



## Rational iVario Pro XL Cooking Centre 1 x 150 Litre

We **GUARANTEE** you **CAN'T BUY** it  
cheaper from any other dealer!



**CALL NOW ON 01902 495634**

Rational iVario Pro XL Cooking Centre 1 x 150 Litre. Looks like a tilting pan, but it can do so much more: Boiling, frying, deep-frying and pressure cooking – the iVario Pro replaces virtually all conventional cooking appliances, because it has the power: Its unique heating technology combines power with precision. Because it has intelligent cooking assistants, which think, learn and support. Because it is up to 4 times as fast, requires up to 40 % less energy with a huge space gain compared to conventional cooking appliances. Or in other words, because it can. For outstanding food quality without checking or supervision.

### iVarioBoost

iVarioBoost is the patented heating technology made from ceramic heating elements, which are connected with the fast-response, scratch-resistant high-performance pan base. Therefore, the iVario heats the pan evenly to 200 °C (392 °F) in less than 90 seconds and quickly reduces its temperature, if necessary.

At the same time, there is enough reserve capacity available to quickly absorb temperature fluctuations when searing large quantities or pouring in liquid. The device delivers great results and boosts productivity by as much as fourfold, while reducing cooking losses by 17 % and energy consumption by 40 %.

### iCookingSuite

The iCookingSuite is your intelligent cooking assistance for the iVario, providing ease of use and the greatest possible support for cooking. Intelligent sensors in the pan base recognise the load size, the condition and size of the food, and continually adjust the cooking process. As soon as you need to take some action, the iCookingSuite

will let you know. For you this means full reliability and a high standard of quality. At the same time, you save on monitoring, time, raw materials and energy.

### iZoneControl

With iZoneControl, you can divide the pan base into individual heating zones and operate them with different temperatures or cooking paths. Areas that are not in use are not heated. This makes one big iVario into four little iVarios. You specify the desired result and start the cooking sequence for the desired zones. As the iZoneControl makes suggestions as to which zone is best for your foods, you can work even more efficiently, and save time and energy. For you, this means high flexibility, time savings and always having everything under control.

### Programming mode

With the programme management, manual programmes can be intuitively created and intelligent cooking paths can be saved and clearly managed with their customised settings.

### Features and Benefits

- Save more energy! Up to 40% savings in power consumption.
- iCookingSuite - Your intelligent assistant aimed to help streamline your kitchen.
- iVarioBoost - Rapid heat up and consistency, giving you perfect results every time!
- Multiple cooking functions, allowing the iVario to replace multiple cooking methods. (pressure cooking, frying, deep frying, griddle cooking, bain marie function)
- Up to 4 zone cooking for greater productivity and Intelligent temperature management.
- Connected cooking with built in WiFi.
- Replace your standard kitchen appliances with multiple cooking functions.
- Easy to clean (optional hand shower)

### Specifications

- Number of meals per day: 100-500
- Capacity: 150 litres
- Cooking surface: 60 dm<sup>2</sup>
- Width: 1365 mm
- Depth: 894 mm
- Height: 608 mm (1078 mm)
- Water inlet: R 3/4"
- Water outlet: DN 50 mm
- Weight: 236 kg
- Connected load: 41 kW
- Fuse: 63A
- Mains connection: 3 N AC 400V

### Catering Equipment Express Limited

Unit 15, Bilston Industrial Estate  
Off Oxford Street, Bilston  
West Midlands, WV14 7EG  
Company No: 07885255

### Customer Care

Telephone. 01902 495634  
Email. sales@rational-ovens-uk.co.uk

### Opening Hours

Monday / Friday: 9am - 5pm

