RATIONAL Marine World.
At home in the world’s professional galleys.

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

RATIONAL International AG
Heinrich-Wild-Straße 202
9435 Heerbrugg
Switzerland
Tel. +41 (0)71 727 9090
Fax +41 (0)71 727 9080
info@rational-international.com

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. Stainless steel impact protection for side top units
6. Fixing brackets to secure the rail and 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

Special Marine voltages available upon request.

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

<table>
<thead>
<tr>
<th>Model</th>
<th>XS Model 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>
</tr>
</thead>
<tbody>
<tr>
<td>Electric</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>
</tr>
<tr>
<td>Capacity</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>Number of meals per day</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<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, 2/3, 1/3, 2/8 GN</td>
<td>2/1, 1/1 GN</td>
</tr>
<tr>
<td>Length</td>
<td>655 mm</td>
<td>847 mm</td>
<td>847 mm</td>
<td>1069 mm</td>
<td>1069 mm</td>
<td>879 mm</td>
<td>1084 mm</td>
</tr>
<tr>
<td>Width</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>
</tr>
<tr>
<td>Height</td>
<td>567 mm</td>
<td>782 mm</td>
<td>1042 mm</td>
<td>782 mm</td>
<td>1042 mm</td>
<td>1782 mm</td>
<td>1782 mm</td>
</tr>
<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</td>
<td>150–600 kPa</td>
<td>150–600 kPa</td>
<td>150–600 kPa</td>
<td>150–600 kPa</td>
<td>150–600 kPa</td>
<td>150–600 kPa</td>
</tr>
</tbody>
</table>

USPHS
**Finishing®**

The most efficient way to produce top quality dishes.

The cooked dishes are cooled immediately and served cold, so platters can be reused. **Finishing®** will help you cut down on labor costs and ensure the food is cooked right then, with the difference that there is no longer a need for cold storage. And it always does so with outstanding quality, in a hygienically safe manner and cost-effective for your daily needs.

The cooked dishes are cooled immediately and served cold. If you use the dishes once, you have to store them for two days thus using precious freezer space intended for strawberries.

Although cooked dishes are served immediately and served cold, it is possible to reuse them. **Finishing®** will help you cut down on labor costs and ensure the food is cooked right then, with the difference that there is no longer a need for cold storage. And it always does so with outstanding quality, in a hygienically safe manner and cost-effective for your daily needs.

The cooked dishes are cooled immediately and served cold. If you use the dishes once, you have to store them for two days thus using precious freezer space intended for strawberries.

**Baking like a professional.**

Always fresh. Just great.

Whether sweet or savory baked goods, small or large, fixed or on mobile trolleys, can be made thanks to the temperature settings of the SelfCookingCenter®. The baking process can be adjusted up to the desired result: From crispy and crunchy to creamy and rich. The worst is that the products are cooled immediately after baking. **SelfCookingCenter®** will ensure that the results are consistent and make baking easier for your specifications.

Your baking assistant with professional technology:

- **Precise control of oven temperature, variable dwelling according to requirements**, adapted to the characteristics of the product. This ensures that the baked goods are always of top quality, with a perfect crust and flavor.
- **Humidity regulation and dynamo air mixing,** which guarantee a homogeneous temperature throughout the oven is ensured.
- **Different fan wheel speeds according to how sensitive your baked goods are.**
- **Integrated pressing system,** where the transformation of the dough is automated. The pressing ensures the right pressure, which is the big advantage, according to the load quantity and how often and how long the door stays open.
- **Brake braking with special regulation for significantly reduced energy for continuous, dense fan design.**

As a result, both flats and any other final product is driven to a moisture content that will always be to your standards: in place, on order, in your service as desired, quickly, and flexibly.

With future-oriented, you can assess the carte, carte, on place, or your benefits with a service, quality, and flexibility.

On just 10.76 ft² (1 m²), you can use a variety of different cooking appliances, such as a grill, roasting or a deep fryer at the same time. You can also use your SelfCookingCenter® for pan-fried or grilled à la minute. As a result, foods that are pan fried or grilled à la minute will always be up to your guests' expectations: tender on the outside, nicely browned on the outside, as well as for plate banquets and à la carte service.

**Flexibility is the Key.**

Clever mixed loads maximise the output and the quality.

The cooked dishes are cooled immediately and  served cold. If you use the dishes once, you have to store them for two days thus using precious freezer space intended for strawberries.

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

Chill on sea, durable equipment and a reliable partner are the ultimate importance. When sea do not set your own goal to serve the variety, you have to remove. With a global network of more than 1,800 RATIONAL service partners worldwide and a reliable partner, you can always count on us. 99% of our customers are very satisfied with us and rate our performance as especially reliable and durable. For customers, practical problems should remain scarce. So you can still order from your favorite supplier, you can order the best for your business, and you don’t have to let your guests know what is happening.

**RATIONAL Marine Service.**

A strong partner is critical in rough seas.

**Service network global availability.**

For more on our characteristics of qualified RATIONAL service partners to provide requested and a swift service.

- **Continuously improving all global networks and our services are now serving the highest level of customer service and support.**
- **RATIONAL marine service is used in the maritime and offshore world:**
  - **Onboard technicians can be trained in fault finding,** repair and maintenance.
  - **Recommended small parts stock can be held onboard** and are available as needed.
  - **Maintenance programs for carefree operation**
  - **An extensive service network of qualified RATIONAL service partners who provide support and a swift response**
  - **Onboard service**
  - **Information from the vessel for scheduling timely**
  - **Tactical Identification System (AIS) to assure real time**
  - **A strong partner is critical in rough seas.**
  - **RATIONAL Marine Service.**

Special parts for offshore units

- **Onboard technicians can be trained in fault finding,** repair and maintenance.
- **Recommended small parts stock can be held onboard** and are available as needed.
- **Maintenance programs for carefree operation**
- **An extensive service network of qualified RATIONAL service partners who provide support and a swift response**
- **Onboard service**
- **Information from the vessel for scheduling timely**
- **Tactical Identification System (AIS) to assure real time**
- **A strong partner is critical in rough seas.**
- **RATIONAL Marine Service.**