




The CombiMaster® Plus.



 Built for the USA



RATIONAL.

The chefs' company.

For over 40 years now, our goal has been to provide maximize benefits for our customers. It all started when we developed our first combi-steamer, which revolutionized the world of hot food preparation. We have remained firmly on our path of specialization ever since, focusing exclusively on our customers' needs and wishes. This puts us a step ahead of the competition when it comes to finding you the best possible solutions.

Another key to our success is that we primarily view ourselves not merely as manufacturers, but as innovative problem solvers for chefs. This is also reflected in our development work, in which physicists, engineers, food scientists, and chefs go through roughly twenty five tons of food every year, with the goal of increasing our competitive advantage and developing an even greater variety of applications for our customers.

All of this has resulted in the CombiMaster® Plus, a tailor-made solution that makes everyday professional kitchen work a breeze. You'll produce exceptionally high-quality food, while saving on resources and raw ingredients – and with the new automatic cleaning function, you'll save a great deal of time as well. In short: the CombiMaster® Plus sets entirely new standards of performance.



Our company goal:
To provide maximum benefits to customers preparing hot food in commercial kitchens.

RATIONAL CombiMaster® Plus.

In a class by itself.



Cooking requires precision from both the chef and the tools. The new CombiMaster® Plus is precise in every respect, offering sophisticated technology to support each chef's individual craftsmanship.

It is durable, easy to use, and loaded with features that ensure top quality food every time – crispy crusts, juicy roasts, intense flavors, and vibrant colors – while preserving vitamins and minerals.

How do we guarantee all of that? By controlling the cooking cabinet climate exactly and allowing the temperature, air humidity, air flow, and cooking time to be set precisely.

Key performance characteristics:

> Unlimited culinary variety

The CombiMaster® Plus replaces up to 50% of all conventional cooking appliances: you can use it to grill, bake, roast, braise, steam, stew, poach, and much more.

> Optimum cooking cabinet climate

ClimaPlus® regulates the climate specific to the product in the cooking cabinet, ensuring crispy crusts, crunchy breading, and juicy roasts.

> Unparalleled cooking performance

The exceptional cooking power of the CombiMaster® Plus allows up to 30% larger loads compared to models without dynamic air mixing technology. Together with sophisticated cooking technology, this ensures consistent, exceptional food quality.

> Easy to operate

The rotary function-selection knob is simple, straightforward, and durable enough to withstand harsh everyday kitchen conditions. The automatic cleaning function ensures hygienic cleanliness, even overnight if desired.

Our CombiMaster® Plus is now also available in a smaller size: the new CombiMaster® Plus XS. For more information, please request a copy of this brochure or visit us online at rationalusa.com.



CombiMaster® Plus.

Impressive performance.

The new CombiMaster® Plus doesn't just set new standards in terms of cost efficiency, it also raises the bar for effective performance: it provides the food with the exact amount of energy it requires, in extremely high doses if necessary.

Its sensitive measurement and control center ensures a uniform cooking cabinet climate that you can adapt precisely to the individual products that you are preparing, so even full loads of challenging and complex dishes, like pan-fried meats, potato gratins, and grilled foods, will turn out perfectly – from the first tray, piece, or portion to the last. That's the difference your customers will see, taste, and enjoy.



Pure, hygienic fresh steam

The powerful steam generator with its new, efficient steam regulation system combines the benefits of cooking in water (namely, maximum humidity) with those of more gentle steaming. The results: minimal preheating times, intense colors, and appealing flavors – not to mention vitamin and mineral retention. The generator ensures maximum steam saturation and keeps steam temperatures constant at all times, guaranteeing top-quality results. The new steam generator keeps hygienic fresh steam circulating gently and consistently around the food, so even the most sensitive products will not dry out.

Highly effective cooking cabinet dehumidification

The new active cooking cabinet dehumidification system works quickly and reliably under any circumstances, guaranteeing crispy crusts, crunchy breading, and succulent roasts, even with large loads.

Dynamic air mixing

Thanks to innovative, patented dynamic air mixing and a cooking cabinet interior designed for optimum air flow, heat is distributed perfectly throughout the cooking cabinet for maximum efficiency. Food is cooked uniformly, from the first rack to the last.



The top performer:

- > **Dynamic air mixing and new cooking cabinet geometry**
The combination of these two factors ensures absolutely homogeneous distribution of heat – and thus more uniform results than ever before.
- > **Active climate management in the cooking cabinet**
Even with full loads, extremely quick, highly effective dehumidification technology ensures that roasts and breaded dishes turn out exactly as they should: tender and succulent on the inside, golden-brown and crispy on the outside.
- > **Efficient, hygienic fresh steam generation**
The best unit for steaming. Steam saturation is achieved quickly and kept at uniformly high levels. The steam cooks fish, vegetables, and other sensitive dishes gently, ensuring that they do not dry out.

CombiMaster® Plus.

Multitalented.

The CombiMaster® Plus is truly multifunctional, and will quickly become an indispensable helper in your kitchen. Its space requirements are modest: dishes you used to need a great deal of time and work space to complete, can now be prepared using a single appliance with a footprint measuring under 11 ft² (1 m²). The CombiMaster® Plus controls are self-explanatory, so operating it is effortless from the start. It's simple, informative symbols are clearly arranged, and the tried and tested rotary knob makes it easier to make accurate settings.



Steam cooking mode from 85°F to 265°F (30°C to 130°C)

The high-performance steam generator with new steam control always produces hygienic fresh steam. You're ready to cook without having to add water or wait for it to boil. The consistent cooking cabinet temperature and the maximum steam saturation ensures a uniform and gentle cooking process for ideal results. Vegetables, in particular, are guaranteed to come out crispy, tender, and vibrant in color, while retaining their vitamins and minerals. Even large quantities of delicate foods, such as crème caramel, quiches, fine fish, or mousselines turn out beautifully with minimal effort.

Convection cooking mode from 85°F to 575°F (30°C to 300°C)

Hot air circulated at high speed flows around the food from all sides. Proteins sear immediately, so it remains wonderfully succulent on the inside. Continuous convection at temperatures of up to 575°F is not simply a technical detail – it ensures that the necessary reserve capacity will always be available, even for full loads. This is the only way to guarantee succulent, browned pan-fried meats, tasty frozen convenience products, such as calamari, croquettes, spring rolls, or chicken wings, and fluffy baked goods.

Combination cooking mode from 85°F to 575°F (30°C to 300°C)

Combination mode marries all of the benefits of steaming, such as short cooking times, minimal cooking losses, and succulence, with the advantages of convection, which provides intense flavor, appetizing color, and crispy crusts. The combination allows you to reduce cooking losses by up to 50% and considerably reduce cooking times, while eliminating the need to turn the food.

Finishing®

Finishing® means the conscious separation of production and service – on anything from side dishes to entire multi-course menus. It creates the perfect climate within the CombiMaster® Plus for bringing previously prepared and chilled food up to the perfect serving temperature, regardless of whether it's on plates, on platters, or in containers. You gain flexibility and your guests enjoy a delicious dining experience, since your food quality no longer suffers due to long holding periods.

Automatic cleaning

Thanks to its new automatic cleaning function, your CombiMaster® Plus practically cleans itself – sparkling, hygienic, and even overnight if desired.

Customizable

The CombiMaster® Plus has 100 program slots for storing custom cooking programs with up to six steps apiece, so that you can automate your own multi-step sequences and then run them by simply pressing a button.

5 air speeds

The CombiMaster® Plus has just the right air speed for every food, from delicate products to robust ones. It makes even soufflés, éclairs, and sponge cakes child's play.



Top quality results with ClimaPlus®.

It all comes down to the right climate.

Regulating moisture, by basting, adding liquid, and putting on or removing lids, has always been crucial to the success of many dishes.

Controlling moisture levels requires attention, time, instinct, and a great deal of experience. Nowadays, however, these laborious processes are no longer necessary because the measurement and control center of the CombiMaster® Plus keeps the cooking cabinet moisture levels within the ideal range at all times. ClimaPlus® translates kitchen experience into intelligent, straightforward, cutting-edge technology to ensure consistent, exceptional results.



ClimaPlus® – Active climate management in the cooking cabinet:

- > Thermocouples continuously measure the humidity in the cooking cabinet and adjust it automatically according to your settings. Depending on the product needs, the system adds moisture to the cooking cabinet or draws excess moisture out, thereby eliminating the need for time-consuming activities, like basting or adding liquid.
- > ClimaPlus® can be used both manually and in cooking programs. Of course, you can also change humidity levels freely during the cooking process.



Simply sparkling. Automatic cleaning.

It doesn't get any easier. Thanks to its new automatic cleaning function, the CombiMaster® Plus is ready for use again in no time at all. It cleans itself with almost no effort on your part, and can even do it overnight if desired.

Just select your desired level of cleaning and insert the displayed tabs, and you're all set. Now, your unit will always be hygienically clean and well-cared-for.

The automatic cleaning function is highly economical as well, saving you on energy, chemicals, and water – not to mention time. And because it uses solid cleaning tabs, the cleaning process is especially safe as well.



Earn money from day one.

The CombiMaster® Plus significantly increases the efficiency of your kitchen. You do not need to wait for it to amortize – your investment will start paying off immediately. Your savings, in terms of raw material usage, energy, working time, investments, and space requirements will well outweigh your financing costs.

This is how you benefit:

RATIONAL stands for superior quality, even when it comes to large quantities, so you save on raw materials and produce less waste. Plus, our appliances dramatically reduce your energy, water, and working time all at once.

Working with RATIONAL also gives you more space because you can reduce the workload of conventional cooking appliances by up to 40-50%, or even replace them entirely – all within a space of less than 11 ft² (1 m²). As a result, you'll reduce your overall space requirements as well as your investment costs. Automatic cleaning also saves you valuable working time, so the unit will pay for itself even more quickly.

After all, to us, whiteefficiency® also means being there for you whenever you need us. With our CustomerCarePlus package, we'll be there for you throughout the life of your unit.

Example: A restaurant serving 200 meals per day on average with two CombiMaster® Plus 101 units

Your profit	Amount budgeted per month	Total per month	Do the calculation for yourself
Meat			
Reduced roasting shrinkage cuts the use of raw materials by up to 10%*.	Cost of goods using conventional equipment \$8,601 Cost of goods with the CombiMaster® Plus \$7,740	= \$861	
Fat			
Fat becomes almost superfluous. Your purchasing and disposal costs for fat are reduced by up to 95%*.	Cost of goods using conventional equipment \$54 Cost of goods with the CombiMaster® Plus \$2.70	= \$51.30	
Power			
With short preheating times and modern control technology, you consume up to 60% less power (\$0.20 per kWh).	Consumption using conventional equipment 6,300 kWh = \$1,260 With the CombiMaster® Plus 2,520 kWh = \$504	= \$756	
Working time			
Savings through pre-production, ease of use, and automatic cleaning.	55 fewer hours x \$26**	= \$1,430	
Total per month		= \$3,098.30	
Total per year		= \$37,179.60	

*Compared to traditional cooking methods.

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

CombiMaster® Plus 61 and 62 models are only ENERGY STAR® certified.



Technology that does more.

The difference is in the details.



Safety

- > **Low rack height for maximum working safety**
RATIONAL sets standards. All unit sizes have a topmost rack placed at a height of no more than 5'3" (1.60 m).
- > **Back-ventilated double-pane glass door with heat-reflecting coating**
The design guarantees a low contact temperature on the outer panel, and also makes it easy to clean between the panels.
- > **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.
- > **RATIONAL ConnectedCooking**
Our modern, cloud-based networking solution for professional kitchens ensures that you're always on the safe side: its HACCP documentation feature records key data for all connected units automatically, displays it clearly, and stores it. Of course, you can also easily export the data in table or PDF format, and then save it separately or print it out. For more information, visit [ConnectedCooking.com](https://www.rational.com/connectedcooking).

Cooking technology

- > **ClimaPlus®**
The measuring and control center automatically maintains the cooking cabinet climate that you set. This combines with the most effective dehumidification technology, so that you achieve crunchy crackling, crispy breaded coatings, and maximum succulence.
- > **Steam generator**
The generator with the 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 from sticking or drying out.
- > **Dynamic air mixing** **Patent**
Dynamic air mixing and a specially shaped cooking cabinet interior ensure even distribution of heat throughout the cooking cabinet. This is essential to ensuring exceptional uniformity, even with full loads.
- > **Centrifugal grease extraction system** **Patent**
There is no longer any need to clean and replace conventional grease filters. Grease is automatically separated in the fan impeller, keeping the cooking cabinet air clean to prevent flavor transfer.

Efficient use of resources

- > **Demand-responsive energy supply**
Completely redeveloped control technology supplies food with the exact amount of energy that it can actually absorb.
- > **Integrated sealing mechanism on floor units** **Patent**
Whether you're using the unit with or without a mobile oven rack, the integrated sealing mechanism keeps both heat and steam from escaping, with no need for an additional sealing plate.
- > **Requires up to 28% less space (up to 55% for the XS)**
The unit's compact dimensions reduce the volume that needs to be heated, meaning less energy is consumed. The narrow cooking chamber door opening results in a smaller swing range, ensuring that less energy is lost when the door is opened.
- > **High-performance heat exchanger** **Patent**
The heat exchanger is specially designed for maximum efficiency. Large smooth surfaces make cleaning much easier. The gas burners received the German Gas Industry's Innovation Prize in recognition of their particularly low-emission combustion.

User features

- > **Integrated hand shower** **Patent**
Infinitely variable jet strength and an ergonomic layout greatly simplify rough cleaning, deglazing, or adding water. The integral automatic retraction system and automatic water shut-off mechanism offer optimum safety and hygiene in conformance with EN 1717 and SVGW (Swiss Association for the Gas and Water Industry) standards.
- > **Lengthwise loading**
Lengthwise loading means that 1/3 and 2/3 GN containers can be used. Containers are easy to load and unload.
- > **USB port**
The USB port makes it easy to document the past ten days worth of HACCP data, upload cooking programs to the unit, and update the software on your CombiMaster® Plus to reflect the results of RATIONAL's latest research.

The right unit. For every need.

Whether you're preparing thirty meals per day or thousands, we have the right CombiMaster® Plus model for you – now including the compact-size CombiMaster® Plus 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 CombiMaster® Plus XS model is available as an electric unit only. All other models are available as either electric or gas units, which are identical in terms of dimensions, features, and performance.

We can also accommodate the specific needs of your kitchen with our wide range of special models, which include versions for ships and prisons, as well as, CombiMaster® Plus units with integrated fat drains.

In addition to the CombiMaster® Plus, we also recommend our SelfCookingCenter®, which is available in a total of thirteen versions. Only the SelfCookingCenter® has iCookingControl, HiDensityControl, iLevelControl, and Efficient CareControl, which your kitchen will benefit from. In fact, these features eliminate a majority of your expenditures on energy, water, and cleaning chemicals, and begin saving you time immediately.

Functions:

- > Combi-steamer mode with 3 modes: temperature range 85°F – 575°F (30°C – 300°C)
- > ClimaPlus® – humidity measurement, 5-stage setting and regulation

Features:

- > Core temperature probe
- > Three automatic cleaning programs (CombiMaster® Plus)
- > Integrated hand shower with automatic retraction system
- > 100 programs with up to 6 steps
- > 5 air speeds, programmable
- > Cool down for fast and reliable cooling of the cooking cabinet
- > USB interface

2 year warranty

5 year warranty on steam generator



Units	Model XS	Model 61	Model 101	Model 62	Model 102	Model 201	Model 202
Electric + 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 supply	NPS 3/4"	NPS 3/4"	NPS 3/4"	NPS 3/4"	NPS 3/4"	NPS 3/4"	NPS 1"
Water drain	1 5/8" (40 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)	21.75–87 psi (1.5–6 bar)	21.75–87 psi (1.5–6 bar)	21.75–87 psi (1.5–6 bar)	21.75–87 psi (1.5–6 bar)	21.75–87 psi (1.5–6 bar)	21.75–87 psi (1.5–6 bar)
CombiMaster® Plus cleaning	Automatic	Automatic	Automatic	Automatic	Automatic	Automatic	Automatic
Electric							
CombiMaster® Plus weight	137 lb (62 kg)	227 lb (103 kg)	291 lb (132 kg)	324 lb (147 kg)	401 lb (182 kg)	560 lb (254 kg)	736 lb (334 kg)
Connected load	5.7 kW	11.1 kW	19 kW	22.1 kW	37 kW	38 kW	68 kW
Fuse	2 x 30 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	3 x 200 A / 3 x 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	–	251 lb (114 kg)	315 lb (143 kg)	353 lb (160 kg)	432 lb (196 kg)	626 lb (284 kg)	780 lb (354 kg)
Electrical rating	–	0.4 kW	0.5 kW	0.77 kW	0.8 kW	0.95 kW	1.6 kW
Fuse	–	1 x 15 A	1 x 15 A	2 x 15 A	2 x 15 A	1 x 15 A	2 x 15 A
Main connection	–	1 NAC 120 V / 2 AC 208 V / 2 AC 240 V	1 NAC 120 V / 2 AC 208 V / 2 AC 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	2 AC 208 V / 2 AC 240 V (1 PH 208 V / 1 PH 240 V)
Gas supply/connection	–	NPT 3/4"	NPT 3/4"	NPT 3/4"	NPT 3/4"	NPT 3/4"	NPT 1"
Natural gas/LPG*							
Max. rated heat input	–	49,000 BTU (13 kW)	83,500 BTU (22 kW)	106,000 BTU (28 kW)	151,500 BTU (40 kW)	167,000 BTU (44 kW)	303,000 BTU (80 kW)
Hot air	–	49,000 BTU (13 kW)	83,500 BTU (22 kW)	106,000 BTU (28 kW)	151,500 BTU (40 kW)	167,000 BTU (44 kW)	303,000 BTU (80 kW)
Steam generator	–	45,500 BTU (12 kW)	75,800 BTU (20 kW)	79,500 BTU (21 kW)	151,500 BTU (40 kW)	144,000 BTU (38 kW)	191,000 BTU (51 kW)

*See spec sheets for liquid gas LPG values.

CombiMaster® Plus 61 and 62 models are only ENERGY STAR® certified.

Internationally tested





RATIONAL accessories.

The perfect addition.

Only by using original RATIONAL accessories can you make full use of the possibilities the CombiMaster® Plus has to offer. Of course, all essential accessories are also available in 2/3 size for the CombiMaster® Plus XS.

Gastronorm containers and grids

RATIONAL stainless steel containers and grids are available in Gastronorm (GN) sizes 1/1, 1/2, 1/3, and 2/1, along with 2/3 GN versions for XS model.

UltraVent

The condensation technology in the UltraVent hoods absorbs and dissipates steam, making complicated and expensive ventilation system installations unnecessary. Installation is simple, and the hoods can be retrofitted at any time. No connection to the outside is required.

Grill and pizza tray

The grill and pizza tray allows you to prepare all different types of pizza, flatbreads, and tartes flambées. Its excellent thermal conductivity ensures optimum results. The fine grill on the other side of the tray is perfect for grilling anything from vegetables to steaks to fish.

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 the classic grill stripes or the popular original American steakhouse pattern.

Roasting and baking tray

If excellent roasting and baking results are what you're after, our granite enamelled containers and aluminum roasting and baking trays with non-stick coating are available in GN and bakery standard sizes. For typical baking applications, we recommend our perforated TriLax coated baking trays, which are also available in GN and bakery standard sizes.

Multibaker

The multibaker is suitable for preparing large quantities of fried eggs, omelets, rösti, and tortillas. The special non-stick coating guarantees that the food will not stick.

CombiFry®

200 portions of fries in just 15 minutes, with no oil. The patented CombiFry® is ideal for preparing large quantities of pre-fried products. Completely eliminates the cost of fat purchase, storage, and disposal.

Chicken superspike and duck superspike

Arranging chickens and ducks vertically yields particularly succulent breast meat, along with crispy, uniformly browned skin (duck superspike not available in 2/3 size).

Base units and oven stands

Mount your CombiMaster® Plus tabletop units securely on one of the four available models. All oven stands and base units conform to the applicable hygiene regulations.

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



Grill and pizza tray



Diamond and grill grate



Roasting and baking tray



Multibaker

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.

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.

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 rationalusa.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 ConnectedCooking

The Internet platform for professional kitchens. Just connect your units and you'll be ready to enjoy a number of additional functions and features, such as automatic HACCP documentation. Draw new inspiration from our extensive recipe library containing thousands of international recipes, and use our free update service for your CombiMaster® Plus. Also available as a mobile app.

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.

Seeing is believing!

Come cook with us.

Experience the performance of our units 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 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 also find more information online at rationalusa.com.





24/7

Technical Support

Tel. 866-891-3528

ChefLine

Tel. 866-306-2433

RATIONAL USA

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

Tel. 888-320-7274 (Toll Free)

Fax 847-755-9583

info@rational-online.us
rationalusa.com

