

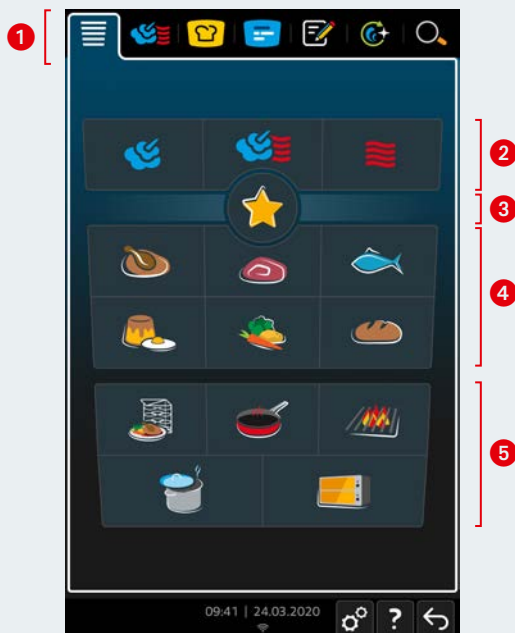
Let's start!

At a glance instructions.



1 Menu bar

- Home
- Manual operating modes
- iCookingSuite
- iProductionManager
- Programming mode
- iCareSystem
- Search assistant



2 Manual modes

- Steam
- Convection
- Combination

3 Favourites

- Top 10

4 Intelligent modes

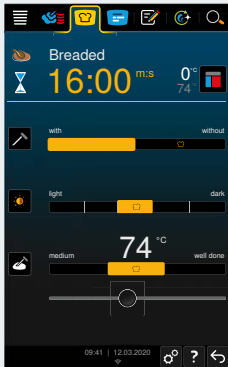
- Poultry
- Meat
- Fish
- Egg dishes & dessert
- Vegetables & side dishes
- Baked goods

5 Intelligent cooking method

- Finishing
- Frying
- Grilling
- Boiling
- Baking

The intelligent assistant.

iCookingSuite



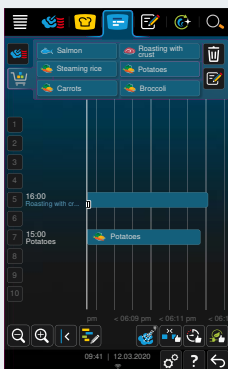
Core probe

Browning level

Core temperature

- › Press the “iCookingSuite” button, select the food to be cooked (e.g. Meat, Frying with breaded coating).
- › Select the cooking parameters, e.g. browning level and the core temperature.
- › Load the cooking system. Once the door is closed, the cooking process starts automatically and alerts you when the desired result is achieved.

iProductionManager

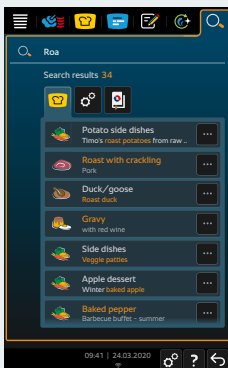


Selection window

Timeline

- › Select the desired dishes in the iProductionManager and drag them to the desired tray and the desired time.
- › The cooking process starts automatically after preheating and provides instructions for loading or unloading of the cooking system.
- › You can optimise the planning at the touch of a button for the shortest time or minimal energy consumption.

Search assistant/Help



Input field

Filter

Search results

“?” – Help

- › Enter the desired search term next to the magnifying glass. You can filter the results list in the filter area.
- › Tap on the desired search result to jump directly to the desired content.
- › The “?” symbol takes you directly to the help feature, which always shows the content for the current page. Usage examples can be started directly from the help page.



Additional training.

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**The networked kitchen.
Made by RATIONAL.**

Link up your RATIONAL cooking systems using one of the largest internet platforms for professional kitchens and use the numerous digital functions. With the PC, tablet and smartphone.

The integrated WiFi-interfaces means the iCombi Pro connects easily both to the Internet and to your smartphone in order to connect with ConnectedCooking.

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**Original RATIONAL accessories.
The right ingredients for your success.**

It has to be robust to last every day and to be able to work hard in the professional kitchen. At RATIONAL this applies to the mobile oven racks and the grill and pizza tray, the condensation hood and the stainless steel containers. Only with original RATIONAL accessories can you get outstanding performance from the RATIONAL cooking systems in their entire range of applications.

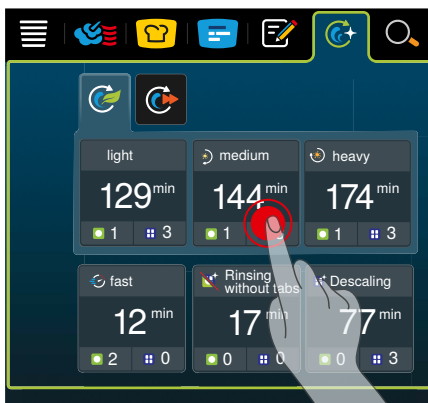
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Intelligent cleaning.

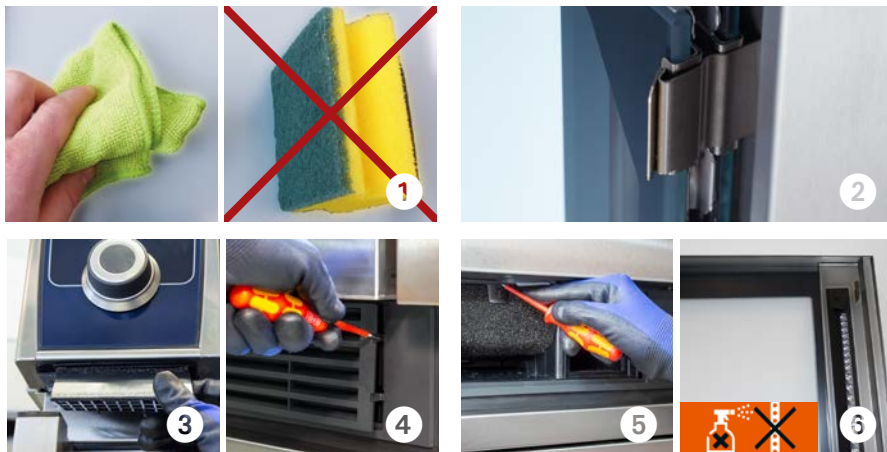
Quick cleaning quickly found and quickly activated: simply place the cleaner tabs in the floor drain strainer and start the clean. Production can then resume after no more than 12 minutes*.

iCareControl is the intelligent, automatic cleaning system, which detects the level of soiling and limescale and suggests suitable cleaning. This guarantees reliable removal of dirt and limescale. Simply select the desired cleaning and follow the steps shown.



* iCombi Pro XS 6-2/3: max. 30 minutes. Always clean the appliance with RATIONAL care products, using any other cleaning agents may damage the appliance.

Care instructions.



① The outer surface of the cooking system may be cleaned with a damp, soft cloth. Aggressive and abrasive cleaning agents or high-pressure cleaners are not permitted.

② The internal panels of the doors can be opened by actuating the two steel clip elements and the glass panels can then be cleaned with a soft, damp cloth. Carefully wiping down the door seal can also prolong the service life of the door seal considerably.

③ ④ ⑤ The air filter must be replaced at regular intervals (3 – 12 months) depending on the ambient temperatures. To do this, press the ventilation grille at the front on the iCombi Pro XS 6-2/3 down (3) and pull the filter holder out to the front. For the iCombi Pro 6-1/1 – 10-2/1 (4), use a screwdriver to carefully lever out the ventilation grill in the base under the control panel, then lever the filter element out of the holder (5) and pull it out to the front. Clean the filter in a mild, warm soap solution (<80°C/176°F) and leave it to dry. If the filter can no longer be cleaned, replace it with a new one (XS 6-2/3 Art. no. 40.04.771, 6-1/1 – 10-2/1: Art. no. 40.05.424). Insert the cleaned filter or new filter again. iCombi Pro 20-1/1 – 20-2/1: Inform your RATIONAL Service Partner.

⑥ The LED behind the centre glass panel is protected from soiling under normal conditions. If soiling occurs, use a soft, damp cloth to clean it. Do not use aggressive, abrasive or corrosive cleaning agents to clean the LED strips.