

# BENCHMARK

**RATIONAL**

iVario Pro

**BONNET**

*Precipan*

2021

Benchmark

# Summary

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# Benchmark topics



**DESIGN**  
**PERFORMANCES**  
**PRESSURE**  
**USE**

# Range

iVario Pro



2-XS



Pro 2-S



Pro L



Pro XL

Sources :



Brochure



Website



YouTube

# Range



**PRECIPAN 18**



**PRECIPAN 2X18**



**PRECIPAN 100**



**PRECIPAN 150**

Sources :



Brochure



Prospek



YouTube

# Design

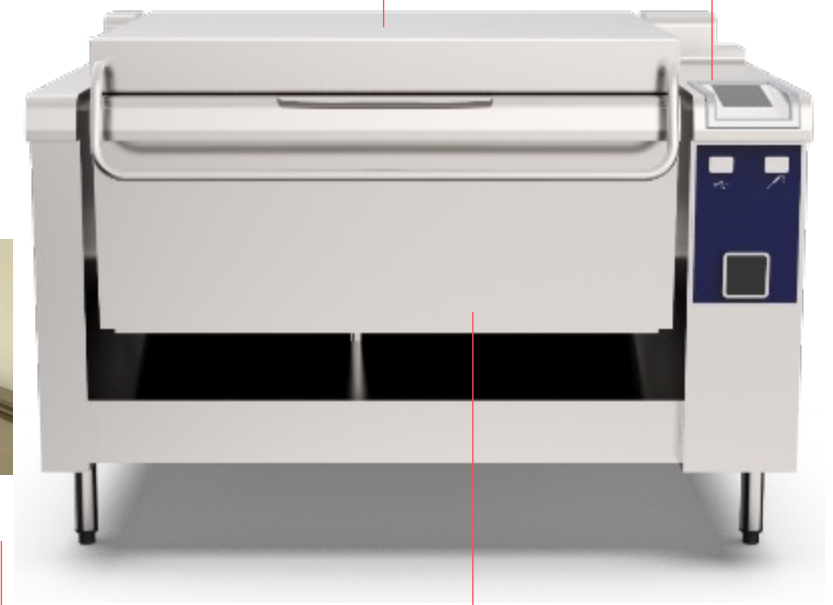
## iVario Pro

## Precipan

Automatic lifting of the lid    Touch screen with glass surface

Manual opening/closing

Touch screen 7" glass surface



### Flush installation



Standard height adjustment

Elec Height adjustment option



7 mm tick bottom



15 mm thick bottom in compound

## iVario Pro

## Precipan

Automatic lifting of the lid

Ergonomy

Manual lifting of the lid

The manual lifting doesn't oblige to wait for the lid to be lifted / lowered automatically



80% of failures on this type of device come from the automatic opening/closing system. With Precipan, this risk is eliminated.

Height adjustment as option

Ergonomy

Standard feet regulation



Precipan has a flush design which needs a standard feet regulation

7mm bottom thickness

Robustness

15mm bottom thickness compound



15 mm to grant maximum robustness and keep the energy inside the pan. The Compound bottom is a composition formed by a lower layer of mild steel (12mm) and an upper layer of AISI 316 stainless steel (3mm) Mild steel is resistant to high temperatures and is an excellent conductor of heat, while AISI 316 stainless steel reduces the risk of corrosion and optimize the heat distribution

Touch screen with glass surface

Ease of use

Touch screen with glass surface



Precipan screen has the same technology as iVario

Single unit installation

Flexibility



Flush installation



Precipan is the **only multifunction unit which can be installed head to head with HC Advancia modules**= no obstacles, easier to use and to clean



Precipan design is made to make easy and flexible the everyday work!

## iVario Pro

iVarioBoost 



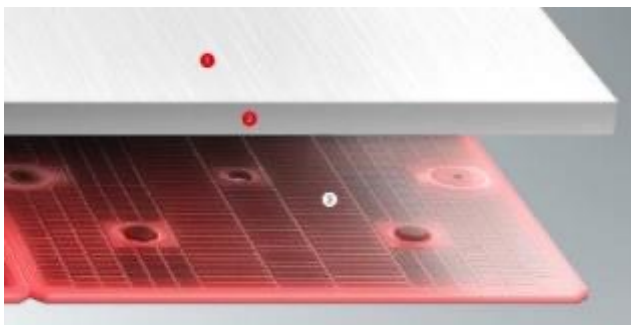
More power: 2.5 minutes to reach 200°C (vs 14' with a regular sauce pan)

iZoneControl 



Cooking precision: Management of different T° in different zones

iVarioBoost 



Cooking uniformity: Ceramic heating elements



Long lasting power: High bottom thickness to maintain the heat during the cooking (from 20°C to 250°C only in 4:30')



Cooking precision: Management of different T° in different zones



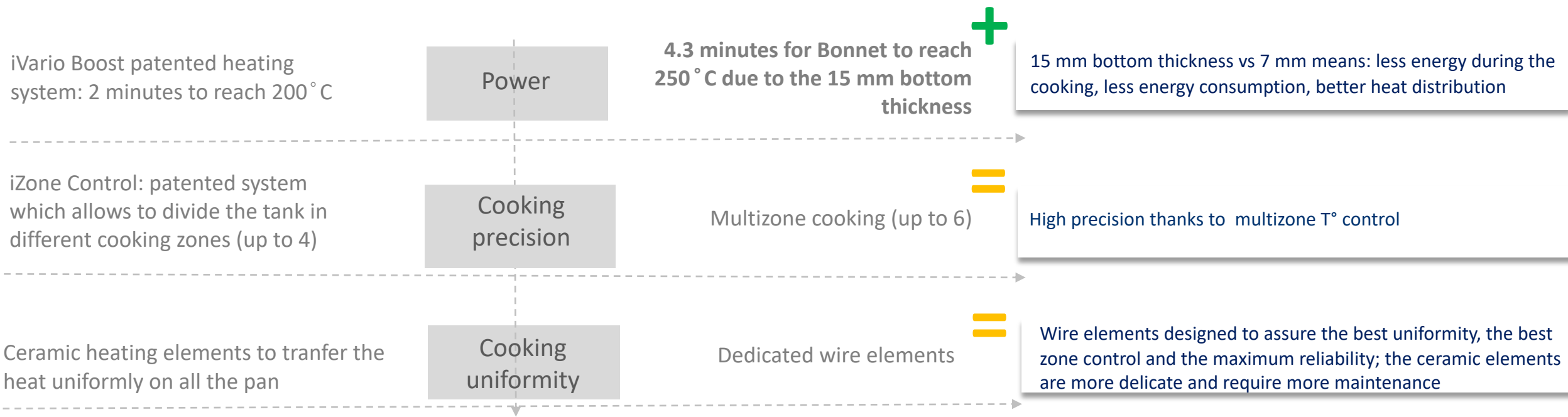
Cooking uniformity: High overall efficiency from dedicated wire elements



# Performances

## iVario Pro

## Precipan



Precipan is made to assure power, precision and uniformity by optimizing the consumption. Precipan is made to assure a top efficiency!

# Pressure

## iVario Pro



300mbar pressure cooking

- Cooking time reduced up to 35% compared to conventional cooking

## Precipan



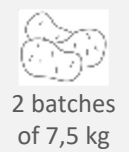
150mbar pressure cooking

- Cooking time reduced up to 35% compared to conventional cooking (closed lid kettle)



# Cooking with pressure

Pressure cooking vs standard cooking



2 batches of 7,5 kg



Pressure cooking

Water

20 L

Time

20'00

Energy

3 155 Wh

**-35%**

of cooking time compared to a standard kettle

Using high pressure with Precipan makes you save 35% of cooking time!



2 batches of 7,5 kg



Standard cooking

20 L

35'27

3 633 Wh

**-13%**

of energy compared to a standard kettle

# Cooking with pressure

Cooking times with different pressures



Test done cooking 2 batches of potatoes of 7,5 kg



150g 41'



300g 39'



600g 35'

Higher pressure has little effect on cooking time!

# Pressure

**iVario Pro**

*Precipan*

Thanks to the 300 gr of pressure, you can reduce the cooking time of 35%

Pressure cooking

150 gr of pressure to reduce the cooking time of 35%

Rational has more pressure but thanks to his design Precipan is able to save the same cooking time

2 batches of 7,5 kg of potatoes cooked in 39 minutes

Cooking time

2 batches of 7,5 kg of potatoes cooked in 41 minutes

Rational has more pressure but thanks to his design Precipan is able to be fast as iVario

300 gr of pressure

Pressure

150gr of pressure

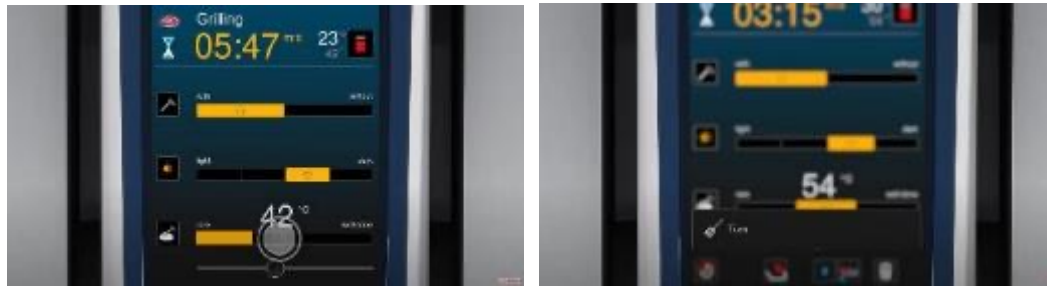
Less stressed components due to the high pressure, less maintenance, same results



**Precipan** uses pressure in a **safe and intelligent way**; with 150gr, the power input is optimised according to **the real cooking needs of chefs**.

## iVario Pro

iCookingSuite



Selecting cooking results, automatically detection size, quantity, and cooking state

Full touch user interface, interactive with its alert messages

iZoneControl



Recomandations for which dishes can be cooked at the same time

# Use



## Precipan



Precipan lets you select the cooking result you want

Precipan lets you customized as you prefer

Full touch user interface clear, with direct access to cooking functions

BRATT PAN MODE



- ✓ 3 configurable temperatures
- ✓ 3 configurable timings

DEEP-FRYER MODE



- ✓ 1 configurable temperature
- ✓ 6 configurable timings

KETTLE MODE



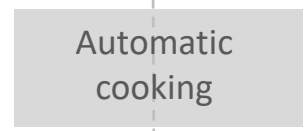
- ✓ 1 configurable temperature
- ✓ 6 configurable timings

Multizone management really precise and easy to use

# Use

## iVario Pro

Selecting cooking results, automatically detection size, quantity, and cooking state

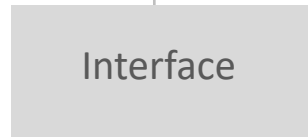


Precipan lets you select the cooking result you want and customize



The automode of Precipan is easy to use and grant really good cooking results

Full touch user interface



Full touch user interface, easy to use



Precipan interface is really intuitive, clear and readable display, with direct access to cooking functions.

Recomandations for which dishes can be cooked at the same time



Multizone management really intuitive



Flexibility, precise temperature control, easily identifiable cooking zones



**Precipan** grants multiple functions in the **most intuitive and easy way**

# Cleaning

## iVario Pro

## Precipan



Easy to clean tank , not sticking



Integrated shower



Tank in compound not sticking



Precipan has an integrated shower and a **peripheral gutter** that drains up to 82% of the washing water; no risk of water infiltration or flooded soil



Automatic and accurate water filling



Round-corner design making surfaces cleaning very easy and quick



Ultra fast water filling



**Precipan's flush design** allows a quicker cleaning with 20% less surfaces to clean

**iVario Pro**

*Precipan*

Non sticking pan

Ease of cleaning

Non sticking pan,  
compound base



The tank is not sticking for both, but Precipan has the base in compound

Integrated shower

Ease of cleaning



Integrated shower and  
peripheral gutter



Precipan design allows to drains up to 82% of the washing water

Fast water filling: 16 minutes  
for 100 liters

Ease of cleaning

Ultra Fast water filling: 8  
minutes for 100 liters



Precipan water filling help to make faster the cleaning operations

Rounded corners

Ease of cleaning



Flush installation



Precipan's flush design allows a quicker cleaning with 20% less surfaces to clean



**Precipan grants the fastest cleaning**

## 80 points

### iVario Pro

Automatic lid opening / closing

Pan bottom 7mm thick

Height adjustment (option)

Pre-heating 200° C in 2:30'

Pressure 300gr, cooking time reduction of 35%

Selection of cooking result, sensors automatically adjusting cooking parameters

Multi-zone management (max 4)

No sticking, rounded corners for easier cleaning of surfaces

Design

Performance

Use

Cleaning

### Precipan

Manual lid opening / closing

Pan bottom 15 mm thick in compound

Flush installation,

Temperature holding during cooking, even heat distribution

Pressure 150gr, adapted to actual needs

Selection of cooking result, temperatures accurately adjusted

Multi-zone management from 3 to 6 depending on cooking modes

Peripheral gutter, flush installation

- + 2" to open / close the lid – 0 risk of failure
- + Heat holding, durable design
- + Saving space and floor print, easy to clean, easy to maintain
- + Thicker pan bottom, better temperature holding during cooking, even heat distribution all over the pan's surface
- = Pressure level adapted to main recipes, reduced costs of maintenance, same results
- = Guaranteed cooking result in auto mode
- = Flexibility, precise temperature control, easily identifiable cooking zones
- + 82% of cleaning waters drained, 20% less surfaces to clean

# RATIONAL iVario – BONNET Precipan

## Technical features

Features	RATIONAL iVario	BONNET Precipan	RATIONAL iVario	BONNET Precipan
<b>Capacity</b>	100 L		150 L	
Tank dimension	39 dm2	44 dm2	59dm2	62 dm2
Power (kW)	27	<b>22 or 28</b>	41	<b>33 or 42</b>
Meals per service	100-300	100-200	100-500	200-500
<b>Functions</b>				
Multizone	Yes up to 4	Yes up to 6	Yes up to 4	Yes up to 6
Auto basket lifting	Standard	<b>Option</b>	Standard	<b>Option</b>
Pressure lid	Option – 300gr	Option-150gr	Option – 300gr	Option-150gr
Core probe	<b>Standard</b>	Option	<b>Standard</b>	Option
Programs	Y	Y	Y	Y
Favorites	Yes 10 recipes	Yes 10 recipes	Yes 10 recipes	Yes 10 recipes
<b>Accessories</b>				
USB port	Standard	Standard	Standard	Standard
230V 16 A Socket protected	Option	Standard	Option	Standard
1 basket for all	No (1 for boiling, 1 for frying)	<b>Yes</b>	No (1 for boiling, 1 for frying)	<b>Yes</b>
<b>Certification</b>				
IPX5	Yes	Yes	Yes	Yes

# Technical features

**iVario Pro**

*Precipan*

27 or 41 kW

Power

22/28 or 33/42



Precipan offers the maximum flexibility; it can be installed also in kitchens with low energy supply

Standard

Autolifting

Option



If the customer doesn't need the autolifting, he doesn't need to pay for it!

2 Dedicated baskets for boiling and frying

Baskets

1 basket for every cooking



Precipan grants flexibility also in the accessories; 1 basket for every cooking, which allows also to save space

Core probe standard  
Protected socket optional

Accessories

Core probe optional  
Protected socket standard



The core probe in Precipan can be added also in a second time

# RATIONAL iVario – BONNET Precipan

## Prices

- ✓ Bonnet PL 2021
- ✓ Rational Export PL 2020

100 lt with basket lifting 28 kW  
 100 lt with lifting and pressure 28 kW  
 150 lt with basket lifting 42 kW  
 150 lt with lifting and pressure 42 kW

Bonnet		Rational			Variance
2021 PL Precipan	Dealer Net €	2020/2021 PL iVario	Dealer Net €		%
	<b>53%</b>		<b>50%</b>		
18.158	<b>8.534</b>	18.020	<b>9.010</b>		-5,6%
21.642	<b>10.172</b>	21.020	<b>10.510</b>		-3,3%
23.437	<b>11.015</b>	23.650	<b>11.825</b>		-7,3%
26.921	<b>12.653</b>	27.060	<b>13.530</b>		-6,9%

A professional kitchen with stainless steel equipment, including a large range hood, stoves, and sinks. The floor is checkered, and there are large windows on the left side. The word "Thanks" is overlaid in the center.

**Thanks**

**BONNET**