

Rational iCombi Classic Ovens

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The Rational iCombi Classic is a powerful and dependable commercial combination oven designed for professional kitchens and food-production environments. It combines steam and hot air to deliver consistent cooking results across a wide variety of products.

Ideal for roasting, baking, grilling, steaming, braising, poaching and regenerating, the iCombi Classic can produce meat, poultry, fish, vegetables, bakery products, ready meals and desserts.

Accurate control of temperature, humidity, air speed and cooking time allows operators to create repeatable results while reducing product shrinkage and improving yield. Its clear controls make everyday operation simple, even in busy production kitchens.

The iCombi Classic offers three main cooking modes: steam, hot air and a combination of steam and hot air. Cooking programmes can be saved for frequently produced products, helping maintain consistency between operators and production batches.

An integrated automatic cleaning system helps keep the cooking cabinet hygienic while reducing manual cleaning time. Models are available in several countertop and floor-standing capacities, with electric and selected gas configurations available.

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

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

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