Spec sheet

iVario® Pro 2-S with stand

Capacity
- Two pans that can be used independently from each other
- Usable capacity: 2 x 6.5 gal
- 2 x 292 sq. in., 2 sq. ft. Cooking surface area

Manual mode
- Boil: 85°F – boiling temperature
- Pan-fry: 85°F – 480°F
- Deep-fry: 85°F – 355°F

iVario

The iVario is one of the world's most cutting-edge appliances when it comes to maximizing productivity, flexibility and ease of use when searing, deep-frying, boiling, or pressure cooking, so it replaces nearly all other conventional appliances. Its one-of-a-kind heating technology offers unparalleled precision and performance, and with proactive support from its intelligent cooking assistants, you'll get exceptional results every time, without the hassle of constantly supervising the process. It works up to four times faster than conventional appliances, while using up to 40% less energy and all while saving space, so it pays for itself in just a few months.

Intelligent assistant

iVarioBoost iCookingSuite iZoneControl

iVarioBoost
iVarioBoost is our patented heating technology using ceramic elements that are attached to the heat-conductive, scratch resistant pan base.
This means that the iVario heats up the pan base evenly to 392°F (200°C) in less than 90 seconds and reduces the temperature quickly if required.
The iVario also has plenty of reserve power, so it can rapidly compensate for sudden temperature changes when large amounts of food or liquid are added at once. What does that mean for you? Exceptional performance. The device delivers great results and boosts productivity by as much as fourfold, while reducing cooking losses by 17% and energy consumption by 40%.

iCookingSuite
The iCookingSuite is your iVario's intelligent cooking assistant - it makes operating the system easy, and offers you the best possible assistance when cooking. Intelligent sensors in the pan base automatically detect load quantities, piece sizes, and food condition, and adjust the cooking path continuously in response. Whenever there's something you need to do, the iCookingSuite immediately notifies you. For you, this means maximum safety and a high quality standard. And you also save on time, effort, raw ingredients, and energy in the process.

iZoneControl
iZoneControl allows you to divide the pan base into individual heating zones and operate them at different temperatures or cooking paths. Zones that are not in use are not heated. So you can create up to four mini-iVarios from one large iVario. Just specify the results you want and start the cooking path for the zones you're using. You'll save time and enjoy great flexibility while always having an eye on everything.

Programming mode
With the program management function, manual programs can be set intuitively and intelligent cooking paths can be saved with their individual settings and managed with optimal overview.

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Unit description and functions

Intelligent functions
> Intelligent energy and temperature management with high power reserves and precise heat distribution over the entire pan surface
> Intelligent cooking path control for automatic adjustment of the cooking process to the defined desired result, e.g. browning and cooking level, to ensure that the desired result is achieved reliably and efficiently, regardless of the operator, size of the food being cooked and the feed volume
> Intelligent, automatic removal of boiling and deep-frying baskets for perfect cooking results, optimal ergonomics and efficient use of resources
> Precise monitoring and calculation down to the exact second so that optimal cooking results can be reproduced
> Changes to intelligent cooking paths or switching from intelligent cooking to à la carte mode for maximum flexibility
> Individual, intuitive programming of up to 1,200 cooking programs with up to 12 steps via drag-and-drop
> Easy transfer of the programs to other cooking systems via secure Cloud connection with ConnectedCooking or via USB stick
> Self-learning operation, which adapts to the usage behavior, such as intelligent sorting of frequently used recipes
> Automatic resumption and optimal ending of a cooking process despite power failures

Cooking functions
> Core temperature probe with 6 measuring points, magnetic core temperature probe holder and ergonomic handle, as well as automatic error correction in the event of incorrect readings
> Automatic water filling, accurate to the exact quart (unit can be set in liters or gallons)
> Cooking or cleaning water is drained directly through the integrated pan drain (without tilting, without a front floor trough)
> Pan is controlled via an electric motor, controlled via the display
> Fast-reaction, scratch resistant, high-performance pan base
> Integrated hand shower with automatic retraction; spray and jet modes
> Delta-T cooking for extremely gentle preparation with minimal cooking losses
> Digital temperature displays that can be set in °C or °F, target and actual value display
> 24 hour real-time clock with automatic summer/winter time switching when connected with ConnectedCooking
> Adjustable language display
> Digital timer 0-24 hrs. with continuous mode, optional hours/minutes or minutes/seconds settings.
> 24-hour real-time clock
> Free hotline for technical and application questions (ChefLine)

Pressure cooking (optional)
> The pressure cooking option can be used to prepare a wide variety of dishes even more quickly, yet still gently. Uniform, optimal pressure levels are assured using iVario technology, which preserves the cellular structure of the food while cooking up-to 35% faster. This is a reliable and low maintenance system. Maximum pressure: 4.4 PSI.

Networking
> Integrated WiFi interface for wireless connection to the cloud-based networking solution ConnectedCooking (depending on country-specific regulations)
> Integrated Ethernet interface for wired connection to the cloud-based networking solution ConnectedCooking
> Integrated USB interface for local data exchange
> Central device management, recipe, shopping basket and program management, HACCP data management, maintenance management through ConnectedCooking
> Cyber security validated in accordance with EN18031-1

Occupational and operating safety
> Cooking or cleaning water is drained directly through the integrated pan drain (without tilting, without floor drain)
> Operating and warning display, e.g. hot oil for deep-frying
> Electronic safety temperature limiter
> Contact temperature of the pan exterior max. 163°F (73°C)
> HACCP data storage and output via USB or optional storage and management in the cloud-based networking solution ConnectedCooking
> Cooking system approved for unsupervised operation (e.g. overnight cooking)
> Integrated on-screen display lock to prevent accidental operation
> Motorized pan lifting offers additional safety

Installation, maintenance and environment
> Rear in-direct floor drain with air gap is required, and should be supplied in alignment with local code.
> Plastic feet 3 ½ in high
> Cold water connection (incl. water supply hose 59 in)
> Observe the NFPA 70/NEC and CSA C22.2 regulations.
> Only use power cables in accordance with NEC/NEMA or local code regulations.
> Only connect the unit using copper cables. The cables must meet the applicable regulations.
> Professional installation by RATIONAL-certified technicians recommended (not included)
> 40 in power cord with junction
> Stand with feet, stainless steel feet, casters or electrically height-adjustable (up to 8 in) for optimal working conditions at all times
> Water softener optional
> No front floor trough required
> Class IPX 5 protection against splashing and spraying water

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> Adaptation to height above sea level
> Service diagnostic system with automatic messages, self test function for actively testing cooking system functions
> Remote diagnosis via ConnectedCooking by certified RATIONAL service partners
> Regular maintenance is recommended. Maintenance according to manufacturer recommendations available from RATIONAL service partners
> 2-year RATIONAL warranty* (incl. parts, labor, and travel)
> Energy efficiency tested in accordance with DIN 18873 and consumption values published in HKICert database (https://grosskuechen.cert.hki-online.de/en)
> * Terms and conditions apply, see manufacturer warranty statement (https://www.rational-online.com/o/media/pictures_from_subsidaries/en_sg_1/en_us__news_1/RATIONAL_USA_WARRANTY_June_2019.pdf)
> More information on standard accessories are available through the Business Customer Portal at https://portal.rational-online.com/

Operation

> 10.1" TFT color display and high-resolution, capacitive touchscreen with self-explanatory symbols for simple, intuitive operation using touch gestures
> Central dial with Push function for intuitive selection and confirmation of entries
> Acoustic prompts and visual messages when user action is required
> Application and operating manual can be called up on the unit display depending on the action
> The height-adjustable stand (accessory) is operated easily via the display
> User interface and help function can be set to over 44 languages
> Specially adapted cooking parameters for international or country-specific dishes can be selected and started regardless of unit language settings
> Comprehensive search function with the search assistant in all help topics
> Display of help topics with reference to content and direct launch of application examples from the help
> Easy selection of cooking paths via cooking processes
> Easy multi-step programming of manual cooking parameters using modular principle with drag-and-drop function
> Cockpit function to display information on the progress of a cooking path
> Function for personalized control of user profiles and access rights to prevent operator errors

Cleaning and care

> Stainless steel interior and exterior
> Joint-free easy to clean pan with rounded edges (NSF approved)
> Easily cleanable glass and stainless steel surfaces, as well as IPX 5-class protection against splashing and spraying water

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Technical specifications

Notes
Observe all local and country-specific standards and regulations regarding the installation and operation of commercial cooking appliances. (IEC364 or country-specific version of IEC364)

Dimensions and capacity with stand

Usable volume	2 x 6.5 gal
Internal pan size [WxDxH]	13 in x 22 in x 6 in
Pan surface	292 in^2
Maximum level for deep-frying	3.96 gal
Width	43 in
Depth	37 in
Net weight	421 lb
Gross weight	487 lb
Net weight pressure version	472 lb
Gross weight pressure version	538 lb
Sound emission	≤70 dBA

Electrical information

Voltages (50/60hz)	Power	Running amps	Circuit breaker **	Cable size**
3ph 208V	23 kW	64 A	70 A	6 AWG
3ph 240V	22 kW	53 A	70 A	6 AWG
3ph 440V	19 kW	25 A	35 A	10 AWG
3ph 480V	22 kW	27 A	35 A	10 AWG

** The specified values apply for a maximum cable length of 78 ¾ in. Adapt the values to your cable length accordingly.

Connection conditions exhaust air

	Recommended exhaust air output* (air volume required device free in the room)	Latent heat load	Sensible heat emission
3ph 208V	815 ft^3/min	6,348 W	794 W
3ph 240V	780 ft^3/min	6,072 W	759 W
3ph 440V	673 ft^3/min	5,244 W	656 W
3ph 480V	780 ft^3/min	6,072 W	759 W

* During normal operation in accordance with VDI 2052. Application mix 60% boiling, 38% pan-frying, 2% deep-frying. If system usage will deviate from this, consult RATIONAL before designing ventilation system.

Connection conditions water

Water supply	¾“ GHT
Water pressure (flow pressure)	22 – 87 PSI
Water drain (outer diameter)	1 ½ in

Minimum distances at installation

	Left	Behind	Right
Default	2 in	1.2 in	2 in
To heat sources	20 in	20 in	20 in
To open flames	20 in	20 in	20 in
To open water sources when used as a deep-fryer	35 in	35 in	35 in

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Options

> Pressure cooking (available from 2021 onward - not to be combined with base with casters)
> Locked deep-fry mode (can be unlocked)
> 400V units on request
> Without WiFi module
> Lockable control panel
> Connection to operating status display and external signal output
> Wiring for “SOLAS” (Safety of Lives on Sea)

Approvals

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Accessories

> 60.73.586 Perforated scoop Model 2-XS, 2-S, L, XL
> 60.73.348 Solid scoop Model 2-XS, 2-S, L, XL
> 60.75.359 Arm for automatic raising/lowering Model 2-S
> 60.74.986 Boiling basket Model 2-S (Recommended quantity 2 pc.)
> 60.75.330 Frying basket Model 2-S (Recommended quantity 2 pc.)
> 60.75.305 Kit 6 portion baskets 1/6 GN perforated + portion basket frame Model 2-S
> 60.75.306 Kit 6 portion baskets 1/6 GN solid with lid + portion basket frame Model 2-S
> 60.75.307 Kit 6 portion baskets 1/6 GN frying + portion basket frame Model 2-S
> 60.74.666 Strainer Model 2-XS, 2-S
> 60.74.663 Pan base rack Model 2-S, L, XL (Recommended quantity 1 pc per pan for Model 2-S, 2 pc for Model L, 3 pc for Model XL)
> 60.31.319 Stand with feet Model 2-S
> 60.31.320 Stand with casters Model 2-S
> 60.31.539 Stand with stainless steel feet Model 2-S
> 60.31.541 Stand -no feet- for curb installation, with mounting bracket, Model 2-S
> 60.31.327 Stand with electric height adjustable feet Model 2-S
> 60.73.349 VarioMobil® 1/1 GN Model 2-XS, 2-S, L, XL
> 60.73.612 Basket cart Model 2-XS, 2-S, L, XL
> 60.76.118 Unit anchoring kit Model 2-XS, 2-S
> 60.73.920 Masterkit cleaning
> 60.71.643 Spatula 25 Model 2-XS, 2-S, L, XL
> 60.77.042 Spatula 33 Model 2-XS, 2-S, L, XL

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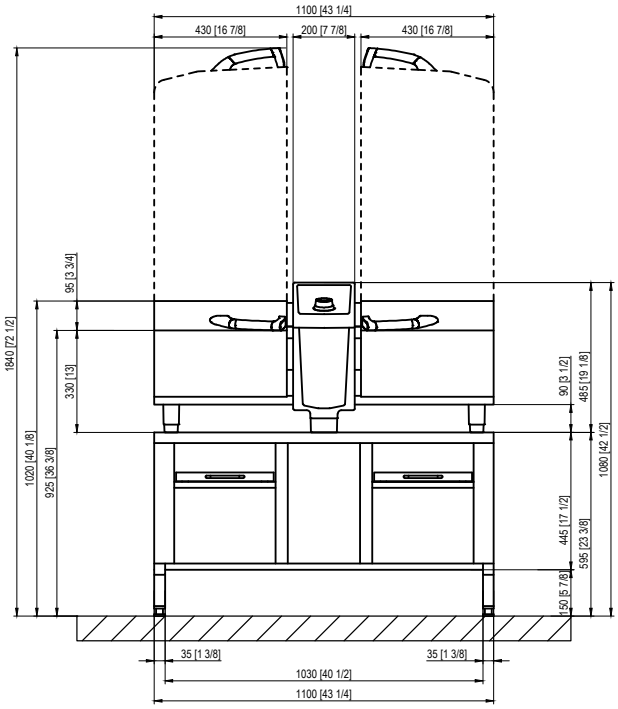
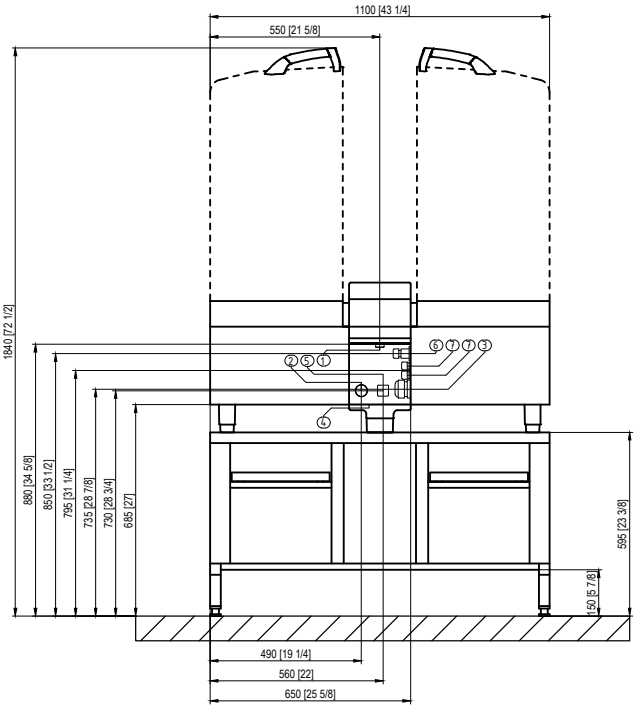
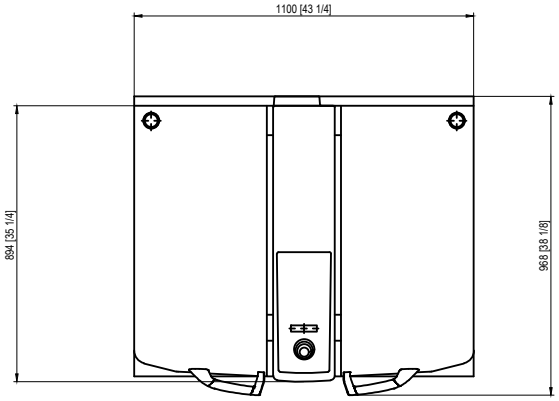
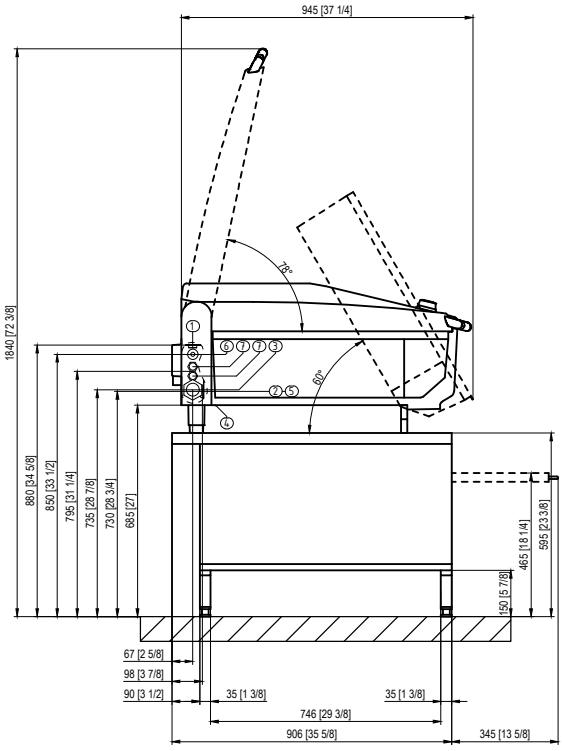
Technical drawings









1	Water supply cold	5	Safety overflow (no connection)
2	Drain	6	Ethernet interface
3	Electrical connection	7	Connections for options

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4	Equipotential bonding		

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