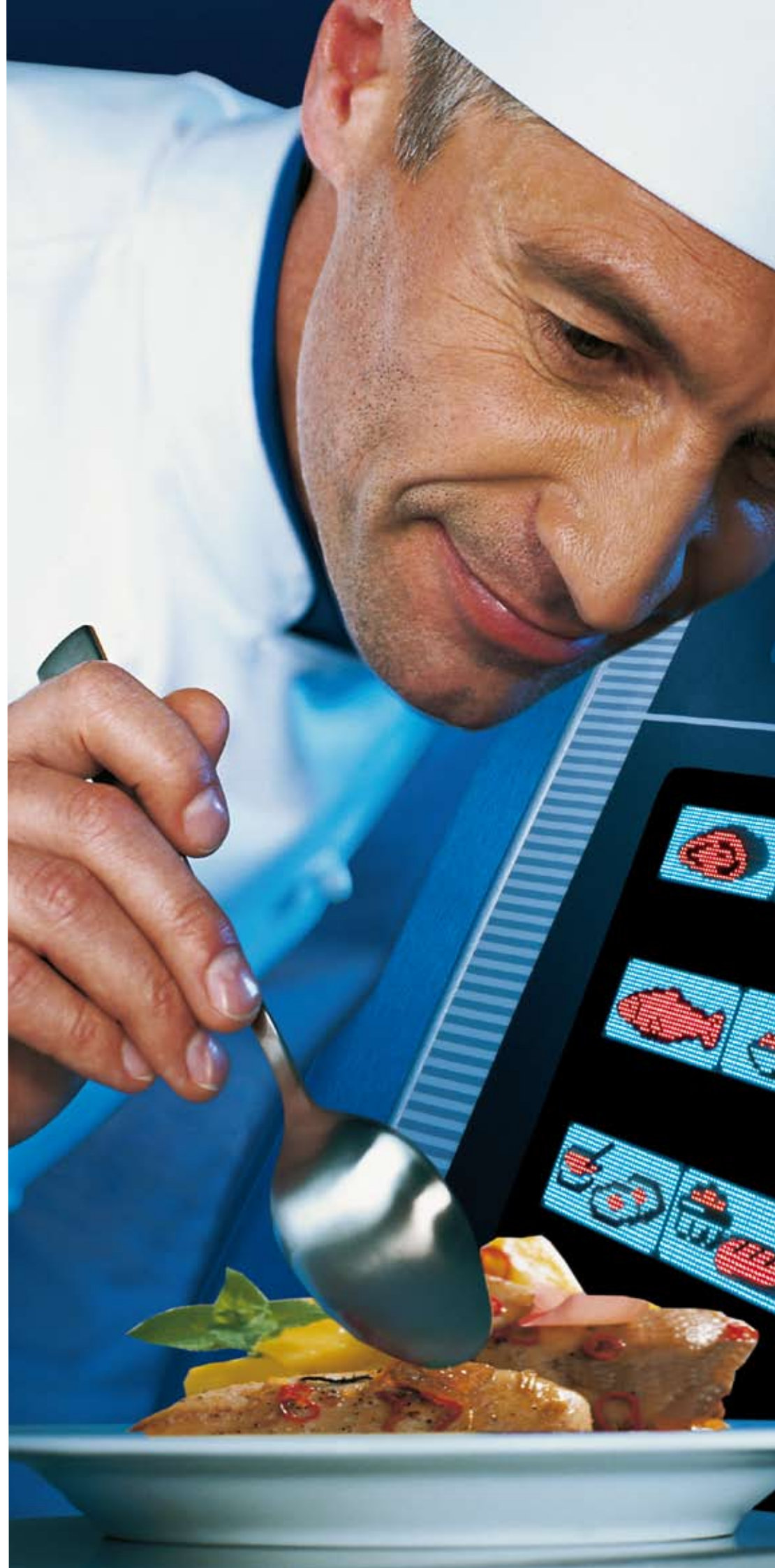


500,000 years ago man discovered fire

Ever since he has had to watch his
food cooking.







2-year
RATIONAL
warranty

Everything
is different
now!

The World's Only
SelfCooking Center[®]
creates a new era
in cooking.

RATIONAL

Time for the essentials

Cooking is an art and a passion as well as a craft born of experience. By paying loving attention to every detail and culinary subtlety the chef can turn a meal into a gourmet delight.

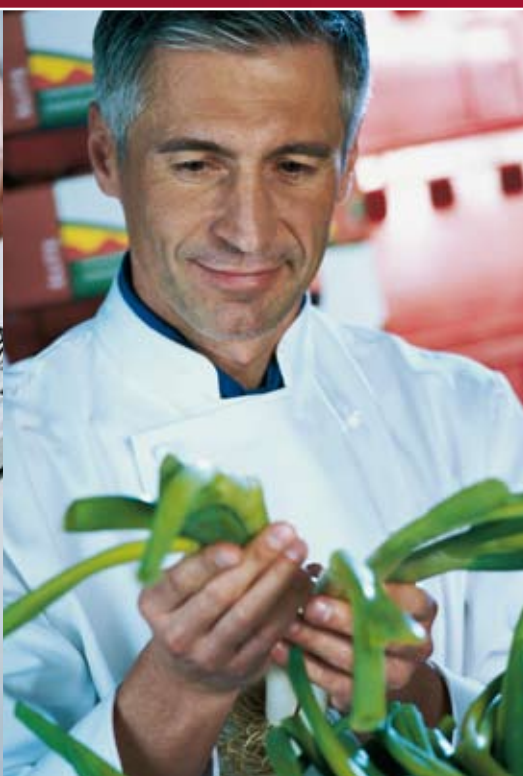
Inspiration and creativity lie at the heart of producing good food.

A good chef needs peace and quiet to concentrate on the essentials – from the birth of an idea to the final garnish.

Liberate yourself from the daily cooking routine and make time for the essentials with the world's first SelfCooking Center[®], a unique development by RATIONAL.



Time for creative menu planning



Time for careful shopping



Time for the perfect mise en place



Time for careful,
creative presentation

That's why you became a chef

Meals are an art form. They focus on the customer, for whom the efforts of the chef and his team create a satisfying experience. This is the culmination of organisation, the finest ingredients, a love of cooking and the application of sophisticated technology.

There's nothing to beat a good meal.



RATIONAL: Culinary expertise and product details set us apart

With the invention of the Combi-Steamer in 1976 RATIONAL revolutionised the catering industry.

For proof just consider the fact that over 370,000 RATIONAL Combi-Steamers are in daily use all over the world. Today virtually every second unit installed is made by RATIONAL.

RATIONAL is the chefs' company and for 30 years has deployed the largest development team in our market, comprising chefs, nutritionists, physicists and engineers.

The sum of our worldwide culinary experience is now embodied in the RATIONAL SelfCooking Center®. Say goodbye to conventional settings, complicated programming, the supervision of cooking processes and many routine jobs.



SelfCooking Control® – The unique cooking intelligence

Simply without bounds

With the SelfCooking Center® you can relax in the knowledge that the demanding daily kitchen routine is under control: baking, roasting, grilling, steaming, braising, blanching, poaching and much more, all in a single unit.

The new era in cooking.

Forget all the conventional settings such as temperature, cooking time, air speed or cooking cabinet climate. Continuous checking and adjustment, as well as many routine tasks and complicated programming, are now finally a thing of the past.

The result you require is what counts

You want your fish brown on the outside - but not too dark - and succulent and not too dry on the inside. Now you can simply enter your requirements. That's it!

SelfCooking Control® automatically detects the product-specific requirements, the type and size of the food and the load size. Cooking time, temperature and the ideal cooking climate are individually calculated and continuously adjusted.

Now everything turns out perfect.

Anything. Any size. Any batch.

Just as I want it. Every time.

„I like my fish brown on the outside and succulent on the inside.
Now I just enter my requirements. That's it!“



Every second is optimised

SelfCooking Control sensitively monitors and controls the cooking process 3,600 times an hour.

Investment with „money-back guarantee“

On a tiny footprint, the SelfCooking Center® replaces or relieves 40-50 % of all conventional cooking appliances such as hot air ovens, stoves, tilting pans, boilers, steamers, deep-fryers, pots and pans.

During every cooking process the SelfCooking Center® automatically makes use of its full technical potential on your behalf. So you always get full value for your money.

Self-explanatory controls

There is simply no need for expensive user training. Even temporary staff can use the SelfCooking Center® without problems.

Time for the essentials





Intelligent care for

Cut costs

CareControl automatically detects the current level of soiling, the general care status and – just in time – optimises the cleaning process to minimise the use of chemicals, water and power.

That is better for the environment.



Easily biodegradable to OECD 301B

Say goodbye to limescale as a risk factor

Special scale-dissolving ingredients contained in the care tabs prevent limescale building up in the first place. This guarantees maximum operational reliability at all times, even without expensive water softeners or time-consuming descaling.

So simple to use

- Open the drawer
- Insert the tabs
- That's it!



The
World's First

maximum operational reliability

Spotless hygiene overnight – automatically

More intelligent cleaning keeps
the SelfCooking Center® with
CareControl clean, shiny and hygienic.



100% fresh steam for healthy food

The patented steam generator supplies fully-saturated fresh steam every time for top food quality. There is no possibility of odour or taste transfer in mixed loads. There is no possibility of contact between the food and any dirt or contaminants in the water.

Extended service life

Innovative care products extend the service life of your investment. The cleaning and care are always applied to the entire system – and not just the cooking cabinet.

The cleverer the technology,
the less it costs.



Roasting without bounds – even overnight

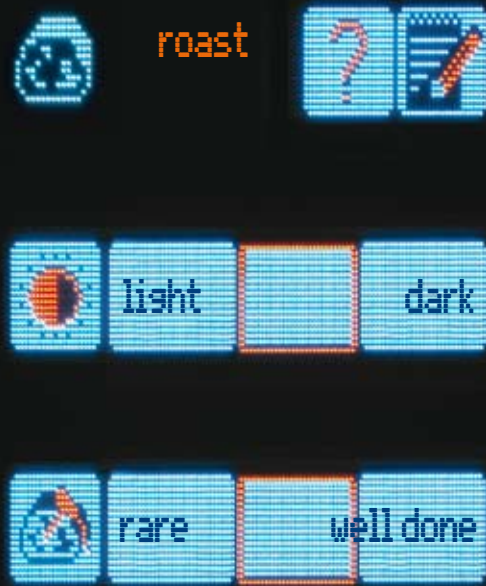
Meat is a very expensive and demanding raw material. Each piece of meat needs special individual treatment to bring out the best in it. Also, meat can be prepared in very different ways. SelfCooking Control® takes all of these factors into consideration along with regional cooking and eating customs.

No matter whether it's cooked or braised meat, roast beef, leg of lamb, saddle of venison, spare ribs or roast with crackling, everything is optimally browned and succulently tender to the core – and fully automatically. Pieces of different sizes can be reliably cooked at the same time, over and over again – even overnight.

Use the SelfCooking Center® around the clock. Cook the most different meat types in one load as you need it. ClimaSoft®, the particularly mild cooking cabinet climate, makes the meat incomparably tender and juicy. For roasts with crackling, an automatic crisping step provides the desired crispiness.

Over Night cooking minimizes weight and trimming losses and dramatically expands your equipment capacity.





Suddenly everything's so simple

For beef, pork, lamb or veal, large or small, steamed, braised or roast, full or partial load - you only need to select the browning you require from light to dark and from rare, to medium or well done. That's it!



Pan-fried dishes – without turning

Conventional preparation of pan-fried dishes is always associated with considerable inputs. Permanent monitoring, continuous setting adjustment and checking the frying process are indispensable. Until now! With the SelfCooking Center®, labour-intensive turning of frying pieces and being tied to the cooking equipment is a thing of the past.

You can prepare all manner of fried dishes to the greatest perfection in the SelfCooking Center®, no matter whether it's pork, beef, lamb or game, such as scallops, cutlets, medallions and the whole range of breaded products, all fried perfectly as you wish – with a simple touch of the button. The pan-fried pieces are ideally browned and crispy even on the underside.

Even professional quality grill patterns on steak succeed on RATIONAL GriddleGrids. Just lay fresh or frozen products on the GriddleGrid and load the SelfCooking Center® – that's it! Everything is cooked to perfection, no matter whether you prepare 1 piece or 100.

GriddleGrid – 100 Steaks in only 11 minutes





Suddenly everything's so simple

For steaks, escalopes, cutlets or medallions, thick or thin, breaded, marinated or natural, full or partial load - you only need to select the browning you require from light to dark and from rare, to medium or well done. That's it!



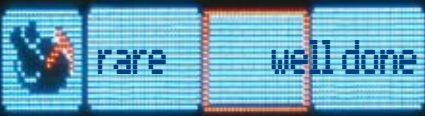
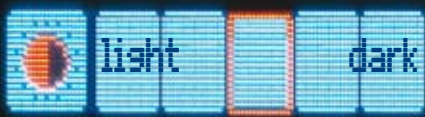
Simply better poultry

The greatest challenge in cooking poultry is achieving juicy and tender meat with a crispy skin. Only particularly sensitive and precise regulation of the cooking cabinet climate at the optimal cooking temperature can guarantee this. With the SelfCooking Control[®], this has become independent of the type of poultry, weight class and loading quantity.

Whether it's regional eating and cooking conventions or your personal preference, the SelfCooking Control[®] will automatically create the perfect cooking room temperature, cooking time and the ideal cooking cabinet climate and adapt the settings every second – adjusting settings "yourself" has become obsolete. That way you prepare steamed, braised and roasted poultry such as grilled and baked chicken, duck, goose, turkey, stock chicken, chicken pieces and strips with one touch of the button – intelligent cooking that does it all.

Your poultry is cooked to perfection, over and over again, even poultry of different sizes can be prepared at the same time and faster than before.





Suddenly everything's so simple

For quail, poussin or chicken, steamed, roast or grilled, large or small, whole or jointed, full or partial load - you only need to select the browning you require from light to dark and from rare, to medium or well done. That's it!



Fish and seafood at a new perfection

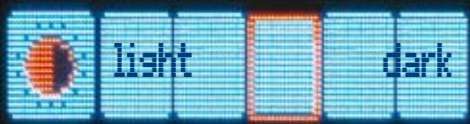
There is always just one way to achieve the perfect cooking result for your fish. SelfCooking Control® knows this way and follows the regional cooking and eating conventions or your special preference.

Whether it's 50, 100 or 400 fish, whole or fileted – poached, baked, grilled or fried classical style in the pan – everything is fully automatically cooked to perfection with SelfCooking Control®. Trout, salmon, cod, seabream, carp, tuna, shrimp and much more is prepared with just one touch of the button.

The patented RATIONAL GriddleGrid provide a perfect grilling pattern at all times. Just lay fresh or frozen products on the GriddleGrid and load the SelfCooking Center® – that's it!

Depending on whether you want the fish medium or welldone, temperature, time, cooking cabinet climate and airflow speed are perfectly adjusted.





Suddenly everything's so simple

For salmon or trout, large or small, whole or fillets, steamed, fried or grilled, full or partial load - you only need to select the browning you require from light to dark and from juicy, to medium or well done. That's it!



Egg and dessert dishes with just one touch of the button

How do you prepare scrambled eggs, flan or soufflé? What temperature, how much cooking time and what humidity is optimal relative to the load and size? It's magic with SelfCooking Control®.

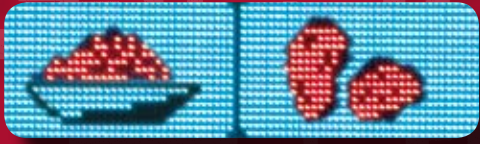
Boiled or scrambled eggs for breakfast, sweet or savoury soufflés, flan, egg garnish, pudding or steamed noodles, you can cook it fully automatically with SelfCooking Control®, no matter how large or how many units. SelfCooking Control® automatically sets the time, temperature, humidity and airflow speed and continuously adjusts them.

You have perfect meal quality from the first day – with just one touch of the button.

Suddenly everything's so simple

For large or small, fried or boiled, full or partial load - you only need to select the browning you require from light to dark and the cooking time, from short to long. That's it!





Side dishes take centre stage

Side dishes are prepared in the most diverse ways: steamed, fried, grilled or deep-fried. This can be done at any time with SelfCooking Control®. Whether it's crispy chips or other convenience potato foods, steamed, fried or baked potatoes, steamed or grilled vegetables, dumpling, rice of any kind or origin or plain dried noodles in the sauce – cook all that with just one touch of the button.

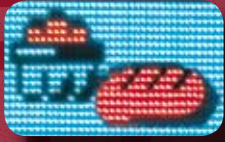
In patented CombiFry® baskets you can prepare large quantities of pre-blanching products in only a few minutes – entirely without fat. SelfCooking Center® fries have up to 36% fewer calories.

Costs for buying, storing and disposing of fat are saved in entirety. Casseroles and au gratin dishes are always a complete success in the SelfCooking Center®. If needed, gratins are automatically cooked with a crust.

Suddenly everything's so simple

For French fries, croquettes, rösti and various other potato dishes, fresh or frozen, large or small, full or partial load - you only need to select the browning you require from light to dark and the size of the product, from small to large. That's it!





Bake like a professional

Bake it yourself – your guests will know the difference.

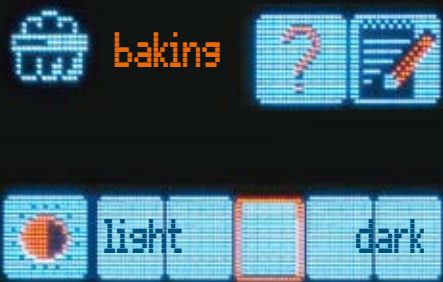
Precisely attuned baking conditions such as temperature, time, humidity, steam and air flow velocity are critical for an optimal baking result. SelfCooking Control® continuously checks and sensitively optimises the baking process – your result is achieved fully automated.

You'll bake an incredible variety of baked goods with one push of the button, including muffins, biscuits, coffee cake, slices, apple strudel, filo and puff pastry, cookies, yeast pastry, rolls, pretzels, bread, baguettes and ciabatta. Everything succeeds immediately and completely even without baking experience.

Enthuse your guests with oven-fresh pizza. No matter whether it's Italian or American-style pizza, with RATIONAL grill and pizza pans your SelfCooking Center® does it perfectly. Super-moist on top and a crusty and crisp base.

For the first time baking with an integrated proofing step is possible with the SelfCooking Center®. After proofing, the products are automatically baked to readiness.





Suddenly everything's so simple

For bread or rolls, cakes or biscuits, with or without proving, fresh or frozen, full or partial load - you only need to select the browning you require from light to dark. That's it!





Mise en place 

Arranging cold food 

Finishing® 



Finishing[®] – better than freshly cooked

Fresh cooking is usually associated with keeping food warm, e.g., in a holding cabinet or display cabinet. Keeping it warm means loss of quality. Finishing in the SelfCooking Center[®] does away with the need to keep food warm – no matter whether you're preparing 1, 10 or thousands of meals.

You start with the mise en place of all the requisite dishes whenever you have the time: in the morning, the afternoon or a day beforehand. No more expensive temporary help or overtime. As soon as the food has been produced in the SelfCooking Center[®], it is chilled, thus halting further unwanted cooking. Food quality remains superb. The chilled food is arranged on plates as required and takes only 8 minutes to heat to serving temperature in the SelfCooking Center[®] – at the touch of a button. You get plate after plate of consistently top quality food with no stress or rush, no matter whether à la carte service or large-scale events.

Suddenly everything's so simple

For 10 or several 1.000 meals, on plates or in containers, steamed or grilled dishes - for maximum quality, without stress and chaos, simply select the cooking climate (from dry to moist) and cooking time (from short to long). That's it!



"Rush hour" service – the SelfCooking Center[®] maintains total control. Each rack level is individually monitored. LevelControl[®] automatically warns you as soon as the relevant dish is ready – there's nothing like it anywhere in the world.

Two in one - the choice is YOURS!

The best RATIONAL Combi-Steamer!

You make all the settings yourself
according to the product



Cooking in moist heat from 30 °C-130 °C



Cooking in dry heat from 30 °C-300 °C



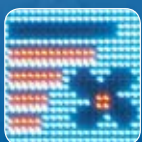
+



Cooking in combined moist
heat and dry heat from
30 °C-300 °C



ClimaPlus Control®: You specify the climate you want and the patented measurement and control centre will regulate the ideal climate for the specific product to one percent accuracy, giving you crispy crusts, crunchy crumbing and maximum juiciness.



5 air speeds: Optimum air speed adjustment, even for sensitive products like soufflés, éclairs and sponges too.



Program special cooking processes: It takes no time at all to store frequently used cooking processes for standard products.

You control and monitor the cooking process yourself





Two in one -
the choice is **YOURS!**

The unique
SelfCooking Center®

You simply use
SelfCooking Control®

**Now everything is
perfect.**


**No matter what.
No matter what size.
No matter how much.**

Just as I want it.

Every time.



Time for the essentials




1.60 m (5' 3")
maximum rack height
in every SelfCooking Center®

Low rack height for maximum working safety

Working above eye level with full, hot containers can be very dangerous. That's why trade associations and insurers stipulate a height restriction for the top rack.

RATIONAL is already setting new standards with the RATIONAL SelfCooking Center®: the top rack in every SelfCooking Center® is at a height of only 1.60 m (5' 3").

The image shows the control panel of a Rational oven. It features the 'RATIONAL' logo at the top, a digital display, a yellow emergency stop button, a power button, and a touch-sensitive interface with various cooking icons. Below the interface is a large circular knob and a smaller control knob. The background is a blurred view of the oven's interior racks.

Significantly less space requirement - maximum capacity/ minimum footprint

RATIONAL engineers have achieved a breakthrough in the reduction of space required for both electric and gas models. Enjoy the same large oven capacity along with greatly improved performance in a smaller footprint.

The SelfCooking Center® fits into any space. Now it couldn't be easier to replace old convection ovens, steamers, etc.

Overall height is so low that you can conveniently install either the floor model or the Combi-Duo under your existing ventilation hoods.

28 %
less floor space required
for the SelfCooking Center® 202

RATIONAL Combi-Duo – double the flexibility with no extra space

Simply combining two table-top SelfCooking Center® one above the other opens up tremendous additional potential, particularly if space is at a premium in your kitchen.

You will be able to work simultaneously in different modes with no need for extra space – giving you maximum flexibility. For instance, you can produce your roasts automatically in the bottom SelfCooking Center® and in parallel can steam the vegetables for your side dishes in the top one.

For your safety the maximum rack height in the Combi-Duo is only 1.60 m (5' 3").

The right combination for every kitchen:



1,60 m (5' 3")

maximum
rack height



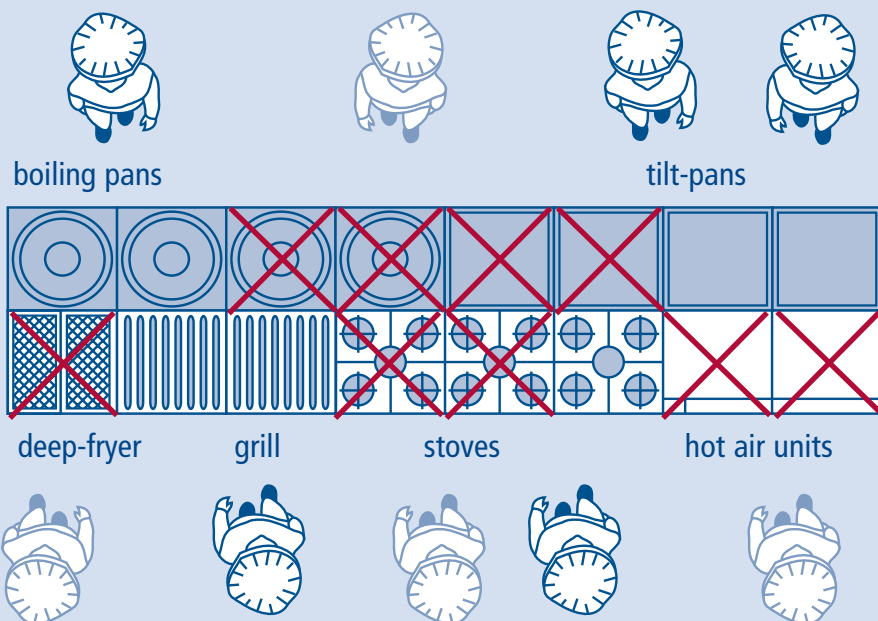
Investment with increased profit margin

Your RATIONAL SelfCooking Center® not only automatically recoups your investment in a very short time, but from day one it earns you more profit.

By instantly cutting down on raw materials, energy, working hours, investment and space, it saves significantly more than it costs.

Replace 40-50 % of conventional appliances in a floor space of less than 1 m² (10.76 ft²). This reduces total kitchen space requirement.

Kitchen block with conventional appliances for 1,200 meals per day. (105 m² or 1,130.22 ft² floor space)



With a SelfCooking Center® the floor space required is reduced to 75 m² or 807.3 ft².

Earn more on each meal

Your earnings increase with each extra meal. Even if you only produce 70 meals per day, your additional annual earnings will come to £ 8,304 many times the cost of purchasing your SelfCooking Center®.

Example: Average company restaurant serving 200 meals per day with two SelfCooking Center® 101 units

Your profit	Amount budgeted	Your extra earnings
Meat significantly less cooking shrinkage means Ø 22 %* less spent on raw materials	Conventional product input £ 4,000 /month – Product input with SelfCooking Center® £ 3,120 /month	= £ 880 /month
Fat virtually unnecessary. Your purchase costs cut by up to 95 %*	Conventional product input £ 100 /month – Product input with SelfCooking Center® £ 5 /month	= £ 95 /month
Energy Thanks to modern control technology consumption down Ø 60 % (£ 0,05 per kWh)	Consumption: conventional 6,300 kWh = £ 315 /month with SelfCooking Center® 2,520 kWh = £ 126 /month	= £ 189 /month
Working hours Profits from pre-production, unsupervised overnight cooking, CareControl etc.	150 min/day = 70 hrs/month x hourly rate £ 10 **	= £ 700 /month

Your extra earnings minus £ 300 depreciation per month over 5 years

Per month	=	£ 1,564
Per year	=	£ 18,768
After 10 years	=	£ 187,680

* compared with conventional cooking methods

** compound calculation based on an hourly rate for chefs/cleaning staff

RATIONAL SelfCooking Center®



Integral sealing mechanism for floor units

- No energy loss when used without mobile oven racks
- No extra sealing plate necessary
- No escape of steam



Ease of installation

- No separate funnel needed, as pipe isolating section integral with appliance
- DVGW- and SVGW-approved



Core temperature probe with positioning aid

- 6 point measurement
- Automatic correction if probe inserted incorrectly
- Can now be used for the first time with liquids or very small products, e.g. muffins



High-performance gas heat exchanger

- Large, smooth surface for ease of cleaning
- Long service life

Lengthwise loading

- Accommodates 1/3 and 2/3 GN containers
- Narrow door for small pivot range
- Minimal energy loss when door is opened

Integral fan impeller brake

- Fan impeller stops just 5 seconds after door is opened
- Improved operating safety.

Innovative airflow technology

- No downtime caused by unnecessary change in rotational direction
- Cooking times up to 15 % less than with conventional autoreverse operation
- Optimum evenness

Centrifugal grease extraction without grease filter

- No cleaning or changing conventional filters
- Automatic grease extraction gives clean cooking cabinet air
- Pure taste sensation



Integral hand shower

- Continuously variable jet volume control
- Ergonomic layout
- Automatic water shut-off for safety
- Integral automatic retraction system
- DVGW-approved

Hinging racks

- Easy access for manual cleaning
- Hinging racks changed effortlessly

Airflow optimised cooking cabinet

- Rounded cabinet corners
- Seamless cabinet with quality welded seam
- Optimum evenness

Integral door drip pan

- Stops puddles forming, improves safety
- Continuous drainage, even when door open

Appliance door with back-ventilated double panes

- Easy to clean
- Safe to touch

... because details make the difference!



The "Mini's" among professionals in gas or electric

Gas and electric RATIONAL SelfCooking Centers® have absolutely identical dimensions, features and performance.

Special versions are available for ships and prisons, and there is a SelfCooking Center® with integral fat drainage. Please use the reply card on the last page to send for our special brochure.

Model 61

Electric and gas

Capacity: 6 x 1/1 GN
Number of meals per day: 30-80
Lengthwise loading for 1/1, 1/2, 2/3, 1/3, 2/8 GN
Width: 847 mm (33 1/4")
Depth: 771 mm (30 3/8")
Height: 757 mm (29 3/4")
Water supply: R 3/4"
Water drain: DN 50
Water pressure: 150-600 kPa or 0.15-0.6 Mpa

Electric

Weight: 110 kg
Connected load: 10 kW
Fuse protection: 3 x 16 A
Mains connection: 3 NAC 400 V
"Dry heat" connection: 9 kW
"Moist heat" connection: 9 kW

Gas

Weight: 126 kg
Height incl. gas draft diverter: 996 mm
Electricity connection: 0.3 kW
Fuse protection: 1 x 15 A
Mains connection: 1NAC 230 V
Gas supply/connection: R 3/4"

Natural gas/LPG liquid gas

Max. rated thermal load: 11 kW/12kW
"Dry heat" connection: 11 kW/12 kW
"Moist heat" connection: 11 kW/12kW

Model 62

Electric and gas

Capacity: 6 x 2/1 GN
Number of meals per day: 60-160
Lengthwise loading for 2/1, 1/1 GN
Width: 1,069 mm (42")
Depth: 971 mm (38 1/4")
Height: 757 mm (29 3/4")
Water supply: R 3/4"
Water drain: DN 50
Water pressure: 150-600 kPa or 0.15-0.6 Mpa

Electric

Weight: 142.5 kg
Connected load: 21 kW
Fuse protection: 3 x 32 A
Mains connection: 3 NAC 400 V
"Dry heat" connection: 20 kW
"Moist heat" connection: 18 kW

Gas

Weight: 168 kg
Height incl. gas draft diverter: 996 mm
Electricity connection: 0.4 kW
Fuse protection: 1 x 15 A
Mains connection: 1 NAC 230 V
Gas supply/connection: R 3/4"

Natural gas/LPG liquid gas

Max. rated thermal load: 21.5 kW/23 kW
"Dry heat" connection: 21.5 kW/23 kW
"Moist heat" connection: 20 kW/21 kW

Model 101

Electric and Gas

Capacity: 10 x 1/1 GN
Number of meals per day: 80-150
Lengthwise loading for 1/1, 1/2, 2/3, 1/3, 2/8 GN
Width: 847 mm (33 1/4")
Depth: 771 mm (30 3/8")
Height: 1,017 mm (40")
Water supply: R 3/4"
Water drain: DN 50
Water pressure: 150-600 kPa or 0.15-0.6 Mpa

Electric

Weight: 135.5 kg
Connected load: 19 kW
Fuse protection: 3 x 32 A
Mains connection: 3 NAC 400 V
"Dry heat" connection: 18 kW
"Moist heat" connection: 18 kW

Gas

Weight: 154.5 kg
Height incl. gas draft diverter: 1,256 mm
Electricity connection: 0.39 kW
Fuse protection: 1 x 15 A
Mains connection: 1 NAC 230 V
Gas supply/connection: R 3/4"

Natural gas/LPG liquid gas

Max. rated thermal load: 21.5 kW/23 kW
"Dry heat" connection: 21.5 kW/23 kW
"Moist heat" connection: 20 kW/21 kW



Model 102

Electric and gas

Capacity: 10 x 2/1 GN
Number of meals per day: 150-300
Lengthwise loading for 2/1, 1/1 GN
Width: 1,069 mm (42")
Depth: 971 mm (38 1/4")
Height: 1,017 mm (40")
Water supply: R 3/4"
Water drain: DN 50
Water pressure: 150-600 kPa or 0.15-0.6 Mpa

Electric

Weight: 182 kg
Connected load: 37 kW
Fuse protection: 3 x 63 A
Mains connection: 3 NAC 400 V
"Dry heat" connection: 36 kW
"Moist heat" connection: 36 kW

Gas

Weight: 198 kg
Height incl. gas draft diverter: 1,256 mm
Electricity connection: 0.6 kW
Fuse protection: 1 x 15 A
Mains connection: 1 NAC 230 V
Gas supply/connection: R 3/4"

Natural gas/LPG liquid gas

Max. rated thermal load: 32 kW/34 kW
"Dry heat" connection: 32 kW/34 kW
"Moist heat" connection: 32 kW/34 kW

Model 201

Electric and gas

Capacity: 20 x 1/1 GN
Number of meals per day: 150-300
Lengthwise loading for 1/1, 1/2, 2/3, 1/3, 2/8 GN
Width: 879 mm (34 1/2")
Depth: 791 mm (31 1/8")
Height: 1,782 mm (70 1/8")
Water supply: R 3/4"
Water drain: DN 50
Water pressure: 150-600 kPa or 0.15-0.6 Mpa

Electric

Weight: 258 kg
Connected load: 37 kW
Fuse protection: 3 x 63 A
Mains connection: 3 NAC 400 V
"Dry heat" connection: 36 kW
"Moist heat" connection: 36 kW

Gas

Weight: 286 kg
Height incl. gas draft diverter: 2,021 mm
Electricity connection: 0.7 kW
Fuse protection: 1 x 15 A
Mains connection: 1 NAC 230 V
Gas supply/connection: R 3/4"

Natural gas/LPG liquid gas

Max. rated thermal load: 43 kW/46 kW
"Dry heat" connection: 43 kW/46 kW
"Moist heat" connection: 32 kW/33.5 kW

Model 202

Electric and Gas

Capacity: 20 x 2/1 GN
Number of meals per day: 300-500
Lengthwise loading for 2/1, 1/1 GN
Width: 1,084 mm (42 1/2")
Depth: 996 mm (39 2/8")
Height: 1,782 mm (70 1/8")
Water supply: R 3/4"
Water drain: DN 50
Water pressure: 150-600 kPa or 0.15-0.6 Mpa

Electric

Weight: 332 kg
Connected load: 62 kW
Fuse protection: 3 x 100 A
Mains connection: 3 NAC 400 V
"Dry heat" connection: 60 kW
"Moist heat" connection: 54 kW

Gas

Weight: 370.5 kg
Height incl. gas draft diverter: 2,021 mm
Electricity connection: 1.1 kW
Fuse protection: 1 x 15 A
Mains connection: 1 NAC 230 V
Gas supply/connection: R 3/4"

Natural gas/LPG liquid gas

Max. rated thermal load: 64 kW/67 kW
"Dry heat" connection: 64 kW/67 kW
"Moist heat" connection: 51 kW/53 kW



RATIONAL accessories – the perfect complement

Only by using original RATIONAL accessories your SelfCooking Center® can be utilized to its full advantage. You then benefit from special applications such as being able to prepare pre-fried products, grill chickens and ducks, and roast whole lambs and suckling pigs. You can even prepare breaded products and steaks without laborious turning.

Original RATIONAL accessories are specially designed to complement the SelfCooking Center®. They are exceptionally robust, making them ideal for daily use in the professional kitchen.



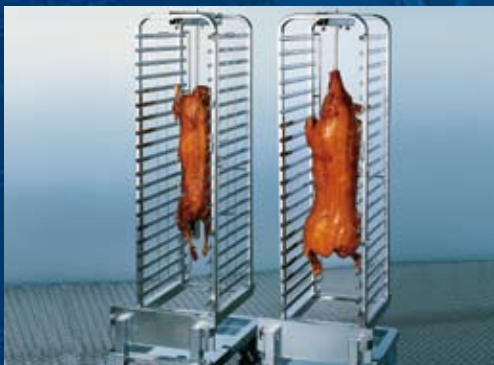
Gastronorm containers and grids

RATIONAL stainless steel containers and grids come in Gastronorm (GN) sizes 2/1, 1/1, 1/2 and 1/3. For excellent roasting and baking results, there are granite enamelled sheets and aluminium roasting and baking sheets with non-stick coating in GN and standard baking sizes. For typical baking applications we also recommend the perforated Teflon-coated baking sheets in GN and baking sizes.



Stands and base cabinets, Thermocabinet

Four versions are available to provide a stable base for SelfCooking Center® table-top units. The RATIONAL Thermocabinet allows flexible control up to 80 °C. All stands and base cabinets comply with current hygiene regulations.



Lamb and suckling pig spit for SelfCooking Center® 101, 102, 201 and 202

There's nothing to preparing whole lambs and suckling pigs with this special accessory: just skewer, slot into place, that's it. SelfCooking Center® 202 can even take two lamb or suckling pig spits at the same time.





CombiLink® – your virtual assistant

Automatic HACCP documentation ensures guaranteed hygiene at all times. It only takes a few seconds to set up your own cooking program, and you even have free access to countless RATIONAL cooking programs on the Internet. For further information please ask for our CombiLink® brochure.



Finishing® System for banquets

The Finishing® System comprises a mobile plate rack and a Thermocover. The mobile plate racks will take plates of up to 31 cm in diameter and can accommodate up to 120 plates. RATIONAL Thermocover allow food to stand for 20 minutes up to serving. For more information please ask for our Finishing® brochure.



RATIONAL muffin and timbale moulds

The muffin and timbale moulds are made from a special, highly flexible material that totally prevents sticking. The muffin and timbale moulds are also ideal for cooking vegetable mousses, fish timbales, bread puddings, a wide range of desserts, poached eggs and much, much more.



RATIONAL Potato Baker

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. Even large quantities are prepared perfectly every time using the Potato Baker.



RATIONAL Grill and Pizza tray

You can make all kinds of pizza with the grill and pizza tray. Optimal quality is achieved through outstanding heat conductivity. The back section can be used to grill vegetables, steaks and fish – and that with a perfect grill pattern.



UltraVent® condensation hood for SelfCooking Center® 61/62/101/102/201

The condensation technology used in the UltraVent® absorbs and draws off steam and vapour. Forget about expensive extraction systems. No external connection needed. Easy to install and retrofit

Exhaust hood for table-top units 61/62/101/102 (not illustrated)

Vapour generated when the cooking cabinet door is opened is extracted with the aid of a fan and led outside via an external connection. Easy to fit and retrofit.



RATIONAL GriddleGrid

The GriddleGrid's exceptionally high thermal conductivity ensures perfect chargrilling of pan-fired frozen fish or grilled vegetables.



RATIONAL CombiFry®

200 portions of French fries in only 15 minutes without fat. With the patented CombiFry® you can for the first time prepare large quantities of pre-fried product. Completely eliminates the cost of fat purchase, storage and disposal.



Patented Superspike for chicken and duck

Arranging chickens and ducks in a vertical position makes breast meat especially succulent and gives crisp, evenly browned skin.

For further information please ask for our accessories brochure.

RATIONAL SelfCooking Center®

Unit sizes

- Table-top units: 6 x 1/1 GN, 6 x 2/1 GN, 10 x 1/1 GN, 10 x 2/1 GN, in both electric + gas
- Floor units: 20 x 1/1 GN, 20 x 2/1 GN, in both electric and gas

Cooking modes

- SelfCooking Control® with 9 cooking modes:
 - roasting joints
 - grills / pan fries
 - poultry
 - fish and seafood
 - side dishes/ vegetables
 - potato products / dumplings
 - egg dishes / dessert
 - baking
 - Finishing®
- Combi-Steamer Mode with 3 modes:
 - Moist heat 30° C-130° C
 - Dry heat 30° C-300° C
 - Combination of moist heat and dry heat 30° C-300° C

Additional functions

- Core temperature detection with 6-point measurement
- ClimaPlus Control® – humidity measurement and control
- Humidification at 30 °C-260 °C in dry heat or combination moist heat and dry heat
- Extended humidifying function with adjustable humidity value
- 5 air speeds, programmable
- 1/2 energy (with electric)
- Demand-responsive energy supply
- HACCP data memory and output via USB interface
- Cool down – rapid cabinet cooling
- At least 350 programs with up to 12 steps freely selectable
- CalcDiagnosis System® CDS, incl. automatic self-clean for steam generator
- Automatic vapour quenching system
- ServiceDiagnostic System (SDS) with automatic service notices display
- CleanJet®, the automatic cleaning system
- Manual cleaning program
- LevelControl® rack monitoring with times individually programmed for each rack
- Delta-T cooking
- Automatic pre-selected starting time adjustable for date and time
- Temperature unit adjustable in °C or °F
- Adjustable buzzer tone
- Adjustable display contrast
- Time setting in hours/minutes or minutes/seconds
- Online Help function
- Menu-guided descaling program

Features

- On/off switch
- Touch screen with self-explanatory symbols for maximum ease of control
- Clear text displays for all cooking processes
- Central dial with "Push" function to confirm entries
- Core temperature probe with 6-point measurement
- Positioning aid for core temperature probe
- High-performance fresh steam generator with automatic water refill
- Low-noise high-performance blower-burner system
- Status and warning displays, e.g. for low water level
- Digital temperature displays
- Actual and control value display
- Digital timer, 0-24 hours with permanent setting
- 24 hour real-time clock
- Safety temperature limiter for steam generator and hot air heating
- Integral hand shower with automatic retracting system, integral water shut-off function and infinitely variable jet strength
- RATIONAL air conduction system
- Swivel air baffle with quick-release locks
- Integrated fan impeller brake
- Centrifugal grease extraction with no additional grease filter
- Unit door with rear-ventilated double glass panel and hinged inner pane
- Door handle for one-handed operation with slam function and right/left-hand function for table-top units
- Door handle for one-handed operation with slam function and locking for floor units
 - Safety door lock (2 levels)
- Door drip pan with permanent drainage, even when door open (table-top units)
- Unit drip pan connected to unit drain (table-top units)
- Door with left-hand hinge (table-top units)
- Door locking positions at 120°/180°
- Proximity door contact switch
- All-round heat insulation
- Press-fit, easy-change door seal
- Material inside and out DIN 1.4301 stainless steel
- Side runner guides for mobile oven racks (floor units)
- Lengthwise loading 6 x 1/1, 10 x 1/1 and 20 x 1/1 suitable for 1/1, 1/2, 1/3, 2/3, 2/8 GN containers
- Lengthwise loading 6 x 2/1, 10 x 2/1 and 20 x 2/1 suitable for 2/1, 1/1 GN containers
- Hygienic seamless cooking cabinet with rounded corners
- Trough-shaped cooking cabinet to stop splashing
- Halogen cabinet lighting with Ceran glass, shock-proof
- Service door with front access
- U-shaped rack rails with notched recesses for easy loading
- Removable, hinged hinging racks (table-top units), with extra rail for grease drip container

Features

- Mobile oven rack with run-in rail (table-top units)
- Mobile oven racks (floor units) with locking both sides, built-in drip tray with drain, tandem steering casters (2 with locking brake), wheel diameter 125 mm (5"), all metal parts stainless steel
- Cooking cabinet door with integral sealing mechanism (floor units), no steam escape when operated without mobile oven rack
- USB interface, e.g. for link to RATIONAL CombiLink® and HACCP data output
- RATIONAL Cleaner tablets (trial pack)
- RATIONAL Rinse Aid tablets (trial pack)

Connection, installation and marks of conformity

- CE Declaration of Conformity
- Electrical safety: VDE, UL, CUL, KEMA
- Gas safety: Gastec, QA, AGA, CSA, SVGW, JIA, PCT
- User safety: GS
- General hygiene: NSF
- Drinking water safety: DVGW, SVGW, KIWA, WRC
- Facility for connection to soft and/or hot water
- DVGW-compliant fixed waste water connection permissible, as unit incorporates integral pipe isolating section
- Splash- and hose-proof to IPX 5
- Connection option to Sicotronic (other energy optimising systems on request)
- Height-adjustable unit feet (table-top and floor units)
- Can be installed on a table 700 mm (27 1/2") deep (6 x 1/1 GN and 10 x 1/1 GN)
- Floor locking for floor units
- Manual and installation instructions
- Special voltages on request
- Liquid or natural gas
- Town gas on request
- VDE approved for unsupervised operation

Special versions

- Marine version
- Mobile with casters Model 201 and 202 (4 casters with locking brakes)
- Lockable control panel
- Security/prison version (floor units)
- Sousvide core temperature probe for vacuum cooking
- Menu pad for 12 programs and mounting bracket
- Potential-free contact for status display
- Integrated fat drain (table-top units)
- AeroCat® unit with integral catalyst (Model 61 and 101)
- Combi-Duo (2 table-top units one on top of the other)
- Table-top units 6 x 1/1 GN, 10 x 1/1 GN with hinging racks or mobile oven racks for standard 400 x 600 mm (15 3/4" x 23 2/3") baking trays
- US version takes both GN and standard US containers

Optional extras

- Run-in rails for use with mobile oven racks (table-top units)
- Mobile oven racks (table-top units) with U-shaped rack rails and notched recesses for ease of loading, additional rail for fat collector
- Hinging racks for standard 400 x 600 mm (15 3/4" x 23 2/3") baking trays (6 x 1/1, 10 x 1/1 GN)
- Hinging racks for meat trays (6 x 1/1, 10 x 1/1 GN)
- Transport trolley for 2 mobile oven racks (table-top units) with tandem steering rollers, 2 of them lockable, wheel diameter 125 mm (5")
- Special mobile oven rack for standard 400 x 600 mm (15 3/4" x 23 2/3") baking trays (6 x 1/1 GN, 10 x 1/1 GN and 20 x 1/1 GN)
- Various stand designs, height-adjustable, hygienic design
- RATIONAL Cleaner tablets and RATIONAL Rinse Aid tablets
- Combi-Duo set for 6 x 1/1 GN on 6 x 1/1 GN or 6 x 1/1 GN on 10 x 1/1 GN, 6 x 2/1 GN on 6 x 2/1 GN and 6 x 2/1 GN on 10 x 2/1 GN
- Mobile plate rack for: 15 or 20 plates (6 x 1/1 GN), 24 or 34 plates (6 x 2/1 GN), 26 or 32 plates (10 x 1/1 GN), 50 or 60 plates (20 x 1/1 GN), 42 or 52 plates (10 x 2/1 GN), 84, 100 or 120 plates (20 x 2/1 GN), all plates to 31 cm (12 1/4") Ø (in table-top units, for use with transport trolley only)
- GN containers in various sizes and versions
- Chicken Superspike grids for poultry
- Lamb and suckling pig spit for floor units
- Finishing® System for banquets
- Thermocover for mobile oven racks and mobile plate racks, Combi-Duo
- Muffin and Timbale mould
- Potato Baker
- Grill and Pizza tray
- Pizza pan
- Multibaker
- Rib grid
- Grease drip container with drain lock
- RATIONAL CombiLink® - your virtual assistant
- Service with RATIONAL CombiCheck® for RATIONAL service partners
- UltraVent® exhaust hood with condensation system 6 x 1/1 GN, 6 x 2/1 GN, 10 x 1/1 GN, 10 x 2/1 GN, 20 x 1/1 GN
- Exhaust hood 6 x 1/1 GN, 6 x 2/1 GN, 10 x 1/1 GN, 10 x 2/1 GN
- Ramp for mobile oven racks (floor units)
- Extra height for units and mobile oven racks (floor units)
- Protective heat shield for left unit panel
- RS 485 interface
- RS 232 interface
- Ethernet interface
- GriddleGrid for grills, fish and vegetables
- CombiFry® for pre-fried products
- Draft diverter for gas units
- standard
- optional

RATIONAL After-Sales Support for maximum customer satisfaction

RATIONAL Service – always there for you

An extensive service network of qualified RATIONAL SERVICE-PARTNERS is your guarantee of swift assistance with any problems. RATIONAL also offers its customers a technical Hotline, a guaranteed spare part service and a nationwide weekend emergency service.

Chef@Line® – expert chef-to-chef assistance

Our RATIONAL Chef@Line® is manned by experienced RATIONAL chefs 365 days a year. You can always rely on prompt, expert advice at the other end of the phone.

Our environment is important to us

The RATIONAL SelfCooking Center® is designed so that it is easily recycled at the end of its life cycle. The equipment is easily disassembled and a very large part of the materials are recyclable. As the market leader, RATIONAL offers return of old equipment regardless of size and age. Old equipment is picked up free of charge and properly recycled.



In 2007, RATIONAL Customer Service was awarded one of the most important international trade prizes – the International Best Service Award. The prize was awarded for the innovative and forward-looking worldwide RATIONAL SERVICE PARTNER network.



The proof of the pudding is in the eating

RATIONAL TeamCooking Live

Attend a free TeamCooking Live seminar near you. Here you and your colleagues can gain "hands on" experience of the RATIONAL SelfCooking Center® under the guidance of a skilled RATIONAL chef.

Try it in your own kitchen!

Contact our sales force, to try out the RATIONAL SelfCooking Center® for yourself. Just call us!

CLUB RATIONAL

CLUB RATIONAL is the unique knowledge and communication portal for all RATIONAL owners and users. As a member you have access to an Internet-based platform that is unique within the industry and offers many services and benefits. Membership of the CLUB is free. Register now and become a member. www.club-rational.com

Academy RATIONAL

RATIONAL offers a programme of seminars specially tailored to your needs. You will become a SelfCooking Center® professional under the guidance of experienced RATIONAL master chefs.





Appointment to
Majesty The Queen
RATIONAL UK Ltd.
Suppliers of combi ovens

