iVario®
Original instructions for use

Table of contents

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 [▶ 85]

1.2 Product guarantee

Register your unit at www.rational-online.com/warranty to enjoy the benefits of our 2-year warranty. This page also includes the general warranty terms and information on warranty services.

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

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.

Any other use runs counter to its intended purpose, and could be 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

Seal

core temperature probe

Display

Automatic lifting and lowering arm (accessory)

Pan lid

Steam nozzle

automatic water filling

Central selection knob

Locking system (optional)

Pan

Plug

Pan valve

USB port

Hand shower
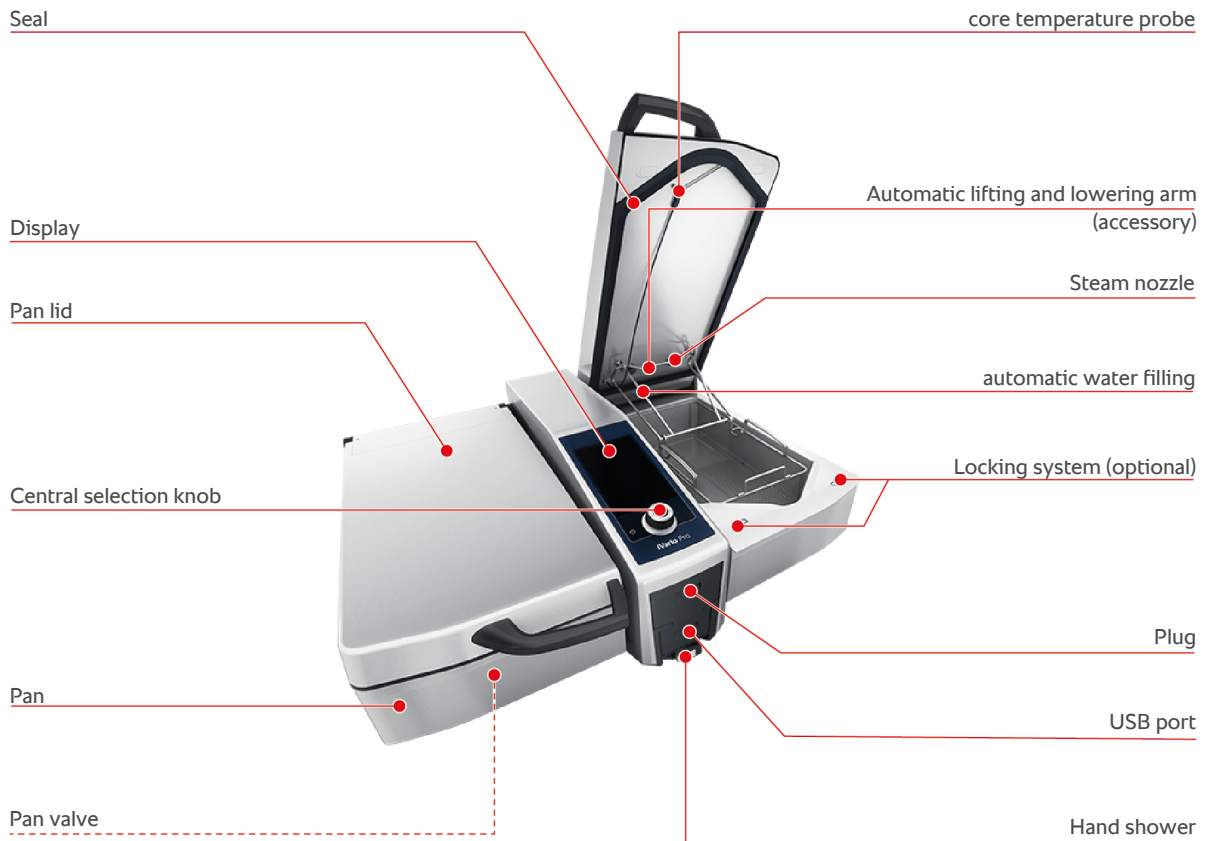
Type 2-XS   **Type 2-S**

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.

Original instructions for use

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.
- Do not modify the unit or the way your RATIONAL Service Partner has installed it.
- Do not use the unit if it is damaged. Damaged units are unsafe and could cause burns or other injuries.
- Never place objects atop the unit.
- Do not stand on the pull-out shelves of the stand.
- Do not stand on the unit.
- Never store flammable or combustible materials near the unit.
- Only use the unit at ambient temperatures between +50 °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 10 liters of water before using the unit again.

Safety instructions during use

- Follow the minimum and maximum permitted pan fill levels [▶ 17].
- Do not exceed the maximum permitted pan load capacity [▶ 18]. Maximum load capacities vary by product and cooking path.
- To avoid property damage, injury or death:
  - If tipping the pan causes food or liquid to spill onto the floor, clean it up 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 are objects are within the swivel range of the pan.
  - Do not close the pan lid until the pan has been fully lowered.
- 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 unit is in use, only touch the control panel and the handle on the pan lid. The external surfaces can heat up to temperatures exceeding 60°C.

- To prevent fire risk:

  - Never pour water into hot oil or grease.

Safety instructions after use

- Clean the unit after each use.

- In order to prevent the pan from corroding, leave the pan lid and the pan valve open a crack 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. Information related to installation is available in the installation manual included in delivery.

Before working with the unit for the first time

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

More information is available here: Care [▶ 81]

4.2 Switching the unit on and off

1. To switch the unit on, press and hold this button until the LED lights up green: $\cup$

   > The unit will power on. The home screen [▶ 14] will appear.

2. To switch the unit on, press and hold this button until the LED lights up green: $\cup$

   > A prompt will appear, asking if you really want to switch the unit off.

3. Press this button: **Yes**

>> The unit will power off.

4.3 Home screen

iZoneControl

iCookingSuite

home

Manual operating modes

Intelligent operating modes

Actions

Date, time, status

Programming mode

Height adjustment

search assistant

Favorites

cooking method

Back / Cancel

Help

Settings
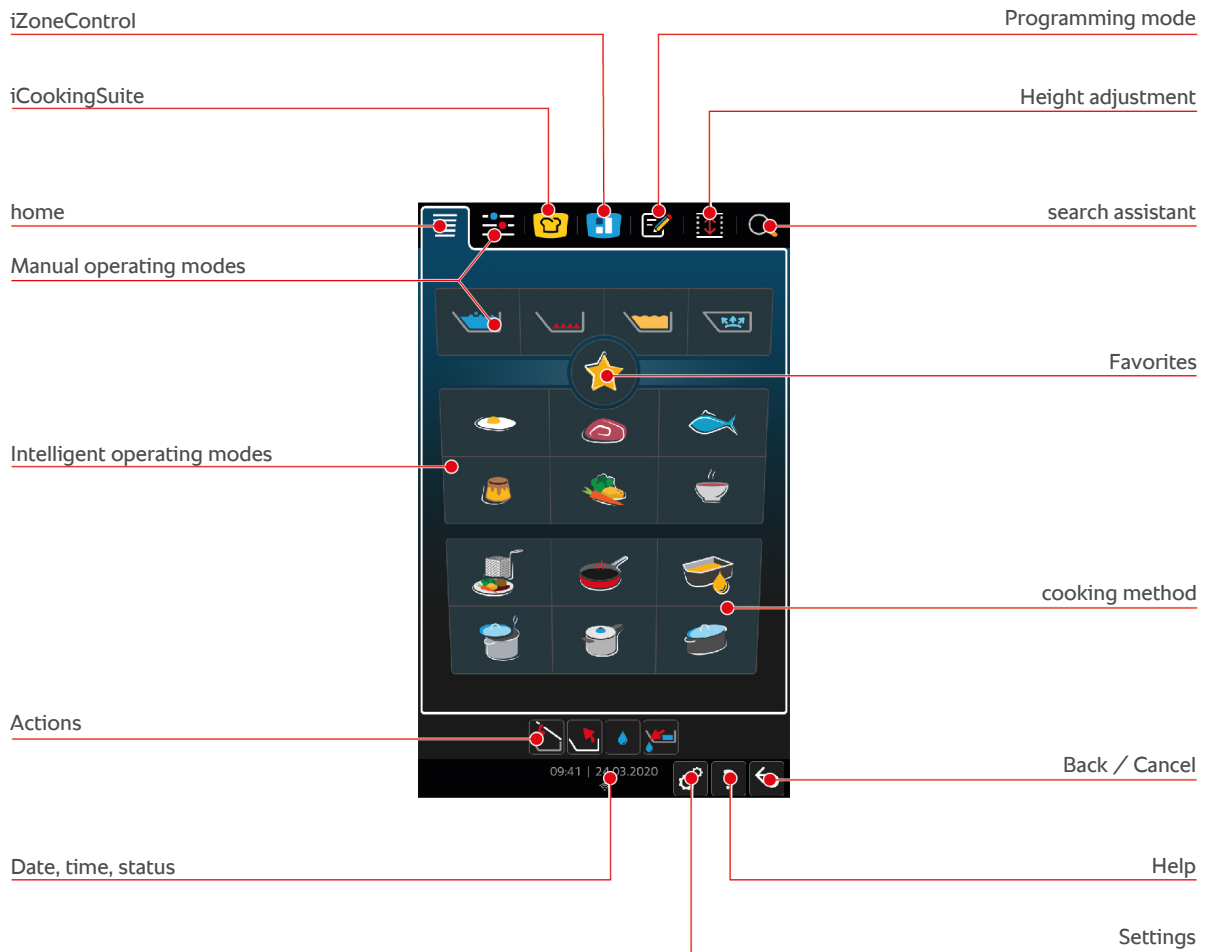
- iZoneControl [▶ 50]

  Please note that this intelligent assistant is optional on 2-XS models.

- Intelligent cooking - iCookingSuite [▶ 26]

- Home

  Pressing this button will take you to the home screen.

- Manual cooking modes [▶ 39]

- Favorites

  Pressing this button will call up a list of the 10 most frequently used intelligent cooking paths.

- Intelligent operating modes

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

- Cooking methods

  Pressing this button will display all of the intelligent cooking paths assigned to that cooking method.

- Programming mode [▶ 58]

- Height adjustment [▶ 24] (optional)

- Search assistant [▶ 85]

- Date, time, status [▶ 16]

- Settings [▶ 65]

- Help [▶ 85]

- Back / Cancel

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

4.3.1 General view and focus view

If you switch on the unit, an overview of both pans is shown on the home screen. To start a cooking path, you will need to select one of the two pans. The display will zoom in on that pan and display it in focus view. If you do not select a pan, the unit will prompt you to do so. If you have started cooking paths in both pans, the display will switch back to the general view after a few moments, and display key information on the cooking paths in progress. You can go into the Settings menu and adjust the number of seconds before the display switches from focus view to general view. If you are only preparing food in one pan, the display will stay in focus view.
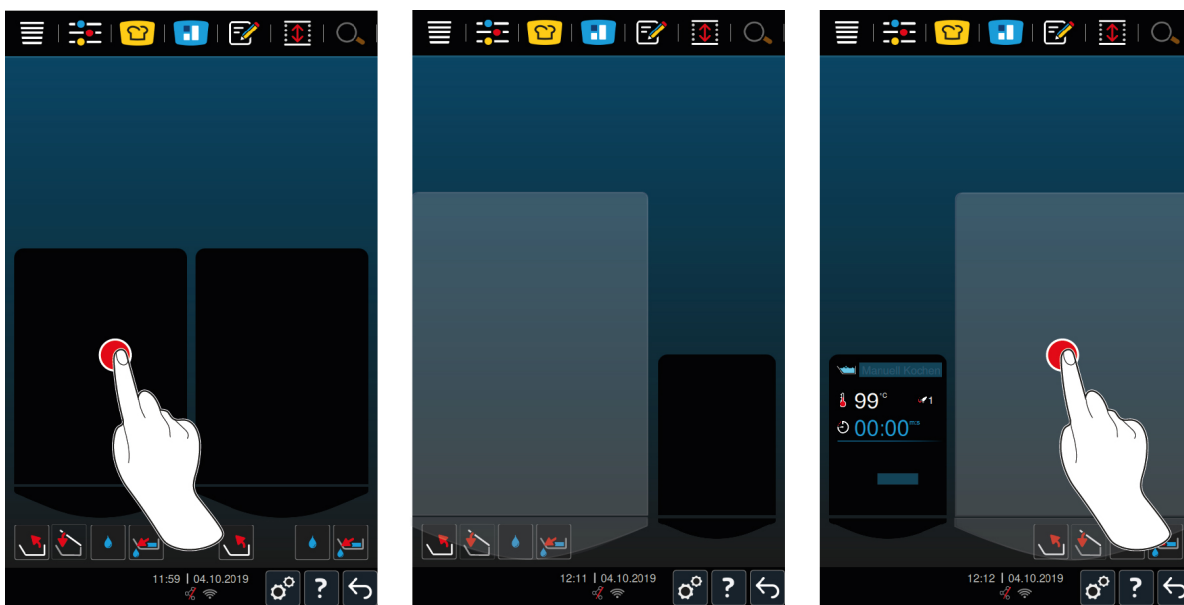
1. Tap the pan you want to use.

> The display will zoom in on that pan, and then you can select the manual operating modes or intelligent cooking paths you want to use.

2. If you would like to use the other pan as well, tap that pan.

> The display will minimize that pan and zoom in on the other one.

4.3.2 Favorites

You can save any intelligent cooking paths and programs you use especially often as favorites, and then call them up via the home screen. For example, you can save the dishes on your seasonal menu as favorites so that you can access them as quickly as possible.
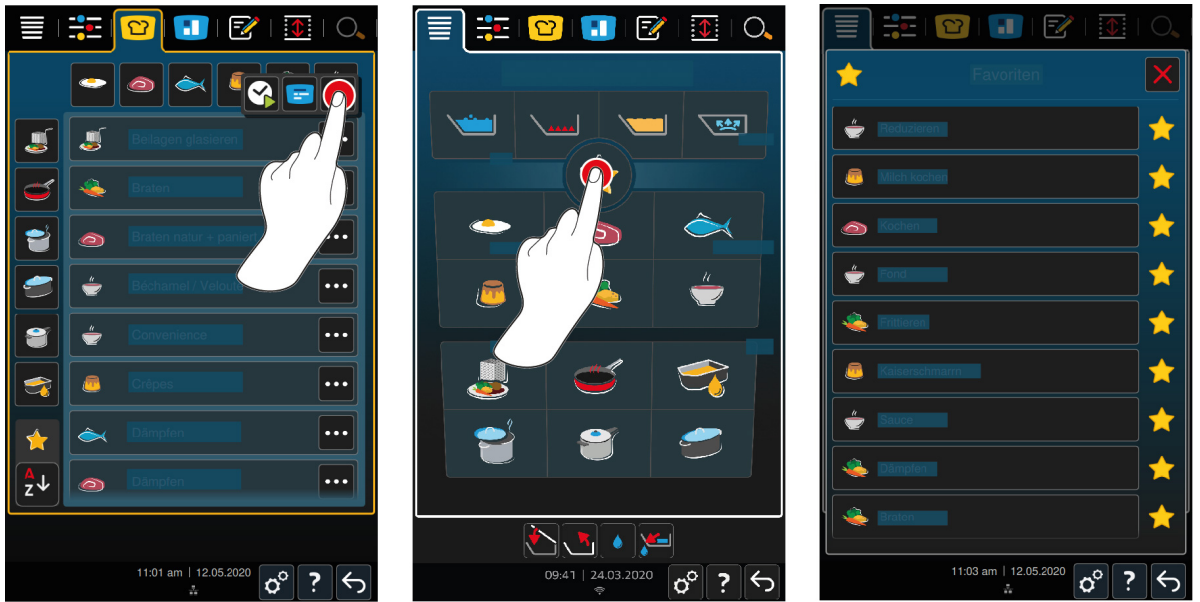
1. You can set cooking paths and programs as favorites while in iCookingSuite or programming mode.

2. Press this button: ≣

3. Press this button: ⭐

>> All cooking paths and programs marked as favorites will be displayed.

4.3.3 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 unit.

Network connection

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

WLAN connection (optional)

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

If connection quality decreases, these symbols will be shown:

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

Please note that this function is optional on 2-XS models.

Error report

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

ConnectedCooking connection

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

4.3.4 Actions

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

Symbol	Function
	Open pan lid automatically [▶ 18]

Symbol	Function
	Close pan lid [▶ 18]
	Tilting the pan [▶ 20]
	Lower pan [▶ 20]
●	Automatic water intake [▶ 19]
	Open pan valve [▶ 21]
	Close pan valve [▶ 21]

4.4   Interacting with the unit

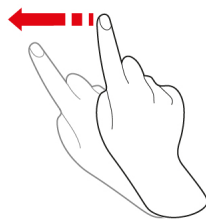| NOTE |
|---|
| **Improper display operation** |
| Using a sharp object to operate the display could damage the display. |
| 1. Only operate the unit using your hands. |

4.4.1   Gestures

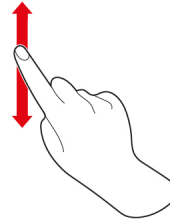You can operate the display using a few simple gestures.

Pressing   Swiping   Scrolling   Drag-and-drop
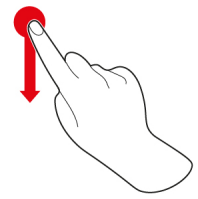
4.4.2   Central selection knob

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
Unit damage due to under- or overfilling
Putting too much or too little food or water into the pan (overfilling or underfilling) can damage the unit.
1. Make sure to keep food and liquid quantities within the maximum and minimum pan fill levels.

Model 2-XS

		Min. fill level / pan [qt]	Max. fill level / pan [qt]
Water, liquid food, solid food in cooking liquid	Without basket	3	17
	With basket	3	12
Oil	Without basket	5	10
	With basket	5	10

Model 2-S

		Min. fill level / pan [qt]	Max. fill level / pan [qt]
Water, liquid food, solid food in cooking liquid	Without basket	4	25
	With basket	4	18
Oil	Without basket	10	15
	With basket	10	15

4.5.1 Fill levels for pressure cooking (optional)

When pressure cooking food, always make sure to fill the pan with the amount of water specified in the **min. fill level / pan [l]** column. The measurement in the **max. fill level / pan [l]** column applies when filling the pan with water, liquid food or solid food in a cooking liquid.

Model	Min. fill level / pan [qt]	Max. fill level / pan [qt]
2-S	4	25

4.6 Maximum load capacities

Model	Max. load capacity [kg]	Max. load capacity [kg] Pressure cooking (optional)
2-XS	17	–
2-S	25	25

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 [kg]	Max. oil quantity [l]
2-XS	1.5	10
2-S	2.5	15

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.

> **NOTE**
>
> **Closing the pan lid when the pan is in a tilted position can damage the pan lid or the pan lid seal.**
>
> Damaged parts must be replaced.
>
> 1. Do not close the pan lid until the pan has been fully lowered.

Open pan lid

1.   ⚠ **CAUTION! Scalding hazard! If the unit is in operation, hot steam may billow out.** Grasp the pan lid by the handle to open it.

Closing the pan lid

You can close the pan lid both manually and automatically. To close the pan lid automatically, the function must be activated in the settings:

✔   The pan is lowered [▶ 20].

1.   Press this button: ⚙

2.   Press this button:

>   This button will appear on the display: 👆

3.   Press this button: 👆

>   The pan lid will be lowered automatically until it reaches a stop position. This stop position will be held for a few seconds. If you do not finish closing the pan lid manually, it will be re-opened automatically.

4.   Close the pan lid.

## 4.8   Filling the pan using the automatic water intake

> ⚠ **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.   Flush the automatic water intake every morning and evening with a gallon of water.

The automatic water intake allows you to fill the pan automatically with a specific amount of water, measured to the exact quart.
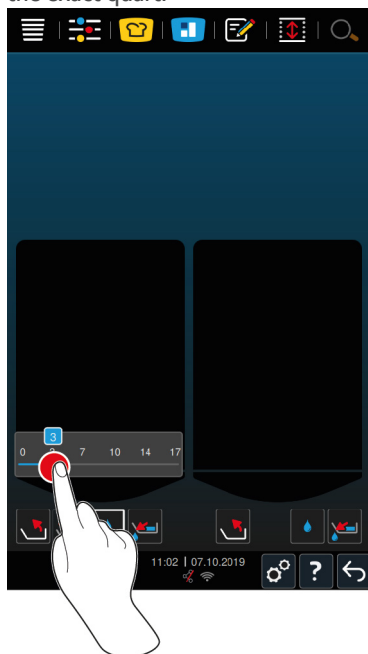
1.   Press this button: 💧

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.

> This button will begin flashing: ^{STOP} Pressing that button or the central selection knob will cancel the automatic water intake process.

4.9   Tilting and lowering the pan

Tilting the 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.

NOTE
When containers 20 cm or larger in height are sitting on the pullout shelves of the stand, tilting the pan could result in the containers colliding with the levers of the pan valve
This could damage the levers and cause them to break off.
1. Never place containers 20 cm or larger in height on the pullout shelves of the stand.

✔   The pan lid is fully open.

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

1. Press and hold this button: ↖

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

Lowering the pan

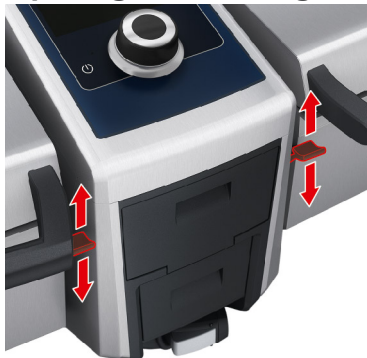| ⚠ WARNING |
|---|
| **Risk of pinching when lowering the pan** |
| Lowering the pan when people or objects are within the swivel range of the pan could result in pinching or crushing. |
| 1. Do not place objects within the swivel range of the pan. |
| 2. Make sure no one is standing within the swivel range of the pan. |

1. Press and hold this button: ↓

> Releasing the button will stop lowering the pan.

> This button will be displayed: ^{auto}↓ Pressing that button or the central selection knob will lower the pan automatically.

> This button will begin flashing: ![stop icon] Pressing that button or the central selection knob will 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 this button again: ![auto icon]

> The pan will finish lowering.

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

4.10 Opening and shutting the pan valve

1. To open the pan valve, push the lever on the valve down until it reaches the stop position. ⚠️
   WARNING! Scalding hazard! If the lever is not in the stop position, it could snap back, which would snap the pan valve shut suddenly. This could cause hot water to splash up.

> If you open the pan valve during or after a deep-frying process, a signal tone will sound. Close the pan valve immediately. Otherwise, the oil or grease cannot be disposed of properly via the drain. More information is available here: Disposing of grease and oil [▶ 89]. Only open the pan valve once the pan is tilted all the way and has been completely emptied of oil or grease.

2. To close the pan valve, push the lever back into its initial position.

> This button will be displayed: ![button icon]

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: ![button icon]

> The pan valve will open.

2. To close the pan valve, press and hold this button: ![button icon]

> The pan valve will close.

> This button will be displayed: ![button icon]

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**
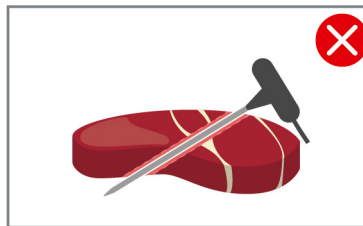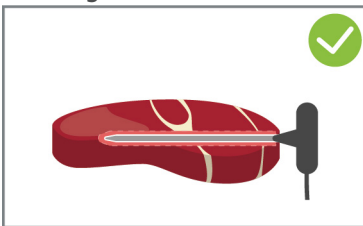
Sharp core temperature probe

If you are not careful with the core temperature probe, you could injure yourself on the sharp tip.

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.
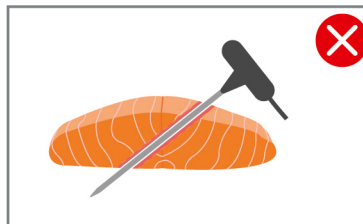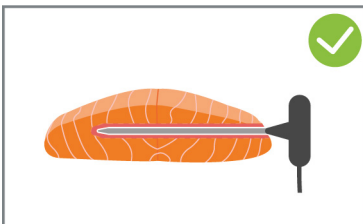
1. After using the core temperature probe, return it to the magnetic holder.
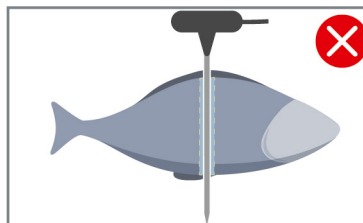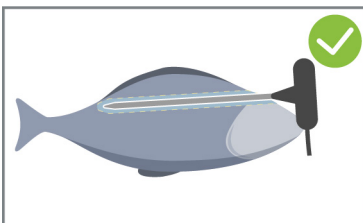
Meat, e.g., steak

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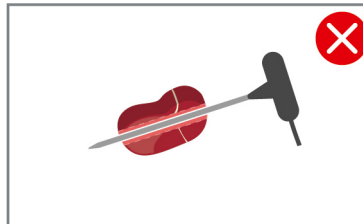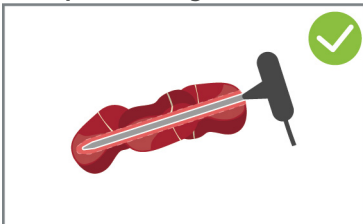
1. Thread the core temperature probe through pieces of the food until the temperature probe is fully covered from tip to handle.

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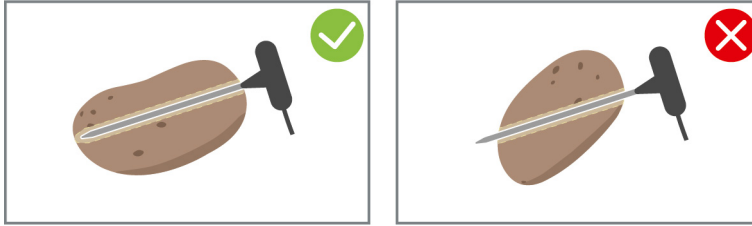
1. Insert the core temperature probe into the thickest part of the meat, all the way to the handle.

Soups, sauces, and desserts
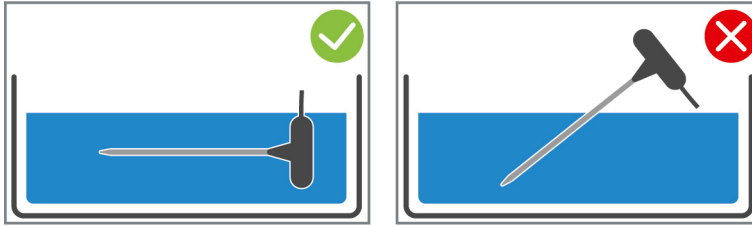
1. Place the core temperature probe into the pan so that the core temperature probe is completely immersed in the liquid.

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 probe into a larger piece 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).
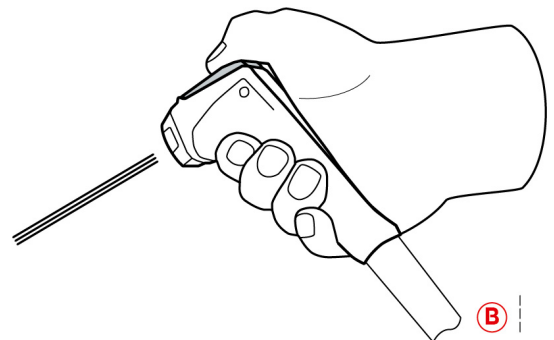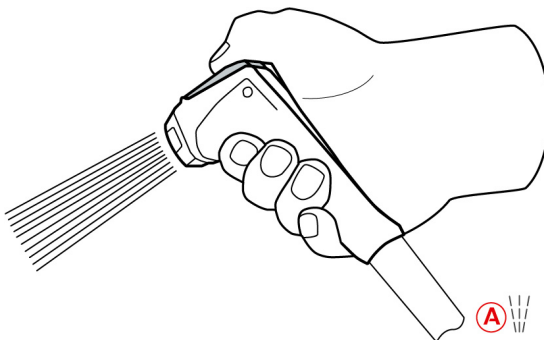
⚠ WARNING

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 60°C.

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 20 cm 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.

Original instructions for use

> ⚠️ **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.
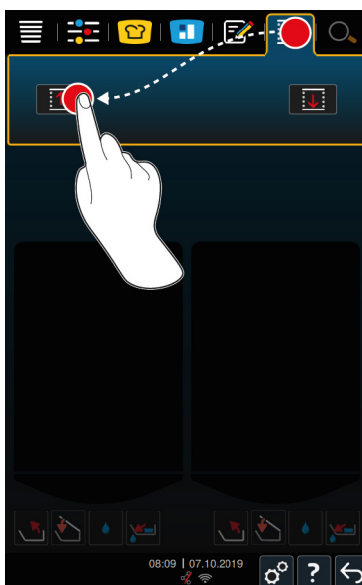

1. In the menu bar, press this button: ↕
2. To raise the unit, press and hold ↑
3. To lower the unit, press and hold ↓

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 ingredient consumption, and enjoy uniformly excellent results every single time.
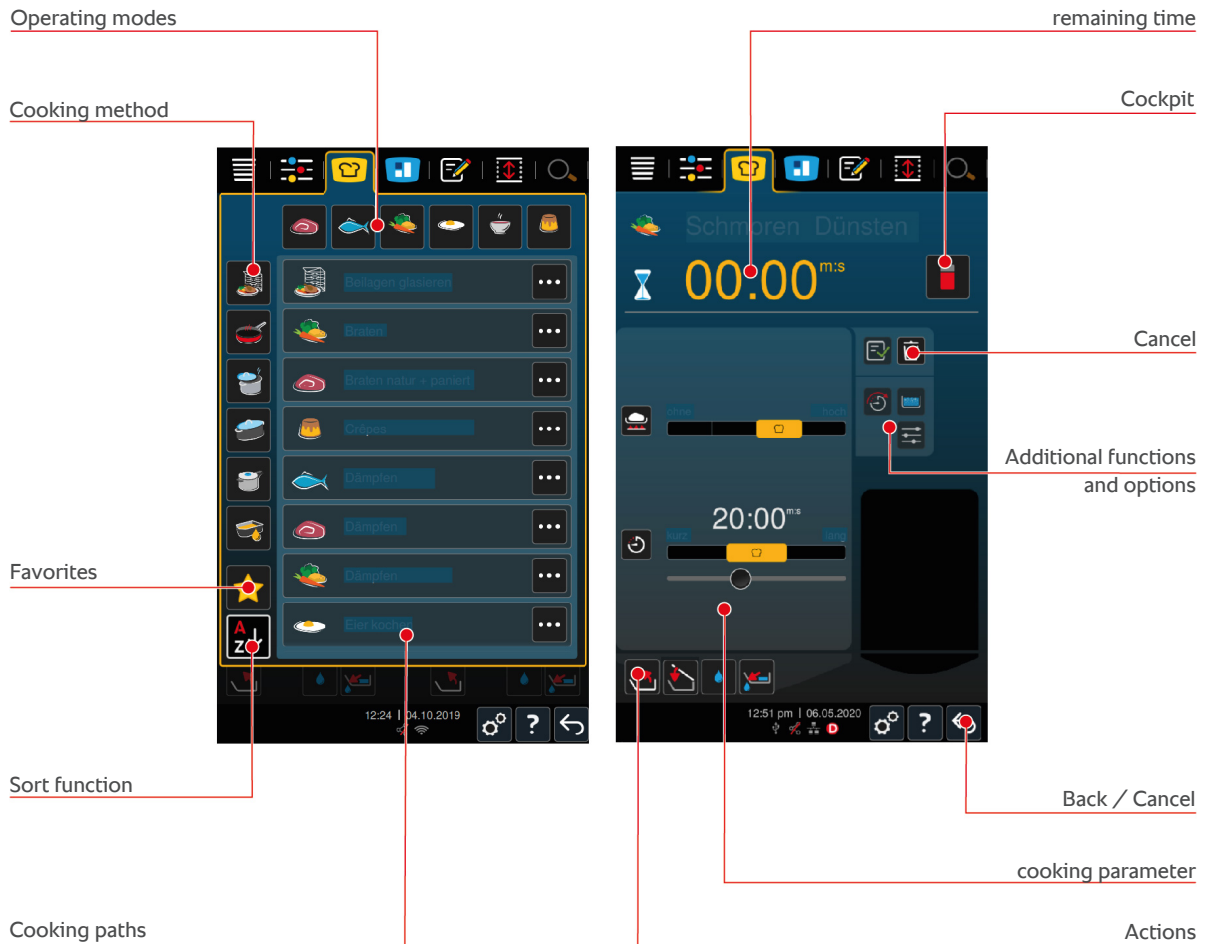
5.1 Modes and cooking methods

The following operating modes are available to you:

- Boil 🍲
- Pan-fry 🍳
- Deep-fry 🍤
- Braise 🥘
- Pressure cooking (optional) 🍲
- Finishing 🍽

The following cooking methods are available to you:

- Meat 🥩
- Fish 🐟
- Vegetables and side dishes 🥕

- Soups and sauces 🍜
- Egg dishes 🍳
- Milk and desserts 🍮

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

5.2 Intelligent cooking paths

5.2.1 Meat

Fry natural + breaded

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

Steam

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

Deep-fry

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

Boil

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

Pressure cook meat

Select this cooking process if you want to pressure cook meat.

Confit

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

Stews + ragouts

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.

Braise

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

Pressure braise meat

Select this cooking path 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.

Low-temperature boil

Select this cooking process, if you want to boil large meat pieces, which are typically cooked in liquid, overnight, or if you are not staying in the kitchen.

Low temperature stew

Select this cooking process, if you want to cook casseroles or stir fries overnight, or if you are not staying in the kitchen.

Low-temperature braise

Select this cooking path if you are braising pieces of meat typically cooked in sauce either overnight or while not in the kitchen. The recommended core temperature in the **low-temperature braise** cooking path is lower than in the braise cooking path.

Boil sausages

Select this cooking process if you want to boil sausages.

5.2.2 Seafood

Steam

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

Fry fish

Select this cooking path if you want to fry fish.

Poach fish

Select this cooking path if you would like to cook fish fillets or whole fish gently in stock.

Braise fish

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

Pressure braise

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

Deep-fry

Select this cooking process if you want to deep-fry shellfish, fish fillets or fish portions.

Confit

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

Fry seafood

Select this cooking process if you want to fry seafood.

Boil seafood

Select this cooking process if you want to boil seafood.

Sous-vide

Select this cooking process if you want to cook fish, fish fillets or seafood sous-vide. The cooking process is ideal for portioned food.

5.2.3 Vegetables and side dishes

Pan-fry

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

Steam

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

Deep-fry

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

Gyoza

Select this cooking path if you would like to prepare Japanese gyoza.

Boil potatoes

Select this cooking process if you want to boil potatoes.

Potatoes, pressure cooked

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

Boil

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 if you want to pressure cook 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.

Risotto

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

Braise + Stew

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.

Cook pasta

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

5.2.4 Egg dishes

Boil eggs

Select this cooking process if you want to boil eggs.

Poached eggs

Select this cooking process if you want to poach eggs.

Kaiserschmarrn

Select this cooking process if you want to cook Kaiserschmarren.

Omelette

Select this cooking process if you want to cook omelettes.

Onsen tamago

Select this cooking path if you would like to prepare Japanese onsen tamago.

Pancakes

Select this cooking process if you want to cook 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 if you would like to prepare Japanese tamagoyaki.

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.

Convenience

Select this cooking path if you want to prepare 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 if you want to pressure cook stock.

Clarify

Select this cooking process if you want to cook consommés.

Boil down

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

Sauces

Select this cooking process if you want to cook sauces.

Pressure cook sauce

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

Soups

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

Pressure cook soup

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

5.2.6   Milk and desserts

Crêpe

Select this cooking process if you want to make crêpes.

Steam

Select this cooking process if you want to steam milk and desserts.

Deep-fry

Select this cooking process if you want to fry desserts in fat.

Stew fruit

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

1. If you wish to preserve food in jars without a basket, place the pan base rack in the pan.
2. The the pan with enough water to completely cover the jars.
3. Boil the jars for 10 minutes.
4. Remove the jars from the pan and let them cool.

Kaiserschmarrn

Select this cooking process if you want to cook Kaiserschmarren.

Boil milk

Select this cooking process if you want to heat milk, cocoa or tea.

Rice pudding

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

Roasting nuts and seeds

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

Puddings + sauces

Select this cooking path if you want to cook pudding with fresh eggs, sauces or soups containing a high proportion of milk or cream, or convenience products that are prepared by stirring in milk.

Melting chocolate

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

Boil sugar

Select this cooking process if you want to cook sugar in different consistencies for further use in pâtisserie.

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 [▶ 20].

2.   Remove all grease or oil from the pan.

3.   After that, lower the pan all the way back into position [▶ 20].

Lower pan completely

You will see this symbol 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 [▶ 20].

Open pan lid fully

You will see this symbol 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 [▶ 18].

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 [▶ 21].

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 [▶ 21].

2.   Tilt the pan all the way [▶ 20].

3.   Remove all grease or oil from the pan.

4.   After that, lower the pan all the way back into position [▶ 20].

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 symbol is shown when:

▪   The pan lid is not fully open.

Open the pan lid all the way [▶ 18].

▪   The pan is not fully lowered.

Lower the pan all the way [▶ 20].

▪   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 [▶ 20].

5.4 Cooking food intelligently

5.4.1 Accessing intelligent cooking paths

You can access intelligent cooking paths in three ways:

- About iCookingSuite
- About programming mode [▶ 58]
- About the search assistants

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., **braising**.
- 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.

Search assistant

1. In the menu bar, press this button: 🔍
2. Enter the name of the intelligent cooking path you want to use.

> The matching intelligent cooking path 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. Select a pan.

2. In the menu bar, press this button: 🍳

3. Press this button: 🥕

4. Press this button: **Braising / Stewing**

> The intelligent cooking path will start, and the pan will be preheated to the preset temperature.

5. Use the cooking parameters to specify the results you want [▶ 34].

> After a few moments, the display will switch to Cockpit [▶ 38] view.

6. Follow the unit's instructions.

> 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.

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

8. 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 [▶ 17] or the central selection knob [▶ 17]. 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 [▶ 38].

5.5.1 Cooking parameters

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. Less searing means less cooking shrinkage. 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, so you can use 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 10°C and 60°C. 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 **thin** (less than 2 cm thick) or **thick** (more than 2 cm thick).

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, whole duck, or pork belly.
- Select **small** for sesame seeds. Select **large** for almonds.
- Select **small** for eggs weighing less than 53 g. Select **large** for eggs weighing more than 64 g.

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.

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

When a cooking path finishes, you can continue it using one of the following options.

Options are displayed in the cockpit and next to the cooking parameters.

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. The cooking parameters can not be changed. Once the set time has elapsed, you can either unload the unit or continue the cooking path with an option.

Move

Select this option if you are cooking foods of different sizes or different foods with different cooking levels using the core probe:

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 until all the food has 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 option **Hold**, press the button:

2.   Adjust the parameters as desired.

>>   Once the cooking path is ended, the cooking step **Hold** is 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

General view

If you have started cooking paths in both pans, you can cancel both cooking paths at the same time from the General view [▶ 15] screen.

1. Press this button: ↩

>> The cooking paths are canceled.

Focus view

While in the focus view [▶ 15], you can cancel the cooking path in any of the following ways:

1. Press and hold this button: ↩

 > The cooking path is canceled.

2. Press this button: 🗑

 > A prompt will appear asking if you really want to cancel the cooking path.

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

6 Manual cooking

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.

Operating modes

Cooking parameters

Cancel

Additional functions

Actions
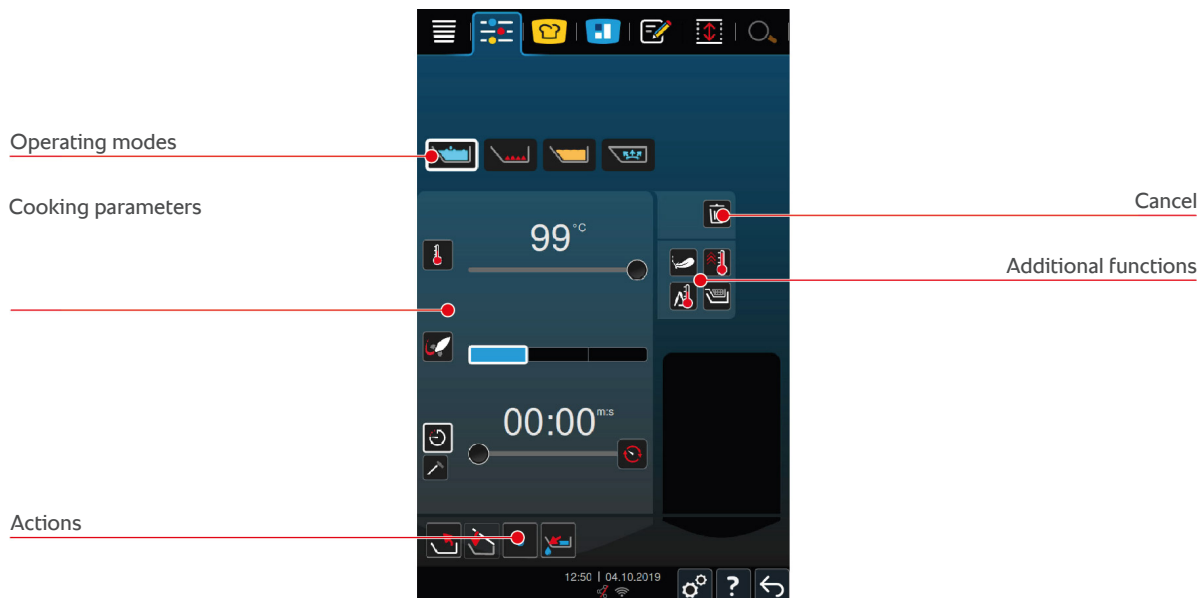
6.1 Prerequisites, information and warnings

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 [▶ 31]

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 a time within which you want your desired results. 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. To use your unit in continuous mode, either press ⟳ or slide the cooking time bar all the way to the right, until you see this message: **Continuous mode**

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

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 while minimizing cooking losses. You can set the differential anywhere between 10°C and 40°C. 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.

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 [▶ 35] and information [▶ 36] 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
30 °C	Boiling temperature	Boiling temperature; corresponds to PowerBoost level 1

6.3.2 Boil food
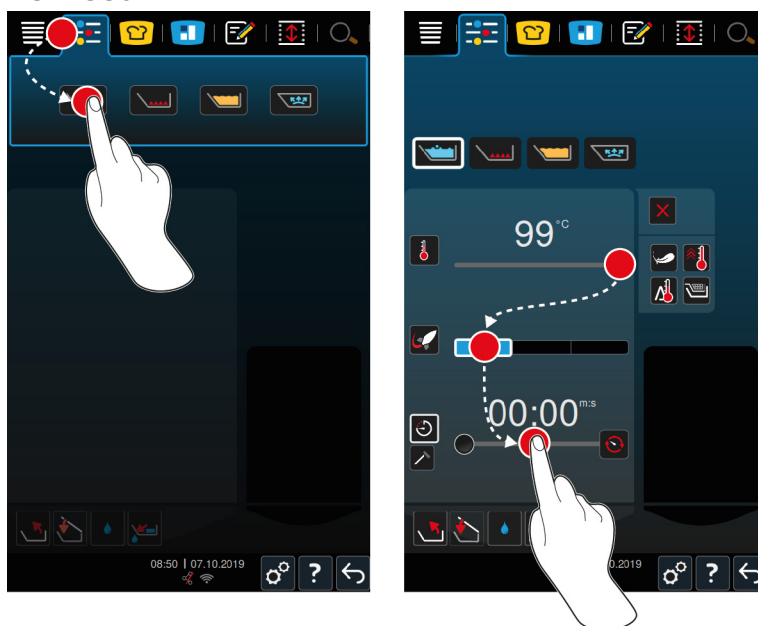
1. Select a pan.

2. In the menu bar, press this button: ⚏

3. Press this button: ◢▬▬

4. Set the temperature of the pan base.

> PowerBoost level 1 is activated automatically. You can change the PowerBoost level, select the function **Gentle cooking** or the function **Delta-T cooking**. You can also cook food in baskets. More information is available here: Cooking parameters [▶ 39]

> 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.

5. To cook based on cooking time, press this button: ⏲

6. Set the cooking time.

7. To cook using the core temperature probe, press this button: ⟋

8. Set the core temperature.

> The unit is preheating. If you preheat the device with a closed pan lid, the device only reaches a temperature 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.

9. Load product now.

10. 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.

11. 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
30 °C	482°F	392°F

6.4.3 Roasting food
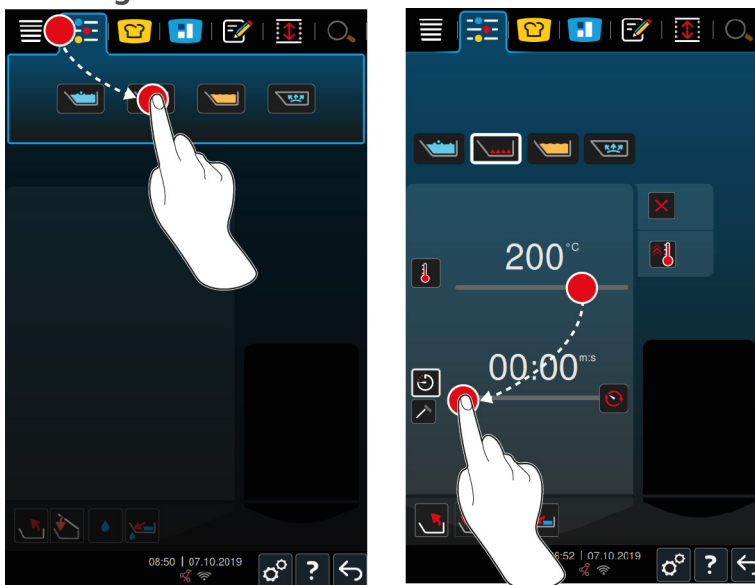
1. Select a pan.

2. In the menu bar, press this button:

3. Press this button:

4. 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.

5. To cook based on cooking time, press this button:

6. Set the cooking time.

7. To cook using the core temperature probe, press this button:

8. Set the core temperature.

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

9. Load product now.

10. 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.

   >

11. 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

The following symbol is shown while deep-frying food: 💧

You can only fill the pan with the automatic water filling function again if you raise the pan completely and remove the oil or fat.

Open pan valve

Never open the pan valve when deep-frying food. A warning signal will sound and you will be asked to close the pan valve again.

6.5.3 Temperature range

Min. temperature oil	Max. temperature oil	Default setting
30 °C	356°F	347°F

When preheating oil or fat with the pan lid closed, the oil or fat is preheated to a maximum of 150 °C. Please observe the following information on acrylamide in food [▶ 90].

6.5.4 Filling and emptying the pan with oil or fat

Use the oil cart to easily fill and empty the pan with oil or fat. You can pump oil or fat into the pan with a maximum temperature of 180 °C using the oil cart. After deep-frying, you can fill the oil or fat back into the oil cart.

Fill the oil cart

✔ The drain outlet is closed.

1. Open the lid of the oil cart.

2. Fill the desired quantity of oil or fat into the oil cart. Observe the minimum and maximum permissible fill quantities of the oil cart of 15 − 49 L.

Melting solid fat

✔ The oil cart contains at least 15 liters of solid fat.

1. Switch the heating switch from **0** to **I**.

> The fat is heated up at 80 °C and turns to liquid. The pump does not work while the heating is running.

2. When the fat is liquid, switch the heating switch from **I** to **0**.

> The heating is switched off. You can now fill the pan with fat.

Filling the pan

✔ The oil cart contains liquid oil or fat.

1. Move the oil cart to the device.

2. Swivel the outlet pipe over the pan so that oil or fat can run safely into the pan.

3. Apply the parking brakes of the oil cart.

4. Connect the oil cart to the power supply with the mains cable.

5. Switch the oil cart on.

6. Switch the pump switch from **0** to **I**.

> The oil cart pumps oil or fat into the pan.

7. When the pan has been filled with the desired quantity of oil or fat, switch the pump switch from **I** to **0**.

8. Disconnect the oil cart from the power supply, release the parking brakes and move the oil cart to its storage location. ⚠ **WARNING! Danger of burns! The outlet pipe gets very hot when hot oil or fat is pumped into the pan. Only hold the oil cart by the handles.**

Emptying the pan

✔ The drain outlet is closed.

1. Move the oil cart to the device at the height of the pan drain.

2. Apply the parking brakes of the oil cart.

3. Open the lid of the oil cart and insert the filter in the opening.

4. ⚠ **WARNING! Danger of burns! If the pan is tilted too quickly, hot oil may be sprayed. Wear personal protective equipment to protect yourself against burns.** Tilt the pan carefully and ensure that the oil or fat runs precisely into the opening of the oil cart. Ensure that the filter does not overflow in the oil cart. This is the only way to ensure that all the oil or fat is filtered.

5. Tilt the pan all the way until the pan is completely empty.

6. Remove and clean the filter.

7. Close the lid of the oil cart.

8. Release the parking brakes and move the oil cart to its storage location.

6.5.5 Melting solid fat

If you are not filling the pan with the oil cart [▶ 44], you can melt solid fat as follows:

1. Fill the pan with solid fat. Observe the minimum and maximum permitted fill levels [▶ 17].

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 food [▶ 45]

6.5.6 Deep-frying food

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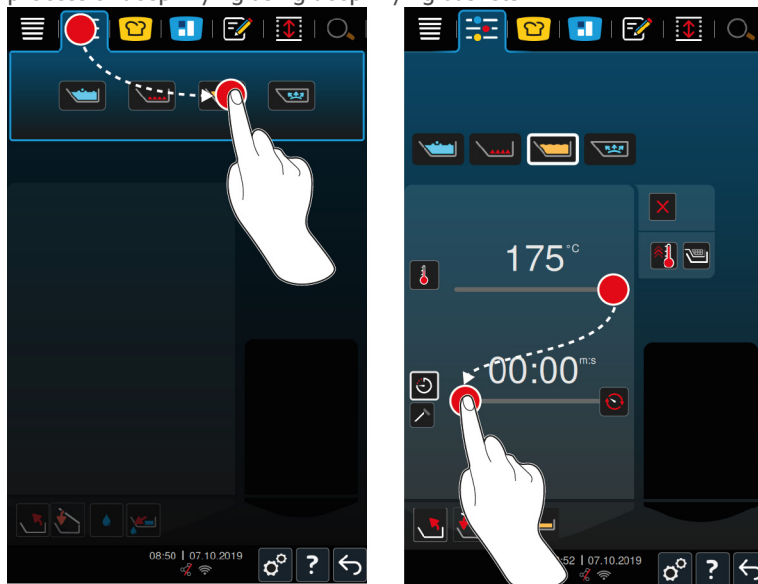
1. Select a pan.

2. Mount the arm of the automatic lifting and lowering mechanism

3. Hook in the baskets.

4. Fill the pan with oil or fat [▶ 44].

5. In the menu bar, press this button: ▄▄▖

6. Press this button: ▭

7. Press this button: ▭

8. Set the temperature of the pan base. **NOTE! If the oil or fat reaches a temperature of 230°C due to a technical problem, the unit switches off automatically for your safety. Contact your RATIONAL service partner to put the appliance back into operation.**

> 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.

9. To cook based on cooking time, press this button: ⏱

10. Set the cooking time.

11. To cook using the core temperature probe, press this button: ⟋

12. Set the core temperature.

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

13. Load product now.

14. To confirm, press this button: ✓

> The baskets are lowered automatically.

15. To raise the baskets during cooking, press the button: ▭

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

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

6.6 Cancel manual cooking

General view

If you are cooking in both pans, you can cancel both cooking paths at the same time from the General view [▶ 15] screen.

1. Press this button: ↩

>> The cooking paths are canceled.

focus view

While in the focus view [▶ 15], you can cancel cooking in any of the following ways:

1. Press and hold this button: ↩

> The cooking path is canceled.

2. Press this button: 🗑

> A prompt will appear asking if you really want to cancel the process.

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

Original instructions for use

7 Pressure cooking (optional)

> ⚠️ **DANGER**
>
> **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.
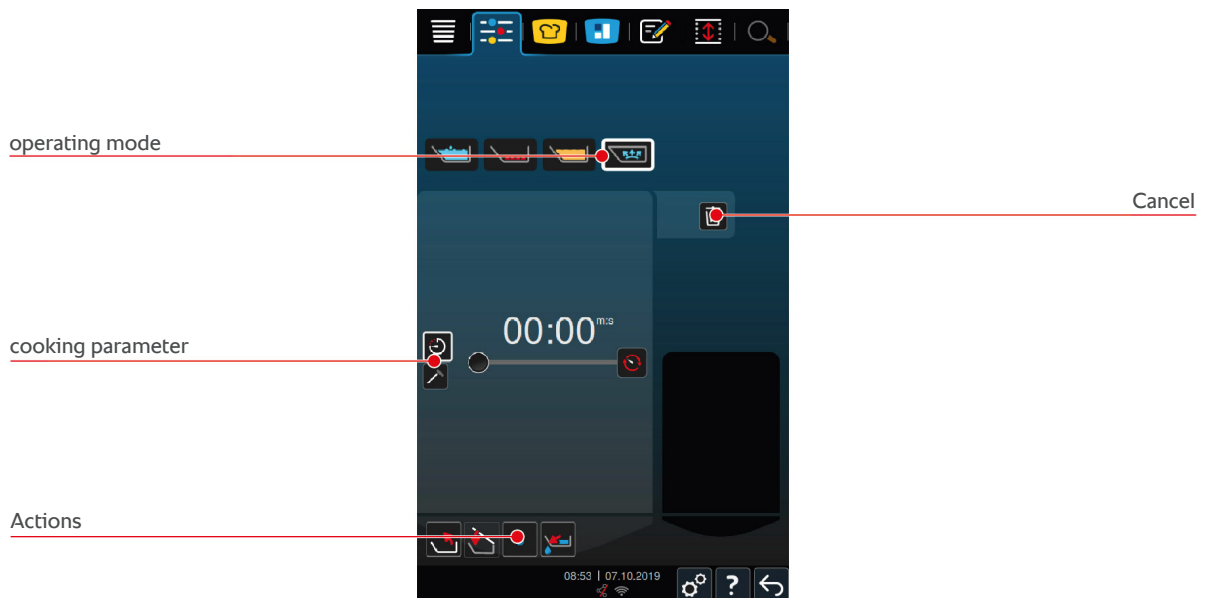
7.1 General safety information

- 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.

Maximum fill level complied with

You are asked to confirm that you have not exceeded the maximum fill level in the pan. More information is available here: Fill levels [▶ 17]

1. To confirm, press and hold ✓

Lock pan lid

You are prompted to lock the pan lid.

1. Press this button: 🔒

> The pan lid is locked automatically.

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

> ⚠️ **DANGER**
>
> **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.
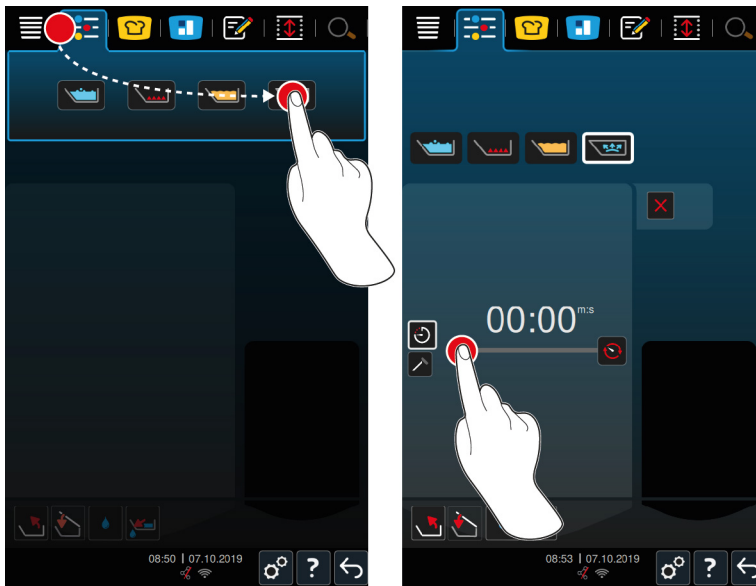
1. Select a pan.

2. In the menu bar, press this button: ⚏

3. Press this button: ⬚

> The unit is preheating.

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.

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

8. Load product now.

9. To confirm, press this button: ✓

10. Close the pan lid. ⚠ **WARNING! Make sure that the edge of the pan is clean, and that there are no objects between the pan and the pan lid. If the pan lid does not close correctly, the pressure cooking may either not be started or hot steam may escape during the pressure cooking.**

11. Press and hold this button: 🔒 ⚠ **WARNING! There is a risk that fingers and hands may be trapped when locking the pan lid. Keep clear from the unit while the pan lid is lowering and locking.**

> 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.

12. Press and hold this button: 🔓

> The pan lid releases, and the cooking process is finished. **NOTE! Open the pan lid when prompted. NOTE! If you do not open the pan lid, vacuum pressure can build up inside the pan, meaning that it will be very difficult to open.**

8 iZoneControl

With iZoneControl, you can divide the pan base into individual heating zones and use 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.

Please note that this intelligent assistant is optional on 2-XS models.

NOTE
The temperature difference between zones should not exceed 130°C.

Pan division   Pan assignments

Ticket selection window   Edit presets

zone

Heating area

Actions
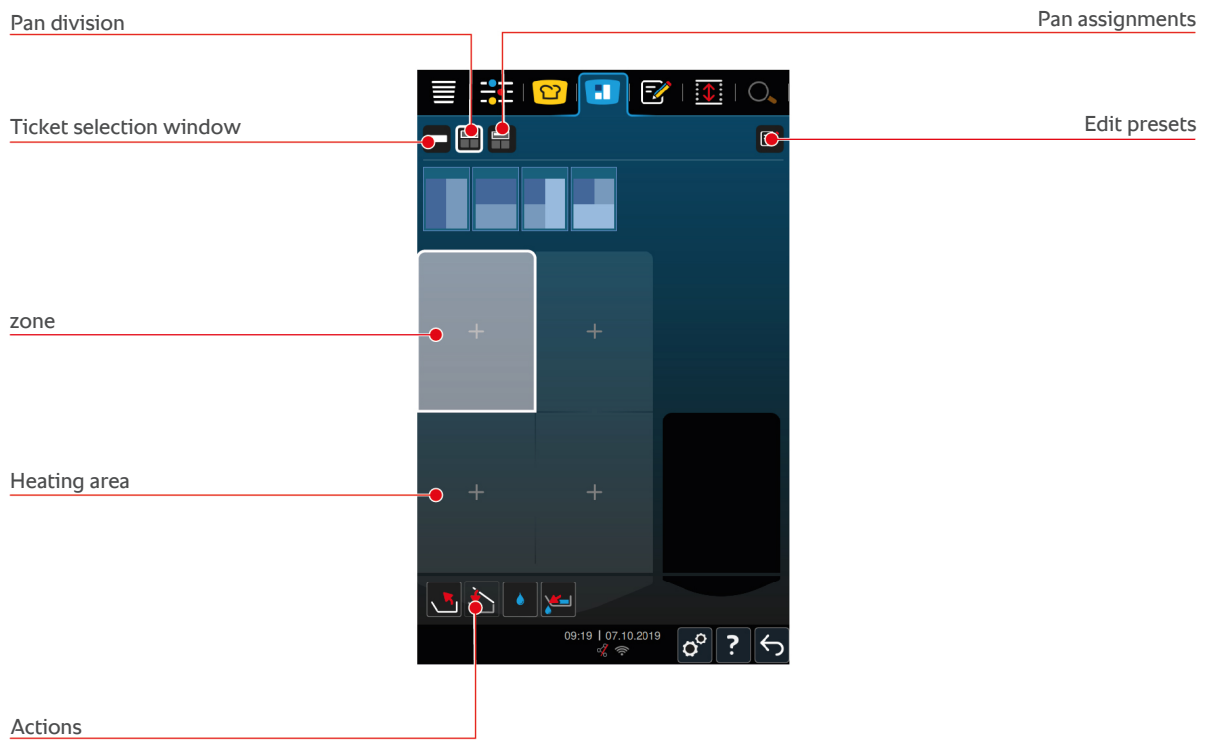
8.1 Tickets

8.1.1 Preset tickets

Preset tickets are available for each of the different cooking modes.
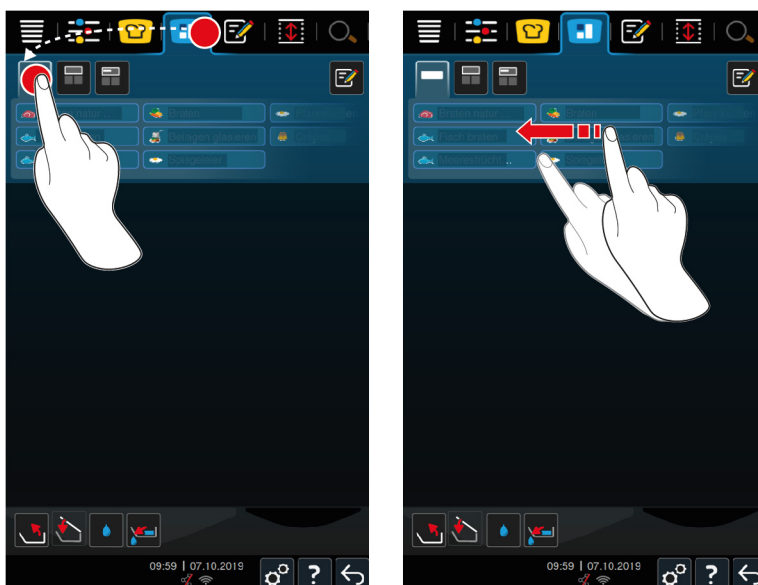
1. In the menu bar, press this button: 🔳

2. Press this button: ▬

> The preset tickets will be displayed.

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

8.1.2   Creating your own tickets

You can add any desired manual operating mode, intelligent cooking path or any desired program to the ticket board. If you do not save the composition as a shopping cart, the ticket board in overwritten when you load a new shopping cart.

1. In the menu bar, press this button: 🔳

2. Press this button: ▬

3. Press this button: 📝

1. To add an intelligent cooking path to the ticket board, press this button: 👨‍🍳

2. Either scroll through the list of cooking paths or combine an operating mode with a cooking process to filter the list of cooking paths.

3. To add a manual program to the ticket board, press the button: ⚏

4. To add an intelligent program to the ticket board, press the button: 📝

5. To add a shopping basket to the ticket board, press the button: 🛒

6. Drag the desired element into the bottom area.

> The element is shown as a ticket.

Edit tickets

1. To edit the cooking parameters of a ticket, press the button: ⚏

> The cooking parameters for the ticket are displayed.

2. Adjust the cooking parameters as desired.

3. To save your changes, press this button: 📝

Deleting tickets from the ticket board

1. To delete the ticket from the ticket board, press this button: 🗑

Saving the ticket board
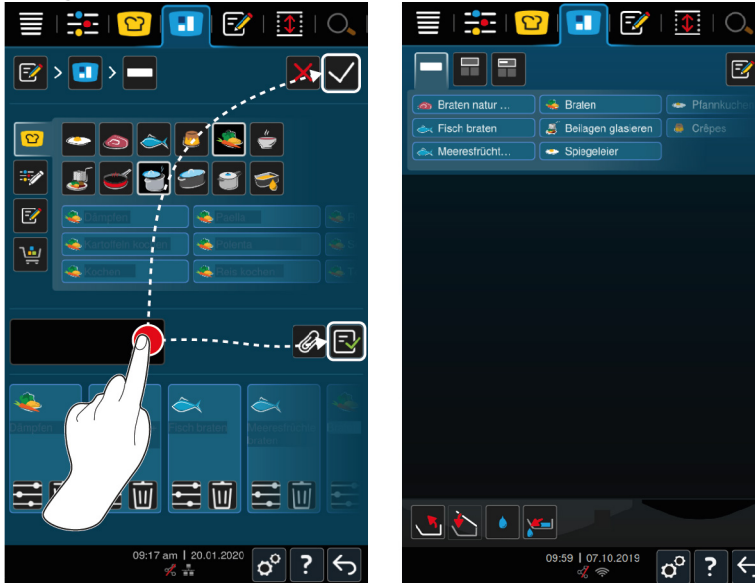
1. To give the ticket board a name, press this button: ✏️
2. To add the ticket temporarily to the ticket board, press the button: ✓
3. To save the ticket board, press the button: 🗒✓
>> The tickets are saved as a shopping cart. The shopping cart is shown in programming mode.

8.1.3 Editing the ticket board

You can add any desired intelligent cooking path or any desired program to the ticket board. If you do not save the composition as a shopping cart, the ticket board in overwritten when you load a new shopping cart.

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 are shown in the ticket board.

Programming mode

1. In the menu bar, press this button: 📝
2. Press the following button after the desired program shopping cart: •••
3. Press this button:
4. In the menu bar, press this button:
5. Press this button: 🛒

> The programs and shopping carts are shown in the ticket board.

8.2 Pan division

iZoneControl allows you to divide the pan base into up to 4 zones. The following options are available to you:

- 1 zone per pan
- 2 zones per pan
- 3 zones in one pan, 1 zone in the other

8.2.1 Pre-set pan divisions
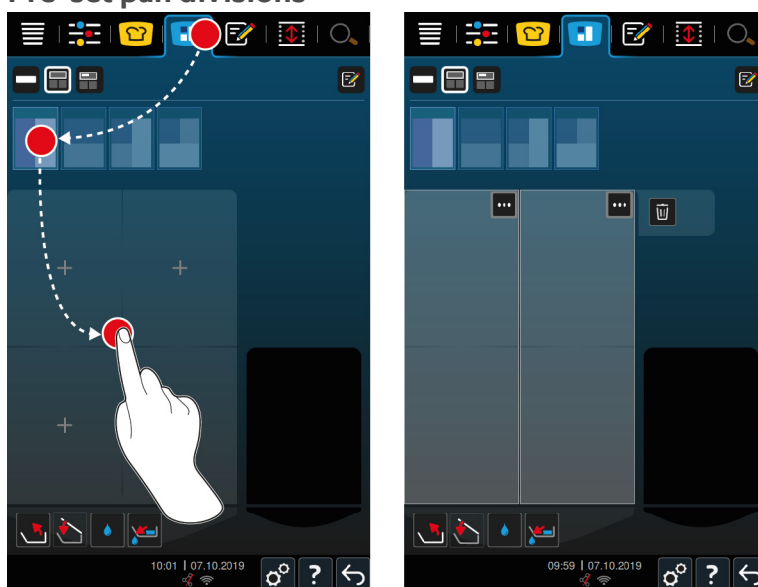
1. In the menu bar, press this button: 🔲
2. Press this button: ▦

3. Select a preset pan division.

4. Select a pan.

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

8.2.2 Creating your own pan divisions
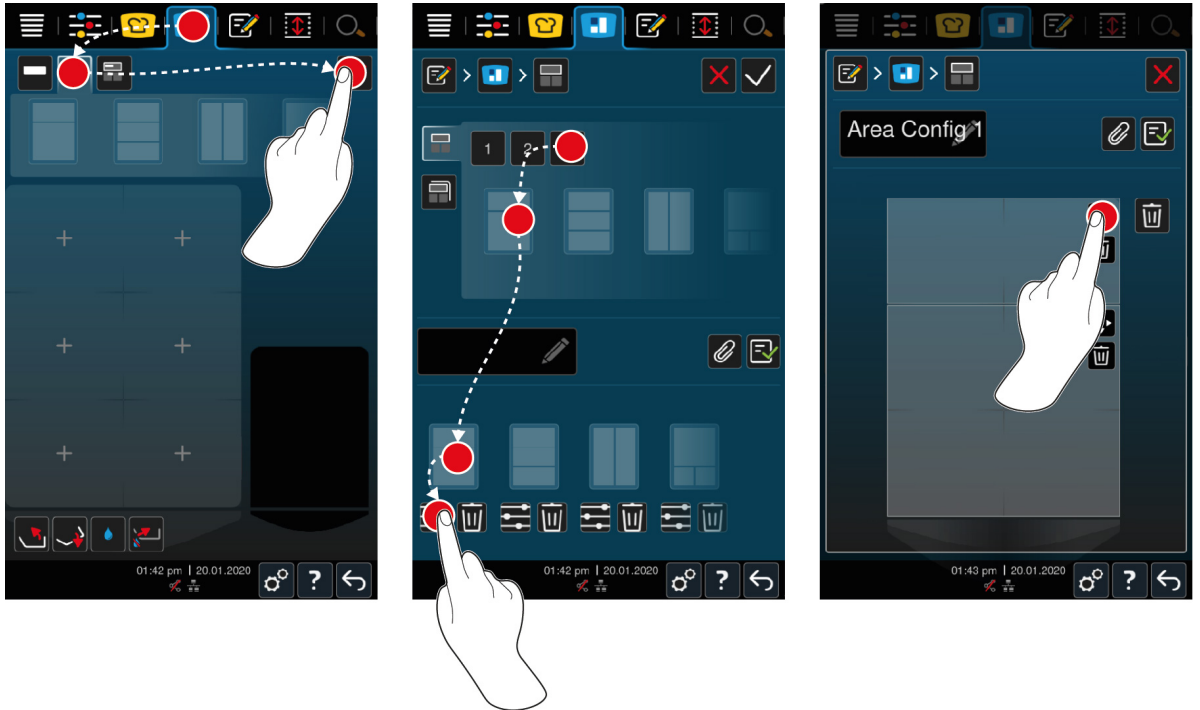
1. In the menu bar, press this button: 🔲

2. Press this button: 🔲

3. Press this button: 📝

4. Press this button: 🔲

5. Either scroll through the list of possible zones or press the buttons **1**, **2** or **3** to sort the list of possible zones.

6. Select the pan division you want to use and drag it to the bottom section.

Editing the pan division
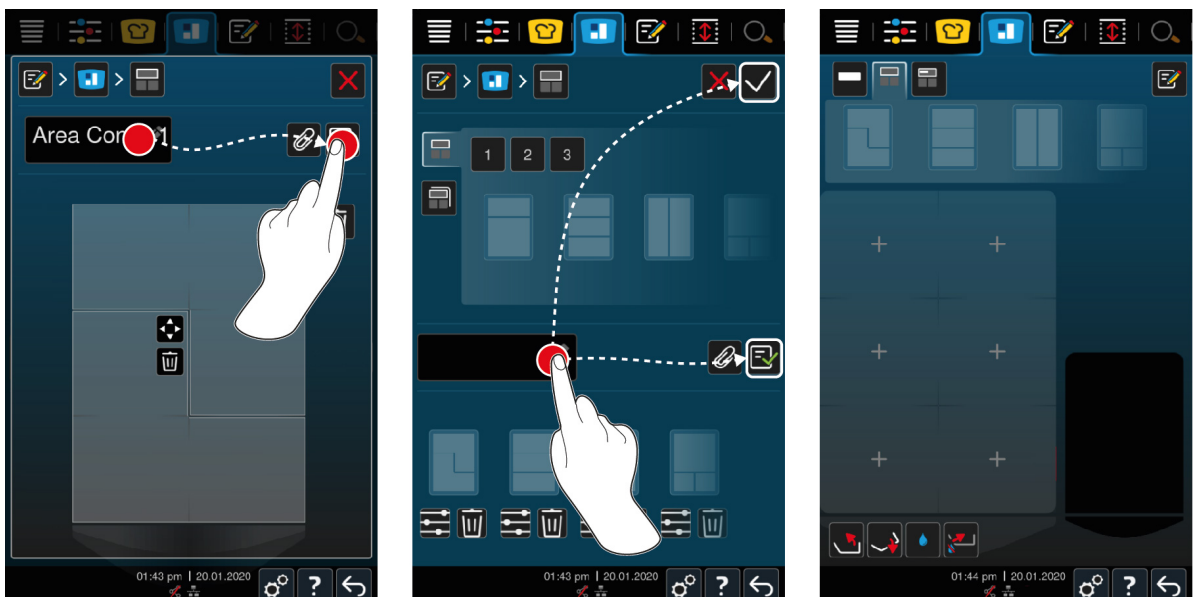
1. To edit a pan division, press this button: ⚙
2. Press this button: ✛
3. Tap the additional areas of the pan you would like to include.
  > The zone is adapted in line with your wishes.
4. To confirm the zone, press ✓
5. To delete a zone, press this button: 🗑
6. To save the pan division, press this 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. To temporarily add the pan division, press the button: ✓
3. To save the composition, press this button: 🗒✓

>> The pan divisions are shown.

8.2.3 Dividing the pan into zones

You can divide a pan into zones without using the pan divisions. The division is temporary and is overwritten as soon as a pan division is assigned to the pan.
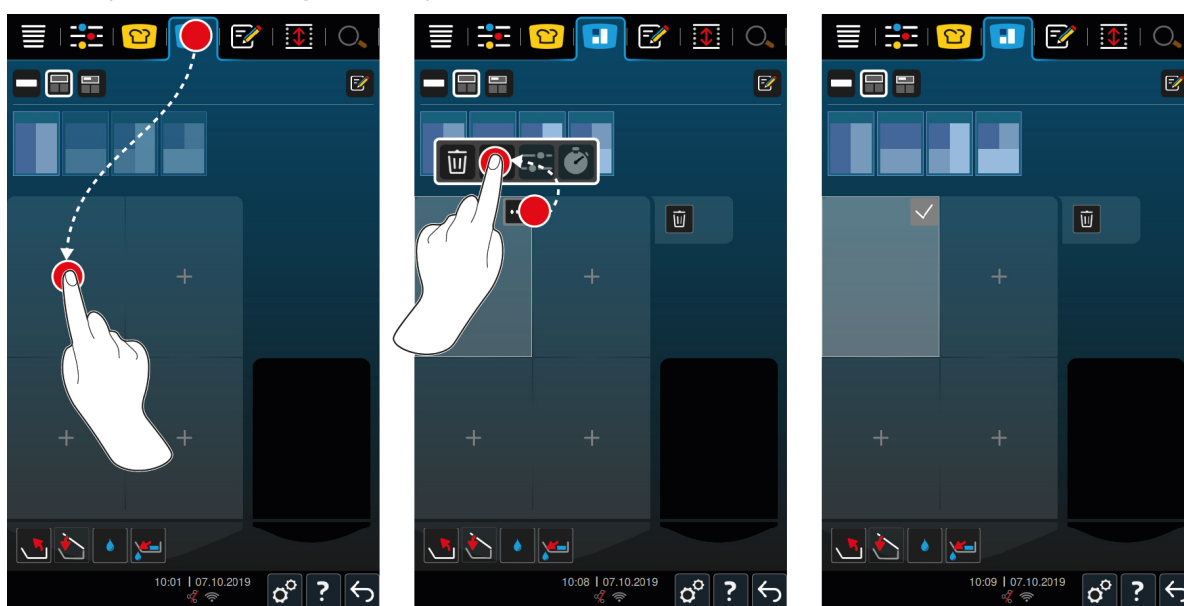
1. Select a pan.
2. In the menu bar, press this button: 🔲
3. Tap an area within the pan.
  > That area will be converted into a zone.
4. To confirm the zone, press ✓
5. To expand the zone, press •••
6. Press this button: ✛
7. Tap the additional areas of the pan you would like to include.
  > The zone will be expanded accordingly.
8. To confirm the zone, press ✓

> **>** The zone will be confirmed.

9. To add another zone, tap a part of the pan that has not yet been assigned to a zone.

10. To delete a confirmed zone, press •••

11. Press this button: 🗑

8.3 Pan assignments

8.3.1 Preset pan layout
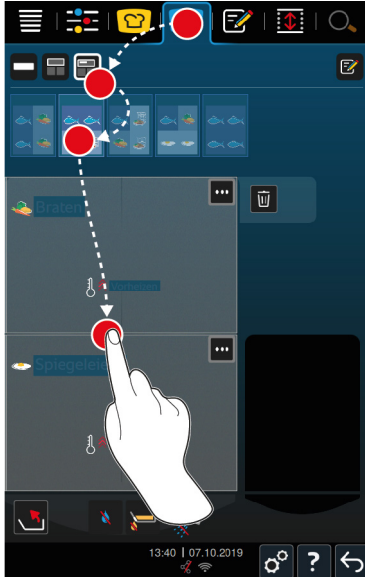
1. In the menu bar, press this button: 🔳

2. Press this button: ▤

> **>** The preset pan layouts will be displayed.

3. Select a pan layout.

4. Select a pan.

>> 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. Press this button: ▤

5. Either scroll through the list of possible pan allocations or press the buttons **1**, **2** or **3** to sort the list.

Deleting a pan allocation

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

Saving pan allocations

1. To give the new pan allocation a name, press this button: ✏

2. To save the pan allocation, press this button: ✅

>> The pan allocations 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 Manual operating modes
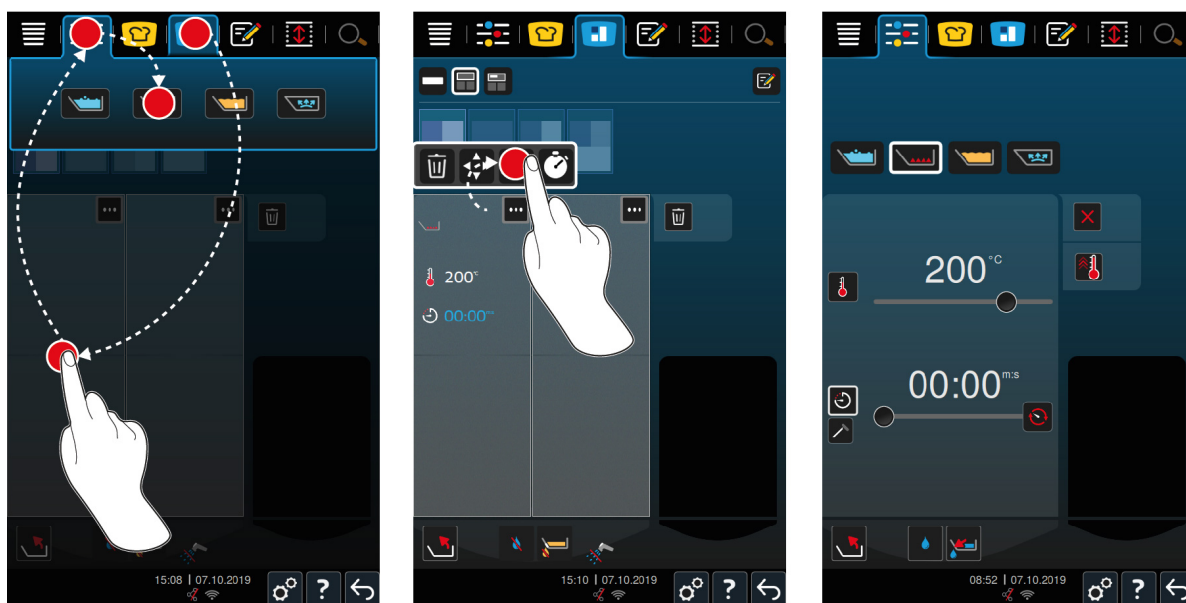
1. In the menu bar, press this button: 🔲

2. Select the desired pan and 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 adapt the cooking parameters to your wishes, press the button: •••

6. Press this button: ⏺

   > The display will call up the current cooking parameters.

7. Adjust the 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 Placing tickets

✔ 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 [▶ 59], intelligent cooking paths [▶ 61] and shopping carts [▶ 58] in programming mode. You can choose from among any of the available manual operating modes, intelligent cooking paths and pre-programmed shopping carts.

Create new program

Manual operating modes

Intelligent operating modes

shopping cart

Sort alphabetically

Favorites

Sort by date

9.1 Programming shopping carts

1. In the menu bar, press this button: ☑
2. Press this button: **+ New element**
3. Press this button: 🛒
4. To add intelligent cooking paths to the shopping cart, press this button: 🍳
   > All intelligent cooking paths will be displayed.
5. 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.
6. To add previously saved programs to the shopping cart, press this button: ☑
   > All programs will be displayed.
7. 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: 🗑

Program image

✔ Use this function once you have imported images [▶ 70].

1. To assign an image to the shopping cart, press this button: 🖼
2. Select an image.
3. To confirm, 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:

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

Cooking steps using the **boil**, **pan-fry** or **gentle simmer** cooking modes cannot be combined with cooking steps using the **deep-fry** mode.
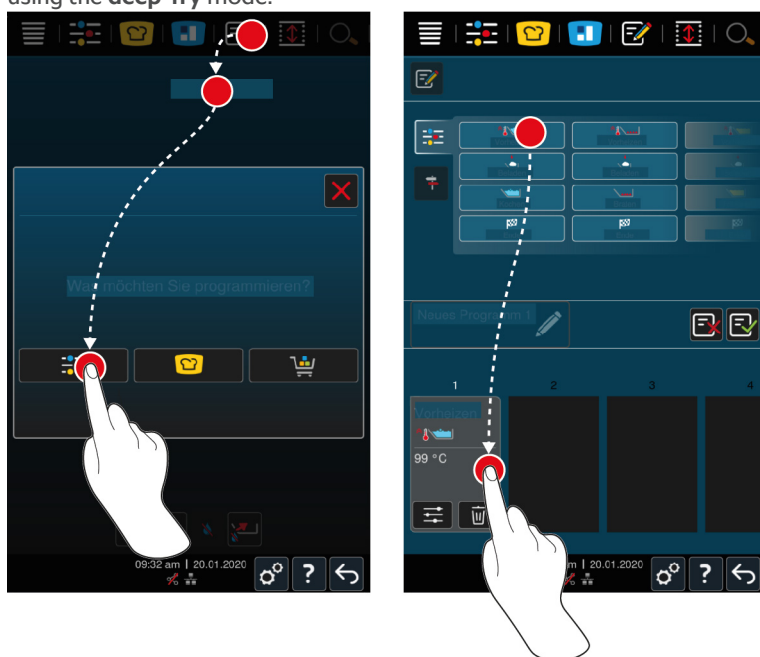
1. In the menu bar, press this button: 🗒

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! Not all cooking steps can be combined with all others. 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 add prompts to the program, press this button: ⊤

   > A summary view of available prompts will be displayed.

6. Select the prompts you want to use and drag them to the bottom section.
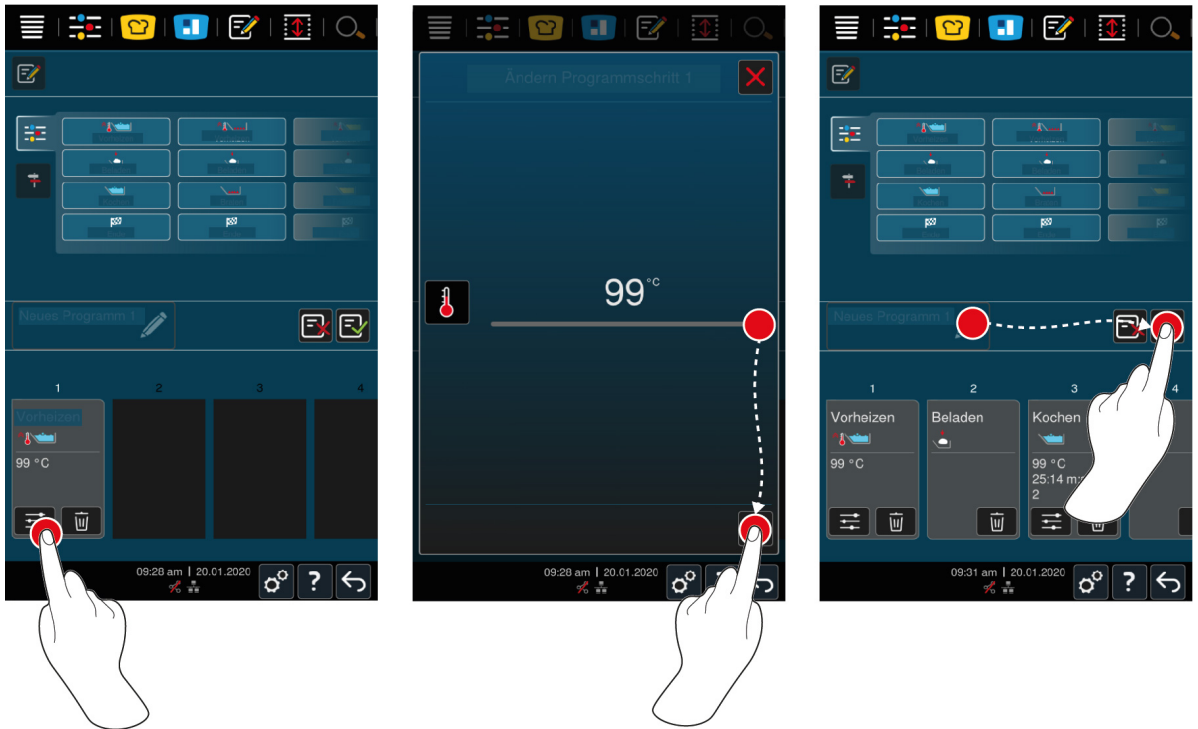
7. To edit a cooking step, press this button: ⬛☰

>   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: ✔

Pre-selected start times and program images

✔   Use this function once you have imported images [▶ 70].

1. To assign a pre-selected start time to a program, press this button: 📎

2. Press this button: 🕑 **Pre-select start time**

3. Press this button: **ON**

4. Enter the start time.

5. To confirm, press this button: ✔

6. To assign an image to the program, press this button: 📎

7. Press this button: 🖼 **Select program image**

8. Select an image.

9. To confirm, 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. The first cooking step will be highlighted in red.
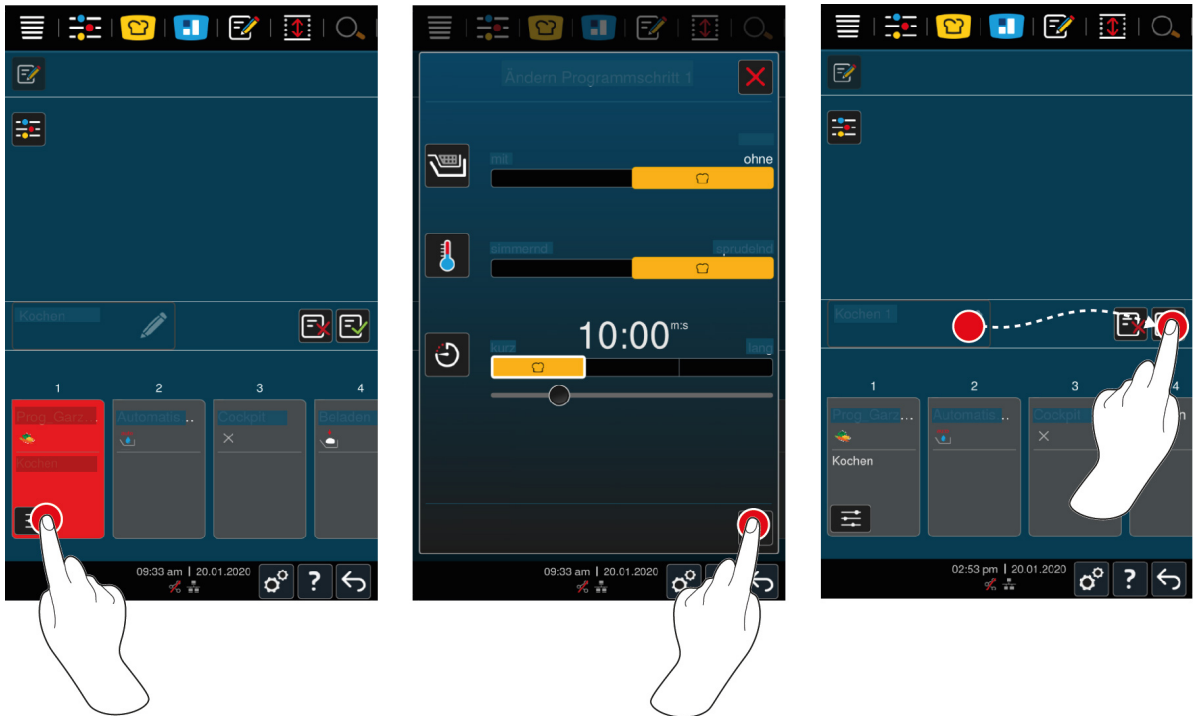
2. Press this button: :≡

   > 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.

Pre-selected start times and program images

✔ Use this function once you have imported images [▸ 70].

1. To assign a pre-selected start time to a program, press this button: ✐

2. Press this button: 🕑 **Pre-select start time**

3. Press this button: **ON**

4. Enter the start time.

5. To confirm, press this button: ✔

6. To assign an image to the program, press this button: ✐

7. Press this button: 🖼 **Select program image**

8. Select an image.

9. To confirm, 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 program will be shown in the list of programs.

9.4 Editing and deleting programs

✔ Use this feature once you have created manual programs [▸ 59], intelligent cooking paths [▸ 61] or shopping carts [▸ 58].

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

The following editing options are available:

- Edit element 📝
- Duplicate element 🗐
- Delete element 🗑

9.5 Starting programs and shopping carts

Manual programs

1. To start a manual program, tap the program you want to use.
2. Select a pan.
> The program will start immediately. All cooking steps will be displayed.
3. To send a manual program to iZoneControl, press the button: •••
4. Press this button: 🔲
>> The manual program will be displayed on the ticket board. You can now place the ticket as usual.

Intelligent cooking paths

1. To start an intelligent cooking path, tap the program you want to use.
2. Select a pan.
> The program will start immediately. All cooking steps will be displayed.
3. To send an intelligent cooking path to iZoneControl, press the button: •••
4. Press this button: 🔲
>> The intelligent program will be displayed on the ticket board. You can now place the ticket as usual.

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.

10 Switching between operating modes

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

- Change an intelligent ticket in iZoneControl to a manual operating mode.
- Change an intelligent cooking path from the iCookingSuite to an intelligent ticket in iZoneControl.
- Change an intelligent cooking path from the iCookingSuite to a manual operating mode.

Changing an intelligent ticket into a manual operating mode

✔ You have placed a ticket. Cooking is in process.

1. Press this button: •••

2. Press this button: ⊟

> The display will call up the current cooking parameters.

3. In the menu bar, press this button: ⊟

4. Select the relevant manual operating mode.

> A message appears telling you that cooking is already in process.

5. Press this button: **Change current process**

>> The cooking parameters of the ticket are adopted and displayed in the manual mode.

Changing an intelligent cooking path into an intelligent ticket

✔ You have started an intelligent cooking path. Cooking is in process.

1. In the menu bar, press this button: ▣

> A message appears telling you that a cooking process is already running.

2. Press this button: **Change current process**

>> The intelligent cooking path is sent to iZoneControl and displayed on a rack level.

Changing an intelligent cooking path into a manual mode

✔ You have started an intelligent cooking path. Cooking is in process.

1. In the menu bar, press this button: ⊟

2. Select the relevant manual operating mode.

> A message appears telling you that cooking is already in process.

3. Press this button: **Change current process**

>> The cooking parameters of the intelligent cooking path are applied and shown in the manual mode.

11 Settings

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 [▶ 65]
- Display [▶ 65]
- Light [▶ 67]
- Sound [▶ 67]
- cooking system [▶ 69]
- Cook [▶ 69]
- cleaning
- Data management [▶ 69]
- Network settings [▶ 72]
- MyEnergy
- Messenger
- User profile [▶ 72]
- Service [▶ 72]
- ConnectedCooking [▶ 73]

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 [▶ 17] or the selection dial [▶ 17].

11.1 Favorites

All the settings you have marked as favorites are shown in the favorites.

1. Select a setting.
2. Press this button: ⭐

>> The setting is saved as a favorite.

11.2 Display

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

11.2.1 Language

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

1. Press this button: 👄 **Language**
2. Select the desired language.

>> The language of the user interface is changed immediately.

11.2.2 Date and time

You can change the following settings here:

- **Date** 📅
- **Time** 📅
- **Switch 24h/12h** 🕐

Date

1. Press this button: 📅 **Date**

> A calender is shown.

2. Select the desired date.

>> The date is applied automatically.

Time of day

1. Press this button: 🗓️✓ **Time**

> The time is shown.

2. Press the time.

3. Set the desired time.

>> The time is applied automatically.

Switch 24h/12h

1. Select **12** to set the 12-hour format and **24** to set the 24-hour format.

ConnectedCooking

You can also have the time synchronized automatically through ConnectedCooking.

1. Press this button: ⚙️

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

3. Next to **automatic time synchronization**, press this button: **ON**

11.2.3 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.
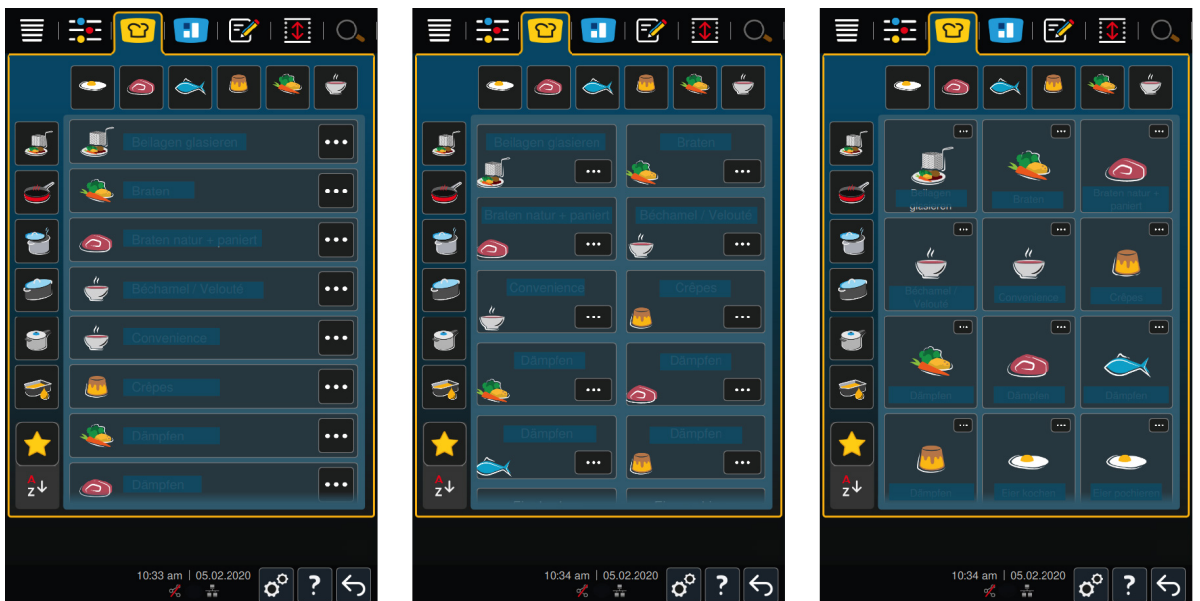
1. Press this button: ⠿ **Program view**

2. Select ⠿ **Single-column**, ⠿ **Dual-column** or ⠿ **Triple-column**.

>> The selection is adopted automatically.

11.3 Light

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

11.3.1 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.

>> The display brightness is adjusted automatically.

11.4 Sound

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

11.4.1 Master volume

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

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 37 sound options to choose from.

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

> The sound will be played.

4. To turn off sounds, press this button: **OFF**
5. Tap in the icon bar to return to the overview screen.
6. If you want the sound to play continuously until the cooking system has been loaded or the action has been confirmed, press this button: **Continuous playback ON**
7. If you only want the sound to play for a certain length of time, press this button: **Continuous playback OFF**

> The **Tone length** section will be activated.

8. Set the length anywhere between 0 - 180 seconds.
9. 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

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: 📝 **Program step end**
2. Press this button: 📝 **Sound**
3. Press the sound you would like to use.

> The sound will be played.

4. To turn off sounds, press this button: **OFF**

5. Tap ✎ in the icon bar to return to the overview screen.

6. If you want the sound to play continuously until the cooking system has been loaded or the action has been confirmed, press this button: ✎ **Continuous playback ON**

7. If you only want the sound to play for a certain length of time, press this button: ✎ **Continuous playback OFF**

   > The ✎ **Tone length** section will be activated.

8. Set the length anywhere between 0 – 180 seconds.

9. 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

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 turn off sounds, press this button: **OFF**

5. Press 🏁 in the icon bar to return to the sound overview screen.

6. If you want the sound to play continuously until the cooking system has been loaded or the action has been confirmed, press this button: 🏁 **Continuous playback ON**

7. If you only want the sound to play for a certain length of time, press this button: ✎ **Continuous playback OFF**

   > The 🏁 **Tone length** section will be activated.

8. Set the length anywhere between 0 – 180 seconds.

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

>> You will be returned to the overview screen.

11.4.5   Process canceled / error detected

This is where you select the sound or melody that the cooking system uses to indicate that an error has been detected. There are 37 sound options to choose from.

1. Press this button: ⚠ **Proc. interrupt / Error found**

2. Press the sound you would like to use.

   > The sound will be played.

3. To turn off sounds, press this button: **OFF**

4. Tap ⚠ in the icon bar to return to the overview screen.

5. If you want the sound to play continuously until the cooking system has been loaded or the action has been confirmed, press this button: ⚠ **Continuous playback ON**

6. If you only want the sound to play for a certain length of time, press this button: ⚠ **Continuous playback OFF**

   > The ⚠ **Tone length** section will be activated.

7. Set the length anywhere between 0 – 180 seconds.

8. 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

You switch your unit to demo mode here. This function is useful if you want to present the functions of your unit without cooking in it.

1. To activate the function, press and hold this button: ▮ **ON**

>> When demo mode is activated, the unit will be restarted. This symbol will appear in the footer: **D**

11.6 Cook

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

11.6.1 Primary national cuisine

In primary national cuisine, cultural eating habits are translated into intelligent cooking paths. The cooking parameters of these intelligent cooking paths reflect these eating habits and dishes are prepared in the way that the guests in the relevant country expect. This means that you can master not just local cuisine, but cuisine from anywhere in the world. This setting is independent from the set language.

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

>> The national cuisine is applied immediately. The intelligent cooking paths that correspond to the national cuisine are shown in the iCookingSuite. The cooking parameters of the intelligent cooking paths are adapted to the 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.

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

>> The national cuisine is adopted immediately. In the iCookingSuite, the additional intelligent cooking paths of the secondary national cuisine are displayed and marked with 🌐. The cooking parameter settings are still influenced by the primary national cuisine [▶ 69].

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:

- Exporting HACCP data [▶ 70]
- Exporting error statistics logs [▶ 71]
- Exporting and importing programs [▶ 70]
- Exporting and importing profiles [▶ 71]

- Exporting and importing unit default settings [▶ 71]

11.7.1 Exporting 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.

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

1. Press this button: ⬛ **Copy HACCP logs to a USB stick**

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

11.7.2 Exporting and importing programs

Use this function to export and import the 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 unit.

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

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

Import programs

1. Plug a USB stick containing previously exported programs into the unit.

2. Press this button: ⬛ **Import programs**

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

11.7.3 Delete all programs

Use this function to delete the programs you have created.

1. Press this button: **Delete all programs**

> 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.

11.7.4 Export and import 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

Import 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.

Export 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.

11.7.5 Delete all own images

Use this function to delete the images you have imported.

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

> A prompt will appear asking if 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.

11.7.6 Exporting and importing profiles

Export profile

✔ Use this feature once you have created profiles.

✔ Start by plugging a USB stick into the unit.

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

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

Import profiles

1. Connect a USB stick containing previously exported profiles to the unit.

2. Press this button: 🖼 **Import profiles**

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

11.7.7 Delete all own profiles

Use this function to delete the profiles you have created. Preset profiles will not be deleted.

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

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

2. To confirm, press this button: ✔

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

11.7.8 Exporting and importing unit default settings

Export basic unit settings

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

1. Press this button: 🖼 **Basic unit settings export**

>> The basic unit settings are saved on the USB stick.

Import basic unit settings

1. Connect a USB stick containing already exported basic unit settings to the unit.

2. Press this button: 🖼**Basic unit settings import**

>> The basic unit settings are imported.

11.7.9 Delete all user data

11.7.10 Exporting error statistics logs

Here, you can export error statistics log to a USB stick.

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

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

1. Press this button: ⚙

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

You can find out how to connect your unit to a WLAN network here: Establish WLAN connection [▶ 78]

You can find out how to connect your unit to a network here: Establish network connection [▶ 77]

11.8.1   Wireless LAN

Here, you can integrate your appliance in a WLAN network. More information is available here: Establish WLAN connection [▶ 78]

11.8.2   LAN (optional)

You can find out how to connect your unit to a network here: Establish network connection [▶ 77]

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 management

1. Press this button: ⚙

2. Press this button: 🧑 **User management**

You can find out how to create and change profiles and transfer them to other units here: Managing profiles and permissions [▶ 74]

11.10   Service

1. Press this button: ⚙

2. Press this button: 🛠 **Service**

The following information is available:

- Information on the unit type
- ChefLine [▶ 85] 🧑📞
- Hotline – Service [▶ 85] 🛠📞

- Service level ⚒

   This function is only available to RATIONAL service partners.

- Software update info [▶ 73] ⤓
- Installed software version [▶ 73]

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 [▶ 80] 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

1. Press this button: ⚙

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

You can find out how to connect your unit with ConnectedCooking and what functions are available here: ConnectedCooking [▶ 78]

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: **Add 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. Press 👨‍🍳 on the icon bar to return to the user profiles overview screen.
7. Press this button: 👨‍🍳 **Edit profile**
8. Press this button: 👨‍🍳 **New profile**

Adjusting profile settings

1. Press this button: 👨‍🍳 **Profile settings**
2. To give the profile a name, press: 👨‍🍳 **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: 👨‍🍳 **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: 👨‍🍳 **Edit 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 the button: 👨‍🍳 **Edit profile type**
9. Select 👨‍🍳 **Main user** to assign the user profile all permissions for editing profiles. Selecting this profile type will give all users complete access to the unit
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: 👨‍🍳 **Edit 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: 👨‍🍳 **Edit 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. Press 👨‍🍳 on the icon bar to return to the user profiles overview screen.

Adjusting the menu bar

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

1. Press this button: ▋ **Adjusting the menu bar**
2. Any of the following intelligent assistants or functions can be hidden for a user profile by pressing this button:**OFF**

   - Home ≡
   - Manual cooking modes ⋮⋮⋮
   - iCookingSuite 🍲
   - iZoneControl 🔲
   - Programming mode 📝
   - Search assistant 🔍

1. Press 👨‍🍳 on the icon bar to return to the user profiles overview screen.

Cooking parameter permissions

1. Press this button: ☰ **Cooking parameter permissions**
2. To allow the user profile to change cooking parameters during cooking, press this button: ☰ **operable**
3. To prevent the user profile from changing cooking parameters during cooking, press this button: ☰ **not visible**

1. Press 👨‍🍳 on the icon bar to return to the user profiles overview screen.

12.1.2 Activate profile

   ✔ You have created a profile [▶ 74].

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 is activated immediately.

>> The activated profile is shown when you open the home screen. If you have displayed multiple profiles, you can scroll through the list. To create a new profile [▶ 74], press the button: +

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 [▶ 74].

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
- Unit model
- Serial number
- Software version
- Date and time
- Target core temperature
- Measured core temperature
- Time (hh.mm.ss)
- Temperature unit
- Connection to energy optimization system
- Cooking path name
- change operating modes
- Pan side (left or right)
- Cooking temperature
- Pan lid position change
- Active heating elements

12.2.2 Exporting HACCP data

HACCP data is stored to your unit for 40 days. You can download the data whenever you like during this period. More information is available here: Exporting HACCP data [▶ 70]

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 [▶ 79].

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

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 unit is optionally equipped with a network connection. To connect your unit with the network and to ensure that your unit is protected from water jets from all directions, 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 60 °C**
>
> 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.
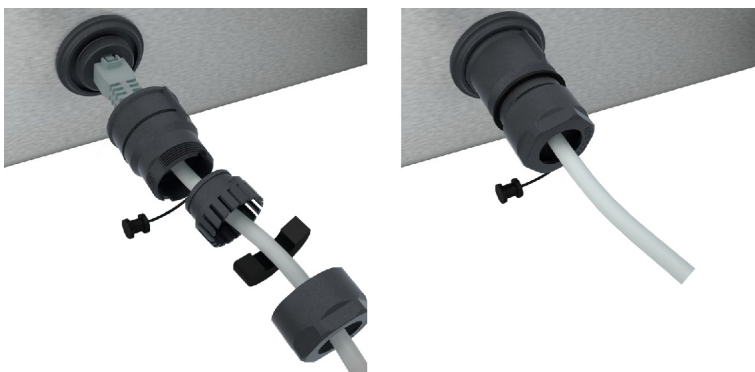
1. Unscrew the protective cover.
2. Feed the individual parts of the protective cover onto the network cable.
3. Connect the network cable to the network connection.
4. Screw on the protective cover.

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** **IP network**
5. Enter the IP address.
6. Press this button: **IP** **IP gateway**
7. Enter the IP gateway address.
8. Press this button: **IP** **IP subnetmask**
9. Enter the IP subnetmask.
10. To assign the network configuration to clients via a server, activate DHCP. Press this button: **IP**DHCP **ON**
   > IP address, gateway and DNS will now be configured automatically.
11. Press this button: **IP**DNS 1 **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.

1. Press this button: ⚙
2. Press this button: ⛬ **Network**
3. To activate the function, press this button: 📶 **ON**
4. Press this button: 📶 **Wireless LAN**
>   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 next to the wireless network: **V**
8. To disconnect from the network, go to the connection details and press this button: **Disconnect**
9. Go to the icon bar and press ⛬ to return to the network settings overview screen.
>> The name of the wireless network will be displayed in the **Wireless network** section.

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 at connectedcooking.com.

Without smartphone

✔   Start by connecting your unit to ConnectedCooking [▶ 79].
1. Log in at connectedcooking.com.
2. Select: **Management > My units**
>   An overview of all registered units is displayed.
3. Press this button: Camera symbol
>> The home screen of the unit is shown. You can now operate the unit display via the Web interface.

With smartphone

✔   Start by connecting your unit to ConnectedCooking [▶ 79].
✔   You have installed the ConnectedCooking app 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 symbol
>> 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 unit or several, ConnectedCooking opens up a wealth of new and convenient possibilities. All you have to do is connect your RATIONAL unit 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 unit 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.

Under connectedcooking.com, you will also find extensive recipe libraries, tips and tricks from our professionals and a wide range of application 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 [▶ 76]
- Transmitting service data to ConnectedCooking automatically [▶ 85]

✔ Make sure you have established a network connection.

✔ Make sure to register on connectedcooking.com.

1. Press this button: ⚙
2. Press this button: **ConnectedCooking**
3. Press this button beside **Connect**: **ON**

> 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.

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 Care

> **NOTE**
>
> **Hygiene regulations can only be upheld with foam sealing**
>
> With cooking system feet at a height of 45 mm or greater, you will not be able to clean underneath the system properly. As a result, the cooking system will need to be placed atop foam sealing. The foam sealing prevents liquids or food from getting underneath the cooking system. Within the scope of validity of EN1672-2, lower feet without foam sealing may only used in conjunction with a cleaning concept.

13.1 General safety information

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

13.2 Cleaning interval

Care interval	Functional components
Daily	- Pan - Pan valve - Steam nozzle - Core temperature probe - Pan lid seal - Automatic water intake - Hand shower - Accessories
Weekly	- Pan exterior - Control panel - Plastic parts On systems with pressure cooking option: - Locking system - Pressure cooking system
Quarterly	- USB port - Plug

Clean functional components as follows. The specified cleaning interval is a minimum - they may be cleaned more frequently if needed.

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.

Unsuitable care products

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

- Scouring agents

- Hydrochloric acid, lye, sulphurous substances, or other oxygen-consuming agents
- Pot scrubber with steel wool
- 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.
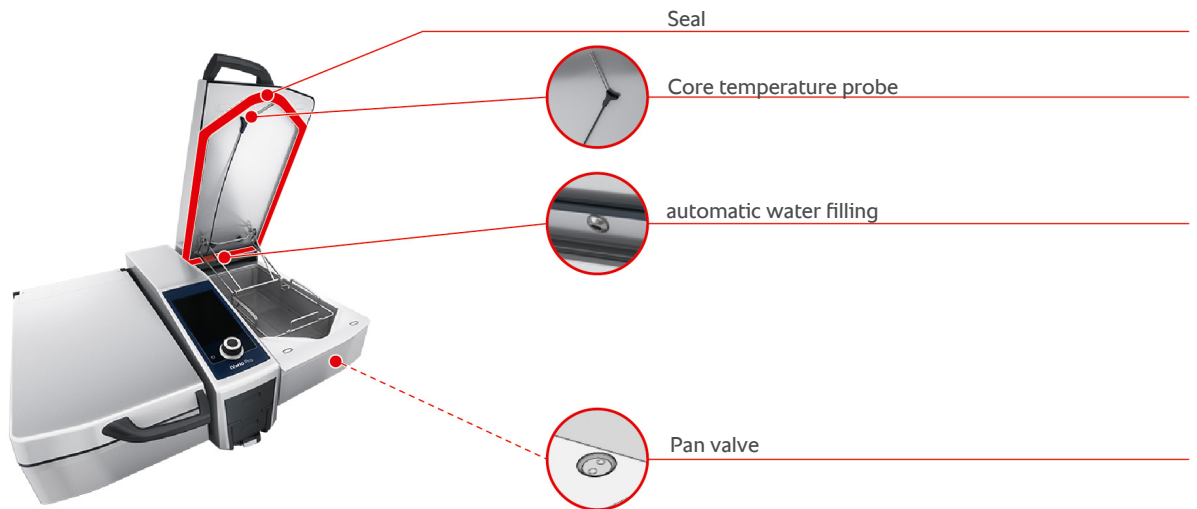
Cleaning the pan interior

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 when the pan is fully lowered.
2. Clean the pan exterior using a soft sponge.
3. When cleaning, make sure to apply water to the unit 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 lips 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 nozzle

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

1. Remove the steam nozzle by hand, without using tools.
2. Clean the notch for the steam nozzle using the hand shower.

3. Clean the steam nozzle using the hand shower or in the dishwasher.

4. Reinsert the steam nozzle.

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

If your device 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 be activated and the symbol displayed: 🔒

2. Clean the display using a soft cloth.

3. To lock the display, press and hold the button: 🔒

   > The display will show this symbol: ⚙

4. ⚠ **CAUTION! Avoid cuts! The central selection knob has sharp edges. Wear gloves when cleaning the central selection knob and the surfaces around it.** Remove the central selection knob by hand, without using tools.

5. Clean the central selection knob and the surface underneath it using a soft cloth.

6. Reattach the central selection knob.

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 units with pressure cooking systems (optional)

Locking system

Steam nozzle
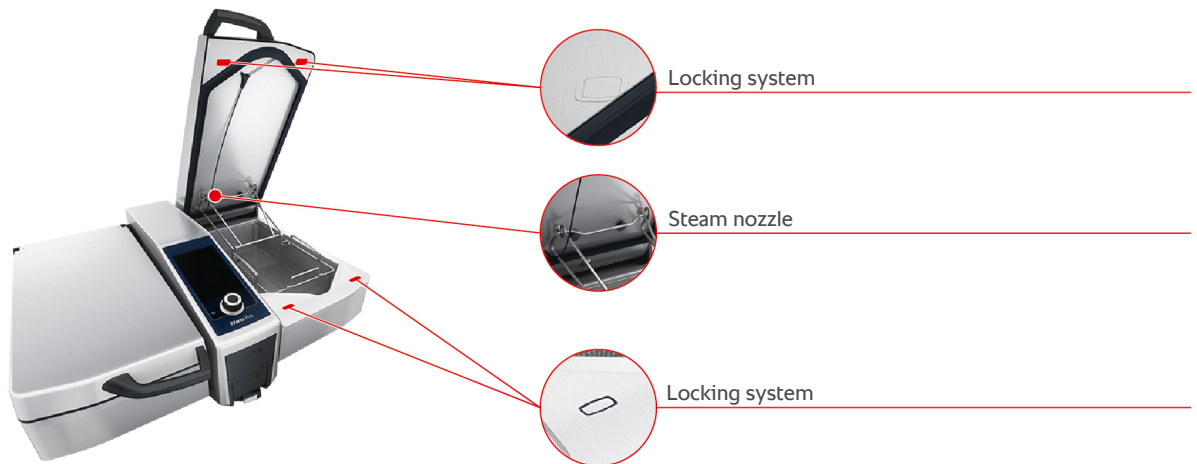
Locking system

Cleaning the pressure cooking system

1. Clean the pan [▶ 82].

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 nozzle

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 Inspiration and help

14.1 Unit help function

These instructions for use are loaded to your unit, along with numerous example applications from all over the world. These example applications show you which foods are best suited to a particular intelligent cooking path. They also provide information about load capacities and using special accessories.

The unit help function is context-sensitive, meaning that accessing help from a particular display area will show you help relevant to that area.

1. Press this button: **?**

> The help screen will open to the relevant help information.

14.2 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 units 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. Check rational-online.com for the number.

14.3 Service-related help

14.3.1 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 [▶ 79].

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 on connectedcooking.com or through the ConnectedCooking app.

14.3.2 Querying service data

You can call up the service data in the settings. More information is available here: Service [▶ 72]

14.4 Troubleshooting

You can swipe error messages aside if they appear while you are waiting for help. The error messages will be minimized and shown on the side of the display as a red symbol. Tapping that symbol will display the error message in original size again.
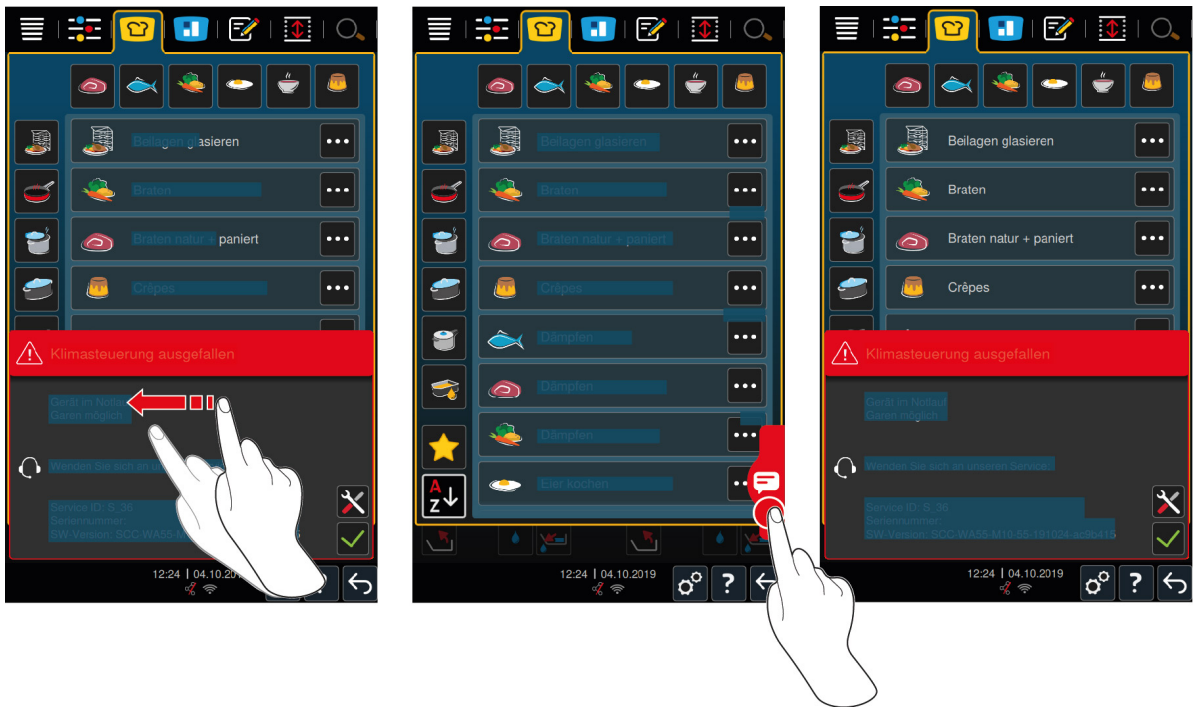
Please contact your RATIONAL Service Partner regarding all error messages. Always have your unit's serial number and the installed software version number at the ready. You can find both in the error message.

14.4.1 Messages during cooking

Error report	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 possible.
Pan motor system error	Check whether there is an object lying beneath the pan and blocking it. Remove the object.
Lid motor system error	Check whether there is an object lying beneath the lid and blocking it. Remove the object.
Pan valve error.	Note: product loss possible. Only pan-frying applications available.
Pan valve moor error	Only pan-frying applications available.
Water circulation error	Turn off water tap!
Water circulation error	Please check the water inlet. Cooking without automatic water inlet possible.
Water circulation error	Please check the (warm) water inlet. Cooking without automatic water inlet possible.
System communication error	–
Unit configuration error	–
Safety chain error	Cooking application(s) stopped

14.4.2 Messages during pressure cooking (optional)

If your unit is equipped with the optional pressure cooking feature, the following messages may also be displayed:

Error report	Message text
Lid position error	Pressure cooking process stopped. Pressure release initiated.
Locking and pan valve motor error	Attention: cooking loss possible. Only pan-frying applications available.
Locking and pan valve motor error	Open lid and retract locking system!
Locking and pan valve motor error	Pressure cooking process stopped. Pressure release initiated.
Pressure measurement error	Open pan, restart pressure cooking.
Pressure measurement error	Pressure cooking not possible.
Pressure cooking error	Pressure cooking process stopped. Pressure release initiated. Thickened product? Too little water? Overfilling? Steam nozzles need cleaning?
Pressure valve error	Pressure cooking not possible.

15 Maintenance

You can perform the following maintenance yourself:

- Replacing the pan lid seal [▶ 88]
- Replacing the pan valve seal [▶ 88]

Defective power cables must only be replaced by RATIONAL, or by your RATIONAL Service Partner.

15.1 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.

15.2 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. Start by pressing the seal into the corners of the duct.
6. After that, push the rest of the seal into the duct.
7. Make sure that the new seal is completely within the recess on the pan lid.

15.3 Replacing the pan valve seal
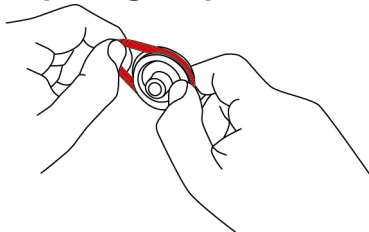
1. Open the pan valve [▶ 21].
2. Unscrew the pan valve.
3. Remove the old seal by hand, without using tools.
4. Use a sponge to clean the pan valve opening and cap.
5. Insert the new seal.
6. Screw the pan valve on again.

Original instructions for use

16 Decommissioning and disposal

16.1 Decommissioning

If you want to take your unit out of operation, please contact your RATIONAL Service Partner.

16.2 Disposal

Old units contain recyclable materials. Dispose of old units in an environmentally safe way, using appropriate collection systems.

16.3 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.

17 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 2-XS	243 lb
Weight (without packaging) Model 2-S	306 lbs
Max plug power	2.3 kW
Max plug fuse	10 A
Protection class	IPX5
Ambient conditions	50 – 104 °F
Airborne sound emission	≤70 dBA
Frequency and max. transmission power WLAN	2.4 GHz / 19.5 mW
WLAN Standard	IEEE 802.11 b/g/n

17.1 Units with pressure cooking (optional)

Please note that units equipped with the pressure cooking option have different weights.

	Value
Weight (without packaging) Model 2-S	340 lb

17.2 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 2-XS	LMX.100AE
iVario Pro 2-S	LMX.100BE
iVario Pro 2-S with pressure cooking option	LMX.200BE

17.3 Labels

The following labels are affixed to the unit:

⚠ Warning: dangerous voltages

▽ Equipotential bonding

17.4 Acrylamide in food

Pursuant to EU Directive 2017/2158 establishing mitigation measures and benchmark levels for the reduction of the presence of acrylamide in food, manual and intelligent cooking paths that involve deep-frying have a preset temperature of 175°C. As the manufacturer, RATIONAL guarantees that temperature settings are maintained to the exact degree, and will not exceed their target levels.

Using temperatures below 175°C may reduce acrylamide content in food, depending on the specific product. Please ensure that your business takes appropriate measures to ensure compliance with acrylamide limits.

You may raise the oil or fat temperature to 180°C on your own responsibility.

17.5 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

This unit conforms to the following European standards:

- EN 60335-1:2020 + A1:2013 + A2:2016 + C1:2016
- 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:

- UL 197 - Standard for Commercial Electric Cooking Appliances
- CSA C22.2 No. 109 – Commercial Cooking Appliances
- NSF-51

18 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-LM1

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-LM1

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: 2AUI6-LM1

Directory of keywords

RATIONAL AG

Siegfried-Meister-Straße 1

86899 Landsberg am Lech

Tel. +49 8191 327-387

Fax +49 8191 327-231

info@rational-online.com

rational-online.com

RATIONAL Wittenheim SAS

4 Rue de la Charente

F-68270 Wittenheim

Tel. +33 (0)389 570135

Fax +33 (0)389 570136

info@rational-online.com

rational-online.com