**MULTI-FUNCTION COOKER**

One (1) Required

Furnish one (1) Multifunctional Cooking Center, **Model iVario® Pro L with Base** as manufactured by RATIONAL. Provide with standard features as follows:

* Overall dimensions to be 40-1/2” W x 35-1/4” D x 30” H.
* Stainless steel exterior and interior
* Joint-free, easy-to-clean stainless steel pan with 611 square in cooking surface area and 26 gallon usable volume. Pan shall be controlled via an electronic motor, controlled via the display
* Intelligent energy and temperature management with high power reserves and precise heat distribution over the entire pan surface
* iZoneControl with up to (4) individually controlled heating zones
* iCookingSuite intelligent cooking system
* 10.1” TFT color display and high resolution, capacitive touchscreen with self-explanatory symbols for simple, intuitive operation using touch gestures, digital temperature display, digital 0-24 hour timers and 24-hour real-time clock. IPX5-class protection against splashing and spraying water
* Integrated on-screen display lock to prevent accidental operation
* Central dial with Push function for intuitive selection and confirmation of entries
* Individual, intuitive programming of up to 1,200 cooking programs with up to 12 steps via drag-and-drop. Easy transfer of cooking programs to other cooking systems via secure Cloud connection with Connected Cooking or via USB stick
* Core temperature probe with 6 measuring points, magnetic core temperature probe holder and ergonomic handle
* Automatic water filling, accurate to the exact quart
* AutoLift basket lift hooks
* Cooking or cleaning water shall be drained directly through the integrated pan drain (without tilting, without a front floor trough)
* Responsive, scratch-proof, high performance pan base
* Integrated hand shower with automatic retraction; spray and jet modes
* Integrated WiFi interface for wireless connection to cloud-based networking solution Connected Cooking
* Integrated USB interface for local data exchange
* Electronic safety temperature limiter
* Contact temperature of the pan exterior max. 163°F
* HACCP data storage and output via USB
* Cooking system approved for unsupervised operation (overnight cooking)
* Service diagnostic system with automatic service message display, self-test function for active testing of unit functions
* Remote diagnosis possible by RATIONAL service partners via Connected Cooking

Unit shall be furnished with the following accessory features:

* 60.74.500 Feet Kit, adjustable stainless steel feet
* 60.73.925 Cleaning scrubs with attached handle
* 60.75.909 AutoLift Arm
* 60.74.983 Boiling Basket, for use with AutoLift (2 EACH)
* 60.75.391 Frying Basket, for use with AutoLift (2 EACH)
* 60.71.643 iVario Spatula, stainless steel
* 60.72.131 Stir Spatula
* 60.73.348 Scoop, heat resistant, solid
* 60.73.586 Scoop, heat resistant, perforated
* 60.75.975 Strainer
* 60.73.349 VarioMobil Cart, 1/1GN
* Installation Kit
* Rational Pre-Installation Site Survey and Certified Installation as provided by a RATIONAL certified technician

Utility requirements:

* Electrical: 23 kW (Voltage to be verified prior to ordering)
* Water: Cold Water, ¾”
* Drain: 2” Open Drain

Warranty:

* Two Years Parts and Labor

Additional requirements:

* Eligible bidder must visit installation site to verify conditions for delivery of equipment.
* Alternates must be submitted for approval 10 days prior to bid opening.
* Successful bidder shall be responsible for delivering, uncrating, positioning and leveling of equipment, as well as removal of all shipping and packing materials from the equipment site.