The ideal cooking system for schools and nurseries.
One idea changes the world.

We have dedicated over 40 years to achieving one goal – from the idea of providing you with the best tool for cooking. For you this means that you always produce the best quality with maximum efficiency using RATIONAL technology. So at the end of the day, the children are satisfied and the numbers add up.
Healthy, delicious and high-quality food for children and young people is a hot topic in many educational establishments. Demanding parents and guardians, increasingly stringent rules and regulations, as well as low budgets, are challenges that must be overcome daily. In addition, there may be a lack of staff with kitchen experience.

But there are solutions that work in practice — whether for 30, 150 or more meals. With the RATIONAL SelfCookingCenter® it is very easy to prepare delicious and diverse food at the push of a button, even for untrained staff. You will also benefit in terms of cost of goods, working time, power and water consumption. You can offer healthy, child-friendly dishes that are very tasty, at an unbeatable price-quality ratio.
The SelfCookingCenter®
Unbelievable versatility in a single appliance.

With only one SelfCookingCenter® you can prepare an unbelievable variety of different foods on just about 1 m² of space. Regardless of whether you are cooking fresh, or simply heating supplied food with Finishing®, the SelfCookingCenter® is always the right solution.

It cooks quickly, is easy to use, and provides consistent food quality you want, time and time again. This saves you money, time and energy. It applies all the necessary settings such as the cooking cabinet temperature, or the cooking time automatically, and does all the checking and monitoring. So even untrained staff can produce the crispiest crusts, juiciest roasts, intensive aromas and richest colours. The health aspect should also not be overlooked; thanks to the gentle preparation, the vitamins and minerals are preserved and you need up to 95% less fat than with conventional cooking appliances.

With over 750,000 appliances on the market, our appliances have become a standard in school kitchens all over the world. And what we’re particularly happy about: 93% of our global customers confirm that RATIONAL offers maximum customer benefit. (TNS Infratest 2016 study). Definitely one reason why almost all of them would also recommend RATIONAL.

Overview of advantages:
> Healthy and delicious diversity at the push of a button.
> So simple to use
> Minimal operating and capital costs
> 100% HACCP safety

95% less fat
With the SelfCookingCenter® you save up to 95% in fat, and therefore calories. All types of breaded products such as breaded chicken and fish and even French fries and other convenience products can be fried without additional fat.

Automatic HACCP documentation
The SelfCookingCenter® ensures that food is always cooked hygienically. All HACCP data is automatically saved for 10 days.

The SelfCookingCenter® is now also available as a smaller size: the new SelfCookingCenter® XS. Please 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 is to make working in school and nursery kitchens 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.

Integrated cooking intelligence – iCookingControl
Select product, load, done! iCookingControl® will prepare your food exactly the way you want it. 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 the desired result.

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

Clever mixed loads: iLevelControl
iLevelControl is the function that prepares very different foods at the same time. iLevelControl displays which foods can be cooked together on the display. 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.
The economical concept.
For 30 – 150 meals per day.

And it really is as easy as that!

Step 1: Creation of a menu plan
We will gladly provide you with support with this.

Step 2: Purchasing
You purchase ready-made, chilled or frozen convenience products or components from a supplier of your choice.

Step 3: Finishing®/Production
Then you complete the meals in your SelfCookingCenter® with Finishing® or supplement your menu with home-produced components.

Step 4: Service
It only takes a few minutes until service. Further meals can be produced as required in a very short time.

For up to 150 meals per day, a combination of frozen food and fresh products is the most efficient method of implementing a hot catering system. With Finishing® in the SelfCookingCenter®, the meals are brought to consumption temperature in a very short time. They can then be served directly without keeping them hot for long periods.

With this process unique on the market, prepared dishes are always completed optimally, in exactly the quantities that are required, and always exactly when they are needed. You can therefore achieve top quality every time without stress and hectic rush, and even with untrained staff.

Overview of advantages:
> Cleaning not labour-intensive
> Food variety simply at the push of a button
> High quality always hygienically safe
> Low operating costs

Costs per meal in the example “Breaded fish fillet with mashed potatoes” (service life of SelfCookingCenter® 10 years/200 days of opening/80 meals)

<table>
<thead>
<tr>
<th></th>
<th>Conventional kitchen technology</th>
<th>SelfCookingCenter®</th>
</tr>
</thead>
<tbody>
<tr>
<td>Investment per meal</td>
<td>£0.31</td>
<td>£0.18</td>
</tr>
<tr>
<td>Energy and water</td>
<td>£0.12</td>
<td>£0.04</td>
</tr>
<tr>
<td>Food</td>
<td>£0.78</td>
<td>£0.78</td>
</tr>
<tr>
<td>Wage costs</td>
<td>£0.97</td>
<td>£0.59</td>
</tr>
<tr>
<td>Fully automatic cleaning, maintenance, repairs</td>
<td>£0.20</td>
<td>£0.08</td>
</tr>
<tr>
<td>Total</td>
<td>= £2.38</td>
<td>= £1.67</td>
</tr>
</tbody>
</table>

All costs shown above are based on an average.

You save up to 30% on each meal!
For children between 6-12 years

<table>
<thead>
<tr>
<th>Monday</th>
<th>Tuesday</th>
<th>Wednesday</th>
<th>Thursday</th>
<th>Friday</th>
</tr>
</thead>
<tbody>
<tr>
<td>Homemade pizzas with tuna &amp; sweetcorn or cheese &amp; tomato</td>
<td>Pork meatballs, served with pasta</td>
<td>Roast pork with mashed potatoes, pink tea, freshly sliced carrots and broccoli</td>
<td>Tomato &amp; basil pasta baked topped with mozzarella</td>
<td>Omega 3 fish fingers with French fries and garden peas</td>
</tr>
<tr>
<td>Apple flapjack</td>
<td></td>
<td>Vanilla shortbread finger served with apple slices</td>
<td>Sticky honey &amp; orange cake</td>
<td>Raspberry Royale</td>
</tr>
</tbody>
</table>

For more than 150 meals per day it makes economic sense to produce your own meals, as with increasing numbers of meals you can purchase food considerably cheaper. The decision factors for the acceptance of catering are quality and the price of a menu. With the SelfCookingCenter® you always produce perfect quality meals. You also only produce what is actually needed, so you can avoid overproduction. You can also achieve significant savings in your operating costs with the SelfCookingCenter®. Therefore you can always offer the very highest quality at a low price.

Finishing® also works very well in centralised production and decentralised output at different locations. Immediately after production in the SelfCookingCenter®, the foods are chilled and cannot continue cooking. The quality of the food remains at the highest level.

The food is supplied to the different locations chilled and only shortly before service, will the SelfCookingCenter® complete the dishes perfectly using Finishing®. Without any loss of quality and easily controllable even by temporary staff.

Overview of advantages:
> Cleaning not labour-intensive
> Healthy food variety simply at the push of a button
> High quality always hygienically safe
> Low operating costs

Costs per meal in the example “Chicken curry with rice” (service life of SelfCookingCenter® 10 years/200 days of opening/300 meals)
All types of sweet and savoury bakes can be prepared in the SelfCookingCenter® tray after tray, piece after piece in master-baker quality. Each product can be prepared to perfection the first time around thanks to the appliance’s easy-to-operate features. Select ‘Bake’, load the SelfCookingCenter®, and that’s it. In just a few minutes, you will have fresh croissants, nut spirals, apple turnovers or bread rolls that you can then fill.

With iLevelControl, you can also prepare a wide variety of baked goods in rolling, mixed loads and in constantly high quality. Each individual tray is monitored precisely to the second. It automatically adjusts the baking times to the load quantity and the number and duration of door openings. The SelfCookingCenter® is equipped with all the functions required for professional and custom baking. For all your baked goods to look and taste just like they come from the bakers.

Overview of advantages:

> Professional baking functions: baking quality just like from the baker
> Use of custom shopping carts: easy to operate even for untrained staff
> Flexible additional production: always fresh and delicious baked goods
> Numerous areas of application: secure investment

Baking like a professional.
Mastered quality in no time.
Efficient CareControl recognises dirt and scale and removes it automatically.

With Efficient CareControl, the SelfCookingCenter® will automatically clean and descale itself and also do this unsupervised overnight if desired. According to how dirty the appliance is, it will intelligently determine the most efficient cleaning stage. It suggests the best dose of cleaning agent and descaler to keep the SelfCookingCenter® hygienically clean. An expensive and high-maintenance water softener is not necessary.

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.

The SelfCookingCenter® consumes around 30% less resources than the previous model*. Efficient CareControl therefore costs much less than a thorough manual clean and is also particularly safe and easy to use 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
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 possibilities of the SelfCookingCenter®. This is how you can undertake 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 food 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 perfect for cooking fried eggs, omelettes, hash browns, or tortilla española in large batches. The special non-stick coating guarantees that the food will not stick.

For further information, please request our accessories brochure or our application brochures. Or visit our website at rational-online.com.
Details make the difference. Making cooking easier.

LED lighting with rack signalling
The completely new LED lighting provides optimal illumination of the cooking cabinet and of every single rack, from top to bottom and from back to front. The light neutrally reflects the Browning of the products. The new rack signalling makes using iLevelControl even easier; a blinking light signals which rack needs to be loaded or unloaded and when.

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.

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.

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

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
Infinite-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 and water shut-off system offers optimum safety and hygiene conforming to EN 1717 and SVGAS® standards (Swiss Association for the Gas and Water Industry).

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.

Dynamic air circulation
The heat is always optimally distributed thanks to the specific cooking cabinet 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.
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.

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 further versions.

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

<table>
<thead>
<tr>
<th>Appliances</th>
<th>XS Mod. 6 ½</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 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>
</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>
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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>
</tr>
<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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<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>
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<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>
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<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>
<td>150–600 kPa or 0.15–0.6 Mpa</td>
</tr>
<tr>
<td>Electric</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></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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<tr>
<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>
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<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>
</tr>
<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>
</tr>
<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>
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<tr>
<td>Gas</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
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</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>
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<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>
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<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>1.1 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>
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<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>
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<tr>
<td>Natural gas/Liquid gas LPG</td>
<td>Max. nominal thermal load ‘13 kW/14 kW’</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>
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<tr>
<td>“Dry Heat” output</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>
<td></td>
</tr>
</tbody>
</table>
| “Steam” output | 12 kW/12 kW | 20 kW/20 kW | 21 kW/21 kW | 40 kW/40 kW | 38 kW/38 kW | 51 kW/51 kW | 22 23

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

SelfCookingCenter® live
You or your kitchen team can cook with our kitchen professionals and find out how RATIONAL can revolutionise your kitchen. We look forward to meeting you – simply register to take part in an individual event.

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.

On-site training
We demonstrate to your kitchen team in your own kitchen how our appliances work and how they can be best deployed to suit your specific requirements and standards.

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 about applications or recipes. Fast, uncomplicated and from one user 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? Then cook with us.

“Once we’d seen the RATIONALs at a SelfCookingCenter® live event, in action, we knew they were just what we needed in our kitchen.”
Margaret Imlah, Facilities Director, St George’s School for Girls, Edinburgh, Scotland

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