RATIONAL accessories.
Tough. Durable. Resilient.

Hot. Buttery. Fully loaded.

iCombi accessories can really handle a lot.

Whether they're grill and pizza trays, mobile oven racks, CombiFry baskets, or recirculating hoods, we expect our RATIONAL accessories to be robust enough to withstand tough everyday kitchen use, so that you can enjoy the exceptional performance of the iCombi Pro and iCombi Classic to the fullest. The right accessories ensure pre-fried convenience products, chicken, baked goods, and grilled vegetables turn out perfectly every time. Even steak comes out with perfect grill marks. So you can get the most out of your cooking system. With no stubborn dirt, inconvenient damage or overheated accessories standing in your way.

Durable accessories
So everything turns out just how you pictured it. Again and again.

Grilling and roasting.

Higher productivity, better results.

TriLax coating
RATIONAL's TriLax-coated accessories are designed with grilling, roasting and baking in mind. They feature exceptional heat conductivity, and can be used at temperatures of up to 572 °F/300 °C. Their robust non-stick coating supports browning.

❶ Roasting and baking tray
The universal tray for meat, fish, poultry, roast potatoes, baked goods, vegetables, and much more. For juicy, delicious food with a beautiful crust.

❷ Grilling and searing plate
For tender, juicy grilled meat, fish, or vegetables. Grilling side creates traditional grill marks; roasting side features a peripheral lip for pan-frying products. The perfect addition to your a-la-carte operations.

❸ Grill and pizza tray
The baking side is perfect for fresh or frozen pizzas and other flatbreads. The grilling side works great on meat, fish, or vegetables.

❹ Multibaker
Perfect portioning and consistent product sizes on fried eggs, omelettes, hash browns, and tortillas.

❺ Diamond and grill grate
Create classic single-stripe grill marks with one side or a steakhouse-style diamond pattern with the other. Extremely robust and long-lasting. No preheating necessary.

❻ CombiGrill
For preparing large quantities of grilled products. No need to preheat the grid.
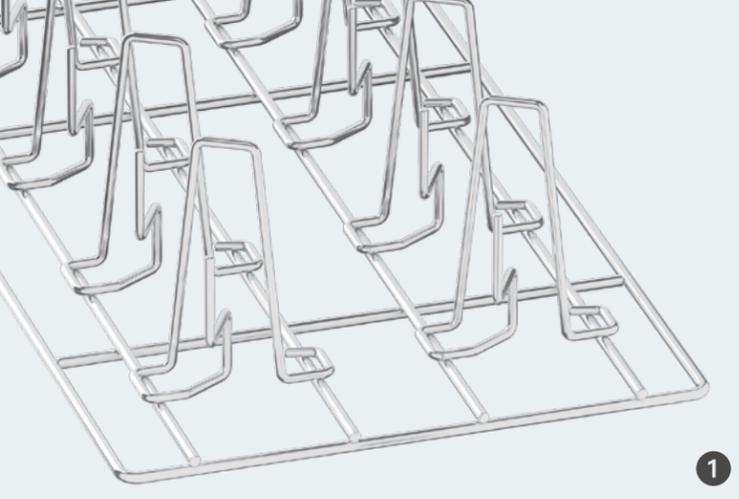
❼ Loading aid
Pairs perfectly with the CombiGrill. For thin grilled products like minute steaks or grilled vegetables. Place the food on the loading aid, then lay it onto the hot CombiGrill and remove later.
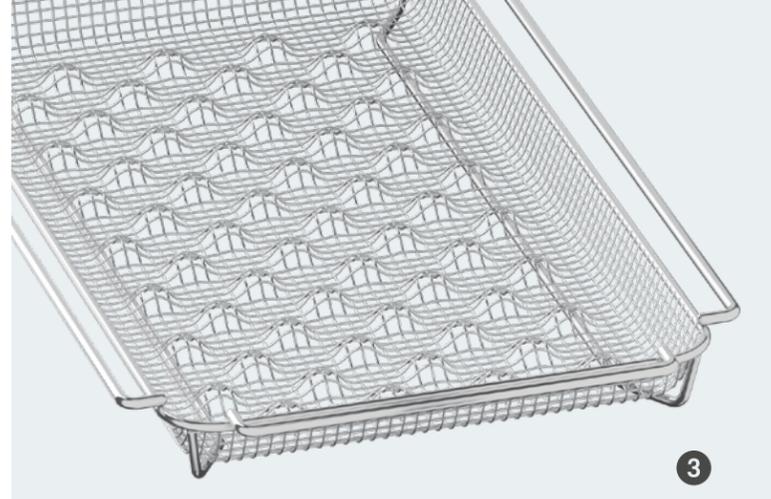
❽ Roasting and baking pan
For classic pan dishes like hash browns, tortilla, quiche, pancakes, or small cakes or tarts. Corrugated underside distributes heat quickly. Carrier trays are available for easy handling.
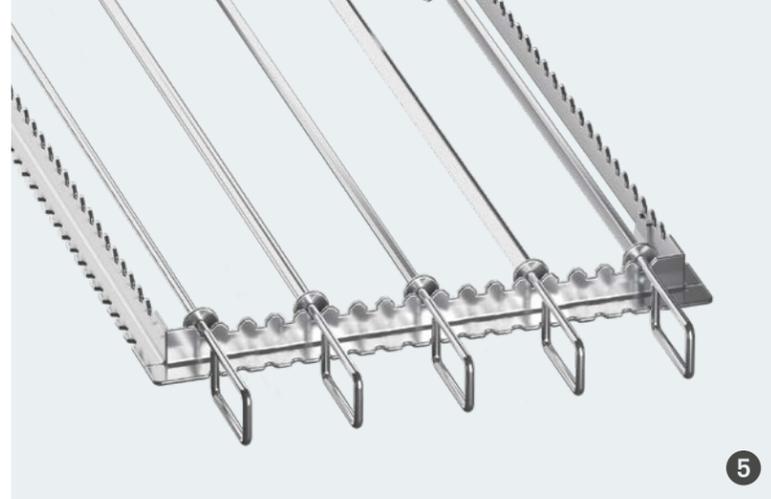
❾ Granite-enameled containers
Fully formed corners, so all portions are equal in size. Their excellent heat conductivity makes them ideal for roasting, braising, pan-frying and baking. Practically indestructible.
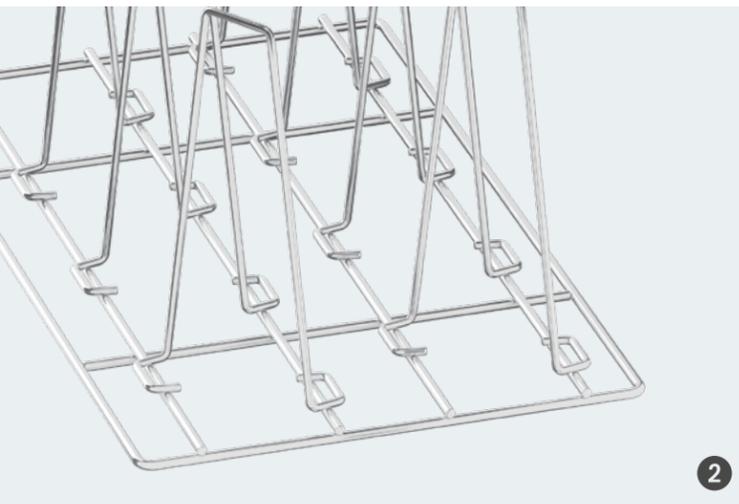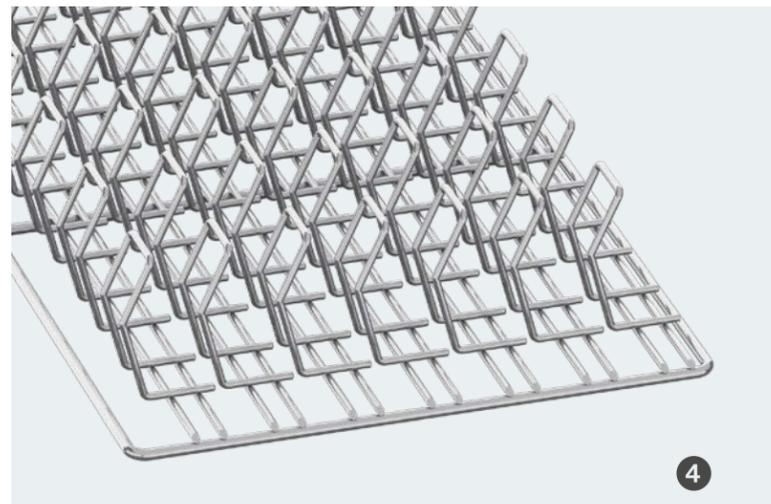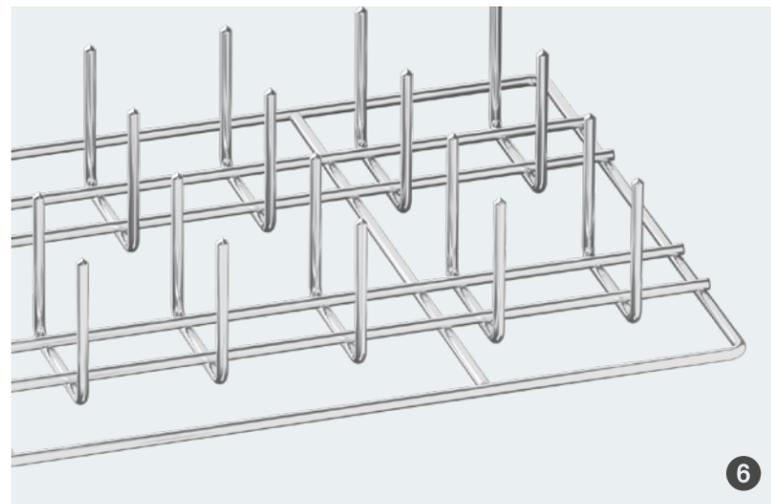
For article numbers and additional models, see page 32.

For article numbers and additional models, see page 32.

①

③

⑤

②

④

⑥
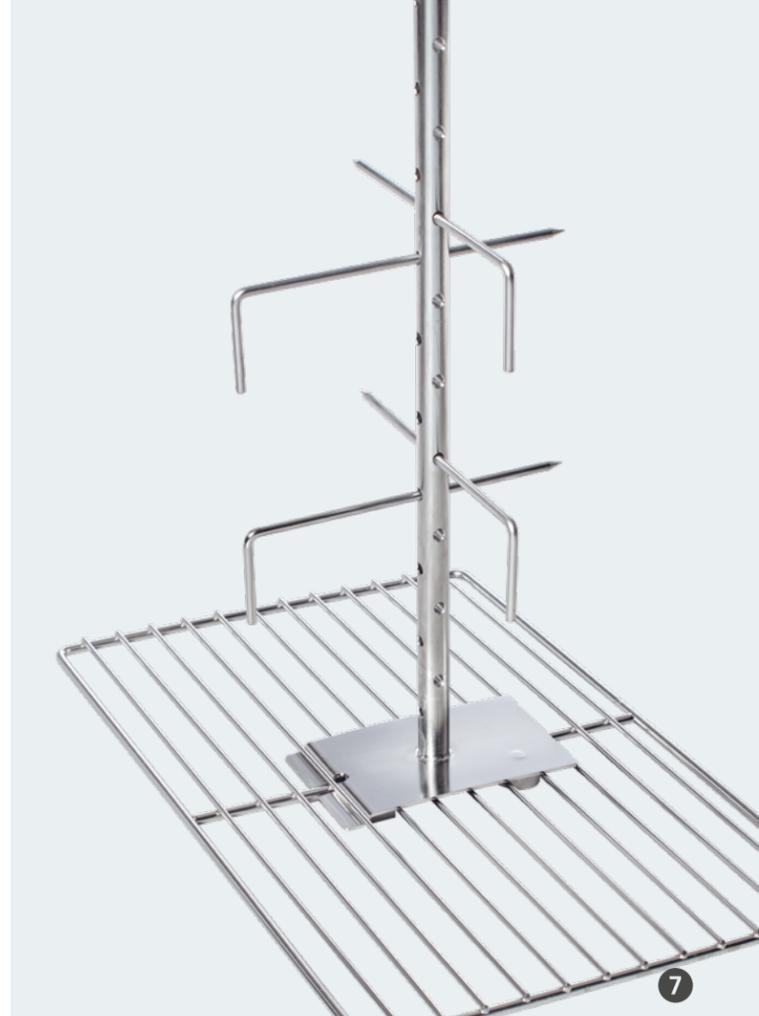
⑦

Special applications.

For that little extra something.

❶ ❷ Chicken and duck superspike
Arranges poultry vertically to create a chimney effect, which significantly shortens cooking times. Yields especially juicy breast meat and uniformly browned skin.

❸ CombiFry
Prepare large quantities of pre-fried products like fish sticks, French fries or tater tots without extra oil. Healthy and delicious.

❹ Rib rack
Arranges spareribs vertically to make optimum use of the unit; each grid can hold up to 6 racks.

❺ Grill and tandoori skewers
Skewers of different diameters with round, square or triangular cross-sections, for preparing meat, fish, poultry, or vegetables.

❻ Potato Baker
Prepare baked potatoes without aluminum foil, or corn on the cob up to 50%* faster.

*compared to conventional cooking technology

❼ Lamb and suckling pig spit
Allows easy preparation of whole lambs or suckling pigs weighing up to 66 lbs – 30 kg.
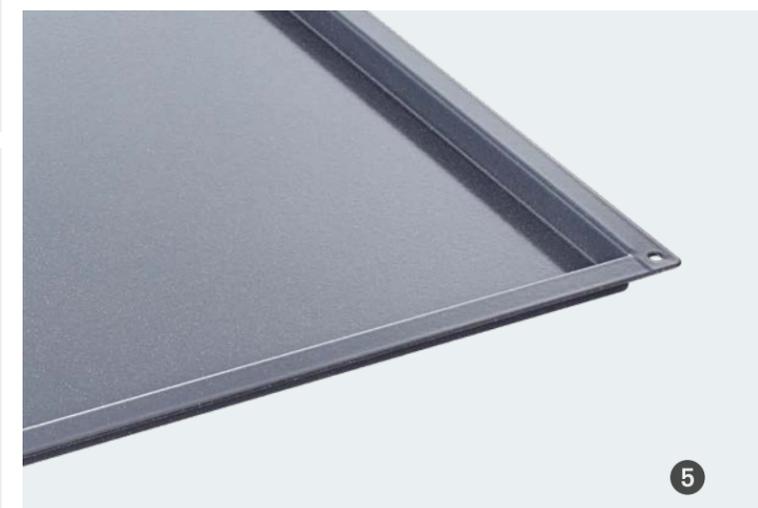
Baking.

How quality craftsmanship happens.

❶ Muffin and timbale mold
Made of highly flexible material with optimum non-stick properties – perfect for muffins and desserts. 3.4 fl – 100 ml oz filling volume.

❷ Roasting and baking pan
Great for small cakes, such as Tarte Tatin. Corrugated underside helps distribute heat quickly across the entire bottom. With specially shaped carrier trays for easy handling are available.

❸ Roasting and baking tray
The universal baking genius: Hard rolls, croissants, Danishes and more – uniformly browned, crisp crusts, soft and fluffy inside.

❹ Perforated baking tray
Ideal for bread, rolls and pretzels, as well as for producing all models of pre-baked products.

❺ Granite-enameled containers
The corners of the containers are fully contoured to prevent lost portions when baking cakes or brownies. Excellent heat conductivity ensures light, fluffy sheet cakes and uniform browning.

Gastronorm accessories.

Standardized improvement.

❶ Perforated containers
Use this versatile, robust, and durable accessory to steam vegetables, dumplings and other products. Maximum perforation ensures that food steams evenly, preserving its colour and nutritional value.

❷ Containers
RATIONAL's stainless-steel containers have walls up to 33% thicker than standard containers. The thicker walls provide durability, maximum stability even with large fill quantities, and comfortable handling with no sharp edges.

❸ Grid
Perfect for cooking large roasts or supporting smaller containers or sheet pans. Made of extremely stable, long-lasting stainless steel.

Extras.

Even more possibilities.

❶ VarioSmoker
Delicious smoked flavour without a traditional smoker, directly out of the iCombi Pro. The VarioSmoker gives meat, fish, and vegetables a natural smoked flavour, which you can adjust freely to fit your tastes. Even low-temperature smoking is no problem. Plug and play technology makes it easy to start smoking: the iCombi Pro's intelligent cooking paths regulate the VarioSmoker via a USB connection, to guarantee perfect, professional cooking and smoking results.

❷ Pull-out rails
Allows cooking accessories to be pulled out easily, facilitating quick loading and unloading of food in à la carte operations.

❸ External connectible core temperature probes
The special extra-thin sous vide core temperature probe precisely controls the process of reaching the core temperature within the bag, without disrupting the vacuum seal. Also an external attachable core temperature probe can be used with or in place of the internal core temperature probe.

Finishing.

Separate production and output completely.

❶ Banquet system
Whether you're preparing twenty, one hundred, or several thousand meals, Finishing ensures they'll turn out perfectly with no stress, no hectic rush, and no additional staff. Simply plate the food cold and then store the plates chilled on the mobile plate rack. Then, just before serving, you can bring the plates up to temperature at the same time. The Finishing system includes all the accessories you'll need to get started (mobile plate rack, Thermocover, transport trolley).

❷ Mobile plate rack
Made of high-quality stainless steel, perfectly dimensioned for the units. For quickly loading and unloading up to 100 plates into and out of the iCombi Pro 20-full size (up to 12 1/4" – 31 cm in diameter).

❸ Thermocover
Made of special insulating material to keep food hot for up to 20 minutes after Finishing. Simple magnetic closure for quick opening and closing. Also easy to clean and store.

❹ Run-in rails
Allows quick, ergonomic loading and unloading of mobile oven racks or mobile plate racks. Required for Model 6-half size, 6-full size, 10-half size und 10-full size tabletop units. Run-rails for single units and combi-duos are different.

❺ Transport trolley
Easy loading and unloading of mobile oven or plate racks to and from tabletop units. Large, quiet, hygienic tandem casters ensure safe transport of food. Adjusted to fit stand height. Height-adjustable version for work tables.

❻ Transport trolley for Combi-Duo
Allows both units to be loaded and unloaded safely in a single process. Requires two separate run-in rails for Combi-Duo.

Combi-Duo.

Double the performance, using less space.

❶ Combi-Duo
Two units, simply stacked and combined. When you're grilling and steaming at the same time in a tight space, and your to-do list isn't getting any shorter, you'll have two stacked units at your disposal – and if you prefer, you can control both using the top unit. Greater convenience. Greater flexibility.

❷ Integrated fat drain kit for Combi-Duo
Catches grease reliably as it drips within the cooking cabinets, and directs it into grease collection containers. Different versions available to fit different installation combinations.

❸ Installation options for Combi-Duo
Our leveling kit and our high-quality stainless steel stands keep your units secure and aligned.

Installation options:
› Mobile kit with rollers for service access, easy cleaning, and low top rack height, requires a floor drain.
› Stationary installation with Stand I for Combi-Duo. No floor drain required.
› Mobile installation with Stand I for Combi-Duo with swivel casters and locking brake.

Stands.

Secure. Space-saving. Practical.

❹ Leveling kit and stands
To install your RATIONAL unit safely and keep it level, we offer a variety of stable, high-quality stainless steel stands – open, with closed sides, or fully closed with doors. Supporting rails provide a space-saving storage solution for accessories. The stable casters and locking brakes on our mobile models let you position your unit anywhere in the kitchen. All of our stands conform to applicable hygiene regulations.
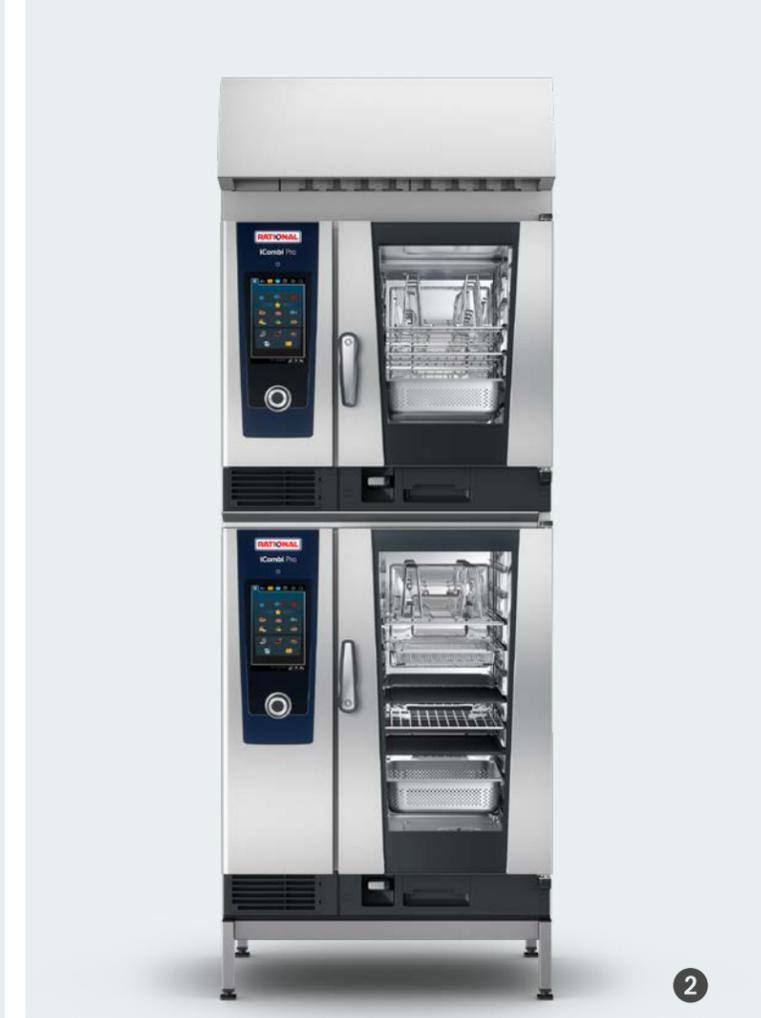
Setup options.

Now that's practical.

❶ Integration kit for iCombi Pro XS and CombiMaster Plus XS
This integration kit is perfect for integrating small units into your display cooking area – because looks count. It provides space for a hood, so you can install an UltraVent or an UltraVent Plus, depending on your needs. The kit includes front paneling to prevent dirt and grime from building up in hard to reach areas.

❷ MobilityLine floor units (Model 20-half size, 20-full size)
Floor units can be maneuvered when secured to this special frame with four robust casters and a locking brake.

❸ MobilityLine tabletop units (Model 6-half size – 10-full size)
Tabletop models can be screwed onto the MobilityLine stand II. Handles on either side protect the cooking system and facilitate movement together with the large, stable casters.

Recirculating technology.

For a pleasant working environment.

All recirculating hoods
› have a timeless, modern look
› feature easy-to-clean front panels, including a removable scoop
› regulate their extraction power to fit the situation (when the door is opened, for example) using intelligent, infinitely variable fan speed adjustment. Installation is simple, and retrofitting is always possible.

❶ UltraVent
The UltraVent uses condensation technology to trap steam and vapors. An additional external connection or extension to an existing exhaust air system is not required for this air-recirculation hood.

❷ UltraVent Plus
In addition to UltraVent condensation technology, the UltraVent Plus is also equipped with special filter technology to capture and condense steam as well as the bothersome smoke created when grilling and roasting. This allows the placement of RATIONAL units in more demanding environments, such as in front cooking areas.
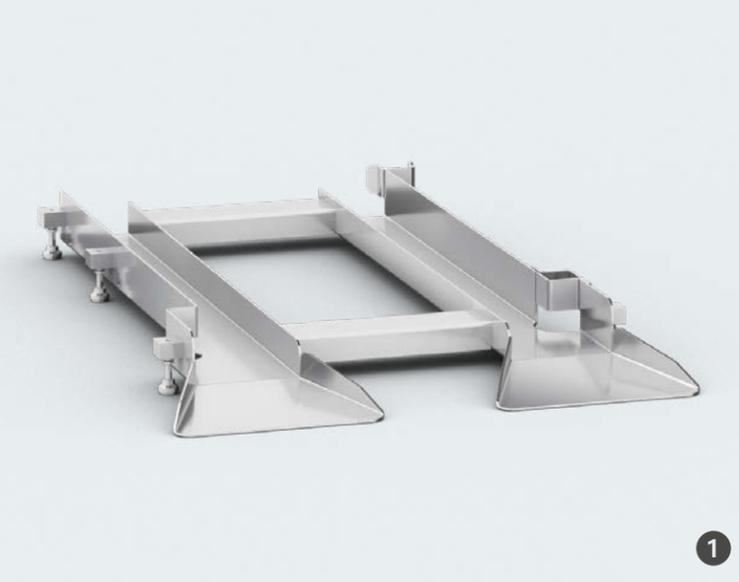
Installation accessories.

A solution for every challenge.

❶ Trolley ramp
The trolley ramp compensates for kitchen floors that are slanted by up to 3%, so the mobile oven rack can be rolled into an iCombi Pro floor unit smoothly, with no risk of impact.

❷ Unit and mobile rack elevation
Raises a floor unit by 2 3/4" – 70 mm. The mobile rack will need to be adjusted to fit the height of the unit.

❸ Heat shield for left and right side panels
Retrofitting the heat shield allows users to place sources of radiant heat (e.g., grills) near the left or right side panel.

❺ Handle holder for mobile rack
Provides a place to store the mobile rack handle for easy access (included in delivery with floor units).

❻ Condensation breaker
Accelerates expulsion of steam and other vapors from the vent pipe. Steam and vapors can thus be directed through a pipe into an exhaust hood.

❼ Wall mount
For space-saving wall-mounted installation. The anchor and the anchoring material (not included) should be used in consultation with an architect/structural engineer and the building owner for XS and model 6-half size.

❽ Table extension
Prevents dirt and water collection by sealing the protruding underside of the cooking system when installing an iCombi Pro 6-half size or 10-half size on a 27 1/2" – 700 mm deep work surface.

Care products.

Hygienically clean.

❶ **Active Green cleaner tabs (for iCombi Pro and iCombi Classic)**
Clean unit, clean environment: Our new cleaner tab formula is phosphate- and phosphorous-free, and reduces the quantity of cleaning chemicals required by up to 50%*. Without compromising on cleaning power or hygiene. Allows ultra-fast interim cleaning of the iCombi Pro in around 12 minutes.

❷ **Cleaner tabs (for all SelfCookingCenter and CombiMaster Plus models)**
Concentrated, high-yield cleaner tabs with a high-intensity active agent complex to maximize cleaning power.

*compared to the previous model

❸ **Care tabs (for iCombi Pro, iCombi Classic and SelfCookingCenter models with Efficient CareControl)**
Care substances provide active protection against limescale in the steam generator and the cooking cabinet before they can even develop, which extends the life of the unit. Reliable operation without water softening and expensive descaling.

❹ **Rinse aid tabs (for SelfCookingCenter models without Efficient CareControl and CombiMaster Plus)**
Active protection and extended product life thanks to highly effective care substances. The cooking cabinet is left hygienically clean and sparkling.

❺ **Defoamer tabs (for all iCombi Pro, iCombi Classic, SelfCookingCenter and CombiMaster Plus models)**
Reduces foam generated when using water that tends to foam heavily.

❻ **Grill cleaner (for all CombiMaster and ClimaPlus Combi models)**
Liquid detergent for hygienic cleanliness and care.

❼ **Liquid rinse aid (for ClimaPlus Combi models with CleanJet)**

❽ **Descaler (for SelfCookingCenter models without Efficient CareControl, CombiMaster, ClimaPlus Combi)**
Special care substances provide effective descaling of the steam generator.

❾ **Hand spray gun**
Made of durable plastic; robust and easy to use. The integrated pump mechanism generates pressure so that you can spray liquid detergent or rinse aid wherever you need it with just a push of a button.

Practical. Robust. Essential.

The right ingredients for iVario.

Efficiency and simplicity, creativity and variety, quantity and quality – iVario accessories need to do a lot. And withstand a lot. That's true of our boiling and frying baskets, our pan base racks, our VarioMobils, and our scoops. And only those that meet our high standards can call themselves RATIONAL accessories. So you'll always be sure that you can get the cooking results you want. So that your pasta, stews, and desserts really will turn out perfectly. And so the cleaning crew has as little to do as possible.

⊙ The recipe
Sophisticated accessories that make work easier and produce quality results.
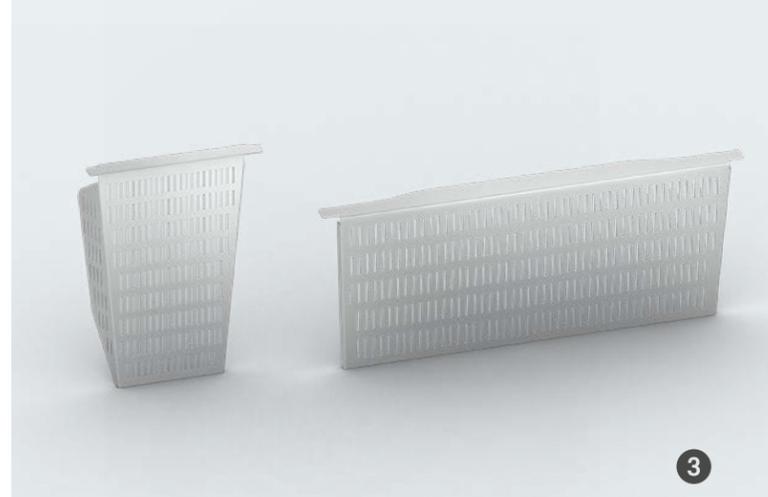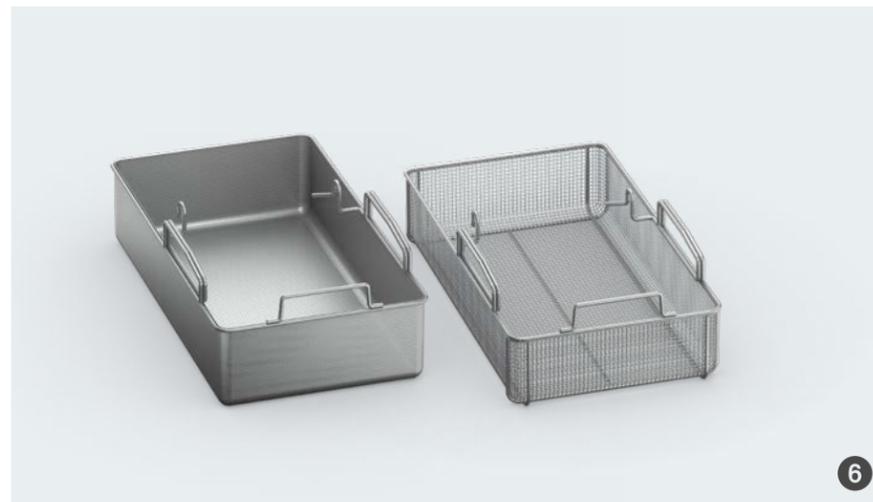
The basis for everything.

So that you can work more quickly, more efficiently, more ergonomically.

❶ Spatula
Easy, ergonomic tool for turning and removing food. Also perfect for rolling and handling desserts and egg dishes, such as pancakes, crepes, and omelets. Sophisticated design – lightweight, yet stable.

❷ Scoop
Durable, reinforced, and heat resistant for safe and easy portioning. Light, impact resistant, scratch resistant, and withstands temperatures of up to 482 °F/250 °C. Available in perforated or solid.

❸ Strainer
Strainers to hold back loose boiled products while liquid is being drained out. Attach the Strainer to the front of the pan. Liquid can be drained using the integrated pan valve, or the pan can be tilted to catch the liquid.

❹ Pan base rack
Used to avoid direct contact between food and pan base, such as for low temperature cooking. Set the rack on the bottom of the pan and then place the food onto it.

❺ Arm for automatic raising and lowering
The arm for the automatic lifting and lowering mechanism is attached to the lid. AutoLift lifts the products out of the cooking liquid. Boiled, fried, and poached food comes out perfectly cooked. The iVario Pro XL holds up to three large boiling or frying baskets.

❻ Boiling and frying baskets
Attach the baskets to the automated lifting and lowering arm, and then load them. At the end of the cooking process, the basket is lifted out of the cooking liquid automatically, and the product can be removed easily. Also suitable for smaller products like rice. Nothing needs to be poured out, so water can be reused multiple times.

For article numbers and additional models, see page 40.
For article numbers and additional models, see page 40.

Special applications.

The high art of cooking.

❶ Portion basket kit
Kit with perforated or solid portion baskets 1/6 GN, including lids (for non-perforated baskets only) and frame. The frame can hold 1/3, 1/6, and 1/9 GN containers. Perfect for boiling, deep-frying, or holding small quantities of food in restaurants, hotels, and the service industry. Place the frame directly on the edge of the pan. Lids prevent the products from cooling and forming a skin.

Transport.

From A to B, effortlessly. And back again.

❶ VarioMobil
The 1/1 model can be set to four different heights. The handle is foldable to save space when storing the VarioMobil. The 2/1 model can be set to two different heights for more ergonomic use.

❷ Basket cart
For easy and safe storage, transport, and draining of hotel pans, GN containers or up to three boiling or frying baskets. Stops at the end of the racks prevents baskets and containers from slipping out during transport.

Stands.

Now that's versatility.

❶ **Stands**
The iVario 2-XS and the iVario Pro 2-S can be installed directly on a stand. With integrated pullouts to hold containers, making it easy to empty the pan. With supporting rails for storing GN containers and accessories. Can be placed flush with the wall. Side panels and top closed, rear panel open. Different setup options including feet, stainless steel feet or casters.

❷ **MarineLine stand**
The seaworthy MarineLine stand for the iVario 2-XS and the iVario Pro 2-S has locking support rails for storing gastronorm containers safely. Side panels and top closed, rear panel open. Can be installed flush with the wall. Stainless-steel feet can be welded or bolted to the floor, ensuring that the cooking system cannot slip or tip. Requires unit anchoring kit.

❸ **Stands with electric height adjustable feet**
The height of this stand for the iVario 2-XS and the iVario Pro 2-S is infinitely adjustable (by up to 7 7/8") to provide an ergonomic working height. Easy to operate via the cooking system display. Integrated pull-out shelves hold containers to make unloading the pan easier. Support rails for storing GN containers and accessories. Closed side walls, top, and back. Flexible drain hose included.

Installation.

More space. More safety.

❶ **Rear panel**
Closes the back part of the base and covers cable and wastewater installations to make cleaning easier. Can be combined with all base variations. Can be retrofitted.

❷ **Storage cabinet**
Allows efficient use of the space underneath the iVario Pro L or XL. Consists of up to nine pairs of supporting rails. Closed side walls, top, and back. Can be combined with all base variations. Can be retrofitted.

❸ **Floor anchoring kit**
Improve work safety by securing the iVario Pro L or XL cooking systems on the floor easily. Depends on the device size.

❹ **Unit anchoring kit**
For mounting an iVario 2-XS or iVario Pro 2-S to an existing work surface or a stand. Provides secure horizontal and vertical anchoring. Compatible with installation options using 3 1/2 – 90 mm plastic feet.

Care products.

Shiny clean. Perfectly hygienic.

❶ Grill cleaner
For minor pan discoloration that is difficult to remove using ordinary detergent (from tomato sauce, for example). Can be used undiluted. Rinse thoroughly afterward.

❷ Cleaning arm, incl. 4 pads
Helps with cleaning difficult-to-reach exterior areas between pan and control panel on the iVario 2-XS and iVario Pro 2-S. The kit includes a cleaning arm as well as four cleaning pads of two different hardness levels.

❸ Cleaning pads, rough
Follow-up order of cleaning arm for exterior cleaning. Helps with stubborn, caked-on grime.

❹ Cleaning pads, soft
Follow-up order of cleaning arm for exterior cleaning.

❺ Cleaning scrub
For fast, effective cleaning of the inside of the pan. For all unit sizes.

For article numbers and additional models, see page 41.

Grilling, roasting, and baking.

Perforated baking sheets

2/3 GN (12 3/4" × 13 7/8" – 325 × 354 mm)	N°:	60.74.147
1/1 GN (12 3/4" × 20 7/8" – 325 × 530 mm)	N°:	6015.1103
2/1 GN (25 5/8" × 20 7/8" – 650 × 530 mm)	N°:	6015.2103

Roasting and baking sheets (non-perforated)

2/3 GN (12 3/4" × 13 7/8" – 325 × 354 mm)	N°:	60.73.671
1/1 GN (12 3/4" × 20 7/8" – 325 × 530 mm)	N°:	6013.1103
2/1 GN (25 5/8" × 20 7/8" – 650 × 530 mm)	N°:	6013.2103

Grilling and searing plate

1/1 GN (12 3/4" × 20 7/8" – 325 × 530 mm)	N°:	60.71.617

Grill and pizza tray

2/3 GN (12 3/4" × 13 7/8" – 325 × 354 mm)	N°:	60.73.798
1/1 GN (12 3/4" × 20 7/8" – 325 × 530 mm)	N°:	60.70.943

Multibaker

1/3 GN (12 3/4" × 10 3/8" – 325 × 265 mm) 2 cups	N°:	60.73.764
2/3 GN (12 3/4" × 13 7/8" – 325 × 354 mm) 5 cups	N°:	60.73.646
1/1 GN (12 3/4" × 20 7/8" – 325 × 530 mm) 8 cups	N°:	60.71.157

Diamond and grill grate

1/2 GN (12 3/4" × 10 3/8" – 325 × 265 mm)	N°:	60.73.802
2/3 GN (12 3/4" × 13 7/8" – 325 × 354 mm)	N°:	60.73.801
1/1 GN (12 3/4" × 20 7/8" – 325 × 530 mm)	N°:	60.73.314

CombiGrill

1/1 GN (12 3/4" × 20 7/8" – 325 × 530 mm)	N°:	6035.1017

Loading aid

for GriddleGrid 12 3/4" × 24 3/8" – 325 × 618 mm (for 1/1 GN)	N°:	60.73.848

Roasting and baking pan

Small set (4 pans including tray)	N°:	60.73.286
Large set (2 pans including tray)	N°:	60.73.287
Roasting and baking pan, small (6 1/4" – 16 cm)	N°:	60.73.271
Roasting and baking pan, large (9 7/8" – 16 cm)	N°:	60.73.272
Tray for small roasting and baking pan	N°:	60.73.212
Tray for large roasting and baking pan	N°:	60.73.216

Muffin and timbale molds

11 3/4"× 15 3/4" (for 1/1 GN (12 3/4" × 20 7/8") – 300 × 400 mm (for 1/1 GN (325 × 530 mm)	N°:	6017.1002

Granite-enameled containers

1/2 GN (12 3/4" × 10 3/8") 3/4" deep – (325 × 265 mm) 20 mm deep	N°:	6014.1202
1/2 GN (12 3/4" × 10 3/8") 1 5/8" deep – (325 × 265 mm) 40 mm deep	N°:	6014.1204
1/2 GN (12 3/4" × 10 3/8") 2 3/8" deep – (325 × 265 mm) 60 mm deep	N°:	6014.1206
2/3 GN (12 3/4" × 13 7/8") 3/4" deep – (325 × 354 mm) 20 mm deep	N°:	6014.2302
2/3 GN (12 3/4" × 13 7/8") 1 5/8" deep – (325 × 354 mm) 40 mm deep	N°:	6014.2304
2/3 GN (12 3/4" × 13 7/8") 2 3/8" deep – (325 × 354 mm) 60 mm deep	N°:	6014.2306
2/3 GN (12 3/4" × 13 7/8") 3 7/8" deep – (325 × 354 mm) 100 mm deep	N°:	6014.2310
1/1 GN (12 3/4" × 20 7/8") 3/4" deep – (325 × 530 mm) 20 mm deep	N°:	6014.1102
1/1 GN (12 3/4" × 20 7/8") 1 5/8" deep – (325 × 530 mm) 40 mm deep	N°:	6014.1104
1/1 GN (12 3/4" × 20 7/8") 2 3/8" deep – (325 × 530 mm) 60 mm deep	N°:	6014.1106
1/1 GN (12 3/4" × 20 7/8") 3 7/8" deep – (325 × 530 mm) 100 mm deep	N°:	6014.1110
2/1 GN (25 5/8" × 20 7/8") 3/4" deep – (650 × 530 mm) 20 mm deep	N°:	6014.2102
2/1 GN (25 5/8" × 20 7/8") 1 5/8" deep – (650 × 530 mm) 40 mm deep	N°:	6014.2104
2/1 GN (25 5/8" × 20 7/8") 2 3/8" deep – (650 × 530 mm) 60 mm deep	N°:	6014.2106

Finishing.

Thermocover

Model 6-half size	N°:	6004.1007
Model 10-half size	N°:	6004.1009
Model 6-full size	N°:	6004.1016
Model 10-full size	N°:	6004.1014
Model 20-half size	N°:	6004.1011
Model 20-full size	N°:	6004.1012

Banquet system

Model 10-half size, 26 plates	N°:	60.11.629
Model 6-full size, 34 plates	N°:	60.62.196
Model 10-full size, 42 plates	N°:	60.12.154
Model 10-full size, 52 plates	N°:	60.12.155
Model 20-half size, 60 plates	N°:	60.21.332
Model 20-full size, 100 plates	N°:	60.22.492
Model 20-full size, 84 plates	N°:	60.22.491

Finishing.

Mobile plate rack

Model 6-half size, 15 plates	N°:	60.61.701
Model 10-half size, 26 plates	N°:	60.11.602
Model 6-full size, 34 plates	N°:	60.62.017
Model 10-full size, 52 plates	N°:	60.12.022
Model 10-full size, 42 plates	N°:	60.12.062
Model 20-half size, 50 plates	N°:	60.21.294
Model 20-full size, 100 plates	N°:	60.22.399
Model 20-full size, 84 plates	N°:	60.22.398

Combi-Duo run-in rails for mobile oven racks

Model Combi-Duo 6-half size and 10-half size	N°:	60.75.761
Model Combi-Duo 6-full size and 10-full size	N°:	60.75.760

Single table top Run-in rail for mobile oven rack

Standard Model 6-half size, 10-half size	N°:	60.75.115
Standard Model 6-full size, 10-full size	N°:	60.75.387

Height adjustable transport trolley for mobile oven rack

For Combi-Duo 6-half size and 10-half size, W 22 1/8" | D 33 1/8" | H 41 3/8" – 58 1/4" – W 561 | D 842 | H 1052 – 1478 mm	N°:	60.75.388
For Combi-Duo 6-full size and 10-full size, W 30 3/8" | D 37 7/8" | H 41 3/8" – 58 1/4" – W 773 | D 961 | H 1052 – 1478 mm	N°:	60.75.387

Transport trolley Standard Combi-Duo for mobile oven rack

Standard – 6-half size, 10-half size, W 20 5/8" | D 35 7/8" | H 39" – W 525 | D 911 | H 990 mm	N°:	60.74.000
Height-adjustable – 6-half size, 10-half size, W 20 5/8" | D 35 7/8" | H 31 1/2" – 52 3/8" – W 525 | D 911 | H 800 – 1330 mm	N°:	60.75.606
Standard – 6-full size, 10-full size, W 28 7/8" | D 39 1/4" | H 39" – W 735 | D 996 | H 990 mm	N°:	60.73.999
Height-adjustable – 6-full size, 10-full size; Dimensions: W 28 7/8 | D 39" | H 31 1/2" – 52 3/8" – W 735 | D 990 | H 800 – 1330 mm	N°:	60.75.605

Transport trolley for containers

Transport trolley for containers – integrated fat drain system (Combi-Duo and floor units)	N°:	60.73.309

Finishing – sample calculations.

Capacity Mobile plate rack	Event size (number of people)	Mobile plate rack, Thermocover	Run-in rails	Transport trolley	Max. plate height in inch – mm	Max. food height in inch – mm
15plates* with iCombi Pro 6-half size	15	1	1	1	1 1/4" – 32	2 3/4" – 70
	30	2	1	2	1 1/4" – 32	2 3/4" – 70
	45	3	1	3	1 1/4" – 32	2 3/4" – 70
26 plates* with iCombi Pro 10-half size	52	2	1	2	1 1/4" – 32	2 3/4" – 70
	78	3	1	3	1 1/4" – 32	2 3/4" – 70
	104	4	1	4	1 1/4" – 32	2 3/4" – 70
34 plates* with iCombi Pro 6-full size	34	1	1	1	1 1/4" – 32	2 3/8" – 61
	68	2	1	2	1 1/4" – 32	2 3/8" – 61
	102	3	1	3	1 1/4" – 32	2 3/8" – 61
42/52 plates* with iCombi Pro 10-full size	84/104	2	1	2	1 5/8"/1 1/4" – 40/32	3 1/4"/2 1/2" – 82/63
	126/156	3	1	3	1 5/8"/1 1/4" – 40/32	3 1/4"/2 1/2" – 82/63
	168/208	4	1	4	1 5/8"/1 1/4" – 40/32	3 1/4"/2 1/2" – 82/63
50 plates* with iCombi Pro 20-half size	100	2	–	–	1 1/4" – 32	2 5/8" – 67
	150	3	–	–	1 1/4" – 32	2 5/8" – 67
	200	4	–	–	1 1/4" – 32	2 5/8" – 67
84/100 plates* with iCombi Pro 20-full size	168/200	2	–	–	1 5/8"/1 1/4"/1" – 40/32	3 1/8"/2 1/2" – 79/65
	252/300	3	–	–	1 5/8"/1 1/4"/1" – 40/32	3 1/8"/2 1/2" – 79/65
	336/400	4	–	–	1 5/8"/1 1/4"/1" – 40/32	3 1/8"/2 1/2" – 79/65

*plate size up to Ø 12 1/4"

Mobile racks and hinging racks.

Mobile oven rack Model 6-half size

Standard, 6 racks (Rail spacing 2 1/2" – 64 mm)	N°:	60.61.700

Mobile oven rack Model 10-half size

Standard, 10 racks (Rail spacing 2 1/2" – 64 mm)	N°:	60.11.400
8 racks (Rail spacing 3 1/8" – 80 mm)	N°:	60.11.601

Mobile oven rack Model 6-full size

Standard, 6 racks (Rail spacing 2 1/2" – 64 mm)	N°:	60.62.150
Adapter for sheet pans 18" × 26" – 457 × 660 mm (only for 6 racks)	N°:	60.62.050

Mobile oven rack Model 10-full size

Standard, 10 racks (Rail spacing 2 1/2" – 63 mm)	N°:	60.12.150
Adapter for sheet pans 18" × 26" – 457 × 660 mm (only for 10 racks)	N°:	60.12.054

Mobile oven rack Model 20-half size

Standard, 20 racks (Rail spacing 2 1/2" – 65 mm)	N°:	60.21.331
15 racks (Rail spacing 3 1/4" – 84 mm)	N°:	60.21.287
16 racks (Rail spacing 3 1/8" – 80 mm)	N°:	60.21.288
17 racks (Rail spacing 2 7/8" – 74 mm)	N°:	60.21.289
SecurityLine, 20 racks (rail spacing 2 1/2") – 1.60 m (rail distance 62 mm)	N°:	60.21.319
20 racks, reinforced HeavyDuty/Marine version (rail spacing 2 1/2" – 65 mm)	N°:	60.21.291

Mobile oven rack Model 20-full size

Standard, 20 racks (Rail spacing 2 1/2" – 65 mm)	N°:	60.22.490
15 racks (Rail spacing 3 1/4" – 84 mm)	N°:	60.22.394
16 racks (Rail spacing 3 1/8" – 80 mm)	N°:	60.22.395
17 racks (Rail spacing 2 7/8" – 74 mm)	N°:	60.22.396
SecurityLine, 20 racks (rail spacing 2 1/2") – 1.60 m (rail distance 62 mm)	N°:	60.22.440
20 racks, reinforced HeavyDuty/Marine version (rail spacing 2 1/2" – 65 mm)	N°:	60.22.447

Hinging rack Model XS

Standard, 7 racks	N°:	60.74.331
Marine version (with load securing)	N°:	60.74.449
11 racks	N°:	60.73.724

Hinging rack Model 6-half size

Standard, 6 racks (rail spacing 2 5/8" – 68 mm)	N°:	60.61.618
5 racks (rail spacing 3 3/8" – 85 mm)	N°:	60.61.615
Marine version (USPHS), 6 racks (with load securing)	N°:	60.61.672
7 racks (rail spacing 2 5/8" – 68 mm)	N°:	60.61.624

Hinging rack Model 10-half size

Standard, 10 racks (Rail spacing 2 5/8" – 68 mm)	N°:	60.11.550
8 racks (Rail spacing 3 3/8" – 85 mm)	N°:	60.11.547
Marine version (USPHS), 10 racks (with load securing)	N°:	60.11.573

Hinging rack Model 6-full size

Standard, 6 racks (Rail spacing 2 5/8" – 68 mm)	N°:	60.62.123
5 racks (Rail spacing 3 3/8" – 85 mm)	N°:	60.62.171
7 racks without L rails (rail spacing 2 1/2" – 65 mm)	N°:	60.62.168
Marine version (USPHS), 6 racks (with load securing)	N°:	60.62.178

Hinging rack Model 10-full size

Standard, 10 racks (Rail spacing 2 5/8" – 68 mm)	N°:	60.12.133
Marine version (USPHS), 10 racks (with load securing)	N°:	60.12.146
Full Size Sheet pan adapter Model 6-full size, 10-full size	N°:	60.12.156

*please note that the GN version and the bakery version (15 3/4" × 23 5/8" – 400 × 600 mm) have different air baffles in the cooking cabinet. You can order replacement air baffles from your service partner.

Gastronorm accessories.

Perforated container, stainless steel

1/1 GN (12 3/4" × 20 7/8") 2 1/8" deep – (325 × 530 mm) 55 mm deep	N°:	6015.1165

Stainless steel containers

2/3 GN (12 3/4" × 13 7/8") 3/4" deep – (325 × 354 mm) 20 mm deep	N°:	6013.2302
2/3 GN (12 3/4" × 13 7/8") 2 1/2" deep – (325 × 354 mm) 65 mm deep	N°:	6013.2306
1/1 GN (12 3/4" × 20 7/8") 3/4" deep – (325 × 530 mm) 20 mm deep	N°:	6013.1102
1/1 GN (12 3/4" × 20 7/8") 1 5/8" deep – (325 × 530 mm) 40 mm deep	N°:	6013.1104
1/1 GN (12 3/4" × 20 7/8") 2 1/2" deep – (325 × 530 mm) 65 mm deep	N°:	6013.1106

Stainless steel grid

2/3 GN (12 3/4" × 13 7/8" – 325 × 354 mm)	N°:	6010.2301
1/1 GN (12 3/4" × 20 7/8" – 325 × 530 mm)	N°:	6010.1101
2/1 GN (25 5/8" × 20 7/8" – 650 × 530 mm)	N°:	6010.2101

Grease drip container with drain lock

1/1 GN (12 3/4" × 20 7/8") 1 5/8" deep – (325 × 530 mm) 41 mm deep	N°:	8710.1135
2/1 GN (25 5/8" × 20 7/8") 1 5/8" deep – (650 × 530 mm) 41 mm deep	N°:	60.70.776

Special applications.

CombiFry

1/2 GN (12 3/4" × 10 3/8" – 325 × 265 mm)	N°:	6019.1250
2/3 GN (12 3/4" × 13 7/8" – 325 × 354 mm)	N°:	60.73.619
1/1 GN (12 3/4" × 20 7/8" – 325 × 530 mm)	N°:	6019.1150

Special applications.

Chicken and duck Superspike

Capacity: 4 pc, max weight: 2,9 lbs, 1/2 GN (12 3/4" × 10 3/8") – 1,300 g, 1/2 GN (325 × 265 mm)	N°:	6035.1015
Capacity: 6 pc, max weight: 4 lbs, 1/1 GN (12 3/4" × 20 7/8") – 1,800 g, 1/1 GN (325 × 530 mm)	N°:	6035.1016
Capacity: 8 pc, max weight: 2,9 lbs, 1/1 GN (12 3/4" × 20 7/8") – 1,300 g, 1/1 GN (325 × 530 mm)	N°:	6035.1006
Capacity: 10 pc, max weight: 2 lbs, 1/1 GN (12 3/4" × 20 7/8") – 950 g, 1/1 GN (325 × 530 mm)	N°:	6035.1010
Capacity: 8 pc, max weight: 4,9 lbs, 1/1 GN (12 3/4" × 20 7/8") – 2,200 g, 1/1 GN (325 × 530 mm)	N°:	6035.1009

Rib rack

1/1 GN (12 3/4" × 20 7/8" – 325 × 530 mm)	N°:	6035.1018

Grill and tandoori skewer

Grill and tandoori skewer frame 2/3 GN	N°:	60.74.963
Grill and tandoori skewer frame 1/1 GN	N°:	60.72.224
2/3 GN set (1× skewer frame and five different skewers)	N°:	60.75.782
1/1 GN set (1× skewer frame and five different skewers)	N°:	60.72.414
5× skewers Ø 1/4", 10 3/8" – 5 mm, 265 mm long for 2/3 GN	N°:	60.75.783
5× skewers □ 1/4", 10 3/8" – 5 mm, 265 mm long for 2/3 GN	N°:	60.75.784
5× fish skewers Ø 1/8" × 3/8", 10 3/8" – 4 × 10 mm, 265 mm long for 2/3 GN	N°:	60.75.785
3× skewers Ø 1/4", 20 7/8" – 5 mm, 530 mm long, for 1/1 GN	N°:	60.72.416
3× skewers Ø 3/8", 20 7/8" – 8 mm, 530 mm long, for 1/1 GN	N°:	60.72.417
3× skewers □ 1/4", 20 7/8" – 5 mm, 530 mm long, for 1/1 GN	N°:	60.72.418
3× skewers □ 3/8", 20 7/8" – 8 mm, 530 mm long, for 1/1 GN	N°:	60.72.419
3× fish skewers 1/8" × 3/8", 20 7/8" – 4 × 10 mm, 530 mm long for 1/1 GN	N°:	60.72.420

Potato Baker

1/1 GN (12 3/4" × 20 7/8" – 325 × 530 mm)	N°:	6035.1019

Lamb and suckling pig spit (1 lamb or 1 suckling pig)

Models 10-half size, 10-full size, 20-half size, 20-full size up to 26,5 lbs – 12 kg (1/1 GN)	N°:	60.70.819
Model 20-half size up to 66 lbs – 30 kg (1 spit with holder)	N°:	6035.1003
Model 20-full size up to 66 lbs – 30 kg (1 spit with holder, second spit for lamb or suckling pig optional)	N°:	6035.1002
Optional spit	N°:	8710.1065

Pizza pan

Pizza up to Ø 11" – 280 mm	N°:	60.71.158

Combi-Duo.

Combi-Duo kit for iCombi Pro XS and CombiMaster Plus XS

Model XS on Model XS right-side hinge	N°:	60.73.768
Model XS on Model XS left-side hinge	N°:	60.74.276
Model XS on Model XS right-side hinge, Marine version	N°:	60.74.780
Model XS on Model XS left-side hinge, Marine version	N°:	60.74.929

Combi-Duo kit for 6-full size and 10-full size

Model 6-full size E/G on Model 6-full size E Model 6-full size E/G on Model 10-full size E	N°:	60.74.725
Model 6-full size E/G on Model 6-full size G Model 6-half size E/G on Model 6-full size G Model XS on Model 6-full size G	N°:	60.75.752
Model 6-half size E/G on Model 6-full size E Model XS on Model 6-full size E Model XS on Model 10-full size E	N°:	60.75.756
Model 6-full size E on Model 6-full size E Model 6-full size E/G on Model 10-full size E Right-side hinge, Marine version	N°:	60.75.709
Model 6-full size E on Model 6-full size E Model 6-full size E/G on Model 10-full size E Left-side hinge, Marine version	N°:	60.76.710

Combi-Duo kit for iCombi Pro 6-half size and 10-half size

Model 6-half size E/G on Model 6-half size or Model 10-half size E	N°:	60.73.991
Model 6-half size E/G on Model 6-half size G Model XS on Model 6-half size G	N°:	60.75.751
Model XS on Model 6-half size E Model XS on Model 10-half size E	N°:	60.75.755
Size 6-half size E on Size 6-half size E Size 6-half size E on Size 10-half size E Marine version	N°:	60.76.708

Installation options for Combi-Duo

Leveling kit for Marine version, Models 6-half size, 10-half size; W 34 5/8" | D 24 1/8" | H 1 3/8" − W 881 | D 614 | H 34 mm	N°:	60.76.846
Leveling kit for Marine version, Models 6-full size, 10-full size; W 43 3/8" | D 32" | H 1 3/8" − W 1103 | D 814 | H 34 mm	N°:	60.76.845
Stand I for Combi-Duo XS, standard, W 24 7/8" | D 21 7/8" | H 21 3/4" − W 639 | D 563 | H 555 mm	N°:	60.31.020
Stand II for Combi-Duo XS, standard, W 25 1/8" | D 22 1/8" | H 21 7/8" − W 639 | D 563 | H 557 mm	N°:	60.31.046
Stand I for Combi-Duo half size, standard, W 33 3/4" | D 26 7/8" | H 7 3/4" − W 860 | D 685 | H 200 mm	N°:	60.31.200
Stand I for Combi-Duo half size, standard, W 42 5/8" | D 34 7/8" | H 7 7/8" − W 1082 | D 885 | H 200 mm	N°:	60.31.203
Stand I for Combi-Duo XS , with casters, W 26 7/8" | D 25 7/8" | H 22 3/8" − W 663 | D 641 | H 562 mm	N°:	60.31.170
Stand II for Combi-Duo XS , with anchoring (MarineLine), W 27 1/8" | D 24 1/8" | H 21 7/8" − W 689 | D 613 | H 557 mm	N°:	60.31.058
Stand I for Combi-Duo half size, with casters, W 34 3/4" | D 30" | H 7 7/8" − W 884 | D 763 | H 200 mm	N°:	60.31.201
Stand I for Combi-Duo half size, with anchoring (MarineLine), W 34 7/8" | D 28" | H 7 7/8" − W 885 | D 710 | H 200 mm	N°:	60.31.202
Stand I for Combi-Duo 6-full size on full size, with casters, W 43 1/2" | D 37 7/8" | H 7 7/8" − W 1106 | D 963 | H 200 mm	N°:	60.31.204
Stand I for Combi-Duo 6-full size on full size, with anchoring (MarineLine), W 43 5/8" | D 35 7/8" | H 7 7/8" − W 1107 | D 910 | H 200 mm	N°:	60.31.205

Mobile Combi-Duo kit with height-adjustable rollers

Kit with rollers, Models Models 6-half size, 10-half size; W 34 3/4" | D 25 7/8" | H 3 3/8" − W 884 | D 656 | H 85 mm	N°:	60.31.622
Kit with rollers, Models 6-full size, 10-full size; W 43 1/2" | D 33 3/4" | H 3 3/8" − W 1106 | D 856 | H 85 mm	N°:	60.31.635

Combi-Duo.

Integrated fat drain kit for Combi-Duo

for installation on the levelling kit Combi-Duo 6-1/1 and 10-1/1	N°:	60.75.873
for installation on Stand I Combi-Duo 6-half size and 10-half size	N°:	60.75.406
for installation on the levelling kit Combi-Duo 6-2/1 and 10-2/1	N°:	60.75.876
for installation on Stand I Combi-Duo 6-full size and 10-full size	N°:	60.75.411

Setup options.

Integration kit

UltraVent XS including Integration kit	N°:	60.74.285
UltraVent Plus XS including Integration kit	N°:	60.74.408

MobilityLine floor models

Mobile base frame 20-half size	N°:	60.21.334
Mobile base frame 20-full size	N°:	60.22.496

Extras.

VarioSmoker

VarioSmoker with NEMA 5-15 P	N°:	60.75.367

USB core temperature probe

Sous-vide core temperature probe for tabletop and floor models	N°:	60.76.316
1 external core temperature probe for tabletop units	N°:	60.76.317
1 external core temperature probe for floor units	N°:	60.76.318
Extension set for USB core temperature probe	N°:	60.76.876

Positioning aid for core temperature probe

Models 6-half size, 10-half size, 6-full size, 10-full size, 20-half size and 20-full size	N°:	60.71.022

Pullout rails for hinging racks with 2 5/8" − 68 mm rail spacing

For iCombi Pro and iCombi Classic, Models 6-half size, 10-half size	N°:	60.76.894
For SelfCookingCenter and CombiMaster Plus cooking systems (built 09/2011 or later), Models 61, 101	N°:	60.76.897

Recirculating technology.

Recirculating hoods for Electric models

UltraVent XS Combi-Duo	N°:	60.74.254
UltraVent Plus XS Combi-Duo	N°:	60.74.407
UltraVent Models 10-half size, 6-half size	N°:	60.76.179
UltraVent Plus Models 6-half size, 10-half size	N°:	60.76.177
UltraVent Models 6-full size, 10-full size	N°:	60.76.180
UltraVent Plus Models 6-full size, 10-full size	N°:	60.76.178

Stands.

Stands, Model XS

Stand XS, Standard, W 24 3/4" | D 17 1/4" | H 5 7/8" − W 629 | D 438 | H 148 mm	N°:	60.31.029
Stand I, standard, W 25" | D 22" | H 36 5/8" − W 639 | D 563 | H 931 mm	N°:	60.31.018
Stand I, with casters, W 26 7/8" | D 25 7/8" | H 37 1/8" − W 663 | D 641 | H 938 mm	N°:	60.31.169
Stand II, standard, W 25 1/8" | D 22 1/8" | H 36 3/4" − W 639 | D 563 | H 932 mm	N°:	60.31.044
Stand II, with anchoring (MarineLine), W 27 1/8" | D 24 1/8" | H 36 3/4" − W 689 | D 613 | H 932 mm	N°:	60.31.057

Leveling kit and stands, Model 6-half size and 10-half size

Leveling kit, for Models 6-half size, 10-half size, W 33 1/2" | D 24 1/8" | H 1 3/8" − W 850 | D 614 | H 34 mm	N°:	60.74.795
Leveling kit for Marine version, Models 6-half size, 10-half size; W 34 5/8" | D 24 1/8" | H 1 3/8" − W 881 | D 614 | H 34 mm	N°:	60.76.846
Kit with rollers, Models Models 6-half size, 10-half size; W 34 3/4" | D 25 7/8" | H 3 3/8" − W 884 | D 656 | H 85 mm	N°:	60.31.622
Stand I, standard, W 33 7/8" | D 27" | H 27 1/2" − W 860 | D 685 | H 699 mm	N°:	60.31.089
Stand I, with casters, W 34 3/4" | D 30" | H 27 1/2" − W 884 | D 763 | H 699 mm	N°:	60.31.095
Stand I, with anchoring (MarineLine), W 34 7/8" | D 28" | H 27 1/2" − W 885 | D 710 | H 699 mm	N°:	60.31.096
Stand II, standard, W 33 7/8" | D 27 5/8" | H 27 1/2" − W 860 | D 703 | H 699 mm	N°:	60.31.086
Stand II, with casters, W 34 3/4" | D 30 1/4" | H 27 1/2" − W 884 | D 769 | H 699 mm	N°:	60.31.103
Stand II, with anchoring (MarineLine), W 34 7/8" | D 28 1/4" | H 27 1/2" − W 885 | D 716 | H 699 mm	N°:	60.31.110
Stand II, MobilityLine, W 47 1/4" | D 35 1/4" | H 31 1/8" − W 1199 | D 894 | H 789 mm	N°:	60.31.164
Stand III, standard, 33 7/8" | D 27 5/8" | H 27 1/2" − W 860 | D 703 | H 699 mm	N°:	60.31.091
Stand III, with casters, W 34 3/4" | D 30 1/4" | H 27 1/2" − W 883 | D 769 | H 699 mm	N°:	60.31.105
Stand III, with anchoring (MarineLine), W 34 7/8" | D 28 1/4" | H 27 1/2" − W 885 | D 716 | H 699 mm	N°:	60.31.112
Stand III, UltraVent version, standard, W 33 7/8" | D 27 5/8" | H 37 1/4" − W 860 | D 703 | H 945 mm	N°:	60.31.214

Leveling kit and stands, Model 6-half size and 10-half size

Stand III, UltraVent version, with casters, W 34 3/4" | D 30 1/4" | H 37 1/4" − W 884 | D 769 | H 945 mm	N°:	60.31.215
Stand IV, standard, W 33 7/8" | D 27 5/8" | H 27 1/2" − W 860 | D 703 | H 699 mm	N°:	60.31.093
Stand IV, with casters, W 34 3/4" | D 30 1/4" | H 27 1/2" − W 884 | D 769 | H 699 mm	N°:	60.31.107
Stand IV, with anchoring (MarineLine), W 34 7/8" | D 28 1/4" | H 27 1/2" − W 885 | D 716 | H 699 mm	N°:	60.31.114

Leveling kit and stands, Model 6-full size and 10-full size

Leveling kit, Models 6-full size, 10-full size, W 42 1/4" | D 32" | H 1 3/8" − W 1072 | D 814 | H 34 mm	N°:	60.74.597
Leveling kit for Marine version, Models 6-full size, 10-full size; W 43 3/8" | D 32" | H 1 3/8" − W 1103 | D 814 | H 34 mm	N°:	60.76.845
Kit with rollers, Models 6-full size, 10-full size; W 43 1/2" | D 33 3/4" | H 3 3/8" − W 1106 | D 856 | H 85 mm	N°:	60.31.635
Stand I, standard, W 42 5/8" | D 34 7/8" | H 27 1/2" − W 1082 | D 885 | H 699 mm	N°:	60.31.090
Stand I, with casters, W 43 1/2" | D 37 7/8" | H 27 1/2" − W 1106 | D 963 | H 699 mm	N°:	60.31.102
Stand I, with anchoring (MarineLine), W 43 1/2" | D 35 3/4" | H 27 1/2" − W 1107 | D 910 | H 699 mm	N°:	60.31.109
Stand II, standard, W 42 1/2" | D 35 1/2" | H 27 1/2" − W 1082 | D 903 | H 699 mm	N°:	60.31.087
Stand II, with casters, W 43 1/2" | D 38 1/8" | H 27 1/2" − W 1106 | D 969 | H 699 mm	N°:	60.31.104
Stand II, with anchoring (MarineLine), W 43 1/2" | D 36" | H 27 1/2" − W 1107 | D 916 | H 699 mm	N°:	60.31.111
Stand II, MobilityLine, W 55 7/8" | D 42 7/8" | H 31 1/8" − W 1421 | D 1094 | H 789 mm	N°:	60.31.165
Stand III, standard, W 42 1/2" | D 35 1/2" | H 27 1/2" − W 1082 | D 903 | H 699 mm	N°:	60.31.092
Stand III, with casters, W 43 1/2" | D 38 1/8" | H 27 1/2" − W 1105 | D 969 | H 699 mm	N°:	60.31.106
Stand III, with anchoring (MarineLine), W 43 1/2" | D 36" | H 27 1/2" − W 1107 | D 916 | H 699 mm	N°:	60.31.113
Stand III, UltraVent version, standard, W 42 1/2" | D 35 1/2" | H 37 1/8" − W 1082 | D 903 | H 945 mm	N°:	60.31.216
Stand III, UltraVent version, with casters, W 43 1/2" | D 38 1/4" | H 37 1/8" − W 1106 | D 969 | H 945 mm	N°:	60.31.217
Stand IV, standard, W 42 1/2" | D 35 1/2" | H 27 1/2" − W 1082 | D 903 | H 699 mm	N°:	60.31.094
Stand IV, with casters, W 43 1/2" | D 38 1/8" | H 27 1/2" − W 1106 | D 969 | H 699 mm	N°:	60.31.108
Stand IV, with anchoring (MarineLine), W 43 1/2" | D 36" | H 27 1/2" − W 1107 | D 916 | H 699 mm	N°:	60.31.115

Installation accessories.

Run-in ramp for mobile oven racks

Model 20-half size	N°:	60.21.262
Model 20-full size	N°:	60.22.380

Unit elevation

Models 20-half size, 20-full size	N°:	60.70.407

Elevation for mobile oven rack

Model 20-half size	N°:	60.21.297
Model 20-full size	N°:	60.22.386

Heat shield for side panel

Left heat shield, Model XS	N°:	60.74.182
Left heat shield, Model 6-half size	N°:	60.75.110
Right heat shield, Model 6-half size	N°:	60.75.113
Left heat shield, Model 10-half size	N°:	60.75.773
Right heat shield, Model 10-half size	N°:	60.75.771
Left heat shield, Model 6-full size	N°:	60.75.769
Right heat shield, Model 6-full size	N°:	60.75.768
Left heat shield, Model 10-full size	N°:	60.75.776
Right heat shield, Model 10-full size	N°:	60.75.774
Left heat shield, Model 20-half size	N°:	60.75.829
Left heat shield, Model 20-full size	N°:	60.75.826

Handle holder for mobile oven rack

Models 20-half size, 20-full size	N°:	60.75.895

Condensation breaker

Model XS (H 43 1/4" − 438 mm)	N°:	60.74.037
Models 6-half size, 10-half size, 6-full size and 10-full size (H 45 1/4" − 458 mm)	N°:	60.72.592
Models 20-half size and 20-full size (H 18 7/8" − 480 mm)	N°:	60.75.326

Wall bracket

Model XS	N°:	60.30.968
Model 6-half size	N°:	60.31.168

Table extension

Models 6-half size and 10-half size	N°	60.11.655

Care products.

Active Green cleaner tabs (for iCombi Pro and iCombi Classic)

Active Green cleaner tabs, 150×	N°:	56.01.535

Cleaner tabs (for all SelfCookingCenter and CombiMaster Plus models)

Cleaning tabs, 100×	N°:	56.00.210A

Care tabs (for iCombi Pro, iCombi Classic and SelfCookingCenter models with Efficient CareControl)

Care tabs, 150×	N°:	56.00.562

Rinse aid tabs (for all SelfCookingCenter models without Efficient CareControl and CombiMaster Plus models)

Rinse aid tabs, 50×	N°:	56.00.211

Defoamer tabs (for all iCombi Pro, iCombi Classic, SelfCookingCenter and CombiMaster Plus models)

Defoamer tabs, 120×	N°:	56.00.598

Liquid detergent (for all CombiMaster and ClimaPlus Combi models)

Grill cleaner (for all CombiMaster and ClimaPlus Combi models)	N°:	9006.0153
Liquid rinse aid (for ClimaPlus Combi models with CleanJet)	N°:	9006.0137

Descaler (for SelfCookingCenter models without CareControl, CombiMaster, ClimaPlus Combi)

Descaler, 2.6 gallons − 10 l	N°:	6006.0110 US
Foot pump for descaling the steam generator	N°:	6004.0203

Hand spray gun

Hand spray gun for manual cleaning	N°:	6004.0100

The basic.

Spatula

Spatula 25, Width 9 7/8" – 250 mm	N°:	60.71.643
Spatula 33, Width 13" – 330 mm	N°:	60.77.042

Scoop

Solid Model 2-S, L, XL	N°:	60.73.348
Perforated Model 2-S, L, XL	N°:	60.73.586

Boiling baskets

Boiling basket Model 2-XS	N°:	60.74.970
Boiling basket Model 2-S	N°:	60.74.986
Boiling basket Model L, XL (Recommendation: 2× for L and 3× for XL)	N°:	60.74.983

Frying baskets

Frying basket Model 2-XS	N°:	60.75.019
Frying basket Model 2-S	N°:	60.75.330
Frying basket Model L, XL (Recommendation: 2× for L and 3× for XL)	N°:	60.75.391

Arm for automatic raising/lowering

Model 2-XS	N°:	60.74.791
Model 2-S	N°:	60.75.359
Model L	N°:	60.75.909
Model XL	N°:	60.75.129

Strainer

Model 2-XS, 2-S	N°:	60.74.666
Model L	N°:	60.75.975
Model XL	N°:	60.74.908

Pan base rack

Model 2-XS	N°:	60.74.832
Model 2-S, L, XL	N°:	60.74.663

Special applications.

Portion baskets Model 2-XS

Kit – 4 perforated portion baskets with frame	N°:	60.75.300
Kit – 4 solid portion baskets with frame	N°:	60.75.978
Kit – 4 frying portion baskets with frame	N°:	60.75.979
Master Kit portion baskets (4 perforated + 4 solid portion baskets with 2 frame)	N°:	60.76.407

Portion baskets Model 2-S

Kit – 6 perforated portion baskets with frame	N°:	60.75.305
Kit – 6 solid portion baskets with lid + frame	N°:	60.75.306
Kit – 6 frying portion baskets with frame	N°:	60.75.307
Master Kit portion baskets (6 perforated + 6 solid portion baskets with 2 frame)	N°:	60.76.408

Kit – 2 portion baskets

Kit – 2 perforated portion baskets	N°:	60.75.303
Kit – 2 solid portion baskets with lid	N°:	60.75.302
Kit – 2 frying portion baskets	N°:	60.75.982
Kit – 2 lids for portion baskets	N°:	60.75.311

Stands.

Stands Model 2-XS

With feet W 43 1/4" | D 28 1/8" | H 53 5/8" – W 1100 | D 717 | H 595 mm	N°:	60.31.221
With stainless steel feet W 44 3/8" | D 28 1/8" | H 53 5/8" – W 1130 | D 717 | H 595 mm	N°:	60.31.538
With casters W 45 1/10" | D 28 1/8" | H 53 5/8" – W 1145 | D 717 | H 595 mm	N°:	60.31.317
MarineLine* Measurements: W 43 1/3" | D 27 1/3" | H 23 1/2" – W 1100 | D 694 | H 595	N°:	60.31.701
With electric height adjustable feet W 43 3/8" | D 28" | H 24 3/8" – 30 3/8" – W 1100 | D 713 | H 570 – 770 mm	N°:	60.31.326

Stands Model 2-S

With feet W 43 1/4" | D 35 3/8" | H 53 5/8" – W 1100 | D 899 | H 595 mm	N°:	60.31.319
With stainless steel feet W 44 3/8" | D 35 3/8" | H 53 5/8" – W 1130 | D 899 | H 595 mm	N°:	60.31.539
With casters W 43 1/4" | D 35 3/8" | H 53 5/8" – W 1145 | D 899 | H 595 mm	N°:	60.31.320
MarineLine* Measurements: W 43 1/3" | D 34 1/2" | H 23 1/2" – W 1100 | D 876 | H 595 mm	N°:	60.31.702
With electric height adjustable feet W 43 1/4" | D 35 1/4" | H 22 1/2" – 30 3/8" – W 1100 | D 895 | H 570 – 770 mm	N°:	60.31.327

* Kit 60.76.118 required to anchor the iVario atop the stand.

Installation.

Wall attachment kit

Model L, XL	N°:	60.72.905

Unit anchoring kit

Model 2-XS, 2-S	N°:	60.76.118

Storage cabinet

Model L		On request
Model XL		On request

Rear panel

Model L		On request
Model XL		On request

Care products.

Grill cleaner

Grill cleaner liquid, 2.6 gallons – 10 l	N°:	9006.0153

Cleaning arm

Kit cleaning arm, incl. 4 pads	N°:	60.73.925

Cleaning pads

Kit – 2 cleaning pads rough	N°:	60.73.922
Kit – 2 cleaning pads soft	N°:	60.73.923

Cleaning scrub

Kit – 6 cleaning scrubs	N°:	60.73.924

Master Kit cleaning

2.6 gallons – 10 l grill cleaner, 1 cleaning arm, 2 cleaning pads rough, 2 cleaning pads soft, 1 cleaning scrub	N°:	60.73.920

Transport.

VarioMobil

1/1 GN Model 2-XS, 2-S W 16 5/8" | D 29 3/4" | H 31 1/2" – W 425 | D 756 | H 799 mm	N°:	60.73.349
2/1 GN Model L, XL W 25" | D 31 1/10" | H 34 9/10" – W 635 | D 790 | H 887 mm	N°:	60.70.107

Basket cart

Model 2-S, L, XL, W 16 3/8" | D 27 1/5" | H 59 7/8" – 418 | D 692 | H 1522 mm	N°:	60.73.612

➲ **For more information on RATIONAL accessories, visit:**

rational-online.com/ca/accessories

ConnectedCooking.

Keep an eye on everything.

→ **ConnectedCooking**
High-performance networking by RATIONAL. So you'll always have everything under control.

rational-online.com/ca/ ConnectedCooking

Networking is on the rise – everything's digital, everything's coordinated. Just like ConnectedCooking by RATIONAL. Recipe transmission, unit inspections, hygiene data, software updates, service remote access – our secure networking solution lets you do everything from your desk. On all of your networked units. You can also access and save HACCP data from all units. Or send new recipes remotely with just a click of your mouse. All you need is a PC, a smartphone, or a tablet. Networking has never been easier.

Order form.

Choose. Order. Start.

Company	Contact person
Street address	City, State, ZIP
Phone	Fax
E-Mail	

→ **Contact – Fax**
+1 877 728 4662
+1 905 567 2977

info@rational-online.ca

Offer – please fill out accordingly.

Item name	Item number	Size	Quantity

RATIONAL Canada Inc.
6950 Creditview Rd.
Unit 1
L5N 0A6 Mississauga
Canada

Tel. +1 877 728 4662
Fax +1 905 567 2977

info@rational-online.ca
rationalcanada.com