The ideal cooking system for hotels.
One idea changes the world.

We have dedicated over 40 years to achieving one goal: to offer you the best and most high performing cooking tool. A tool that offers you completely new possibilities, with which you can realise your ideas and with which you assure consistently high quality standards, regardless of the quantities you are cooking. And which pays for itself very quickly.
Successful hotel catering concepts characterised by varied cuisine, excellent food quality, fast service and efficient processes. Especially at events, whether small or large, the creatively plated dishes must get to the table quickly and with consistently high quality.

The objective is to have satisfied customers who would gladly come back and recommend the establishment. It has to be a treat for the customer. And simple and efficient food production at the highest level for you. But how can you combine the two?

With the RATIONAL SelfCookingCenter®, dishes are cooked measurably faster, with distinctly more flavour, and always turn out precisely to the letter. Its simple and safe operation is what guarantees that results are always perfect, regardless of who is using the appliance and regardless of the quantities you produce. You also save significantly on raw materials, working time, energy and water consumption, therefore looking at the balance sheet will also be a treat.
All in one appliance.
Grill, roast, bake, steam.

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

On less than about 1 m² of space, it can grill, roast, bake, steam, stew, blanch or poach, regardless of whether you want to cook thirty or several thousands of meals. The unique Finishing® function is perfect for events. With it, you can very easily bring dishes to serving temperature on plates in just 8 minutes.

The SelfCookingCenter® provides the help any kitchen team would wish for: it cooks quickly, is easy to use, relieves you from monitoring and checking and always provides the food quality you want. It also saves on capital costs and pays for itself very quickly.

The combination of heat and steam in one single appliance offers you new possibilities in the professional preparation of food. The food is cooked very gently, which provides much healthier and nutritious meals. The SelfCookingCenter® covers 95% of all the usual cooking applications.

Convection between 30-300 °C
Delicate fillets, crispy chops, grilled steaks, soft baked goods – thanks to sustained convection up to 300 °C, everything is prepared with consistency, crispiness and juiciness.

Combination of steam and convection between 30-300 °C
The hot and humid climate prevents the food from drying out, minimises weight loss and ensures an even browning of roasted joints, gratins or bakes. You will achieve a special culinary experience and the cooking times are much shorter than with conventional cooking appliances.

Steaming between 30-130 °C
Stewing, poaching, blanching and steaming – our high-performance steam generator does all of that. Whether it is vegetables, fish or egg dishes, you will achieve strong colours thanks to the precise steam temperatures and maximum steam saturation. The vitamins and minerals are preserved. No drying out.

The SelfCookingCenter® is now also available as a smaller size: the new SelfCookingCenter® XS. Ask for our special brochure for more information. Or visit our website at rational-online.com.
The SelfCookingCenter®.
It is simple, cooks delicious and healthy food with low costs.

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

Simplicity through cooking intelligence in mise en place – iCookingControl
Select food, determine desired result – done! iCookingControl will prepare your food exactly as you specify, every time. It doesn't matter who is using the appliance. It recognises the size and condition of the products as well as the loaded quantity. It thinks ahead and constantly reprogrammes and automatically adapts the cooking ideal path to your desired result.

Precision for top quality – HiDensityControl®
Highly sensitive thermocouples detect and recognise the current conditions in the cooking chamber every second. HiDensityControl® adapts the energy level precisely to the food requirements and evenly and efficiently distributes the heat throughout the cooking chamber. The result is healthy top quality on every single tray with minimal consumption of resources.

Clever mixed loads in à la carte – iLevelControl
With iLevelControl, you can prepare different foods at the same time. iLevelControl will show you on the display which dishes can be cooked together. This increases productivity and saves time, money, space and energy. Depending on the load size, quantity and duration of door openings, it adjusts the cooking time to the relevant food in the best possible way. This means nothing can be overcooked and the result is always consistent.

Intelligent automated cleaning – Efficient CareControl
Efficient CareControl is the unique automatic cleaning system that detects dirt and limescale and removes them easily. The function adapts to your requirements and proposes the best clean at a given time. The result: sparkling, hygienic cleanliness, you save time, preserve the environment and protect your wallet.

Traditional cooking – manual mode
Of course you can also operate the SelfCookingCenter® manually. Whether convection, steam or combination – in manual mode you regulate all cooking parameters precisely.

“We use the SelfCookingCenter® for top quality, including in large quantities, and always get the same good result – for all kinds of foods, whether for banqueting for several hundreds of guests, or in à la carte.”
Paul Taylor, Executive Chef, Hilton Birmingham Metropole Hotel, Birmingham, UK
Top 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 for mise en place for the event or à la carte – at the push of a button and without any checking, the food will consistently be of the same top quality, regardless of who is using the appliance.

iCookingControl recognises the size of the products and the load size as well as the product condition, and automatically adjusts all the necessary settings perfectly. This only works because the SelfCookingCenter® holds cooking intelligence that makes everything very easy. Once the food is ready, this will be indicated by an acoustic signal. The display also always shows what needs to be done by way of simple symbols and animations.

So even untrained staff can use the SelfCookingCenter® without any significant training.

Save on costs with overnight cooking
You gain time and additional capacity with unsupervised cooking overnight. Roast and cutting losses are minimised as a result of the very gentle cooking process. Larger roasts such as roast beef, legs of lamb or prime rib will be of unrivalled quality. And the special slow cooking process means the meat becomes very tender and juicy – every single slice of it.

Overview of advantages:
>- Intelligent cooking processes: no monitoring or checking required
>- Your desired result at the push of a button: easy to use, even for temporary staff
>- Automatic adjustments of the cooking process: best cooking results every time
>- Ideal cooking point is always reached gently: up to 10% less consumption of raw materials than units without HiDensityControl®
>- Fat for cooking becomes almost redundant: healthy food preparation with up to 95% less fat

“At the push of a button, we always get exactly the same result. We can only achieve such cooking perfection with RATIONAL.”
Nikolas Tsimitakis, Executive Chef, Majestic Hotel Tower Hotel, Dubai
In à la carte service, the food has to get to the table quickly, and it must be of high quality and at a competitive price. Finishing® is precisely the right solution for this. Even more sophisticated dishes can be prepared just a few minutes after ordering, with equal amounts of love and efficiency, and to the letter. The dishes from your menu that have been prepared in advance are chilled and ready. Only when the order comes in is the food served on the plate cold. Finishing® will complete the dishes in the SelfCookingCenter®. You can also prepare pan fried foods, for example, à la minute and add the side dishes completed in Finishing®. The sauce and garnish are added prior to serving. Finishing® has cooked the food to perfection and it comes fresh to table on hot plates. From plating to serving the ready-to-serve plate, you will only need 8 minutes per batch – your guests will be impressed by the quality. With RATIONAL iLevelControl, you can retain your composure even during rush hour service. Every plate is monitored. iLevelControl will automatically signal once the relevant plate is ready. Everything is finished to perfection with Finishing®.

Fine dining à la carte.
Highest Quality with Finishing®.

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

“With the new RATIONAL, we have made enormous progress. Our customers praise the good quality of the food and we are now able to serve 30% more meals an hour. And with the same personnel too.”
Harald Keßler, Owner of the restaurant Gasthaus zum Luitpold, Fuchstal/Leeder, Germany
Let your customers’ day begin with an abundant breakfast in the room or let them enjoy lunch and dinner in a private setting. From snacks to four-course menus, you can serve dishes of your choice to rooms at any time.

The SelfCookingCenter® makes 24 hr room service possible, without additional staff. Also use the benefits of Finishing® for your room service: The dishes from the room service menu which are already plated are chilled and on stand by. With Finishing® in the SelfCookingCenter®, the dishes are completed in just 8 minutes. So the guest receives the food on hot plates, in top quality.

Room service without additional staff. There for your customers around the clock.

Overview of advantages:
> Room service without additional staff
> Always consistently high food quality
> Short service times
Turn events into child’s play.
Finishing® for banqueting and buffets.

Whether you are catering for 20 or several thousands of guests. Whether it is for plated service or a buffet: With Finishing® in the SelfCookingCenter®, the food will always get to the table in the best possible quality and at a low cost.

The food is calmly prepared in advance. Whenever there is time to do it. When chilled quickly, the quality will be preserved even for several days. For plated service, plate the plates cold in accordance with the anticipated number of guests and store them chilled in the special mobile plate racks. Just before the food is needed, 20 or several thousands of plates are prepared for service at the same time with Finishing® without the stress and additional staff.

The RATIONAL Thermocover offers maximum flexibility. The food placed in the mobile plate rack keeps warm for up to 20 minutes before serving. This provides the necessary flexibility in order to react in a relaxed manner to typical time postponements with events.

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

Overview of advantages:

> Automatic Finishing® process:
  Master events without any impact on à la carte
> Separation of production and service:
  significantly lower staff expenditure for events
> Needs-based preproduction:
  no overproduction
> Short Finishing® times:
  flexible response to delays
> Special dew point control:
  excellent and uniform food quality – on every single plate

"With Finishing" in the SelfCookingCenter®, we can now produce food whenever we have time, whether on the same day or even the day before. The food is then chilled and brought to temperature shortly before serving, and it can then be served quickly. It is simply perfect!"

Luka Jezersek, owner,
Restaurant DVOR JEZERŠEK–Brnik, Slovenia
Varied snacks and bar food.
All at the same time and always at the right time.

With the SelfCookingCenter®, you can prepare an array of snacks and delicious bar food in a single appliance all at the same time. On just about 1 m² of space, you have a multifunctional roasting and grilling station that will quite simply make the majority of your grilling or frying pans obsolete. Not next to each other on the space, but on top of each other.

The SelfCookingCenter® will show which foods can be cooked together on the display. Foods are loaded as requirement and iLevelControl monitors every tray individually. According to the load size and how often and for how long the door stays open, iLevelControl intelligently corrects the cooking time. As a result, foods that are pan fried or grilled à la minute will always be up to your guests’ expectations: tender and juicy on the inside, nicely browned on the outside.

If a dish is ready, iLevelControl will let you know and show the corresponding tray on the display. If you want, the system will also light up which tray can be loaded or removed. This excludes the possibility of errors, even with untrained staff.

Overview of advantages:
> Cook different types of foods at the same time: maximum flexibility and up to 70% in energy savings compared to conventional cooking technology without combi-steamer
> Monitoring and intelligent adjustment of cooking time: high food quality without monitoring
> Displays which food can be cooked together: easy to use

Evening service without the stressing and rushing, but with the focus on top food quality

19:23  2 x Chicken wings with wedges and Mediterranean grilled vegetables for table 7.
19:28  4 x Nachos which cheese and jalapeños for table 9.
19:37  2 x Burger special with chips and 1 x Wiener schnitzel classic with roast potatoes and salad for table 18.
19:39  3 x Pizza prosciutto, Grimaldi.
Breakfast and brunch.
Made easy.

Surprise your guests with exciting variety starting with the breakfast buffet. Oven-fresh bread rolls and croissants, crispy brown bacon, luscious sausages and scrambled eggs as if fresh out the pan – with iLevelControl you can prepare a wide variety of different baked goods and buffet products in rolling mixed loads. Simply use the preset breakfast shopping cart. You can prepare extra portions of individual foods in just a few minutes, as and when needed. So the buffet is always fresh and of consistently high and above all standardised quality, regardless of who is in the kitchen.

With our own specially developed RATIONAL accessory, production for the day can start without stress: Thanks to the Multibaker, you can cook 80 fried eggs in just 90 seconds. With the TriLax-coated roasting and baking trays, you will obtain crispy browning for bacon and sausages or bake wonderfully soft croissants and bread rolls. Nothing sticks and everything is ready to use again in a flash.

“We load up our hot breakfast buffet in just 10 minutes with the SelfCookingCenter®.”
Thomas Angerer, BMW Eventcatering, Munich, Germany

Overview of advantages:
> Intelligent mixed loading: Breakfast variety and easily prepared additional products
> Short restocking times: permanently fresh and top quality
> Displays which food can be cooked together: easy to use
> Wide range of applications in a single appliance: significantly lower capital and operating costs
Simply clean with no limescale.
Efficient CareControl.

With Efficient CareControl, the SelfCookingCenter® will automatically clean and descale itself and also do this unsupervised overnight if desired. Depending on how dirty your unit is, it determines the necessary cleaning stage and proposes an optimum dose of cleaning agent and descaler.

If desired, you can save a cleaning time schedule based on your operating hours. The SelfCookingCenter® will automatically signal at the defined times and will always keep your unit hygienically clean and perfectly maintained.

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

* Models before 2014

Overview of advantages:

> Solid cleaning agent: particularly safe to use
> Recognition of degree of dirt with intelligent cleaning proposal: minimal operating costs and workload
> Automatic descaling: no costs for manual descaling or water softening
> Creation of a customised cleaning plan: always clean and maintained with sparkling hygiene guarantee

“We save at least £750 a year only because we no longer need a water softening system. We have also reduced the running costs for cleaning chemicals, water and energy to a minimum.”
Alan Bird, Owner, Birds of Smithfields, London, UK
whitefficiency® is our contribution to sustainability that begins right from product development. We work in close collaboration with universities to find solutions that save on resources. This policy also manifests itself in the company’s environmentally certified production, our energy efficient sales logistics and in the return and recycling of old appliances.

The rewards of whitefficiency® are most visible in your kitchen. You save on energy, water and raw ingredients and produce less waste. RATIONAL also frees up to 30% more space as you can replace 40 to 50% of all standard cooking appliances. The ethos of whitefficiency® is above all to be there for you when you need us. Our integrated service approach ensures you get the maximum benefit from our appliances. From the start and throughout the product service life.

Average hotel restaurant with 200 meals a day with two SelfCookingCenter® 101 units – additional earnings compared to models without HiDensityControl®.

<table>
<thead>
<tr>
<th>Your profit</th>
<th>Amount budgeted per month</th>
<th>Your extra earnings per month</th>
<th>Do the calculation for yourself</th>
</tr>
</thead>
<tbody>
<tr>
<td>Meat / Fish / Poultry</td>
<td>Cost of goods € 7,680 Cost of goods with SelfCookingCenter® € 6,912</td>
<td>= £ 576</td>
<td></td>
</tr>
<tr>
<td>Power</td>
<td>Consumption 2,363 kWh x € 0.18 per kWh Consumption with SelfCookingCenter® 1,890 kWh x € 0.18 per kWh</td>
<td>= £ 576</td>
<td></td>
</tr>
<tr>
<td>Working time</td>
<td>iLevelControl shortens production time by up to 30% through rolling loads. Doing away with routine tasks with iCookingControl. 30 hours less x £20</td>
<td>= € 780</td>
<td></td>
</tr>
<tr>
<td>Water softening / descaling</td>
<td>Conventional costs € 60 Costs with SelfCookingCenter® € 0</td>
<td>= € 60</td>
<td></td>
</tr>
</tbody>
</table>

Your extra earnings per month = € 1,693
Your extra earnings per year = € 20,316
Top quality is our goal.
The right accessory is the perfect partner.

It is only by using original RATIONAL accessories that you will be able to use all the features of the SelfCookingCenter®. This is the only way to succeed with special applications such as preparing pre-fried products, grilling chicken and duck, cooking whole 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.

Grill and pizza tray
The excellent heat conductivity of the pizza tray can produce all different types of pizzas, flatbreads and tarts flambées to a superior quality. Turn it over and vegetables, steaks or even fish will have the perfect grill pattern.

Cross and stripe grill grate
Thanks to its innovative design, the new cross and stripe grill grate offers you two different grill patterns with just one grate. Depending on which side you use, the cross and stripe grill grate will either give your products the classic grill stripes or the popular original American steakhouse pattern.

Roasting and baking trays
The aluminium baking sheets by RATIONAL display excellent non-stick properties as well as robustness and durability. Bread rolls, Danish pastries, pan-fried food and breaded products will be nice and brown and crispy.

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

Finishing® systems for banqueting
Regardless of whether it’s 20, 100 or several thousands of meals, with Finishing® food is perfectly prepared without the stress and hectic rush. According to the number of guests, the plates are filled 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 with Finishing®, without the stress and additional staff.

For further information, please request our accessories brochure or our application brochures. Or visit our website at rational-online.com.
LED lighting with tray signalling
The completely new LED lighting provides optimal illumination of the cooking chamber and of every single tray, from top to bottom and from back to front. The light neutrally reflects the browning of the products. Energy-saving, durable and low maintenance. The new tray signalling makes using iLevelControl even easier: a blinking light signals which tray needs to be loaded or unloaded and when.

300 °C maximum cooking chamber temperature
The extremely robust construction of the SelfCookingCenter® supports temperatures of up to 300 °C in the cooking chamber even in constant operation. Special cooking methods such as grilling or searing is no problem even with large quantities of food.

Lengthwise loading
The longitudinal tray with the narrow door opening feature saves energy as less energy can escape, even when the door is opened frequently during à la carte service. The smaller opening radius requires less space. The 1/3 and 2/3-GN containers can be used for small quantities.

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
Our positioning aid makes it easier to position the core temperature probe correctly in liquid, soft or very small products.

RATIONAL ConnectedCooking
Connect your RATIONAL appliances easily with the latest network solution for professional kitchens. With ConnectedCooking you always have everything under control. Simple appliance management, remote access function via smartphone, automatic HACCP documentation or you can download recipes from the RATIONAL library conveniently onto your devices. Find out more at ConnectedCooking.com.

Centrifugal grease separator system
No need to change or clean grease filters and the cooking chamber air is still clean. A pure taste experience.

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

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

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

Fresh steam generator
The fresh steam generator is indispensable if you want to achieve top food quality when steaming. The ‘100% hygienic fresh steam guarantees maximum steam saturation even at low temperatures, such as when poaching. The steam generator is automatically descaled during the cleaning process. This makes expensive water softening measures unnecessary.

ClimaPlus Control®
The humidity is precisely measured using sensors in the cooking chamber and regulated to one percent accuracy in accordance with 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 crusts, crunchy breading, typical grill pattern and juicy roasts.

The right appliance
for every need.

Whether for thirty or several thousand meals, you’ll always get the right SelfCookingCenter® from us, now also available in a smaller size as the SelfCookingCenter® XS. There is space for it in every kitchen, and its clever installation solutions also make it suitable for front-cooking areas and as a station unit. The SelfCookingCenter® XS is available in the electrical version. All other models are also available as gas versions. The dimensions, features and performance are identical for both variants. There are also numerous special versions available, with which we tailor your appliance to the requirements of your kitchen.

By combining two appliances simply on top of each other as a Combi-Duo, you get even more flexibility without any additional space requirements. You can simply and conveniently control the lower unit using the upper control unit.

For further information, please request a copy of our unit and accessory catalogue.

In addition to the SelfCookingCenter®, we also offer our CombiMaster® Plus in twelve versions.

For detailed information, please request our CombiMaster® Plus brochure or our brochure or small-sized units. Or visit our website at rational-online.com.

Appliances

<table>
<thead>
<tr>
<th>Appliances</th>
<th>XS Mod. 6 ⅔</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>
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</thead>
<tbody>
<tr>
<td>Electric and Gas</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Capacity</td>
<td>6 x 2/3 GN</td>
<td>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>
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<tr>
<td>Number of meals per day</td>
<td>20–80</td>
<td>30–150</td>
<td>80–150</td>
<td>60–160</td>
<td>150–300</td>
<td>150–300</td>
<td>300–500</td>
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<tr>
<td>Lengthwise loading</td>
<td>1/2, 2/3, 1/3, 2/8 GN</td>
<td>1/1, 1/2, 2/3, 1/3, 2/8 GN</td>
<td>1/1, 1/2, 2/3, 1/3, 2/8 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, 2/8 GN</td>
<td>2/1, 1/1 GN</td>
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<tr>
<td>Width</td>
<td>655 mm</td>
<td>847 mm</td>
<td>847 mm</td>
<td>1,069 mm</td>
<td>1,069 mm</td>
<td>879 mm</td>
<td>1,084 mm</td>
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<tr>
<td>Depth</td>
<td>555 mm</td>
<td>776 mm</td>
<td>776 mm</td>
<td>976 mm</td>
<td>976 mm</td>
<td>791 mm</td>
<td>996 mm</td>
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<tr>
<td>Height</td>
<td>567 mm</td>
<td>782 mm</td>
<td>1,042 mm</td>
<td>782 mm</td>
<td>1,042 mm</td>
<td>1,782 mm</td>
<td>1,782 mm</td>
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<tr>
<td>Water outlet</td>
<td>DN 40</td>
<td>DN 50</td>
<td>DN 50</td>
<td>DN 50</td>
<td>DN 50</td>
<td>DN 50</td>
<td>DN 50</td>
</tr>
<tr>
<td>Water pressure</td>
<td>150–600 kPa or 0.15–0.6 Mpa</td>
<td>150–600 kPa or 0.15–0.6 Mpa</td>
<td>150–600 kPa or 0.15–0.6 Mpa</td>
<td>150–600 kPa or 0.15–0.6 Mpa</td>
<td>150–600 kPa or 0.15–0.6 Mpa</td>
<td>150–600 kPa or 0.15–0.6 Mpa</td>
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<td>Electric</td>
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<tr>
<td>Weight</td>
<td>72 kg</td>
<td>110 kg</td>
<td>135 kg</td>
<td>151 kg</td>
<td>185 kg</td>
<td>268 kg</td>
<td>351 kg</td>
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<td>Connected load</td>
<td>5.7 kW</td>
<td>11 kW</td>
<td>18.6 kW</td>
<td>22.3 kW</td>
<td>36.7 kW</td>
<td>37 kW</td>
<td>65.5 kW</td>
</tr>
<tr>
<td>Fuse</td>
<td>3 x 10 A</td>
<td>3 x 16 A</td>
<td>3 x 32 A</td>
<td>3 x 32 A</td>
<td>3 x 63 A</td>
<td>3 x 63 A</td>
<td>3 x 100 A</td>
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<tr>
<td>Mains connection</td>
<td>3 NAC 400 V</td>
<td>3 NAC 400 V</td>
<td>3 NAC 400 V</td>
<td>3 NAC 400 V</td>
<td>3 NAC 400 V</td>
<td>3 NAC 400 V</td>
<td>3 NAC 400 V</td>
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<tr>
<td>“Dry Heat” output</td>
<td>5.4 kW</td>
<td>10.3 kW</td>
<td>18 kW</td>
<td>21.8 kW</td>
<td>36 kW</td>
<td>36 kW</td>
<td>64.2 kW</td>
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<tr>
<td>“Steam” output</td>
<td>5.4 kW</td>
<td>9 kW</td>
<td>18 kW</td>
<td>18 kW</td>
<td>36 kW</td>
<td>36 kW</td>
<td>54 kW</td>
</tr>
<tr>
<td>Gas</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Weight</td>
<td>–</td>
<td>123 kg</td>
<td>152 kg</td>
<td>168 kg</td>
<td>204 kg</td>
<td>299 kg</td>
<td>381 kg</td>
</tr>
<tr>
<td>Height including draft diverter</td>
<td>–</td>
<td>1,012 mm</td>
<td>1,272 mm</td>
<td>1,087 mm</td>
<td>1,347 mm</td>
<td>2,087 mm</td>
<td>2,087 mm</td>
</tr>
<tr>
<td>Electrical rating</td>
<td>–</td>
<td>0.3 kW</td>
<td>0.39 kW</td>
<td>0.4 kW</td>
<td>0.6 kW</td>
<td>0.7 kW</td>
<td>1 kW</td>
</tr>
<tr>
<td>Fuse</td>
<td>–</td>
<td>1 x 16 A</td>
<td>1 x 16 A</td>
<td>1 x 16 A</td>
<td>1 x 16 A</td>
<td>1 x 16 A</td>
<td>1 x 16 A</td>
</tr>
<tr>
<td>Mains connection</td>
<td>–</td>
<td>1 NAC 230 V</td>
<td>1 NAC 230 V</td>
<td>1 NAC 230 V</td>
<td>1 NAC 230 V</td>
<td>1 NAC 230 V</td>
<td>1 NAC 230 V</td>
</tr>
<tr>
<td>Natural gas/Liquid gas LPG</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Max. nominal thermal load “Dry Heat” output</td>
<td>–</td>
<td>13 kW/13 kW</td>
<td>22 kW/22 kW</td>
<td>28 kW/28 kW</td>
<td>45 kW/45 kW</td>
<td>44 kW/44 kW</td>
<td>90 kW/90 kW</td>
</tr>
<tr>
<td>“Steam” output</td>
<td>–</td>
<td>13 kW/13 kW</td>
<td>22 kW/22 kW</td>
<td>28 kW/28 kW</td>
<td>45 kW/45 kW</td>
<td>44 kW/44 kW</td>
<td>90 kW/90 kW</td>
</tr>
</tbody>
</table>

XS and Model 202 electric: ENERGY STAR excludes these unit features from certification.
The all-inclusive package.
RATIONAL ServicePlus.

SelfCookingCenter® live
Cook with our kitchen professionals and find out how RATIONAL can revolutionise your kitchen. You can find all the dates at 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 at: Tel. 01582 480388.

Installation
Our RATIONAL Service Partners can install the appliances in your kitchen.

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

Academy RATIONAL
Further training is part of the service at RATIONAL. Register for one of our free seminars at rational-online.com. We also offer paid events on selected special topics. There you’ll see how you can use the SelfCookingCenter® in your establishment and discover new possibilities for events or for an attractive menu.

Software updates
The software updates are included with us: Benefit from the latest findings of our cooking research. We thus ensure that your SelfCookingCenter® is always up to date with the latest technology. This even happens automatically with RATIONAL ConnectedCooking. Just start the update, that’s it.

RATIONAL ConnectedCooking
The internet platform for professional kitchens. Simply connect your appliances and benefit from numerous additional functionalities, such as simple appliance management, remote control via smart phone or simple transfer and management of your cooking programmes or automatic HACCP documentation. Let yourself be inspired by the full recipe library with thousands of international recipes, which you can simply download onto your unit at the click of a button. This is in addition to lots of expert tips, suggestions and videos for the optimisation of your kitchen. This is of course also available for your mobile via app and fulfils the highest security standards. Register at no cost and take advantage of all the benefits immediately: ConnectedCooking.com.

ChefLine®
We offer a telephone consulting service to answer any questions you have about applications or recipes. Fast, uncomplicated and from one chef to another, 365 days a year. Reach the ChefLine® on Tel. 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 RATIONAL ConnectedCooking brochure. Or visit our website at rational-online.com.
Do you want to see all this with your own eyes?
Cook with us.

“We saw the SelfCookingCenter® in action for the first time at the SelfCookingCenter® live. When I tried the food there, and experienced how much time can be saved and how easy it is to use, then I knew that I needed this equipment for my kitchen.”
Raghavendra Rao, Owner, Kadamba, Bangalore, India

Experience just how efficient the SelfCookingCenter® is. Live, with no obligation, and near where you are. Visit one of our free SelfCookingCenter® live events.

Contact us at tel. 01582 480388 or visit us at rational-online.com to find out when and where the next events will be held.