The ideal cooking system for business and industry catering.
We have dedicated over 40 years to achieving one goal: offering 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. One that relieves you of routine chores and stress and at the end of the day which earns you more money.
Efficient kitchen management.
Costs down. Quality up.

Whether in catering, staff catering, hospitals, or retirement homes, modern catering establishments manage a daily balancing act between cost-efficiency and the satisfaction of their customers. As widespread as the desire for more delicious and healthier diversity is, the narrower the limitations set by the budget will be.

The good news – there is a way to raise quality along with profitability and thus gain new scope for the enjoyment and satisfaction of your customers. The key is the SelfCookingCenter® – an efficient cooking system, with which you can improve your cost of goods, avoid over-production and wastage and reduce cooking losses to a minimum. Above all, thanks to simplified and precise planning along with optimised cooking processes, it increases the overall efficiency of your kitchen management. In other words, it helps you put all resources towards serving the customer even better.

As a result of over four decades of cooking and kitchen research, the SelfCookingCenter® offers innovative technology for all kitchen concepts in business and industry catering: Whether Cook & Chill or Cook & Serve, conventional output systems, free-flow or plated service, the SelfCookingCenter® in all events guarantees the most efficient production, the best possible food quality and the reassuring feeling of having all costs under control, at all times.
The SelfCookingCenter® reduces the load or replaces numerous appliances such as convection ovens, tiling pans, boilers, deep-fat fryers or steamers. On less than 1 m² of space, it can grill, roast, bake, steam, stew, blanch or poach and it can do that regardless of whether you want to prepare meat, fish, poultry, vegetables, egg dishes, baked goods or desserts, whether it is thirty or several thousand meals.

It provides the help any kitchen team would wish for: it cooks quickly, is easy to use, provides the food quality you specify and even saves you money, time and energy. It 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 you new possibilities in the professional preparation of food. The food is cooked very gently and with minimal added fat, which provides much healthier and nutritious meals. The SelfCookingCenter® covers 95% of all the usual cooking applications.

Steaming between 30-130 °C

Stewing, 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.

For 100 or thousands of meals.

Grill, roast, bake, steam – in one single appliance.
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 you like no other cooking appliance. It does all the checking for you; 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 that cooks perfectly for you, and that you can rely on to do what you want and to give you the ideal support at all times.

With over 750,000 appliances on the market, our appliances have become a standard in professional 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.

> Senses the current cooking cabinet conditions and the consistency of the food
> Recognises the size, load size and product condition and calculates the browning
> Learns which cooking habits you prefer and implements them
> Thinks ahead and constantly reprogrammes the ideal path to your desired result while cooking
> Communicates with you and shows you what your RATIONAL is doing to implement your specifications

Overview of advantages:
> Excellent food quality at all times
> Easy to operate even for untrained staff
> Minimal running costs

Scan here to watch the video.
The SelfCookingCenter®.

It is simple, cooks delicious and healthy food with low costs.

Our motivation was and remains to make your work 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.

Simplicity through cooking intelligence — iCookingControl
Select food, determine desired result — done! iCookingControl will prepare your food exactly as you 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 your desired result.

Efficient mixed loads — iLevelControl
With iLevelControl, you can prepare different foods at the same time. iLevelControl will show you on the display which dishes can be cooked together. 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 recognize 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 tray 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.

Traditional cooking — manual mode
Of course you can also operate the SelfCookingCenter® manually. Whether convection, steam or combination — in manual mode you regulate all cooking parameters precisely.
Simple food production.
Select desired result. Load. Done.

It has never been simpler to produce the food quality that you want. Whether it's fish, meat, poultry, baked goods, egg dishes or desserts – everything is cooked in the SelfCookingCenter® exactly how you want it. Quick, healthy, easy and delicious.

Whether it's baked fish, meats, escalopes, steaks or cakes, whether in large or small quantities – you can use the SelfCookingCenter® quickly and with versatility exactly where you need it. Without stress and hectic rush. And operating it is extremely easy. You determine your own desired result, such as the browning and juiciness of the product, and iCookingControl does the rest. It prepares the food exactly as you want it. Consistently and to the point.

With its sensors, iCookingControl recognises the size and condition of the products as well as the load size, and reprograms the best path to your desired result depending on the food. It makes all the necessary decisions and automatically sets the temperature, the cooking cabinet climate and the cooking time. Every adjustment is shown to you on the display. So you know exactly what is happening and can coordinate all processes in mise en place precisely.

And the best news: If you are satisfied with the result, simply save your settings. If you want to use the SelfCookingCenter® next time, it doesn't matter whether the products are larger or smaller, fresh or thawed. The SelfCookingCenter® recognises these differences and cooks everything just as perfectly as last time.

More capacity with overnight cooking
Imagine arriving in the kitchen in the morning and the roasts are already ready. No problem with the SelfCookingCenter®. You gain time and capacity with overnight cooking. Roast and cutting losses are drastically reduced. All types of larger roasts will be of unrivalled quality. And the special slow cooking process means the meat becomes very tender and juicy – every single slice of it.

Performance examples:
> 320 croissants in 23 minutes
> 400 chicken legs in 45 minutes
> 60 kg rosemary potatoes in 20 minutes
> 80 kg broccoli in 15 minutes

up to...
> 240 escalopes in 12 minutes
> 160 steaks with grill pattern in 15 minutes
> 480 bread rolls in 18 minutes
> 400 portions of potato gratin in 80 minutes

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 adjustment of cooking process: best cooking results every time
> Ideal cooking point is 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

“We cook all possible dishes in our RATIONAL unit. Thanks to iCookingControl, it is very easy for our staff to cook the dishes perfectly.”
Brodrick Pooley, Catering Manager, West Suffolk Hospital, Bury St Edmunds, Suffolk, England
Use iLevelControl for efficient food production. Whether you produce directly for service or are using the Cook & Chill procedure, with iLevelControl and clever mixed loads you can maximise your unit capacity and therefore the overall efficiency of your kitchen.

Your SelfCookingCenter® will show you which foods can be cooked together on the display. You specify what you want to prepare and iLevelControl will monitor each tray individually. According to the load size and how often and for how long the door stays open, iLevelControl intelligently corrects the cooking time and even informs you of it. So you can always serve the dishes on your menu exactly to your customers’ expectations – fresh, hot and of outstanding quality.

If a dish is ready, iLevelControl will let you know and show the corresponding tray on the display. If you want, the system will also light up which tray can be loaded or removed. This excludes the possibility of operator errors. Your food will always be cooked perfectly and exactly how you want it.

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: consistently high food quality without monitoring
> Displays which food can be cooked together: easy to use
> Multi-Functional: up to 70% energy savings

“Working with the SelfCookingCenter® has made us much faster and more effective. We can cater for up to 6,500 VIP guests during the 15-minute halftime break. Everything from entrecote to roast pork, salmon, or zander; all dishes will get to the plate freshly cooked and we have 10% less roasting shrinkage. What more could you want!”

Thomas Muth, Kitchen Manager, Allianz Arena, Munich, Germany
Whether in catering, staff restaurants, hospitals or retirement homes, Finishing® is ideal for when you would like to offer variety in large quantities and of top quality. Its success is based on equalising production and output.

You produce when you have the time to do so – you can plan the preparation of individual components over one to two days. You work most efficiently when you can pool the different dishes into mixed loads and use synergies. Immediately after production, the food is chilled and then completed in the SelfCookingCenter® in minutes, once it needs to go to service.

Your advantages: excellent quality, hygienic safety and less over-production. The dish is then served as if it had just been cooked, with the difference that there are several thousand meals served at the same time if needed. Finishing® is suited to all service situations and is perfect for service in containers or on a buffet, as well as for plated banquets and à la carte service.

Finishing® in the SelfCookingCenter®.
The most modern Cook & Chill.
Finishing® in containers.
Served fresh every time.

Finishing® in containers is particularly suitable for free-flow serving or other buffet systems, as well as serving directly from containers. Here too, the food pre-prepared with the SelfCookingCenter® is chilled and stored served in containers.

When you need the foods, the containers are loaded on a rolling basis and brought to consumption temperature with Finishing® in just a few minutes. Container by container, your foods will always get to service hot, hygienic and always in the right quantity.

So you not only increase the quality and planning capability of your kitchen, you above all gain time. Time during which you can concentrate on food procurement, or on planning your menu and your production processes.
Banqueting and buffets.
It’s easy with Finishing®.

The SelfCookingCenter® is ideal for efficient banquets or buffets, regardless of whether they are for 20 or several thousands of customers. You can prepare your food in advance, whenever you have time to do it. When chilled quickly, the food quality will be preserved even for several days. For the plated service, plate the plates cold in accordance with the anticipated number of customers and store them chilled in the special mobile plate racks. Just before the food is needed, 20 or several thousands of plates are prepared for service at the same time with Finishing® without the stress and additional staff.

The RATIONAL Thermocover offers you maximum flexibility. It keeps food in the mobile plate rack warm before service for up to 20 minutes. This provides the necessary flexibility to respond to the usual time postponements with events in a relaxed manner.

The pre-produced dishes plated cold in containers can simply be finished with Finishing® in the SelfCookingCenter®. As needed, additional containers are quickly provided for service, and the food is always served hot and to the highest quality without having to keep it warm for long periods.

“With Finishing® in the SelfCookingCenter®, we can now produce food whenever we have time, whether on the same day or even the day before. The food is then chilled and brought to temperature shortly before serving, and it can then be served quickly. It is simply perfect!”
Luka Jezersek, owner, Restaurant DVOR JEZERŠEK, Brnik, Slovenia

Overview of advantages:
> Separation of production and service: significantly lower staff expenditure
> Needs-based preproduction: no overproduction
> Short Finishing® times: flexible response to delays
> Special dew point control: excellent and uniform food quality, on every single plate
You can prepare all types of sweet and savoury baked goods in the SelfCookingCenter® tray after tray, piece after piece with master-baker quality. Each product can be prepared to perfection the first time around thanks to the appliance’s easy-to-operate features. Simply select “Bake”, load the SelfCookingCenter® and soon delight in the delicious baking smells of freshly baked goods. So in just ten minutes, you can bake up to 400 bread rolls. With iLevelControl, you can also prepare a wide variety of baked goods in rolling, mixed loads. Each individual tray is monitored precisely to the second. In this way, iLevelControl ensure consistently high quality results. The system automatically adjusts the baking time to the load size and to the frequency and duration of door openings.

The SelfCookingCenter® is equipped with all the functions required for professional and custom baking. The result is baked goods like from the baker.

SelfCookingCenter® with professional baking technology:

- Precise amount of steam injection, variable steaming quantities and proving times, adjusted to the requirements of your baking product
- Humidity regulation and dynamic air mixing down to the percent for uniform results on every single tray
- Different fan wheel speeds according to how delicate your baked goods are
- Integrated proving stages for ideal formation of aromas and rising of fresh yeast dough
- Rolling baking with intelligent humidity regulation and time extension, according to how often and how long the door stays open
- Completely new and revolutionary steam baking with unique regulation and control for larger volumes of croissants, Danish or fresh dough

Overview of advantages:

- Professional baking functions: baking quality like from the baker
- Use of custom shopping carts: easy to operate even for untrained staff
- Flexible additional production: always fresh and delicious baked goods
- Numerous areas of application: secure investment

Baking like a professional.
Always Fresh. Just Great.
User error? Must be a mistake!
The zero-error strategy of “MyDisplay”.

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

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 tray is affected. All these adjustments to the individual requirements of your operations are made quickly and easily.

We are available to help you.

Automatic HACCP documentation. Optimum hygiene safety.

Overview of advantages:
> Full HACCP evidence
> 10 days of HACCP documentation, automatically saved
> Simple download to flash drive
> Simple administration on the PC with the KitchenManagement System (available as an accessory)

In terms of hygiene, you can rest assured with the SelfCookingCenter®. The precise measurement and regulation of all cooking parameters means that every product is always cooked perfectly hygienically. You can provide full associated proof at any time.

All HACCP-relevant data – from cooking to hygienically perfect self-cleaning of the cooking cabinet by Efficient CareControl – is automatically recorded and saved for ten days in the SelfCookingCenter®. This data is available at the push of a button. It can also be archived via USB at any time. So, without additional effort or expense, you can have full security in the documentation of all relevant HACCP data.

Documentation is even easier with the KitchenManagement System – especially when you are operating multiple RATIONAL appliances in your kitchen. They are then combined in a network and connected to a PC. All hygiene data is recorded for each specific appliance and filed clearly. All HACCP data can be displayed in tables or diagrams. Also, you can quickly create many other cooking programmes in the KitchenManagement System and access numerous free cooking programmes on the internet.
Simply clean with no limescale.
Efficient CareControl.

With Efficient CareControl, the SelfCookingCenter® will automatically clean and descale itself and do this unsupervised overnight if desired. According to how dirty your unit is, it will intelligently determine the most efficient cleaning stage. It suggests the best dose of cleaning agent and descaler to keep your SelfCookingCenter® hygienically clean.

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.

Expensive and high-maintenance water softening is no longer necessary. The new Efficient CareControl needs around 30% less resources than the previous model. It therefore costs much less than a thorough manual clean and is also particularly safe due to the use of tabs.

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Overview of advantages:

- **Solid cleaning agent:** health safety without the use of liquid cleaning agents
- **Recognition of degree of dirt with intelligent cleaning proposal:** minimal operating costs and workload
- **Automatic descaling:** no costs for descaling or water softening
- **Creation of a customised cleaning plan:** always clean and maintained with sparkling hygiene guarantee

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“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
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.

<table>
<thead>
<tr>
<th>Your profit</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>As average of 10% less raw materials purchased through precise regulation and iCookingControl®.</td>
<td>Cost of goods: $10,000</td>
<td>Cost of goods with SelfCookingCenter® $9,000</td>
<td>$1,000</td>
</tr>
<tr>
<td><strong>Power</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>The unique cooking performance, iLevelControl and state of the art control technology consume up to 28% less energy*</td>
<td>Consumption 15,000 kWh x $0.20 per kWh</td>
<td>Consumption with SelfCookingCenter® 11,500 kWh x $0.20 per kWh</td>
<td>$588</td>
</tr>
<tr>
<td><strong>Working time</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>iLevelControl shortens production time by up to 30% through rolling loads. Doing away with routine tasks with iCookingControl.</td>
<td>120 hours less x $25**</td>
<td></td>
<td>$3,000</td>
</tr>
<tr>
<td><strong>Water softening / descaling</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>These costs are eliminated entirely with Efficient CareControl.</td>
<td>Conventional costs $111</td>
<td>Costs with SelfCookingCenter® $0</td>
<td>$111</td>
</tr>
</tbody>
</table>

Your extra earnings per month = $4,699
Your extra earnings per year = $56,388

* Compared to the previous model. ** Compound calculation based on an hourly rate for chef / cleaning staff.

The average hospital with 900 meals per day with one each of the SelfCookingCenter® 101, 201, 202 models – additional earnings compared to previous model.
Extreme durability.
Accessories designed for extreme use.

It is only by using original RATIONAL accessories that you will be able to see all the features of the SelfCookingCenter®. This is the only way to succeed with special applications such as preparing pre-fried products, grilling chicken and duck, cooking whole lamps and suckling pigs. Even escalopes and steaks can be prepared without time consuming turning. 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 flambees to a superior quality. Turn it over and vegetables, steaks or even fish will have the perfect grill 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, rösti and tortillas. The special non-stick coating guarantees that the food will not stick.

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

**LED lighting with rack signaling**

The completely new LED lighting provides optimal visibility of the cooking cabinet and of every single rack, from top to bottom and from side to side. The light neutrally reflects the bowing of the products. Energy-saving, durable and low-maintenance.

**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 radius requires less space. The 1/3 and 2/3-GN containers can be used for small quantities.

**Energy consumption display**

You will always know how much energy an individual cooking process requires and how much energy per day has been consumed. The data is visible both on the display and as a download.

**Triple glass door**

Triple glass door with cutting edge heat reflection coating ensures minimum heat loss. You save an additional 10% in energy costs as a result. Since all the panels can be cleaned, visibility remains good for well over a year.

**Intelligent 6-point probe**

Even if the core temperature probe is not inserted correctly, the probe can still reliably identify the coldest point in the food ensuring that all products are always cooked perfectly.

**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.

**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 constant operation. Special cooking methods such as grilling or searing is no problem even with large quantities of food.

**Lengtwise 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 radius requires less space. The 1/3 and 2/3-GN containers can be used for small quantities.

**Positioning aid**

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

**Dynamic air circulation**

The heat is always optimally distributed thanks to the specific cooking cabinet geometry and the powerful fan impeller drive, which intelligently adjusts the rotation direction and speed of the relevant food product. This ensures excellent food quality even with full loads. An integrated fan impeller fan reacts promptly and quickly stops the fast impeller when the door is opened. This provides added safety.

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**Positioning aid**

The patented positioning aid facilitates the correct placement of the core temperature probe in liquid, soft or very small products.
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 electric 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. For detailed information, please request our CombiMaster® Plus brochure or our brochure of small-sized units. Or visit our website at www.rationalaustralia.com.au.

<table>
<thead>
<tr>
<th>Appliances</th>
<th>XS Model 61</th>
<th>Model 62</th>
<th>Model 101</th>
<th>Model 102</th>
<th>Model 201</th>
<th>Model 202</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Electric and Gas</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Capacity</td>
<td>6 x 2/3 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>Number of meals per day</td>
<td>20–30</td>
<td>60–150</td>
<td>60–180</td>
<td>150–200</td>
<td>150–300</td>
<td>300–500</td>
</tr>
<tr>
<td>Lengthwise loading</td>
<td>1/2, 1/3, 1/4, 2/8 GN</td>
<td>1/2, 2/3, 1/3, 2/8 GN</td>
<td>1/2, 2/3, 1/3, 2/8 GN</td>
<td>1/2, 1/1 GN</td>
<td>1/2, 2/3, 1/3, 2/8 GN</td>
<td>2/1, 1/1 GN</td>
</tr>
<tr>
<td>Width</td>
<td>855 mm</td>
<td>847 mm</td>
<td>847 mm</td>
<td>1,049 mm</td>
<td>1,049 mm</td>
<td>879 mm</td>
</tr>
<tr>
<td>Depth</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>
</tr>
<tr>
<td>Height</td>
<td>867 mm</td>
<td>1,042 mm</td>
<td>1,042 mm</td>
<td>1,322 mm</td>
<td>1,322 mm</td>
<td>1,792 mm</td>
</tr>
<tr>
<td>Water outlet</td>
<td>DN 40</td>
<td>DN 50</td>
<td>DN 50</td>
<td>DN 50</td>
<td>DN 50</td>
<td>DN 50</td>
</tr>
<tr>
<td>Water pressure</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>
<td>150–600 kPa or 0.15–0.6 Mpa</td>
<td>150–600 kPa or 0.15–0.6 Mpa</td>
</tr>
<tr>
<td><strong>Gas</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Weight</td>
<td>72 kg</td>
<td>110 kg</td>
<td>135 kg</td>
<td>151 kg</td>
<td>185 kg</td>
<td>268 kg</td>
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<tr>
<td>Connected load</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>
</tr>
<tr>
<td>Fuse</td>
<td>3 x 10 A</td>
<td>3 x 16 A</td>
<td>3 x 16 A</td>
<td>3 x 16 A</td>
<td>3 x 16 A</td>
<td>3 x 16 A</td>
</tr>
<tr>
<td>Mains connection</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>“Dry Heat” output</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>
</tr>
<tr>
<td><strong>Steam</strong> output</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>
</tr>
<tr>
<td><strong>Natural gas/Liquid gas LPG</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Weight</td>
<td>123 kg</td>
<td>163 kg</td>
<td>168 kg</td>
<td>168 kg</td>
<td>185 kg</td>
<td>331 kg</td>
</tr>
<tr>
<td>Height including draft diverter</td>
<td>1,602 mm</td>
<td>1,273 mm</td>
<td>1,087 mm</td>
<td>1,087 mm</td>
<td>1,477 mm</td>
<td>1,477 mm</td>
</tr>
<tr>
<td>Electrical rating</td>
<td>0.6 kW</td>
<td>0.3 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>Fuse</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>Mains connection</td>
<td>1 NAC 240 V</td>
<td>1 NAC 240 V</td>
<td>1 NAC 240 V</td>
<td>1 NAC 240 V</td>
<td>1 NAC 240 V</td>
<td>1 NAC 240 V</td>
</tr>
</tbody>
</table>

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? No problem! Simply contact us on: Tel. 1800 035 327.

Installation
Our RATIONAL Service Partners will 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.rationalaustralia.com.au. 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
Profit 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.

RATIONAL Service Partners
Our SelfCookingCenter® units are reliable and durable. However, should you encounter technical difficulties, the RATIONAL Service Partners can provide swift and efficient support. Guaranteed spare parts supply and a weekend call-out team included: Tel. 1800 035 327.

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.
Do you want to see all this with your own eyes?
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. Live, with no obligation, and near where you are. Visit one of our free RATIONAL CookingLive events. Contact us on Tel. 1800 035 327 or visit us at www.rationalaustralia.com.au to find out when and where future events will be held.
We reserve the right to make technical changes in the interest of progress.