iCombi® Classic
Operating instructions

RATIONAL

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1 Introduction

Dear customer,

Congratulations on purchasing your new iCombi Classic. 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.

You will achieve excellent cooking results with your iCombi Classic. Thanks to the intuitive user guidance, this is possible quickly and easily with minimal training.

We hope you enjoy using your iCombi Classic.

Yours

RATIONAL UK Limited

1.1 Product warranty

Register your unit now 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.

1.2 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.

1.3 Intended use

The iCombi Classic 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, bakeries 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.

1.4 Working with this manual

1.4.1 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.

1.4.2 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.

1.4.3   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.

1.4.4   Images

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

1.4.5   Technical changes

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

2   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.
- Your cooking system should be serviced at least once a year by an authorised RATIONAL service partner to ensure that it is in perfect technical condition.
- Do not modify the unit or the unit installation undertaken by your RATIONAL Service Partner.
- Do not remove the floor drain sieve.
- 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 use the unit if a glass panel on the cooking cabinet door is damaged. Contact your RATIONAL Service Partner and have them replace the glass panel on the cooking cabinet door.
- Do not place any objects on 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.
- Avoid having heat sources, e.g. grill plates or deep-fat fryers, near the unit.
- During operation, ensure that the floor surrounding the unit is dry and non-slip.
- Regular training and safety instructions for operating personnel are required to prevent accidents or damage to the cooking system.
- This cooking system must not be used by children or persons with reduced physical, sensory or mental capabilities, or lack of experience and/or knowledge, unless these persons are supervised by a person responsible for their safety who is informed of the dangers of the appliance. Surfaces and accessories may be hot, please be aware when supervising. Cleaning and user maintenance must not be carried out by children, even under supervision

Safety instructions before use

- Make sure the unit is at a temperature of at least + 5°C.
- Make sure that the air baffle in front of the fan wheel is locked at the top and bottom.
- Make sure that there are no residues from cleaner tablets in the cooking cabinet.
- If the unit is used again after a long period of downtime, rinse the hand shower through with at least 10 litres of water.

Safety instructions during use

- This will prevent scalding and burns:
  - Open the cooking cabinet door carefully during use. Hot steam may escape.
  - Wear personal protective equipment if you are removing accessories or objects from the hot cooking cabinet.
  - Only touch the unit on the control panel and the cooking cabinet door when in operation. The outer surfaces can reach temperatures of over 60°C.
  - Only slide containers with food into racks you can see into. Hot food can otherwise spill out when removing them from the unit.
- This will prevent fire and explosion hazards:
  - Do not cook with highly flammable liquids such as alcoholic drinks in the unit. Highly flammable liquids can self-ignite when cooking.
  - With grilling and roasting applications, use a fat collector under the food.
- To prevent material damage due to improper use of accessories:
  - Use only original RATIONAL accessories.
- Cold food is not to be added to the unit for rethermalization while hot food is being held.

This will prevent injuries when working with transport trolleys and mobile oven racks:

- Carefully push transport trolleys, mobile oven racks or mobile plate racks over thresholds and uneven floors to prevent them from tilting.
- Apply the brakes on transport trolleys, mobile oven racks or mobile plate racks to prevent them from rolling away on uneven floors.
- Secure the transport trolley to your unit before sliding a mobile oven rack or mobile plate rack into the unit or removing them from the unit.
- Apply the container lock on the mobile oven rack and cover containers holding hot food when moving mobile oven racks. Hot food can otherwise spill out.

Safety instructions after use

- Clean the unit after every use.
- To prevent corrosion in the cooking cabinet, leave the cabinet door slightly open if it is going to be idle for a prolonged period and overnight.
- For long stoppages, shut off the water, power and gas supplies to the unit.
- For long stoppages and prior to transportation of the unit, empty the steam generator.

2.1 Safety instructions for units with a gas connection

- This will prevent fire hazards:
  - If your unit is connected to a chimney, contact your gas installer regularly to clean the ventilation pipe of the unit. Ensure that the provisions specific to the country are complied with.
  - Do not put objects on the exhaust pipes.
- This will prevent fatal accidents:
  - If your unit is operated with a exhaust hood, always switch on the exhaust hood during operation. Combustion gases may otherwise accumulate.
- If you smell gas, proceed as follows:
  - Do not press any light or unit switches, do not pull any plugs from sockets and do not use mobile telephones or phones. This may cause sparks and increase the risk of an explosion.
  - Open the windows and doors and ventilate the room with fresh air. Do not switch on any exhaust hoods or ventilators to ventilate the room. This may cause sparks and increase the risk of an explosion.
  - Close the shut-off valve on the gas line.
  - Leave the building and contact your gas supplier or the fire services.

2.2 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.

3 The iCombi Classic

Control panel

Display

Central dial

Hand shower

USB port

Care drawer

Air filter

Cooking cabinet

Cooking cabinet door

Door handle

Model 20-1/1

Model 20-2/1

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 self-test has already been performed and 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 [▶ 51]

4.2 Switching the unit on and off
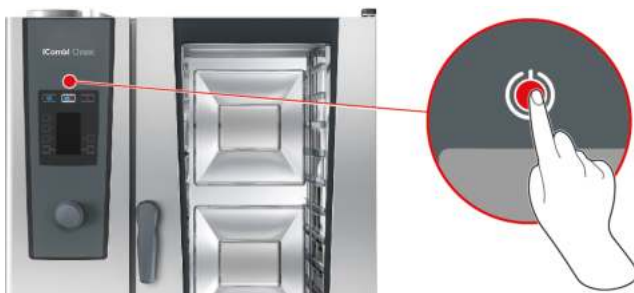
1. To switch on the unit, press the button for about 3 seconds: ⏻

> The unit will start. The start screen will appear.

2. To switch off the unit, press and hold the button until the status bar at the top of the display is completely displayed: ⏻

>> The unit will be switched off.

4.3 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.

You can operate your unit with only one move and the central dial.
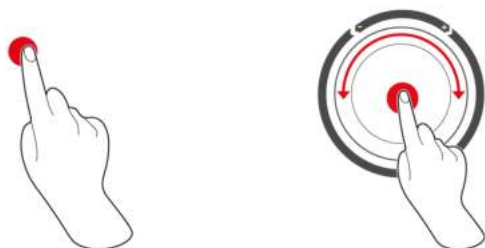
Press   Turn and press

1. Press the control panel button to select the desired mode or function.
2. Turn the central dial to apply your setting.
3. Press the central dial to confirm your setting.

4.4 Maximum load sizes

<table>
<tr><td align="center">NOTICE</td></tr>
</table>

High load sizes could damage the unit

If you exceed the maximum load size, this may damage the unit.

1. Only load the unit with the maximum load sizes stated here

Model	Max. load size [kg]	Max. load per level
20-1/1	90 kg	15 kg
20-2/1	180 kg	30 kg

4.5 Opening and closing the cooking cabinet door

Opening cooking cabinet door

1. Turn the cooking cabinet door handle to the right.

2. If your unit is equipped with a safety door lock, first press on the foot pedal and turn the cooking cabinet door to the right to the horizontal position.

3. Open the cooking cabinet door slowly. ⚠ **CAUTION! Scalding hazard! If the unit is in operation, hot steam may surge out of the cooking cabinet.**

>> The fan wheel is slowed down.

Closing the cooking cabinet door

1. Close the cooking cabinet door and then turn the handle to the left to the vertical position.

4.6 Loading the unit

1. Open the cabinet door.

> The brakes on the fan wheel will be activated and this will brake the fan wheel.

2. Push the food into the unit.

3. If you are grilling or frying the food, put a container under the food to collect the fat. .

4. Close the cooking cabinet door. Make sure that the cooking cabinet door is fully closed and the cooking cabinet door handle is in the vertical position. **NOTICE! In the event that the unit has been without power or switched off for less than 15 minutes, the process will continue from where it was interrupted.**

Rack level over 1.60 m

If your unit has been installed so that the top rack is 1.60 m above the floor, you must apply the warning symbol supplied at that position.

4.7 Inserting core temperature probe

The following sections describe how to work both with the core probe and with the externally attachable core 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.
2. If necessary, cool down the core probe using the hand shower.

NOTICE
The core probe is hanging out the cooking cabinet
If you do not insert the core probe into the holder provided after use, the core probe may be damaged.
1. After use, insert the core probe into the holder provided in the hinging rack.
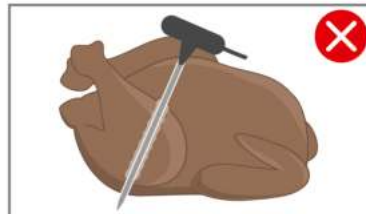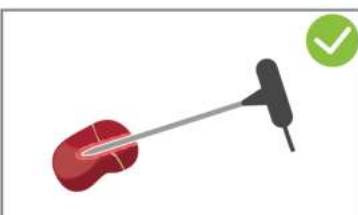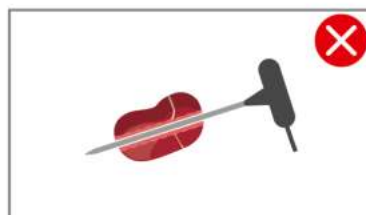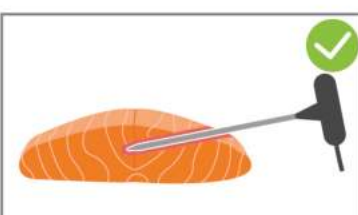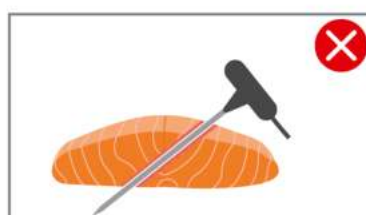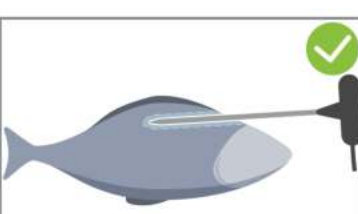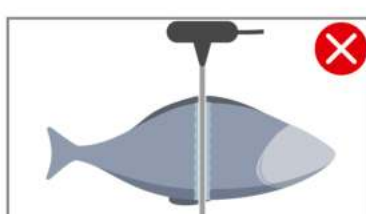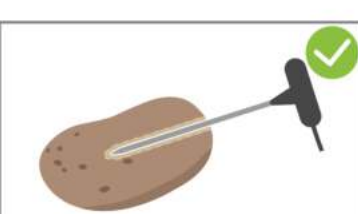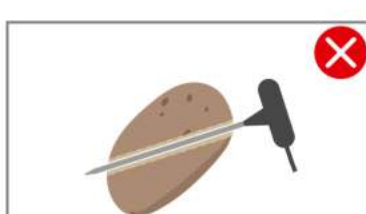
TIP
- If you regularly cook very thin or liquid food, it is recommend to use the optional positioning aid. First insert the core probe in the positioning aid and then into the food.
- If the core probe is warmer than the set core temperature, cool down the core probe using the hand shower.

Meat, e.g. steak		
Whole chicken		
Small food item, e.g. goulash		
Fish fillets		
Whole fish		
Vegetables, e.g. potatoes		

Meat, e.g. steak

1. Insert the core probe at an angle into the food so that the tip of the core probe is in the thickest part of the food.

Large pieces of meat, e.g. roasts

1. Insert the core probe into the food so that the tip of the core probe is in the thickest part of the food.

Whole chicken

1. Insert the core probe into the thickest point of the breast fillet, not too close to the ribs.

Make sure that the tip of the core probe does not protrude into the abdominal cavity of the chicken. Do not insert the core probe into the leg.

Fish fillets

1. Insert the core probe at an angle into the food so that the tip of the core probe is in the thickest part of the food.

Whole fish

1. Insert the core probe into the food so that the tip of the core probe is in the thickest part of the food.

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

Small food item, e.g. goulash

1. Insert the core probe into the food so that the tip of the core probe is in the thickest part of the food.

Soups, sauces, desserts

1. Place the core probe in the Gastronorm container so that the core probe is completely covered with liquid.
2. When stirring the liquid, make sure that the core probe remains in the Gastronorm container.

Vegetables, e.g. potatoes

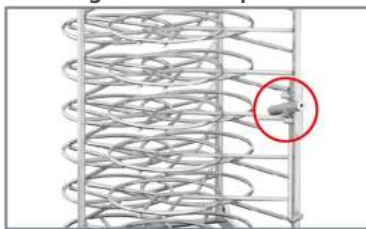1. Insert the core probe into the food so that the tip of the core probe is in the thickest part of the food.

Baked goods

1. For baked goods that rise during baking, place the core probe vertically in the middle of the product.

To do this, use the optional positioning aid.

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 cooking cabinet.
3. Then insert the core probe into a larger piece of the food and continue cooking.

Finishing with mobile plate rack

1. Insert the core probe in the white ceramic tube of the mobile plate rack.

Remove core probe

1. Once the food has reached the desired result, first carefully remove the core probe from the food.
2. Once you have cleaned the core probe, insert it into the holder provided and then remove the food from the cooking cabinet.

4.8   Using the hand shower

Note that you unit can be equipped without a hand shower as an option.

The hand shower has two adjustable spray patterns, spray ⦀ (A) and jet ┆ (B).
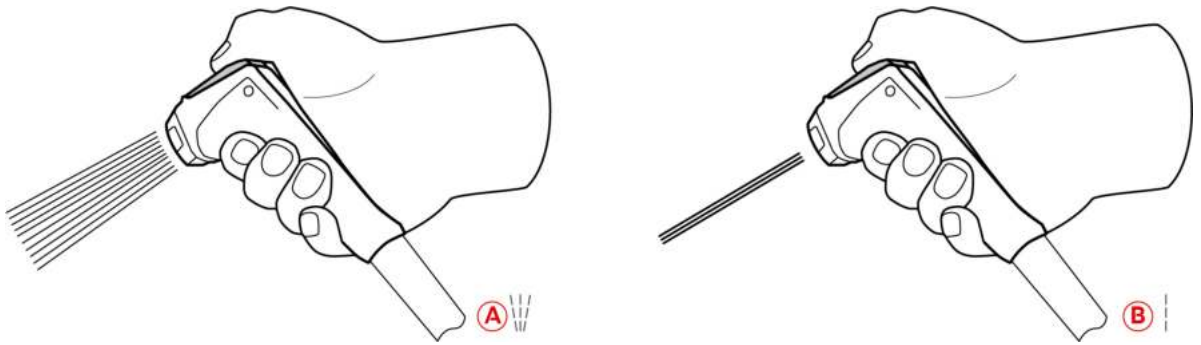
⚠ CAUTION

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.

NOTICE

The hand shower is not suitable for cooling down the cooking cabinet

If you cool down the cooking cabinet with the hand shower, this could damage the cooking cabinet, air baffle or the glass panels of the cooking cabinet door.

1. Only cool down the cooking cabinet using the cool down function.

---

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 �Ɐ 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.**

4.9 Integrated fat drain

If your unit is equipped with the optional integrated fat drain, dripping fat is collected in the cooking chamber and directed into the fat collecting container.

1	Ball valve handle	2	Drain pipe
3	lalfer pipe with bayonet Filler pipe with bayonet fastener	4	Grease drip collector

1. Open the cabinet door.

2. Remove the drain pipe fastener.

3. Place the fat collecting tray in the cooking chamber, so that the opening of the fat collecting tray is on the drain pipe.

4. Place a fat container under the drain on the outside of the unit, e.g. a canister.

5. Insert the filler pipe of the integrated fat drain into the fat collecting container.

6. Insert the bayonet fastener of the filler pipe onto the drain.

7. Lock the bayonet fastener.

8. Turn the handle of the ball valve to a horizontal position.

>> The ball valve is open. Dripping fat can now be collected in the fat collecting container.

Replace the fat collecting container

> ⚠ **CAUTION**
>
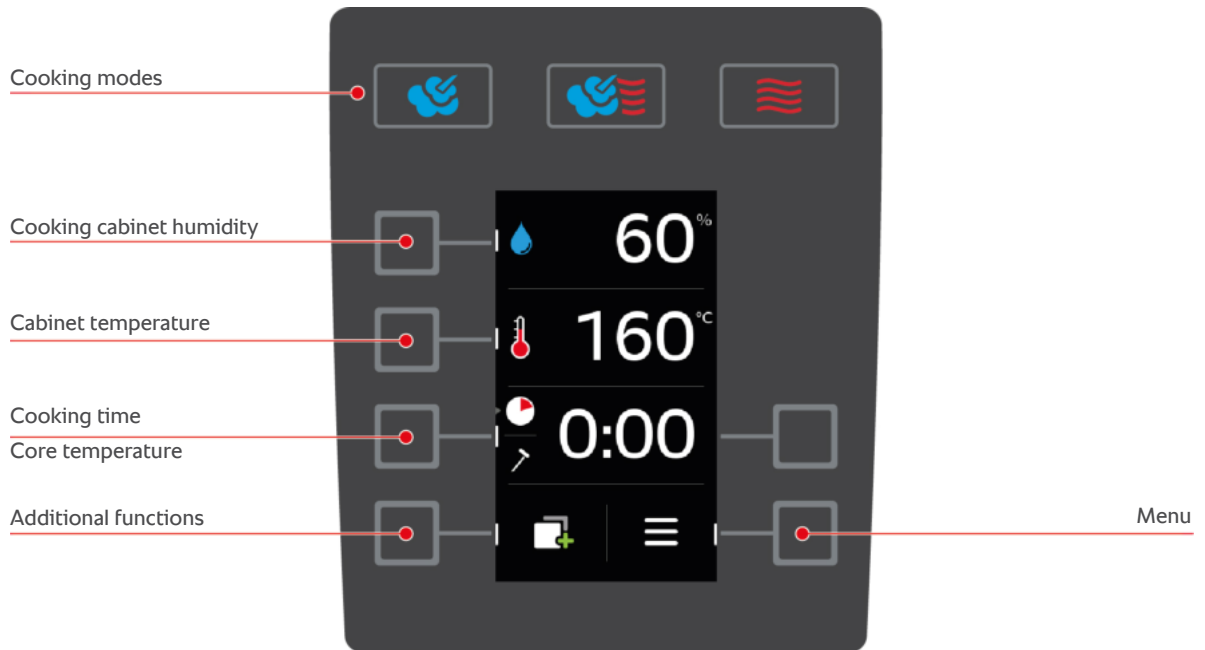> **The outside of the unit, the drain and the fat collecting container can get very hot**
>
> You can burn yourself if you come into contact with hot functional parts. Wear your personal protective equipment when changing the fat collecting container.

1. When the fat collecting container is full, turn the handle of the ball valve to the vertical position.

> The ball valve is closed.

2. Loosen the bayonet fastener.

3. Replace the fat collecting container.

4. Dispose of the fat properly. **NOTICE! Fat and other liquid substances that are collected in the fat collecting container must be disposed of in compliance with legal requirements. Never dispose of fat in the drain. Never use fat that you have collected in the fat collecting container to cook food or as food.**

4.10

5 Preparing food

5.1 Open modes

Cooking modes

Cooking cabinet humidity

Cabinet temperature

Cooking time
Core temperature

Additional functions

Menu

- The following modes are available:
    - Steam [▶ 22]
    - Combination of steam and hot air [▶ 23]
    - Convection [▶ 24]
- You can choose from the following cooking parameters [▶ 18]:
    - Cooking cabinet humidity
    - Cabinet temperature
    - Cooking time
    - Core temperature
- You can choose from the following additional functions [▶ 20]:
    - Heat
    - Cool-down function
    - Air speed
    - Delta-T cooking

5.2 Cooking parameters

Cooking cabinet humidity

With this cooking parameter, you can set the humidity in the cooking cabinet.

- In the **Steam** mode, the cooking cabinet humidity is 100 % and cannot be changed.
- In the **Combination of steam and hot air mode**, extra humidity is injected by the steam generator in addition to the humidity from the food. If the set cooking cabinet humidity is exceeded, the cooking cabinet will be dehumidified.
- In the **Hot Air Mode**, the humidity is not injected by the steam generator, but comes from the food. If the set cooking cabinet humidity is exceeded, the cooking cabinet will be dehumidified.

This is how you set the cooking cabinet humidity:

1. Press the button 💧

2. Turn the central dial and set the desired cooking cabinet humidity.

3. Press the central dial to confirm your setting.

Cabinet temperature

With this cooking parameter, you can set the temperature in the cooking cabinet.

- If the heating element is active to reach the set cabinet temperature, the following symbol will be displayed:
- If the cabinet temperature is reached, the following symbol will be displayed:

This is how you set the cooking cabinet temperature:

1. Press the button

2. Turn the central dial and set the desired cooking cabinet temperature.

3. Press the central dial to confirm your setting.

> If the actual temperature is higher than the set cooking chamber temperature, starts to flash.

4. Press the button

5. Press the button

> You will be asked to open the cooking chamber door.

> ⚠ **WARNING! Risk of injury! When you open the cooking cabinet door, the fan wheel will not slow. Do not reach into the rotating fan wheel.** The speed of the fan wheel will increase. The cooking cabinet temperature will fall. The cooking chamber temperature is shown in the display.

6. When the desired cooking chamber temperature has been reached, press the button: ✕

>> The cool-down function is ended.

You can view the current cooking cabinet humidity and cabinet temperature as follows:

1. Press and hold the button:

> After 10 seconds, the current cabinet temperature will be displayed.

2. To revert to the set parameter values, release the button.

Cooking time

With this cooking parameter, you can set the time in which the food will reach the desired cooking result. Alternatively, you can let your unit run uninterrupted with the settings you apply. To do this, select continuous operation.

This is how you set the cooking time:

1. Press the button

2. Turn the central dial and set the desired cooking time.

> If you set the cooking time to 10:00, this symbol will appear: Continuous operation is on.

3. Press the central dial to confirm your setting.

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

Core temperature

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

This is how you set the core temperature:

1. Press this button twice:

2. Turn the central dial and set the desired core temperature.

3. Press the central dial to confirm your setting.

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

5.3 Additional functions

Heat

With this additional function, the cooking cabinet is preheated in order to produce a thermal buffer.

This is how you set the temperature to which the unit should preheat.

1. Press the button 🗗
2. Press the button ≋🌡
3. Turn the central dial and set the desired temperature.
4. Press the central dial to confirm your setting.
   > The unit is preheated.
5. To stop the preheating, press the button: ✖
6. To display the current cooking chamber temperature, press and hold the button: ≋🌡

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

Cool-down function

If you have cooked food at high temperatures, and then need a lower cooking cabinet temperature, you can cool down the cooking cabinet using the cool down function.

✔ The air baffle is correctly locked.
1. Press the button 🗗
2. Press the button ≋🌡
3. ⚠ **WARNING! Scalding hazard! When you open the cooking cabinet door, hot steam will surge out of the cooking cabinet.** Open the cabinet door. If the cooking chamber door is already open, close the cooking chamber door and then open it again.
   > ⚠ **WARNING! Risk of injury! When you open the cooking cabinet door, the fan wheel will not slow. Do not reach into the rotating fan wheel.** The speed of the fan wheel will increase. The cooking cabinet temperature will fall. The cooking chamber temperature is shown in the display.
4. When the desired cooking chamber temperature has been reached, press the button: ✖

>> The cool-down function is ended.

Air speed

With this additional function, you can set the speed of the fan wheel. The higher the selected level, the higher the air speed will be. Select a lower level for small delicate food.

This is how you set the air speed:

1. Press the button 🗗
2. Press the button ☰❀
3. Turn the central dial and set the desired air speed.
4. Press the central dial to confirm your setting.

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 cooking cabinet temperature and core temperature. By slowly increasing the cooking cabinet temperature with a constant difference with the core temperature, the 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 cooking cabinet temperature and the core temperature, the slower and more gently the food will be cooked. The bigger the difference between the cooking cabinet temperature 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 cooking cabinet temperature 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 cooking cabinet temperature is automatically regulated via the difference between the set delta temperature until the end of the set cooking time.
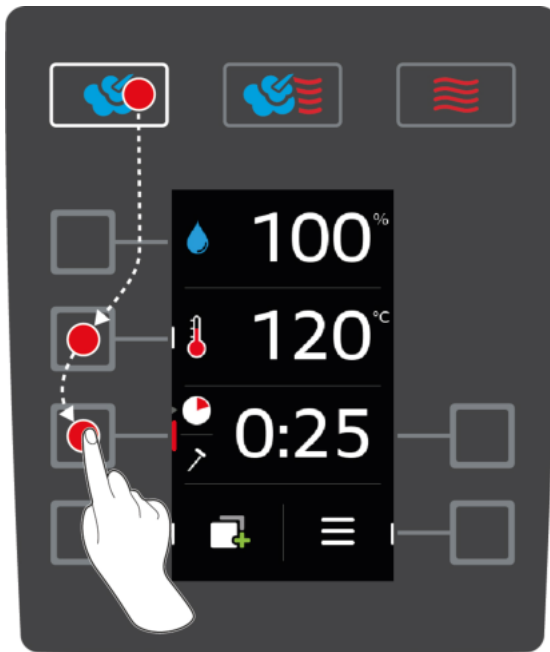
This is how you set the Delta-T cooking:

1. Press the button

2. Press the button

   > You automatically return to the cooking parameters. The **cooking time** cooking parameter is then replaced with the **Delta-T cooking** function. The current cooking chamber temperature and the delta temperature are displayed.

3. Press the button

4. Turn the central dial and set the desired temperature difference.

5. Press the central dial to confirm your setting.

   > The selection will automatically return to the **core temperature** cooking parameter.

6. Turn the central dial and set the desired core temperature.

7. Press the central dial to confirm your setting.

>> The cooking parameters are displayed according to your settings.

5.4 Steam

5.4.1 Cooking climate and temperature range

Cooking cabinet climate	Cooking methods	Cooking cabinet humidity	Cabinet temperature
moist	▪ Steam ▪ Stew ▪ Blanch ▪ Heat through ▪ Soak ▪ Sous-vide cooking ▪ Defrost ▪ Preserve	100 %	30 – 130 °C

5.4.2 Cooking food in steam

1. Press the button 🖐
2. Press the button 🌡
3. Turn the central dial and set the desired cooking cabinet temperature.
4. Press the central dial to confirm your setting.

   > The selection of cooking parameters will automatically return to the **cooking time** 🕐 cooking parameter.

5. Turn the central dial and set the desired cooking time.
6. Press the central dial to confirm your setting.
7. To cook the food with the core temperature, press this button once: 🗡
8. Turn the central dial and set the desired core temperature.
9. Press the central dial to confirm your setting.

   > Once the set cooking cabinet temperature has been reached, you will be prompted to load the unit. If you do not load the unit, the preheat will be aborted after 10 minutes.

10. Load the unit.

   > The food will be cooked. 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.

5.5 Combination of steam and hot air

5.5.1 Cooking climate and temperature range

Cooking cabinet climate	Cooking methods	Cooking cabinet humidity	Cabinet temperature
humid and hot	▪ Bake ▪ Fry	0 - 100 %	30 – 300 °C

If the cabinet temperature is above 260 °C for 30 minutes, the temperature will be automatically reduced to 260 °C if you do not work with the unit within this period. If you perform an action within these 30 minutes, such as opening the cooking cabinet door, then the cooking cabinet temperature will be held at 260 °C for another 30 minutes.

5.5.2 Cooking the food in the combination of steam and hot air
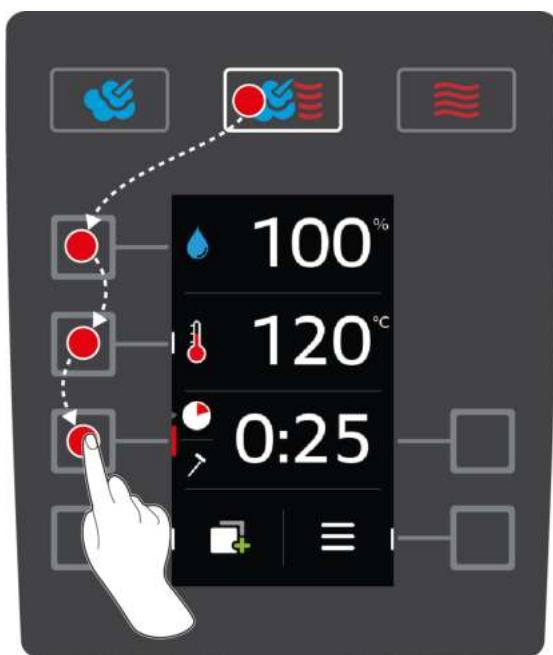
1. Press the button 💨🔥
2. Press the button 💧
3. Turn the central dial and set the desired cooking cabinet humidity.
4. Press the central dial to confirm your setting.
> The selection of cooking parameters will automatically return to the **cooking cabinet temperature** 🌡 cooking parameter.
5. Turn the central dial and set the desired cooking cabinet temperature.
6. Press the central dial to confirm your setting.
> The selection of cooking parameters will automatically return to the **cooking time** 🕐 cooking parameter.
7. Turn the central dial and set the desired cooking time.
8. Press the central dial to confirm your setting.
9. To cook the food with the core temperature, press this button once: 〉
10. Turn the central dial and set the desired core temperature.
11. Press the central dial to confirm your setting.
> Once the set cooking cabinet temperature has been reached, you will be prompted to load the unit. If you do not load the unit, the preheat will be aborted after 10 minutes.
12. Load the unit.
> The food will be cooked. 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.

5.6 Convection

5.6.1 Cooking climate and temperature range

Cooking cabinet climate	Cooking methods	Cooking cabinet humidity	Cabinet temperature
hot	▪ Bake ▪ Fry ▪ Grill ▪ Deep-fry	0 - 100 %	30 – 300 °C

Cooking cabinet climate	Cooking methods	Cooking cabinet humidity	Cabinet temperature
	▪ Gratinate ▪ Glaze		

If the cabinet temperature is above 260 °C for 30 minutes, the temperature will be automatically reduced to 260 °C if you do not work with the unit within this period. If you perform an action within these 30 minutes, such as opening the cooking cabinet door, then the cooking cabinet temperature will be held at 260 °C for another 30 minutes.

5.6.2 Cooking food in convection heat
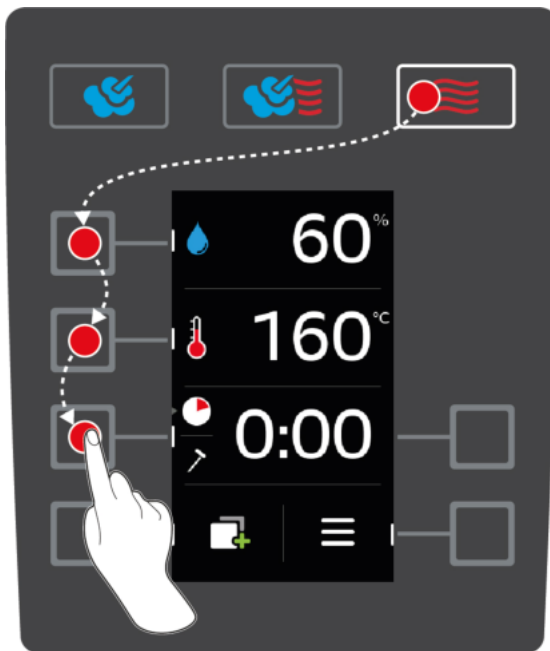
1. Press the button 〰
2. Press the button 💧
3. Turn the central dial and set the maximum cooking cabinet humidity.
4. Press the central dial to confirm your setting.
   > The selection of cooking parameters will automatically return to the **cooking cabinet temperature** 🌡 cooking parameter.
5. Press the central dial to confirm your setting.
   > The selection of cooking parameters will automatically return to the **cooking time** 🕐 cooking parameter.
6. Turn the central dial and set the desired cooking time.
7. Press the central dial to confirm your setting.
8. To cook the food with the core temperature, press this button once: ⟋
9. Turn the central dial and set the desired core temperature.
10. Press the central dial to confirm your setting.
    > Once the set cooking cabinet temperature has been reached, you will be prompted to load the unit. If you do not load the unit, the preheat will be aborted after 10 minutes.
11. Load the unit.
    > The food will be cooked. 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.

6 Sous-vide cooking

In sous-vide cooking, food is prepared, seasoned, marinated or seared, vacuum-packed in a sous-vide bag and then cooked. This intensifies the food's own flavour, preserves the natural colours, precious vitamins and minerals are retained and cooking losses are reduced thanks to the gentle cooking. After cooking, the food must be cooled. Before the food is served, it is reheated still in the plastic bag, then removed from the bag and then finished according to the final dish.

Sous-vide cooking is particularly suitable for the following uses:

- Cook and chill

  Produce your dishes centrally in a production kitchen and then deliver the dishes to satellite kitchens. This avoids expensive over-production, as you only finish the dishes you actually need.

- Room service

  Produce your dishes or individual components, cool them down and finish the individual portions to order. This means even semi-skilled kitchen staff can cater for your guests to a high quality 24 hours a day.

- Special diets and clean eating

  Gently produce healthy dishes and preserve the natural flavours and aromas. With the addition of aromatics, even unsalted dishes can taste naturally rich.

7 Finishing

Using Finishing, you can separate your food production from service and thus give yourself some freedom for the important things in cooking: planning, menu design or creative plating. Quality losses from keeping food warm are minimised and perfect food quality is assured.

- Only finish the foods that you actually need, adjust the required food to your guest numbers.
- Avoid rushing and stress when plating thanks to shorter production and service times.
- Reduce staff costs with efficient time management and shorter paths to the guest.
- Hold multiple events simultaneously and increase your occupancy, without any additional costs.

With Finishing, you can produce perfect food quality in a wide variety, whether in a restaurant, hotel or industry catering:

- Finishing in a restaurant

  The food is finished exactly when you need it.

- Finishing in a hotel

  Plated Finishing is particularly ideal when you need to serve many plates at the same time, e.g. at conferences, weddings or other catering events.

- Finishing in industry catering

  Container Finishing is ideal when you need to offer a wide variety of food in large quantities.

You can either finish food manually [▶ 26] or with the help of preset programmes [▶ 28].

7.1 Cooking climate and temperature

Cooking cabinet climate	Cooking cabinet humidity	Cabinet temperature
humid and hot	0 - 100 %	Boiling temperature − 140 °C

The temperature range between boiling temperature and 140 °C is ideal for finishing food. The food does not dry out and no humidity condensation on the plates.

7.2 Finishing food

You can also finish food using preset programmes. Click here for more information: Pre-defined programme [▶ 28]
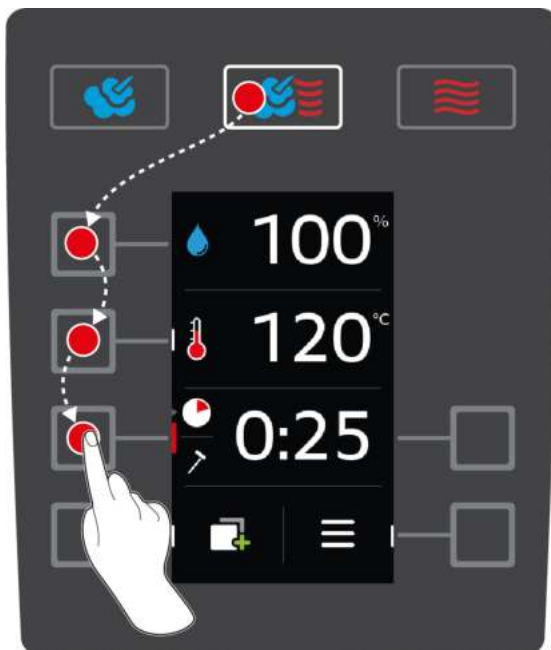
1. Press the button 🌊≋
2. Press the button 💧

3. Turn the central dial and set the desired cooking cabinet humidity.

4. Press the central dial to confirm your setting.

> The selection of cooking parameters will automatically return to the **cooking cabinet temperature** 🌡 cooking parameter.

5. Turn the central dial and set a cooking cabinet temperature between boiling point and 140 °C.

6. Press the central dial to confirm your setting.

> The selection of cooking parameters will automatically return to the **cooking time** 🥧 cooking parameter.

7. Turn the central dial and set the desired cooking time.

8. Press the central dial to confirm your setting.

9. To cook the food with the core temperature, press this button once: ➚ Insert the core probe in the white ceramic tube of the mobile plate rack.

10. Turn the central dial and set the desired core temperature.

11. Press the central dial to confirm your setting.

> Once the set cooking cabinet temperature has been reached, you will be prompted to load the unit. If you do not load the unit, the preheat will be aborted after 10 minutes.

12. Load the unit.

> The food will be regenerated. 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.

8 Programming mode

You can create and save your own cooking programmes in programming mode. There are 100 programme slots available. You can assign up to 12 cooking steps to each programme. 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, consistent food quality.

8.1 Start programming mode
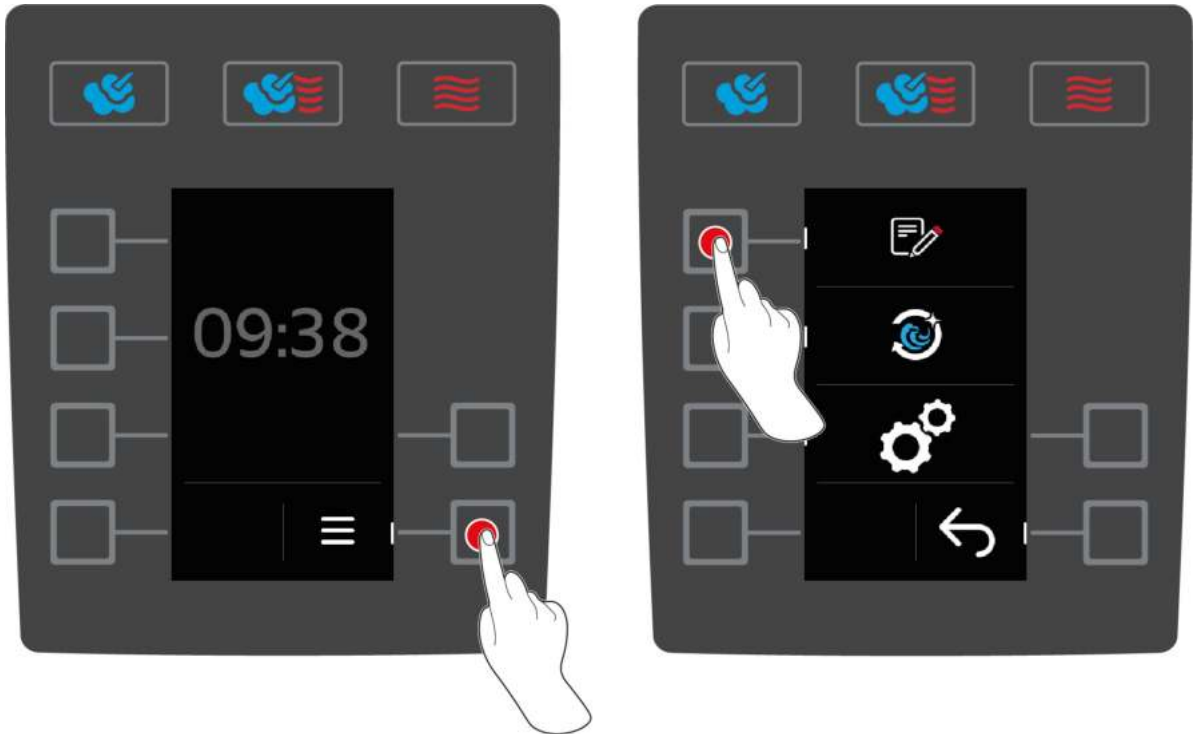
1. Press the button on the start screen: ≡
2. Press the button 📝
>> The program list in the programming mode will be displayed.

8.2 Pre-defined programme

You can choose from the following preset programmes:

Program	Steps	Settings
Container finishing with time	Step 1	▪ Cooking mode: Combination of steam and hot air ▪ Preheat: 140 °C
	Step 2	▪ Cooking cabinet temperature: 140 °C ▪ Cooking cabinet humidity: 60 % ▪ Fan level: 4 ▪ Core temperature: 68 °C
	Step 3	▪ Cooking mode: Convection ▪ Cooking cabinet temperature: 140 °C ▪ Cooking cabinet humidity: 60 % ▪ Fan level: 4 ▪ Cooking time: 24 minutes
Container finishing with core temperature	Step 1	▪ Cooking mode: Combination of steam and hot air ▪ Preheat: 140 °C

Program	Steps	Settings
	Step 2	▪ Cooking cabinet temperature: 140 °C ▪ Cooking cabinet humidity: 60 % ▪ Fan level: 4 ▪ Core temperature: 72 °C
	Step 3	▪ Cooking mode: Convection ▪ Cooking cabinet temperature: 140 °C ▪ Cooking cabinet humidity: 60 % ▪ Fan level: 4 ▪ Cooking time: 1 minute
Plate finishing	Step 1	▪ Cooking mode: Combination of steam and hot air ▪ Preheat: 130 °C
	Step 2	▪ Cooking cabinet temperature: 130 °C ▪ Cooking cabinet humidity: 80% ▪ Fan level: 4 ▪ Cooking time: 8 minutes

You can find further information on finishing here [▶ 26].

8.3 Create new programme

NOTICE
Extended program function If you create and save a program with a name already in the program list, auto-indexing takes place when you save the new program. If programs are uploaded to the cooking system via a USB stick or ConnectedCooking with names that are already in the program list, then the existing programs on the cooking system will be overwritten.
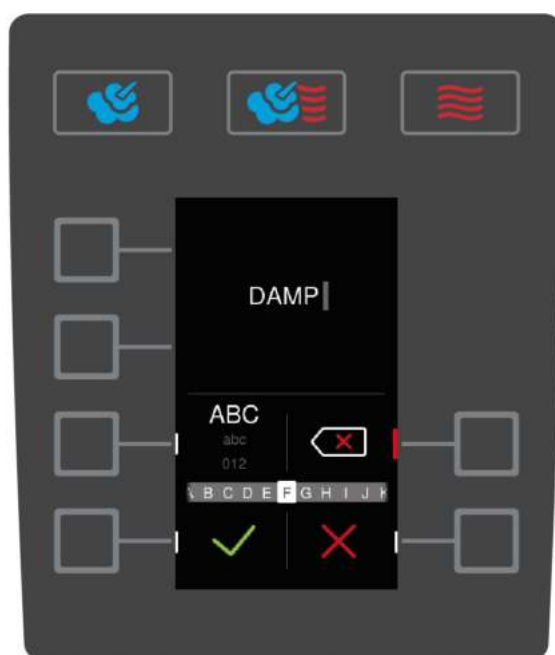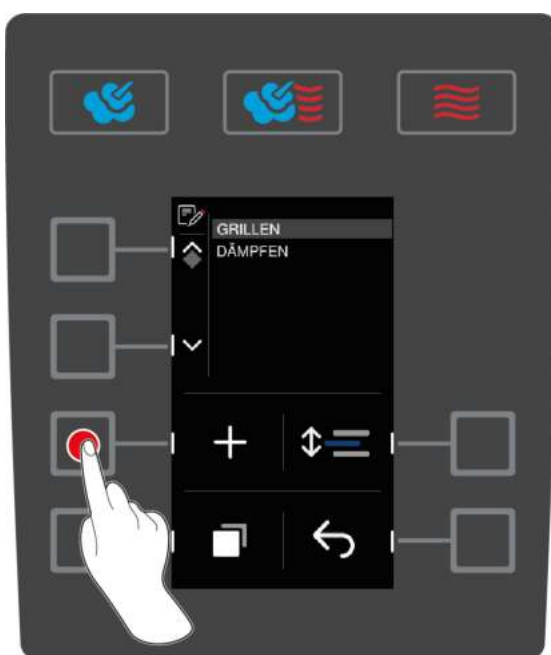
1. Press the button on the start screen: ≡
2. Press the button 🖉
3. Press the button ＋

4. Enter the program name using the central dial. you can use upper case and lower case letters and figures. To switch between options, press this button: **ABC**

5. To correct an entry, press this button: [×]

6. Once you have entered the program name, press the button to confirm your entry: ✓

   > The operating mode buttons will start flashing.

7. Select the desired operating mode.

   > The mode button will start flashing.
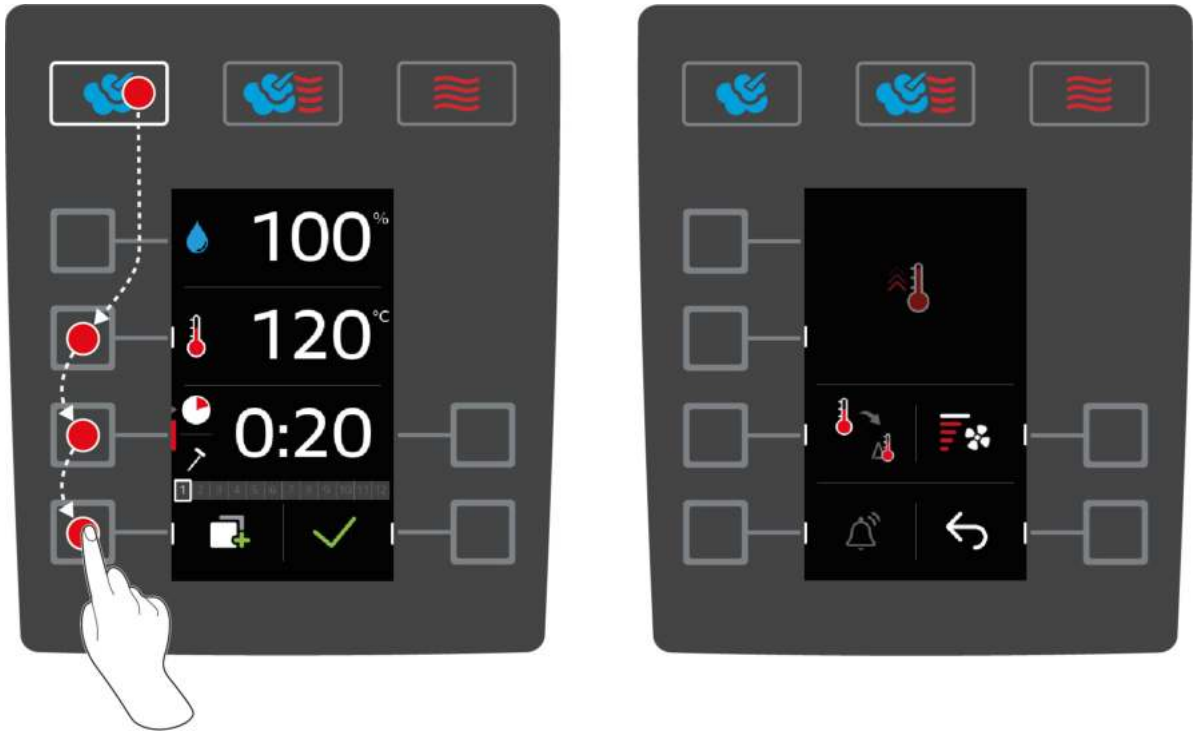
Program cooking step

Depending on which cooking step you have selected, you can select different cooking parameters [▶ 18]. You can also select different additional functions [▶ 20].

1. Press the button for a desired cooking parameter.

2. Turn the central dial to apply your setting.

3. Press the central dial to confirm your setting.

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

   > The cooking step is saved and will be displayed. You can now add up to 11 more cooking steps.

Manual preheating

You can create a step in the programme to preheat the unit. This will produce a thermal buffer in the cooking cabinet to help the cooking cabinet reach the desired cabinet temperature very quickly, even when cooking frozen foods.

1. Press the button 🔲

2. Press the button 🌡

3. Press the button ↩

4. Press the button 🌡

5. Turn the central dial and set the desired temperature.

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

   > The manual preheat is created as the first step in the programme.

7. To program another cooking step, press the button: ▇⊞

> The operating mode buttons will start flashing.

8. Select the desired mode and continue programming the cooking step.
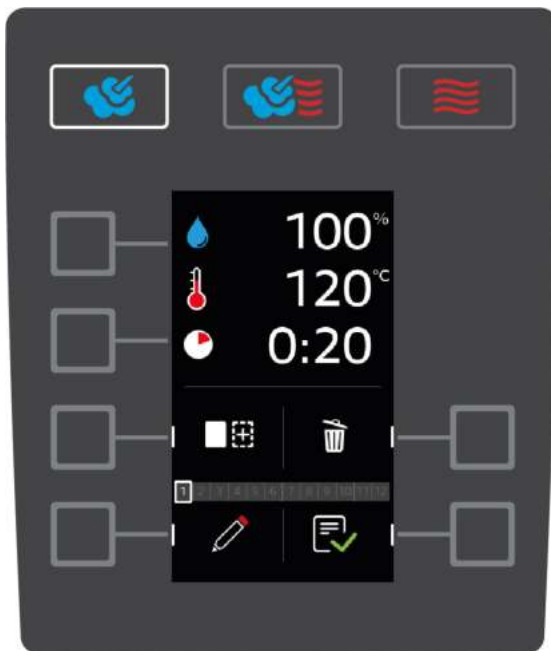
Add another cooking step

1. Press the button ▇⊞

> The operating mode buttons will start flashing.

2. Select the desired mode and continue programming the cooking step.

Edit cooking step

1. To edit the cooking step, press the button: ✎

2. Select the desired mode and edit the cooking parameter.

Delete cooking step

1. To delete the cooking step, press the button: 🗑

>> The cooking step will be deleted.

Save programme

1. To save the program, press the button: 📝✓

>> The programme will be displayed in the programme list at the bottom level. You can now start the program [▶ 31].

8.4 Start programme

1. Press the button ☰

2. Press the button 📝

3. Turn the central dial and select the desired programme.

4. Press the central dial to confirm your selection.

>> The programme will start and the first cooking step will be performed.

8.5 Edit programme

1. Press the button ☰

2. Press the button ✏️

3. Turn the central dial and select the desired programme.

4. Press the button ▢

5. Press the button ✏️

6. If you want to rename the cooking process, make your changes and press the button to confirm your changes:
   ✔️

   > You can choose from the following editing options:

   ▪ Add cooking step ■⊞

   ▪ Delete cooking step 🗑️

   ▪ Edit cooking parameter ✏️

Add cooking step

1. Press the button ■⊞

   > The operating mode buttons will start flashing.

2. Select the mode, the cooking parameters and the additional functions. Click here for more information: Create new programme [▶ 29]

3. To save the cooking step, press the button: ✔️

4. To save the cooking process, press the button: ✏️

Delete cooking step

1. Turn the central dial and select the desired cooking step.

2. Press the button 🗑️

   > The cooking step will be deleted.

3. To save the cooking step, press the button: ✔️

4. To save the cooking process, press the button: ✏️

Edit cooking parameter

1. Turn the central dial and select the desired cooking step.

2. Press the button ✏️

   > The cooking parameters of the cooking step are displayed.

3. Select the mode, the cooking parameters and the additional functions you want to edit. Click here for more information: Create new programme [▶ 29]

4. To save the cooking step, press the button: ✔️

5. To save the cooking process, press the button: ✏️

8.6 Delete programme

1. Press the button ☰

2. Press the button ✏️

3. Turn the central dial and select the desired programme.

4. Press and hold the button until the status bar is completely displayed: 🗑️

>> The programme is deleted.

8.7 Sort programme list

You can sort the programme list so that the most frequently used programmes are at the top:
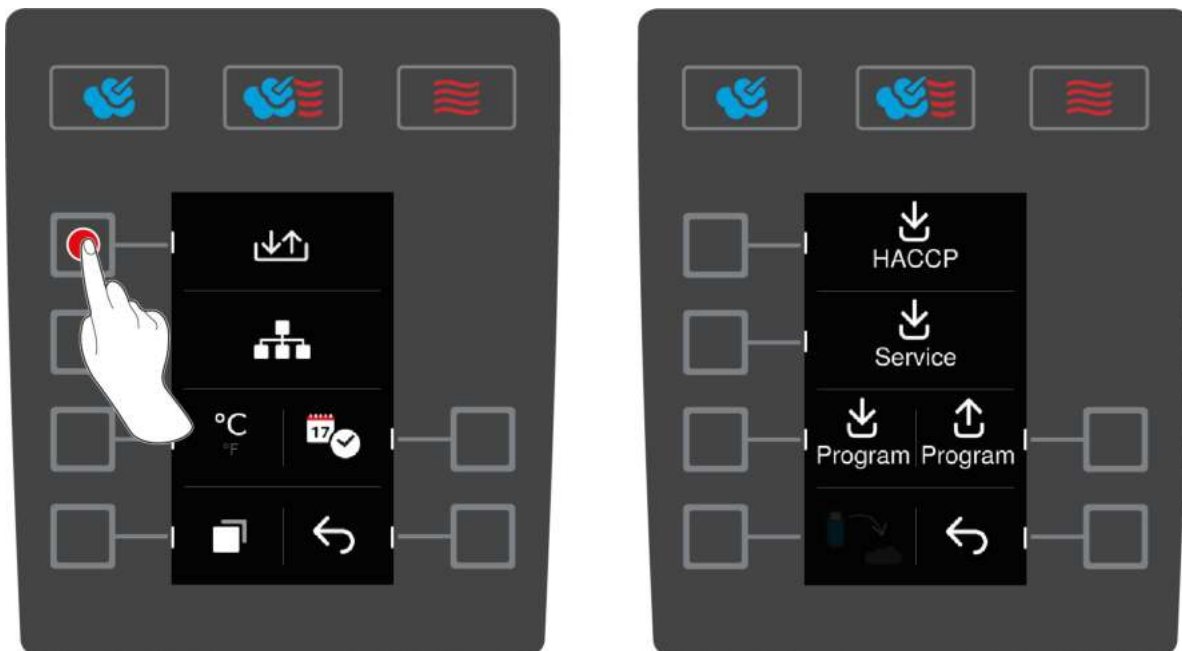
   ✔ You have created programmes.

1. Turn the central dial and select the desired programme.

2. Press the button ⬍☰

3. Turn the central dial until the programme is at the desired point.

4. Press the central dial to confirm your setting.

8.8 Upload and download programmes

You can download programs you have created on one unit and transfer them to anotheriCombi Classic.

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

1. Press the button on the start screen: ☰

2. Press the button ⚙

3. Press the button ⬇⬆

Download programmes

1. Press the button ⬇

> You can decide whether you only want to download one programme or all programmes.

2. Turn the central dial and select the desired programme.

3. Press the central dial to confirm your setting.

4. To reverse the selection, press this button: 🔲

5. To start the download, press this button: ✔

> The programmes will be downloaded.

Upload programmes

1. Press the button ⬆

> The programs available are displayed.

2. Turn the central dial and select the desired programs.

3. Press the central dial to confirm your setting.

4. To reverse the selection, press this button: 🔲

5. To start the upload, press this button: ✔

> The programs will be uploaded.

9 Settings

9.1 Open settings
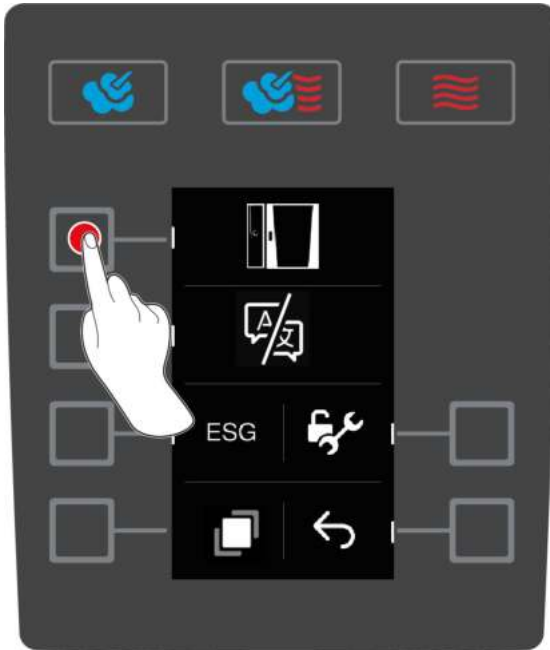
1. Press the button on the start screen: ☰
2. Press the button ⚙

You can change the following settings:

- Set the temperature unit [▶ 34]
- Set date and time [▶ 35]

1. To open more settings, press this button: ⬚

You can change the following settings:

- Switch keyboard [▶ 36]

1. To return to the start screen, press this button: ↰

9.2 Set the temperature unit

Here you can set whether the temperature should be displayed in °C or °F.
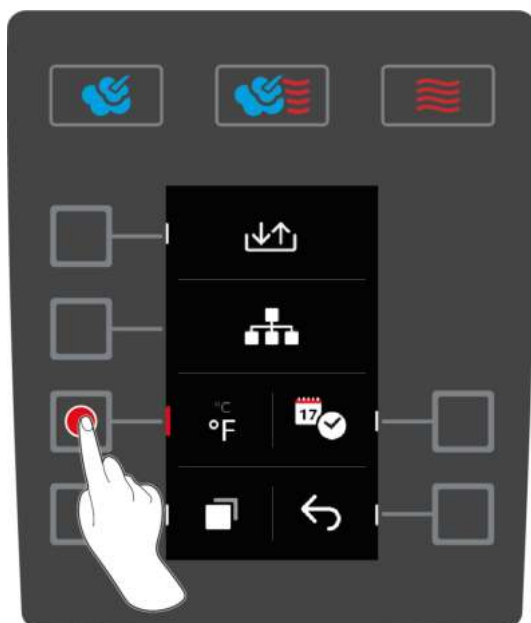
1. Press the button on the start screen: ≡
2. Press the button ⚙
3. Press the button and select the temperature unit °C or °F.

9.3 Set date and time

You can change the following settings:

- Date in DDMMYYYY format
- Time in HH:MM format
- Real time format in 12-hour format or 24-hour format
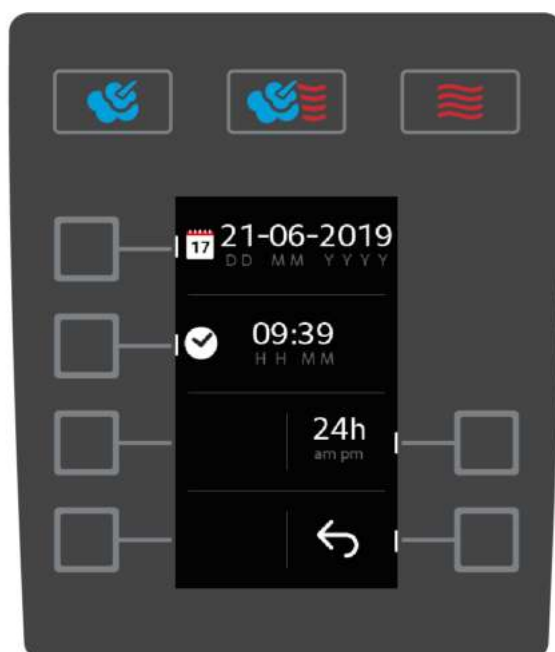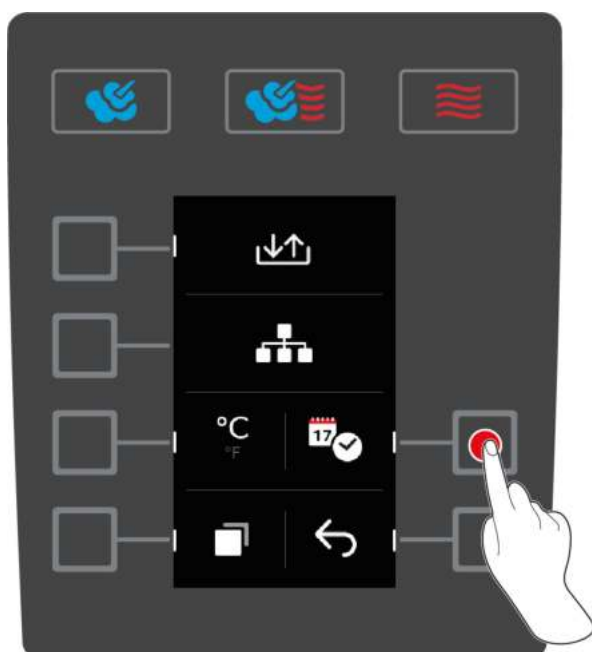
1. Press the button on the start screen: ≡
2. Press the button ⚙
3. Press the button 🗓

Edit date

1. Press the button 🗓

> The **DD** value will start flashing.

2. Turn the central dial and select the desired day.

3. Press the central dial to confirm your setting.

4. Repeat the step until you have edited the month and year entries.

Edit time

1. Press the button ⊘

> The **HH** value will start flashing.

2. Turn the central dial and select the desired hour.

3. Press the central dial to confirm your setting.

4. Repeat the steps and set the minutes.

Change real time format

1. Press the button 24h

> The display will switch to the 12-hour format.

9.4 Switch keyboard
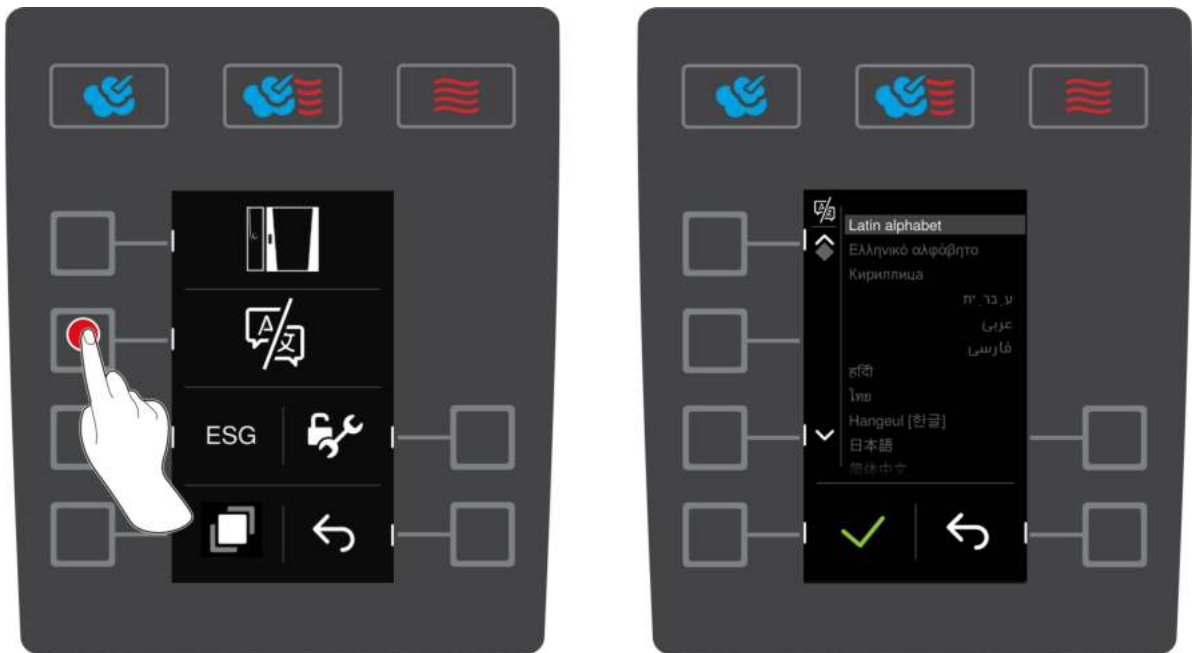
Here you can set which character set should be selected when creating a new programme.

1. Press the button on the start screen: ☰

2. Press the button ⚙

3. Press the button ⬚

4. Press the button ⬚

> A list of available character sets will be displayed.

5. Turn the central dial and select the desired character set.

6. Press the central dial to confirm your setting.

9.5 Setting buzzer & buzzer volume

Proceed as follows to change the buzzer's sound profile:

1. Press the button on the start screen: ☰

2. Press the button ⚙

3. Press the button ▭ twice.

4. Press the button 🔊

5. Turn the central dial to select the desired sound profile.

6. Press the central dial to confirm your setting.

Set buzzer volume

1. Press the button on the start screen: ☰

2. Press the button ⚙

3. Press the button ▭ twice.

4. Press the button ☰🔊

5. Turn the dial to set the desired volume.

6. To confirm the action, press the button: ☰🔊 again.

9.6　Rinse the hand shower

You have the option of having a reminder shown on the display to rinse the hand shower regularly. Rinsing the hand shower prevents potential contamination of the water in the hose reel and in the hand shower.

1. Press the button on the start screen: ☰

2. Press the button ⚙

3. Press the button ▭ twice.

4. Press the button 🚿, to activate the hand shower rinse reminder.

5. Press the button 🚿, to deactivate the hand shower rinse reminder.

Once the reminder is activated, you will be prompted to rinse the hand shower for 90 seconds every 72 hours. The rinse reminder is also recorded in the HACCP log with a time and date stamp.

TIP: Press the button ✓ after 30 seconds to click away the message.

10 Kitchen management

10.1 Hygiene management

10.1.1 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
- Cleaning programme
- Hand shower rinse
- Cabinet temperature
- Set core temperature
- Measured core temperature
- Time (hh:mm:ss)
- Temperature unit
- Energy optimising system connection
- Opening / closing the cooking cabinet door
- Change of mode
- Automatic cleaning

10.1.2 Download HACCP data

HACCP data will be stored in the unit for 28 days. During this time, you can download the data.
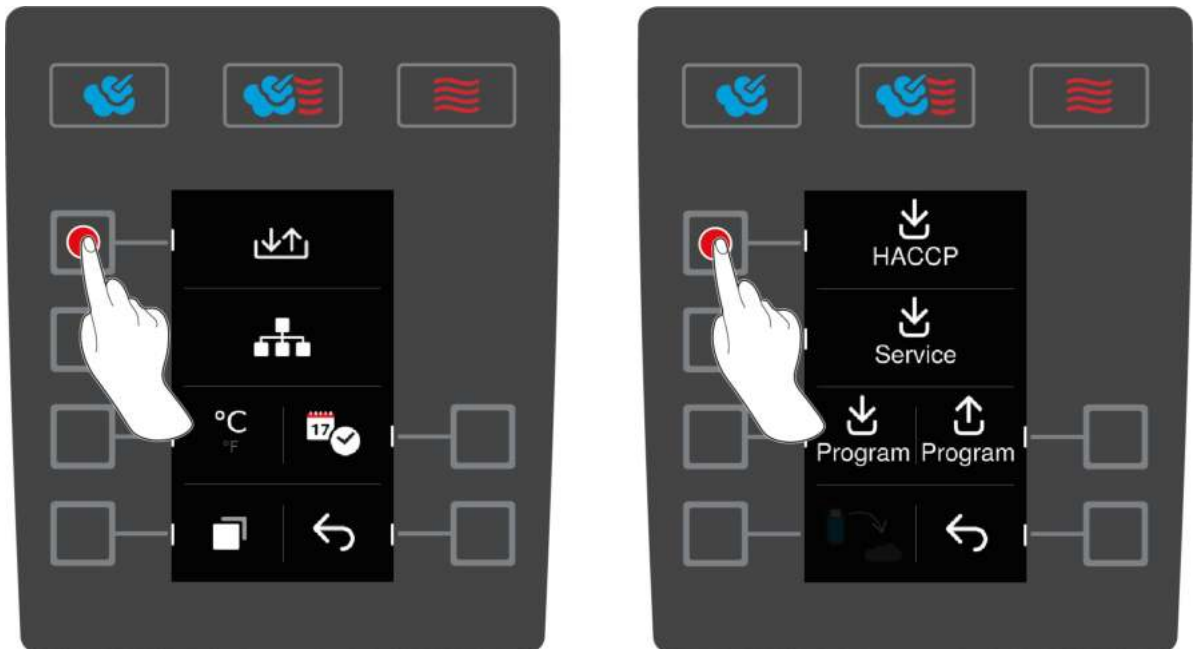

✔ You have connected a USB flash drive with the unit.

1. Press the button on the start screen: ≡
2. Press the button ⚙
3. Press the button ⬇⬆

4. Press the button HACCP

>> The HACCP data will be downloaded as a .txt file. You can open the file in word processing or spreadsheet programs.

10.2   Connected units to a network

General:

Your iCombi Classic can be connected to a network. This provides the following possibilities:

- To monitor the status of the cooking system and the cooking progress in ConnectedCooking.
- Service notifications are loaded from the iCombiClassic to ConnectedCooking.
- Programs can be loaded from the iCombiCalssic in ConnectedCooking and then modified or saved there.
- Programs that have been created in ConnectedCooking can be loaded in iCombiClassic and saved there.

Available options:

INFORMATION: An optional Ethernet interface (LAN) or an optional WiFi and Ethernet interface (LAN or WiFi) is required for the network connection. These must be selected in the unit configuration and ordered there.

The iCombi Classic has the following optional network connections:

- Connecction via Ethernet (LAN)
- Connection via WiFi

Network:

The DHCP number, IP address, subnet mask, gateway and DNS are displayed here. The MAC address is also displayed here. For example, in a company environment, the network connection can be assigned by the unique identifier of the network adapter of the iCombi Classic (MAC address).

WiFi connection:

- Press the 🛜 button to see WiFi settings.

This will show the current connection status and the last network connection.

- ✕ = Not connected
- ⊿✓ = Connected

Search or modify the network

You can view and select previously saved networks or find new networks using the search option.
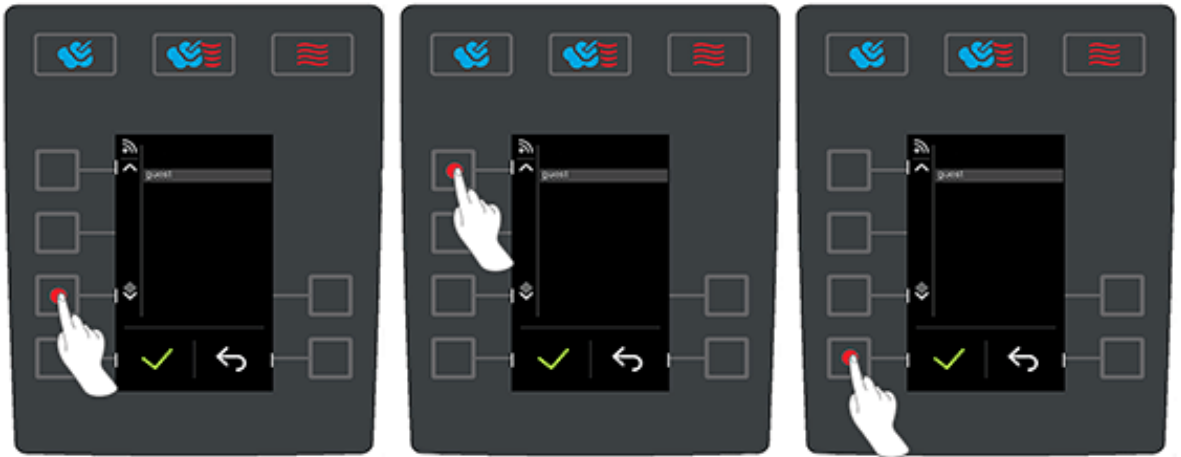
Select a network to establish a connection and confirm with ✓.
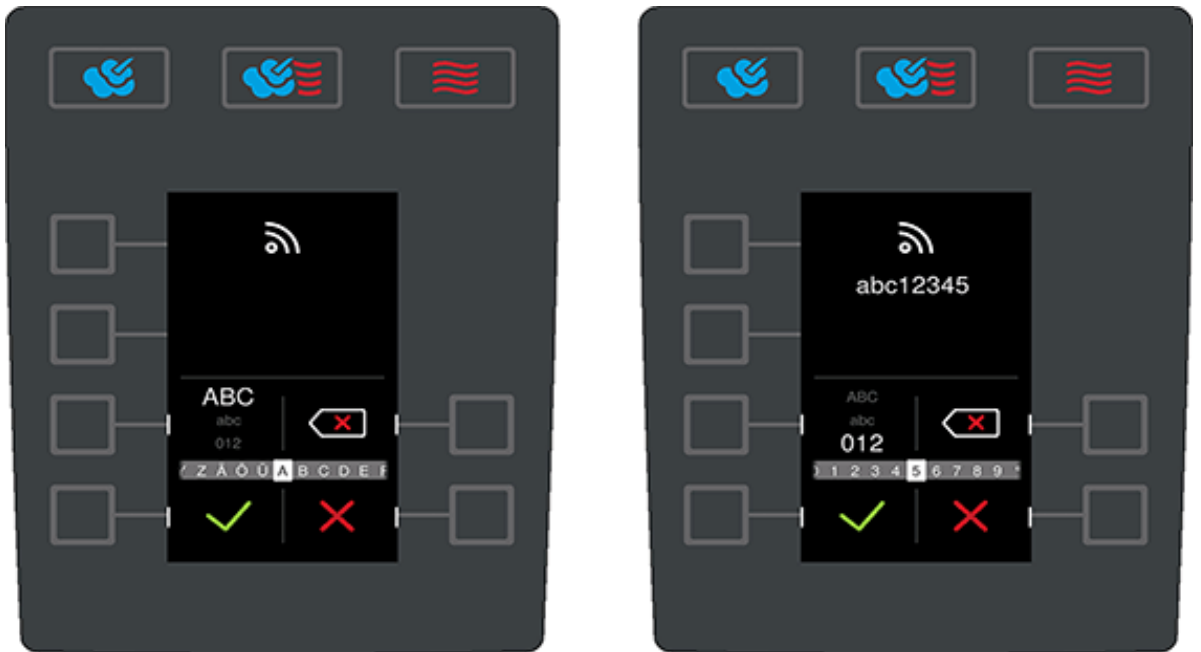
- Enter the WiFi password.

Confirm or cancel the entry:
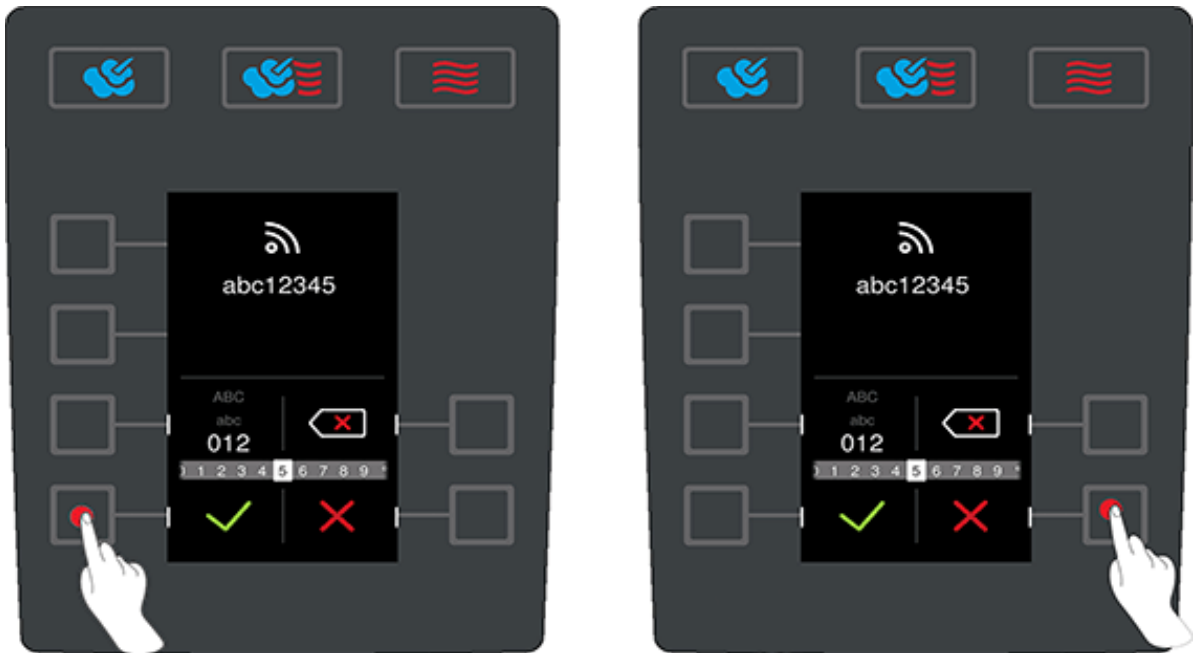
- Select letters, numbers and special characters with the control knob.
- Confirm your selection by pressing the control knob.

- Press ✓ to confirm your entry.
- Press ✗ to cancel your selection.

Connection to ConnectedCooking Cloud:

Your iCombi Classic is registered using an individual activation code. The activation code is generated in the cooking system and must be entered in your ConnectedCooking account at www.connectedcooking.com to register the cooking system.

- Press the ☁ button to access the activation code.
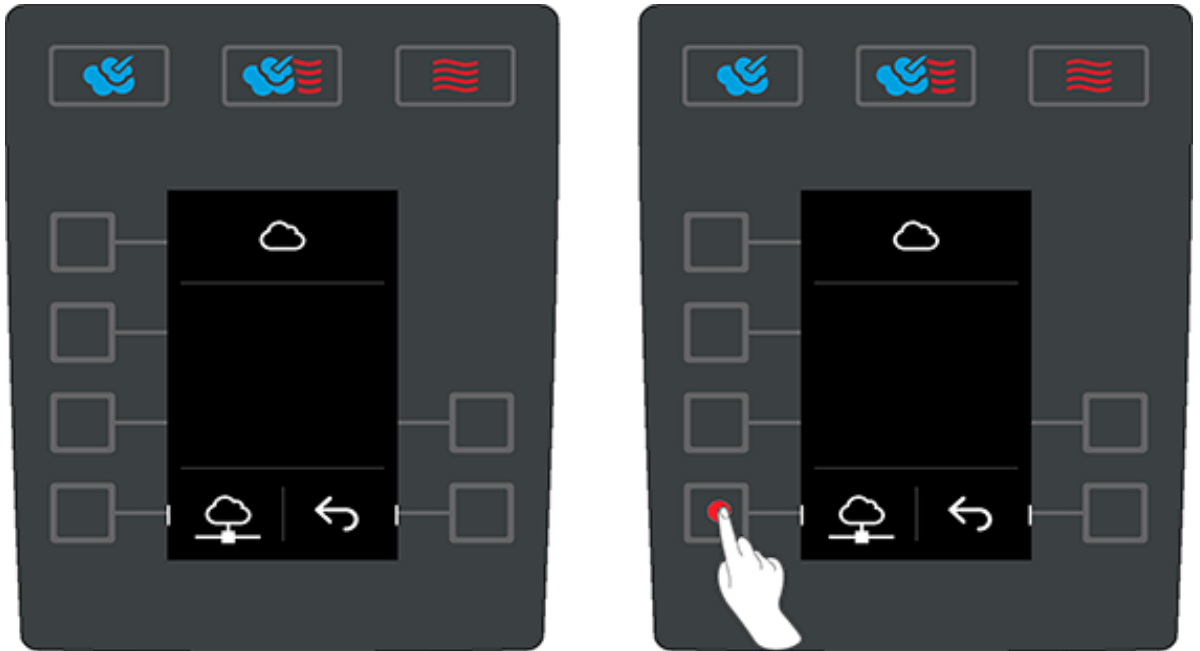
- Press the ⬆ button to generate an activation code.

INFO: Press the ⬆ button again if no activation code is displayed to generate a new one. This can take a few seconds.

Then you can connect your cooking system with ConnectedCooking using this code.

If the cooking system is connected, this will be displayed in ConnectedCooking. After restarting the cooking system, the hygiene data (HACCP) will be automatically transferred from the cooking system to ConnectedCooking.

10.2.1 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.

10.2.2 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.

---
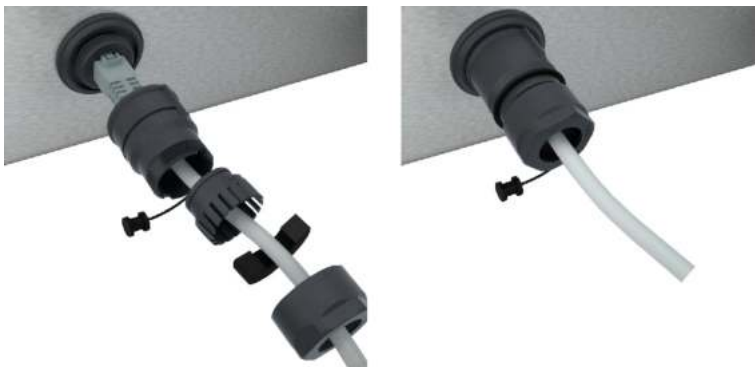
1. Unscrew the protective cover.

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.

10.3 ConnectedCooking (optional)

If you want to connect your iCombi Classic with ConnectedCooking, your unit must be equipped with the optional WLAN module or Ethernet module.

11 Automatic cleaning

Your iCombi Classic is equipped with an automatic cleaning system. Select the cleaning program, place the displayed number of Active Green tabs and care tabs and the unit will clean itself. At the same time, the integrated care system keeps the steam generator free of scale. This gives you a hygienically clean and optimally maintained unit at all times.

11.1 General safety instructions

- For the automatic clean function, only use the Active Green cleaner tablets and care tabs recommended by the manufacturer.

This will prevent scalding and burns:

- Let the unit and all function parts cool down before you start the automatic clean.

This will prevent chemical burns:

- The care products and chemicals can cause severe chemical burns to the skin and serious damage to the eyes. Wear tight-fitting protective glasses and chemical-safe protective gloves while cleaning the unit.

- Keep the cooking cabinet door closed during the automatic clean. Corrosive cleaning agents and hot steam may otherwise escape. If you open the cooking cabinet door during automatic cleaning, a message will appear asking you to close it again.

- Do not leave the core probe hanging out of the unit during the automatic clean. The cooking cabinet door gasket could be damaged and corrosive cleaning agents may escape.

- Do not clean externally attachable core probes with the automatic clean function.

- Remove all care products and residues of care products before heating up the unit and cooking food in it.

If you come in contact with care products, proceed as follows:

- If you touch care products without chemical-safe protective gloves or other skin areas come in contact with Active Green cleaner tablets, rinse the skin area with running water for 10 minutes.

- If a care product gets into your eyes, rinse your eyes with running water for 15 minutes. Remove any contact lenses.

- If you swallow a care product, rinse out your mouth with water and immediately drink half a litre of water. Do not provoke vomiting.

- Call the emergency poison helpline or a doctor.

11.2 Cleaning programmes

The following cleaning programmes are available:

| heavy | medium | light | Rinse without tabs |
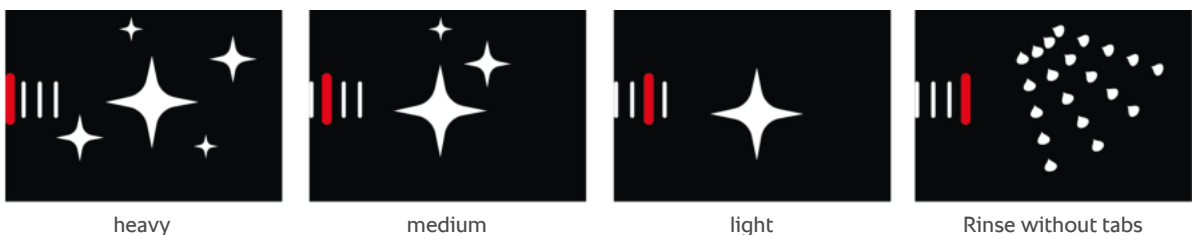
Cleaning programme	Description	Care agents required
light	Suitable for removing light dirt and scale resulting from use of the unit at up to 200 °C.	- Active Green cleaner tablets - care tabs
medium	Suitable for removing dirt and scale resulting from cooking processes including grilling or roasting.	- Active Green cleaner tablets - care tabs

Cleaning programme	Description	Care agents required
heavy	Suitable for removing heavy dirt and scale resulting from cooking processes including grilling or roasting.	▪ Active Green cleaner tablets ▪ care tabs
Rinse without tabs	Suitable for rinsing the cooking cabinet with warm water.	–

11.3 Start automatic clean
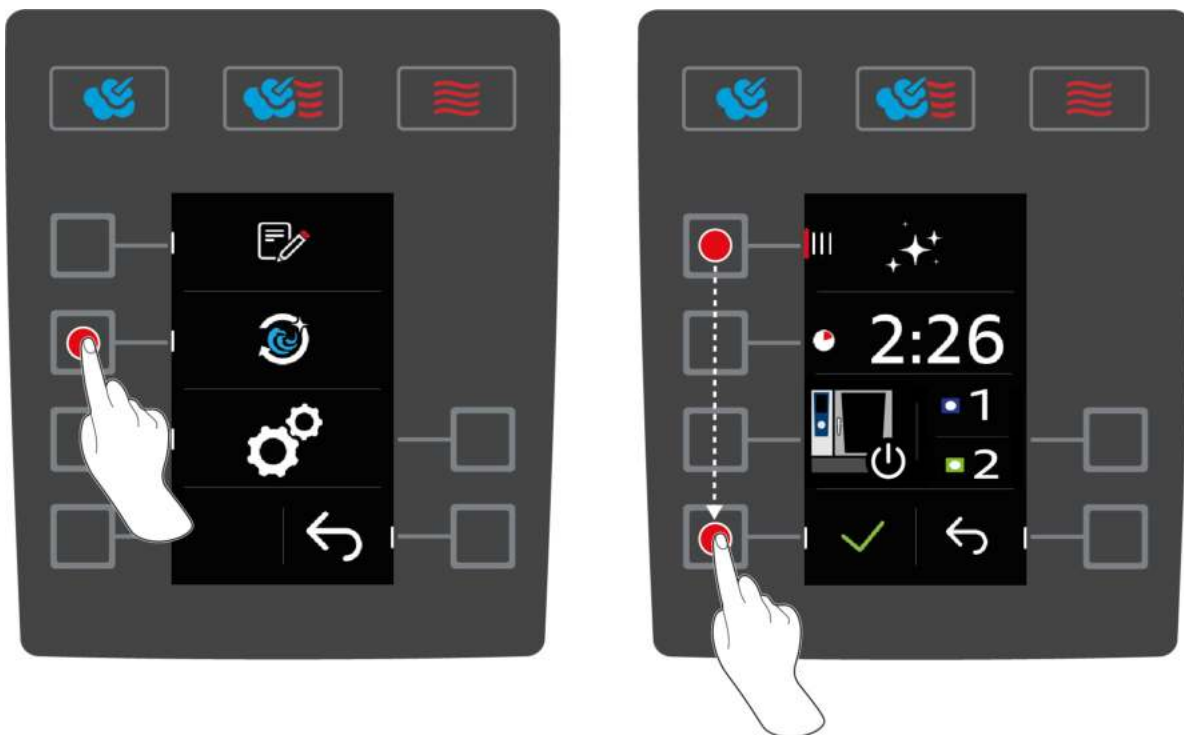
✔ The hinging racks are correctly placed in the cooking cabinet.

1. Press the button on the start screen: ☰
2. Press the button 🌀
> If the cabinet temperature is above 50 °C, this message is displayed: **Cooking cabinet too hot**
3. Start the cool-down function to reduce the cabinet temperature. Click here for more information: Functions
4. Press the button **IIII**
5. Turn the central dial and select the desired cleaning program [▶ 46].
6. Open the cabinet door.
7. Remove all containers, racks and trays from the cooking cabinet.

8. ⚠ **WARNING! Danger of chemical burns! Wear a face mask and chemical protective gloves for reliable protection when handling Active Green cleaner tabs and care tabs.** Unpack the displayed number of Active Green cleaner tabs and place them in the drain sieve of the cooking cabinet.

9. Unpack the displayed number of care tab packages and place them in the care drawer.

10. Close the cooking cabinet door.

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

>> The automatic clean starts when the door is closed.

>> Once the automatic clean is completed, an acoustic signal will sound.

Automatically switches off at the end of cleaning

You can actively determine whether the unit should automatically switch off after successful completion of the clean.

The automatic switch off at the end of cleaning is deactivated as the default setting.
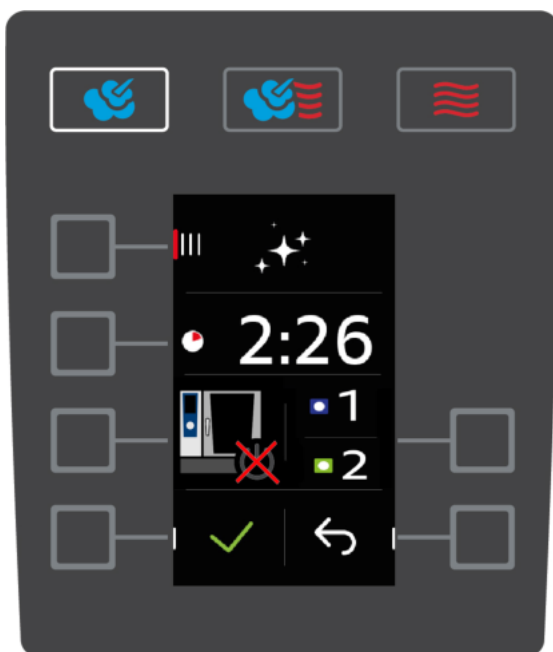
1. Press the button 🔳
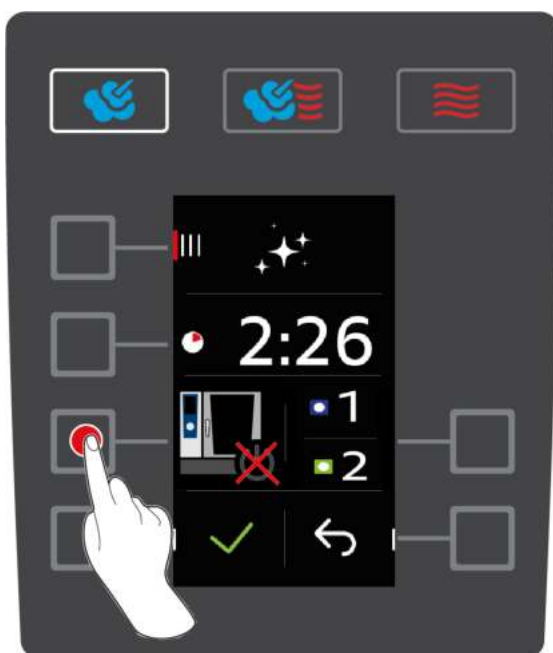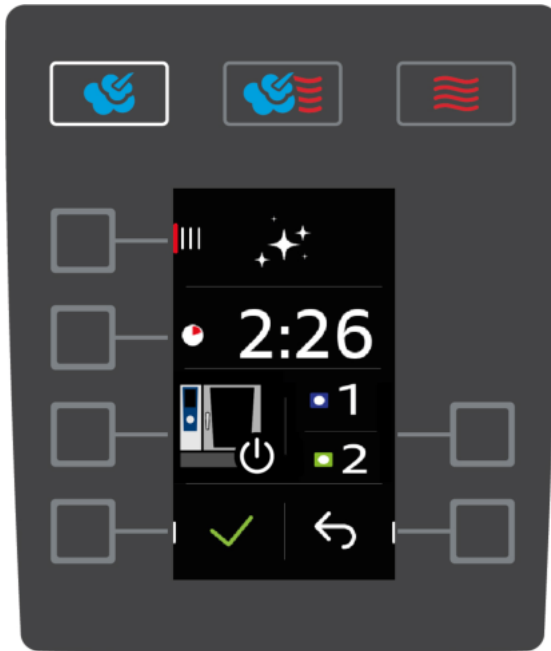
The "automatic switch off after cleaning end" function is now activated.

TIPS

- If foam forms in the cooking cabinet during the automatic clean although you used the recommended number of Active Green cleaner tablets, reduce the number of tabs in the next automatic clean. If foam still forms, contact your RATIONAL Service Partner.

- You can light the cooking cabinet with the LED strip during the clean. To do this, press this button: 💡

11.4   Abort automatic clean

You can abort all automatic cleaning programmes 30 seconds after you start them. If the automatic clean has started, you can no longer abort it.

1. Press and hold the button until the status bar is completely displayed: ✕

> You will be asked to open the cooking chamber door and remove the Active Green cleaner tabs.

2. Open the cabinet door.

3. ⚠ **WARNING! Danger of chemical burns! Wear tight-fitting protective glasses and chemical-safe protective gloves for reliable protection when handling Active Green cleaner tablets.** Remove the Active Green cleaner tablets from the cooking cabinet and dispose of them.

4. Close the cooking cabinet door.

> You will be asked to rinse the cooking chamber with the hand shower.

5. Rinse the cooking chamber using the hand shower.

6. Close the cooking cabinet door.

>> The overview of the cleaning programmes is displayed.

TIP

If there is a power outage during the automatic clean, the automatic clean will be interrupted. When the power supply is restored, the automatic clean will continue.

12 Care

> ⚠️ **WARNING**
>
> **Fat or food residues in the cooking cabinet**
>
> If you do not clean the cooking cabinet sufficiently, there is a risk of fire from fat and food residues.
>
> 1. Clean the unit daily.
> 2. In the event of fire, leave the cooking cabinet door closed. 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 the fire. Never use a water or foam extinguisher to extinguish the fire.

> **NOTICE**
>
> **Cleaning request**
>
> A cleaning request appears if you have not used a cleaning program using the Care option (light, medium, strong) for a long time. To prevent limescale buildup on your unit, you must clean it at least once a year.

12.1 General safety instructions

This will prevent scalding and burns:

- Let the unit and all function parts cool down before you perform any cleaning.

This will prevent material damage, injury or fatal accidents:

- Clean your unit daily even if you only use the manual steam mode.
- Do not clean the accessories/trays inside the unit when using automatic clean.

12.2 Care intervals

Care interval	Function parts
Weekly	- Unit exterior - LED cover - Control panel - Plastic parts

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

12.3 Care products

Suitable care products

- Clean the following function parts with lukewarm water, a mild hand dishwashing detergent and a soft cloth:
  - Unit exterior
  - Cooking cabinet door glass panel
  - LED cover in the cooking cabinet door
  - Press-fit door gasket
- Clean accessories with lukewarm water, a mild hand dishwashing detergent and a soft cloth.

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
- Undiluted alcohol, methanol or solvents such as acetone, benzene, toluene or xylene
- Oven cleaner or grill cleaner

- Scouring pad sponge with scrubber
- Steel wool
- High-pressure washer
- Sharp or pointed tools

12.4 Cleaning cooking cabinet door

Glass panel lock

LED covers

Cooking cabinet door gasket

Glass panel lock

Cleaning glass panes

1. Open the cooking cabinet door fully until it locks into place.
2. Release the locks on the glass panes by pressing lightly.
3. Swivel the glass panels of the cooking cabinet door open.
4. Clean the glass panes of the cooking cabinet door with lukewarm water, a mild hand dishwashing detergent and a soft cloth.
5. Let the glass panes of the cooking cabinet door dry completely.

Cleaning LED covers

Once you have cleaned the glass panes of the cooking cabinet door, you can also clean the LED covers. Only clean the LED covers with suitable care products [▶ 51].

The LED cover is between the two glass panels of the cooking cabinet door.

✔ The glass panels of the cooking cabinet door are unlocked.

1. Clean the LED cover with lukewarm water, a mild hand dishwashing detergent and a soft cloth.
2. Let the LED cover door dry completely.
3. Lock the glass panels of the cooking cabinet door back into place.

Cleaning the cooking cabinet door gasket

If you operate your unit in continuous operation and at high cooking cabinet temperatures above 260 °C and mainly cook fatty and gelatinous food, the cooking cabinet door gasket can quickly become worn. To increase the life of the cooking cabinet door gasket, clean the gasket daily.

✔ The cooking cabinet door is open.

1. Clean the cooking cabinet door gasket with lukewarm water, a mild hand dishwashing detergent and a soft cloth.
2. Let the cooking cabinet door gasket dry completely.

12.5 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.

12.6 Cleaning the air filter

NOTICE
Spraying water may damage the unit if the air filter is not correctly mounted
Protection from water jets from all directions is only assured with a correctly mounted air filter.
1. slide the air filter into the unit until it locks into place.

NOTICE
Do not use sharp objects
Do not use sharp objects such as knives to open the air filter cover as this may damage the filter holder.

Required tool

- screwdriver

1. Insert the screwdriver into the recesses of the air filter cover.
2. Press the lugs in gently.
3. Pull out the air filter.
4. Clean the air filter in the dishwasher and then leave it to dry completely.
   > If the air filter is not clean after washing in the dishwasher, it must be replaced.
5. If the air filter is clean, slide it back into the unit.
6. Reinsert the air filter cover into the unit.

12.7   Cleaning accessories

NOTICE
Do not leave accessories in the cooking system during automatic cleaning. Never leave accessories in the cooking system during automatic cleaning. This could damage your cooking system or 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.

12.8   Clean the vent pipe of the drain section

If your unit was connected to an existing siphon upon installation, a vent pipe has been mounted in the drain section. If the water is soft or the unit is connected to a water softener and you frequently use the **medium** and **strong** cleaning programs, any foam that is produced when cleaning will be drained in the vent pipe. To ensure that the foam is properly drained, clean the vent pipe once per week.

1. Keep filling hot water into the vent pipe until the vent pipe is completely clean. The water should be at least 60 °C.

13 Inspiration and help

13.1 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 can find the number for ChefLine®on the sticker on the cooking cabinet door, or in the settings under Service and 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.

13.2 Retrieving unit data

You can check on the unit which software version is installed and what your unit's serial number is. If you have installed an app on your smartphone which can scan QR codes, you can also load the data onto your smartphone.
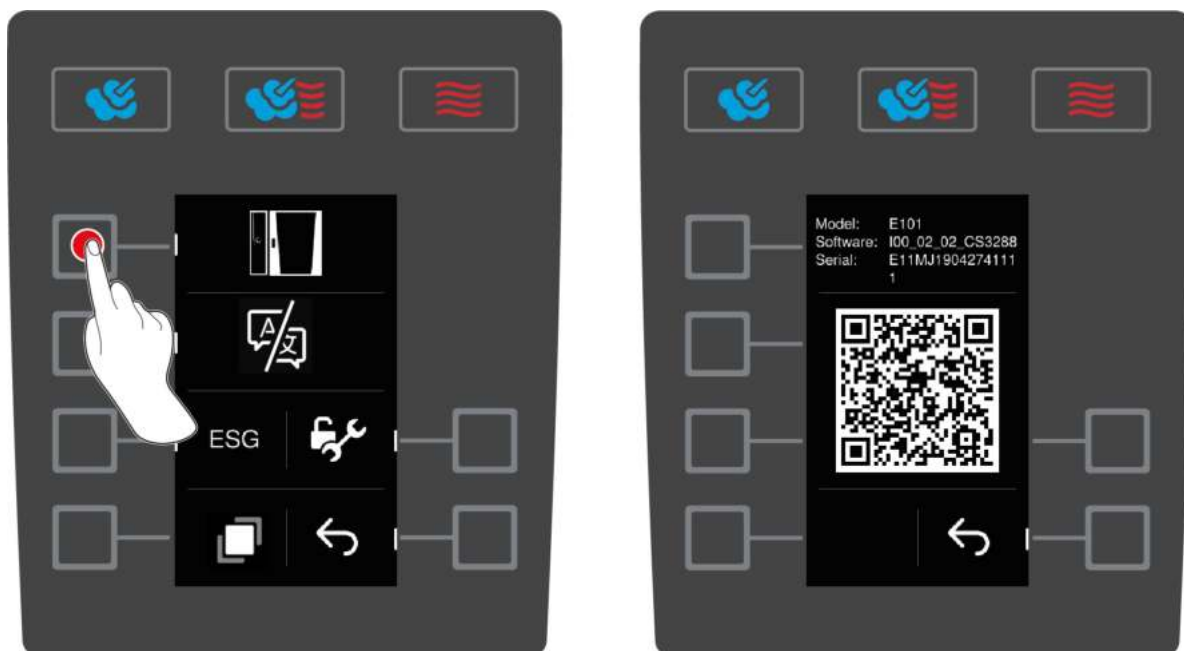
1. Press the button on the start screen: ☰
2. Press the button ⚙
3. Press the button ⬜
4. Press the button ▐█
> The following information will be displayed:
- Unit model
- Installed software version
- Unit's serial number

You can scan the QR code shown with your smartphone now to save the information displayed.

13.3 Problem resolution

For all error messages, please contact your RATIONAL Service Partner [▶ 55]. Always have the serial number of your unit ready. You can find the serial number on the model plate.

Info messages may appear that require you to perform an action or action. In these situations, as an operator, you do not have to contact your RATIONAL service partner. [▶ 55]

13.3.1 Error messages heating steam generator

Error report	Cause	Cooking possible
Service 10 SC-automatic failed	The SC-automatic is faulty.	Yes
Service 11 Water supply steam generator failed	The steam generator's water inlet is faulty.	Yes
Service 12 Water volume measurement failed	The measurement of the water quantity is incorrect.	Yes
Service 13 Water detection failed	The water level in the steam generator is not recognised correctly.	Only the convection cooking mode is available at the moment.
Service 20.8 Steam generator sensor failed	The temperature probe is defective.	Only the convection cooking mode is available at the moment.
Service 28.4 Steam generator too cold Hot air possible	The temperature limit of the steam generator has not been reached.	Only the convection cooking mode is available at the moment.
Service 42.1 Solenoid valve failed	The water supply is faulty.	Only the convection cooking mode is available at the moment.
Service 43.1 Solenoid valve failed	The internal water supply is not closing.	Only the convection cooking mode is available at the moment.
Service 46.1 Pump failed	The water supply is faulty.	Yes
Service 46.2 Pump failed	The water supply is faulty.	Yes

13.3.2 Error messages for gas units

If your unit is connected to the gas supply, the following additional error message could appear. For all error messages, please contact your RATIONAL Service Partner [▶ 55]. Always have the serial number of your unit ready.

Error report	Cause	Cooking possible
Service 32.1 Check gas supply	The gas burner is faulty. Close the shut-off valve on the gas line.	No
Service 32.2 Check gas supply	The gas burner is faulty. Close the shut-off valve on the gas line.	No
Service 32.3 Check gas supply	The gas burner is faulty. Close the shut-off valve on the gas line.	No
Service 33.1 Gas burner failed close gas supply	The gas burner is faulty. Close the shut-off valve on the gas line.	No
Service 33.2 Gas burner failed close gas supply	The gas burner is faulty. Close the shut-off valve on the gas line.	No
Service 33.3	The gas burner is faulty.	No

Error report	Cause	Cooking possible
Gas burner failed close gas supply	Close the shut-off valve on the gas line.	
Service 34.32 Data communication failed	The internal data communication is faulty.	Yes
Service 60 Gas system failed	The initialisation of the ignition box is defective. Switch the unit off and on again. If the error is still displayed, call your Service Partner.	–

13.3.3   Error messages heating hot air

Error report	Cause	Cooking possible
Service 20.1 Cabinet sensor failed	The temperature probe is defective.	No
Service 28.1 Steam generator too hot	The temperature limit of the steam generator has been exceeded.	No
Service 28.2 Cooking cabinet too hot	The temperature limit of the cooking cabinet has been exceeded.	No
Service 34.1 Data communication failed	The internal data communication is faulty.	No
Service 34.2 Data communication failed	The internal data communication is faulty.	No
Service 34.4 Data communication failed	The internal data communication is faulty.	No
Service 42.3 Solenoid valve failed	The water supply is faulty.	The **steam injection** is not available.
Service 42.6 Solenoid valve failed	The water supply is faulty.	Yes
Service 43.3 Solenoid valve failed	The internal water supply is not closing.	Only the convection cooking mode is available at the moment.

13.3.4   Error messages moisture

Error report	Cause	Cooking possible
Service 20.2 Control sensor failed	The temperature probe is defective.	Yes
Service 20.4 Humidity sensor failed	The temperature probe is defective.	Yes
Service 30 Humidity control failed	The humidity measurement is incorrect.	Yes
Service 36 Humidity control failed	The differential pressure sensor is defective.	Yes
Service 37 Humidity control failed	The differential pressure sensor is defective.	Yes
Service 42.2	The water supply is faulty.	Yes

Error report	Cause	Cooking possible
Solenoid valve failed		
Service 43.2 Solenoid valve failed	The internal water supply is not closing.	Only the convection cooking mode is available at the moment.

13.3.5   Error messages CleanJet

Error report	Cause	Cooking possible
Service 34.8 Data communication failed	The automatic clean does not work.	No
Service 43.6 Solenoid valve failed	The internal water supply is not closing.	Only the convection cooking mode is available at the moment.
Service 47.1 Pump failed	The waste water pump is defective.	Yes
Service 47.2 Pump failed	The waste water pump is defective.	Yes
Service 110 Cleanjet failed	An error occurred in the SC–pump during the automatic clean.	No
Service 120 Cleanjet failed	An error occurred in the water level recognition during the automatic clean.	No
Service 121 Pour Water 3l	Not enough water in the cleaner box	Only the convection cooking mode is available at the moment. Pour 3 litres of water into the cleaner box.

13.3.6   Error messages Care

Error report	Cause	Cooking possible
Service 42.4 Solenoid valve failed	The water supply is faulty.	Yes
Service 43.4 Solenoid valve failed	The internal water supply is not closing.	Only the convection cooking mode is available at the moment.
Service 49.1 Pump failed	The water supply is faulty.	Yes
Service 49.2 Pump failed	The water supply is faulty.	Yes

13.3.7   Info messages

Info messages appear in a text box with a blue border, indicating situations that you, as the user, need to be aware of.

The following info messages may appear:

Explanation of symbols:

- ⚡ No water flow

Information	Cause	Cooking possible
Energy optimization active	Energy optimisation active	Yes

Steam generator too cold Hot air possible	The temperature limit of the steam generator has not been reached.	Only the convection cooking mode is available at the moment.
Initialise timer	The real time clock on the CPU is not initialised. Set the date and time.	Yes
Battery low	The battery is defective.	Yes
Cabinet light failed	The cooking cabinet lighting is not working correctly.	Yes
Selftest with water requested	Self-test was performed without water	Only the convection cooking mode is available at the moment.
Pour water 3 litres	Prompt to pour 3 litres of water into the cleaner box	Only the convection cooking mode is available at the moment.
Check Watersupply	Level electrode time out	Only the convection cooking mode is available at the moment.
Check USB Stick	The USB stick is faulty	Yes
Pour Water 3l	If the info message is pushed away the pulses are still detected	Only the convection cooking mode is available at the moment.
Program import error	Program error	Yes
Selftest with water requested	Self-test was performed without water	Only the convection cooking mode is available at the moment.
Check Watersupply	Level electrode time out	Only the convection cooking mode is available at the moment.
Check Watersupply	No water during switch-on routine	Only the convection cooking mode is available at the moment.
Pour Water 3l	Not enough water in the steam generator	Only the convection cooking mode is available at the moment.

13.3.8   Notification centre

Error report	Cause	Cooking possible
Service 17 Unit data failed	The unit type is incorrect.	No
Service 29 Electric compartment too hot	The board temperature is too high.	No
Service 31.1 Core temperature sensor failed	The core probe in the cooking cabinet is defective.	Yes, but you cannot use the core probe.
Service 31.2 Core temperature sensor on emergency run	The core probe in the cooking cabinet is defective.	Yes, but you cannot use the core probe.
Service 34.16 Data communication failed	The internal data communication is faulty.	Yes
Service 34.64 Data communication failed	The internal data communication is faulty.	Yes
Service 34.400	The internal data communication is faulty.	Yes

Error report	Cause	Cooking possible
Data communication failed		
Service 41	The moistening nozzle or the steam injection pipe has scale.	The **steam injection** is not available.
Service 52.1 Cabinet light failed	The cooking cabinet lighting is not working correctly.	Yes
Service 52.2 Cabinet light failed	The cooking cabinet lighting is not working correctly.	Yes
Service 72 The safety temperature limiter has initialised	The activation temperature of a temperature probe has been exceeded.	No
Service 1017 USB Stick error	The USB stick is defective	Yes

14   Maintenance

You can replace the cooking cabinet door gasket yourself. Click here for more information: Replacing the cooking cabinet door gasket [▶ 61]

For the following maintenance work, contact your RATIONAL Service Partner:

- Replacing air filter

14.1   Replacing air filter

NOTICE
Do not use sharp objects
Do not use sharp objects such as knives to open the air filter cover as this may damage the filter holder.

NOTICE
Spraying water may damage the unit if the air filter is not correctly mounted
Protection from water jets from all directions is only assured with a correctly mounted air filter. 1. slide the air filter into the unit until it locks into place.

NOTICE
Only use dry air filters.
Make sure that the air filter is dry before replacing it to avoid material damage.

Required tool

- screwdriver

14.2   Replacing the cooking cabinet door gasket

1. Open the cabinet door.
2. Pull the cooking cabinet door gasket out from the groove and dispose of it.
3. Moisten the retaining lips of the new gasket with soapy water.
4. First press the corners of the gasket into the corners of the groove.
5. Then press the rest of the gasket into the groove.

15 Transport

15.1 Empty steam generator

Before transporting the unit, you must empty the steam generator.
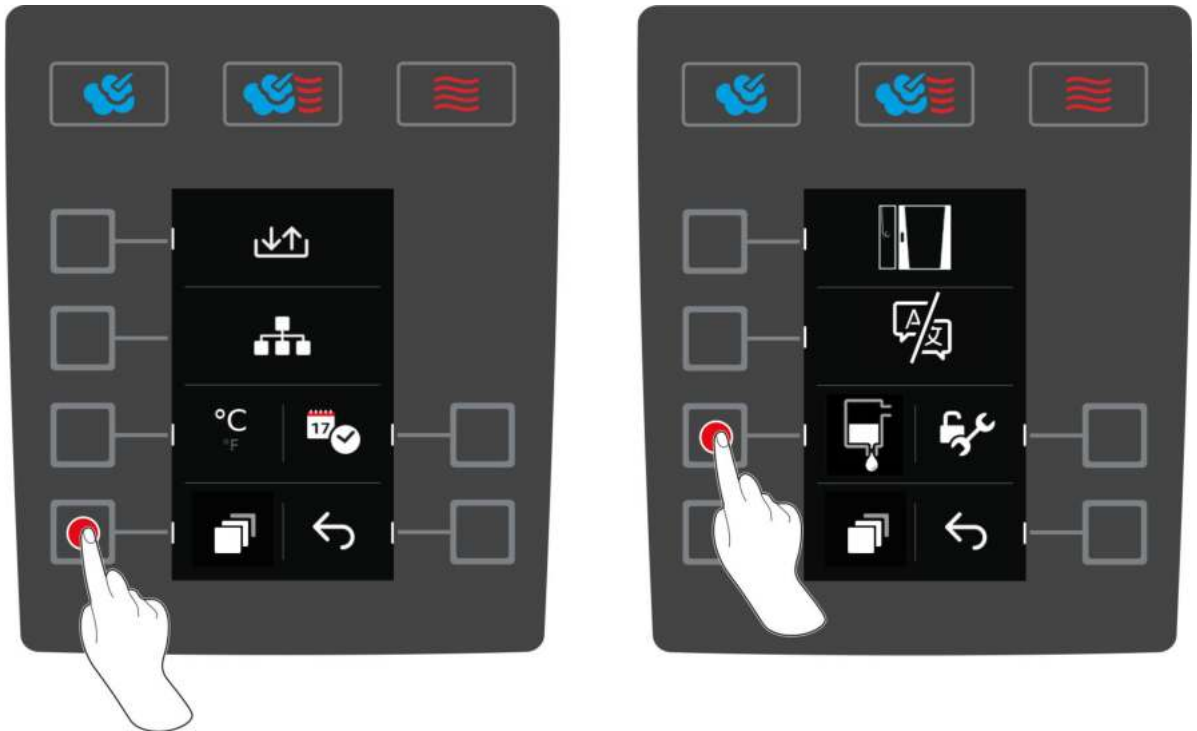
1. Disconnect the unit from the water supply.
2. Press the button on the start screen: ≡
3. Press the button
4. Press the button 🗗
5. Press the button
>> The steam generator is emptied.

15.2 Transport unit

> ⚠ **WARNING**
>
> **The castors can be damaged if the unit or the Combi-Duo is moved with the parking brakes applied**
>
> If the castors are damaged, the unit or the Combi-Duo could tip over and seriously injure you.
>
> 1. Release the parking brakes on the castors before you transport or move the unit or the Combi-Duo.

> ⚠ **WARNING**
>
> **The castors can be damaged if the alignment of the castors is changed with the parking brakes applied**
>
> If the castors are damaged, the unit or the Combi-Duo could tip over and seriously injure you.
>
> 1. If the castors protrude from under the unit or the stand and you wish to change the alignment of the castors, first release the parking brakes and then turn the castors.
> 2. Do not kick against the castors.

> ⚠ **CAUTION**
>
> **Units could tip over when transported over thresholds or inclinations**
>
> When moving units over thresholds or inclinations, the unit could tip over and injure you.
>
> 1. Carefully move units over thresholds and inclinations.

> ⚠ **CAUTION**
>
> **Units and Combi-Duos on castors can tip over when transported or moved**
>
> If your unit is on castors or your Combi-Duo is on a stand with castors and you do not release the parking brakes before you transport or move the unit, the unit or Combi-Duo may tip over and injure you.
>
> 1. Release the parking brakes on the castors before you transport or move the unit or the Combi-Duo.
> 2. Apply the parking brakes again after transport.

> **NOTICE**
>
> **Have your service partner transport your unit to ensure a smooth process.**

You can move units that are on mobile stands or castors.

✔ The steam generator is emptied and the cleaning box is pumped out [▸ 63]. **Both of these actions should only be carried out by a service partner.**

1. Before you transport the unit to another location, you must properly disconnect the unit from the power supply and from the water and waste water pipes.

2. Once you have transported the unit to its new space, you must properly reconnect the unit to the power supply and the water and waste water pipes and apply the parking brakes on the mobile stand or the castors.

3. If you would like to pull the unit forwards slightly when cleaning the kitchen, release the parking brakes of the mobile stand or the castors.

4. Carefully pull the unit forwards.

5. Once you are finished with cleaning the kitchen, carefully slide the unit back into place and apply the parking brakes.

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.

17 Technical data

Please also note the technical data on the model plate. The model plate is on the left next to the control panel.

17.1 Units with an electrical connection

	Value
Weight (without packaging)Model 20-1/1	313 kg
Weight (without packaging)Model 20-2/1	243 kg
Protection class	IPX5
Airborne sound emission	≤60 dBA
Environmental conditions	10 – 40 °C
WiFi standard	IEEE 802.11 b/g/n
Frequency and max. transmission power WLAN	2.4 GHz/40.7 mW

17.2 Units with a gas connection

	Value
Weight (without packaging)Model 20-1/1	265 kg
Weight (without packaging)Model 20-2/1	346 kg
Protection class	IPX5
Airborne sound emission	≤60 dBA
Environmental conditions	10 – 40 °C
WiFi standard	IEEE 802.11 b/g/n
Frequency and max. transmission power WLAN	2.4 GHz/40.7 mW

17.3 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
LMxxxF	iCombi Classic 20-1/1
LMxxxG	iCombi Classic 20-2/1

17.4 Conformity

17.4.1 Units with an electrical connection

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 2014/30/EU on the harmonisation of the laws of the Member States relating to electromagnetic compatibility
- Directive 2011/65/EU Restriction of the use of certain hazardous substances in electrical and electronic equipment, including 2015/863/EU

This unit meets the following European standards:

- EN 60335-1:2012 + A11:2014 + A13:2017
- EN 60335-2-42:2002 + A1:2008 + A11:2012
- EN 61000-3-2:2014; EN 61000-3-3:2013
- EN 55014-1:2006+A1:2009+A2:2011; EN55014-2:2015

- EN 62233:2008
- EN 1717:2000

17.4.2 Units with a gas connection

This unit meets the following EU directives:

- Regulation (EU) 2016/426 on units burning gaseous fuels
- 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 2014/30/EU on the harmonisation of the laws of the Member States relating to electromagnetic compatibility
- Directive 2011/65/EU Restriction of the use of certain hazardous substances in electrical and electronic equipment, including 2015/863/EU

This unit meets the following European standards:

- EN 60335-1:2012 + A11:2014 + A13:2017
- EN 60335-2-42:2002 + A1:2008 + A11:2012
- EN 60335-2-102:2016
- EN 61000-3-2:2014; EN 61000-3-3:2013
- EN 55014-1:2006+A1:2009+A2:2011; EN55014-2:2015
- EN 62233:2008
- EN 203-1:2014; EN203-2-2:2006; EN 203-3-:2009
- EN 1672-1:2014
- EN 1717:2000

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-LM2

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