

Rational iVario Pro Intelligent Cooking Systems

Rational iVario Cooking Systems

The Rational iVario range provides intelligent, multifunctional cooking systems for professional kitchens, central production kitchens and food-manufacturing environments.

Combining the functions of several conventional appliances, an iVario can replace boiling pans, bratt pans, tilting frying pans, deep-fat fryers and pressure cookers, depending on the selected model and configuration.

The Rational iVario range can be used for:

Boiling and simmering

Frying and searing

Braising and stewing

Deep-frying

Pressure cooking on selected configurations

Low-temperature cooking

Sous vide cooking

Producing soups, sauces and casseroles

Cooking meat, poultry, fish, vegetables, pasta and rice

Rational iVarioBoost combines powerful heating elements with intelligent temperature control. Heat is distributed accurately across the pan base, providing fast heat-up and quick temperature recovery when cold ingredients are added.

The integrated iCookingSuite monitors the cooking process and adjusts the temperature to achieve the selected result. This helps maintain consistent cooking quality while reducing the need for constant supervision.

Selected models include iZoneControl, allowing different areas of the pan base to be used for separate products or cooking processes. This provides greater flexibility when producing smaller batches or several products simultaneously.

Rational states that the iVario can cook up to four times faster and use up to 40% less energy than conventional cooking appliances, depending on the product and application.

Rational iVario 2-XS



The compact iVario 2-XS features two separate pans, making it suitable for kitchens requiring flexibility within a small footprint. Different products can be prepared independently at the same time.

Rational iVario Pro 2-S

The iVario Pro 2-S provides two independently controlled cooking pans for increased production flexibility. It is suitable for frying, boiling, braising, deep-frying and producing a wide variety of meals and food products.

Rational iVario Pro L

The iVario Pro L provides a larger single cooking pan for higher-volume production. It is ideal for producing meat, poultry, vegetables, sauces, soups, casseroles, pasta, rice and other bulk food products.

The larger Rational iVario Pro XL is available on a separate page for customers requiring greater production capacity.

Compatible Rational iVario systems can connect to Rational ConnectedCooking for remote monitoring, programme management, software updates, equipment information and HACCP documentation.

Total Food Machines can help customers select the correct Rational iVario model based on products, batch sizes, production requirements, available space and electrical supply.

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

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Direct Web Link

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