




The SelfCookingCenter®

The perfect centerpiece for all American kitchens.



 Built for the USA



Ideas change the world.
Your ambitions are what drives us.

Our promise to you:
We will utilize all of our resources to concentrate on turning your ideas into reality.

Details make the difference.

The technology for American kitchens.

It has been our mission to offer you the most beneficial cooking solution for your kitchen for more than 40 years. This is why we work closely with our customers, chefs, and nutritionists to precisely understand the particular needs of American commercial kitchens.



Steamer
Convection oven
Cooking intelligence

= SelfCookingCenter®



Scan here to watch the video.

The SelfCookingCenter® is a tool with which you can turn your ideas into reality. One with which your food always turns out the way you want it. A tool that is easy to use and relieves you from routine tasks, so that you can focus on the day-to-day requirements of your kitchen with less stress and hectic rush. And one that at the end of the day pays off.

It all began with the idea of combining steam and hot air in a single appliance. So we developed our first combi-steamer in 1976, and we have been continuously working to improve it ever since. However, that was not enough for us. We wanted to create an appliance which could prepare virtually all of the world's dishes. The perfect assistant for day-to-day kitchen operations. You are able to save time, money, and space, and have the ability to prepare your dishes how and when you want them.

With our modern networking solution, ConnectedCooking, you'll have everything under control as well: central unit management, cooking program distribution capabilities, HACCP documentation, remote control via smartphone (iOS and Android devices), and many other functions. You can have all notifications sent wherever you like in real time, so you'll always know what's going on.

 Powerful steam



 Convection



 Combination



Ideal for any professional kitchen.

Recommended by satisfied customers.

In the past, chefs used to need traditional appliances, like convection ovens, steamers, boilers, pots, or frying pans along with a lot of time and effort to prepare a good meal. The SelfCookingCenter® is currently the only appliance with which any kitchen can prepare a complete menu.

On a footprint of roughly 11 ft² (1 m²), you can fry, roast, grill, steam, poach, bake, and much more. It can do that regardless of whether you want to prepare meat, fish, poultry, vegetables, egg dishes, baked goods, or desserts - whether it is thirty or several thousand meals.




Our SelfCookingCenter® is now also available in a smaller size: the new SelfCookingCenter® XS. For more information, visit our website at rationalusa.com and request our SelfCookingCenter® XS brochure.

It brings the support any kitchen team would wish for: it cooks quickly, is easy to use, provides the food quality you specify, and even saves you money, time, and energy. It does all of the monitoring and checking for you. It sets the temperature, humidity, and cooking time by itself. It monitors the cooking climate and the browning, and even saves you from having to flip or turn items, such as pan-fried foods.

With over 750,000 appliances on the market, 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 US and global customers attest that RATIONAL offers maximum customer benefit (TNS Infratest 2016 Study). Definitely one reason why almost all of them would also recommend RATIONAL.




The combination of heat and steam in one single appliance offers you new possibilities when it comes to the professional preparation of food. You are able to provide healthy and nutritious meals due to the food being cooked gently. The SelfCookingCenter® covers up to 95% of all the typical cooking applications. You no longer need a traditional steamer or convection oven.

 **Powerful steaming**
between 85–265°F
(30–130°C)

Stewing, poaching, blanching, and steaming – our high-performance steam generator does all of that. Whether its vegetables, fish, or egg dishes, you will achieve intense colors thanks to the precise steam temperatures and maximum steam saturation. The vitamins and minerals are preserved and there is no drying out.

 **Convection**
up to 85–575°F
(30–300°C)

Tender roasts, crispy breaded cutlets, grilled steaks, roasted chicken, and soft baked goods – thanks to sustained convection 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)

The hot and humid climate prevents the food from drying out, minimizes weight loss, and ensures an even browning of roasts, gratins, and bakery products. Plus, the cooking times are much shorter when compared to conventional cooking appliances.



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

We have studied the American cuisine extremely closely: we have researched, cooked, eaten, and developed for over 20 years. We have managed to develop a SelfCookingCenter® that can prepare thousands of American and international dishes from around the world simply at the push of a button.

The SelfCookingCenter® also allows you to conjure up culinary delights from Latin America, the Mediterranean, Asia, and much more. Everything is possible.



The 5 senses of the SelfCookingCenter® will support you. They sense the ideal cooking cabinet conditions, recognize the size and quantity of food, think ahead and know how a dish is best cooked, learn which habits chefs prefer, and even communicate with them. Together with chefs, 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. A piece of equipment none of our customers can do without.

Up to...

- > 96 chickens in 40 minutes
- > 330 lb. tender roasts in 60 minutes
- > 220 lb. broccoli in 10 minutes
- > 320 cookies in 15 minutes
- > 10 turkeys in 90 minutes
- > 260 lb. spare ribs in 120 minutes
- > 80 lb. fries in 15 minutes
- > 100 lb. roasted vegetables in 20 minutes

Overview of advantages:

- > Excellent food quality every time
- > Easy to operate, even for untrained staff
- > Minimal operating costs

RATIONAL VarioSmoker

Give meat, fish, and vegetables a superior smoke flavor and distinctive colors. Now, everyone can smoke in a RATIONAL combi-steamer. Your products will be given a natural smoky flavor, which you can regulate exactly how you like – without needing a smoking chamber. You will be able to produce briskets, ribs, pulled pork, and much more exactly how you want it. The new VarioSmoker makes this possible because it can be used as an accessory in all RATIONAL units built since 1997 (e.g. ClimaPlus Combi®, CombiMaster®, and all SelfCookingCenter® models)*. Quick, easy, and cost-efficient.



The SelfCookingCenter®

Simplicity 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 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 and constantly adjusts and automatically adapts the ideal cooking path to your desired result.



Superior quality guaranteed – HiDensityControl

Highly sensitive sensors detect and recognize the current conditions in the cooking cabinet every second. HiDensityControl adapts the energy level precisely to the food requirements and evenly and efficiently distributes the heat throughout the cooking cabinet. The result is healthy, high quality on every single rack with minimal consumption of resources.



Clever mixed loads – iLevelControl

With iLevelControl, you can prepare different foods at the same time. iLevelControl will show you on the display which dishes can be cooked together, increasing your productivity and saving you 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.



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 proposes the best clean at a given time. The result: sparkling, hygienic cleanliness, and you save on time, preserve the environment, and protect 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.

Select your desired result. Load. Done.

iCookingControl.

It has never been simpler to produce the food quality that you want. Whether it's meat, fish, poultry, baked goods, egg dishes, or desserts, everything is cooked exactly how you want it in the SelfCookingCenter®. You specify the result and the SelfCookingCenter® does what you say. Consistently and to the point. This is made possible by the unique cooking intelligence: iCookingControl.

With its sensors, iCookingControl recognizes the size and condition of the products as well as the load size, and adjusts the best path to your desired result depending on the food. It makes all of the necessary decisions and automatically sets the temperature, the cooking cabinet climate, and the cooking time. Every adjustment is shown to you on the display. That way you know exactly what is happening and can keep an eye on it.

iCookingControl also learns from your cooking habits and preferences and adjusts the settings to your requirements. You no longer need to check or monitor anything and everything will turn out exactly how you want it. You can always rely on this chef's assistant.

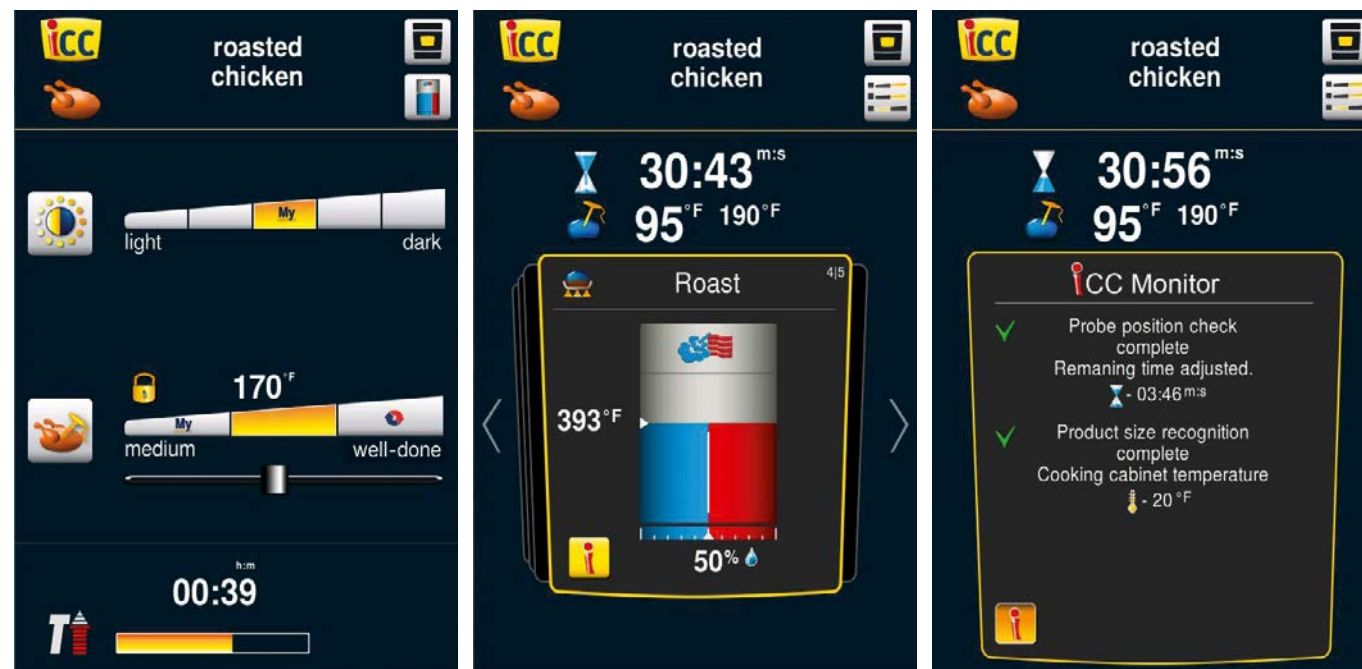
Simplify your day-to-day kitchen operations:

- > No need to set the temperature
- > No need to set the time
- > No need to turn the food over

You specify your desired result. The SelfCookingCenter® will reliably implement your idea.

In the iCookingControl (iCC) Cockpit, you will always be able to keep an eye on what your cooking system is doing.

The iCookingControl (iCC) Monitor shows you which settings the system is applying.



Overview of advantages:

- > Intelligent cooking processes: no monitoring or checking required
- > Your desired result at the push of a button: easy to use, even for untrained staff
- > Automatic adjustments of the cooking process: best cooking results every time
- > Ideal cooking point is always reached gently: up to 20% less consumption of raw materials compared to conventional cooking equipment

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

iLevelControl.



With iLevelControl, you can master à la carte, mise en place, and your breakfast service effortlessly, quickly, and flexibly. In just roughly 11 ft² (around 1 m²) of space, you can combine a variety of different cooking appliances, such as pots, pans, a grill, or fryer, and prepare all kinds of different foods in a single appliance all at the same time.

Your SelfCookingCenter® will show you which foods can be cooked together on the display. You specify what you want to prepare and iLevelControl will monitor each rack individually. According to the load size and how often and for how long the door stays open, iLevelControl intelligently adjusts the cooking time and even informs you of it, so you can always keep an eye on what is happening.

When a dish is ready, iLevelControl will let you know and indicate the corresponding rack on the display. If desired, the system will also illuminate which rack can be loaded or removed. This almost completely eliminates the possibility of operator error. Your food will always be cooked perfectly and exactly how you want it.

“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:

- > Cook different types of foods at the same time: maximum flexibility and up to 70% in energy savings compared to conventional cooking technology without a combi-steamer
- > Monitoring and intelligent adjustment of cooking time: consistent high food quality without checking required
- > Displays which foods can be cooked together: easy to use

Mise en place



Breakfast



Superior food quality your customers will remember.

HiDensityControl.

Superior food quality can only be achieved if there is always sufficient power, especially when it concerns the preparation of large quantities. This is what the patented HiDensityControl does. It distributes the heat, air, and humidity in the cooking cabinet uniformly and intensively, specifically for the quality and quantity of your products.

Every second, highly sensitive thermocouples detect and recognize the current cooking cabinet conditions, so that the required quantity of energy can be optimally adjusted to the food. This takes place precisely and efficiently. The result: consistent high food quality with minimal use of resources, on every single rack.

Overview of advantages:

- > Dynamic air circulation: outstanding uniformity on all levels
- > Active dehumidification: crunchy crackling and crispy breaded coatings
- > Maximum steam saturation: no drying out, even with delicate foods
- > High performance and maximum temperature up to 575°F (300°C): traditional grill pattern, even with large quantities – short preheating times and thus minimal energy consumption

“One of the first groups we cooked for with the SelfCookingCenter® had a total of 110 people. We were able to cook for the entire group in 18 minutes. There really is not anything we cannot do with our RATIONAL.”

Steven Olschewski, Chief Entertainment Officer, Clubhouse Fun Center, Rochester, NY

HiDensityControl: concentrated power



Fresh steam generator: precise steam temperatures and maximum steam saturation guarantees the best possible quality for healthy and nutritious foods, without requiring any costly water softening.



Intelligent climate management: the humidity measurement also takes into account the food's own moisture and allows the cooking cabinet climate to be set and regulated down to the percent. Perfect for preparing succulent roasts with perfect crusts.



Dynamic air mixing: the high-performance fan wheel intelligently adjusts the speed and rotation direction according to the product, quantity, and cooking level. For optimal air distribution and consistent results.



Active dehumidification: innovative vacuum technology quickly and efficiently dehumidifies the cooking cabinet. For crispy crusts and breaded food items.

Simple to clean. No limescale.

Efficient CareControl.

With Efficient CareControl, the SelfCookingCenter® will automatically clean and descale itself, and also do this unsupervised overnight if desired. Depending on how dirty your unit is, it determines the necessary cleaning level and proposes an optimum dose of cleaning agent and descaler.

If desired, you can save a cleaning time schedule based on your operating hours. The SelfCookingCenter® will automatically signal at the defined times and will always keep your unit hygienically clean and perfectly maintained.

Expensive and high-maintenance water softening is no longer necessary. Efficient CareControl needs roughly 30% less resources than the previous model*. Therefore, this costs much less than manually cleaning traditional appliances, and is also particularly safe due to the use of tabs.

*Pre-2014

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

Start clean. Insert recommended tabs. Finished.



“Since the units are self-cleaning, the operation has reduced labor costs by up to 80 to 90%, which allows ample time for creativity and developing new recipes.”

Edward De La Garza, Executive Chef,
George R. Brown Convention Center, Houston, TX

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
- > Creation of a customized cleaning plan: cleanliness always guaranteed



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 enormous power and flexibility, it will yield major advancements for your kitchen, replacing many other appliances, including the convection oven and steamer. 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. RATIONAL also frees up to 30% more space as you can replace up to 40 to 50% of all traditional cooking appliances. Our ethos is above all to be there for you when you need us. Our integrated service approach ensures that you get the maximum benefit from our appliances from the start and throughout the product service life.



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
Meat / fish / poultry			
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	
Fat			
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	
Power			
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	
Working time			
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	
Water softening / descaling			
These costs are eliminated entirely with Efficient CareControl.	Conventional costs \$67 Costs with the SelfCookingCenter® \$0	= \$67	
Your extra earnings per month		= \$4,413	
Your additional earnings per year		= \$52,956	

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



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. This is how you can undertake special applications, such as preparing pre-fried products, roasting chicken and duck, and cooking whole lamb and suckling pig. Even cutlets and steaks can be prepared without 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 excellent heat conductivity of the pizza tray can produce all different types of pizzas, flatbreads, and tartes to a superior quality. Turn it over and vegetables, steaks, and even fish will get the perfect 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

The aluminum baking trays from RATIONAL display excellent non-stick properties, as well as robustness and durability. 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. The special non-stick coating guarantees that the food will not stick.

CombiFry®

For the first time, it is now possible to prepare large quantities of pre-fried products, such as breaded chicken strips, fries, and wedges without additional fat with the patented CombiFry®. Healthy and delicious.

UltraVent

The condensation technology in the UltraVent hoods absorbs and dissipates steam. Installation is simple and 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.

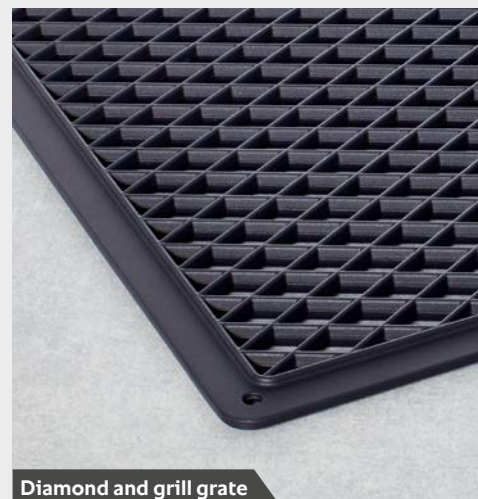
For more information, please request our Accessories brochure or our application manuals, or visit our website at rationalusa.com.

Ergonomic handling for all Combi-Duos

The combination of two RATIONAL appliances simply stacked on top of each other opens up new possibilities, even when space in the kitchen is limited. You can then work in different cooking modes at the same time without needing additional space, which means maximum flexibility. You can simply and conveniently control the lower unit using the upper control unit.



Combi-Duo



Diamond and grill grate



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 an additional 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 per day has been consumed. 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.

Integrated hand shower with automatic retraction system

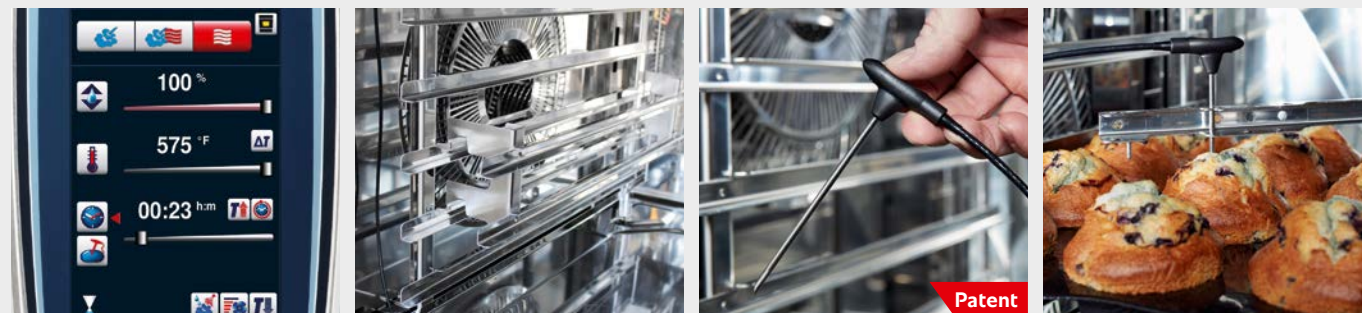
Infinitely-variable jet strength and ergonomic handling make it even easier to do a rough clean, deglaze, or add water to a dish. The integral automatic retraction and water shut-off system offers optimum safety and hygiene conforming to EN 1717 and SVGW standards (Swiss Association for the Gas and Water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

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 humidity is precisely measured using sensors in the cooking cabinet and regulated to one percent accuracy in accordance with 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 temperatures of up to 575°F (300°C) in the cooking cabinet, even in constant operation. Special cooking methods, such as grilling or searing, are not a problem, even with large quantities of food.

Sheet pan adapter

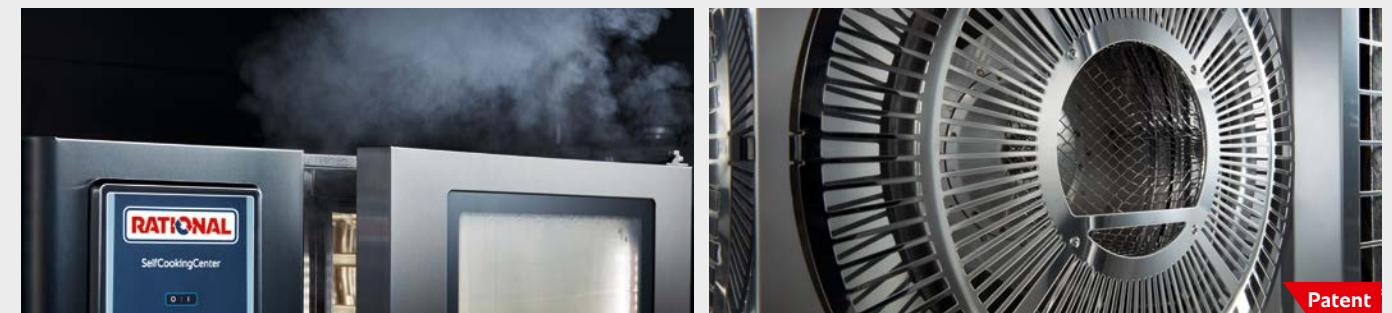
A flexible pan adapter is available for the American market. The adapter allows for flexible loading of full size sheet pans, hotel pans, and mixed loads. Easy and safe loading with maximum flexibility (for the 62 and 102 models only). A 7-rail hanging frame is also available. The load quantity can also be increased 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 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. This makes expensive water softening measures unnecessary.

Dynamic air mixing

The heat is always optimally distributed thanks to the specific cooking cabinet geometry and the powerful fan impeller drive, which intelligently adjusts the rotation direction and speed to the relevant food product. This ensures excellent food quality, even with full loads. An integrated fan impeller brake reacts promptly and quickly stops the wheel fan when the door is opened. This provides 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 2004020 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 smaller size as the SelfCookingCenter® XS. There is space for it in every kitchen, and its clever installation solutions also make it suitable for front of the house cooking areas and as a station unit.

The SelfCookingCenter® XS is only available in the electric version. All other models are also available as gas versions. The dimensions, features, and performance are identical for both variants. There are also numerous special versions available, with which we tailor your appliance to the requirements of your kitchen.

By stacking one appliance on top of another as a Combi-Duo, you get even more flexibility without any additional space needed. You can simply and conveniently control the lower unit using the upper control 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 thirteen different versions.

For detailed information, please request our CombiMaster® Plus brochure or visit our website at rationalusa.com.



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	–	NPT 3/4"	NPT 3/4"	NPT 3/4"	NPT 3/4"	NPT 3/4"	NPT 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)	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.

XS and 202 electric are not ENERGY STAR® certified.

2 year warranty

5 year warranty on steam generator



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 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 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 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 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

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