **OFF**

>> Your cooking system will not automatically transfer HACCP data to ConnectedCooking when you press **OFF**. As soon as you press the **ON** button, the cooking system automatically transfers the HACCP data to ConnectedCooking.

Remote access

1. Press the button **ON** or **OFF**

>> Remote access is not available when you press **OFF**. If you press **ON**, it will be possible to control your cooking system remotely via ConnectedCooking.

Software update

1. Press the button ⚏ **ON** or **OFF**

>> Software updates are not performed automatically when you press **OFF**. If you press **ON**, software updates are performed automatically.

12   Kitchen management

12.1   Profile and rights management

You can group users into profiles and assign access rights to these profiles. By default, your unit is assigned a profile that cannot be deleted. You can add up to 10 more profiles.

12.1.1   Create new profile

1. Press the button ⚙
2. Press the button 🍺 **User profile**
3. Press the button**Add new profile**
4. If you want to derive a profile from an already existing profile, press the button: **from an existing profile**
5. If you want to derive a profile from a profile template, press the button: **from a profile template**
> A message saying that the new profile has been successfully created will be displayed.
6. In the icon bar, press on 🍺 to return to the overview of user profiles.
7. Press the button 🍺 **Edit profile**
8. Press the button 🍺 **New profile**

Change profile settings

1. Press the button 🍺 **Profile settings**
2. To give the profile a name, press the button: 🍺 **Change profile name**
3. Enter a unique profile name and press the Enter key on the keyboard.
> You will return to the profile overview.
4. To assign a password to the profile, press the button: 🍺 **Change profile password**
5. Enter a password and press the Enter key on the keyboard. Document the password and protect it against access from unauthorised third parties. If you forget the password, you can no longer access the settings. In this case, please contact your RATIONAL Service Partner.
> You will return to the profile overview.
6. To assign a language to the profile of the unit interface, press the button: 🍺 **Change language**
7. Scroll through the list and select the language you want.
> You will return to the profile overview.
8. To assign the profile, if it should be the main user or a profile with restricted rights, press the button: 🍺 **Change profile type**
9. Select 🍺 **Main user** if the user profile should have all rights to be able to edit profiles. If you select this profile type, all users will have full access to the unit
10. Select 🍺 **Restricted user** if you want the user profile to have restricted rights. If you select this profile type, you can hide all elements of the user interface except the favourites.
> You will return to the profile overview.
11. To assign a primary country cuisine to the profile, press the button: 🍺 **Change primary country cuisine**
12. Scroll through the list and select the desired primary country cuisine.
> You will return to the profile overview.
13. To assign a secondary country cuisine to the profile, press the button: 🍺 **Change secondary country cuisine**
14. Scroll through the list and select the desired secondary country cuisine.
> You will return to the profile overview.
15. If you want to hide all the elements of the user interface except the favourites, press the following button behind **Hide all elements except favourites**: **ON**

16. In the icon bar, press on 👤 to return to the overview of user profiles.

Customise the menu bar

Define which functions and intelligent assistants should be displayed in the menu bar.

1. Press the button ▇ **Customise the menu bar**

2. If you want to hide a function or intelligent assistant, press the button behind the following elements: **OFF**

   ▪ Home ☰

   ▪ Manual operating modes

   ▪ iCookingSuite 👨‍🍳

   ▪ iZoneControl

   ▪ Programming mode

   ▪ Height adjustment

1. In the icon bar, press on 👤 to return to the overview of user profiles.

12.1.2   Activate profile

✔ You have created a profile. See Create new profile [▶ 75]

1. Press the button 👤 **Activate profile**

2. Select the desired profile.

3. If you have assigned a password to the profile, enter the password.

4. To confirm the action, press the button: ✔

>> The profile is immediately activated.

>> When you open the start screen, the activated profile is displayed. If several profiles are displayed, you can scroll through the list. To create a new profile [▶ 75], press the button: +

12.1.3   Transfer profile to other units

You can transfer profiles that you have created on one unit to other units:

✔ You have connected a USB flash drive with the unit.

1. Press the button ⚙

2. Press the button 👤 **User profile**

3. Press the button 💾 **Profile export**

 > All created profiles are loaded onto the USB stick.

4. Connect the USB stick that contains the downloaded profiles to another unit.

5. Press the button ⚙

6. Press the button 👤 **User administration**

7. Press the button 💾 **Profile import**

>> All profiles are loaded onto the unit and displayed after a short wait.

12.1.4   Delete profile

You can delete all profiles except the administrator profile that is assigned by default.

✔ You have created a profile [▶ 75].

1. Press the button 👤 **Edit profile**

2. Select the desired profile.

3. Press the button 👤 **Profile settings**

4. Press the button 👤 **Delete profile**

>> The profile is deleted.

12.2 Hygiene management

12.2.1 Logged HACCP data

The following HACCP data is logged for each batch:

- Batch number
- Unit model
- Serial number
- Software and Help Version
- Date and time
- Hand shower rinse
- Set core temperature
- Measured core temperature
- Time (hh:mm:ss)
- Temperature unit
- Energy optimising system connection
- Name and ID of the cooking path
- Change of mode
- Cooking temperature
- Change of pan lid position
- Active heating elements

12.2.2 Exporting HACCP data

At maximum use, HACCP data will be stored in the cooking system for 14 days. During this time, you can download the data. Click here for more information: Export HACCP data. [▶ 71] A longer period is available if the corresponding period of use is shorter.

12.2.3 Transfer HACCP data automatically to ConnectedCooking

If you have connected your unit with ConnectedCooking, you can set it so that the HACCP data is automatically transferred to ConnectedCooking once a cooking process is complete.

✔ Your unit is connected with ConnectedCooking [▶ 80].

1. Press the button ⚙
2. Press the button ⤬**ConnectedCooking**
3. Next to **Automatically transfer HACCP data**, press the button: ⇢ **ON**

>> HACCP data will now be automatically transferred when a cooking process is completed. You can view the data at connectedcooking.com or in the ConnectedCooking app.

12.3 Connected units to a network

When you network your units, you have the following options:

- Remotely monitoring units.
- Connecting units with ConnectedCooking.

12.3.1 Connect network cable

As an option, your cooking system can be equipped with an RJ45 Ethernet port. To connect your cooking system to the network and to protect the cooking system from water jets from all sides, use a network cable with the following properties:

- Network cable category 6

- Maximum plug length of 45 mm
- Plug diameter of 18.5 mm
- Cable diameter of 5.5 − 7.5 mm

> ⚠ **CAUTION**
>
> **The functional parts around the network connection can heat up to over 60 °C**
>
> You can burn yourself if you connect a network cable to a unit that is currently in use or has just been in use.
>
> 1. Let the unit cool down before connecting the network cable.
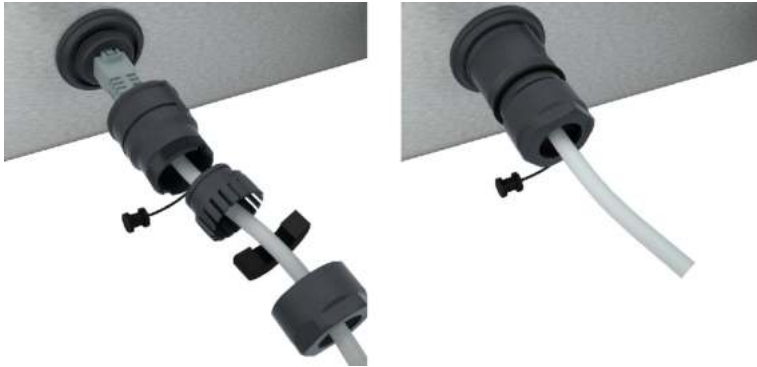
1. Unscrew the protective cover.
2. Thread the individual parts of the protective cover onto the network cable.
3. Plug the network cable into the network connection.
4. Screw the protective cover back on.

12.3.2   Establish network connection

✔ You have all the data for the network connection.

1. Press the button ⚙
2. Press the button ⊞ **Network settings**
3. Press the button 📶 **LAN**
4. Press the button ⫿P **IP network**
5. Enter the IP address.
6. Press the button ⫿P **IP Gateway**
7. Enter the IP address of the IP Gateway.
8. Press the button ⫿P **IP Netmask**
9. Enter the IP netmask.
10. If you would like a server to assign the network configuration to customers, activate DHCP. Press the button ⫿P **ON**
   > Now the IP address, Gateway and DNS are automatically configured.
11. Press the button ⫿P **DNS 1 (preferred)**
12. Enter the address of the DNS server.

12.3.3   Establishing a WiFi connection

If you want to connect the unit to a WiFi network where you have to log in via a website, the WiFi connection cannot be established.

1. Press the button ⚙
2. Press the button ⊞ **Network**

3. To activate the function, press the button: 🛜 **ON**

4. Press the button 🛜 **WLAN**

> A list of all available WiFi networks is displayed. WiFi networks are sorted by signal strength.

5. Select the desired WiFi network.

> You will be asked to enter the password of the WiFi network.

6. To confirm the action, press the button: ✔

> If the connection has been successfully established, the following symbol appears in the footer: 🛜

> The WiFi network will be displayed at the top of the list of available WiFi networks.

7. To display the connection details, press this button next to the WiFi network: **V**

8. To disconnect, press this button in the connection details: **Disconnect**

9. In the icon bar, press on ⚙ to return to the overview of network settings.

>> The name of the WiFi network will be displayed in the **WLAN** section.

12.3.4 Monitoring units remotely with ConnectedCooking

If you have connected your units with ConnectedCooking, you can monitor them remotely using the ConnectedCooking app or at connectedcooking.com.

Without smartphone

✔ Your unit is connected with ConnectedCooking [▶ 80].

1. Log in to connectedcooking.com.

2. Select: **Administration > My units**

> An overview of all registered units is displayed.

3. Press the button Camera symbol

>> The home screen of the unit is displayed. You can now view the unit display via the web interface.

With smartphone

✔ Your unit is connected with ConnectedCooking [▶ 80].

✔ You have installed the ConnectedCooking app on your smartphone.

1. Run the ConnectedCooking app.

2. Press the button ≣

3. Select: **My units**

> An overview of all registered units is displayed.

4. Select the desired unit.

5. Press the button Camera symbol

>> The home screen of the unit is displayed. You can now view the unit display via your smartphone.

12.4 ConnectedCooking

ConnectedCooking is the most modern network solution by RATIONAL. Whether you use one or more RATIONAL units, ConnectedCooking offers you completely new and convenient application options. The only thing you need to do is connect your RATIONAL unit to a network and register at connectedcooking.com.

In ConnectedCooking you can see the online status, the operational statistics and whether the HACCP requirements are complied with at a glance. The following features are also available:

- **Push notifications**

  Whether it's a loading, ready-to-eat or service message, you will receive all the information you need in real time, no matter where you are.

- **Transfer and manage cooking paths**

Automatically transfer tried and tested cooking paths to all units in your business.

- **Automatic software updates**

Software updates are always provided to you free and automatically.

You will also find extensive recipe libraries, tips and tricks from our professionals as well as a variety of training videos at connectedcooking.com.

12.4.1 Connect unit with ConnectedCooking

When you connect your unit to ConnectedCooking, the following features are available:

- Transfer HACCP data automatically to ConnectedCooking [▶ 77]
- Automatically transferring service data to ConnectedCooking [▶ 87]

✔ You have established a network connection.

✔ You have registered at connectedcooking.com.

1. Press the button ⚙
2. Press the button **ConnectedCooking**
3. Next to **Connect**, press the button: **Register**
4. Enter your registration details or select the registration via QR code.

> After a short wait, a nine-digit PIN and a QR code are displayed. If you do not have a smartphone with you, you can register at www.connectedcooking.com. If you have a smartphone with you, you can scan the QR code.

Registration without smartphone

1. Write down the PIN.
2. Log on to www.connectedcooking.com.
3. Click on the symbol: **Asset management**
4. Select: **Unit overview**
5. Click on the symbol: Red cross with +
6. In the **Name** field, enter a unit name.
7. In the **activation key** field, enter the PIN displayed on the unit.

>> After a short time, the unit will be displayed in the unit overview of ConnectedCooking.

>> The display will show that the unit is connected with the ConnectedCooking server. The symbol appears in the footer: ⌁

>> You will receive an e-mail confirming that the unit has been successfully registered.

Registration with smartphone

✔ You have installed an app on your smartphone that you can use to scan QR codes.

✔ You have installed the ConnectedCooking app on your smartphone.

1. Scan the QR code.

>> After a short time, the unit will show that the unit is connected with the ConnectedCooking server. The symbol appears in the footer: ⌁

>> The unit will be displayed in the unit overview of ConnectedCooking.

>> You will receive an e-mail confirming that the unit has been successfully registered.

12.5 Perform software update

Automatic software updates with ConnectedCooking

✔ Your unit is connected with ConnectedCooking.

1. Press the button ⚙

2. Press the button ⌇ **ConnectedCooking**

3. To activate the **Download software updates automatically** function, press the button: ⬇ **ON**

4. Press the button ⚙

5. Press the button ✖ **Service**

6. Press the button ⬇ **Software update info**

7. Press the button **Start installation**

>> The software update is carried out and the unit is restarted.

Software update by USB stick

✔ You have connected a USB stick to the unit on which there is a software update.

✔ A message is displayed telling you that a software update has been detected.

1. Confirm the message that the software update should be carried out.

>> The software update is carried out and the unit is restarted.

13 Care

13.1 General safety instructions

- Prior to cleaning works, disconnect the unit from the power supply.
- Wear tight-fitting protective glasses and chemical-safe protective gloves while cleaning the unit.
- Remove all care products and residues of care products before heating up the unit and cooking food in it.

13.2 Care intervals

Care interval	Function parts
Daily	- Pan - Drain valve - Steam vent - Core probes - Pan lid gasket - Automatic water filling - Hand shower - Accessories
Weekly	- Pan exterior - Control panel - Plastic parts In systems with the pressure option: - Locking system - Pressure-cooking system
Half-yearly	The spray regulator of the automatic water refill

The functional parts must be cleaned according to the care interval, but can be cleaned more frequently if required.

13.3 Care products

Suitable care products

- Clean the unit with lukewarm water and a sponge.
- Clean the interior of the pan with diluted vinegar if there is limescale or discolouration.

Unsuitable care products

Do not clean the unit, its functional parts and accessories with the following unsuitable care products:

- Scouring cleaning agents or abrasive cloths
- Substances containing hydrochloric acid, caustic solution, sulphur or other oxygen-requiring substances
- Scouring pad sponge with scrubber
- Steel wool
- Sharp or pointed tools

13.4 Cleaning the pan

⚠ **CAUTION**

If the pan base is hot, cold cleaning water can heat up quickly and spray from the pan

You may scald yourself if you touch hot spraying water.

1. Leave the pan to cool down by itself. Do not try to cool it quickly using cold water or ice.

Gasket

Core temperature probes

Automatic water refill

Automatic water refill

Pan valve
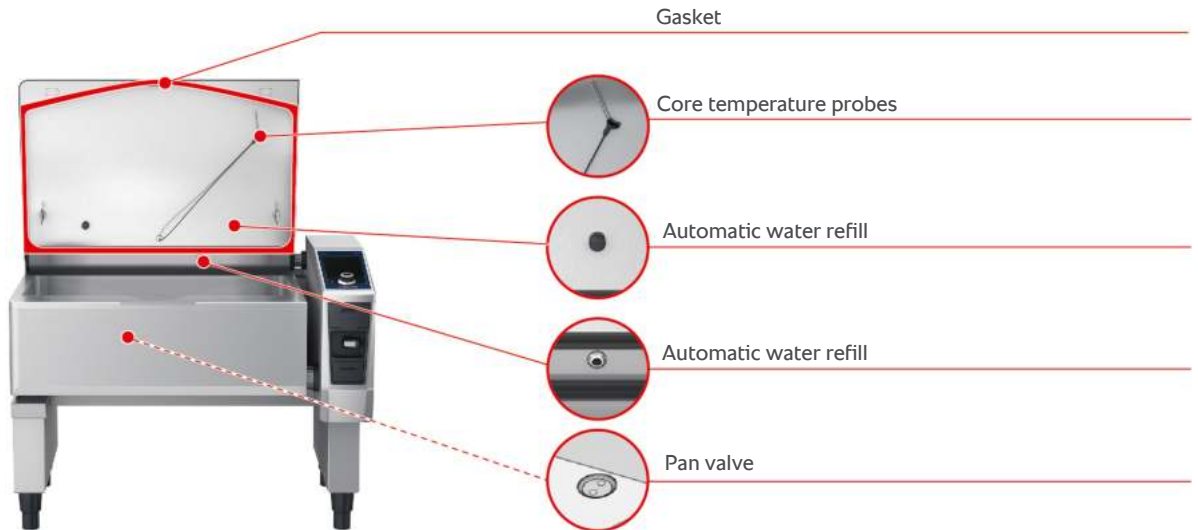
Cleaning the interior of the pan

1. Clean the pan, particularly in the corners and edges.
2. Remove any food residues and layers of fat, starch and protein.
3. To remove more stubborn limescale or colouration, bring diluted vinegar to the boil.
4. Then drain the diluted vinegar and rinse the pan with clear water.

Cleaning the exterior of the pan

1. Only clean the exterior of the pan when the pan is lowered.
2. Clean the exterior side of the pan with a soft sponge.
3. When cleaning, make sure that you only pour the water into the unit from above.

Cleaning the pan lid gasket

1. Clean the pan lid gasket with a soft sponge.
2. Clean the groove between the gasket lips, in which water can accumulate.

Cleaning the core probe

1. Clean the core probe and the core probe cable with a soft sponge.

Cleaning the steam vents

Please note that units without a pressure cooking system have one steam vent. Units with a pressure cooking system have two steam vents.

1. Remove the steam vent by hand without using tools.
2. Clean the recess in the steam vent with the hand shower.
3. Clean the steam vent using the hand shower or in the dishwasher.
4. Put the steam vent back in place.

Cleaning the spray regulator

Depending on the level of soiling and water hardness, clean the spray regulator regularly, but at least every six months.

To clean the spray regulator, you will need the service key (see figure) which is included in the iVario starter kit.

Cleaning tip: To do this, place the spray regulator overnight in a container with white vinegar.

Proceed as follows:

1. Place the key on the spray regulator and unscrew it.
2. Clean the spray regulator with vinegar water.
3. Rinse the spray regulator with water.
4. Rinse the Variodose without the spray regulator with one litre of water to remove residual particles in the pipe.
5. Insert the cleaned spray regulator using the service key.
6. Tighten the screw connection.

>> The spray regulator is fully functional again.

Cleaning the automatic water filling

1. Clean the automatic water filling mechanism with detergent and a soft sponge every morning and night.

Cleaning the pan drain valve

1. Open the pan drain valve.
2. Unscrew the pan drain valve.
3. Clean the opening, the lid and the gasket of the pan drain valve with a sponge.
4. Screw the pan drain valve back into place.

13.5 Cleaning the hand shower

1. Pull the hand shower hose out completely and hold it firmly.
2. Clean the hand shower and the hose with a soft sponge.
3. To remove stubborn scale, clean the hand shower and the hose with diluted vinegar.

13.6 Cleaning the control panel

⚠ **CAUTION! Risk of cuts! The central dial has sharp edges. Wear protective gloves when cleaning the central dial and the surfaces below it.**

1. Pull off the central dial by hand and without tools.
2. Clean the central dial and the surface below it with a soft cloth.
3. Replace the central dial.

If your unit is equipped with a lockable control panel, you have to unlock the lockable control panel and open the cover before cleaning the control panel.

Before you clean the display, you can lock it. This prevents accidentally starting cooking processes, performing actions or calling up functions.

1. Press and hold the button: ⚙

> After a few seconds, the display lock will be activated and the symbol displayed: 🔓

2. Clean the display with a soft cloth.

3. To lock the display, press and hold the button: 🔓

> The symbol will be displayed: ⚙

4. Pull off the central dial by hand and without tools.

5. Clean the central dial and the surface below it with a soft cloth.

6. Replace the central dial.

13.7 Cleaning accessories

1. Let the accessories cool before cleaning.

2. Remove any food residues and layers of fat, starch and protein with a soft cloth.

3. In case of stubborn dirt, soak the accessories in lukewarm water and then remove the dirt with a soft cloth.
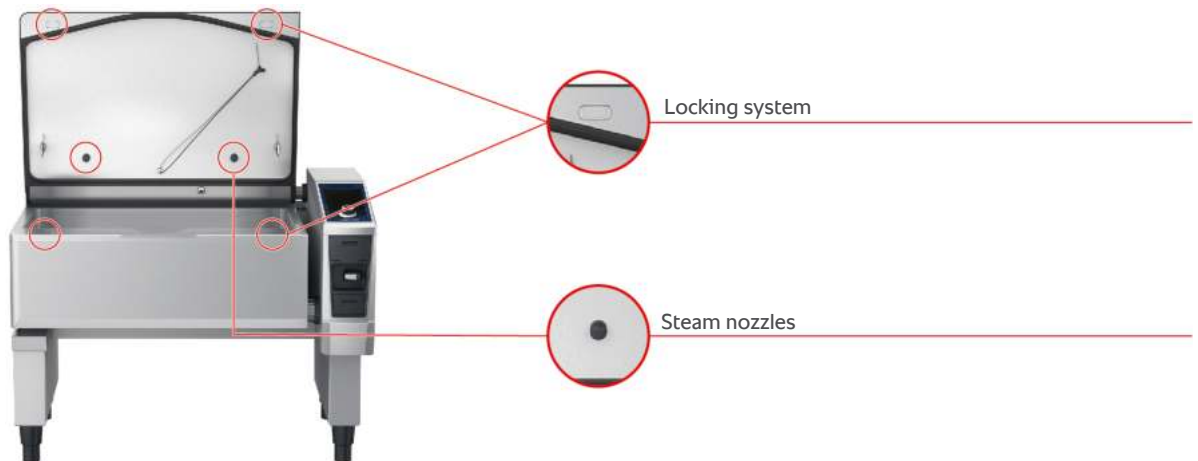
13.8 Cleaning units with a pressure cooking system (optional)

Cleaning the pressure cooking system

1. Clean the pan [▶ 82].

2. Fill the pan with water up to the minimum fill volume.

3. Close the pan lid.

4. Press the button in the menu bar: ⦂

5. Press the button 〈☷〉

6. Set the cooking parameter cooking time to 5 minutes.

7. Follow the instructions on the display.

Cleaning the locking system

1. Open the pan lid.

2. Clean the locking system and the indentations with a damp brush.

Cleaning the steam nozzles

1. Remove the steam nozzles by hand without using tools.

2. Clean the recess in the steam nozzles with the hand shower.

3. Clean the steam nozzles using the hand shower or in the dishwasher.

4. Put the steam nozzles back in place.

14 Inspiration and help

14.1 Help displayed on the unit

These operating instructions and a large number of application examples from around the world are available in the cooking system for operational assistance. The application examples show you which food you can best cook with an intelligent cooking process. You will also find all information concerning load sizes and the use of original RATIONAL accessories.

By pressing the button ?, the help in the Cook system will always show you the latest help content on the display, matching the area currently displayed.

14.2 Telephone help

ChefLine®

We offer a telephone consulting service to answer any questions you have about applications or recipes. Quick, simple, from cook to cook and 365 days a year. Simply call the ChefLine®. You will find the number at rational-online.com.

RATIONAL Service Partners

Our units are reliable and have a long service life. Should customers ever encounter technical issues; our RATIONAL Service Partners will provide fast, efficient assistance. Guaranteed spare parts supply and a weekend call-out team included. You can find the number under Settings > Service or at rational-online.com.

14.3 Help in a service call

14.3.1 Automatically transferring service data to ConnectedCooking

If you have connected your unit with ConnectedCooking, you can set it so that the service data is automatically transferred to ConnectedCooking at regular intervals.

✔ Your unit is connected with ConnectedCooking [▶ 80].

1. Press the button ⚙
2. Press the button ⤳ **ConnectedCooking**
3. Next to **Automatically transfer service data**, press the button: **ON**

>> Service data will now transfer automatically to ConnectedCooking. You can view the data in your account at connectedcooking.com or in the ConnectedCooking app.

14.3.2 Retrieving service data

You can retrieve the service data in the settings. Click here for more information: Service [▶ 73]

14.4 Problem resolution

When an error message is displayed, you can close it or swipe it away while you are waiting for assistance. If you swipe the error message to the side, it will be displayed as a red symbol at that point. If you press this symbol, the error message will be maximised again and you have to open it to read the content.

The service messages contain the following information:

- Type of fault
- Service ID
- Serial number
- Software version
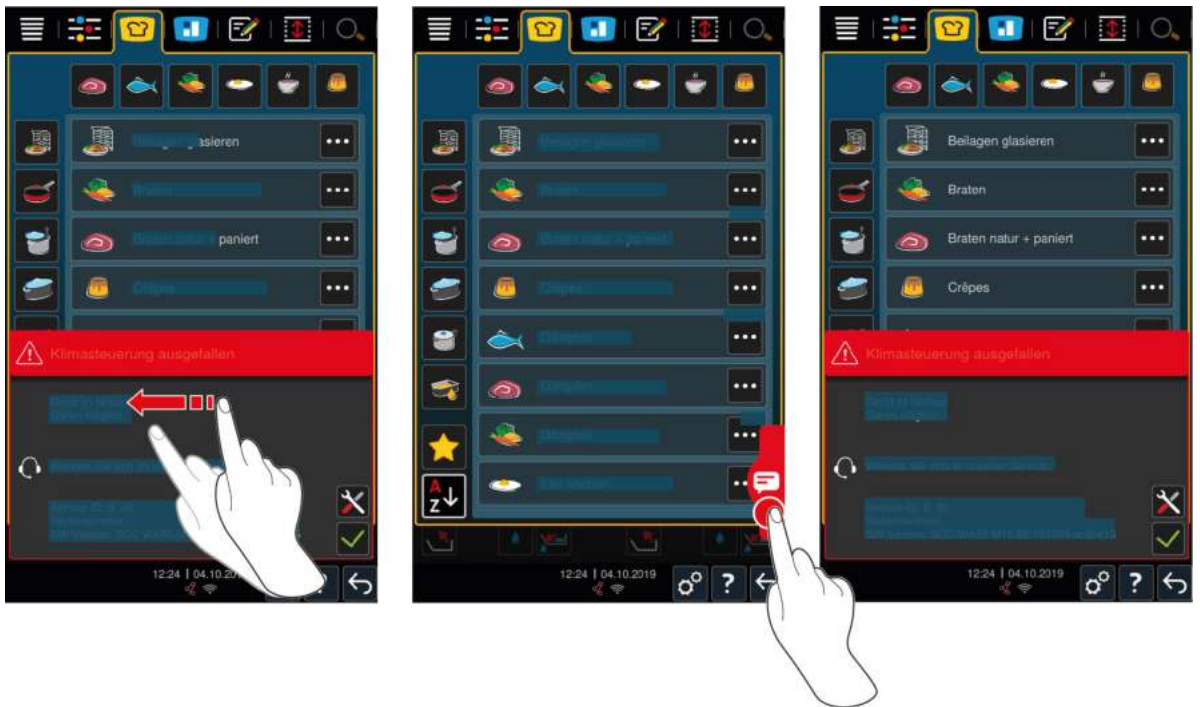
For all error messages, please contact your RATIONAL Service Partner. Always keep the serial number of your unit and the version number of the installed software to hand. Both can be found in the error message.

14.4.1 Messages during cooking

Error report	Message text
Temperature measurement system error	–
Temperature measurement system error	Heating not possible.
Pan temperature measurement system error	Only frying applications possible.
Core temperature probe error	Cooking without a core temperature probe is possible. Pressure cooking not possible.
Pan drive system error	Check whether there is an object below the pan that is blocking it. Remove the object.
Error in the lid drive system	Check whether there is an object below the lid that is blocking it. Remove the object.
Pan valve error	Caution food loss possible. Only frying applications possible.
Error in the pan valve drive	Only frying applications possible.
Water circuit error	Turn off water tap!
Water circuit error	Please check the water supply. Cooking without automatic water inlet possible.
Water circuit error	Please check the hot/water supply. Cooking without automatic water inlet possible.
System communications error	–
Unit configuration error	–
Safety chain error	Cooking application(s) stopped

14.4.2 Messages during pressure cooking (option)

The following messages may also be displayed if your cooking system is equipped with the optional pressure cooking function.

Error report	Message text
Lid position error	Pressure cooking process stopped. Decompression initiated.
Locking and pan valve drive error	Caution cooking loss possible. Only frying applications possible.
Locking and pan valve drive error	Open lid and retract locking system!
Locking and pan valve drive error	Pressure cooking process stopped. Decompression initiated.
Pressure measurement error	Open lid, restart pressure cooking.
Pressure measurement error	Pressure cooking not possible.
Error in pressure cooking	Pressure cooking process stopped. Decompression initiated. Thickened food? Not enough water? Overfilling? Steam nozzles in lid clogged?
Pressure valve error	Pressure cooking not possible.

14.4.3 Power socket no longer works

If the socket no longer works, contact your Service Partner.

15 Maintenance

You can perform the following maintenance work yourself:

- Replacing the pan lid gasket [▶ 90]
- Replacing the pan drain valve gasket [▶ 90]

If the network cable on your unit is defective, it may only be replaced by RATIONAL or your RATIONAL Service Partner.

15.1 General safety instructions

- Wear protective gloves to protect yourself from cuts from sharp edge on the metal housing.
- If you are using a sharp or pointed tool to replace the gasket, this may damage the unit and optimal cooking results can no longer be achieved.

15.2 Replacing the pan lid gasket

1. Open the pan lid.
2. Pull the pan lid gasket out from the groove by hand without a tool.
3. Clean the groove with a soft sponge.
4. Moisten the retaining lips of the new gasket with soapy water.
5. First press the corners of the gasket into the corners of the groove.
6. Then press the rest of the gasket into the groove.
7. Make sure that the new gasket sits fully in the pan lid indentation.

15.3 Replacing the pan drain valve gasket
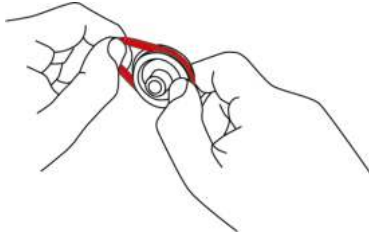
1. Open the pan valve [▶ 20].
2. Unscrew the pan valve.
3. Pull the old gasket out by hand without a tool.
4. Clean the opening and the pan valve lid with a sponge.
5. Insert the new gasket.
6. Screw the pan valve back into place.

16   Decommissioning and disposal

16.1   Decommissioning

Contact your RATIONAL Service Partner if you would like to decommission the unit.

16.2   Disposal

Old units contain recyclable materials. Dispose of old units in an environmentally sound way using the appropriate disposal systems.

16.3   Disposing of oil and fat

NOTICE
Improper disposal of oil or fat
If you dispose of oil or fat via the pan drain, the waste water will be dirty and damage the building's drains.
1. Never dispose of oil or fat through the drain.

Note the statutory provisions with regard to the disposal of oil or fat.

17 Technical data

Please also note the technical data on the model plate. The model plate is on the inside of the console.

	Value
Weight (without packaging) Model L	235 kg
Weight (without packaging) Model XL	290 kg
Max. power socket output	2.3 kW
Max. socket fuse	10 A
Protection class	IPX5
Environmental conditions	10 – 40 °C
Frequency and max. transmission power WLAN	2.4 GHz/19.5 mW
WiFi standard	IEEE 802.11 b/g/n

17.1 Units with pressure cooking (optional)

Please note the different weights of units equipped with the pressure cooking option.

	Value
Weight (without packaging) Model L	250 kg
Weight (without packaging) Model XL	305 kg

17.2 Models and version names

The model names and the version on the model plate are different. Please refer to the classification in this table.

Model	Version name
iVario Pro L	LMX.100CE
iVario Pro L with pressure cooking option	LMX.200CE
iVario Pro XL	LMX.100DE
iVario Pro XL with pressure cooking option	LMX.200DE

17.3 Sticker

The following stickers are affixed on the unit:

Warning about dangerous voltages

Equipotential bonding

17.4 Acrylamide in food

In accordance with Regulation (EU) 2017/2158 to define minimisation measures and guide values for lowering the acrylamide content in food, the temperature in manual and intelligent cooking paths in which frying is carried out is preset to 175 °C. As a manufacturer, RATIONAL guarantees that the set temperature is maintained to the exact degree and does not exceed its set point.

Depending on the product, the temperature can be below 175 °C to reduce the acrylamide content. Please take suitable measures in your company to ensure compliance with the acrylamide limit values.

You can increase the temperature of the oil or fat to 180 °C at your own risk.

17.5 Conformity

This unit meets the following EU directives:

- Directive 2014/53/EU on the harmonisation of the laws of the Member States relating to the making available on the market of radio equipment
- Directive 2006/42/EU on machinery

- Directive 2011/65/EU Restriction of the use of certain hazardous substances in electrical and electronic equipment, including 2015/863/EU
- Regulation (EC) No. 1935/2004 on materials and articles intended to come into contact with food

This unit meets the following European standards:

- EN 60335-1:2020
- EN 60335-2-36:2017
- EN 60335-2-37:2017
- EN 60335-2-39:2002 + A1
- EN 60335-2-47:2002 + A1 + A2
- EN 61000-3-11:2000
- EN 61000-3-12:2011
- EN 61000-4-2:2009
- EN 61000-4-3:2006 + A1:2008 + A2:2010
- EN 61000-4-4:2012
- EN 61000-4-5:2014
- EN 61000-4-6:2014
- EN 61000-4-11:2004
- EN 55014-1:2017
- EN 55016-2-3:2010 + A1:2010 + A2:2014
- EN 62233:2008
- EN 1717:2000

The following product range is covered by countries with Wi-Fi regulations. Approval marks for local Wi-Fi regulations can be found on the type plate.

Multifunctional cooking system for commercial use – iVario series

- LMX.100.AE
- LMX.100.BE
- LMX.100.CE
- LMX.100.DE
- LMX.200.AE
- LMX.200.BE
- LMX.200.CE
- LMX.200.DE

Belarus	Brazil	South Korea	Oman	Paraguay
TP BY	ANATEL Agência Nacional de Telecomunicações 03388-20-12801	KC 상호명: Rational AG 기자재 명칭(모델명): Oven Controller with Wifi 용 무선기기 : LM1 대표 사용 기기 : 2400MHz ~ 2483.5MHz 제조자/제조국가 : Rational AG/ 독일 식별부호 : R-R-RAG-LM1	OMAN – TRA TRA/TA-R/8928/20 D172249	CONATEL 2020-03-I-017/8

18   Regulatory Information

USA

This device complies with part 15 of the FCC Rules. Operation is subject to the following two conditions:

(1) This device may not cause harmful interference, and

(2) this device must accept any interference received, including interference that may cause undesired operation.

This equipment has been tested and found to comply with the limits for a Class A digital device, pursuant to part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference when the equipment is operated in a commercial environment. This equipment generates, uses, and can radiate radio frequency energy and, if not installed and used in accordance with the instruction manual, may cause harmful interference to radio communications. Operation of this equipment in a residential area is likely to cause harmful interference in which case the user will be required to correct the interference at his own expense.

FCC ID: 2AUI6-LM1

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