



iVario® 2-XS.

Precise. Powerful.
Ready to perform.



The iVario 2-XS.

The capabilities today's foodservice establishments need.

External circumstances: small kitchen, limited budget, not enough staff or equipment. Internal attitude: high standards. This is where intelligent technology comes in. Technology that boils, braises, and fries. That works up to four times faster, using up to 40% less electricity than conventional equipment. That offers two pans, which means more options in the kitchen and on the plate. Fast, flexible, compact, perfect.



Core temperature probe

Each pan has its own core temperature probe. Precise food preparation with no monitoring required.

Great results with no monitoring

Thanks to iCookingSuite cooking intelligence, everything simply turns out right. Less burning, less boiling over. And the iVario 2-XS will only call you when you're really needed.

➔ Page 04

Intuitive control concept

Two pans, two display views. Simple, logical, efficient. So working with the iVario 2-XS is less work. From day one.

AutoLift

AutoLift takes pasta and French fries out of the pan automatically.

Effective energy management

The iVarioBoost heating system combines power, speed, and precision. Plenty of reserve energy and precise heat distribution across the entire surface, so every cooking process runs perfectly.

➔ Page 04

Power and precision. Times two.

Two pans, each with 17 liters or 4.5 gallons capacity, 2/3 GN (2/3 hotel pan) base surface - so even small kitchens can enjoy this benefit.

➔ What do you get out of it?

Stress-free mise en place and efficient a-la-carte. Great financial returns and more time.

rational-online.com/ca/iVario2-XS

Cooking assistants.

Fast and accurate.
Reliable Intelligence.



iVarioBoost

Ceramic heating elements plus fast-reacting, scratch-resistant pan bases of high-performance steel mean exceptional speed, great efficiency, and uniform heat distribution. The integrated iVarioBoost energy management system consumes up to 40% less energy than ordinary cooking appliances, while still maintaining plenty of reserve energy. That way, you can sear larger quantities of food quickly, without worrying about whether adding cold ingredients will cause the temperature to drop.

iZoneControl

The iZoneControl option gives you a lot of variety in a small space. You can divide the two pan bases into four zones of the size, shape, and position of your choice*. Use one pan to cook different dishes at once, using a different temperature for each. Or prepare multiple batches of the same dish, so they'll be ready at different times. Timed or using a core temperature probe. With no monitoring, no additional kitchen equipment, and no wasted energy (available as a option on the iVario 2-XS).

iCookingSuite

Intelligent adjustments at the push of a button. With the iCookingSuite, the iVario 2-XS's cooking intelligence adjusts the cooking path to fit your food, giving you perfect results every time. It learns from you, adapting to your habits, and only calls you when there's something you need to do - turn the steak, for example. Nothing burns, nothing boils over. And if you want to give a dish your own personal touch, you can adjust the cooking path at any time, even while it's running.

➔ **For your kitchen**
To help you create "wow" moments quickly and precisely.

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Patent 

* Patent DE 10 2017 131 404 B4



Mise en place.

The power to do it all.
At the same time.

Plans, schedules, checklists - when it comes to mise en place, organization is everything. It helps make processes run smoothly and keeps everyone on task, which means better results. But then a supplier shows up, and suddenly your vegetables, pasta, or chocolate sauce are left alone on the stove. Now would be a good time to have someone available to help. The iVario 2-XS with iCookingSuite, for example. Braised dishes, delicate desserts, and sides turn out great even when you're not looking - it can prevent burning or boiling over. iVarioBoost ensures they're cooked to just the right degree of doneness. And with AutoLift, your pasta will come out of the water automatically when it's ready.

➔ In other words

If you're looking to save time and manpower and invest in creativity, this is the technical and logistical solution you're looking for.

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Efficient flexibility.

À-la-carte in minutes.

Flexibility - because "normal" is the exception at restaurants. Meat, fish, vegetables. Rare, medium, well-done. Extra spicy, no salt. All immediately, all simultaneously, all fresh, all different. What you need in the kitchen now is speed, reliability, and efficiency. Which is where the iVario 2-XS comes in. Two pans - endless possibilities. Easy controls. Precise down to the exact degree. Different temperatures, different dishes, different times - never a problem. No extra kitchen equipment. No monitoring. Just reliably delicious results. And with the iZoneControl option, you can even divide the two pan bases into a total of four zones, for even more flexibility. iZoneControl is an option on the iVario 2-XS.

➔ Always ready to go

Two pans, so you can stay flexible and ready to cook at a moment's notice. Even when preparing very small portions, you'll still be working with maximum efficiency.

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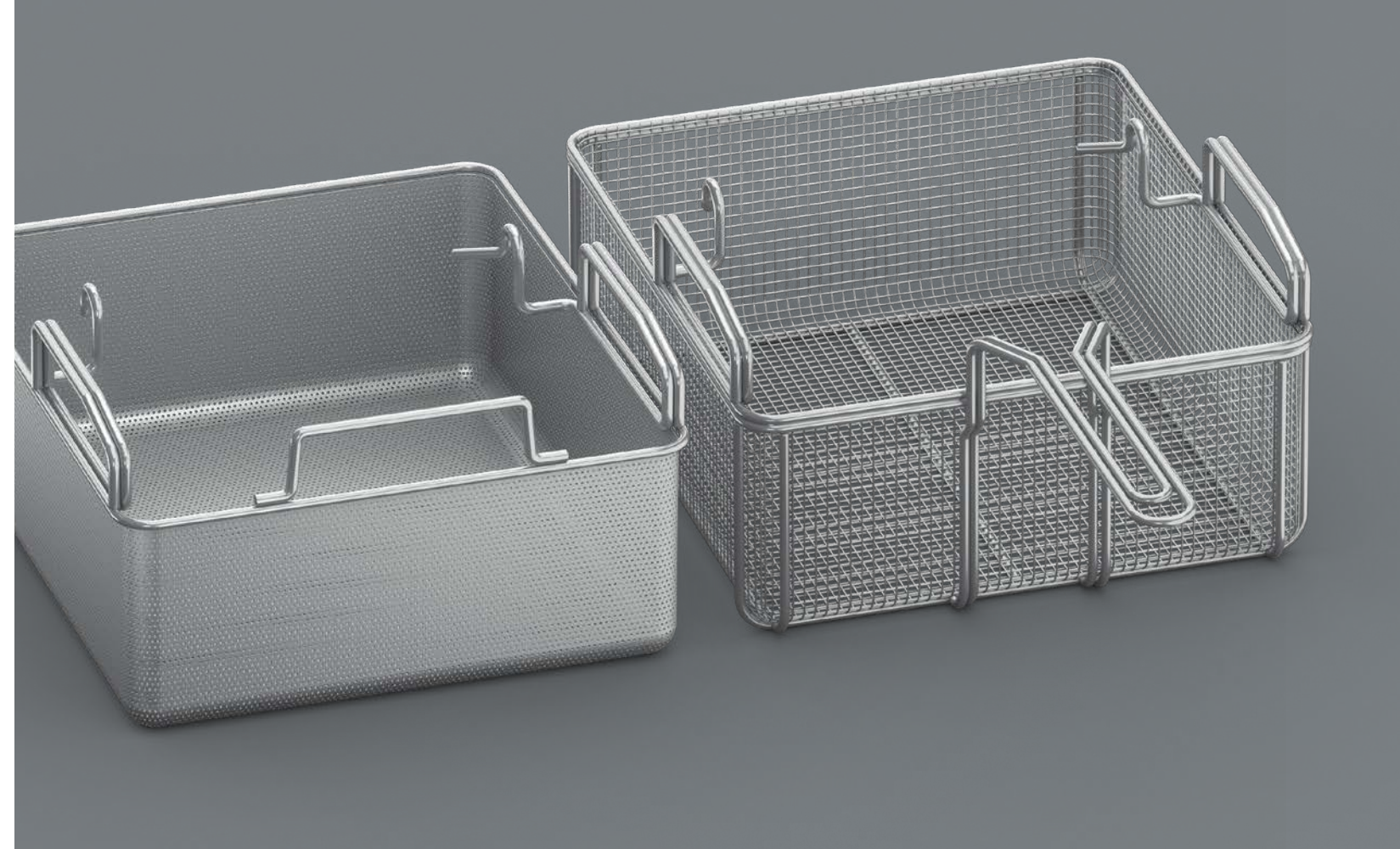


Accessories.

Ingredients for success.

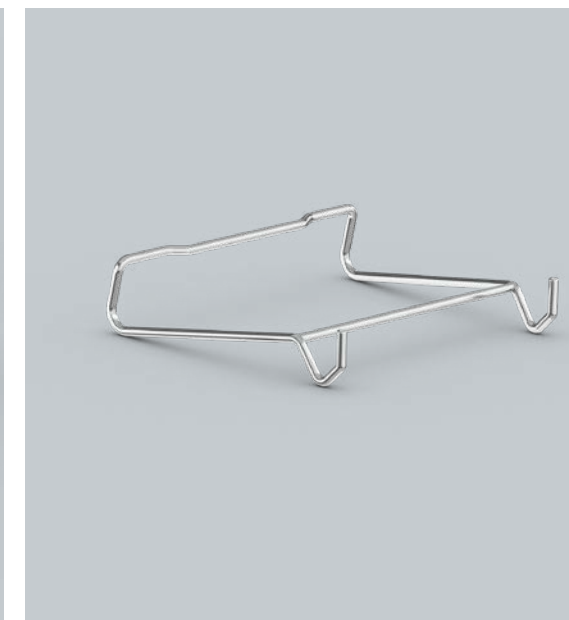
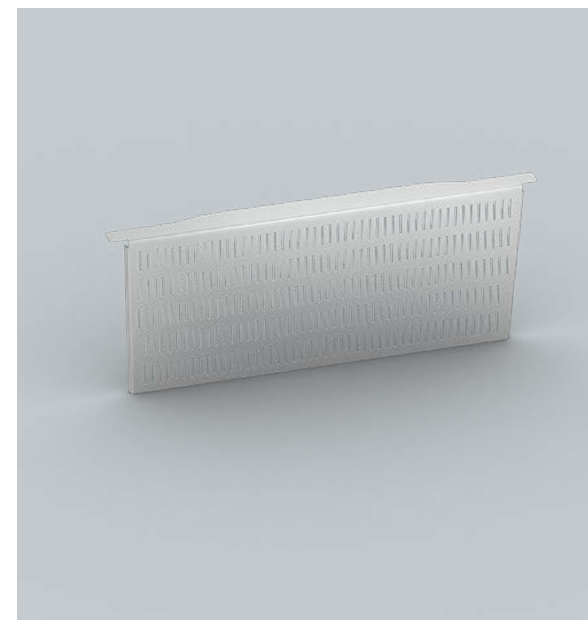
Our equipment is robust enough to withstand heavy use in a restaurant kitchen - whether it's a pan, a basket, a stand, or a scoop. RATIONAL accessories are the only way for you to enjoy the full spectrum of exceptional features the iVario 2-XS offers.

The iVario 2-XS base price includes: An arm for automatic lifting and lowering functions, a boiling basket, frying basket, cleaning sponge and colander.



➔ **RATIONAL accessories**
When it comes to impressive results, well-designed accessories make all the difference.

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Kitchen design.

Solutions for any challenge.

On a stand, in a station or on a table, the iVario 2-XS adapts to its surroundings. If you like, it can be available day and night for *mise en place* and *à-la-carte*. It's a breeze to install, and thanks to its integrated water drain, you don't need a floor drain trough, which means fewer slippery kitchen floors and improved work safety. The same goes for its other technological solutions to protect against burns, avoid back strain, and generally make life easier. Even deep-cleaning the entire kitchen is no problem with the iVario 2-XS: It meets the stringent requirements of the IPX5 standard.

➔ Advantages you'll enjoy

A workplace that adapts to your needs and meets your every desire.

rational-online.com/ca/restaurant

IPX 5



iVario 2-XS

Just right for you.

Small, powerful, efficient, and space-saving. In a restaurant serving up to 100 meals per day, the iVario 2-XS can replace the tilting skillet, the kettle, and the deep-fryer. Or it can round out the kitchen island in your lunchroom. It's a lot less expensive than you might think.

But maybe your ideas are bigger (and so is your kitchen). Maybe you're looking for functions like pressure cooking. If so, check out the XS's big brothers - the iVario Pro in capacity sizes of 2 × 17 liters or 4.5 gallons, 100 liter or 26 gallons, 150 liter or 40 gallons. rational-online.com



iVario	2-XS
Number of meals	30 and up
Usable capacity	2 × 4.5 gal 2 × 17 liters
Cooking surface area	2 × 2/3 GN (2 × 195 5/8 in ²) (2 × 13 dm ²)
Width	43 1/4" (1100 mm)
Depth	29 3/4" (756 mm)
Height (incl. stand)	19 1/8" (42 1/2") 485 mm (1080 mm)
Weight	258 lbs (117 kg)
Water inlet	NPS 3/4"
Water drain	1 1/2" OD 40
Connected load (3 ph 208 V/3 ph 240 V)	15 kW/15 kW
Fuse (3 ph 208 V/3 ph 240 V)	60 A/45 A
Options	
iZoneControl	<input type="radio"/>
Low-temperature cooking (overnight, sous-vide, confit)	<input type="radio"/>
Wireless LAN	<input type="radio"/>
Ethernet interface	<input checked="" type="radio"/>

● standard ○ optional

iVario live.

Don't just take our word for it — find out for yourself.



Nothing's more convincing than seeing it for yourself. Experience RATIONAL cooking systems up close, see their intelligent features in action, and learn how they can work for you. Live and at no obligation — right in your area. Call us or send us an email if you have any questions, or if you'd like to discuss how RATIONAL cooking systems can meet your culinary needs. You can also visit rational-online.com.

➔ **Register now**
Tel. +1 877 728 4662
info@rational-online.com

rational-online.com/ca/live



RATIONAL Canada Inc.
2410 Meadowpine Blvd.
Unit 107
L5N 6S2 Mississauga
Canada

Tel. +1 877 728 4662
Fax +1 905 567 2977

info@rational-online.ca
rationalcanada.com

