

Rational iCombi Pro Ovens

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The Rational iCombi Pro is an intelligent commercial combination oven designed to deliver consistent cooking results while increasing productivity in professional kitchens and food-production environments.

Combining steam and circulated hot air, the iCombi Pro can roast, grill, steam, bake, braise, poach, regenerate and cook at low temperatures. It is suitable for meat, poultry, fish, vegetables, bakery products, ready meals, desserts and many other food products.

The intelligent iCookingSuite monitors each cooking process and automatically adjusts temperature, humidity, air speed and cooking time to achieve the required result. This helps maintain consistent colour, texture and product quality across every batch.

iDensityControl manages the cooking climate and airflow throughout the cabinet, while iProductionManager helps operators organise mixed loads and cook different products efficiently. Frequently used cooking programmes can be saved to maintain consistency between operators and production shifts.

The integrated iCareSystem identifies the level of cleaning required and provides automatic cleaning and care programmes, helping maintain hygiene while reducing manual cleaning time.

The Rational iCombi Pro range includes:

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

The Rational iCombi Pro range is available in electric and gas-powered configurations. Gas models can be specified for



mains/natural gas or LPG, subject to the individual model and installation requirements. The compact iCombi Pro XS is electric only.

Countertop and floor-standing models are available to suit different production capacities and available kitchen space. Total Food Machines can help confirm the correct oven size, electrical supply and gas configuration for each customer's premises.

Compatible Rational iCombi Pro ovens can also connect to Rational ConnectedCooking for remote monitoring, cooking-programme management, software updates, equipment information and HACCP documentation.

Total Food Machines can help customers select the correct Rational iCombi Pro based on production capacity, food products, available space and utility requirements.

For further information, prices and availability, contact Total Food Machines.

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Direct Web Link

<https://totalfoodmachines.com/machine/7922/rational-icombi-pro-ovens>

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