

The background of the advertisement features a collection of Rational accessories. In the top left, there is a stainless steel mesh basket. Below it is a dark grey rectangular tray. In the center, there is a dark grey circular frying pan with two handles. To the right of the pan is another stainless steel mesh basket. At the bottom, there is a dark grey rectangular tray with a grid pattern. The items are arranged on a light grey background with a white diagonal cutout containing the text.

**RATIONAL accessories.**

Robust. Durable.  
Tough.





**Hot and fully loaded.**

The accessories for the iCombi can withstand a lot.

It has to be robust enough to last every day and be able to work hard in the professional kitchen – only then will the grill and pizza tray, mobile oven rack, CombiFry and condensation hood earn the right to bear the name original RATIONAL accessories. Only then can you make full use of the outstanding performance of the iCombi Pro and of the iCombi Classic. Everything from pre-fried products, chicken, baked goods and grilled vegetables will be a complete success. Also the steak will have distinctive grill stripes. So you get the most out of your cooking system. You no longer need to stay behind and deal with stubborn dirt, unnecessary damage and overheated accessories.

➔ **Durable accessories**

So that everything turns out as you imagined. Each and every time.





## Grilling and frying.

# Higher productivity, better results.

### TriLax coating

The RATIONAL accessories coated with TriLax have excellent heat conductivity, they have been developed for grilling, frying, roasting and baking and can be used in temperatures up to 300 °C. The robust non-stick coating also supports browning.

### ① Roasting and baking tray

The universal tray for fish, meat, poultry pieces, roast potatoes, baked goods, vegetables and much more. Juicy with a nice crust.

### ② Grilling and roasting tray

For juicy grilled meat, fish or vegetables. With a grill side for a traditional grill pattern and a frying side with a rim around the edge for pan fried food. The ideal addition for your à la carte service.

### ③ Grill and pizza tray

For fresh or convenience pizza, quiches and flatbreads. Grilling side for vegetables, fish and meat.

### ④ Multibaker

Optimal portioning and consistent product sizes for fried eggs, omelettes, hash browns and tortillas.

### ⑤ Cross and stripe grill grate

With the classic grill stripes on the one side or the original American steakhouse pattern on the other. Extremely robust and durable. No preheating necessary.

### ⑥ CombiGrill griddle

For the preparation of large batches of grilled products. Preheating the grid is not necessary.

### ⑦ Loading grid

Ideal addition to the CombiGrill griddle. For thin grilled products such as minute steaks or grilled vegetables. Place the food to be cooked on the loading grid, place it on the hot CombiGrill griddle and later remove.

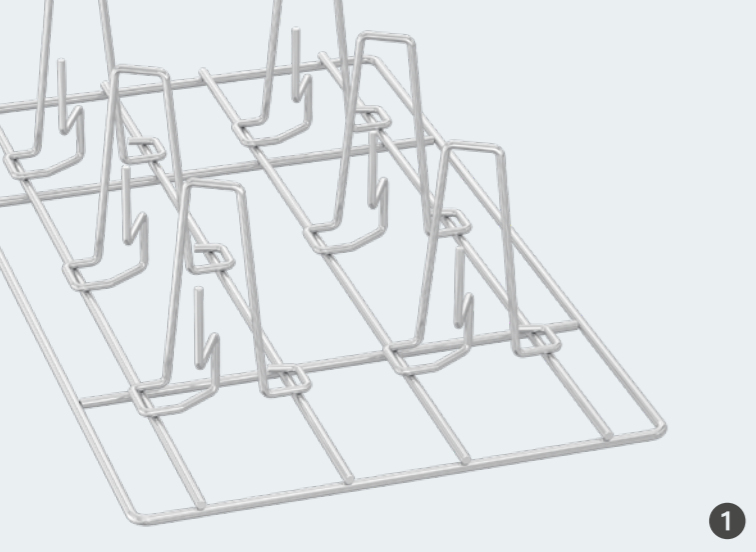
### ⑧ Roasting and baking pan

For classic pan dishes such as hash browns, tortillas, quiches, pancakes or small cakes such as tarte tatin. Griddled surface for fast heat input. With carrier tray for easy handling.

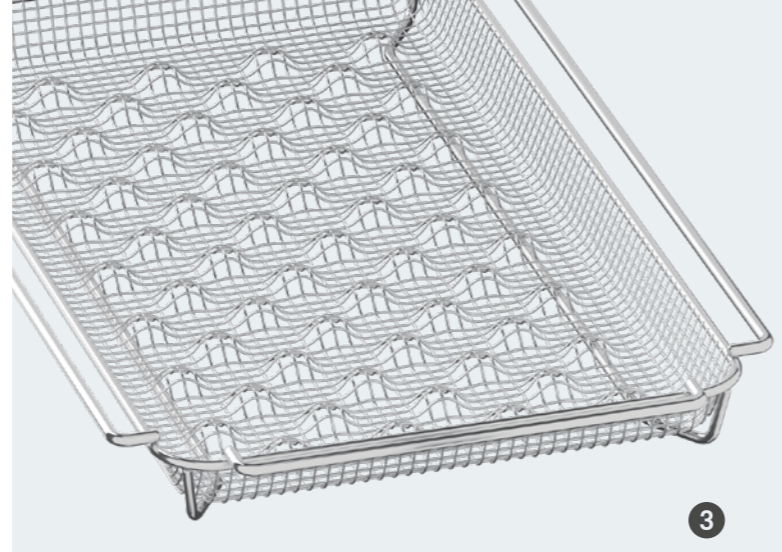
### ⑨ Granite-enamelled container

With fully contoured corners so no portion of any bake is lost. Thanks to the excellent heat conductivity, it is ideal for roasting, braising, pan-frying and baking. Almost indestructible.

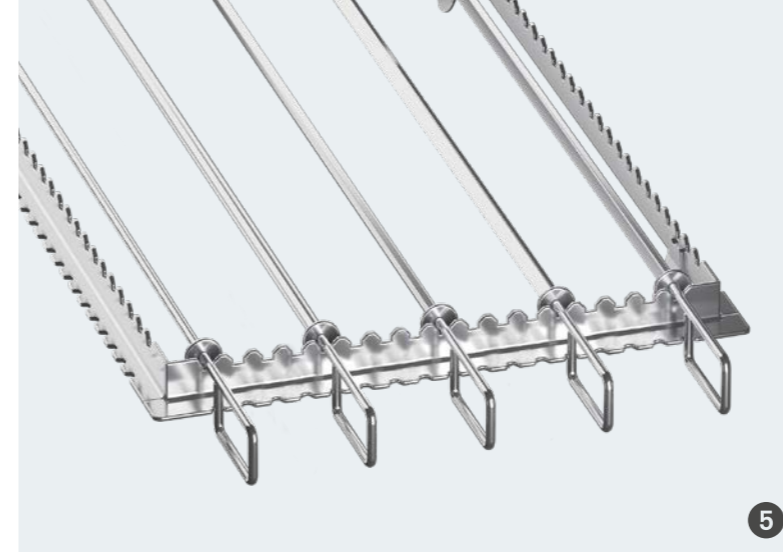




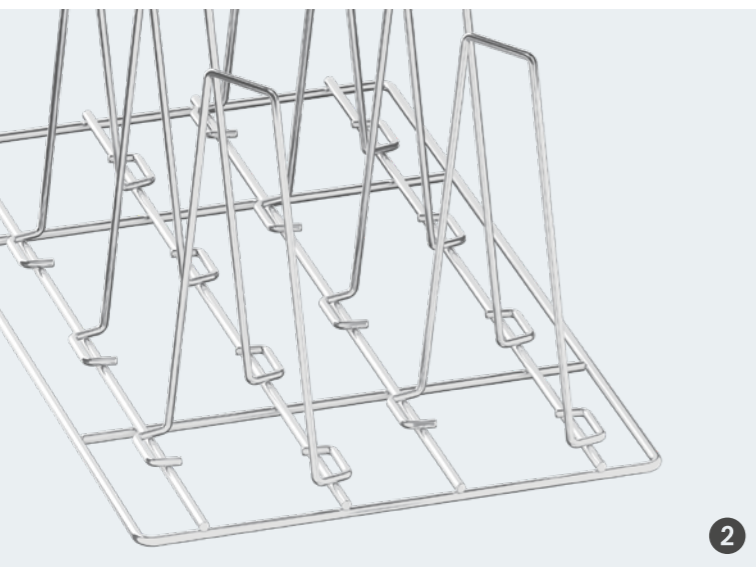
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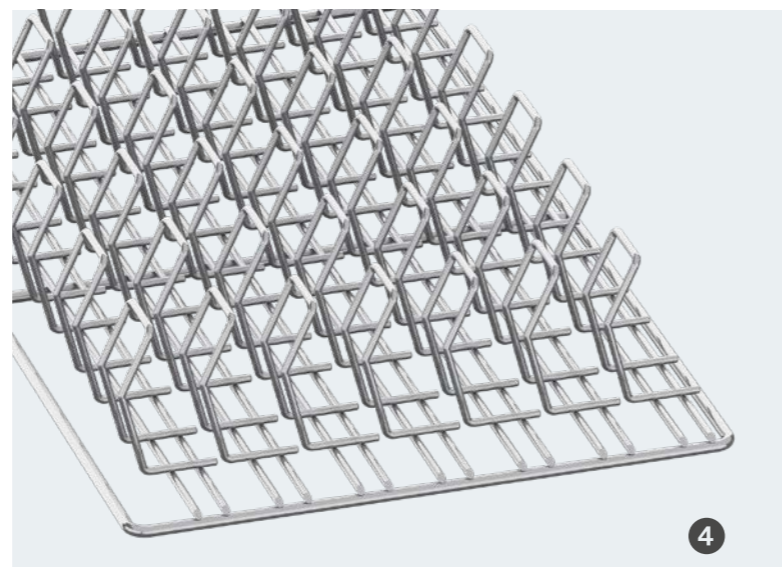
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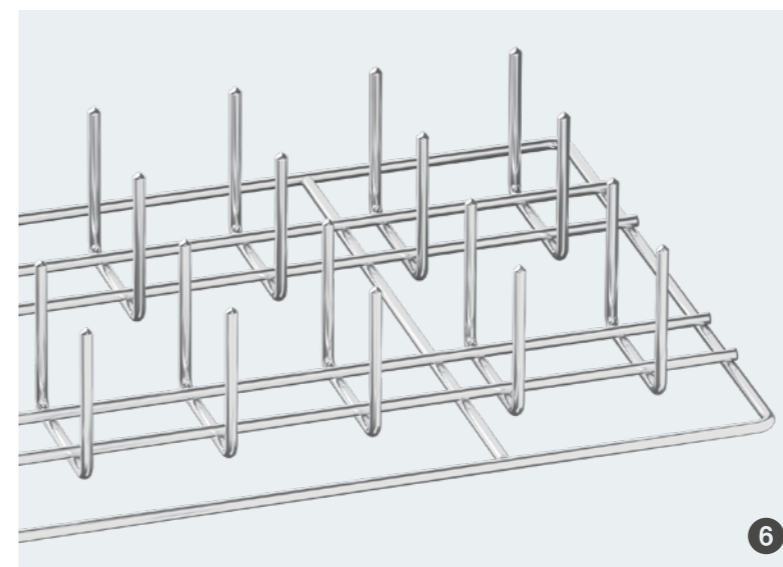
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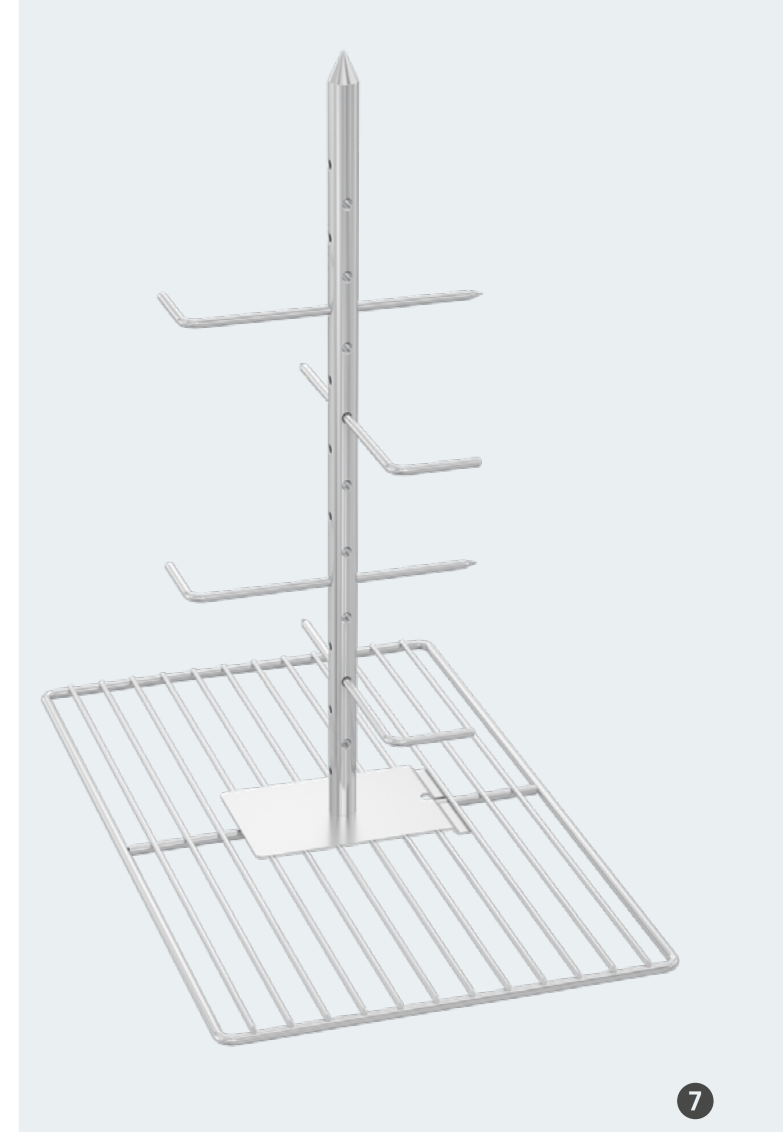
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## Special applications.

# Special accessories for special requirements.

### 1 2 Chicken and duck superspike

Significantly reduced cooking time thanks to standing arrangement of poultry and the associated chimney effect. For succulent breast meat and uniformly browned skin.

### 3 CombiFry

Large quantities of pre-fried products such as fish nuggets, chips and wedges with no added fat. Healthy and delicious.

### 4 Ribs rack

Optimal utilisation of the unit thanks to the vertical arrangement of the spare ribs with up to 3.5 kg per grill.

### 5 Grill and tandoori skewer

With round, square or rectangular cross-sections in different diameters for meat, fish, poultry or vegetables.

### 6 Potato baker

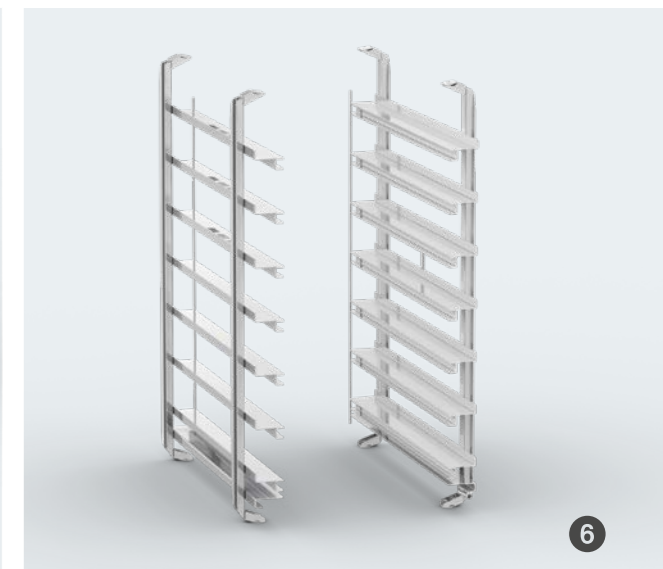
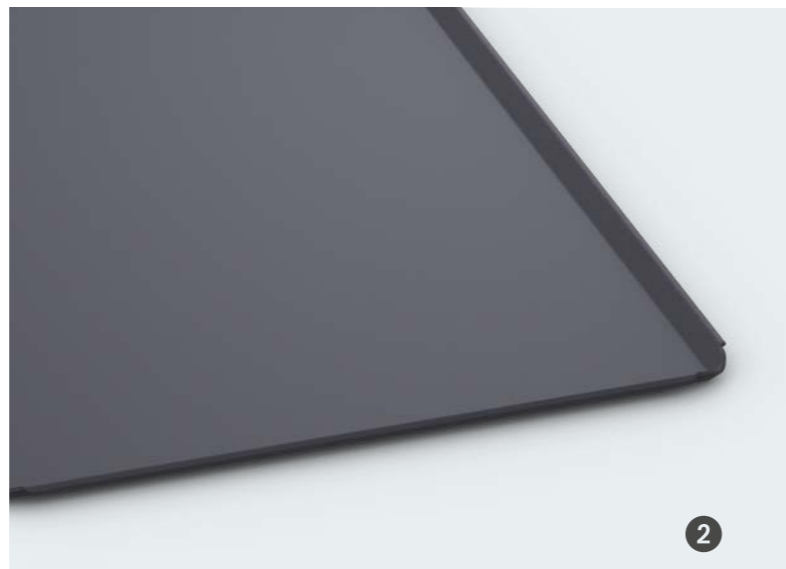
Cook baked potatoes or corn on the cob without aluminium foil and up to 50 %\* faster.

### 7 Lamb and suckling pig spit

Easily prepare entire lambs or suckling pigs of up to 30 kg.

\* Compared to conventional kitchen technology.





## Baking.

# This is quality craftsmanship.

### ① Roasting and baking pan

Perfect for for small cakes like tartes tatin. The griddled base ensures fast heat input over the entire base. With special contoured carrier tray for easy handling.

### ② Roasting and baking tray

The universal genius for baking: Bread rolls, croissants, danish pastries and much more with uniform browning, crispy crusts and fluffy interior.

### ③ Perforated baking tray

Ideal for bread, bread rolls, pretzels and for the production of all types of pre-baked products.

### ④ Granite-enamelled container

The corners of the containers are fully contoured so that no portions of cakes are lost. Excellent heat conductivity for uniform browning and light and airy tray bakes.

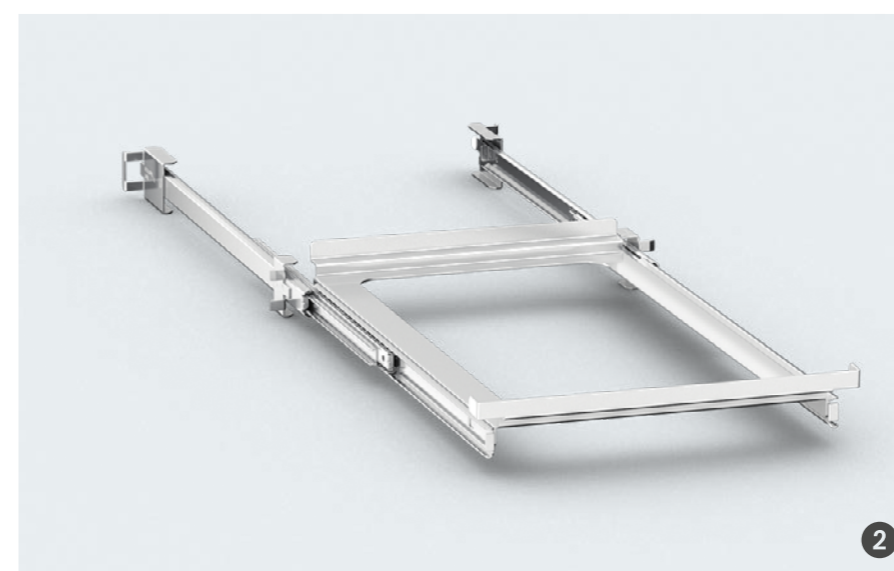
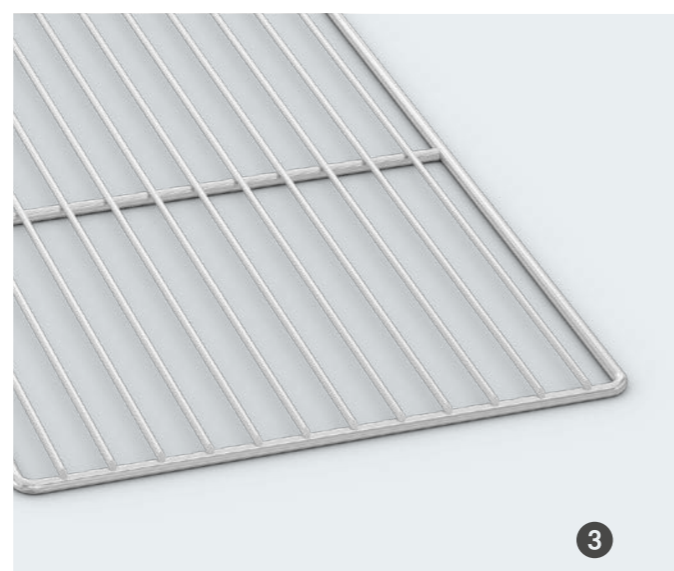
### ⑤ Mobile oven rack in bakery standard

A mobile oven rack replaces one hinging rack. For quick loading and unloading, made from high-grade stainless steel for high quality requirements and perfectly tailored to RATIONAL units.

### ⑥ Bakery standard hinging rack

Thanks to the L-shaped racks, the hinging racks can easily be loaded with baking trays. The larger rail distance means the total capacity of the RATIONAL unit can also be used for higher baked goods. Made from high-grade stainless steel for top quality requirements.





## GN accessories.

### Better by default.

#### ① Perforated container

Versatile, robust and durable accessory for steaming vegetables or for your buffet. Maximum perforation means the food is evenly steamed, and retains its colours and nutrients.

#### ② Containers

The material thickness of stainless steel RATIONAL containers is 33 % above the standard. This guarantees maximum stability even for large quantities, long service life and convenient handling without any sharp edges.

#### ③ Grid

Ideal for cooking large roasts. Made from extremely stable and durable stainless steel.

## Extras.

### Even more possibilities.

#### ① VarioSmoker

Aromatic smoky flavours without a smoking oven, directly from the combi-steamer. The VarioSmoker gives meat, fish and vegetables a natural smoky flavour and unmistakable colour, you can refine the intensity according to your preferences. Even low temperature cooking is not a problem. The intelligent cooking paths of the iCombi Pro regulate the VarioSmoker via the USB connection, guaranteeing an optimal cooking and smoking result.

#### ② Pull-out rails

Smooth pull-out for cooking accessories facilitates quick loading and unloading of products in à la carte operation.

#### ③ Sous-vide and pasteurisation kit

A special slimline sous-vide and pasteurisation core probe ensures that the core temperature of the product is achieved precisely without destroying the vacuum in the bag. Preserving without loss of flavour. One accessory for different applications, easy handling and flexible use (9 additional, intelligent sous-vide and pasteurisation cooking paths).

#### ④ Externally attachable core probe

The externally pluggable core probe can be used as a replacement option for the internal core probe.





## Finishing.

# Consistent separation of production and output.

### ❶ System for banqueting

20, 100 or several thousands of meals – with Finishing food is perfectly prepared without the stress, hectic rush or labour cost. Simply plate the appropriate number of plates cold and store them chilled in the mobile plate rack. The plates are then finished simultaneously using the Finishing process shortly before service. The Finishing system includes all accessories needed to start immediately (mobile plate rack, Thermocover, transport trolley).

### ❷ Mobile plate racks

Made from high-grade stainless steel and perfectly tailored to the units. For fast loading and unloading for up to 120 plated plates in the iCombi Pro 20-2/1 (up to 31 cm diameter).

### ❸ Thermocover

From special insulating materials to keep food hot for up to 20 minutes after Finishing. Easy to open and close with the simple magnetic seal. It is also easy to clean and store.

### ❹ Run-in rail

For quick, ergonomic loading and unloading of mobile oven racks or mobile plate racks. Required for tabletop units Models 6-1/1, 6-2/1, 10-1/1 and 10-2/1.

### ❺ Transport trolley

Simple loading and unloading of the mobile oven rack in tabletop units. Safely transport food thanks to the large, quiet and hygienic tandem castors. Tailored to the height of the stand. Height-adjustable version for worktops.

### ❻ Transport trolley for Combi-Duo

Safely load and unload both units in a single operation. A separate run-in rail for Combi-Duo is required.



## Combi-Duo.

# Double the power.

### 1 Combi-Duo

Two units, easily combined. When there is little available space but you still need to steam and grill at the same time and the workload is the same, Combi-Duo provides two units which you can choose to control from the top unit. For more convenience. For more flexibility.

### 2 Integrated fat drain kit for Combi-Duo

Reliably collects dripping fat in the cooking cabinets and drains it into drip trays. Different versions available depending on the setup variation.



### 3 Setup variations for Combi-Duo

The levelling kit and the stands are made from high-grade stainless steel for stable and correct setup.

#### The setup variations:

- › With a levelling kit to compensate for uneven floors: Low variation with low rack height, requires a floor drain.
- › Mobile kit with castors for easy cleaning and low rack height, requires a floor drain.
- › Fixed setup with stand I for Combi-Duo or substructure with feet. No floor drain necessary.
- › Mobile setup with stand I for Combi-Duo with swivel castors and parking brakes.



## Stands.

# Stable. Space-saving. Practical.

### 4 Levelling kit and stands

For the stable and balanced setup of your RATIONAL unit, we provide stands made from high-grade stable stainless steel in various versions: open, closed on the side or fully closed stands with doors. Support rails help store cooking accessories to save space. Mobile variations with stable castors and parking brakes enable the flexible positioning of the unit in the kitchen. All stands are designed in accordance with the applicable hygiene regulations.





## Setup variations.

### Convenient and practical.

#### ❶ Installation kit for iCombi Pro XS 6-2/3

The appearance also counts – so you can also integrate the small cooking system with an installation kit in your front of shop area. Space for a hood is already provided so you can install an UltraVent or UltraVent Plus as needed. This is supplied with a trim kit included to prevent the accumulation of dirt in less accessible areas.

#### ❷ MobilityLine floor cooking system (Model 20-1/1, 20-2/1)

A special frame with four robust castors and parking brakes, on which the floor unit is mounted, allows effortless mobility.

#### ❸ MobilityLine tabletop unit (Model 6-1/1 – 10-2/1)

The tabletop unit is firmly screwed to Stand II MobilityLine. Side bars protect the unit and together with the large stable castors, they facilitate mobility.

## Exhaust air technology.

### For a good work climate.

#### All extraction and condensation hoods

- › Have a timeless modern design
- › Have an easy to clean front with a removable cover
- › Adjust the extraction capacity with intelligent infinitely variable control of the fan depending on the situation, such as when opening the door. Installation is simple, and the system can be retrofitted at a later time, too.

#### ❶ UltraVent

With its condensation technology, the UltraVent absorbs steam and vapours. No connection to the outside or extension of an existing exhaust system is necessary with this air recirculation hood.

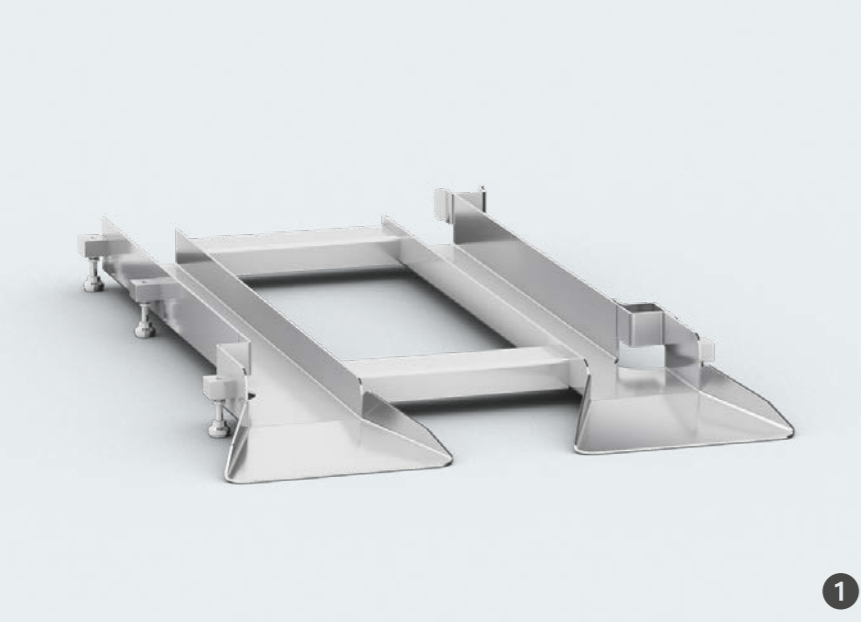
#### ❷ UltraVent Plus

In addition to the UltraVent's condensation technology, the UltraVent Plus is equipped with special filter technology. This not only condenses vapours, but also reduces unpleasant fumes, for example when grilling and frying. RATIONAL units can be installed even in critical locations such as at the front of the store.

#### ❸ Extraction hood

Steam and vapours are automatically extracted from the cooking cabinet and when opening the cooking cabinet door (without condensation technology). An external connection is required.





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## Installation accessories.

# An answer to every challenge.

### 1 Trolley levelling device

The trolley levelling device compensates for inclinations (up to 3 %) in the kitchen floor ensuring that the mobile oven rack can be rolled smoothly into the RATIONAL unit.

### 2 Unit and mobile oven rack raiser

The ground clearance is increased by 70 mm. The mobile oven rack must be adjusted to the unit height accordingly.

### 3 Heat shield for right and left side panel

Retrofitting a heat shield allows you to place a radiant heat source (e.g. grill) near the right or left side panel.

### 4 Flow guard (for gas units only)

Used to extract exhaust gases through a pipe (diameter of exhaust gas pipe 180 mm).

### 5 Handle holder for mobile oven rack

Provides a fixed storage location for the mobile oven rack handle, so that it is always within easy reach (included with delivery of floor units).

### 6 Condensation breaker

Accelerates the expulsion of steam and other vapours from the vent pipe. Steam and vapours can thus be diverted through a pipe into an extraction system.

### 7 Table extension

Prevents the accumulation of dirt and water by sealing the protruding underside of the iCombi Pro 6-1/1 and 10-1/1 when installed on a 700 mm deep worktop.

### 8 Unit connection kit

Consisting of a water inflow hose (2 m) and waste water pipes DN 50.

### 9 Wall mounting

For space-saving wall mounting. The attachment and mounting material (not included) must be designed in consultation with an architect/structural engineer and the building owner.





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## Care products. Hygienically clean.

### 1 Active Green cleaner tab (for iCombi Pro and iCombi Classic)

Keeps both the unit and the environment clean: The cleaner tab with its new formula is phosphate and phosphorous-free and reduces the quantity of cleaner by up to 50%\*. Without compromising on cleaning power and hygiene. Can perform an ultra-fast interim clean of the iCombi Pro in approx. 12 minutes

### 2 Cleaner tab (for all SelfCookingCenter and CombiMaster Plus units)

Highly-concentrated and economical cleaner tabs with an intensive combination of active ingredients for high-performance cleaning power.

### 3 Care tab (for iCombi Pro, iCombi Classic and SelfCookingCenter units with Efficient CareControl)

Care substances actively protect against limescale in the steam generator and in the cooking cabinet before it even forms and extend the lifetime of the unit. Operational reliability without a water softener and time-consuming descaling.

### 4 Rinse aid tab (for SelfCookingCenter units without Efficient CareControl and CombiMaster Plus)

Active protection and extended lifetime thanks to high-efficiency care substances. Your cooking cabinet will be left gleaming with hygienic cleanliness.

### 5 Grill cleaner (for all CombiMaster and ClimaPlus Combi units)

Liquid cleaner for hygienic cleanliness and care.

### 6 Rinsing chemical, liquid (for ClimaPlus Combi with CleanJet)

### 7 Descaler (for SelfCookingCenter without Efficient CareControl, CombiMaster, ClimaPlus Combi)

For effective descaling of the steam generator with special care products.

### 8 Handheld pressure sprayer

Made of sturdy plastic, robust and easy to handle. The built-in pump mechanism generates the overpressure so that you can spray the areas to be cleaned at the push of a button with liquid cleaner or rinsing chemical.

### 9 Active Green cleaner cartridge for iCombi Pro with iCareSystem AutoDose option

The cleaner cartridge combines all the familiar advantages of the cleaner tab Active Green with the integration function.

Other advantages are:

- > 50 % less plastic waste
- > 100 % PP cartridges are recyclable
- > Approx. 80 % less packaging volume

### 10 Care cartridge for iCombi Pro with iCareSystem AutoDose option

The care cartridges combine all the familiar advantages of the care tab with the integration function.

\* Compared to the previous Model.





**Practical. Robust. Indispensable.**  
The right ingredients  
for the success of your  
iVario.

Efficiency and simplicity, creativity and variety, quality and quantity – iVario accessories must be able to do a lot and withstand a lot. This applies to the boiling and deep-frying baskets as well as to the pan base rack, to the VarioMobil as well as to the scoops. Only those meeting these high standards earn the right to be called original RATIONAL accessories. So you can be sure you will get the cooking results you want and that pasta, low temperature cooking and casseroles are a real success. Giving the cleaning kit as little to do as possible.

- **The recipe**  
Professional accessories that make working in the kitchen easier and produce quality results.





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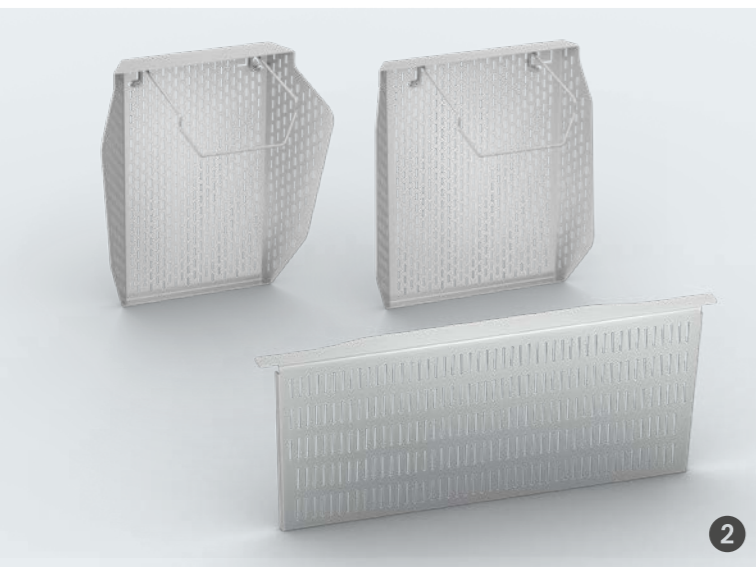
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## The basis for everything.

So you can work quicker, efficiently and more ergonomically.

### 1 Scraper

To facilitate simple and ergonomic turning and removal of products. Also perfect for rolling and working with sweet and egg dishes, such as pancakes, omelettes and crepes. Stability and low weight thanks to sophisticated design.

### 2 Colander

Holds back loose cooked products when you drain off liquids. Place the colander on the front side of the pan and the liquid can flow off through the integrated pan valve or be collected by tilting the pan.

### 3 Long spatula

For releasing food from the pan base as well as turning, chopping and stirring food.

### 4 Boiling and deep-frying basket

The baskets are hooked on the arm of the automatic raising and lowering mechanism, then loaded. At the end of the cooking process, the basket is automatically lifted out of the cooking liquid and the product can drain and be removed effortlessly. Also suitable for small products such as rice. Water can be used multiple times, as nothing needs to be tilted.

### 5 1/3 GN perforated basket

Ideal for preparing up to 500 g of long pasta, such as spaghetti and linguine, and for preparing larger quantities of vegetables in à la carte service. The 1/3 GN basket is compatible with the portion basket frame and can also be placed directly in the pan without the frame. The iVario 2-XS can hold up to two 1/3 GN baskets, while the iVario Pro 2-S can hold up to three.

### 6 Scoops

The scoop has been created for safe and easy emptying or portioning of large quantities of cooked food. Light, shock-resistant, scratch-resistant and temperature-resistant up to 250 °C.

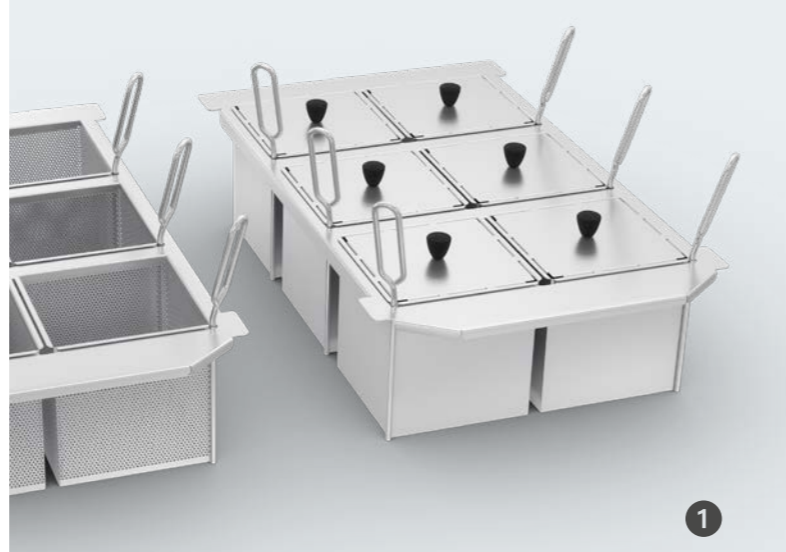
### 7 Arm for automatic raising/lowering

The arm for the AutoLift raising and lowering mechanism is placed on the lid. AutoLift raises the products out of the cooking liquid. For precise cooking of boiled, deep-fried or poached products. For up to three large boiling and deep-frying baskets in the iVario Pro XL.

### 8 Rack

To prevent direct contact between the food to be cooked and the pan base, e.g. for low temperature cooking, the rack is placed on the pan base, and the food on top.





## Special applications.

### The great art of boiling.

#### 1 Portion basket kit

Kit with punched or unpunched 1/6 GN portion baskets including lids (for unpunched baskets only) and a frame. The frame can carry 1/3, 1/6 and 1/9 GN containers. Best used for boiling, deep-frying and keeping smaller quantities warm in restaurants, hotels and in service areas. Place the frame directly on the edge of the pan. The lid prevents the products from cooling and forming skin.

#### 2 Spaetzle colander

Pan insert for optimal and ergonomic production of pasta, tailored precisely to the pan. Work height relieves pressure on the back.

## Transport.

### Go from A to B effortlessly. And back again.

#### 1 VarioMobil

The 1/1 size is adjustable to four levels. The handle is hinged, so that the VarioMobil can be stored in a space-saving way. The 2/1 size is height-adjustable in two levels for ergonomic working.

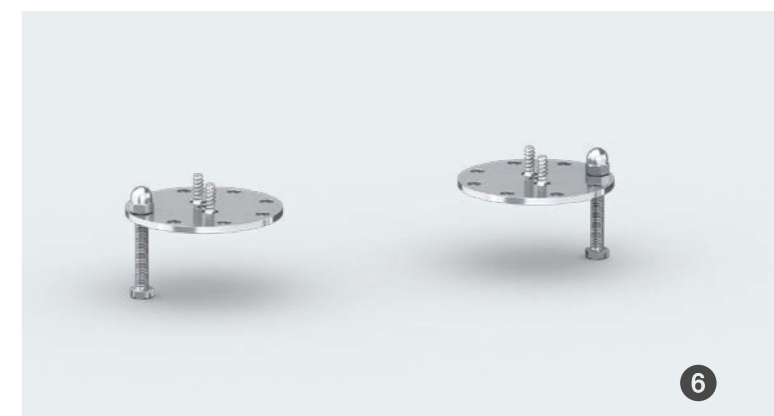
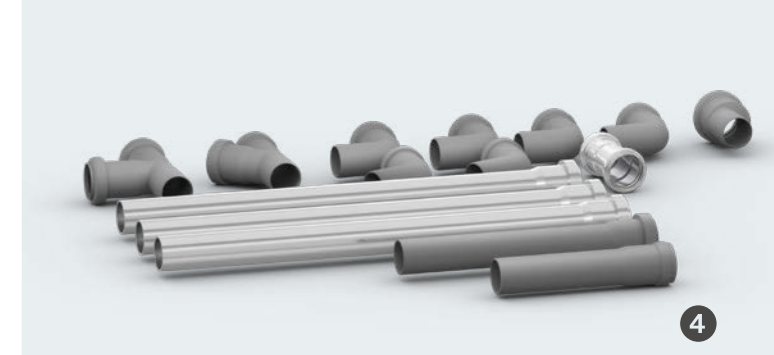
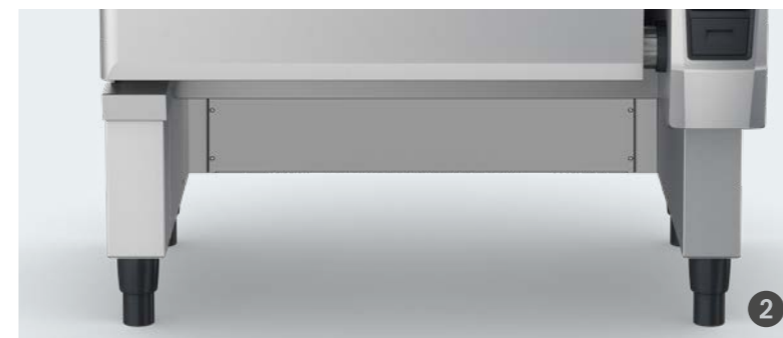
#### 2 Basket cart

To easily and safely store, transport and drain GN containers or up to three boiling or deep-frying baskets. Stoppers at the ends of the racks prevent the baskets and containers from slipping out during transportation.

#### 3 Oil cart

To fill and empty the pan, and to store and to store oil. It has a capacity of 49 litres and pumps the oil directly into the pan. Melt cooking fat or heat cooled oil before filling the pan. When emptying, the oil is returned to the oil cart through a filter. Thanks to the storage, the oil keeps longer.





## Stands.

### Perfectly adjustable.

#### ① Stand

iVario 2-XS and iVario Pro 2-S can be installed directly onto a stand. With integrated pull-out shelves to place containers and to easily empty the pan. With support rails to store GN containers and accessories. Can be set up flush to the wall, side walls and top closed, rear side open. Various setup variations with feet, stainless steel feet, castors or for plinth installation.

#### ② MarineLine stand

The seaworthy MarineLine stand for iVario 2-XS and iVario Pro 2-S has support rails with locks to store GN containers safely. Side walls and top closed, rear side open. Can be installed flush with walls. Secure installation due to stainless steel feet with fixing option. Unit attachment kit required.

#### ③ Stand with electric height adjustment

The continuously height-adjustable stand (up to 200 mm) for iVario 2-XS and iVario Pro 2-S supports an ergonomic working height. Easy to operate using the unit display. Integrated pull-out shelves to place your containers, to easily empty the pan. Support rails to store GN containers and accessories. Side panels, top panel and rear enclosed. Flexible drain hose included.

## Installation.

### More space. Greater security.

#### ① Wall attachment kit

To make it easier to clean underneath the iVario Pro L and XL, it can be mounted on the wall. The position of the wall mounting can be chosen freely and can be adjusted to the physical size of the user.

#### ② Panelling for substructure

Veneers the rear area of the substructure and covers the cable and waste water installation for easier cleaning. Can be combined with all substructure variants. Optional extra.

#### ③ Storage space for substructure

To make efficient use of the space under the iVario Pro L and XL. Consists of up to nine pairs of support rails. Side panels, top panel and rear closed. Can be combined with all substructure variants. Optional extra.

#### ④ Waste water connection kit

Consists of waste water pipes DN 40 or DN 50. Depending on the unit size.

#### ⑤ Kit for floor fixing

Increase work safety with the iVario Pro L and XL with simple and secure positioning of the cooking system on the floor.

#### ⑥ Unit attachment kit

To fix the iVario 2-XS or iVario Pro 2-S to an existing worktop or the stand. For secure horizontal and vertical mounting. Compatible with the setup variations with 90 mm and 45 mm plastic feet.





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## Care products.

# Sparkling clean. Hygienic.

### 1 Grill cleaner

For slight stains in the pan, such as from tomato sauce, which are difficult to remove with a simple detergent. Can be used undiluted. Then rinse well.

### 2 Cleaning arm, incl. 4 pads

Helps clean difficult to reach external areas between the pan and the operating console in the iVario 2-XS and the iVario Pro 2-S. The kit comprises one cleaning arm and four cleaning pads in two grades of hardness.

### 3 Hard cleaning pads

Reorder for the cleaning arm for external cleaning. For stubborn dirt.

### 4 Soft cleaning pads

Reorder for the cleaning arm for external cleaning.

### 5 Cleaning sponge

For effective and fast cleaning of the pan. For all unit sizes.



## Grilling, roasting and baking.



### Perforated baking tray

|                                |     |           |
|--------------------------------|-----|-----------|
| 2/3 GN (325 × 354 mm)          | No. | 60.74.147 |
| 1/1 GN (325 × 530 mm)          | No. | 6015.1103 |
| 2/1 GN (650 × 530 mm)          | No. | 6015.2103 |
| Bakery standard (400 × 600 mm) | No. | 6015.1000 |

### Roasting and baking trays (unperforated)

|                                |     |           |
|--------------------------------|-----|-----------|
| 2/3 GN (325 × 354 mm)          | No. | 60.73.671 |
| 1/1 GN (325 × 530 mm)          | No. | 6013.1103 |
| 2/1 GN (650 × 530 mm)          | No. | 6013.2103 |
| Bakery standard (400 × 600 mm) | No. | 6013.1003 |

### Grilling and roasting tray

|                       |     |           |
|-----------------------|-----|-----------|
| 1/1 GN (325 × 530 mm) | No. | 60.71.617 |
|-----------------------|-----|-----------|

### Grill and pizza tray

|                                |     |           |
|--------------------------------|-----|-----------|
| 2/3 GN (325 × 354 mm)          | No. | 60.73.798 |
| 1/1 GN (325 × 530 mm)          | No. | 60.70.943 |
| Bakery standard (400 × 600 mm) | No. | 60.71.237 |

### Multibaker

|                                |     |           |
|--------------------------------|-----|-----------|
| 1/3 GN (325 × 265 mm) 2 moulds | No. | 60.73.764 |
| 2/3 GN (325 × 354 mm) 5 moulds | No. | 60.73.646 |
| 1/1 GN (325 × 530 mm) 8 moulds | No. | 60.71.157 |

### Cross and stripe grill grate

|                       |     |           |
|-----------------------|-----|-----------|
| 1/2 GN (325 × 265 mm) | No. | 60.73.802 |
| 2/3 GN (325 × 354 mm) | No. | 60.73.801 |
| 1/1 GN (325 × 530 mm) | No. | 60.73.314 |

### CombiGrill griddle

|                       |     |           |
|-----------------------|-----|-----------|
| 1/1 GN (325 × 530 mm) | No. | 6035.1017 |
|-----------------------|-----|-----------|

### Loading grid

|  |     |           |
|--|-----|-----------|
| for CombiGrill griddle 325 × 618 mm (for 1/1 GN) | No. | 60.73.848 |
|--|-----|-----------|

### Roasting and baking pan

|   |     |           |
|---|-----|-----------|
| Small set (4 pcs including carrier tray)        | No. | 60.73.286 |
| Large set (2 pcs including carrier tray)        | No. | 60.73.287 |
| Roasting and baking pan, small (ø 16 cm)        | No. | 60.73.271 |
| Roasting and baking pan, large (ø 25 cm)        | No. | 60.73.272 |
| Carrier tray for roasting and baking pan, small | No. | 60.73.212 |
| Carrier tray for roasting and baking pan large  | No. | 60.73.216 |

### Granite-enamelled container

|   |     |           |
|---|-----|-----------|
| 1/2 GN (325 × 265 mm) 20 mm deep          | No. | 6014.1202 |
| 1/2 GN (325 × 265 mm) 40 mm deep          | No. | 6014.1204 |
| 1/2 GN (325 × 265 mm) 60 mm deep          | No. | 6014.1206 |
| 2/3 GN (325 × 354 mm) 20 mm deep          | No. | 6014.2302 |
| 2/3 GN (325 × 354 mm) 40 mm deep          | No. | 6014.2304 |
| 2/3 GN (325 × 354 mm) 60 mm deep          | No. | 6014.2306 |
| 2/3 GN (325 × 354 mm) 100 mm deep         | No. | 6014.2310 |
| 1/1 GN (325 × 530 mm) 20 mm deep          | No. | 6014.1102 |
| 1/1 GN (325 × 530 mm) 40 mm deep          | No. | 6014.1104 |
| 1/1 GN (325 × 530 mm) 60 mm deep          | No. | 6014.1106 |
| 1/1 GN (325 × 530 mm) 100 mm deep         | No. | 6014.1110 |
| 2/1 GN (650 × 530 mm) 20 mm deep          | No. | 6014.2102 |
| 2/1 GN (650 × 530 mm) 40 mm deep          | No. | 6014.2104 |
| 2/1 GN (650 × 530 mm) 60 mm deep          | No. | 6014.2106 |
| Bakery standard (400 × 600 mm) 20 mm deep | No. | 6014.1002 |
| Bakery standard (400 × 600 mm) 40 mm deep | No. | 6014.1004 |
| Bakery standard (400 × 600 mm) 60 mm deep | No. | 6014.1006 |

## Finishing.

### Thermocover

|              |     |           |
|--------------|-----|-----------|
| Model 6-1/1  | No. | 6004.1007 |
| Model 10-1/1 | No. | 6004.1009 |
| Model 6-2/1  | No. | 6004.1016 |
| Model 10-2/1 | No. | 6004.1014 |
| Model 20-1/1 | No. | 6004.1011 |
| Model 20-2/1 | No. | 6004.1012 |

### System for banqueting

|                          |     |           |
|--------------------------|-----|-----------|
| Model 6-1/1, 20 plates   | No. | 60.61.741 |
| Model 10-1/1, 32 plates  | No. | 60.11.628 |
| Model 10-1/1, 26 plates  | No. | 60.11.629 |
| Model 6-2/1, 34 plates   | No. | 60.62.196 |
| Model 10-2/1, 42 plates  | No. | 60.12.154 |
| Model 10-2/1, 52 plates  | No. | 60.12.155 |
| Model 20-1/1, 60 plates  | No. | 60.21.332 |
| Model 20-1/1, 50 plates  | No. | 60.21.333 |
| Model 20-2/1, 120 plates | No. | 60.22.493 |
| Model 20-2/1, 100 plates | No. | 60.22.492 |
| Model 20-2/1, 84 plates  | No. | 60.22.491 |

## Finishing.



### Mobile plate rack

|                          |     |           |
|--------------------------|-----|-----------|
| Model 6-1/1, 20 plates   | No. | 60.61.702 |
| Model 6-1/1, 15 plates   | No. | 60.61.701 |
| Model 10-1/1, 32 plates  | No. | 60.11.581 |
| Model 10-1/1, 26 plates  | No. | 60.11.602 |
| Model 6-2/1, 34 plates   | No. | 60.62.017 |
| Model 10-2/1, 52 plates  | No. | 60.12.022 |
| Model 10-2/1, 42 plates  | No. | 60.12.062 |
| Model 20-1/1, 60 plates  | No. | 60.21.293 |
| Model 20-1/1, 50 plates  | No. | 60.21.294 |
| Model 20-2/1, 120 plates | No. | 60.22.400 |
| Model 20-2/1, 100 plates | No. | 60.22.399 |
| Model 20-2/1, 84 plates  | No. | 60.22.398 |

### Combi-Duo run-in rail for mobile oven rack

|                                  |     |           |
|----------------------------------|-----|-----------|
| Model Combi-Duo 6-1/1 and 10-1/1 | No. | 60.75.761 |
| Model Combi-Duo 6-2/1 and 10-2/1 | No. | 60.75.760 |

### Run-in rail for mobile oven rack

|                              |     |           |
|------------------------------|-----|-----------|
| Standard Model 6-1/1, 10-1/1 | No. | 60.75.115 |
| Standard Model 6-2/1, 10-2/1 | No. | 60.74.650 |

### Transport trolley Combi-Duo for mobile oven rack

|   |     |           |
|---|-----|-----------|
| For Combi-Duo 6-1/1 and 10-1/1, Dimensions W 561   D 842   H 1052 – 1478 mm | No. | 60.75.388 |
| For Combi-Duo 6-2/1 and 10-2/1, Dimensions W 773   D 961   H 1052 – 1478 mm | No. | 60.75.387 |

### Transport trolley Standard for mobile oven rack

|   |     |           |
|---|-----|-----------|
| Standard – 6-1/1, 10-1/1, dimensions W 525   D 911   H 990 mm                 | No. | 60.74.000 |
| Height-adjustable – 6-1/1, 10-1/1, dimensions W 525   D 911   H 800 – 1330 mm | No. | 60.75.606 |
| Standard – 6-2/1, 10-2/1, dimensions W 735   D 996   H 990 mm                 | No. | 60.73.999 |
| Height-adjustable – 6-2/1, 10-2/1, dimensions W 735   D 990   H 800 – 1330 mm | No. | 60.75.605 |

### Transport trolley for containers

|   |     |           |
|---|-----|-----------|
| Transport trolley for integrated fat drain system (Combi-Duo and floor units) | No. | 60.73.309 |
|---|-----|-----------|

## Sample calculation with Finishing.

| Capacity<br>Mobile plate rack                | Size of event<br>(number of<br>persons) | Mobile<br>plate racks,<br>Thermocovers | Run-in<br>rail | Transport<br>trolley | Max.<br>Plate height<br>in mm | Max. Food<br>height in mm |
|--|---|--|----------------|----------------------|-------------------------------|---------------------------|
| 15/20 plates* with<br>iCombi Pro 6-1/1       | 15/20                                   | 1                                      | 1              | 1                    | 32/25                         | 70/53                     |
|  | 30/40                                   | 2                                      | 1              | 2                    | 32/25                         | 70/53                     |
|  | 45/60                                   | 3                                      | 1              | 3                    | 32/25                         | 70/53                     |
| 26/32 plates* with<br>iCombi Pro 10-1/1      | 52/64                                   | 2                                      | 1              | 2                    | 32/25                         | 70/53                     |
|  | 78/96                                   | 3                                      | 1              | 3                    | 32/25                         | 70/53                     |
|  | 104/128                                 | 4                                      | 1              | 4                    | 32/25                         | 70/53                     |
| 34 plates* with<br>iCombi Pro 6-2/1          | 34                                      | 1                                      | 1              | 1                    | 32                            | 61                        |
|  | 68                                      | 2                                      | 1              | 2                    | 32                            | 61                        |
|  | 102                                     | 3                                      | 1              | 3                    | 32                            | 61                        |
| 42/52 plates* with<br>iCombi Pro 10-2/1      | 84/104                                  | 2                                      | 1              | 2                    | 40/32                         | 82/63                     |
|  | 126/156                                 | 3                                      | 1              | 3                    | 40/32                         | 82/63                     |
|  | 168/208                                 | 4                                      | 1              | 4                    | 40/32                         | 82/63                     |
| 50/60 plates* with<br>iCombi Pro 20-1/1      | 100/120                                 | 2                                      | –              | –                    | 32/25                         | 67/52                     |
|  | 150/180                                 | 3                                      | –              | –                    | 32/25                         | 67/52                     |
|  | 200/240                                 | 4                                      | –              | –                    | 32/25                         | 67/52                     |
| 84/100/120 plates* with<br>iCombi Pro 20-2/1 | 168/200/240                             | 2                                      | –              | –                    | 40/32/25                      | 79/65/52                  |
|  | 252/300/360                             | 3                                      | –              | –                    | 40/32/25                      | 79/65/52                  |
|  | 336/400/480                             | 4                                      | –              | –                    | 40/32/25                      | 79/65/52                  |

\*Plate size up to 31 cm diameter



## Mobile oven racks and hinging racks.



### Mobile oven rack Model 6-1/1

|  |     |           |
|--|-----|-----------|
| Standard, 6 racks (rail distance 64 mm)                        | No. | 60.61.420 |
| Bakery standard (400 × 600 mm), 5 racks (rail distance 77 mm)* | No. | 60.61.690 |

### Mobile oven rack Model 10-1/1

|  |     |           |
|--|-----|-----------|
| Standard, 10 racks (rail distance 64 mm)                       | No. | 60.11.600 |
| 8 racks (rail distance 80 mm)                                  | No. | 60.11.601 |
| Bakery standard (400 × 600 mm), 8 racks (rail distance 81 mm)* | No. | 60.11.599 |

### Mobile oven rack Model 6-2/1

|   |     |           |
|---|-----|-----------|
| Standard, 6 racks (rail distance 64 mm) | No. | 60.62.150 |
|---|-----|-----------|

### Mobile oven rack Model 10-2/1

|  |     |           |
|--|-----|-----------|
| Standard, 10 racks (rail distance 63 mm) | No. | 60.12.150 |
|--|-----|-----------|

### Mobile oven rack Model 20-1/1

|   |     |           |
|---|-----|-----------|
| Standard, 20 racks (rail distance 65 mm)                        | No. | 60.21.331 |
| 15 racks (rail distance 84 mm)                                  | No. | 60.21.287 |
| 16 racks (rail distance 80 mm)                                  | No. | 60.21.288 |
| 17 racks (rail distance 74 mm)                                  | No. | 60.21.289 |
| Bakery standard (400 × 600 mm), 16 racks (rail distance 81 mm)* | No. | 60.21.292 |
| 20 racks, max. rack height 1.60 m (rail distance 62 mm)         | No. | 60.21.245 |

### Mobile oven rack Model 20-2/1

|   |     |           |
|---|-----|-----------|
| Standard, 20 racks (rail distance 65 mm)                | No. | 60.22.490 |
| 15 racks (rail distance 84 mm)                          | No. | 60.22.394 |
| 16 racks (rail distance 80 mm)                          | No. | 60.22.395 |
| 17 racks (rail distance 74 mm)                          | No. | 60.22.396 |
| 20 racks, max. rack height 1.60 m (rail distance 62 mm) | No. | 60.22.368 |

### Hinging rack Model XS 6-2/3

|          |     |           |
|----------|-----|-----------|
| Standard | No. | 60.73.724 |
|----------|-----|-----------|

### Hinging rack Model 6-1/1

|  |     |           |
|--|-----|-----------|
| Standard, 6 racks (rail distance 68 mm)  | No. | 60.61.373 |
| 5 racks (rail distance 85 mm)  | No. | 60.61.615 |
| Chicken grill, 2 racks   | No. | 60.61.645 |
| Meat trays, 6 racks (rail distance 72 mm)  | No. | 60.61.649 |
| Bakery standard (400 × 600 mm), 5 racks (rail distance 86 mm)*                   | No. | 60.61.576 |
| Combi rack, bakery standard combined with 1/1 GN, 4 racks (rail distance 95 mm)* | No. | 60.61.642 |

### Hinging rack Model 10-1/1

|  |     |           |
|--|-----|-----------|
| Standard, 10 racks (rail distance 68 mm)   | No. | 60.11.447 |
| 8 racks (rail distance 85 mm)  | No. | 60.11.547 |
| Chicken grill, 3 racks   | No. | 60.11.566 |
| Meat trays, 10 racks (rail distance 72 mm)                                       | No. | 60.11.570 |
| Bakery standard (400 × 600 mm), 8 racks (rail distance 90 mm)*                   | No. | 60.11.541 |
| Combi rack, bakery standard combined with 1/1 GN, 7 racks (rail distance 95 mm)* | No. | 60.11.563 |

### Hinging rack Model 6-2/1

|   |     |           |
|---|-----|-----------|
| Standard, 6 racks (rail distance 68 mm)       | No. | 60.62.123 |
| 5 racks (rail distance 85 mm)                 | No. | 60.62.171 |
| 7 racks without L rails (rail distance 65 mm) | No. | 60.62.168 |

### Hinging rack Model 10-2/1

|  |     |           |
|--|-----|-----------|
| Standard, 10 racks (rail distance 68 mm) | No. | 60.12.133 |
|--|-----|-----------|

## GN accessories.

### Rust-free stainless steel perforated container

|                                  |     |           |
|----------------------------------|-----|-----------|
| 1/1 GN (325 × 530 mm) 55 mm deep | No. | 6015.1165 |
|----------------------------------|-----|-----------|

### Rust-free stainless steel container

|                                  |     |           |
|----------------------------------|-----|-----------|
| 2/3 GN (325 × 354 mm) 20 mm deep | No. | 6013.2302 |
| 2/3 GN (325 × 354 mm) 65 mm deep | No. | 6013.2306 |
| 1/1 GN (325 × 530 mm) 20 mm deep | No. | 6013.1102 |
| 1/1 GN (325 × 530 mm) 40 mm deep | No. | 6013.1104 |
| 1/1 GN (325 × 530 mm) 65 mm deep | No. | 6013.1106 |

### Stainless steel grid

|                                |     |           |
|--------------------------------|-----|-----------|
| 2/3 GN (325 × 354 mm)          | No. | 6010.2301 |
| 1/1 GN (325 × 530 mm)          | No. | 6010.1101 |
| 2/1 GN (650 × 530 mm)          | No. | 6010.2101 |
| Bakery standard (400 × 600 mm) | No. | 6010.0103 |

### Dripping tray with drain lock

|                       |     |           |
|-----------------------|-----|-----------|
| 1/1 GN (325 × 530 mm) | No. | 8710.1135 |
| 2/1 GN (650 × 530 mm) | No. | 60.70.776 |

## Special applications.



### Chicken and duck superspike

|   |     |           |
|---|-----|-----------|
| Capacity 4 pcs, max. weight 1,300 g, 1/2 GN (325 × 265 mm)  | No. | 6035.1015 |
| Capacity 6 pcs, max. weight 1,800 g, 1/1 GN (325 × 530 mm)  | No. | 6035.1016 |
| Capacity 8 pcs, max. weight 1,300 g, 1/1 GN (325 × 530 mm)  | No. | 6035.1006 |
| Capacity 10 pcs, max. weight 950 g, 1/1 GN (325 × 530 mm)   | No. | 6035.1010 |
| Capacity: 8 pcs, max. weight 2,200 g, 1/1 GN (325 × 530 mm) | No. | 6035.1009 |

### CombiFry

|                       |     |           |
|-----------------------|-----|-----------|
| 1/2 GN (325 × 265 mm) | No. | 6019.1250 |
| 2/3 GN (325 × 354 mm) | No. | 60.73.619 |
| 1/1 GN (325 × 530 mm) | No. | 6019.1150 |

### Rib rack

|                       |     |           |
|-----------------------|-----|-----------|
| 1/1 GN (325 × 530 mm) | No. | 6035.1018 |
|-----------------------|-----|-----------|

### Grill and tandoori skewer

|  |     |           |
|--|-----|-----------|
| Grill and tandoori skewer frame 2/3 GN                   | No. | 60.74.963 |
| Grill and tandoori skewer frame 1/1 GN                   | No. | 60.72.224 |
| Set 2/3 GN (1 × skewer frame and five different skewers) | No. | 60.75.782 |
| Set 1/1 GN (1 × skewer frame and five different skewers) | No. | 60.72.414 |
| 5 × skewers Ø 5 mm, 265 mm long for 2/3 GN               | No. | 60.75.783 |
| 5 × skewers □ 5 mm, 265 mm long for 2/3 GN               | No. | 60.75.784 |
| 5 × fish skewers 4 × 10 mm, 265 mm long for 2/3 GN       | No. | 60.75.785 |
| 3 × skewers Ø 5 mm, 530 mm long for 1/1 GN               | No. | 60.72.416 |
| 3 × skewers Ø 8 mm, 530 mm long for 1/1 GN               | No. | 60.72.417 |
| 3 × skewers □ 5 mm, 530 mm long for 1/1 GN               | No. | 60.72.418 |
| 3 × skewers □ 8 mm, 530 mm long for 1/1 GN               | No. | 60.72.419 |
| 3 × fish skewers 4 × 10 mm, 530 mm long for 1/1 GN       | No. | 60.72.420 |

### Potato baker

|                       |     |           |
|-----------------------|-----|-----------|
| 1/1 GN (325 × 530 mm) | No. | 6035.1019 |
|-----------------------|-----|-----------|

### Lamb and suckling pig spit (1 lamb or 1 suckling pig)

|  |     |           |
|--|-----|-----------|
| Models 10-1/1, 10-2/1, 20-1/1, 20-2/1 to 12 kg (1/1 GN)  | No. | 60.70.819 |
| Model 20-1/1 to 30 kg (1 skewer with carrier)  | No. | 6035.1003 |
| Model 20-2/1 to 30 kg (1 skewer with carrier, second skewer for lamb or suckling pig optional) | No. | 6035.1002 |
| Optional skewer  | No. | 8710.1065 |

### Pizza pan

|                      |     |           |
|----------------------|-----|-----------|
| Pizza up to Ø 280 mm | No. | 60.71.158 |
|----------------------|-----|-----------|

\* Please note that different air baffles are used in the cooking cabinet with GN versions and 400 × 600 mm bakery standard versions. The air baffle can be obtained from your Service Partner as a spare part, if it is not ordered as an option when the unit is purchased.



## Combi-Duo.



### Combi-Duo kit for iCombi Pro XS 6-2/3 and CombiMaster Plus XS 6-2/3

|  |     |           |
|--|-----|-----------|
| Model XS 6-2/3 on Model XS 6-2/3 right-sided hinge | No. | 60.73.768 |
| Model XS 6-2/3 on Model XS 6-2/3 left-sided hinge  | No. | 60.74.276 |

### Combi-Duo kit for iCombi Pro 6-1/1 and 10-1/1

|   |     |           |
|---|-----|-----------|
| Model 6-1/1 E/G on Model 6-1/1 E<br>Model 6-1/1 E/G on Model 10-1/1 E               | No. | 60.73.991 |
| Unit size 6-1/1 E/G on unit size 6-1/1 G<br>Unit size XS 6-2/3 on unit size 6-1/1 G | No. | 60.75.751 |
| Unit size XS 6-2/3 on unit size 6-1/1 E<br>Unit size XS 6-2/3 on unit size 10-1/1 E | No. | 60.75.755 |

### Combi-Duo kit for 6-2/1 and 10-2/1

|   |     |           |
|---|-----|-----------|
| Model 6-2/1 E/G on Model 6-2/1 E<br>Model 6-2/1 E/G on Model 10-2/1 E   | No. | 60.74.725 |
| Unit size 6-2/1 E/G on unit size 6-2/1 G<br>Unit size 6-1/1 E/G on unit size 6-2/1 G<br>Unit size XS 6-2/3 on 6-2/1 G           | No. | 60.75.752 |
| Unit size 6-1/1 E/G on unit size 6-2/1 E<br>Unit size XS 6-2/3 on unit size 6-2/1 E<br>Unit size XS 6-2/3 on unit size 10-2/1 E | No. | 60.75.756 |

### Setup variations for Combi-Duo

|  |     |           |
|--|-----|-----------|
| Levelling kit Models 6-1/1, 10-1/1, dimensions W 850   D 614   H 34 mm                                   | No. | 60.74.795 |
| Levelling kit Models 6-2/1, 10-2/1, Dimensions W 1072   D 814   H 34 mm                                  | No. | 60.74.597 |
| Kit with castors, unit sizes 6-1/1, 10-1/1, dimensions W 884   D 656   H 85 mm                           | No. | 60.31.622 |
| Kit with castors, unit sizes 6-2/1, 10-2/1, dimensions W 1106   D 856   H 85 mm                          | No. | 60.31.635 |
| Substructure with feet, unit sizes 6-1/1, 10-1/1, dimensions W 870   D 635   H 152 mm                    | No. | 60.31.668 |
| Substructure with feet, unit sizes 6-2/1, 10-2/1, dimensions W 1092   D 835   H 152 mm                   | No. | 60.31.671 |
| Stand I for Combi-Duo XS 6-2/3, standard, dimensions W 639   D 563   H 555 mm                            | No. | 60.31.020 |
| Stand II for Combi-Duo XS 6-2/3, standard, dimensions W 639   D 563   H 557 mm                           | No. | 60.31.046 |
| Stand I for Combi-Duo 6-1/1 on 6-1/1 and on 10-1/1 E, standard, dimensions W 860   D 685   H 200 mm      | No. | 60.31.200 |
| Stand I for Combi-Duo 6-2/1 on 6-2/1 and on 10-2/1 E, standard, dimensions W 1082   D 885   H 200 mm     | No. | 60.31.203 |
| Stand I for Combi-Duo XS 6-2/3, with castors, dimensions W 663   D 641   H 562 mm                        | No. | 60.31.170 |
| Stand I for Combi-Duo 6-1/1 on 6-1/1 and on 10-1/1 E, with castors, dimensions W 884   D 763   H 200 mm  | No. | 60.31.201 |
| Stand I for Combi-Duo 6-2/1 on 6-2/1 and on 10-2/1 E, with castors, dimensions W 1106   D 963   H 200 mm | No. | 60.31.204 |

## Combi-Duo.

### Hinging rack Combi-Duo Model 6-1/1

|   |     |           |
|---|-----|-----------|
| Combi-Duo version, 5+1 racks (top rack is removable for a max. rack height of 1.60 m, with floor setup 6-1/1 E on 10-1/1 E) | No. | 60.61.678 |
|---|-----|-----------|

### Hinging rack Combi-Duo Model 6-2/1

|   |     |           |
|---|-----|-----------|
| Combi-Duo version, 5+1 racks (top rack is removable for a max. rack height of 1.60 m, with floor setup 6-2/1 E on 10-2/1 E) | No. | 60.62.188 |
|---|-----|-----------|

### Integrated fat drain kit for Combi-Duo

|  |     |           |
|--|-----|-----------|
| to be set up on the levelling kit Combi-Duo 6-1/1 and 10-1/1 | No. | 60.75.873 |
| to be set up on Stand I Combi-Duo 6-1/1 and 10-1/1           | No. | 60.75.406 |
| to be set up on the levelling kit Combi-Duo 6-2/1 and 10-2/1 | No. | 60.75.876 |
| to be set up on Stand I Combi-Duo 6-2/1 and 10-2/1           | No. | 60.75.411 |

## Extras.

### VarioSmoker

|                       |     |           |
|-----------------------|-----|-----------|
| VarioSmoker Model B   | No. | 60.75.367 |
| VarioSmoker Model E/F | No. | 60.75.371 |
| VarioSmoker Model G   | No. | 60.75.373 |
| VarioSmoker Model I   | No. | 60.75.375 |

### USB core probe

|   |     |           |
|---|-----|-----------|
| Sous-vide and pasteurisation kit for tabletop and floor units | No. | 60.76.316 |
| 1 external core probe for tabletop units                      | No. | 60.76.317 |
| 1 external core probe for floor units                         | No. | 60.76.318 |
| Extension set for USB core probes                             | No. | 60.76.876 |

### Positioning aid for core probe

|  |     |           |
|--|-----|-----------|
| Models 6-1/1, 10-1/1, 6-2/1, 10-2/1, 20-1/1 and 20-2/1 | No. | 60.71.022 |
|--|-----|-----------|

### Pull-out rails for hinging racks with 68 mm rail spacing

|  |     |           |
|--|-----|-----------|
| For iCombi Pro and iCombi Classic, Model 6-1/1, 10-1/1                   | N°: | 60.76.894 |
| For SelfCookingCenter and CombiMaster Plus (from 09/2011), Model 61, 101 | N°: | 60.76.897 |

## Setup variations.



### Installation kit

|  |     |           |
|--|-----|-----------|
| UltraVent XS including installation kit      | No. | 60.74.063 |
| UltraVent Plus XS including installation kit | No. | 60.74.405 |

### MobilityLine floor unit

|                          |     |           |
|--------------------------|-----|-----------|
| Mobile base frame 20-1/1 | No. | 60.21.334 |
| Mobile base frame 20-2/1 | No. | 60.22.496 |

## Exhaust air technology.

### Extraction hood, UltraVent and UltraVent Plus

|  |     |           |
|--|-----|-----------|
| UltraVent XS Combi-Duo                         | No. | 60.73.943 |
| UltraVent Plus XS Combi-Duo                    | No. | 60.74.404 |
| UltraVent Combi-Duo Models 6-1/1, 10-1/1       | No. | 60.76.169 |
| UltraVent Plus Combi-Duo Models 6-1/1, 10-1/1  | No. | 60.76.173 |
| Extraction hood Combi-Duo Models 6-1/1, 10-1/1 | No. | 60.76.221 |
| UltraVent Combi-Duo Models 6-2/1, 10-2/1       | No. | 60.76.170 |
| UltraVent Plus Combi-Duo Models 6-2/1, 10-2/1  | No. | 60.76.174 |
| Extraction hood Combi-Duo Models 6-2/1, 10-2/1 | No. | 60.76.222 |
| UltraVent, Model XS 6-2/3                      | No. | 60.73.865 |
| UltraVent Plus, Model XS 6-2/3                 | No. | 60.74.394 |
| UltraVent, Models 6-1/1, 10-1/1                | No. | 60.75.134 |
| UltraVent Plus, Models 6-1/1, 10-1/1           | No. | 60.75.142 |
| Extraction hood, Models 6-1/1, 10-1/1          | No. | 60.76.217 |
| UltraVent, Models 6-2/1, 10-2/1                | No. | 60.75.135 |
| UltraVent Plus, Models 6-2/1, 10-2/1           | No. | 60.75.143 |
| Extraction hood, Models 6-2/1, 10-2/1          | No. | 60.76.218 |
| UltraVent, Model 20-1/1                        | No. | 60.75.136 |
| UltraVent, Model 20-2/1                        | No. | 60.75.137 |
| Extraction hood, Model 20-1/1                  | No. | 60.76.219 |



## Stands.



### Stand Model XS 6-2/3

|  |     |           |
|--|-----|-----------|
| Stand XS, standard, W 629   D 438   H 148 mm               | No. | 60.31.029 |
| Stand I, standard, dimensions W 639   D 563   H 931 mm     | No. | 60.31.018 |
| Stand I, with castors, dimensions W 663   D 641   H 938 mm | No. | 60.31.169 |
| Stand II, standard, dimensions W 639   D 563   H 932 mm    | No. | 60.31.044 |

### Levelling kit and stands Model 6-1/1 and 10-1/1

|   |     |           |
|---|-----|-----------|
| Levelling kit, unit sizes 6-1/1, 10-1/1, dimensions W 850   D 614   H 34 mm                     | No. | 60.74.795 |
| Kit with castors, unit sizes 6-1/1, 10-1/1, dimensions W 884   D 656   H 85 mm                  | No. | 60.31.622 |
| Substructure with feet, unit sizes 6-1/1, 10-1/1, dimensions W 870   D 635   H 152 mm           | No. | 60.31.668 |
| Stand I, standard, Dimensions W 860   D 685   H 699 mm  | No. | 60.31.089 |
| Stand I, with castors, Dimensions W 884   D 763   H 699 mm                                      | No. | 60.31.095 |
| Stand II, standard, Dimensions W 860   D 703   H 699 mm   | No. | 60.31.086 |
| Stand II, with castors, Dimensions W 884   D 769   H 699 mm                                     | No. | 60.31.103 |
| Stand II, bakery standard, standard, dimensions W 860   D 703   H 699 mm                        | No. | 60.31.209 |
| Stand II, bakery standard, with castors, dimensions W 884   D 769   H 699 mm                    | No. | 60.31.210 |
| Stand II, bakery standard, UltraVent version, standard, dimensions W 860   D 703   H 945 mm     | No. | 60.31.212 |
| Stand II, bakery standard, UltraVent version, with castors, dimensions W 884   D 769   H 945 mm | No. | 60.31.213 |
| Stand II, MobilityLine, dimensions W 1199   D 894   H 789 mm                                    | No. | 60.31.164 |
| Stand III, standard, dimensions W 860   D 703   H 699 mm  | No. | 60.31.091 |
| Stand III, with castors, dimensions W 883   D 769   H 699 mm                                    | No. | 60.31.105 |
| Stand III, UltraVent version, standard, dimensions W 860   D 703   H 945 mm                     | No. | 60.31.214 |

### Levelling kit and stand Model 6-1/1 and 10-1/1

|   |     |           |
|---|-----|-----------|
| Stand III, UltraVent version, with castors, dimensions W 884   D 769   H 945 mm | No. | 60.31.215 |
| Stand IV, standard, dimensions W 860   D 703   H 699 mm                         | No. | 60.31.093 |
| Stand IV, with castors, dimensions W 884   D 769   H 699 mm                     | No. | 60.31.107 |

### Levelling kit and stand Model 6-2/1 and 10-2/1

|  |     |           |
|--|-----|-----------|
| Levelling kit, unit sizes 6-2/1, 10-2/1, dimensions W 1072   D 814   H 34 mm           | No. | 60.74.597 |
| Kit with castors, unit sizes 6-2/1, 10-2/1, dimensions W 1106   D 856   H 85 mm        | No. | 60.31.635 |
| Substructure with feet, unit sizes 6-2/1, 10-2/1, dimensions W 1092   D 835   H 152 mm | No. | 60.31.671 |
| Stand I, standard, dimensions W 1082   D 885   H 699 mm                                | No. | 60.31.090 |
| Stand I, with castors, Dimensions W 1106   D 963   H 699 mm                            | No. | 60.31.102 |
| Stand II, standard, Dimensions W 1082   D 903   H 699 mm                               | No. | 60.31.087 |
| Stand II, with castors, Dimensions W 1106   D 969   H 699 mm                           | No. | 60.31.104 |
| Stand II, MobilityLine, dimensions W 1421   D 1094   H 789 mm                          | No. | 60.31.165 |
| Stand III, standard, dimensions W 1082   D 903   H 699 mm                              | No. | 60.31.092 |
| Stand III, with castors, dimensions W 1105   D 969   H 699 mm                          | No. | 60.31.106 |
| Stand III, UltraVent version, standard, dimensions W 1082   D 903   H 945 mm           | No. | 60.31.216 |
| Stand III, UltraVent version, with castors, dimensions W 1106   D 969   H 945 mm       | No. | 60.31.217 |
| Stand IV, standard, dimensions W 1082   D 903   H 699 mm                               | No. | 60.31.094 |
| Stand IV, with castors, Dimensions W 1106   D 969   H 699 mm                           | No. | 60.31.108 |

## Installation accessories.



### Trolley levelling device for mobile oven rack

|              |     |           |
|--------------|-----|-----------|
| Model 20-1/1 | No. | 60.21.262 |
| Model 20-2/1 | No. | 60.22.380 |

### Unit raiser

|                       |     |           |
|-----------------------|-----|-----------|
| Models 20-1/1, 20-2/1 | No. | 60.70.407 |
|-----------------------|-----|-----------|

### Raiser for mobile oven rack

|              |     |           |
|--------------|-----|-----------|
| Model 20-1/1 | No. | 60.21.297 |
| Model 20-2/1 | No. | 60.22.386 |

### Heat shield for side panel

|                                  |     |           |
|----------------------------------|-----|-----------|
| Left heat shield, Model XS 6-2/3 | No. | 60.74.182 |
| Left heat shield, Model 6-1/1    | No. | 60.75.110 |
| Right heat shield, Model 6-1/1   | No. | 60.75.113 |
| Left heat shield, Model 10-1/1   | No. | 60.75.773 |
| Right heat shield, Model 10-1/1  | No. | 60.75.771 |
| Left heat shield, Model 6-2/1    | No. | 60.75.769 |
| Right heat shield, Model 6-2/1   | No. | 60.75.768 |
| Left heat shield, Model 10-2/1   | No. | 60.75.776 |
| Right heat shield, Model 10-2/1  | No. | 60.75.774 |
| Left heat shield, Model 20-1/1   | No. | 60.75.829 |
| Left heat shield, Model 20-2/1   | No. | 60.75.826 |

### Flow guard for gas units

|              |     |           |
|--------------|-----|-----------|
| Model 6-1/1  | No. | 70.01.339 |
| Model 10-1/1 | No. | 70.01.340 |
| Model 6-2/1  | No. | 70.01.431 |
| Model 10-2/1 | No. | 70.01.582 |
| Model 20-1/1 | No. | 70.01.583 |
| Model 20-2/1 | No. | 70.01.492 |

### Flue gas collector for gas units

|              |     |           |
|--------------|-----|-----------|
| Model 6-1/1  | No. | 70.01.360 |
| Model 10-1/1 | No. | 70.01.376 |
| Model 6-2/1  | No. | 70.01.432 |
| Model 10-2/1 | No. | 70.01.586 |
| Model 20-1/1 | No. | 70.01.587 |
| Model 20-2/1 | No. | 70.01.493 |

### Handle holder for mobile oven rack

|                       |     |           |
|-----------------------|-----|-----------|
| Models 20-1/1, 20-2/1 | No. | 60.75.895 |
|-----------------------|-----|-----------|

### Unit connection kit

|   |     |           |
|---|-----|-----------|
| Models XS 6-2/3, 6-1/1, 10-1/1, 6-2/1, 10-2/1, 20-1/1, 20-2/1 | No. | 60.70.464 |
|---|-----|-----------|

### Condensation breaker

|   |     |           |
|---|-----|-----------|
| Model XS 6-2/3 (H 438 mm)                         | No. | 60.74.037 |
| Models 6-1/1, 10-1/1, 6-2/1 and 10-2/1 (H 458 mm) | No. | 60.72.592 |
| Models 20-1/1 and 20-2/1 (H 480 mm)               | No. | 60.75.326 |

### Wall mounting

|                |     |           |
|----------------|-----|-----------|
| Model XS 6-2/3 | No. | 60.30.968 |
| Model 6-1/1    | No. | 60.31.168 |

### Table extension

|                         |     |           |
|-------------------------|-----|-----------|
| Models 6-1/1 and 10-1/1 | No. | 60.11.655 |
|-------------------------|-----|-----------|

## Care products.

### Active Green cleaner tab (for iCombi Pro and iCombi Classic)

|                                    |     |           |
|------------------------------------|-----|-----------|
| Active Green cleaner tabs, 150 pcs | No. | 56.01.535 |
|------------------------------------|-----|-----------|

### Cleaner tab (for all SelfCookingCenter and CombiMaster Plus)

|                       |     |           |
|-----------------------|-----|-----------|
| Cleaner tabs, 100 pcs | No. | 56.00.210 |
|-----------------------|-----|-----------|

### Care tab (for iCombi Pro, iCombi Classic and SelfCookingCenter with Efficient CareControl)

|                    |     |           |
|--------------------|-----|-----------|
| Care tabs, 150 pcs | No. | 56.00.562 |
|--------------------|-----|-----------|

### Rinse aid tab (for SelfCookingCenter units without Efficient CareControl and CombiMaster Plus)

|                        |     |           |
|------------------------|-----|-----------|
| Rinse aid tabs, 50 pcs | No. | 56.00.211 |
|------------------------|-----|-----------|

### Liquid cleaner (for all CombiMaster and ClimaPlus Combi units)

|   |     |           |
|---|-----|-----------|
| Grill cleaner (for all CombiMaster and ClimaPlus Combi units) | No. | 9006.0153 |
| Liquid rinsing chemical (for ClimaPlus Combi with CleanJet)   | No. | 9006.0137 |

### Descaler (for SelfCookingCenter without CareControl, CombiMaster, ClimaPlus Combi)

|   |     |           |
|---|-----|-----------|
| Descaler, 10 litres                         | No. | 6006.0110 |
| Foot pump for descaling the steam generator | No. | 6004.0203 |

### Active Green cleaner cartridge for iCombi Pro with iCareSystem AutoDose option

|   |     |           |
|---|-----|-----------|
| Cleaner cartridges Active Green, 6 pcs./72 cartons per pallet | No. | 56.01.912 |
|---|-----|-----------|

### Care cartridge for iCombi Pro with iCareSystem AutoDose option

|   |     |           |
|---|-----|-----------|
| Care cartridges, 6 pcs./72 cartons per pallet | No. | 56.01.914 |
|---|-----|-----------|

### Handheld pressure sprayer

|   |     |           |
|---|-----|-----------|
| Handheld pressure sprayer for manual cleaning | No. | 6004.0100 |
|---|-----|-----------|



## The basis for everything.

### Scraper

|                          |     |           |
|--------------------------|-----|-----------|
| Scraper 25, Width 250 mm | No. | 60.71.643 |
| Scraper 33, Width 330 mm | No. | 60.77.042 |

### Scoop

|                               |     |           |
|-------------------------------|-----|-----------|
| Unperforated Model 2-S, L, XL | No. | 60.73.348 |
| Perforated Model 2-S, L, XL   | No. | 60.73.586 |

### Long spatula

|             |     |           |
|-------------|-----|-----------|
| Model L, XL | No. | 60.78.143 |
|-------------|-----|-----------|

### Boiling basket

|  |     |           |
|--|-----|-----------|
| Boiling basket Model 2-XS  | No. | 60.74.970 |
| Boiling basket Model 2-S   | No. | 60.74.986 |
| Boiling basket Model L, XL<br>(Recommendation: 2× for L and 3× for XL) | No. | 60.74.983 |

### Deep-frying basket

|  |     |           |
|--|-----|-----------|
| Deep-frying basket Model 2-XS  | No. | 60.75.019 |
| Deep-frying basket Model 2-S   | No. | 60.75.330 |
| Deep-frying basket Model L, XL<br>(Recommendation: 2× for L and 3× for XL) | No. | 60.75.391 |

### 1/3 GN perforated basket

|  |     |           |
|--|-----|-----------|
| Model 2-XS, 2-S – 325 × 265 mm, perforated | N°: | 60.77.485 |
|--|-----|-----------|

### Arm for automatic raising/lowering

|            |     |           |
|------------|-----|-----------|
| Model 2-XS | No. | 60.74.791 |
| Model 2-S  | No. | 60.75.359 |
| Model L    | No. | 60.75.909 |
| Model XL   | No. | 60.75.129 |

### Colander

|                 |     |           |
|-----------------|-----|-----------|
| Model 2-XS, 2-S | No. | 60.74.666 |
| Model L         | No. | 60.75.975 |
| Model XL        | No. | 60.74.908 |

### Rack

|                  |     |           |
|------------------|-----|-----------|
| Model 2-XS       | No. | 60.74.832 |
| Model 2-S, L, XL | No. | 60.74.663 |

## Special application.



### Portion baskets kit Model 2-XS

|  |     |           |
|--|-----|-----------|
| Kit 4 punched 1/6 GN portion baskets + portion basket frame  | No. | 60.75.300 |
| Kit 4 unpunched 1/6 GN portion baskets with lid + portion basket frame                                 | No. | 60.75.978 |
| Kit 4 deep-frying 1/6 GN portion baskets + portion basket frame  | No. | 60.75.979 |
| Portion baskets kit (4 punched + 4 unpunched 1/6 GN portion baskets with lid + 2 portion basket frame) | No. | 60.76.407 |

### Portion baskets kit Model 2-S

|  |     |           |
|--|-----|-----------|
| Kit 6 punched 1/6 GN portion baskets + portion basket frame  | No. | 60.75.305 |
| Kit 6 unpunched 1/6 GN portion baskets with lid + portion basket frame                                 | No. | 60.75.306 |
| Kit 6 deep-frying 1/6 GN portion baskets + portion basket frame  | No. | 60.75.307 |
| Portion baskets kit (6 punched + 6 unpunched 1/6 GN portion baskets with lid + 2 portion basket frame) | No. | 60.76.408 |

### Kit of 2 portion baskets

|   |     |           |
|---|-----|-----------|
| Kit 2 punched 1/6 GN portion baskets            | No. | 60.75.303 |
| Kit 2 unpunched 1/6 GN portion baskets with lid | No. | 60.75.302 |
| Kit 2 deep-frying 1/6 GN portion baskets        | No. | 60.75.982 |
| Kit 2 lids for portion basket 1/6 GN            | No. | 60.75.311 |

### Spaetzle colander

|                 |     |           |
|-----------------|-----|-----------|
| Model 2-XS, 2-S | No. | 60.74.958 |
| Model L, XL     | No. | 60.75.629 |

## Stands.

### Stand Model 2-XS

|   |     |           |
|---|-----|-----------|
| With feet<br>Dimensions W 1100   D 717   H 595 mm                             | No. | 60.31.221 |
| With stainless steel feet<br>Dimensions W 1130   D 717   H 595 mm             | No. | 60.31.538 |
| With castors<br>Dimensions W 1145   D 717   H 595 mm                          | No. | 60.31.317 |
| For plinth installation<br>Dimensions W 1100   D 717   H 464 mm               | No. | 60.31.540 |
| MarineLine*<br>Dimensions W 1100   D 694   H 595 mm                           | No. | 60.31.701 |
| With electric height adjustment<br>Dimensions W 1100   D 713   H 570 – 770 mm | No. | 60.31.326 |

### Stand Model 2-S

|   |     |           |
|---|-----|-----------|
| With feet<br>Dimensions W 1100   D 899   H 595 mm                             | No. | 60.31.319 |
| With stainless steel feet<br>Dimensions W 1130   D 899   H 595 mm             | No. | 60.31.539 |
| With castors<br>Dimensions W 1145   D 899   H 595 mm                          | No. | 60.31.320 |
| For plinth installation<br>Dimensions W 1100   D 899   H 464 mm               | No. | 60.31.541 |
| MarineLine*<br>Dimensions W 1100   D 876   H 595 mm                           | No. | 60.31.702 |
| With electric height adjustment<br>Dimensions W 1100   D 895   H 570 – 770 mm | No. | 60.31.327 |

\* Kit 60.76.118 required to attach the iVario to the stand.

## Installation.

### Wall attachment kit

|          |     |           |
|----------|-----|-----------|
| Model L  | No. | 60.75.993 |
| Model XL | No. | 60.75.934 |

### Kit for floor fixing

|             |     |           |
|-------------|-----|-----------|
| Model L, XL | No. | 60.72.905 |
|-------------|-----|-----------|

### Unit attachment kit

|                 |     |           |
|-----------------|-----|-----------|
| Model 2-XS, 2-S | No. | 60.76.118 |
|-----------------|-----|-----------|

### Waste water connection kit

|                 |     |           |
|-----------------|-----|-----------|
| Model 2-XS, 2-S | No. | 87.00.745 |
| Model L, XL     | No. | 87.00.746 |

### Storage space for substructure

|          |            |
|----------|------------|
| Model L  | On request |
| Model XL | On request |

### Panelling for substructure

|          |            |
|----------|------------|
| Model L  | On request |
| Model XL | On request |

## Care products.



### Grill cleaner

|                     |     |           |
|---------------------|-----|-----------|
| Grill cleaner, 10 l | No. | 9006.0153 |
|---------------------|-----|-----------|

### Cleaning arm

|                            |     |           |
|----------------------------|-----|-----------|
| Cleaning arm, incl. 4 pads | No. | 60.73.925 |
|----------------------------|-----|-----------|

### Cleaning pads

|                             |     |           |
|-----------------------------|-----|-----------|
| Kit of 2 hard cleaning pads | No. | 60.73.922 |
| Kit of 2 soft cleaning pads | No. | 60.73.923 |

### Cleaning sponges

|                           |     |           |
|---------------------------|-----|-----------|
| Kit of 6 cleaning sponges | No. | 60.73.924 |
|---------------------------|-----|-----------|

### Cleaning kit

|   |     |           |
|---|-----|-----------|
| 10 l grill cleaner, 1 cleaning arm, 2 hard cleaning pads, 2 soft cleaning pads, 1 cleaning sponge | No. | 60.73.920 |
|---|-----|-----------|

## Transport.

### VarioMobil

|   |     |           |
|---|-----|-----------|
| 1/1 GN Model 2-XS, 2-S<br>Dimensions W 425   D 756   H 799 mm | No. | 60.73.349 |
| 2/1 GN Model L, XL<br>Dimensions W 635   D 790   H 887 mm     | No. | 60.70.107 |

### Basket cart

|  |     |           |
|--|-----|-----------|
| Model 2-S, L, XL<br>Dimensions W 418   D 692   H 1522 mm | No. | 60.73.612 |
|--|-----|-----------|

### Oil cart

|   |     |           |
|---|-----|-----------|
| Model L, XL<br>Dimensions W 603   D 655   H 1085 mm | No. | 60.74.941 |
|---|-----|-----------|

**More information on original RATIONAL accessories at:**

[rational-online.com/xx/accessories](https://rational-online.com/xx/accessories)





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Networking is moving forward – it all runs digitally, and it is all synchronised. Just like ConnectedCooking by RATIONAL. Recipe transfer, unit control, hygiene data, software updates and service remote access with the secure networking solution you can control everything from your desk. For all connected appliances. You can also access and save HACCP data from all appliances. Recipes travel at the touch of a button to the cooking systems. All you need is a PC, smartphone or tablet.

And maybe a WiFi adapter set suitable for the kitchen: so that you can extend your WiFi network to a separate kitchen network with several cooking systems from different device generations. Allowing your cooking systems stay connected even with a weak WiFi signal. Networking could not be easier.

|                                  | HACCP data | Cooking programs | Software updates | Push notifications | Service data | LAN/Ethernet | WLAN/WiFi      | Remote access | MyDisplay |
|----------------------------------|------------|------------------|------------------|--------------------|--------------|--------------|----------------|---------------|-----------|
| iCombi Pro                       | ●          | ●                | ●                | ●                  | ●            | ●            | ●              | ●             | ●         |
| iCombi Classic                   | ●          | ●                | –                | ●                  | ●            | ○            | ○              | –             | –         |
| iVario                           | ●          | ●                | ●                | ●                  | ●            | ○            | ● <sup>4</sup> | –             | –         |
| SelfCookingCenter <sup>®1</sup>  | ●          | ●                | ●                | ●                  | ●            | ●            | ○ <sup>3</sup> | ●             | ●         |
| VarioCookingCenter <sup>®2</sup> | ●          | ●                | ●                | ●                  | ●            | ●            | ○ <sup>3</sup> | –             | –         |

● Standard ○ optional – not compatible

<sup>1</sup> from production date 03/2017

<sup>2</sup> from production date 07/2017

<sup>3</sup> WiFi adapter can be purchased as an accessory

<sup>4</sup> Standard for all iVarioPro units except XS-2 option available.





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