iVario® 2-XS.

Power and precision and minimum space.



The iVario 2-XS.

Expectations of today's restaurant kitchen.

What the business has: a small kitchen, insufficient equipment, skill shortages and limited budget. What the business wants: to serve the high quality results that their customers expect. This is where intelligent technology comes into play. Technology that can boil, pan fry and deep fry. That is 4 times as fast as conventional cooking appliances and with up to 40 % less electricity consumption. That provides more possibilities in the kitchen and on the plate with its two pans. To the point, fast and flexible.



Core probe
Each pan has one core probe to ensure precise cooking with no monitoring required.

Desired result without supervision
Thanks to the intelligence of the iCookingSuite, anything is possible. Nothing sticks and nothing boils over. Also the iVario 2-XS will only alert you when you are needed.

Intuitive operating concept
Two pans, two views on the display. Simple, logical and efficient. This makes working with the iVario 2-XS effortless. From the very start.

AutoLift
With AutoLift, pasta and chips come out of the pan automatically.

Effective energy management
The iVarioBoost heating system combines power, speed and precision. The high reserve capacity and precise heat distribution over the entire surface ensures that the cooking operation runs perfectly.

Power and precision. Times two.
Two pans, each with a capacity of 17 lt, 2/3 GN bases so that power and precision can also work in small kitchens.

This is how you benefit
Stress-free mise en place and à la carte. High efficiency and more time.

rational-online.com/au/iVario2-XS

The cooking assistants.

Precisely fast.
Intelligently reliable.



iVarioBoost

The combination of ceramic heating elements and the fast-response, scratch-resistant high performance pan base ensures high efficiency, excellent speed and uniform heat distribution. The integrated iVarioBoost energy management system consumes up to 40 % less energy than conventional cooking appliances, and still offers reserve capacity. This means you can quickly sear large quantities and the temperature will not fall when adding cold ingredients.

iZoneControl

Great variety in minimal space with the iZoneControl option. It enables you to create up to four zones from two pan bases, and you can choose the size, position and shape you want. Now you can cook the same or different foods in a single pan. Simultaneously or on a time delay, at the same or a different temperature. With a core probe or by time. Always without supervision, without additional kitchen equipment and without wasting energy.

iCookingSuite

Intelligent regulation, at the push of a button – with the iCookingSuite, the cooking intelligence in the iVario 2-XS. Which adjusts the cooking process to the food, which brings everything to the desired result, which learns from you, adapts to your cooking habits and alerts you when you need to take action, such as turning a steak. You can't burn anything or boil anything over. If you want to add your own touch to the food, you can intervene in the cooking process.

For your kitchen
So you can generate high quality results, precisely and quickly.

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Mise en place.

With this power, you can achieve it all at the same time.

Planning, programing and checklists - organisation is everything in mise en place, ensuring smooth processes, high quality results and purposeful working. Then the supplier comes, and the pots of vegetables, pasta and dessert sauce are on the stove with nobody watching. It would be nice to have somebody there to take care of them. Like the iVario 2-XS with the iCookingSuite. Braised dishes, delicate sweets and side dishes are all done without supervision, without sticking, without boiling over. With iVarioBoost for accurate cooking performance. The AutoLift function automatically lifts the pasta out of the water once it is ready.

In other words

You have found your technical and logistical answer to save time, staff and to invest in your creativity.

rational-online.com/au/restaurant

Efficient flexibility.

À la carte in just a few minutes.

Flexibility – because there is no such thing as normal in a restaurant. Fish, meat and vegetables. Rare, medium and well done. Extra hot, no salt. All now, all at the same time, all fresh, all different. Kitchens now need to produce dishes reliably, quickly and efficiently. This is precisely why there is the iVario 2-XS. Two pans with endless possibilities. Simple operating concept and precise performance to the degree. For different temperatures, for different food products, for different times. Without monitoring and without additional kitchen equipment. Also with consistently high quality and delicious results. With the iZoneControl option, you can divide both pans into a total of four zones – giving you even more flexibility.

Always ready to go
Two pans, so you can always be flexible and ready to go. Even with minimal quantities and still work efficiently.

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Accessories.

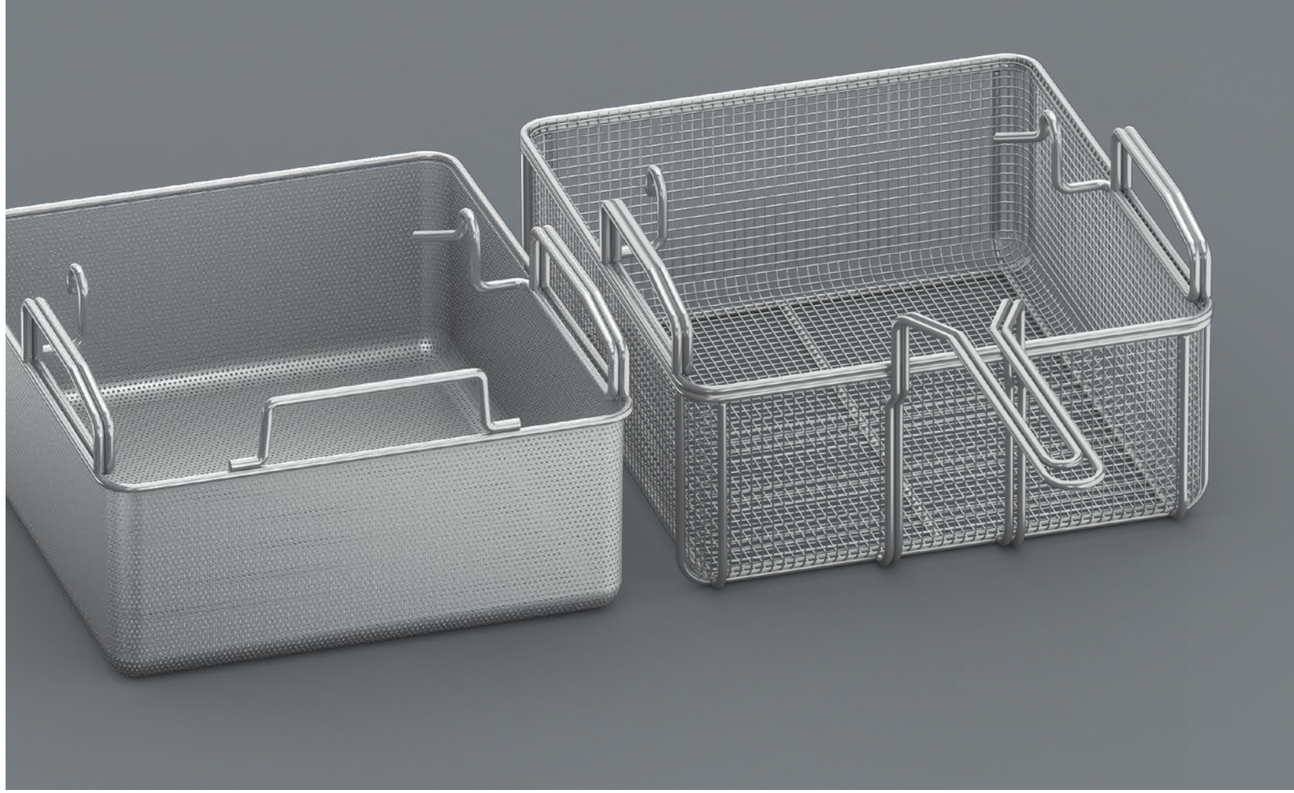
The right ingredients for your success.

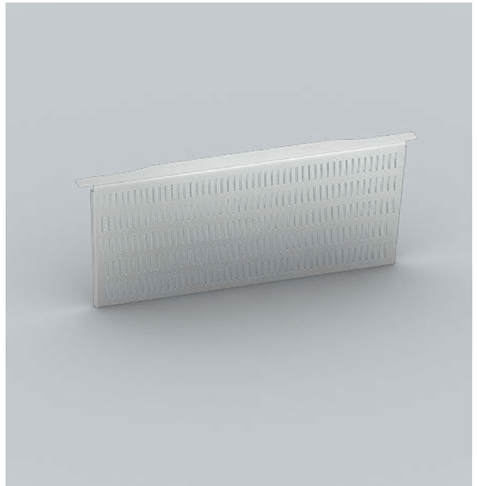
It has to be robust to last every day and be able to work hard in the restaurant kitchen. At RATIONAL this also applies to the production basket and the stand, to the basket trolley and the scoop. Only with original RATIONAL accessories can you get outstanding performance from the iVario 2-XS in its entire range of applications.

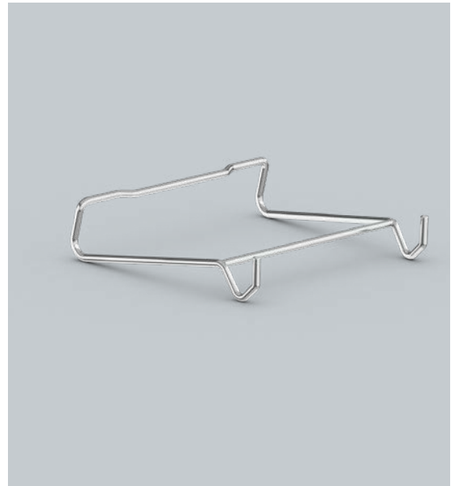
The price of the iVario 2-XS includes: Arm for the automatic raising and lowering mechanism, boiling and deep-frying baskets, cleaning sponge and sieve.

Original RATIONAL Accessories
We have sophisticated accessories to thank for making life easy.

rational-online.com/au/accessories









Kitchen design.

An answer to every challenge.

On the table, the work surface, on the central range or integrated into it: The iVario 2-XS will fit in. You can choose to use it day and night for mise en place and à la carte. Effortless to install and thanks to the integrated water drain, you do not even need a floor drain. This avoids slippery kitchen floors and increases work safety. Like with other technical solutions that protect your back, protect against burning and make life easier. Even a thorough kitchen clean is not a problem with the iVario 2-XS: It meets the strict requirements of the IPX5 standard.

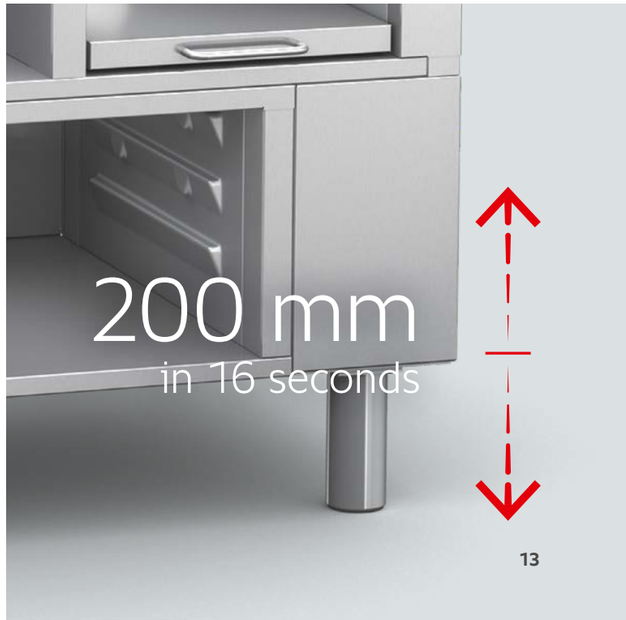
How can you benefit
A workspace that adapts to your requirements and provides everything you require.

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IPX 5





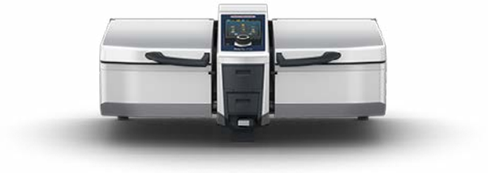


iVario 2-XS.

It adapts to you.

Small, strong, ready to perform and saves space. The iVario 2-XS replaces the bratt pan, kettle and deep fryer in a restaurant serving up to 100 meals. Or it supplements the island solution in your canteen. It's even more affordable than you think.

Do you have bigger requirements, a bigger kitchen and would you like to have features such as pressure cooking? Then look at the big brother iVario Pro with a capacity of two 25 lt pans, one 100 lt or one 150 lt pan: rationalaustralia.com.au



iVario	2-XS
Number of meals	up to 30
Effective volume	2 ×17 litre
Cooking surface	2 × 2/3 GN (2 × 13 dm²)
Width	1100 mm
Depth	756 mm
Height (including stand/substructure)	485 mm (1080 mm)
Weight	117 kg
Water inlet	R 3/4"
Water outlet	DN 40
Connected load (3 NAC 415V)	15 kW
Fuse (3 NAC 415V)	25 A
Options	
iZoneControl	o
Low temperature cooking (overnight, sous vide, confit)	o
WiFi	o

o optional

iVario live.

Don't just listen to us, try it for yourself.



Enough with the theory, time for practice because nothing is more convincing than seeing for yourself. Experience the RATIONAL cooking systems in action, see the intelligent functions for yourself and try it out to see how you can work with them. Live, with no obligation and at a location near you. Do you have any questions or do you want some information specific to your needs and possible applications? Then call us or send us an e-mail. You can also find further information, details, videos and customer testimonials at rationalaustralia.com.au.

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