

RATIONAL Marine – Marine version approved by Germanic Lloyd and USPHS.



1. Adjustable door locking for securing the cabinet door
2. Special marine racking with securing bar
3. Stainless steel feet fixing bracket
4. Optional glass door protection grill
5. Optional side impact protection for table top units
6. Fixing brackets to secure the unit to the stand



**Special Marine stand with**

- > Steel feet for securing to the deck
- > Modified tray runner to avoid sliding out
- > Fixing brackets to secure the unit to the stand



	XS Model 6 2/3	Model 61	Model 101	Model 62	Model 102	Model 201	Model 202
<b>Electric</b>							
Capacity	6 x 2/3 GN	6 x 1/1 GN	10 x 1/1 GN	6 x 2/1 GN	10 x 2/1 GN	20 x 1/1 GN	20 x 2/1 GN
Number of meals per day	20–80	30–100	80–150	60–160	150–300	150–300	300–500
Lengthwise loading	1/2, 2/3, 1/3, 2/8 GN	1/1, 1/2, 2/3, 1/3, 2/8 GN	1/1, 1/2, 2/3, 1/3, 2/8 GN	2/1, 1/1 GN	2/1, 1/1 GN	1/1, 1/2, 2/3, 1/3, 2/8 GN	2/1, 1/1 GN
Width	655 mm	847 mm	847 mm	1.069 mm	1.069 mm	879 mm	1.084 mm
Depth	555 mm	776 mm	776 mm	976 mm	976 mm	791 mm	996 mm
Height	567 mm	782 mm	1.042 mm	782 mm	1.042 mm	1.782 mm	1.782 mm
Water inlet	R 3/4"	R 3/4"	R 3/4"	R 3/4"	R 3/4"	R 3/4"	R 3/4"
Water outlet	DN 40	DN 50	DN 50	DN 50	DN 50	DN 50	DN 50
Water pressure	150–600 kPa or 0,15–0,6 Mpa	150–600 kPa or 0,15–0,6 Mpa	150–600 kPa or 0,15–0,6 Mpa	150–600 kPa or 0,15–0,6 Mpa	150–600 kPa or 0,15–0,6 Mpa	150–600 kPa or 0,15–0,6 Mpa	150–600 kPa or 0,15–0,6 Mpa

Special Marine voltages available upon request.



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We reserve the right to make technical changes in the interest of progress.



## RATIONAL Marine World.

At home in the world's professional galleys.



**Ideas change the world.**  
Your wishes are what drives us.

**Our promise to you: We use all our efforts to concentrate on turning your ideas into reality.**

Preparing hot food at sea brings special challenges to the galley kitchen with a challenging environment, limited space and resources and a demand for high volumes of fresh food to be produced freshly throughout the day.

For every galley whether on ship, yacht or oil rig it is critical to have a cooking platform that is reliable, efficient, flexible and consistently delivers the highest quality results.

With RATIONAL you have an expert partner to support you with the most innovative cooking solutions from the SelfCookingCenter® and the CombiMaster® Plus.

Being established for over 40 years and as the world market leader in our sector we have developed a substantial global marine service partner network that provides expert onboard support and advice.

For more information please feel free to contact us at anytime.

marine.sales@rational-online.com



## Finishing®.

The most efficient way to produce top quality dishes.



Finishing® is the most efficient method for producing food and is ideal for when you would like to offer variety in large quantities and top quality. Its success is based on equalising production and output: you produce dishes when you have the time to do so. The production of components can be planned over one to two days thus using synergies by bundling cooking processes into mixed loads.

The cooked dishes are cooled immediately and served cold on plates or in containers. Finishing® will then only bring the dishes to consumption temperature immediately before service. And it always does so with outstanding quality, in a hygienically safe manner and only as much as you really need.

The dish is then served to the customer as if it had been cooked right then, with the difference that there are 10, 20, 100 or several thousand meals served at the same time. Finishing® is suited to all service situations and is perfect for service in containers or on a buffet, as well as for plate banquets and à la carte service.

## Baking like a professional.

Always fresh. Just great.



Whether sweet or savoury baked goods, small or large, fresh or frozen, raw or semi-baked products – your SelfCookingCenter® is equipped with all the main functions so that your baked goods will look and taste like they have just come from the baker's.

All you have to do is set your desired baking result.

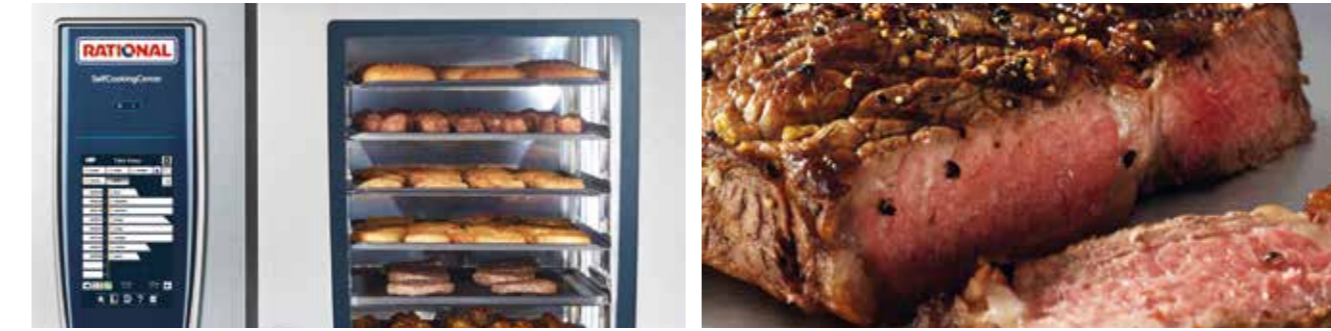
According to which dough you are preparing and whether you want light or dark browning, the SelfCookingCenter® will precisely adjust the humidity, temperature, air speed and baking time to your specifications.

Your baking assistant with professional technology:

- > Precise amount of steam injection, variable steaming quantities and proving times, adjusted to the requirements of your product.
- > Humidity regulation and dynamic air mixing down to the percent for uniform results on every single rack.
- > Perfect baking with core temperature probes through intelligent adjustments to the baking process in accordance with different shapes and sizes.
- > Different fan wheel speeds according to how sensitive your baked goods are.
- > Integrated proving stages for ideal formation of aromas and rising of fresh yeast dough.
- > Rolling baking with intelligent humidity regulation and time extension, according to how often and how long the door stays open.
- > Steam baking with special regulation for significant volume growth for croissants, danish or fresh dough.

## Flexibility is the Key.

Clever mixed loads maximise the output and the quality.



With iLevelControl, you can master à la carte, mise en place, or your breakfast service effortlessly, quickly, and flexibly.

On just 10.76 ft<sup>2</sup> (1 m<sup>2</sup>), you can use a variety of different cooking appliances, such as a grill, roasting plates, or a deep fryer at the same time. You can prepare an array of food items in a single appliance. Your SelfCookingCenter® will show you which foods can be cooked together on the display.

You specify what you want to prepare and iLevelControl will monitor each rack individually. According to the load quantity and how often and for how long the door stays open, iLevelControl intelligently corrects the cooking time and even informs you of it. You can always keep an eye on what is happening.

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 rack in the display. As an option, the system will also light up which rack can be loaded or removed. This almost excludes the possibility of errors, even with untrained staff.

## RATIONAL Marine Service.

A strong partner is critical in rough seas.



Out at sea, durable equipment and a reliable partner are of the utmost importance.

When we say that we are at your service all over the world, we truly mean it. With a global network of more than 1,800 RATIONAL service partners worldwide and high-quality products that ensure permanently reliable performance, you can always count on us. 99%\* of our customers are very satisfied with us and rate our products as especially reliable and durable.

If, despite this, a technical problem should ever occur, the RATIONAL service partners support you quickly with the speed you expect. Wherever you are from dock side to the high seas.

\* TNS Infratest, 2013 customer satisfaction analysis.

**Service network global availability**

- > An extensive service network of qualified RATIONAL service partners who provide support and a swift response
- > Constantly improving our global network with our service partners offering the highest level of customer service and support
- > The RATIONAL service network is uses Automatic Identification System (AIS) to assure real time information from the vessel for scheduling timely on-board service
- > Maintenance programs for carefree operation

**Special parts for offshore units**

- > Voltage specific spare parts and service parts
- > Global availability of parts
- > Recommended small parts stock can be held onboard
- > Onboard technicians can be trained in fault finding, diagnostics and repair while at sea



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