The ideal cooking system for industry catering.
Dear customers,

be inspired by our tasty recipe ideas. The SelfCookingCenter® offers countless possibilities for producing dishes for your service or event quickly, healthily, simply and efficiently.

This cookbook presents a selection of elegant base recipes put together by the RATIONAL master chefs for you to try. You will certainly find a few new ideas for your menu.

Are you interested in other national and international recipes, tips and tricks? Then visit our ClubRATIONAL – our Internet platform for all SelfCookingCenter® users. You will find interesting information and suggestions for your kitchen on the site. Simply log in at www.club-rational.com. We hope you enjoy your new SelfCookingCenter® and we look forward to staying in contact with you.

Your RATIONAL master chefs
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Beef goulash

List of ingredients

(Number of portions: 6)

1.5 kg beef goulash
6 onions, cut into 1 cm strips
6 carrots, cut into 1 cm pieces
5 peppers, green, yellow and red, cut into strips
3 cloves of garlic, chopped
5 tbsp tomato paste or 3 tomatoes, chopped
1 tbsp marjoram
3 tbsp sweet paprika powder
1 tsp cayenne pepper
1 chili, chopped
1.5 l beef stock
250 ml dry white wine

150 g sour cream
80 g sunflower oil
1 kg potato cubes approx. 1.5 x 1.5 cm
Spices: Salt and pepper
**Braising**

Fry the meat with oil, onions and garlic in a granite-enameled container. When requested to "Add liquid", mix in the tomatoes or tomato paste, deglaze with the stock and season. Add the chili, the vegetables and potatoes as well as the reduced wine. Do not cover the container when braising. After braising, season the goulash according to taste and add sour cream.

Accessories: Granite-enameled container
Penne in tomato sauce

List of ingredients

(Number of portions: 10)

1 kg penne
1.5 l cold water
1.5 l cold tomato sauce
Parmesan to garnish
Basil to garnish
Side dishes

Mix the penne, cold water and tomato sauce together in a GN container. Put into the SelfCookingCenter® and insert the core temperature probe deep into the sauce. Cover with a lid and cook as described below.

Set the cooking time as given on the pasta packaging. Serve with parmesan and basil. The total cooking time will be approximately twice as long as the set cooking time.

Recommended accessory: GN container
Steaming rice

List of ingredients

(Number of portions: 1)

1 kg rice
1.8 l water

1/1 GN container, 65 mm
**Steaming rice**

The rice and water are cooked together in the serving container. This saves water, the transfer to another container and the interim cleaning of containers. Select under "Side dishes", "Steam rice", 18–20 minutes.
Steamed mixed vegetables

List of ingredients

(Number of portions: 15)

1 cauliflower
1 kg carrots, peeled
0.2 kg green Kenya beans
0.5 kg green peas
0.5 kg kohlrabi, peeled
20 g salt
side dishes

Cut all vegetables into bite-sized pieces. Put into a perforated container and select the steaming process or steam under iLC so that different types of vegetable can be cooked simultaneously regardless of their cooking times. The setting "Side dishes" – "iLC steam" is ideal for this.
Breaded cod fillet

List of ingredients

(Number of portions: 10)

10 cod fillets (each 150 g)
1 pinch of salt
1 pinch of pepper
4 eggs (medium sized)
100 ml milk
300 g flour
300 g breadcrumbs
100 g clarified butter or vegetable oil
10 lemon wedges
**Frying fish**

Pat the cod fillets dry and rub with salt and pepper. Whisk the egg and milk in a bowl. Turn the fish fillets one after another in the flour, shake off any excess then dip in the egg mixture before coating in the breadcrumbs. Do not press the breadcrumbs on to the fillets. Brush or spray the fillets with melted, clarified butter or oil and bake in a granite-enameled container (20 mm) until golden brown. Leave to drain on kitchen paper and plate garnished with the lemon wedges.

**Accessories:** Granite-enameled container (20 mm)
Turkey breast piccata on tomato-fennel risotto

List of ingredients

(Number of portions: 4)

Zutaten für 4 Personen:

8 medallions of turkey, each approx. 80 g
4 eggs
50 ml cream
1 pot of basil, rosemary
50 g grated parmesan
Salt, pepper
Oil
Flour
Grilling

Lightly tenderize the medallions and season with salt and pepper before turning them in the flour. Beat the egg with a whisk, chop the herbs finely and mix them together with the parmesan under the egg. Add the cream. Dip the floured medallions in the egg mixture so that both sides are evenly coated.

**Recommended accessory:** Grill and roasting plate or roasting and baking tray. Brush the tray with a little oil and place the medallions on it. Adjust the cooking time to suit the size of the medallions. We recommend tomato-fennel risotto as a side dish.
Succulent braised beef

List of ingredients

(Number of portions: 10)

3 kg roast beef
3 carrots
0.05 kg celery
2 onions
3.5 l basic sauce, brown
1 bay leaf to taste
1 juniper berry to taste
1 bulb of garlic to taste
Crushed peppercorns to taste
1 bunch thyme to taste
1 bunch rosemary to taste
Salt to taste
Pepper to taste
**Braising**

Season the roast beef and place it with the vegetables in a granite-enameled container. Select the cooking mode "Meat", "Braising", the setting "thick" and searing level 3. Wait until preheated and load when requested. Insert the core temperature probe and close the cooking chamber door. After the desired searing phase, you will be requested to add liquid. Cover the container with a GN tray to prevent the surface drying out.

You can call up further tips at any time by pressing the question mark key on the screen.

**Tip:** You can use the same procedure also for pickled beef and all other cuts of meat which are suitable for braising. You can also braise bones to bind the sauce at the same time.
Steaming potatoes

List of ingredients

(Number of portions: 10)

2kg potatoes, peeled
20 g salt
50 g chopped parsley

GN container, perforated
**Steaming**

The potatoes can either be steamed in a perforated or closed container. Depending on how the potatoes are to be subsequently used, it is sometimes better to steam them in the serving container. After cooking, season the potatoes with salt and herbs before serving directly.
Potato gratin

List of ingredients

(Number of portions: 20)

5 kg potatoes
1 l cream
Salt to taste
Pepper to taste
Nutmeg to taste
0.25 kg cheese, grated
**Potato gratin**

Layer the raw sliced potatoes in a GN container. Season the cream with salt, pepper and nutmeg and pour over the potatoes. Sprinkle with grated cheese. Select cooking mode "Side dishes", "Potato gratin" and enter the desired browning level. Wait briefly until preheated and load when requested. The core temperature probe is best inserted with the positioning aid in the mid-right of the SelfCookingCenter.

Tip: The cream can also be poured in hot, this then shortens the cooking time. Turned potatoes can also be placed in the GN containers and then only cream is to be added. The cheese should be omitted.
Beef roulades with potatoes

List of ingredients

(Number of portions: 10)

10 beef roulades
500 g mirepoix
2 l demi-glace sauce
Salt & pepper Oil
Braising meat

Brush the roulades with oil and season them well with salt and pepper. Brush the vegetables lightly with oil and put them with the roulades in a container. Warm the demi-glace sauce separately in a pan. Set up the SelfCooking Center® as described, after the searing phase, add the demi-glace sauce and cover the container with aluminium foil or the GN lid.

Recommended accessory: Container, granite-enameled
Stuffed cabbage leaves

List of ingredients

(Number of portions: 8)

1 large white cabbage
500 g mixed minced meat
250 g sausages (only the sausage meat)
3 eggs
1 bread roll from the previous day
1 onion (large)
Salt and pepper
Sweet paprika powder
1 tsp caraway
1 liter meat stock
2 tsp cornstarch (Mondamin) or sauce thickener
2 tbsp lard
**Meat**

Peel the onions and dice finely. Soak the bread roll in a little water. After a few minutes, squeeze out the excess water. Mix both ingredients together with the mince meat and sausage meat, eggs, salt, pepper and paprika powder to form a smooth paste. Chill afterwards.

Remove the outer leaves of the cabbage and as much of the stalk as possible with a sharp knife. Put the cabbage in a pan and add salted water until it is almost covered. Bring to the boil, turn off the heat and leave for a few minutes. Take out the cabbage and strip off the outer leaves.

Select the "Side dishes", "iLC steam" settings. Here, you can steam in 3-minute steps until the leaves loosen.

Place the leaves on a kitchen towel and season them with salt. Fill the leaves with the minced meat mixture – about 2 tbsp per leaf – and roll to form a small package. Fix closed with string or toothpicks.

Quickly sear the cabbage packages on all sides until brown. Remove the packages. Cut up the rest of the cabbage into pieces and sear in the same way as the packages. Add the caraway, pour in the meat stock and place the packages on top. Leave to braise for around 1 hour.
Bread and apple pudding

List of ingredients

(Number of portions: 10)

1 loaf of white bread, cut into slices
2 apples, chopped
250 g butter
150 g sugar
100 g sultanas
1 l milk
8 eggs
Vanilla
Desserts

Remove the crusts from the white bread and spread the slices with the melted butter. Cut the slices into triangles and layer in a GN container. Mix in the apple.

Add some sultanas and icing sugar between each layer. Make a custard using the rest of the ingredients and pour over the bread/apple mix. Bake as described above.

Recommended accessory: GN container
Grilled pork fillet

List of ingredients

(Number of portions: 10)

30 pork medallions each 60 g, cut and prepared
Cooking oil
Salt, pepper
Other spices/herbs to taste (thyme, garlic, paprika, rosemary, sage)
**Grilling meat**

Mix the pork fillets in a little oil and herbs and spices. Add salt just before cooking.

Use the RATIONAL grill accessories: CombiGrill grid or cross and stripe grill grate, 15 medallions per grill.

Cook in the process.

If you wish the medallions to remain pink, select a lower core temperature. After cooking, leave to rest on a tray and either serve immediately or cool in the blast chiller for finishing later.
Ratatouille

List of ingredients

(Number of portions: 10)

200g red pepper
200g yellow pepper
200g zucchini
200g aubergine
100g onions, peeled
0.5kg tomatoes in pieces / pizza tomatoes
Thyme
Rosemary
1 clove of garlic
Olive oil
Salt, pepper, a little sugar
**Steaming side dishes**

Cut the vegetables into 1 cm cubes. Mix everything together with a little olive oil. Chop the garlic and herbs finely and mix with the vegetables.

Cook in a 1/1 - 65mm CNS container in the process.

Once the cockpit requests that you add liquid, add the tomatoes. Season with salt, pepper and a little sugar to taste.
Filled chicken breasts

List of ingredients

(Number of portions: 10)

100 g butter
10 chicken breasts
100 g olives
100 g dried tomatoes
Rosemary, thyme, salt, pepper, paprika
Roasting poultry

Unpack the butter and leave at room temperature until soft. Prepare the chicken breasts and cut a small hole along the breast with the knife point. Chop the olives, dried tomatoes, rosemary and thyme finely, beat the butter until fluffy and mix with the olive mixture. Season with salt and pepper. Fill the butter mixture into a piping bag with a straight-edged nozzle and pipe small, long stripes onto a tray. Cool in the blast chiller. After they are cooled, cut the butter strips into pieces about 2 cm long and push into the openings in the chicken breasts. Season the chicken breasts with salt and pepper and brush with paprika oil.

Recommended accessory:
Roasting and baking tray
Red wine sauce

Chop the shallots and carrots into small cubes. Sear the left-over pieces from the chicken legs in a little oil until they take on a good color, add the mirepoix and fry also. Add some red wine and reduce until dry. Repeat the procedure with the red wine and subsequently add the liquids. Reduce the sauce and pass through a sieve.
Chicken cordon bleu

List of ingredients

(Number of portions: 10)

10 chicken breasts each 140 g
10 slices of ham
10 slices of Edam cheese
300 g flour
500 g breadcrumbs, salt, pepper
150 ml oil
4 eggs
50 g butter if desired
**Breaded items**

Cut a pocket into the chicken breasts. Fold or roll together the ham and cheese. Fill the chicken breasts with this and close them.

Whisk the egg in a bowl. Season the chicken breasts and turn them in the flour, then the egg and finally in the breadcrumbs. Do not press the breadcrumbs on to the breasts.

Place the cordon bleus in a granite-enameled container 20mm and brush or spray with oil. If desired, place a knob of butter on each cordon bleu and fry in the process.
French fries, wedges and croquettes

List of ingredients

(Number of portions: 1)

1.5 kg French fries, frozen
1.5 kg wedges or croquettes
1 tbsp cooking oil
**Fries**

Put the fries directly from the freezer into the CombiFry® basket and preheat the SelfCookingCenter® on "Side dishes", "Fries".

The "small" setting is for a cutting thickness of approx. 7 mm, "medium" for approx. 9 mm and "large" for approx. 11 mm.

After frying, pour the fries into a deep container and season with a little salt. The addition of the cooking oil gives the fries the typical shine and taste.

Wedges, croquettes or similar potato products can also be placed frozen in the granite-enamedeled container, oil them lightly when still frozen and cook on "Side dishes", "Fries".

Accessories: CombiFry® basket (French fries) or granite-enamedeled container, 20 mm (wedges, croquettes).
Salmon, prawns on spinach with cherry tomatoes

List of ingredients

(Number of portions: 10)

1 kg spinach
1 kg salmon fillets
0.3 kg shrimps
10 cherry tomatoes
Serving container

Season the spinach well with butter and herbs and spices and spread on a 1/1 GN tray.

Put the raw salmon fillets and prawns onto the spinach (marinate the salmon and prawns beforehand) and add the cherry tomatoes.

Using the "Finishing" setting, insert the core temperature probe into the salmon so that the fish does not overcook.

Prepare the sauce in a pan, foam shortly before serving and pour over the dish.

Serve with rice cooked in the SCC and also heated in the finishing container before serving.
Crème Brûlée

List of ingredients

(Number of portions: 20)

700 g milk
700 g cream
8 eggs
2 egg yolks
150 g sugar
1 tsp starch
1 tsp flavorings – vanilla, cinnamon, etc.
**Custard / flan**

Mix milk, cream, eggs and egg yolks so that as few air bubbles are created as possible. Pass through a fine sieve to remove the egg membranes. Add sugar, starch and flavorings before pouring into the container.

**Accessories:** CNS container (60mm)
Rissoles

List of ingredients

(Number of portions: 8)

250 g minced beef
250 g minced pork
1 small onion
50 ml chicken stock
80 g breadcrumbs
2 eggs
1 tsp medium mustard
1 tsp salt
1 tbsp minced meat seasoning
1 tbsp flat parsley, coarsely chopped
Oil to brush on
**Quick roast**

Peel the onion, chop into cubes and cook until translucent in 50 ml of stock so that the onion is soft and the liquid has almost evaporated.

Mix together well both sorts of minced meat with the breadcrumbs, eggs, mustard and chopped onion. Season with salt, minced meat seasoning and parsley. Form small balls using damp hands and place on a roasting and baking tray.

Brush a little oil onto both sides and cook on "Quick roast meat", "Browning level 3", core temperature 75 °C until golden brown.

If desired, the rissoles can be turned in breadcrumbs before cooking. After cooking, leave to drain on kitchen paper.

**Accessories:** Roasting and baking tray
Spare ribs

List of ingredients

(Number of portions: 4)

3 kg spare ribs (short ribs)
1 bottle ketchup
3 tbsp honey
100 ml Coca-Cola
Spices: Salt, pepper, ginger, ground caraway, cayenne, balsamic vinegar/reduction
**Braising**

Slice the spare ribs between the bones and season with salt, pepper and caraway. Place the spare ribs on the rack and preheat the SelfCookingCenter® on "Meat", "Braise".

Load the spare ribs and insert the core temperature probe. In the meantime, make the BBQ sauce. Mix all the ingredients with ketchup and season well to taste.

Braising takes around 2 hours. An automatic rest/hold phase will follow. Depending on operational procedures, remove the spare ribs and place them on a tray or in a bowl, leave to steam off briefly and marinate with half of the BBQ sauce while still hot. Leave to cool overnight in the refrigerator.

For large quantities: Take the racks out of the SelfCookingCenter® and place on a drip tray. With a large brush, brush the ribs on both sides, stack the racks and ribs in a red butcher tub and place in the cool room. On the next day, grill the ribs until coloured.

Note: the marinade colours very quickly.

Accessories: Grid, CombiGrill® grid, spare ribs rack
Buttermilk and blueberry pancakes

List of ingredients

(Number of portions: 16)

400 g buttermilk
250 g flour
150 g fresh blueberries
100 ml maple syrup
30 g sugar
15 g baking powder
3 eggs
1 pinch of salt
1 pinch lemon zest
iLC bake

Sieve the flour and mix with the baking powder, sugar and salt in a bowl. In a second bowl, mix the buttermilk with the egg yolks and all other ingredients.

Beat the egg whites until stiff and mix with the other ingredients.

Spread the mass onto two buttered MultiBakers and sweeten to taste before serving with maple syrup.
Pichelsteiner stew

List of ingredients

(Number of portions: 10)

1.2 kg beef prime rib in 0.5 cm cubes

0.3 kg onions in half-rings
0.7 kg carrots in slices
0.25 kg celery in small cubes
0.3 kg leek in rings
Potatoes in small cubes 1.4 kg
Kohlrabi in small cubes 0.25 kg
100 g parsley
Salt, pepper, paprika, marjoram to taste.

Serves 10 people
**Braising**

Season the beef with salt, pepper and paprika, put onto the onion rings in a 60 mm deep 1/1 GN granite-enameded container and sear in the SelfCookingCenter. After searing, when requested to add liquid, mix in the vegetables and pour on the stock made from carrot peelings, celery and kohlrabi peelings. Season approximately one hour before the end of the rest period.
Bread dumpling

List of ingredients

(Number of portions: 8)

500 g white bread, cubed and dried
200 ml Milk
4 pieces eggs
50 g diced bacon
50 g diced onion
Chopped parsley
clarified butter
salt, pepper and nutmeg
steam à la carte

Saute bacon and onion and let cool down, mix with bread, milk and egg, chopped parsley and season to taste with salt pepper and nutmeg.

Roll the mixture in plastikfoil to a roll and stabilize with aluminum foil.

Select "Finishing®", "iLC steam", thick, 100°C, 75°C internal,

**Accessories:** Steam pan/ Perforated GN-container
Salmon lasagna with spinach

List of ingredients

(Number of portions: 15)

1 kg lasagna sheets
1.5 kg salmon fillet
2.5 kg leaf spinach, frozen
0.300 kg cheese, grated
0.5 kg onion cubes
2 cloves of garlic
1.5 l béchamel/white wine sauce
Casserole

Mix the leaf spinach with steamed garlic and onion. Season with salt, pepper and nutmeg. Cut the salmon fillet into slices. Pour a little béchamel sauce as the first layer in the 100 mm GN container, then layer alternately lasagna sheets, spinach, salmon and a little béchamel sauce. Finally, pour over the remainder of the sauce and sprinkle with cheese. Select "Side dishes" and "Vegetables", "Casserole", "without". Wait until preheated and load. Set the core temperature probe with the positioning aid. Cook.
Croissant pudding

List of ingredients

(Number of portions: 15)

12 croissants from the previous day
5 eggs
270 g sugar
1 l milk
0.2 l cream
1/2 tsp salt
Butter to grease
Vanilla powder and/or cinnamon
**Bake dessert**

Cut the ready-baked croissants into 3 cm cubes. Beat the eggs and sugar until fluffy and fold in all other ingredients. Put the croissant cubes in a

1/1 GN container 60mm

and carefully mix with the egg-milk mixture. The croissant cubes must not be squashed together and should retain their structure.

Bake the croissant pudding at the recommended setting. The pudding tastes best warm and can also be baked in small forms à la minute.

Further variations of the croissant pudding can be made by adding chocolate shavings, nuts or cherries to the mass.

**Accessories:** Granite-enameled container (60mm)
Curried sausages

List of ingredients

(Number of portions: 4)

1 medium-sized onion
2 garlic cloves
1 thumb-sized piece of celery
200 g tomato paste
150 g tomato ketchup
1 tbsp mustard
250 g honey, liquid
½ tsp chili powder
½ tsp cumin seeds
½ tsp coriander powder
1 tsp ground mustard seeds
1 tsp ground fennel seeds
1 tbsp turmeric
1 tsp salt
1 tbsp vinegar
1 tbsp oil
4 sausages
**pan fried**

The sauce: Finely chop the onion and garlic and mash with a fork. Peel and finely grate the thumb-sized piece of celery. Put everything into a bowl and cover in boiling water, leave to cool. Mix in 200 g tomato paste, 150 g tomato ketchup, 1 tbsp mustard and 250 g of liquid honey, then add the other spices up to and including the vinegar. Continue to mix and slowly add oil one tablespoon at a time.

The sausages: brush the 4 pre-cooked fine sausages with oil. Place in a granite-enameled container 20 mm deep. Put into the cooking chamber with the given arrangement. After cooking, cut into equal pieces and cover with sauce, dust with curry powder.
Cheese omelette with basil and tomato

List of ingredients

(Number of portions: 1)

2 eggs
1 tsp grated Peccorino cheese (or other hard cheese)
2 basil leaves, chopped
2 small cherry tomatoes
**Preparation**

Beat the eggs and season with herb salt. Cut the tomatoes into small cubes and mix with the finely chopped basil leaves.

Fill the hollows on the RATIONAL Multibaker with the mixture (recipe gives 1 portion) and finish using the settings shown in the SelfCookingCenter® whitefficiency®. Good luck!
Macaroni bake

List of ingredients

(Number of portions: 6)

0.6 kg macaroni
0.15 kg cooked ham
2 tomatoes
Italian herbs to taste
0.15 kg Gouda cheese, grated
Salt to taste
Pepper to taste
Cayenne pepper to taste
0.15 l cream
0.15 l milk
0.03 kg butter
3 eggs
Side dishes, casserole

Mix the cooked pasta with the cubed ham. Mix in the tomatoes and herbs. Whisk the eggs, cream, cheese and milk. Season with salt, pepper and cayenne pepper. Mix everything together and pour on the liquid. Select "Side dishes", "potato gratin", browning level 2. Wait until preheated and load when requested to do so. Set the core temperature probe with the positioning aid. Cook.
Cauliflower gratinated with cheese

List of ingredients

(Number of portions: 10)

1 large cauliflower
40 g butter
40 g flour
100 g gratin cheese
0.5 l milk
5 g dried vegetable stock
5 g mustard powder
Salt, pepper
Casserole

Melt the butter and prepare a roux. Slowly add the milk to create a béchamel sauce. Subsequently add the mustard, vegetable stock and the cheese. Season with salt and pepper. Put the raw cauliflower on a tray and cover with the béchamel sauce.

You can also sprinkle some cheese onto the cauliflower. Set the equipment according to the display.

Recommended accessory: GN container
Rice pudding with apple puree

List of ingredients

(Number of portions: 10)

250 g pudding rice
1 l milk
1 vanilla pod
150 g sugar

Apple puree
10 apples
100 g sugar
500 ml apple juice
**Steaming rice**

Scrape out the pulp from the vanilla pod and add it with the sugar to the milk. Put the rice pudding in a GN container and cook it according to the described process. The cooking time depends on the type of pudding rice used. Leave the rice pudding to stand for 40 minutes after cooking so that it becomes soft.

**Apple puree**

Cut out the apple cores and cook the cored apples for 1 minute using "Grill vegetables", browning level 2. Bring the apple juice with the filling to the boil before adding the sugar. Puree the apple mixture until no liquid can be seen.
Accessories

The original RATIONAL accessories help you make full use of your RATIONAL equipment. They are extremely rugged and thus ideal for daily, hard use in the professional kitchen.

Thanks to its excellent heat transfer properties and the non-stick coating, the roasting and baking tray is ideal for the preparation of breaded items and pastries and for frying.

The granite-enamed container is ideal for roasting, braising, pan frying and baking. Optimal browning and evenness are achieved thanks to the exceptional heat distribution.

To create grill products with steakhouse or traditional grilling patterns, the cross and stripe grill plate is ideal.

The multifunctional grilling and roasting tray gives you a perfect, diagonal grilling pattern on pan fried food, fish and vegetables.

The special grill and pizza tray, with its excellent thermal conductivity, helps you prepare pizzas (fresh or convenience) just like a professional. The reverse of the tray is suitable for grilling steaks, vegetables or fish.
The **CombiGrill grid** also gives you a perfect grilling pattern on pan fried food, fish and vegetables.

The rust-free, stainless steel **loading grid** simplifies the loading and unloading of the grill products.

The **Multibaker** is suitable for preparing large quantities of fried eggs, omelettes, rösti and tortillas.

The **perforated stainless steel container** is of extremely high quality and is thus very robust and versatile. It is suitable for all steaming applications.

Perforations across the entire container surface ensure that steam reaches the food everywhere – even in the corners.

The patented **CombiFry®** now allows large quantities of pre-fried products to be prepared.

The vertical arrangement of the **chicken and duck Superspike** ensures particularly succulent breast meat combined with crispy and uniformly browned skin.
The vertical arrangement of the spare ribs on the **spare rib rack** means they can be gently pre-cooked to perfection – even overnight – while fully utilizing the available capacity.

The unique material composition of the RATIONAL **potato baker** allows you to cook baked potatoes and sweetcorn up to 50% faster, even without aluminium foil.

The **grill and tandoori skewer** is ideal for preparing all types of skewer dishes.

Further information and accessories can be found at www.rational-online.de or request a copy of our accessories catalogue from +49 (0) 8191-3270.
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