The ideal cooking system for casual dining catering.
One idea changes the world.

We have dedicated over 40 years to achieving one goal — to offer you the best cooking tool. One with which you can realise your ideas and with which your food always turns out the way you want it. Which assures your specified standards and provides top quality and at the end of the day earns you more money.
Successful casual dining concepts are characterised by a sophisticated catering system, with excellent food quality and a fast, uncomplicated service. It is crucial that every outlet can produce the food on the menu easily and efficiently, and to a standardised and consistently reproducible quality. This reliability is what wins over customers and encourages them to return, time after time.

The RATIONAL SelfCookingCenter® stands for the most efficient production processes and outstanding quality. Dishes are cooked measurably faster, with distinctly more flavour, and always turn out precisely to the letter. Its simple and safe operation is what guarantees that results are always perfect, regardless of who is using the appliance. You also save significantly on raw materials, working time, energy and water consumption, therefore looking at the balance sheet will also be a treat.

“RATIONAL supplied us with a complete solution; easy operation, high productivity, top food quality, uniform results and savings in energy costs.”

Jeff Bloch, Technical Director, Nando’s, restaurant chain
The SelfCookingCenter®.
Grill, roast, bake, steam – all in one single appliance.

In the past, numerous special appliances like convection ovens, tilting pans, boilers, deep-fat fryers, steamers, pots or pans were needed, along with a lot of time and effort, to offer an attractive food selection. Now it is just a single appliance, the SelfCookingCenter®.

On less than 1 m² of space, it can grill, roast, bake, steam, blanch or poach – even without any cooking experience or special application knowledge. It is perfectly suited for preparing meat, fish, poultry, vegetables, egg dishes, baked goods or desserts. At the push of a button, it will independently prepare all these foods in large or small quantities.

It is the ideal cooking system for your establishment; it cooks quickly, is easy to use even by untrained staff, provides the food quality you specify and even saves you money, time and energy. The SelfCookingCenter® does all the monitoring and checking for you. It sets the temperature, humidity and cooking time by itself. It monitors the cooking level and the browning and even saves you from having to keep turning pan-fried foods.

The combination of heat and steam in one single appliance offers new possibilities in the professional preparation of food. The food is cooked very gently, which provides much healthier and nutritious meals. The SelfCookingCenter® covers 95% of all the usual cooking applications.

Steaming
between 30-130 °C
Steaming, poaching, blanching and steaming – our high-performance steam generator does all of that. Whether it is vegetables, fish or egg dishes, you will achieve strong colours thanks to the precise steam temperatures and maximum steam saturation. The vitamins and minerals are preserved.

Convection
between 30-300 °C
Delicate fillets, crispy chops, grilled steaks, soft baked goods – thanks to sustained convection up to 300 °C, everything is prepared with consistency, crispiness and juiciness.

Combination of steam and convection
between 30-300 °C
The hot and humid climate prevents the food from drying out, minimises weight loss and ensures an even browning of roasted joints, gratins or bakes. You will achieve a special culinary experience and the cooking times are much shorter than with conventional cooking appliances.

The SelfCookingCenter® is now also available at a smaller size: the new SelfCookingCenter® XS. Ask for our special brochure for more information. Or visit our website at www.rationalaustralia.com.au.
Not having to always think of everything.
The SelfCookingCenter® with the 5 senses.

The SelfCookingCenter® is the first cooking system fitted with true intelligence. Equipped with 5 senses, it senses the ideal cooking cabinet conditions, recognises the size and quantity of food, thinks ahead and knows how a dish is best cooked, learns which habits a chef prefers and even communicates with them.

The SelfCookingCenter® supports your kitchen like no other cooking appliance. It automatically does all the checking: it monitors the cooking level and the browning, automatically sets the optimal temperature, time and humidity, and even saves the chef the time-consuming task of turning and flipping pan-fried, grilled and other delicate products. The SelfCookingCenter® is the assistant in the kitchen who prepares food perfectly and reliably carries out what is required, providing the chef with the ideal support.

With over 750,000 RATIONAL appliances on the market, our appliances have become a standard in restaurant and banqueting kitchens all over the world. And what we’re particularly happy about: 93% of our global customers confirm that RATIONAL offers maximum customer benefit. (TNS Infratest 2016 study). Definitely one reason why almost all of them would also recommend RATIONAL.

Overview of advantages:
> Excellent food quality at all times
> Easy to operate even for untrained staff
> Minimal running costs
>
> Senses the current cooking cabinet conditions and the consistency of the food
> Recognises the size, load size and product condition and calculates the browning
> It learns preferred cooking habits and then implements them
> Thinks ahead and continuously reprogrammes the ideal path to the desired result while cooking
> Communicates with the chef and shows what it is doing to implement all specifications
The SelfCookingCenter®.
It is simple, cooks delicious and healthy food with low costs.

Our motivation was and is to make working in a foodservice kitchen as easy as possible. That is why we have equipped the SelfCookingCenter® with four intelligent functions and turned it into an assistant that stands for quality, ease of use and efficiency.

Integrated cooking intelligence:

iCookingControl
Select product, load, done! iCookingControl will prepare foods exactly as your standards specify, every time. It doesn’t matter who is using the appliance. It recognises the size and condition of the products as well as the loaded quantity. It thinks ahead and constantly reprogrammes and automatically adapts the cooking ideal path to the desired result.

Clever mixed loads –

iLevelControl
iLevelControl is the function that prepares very different foods at the same time. iLevelControl displays which foods can be cooked together on the display. This increases productivity and saves time, money, space and energy. Depending on the load size, quantity and duration of door openings, it adjusts the cooking time to the relevant food in the best possible way. This means nothing can be overcooked and the result is always consistent.

Precision for top quality –

HiDensityControl®
Highly sensitive sensors detect and recognise the current conditions in the cooking cabinet every second. HiDensityControl® adapts the energy level precisely to the food requirements and evenly and efficiently distributes the heat throughout the cooking cabinet. The result is healthy top quality on every single rack with minimal consumption of resources.

Intelligent automated cleaning –

Efficient CareControl
Efficient CareControl is the unique automatic cleaning system that detects dirt and limescale and removes them at the touch of a button. The function adapts to your requirements and proposes the best clean at a given time. The result: sparkling, hygienic cleanliness, you save time, preserve the environment and protect your wallet.
This makes everything very easy.
Select product. Load. Done.

The SelfCookingCenter® makes preparing roasts, pan-fried and grilled dishes, side dishes, desserts and baked goods very easy. At the push of a button and without any checking, the food consistently has the same top quality, regardless of who is using the appliance. iCookingControl recognises the size of the products and the load size as well as the product condition, and automatically adjusts all the necessary settings perfectly. This only works because the SelfCookingCenter® holds cooking intelligence that makes everything very easy.

Once the food is ready, this will be indicated by an acoustic signal. The display also always shows what needs to be done by way of simple symbols and animations. So even untrained staff can use the SelfCookingCenter® without any significant training.

Overview of advantages:

> Intelligent cooking processes: no monitoring or checking required
> Your desired result at the push of a button: easy to use, even for temporary staff
> Automatic adjustments of the cooking process: best cooking results every time
> Ideal cooking point always reached gently: up to 10% less consumption of raw materials compared to previous model
> Fat for cooking becomes almost redundant: healthy food preparation with up to 95% less fat
“Rush hour” at lunch or dinner – a great challenge you can master more confidently than ever with iLevelControl. On just 1 m² of space, you have a multifunctional roasting and grilling station that will quite simply make the majority of your grilling or frying pans obsolete. Not next to each other on the space, but on top of each other. So with the SelfCookingCenter®, different dishes are cooked at the same time in a single appliance.

The SelfCookingCenter® will show which foods can be cooked together on the display. Foods are loaded as required and iLevelControl monitors every rack individually. According to the load size and how often and for how long the door stays open, iLevelControl intelligently corrects the cooking time. As a result, foods that are pan-fried or grilled à la minute will always be up to your customers’ expectations; tender and juicy on the inside, nicely browned on the outside.

If a dish is ready, iLevelControl will let the user know and show the corresponding rack on the display. If you want, the system will also light up which rack can be loaded or removed. This excludes the possibility of operator errors.

The RATIONAL condensation hoods UltraVent or UltraVent Plus allow it to be used without any special exhaust air systems. You avoid inconvenient outflows and minimise odour emissions, which means the SelfCookingCenter® is also an attractive and simple solution for the front cooking area.

Evening service without the stressing and rushing, but with the focus on top food quality:

19.23 2 x Chicken wings with wedges and Mediterranean grilled vegetables for table 7.
19.26 6 x Hachis parmentier with cheese and garnish for table 6.
19.37 2 x burger special with chips and 1 x Chicken filled burger with salad for table 14.
19.39 6 x Pizza calzone, prosciutto and 1 x baked potato for table 12.
19.42 2 x Crème caramel as dessert for table 11.

Overview of advantages:

- Cook different types of foods at the same time: maximum flexibility and up to 70% in energy savings compared to conventional cooking technology
- Monitoring and intelligent adjustment of cooking time: high food quality without monitoring
- Displays which foods can be cooked together: easy to use
- Multifunctional: up to 70% energy savings
In the foodservice industry, all dishes must get to the table quickly, with consistent quality and at a competitive price. Finishing® in the SelfCookingCenter® is the perfect solution for your establishment. Even more sophisticated dishes can be prepared just a few minutes after ordering, with equal amounts of love and efficiency, and to the latter.

The dishes from your menu that have been prepared in advance are chilled and ready. Only when the order comes in is the food served on the plate cold. Finishing® will complete the dishes in the SelfCookingCenter®.

Pan-fried foods, for example, can also be prepared à la minute and the side dishes completed in Finishing® added to them. The sauce and garnish are added prior to serving. Finishing® has cooked the food to perfection and it comes fresh to table on hot plates. From plating to serving the ready-to-serve plate, you will only need 8 minutes per batch – your customers will be impressed by the quality.

With this unique process, prepared dishes are always completed optimally, in exactly the quantities that are required, and always exactly when they are ordered. Every plate is monitored. iLevelControl will automatically signal once the relevant plate is ready. The quality of the meals is always reproducible without stress and hectic rush. The result – variety despite consistent standardisation, at multiple locations simultaneously.

Quality that comes quickly.
Stress-free with Finishing®.

“We use the SelfCookingCenter 5 Senses for quality, quantity and consistency across a variety of foods; banquets for hundreds to an a la carte dish.”
Paul Taylor, Executive Chef, Hilton Birmingham Metropole, UK

Finishing® also works very well in centralised production and decentralised output at different locations.

Immediately after production in the SelfCookingCenter®, the foods are chilled which prevents unwanted additional cooking. The quality of the food remains at the highest level. The food is supplied to the different locations chilled and only shortly before service, will Finishing® complete the dishes perfectly in the SelfCookingCenter®. Without any loss of quality and easily controllable even by temporary staff.

16

Mise en place  Plating/garnishing  Finishing®
Breakfast and brunch.
Made easy.

Use breakfast and brunch for attractive additional business. Oven-fresh bread rolls and croissants, crispy bacon, delicious sausages and scrambled eggs as if fresh out the pan – with iLevelControl, a wide variety of different baked goods and buffet products can be prepared in rolling mixed loads. Extra portions of individual foods can be prepared in just a few minutes, as and when needed. Thus ensuring your buffet is always fresh and of top quality.

With our own specially developed RATIONAL accessory, production for the day can start without stress, thanks to the RATIONAL Multibaker, 80 fried eggs can be prepared in just 90 seconds. The TriLax-coated roasting and baking trays will provide crispy browning for bacon and sausages, or bake wonderfully soft croissants and bread rolls. Nothing sticks and everything is ready to use again in a flash.

“We load up our hot breakfast buffet in just 10 minutes with the SelfCookingCenter®.”
Thomas Angerer, BMW Eventcatering, Munich, Germany

Overview of advantages:
> Intelligent mixed loading: Breakfast variety and easily prepared additional products
> Short restocking times: permanently fresh and top quality
> Displays which food can be cooked together: easy to use
> Wide range of applications in a single appliance: significantly lower capital and operating costs.
Simply clean with no limescale.
Efficient CareControl.

With Efficient CareControl, the SelfCookingCenter® will automatically clean and descale itself and also do this unsupervised overnight if desired. According to how dirty the appliance is, it will intelligently determine the most efficient cleaning step. It suggests the best dose of cleaning agent and descaler to keep the SelfCookingCenter® hygienically clean. Expensive and high-maintenance water softening is no longer necessary.

If desired, you can save a cleaning time schedule based on your operating hours. The SelfCookingCenter® will automatically signal at the defined times and will always keep your unit hygienically clean and perfectly maintained.

The SelfCookingCenter® consumes around 30% less resources than the previous model. Efficient CareControl therefore costs much less than a thorough manual clean and is also particularly safe and easy to use due to the use of tabs.

“We save at least £750 a year only because we no longer need a water softening system. We have also reduced the running costs for cleaning chemicals, water and energy to a minimum.”
Alan Bird, Owner, Birds of Smithfield, London, UK
User error? Must be a mistake!
The zero-error strategy of “MyDisplay”.

We all make errors. But very rarely with “MyDisplay”. We have developed this function to reduce errors to a minimum when operating the SelfCookingCenter™. The principle is straightforward: Using “MyDisplay” you can limit the range of appliance functions and options to specific processes and users. Only information that is relevant for your staff or the particular time of day will be displayed on the screen.

You can also decide whether the processes are displayed in text or images and which acoustic signals are used. An acoustic signal notifies the operator when food has to be loaded or unloaded. The display provides clear information, informing the operator precisely what to do and which rack is affected. All these adjustments to the individual requirements of your operations are made quickly and easily.

We are available to help you.

KitchenManagement system:
setting quality standards.

Thanks to the KitchenManagement System, RATIONAL appliances can be managed directly from the PC. Quickly enter cooking procedures for your SelfCookingCenter™ on the PC and send this information with a click of the button to all the appliances in the network. This even works when the appliances are used at different locations. This means weekly promotions, special menu days and all the occasions that require new cooking processes can be adapted to and organised centrally with the minimum of effort.

The KitchenManagement System provides the perfect overview of all cooking appliances. The current status of every SelfCookingCenter™ can be seen at any time. If needed, the saved chef’s data can even be loaded to the PC. This makes it possible to keep track of what is cooking in the various appliances.

All HACCP data can also be conveniently managed with the KitchenManagement System. This data is recorded for each specific appliance and stored clearly. All data can be displayed in tables or diagrams. This means that you are always on the safe side and the hygiene data documentation is up to date without any extra investment.

Overview of advantages:
» Customisable display: virtually no user errors
» Selection menu for display adjustment: simple settings
» Adjustable image motifs for buttons: easy to use even for temporary staff
» Configurable user profile: user authorisations changeable at the push of a button

Overview of advantages:
» Cooking programme administration: create cooking processes and share them online
» Update function: appliance update simply at the click of the mouse
» HACCP management: simple creation and storage of data
» Remote appliance monitoring: always well informed of what is happening
The SelfCookingCenter®.
An investment that pays off.

whitefficiency® is our contribution to sustainability that begins right from product development. We work in close collaboration with universities to find solutions that save on resources. This policy also manifests itself in the company’s environmentally certified production, our energy efficient sales logistics and in the return and recycling of old appliances.

The benefits of whitefficiency® are most visible in your kitchen. You save on energy, water and raw ingredients and produce less waste. RATIONAL also frees up to 30% more space as you can replace 40 to 50% of all standard cooking appliances. The ethos of whitefficiency® is above all to be there for you when you need us. Our integrated service approach ensures you get the maximum benefit from our appliances. From the start and throughout the product service life.

### Average restaurant with 200 meals a day with two SelfCookingCenter® 101 units - additional earnings compared to previous model.

<table>
<thead>
<tr>
<th></th>
<th>Amount budgeted per month</th>
<th>Your extra earnings per month</th>
<th>Do the calculation for yourself</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Meat / Fish / Poultry</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cost of goods</td>
<td>$8,000</td>
<td>Cost of goods with SelfCookingCenter®: $6,900</td>
<td>$1,100</td>
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<tr>
<td></td>
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<tr>
<td><strong>Power</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Consumption</td>
<td>2,363 kWh x 0.20 per kWh</td>
<td>Consumption with SelfCookingCenter®: 1,701 kWh x 0.20 per kWh</td>
<td>$132</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Working time</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>iLevelControl shortens productive time by up to 30% through rolling loads. Doing away with routine tasks with iCookingControl.</td>
<td>30 hours less x $25</td>
<td>$750</td>
<td></td>
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<td></td>
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<td></td>
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<tr>
<td><strong>Water softening / descaling</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cost of softening</td>
<td>$37</td>
<td>Costs with SelfCookingCenter®: £0</td>
<td>$37</td>
</tr>
</tbody>
</table>

Your extra earnings per month = $2,519
Your extra earnings per year = $30,228

* Compared to the previous model.
Extreme durability.
Accessories designed for extreme use.

It is only by using original RATIONAL accessories that you will be able to use all the features of the SelfCookingCenter®. The accessories have been designed for special cooking purposes such as preparing pre-fried products or grilling chickens and ducks. Even escalopes and steaks can be prepared without having to turn them in between. Original RATIONAL accessories are specially matched to your RATIONAL unit. They are extremely rugged and thus ideal for daily, hard use in the professional kitchen.

Grill and pizza tray
The excellent heat conductivity of the pizza tray can produce all different types of pizzas, flatbreads and tarts. flameless to a superior quality. Vegetables, steaks or even fish can be finished with a perfect grilling pattern.

Cross and stripe grill grate
Thanks to its innovative design, the new cross and stripe grill grate offers you two different grill patterns with just one grate. Depending on which side you use, the cross and stripe grill grate will either give your food the classic grill stripes or the popular original American steakhouse pattern.

Roasting and baking trays
The aluminium baking sheets by RATIONAL display excellent non-stick properties as well as robustness and durability. Bread rolls, Danish pastries, pan-fried food and breaded products will be nice and brown and crispy.

Multibaker
The multibaker is suitable for preparing large quantities of fried eggs, omelettes, risotto and tortillas. The special non-stick coating guarantees that the food will not stick.

UltraVent and UltraVent Plus
Emitted steam is bound and discharged by the condensation technology of the UltraVent and UltraVent Plus hoods. There is no need for complicated and expensive installations to remove exhaust air. Installation is simple and it can be retrofitted at any time. There is no need for a connection to the outside. A special Filter technology in UltraVent Plus helps to prevent lingering smoke when grilling and baking. This means the appliance can be used in front cooking areas without problems.

For further information, please request our accessories brochure or our application brochures. Or visit our website at www.rationalaustralia.com.au.
Details make the difference. Making cooking easier.

LED lighting with rack signalling
The completely new LED lighting provides optimal illumination of the cooking cabinet and of every single rack, from top to bottom and front to back (side). The light intensity reflects the brightness of the products. Energy-saving, durable and low maintenance. The new optional rack signalling makes airing your products easier and reduces the number of times which racks need to be loaded or unloaded and vice versa.

Triple glass door
A triple glass door with cutting edge heat reflection coating ensures minimal heat loss. You save an additional 10% in energy costs as a result. Since all the products are constantly in view, you can maintain a look-grand for well over a year.

Stable hanging rails
Up-profile side rails ensure that grids and trays cannot fall in the oven when pulled out. The release device at the front and rear ensures easy and quick loading, especially for à la carte service.

RATIONAL
Remote function
When your SelfCookingCenter® is connected to a network, you can control and monitor it easily from your iPhone. You can keep an eye on everything and you are always well informed of what is happening.

Integrated hand shower with automatic retraction system
Infinitely-variable jet strength and ergonomic handling make it even easier to do a rough clean, or deglaze or add water to a dish. The integral automatic retraction system and automatic water shut-off mechanism offer optimum safety and hygiene conforming to EN 1717 and SVGW standards (Swiss Association for the Gas and Water Industry).

300 °C maximum cooking cabinet temperature
The extremely robust construction of the SelfCookingCenter® supports temperatures of up to 300 °C in the cooking cabinet even in continuous operation. Special cooking methods such as grilling or searing is no problem even with large quantities of food.

Lengthwise loading
The longitudinal rack with the narrow door opening feature saves energy as less energy can escape, even when the door is opened frequently during à la carte service. The smaller opening makes room for large quanities, or for smaller containers to be used for smaller quantities.

Intelligent 6-point probe
Even if the core temperature probe is not inserted correctly, the sensor can still reliably identify the coldest point in the food ensuring that everything is always cooked to perfection.

Positioning aid
The patented positioning aid facilitates the correct placement of the core temperature probe in liquid, soft or very small products.

Fresh steam generator
The fresh steam generator is indispensable if you want to achieve top food quality when steaming. The 100% hygienic fresh steam guarantees maximum steam saturation even at low temperatures, such as when poaching. The steam generator is automatically descaled during the cleaning process. This makes expensive water softening measures unnecessary.

Dynamic air circulation
The fresh steam is optimally distributed thanks to the specific cooking cabinet geometry and the powerful fan impeller drive, which intelligently adjusts the rotation direction and speed to the relevant food product. This ensures excellent food quality even with full loads. An integrated fan impeller in the rear ensures proper and quickly stops the fan impeller when the door is opened. This provides added safety.

ClimaPlus Control
The humidity is precisely measured using sensors in the cooking cabinet and regulated to one percent accuracy in accordance with specifications. Where required, the system extracts excess humidity or adds extra humidity using the steam generator. Even with larger load sizes, crispy crusts, crunchy breading, typical grill pattern and juicy roasts will result.

Centrifugal grease separator system
No need to change or clean grease filters and the cooking cabinet air is still clean. A pure taste experience.

Stable hanging rails
U-profile rails ensure that grids and trays cannot tilt or fall when pulled out. The release device at the front also ensures easy and quick loading, especially for à la carte service.

LED lighting with rack signalling
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The right appliance for every need.

Whether for thirty or several thousand meals, you’ll always get the right SelfCookingCenter® from us, now also available in a smaller size as the SelfCookingCenter® XS. There is space for it in every kitchen, and its clever installation solutions also make it suitable for front-cooking areas and as a station unit.

The SelfCookingCenter® XS is available in the electrical version. All other models are also available as gas versions. The dimensions, features and performance are identical for both variants. There are also numerous special versions available, with which we tailor your appliance to the requirements of your kitchen.

By combining two appliances simply on top of each other as a Combi-Duo, you get even more flexibility without any additional space requirements. You can simply and conveniently control the lower unit using the upper control unit.

For further information, please request a copy of our unit and accessory catalogue. In addition to the SelfCookingCenter®, we also offer our CombiMaster® Plus in twelve versions.

### Electric and Gas

<table>
<thead>
<tr>
<th>Appliances</th>
<th>XS Model/6 1/3</th>
<th>Model 81</th>
<th>Model 101</th>
<th>Model 62</th>
<th>Model 102</th>
<th>Model 201</th>
<th>Model 202</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Capacity</strong></td>
<td>4 x 2/3 GN</td>
<td>6 x 1/1 GN</td>
<td>10 x 1/1 GN</td>
<td>6 x 2/1 GN</td>
<td>10 x 2/1 GN</td>
<td>20 x 1/1 GN</td>
<td>20 x 2/1 GN</td>
</tr>
<tr>
<td><strong>Number of meals per day</strong></td>
<td>20–80</td>
<td>80–100</td>
<td>60–150</td>
<td>60–150</td>
<td>150–300</td>
<td>150–300</td>
<td>300–500</td>
</tr>
<tr>
<td><strong>Lengthwise loading</strong></td>
<td>1/2, 2/3, 1/3, 2/9 GN</td>
<td>1/2, 2/3, 1/3, 2/9 GN</td>
<td>1/2, 2/3, 1/3, 2/9 GN</td>
<td>1/2, 2/3, 1/3, 2/9 GN</td>
<td>1/2, 2/3, 1/3, 2/9 GN</td>
<td>1/2, 2/3, 1/3, 2/9 GN</td>
<td>1/2, 2/3, 1/3, 2/9 GN</td>
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<tr>
<td><strong>Width</strong></td>
<td>655 mm</td>
<td>647 mm</td>
<td>1,049 mm</td>
<td>1,049 mm</td>
<td>879 mm</td>
<td>1,084 mm</td>
<td>1,084 mm</td>
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<tr>
<td><strong>Depth</strong></td>
<td>555 mm</td>
<td>776 mm</td>
<td>776 mm</td>
<td>976 mm</td>
<td>976 mm</td>
<td>791 mm</td>
<td>996 mm</td>
</tr>
<tr>
<td><strong>Height</strong></td>
<td>567 mm</td>
<td>782 mm</td>
<td>1,042 mm</td>
<td>782 mm</td>
<td>1,042 mm</td>
<td>1,782 mm</td>
<td>1,782 mm</td>
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<tr>
<td><strong>Water outlet</strong></td>
<td>DN 50</td>
<td>DN 50</td>
<td>DN 50</td>
<td>DN 50</td>
<td>DN 50</td>
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<tr>
<td><strong>Water pressure</strong></td>
<td>150–600 kPa or 0.15–0.6 Mpa</td>
<td>150–600 kPa or 0.15–0.6 Mpa</td>
<td>150–600 kPa or 0.15–0.6 Mpa</td>
<td>150–600 kPa or 0.15–0.6 Mpa</td>
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<td>150–600 kPa or 0.15–0.6 Mpa</td>
<td>150–600 kPa or 0.15–0.6 Mpa</td>
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<tr>
<td><strong>Electric</strong></td>
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<td></td>
<td></td>
</tr>
<tr>
<td><strong>Weight</strong></td>
<td>72 kg</td>
<td>170 kg</td>
<td>138 kg</td>
<td>171 kg</td>
<td>197 kg</td>
<td>197 kg</td>
<td>202 kg</td>
</tr>
<tr>
<td><strong>Connected load</strong></td>
<td>6.2 kW</td>
<td>11.2 kW</td>
<td>20.2 kW</td>
<td>24.2 kW</td>
<td>36.9 kW</td>
<td>36.9 kW</td>
<td>70.7 kW</td>
</tr>
<tr>
<td><strong>Fuse</strong></td>
<td>3 x 10 A</td>
<td>3 x 16 A</td>
<td>3 x 32 A</td>
<td>3 x 32 A</td>
<td>3 x 63 A</td>
<td>3 x 63 A</td>
<td>3 x 100 A</td>
</tr>
<tr>
<td><strong>Mains connection</strong></td>
<td>3 NAC 415 V</td>
<td>3 NAC 415 V</td>
<td>3 NAC 415 V</td>
<td>3 NAC 415 V</td>
<td>3 NAC 415 V</td>
<td>3 NAC 415 V</td>
<td>3 NAC 415 V</td>
</tr>
<tr>
<td><strong>‘Dry Heat’ output</strong></td>
<td>5.4 kW</td>
<td>10.3 kW</td>
<td>18 kW</td>
<td>21.9 kW</td>
<td>36 kW</td>
<td>36 kW</td>
<td>64.2 kW</td>
</tr>
<tr>
<td><strong>Gas</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Weight</strong></td>
<td>–</td>
<td>123 kg</td>
<td>152 kg</td>
<td>166 kg</td>
<td>207 kg</td>
<td>207 kg</td>
<td>207 kg</td>
</tr>
<tr>
<td><strong>Height including draft diverter</strong></td>
<td>–</td>
<td>1,012 mm</td>
<td>1,270 mm</td>
<td>1,087 mm</td>
<td>1,397 mm</td>
<td>2,087 mm</td>
<td>2,087 mm</td>
</tr>
<tr>
<td><strong>Electrical rating</strong></td>
<td>–</td>
<td>0.3 kW</td>
<td>0.38 kW</td>
<td>0.4 kW</td>
<td>0.6 kW</td>
<td>0.7 kW</td>
<td>1.4 kW</td>
</tr>
<tr>
<td><strong>Fuse</strong></td>
<td>–</td>
<td>1 x 16 A</td>
<td>1 x 16 A</td>
<td>1 x 16 A</td>
<td>1 x 16 A</td>
<td>1 x 16 A</td>
<td>1 x 16 A</td>
</tr>
<tr>
<td><strong>Mains connection</strong></td>
<td>–</td>
<td>1 NAC 230 V</td>
<td>1 NAC 230 V</td>
<td>1 NAC 230 V</td>
<td>1 NAC 230 V</td>
<td>1 NAC 230 V</td>
<td>1 NAC 230 V</td>
</tr>
</tbody>
</table>

### Additional Information

For detailed information, please request our CombiMaster® Plus brochure or our brochure for small-sized units. Or visit our website at www.rationalaustralia.com.au.

XS and Model 202 electric: ENERGY STAR excludes these unit features from certification.
Why don’t you or your kitchen team come and cook with our kitchen professionals and find out how RATIONAL can revolutionise your kitchen. We look forward to meeting you – simply register to take part in an individual event.

Advice and design
Making the important decisions is difficult – we are there to help you. We will work closely with you to develop a solution that is best tailored to your needs. We also provide several planning suggestions for refurbishing your old kitchen or designing a new one.

Testing
Would you like to test our SelfCookingCenter® before you commit to buying? Simply contact us on: Tel. 1800 035 327.

Installation
Our RATIONAL Service Partners can install the appliances in your kitchen.

On-site training
We demonstrate to your kitchen team in your own kitchen how our appliances work and how they can be best deployed to suit your specific requirements and standards.

Academy RATIONAL
Further training is part of the service at RATIONAL. Register for one of our free seminars at www.rational-online.com. We also offer paid events on selected special topics. There you’ll see how you can use the SelfCookingCenter® in your establishment and discover new possibilities for events or for an attractive menu.

Software updates
Software updates are free with us. Simply download them in Club RATIONAL and join in benefiting from the latest findings of our cooking research. This will make sure your SelfCookingCenter® is always up to date with the latest technology.

Club RATIONAL
The internet platform for professional chefs and other RATIONAL users. Recipes, expert tips or videos on using our appliances – you will find exciting information and suggestions for your establishment here. Log in at www.club-rational.com.

Club RATIONAL App
Benefit from our useful practical advice and service even when you’re mobile.

ChefLine®
We offer a telephone consulting service to answer any questions about applications or recipes. Fast, uncomplicated and from one user to another, 365 days a year: Reach the ChefLine® on: Tel. 1300 663 864.

Return and recycling
We contribute to resource efficiency by ensuring that we only use recyclable products. We will collect your old units and will feed them back into our resource cycle.

For further information please request a copy of our ServicePlus brochure or visit us on the internet at www.rationalaustralia.com.au.

The all-inclusive package.
RATIONAL ServicePlus.
Do you want to see all this with your own eyes?
Then cook with us.

“We saw the SelfCookingCenter® in action for the first time at the RATIONAL CookingLive. When I tried the food there, and experienced how much time can be saved and how easy it is to use, then I knew that I needed this equipment for my kitchen.”
Raghavendra Rao, Owner, Kadamba, Bangalore, India

Experience just how efficient the SelfCookingCenter® is. Why don’t you and your team come and cook with our kitchen professionals and find out how RATIONAL can revolutionise your kitchen.
We look forward to meeting you – simply contact us on: Tel. 1800 035 327 or visit us at www.rationalaustralia.com.au to take part in an individual event.
We reserve the right to make technical changes in the interest of progress.