




SelfCookingCenter® XS.

Powerful performance,
smallest footprint.



 Built for the USA

The new SelfCookingCenter® XS.

Compact size, without compromise.

The new SelfCookingCenter® XS stands for uncompromising functions, cooking performance, and food quality. It is the ideal addition to your kitchen when limited space is available. A small appliance with the same powerful performance, intelligence, and efficiency as our well-known full-size SelfCookingCenter® units.

Cooking with the SelfCookingCenter® XS means working without compromises: 100% power, 100% intelligence, and 100% food quality.

Ideal for demanding restaurant requirements, such as à la carte and mise en place service, as well as for casual dining, retail operations, and much more.



Scan here to watch the video.



Maximum power using minimal space.

With technology that can do more.



The new SelfCookingCenter® XS – compact appliance with powerful performance.

Steamer
Convection oven
Cooking intelligence

= SelfCookingCenter® XS

The combination of heat and steam in one single appliance offers you new possibilities when it comes to the professional preparation of food. On a tiny footprint, you can fry, roast, grill, steam, poach, bake, and much more. You can manage up to 95 % of all of the typical cooking applications in one appliance.

The new SelfCookingCenter® XS offers all of the important functions to ensure superior quality and maximum efficiency:

- > Intelligent assistants to make kitchen work easier
- > Dynamic air circulation for perfect consistency without supervision
- > Powerful fresh steam generator with no build-up of limescale
- > Maximum 575°F (300°C) temperature for grilling and browning
- > Extremely precise temperature control for the best cooking results within the low temperature range
- > Humidity regulation down to the percent for crunchy crackling and crispy breaded coatings
- > Automatic cleaning, even overnight

Operating the new SelfCookingCenter® XS is amazingly easy. Even untrained staff can operate the appliances without requiring any demanding instructions.

 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.

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.

The new SelfCookingCenter® XS.

Convenient. Save on energy and space.

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



For more information, please request our SelfCookingCenter® brochure at rationalusa.com.

4 assistants – endless possibilities:



Simplicity through cooking intelligence – iCookingControl

Select a product, set desired result – done! iCookingControl prepares your food exactly the way you want it, every time – no matter who is operating the appliance. It recognizes the size and quantity of food, and calculates the perfect path to your desired result. The appliance applies the necessary settings by itself.



Clever mixed loads – iLevelControl

With iLevelControl, you can prepare different foods at the same time. The display will automatically show you which foods you can cook together. This increases productivity and also saves you money. The cooking time is adjusted to best suit the individual dishes. This means nothing can be overcooked and the results are always consistent.



Superior quality guaranteed – HiDensityControl

Highly sensitive sensors detect and recognize the current conditions in the cooking cabinet every second. It 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.



Intelligent automated cleaning – Efficient CareControl

Efficient CareControl is the unique automatic cleaning system that detects dirt and limescale and removes them easily. The result: sparkling, hygienic cleanliness, you save on time, preserve the environment, and protect your wallet.



Traditional cooking – manual mode

Of course, you can also operate the SelfCookingCenter® XS manually. Whether convection, steam, or combination – you precisely regulate all cooking parameters.

Ultimate quality for your customers.

Select desired result. Load. Done.

The SelfCookingCenter® XS makes preparing roasts, pan-fried and grilled dishes, side dishes, desserts, and baked goods child's play. Whether for mise en place for the event or à la carte, at the push of a button and without any checking, the food will be top quality every time, regardless of who is using the appliance.

iCookingControl (iCC) recognizes the size of the products and the load size as well as the product condition, and automatically adjusts all of the necessary settings perfectly. This only works because the SelfCookingCenter® XS has built-in cooking intelligence that makes everything very easy. Once the food is ready, this will be indicated by an acoustic signal. The display also always shows what needs to be done by way of simple symbols and animations. So even untrained staff can use the SelfCookingCenter® XS without any significant training.

You specify your desired result. The SelfCookingCenter® XS 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.



“The SelfCookingCenter® is easy to use. You push the button, load the food, and it rings when it is done cooking. That's efficiency.”
Didier Lailheugue, Executive Chef, InterContinental Buckhead, Atlanta, GA

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

Your assistant for à la carte,
breakfast, and to-go.

Rush hour during lunch or dinner – a great challenge you can master more confidently than ever before with iLevelControl. On a tiny footprint, you have a multifunctional roasting and grilling station that will quite simply make the majority of your grilling or frying pans obsolete. So with the SelfCookingCenter® XS, different dishes are cooked at the same time in a single appliance.

The SelfCookingCenter® XS will show you which foods can be cooked together on the display. The food is loaded and iLevelControl monitors every rack individually. According to the load size and how often and for how long the door stays open, iLevelControl intelligently corrects the cooking time. As a result, foods that are pan-fried or grilled à la minute will always exceed your guests' expectations.

If a dish is ready, iLevelControl will let you know and show you the corresponding rack on the display.



Overview of advantages:

- > Maximum flexibility
- > Intelligent adjustment of the temperature and cooking time to ensure consistent, high food quality
- > Up to 70% in energy savings compared to traditional cooking appliances
- > Easy to use - no need for monitoring



Overview of advantages:

- > Crispy chicken:
unbelievably succulent
- > Short cooking times
- > Easy to use
- > Minimal weight loss

The ultimate taste and power combination:

12 grilled chickens in only 35 minutes.

Crispy, golden brown, tender, and succulent – grilled chicken cooked to perfection. The SelfCookingCenter® XS not only guarantees this quality, it can also produce larger quantities during faster turnover times. Compared to a standard rotisserie, you need less than half the time. Chickens lose less weight and retain their succulence. In addition, you save up to 17 % of your raw goods, and improve your quality and taste – factors that simply cannot be calculated in percentages!

Up to 12 grilled chickens can be cooked in a single SelfCookingCenter® XS in just 35 minutes. Plus, it is so easy to use. Even untrained staff can produce the perfect roasted chicken the first time around. Simply press “roast chicken” and the cooking process starts. The SelfCookingCenter® XS automatically recognizes the product size and load size, and checks and regulates the cooking process 3,600 times an hour to ensure that the cooking cabinet climate is always optimal. This guarantees superior quality every time – regardless of whether it is a full or partial load or whether it is whole chickens or chicken pieces.

Baking like a professional.

Unrivalled quality in no time.

All types of sweet and savory baked goods can be prepared in the SelfCookingCenter® XS – always fresh and superior results. Each product can be prepared to perfection the first time around thanks to the appliance's easy-to-operate features. Simply select "bake", load the SelfCookingCenter® XS, and enjoy the delicious aromas while cooking freshly baked goods.

Up to 60 rolls can be produced in just ten minutes. With iLevelControl, you can also prepare a wide variety of baked goods in rolling or mixed loads, and produce superior quality. Each individual tray is monitored precisely – right down to the second. It automatically adjusts the baking times to the load quantity and the number and duration of door openings. The SelfCookingCenter® XS features all of the functions required to guarantee professional baking results. Freshly baked products – crafted like your local baker.



Overview of advantages:

- > Baking quality like your local baker
- > Easy to operate even for untrained staff
- > Flexible production
- > Faster return on investment due to expanded menu capabilities



SelfCookingCenter® XS with professional baking technology:

- > Precise amount of steam injection, variable steaming quantities, and proofing times are adjusted to the requirements of your bakery product
- > Humidity regulation and dynamic air mixing down to the percent for uniform results on every single rack
- > Different fan wheel speeds according to how sensitive your 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 larger volumes of croissants, Danish pastries, and fresh dough

Simple to clean. No limescale.

Efficient CareControl.

With Efficient CareControl, the SelfCookingCenter® XS will automatically clean and descale itself, and also do this unsupervised overnight if desired. According to how dirty the appliance is, it will intelligently determine the most efficient cleaning stage.

It suggests the best dose of cleaning agent and descaler to keep your SelfCookingCenter® XS hygienically clean. An expensive and high-maintenance water softener is not necessary. If desired, you can save a cleaning time schedule based on your operating hours. The SelfCookingCenter® XS will automatically signal at the defined times and will always keep your unit hygienically clean and perfectly maintained.

Efficient CareControl, therefore, costs much less than a thorough manual cleaning and is also particularly safe and easy to use due to the use of tabs.

Simplify your day-to-day kitchen operations:

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

Start clean. Insert recommended tabs. Finished.



Fits into any professional kitchen.

Small appliance, big time flexibility.

Whether it is used as an attractive unit in the front cooking area or as an additional station unit, there is always a place for the new SelfCookingCenter® XS, even in the smallest kitchen.

RATIONAL integration kit

In front cooking areas, appearances really matter. RATIONAL's integration kit contains an UltraVent condensation hood to absorb and dissipate steam. The panel set, also included, prevents grime from building up in difficult-to-reach areas. It meets even the strictest hygiene standards, and gives the entire appliance a professional, harmonious look.

Wall bracket

The wall bracket is ideal when using the SelfCookingCenter® XS as a station unit. The bracket is recommended when there is insufficient space, providing simple and secure mounting directly on the wall.

Combi-Duo: twice the flexibility, in the same space

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, giving yourself additional flexibility during peak hours. Combi-Duos allow you to run two different cooking processes at the same time, for example, steaming and grilling.

UltraVent Plus XS

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.

Of course, we also have stands to fit our XS model. They raise your unit to the perfect working height and provide a convenient place to store accessories.



UltraVent Plus XS



Integration kit



Wall bracket

Accessories for professional use.

The perfect addition.

Only by using original RATIONAL accessories can you make full use of the possibilities the SelfCookingCenter® XS has to offer. They are extremely durable and thus ideal for daily, hard use in the professional kitchen. The accessories have been designed for special cooking purposes, such as preparing pre-fried products or grilling chickens and ducks. Even cutlets and steaks can be prepared without time-consuming turning.

Roasting and baking tray

The aluminium 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.

CombiFry®

With the patented CombiFry® it is possible to perfectly prepare larger quantities of pre-fried products, such as breaded chicken strips, fries, and wedges without additional fat.

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.

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.



Multibaker



Diamond and grill grate



CombiFry®



Roasting and baking tray

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

Technology that does more.

Because details make the difference.



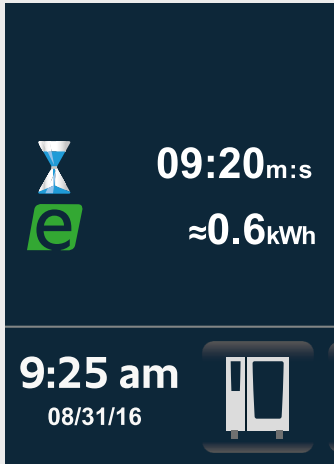
LED lighting

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.



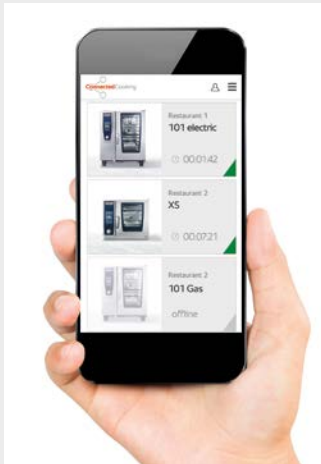
Triple-pane glass door

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 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 is 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.

Technology that does more.

Built for the American market.



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

The extremely robust construction 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.



Control panel

The control panel is not above the unit, but placed on the left next to the door for ergonomic and technical reasons. This reduces the risk of injury from escaping steam during operation. At the same time, the electronics are protected from long-term damage caused by escaping steam.



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 superior 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. Expensive water softening equipment and manual descaling are now things of the past.



Dynamic air mixing

The heat is always optimally distributed thanks to the specific cooking cabinet geometry and the powerful wheel fan 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 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.

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.

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 onto your units with a click of your mouse. 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. 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.

The SelfCookingCenter® XS.

Great things come in small packages.

There is space for the SelfCookingCenter® XS in every kitchen, and its clever installation solutions also make it suitable for front cooking areas and as a station unit. The SelfCookingCenter® XS is only available in the electric version. All other SelfCookingCenter® models are also available as gas versions.

By combining two appliances simply on top of each other as a Combi-Duo, you get even more flexibility without any additional space requirements. You can simply and conveniently control the lower unit using the upper control unit.

There are also numerous special versions available, with which we tailor your appliance to the requirements of your kitchen.

For more information on our full range of products, please request a copy of our Units and Accessories Catalog, or visit our website at rationalusa.com.



2 year warranty

5 year warranty on
steam generator



Unit	Model XS
Electric	
Capacity	4–18" × 13" 1/2 sheet pans 3–2/3 GN / 12" × 14" 3–12" × 14" steam pans
Number of meals per day	20–80
Lengthwise loading	1/2, 2/3, 1/3, 1/4 GN, 1/2 sheet pans and steam pans
Width	25 3/4" (655 mm)
Depth	21 7/8" (555 mm)
Height	22 3/8" (567 mm)
Water inlet	NPS 3/4"
Water outlet	1 1/2" OD (38 mm)
Water pressure	21–87 psi (1.5–6 bar)
Cleaning	Automatic
Weight	159 lb (72 kg)
Connected load	5.7 kW
Fuse	2 × 50 A/3 × 20 A
Main connection	2 AC 208 V/240 V; 3 AC 208 V/240 V
Power hot air	5.4 kW
Power steam generator	5.4 kW

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® XS 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!



“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

24/7

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