

ICC102G/N - RATIONAL iCombi Classic - Model 10-2/1 - Natural Gas Free-standing Combi Oven - 40 kW



The RATIONAL iCombi Classic 10-2/1 is truly multitalented, and will quickly become the indispensable assistant in your kitchen.

Rating: Not Rated Yet

Price

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Manufacturer [Rational](#)

Description

- 10 x GN 2/1 capacity, ideal for restaurants and food service applications
- Produce consistent high quality results with crisp crusts, attractive diamond grill patterns, or crispy breaded products
- Easy to use controls, with recognisable symbols and dial with a push function
- Digital display of cooking chamber humidity, time, and adjustable temperature
- Store up to 100 cooking programmes with as many as 12 steps
- Steam mode with steam regulation in 10% stages, together with consistent cooking cabinet temperature and optimal steam saturation, provides a uniform cooking process
- Advantages of steam combined with benefits of convection heat: short cooking time, reduction in shrinkage and intensive aromas with appetising colours. No cooking loss, no drying, high quality
- 4 automatic cleaning programmes, and integrated hand shower

Full Description

The iCombi Classic replaces numerous conventional cooking appliances on a footprint of less than approx. 1 m², it is robust, high-performing, powerful and efficient. It is easy to use. The impressive functions guarantee high cooking quality. So that with your experience as a chef, you will always get the results you want.

Reviews

There are yet no reviews for this product.