



iCombi® Classic.

Productive. Robust. Reliable.





The iCombi Classic. For the trained chef.

The iCombi Classic gets the job done. It's robust, hard-working, powerful, and efficient. It can grill, roast, steam, bake, pan-fry, air-fry, and braise. It's packed with functions that ensure exceptional food quality. And it does all of that in less than 11 ft². So it adapts to commercial kitchens' needs. Implements your ideas reliably. So you'll always get the great results you envision.

For exceptional food quality: Regulate heat and moisture individually.

A reliable, user-friendly all-in-one cooking system: Steam for color, juiciness, and preserved vitamins. Hot air for crisp crusts, crunchy breading, and grill marks. Combine the two to avoid cooking losses and drying out. While guaranteeing quality.



Steam



Heat + Steam



Heat



[More information](#)

How you benefit.

Excellent food quality.

On every rack.

Crisp crusts, appetizing grill marks, essential nutrients. The iCombi Classic helps you achieve outstanding results every time. Healthy and delicious from the first rack to the last.



Excellent food quality.



Investment peace of mind.

Time savings.

Right at your fingertips.

Tasty, nutritious food takes time. The iCombi Classic gives you plenty of that. While relieving plenty of pressure. By working efficiently, productively, and reliably.



Time savings.



High hygiene standards.

Investment peace of mind.

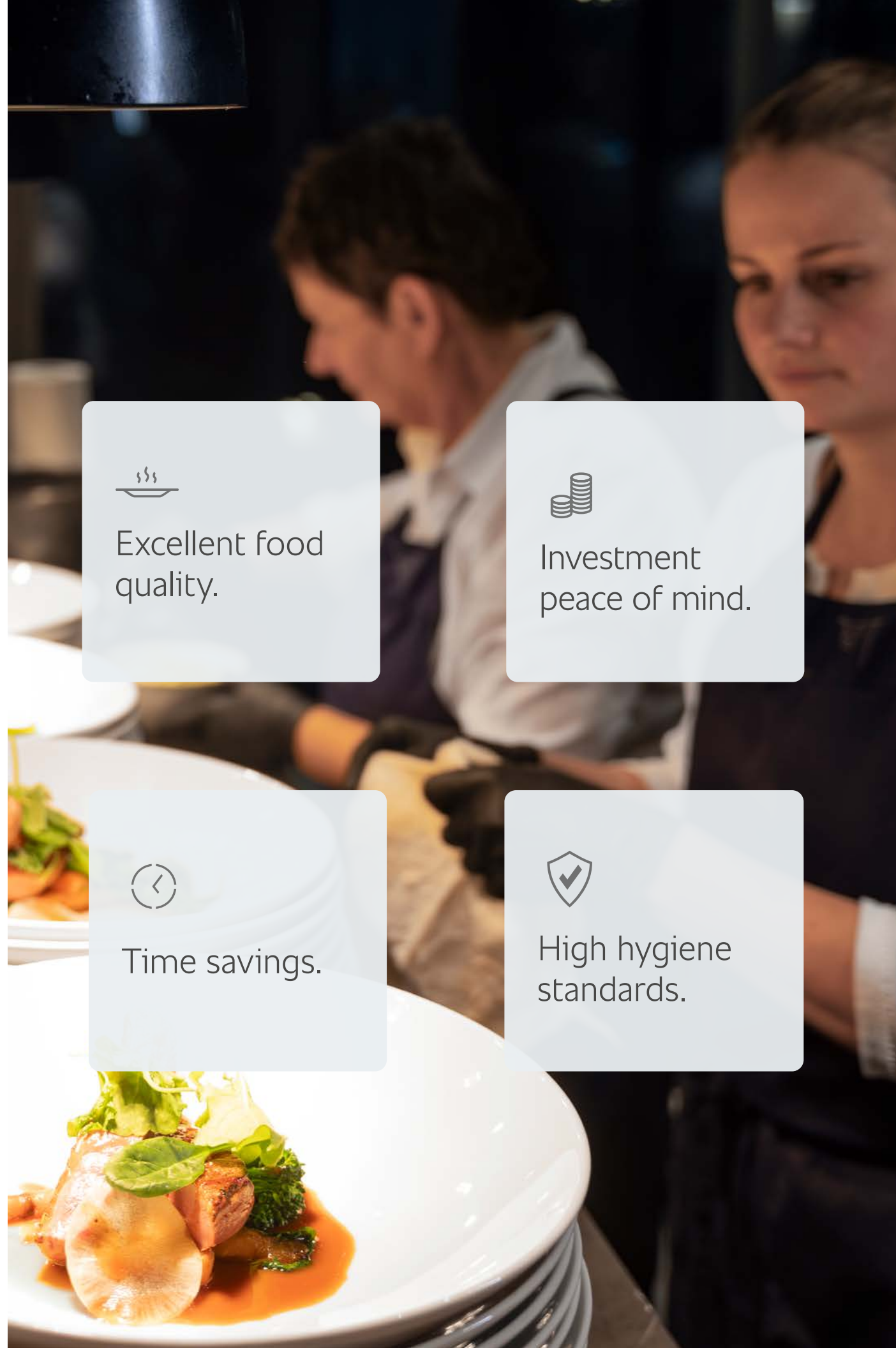
Worth it.

Energy, operation, maintenance, water softening and descaling: all costs are significantly less than with conventional kitchen technology. Expected operational life: often exceeds 10 years. Result: a secure investment.

High hygiene standards.

With zero effort.

Keep everything clean and hygienic. Automatic cleaning gets the iCombi Classic sparkling clean and ready to use at the touch of a button. While recording all HACCP data.



Precise cooking cabinet climate.

Ensures exceptional uniformity.

Delivers powerful – and consistent – energy.

- › Simple control panel creates and measures precise cooking cabinet climates
- › Adjust moisture settings in 10% increments
- › Powerful steam generator optimizes steam saturation
- › High-performance dehumidification, additional fans*, and optimized cooking cabinet design
- › Reduces energy and water consumption by up to 10%*



up to
27 gal/sec. de-
humidification



572°F hot air



max. steam
saturation

How you benefit:



Optional left-sided door hinge

*compared to the previous model.



RATIONAL

iCombi Classic



100°
356°
2:41



Steam generator.

Full steam ahead.

No question: the better the steam, the better the food.

- › 100% fresh, hygienic steam
- › Maximum steam saturation, even at temperatures below 212°F
- › No limescale particles on food
- › Automatic descaling
- › Food full of color and flavor
- › No flavor transfer



RATIONAL
iCombi Classic

Operating concept.

Simple and intuitive.

The iCombi Classic gets you where you're going in no time.

- › Easy-to-learn controls
- › Color display, clear symbols, rotary wheel with push function
- › Individually programmable: store up to 100 cooking processes with up to 12 steps each
- › Use the ConnectedCooking digital kitchen management system to create and distribute cooking programs, document HACCP data, and view information on online status, cooking system usage, and unit availability (with optional Ethernet or WiFi interface)



How you benefit:



Classic



Cleaning and descaling.

Totally clean is totally easy.

So you can always work with a perfectly hygienic cooking system.

- › Automatic cleaning and descaling with phosphate-free cleaner tabs
- › 4 cleaning programs: strong, medium, light, or rinse without tabs
- › Display makes selecting cleaning modes quick and easy
- › Automatically switches off after cleaning, if desired
- › Care system keeps steam generator limescale-free, eliminating the need for expensive water softening and costly service calls
- › Ensure all hygiene and food safety requirements are met with automatic cleaning programs, Active Green cleaner tabs, and HACCP data capture

How you benefit:



The bottom line.

Better performance,
lower consumption.

No matter how you spin it:
It adds up to a great deal.

- › Requires less raw materials, fat, and energy*
- › Replaces a wide range of conventional cooking appliances
- › Work sustainably: environmentally certified production, energy-efficient distribution logistics, and phosphate-free cleaner

Benefits to you:



Let's do the math together.

What makes a kitchen successful? It has to be worth the investment. Here's how the iCombi Classic does it:

- › Ready for immediate use
- › Replaces numerous kitchen appliances
- › Renders additional investments unnecessary
- › Saves space, working time, ingredients, energy, and water
- › Extremely short ROI time

Pays for itself in **less than 1 year**

| Your profit | Calculation model per month | Your additional earnings per month | Calculate for yourself |
|---|---|------------------------------------|------------------------|
| Meat/fish/poultry | | | |
| Significantly reduced cooking losses cut raw product use by up to 25%*. | Cost of goods \$14,208 | = \$3,552 | |
| | Cost of goods with iCombi Classic \$10,656 | | |
| Energy | | | |
| Thanks to short preheating times and modern regulation technology, you use up to 70%* less electricity. | Consumption 5,000 kWh × \$0.17 per kWh | = \$595 | |
| | Consumption with iCombi Classic 1,500 kWh × \$0.17 per kWh | | |
| Oil | | | |
| Fats and oils become practically superfluous. You save up to 95% on purchasing and disposal costs.*95 | Cost of goods \$833 | = \$791 | |
| | Cost of goods with iCombi Classic \$42 | | |
| Working time | | | |
| Savings through pre-production, ease of use, and automatic cleaning. | 53 fewer hours x \$18** | = \$954 | |
| Water softening/Descaling | | | |
| Automatic cleaning and descaling eliminate these expenses entirely. | Conventional costs \$167 | = \$167 | |
| | Cost with iCombi Classic \$0 | | |
| Your additional earnings per month | | = \$6,059 | |
| Your additional earnings per year | | = \$72,708 | |

Example calculation with 200 meals per day.

* versus conventional cooking technology.

** Mixed calculation based on hourly rates for chefs/cleaning staff.

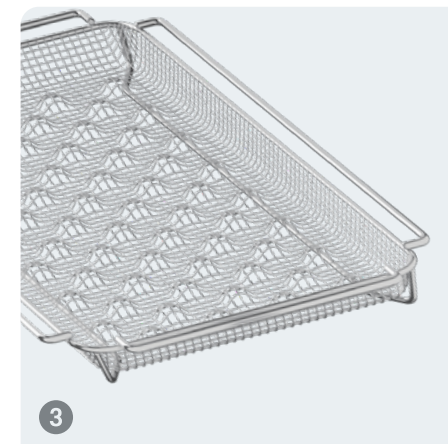


Accessories.

So you'll get the results you want.

Robust, versatile, and ready for hard use in the commercial kitchen. Like RATIONAL accessories. And they yield great results, too.

- ❶ UltraVent Plus
 - › Absorb steam and grease
 - › Reduce unpleasant odors
 - › Easy cleaning and maintenance
- ❷ Combi-Duo kit
 - Two cooking systems combined in a convenient stack. Greater flexibility.



❸



❹



❺



❻



❼



❽



❾

- ❸ CombiFry basket
- ❹ Granite-enameled container
- ❺ Roasting and baking pan
- ❻ Roasting and baking tray
- ❼ Grill and pizza tray
- ❽ Multibaker
- ❾ Diamond and grill grate



More information



Quality and sustainability.

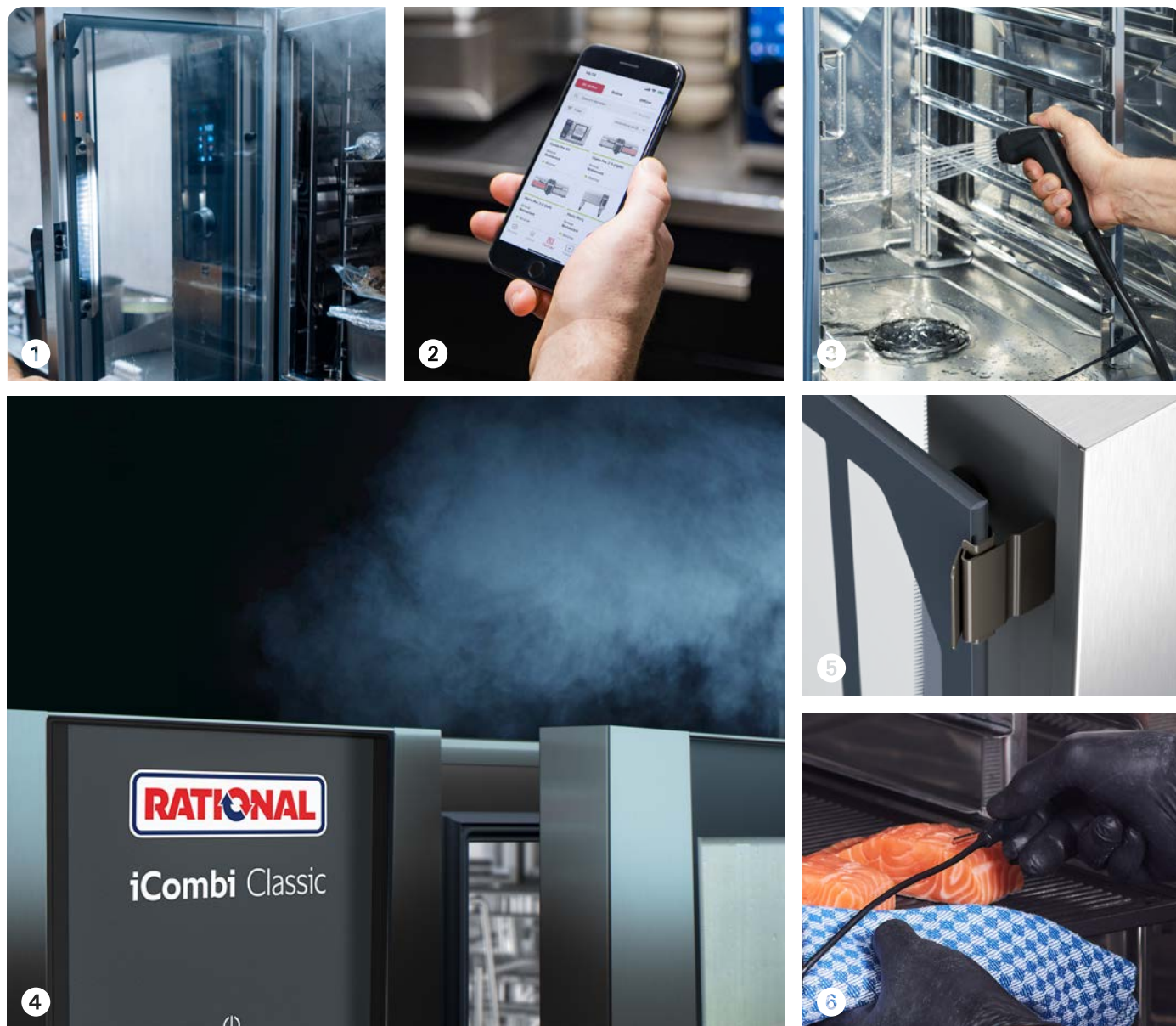
Out of respect
for humanity and
nature.

RATIONAL solutions and policies create added value in service of global well-being and a resource-conserving, climate-neutral future. Which means:

- › Longer product life cycles thanks to high quality standards and precise workmanship
- › Development of cooking systems that require less water and energy
- › High quality appliances that require less upkeep, service, and maintenance
- › High proportion of recyclable materials
- › Digitized, ergonomic solutions for greater user well-being

Technical details.

We've thought of everything.



- 1 LED cooking cabinet lighting
- 2 Monitor units, download HACCP and service data, download/upload cooking programs via ConnectedCooking (with optional LAN or WiFi interface)
- 3 Integrated hand shower with spray and jet modes
- 4 Steam generator
- 5 Rear-ventilated 2-pane door with heat-reflective coating
- 6 Integrated core temperature probe

Plus:
LAN/WLAN (optional),
integrated door drip pan,
centrifugal grease trap

IP X5

RATIONAL Services.

Here's to
a beautiful
friendship.

RATIONAL after-sale services help you get the most out of your units for years to come, as well as ensuring that you're never short on ideas.

- > Installation by certified Service Partners
- > Personal Chef Assist
- > Free software updates
- > ChefLine, the free RATIONAL hotline
- > Academy RATIONAL

Model overview.

Which one is right for you?



| iCombi Classic | 6-half size | 10-half size | 6-full size | 10-full size | 20-half size | 20-full size |
|-------------------------------------|---|--|---|--|--|--|
| Electric and gas | | | | | | |
| Capacity | 6 × half sheet pans 13" × 18" 6 × half steam pans 12 3/4" × 20 7/8" 6 × 1/1 GN / 12 × 1/2 GN | 10 × half sheet pans 13" × 18" 10 × half steam pans 12 3/4" × 20 7/8" 10 × 1/1 GN / 20 × 1/2 GN | 6 × full sheet pan 18" × 26" 12 × full steam pans 12 3/4" × 20 7/8" 6 × 2/1 GN / 12 × 1/1 GN | 10 × full sheet pans 18" × 26" 20 × full steam pans 12 3/4" × 20 7/8" 10 × 2/1 GN / 20 × 1/1 GN | 20 × half sheet pans 13" × 18" 20 × half steam pans 12 3/4" × 20 7/8" 20 × 1/1 GN / 40 × 1/2 GN | 20 × full sheet pans 18" × 26" 40 × full steam pans 12 3/4" × 20 7/8" 20 × 2/1 GN / 40 × 1/1 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 | 33 1/2" (850 mm) | 33 1/2" (850 mm) | 42 1/4" (1,074 mm) | 42 1/4" (1,074 mm) | 34 5/8" (879 mm) | 42 5/8" (1,084 mm) |
| Depth (including door handle) | 33 1/8" (842 mm) | 33 1/8" (842 mm) | 41" (1,042 mm) | 41 1/8" (1,043 mm) | 36" (914 mm) | 44" (1,119 mm) |
| Height (including ventilation pipe) | 31 3/4" (804 mm) | 41 7/8" (1,064 mm) | 31 5/8" (804 mm) | 41 7/8" (1,064 mm) | 74 1/8" (1,882 mm) | 74 1/8" (1,882 mm) |
| Water inlet | GHT 3/4" | GHT 3/4" | GHT 3/4" | GHT 3/4" | GHT 3/4" | GHT 3/4" |
| Drain | 50 OD | 50 OD | 50 OD | 50 OD | 50 OD | 50 OD |
| Water pressure | 14.5 - 87.0 psi | 14.5 - 87.0 psi | 14.5 - 87.0 psi | 14.5 - 87.0 psi | 14.5 - 87.0 psi | 14.5 - 87.0 psi |
| Electric | | | | | | |
| Weight | 219 lb (99 kg) | 280 lb (127 kg) | 292 lb (132 kg) | 371 lb (168 kg) | 547 lb (248 kg) | 691 lb (313 kg) |
| Connected load | 10.8 kW/10.8kW | 18.9 kW/18.9 kW | 22.4 kW/22.4 kW | 37.4 kW/37.4 kW | 37.2 kW/37.2 kW | 67.9 kW/67.9 kW |
| Breaker | 3 × 35 A/3 × 35 A | 3 × 60 A/3 × 60 A | 3 × 70 A/3 × 70 A | 3 × 125 A/3 × 125 A | 3 × 125 A/3 × 125 A | 3 × 200 A/3 × 200 A |
| Mains connection | 3 ph 208 V/ 3 ph 240 V | 3 ph 208 V/ 3 ph 240 V | 3 ph 208 V/ 3 ph 240 V | 3 ph 208 V/ 3 ph 240 V | 3 ph 208 V/ 3 ph 240 V | 3 ph 208 V/ 3 ph 240 V |
| Power - Hot air | 10.3 kW/10.3 kW | 18.0 kW/18.0 kW | 21.6 kW/21.6 kW | 36.0 kW/36.0 kW | 36.0 kW/36.0 kW | 66.0 kW/66.0 kW |
| Power - Steam | 9.0 kW/9.0 kW | 18.0 kW/18.0 kW | 18.0 kW/18.0 kW | 36.0 kW/36.0 kW | 36.0 kW/36.0 kW | 54.0 kW/54.0 kW |
| Gas | | | | | | |
| Weight | 252 lb (114 kg) | 325 lb (147 kg) | 333 lb (151 kg) | 422 lb (191 kg) | 596 lb (270 kg) | 763 lb (346 kg) |
| Electrical rating | 0.6 kW/ 0.6 kW | 0.9 kW/0.9 kW | 0.9 kW | 1.5 kW | 1.3 kW/1.3 kW | 2.2 kW |
| Breaker | 2 × 15 A/1 × 15 A | 2 × 15 A/1 × 15 A | 2 × 15 A | 2 × 15 A | 2 × 15 A/1 × 15 A | 2 × 15 A |
| Mains connection | 2 ph 208 V/ 1 ph 120 V | 2 ph 208 V/ 1 ph 120 V | 2 ph 208 V | 2 ph 208 V | 2 ph 208 V/ 1 ph 120 V | 2 ph 208 V |
| Gas connection | 3/4" NPG | 3/4" NPG | 3/4" NPG | 3/4" NPG | 3/4" NPG | 3/4" NPG |
| Natural gas/Liquid gas* | | | | | | |
| Max. Nominal thermal load | 49,500 BTU/ 48,500 BTU | 83,500 BTU/ 82,000 BTU | 106,500 BTU/ 104,000 BTU | 152,000 BTU/ 148,500 BTU | 159,500 BTU/ 156,000 BTU | 303,500 BTU/ 296,500 BTU |
| Power - Hot air | 49,500 BTU/ 48,500 BTU | 83,500 BTU/ 82,000 BTU | 106,500 BTU/ 104,000 BTU | 152,000 BTU/ 148,500 BTU | 159,500 BTU/ 156,000 BTU | 303,500 BTU/ 296,500 BTU |
| Power - Steam | 45,500 BTU/ 44,500 BTU | 76,000 BTU/ 74,500 BTU | 80,000 BTU/ 78,000 BTU | 152,000 BTU/ 148,500 BTU | 144,500 BTU/ 141,000 BTU | 193,500 BTU/ 189,000 BTU |

The iCombi Classic is available in many different sizes, so you'll always find one to fit your needs. Twenty meals or two thousand? Display cooking? Kitchen size? Electric? Gas? Which model belongs in your kitchen?

Complete information on options, features, and accessories at rational-online.com



Want even more bells and whistles? Then the iCombi Pro is your best bet: its integrated cooking expertise creates plenty of WOW effects in professional kitchens. And delivers the results you want reliably. No matter who's using it.



Learn more about the iCombi Pro.

*In order to ensure proper operation, make sure to establish the correct line pressure: Natural gas: 6.5"-10" w.c., Liquid gas: 10"-13" w.c.

ENERGY STAR available for 6-half size and 6-full size cooking systems (electric and gas), as well as on 10-half size cooking systems (electric). iCombi Pro (LM100) and iCombi Classic (LM200) models are NSF certified as can be seen on the NSF listing.

iCombi live.

Cook with our experts.

Nothing is more convincing than your own eyes. Experience RATIONAL cooking systems up close, see their features in action, and learn how to work with them. Live and at no obligation – right in your area.



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