




iVario® Pro.

The new performance class
for restaurants.





What's expected from today's kitchens? A lot.

Less time. Fewer people. Smaller budgets. And higher standards. Challenges the modern restaurant has to face. And can face with an intelligent cooking system. A cooking system that covers a range of needs, makes work easier, and lends new inspiration. That combines over 45 years of cooking experience with the power of innovation. That makes a big impact within a small space. That supports users, helping them, amazing them. That offers experienced chefs unknown freedom and enables new staff get up to speed quickly. And that combines speed with precision when cooking for 30 customers or 100-plus. For exceptional results.

● Exceeding expectations

Today's kitchens need a cooking system that provides both speed and precision. And revolutionizes cooking.

The iVario Pro.

It's about performance. In every respect.

Intelligent technology boils, sautees, and deep-fries in a single appliance. Quick, yet precise. Up to four times faster. While using up to 40% less electricity compared to conventional pots, pans, tilting skillets, deep-fryers or sous-vide cookers. Each dish unique and delicious. And everything's perfectly done, quickly, cost-effectively, with flexibility and without a large staff. Each restaurant has its own way of doing things, after all. And the new iVario Pro supports everything they do now and want to do next.

Core temperature probe

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

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. Even with large quantities. Even on delicate dishes.

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Speed

The optional pressure-cooking function* reduces cooking times by up to 35%. Automatic pressure buildup and release features make the iVario Pro quick and convenient.

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Intuitive control concept

Two pans, two display views. Simple, logical, efficient. So working with the iVario Pro 2-S is effortless. From day one.

Great results with no monitoring

Thanks to iCookingSuite cooking intelligence, everything simply turns out right. Nothing burns, nothing boils over. And the iVario Pro will only call you when you're really needed. For cooking results just the way you want them. Without the hassle of constant checking or monitoring.

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Greater flexibility

Our patented iZoneControl turns one iVario into many at the touch of a button. Multiple dishes. Greater flexibility. More relaxed work.

➔ Page 12

➔ What do you get out of it?

Stress-free mise en place and efficient à-la-carte. Great financial returns and more time. More flexibility and the delicious results you want.



Multifunctional.

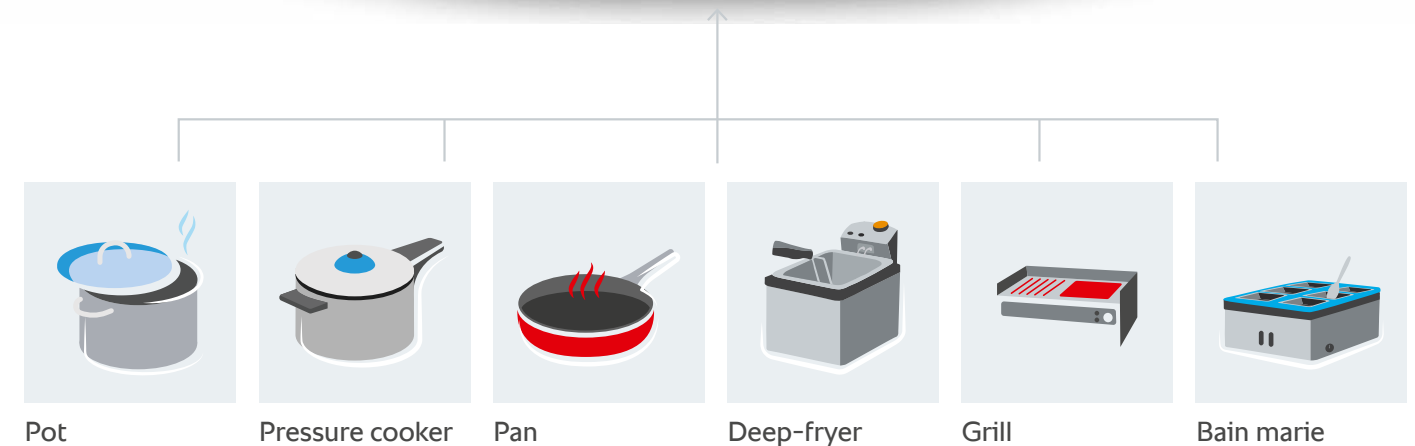
One cooking system. Hundreds of possibilities. Ready for your creativity.

The iVario: a compact, exceptionally powerful cooking system. AKA: the foundation of the modern kitchen. Tilting skillets, kettles, deep-fryers, pressure cookers, griddles... they're all things of the past. Because the iVario Pro's mastered a whole lot more than just basic cooking functions. Pressure-cooking*, for example - which gives you great results up to 35% faster. Without sacrificing quality, of course. Or sous-vide cooking: The iVario Pro suggests a minimum cooking time, and then monitors the cooking process. For great results that preserve the food's natural flavour. Or low-temperature cooking. For great results overnight. With no monitoring. Which gives you even more production hours every day. So that your ideas can become delicious realities.

➔ **Experience its potential**
Delicious, healthy, varied, sophisticated, unique. All with a single appliance. With no additional investments. Just fantastic food.



One iVario Pro can replace numerous conventional appliances.





Your new key player.
Fast and precise.

iVarioBoost heating system

Impressive performance	iVario Pro 2-S
Quantity per pan	
6 lbs (3 kg) pasta	18 min 30 sec
5 gal (20 l) rice pudding	62 min.
37 lbs (17 kg) chickpeas, soaked (pressure-cooked*)	42 min.
54 lbs (25 kg) goulash with sauce (pressure-cooked*)	87 min.
30 lbs (14 kg) leg of lamb (pressure-cooked*)	86 min.

*available 2021 in Canada

iVarioBoost 

There are thick pan bases, which take a long time to preheat and are sluggish to react. There are thin pan bases, which distribute heat unevenly and burn food more often. And then there's iVarioBoost, a combination of ceramic heating elements and a fast-reacting, scratch-resistant base. It combines exceptional speed with uniform, efficient heat distribution.

The integrated iVarioBoost energy management system consumes far less electricity than ordinary cooking appliances, while still maintaining plenty of reserve energy so that you can sear food quickly - or add cold ingredients without significantly lowering the temperature, as you would with conventional technology.

1 Special pan base

The robust, scratch-resistant pan base is made of high-performance steel that heats up quickly and transfers precise quantities of energy, adjustable to the exact degree. Which means uniform browning, juicy meat, and delicious seared flavour.

2 Intelligent temperature management

Each heating element has its own integrated sensor, so the temperature across the entire surface of the pan base is monitored precisely. These measurements form the basis for the system's intelligent, zone-specific temperature management. Maximum-quality results with minimal energy consumption. Especially for delicate products such as dairy-based dishes.

3 Ceramic heating elements

High-powered, patented** ceramic heating elements deliver exactly the right amount of energy wherever it's needed, ensuring even heat distribution across the entire surface.

**patent-protected: EP 1 671 520 B1

➔ What does that mean for you?
No burning. No boiling over. Juicy meat. Mouthwatering seared flavour. Exceptional uniformity.

rational-online.com/ca/iVarioBoost



Reliable excellence.
No monitoring required.


The intelligent kitchen

iCookingSuite

Intelligent adjustments at the push of a button. The iCookingSuite intelligently 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 - stir the sauce or take out the braised meat, for example. Nothing burns, nothing boils over. Low-temperature cooking, sous-vide, delicate desserts - no problem. AutoLift even removes your beans from the water automatically. And if you want to give a dish your own personal touch, you can adjust the cooking path to fit your needs.

Thanks to its cooking intelligence, the iVario Pro knows when the beans are done. And uses AutoLift to take them out of the water automatically.



-  **iCookingSuite**
Great food quality without time-consuming checking and monitoring. Requires practically no training to use. That's the kind of support that saves time and helps avoid errors.

rational-online.com/ca/iCookingSuite

À-la-carte in minutes.

Efficient flexibility

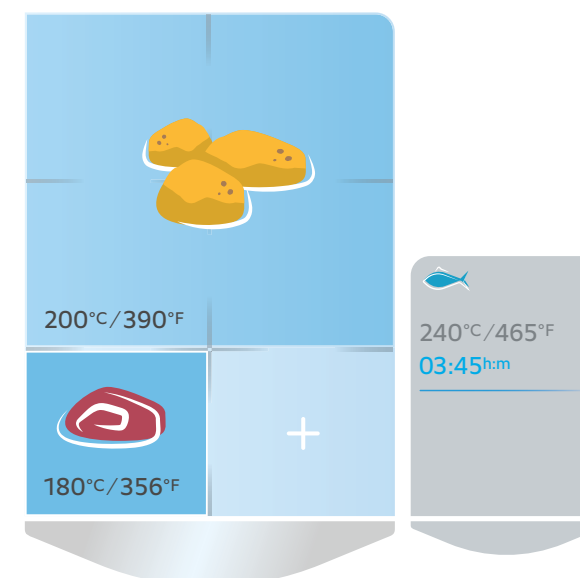
iZoneControl


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. That's where iZoneControl comes in. You can divide the iVario 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 - either way, you'll get reliably delicious results, with no monitoring and without additional kitchen equipment.

Patent 

* Patent DE 10 2017 131 404 B4

With iZoneControl, adjusting pan zones is as easy as tapping the display. Simple and safe.



 **iZoneControl**
Up to four zones. So you'll always remain flexible and ready to cook. Even with the smallest quantities, you'll still be efficient.

rational-online.com/ca/iZoneControl

Sustainability.

Good for the environment, better for your bottom line.



Sustainability conserves resources and saves money: At RATIONAL, energy-efficient production and logistics, reduced materials consumption, recycling of old appliances, and raising the energy conservation bar are all par for the course. And with the iVario Pro, sustainability will become just as self-evident in your kitchen: compared to conventional kitchen equipment, you'll use up to 40% less energy, reduce your raw materials usage, and decrease your overproduction.

➔ **For a healthier planet**
Cook more nutritious meals while reducing your environmental impact.

rational-online.com/ca/green



Cost-effective.

Any way you slice it, this investment pays off.

What's the key to a successful kitchen? Expenses have to be worth the money. Like an iVario Pro in a restaurant kitchen. You can start using it immediately, and it handles the functions of innumerable other appliances. Which makes additional investments unnecessary. Plus you'll save space, time, raw ingredients, electricity, and water. And, of course, money.

➔ **Worth it**
It all adds up to an appliance that pays for itself in no time, while making work fun.

rational-online.com/ca/invest

Your profit	Calculation basis per year	Your additional earnings per year	Calculate for yourself
Meat			
Reduce your raw ingredient quantities by up to 10%* (stews, casseroles) thanks to iVarioBoost's cooking power. Overnight-braised dishes require up to 10%* less raw ingredients (by weight due to moisture loss).	Ingredients used with conventional ranges, tilting skillets and kettles \$ 21,160	= \$ 2,110	
	Ingredients used with iVario \$ 19,050		
Power			
Average savings of 19 kWh* per shift thanks to ultra-efficient iVarioBoost heating system.	19 kWh × 2 shifts × 6 days × 48 weeks × \$ 0.17 per kWh	= \$ 1,870	
Working time			
Save an average of 120* minutes of working time per day per unit thanks to the fast iVarioBoost heating system, automatic cooking with iCookingSuite, and overnight cooking.	288 days × 2 hours × \$ 18 (hourly rate averaged between cooks/cleaning crew)	= \$ 10,370	
Cleaning			
Average annual savings of water and dishwashing liquid.* Fewer pots and pans need to be cleaned.	24 gallons (90 liters)* of water per shift × \$ 1.41/1,000 gallons and 2.6 gallons (10 liters) of dishwashing liquid	= \$ 130	
Your additional earnings per year		= \$ 14,480	

Average food service operation serving 100 meals per day (2 shifts) with an iVario 2-XS - additional earnings vs. the same food service using conventional range, tilting skillet, kettle, and deep-fryer.

*compared to conventional tilting skillets, kettles, and deep-fryers

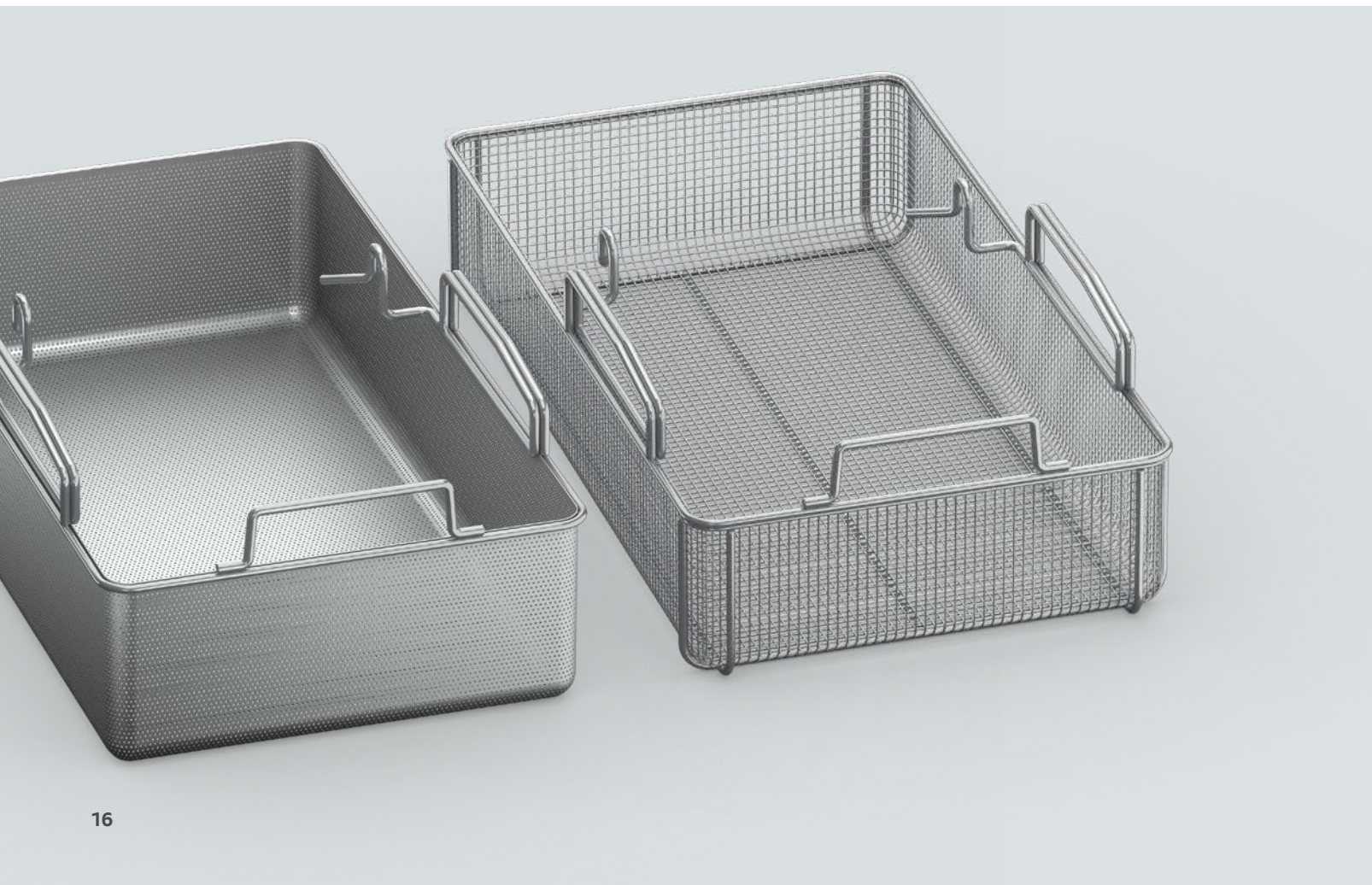
Accessories.

Ingredients for success.

All of our equipment is robust enough to withstand heavy use in a restaurant kitchen - whether it's 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 Pro has to offer.

- ➔ **RATIONAL accessories**
Well-designed accessories are the key to making life easier.

rational-online.com/ca/accessories



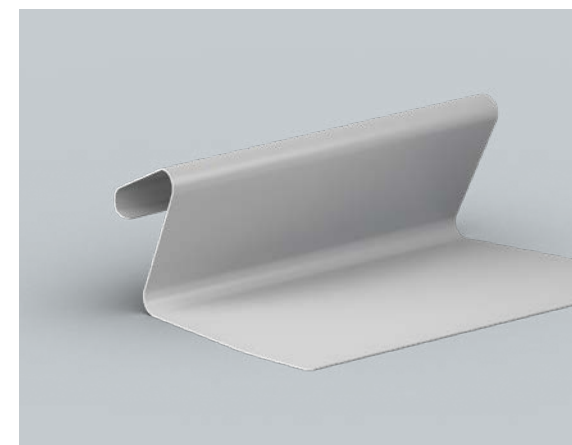
Tested product quality.

Ready to take the heat in any kitchen. For years to come.

Day-to-day kitchen life is not for the faint of heart. That's why RATIONAL products are constructed from high-quality materials and designed for hard use. We use the "one person - one unit" philosophy, Meaning that each person working in production is fully responsible for the quality of the iVario Pro's he or she assembles. You can even find their names on the identification plates. We hold our suppliers to the same high standards of quality. And focus on continuous improvement, while ensuring that our products remain reliable for many years to come.

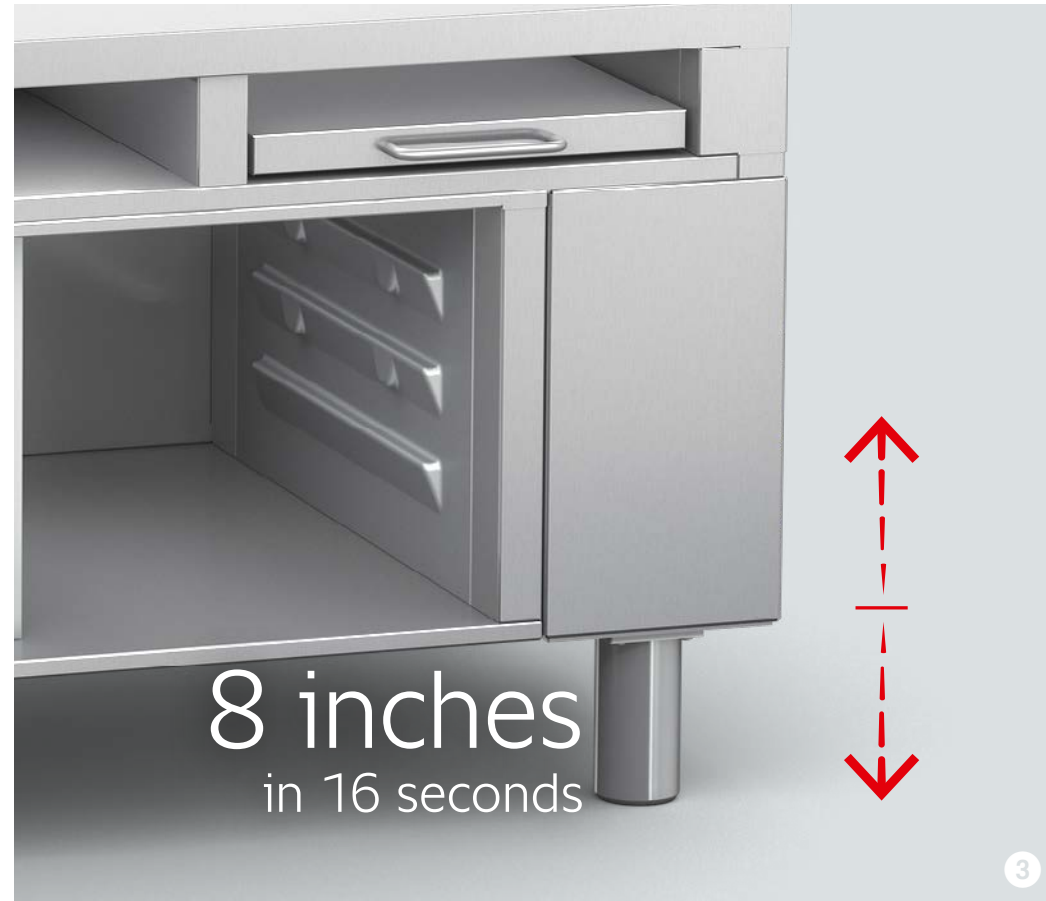
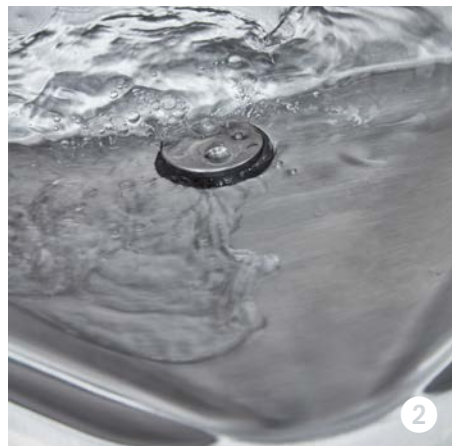
- ➔ **You can count on us**
Solid, long-lasting, perfect for everyday use - the things you'd expect from a reliable partner.

rational-online.com/ca/company



Technical details.

Some people call it detail-obsessed.
At RATIONAL, it's standard.



1 Water intake and 2 drain

Use the water intake to add water to the pan, measured to the exact quart. And then empty the pan with the convenient integrated drain.

3 Height adjustment (optional feature)

Both the stand for the iVario Pro 2-S and the free-standing units can be raised or lowered almost 8" in 16 seconds, adjusting to whoever is using them.

4 ConnectedCooking

Wireless networking is already built in, allowing you to use your iVario Pro through ConnectedCooking (optional on the iVario 2-XS).

5 Automatic lifting and lowering function

Pasta al dente. Completely automatic. When the food's ready, the iVario Pro's automatic lifting and lowering function will bring the basket out of the water.

6 Easy to clean

Nothing burns in the iVario Pro, so in principle, there's less to clean. What little is left only takes a minute or two.

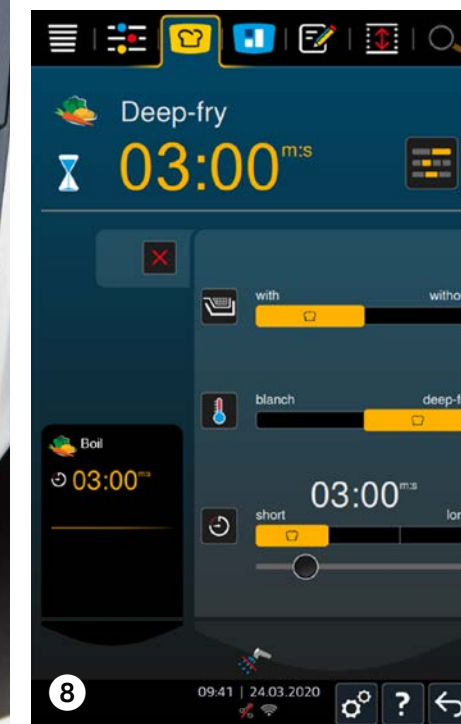
7 Integrated hand shower and USB port.

8 Touchscreen

Two pans, two display views on a single touchscreen. So everyone knows what's going on.

Cool pan edge:

No more burning yourself on the side of the pan - go ahead and put your hand on it.



iVario model overview.

Which one is right for you?

À la carte or banquet? Lots of space? Little space? The iVario Pro 2-S and its big brother, the iVario Pro L, offer impressive performance and adapt to your needs. Day and night. Imagine what they can do for your kitchen. Complete information on options, features, and accessories at rational-online.com.



iCombi Pro – The new gold standard.

The iCombi Pro is intelligent, efficient, and flexible, and it delivers the results you want. Every time. No matter who's using it. Pair it with the iVario Pro for an unbeatable team in any commercial kitchen.



iVario	2-XS	Pro 2-S	Pro L	Pro XL
Number of meals	30 and up	50 - 100	100 - 300	100 - 500
Usable capacity	2 x 4.5 gal 2 x 17 litre	2 x 6.5 gal 2 x 25 litre	26 gal 100 litre	40 gal 150 litre
Cooking surface area	2 x 2/3 GN (2 x 195 5/8 in ²) (2 x 13 dm ²)	2 x 1/1 GN (2 x 292 1/4 in ²) (2 x 19 dm ²)	2/1 GN (611 3/8 in ²) (39 dm ²)	3/1 GN (906 1/2 in ²) (59 dm ²)
Width	43 1/4" (1100 mm)	43 1/4" (1100 mm)	40 1/2" (1030 mm)	53 3/4" (1365 mm)
Depth	29 3/4" (756 mm)	36 7/8" (938 mm)	35 1/4" (894 mm)	35 1/4" (894 mm)
Height (incl. stand/base)	19 1/8" (42 1/2") 485 mm (1080 mm)	19 1/8" (42 1/2") 485 mm (1080 mm)	23 7/8" (42 1/2") 608 mm (1078 mm)	23 7/8" (42 1/2") 608 mm (1078 mm)
Weight	258 lbs (117 kg)	295 lbs (134 kg)	432 lbs (196 kg)	520 lbs (236 kg)
Water inlet	NPS 3/4"	NPS 3/4"	NPS 3/4"	NPS 3/4"
Water drain	1 1/2" OD 40	1 1/2" OD 40	2" OD 50	2" OD 50
Connected load (3 ph 208 V/3 ph 240 V)	15 kW/15 kW	23 kW/22 kW	23 kW/22 kW	34 kW/37 kW
Fuse (3 ph 208 V/3 ph 240 V)	60 A/45 A	70 A/70 A	70 A/70 A	125 A/125 A
Options				
Pressure cooking*	–	◦	◦	◦
iZoneControl	◦	•	•	•
Low-temperature cooking (overnight, sous-vide, confit)	◦	•	•	•
Wireless LAN	◦	•	•	•
Ethernet interface	•	•	•	•
Example capacities (per pan)				
Braising stew meat	6 lbs (3 kg)	8 lbs (4 kg)	26 lbs (12 kg)	44 lbs (20 kg)
Cooking time	5 min.	5 min.	5 min.	5 min.
Cooking goulash (meat and sauce)	37 lbs (17 kg)	54 lbs (25 kg)	175 lbs (80 kg)	264 lbs (120 kg)
Regular cooking time	104 min.	104 min.	104 min.	104 min.
Pressure cooking time	–	↓ -14% 70 min.	↓ -14% 70 min.	↓ -14% 70 min.
Soaked chickpeas	8 lbs (4 kg)	15 lbs (7 kg)	44 lbs (20 kg)	66 lbs (30 kg)
Regular cooking time	65 min.	65 min.	65 min.	65 min.
Pressure cooking time	–	↓ -35% 42 min.	↓ -35% 42 min.	↓ -35% 42 min.
Potatoes	15 lbs (7 kg)	26 lbs (12 kg)	99 lbs (45 kg)	143 lbs (65 kg)
Regular cooking time	49 min.	49 min.	49 min.	49 min.
Pressure cooking time	–	↓ -14% 42 min.	↓ -14% 42 min.	↓ -14% 42 min.

• standard ◦ optional *available 2021 in Canada





“I chose RATIONAL after seeing a CookingLive demo. That was key, seeing it in action, how it worked. Everything was timed. That clinched it for us.”

CustomerCarePlus.

The beginning of a beautiful friendship.

Great service is what brings the RATIONAL cooking system and your kitchen together. Initial consultation, trial cooking, installation, personalized introductory training, software updates, the ChefLine hotline for individual questions... RATIONAL is with you from start to finish. Or expand your knowledge through Academy RATIONAL. You also can turn to one of RATIONAL's dealers, who know our cooking systems inside and out - they'll be glad to help you find the right solution for your kitchen. And if an emergency ever arises, RATIONAL's worldwide service network will be there in no time.

➔ **ServicePlus**
All with one goal in mind: helping you get the most out of your investment and enjoyment for years to come... and making sure you never run out of ideas.

rational-online.com/ca/ServicePlus

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**
rational-online.com/ca/live



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