



# iHexagon<sup>®</sup>

Boost your business.



Schedule a  
consultation today.



**iHexagon.**

# The Beginning of a New Era.

The iHexagon is our specialist for top quality at top speed. One that intelligently coordinates steam, hot air, and microwave. On all six racks. Which marks the start of a whole new product category. It replaces traditional cooking appliances like grill plates, pans, and convection ovens, as well as combi-steamers and multiple speed ovens. With the iHexagon, you can grill, roast, braise, steam, bake, and reheat food on a footprint of just 11 ft<sup>2</sup>.





# How you benefit.

## Food quality.

Good for customers.  
Good for business.

Top quality results at top speed. Regardless of what you're preparing. After all, the iHexagon is so intelligent that it adapts.



Food quality.



Productivity.

## Time savings.

It's fast. Really fast.

Up to 30% faster than the iCombi Pro.  
Without sacrificing quality. No customer lines.  
More focus on the bottom line.



Time savings.



Flexibility.

## Productivity.

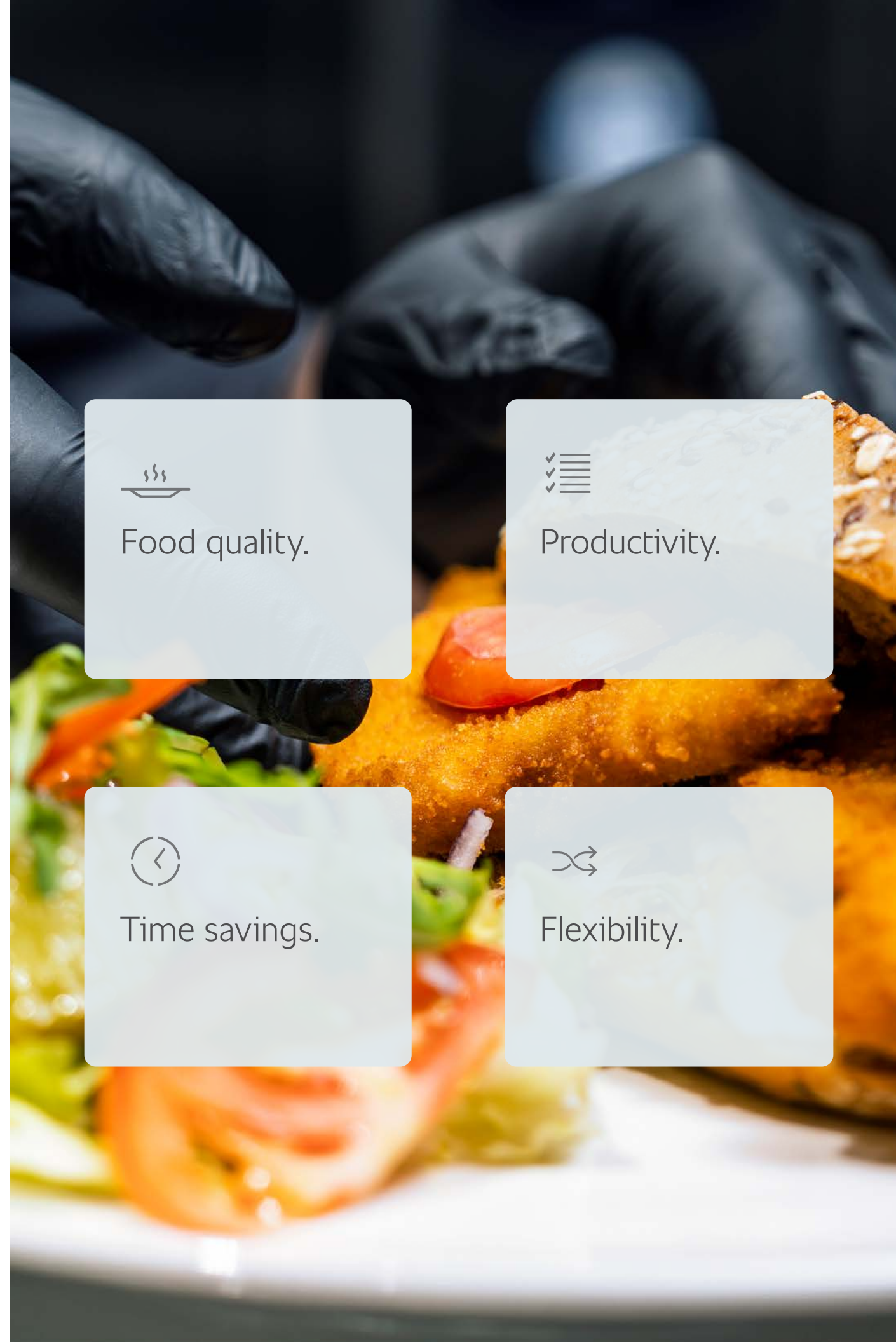
A real workhorse.

Microwave plus additional heating power lets you do more in less time. On all six levels. With some dishes, in fact, the iHexagon can handle up to 20% larger loads than the iCombi Pro.

## Flexibility.

Your vision.  
Its versatility.

Batches of any size, different foods at the same time, quick post-production, additional menu options. That's what gives the iHexagon incredible flexibility.







## Intelligent climate management.

For uniformly excellent results.

At the heart of it all: iClimateBoost. It intelligently coordinates the six variables of steam, hot air, microwave, fan speed, time, and product. The result: top quality results at top speed.

- › Intelligent regulation of microwave, hot air, and steam
- › Shorter cooking times thanks to intelligent integration of microwave power into combi-steamer technology
- › Next-level heating power
- › On every rack

Benefits:



**iClimateBoost**



## Crispy outside. Juicy inside. In record time.

The iHexagon uses microwave technology intelligently. Throughout the entire cooking cabinet. On all six racks.

- › Optimized microwave use in terms of intensity, timing, and duration
- › Higher heat output means optimal sear marks and delicious roasted flavors
- › Steam to keep food from drying out

Benefits:





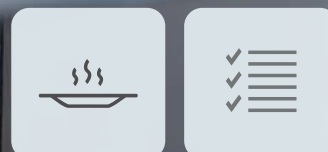
## Monitoring and support.

# Integrated cooking expertise.

The iHexagon calculates the perfect route to the results you want.

- › Set the condition of the target results (e.g., browning level or core temperature)
- › Detects loaded food and adjusts the cooking process automatically
- › Uses the microwave sensibly and at the right intensity
- › Responds to outside influences, such as opening of the cooking cabinet door
- › Easy for anyone to operate regardless of 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:



iCookingSuite 





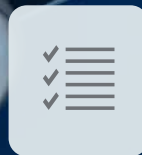
## Mixed loads.

Cooked together.  
Finished on  
schedule.

Traffic jam at your hot counter? Get your business in the fast lane with the iHexagon.

- › Prepare different products simultaneously
- › Adjusts cooking times based on load sizes and door opening times
- › Intelligent microwave integration across all racks
- › Planning function: optimized for speed, energy consumption, efficient production sequence, or a specified production time

Benefits:



iProductionManager 





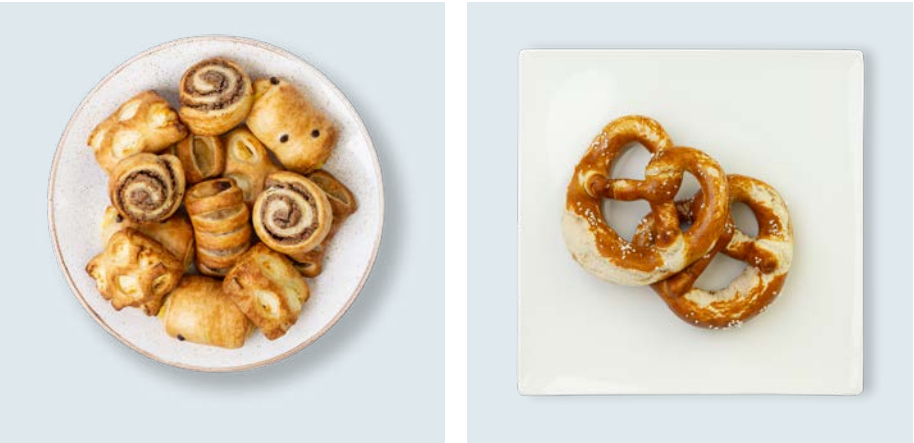
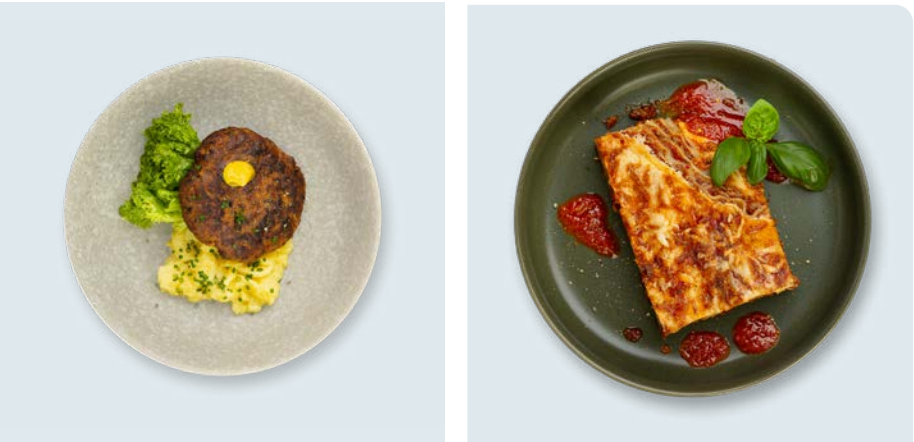
**Production.**

That much?  
That quickly?

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

- › Better-quality results than with commercial microwaves
- › Up to 30% faster than the iCombi Pro while yielding the same quality
- › For some dishes (e.g., teriyaki chicken legs), up to 20% higher capacity than the iCombi Pro
- › Loadable on all six racks
- › Excellent, reproducible results on every rack
- › Great results mean less wasted food

**Benefits:**



36 teriyaki chicken legs (deboned)*	9 min.
48 meatballs*	12 min.
3 pans of lasagna***	28 min.
120 Danish pastries**	13 Min.
48 soft pretzels**	13 min.
6 kg French fries	****4 min.
Approx. 60 fresh baked potatoes*	35 min.

\* fresh/storage at 40°F    \*\* frozen/storage at 0°F  
\*\*\* partially precooked/storage at 41°F    \*\*\*\* manufacturer-dependent



Grab & go.

Supply finally meets customer demand.

A wide variety of great food, quickly made, quickly sold. The iHexagon is the key.

- › Heat up different snacks quickly
- › Use all six racks at once
- › Create a user interface for easy operation with MyDisplay
- › Just one iHexagon can replace multiple microwaves or speed ovens
- › Ideal for rush hour
- › Offer greater variety
- › Heat food as needed, reducing food waste

Benefits:



Wrap**	1:45 min.
Bratwurst**	3:45 min.
Burgers*	1:45 min.
Pizza***	2:30 min.
Sandwiches*	1:45 min.
Chicken wings**	3:30 min.

\* Ready2Eat/storage at 40 °F  
\*\* pre-cooked/storage at 40 °F  
\*\*\* frozen/storage at 0 °F



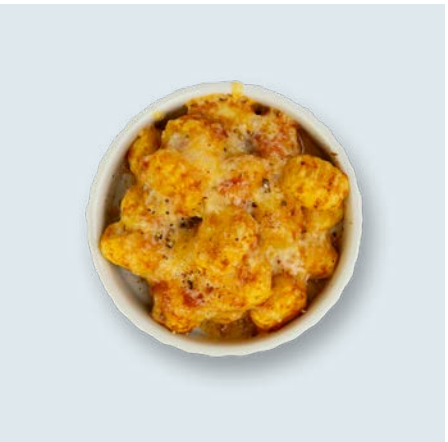
Cook fresh.

The new dimension of microwaving.

When hot air, steam, and microwave meet, a whole new world of possibilities arise. Like cooking food fresh. In no time.

- › Consistently excellent results
- › Microwave and cooking cabinet climate in perfect balance
- › Prepare different products simultaneously
- › Up to 30% faster than the iCombi Pro
- › Quick extra batches for buffets or hot counters and more flexibility in à la carte service
- › On-demand production for always-fresh food and less food waste

Benefits:



Chicken wings*	3:30 min.
Apple tartelettes**	2:45 min.
Vegetables***	3:30 min.
Gnocchi with cheese**	2:30 min.
Saltimbocca***	3:00 min.
Mac and cheese**	3:00 min.

\* pre-cooked/storage at 40 °F  
\*\* partially pre-cooked/storage at 40 °F  
\*\*\* fresh/storage at 40 °F





**Cleaning and descaling.**  
**Simple. Safe. Clean.**

iCareSystem AutoDose removes dirt without anyone getting their hands dirty.

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



Benefits:



iCareSystem  
AutoDose



## Digitization with ConnectedCooking.

For consistent  
standards.  
Everywhere.

One location? Or many? It doesn't matter with the iHexagon: thanks to ConnectedCooking, RATIONAL's digital kitchen management system, you'll always be up to speed. No matter where your cooking systems are located.

- › Connect iHexagon to ConnectedCooking via ethernet or WiFi at no charge
- › Centralized access to cooking systems via PC, tablet, or smartphone
- › Automatic software updates
- › Create and manage programs digitally
- › Create a custom display layout with MyDisplay and transfer it to every cooking system with just a few clicks
- › Automatically capture and document HACCP data







**Consultation and service.**  
A special team for  
special customers.

The iHexagon has a very specific set of skills,  
which requires a very specific set of services.

- › Consultation with iHexagon application  
and product specialists
- › Direct contacts onsite before and after  
purchase
- › Implementation support
- › Process adjustment consultation
- › 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 service of global well-being and a resource-conserving, climate-neutral future. Which 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
- › Digitized, ergonomic solutions for greater user well-being



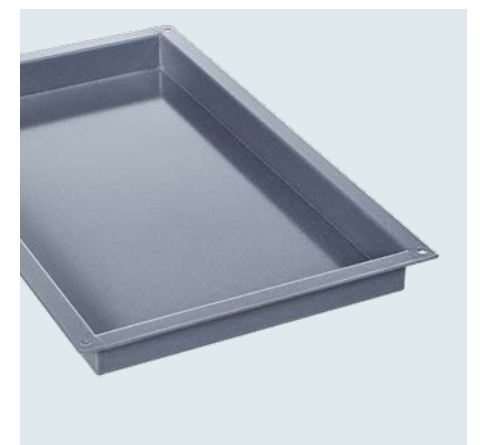
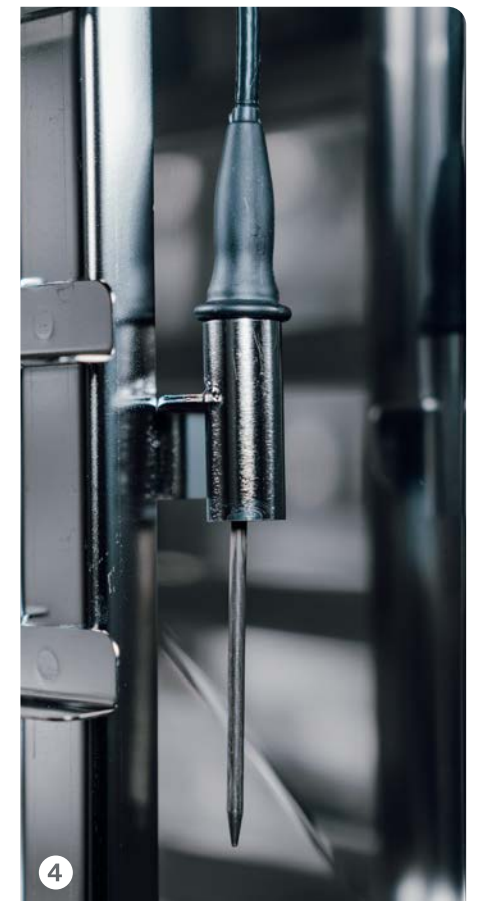
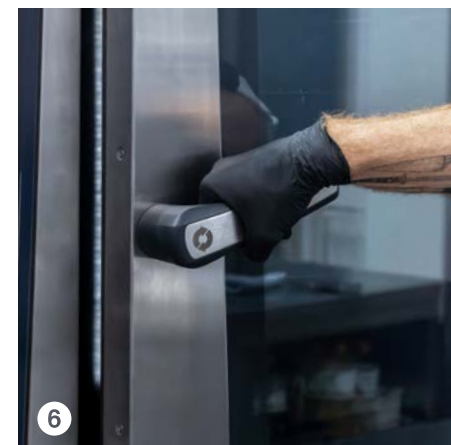




- ❶ UltraVent Plus
  - › Absorb steam and grease
  - › Reduce odors
- ❷ Combi-Duo kit
  - Two cooking systems combined in a convenient stack. Greater flexibility.

**A few extras.**  
So work won't feel like work anymore.

Long story short: The iHexagon is sophisticated, built to last in professional kitchens and can also be used in display cooking areas. Even with a condensation hood, if needed. Just one of many options.



- ❸ Glass door: keep an eye on food at all times
- ❹ 6-point core temperature probe: microwave-safe on the iHexagon
- ❺ Fan wheel: Distributes energy across every rack
- ❻ Safety door lock for secure operation
- ❼ Accessories: 90% of RATIONAL accessories can be used



More information



Model overview.

It stands out through performance.  
Not by taking up space.



The iHexagon is available with six racks – so size and utility are in perfect harmony. Of course, it can be combined with other RATIONAL appliances. Kitchen footprints don't get any smaller than this.

iHexagon	6-half size
<b>Electric</b>	
Capacity	6 × 1/1 GN
Lengthwise loading (GN)	1/1, 1/2, 2/3, 1/3, 2/8 GN
Width	38 "
Depth (including door handle)	36 5/8 (39 1/4) "
Height (including ventilation pipe)	33 5/8 35 3/8"
Water inlet	R 3/4
Drain	DN50
Water pressure	1.0–6.0 bar
<b>Electric</b>	
Weight	347 lb
Connected load	20.4 kW
Breaker	60 A
Mains connection	3 ph 208V / 60 Hz
Power – Hot air	17.3 kW
Power – Steam	9.0 kW
Microwave power	2.6 kW



- 1 Stand
- 2 UltraVent
- 3 Combi-Duo: iHexagon on iCombi Pro with trim panels
- 4 Combi-Duo: iHexagon on iHexagon





**Interested?**

Schedule a  
consultation  
today.

Our team of experts will be there  
to advise you both before and after  
your purchase.



Scan here for more  
from RATIONAL.

**RATIONAL USA**

1701 Golf Road  
Suite C-120, Commecium  
Rolling Meadows, IL 60008

Tel. 888-320-7274 (Toll Free)  
Fax 847-755-9583

info@rational-online.us  
rationalusa.com

