 Built for the USA



# The ideal cooking system for K-12 schools.







## Ideas change the world.

We have dedicated over 40 years to achieving one goal – providing you with the best tool for cooking. For you, this means that you always produce the best quality with maximum efficiency using RATIONAL technology. At the end of the day, the children are eating nutritious meals that they will line up for again and again.





## Healthy quality, that makes complete economic sense.

Healthy, delicious, and high-quality food for children and young people are hot topics among K-12 school foodservice operations. Health-conscious parents and guardians, increasingly stringent rules and regulations, as well as budget restraints, are challenges that must be overcome daily. In addition, there may be temporary or part-time staff working in the kitchen.

There are solutions that work in practice – whether it is for 30, 150, or even more meals. With the RATIONAL SelfCookingCenter®, it is very easy to prepare delicious and diverse foods at the push of a button. You will also benefit in terms of food cost, labor, and energy and water consumption. You can offer healthy dishes that are very tasty, nutritious, and that fit within the budget.



# The SelfCookingCenter®

Unbelievable versatility  
in a single appliance.



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

With only one SelfCookingCenter®, you can prepare a variety of different foods on roughly 11 ft<sup>2</sup> (1 m<sup>2</sup>) of space. Regardless of whether you are cooking from scratch or simply heating convenience products using Finishing®, the SelfCookingCenter® is always the right solution.

It cooks quickly, is easy to use, and provides consistent food quality you want – time and time again. This saves you money, time, and energy. It applies all of the necessary settings, such as the cooking cabinet temperature, the cooking climate, and the cooking time is set automatically. It does all of the checking and monitoring for you. So even untrained staff can produce the crispiest crusts, juiciest roasts, intensive aromas, and richest colors. Also, the health aspect should not be overlooked. Thanks to the gentle preparation, the vitamins and minerals are preserved and you use up to 95% less fat compared to conventional cooking appliances.

With over 750,000 appliances in the market, our equipment has become a standard in school kitchens all over the world. And what we are particularly happy about is that 93% of our global customers confirm that RATIONAL offers maximum customer benefit (TNS Infratest 2016 study). Definitely one reason why almost all of them would also recommend RATIONAL.

## Overview of advantages:

- > Healthy and delicious diversity at the push of a button
- > Easy to use
- > Minimal operating and capital costs
- > 100% HACCP safety



Scan here to watch the video.



### Up to 95% less fat

With the SelfCookingCenter®, you save up to 95% in fat, and therefore calories. All types of breaded products, such as breaded chicken, fish, fries, and other convenience products, can be fried without additional fat.

### Automatic HACCP documentation

The SelfCookingCenter® ensures that food is always cooked safely. All HACCP data is automatically stored for up to 10 days.



# The SelfCookingCenter®

It is simple to use. Plus, it cooks delicious and healthy food economically.



Our motivation was and is to make working in K-12 kitchens 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, load, done! iCookingControl® will prepare your food exactly the way you want it. 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.



#### **Precision for top quality – 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, top quality on every single rack with minimal consumption of resources.



#### **Clever mixed loads – iLevelControl**

iLevelControl is the function that prepares different foods at the same time. iLevelControl shows you which foods can be cooked together on the display. This increases productivity and saves 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 nothing can be overcooked and the result is 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, 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 precisely.

# The economical concept.

## For 30 – 150 meals per day.

It's that easy!

### Step 1: Menu review and consultation

We are happy to review your menu with you and discuss the items which can be cooked in your SelfCookingCenter®.

### Step 2: Purchasing

You purchase ready-made, chilled, or frozen convenience products or components from a supplier of your choice.

### Step 3: Finishing®/Production

Then, you finish the meals in your SelfCookingCenter® using Finishing® or supplement your menu with cooked-from-scratch products.

### Step 4: Service

It only takes a few minutes. Cooking smaller batches more often creates higher quality foods with less waste.

For up to 150 meals per day, a combination of frozen foods and fresh products is the most efficient method of operating your K-12 kitchen. With Finishing® in the SelfCookingCenter®, the meals are brought to serving temperature in a very short time. They can then be served directly without having to hold them for extended periods of time.

With Finishing®, prepared dishes are always completed optimally, with the exact quantities required, and always on time. You can, therefore, achieve top quality every time without stress and a hectic rush.



### Overview of advantages:

- > Automatic cleaning
- > Varieties of food at the push of a button
- > High quality and HACCP safe
- > Low operating costs

With the SelfCookingCenter®, you only produce what is actually needed, so you can avoid overproduction. You can also achieve significant savings in your operating costs with the SelfCookingCenter®. Therefore, you can always offer the highest quality and stay within your budget.

### Production plan for 5 daily menus, 30–150 portions

For children between 3–6 years old

Monday	Tuesday	Wednesday	Thursday	Friday
BBQ pulled pork sandwich served on a soft pretzel bun	Beef bolognese with ziti	Open-face turkey sandwich with cranberry sauce	Tender chicken fingers with sweet potato mash	Cajun corn crusted catfish with dirty rice
–	–	–	–	–
Shoestring fries served with sweet pickles	Broccoli with garlic	Roasted butternut squash	Garlicky green beans	Stewed okra kernel corn bread

### Costs per meal in the example: breaded fish fillet with mashed potatoes (service life of the SelfCookingCenter® 10 years/200 days of opening/80 meals)

	Conventional kitchen technology	With the SelfCookingCenter®
Investment per meal	\$0.40	\$0.12
Energy and water	\$0.15	\$0.05
Food	\$1.00	\$0.80
Labor costs	\$1.25	\$0.75
Cleaning, maintenance, care, and repairs	\$0.25	\$0.10
<b>Total</b>	<b>= \$3.05</b>	<b>= \$1.82</b>

All costs shown above are based on an average.

**You save up to 30% on every meal!**



# The economical concept.

## For 150 meals and more.

### It's that easy!

#### Step 1: Menu review and consultation

We are happy to review your menu with you and discuss the items which can be cooked in your SelfCookingCenter®.

#### Step 2: Purchasing

You purchase ready-made, chilled, or frozen convenience products or components from a supplier of your choice.

#### Step 3: Finishing®/Production

Then, you finish the meals in your SelfCookingCenter® using Finishing® or supplement your menu with cooked-from-scratch products.

#### Step 4: Service

It only takes a few minutes. Cooking smaller batches more often creates higher quality foods with less waste.

The SelfCookingCenter® ensures efficient production for a variety of foods and cooking methods. The unbelievable multifunctionality of the SelfCookingCenter® makes the purchase of many additional kitchen appliances unnecessary, therefore, reducing space requirements significantly. Regardless of whether you decide on preproduction of the components with subsequent cooling (cook-chill) or produce the meals directly for service (cook-serve), with the SelfCookingCenter® your meals are always healthy and served fresh.



With the SelfCookingCenter®, you always produce perfect quality meals. You also only produce what is actually needed, so you can avoid overproduction. You can also achieve significant savings in your operating costs with the SelfCookingCenter®. Therefore, you can always offer the highest quality and still stay within your budget.

Finishing® also works very well in commissary production for satellite locations. Immediately after production in the SelfCookingCenter®, if the foods are chilled properly, the quality of the food is optimized. The food is then distributed chilled to each satellite location and just before service, the SelfCookingCenter® will heat the dishes perfectly using Finishing®. This is done without any loss of quality and easily executable for all kitchen staff members.

#### Overview of advantages:

- > Automatic cleaning
- > Varieties of food at the push of a button
- > High quality and HACCP safe
- > Low operating costs



### Production plan for 5 daily menus, 150–300 portions

For children between 5–12 years old

Monday	Tuesday	Wednesday	Thursday	Friday
Pizza party! Cheese pizza Veggie pizza	Savory chicken drumsticks served with macaroni and cheese	Roasted pork carnitas served with yellow rice and beans	Pasta e fagioli with cheese	100% beef burgers Turkey burgers Sweet potato fries
–	–	–	–	–
Callaloo spinach with confetti corn	Garlicky green beans Salad bar	Sweet plantains served with broccoli cilantro slaw	Broccoli Carrot sticks with ranch	Kid-friendly kale salad with grapes

### Costs per meal in the example: chicken curry with rice

(service life of the SelfCookingCenter® 10 years/200 days of opening/300 meals)

	Conventional kitchen technology	With the SelfCookingCenter®
Investment per meal	\$0.40	\$0.10
Energy and water	\$0.15	\$0.05
Food	\$1.00	\$0.80
Labor costs	\$1.25	\$0.75
Cleaning, maintenance, care, and repairs	\$0.25	\$0.10
<b>Total</b>	<b>= \$3.05</b>	<b>\$1.80</b>

Due to the commercial dishwasher, ventilation system, and blast chiller, the costs for cleaning, maintenance, care, and repairs are somewhat higher. All costs shown above are based on an average.

**You save up to 30% on every meal!**



# Baking like a professional.

Unrivaled quality in no time.

All types of sweet and savory baked goods can be prepared in the SelfCookingCenter® – always fresh and superior results. Each product can be prepared to perfection the first time around thanks to the appliance's easy-to-operate features. Select Bake, load the SelfCookingCenter®, and that's it. In just a few minutes, you will have fresh cinnamon rolls, cookies, cupcakes or muffins, and fresh bread rolls.

With iLevelControl, you can also prepare a wide variety of baked goods in rolling, mixed loads with consistent high quality. Each individual tray is monitored to the precise second. It automatically adjusts the baking times to the load quantity and the number and duration of door openings. The SelfCookingCenter® is equipped with all of the functions required for professional and custom baking.

## Overview of advantages:

- > Professional baking functions: baking quality just like your local baker
- > Easy to operate: for all kitchen staff
- > Flexible production: always fresh and delicious baked goods
- > Variety of applications: quick return on investment





# 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. 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 the SelfCookingCenter® 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® will automatically signal at the defined times and will always keep your unit hygienically clean and perfectly maintained.

The SelfCookingCenter® consumes 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



“Smelly cleaning chemicals and scrubbing – things of the past thanks to Efficient CareControl! I never imagined that I would have to stop my staff from over-cleaning.”

Lyman Graham, Director of Food Services,  
Roswell Independent School District, Roswell, NM

### 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







## 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 pizza, chicken nuggets, pasta, rice, steamed vegetables, and much more. Even chicken or burger patties can be prepared without time-consuming turning. Original RATIONAL accessories are specially tailored to your RATIONAL unit. They are extremely durable, and thus ideal for daily use in the professional kitchen.

### **CombiFry®**

With the patented CombiFry®, it is possible to prepare large quantities of pre-fried products, such as chicken nuggets, fries, and potato wedges. Healthy and delicious.

### **Grill and pizza tray**

The excellent heat conductivity of the pizza tray can produce all different types of pizzas, flatbreads, and tartes flambées to a superior quality. Turn it over and vegetables, steaks, and even fish will have the perfect grill pattern.

### **Roasting and baking tray**

The aluminium baking sheets by RATIONAL display excellent non-stick properties, as well as robustness and durability. Bread rolls, cookies, and cinnamon rolls will be nice and evenly cooked.

### **Multibaker**

The multibaker is perfect for cooking fried eggs, omelets, and hash browns – batch after batch. The special non-stick coating guarantees that the food will not stick.

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



CombiFry®



Grill and pizza tray



Roasting and baking tray



Multibaker



# Built for the American market.

The difference is in the details.



## LED lighting with level indication

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

## Triple-pane glass door

The triple-pane glass door with cutting-edge heat reflection coating ensures minimum heat loss. You save up to 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 into your units quickly and easily. Learn more at [ConnectedCooking.com](http://ConnectedCooking.com).

## Integrated hand shower with automatic retraction system

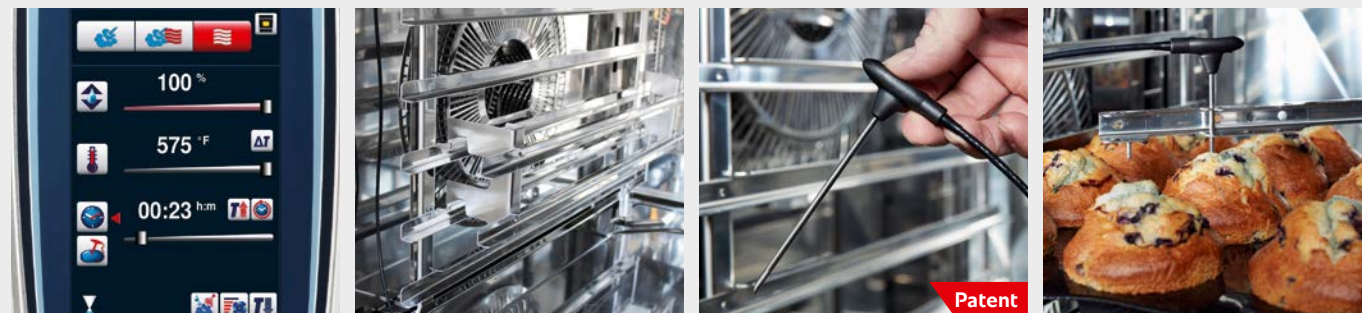
Infinitely-variable jet strength and ergonomic handling make it even easier to do a rough clean, deglaze, or add water to a dish. The integral automatic retraction and water shut-off system offers optimum safety and hygiene conforming to EN 1717 and SVGW standards (Swiss Association for the Gas and Water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

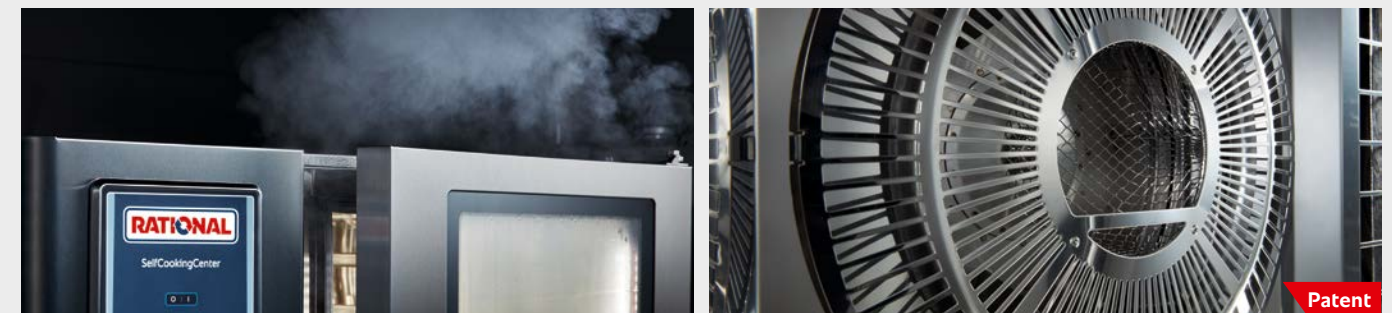
A flexible pan adapter is available for the American market. The adapter allows for flexible loading of full-size sheet pans, hotel pans, and mixed loads. Easy and safe loading with maximum flexibility (for the 62 and 102 models only). A 7-rail hanging frame is also available. The load quantity can also 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. The steam generator is automatically descaled during the cleaning process. This makes expensive water softening measures or manual descaling 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 fan impeller 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 3747156; JP 4010946; JP 1225865; JP 1227539; JP 1342288; JP 4598769; JP 4255912; plus patents pending.



# The right appliance. For every need.

Whether for thirty or several thousand meals, you'll always get the right SelfCookingCenter® – now also available in a compact-size as the SelfCookingCenter® XS. There is space for it 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 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](http://rationalusa.com).

2 year warranty

5 year warranty on steam generator



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

XS and 202 electric are not ENERGY STAR® certified.

Internationally tested

22



kiwa

DEKRA



23



# 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](http://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](http://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](http://rationalusa.com).



# Seeing is believing!

Come cook with us.



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

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

You can also find more information online at [rationalusa.com](http://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](mailto:info@rational-online.us)  
[rationalusa.com](http://rationalusa.com)

