

iCombi® Pro.

Original user's manual



Contents

1	Introduction.....	7
1.1	Download documents on our homepage	7
1.2	Unit help function.....	7
1.3	Product guarantee.....	7
1.4	Target audience	7
1.5	Intended use	8
1.6	Using this manual.....	8
1.6.1	Explanation of symbols.....	8
1.6.2	Explanation of pictograms	8
1.6.3	Explanation of warnings	8
1.6.4	Illustrations.....	9
1.6.5	Technical changes.....	9
2	General safety information	10
2.1	Safety information for units with gas line connections	12
2.2	Personal protective equipment.....	13
3	The iCombi Pro.....	14
3.1	Type XS.....	14
3.2	Tabletop units.....	14
3.3	Floor units.....	15
4	Working with the unit.....	16
4.1	Initial start-up.....	16
4.2	Switching the unit on and off	16
4.3	Home screen.....	17
4.3.1	Date, time, status.....	18
4.4	Interacting with the unit.....	19
4.4.1	Gestures	19
4.4.2	Central selection knob.....	19
4.5	Maximum load capacities.....	19
4.6	Opening and shutting the cooking cabinet door	20
4.7	Load unit	21
4.7.1	Loading the unit using the mobile oven rack or mobile plate rack.....	21

4.7.2	Loading Combi-Duos using the mobile oven rack or mobile plate rack.....	22
4.8	Inserting core temperature probes.....	23
4.9	Using the hand shower.....	27
4.10	Removing hinging racks.....	28
5	Intelligent cooking - iCookingSuite.....	30
5.1	Cooking food intelligently.....	30
5.1.1	Accessing intelligent cooking paths.....	30
5.1.2	Starting an intelligent cooking path.....	31
5.2	Fine-tuning your results.....	32
5.2.1	Cooking parameter.....	32
5.2.2	Additional functions.....	35
5.2.3	Prompts.....	36
5.2.4	Information.....	36
5.2.5	Options.....	37
6	Manual cooking.....	39
6.1	Fine-tuning your results.....	39
6.1.1	Cooking parameter.....	39
6.1.2	Additional functions.....	40
6.1.3	Prompts and information.....	41
7	Sous-vide cooking.....	42
8	Low temperature cooking.....	43
9	Finishing.....	44
10	iProductionManager.....	45
11	Programming mode.....	46
11.1	Creating programs manually.....	46
11.2	Programming intelligent cooking paths.....	48
12	Settings.....	50
13	Kitchen management.....	51
13.1	Hygiene management.....	51
13.1.1	Recorded HACCP data.....	51

13.1.2	Downloading HACCP data	52
13.1.3	Transmitting HACCP data to ConnectedCooking automatically	52
14	Automatic cleaning - iCareSystem	54
14.1	General safety information.....	54
14.2	Cleaning modes	55
14.3	Cleaning programs.....	55
14.4	Starting automatic cleaning.....	56
14.5	Canceling automatic cleaning	58
15	Care.....	60
15.1	General safety information.....	60
15.2	Cleaning interval	60
15.3	Care products	61
15.4	Cleaning the cooking cabinet door	62
15.5	Descaling the steam nozzle	63
15.6	Cleaning the air filter	63
15.7	Cleaning the hand shower	64
15.8	Cleaning the control panel	64
15.9	Cleaning accessories.....	65
16	Inspiration and help	66
16.1	Search assistant.....	66
16.2	Unit help function.....	66
16.3	Telephone help.....	66
16.4	Service-related help.....	67
16.4.1	Transmitting service data to ConnectedCooking automatically	67
16.4.2	Querying service data	67
16.5	Troubleshooting	68
16.5.1	Error messages.....	68
16.5.2	Error messages for gas units.....	72
16.5.3	Error messages when operating the UltraVent	73
17	Maintenance	74
17.1	Replacing air filters.....	74
17.2	Replacing the cooking cabinet door seal	75

18 Transport..... 76

18.1 Transporting the unit 76

19 Decommissioning and disposal 78

19.1 Decommissioning 78

19.2 Disposal 78

20 Technical data..... 79

20.1 Units with electrical connections..... 79

20.2 Units with gas connections 79

20.3 Conformity 79

20.3.1 Units with electrical connections 79

20.3.2 Units with gas connections..... 80

Directory of keywords 81

1 Introduction

Dear customer,

Congratulations on the purchase of your new iCombi Pro! Please read this user's manual through carefully before powering up your appliance for the first time. This manual contains important information on how to operate the system safely. Keep this manual in a place where it will be accessible to users at all times.

The iCombi Pro is the world's most intelligent combi-steamer. It can prepare a wide variety of dishes - fish, meat, poultry, sides or baked goods, whether fried, roasted, steamed, grilled or baked - to serve two dozen people or two thousand. Thanks to its cooking intelligence and its intelligent climate management functions, you'll get perfect results automatically every time, even on maximum-capacity loads.

We hope you enjoy your iCombi Pro for many years to come!

All the best from

RATIONAL AG

1.1 Download documents on our homepage

These quick-start instructions apply to all iCombi Pro types. Visit <http://www.rational-online.com> to download complete, updated documentation for your particular model. Go to the menu bar, click **Customer Service**, and then select **Downloads**.

1.2 Unit help function

This user's manual is loaded to your unit, along with numerous example applications from all over the world. More information on this function is available here: Unit help function [► 66]

1.3 Product guarantee

Register your unit under www.rational-online.com/warranty to enjoy the benefits of our 2-year warranty. This page also includes the general warranty terms and information on warranty services.

RATIONAL assumes no liability for damage occurring in connection with unauthorized technical modifications.

1.4 Target audience

This document is written for people working in professional kitchens and food-service operations.

The appliance must not be used, cleaned, or maintained by:

- Persons with restricted physical, sensory, or mental faculties

- Persons with limited knowledge and experience
- Children

Children in the vicinity of the appliance must be supervised at all times. Do not allow children to play with the appliance.

1.5 Intended use

The iCombi Pro is designed for purposes of thermic food preparation.

This unit is only intended for commercial use, such as in restaurant kitchens or catering operations for schools, hospitals, or delis. Do not use this unit outdoors. This unit must not be used for continuous mass industrial food production.

All other usages of this unit are considered improper and dangerous. RATIONAL AG assumes no liability for consequences of improper use.

1.6 Using this manual

1.6.1 Explanation of symbols

This manual uses the following symbols to provide information and instructions for action:

- ✓ This symbol indicates prerequisites that must be met before you take a specific action.
- 1. This symbol indicates an action you will need to take.
 - > This symbol indicates an intermediate result you can use to evaluate the results of a single action.
 - >> This symbol indicates an end result you can use to evaluate the results of a series of instructions.
 - This symbol is used for bullet points.
- a. This symbol is used in lists.

1.6.2 Explanation of pictograms

The following pictograms are used in this document:

 Caution! Read the manual before using the unit.

 General warning symbol

 Useful information to help you use your appliance.

1.6.3 Explanation of warnings

The following warnings are used to advise you of potentially dangerous situations and how to avoid them.

 DANGER

The word DANGER indicates a situation that will result in severe injuries or death.

 WARNING

The word WARNING indicates a situation that could result in severe injuries or death.

 CAUTION

The word CAUTION indicates a situation that could result in injuries.

NOTE

The word NOTE indicates a situation that could result in damage to the unit.

1.6.4 Illustrations

The illustrations in this user's guide may deviate from the actual unit.

1.6.5 Technical changes

We reserve the right to make technical changes in the interest of progress.

2 General safety information

This unit is constructed securely, and does not pose a danger when used normally and in accordance with specifications. This manual describes proper procedures for using this unit.

- This unit should only be installed by your RATIONAL Service Partner.
- All maintenance on this unit should be performed by your RATIONAL Service Partner.
- Do not modify the unit or the way your RATIONAL Service Partner has installed it.
- Do not use the unit if it is damaged. Damaged units are unsafe and could cause burns or other injuries.
- Do not use the unit if the glass on the cooking cabinet door is damaged. Contact your RATIONAL Service Partner and have the cooking cabinet door glass replaced.
- Do not place any objects on the unit.
- Never store flammable or combustible materials near the unit.
- Only use the unit at ambient temperatures between + 40°F and + 105°F.
- Avoid placing sources of heat near the unit, such as deep fryers or grills.
- While using the unit, keep the floor around it clean and dry.

Safety instructions before use

- Make sure that the temperature of the unit is at least + 40°F.
- Make sure that the air baffle in front of the fan is secure at the top and the bottom..
- When using the hinging rack or mobile oven rack, make sure to lock them in place.
- Make sure that the cooking cabinet is free of cleaner tab residue.

- If the unit has been inactive for a longer period of time, rinse out the hand shower with at least 10 liters of water before using the unit again.

Safety instructions during use

- To avoid scalding and burn injuries:
 - Exercise caution when opening the cooking cabinet door - hot steam may escape.
 - Always wear personal protective equipment when removing anything from the hot cooking cabinet.
 - When the unit is in use, only touch the control panel and the cooking cabinet door grip. The external surfaces can heat up to temperatures exceeding 140°F.
 - Only slide containers of food into racks at levels you can see into. Otherwise, hot food can spill out when being unloaded from the unit.
- To avoid the risk of fire or explosion:
 - Do not cook flammable liquids in the unit, e.g., wine or other alcoholic drinks. Flammable liquids can catch fire when evaporating. Before cooking food in flammable liquids, boil down the liquid for a longer period of time in order to reduce the alcohol content.
 - When roasting or grilling, place a drip pan underneath the food to catch grease.
- To avoid injury when working with transport carts, mobile oven racks, or mobile plate racks:
 - Exercise caution when pushing transport carts, mobile oven racks, or mobile plate racks across uneven surfaces or thresholds, to prevent them from tipping.
 - Activate locking brakes on transport carts, mobile oven racks, or mobile plate racks to keep them from rolling away on uneven floors.

- Before sliding a mobile oven rack or a mobile plate rack into or out of the unit, secure the transport cart to your unit.
- When moving the mobile oven rack, secure the container lock on the mobile oven rack and cover containers of hot food. Otherwise, hot food could splash out.
- To prevent equipment damage due to improper use of accessories:
 - Only use original RATIONAL accessories.
 - Only smoke food using the VarioSmoker.

Safety instructions after use

- Clean the unit after each use.
- To prevent corrosion of the cooking cabinet, leave the cooking cabinet door open a crack overnight or when not using the unit for a longer period.
- If the unit will not be in use for a longer period, cut off the building water, electric and gas lines to the unit.
- Empty the steam generator before transporting the unit, or when the unit will not be in use for a longer period.

2.1 Safety information for units with gas line connections

- To prevent fire risk:
 - If your unit is connected to a chimney, contact your gas technician regularly to have the unit's exhaust line cleaned. Always observe country-specific regulations in this regard.
 - Never place objects atop the exhaust pipes.
- To prevent fatal accidents:
 - If using your unit with an extractor hood, always switch on the extractor hood while the unit is in use. Otherwise, flammable gases could build up.
- How to respond if you smell gas:

- Do not switch any lights or equipment on or off. Do not unplug anything. Do not use any landlines or mobile phones. Any of these could create sparks and increase the risk of explosion.
- Open the doors and windows to ventilate the room with fresh air. Do not switch on extractor hoods or ventilators in order to ventilate the room. They could create sparks and increase the risk of explosion.
- Close the locking mechanism on the gas line.
- Leave the building and contact the fire department or your gas company.

2.2 Personal protective equipment

- Only use the unit when wearing clothing that will protect you against work-related accidents, especially due to heat, splashing hot liquids, or corrosive substances.
- Wear gloves that will provide reliable protection when handling hot or sharp-edged objects.
- When cleaning the unit, wear tight-fitting safety glasses and chemical protective gloves that will allow you to handle cleaning products safely.

3 The iCombi Pro

3.1 Type XS



3.2 Tabletop units



Type 10-1/1



Type 6-1/1



Type 6-2/1



Type 10-2/1

3.3 Floor units



Type 20-1/1



Type 20-2/1

4 Working with the unit

4.1 Initial start-up

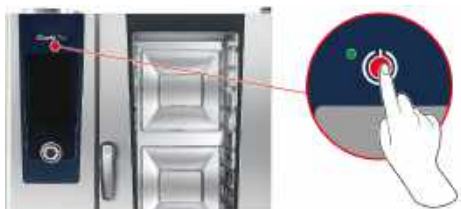
When you start your unit for the first time, it will have already been properly installed by a RATIONAL Service Partner. The self-test will have been completed, so the unit will be ready for use. Information related to installation is available in the installation manual included in delivery.

Before working with the unit for the first time

1. Clean the unit and all accessories before initial use.

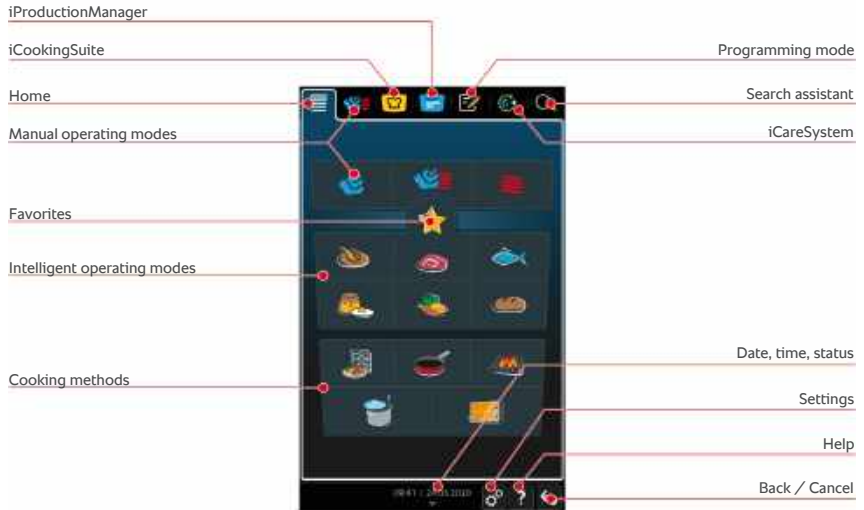
More information is available under Care [► 60]

4.2 Switching the unit on and off



1. To switch the unit on, press and hold this button until the LED lights up green: (I)
 - > The unit will power on. The home screen [► 17] will appear.
2. To switch the unit off, press and hold (I)
 - > A prompt will appear, asking if you really want to switch the unit off.
3. Press this button: **OK**
 - >> The unit will power off.

4.3 Home screen



- iProductionManager [► 45]
- Intelligent cooking - iCookingSuite [► 30]
- Home

Pressing this button will take you to the home screen. You can change the home screen to fit your needs.

- Manual operating modes [► 39]
- Favorites

Pressing this button will call up a list of the 10 most frequently used intelligent cooking paths.

- Intelligent operating modes

Pressing one of these buttons will display all of the intelligent cooking paths assigned to that intelligent operating mode.

- Cooking methods

Pressing this button will display all of the intelligent cooking paths assigned to that cooking method.

- Programming mode [► 46]
- Search assistant [► 66]
- Automatic cleaning - iCareSystem [► 54]
- Date, time, status [► 18]
- Settings [► 50]

- Unit help function [► 66]
- Back / Cancel

Pressing this button will take you back to the previous screen. Press and hold this button in order to cancel the cooking process.

4.3.1 Date, time, status

The footer bar always shows the current date and time, as well as the status of the following ports and connections:



USB stick connected

This symbol indicates that there is a USB stick plugged into the unit.



Network connection

This symbol indicates that your unit is connected to a LAN network. If a network error occurs, this symbol will be shown: 



WLAN connection

This symbol indicates that your unit is connected to a WLAN network. The connection quality is very good.

If connection quality decreases, these symbols will be shown: 

If a connection error occurs, this symbol will be shown: 



Remote access

This symbol indicates that your unit is currently being operated remotely via ConnectedCooking.



Error message

This symbol indicates that an error message is being shown on the display.



ConnectedCooking connection

This symbol indicates that your unit is connected to ConnectedCooking. If your unit is not connected to ConnectedCooking, this symbol will be shown: 



Water connection

This symbol indicates that your unit is not connected to a water supply.

4.4 Interacting with the unit

NOTE

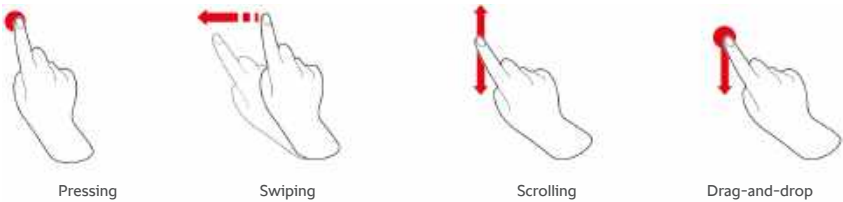
Improper display operation

Using a sharp object to operate the display could damage the display.

- 1. Only operate the unit using your hands.

4.4.1 Gestures

You can operate the display using a few simple gestures.



4.4.2 Central selection knob



Instead of Gestures [► 19], you can adjust settings by turning the central selection knob. Press the central selection knob to confirm actions.

4.5 Maximum load capacities

NOTE

Damage to the unit due to overloading

Exceeding the maximum load capacity may damage the unit.

- 1. Never load the unit past the maximum capacity specified here.

Model	Max. load capacity [lb]	Max. load per tray
XS 6-2/3	44 lb (20 kg)	22 lb (10 kg)

Model	Max. load capacity [lb]	Max. load per tray
6-1/1	66 lb (30 kg)	33 lb (15 kg)
6-2/1	132 lb (60 kg)	66 lb (30 kg)
10-1/1	99 lb (45 kg)	33 lb (15 kg)
10-2/1	198 lb (90 kg)	66 lb (30 kg)
20-1/1	198 lb (90 kg)	33 lb (15 kg)
20-2/1	396 lb (180 kg)	66 lb (30 kg)

4.6 Opening and shutting the cooking cabinet door



XS, 6-1/1, 10-1/1, 6-2/1, 10-2/1



Safety door lock



20-1/1, 20-2/1

Type XS 6-2/3, 6-1/1, 6-2/1, 10-1/1, 10-2/1

Open cooking cabinet door

1. Turn the cooking cabinet door handle to the right.
2. If your unit is equipped with a security lock, rotate the handle to the left first, then to the right.
3. Open the cooking cabinet door slowly. **⚠ CAUTION! Scalding hazard! If the unit is in operation, hot steam may billow out of the cooking cabinet.**

Closing the cooking cabinet door

1. Press the cooking cabinet door closed firmly.

Type 20-1/1, 20-2/1

Open cooking cabinet door

1. Turn the cooking cabinet door handle to the right.
2. If your unit is equipped with a security lock, first press the foot pedal, then turn the cooking cabinet door handle to the right, into the horizontal position.
3. Open the cooking cabinet door slowly. **⚠ CAUTION! Scalding hazard! If the unit is in operation, hot steam may billow out of the cooking cabinet.**

Closing the cooking cabinet door

1. Close the cooking cabinet door, and then turn the handle to the left, into the vertical position.

4.7 Load unit

1. Open the cooking cabinet door.
 - > The fan brake is activated, stopping the fan.
2. Slide the food into the unit.
3. If grilling or roasting food, slide a container underneath the food in order to catch dripping grease.
4. Close the cooking cabinet door. Make sure to close the cooking cabinet door all the way, and make sure that the handle is in the vertical position.

Rack levels above 5'3"



If your unit is installed such that the top rack level is more than 5'3" off the floor, the warning sign included in delivery must be affixed here.

4.7.1 Loading the unit using the mobile oven rack or mobile plate rack

CAUTION

Transport carts and mobile oven racks can move during loading or unloading

Failing to activate the locking brakes before loading or unloading transport carts and mobile oven racks can result in them moving and injuring you.

1. Always lock the wheels on the transport cart or mobile oven rack before loading or unloading.

1. Remove the hinging rack [► 28].
2. Place the run-in rails for the mobile oven rack on the floor of the cooking cabinet such that the two anchoring pins at the back of the cooking cabinet are within the corresponding recesses.
3. Press firmly on the front part of the run-in rails to anchor them within the cooking cabinet.
4. After that, slide the transport cart into the unit until it reaches the stop position.
5. Press the lever on the transport cart.
 - > The transport cart is now secured into place on the run-in rails.
6. Slide the mobile oven rack or mobile plate rack into the cooking cabinet, to the stop position on the run-in rails.
7. Pull the lever on the right side of the mobile oven rack or mobile plate rack towards you, activating the locking brake. This is the only way to ensure that the mobile oven rack or mobile plate rack will remain securely inside the cooking cabinet.
8. Press the lever on the transport cart.
 - > This will release the locking brake on the transport cart.
9. Roll the transport cart away from the unit and store it.
10. Close the cooking cabinet door. Make sure to close the cooking cabinet door completely.

4.7.2 Loading Combi-Duos using the mobile oven rack or mobile plate rack

CAUTION

Transport carts and mobile oven racks can move during loading or unloading

Failing to activate the locking brakes before loading or unloading transport carts and mobile oven racks can result in them moving and injuring you.

1. Always lock the wheels on the transport cart or mobile oven rack before loading or unloading.
1. Remove the hinging rack [► 28].
2. Place the run-in rails for the mobile oven rack on the floor of the cooking cabinet such that the two anchoring pins at the back of the cooking cabinet are within the corresponding recesses.
3. Press firmly on the front part of the run-in rails to anchor them within the cooking cabinet.

4. After that, slide the transport cart into the unit until it reaches the stop position.
5. To load the upper unit of the Combi-Duo, press the lever on the transport cart and pull the handle towards you.
 - > The transport cart is now secured into place on the run-in rails.
6. Slide the mobile oven rack or mobile plate rack into the cooking cabinet, to the stop position on the run-in rails.
7. Pull the lever on the right side of the mobile oven rack or mobile plate rack towards you, activating the locking brake. This is the only way to ensure that the mobile oven rack or mobile plate rack will remain securely inside the cooking cabinet.
8. Press the lever on the transport cart back into its original position.
 - > This will release the locking brake on the transport cart.
9. To load the lower unit of the Combi-Duo, press the lever on the transport cart forward and pull the handle upward.
 - > The transport cart is now secured into place on the run-in rails.
10. Slide the mobile oven rack or mobile plate rack into the cooking cabinet, to the stop position on the run-in rails.
11. Pull the lever on the right side of the mobile oven rack or mobile plate rack towards you, activating the locking brake. This is the only way to ensure that the mobile oven rack or mobile plate rack will remain securely inside the cooking cabinet.
12. Press the lever on the transport cart back into its original position.
 - > This will release the locking brake on the transport cart.
13. Roll the transport cart away from the unit and store it.
14. Close the cooking cabinet doors. Make sure to close the cooking cabinet doors completely.

4.8 Inserting core temperature probes

This section describes how to work with the core temperature probe, as well as how to work with the two optional, externally attachable core temperature probes. There are a total of three core temperature probes available to you, including the one in the cooking cabinet. Core temperature probes are particularly helpful when using iProductionManager to prepare food.

⚠ CAUTION**Hot core temperature probe**

Touching the hot core temperature probe without protective gloves could result in burns.

1. Always wear gloves when working with hot core temperature probes.
2. If necessary, use the hand shower to cool the core temperature probe down.

⚠ CAUTION**Sharp core temperature probe**

If you are not careful with the core temperature probe, you could injure yourself on the sharp tip.

1. Always wear gloves when working with hot core temperature probes.
2. After using the core temperature probe, return it to its holder.

NOTE**Core temperature probe hanging out of the cooking cabinet**

Failing to return the core temperature probe to its holder after use could result in damage to the core temperature probe.

1. After using the core temperature probe, return it to its holder.

**TIP**

- If you often prepare very thin or liquid food, we recommend using the optional positioning aid. Insert the core temperature probe into the positioning aid first, and then into the food.
- If the core temperature probe is hotter than the set core temperature, use the hand shower to cool the core temperature probe.

Meat, e.g., steak



Whole chicken



Small products, e.g., stew meat



Fish fillets



Whole fish



Vegetables, e.g., potatoes



Meat, e.g., steak

1. Insert the core temperature probe into the food at an angle, all the way to the handle, so that the core temperature probe is as far down into the food as possible.

Large pieces of meat, e.g., roasts

1. Insert the core temperature probe into the thickest part of the meat, all the way to the handle.

Small products, e.g., stew meat

1. Thread the core temperature probe through pieces of the food until the temperature probe is fully covered from tip to handle.

Products of different sizes

1. Start by inserting the core temperature probe into the smallest piece.
2. Once that piece has reached the desired core temperature, remove the small pieces from the core temperature probe, and take them out of the cooking cabinet.
3. After that, insert the probe into a larger piece and use the **Reinsert**  option to continue the cooking path.

Fish fillets

1. Insert the core temperature probe into the food at an angle, all the way to the handle, so that the core temperature probe is as far down into the food as possible.

Whole fish

1. Insert the core temperature probe into the thickest part of the meat, all the way to the handle.

Make sure that the tip of the core temperature probe is not poking through the abdominal cavity of the fish.

Vegetables, e.g., potatoes

1. Insert the core temperature probe into the thickest part of the meat, all the way to the handle.

Soups, sauces, desserts

1. Place the core temperature probe into the Gastronorm container (hotel pan), so that the core temperature probe is completely immersed in the liquid.
2. When stirring the liquid, make sure to keep the core temperature probe in the container.

Baked goods

1. When preparing baked goods that rise a great deal during baking, insert the core temperature probe vertically into the center of the product.

Use the optionally available positioning aid.

Finishing with the mobile plate rack

1. Insert the core temperature probe into the white ceramic tube on the mobile plate rack.

Core temperature probe not detected

- ✓ The display will show this symbol: 

1. Place the core temperature probe as described in this manual.
 2. Confirm the correction.
- >> The cooking path will be implemented correctly. If you do not confirm the correction, the cooking path will be canceled and you will need to restart it. A few cooking paths, such as **Overnight cooking**, will continue despite the error.

Removing the core temperature probe

1. Once the food has reached your desired degree of doneness, remove the core temperature probe from the food, and then remove the food from the cooking cabinet.
2. Return the core temperature probe to its holder.

4.9 Using the hand shower

The hand shower has two infinitely variable spray modes: spray and jet.

CAUTION

The hand shower water and the hand shower itself may reach temperatures exceeding 140°F.

Grasping heated parts or coming into contact with hot water may cause scalding injuries.

1. Always wear gloves when working with the hand shower.

CAUTION

Water line bacterial growth

Not using the hand shower every day can result in bacteria building up inside the water line.

1. Flush the hand shower with water for 10 seconds every morning and evening.

NOTE**Improper hand shower operation**

Yanking the hand shower hose or extending it past the maximum available hose length can damage the hand shower's automatic return mechanism, after which the hand shower will no longer retract into the housing automatically.

1. Do not pull the hand shower out further than the hose length allows.

NOTE**The hand shower is not suitable for cooling the cooking cabinet.**

Cooling the cooking cabinet with the hand shower could damage the cooking cabinet, the air baffle, or the glass on the cooking cabinet door.

1. Only cool the cooking cabinet using the cool-down function.

1. Extend the hand shower out from its storage position by at least 8".
2. Grasp the hose of the hand shower firmly.
3. Rotate the front section of the hand shower to select a mode.
 - Set the hand shower to  in order to select **jet** mode.
 - Set the hand shower to  in order to select **spray** mode.

If you do not set the front part of the hand shower to one of the two modes, the hand shower will be blocked.

1. Press the lever on the hand shower. Squeezing the lever harder will increase the water pressure.
2. When you are finished using the hand shower, guide it back into the housing slowly. **⚠ CAUTION! Make sure that the hose of the hand shower is clean before retracting it.**

4.10 Removing hinging racks

Type XS 6-2/3

1. Grasp the right hinging rack in the middle and press it upward.
2. Unhook the hinging rack and remove it from the cooking cabinet.
3. Lift the left hinging rack and swivel it into the cooking cabinet.
4. Push the hinging rack upward and remove it from the cooking cabinet.

Type 6-1/1, 6-2/1, 10-1/1, 10-2/1

1. Grasp the hinging rack in the middle of the upper level.
2. Push the hinging rack upward.
3. Tilt the hinging rack into the cooking cabinet.
4. Unhook the hinging rack and remove it from the cooking cabinet.

5 Intelligent cooking - iCookingSuite



The iCookingSuite is your iCombi Pro's cooking intelligence. You specify which type of food you want to prepare using which cooking method, and then you'll be taken to a list of cooking paths to choose from in order to get the results you want. You can also fine-tune those results by adjusting individual cooking parameters, for example to brown the food more intensely or cook steaks well-done instead of medium.

While the cooking path is in progress, the system will regularly adjust key parameters such as cooking cabinet temperature, climate, air speed and cooking time, to ensure you get perfect results. If necessary, you can also adjust the path during cooking and change the results you're looking for. The controls are a breeze to learn, and you never have to worry about checking or monitoring the food. You'll save time, reduce your energy and raw ingredient consumption, and enjoy uniformly excellent results every single time.



5.1 Cooking food intelligently

5.1.1 Accessing intelligent cooking paths

You can access intelligent cooking paths in three ways:

- About iCookingSuite
- About programming mode [► 46]
- About programming mode
- About the search assistants [► 66]

iCookingSuite

1. In the menu bar, press

> With iCookingSuite, you can access intelligent cooking paths in three ways:

- by choosing an operating mode, e.g., **vegetables and side dishes**.
- by choosing a cooking method, e.g., **braising**.
- by choosing an operating mode as well as a cooking method.

After making your selection, any matching intelligent cooking paths will be shown on the display.

Programming mode

1. In the menu bar, press 
2. Press this button: 
 - > All saved intelligent cooking paths will be displayed.

Search assistant

1. In the menu bar, press 
2. Enter the name of the intelligent cooking path you want to use.
 - > All matching intelligent cooking paths will be displayed.

5.1.2 Starting an intelligent cooking path

This chapter explains how intelligent cooking paths work, using the **potato gratin** path as an example. Please note that each intelligent cooking path has its own cooking parameters, as well as its own individual sequence of cooking steps to achieve the results you want.



1. In the menu bar, press 
2. Press this button: 
3. Press this button: **Potato gratin**

- > The intelligent cooking path will start, and the cooking cabinet will be preheated to the set climate.
- 4. Use the cooking parameters to specify the results you want [► 32].
 - > After a few moments, the display will switch to Cockpit view.
 - > Once the unit has established the correct climate, you will be prompted to load the food.
- 5. Load product now.
- 6. Close the cooking cabinet door.
 - > The cooking path will continue.
- 7. Follow the unit's instructions.
 - > Once the cooking time has elapsed or the food has reached the set core temperature, a signal tone will sound, prompting you to check whether the food has reached your desired level of doneness.
- 8. If the results are the way you want them, remove the food from the cooking cabinet.
- 9. If the food has not yet reached your desired degree of doneness, use one of the suggested options to continue the cooking path.

5.2 Fine-tuning your results

After you have selected an intelligent cooking path, the unit will show you specific cooking parameters and functions for that path. By default, cooking paths use standard settings tailored to your country; these settings are designed to give you ideal cooking results. You can adjust these parameters and select additional functions using simple gestures [► 19] or the central selection knob [► 19]. Changing these settings will change the process used in the cooking path. You can check on the unit's progress at any time via the Cockpit.

5.2.1 Cooking parameter



Degree of searing

This cooking parameter lets you select whether to sear the food or not. Use the settings to specify more or less searing, depending on the results you want. Less searing means less cooking shrinkage. Choosing **without** will skip the **searing** step entirely. Choose **without** if you are using smaller, previously seared pieces of meat and want to finish cooking them gently.

If you want to brown the food at the end of the cooking path, choose a lower searing level.

Searing is done at a very high temperature, which reliably kills any bacteria on the outside of the product, so you can use a lower core temperature without worrying about hygiene issues.



Browning

Use this cooking parameter to indicate how brown you want the outside of the food. Use the settings to increase or decrease browning intensity, depending on the results you want. Seasoning or marinating with herbs, spices, or pastes that brown easily will cause your food to brown more rapidly and more intensely, so we recommend using a lower browning level in those instances.



Food thickness

Use this parameter to specify whether your food is **thin** (less than 3/4" thick) or **thick** (more than 3/4" thick).



Product size

Use this parameter to specify the size of the individual products you are preparing.

- Select **small** for fillet strips or breast of quail. Select **large** for roast beef, whole duck, or pork belly.
- Select **small** for eggs weighing less than 1.85 oz. Select **large** for eggs weighing more than 2.25 oz.



Cooking cabinet humidity

Use this cooking parameter to adjust moisture levels inside the cooking cabinet.

When Finishing or using the sous-vide function, use these settings:

Level	Suitable for
Level 1 – dry	Use this level with food that does not require additional moisture, such as breaded products or French fries.
Level 2	Use this level with food that requires only a little additional moisture, such as stewed vegetables.
Level 3	Use this level when preparing different foods at the same time.
Level 4 – humid	Use this level with food that requires a great deal of additional moisture, e.g., rice or poached fish.



Cooking cabinet temperature

Use this cooking parameter to adjust the cooking cabinet temperature.

To view the current cooking cabinet temperature and humidity level:

1. Press and hold
 - > After 10 seconds, the current cooking cabinet temperature will be displayed.
2. Release the button to return to the set parameters.



Cooking time

Use this cooking parameter to set a time within which you want your desired results (e.g., a certain degree of doneness). With some intelligent cooking paths, you can choose "Continuous mode" to have your unit run uninterrupted using the settings you have chosen.

1. Adjust this parameter by selecting a **running time**.

If you set a cooking time, the **core temperature** parameter will no longer be available.



Core temperature probe

Use this parameter to set whether you would like to prepare your food with or without the help of a core temperature probe. After that, you can set a target core temperature.



Core temperature

Use this cooking parameter to indicate the target core temperature or degree of doneness you want the food to have.

When choosing core temperature settings, please observe any applicable hygiene regulations for that food in your country.

Degree of doneness

Use this parameter to specify the degree of doneness you would like your food to have. Each degree of doneness is associated with a core temperature, which you can adjust to fit your needs. When cooking using a low-temperature method, the core temperature may be up to 50°F lower than with other methods. For hygiene reasons, always set a core temperature of at least 160°F when cooking poultry. Observe all applicable HACCP regulations in your country.



Delta-T cooking

This cooking parameter is used to maintain a constant differential between the cooking cabinet temperature and the core temperature. Raising the temperature of the cooking cabinet gradually, while maintaining a constant differential to the core temperature, helps cook the food slowly and gently, while minimizing cooking losses. You can set the differential anywhere between 50°F and 140°F. To do this, you will need to set your target core temperature.

The smaller the difference between the cooking cabinet temperature and the core temperature, the more slowly and gently the food will cook. The greater the difference between the cooking cabinet temperature and the core temperature, the quicker the food will cook.

5.2.2 Additional functions



Cooking cabinet humidity

Use this additional function to adjust moisture levels inside the cooking cabinet. Two levels are available to choose from. The higher the level you choose, the more moisture will be in the cooking cabinet - humidity levels will be higher throughout the entire cooking path.

If you are preparing food that does not require any additional moisture, press this button:  No additional moisture will be introduced to the cooking cabinet.



Proving

This additional function allows you to prove inside the cooking cabinet at an optimum temperature. Five levels are available to choose from. The higher the level you choose, the longer the food will prove inside the cooking cabinet. To cook without a proving phase, press this button: 



Steam injection

With this additional function, water is sprayed from the steam nozzle onto the heating element during cooking. The steam condenses, moistening the surface of the food to optimize oven power and give you crisp crusts. The cooking cabinet temperature must be between 86 - 500°F.

1. Press and hold 

>> Water will continue to spray out of the steam nozzle onto the fan for as long as you hold the button.



Flash steam

With this additional function, moisture is added to the cooking cabinet at the beginning of baking. The steam condenses, moistening the surface of the food to optimize oven power and give you crisp crusts. The higher the level you select, the more moisture is added to the cooking cabinet. To cook without flash steam, press this button: 



Air speed

This additional function is used to set fan speed. Two levels are available to choose from. The higher the level, the higher the fan speed. Choose a low level for small, delicate products.

5.2.3 Prompts



Cancel

All cooking paths in progress will be canceled.



Load

Load the food into the unit.



Confirm

The unit is prompting you to confirm an action.



Brush

Brush something onto the food now (for example, brush egg wash onto baked goods).



Score

Score the surface of the food, e.g., baked goods or back fat.

Reinsert core temperature probe

Insert the core temperature probe into the food again.



Core temperature probe in product

Insert the core temperature probe into the food.



Pierce

Pierce the food.



Fill

Fill the container with liquid (e.g., on braised dishes).

5.2.4 Information

During the cooking path, the display will indicate which steps are currently being carried out.



Preheat

The unit is being preheated to a temperature that is either a default temperature for a manual operating mode or specified for an intelligent cooking path.



Time remaining

This is how much longer the intelligent cooking path will take to complete.



End of cooking path

The cooking path is finished.

5.2.5 Options



Hold

Use this option either to hold the cooking cabinet climate for a period of time, or to maintain the food's core temperature. Choosing this option will hold the preset cooking cabinet temperature or core temperature for up to 24 hours in order to keep it from overcooking. We recommend only using the **Hold** option for brief periods, in order to minimize cooking losses.

In some cooking paths, such as overnight cooking, **Holding** is the final step of the process, and will be started automatically once your desired results have been obtained. When preparing products of different sizes, plan a longer holding phase so that all pieces of food have time to reach the desired core temperature.

Smaller pieces of meat, wild game, and well-aged meat should not remain in the cooking cabinet on **Hold** for too long. Very young, insufficiently aged beef, on the other hand, will become very tender.



Reinsert

Choose this option when using the core temperature probe to cook products of different sizes, or to different degrees of doneness:

1. When the set core temperature has been reached, open the cooking cabinet door.
2. Reinsert the core temperature probe into a large piece, or into a piece with a higher target core temperature.
3. Remove the smaller or lower-temperature pieces of food from the cooking cabinet.
4. Close the cooking cabinet door.
5. Press this button: 

Repeat this step as often as necessary until all pieces of food have reached the desired core temperature.



New batch

Use this option to load another batch into the unit and resume the same cooking path with the defined cooking parameters.



Time continued

Use this option to continue the cooking path for a specific amount of time.



Crisp

Use this option to brown the outside of the food, creating a crisp, delicious crust.

When preparing mixed loads, remove the food you do not want crisped from the cooking cabinet before starting the **Crisp** option.

If melted fat has collected in the cooking container, transfer the food to a different container before starting the **Crisp** option, in order to prevent smoke from developing during crisping.

After crisping finishes, if the food is not as crisp or brown as you would like, select **Time Continued** and then set how much longer you would like the food to continue crisping.

Medium-rare meat is not well-suited to crisping - the high temperature would turn the edges gray.



Warm to serving temperature

This option warms the food to serving temperature.

6 Manual cooking



In manual operating modes, your iCombi Pro assists you in practicing your own culinary artistry.

After choosing this operating mode, adjust your climate settings, and then select whether you want to cook with steam, hot air, or a combination of both. Then set the cooking cabinet temperature, the air speed, and the cooking time, and make any remaining decisions yourself. Manual modes give you total control over exactly how your food turns out.



6.1 Fine-tuning your results

6.1.1 Cooking parameter



Cooking cabinet temperature

Use this cooking parameter to adjust the cooking cabinet temperature. When you set the temperature to boiling temperature in **Steam** mode, this symbol is displayed:

To view the current cooking cabinet temperature and humidity level:

1. Press and hold
 - > After 10 seconds, the current cooking cabinet temperature will be displayed.
2. Release the button to return to the set parameters.



Cooking cabinet humidity

Use this cooking parameter to adjust moisture levels inside the cooking cabinet.

- In **Steam** mode, the cooking cabinet humidity level is set to 100% and cannot be adjusted.

- In **Combi Steam** mode, the steam generator supplements the food's natural moisture. If the humidity exceeds the set humidity level, the cooking cabinet is dehumidified.
- In **Hot Air** mode, the steam generator does not supply additional moisture - all moisture comes from the food itself. If the humidity exceeds the set humidity level, the cooking cabinet is dehumidified.



Cooking time

Use this cooking parameter to set a time within which you want your desired results. If you set a cooking time, the **core temperature** parameter will no longer be available.

Alternatively, you can choose continuous mode to have your unit run uninterrupted using the settings you have chosen.

1. To use your unit in continuous mode, either press  or slide the cooking time bar all the way to the right, until you see this message: **Continuous mode**



Core temperature

Use this cooking parameter to specify the core temperature you want the food to reach. Setting a core temperature will disable the **cooking time** option.

6.1.2 Additional functions



Delta-T cooking

This additional function is used to maintain a constant differential between the cooking cabinet temperature and the core temperature. Raising the temperature of the cooking cabinet gradually, while maintaining a constant differential to the core temperature, helps cook the food slowly and gently, while minimizing cooking losses. You can set the differential anywhere between 68°F and 140°F. To do this, you will need to set your target core temperature.

The smaller the difference between the cooking cabinet temperature and the core temperature, the more slowly and gently the food will cook. The greater the difference between the cooking cabinet temperature and the core temperature, the quicker the food will cook.



Create climate

This function adjusts the cooking cabinet temperature to fit the target temperature of a cooking path. For example, when you switch from a grilling application to a baking application, the cooking cabinet is cooled down. When you switch from baking to grilling, the cooking cabinet is heated up.



Air speed

This additional function is used to set fan speed. The higher the level, the higher the fan speed. Choose a low level for small, delicate products.



Steam injection

With this additional function, water is sprayed from the steam nozzle onto the heating element during cooking. The steam condenses, moistening the surface of the food to optimize oven power and give you crisp crusts. The cooking cabinet temperature must be between 86 - 500°F.

1. Press and hold 

>> Water will continue to spray out of the steam nozzle onto the fan for as long as you hold the button.



Cool down function

When you finish cooking at a high temperature and want to shift to a lower cooking temperature, you can use the cool down function to cool the cooking cabinet.

- ✓ Make sure the air baffle is secured correctly.

1. Press this button: 

> Set the temperature you want the cooking cabinet cooled to.

2. **⚠ WARNING! Scalding hazard! Hot steam may billow out of the cooking cabinet when you open the cooking cabinet door.** Open the cooking cabinet door.

>> **⚠ WARNING! Risk of injury! Opening the cooking cabinet door does not stop the fan. Do not touch the fan while it is in motion.** The fan speed will be increased. The cooking cabinet will cool down.

6.1.3 Prompts and information

During the cooking process, you may be shown the same prompts and information [▶ 36] as you would during an intelligent cooking path.

7 Sous-vide cooking

In sous-vide cooking, food is prepared, seasoned, marinated and/or seared before being placed into a vacuum bag and cooked at a low temperature. The method results in very flavorful food which retains its natural color, vitamins and minerals, and the gentle cooking process minimizes cooking losses. After cooking, the food needs to be cooled. Before serving, the food is reheated in its plastic bag, then removed from the bag and finished accordingly.

Sous-vide cooking is particularly suitable for the following uses:

- Cook and Chill

Produce your food in a central production kitchen and then deliver it to satellite kitchens. This allows you to avoid costly overproduction, because you only Finish food you actually need.

- Room service

Produce dishes or individual components in advance, chill them and then Finish individual portions to order. This method allows you to offer 24-hour service whether or not an experienced cook is in the kitchen.

- Special diets

This gentle cooking method preserves food's natural flavor, making it ideal for preparing low-fat, low-salt, or other special dietary options.



TIP

The sous-vide core temperature probe is an accessory available to help you make sure that your food reaches the correct core temperature when using sous-vide cooking applications. Expanded, automatic HACCP documentation of core temperatures ensures that basic principles of food hygiene are documented appropriately.

Additional details on assembling and using the sous-vide core temperature probe are available in the USB core temperature probe user's manual, which you can download from our website ► 7].

8 Low temperature cooking

Cooking large meat and poultry products requires a lot of time-intensive monitoring and many years of experience. It also takes up space in your appliances for hours on end. With the iCombi Pro, on the other hand, challenges like these are no problem at all: you can roast, boil, or braise food slowly at low temperatures during off-peak hours, such as during the afternoon or outside of service periods, so you can make optimum use of your unit up to 24 hours a day. Cooking overnight also lets you take advantage of lower nighttime electricity prices.



TIP

If the power goes out while low temperature cooking is in process, the cooking path will be interrupted. If the power outage lasts less than 15 minutes, the cooking path will be resumed. If it lasts for more than 15 minutes, the unit will switch to standby mode after the power returns. You will need to restart the cooking path to finish cooking the food.

9 Finishing

Finishing allows you to separate food production and service, giving you more flexibility to spend time on important things like planning, menu design, or creative plating. Finishing minimizes loss of quality caused by long holding periods, so your food always comes out tasting great.

- Fluctuating traffic in the dining room? No problem! Finish only as much food as you currently need.
- Shortened production and service times mean there's no more hectic rush to get everything plated.
- Reduce personnel costs by utilizing time efficiently and streamlining the process of getting food out to customers.
- Run multiple events at the same time, maximizing capacity usage without increasing expenses.

Whether you're cooking in a restaurant, a hotel, or a lunchroom, Finishing makes it even easier to serve a wide variety of great-tasting food:

- Finishing in restaurants

Use Finishing to get food ready exactly when you need it.

- Finishing in hotels

Plate Finishing is perfect when you need to be able to serve a large number of plates at the same time, e.g., conferences, weddings, or catering.

- Finishing in food service operations

Container Finishing is especially useful when you need to provide a wide variety of food in large quantities.

You can also use Finishing to put the final touches on food you've produced earlier:

- Baking

Finish your baked goods exactly when you need them - they'll come out tasting fresh-baked.

- Crisping

Crisp up larger pieces of meat or poultry, browning the outside for extra flavor.

10 iProductionManager



iProductionManager organizes the entire production process intelligently and flexibly. It identifies which foods can be prepared together, determines the perfect order to prepare them in, and monitors each cooking path separately.

iProductionManager lets you know when each dish needs to be put in or taken out. You decide whether to optimize cooking speed, maximize your energy efficiency, or have your food ready at a target time, and iProductionManager intelligently arranges the process accordingly. You'll have everything under control without needing to monitor a thing, making your food production process more efficient than ever.



11 Programming mode



Programming mode allows you to create, save, and manage your own cooking paths and shopping carts. You can choose from among any of the available manual operating modes [► 39], intelligent cooking paths [► 30] and pre-programmed shopping carts.



11.1 Creating programs manually



1. In the menu bar, press
2. Press this button: + **New element**
3. Press this button:
- > An summary view of available cooking steps will be displayed.
4. Choose a cooking step, and then drag-and-drop it into the bottom section.



5. To edit the cooking step, press this button:

- > The cooking parameters and additional functions available for that operating mode will be displayed.

Cooking step	Cooking parameter	Additional functions
Preheat	▪ Cooking cabinet temperature	▪ Air speed Five levels are available to choose from.
Steam	▪ Cooking cabinet temperature	▪ Air speed Five levels are available to choose from.
Combi-steam	▪ Cooking cabinet humidity ▪ Cooking cabinet temperature ▪ Cooking time ▪ Core temperature	▪ Delta-T cooking ▪ Air speed Five levels are available to choose from. ▪ Steam injection
Hot air	▪ Cooking cabinet humidity ▪ Cooking cabinet temperature ▪ Cooking time ▪ Core temperature	▪ Delta-T cooking ▪ Air speed Five levels are available to choose from. ▪ Steam injection

1. Adjust the cooking step as desired.
 2. To save your changes, press ✓
 3. Drag-and-drop additional cooking steps into the bottom section.
 4. To give the cooking path a name, press ✎
 5. Enter a name.
 6. To save the cooking path, press 📝✓
- >> The system will check the program. If all cooking parameters are fully defined and logically organized, the program will be saved and added to the list of available programs.
- >> If the program contains an error, that section of the program will be marked. Fix the error before saving the program again.

11.2 Programming intelligent cooking paths

On intelligent cooking paths, you can only adjust the cooking parameters - it is not possible to re-sequence the individual cooking steps.



1. In the menu bar, press 📝
2. Press this button: + New element
3. Press this button: 📁
 - > The system will ask you what you would like to program.
4. Select one of the following options:
 - Operating mode
 - Operating mode and cooking method
 - Cooking method

After making your selection, any matching intelligent cooking paths will be shown on the display.

1. Select an intelligent cooking path.
 - > The individual cooking steps will be displayed. Now you are ready to adjust the cooking parameters to fit your needs. The first cooking step will be highlighted in red.



2. Press this button: 
 - > Any editable cooking parameters and additional functions for that cooking path will be displayed. Standard settings for the cooking path are marked with this symbol: 
3. Adjust the cooking parameters as desired.
4. To save your changes, press 
 - > The individual cooking steps will be displayed again.
5. To give the cooking path a name, press 
6. Enter a name.
7. To save the cooking path, press 
 - >> The cooking path will be saved and added to the list of available cooking paths. The newly programmed cooking path will be shown in the list.

12 Settings



You can permanently adjust your unit's factory default settings to fit your needs.

1. Press this button:

> You will see a list of all available settings options:

- Favorites
- Display
- Light
- Sound
- Unit
- Cooking
- Clean
- Data Management
- Network Settings
- MyEnergy
- Messenger
- User Management

To change settings, scroll through the list and select the category you want to edit. Each category has certain settings options assigned to it; you can change those settings using simple gestures [\[► 19\]](#) or the central selection knob [\[► 19\]](#).

13 Kitchen management

The following functions help you organize your kitchen efficiently. Complete descriptions of all functions are available through the help function [► 66] on the unit itself, as well as in the full user's manual for your unit, which you can download through our homepage [► 7].

Managing profiles and permissions

Profiles and permissions management allows you to define user groups and specify which features they are allowed to access. Once you have created your profiles, you can easily transmit them to all units in your kitchen.

Hygiene management

Maintaining standards of kitchen hygiene and work safety is especially important. From incoming orders to cooking and serving temperatures, everything has to be documented. Your unit automatically records HACCP data, so that you can either download it to a USB stick or transfer it to ConnectedCooking automatically. More information is available under Hygiene management [► 51]

Connecting units to a network

Networking your units allows you to use one unit to control every unit in your kitchen, operate both units of a Combi Duo through the same control panel, and connect all of your units to ConnectedCooking.

Remote connections to ovens via Wi-Fi, Bluetooth, or other means is possible, but only for data collection and maintenance. Remote connections cannot be used to control ovens directly, such as to change settings or turn units on and off.

ConnectedCooking

ConnectedCooking is RATIONAL's state-of-the-art networking solution. Whether you own one RATIONAL unit or several, ConnectedCooking opens up a wealth of new and convenient possibilities. All you have to do is connect your RATIONAL unit to a network and then visit connectedcooking.com to register.

13.1 Hygiene management

13.1.1 Recorded HACCP data

The following HACCP data is recorded for each batch:

- Batch number
- Appliance model
- Serial number
- Software version

- Date and time
- Cleaning program
- Cooking cabinet temperature
- Target core temperature
- Measured core temperature
- Time (hh.mm.ss)
- Temperature unit
- Connection to energy-optimization system
- Half energy
- Cooking path name
- Opening / shutting of cooking cabinet door
- Change in operating mode
- Automatic cleaning

13.1.2 Downloading HACCP data

HACCP data is stored to your unit for 10 days. You can download that data whenever you like during that period.

✓ Start by connecting a USB stick to the unit.

1. Press this button: 
2. Press this button:
3. Press this button: **Download HACCP data**
4. Select the time period you want to download HACCP data for.
5. Press this button:

>> Your HACCP data will be downloaded as a .txt file. After downloading the data, you can open it in a word processing program or a spreadsheet program.

13.1.3 Transmitting HACCP data to ConnectedCooking automatically

If your unit is connected to ConnectedCooking, you can set it to transmit HACCP data to ConnectedCooking automatically when a cooking path finishes.

✓ Start by connecting your unit to ConnectedCooking.

1. Press this button: 
2. Press this button: **ConnectedCooking**
3. Next to **Transfer HACCP data automatically**, click **ON**

- >> Now HACCP data will be transmitted automatically upon completion of each cooking path. You can view that data on connectedcooking.com or through the ConnectedCooking app.

14 Automatic cleaning - iCareSystem



The iCareSystem is your iCombi Pro's intelligent cleaning and descaling system. It detects how much cleaning your unit currently needs and suggests a cleaning program in response, including the ideal quantity of cleaning agent.



14.1 General safety information

- Only use the manufacturer's recommended Active Green cleaner tabs and care tabs in automatic cleaning.

To avoid scalding and burn injuries:

- Allow the unit and all functional components to cool down before starting automatic cleaning.

To avoid severe chemical burns:

- Cleaning and care products can cause severe eye damage and chemical burns to the skin. Always wear securely fitting safety eyewear and chemical-resistant gloves when cleaning the unit.
- Keep the cooking cabinet door closed during automatic cleaning. Otherwise, hot steam and corrosive cleaning chemicals could escape. If you open the cooking cabinet door during automatic cleaning, a warning signal will sound.
- Make sure the core temperature probe is not dangling out of the unit while automatic cleaning is in progress. This could damage the seal on the cooking cabinet door and allow corrosive cleaning chemicals to escape.

- Do not clean the externally attached core temperature probes using automatic cleaning.
- Before preheating the unit for cooking, remove all cleaning products and cleaning product residues.

How to respond if you come into contact with cleaning chemicals:

- If you touch cleaning agents when not wearing gloves or your skin otherwise comes into contact with Active Green cleaner tabs, rinse your skin with running water for 10 minutes.
- If you get cleaning chemicals into your eyes, rinse your eyes with running water for 15 minutes. Remove your contact lenses, if applicable.
- If you swallow cleaning chemicals, rinse your mouth out with water and drink two glasses of water immediately. Do not induce vomiting.
- Call the poison control hotline or a doctor immediately.

14.2 Cleaning modes

The **light**, **medium** and **fast** cleaning programs can be used in two different cleaning modes:



Eco mode

If you select this cleaning mode, cleaning programs [► 55] will clean the unit using less water and cleaning chemicals, but cleaning will take longer than it does in Normal mode.



Normal mode

If you select this cleaning mode, cleaning programs [► 55] will use more cleaning chemicals and water to clean the unit, but they will be shorter than in Eco mode.

14.3 Cleaning programs

The following cleaning programs are available to you:

Program	Mode	Description	Care product
light	Eco / Normal	Suitable for removing minor food residue and limescale accumulated	▪ Active Green cleaner tabs

Program	Mode	Description	Care product
		when using the unit at temperatures of up to 400°F.	
medium	Eco / Normal	Suitable for removing stains and limescale that have accumulated during cooking paths involving grilling or frying.	▪ Active Green cleaner tabs ▪ Care tabs
strong	Eco / Normal	Suitable for removing heavy soiling or significant limescale buildup that has occurred during cooking paths involving grilling or frying.	▪ Active Green cleaner tabs ▪ Care tabs
Quick clean	–	Suitable for minor cleaning jobs.	▪ Active Green cleaner tabs
rinse without tabs	–	Suitable for removing stains containing limescale that occur during cooking paths involving baking or steaming.	–
rinse	–	Suitable for removing stains containing limescale that occur during cooking paths involving baking or steaming.	▪ Active Green cleaner tabs

**TIP**

If your unit is connected to soft water, the recommended number of Active Green cleaner tabs may be reduced by up to 50%.

14.4 Starting automatic cleaning

Type XS 6-2/3

- ✓ Make sure the hinging racks are placed correctly within the unit.
- ✓ Make sure the mobile oven rack is placed correctly within the unit.

1. In the menu bar, press 
 - > If the temperature inside the cooking cabinet is above 120°F, a message will appear reading: **Cooking cabinet too hot**
2. Start the Cool Down function [► 40] to lower the cooking cabinet temperature.
3. Start the cleaning program [► 55] of your choice.
4. Open the cooking cabinet door.
5. Remove any containers and trays from the cooking cabinet.
6. Swivel the left hinging rack into the cooking cabinet.



7. **⚠ WARNING! Risk of chemical burns! Wear close-fitting protective goggles and chemical-resistant gloves to protect yourself reliably when working with Active Green cleaner tabs and care tabs.** Unwrap the indicated number of Active Green cleaner tabs and place them into the recess in the air baffle.
 8. Unwrap the indicated number of Care tab packages and place them into the care drawer.
 9. Close the cooking cabinet door.
- >> Automatic cleaning will start.
- >> When automatic cleaning is finished, a signal tone will sound.

Type 6-1/1, 6-2/1, 10-1/1, 10-2/1, 20-1/1, 20-2/1

- ✓ Make sure the hinging racks are placed correctly within the unit.
 - ✓ Make sure the mobile oven rack is placed correctly within the unit.
 - ✓ If your unit is equipped with an optional integrated fat drain, remove the drip pan from the cooking cabinet and close the drain pipe. You can set whether you want to be prompted to close the integrated fat drain before starting automatic cleaning.
1. In the menu bar, press 
 - > If the temperature inside the cooking cabinet is above 120°F, a message will appear reading: **Cooking cabinet too hot**

2. Start the Cool Down function [► 40] to lower the cooking cabinet temperature.
3. Start the cleaning program [► 55] of your choice.
4. Open the cooking cabinet door.
5. Remove any containers and trays from the cooking cabinet.



6. **⚠ WARNING! Risk of chemical burns! Wear close-fitting protective goggles and chemical-resistant gloves to protect yourself reliably when working with Active Green cleaner tabs and care tabs.** Unwrap the indicated number of Active Green cleaner tabs and place them into the floor drain sieve.
 7. Unwrap the indicated number of Care tab packages and place them into the care drawer.
 8. Close the cooking cabinet door.
- >> Automatic cleaning will start.
- >> When automatic cleaning is finished, a signal tone will sound.



TIPS:

- If foam builds up in the cooking cabinet even though you have used the recommended number of Active Green cleaner tabs, use fewer tabs the next time you run automatic cleaning. If foam continues to build up, please contact your RATIONAL Service Partner.

14.5 Canceling automatic cleaning

Except for quick clean, you can cancel any automatic cleaning programs within 30 seconds of starting them. After 30 seconds, automatic cleaning can no longer be canceled.

- ✓ This message will be displayed: **Remove grids/containers**
1. Press this button:
 - > This message will be displayed: **Remove cleaner tabs - manual rinse**
 2. Open the cooking cabinet door.

3. **⚠ WARNING! Risk of chemical burns! Wear close-fitting protective goggles and chemical-resistant gloves to protect yourself reliably when working with Active Green cleaner tabs.** Remove the Active Green cleaner tabs from the cooking cabinet and dispose of them.
4. Close the cooking cabinet door.
5. Press this button:
6. Rinse the cooking cabinet with the hand shower.
7. Close the cooking cabinet door.
 - > The display will indicate when the unit is ready to be used again. Once the timer reaches zero, a signal tone will sound.
 - > This message will be displayed: **Cancellation successful - Please check cooking cabinet for cleaner residue**

**TIP**

If a power failure occurs during automatic cleaning, automatic cleaning will be interrupted. Once power has been established again, automatic cleaning will resume.

15 Care

 WARNING

Accumulated grease or food residue in the cooking cabinet

Failure to clean the cooking cabinet sufficiently could result in food residue or accumulated grease creating a fire hazard.

1. Clean the unit daily.
2. If a fire breaks out, leave the cooking cabinet door closed in order to cut off the fire's oxygen supply. Switch the unit off. If the fire has spread, use a fire extinguisher that is suitable for grease fires. Never use water or foam extinguishing agents on grease fires.

15.1 General safety information

To avoid scalding and burn injuries:

- Allow the unit and all functional components to cool down before cleaning.

To avoid property damage, injury or death:

- Disconnect the unit from the power supply for all cleaning work except for automatic cleaning.
- Clean the unit daily even if you are only using the Steam manual operating mode.
- Do not use the unit's automatic cleaning functions to clean accessories.

15.2 Cleaning interval

Care interval	Functional components
Daily	▪ Cooking cabinet ▪ Cooking cabinet seal ▪ Cooking cabinet door ▪ Drip pan and discharge spout ▪ Core temperature probe ▪ Accessories ▪ Hand shower
Weekly	▪ Unit exterior surfaces

Care interval	Functional components
	▪ LED cover ▪ Control panel ▪ Plastic parts
Monthly	▪ Steam nozzle

Clean functional components as follows. The specified cleaning interval is a minimum – they may be cleaned more frequently if needed.

15.3 Care products

Suitable care products

- Clean the following functional components using lukewarm water, a mild cleaning agent, and a soft cloth:
 - Unit exterior
 - Cooking cabinet door glass
 - LED cover inside cooking cabinet door
 - Cooking cabinet seal
- Clean accessories using lukewarm water, a mild cleaning agent, and a soft cloth:

Unsuitable care products

Do not use any of the following products to clean the unit or its functional components or accessories:

- Scouring agents
- Hydrochloric acid, lye, sulphurous substances, or other oxygen-consuming agents
- Undiluted alcohol, methanol, or solutions such as acetone, benzene, toluene, or xylene
- Oven cleaner or grill cleaner
- Steel wool
- High-pressure cleaning jets
- Sharp or pointed tools

15.4 Cleaning the cooking cabinet door



Cleaning the glass panes

1. Open the cooking cabinet door all the way, until it reaches the stop position.
2. Use light pressure to release the locks on the glass panes.
3. Swing the glass panes on the cooking cabinet door open one at a time.
4. Clean the glass using lukewarm water, a mild cleaning agent, and a soft cloth.
5. Allow the glass to dry completely.



Cleaning the LED covers

After cleaning the glass on the cooking cabinet door, you can also clean the LED covers. Only use appropriate care products [► 61] to clean the LED covers.

The LED cover is between the front and center panes of glass on the cooking cabinet door.

- ✓ Make sure the glass panes on the cooking cabinet door are unlocked.
1. Clean the LED cover using lukewarm water, a mild cleaning agent, and a soft cloth.
 2. Allow the LED cover to dry completely.
 3. Lock all the panes back into position on the cooking cabinet door.

Cleaning the cooking cabinet door seal

Using your unit in continuous mode, frequently cooking at high temperatures (above 500°F), and cooking primarily products containing high levels of fat and gelatin can all accelerate wear on the cooking cabinet door seal. Daily cleaning can help extend the life of the cooking cabinet door seal.

- ✓ Start by opening the cooking cabinet door.
1. Clean the cooking cabinet door seal using lukewarm water, a mild cleaning agent, and a soft cloth.
 2. Allow the cooking cabinet door seal to dry completely.

15.5 Descaling the steam nozzle



Tools required

- Hex wrench

1. Switch the unit off.
2. Swing the hinging racks and the air baffle into the center of the cooking cabinet.
3. Use the hex wrench to loosen the nut on the steam nozzle.
4. Remove the steam nozzle.
5. **⚠ WARNING! Risk of chemical burns! Wear mouth protection and chemical-resistant gloves to protect yourself reliably when using descaler.** Immerse the steam nozzle in descaler.
6. Leave the steam nozzle in the descaler until the scale has dissolved.
7. Remove the descaled steam nozzle from the descaler.
8. Rinse the steam nozzle thoroughly with water and then allow it to dry completely.
9. Work in reverse order to re-install the steam nozzle.

15.6 Cleaning the air filter



Tools required

- Screwdriver

Type XS 6-2/3

1. Insert the screwdriver into the slot on the air filter cover and push the air filter toward the back.
2. Pull the air filter out.
3. Clean the air filter in the dishwasher and then allow it to dry completely.
 - > If the air filter is not clean after going through the dishwasher, it will need to be replaced.
4. If the air filter is clean, slide it into the unit until it snaps into place.

Type 6-1/1, 6-2/1, 10-1/1, 10-2/1



1. Insert the screw driver into the notches on the air filter cover.

2. Remove the cover on the air filter.
3. Pull the air filter out.
4. Clean the air filter in the dishwasher and then allow it to dry completely.
 - > If the air filter is not clean after going through the dishwasher, it will need to be replaced.
5. If the air filter is clean, slide it back into the unit.
6. Re-insert the air filter cover into the unit.

NOTE

Spraying water may penetrate into the unit if the air filter is not inserted correctly

Correct attachment of the air filter is the only way of protecting the unit from water spraying in any direction.

1. Slide the air filter into the unit so that it snaps into place.

15.7 Cleaning the hand shower

1. Pull the hand shower hose all the way out and hold it in place.
2. Use a soft sponge to clean the hand shower and the hose.
3. To remove stubborn scale deposits, clean the hand shower and the hose using diluted vinegar.

15.8 Cleaning the control panel

You can lock the display before cleaning it, in order to keep from accidentally starting cooking paths, taking action or accessing functions.

1. Press and hold 
 - > After a few seconds, the display lock will activate and this symbol will be shown:
2. Clean the display using a soft cloth.
3. To unlock the display, press and hold
 - > The display will show this symbol: 
4. **⚠ CAUTION! Avoid cuts! The central selection knob has sharp edges. Wear gloves when cleaning the central selection knob and the surfaces around it.** Remove the central selection knob by hand, without using tools.
5. Clean the central selection knob and the surface underneath it using a soft cloth.

6. Reattach the central selection knob.

15.9 Cleaning accessories

1. Allow accessories to cool before cleaning them.
2. Use a soft cloth to remove any traces of food and grease, starch, or protein residues.
3. If the stains do not come up easily, soak the accessory in lukewarm water and then use a soft cloth to wipe them clean.

16 Inspiration and help

16.1 Search assistant

The search assistant is your iCombi Pro's search engine. It searches intelligent cooking paths, settings, example applications, and the user's manual for your unit.

1. In the menu bar, press .
2. Tap the search field and enter a search term.
 - > Results will be displayed as you type. Your results will be divided into categories: **iCookingSuite** , **Settings**  and **User's Manual** .
3. Tap an icon in order to display those search results.
4. Tap the help entry of your choice to access the search result.

16.2 Unit help function

This user's manual is loaded to your unit, along with numerous example applications from all over the world. These example applications show you which foods are best suited to a particular intelligent cooking path. They also provide information about load capacities and using special accessories.

The unit help function is context-sensitive, meaning that accessing help from a particular display area will show you help relevant to that area.

1. Press this button: .
- > The help screen will open to the relevant help information.

16.3 Telephone help

ChefLine®

Whenever you have application or recipe questions, we'd be happy to provide assistance through our ChefLine. We offer quick, straightforward advice from one chef to another, 365 days a year. Just call our ChefLine®. You can find the number on the ChefLine® sticker on the cooking cabinet door, or by visiting rational-online.com.

RATIONAL Service Partners

Our appliances are reliable and built to last. Should you ever encounter technical issues, our RATIONAL Service Partners can provide fast, efficient assistance. Spare part supplies are guaranteed, and weekend emergency service is included. Check rational-online.com for the number.

16.4 Service-related help

16.4.1 Transmitting service data to ConnectedCooking automatically

If your unit is connected to ConnectedCooking, you can set it to transmit service data to ConnectedCooking automatically at regular intervals.

✓ Start by connecting your unit to ConnectedCooking.

1. Press this button: 
2. Press this button: **ConnectedCooking**
3. Next to **Transfer service data automatically**, click **ON**

>> Service data will now be transferred to ConnectedCooking automatically. You can view that data on connectedcooking.com or through the ConnectedCooking app.

16.4.2 Querying service data

1. Press this button: 
2. Press this button: **Service**

> You can access the following information:

- **Information on unit type/software**

The unit model, build number, and currently installed software will be shown here.

- **ChefLine: Hotline - Chef**

The ChefLine® phone number will be displayed here.

- **Hotline - Service**

The phone number for your service partner will be shown here.

- **Service interface (technician)**

This is for accessing the service interface.

- **Software update info**

This shows you which software version is currently installed, and whether a new software update is available.

- **Installed software versions**

Among other things, this provides information on installed software versions, user's manual and cooking paths.

16.5 Troubleshooting

You can swipe error messages aside if they appear while you are waiting for help. The error messages will be minimized and shown on the side of the display as a red symbol. Tapping that symbol will display the error message in original size again.



16.5.1 Error messages

Please contact your RATIONAL Service Partner regarding all error messages. Always have the serial number for your unit at the ready. You can find the serial number on the identification label.

Error message	Cause	Cooking possible
Service 10	SC automation is malfunctioning.	Yes
Service 11	The water intake for the steam generator is malfunctioning.	Yes
Service 12	The water measurement system is malfunctioning.	Yes
Service 13	Detection of the water level in the steam generator is malfunctioning.	Only hot air mode is available.
Service 17	Unit type error.	No
Service 20.1	Temperature probe defective.	No

Error message	Cause	Cooking possible
Service 20.2	Temperature probe defective.	Yes
Service 20.4	Temperature probe defective.	Yes
Service 20.8	Temperature probe defective.	Only hot air mode is available.
Service 25	The quantity of water required by the iCareSystem is too low.	–
Service 26	The drain valve cannot locate the open position.	No
Service 27	The drain valve cannot locate the closed position.	No
Service 28.1	Steam generator temperature limit exceeded.	No
Service 28.2	Cooking cabinet temperature limit exceeded.	No
Service 28.4	Cooking cabinet temperature limit exceeded.	Only hot air mode is available.
Service 29	The PCB is too hot.	No
Service 30	Humidity measurement is malfunctioning.	Yes
Service 31.1	The core temperature probe in the cooking cabinet is defective.	Yes, but without the core temperature probe.
Service 31.2	The core temperature probe in the cooking cabinet is defective.	Yes, but without the core temperature probe.
Service 34.1	Internal data communication malfunctioning.	No
Service 34.2	Internal data communication malfunctioning.	No
Service 34.4	Internal data communication malfunctioning.	No
Service 34.8	Automatic cleaning is not functioning.	Yes

Error message	Cause	Cooking possible
Service 34.16	Internal data communication malfunctioning.	Yes
Service 34.32	Internal data communication malfunctioning.	Yes
Service 34.64	Internal data communication malfunctioning.	Yes
Service 34,400	Internal data communication malfunctioning.	Yes
Service 36	Differential pressure sensor defective.	Yes
Service 37	Differential pressure sensor defective.	Yes
Service 40	The quantity of care liquid required by the iCareSystem is too low.	Yes
Service 41	The steam nozzle or steam pipe needs descaling.	Steam functions are not available.
Service 42.1	The water supply is malfunctioning.	Only hot air mode is available.
Service 42.2	The water supply is malfunctioning.	Yes
Service 42.3	The water supply is malfunctioning.	Steam functions are not available.
Service 42.4	The water supply is malfunctioning.	Yes
Service 42.6	The water supply is malfunctioning.	Yes
Service 43.1	The internal water supply is not closing.	Only hot air mode is available.
Service 43.2	The internal water supply is not closing.	Only hot air mode is available.
Service 43.3	The internal water supply is not closing.	Only hot air mode is available.
Service 43.4	The internal water supply is not closing.	Only hot air mode is available.
Service 43.6	The internal water supply is not closing.	Only hot air mode is available.

Error message	Cause	Cooking possible
Service 46.1	The water supply is malfunctioning.	Yes
Service 46.2	The water supply is malfunctioning.	Yes
Service 47.1	The wastewater pump is defective.	Yes
Service 47.2	The wastewater pump is defective.	Yes
Service 48.1	The circulating pump is defective.	Yes
Service 48.2	The circulating pump is defective.	Yes
Service 49.1	The water supply is malfunctioning.	Yes
Service 49.2	The water supply is malfunctioning.	Yes
Service 50	The CPU's real time clock is not initialized. Set the date and time.	Yes
Service 51	The battery is defective.	Yes
Service 52.1	The cooking cabinet lighting is not functioning correctly.	Yes
Service 52.2	The cooking cabinet lighting is not functioning correctly.	Yes
Service 60	Initialization of the ignition box is malfunctioning. Switch the unit off and on again. If the error is still being displayed, contact your Service Partner.	–
Service 72	The operating temperature for a temperature probe has been exceeded.	No
Service 110	An error occurred in the SC pump during automatic cleaning.	No

Error message	Cause	Cooking possible
Service 120	An error occurred in the water level detection mechanism during automatic cleaning.	No

16.5.2 Error messages for gas units

If your unit is equipped with a gas connection, the following additional error messages may occur. Please contact your RATIONAL Service Partner [► 66] regarding all error messages. Always have the serial number for your unit at the ready.

Error message	Cause	Cooking possible
Service 32.1	The gas burner is malfunctioning. Close the locking mechanism on the gas line.	No
Service 32.2	The gas burner is malfunctioning. Close the locking mechanism on the gas line.	No
Service 32.3	The gas burner is malfunctioning. Close the locking mechanism on the gas line.	No
Service 33.1	The gas burner is malfunctioning. Close the locking mechanism on the gas line.	No
Service 33.2	The gas burner is malfunctioning. Close the locking mechanism on the gas line.	No
Service 33.3	The gas burner is malfunctioning. Close the locking mechanism on the gas line.	No

16.5.3 Error messages when operating the UltraVent

The following error messages may occur when operating your unit with an UltraVent. Please contact your RATIONAL Service Partner [► 66] regarding all error messages. Always have the serial number for your unit at the ready.

Error message	Message text	Cause
Service 35	Hood internal communication malfunction	Unit hood not detected.
Service 35.1	UltraVent motor error	A motor error was detected in the unit hood.
Service 35.2	UltraVent filter detection error	Unit hood filter not detected.
Service 35.3	UltraVent thermoelement control error	The thermoelement controller is malfunctioning.
Service 35.4	UltraVent thermoelement motor protector error	The motor protector for the thermoelement is malfunctioning.

17 Maintenance

Type XS 6-2/3, 6-1/1, 6-2/1, 10-1/1, 10-2/1

You can perform the following maintenance yourself:

- Replacing air filters [► 74]
- Replacing the cooking cabinet door seal [► 75]

Contact your RATIONAL Service Partner to have the following maintenance performed:

- Replacing LED covers

Type 20-1/1, 20-2/1

You can replace the cooking cabinet door seal yourself. More information is available under Replacing the cooking cabinet door seal [► 75]

Contact your RATIONAL Service Partner to have the following maintenance performed:

- Replacing air filters
- Replacing LED covers

17.1 Replacing air filters



Tools required

- Screwdriver

Type XS 6-2/3

- ✓ A message will appear indicating that the air filter needs to be changed.
1. Insert the screwdriver into the slot on the air filter cover and push the air filter toward the back.
 2. Pull the air filter out.
 3. Slide the new air filter into the unit so that it snaps into place.

Type 6-1/1, 6-2/1, 10-1/1, 10-2/1



- ✓ A message will appear indicating that the air filter needs to be changed.
1. Insert the screw driver into the notches on the air filter cover.
 2. Remove the cover on the air filter.

3. Pull the air filter out.
4. Slide the new air filter into the unit so that it snaps into place.
5. Re-insert the air filter cover into the unit.

NOTE

Spraying water may penetrate into the unit if the air filter is not inserted correctly

Correct attachment of the air filter is the only way of protecting the unit from water spraying in any direction.

1. Slide the air filter into the unit so that it snaps into place.

17.2 Replacing the cooking cabinet door seal

1. Open the cooking cabinet door.
2. Pull the old cooking cabinet door seal out of the guide and discard it.
3. Moisten the retaining lip on the new seal with soap and water.
4. Start by pressing the seal into the corners of the duct.
5. After that, push the rest of the seal into the duct.

18 Transport

18.1 Transporting the unit

WARNING

Moving the unit or the Combi-Duo with the locking brake on can damage the castors

Damaged castors can result in the unit or Combi-Duo tipping over and injuring you severely.

1. Always release the locking brake on the castors before transporting or shifting the unit or Combi-Duo.

WARNING

Trying to change the alignment of the castors with the locking brake on can damage the castors

Damaged castors can result in the unit or Combi-Duo tipping over and injuring you severely.

1. If the castors underneath the unit or the stand are visible and you want to point the castors in a different direction, release the locking brake before turning the castors.
2. Do not kick the castors.

CAUTION

Units may tip over when transported over thresholds or non-level surfaces

Pushing units across thresholds or along non-level surfaces can result in the unit tipping over and injuring you.

1. Exercise caution when moving units across thresholds or on non-level surfaces.

⚠ CAUTION

Units and Combi-Duos on castors can tip over when being transported or moved

If your unit or Combi-Duo is on castors or a stand with castors, failing to release the locking brake before transporting or shifting the unit or Combi-Duo can cause it to tip over and injure you.

1. Always release the locking brake on the castors before transporting or shifting the unit or Combi-Duo.
2. After transport, lock the locking brake on the castors again.

You can move units that are on mobile stands or castors.

✓ Drain the steam generator before moving.

1. Before transporting the unit to a different location, you will need to disconnect it properly from all water, wastewater, and power supply lines.
2. After moving the unit to its new location, make sure to reconnect it properly to mains power, water and wastewater lines, and activate the locking brakes on the mobile stand or the castors.



3. If you want to pull the unit out while cleaning the kitchen, release the locking brakes on the mobile stand or the castors,
4. and then carefully pull the unit forward.
5. Once you are finished cleaning the kitchen, push the unit carefully back into position and activate the locking brakes.

19 Decommissioning and disposal

19.1 Decommissioning

If you want to take your unit out of operation, please contact your RATIONAL Service Partner.

19.2 Disposal



Old units contain recyclable materials. Dispose of old units in an environmentally safe way, using appropriate collection systems.

20 Technical data

Please also note the technical information on the identification plate, which is to the left of the control panel.

20.1 Units with electrical connections

	Value
Weight (without packaging) Type XS 6-2/3	lbs
Weight (without packaging) Type 6-1/1	lbs
Weight (without packaging) Type 6-2/1	lbs
Weight (without packaging) Type 10-1/1	lbs
Weight (without packaging) Type 10-2/1	lbs
Weight (without packaging) Type 20-1/1	lbs
Weight (without packaging) Type 20-2/1	lbs
Protection class	IPX5
Ambient conditions	41 – 104 °F
Airborne sound emission	≤70 dBA
Frequency and max. output power WLAN	2.4 GHz / 19.5 mW

20.2 Units with gas connections

	Value
Weight (without packaging) Type 6-1/1	257 lbs
Weight (without packaging) Type 6-2/1	317 lbs
Weight (without packaging) Type 10-1/1	341 lbs
Weight (without packaging) Type 10-2/1	423 lbs
Weight (without packaging) Type 20-1/1	626 lbs
Weight (without packaging) Type 20-2/1	835 lbs
Protection class	IPX5
Ambient conditions	41 – 104 °F
Airborne sound emission	≤70 dBA
Frequency and max. output power WLAN	2.4 GHz / 19.5 mW

20.3 Conformity

20.3.1 Units with electrical connections

This unit conforms to the following EU directives:

- Directive 2014/53/EU on the harmonisation of the laws of the Member States relating to the making available on the market of radio equipment

- Directive 2006/42/EU on machines
- Directive 2014/30/EU on the harmonisation of the laws of the Member States relating to electromagnetic compatibility
- Directive 2011/65/EU on the restriction of the use of certain hazardous substances in electrical and electronic equipment, including 2015/863/EU

This unit conforms to the following European standards:

- EN 60335-1:2012 + A11:2014 + A13:2017
- EN 60335-2-42:2002 + A1:2008 + A11:2012
- EN 61000-3-2:2014; EN 61000-3-3:2013
- EN 55014-1:2006+A1:2009+A2:2011; EN55014-2:2015
- EN 62233:2008
- EN 1717:2011

20.3.2 Units with gas connections

This unit conforms to the following EU directives:

- Regulation (EU) 2016/426 on appliances burning gaseous fuels
- Directive 2014/53/EU on the harmonisation of the laws of the Member States relating to the making available on the market of radio equipment
- Directive 2006/42/EU on machines
- Directive 2014/30/EU on the harmonisation of the laws of the Member States relating to electromagnetic compatibility
- Directive 2011/65/EU on the restriction of the use of certain hazardous substances in electrical and electronic equipment, including 2015/863/EU

This unit conforms to the following European standards:

- EN 60335-1:2012 + A11:2014 + A13:2017
- EN 60335-2-42:2002 + A1:2008 + A11:2012
- EN 60335-2-102:2016
- EN 61000-3-2:2014; EN 61000-3-3:2013
- EN 55014-1:2006+A1:2009+A2:2011; EN55014-2:2015
- EN 62233:2008
- EN 203-1:2014; EN203-2-2:2006
- EN 1672-1:2014
- EN 1717:2011

20.4 Regulatory information

USA

This device complies with part 15 of the FCC Rules. Operation is subject to the following two conditions:

- (1) This device may not cause harmful interference, and
- (2) this device must accept any interference received, including interference that may cause undesired operation.

This equipment has been tested and found to comply with the limits for a Class A digital device, pursuant to part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference when the equipment is operated in a commercial environment. This equipment generates, uses, and can radiate radio frequency energy and, if not installed and used in accordance with the instruction manual, may cause harmful interference to radio communications. Operation of this equipment in a residential area is likely to cause harmful interference in which case the user will be required to correct the interference at his own expense.

FCC ID: 2AUI6-LM1

Canada

This device complies with Industry Canada license-exempt RSS standard(s). Operation is subject to the following two conditions:

- (1) this device may not cause interference, and
- (2) this device must accept any interference, including interference that may cause undesired operation of the device.

IC: 25504-LM1

Directory of keywords

A	
Air filter	
Clean	63
Air speed	35, 41
Automatic cleaning	
Cleaning programs	55
B	
Boiling temperature	39
Brush	36
C	
Cancel cooking pathway	36
Care	
Accessories	65
Control panel	64
Care products	
Suitable cleaners	61
Unsuitable cleaners	61
Central selection knob	19
Clean	
Air filter	63
Quick clean	56
Cleaning	
Cooking cabinet door	62
Cooking cabinet door seal	62
LED cover	62
Cleaning programs	
Light	55
Medium	56
Strong	56
Cleaning	62
Cleaning the LED covers	62
Confirm action	36
Continuous mode	34
Control panel	
Clean	64
Cleaning the central selection knob	64
Cooking cabinet door	
Cleaning	62
Cleaning the LED covers	62
Cleaning the seal	62
Cooking cabinet humidity	33, 35
Cooking cabinet temperature	33, 39
Cooking time	34
Cool down function	41
Core temperature	34
Core temperature probe	
Baked goods	26
Error message	27
Fish fillets	26
Inserting core temperature probes	23
Large pieces of meat	26
Removing	27
Small products	26
Steak	25
Vegetables	26
Whole fish	26
Crisp	38
D	
Degree of doneness	34
Degree of searing	32
Delta-T cooking	34
Descaling	
Steam nozzle	63
E	
Example applications	66
F	
Fill	36
Flash steam	35
Food thickness	33
G	
Gas smell	12
Gestures	19

H		Areas of use	42
Hand shower	27	Cook and Chill	42
Spray modes	27	Room service	42
Hold	37	Special diets	42
Hold core temperature	37	Special accessories	66
		Steam injection	35, 41
L		Steam nozzle	
Load capacities	66	Descaling	63
Load unit	36	Switching the unit off	16
		Switching the unit on	16
M		T	
Maintenance		Time continued	38
Replacing air filters	74	Time remaining	37
Replacing the seal	75		
N		W	
New batch	37	Warm to serving temperature	38
O			
Online help	66		
Operating the unit			
Central selection knob	19		
Gestures	19		
P			
Performing maintenance yourself	74		
Pierce	36		
Preheating	36		
Product size	33		
Proving	35		
R			
Reinsert core temperature probe	36, 37		
Replacing air filters	74		
Replacing the seal	75		
rinse	56		
Cleaning programs	56		
S			
	36		

RATIONAL AG

Siegfried-Meister-Straße 1

86899 Landsberg am Lech

Tel. +49 (0)8191 3270

Fax +49 (0)8191 21735

info@rational-online.com

rational-online.com