



Innovative leasing.

For your intelligent cooking systems.

Experience now
– Pay monthly.



For more finance information call
01279 759359
or email
rational@cfcapital.co.uk

www.cfcapital.co.uk

Introducing our leasing partner.



CF Capital PLC est. 1988 (CF) has grown organically to become one of the largest and most powerful financial services organisations in the UK.

To date, combined we have arranged in excess of 450,000 leases and enjoy strong relationships with the UK's leading resellers, distributors and manufacturers of business equipment products.

Bringing choice to the finance industry

CF aims to provide the widest possible range of finance products. This means the maximum number of businesses can take advantage of the considerable benefits of leasing.

The UK's leading finance supplier

Through innovation and outstanding service CF is fast becoming the leasing company of choice throughout the UK.

Creative finance for business

CF are able to boast some of the highest acceptance levels around. We want to help your business grow. Above all, it is the flexibility of CF that sets us apart from the rest. Whether it's industry focus or budget restrictions CF offers finance that produce results.

Lease your way to success

CF have developed relationships with resellers, distributors and manufacturers across the UK which has created significant sales benefits.

Competitive rates, brand reinforcement and incentives

A partnership with CF will significantly enhance your offer to your customers. Not only will you benefit from our excellent service but we can also offer improved rates to vendors. Leasing can be then presented as a unique selling point and become a vehicle for increasing sales – both in size and quantity. Whether you are a direct customer, a vendor offering our service or using a bespoke manufacturer scheme CF has the widest possible range of leasing solutions.

People that deliver

Over the years CF has assembled a team of the most experienced, knowledgeable and dynamic individuals available in the finance industry. From board room level through to the back room staff we are certain you will find dealing with our friendly and co-operative staff a rewarding experience.

Understanding your issues

Crucially, we recognise that people make the difference in this industry, and no-one works harder than us to forge a strong bond with all our clients. With your own allocated Account Manager, you can expect a first-class level of service delivering support to your business when you need it. If the project demands it, we are flexible enough to expand the support available. It is a testament to our process that CF enjoys an enviable customer retention rate and continues to achieve one of the highest acceptance levels in our business.

CF – The leasing company of choice



How intelligent a kitchen can be.

RATIONAL is the leading provider in hot food preparation equipment. RATIONAL's two cooking systems the iCombi combi-steamer and the iVario multifunctional cooking system deliver a commercial kitchen's complete thermal cooking solution. They replace a large range of cooking appliances and replicate a huge range of cooking processes while saving space and reducing cooking times and energy consumption.

iCombi® Pro

The new standard



iVario® Pro

The new performance

* Costs shown in this brochure are based on a 5 year lease term with equipment at list price. Figures quoted do not constitute an offer and are subject to full credit approval. Further written details are available upon request. All costs are exclusive of VAT. CF Capital Plc is authorised and regulated by the Financial Conduct Authority.

iCombi® Pro by RATIONAL

The new standard for the professional kitchen.

While the challenges in catering are diverse, the answer from RATIONAL is simple: Intelligence. Thanks to four intelligent functions, RATIONAL has created the new iCombi combi-steamer; which combines upto 50% higher productivity, upto 10% shorter cooking time and upto 10% lower energy consumption in a single cooking system compared to the predecessor model, while guaranteeing outstanding uniformity, even at loads. Time and energy-optimised cooking as well as intervention in the cooking path provides more flexibility in the kitchen. The iCombi Pro combines intelligent productivity, efficiency and flexibility.

Intelligent Functions

iDensityControl

Intelligent climate management that allows you extraordinary productivity and excellent cooking results.

iCookingSuite

The cooking intelligence in the iCombi Pro. Simply state the desired cooking result and intelligent sensors recognise the size, quantity and condition of the food so that your specified desired result is achieved.

iProductionManager

Cooking different products at the same time, time or energy-optimised production, organising an efficient food sequence or keeping to a specified production time.

iCareSystem

Provides ultra-fast interim cleaning in approx. 12 minutes. The iCombi Pro will tell you exactly how dirty it is and the level of cleaning required. You can decide whether to run an eco or standard clean, even overnight. Always hygienically clean with 50% less chemicals in the phosphate-free cleaner tablets.



iVario® Pro by RATIONAL

The new performance class for the professional kitchen.

The iVario Pro sets new standards for the professional kitchen. The multifunctional cooking system, which works with contact heat, impresses with intelligent functions and consumes 40% less energy than conventional tilting pans and boiling pans. Although connected loads have been reduced compared to the predecessor the VarioCookingCenter, it has up to 20% higher searing capacity and with the maintenance-free pressure cooking option, it is up to 35% faster compared to cooking without pressure. The ergonomomy also sets new standards with height-adjustable legs, cold pan sides and rounded corners allowing for safer working.

Intelligent Functions

iVarioBoost

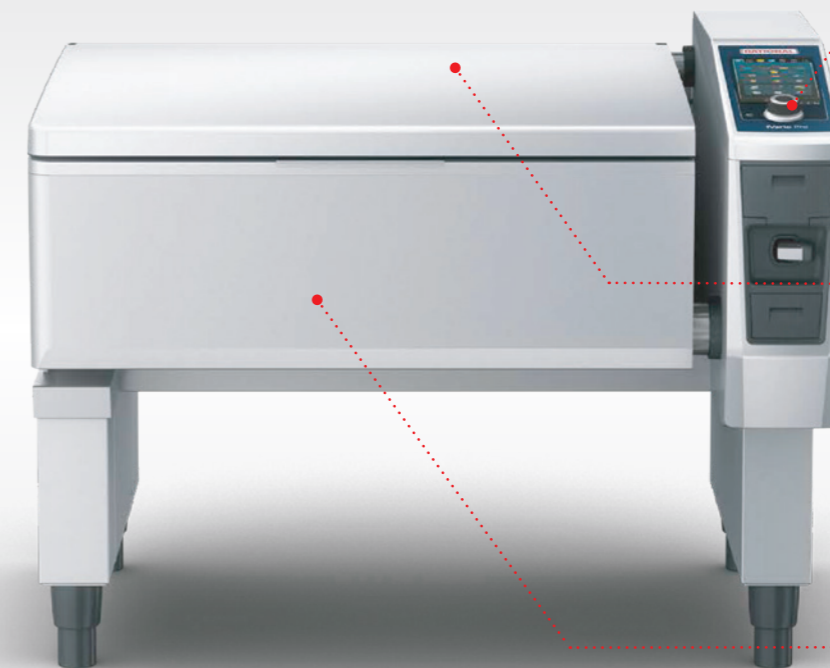
The intelligent energy management system, ensures precise temperatures on the pan base and sensitively regulates them. This heating technology consumes much less energy than conventional cooking appliances.

iZoneControl

The pan base can be divided into up to four zones, so the user can cook different foods simultaneously, on a time delay and at different temperatures. It enables you to divide the iVario into four zones, and you can choose the size, position and shape you want. This saves energy and replaced a huge variety of traditional kitchen equipment.

iCookingSuite

The cooking intelligence in the iVario Pro individually adjusts the cooking process to the food, which brings everything to the desired cooking result, which learns from you, adapts to your cooking habits and only alerts you when you need to take action, preventing burning and boiling over.



iCombi® Pro Range



iVario® Pro Range



From 20 meals per day

iCombi® Pro
XS 6-2/3

 20-80
Meals per day



Lease from just
£5 per day*

iCombi® Pro
6-1/1

 30-100
Meals per day



Lease from just
£7 per day*

iVario®
2-XS

 from 30
Meals per day



Lease from just
£8 per day*

iCombi Pro + iVario Pro by RATIONAL
Productive and flexible.
Like never before.

The package where you can lease both an
iCombi Pro XS 6-2/3 or **6-1/1** and **iVario 2-XS**
under the same agreement.



iCombi Pro + iVario Pro package lease from just
£13 per day*

For more finance information call **01279 759359**

From 50 meals per day

iCombi® Pro
10-1/1

 **80-150**
Meals per day



Lease from just
£9 per day*

iVario® Pro
2-S

 **50-100**
Meals per day



Lease from just
£11 per day*

iCombi Pro + iVario Pro by RATIONAL
Productive and flexible.
Like never before.

The package where you can lease both an
iCombi Pro 10-1/1 and **iVario Pro 2-S**
under the same agreement.



iCombi Pro + iVario Pro package lease from just
£20 per day*

For more finance information call **01279 759359**



Up to 300 meals per day

iCombi® Pro
20-1/1

 150-300
Meals per day

Lease from just
£16 per day*



iCombi Pro + iVario Pro by RATIONAL
Productive and flexible.
Like never before.

The package where you can lease both an
iCombi Pro 20-1/1 and **iVario Pro L**
under the same agreement.



iVario® Pro

L

 100-300
Meals per day

Lease from just
£13 per day*

iCombi Pro + iVario Pro package lease from just
£29 per day*

For more finance information call **01279 759359**

Up to 500 meals per day

iCombi® Pro
20-2/1

 300-500
Meals per day

Lease from just
£23 per day*



iCombi Pro + iVario Pro by RATIONAL
Productive and flexible.
Like never before.

The package where you can lease both an iCombi Pro 20-2/1 and iVario Pro XL under the same agreement.

iCombi Pro + iVario Pro package lease from just
£40 per day*



iVario® Pro
XL

 100-500
Meals per day

Lease from just
£17 per day*

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ConnectedCooking.

Digital kitchen management.

Networking has arrived in the commercial kitchen: Menus, payment systems, purchasing; everything runs digitally, everything is in sync. Just like ConnectedCooking. Once you have connected the iCombi Pro or iVario to your network, you can use the secure cloud-based networking solution to perform asset, hygiene and recipe management from your desk. However far away the cooking systems may be.



iCombi Pro + iVario Pro by RATIONAL Production without compromise. How to do more with less.

The challenge

Less staff, increased cost pressures and increased quality demands. In addition, the menu must not be limited. It has to be creative, fresh, balanced and innovative, whilst meeting individual needs. This is a challenge for the conventional large kitchen with its equipment and work processes.

The solution

A smaller kitchen. Which seems to be a contradiction at first glance, but which makes sense when using an intelligent system. A system that thinks, is experienced, learns, and forgets nothing. Which covers 90% of all conventional cooking applications with two units and which is connected. Like the combination of the iCombi Pro, iVario Pro and ConnectedCooking. There is also a comprehensive consultation service if you require it. For more productivity, more flexibility.

Impressive.

How intelligent a kitchen can be.

