

The SelfCookingCenter®

Simply roast, boil and
braise overnight.





Turn the night into day. With the SelfCookingCenter®.

Your SelfCookingCenter® works for you, even when you're not there and if you want, you can also leave it unsupervised. Imagine arriving in the kitchen in the morning and your roasts or braised dishes are ready. RATIONAL overnight cooking makes this possible. You can simply use the SelfCookingCenter® around the clock and not only gain more capacity, but also time.

The quality of the meat cooked overnight is unique compared to traditional cooking methods. The meat becomes particularly tender and juicy right from the first to the last rack. The gentle cooking process reduces shrinkage and cuts losses to a minimum.

It's also extremely easy to use. You simply specify how you want your roasts, braised dishes or boiling meat, done. Now your SelfCookingCenter® will do the rest and will make sure that your meat turns out exactly how you want it, without any monitoring or checking required. The SelfCookingCenter® recognises the size of the meat pieces and the load size and applies the necessary settings by itself. You will always know what is happening, as it will always show you what it is doing.

Large roasts.

Inspirational diversity.

With the "Overnight roast" function, you can prepare an unbelievable variety of roasts, in part or full loads or even as a mixed load. Whether it is roast pork with crackling, pork loin, meatloaf, roast lamb, roast beef, roast turkey, duck or goose, whether it is large or small roasts, everything is cooked exactly to your requirements with "overnight roasting". You simply specify the browning and cooking level and your SelfCookingCenter® will do the rest.

After the automatic preheating phase, you simply place the raw meat pieces in the cooking cabinet. There is no need to sear in a pan or tilting pan, as thanks to the high performance capability of the SelfCookingCenter®, the meat is automatically seared and browned.

The cooking cabinet temperature is then reduced by very fast cooling and the meat is then cooked very gently with ClimaSoft®. This slow cooking process ensures that even the most mature meat becomes succulently tender and beautifully juicy. If the meat is ready, it can be held for many hours without any loss in quality.

With "overnight roasting", you can prepare different types of meat and poultry in a single load, and the meat pieces can even be of different sizes. For example, you can prepare roast pork, meatloaf, roast beef, lamb and pork in a single load. This is roasting diversity at the push of a button. You can also use the benefits of this function during the day.



For the first time, it is now possible to directly crisp roasts with crackling prepared in overnight cooking. Let yourself be convinced by the unique quality.



Overview of advantages:

- > Excellent food quality
- > So simple to use
- > Up to 50% less weight and cutting losses reduce the use of raw materials
- > More capacity by using the night as production time
- > Approved for unsupervised operation



Delicious braised dish. Perfectly.

Braising has never been easier. Whether you want to prepare lamb shank, braised beef and roulades, osso bucco, stews or casseroles, you can braise to perfection with the SelfCookingCenter®.

You simply specify your personal desired result and your SelfCookingCenter® will do the rest. It will show you at all times what it is doing, so if required you can keep an eye on it.

After preheating, place the raw meat in the cooking cabinet. According to your requirements, the meat will be seared gently. After searing, you will automatically be asked to pour in the liquid. Then the meat is gently braised. All settings such as the cooking cabinet temperature, humidity and air speed are optimally adjusted to the relevant braised dish, so that the meat becomes wonderfully tender and juicy. In the holding phase, the braised dish can be held for several hours without any loss of quality.

If needed, you can even braise different dishes at the same time, and the meat pieces do not even need to be of the same size, such as roulades or pot roast. Everything is always cooked to perfection.



Overview of advantages:

- > Excellent food quality
- > Easy to use
- > No monitoring or checking required
- > Time saving using mixed loads

Boil meat.

Simply at the push of a button.

Delicious prime boiled beef, cured ham, beef brisket or turkey breast, you can prepare all that in the SelfCookingCenter® according to your specifications.

For a very gentle cooking process, the RATIONAL Delta-T process is applied. The very low cooking cabinet temperature at the beginning is sensitively and evenly increased with the core temperature probe. This guarantees a very gentle cooking process and therefore excellent food quality. The meat becomes succulently tender and beautifully juicy. If required, the meat can also be kept warm for several hours without any loss of quality.

You can also prepare all kinds of different types of meat in a single mixed load with boiled meat too. Your cost of goods is minimised as a result of the very gentle RATIONAL Delta-T process. So you make money right from day one.

Your advantage: You simply earn more.



Overview of advantages:

- > Excellent food quality
- > Easy to use
- > Significantly reduces the use of raw materials
- > No monitoring or checking required
- > Time saving using mixed loads



Top quality is our goal.

The right accessory
is the perfect partner.

Only by using original RATIONAL accessories can you make full use of the SelfCookingCenter®'s possibilities. This is how you can undertake special applications such as preparing pre-fried products, grilling chicken and duck and cooking whole lambs 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.

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 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 are nice and brown and crispy.

Chicken and duck Superspike

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

Lamb and suckling pig spit

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

Ribs rack

The vertical arrangement of the spare ribs on the rack means that full use is made of the cooking appliance with up to 80 kg per load. Once pre-cooked, the spare ribs can be crisped up as needed.

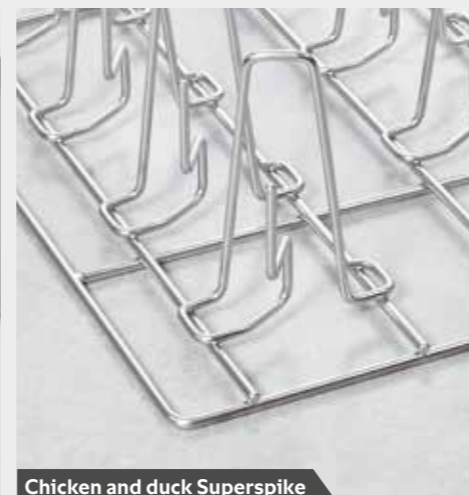
For further information, please request a copy of our accessory catalogue. Or visit our website at www.rational-online.com.



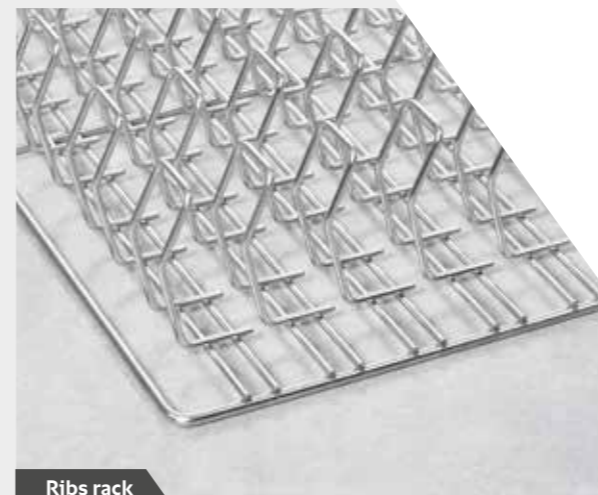
Cross and stripe grill grate



Roasting and baking tray



Chicken and duck Superspike



Ribs rack

The all-inclusive package.

RATIONAL ServicePlus.



RATIONAL CookingLive

Cook with our kitchen professionals and find out how RATIONAL can revolutionise your kitchen. You can find all the dates at www.rational-online.com.

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. 01582 480388.

Installation

Our RATIONAL Service Partners can install the appliances in your kitchen. If you want to install the appliances yourself, we'll send you installation instructions that cover everything you need to know.

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.rational-online.com. 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

The 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 here. Log in at www.club-rational.com.

Club RATIONAL App

Benefit from our useful practical advice and service even when you're mobile.

ChefLine®

We offer a telephone consulting service to answer any questions you have about applications or recipes. Fast, uncomplicated and from one chef to another, 365 days a year. Reach the ChefLine® on: Tel. 07743 389863.

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. 01582 480388.

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.rational-online.com.

Do you want to see all this with your own eyes?

Then cook with us.

“We saw the SelfCookingCenter®
in action for the first time at
the RATIONAL CookingLive.
When I tried the food there, and
experienced how much time can
be saved and how easy it is to use,
then I know 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. 01582 480388 or visit us at
www.rational-online.com to find out when and
where future events will be held.





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