Freshness and variety for the snacks and baking sector.
One idea changes the world.

We have dedicated over 40 years to achieving one goal – to offer you the best cooking and baking tool. For you this means that you always produce the best quality with maximum efficiency using RATIONAL technology. So your customers are satisfied at the end of the day and your business can also profit.
Our lifestyle habits are changing. In recent years, this has resulted in a booming foodservice and catering industry. There is a trend for healthy and tasty snacks that can be eaten quickly and conveniently while standing up, or as takeaways.

By offering a wide variety of attractive snacks alongside your range of delicious baked goods, you can gain profitable extra business and stand out from the competition. The major challenges presented are the lack of baking expertise of the staff, and how to produce an attractive range of snacks with minimum effort and standardised quality. The aim is also to save on space and investment costs.

The solution, the SelfCookingCenter® – a multi-functional appliance which you can use to prepare an unbelievable variety of snacks – fast, flexible and at a constantly high quality.

Professional-quality baked goods. Wide variety of snacks for extra business.
Freshly baked goods and snacks in one single appliance.
Diversity, around the clock.

A complete snack and baking system on less than about 1 m² footprint. One investment – endless possibilities!
With only one SelfCookingCenter® you can prepare an unbelievable variety of different snacks and baked goods on just 1 m² of space. Whether large or small, in small or large amounts, fresh, frozen, raw or semi-baked goods, the SelfCookingCenter® allows you to produce all kinds of baked goods very easily with top-quality results. With the best rise, lightest and flakiest crumbs and crispy crusts.

You can also offer your customers a wide range of snacks and hot meals. No matter whether you prepare dishes yourself, or use products from a supplier – the SelfCookingCenter® is easy and intuitive to use so that even untrained personnel can operate it without requiring a great deal of training.

In the past, numerous special appliances like a grill, oven, stove, pots and pans were needed to prepare snacks and warm meals. The fast and easy preparation of a wide range of snacks and baked goods is possible today in one single appliance.

Overview of advantages:
> Multi-functional and flexible use on a footprint of less than 1 m²
> Diversity of baked products and snacks at the touch of a button
> Excellent quality
> Simple to use
> Preservation and efficient use of resources

5 Senses
The new SelfCookingCenter® is the only intelligent baking and cooking system.
It senses and recognises what needs to be done in order to achieve precisely the result that you specify. It is intelligent, thinks ahead and learns from you. It even communicates with you and shows you what it is doing in order to carry out your requirements exactly the way you want. It makes the necessary decisions, optimising temperature, cooking time, air speed and cooking cabinet moisture levels according to the requirements of your baked goods and provides information on the display.
The SelfCookingCenter®
It is simple, bakes 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 new SelfCookingCenter® with four intelligent functions and turned it into an assistant that stands for quality, ease of use and efficiency.

Integrated baking and cooking intelligence – iCookingControl
Simply enter the results you want, load the food and you’re done! iCookingControl prepares your baked goods and snacks exactly how you want it. It recognises the size and condition of the products as well as the loaded quantity. It thinks ahead and constantly re-programs and automatically adapts the cooking procedure to the food.

Clever mixed loads – iLevelControl
You’ll be quicker if you simply prepare different dishes at the same time. iLevelControl shows you which foods you can cook together. Depending on the load size, quantity and duration of door openings, it adjusts the cooking time to the particular baked goods in the best possible way. This saves you time, money, space and energy and always achieves an excellent quality.

Amazing quality guaranteed – 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: exceptional evenness and amazing quality on every single rack while consuming minimum resources.

Intelligent automatic 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.
Baking diversity at the touch of a button.
Quality your customers love.

Your SelfCookingCenter® is the only intelligent cooking system and features all important functions to ensure professional baking. It is ideal for preparing cakes, bread, bread rolls, pretzel products and sweet or savory pastries. If you like, it can even factor in local special features.

All you have to do is set your desired baking result — such as if your baked goods are to have light or dark browning, with or without crust, proved or unproven. Your SelfCookingCenter® senses and recognises the size, load quantity and condition of your products.

Whether sweet or savoury baked goods, small or large, fresh or frozen, raw or semi-baked products — the SelfCookingCenter® adjusts the humidity, steaming level, temperature, air speed and baking time so that you will always get the result you want. For constantly exceptional standards of baking — rack by rack regardless of who is doing the baking.

Functions to guarantee exceptional baking quality:
> Highly efficient, precise amount of steam injection with variable steaming quantities for maximum rise and shine
> Precise humidity control programmable to the exact percentage for the best rise, lightest and flakiest crumbs and crispy crusts
> Dynamic air circulation with high-performance fan impeller for high level of uniformity
> Variable fan impeller speeds which can be adjusted to the particular baked good
> Integrated proving stages for ideal formation of aromas and rising of fresh yeast dough
> Steam baking with special regulation for significant volume growth for croissants, Danish or fresh dough
> Rolling baking with intelligent humidity regulation and time extension, according to how often and how long the door stays open
> Perfect baking with core temperature probes by intelligent adjustments to the baking process in accordance with different shapes and sizes

Overview of advantages:
> Intelligent cooking processes: no monitoring or checking involved
> Your desired result at the push of a button: easy to use, even for temporary staff
> Automatic adjustment of cooking process: best cooking results every time
> Steam baking: for more baking volume
> State-of-the-art control technology: high energy savings and low operating costs

“One of our specialities, shortbread, is now really simple to get just right. We’ve saved the settings so no matter who does the cooking we get perfect results”.
Margaret Imlah, Facilities Director, St George’s School for Girls, Edinburgh, Scotland
Always fresh baked goods.
Produced with intelligent mixed loading.

With iLevelControl, you can prepare various baked goods at the same time and in the exact quantities that you need. Therefore, you always have a variety of freshly baked goods on display – casually and without stress.

iLevelControl monitors each rack individually to the second. It adjusts the baking times to the load quantity and the number and duration of door openings, and makes sure that your baking quality is always consistently high.

So you can produce your products on demand in no time and also stay efficient, even with small quantities.

That is the freshness you and your customers see, smell and taste – and enjoy with all the senses.

Your selection window will show the baked goods you want. You can see which baked goods go together at a glance.

Shows you what foods are baked on which rack.

Each rack is monitored; the remaining baking time is displayed.

The baking time is adjusted according to load quantity and the duration of door openings.

The appliance notifies you as soon as a product is ready.

Overview of advantages:
> Professional baking functions: enormous diversity of baked goods which are easy to prepare
> Use of custom shopping carts: easy to operate even for untrained staff
> Flexible additional production: constant supply of fresh and deliciously baked goods
> Numerous areas of application: secure investment
Profit from the diverse range of options available with the SelfCookingCenter® and prepare at the push of a button snacks such as crispy pizzas, succulent burgers, meat balls and breaded meats, chips or tender-crispy chicken nuggets. You don’t even have to be a professional chef. Ensure a fast and flexible service and constantly high quality of food by expanding your range with the SelfCookingCenter®.

You can transform your baking system into a highly efficient snack station in the blink of an eye. It is incredibly simple – you simply select your preset shopping cart for snacks, load your food onto our grill and pizza tray for example and the SelfCookingCenter® will take care of the rest. It intelligently monitors every single rack and notifies you as soon as your snacks are ready. Be inspired by the unique possibilities provided by out-of-home catering, while also expanding your range with freshly baked snacks.

> Meat balls, breaded meats, meat loaf
> Baked or fried sausages
> Sandwiches, filled rolls
> Pizzas, flatbreads and tarts flambées

You can find all our recipes and many other snack ideas in our free-of-charge RATIONAL Club at www.club-rational.com.

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**Overview of advantages:**

> Intelligent mixed loading: diversity of dishes in one appliance
> Monitoring and intelligent adjustment of cooking times: best cooking results every time without any checking
> Displays which food can be cooked together: easy to use
> Flexible additional production: fresh food without waiting times
> Wide range of applications in a single appliance: significantly lower investment and operating costs

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“**Extend your range.**
Tasty snacks at the push of a button.”

“The SelfCookingCenter® has propelled our business forward. I'm what you call a traditional baker in the mornings and afternoons while my shop turns into a bistro for lunches and evening meals”.
Armin Kirsamer,
CEO of Kirsamer Backstube GmbH, based in Laichingen, Germany
Pamper your customers around the clock.
Start the day with a hearty breakfast.

Whoever wants to conjure up a diverse range of breakfast meals in no time needs a powerful appliance that can prepare diverse products in one go. Your SelfCookingCenter® will have a complete and extensive breakfast ready for you in just a single load. Simply start the preset breakfast shopping cart and sit back. After just a few minutes, your customers will be enjoying the aroma of freshly oven-baked bread, toast or croissants, the sight of crispy bacon, delicious sausages and scrambled or fried eggs.

Virtually no better way to start the day! On a footprint of less than 1 m² the SelfCookingCenter® offers you exactly the flexibility you need to surprise your customers with that little bit extra. Profit from the advantages of the latest technology and impress your customers with exciting breakfast options.

“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
Overview of advantages:

- Avoiding long holding times:
  top food quality
- Finishing® in mixed loads:
  diverse foods easy-to-produce
- Short Finishing® times:
  flexible food service without needing to keep food warm
- Needs-based production in output:
  avoidance of over-production

A hot lunchtime menu, that will impress your customers. Everything made easy – with Finishing®.

Finishing® is ideal for when you would like to offer your customers a variety of dishes in superior quality. Its success is based on equalising production and output. Food that has already been prepared, or bought in advance is chilled and ready in containers.

When you need the food, the containers are loaded on a rolling basis and brought to consumption temperature with Finishing® in just a few minutes. Each rack is individually monitored by iLevelControl. You can keep an overview of which containers are finished or how long they still need in the oven. Your food will always get to service fresh, hot, hygienic and always in the right quantity.

The benefits of Finishing® are plain to see. By avoiding having to keep food hot for long and overproduction, the quality of food remains at the highest level.
User error? Must be a mistake!
The zero-error strategy of “MyDisplay”.

We all make errors. But very rarely with “MyDisplay”. We have developed this function to reduce errors to a minimum when operating the SelfCookingCenter®. The principle is straightforward: Using “MyDisplay” you can limit the range of appliance functions and options to specific processes and users. Only information that is relevant for your staff or the particular time of day will be displayed on the screen. For instance, the shopping cart for the breakfast menu is then only visible on the display in the morning.

You can also decide whether the processes are displayed in text or images and which acoustic signals are used. An acoustic signal notifies the operator when the baked goods or food have to be loaded or unloaded. The display provides clear information, informing the operator precisely what to do and which rack is affected. All these adjustments to the individual requirements of your operations are made quickly and easily. We are available to help you.

MyDisplay gives you the security that your baked goods and snacks will always be prepared in the same proven way and that the quality is consistently high.

Overview of advantages:

> Customisable display: virtually no user errors
> Selection menu for display adjustment: simple settings
> Adjustable image motifs for buttons: easy to use even for temporary staff
> Configurable user profile: user authorisations changeable at the push of a button
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 step. 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 appliance hygienically clean and perfectly maintained.

The new 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
Do you have a special requirement?  
We have the right solution for you.

The SelfCookingCenter® is available in the following models:

<table>
<thead>
<tr>
<th>XS model 6 ⅔</th>
<th>Model 61</th>
<th>Model 101</th>
<th>Combi-Duo XS model 6 ⅔ on XS model 6 ⅔</th>
<th>Combi-Duo model 61 on model 61 or model 101</th>
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<tbody>
<tr>
<td>With 2/3 GN hanging rack (6 racks)</td>
<td>With baker hanging rack (5 racks) or 1/1 GN hanging rack (6 racks)</td>
<td>With baker hanging rack (8 racks) or 1/1 GN hanging rack (10 racks)</td>
<td>The combination of two RATIONAL appliances simply mounted on top of each other opens up new possibilities. Even when space in the bakery is scarce, you can work in different cooking modes at the same time – which means maximum flexibility.</td>
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With our specially developed RATIONALaccessory, production for the day can start without stress. Use for example our roasting and baking trays for bacon and light and airy baguettes. Or why not use our granite-enamelled containers for pies, sponges or tray-bake pizzas. Or test our muffin and timbal moulds in which you can prepare a variety of desserts, bread puddings or poached eggs.

Roasting and baking tray  
(2/3 GN, 1/1 GN or bakery standard 400 x 600 mm)

Roasting and baking tray, perforated  
(1/1 GN or bakery standard 400 x 600 mm)

Grill and pizza tray  
(2/3 GN, 1/1 GN or bakery standard 400 x 600 mm)

Muffin and timbal mould  
(for 1/1 GN or for bakery standard 400 x 600 mm)

Granite-enamelled container, diverse depths  
(2/3 GN, 1/1 GN or bakery standard 400 x 600 mm)

Extractor hood, UltraVent or UltraVent Plus  
To avoid steam and vapours in the store.

Mobile oven rack 1/1 GN or bakery standard and transport trolley  
For easy loading of the appliances.

Combi hanging rack  
For cooking with bakery standard and 1/1 GN trays.

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 baking and 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 tray needs to be loaded or unloaded and when.

Triple pane glass door
Triple pane glass door with cutting edge heat reflection coating ensures minimum heat loss. You save up to 10% in energy costs as a result. Since all the panes can be cleaned, visibility remains good for well over a year.

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.

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.

Lengthwise loading
The longitudinal rack 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 sensor can still reliably identify the coldest point in the food ensuring that everything is always cooked to perfection.

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

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.

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 smart phone, automatic HACCP-documentation or you can download recipes from the RATIONAL library conveniently onto your devices. Find out more at ConnectedCooking.com.

Integrated hand shower with automatic retraction system
Ininitely-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 SVOG standards (Swiss Association for the Gas and Water Industry).

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

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 crispy crusts, crunchy breading, typical grill pattern and juicy roasts.

Prepare baked goods and snacks 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 on: 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 appliances work or how you can use them best for your requirements.

Further training is part of the service at RATIONAL. Register for one of our free seminars at rational-online.com.

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.

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.

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. Contact the ChefLine® on: Tel. 07743 389863.

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 come and see us.

“The SelfCookingCenter® is a must-have for my bakery. For me, there is no better appliance with which to bake”.
Nadia Suryakanth, owner of the CUPnCAKE Factory bakery in Gurgaon, 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 on: Tel. 01582 480388 or visit us at rational-online.com to find out when and where future events will be held.