RATIONAL accessories.
Discover new possibilities.
Get the most out of your cooking appliance with accessories created by RATIONAL. RATIONAL accessories help you to grill the best steaks, bake the most delicious quiches, prepare the lightest pastries, and perfectly crisp breaded items. Their ingenious designs eliminate time-consuming tasks, such as flipping steaks to achieve perfect grill marks. The nonstick TriLax and granite enamel coatings make cleanup easy, too.

RATIONAL accessories enable optimal heat transfer and are extremely durable to withstand commercial kitchen usage. The TriLax coating on many of our accessories is well suited for temperatures at high at 575°F. TriLax also has exceptional nonstick properties, while enabling perfect browning.

Beyond food preparation accessories, RATIONAL offers a comprehensive portfolio of products to help you gain the most value from your SelfCookingCenter® or CombiMaster® Plus. These range from installation solutions to customize set up within your kitchen, to cleaning and care products to maintain peak performance.

RATIONAL accessories. Your versatile companion:
> Full range of professional gourmet accessories
> Special accessories for grilling, baking, roasting, frying, steaming and Finishing
> Installation solutions to meet your specific needs
> Cleaning and care products designed for RATIONAL units
Grilling and roasting plate.
Juicy and crispy with superior grill flavor.

Delight your guests with juicy grilled meat, fish, or vegetables. With the grill side, you can very easily create the traditional grill patterns with the typical delicious grill flavor. The roasting side has a surrounding edge, so that even the most fatty pan-fried cuts can cook safely and above all are fried to crispy perfection. The grilling and roasting plate is, therefore, the ideal addition for your à la carte.

Overview of advantages:
- Traditional grill pattern
- Superior grill flavor
- Multifunctional – can be used on both sides
- Optimal non-stick properties
- Easy to clean

Grill and pizza tray.
Perfectly crisp pizza crust.

You can use the baking side for freshly made or convenience pizza as well as tarte flambée and traditional flatbread. Withstanding temperatures of up to 575°F, the excellent heat conductivity will give you optimal browning and crispiness every time. The fine ribbed structure on the grilling side is particularly suitable for grilling vegetables, fish, and other grilled products.

Overview of advantages:
- Fine grill pattern
- Superior grill flavor
- Can be used on both sides
- Crispy and nicely browned baked goods
- Optimal non-stick properties
- Easy to clean

1/1 GN (12 ¾” x 20 ¾”)
N°: 60.71.617

2/3 GN (12 ¾” x 14”)
N°: 60.73.798

1/1 GN (12 ¾” x 20 ¾”)
N°: 60.70.943
Diamond and grill grate.
Up to 160 steaks medium in only 15 minutes.

Thanks to its innovative design, the new diamond and grill grate offers you two different grill patterns with just one grate. Depending on which side you use, the diamond and grill grate will either give your products the classic grill stripes or the popular American steakhouse pattern. It is extremely strong and durable. The TriLax coating has exceptional non-stick properties, supports browning, and is well-suited for use at temperatures up to 575°F. The products are simply placed on the cold diamond and grill grate and loaded all at once. Preheating is not required thanks to the excellent heat conductivity of its special alloy.

CombiFry®.
200 portions of fries in 15 minutes.

The patented CombiFry® allows you to prepare large quantities of pre-fried products, such as fish sticks, fries, and wedges, with no additional oil. Healthy and delicious, this is the perfect solution for schools seeking to prepare more nutritious foods.

Overview of advantages:
- 95% less fat
- 40% fewer calories
- Ideal for large quantities
- Optimal browning and crispiness

These brands recommend the RATIONAL CombiFry®

Large quantities of fries in only 15 minutes – the CombiFry® makes this possible

Overview of advantages:
- 15 portions (6 lb) in one SelfCookingCenter® XS
- 30 portions (13 lb) in one SelfCookingCenter® 61
- 60 portions (26.5 lb) in one SelfCookingCenter® 62
- 50 portions (32 lb) in one SelfCookingCenter® 101
- 100 portions (44 lb) in one SelfCookingCenter® 102
- 100 portions (44 lb) in one SelfCookingCenter® 201
- 200 portions (88 lb) in one SelfCookingCenter® 202
Roasting and baking pan.
Easily prepare classic pan-fried dishes now.

With the roasting and baking pan, you can prepare almost all of the classic pan-fried dishes, such as Swiss rösti, tortilla, quiches, pancakes, and even small cakes like tarte tatin. The excellent heat conductivity and the griddled surface ensure the best possible browning in minutes. Specially-formed carrier trays, which are available in both sizes, ensure easy, secure, and slip-free handling.

Overview of advantages:
> Available in two popular sizes Ø 6 ⅜" or 9 ⅞"
> Uniform browning thanks to the waved bottom
> Easy lift side handles
> Designed for easy stacking
> Carrier tray for secure and slip-free handling
> Optimal non-stick properties
> Easy to clean

Roasting and baking pan, small (Ø 6 ⅜")

| Small roasting and baking pan | N°: 60.73.271 |
| Carrier tray 1/1 GN (12 ¾" x 20 ⅞"), small | N°: 60.73.212 |
| Set (4 pans including carrier tray) | N°: 60.73.286 |

Roasting and baking pan, large (Ø 9 ⅞")

| Large roasting and baking pan | N°: 60.73.272 |
| Carrier tray 1/1 GN (12 ¾" x 20 ⅞"), large | N°: 60.73.216 |
| Set (2 pans including carrier tray) | N°: 60.73.287 |

Multibaker.
Up to 160 fried eggs in just 2 minutes.

The multibaker is suitable for the preparation of fried eggs, omelets, rösti, and even tortillas, especially in large quantities. The special non-stick coating guarantees that the food will not stick.

Overview of advantages:
> Uniform browning
> Ideal for large quantities
> Optimal non-stick properties
> Easy to clean

Set (Ø 6 ⅜")

| 1/3 GN (12 ¾" x 7") | 2 molds | N°: 60.73.764 |
| 2/3 GN (12 ¾" x 14") | 5 molds | N°: 60.73.646 |
| 1/1 GN (12 ¾" x 20 ⅞") | 8 molds | N°: 60.71.157 |
Roasting and baking trays.
The all-purpose accessory.

Granite enamelled containers.
Ideal for roasting, braising, pan-frying, and baking.

Overview of advantages:
> Optimal uniformity
> Ideal for large quantities
> Exceptional durability
> Optimal non-stick properties
> Easy to clean

Granite enamelled containers by RATIONAL are almost indestructible. The corners of the containers are fully contoured, so that no portions are lost when baking cakes or gratins. Thanks to the excellent heat conductivity, the food is browned uniformly, whether it is a crispy breaded product, a juicy roast, or other bakery products.

Overview of advantages:
> Optimal uniformity
> Universal use
> Uniform browning
> No portion losses
> Built to last

Roasting and baking tray
Whether it's poultry, medallions, bread rolls, croissants, Danish pastries, roasted potatoes, or an assortment of other products, you can prepare an unbelievable variety of different foods with the roasting and baking tray. Everything is uniformly browned, remains juicy, and obtains a nice crust.

Perforated baking tray
To crisp up all types of convenience baked goods.

Perforated baking tray

<table>
<thead>
<tr>
<th>Container</th>
<th>2/3 GN (12 ¾&quot; x 14&quot;)</th>
<th>1/1 GN (12 ¾&quot; x 20 ⅞&quot;)</th>
<th>2/1 GN (25 ⅝&quot; x 20 ⅞&quot;)</th>
</tr>
</thead>
<tbody>
<tr>
<td>TriLax</td>
<td>Nº: 6074.147</td>
<td>Nº: 6015.1103</td>
<td>Nº: 6015.2103</td>
</tr>
<tr>
<td>Deep</td>
<td>¾&quot;</td>
<td>1 ½&quot;</td>
<td>2 ½&quot;</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Container</th>
<th>1/2 GN (12 ¾&quot; x 10 ¾&quot;)</th>
<th>2/3 GN (12 ¾&quot; x 14&quot;)</th>
<th>1/1 GN (12 ¾&quot; x 20 ½&quot;)</th>
<th>2/1 GN (25 ⅝&quot; x 20 ⅞&quot;)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Nº: 6014.1202</td>
<td>Nº: 6014.2302</td>
<td>Nº: 6014.1102</td>
<td>Nº: 6014.2102</td>
<td></td>
</tr>
</tbody>
</table>
**Muffin and timbale mold.**
Baking can be so easy.

The muffin and timbale mold is made from a highly flexible material and has optimal non-stick properties. With a fill volume of 3.4 fl oz (100 ml), it is particularly suited for the preparation of vegetable flans, fish timbales, bread pudding, poached eggs, and all kinds of desserts.

**Overview of advantages:**
- Highly flexible
- Best non-stick properties
- Ideal for delicate foods
- Maximum durability
- Easy to clean

**CombiGrill.**
Simple grilling.

Thanks to its special design, the CombiGrill is well-suited especially for the preparation of large quantities of grilled products. The products to be grilled are simply placed on the cold CombiGrill and loaded all at once. The CombiGrill does not need to be preheated thanks to the excellent heat conductivity of its special alloy.

**Overview of advantages:**
- Traditional grill pattern
- No preheating necessary
- Also for large quantities
- Optimal non-stick properties
- Easy to clean

**Loading aid.**
The simple way to the perfect grill pattern.

The loading aid is the ideal enhancement to the CombiGrill. The loading aid really helps to reduce the workload when grilling large quantities, especially thinner grilled products, such as minute steaks or grilled vegetables. All products can now be loaded onto the loading grid outside of the appliance. Using the loading aid, the products are then placed onto the hot CombiGrill and easily removed when finished cooking. This is only available for the 61, 101, and 201 models.

**Overview of advantages:**
- Traditional grill pattern
- No preheating necessary
- Also for large quantities
- Optimal non-stick properties
- Easy to clean

---

<table>
<thead>
<tr>
<th>CombiGrill</th>
<th>Loading aid</th>
</tr>
</thead>
<tbody>
<tr>
<td>1/1 GN (12 ¾&quot; x 20 ⅞&quot;)</td>
<td>1/1 GN (12 ¾&quot; x 20 ⅞&quot;)</td>
</tr>
<tr>
<td>12 molds</td>
<td>12 molds</td>
</tr>
<tr>
<td>N°: 6017.1002</td>
<td>N°: 6017.1002</td>
</tr>
<tr>
<td></td>
<td>24 molds</td>
</tr>
<tr>
<td></td>
<td>N°: 6017.1001</td>
</tr>
<tr>
<td></td>
<td>1/1 GN (12 ¾&quot; x 20 ¼&quot;)</td>
</tr>
<tr>
<td></td>
<td>N°: 6017.1001</td>
</tr>
<tr>
<td></td>
<td>N°: 6073.848</td>
</tr>
</tbody>
</table>
**Grill and tandoori skewers.**

A wide variety of skewers.

The grill and tandoori skewer has a remarkable number of possible uses. With a round, square, or triangular cross section, you will always have the right skewer for meat, fish, poultry, or vegetables.

### Overview of advantages:
- Different cross sections for universal use
- Uniform browning on all sides
- Easy to use

<table>
<thead>
<tr>
<th>Item no.</th>
<th>GN dimensions</th>
<th>Capacity</th>
<th>Product weight</th>
<th>Model XS</th>
<th>Model 61</th>
<th>Model 101</th>
<th>Model 102</th>
<th>Model 201</th>
<th>Model 202</th>
</tr>
</thead>
<tbody>
<tr>
<td>6035.1015</td>
<td>1/2 GN (12 ⅛” x 10 ¾”)</td>
<td>4 chickens</td>
<td>2.9 lb</td>
<td>4</td>
<td>16</td>
<td>24</td>
<td>48</td>
<td></td>
<td></td>
</tr>
<tr>
<td>6035.1016</td>
<td>1/1 GN (12 ⅛” x 20 ⅛”)</td>
<td>6 chickens</td>
<td>4 lb</td>
<td>12</td>
<td>18</td>
<td>24</td>
<td>36</td>
<td>36</td>
<td>72</td>
</tr>
<tr>
<td>6035.1006</td>
<td>1/1 GN (12 ⅛” x 20 ⅛”)</td>
<td>8 chickens</td>
<td>2.9 lb</td>
<td>16</td>
<td>24</td>
<td>32</td>
<td>48</td>
<td>48</td>
<td>96</td>
</tr>
<tr>
<td>6035.1010</td>
<td>1/1 GN (12 ⅛” x 20 ⅛”)</td>
<td>10 chickens</td>
<td>2 lb</td>
<td>20</td>
<td>30</td>
<td>40</td>
<td>60</td>
<td>60</td>
<td>120</td>
</tr>
</tbody>
</table>

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**Chicken and duck superspike.**

Up to 96 chickens in only 40 minutes.

The vertical arrangement of the poultry and the associated chimney effect drastically shortens the cooking time. This means that the breast meat is particularly juicy and the skin is uniformly browned. Easy handling allows this accessory to be loaded quickly.

### Overview of advantages:
- Easy to use
- Juicy breast meat
- Exceptional crispiness
- Short cooking times
- Great for large quantities

### Appliance size and load quantity

<table>
<thead>
<tr>
<th>Item no.</th>
<th>GN dimensions</th>
<th>Capacity</th>
<th>Product weight</th>
<th>Model XS</th>
<th>Model 101</th>
<th>Model 201</th>
</tr>
</thead>
<tbody>
<tr>
<td>6035.1009</td>
<td>1/1 GN (12 ⅛” x 20 ⅛”)</td>
<td>8 ducks</td>
<td>4.9 lb</td>
<td>8</td>
<td>16</td>
<td>32</td>
</tr>
</tbody>
</table>

**Chicken spit for horizontal chicken roasting (for 62, 102, and 202 models only)**

<table>
<thead>
<tr>
<th>Item no.</th>
<th>Capacity</th>
<th>Product weight</th>
<th>Model XS</th>
<th>Model 101</th>
<th>Model 201</th>
</tr>
</thead>
<tbody>
<tr>
<td>60.73.334</td>
<td>2 chickens per spit, chicken spit 20” long</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

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*Set consists of: 1x skewer frame with 5 different skewers.

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14 15
**Potato baker.**
Up to 560 baked potatoes – roughly 50% faster.

With the unique potato baker by RATIONAL, you can prepare baked potatoes or corn on the cob without aluminum foil and up to 50% faster than usual.

| 1/1 GN (12 ¾” x 20 ⅞”) | №: 6035.1019 |
---|---|

**Overview of advantages:**
> Up to 50% faster
> Large quantities – superior quality
> Easy to handle
> Effortless cleaning

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**Rib rack.**
Delicate pre-cooking overnight and grill to finish when needed.

The vertical arrangement of the ribs on the rack means that the unit is fully utilized, with up to 176 lb per load (Each rib rack holds up to 6 full racks of ribs). The rib rack can cook large quantities of food and the quality is exceptional. After pre-cooking, the ribs can be finished when needed.

| 1/1 GN (12 ¾” x 20 ⅞”) | №: 6035.1018 |
---|---|

**Lamb and suckling pig spit.**
Prep, load, that’s it!

For problem-free preparation of a whole lamb or suckling pig.

| Models 101/102/201/202 up to 26.5 lb | №: 6070.819 |
| Model 201 up to 66 lb (1 spit with carrier) | №: 6035.1003 |
| Model 202 up to 66 lb (1 spit with carrier)1 | №: 6035.1002 |
| Optional spit1 | №: 8710.1065 |

1 Optional spit for second lamb or suckling pig. Only for 202 models.

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Now prepare smoked items.

Give meat, fish, vegetables, and much more a superior smoke flavor and distinctive colors. Your products get a natural smoke flavor, which you can regulate exactly how you like. There is no need to buy a separate smoker. Now, everybody can smoke in all RATIONAL units built since 1997 (e.g. ClimaPlus Combi®, CombiMaster®, CombiMaster® Plus and all SelfCookingCenter® models). This is possible thanks to the RATIONAL VarioSmoker. Quick, easy, and cost-efficient.

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RATIONAL GN accessories.
Exceptional quality – way above the norm.

The material used for the RATIONAL containers is up to 33% thicker than standard containers. This guarantees durability, maximum stability even with large quantities, and easy handling since there are no sharp edges. Maximum perforation ensures that your food steams evenly and efficiently. Use this versatile, and durable accessory to steam vegetables or as a part of your buffet.

**Perforated container, stainless steel**

<table>
<thead>
<tr>
<th>Depth</th>
<th>1/2 GN (12 ¾” x 10 ¼”)</th>
<th>2/3 GN (12 ¾” x 14”)</th>
<th>1/1 GN (12 ¾” x 20 ¼”) (with hinged handles)</th>
<th>2/1 GN (25 ¾” x 20 ¼”)</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 ½”</td>
<td>N°: 6015.2304</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>2 ⅛”</td>
<td>N°: 6015.1265</td>
<td>N°: 6015.1165</td>
<td></td>
<td></td>
</tr>
<tr>
<td>2 ½”</td>
<td>N°: 6015.2306</td>
<td>N°: 6015.2165</td>
<td></td>
<td></td>
</tr>
<tr>
<td>3 ½”</td>
<td>N°: 6015.1295</td>
<td>N°: 6015.1195</td>
<td>N°: 6016.1195</td>
<td></td>
</tr>
<tr>
<td>4”</td>
<td>N°: 6015.2306</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>5 ½”</td>
<td>N°: 6015.1215</td>
<td>N°: 6015.1115</td>
<td>N°: 6016.1115</td>
<td></td>
</tr>
</tbody>
</table>

**Containers, stainless steel**

<table>
<thead>
<tr>
<th>Depth</th>
<th>1/3 GN (12 ¼” x 7”)</th>
<th>1/2 GN (12 ½” x 10 ¼”)</th>
<th>2/3 GN (12 ¾” x 14”)</th>
<th>1/1 GN (12 ¾” x 20 ¼”)</th>
<th>2/1 GN (25 ¾” x 20 ¼”)</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 ½”</td>
<td>N°: 6013.1204</td>
<td>N°: 6013.1204</td>
<td>N°: 6013.2304</td>
<td>N°: 6013.2104</td>
<td></td>
</tr>
<tr>
<td>2 ½”</td>
<td>N°: 6013.1306</td>
<td>N°: 6013.1206</td>
<td>N°: 6013.2306</td>
<td>N°: 6013.2106</td>
<td></td>
</tr>
<tr>
<td>4”</td>
<td>N°: 6013.1210</td>
<td>N°: 6013.2310</td>
<td>N°: 6013.1110</td>
<td>N°: 6013.2110</td>
<td></td>
</tr>
</tbody>
</table>

**Grid, stainless steel**

Ideal for large roasts, smaller containers, sheet pans, and more.

<table>
<thead>
<tr>
<th>Size</th>
<th>N°</th>
</tr>
</thead>
<tbody>
<tr>
<td>2/3 GN (12 ¾” x 14”)</td>
<td>N°: 6010.2301</td>
</tr>
<tr>
<td>1/1 GN (12 ¾” x 20 ¼”)</td>
<td>N°: 6010.1101</td>
</tr>
<tr>
<td>2/1 GN (25 ¾” x 20 ¼”)</td>
<td>N°: 6010.2101</td>
</tr>
</tbody>
</table>
Finishing® systems for banqueting.
Reduce event stress.

Regardless of whether it is 20, 100, or several thousand meals, with Finishing® food is perfectly prepared without a stressful, hectic rush. According to the number of guests, the plates are decorated cold and then stored cooled in mobile plate racks. Just before the food is needed, the plates are prepared for service at the same time using Finishing®, without causing you stress or requiring additional staff.

Banquet systems for tabletop appliances
(featureing: mobile plate racks, thermocover, and transport trolleys)

The Finishing® system contains all of the important accessories needed to use Finishing® immediately.

Model 61 20 plates N°: 60.70.400
Model 101 32 plates N°: 60.70.401
Model 62 34 plates N°: 60.70.402
Model 102 52 plates N°: 60.70.403

In addition, you will need a run-in rail.

Banquet systems for standalone appliances
(featureing: mobile plate rack and thermocover)

Model 201 60 plates N°: 60.70.404
Model 202 120 plates N°: 60.70.405

Thermocover
Special insulation materials enable dishes to be parked hot for up to 20 minutes after Finishing®. The simple magnetic seal means that the thermocover can be opened and closed quickly. It is also easy to clean and takes up little storage space.

Model 61 N°: 6004.1007
Model 101 N°: 6004.1009
Model 62 N°: 6004.1016
Model 102 N°: 6004.1014
Model 201 N°: 6004.1011
Model 202 N°: 6004.1012
Combi-Duo 61/101 base N°: 60.70.856
Combi-Duo 62/102 base N°: 60.70.884

Transport trolley with thermocover base for Combi-Duo

The combination of the height-adjustable transport trolley and thermocover base was developed especially for the Finishing® with Combi-Duo appliances.

Model 61/Model 101 (transport trolley 60.60.188 and thermocover 60.70.856) N°: 60.70.920
Model 62/Model 102 (transport trolley 60.70.160 and thermocover 60.70.884) N°: 60.70.918

Run-in rail for mobile oven rack

For the 61, 62, 101, and 102 tabletop models, a run-in rail is required for the use of mobile oven racks or mobile plate racks.

Model 61/Model 101 N°: 60.61.226
Model 62/Model 102 N°: 60.62.094

Run-in rail for mobile oven rack for Combi-Duo

For the 61/101 and 102 models, you will need a run-in rail.

50 plates is standard and/or recommended.

Mobile plate rack (plates up to Ø 12 ¼“)

<table>
<thead>
<tr>
<th>Number of plates</th>
<th>Maximum height of the plate</th>
<th>Maximum height of the dish</th>
</tr>
</thead>
<tbody>
<tr>
<td>Model 61</td>
<td>1”</td>
<td>2”</td>
</tr>
<tr>
<td>20 plates</td>
<td>N°: 60.61.047</td>
<td></td>
</tr>
<tr>
<td>15 plates</td>
<td>1 ½”</td>
<td>2 ½”</td>
</tr>
<tr>
<td>N°: 60.61.128</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Model 101</td>
<td>1”</td>
<td>2”</td>
</tr>
<tr>
<td>32 plates</td>
<td>N°: 60.11.030</td>
<td></td>
</tr>
<tr>
<td>26 plates</td>
<td>1 ½”</td>
<td>2 ½”</td>
</tr>
<tr>
<td>N°: 60.11.149</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Model 62</td>
<td>1 ¼”</td>
<td>2 ½”</td>
</tr>
<tr>
<td>34 plates</td>
<td>N°: 60.62.017</td>
<td></td>
</tr>
<tr>
<td>24 plates</td>
<td>1 ½”</td>
<td>3 ½”</td>
</tr>
<tr>
<td>N°: 60.62.061</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Model 102</td>
<td>1 ¼”</td>
<td>2 ½”</td>
</tr>
<tr>
<td>52 plates</td>
<td>N°: 60.12.022</td>
<td></td>
</tr>
<tr>
<td>42 plates</td>
<td>1 ½”</td>
<td>3 ½”</td>
</tr>
<tr>
<td>N°: 60.12.062</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Model 201</td>
<td>1”</td>
<td>2”</td>
</tr>
<tr>
<td>60 plates</td>
<td>N°: 60.21.099</td>
<td></td>
</tr>
<tr>
<td>50 plates</td>
<td>1 ½”</td>
<td>2 ¾”</td>
</tr>
<tr>
<td>N°: 60.21.104</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Model 202</td>
<td>1 ¼”</td>
<td>2 ½”</td>
</tr>
<tr>
<td>120 plates</td>
<td>N°: 60.22.108</td>
<td></td>
</tr>
<tr>
<td>100 plates</td>
<td>2”</td>
<td></td>
</tr>
<tr>
<td>N°: 60.22.109</td>
<td></td>
<td></td>
</tr>
<tr>
<td>84 plates</td>
<td>1 ½”</td>
<td>3 ½”</td>
</tr>
<tr>
<td>N°: 60.22.182</td>
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<td></td>
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</tbody>
</table>

For the 61, 62, 101, and 102 models, you will need a run-in rail.

50 plates is standard and/or recommended.

Run-in rail for mobile oven rack

For the 61, 62, 101, and 102 tabletop models, a run-in rail is required for the use of mobile oven racks or mobile plate racks.

Model 61/Model 101 N°: 60.61.226
Model 62/Model 102 N°: 60.62.094
Model 61/Model 101 N°: 60.60.020
Model 62/Model 102 N°: 60.60.678
Model 61/Model 101 N°: 60.60.188
Model 62/Model 102 N°: 60.70.160
Combi-Duo.
Double the flexibility, in the same space.

The combination of two RATIONAL appliances simply stacked on top of each other opens up new possibilities, even when space in the kitchen is limited. You can then work in different cooking modes at the same time without needing additional space, which means maximum flexibility. Simply and conveniently control the bottom appliance using the upper control unit.

Combi-Duo Model 61 on Model 62 or Model 61 on Model 102 available upon request.

Combi-Duo kit for Model XS on Model XS, right-hinged door

Combi-Duo kit for Model XS on Model XS, left-hinged door

Stand UG I for Combi-Duo Models 61 on Model XS
(W 25” | D 22” | H 21 7/8”)

Stand UG I mobile for Combi-Duo Models 61 on Model XS
(W 25” | D 22” | H 21 7/8”)

Stand UG II for Combi-Duo Models 61 on Model XS
(W 25” | D 22” | H 21 7/8”)

UltraVent XS Combi-Duo

Closed stacking kit:
SelfCookingCenter® and CombiMaster® Plus Models 61 and 101

Open stacking kit:
SelfCookingCenter® and CombiMaster® Plus Models 61 and 102

Closed stacking kit:

<table>
<thead>
<tr>
<th>Bottom appliance</th>
<th>Top appliance</th>
<th>Model 61 Electric</th>
<th>Model 61 Gas</th>
</tr>
</thead>
<tbody>
<tr>
<td>Model 61 electric</td>
<td>Feet 6”</td>
<td>N°: 60.71.926</td>
<td>N°: 60.71.926</td>
</tr>
<tr>
<td>Model 61 gas</td>
<td>Mobile</td>
<td>N°: 60.71.927</td>
<td>N°: 60.71.927</td>
</tr>
<tr>
<td>Model 61 peace**</td>
<td>Feet 6”</td>
<td>N°: 60.71.929</td>
<td>N°: 60.71.930</td>
</tr>
<tr>
<td></td>
<td>Mobile</td>
<td>N°: 60.71.931</td>
<td>N°: 60.71.931</td>
</tr>
<tr>
<td>Stand UG I for Combi-Duo Model 61 on Model 61</td>
<td>Height 8 1/4” (for Combi-Duo with unit feet only)</td>
<td>N°: 60.30.362</td>
<td></td>
</tr>
<tr>
<td>Stand UG I mobile for Combi-Duo Model 61 on Model 61</td>
<td>Height 8 1/4” (for Combi-Duo with unit feet only)</td>
<td>N°: 60.30.363</td>
<td></td>
</tr>
<tr>
<td>UltraVent recirculating hood for Combi-Duo electric appliances</td>
<td>N°: 60.74.973</td>
<td></td>
<td></td>
</tr>
<tr>
<td>UltraVent Plus recirculating hood for Combi-Duo electric appliances</td>
<td>N°: 60.74.974</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Height-adjustable transport trolley for Model 61</td>
<td>N°: 60.60.188</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Integrated fat drain kit for feet and mobile versions</td>
<td>N°: 60.73.303</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Integrated fat drain kit for Model 61E/61EE on stand UG</td>
<td>N°: 60.73.301</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Transport trolley for integrated fat drain system</td>
<td>N°: 60.73.309</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Open stacking kit:

<table>
<thead>
<tr>
<th>Bottom appliance</th>
<th>Top appliance</th>
<th>Model 62 Electric</th>
<th>Model 62 Gas</th>
</tr>
</thead>
<tbody>
<tr>
<td>Model 62 electric</td>
<td>Feet 6”</td>
<td>N°: 60.71.932</td>
<td>N°: 60.71.932</td>
</tr>
<tr>
<td>Model 62 gas</td>
<td>Feet 6”</td>
<td>N°: 60.71.933</td>
<td>N°: 60.71.933</td>
</tr>
<tr>
<td>Model 62 peace**</td>
<td>Feet 6”</td>
<td>N°: 60.71.935</td>
<td>N°: 60.71.935</td>
</tr>
<tr>
<td></td>
<td>Mobile</td>
<td>N°: 60.71.936</td>
<td>N°: 60.71.936</td>
</tr>
<tr>
<td>Stand UG I for Combi-Duo Model 62 on Model 62</td>
<td>Height 8 1/4” (for Combi-Duo with unit feet only)</td>
<td>N°: 60.30.365</td>
<td></td>
</tr>
<tr>
<td>Stand UG I mobile for Combi-Duo Model 62 on Model 62</td>
<td>Height 8 1/4” (for Combi-Duo with unit feet only)</td>
<td>N°: 60.30.366</td>
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<tr>
<td>UltraVent recirculating hood for Combi-Duo electric appliances</td>
<td>N°: 60.74.975</td>
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<tr>
<td>UltraVent Plus recirculating hood for Combi-Duo electric appliances</td>
<td>N°: 60.74.976</td>
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<tr>
<td>Height-adjustable transport trolley for Model 62</td>
<td>N°: 60.70.160</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Integrated fat drain kit for feet and mobile versions</td>
<td>N°: 60.73.304</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Integrated fat drain kit for Model 62E/62EE on stand UG</td>
<td>N°: 60.73.302</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Transport trolley for integrated fat drain system</td>
<td>N°: 60.73.309</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**We do not recommend the Combi-Duo configurations 61 gas on 101 gas or 62 gas on 102 gas due to hood interference and operator safety risk!
***The installation is only available on the right-hand side for Combi-Duo gas versions.
Stands and base cabinets.
For stable installation of appliances.

To provide secure support for your RATIONAL appliance, we offer stands and base cabinets made from high-grade, robust stainless steel. All stands and base cabinets conform to the applicable hygiene standards.

Model XS
Stand UG XS
W 24 ⅜" | D 17 ¼" | H 5 ⅞"
Rises unit by 6" - 7 ½" on low work surfaces; compensates for slightly uneven work surfaces; allows you to attach your RATIONAL unit to a table
N°: 60.31.029

Model XS
Stand UG I XS, open on all sides
W 25" | D 22 ½" | H 36 ½"
Standard
N°: 60.31.018
Mobile (casters, brakes)
N°: 60.31.169

Stand UG II XS, side walls and top
W 25 ½" | D 22 ¼" | H 36 ½"
8 sets of support rails with two storage compartments and intermediate level
N°: 60.31.044
4 sets of support rails with one storage compartment
N°: 60.31.046

Model XS
Stand UG II
W 33" | D 23 ¼" | H 26 ¼"
Standard
N°: 60.30.320
Mobile (casters, brakes)
N°: 60.30.321

Stand UG II, 14 pairs of supporting rails, side panels, and top
W 33" | D 29" | H 26 ¼"
Standard
N°: 60.30.328
Mobile (casters, brakes)
N°: 60.30.329

Base cabinet US III, 14 pairs of supporting rails, side panels, rear panel, and top
W 33" | D 29" | H 26 ¼"
Standard
N°: 60.30.334
Mobile (casters, brakes)
N°: 60.30.335

Base cabinet US III Ultravent version (Model 61 and 62) in combination with Ultravent or exhaust hood, 20 pairs of supporting rails, raised to 36 ½"
W 33" | D 29" | H 36 ½"
Standard
N°: 60.30.337
Mobile (casters, brakes)
N°: 60.30.338

Base cabinet US IV, 14 pairs of supporting rails, double wing doors, closed on all sides
W 33" | D 29" | H 36 ½"
Standard
N°: 60.30.344
Mobile (casters, brakes)
N°: 60.30.345

Undercarriage, on rugged stainless steel casters
W 33" | D 23 ¼" | H 8"
Mobile with casters
N°: 60.60.968

VersaTop (Models 62 and 102) to provide the possibility to add another piece of equipment, with a maximum load of 550 lb, on top of the RATIONAL unit, with a maximum load of 550 lb, on top of the RATIONAL unit, Gas
W 42 ½" | D 47 ½"
Unit feet 6"
N°: 60.74.279
Mobile with casters (with 2 locking)
N°: 60.74.281

For stable installation of appliances.
Special installation versions. Always the perfect solution for you.

Integration kit Model XS
Visual effects and images are vital, especially in front cooking areas. The extremely flexible and easy-to-use integration kit includes the UltraVent XS or UltraVent Plus XS recirculating hood, which absorbs and dissipates steam. The panel set, also included, prevents the build-up of dirt, even in areas that are difficult to reach. It also meets the stringent hygiene standards and delivers a professional and harmonized look in your kitchen.

<table>
<thead>
<tr>
<th>Integration Kit</th>
<th>Model Dimensions</th>
<th>Part No.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Model XS + UltraVent XS</td>
<td>27 ½&quot; width, 37 ¾&quot; height, 23 ¾&quot; depth</td>
<td>60.74.285</td>
</tr>
<tr>
<td>Model XS + UltraVent Plus XS</td>
<td>27 ½&quot; width, 37 ¾&quot; height, 23 ¾&quot; depth</td>
<td>60.74.408</td>
</tr>
</tbody>
</table>

Mobile catering accessories. Always the best cooking results, even when you’re on the go.

Catering kit
These accessories (supporting frame and stainless steel feet) are fixed under the appliance in place of the normal feet. The supporting bar along the side is for protection and handling.

<table>
<thead>
<tr>
<th>Model</th>
<th>Part No.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Model 61/Model 101</td>
<td>60.73.111</td>
</tr>
<tr>
<td>Model 62/Model 102</td>
<td>60.73.141</td>
</tr>
</tbody>
</table>

Stand UG II catering version
14 pairs of supporting rails. Closed top and side panels, rear panel open, reinforced at the sides. Four stainless steel casters with Ø 7 ¾". Must be used in conjunction with the catering kit.

<table>
<thead>
<tr>
<th>Model</th>
<th>Part No.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Model 61/Model 101 Mobile</td>
<td>60.30.890</td>
</tr>
<tr>
<td>Model 62/Model 102 Mobile</td>
<td>60.30.891</td>
</tr>
</tbody>
</table>

*Not approved with UltraVent Plus

RATIONAL exhaust air technology. For your kitchen environment.

UltraVent
The condensation technology in the UltraVent absorbs and dissipates steam. An additional external connection or extension to an existing exhaust air system is not required for this air recirculation hood. Installation is simple and it can be retrofitted at any time.

UltraVent Plus
In addition to the UltraVent condensation technology, RATIONAL also offers the UltraVent Plus, which is equipped with special filters. This captures vapors, grease and the lingering smoke that builds up while grilling and roasting. RATIONAL appliances can be installed even in critical locations, such as in front cooking areas.

<table>
<thead>
<tr>
<th>Model</th>
<th>Single</th>
<th>Combi-Duo</th>
<th>Part No.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Model XS</td>
<td>60.74.159</td>
<td>60.74.406</td>
<td></td>
</tr>
<tr>
<td>Model 61/Model 101</td>
<td>60.74.971</td>
<td>60.74.977</td>
<td></td>
</tr>
<tr>
<td>Model 62/Model 102</td>
<td>60.74.972</td>
<td>60.74.979</td>
<td></td>
</tr>
</tbody>
</table>

Catering kit
These accessories (supporting frame and stainless steel feet) are fixed under the appliance in place of the normal feet. The supporting bar along the side is for protection and handling.
**Wall bracket**
For space savings, there is a wall attachment (mounting material not included). Only in combination with the mobile oven rack height extension.

- Model XS: 60.30.968
- Model 61: 60.70.963

**Wall bracket**
For space savings, there is a wall attachment (mounting material not included). Only in combination with the mobile oven rack height extension.

- Model XS: 60.30.968
- Model 61: 60.70.963

**Condensation breaker**
Accelerates the expulsion of steam and other vapors from the vent pipe. Steam and vapors can thus be diverted through a pipe into a exhaust system.

- Model XS: 60.74.037
- Models 61, 62 & 101: 60.72.591
- Model 102: 60.72.592
- Models 201, 202: 60.72.593

**Heat shield for left side panel**
Retrofitting a heat shield allows you to place a radiant heat source (e.g. grill) near the left side panel.

- Model XS: 60.74.182
- Model 61: 60.70.390
- Model 62: 60.70.392
- Model 101: 60.70.391
- Model 102: 60.70.393
- Model 201: 60.70.394
- Model 202: 60.70.395

**Appliance and mobile oven rack elevation**
Increases ground clearance underneath the RATIONAL appliance by 2 ¾". Only in combination with the mobile oven rack height extension.

- Appliance elevation Model 201/Model 202: 60.70.407
- Mobile oven rack elevation Model 201: 60.21.184
- Mobile oven rack elevation Model 202: 60.22.184

**Handle holder for mobile oven rack**
The handle of the mobile oven rack has its fixed place and is within easy reach (included in scope of delivery for standalone appliances).

- Model 201/Model 202: 60.72.378
- Mobile oven rack elevation Model 201: 60.21.080
- Mobile oven rack elevation Model 202: 60.22.181

**Trolley ramp**
Inclines in the kitchen floor (up to 3%) can be compensated for with the trolley ramp. It ensures that the mobile rack can be run into the RATIONAL appliance impact-free.

- Model 201: N°: 60.21.080
- Model 202: N°: 60.22.181

**Patent**
RATIONAL special accessories.
Always the perfect solution.

**Full-size sheet pan adapter (not for mobile oven racks)**
For use of full-size sheet pans 18” x 26”. Combination of several adapters is possible (max. 3 for 62 model and 5 for 102 model).

- Model 62/Model 102: N°: 60.12.139
- Model 61/Model 201/Model 202: N°: 60.72.378

**Grease drip container with drain lock**
Ideal for catching grease when grilling and roasting. The grease drip container is easy and safe to drain using the lockable ball valve after cooling.

- Model XS: N°: 60.70.966
- Model 61: N°: 60.70.963
- *1/1 GN (12 ¾” x 20 ¼”)*: N°: 8710.1135
- *2/1 GN (25 ½” x 20 ¼”)*: N°: 60.70.776

---

**Grease drip container with drain lock**
Includes a drain hose and cover. Ideal for catching grease when grilling and roasting. The grease drip container is easy and safe to drain using the lockable ball valve after cooling.

- Model XS: N°: 60.70.966
- Model 61: N°: 60.70.963
- *1/1 GN (12 ¾” x 20 ¼”)*: N°: 8710.1135
- *2/1 GN (25 ½” x 20 ¼”)*: N°: 60.70.776
Care products.
Cleanliness, hygiene, and safety.

RATIONAL care products are individually tailored to the requirements of optimal care for RATIONAL appliances and fulfill the highest quality requirements.

RATIONAL cleaning tabs
(for all SelfCookingCenter® and CombiMaster® Plus appliances with automatic cleaning)
The cleaning tabs developed by RATIONAL, with the new intensive active ingredients, guarantees maximum cleaning power at all times. The tabs are highly concentrated and very economical.

<table>
<thead>
<tr>
<th>Item</th>
<th>Code</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cleaning tabs, 100x</td>
<td>56.00.210A</td>
</tr>
<tr>
<td>Care tabs, 150x</td>
<td>56.00.562</td>
</tr>
</tbody>
</table>

RATIONAL rinse aid tabs
(for the SelfCookingCenter® without Efficient CareControl and CombiMaster® Plus with automatic cleaning)
Highly effective care products ensure active protection and will significantly extend the service life of your units. The cooking cabinet will be hygienically clean and sparkling.

<table>
<thead>
<tr>
<th>Item</th>
<th>Code</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rinse aid tabs, 50x</td>
<td>56.00.211</td>
</tr>
<tr>
<td>Defoamer tabs, 120x</td>
<td>56.00.598</td>
</tr>
</tbody>
</table>

RATIONAL defoamer tabs
(for all SelfCookingCenter® and CombiMaster® Plus appliances)
Defoamer tabs help reduce foaming in water types subject to severe foam build-up.

RATIONAL liquid cleaner
(for all CombiMaster® and ClimaPlus Combi® appliances, and CombiMaster® Plus without automatic cleaning)
RATIONAL liquid cleaner and rinse aid were specially developed in our laboratories. They are perfectly paired for hygienic cleanliness and care.

<table>
<thead>
<tr>
<th>Item</th>
<th>Code</th>
</tr>
</thead>
<tbody>
<tr>
<td>Special soft cleaner – for soiling resulting from cooking applications &gt;392°F (&lt;200°C), non-corrosive, 2.65 gal (10 liters) (for ClimaPlus Combi® with CleanJet® and for manual cleaning)</td>
<td>9006.0136</td>
</tr>
<tr>
<td>Grill cleaner for stubborn dirt, 2.65 gal (10 liters) (for ClimaPlus Combi® with CleanJet® and for manual cleaning)</td>
<td>9006.0153</td>
</tr>
<tr>
<td>Rinse aid, 2.65 gal (10 liters) (only for ClimaPlus Combi® with CleanJet®)</td>
<td>9006.0137</td>
</tr>
</tbody>
</table>

Descaler
The descaler solution and pump are a special pump and process used to effectively clean the steam generator.

<table>
<thead>
<tr>
<th>Item</th>
<th>Code</th>
</tr>
</thead>
<tbody>
<tr>
<td>Descaler, 4x 1 gallon</td>
<td>6005.0110US</td>
</tr>
<tr>
<td>Descaling foot pump</td>
<td>6004.0203</td>
</tr>
</tbody>
</table>

Hand spray gun
The hand spray gun made from durable plastic is extra light to handle, yet still strong. By using the installed pump mechanism, you produce enough pressure, so that you spray the places which are to be cleaned with one press of the button.

<table>
<thead>
<tr>
<th>Item</th>
<th>Code</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hand spray gun for manual cleaning</td>
<td>6004.0100</td>
</tr>
</tbody>
</table>
RATIONAL special accessories.
Must-haves!

Accessories for the breakfast buffet
> Multibaker for fried eggs, pancakes, and omelets
> Roasting and baking tray for bacon, sausages, and bread rolls
> Roasting and baking pan for omelets, scrambled eggs, and pancakes

Accessories for à la carte
> Roasting and baking tray for pan-fried dishes
> Granite enamelled containers (1/4" deep) for breaded products
> Grill and pizza tray for grilled meat, fish, vegetables, and pizza
> Grilling and roasting plate for grilled meat, fish, vegetables, and pan-fried dishes
> CombiFry® for wedges, nuggets, and breaded chicken strips
> Roasting and baking pan for rösti, omelets, and tarte tatin

Accessories for Finishing® à la carte
> Grids, stainless steel for effortless plate loading

Accessories for mise en place or production
> Roasting and baking tray for croissants or Danish pastries
> Container, stainless steel
> Granite enamelled container (1/2", 1 1/2", and 2 1/2" deep) for cakes
> Roasting and baking trays for bread rolls
> Grill and pizza tray for tarte flambee, pizza, and bread
> Muffin and timbale mold
> Roasting and baking pan for cakes, pancakes, muffins, and soufflés

Accessories for baking
> Roasting and baking tray for rösti, omelets, and tarte tatin

Accessories for the breakfast buffet
> Multibaker for fried eggs, pancakes, and omelets
> Roasting and baking tray for bacon, sausages, and bread rolls
> Roasting and baking pan for omelets, scrambled eggs, and pancakes

Accessories for Finishing® à la carte
> Grids, stainless steel for effortless plate loading

Accessories for mise en place or production
> Roasting and baking tray for croissants or Danish pastries
> Container, stainless steel
> Granite enamelled container (1/2", 1 1/2", and 2 1/2" deep) for cakes
> Roasting and baking trays for bread rolls
> Grill and pizza tray for tarte flambee, pizza, and bread
> Muffin and timbale mold
> Roasting and baking pan for cakes, pancakes, muffins, and soufflés

Accessories for the breakfast buffet
> Multibaker for fried eggs, pancakes, and omelets
> Roasting and baking tray for bacon, sausages, and bread rolls
> Roasting and baking pan for omelets, scrambled eggs, and pancakes

Accessories for Finishing® à la carte
> Grids, stainless steel for effortless plate loading

Accessories for mise en place or production
> Roasting and baking tray for croissants or Danish pastries
> Container, stainless steel
> Granite enamelled container (1/2", 1 1/2", and 2 1/2" deep) for cakes
> Roasting and baking trays for bread rolls
> Grill and pizza tray for tarte flambee, pizza, and bread
> Muffin and timbale mold
> Roasting and baking pan for cakes, pancakes, muffins, and soufflés

Accessories for the breakfast buffet
> Multibaker for fried eggs, pancakes, and omelets
> Roasting and baking tray for bacon, sausages, and bread rolls
> Roasting and baking pan for omelets, scrambled eggs, and pancakes

Accessories for Finishing® à la carte
> Grids, stainless steel for effortless plate loading

Accessories for mise en place or production
> Roasting and baking tray for croissants or Danish pastries
> Container, stainless steel
> Granite enamelled container (1/2", 1 1/2", and 2 1/2" deep) for cakes
> Roasting and baking trays for bread rolls
> Grill and pizza tray for tarte flambee, pizza, and bread
> Muffin and timbale mold
> Roasting and baking pan for cakes, pancakes, muffins, and soufflés

Accessories for the breakfast buffet
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> Grids, stainless steel for effortless plate loading

Accessories for mise en place or production
> Roasting and baking tray for croissants or Danish pastries
> Container, stainless steel
> Granite enamelled container (1/2", 1 1/2", and 2 1/2" deep) for cakes
> Roasting and baking trays for bread rolls
> Grill and pizza tray for tarte flambee, pizza, and bread
> Muffin and timbale mold
> Roasting and baking pan for cakes, pancakes, muffins, and soufflés
Simple appliance and data management.
ConnectedCooking.

ConnectedCooking is the world's most state-of-the-art cloud-based networking solution for professional kitchens. Whether you own one RATIONAL unit or several, ConnectedCooking opens up a wealth of new and convenient possibilities.

All you have to do is connect your RATIONAL unit to a network. Discover the world of ConnectedCooking.

Get update messages on everything happening with your units. Capture and document all key HACCP data. The Remote Access feature lets you control any of your connected units quickly and easily using your PC, smartphone, or tablet (iOS and Android devices). Keeping your units on the cutting edge of technology is fast and secure: updates are always provided automatically and at no charge. Just start the update process – the unit will take care of the rest. Browse thousands of international recipes, which include quantities, detailed descriptions, and unit settings. With ConnectedCooking, distributing cooking programs is a piece of cake.

With ConnectedCooking, you always know what's going on in your kitchen, and you can even make adjustments when you are not on-site. And now, it’s easy to transmit cooking programs to all of the units in your kitchen.

www.connectedcooking.com

<table>
<thead>
<tr>
<th>Quotation</th>
<th>Item name</th>
<th>Item number</th>
<th>Gastronorm size</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cleaning tabs, 100x per bucket (page 30)</td>
<td>N°: 56.00.210A</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Care tabs, 150x per bucket (page 30)</td>
<td>N°: 56.00.562</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Rinse aid tabs, 50x per bucket (page 30)</td>
<td>N°: 56.00.211</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Diamond and grill grate with TriLax coating (page 6)</td>
<td>N°: 9006.0153</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Roasting and baking plate with TriLax coating (page 4)</td>
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Quote – please enter quantities and item numbers:

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888-320-7274
info@rational-online.us