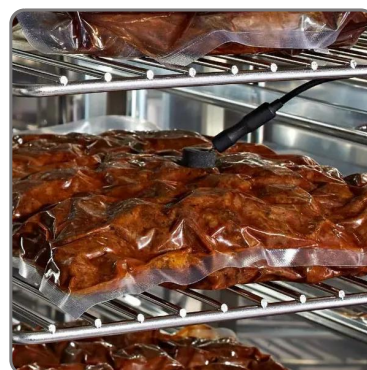
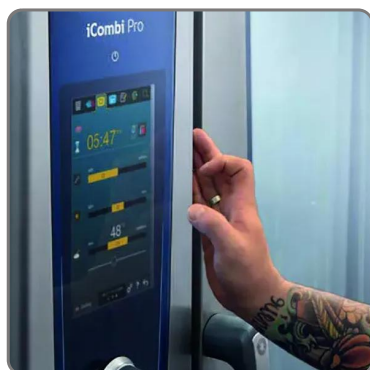


SOLUZIONI FOODSERVICE

RATIONAL® ICOMBI PRO 202 ELECTRIC OVEN (20 GASTRONORM 2/1 TRAYS) DIMENSIONS 1082X1117X1807H MM, CONNECTED POWER 67.9KW

RATIONAL ICOMBI PRO - ELECTRIC - 20 G2/1 TRAYS



SOLUZIONI FOODSERVICE

CHARACTERISTICS:

- Dimensions: mm. 1082x1117 H1807
- Maximum gastronorm size 2/1 gastronomy
- Number of levels 20
- Weight kg. 263
- Temperature range 30°C to 300°C

Increase Productivity

Thanks to the iDensityControl function you have more powerful air circulation and dehumidification, this ensures a higher productivity of approximately 50%, with a reduction in cooking time of approximately 10%.

Guarantees certain results

Thanks to the iCookingSuite function you can exceed your personal goals. Sometimes you need to prepare 5 steaks at the same time, sometimes 100, and always with the same quality. To achieve the result, iCombi Pro continuously compares the status of the food with the expected target, calculates the cooking progress and adjusts the temperature intelligently.

Manages unexpected events

Guests arrive early and the grilled vegetables aren't ready yet? Switch from single upload to mixed upload. iCombi Pro adjusts cooking parameters so you can cook different foods at the same time.

It saves you on costs

Thanks to the iProductionManager function you can simplify production and minimize personnel costs. Simply list the dishes on the display and the iCombi Pro will show you what else you can cook at the same time. The system monitors each shelf individually, so that cooking times are intelligently adapted to the quantity and desired result.

Cleans Quickly and Saves on Detergents

iCareSystem carries out ultra-fast intermediate washing in just 12 minutes. So you can quickly move on to cooking broccoli, without any contamination of unpleasant flavors or odors. Furthermore, at the end of the day iCombi Pro determines exactly the degree of dirt and allows you to decide whether to carry out the ecological or standard wash, with descaling or at night, saving up to 50%* on chemical products.

It makes you always have everything under control

Has the turkey breast recipe given good results? Simply send it to all networked cooking systems. Regardless of where they are. Which cooking system was used and how? Check it on your smartphone. Are you looking for inspiration? Consult the recipe book. Software update? Cooking systems are updated simply by pressing a button. HACCP data recovery? Done with just one click. And if you want, iCombi Pro calls the technician for assistance on its own.