



Rational iVario 2-S Cooking System 2 x 25 Litre

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



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iVario 2-S. Power and precision and minimum space. What the business has: a small kitchen, insufficient equipment, skill shortages and limited budget. What the business wants: to serve the high quality results that their customers expect. This is where intelligent technology comes into play. Technology that boils, fries and deep-fries. That is 4 times as fast as conventional cooking appliances with up to 40 % less electricity consumption. That provides more possibilities in the kitchen and on the plate with its two pans. To the point, fast and flexible.

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

- Capacity: 2 x 25 Ltr
- Meals Per Day: 50 - 100
- Voltage: 400V
- Weight: 134 KG
- Power Supply: Three Phase
- Installation Required: Yes
- Width (External): 1100mm
- Height (External): 485mm
- Depth (External): 938mm
- Power Type: Electric

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Customer Care

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Monday / Friday: 9am - 5pm