

Rational iVario Pro XL

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The Rational iVario Pro XL is a large-capacity intelligent cooking system designed for central production kitchens, food factories, hospitals, universities, contract caterers and other high-volume food-production environments.

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

The Rational iVario Pro XL 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 and vegetables

Producing pasta, rice and other bulk food products

The iVario Pro XL provides a 150-litre effective capacity and a large 60 dm² cooking surface. Rational recommends the system for approximately 100 to 500 meals per day, depending on the products, portions and production method.

Rational iVarioBoost combines powerful heating elements with intelligent temperature control. The complete pan base can reach up to 200°C in less than 2.5 minutes, providing fast heat-up and rapid temperature recovery when cold ingredients are added.

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

iZoneControl allows different areas of the pan base to be used for separate products or cooking processes. Operators can



cook different products simultaneously or divide the pan into zones for smaller production batches.

The automatic tilting system allows cooked products to be discharged safely and efficiently. Optional accessories are available for boiling, deep-frying, pressure cooking and other specialist applications.

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.

The Rational iVario Pro XL is an electric cooking system. Total Food Machines can help confirm the required electrical supply, installation requirements and suitable accessories for each customer.

Compatible Rational iVario Pro XL 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 system based on products, batch sizes, required output, available space and electrical supply.

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

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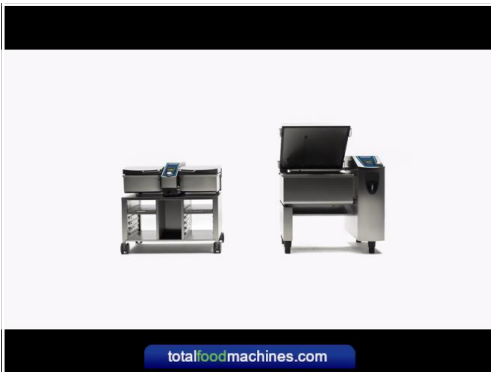
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