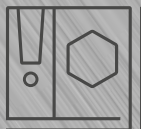
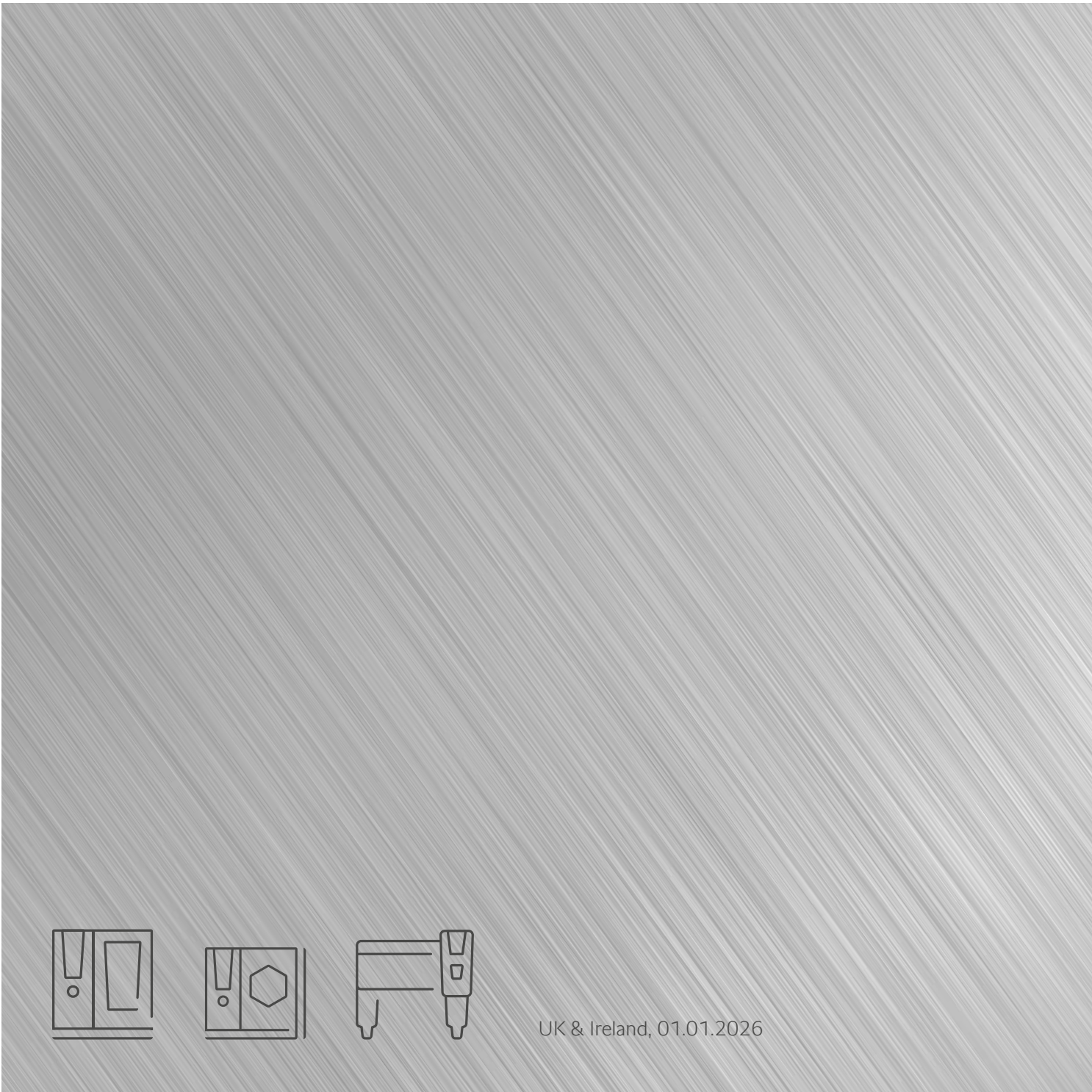


Catalogue.

Cooking systems and accessories.



Important information and explanatory notes

This catalogue is applicable in Great Britain only. All listed prices are recommended retail prices issued by RATIONAL UK Limited, do not include the applicable value added tax and are valid from 01.01.2026. All previous catalogues lose their validity. We reserve the right to make technical changes in the interest of progress as well as changes to prices and article numbers.

The warranty for new RATIONAL cooking systems is 2 years from the invoice date or the proven installation date. The installation date must be verified either with the installation invoice or confirmed in writing by a dealer or sales partner. RATIONAL warranty conditions apply. We will gladly inform you about the detailed scope of special equipment and about other individual equipment options.

You will find more information at rational-online.com, by telephone: +44 1582 480388, or email: info@rational-online.co.uk

● Equipment provided as standard with No surcharge | ○ Special equipment provided as standard subject to a surcharge |
– Not available | □ Accessory

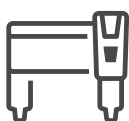
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iCombi Pro

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XS 6-2/3

6-1/1

10-1/1

	£7,985	£9,975	£14,005
Electric			
Article number	CA1ERRA.0000367	CB1ERRA.0000362	CD1ERRA.0000363
Connected load	5.7 kW	10.8 kW	18.9 kW
Voltage	3NAC400 V 50/60Hz	3NAC400 V 50/60Hz	3NAC400 V 50/60Hz
Weight	64 kg	101 kg	130 kg
Gas	–	£11,885	£16,235
Article number liquid gas 3P	–	CB1GRRRA.0000376	CD1GRRRA.0000535
Article number natural gas H	–	CB1GRRRA.0000377	CD1GRRRA.0000035
Article number liquid gas 3B/P	–	CB1GRRRA.0000375	CD1GRRRA.0000540
Connected load natural gas / liquid gas 3P	–	13.0 kW	22.0 kW
Connected load liquid gas 3B/P	–	13.5 kW	23.0 kW
Voltage	–	1NAC230 V 50/60Hz	1NAC230 V 50/60Hz
Weight	–	115 kg	150 kg
Capacity	6 × 2/3 GN	6 × 1/1 GN/12 × 1/2 GN	10 × 1/1 GN/20 × 1/2 GN
Meals per day	20–80	30–100	80–150
Width	655 mm	850 mm	850 mm
Depth (including door handle)	555 mm (621 mm)	775 mm (842 mm)	775 mm (842 mm)
Height (including ventilation pipe)	567 mm (594 mm)	754 mm (804 mm)	1,014 mm (1,064 mm)
Options			
iCareSystem AutoDose	–	£694	£694
Left-sided hinge for cooking cabinet door	£391	£391	£391
Safety door lock	£69	£69	£69
Integrated fat drain	–	£782	£782
Control panel protection	–	£220	£220
Lockable control panel	–	£584	£584
UltraVent factory fitted	£3,257	–	–
UltraVent Plus factory fitted	£4,988	–	–
Energy optimising system connection	£70	£70	£70
Connection to operating status display/external signal output	£70	£70	£70
Bakery standard, incl. air baffle	–	£0	£0
HeavyDutyLine	–	£577	£577
MobilityLine	–	£2,476	£2,476
Mobile oven rack package	–	£337	£411
SecurityLine	–	£1,171	£1,171
MarineLine	£542	£803	£803
Accessories			
Specific appliance accessories can be found on:	Page [18]	Page [20]	Page [20]

You can find more information and options on page [9] and on our website. You will also find information on the combination of options and special voltages on request.

XS 6-2/3 and 6-1/1 cooking systems are available as single phase options.



6-2/1	10-2/1	20-1/1	20-2/1
£15,215	£20,215	£23,665	£33,895
CC1ERRA.0000364	CE1ERRA.0000365	CF1ERRA.0000034	CG1ERRA.0000366
22.4 kW	37.4 kW	37.2 kW	67.9 kW
3NAC400 V 50/60Hz	3NAC400 V 50/60Hz	3NAC400 V 50/60Hz	3NAC400 V 50/60Hz
135 kg	173 kg	254 kg	325 kg
£17,645	£23,455	£26,725	£38,295
CC1GRRRA.0000536	CE1GRRRA.0000537	CF1GRRRA.0000538	CG1GRRRA.0000539
CC1GRRRA.0000545	CE1GRRRA.0000546	CF1GRRRA.0000547	CG1GRRRA.0000548
CC1GRRRA.0000541	CE1GRRRA.0000542	CF1GRRRA.0000543	CG1GRRRA.0000544
28.0 kW	40.0 kW	42.0 kW	80.0 kW
29.5 kW	42.0 kW	44.0 kW	84.0 kW
1NAC230 V 50/60Hz	1NAC230 V 50/60Hz	1NAC230 V 50/60Hz	1NAC230 V 50/60Hz
151 kg	192 kg	273 kg	358 kg
6 × 2/1 GN/12 × 1/1 GN	10 × 2/1 GN/20 × 1/1 GN	20 × 1/1 GN/40 × 1/2 GN	20 × 2/1 GN/40 × 1/1 GN
60–160	150–300	150–300	300–500
1,072 mm	1,072 mm	877 mm	1,082 mm
975 mm (1,042 mm)	975 mm (1,042 mm)	847 mm (913 mm)	1,052 mm (1,118 mm)
754 mm (804 mm)	1,014 mm (1,064 mm)	1,807 mm (1,872 mm)	1,807 mm (1,872 mm)
£694	£694	–	–
£391	£391	–	–
£69	£69	£173	£173
£782	£782	£3,309	£3,309
£220	£220	£220	£220
£584	£584	£584	£584
–	–	–	–
–	–	–	–
£70	£70	£70	£70
£70	£70	£70	£70
–	–	£0	–
£577	£577	£1,196	£1,242
£2,823	£2,823	£2,471	£2,471
£472	£568	–	–
£1,171	£1,171	£2,664	£2,664
£803	£803	£1,091	£1,091

iCombi Classic

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	6-1/1	10-1/1
Electric	£7,855	£11,025
Article number	CB2ERRA.0000368	CD2ERRA.0000369
Connected load	10.8 kW	18.9 kW
Voltage	3NAC400 V 50/60Hz	3NAC400 V 50/60Hz
Weight	96 kg	123 kg
Gas	£9,355	£12,775
Article number liquid gas 3P	CB2GRRA.0000549	CD2GRRA.0000550
Article number natural gas H	CB2GRRA.0000561	CD2GRRA.0000562
Article number liquid gas 3B/P	CB2GRRA.0000555	CD2GRRA.0000556
Connected load natural gas / liquid gas 3P	13.0 kW	22.0 kW
Connected load liquid gas 3B/P	13.5 kW	23.0 kW
Voltage	1NAC230 V 50/60Hz	1NAC230 V 50/60Hz
Weight	111 kg	143 kg
Capacity	6 × 1/1 GN/12 × 1/2 GN	10 × 1/1 GN/20 × 1/2 GN
Meals per day	30–100	80–150
Width	850 mm	850 mm
Depth (including door handle)	775 mm (842 mm)	775 mm (842 mm)
Height (including ventilation pipe)	754 mm (804 mm)	1,014 mm (1,064 mm)
Options		
Ethernet port	£61	£61
WiFi and Ethernet port	£74	£74
Left-sided hinge for cooking cabinet door	£391	£391
Safety door lock	£69	£69
Integrated fat drain	£782	£782
Control panel protection	£220	£220
Lockable control panel	£584	£584
Energy optimising system connection	£70	£70
Connection to operating status display/external signal output	£70	£70
Bakery standard, incl. air baffle	£0	£0
HeavyDutyLine	£577	£577
MobilityLine	£2,476	£2,476
Mobile oven rack package	£337	£411
SecurityLine	£1,171	£1,171
MarineLine	£803	£803

Accessories

Specific appliance accessories can be found on:

Page [20]

Page [20]

You can find more information and options on page [9] and on our website. You will also find information on the combination of options and special voltages on request.

iCombi Classic 6-1/1 cooking systems are available as single phase options.



6-2/1	10-2/1	20-1/1	20-2/1
£11,975	£15,905	£20,355	£29,145
CC2ERRA.0000370	CE2ERRA.0000371	CF2ERRA.0000372	CG2ERRA.0000373
22.4 kW	37.4 kW	37.2 kW	67.9 kW
3NAC400 V 50/60Hz	3NAC400 V 50/60Hz	3NAC400 V 50/60Hz	3NAC400 V 50/60Hz
128 kg	165 kg	245 kg	313 kg
£13,885	£18,435	£22,985	£32,925
CC2GRRRA.0000551	CE2GRRRA.0000552	CF2GRRRA.0000553	CG2GRRRA.0000554
CC2GRRRA.0000563	CE2GRRRA.0000564	CF2GRRRA.0000565	CG2GRRRA.0000566
CC2GRRRA.0000557	CE2GRRRA.0000558	CF2GRRRA.0000559	CG2GRRRA.0000560
28.0 kW	40.0 kW	42.0 kW	80.0 kW
29.5 kW	42.0 kW	44.0 kW	84.0 kW
1NAC230 V 50/60Hz	1NAC230 V 50/60Hz	1NAC230 V 50/60Hz	1NAC230 V 50/60Hz
148 kg	188 kg	267 kg	346 kg
6 × 2/1 GN/12 × 1/1 GN	10 × 2/1 GN/20 × 1/1 GN	20 × 1/1 GN/40 × 1/2 GN	20 × 2/1 GN/40 × 1/1 GN
60–160	150–300	150–300	300–500
1,072 mm	1,072 mm	877 mm	1,082 mm
976 mm (1,042 mm)	975 mm (1,042 mm)	847 mm (913 mm)	1,052 mm (1,118 mm)
754 mm (804 mm)	1,014 mm (1,064 mm)	1,807 mm (1,872 mm)	1,807 mm (1,872 mm)
£61	£61	£61	£61
£74	£74	£74	£74
£391	£391	–	–
£69	£69	£173	£173
£782	£782	£3,309	£3,309
£220	£220	£220	£220
£584	£584	£584	£584
£70	£70	£70	£70
£70	£70	£70	£70
–	–	£0	–
£577	£577	£1,196	£1,242
£2,823	£2,823	£2,471	£2,471
£472	£568	–	–
£1,171	£1,171	£2,664	£2,664
£803	£803	£1,091	£1,091

ENERGY STAR available for cooking systems 6-1/1 and 6-2/1 in electric and gas as well as 10-1/1 electric.

Options iCombi Pro and iCombi Classic



iCareSystem AutoDose

Integrated autonomous cleaning and solid cleaner system for iCombi Pro tabletop units.

The use of RATIONAL Active Green and Care cartridges (care products) enables many cleaning processes to be carried out with just one load, avoids user contact with chemicals and enables more efficient, even independent appliance cleaning - without manual intervention.

	XS 6-2/3	6-1/1	10-1/1	6-2/1	10-2/1	20-1/1	20-2/1
iCombi Pro	–	£694	£694	£694	£694	–	–
iCombi Classic	–	–	–	–	–	–	–



Left-hinged cooking cabinet door on table-top units

Tabletop unit doors can be ordered with a left-sided hinge in order to make the cooking system easier to access in certain kitchen situations.

	XS 6-2/3	6-1/1	10-1/1	6-2/1	10-2/1	20-1/1	20-2/1
iCombi Pro	£391	£391	£391	£391	£391	–	–
iCombi Classic	–	£391	£391	£391	£391	–	–



Mobile oven rack package for table-top units

The hinging racks are replaced by a mobile oven rack and the associated run-in rail. You will find the appropriate transport trolleys for convenient and safe loading and unloading of your cooking system on page [22] and page [26].

Features:

- › Mobile oven racks suitable for gastronorm or bakery standard accessories (various mobile oven racks with varying number of racks available).
- › Run-in rail standard for transport trolley tabletop units

	XS 6-2/3	6-1/1	10-1/1	6-2/1	10-2/1	20-1/1	20-2/1
iCombi Pro	–	£337	£411	£472	£568	–	–
iCombi Classic	–	£337	£411	£472	£568	–	–



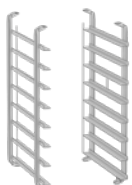
Mobile oven rack package for Combi-Duo

The hinging racks are replaced by a mobile oven rack and the associated run-in rail. You will find the appropriate transport trolleys for convenient and safe loading and unloading of your Combi-Duo on page [14], page [22] as well as page [16] and page [26].

Features: (configure each cooking system)

- › Mobile oven racks suitable for gastronorm or bakery standard accessories (various mobile oven racks with varying number of racks available).
- › Run-in rail Combi-Duo for transport trolley Combi-Duo

	XS 6-2/3	6-1/1	10-1/1	6-2/1	10-2/1	20-1/1	20-2/1
iCombi Pro	–	£337	£411	£472	£568	–	–
iCombi Classic	–	£337	£411	£472	£568	–	–



Bakery standard, incl. air baffle

The 1/1 GN hinging racks are replaced by hinged racks for standard bakery accessories ex works. The air baffle is also replaced to maintain the usual high level of uniformity. Suitable bakery standard accessories can be found on pages [32] to [35].

Features:

- › Hinging rack suitable for bakery standard accessories (400 x 600 mm), 5 racks for model 6-1/1 and 8 racks for model 10-1/1
- › Air baffle for bakery standard

	XS 6-2/3	6-1/1	10-1/1	6-2/1	10-2/1	20-1/1	20-2/1
iCombi Pro	–	£0	£0	–	–	–	–
iCombi Classic	–	£0	£0	–	–	–	–

Options iCombi Pro and iCombi Classic



Integrated fat drain

Dripping fat is automatically collected and removed from the cooking cabinet into special grease drip containers. To implement this option in cooking system models 6-1/1, 10-1/1, 6-2/1, 10-2/1 the following accessory must be used: Stand II, stand IV or the levelling kit.

Features:

- › Basic components: Grease drip tray, tubing and collection container
- › You can find the specific components in the Fact File: Integrated fat drain

	XS 6-2/3	6-1/1	10-1/1	6-2/1	10-2/1	20-1/1	20-2/1
iCombi Pro	–	£782	£782	£782	£782	£3,309	£3,309
iCombi Classic	–	£782	£782	£782	£782	£3,309	£3,309

Accessories for the integrated grease drain

60.73.309	Transport trolley for integrated fat drain system (Combi-Duo and floor units)	£482
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MarineLine for electric units

Enables your cooking system to be used efficiently and safely on ships, and oil rigs even in rough seas.

Features:

- › Tabletop units (models XS 6-2/3, 6-1/1, 10-1/1, 6-2/1, 10-2/1) are protected against tilting and slipping by being screwed onto fixable stands. You can find the available stands on page [18], page [20] and page [25]
- › Stainless steel feet and an additional mounting kit allow floor units (models 20-1/1, 20-2/1) to be screwed down or welded firmly to protect them against tilting and slipping
- › Flexibly adjustable door stops to reduce movement when opening and closing the door and to secure it open
- › Specially designed hinging racks and mobile oven racks secure the cooking accessories used to prevent them slipping out accidentally
- › Compliance with USPHS hygiene requirements
- › Certified by Germanischer Lloyd

	XS 6-2/3	6-1/1	10-1/1	6-2/1	10-2/1	20-1/1	20-2/1
iCombi Pro	£542	£803	£803	£803	£803	£1,091	£1,091
iCombi Classic	–	£803	£803	£803	£803	£1,091	£1,091

MarineLine accessories

60.76.348	Impact protection for right-sided hinge door, model 6-1/1	£413
60.76.350	Impact protection for left-sided hinge door, model 6-1/1	£413
60.76.353	Impact protection for right-sided hinge door, model 10-1/1	£495
60.76.355	Impact protection for left-sided hinge door, model 10-1/1	£495
60.76.351	Impact protection for right-sided hinge door, model 6-2/1	£516
60.76.352	Impact protection for left-sided hinge door, model 6-2/1	£516
60.76.356	Impact protection for right-sided hinge door, model 10-2/1	£599
60.76.412	Impact protection for left-sided hinge door, model 10-2/1	£599
60.76.413	Impact protection for door, model 20-1/1	£681
60.76.414	Impact protection for door, model 20-2/1	£888



SecurityLine

Specific safety elements protect the cooking system against wilful damage and prevent it from being used to cause harm to other persons. Only available for cooking systems with right-hinged doors.

Features:

- › Lockable control panel
- › Lockable cooking cabinet door in the safety version with an integrated stainless steel mesh
- › Mobile oven rack with a retractable handle for models 20-1/1 and 20-2/1
- › Lockable hand shower and Care drawer for models 20-1/1 and 20-2/1

	XS 6-2/3	6-1/1	10-1/1	6-2/1	10-2/1	20-1/1	20-2/1
iCombi Pro	–	£1,171	£1,171	£1,171	£1,171	£2,664	£2,664
iCombi Classic	–	£1,171	£1,171	£1,171	£1,171	£2,664	£2,664

Options iCombi Pro and iCombi Classic



Safety door lock

The safety lock prevents the cooking cabinet door from being opened too quickly and as such protects against injury from the emission of hot steam.

Features:

- › Open the cooking cabinet door on tabletop units with 2-step pressing of the door handle
- › Open the cooking cabinet door on floor units by also pressing an additional foot pedal

	XS 6-2/3	6-1/1	10-1/1	6-2/1	10-2/1	20-1/1	20-2/1
iCombi Pro	£69	£69	£69	£69	£69	£173	£173
iCombi Classic	–	£69	£69	£69	£69	£173	£173



Lockable control panel

Protection against unauthorised access and wilful damage with an almost indestructible plastic cover (LEXAN) with an integrated clasp. Only available for cooking systems with right-hinged doors.

	XS 6-2/3	6-1/1	10-1/1	6-2/1	10-2/1	20-1/1	20-2/1
iCombi Pro	–	£584	£584	£584	£584	£584	£584
iCombi Classic	–	£584	£584	£584	£584	£584	£584



Control panel protection

Tiltable impact protection made from shatter-proof plastic (LEXAN) for the control panel.

	XS 6-2/3	6-1/1	10-1/1	6-2/1	10-2/1	20-1/1	20-2/1
iCombi Pro	–	£220	£220	£220	£220	£220	£220
iCombi Classic	–	£220	£220	£220	£220	£220	£220



HeavyDutyLine

Designed for use under challenging conditions. Cooking systems in the HeavyDutyLine version are designed to meet the requirements of busy large production kitchens.

Features:

- › Protective plates to protect the control panel, the central dial, etc.
- › Reinforced mobile oven rack for models 20-1/1 and 20-2/1
- › One external USB core probe (no internal core probe)
- › Preparation for installation of impact protection on left and right (accessory)

	XS 6-2/3	6-1/1	10-1/1	6-2/1	10-2/1	20-1/1	20-2/1
iCombi Pro	–	£577	£577	£577	£577	£1,196	£1,242
iCombi Classic	–	£577	£577	£577	£577	£1,196	£1,242

HeavyDutyLine accessories

60.76.106	Impact protection 6-1/1, 10-1/1. Must be used in conjunction with stand II	£1,112
60.76.354	Impact protection 6-2/1, 10-2/1. Must be used in conjunction with stand II	£1,390
60.76.367	Impact protection left 20-1/1	£667
60.76.361	Impact protection right 20-1/1	£667
60.76.292	Impact protection left 20-2/1	£801
60.76.112	Impact protection right 20-2/1	£801

Options iCombi Pro and iCombi Classic



MobilityLine

Special accessories for mobile use in event catering or for banqueting events.

Features:

- > For tabletop units models 6-1/1, 10-1/1, 6-2/1 and 10-2/1: Stand II MobilityLine with 14 pairs of support rails. Double-sided opening, with side panels, reinforced sides. Four 200 mm diameter stainless steel castors. Supporting bar along the side for protection and handling.
- > For floor units models 20-1/1 and 20-2/1: Mobile base frames with 4 stainless steel castors and parking brakes. Mobile rack handles for transporting.

60.31.164	Stand II, version MobilityLine model 6-1/1, 10-1/1	£2,476
60.31.165	Stand II, version MobilityLine model 6-2/1, 10-2/1	£2,823
60.21.334	Mobile base frame 20-1/1	£2,471
60.22.496	Mobile base frame 20-2/1	£2,471

Cooking systems model XS 6-2/3 with pre-mounted UltraVent or UltraVent Plus

Pre-mounted condensation hoods significantly facilitate and accelerate the installation of model XS 6-2/3 cooking systems at the installation location. Thanks to the factory pre-installation and installed internal wiring, there is no need for a separate power socket for the UltraVent or UltraVent Plus.

	UltraVent, pre-mounted on XS 6-2/3	UltraVent Plus, pre-mounted on XS 6-2/3
iCombi Pro	£3,257	£4,988

Connection to operating status display and external signal output

Four potential-free contacts as an interface to directly connect the cooking system to control systems or to control external appliances, e.g. ventilation systems.

	XS 6-2/3	6-1/1	10-1/1	6-2/1	10-2/1	20-1/1	20-2/1
iCombi Pro	£70	£70	£70	£70	£70	£70	£70
iCombi Classic	–	£70	£70	£70	£70	£70	£70



Energy optimising system connection

Interface for direct connection of the cooking system to energy optimisation systems according to the DIN 18875 standard. Only available for voltages 3 NAC 400 V and 3 NAC 415 V.

	XS 6-2/3	6-1/1	10-1/1	6-2/1	10-2/1	20-1/1	20-2/1
iCombi Pro	£70	£70	£70	£70	£70	£70	£70
iCombi Classic	–	£70	£70	£70	£70	£70	£70



Ethernet port

The Ethernet port (RJ45) allows the user to connect the cooking systems using a cable network connection. This allows the cooking system to be connected with ConnectedCooking.

	XS 6-2/3	6-1/1	10-1/1	6-2/1	10-2/1	20-1/1	20-2/1
iCombi Pro	•	•	•	•	•	•	•
iCombi Classic	–	£61	£61	£61	£61	£61	£61



WiFi and Ethernet port

Connect the cooking system either via a wireless WiFi interface (IEEE 802.11 standard) or via cable using the port (RJ45). This allows the cooking system to be connected with ConnectedCooking.

	XS 6-2/3	6-1/1	10-1/1	6-2/1	10-2/1	20-1/1	20-2/1
iCombi Pro	•	•	•	•	•	•	•
iCombi Classic	–	£74	£74	£74	£74	£74	£74

• Equipment provided as standard with No surcharge | – Not available

Combi-Duo XS 6-2/3

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Combi-Duo kit for iCombi Pro XS 6-2/3

Stacking kit for the correct combination of two RATIONAL cooking systems to each other (stand not included in the kit). You can use two different operating modes at the same time without needing additional space.

60.73.768	Model XS 6-2/3 on model XS 6-2/3 right-sided hinge	£620
60.74.276	Model XS 6-2/3 on model XS 6-2/3 left-sided hinge	£620
60.74.780	Model XS 6-2/3 on model XS 6-2/3 right-sided hinge MarineLine	£868
60.74.929	Model XS 6-2/3 on model XS 6-2/3 left-sided hinge MarineLine	£868



Stand I for Combi-Duo

Open on all sides.

60.31.020	Standard, dimensions W D H: 639 563 555 mm	£518
60.31.170	With castors, dimensions W D H: 663 696 563 mm	£777



Stand II for Combi-Duo

4 pairs of support rails with one storage compartment. Two-sided opening, with side panels.

60.31.046	Standard, dimensions W D H: 639 563 557 mm	£921
60.31.058	With fixing mount (MarineLine), dimensions W D H: 644 613 560 mm	£1,152



UltraVent and UltraVent Plus

UltraVent: Condensation hood to capture and extract steam vapours. No external connection necessary.

UltraVent Plus: Condensation hood to capture and extract steam vapours. Special filter technology reduces irritating smoke. No external connection necessary.

60.73.943	UltraVent XS, electrical rating 1 NAC 230V, dimensions W D H: 657 580 240 mm	£3,304
60.74.404	UltraVent Plus XS, electrical rating 1 NAC 230V, dimensions W D H: 657 580 329 mm	£5,034



Heat shield for side panel

Retrofitting a heat shield allows you to place a radiant heat source (e.g. grill) near the side panel.

60.74.182	Left heat shield, model XS 6-2/3	£185
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Adapter kit

To adapt an existing UltraVent XS or UltraVent Plus XS to a Combi-Duo installation.

60.78.383	Adapter kit UltraVent XS and UltraVent Plus XS for Combi-Duo	£149
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Combi-Duo 6-1/1 and 10-1/1



Combi-Duo kit

Stacking kit for the correct combination of two RATIONAL cooking systems to each other (stand not included in the kit). You can use two different operating modes at the same time without needing additional space.

				Top cooking system electric		Top cooking system gas
		Bottom cooking system	XS 6-2/3	6-1/1	6-1/1	
Standard	Electric	6-1/1	I	E	E	
		10-1/1	I	E	E	
	Gas	6-1/1	G	G	G	
		10-1/1	G	–	–	
MarineLine	Electric	6-1/1	–	K	–	
		10-1/1	–	K	–	
E	60.73.991	Combi-Duo model 6-1/1 E/G on model 6-1/1 or model 10-1/1 E				£806
G	60.75.751	Combi-Duo model 6-1/1 E/G or model XS 6-2/3 on model 6-1/1 G or model 10-1/1 G				£1,128
I	60.75.755	Combi-Duo model XS 6-2/3 on model 6-1/1 E or model 10-1/1 E				£1,128
K	60.76.708	Combi-Duo model 6-1/1 E on model 6-1/1 E or model 10-1/1 E MarineLine				£1,128



Levelling kit

To compensate for uneven surfaces or height difference for floor or table installation. The height can be adjusted by up to 20 mm. The gasket ensures a hygienic seal, especially when installed on tiles, table top or uneven floor. To be used when placing iHexagon onto iCombi unit. Not recommended for service access to the Combi-Duo when placed against a fixed structure.

60.74.795	Levelling kit models 6-1/1, 10-1/1, dimensions W D H: 850 614 34 mm	£247
60.76.846	Levelling kit fixable (MarineLine) models 6-1/1, 10-1/1, dimensions W D H: 881 614 34 mm	£358



Substructure with feet

The substructure with feet ensures a safe elevated installation of the iCombi cooking systems 6-1/1 and 10-1/1. Two sets of height-adjustable feet are included in the scope of delivery: 87-107 mm and 152-172 mm.

60.31.668	Models 6-1/1, 10-1/1, dimensions W D H: 870 635 152 mm	£395
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Kit for mobile Combi-Duo

Kit with height-adjustable castors. The height can be infinitely adjusted by 20 mm.

60.31.622	Models 6-1/1, 10-1/1, dimensions W D H: 848 773 85 mm	£457
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Stand I for Combi-Duo 6-1/1 on 6-1/1 or on 10-1/1 E

Open on all sides.

60.31.200	Standard, dimensions W D H: 860 685 200 mm	£518
60.31.201	With height-adjustable castors, dimensions W D H: 884 763 200 mm	£777
60.31.202	With fixing mount (MarineLine), dimensions W D H: 885 710 200 mm	£648



Exhaust hood, UltraVent and UltraVent Plus (only for electric cooking systems)

Exhaust hood: Exhaust hood to extract vapours. An external connection is required.

UltraVent: Condensation hood to capture and extract steam vapours. No external connection necessary.

UltraVent Plus: Condensation hood to capture and extract steam vapours. Special filter technology reduces irritating smoke. No external connection necessary.

60.76.169	UltraVent Combi-Duo 6-1/1, 10-1/1, electrical rating 1 NAC 230V, dimensions W D H: 854 970 313 mm	£4,699
60.76.173	UltraVent Plus Combi-Duo 6-1/1, 10-1/1, electrical rating 1 NAC 230V, dimensions W D H: 854 970 403 mm	£7,437
60.76.221	Exhaust hood Combi-Duo 6-1/1, 10-1/1, electrical rating 1 NAC 230V, dimensions W D H: 854 970 359 mm	£3,678

Combi-Duo 6-1/1 and 10-1/1



Hinging rack model 6-1/1

60.61.678	Combi-Duo version, 5+1 racks (top rack is removable for a max. rack height of 1.60 m, with floor setup 6-1/1 E on 10-1/1, E)	£303
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Hand shower cover

To securely seal the hand shower mouth in the socket. The kit contains the cover and a stop to hygienically seal the waterways when dismantling the hand shower, such as in the bottom cooking system of a Combi-Duo setup.

87.01.790S	Hand shower cover	£53
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Combi-Duo transport trolley for mobile oven rack

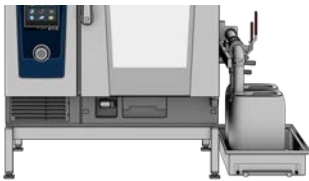
The transport trolley can be optimally adjusted to the height of the relevant Combi-Duo installation. The docking panel kit for the Combi-Duo kit is only needed once when installing the Combi-Duo.

60.75.388	Combi-Duo transport trolley including docking panel for Combi-Duo kit (docking panel is required once per Combi-Duo)	£1,617
60.76.981	Combi-Duo transport trolley, dimensions W D H: 561 842 1052-1478 mm	£1,375

Combi-Duo run-in rail for mobile oven rack

The run-in rail is required when using a mobile oven rack in the Combi-Duo.

60.75.761	Combi-Duo run-in rail for mobile oven rack	£162
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Integrated fat drain kit for Combi-Duo

Additional information on integrated (page [9]): Piping, attachments and containers.

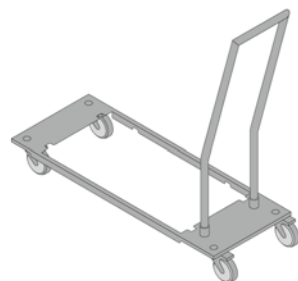
60.75.873	Integrated fat drain kit for installation on levelling kit	£861
60.75.406	Integrated fat drain kit for installation on stand I Combi-Duo	£688



Heat shield for side panel

Retrofitting a heat shield allows you to place a radiant heat source (e.g. grill) near the side panel.

60.75.110	Left heat shield, model 6-1/1	£217
60.75.113	Right heat shield, model 6-1/1	£217
60.75.773	Left heat shield, model 10-1/1	£250
60.75.771	Right heat shield, model 10-1/1	£250



Transport trolley for containers

Enables safe and secure transport of filled canisters/containers.

60.73.309	Transport trolley for integrated fat drain system (Combi-Duo and floor units)	£482
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Combi-Duo 6-2/1 and 10-2/1



Combi-Duo-Kit

Stacking kit for the correct combination of two RATIONAL cooking systems to each other (stand not included in the kit). You can use two different operating modes at the same time without needing additional space.

	Bottom cooking system		Top cooking system electric			Top cooking system gas	
			XS 6-2/3	6-1/1	6-2/1	6-1/1	6-2/1
Standard	Electric	6-2/1	J	J	F	J	F
		10-2/1	J	–	F	–	F
	Gas	6-2/1	H	H	H	H	H
		10-2/1	H	–	–	–	–
MarineLine	Electric	6-2/1 right-sided hinge	–	–	L	–	–
		10-2/1 right-sided hinge	–	–	L	–	–
		6-2/1 left-sided hinge	–	–	M	–	–
		10-2/1 left-sided hinge	–	–	M	–	–
F	60.74.725	Combi-Duo model 6-2/1 E/G on model 6-2/1 or model 10-2/1 E					£1,047
H	60.75.752	Combi-Duo model 6-1/1, model 6-2/1 E/G or model XS 6-2/3 on model 6-2/1 G or model 10-2/1 G					£1,466
J	60.75.756	Combi-Duo model 6-1/1 E/G or model XS 6-2/3 on model 6-2/1 E or model 10-2/1 E					£1,466
L	60.76.709	Combi-Duo model 6-2/1 on model 6-2/1 E or 10-2/1 E right-sided hinge MarineLine					£1,466
M	60.76.710	Combi-Duo model 6-2/1 on model 6-2/1 E or 10-2/1 E left-sided hinge MarineLine					£1,466



Levelling kit

To compensate for uneven surfaces or height difference for floor or table installation. The height can be adjusted by up to 20 mm. The gasket ensures a hygienic seal, especially when installed on tiles, table top or uneven floor. Not recommended for service access to the Combi-Duo when placed against a fixed structure.

60.74.597	Levelling kit models 6-2/1, 10-2/1, dimensions W D H: 1072 814 34 mm	£282
60.76.845	Levelling kit fixable (MarineLine) models 6-2/1, 10-2/1, dimensions W D H: 1103 814 34 mm	£409



Substructure with feet

The substructure with feet ensures a safe elevated installation of the iCombi cooking systems 6-2/1 and 10-2/1. Two sets of height-adjustable feet are included in the scope of delivery: 87-107 mm and 152-172 mm.

60.31.671	Models 6-2/1, 10-2/1, dimensions W D H: 1092 835 152 mm	£451
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Kit for mobile Combi-Duo

Kit with height-adjustable castors. The height can be infinitely adjusted by 20 mm.

60.31.635	Models 6-2/1, 10-2/1 dimensions W D H: 1106 856 85 mm	£521
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Stand I for Combi-Duo 6-2/1 on 6-2/1 or on 10-2/1 E

Open on all sides.

60.31.203	Standard, dimensions W D H: 1082 885 200 mm	£591
60.31.204	With height-adjustable castors, dimensions W D H: 1106 963 200 mm	£886
60.31.205	With fixing mount (MarineLine), dimensions W D H: 1107 910 200 mm	£738

Combi-Duo 6-2/1 and 10-2/1



Exhaust hood, UltraVent and UltraVent Plus (only for electric cooking systems)

Exhaust hood: Exhaust hood to extract vapours. An external connection is required.

UltraVent: Condensation hood to capture and extract steam vapours. No external connection necessary.

UltraVent Plus: Condensation hood to capture and extract steam vapours. Special filter technology reduces irritating smoke. No external connection necessary.

60.76.170	UltraVent Combi-Duo 6-2/1, 10-2/1, electrical rating 1 NAC 230V, dimensions W D H: 1075 1170 313 mm	£5,827
60.76.174	UltraVent Plus Combi-Duo 6-2/1, 10-2/1, electrical rating 1 NAC 230V, dimensions W D H: 1075 1170 407 mm	£9,222
60.76.222	Exhaust hood Combi-Duo 6-2/1, 10-2/1, electrical rating 1 NAC 230V, dimensions W D H: 1075 1170 359 mm	£4,560



Hinging rack model 6-2/1

60.62.188	Combi-Duo version, 5+1 racks (top rack is removable for a max. rack height of 1.60 m, with floor setup 6-2/1 E on 10-2/1 E)	£303
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Hand shower cover

To securely seal the hand shower mouth in the socket. The kit contains the cover and a stop to hygienically seal the waterways when dismantling the hand shower, such as in the bottom cooking system of a Combi-Duo setup.

87.01.790S	Hand shower cover	£53
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Combi-Duo transport trolley for mobile oven rack

The transport trolley can be optimally adjusted to the height of the relevant Combi-Duo installation.

The docking panel kit for the Combi-Duo kit is only needed once when installing the Combi-Duo.

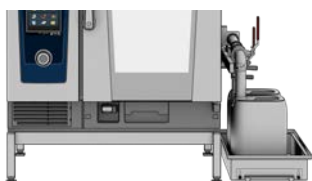
60.75.387	Combi-Duo transport trolley including docking panel for Combi-Duo kit (docking panel is required once per Combi-Duo)	£2,102
60.76.982	Combi-Duo transport trolley, dimensions W D H: 773 961 1052-1418 mm	£1,788



Combi-Duo run-in rail for mobile oven rack

The run-in rail is required when using a mobile oven rack in the Combi-Duo.

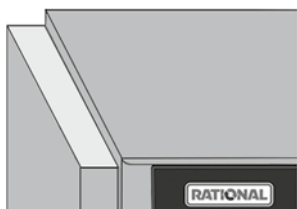
60.75.760	Combi-Duo run-in rail for mobile oven rack	£182
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Integrated fat drain kit for Combi-Duo

Additional information on integrated (page [9]): Piping, attachments and containers.

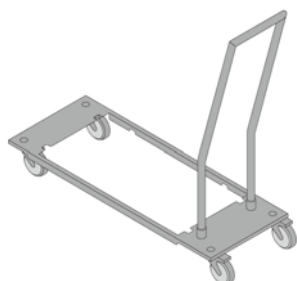
60.75.876	Integrated fat drain kit for installation on levelling kit	£1,033
60.75.411	Integrated fat drain kit for installation on stand I Combi-Duo	£826



Heat shield for side panel

Retrofitting a heat shield allows you to place a radiant heat source (e.g. grill) near the side panel.

60.75.769	Left heat shield, model 6-2/1	£261
60.75.768	Right heat shield, model 6-2/1	£261
60.75.776	Left heat shield, model 10-2/1	£304
60.75.774	Right heat shield, model 10-2/1	£304



Transport trolley for containers

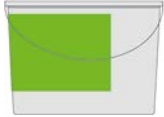
Enables safe and secure transport of filled canisters/containers.

60.73.309	Transport trolley for integrated fat drain system (Combi-Duo and floor units)	£482
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iCombi care products

The care products were specially adapted to the needs of RATIONAL appliances. The only way to ensure that your investment retains its value is to use original RATIONAL care products. Original RATIONAL care products stand for:

- › Best cleaning results
- › Ideal long-term care
- › Optimum hygiene for healthy, nutritious food
- › Powerful against dirt and limescale
- › Maximum operating safety
- › Maximum productivity
- › Minimum costs for cleaning and care



Active Green cleaner tab for iCombi Pro and iCombi Classic

The new, high-efficiency, phosphate and phosphorous-free formula saves up to 50% on the standard cleaning chemicals.

56.01.535	Active Green cleaner tabs, 150 pcs	£112
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Cleaner tab for SelfCookingCenter and CombiMaster Plus (from 05/2017)

Cleaner tabs with an intensive complex of ingredients for reliable high-performance cleaning.

56.00.210	Cleaner tabs, 100 pcs	£88
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Care tab for iCombi Pro, iCombi Classic and SelfCookingCenter with Efficient CareControl

Highly effective care products ensure active protection and will significantly extend the service life of your cooking system. Special scale-dissolving ingredients contained in the care tabs prevent limescale building up in the first place. Guarantees maximum operational reliability at all times without a water softener and time-consuming descaling.

56.00.562	Care tabs, 150 pcs	£99
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Rinse aid tab for SelfCookingCenter without Efficient CareControl and CombiMaster Plus (from 05/2017)

Active protection and extended lifetime thanks to high-efficiency care substances. Your cooking cabinet will be left gleaming with hygienic cleanliness.

56.00.211	Rinse aid tabs, 50 pcs	£56
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Active Green cleaner cartridge for iCombi Pro with iCareSystem AutoDose option

Active Green cleaner cartridges for the iCareSystem AutoDose combine all the familiar benefits of the Active Green cleaner tab with an integrated solid cleaner function and, as a result the possibility of completely autonomous cleaning and care of your iCombi Pro.

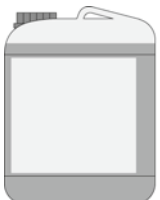
56.01.912	Active Green cleaner cartridge/6 cartridges per carton	£177
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Care cartridge for iCombi Pro with iCareSystem AutoDose option

Care cartridges for the iCareSystem AutoDose combine all the familiar benefits of the care tab with an integrated solid cleaner function and, as a result the possibility of fully autonomous cleaning and care of your iCombi Pro.

56.01.914	Care Cartridge/6 cartridges per carton	£174
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Liquid cleaner (for all CombiMaster and ClimaPlus Combi units)

9006.0153	Grill cleaner for stubborn stains, 10 l	£65
9006.0137	Rinse aid, 10 l (not for ClimaPlus Combi with CleanJet)	£65



Descaler, descaler foot pump

For effective descaling of the steam generator with special care products.

6006.0110	Descaler, 10 l	£65
6004.0203	Foot pump for descaling the steam generator	£118

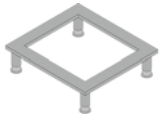


Handheld pressure sprayer

Extra light handling thanks to built-in pump mechanism.

6004.0100	Handheld pressure sprayer for manual cleaning	£36
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Accessories model XS 6-2/3



Stand XS

For setup raised by 150 mm to 190 mm on low work surfaces and for slightly uneven work surfaces as well as for fixed mounting on a table (MarineLine). Open on all sides.

60.31.029	Standard, dimensions W D H: 629 438 148 mm	£276
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Stand I

Open on all sides.

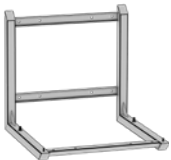
60.31.018	Standard, dimensions W D H: 639 563 931 mm	£570
60.31.169	With castors, dimensions W D H: 663 696 939 mm	£777



Stand II

8 pairs of support rails with two storage compartments and interim levels. Two-sided opening, with side panels.

60.31.044	Standard, dimensions W D H: 639 563 932 mm	£1,267
60.31.057	With fixing mount (MarineLine), dimensions W D H: 644 613 936 mm	£1,440



Wall mounting

Helps you save space by mounting the unit onto a wall (anchoring materials not included). The attachment and mounting material are to be applied in consultation with an architect/structural engineer and the building owner.

60.30.968	Wall mounting XS 6-2/3	£342
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UltraVent

Condensation hood to capture and extract steam vapours. No external connection necessary. Electrical rating 1 NAC 230V, dimensions W | D | H: 657 | 580 | 240 mm

60.73.865	Model XS 6-2/3	£3,146
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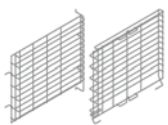


UltraVent Plus

Condensation hood to capture and extract steam vapours. Special filter technology reduces irritating smoke. No external connection necessary.

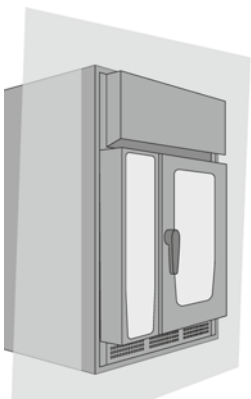
Electrical rating 1 NAC 230V, dimensions W | D | H: 657 | 580 | 329 mm

60.74.394	Model XS 6-2/3	£4,877
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Hinging rack

60.73.724	Standard	£233
60.74.449	Marine version (with loading protection)	£303

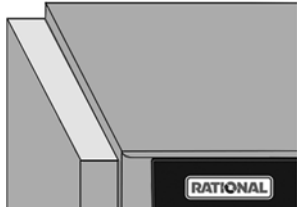


Integration kit

For professional integration of unit model XS 6-2/3 incl. UltraVent XS or UltraVent Plus XS in a wall unit.

60.74.063	Standard, 6 racks (rail distance 46 mm)	£3,870
60.74.405	Marine version (USPHS), 6 racks (with loading protection)	£5,569

Accessories model XS 6-2/3



Heat shield for side panel

Retrofitting a heat shield allows you to place a radiant heat source (e.g. grill) near the side panel.

60.74.182	Left heat shield, model XS 6-2/3	£185
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Condensation breaker

Accelerates and directs the expulsion of steam and other vapours from the vent pipe.

60.74.037	Model XS 6-2/3 (H 438 mm)	£148
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Unit connection kit

Consisting of a water inflow hose (2.5 m) and a selection of waste water pipes DN 50.

60.70.464	Models XS 6-2/3, 6-1/1, 10-1/1, 6-2/1, 10-2/1, 20-1/1, 20-2/1	£79
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RATIONAL USB system memory

42.00.162	USB 3.0 flash drive for cooking programs and HACCP data	£16
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Accessories model 6-1/1 and 10-1/1



Levelling kit

To compensate for uneven surfaces or height difference for floor or table installation. The height can be adjusted by up to 20 mm. The gasket ensures a hygienic seal, especially when installed on tiles, table top or uneven floor.

60.74.795	Levelling kit models 6-1/1, 10-1/1, dimensions W D H: 850 614 34 mm	£247
60.76.846	Levelling kit fixable (MarineLine) models 6-1/1, 10-1/1, dimensions W D H: 881 614 34 mm	£358

Table extension

For installation on a 700 mm deep worktop.

60.11.655	Models 6-1/1, 10-1/1, dimensions W D H: 840 100 2 mm	£37
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Substructure with feet

The substructure with feet ensures a safe elevated installation of the iCombi cooking systems 6-1/1 and 10-1/1. Two sets of height-adjustable feet are included in the scope of delivery: 87-107 mm and 152-172 mm. For installation on a 700 mm deep worktop.

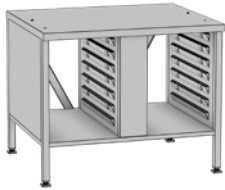
60.31.668	Models 6-1/1, 10-1/1, dimensions W D H: 870 635 152 mm	£395
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Stand I

Open on all sides.

60.31.089	Standard, dimensions W D H: 860 685 699 mm	£518
60.31.095	With height-adjustable castors, dimensions W D H: 884 763 699 mm	£777
60.31.096	With fixing mount (MarineLine), dimensions W D H: 885 710 699 mm	£648



Stand II

14 pairs of support rails. Two-sided opening, with side panels.

60.31.086	Standard, dimensions W D H: 860 703 699 mm	£1,152
60.31.103	With height-adjustable castors, dimensions W D H: 884 769 699 mm	£1,440
60.31.110	With fixing mount (MarineLine), dimensions W D H: 885 716 699 mm	£1,440



Stand II 445 mm high

3 pairs of support rails. Two-sided opening, with side panels.

60.31.206	Standard, dimensions W D H: 860 703 445 mm	£1,267
60.31.207	With height-adjustable castors, dimensions W D H: 884 769 445 mm	£1,325



Stand II Bakery standard

14 pairs of support rails 400 × 600 mm. Two-sided opening, with side panels.

60.31.209	Standard, dimensions W D H: 860 703 699 mm	£1,267
60.31.210	With height-adjustable castors, dimensions W D H: 884 769 699 mm	£1,555
60.31.211	With fixing mount (MarineLine), dimensions W D H: 885 716 699 mm	£1,440



Stand II Bakery standard, version UltraVent, model 6-1/1

20 pairs of support rails 400 × 600 mm. Two-sided opening, with side panels. Raised for installation of an exhaust or condensation hood.

60.31.212	Standard, dimensions W D H: 860 703 945 mm	£1,613
60.31.213	With height-adjustable castors, dimensions W D H: 884 769 945 mm	£1,843

Accessories model 6-1/1 and 10-1/1



Stand II MobilityLine

14 pairs of support rails. Double-sided opening, with side panels, reinforced sides. Four 200 mm diameter stainless steel castors. Supporting bar along the side for protection and handling.

60.31.164	MobilityLine, dimensions W D H: 1199 894 789 mm	£2,476
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Stand III

14 pairs of support rails. Open on one side, with side panels, rear panel and top panel.

60.31.091	Standard, dimensions W D H: 860 703 699 mm	£1,359
60.31.105	With height-adjustable castors, dimensions W D H: 884 769 699 mm	£1,767
60.31.112	With fixing mount (MarineLine), dimensions W D H: 885 716 699 mm	£1,563



Stand III version UltraVent, model 6-1/1

20 pairs of support rails. Open on one side, with side panels, rear panel and top panel. Raised for installation of an exhaust or condensation hood.

60.31.214	Standard, dimensions W D H: 860 703 945 mm	£1,631
60.31.215	With height-adjustable castors, dimensions W D H: 884 769 945 mm	£1,971



Stand IV

14 pairs of support rails. Closed on all sides, with double wing doors.

60.31.093	Standard, dimensions W D H: 860 703 699 mm	£1,939
60.31.107	With height-adjustable castors, dimensions W D H: 884 769 699 mm	£2,327
60.31.114	With fixing mount (MarineLine), dimensions W D H: 885 716 699 mm	£2,133



UltraVent (only for electric cooking systems)

Condensation hood to capture and extract steam vapours. No external connection necessary. Electrical rating 1 NAC 230V, dimensions W | D | H: 854 | 885 | 313 mm

60.75.134	Models 6-1/1, 10-1/1	£4,086
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UltraVent Plus (only for electric cooking systems)

Condensation hood to capture and extract steam vapours. Special filter technology reduces irritating smoke. No external connection necessary. Electrical rating 1 NAC 230V, dimensions W | D | H: 854 | 885 | 403 mm

60.75.142	Models 6-1/1, 10-1/1	£6,333
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Exhaust hood (only for electric cooking systems)

Exhaust hood to extract vapours. An external connection is required. Electrical rating 1 NAC 230V, dimensions W | D | H: 854 | 885 | 359 mm

60.76.217	Models 6-1/1, 10-1/1	£3,187
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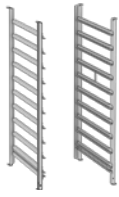


Hinging rack model 6-1/1

60.61.373	Standard, 6 racks (rail distance 68 mm)	£303
60.61.615	5 racks (rail distance 85 mm)	£303
60.61.649	Meat trays, 6 racks (rail distance 72 mm)	£455
60.61.576	Bakery standard (400 × 600 mm), 5 racks (rail distance 88 mm)*	£303
60.61.642	Combi-Rack, Bakery standard combined with 1/1 GN, 4 racks (rail distance 95 mm)*	£455
60.61.672	Marine version (USPHS), 6 racks (with loading protection)	£394

* Please note that the air baffle in the cooking cabinet differs between the GN version and the bakery standard (400 x 600 mm). The air baffle can be obtained from your Service Partner as a spare part.

Accessories model 6-1/1 and 10-1/1



Hinging rack model 10-1/1

60.11.447	Standard, 10 racks (rail distance 68 mm)	£370
60.11.547	8 racks (rail distance 85 mm)	£370
60.11.570	Meat trays, 10 racks (rail distance 72 mm)	£555
60.11.541	Bakery standard (400 × 600 mm), 8 racks (rail distance 90 mm)*	£370
60.11.563	Combi-Rack, Bakery standard combined with 1/1 GN, 7 racks (rail distance 95 mm)*	£555
60.11.573	Marine version (USPHS), 10 racks (with loading protection)	£481



Pull-out rails for cooking systems 6-1/1, 10-1/1

Pull-out rails to facilitate use of cooking accessories in hinging racks with 68 mm rail spacing.

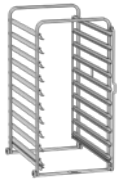
60.76.894	Pull-out rails for iCombi Pro and iCombi Classic, 1/1 GN (325 × 530 mm)	£285
60.76.897	Pull-out rails for SelfCookingCenter and CombiMaster Plus (from 09/2011), 1/1 GN (325 × 530 mm)	£285



Mobile oven rack model 6-1/1

Only in combination with run-in rail for mobile oven rack.

60.61.420	Standard, 6 racks (rail distance 64 mm)	£582
60.61.690	Bakery standard (400 × 600 mm), 5 racks (rail distance 77 mm)*	£641



Mobile oven rack model 10-1/1

Only in combination with run-in rail for mobile oven rack.

60.11.600	Standard, 10 racks (rail distance 64 mm)	£757
60.11.601	8 racks (rail distance 80 mm)	£757
60.11.599	Bakery standard (400 × 600 mm), 8 racks (rail distance 81 mm)*	£833



Run-in rail for mobile oven rack

You will need the run-in rail if you are using a mobile oven rack.

60.75.115	Standard run-in rail model 6-1/1, 10-1/1	£162
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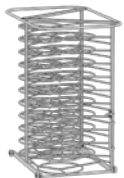
Transport trolley for mobile oven rack

The transport trolley is used for loading and unloading a mobile oven rack outside the cooking system and to safely move food.

The standard version perfectly matches the height of the stand.

The height-adjustable transport trolley is suitable for cooking system setup on worktops and elevated stands.

60.74.000	Standard, dimensions W D H: 525 911 990 mm	£809
60.75.606	Height-adjustable, dimensions W D H: 525 911 800-1330 mm	£1,294



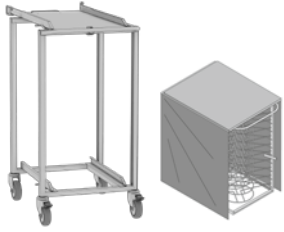
Mobile plate rack

The mobile plate rack allows you to finish previously precooked plated meals (plates up to 31 cm in diameter) using Finishing. Only in combination with run-in rail for mobile oven rack.

60.61.702	Model 6-1/1, 20 plates	£785
60.61.701	Model 6-1/1, 15 plates	£714
60.11.581	Model 10-1/1, 32 plates	£942
60.11.602	Model 10-1/1, 26 plates	£856

* Please note that the air baffle in the cooking cabinet differs between the GN version and the bakery standard (400 × 600 mm). The air baffle can be obtained from your Service Partner as a spare part.

Accessories model 6-1/1 and 10-1/1

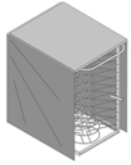


Finishing systems for banquets

The Finishing system includes all the essential accessories you'll need to get started with Finishing. Consisting of mobile plate rack, Thermocover and transport trolley. Only in combination with run-in rail for mobile oven rack.

Save 15 % compared to purchasing individually.

60.61.741	Model 6-1/1, 20 plates	£1,777
60.11.628	Model 10-1/1, 32 plates	£2,036
60.11.629	Model 10-1/1, 26 plates	£1,964



Thermocover

Special insulating materials allow food to remain hot for up to 20 minutes after Finishing. Simple magnetic seal for quick opening and closing.

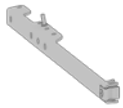
6004.1007	Model 6-1/1	£496
6004.1009	Model 10-1/1	£645



USB core probe

Additional external core probes can simply be connected via USB. The simple external core probe enables a food product to be monitored in the iCombi Pro or can be used as a replacement for the internal core probe in the iCombi Classic. The sous-vide and pasteurisation kit enables cooking with a vacuum bag with precise monitoring of the core temperature. With the extension set, an external core probe can be attached to the cooking system in a hygienic way.

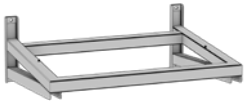
60.76.316	Sous-vide and pasteurisation kit for tabletop and floor units	£608
60.76.317	1 external core probe for tabletop units	£507
60.76.876	Extension set for USB core probes	£152



Positioning aid for core probe

Makes it easier to position the core probe correctly in liquid, soft or very small products. The positioning aid can be attached to mobile oven racks and hinging racks.

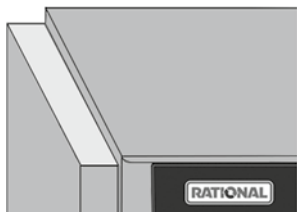
60.71.022	Models 6-1/1, 10-1/1, 6-2/1, 10-2/1, 20-1/1 and 20-2/1	£14
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Wall mounting

Helps you save space by mounting the unit onto a wall (anchoring materials not included). The attachment and mounting material are to be applied in consultation with an architect/structural engineer and the building owner.

60.31.168	Wall mounting Model 6-1/1	£496
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Heat shield for side panel

Retrofitting a heat shield allows you to place a radiant heat source (e.g. grill) near the side panel.

60.75.110	Left heat shield, model 6-1/1	£217
60.75.113	Right heat shield, model 6-1/1	£217
60.75.773	Left heat shield, model 10-1/1	£250
60.75.771	Right heat shield, model 10-1/1	£250



Condensation breaker

Accelerates and directs the expulsion of steam and other vapours from the vent pipe.

60.72.592	Models 6-1/1, 10-1/1, 6-2/1 and 10-2/1 (H 458 mm)	£148
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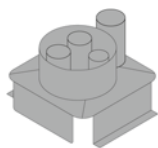


Unit connection kit

Consisting of a water inflow hose (2.5 m) and a selection of waste water pipes DN 50.

60.70.464	Models XS 6-2/3, 6-1/1, 10-1/1, 6-2/1, 10-2/1, 20-1/1, 20-2/1	£79
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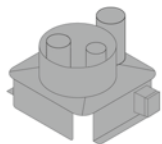
Accessories model 6-1/1 and 10-1/1



Flue gas collector

Used to extract gases into the ventilation ceiling (diameter of exhaust gas pipe 180 mm).

70.01.360	Model 6-1/1	£210
70.01.376	Model 10-1/1	£210



Flow guard

Used to extract gases through a pipe into a chimney (diameter of exhaust gas pipe 180 mm).

70.01.339	Model 6-1/1	£247
70.01.340	Model 10-1/1	£247



RATIONAL USB system memory

42.00.162	USB 3.0 flash drive for cooking programs and HACCP data	£16
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Accessories model 6-2/1 and 10-2/1



Levelling kit

To compensate for uneven surfaces or height difference for floor or table installation. The height can be adjusted by up to 20 mm. The gasket ensures a hygienic seal, especially when installed on tiles, table top or uneven floor.

60.74.597	Levelling kit models 6-2/1, 10-2/1, dimensions W D H: 1072 814 34 mm	£282
60.76.845	Levelling kit fixable (MarineLine) models 6-2/1, 10-2/1, dimensions W D H: 1103 814 34 mm	£409



Substructure with feet

The substructure with feet ensures a safe elevated installation of the iCombi cooking systems 6-2/1 and 10-2/1. Two sets of height-adjustable feet are included in the scope of delivery: 87-107 mm and 152-172 mm.

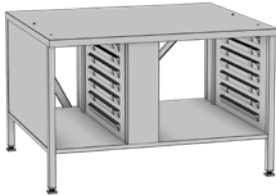
60.31.671	Models 6-2/1, 10-2/1, dimensions W D H: 1092 835 152 mm	£451
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Stand I

Open on all sides.

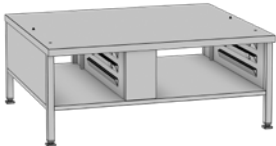
60.31.090	Standard, dimensions W D H: 1082 885 699 mm	£591
60.31.102	With height-adjustable castors, dimensions W D H: 1106 963 699 mm	£886
60.31.109	With fixing mount (MarineLine), dimensions W D H: 1107 910 699 mm	£738



Stand II

14 pairs of support rails. Two-sided opening, with side panels.

60.31.087	Standard, dimensions W D H: 1082 903 699 mm	£1,313
60.31.104	With height-adjustable castors, dimensions W D H: 1106 969 699 mm	£1,641
60.31.111	With fixing mount (MarineLine), dimensions W D H: 1107 916 699 mm	£1,641



Stand II 445 mm high

3 pairs of support rails. Two-sided opening, with side panels.

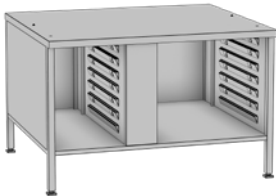
60.31.208	Standard, dimensions W D H: 1082 903 445 mm	£1,444
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Stand II MobilityLine

14 pairs of support rails. Double-sided opening, with side panels, reinforced sides. Four 200 mm diameter stainless steel castors. Supporting bar along the side for protection and handling.

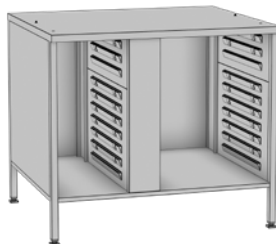
60.31.165	MobilityLine, dimensions W D H: 1421 1094 789 mm	£2,823
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Stand III

14 pairs of support rails. Open on one side, with side panels, rear panel and top panel.

60.31.092	Standard, dimensions W D H: 1082 903 699 mm	£1,550
60.31.106	With height-adjustable castors, dimensions W D H: 1106 969 699 mm	£2,014
60.31.113	With fixing mount (MarineLine), dimensions W D H: 1107 916 699 mm	£1,782



Stand III version UltraVent, model 6-2/1

20 pairs of support rails. Open on one side, with side panels, rear panel and top panel. Raised for installation of an exhaust or condensation hood.

60.31.216	Standard, dimensions W D H: 1082 903 945 mm	£1,860
60.31.217	With height-adjustable castors, dimensions W D H: 1106 969 945 mm	£2,247

Accessories model 6-2/1 and 10-2/1



Stand IV

14 pairs of support rails. Closed on all sides, with double wing doors.

60.31.094	Standard, dimensions W D H: 1082 903 699 mm	£2,211
60.31.108	With height-adjustable castors, dimensions W D H: 1106 969 699 mm	£2,653
60.31.115	With fixing mount (MarineLine), dimensions W D H: 1107 916 699 mm	£2,432



UltraVent (only for electric cooking systems)

Condensation hood to capture and extract steam vapours. No external connection necessary. Electrical rating 1 NAC 230V, dimensions W | D | H: 1075 | 1085 | 313 mm

60.75.135	Models 6-2/1, 10-2/1	£5,067
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UltraVent Plus (only for electric cooking systems)

Condensation hood to capture and extract steam vapours. Special filter technology reduces irritating smoke. No external connection necessary.

Electrical rating 1 NAC 230V, dimensions W | D | H: 1075 | 1085 | 407 mm

60.75.143	Models 6-2/1, 10-2/1	£7,854
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Exhaust hood (only for electric cooking systems)

Exhaust hood to extract vapours. An external connection is required.

Electrical rating 1 NAC 230V, dimensions W | D | H: 1075 | 1085 | 359 mm

60.76.218	Models 6-2/1, 10-2/1	£3,952
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Hinging rack model 6-2/1

60.62.123	Standard, 6 racks (rail distance 68 mm)	£394
60.62.171	5 racks (rail distance 85 mm)	£394
60.62.168	7 racks (rail distance 65 mm)	£394
60.62.178	Marine version (USPHS), 6 racks (with loading protection)	£512



Hinging rack model 10-2/1

60.12.133	Standard, 10 racks (rail distance 68 mm)	£452
60.12.143	8 racks (rail distance 85 mm)	£452
60.12.146	Marine version (USPHS), 10 racks (with loading protection)	£587



Mobile oven rack model 6-2/1

Only in combination with run-in rail for mobile oven rack.

60.62.150	Standard, 6 racks (rail distance 64 mm)	£815
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Mobile oven rack model 10-2/1

Only in combination with run-in rail for mobile oven rack.

60.12.150	Standard, 10 racks (rail distance 63 mm)	£990
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Run-in rail for mobile oven rack

You will need the run-in rail if you are using a mobile oven rack.

60.74.650	Standard run-in rail model 6-2/1, 10-2/1	£182
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Accessories model 6-2/1 and 10-2/1



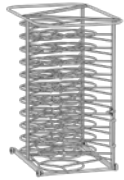
Transport trolley for mobile oven rack

The transport trolley is used for loading and unloading a mobile oven rack outside the cooking system and to safely move food.

The standard version perfectly matches the height of the stand.

The height-adjustable transport trolley is suitable for cooking system setup on worktops and elevated stands.

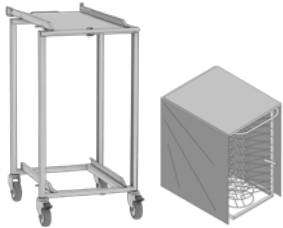
60.73.999	Standard, dimensions W D H: 735 996 990 mm	£1,052
60.75.605	Height-adjustable, dimensions W D H: 735 990 800-1330 mm	£1,683



Mobile plate rack

The mobile plate rack allows you to finish previously precooked plated meals (plates up to 31 cm in diameter) using Finishing. Only in combination with run-in rail for mobile oven rack.

60.62.017	Model 6-2/1, 34 plates	£1,113
60.12.022	Model 10-2/1, 52 plates	£1,392
60.12.062	Model 10-2/1, 42 plates	£1,178



Finishing systems for banquets

The Finishing system includes all the essential accessories you'll need to get started with Finishing. Consisting of mobile plate rack, Thermocover and transport trolley. Only in combination with run-in rail for mobile oven rack.

Save 15 % compared to purchasing individually.

60.62.196	Model 6-2/1, 34 plates	£2,431
60.12.154	Model 10-2/1, 42 plates	£2,612
60.12.155	Model 10-2/1, 52 plates	£2,794



Thermocover

Special insulating materials allow food to remain hot for up to 20 minutes after Finishing. Simple magnetic seal for quick opening and closing.

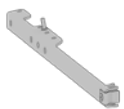
6004.1016	Model 6-2/1	£694
6004.1014	Model 10-2/1	£843



USB core probe

Additional external core probes can simply be connected via USB. The simple external core probe enables a food product to be monitored in the iCombi Pro or can be used as a replacement for the internal core probe in the iCombi Classic. The sous-vide and pasteurisation kit enables cooking with a vacuum bag with precise monitoring of the core temperature. With the extension set, an external core probe can be attached to the cooking system in a hygienic way.

60.76.316	Sous-vide and pasteurisation kit for tabletop and floor units	£608
60.76.317	1 external core probe for tabletop units	£507
60.76.876	Extension set for USB core probes	£152



Positioning aid for core probe

Makes it easier to position the core probe correctly in liquid, soft or very small products. The positioning aid can be attached to mobile oven racks and hinging racks.

60.71.022	Models 6-1/1, 10-1/1, 6-2/1, 10-2/1, 20-1/1 and 20-2/1	£14
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Heat shield for side panel

Retrofitting a heat shield allows you to place a radiant heat source (e.g. grill) near the side panel.

60.75.769	Left heat shield, model 6-2/1	£261
60.75.768	Right heat shield, model 6-2/1	£261
60.75.776	Left heat shield, model 10-2/1	£304
60.75.774	Right heat shield, model 10-2/1	£304

Accessories model 6-2/1 and 10-2/1



Condensation breaker

Accelerates and directs the expulsion of steam and other vapours from the vent pipe.

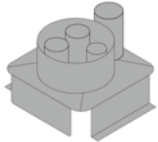
60.72.592	Models 6-1/1, 10-1/1, 6-2/1 and 10-2/1 (H 458 mm)	£148
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Unit connection kit

Consisting of a water inflow hose (2.5 m) and a selection of waste water pipes DN 50.

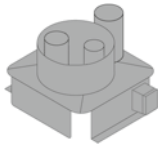
60.70.464	Models XS 6-2/3, 6-1/1, 10-1/1, 6-2/1, 10-2/1, 20-1/1, 20-2/1	£79
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Flue gas collector

Used to extract gases into the ventilation ceiling (diameter of exhaust gas pipe 180 mm).

70.01.432	Model 6-2/1	£210
70.01.586	Model 10-2/1	£210



Flow guard

Used to extract gases through a pipe into a chimney (diameter of exhaust gas pipe 180 mm).

70.01.431	Model 6-2/1	£247
70.01.582	Model 10-2/1	£247



RATIONAL USB system memory

42.00.162	USB 3.0 flash drive for cooking programs and HACCP data	£16
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Accessories model 20-1/1 and 20-2/1



UltraVent (only for electric cooking systems)

Condensation hood to capture and extract steam vapours. No external connection necessary.

20-1/1: electrical rating 1 NAC 230V, dimensions W | D | H: 880 | 929 | 337 mm

20-2/1: electrical rating 1 NAC 230V, dimensions W | D | H: 1084 | 1134 | 337 mm

60.75.136	Model 20-1/1	£5,067
60.75.137	Model 20-2/1	£6,619

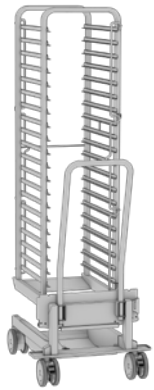


Exhaust hood (only for electric cooking systems)

Exhaust hood to extract vapours. An external connection is required.

Electrical rating 1 NAC 230V, dimensions W | D | H: 880 | 929 | 383 mm

60.76.219	Model 20-1/1	£3,952
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Mobile oven rack model 20-1/1

Allows fast, convenient loading and unloading of a floor unit.

60.21.331	Standard, 20 racks (rail distance 65 mm)	£1,856
60.21.287	15 racks (rail distance 84 mm)	£1,856
60.21.288	16 racks (rail distance 80 mm)	£1,856
60.21.289	17 racks (rail distance 74 mm)	£1,856
60.21.292	Bakery standard (400 × 600 mm), 16 racks (rail distance 81 mm)*	£1,856
60.21.245	20 racks, max. rack height 1.60 m (rail distance 62 mm)	£1,856
60.21.291	20 racks, reinforced HeavyDuty/Marine version (rail distance 65 mm)	£2,042



Mobile oven rack model 20-2/1

Allows fast, convenient loading and unloading of a floor unit.

60.22.490	Standard, 20 racks (rail distance 65 mm)	£2,339
60.22.394	15 racks (rail distance 84 mm)	£2,339
60.22.395	16 racks (rail distance 80 mm)	£2,339
60.22.396	17 racks (rail distance 74 mm)	£2,339
60.22.368	20 racks, max. rack height 1.60 m (rail distance 62 mm)	£2,339
60.22.447	20 racks, reinforced HeavyDuty/Marine version (rail distance 65 mm)	£2,573



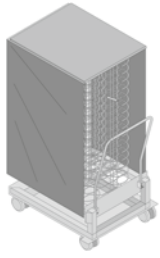
Mobile plate rack

The mobile plate rack allows you to finish previously precooked plated meals (plates up to 31 cm in diameter) using Finishing.

60.21.293	Model 20-1/1, 60 plates	£2,277
60.21.294	Model 20-1/1, 50 plates	£2,070
60.22.400	Model 20-2/1, 120 plates	£3,340
60.22.399	Model 20-2/1, 100 plates	£3,201
60.22.398	Model 20-2/1, 84 plates	£2,784

* Please note that the air baffle in the cooking cabinet differs between the GN version and the bakery standard (400 x 600 mm). The air baffle can be obtained from your Service Partner as a spare part.

Accessories model 20-1/1 and 20-2/1



Finishing systems for banquets

The Finishing system includes all the essential accessories you'll need to get started with Finishing. Consisting of mobile plate rack and Thermocover.

Save 15 % compared to purchasing individually.

60.21.332	Model 20-1/1, 60 plates	£2,947
60.21.333	Model 20-1/1, 50 plates	£2,771
60.22.493	Model 20-2/1, 120 plates	£4,230
60.22.492	Model 20-2/1, 100 plates	£4,112
60.22.491	Model 20-2/1, 84 plates	£3,757



Thermocover

Special insulating materials allow food to remain hot for up to 20 minutes after Finishing. Simple magnetic seal for quick opening and closing.

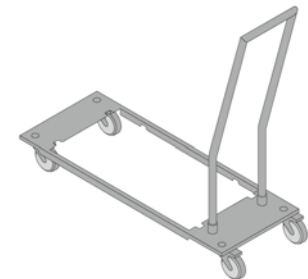
6004.1011	Model 20-1/1	£1,190
6004.1012	Model 20-2/1	£1,636



Fat drain kit for mobile oven rack

Only in conjunction with option integrated fat drain.

60.75.107	Model 20-1/1	£928
60.75.108	Model 20-2/1	£1,170



Transport trolley for containers

Enables safe and secure transport of filled canisters/containers.

60.73.309	Transport trolley for integrated fat drain system (Combi-Duo and floor units)	£482
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Handle mount for mobile oven rack

For secure storage of the mobile oven rack handle. Handle mount supplied as standard with units.

60.75.895	Models 20-1/1, 20-2/1	£19
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Trolley entry ramp for mobile oven rack

The trolley entry ramp compensates for kitchen floor inclines (up to 3 %). The mobile rack can be safely run into the RATIONAL appliance impact-free.

60.21.262	Model 20-1/1	£1,207
60.22.380	Model 20-2/1	£1,520



Unit elevating device

Raises ground clearance underneath the unit by 70 mm. Only in combination with the mobile height extension.

60.70.407	Models 20-1/1, 20-2/1	£260
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Mobile oven rack height extension

Only in conjunction with unit elevating device.

60.21.297	Model 20-1/1	£371
60.22.386	Model 20-2/1	£468

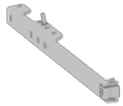
Accessories model 20-1/1 and 20-2/1



USB core probe

Additional external core probes can simply be connected via USB. The simple external core probe enables a food product to be monitored in the iCombi Pro or can be used as a replacement for the internal core probe in the iCombi Classic. The sous-vide and pasteurisation kit enables cooking with a vacuum bag with precise monitoring of the core temperature. With the extension set, an external core probe can be attached to the cooking system in a hygienic way.

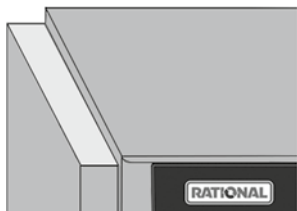
60.76.316	Sous-vide and pasteurisation kit for tabletop and floor units	£608
60.76.318	1 external core probe for floor units	£507
60.76.876	Extension set for USB core probes	£152



Positioning aid for core probe

Makes it easier to position the core probe correctly in liquid, soft or very small products. The positioning aid can be attached to mobile oven racks and hinging racks.

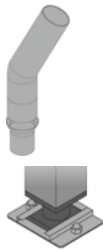
60.71.022	Models 6-1/1, 10-1/1, 6-2/1, 10-2/1, 20-1/1 and 20-2/1	£14
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Heat shield for side panel

Retrofitting a heat shield allows you to place a radiant heat source (e.g. grill) near the side panel.

60.75.829	Left heat shield, model 20-1/1	£337
60.75.826	Left heat shield, model 20-2/1	£423



Condensation breaker

Accelerates and directs the expulsion of steam and other vapours from the vent pipe.

60.75.326	Models 20-1/1 and 20-2/1 (H 480 mm)	£193
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Floor fixing for cooking systems 20-1/1, 20-2/1

Supplied as standard with the cooking systems.

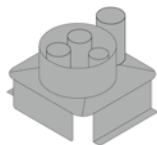
8700.0317	Models 20-1/1 and 20-2/1	£35
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Unit connection kit

Consisting of a water inflow hose (2.5 m) and a selection of waste water pipes DN 50.

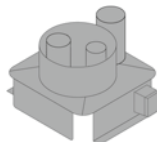
60.70.464	Models XS 6-2/3, 6-1/1, 10-1/1, 6-2/1, 10-2/1, 20-1/1, 20-2/1	£79
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Flue gas collector

Used to extract gases into the ventilation ceiling (diameter of exhaust gas pipe 180 mm).

70.01.587	Model 20-1/1	£273
70.01.493	Model 20-2/1	£273



Flow guard

Used to extract gases through a pipe into a chimney (diameter of exhaust gas pipe 180 mm).

70.01.583	Model 20-1/1	£321
70.01.492	Model 20-2/1	£321

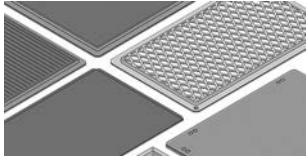


RATIONAL USB system memory

42.00.162	USB 3.0 flash drive for cooking programs and HACCP data	£16
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RATIONAL Special Accessories

It is only by using original RATIONAL accessories that you will be able to use all the features of the RATIONAL appliances. This is the only way to produce special applications with success such as preparing pre-fried products, grilling chicken and duck, cooking whole lambs and suckling pigs. Even escalopes and steaks can be prepared without time consuming turning. Original RATIONAL accessories are specially matched to your RATIONAL appliance. They are exceptionally robust, making them ideal for the tough day-to-day requirements of the professional kitchen.



Accessories package

Save up to 15 % compared to purchasing individually.

60.76.088	Starter kit grill – consisting of: 1 x cross and stripe grill grate 1/1 GN, 1 x grill and roasting plate 1/1 GN, 1 x CombiFry 1/1 GN, 1 x grate stainless steel 1/1 GN	£404
60.76.089	Starter kit Snack & Bake – consisting of: 3 x non-perforated roasting and baking tray 1/1 GN, 1 x Multibaker 1/1 GN, 1 x granite-enamelled container 40 mm 1/1 GN	£335



VarioSmoker

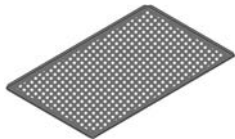
Smoker box with power supply, power supply holder and connection cables. Connection and control via the intelligent cooking paths of the iCombi Pro (not for XS 6-2/3) via USB. Manual use in all iCombi Pro, iCombi Classic, SelfCookingCenter, CombiMaster Plus and CombiMaster units.

Electrical rating 90 - 240 V, 50/60 Hz, 150 W

60.75.373	VarioSmoker* with plug type E/F	£618
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* The VarioSmoker must not be operated outside of the appliance and only under an operational exhaust system. The smoke gases must be discharged away from the building by the exhaust air system.

Air circulation systems, such as the UltraVent and UltraVent Plus are not suitable for use with a VarioSmoker because there is no direct connection to the exhaust.



Baking trays (perforated)

The aluminium baking trays from RATIONAL have perfect non-stick properties. They are also extremely robust and offer a long service life. The TriLax non-stick coating supports browning and is best suited for use at temperatures up to 300 °C.

60.74.147	2/3 GN (325 × 354 mm)	£46
6015.1103	1/1 GN (325 × 530 mm)	£60
6015.2103	2/1 GN (650 × 530 mm)	£89
6015.1000	Bakery standard 400 × 600 mm	£73



Roasting and baking trays (unperforated)

The aluminium baking trays from RATIONAL have perfect non-stick properties. They are also extremely robust and offer a long service life. The TriLax non-stick coating supports browning and is best suited for use at temperatures up to 300 °C.

60.78.437	1/3 GN (325 × 265 mm)	£32
60.80.093	Roasting and baking tray package 1/3 GN (325 × 265 mm); consisting of: 5 units	£144
60.73.671	2/3 GN (325 × 354 mm)	£49
6013.1103	1/1 GN (325 × 530 mm)	£63
6013.2103	2/1 GN (650 × 530 mm)	£94
6013.1003	Bakery standard 400 × 600 mm	£77



Cross and stripe grill grate

Without the need to pre-heat, the cross and stripe grill grate provides two different grill patterns with just one grate. Depending on which side you use, the cross and stripe grill grate will either give your products the classic grill stripes or the popular original American steakhouse pattern. The cross and stripe grill grate is extremely robust and offers a long service life. The TriLax non-stick coating supports browning and is best suited for use at temperatures up to 300 °C.

60.73.802	1/2 GN (325 × 265 mm)	£112
60.73.801	2/3 GN (325 × 354 mm)	£115
60.73.314	1/1 GN (325 × 530 mm)	£150

RATIONAL Special Accessories



Grilling and roasting tray

The multifunctional grilling and roasting tray gives you a perfect, diagonal grilling pattern on pan fried food, fish and vegetables. The continuous lip at the back makes it ideal for roasting food that is likely to give off lots of fat or liquid, such as lamb. The grilling and roasting tray is extremely robust and will last a very long time. The TriLax non-stick coating supports browning and is best suited for use at temperatures up to 300 °C.

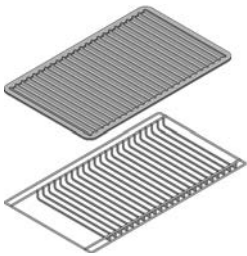
60.71.617	1/1 GN (325 × 530 mm)	£150
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Grill and pizza tray

With the special grill and pizza tray from RATIONAL with its excellent thermal conductivity you can prepare pizzas (fresh or convenience) just like a professional. The reverse of the tray is suitable for grilling steaks, vegetables or fish. The grill and pizza tray has perfect non-stick properties. It is also extremely robust and offers a long service life. The TriLax non-stick coating supports browning and is best suited for use at temperatures up to 300 °C.

60.73.798	2/3 GN (325 × 354 mm)	£127
60.70.943	1/1 GN (325 × 530 mm)	£165
60.71.237	Bakery standard 400 × 600 mm	£201

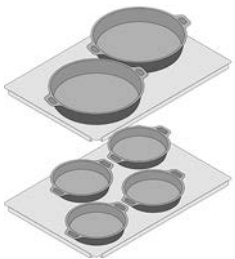


CombiGrill griddle and loading grid for CombiGrill griddle

The CombiGrill griddle also gives you a perfect grilling pattern on pan fried food, fish and vegetables. There is no pre-heating involved. The CombiGrill griddle is extremely strong and durable. The TriLax non-stick coating supports browning and is best suited for use at temperatures up to 300 °C.

The loading grid made from stainless steel helps you to grill large quantities of very thin products on the preheated Combi-Grill griddle.

6035.1017	CombiGrill griddle 1/1 GN (325 × 530 mm)	£135
60.73.848	Loading grid for CombiGriddleGrid 325 × 618 mm (for 1/1 GN)	£43



Roasting and baking pan

With the roasting and baking pan, you can prepare a wide range of pan-fried meals such as tortillas, paella, Swiss potato rösti and pancakes as well as small pizzas and cakes in just a few minutes. The griddled surface ensures an even browning and the TriLax non-stick coating prevents food from sticking. The carrier tray ensures convenient and safe carrying of large loads. The roasting and baking pan is available in two sizes (Ø 16 cm and Ø 25 cm).

Save 15 % compared to purchasing individually.

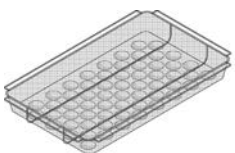
60.73.286	Set of small baking and roasting pans (quantity: 4 including tray)	£241
60.73.287	Set of large baking and roasting pans (quantity: 2 including tray)	£179
60.73.271	Roasting and baking pan, small (Ø 16 cm)	£61
60.73.272	Roasting and baking pan, large (Ø 25 cm)	£85
60.73.212	Carrier tray for small baking and roasting pan	£40
60.73.216	Carrier tray for large baking and roasting pan	£40



Multibaker

The Multibaker is suitable for preparing large quantities of fried eggs, omelettes, rösti and tortillas. The special non-stick coating ensures that the food does not stick. The TriLax non-stick coating also supports browning and is best suited for use at temperatures up to 300 °C.

60.73.764	1/3 GN (325 × 265 mm) 2 moulds	£49
60.73.646	2/3 GN (325 × 354 mm) 5 moulds	£73
60.71.157	1/1 GN (325 × 530 mm) 8 moulds	£95

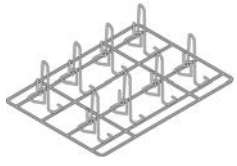


CombiFry

The patented CombiFry allows large quantities of pre-fried products to be prepared. It completely eliminates the cost of buying, storing and disposing the fat.

6019.1250	1/2 GN (325 × 265 mm)	£78
60.73.619	2/3 GN (325 × 354 mm)	£80
6019.1150	1/1 GN (325 × 530 mm)	£103

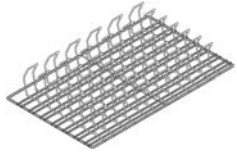
RATIONAL Special Accessories



Chicken and duck Superspike

The chickens and ducks are arranged vertically, creating particularly succulent breast meat combined with crispy and uniformly browned skin.

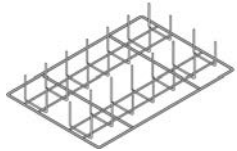
6035.1015	Capacity H4, max. weight 1300 g, 1/2 GN (325 × 265 mm)	£45
6035.1016	Capacity H6, max. weight 1800 g, 1/1 GN (325 × 530 mm)	£54
6035.1006	Capacity H8, max. weight 1300 g, 1/1 GN (325 × 530 mm)	£60
6035.1010	Capacity H10, max. weight 950 g, 1/1 GN (325 × 530 mm)	£69
6035.1009	Duck Superspike, capacity 8, max. weight 2200 g, 1/1 GN (325 × 530 mm)	£108



Ribs rack

The ribs are arranged vertically on the ribs rack, which means they can be gently pre-cooked to perfection – even overnight – while fully utilising the available capacity.

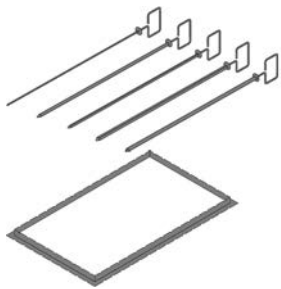
6035.1018	1/1 GN (325 × 530 mm)	£118
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Potato Baker

With the unique potato baker by RATIONAL, you can prepare baked potatoes or corn on the cob without aluminium foil and up to 50% quicker.

6035.1019	1/1 GN (325 × 530 mm)	£118
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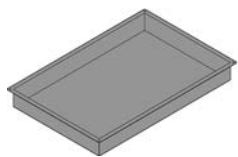


Grill and tandoori skewer

The grill and tandoori skewer is ideal for preparing all types of kebab. Whether you are cooking pieces of meat or poultry, whole fish or just fillets, everything is grilled to perfection with the right skewers. The high- grade stainless steel skewer frame and skewers are extremely robust and can easily be cleaned in the dishwasher.

60.75.782	Set 2/3 GN (1 x skewer frame and five different skewers)	£95
60.74.963	Grill and tandoori skewer frame 2/3 GN	£46
60.75.783	5x skewer O 5 mm, 265 mm long	£49
60.75.784	5x skewer □ 5 mm, 265 mm long	£49
60.75.785	5x flat fish skewer 4 × 10 mm, 265 mm long	£54
60.72.414	Set 1/1 GN (1 x skewer frame and five different skewers)	£132
60.72.224	Grill and tandoori skewer frame 1/1 GN	£59
60.72.416	3x skewer O 5 mm skewer, 530 mm long	£44
60.72.417	3x skewer O 8 mm skewer, 530 mm long	£50
60.72.418	3x skewer □ 5 mm skewer, 530 mm long	£44
60.72.419	3x skewer □ 8 mm skewer, 530 mm long	£50
60.72.420	3x flat fish skewer 4 × 10 mm, 530 mm long	£50

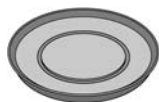
RATIONAL Special Accessories



Granite-enameled container

Granite enameled containers from RATIONAL are particularly suitable for tray bakes, cake batter and tray pizza. Excellent thermal conductivity also ensures that bakery goods are evenly browned underneath. The tray edges are fully formed, which means that even the corners of bakery goods turn out perfectly.

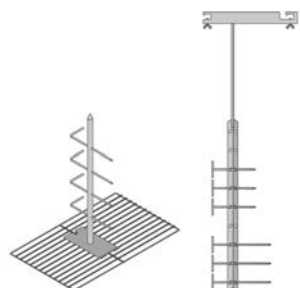
6014.1202	1/2 GN (325 × 265 mm), 20 mm deep	£60
6014.1204	1/2 GN (325 × 265 mm), 40 mm deep	£66
6014.1206	1/2 GN (325 × 265 mm), 60 mm deep	£81
6014.2302	2/3 GN (325 × 354 mm), 20 mm deep	£61
6014.2304	2/3 GN (325 × 354 mm), 40 mm deep	£68
6014.2306	2/3 GN (325 × 354 mm), 60 mm deep	£83
6014.2310	2/3 GN (325 × 354 mm), 100 mm deep	£104
6014.1102	1/1 GN (325 × 530 mm), 20 mm deep	£80
6014.1104	1/1 GN (325 × 530 mm), 40 mm deep	£88
6014.1106	1/1 GN (325 × 530 mm), 60 mm deep	£108
6014.1110	1/1 GN (325 × 530 mm), 100 mm deep	£136
6014.2102	2/1 GN (650 × 530 mm), 20 mm deep	£118
6014.2104	2/1 GN (650 × 530 mm), 40 mm deep	£130
6014.2106	2/1 GN (650 × 530 mm), 60 mm deep	£159
6014.1002	Bakery standard 400 × 600 mm, 20 mm deep	£97
6014.1004	Bakery standard 400 × 600 mm, 40 mm deep	£107
6014.1006	Bakery standard 400 × 600 mm, 60 mm deep	£131



Pizza pan

Pizza pan for mobile plate rack: With the pizza pans, you can bake up to 100 pizzas in only 10 minutes in combination with a mobile plate rack (maximum diameter 280 mm). The pizzas dishes are simply loaded into the mobile plate rack, then Finishing is used in the RATIONAL appliance to bake them to crispy, but succulent perfection.

60.71.158	Pizzas up to Ø 280 mm	£23
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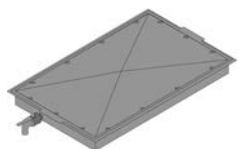


Lamb and suckling pig spit (1 x lamb or 1 x suckling pig)

Whole lambs and suckling pigs can be prepared with incredible ease. Just skewer, slot into place – that's it!

60.70.819	Models 10-1/1, 10-2/1, 20-1/1 and 20-2/1 up to 12 kg (1/1 GN)	£148
6035.1003	Model 20-1/1 up to 30 kg (1 skewer with carrier)	£502
6035.1002	Model 20-2/1 up to 30 kg (1 skewer with carrier)*	£525
8710.1065	Optional spit	£217

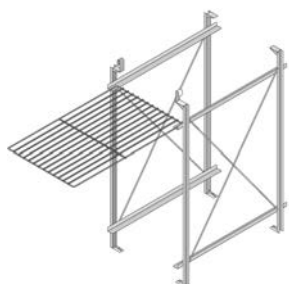
* Optional spit for second lamb or suckling pig.



Grease drip container with drain lock (including cover and drain hose)

Ideal for catching grease when grilling and roasting. The grease drip container is easy and safe to drain using the lockable ball valve.

8710.1135	1/1 GN (325 × 530 mm)	£359
60.70.776	2/1 GN (650 × 530 mm)	£531



Shelf rack kit, Peking Duck

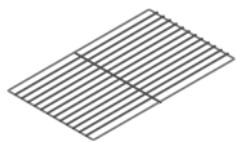
This special shelf rack expands the width of the usable space in all Model 10-1/1 RATIONAL combi steamers manufactured 05/2020 or later. The rack allows optimal placement of products that are cooked in a hanging position, such as Peking duck. The upper rack is used to hold the stainless steel grid (included in the kit), from which food can be hung easily for cooking. The lower rack can be used, for example, to hold a granite enameled container to catch dripping grease.

60.76.307	Shelf rack kit, Peking duck (shelf rack and grid - 400 × 600 mm)	£639
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RATIONAL GN Accessories

The material thickness of RATIONAL containers is 33 % above the standard. This special feature guarantees maximum stability even for large quantities, long service life and convenient handling without any sharp edges.

The maximum perforation supports the even and efficient steaming of your food. Benefit from this diverse, robust and durable accessory for steaming your vegetables or for your buffets.



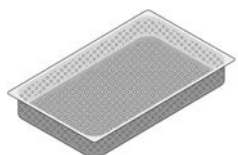
Grid, rust-free stainless steel

6010.2301	2/3 GN (325 × 354 mm)	£30
6010.1101	1/1 GN (325 × 530 mm)	£39
6010.2101	2/1 GN (650 × 530 mm)	£66
6010.0103	Bakery standard 400 × 600 mm	£47



Containers, stainless steel

6013.2302	2/3 GN (325 × 354 mm), 20 mm deep	£25
6013.2306	2/3 GN (325 × 354 mm), 65 mm deep	£37
6013.1102	1/1 GN (325 × 530 mm), 20 mm deep	£32
6013.1104	1/1 GN (325 × 530 mm), 40 mm deep	£40
6013.1106	1/1 GN (325 × 530 mm), 65 mm deep	£47



Perforated container, stainless steel

6015.1165	1/1 GN (325 × 530 mm), 55 mm deep	£50
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iCombi compatibility packages

Ensuring compatibility of accessories across different unit generations.

Model 6-1/1 and 10-1/1

Compatibility package consisting of run-in rail and transport trolley ensures that new mobile oven racks can be used for units of previous generations from 2004.

60.61.745	Compatibility package incl. transport trolley standard, dimensions W D H: 525 911 990 mm for table-top units	£971
60.61.746	Compatibility package incl. height-adjustable transport trolley, dimensions W D H: 525 911 800-1330 mm for table-top units	£1,456

Model 6-2/1 and 10-2/1

Compatibility package consisting of run-in rail and transport trolley ensures that new mobile oven racks can be used for units of previous generations from 2004.

60.62.197	Compatibility package incl. transport trolley standard, dimensions W D H: 735 996 990 mm for table-top units	£1,234
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Model 20-1/1

Compatibility package consisting of run in guides, a unit elevating device and a mobile oven rack that allows the use of your new mobile oven rack in units of previous generations from 2004.

60.21.335	Compatibility package incl. mobile oven rack with 20 racks, max. rack height of 1.60 m (rail distance 62 mm) for floor units	£1,856
60.21.336	Compatibility package incl. standard mobile oven rack with 20 racks (rail distance 65 mm) for floor units	£1,856
60.21.337	Compatibility package incl. mobile oven rack with 15 racks (rail distance 84 mm) for floor units	£1,856
60.21.338	Compatibility package incl. mobile oven rack with 16 racks (rail distance 80 mm) for floor units	£1,856
60.21.339	Compatibility package incl. bakery standard mobile oven rack with 16 racks (rail distance 81 mm) for floor units	£1,856
60.21.340	Compatibility package incl. mobile plate rack model 20-1/1, 60 plates for floor units	£2,277
60.21.341	Compatibility package incl. mobile plate rack model 20-1/1, 50 plates for floor units	£2,070

Model 20-2/1

Compatibility package consisting of run in guides, a unit elevating device and a mobile oven rack that allows the use of your new mobile oven rack in units of previous generations from 2004.

60.22.497	Compatibility package incl. mobile oven rack with 20 racks, max. rack height of 1.60 m (rail distance 62 mm) for floor units	£2,339
60.22.498	Compatibility package incl. standard mobile oven rack with 20 racks (rail distance 65 mm) for floor units	£2,339
60.22.499	Compatibility package incl. mobile oven rack with 15 racks (rail distance 84 mm) for floor units	£2,339
60.22.500	Compatibility package incl. mobile plate rack model 20-2/1, 84 plates for floor units	£2,784
60.22.501	Compatibility package incl. mobile plate rack model 20-2/1, 100 plates for floor units	£3,201
60.22.502	Compatibility package incl. mobile plate rack model 20-2/1, 120 plates for floor units	£3,340

Adapter kit

For the installation of a UltraVent, UltraVent Plus or exhaust hood on to a SelfCookingCenter or CombiMaster Plus.

SelfCookingCenter or CombiMaster Plus from 09/2011 to 05/2020

60.75.148	Adapter kit for model 61 and 101, only single electric units	£372
60.75.149	Adapter kit for model 62, only single electric units	£372
60.76.604	Adapter kit for model 102, only single electric units	£372
60.75.150	Adapter kit for model 201, only electric units	£372
60.75.151	Adapter kit for model 202, only electric units	£372

SelfCookingCenter or CombiMaster Plus from 04/2004 to 09/2011

60.76.837	Adapter kit for model 61 and 101, only single electric units	£428
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RATIONAL USB system memory

USB flash drive 2.0 for cooking programs and HACCP data, for the SelfCookingCenter and CombiMaster Plus.

42.00.386	USB flash drive 2.0	£22
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Compatibility packages Combi-Duo universal

iCombi with SelfCookingCenter or CombiMaster Plus from 2004

Please select a Combi-Duo kit and the corresponding vent pipe for the bottom unit.

		Bottom unit	Top cooking system iCombi					Vent pipe bottom unit	
			Electric		Gas				
			XS 6-2/3	6-1/1	6-2/1	6-1/1	6-2/1		
SelfCookingCenter or CombiMaster Plus from 09/2011 to 05/2020	Right-sided hinge	Electric	XS	A	–	–	–	–	–
			61	P*	N	–	N	–	V*
			101	P*	N	–	N	–	V*
			62	Q*	Q*	O	Q*	O	V*
		102	Q*	–	O	–	O	V*	
		Gas	61	P	P	–	P	–	T
			101	P	–	–	–	–	T
			62	Q	Q	Q	Q	Q	T
	102		Q	–	–	–	–	T	
	Left-sided hinge	Electric	XS	B	–	–	–	–	–
			61	R	R	–	R	–	V
			101	R	–	–	–	–	V
			62	S	S	S	S	S	V
		102	S	–	–	–	–	V	
		Gas	61	R	R	–	R	–	T
			101	R	–	–	–	–	T
62			S	S	S	S	S	T	
102	S		–	–	–	–	T		
SelfCookingCenter or CombiMaster Plus from 04/2004 to 09/2011	Right-sided hinge	Electric	61	P	P	–	P	–	W
			62	Q	Q	Q	Q	Q	W
		Gas	61	P	P	–	P	–	U
			62	Q	Q	Q	Q	Q	U
	Left-sided hinge	Electric	61	R	R	–	R	–	W
			62	S	S	S	S	S	W
		Gas	61	R	R	–	R	–	U
			62	S	S	S	S	S	U

A	60.73.768	Combi-Duo model XS 6-2/3 on model XS 6-2/3 right-sided hinge	£620
B	60.74.276	Combi-Duo model XS 6-2/3 on model XS 6-2/3 left-sided hinge	£620
N	60.76.500	Combi-Duo, model 6-1/1 electric/gas on model 61, 101 electric right-sided hinge compatibility version	£846
O	60.76.575	Combi-Duo, model 6-2/1 electric/gas on model 62, 102 electric right-sided hinge compatibility version	£1,100
P	60.74.524	Combi-Duo Universal, model XS 6-2/3 or model 6-1/1 electric/gas on model 61 electric/gas right-sided hinge compatibility version	£1,047
Q	60.74.797	Combi-Duo Universal, model XS 6-2/3 or model 6-1/1 electric/gas on model 62 electric/gas right-sided hinge compatibility version	£1,361
R	60.74.930	Combi-Duo Universal, model XS 6-2/3 or model 6-1/1 electric/gas on model 61 electric/gas left-sided hinge compatibility version	£1,047
S	60.74.953	Combi-Duo Universal, model XS 6-2/3 or model 6-1/1 electric/gas on model 62 electric/gas left-sided hinge compatibility version	£1,361
T	60.76.756	Exhaust gas cabinet model 61, 101, 62, 102 gas from 09/2011 to 05/2020	£173
U	60.76.757	Exhaust gas cabinet model 61, 101, 62, 102 gas from 04/2004 to 09/2011	£173
V	60.76.733	Vent pipe model 61, 101, 62, 102 electric from 09/2011 to 05/2020	£114
W	60.76.735	Vent pipe model 61, 101, 62, 102 electric from 04/2004 to 09/2011	£114

* The vent pipe electric V is only required for Combi-Duo kits P and Q.

Compatibility packages Combi-Duo universal

Adapter kit for Combi-Duo hoods

For the installation of a Combi-Duo XS with an UltraVent or UltraVent Plus from 05/2020 to 01/2023.

60.73.945	Model XS	£149
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For installation on a Combi-Duo with an iCombi on a SelfCookingCenter or CombiMaster Plus from 09/2011 to 05/2020.

60.76.659	Model 61, 101, 62 and 102 electric	£372
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For installation on a Combi-Duo with an iCombi on a SelfCookingCenter or CombiMaster Plus from 04/2004 to 09/2011.

60.76.883	Model 61, 101, 62 and 102 electric	£428
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Substructure variants to combine an iCombi with a SelfCookingCenter or CombiMaster Plus

Please select one of the following options for a new Combi-Duo configuration.

The bottom unit is a SelfCookingCenter or CombiMaster Plus model 61 or model 101

60.60.349	With feet	£309
60.60.968	Mobile with castors	£766
60.31.649	Stand I for Combi-Duo model 61 on model 61	£596

The bottom unit is a SelfCookingCenter or CombiMaster Plus model 62 or model 102

60.60.392	With feet	£352
60.60.513	Mobile with castors	£845
60.31.650	Stand I for Combi-Duo model 62 on model 62	£679

Test marks for iCombi

The following test seals certify that our cooking systems meet the guidelines and standards defined by independent testing and certification bodies. These enable you to immediately recognise that national and international safety-related standards are met, that we value exceptional product quality and that we can also demonstrate our compliance therewith. You can also find more information at rational-online.com:



CE conformity defines the main safety requirements for products sold within the European market.



The UKCA (UK Conformity Assessed) marking is a new UK product marking that is used for goods being placed on the market in Great Britain (England, Wales and Scotland). It covers most goods which previously required the CE marking.



EnergyStar is an international and voluntary labelling program. It certifies energy efficient products on the basis of electricity-saving criteria of the EPA and of the US Department of Energy.



KIWA focusses on the European market and on testing, inspecting and certifying appliances in the electrical, gas and water sectors. In addition, the appliances are tested according to defined quality and safety requirements.



KUK WATER REG4 is the KIWA certification mark for the British market. This enables sanitary products and materials to demonstrate compliance with the Water Supply (Plumbing Fixtures) Regulations 1999.



The NSF-HCV certifies the hygienic safety of food equipment in Europe.



CSA is a North American test mark to guarantee full compliance with all relevant legal regulations in relation to gas approval when launching new appliances on the market.



The NSF guarantees worldwide compliance with NSF/ANSI hygiene standards when launching new appliances on the market.



UL assesses and certifies the safety of electrical products, which are marketed in the USA.



QA is a quality market for gas appliances in the Netherlands, which certifies that appliances meet the requirements of quality, functionality and safety.



The certificate defines the requirements from appliances in the gas and water sector with regard to quality, safety and functional characteristics for the Swiss market.



The EAC sets forth the most important requirements for appliances in accordance with the Eurasian quality and safety requirements.



Electrotechnical appliances intended for the Japanese market must meet the requirements set forth by the PSW safety standard.



JIA certifies compliance with requirements for potable water protection on the Japanese market.



The inspection association JIA tests and certifies gas appliances for the Japanese market.



KTL is relevant to the Korean market and certifies compliance with product safety requirements for electrical appliances.



KGS certifies the fundamental requirements of a gas approval according to Korean standards.



Watermark certifies appliances for the Australian market to ensure that they are fit for purpose and approved accordingly.



AGA applies to the Australian market and ensures that the gas appliances meet the Australian gas safety standards.



INMETRO is intended for all electrical appliances or components with a connected load below 20 kW in Brazil.



IRAM specifies the approval rules for the Argentinian market, focussing on electronics, gas, mechanics, hygiene, safety and food.



DNV GL is an international classification society which certifies the marine version of appliances.

iCombi equipment features

Functions	iCombi Pro			iCombi Classic	
	XS 6-2/3	6-1/1 10-1/1 6-2/1 10-2/1	20-1/1 20-2/1	6-1/1 10-1/1 6-2/1 10-2/1	20-1/1 20-2/1
iCookingSuite with the cooking modes poultry, meat, fish, egg dishes, side dishes, baked goods and Finishing as well as the cooking methods boiling, roasting, baking, grilling for simple entry of the desired result with automatic adjustment of the ideal cooking and baking path.	●	●	●	–	–
Country-specific default settings for cooking parameters, regardless of the selected user language. Can select application examples with default settings for other countries.	●	●	●	–	–
Cockpit: Display of cooking steps in the current intelligent cooking path. Marking of current cooking step.	●	●	●	–	–
Messenger - informs user on current automatic adjustments to the cooking and baking process and shows prompts for action as a pop-up window.	●	●	●	–	–
Automatic cool-down function for intelligent climate provision with water saving (can be deactivated) for faster cooling	●	●	●	–	–
Manually selectable cool-down function for fast and reliable cooling of the cooking cabinet	●	●	●	●	●
Active intervention in ongoing intelligent cooking paths and adjustment of the cooking parameters possible at any time	●	●	●	–	–
Switch from intelligent cooking paths to iProductionManager or to manual cooking. Switch between manual cooking and the iProductionManager	●	●	●	–	–
iProductionManager – intelligent and flexible organisation of the entire production process. Display of which products can be cooked together and individual monitoring of each rack – even with mixed loads. Alerts when a product needs to be loaded or taken out. Positioning of tickets at the current time or in the future, automatic arrangement optimised according to the shortest time or the lowest energy consumption. Alternative: Arrangement of tickets to prepare the foods with a selected target time	●	●	●	–	–
Rack signalling iProductionManager – signalling of the rack to be loaded or unloaded iCookingSuite or manual mode – signalling of cooking path steps, such as the end of preheating, cooking path end or prompts for action by way of LED lighting	–	●	–	–	–
Intelligent preheating and load management – product dependent, immediate loading with no waiting time and with maximum cooking result	●	●	●	–	–
iDensityControl – intelligent climate management always ensuring the appropriate cooking cabinet climate with intelligent sensors, high-performance heating system, fresh steam generator and active dehumidification. Intelligent air circulation always supplies energy exactly where it is needed.	●	●	●	–	–
ClimaPlus – accurate humidity measurement, 10-stage setting and regulation	–	–	–	●	●
Highly effective active cooking cabinet dehumidification: up to 105 l per second ensuring top cooking results	●	●	●	●	●
Combi-steamer with the following modes: Steam 30 °C–130 °C, convection 30 °C–300 °C, combination of steam and convection 30 °C–300 °C	●	●	●	●	●
Automatic, intelligent Finishing for plate banqueting, buffet, à la carte etc.	●	●	●	–	–
Finishing programs for plate banqueting and containers	–	–	–	●	●
Low temperature cooking (including overnight)	●	●	●	–	–
Delta-T cooking for gentle cooking of large meat cuts, including overnight	●	●	●	●	●
Intelligent smoking paths when using the VarioSmoker (not recommended for 20-2/1)	–	●	●	–	–

● Standard | ○ Optional | – Not available | □ Available as an accessory

iCombi equipment features

Operation	iCombi Pro			iCombi Classic	
	XS 6-2/3	6-1/1 10-1/1 6-2/1 10-2/1	20-1/1 20-2/1	6-1/1 10-1/1 6-2/1 10-2/1	20-1/1 20-2/1
Top 10 favourites list of the most frequently used iCookingSuite cooking paths and manual programs, which are easy to find under the favourites star on the home screen	●	●	●	–	–
Extensive settings options for individual adjustment to the usual usage/application	●	●	●	–	–
User specific MyDisplay profiles for personalised unit and operating configuration, e.g. personalised home screen	●	●	●	–	–
Individually configurable, user-specific operating display (images, text, etc.)	●	●	●	–	–
Adjustable ring tone and display contrast	●	●	●	–	–
Extensive settings options, such as energy, language, network and system settings	●	●	●	–	–
10.1" TFT colour display and capacitive touchscreen with self-explanatory symbols for simple, intuitive operation and control using sweep or swipe movements	●	●	●	–	–
Central dial with "Push" function to confirm settings and to confirm entries. Additional scrolling in lists and selection of cooking paths by pressing also possible	●	●	●	●	●
4.3" colour display with self-explanatory symbols and soft keys for simple operation	–	–	–	●	●
User specific variable operating and program lock (3-stage)	●	●	●	–	–
Digital operating manual with practical tips and extensive application examples, which can be started as a cooking path directly from the manual	●	●	●	–	–
Unit monitoring and control of cooking systems from the PC, smartphone or tablet via ConnectedCooking	●	●	●	–	–
Unit monitoring of cooking systems from the PC, smartphone or tablet via ConnectedCooking	–	–	–	○	○
Operator guidance available in more than 55 languages	●	●	●	–	–
Operator guidance via clear symbols	●	●	●	●	●

● Standard | ○ Optional | – Not available | □ Available as an accessory

iCombi equipment features

Cleaning, care, and operational safety	iCombi Pro			iCombi Classic	
	XS 6-2/3	6-1/1 10-1/1 6-2/1 10-2/1	20-1/1 20-2/1	6-1/1 10-1/1 6-2/1 10-2/1	20-1/1 20-2/1
iCareSystem – intelligent cleaning and descaling system with detection of current level of soiling and recommendation on the ideal cleaning stage and quantity of chemicals	●	●	●	–	–
Ultra-fast interim cleaning in 12 minutes (iCombi Pro XS 6-2/3: < 30 minutes)	●	●	●	–	–
Light, medium and heavy clean, each as a normal or resource-friendly Eco program	●	●	●	–	–
Rinse with and without tabs	●	●	●	●	●
Automatic descaling - water softening is not necessary, no need to manually descale the steam generator	●	●	●	●	●
Automatic cleaning reminder, depending on application behaviour	●	●	●	–	–
Display of current cleaning step and remaining cleaning time	●	●	●	–	–
Weekly cleaning schedule - manually create a weekly cleaning schedule for the cooking systems	●	●	●	–	–
Cleaning control and monitoring from the PC, smartphone or tablet via ConnectedCooking	●	●	●	–	–
Automatic cleaning with care system - cleaning and care system for the cooking cabinet and steam generator	–	–	–	●	●
4 automatic cleaning programmes - light, medium or heavy clean, rinse without tabs	–	–	–	●	●
Display of recommended amount of Active Green cleaner tabs and care tabs for each cleaning program	●	●	●	●	●
Display of selected cleaning program and remaining cleaning time	–	–	–	●	●
Solid care and cleaning products for maximum operating safety	●	●	●	●	●
Active Green cleaner tabs (trial pack) and Care Tabs (trial pack)	●	●	●	●	●
Integrated ergonomic hand shower with automatic retraction system and adjustable spray pattern (spot jet or shower spray) and integrated water shut-off function	–	●	●	●	●
Integral hand shower with automatic retracting system, integral water shut-off function and infinitely variable jet strength	●	–	–	–	–
ServiceDiagnostic System (SDS) with automatic service notices display	●	●	●	●	●

● Standard | ○ Optional | – Not available | □ Available as an accessory

iCombi equipment features

Features	iCombi Pro			iCombi Classic	
	XS 6-2/3	6-1/1 10-1/1 6-2/1 10-2/1	20-1/1 20-2/1	6-1/1 10-1/1 6-2/1 10-2/1	20-1/1 20-2/1
Core temperature probe with 6-point measurement	●	●	●	–	–
Core temperature probe with 1-point measurement	–	–	–	●	●
Positioning aid for core probe	●	□	□	□	□
External USB core probe	–	□	□	□	□
External sous-vide and pasteurisation kit for vacuum cooking	–	□	□	□	□
1,200 programs with up to 30 steps can be programmed and named as required	●	●	●	–	–
100 programs with up to 12 steps can be programmed and named as required	–	–	–	●	●
Manual steam injection	●	●	●	–	–
Manually adjustable humidification in 4 stages from 30 °C–260 °C in convection or combination modes	●	●	●	–	–
5 air speeds, programmable	●	●	●	●	●
Intelligent cooking paths with automatic load detection	●	●	●	–	–
Temperature unit can be set in °C or °F	●	●	●	●	●
Digital temperature indicator	●	●	●	●	●
Actual and control value indicator	●	●	●	●	●
Digital timer, 0-24 hours with permanent setting	●	●	●	●	●
24 hour real-time clock	●	●	●	●	●
Time setting in hours/minutes or minutes/seconds	●	●	●	–	–
Time setting in hours/minutes	–	–	–	●	●
Automatic pre-selected starting time with variable date and time	●	●	●	–	–
High-performance fresh steam generator with automatic water refill	●	●	●	●	●
Low-noise high-performance blower-burner system (gas models only)	–	●	●	●	●
Automatic vapour quenching system	●	●	●	●	●
Dynamic air circulation with reversible high-performance fan wheels (6 racks: 1 fan wheel, 10 racks: 2 fan wheels, 20 racks: 3 fan wheels)	●	●	●	●	●
Automatic calibration with adjustment to the installation location (height above sea level) including self-testing	●	●	●	●	●
Automatic adjustment to geographical altitude of the steaming mode for best steaming results	●	●	●	●	●
Demand-responsive energy supply	●	●	●	●	●
Removable air baffle plate	●	●	●	●	●
Integral fan wheel brake for maximum operating safety and quick direction changes	●	●	●	●	●
Centrifugal grease separation system with no additional grease filter	●	●	●	●	●
Triple-glazed cooking cabinet door with rear ventilation, heat-reflecting special coating and swivelling interior panes for easy cleaning	●	●	●	–	–
2 triple-glazed cooking cabinet door with rear ventilation, heat-reflecting special coating and swivelling interior panes for easy cleaning	–	–	–	●	●
Door locking positions at 110°/180° (table-top units), 120°/180° (floor units) for maximum operating safety	●	●	●	●	●
Proximity door contact switch	●	●	●	●	●
Monitoring of door opening times when loading and during cooking with an alarm function	●	●	●	–	–
Freely selectable shut-off delay of RATIONAL extractor or condensation hood	●	●	●	–	–
Press-fit, easy-change door gasket	●	●	●	●	●
Run-in guides for mobile oven rack	–	–	●	–	●

● Standard | ○ Optional | – Not available | □ Available as an accessory

iCombi equipment features

Features	iCombi Pro			iCombi Classic	
	XS 6-2/3	6-1/1 10-1/1 6-2/1 10-2/1	20-1/1 20-2/1	6-1/1 10-1/1 6-2/1 10-2/1	20-1/1 20-2/1
Lengthwise loading, model XS 6-2/3 suitable for 1/2, 1/3, 2/3 GN containers, minimal energy loss and space requirement when opening and pivoting the door	●	–	–	–	–
Lengthwise loading, model 6-1/1, 10-1/1, 20-1/1 suitable for 1/1, 1/2, 1/3, 2/3 GN containers, minimal energy loss and space requirement when opening and pivoting the door	–	●	●	●	●
Lengthwise loading, model 6-1/1 and 10-1/1 suitable for bakery standard 400 × 600 mm, minimal energy loss and space requirement when opening and pivoting the door	–	○	–	○	–
Lengthwise loading, model 6-2/1, 10-2/1, 20-2/1 suitable for 2/1, 1/1, 2/4 GN containers, minimal energy loss and space requirement when opening and pivoting the door	–	●	●	●	●
Airtight trough-shaped hygienic cooking cabinet, with rounded corners, splash guard	●	●	●	●	●
LED cooking cabinet and rack lighting	●	●	●	●	●
Removable hinging racks with extra rail for grease drip container	–	●	–	●	–
Hinged and removable hinging racks	●	–	–	–	–
U-shaped rack rails with notched recesses for easy loading	–	●	●	●	●
L-shaped hanging rails	–	○	–	○	–
Mobile oven rack package	–	○	–	○	–
Mobile oven rack package for Combi-Duo	–	○	–	○	–
Mobile oven rack with locks on both sides, drip tray with drain, tandem castors (2 with parking brake), wheel diameter 125 mm, stainless steel metal parts	–	–	●	–	●
Cooking cabinet door with integrated optimised sealing mechanism. No steam can emerge during operation without a mobile oven rack	–	–	●	–	●
Material inside and out DIN 1.4301 stainless steel	●	●	●	●	●
USB port for exporting HACCP data and service information, as well as transferring cooking programs to a RATIONAL USB flash drive and for easy software updates	●	●	●	●	●
Uploading shopping carts, image uploads to customise the homepage via USB port	●	●	●	–	–
Download HACCP data and service information to ConnectedCooking	●	●	●	○	○
Upload and download of your own cooking programs to and from ConnectedCooking	●	●	●	○	○
Status and warning displays, e.g. for low water level	●	●	●	●	●

● Standard | ○ Optional | – Not available | □ Available as an accessory

iCombi equipment features

Ratings, setting up and test certificates	iCombi Pro			iCombi Classic	
	XS 6-2/3	6-1/1 10-1/1 6-2/1 10-2/1	20-1/1 20-2/1	6-1/1 10-1/1 6-2/1 10-2/1	20-1/1 20-2/1
Capability to connect to energy optimisation systems (only for voltages 3 NAC 400 V and 3 NAC 415 V)	○	○	○	○	○
Connection to operating status display and external signal output to directly connect the cooking system to control systems or to control external appliances, e.g. ventilation systems	○	○	○	○	○
Wi-Fi interface, to use the modern Cloud-based networking solution ConnectedCooking	●	●	●	○	○
Ethernet port, to connect to ConnectedCooking	●	●	●	○	○
Declaration of conformity: CE, UKCA	●	●	●	●	●
Electrical safety: Kiwa, UL, CUL, IRAM, EAC, EMC, PSE, KTL, INMETRO	●	●	●	●	●
Energy efficiency: Energy Star	●	●	●	●*	–
Energy efficiency: HKI	●	●	●	–	–
Gas safety: Gastec QA, AGA, CSA, SVGW, JIA, EAC, KGS, SABS, SVCOO	–	●	●	●	●
Gas units: H2 Ready - approved and certified (KIWA) for operation with gas mixtures with up to 20% hydrogen by volume	–	●	●	●	●
Unit/operating safety: tested according to machinery directive 2006/42/EC	●	●	●	●	●
General hygiene: NSF, HCV-EU	●	●	●	●	●
Kosher certificate for cooking systems and cleaner	●	●	●	●	●
Cyber security validated according to EN18031-1	●	●	●	●	●
Drinking water protection: SVGW, KIWA, EN1717, JET, Watermark	●	●	●	●	●
Germanischer Lloyd DNV GL	●	●	●	●	●
Food-safe gas accessory pursuant to Regulation (EC) 1935/2004	●	●	●	●	●
Fixed waste water connection conforming to SVGW and EN1717 requirements	●	●	●	●	●
Splash-proof and hose-proof to IPX 5	●	●	●	●	●
Floor standing height adjustable unit feet	–	–	●	–	●
Unit base with wraparound seal	●	●	–	●	–
Setup on 700 mm deep table possible (6-1/1 and 10-1/1)	●	●	–	●	–
Can be set up on 600 mm deep table	●	–	–	–	–
Wall mounting (XS 6-2/3 and 6-1/1)	●	●	–	●	–
Floor fixing kit	–	–	●	–	●
Special voltages on request	○	○	○	○	○
LPG or natural gas	–	●	●	●	●

* ENERGY STAR available for cooking systems 6-1/1 and 6-2/1 in electric and gas as well as 10-1/1 electric.

● Standard | ○ Optional | – Not available | □ Available as an accessory

All installations should comply with Water supply (water fittings) regulations 1999 for England and Wales and the Water Byelaws 2014 for Scotland and Water regulations Northern Ireland.

iCombi equipment features

Hygiene, work safety and ergonomic design	iCombi Pro			iCombi Classic	
	XS 6-2/3	6-1/1 10-1/1 6-2/1 10-2/1	20-1/1 20-2/1	6-1/1 10-1/1 6-2/1 10-2/1	20-1/1 20-2/1
Safety temperature limiter for steam generator and convection heating	●	●	●	●	●
Tested according to national and international standard for unsupervised operation	●	●	●	●	●
Left-sided hinge for cooking cabinet door	○	○	–	○	–
Door handle for ergonomic one-handed operation with sure shut function and right/ left-hand function	●	●	–	●	–
Door handle for ergonomic one-handed operation with sure shut function and lock	–	–	●	–	●
Maximum rack height 1.60 m (for table-top units on corresponding original RATIONAL base cabinet)	●	●	○	●	○
Combi-Duo kit – stackable cooking systems (depending on setup variation, with maximum rack height 1.60 m)	□	□	–	□	–
Safety door lock	○	○	○	○	○
Integrated fat drain	–	○	○	○	○
SecurityLine (Security/prison version)	–	○	○	○	○
Lockable control panel	–	○	○	○	○
Protective flip-up control panel visor	–	○	○	○	○
MarineLine (Marine version)	○	○	○	○	○
HeavyDutyLine	–	○	○	○	○
MobilityLine – Mobile floor units with castors	–	–	□	–	□
MobilityLine – Mobile table-top units on reinforced stand	–	□	–	□	–
iCareSystem AutoDose – Integrated autonomous cleaning and solid cleaner system	–	○	–	–	–

● Standard | ○ Optional | – Not available | □ Available as an accessory

iHexagon 6-1/1





6-1/1

Electric

£18,165

Connected load	20.1 kW
Voltage	3NAC400 V 50/60Hz
Weight	154 kg

Capacity

6 × 1/1 GN / 12 × 1/2 GN

Width	966 mm
Depth (including door handle)	931 mm (998 mm)
Height (including ventilation pipe)	854 mm (899 mm)

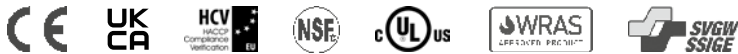
Options

Lockable control panel	£584
Control panel protection	£220
Energy optimising system connection	£70
Connection to operating status display/external signal output	£70

Accessories

Specific appliance accessories can be found on: Page [54]

You can find more information and options on page [51] and on our website. You will also find information on the combination of options and special voltages on request.



Options iHexagon



iCareSystem AutoDose

Integrated autonomous cleaning and solid cleaner system for iHexagon.

The use of RATIONAL Active Green and Care cartridges (care products) enables many cleaning processes to be carried out with just one load, avoids user contact with chemicals and enables more efficient, even independent appliance cleaning - without manual intervention.

iHexagon 6-1/1

Auto Dose



Lockable control panel

Protection against unauthorised access and wilful damage with an almost indestructible plastic cover (LEXAN) with an integrated clasp.

iHexagon 6-1/1

£584



Control panel protection

Tilttable impact protection made from shatter-proof plastic (LEXAN) for the control panel.

iHexagon 6-1/1

£220



Energy optimising system connection

Interface for direct connection of the cooking system to energy optimisation systems according to the DIN 18875 standard.

iHexagon 6-1/1

£70

Connection to operating status display and external signal output

Four potential-free contacts as an interface to directly connect the cooking system to control systems or to control external appliances, e.g. ventilation systems.

iHexagon 6-1/1

£70

- Equipment provided as standard with No surcharge | ○ Special equipment provided as standard subject to a surcharge | – Not available | □ Accessory

Combi-Duo iHexagon



Combi-Duo kit

Stacking kit for the correct combination of two RATIONAL cooking systems to each other (stand not included in the kit). You can use two different operating modes at the same time without needing additional space.

60.76.253	Combi-Duo iHexagon 6-1/1 on iHexagon 6-1/1	£1,007
60.77.031	Combi-Duo iHexagon 6-1/1 on iCombi Pro/iCombi Classic6-1/1	£1,158



Unit cover for Combi-Duo

For the clean installation of a Combi-Duo with an iHexagon and an iCombi Pro/iCombi Classic. Due to the smaller dimensions of the iCombi, a hygienic and flush installation of both cooking systems can be realised with the unit cover.

60.78.391	Unit cover for Combi-Duo	£860
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Please note that when stacking an iHexagon on top of an iCombi the base levelling kit/substructure for the iCombi must be selected from the options available on page [13].



Levelling kit

To compensate for uneven surfaces or height difference for floor or table installation. The height can be adjusted by up to 20 mm. The gasket ensures a hygienic seal, especially when installed on tiles, table top or uneven floor. Options to be used when stacking iHexagon on iHexagon. Not recommended for service access to the Combi-Duo when placed against a fixed structure.

60.76.255	Levelling kit models iHexagon 6-1/1, dimensions W D H: 964 614 34 mm	£272
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Substructure with feet

The substructure with feet ensures a safe elevated installation of the iHexagon cooking systems 6-1/1. Two sets of height-adjustable feet are included in the scope of delivery: 87-107 mm and 152-172 mm.

60.31.763	iHexagon 6-1/1, dimensions W D H: 984 635 152 mm	£435
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Kit for mobile Combi-Duo

Kit with height-adjustable castors. The height can be infinitely adjusted by 20 mm.

60.31.742	iHexagon 6-1/1, dimensions W D H: 998 773 85 mm	£503
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Stand I for Combi-Duo

Open on all sides.

60.31.554	Standard, dimensions W D H: 974 685 200 mm	£570
60.31.555	With height-adjustable castors, dimensions W D H: 998 763 200 mm	£855



UltraVent and UltraVent Plus

UltraVent: Condensation hood to capture and extract steam vapours. No external connection necessary.
UltraVent Plus: Condensation hood to capture and extract steam vapours. Special filter technology reduces irritating smoke. No external connection necessary.

60.78.165	UltraVent Combi-Duo iHexagon 6-1/1, electrical rating 1 NAC 230 V, dimensions W D H: 968 929 348 mm	£5,263
60.78.162	UltraVent Plus Combi-Duo iHexagon 6-1/1, electrical rating 1 NAC 230 V, dimensions W D H: 968 930 439 mm	£8,329

Combi-Duo iHexagon

Adapter kit

To adapt an existing UltraVent or UltraVent Plus to a Combi-Duo installation.

60.78.123	Adapter kit UltraVent and UltraVent Plus for Combi-Duo	£428
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Hand shower cover

To securely seal the hand shower mouth in the socket. The kit contains the cover and a stop to hygienically seal the waterways when dismantling the hand shower, such as in the bottom cooking system of a Combi-Duo setup.

87.01.790S	Hand shower cover	£53
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iHexagon care products

The care products were specially adapted to the needs of RATIONAL appliances. The only way to ensure that your investment retains its value is to use original RATIONAL care products. Original RATIONAL care products stand for:

- › Best cleaning results
- › Ideal long-term care
- › Optimum hygiene for healthy, nutritious food
- › Powerful against dirt and limescale
- › Maximum operating safety
- › Maximum productivity
- › Minimum costs for cleaning and care



Active Green cleaner cartridge for iHexagon with iCareSystem AutoDose

Active Green cleaner cartridges for the iCareSystem AutoDose combine all the familiar benefits of the Active Green cleaner tab with an integrated solid cleaner function and, as a result the possibility of completely autonomous cleaning and care of your iHexagon.

56.01.912	Active Green cleaner cartridge/6 cartridges per carton	£177
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Care cartridge for iHexagon with iCareSystem AutoDose

Care cartridges for the iCareSystem AutoDose combine all the familiar benefits of the care tab with an integrated solid cleaner function and, as a result the possibility of fully autonomous cleaning and care of your iHexagon.

56.01.914	Care Cartridge/6 cartridges per carton	£174
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Accessories iHexagon



Levelling kit

To compensate for uneven surfaces or height difference for floor or table installation. The height can be adjusted by up to 20 mm. The gasket ensures a hygienic seal, especially when installed on tiles, table top or uneven floor.

60.76.255	Levelling kit iHexagon 6-1/1, dimensions W D H: 964 614 34 mm	£272
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Substructure with feet

The substructure with feet ensures a safe elevated installation of the iHexagon cooking systems. Two sets of height-adjustable feet are included in the scope of delivery: 87-107 mm and 152-172 mm. For installation on a 700 mm deep worktop.

60.31.763	iHexagon 6-1/1, dimensions W D H: 984 635 152 mm	£435
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Stand I

Open on all sides.

60.31.728	Standard, dimensions W D H: 974 685 699 mm	£570
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Stand II

14 pairs of support rails. Two-sided opening, with side panels.

60.31.719	Standard, dimensions W D H: 974 703 699 mm	£1,267
60.31.760	With height-adjustable castors, dimensions W D H: 998 769 699 mm	£1,584



Stand III version UltraVent, model 6-1/1

20 pairs of support rails. Open on one side, with side panels, rear panel and top panel. Raised for installation of an exhaust or condensation hood.

60.31.560	Standard, dimensions W D H: 974 703 910 mm	£1,827
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UltraVent

Condensation hood to capture and extract steam vapours. No external connection necessary. Electrical rating 1 NAC 230 V, dimensions W | D | H: 968 | 929 | 348 mm

60.77.467	UltraVent iHexagon 6-1/1	£4,576
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UltraVent Plus

Condensation hood to capture and extract steam vapours. Special filter technology reduces irritating smoke. No external connection necessary. Electrical rating 1 NAC 230 V, dimensions W | D | H: 968 | 930 | 439 mm

60.77.468	UltraVent Plus iHexagon 6-1/1	£7,093
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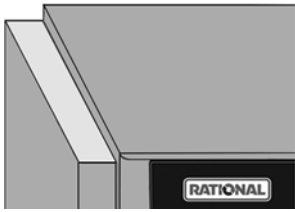


Hinging rack model 6-1/1

60.61.707	Standard, 6 racks (rail distance 68 mm)	£348
60.61.769	5 racks (rail distance 85 mm)	£348

Accessories iHexagon

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Heat shield for side panel

Retrofitting a heat shield allows you to place a radiant heat source (e.g. grill) near the side panel.

60.77.918	Left heat shield, iHexagon 6-1/1	£261
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Condensation breaker

Accelerates and directs the expulsion of steam and other vapours from the vent pipe.

60.72.592	iHexagon 6-1/1 (H 458 mm)	£148
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Unit connection kit

Consisting of a water inflow hose (2.5 m) and a selection of waste water pipes DN 50.

60.70.464	iHexagon 6-1/1	£79
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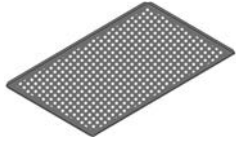


RATIONAL USB system memory

42.00.162	USB 3.0 flash drive for cooking programs and HACCP data	£16
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RATIONAL Special Accessories

It is only by using original RATIONAL accessories that you will be able to use all the features of the RATIONAL appliances. This is the only way to produce special applications with success such as preparing pre-fried products, grilling chicken and duck, cooking whole lambs and suckling pigs. Even escalopes and steaks can be prepared without time consuming turning. Original RATIONAL accessories are specially matched to your RATIONAL appliance. They are exceptionally robust, making them ideal for the tough day-to-day requirements of the professional kitchen.



Baking trays (perforated)

The aluminium baking trays from RATIONAL have perfect non-stick properties. They are also extremely robust and offer a long service life. The TriLax non-stick coating supports browning and is best suited for use at temperatures up to 300 °C.

60.74.147	2/3 GN (325 × 354 mm)	£46
6015.1103	1/1 GN (325 × 530 mm)	£60



Roasting and baking trays (unperforated)

The aluminium baking trays from RATIONAL have perfect non-stick properties. They are also extremely robust and offer a long service life. The TriLax non-stick coating supports browning and is best suited for use at temperatures up to 300 °C.

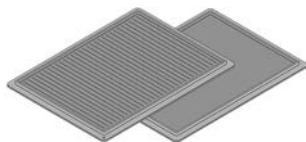
60.78.437	1/3 GN (325 × 265 mm)	£32
60.80.093	Roasting and baking tray package 1/3 GN (325 × 265 mm); consisting of: 5 units	£144
60.73.671	2/3 GN (325 × 354 mm)	£49
6013.1103	1/1 GN (325 × 530 mm)	£63



Cross and stripe grill grate

Without the need to pre-heat, the cross and stripe grill grate provides two different grill patterns with just one grate. Depending on which side you use, the cross and stripe grill grate will either give your products the classic grill stripes or the popular original American steakhouse pattern. The cross and stripe grill grate is extremely robust and offers a long service life. The TriLax non-stick coating supports browning and is best suited for use at temperatures up to 300 °C.

60.73.802	1/2 GN (325 × 265 mm)	£112
60.73.801	2/3 GN (325 × 354 mm)	£115
60.73.314	1/1 GN (325 × 530 mm)	£150



Grilling and roasting tray

The multifunctional grilling and roasting tray gives you a perfect, diagonal grilling pattern on pan fried food, fish and vegetables. The continuous lip at the back makes it ideal for roasting food that is likely to give off lots of fat or liquid, such as lamb. The grilling and roasting tray is extremely robust and will last a very long time. The TriLax non-stick coating supports browning and is best suited for use at temperatures up to 300 °C.

60.71.617	1/1 GN (325 × 530 mm)	£150
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Grill and pizza tray

With the special grill and pizza tray from RATIONAL with its excellent thermal conductivity you can prepare pizzas (fresh or convenience) just like a professional. The reverse of the tray is suitable for grilling steaks, vegetables or fish. The grill and pizza tray has perfect non-stick properties. It is also extremely robust and offers a long service life. The TriLax non-stick coating supports browning and is best suited for use at temperatures up to 300 °C.

60.73.798	2/3 GN (325 × 354 mm)	£127
60.70.943	1/1 GN (325 × 530 mm)	£165



Multibaker

The Multibaker is suitable for preparing large quantities of fried eggs, omelettes, rösti and tortillas. The special non-stick coating ensures that the food does not stick. The TriLax non-stick coating also supports browning and is best suited for use at temperatures up to 300 °C.

60.73.764	1/3 GN (325 × 265 mm) 2 moulds	£49
60.73.646	2/3 GN (325 × 354 mm) 5 moulds	£73
60.71.157	1/1 GN (325 × 530 mm) 8 moulds	£95

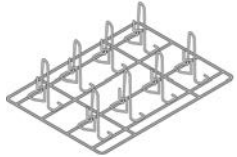
RATIONAL Special Accessories



CombiFry

The patented CombiFry allows large quantities of pre-fried products to be prepared. It completely eliminates the cost of buying, storing and disposing the fat.

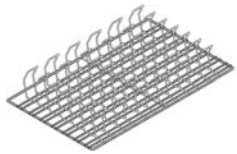
6019.1250	1/2 GN (325 × 265 mm)	£78
60.73.619	2/3 GN (325 × 354 mm)	£80
6019.1150	1/1 GN (325 × 530 mm)	£103



Chicken and duck Superspike

The chickens and ducks are arranged vertically, creating particularly succulent breast meat combined with crispy and uniformly browned skin.

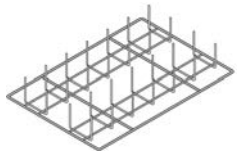
6035.1015	Capacity H4, max. weight 1300 g, 1/2 GN (325 × 265 mm)	£45
6035.1016	Capacity H6, max. weight 1800 g, 1/1 GN (325 × 530 mm)	£54
6035.1006	Capacity H8, max. weight 1300 g, 1/1 GN (325 × 530 mm)	£60
6035.1010	Capacity H10, max. weight 950 g, 1/1 GN (325 × 530 mm)	£69
6035.1009	Duck Superspike, capacity 8, max. weight 2200 g, 1/1 GN (325 × 530 mm)	£108



Ribs rack

The ribs are arranged vertically on the ribs rack, which means they can be gently pre-cooked to perfection – even overnight – while fully utilising the available capacity.

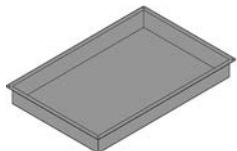
6035.1018	1/1 GN (325 × 530 mm)	£118
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Potato Baker

With the unique potato baker by RATIONAL, you can prepare baked potatoes or corn on the cob without aluminium foil.

6035.1019	1/1 GN (325 × 530 mm)	£118
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Granite-enameled container

Granite enameled containers from RATIONAL are particularly suitable for tray bakes, cake batter and tray pizza. Excellent thermal conductivity also ensures that bakery goods are evenly browned underneath. The tray edges are fully formed, which means that even the corners of bakery goods turn out perfectly.

6014.1202	1/2 GN (325 × 265 mm), 20 mm deep	£60
6014.1204	1/2 GN (325 × 265 mm), 40 mm deep	£66
6014.1206	1/2 GN (325 × 265 mm), 60 mm deep	£81
6014.2302	2/3 GN (325 × 354 mm), 20 mm deep	£61
6014.2304	2/3 GN (325 × 354 mm), 40 mm deep	£68
6014.2306	2/3 GN (325 × 354 mm), 60 mm deep	£83
6014.2310	2/3 GN (325 × 354 mm), 100 mm deep	£104
6014.1102	1/1 GN (325 × 530 mm), 20 mm deep	£80
6014.1104	1/1 GN (325 × 530 mm), 40 mm deep	£88
6014.1106	1/1 GN (325 × 530 mm), 60 mm deep	£108
6014.1110	1/1 GN (325 × 530 mm), 100 mm deep	£136

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RATIONAL GN Accessories

Grid, rust-free stainless steel

6010.2301	2/3 GN (325 × 354 mm)	£30
6010.1101	1/1 GN (325 × 530 mm)	£39

Containers, stainless steel

6013.2302	2/3 GN (325 × 354 mm), 20 mm deep	£25
6013.2306	2/3 GN (325 × 354 mm), 65 mm deep	£37
6013.1102	1/1 GN (325 × 530 mm), 20 mm deep	£32
6013.1104	1/1 GN (325 × 530 mm), 40 mm deep	£40
6013.1106	1/1 GN (325 × 530 mm), 65 mm deep	£47

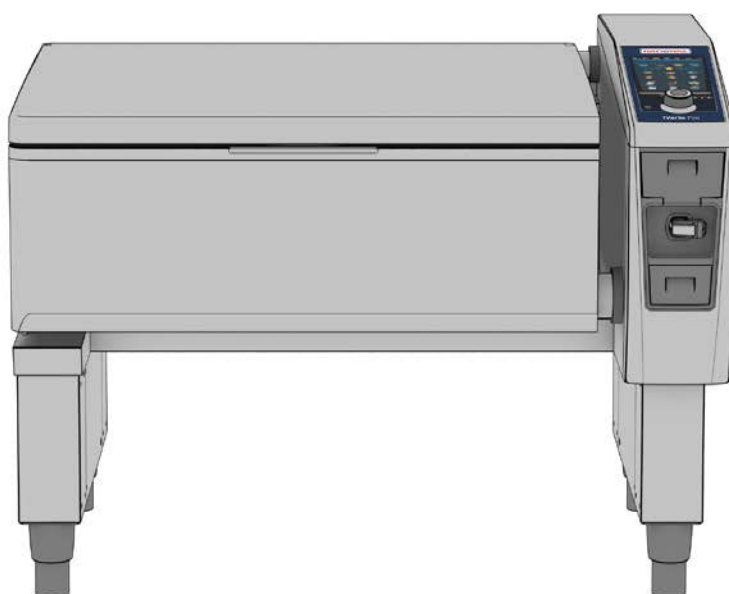
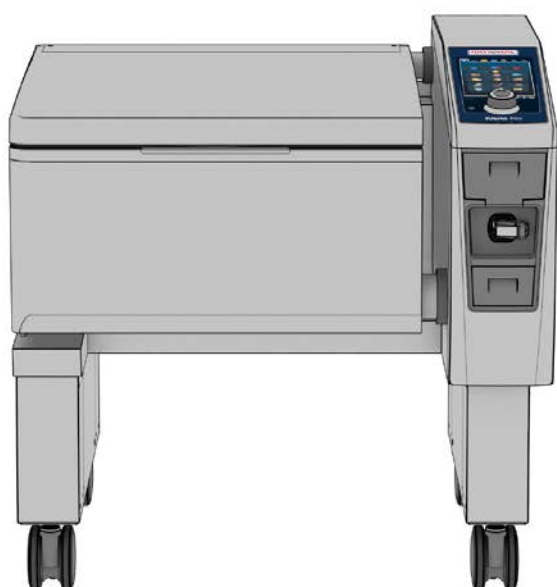
Perforated container, stainless steel

6015.1165	1/1 GN (325 × 530 mm), 55 mm deep	£50
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iVario 2-XS

iVario Pro 2-S, L, XL





iVario 2-XS

£11,279*

Price	
Article number	WZ9ENRA.0002027
Capacity	2 × 13 dm ² , 2 × 17 l
Meals per service	From 30
Width	1,100 mm
Depth	756 mm
Height	485 mm
Weight	117 kg
Connected load	14 kW
Connected load with the Balanced Power option	–
Voltage	3NAC400 V 50/60Hz

Base units and setup variations

Base unit (90 mm plastic feet)	£11,279*
Low level installation 45 mm set up (45 mm plastic feet and plinth seal)	No surcharge
Stand with feet	£1,695
Stand with stainless steel feet	£1,764
Stand with castors	£1,981
Stand with electric height adjustment	£2,909
Stand for base frame setup with mounting frame	£1,833

Basic appliance	–
Substructure with plastic feet	–
Substructure with stainless steel feet	–
Substructure with castors	–
Substructure with electric height adjustment	–
Substructure for base frame setup	–
Panelling for substructure	–
Storage compartment for substructure	–

Options

Pressure cooking	–
iZoneControl	£946
Low temperature cooking	£735

Accessories

Specific appliance accessories can be found on:	Page [67]
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Further information on installation versions, options, combining options and special voltages is available on request.

*The price of the cooking system includes basic equipment accessories valued at £649 (you can find details on the equipment on page [67]).

**Cooking system with the substructure with plastic feet option.

iVario Pro



iVario Pro 2-S

£16,569

WY9ENRA.0002026

2 × 19 dm², 2 × 25 l

50–100

1,100 mm

938 mm

485 mm

134 kg

21 kW

–

3NAC400 V 50/60Hz



iVario Pro L

£18,874**

WX9ENRA.0002112

39 dm², 100 l

100–300

1,030 mm

894 mm

1,078 mm**

216 kg**

27 kW

21 kW

3NAC400 V 50/60Hz



iVario Pro XL

£24,784**

WW9ENRA.0002275

59 dm², 150 l

100–500

1,365 mm

894 mm

1,078 mm**

256 kg**

41 kW

34 kW

3NAC400 V 50/60Hz

£16,569

No surcharge

£2,153

£2,222

£2,439

£3,367

£2,291

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£18,159

£715

£978

£1,136

£3,142

£907

£367

£967

£24,069

£715

£978

£1,136

£3,142

£907

£420

£1,251

£2,620

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£3,140

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£3,580

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Options iVario

Pressure cooking

The pressure cooking option enables faster and yet still gentle cooking of a wide range of different dishes. A uniform and optimal pressure level is guaranteed which preserves the cell structure of the food. This is a reliable and low maintenance system. Maximum overpressure: 300 mbar.

iVario 2-XS	iVario Pro 2-S	iVario Pro L	iVario Pro XL
–	£2,620	£3,140	£3,580

iZoneControl

Flexible division of the pan base into up to four zones with different temperatures.

iVario 2-XS	iVario Pro 2-S	iVario Pro L	iVario Pro XL
£946	•	•	•

Low temperature cooking

Use of additional intelligent cooking paths for low temperature cooking, confit and sous-vide.

iVario 2-XS	iVario Pro 2-S	iVario Pro L	iVario Pro XL
£735	•	•	•

WiFi module

Using the integrated WiFi module, the cooking system can be connected to an existing WiFi network, e.g. to connect to ConnectedCooking.

iVario 2-XS	iVario Pro 2-S	iVario Pro L	iVario Pro XL
£305	•	•	•

Ethernet port

Using the integrated Ethernet port, the cooking system can be connected to an existing network, e.g. to connect to ConnectedCooking or for HACCP data export.

iVario 2-XS	iVario Pro 2-S	iVario Pro L	iVario Pro XL
£136	£136	£136	£136

Integral hand shower

iVario cooking systems are supplied without a hand shower. An integrated hand shower can be supplied with the unit free of charge. The hand shower has an automatic retraction system, an adjustable spray pattern (spot jet or shower spray) and an integrated water shut-off function.

Important: Units supplied with a hand shower fall under WRAS category 5 and should therefore be installed with a free outlet section/type A break tank.

iVario 2-XS	iVario Pro 2-S	iVario Pro L	iVario Pro XL
No surcharge	No surcharge	No surcharge	No surcharge

Energy optimisation system connection

Connection to an energy optimisation system (e.g. Sicotronic, RSW). The relevant connection terminals are in this case pre-installed.

iVario 2-XS	iVario Pro 2-S	iVario Pro L	iVario Pro XL
£168	£168	£168	£168

Options iVario

SOLAS signal (safety of life at sea)

The cooking system has an additional safety temperature limiter which can be connected to an external signaling device 230 V (max. 8 A, not included). The relevant connection terminals in this case are pre-installed inside the cooking system and enable the following: the display of the voltage connection of the cooking system, the display of the oil overheating and the shutdown by an external emergency shutdown (apparatus not included). A potential-free contact is included and does not need to be ordered extra. Cannot be combined with the "socket protected with RCD" option.

Tip:

Only the following configurations are permitted for a Marine installation (DNV-GL):

iVario 2-XS and iVario Pro 2-S: Cooking system with plastic feet 90 mm, unit attachment kit (60.76.118) and stand MarineLine (model 2-XS: 60.31.701, model 2-S: 60.31.702).

iVario Pro L and iVario Pro XL: Cooking system with substructure with stainless steel feet.

The stainless steel feet of the stands/substructures must be fastened to the floor by screwing or welding.

iVario 2-XS	iVario Pro 2-S	iVario Pro L	iVario Pro XL
£178	£178	£178	£178

Wiring for remote shutdown and signal output

The cooking system can be connected to an external signaling device 230 V (max. 8 A, not included). The relevant connection terminals are in this case pre-installed inside the unit. This enables the display of the voltage connection of the cooking system, the display of the oil overheating and the shutdown by an external emergency shutdown (apparatus not included). A potential-free contact is included and does not need to be ordered extra. Cannot be combined with the "socket protected with RCD" option.

iVario 2-XS	iVario Pro 2-S	iVario Pro L	iVario Pro XL
£178	£178	£178	£178

Connection to operating status display and external signal output

Four potential-free contacts as an interface to directly connect the cooking system to control systems or to control external appliances, e.g. ventilation systems.

iVario 2-XS	iVario Pro 2-S	iVario Pro L	iVario Pro XL
£136	£136	£136	£136

Lockable control panel

The lockable control panel protects the cooking system from unwanted use.

iVario 2-XS	iVario Pro 2-S	iVario Pro L	iVario Pro XL
£577	£577	£577	£577

Balanced Power

With this option, the connected load is reduced compared to the standard cooking system in order to correspond to restricted installation conditions. This also changes the preheating and cooking times.

iVario 2-XS	iVario Pro 2-S	iVario Pro L	iVario Pro XL
–	–	No surcharge	No surcharge

● Standard | ○ Optional | – Not available

iVario 2-XS and iVario Pro 2-S setup variations

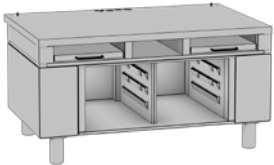
The iVario can easily be integrated into virtually any kitchen. Its modular concept offers countless possibilities for the optimal setup or installation. Exactly as your customer wants it.



Low level installation

Setup with 45 mm high plastic feet and a hygienic plinth seal.

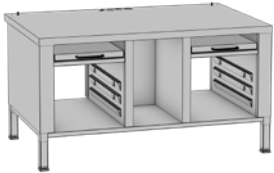
Option	Model 2-XS	No surcharge
Option	Model 2-S	No surcharge



Stand with electrically height-adjustable feet

Adjustment range: + 175 mm / - 25 mm compared to the standard height. 2 pull-out shelves, 6 pairs of 1/1 GN (325 × 530 mm) support rails. Side and top panels closed. No separate electricity connection necessary, controlled from the iVario display. Flexible drain hose included.

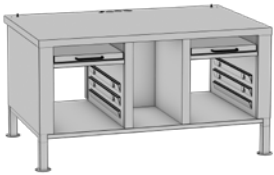
60.31.326	Model 2-XS, dimensions W D H: 1100 713 570-770 mm	£2,909
60.31.327	Model 2-S, dimensions W D H: 1100 895 570-770 mm	£3,367



Stand with feet

2 pull-out shelves, 6 pairs of 1/1 GN (325 × 530 mm) support rails. Side walls and top closed, rear side open. 4 adjustable feet.

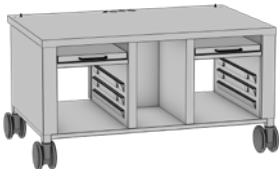
60.31.851	Model 2-XS, dimensions W D H: 1100 747 595 mm	£1,695
60.31.854	Model 2-S, dimensions W D H: 1100 929 595 mm	£2,153



Stand with stainless steel feet

2 pull-out shelves, 6 pairs of 1/1 GN (325 × 530 mm) support rails. Side walls and top closed, rear side open. 4 stainless steel feet with fixing option (not adjustable).

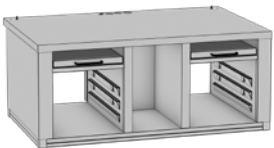
60.31.853	Model 2-XS, dimensions W D H: 1130 747 595 mm	£1,764
60.31.856	Model 2-S, dimensions W D H: 1130 929 595 mm	£2,222



Stand with castors

2 pull-out shelves, 6 pairs of 1/1 GN (325 × 530 mm) support rails. Side walls and top closed, rear side open. 4 swivel castors with 125 mm diameter, of which 2 are lockable (not adjustable).

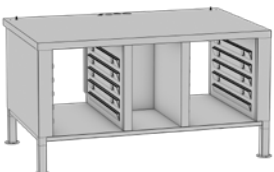
60.31.852	Model 2-XS, dimensions W D H: 1145 839 595 mm	£1,981
60.31.855	Model 2-S, dimensions W D H: 1145 1021 595 mm	£2,439



Stand for base frame setup with mounting frame

2 pull-out shelves, 6 pairs of 1/1 GN (325 × 530 mm) support rails. Side walls and top closed, rear side open, without feet. Mounting frame for stable and hygienic installation on a plinth. Minimum plinth depth 600 mm for model 2-XS, 650 mm for model 2-S.

60.31.540	Model 2-XS, dimensions W D H: 1100 747 464 mm	£1,833
60.31.541	Model 2-S, dimensions W D H: 1100 929 464 mm	£2,291



Stand MarineLine

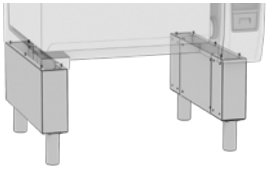
10 pairs 1/1 GN (325 × 530 mm) pull-out rails with locking. Side walls and top closed, rear side open. 4 stainless steel feet with fixing option (not adjustable).

The cooking system must be attached to the stand with the unit attachment kit 60.76.118.

60.31.701	Model 2-XS, dimensions W D H: 1100 724 595 mm	£1,942
60.31.702	Model 2-S, dimensions W D H: 1100 906 595 mm	£2,404

iVario Pro L and iVario Pro XL setup variations

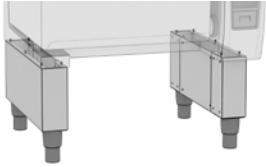
The iVario can easily be integrated into virtually any kitchen. Its modular concept offers countless possibilities for the optimal setup or installation. Exactly as your customer wants it.



Substructure with electrically height-adjustable feet

Adjustment range: + 175 mm / - 25 mm compared to the standard height. Setup with a substructure and electrically height-adjustable feet, for installation as a floor unit. No separate electric connection necessary, controlled from the iVario display. Flexible drain hose included.

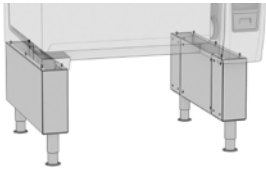
Option	Model L	£3,142
Option	Model XL	£3,142



Substructure with plastic feet

Setup with a substructure and 150 mm high adjustable plastic feet, for installation as a floor unit.

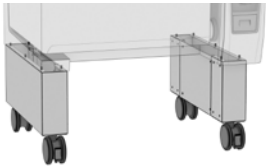
Option	Model L	£715
Option	Model XL	£715



Substructure with stainless steel feet

Setup with a substructure and 150 mm high adjustable and fixable stainless steel feet, for installation as a floor unit.

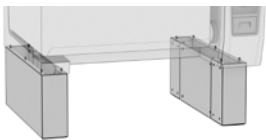
Option	Model L	£978
Option	Model XL	£978



Substructure with castors

Setup with a substructure and 4 castors to be mounted (not adjustable), for installation as a mobile floor unit. 4 castors ø 125 mm, of which 2 are lockable. Effective height: 150 mm. Cannot be combined with the pressure cooking option.

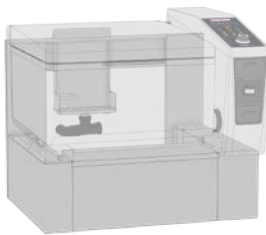
Option	Model L	£1,136
Option	Model XL	£1,136



Substructure for base frame setup

Setup with a substructure without feet for hygienic installation on a plinth without additional accessories. With four height-adjustable levelling feet. Minimum plinth depth 650 mm.

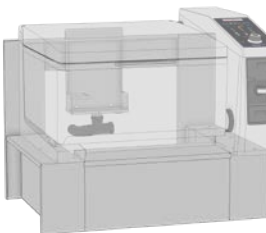
Option	Model L	£907
Option	Model XL	£907



Substructure for plinth installation with panelling

Setup with a substructure without feet for hygienic installation on a plinth without additional installation accessories. With complete panelling of the substructure and rear. Connection rails optional. With four height-adjustable levelling feet. The plinth depth is 782 mm.

Option	Model L	£1,753
Option	With right connection rail model L	£1,882
Option	Model XL	£1,845
Option	With right connection rail model XL	£1,975

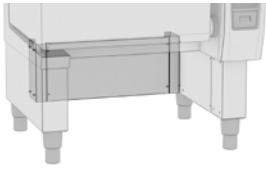


Substructure for plinth installation with panelling and connection position left

Setup with a substructure without feet for hygienic installation on a plinth without additional installation accessories. With complete panelling of the substructure and rear. Connection rails optional. A fixed distance to the pan of 70 mm is specified for the connection on the left. With four height-adjustable levelling feet. The plinth depth is 782 mm.

Option	Model L	£1,822
Option	With right connection rail model L	£1,951
Option	Model XL	£1,914
Option	With right connection rail model XL	£2,044

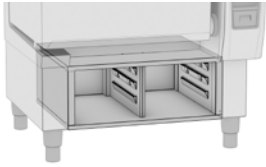
iVario Pro L and iVario Pro XL setup variations



Panelling for substructure

The rear panelling closes the gap between the side parts and thus covers the installation connection points. It can be combined with all substructure variants. It cannot be combined with the "storage compartment for substructures".

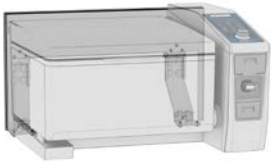
Option	Model L	£367
Option	Model XL	£420



Storage compartment for substructure

The storage compartment in the substructure offers support rails for storing GN containers and accessories. Rear side closed. It can be combined with all substructure variants. It cannot be combined with the "panelling for substructures".

Option	Model L	£967
Option	Model XL	£1,251



Wall attachment kit

For wall mounting of the base unit (without substructure) for easier cleaning underneath the cooking system. With integrated steam guide.

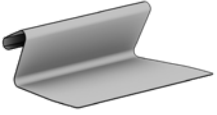
60.75.993	Model L	£2,020
60.75.934	Model XL	£2,135

Accessories model 2-XS

Accessories basic equipment model 2-XS (supplied with the iVario 2-XS)

Consisting of:

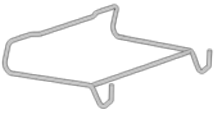
2 × 60.74.791	Arm for automatic raising/lowering model 2-XS	1 × 60.74.970	Boiling basket model 2-XS
1 × 60.75.019	Deep-frying basket model 2-XS	1 × 60.74.666	Colander model 2-XS
1 × 60.73.927	Cleaning sponge		



Scraper

To facilitate simple and ergonomic turning and removal of products in the iVario.

60.71.643	Scraper 25, width 250 mm	£56
60.77.042	Scraper 33, width 330 mm	£86



Arm for automatic raising/lowering

To hang baskets from when cooking with AutoLift.

60.74.791	Model 2-XS	£68
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Boiling basket

For boiling in baskets with AutoLift. Only in conjunction with the arm for automatic raising/lowering mechanism.

60.74.970	Model 2-XS	£206
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Deep-frying basket

For deep-fat frying in baskets with AutoLift. Only in conjunction with the arm for automatic raising/lowering mechanism.

60.75.019	Model 2-XS	£206
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Colander

To drain products which have been boiled loose.

60.74.666	Model 2-XS, 2-S	£79
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Pan base rack

To avoid direct contact between the food and the pan base during low-temperature cooking.

60.74.832	Model 2-XS	£68
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Kit of 4 portion baskets

60.75.300	Kit of 4 perforated 1/6 GN (176 × 162 mm) portion baskets + portion basket frame	£354
60.75.978	Kit of 4 unperforated 1/6 GN (176 × 162 mm) portion baskets with lid + portion basket frame	£354
60.75.979	Kit of 4 deep-frying 1/6 GN (176 × 162 mm) portion baskets + portion basket frame	£354
60.76.407	Kit of 4 perforated 1/6 GN (176 × 162 mm) portion baskets, 4 unperforated 1/6 GN (176 × 162 mm) portion baskets with lid, 2 portion basket frames model 2-XS. Save 10 % compared to purchasing individually.	£637

Kit of 2 portion baskets

60.75.302	Kit 2 unperforated 1/6 GN (176 × 162 mm) portion baskets with lid	£148
60.75.303	Kit 2 perforated 1/6 GN (176 × 162 mm) portion baskets	£148
60.75.982	Kit 2 deep-frying 1/6 GN (176 × 162 mm) portion baskets	£148
60.75.311	Kit 2 lids for portion basket 1/6 GN (176 × 162 mm)	£45



Accessories model 2-XS



Punched basket 1/3 GN

For preparing up to 500 g of long pasta or larger quantities of vegetables. Compatible with the portion basket frame and can also be placed directly into the pan without a frame.

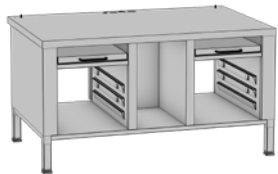
60.77.485	Punched basket 1/3 GN (325 × 265 mm)	£139
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VarioMobil 1/1 GN

For effortless and safe emptying and transporting of cooked food in 1/1 GN (325 × 530 mm) containers (GN containers not included in the scope of delivery). Adjustable height in 4 positions.

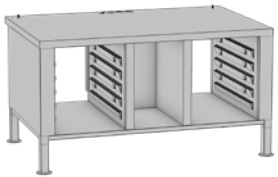
60.73.349	Model 2-XS, 2-S	£786
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Stand

2 pull-out shelves, 6 pairs of 1/1 GN (325 × 530 mm) support rails. Side walls and top closed, rear side open.

60.31.851	With feet (adjustable), dimensions W D H: 1100 747 595 mm	£1,695
60.31.853	With stainless steel feet (not adjustable), dimensions W D H: 1130 747 595 mm	£1,764
60.31.852	With castors, dimensions W D H: 1145 839 595 mm	£1,981
60.31.540	For base frame setup with mounting frame, dimensions W D H: 1100 747 464 mm	£1,833
60.31.326	With electric height adjustment (closed rear), dimensions W D H: 1100 713 570-770 mm	£2,909



Stand MarineLine

10 pairs 1/1 GN (325 × 530 mm) pull-out rails with locking. Side walls and top closed, rear side open. 4 stainless steel feet with fixing option (not adjustable).

The cooking system must be attached to the stand with the unit attachment kit 60.76.118.

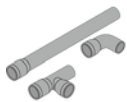
60.31.701	Model 2-XS, dimensions W D H: 1100 724 595 mm	£1,942
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Unit attachment kit

For fixing the cooking system on an existing work surface or a stand (2 pieces).

60.76.118	Model 2-XS, 2-S	£91
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Waste water unit connection kit

Consisting of waste water pipes DN 40.

87.00.745	Model 2-XS, 2-S	£127
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RATIONAL USB system memory

42.00.162	USB 3.0 flash drive for cooking programs and HACCP data	£16
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Accessories model 2-S

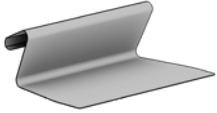
Accessories basic equipment

Save 10 % compared to purchasing individually.

87.00.742	Model 2-S	£919
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Consisting of:

1 × 60.71.643	Scraper 25	2 × 60.75.359	Arm for automatic raising/lowering model 2-S
1 × 60.74.986	Boiling basket model 2-S	1 × 60.75.330	Deep-frying basket model 2-S
1 × 60.74.666	Colander model 2-S	2 × 60.74.663	Pan base rack model 2-S
1 × 60.73.927	Cleaning sponge		



Scraper

To facilitate simple and ergonomic turning and removal of products in the iVario.

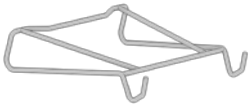
60.71.643	Scraper 25, width 250 mm	£56
60.77.042	Scraper 33, width 330 mm	£86



Scoop

The scoop has been created for safe and easy emptying or portioning of large quantities of cooked food.

60.73.348	Unperforated scoop	£125
60.73.586	Perforated scoop	£125



Arm for automatic raising/lowering

To hang baskets from when cooking with AutoLift.

60.75.359	Model 2-S	£68
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Boiling basket

For boiling in baskets with AutoLift. Only in conjunction with the arm for automatic raising/lowering mechanism.

60.74.986	Model 2-S	£274
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Deep-frying basket

For deep-fat frying in baskets with AutoLift. Only in conjunction with the arm for automatic raising/lowering mechanism.

60.75.330	Model 2-S	£274
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Colander

To drain products which have been boiled loose.

60.74.666	Model 2-XS, 2-S	£79
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Pan base rack

To avoid direct contact between the food and the pan base during low-temperature cooking.

60.74.663	Model 2-S, L, XL	£90
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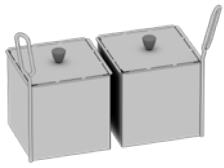
Kit of 6 portion baskets

60.75.305	Kit of 6 perforated 1/6 GN 1/6 GN (176 × 162 mm) portion baskets + portion basket frame	£527
60.75.306	Kit of 6 unperforated 1/6 GN (176 × 162 mm) portion baskets with lid + portion basket frame	£527
60.75.307	Kit of 6 deep-frying 1/6 GN (176 × 162 mm) portion baskets + portion basket frame	£527
60.76.408	Kit of 6 perforated 1/6 GN (176 × 162 mm) portion baskets, 6 unperforated 1/6 GN (176 × 162 mm) portion baskets with lid, 2 portion basket frames model 2-S.	£947

Save 10 % compared to purchasing individually.

Accessories model 2-S

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Kit of 2 portion baskets

60.75.302	Kit 2 unperforated 1/6 GN (176 × 162 mm) portion baskets with lid	£148
60.75.303	Kit 2 perforated 1/6 GN (176 × 162 mm) portion baskets	£148
60.75.982	Kit 2 deep-frying 1/6 GN (176 × 162 mm) portion baskets	£148
60.75.311	Kit 2 lids for portion basket 1/6 GN (176 × 162 mm)	£45



Punched basket 1/3 GN

For preparing up to 500 g of long pasta or larger quantities of vegetables. Compatible with the portion basket frame and can also be placed directly into the pan without a frame.

60.77.485	Punched basket 1/3 GN (325 × 265 mm)	£139
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VarioMobil 1/1 GN

For effortless and safe emptying and transporting of cooked food in 1/1 GN (325 × 530 mm) containers (GN containers not included in the scope of delivery). Adjustable height in 4 positions.

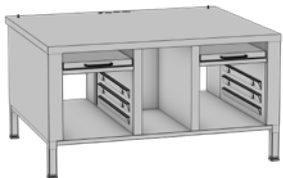
60.73.349	Model 2-XS, 2-S	£786
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Basket cart

To store, transport and drain deep-frying and boiling baskets. Capacity: max. 16 1/1 GN trays or max. 3 baskets (model 2-S or L, XL) 1 arm for raising and lowering mechanism (model L or XL).

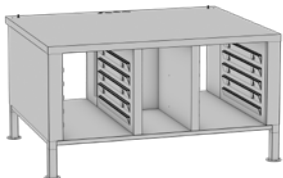
60.73.612	Model 2-S, L, XL	£1,121
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Stand

2 pull-out shelves, 6 pairs of 1/1 GN (325 × 530 mm) support rails. Side walls and top closed, rear side open.

60.31.854	With feet (adjustable), dimensions W D H: 1100 929 595 mm	£2,153
60.31.856	With stainless steel feet (not adjustable), dimensions W D H: 1130 929 595 mm	£2,222
60.31.855	With castors, dimensions W D H: 1145 1021 595 mm	£2,439
60.31.541	For base frame setup with mounting frame, dimensions W D H: 1100 929 464 mm	£2,291
60.31.327	With electric height adjustment (closed rear), dimensions W D H: 1100 895 570-770 mm	£3,367



Stand MarineLine

10 pairs 1/1 GN (325 × 530 mm) pull-out rails with locking. Side walls and top closed, rear side open. 4 stainless steel feet with fixing option (not adjustable).

The cooking system must be attached to the stand with the unit attachment kit 60.76.118.

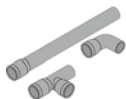
60.31.702	Model 2-S, dimensions W D H: 1100 906 595 mm	£2,404
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Unit attachment kit

For fixing the cooking system on an existing work surface or a stand (2 pieces).

60.76.118	Model 2-XS, 2-S	£91
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Waste water unit connection kit

Consisting of waste water pipes DN 40.

87.00.745	Model 2-XS, 2-S	£127
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RATIONAL USB system memory

42.00.162	USB 3.0 flash drive for cooking programs and HACCP data	£16
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Accessories model L, XL

Accessories basic equipment

Save 10 % compared to purchasing individually.

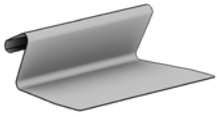
87.00.743	Model L	£1,061
87.00.744	Model XL	£1,419

Model L consisting of:

1 × 60.77.042	Scraper 33	1 × 60.75.909	Arm for automatic raising/lowering model L
2 × 60.74.983	Boiling basket model L, XL	1 × 60.75.975	Colander model L
2 × 60.74.663	Pan base rack model L, XL	1 × 60.73.927	Cleaning sponge

Model XL consisting of:

1 × 60.77.042	Scraper 33	1 × 60.75.129	Arm for automatic raising/lowering model XL
3 × 60.74.983	Boiling basket model L, XL	1 × 60.74.908	Colander model XL
3 × 60.74.663	Pan base rack model L, XL	1 × 60.73.927	Cleaning sponge



Scraper

To facilitate simple and ergonomic turning and removal of products in the iVario.

60.71.643	Scraper 25, width 250 mm	£56
60.77.042	Scraper 33, width 330 mm	£86



Long spatula

For searing larger quantities of food in the iVario. Blade width 135 mm, handle length 700 mm.

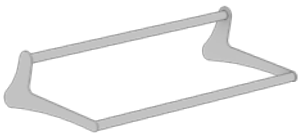
60.78.143	Model L, XL	£89
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Scoop

The scoop has been created for safe and easy emptying or portioning of large quantities of cooked food.

60.73.348	Unperforated scoop	£125
60.73.586	Perforated scoop	£125



Arm for automatic raising/lowering

To hang baskets from when cooking with AutoLift.

60.75.909	Model L	£206
60.75.129	Model XL	£240



Boiling basket

For boiling in baskets with AutoLift. Only in conjunction with the arm for automatic raising/lowering mechanism.

60.74.983	Model L, XL	£274
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Deep-frying basket

For deep-fat frying in baskets with AutoLift. Only in conjunction with the arm for automatic raising/lowering mechanism.

60.75.391	Model L, XL	£274
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Colander

To drain products which have been boiled loose.

60.75.975	Model L	£137
60.74.908	Model XL	£137

Accessories model L, XL



Pan base rack

To avoid direct contact between the food and the pan base during low-temperature cooking. Recommendation: Model L: 2 pieces, model XL: 3 pieces.

60.74.663	Model 2-S, L, XL	£90
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VarioMobil 2/1 GN

For effortless and safe emptying and transporting of cooked food in 2/1 GN (650 x 530 mm) or 1/1 GN (325 x 530 mm) containers (GN container not included in scope of delivery). Adjustable height (2 positions).

60.70.107	Model L, XL	£1,526
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Basket cart

To store, transport and drain deep-frying and boiling baskets. Capacity: max. 16 1/1 GN trays or max. 3 baskets (model 2-S or L, XL) 1 arm for raising and lowering mechanism (model L or XL).

60.73.612	Model 2-S, L, XL	£1,121
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Oil cart

For filling the cooking pan and for storing and filtering the oil. With preheating function to melt cooking fat or break down cooled oil. The pumping of hot fat is possible.

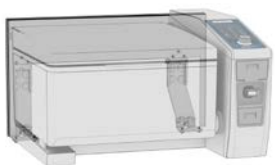
60.74.941	Model L, XL	£4,614
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Kit for floor fastening

To securely position the cooking system (plastic feet setup variation) on the floor (2 pieces).

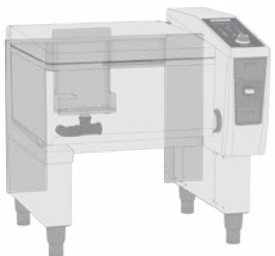
60.72.905	Model L, XL	£119
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Wall attachment kit

Wall mounting of the base unit (without substructure) for easier cleaning underneath the cooking system. With integrated steam guide.

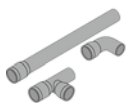
60.75.993	Model L	£2,020
60.75.934	Model XL	£2,135



Wall connection kit

For hygienic installation of the cooking system flush with the wall. Consists of a cover frame and an integrated condensate drain.

60.75.993	Model L	£2,020
60.75.934	Model XL	£2,135



Waste water unit connection kit

Consisting of waste water pipes DN 50.

87.00.746	Model L, XL	£127
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RATIONAL USB system memory

42.00.162	USB 3.0 flash drive for cooking programs and HACCP data	£16
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iVario care products



Cleaning arm, incl. 4 pads

Consisting of 1 cleaning arm, 2 coarse cleaning pads, 2 soft cleaning pads.

60.73.925 Model 2-XS, 2-S, L, XL £141



Kit of 2 abrasive cleaning pads

For cleaning heavier soiling in conjunction with the cleaning arm.

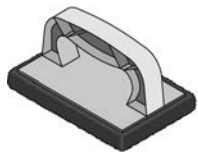
60.73.922 Kit of 2 abrasive cleaning pads £53



Kit of 2 soft cleaning pads

For cleaning dirt in conjunction with the cleaning arm.

60.73.923 Kit of 2 soft cleaning pads £53



Kit of 6 cleaning sponges

For effective and fast cleaning of the pan.

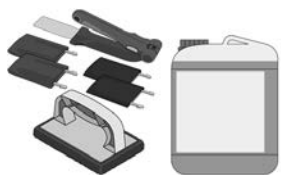
60.73.924 Kit of 6 cleaning sponges £113



Grill cleaner

Perfect for cleaning stains from the pan and supporting hygienic cleanliness.

9006.0153 Liquid cleaner 10 l £65



Cleaning kit

Consisting of 10 l grill cleaner, 1 cleaning arm, 2 coarse cleaning pads, 2 soft cleaning pads, 1 cleaning sponge.

60.73.920 Cleaning kit £172

Retrofit options for iVario 2-XS and iVario Pro 2-S*

Retrofit options

Art.no.	Description	Unit model	Note
60.31.432	4 adjustable plastic feet kit for stand	2-XS, 2-S	Only for 60.31.221, 60.31.317, 60.31.319, 60.31.320, 60.31.538 and 60.31.539
60.31.524	4 stainless steel feet kit for stand	2-XS, 2-S	
60.31.433	4 castors kit for stand	2-XS, 2-S	
60.77.055	Mounting frame kit for stand plinth installation	2-XS	
60.77.048	Mounting frame kit for stand plinth installation	2-S	
87.00.749	Unit connection height adjustment kit (flexible drain hose DN50-DN50/40)	2-XS, 2-S	Already available in the stand with electric height adjustment. Unit connection kit for drain water is also required.
-	Electric height-adjustment for stand	2-XS, 2-S	Not possible as a retrofit.

Retrofit kits (can only be ordered as a service part)

Art.no.	Description	Unit model	Note
87.02.031S	Retrofit kit energy optimisation connection	2-XS, 2-S	
87.01.643S	Retrofit kit Ethernet	2-XS, 2-S	
87.01.821S	Retrofit kit connection to operating status display and external signal output	2-XS, 2-S	
87.01.833S	Retrofit kit for hand shower removal	2-XS, 2-S	
87.01.848S	Retrofit kit RATIONAL lockable control panel	2-S	
87.01.849S	Retrofit kit RATIONAL lockable control panel	2-XS	
87.01.819S	Retrofit kit residual current circuit breaker	2-XS, 2-S	Only for voltage 3 NAC 400V 50/60Hz
Conversion of feet from 90 mm to 45 mm:			
87.01.835S	Sealing base	2-XS	90 mm feet can be converted to 45 mm feet.
87.01.834S	Sealing base	2-S	90 mm feet can be converted to 45 mm feet.
Conversion of feet from 45 mm to 90 mm:			
87.01.591S	Front feet 90 mm	2-XS, 2-S	
87.01.590S	Rear feet 90 mm	2-XS, 2-S	Two times required for the conversion.

Activatable options

Art.no.	Description	Unit model	Note
80.00.490	Low temperature cooking	2-XS	Software update LMX-2.3.16 or higher required.
80.00.491	WiFi module	2-XS	Software update LMX-2.3.16 or higher required.
80.00.492	iZoneControl	2-XS	Software update LMX-2.3.16 or higher required.

*Price on request

Retrofit options for iVario Pro L and XL*

Retrofit options

Art.no.	Description	Unit model	Note
60.74.364	4 adjustable plastic feet kit	L, XL	For substructure.
60.74.500	4 adjustable stainless steel feet kit	L, XL	For substructure.
60.71.267	4 castors kit	L, XL	For substructure. Not permitted for models with pressure cooking function.
60.76.119	Base installation kit	L, XL	For substructure.
60.74.865	Storage space for substructure	L	
60.74.696	Storage space for substructure	XL	
60.76.306	Panelling for substructure	L	
60.76.305	Panelling for substructure	XL	
87.00.749	Unit connection height adjustment kit (flexible drain hose DN50-DN50/40)	L, XL	Already present on models with an electrically height-adjustable substructure. Unit connection kit for drain water is also required.
80.00.615	Balanced Power ON model L, XL	L, XL	Only for voltage 3 NAC 400V 50/60Hz
80.00.616	Balanced Power OFF model L, XL	L, XL	Only for voltage 3 NAC 400V 50/60Hz
-	Substructure with electric height adjustment	L, XL	Not possible as a retrofit.

Retrofit kits (can only be ordered as a service part)

Art.no.	Description	Unit model	Note
87.01.793S	Retrofit kit substructure	L, XL	Contains a complete substructure for iVario Pro L & XL. Feet must be ordered separately.
87.02.030S	Retrofit kit energy optimisation connection	L, XL	
87.01.792S	Retrofit kit Ethernet	L, XL	
87.01.821S	Retrofit kit connection to operating status display and external signal output	L, XL	
87.01.833S	Retrofit kit for hand shower removal	L, XL	
87.01.848S	Retrofit kit RATIONAL lockable control panel	L, XL	
87.01.820S	Retrofit kit residual current circuit breaker	L, XL	Only for voltage 3 NAC 400V 50/60Hz
87.01.901S	Retrofit kit hot water option	L, XL	No option available for UK market.

*Price on request

iVario equipment features

Functions	iVario Pro			
	2-XS	2-S	L	XL
iCookingSuite, intelligent cooking assistant with the 6 operating modes: Meat, fish, vegetables and side dishes, egg dishes, milk and desserts, soups and sauces or the 5 cooking methods boiling, roasting, deep-frying, braising and Finishing for simple entry of the desired result with automatic adjustment of the ideal cooking process	●	●	●	●
Country-specific default settings for cooking parameters regardless of the language set, selection of a second additional local cuisine possible	●	●	●	●
Low temperature cooking (including overnight), confit, sous-vide cooking	○	●	●	●
iZoneControl – flexible division of the pan base into up to four zones with different temperatures	○	●	●	●
Manual mode: Cook using freely adjustable liquid temperature, pan base temperature or oil temperature. Temperature range: from 30 °C–250 °C	●	●	●	●
iVarioBoost energy management	●	●	●	●
User specific MyDisplay profiles for personalised unit and operating configuration, e.g. personalised home screen	●	●	●	●
1,200 programs with up to 30 steps can be programmed and named as required	●	●	●	●
Two pans to be operated independently of each other	●	●	-	-
AutoLift raising and lowering device for cooking in baskets	●	●	●	●
Detection of the cooking medium in the pan: impossible to burn the oil	●	●	●	●
Delta-T cooking for gentle cooking of large meat cuts	●	●	●	●
Sensitive boiling or gentle cooking of delicate products	●	●	●	●
Water inlet, fill the pan automatically with precision to the litre	●	●	●	●
Pressure cooking function for shorter cooking times and more productivity	-	○	○	○
Operation				
10.1" TFT colour display with capacitive glass touchscreen, with self-explanatory symbols for simple, intuitive operation	●	●	●	●
Central dial with "Push" function to confirm entries	●	●	●	●
Operator guidance available in more than 40 languages	●	●	●	●
Top 10 favourites list of the most frequently used iCookingSuite cooking paths and manual programs, which are easy to find under the favourites star on the home screen	●	●	●	●
Digital temperature displays	●	●	●	●
Actual and target value displays	●	●	●	●
Digital timer 0-24 hours with permanent settings, optional setting in hr/min or min/sec.	●	●	●	●
Adjustable ring tone and display contrast	●	●	●	●
Extensive context-sensitive search and help function	●	●	●	●
Digital operating manual with practical tips and extensive application examples, which can be started as a cooking path directly from the manual	●	●	●	●
Unit monitoring from the PC, smartphone or tablet via ConnectedCooking	●	●	●	●

● Standard | ○ Optional | - Not available

iVario equipment features

Features	iVario Pro			
	iVario 2-XS	2-S	L	XL
iVarioBoost heating system	●	●	●	●
Fast-response, scratch-resistant high performance pan base	●	●	●	●
Core probe with 6 measuring points (1 probe per pan)	●	●	●	●
Emptying of boiling or cleaning water directly through the integrated water drain in the pan	●	●	●	●
Integrated ergonomic hand shower with automatic retraction system and adjustable spray pattern (spot jet or shower spray) and integrated water shut-off function	○	○	○	○
Integrated socket protected with RCD, 1 NAC 230 V	●	●	●	●
Temperature unit can be set in °C or °F	●	●	●	●
Magnetic core probe holder	●	●	●	●
Tiltable pan with an electric cylinder	●	●	●	●
Lid opens and closes with an electric cylinder	-	-	●	●
Lid with integrated water inlet	●	●	●	●
ServiceDiagnostic System (SDS) with automatic service notices display	●	●	●	●
Cold water connection (incl. water inlet hose 1.50 m)	●	●	●	●
Capability to connect to energy optimisation system (only for voltages 3 NAC 400 V and 3 NAC 415 V)	○	○	○	○
Connection to operating status display and external signal output to directly connect the cooking system to control systems or to control external appliances, e.g. ventilation systems	○	○	○	○
SOLAS signal (safety of life at sea)	○	○	○	○
Wiring for remote shutdown and signal output	○	○	○	○
Integrated WiFi interface, e.g. to connect to ConnectedCooking	○	●	●	●
Balanced Power	-	-	○	○
Special voltage on request (e.g. 3 AC 230 V, 3 AC 400 V, 3 AC 440 V)	○	○	○	○
Internal and external materials made from stainless steel	●	●	●	●
Placement				
Plastic feet with height of 90 mm	●	●	-	-
Low level installation (plastic feet 45 mm and plinth seal)	○	○	-	-
Stand with feet	○	○	-	-
Stand with stainless steel feet	○	○	-	-
Stand with castors	○	○	-	-
Stand with electric height adjustment	○	○	-	-
Stand for base frame setup with mounting frame	○	○	-	-
Stand MarineLine	○	○	-	-
Substructure with plastic feet	-	-	○	○
Substructure with stainless steel feet	-	-	○	○
Substructure with castors	-	-	○	○
Substructure with electric height adjustment	-	-	○	○
Substructure for base frame setup	-	-	○	○
Substructure for plinth installation with panelling	-	-	○	○
Panelling for substructure	-	-	○	○
Storage compartment for substructure	-	-	○	○
Wall mounting	-	-	○	○

● Standard | ○ Optional | - Not available

iVario equipment features



	iVario		iVario Pro	
	2-XS	2-S	L	XL
Hygiene, work safety and ergonomic design				
Operational and warning indicator, e.g. hot oil when deep-frying	●	●	●	●
Blocked deep-frying mode	○	○	○	○
Lockable control panel	○	○	○	○
Ethernet port, e.g. To connect to ConnectedCooking	○	○	○	○
USB port for exporting HACCP and service data, as well as transferring cooking programs to a RATIONAL USB flash drive and for easy software updates	●	●	●	●
Safety temperature limiter	●	●	●	●
Technical compartment accessible from the front	●	●	●	●
Airtight hygiene pan with rounded corners	●	●	●	●
Test marks				
Declaration of conformity: CE, UKCA	●	●	●	●
Electrical safety: SEMKO Intertek, ETL Safety, INMETRO, NOM	●	●	●	●
Operating safety: GS, EAC, Watermark, IRAM, UA TR	●	●	●	●
Hygienic safety: NSF, HCV-EU	●	●	●	●
Drinking water protection: SVGW, TZW, KUK WATER REG4	●	●	●	●
Splash-proof and hose-proof to IPX 5	●	●	●	●
Installation on ships: DNV-GL	●	●	●	●

Units supplied with optional hand shower are qualified as Fluid category 5 and should therefore be protected with a class A air gap/break tank.

All installations should comply with Water supply (water fittings) regulations 1999 for England and Wales and the Water Byelaws 2014 for Scotland and Water regulations Northern Ireland.

● Standard | ○ Optional | – Not available

Test marks for iVario

The following test seals certify that our cooking systems meet the guidelines and standards defined by independent testing and certification bodies. These enable you to immediately recognise that national and international safety-related standards are met, that we value exceptional product quality and that we can also demonstrate our compliance therewith. You can also find more information at rational-online.com:



CE conformity defines the main safety requirements for products sold within the European market.



The UKCA (UK Conformity Assessed) marking is a new UK product marking that is used for goods being placed on the market in Great Britain (England, Wales and Scotland). It covers most goods which previously required the CE marking.



The GS mark is recognised in Europe as a symbol of safety. The GS mark guarantees the end consumer that the product has been tested by an authorised independent third party (Intertek) for safety.



The NSF guarantees worldwide compliance with NSF/ANSI hygiene standards when launching new appliances on the market.



The ETL safety mark is a safety certification mark for the North American market. It shows that products have been tested by an accredited third party testing laboratory and that the applicable safety standards and minimum requirements for marketing within North America have been met.



The certificate defines the requirements from appliances in the gas and water sector with regard to quality, safety and functional characteristics for the Swiss market.



The EAC sets forth the most important requirements for appliances in accordance with the Eurasian quality and safety requirements.



Watermark certifies appliances for the Australian market to ensure that they are fit for purpose and approved accordingly.



INMETRO is intended for all electrical appliances or components with a connected load below 20 kW in Brazil.



IRAM specifies the approval rules for the Argentinian market, focussing on electronics, gas, mechanics, hygiene, safety and food.



DNV GL is an international classification society which certifies the marine version of appliances.



The UA TR sets forth the most important requirements for appliances in accordance with the Ukrainian quality and safety requirements.



TZW: offers hygienic suitability tests with a special focus on the suitability of drinking water for all areas of the national and international water sector.



RATIONAL as a worldwide provider of professional cooking systems has approved its products for WiFi connectivity, where this is permitted. Please do not hesitate to contact us for further information.



The Regulatory Compliance Mark (RCM) is a trade mark owned by the electrical regulator (Regulatory Authorities (RAs)) and the Australian Communications Media Authority (ACMA), which indicates compliance with the Australian standards for electrical products.



KUK WATER REG4 is the KIWA certification mark for the British market. This enables sanitary products and materials to demonstrate compliance with the Water Supply (Plumbing Fixtures) Regulations 1999.



The NSF-HCV certifies the hygienic safety of food equipment in Europe.

RATIONAL Service

Installations

9999.2200	iCombi Table Top XS	£862
9999.2201	iCombi Table Top Electric	£981
9999.2211	iCombi Table Top Gas	£1,160
9999.2202	iCombi Floor Electric	£1,160
9999.2212	iCombi Floor Gas	£1,410
9999.2213	iHexagon	£1,160
9999.2220	iVario Table Standard	£945
9999.2230	iVario Table Pressure	£945
9999.2221	iVario Floor Standard	£945
9999.2231	iVario Floor Pressure	£945
9999.2250	iCombi Stacking Kit	£131
9999.2240	iCombi UltraVent / UltraVent Plus	£131
9999.2270	iCombi Integrated Fat Drain	£131
9999.2901	RATIONAL Uninstallation	£131

Terms and Conditions: Installation

- › Contact the RATIONAL Service Team for installation and services discount.
- › Installations must not take place without a site survey. The installation list price includes the price of a site survey.
- › Additional charges identified from the site survey will be passed on, the dealer will receive a quotation from the RATIONAL Service Team if any special requirements must be met to complete the installation.
- › Standard delivery of the cooking system is to kerbside only. The RATIONAL cooking system must be in the install position, within 1 metre of the services outlined on the site survey. A table top cooking system must be on a RATIONAL stand.
- › Specialist deliveries are available upon request and are subject to an additional charge, a quotation will be provided following the site survey.
- › Electrics, water and drainage, carried out by a third party, must be within 1 metre of the install position, ready for the RATIONAL trained engineer.
- › Installations will be completed by a RATIONAL trained engineer, ensuring that all necessary steps are carried out correctly, certifying the beginning of your 2 year warranty.
- › The installation list prices are based upon the installation taking place: Monday to Friday, between 0800-1800, excluding bank holidays.
- › Additional installations within the same kitchen will be subject to a further £140 discount of the list price, applicable to each additional RATIONAL cooking system.
- › The first installation will not receive an additional discount.
- › Uninstallation is exclusively for RATIONAL equipment, and does not include removal and disposal, a quotation will be provided following the site survey if this is required.
- › Unless requested otherwise, your order will be placed on hold, until the site survey has been completed and any works outlined on this site survey have been completed by the customer.
- › Installation prices above do not include ancillary parts such as wastewater pipes and water connection. Electric cables and RCD breakers, as well as gas connections are not included in the installation price.

Post Installation Commissioning (New) (not an installation)

9999.2100	Commissioning iCombi Electric (NEW)	£282
9999.2110	Commissioning iCombi Gas (NEW)	£307
9999.2120	Commissioning iVario (NEW)	£257

Terms and Conditions: Commissioning

- › RATIONAL recommends that installations carried out by non-RATIONAL trained engineers should have a commissioning.*
- › Commissioning will ensure that the unit has been installed correctly, and will include minor corrections/adjustments, such as unit levelling, door adjustment, software updates, utilities inspection and flue gas analysis.
- › Gas units must be installed by a fully certified gas service engineer.
- › Commissioning ensures the unit is correctly installed and registered in the RATIONAL warranty programme.
- › In the event of the unit failing the commissioning inspection, any additional works required will be chargeable. A follow-up visit may be required at an additional cost.

* Commissioning is included in the installation prices above.

ConnectedCooking



ConnectedCooking is a Cloud-based networking solution and application for mobile end devices for the automatic documentation of HACCP data, for the creation of cooking programs and cooking program management, and for automatic software updates. ConnectedCooking follows the motto: "Comfort. Safety. Inspiration." and offers completely new and convenient application options.

As a cloud platform, it allows all functions to be used directly. For iPhones, iPads and Android tablets and Android smart phones, the ConnectedCooking app is available for download in the relevant app stores.

Register at: ConnectedCooking.com

WiFi adapter

WiFi adapter with cable gland, mounting strips, cleaning cloth, magnet and current limiter. Suitable for SelfCookingCenter units manufactured from 09/2011, VarioCookingCenter, iCombi (except model XS 6-2/3) and iVario. The WiFi adapter enables RATIONAL cooking systems to be connected to a WiFi access point with an Ethernet connection or can be used as an additional WiFi access point to extend the range for wireless connections of up to five more cooking systems.

60.76.714	WiFi adapter set	£297
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Communication interfaces

REST API

With the help of the REST API, you can transfer HACCP data from ConnectedCooking to third-party systems. This requires the cooking systems to be registered in ConnectedCooking. REST API (also known as RESTful API) is an API (Application Programming Interface) or web API that is subject to the constraints of the REST architecture and enables interactions with RESTful web services.

ConnectedCooking	REST API	free
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OPC UA

The OPC UA communication interface in accordance with DIN 18898 enables the secure and versatile networking of RATIONAL cooking systems in an existing network. The OPC UA via Cloud option is available for the the iCombi Pro, iVario, SelfCookingCenter and VarioCookingCenter. This requires the cooking systems to be registered in ConnectedCooking.

ConnectedCooking	OPC UA via Cloud	free
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WiFi-Stick 5 GHz for iCombi Pro and iVario

The WiFi-Stick 5 GHz enables iCombi Pro and iVario cooking systems to be connected to 5 GHz WiFi networks. The connection to 2.4 GHz WiFi networks is provided by the integrated WiFi module.

60.79.027	WiFi-Stick 5 GHz for iCombi Pro and iVario	£74
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