

iVario



iZoneControl.

Guaranteed results in all areas.



À la carte in just a few minutes.

Why iZoneControl?

Fish, meat and vegetables. Rare, medium and well done. Extra hot, no salt. With iZoneControl you get even more flexibility and can divide the pan base of your cooking system into up to four zones, choosing the size, position and shape you require.

You can now cook the same or different foods in a single pan. Simultaneously or on a timer, all together at the same time but different cooking temperatures with minimal supervision. Also with consistently high quality and excellent results.

Select how much of the pan base that you really need. Just one escalope, one fried egg or one fish fillet. Only one zone. Areas that are not in use are not heated. This saves energy, pots and pans on the stove and ensures a positive ecological balance.

1 Zones

The iVario can be divided into up to four separate zones. For example, the left pan can be divided into three zones and the right pan into one zone, or two zones each on the right and left. The shape, size and position of the zones can be selected freely, giving you greater flexibility with just one cooking system.

2 Separate but still combined

Steak or chicken? Both of course, and even next to each other. The iVario can achieve a temperature difference of 130°C in adjacent zones. The pan division prevents any flavour transfer. This gives you unlimited variety of use on minimal space, with excellent cooking results.

3 Flexibility

Cooking is creativity. Use your iVario for this. Whether you choose to cook fish fillets by temperature or time, or using an intelligent cooking path and also fry a medium steak. iZoneControl can do both and on every zone that you select. If you want, the iVario will save your preferred preparation method and the associated zone in the pan. You can retrieve all of this at the push of a button.

The timers which allow you to produce foods on a timer delay give you even more flexibility. For example, you can prepare portions of pasta at different times. This means greater flexibility, time savings and that you can have everything under control.

4 User convenience

Do you need to keep it simple? Then choose and change the size and shape of the zone in no time 1. Choose the preparation method 2 and drag this to the desired zone using the drag & drop function. The cooking path will start immediately and the unused surfaces will remain unheated 3.

Two pans, two views on the touchscreen. Ensuring that nobody can lose sight of anything. The display 4 will show you how the iVario is divided up and the associated cooking parameters.

This gives you a full overview.

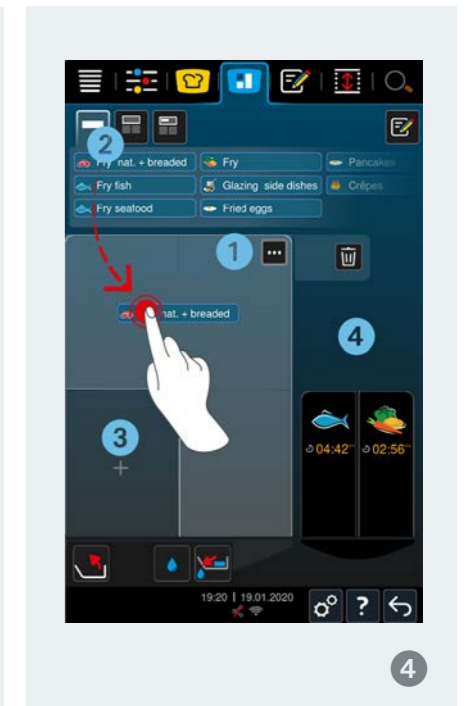
5 Useful accessories

Pan dividers

Safely separate the zones in the pan and you can cook fish and meat simultaneously, for example.

Portion basket

The practical help in à la carte for boiling, deep-frying or as a bain marie.



Availability for RATIONAL cooking systems

Products	Litre	iZoneControl	Can be installed on a stand or base cabinet	With height adjustment	Pressure
iVario 2-XS model	2× 17 l	○	●	○	–
iVario Pro 2-S model	2× 25 l	●	●	○	○
iVario Pro L model	1× 100 l	●	●	○	○
iVario Pro XL model	1× 150 l	●	●	○	○

● available / ○ optional / – not available

Internationally tested

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