

iHexagon®

The best food quality
in the shortest possible
time.



Register now
for the live event

iHexagon.

The Beginning of a New Era.

The iHexagon is the specialist for the best food quality in the shortest possible time, which intelligently and sensitively coordinates steam, convection heat and microwave energy. On all six racks. This created a completely new product category and replaced many traditional cooking appliances such as griddles, pans, convection ovens, even combi ovens or several speed ovens. The iHexagon allows you to grill, fry, braise, steam, bake and heat food in record time on an area of approximately 1 m².



Benefits to you.

Food quality.

Good for customers.
Good for business.

The best food quality in the shortest possible time, regardless of the type of food, thanks to the intelligent adaptability of the iHexagon. No matter the food. Because the iHexagon is so intelligent, it adapts. This significantly reduces food waste.



Food quality.



Productivity.

Time savings.

It is fast.
Very fast.

Up to 30% faster than the iCombi Pro. Without any loss of quality. This means more efficient kitchen processes, which in turn means enormous time savings.



Time savings.



Flexibility.

Productivity.

It does it all.

Microwave plus extra heating power means increased capacity in the same time. Across all six racks. This means that the iHexagon can load up to 20% more food than the iCombi Pro.

Flexibility.

What you want.
Its adaptability.

Handling large volumes, small batches, different food items simultaneously, quick restocking, and an expanded variety of food options. This is what the iHexagon means by flexibility.



Intelligent climate management.

For the best, most consistent results.

The iHexagon combines the best of two worlds: the combi oven for food quality and quantity, the speed oven for speed. This is thanks to iClimateBoost, the centrepiece of the new model: It intelligently and sensitively adjusts the steam, convection heat, microwave energy, fan wheel and time to suit the food type.

- › Intelligent regulation of convection, steam and microwave
- › Shorter cooking times thanks to the intelligent integration of the microwave energy in the combi oven technology
- › High heating power
- › On every rack

Benefits to you:



iClimateBoost

**Crispy outside.
Juicy inside.**

In record time.

The iHexagon distributes its three energy types intelligently and sensitively throughout the cooking cabinet. On all six racks.

- › Higher heating power for faster food preparation, optimal grill marks and delicious roasted flavours
- › Fresh steam to prevent food from drying out
- › Optimal use of microwave in terms of intensity, time and duration

Benefits to you:



Monitoring & support.

Inbuilt cooking intelligence.

The iHexagon calculates the perfect route to the desired cooking result.

- › Select desired result (e.g. browning or core temperature)
- › Detects the load and automatically adjusts the cooking process to the food
- › Uses the microwave intelligently and at the right intensity
- › Responds to outside influences, such as opening of the cooking cabinet door
- › Easy for anyone to use, regardless of their experience
- › Only alerts users when they need to do something
- › Users can intervene at any time, e.g., to switch from single products to mixed loads

Benefits to you:



iCookingSuite 

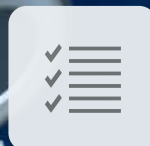


Mixed loading.
Simultaneous
cooking.
Ready on time.

Avoid bottlenecks at the hot counter and speed up your operation with iHexagon.

- › Enormous flexibility, as different products can be prepared simultaneously
- › Cooking times adjusted based on load sizes and door opening times
- › Intelligent microwave integration across all racks
- › Planning function: optimised for speed, energy consumption, efficient production sequence or a specified production time

Benefits to you:



iProductionManager 

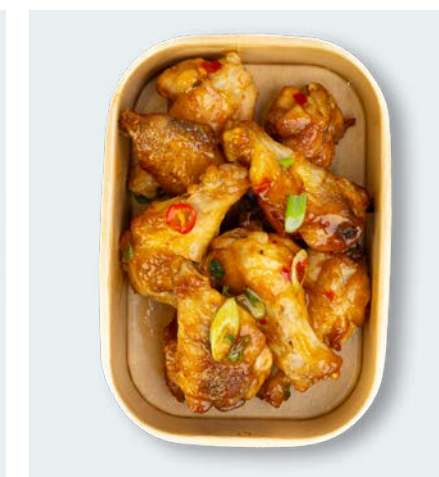
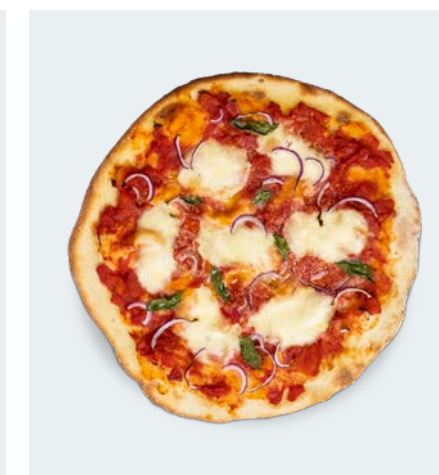
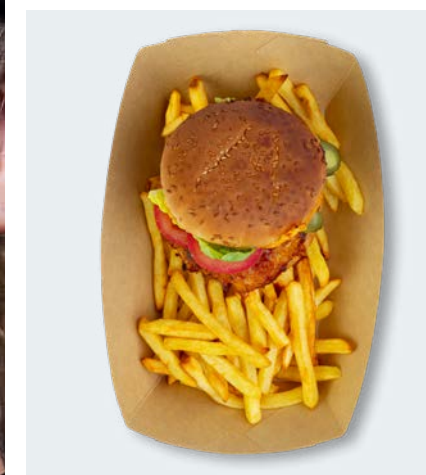
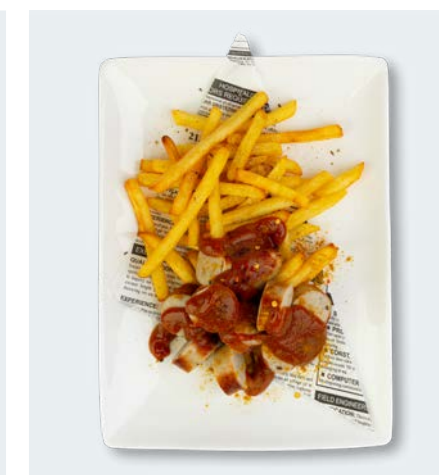
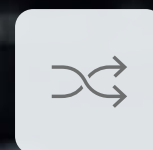
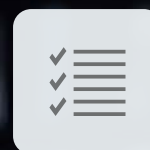
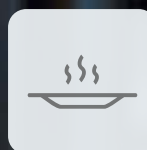
Grab & Go.

The display
has finally met
the customer
demand.

A variety of high quality food produced fast and sold fast. This is only possible with an iHexagon.

- › Great flexibility: quickly heat up a variety of snacks
- › Use six racks at the same time
- › Create a user interface for easy handling with MyDisplay
- › One iHexagon instead of multiple microwaves or speed ovens
- › Ideal for rush hour
- › Offer more food choices
- › Heating on demand reduces food waste
- › Quickly and easily heat up pre-cooked food in a uniform, predefined climate with ExpressMode

Benefits to you:



Wrap**	1:45 min
Sausages**	3:45 min
Chicken burger*	1:45 min
Pizza***	2:30 min
Sandwich*	1:45 min
Chicken wings**	3:30 min

* Ready2Eat/stored at +5°C

** pre-cooked/stored at +5°C

*** frozen/stored at -18°C



Production.

That much?
In that time?

Uniform results throughout the cooking cabinet,
from the first rack to the last.

- › Better food quality compared to commercial microwaves
- › Up to 30% faster compared to the iCombi Pro with the same quality results
- › For some dishes, up to 20% more load capacity compared to the iCombi Pro (e.g. teriyaki chicken legs)
- › Loading across six racks
- › Best, reproducible results on all racks
- › Less food waste thanks to high food quality

Deep frying without oil.

The iHexagon, together with the CombiFry accessory featuring an optimal grid structure and special curves for even air circulation, ensures perfectly fried food – crispy and delicious without any additional fat. And it's super fast.

Benefits to you:



36 Teriyaki chicken legs (deboned)*	9 min
48 rissoles*	12 min
3 trays of lasagne***	28 min
120 mini Danish pastries**	13 min
48 pretzels**	13 min
6 kg French fries	****9 min
Approx. 60 freshly baked potatoes*	35 min

* fresh/stored at +5°C
** frozen/stored at -18°C
*** Partially pre-cooked/stored at +5°C
**** Manufacturer dependent

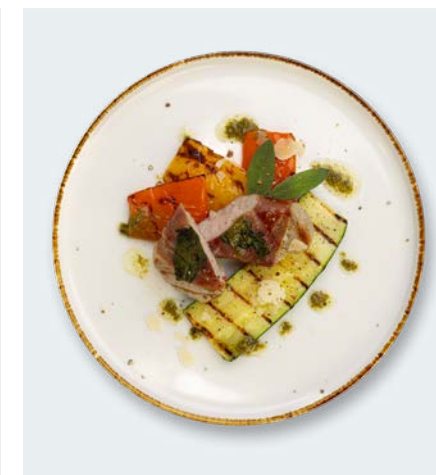
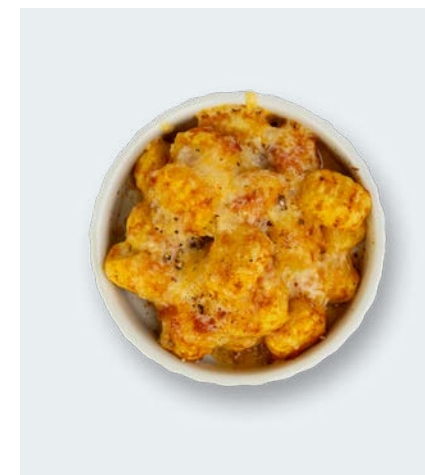
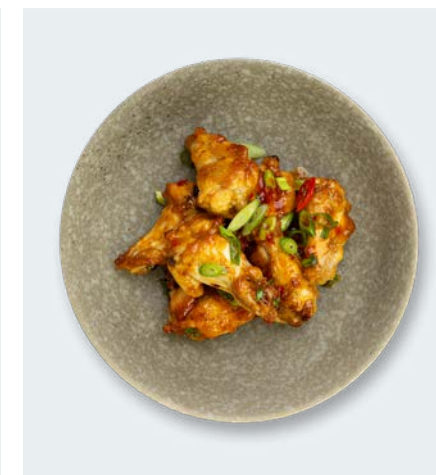
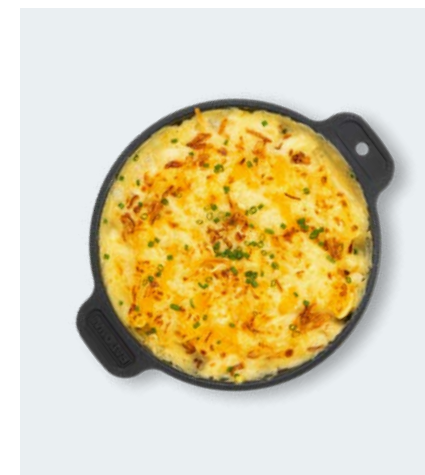
Cook fresh.

One iHexagon
and everything is
possible.

When convection heat, fresh steam and microwave energy come together, new possibilities arise. Like cooking food fresh. In the shortest possible time.

- › Highest, consistent food quality
- › Microwave and cooking climate in perfect balance
- › Cook different food simultaneously
- › Up to 30% faster than the iCombi Pro
- › Fast replenishment for buffets or hot counters and more flexibility in à la carte operation
- › On-demand production for always-fresh food and less food waste

Benefits to you:



Chicken wings*	3:30 min
Apple tartelettes**	2:45 min
Vegetables***	3:30 min
Bake gnocchi**	2:30 min
Saltimbocca***	3:00 min
Mac'n Cheese*	3:00 min

* pre-cooked/stored at +5°C
** partially pre-cooked/stored at +5°C
*** fresh/stored at +5°C



Cleaning and descaling.

Simple.
Safe. Clean.

The iCareSystem AutoDose effectively eliminates dirt without requiring you to get your hands dirty.

- › Autonomous cleaning and descaling
- › Storage system with integrated cartridges
- › Detects whether it is lightly, moderately or heavily soiled
- › Suggests an ideal cleaning program from nine options
- › Ultra-fast interim cleaning in approx. 17 minutes
- › Phosphate and phosphorous free



Benefits to you:

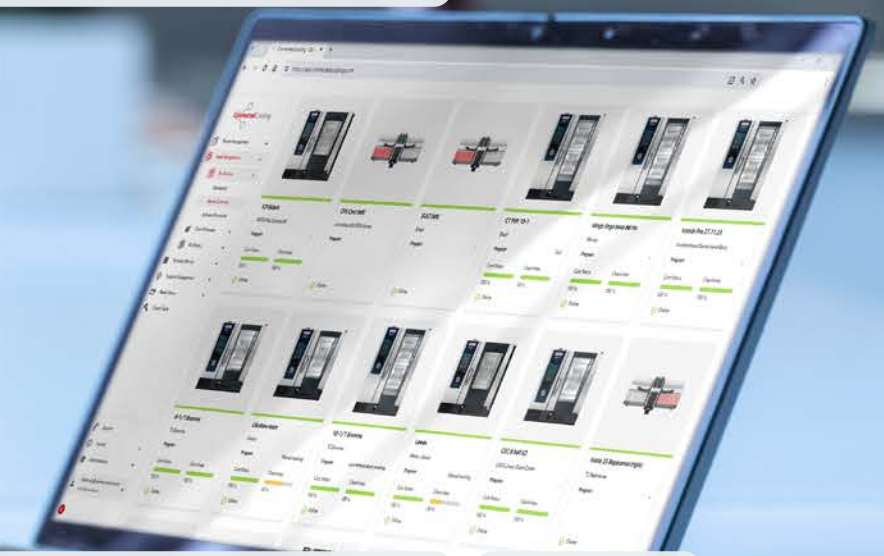
iCareSystem

Digitalisation with ConnectedCooking.

For the same
standards.
Anywhere.

One outlet? Many outlets? With the iHexagon it doesn't matter, because thanks to ConnectedCooking, the digital kitchen management system from RATIONAL, you are always up to date. No matter where your cooking systems are.

- › Connect the iHexagon to ConnectedCooking free of charge via LAN or WiFi
- › Centralised access to cooking systems via PC, tablet or smartphone
- › Automatic software updates
- › Create and manage programs digitally
- › Create a customised display with MyDisplay and transfer it to the cooking systems with a click
- › Automatically record and document HACCP data





Advice and service.

A special team for special customers.

The iHexagon is a specialist for special applications. This also requires special services.

- › Advice from iHexagon application and product specialists
- › Direct contact persons on site before and after the purchase
- › Implementation support
- › Advice on process adjustments
- › Installation, maintenance and repair by certified RATIONAL service partners

Quality and sustainability.

Out of respect
for humanity and
nature.

RATIONAL solutions and policies create added value in pursuit of global well-being and a resource-conserving, climate-neutral future. This means:

- › Longer product life cycles thanks to high quality standards and precise workmanship
- › Development of cooking systems that use less water
- › High quality appliances that require less upkeep, service and maintenance
- › Made of easily recyclable stainless steel
- › Digitised, ergonomic solutions for greater user well-being





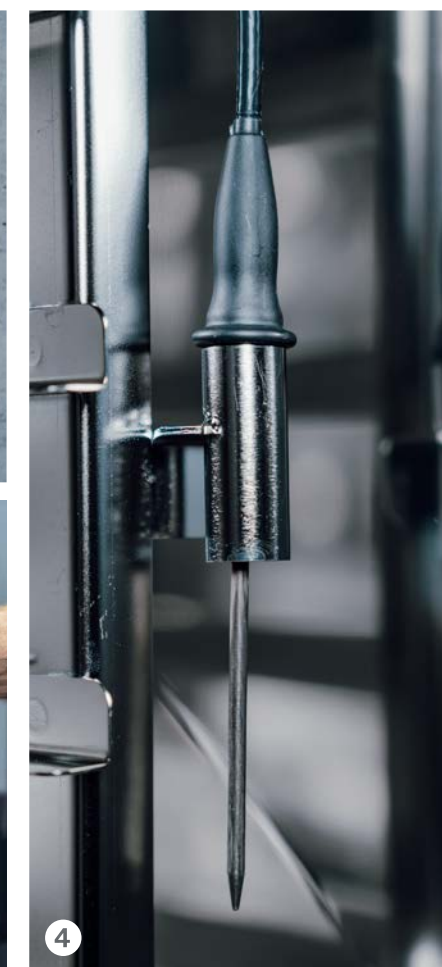
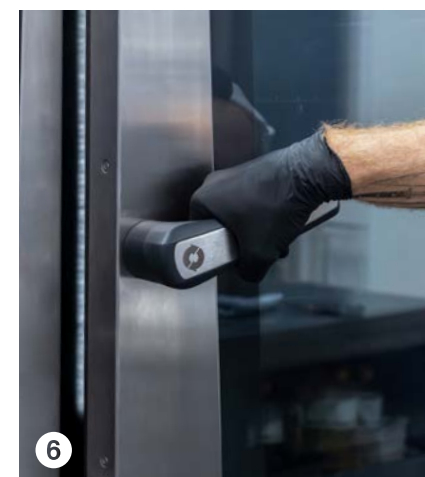
- ❶ UltraVent Plus
 - › Absorbs steam and grease
 - › Reduces unpleasant vapours
- ❷ Combi-Duo kit

Two cooking systems combined in a convenient stack. For more flexibility.

A few extras.

So that work is not work anymore.

In a nutshell: The iHexagon is well designed, built to withstand the rigours of the professional kitchen and can also be used in front cooking areas. Including with a condensation hood, if required. Just one of many extras.



- ❸ Glass door: keep an eye on your food at all times
- ❹ 6-point core temperature probe: also microwave compatible with the iHexagon
- ❺ Fan wheel: Distribution of energy on all racks
- ❻ Safety door lock for safe operation
- ❼ Accessories: 90% of RATIONAL accessories can be used



More information

Overview of models.

It stands out for its performance.
Not because of space requirements.

The iHexagon is available with six racks – so that the size of the unit and its utility are optimally matched. Of course, it can also be combined with other RATIONAL cooking systems. Kitchen footprints don't get any smaller than this.

iHexagon	6-1/1
Electric	
Capacity	6 × 1/1 GN
Lengthwise loading (GN)	1/1, 1/2, 2/3, 1/3, 2/8 GN
Width	966 mm
Depth (including door handle)	931 (998) mm
Height (including ventilation pipe)	854 (899) mm
Water inlet	R 3/4
Drain	DN50
Water pressure	1.0–6.0 bar
Electric	
Weight	154 kg
Connected load	20.1 kW
Fuse	32 A
Mains connection	3NAC400 V 50/60Hz
Convection mode output	17.0 kW
Steam mode output	9.0 kW
Microwave power	2.6 kW



- 1 Stand
- 2 Ultravent
- 3 Combi-Duo: iHexagon on iCombiPro unit cover for Combi-Duo
- 4 Combi-Duo: iHexagon on iHexagon

