




## iCombi® Classic.

Productive. Robust. Reliable.







## Your way. Implemented according to your rules.

Working up to your limit every day whilst still being creative. Producing large quantities whilst still meeting your own high demands. Wanting to do everything whilst still staying focused. But how? Simple. With a cooking system which delivers the capacity of many. One which can fry, grill, bake, deep fry, braise and steam. One which is tough, easy to use and fits in with the demands of a professional kitchen. One which can implement your creative ideas, is reliable according to your rules and with the highest level of quality that you require.

### ➤ **The result**

The iCombi Classic. The ideal solution for those who require reliable technology for their daily challenges.



## The iCombi Classic.

# Traditional performance you can trust.

The iCombi Classic is truly multitalented, and will quickly become the indispensable assistant in your kitchen. It replaces numerous conventional cooking appliances on a footprint of less than approximately 1m<sup>2</sup>. It is robust, high-performing, powerful and efficient. It is easy to use. The impressive functions guarantee high cooking quality, so that with your experience as a chef, you will always get the results you want.

### ➔ That's confidence

A combi-steamer combining high productivity with high food quality.

[rational-online.com/au/iCombiClassic](http://rational-online.com/au/iCombiClassic)

### Easy to use

Dial with push function, colour display and clear symbols on the user interface, so that you can work intuitively and without errors.

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### Simple programing

Individual programing with up to 100 programs and with multi-step cooking processes of up to 12 steps. For endlessly reproducible results.

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### ClimaPlus

Top dehumidification performance and the ability to set humidity in 10% stages create a precise cooking cabinet climate. For fast results.

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### Extended networking

The optional LAN or WiFi interface allows integration in ConnectedCooking, the RATIONAL networking solution.

### Fan wheels

Together with the cooking cabinet shape, up to 3 fan wheels provide optimal distribution of the heat providing high energy input into the food. For uniform results and high productivity.

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### Cleaning and descaling

Automatic clean, including overnight, phosphate-free cleaner tabs and reduced consumption of detergent. It could not get cleaner than that. The care system also prevents scale.

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### LED cooking cabinet lighting

Trust is good, control is better. With the high light intensity and neutral light colour, the external cooking level can be identified quickly.







Productivity that meets the challenges of your kitchen.

**Unique cooking performance**


## ClimaPlus

The iCombi Classic works at a consistently high level, thanks to: the central measurement and regulatory system for a uniform, individual cooking cabinet climate; the powerful fresh steam generator for optimal steam saturation; the high-performance dehumidification; increased quantity of fan wheels and optimal cooking cabinet design. This means energy is transferred to the food with precision and, where appropriate, with a lot of power. The result. Large load size with excellent uniform results across all the racks and with up to 10% less energy and water consumption. For the one objective. To produce consistent high quality results with crisp crusts, attractive diamond grill patterns and crispy breaded products.

 up to **105** <sup>litre/second</sup>  
Dehumidification

 **300 °C**  
Convection

 **max.**  
Steam saturation

 **Together this brings**  
Higher performance, more  
productivity and lower  
resource consumption.

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It can all be controlled.  
Simply and intuitively.

Easy to use



This is how quick it can be. In no time at all, you will be able to operate the iCombi Classic with ease. Thanks to its simplicity, its recognisable symbols and dial with a push function. That is simple.

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**Individually programmable**  
Satisfied with the result? Then save the cooking process with up to 12 steps. You can even do this for up to 100 cooking programs.

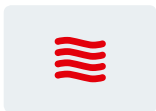
➔ For a high level of excellence, reliability and quality.



30 – 130 °C

**Steam mode**  
The fresh steam generator, with hygienic regulation in 10% stages, together with a consistent cooking cabinet temperature, provides a uniform cooking process.

➔ For appetising colour and the retention of nutrients and vitamins.



30 – 300 °C

**Convection mode**  
Air is circulated all around the food at individually adjusted air speeds. The reserve capacity is even enough for a full load of pan fried products or frozen foods such as calamari, croquettes or bakery goods.

➔ Powerful performance for good results.



30 – 300 °C

**Combination mode**  
The advantages of steam combined with the benefits of convection heat. Short cooking time, reduction in shrinkage and intensive aromas with appetising colours. For excellent results.

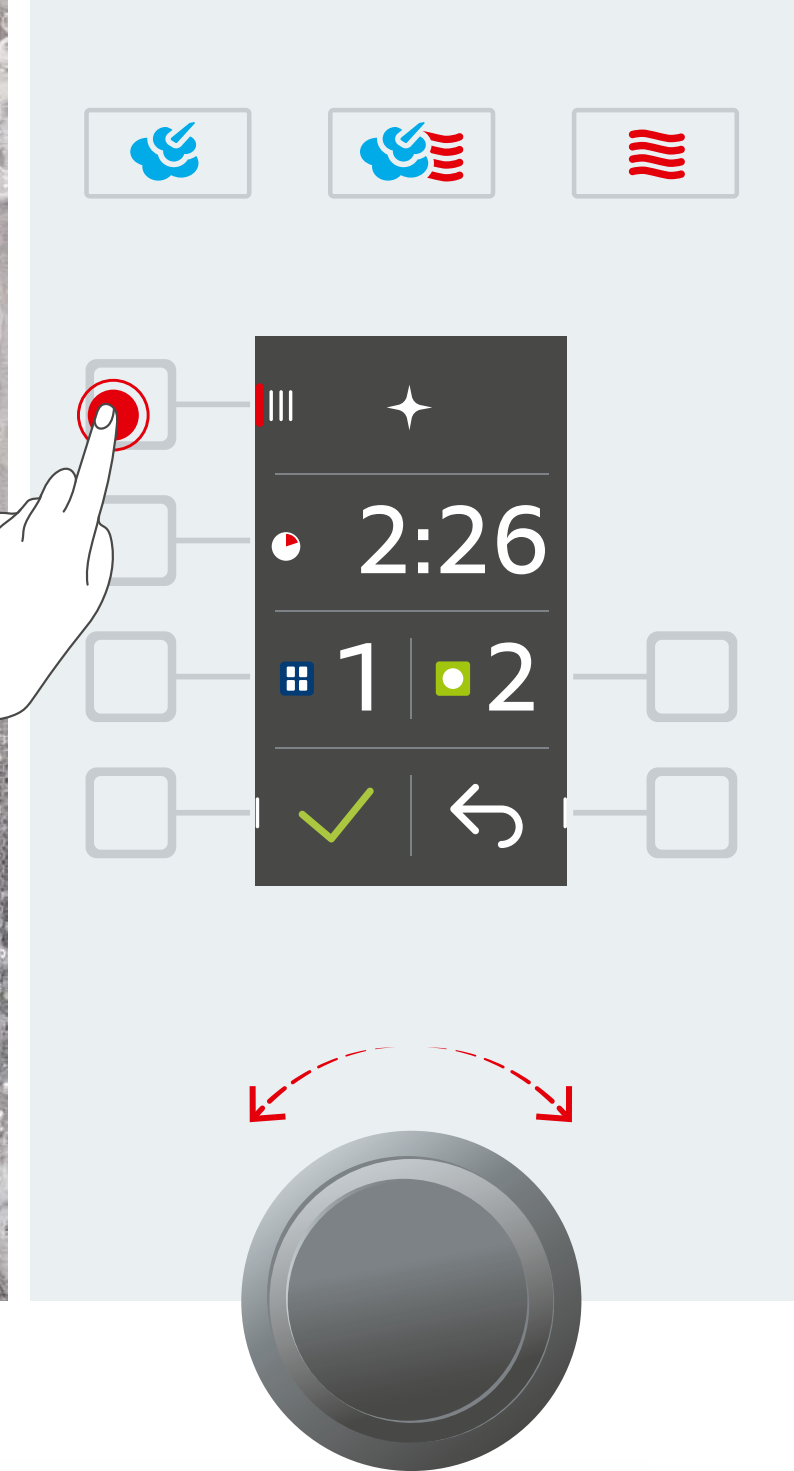
➔ No cooking loss, no drying and high quality.





Always ready to go.

### Effective cleaning



Regardless of how hard the iCombi Classic has worked and depending on how dirty the unit is, the automatic clean will determine the necessary cleaning stage. Strong, light or medium. With phosphate-free cleaner tabs. Day or night. Or even in between, even without tabs. The Care system eliminates the need for expensive water softening and regular descaling of the steam generator. To make cleaning easier, all the cleaning stages are quick and easy to select on the display.



➔ **Because only one thing counts**  
That your cooking system is perfectly hygienic at all times with minimal effort.

[rational-online.com/au/cleaning](https://rational-online.com/au/cleaning)



Economy.

You can look at it from any angle you want, the numbers work.

More performance with less consumption. You will save on a large number of cooking appliances, therefore reducing your investment costs. Also, you will use less raw materials, oil and energy and therefore requiring fewer resources. With environmentally-certified production, energy-efficient sales logistics and phosphate-free cleaner, you can make a stand for sustainable standards and keep your conscience clear.



See for yourself.

The example is based on a restaurant with 200 meals per day using two iCombi Classic 10-1/1. The comparison unit does not have ClimaPlus.

➔ It pays off  
The bottom line is the extremely quick amortisation, but it's also fun to work with.

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Your profit	Calculation approach per month	Your additional earnings per month	Do the calculation for yourself
Meat / Fish / Poultry			
Reduced shrinkage on roasting cuts the use of raw materials by up to 25%*.	Cost of goods traditional \$11,520	= \$2,880	
	Cost of goods with iCombi Classic \$8,640		
Energy			
With short pre-heating times and modern control technology, your energy costs are reduced by up to 70%*.	Consumption 6,300 kWh × \$0.25 per kWh	= \$1,102	
	Consumption with iCombi Classic 1,890 kWh × \$0.25 per kWh		
Oil			
Oil becomes almost virtually unnecessary. Your purchasing and disposal costs for oil are reduced by up to 95%	Cost of goods \$40	= \$38	
	Cost of goods with iCombi Classic \$2		
Working time			
Savings from pre-production, ease of use and automatic cleaning.	35 fewer hours × \$28	= \$784	
Water softening / descaling			
Automatic cleaning and descaling make these costs completely unnecessary.	Conventional costs \$35	= \$35	
	Costs with iCombi Classic \$0		
Your extra earnings per month		= \$4,840	
Your extra earnings per year		= \$58,074	

\* Compared to conventional cooking technology.  
\*\* Compound calculation based on an hourly rate for chef/cleaning staff.



## Sustainability.

Good for the environment,  
better for the cash flow.



Sustainability protects resources and saves money. Energy-efficient production and logistics and new standards in energy-saving are a given at RATIONAL. Equally, sustainability is just as much of a given with the iCombi Classic in your kitchen. Compared to conventional kitchen appliances, you will save energy. You will also have a lower cost of goods, less over-production whilst allowing for healthier cooking.

➔ **For the sake of the environment**  
You can cook healthily whilst maintaining an environmental balance.

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## Tested product quality.

The iCombi Classic  
stands the test of time  
– for years on end.

A normal day in the kitchen is hard work. This is why RATIONAL combi-steamers are tough and carefully made. This is partly due to the fact that they are manufactured in Germany, but also due to the "one person, one unit" principle. This means that everyone in production takes full responsibility for the quality of their cooking system. They even put their name on the data plate. We hold our suppliers up to the same standards. The focus is on high quality, continuous improvement and ensuring the reliability and longevity of products. It's no wonder that the oldest RATIONAL combi-steamer has been in use for over 40 years.

➔ **Peace of mind**  
Made for everyday use, solid and durable. You can count on a reliable partner.

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## Technical details.

Offers everything. Down to the smallest detail.



If you have a lot to deliver, you need the right technology. The iCombi Classic has:

- ① LED cooking cabinet lighting
- ② Unit monitoring and download of HACCP data via ConnectedCooking (only with optional LAN or WiFi interface)
- ③ New sealing technology for floor units
- ④ Integrated hand shower
- ⑤ Fresh steam generator
- ⑥ Double-glazed door with heat-reflecting coating

Also, LAN/WiFi (optional), integrated door drip tray and centrifugal grease trap.





## Accessories.

# The right ingredients for your success.

The iCombi Classic is your tool and supports you on the path to your desired result. Including with the right accessory. From the grill plate with the excellent thermal conductivity to the powerful exhaust and condensation hoods and the practical stand. Regardless of what the purpose of the different accessories is, they all have one thing in common: they can withstand a lot and also deliver a lot. Every day.

- ❶ CombiFry
- ❷ Granite-enamelled container
- ❸ Roasting and baking pan
- ❹ Roasting and baking tray
- ❺ Grill and pizza tray
- ❻ Multibaker

## ➤ Original RATIONAL Accessories

We have sophisticated accessories to thank for such impressive results.

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# iCombi Classic overview of models.

## Classic features, multiple possibilities.



The iCombi Classic is available in many different sizes, as ultimately its performance must fit your needs and not the other way around. 20 meals or 2,000? Front of house cooking? Size of kitchen? Electricity? Gas? 6-1/1? 20-2/1? Which model belongs in your kitchen?

All the options, equipment features and accessories at: [rationalaustralia.com.au](http://rationalaustralia.com.au)

iCombi Classic	6-1/1	10-1/1	6-2/1	10-2/1	20-1/1	20-2/1
<b>Electric and gas</b>						
Capacity	6 × 1/1 GN	10 × 1/1 GN	6 × 2/1 GN	10 × 2/1 GN	20 × 1/1 GN	20 × 2/1 GN
Number of meals per day	30–100	80–150	60–160	150–300	150–300	300–500
Lengthwise loading (GN)	1/1. 1/2. 2/3. 1/3. 2/8 GN	1/1. 1/2. 2/3. 1/3. 2/8 GN	2/1. 1/1 GN	2/1. 1/1 GN	1/1. 1/2. 2/3. 1/3. 2/8 GN	2/1. 1/1 GN
Width	850 mm	850 mm	1072 mm	1072 mm	877 mm	1082 mm
Depth (including door handle)	842 mm	842 mm	1042 mm	1042 mm	913 mm	1117 mm
Height	754 mm	1014 mm	754 mm	1014 mm	1807 mm	1807 mm
Water inlet	R 3/4"	R 3/4"	R 3/4"	R 3/4"	R 3/4"	R 3/4"
Water outlet	DN 50	DN 50	DN 50	DN 50	DN 50	DN 50
Water pressure	1.0 – 6.0 bar	1.0 – 6.0 bar	1.0 – 6.0 bar	1.0 – 6.0 bar	1.0 – 6.0 bar	1.0 – 6.0 bar
<b>Electric</b>						
Weight	93 kg	121 kg	131 kg	160 kg	231 kg	304 kg
Connected load	10.8 kW	20.5 kW	24.2 kW	40.6 kW	40.4 kW	73.8 kW
Fuse	3 × 16 A	3 × 32 A	3 × 35 A	3 × 63 A	3 × 63 A	3 × 125 A
Mains connection	3 NAC 415 V	3 NAC 415 V	3 NAC 415 V	3 NAC 415 V	3 NAC 415 V	3 NAC 415 V
Convection mode output	10.25 kW	19.6 kW	23.4 kW	39.2 kW	39.2 kW	71.9 kW
Steam mode output	9.771 kW	19.6 kW	19.6 kW	39.2 kW	39.2 kW	58.7 kW
<b>Gas</b>						
Weight	101 kg	139 kg	128 kg	184 kg	276 kg	371 kg
Electrical rating	0.6 kW	0.9 kW	0.9 kW	1.5 kW	1.3 kW	2.2 kW
Fuse	1 × 16 A	1 × 16 A	1 × 16 A	1 × 16 A	1 × 16 A	1 × 16 A
Mains connection	1 NAC 240 V	1 NAC 240 V	1 NAC 240 V	1 NAC 240 V	1 NAC 240 V	1 NAC 240 V
Gas supply/connection	R 3/4"	R 3/4"	R 3/4"	R 3/4"	R 3/4"	R 3/4"
<b>Natural gas*</b>						
Max. Nominal thermal load	52 MJ/h	88 MJ/h	112 MJ/h	160 MJ/h	152 MJ/h	320 MJ/h
Convection mode output	52 MJ/h	88 MJ/h	112 MJ/h	160 MJ/h	152 MJ/h	320 MJ/h
Steam mode output	48 MJ/h	80 MJ/h	84 MJ/h	160 MJ/h	152 MJ/h	204 MJ/h

\* To guarantee proper operation, the appropriate connection flow pressure must be ensured:  
 Natural gas H G20: 18–25 mbar (0.261–0.363 psi). Natural gas L G25: 20–30 mbar (0.290–0.435 psi). LPG G30 and G31: 25–57.5 mbar (0.363–0.834 psi).  
 XS and 20-2/1 Electric: ENERGY STAR excludes these unit features from certification.





“We saw the cooking system for the first time at the RATIONAL CookingLive event. That's when we decided to include it in our kitchen, after seeing its excellent and consistent results, along with the savings it provides.”

George Kailis, Owner and Manager TAMALA  
Café Bar, Kiti, Cyprus

## ServicePlus.

The beginning of a wonderful friendship.

The right service makes the RATIONAL cooking system and your kitchen a complete success. From the initial consultation, the trial cooking and installation through to the individual start up training, software updates and ChefLine, the telephone hotline for individual questions – RATIONAL has it all. Or you can attend training at the Academy RATIONAL. At the same time, you can contact a certified RATIONAL dealer at any time. They know all the cooking systems inside out and will find the right one for your kitchen. The worldwide RATIONAL service team is also close at hand in case of emergencies.

### ➔ ServicePlus

All with a single objective.  
Ensuring your investment pays off in the long term, that you always get the most out of your cooking systems and that you never run out of ideas.

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## iCombi live.

Don't just listen to us,  
try it for yourself.

Enough with the theory, time for practice because nothing is more convincing than seeing for yourself. Experience the RATIONAL cooking systems in use, see the functions for yourself and try one out to see how you can work with them. Live, with no obligation and at a location near you. Do you have any questions, or do you want some information specific to your needs and possible applications? You can call us, or send us an e-mail. You can also find further information, details, videos and customer testimonials at [rationalaustralia.com.au](https://rationalaustralia.com.au).

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