 Built for the USA



The perfect cooking system for your supermarket.





Appealing additional business: Snacks and hot food in your supermarket.

Our lifestyles are changing, and for years now, this has spurred development of a booming market for takeout food. Demand is high for healthy, delicious food that customers can eat conveniently on the go to save time.

A wide selection of appealing snacks, tasty lunch specials, hot food counter items, and freshly baked goods can secure additional business and help set you apart from the competition.

Studies show that having customers who take advantage of to-go food results in significantly higher sales throughout the entire store.

The challenge lies in providing attractive menu options that your staff can produce with consistently high quality – even with space limitations, and while keeping investment costs to a minimum.

The solution? The SelfCookingCenter®.



The SelfCookingCenter®:

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

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

You can use it to grill, roast, bake, steam, poach, and much more, all within roughly 11 ft² (1 m²). It's perfect for preparing baked goods, chicken, pan-fried or grilled foods, and side dishes or egg dishes of all types. It cooks all of them automatically at the touch of a button – in large or small quantities.

It's the perfect cooking appliance for your foodservice operation: it cooks quickly, is easy to use, delivers the food quality you specify, and even saves you time, money, and energy. It takes all of the monitoring and checking off of your hands. 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.

And why is that? Because the SelfCookingCenter® has built-in cooking intelligence. It's the first cooking system with 5 senses.

With over 750,000 units sold, 35,000 in the US alone, our appliances have become a standard feature 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). That's definitely one reason why nearly all of them would also recommend RATIONAL.



5 Senses

The SelfCookingCenter® is the world's only intelligent cooking system: it senses and detects what needs to be done in order to achieve the exact result you want. It thinks ahead and learns from experience. In addition to that, it displays what it is currently doing to implement your desired result. It makes all of the necessary decisions and adjusts the temperature, cooking time, fan speed, and cooking cabinet climate perfectly to meet the needs of your food, and reports these changes on the display. So you have guaranteed superior quality at the touch of a button – from the first rack to the last, at every location.

Overview of advantages:

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



The SelfCookingCenter®.

Simplicity and efficiency at the push of a button.



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



Simplicity through cooking intelligence – iCookingControl

Select product, set desired result – done!
iCookingControl prepares your food exactly the way you want it, every time. It does not matter 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 the 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.



Clever mixed loads – iLevelControl

With iLevelControl, you can prepare different foods at the same time. iLevelControl indicates on the display which dishes go together, increasing productivity and saving you time, money, space, and energy. Depending on the load size, quantity, and duration of door openings, it adjusts the cooking times to the relevant food in the best possible way. This means that nothing can be overcooked and the results are always consistent.



Intelligent automated cleaning – Efficient CareControl

Efficient CareControl is the unique automatic cleaning system that detects dirt and limescale and removes them easily. The function adapts to your requirements and 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.



Record-breaking: Fill your hot counter in just 60 minutes.

The SelfCookingCenter® makes it possible to prepare a delicious variety of food for your hot counter in just an hour – top quality dishes, reproducible at any time. This is possible thanks to iLevelControl, which maximizes the range of foods you can cook at the same time. Overnight cooking saves you time as well because production occurs during nighttime hours, without you having to lift a finger.

Prime rib, brisket, short ribs – simply load them all at once for overnight cooking, where they'll be aged gently for incomparably tender, juicy results. Unload the meat in the morning, or crisp up any roasts that you want browned on the outside. Your SelfCookingCenter® will be free to use again in just fifteen minutes.

Follow that, by using iLevelControl to do a mixed load of different dishes – for example, breaded or pre-fried products, meatballs, grilled vegetables, pizza, or other baked goods. The result: an attractive and varied buffet put together quickly and sure to impress your customers.

The SelfCookingCenter® ensures that everything on the buffet is appetizingly fresh: thanks to iLevelControl and significantly shortened cooking times, you can produce only as much as you need, in rolling batches. That's the difference that turns customers into enthusiastic regulars.

Overview of advantages:

- > Monitoring and intelligent adjustment of the cooking time: exceptional results using up to 20% less raw materials*
- > Produce additional batches quickly: avoid loss of quality through long holding periods
- > Displays which foods can be cooked together: exceptionally simple to operate and no need for monitoring
- > Cooks mixed loads unsupervised overnight: saves you time and money, while increasing production capacity

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



With the VarioSmoker, smoked fish, meat, and vegetables are easy to accomplish.



VarioSmoker

Takeaway benefits:

Healthy to-go meals with iLevelControl.

Now, it's easy to prepare all types of takeout food items in a single appliance: the SelfCookingCenter®. It also saves you space, which can be allocated towards presenting your supermarket's wide variety of delicious and healthy menu selections. Because the SelfCookingCenter® can be used in so many different ways, you can react to customer requests or changes on demand, with flexibility. That's what makes it such a safe investment.

You can use every rack in the SelfCookingCenter® at once to prepare any number of dishes, such as pizza, chicken wings, chicken nuggets, burgers, fries, potato wedges, and more. It's easy, it's fast, and it's even more efficient than using multiple appliances at once (e.g. ovens, pans, grill, fryer), which are usually running on standby and consuming a great deal of electricity. Flavor transfer between different dishes? Not here. And your fried foods will be significantly healthier, lower in fat, and tastier.

The iLevelControl rack monitoring feature ensures that you always have an eye on your cooking processes. As soon as the food on a rack is finished cooking, iLevelControl notifies you. And to make sure that everything turns out perfectly, the system corrects cooking times depending on how much food you're cooking and how often you open the door and for how long. When a dish is finished cooking, iLevelControl indicates the corresponding rack on the display, and also illuminates the rack if desired. This almost completely eliminates the possibility of operator error. Your food will always be cooked perfectly and exactly how you want it every time. Level indication is not available on the XS and floor models.



Overview of advantages:

- > Intelligent mixed loads:
a variety of foods in a single appliance
- > Monitoring and intelligent adjustment of cooking times:
exceptional results every time, with no monitoring
- > Displays which foods can be cooked together:
maximum ease of operation
- > Flexible production:
fresh food with no waiting time
- > One appliance, a variety of applications:
significantly lower investment and operating expenses



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

Crispy, golden brown, tender, and succulent – roasted chicken cooked to perfection. The SelfCookingCenter® not only guarantees that kind of quality, it also cooks faster and does larger quantities at once.

You'll need less than half the time you would with a standard rotisserie. Chickens lose less weight while cooking, and remain wonderfully juicy. As a result, you'll save on raw materials by up to 17%, and gain quality and unbelievable taste, which can't be expressed in percentages.

Depending on the appliance size, up to 96 roasted chickens can be prepared in a single SelfCookingCenter® in just 35 minutes. And operating it is a piece of cake – even untrained staff can produce delicious roasted chickens the first time around. Simply press “roast chicken” and the cooking process starts. The SelfCookingCenter® automatically recognizes product sizes and load quantities, and takes up to 3,600 measurements per hour to ensure that the cooking cabinet climate remains optimal. The result is guaranteed consistent quality – with full loads or partial ones, whole chickens or pieces.

If desired, the user interface can even be customized, so that each person working with the unit will only see options relevant to him or her. That's what we mean by a “zero-error strategy”.

Chicken superspike

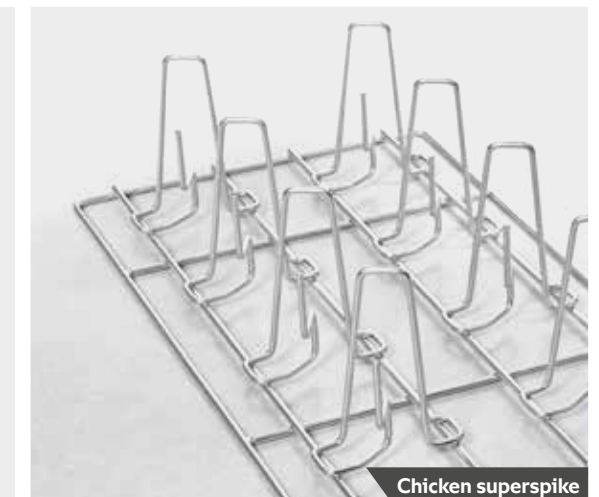
Our chicken superspike roasts chickens vertically, so that they turn out uniformly brown and crispy, with juicy breast meat. For 4, 6, 8, or 10 chickens per superspike.

Maximum load quantities – GN

Units	Model XS	Model 61	Model 62	Model 101	Model 102	Model 201	Model 202
Roasted chicken 2.9 lb (1,300 g) H4	4x	16x	–	24x	–	48x	–
Roasted chicken 4 lb (1,800 g) H6	–	12x	24x	18x	36x	36x	72x
Roasted chicken 2.9 lb (1,300 g) H8	–	16x	32x	24x	48x	48x	96x

Overview of advantages:

- > Intelligent cooking cabinet climate management: crispy, unbelievably succulent chicken
- > Maximum cooking performance: large quantities in the shortest possible time
- > Use of chicken superspike: easy loading, shorter cooking times
- > Customized user interface with MyDisplay: easy to operate



Chicken superspike



Container Finishing®.

Fresh lunch options
customers will love.

Finishing® is ideal for any situations requiring a wide variety of high-quality food. The secret to its success is that it separates production and service: dishes are prepared in advance and then chilled in containers.

Just before they are needed, they are loaded into the SelfCookingCenter® in rolling batches and brought up to serving temperature within just a few minutes. iLevelControl monitors each rack individually, so it's always clear which containers are ready or how much longer they'll take. Long holding times and overproduction become things of the past. Every dish comes out fresh, hot, and in just the right quantities – every time.

Overview of advantages:

- > Avoid holding times:
maximum food quality
- > Finishing® with mixed loads:
produce a wide variety of food easily
- > Short Finishing® times:
flexibility in foodservice, with no holding periods
- > Production as needed for service:
avoid overproduction

Baking like a professional.

Unrivaled quality in no time.

All types of sweet and savory baked goods can be prepared in the SelfCookingCenter® – always fresh and superior results from the first piece to the very last. It is so easy to operate. Every product will turn out perfectly the first time around. Just select "bake", load the SelfCookingCenter®, and in no time at all, the room will fill with the delicious scent of fresh bakery products. It can produce up to 400 rolls in just ten minutes.

Thanks to iLevelControl, different baked goods can even be prepared in rolling mixed batches, with consistently superior results. It monitors each individual rack second by second, adjusting baking times automatically based on the load quantities, and on how many times the door is open and for how long. The SelfCookingCenter® is equipped with all of the functions users need to guarantee professional baking results. Freshly baked products – crafted like your local baker.



Overview of advantages:

- > Professional baking functions: superior baking results
- > Use of individual shopping carts: easy to operate
- > Flexible production: fresh, aromatic baked goods at all times
- > Numerous uses: faster return on investment

SelfCookingCenter® with professional baking technology:

- > Precisely regulated steam injection, variable steam quantities, and proofing times adjusted to the requirements of each bakery product
- > Humidity regulation and dynamic air circulation ensure uniform results on every single rack
- > Different fan wheel speeds depending on how sensitive the baked goods are
- > Integrated proofing stages
- > Continuous baking with intelligent humidity regulation and time extension, according to how often and how long the door stays open
- > Completely new and revolutionary steam baking with unique regulation and control for croissants, Danish pastries, and fresh dough



User error? Not a chance!

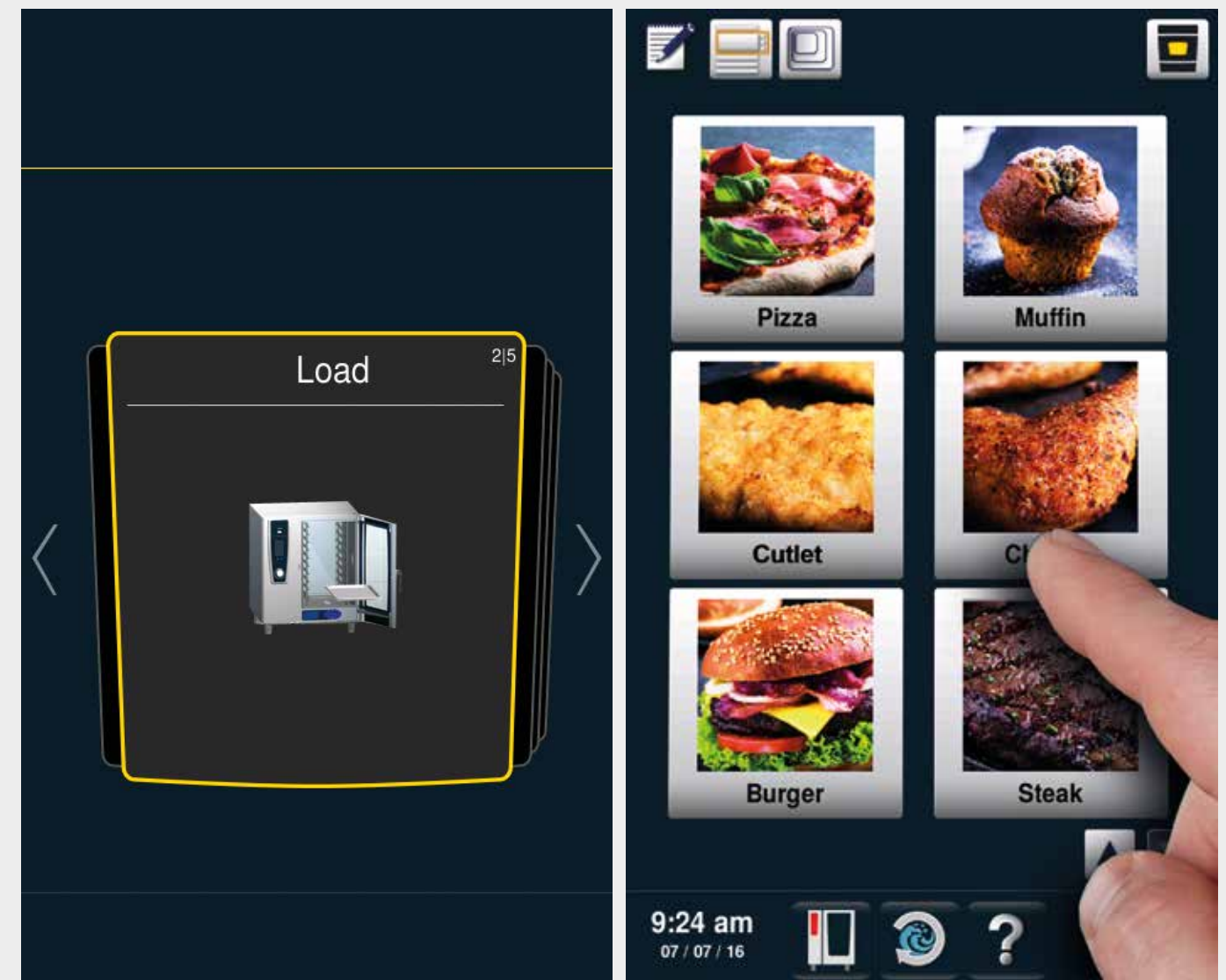
The MyDisplay zero-error strategy.

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. We would be glad to assist you.

Overview of advantages:

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



Simple to clean. No limescale.

Efficient CareControl.

With Efficient CareControl, the SelfCookingCenter® will automatically clean and descale itself, even unsupervised overnight if desired. Depending on how dirty your unit is, it intelligently calculates the most efficient cleaning level and proposes the best dose of cleaning agent and descaler to keep your SelfCookingCenter® hygienically clean.

If desired, you can program a cleaning time schedule that fits with 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.

Expensive and high-maintenance water softening is no longer necessary. Efficient CareControl needs roughly 30% less resources than the previous model*, so it costs much less than manually cleaning traditional appliances – and its use of cleaning tabs makes it particularly safe as well.

*Pre-2014

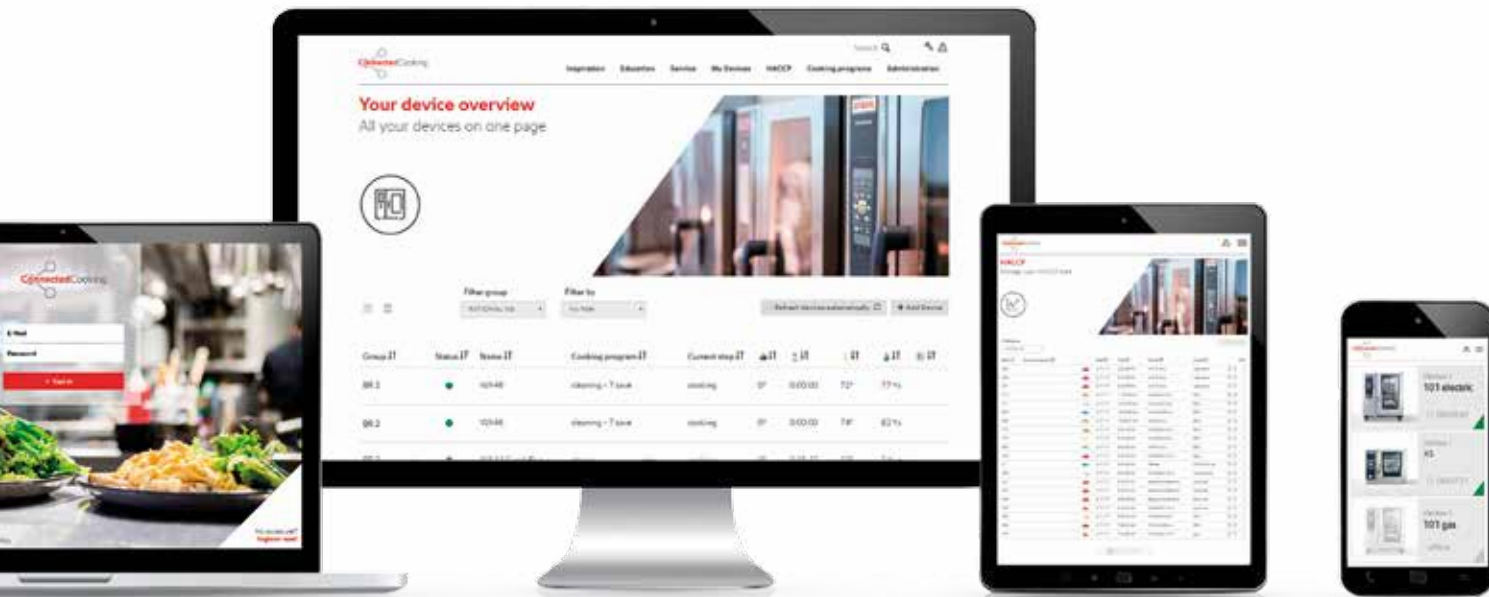
Overview of advantages:

- > Solid cleaning agent: particularly safe to use
- > Recognizes the degree of dirt 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



ConnectedCooking:

The fastest connection between your desk and the supermarket kitchen.



Overview of advantages:

- > Cooking program management:
create cooking processes and distribute them online
- > Update function:
option to update units automatically
- > HACCP management:
record and store data easily
- > Remote access:
always know what's going on

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. You can view the current status of each of your SelfCookingCenter® units at any time, and if you like, you can have all information sent to you in real-time as a push notification – 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 simpler. 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.

Saves you energy, time, raw materials, and space.

Pays for itself within one year.



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.



Reduce raw material use by up to 20%*

The SelfCookingCenter® adjusts cooking processes to the specific product with great sensitivity. Meat, poultry, and fish are all cooked very gently, which reduces cooking and trimming losses, and saves up to 20% in raw materials.

Reduce working time

Many routine activities like turning, constant checking, and readjustment become unnecessary. Ease of operation and automatic cleaning save you an average of 1–2 hours per day.

Reduce energy costs by up to 70%*

Short preheating times eliminate the need for the standby mode commonly used with conventional appliances. Together with iLevelControl and significantly shortened cooking times, this will save you not only time, but a great deal of energy as well. Automatic adjustment and as needed provision of energy saves up to 70%.*

Reduces space requirements by 40 to 50%

Within a space of roughly 11 ft² (1 m²), the SelfCookingCenter® can replace up to 40–50% of all conventional appliances, reducing space needs by more than 30%. This not only makes the purchase investment significantly easier to finance, but also easier to find space for, which in turn saves on ongoing property-related expenses.



Superior quality is our goal.

The right accessory is the perfect partner.

Only by using original RATIONAL accessories can you make full use of the possibilities the SelfCookingCenter® has to offer. It's the only way that even special applications, such as preparing pre-fried products or roasting whole chickens, will turn out perfectly. 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 supermarkets.

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

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 products 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.

UltraVent
The condensation technology in the UltraVent hoods absorbs and dissipates steam. Complicated and expensive ventilation system installations are unnecessary. Installation is simple, and the hoods can be retrofitted at any time. There is no need for a connection to the outside.

For more information, please request our Accessories brochure or our application manuals, or visit our website at www.rationalusa.com.



Grill and pizza tray



Diamond and grill grate



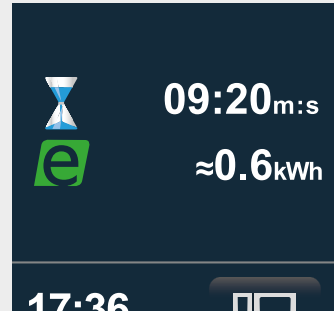
Roasting and baking tray



UltraVent

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 into your units quickly and easily. Learn more at 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 grease filters, and the cooking cabinet air stays clean. Plus, there is no flavor transfer.

ClimaPlus Control®

Cooking cabinet humidity levels are measured precisely with the help of sensors, and then adjusted in accordance with your specifications, right down to the percentage. 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 marks, 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 or manual descaling unnecessary.

Dynamic air circulation

Heat is always distributed throughout the cooking cabinet perfectly, thanks to 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 for thirty or several thousand meals, you'll always get the right SelfCookingCenter® – now also available in a compact-size as the SelfCookingCenter® XS. It 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 also 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, with which we 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.

2 year warranty

5 year warranty on steam generator



Appliances	Model XS	Model 61	Model 101	Model 62	Model 102	Model 201	Model 202
Electric and gas							
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)

Electric							
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

Gas							
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"

Natural gas/liquid gas LPG							
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



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 responsibility for 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.

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 into 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.

Seeing is believing!

Come cook with us.

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. We look forward to seeing you at our next event!

You can also find more information online at www.rationalusa.com.





24/7

Technical Support

Tel. 866-891-3528

ChefLine

Tel. 866-306-2433

RATIONAL USA

1701 Golf Road
Suite C-120, Commercium
Rolling Meadows, IL 60008

Tel. 888-320-7274 (Toll Free)

Fax 847-755-9583

info@rational-online.us
rationalusa.com

