

RATIONAL IVARIO PRO 2-S WITH TWO TANKS OF 25+25 LITERS THREE-PHASE 400V POT. 21 kW.

IVARIO 2-S - FRYER, HOB, PRESSURE COOKER, BAIN MARIE, BRAT PAN AND KETTLE IN ONE PROFESSIONAL EQUIPMENT. 2 TANKS OF 25 LITERS - THREE-PHASE 400V



vedi prodotto online

CODICE: **IVARIOPRO2-S**
MARCA: **RATIONAL**



SOLUZIONI FOODSERVICE

Lack of space. Rising costs. Shortage of qualified personnel. High quality standards. With the iVario Pro multifunction cooking system, RATIONAL offers the solution to many catering challenges: All models replace professional fryers, hobs and fry tops for catering. The larger variants also include a folding bratt pan and a kettle.

Furthermore, iVario Pro always guarantees the highest quality results. It is up to 4 times faster and uses 40% less energy than traditional cooking appliances.

CHARACTERISTICS:

- Dimensions: mm. 1100x938 H482 (1080 open)
- Number of daily meals: 50-100
- Cooking surface: dm2 19X2
- Capacity: 25 + 25 litres
- Weight kg. 132
- Three-phase 400V
- Power 21 kW

ADVANTAGES:

- Maximum food quality
- Perfect results
- Precise temperature management
- Saving time, money, space and energy
- Large quantities of food in a short time
- Reduced heating times
- Efficient washing
- Intuitive operation
- Safe investments

Impressive power. Perfect results.

Short heating times, perfect temperature management, reduced energy consumption, quick cleaning. With iVario Pro. Precision, intelligence, performance: these are the new watchwords. No more burnt or overcooked food: only perfect results come out of the kitchen.

This is made possible by ceramic heating elements connected to a highly reactive and scratch-resistant tank bottom. The entire bottom of the tank is heated evenly and, if necessary, the temperature is quickly lowered. Not to mention the additional power for large quantities of food to be browned or the addition of liquids without temperature changes.

With iZoneControl it is possible to divide the bottom of the tank into individual cooking zones and use them with different temperatures; unused surfaces are not heated. By starting the intelligent cooking path for each zone, the bottom of the tank automatically reaches the temperature you need for the result you desire. And since iZoneControl also offers suggestions on the dishes to prepare, the best zones and the timing to use, you can work even more efficiently. This leads to high flexibility, time savings and the possibility of always having everything under control.

The intelligent user guide indicates on the display which dishes can be cooked together. Furthermore, the optimal use of cooking surfaces is displayed, for example based on temperature. iZoneControl also suggests which foods to prepare in which point of the tank, saving you

time and energy.

The iVario Pro control center.

Sensors in the bottom of the pan detect the amount of food, the conditions and dimensions of the food, regulating the cooking process. Regardless of the preparation. Automatic. Repeatedly. Effortlessly. If your intervention is needed, iVario lets you know.

The intuitive display allows you to work simply, quickly and efficiently. What about applications or settings that are rarely used in everyday life? Find users with search assistant. Without having to rummage through the display or the manual.

Tailored display: with MyDisplay and ConnectedCooking.

Thanks to MyDisplay it is possible to reduce the iVario user interface so that kitchen staff only see the functions they need on a given day of production. This ensures that even less experienced staff can achieve the desired cooking results after a short training period.

Even easier: with ConnectedCooking you can make changes to the display remotely and distribute them to all networked cooking systems at all locations.