The ideal cooking system for the hospitality industry.
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. One that relieves you of routine chores and stresses – and at the end of the day earns you more money.
All-around satisfied customers, without the stress, rush or cost pressure: Which chef doesn’t want that? Anyone going out for dinner expects a delicious, varied and high-quality menu, which is tasty, healthy and looks good. A meal that the customer will recommend to others and for which they would gladly return. For them it’s a treat; but they also want much more – simplicity and efficiency.

But how can you combine the two? With the RATIONAL SelfCookingCenter® you can cook measurably faster, with distinctly more flavour, healthier and always precisely to the letter. You also save significantly on raw materials, working time as well as energy and water consumption, therefore looking at the balance sheet will also be a treat.
Fits into any professional kitchen.
Grill, roast, bake, steam – in one single appliance.

In the past, chefs used to need special appliances like convection ovens, roasters, pans, boilers, deep-fryers, steamers, pots or frying pans along with a lot of time and effort to prepare a good meal. The SelfCookingCenter® is currently the only appliance with which any kitchen can whip-up a complete menu.

On less than 1 m² of space, you 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 predictably, 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, 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 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.

This has revolutionised food preparation as you no longer need to set and continuously readjust the ideal temperature, humidity or air speed, or set a programme. You simply specify your desired result, even whether you prefer your food rare, medium or well done, with light or dark browning, with or without crisping. The new SelfCookingCenter™ supports you like no other cooking appliance. It will do all the checking for you and even save you 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.

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

Only the result counts.
The SelfCookingCenter® with the 5 senses.
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 in mise en place – 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.

Clever mixed loads in à la carte – 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 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.

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.
For perfect mise en place service.
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 trout, roast beef, 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 reprogrammes 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: With iCookingControl you can easily cook large roasts of different sizes at the same time, such as fish fillets and whole fish. If the smallest piece is ready, the SelfCookingCenter® will signal its removal and finish cooking the next largest roast according to the desired result.

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” in à la carte service – 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. You can therefore prepare all kinds of different food in a single appliance all at the same time.

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 rack 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. 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 you 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. 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: high food quality without monitoring
> Displays which food can be cooked together: easy to see
> Multifunctional: up to 70% energy savings

All at the same time and always at the right time.
The efficient helper for your à la carte service.

“With the new RATIONAL, we have made enormous progress in à la carte. Our customers praise the good quality of the food and we are now able to serve 30% more meals an hour. And with the same personnel too.”

Harald Keßler, Owner of the restaurant Gasthaus zum Luitpold, Fuchstal/Leeder, Germany
Overview of advantages:

- Intelligent mixed loading: less stress and hectic rush
- Monitoring and intelligent adjustment of cooking time: consistently high quality
- Short Finishing® times – hardly any waiting time – ideal for lunchtime service

In à la carte service, the food has to get to the table quickly, and it must be of high quality and at a competitive price. Finishing® is the solution for à la carte. Even more sophisticated dishes can be prepared just a few minutes after ordering, with equal amounts of love and efficiency, and to the letter.

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®.

You can also prepare pan-fried foods, for example, à la minute and add the side dishes completed in Finishing®. 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 RATIONAL iLevelControl, you can retain your composure even during rush hour service. Every plate is monitored. iLevelControl will automatically signal once the relevant plate is ready. Everything is finished to perfection with Finishing®.

Quality that comes quickly: stress-free à la carte service with Finishing®.

24 hour room service without additional staff
Also use the benefits of Finishing® for your room service. Have the plated plates for the room service menu chilled and ready, and offer your customers a fresh and high quality menu to their rooms around the clock, without additional staff expenditure.

“Finishing® in à la carte is the key to top food quality and unbeatable flexibility. Simply great!”
Samuele Oliva, Executive Chef, Terraco Italia, São Paulo, Brazil
Effortlessly mastering banquets in addition to normal service is only a question of organisation. Your SelfCookingCenter® will give you the perfect support for this, regardless of whether you are catering for 10 or 1,000 customers, or whether it is for a plated service or a buffet.

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.

Overview of advantages:

> Automatic Finishing® process:
  Master events without any impact on a la carte
> Separation of production and service:
  significantly lower staff expenditure for events
> 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

Banquets and buffets during ongoing service:
added business with Finishing®.

Buffets also become child’s play. 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.

“We use the SelfCookingCenter® for quality, quantity and consistency across a variety of foods; banquets for hundreds to an a la carte dish.”
Paul Flicks, Executive Chef, Hilton Birmingham Metropole, Birmingham, UK.
Breakfast and brunch.
Made easy.

Surprise your customers with exciting variety starting with the breakfast buffet. Oven-fresh bread rolls and croissants, crispy bacon, delicious sausages and scrambled eggs as if fresh out the pan — with LevelControl you can prepare a wide variety of different baked goods and buffet products in rolling mixed loads. You can prepare extra portions of individual foods in just a few minutes, as and when needed, thus ensuring your buffet is always fresh end of top quality.

With our own specially developed RATIONAL accessory, production for the day can start without stress: Thanks to the RATIONAL Multibaker, you can prepare 80 fried eggs in just 90 seconds. With the TriLax-coated roasting and baking trays, you will achieve 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. Depending on how dirty your unit is, it determines the necessary cleaning stage and proposes an optimum dose of cleaning agent and descaler.

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.

“...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 Smithfields, London, UK

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
The new 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 rewards of whitefficiency® are most visible in your kitchen. You save on energy, water and raw ingredients and produce less waste. RATIONAL also frees up 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>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>Meat / Fish / Poultry</td>
<td>Cost of goods: $6,000</td>
<td>Cost of goods with SelfCookingCenter®: $5,400</td>
<td>$600</td>
</tr>
<tr>
<td>Power</td>
<td>Consumption: $2,363 kWh x $0.20 per kWh</td>
<td>Consumption with SelfCookingCenter®: $1,701 kWh x $0.20 per kWh</td>
<td>$130</td>
</tr>
<tr>
<td>Working time</td>
<td>30 hours less x $25</td>
<td>$750</td>
<td></td>
</tr>
<tr>
<td>Water softening / descaling</td>
<td>Conventional costs: $37</td>
<td>Cost with SelfCookingCenter®: $0</td>
<td>$37</td>
</tr>
</tbody>
</table>

Your extra earnings per month = $1,517
Your extra earnings per year = $18,204

* Compared to the previous model.
Top quality is our goal.
The right accessory is the perfect partner.

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 tarte flambées 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 products the classic grill stripes or the popular original American steakhouse pattern.

Roasting and baking sheets
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, hash browns or tortilla española in large batches. The special non-stick coating guarantees that the food will not stick.

For further information, please request our accessories brochure or our application brochures. Or visit our website at www.rationalaustralia.com.au.
Technology that does more.  
Because details make the difference.

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 from back to front. The light intensity reflects the lighting of the products. Energy-saving, durable and low maintenance. The new rack signalling makes using SelfCookingCenter even easier.

Triple glaze 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.

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.

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 constant operation. Special cooking methods such as grilling or searing in combinations even with large quantities of food.

Lengthwise loading
The lengthwise 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. You can keep an eye on everything and you are always well informed of what is happening.

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.

Positioning aid
The intelligent 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 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 to the relevant food product. This ensures excellent food quality even with full loads. An integrated fan impeller brake reacts promptly 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 an absolute accuracy in accordance with specifications. The humidity can be regulated down to 40% or up to 100% humidity. The extracts existing humidity or adds extra humidity if the steam generator generates. Given with larger load sizes, you will get crispier crists, crumbly breading, typical grill pattern and pollyness.

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

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Triple glaze 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.
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. Internationally tested

Appliances XS Model 61 Model 101 Model 62 Model 102 Model 201 Model 202

Electric and Gas

<table>
<thead>
<tr>
<th>Capacity</th>
<th>XS 2/3 GN</th>
<th>6 x 1/1 GN</th>
<th>10 x 1/1 GN</th>
<th>6 x 2/1 GN</th>
<th>10 x 2/1 GN</th>
<th>20 x 1/1 GN</th>
<th>20 x 2/1 GN</th>
</tr>
</thead>
<tbody>
<tr>
<td>Number of meals per day</td>
<td>20–80</td>
<td>50-100</td>
<td>80-150</td>
<td>60–160</td>
<td>150–300</td>
<td>150–300</td>
<td>300–500</td>
</tr>
<tr>
<td>Lengthwise loading</td>
<td>1/2, 2/3, 1/3, 2/8 GN</td>
<td>1/3, 2/6, 1/3, 2/8 GN</td>
<td>1/3, 2/6, 1/3, 2/8 GN</td>
<td>2/1, 1/1, 1/3, 2/8 GN</td>
<td>2/1, 1/1, 1/3, 2/8 GN</td>
<td>2/1, 1/1, 1/3, 2/8 GN</td>
<td></td>
</tr>
<tr>
<td>Width</td>
<td>655 mm</td>
<td>847 mm</td>
<td>847 mm</td>
<td>976 mm</td>
<td>976 mm</td>
<td>976 mm</td>
<td>976 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>976 mm</td>
<td>976 mm</td>
</tr>
<tr>
<td>Height</td>
<td>677 mm</td>
<td>782 mm</td>
<td>782 mm</td>
<td>942 mm</td>
<td>942 mm</td>
<td>942 mm</td>
<td>942 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>
<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>
<td>150–600 kPa or 0.15–0.6 Mpa</td>
</tr>
</tbody>
</table>

Electric

| Weight | 72 kg | 110 kg | 135 kg | 151 kg | 185 kg | 268 kg | 351 kg |
| Connected load | 6.2 kW | 11.2 kW | 20.2 kW | 24.2 kW | 36.9 kW | 36.9 kW | 70.7 kW |
| Size | 2 x 16 A | 3 x 16 A | 3 x 16 A | 3 x 16 A | 3 x 63 A | 3 x 63 A | 3 x 100 A |
| Main supply voltage | 3 NAC 415 V | 3 NAC 415 V | 3 NAC 415 V | 3 NAC 415 V | 3 NAC 415 V | 3 NAC 415 V | 3 NAC 415 V |
| “Dry Heat” output | 5.4 kW | 10.3 kW | 18 kW | 21.8 kW | 36 kW | 36 kW | 64.2 kW |
| “Steam” output | 5.4 kW | 9 kW | 18 kW | 18 kW | 36 kW | 36 kW | 54 kW |

Gas

| Weight | – | 72 kg | 110 kg | 135 kg | 151 kg | 185 kg | 268 kg |
| Height including draft diverter | – | 1,202 mm | 1,272 mm | 1,087 mm | 1,347 mm | 2,087 mm | 2,087 mm |
| Electrical rating | – | 0.3 kW | 0.38 kW | 0.4 kW | 0.6 kW | 0.7 kW | 1.4 kW |
| Size | – | 1 x 16 A | 1 x 16 A | 1 x 16 A | 1 x 16 A | 1 x 16 A | 1 x 16 A |
| Main supply voltage | – | 1 NAC 230 V | 1 NAC 230 V | 1 NAC 230 V | 1 NAC 230 V | 1 NAC 230 V | 1 NAC 230 V |
| Gas supply connection | – | R 3/4” | 8/3” | 8/3” | 8/3” | 8/3” | 8/3” |
| Natural gas/Liquid gas | – | LPG | LPG | LPG | LPG | LPG | LPG |
| Max. nonozone-thermal load | – | 47 kW | 78 kW | 101 kW | 102 kW | 158 kW | 224 kW |

XS and Model 202 electric; ENERGY STAR excludes these unit features from certification.
Cook with our kitchen professionals and find out how RATIONAL can revolutionise your kitchen. You can find all the dates at www.rationalaustralia.com.au.

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 can install the appliances in your kitchen.

Personal instruction
We’ll come to your kitchen and show your kitchen team how our units work or how you can use them best for your requirements.

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 new 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 all professional chefs. Recipes, expert tips or videos on using our appliances – you will find exciting information and suggestions for your kitchen. Log in at www.club-rational.com.

ChefLine®
We offer a telephone consulting service to answer any questions you have about applications or recipes. Fast, uncomplicated and from one chef 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 810 161.

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