

Rational iCombi Pro & iCombi Classic Ovens

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Total Food Machines supplies the complete range of Rational iCombi Pro and iCombi Classic commercial combination ovens for professional kitchens, catering operations and food-production facilities.

Rational combi ovens combine hot air and steam within one appliance, providing exceptional flexibility across a wide range of cooking applications. They can roast, steam, grill, bake, braise, poach, regenerate and low-temperature cook products with consistently high-quality results.

Compact countertop ovens and high-capacity floor-standing systems are available, with electric and gas configurations offered depending on the selected model.

Rational iCombi Pro

The Rational iCombi Pro is an intelligent professional combi oven designed to deliver consistent results while reducing the need for constant operator supervision.

The intelligent cooking system monitors conditions inside the cooking cabinet and adjusts temperature, humidity, air circulation and cooking time according to the selected result, product type and quantity loaded.

Key iCombi Pro functions include:

- **iDensityControl** – intelligently manages temperature, humidity and air circulation throughout the cooking cabinet.
- **iCookingSuite** – monitors the cooking process and automatically adjusts the cooking parameters to achieve the selected result.
- **iProductionManager** – helps organise mixed loads, cooking sequences and different finishing times.
- **iCareSystem** – monitors the oven's condition and recommends the appropriate automatic cleaning programme.



- **ConnectedCooking** – supports remote appliance monitoring, cooking-programme management and HACCP documentation.

The iCombi Pro provides a flexible solution for businesses requiring intelligent cooking control, repeatable results and high production capacity.

Rational iCombi Classic

The Rational iCombi Classic provides powerful, dependable combi-oven performance with straightforward manual operation.

Operators retain direct control over temperature, humidity, fan speed and cooking time, making it ideal for kitchens that require reliable performance without the complete intelligent functionality of the iCombi Pro.

The combination of steam and circulated hot air helps products cook evenly while supporting consistent colour, texture, moisture and finished-product quality.

Available Rational Oven Sizes

Depending on the selected model range, Rational ovens are available in capacities including:

- XS 6-2/3
- 6-1/1
- 6-2/1
- 10-1/1
- 10-2/1
- 20-1/1
- 20-2/1

Countertop models provide substantial cooking capacity within a compact footprint. Larger floor-standing ovens are designed for high-volume catering, banqueting and industrial food-production applications.

Compatible ovens can also be installed in a Combi-Duo arrangement, providing two separate cooking cabinets and greater production flexibility within a reduced footprint.

Food Applications

Rational iCombi Pro and iCombi Classic ovens can be used for:

- Meat, poultry and fish
- Roasted and grilled products

- Vegetables and plant-based foods
- Bread, pastries and desserts
- Ready meals and convenience foods
- Breakfast products
- Casseroles and braised dishes
- Cook-chill production
- Banqueting and event catering
- Regeneration and finishing
- Overnight and low-temperature cooking
- Mixed-load production

Benefits of Rational iCombi Ovens

- Consistent and repeatable cooking results
- Increased kitchen productivity
- Accurate temperature and humidity control
- Reduced operator supervision
- Flexible cooking across numerous products
- Countertop and floor-standing models
- Automatic cleaning programmes
- Efficient use of available kitchen space
- Robust stainless-steel construction
- Suitable for small batches and high-volume production

Suitable Industries

Rational iCombi ovens are suitable for:

- Food manufacturers
- Production kitchens
- Restaurants and hotels
- Bakeries
- Hospitals and healthcare catering
- Schools and universities
- Care homes
- Contract caterers
- Supermarkets
- Event and banqueting operations

New and Used Rational Ovens

Total Food Machines can supply new Rational iCombi ovens together with selected used and refurbished Rational cooking equipment.

Our experienced team can help identify the correct oven based on your required meal capacity, tray format, menu, cooking

applications, available space and utility connections.

Videos showing Rational ovens operating with real food products are available through our website and YouTube channel.

Contact Total Food Machines today to discuss the correct Rational iCombi Pro or iCombi Classic oven for your operation.

Call our Sales Team: [+44 \(0\) 2890 994 202](tel:+44202890994202)

Email: sales@totalfoodmachines.com

Direct Web Link

<https://totalfoodmachines.com/machine/7920/rational-icombi-pro-icombi-classic-ovens>

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