 Built for the USA



# The ideal cooking system for casual dining.







## Ideas change the world.

For more than forty years now, we have had one goal: to offer you the best cooking equipment possible. Equipment that turns your ideas into reality and helps you prepare your food exactly the way you want it. That upholds the standards you set and delivers superior quality. Equipment that, ultimately, pays off in the end.





## Precision cooking:

Set new standards.  
Easily and efficiently.

What makes a casual dining concept successful? Sophisticated foodservice systems characterized by high-quality food and fast, uncomplicated service. The key is for every location to be able to produce the dishes on the menu easily and efficiently, at standardized levels of quality that can be reproduced again and again. This reliability is what wins customers over and motivates them to return.

The RATIONAL SelfCookingCenter® stands for maximum production process efficiency and exceptional quality. Food is ready measurably faster, tastes better, and turns out exactly right every time. Easy, safe controls ensure that the results are always perfect – no matter who's operating the appliances. You'll also save dramatically on time, energy, water, and raw materials.

“RATIONAL supplied us with a complete solution: ease of operation, high productivity, superior food quality, uniform results, and savings on energy costs.”

Jeff Bloch, Technical Director, Nando's, Restaurant Chain



# Fits into any kitchen.


Grilling, roasting, baking, steaming – all with a single appliance.


In the past, providing an attractive selection of food required a wide range of equipment, such as convection ovens, steamers, griddles, pots, and pans, along with a great deal of time and effort. Today, it only requires one appliance: the new SelfCookingCenter®.


Combining heat and steam into a single appliance opens up a wealth of new possibilities for professional food preparation. Food is cooked very gently, which helps provide healthy and nutritious results. The SelfCookingCenter® covers up to 95% of all typical cooking applications.

With the SelfCookingCenter®, you can grill, roast, bake, steam, braise, pan-fry, poach, and much more all within roughly 11 ft² (1 m²) – even without cooking experience or special training. It's perfect for preparing meat, fish, poultry, vegetables, egg dishes, baked goods, or desserts. It cooks them all automatically at the touch of a button, in quantities of any size.

It's the perfect cooking appliance for your foodservice operation: it cooks quickly, is easy for even untrained staff to use, delivers the food quality you specify, and even saves you time, money, and energy. The SelfCookingCenter® handles all of the monitoring and checking. It sets temperatures, humidity levels, and cooking times automatically. It monitors the food's degree of doneness and browning level, so it even saves you the trouble of having to keep flipping or turning pan-fried foods.

 **Powerful steaming between 85–265°F (30–130°C)**  
Poaching, blanching, steaming – our high-performance steam generator does it all. Whether its vegetables, fish, or egg dishes, you will achieve intense colors thanks to the precise steam temperatures and maximum steam saturation. Vitamins and minerals are preserved. Nothing dries out.

 **Convection between 85–575°F (30–300°C)**  
Tender roasts, crispy breaded cutlets, grilled steaks, roasted chicken, fluffy baked goods – thanks to sustained convection heat at temperatures of up to 575°F (300°C), everything is prepared with consistency, crispiness, and juiciness that sets standards worldwide.

 **Combination of steam and convection between 85–575°F (30–300°C)**  
Moist heat prevents food from drying out and minimizes cooking losses, ensuring that roasts, gratins, and casseroles brown evenly. You'll prepare unforgettably delicious food in significantly less time than with conventional cooking equipment.



Our SelfCookingCenter® is now also available in a smaller size: the new SelfCookingCenter® XS. For more information, please request a copy of our SelfCookingCenter® XS brochure or visit our website at [www.rationalusa.com](http://www.rationalusa.com).



Steamer  
Convection oven  
Cooking intelligence

= SelfCookingCenter®



Scan here to watch the video.







# 1,000 American and international dishes. At the touch of a button.

We've been studying American cuisine intensively – researching, cooking, tasting, and developing – for more than twenty years now. Now, we've succeeded in creating a SelfCookingCenter® that allows you to prepare thousands of dishes from America and all over the world at the touch of a button. The SelfCookingCenter® can also conjure up culinary delights from Latin America, the Mediterranean, Asia, and much more. Everything is possible.

The 5 senses within the SelfCookingCenter® will support you along the way. They sense the ideal cooking cabinet conditions, recognize food sizes and quantities, think ahead and figure out how to best prepare a dish, learn which habits chefs prefer, and even communicate with them. Together with cooks, in particular chefs based in North America and our team of cooking experts, nutritionists, physicists, and engineers, we have brought the most important features of a modern cooking appliance to a new standard for American kitchens: cooking performance, food quality, simplicity, and efficiency. Standards none of our customers want to be without.

With over 750,000 appliances in the market, 35,000 in the USA alone, our appliances have become the standard in professional kitchens around the world. What we're particularly happy about is that 93% of our customers worldwide attest that RATIONAL offers maximum customer benefit (TNS Infratest 2016 Study). Surely that's one reason why nearly all of them would also recommend RATIONAL.

## RATIONAL VarioSmoker

Gives meat, fish, vegetables, and even cheese delicious smoked flavor and eye appealing color. Right in your SelfCookingCenter®. The VarioSmoker gives your products a natural smoky flavor, which you can regulate exactly how you like – without needing a traditional smoker. Brisket, ribs, and even pulled pork will always turn out just the way you want it. And it's all possible thanks to the new VarioSmoker, which you can use as an accessory in any RATIONAL unit built since 1997 (e.g. KlimaPlus Combi®, CombiMaster®, and all SelfCookingCenter® models)\*. Quick, easy, and cost-efficient.

\*The VarioSmoker is not recommended for 202 units.

- > Senses current cooking cabinet conditions and food consistency
- > Recognizes product and load sizes as well as product cooking status in order to optimize browning
- > Learns and implements preferred cooking practices
- > Thinks ahead and recalculates the ideal path to the best result again and again during the cooking process, based on the individual product
- > Communicates with you and indicates what your RATIONAL is currently doing to implement your instructions



## Overview of advantages:

- > Excellent food quality every time
- > Easy to operate
- > Minimal operating costs

# The SelfCookingCenter®.

Powerful performance and efficiency at the push of a button.



Our motivation was and remains to make your work as easy as possible. That is why we have equipped the new SelfCookingCenter® with four intelligent functions, and turned it into an assistant that stands for quality, ease of use, and efficiency.



#### Integrated cooking intelligence – iCookingControl

Select product, load – done!

iCookingControl prepares your food exactly the way you want it, every time. Regardless of who is using the appliance. It recognizes the size and condition of the products as well as the quantity loaded. It thinks ahead, continually recalculates the ideal path to your desired result, and makes any necessary adjustments automatically.



#### Superior quality guaranteed – HiDensityControl

Highly sensitive sensors detect and evaluate the current conditions in the cooking cabinet every second. HiDensityControl adapts energy levels precisely to meet food requirements, and distributes the energy evenly and efficiently throughout the cooking cabinet. The result: healthy, high-quality food on every single rack with minimal resource consumption.



#### Mixed loads – iLevelControl

The iLevelControl function allows different foods to be prepared at the same time. iLevelControl indicates on the display which dishes can be cooked together, increasing productivity and saving time, money, space, and energy. Depending on the load size, quantity, and duration of door openings, it adjusts the cooking time to the relevant food in the best possible way. This means that nothing can be overcooked and the results are always consistent. A great solution for à la carte kitchens.



#### Intelligent automated cleaning and maintenance – Efficient CareControl

Efficient CareControl is the only automatic cleaning system that detects the level of soil and limescale, and removes them easily. The function adapts to your cooking habits and requirements, and suggests the perfect cleaning process at a given time. The result: sparkling, hygienic cleanliness that saves you time, preserves the environment, and protects your wallet.



#### Traditional cooking – manual mode

Of course, you can also operate the SelfCookingCenter® manually. Whether convection, steam, or combination – in manual mode, you regulate all cooking parameters yourself, right down to the exact degree and percentage.



# The recipe for effortless success.

Select food. Load. Done.

///  
"One of the reasons why I love the SelfCookingCenter® is because it allows us to do things that we wouldn't normally be able to do. We get way more out of the product since we've been working with RATIONAL."

Jonathan Fraser, Chef, Earls Kitchen & Bar,  
Bellevue Lincoln Square, WA

The SelfCookingCenter® makes preparing roasts, pan-fried and grilled dishes, side dishes, desserts, and baked goods child's play. Dishes turn out perfectly every time, at the push of a button and with no checking or monitoring – regardless of who is using the appliance. iCookingControl detects product and load sizes as well as the product condition, and automatically adjusts all of the relevant settings perfectly. This is only possible thanks to the new SelfCookingCenter®, which has built-in cooking intelligence that makes everything very easy.

As soon as food is finished cooking, the unit emits an acoustic signal to notify users. And the display uses simple symbols and animations to guide users through each step of the process. So even untrained staff can operate the SelfCookingCenter®.



#### Overview of advantages:

- > Intelligent cooking processes:  
no monitoring or checking required
- > Your desired result at the push of a button:  
easy to operate
- > Automatic adjustments of the cooking process:  
optimum cooking results every time
- > Ideal cooking point is always reached gently:  
saves up to 20% in raw materials compared to  
conventional preparation methods
- > Fat and oil almost become superfluous when it  
comes to preparation:  
yields healthy food with up to 95% less fat

# All at the same time and always at the right time.

The efficient assistant for à la carte cooking.

Dinner service with precision, focused on maximizing food quality:

- 7:23 PM 2x chicken wings with loaded potato skins and roasted Brussels sprouts for Table 7
- 7:28 PM 4x nachos with carnitas, black beans, and the works for Table 9
- 7:37 PM 2x specials – 1x burger with fries and 1x seared ahi with wasabi potato cake for Table 18
- 7:39 PM 3x fig and prosciutto flatbreads, 1x sausage calzone, and 1x spicy lamb meatballs for Table 13
- 7:42 PM 1x chocolate lava cake and 1x caramel pecan cookies for Table 7

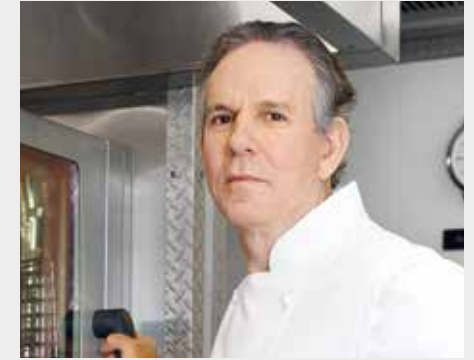


Lunch and dinner rush hours – a physical and mental challenge your operation can master more confidently than ever before thanks to iLevelControl. Within roughly 11 ft<sup>2</sup> (1 m<sup>2</sup>) of space, you've got a multifunctional roasting and grilling station that makes the majority of your grilling and roasting pans simply unnecessary. Cooking surfaces are arranged vertically rather than spread out across the kitchen because the SelfCookingCenter® makes it possible to prepare different dishes simultaneously within a single appliance.

The SelfCookingCenter® displays which foods can be cooked together. Users load food as needed, and iLevelControl monitors each rack individually. iLevelControl corrects cooking times intelligently depending on load sizes, and on how often the door is open and for how long. So à la minute pan-fried or grilled dishes will always arrive just the way your customers expect them to be: tender and succulent on the inside, beautifully browned on the outside.

iLevelControl indicates when a dish is ready, and shows the corresponding rack on the display. If desired, the system will even use lighting to signal which rack is ready to be loaded or unloaded. It makes user error practically impossible. Level indication is not available on the XS and floor models.

RATIONAL's UltraVent condensation hoods help prevent bothersome steam and minimize aromas, making the SelfCookingCenter® an attractive and unproblematic addition to front cooking areas as well.



“RATIONAL was the first combi oven that I was ever introduced to, and today it is in the center of all of my kitchens. RATIONAL's combi oven has given us the ability to be dynamic with our dishes and develop a menu that is continually evolving.”

Thomas Keller, Chef and Proprietor of the Thomas Keller Restaurant Group, Napa, CA

#### Overview of advantages:

- > Cooks different foods at the same time: maximum flexibility and up to 70% in energy savings compared to using conventional cooking technology
- > Monitors food and intelligently adjusts cooking times: uniformly high food quality with no checking needed
- > Displays which foods can be cooked together: easy to operate





## Quality in a flash. Stress-free thanks to Finishing®.

With foodservice operations, it's all about consistently high-quality food that reaches the dining room quickly – and for a competitive price.

Finishing® in the SelfCookingCenter® is the new ideal solution for your operation. Prepare even complex dishes perfectly, with both love and efficiency, and have them ready for service just minutes after the order comes in.

The dishes on your menu can be prepared in advance and then chilled until needed. When an order comes in, staff simply plate the food cold and use Finishing® in the SelfCookingCenter® to bring it up to serving temperature.

Of course, some foods (e.g. pan-fried dishes) can also be à la minute, and then served with side dishes that have been finished with Finishing®. A little sauce, a few garnishes, and the plate is ready to be served. With Finishing®, food reaches the table hot, fresh, and perfectly cooked. You'll need just eight minutes per batch, from plating to service – and your customers will be impressed by the quality.

This one-of-a-kind process finishes prepared food perfectly every time – with the exact quantities required and when orders come in. iLevelControl monitors each individual plate and automatically signals users as soon as a plate is ready, so food quality remains reproducible at all times, with no stress or hectic rush. The result: variety despite consistent standardization and being at multiple locations all at once.

Finishing® is also particularly successful in operations using central production and decentralized service at different locations.

Immediately after food is produced in the SelfCookingCenter®, it is chilled in order to prevent it from cooking further. Food quality remains superior.

The food is then delivered to the different locations cold, which use Finishing® in the SelfCookingCenter® to bring it up to the perfect temperature as needed, just before service. There's no loss of food quality, and even untrained staff have no trouble managing the process.



Mise en place



Plating/garnishing



Finishing®



# Breakfast and brunch.

Made easy.

Use breakfast and brunch as a way to expand your business. Oven-fresh rolls and croissants, crispy bacon, juicy sausage, and scrambled eggs that taste fresh from the pan – iLevelControl makes it possible to prepare a wide variety of baked goods and buffet options in rolling mixed batches. Individual items can be replenished as needed in just a few minutes. The whole process is a piece of cake, and you can be sure your buffet options will remain fresh and delicious.

RATIONAL's specially developed accessories make starting the day's production a breeze: the RATIONAL multibaker, for example, can have 80 fried eggs ready in just 90 seconds. Our special non-stick coated roasting and baking trays yield crispy, browned bacon and sausage, and wonderfully fluffy rolls and croissants. Nothing sticks to them, so they're ready to be reused in no time.



#### Overview of advantages:

- > Intelligent mixed loads:  
add variety to your breakfast service operations with ease
- > Produce additional batches quickly:  
food remains fresh and delicious at all times
- > Displays which foods can be cooked together:  
easy to operate
- > One appliance, a variety of applications:  
significantly lower investment and operating expenses



# Simple to clean. No limescale.

## Efficient CareControl.

With Efficient CareControl, the SelfCookingCenter® will automatically clean and descale itself, even unsupervised overnight if desired. It intelligently calculates the most efficient cleaning level, depending on how dirty your unit is. It suggests optimum doses of cleaning agent and descaler to keep the SelfCookingCenter® hygienically clean. An expensive and high-maintenance water softener is not necessary.

If desired, you can program a cleaning time schedule that fits to your business hours. The SelfCookingCenter® will automatically notify you at the specified times, ensuring that your unit remains hygienically clean and perfectly cared for at all times.

The new SelfCookingCenter® requires roughly 30% less resources than the previous model\*, so Efficient CareControl costs significantly less than a thorough manual cleaning, and its use of tabs makes it particularly safe and easy as well.

\*Pre-2014

- > No spraying
- > No liquid cleaning agent
- > No rinsing
- > No cleaning afterwards

Start clean. Insert recommended tabs. Finished.



“With RATIONAL, we save up to three hours of labor on cleaning per day.”

Didier Lailheugue, Executive Chef, InterContinental Buckhead, Atlanta, GA

### Overview of advantages:

- > Solid cleaning agent: particularly safe to use
- > Recognizes the degree of soil with intelligent cleaning proposal: minimal operating costs and workload
- > Automatic descaling: no costs for manual descaling or water softening
- > Create customized cleaning plans: cleanliness always guaranteed





## User error? Not a chance!

The MyDisplay zero-error strategy.



Mistakes happen, but hardly ever with MyDisplay. We developed this function in order to eliminate SelfCookingCenter® user error almost completely. The idea is simple: MyDisplay lets you restrict your unit's range of functions and options to certain combinations or users. The display will only show those options that are relevant to your staff or for a particular time of day.

You can even choose whether processes are displayed as text or images, and select which acoustic signal tones are emitted. The unit will also use acoustic signals to indicate that food is ready to be loaded or unloaded. The display gives unmistakably clear instructions on what to do and on which rack. Customizing your display to your business' individual requirements is quick and easy.

### Overview of advantages:

- > Customizable display: practically eliminates user error
- > Selection menu for adjusting the display: easy to operate
- > Customizable images for control keys: ease of use
- > Customizable user profile settings: change user authorizations at the push of a button

## ConnectedCooking:

Networking helps maintain quality standards.

ConnectedCooking is the world's most state-of-the-art cloud-based networking solution for professional kitchens. ConnectedCooking allows you to control RATIONAL units through your computer, tablet, and smartphone (iOS and Android devices). In no time at all, you can create new SelfCookingCenter® cooking processes centrally, and then simply transmit the information to all units in your network at the touch of a button. It even works with units at multiple locations. Menu changes, weekly promotional offers, specialty days—whatever the situation requiring new cooking processes, you can organize it centrally and effortlessly. If you prefer, you can even have any necessary software updates performed automatically, ensuring that all of your units are always up-to-date.

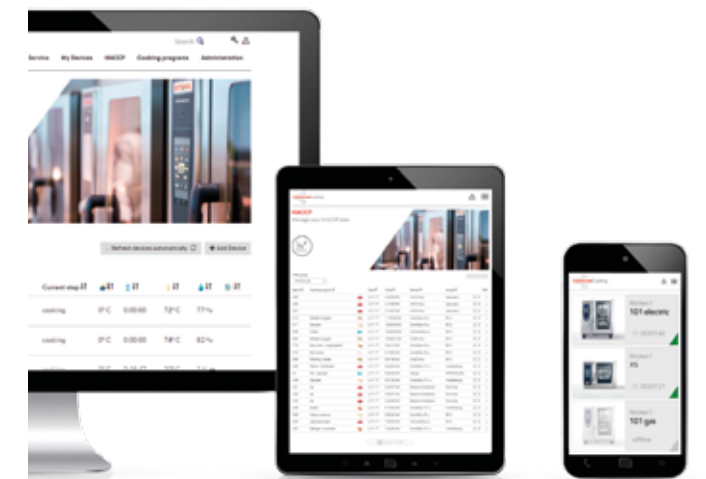
ConnectedCooking is also perfect for keeping an eye on all of your appliances. The current status of each SelfCookingCenter® is visible at any time, and if you prefer, you can have all information sent to you in real-time as push notifications – no matter where you are. You even have the option to load stored cooking data onto your PC, so that you can always keep track of what each unit has produced and when.

Of course, ConnectedCooking also allows effortless management of stored HACCP data, which is recorded continuously for each specific device and archived in a clear, logical way. You can download and view this data in table or PDF format. Now, you'll always be on the safe side in that regard, too: your hygiene data will remain up-to-date at all times, with no extra work involved.

Should you ever experience issues with any of your units, you can also automatically notify your Service Partner, who can use service data readouts to make quick troubleshooting decisions.

But ConnectedCooking offers you much more than that! Browse through thousands of international recipes, which include quantities, detailed descriptions, and unit settings. Then, simply load the ones you like onto your unit. It doesn't get any easier. Our RATIONAL chefs have plenty of tips and tricks to help you get perfect results, even more quickly and easily.

For more information, visit [ConnectedCooking.com](http://ConnectedCooking.com).



### Overview of advantages:

- > Cooking program administration: create cooking processes and share them online
- > Update function: automatic appliance updates on request
- > HACCP management: simple creation and storage of data
- > Remote access: always know what is happening

# The SelfCookingCenter®.

An investment that pays off.

New technology does not always have to mean high investment costs. Our SelfCookingCenter® is no exception: with its incredible power and flexibility, it will yield major advancements for your kitchen, replacing not only convection ovens and steamers, but many other appliances as well. It's worth doing the calculation for yourself. The rewards of the SelfCookingCenter® are most visible in your kitchen. You save on energy, water, and raw materials, and produce less waste. You'll also have up to 30% more space because RATIONAL can free up or replace as many as 40 to 50% of your conventional cooking appliances. After all, we believe maximum customer benefit also means being there for you whenever you need us. Our integrated service approach ensures that you get the most out of our appliances – from the first day of product service life to the last.



## The average restaurant with 200 meals per day with two SelfCookingCenter® 101 appliances – additional earnings compared to a traditional kitchen without a combi-steamer.

Your profit	Amount budgeted per month	Your extra earnings per month	Do the calculations for yourself
<b>Meat / fish / poultry</b>			
An average of up to 20% less raw materials purchased through precise regulation and iCookingControl.*	Cost of goods \$8,601 Cost of goods with the SelfCookingCenter® \$6,881	= \$1,720	
<b>Fat</b>			
Fat for cooking becomes almost superfluous. Procurement and disposal costs for fat are reduced by up to 95%.*	Cost of goods \$54 Cost of goods with the SelfCookingCenter® \$2.70	= \$51.30	
<b>Power</b>			
The unique cooking performance, iLevelControl, and state-of-the-art control technology consume up to 70% less energy.*	Consumption 6,300 kWh × \$0.20 per kWh Consumption with the SelfCookingCenter® 1,890 kWh × \$0.20 per kWh	= \$888	
<b>Working time</b>			
iLevelControl shortens production time by up to 50% thanks to rolling loads. Doing away with routine tasks with iCookingControl.	60 hours less × \$29	= \$1,687	
<b>Water softening / descaling</b>			
These costs are eliminated entirely with Efficient CareControl.	Conventional costs \$67 Costs with the SelfCookingCenter® \$0	= \$67	
<b>Your extra earnings per month</b>		<b>= \$4,413</b>	
<b>Your additional earnings per year</b>		<b>= \$52,956</b>	

\*Compared to a traditional kitchen without a combi-steamer.





## Tough cookies.

Accessories that can handle it all.

Using original RATIONAL accessories is what unlocks the full potential of the SelfCookingCenter®. Special applications, such as preparing pre-fried products or roasting whole chickens, require specific accessories. They even make it possible to prepare cutlets and steaks with no time-consuming turning. Original RATIONAL accessories are tailored to your RATIONAL unit. They are extremely durable and thus ideal for daily hard use in the professional kitchen.

### Grill and pizza tray

The pizza tray's excellent heat conductivity ensures that all types of pizzas, flatbreads, and tarts turn out perfectly. Turn it over and give vegetables, steaks, or even fish a beautiful grill pattern.

### Diamond and grill grate

Thanks to its innovative design, the new diamond and grill grate offers you two different grill patterns with just one grate. Depending on which side you use, the diamond and grill grate will either give your food the classic grill stripes or the popular original American steakhouse pattern.

### Roasting and baking tray

RATIONAL's aluminum baking trays are characterized by durability, robustness, and excellent non-stick properties. Bread rolls, Danish pastries, pan-fried food, and breaded products come out perfectly brown and crispy.

### Multibaker

The multibaker is perfect for cooking fried eggs, omelets, hash browns, or tortilla española in large batches. Specially coated to prevent food from sticking.

### UltraVent

The condensation technology in the UltraVent hoods absorbs and dissipates steam. Installation is simple, and the hoods can be retrofitted at any time. There is no need for complicated and expensive installations to remove exhaust air, and no need for an extra connection to the outside.

For more information, please request our Accessories brochure or our application manuals, or visit our website at [www.rationalusa.com](http://www.rationalusa.com).



Grill and pizza tray



Diamond and grill grate



Roasting and baking tray



Multibaker



# Built for the American market.

The difference is in the details.



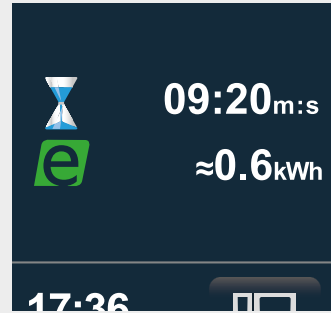
## LED lighting with level indication

The completely new LED lighting provides optimal illumination of the cooking cabinet and of every single tray, from top to bottom and from front to back. The light neutrally reflects the browning of the products. It saves on energy, is durable, and low maintenance. The new level indication makes using iLevelControl even easier: a blinking light signals which tray needs to be loaded or unloaded and when. Level indication is not available on the XS and floor models.



## Triple-pane glass door

The triple-pane glass door with cutting-edge heat reflection coating ensures minimum heat loss. You save up to 10% in energy costs as a result compared to the previous model. Since all of the panels can be cleaned, visibility remains good year after year.



## Energy consumption display

You will always know how much energy an individual cooking process requires and how much energy has been consumed per day. The data is visible on the display and can also be downloaded.



## RATIONAL ConnectedCooking

Connecting your RATIONAL units is easy thanks to the world's most state-of-the-art cloud-based networking solution for professional kitchens. ConnectedCooking helps you keep everything under control: manage your units efficiently, access them remotely via smartphone (iOS and Android devices), document HACCP information automatically, and load recipes from the RATIONAL library onto your units quickly and easily. Learn more at [ConnectedCooking.com](http://ConnectedCooking.com).



## Integrated hand shower with automatic retraction system

Infinitely-variable jet strength and ergonomic handling make it even easier to do a rough clean, deglaze, or add water to a dish. The integrated automatic retraction and water shut-off systems offer optimum safety and hygiene in accordance with EN 1717 and SVGW (Swiss Association for the Gas and Water Industry) standards.



## Centrifugal grease separator system

There is no need to change or clean the grease filters and the cooking cabinet air stays clean. Plus, there is no flavor transfer.



## ClimaPlus Control®

The cooking cabinet humidity is precisely measured using sensors in the cooking cabinet and regulated to one percent accuracy in accordance with your specifications. Where required, the system extracts excess humidity or adds extra humidity using the steam generator. Even with larger load sizes, you will get crispy crusts, crunchy breading, classic grill patterns, and juicy roasts.



## 575°F (300°C) maximum cooking cabinet temperature

The extremely robust construction of the SelfCookingCenter® supports continuous cooking cabinet temperatures of up to 575°F (300°C), so special methods, like grilling or searing, are not a problem, even with large quantities of food.



## Sheet pan adapter

A flexible sheet pan adapter is available for the American market. The adapter allows for flexible loading of full size sheet pans and hotel pans, even with mixed loads. Easy and safe loading with maximum flexibility (for the 62 and 102 models only).

A 7-rail hanging frame is also available, giving you the option of increasing load quantities for special applications.



## Intelligent 6-point probe

Even if the core temperature probe is not inserted correctly, the probe can still reliably identify the coldest point in the food, ensuring that all products are always cooked perfectly.



## Positioning aid

The patented positioning aid facilitates the correct placement of the core temperature probe in liquid and in soft or very small products.



## Fresh steam generator

The fresh steam generator is indispensable if you want to achieve top food quality when steaming. The 100% hygienic fresh steam guarantees maximum steam saturation, even at low temperatures, such as when poaching. The steam generator is automatically descaled during the cleaning process, making expensive water softening measures unnecessary.



## Dynamic air circulation

The heat is always optimally distributed throughout the cooking cabinet perfectly thanks to the special cooking cabinet geometry and a powerful fan impeller drive that adjusts fan rotational speed and direction based on specific product requirements. This ensures excellent food quality, even with full loads. When the door is opened, an integrated fan impeller brake reacts promptly, stopping the fan impeller quickly to provide added safety.

The products manufactured by RATIONAL are protected under one or more of the following patents, utility models, or design models: DE 10 230 242; DE 101 14 080; DE 103 09 487; DE 10 2004 004 393; DE 101 20 488; DE 103 01 526; DE 10 2004 020 365; EP 1 162 905; EP 1 519 652; EP 1 530 682; EP 0 856 705; EP 1 499 195; EP 1 682 822; EP 2 350 533; EP 2 426 419; US 5,915,372; US 6,299,921; US 6,581,588; US 6,600,288; US 6,753,027; US 7,150,891; US 7,165,942; US 7,196,292; US 7,232,978; US 7,409,311; US 7,438,240; US 8,147,888; US 8,578,293; US 8,344,294; US 8,455,028; US 8,475,857; US 9 557 066; JP 3916261; JP 3747156; JP 4010946; JP 1225865; JP 1227539; JP 1342288; JP 4598769; JP 4255912; plus patents pending.



# The right appliance.

## For every need.

Whether you're cooking for thirty or for thousands, we've always got the right SelfCookingCenter® for you – now also available in a compact-size as the SelfCookingCenter® XS, which fits into any kitchen, and thanks to clever installation solutions, it is equally suitable for use in front cooking areas or as a station unit.

The SelfCookingCenter® XS is only available as an electric model. All other models are available as gas versions. The two versions are identical in terms of dimensions, features, and performance. We also have a number of special versions available to help us tailor your appliance to the requirements of your kitchen.

Stacking one appliance on top of another as a Combi-Duo gives you even more flexibility without taking up any additional space. You can control the lower unit easily and conveniently using the display on the upper unit.

For more information, please request a copy of our Units and Accessories Catalog.

In addition to the SelfCookingCenter®, we also offer our CombiMaster® Plus in a total of thirteen additional versions.

For detailed information, please request our CombiMaster® Plus brochure or visit our website at [www.rationalusa.com](http://www.rationalusa.com).

2 year warranty

5 year warranty on steam generator



Appliances	Model XS	Model 61	Model 101	Model 62	Model 102	Model 201	Model 202
<b>Electric and gas</b>							
Capacity	4–18" x 13" 1/2 sheet pans 3–2/3 GN / 12" x 14" 3–12" x 14" steam pans	6 x 1/1 GN	10 x 1/1 GN	6 x 2/1 GN	10 x 2/1 GN	20 x 1/1 GN	20 x 2/1 GN
Number of meals per day	20–80	30–100	80–150	60–160	150–300	150–300	300–500
Lengthwise loading	1/2, 2/3, 1/3, 1/4 GN, 1/2 sheet pans and steam pans	1/1, 1/2, 2/3, 1/3, 1/4 GN	1/1, 1/2, 2/3, 1/3, 1/4 GN	2/1, 1/1 GN	2/1, 1/1 GN	1/1, 1/2, 2/3, 1/3, 1/4 GN	2/1, 1/1 GN
Width	25 3/4" (655 mm)	33 1/4" (847 mm)	33 1/4" (847 mm)	42" (1,069 mm)	42" (1,069 mm)	34 1/2" (879 mm)	42 1/2" (1,084 mm)
Depth	21 7/8" (555 mm)	30 1/2" (776 mm)	30 1/2" (776 mm)	38 3/8" (976 mm)	38 3/8" (976 mm)	31 1/8" (791 mm)	39 1/4" (996 mm)
Height	22 3/8" (567 mm)	30 3/4" (782 mm)	41" (1,042 mm)	30 3/4" (782 mm)	41" (1,042 mm)	70 1/8" (1,782 mm)	70 1/8" (1,782 mm)
Water inlet	NPS 3/4"	NPS 3/4"	NPS 3/4"	NPS 3/4"	NPS 3/4"	NPS 3/4"	NPS 3/4"
Water outlet	1 1/2" OD (38 mm)	2" OD (50 mm)	2" OD (50 mm)	2" OD (50 mm)	2" OD (50 mm)	2" OD (50 mm)	2" OD (50 mm)
Water pressure	21–87 psi (1.5–6 bar)	21–87 psi (1.5–6 bar)	21–87 psi (1.5–6 bar)	21–87 psi (1.5–6 bar)	21–87 psi (1.5–6 bar)	21–87 psi (1.5–6 bar)	21–87 psi (1.5–6 bar)
<b>Electric</b>							
Weight	159 lb (72 kg)	243 lb (110 kg)	298 lb (135 kg)	333 lb (151 kg)	408 lb (185 kg)	591 lb (268 kg)	774 lb (351 kg)
Connected load	5.7 kW	11.1 kW	19 kW	22.1 kW	37 kW	38 kW	68 kW
Fuse	2 x 50 A/3 x 20 A	35 A/40 A	60 A/75 A	70 A/80 A	125 A/150 A	125 A/150 A	200 A/250 A
Main connection	2 AC 208 V/240 V; 3 AC 208 V/240 V	3 AC 208 V/3 AC 240 V	3 AC 208 V/3 AC 240 V	3 AC 208 V/3 AC 240 V	3 AC 208 V/3 AC 240 V	3 AC 208 V/3 AC 240 V	3 AC 208 V/3 AC 240 V
Power hot air	5.4 kW	10.6 kW	18 kW	21.6 kW	36 kW	36 kW	66 kW
Power steam generator	5.4 kW	9 kW	18 kW	18 kW	36 kW	36 kW	54 kW
<b>Gas</b>							
Weight	–	271 lb (123 kg)	335 lb (152 kg)	370 lb (168 kg)	450 lb (204 kg)	659 lb (299 kg)	840 lb (381 kg)
Connected load	–	0.4 kW	0.5 kW	0.77 kW	0.8 kW	0.95 kW	1.6 kW
Fuse	–	1 x 15 A / 2 x 15 A	1 x 15 A / 2 x 15 A	2 x 15 A	2 x 15 A	1 x 15 A / 2 x 15 A	2 x 15 A
Main connection	–	1 NAC 120 V/ 2 AC 208 V/2 AC 240 V (1 PH 208 V/1 PH 240 V)	1 NAC 120 V/ 2 AC 208 V/2 AC 240 V (1 PH 208 V/1 PH 240 V)	2 AC 208 V/2 AC 240 V (1 PH 208 V/1 PH 240 V)	2 AC 208 V/2 AC 240 V (1 PH 208 V/1 PH 240 V)	1 NAC 120 V/ 2 AC 208 V/2 AC 240 V (1 PH 208 V/1 PH 240 V)	2 AC 208 V/2 AC 240 V (1 PH 208 V/1 PH 240 V)
Gas supply/connection	–	NPS 3/4"	NPS 3/4"	NPS 3/4"	NPS 3/4"	NPS 3/4"	NPS 3/4"
<b>Natural gas/liquid gas LPG</b>							
Max. rated thermal load	–	49,000 BTU (13 kW)	83,500 BTU (22 kW)	106,000 BTU (28 kW)	170,000 BTU (45 kW)	167,000 BTU (44 kW)	340,000 BTU (90 kW)
Hot air	–	49,000 BTU (13 kW)	83,500 BTU (22 kW)	106,000 BTU (28 kW)	170,000 BTU (45 kW)	167,000 BTU (44 kW)	340,000 BTU (90 kW)
Steam generator	–	45,000 BTU (12 kW)	75,000 BTU (20 kW)	79,000 BTU (21 kW)	149,000 BTU (40 kW)	143,000 BTU (38 kW)	191,000 BTU (51 kW)

XS and 202 electric are not ENERGY STAR® certified.

Internationally tested

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# The best in class aftercare.

## RATIONAL CustomerCarePlus.



### Advice and design

We will visit your kitchen, observe your operation, and work closely with you to develop a solution that is tailored to your needs. For more information, please call us at 888-320-7274.

### Test to buy\*

Experience the SelfCookingCenter® in your kitchen before purchasing. Give it a try before you buy!

### North America Distribution Center

With 80,000 square feet and 14 functional loading docks, RATIONAL USA's North America Distribution Center maintains a constant flow of inventory, which includes units, accessories, spare parts, and more. The distribution center is located in Elgin, IL and works closely with its 3rd party shipping carriers to ensure a timely and positive experience.

\*Test to buy is not available for the XS model.

### Total Freight Solution Program – Superior service from door to door

One way we deliver superior service is by offering our customers a Total Freight Solution Program for all units ordered. This means that all orders with units will receive free freight during their 1st leg of delivery.

### RATIONAL Certified Installation

RATIONAL has an extensive network of RATIONAL Service Partners that are trained on how to properly install your piece of equipment. RATIONAL offers two Certified Installation options to choose from, an installation with a Pre-Inspection Site Survey or one without. Pre-Installation Site Survey ensures that the site has the proper space and connections for gas, electric, drain, and water.

### Commissioning Program

Should you choose to assume the responsibility of the installation, we offer a no-charge Commissioning Program to ensure that your RATIONAL unit is installed properly.

### Software updates

We even include free software updates, so that you can benefit from our cooking research specialists' latest findings. Now, your SelfCookingCenter® will always be on the cutting edge of technology. RATIONAL ConnectedCooking can even make it happen automatically. Just start the update process – the unit will take care of the rest.

### Chef Assistance (Initial End User Team Training)

After your RATIONAL has been successfully installed, we provide free Chef Assistance. RATIONAL Certified Chefs will come to your kitchen and help you and your team become familiar with your new equipment.

### Academy RATIONAL (Advanced Team Training)

We also offer advance training for you and your team members if you are looking to get more out of your RATIONAL equipment. Register for one of our free seminars at [www.rationalusa.com](http://www.rationalusa.com).

### RATIONAL ConnectedCooking

The Internet platform for professional kitchens. Networking your units is easy, and allows you to benefit from a wealth of additional features, such as simplified unit management, smartphone-based remote control functions (iOS and Android devices), easy transmission and management of cooking programs, and automatic HACCP documentation. Find new inspiration in our extensive recipe library containing thousands of international dishes, and then load them onto your units with a click of your mouse. Rounding out the selection: a wealth of expert tips, suggestions, and videos on optimizing your kitchen. And of course, the whole thing is available via mobile app as well, and meets the highest security standards. Just register for free and start reaping the benefits: ConnectedCooking.com.

### ChefLine

If you have application or recipe questions, we provide support 365 days a year. You can reach the ChefLine at 866-306-2433. Fast and easy support – from one foodservice professional to another.

### RATIONAL USA/Canada Training App

Simply select what you want to learn and enjoy! The new training app offers an array of benefits, such as application and instructional videos, manuals, brochures, spec sheets, contact information, and much more. Available on the App Store or Google Play for free. Just search RATIONAL USA/Canada Training App and download.

### RATIONAL Service Partners

Our professional and responsive network of RATIONAL Service Partners provides swift and efficient help locally. Each factory-certified technician is trained annually on our equipment in order to better support you. We have a guaranteed spare parts supply and emergency coverage after normal business hours and weekends. You can contact your RATIONAL Service Partner or call our 24/7 hotline at 866-891-3528.

### Planned Maintenance Packages

In addition, RATIONAL Service Partners offer Planned Maintenance Packages in order to help maximize your return on investment from the very start.

For more information, please request a copy of our CustomerCarePlus and ConnectedCooking brochures, or visit us online at [www.rationalusa.com](http://www.rationalusa.com).



# Seeing is believing!

Come cook with us.



**"I was so impressed by the performance of the SelfCookingCenter® in my restaurants' kitchens and could not imagine designing my ideal kitchen without one!"**

Barbara Lynch, Founder & CEO,  
Barbara Lynch Gruppo, Boston, MA

The RATIONAL CookingLive culinary events give you the opportunity to see our technology in action. You will be able to taste the quality of the food being cooked, test the ease of use, experience the versatility, and much more. Last year, more than 3,500 attendees cooked with us at over 200 sites across the US and learned, first-hand, about the benefits of our technology.

Experience the high-performance SelfCookingCenter® for yourself and visit one of our free RATIONAL CookingLive events at a location near you. We host over 1,000 events in the US every year. Register today at [www.rationalusa.com](http://www.rationalusa.com). We look forward to seeing you at our next event!

In addition, we have informational brochures for the following operations:

- > Restaurant
- > Hotel
- > Casual dining
- > School
- > Supermarket
- > And much more

You can find more information online at [www.rationalusa.com](http://www.rationalusa.com).





**24/7**

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