The perfect cooking system for the hotel industry.
Ideas that change the world.

For more than forty years now, we have had one goal: to offer you the best and most powerful cooking equipment possible. A tool that offers you a wealth of new options for making your ideas a reality. One that ensures consistent superior quality, no matter how much and what you are preparing. And one that pays for itself in no time.
Successful hotel gastronomy concepts feature a wide variety of top food quality, fast service, and efficient processes. Whether large- or small-scale, events in particular require that creatively plated meals, with the same consistent superior quality, reach the table quickly.

The goal: thoroughly satisfied customers who look forward to returning and will recommend the establishment to others. For them, it’s all about enjoyment. For you, it’s about producing excellent food easily and efficiently. But how do you bring all of those things together?

The new RATIONAL SelfCookingCenter® prepares food measurably faster and to the perfect degree of doneness, while yielding more flavorful results. Easy, safe controls ensure that the results are always perfect — no matter who’s operating the appliances and what quantities you’re producing. And you’ll also save dramatically on time, energy, water, and raw materials.
Fits into any kitchen.
Grilling, roasting, baking, steaming – all with a single appliance.

In the past, preparing a good meal required a wide range of special equipment, such as convection ovens, steamers, frying pans, boilers, pots, and pans, along with a great deal of time and effort. Today, however, any kitchen can prepare an entire menu using just one appliance: the SelfCookingCenter®.

You can use it to grill, roast, bake, steam, stew, poach, and much more, on roughly 11 ft² (1 m²). It doesn’t matter whether you’re preparing meat, fish, poultry, vegetables, egg dishes, baked goods, or dessert for thirty people or for thousands.

It provides the exact support a kitchen team wants: it cooks quickly, is easy to use, delivers the food quality you specify, and even saves you time, money, and energy. It takes all monitoring and checking off of your hands. It sets temperatures, humidity levels, and cooking times automatically. It monitors the food’s degree of doneness and browning level, so it even saves you the trouble of having to keep flipping or turning pan-fried foods.

Combining heat and steam into a single appliance opens up new possibilities in terms of professional food preparation. Food is cooked very gently, which provides significantly healthier and more nutritious results. The SelfCookingCenter® covers up to 95% of all typical cooking applications.

Powerful steam between 85–265°F (30–130°C)
Steaming, stewing, poaching, blanching – our high-performance steam generator can do it all. Thanks to precise steam temperature regulation and maximum steam saturation, everything from fish to vegetables to egg dishes turns out flavorful and vibrant in color. Vitamins and minerals are preserved. Nothing dries out.

Convection between 85–575°F (30–300°C)
Tender roasts, crispy breaded cutlets, grilled steaks, roasted chicken, fluffy baked goods – thanks to sustained convection heat at temperatures of up to 575°F (300°C), it sets new standards when it comes to uniformity, crispness, and succulence.

Combination of steam and convection between 85–575°F (30–300°C)
The hot, moist cooking environment prevents food from drying out, minimizes cooking losses, and ensures even browning on roasts, gratins, and casseroles. You’ll prepare unforgittably delicious food in significantly less time than with conventional cooking equipment.

Our SelfCookingCenter® is now also available in a smaller size: the new SelfCookingCenter® XS. For more information, please request our SelfCookingCenter® XS brochure or visit our website at rationalusa.com.
The SelfCookingCenter®
Simplicity and efficiency at the push of a button.

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

Easy mise en place thanks to cooking intelligence – iCookingControl
Select your product, set your desired result – done! iCookingControl prepares your food exactly the way you want it, every time. It does not matter who is using the appliance. It detects the size and condition of the products as well as the quantity loaded. It thinks ahead, continually recalculates the ideal path to your desired result, and makes any necessary adjustments automatically.

Clever mixed loads in à la carte operation – 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, increasing productivity and saving time, money, space, and energy. It adjusts cooking times perfectly for individual foods, based on individual load quantities and on how long and how many times the door is opened. This means nothing can be overcooked and your results are always consistently superior.

Superior quality through precision – HiDensityControl
Highly sensitive sensors detect and evaluate the current conditions inside the cooking cabinet every second. HiDensityControl adapts energy levels precisely to meet food requirements, and distributes the energy evenly and efficiently throughout the cooking cabinet. The result: healthy, high quality food on every single rack with minimal resource consumption.

Intelligent automated cleaning – Efficient CareControl
Efficient CareControl is the only automatic cleaning system that detects dirt and limescale and removes them easily. The function adapts to your requirements and suggests the perfect cleaning process at a given time. The result: sparkling, hygienic cleanliness that saves you time, and protects the environment and 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 yourself, right down to the exact degree and percentage.

98
Superior quality at the touch of a button.
Select desired result. Load. Done.

The SelfCookingCenter® makes preparing roasts, pan-fried and grilled dishes, side dishes, desserts, and baked goods child’s play.

Whether you’re doing event mise en place or à la carte service, your food will turn out perfectly every time at the push of a button, with no monitoring or checking required — regardless of who is using the appliance.

iCookingControl detects product sizes and load quantities as well as the product condition, and adjusts all settings as needed automatically. This is only possible thanks to the built-in cooking intelligence, which makes everything very easy. As soon as food is finished cooking, the unit emits an acoustic signal to notify users, and the display uses simple symbols and animations to guide users through each step of the process.

Save money with overnight cooking
The SelfCookingCenter® cooks food unsupervised overnight, saving you time and increasing your capacity. The exceptionally gentle cooking process minimizes cooking and yield losses. As a result, you achieve superior results with larger roasts, such as roast beef, leg of lamb, and prime rib. And a special aging process helps make the meat especially tender and juicy — from the first piece to the last.

Overview of advantages:
> Intelligent cooking processes: no monitoring or checking required
> Food cooked gently to perfection: saves up to 20% in raw materials compared to conventional preparation methods
> Your desired result at the push of a button: easy to use, even for untrained staff
> Automatic cooking process adjustment: exceptional cooking results every time
> Cooking with fats and oils practically becomes superfluous: prepare healthy meals that are up to 95% lower in fat

“The SelfCookingCenter® is easy to use. You push the button, load the food, and it rings when it is done cooking. That’s efficiency.”
Didier Lailhaugue, Executive Chef, InterContinental Buckhead, Atlanta, GA
Overview of advantages:

> Intelligent mixed loads: less stress, less hectic rush
> Monitors food and intelligently adjusts cooking times: consistent high food quality
> Short Finishing® times: minimal waiting – ideal for lunch service

In à la carte service, it’s all about getting top quality food to the table quickly, at a competitive price. Finishing® is the perfect solution for doing just that. Prepare even complex dishes perfectly, with both love and efficiency, and have them ready for service just minutes after the order comes in. The dishes on your menu can be prepared in advance and then chilled until needed. When an order comes in, staff simply plate the food cold and use Finishing® in the SelfCookingCenter® to bring it up to serving temperature.

Of course, you can also prepare some foods (pan-fried dishes, for example) à la minute and then use Finishing® to get side dishes ready. A little sauce, a few garnishes, and the plate is ready to be served. With Finishing®, food reaches the table hot, fresh, and perfectly cooked. You’ll need just eight minutes per batch and then your customers will be impressed by the quality. With RATIONAL iLevelControl, you’ll always have an eye on everything, even during high-volume periods. iLevelControl monitors each individual plate and automatically signals users as soon as a plate is ready. Finishing® puts the perfect finishing touches on everything.
Let your hotel guests start their days with a leisurely breakfast in their rooms, or enjoy lunch or dinner in a private setting. You’ll be able to serve them everything from snacks to four-course meals in their rooms at any time – day or night.

The new SelfCookingCenter® enables you to provide 24-hour room service for your guests. Just use the benefits of Finishing® for your room service as well: plate your room service selections and store them chilled until they’re needed. Then use Finishing® in the SelfCookingCenter® to bring them up to serving temperature in just eight minutes. Your meals will reach your guests’ rooms on hot plates, fresh and delicious.

24-hour room service.
Be there for your guests around the clock.

Overview of advantages:
> Room service without additional staff
> Consistent high food quality
> Fast service
Make event catering child’s play.
Finishing® for banquets and buffets.

It doesn’t matter if you’re catering for twenty guests or thousands, or if you’re doing a plated banquet or a buffet. With Finishing® in the SelfCookingCenter®, your food will always reach the table fresh and delicious, and you’ll save money as well.

Simply prepare food in advance, when you have more time for it. If chilled quickly, it will remain fresh even after several days. For plated service, prepare as many plates as you need and store them chilled in special mobile plate racks. Just before you need the food, use Finishing® to get twenty plates or two thousand ready for service at the same time, with no stress.

The RATIONAL thermocover gives you maximum flexibility by allowing you to keep plates at serving temperature in the mobile plate rack for up to 20 minutes. That way, you’ll have the flexibility you need to react calmly and efficiently to scheduling delays, which are a common occurrence in events.

It makes buffets child’s play, too. Just produce food in advance, store it chilled in containers, and use Finishing® in the SelfCookingCenter to bring it up to serving temperature. If you need additional containers, you can have them ready for service in no time. Long holding times will become a thing of the past – your food will always reach the serving line hot, fresh, and delicious.

Overview of advantages:
> Automatic Finishing® process: manage events effortlessly without affecting your à la carte operations
> Separation of production and service: significantly lower labor costs for events
> As-needed pre-production: no overproduction
> Short Finishing® times: react to delays with flexibility
> Special dew point regulation: consistent exceptional food quality – from the first plate to the last
The SelfCookingCenter® allows you to prepare a wide variety of tasty snacks and bar food at the same time in a single appliance. Within just roughly 11 ft² (1 m²) of space, you’ve got a multifunctional roasting and grilling station that makes the majority of your grilling and roasting pans simply inessential. Cooking surfaces are arranged vertically rather than spread out across the kitchen.

The SelfCookingCenter® displays which foods can be cooked together. Users load the food as needed, and iLevelControl monitors each rack individually. iLevelControl corrects cooking times intelligently depending on the load sizes, and on how often the door is open and for how long. So à la minute pan-fried or grilled dishes will always arrive just the way your customers expect them to be: tender and succulent on the inside, beautifully browned on the outside.

iLevelControl lets you know when a dish is ready, and indicates the corresponding rack on the display. If desired, the system will even use lighting to signal which rack is ready to be loaded or unloaded. User error is practically eliminated, even with untrained staff. Level indication is not available on the XS and floor models.

Overview of advantages:

> Cooks different foods at the same time: maximum flexibility and up to 70% in energy savings compared to conventional cooking technology without a combi-steamer
> Monitors food and intelligently adjusts cooking times: consistent high food quality with no checking
> Displays which foods can be cooked together: easy to operate

Evening operation without stress or hectic rush, with a focus on maximizing food quality:

7:23 PM  2x chicken wings with tater tots and grilled vegetables for Table 7
7:28 PM  4x nachos with cheese and jalapeños for Table 9
7:37 PM  2x house special burgers with fries and 1x chicken sandwich with wedges and a salad for Table 18
7:39 PM  3x deep-dish sausage pizzas
Breakfast and brunch.
Made easy.

Surprise your guests with delicious variety, starting right from the breakfast buffet. Oven-fresh rolls and croissants, crispy bacon, juicy sausage, and scrambled eggs that taste fresh from the pan – with iLevelControl, you can prepare a wide variety of baked goods and buffet options in rolling mixed batches. Just use the preset breakfast shopping cart. You can restock individual items as needed in just a few minutes, so your buffet food will always be hot and fresh – even more importantly, consistent superior food quality will be achieved, no matter who’s in the kitchen.

RATIONAL’s specially developed accessories help you start the day’s production effortlessly: with the multibaker, for example, you can make 80 fried eggs in just 90 seconds. Our TriLax-coated roasting and baking trays can help you make crispy bacon or sausage, or bake wonderfully fluffy rolls and croissants. Nothing sticks to them, so they’re ready to be reused in no time.

Overview of advantages:
> Intelligent mixed loads: add variety to your foodservice operations with ease
> Produce additional batches quickly: food remains fresh and delicious at all times
> Displays which foods can be cooked together: easy to operate
> Broad spectrum of applications in a single appliance: significantly lower investment and operating costs
Simple to clean. No limescale.
Efficient CareControl.

With Efficient CareControl, the SelfCookingCenter® will automatically clean and descale itself, even unsupervised overnight if desired. Depending on how dirty your unit is, it will determine the most efficient level of cleaning and suggest optimum quantities of cleaner and descaler.

If desired, you can program a cleaning time schedule based on your operating hours. The SelfCookingCenter® will automatically notify you at the specified times, ensuring that your unit remains hygienically clean and perfectly cared for at all times.

Expensive and high-maintenance water softening is no longer necessary. Efficient CareControl needs roughly 30% less resources than the previous model*, so it costs much less than a thorough manual cleaning – and its use of cleaning tabs makes it particularly safe as well.

*Pre-2014

> No spraying
> No liquid cleaning agents
> No rinsing
> No subsequent cleaning
Start clean. Insert recommended tabs. Finished.

Overview of advantages:
> Solid cleaning agent: particularly safe to use
> Recognizes the degree of dirt with intelligent cleaning proposal: minimal operating costs and workload
> Automatic descaling: no costs for manual descaling or water softening
> Create individual cleaning schedules: guaranteed sparkling, hygienic cleanliness at all times

"With RATIONAL, we save up to three hours of labor on cleaning per day."
Didier Lailheugue, Executive Chef, InterContinental Buckhead, Atlanta, GA
The SelfCookingCenter®:
An investment that pays off.

New technology does not always have to mean high investment costs. Our SelfCookingCenter® is no exception: its remarkable power and flexibility represents a real advantage to your kitchen, and it can replace not only convection ovens and steamers, but many other appliances as well. It's worth doing the calculation for yourself. The rewards of the SelfCookingCenter® are most visible in your kitchen. You save on energy, water, and raw materials, and produce less waste. You’ll also have up to 30% more space because RATIONAL can free up or replace roughly 40 to 50% of your conventional cooking appliances. After all, we believe maximum customer benefit also means being there for you whenever you need us. Our integrated service approach ensures that you get the most out of our appliances from the start and throughout the product service life.

The average restaurant with 200 meals per day with two SelfCookingCenter® 101 appliances – additional earnings compared to a traditional kitchen without a combi-steamer.

<table>
<thead>
<tr>
<th>Your profit</th>
<th>Amount budgeted per month</th>
<th>Your extra earnings per month</th>
<th>Do the calculations for yourself</th>
</tr>
</thead>
<tbody>
<tr>
<td>Meat / fish / poultry</td>
<td>Cost of goods $8,601</td>
<td>Cost of goods with the SelfCookingCenter® $6,881</td>
<td>= $1,720</td>
</tr>
<tr>
<td>Fat</td>
<td>Cost of goods $64</td>
<td>Cost of goods with the SelfCookingCenter® $2.70</td>
<td>= $51.30</td>
</tr>
<tr>
<td>Power</td>
<td>Consumption 6,300 kWh × $0.20 per kWh</td>
<td>Consumption with the SelfCookingCenter® 1,890 kWh × $0.20 per kWh</td>
<td>= $888</td>
</tr>
<tr>
<td>Working time</td>
<td>iLevelControl shortens production time by up to 50% thanks to rolling loads. Doing away with routine tasks with iCookingControl.</td>
<td>60 hours less × $29</td>
<td>= $1,687</td>
</tr>
<tr>
<td>Water softening / descaling</td>
<td>Conventional costs $67</td>
<td>Costs with the SelfCookingCenter® 50</td>
<td>= $67</td>
</tr>
</tbody>
</table>

*Compared to a traditional kitchen without combi-steamer.
Superior quality is our goal.
The right accessory is the perfect partner.

Only by using original RATIONAL accessories can you make full use of the possibilities the SelfCookingCenter® has to offer. Special applications, such as preparing fried or pan-fried products, grilling chicken or duck, and roasting whole lambs or suckling pigs, require specific accessories. They even allow you to prepare cutlets and steaks without time-consuming turning. Original RATIONAL accessories are tailored to your RATIONAL unit. They are extremely durable and thus ideal for daily, hard use in the professional kitchen.

Grill and pizza tray
The pizza tray’s excellent heat conductivity ensures that all types of pizzas, flatbreads, and tarts turn out perfectly. Turn it over and you can give vegetables, steaks, or even fish perfect grill patterns.

Diamond and grill grate
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 food the classic grill stripes or the popular original American steakhouse pattern.

Roasting and baking tray
RATIONAL’s aluminum baking trays stand out due to their durability, robustness, and excellent non-stick properties. Bread rolls, Danish pastries, pan-fried food, and breaded products come out perfectly brown and crispy.

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

Sheet pan adapter
A flexible sheet pan adapter is available for the American market. The adapter allows for flexible loading of full size sheet pans and hotel pans, even with mixed loads. Easy and safe loading with maximum flexibility (for 62 and 102 models only).

Finishing® systems for banquets
Regardless of whether you’re preparing 20 meals, a hundred, or even thousands: Finishing® ensures that your food will turn out perfectly, with no stress or hectic rush. Simply prepare enough plates for your guests in advance, and then store them refrigerated on mobile oven racks. Then, just before you need the plates, use Finishing® to get them ready for service all at once, with no stress and no need for additional staff.

For more information, please request our Accessories brochure or our application manuals, or visit our website at rationalusa.com.
Built for the American market.
The difference is in the details.

LED lighting with level indication
The completely new LED lighting provides optimal illumination of the cooking cabinet and of every single tray, from top to bottom and from front to back. The light neutrally reflects the browning of the products. It saves on energy, is durable, and low maintenance. The new level indication makes using iLevelControl even easier: a blinking light signals which tray needs to be loaded or unloaded and when. Level indication is not available on the XS and floor models.

Energy consumption display
You will always know how much energy an individual cooking process requires and how much energy has been consumed per day. The data is visible on the display and can also be downloaded.

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

Centrifugal grease separator system
There is no need to change or clean the grease filters and the cooking cabinet air stays clean. Plus, there is no flavor transfer.

RATIONAL
ConnectedCooking
Connecting your RATIONAL units is easy thanks to the world’s most state-of-the-art cloud-based networking solution for professional kitchens. ConnectedCooking helps you keep everything under control: manage your units efficiently, access them remotely via smartphone (iOS and Android devices), document HACCP information automatically, and load recipes from the RATIONAL library into your units quickly and easily. Learn more at ConnectedCooking.com.

ClimaPlus Control®
Cooking cabinet humidity levels are measured precisely with the help of sensors, and then adjusted in accordance with your specifications. Where required, the system extracts excess humidity or adds extra humidity using the steam generator. Even with larger load sizes, you will get crispy croissants, crunchy breading, classic grill patterns, and juicy roasts.

575°F (300°C) maximum cooking cabinet temperature
The extremely robust construction of the SelfCookingCenter® supports temperatures of up to 575°F (300°C) in the cooking cabinet, even in constant operation. Special cooking methods, such as grilling or searing, are not a problem, even with large quantities of food.

Fresh steam generator
The fresh steam generator is indispensable if you want to achieve superior 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, making expensive water softening measures unnecessary.

Dynamic air circulation
Heat is always distributed throughout the cooking cabinet perfectly, thanks to the special cooking cabinet geometry and a powerful fan impeller drive that adjusts fan rotational speed and direction based on specific product requirements. This ensures excellent food quality, even with full loads. When the door is opened, an integrated fan impeller brake reacts promptly, stopping the fan impeller quickly to provide added safety.

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

Sheet pan adapter
A flexible sheet pan adapter is available for the American market. The adapter allows for flexible loading of full-size sheet pans and hotel pans, even with mixed loads. Easy and safe loading with maximum flexibility (for the 62 and 102 models only). A 7-rail hanging frame is also available. The load quantity can also be increased for special applications.

Dynamic air circulation
Heat is always distributed throughout the cooking cabinet perfectly, thanks to the special cooking cabinet geometry and a powerful fan impeller drive that adjusts fan rotational speed and direction based on specific product requirements. This ensures excellent food quality, even with full loads. When the door is opened, an integrated fan impeller brake reacts promptly, stopping the fan impeller quickly to provide added safety.

575°F (300°C) maximum cooking cabinet temperature
The extremely robust construction of the SelfCookingCenter® supports temperatures of up to 575°F (300°C) in the cooking cabinet, even in constant operation. Special cooking methods, such as grilling or searing, are not a problem, even with large quantities of food.
The right appliance.
For every need.

Whether you're cooking for thirty or for thousands, we've always got the right SelfCookingCenter® for you – now including our compact-size SelfCookingCenter® XS. It fits into any kitchen, and thanks to clever installation solutions, it is equally suitable for use in front cooking areas or as a station unit.

The SelfCookingCenter® XS is available as an electric model only. All other models are also available as gas versions. The two versions are identical in terms of dimensions, features, and performance. We also have a number of special versions available to help us tailor your appliance to your kitchen's requirements.

Stacking one appliance on top of another as a Combi-Duo gives you even more flexibility without taking up any additional space. You can control the lower unit easily and conveniently using the display on the upper unit.

For more information, please request a copy of our Units and Accessories Catalog.

### Appliances

<table>
<thead>
<tr>
<th>Appliances</th>
<th>Model XS</th>
<th>Model 61</th>
<th>Model 101</th>
<th>Model 62</th>
<th>Model 102</th>
<th>Model 201</th>
<th>Model 202</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Electric and gas</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Capacity</td>
<td>4–18” x 13” 1/2 sheet pans 3–2/3 GN / 12” x 14” 3–12” x 14” steam pans</td>
<td>6 x 1/1 GN</td>
<td>10 x 1/1 GN</td>
<td>6 x 2/1 GN</td>
<td>10 x 2/1 GN</td>
<td>20 x 1/1 GN</td>
<td>20 x 2/1 GN</td>
</tr>
<tr>
<td>Number of meals per day</td>
<td>20–80</td>
<td>30–100</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, 1/4 GN, 1/2 sheet pans and steam pans</td>
<td>1/1, 1/2, 2/3, 1/3, 1/4 GN</td>
<td>1/1, 1/2, 2/3, 1/3, 1/4 GN</td>
<td>2/1, 1/1 GN</td>
<td>2/1, 1/1 GN</td>
<td>1/1, 1/2, 2/3, 1/3, 1/4 GN</td>
<td>1/1, 1/1 GN</td>
</tr>
<tr>
<td>Width</td>
<td>25 3/4” (655 mm)</td>
<td>33 1/4” (847 mm)</td>
<td>42” (1,069 mm)</td>
<td>34 1/2” (879 mm)</td>
<td>42 1/2” (1,084 mm)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Depth</td>
<td>21 7/8” (555 mm)</td>
<td>30 1/2” (776 mm)</td>
<td>38 3/8” (976 mm)</td>
<td>31 1/8” (791 mm)</td>
<td>39 1/4” (996 mm)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Height</td>
<td>22 3/8” (567 mm)</td>
<td>30 3/4” (782 mm)</td>
<td>41” (1,042 mm)</td>
<td>70 1/8” (1,782 mm)</td>
<td>70 1/8” (1,782 mm)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Water inlet</td>
<td>NPS 3/4”</td>
<td>NPS 3/4”</td>
<td>NPS 3/4”</td>
<td>NPS 3/4”</td>
<td>NPS 3/4”</td>
<td>NPS 3/4”</td>
<td>NPS 3/4”</td>
</tr>
<tr>
<td>Water outlet</td>
<td>2” OD (50 mm)</td>
<td>2” OD (50 mm)</td>
<td>2” OD (50 mm)</td>
<td>2” OD (50 mm)</td>
<td>2” OD (50 mm)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Water pressure</td>
<td>21–87 psi (1.5–6 bar)</td>
<td>21–87 psi (1.5–6 bar)</td>
<td>21–87 psi (1.5–6 bar)</td>
<td>21–87 psi (1.5–6 bar)</td>
<td>21–87 psi (1.5–6 bar)</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### Electric

| Electric          |          |          |           |           |           |           |           |
| Weight            | 159 lb (72 kg) | 243 lb (110 kg) | 298 lb (135 kg) | 333 lb (151 kg) | 408 lb (185 kg) | 480 lb (218 kg) | 591 lb (268 kg) | 774 lb (351 kg) |
| Connected load    | 5.7 kW | 11.1 kW | 19 kW | 22.1 kW | 37 kW | 38 kW | 68 kW |
| Fuse              | 2 x 50 A / 3 x 20 A | 60 A / 75 A | 70 A / 80 A | 125 A / 150 A | 125 A / 150 A | 200 A / 250 A |
| Main connection   | 2 AC 208 V / 240 V | 3 AC 208 V / 240 V | 3 AC 208 V / 3 AC 240 V | 3 AC 208 V / 3 AC 240 V | 3 AC 208 V / 3 AC 240 V | 3 AC 208 V / 3 AC 240 V | 3 AC 208 V / 3 AC 240 V | 3 AC 208 V / 3 AC 240 V |
| Power hot air     | 5.4 kW | 10.6 kW | 18 kW | 21.6 kW | 36 kW | 36 kW | 66 kW |
| Power steam generator | 5.4 kW | 9 kW | 18 kW | 18 kW | 36 kW | 36 kW |

### Gas

| Gas              |          |          |           |           |           |           |           |
| Weight            | 271 lb (123 kg) | 335 lb (152 kg) | 370 lb (168 kg) | 450 lb (204 kg) | 659 lb (299 kg) | 840 lb (381 kg) |
| Connected load    | 0.4 kW | 0.5 kW | 0.77 kW | 0.8 kW | 0.95 kW | 1.6 kW |
| Fuse              | 1 x 15 A / 2 x 15 A | 1 x 15 A / 2 x 15 A | 2 x 15 A | 2 x 15 A | 1 x 15 A / 2 x 15 A | 2 x 15 A |
| Main connection   | 1 NAC 120 V / 2 AC 208 V / 2 AC 240 V (1 PH 208 V / 1 PH 240 V) | 1 NAC 120 V / 2 AC 208 V / 2 AC 240 V (1 PH 208 V / 1 PH 240 V) | 2 AC 208 V / 2 AC 240 V (1 PH 208 V / 1 PH 240 V) | 2 AC 208 V / 2 AC 240 V (1 PH 208 V / 1 PH 240 V) | 1 NAC 120 V / 2 AC 208 V / 2 AC 240 V (1 PH 208 V / 1 PH 240 V) | 2 AC 208 V / 2 AC 240 V (1 PH 208 V / 1 PH 240 V) |
| Gas supply/connection | NPS 3/4” | NPS 3/4” | NPS 3/4” | NPS 3/4” | NPS 3/4” | NPS 3/4” |

### Natural gas / liquid gas LPG

| Natural gas / liquid gas LPG |          |          |           |           |           |           |           |
| Max. rated thermal load   | 49,000 BTU (13 kW) | 83,500 BTU (22 kW) | 106,000 BTU (28 kW) | 151,500 BTU (40 kW) | 167,000 BTU (44 kW) | 303,000 BTU (80 kW) |
| Hot air                   | 49,000 BTU (13 kW) | 83,500 BTU (22 kW) | 106,000 BTU (28 kW) | 151,500 BTU (40 kW) | 167,000 BTU (44 kW) | 303,000 BTU (80 kW) |
| Steam generator           | 45,500 BTU (12 kW) | 75,800 BTU (20 kW) | 79,500 BTU (21 kW) | 151,500 BTU (40 kW) | 144,000 BTU (38 kW) | 191,000 BTU (51 kW) |

XS and 202 electric are not ENERGY STAR® certified.
Advice and design
We will visit your kitchen, observe your operation, and work closely with you to develop a solution that is tailored to your needs. For more information, please call us at 888-320-7274.

Test to buy*
Experience the SelfCookingCenter® in your kitchen before purchasing. Give it a try before you buy!

North America Distribution Center
With 80,000 square feet and 14 functional loading docks, RATIONAL USA’s North America Distribution Center maintains a constant flow of inventory, which includes units, accessories, spare parts, and more. The distribution center is located in Elgin, IL and works closely with its 3rd party shipping carriers to ensure a timely and positive experience.

* Test to buy is not available for the XS model.

Total Freight Solution Program – Superior service from door to door
One way we deliver superior service is by offering our customers a Total Freight Solution Program for all units ordered. This means that all orders with units will receive free freight during their 1st leg of delivery.

RATIONAL Certified Installation
RATIONAL has an extensive network of RATIONAL Service Partners that are trained on how to properly install your piece of equipment. RATIONAL offers two Certified Installation options to choose from, an installation with a Pre-Inspection Site Survey or one without. Pre-Installation Site Survey ensures that the site has the proper space and connections for gas, electric, drain, and water.

Commissioning Program
Should you choose to assume responsibility for the installation, we offer a no-charge Commissioning Program to ensure that your RATIONAL unit is installed properly.

Software updates
We even include free software updates, so that you can benefit from our cooking research specialists’ latest findings. Now, your SelfCookingCenter® will always be on the cutting edge of technology. RATIONAL ConnectedCooking can even make it happen automatically. Just start the update process – the unit will take care of the rest.

Chef Assistance (Initial End User Team Training)
After your RATIONAL has been successfully installed, we provide free Chef Assistance. RATIONAL Certified Chefs will come to your kitchen and help you and your team become familiar with your new equipment.

Academy RATIONAL (Advanced Team Training)
We also offer advance training for you and your team members if you are looking to get more out of your RATIONAL equipment. Register for one of our free seminars at rationalusa.com.

RATIONAL ConnectedCooking
The Internet platform for professional kitchens. Networking your units is easy, and allows you to benefit from a wealth of additional features, such as simplified unit management, smartphone-based remote control functions (iOS and Android devices), easy transmission and management of cooking programs, and automatic HACCP documentation. Find new inspiration in our extensive recipe library containing thousands of international dishes, and then load them into your units with a click of your mouse. Rounding out the selection: a wealth of expert tips, suggestions, and videos on optimizing your kitchen. And of course, the whole thing is available via mobile app as well, and meets the highest security standards. Just register for free and start reaping the benefits: ConnectedCooking.com.

ChefLine
If you have application or recipe questions, we provide support 365 days a year. You can reach the ChefLine at 866-306-2433. Fast and easy support – from one foodservice professional to another.

RATIONAL USA/Canada Training App
Simply select what you want to learn and enjoy! The new training app offers an array of benefits, such as application and instructional videos, manuals, brochures, spec sheets, contact information, and much more. Available on the App Store or Google Play for free. Just search RATIONAL USA/Canada Training App and download.

RATIONAL Service Partners
Our professional and responsive network of RATIONAL Service Partners provides swift and efficient help locally. Each factory-certified technician is trained annually on our equipment in order to better support you. We have a guaranteed spare parts supply and emergency coverage after normal business hours and weekends. You can contact your RATIONAL Service Partner or call our 24/7 hotline at 866-891-3528.

Planned Maintenance Packages
In addition, RATIONAL Service Partners offer Planned Maintenance Packages in order to help maximize your return on investment from the very start.

For more information, please request a copy of our CustomerCarePlus and ConnectedCooking brochures, or visit us online at rationalusa.com.
Seeing is believing!
Come cook with us.

The RATIONAL CookingLive culinary events give you the opportunity to see our technology in action. You will be able to taste the quality of the food being cooked, test the ease of use, experience the versatility, and much more. Last year, more than 3,500 attendees cooked with us at over 200 sites across the US and learned, first-hand, about the benefits of our technology.

Experience the high-performance SelfCookingCenter® for yourself and visit one of our free RATIONAL CookingLive events at a location near you. We host over 1,000 events in the US every year. Register today at rationalusa.com. We look forward to seeing you at our next event!

In addition, we have informational brochures for the following operations:
> Restaurant
> Casual dining
> School
> Supermarket
> And much more

You can also find more information online at rationalusa.com.