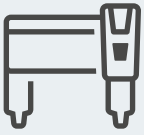


iVario Pro



Pressure cooking.

Achieving quality results,
quickly and gently.



The pressure cooking function.

Efficient production.

Why pressure cooking?

Building up pressure to take the pressure off; when things need to get done quickly, you can counter this with the optional intelligent pressure cooking function. Secured with the internal lock, casseroles, braised dishes, stocks, soups and stews can all be cooked up to 35 % faster.

Without any loss of quality.

Without maintenance requirements.

Because the iVarioBoost heating system builds the pressure at the push of a button and keeps it constant. This protects the food texture and you can still achieve the best cooking results in no time.

① Reach your goal quicker

Even without pressure cooking, the iVario works at lightning speed. For example, the iVario Pro L will heat 60 litres of water in just 13 minutes which makes it much faster than a conventional tilting pan and boiling pan.

The pressure cooking function increases the temperature in the pan by up to 8 °C and therefore accelerates the cooking of products by up to 35 %. For you this means much higher productivity.

② The road to success

The iVarioBoost heating system brings the water to boiling point, which then produces the water vapour. To prevent it from escaping and to keep the pressure up, the lid on the iVario Pro is securely locked with the patented internal locking system. The cooking cabinet temperature and pressure are monitored every second, and the cooking process begins. Constant pressure is ensured and reduces in a controlled manner at the end of the cooking process so that the lid can be safely opened.

For you, this means that you can start the pressure cooking and be certain that you will have time to take care of other jobs.

③ Gentle cooking process

Constant pressure and precise temperature control ensures that the cell structure of the food is preserved and as such guarantees optimal food quality. The iVario Pro features the patented iVarioBoost heating system, which not only preheats quickly, but also regulates sensitively. This guarantees an exact temperature throughout the cooking process and your product is cooked both gently and quickly.

④ Pressure steaming

If the food is cooked only by water vapour in pressure cooking, then we call this pressure steaming. This means water-soluble vitamins are not washed out of the boiling water and that they are preserved. Since there is no oxygen in the pan more vitamin C will be preserved for a healthy cuisine.

⑤ Safety without maintenance

The patented internal lock in the lid locks securely, prevents injury and is also hygienic. This ensures excellent work safety and quick easy cleaning.

The iVario Pro builds up maximum pressure of 300 mbar which exempts it from statutory maintenance requirements. For you this means an optimal balance between performance and safety.



Your time saving

Compared to the iVario without the pressure cooking option.

↗ 14%

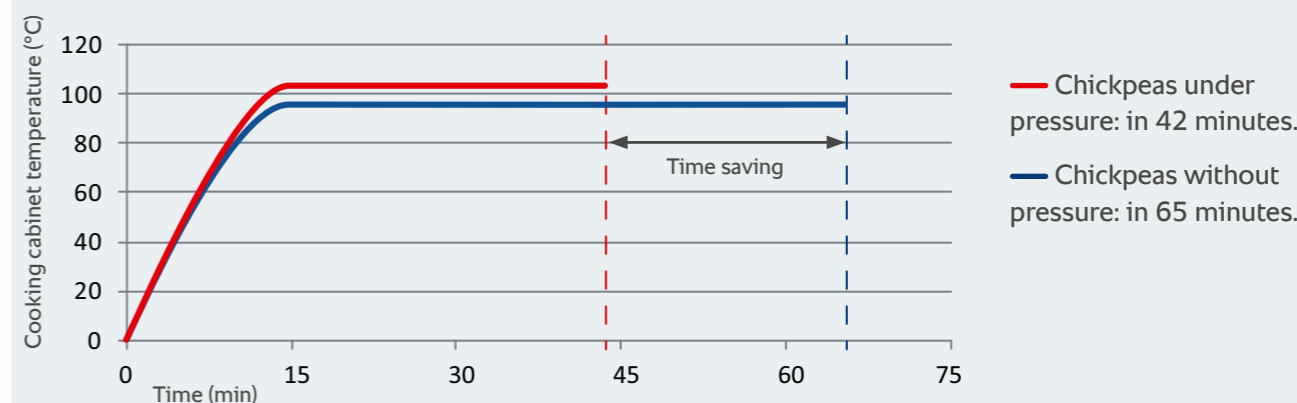
faster for braised dishes.

↗ 27%

faster for vegetables and potatoes.

↗ 35%

faster for chickpeas and pulses.



Availability for RATIONAL cooking systems

Products	Pressure cooking option
iVario 2-XS	–
iVario Pro 2-S	●
iVario Pro L	●
iVario Pro XL	●

● Available / – not available

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**Low temperature cooking
with the iVario®**

Flexible. Delicious. Efficient.



For real change, carefully consider your options.

Why are kitchen appliances switched off after dark? Would it not be more efficient to cook overnight, or during quiet periods? With an iVario for example. Which is powerful, precise and works around the clock. Without supervision. Casseroles, braised dishes and stocks - RATIONAL low temperature cooking knows almost no limitations, only possibilities. For perfect and delicious results. With virtually no weight loss. Just as you want them thanks to the intelligence of the iVario. Time and time again.

- ➔ **Use day and night.**
Increasing your productivity. Even in your sleep, as the saying goes.



Braising.

There are no time constraints for production, only results.

Minimal expense, maximum success with casseroles and braised lamb. You specify your desired result, done. The iVario will complete the rest: It preheats, supports you with searing and will alert you to add liquid. The meat is then gently braised, without any loss of quality. The cooking intelligence in the iVario monitors the temperature depending on the load size, the size and condition of the products. Tailored to your specifications. The result: succulent meat with delicious roasted flavours. The braised dish can be held for several hours without any loss of quality.

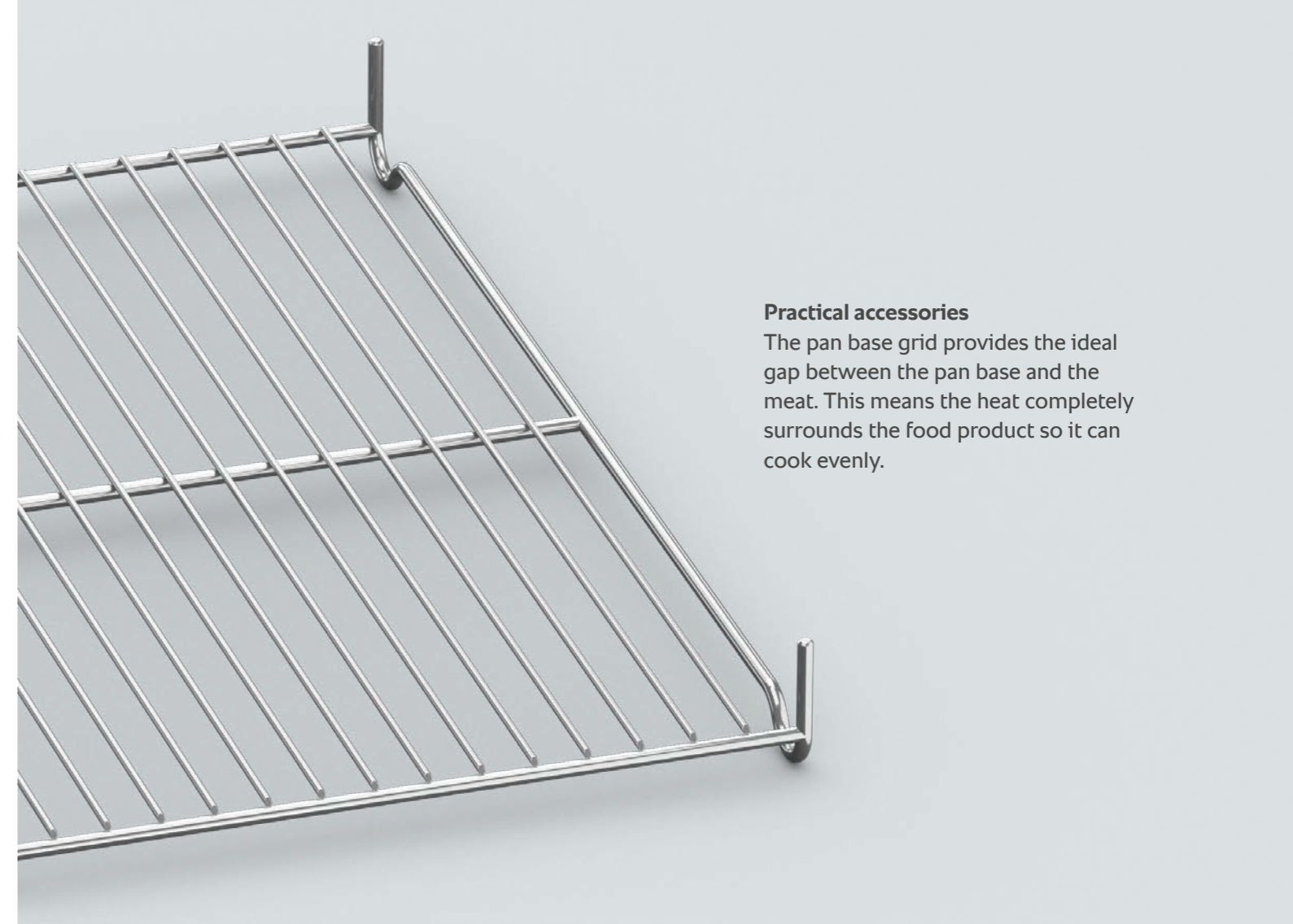
- **More quality**
Minimise your costs, make efficient use of your cooking system and rely on excellent results.

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iVario 2-XS

With an additional software package, you can also expand the cooking ability of your iVario 2-XS. Your RATIONAL dealer will be happy to advise.





Practical accessories

The pan base grid provides the ideal gap between the pan base and the meat. This means the heat completely surrounds the food product so it can cook evenly.

Large joints.

For everyone with great ambitions.

The "low temperature cooking" function makes cooking joints a simple task. Pork, chicken, beef and lamb. Large and small joints. All according to your specifications and as you want. Sear the meat as usual, place it on the pan base grid, fill the pan with liquid, set the cooking level – and then go home. 14, 15 or more hours, not a problem, the result will be impeccable in its appearance and quality.



➔ **This is how you benefit**
You save on working time, and continue to have consistent quality results.

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Boiling.

Classic cuisine, intelligently prepared.

Prime boiled beef, cured ham, beef brisket or turkey breast. The classics. Cooked gently. With a lot of flavour, with minimal effort. All you have to do is place the raw product in the iVario, select the result you want – the cooking system will regulate the rest itself. For example, it may use the RATIONAL delta-T method, whereby the low temperature at the beginning is sensitively raised together with the core temperature. For gentle cooking, for minimal shrinkage and for excellent food quality. If required, the food can also be held ready for serving for up to 23 hours without any loss of quality.

➔ **Get more out of it**
Less effort and raw materials.
More flavour and customer compliments.

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low-temperature-cooking](https://rational-online.com/gb/low-temperature-cooking)

Stocks and broths.

Tedious preparation and physical exertion are now a thing of the past when preparing stocks and broths too, as these can be made in the iVario without any supervision.



Sous-vide.

For outstanding food quality.

Healthy and easy to prepare. Meat, vegetables and fish using the sous-vide method. Sear the meat as usual, then vacuum pack together with a marinade or spices. Then cook at low temperature in the bain marie for an extended time. When the cooking temperature, such as in this method, is only slightly above the desired core temperature, the meat has a soft texture and the shrinkage is hardly noticeable. You can also cook different foods at the same time.

- ➔ **This is how you benefit**
Flexible production, preservation of flavours and nutrients
excellent results – with minimal effort.

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Confit.

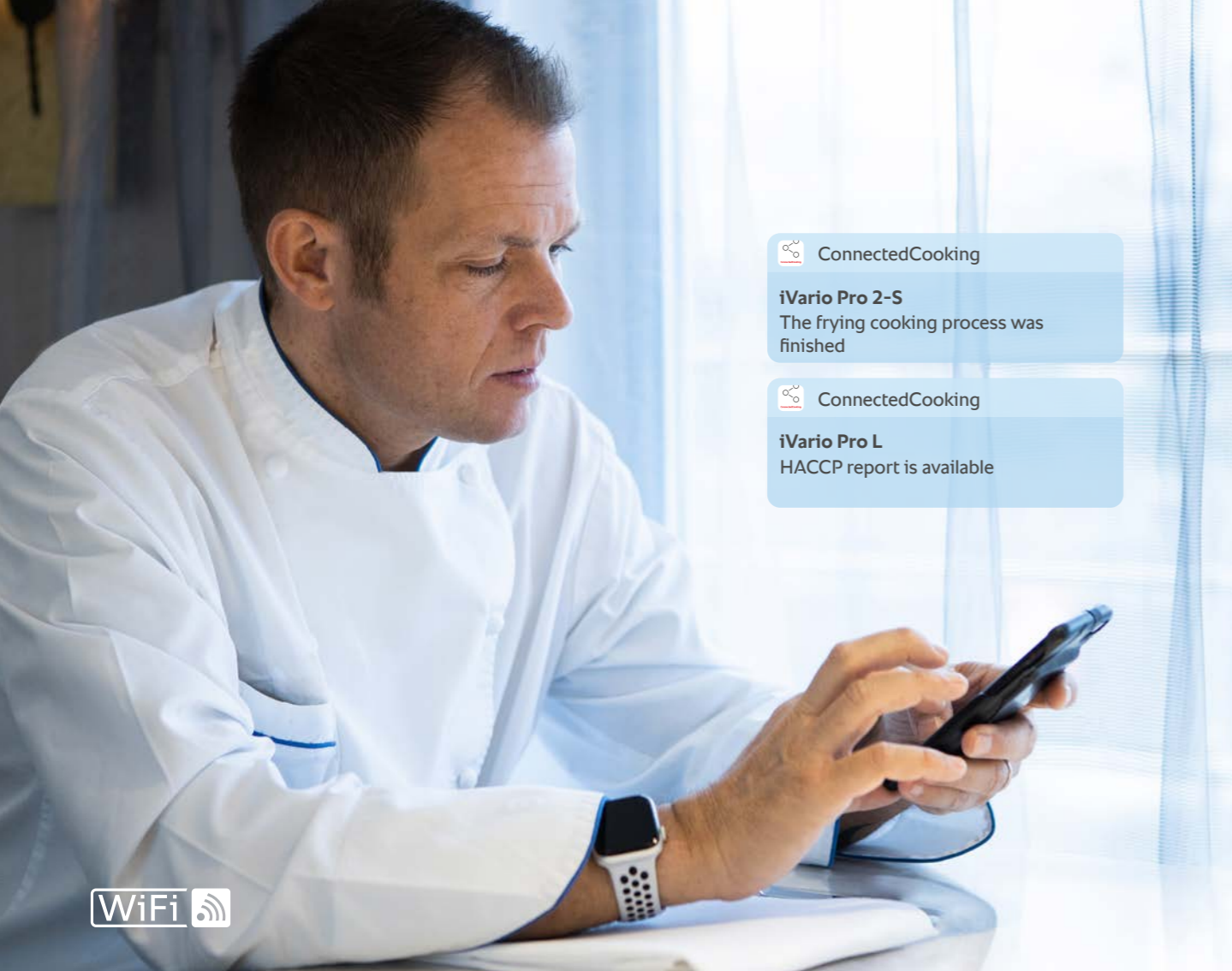
Easy preparation,
exceptional flavour.

Typically French, typically delicious: confit. With this method, the food is placed in oil or in its own cooking fat and cooked at a constant temperature. The skill lies in letting the carrier fluid get hot enough to meet hygiene requirements on the one hand, however for many products, a certain core temperature must not be exceeded to ensure there is no loss in quality. The solution: Confit with the cooking intelligence of the iVario. Give pulled pork, duck legs, vegetables or even fish and crustaceans that special touch.



➔ **Something special**
Tender meat, aromatic
vegetables and perfectly cooked
fish – a tasty experience that is
easily prepared.

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ConnectedCooking. All under control.

➔ **ConnectedCooking**
Powerful networking by RATIONAL. Always keeps everything under control.

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Everyone's talking about networking. The iVario Pro has it. You can connect the iCombi Pro with ConnectedCooking, RATIONAL's secure internet platform, with the WiFi interface fitted as standard. Was the turkey breast recipe a hit? Simply send it off to all the cooking systems on the network. Wherever they may be. Which cooking system is being used and how? Check on your smartphone. Looking for inspiration? Right there in the recipe database. Software update? The cooking systems are easily updated overnight. Retrieving HACCP data? Completed with just a click.



RATIONAL Academy. Training included.

With professional guidance, you will learn how to get even more out of your RATIONAL cooking system. At the free basic seminar, you will get lots of new ideas, motivate your employees and can improve your work processes. Or book one of the paid special seminars including those on banqueting/Finishing, industry catering or schools and preschools. A more personalised option is operational support, as you request the content.

➔ **Dates and registration**
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