

iCombi Pro / iCombi Classic



HeavyDutyLine.

The robust design.



HeavyDutyLine.

When it's full-on in the kitchen.

The HeavyDutyLine of iCombi Pro and iCombi Classic has been designed specifically for use in harsh conditions, such as in large production kitchens. These cooking systems are perfectly equipped to withstand high temperatures, long periods of usage, high-volume loads and heavy handling. The mechanical protection and easily replaceable components in particular ensure a long service life. RATIONAL cooking systems provide full productivity without downtimes day after day, even under adverse circumstances.

❶ Unit front impact protection models 6-1/1 – 20-2/1

Stable metal covers protect the control panel and central dial against mechanical damage, which could occur through bumping into the mobile oven rack, for example. For floor units, the care drawer and hand shower are also protected.

The option includes:

- › Metal elements covers protect the unit front

❷ Externally attachable core probe models 6-1/1 – 20-2/1

For the HeavyDutyLine the core probe is replaced by an externally attachable core probe with USB connection box. The magnetic mount significantly reduces the risk of damage. It is also easier to replace the core probe or use it on different cooking systems. Downtimes are significantly reduced and safe food production ensured through continuous HACCP documentation.

The option includes:

- › Externally attachable core probe with USB connection box

❸ Reinforced mobile oven rack models 20-1/1, 20-2/1

The reinforced mobile oven rack of the HeavyDutyLine is made from a more robust material and equipped with reinforced castors. In addition, all joints are continuously welded. Thanks to this, the mobile oven racks are perfectly equipped to withstand excessive strain and high load sizes, but also particularly easy to keep hygienically clean.

The option includes:

- › HeavyDutyLine mobile oven rack

❹ Lateral impact protection models 6-1/1 – 20-2/1 (optional)

In addition to the standard scope of delivery of the HeavyDutyLine, the side panels and front edges of the cooking system can be protected against damage through impact protection bars. For tabletop units, a support with stable metal protective bars is mounted onto the stand for this purpose. The support is compatible with all original RATIONAL stands.

Floor units can be protected with metal protective bars mounted on the left and/or right side of the support legs. When setting up multiple cooking systems next to each other, the bars only need to be mounted on the units situated at each end.

Possible extensions:

- › Table support with impact protective bars for floor units, left and right
- › Impact protective bar for floor units, left
- › Impact protective bar for floor units, right

❺ Impact protection for unit door models 6-1/1 – 20-2/1 (optional)

A full-surface metal grid protects the door against damage without limiting visibility into the cooking cabinet. This ensures that the unit can be operated safely as usual.



Availability for RATIONAL cooking systems

iCombi Pro / iCombi Classic / CombiMaster Plus XS	Energy type	HeavyDuty tabletop units (Front protection, USB core probe)	HeavyDuty floor units (Front protection, USB core probe and mobile oven rack)	Lateral impact protection (left / right)	Metal grid impact protection for the unit door
Model XS 6-2/3	Electric	–	–	–	–
Combi-Duo XS 6-2/3	Electric	–	–	–	–
Models 6-1/1, 10-1/1	Electric / gas	●	–	○	○
Models 6-2/1, 10-2/1	Electric / gas	●	–	○	○
Combi-Duo 6-1/1 on 6-1/1 or 6-1/1 on 10-1/1	Electric / gas	●	–	○	○
Combi-Duo 6-2/1 on 6-2/1 or 6-2/1 on 10-2/1	Electric / gas	●	–	○	○
Model 20-1/1	Electric / gas	–	●	○	○
Model 20-2/1	Electric / gas	–	●	○	○

- Available / – not available
- To be ordered separately

Internationally tested



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