



RATIONAL accessories.

Robust. Durable.
Tough.



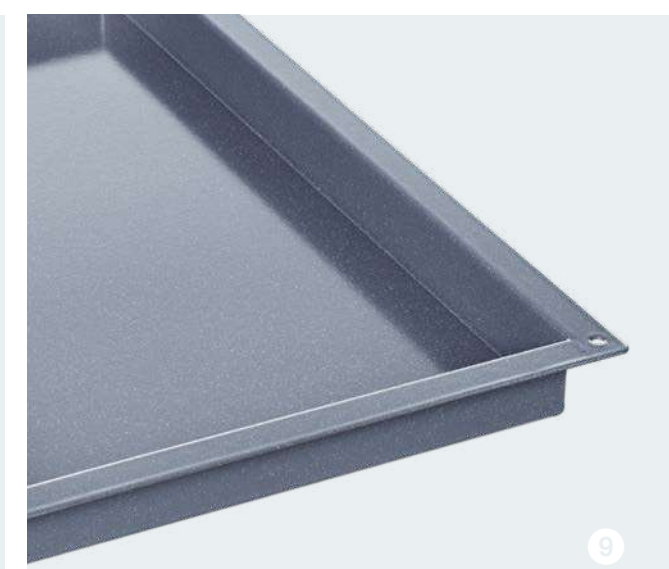
Hot and fully loaded.

The accessories
for the iCombi can
withstand a lot.

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

➤ **Durable accessories**

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



Grilling and frying.

Higher productivity, better results.

TriLax coating

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

① Roasting and baking tray

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

② Grilling and roasting tray

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

③ Grill and pizza tray

Two different sides with just one tray. Baking side for fresh or convenience pizza, quiches and flatbreads. Grilling side for vegetables, fish and meat.

④ Multibaker

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

⑤ Cross and stripe grill grate

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

⑥ CombiGrill griddle

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

⑦ Loading grid

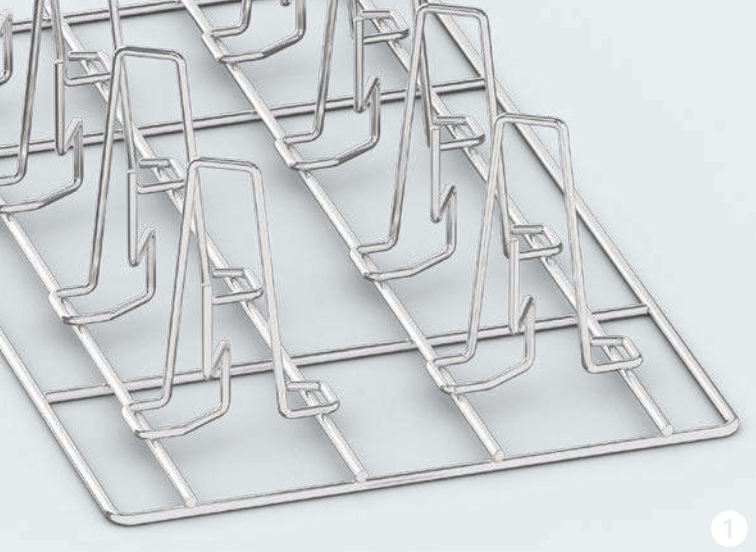
Ideal addition to the CombiGrill griddle. For thin grilled products such as minute steaks or grilled vegetables. Place the food to be cooked on the loading grid, place it on the hot CombiGrill griddle and later remove.

⑧ Roasting and baking pan

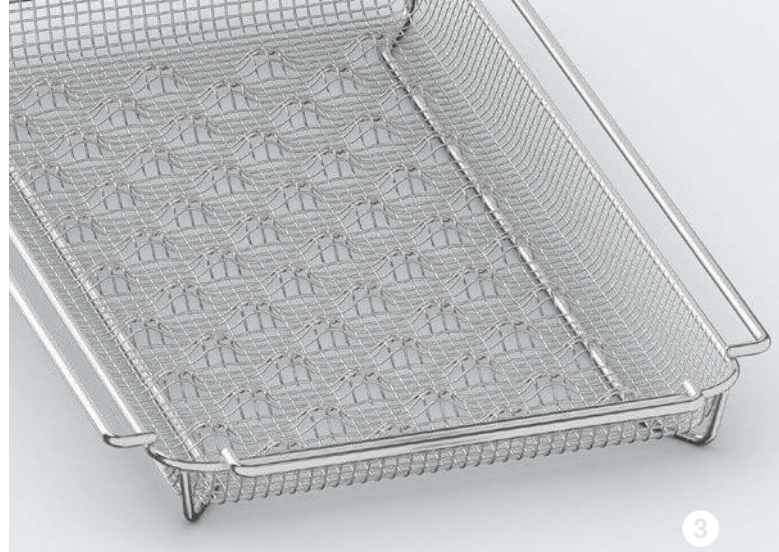
For classic pan dishes such as hash browns, tortillas, quiches, pancakes or small cakes such as tarte tatin. Griddled surface for fast heat input. With carrier tray for easy handling.

⑨ Granite-enamelled container

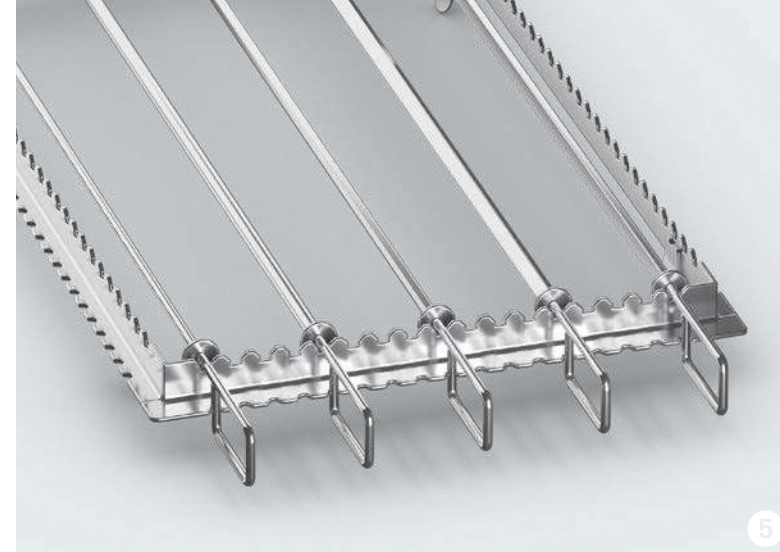
With fully contoured corners so no portion of any bake is lost. Thanks to the excellent heat conductivity, it is ideal for roasting, braising, pan-frying and baking. Almost indestructible.



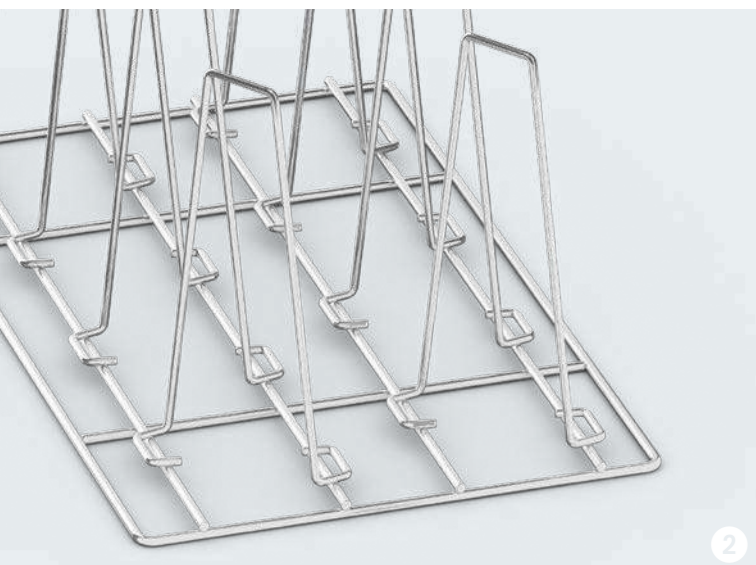
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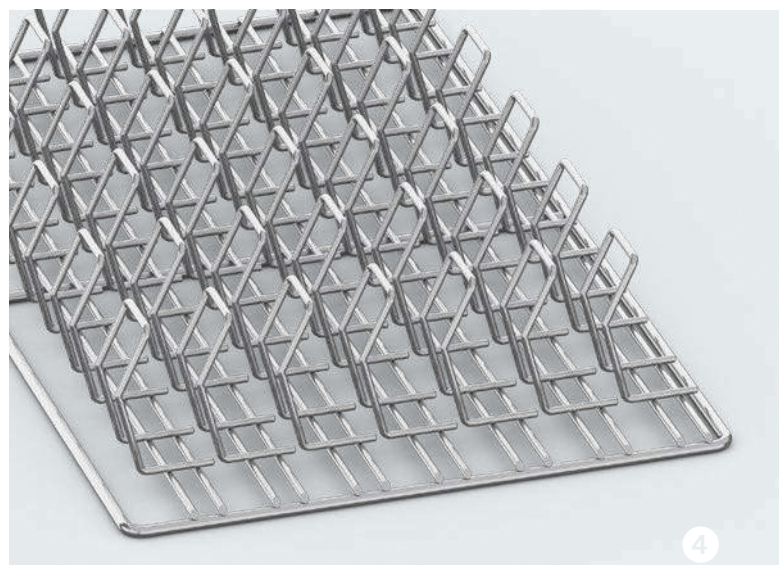
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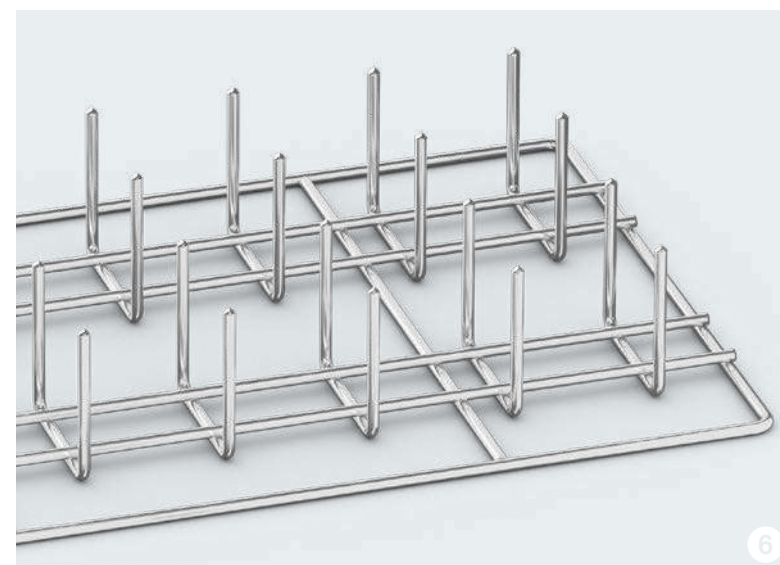
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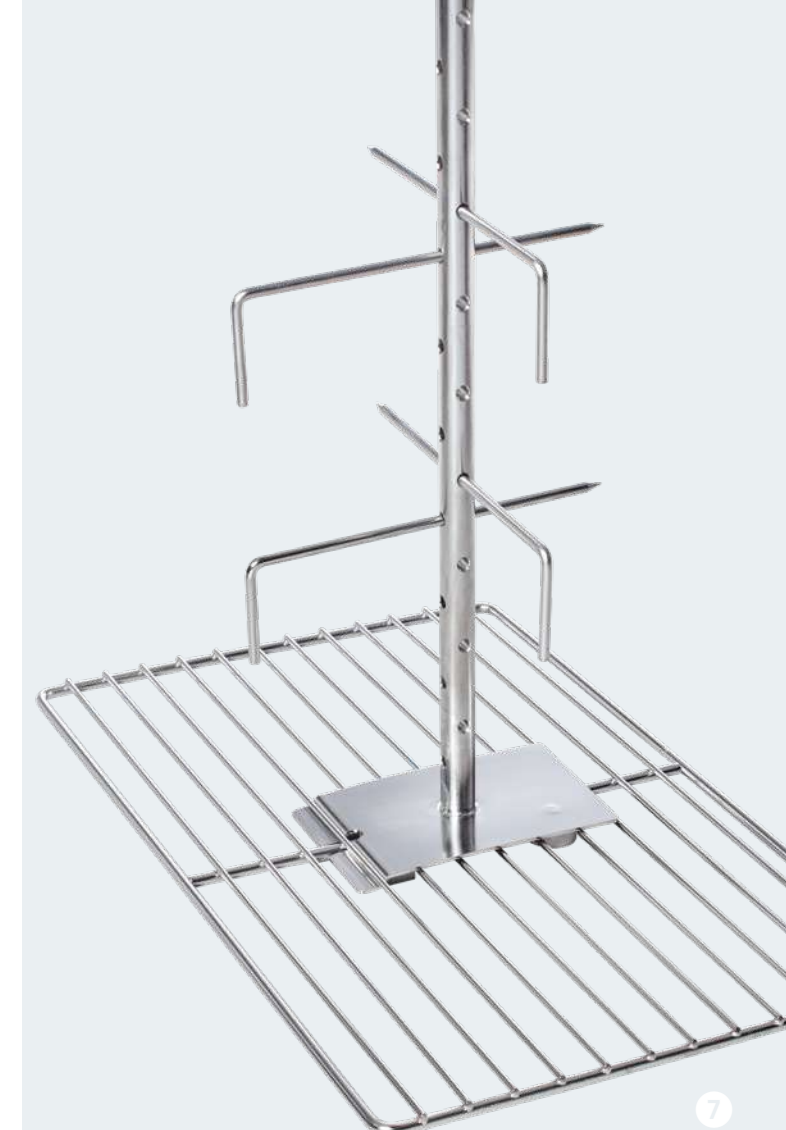
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Special applications.

Special accessories for special requirements.

① ② Chicken and duck superspike

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

③ CombiFry

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

④ Ribs rack

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

⑤ Grill and tandoori skewer

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

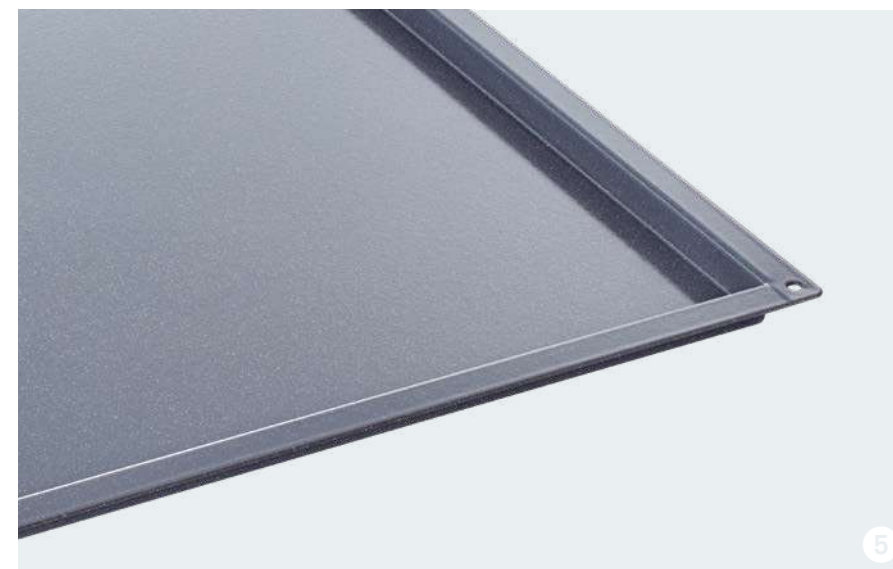
⑥ Potato baker

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

* Compared to conventional kitchen technology.

⑦ Lamb and suckling pig spit

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



Baking.

This is quality craftsmanship.

❶ Muffin and timbale mould

Made from highly flexible material and has optimal non-stick properties for muffins and desserts. 100 ml filling volume.

❷ Roasting and baking pan

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

❸ Roasting and baking tray

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

❹ Perforated baking tray

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

❺ Granite-enamelled container

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

❻ Mobile oven rack in bakery standard

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

❼ Bakery standard hinging rack

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



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GN accessories.

Better by default.

1 Perforated container

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

2 Containers

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

3 Grid

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



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Extras.

Even more possibilities.

1 VarioSmoker

Spicy smoked aromas without a smoking oven, directly from the iCombi Pro. The VarioSmoker gives meat, fish and vegetables a natural smoky flavour, the intensity of which you can adjust and vary to your taste. Even low temperature cooking is not a problem.

2 Externally attachable core probes

A special extra thin sous-vide core probe ensures that the core temperature of the product is achieved precisely without destroying the vacuum in the bag. The externally mounted core temperature probe can be used as a replacement option for the internal core temperature probe.



Finishing.

Consistent separation of production and output.

❶ System for banqueting

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

❷ Mobile plate racks

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

❸ Thermocover

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

❹ Run-in rail

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

❺ Transport trolley

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

❻ Transport trolley for Combi-Duo

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



Combi-Duo.

Double the power.

① Combi-Duo

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

② Integrated fat drain kit for Combi-Duo

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

③ Setup variations for Combi-Duo

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

The setup variations:

- › Levelling kit to compensate for uneven floors: Low version
- › Mobile kit with rollers for easy cleaning and low rack height, requires a floor drain.
- › Setup with stand I or II for Combi-Duo with feet. No floor drain necessary.
- › Mobile setup with Stand I or II for Combi-Duo with castors and parking brakes.

Stands.

Stable. Space-saving. Practical.

④ Levelling kit and stands

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



Setup variations.

Convenient and practical.

① Installation kit for iCombi Pro XS and CombiMaster Plus XS

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

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

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

③ MobilityLine tabletop unit (Model 6-1/1 – 10-2/1)

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

Exhaust air technology.

For a good work climate.

All extraction and condensation hoods

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

① UltraVent

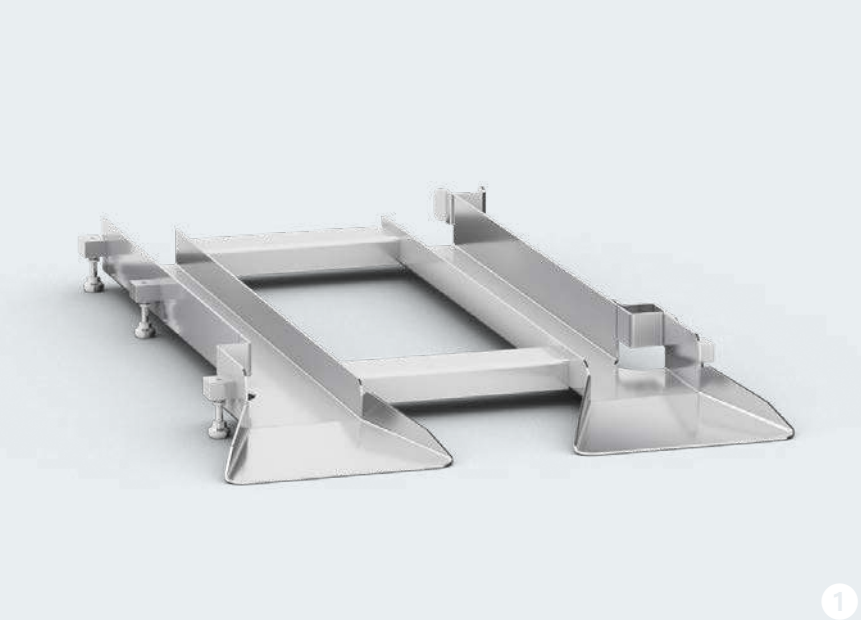
With its condensation technology, the UltraVent absorbs steam and vapours. No connection to the outside or extension of an existing exhaust system is necessary with this air recirculation hood.

② UltraVent Plus

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

③ Extraction hood

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



Installation accessories.

An answer to every challenge.

① Trolley levelling device

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

② Unit and mobile oven rack raiser

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

③ Heat shield for right and left side panel

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

④ Flow guard (for gas units only)

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

⑤ Handle holder for mobile oven rack

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

⑥ Unit connection kit

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

⑦ Condensation breaker

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

⑧ Wall mounting

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



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Care products.

Hygienically clean.

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

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

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

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

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

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

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

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

⑤ Defoamer tab (for all iCombi Pro, iCombi Classic, SelfCookingCenter and CombiMaster Plus units)

Reduce foam when using heavily foaming water.

⑥ Grill cleaner (for all CombiMaster and ClimaPlus Combi units)

Liquid cleaner for hygienic cleanliness and care.

⑦ Special cleaner soft (for all CombiMaster and ClimaPlus Combi units)

For dirt resulting from cooking applications < 200 °C, non-corrosive.

⑧ Rinsing chemical, liquid (for ClimaPlus Combi with CleanJet)

⑨ Descaler (for SelfCookingCenter without Efficient CareControl, CombiMaster, ClimaPlus Combi)

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

⑩ Handheld pressure sprayer

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

*compared to the previous Model

Grilling and frying.



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

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| Roasting and baking trays (unperforated) | | |
| 2/3 GN (325 x 354 mm) | No. | 60.73.671 |
| 1/1 GN (325 x 530 mm) | No. | 6013.1103 |
| 2/1 GN (650 x 530 mm) | No. | 6013.2103 |
| Bakery standard (400 × 600 mm) | No. | 6013.1003 |

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| Grilling and roasting tray | | |
| 1/1 GN (325 × 530 mm) | No. | 60.71.617 |

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

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

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| Cross and stripe grill grate | | |
| 1/2 GN (325 x 265 mm) | No. | 60.73.802 |
| 2/3 GN (325 x 354 mm) | No. | 60.73.801 |
| 1/1 GN (325 x 530 mm) | No. | 60.73.314 |

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| CombiGrill griddle | | |
| 1/1 GN (325 x 530 mm) | No. | 6035.1017 |

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| Loading grid | | |
| for CombiGrill griddle 325 x 618 mm (for 1/1 GN) | No. | 60.73.848 |

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

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

Finishing.

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

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



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

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| Combi-Duo run-in rail for mobile oven rack | | |
| Model Combi-Duo 6-1/1 and 10-1/1 | No. | 60.75.761 |
| Model Combi-Duo 6-2/1 and 10-2/1 | No. | 60.75.760 |

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| Run-in rail for mobile oven rack | | |
| Standard Model 6-1/1, 10-1/1 | No. | 60.75.115 |
| Standard Model 6-2/1, 10-2/1 | No. | 60.74.650 |

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| Transport trolley Combi-Duo for mobile oven rack | | |
| For Combi-Duo 6-1/1 and 10-1/1, Dimensions W 568 D 844 H 1218 – 1418 mm | No. | 60.75.388 |
| For Combi-Duo 6-2/1 and 10-2/1, Dimensions W 785 D 979 H 1218 – 1418 mm | No. | 60.75.387 |

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| Transport trolley Standard for mobile oven rack | | |
| Standard – 6-1/1, 10-1/1, dimensions W 548 D 911 H 990 mm | No. | 60.74.000 |
| Height-adjustable – 6-1/1, 10-1/1, dimensions W 548 D 913 H 800 – 1330 mm | No. | 60.75.606 |
| Standard – 6-2/1, 10-2/1, dimensions W 735 D 996 H 990 mm | No. | 60.73.999 |
| Height-adjustable – 6-2/1, 10-2/1, dimensions W 735 D 990 H 800 – 1330 mm | No. | 60.75.605 |

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

Sample calculation with Finishing.

| Capacity Mobile plate rack | Size of event (number of persons) | Mobile plate racks, Thermocovers | Run-in rail | Transport trolley | Max. Plate height in mm | Max. Food height in mm |
|--|---|--|----------------|----------------------|-------------------------------|---------------------------|
| 15/20 plates* with iCombi Pro 6-1/1 | 15/20 | 1 | 1 | 1 | 32/25 | 70/53 |
| | 30/40 | 2 | 1 | 2 | 32/25 | 70/53 |
| | 45/60 | 3 | 1 | 3 | 32/25 | 70/53 |
| 26/32 plates* with iCombi Pro 10-1/1 | 52/64 | 2 | 1 | 2 | 32/25 | 70/53 |
| | 78/96 | 3 | 1 | 3 | 32/25 | 70/53 |
| | 104/128 | 4 | 1 | 4 | 32/25 | 70/53 |
| 34 plates* with iCombi Pro 6-2/1 | 24/34 | 1 | 1 | 1 | 32 | 61 |
| | 48/68 | 2 | 1 | 2 | 32 | 61 |
| | 72/102 | 3 | 1 | 3 | 32 | 61 |
| 42/52 plates* with iCombi Pro 10-2/1 | 84/104 | 2 | 1 | 2 | 40/32 | 82/63 |
| | 126/156 | 3 | 1 | 3 | 40/32 | 82/63 |
| | 168/208 | 4 | 1 | 4 | 40/32 | 82/63 |
| 50/60 plates* with iCombi Pro 20-1/1 | 100/120 | 2 | – | – | 32/25 | 67/52 |
| | 150/180 | 3 | – | – | 32/25 | 67/52 |
| | 200/240 | 4 | – | – | 32/25 | 67/52 |
| 84/100/120 plates* with iCombi Pro 20-2/1 | 168/200/240 | 2 | – | – | 40/32/25 | 79/65/52 |
| | 252/300/360 | 3 | – | – | 40/32/25 | 79/65/52 |
| | 336/400/480 | 4 | – | – | 40/32/25 | 79/65/52 |

*Plate size up to 31 cm diameter

Baking.



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| Muffin and timbale moulds | | |
| 300 x 400 mm (for 1/1 GN (325 x 530 mm) | No. | 6017.1002 |
| 400 x 600 mm (for 2/1 GN (650 x 530 mm) and bakery standard | No. | 6017.1001 |

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| Mobile oven rack Model 6-1/1 | | |
| Standard, 6 racks (rail distance 64 mm) | No. | 60.61.420 |
| Bakery standard (400 x 600mm), 5 racks (rail distance 77 mm)* | No. | 60.61.690 |

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| Mobile oven rack Model 10-1/1 | | |
| Standard, 10 racks (rail distance 64 mm) | No. | 60.11.600 |
| 8 racks (rail distance 80 mm) | No. | 60.11.601 |
| Bakery standard (400 x 600mm), 8 racks (rail distance 81 mm)* | No. | 60.11.599 |

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| Mobile oven rack Model 6-2/1 | | |
| Standard, 6 racks (rail distance 64 mm) | No. | 60.62.150 |

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| Mobile oven rack Model 10-2/1 | | |
| Standard, 10 racks (rail distance 63mm) | No. | 60.12.150 |

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| Mobile oven rack Model 20-1/1 | | |
| Standard, 20 racks (rail distance 65 mm) | No. | 60.21.331 |
| 15 racks (rail distance 84 mm) | No. | 60.21.287 |
| 16 racks (rail distance 80 mm) | No. | 60.21.288 |
| 17 racks (rail distance 74 mm) | No. | 60.21.289 |
| Bakery standard (400 x 600mm), 16 racks (rail distance 81 mm)* | No. | 60.21.292 |
| 20 racks, max. rack height 1.60 m (rail distance 62 mm) | No. | 60.21.245 |

| | | |
|---|-----|-----------|
| Mobile oven rack Model 20-2/1 | | |
| Standard, 20 racks (rail distance 65 mm) | No. | 60.22.490 |
| 15 racks (rail distance 84 mm) | No. | 60.22.394 |
| 16 racks (rail distance 80 mm) | No. | 60.22.395 |
| 17 racks (rail distance 74 mm) | No. | 60.22.396 |
| 20 racks, max. rack height 1.60 m (rail distance 62 mm) | No. | 60.22.368 |

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|-----------------------------|-----|-----------|
| Hinging rack Model XS 6-2/3 | | |
| Standard | No. | 60.73.724 |

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

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

Baking.

| | | |
|---|-----|-----------|
| Hinging rack Model 6-2/1 | | |
| Standard, 6 racks (rail distance 68 mm) | No. | 60.62.123 |
| 5 racks (rail distance 85 mm) | No. | 60.62.171 |
| 7 racks without L rails (rail distance 65 mm) | No. | 60.62.168 |

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| Hinging rack Model 10-2/1 | | |
| Standard, 10 racks (rail distance 68 mm) | No. | 60.12.133 |

GN accessories.

| | | |
|--|-----|-----------|
| Rust-free stainless steel perforated container | | |
| 1/1 GN (325 x 530 mm) 55 mm deep | No. | 6015.1165 |

| | | |
|-------------------------------------|-----|-----------|
| Rust-free stainless steel container | | |
| 2/3 GN (325 x 354 mm) 20 mm deep | No. | 6013.2302 |
| 2/3 GN (325 x 354 mm) 65 mm deep | No. | 6013.2306 |
| 1/1 GN (325 x 530 mm) 20 mm deep | No. | 6013.1102 |
| 1/1 GN (325 x 530 mm) 40 mm deep | No. | 6013.1104 |
| 1/1 GN (325 x 530 mm) 65 mm deep | No. | 6013.1106 |

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

| | | |
|-------------------------------|-----|-----------|
| Dripping tray with drain lock | | |
| 1/1 GN (325 × 530 mm) | No. | 8710.1135 |
| 2/1 GN (650 × 530 mm) | No. | 60.70.776 |

Special applications.



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

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

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| Rib rack | | |
| 1/1 GN (325 x 530 mm) | No. | 6035.1018 |

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

| | | |
|-----------------------|-----|-----------|
| Potato baker | | |
| 1/1 GN (325 x 530 mm) | No. | 6035.1019 |

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

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

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

Combi-Duo.



| Combi-Duo kit for iCombi Pro XS 6-2/3 and CombiMaster Plus XS 6-2/3 | | |
|---|-----|-----------|
| Model XS 6-2/3 on Model XS 6-2/3 right-sided hinge | No. | 60.73.768 |
| Model XS 6-2/3 on Model XS 6-2/3 left-sided hinge | No. | 60.74.276 |
| Combi-Duo kit for iCombi Pro XS 6-2/3, 6-1/1, 10-1/1, iCombi Classic 6-1/1, 10-1/1 and CombiMaster Plus XS 6-2/3 | | |
| Model 6-1/1 E/G on Model 6-1/1 E Model 6-1/1 E/G on Model 10-1/1 E | No. | 60.73.991 |
| Model 6-1/1 E/G on Model 6-1/1 G right-sided hinge Model XS 6-2/3 on Model 6-1/1 G right-sided hinge | No. | 60.75.751 |
| Model 6-1/1 E/G on Model 6-1/1 G left-sided hinge Model XS 6-2/3 on Model 6-1/1 G left-sided hinge | No. | 60.75.753 |
| Model XS 6-2/3 on Model 6-1/1 E right-sided hinge Model XS 6-2/3 on Model 10-1/1 E right-sided hinge | No. | 60.75.755 |
| Model XS 6-2/3 on Model 6-1/1 E left-sided hinge Model XS 6-2/3 on 10-1/1 E left-sided hinge | No. | 60.75.757 |
| Combi-Duo kit for iCombi Pro XS 6-2/3, 6-1/1, 6-2/1, 10-2/1, iCombi Classic 6-1/1, 6-2/1, 10-2/1 and CombiMaster Plus XS 6-2/3 | | |
| Model 6-2/1 E/G on Model 6-2/1 E Model 6-2/1 E/G on Model 10-2/1 E | No. | 60.74.725 |
| Model 6-2/1 E/G on Model 6-2/1 G right-sided hinge Model 6-1/1 E/G on Model 6-2/1 G right-sided hinge Model XS 6-2/3 on Model 6-2/1 G right-sided hinge | No. | 60.75.752 |
| Model 6-2/1 E/G on Model 6-2/1 G left-sided hinge Model 6-1/1 E/G on Model 6-2/1 G left-sided hinge Model XS 6-2/3 on Model 6-2/1 G left-sided hinge | No. | 60.75.754 |
| Model 6-1/1 E/G on Model 6-2/1 E right-sided hinge Model XS 6-2/3 on Model 6-2/1 E right-sided hinge Model XS 6-2/3 on Model 10-2/1 E right-sided hinge | No. | 60.75.756 |
| Model 6-1/1 E/G on Model 6-2/1 E left-sided hinge Model XS 6-2/3 on Model 6-2/1 E left-sided hinge Model XS 6-2/3 on Model 10-2/1 E left-sided hinge | No. | 60.75.758 |

| Setup variations for Combi-Duo | | |
|--|-----|-----------|
| Levelling kit Models 6-1/1, 10-1/1, dimensions W 850 D 614 H 35 mm | No. | 60.74.795 |
| Levelling kit Models 6-2/1, 10-2/1, Dimensions W 1072 D 814 H 35 mm | No. | 60.74.597 |
| Kit with height-adjustable castors, Models 6-1/1, 10-1/1 | No. | 60.31.545 |
| Kit with height-adjustable castors, Models 6-2/1, 10-2/1 | No. | 60.31.574 |
| Stand I for Combi-Duo XS 6-2/3, standard, dimensions W 634 D 558 H 555 mm | No. | 60.31.020 |
| Stand II for Combi-Duo XS 6-2/3, standard, dimensions W 639 D 563 H 556 mm | No. | 60.31.046 |
| Stand I for Combi-Duo 6-1/1 on 6-1/1 and on 10-1/1 E, standard, dimensions W 860 D 685 H 200 mm | No. | 60.31.200 |
| Stand I for Combi-Duo 6-1/1 on 6-1/1, standard, dimensions W 860 D 703 H 445 mm | No. | 60.31.206 |
| Stand I for Combi-Duo 6-2/1 on 6-2/1 and on 10-2/1 E, standard, dimensions W 1082 D 885 H 200 mm | No. | 60.31.203 |
| Stand II for Combi-Duo 6-2/1 on 6-2/1, standard, dimensions W 1082 D 903 H 445 mm | No. | 60.31.208 |
| Stand I for Combi-Duo XS 6-2/3, with castors, dimensions W 683 D 656 H 567 mm | No. | 60.31.170 |
| Stand I for Combi-Duo 6-1/1 on 6-1/1 and on 10-1/1 E, with castors, dimensions W 883 D 763 H 200 mm | No. | 60.31.201 |
| Stand II for Combi-Duo 6-1/1 on 6-1/1, with castors, dimensions W 883 D 769 H 445 mm | No. | 60.31.207 |
| Stand I for Combi-Duo 6-2/1 on 6-2/1 and on 10-2/1 E, with castors, dimensions W 1105 D 969 H 200 mm | No. | 60.31.204 |

Combi-Duo.

| Hinging rack Combi-Duo Model 6-1/1 | | |
|---|-----|-----------|
| Combi-Duo version, 5+1 racks (top rack is removable for a max. rack height of 1.60 m, with floor setup 6-1/1 E on 10-1/1 E) | No. | 60.61.678 |
| Hinging rack Combi-Duo Model 6-2/1 | | |
| Combi-Duo version, 5+1 racks (top rack is removable for a max. rack height of 1.60 m, with floor setup 6-2/1 E on 10-2/1 E) | No. | 60.62.188 |
| Integrated fat drain kit for Combi-Duo | | |
| to be set up on the levelling kit Combi-Duo 6-1/1 and 10-1/1 | No. | 60.75.873 |
| to be set up on Stand I Combi-Duo 6-1/1 and 10-1/1 | No. | 60.75.406 |
| to be set up on Stand II Combi-Duo 6-1/1 and 10-1/1 | No. | 60.75.874 |
| to be set up on the levelling kit Combi-Duo 6-2/1 and 10-2/1 | No. | 60.75.876 |
| to be set up on Stand I Combi-Duo 6-2/1 and 10-2/1 | No. | 60.75.411 |
| to be set up on Stand II Combi-Duo 6-2/1 and 10-2/1 | No. | 60.75.875 |

Setup variations.



| Installation kit | | |
|--|-----|-----------|
| UltraVent XS including installation kit | No. | 60.74.063 |
| UltraVent Plus XS including installation kit | No. | 60.74.405 |
| MobilityLine floor unit | | |
| Mobile base frame 20-1/1 | No. | 60.21.334 |
| Mobile base frame 20-2/1 | No. | 60.22.496 |
| Extraction hood, UltraVent and UltraVent Plus | | |
| UltraVent XS Combi-Duo | No. | 60.73.943 |
| UltraVent Plus XS Combi-Duo | No. | 60.74.404 |
| UltraVent Combi-Duo Models 6-1/1, 10-1/1 | No. | 60.76.169 |
| UltraVent Plus Combi-Duo Models 6-1/1, 10-1/1 | No. | 60.76.173 |
| Extraction hood Combi-Duo Models 6-1/1, 10-1/1 | No. | 60.76.221 |
| UltraVent Combi-Duo Models 6-2/1, 10-2/1 | No. | 60.76.170 |
| UltraVent Plus Combi-Duo Models 6-2/1, 10-2/1 | No. | 60.76.174 |
| Extraction hood Combi-Duo Models 6-2/1, 10-2/1 | No. | 60.76.222 |
| UltraVent, Model XS 6-2/3 | No. | 60.73.865 |
| UltraVent Plus, Model XS 6-2/3 | No. | 60.74.394 |
| UltraVent, Models 6-1/1, 10-1/1 | No. | 60.75.134 |
| UltraVent Plus, Models 6-1/1, 10-1/1 | No. | 60.75.142 |
| Extraction hood, Models 6-1/1, 10-1/1 | No. | 60.76.217 |
| UltraVent, Models 6-2/1, 10-2/1 | No. | 60.75.135 |
| UltraVent Plus, Models 6-2/1, 10-2/1 | No. | 60.75.143 |
| Extraction hood, Models 6-2/1, 10-2/1 | No. | 60.76.218 |
| UltraVent, Model 20-1/1 | No. | 60.75.136 |
| UltraVent, Model 20-2/1 | No. | 60.75.137 |

Exhaust air technology.

Extras.

| VarioSmoker | | |
|--|-----|-----------|
| VarioSmoker | No. | 60.73.008 |
| USB core probe | | |
| Sous-vide core probe for tabletop and floor units | No. | 60.76.316 |
| 1 external core probe for tabletop units | No. | 60.76.317 |
| 1 external core probe for floor units | No. | 60.76.318 |
| Positioning aid for core probe | | |
| Models 6-1/1, 10-1/1, 6-2/1, 10-2/1, 20-1/1 and 20-2/1 | No. | 60.71.022 |

Stands.



| Stand Model XS 6-2/3 | | |
|---|-----|-----------|
| Stand XS, standard, W 629 D 438 H 148 mm | No. | 60.31.029 |
| Stand I, standard, dimensions W 634 D 558 H 931 mm | No. | 60.31.018 |
| Stand I, with castors, dimensions W 683 D 656 H 943 mm | No. | 60.31.169 |
| Stand II, standard, dimensions W 639 D 563 H 932 mm | No. | 60.31.044 |
| Levelling kit and stands Model 6-1/1 and 10-1/1 | | |
| Levelling kit Models 6-1/1, 10-1/1, dimensions W 850 D 614 H 35 mm | No. | 60.74.795 |
| Mobile levelling kit with rollers, Models 6-1/1, 10-1/1 | No. | 60.31.545 |
| Stand I, standard, Dimensions W 860 D 685 H 699 mm | No. | 60.31.089 |
| Stand I, with castors, Dimensions W 883 D 763 H 699 mm | No. | 60.31.095 |
| Stand II, standard, Dimensions W 860 D 703 H 699 mm | No. | 60.31.086 |
| Stand II, with castors, Dimensions W 883 D 769 H 699 mm | No. | 60.31.103 |
| Stand II, bakery standard, standard, dimensions W 860 D 703 H 699 mm | No. | 60.31.209 |
| Stand II, bakery standard, with castors, dimensions W 883 D 769 H 699 mm | No. | 60.31.210 |
| Stand II, bakery standard, UltraVent version, standard, dimensions W 860 D 703 H 945 mm | No. | 60.31.212 |
| Stand II, bakery standard, UltraVent version, with castors, dimensions W 883 D 769 H 945 mm | No. | 60.31.213 |
| Stand II, MobilityLine, dimensions W 1199 D 892 H 792 mm | No. | 60.31.164 |
| Stand III, standard, dimensions W 860 D 703 H 699 mm | No. | 60.31.091 |
| Stand III, with castors, dimensions W 883 D 769 H 699 mm | No. | 60.31.105 |
| Stand III, UltraVent version, standard, dimensions W 860 D 703 H 945 mm | No. | 60.31.214 |

| Levelling kit and stand Model 6-1/1 and 10-1/1 | | |
|---|-----|-----------|
| Stand III, UltraVent version, with castors, dimensions W 904 D 769 H 945 mm | No. | 60.31.215 |
| Stand IV, standard, dimensions W 860 D 703 H 699 mm | No. | 60.31.093 |
| Stand IV, with castors, dimensions W 883 D 769 H 699 mm | No. | 60.31.107 |

| Levelling kit and stand Model 6-2/1 and 10-2/1 | | |
|--|-----|-----------|
| Levelling kit Models 6-2/1, 10-2/1, dimensions W 1072 D 814 H 35 mm | No. | 60.74.597 |
| Mobile levelling kit with rollers, Models 6-2/1, 10-2/1 | No. | 60.31.574 |
| Stand I, standard, dimensions W 1082 D 885 H 699 mm | No. | 60.31.090 |
| Stand I, with castors, Dimensions W 1105 D 963 H 699 mm | No. | 60.31.102 |
| Stand II, standard, Dimensions W 1082 D 903 H 699 mm | No. | 60.31.087 |
| Stand II, with castors, Dimensions W 1105 D 969 H 699 mm | No. | 60.31.104 |
| Stand II, MobilityLine, dimensions W 1421 D 1092 H 792 mm | No. | 60.31.165 |
| Stand III, standard, dimensions W 1082 D 903 H 699 mm | No. | 60.31.092 |
| Stand III, with castors, dimensions W 1105 D 969 H 699 mm | No. | 60.31.106 |
| Stand III, UltraVent version, standard, dimensions W 1082 D 903 H 945 mm | No. | 60.31.216 |
| Stand III, UltraVent version, with castors, dimensions W 1105 D 974 H 945 mm | No. | 60.31.217 |
| Stand IV, standard, dimensions W 1082 D 903 H 699 mm | No. | 60.31.094 |
| Stand IV, with castors, Dimensions W 1105 D 969 H 699 mm | No. | 60.31.108 |

➔ More information on original RATIONAL accessories at:

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Installation accessories.



| Trolley levelling device for mobile oven rack | | |
|---|-----|-----------|
| Model 20-1/1 | No. | 60.21.262 |
| Model 20-2/1 | No. | 60.22.380 |
| Unit raiser | | |
| Models 20-1/1, 20-2/1 | No. | 60.70.407 |
| Raiser for mobile oven rack | | |
| Model 20-1/1 | No. | 60.21.297 |
| Model 20-2/1 | No. | 60.22.386 |

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

| Flow guard (for gas units only) | | |
|---------------------------------|-----|-----------|
| Model 6-1/1 | No. | 70.01.339 |
| Model 10-1/1 | No. | 70.01.340 |
| Model 6-2/1 | No. | 70.01.431 |
| Model 10-2/1 | No. | 70.01.582 |
| Model 20-1/1 | No. | 70.01.583 |
| Model 20-2/1 | No. | 70.01.492 |

| Flue gas collector for gas units | | |
|----------------------------------|-----|-----------|
| Model 6-1/1 | No. | 70.01.360 |
| Model 10-1/1 | No. | 70.01.376 |
| Model 6-2/1 | No. | 70.01.432 |
| Model 10-2/1 | No. | 70.01.586 |
| Model 20-1/1 | No. | 70.01.587 |
| Model 20-2/1 | No. | 70.01.493 |

| Handle holder for mobile oven rack | | |
|---|-----|-----------|
| Models 20-1/1, 20-2/1 | No. | 60.75.895 |
| Unit connection kit | | |
| Models XS 6-2/3, 6-1/1, 10-1/1, 6-2/1, 10-2/1, 20-1/1, 20-2/1 | No. | 60.70.464 |

| Condensation breaker | | |
|---|-----|-----------|
| Model XS 6-2/3 (H 438 mm) | No. | 60.74.037 |
| Models 6-1/1, 10-1/1, 6-2/1 and 10-2/1 (H 458 mm) | No. | 60.72.592 |
| Models 20-1/1 and 20-2/1 (H 480 mm) | No. | 60.75.326 |
| Wall mounting | | |
| Model XS 6-2/3 | No. | 60.30.968 |
| Model 6-1/1 | No. | 60.31.168 |

Care products.

| Active Green cleaner tab (for iCombi Pro and iCombi Classic) | | |
|--|-----|-----------|
| Active Green cleaner tabs, 150 pcs | No. | 56.01.535 |
| Active Green cleaner tabs, NaOH free, 150 pcs (for Singapore only) | No. | 56.01.537 |

| Cleaner tab (for all SelfCookingCenter and CombiMaster Plus) | | |
|--|-----|-----------|
| Cleaner tabs, 100 pcs | No. | 56.00.210 |
| Cleaner tabs, NaOH free, 130 pcs (for Singapore only) | No. | 56.00.218 |

| Care tab (for iCombi Pro, iCombi Classic and SelfCookingCenter with Efficient CareControl) | | |
|--|-----|-----------|
| Care tabs, 150 pcs | No. | 56.00.562 |

| Rinse aid tab (for SelfCookingCenter units without Efficient CareControl and CombiMaster Plus) | | |
|--|-----|-----------|
| Rinse aid tabs, 50 pcs | No. | 56.00.211 |

| Defoamer tab (for all iCombi Pro, iCombi Classic, SelfCookingCenter and CombiMaster Plus) | | |
|---|-----|-----------|
| Defoamer tabs, 120 pcs | No. | 56.00.598 |

| Liquid cleaner (for all CombiMaster and ClimaPlus Combi units) | | |
|--|-----|-----------|
| Special cleaner soft (for all CombiMaster and ClimaPlus Combi units) | No. | 9006.0136 |
| Grill cleaner (for all CombiMaster and ClimaPlus Combi units) | No. | 9006.0153 |
| Liquid rinsing chemical (for ClimaPlus Combi with CleanJet) | No. | 9006.0137 |

| Descaler (for SelfCookingCenter without CareControl, CombiMaster, ClimaPlus Combi) | | |
|--|-----|-----------|
| Descaler, 10 litres | No. | 6006.0110 |
| Foot pump for descaling the steam generator | No. | 6004.0203 |

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



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