The ideal cooking system for K-12 schools.
Ideas change the world.

We have dedicated over 40 years to achieving one goal – 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. At the end of the day, the children are eating nutritious meals that they will line up for again and again.
Healthy, delicious, and high-quality food for children and young people are hot topics among K-12 school foodservice operations. Health-conscious parents and guardians, increasingly stringent rules and regulations, as well as budget restraints, are challenges that must be overcome daily. In addition, there may be temporary or part-time staff working in the kitchen.

There are solutions that work in practice – whether it is for 30, 150, or even more meals. With the RATIONAL SelfCookingCenter®, it is very easy to prepare delicious and diverse foods at the push of a button. You will also benefit in terms of food cost, labor, and energy and water consumption. You can offer healthy dishes that are very tasty, nutritious, and that fit within the budget.
The SelfCookingCenter®
Unbelievable versatility in a single appliance.

With only one SelfCookingCenter®, you can prepare a variety of different foods on roughly 11 ft² (1 m²) of space. Regardless of whether you are cooking from scratch or simply heating convenience products using 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 of the necessary settings, such as the cooking cabinet temperature, the cooking climate, and the cooking time is set automatically. It does all of the checking and monitoring for you. So even untrained staff can produce the crispiest crusts, juiciest roasts, intensive aromas, and richest colors. Also, the health aspect should not be overlooked. Thanks to the gentle preparation, the vitamins and minerals are preserved and you use up to 95% less fat compared to conventional cooking appliances.

With over 750,000 appliances in the market, our equipment has become a standard in school kitchens all over the world. And what we are particularly happy about is that 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
> Easy to use
> Minimal operating and capital costs
> 100% HACCP safety

Scan here to watch the video.

Up to 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, fish, fries, and other convenience products, can be fried without additional fat.

Automatic HACCP documentation
The SelfCookingCenter® ensures that food is always cooked safely. All HACCP data is automatically stored for up to 10 days.
The SelfCookingCenter®
It is simple to use. Plus, it cooks delicious and healthy food economically.

Our motivation was and is to make working in K-12 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.

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.

Simplicity through cooking intelligence – iCookingControl
Select product, load, done! iCookingControl® will prepare your food exactly the way you want it. It recognizes the size and condition of the products as well as the quantity loaded. It thinks ahead and constantly adjusts and automatically adapts the ideal cooking path to your desired result.

Clever mixed loads – iLevelControl
iLevelControl is the function that prepares different foods at the same time. iLevelControl shows you which foods can be cooked together on the display. This increases productivity and saves you 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.

Precision for top quality – HiDensityControl
Highly sensitive sensors detect and recognize 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 rack with minimal consumption of resources.

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 on time, preserve the environment, and protect your wallet.
The economical concept.
For 30 – 150 meals per day.

For up to 150 meals per day, a combination of frozen foods and fresh products is the most efficient method of operating your K-12 kitchen. With Finishing® in the SelfCookingCenter®, the meals are brought to serving temperature in a very short time. They can then be served directly without having to hold them for extended periods of time.

With Finishing®, prepared dishes are always completed optimally, with the exact quantities required, and always on time. You can, therefore, achieve top quality every time without stress and a hectic rush.

Production plan for 5 daily menus, 30–150 portions

<table>
<thead>
<tr>
<th>Monday</th>
<th>Tuesday</th>
<th>Wednesday</th>
<th>Thursday</th>
<th>Friday</th>
</tr>
</thead>
<tbody>
<tr>
<td>BBQ pulled pork sandwich served on a soft pretzel bun</td>
<td>Beef bolognese with ziti</td>
<td>Open-face turkey sandwich with cranberry sauce</td>
<td>Tender chicken fingers with sweet potato mash</td>
<td>Cajun corn crusted catfish with dirty rice</td>
</tr>
<tr>
<td>Shoestring Fries served with sweet pickles</td>
<td>Broccoli with garlic</td>
<td>Roasted butternut squash</td>
<td>Garlicy green beans</td>
<td>Steamed okra kernel corn bread</td>
</tr>
</tbody>
</table>

It’s that easy!

Step 1: Menu review and consultation
We are happy to review your menu with you and discuss the items which can be cooked in your SelfCookingCenter®.

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 finish the meals in your SelfCookingCenter® using Finishing® or supplement your menu with cooked-from-scratch products.

Step 4: Service
It only takes a few minutes. Cooking smaller batches more often creates higher quality foods with less waste.

Overview of advantages:
> Automatic cleaning
> Varieties of food at the push of a button
> High quality and HACCP safe
> Low operating costs

With the SelfCookingCenter®, you 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 highest quality and stay within your budget.

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

<table>
<thead>
<tr>
<th></th>
<th>Conventional kitchen technology</th>
<th>With the SelfCookingCenter®</th>
</tr>
</thead>
<tbody>
<tr>
<td>Investment per meal</td>
<td>$0.40</td>
<td>$0.12</td>
</tr>
<tr>
<td>Energy and water</td>
<td>$0.15</td>
<td>$0.05</td>
</tr>
<tr>
<td>Food</td>
<td>$1.00</td>
<td>$0.80</td>
</tr>
<tr>
<td>Labor costs</td>
<td>$1.25</td>
<td>$0.75</td>
</tr>
<tr>
<td>Cleaning, maintenance, care, and repairs</td>
<td>$0.25</td>
<td>$0.10</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td>$3.05</td>
<td>$1.82</td>
</tr>
</tbody>
</table>

All costs shown above are based on an average.

You save up to 30% on every meal!
The economical concept.
For 150 meals and more.

The SelfCookingCenter® ensures efficient production for a variety of foods and cooking methods. The unbelievable multifunctionality of the SelfCookingCenter® makes the purchase of many additional kitchen appliances unnecessary, therefore, reducing space requirements significantly. Regardless of whether you decide on preproduction of the components with subsequent cooling (cook-chill) or produce the meals directly for service (cook-serve), with the SelfCookingCenter® your meals are always healthy and served fresh.

For children between 5–12 years old

<table>
<thead>
<tr>
<th>Monday</th>
<th>Tuesday</th>
<th>Wednesday</th>
<th>Thursday</th>
<th>Friday</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pizza party!</td>
<td>Savory chicken drumsticks</td>
<td>Roasted pork carnitas served</td>
<td>Pasta e fagioli with</td>
<td></td>
</tr>
<tr>
<td>Cheese pizza</td>
<td>with macaroni and cheese</td>
<td>with yellow rice and beans</td>
<td>cheese</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Callaloo spinach</td>
<td>Broccoli</td>
<td>Carrot sticks with</td>
<td>Kid-friendly kale salad</td>
</tr>
<tr>
<td></td>
<td>with confetti corn</td>
<td>-</td>
<td>ranch</td>
<td>with grapes</td>
</tr>
</tbody>
</table>

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 highest quality and still stay within your budget.

Finishing® also works very well in commissary production for satellite locations. Immediately after production in the SelfCookingCenter®, if the foods are chilled properly, the quality of the food is optimized. The food is then distributed chilled to each satellite location and just before service, the SelfCookingCenter® will heat the dishes perfectly using Finishing®. This is done without any loss of quality and easily executable for all kitchen staff members.

Costs per meal in the example: chicken curry with rice (service life of the SelfCookingCenter® 10 years/200 days of opening/300 meals)

<table>
<thead>
<tr>
<th></th>
<th>Conventional kitchen technology</th>
<th>With the SelfCookingCenter®</th>
</tr>
</thead>
<tbody>
<tr>
<td>Investment per meal</td>
<td>$0.40</td>
<td>$0.10</td>
</tr>
<tr>
<td>Energy and water</td>
<td>$0.15</td>
<td>$0.05</td>
</tr>
<tr>
<td>Food</td>
<td>$1.00</td>
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</tr>
<tr>
<td>Labor costs</td>
<td>$1.25</td>
<td>$0.75</td>
</tr>
<tr>
<td>Cleaning, maintenance,</td>
<td>$0.25</td>
<td>$0.10</td>
</tr>
<tr>
<td>care, and repairs</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Total</td>
<td>$3.05</td>
<td>$1.80</td>
</tr>
</tbody>
</table>

Due to the commercial dishwasher, ventilation system, and blast chiller, the costs for cleaning, maintenance, care, and repairs are somewhat higher. All costs shown above are based on an average.

You save up to 30% on every meal!
Overview of advantages:

> Professional baking functions: baking quality just like your local baker
> Easy to operate: for all kitchen staff
> Flexible production: always fresh and delicious baked goods
> Variety of applications: quick return on investment

Baking like a professional.
Unrivaled quality in no time.

All types of sweet and savory baked goods can be prepared in the SelfCookingCenter® – always fresh and superior results. 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 cinnamon rolls, cookies, cupcakes or muffins, and fresh bread rolls.

With iLevelControl, you can also prepare a wide variety of baked goods in rolling, mixed loads with consistent high quality. Each individual tray is monitored to the precise 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 of the functions required for professional and custom baking.
Simple to clean. No limescale.
Efficient CareControl.

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 roughly 30% less resources than the previous model*. Therefore, this costs much less than manually cleaning traditional appliances, and is also particularly safe due to the use of tabs.

*Pre-2014

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
> Creation of a customized cleaning plan: cleanliness always guaranteed

“Smelly cleaning chemicals and scrubbing – things of the past thanks to Efficient CareControl! I never imagined that I would have to stop my staff from over-cleaning.”
Lyman Graham, Director of Food Services, Roswell Independent School District, Roswell, NM
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. This is how you can undertake special applications, such as preparing pizza, chicken nuggets, pasta, rice, steamed vegetables, and much more. Even chicken or burger patties can be prepared without time-consuming turning. Original RATIONAL accessories are specially tailored to your RATIONAL unit. They are extremely durable, and thus ideal for daily use in the professional kitchen.

**CombiFry®**
With the patented CombiFry®, it is possible to prepare large quantities of pre-fried products, such as chicken nuggets, fries, and potato wedges. Healthy and delicious.

**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, and even fish will have the perfect grill pattern.

**Roasting and baking tray**
The aluminum baking sheets by RATIONAL display excellent non-stick properties, as well as robustness and durability. Bread rolls, cookies, and cinnamon rolls will be nice and evenly cooked.

**Multibaker**
The multibaker is perfect for cooking fried eggs, omelets, and hash browns – batch after batch. The special non-stick coating guarantees that the food will not stick.

For more information, please request our Accessories and application brochures, or visit our website at rationalusa.com.
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 per day has been consumed. 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 integral automatic retraction and water shut-off system offers optimum safety and hygiene conforming to EN 1717 and SVGW standards (Swiss Association for the Gas and Water Industry).

ClimaPlus Control®
The humidity is precisely measured using sensors in the cooking cabinet 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 crispier crusts, crunchy braiding, and juicy roasts.

ClimaPlus Control®

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. The steam generator is automatically descaled during the cleaning process. This makes expensive water softening measures or manual descaling unnecessary.

Dynamic air mixing
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.

Tripple-pane glass door
The triple-pane glass door with cutting-edge heat reflection coating ensures minimum heat loss. You save up to an additional 10% in energy costs as a result compared to the previous model. Since all of the panels can be cleaned, visibility remains good year after year.

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

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

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.

Sheet pan adapter
A flexible pan adapter is available for the American market. The adapter allows for flexible loading of full-size sheet pans, hotel pans, and 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.

Fresh steam generator

RATIONAL

Integrated hand shower with automatic retraction system

ClimaPlus Control®

Fresh steam generator

Dynamic air mixing

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.
Whether for thirty or several thousand meals, you’ll always get the right SelfCookingCenter® – now also available in a compact-size as the SelfCookingCenter® XS. There is space for it in every kitchen, and its clever installation solutions also make it fit for top front cooking areas and as a station unit. The SelfCookingCenter® XS is only available in the electric 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 stacking one appliance on top of another as a Combi-Duo, you get even more flexibility without any additional space needed. You can simply and conveniently control the lower unit using the upper control unit.

For more information, please request a copy of our Units and Accessories Catalog. In addition to the SelfCookingCenter®, we also offer our CombiMaster® Plus in thirteen different versions. For detailed information, please request our CombiMaster® Plus brochure or visit our website at rationalusa.com.

<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>6 x 1/1 GN</td>
<td>6 x 1/1 GN</td>
<td>6 x 1/1 GN</td>
<td>6 x 1/1 GN</td>
<td>6 x 1/1 GN</td>
<td>6 x 1/1 GN</td>
<td>6 x 1/1 GN</td>
</tr>
<tr>
<td>Number of meals per day</td>
<td>20–80</td>
<td>80–150</td>
<td>150–300</td>
<td>150–300</td>
<td>300–500</td>
<td>300–500</td>
<td>300–500</td>
</tr>
<tr>
<td>Lengthwise loading</td>
<td>1/1, 1/2, 2/3, 3/4 GN</td>
<td>1/1, 1/2, 2/3, 3/4 GN</td>
<td>1/1, 1/2, 2/3, 3/4 GN</td>
<td>1/1, 1/2, 2/3, 3/4 GN</td>
<td>1/1, 1/2, 2/3, 3/4 GN</td>
<td>1/1, 1/2, 2/3, 3/4 GN</td>
<td>1/1, 1/2, 2/3, 3/4 GN</td>
</tr>
<tr>
<td>Width</td>
<td>33 1/4” (847 mm)</td>
<td>33 1/4” (847 mm)</td>
<td>33 1/4” (847 mm)</td>
<td>33 1/4” (847 mm)</td>
<td>33 1/4” (847 mm)</td>
<td>33 1/4” (847 mm)</td>
<td>33 1/4” (847 mm)</td>
</tr>
<tr>
<td>Depth</td>
<td>30 1/2” (776 mm)</td>
<td>30 1/2” (776 mm)</td>
<td>30 1/2” (776 mm)</td>
<td>30 1/2” (776 mm)</td>
<td>30 1/2” (776 mm)</td>
<td>30 1/2” (776 mm)</td>
<td>30 1/2” (776 mm)</td>
</tr>
<tr>
<td>Height</td>
<td>41” (1,042 mm)</td>
<td>41” (1,042 mm)</td>
<td>41” (1,042 mm)</td>
<td>41” (1,042 mm)</td>
<td>41” (1,042 mm)</td>
<td>41” (1,042 mm)</td>
<td>41” (1,042 mm)</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>2” OD (50 mm)</td>
<td>2” OD (50 mm)</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>21–87 psi (1.5–6 bar)</td>
<td>21–87 psi (1.5–6 bar)</td>
</tr>
<tr>
<td><strong>Electric</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Weight</td>
<td>159 lb (72 kg)</td>
<td>243 lb (110 kg)</td>
<td>298 lb (135 kg)</td>
<td>333 lb (151 kg)</td>
<td>408 lb (185 kg)</td>
<td>591 lb (268 kg)</td>
<td>774 lb (351 kg)</td>
</tr>
<tr>
<td>Connected load</td>
<td>11.1 kW</td>
<td>19 kW</td>
<td>22.1 kW</td>
<td>37 kW</td>
<td>38 kW</td>
<td>68 kW</td>
<td>68 kW</td>
</tr>
<tr>
<td>Fuse</td>
<td>2 x 50 A/3 x 20 A</td>
<td>35 A/40 A</td>
<td>60 A/75 A</td>
<td>70 A/80 A</td>
<td>125 A/150 A</td>
<td>125 A/150 A</td>
<td>200 A/250 A</td>
</tr>
<tr>
<td>Main connection</td>
<td>2 AC 208 V/240 V; 3 AC 208 V/240 V</td>
<td>3 AC 208 V/3 AC 240 V</td>
<td>3 AC 208 V/3 AC 240 V</td>
<td>3 AC 208 V/3 AC 240 V</td>
<td>3 AC 208 V/3 AC 240 V</td>
<td>3 AC 208 V/3 AC 240 V</td>
<td>3 AC 208 V/3 AC 240 V</td>
</tr>
<tr>
<td>Power hot air</td>
<td>10.6 kW</td>
<td>18 kW</td>
<td>21.6 kW</td>
<td>36 kW</td>
<td>36 kW</td>
<td>66 kW</td>
<td>66 kW</td>
</tr>
<tr>
<td>Power steam generator</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><strong>Gas</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Weight</td>
<td>271 lb (123 kg)</td>
<td>335 lb (152 kg)</td>
<td>370 lb (168 kg)</td>
<td>450 lb (204 kg)</td>
<td>659 lb (299 kg)</td>
<td>840 lb (381 kg)</td>
<td>840 lb (381 kg)</td>
</tr>
<tr>
<td>Connected load</td>
<td>0.4 kW</td>
<td>0.5 kW</td>
<td>0.77 kW</td>
<td>0.8 kW</td>
<td>0.95 kW</td>
<td>1.6 kW</td>
<td>1.6 kW</td>
</tr>
<tr>
<td>Fuse</td>
<td>1 x 15 A</td>
<td>2 x 15 A</td>
<td>2 x 15 A</td>
<td>2 x 15 A</td>
<td>2 x 15 A</td>
<td>2 x 15 A</td>
<td>2 x 15 A</td>
</tr>
<tr>
<td>Main connection</td>
<td>1 NAC 120 V/ 2 AC 208 V/2 AC 240 V</td>
<td>1 NAC 120 V/ 2 AC 208 V/2 AC 240 V</td>
<td>2 AC 208 V/2 AC 240 V</td>
<td>2 AC 208 V/2 AC 240 V</td>
<td>2 AC 208 V/2 AC 240 V</td>
<td>2 AC 208 V/2 AC 240 V</td>
<td>2 AC 208 V/2 AC 240 V</td>
</tr>
<tr>
<td><strong>Natural gas/liquid gas LPG</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Max. rated thermal load</td>
<td>49,000 BTU (13 kW)</td>
<td>83,500 BTU (22 kW)</td>
<td>106,000 BTU (28 kW)</td>
<td>151,500 BTU (40 kW)</td>
<td>167,000 BTU (44 kW)</td>
<td>303,000 BTU (80 kW)</td>
<td>303,000 BTU (80 kW)</td>
</tr>
<tr>
<td>Hot air</td>
<td>49,000 BTU (13 kW)</td>
<td>83,500 BTU (22 kW)</td>
<td>106,000 BTU (28 kW)</td>
<td>151,500 BTU (40 kW)</td>
<td>167,000 BTU (44 kW)</td>
<td>303,000 BTU (80 kW)</td>
<td>303,000 BTU (80 kW)</td>
</tr>
<tr>
<td>Steam generator</td>
<td>45,500 BTU (12 kW)</td>
<td>75,800 BTU (20 kW)</td>
<td>79,500 BTU (21 kW)</td>
<td>151,500 BTU (40 kW)</td>
<td>144,000 BTU (38 kW)</td>
<td>191,000 BTU (51 kW)</td>
<td>191,000 BTU (51 kW)</td>
</tr>
</tbody>
</table>

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-Installation 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 the responsibility of 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!

“With RATIONAL, I can steam my vegetables and they are similar to one’s served at a gourmet restaurant. Kids even love our veggies now because they are al dente.”
Lyman Graham, Director of Food Services, Roswell Independent School District, Roswell, NM

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