iVario®

Original instructions for use





TO REDUCE THE RISK OF FIRE OR ELECTRIC SHOCK, DO NOT REMOVE THIS COVER. NO USER-SERVICEABLE PARTS INSIDE. REPAIR SHOULD BE DONE BY AUTHORIZED SERVICE PERSONNEL ONLY.

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1 Introduction

Dear customer,

Congratulations on purchasing your new iVario. Please read this user's manual through carefully before powering up your unit for the first time. The operating instructions are there to ensure that you use the unit safely. Keep these operating instructions in a place that is accessible at all times to anyone who will be using the unit.

The iVario is one of the world's most state-of-the-art appliances when it comes to maximizing productivity, flexibility, and ease of use when searing, deep-frying, boiling, and pressure cooking. Its one-of-a-kind heating technology offers unparalleled precision and performance, and with proactive support from our intelligent cooking assistants, you'll get exceptional results every time, without the hassle of constantly supervising the process.

We hope you enjoy using your iVario.

All the best from

RATIONAL AG

1.1 Unit help function

These instructions for use are loaded to your unit, along with numerous example applications from all over the world. More information on this function is available here: Unit help function [▶ 93]

1.2 Product liability

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

1.3 Target audience

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

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

- Persons with restricted physical, sensory, or mental faculties
- Persons with limited knowledge and experience
- Children

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

1.4 Intended use

The iVario has been developed for the preparation of hot food.

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

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

1.5 Using these instructions for use

1.5.1 Explanation of symbols

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

✔ This symbol indicates prerequisites that must be met before you take a specific action.

1. This symbol indicates an action you will need to take.

> This symbol indicates an intermediate result you can use to evaluate the results of a single action.

>> This symbol indicates an end result you can use to evaluate the results of a series of instructions.

- This symbol is used for bullet points.

a. This symbol is used in lists.

1.5.2 Explanation of pictograms

The following pictograms are used in this document:

Caution! Read the instructions for use before using the unit.

General warning symbol

Useful information to help you use your unit.

1.5.3 Explanation of warnings

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

DANGER

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

WARNING

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

CAUTION

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

NOTE

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

1.5.4 Illustrations

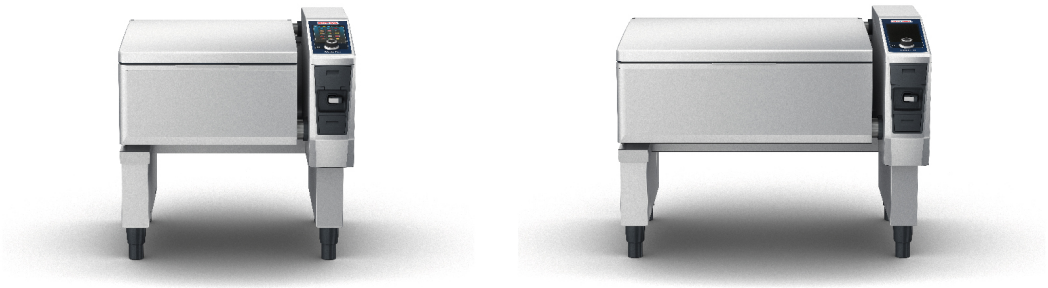
The illustrations in these instructions for use may deviate from the actual unit.

1.5.5 Technical changes

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

2 The iVario





Type L **Type XL**

Please note that units without pressure cooking function have one steam nozzle. Devices with a pressure cooking function have 2 steam nozzles.

Units with the pressure cooking feature are equipped with a locking system.

3 General safety information

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

- This unit should only be installed by your RATIONAL Service Partner.
- All maintenance on this unit should be performed by your RATIONAL Service Partner.
- To ensure that your cooking system remains in perfect condition, it must be serviced by an authorized RATIONAL Service Partner at least once per year.
- Do not modify the unit or the way your RATIONAL Service Partner has installed it.
- Do not use the cooking system if it is damaged in general, or if the connection cable is damaged. Damaged cooking systems are unsafe and could cause burns or other injuries.
- Never place objects on top of the device.
  Do not place hot containers or containers of hot liquids on top of the cooking system.
- Do not stand on the pull-out shelves of the stand.
- Do not stand on the cooking system.
- Never store flammable or combustible materials near the unit.
- Only use the cooking system at ambient temperatures between +41°F and +104°F.

Safety instructions before use

- Make sure that the temperature of the unit is at least +41°F.
- If the unit has been inactive for a longer period of time, rinse out the hand shower and the automatic water intake with at least four gallons of water before using the unit again.

Safety instructions during use

- Follow the minimum and maximum permitted pan fill levels [▸ 16].
- Do not exceed the maximum permitted pan load capacity [▸ 17]. Maximum load capacities vary by product and cooking path.
- To avoid property damage, injury or death:
  - If tilting the pan causes food or liquid to spill onto the floor, clean the floor immediately. The floor must be clean and dry in order to prevent slipping injuries.
  - Close the pan lid carefully, making sure not to crush your own fingers or anyone else's.
  - Lower the pan carefully, making sure that no people or objects are within the travel path of the pan.
  - Do not place any objects on the control panel. The tilting function of the cooking system could be triggered by placing objects on the control panel. There is a risk of injury or damage if the pan is lowered and people or objects are within the pan's range of travel.
  - Do not place any objects on the control panel. The tilting function of the cooking system could be triggered by placing objects on the control panel. Having hot food or liquid splashed onto you could cause scalding injuries.
  - Do not use the cooking system to cook highly flammable liquids, e.g., wine or other alcoholic beverages. Flammable liquids can catch fire when evaporating.
  - Stir salt into boiling water quickly. This will help prevent pan corrosion.
  - To avoid collisions, cooking system damage, and injuries, close the pan valve completely before using a stirrer or mixer.
- To avoid scalding and burn injuries:
  - Always wear personal protective equipment when boiling, sautéing, or deep-frying food.
  - Always wear personal protective equipment when removing anything from the hot pan.
  - Exercise caution when opening the pan lid during use. Hot steam may escape.
  - Do not fill the preheated pan with cold water.
  - Always tilt full pans slowly and carefully. Quick, jerky movements can cause hot food or liquid to splash out.

  - When the cooking system is in use, only touch the control panel and the handle on the pan lid. The external surfaces can heat up to temperatures exceeding 140°F.
- To prevent fire risk:
  - Never pour water into hot oil or grease.

Safety instructions after use

- Clean the unit after each use.
- Never use the integrated heating to dry the pan.
- In order to prevent the pan from corroding, leave the pan lid open and the pan drain valve open. This should be done overnight, or whenever the unit will not be in use for a longer period.
- If the unit will not be in use for a longer period, cut off the building electricity and water supplies to the unit.

3.1 Personal protective equipment

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

4 Working with the unit

4.1 Initial start-up

When you start your unit for the first time, it will have already been properly installed by a RATIONAL Service Partner, so it will be ready to use. Consult the installation manual included in delivery for installation-related information.

Before working with the unit for the first time

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

More information is available here: Cleaning and care [▶ 86]

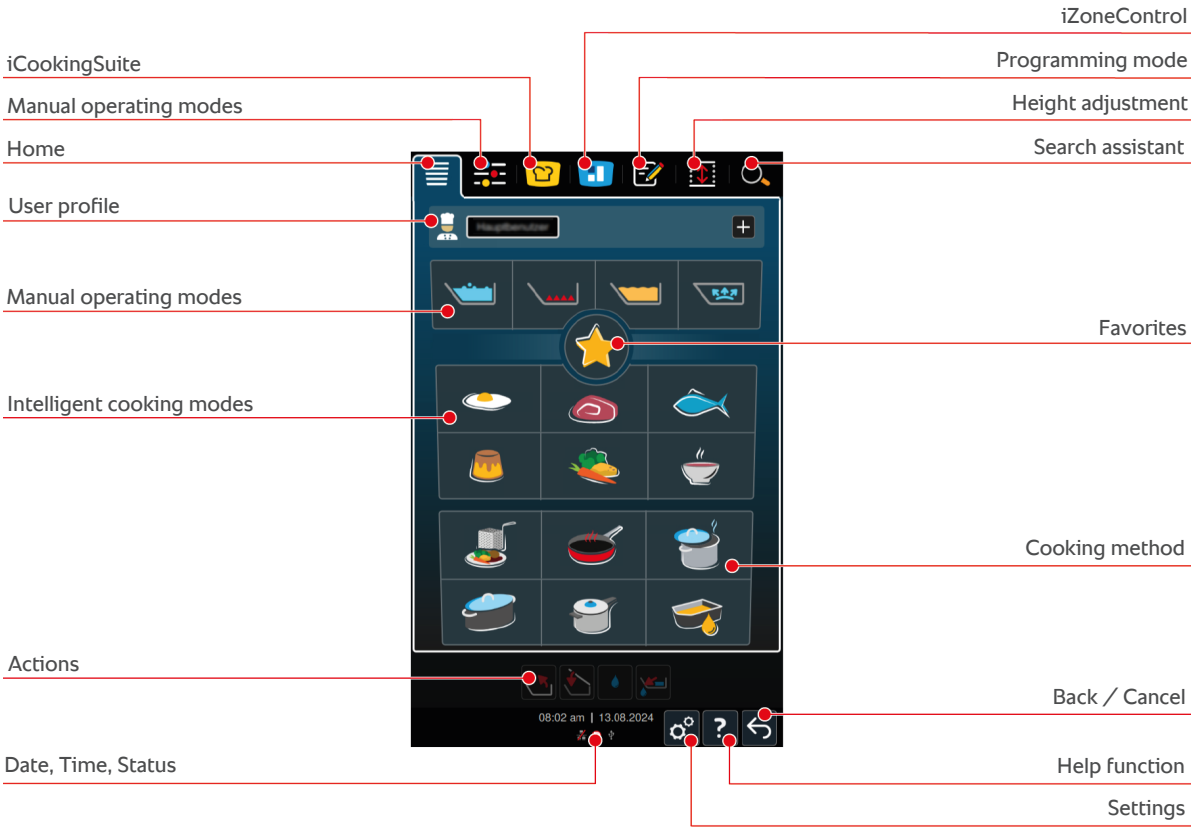
4.2 Switching the unit on and off



1. To switch the cooking system on, press and hold this button until the LED lights up green: ⏻
> The cooking system will power on. The home screen [▶ 14] will appear.
2. To switch the cooking system off, press and hold this button until the LED lights up orange: ⏻
> A prompt will appear, asking if you really want to switch the cooking system off.
3. Press this button: **Yes**

>> The cooking system will power off.

4.3 Home screen



- iZoneControl [▶ 50]
- Intelligent cooking - iCookingSuite [▶ 26]
- Home

  Pressing this button will take you to the home screen.
- Manual operating modes [▶ 40]
- Favorites

  Pressing this button takes you directly to your favorites.
- Intelligent cooking modes [▶ 26]

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

  Pressing this button will display all of the intelligent cooking paths assigned to that cooking method.
- Programming mode [▶ 59]
- Height adjustment (option) [▶ 24]
- search assistant [▶ 93]
- Date, time, status [▶ 15]
- Settings [▶ 66]
- Unit help function [▶ 93]
- Back / Cancel

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

4.3.1 Date, time, status

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



USB stick connected

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



Network connection

This symbol indicates that you are connected to the router but not to the Internet:

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



WLAN connection (optional)

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

If connection quality decreases, these symbols will be shown:

This symbol indicates that you are connected to the router but not to the Internet:

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



Error message

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



ConnectedCooking connection

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

Active energy optimization (optional connection to energy optimization system)



Your RATIONAL cooking system can optionally be equipped with an interface to an energy optimization system. If the energy optimization system restricts the power available to your cooking system, this symbol will appear in the display footer: . If the symbol is not visible on the display, full mains power is available to the system.



Power failure

In the event of a power failure, the following symbol will be displayed in the footer.

It will disappear when a new cooking application is selected. To do this, return to the start page.

The length of the power failure determines whether the cooking path is resumed or restarted, depending on the specific cooking path and cooking method in question.

For example,

If the power goes out while low temperature cooking is in process, the cooking path will be interrupted.

If the power outage lasts less than 15 minutes, the cooking path will be resumed.

If it lasts for more than 15 minutes, the cooking system will switch to standby mode after the power returns. You will need to restart the cooking path to finish cooking the food.

4.3.2 Help function



Selecting help in the cooking system

Selecting the question mark icon will take you to the cooking system's built-in help function. It describes how to operate your cooking system in digital form. The help function is context-sensitive: information for the current screen content is always displayed first. The help function also offers detailed information and useful tips related to the individual cooking paths.

4.3.3 Actions

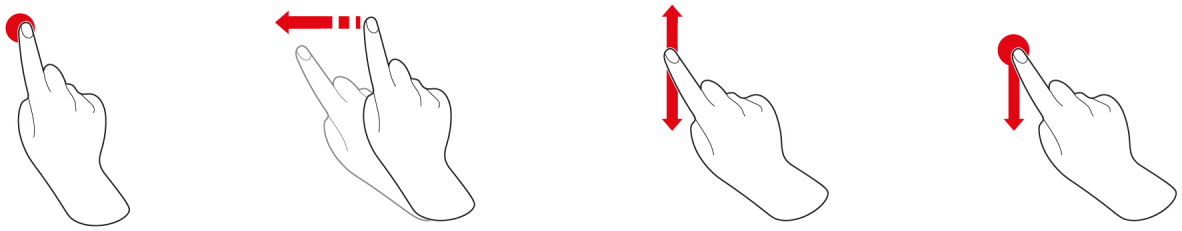
The following symbols may be shown whether or not a cooking path is currently in process.

Symbol	Function
	Open pan lid automatically [▶ 17]
	Close pan lid [▶ 17]
	Tilt pan [▶ 19]
	Lower pan [▶ 19]
	Automatic water filling [▶ 18]
	Open pan valve [▶ 20]
	Close pan valve [▶ 20]

4.4 Interacting with the unit

4.4.1 Gestures

You can operate the display using a few simple gestures.



Pressing | Swiping | Scrolling | Drag-and-drop

4.4.2 Central selection knob



Instead of gestures, you can adjust settings by turning the central knob. Actions (e.g., automatic opening of the pan lid, automatic pan lowering, integrated water intake) can be interrupted using the central selection knob as well. You can also use the central knob to switch off the signal tone emitted when the unit prompts user action.

4.5 Fill levels

NOTE

Cooking system damage due to under- or overfilling

Putting too much or too little food or liquid into the pan (overfilling or underfilling) can damage the cooking system.

1. Make sure to keep food and liquid quantities between the minimum and maximum pan fill levels.

Model L

		Min. fill level / pan [gal]	Max. fill level / pan [gal]
Water, liquid food, solid food in cooking liquid	Without basket	2 5/8	26
	With basket	2 5/8	15 7/8
Oil	Without basket	5 1/4	7 7/8
	With basket	5 1/4	7 7/8

Model XL

		Min. fill level / pan [gal]	Max. fill level / pan [gal]
Water, liquid food, solid food in cooking liquid	Without basket	4	40
	With basket	4	23 1/2
Oil	Without basket	7 7/8	11 7/8
	With basket	7 7/8	11 7/8

4.5.1 Fill levels for pressure cooking (optional)

When pressure cooking food, always make sure to fill the pan with no less than the amount of water specified in the **min. fill level per pan [gal]** column. The measurement in the **max. fill level / pan [gal]** column applies when filling the pan with water, liquid food or solid food in a cooking liquid.

Model	Min. fill level / pan [gal]	Max. fill level / pan [gal]
L	2 5/8	21 1/8
XL	4	31 5/8

4.6 Maximum load capacities

Model	Max. load capacity [lb]	Max. load, pressure cooking (opt.) [lb]
L	220	176
XL	330	265

Usage example

This table uses French fries as an example to show maximum load capacities per pan and how much oil you will need.

Model	Max. load capacity [lb]	max. quantity of oil [gal]
L	18 (9 / basket)	7 7/8
XL	27 (9 / basket)	11 7/8

4.7 Opening and shutting the pan lid

⚠ CAUTION

Pan lid can only be opened or shut using jerking movements

Mechanically defective pan lids can cause injury.

1. Open the pan lid fully and do not close it again.
2. Contact your RATIONAL Service Partner.

Open pan lid

1. Press and hold this button: 

> ⚠ **CAUTION! Scalding hazard! If the cooking system is in operation, hot steam may billow out.** The pan lid is opened automatically while the button is pressed. The opening of the pan lid is stopped when the button is released.

> This button will be displayed: If you press this button, the pan lid will open automatically.

> This button will begin flashing: . The opening of the pan lid is stopped when this button is pressed.

Closing the pan lid

✔ The pan is lowered [▶ 19].

1. Press and hold this button:

> The pan lid is closed automatically.

4.8 Filling the pan with water automatically

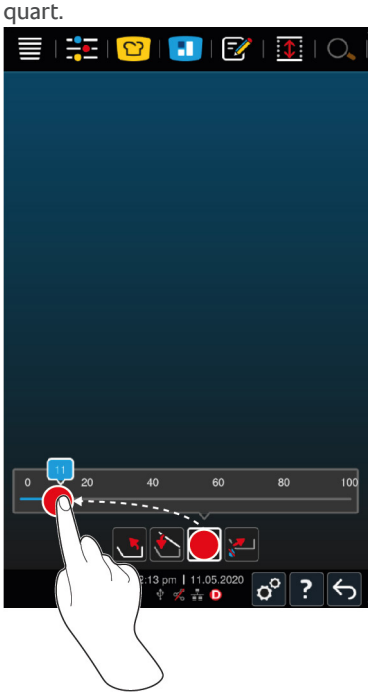
⚠ CAUTION

Bacterial growth in the automatic water intake

Not using the automatic water intake every day can result in bacteria developing in the water line.

1. Clean the automatic water intake every morning and evening using dish soap and a sponge.
2. Activate the automatic water intake every morning and evening with about a gallon of water.

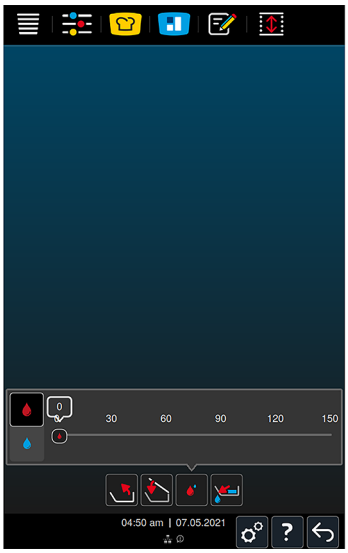
The automatic water inlet allows you to fill the pan automatically with a specific amount of water, measured to the quart.



1. Press this button:
2. Set the amount of water you want to use. Be mindful of maximum fill quantities. The amount you set will be applied automatically within a few seconds.

> The unit will be filled with the specified quantity of water. The display will show you how much water still needs to be dispensed.

> Pressing this button: or the selection dial will stop automatic water filling.



When using your cooking system, it is possible to switch the hot water option on and off in the cooking paths.

If the hot water option is active, hot water is used when using the automatic fill in the cooking paths. Changing from cold to warm or warm to cold water can be easily selected with the slider.

4.9 Tilting and lowering the pan

Tilt pan

⚠ WARNING

Tilting the pan can result in hot food or liquid splashing out.

Having hot food or liquid splashed onto you could cause scalding injuries.

1. Wear personal protective equipment to protect yourself against burns and scalding.
2. Exercise caution when tilting the pan.
3. Clean up any splashed food or liquids immediately - keep the floor around the unit dry to prevent slips and falls.

⚠ WARNING

Transferring hot food into a container that is too small can result in it spilling over.

Spilling hot food and liquids can cause scalding injuries.

1. Always make sure to use sufficiently large containers so that you can transfer hot food safely.
2. Wear personal protective equipment to protect yourself against burns and scalding.
3. Clean up any spilled food or liquids immediately - keep the floor around the unit dry to prevent slips and falls.

✔ The pan lid is fully open.

✔ No baskets are hanging on the lifting and lowering arms.

1. At the same time: press and hold the central dial and this button:

> Releasing the button will cause the pan to top tilting.

Lower pan

⚠ WARNING

Risk of pinching when lowering the pan

Lowering the pan when people or objects are within the swivel range of the pan could result in pinching or crushing.

1. Do not place objects within the swivel range of the pan.
2. Make sure no one is standing within the swivel range of the pan.

1. Press and hold this button: 
> Releasing the button will stop lowering the pan.
> This button will be displayed:  Pressing that button or the selection dial will automatically lower the pan.
> This button will begin flashing:  Pressing that button or the selection dial again will stop lowering the pan.
> The process stops automatically just before the pan is all the way down. This is a safety precaution.
2. Press and hold this button again: 
> The pan will finish lowering.

You can only start manual cooking modes and intelligent cooking paths once the pan has been completely lowered.

4.10 Opening and shutting the pan valve

The pan valve cannot be opened in the following circumstances:

- Deep-frying is in progress, or has recently finished and the pan has not yet been tilted fully.
- The pan is too hot.

1. To open the pan valve, press and hold this button: 
> The pan valve will open.
2. To close the pan valve, press and hold this button: 
> The pan valve will close.
> This button will be displayed: 

When the pan valve is open, selecting a manual operating mode or an intelligent cooking path will cause it to shut again automatically.

Units with pressure cooking (optional)

The pan valve cannot be opened in the following circumstances:

- Deep-frying is in progress, or has recently finished and the pan has not yet been tilted fully.
- The pan is too hot.

1. To open the pan valve, press and hold this button: 
> The pan valve will open.
2. To close the pan valve, press and hold this button: 
> The pan valve will close.
> This button will be displayed: 

When the pan valve is open, selecting a manual operating mode or an intelligent cooking path will cause it to shut again automatically.

4.11 Inserting core temperature probes

⚠ CAUTION

Hot core temperature probe

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

1. Always wear gloves when working with hot core temperature probes.

⚠ CAUTION

Sharp core temperature probe

If you are not careful with the core temperature probe, you could injure yourself on the sharp tip. This applies in particular to the sous-vide USB core temperature probe.

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

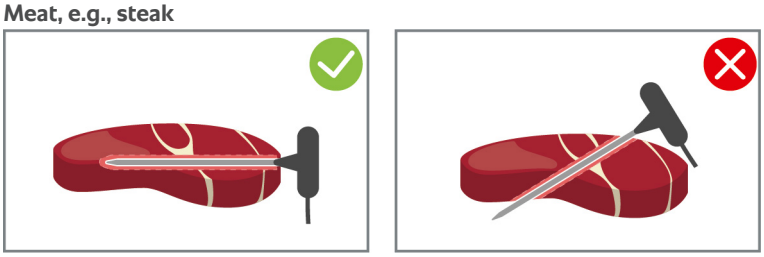
NOTE

Core temperature probe hanging out of the pan

Failing to return the core temperature probe to the magnetic holder on the pan lid after use could result in damage to the core temperature probe.

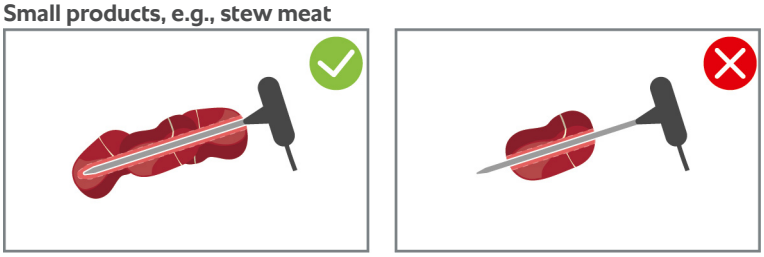
1. After using the core temperature probe, return it to the magnetic holder.

Meat, e.g., steak



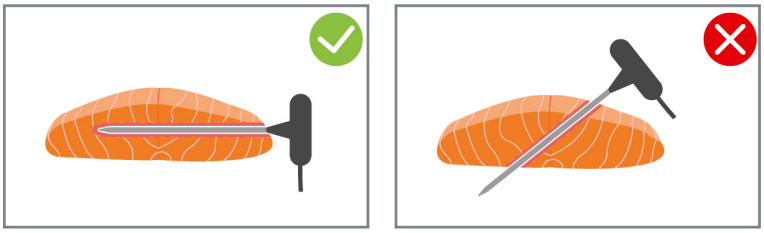
1. Insert the core temperature probe into the thickest part of the meat, all the way to the handle.

Small products, e.g., stew meat



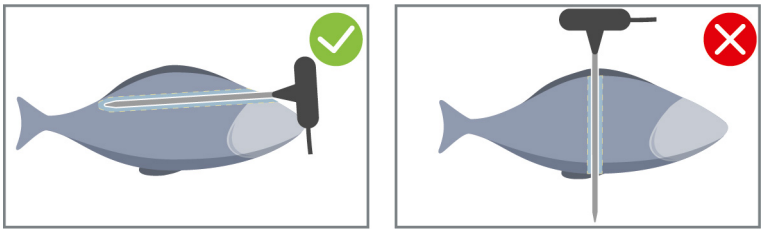
1. Thread the core temperature probe through pieces of the food until the temperature probe is fully covered from tip to edge of handle.

Fish fillets



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

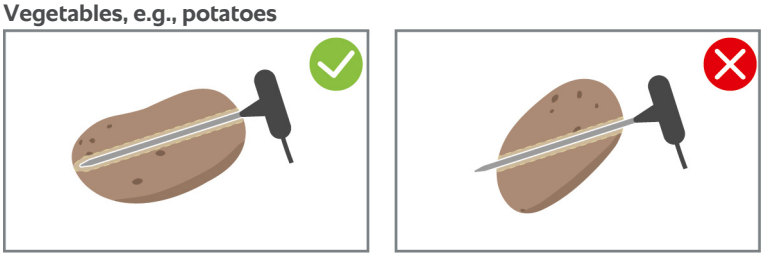
Whole fish



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

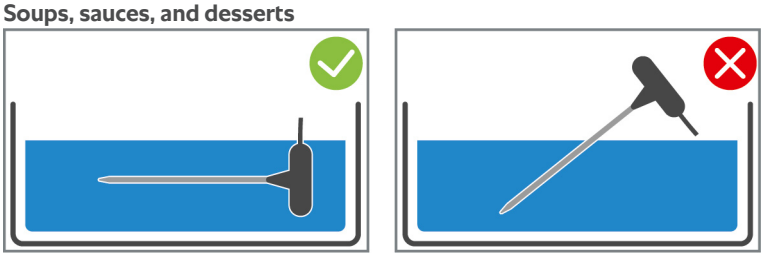
Make sure that the tip of the core temperature probe is not poking through the abdominal cavity of the fish.

Vegetables, e.g., potatoes



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

Soups, sauces, and desserts



1. Place the core temperature probe into the pan so that the core temperature probe is completely immersed in the liquid.
2. When stirring the liquid, make sure to keep the core temperature probe in the pan.
3. When closing the pan lid, make sure that the core temperature probe is fully immersed in the liquid.

Products of different sizes

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

Core temperature probe not detected

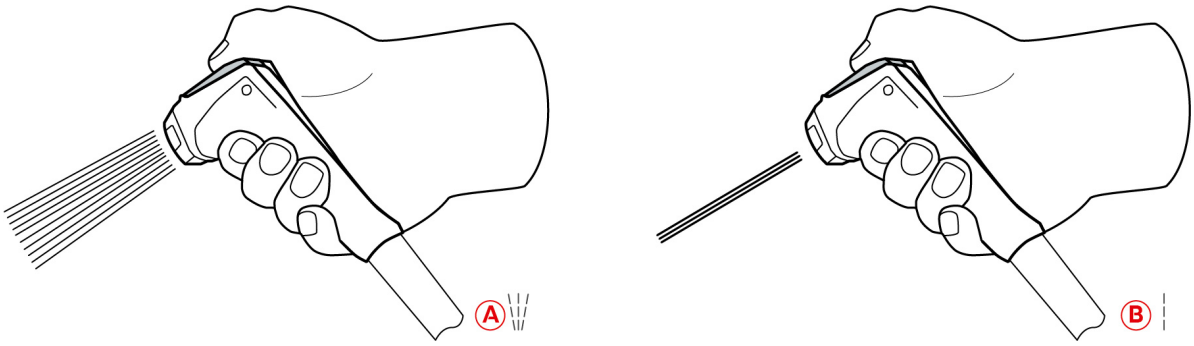
✔ The display will show this symbol:

1. Place the core temperature probe as described in these instructions for use.
2. Confirm the correction.

>> The cooking path will be implemented correctly. If you do not confirm the correction, the cooking path will be canceled and you will need to restart it. A few cooking paths, such as **low-temperature cooking**, will continue running despite the error.

4.12 Using the hand shower

The hand shower has two spray modes: spray (A) and jet (B).



⚠ WARNING

Water evaporates explosively when poured into hot grease or oil.

Using water to extinguish smoking grease or oil could cause an explosion.

1. Never pour water into hot oil or grease.
2. If a fire breaks out, close the pan lid in order to cut off the fire's oxygen supply. Switch the unit off. If the fire has spread, use a fire extinguisher that is suitable for grease fires. Never use water or foam extinguishing agents on grease fires.

⚠ CAUTION

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

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

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

⚠ CAUTION

Water line bacterial growth

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

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

NOTE

Improper hand shower operation

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

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

1. Pull the hand shower at least 8 in out of the park position.
2. Hold the hand shower hose firmly.
3. Turn the front part of the hand shower to select the desired spray mode.
   - Set the hand shower to ┆ to select **jet** mode.
   - Set the hand shower to ⩛ to select the **spray** mode.

If you do not turn the front part of the hand shower to one of the two spray modes, water could drip out of the spray head.

1. Press the lever on the hand shower. The harder you press the lever, the stronger the spray will be.
2. After use, let the hand shower slowly retract into the housing. **⚠CAUTION! Make sure that the hose of the hand shower is clean before letting it retract into the housing.**

4.13 Adjusting the height of the unit (optional)

If your unit is equipped with the optional height adjustment feature, you can set the height on the display to make your work more ergonomic.

⚠ WARNING

Setting the unit too high will put it too far away from containers, and the hot contents may splash out during unloading.

Coming into contact with hot food and liquids can cause scalding injuries.

1. Always set the unit at a height that will allow you to unload the pan safely.

⚠ WARNING

Placing containers on the unit and then adjusting the height could cause the containers to fall

and injure the user.

If a container filled with water falls into a pan full of hot oil, you could be scalded.

1. Never place objects atop the unit.

⚠ CAUTION

Risk of pinching during height adjustment

Persons standing within the working area of the unit while the height is being adjusted could suffer pinching injuries.

1. Before adjusting the height of the unit, make sure that no one is standing in working range of the unit.

⚠ CAUTION

Height adjustment mechanism does not work or moves jerkily

If the height adjustment mechanism is defective, the unit may collapse to the ground, which could result in injuries.

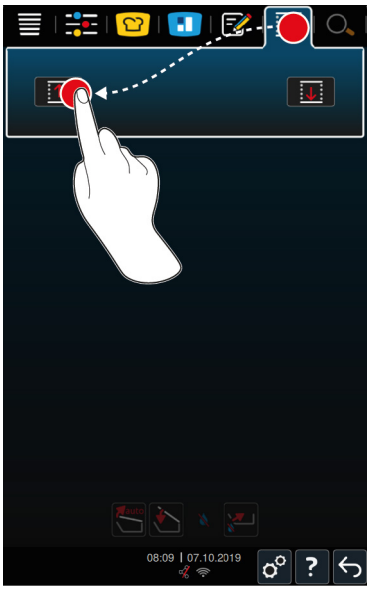
1. Do not adjust the height any further.
2. Contact your RATIONAL Service Partner.

NOTE

Objects placed beneath the height-adjustable stand, or beneath a unit with height-adjustable feet

When objects are underneath an adjustable stand or a unit with height-adjustable feet, adjusting the height of the unit could damage the stand and/or the unit.

1. Do not place objects underneath height-adjustable stands or units with height-adjustable feet.

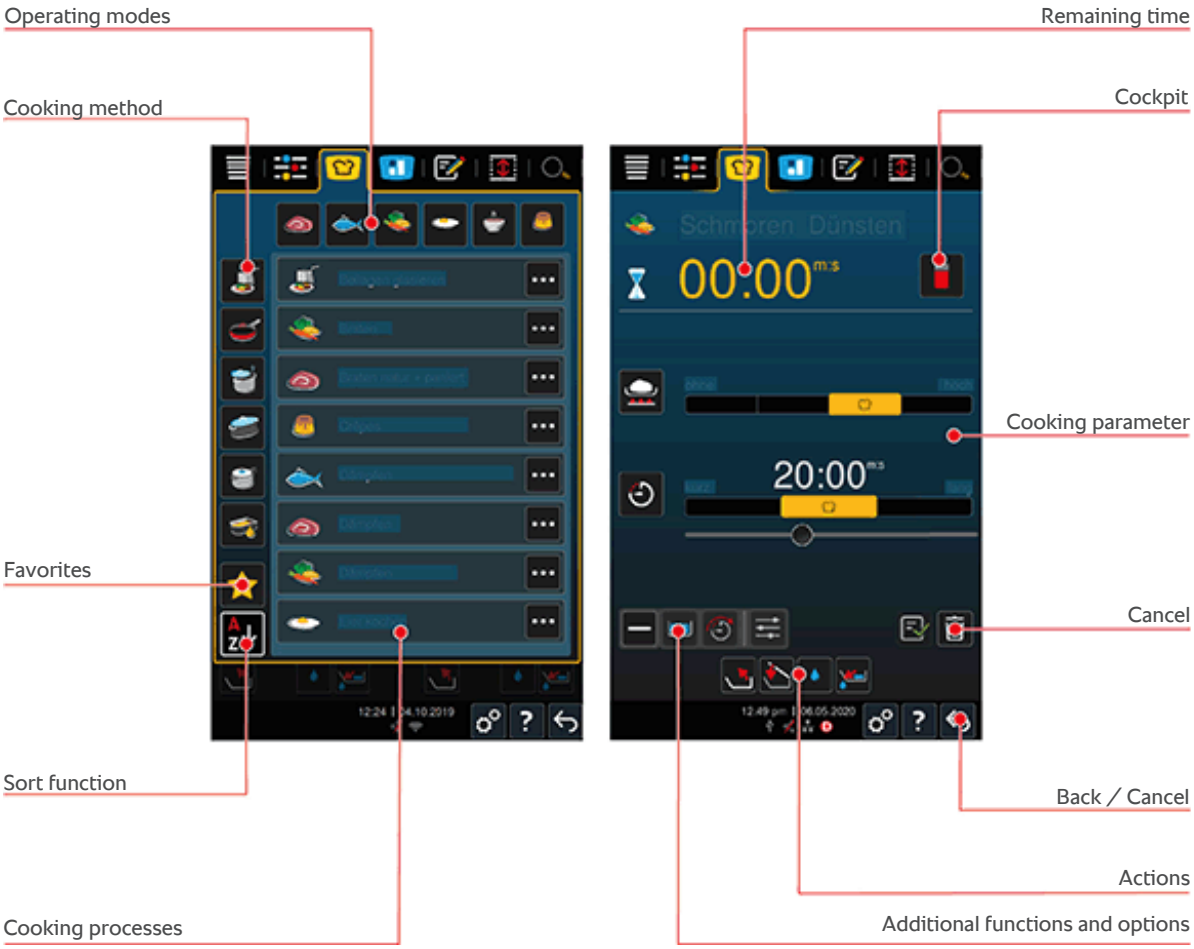


1. In the menu bar, press this button: ↕
2. To raise the unit, press and hold ↑
3. To lower the unit, press and hold ↓

5 Intelligent cooking - iCookingSuite

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

As the cooking path is in progress, the system will regularly adjust cooking temperatures and other parameters to ensure you get perfect results. If required, you can intervene in the cooking process even during cooking and change the cooking result. For you this means it is easy to use, no checking, no monitoring. You'll save time, reduce your energy and raw product consumption, and enjoy uniformly excellent results every single time.



5.1 Modes and cooking methods

The following operating modes are available to you:

- Boiling
- Pan-fry side dishes
- Deep-frying
- Braising
- Pressure cooking (optional)
- Finishing

The following cooking methods are available to you:

- Meat
- Seafood
- Vegetables and side dishes

- Soups and sauces
- Egg dishes 
- Milk and desserts 

Each cooking mode is assigned a specific set of intelligent cooking paths.

5.2 Intelligent cooking paths

Press the Help button **[?]** to find comprehensive information on all intelligent cooking paths. These include tips for getting good cooking results reliably as well as explanations for all settings. Intelligent cooking paths can also be found and selected using the integrated search assistant [▶ 93].

Some cooking paths are only available in certain national cuisines. See Primary national cuisine [▶ 70] and Secondary national cuisine [▶ 70] for information on changing your national cuisine settings.

5.2.1 Meat

Sear/Saute

Select this cooking process if you want to pan fry meat pieces.

Steaming

Select this cooking process if you want to steam meat pieces.

Deep-frying

Select this cooking process if you want to fry meat pieces.

Boiling

Select this cooking process if you want to boil large pieces of meat.

Pressure cook

Select this cooking path to pressure-cook meat.

Confit

Select this cooking process if you want to confit meat pieces.

Lou Mei

Select this cooking path to prepare meat in brine Chinese-style.

(Available in Chinese national cuisine.)

Low-temperature cooking

Select this cooking path if you want to cook large pieces of meat gently over a longer period of time, e.g. overnight.

Low-temperature casserole

Select this cooking path if you want to simmer stew or diced meat gently over a longer period of time, e.g. overnight.

Low-temperature braising

Select this cooking path to braise pieces of meat that are typically cooked in sauce overnight or while not in the kitchen.

Stew + Goulash

Select this cooking process if you want to cook casseroles or stir fries.

Pressure-cook stew

Select this cooking path if you want to pressure cook stews.

Braising

Select this cooking process if you want to braise larger pieces of meat.

Braising Chinese-style

Select this cooking path if you want to braise meat Chinese-style.

(Available in Chinese national cuisine.)

Pressure braising

Select this cooking process if you want to pressure-braise larger pieces of meat.

Sous vide

Select this cooking process if you want to cook meat pieces sous-vide. The cooking process is ideal for portioned food.

Stir fry

Select this cooking path to sear meat at high temperatures and cook it.

Simmer sausages

Select this cooking process if you want to simmer raw sausage or heat up previously poached sausages.

5.2.2 Seafood

Steaming

Select this cooking process if you want to steam fish or seafood.

Pan-fry fish

Select this cooking path if you want to pan-fry fish.

Poach fish

Select this cooking path to cook fish fillets or whole fish gently in stock.

Deep-frying

Select this cooking process if you want to deep-fry fish or seafood.

Confit

Select this cooking process if you want to confit fish or seafood.

Pan-fry seafood

Select this cooking process if you want to pan-fry seafood.

Boil seafood

Select this cooking process if you want to boil seafood.

Braising

Select this cooking process if you want to braise fish or seafood.

Pressure braising

Select this cooking process if you want to pressure-braise fish or seafood.

Sous-vide

Select this cooking path to cook whole fish or seafood sous-vide. The cooking path is ideal for pre-portioned food.

Stir fry

Select this cooking path to sear fish at high temperatures and cook it.

5.2.3 Vegetables and side dishes

Pan-frying

Select this cooking process if you want to pan-fry vegetables and side dishes.

Congee

Select this cooking path if you want to prepare congee.

(Available in Chinese and Southeast Asian national cuisines.)

Convenience puree

Select this cooking path if you want to prepare a puree.

Steaming

Select this cooking process if you want to steam vegetables and side dishes.

Dumplings/Gyoza

Select this cooking path to prepare Chinese dumplings or Japanese gyoza.

(Available in Australian, Chinese, and Japanese national cuisines.)

Deep-frying

Select this cooking process if you want to blanch or deep-fry vegetables and side dishes in oil.

Boil potatoes

Select this cooking process if you want to boil potatoes.

Potatoes, pressure-cooked

Select this cooking path if you want to pressure-steam or pressure-boil potatoes.

Boiling

Select this cooking process if you want to boil or blanch vegetables or side dishes in stock or water.

Pressure cook

Select this cooking path when pressure-cooking side dishes or vegetables.

Confit

Select this cooking process if you want to confit vegetables and side dishes.

Paella

Select this cooking path if you want to cook rice dishes such as paella.

Polenta

Select this cooking process if you want to cook polenta.

Boil rice

Select this cooking process if you want to boil rice.

Pressure-cook rice

Select this cooking path if you want to pressure-cook rice Chinese or Japanese-style.

(Available in Chinese, Italian, Japanese, and Southeast Asian national cuisines.)

Risotto

Select this cooking process if you want to cook rice dishes such as risotto or pilaf.

Braising / Stewing

Select this cooking process if you want to braise or stew vegetables and side dishes.

Sous-vide

Select this cooking process if you want to cook vegetables and side dishes sous-vide. The cooking process is ideal for portioned food.

Stir fry

Select this cooking path to sear vegetables and side dishes at a high temperature and cook them.

Boil pasta

Select this cooking process if you want to boil fresh or dried pasta.

Pressure-cook zongzi

Select this cooking path to pressure-cook zongzi.

(Available in Chinese national cuisine.)

5.2.4 Egg dishes

Boil eggs

Select this cooking process if you want to boil eggs.

Poach eggs

Select this cooking path to poach eggs.

Kaiserschmarrn

Select this cooking process if you want to cook Kaiserschmarren.

(Available in German, Finnish, Austrian, Swiss, and Hungarian national cuisines.)

Omelet

Select this cooking process if you want to cook omelettes.

Hot spring egg

Select this cooking path to prepare Japanese onsen tamago (hot spring eggs).

(Available in Japanese national cuisine.)

Pancakes

Select this cooking path if you want to make crêpes, pancakes, or blinis.

Scrambled eggs

Select this cooking process if you want to cook scrambled eggs.

Fried eggs

Select this cooking process if you want to cook fried eggs.

Tamagoyaki

Select this cooking path to prepare Japanese tamagoyaki.

(Available in Japanese national cuisine.)

5.2.5 Soups and sauces

Béchamel / Velouté

Select this cooking process if you want to cook bound sauces or soups with a high proportion of milk and cream.

Packaged

Select this cooking path when preparing soups and sauces from convenience products such as pastes, powders, or reductions.

Stock

Select this cooking path if you want to cook poultry, game, fish or vegetable stock.

Pressure cook stock

Select this cooking path to pressure-cook stock.

Clarify

Select this cooking process if you want to prepare consommés.

Boil down

Select this cooking process if you want to cook sauces, stocks or to reduce wine.

Sauce

Select this cooking process if you want to cook sauces.

Pressure-cook sauce

Select this cooking path to pressure-cook sauces.

Soup

Select this cooking path if you want to prepare creamed soups, puréed soups or veloutés.

Pressure-cook soup

Select this cooking path to pressure-cook soups.

5.2.6 Milk and desserts

Crepes

Select this cooking path if you want to make crêpes or pancakes.

Steaming

Select this cooking process if you want to steam dairy dishes or desserts.

Deep-frying

Select this cooking process if you want to deep-fry desserts.

Stew fruit

Select this cooking process if you want to cook fruit compote from fresh or frozen fruit, marmalades, jams or chutneys.

Kaiserschmarrn

Select this cooking process if you want to cook Kaiserschmarren.

(Available in German, Finnish, Austrian, Swiss, and Hungarian national cuisines.)

Boil milk

Select this cooking path if you would like to heat milk.

Rice pudding

Select this cooking process if you want to cook rice pudding.

Roast nuts and seeds

Select this cooking process if you want to roast nuts and seeds.

Pudding + sauce

Select this cooking process if you want to make pudding with fresh eggs, milk-/cream-based sauces or soups, or convenience products that have milk stirred into them.

Melt chocolate

Select this cooking process if you want to melt chocolate or chocolate glaze.

Boil sugar / Caramel

Select this cooking path if you want to melt sugar or make caramel.

5.2.7 Finishing

Glaze side dishes

Select this cooking process if you want to glaze pre-prepared side dishes in butter or oil.

Meat in sauce

Select this cooking process if you want to heat up pre-prepared casseroles, braised dishes or boiled meat pieces to service temperature.

Soups and sauces

Select this cooking process if you want to heat up pre-prepared soups and sauces to service temperature.

5.3 Prerequisites, information and warnings

The following symbols, information and warnings may be displayed when you select a cooking path, or while a cooking path is in progress.



Do not use the hand shower

This symbol will be shown while you are deep-frying in the pan.



Tilt pan completely

This indicates that you have finished deep-frying food, and have not yet raised the pan all the way in order to drain out the frying oil.

1. Tilt the pan all the way [▸ 19].
2. Remove all grease or oil from the pan.
3. After that, lower the pan all the way back into position [▸ 19].



Lower pan completely

You will see this icon if you select a manual operating mode or an intelligent cooking path when the pan is not fully lowered.

1. Lower the pan all the way [▸ 19].



Open pan lid fully

You will see this icon if you select a manual operating mode or an intelligent cooking path when the pan lid is not fully opened.

1. Open the pan lid all the way [▸ 17].



Close pan valve

You will see this symbol if you select a manual operating mode or an intelligent cooking path when the pan valve is open.

1. Close the pan valve [▸ 20].



Close pan valve immediately

This symbol is shown if you open the pan valve after deep-frying without first tilting the pan fully to drain the frying oil.

1. Close the pan valve immediately [▶ 20].
2. Tilt the pan all the way [▶ 19].
3. Remove all grease or oil from the pan.
4. After that, lower the pan all the way back into position [▶ 19].



Raising the basket

You will see this symbol if you select a manual operating mode or an intelligent cooking path when the basket is still down following a previous cooking process.

1. Press this button: 

> Raise the basket all the way.



Pan temperature too high

This symbol appears if you attempt to use the automatic water intake to fill the pan, but the function is not available because the pan is too hot.

1. Allow the pan to cool on its own. Do not attempt to accelerate the process using cold water or ice. Once the pan has cooled, you can use the automatic water intake again.



Automatic water intake inactive

This icon is shown when:

- The pan lid is not fully open.

  Open the pan lid all the way [▶ 17].
- The pan is not fully lowered.

  Lower the pan all the way [▶ 19].
- You are currently deep-frying.

  The water intake will be reactivated once you have finished deep-frying and completely emptied the pan of grease or frying oil.
- You have not yet tilted the pan fully after deep-frying.

  Tilt the pan all the way [▶ 19].

5.4 Cooking food intelligently

5.4.1 Accessing intelligent cooking paths

You can access intelligent cooking paths in 2 ways:

- About iCookingSuite
- About programming mode [▶ 59]

iCookingSuite

1. In the menu bar, press this button: 

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

- By choosing an operating mode, e. g., **Vegetables and side dishes**.
- By choosing a cooking method, e. g., **Grilling**.
- By choosing an operating mode as well as a cooking method.

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

Programming mode

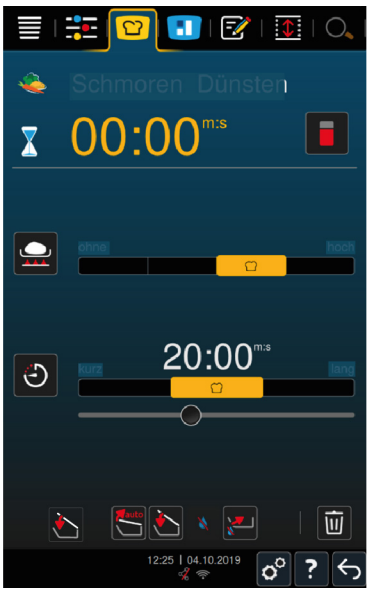
1. In the menu bar, press this button: 

2. Press this button:
> All saved intelligent cooking paths will be displayed.

5.4.2 Starting an intelligent cooking path

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





1. In the menu bar, press this button:
2. Press this button:
3. Press this button: **Braising / Stewing**
> The intelligent cooking path will start, and the pan will be preheated to the preset temperature.
4. Use the cooking parameters to specify the results you want [▶ 34].
> After a few moments, the display will switch to Cockpit [▶ 39] view.
5. Follow the instructions on the cooking system.
> Once the cooking time has elapsed or the food has reached the set core temperature, a signal tone will sound, prompting you to check whether the food has reached your desired level of doneness.
6. If the results are the way you want them, remove the food from the pan.
7. If the food has not yet reached your desired degree of doneness, use one of the suggested options to continue the cooking path.

5.5 Fine-tuning your results

After you have selected an intelligent cooking path, the unit will show you specific cooking parameters and functions for that path. By default, cooking paths use standard settings tailored to your country; these settings are designed to give you ideal cooking results. You can adjust these parameters and select additional functions using simple gestures [▶ 16] or the central selection knob [▶ 16]. Changing these settings will change the process used in the cooking path. You can check on the unit's progress at any time via the Cockpit [▶ 39].

5.5.1 Cooking parameters

NOTE
In some cooking paths, such as "Meat - Large Roast", even the lowest level is a searing level. The “without searing” option is not available in those cases.



Degree of searing

This cooking parameter lets you select whether to sear the food or not. Use the settings to specify more or less searing, depending on the results you want. A high searing level and a short cooking time, for example, result in lower cooking losses. Choosing **without** will skip the **searing** step entirely. Choose **without** if you are using smaller, previously seared pieces of meat and want to finish cooking them gently.

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



browning

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



Delta-T cooking

This cooking parameter is used to maintain a constant differential between the temperature of the cooking liquid and the core temperature. Raising the temperature of the cooking liquid gradually, while maintaining a constant differential to the core temperature, helps cook the food slowly and gently while minimizing cooking losses. You can set the differential anywhere between 18°F and 108°F. To do this, you will need to set your target core temperature.

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



Meat types

Use this cooking parameter to specify whether you are preparing white meat (such as poultry or pork) or red meat (such as beef or lamb).



Food thickness

Use this parameter to specify whether your food is thick or thin. Select **without core temperature probe** for food that is thinner than 3/4". Select **with core temperature probe** for food thicker than 3/4".



Product size

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

- Select **small** for fillet strips or breast of quail. Select **large** for roast beef or pork belly.
- Select **small** for sesame seeds. Select **large** for almonds.



Cooking time

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

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

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



Core temperature probe

Use this parameter to set whether you would like to prepare your food with or without the help of a core temperature probe. After that, you can set a target core temperature. For products more than 3/4" thick, it is advisable to use the core temperature probe.



Core temperature

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

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



Basket

Use this parameter to indicate whether you want to cook the food with or without a basket.



Temperature

Use this parameter to set the temperature you would like cooking liquids (or solid food in a cooking liquid) heated to.



Viscosity

This cooking parameter is used to set consistency, for example how thick you would like a soup. You can also use it to specify whether to boil rice or steam it, or whether you are making fresh pudding or a convenience product. The available options will vary depending on the specific intelligent cooking path.



Type of chocolate

Use this cooking parameter to indicate whether you are working with white, milk, or dark chocolate.

5.5.2 Prompts

The following prompts may appear while an intelligent cooking path is in progress.



Deglaze

Deglaze the seared food with liquid.



Fill

Fill the pan with liquid.



Load

Load the food into the unit.



Mix

Mix an ingredient (e.g., powdered soup mix) into the cooking liquid.



Core temperature probe in product

Insert the core temperature probe into the food.



Core temperature probe in cooking liquid

Place the core temperature probe into the cooking liquid.



Fill with oil

Pour oil into the pan.



Insert pan base rack

Lay the pan base rack into the pan.



Open pan lid

Open the pan lid.



Close pan lid

Lower the pan lid.



Stir

Stir the food.



Turn

Turn the food.



Chop

Cut the food into pieces.



Skip preheating?

Confirm that you would like to skip the preheating step.

1. To skip the preheating, press the button: ✓
2. To carry out the preheating, press the button: ✗



Fully seared?

Confirm that the food is finished searing.

1. To confirm, press and hold this button: ✓

5.5.3 Information

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



Preheat

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



remaining time

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



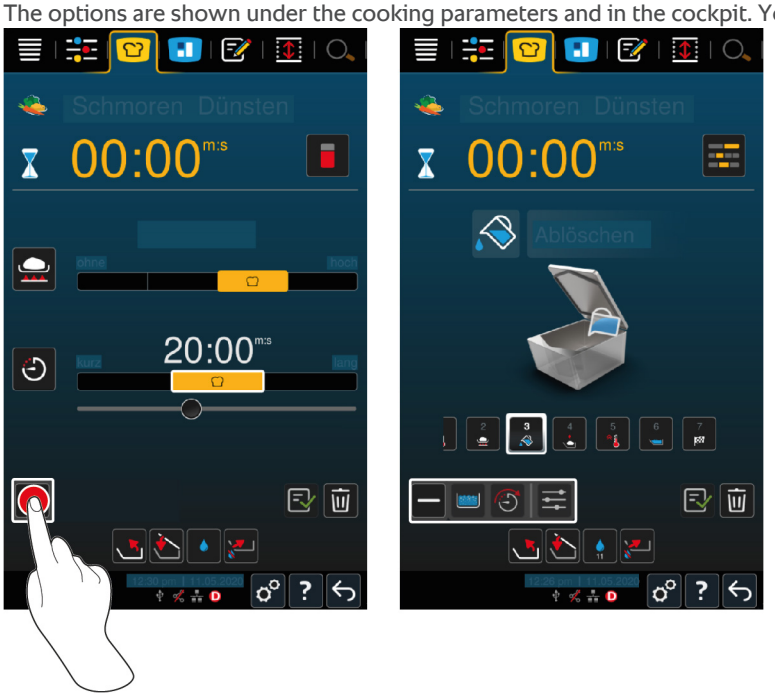
End of cooking path

The cooking path is finished.

5.5.4 Options

Once a cooking path is finished, you can extend it using one of the following options.

The options are shown under the cooking parameters and in the cockpit. You can show or hide the options.



1. To show the options, press this button: +



New batch

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



Continue with time

Use this option to continue the cooking path for a specific amount of time. If you select the option at the end of the cooking path, a window appears where you can set the duration with which the cooking path is to be continued.

1. Select the desired time.

>> The amount you set will be applied automatically within a few seconds.

If you switch from the cockpit back to the cooking parameters, the overview is grayed out. That cooking parameter cannot be changed. Once the set time has elapsed, you can either unload the unit or continue the cooking path with an option.



Reinsert

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

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

> A window appears, where you can set the core temperature.

6. Select the desired core temperature.

>> The amount you set will be applied automatically within a few seconds.

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



Hold

Use this option to hold the specified temperature. Choosing this option will hold the food at the preset temperature or core temperature in order to keep it from overcooking. We recommend only holding food for brief periods, in order to minimize cooking losses. In some cooking paths, such as overnight cooking, **Holding** is the final step of the process, and will be started automatically once your desired results have been obtained.

1. To adjust the parameters of the **Hold** option, press this button: 
2. Adjust the parameters as desired.

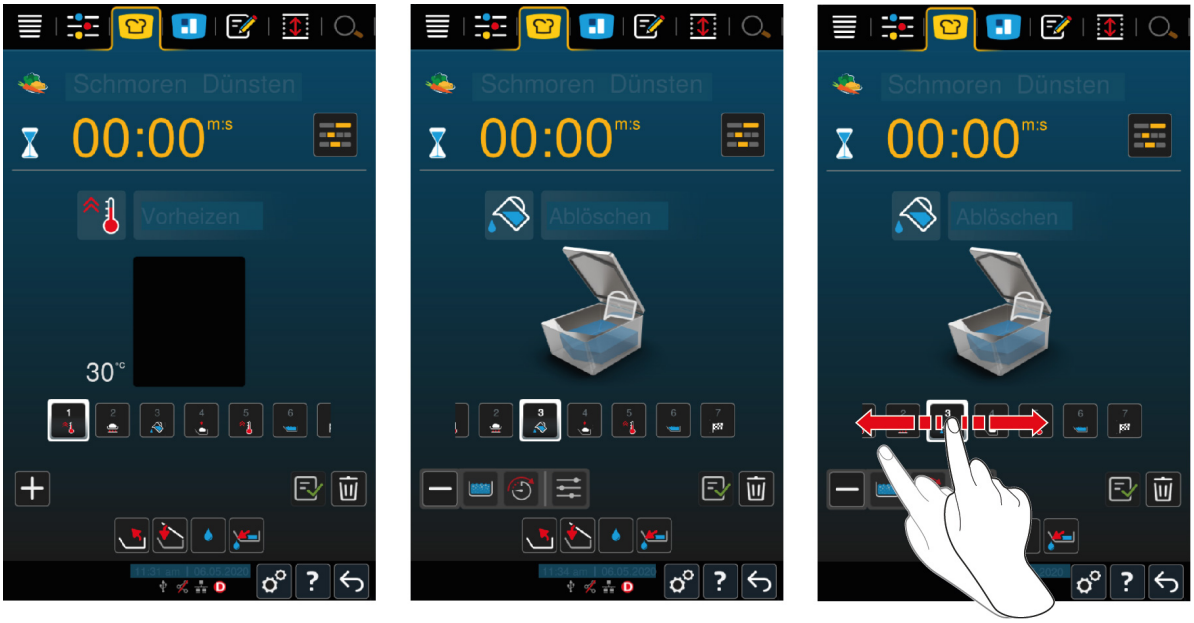
>> Once the cooking path ends, the **Hold** cooking step will be started automatically.



Bring to boil

This option allows you to bring a cooking liquid, a soup, or a sauce to a boil.

5.6 Monitoring an intelligent cooking path



Once you have started an intelligent cooking path, the display switches to the cockpit after a short time. All cooking steps are shown here, which the intelligent cooking path runs through one after the other. The active cooking step is marked. The cooking steps yet to be carried out are grayed out. Once the cooking step is complete, the next cooking step is displayed automatically.

5.7 Canceling an intelligent cooking path

You can abort a cooking path in the following ways:

1. Press and hold this button: ↩
   > The cooking path has been canceled. The home screen will appear.
2. Press this button: 🗑
   > You will be asked if you really want to cancel the cooking path.
3. To confirm, press this button: **OK**

6 Manual cooking

⚠ WARNING

Risk of explosion and burns when using high-proof alcohol

Never use high-proof alcohol for cooking. Alcohol vapors and oxygen form explosive mixtures. They can pose explosion and/or burn risks.

1. Never cook with high-proof alcohol.
2. Never flambee in the cooking system.

With the manual modes, the iVario supports you in your personal craft.

Select an operating mode to specify whether you'd like to boil, pan-fry, or deep-fry. Then set a pan temperature and a cooking time, and make any remaining decisions yourself. Manual modes give you total control over exactly how your food turns out.



6.1 Prerequisites, information and warnings

Before you start a cooking process or while one is in progress, you may see any of the same messages that would be displayed for intelligent cooking paths. More information is available here: Prerequisites, information and warnings [▶ 32]

6.2 Fine-tuning your results

6.2.1 Cooking parameters

Temperature

Use this parameter to set the temperature you would like cooking liquids (or solid food in a cooking liquid) heated to.

Cooking time

Use this cooking parameter to set the cooking time for the food. If you set a cooking time, the **core temperature** parameter will no longer be available.

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

1. If you want to use your cooking system in continuous operation mode, either press or slide the Cooking time control all the way to the right until the following message is displayed: **Continuous operation**



Core temperature

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



PowerBoost

This parameter allows you to specify how intensely you want water to boil. Three levels are available to you:

- Level 1: gentle simmer
- Level 2: boil
- Level 3: rolling boil

6.2.2 Additional functions



Preheat

This additional function is for preheating the pan to a defined temperature.



Gentle simmer

This additional function heats the pan in a way that prevents milk and other delicate foods from scalding or boiling over. When you start this function, the unit will set the pan temperature automatically.



Delta-T cooking

NOTE
Please note that, when using Delta-T cooking with a cooking time, the core temperature probe must also be inserted into the product.

This additional function is used to maintain a constant differential between the temperature of the cooking liquid and the core temperature. Raising the temperature of the cooking liquid gradually, while maintaining a constant differential to the core temperature, helps cook the food slowly and gently This option also minimizes cooking losses. You can set the differential anywhere between 18°F and 108°F. The smaller the difference between the cooking liquid temperature and the core temperature, the more slowly and gently the food will cook. The greater the difference between the cooking liquid temperature and the core temperature, the quicker the food will cook.

Either a target temperature or a desired cooking time can be set. If a target core temperature is set for the product, the cooking liquid temperature will be regulated automatically based on the difference between the set delta temperature and the set core temperature. If a cooking time is set for the product, the cooking liquid temperature will be regulated automatically based on the difference between the set delta temperature and the end of the set cooking time.



Basket

This additional function allows you to specify whether you want to cook the food with or without a basket.

6.2.3 Prompts and information

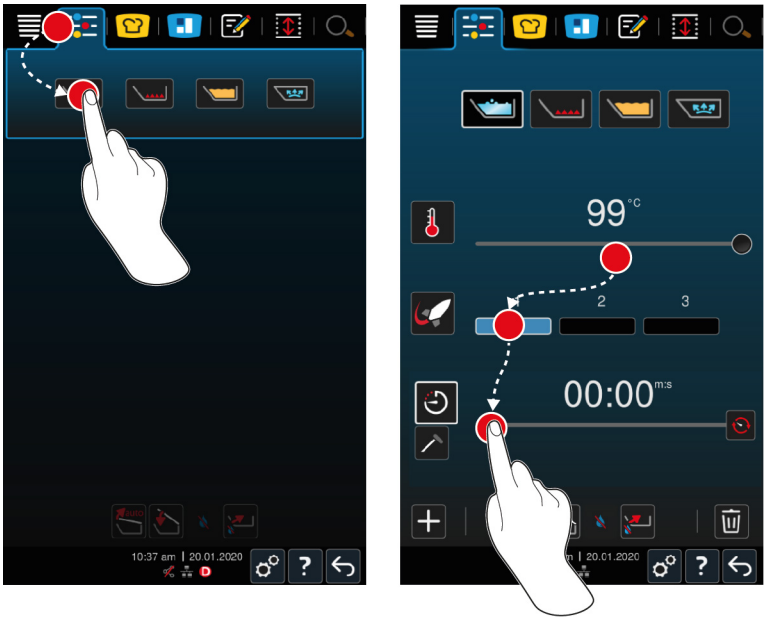
During the cooking process, you may be shown the same prompts [▶ 36] and information [▶ 37] as you would during an intelligent cooking path.

6.3 Boil

6.3.1 Temperature range

Min. temperature cooking liquid	Max. temperature cooking liquid	Default setting
86 °F	Boiling temperature	Boiling temperature; corresponds to PowerBoost level 1

6.3.2 Boil food



1. In the menu bar, press this button:
2. Press this button:
3. Set the temperature of the pan base.

> PowerBoost level 1 is activated automatically. You can change the PowerBoost level, select the **Sensitive cooking** function or the **Delta-T cooking** function. You can also cook food in baskets. More information is available here: Cooking parameters [▶ 40]

> You can now decide whether you want to cook food using cooking time or core temperature. Please note that only one of the two cooking parameters can be selected. It is not possible to use a combination of cooking parameters.

4. To cook based on cooking time, press this button:
5. Set the cooking time.
6. To cook using the core temperature probe, press this button:
7. Set the core temperature.

> The unit is preheating. If you preheat the cooking system with the pan lid closed, the cooking system will only preheat to 3°C below the boiling temperature. This prevents pressure from building up in the pan.

> Once preheating is finished, you will be prompted to load the unit.

8. Load product now.
9. To confirm, press this button:

> Once the cooking time has elapsed or the food has reached the set core temperature, a signal tone will sound, prompting you to check whether the food has reached your desired level of doneness.

10. If the results are the way you want them, remove the food from the pan.

6.4 Pan-fry

6.4.1 General safety information

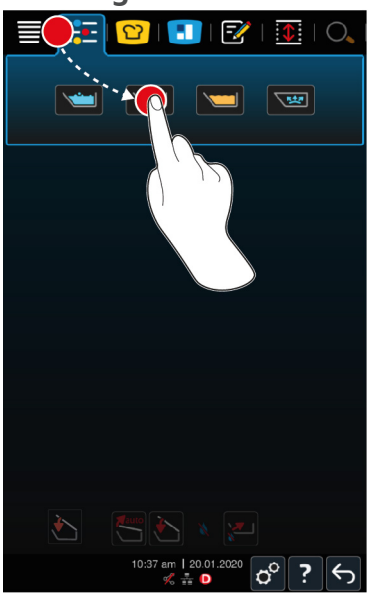
- To avoid scalding and burn injuries:
  - Wear personal protective equipment to protect yourself against burns and scalding.
  - Never fill the pan above the maximum or below the minimum fill level.
  - Ensure that the core probe is dried off before starting the roasting.
  - Do not add large quantities of wet food to hot oil or fat.

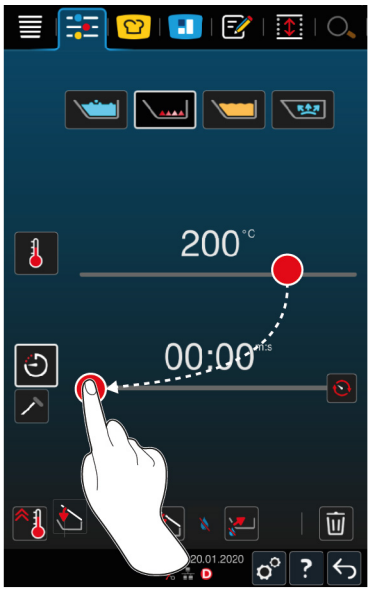
- To prevent fire risk:
  - Never pour water into hot oil or grease.
- To avoid property damage, injury or death:
  - Never use water to quench burning oil or fat.

6.4.2 Temperature range

Min. temperature pan base	Max. temperature pan base	Default setting
86 °F	482°F	392°F

6.4.3 Roasting food





1. In the menu bar, press this button:
2. Press this button:
3. Set the temperature of the pan base.

> You can now decide whether you want to cook food using cooking time or core temperature. Please note that only one of the two cooking parameters can be selected. It is not possible to use a combination of cooking parameters.

4. To cook based on cooking time, press this button:
5. Set the cooking time.
6. To cook using the core temperature probe, press this button:
7. Set the core temperature.

> The unit is preheating. Once preheating is finished, you will be prompted to load the unit.

8. Load product now.
9. To confirm, press this button:

> Once the cooking time has elapsed or the food has reached the set core temperature, a signal tone will sound, prompting you to check whether the food has reached your desired level of doneness.

10. If the results are the way you want them, remove the food from the pan.

6.5 Deep-fry

6.5.1 General safety information

- To avoid scalding and burn injuries:
  - Wear personal protective equipment to protect yourself against burns and scalding.

  - Never fill the pan above the maximum or below the minimum fill level.
  - Ensure that the pan seal is dry before starting the deep-frying process.
  - Ensure that the core probe is dry before starting the deep-frying process.
  - Do not add large quantities of wet food to hot oil or fat. Wet food, such as frozen food, promotes foaming of the oil or fat.
  - Allow hot oil or fat to cool down completely before removing it from the pan.
- To prevent fire risk:
  - Always ensure that the pan is filled above the minimum fill levels.
  - Never pour water into hot oil or grease.
  - Skim off food residues and contamination in the oil or fat.
  - Check the quality of the oil or fat before each deep-frying process.
  - Replace the oil or fat regularly. Old oil or fat is easily flammable and has a tendency to foam.
- To avoid property damage, injury or death:
  - Never use water to quench burning frying oil or fat.

6.5.2 Restricted scope of functions

For your safety, the following functions are not available when deep-frying food:

Automatic water filling

While you are deep-frying food, this icon will be displayed: 

You can only fill the pan with the automatic water filling function again once you have tilted the pan completely and poured out the oil or fat.

Open pan valve

While you are deep-frying food, this icon will be displayed: 

You can only open the pan valve again if you tilt the pan completely and remove the oil or fat.

6.5.3 Temperature range

Min. temperature oil	Max. temperature oil	Default setting
86 °F	356°F	347°F

When preheating oil or fat with the pan lid closed, the oil or fat is preheated to a maximum of 302 °F. Please observe the following information on acrylamide in food [▸ 99].

6.5.4 Melting solid fat

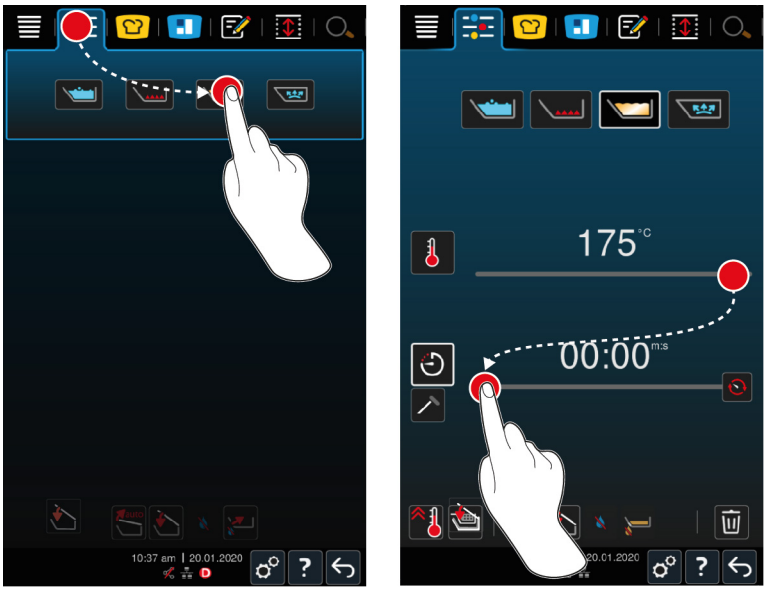
If you are not filling the pan with the oil cart, you can melt solid fat as follows:

1. Fill the pan with solid fat. Observe the minimum and maximum permitted fill levels [▸ 16].
2. Select the manual operating mode **Deep-fry**.

>> The pan is preheated automatically to the set temperature. The fat turns to liquid. Once the fat has reached the desired temperature, you will be prompted to load the pan. More information is available here: Deep-frying with a basket [▸ 44]

6.5.5 Deep-frying with a basket

When deep-frying food, it is advisable to use deep-frying baskets. The following section describes the process of deep-frying using deep-frying baskets.



1. Mount the arm of the automatic lifting and lowering mechanism
2. Hook in the baskets.
3. Fill the pan with oil or fat.
4. In the menu bar, press this button:
5. Press this button:
6. Press this button:
7. Set the temperature of the pan base. **NOTE! For your safety, if the oil or fat reaches a temperature of 440°F due to a technical problem, the cooking system will switch off automatically. Contact your RATIONAL service partner to commission the cooking system again.**

> You can now decide whether you want to cook food using cooking time or core temperature. Please note that only one of the two cooking parameters can be selected. It is not possible to use a combination of cooking parameters.

8. To cook based on cooking time, press this button:
9. Set the cooking time.
10. To cook using the core temperature probe, press this button:
11. Set the core temperature.

> The unit is preheating. Once preheating is finished, you will be prompted to load the unit.

12. Load product now.
13. To confirm, press this button:

> The baskets are lowered automatically.

14. To raise the baskets during cooking, press this button:

> Once the set cooking time has elapsed or the set core temperature is reached, the baskets are raised automatically.

15. If you are happy with the cooking result, remove the deep-frying baskets.

6.6 Cancel manual cooking

You can cancel the cooking in the following ways:

1. Press and hold this button:

> The cooking path will be canceled.

2. Press this button:

> You will be asked if you really want to cancel the process.

3. To confirm, press this button: **OK**

7 Pressure cooking (optional)

⚠ WARNING

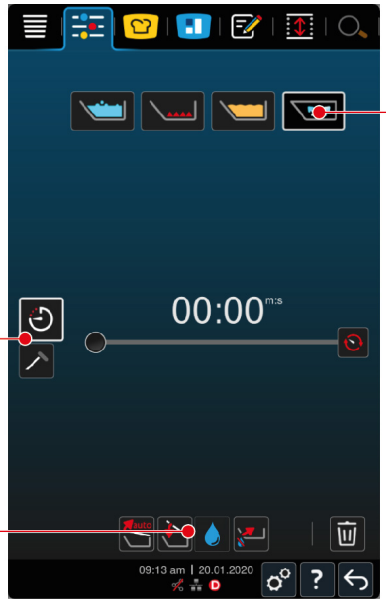
Risk of scalding and burns due to pressure cooking with alcohol

The system is designed for pressure cooking with water. If you pressurize food in liquids whose boiling point is below that of water, such as alcohol, and unlock the lid of the crucible, the hot liquid may evaporate or splash out of the crucible together with the food at a high velocity. This can cause severe scalding or burns.

1. Therefore, only use water as a cooking liquid when pressure cooking.
2. In addition, always wear your personal protective equipment.

With the optional pressure cooking function, the boiling temperature is increased by pressure and the cooking time of casseroles, braised dishes, stocks, soups or stews is reduced by up to 35 %. The iVarioBoost heating system builds up pressure inside the pan, and maintains it at a constant level throughout the cooking process. This constant pressure helps preserve the product's structure, so you'll be ready to serve great-quality food in no time. Shorter cooking times help boost your productivity and capacity.

The pressure cooking system is best for cooks who plan on using it at least once per week. Using the pressure cooking feature less frequently can result in inefficient operation, which means pressure takes longer to dissipate once cooking is complete. In this case, RATIONAL recommends running the pressure cooking weekly using the minimum required quantity of water. This will help keep the pressure cooking system running smoothly.



7.1 General safety information

- The steam nozzle of the pan lid can come loose and fall into the food on heavy impact. The steam nozzle may be served unnoticed and parts of the steam nozzle may be swallowed.
- Do not use oil, milk, or bound sauces when pressure cooking. These foods contain too little water to build up pressure. The food may burn.
- To avoid scalding and burn injuries:
  - Wear personal protective equipment to protect yourself against burns and scalding.
  - Never fill the pan above the maximum or below the minimum fill level.
  - Never pressure cook food in alcohol. Alcohol has a lower boiling point than water and can boil over.
  - Open the pan lid carefully after pressure cooking. Hot food can foam over or spray out.

7.2 Prompts

The following additional prompts are displayed during pressure cooking.

⚠ WARNING

Risk of scalding and burns due to pressure cooking with alcohol

The system is designed for pressure cooking with water. If you pressurize food in liquids whose boiling point is below that of water, such as alcohol, and unlock the lid of the crucible, the hot liquid may evaporate or splash out of the crucible together with the food at a high velocity. This can cause severe scalding or burns.

1. Therefore, only use water as a cooking liquid when pressure cooking.
2. In addition, always wear your personal protective equipment.

Maximum fill level complied with

You will be asked to confirm that you have not exceeded the maximum fill quantity in the pan. You will also be asked whether you are using liquids with a lower boiling point than water, such as alcohol.More information is available here: Fill levels [▶ 16]

1. To confirm, press and hold the button: ✓



Lock pan lid

You are prompted to lock the pan lid.

1. Press this button: 
> The pan lid is locked automatically.

⚠ CAUTION

Risk of injury when unlocking the pan lid

There is a risk of injury if you stand in front of the unit when unlocking the pan lid.

a) Ensure that no one is in front of the unit when unlocking the pan lid.



Release pan lid

You are prompted to release the pan lid.

1. Press this button: 
> The pan lid is released automatically.

7.3 Information

The following additional information is displayed during pressure cooking.

- Pressurize

  The pressure in the pan is built up.
- Release pressure

  The pressure in the pan is lowered. Wait until the pressure has completely dissipated. Do not turn the appliance off.

7.4 Options

The following additional option is shown if you select an intelligent cooking path with pressure cooking function.



Continue with time

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

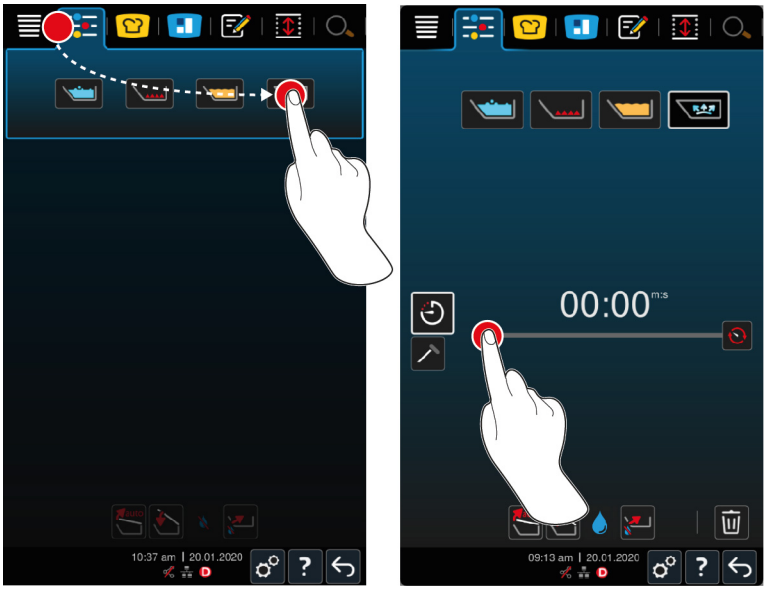
7.5 Pressure cooking

⚠ WARNING

Risk of scalding and burns due to pressure cooking with alcohol

The system is designed for pressure cooking with water. If you pressurize food in liquids whose boiling point is below that of water, such as alcohol, and unlock the lid of the crucible, the hot liquid may evaporate or splash out of the crucible together with the food at a high velocity. This can cause severe scalding or burns.

1. Therefore, only use water as a cooking liquid when pressure cooking.
2. In addition, always wear your personal protective equipment.



1. In the menu bar, press this button:
2. Press this button:
3. To cook based on cooking time, press this button:
4. Set the cooking time.
5. To cook using the core temperature probe, press this button:
6. Set the core temperature.
7. Load product now.
8. To confirm, press this button:
9. Close the pan lid. **⚠ WARNING! Make sure that the pan edge is clean and that there are no objects between the pan and pan lid. If the pan lid does not close properly, it may not be possible to start pressure cooking or hot steam will escape during pressure cooking.**
10. Press this button: **⚠ WARNING! If you block the pan lid, there is a risk of crushing fingers and hands. Keep your distance from the unit while the pan lid is locked.**

> The pan lid is locked. Pressure is built up in the pan. Once the set cooking time has elapsed or the set core temperature is reached, the pressure in the pan is lowered.

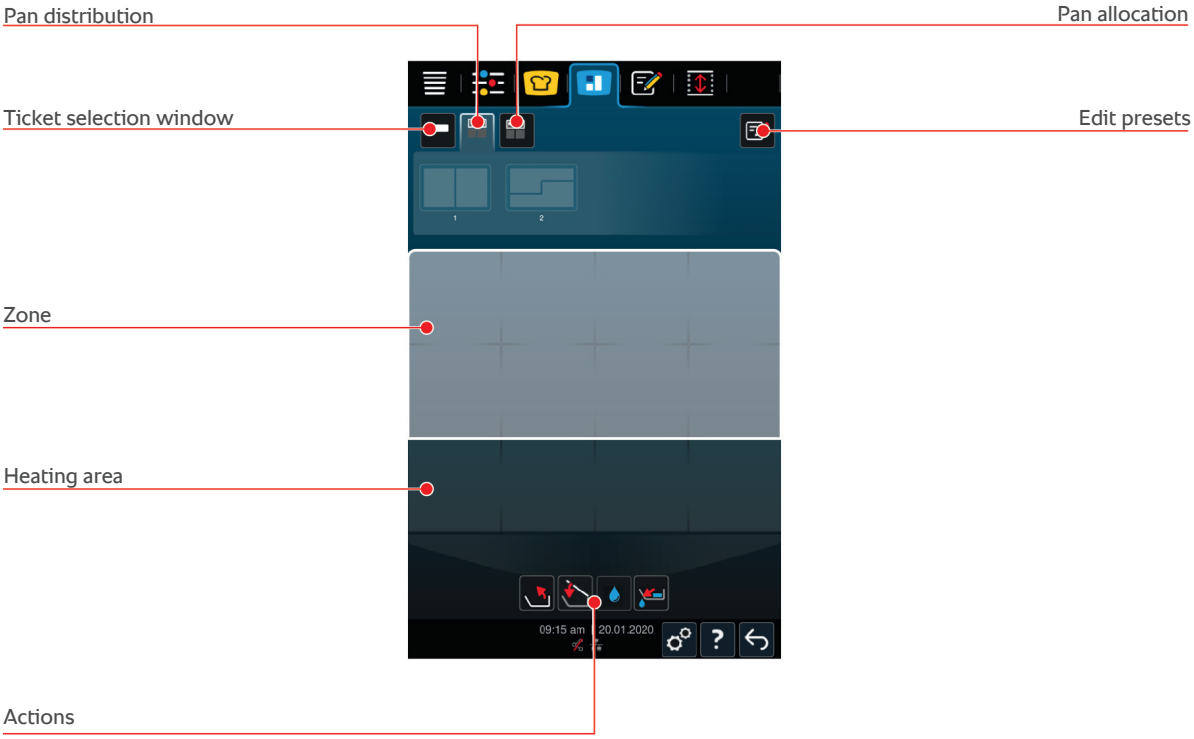
11. Press this button:

> The pan lid is released and the cooking process has ended. **NOTE! Open the pan lid when instructed to do so. If you do not open the pan lid, a vacuum may build up in the pan, which means you can no longer open the pan lid.**

8 iZoneControl

iZoneControl allows you to divide the pan surface into individual heating zones and operate them at different temperatures; unused areas can even remain cold. All you have to do is specify the results you want and start cooking paths for each zone. The heating zones will then be heated to the optimum temperatures for the results you have specified.

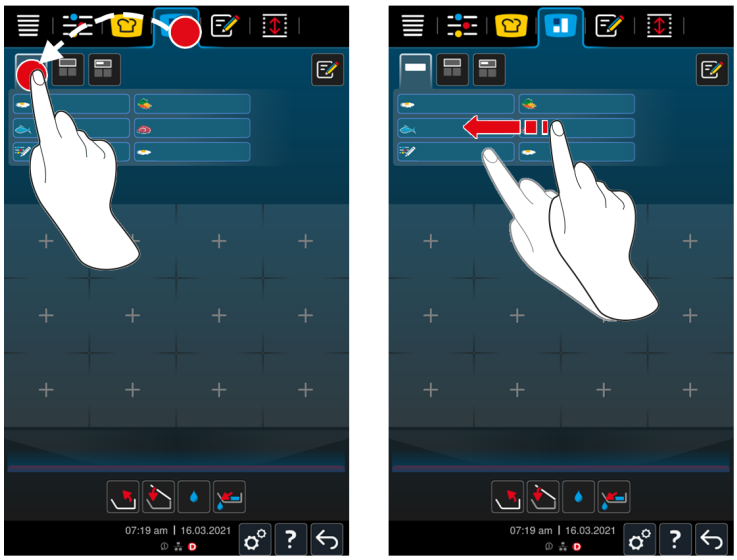
NOTE
The temperature difference between zones should not exceed 230°F.



8.1 Tickets

8.1.1 Selecting preset tickets

Preset tickets with different cooking applications are available to you.



1. In the menu bar, press this button:
2. Press this button:

> The preset tickets will be displayed.

>> You can now position [▶ 57]the tickets or create your own tickets [▶ 51].

8.1.2 Creating your own tickets

You can add any desired manual operating modes, intelligent cooking paths, or other programs to the ticket board. If you do not save the compilation as a shopping cart, the ticket board will be overwritten when you load a new shopping cart.



1. In the menu bar, press this button:
2. Press this button:
3. Press this button:
4. To add an intelligent cooking path to the ticket board, press this button:

5. Either scroll through the list of cooking paths or filter by product category (meat, fish soup, etc.).

1. To add a manual program to the ticket board, press this button:
2. To add an intelligent program to the ticket board, press this button:

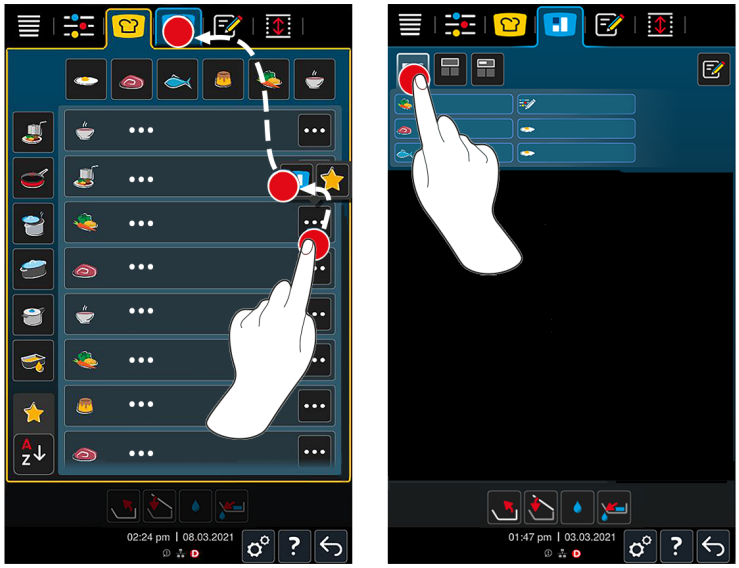
Deleting tickets from the ticket board

1. To delete a ticket from the ticket board, press this button:
2. Press this button: and select the ticket to be deleted.
3. To delete a ticket, press this button: .

8.1.3 Editing the ticket board

You can add any desired intelligent cooking paths or other programs to the ticket board. If you do not save the compilation as a shopping cart, the ticket board will be overwritten when you load a new shopping cart.

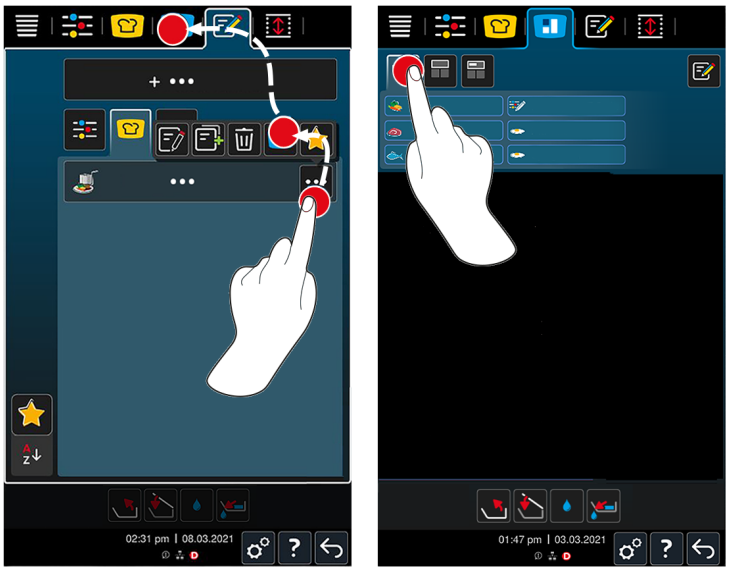
Editing the ticket board in iCookingSuite



1. In the menu bar, press this button:
2. Press the following button after the desired cooking path: •••
3. Press this button:
4. In the menu bar, press this button:
5. Press this button:

>> The intelligent cooking paths will be displayed on the ticket board.

Editing ticket boards in programming mode



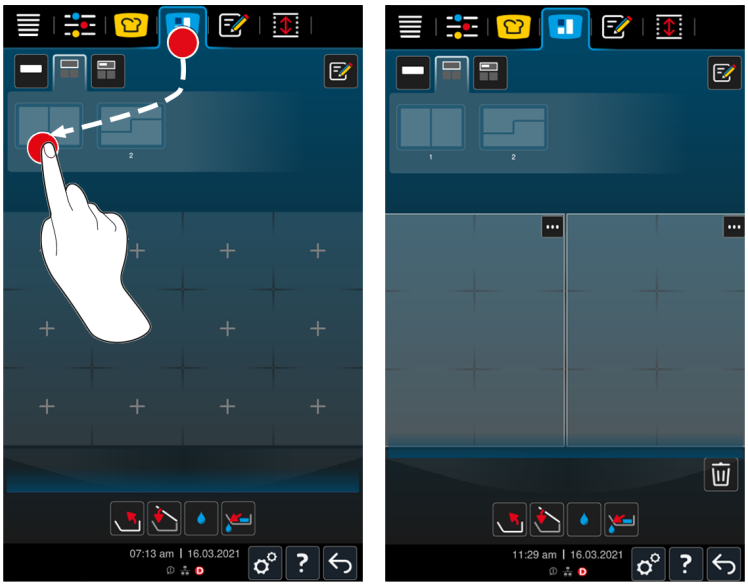
1. In the menu bar, press this button:
2. Press the following button after the desired cooking path: •••
3. Press this button:
4. In the menu bar, press this button:

> The programs will be displayed on the ticket board.

8.2 Pan division

iZoneControl allows you to divide the pan base into up to 4 zones.

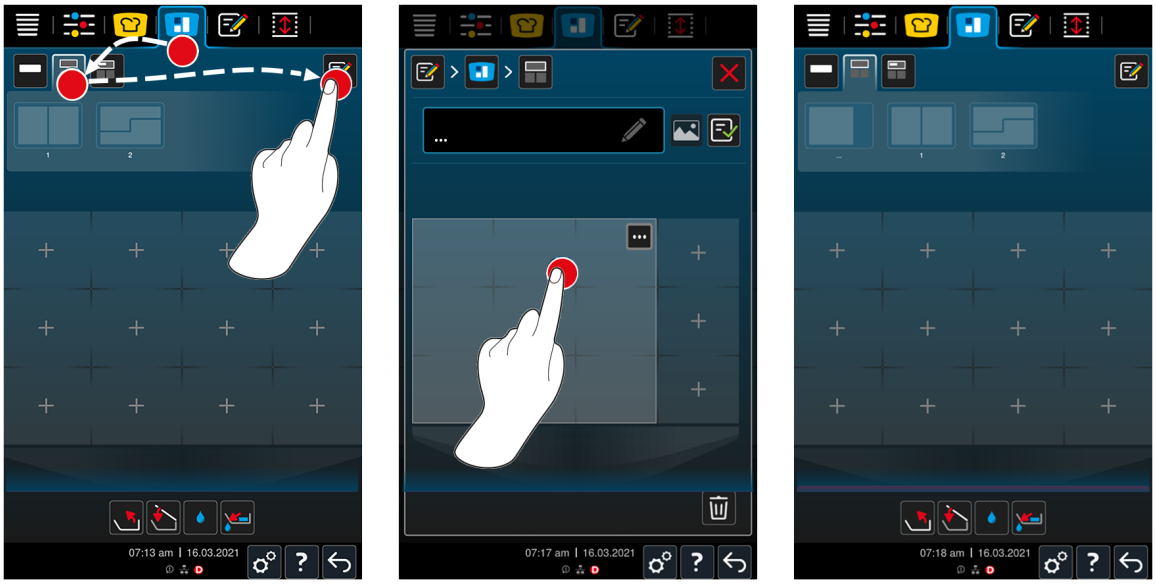
8.2.1 Selecting pan division presets



1. In the menu bar, press this button:
2. Press this button:
3. Select a preset pan division.
4. Press the pan surface.

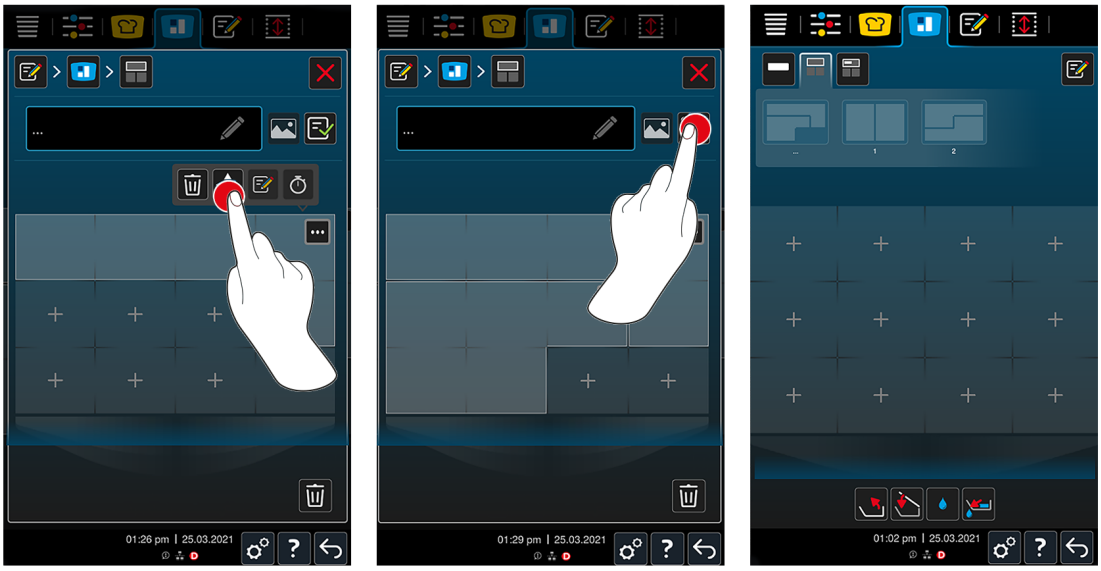
>> The pan base is automatically divided into zones. You can now assign tickets to the zones.

8.2.2 Creating your own pan divisions



1. In the menu bar, press this button:
2. Press this button:
3. Press this button:
4. Divide the pans according to your requirements.
5. Confirm your division settings by pressing .

Editing pan divisions



1. To edit a pan division, press this button:
2. Press this button:
3. Press this button:
4. Select one of the listed pan divisions by pressing it.
5. Press this button: •••

6. Press this button:
> The screen for editing will open.
7. Press this button: •••
8. Press this button:
9. Tap the additional areas of the pan you would like to include.
> The zone is adapted in line with your wishes.
10. To confirm the zone, press this button:
11. To delete a confirmed zone, press this button:
12. To save the plan, press this button:

Deleting pan divisions

1. To delete a pan division, press this button:

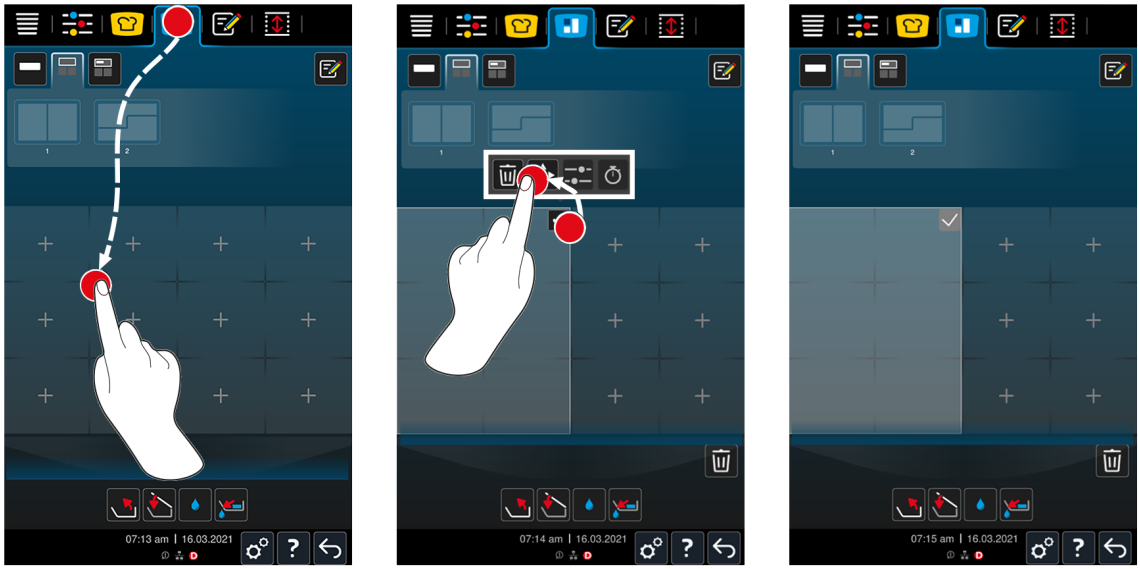
Saving pan divisions

1. To give the new pan divisions a name, press this button:
2. If you only want to add the pan division temporarily, press this button:
3. To save the plan, press this button:

>> The pan divisions will be displayed.

8.2.3 Dividing the pan into zones

You can also divide a pan into zones without working with pan divisions. The temporary division will be overwritten as soon as a pan division is assigned to the pan.

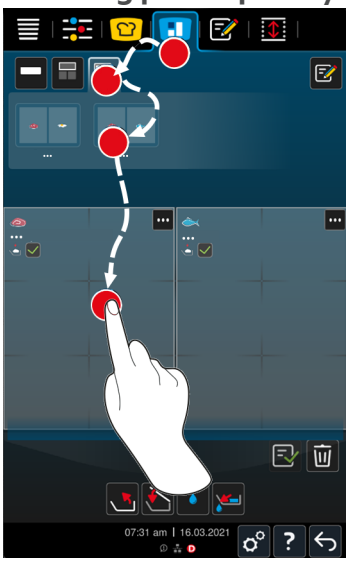


1. In the menu bar, press this button:
2. Tap an area within the pan.
> That area will be converted into a zone.
3. To confirm the zone, press this button:
4. To expand the zone, press this button: •••
5. Press this button:
6. Tap the additional areas of the pan you would like to include.
> The zone will be expanded accordingly.

7. To confirm the zone, press this button: ✓
> The zone is confirmed.
8. To add another zone, tap a part of the pan that has not yet been assigned to a zone.
9. To delete a confirmed zone, press this button: •••
10. Press this button: 🗑

8.3 Pan assignments

8.3.1 Selecting preset pan layouts



1. In the menu bar, press this button:
2. Press this button:
> The preset pan layouts will be displayed.
3. Select a pan layout.
4. Press the pan surface.
>> Those settings will be applied to the pan automatically. The zones will be preheated to the set temperatures. Once preheating is finished, you will be prompted to load the food.

8.3.2 Creating your own pan allocations

1. In the menu bar, press this button:
2. Press this button:
3. Press this button:
4. Now you can create a pan layout and give it a name.
5. Press this button: ••• within the pan layout you have created.
6. Press this button:
7. Select either a cooking path or a program to be added to your pan layout.
8. Press this button: ⏱ if you want to add a timer to your pan layout.
9. Press this button: to save your pan layout.
10. Either scroll through the list of possible pan allocations or press the buttons **1**, **2**, **3** or **4** to sort the list.

Deleting a pan layout

1. To delete a pan layout, press this button: 🗑

Saving pan layouts

1. To give the new pan layout a name, press this button:
2. To save the pan layout, press this button:

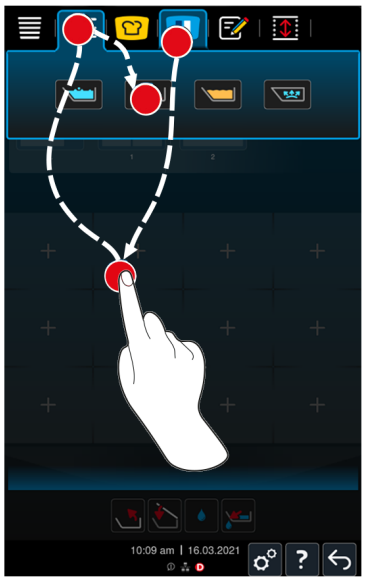
>> The pan layouts will be displayed.

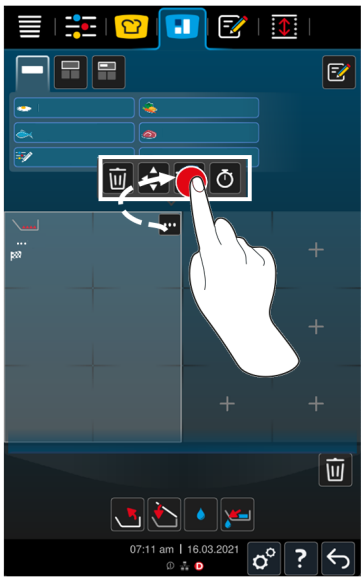
8.4 Cooking with iZoneControl

You can cook food using one of 4 methods:

- Preset tickets [▶ 50]
- Preset pan layouts [▶ 56]
- Manual operating modes [▶ 57]
- Intelligent cooking paths [▶ 57]

8.4.1 Assigning manual operating mode to a zone.







1. In the menu bar, press this button:
2. Select the pan or the desired zone.
3. In the menu bar, press this button:

> Manual operating modes will be displayed.

4. Select an operating mode.

> The manual operating mode will be assigned to the pan or the zone.

5. To adjust the cooking parameters to fit your needs, press this button: •••
6. Press this button:

> The display will call up the current cooking parameters.

7. Adjust the cooking parameters as necessary, and then save your changes by pressing

> The pan or the zone will be preheated to the saved temperature. Once preheating is finished, you will be prompted to load the food.

8.4.2 Assigning a ticket to a zone

✔ Start by dividing the pan into zones [▶ 53].

1. Press this button:
2. Press and hold the desired ticket until it is marked and drag the ticket to the desired zone.

> The zone will be preheated.

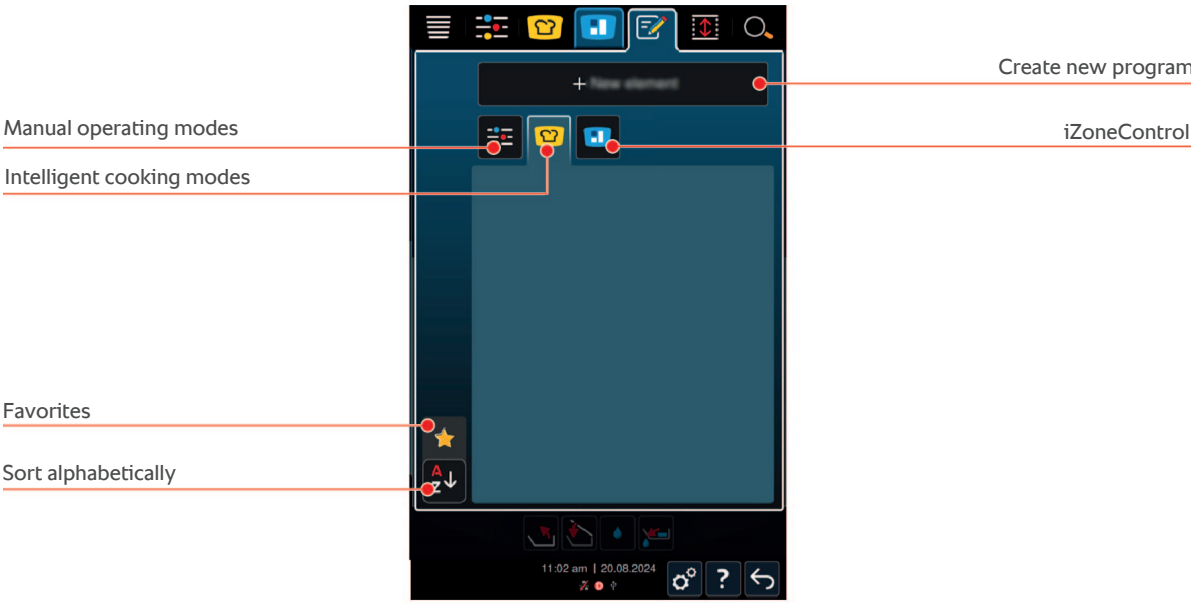
3. Alternatively, press the desired ticket and then the desired zone.

> The ticket is assigned to the zone and the zone is preheated.

>> Once preheating is finished, you will be prompted to load the food.

9 Programming mode

You can create, save, and manage your own manual programs [▶ 60], pan allocations [▶ 60], pan distributions [▶ 60]intelligent cooking paths [▶ 61] and shopping carts [▶ 59]. You can choose from among any of the available manual operating modes [▶ 40], intelligent cooking paths [▶ 26] and pre-programmed shopping carts.



9.1 Programming shopping carts

1. In the menu bar, press this button:
2. Press this button: **+ New element**
3. Press this button:
4. Press this button:
5. To add intelligent cooking paths to the shopping cart, press this button:

> All intelligent cooking paths will be displayed.

6. Scroll through the list or select a cooking mode and then tap the cooking path you want to add.

> The cooking path will be marked with and added to the shopping cart. You can also check whether cooking paths can be combined by holding the buttons for the selected cooking paths. A green check mark indicates that applications can be combined.

7. To add previously saved programs to the shopping cart, press this button:

> All programs will be displayed.

8. Scroll through the list or select manual or intelligent programs, and then tap the program you want to add.

> The cooking path will be marked with and added to the shopping cart.

Reviewing shopping carts

1. To review the shopping cart, press this button:

> All selected intelligent cooking paths and programs will be displayed.

2. To delete an element from the shopping cart, press this button:

Saving a shopping cart

1. To give the shopping cart a name, press this button:
2. Enter a name.

3. To save the shopping cart, press this button:

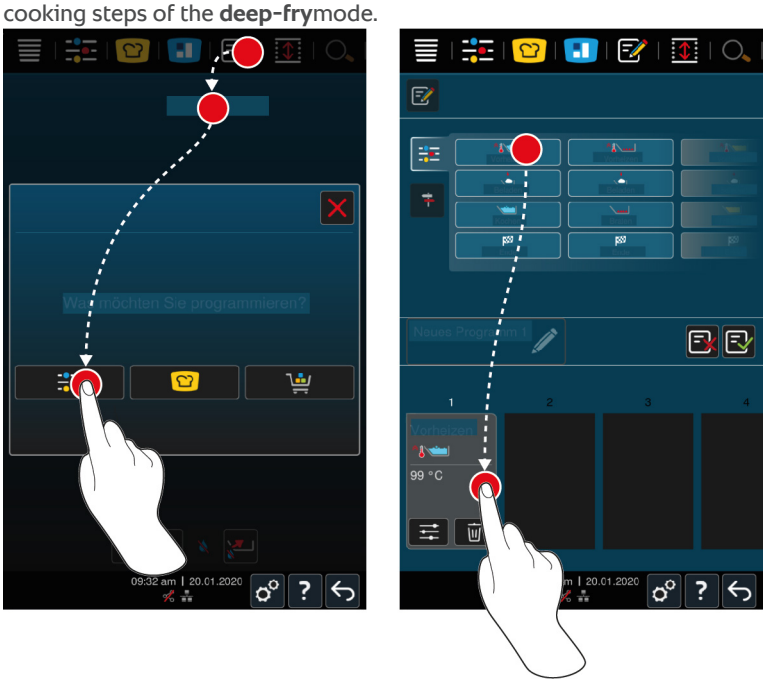
>> The shopping cart will be shown in the list of programs.

9.2 Creating programs manually

The following operating modes are available to you:

- simmer
- Pan-fry
- Deep-fry
- Gentle simmer

You cannot combine the operating mode cooking steps **boil**, **fry**, **pressure cook (option)** or **sensitive boil** with cooking steps of the **deep-fry**mode.



1. In the menu bar, press this button:
2. Press this button: + **New element**
3. Press this button:

> A summary view of available cooking steps will be displayed.

4. Select the cooking steps you want to use and drag them to the bottom section. **NOTE! You cannot combine certain cooking steps. Preheating and loading must be selected from the same column. The cooking mode and the end of the cooking path may be selected from a different column.**



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

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

1. Adjust the cooking step as desired.
2. To save your changes, press this button:

Saving a program

1. To give the profile a name, press this button:
2. Enter a name.
3. To save your program, press this button:

>> The system will check the program. If all cooking parameters are fully defined and logically organized, the program will be saved and added to the list of available programs.

>> If the program contains an error, that section of the program will be marked. Fix the error before saving the program again.

9.3 Creating an intelligent program

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



1. In the menu bar, press this button:
2. Press this button: + **New element**
3. Press this button:

> The system will ask you what you would like to program.

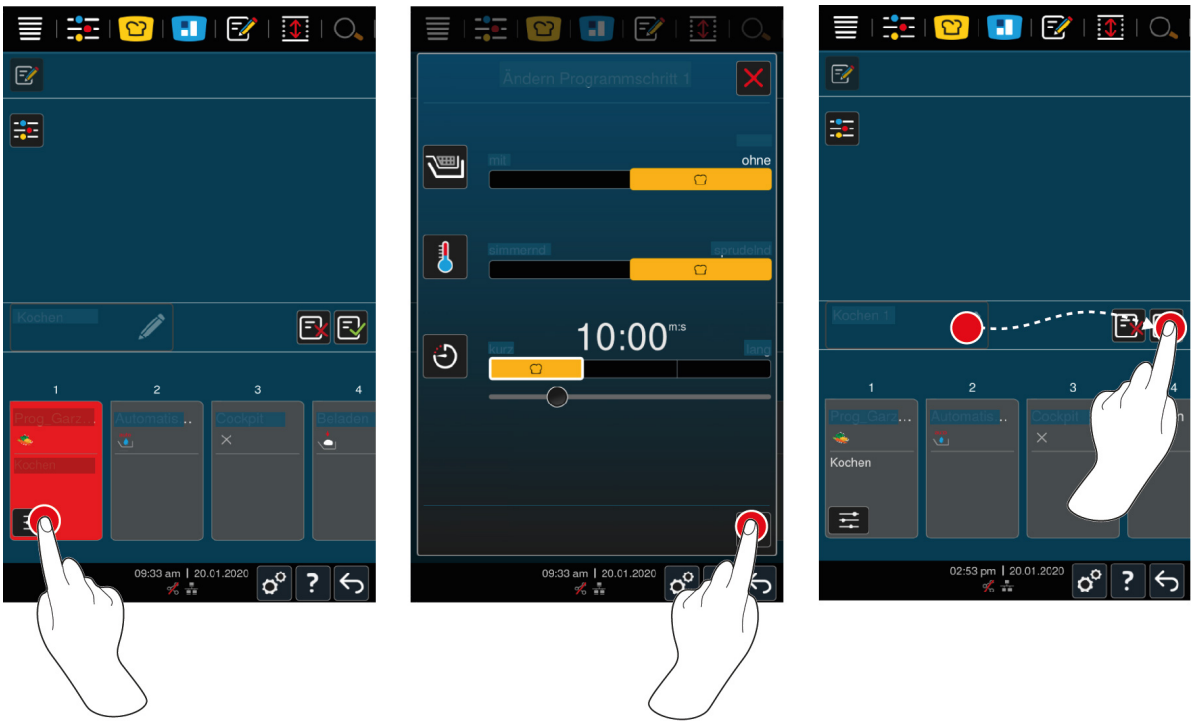
4. Select one of the following options:

- operating mode
- Operating mode and cooking method
- Cooking method

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

1. Select an intelligent cooking path.

> The individual cooking steps will be displayed. Now you are ready to adjust the cooking parameters to fit your needs.



2. Press this button:

> Any editable cooking parameters and additional functions for that cooking path will be displayed. Standard settings for the cooking path are marked with this symbol:

3. Adjust the cooking parameters as desired.
4. To save your changes, press this button:

> The individual cooking steps will be displayed again.

Saving a program

1. To give the profile a name, press this button:
2. Enter a name.
3. To save your program, press this button:

>> The program will be shown in the list of programs.

9.4 Editing and deleting programs

✔ You have created manual programs [▶ 60], intelligent cooking paths [▶ 61], Pan division [▶ 53]Pan assignments [▶ 56] or shopping carts [▶ 59].

1. To edit a program, press the button: •••

The following editing options are available:

- Edit element
- Send to ticket board
- Add to favorites
- Duplicate element
- Delete element

9.5 Starting programs and shopping carts

Starting manual programs

1. To start a manual program, tap the program you want to use.

> The program will start immediately. All cooking steps will be displayed.

2. To send a manual program to iZoneControl, press the button: •••
3. Press this button:

>> The manual program will be displayed on the ticket board. You can now place the ticket as usual [▶ 57].

Starting an intelligent cooking path

1. To start an intelligent cooking path, tap the program you want to use.

> The program will start immediately. All cooking steps will be displayed.

2. To send an intelligent cooking path to iZoneControl, press the button: •••
3. Press this button:

>> The intelligent program will be displayed on the ticket board. You can now place the ticket as usual [▶ 57].

Starting shopping carts

1. To add a shopping cart to iZoneControl, tap the shopping cart you want to use.

> All elements within the shopping cart will be shown on the ticket board. You can now place the tickets as usual [▶ 57].

Pan distribution

1. Press this button:

>> Now you can choose a pan division schema.

Pan allocation

1. Press this button:

>> Now you can select a pan allocation.

9.6 Pre-select start time

The default start time feature allows you to preset a start time on manual programs down to the exact minute. That way, for example, you can take advantage of cheaper nighttime electricity rates while utilizing your cooking system up to 24 hours a day.

⚠ CAUTION

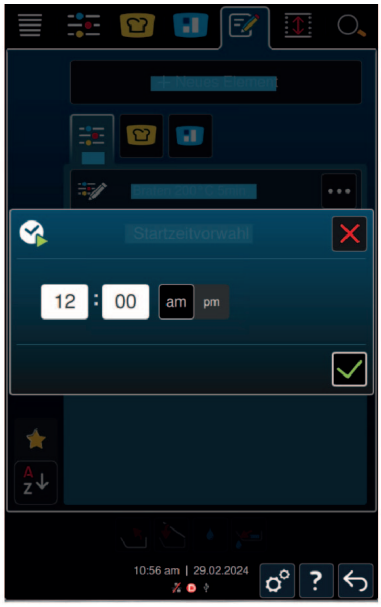
Leaving food in an unheated pan for longer periods of time cause bacteria to build up on the food,

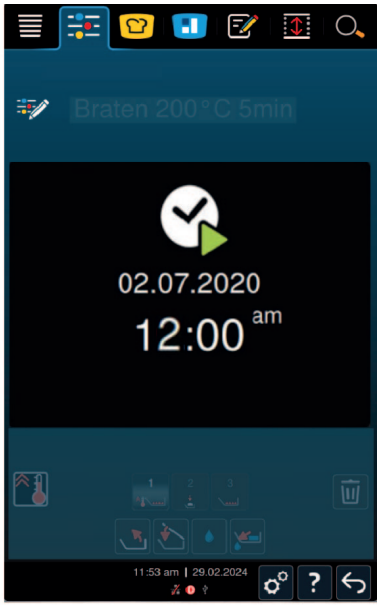
potentially leading to food poisoning or food-borne illnesses.

1. Do not leave food in the pan for too long.

Set start time







✔ You have created a manual program [▶ 60].

1. In the menu bar, press this button:
2. Press this button:

> The list of manual programs will be displayed.

3. Press this button beside the manual program: •••
4. Press this button:
5. Enter the start time.
6. To confirm, press this button:

> The set start time will be displayed.

> The manual program will start at the set time.

7. To cancel a preset start time, press and hold this button:

10 Switching between operating modes

With iVario, you can switch easily between the manual, iCookingSuite and iProductionManager cooking modes at any time. This offers the optimal mix of automatic, work-saving cooking intelligence and individually desired control options.

- Change an intelligent cooking path from iCookingSuite to an intelligent ticket in iZoneControl.

Changing an intelligent cooking path into an intelligent ticket

✔ Use this function after starting an intelligent cooking path. Use this function while cooking is in process.

1. In the menu bar, press this button: 

>> The surface area of the pan used can now be reduced.

11 Settings

Change settings by scrolling through the list and pressing on the desired category. Each category has a selection of settings options assigned to it; these can be modified using gestures [▶ 16] or the selection dial [▶ 16].

You can permanently change the factory settings on your unit to suit your requirements.

1. Press this button:
> You will see a list of all available settings options:
- Favorites [▶ 66]
- Display [▶ 66]
- Light [▶ 68]
- Sound [▶ 68]
- Cooking system [▶ 69]
- Cooking [▶ 70]
- Data management [▶ 70]
- Network settings [▶ 73]
- User profile [▶ 75]
- Service [▶ 75]
- ConnectedCooking [▶ 76]

11.1 Favorites

All the settings you have marked as favorites will be displayed in the favorites.

Saving settings as favorites

1. Select a setting.
2. Press this button:
>> The setting will be saved as a favorite. Favorites will be displayed under , sorted chronologically in the order they were added.

11.2 Display

Opening display settings

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

11.2.1 Language

Here, you can change the language of the user interface.

Setting the user interface language

1. Press this button: **Language**
2. Select the desired language.
>> The language of the user interface will be changed immediately.

11.2.2 Date and time

You can change the following settings here:

- **Date**
- **Time of day**
- **Switch 24h/12h**

Setting the date

1. Press this button: **Date**

> A calender is shown.

2. Select the desired date.

>> The date is applied automatically.

Setting the time

1. Press this button: **Time of day**

> The time is shown.

2. Press the time.
3. Set the desired time.

>> The time is applied automatically.

Switching between 24 h/12 h clock formats

1. Select **12** to use a 12-hour clock format and **24** to use a 24-hour clock format.

Synchronizing time via ConnectedCooking

You can also have the time synchronized automatically via ConnectedCooking.

1. Press this button:
2. Press this button: **ConnectedCooking**
3. Next to **automatic time synchronization**, press this button: **ON**

11.2.3 Setting the temperature format

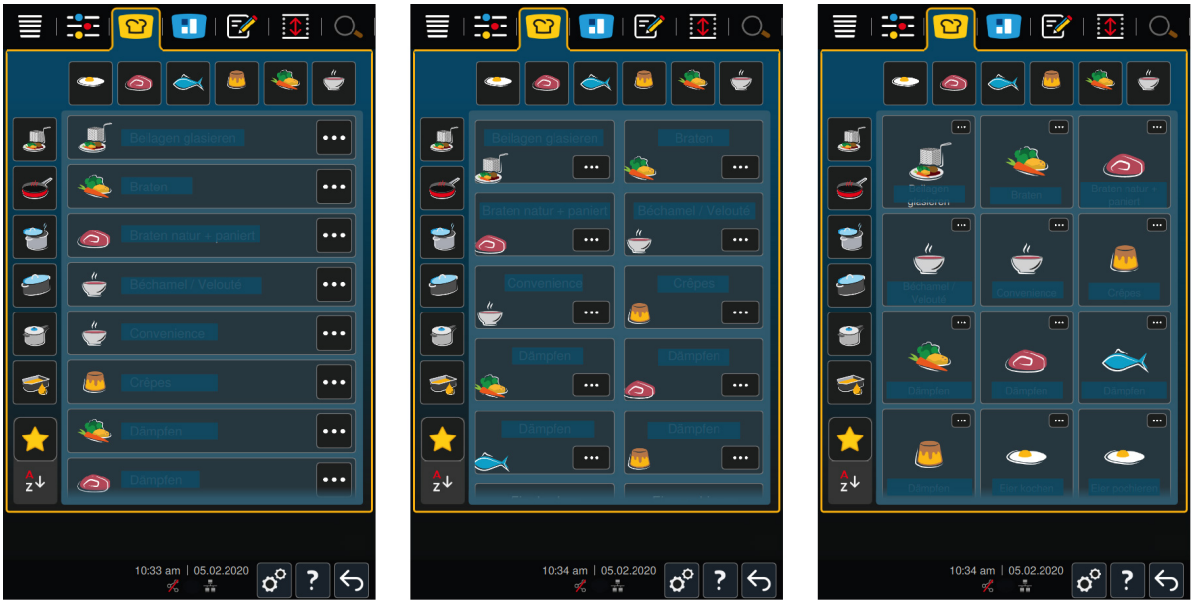
Use this to choose whether to display temperatures in **°C** or **°F**.

11.2.4 Volume units

Use this setting to indicate whether you would like volume displayed in liters **L** or gallons **G**.

11.2.5 Program view

Here, you can set whether intelligent cooking paths in the iCookingSuite and in the programming mode should be displayed in a single-column, dual-column or triple-column format.



1. Press this button: **Program view**

2. Select **Single-column**, **Two-column**, or **Three-column**.

>> The selection will be applied automatically.

11.3 Light

Adjusting light settings

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

11.3.1 Display brightness

Setting display brightness

Here, you can adjust the display brightness on a scale of 0 - 100%.

1. Press this button: **Display brightness**
2. Select the desired value on the scale or set it using the dial.

>> The display brightness is adjusted automatically.

Automatic dimming

1. Press this button: **Automatic dimming**

>> You can switch automatic dimming on or off here.

Set dimming after x min

1. Press this button: **Dimming after x min**

>> Use this setting to specify the number of minutes after which automatic dimming occurs.

Activating/deactivating the screen saver

1. Press this button: **Screen saver**

>> Use this setting to switch the screen saver on or off.

Activate screen saver after x min

1. Press this button: **Activate Screen Saver after x min**

>> Use this setting to specify the number of minutes after which the screen saver is activated.

11.4 Sound

Sound settings

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

11.4.1 Master volume

Master volume settings

Here, you can set the master volume of the unit on a scale of 0– 100 %.

1. Press this button: **Master volume**
2. Select the desired value on the scale.

>> The master volume is adjusted immediately.

11.4.2 Loading / action requests

Loading / action prompt settings

This is where you select the sound or melody that the cooking system uses to prompt you to take action or load the cooking system. There are 25 sound options to choose from.

1. Press this button: **Loading/action prompt**
2. Press this button: **Sound**
3. Press the sound you would like to use.

> The sound will be played.

4. To apply the setting, press this button in the icon bar:

>> You will be returned to the overview screen.

11.4.3 Program step end

Sound settings for the end of a program step

This is where you select the sound or melody that the cooking system uses to indicate that a program step has been completed. There are 37 sound options to choose from.

1. Press this button: **End program step**
2. Press this button: **Sound**
3. Press the sound you would like to use.

> The sound will be played.

4. To apply the setting, press this button in the icon bar:

>> You will be returned to the overview screen.

11.4.4 End of cooking time

Sound settings for the end of cooking time

This is where you select the sound or melody that the cooking system uses to signal the end of the cooking time. There are 37 sound options to choose from.

1. Press this button: **End of cooking time**
2. Press this button: **Sound**
3. Press the sound you would like to use.

> The sound will be played.

4. To apply the setting, press this button in the icon bar:

>> You will be returned to the overview screen.

11.5 Cooking system

1. Press this button:
2. Press this button: **Cooking system**

11.5.1 Information on the unit type

Here, you can see the model of your unit and the software version installed.

11.5.2 Demo mode

Activating/deactivating demo mode

This is used to switch the cooking system to demo mode. Demo mode is useful for viewing cooking system functions without actually cooking.

1. To activate the function, press and hold this button: **ON** until the progress bar has moved past the two switch positions (ON and OFF).

>> When demo mode is activated, the cooking system will restart. This symbol will appear in the footer: D

11.5.3 Hot water option:

For units with a hot water option, you can activate or deactivate hot water here.

11.6 Cook

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

11.6.1 Primary national cuisine

The primary national cuisine setting translates cultural eating habits into intelligent cooking paths. The cooking parameters in those intelligent cooking paths reflect these cultural eating habits, so dishes are prepared the way that diners in that particular country or region expect. This means that you can master not just local cuisine, but cuisine from anywhere in the world. This setting is independent of the set language.

Selecting a primary national cuisine

1. Press this button: **Primary national cuisine**
2. Scroll through the list and select your desired primary national cuisine.

>> The national cuisine will be applied immediately. The intelligent cooking paths that correspond to the national cuisine will be shown in the iCookingSuite. The cooking parameters in the intelligent cooking paths will be adjusted according to those cultural eating habits.

11.6.2 Secondary national cuisine

You can add an additional national cuisine to the primary national cuisine. This means that you can prepare the typical dishes from 2 countries at the same time. This is an advantage, for example, if you want to offer a special weekly menu with a different national cuisine in your restaurant.

Selecting a secondary national cuisine

1. Press this button: **Secondary national cuisine**
2. Scroll through the list and select your desired secondary national cuisine.

>> The national cuisine will be applied immediately. In the iCookingSuite, additional intelligent cooking paths for the secondary national cuisine will be displayed and marked with . Cooking parameter settings will still be influenced by the primary national cuisine [▶ 70].

11.7 Data management

Please note that **Data Management** functions will only be available once you have plugged a USB stick into the unit.

1. Press this button:
2. Press this button: **Data management**

You can change the following settings:

- Export all data [▶ 71]
- Cooking programs [▶ 71]
- User profiles [▶ 71]
- User images [▶ 71]
- User data: Delete all [▶ 72]
- Basic cooking system settings [▶ 72]
- HACCP data [▶ 72]

- Service [▶ 73]
- Export MyDisplay

11.7.1 Export all data

✔ Start by plugging a USB stick into the cooking system.

1. Press this button: **Export all data**

>> You can now export all data to a USB stick.

11.7.2 Cooking programs

Use this function to export, import or delete all programs you have created.

Export programs

✔ Use this function after you have created programs in programming mode.

✔ Start by plugging a USB stick into the cooking system.

1. Press this button: **Export programs**

>> The saved profiles will be saved to the USB stick.

Importing programs

1. Connect a USB stick containing previously exported programs to the cooking system.
2. Press this button: **Import programs**

>> The saved programs will be imported and displayed in programming mode.

Programs: Delete all own

Use this function to delete all programs you have created.

1. Press this button:

> You will be prompted to confirm that you really want to delete the programs.

2. To confirm, press this button:

>> A message will be shown confirming that all programs have been deleted.

11.7.3 User profiles

Exporting profiles

✔ Use this feature once you have created profiles.

✔ Start by plugging a USB stick into the cooking system.

1. Press this button: **Export profiles**

>> The saved profiles will be saved to the USB stick.

Importing profiles

1. Connect a USB stick containing previously exported profiles to the cooking system.
2. Press this button: **Import profiles**

>> The saved profiles will be imported and displayed in the user management area.

11.7.4 User images

Use this screen to import and export any images that you wish to assign to programs or shopping carts. Images must fit the following parameters:

- File type: PNG
- Color depth: 3 x 8 bit

- Image size: 130 x 130 px
- File size: max. 50 KB

Importing images

1. Save the images to a USB stick in a folder named **userpix**.
2. Connect the USB stick to the cooking system.
3. Press this button: **Import images**

>> The saved images will be imported.

Exporting images

✔ Use this function once you have imported images.

✔ Start by plugging a USB stick into the cooking system.

1. Press this button: **Export images**

>> The stored images will be saved to the USB stick.

Deleting all own images

Use this function to delete the images you have imported.

1. Press this button: **Delete all own images**

> You will be prompted to confirm that you really want to delete the images.

2. To confirm, press this button: ✓

>> A message will be shown confirming that all of your own images have been deleted.

11.7.5 User data: Delete all

1. Press this button: **User data: Delete all.**

> You will be prompted to confirm that you really want to delete the data.

2. Press this button: ✓

> A message will be displayed confirming that all your user data – cooking programs, user profiles, images, and user settings – has been deleted

11.7.6 Basic cooking system settings

Basic cooking system settings: Export all

✔ Start by plugging a USB stick into the cooking system.

1. Press this button: **Basic cooking system settings: Export all**

>> The basic system settings will be saved to the USB stick.

Importing basic cooking system settings

1. Connect a USB stick containing previously exported basic system settings to the cooking system.
2. Press this button: **Basic cooking system settings: Import all**

>> The basic settings will be imported.

11.7.7 HACCP data

Here, you can export the HACCP data recorded by the unit to a USB stick. You can also have the HACCP data sent automatically to ConnectedCooking.

HACCP data: Export all

✔ Start by plugging a USB stick into the cooking system.

1. Press this button: **HACCP data: Export all**

>> The HACCP data is saved on the USB stick.

HACCP data: Export for time period

✔ Start by plugging a USB stick into the cooking system.

1. Press this button: **HACCP data: Export for time period**
2. Select the desired time period and press the “Export” button.

>> HACCP data for the selected period will be saved to the USB stick.

11.7.8 Service

Developer protocol: Export all

✔ Start by plugging a USB stick into the cooking system.

1. Press this button: **Developer protocol: Export all**

>> The developer logs will then be downloaded to a USB stick.

Developer protocol: Export for time period

✔ Start by plugging a USB stick into the cooking system.

1. Press this button: **Developer protocol: Export for time period**

>> You can now download the developer logs for a certain period of time.

Service reports: Export all

✔ Start by plugging a USB stick into the cooking system.

1. Press this button: **Service reports: Export all**

>> The service reports will now be downloaded to a USB stick.

Exporting error statistics logs

✔ Start by plugging a USB stick into the cooking system.

1. Press this button: **Copying error statistics log to a USB stick**

>> The error statistics log is saved on the USB stick.

11.8 Network settings

NOTE

Cybersecurity hazards

The unit is a networkable cooking system with digital controls, user interface, and software integration. To ensure cybersecurity, data protection, and safe operation, be mindful of the following:

1. Only authorized, trained personnel may configure and maintain the cooking system.
2. Perform the regular software updates RATIONAL provides. Use only signed and authenticated software. Non-approved software usage is prohibited and could jeopardize security.
3. Only connect the cooking system to secure networks (e.g. WPA2/WPA3 for WLAN, VLAN for LAN). Always use encrypted connections (e.g., HTTPS) to communicate with RATIONAL ConnectedCooking or other services.
4. All forms of manipulation or unauthorized modification of the cooking system software, hardware, or network configuration are prohibited; doing so will compromise operational security and invalidate warranty and liability claims.
5. Responsibility for integrating the cooking system securely into your IT infrastructure lies with the operator. The manufacturer is not liable for damage resulting from improper use, insufficient protection, or access by unauthorized persons.

If necessary, you can enable **NTP-based** time synchronization in the system settings. If **NTP** is enabled, the customer must ensure that a trusted, secure **NTP** server is available.

- The **NTP** server must come from a reliable, controlled environment to ensure accurate, tamper-proof time data.
- **NTP** server communication must be secured using protected network segments and suitable firewall rules.

Connecting the unit to a wireless network that requires you to log in via a website will not allow the unit to establish a wireless connection. It is not possible to connect to Wi-Fi networks that require login via a website.

1. Press this button:
2. Press this button: **Network**
3. To activate the function, press this button: **ON**
4. Press this button: **WiFi**

> A list of all available wireless networks is shown. Wireless networks will be shown in descending order of signal strength.

5. Select the wireless network you wish to use.

> You will be prompted to enter the password for the wireless network.

6. To confirm, press this button:

> Once the connection has been established successfully, the following symbol appears in the footer:

> The wireless network will be displayed at the top of the list of available wireless networks.

7. To view connection details, click this button beside the wireless network: **V**
8. To disconnect from the network, go to the connection details and press this button: **Disconnect**
9. Tap in the icon bar to return to the network settings overview screen.

>> The name of the wireless network will be displayed in the **Wireless network** section.

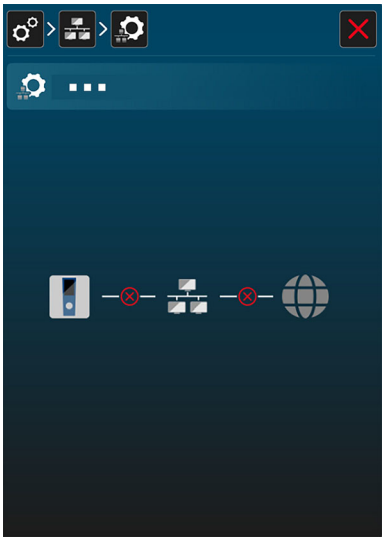
Optimized network settings allow you to connect to wireless networks with hidden SSIDs:

- Press this button: **Manual WiFi connection**.
- You can now enter the network name **(SSID)** and the associated password.
- Press this button: to connect.

1. Press this button:
2. Press this button: **Network settings**

You can find out how to connect your unit to a WiFi network here: Connecting to WiFi [▶ 82]

You can find out how to connect your unit to a network here: Connecting to a network [▶ 82]



The **Network status** button can be used to check whether the cooking system is connected to the router and the Internet.

11.8.1 Wireless LAN

Here, you can integrate your appliance in a WLAN network. More information is available here: Establish WLAN connection [▶ 82]

11.8.2 LAN (optional)

You can find out how to connect your unit to a network here: Establish network connection [▶ 82]

IP network

Enter the IP address of your unit here.

Gateway

Here, you can enter the gateway IP address.

IP subnetmask

Here, you can enter the IP subnetmask.

DNS 1

Here, you can enter the address of the primary DNS server.

MAC address

Here, you can have the MAC address of your unit displayed.

DHCP active

Here, you can set whether DHCP should be active or inactive.

1. To activate the function, press: **ON**

>> IP address, gateway and DNS are configured automatically.

11.9 User profile

You can compile users to profiles and assign access authorizations to these profiles. By default, your cooking system is assigned a profile that cannot be deleted. You can add up to 10 additional profiles.

1. Press this button:
2. Press this button: **User profile**

You can find out how to create and edit profiles and transfer them to other cooking systems here: Managing profiles and permissions [▶ 78]

11.10 Service

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

The following information is available:

- Information on cooking system model/software version
- Serial number information
- Hotline - Chef [▶ 93]
- Hotline - Service [▶ 93]
- Service level

  This function is only available to RATIONAL service partners.
- Software update info [▶ 76]

- Installed software version [▶ 76]
- Service messages of the last 14 days
- Open source licenses .

11.10.1 Information on the unit type

Identifying information for your unit and the current software version are shown here.

11.10.2 Software update info

Here, you can see which software version is installed on your unit. If you have connected your unit with ConnectedCooking and activated the function **Download software updates automatically**, the software updates are made available automatically. More information is available here: Run software updates automatically [▶ 84] If a software update is available, the current software version is shown and the **Start installation** button is active.

1. Press this button: **Start installation**

>> The software update is carried out and the unit is rebooted.

11.10.3 Installed software version

Here, you will find all information on the installed software version and installed help packages.

11.11 ConnectedCooking

NOTE

If no activation code is displayed, it is not yet possible to connect to the ConnectedCooking server.

Check the following:

▪ DNS name resolution for www.connectedcooking.com.

▪ Variant with DHCP: DHCP active – network-assigned IP address.

▪ Version without DHCP: network operator must provide IP address, network mask, gateway, DNS server - can then be entered manually on the cooking system.

▪ Firewall ports 443 and 8883 free (protocol: HTTPS and MQTT) for outgoing communication to destination host: www.connectedcooking.com (IP 185.113.124.8)

▪ Networks with MAC filter: MAC addresses can be read out on the combi-steamer or requested via customer service *These settings correspond to the default settings of a home router

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

To learn how to connect your cooking system to ConnectedCooking and discover the available functions, go here: ConnectedCooking [▶ 83]

When your cooking system is connected to ConnectedCooking, you have the following setting options.

1. Press this button:

>> You can log in to ConnectedCooking with your existing account.

1. Press this button:

>> You can log in anonymously to ConnectedCooking without an account.

Automatic time synchronization

1. Press this button: **ON** or **OFF**

>> Press **OFF** to prevent automatic time synchronization. Press **ON** to synchronize the time automatically.

Transfer HACCP data automatically

1. Press this button: **ON** or **OFF**

>> Press **OFF** if you do not want your cooking system to automatically transfer HACCP data to ConnectedCooking. As soon as you press the **ON** button, the cooking system will automatically begin transferring HACCP data to ConnectedCooking.

Remote access

1. Press this button: **ON** or **OFF**

>> Press **OFF** to make remote access unavailable. Press **ON** to allow your cooking system to be controlled remotely through ConnectedCooking.

Software updates

1. Press this button: **ON** or **OFF**

>> Press **OFF** to prevent automatic software updates. Press **ON** if you want software updates to be performed automatically.

Connect automatically

If your cooking system loses network connectivity, the unit will automatically reconnect to ConnectedCooking once connectivity is restored. If you do not want this, you can deactivate the function.

1. Press this button: **ON** or **OFF**

>> Your cooking system will disconnect from ConnectedCooking when you press **OFF** . When you press **ON**, your cooking system will automatically re-connect to ConnectedCooking

Log off

You can log a cooking system off ConnectedCooking at any time. Connection details will be deleted. To re-connect the cooking system to ConnectedCooking, you will need to register it again.

1. Press this button:

>> You will be asked to confirm whether you really want to log off ConnectedCooking. Once you have provided confirmation, your unit will be logged out of ConnectedCooking immediately.

12 Kitchen management

12.1 Managing profiles and permissions

You can compile users to profiles and assign access authorizations to these profiles. Your unit is assigned a profile that can not be deleted as standard. You can add up to 10 additional profiles.

12.1.1 Create new profile

1. Press this button:
2. Press this button: **User profile**
3. Press this button: **Adding a new profile**
4. If you want to base a profile on an existing profile, press this button: **from an existing profile**
5. If you want to base a profile on a profile template, press this button: **from a profile template**

> A message will be displayed indicating that the new profile has been created.

6. Tap in the icon bar to return to the user profile overview screen.
7. Press this button: **Editing profiles**
8. Press this button: **New profiles**

Adjust profile settings

1. Press this button: **Profile settings**
2. To give the profile a name, press this button: **Edit profile name**
3. Enter a unique profile name and press the Enter key on the keyboard.

> You will be returned to the profile overview screen.

4. To assign a password to the profile, press this button: **Edit profile password**
5. Enter a password and press the Enter key on the keyboard. Make note of the password and make sure no unauthorized third parties can access it. If you forget the password, you will no longer be able to access the settings. If this happens, please contact your RATIONAL service partner.

> You will be returned to the profile overview screen.

6. To assign a user interface language to the profile, press this button: **Change language**
7. Scroll through the list and select the desired language.

> You will be returned to the profile overview screen.

8. To assign main user or restricted rights to the profile, press this button: **Change profile type**
9. Select **Main user** to assign the user profile all rights for editing profiles. Selecting this profile type will give all users complete access to the cooking system
10. Select **Restricted user** to assign restricted rights to the user profile. If you select this profile type, you can choose to hide all elements on the user interface except for favorites.

> You will be returned to the profile overview screen.

11. To assign a primary national cuisine to the profile, press this button: **Change primary national cuisine**
12. Scroll through the list and select your desired primary national cuisine.

> You will be returned to the profile overview screen.

13. To assign a secondary national cuisine to the profile, press this button: **Change secondary national cuisine**
14. Scroll through the list and select your desired secondary national cuisine.

> You will be returned to the profile overview screen.

15. To hide all elements on the user interface except favorites, go to **Hide all elements except favorites** and press this button: **ON**
16. Tap in the icon bar to return to the user profile overview screen.

Adjusting the menu bar

Define which functions and intelligent assistants should be shown on the menu bar.

1. Press this button: **Customize menu bar**
2. If you would like to hide functions or intelligent assistants, press this button beside the corresponding elements: **OFF**
   - Home
   - Manual operating modes
   - iCookingSuite
   - iZoneControl
   - Programming mode
   - Height adjustment
1. Tap in the icon bar to return to the user profile overview screen.

12.1.2 Activate profile

✔ You have created a profile. See also Create new profile [▶ 78]

1. Press this button: **Activate profile**
2. Select the desired profile.
3. If you have assigned a password to the profile, enter the password.
4. To confirm, press this button:

>> The profile will be activated immediately.

>> The activated profile will be shown when you open the home screen. If you have displayed multiple profiles, you can scroll through the list.

>> To create a new profile, press this button:

>> You will now be taken to the profile settings.

>> Press this button: Create new profile [▶ 78].

12.1.3 Transferring a profile to other devices

You can transfer profiles you have created on a unit to other units:

✔ Start by inserting a USB stick in to the unit.

1. Press this button:
2. Press this button: **User profile**
3. Press this button: **Profile export**

> All created profiles are loaded onto the USB stick.

4. Connect the USB stick containing the downloaded profiles to another unit.
5. Press this button:
6. Press this button: **User management**
7. Press this button: **Profile import**

>> All profiles are loaded onto the unit and displayed after a short wait time.

12.1.4 Delete profile

You can delete all profiles, except for the administrator profile assigned as standard.

✔ You have created a profile [▶ 78].

1. Press this button: **Edit profile**
2. Select the desired profile.

3. Press this button: **Profile settings**
4. Press this button: **Delete profile**

>> The profile is deleted.

12.2 Hygiene management

12.2.1 Recorded HACCP data

The following HACCP data is recorded for each batch:

- Batch number
- Cooking system model
- Serial number
- Software and help version
- Date and time
- Rinse hand shower
- Target core temperature
- Measured core temperature
- Time (hh.mm.ss)
- Temperature unit
- Connection to energy optimization system
- Name and ID of the cooking path
- Change cooking mode
- Cooking temperature
- Pan lid position change
- Active heating elements

12.2.2 Exporting HACCP data

HACCP data is stored on the cooking system for up to 14 days at maximum usage. You can download that data during this period. More information is available here: Export HACCP data. [▸ 72] If the cooking system is used less frequently, the data will be available for a longer perioid.

12.2.3 Transmitting HACCP data to ConnectedCooking automatically

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

✔ Start by connecting your unit to ConnectedCooking [▸ 83].

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

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

12.3 Connecting units to a network

NOTE

Cybersecurity hazards

The unit is a networkable cooking system with digital controls, user interface, and software integration. To ensure cybersecurity, data protection, and safe operation, be mindful of the following:

1. Only authorized, trained personnel may configure and maintain the cooking system.
2. Perform the regular software updates RATIONAL provides. Use only signed and authenticated software. Non-approved software usage is prohibited and could jeopardize security.
3. Only connect the cooking system to secure networks (e.g. WPA2/WPA3 for WLAN, VLAN for LAN). Always use encrypted connections (e.g., HTTPS) to communicate with RATIONAL ConnectedCooking or other services.
4. All forms of manipulation or unauthorized modification of the cooking system software, hardware, or network configuration are prohibited; doing so will compromise operational security and invalidate warranty and liability claims.
5. Responsibility for integrating the cooking system securely into your IT infrastructure lies with the operator. The manufacturer is not liable for damage resulting from improper use, insufficient protection, or access by unauthorized persons.

The following options are available when you network your unit:

- Monitor units remotely.
- Connect the units with ConnectedCooking.

12.3.1 Connecting the network cable

Your cooking system is optionally equipped with an RJ45 Ethernet connection. To connect your cooking system with the network and to ensure that your cooking system is protected in all directions from spraying water, use a network cable with the following properties:

- Network cable category 6
- Maximum plug length of 45 mm
- Plug diameter of 18.5 mm
- Cable diameter of 5.5 – 7.5 mm

⚠ CAUTION

The function parts around the network connection can reach temperatures of over 140 °F

You may burn yourself when connecting a network cable to a unit that is currently in use or that was recently in use.

1. Allow the unit to cool down before connecting the network cable.





1. Unscrew the protective cover.
2. Feed the individual parts of the protective cover onto the network cable.

3. Connect the network cable to the network connection.
4. Screw on the protective cover.

12.3.2 Establish network connection

✔ Make sure you have all network connection data on hand.

1. Press this button:
2. Press this button: **Network settings**
3. Press this button: **LAN**
4. Press this button: **IP network**
5. Enter the IP address.
6. Press this button: **IP gateway**
7. Enter the IP gateway address.
8. Press this button: **IP subnetmask**
9. Enter the IP subnetmask.
10. To assign the network configuration to clients via a server, activate DHCP. Press this button: **ON**

> IP address, gateway and DNS will now be configured automatically.

11. Press this button: **DNS 1 (primary)**
12. Enter the DNS server address.

12.3.3 Establish WLAN connection

Connecting the unit to a wireless network that requires you to log in via a website will not allow the unit to establish a wireless connection. It is not possible to connect to Wi-Fi networks that require login via a website.

1. Press this button:
2. Press this button: **Network**
3. To activate the function, press this button: **ON**
4. Press this button: **WiFi**

> A list of all available wireless networks is shown. Wireless networks will be shown in descending order of signal strength.

5. Select the wireless network you wish to use.

> You will be prompted to enter the password for the wireless network.

6. To confirm, press this button:

> Once the connection has been established successfully, the following symbol appears in the footer:

> The wireless network will be displayed at the top of the list of available wireless networks.

7. To view connection details, click this button beside the wireless network: **V**
8. To disconnect from the network, go to the connection details and press this button: **Disconnect**
9. Tap in the icon bar to return to the network settings overview screen.

>> The name of the wireless network will be displayed in the **Wireless network** section.

Optimized network settings allow you to connect to wireless networks with hidden SSIDs:

- Press this button: **Manual WiFi connection**.
- You can now enter the network name (**SSID**) and the associated password.
- Press this button: to connect.

12.3.4 Monitoring the unit remotely via ConnectedCooking

If you have connected your unit with ConnectedCooking, you can monitor it remotely via the ConnectedCooking app or by visiting connectedcooking.com.

Without smartphone

✔ Start by connecting your unit to ConnectedCooking [▶ 83].

1. Log into connectedcooking.com.
2. Select: **Management > My units**

> An overview of all registered units is displayed.

3. Press this button: Camera icon

>> The home screen of the unit is shown. You can now operate the unit display via the Web interface.

Via smartphone

✔ Start by connecting your unit to ConnectedCooking [▶ 83].

✔ Make sure you have the ConnectedCooking app installed on your smartphone.

1. Start the ConnectedCooking app.
2. Press this button: ☰
3. Select: **My units**

> An overview of all registered units is displayed.

4. Select the unit you wish to operate.
5. Press this button: Camera icon

>> The home screen of the unit is shown. You can now view the unit display via your smartphone.

12.4 ConnectedCooking

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

In ConnectedCooking, you can see the online status, operating statistics and whether HACCP specifications are complied with at a glance. The following features are also available:

- **Push notifications**

  Any time a cooking system is ready to load, finishes a cooking process, or needs service, you'll receive real-time information no matter where you are.

- **Transfer and manage cooking paths**

  Transfer tried-and-tested cooking paths automatically to all units in your business.

- **Automatic software updates**

  Software updates are always provided automatically and at no cost to you.

At connectedcooking.com, you will also find extensive recipe libraries, tips and tricks from our professionals and a wide range of how-to videos

12.4.1 Connect the unit with ConnectedCooking

Once you connect your cooking system to ConnectedCooking, the following features will be available:

- Transmitting HACCP data to ConnectedCooking automatically [▶ 80]
- Transmitting service data to ConnectedCooking automatically [▶ 94]

  Operate the unit remotely via ConnectedCooking

- Monitor device display remotely

✔ Make sure you have established a network connection.

✔ Make sure you have registered on connectedcooking.com.

1. Press this button:
2. Press this button: **ConnectedCooking**
3. In the first tab, select a server to use for the connection. You can choose between the international server, **iot.com**, and the Chinese server, **iot.cn**.
4. Log in using your ConnectedCooking account.

> Enter your registration details or select registration via QR code.

5. Press this button beside **Connect**: **Log in**

> After a few moments, a nine-digit PIN and a QR code will be displayed. If you do not have a smartphone available, you can register through www.connectedcooking.com. If you have a smartphone available, you can scan the QR code.

6. Alternatively, you can use the auto-registration feature, but then only the basic features will be available to you.

Registration without smartphone

1. Note down the PIN.
2. Log into www.connectedcooking.com.
3. Click this symbol: **Cooking system management**
4. Select: **Cooking systems overview**
5. Click this symbol: Red circle with +
6. Enter a cooking system name under **Name**.
7. Under **Activation key**, enter the PIN showed on the cooking system display.

>> After a few moments, the cooking system will be displayed on ConnectedCooking's cooking systems overview screen.

>> The display will indicate that a connection has been established between the cooking system and the ConnectedCooking server. This symbol will appear in the footer:

>> You will receive an email confirming that the cooking system has been registered successfully.

Registration with smartphone

✔ Make sure you have a QR code scanner app installed on your smartphone.

✔ Make sure you have the ConnectedCooking app installed on your smartphone.

1. Scan the QR code.

>> After a few moments, the cooking system will indicate that a connection has been established to the ConnectedCooking server. This symbol will appear in the footer:

>> The cooking system will appear on the ConnectedCooking cooking systems overview screen.

>> You will receive an email confirming that the cooking system has been registered successfully.

12.5 Run software update

Automatic software updates via ConnectedCooking

✔ Start by connecting your unit to ConnectedCooking.

1. Press this button:
2. Press this button: **ConnectedCooking**
3. To activate the **Download software updates automatically** function, press the button: **ON**
4. Press this button:
5. Press this button: **Service**
6. Press this button: **Software update info**
7. Press this button: **Start installation**

>> The software update is carried out and the unit is rebooted.

Software update via USB stick

✔ You have connected a USB stick containing a software update to the unit.

✔ A message appears informing you that a software update has been detected.

1. Confirm the message that a software update should be carried out.

>> The software update is carried out and the unit is rebooted.

13 Cleaning and care

13.1 General safety information

- Always wear securely fitting safety eyewear and chemical-resistant gloves when cleaning the unit.
- Before preheating the cooking system for use, remove all cleaning products and cleaning product residues.

13.2 Cleaning interval

After use, functional components must be cleaned in accordance with the care interval, though they can be cleaned more frequently if necessary.

Care intervals	Function parts
Daily	▪ Inside and outside of pan ▪ Pan valve ▪ Steam vent ▪ Core temperature probe ▪ Pan lid seal ▪ Control panel ▪ Automatic water filling ▪ Hand shower ▪ Plastic parts ▪ Accessories
Weekly	On cooking systems with the pressure-cooking option, after max. 20 hours of pressure cooking: ▪ Locking system ▪ Pressure cooking system
Semi-annually	▪ Automatic water intake aerator

13.3 Care products

Suitable care products

- Clean the cooking system using lukewarm water and a sponge.
- If the inside of the pan shows signs of scale buildup or discoloration, clean it with diluted vinegar.
- Clean stubborn residues on the inside of the pan with a brush or sponge (see RATIONAL accessories); use a scouring agent if needed.
- Scouring agents.

Unsuitable care products

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

- Hydrochloric acid, lye, sulphurous substances, or other oxygen-consuming agents
- Steel wool
- Sharp or pointed tools

13.4 Cleaning the pan

⚠ CAUTION

When the pan base is hot, cold water may heat up very quickly and sizzle out of the pan.

Coming into contact with hot water droplets can cause scalding injuries.

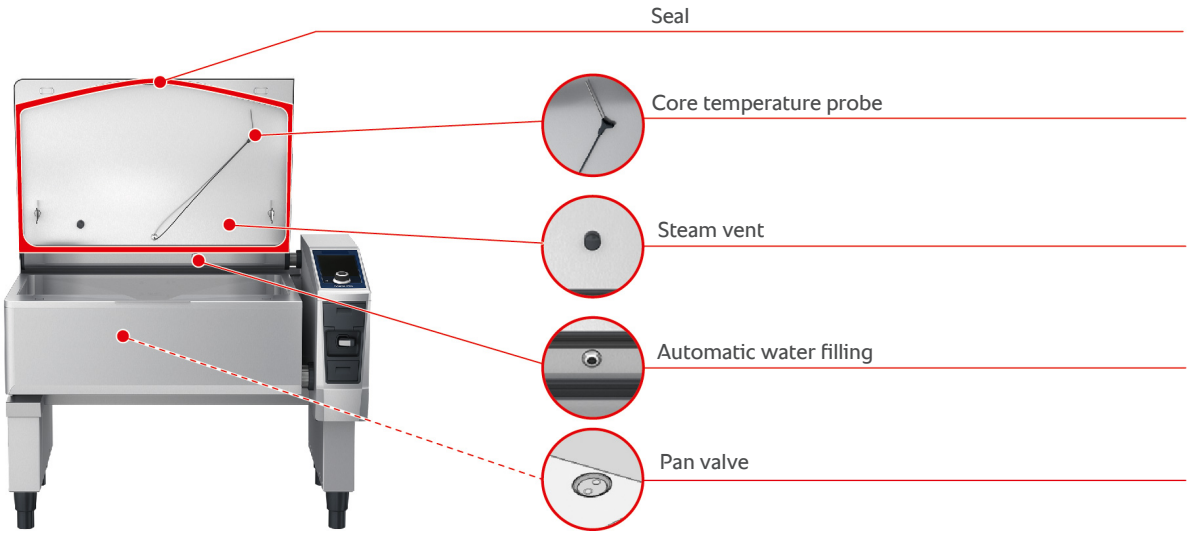
1. Allow the pan to cool on its own. Do not attempt to accelerate the process using cold water or ice.

NOTE

Reduced pan corrosion resistance due to insufficient cleaning

The high-quality stainless steel pan surface combines with the oxygen in the air to form a protective chromium dioxide layer. Cleaning with a brush or sponge does **not** affect this protective layers, since the oxygen in the air recombines with the stainless steel to form a new protective layer. Food residues and moisture can prevent the protective layer from forming and, thus, reduce the pan's corrosion resistance.

1. Clean the inside of the pan with lukewarm water and a sponge after each cooking process. Intermediate cleaning is particularly important after preparing food containing salt.
2. Remove any layers of residue (salt, lime, fat, starch, and protein layers) with degreasing detergent or diluted vinegar. Rinse thoroughly with clean water.
3. Remove stubborn residues with a brush or sponge.
4. Do **not** use hydrochloric acid, sulphuric acid, or other oxygen-reducing substances to clean the pan.
5. Before leaving the pan for longer periods of time (e.g., overnight), dry the inside of the pan thoroughly with a cloth. Leave the pan lid open to dry out. **Never** use the built-in heater for drying purposes.
6. Use commercially available cleaning agents **without chlorides**.



Cleaning the pan interior

1. Make sure to clean the edges and corners of the pan thoroughly.
2. Remove any traces of food and grease, starch, or protein residues.
3. To remove stubborn scale deposits or stains, pour diluted white vinegar into the pan and bring it to a boil.
4. After that, drain the diluted vinegar and rinse the pan thoroughly.

Cleaning the pan exterior

1. Only clean the pan exterior with the pan fully lowered.
2. Clean the pan exterior using a soft sponge.
3. When cleaning, make sure to apply water to the cooking system only from above.

Cleaning the pan lid seal

1. Clean the pan lid seal using a soft sponge.
2. Make sure to clean the groove between the edges of the seal, which may have collected water.

Cleaning the core temperature probe

1. Clean the core temperature probe and its cable using a soft sponge.

Cleaning the steam vent

Please note that cooking systems without a pressure cooking feature have one steam vent. Cooking systems with a pressure cooking feature have two steam vents.

1. Remove the steam vent by hand, without using tools.
2. Clean the notch for the steam vent using the hand shower.
3. Clean the steam vent using the hand shower or in the dishwasher.
4. Reinsert the steam vent.

Cleaning the aerator



Clean the aerator regularly – at least once every six months, but possibly more as needed, depending on soiling and water hardness.

To clean the aerator, you will need the service key (see image) which is included in the iVario starter kit.

Cleaning tip: To do this, soak the aerator overnight in a container of white vinegar.

Proceed as follows:

1. Place the key on the aerator and unscrew it.
2. Clean the aerator using a mixture of vinegar and water.
3. Rinse the aerator with water.
4. Flush 1/4 gal of water through the Variodose without the aerator in order to clear residual particles from the line.
5. After cleaning the aerator, replace it using the service key.
6. Tighten the screw connection.

>> Full aerator functionality will then be restored.

Cleaning the automatic water intake

1. Clean the automatic water intake every morning and evening using dish soap and a soft sponge.

Cleaning the pan valve

1. Open the pan valve.
2. Unscrew the pan valve.
3. Clean the opening, the lid, and the seal of the pan lid using a sponge.
4. Screw the pan valve on again.

13.5 Cleaning the hand shower

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

13.6 Cleaning the control panel

⚠CAUTION! Avoid cuts! The selection dial has sharp edges. Wear gloves when cleaning the selection dial and the surfaces around it.

1. Remove the selection dial by hand, without using tools. Lift straight up.
2. Clean the selection dial and the surface underneath it using a soft cloth.
3. Reattach the selection dial.

If your cooking system is equipped with a lockable control panel, the lockable control panel must be unlocked and the cover opened before cleaning the control panel.

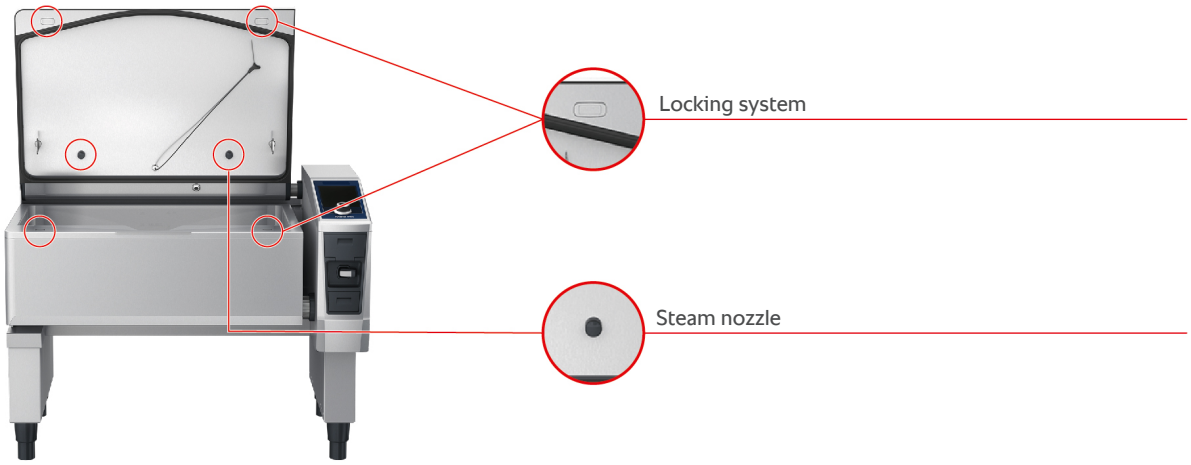
You can lock the display before cleaning it. in order to keep from accidentally starting cooking paths, taking action or accessing functions.

1. Press and hold this button:
> After a few seconds, the display lock will activate and this symbol will be shown:
2. Clean the display using a soft cloth.
3. To unlock the display, press and hold this button:
> The display will show this symbol:
4. Remove the selection dial by hand, without using tools. Lift straight up.
5. Clean the selection dial and the surface underneath it using a soft cloth.
6. Reattach the selection dial.

13.7 Cleaning accessories

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

13.8 Cleaning the pressure cooking system (optional)



Cleaning the pressure cooking system

1. Clean the pan [▶ 86].
2. Fill the pan with water to the minimum-fill line.
3. Close the pan lid.
4. In the menu bar, press this button:
5. Press this button:
6. Set the **cooking time** parameter to 5 minutes.
7. Follow the instructions on the display.

Cleaning the locking system

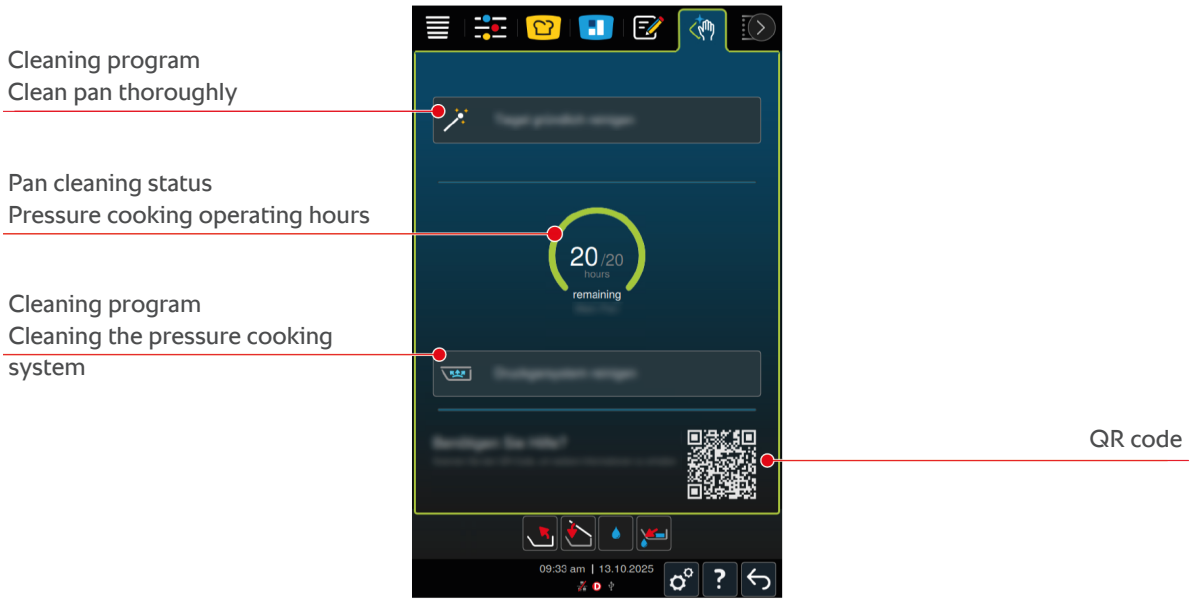
1. Open the pan lid.
2. Use a moistened brush to clean the locking system and the recessed areas.

Cleaning the steam vent

1. Remove the steam nozzles by hand, without using tools.
2. Clean the notch for the steam nozzles using the hand shower.
3. Clean the steam nozzles using the hand shower or in the dishwasher.
4. Reinsert the steam nozzles.

14 Cleaning and care assistant

The cleaning and care assistant helps you clean the iVario efficiently.



14.1 General safety information

- Always wear securely fitting safety eyewear and chemical-resistant gloves when cleaning the unit.
- Only clean using the manufacturer's recommended cleaning products.

To avoid scalding and burn injuries:

- Allow the cooking system and all functional components to cool down before starting cleaning.

14.2 Cleaning programs

The following cleaning programs are available to you:

Program	Description	care product
Clean pan thoroughly	Supportive cleaning of the pan interior	▪ Water ▪ Brush or sponge ▪ Detergent
Cleaning the pressure cooking system	Supportive pressure cooking system cleaning for units with optional pressure cooking function	▪ Water and steam

14.3 Clean pan thoroughly

1. Start the cleaning program and press this button: **Clean pan thoroughly**.

> You will be prompted to clean out any food left in the pan.

2. After all remaining food has been removed, press this button: ✓

> The pan will fill with water automatically.

3. Add 10 ml (for Model L) / 15 ml (for Model XL) of detergent to the water and press this button: ✓
4. Clean the pan thoroughly with a brush or sponge and press this button: ✓

> The pan valve will open automatically.

5. To tilt and empty the pan, press and hold the central selection dial and this button:
6. Rinse the pan using the hand shower and then dry the pan thoroughly with a cloth.

>> Thorough pan cleaning is complete.

14.4 Cleaning the pressure cooking system

⚠ WARNING

Risk of burns due to pressure cooking with alcohol

The system is designed for pressure cooking with water. If you use the pressure-cooking system with liquids whose boiling point is below that of water (alcohol, for example), and if you unlock the pan lid, hot liquid could evaporate and spritz or splash out of the pan at high velocity. This could cause severe scalding or burns.

1. Only use water with detergent to clean the pressure cooking system.
2. In addition, always wear your personal protective equipment.

On units with the optional pressure cooking function, the cooking system will automatically recognize that the pressure cooking system needs cleaning after 20 hours. A corresponding message will appear on the display.

Start pressure cooking system cleaning

1. Start the cleaning program and press this button: **Cleaning the pressure cooking system**

> You will be prompted to remove any food left in the pan and clean the pan.

2. After cleaning the pan, press this button: ✓

> The pan will fill with water automatically.

> Once automatic water filling is complete, you will be prompted to check the fill level.

3. After verifying the specified fill level, press this button: ✓

> You will be prompted not to use liquids with a lower boiling point than water, e.g.. alcohol.

4. Confirm the notification and press this button: ✓

> You will be prompted to close the pan lid.

5. Close the pan lid and press this button:
6. Lock the pan lid and press this button:

> The pan lid will lock, and pressure will begin building up in the pan. Pressurizing will take a few minutes. Please wait until system cleaning begins automatically.

> System cleaning will begin automatically, and the remaining cleaning time will be shown on the display.

> Once system cleaning is finished, the pressure in the pan will be released. This will also take a few minutes. Please wait until a signal tone sounds and a prompt appears on the display.

> Once the pan has depressurized, you will be prompted to unlock the pan lid.

7. Unlock the pan lid and then press this button:

>> Pressure cooking system cleaning is complete.

14.5 Scan QR code for more information on care and cleaning

More information on cooking system cleaning and care is available directly on the RATIONAL website.

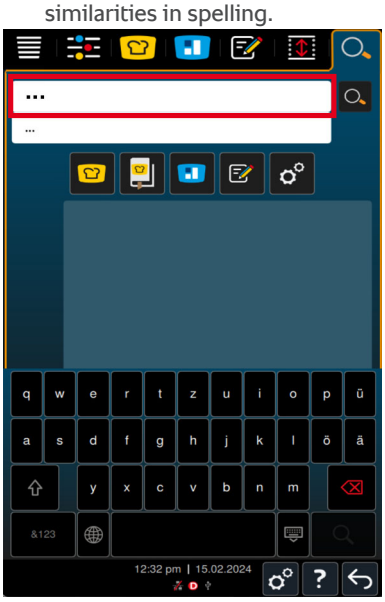
1. **Scan the QR code to visit the RATIONAL website for information on:**
   - Video on cooking system cleaning and care
   - User information – Cleaning and care (downloadable PDF)
   - Original instructions for use (downloadable PDF)

15 Inspiration and help

15.1 search assistant

Your cooking system's search function makes it easier to search for intelligent cooking paths, custom programs, settings, and application examples.

1. In the menu bar, press this button: 🔍
2. Enter your search term. The integrated text search ensures precise results even in the event of typos or similarities in spelling.



> As you type, the search function will auto-suggest results in the set language. The path displayed allows you to trace the found result's location on the cooking system.

> The search results are divided into the categories **iCookingSuite**, **Application examples**, **iZoneControl**, **Custom programs**, and **Settings**.

> You can filter the results by intelligent cooking paths, custom programs, settings, and application examples.

3. Tap an icon in order to display those search results.

The search function allows you to start cooking paths, custom programs, and application examples directly from a search. It also helps users see which dishes can be found in which cooking paths. In short, it is a comprehensive solution for an optimized cooking experience.

15.2 Unit help function

These operating instructions are available in the cooking system as a help function. Information about load capacities and instructions for using RATIONAL accessories are included as well.

When you press ?, the cooking system will always display help content corresponding to the area you are currently in.

15.3 Telephone help

ChefLine®

Whenever you have application or recipe questions, we'd be happy to provide assistance through our ChefLine. We offer quick, straightforward advice from one chef to another, 365 days a year. Just call our ChefLine®. Check rational-online.com for the number.

RATIONAL Service Partners

Our cooking systems are reliable and built to last. Should you ever encounter technical issues, our RATIONAL Service Partners can provide fast, efficient assistance. Spare part supplies are guaranteed, and weekend emergency service is included. You can find the number under Settings > Service or at rational-online.com.

15.4 Service-related help

15.4.1 Transmitting service data to ConnectedCooking automatically

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

✔ Start by connecting your unit to ConnectedCooking [▶ 83].

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

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

15.4.2 Querying service data

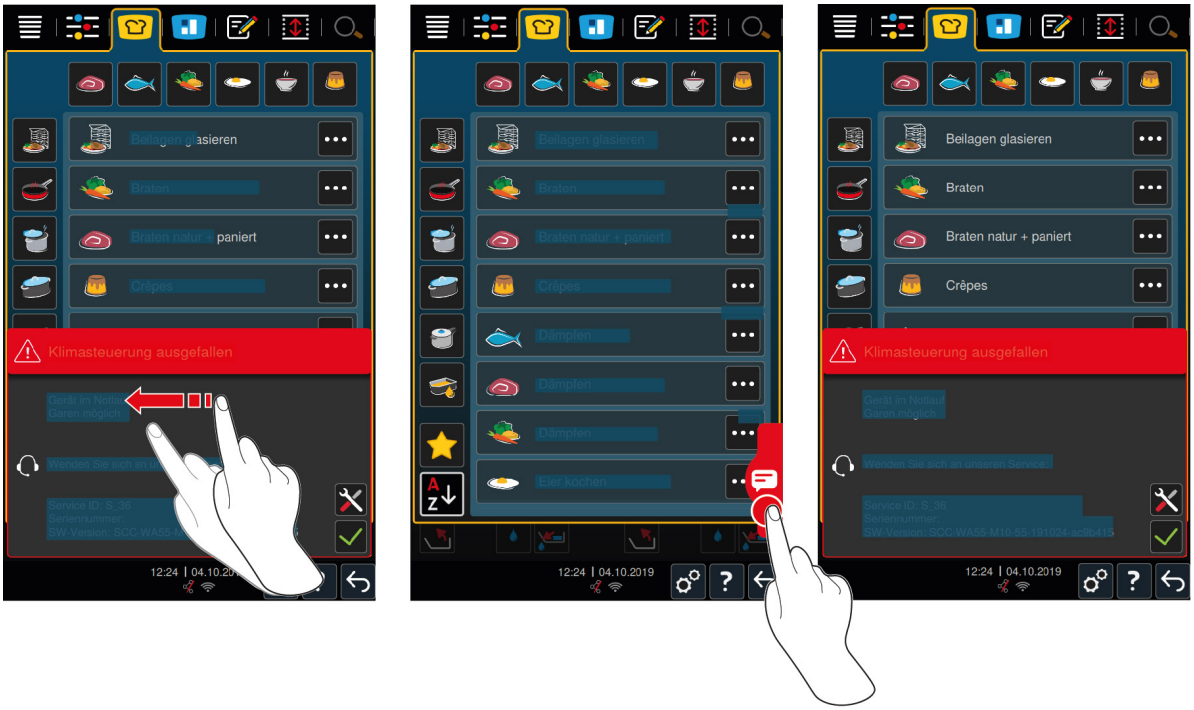
You can call up the service data in the settings. More information is available here: Service [▶ 75]

15.5 Troubleshooting

You can close error messages or swipe them away if they appear while you are waiting for help. If you swipe the error message away, it will be displayed at that point as a red icon. If you press this icon, the error message will be displayed original size again and you will have to expand it to read the contents.

The service messages contain the following properties:

- Type of error
- Service ID
- Serial number
- Software version



Please contact your RATIONAL Service Partner regarding all error messages. Always have your cooking system's serial number and the installed software version number at the ready. This information will be displayed in the error message.

15.5.1 Messages during cooking

Error message	Message text
Temperature measurement system error	–
Temperature measurement system error	Heating not possible.
Pan temperature measurement system error	Only pan-frying applications available.
Core temperature probe error	Cooking without core temperature probe possible. Pressure cooking not available.
Pan motor system error	Check underneath the pan for any obstructing objects. Remove the object.
Lid motor system error	Check underneath the lid for any obstructing objects. Remove the object.
Drain valve error	Attention: Product loss possible. Only pan-frying applications available.
Drain valve motor error	Only pan-frying applications available.
Water circulation error	Turn off water tap!
Water circulation error	Please check the water supply. Cooking without automatic water filling possible.
Water circulation error	Please check water supply. Cooking without automatic water filling possible.
System communication error	–
Unit configuration error	–
Security chain error	Cooking process(es) stopped

15.5.2 Messages during pressure cooking (optional)

The following messages may also be displayed if your cooking system is equipped with the optional pressure cooking function.

Error message	Message text
Lid position error	Pressure cooking process stopped. Pressure release started.
Locking system and drain valve motor error	Attention: Cooking losses possible. Only pan-frying applications available.
Locking system and drain valve motor error	Open lid and retract locking system!
Locking system and drain valve motor error	Pressure cooking process stopped. Pressure release started.
Pressure measurement error	Open lid, restart pressure cooking.
Pressure measurement error	Pressure cooking not available.
Pressure cooking system error	Pressure cooking process stopped. Pressure release started. Thickened food? Not enough water? Filled past capacity? Steam vent in lid clogged?
Pressure valve error	Pressure cooking not available.

16 Maintenance

You can perform the following maintenance yourself:

- Replacing the pan lid seal [▸ 96]
- Replacing the pan valve seal [▸ 96]

Defective power cables must only be replaced by RATIONAL, or by your RATIONAL Service Partner.

16.1 General safety information

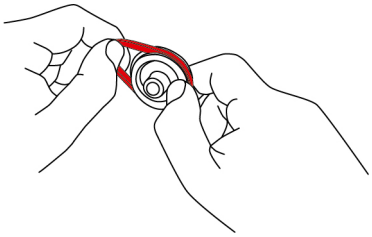
- Wear gloves to protect yourself from being cut on sharp edges of the metal housing.
- Using sharp or pointed tools to replace the seal could damage the unit, preventing you from obtaining optimum cooking results.

16.2 Replacing the pan lid seal



1. Open the pan lid.
2. Pull the pan lid seal out of the duct by hand, without using tools.
3. Clean the duct using a soft sponge.
4. Moisten the retaining lip on the new seal with soap and water.
5. First press the corners of the seal into the corners of the guide.
6. Then push the rest of the seal into the guide.
7. Make sure that the new seal is completely within the recess on the pan lid.

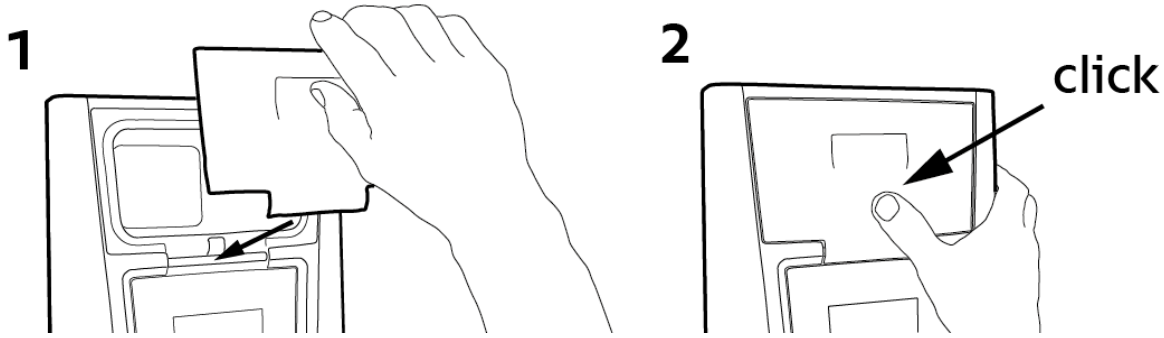
16.3 Replacing the pan valve seal



1. Open the pan valve [▸ 20].
2. Unscrew the pan valve.
3. Remove the old seal by hand, without using tools.
4. Use a sponge to clean the pan valve opening and cap.
5. Insert the new seal.
6. Screw the pan valve on again.

16.4 Insert the outlet cover

The outlet cover is removable and can be re-inserted for a perfect fit.



1. Place the cover on the outlet opening.
2. Press the cover until it clicks into place.

17 Decommissioning and disposal

17.1 Decommissioning

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

17.2 Disposal



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

17.3 Disposing of grease and oil

NOTE

Improperly discarded oil and grease

Disposing of oil or grease through the pan drain will contaminate wastewater and damage building wastewater lines.

1. Never use the drain to dispose of grease or oil.

Observe all statutory regulations with regard to grease and oil disposal.

18 Technical data

Please also note the technical information on the identification plate, which is located on the inside of the console.

	Value
Weight (without packaging) Model L	518 lb
Weight (without packaging) Model XL	639 lb
Max plug power	2.3 kW
Max plug fuse	10 A
Protection class	IPX5
Ambient conditions	41 – 104 °F
Frequency and max. transmission power WLAN	2.4 GHz / 19.5 mW
WLAN Standard	IEEE 802.11 b/g/n

18.1 Units with pressure cooking (optional)

Please note that units equipped with the pressure cooking option have different weights.

	Value
Weight (without packaging) Model L	551 lb
Weight (without packaging) Model XL	672 lb

18.2 Types and model names

The type designation and the model names on the identification plate are different. Please consult this table for guidance.

Type	Model name
iVario Pro L	LMX.100CE
iVario Pro L with pressure cooking option	LMX.200CE
iVario Pro XL	LMX.100DE
iVario Pro XL with pressure cooking option	LMX.200DE

18.3 Labels

The following labels are affixed to the unit:

⚠ Warning: dangerous voltages

⏚ Equipotential bonding

18.4 Acrylamide in food

In accordance with Regulation (EU) 2017/2158 on minimization measures and guideline values for reducing the acrylamide content in food, the temperature in manual and intelligent cooking paths involving deep-frying is preset to 175°C/348°F. As the manufacturer, RATIONAL guarantees that the set temperature will be maintained to the exact degree, and that the target temperature will not be exceeded.

Depending on the product, the temperature to reduce the acrylamide content may be below 350°F. Please take appropriate measures in your company to ensure compliance with the acrylamide limit values.

You may increase the temperature of the oil or fat to 355°F at your own risk.

18.5 Conformity

This unit conforms to the following EU directives:

- Directive 2014/53/EU on the harmonisation of the laws of the Member States relating to the making available on the market of radio equipment
- Directive 2006/42/EU on machinery

- Directive 2011/65/EU on the restriction of the use of certain hazardous substances in electrical and electronic equipment, including 2015/863/EU
- Regulation (EC) No. 1935/2004 Materials and articles that come into contact with food
- Regulation (EU) No. 2023/2854 Data Regulation

This unit conforms to the following European standards:

- EN 60335-1:2020
- EN 60335-2-36:2017
- EN 60335-2-37:2017
- EN 60335-2-39:2002 + A1
- EN 60335-2-47:2002 + A1 + A2
- EN 61000-3-11:2000
- EN 61000-3-12:2011
- EN 61000-4-2:2009
- EN 61000-4-3:2006 + A1:2008 + A2:2010
- EN 61000-4-4:2012
- EN 61000-4-5:2014
- EN 61000-4-6:2014
- EN 61000-4-11:2004
- EN 55014-1:2017
- EN 55016-2-3:2010 + A1:2010 + A2:2014
- EN 62233:2008
- EN 1717:2000

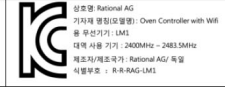
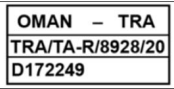
This unit complies with the following directives for the USA and Canada:

- FDA CFR 21
- UL 197 - Standard for Commercial Electric Cooking Appliances
- CSA C22.2 No. 109 – Commercial Cooking Appliances
- NSF/ANSI 4 – Commercial Cooking, Rethermalization and Powered Hot Food Holding and Transport Equipment

The following product range is covered by countries with Wi-Fi regulations. Approval marks for local Wi-Fi regulations can be found on the model plate.

Multifunctional cooking unit for commercial use – iVario series

- LMX.100.AE
- LMX.100.BE
- LMX.100.CE
- LMX.100.GB
- LMX.200.AE
- LMX.200.BE
- LMX.200.CE
- LMX.200.GB

Belarus	Brazil	South Korea	Oman	Paraguay
				

19 Regulatory Information

Canada

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

(1) this device may not cause interference, and

(2) this device must accept any interference, including interference that may cause undesired operation of the device.

IC: 25504-LM21

Le présent appareil est conforme aux CNR d'Industrie Canada applicables aux appareils radio exempts de licence. L'exploitation est autorisée aux deux conditions suivantes:

(1) l'appareil ne doit pas produire de brouillage, et

(2) l'utilisateur de l'appareil doit accepter tout brouillage radioélectrique subi, même si le brouillage est susceptible d'en compromettre le fonctionnement.

IC: 25504-LM21

USA

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

(1) This device may not cause harmful interference, and

(2) this device must accept any interference received, including interference that may cause undesired operation.

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

FCC ID: 2AUI6Y-LM21

PTFE

This product contains PTFE, FKM, zinc, iron, manganese, phosphorus, nickel and chromium.

For more information about (PFAS-) chemicals in this product, visit:

Este producto contiene PTFE, FKM, zinc, hierro, manganeso, fósforo, níquel y cromo.

Para más información sobre las sustancias químicas (PFAS-) de este producto, visite:

China-RoHS

- Please log in to RATIONAL AG https://rat.ag/cn-rohs and enter model query for the hazardous substance content table.

- ■■■ RATIONAL AG ■■ https://rat.ag/cn-rohs ■■■■■■■■■■■■■■■■■■

This product complies with applicable UK legislation and bears the UKCA marking. A full UK Declaration of Conformity is available from the manufacturer upon request.

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