

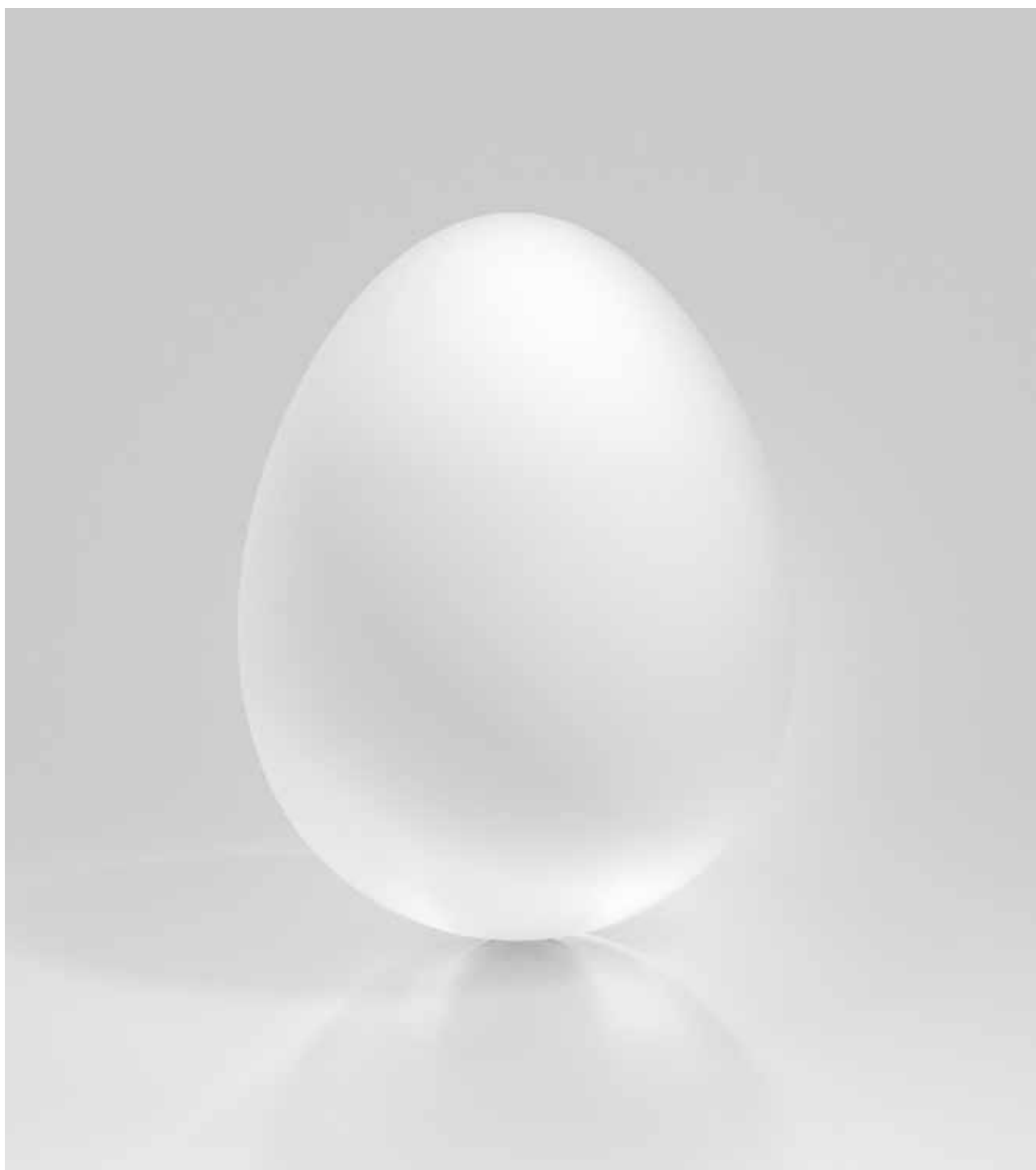
SelfCookingCenter® whit@fficiency®



From the no. 1 in hot food preparation



Perfectly designed.
Packed with benefits.
Brilliantly simple.



Welcome

Since we invented the combi-steamer 35 years ago, we have been driven by the ambition to provide all the chefs in the world with the best tools for hot food preparation. In pursuing this aim, we have concentrated on developing solutions that combine efficiency and simplicity, support creativity, variety and guarantee consistent top quality.

Hot food preparation has lots to do with the art of creative and nutritional science – and even more to do with the art of cooking.

This is why we are not simply the company for chefs: with *over 250 master chefs* on our books, we are also the chefs' company.

Ultimately we see ourselves primarily as *innovative problem-solvers*, rather than simply as *machine-builders*. *We concentrate first on the benefits and on the satisfaction of our customers and their guests.*

So we occupy ourselves every day with the important details associated with cooking, and thus how to prepare excellent quality food easily and with maximum efficiency. This is what has made us the technology and market leader.

With the new SelfCookingCenter® whiteefficiency® we are further extending this competitive edge.



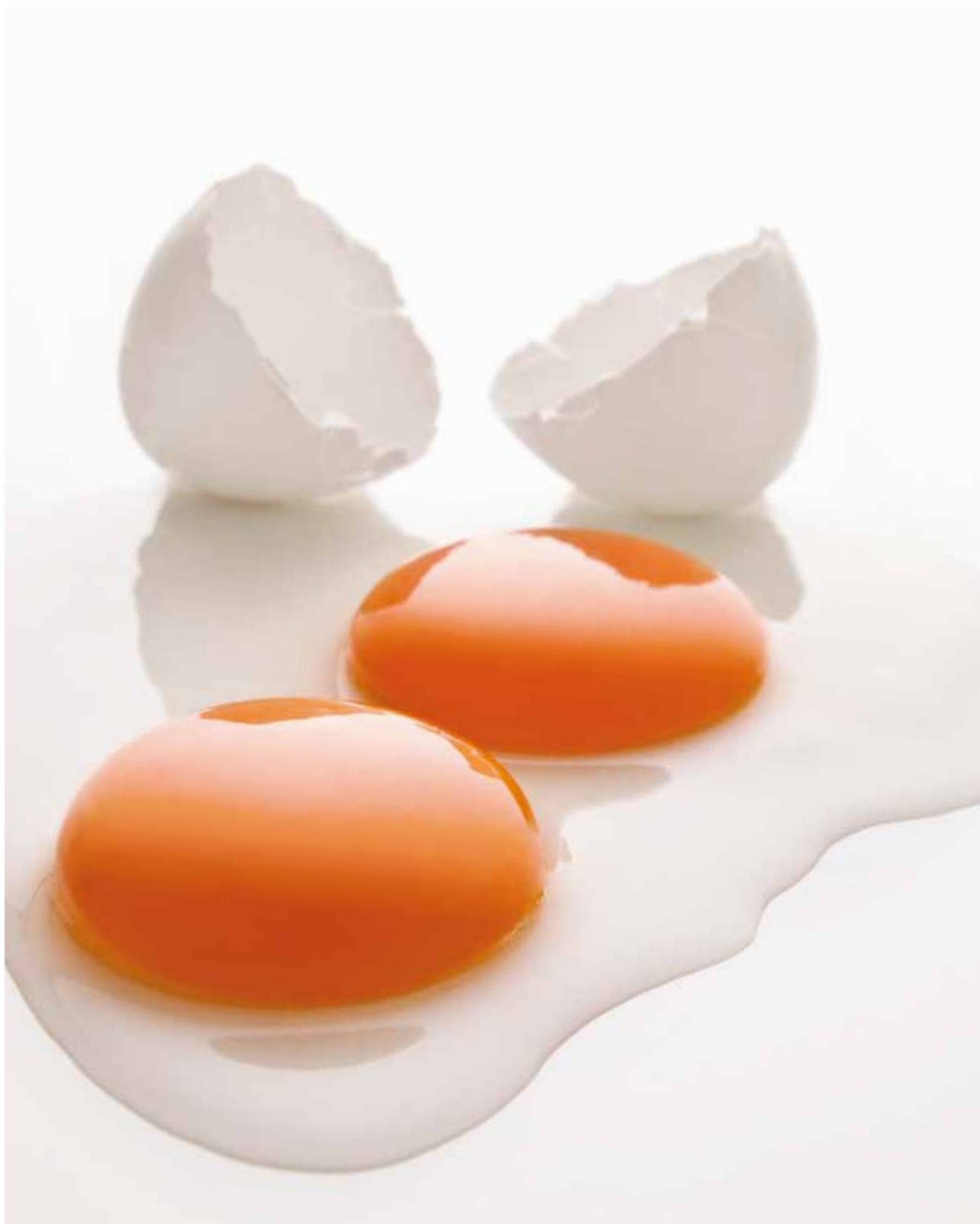
Our business objective

We offer the people working in commercial kitchens the most beneficial solution to their thermal cooking tasks.

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whiteefficiency®

More inside.
Fewer frills.



For us, whiteefficiency® means deriving the maximum benefits from everything we use, whether it be time, energy, water, space or raw materials. In a word, whiteefficiency®.

We see whiteefficiency® as a holistic approach. It starts at the product development stage. Here we work together with universities to research innovative solutions aimed at *minimising consumption of resources*. This extends into our environmentally-certified production and even applies to our resource-friendly sales logistics and to the return and recycling of our old units.

In particular it applies to the way the SelfCookingCenter® whiteefficiency® is used in our customers' kitchens, here whiteefficiency® pays dividends in the very long term. For example, the new dimension in performance always guarantees *consistently high food quality*, even with *large quantities*, and thus minimises waste and the use of raw materials. Or, with our units, a large proportion of the consumption of energy, water or time is eliminated right from the outset through the optimal utilisation of these units.

If we consider that a SelfCookingCenter® whiteefficiency® *with its tiny footprint replaces* 40-50 % of all conventional cooking appliances, such as ovens, hot air units, tilting pans, boilers, steamers or grills, it soon becomes clear why the word "efficiency" is part of its name.

Lastly, for us, whiteefficiency® means always being at your side. Our comprehensive service ensures that you derive the maximum possible benefits from your investment right from the start – and continue to do so for the entire product life.



A holistic approach to business.

- > Minimises consumption of energy, water, space and time
- > Minimises waste
- > Reduces the use of raw materials
- > Guarantees top food quality every time
- > Comprehensive service for the entire product life



So powerful. So many benefits!

This is made possible by our unique application knowledge that underlies every function. This knowledge is gathered and constantly updated by the *largest team of developers* in the market. Every year our master chefs and food scientists use around *25 tonnes of food* in order to identify the ideal and most *efficient cooking sequence* for every product, and in every size and load size. The result: whitefficiency®.

HiDensityControl®

The patented HiDensityControl® underlies the efficiency of the SelfCookingCenter® whitefficiency®. It promises the very highest food quality, in small batches of course, but in very large quantities as well. This demands a uniform and intensive distribution of heat, air and humidity within the cooking cabinet. The unrivalled champion in this field is SelfCookingCenter® whitefficiency®.

SelfCookingControl®

SelfCookingControl® uses sensors to detect the size of the food and the load size. The cooking process is constantly monitored and automatically and sensitively adjusted to suit the food being cooked. There *are no more routine* tasks such as turning or adjusting.

Efficient LevelControl®

Efficient LevelControl® - the tool that optimises food production during mise en place and, most of all, for à la carte cooking. The strengths of ELC® set whole new standards here where the need is for *effective mixed loads*, flexibility and speed of response. Rather than resorting to grill plate, oven or pan, you can use each rack individually for production, increase flexibility through the use of clever mixed loads and ultimately *save both time and energy*.

CareControl

The intelligent cleaning and care system automatically ensures *hygienic cleanliness* and allows your investment to retain its value in the long term. It uses only the amount of energy, water and chemicals that are actually needed for the level of soiling. There is no need for descaling at all. *You save time and money*.



Up to 30 % greater performance with guaranteed food quality and minimal consumption of resources.

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09

HiDensityControl®

Where power meets quality.

Or:

*How the SelfCookingCenter® whiteefficiency® convinces
with its impressive performance levels and efficiently
converts these into benefits and thus delivers
unrivalled food quality.*





HiDensityControl® means peak performance. Timed to the second.

The new SelfCookingCenter® whiteefficiency® shines in terms of cooking quality and performance. The patented HiDensityControl® itself ensures maximum *uniformity every time*. It offers a powerful steam generator, dynamic air mixing and heat build-up and extremely effective dehumidification. It incorporates the *necessary reserve power* needed to perfectly coordinate the precise interaction between power, air humidity and air flow. This is the basis for consistence peak performance in every area, *rack after rack*, from front to back – particularly in large quantities.

Sample applications

Up to...

- | | |
|---|---|
| › 320 croissants in 23 minutes | › 240 escalopes in 12 minutes |
| › 400 chicken legs in 45 minutes | › 160 steaks with grill pattern in 15 minutes |
| › 60 kg rosemary potatoes in 20 minutes | › 480 rolls in 18 minutes |
| › 80 kg broccoli in 15 minutes | › 400 portions of potato gratin in 80 minutes |





Up to 30 % more capacity.

- › Minimal heating times
- › Constant grilling temperature of 300 °C
- › Efficient, hygienic fresh steam generation



Dynamic air mixing

The new, patented dynamic air mixing combined with the flow-optimised shape of the cooking cabinet ensures that the heat is optimally distributed in the cooking cabinet and is used exactly where it is needed. The fan impeller speeds are precisely regulated, intelligently modulating the air speed in the cooking cabinet. This means that the air flow is perfectly matched to the cooking level of the product with the result that the product receives exactly the amount of energy that it needs to ensure maximum uniformity.

Highly effective cooking cabinet humidification

The new active cooking cabinet humidification quickly and reliably takes effect, whatever the circumstances. This ensures crunchy crackling, crisp breaded coatings and succulent roasts – even with large quantities.

Pure, hygienic fresh steam

The powerful fresh steam generator with its new efficient steam control combines the benefits of cooking in water and maximum humidity with those of steaming. Resulting in minimal heating times, intense colour and appetising flavour. Not to mention the retention of vitamins and minerals. Constant steam temperatures at all times and maximum steam saturation guarantee the best food quality. The new steam control ensures that the hygienic fresh steam flows around the food constantly and gently. Not even the most sensitive products will dry out, and there is no need to use a water softener.

“I would never have believed that these load sizes were possible. But with my 202 SelfCookingCenter®, I can make 240 escalopes in just 12 minutes. I am twice as fast because I cook everything at once. The quality is also astonishing, rack after rack.”

Kurt Stümpfig, Catering Services Manager, Linde AG Engineering Division, Pullach, Germany

A new dimension in quality.

The large power reserves and precision control of humidity, air speed and cooking cabinet temperature enable the SelfCookingCenter® whiteefficiency® to deliver uniform browning and cooking quality across every rack – from front to back, from top to bottom.

The food looks appetising, has an *intense colour* and does not lose moisture. Hearty flavour, *succulence and crunch*, combined with retained vitamins, minerals and nutrients are the cornerstones of a new dimension in food quality. Bakery quality soft baked goods are just as effortless, as are golden gratins, hot and succulent inside, browned to perfection on the outside and covered with an appetising crust, *even with large load sizes*.

Meat, fish, poultry, bakery products, egg and side dishes; everything is cooked to perfection in a particularly gentle way, but using the necessary power when needed. *Minimises waste and use of raw materials.*





Exactly the same, rack after rack.

- › Intense colours
- › Hearty flavour
- › Maximum succulence and crunch

Cooking quality
like you see in
books.



SelfCookingControl® means variety. Simply and cleverly prepared.

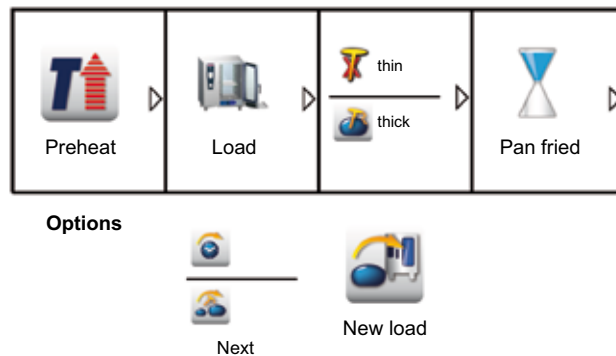
Regardless of whether you are preparing fish, meat, poultry, egg or side dishes or bakery products, whether the products are large or small, how many you are cooking at the same time or whether someone else is doing the cooking ...

SelfCookingControl® always controls the cooking process in the best way for each product that takes your desired result into account. That, in turn, is guaranteed to deliver consistently good results.

How does SelfCookingControl® work? It's very simple. At your fingertips you have access to the cooking experience gathered by hundreds of chefs over decades. *You select your desired result* for any product – from joints through to cookies – and then simply forget about it until it is ready. SelfCookingControl® uses sensors to detect the size of the food and the load size. With up to 60 check measurements per minute, SelfCookingControl® ensures *precision control of the cooking process*, always perfectly matched to the needs of the food.

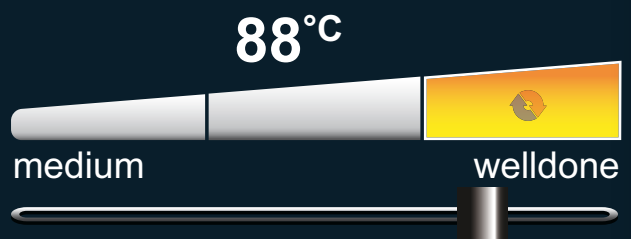
Even typical national preferences are taken into account. As a French person, for example, you probably prefer your steak cooked very rare. SelfCookingControl® will know this from the country setting. You can even cook *different-sized products at the same time*. SelfCookingControl® signals as soon as the smallest is ready, and continues cooking the next largest to perfection, and with the same browning level.

With SelfCookingControl® you are always well-informed. You know exactly how the cooking process is running and how long it will take before the food is ready.





roasted poultry



00:28



You simply select your desired result, such as the browning – from light to dark – and how well done you want it – from medium rare to well done. That's it!

More time.
For the essentials.



You attend to the preparation and ensure that your guests are happy. SelfCookingControl® will look after everything in between. With SelfCookingControl® you can devote your undivided attention to the essentials: to meticulous preparation, beautifully arranged plates or creating new dishes and treats.

You can now forget about the routine tasks can now forget about the routine tasks such as checking, turning and adjusting. *You can also forget about conventional settings* such as temperature, cooking time, air speed, cooking cabinet humidity or tiresome programming. Using the SelfCookingCenter® whiteefficiency® is *totally self-explanatory*. No expensive user training is required. Even temporary staff can operate it without problems.

It will even learn from you and *adapt the displays and settings* to the way you work. If necessary, you can adapt all the controls to your needs, exactly to what you need and use.



“With this investment we have saved over € 34,800 compared to a conventionally-equipped kitchen.”

Tim Kuhlmann, Chef, Schloss Basthorst, Crivitz, Germany

The built-in worldwide cooking experience guarantees the desired results.



- > So easy to use, even for temporary staff
- > Does away with time-consuming routine tasks
- > Automatically uses 100 % of what is technically available
- > Use of raw materials reduced by up to 20 % by optimised cooking processes
- > The best cooking results, repeatable at any time
- > Maximum succulence and crunch

It's in your hand.



Power and quality in manual mode.

Experience the concentrated power and precise regulation of the SelfCookingCenter® whiteefficiency®: In manual mode you can adjust all the cooking parameters yourself, directly and to one percent accuracy.

Of course you can also use the SelfCookingCenter® whiteefficiency® manually, that is without the aid of SelfCookingControl®. You have simply the best RATIONAL combi-steamer included, which allows you as an experienced chef to work very effectively or try out new ideas.



> **Steam cooking mode from 30 °C to 130 °C**

The high-performance fresh steam generator with new steam control always produces hygienic fresh steam. You can cook without adding water and without waiting for the water to boil. The constant cooking cabinet temperature and the maximum steam saturation guarantee a uniform and very gentle cooking process, and thus the best food quality. Appetising colours, bite, retained nutrients and vitamins are guaranteed, particularly for vegetables. Even sensitive food such as crème caramel, quiches, fine fish or mousselines will succeed with minimal effort – even in large quantities.



> **Hot air cooking mode from 30 °C to 300 °C**

The hot air circulated at high speed flows around the food from all sides. The meat protein sets immediately, so it remains wonderfully succulent on the inside. Constant hot air at up to 300 °C is not simply a technical detail; the necessary reserve power is there even for full loads. This is the only way to achieve succulent, browned pan fries, frozen convenience or soft bakery products.



> **Combination cooking mode from 30 °C to 300 °C**

Combination mode marries all the benefits of the hot steam, such as short cooking time, minimal cooking losses, succulence, with the advantages of hot air, which is responsible for creating the intense aroma, appetising colour and crunchy crackling. In this way you will avoid up to 50 % of the normal cooking losses, without turning the food and with considerably shorter cooking times.



> **Optimum cooking cabinet climate**

ClimaPlus Control® regulates the product-specific climate in the cooking cabinet to one percent accuracy, ensuring crunchy crackling, crisp breaded coatings and succulent roasts.



> **Five air speeds**

Whether sensitive or robust, SelfCookingCenter® whiteefficiency® has the right air speed for every food. Even soufflés, éclairs or biscuits are child's play.



> **Humidification**

Precisely metered, manual humidification especially for artisan bread and bakery products.



> **Cool Down**

For rapid, fan-assisted cooling of the cooking cabinet.

Cooking those things together that belong together.



Or: How to shorten your production time with Efficient LevelControl® (ELC®), maximise overall efficiency and thus have everything under control at all times.





“With the new RATIONAL unit we have made a great leap forward on the à la carte side. We are able to serve up to 150 meals in just 15 minutes, using the same number of staff. The quality is excellent and the food is always hot when it reaches the guest. We have received so much positive feedback from our guests.”

*Harald Keßler, owner, Gasthaus zum Luitpold,
Fuchstal/Leeder, Germany*

Efficient production. Flexible service.

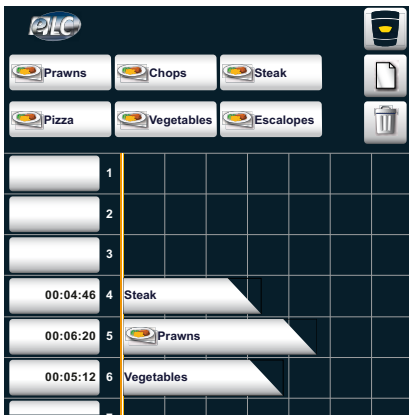
In preproduction, on the à la carte side or when setting out breakfast or lunch-time buffets, the chef has to be able to prepare a variety of dishes quickly and flexibly. But he also has to make sure that quality does not drop in the chaos of daily business and thus leave a negative impression on the guest's taste buds.

You can use the racks of a unique SelfCookingCenter® whiteefficiency® for an incredible range of cooking processes. You can do this more efficiently than with all the different cooking appliances, such as boilers, ovens, tilting pans, pots and pans, frying and grill plates which normally have to be kept at the right temperature. They are so simple to use. You insert *all the different food at the same time* rather than in succession. For example, you can cook steaks, grilled vegetables, pizza and pan-fried fish or even steamed dishes such as vegetables and fish in a single load, with no taste transfer whatsoever. Efficient LevelControl® ensures that you have complete control over the cooking sequences for every type of food. Each rack level is individually monitored. Efficient LevelControl® automatically signals as soon as each food is ready. Efficient LevelControl® corrects the cooking time according to the amount of food and how often, and for how long, the door is opened, ensuring that everything is cooked to perfection – every time. Under control – consistently.



Varied mixed loads; ELC® knows how.

- > Displays which foods can be cooked together
- > Intelligent adjustment of the cooking time to the load size, and the number of times the door is opened, and for how long
- > Consistently high quality
- > Less stress and chaos
- > Replaces numerous special appliances
- > Saves energy compared to individual appliances
- > Production time cut by 30 %



19.23 2 x rump steak

With potato wedges and borloti beans, one medium rare, one well done for table 7, and with an extra portion of herb butter, please.

19.28 5 x fish

For table three: Two pike-perch on a bed of spinach, one tuna steak with baked potato, two pan-fried fish medley, one without eel

19.37 grilled prawns

For table 2 (regular customer, please be generous).

19.39 4 x pizza

Calzone, prosciutto, Grimaldi and one with sardines, olives, onions, capers and artichokes.

19.42 2 x caramelised fruit parfait with grilled fruit

Dessert for table 7, one highly caramelised, one not too dark please, with calvados parfait.



Brings a shine
to the unit and
to the balance
sheet.



CareControl for cleanliness that sparkles and automatic descaling combined with minimal use of chemicals, energy and water. Can even be run automatically overnight.

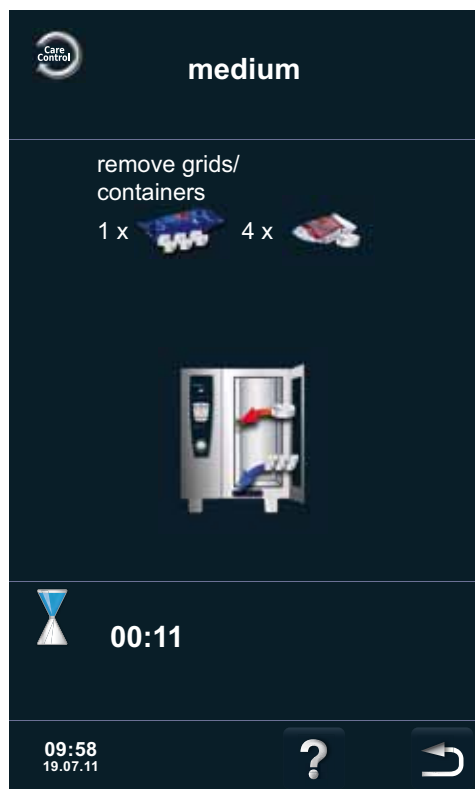


The clever approach to scale, soiling and spending.

CareControl only uses the amount of energy, water and chemicals for cleaning that it actually needs, still gives all components as much care as possible.

CareControl is the great feeling, when your work is done, of being able to turn your back on the unit, safe in the knowledge that it will look as good as new in the morning. This convenience is not bought at the expense of creating waste. There is also the certainty that every cleaning process both *cares and retains* the value and still costs much less than manual cleaning by a kitchen assistant.

The SelfCookingCenter® whiteefficiency® determines how much cleaning and care is required from the level of soiling and suggests a suitable *automatic cleaning process* with a precisely metered amount of cleaning agent and descaler. The benefits are obvious: Sparkling freshness, *hygienic cleanliness*, and reliable functionality combined with *minimal strain* on either the environment or your budget.



The amount of chemicals required is calculated and displayed according to the actual level of soiling.



Hygienically clean sparkle, simply overnight.



Care and cleanliness with costs reduced by 40 %.

- > Automatic cleaning overnight
- > Reduced consumption of chemicals, water and energy
- > Minimised costs
- > Hygienic cleanliness, optimal unit care

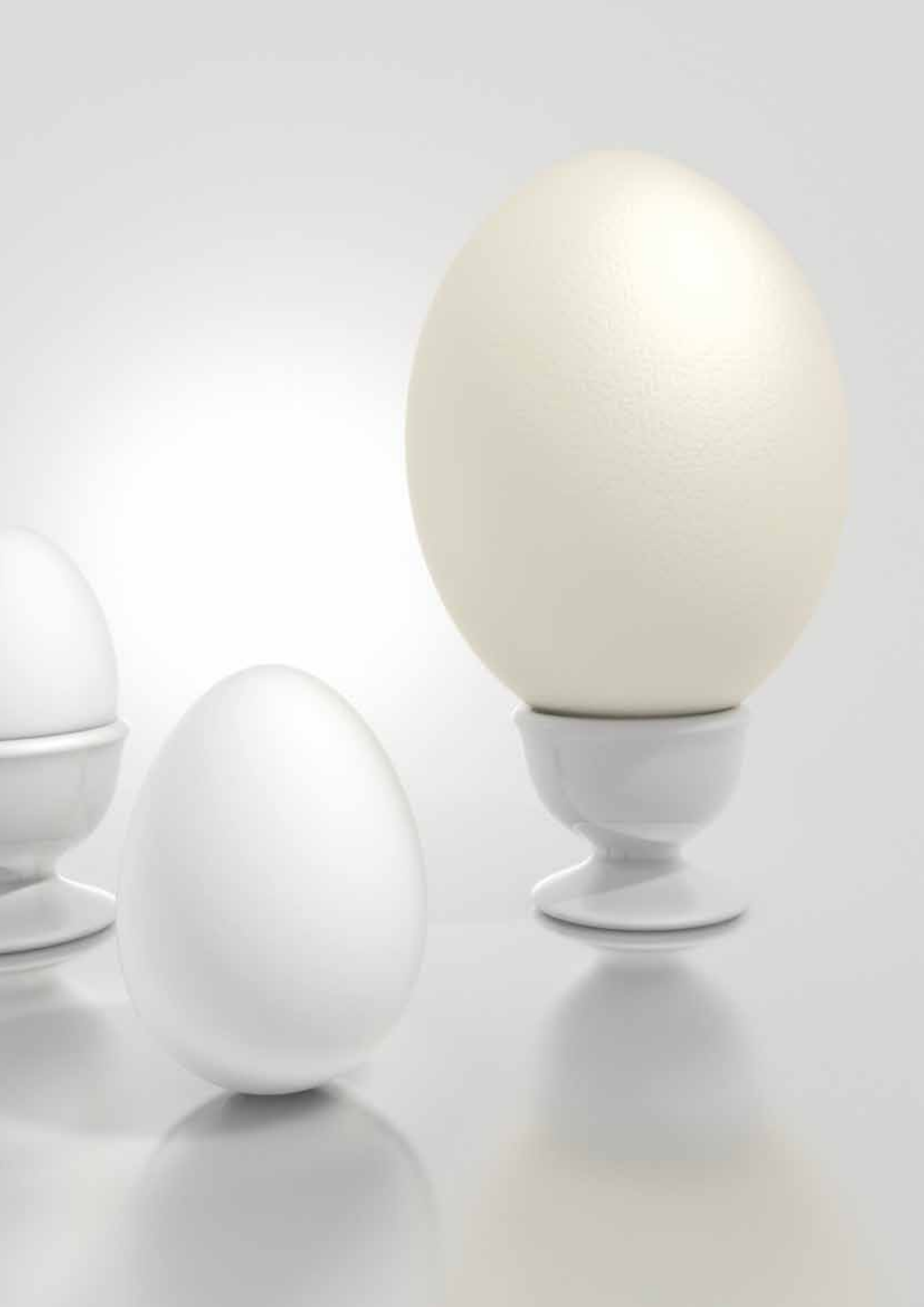


“We save at least £ 780 per year simply because we no longer need to use a water softener. We were also able to reduce our ongoing costs of cleaning chemicals, water and energy by over 40 %.”

*Alan Bird, Group Executive Chef,
Caprice Holdings, London, UK*

When you want that little bit more.

Minimal use of resources means cost-effective efficiency. And, with the SelfCookingCenter® whiteefficiency®, this is so great overall that the unit starts to pay for itself right from day one.



Otherwise it would just be a fad:



Make money right from day 1!



- > Much shorter working time
- > Extremely short pay-back time
- > Up to 30 % less space required
- > Requires up to 70 % less energy than conventional cooking appliances and 20 % less on average compared to combi-steamers
- > Up to 30 % shorter production time
- > The profit exceeds the finance costs right from the very start

Plain facts and figures, clear profits!

A direct comparison shows just how highly concentrated the benefits of the SelfCookingCenter® whiteefficiency® really are. On a footprint of just 1 m², it replaces or cuts the workload of 40-50 % of all conventional cooking appliances and thus reduces the space required by more than 30 %. It is not simply much lighter in terms of the financial investment, but also with respect to the space it takes up, and thus in the ongoing property-related operating costs.

The SelfCookingCenter® whiteefficiency® will pay for itself in the shortestest time.

Average restaurant serving 200 meals per day with two SelfCookingCenter® whiteefficiency® 101 units

<i>Your profit</i>	<i>Amount budgeted per month</i>	<i>Your extra earnings per month</i>	<i>Do the calculation for yourself</i>
<p>Meat/fish/poultry Purchases of raw materials reduced by 10 % on average by precise regulation and cooking processes ideally matched to the product thanks to SelfCookingControl®</p>	<p>Product input with conventional Combi-Steaming £ 5,760 Product input with SelfCookingCenter® whiteefficiency® £ 5,184</p>	= £ 576	
<p>Energy The unique cooking performance, ELC® and latest control technology consume 20 % less energy on average than conventional combi-steamers.</p>	<p>Consumption with conventional Combi-Steaming 3,628 kWh x £ 0.20 per kWh Consumption with SelfCookingCenter® whiteefficiency® 2,902.4 kWh x £ 0.20 per kWh</p>	= £ 145	
<p>Working time Efficient LevelControl® shortens the production time by up to 30 %. No more routine tasks. Automatic cleaning and care.</p>	30 hours fewer x £ 12	= £ 360	
<p>Water softening/descaling These costs are eliminated entirely with CareControl.</p>	<p>Conventional product input £ 56 Product input with SelfCookingCenter® whiteefficiency® £ 0</p>	= £ 56	
Your extra earnings per month		= £ 1,137	
Your extra earnings per year		= £ 13,644	

Details make the difference.

Safety



- > **Low rack height for maximum working safety**
RATIONAL sets a standard that leads the way. The topmost rack is 1.60 m high in all unit sizes.
- > **Back-ventilated double glass door with heat-reflecting coating**
The design guarantees a low contact temperature on the outer window, and also makes it easy to clean between the windows.
- > **Integral door drip pan**
The door drip pan is drained constantly, even while the door is open, which effectively prevents puddles of water on the floor.

Cooking technology



- > **ClimaPlus Control®**
The measuring and control centre automatically maintains the cooking cabinet climate that you set. This combines with the most effective dehumidification technology available on the market so that you achieve crunchy crackling, crisp breaded coatings and maximum succulence.
- > **Steam generator**
The generator with new steam regulator constantly delivers 100% hygienic fresh steam for optimum food quality. Maximum steam saturation, even in the low temperature range, prevents the food sticking or drying out. There is no need for a water softener.
- > **New flow technology** **Patent applied for**
The totally innovative dynamic air mixing and the special cooking cabinet shape ensure that the heat is uniformly distributed in the cooking cabinet. Indispensable for excellent uniformity, even with full loads.
- > **Centrifugal grease trap** **Patent**
There is no longer any need to clean and replace conventional grease filters. The automatic separation of grease in the fan impeller keeps the cooking cabinet air clean and guarantees a pure taste experience.

Efficient use of resources



- > **Demand-responsive energy supply**
The entirely newly-developed control technology ensures that the food is supplied with exactly the amount of energy that it can actually absorb.
- > **Integral sealing mechanism on floor units** **Patent**
Regardless of whether a mobile oven rack is used, the integral sealing mechanism works without an additional sealing plate and allows no steam or energy to escape.
- > **28% smaller footprint**
The unit's compact dimensions reduce the volume to be heated, and thus power consumption as well. The narrow door opening also ensures a small pivot range, and thus reduced energy losses when opening the cooking cabinet door.
- > **High performance heat exchanger on gas units** **Patent**
The special design of the heat exchanger makes it extremely efficient. Large, smooth surfaces make cleaning much easier.

User features



- > **Integral hand shower** **Patent**
The infinitely-variable jet and ergonomic arrangement greatly simplify rough cleaning, deglazing or adding water. 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).
- > **Ease of installation**
No separate funnel is needed thanks to the integral free outlet conforming to EN 1717. SVGW-approved.
- > **Lengthwise loading**
Lengthwise loading means that 1/3 and 2/3 GN containers can be used. The containers are easy to load and unload.
- > **USB port**
The USB port allows you to easily document HACCP data for the past 10 days, upload cooking programs to the unit and update the SelfCookingCenter® whiteefficiency® software to incorporate the latest results of RATIONAL's research.

The right unit for every need:

Whether you prepare thirty or several thousand meals per day, we have exactly the right size of SelfCookingCenter® whiteefficiency® unit for you.

All are available as either electric or gas models, with identical dimensions, fittings and output. There are also a whole range of special versions available that can be adapted perfectly to the conditions specific to your kitchen. In addition to the SelfCookingCenter® whiteefficiency® we can also supply our new CombiMaster® Plus in twelve different versions.



Units	Model 61	Model 101
Electric and Gas		
Capacity	6 x 1/1 GN	10 x 1/1 GN
Number of meals per day	30-80	80-150
Lengthwise loading	1/1, 1/2, 2/3, 1/3, 2/8 GN	1/1, 1/2, 2/3, 1/3, 2/8 GN
Width	847 mm	847 mm
Depth	771 mm	771 mm
Height	782 mm	1,042 mm
Water inlet	R 3/4"	R 3/4"
Water outlet	DN 50	DN 50
Water pressure	150-600 kPa or 0.15-0.6 Mpa	150-600 kPa or 0.15-0.6 Mpa
Electric		
Weight	110 kg	135.5 kg
Connected load	11 kW	18,6 kW
Fuse	3 x 16 A	3 x 32 A
Mains connection	3 NAC 400 V	3 NAC 400 V
"Dry Heat" output	10,3 kW	18 kW
"Steam" output	9 kW	18 kW
Gas		
Weight	126 kg	154.5 kg
Height including draft diverter	1,021 mm	1,281 mm
Electrical rating	0.3 kW	0.39 kW
Fuse	1 x 16 A	1 x 16 A
Mains connection	1 NAC 230 V	1 NAC 230 V
Gas supply / connection	R 3/4"	R 3/4"
Natural gas/Liquid gas 3B/P		
Max. nominal thermal load	13 kW/14 kW	22 kW/24 kW
"Dry Heat" output	13 kW/14 kW	22 kW/24 kW
"Steam" output	12 kW/13 kW	20 kW/22 kW

For further information, please request a copy of our unit and accessory catalogue or visit us on the Internet at www.rational-uk.com.





Model 62

Model 102

Model 201

Model 202

6 x 2/1 GN	10 x 2/1 GN	20 x 1/1 GN	20 x 2/1 GN
60-160	150-300	150-300	300-500
2/1, 1/1 GN	2/1, 1/1 GN	1/1, 1/2, 2/3, 1/3, 2/8 GN	2/1, 1/1 GN
1,069 mm	1,069 mm	879 mm	1,084 mm
971 mm	971 mm	791 mm	996 mm
782 mm	1,042 mm	1,782 mm	1,782 mm
R 3/4"	R 3/4"	R 3/4"	R 3/4"
DN 50	DN 50	DN 50	DN 50
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
142.5 kg	182 kg	258 kg	332 kg
22,3 kW	36,7 kW	37 kW	65,5 kW
3 x 32 A	3 x 63 A	3 x 63 A	3 x 100 A
3 NAC 400 V	3 NAC 400 V	3 NAC 400 V	3 NAC 400 V
21,8 kW	36 kW	36 kW	64,2 kW
18 kW	36 kW	36 kW	54 kW
168 kg	198 kg	286 kg	370.5 kg
1,021 mm	1,281 mm	2,021 mm	2,021 mm
0.4 kW	0.6 kW	0.7 kW	1.1 kW
1 x 16 A	1 x 16 A	1 x 16 A	1 x 16 A
1 NAC 230 V	1 NAC 230 V	1 NAC 230 V	1 NAC 230 V
R 3/4"	R 3/4"	R 3/4"	R 3/4"
28 kW/31 kW	45 kW/50 kW	44 kW/48 kW	90 kW/100 kW
28 kW/31 kW	45 kW/50 kW	44 kW/48 kW	90 kW/100 kW
21 kW/23 kW	40 kW/44 kW	38 kW/40 kW	51 kW/56 kW

Functions

- > SelfCookingControl® with 7 cooking modes
- > Combi-Steamer Mode with 3 modes: Temperature range 30 °C-300 °C
- > ClimaPlus Control® - humidity measured, set and regulated to one percent accuracy
- > HiDensityControl® - patented distribution of the energy in the cooking cabinet
- > Integrated hand shower with automatic retraction system

Features

- > Core temperature probe with 6-point measurement
- > 350 programs with up to 12 steps.
- > 3-stage variable humidification
- > 5 air speeds, programmable
- > USB port



kiwa

DEKRA



WRAS
4 PRINCIPAL
PRODUCT

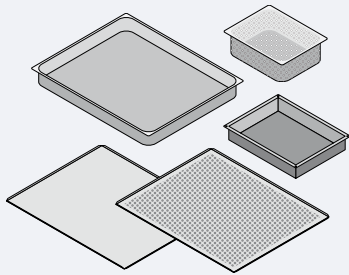


CE

The perfect complement.

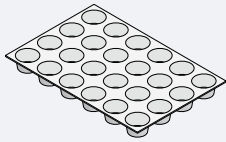
RATIONAL accessories.

Original RATIONAL accessories are specially matched to the SelfCookingCenter® whiteefficiency®. They are extremely rugged and thus ideal for daily hard use in the professional kitchen. Special applications such as preparing prefried products, grilling chickens and ducks and producing whole lambs or suckling pigs are just as successful as steaks or escalopes - and with no time-consuming turning.



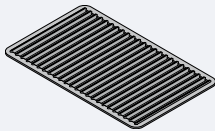
> *Gastronorm containers and grids*

RATIONAL stainless steel containers and grids are available 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 bakery standard sizes. For typical baking applications, we recommend the perforated Teflon-coated baking trays which are also available in GN and bakery standard sizes.



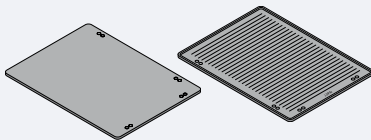
> *RATIONAL muffin and timbale mould*

The highly-flexible material totally prevents sticking. The moulds are perfect for cooking quiches, bread pudding, a wide range of desserts, poached eggs and much more.



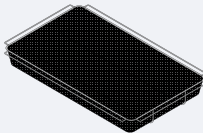
> *RATIONAL CombiGrill® grid*

The CombiGrill® grid also gives you a perfect grilling pattern on pan fried food, fish and vegetables. The CombiGrill® grid is extremely robust and will last a very long time. The 3-layer TriLax® coating aids browning and is resistant to heat and alkalis.



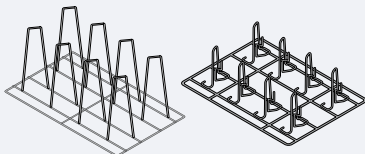
> *RATIONAL grill and pizza tray* **Patent**

The grill and pizza tray allows you to prepare all different types of pizza, flatbreads and tartes flambées. The excellent thermal conductivity means that you achieve optimum quality. The reverse of the tray can also be used to grill vegetables, steaks or fish – with the perfect grill pattern.



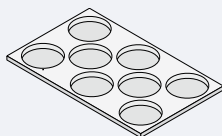
> *RATIONAL CombiFry®* **Patent**

200 portions of French fries without fat in just 15 minutes. The patented CombiFry® now allows large quantities of prefried products to be prepared. Completely eliminates the cost of fat purchase, storage and disposal.



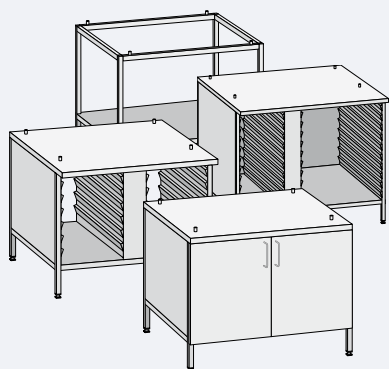
> *Duck superspike and chicken superspike* **Patent**

The chickens and ducks are arranged vertically, creating particularly succulent breast meat combined with crispy and uniformly browned skin.



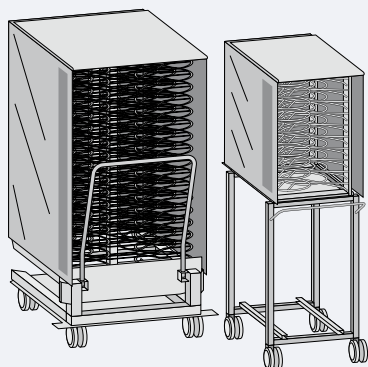
> *Multibaker*

The multibaker is suitable for preparing large quantities of fried eggs, omelettes, rösti and tortillas. The special Teflon coating prevents the food from sticking.



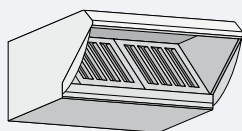
> **Stands and base cabinets, Thermocabinet**

There are 4 versions available to offer a sturdy mount for your SelfCookingCenter® whiteefficiency® table-top units. The additional Thermocabinet, which is perfect for heating plates, trays and containers, is infinitely-adjustable in a temperature range from 30 °C to 80 °C. All stands and base cabinets conform to the applicable hygiene regulations.



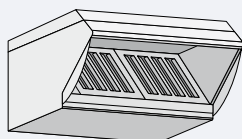
> **Finishing® system for banquets**

The Finishing® system consists of mobile plate racks and Thermocovers. Up to 120 plates up to 31 cm in diameter can be stored ready for Finishing® in the mobile plate racks. The RATIONAL Thermocover also makes up for standing times between Finishing® and service of up to 20 minutes.



> **UltraVent®**

The condensation technology in UltraVent® absorbs and dissipates steam. 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.



> **UltraVent® Plus**

In addition to the UltraVent® condensation technology there is also UltraVent® Plus, which is equipped with special filters. This prevents both vapours and the lingering smoke that builds up while grilling and roasting. RATIONAL units can thus be installed even in critical locations, such as front shop-front areas.

“We are there
for you.”



We do everything we can to make sure that your investment pays for itself in the long term, offering a partnership service for maximum benefits – throughout the product life.



Sustainable benefits.

We are always at your side.

Our comprehensive service ensures that you derive the maximum possible benefits from your investment right from the start – and continue to do so for the entire product life.



> **Advice and design**

We will be happy to advise you on solutions to the particular challenges of your kitchen. We will also provide free design suggestions for your new or converted kitchen.

> **Unit trials**

Simply contact our office to discuss trying out the RATIONAL SelfCookingCenter® whiteefficiency® for yourself. Just give us a call!

> **Installation**

The SelfCookingCenter® whiteefficiency® is simple to install. We also offer extensive installation solutions for all structural conditions. Our comprehensive network of RATIONAL SERVICE PARTNERS will provide rapid, expert installation.

> **Free instruction**

One of our experienced RATIONAL master chefs can provide one-to-one instruction if required.

> **AcademyRATIONAL**



Make the most of seminar programmes specially tailored to your needs, where you will become a SelfCookingCenter® professional under the instruction of experienced RATIONAL master chefs.

> **ChefLine®**

Friendly help from one chef to another. If you have any application questions, you can call upon the experience of our RATIONAL master chefs 365 days a year. They will talk to you and quickly provide uncomplicated but technical advice and the tried and tested tips that you need.

> **ClubRATIONAL**

Keep up-to-date, visit the industry's unique knowledge and communication portal with lots of exciting and useful services, and share your first-hand knowledge and experience with other colleagues. With free update service for your SelfCookingCenter® whiteefficiency®.

> **RATIONAL SERVICE PARTNER**

Never far away, always there for you. The comprehensive network of qualified and committed RATIONAL SERVICE PARTNERS offers you reliable and rapid help on all technical problems, including guaranteed delivery of spare parts, technical hotline and emergency coverage at weekends.

> **Return and recycling**

The end is not really an end. Right at the start we mentioned how whiteefficiency® incorporates all aspects of resource efficiency, including the high-level recyclability of our old units which we will collect from you free of charge and feed back into our resource cycle. That does not mean the end of them; not least because the majority of our customers only part with their old units after many years in order to buy new ones.



Cook with our master chefs.

We would like you to see for yourself in advance the many benefits of the SelfCookingCenter® whiteefficiency®. Experience the performance of our units live, with no obligation whatsoever – and at a seminar near you.

If you want to try out the SelfCookingCenter® whiteefficiency® under the real conditions of your kitchen, we can make that happen too. Contact our office to discuss it. Just give us a call!



*Your trial run with the SelfCookingCenter® whiteefficiency®:
RATIONAL CookingLive*

Experience the power of our SelfCookingCenter® whiteefficiency® units for yourself. Just give it a try. Why not attend one of our free events in a location near you and cook together with our master chefs?

Experience shows that there is a lot of demand for these seminars, so we recommend that you register early. Contact us for a list of dates. Tel. 00 44 (0) 1582 480388 or www.rational-uk.com.



For further information, please request a copy of our customer focus technical descriptions for the catering industry, corporate catering or bakers, butchers and fast food and our unit and accessory catalogues, or visit us on the Internet at www.rational-uk.com

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