The ideal cooking system for your supermarket.
An additional profit to your business: serving snacks and hot meals in your supermarket.

Our lifestyle habits are changing. In recent years, this has resulted in a booming foodservice and catering industry. Healthy and tasty snacks that are convenient and fast for customers to eat as takeaways are currently in trend.

By offering a wide variety of foods ranging from attractive snacks, tasty lunches, hot meals and delicious pastries and sandwiches, you can secure additional business and leverage your supermarket from the competition.

Studies show that customers who make use of this selection of food will also generate more turnover.

The challenge is to produce an attractive selection of snacks and hot meals with untrained staff at consistently high-quality standards, with limited space available and at a low investment cost.

The solution is the SelfCookingCenter®.
The SelfCookingCenter®: grill, roast, bake, steam – all in one single appliance.

In the past, numerous special appliances such as convection ovens, rotisseries, baking appliances, pots, pans, microwaves, steamers, deep-fat fryers or grills were needed in order to offer an attractive range of food with much effort. Now it is just a single appliance, the SelfCookingCenter®. On less than about 1 m² of space, it can grill, roast, bake, steam, stew, Blanch or poach. It is ideal for preparing pastries, baked goods, roasted chickens, pan-fried products and grilled food as well as all types of side and egg dishes. At the push of a button, it will independently prepare all these foods in large or small quantities.

It is the ideal cooking system for your establishment; it cooks quickly, is easy to use even by untrained staff, provides the food quality you specify and saves you money, time and energy. It does all the monitoring and checking for you. It sets the temperature, humidity and cooking time by itself. It monitors the cooking level and the browning and saves you from having to keep turning pan-fried foods.

Why is that? Because the SelfCookingCenter® holds real intelligence. It is the first cooking system with 5 senses.

With over 750,000 appliances on the market, our appliances have become a standard for hot food preparation. 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.

5 Senses
The SelfCookingCenter® is the only intelligent 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 with you. It shows you what it’s doing at any time to implement your specifications as precisely as you require. It makes the necessary decisions, optimising temperature, cooking time, air speed and cooking cabinet climate according to the food’s needs and provides information on the display. In this way you can ensure high standards at the push of a button – on every single tray, on any appliance.

Overview of advantages:
> Excellent food quality at all times
> Easy to operate even for untrained staff
> Minimal running costs
The SelfCookingCenter®
It is simple, cooks delicious and healthy food with low costs.

Our motivation was and is to make working in food preparation 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.

Simplicity through cooking intelligence – iCookingControl
Select food, determine desired result – done! iCookingControl will prepare all food exactly as you specify, every time. It doesn’t matter who is using the appliance. 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 your desired result.

Clever mixed loads – iLevelControl
With iLevelControl very different foods can be cooked 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.

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.

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.
Record timing:
fill the hot food counter in just 60 minutes.

Prepare an extensive range of hot food for the food counter in just one hour with the SelfCookingCenter®. This is made possible by iLevelControl, which cooks a maximum amount of different foods at the same time. Even overnight cooking saves time, as production takes place during the night without any intervention on your part.

A wide variety of roasted meats such as chicken, pork, or beef can be roasted overnight, where they cook very gently, and are tender and succulent the next morning. Remove the meat from the oven in the morning and then crisp the crackling on the roasts. The SelfCookingCenter® will be finished and ready for use after just 15 minutes.

iLevelControl can also be used to prepare mixed loads of pan-fried foods. These include breaded meats, deep-fried products, meat patties, grilled vegetables, pizzas and other pastries. The result – an extensive and attractive buffet can be prepared for customers very quickly.

Food will also remain appetising and fresh on your buffet. Thanks to iLevelControl and considerably faster cooking times, exactly the quantity of food you require can be produced when you need it. A difference that turns customers into regular shoppers.

Overview of advantages:

> Monitoring and intelligent adjustment of cooking time:
  best cooking results with up to 20 % less use of raw materials*
> Short production times:
  avoiding quality losses due to food being kept warm for too long
> Displays which food can be cooked together:
  easy to use without monitoring
> Mixed load unsupervised overnight:
  saves time, money and increases production capacity

* Compared to conventional preparation method without combi-steamers.

Even fish, meat and vegetables can easily be smoked with the new VarioSmoker.
Advantages to takeaway:
healthy fast food with iLevelControl.

Easily prepare a wide variety of takeaway food in one single appliance with the SelfCookingCenter®. This saves on space which you can use more profitably to present your wide range of healthy and diverse food. The multi-functionality of the SelfCookingCenter® allows you to react flexibly to customer wishes or changes to your selection of food in demand. This will secure your investment.

All the trays in the SelfCookingCenter® can be used at the same time to produce a variety of foods such as pizza, chicken wings, chicken nuggets, burgers, fries or wedges. This is far easier and more efficient than using all the different cooking appliances such as ovens, pans, roasting platters and grills, that are usually waiting in standby but still consume power.

Do flavours transfer from one food to the next when a variety of dishes are prepared? Not at all – and what is more traditional deep-fried products can be prepared far healthier and tastier, with less fat.

The tray monitoring function of iLevelControl ensures that you have full control of all cooking processes. The appliance will alert you as soon as the food on one tray is ready. To ensure that everything is cooked to perfection, the system can permanently correct the cooking time depending on how much you are cooking and how often, or how long the cooking cabinet door is open. iLevelControl will alert you as soon as a dish is ready. The corresponding tray will be indicated on the display, with an option for illumination. This excludes the possibility of operator errors. The highest level of quality can be reproduced time and time again at the push of a button even by unqualified staff without any extensive training.

Overview of advantages:
> Intelligent mixed loading: versatility in a single unit
> Monitoring and intelligent adjustment of cooking time: best cooking results without 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 capital and operating costs
Chicken Superspike

Your chickens are cooked upright with our superspikes. As a result, they are uniformly brown, crispy and the breast meat is especially succulent. To load 4, 6, 8 or 10 chickens on each Superspike.

Crispy, golden brown, tender and succulent – grilled chicken cooked to perfection. The SelfCookingCenter® not only guarantees this quality, it can produce larger quantities in faster turnover times.

Compared to a standard rotisserie, you need less than half the time. Chickens lose less weight and retain their succulence. You save up to 17% of your raw materials – and improve your quality and taste, factors that cannot be calculated in percent.

Depending on the appliance size, up to 96 grilled chickens can be cooked in a single SelfCookingCenter® in just 35 minutes – and it is so easy to use. Even untrained staff can produce the perfect roast chicken from the start. Simply press ‘roast chicken’ and the cooking process starts. The SelfCookingCenter® automatically recognises the size and load size and checks and regulates the cooking process 3,600 times an hour to ensure that cooking cabinet climate is always optimal. This guarantees consistently high quality, regardless of whether it is a full or part load, or whether it is whole chickens or chicken pieces.

The user interface can also be customised to different requirements. Anyone who uses the appliance only sees what they actually need. We refer to this as a zero-error strategy.

The ultimate taste and power combination:
96 grilled chickens in only 35 minutes.

“50 fresh chickens to perfection in just 30 minutes in the SelfCookingCenter®.”
Elisabete Dantas, Production Manager at Intermarché, Portugal

Maximum loading quantities GN

<table>
<thead>
<tr>
<th>Appliances</th>
<th>XS Mod. 6 ⅔</th>
<th>Model 61</th>
<th>Model 62</th>
<th>Model 101</th>
<th>Model 102</th>
<th>Model 201</th>
<th>Model 202</th>
</tr>
</thead>
<tbody>
<tr>
<td>950 g roasted chicken</td>
<td>4 x</td>
<td>20 x</td>
<td>40 x</td>
<td>30 x</td>
<td>60 x</td>
<td>60 x</td>
<td>120 x</td>
</tr>
<tr>
<td>Grilled chicken 1.3 kg</td>
<td>4 x</td>
<td>16 x</td>
<td>32 x</td>
<td>24 x</td>
<td>48 x</td>
<td>48 x</td>
<td>96 x</td>
</tr>
</tbody>
</table>

Overview of advantages:

- Intelligent climate management in the cooking cabinet: crispy chicken, unbelievably succulent
- Maximum cooking power: large quantities in a very short time
- Use of the chicken superspike: easy to load and very short cooking times
- Customised user interface with MyDisplay: easy to operate even for untrained staff

Chicken Superspike

Your chickens are cooked upright with our superspikes. As a result, they are uniformly brown, crispy and the breast meat is especially succulent. To load 4, 6, 8 or 10 chickens on each Superspike.
Finishing®, in containers.
Freshness for lunch which customers appreciate.

Finishing® is ideal for when you would like to offer variety in large quantities and of top quality. Its success is based on equalising production and output. Food that has already been prepared in advance is chilled and ready. Only when the food is needed will the SelfCookingCenter® be loaded on a rolling basis. All dishes are brought to serving temperature in just a few minutes. Each tray is monitored separately by iLevelControl which also shows the user which containers are ready or how long they still need. This eliminates long holding times and over-production. All food will always get to service fresh, hot, hygienic and always in the right quantity.

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 the need to keep food warm
> Needs-based production in output: avoidance of over-production

“We rely on RATIONAL, because good food makes our branches even more attractive to customers.”
Herbert Lehner, Operations Manager, EDEKA Stegener supermarkets, Germany
All types of sweet and savoury baked goods can be prepared in the SelfCookingCenter® and tray after tray, piece after piece with master-baker quality. Each product can be prepared to perfection the first time around thanks to the appliance's easy-to-operate features. Simply select “Bake”, load the SelfCookingCenter® and soon delight in the delicious baking smells of freshly baked produce. Up to 400 bread rolls can be produced in just ten minutes.

With iLevelControl, you can also prepare a wide variety of baked goods in rolling, mixed loads and of 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 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

SelfCookingCenter® with professional baking technology:

> Precise amount of steam injection, variable steaming quantities and proving times, adjusted to the requirements of your baking product
> Humidity regulation and dynamic air mixing down to the percent for uniform results on every single tray
> Different fan wheel speeds according to how delicate your baked goods are
> Integrated proving stages for ideal formation of aromas and rising of fresh yeast dough
> Rolling baking with intelligent humidity regulation and time extension, according to how often and how long the door stays open
> Completely new and revolutionary steam baking with unique regulation and control for larger volumes of croissants, Danish or fresh dough
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.

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 food has to be loaded or unloaded. The display provides clear information, informing the operator precisely what to do and which tray is affected. All these adjustments to the individual requirements of your operations are made quickly and easily.

We are available to help you.

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

User error? Must be a mistake!
The zero-error strategy of “MyDisplay”.
Simply clean with 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 your unit is, it will intelligently determine the most efficient cleaning stage. It suggests the best dose of cleaning agent and descaler to keep your SelfCookingCenter® hygienically clean.

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.

Expensive and high-maintenance water softening is no longer necessary. The new Efficient CareControl needs around 30% less resources than the previous model*. It therefore costs much less than a thorough manual clean and is also particularly safe due to the use of tabs.

* Models before 2014

“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

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
ConnectedCooking: The fastest connection between your desk and the supermarket kitchen.

ConnectedCooking is the modern network solution for professional kitchens. Thanks to ConnectedCooking, RATIONAL appliances can be managed from the PC. Quickly enter cooking procedures for your SelfCookingCenter® on the PC and send this information with a click of the button to all the appliances in the network. This even works when the appliances are used at different locations. This means menus, weekly promotions, special-menu days and all the occasions that require new cooking processes can be adapted to and organised centrally with the minimum of effort. Necessary software updates are even carried out automatically if desired, so all of your appliances will always be up to date.

ConnectedCooking also provides the perfect overview of all cooking appliances. The current status of each SelfCookingCenter® is always shown and, if desired, you will receive all information as a push notification in real time – wherever you like. If needed, the saved chef’s data can even be loaded to the PC. This makes it possible to keep track of what is cooking in the various appliances.

All HACCP data can of course also be conveniently managed with ConnectedCooking. This data is recorded for each specific appliance and stored clearly. All data can be displayed in tables or diagrams. This means that you are always on the safe side and the hygiene data documentation is up to date without any extra investment.

Should something not work as usual, your service partner can also be automatically informed if desired and the displayed data used to make quick decisions for speedy troubleshooting.

But ConnectedCooking can do a lot more: Browse through the thousands of international recipes and download what you like onto your devices at no charge. All recipes contain serving information, detailed descriptions and the appliance settings. It doesn’t get any easier. Our RATIONAL master chefs will give you lots of tips and tricks to help you achieve the best results quickly and easily.

More information at ConnectedCooking.com

Overview of advantages:

> Cooking programme administration: create cooking processes and share them online
> Update function: appliance update automatically if desired
> HACCP management: simple creation and storage of data
> Remote-access: always well informed of what is happening
Saves energy, time, goods and space.
whitefficiency®.

whitefficiency® is our contribution to sustainability that begins right from product development. We work in close collaboration with universities to find solutions that save on resources. This policy also manifests itself in the company’s environmentally certified production, our energy efficient sales logistics and in the return and recycling of old appliances.

The rewards of whitefficiency® are most visible in your establishment. You save on energy, water and raw ingredients and produce less waste. RATIONAL also frees up space as you can replace 40 to 50% of all standard cooking appliances. The ethos of whitefficiency® is above all to be there for you when you need us. Our integrated service approach ensures you get the maximum benefit from our appliances.

From the start and throughout the product service life.

* Compared to conventional kitchen technology without combi-steamer.

Reduction of up to 20%* in the use of raw materials
The SelfCookingCenter® sensitively adjusts the cooking processes to the relevant product. So meat, poultry or even fish are cooked especially gently. This reduces weight and cutting losses and the use of raw materials by up to 20%.

Reducing the work time
It eliminates the need for many routine tasks such as turning, constant checking and readjustment. Due to its simplicity of operation and automatic cleaning, you can save an average of 1-2 hours per day in total.

Reduce power costs by up to 70%*
Short pre-heating times avoid the conventional standby mode. Together with iLevelControl and significantly reduced cooking times, you not only save time, but also a lot of energy. The highly sensitive regulation and the needs-based energy supply save up to 70%.

Minimising space requirements by 40 to 50%*
On just about 1 m² of space, the SelfCookingCenter® replaces or reduces the load of 40–50% of all conventional cooking appliances and therefore reduces the space requirement by more than 30%. It therefore not only has a much smaller impact in terms of the investment, but also on the space requirement and therefore the current property-related operating costs.
Extreme durability.

Accessories especially designed for supermarket use.

It is only by using original RATIONAL accessories that all the features of the SelfCookingCenter® can be used. The accessories have been designed for special cooking purposes such as preparing pre-fried products or roasting chickens. Even escalopes and steaks can be prepared without having to turn them in between. Original RATIONAL accessories are specially matched to your RATIONAL unit. It is extremely rugged and thus ideal for daily hard use in supermarket kitchens.

Grill and pizza tray

The excellent heat conductivity of the pizza tray can produce all different types of pizzas, flatbreads and tartes flambees to a superior quality. Vegetables, steaks or even fish can be finished with a perfect grilling 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 products 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.

UltraVent and UltraVent Plus

Emitted steam is bound and discharged by the condensation technology of the UltraVent and UltraVent Plus hoods. There is no need for complicated and expensive installations to remove exhaust air. Installation is simple and it can be retrofitted at any time. There is no need for a connection to the outside. A special filter technology in UltraVent Plus helps to prevent lingering smoke when grilling and baking. This means the appliance can be used in front cooking areas directly behind the counter.

For further information, please request our accessories brochure or our application brochures. Or visit our website at rational-online.com.
Technology that does more.
Because details make the difference.

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. Energy-saving, durable and low maintenance. 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.

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 constant operation. Special cooking methods such as grilling or searing is no problem even with full loads.

Lengthwise loading
The longitudinal tray 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 probe can still reliably identify the coldest point in the food ensuring that all products are always cooked perfectly.

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 or manual descaling 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.

Integrated hand shower with automatic retraction system
Inninitely-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 system and automatic water shut-off mechanism offer optimum safety and hygiene conforming to EN 1717 and SVGW 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.

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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. There is space for it in every kitchen, and its clever installation solutions also make it suitable for front-cooking areas and as a station unit. 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 versions. For detailed information, please request our CombiMaster® Plus brochure or our brochure for small-sized units. Or visit our website at rational-online.com.

Appliances | XS Mod. 6 ⅔ | Model 61 | Model 101 | Model 62 | Model 102 | Model 201 | Model 202
--- | --- | --- | --- | --- | --- | --- | ---
Electric and Gas | | | | | | | |
Capacity | 6 x 2/3 GN | 10 x 1/1 GN | 6 x 2/1 GN | 10 x 2/1 GN | 20 x 1/1 GN | 20 x 2/1 GN |
Number of meals per day | 20–80 | 30–150 | 60–160 | 150–300 | 300–500 |
Lengthwise loading | 1/2, 2/3, 1/3, 2/8 GN | 1/1, 1/2, 2/3, 1/3, 2/8 GN | 1/1, 1/2, 2/3, 1/3, 2/8 GN | 2/1, 1/1 GN | 1/1, 1/2, 2/3, 1/3, 2/8 GN | 2/1, 1/1 GN |
Width | 655 mm | 847 mm | 1,069 mm | 1,069 mm | 879 mm | 1,084 mm |
Depth | 555 mm | 776 mm | 976 mm | 976 mm | 791 mm | 996 mm |
Height | 567 mm | 782 mm | 1,042 mm | 782 mm | 1,782 mm | 1,782 mm |
Water outlet | DN 40 | DN 50 | DN 50 | DN 50 | DN 50 | DN 50 |
Water pressure | 150–600 kPa or 0.15-0.6 Mpa | 150–600 kPa or 0.15-0.6 Mpa | 150–600 kPa or 0.15-0.6 Mpa | 150–600 kPa or 0.15-0.6 Mpa | 150–600 kPa or 0.15-0.6 Mpa | 150–600 kPa or 0.15-0.6 Mpa |
Electric | | | | | | | |
Weight | 72 kg | 110 kg | 135 kg | 151 kg | 185 kg | 268 kg | 351 kg |
Connected load | 5.7 kW | 11kW | 18.6 kW | 22.3 kW | 36.7 kW | 37 kW | 65.5 kW |
Fuse | 3 x 10 A | 3 x 16 A | 3 x 32 A | 3 x 63 A | 3 x 100 A | |
Mains connection | 3 NAC 400 V | 3 NAC 400 V | 3 NAC 400 V | 3 NAC 400 V | 3 NAC 400 V | |
"Dry Heat" output | 5.4 kW | 10.3 kW | 18 kW | 21.8 kW | 36 kW | 36 kW | 64.2 kW |
"Steam" output | 5.4 kW | 9 kW | 18 kW | 18 kW | 36 kW | 36 kW | 54 kW |
Gas | | | | | | | |
Weight | – | 123 kg | 152 kg | 168 kg | 204 kg | 299 kg | 381 kg |
Height including draft diverter | – | 1,012 mm | 1,272 mm | 1,087 mm | 1,347 mm | 2,087 mm | 2,087 mm |
Electrical rating | – | 0.3 kW | 0.39 kW | 0.4 kW | 0.6 kW | 0.7 kW | 1.1 kW |
Fuse | – | 1 x 16 A | 1 x 16 A | 1 x 16 A | 1 x 16 A | 1 x 16 A |
Mains connection | – | 1 NAC 230 V | 1 NAC 230 V | 1 NAC 230 V | 1 NAC 230 V | 1 NAC 230 V |
Natural gas/Liquid gas LPG | | | | | | | |
Max. nominal thermal load ‘Dry Heat’ output | – | 13 kW/13 kW | 22 kW/22 kW | 28 kW/28 kW | 45 kW/45 kW | 44 kW/44 kW | 90 kW/90 kW |
"Steam" output | – | 13 kW/13 kW | 22 kW/22 kW | 28 kW/28 kW | 45 kW/45 kW | 44 kW/44 kW | 90 kW/90 kW |

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