

## iCombi Pro model overview.

# Which one is right for you?

The iCombi Pro is available in a range of sizes, because we want it to fit your needs, not the other way around. Twenty meals or two thousand? Open kitchen? Small kitchen? Electric? Gas? XS? 20-full size? Which model belongs in your kitchen?

Complete information on options, features, and accessories at [rational-online.com](http://rational-online.com)



### iCombi Classic – Technology meets manual mode.

The iCombi Classic is robust and easy to use, and it works with the same precision as you. It's a tailor-made solution for cooks who want to operate their combi-steamers by hand.



### iVario Pro – RATIONAL quality in a completely different form.

Boil, pan-fry, deep-fry... the iVario Pro uses contact heat, making it an ideal combination with the iCombi Pro. Intelligent, fast, flexible. An unbeatable team.



iCombi Pro	XS	6-half size	10-half size	6-full size	10-full size	20-half size	20-full size
<b>Electric and gas</b>							
Capacity	4 × half sheet pans 13" × 18" 3 × half steam pans 12 3/4" × 14" 3 × 2/3 GN	6 × half sheet pans 13" × 18" 6 × half steam pans 12 3/4" × 20 7/8" 6 × 1/1 GN / 12 × 1/2 GN	10 × half sheet pans 13" × 18" 10 × half steam pans 12 3/4" × 20 7/8" 10 × 1/1 GN / 20 × 1/2 GN	6 × full sheet pan 18" × 26" 12 × full steam pans 12 3/4" × 20 7/8" 6 × 2/1 GN / 12 × 1/1 GN	10 × full sheet pans 18" × 26" 20 × full steam pans 12 3/4" × 20 7/8" 10 × 2/1 GN / 20 × 1/1 GN	20 × half sheet pans 13" × 18" 20 × half steam pans 12 3/4" × 20 7/8" 20 × 1/1 GN / 40 × 1/2 GN	20 × full sheet pans 18" × 26" 40 × full steam pans 12 3/4" × 20 7/8" 20 × 2/1 GN / 40 × 1/1 GN
Number of meals per day	20–80	30–100	80–150	60–160	150–300	150–300	300–500
Hinging racks accept (GN)	1/2, 2/3, 1/3 GN	1/1, 1/2, 2/3, 1/3 GN	1/1, 1/2, 2/3, 1/3 GN	2/1, 1/1, 2/4 GN	2/1, 1/1, 2/4 GN	1/1, 1/2, 2/3, 1/3 GN	2/1, 1/1, 2/4 GN
Width	25 3/4" (655 mm)	33 1/2" (850 mm)	33 1/2" (850 mm)	42 1/4" (1072 mm)	42 1/4" (1072 mm)	34 1/2" (877 mm)	42 5/8" (1082 mm)
Depth including door handle	24 1/2" (621 mm)	33 1/8" (842 mm)	33 1/8" (842 mm)	41" (1042 mm)	41" (1042 mm)	35 7/8" (913 mm)	44" (1117 mm)
Height including ventilation pipe	23 1/2" (594 mm)	31 5/8" (804 mm)	41 7/8" (1064 mm)	31 5/8" (804 mm)	41 7/8" (1064 mm)	73 3/4" (1872 mm)	73 3/4" (1872 mm)
Water inlet	GHT 3/4"	GHT 3/4"	GHT 3/4"	GHT 3/4"	GHT 3/4"	GHT 3/4"	GHT 3/4"
Water drain	1 1/2" OD	2" OD	2" OD	2" OD	2" OD	2" OD	2" OD
Water pressure	14.5 - 87.0 psi	14.5 - 87.0 psi	14.5 - 87.0 psi	14.5 - 87.0 psi	14.5 - 87.0 psi	14.5 - 87.0 psi	14.5 - 87.0 psi
<b>Electric</b>							
Weight	137 lb (62 kg)	220 lb (100 kg)	287 lb (130 kg)	298 lb (135 kg)	381 lb (173 kg)	560 lb (254 kg)	717 lb (325 kg)
Connected load	5.7 kW	10.8 kW / 10.8 kW	18.9 kW / 18.9 kW	22.4 kW / 22.4 kW	37.4 kW / 37.4 kW	37.2 kW / 37.2 kW	67.9 kW / 67.9 kW
Breaker	2 × 30 A	3 × 35 A / 3 × 35 A	3 × 60 A / 3 × 60 A	3 × 70 A / 3 × 70 A	3 × 125 A / 3 × 125 A	3 × 125 A / 3 × 125 A	3 × 200 A / 3 × 200 A
Voltage	2 ph 208 V / 2 ph 240 V	3 ph 208 V / 3 ph 240 V	3 ph 208 V / 3 ph 240 V	3 ph 208 V / 3 ph 240 V	3 ph 208 V / 3 ph 240 V	3 ph 208 V / 3 ph 240 V	3 ph 208 V / 3 ph 240 V
Power – Hot air	5.4 kW	10.25 kW / 10.25 kW	18 kW / 18 kW	21.6 kW / 21.6 kW	36 kW / 36 kW	36 kW / 36 kW	66 kW / 66 kW
Power – Steam	5.4 kW	9 kW / 9 kW	18 kW / 18 kW	18 kW / 18 kW	36 kW / 36 kW	36 kW / 36 kW	54 kW / 54 kW
<b>Gas</b>							
Weight		251 lb (114 kg)	328 lb (149 kg)	333 lb (151 kg)	423 lb (192 kg)	602 lb (273 kg)	789 lb (358 kg)
Electrical rating		0.6 kW / 0.6 kW	0.9 kW / 0.9 kW	0.9 kW	1.5 kW	1.3 kW / 1.3 kW	2.2 kW
Breaker		2 × 15 A / 1 × 15 A	2 × 15 A / 1 × 15 A	2 × 15 A	2 × 15 A	2 × 15 A / 1 × 15 A	2 × 15 A
Voltage		2 ph 208 V / 1 ph 120 V	2 ph 208 V / 1 ph 120 V	2 ph 208 V	2 ph 208 V	2 ph 208 V / 1 ph 120 V	2 ph 208 V
Gas connection		3/4" NPT	3/4" NPT	3/4" NPT	3/4" NPT	3/4" NPT	1" NPT
<b>Natural gas / Liquid gas *</b>							
Max. Connected load		49,500 BTU / 48,500 BTU	83,500 BTU / 82,000 BTU	106,500 BTU / 104,000 BTU	152,000 BTU / 148,500 BTU	159,500 BTU / 156,000 BTU	303,500 BTU / 296,500 BTU
Power - Hot air		49,500 BTU / 48,500 BTU	83,500 BTU / 82,000 BTU	106,500 BTU / 104,000 BTU	152,000 BTU / 148,500 BTU	159,500 BTU / 156,000 BTU	303,500 BTU / 296,500 BTU
Power - Steam		45,500 BTU / 44,500 BTU	76,000 BTU / 74,500 BTU	80,000 BTU / 78,000 BTU	152,000 BTU / 148,500 BTU	144,500 BTU / 141,000 BTU	193,500 BTU / 189,000 BTU

\*in order to ensure proper operation, make sure to establish the correct line pressure: Natural gas: 6.5"–10" w.c (0.261–0.363 psi), Liquid gas: 10"–15" w.c.

iCombi Pro (LM100) and iCombi Classic (LM200) models are NSF certified as can be seen on the NSF listing.

