



iVario®

The Game Changer.

Restaurant.



iVario live



Countless tasks. One iVario.

Stove, pots, pans, deep-fat fryers, pressure cookers, bain-maries? Combined into one – the iVario. For boiling, pan-frying and deep-frying. Up to four times faster*, using up to 40% less energy*. Which is how the iVario replaces numerous conventional kitchen appliances. While still yielding delicious, individualised results. It's a must-have for both mise en place and à la carte preparations.

Replaces



Frying pans



Pots



Deep-fat fryers



Stoves

* Compared to conventional stoves, tilting pans and deep-fat fryers. For more information, visit rational-online.com.

Benefits.

High food quality.

Delivered consistently.

Cooking begins with an idea and needs to end with a delicious meal. Consistently. With the iVario, that's no problem. It implements specifications precisely. Handles products optimally. Reacts to even the slightest changes promptly. So you'll get your desired results over and over and over again.

Save working time.

While still accomplishing everything.

When it comes to working time, having an iVario changes everything. It renders many work steps unnecessary. Like watching food cook – even with delicate dishes. Like waiting, because the iVario is up to four times faster*. Like scrubbing, because nothing sticks or boils over. Like routine tasks – no stirring required.

Save space, reduce equipment.

How does it do that?

In restaurants, the iVario demonstrates that it can handle the work of numerous appliances at once. It has mise en place mastered: boiling potatoes quickly, preparing roasts overnight, simmering rice pudding. It makes service a breeze: holding food warm just like a bain-marie, pan-frying to order, deep-frying in no time. And because the old appliances are no longer required, kitchen space is increased

* Compared to conventional stoves, tilting pans and deep-fat fryers.
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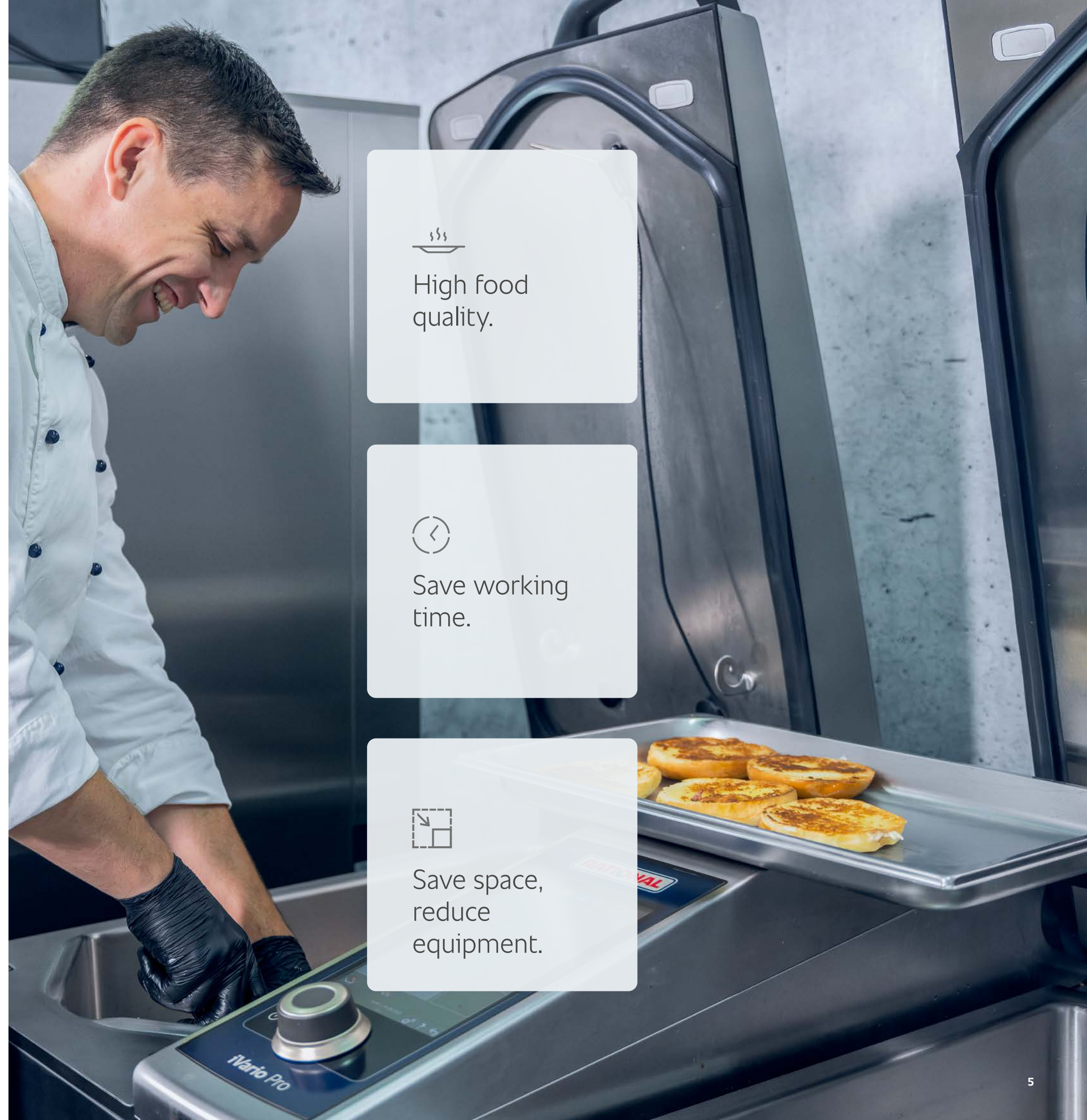
High food
quality.



Save working
time.



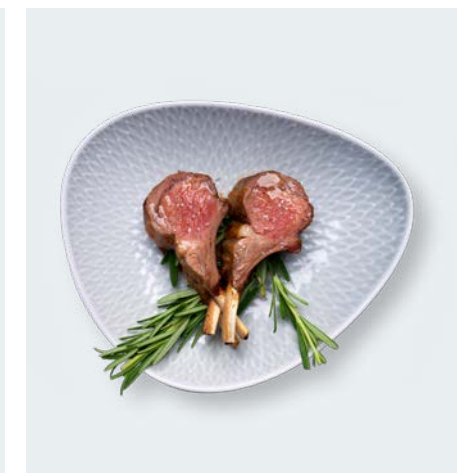
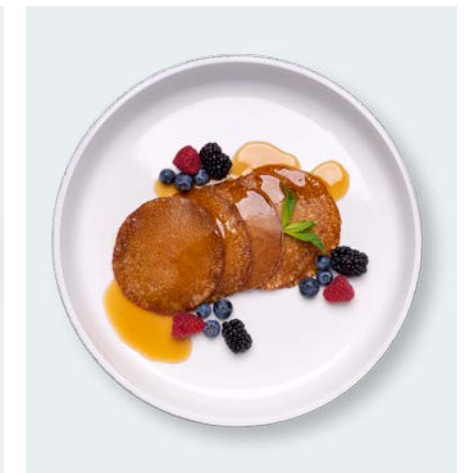
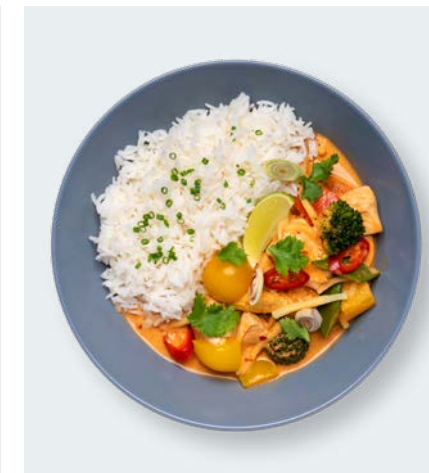
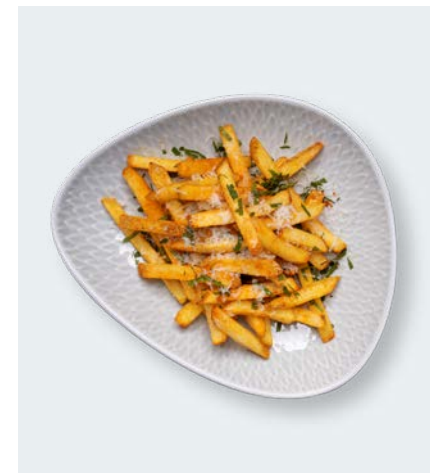
Save space,
reduce
equipment.



Impressive performance.

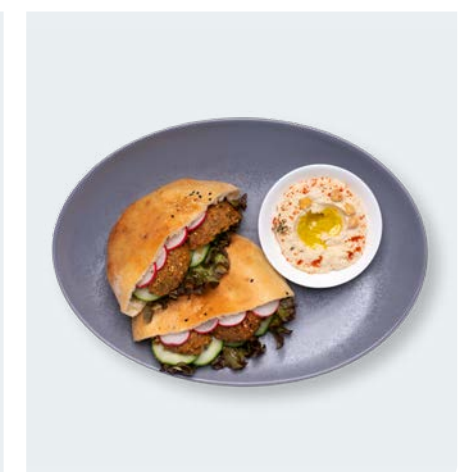
Top-quality results.

Lip-smacking, mouth-watering – the iVario delivers all types of delicious food. Quickly and consistently regardless of quantity.



For example*:

- › **Blanching:** 4 kg of broccoli in 14 minutes
- › **Braising:** 250 servings of Bolognese sauce in 60 minutes
- › **Boiling:** 100 servings of vegetable soup in 20 minutes
- › **Deep-frying:** 16 kg of battered vegetables in 60 minutes
- › **Boiling:** 3 kg of pasta (in basket) in 19 minutes
- › **Pressure cooking:** 25 kg of casserole in 87 minutes
- › **Boiling dairy:** 133 servings of rice pudding in 62 minutes
- › **Pan frying:** 4 kg of fried rice in 6 minutes



* iVario Pro 2-S



Speed & precision. Performance management.

Precise. Intelligent. Powerful.
Performance management in the iVario:

- › A winning combination of ceramic heating elements and a highly responsive, scratch-resistant pan base
- › Uniform heat distribution from corner to corner
- › Exceptional speed and efficiency
- › Uses less electricity than conventional appliances
- › Reserve power for large quantities
- › Heats to 200°C in just 90 seconds
- › Boils 18 L water in 7.5 minutes

Benefits:



iVarioBoost

Monitoring and assistance.

The intelligence of the iVario.

Continuously monitors and supports food production.

- › Easy to operate – almost no orientation required
- › Automatically adjusts cooking processes to fit each dish
- › Delivers your target results every time
- › Adapts to users' cooking habits
- › Only alerts you when you need to do something
- › Practical search assistant

Benefits:

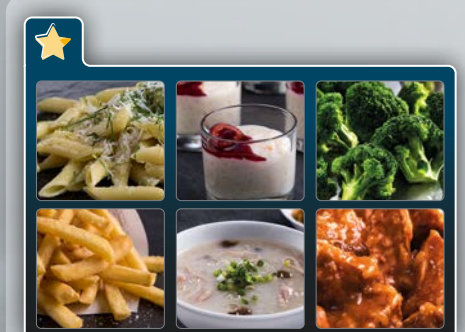
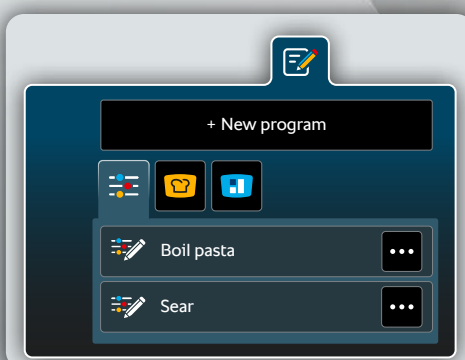
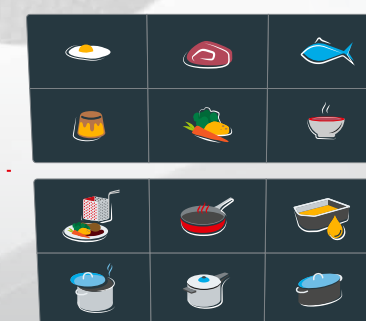


iCookingSuite 

Monitoring and assistance.

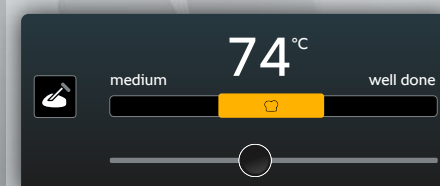
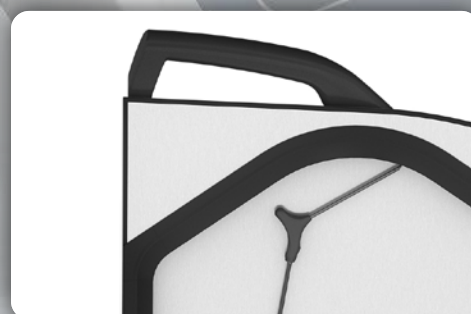
Your intelligent assistant in everyday kitchen work.

An operating concept that sets standards: Intuitive display with pre-installed cooking procedures. Touch screen and rotary dial controls allow quick, easy and efficient operation.

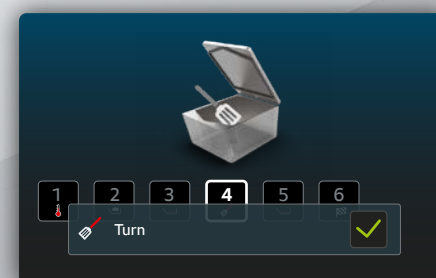


Preset, custom or manual cooking processes – the programming functions make it possible to tailor to individual work processes.

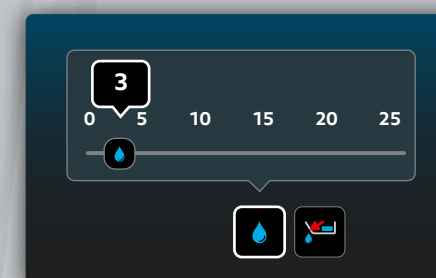
With MyDisplay, the user interface can be adapted so that only the functions that are currently required are displayed.



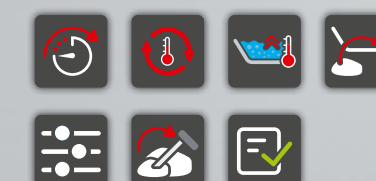
The integrated core probe's six measurement points detect product sizes and quantities, so every dish reaches the set core temperature – and the target results – precisely.



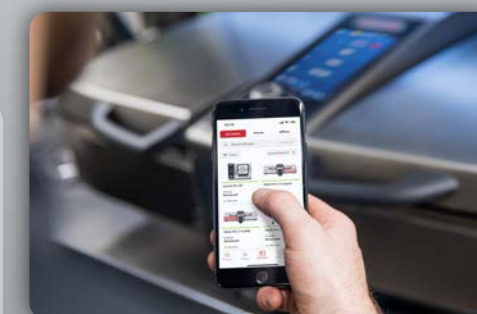
Intelligent regulation and interactive communication with the iVario cooking intelligence. Which adjusts cooking processes individually to each dish, adapts to users' habits and alerts them when something needs doing.



Automatic water inlet. At the touch of a button, measured to the exact litre. Whenever you need it. With integrated drain.



Decide on the next steps – continue cooking, boil down, hold or start a new load. These options can be selected as required while the cooking system is in operation. This makes handling simple and ensures food quality.



With ConnectedCooking, the digital kitchen management solution, create and distribute cooking programs, configure the screen view via MyDisplay, update unit software, document HACCP data. No matter where the cooking systems are.



Multifaceted and flexible.

Turn two into four.

Use iZoneControl to turn two pans into up to four iVario. For greater flexibility.

- › Divide pans into up to four zones
- › Flexibility in zone size, shape and position
- › Prepare different dishes in a single pan
- › Simultaneously or time-delayed, at the same or different temperatures
- › No monitoring and no extra kitchen equipment

Benefits:



iZoneControl



Pressure cooking.

Builds up pressure to take the pressure off.

The optional intelligent pressure-cooking function kicks things into even higher gear*:

- › Soups, stews, casseroles, braised dishes and legumes cook up to 46% faster
- › Easy and safe to use
- › No loss of quality
- › Faster pressure build-up and release
- › No additional maintenance required (e.g., annual pressure inspections)

Shorter cooking times

Example: 15 kg Goulash in the iVario Pro 2-S.

102 min.

⌚ 46% faster with pressure

188 min.

without pressure

	Cooking	Pressure cooking
Vegetable soup	72 Min.	48 Min. ⌚ 33 %
Chickpeas	65 Min.	42 Min. ⌚ 35 %
Potatoes	43 Min.	34 Min. ⌚ 21 %

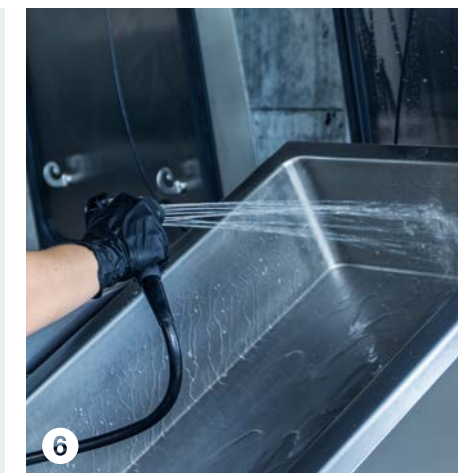
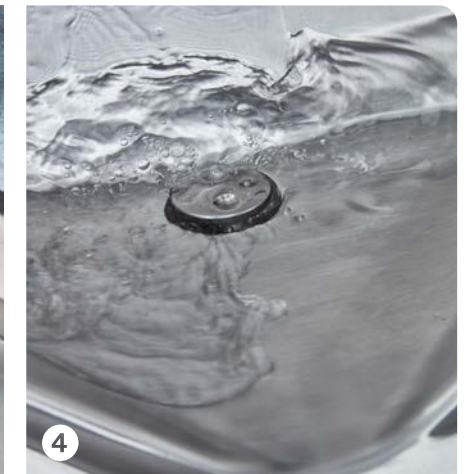
Benefits:



* Available on iVario Pro 2-S, L and XL

Modern working. Easier than ever.

The iVario makes restaurant kitchens ergonomic,
labour-saving and efficient.



- ❶ AutoLift (automatic lifting and lowering function)
- ❷ Cool pan edges and rounded corners
- ❸ Automatic water inlet
- ❹ Integrated drain
- ❺ Height adjustment (option)
- ❻ Quick and easy cleaning
- ❼ Easy, safe emptying
- ❽ Clear, intuitive touch screen controls
- ❾ WiFi (Option on iVario 2-XS) for networking
- ❿ Integrated hand shower (option)
- ⓫ Integrated socket (adapted to local standards)

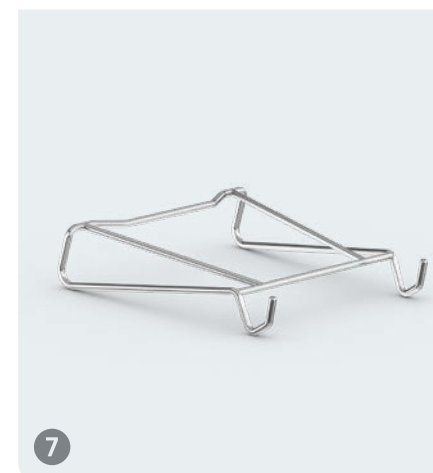
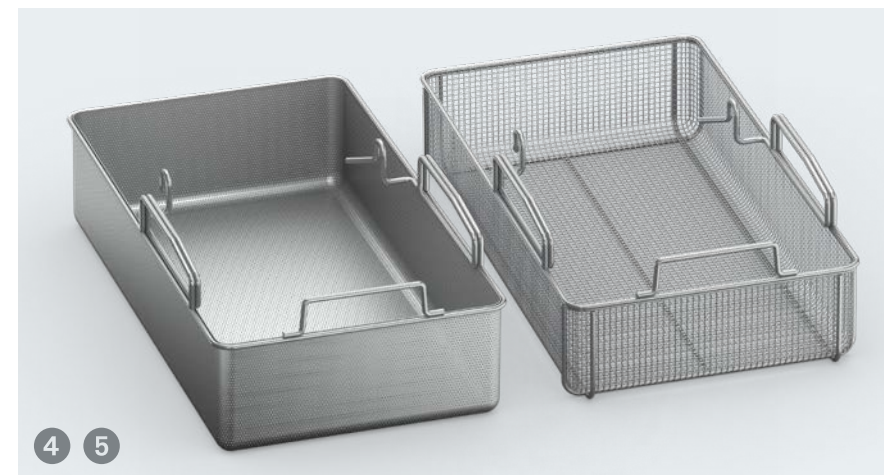
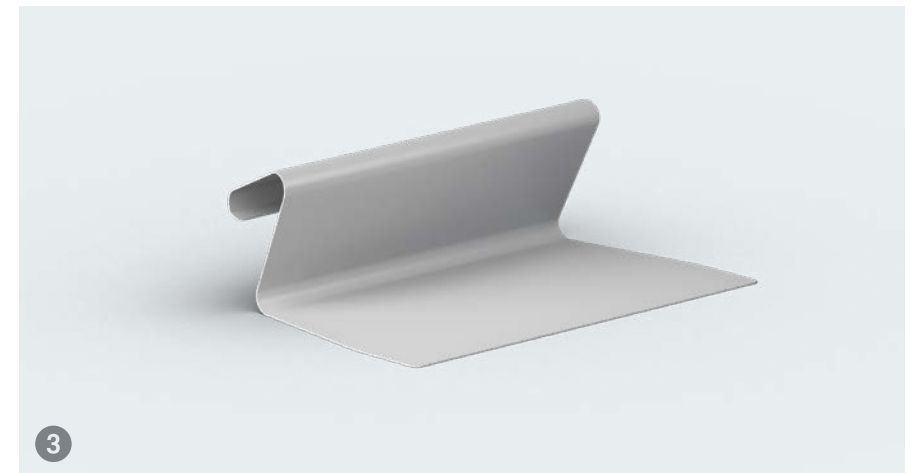
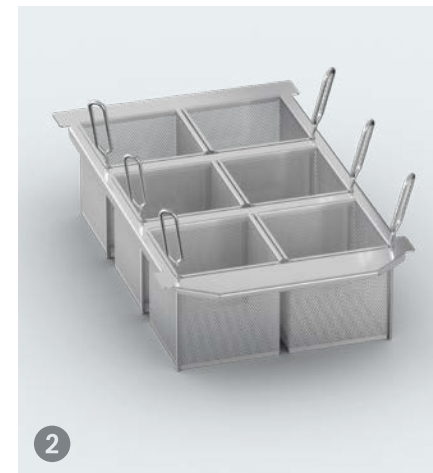
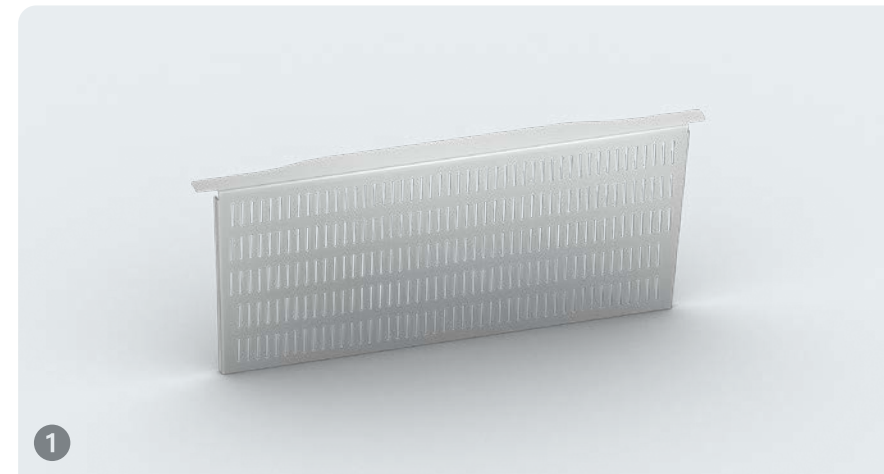




Accessories.

Get there faster.

Restaurant kitchens need durable tools that make their work easier and deliver ideal results. They need RATIONAL original accessories.



- 1 Sieve
- 2 Portion basket
- 3 Scraper
- 4 Boiling basket
- 5 Deep-frying basket
- 6 Pan base grid
- 7 Arm for automatic raising/lowering



More information



RATIONAL Services.

Here's to a beautiful partnership.

RATIONAL after-sales services. Ensuring your investment pays off long term, so that you always get the most out of your cooking systems and you never run out of ideas.

- › Installation by certified Service Partners
- › Unit Introduction
- › Free software updates
- › ChefLine, the free RATIONAL hotline
- › RATIONAL Academy

Economy.

Let's do the maths together.

What makes a kitchen successful? When the investments pay off. Success with the iVario:

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

		ROI time under one year	
Your profit	Calculation approach per year	Your additional earnings per year	Do the calculation for yourself
Meat			
With up to 10%* less consumption of raw materials for daily specials (diced meat, casserole) thanks to the iVarioBoost searing power. Up to 10%* less consumption of raw materials for braised dishes in overnight cooking.	Cost of goods with conventional stoves, tilting pans and boiling pans 6,230 €	= 620 €	
	Cost of goods with the iVario 5,610 €		
Energy			
High-efficiency iVarioBoost heating system saves an average of 19 kWh per service.	19 kWh × 2 services × 6 days × 48 weeks × 0.25 € per kWh	= 2,740 €	
Working time			
Average saving of 120 minutes per day per unit thanks to the power and speed of the iVarioBoost heating system, automatic boiling with the iCookingSuite and thanks to overnight cooking.	288 days × 2 hours × 25 € (Compound calculation based on an hourly rate for chef/cleaning staff)	= 14,400 €	
Cleaning			
Average yearly savings on water and detergent*. Fewer pots and pans need cleaning.	90 litres* of water per service × 3.00 €/m ³ plus 10 litres detergent	= 180 €	
Your extra earnings per year		= 17,940 €	

Average restaurant with 100 meals per day (2 services) with one iVario 2-XS, additional earnings compared to operating with a conventional stove, tilting pan, boiling pan and deep-fat fryer.
* Compared to conventional tilting pans, boilers and deep-fat fryers.

Our standard.

Sustainable product quality.

Robust, solid, ready for everyday use – those are our expectations on every cooking system. Product quality benefits, of course, but so does sustainability:

- › Longer life cycle thanks to meticulous production
- › High standard of quality, high reparability
- › Large quotient of recyclable materials
- › Ergonomic work
- › Easier work thanks to digitisation



iVario overview of models.

Which model is the right one for you?



- 1 Base unit with 90 mm feet
- 2 Base unit on stand with plastic feet
- 3 Base unit on height-adjustable stand
- 4 Base unit on stand, plinth installation



iVario in industry catering



iVario	2-XS	Pro 2-S	Pro L	Pro XL
Number of meals	from 30	50-100	100-300	100-500
Effective volume	2 × 17 litres	2 × 25 litres	100 litres	150 litres
Cooking surface area	2 × 2/3 GN (2 × 13 dm²)	2 × 1/1 GN (2 × 19 dm²)	2/1 GN (39 dm²)	3/1 GN (59 dm²)
Width	1,100 mm	1,100 mm	1,030 mm	1,365 mm
Depth	756 mm	938 mm	894 mm	894 mm
Height (including stand/substructure)	485 (1,080) mm	485 (1,080) mm	608 (1,078) mm	608 (1,078) mm
Weight	117 kg	134 kg	196 kg	236 kg
Water inlet	R ¾"	R ¾"	R ¾"	R ¾"
Drain	DN 40	DN 40	DN 50	DN 50
Connected load (3NAC400 V) Standard/Balanced power	14 kW	21 kW	27 kW / 21 kW	41 kW / 34 kW
Fuse (3NAC400 V) Standard/Balanced power	20 A	32 A	40 A / 32 A	63 A / 50 A
Options				
Pressure cooking	–	◦	◦	◦
iZoneControl	◦	•	•	•
Low temperature cooking (overnight, sous vide, confit)	◦	•	•	•
WiFi	◦	•	•	•

Performance examples (per pan)				
Searing meat for casserole	4.5 kg	7 kg	15 kg	24 kg
Cooking time	5 min	5 min	5 min	5 min
Cook goulash (meat and sauce)	17 kg	25 kg	80 kg	120 kg
Cooking time without pressure	188 min	188 min	188 min	188 min
Cooking time with pressure	–	↓ -46% 102 min	↓ -46% 102 min	↓ -46% 102 min
Chickpeas, soaked	4 kg	7 kg	20 kg	30 kg
Cooking time without pressure	65 minutes	65 minutes	65 minutes	65 minutes
Cooking time with pressure	–	↓ -35% 42 min	↓ -35% 42 min	↓ -35% 42 min
Jacket potatoes	7 kg	12 kg	45 kg	65 kg
Cooking time without pressure	43 min	43 min	43 min	43 min
Cooking time with pressure	–	↓ -21% 34 min	↓ -21% 34 min	↓ -21% 34 min

• Standard ◦ optional – not available



iVario live

Cook with our experts.

Nothing's more convincing than first-hand knowledge. Experience the RATIONAL cooking systems in use, see the functions for yourself and try out to see how you can work with them. Live, with no obligation and at a location near you.



Register now

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