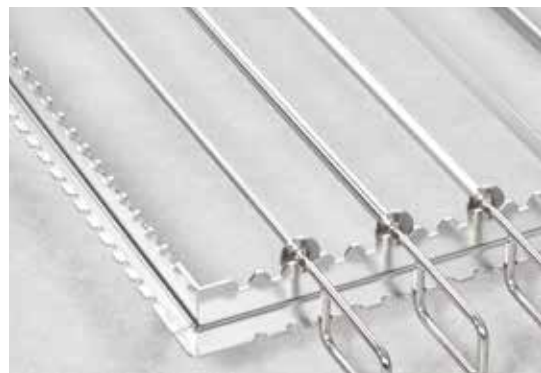




**RATIONAL accessories.**  
Discover new possibilities.





## **RATIONAL accessories.** Extreme durability.

Get the most out of your cooking appliance with accessories created by RATIONAL. RATIONAL accessories help you to grill the best steaks, bake the most delicious quiches, prepare the lightest pastries, and perfectly crisp breaded items. Their ingenious designs eliminate time-consuming tasks, such as flipping steaks to achieve perfect grill marks. The nonstick TriLax and granite enamel coatings make cleanup easy, too.

RATIONAL accessories enable optimal heat transfer and are extremely durable to withstand commercial kitchen usage. The TriLax coating on many of our accessories is well suited for temperatures as high as 575° F (300° C). TriLax also has exceptional nonstick properties, while enabling perfect browning.

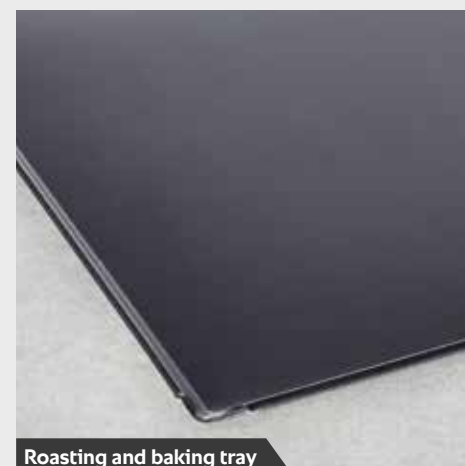
Beyond food preparation accessories, RATIONAL offers a comprehensive portfolio of products to help you gain the most value from your SelfCookingCenter® or CombiMaster® Plus. These range from installation solutions to customize set up within your kitchen, to cleaning and care products to maintain peak performance.



Grilling and roasting plate



Diamond and grill grate



Roasting and baking tray



Multibaker

### **RATIONAL accessories. Your versatile companion:**

- > Full range of professional gourmet accessories
- > Special accessories for grilling, baking, roasting, frying, steaming and Finishing
- > Installation solutions to meet your specific needs
- > Cleaning and care products designed for RATIONAL units

## Grilling and roasting plate.

Juicy and crispy with superior grill flavor.



Roasting side



Grill side



### Overview of advantages:

- > Traditional grill pattern
- > Superior grill flavor
- > Multifunctional – can be used on both sides
- > Optimal non-stick properties
- > Easy to clean

TriLax

Delight your guests with juicy grilled meat, fish, or vegetables. With the grill side, you can very easily create the traditional grill patterns with the typical delicious grill flavor. The roasting side has a surrounding edge, so that even the most fatty pan-fried cuts can cook safely and above all are fried to crispy perfection. The grilling and roasting plate is, therefore, the ideal addition for your à la carte.

1/1 GN (12" x 20")

N°: 60.71.617

## Grill and pizza tray.

Perfectly crisp pizza crust.



Patent

Baking side



Patent

Grill side

You can use the baking side for freshly made or convenience pizza as well as tarte flambée and traditional flatbread. Withstanding temperatures of up to 575°F (300°C), the excellent heat conductivity will give you optimal browning and crispiness every time. The fine ribbed structure on the grilling side is particularly suitable for grilling vegetables, fish, and other grilled products.

### Overview of advantages:

- > Fine grill pattern
- > Superior grill flavor
- > Can be used on both sides
- > Crispy and nicely browned baked goods
- > Optimal non-stick properties
- > Easy to clean

TriLax

2/3 GN (12" x 14")

N°: 60.73.798

1/1 GN (12" x 20")

N°: 60.70.943

# Diamond and grill grate.

Up to 160 steaks medium in only 15 minutes.



Grill side



Diamond side



### Overview of advantages:

- > Two different grill patterns with just one grate
- > No preheating necessary
- > Also suitable for large quantities
- > Optimal non-stick properties
- > Easy to clean

TriLax

Thanks to its innovative design, the new diamond and grill grate offers you two different grill patterns with just one grate. Depending on which side you use, the diamond and grill grate will either give your products the classic grill stripes or the popular American steakhouse pattern. It is extremely strong and durable. The TriLax coating has exceptional non-stick properties, supports browning, and is well-suited for use at temperatures up to 575°F (300°C). The products are simply placed on the cold diamond and grill grate and loaded all at once. Preheating is not required thanks to the excellent heat conductivity of its special alloy.

1/2 GN (12" x 10")	N°:	60.73.802
2/3 GN (12" x 14")	N°:	60.73.801
1/1 GN (12" x 20")	N°:	60.73.314

# CombiFry®.

200 portions of fries in 15 minutes.



Large quantities of fries in only 15 minutes – the CombiFry® makes this possible



Patent

- > 15 portions (6 lb) in one SelfCookingCenter® XS
- > 30 portions (13 lb) in one SelfCookingCenter® 61
- > 60 portions (26.5 lb) in one SelfCookingCenter® 62
- > 50 portions (22 lb) in one SelfCookingCenter® 101
- > 100 portions (44 lb) in one SelfCookingCenter® 102
- > 100 portions (44 lb) in one SelfCookingCenter® 201
- > 200 portions (88 lb) in one SelfCookingCenter® 202

These brands recommend the RATIONAL CombiFry®



1/2 GN (12" x 10")	N°:	6019.1250
2/3 GN (12" x 14")	N°:	60.73.619
1/1 GN (12" x 20")	N°:	6019.1150

### Overview of advantages:

- > 95% less fat
- > 40% fewer calories
- > Ideal for large quantities
- > Optimal browning and crispiness

## Roasting and baking pan.

Easily prepare classic pan-fried dishes now.



Set (Ø 6 1/4")



Set (Ø 9 7/8")



Patent pending

With the roasting and baking pan, you can prepare almost all of the classic pan-fried dishes, such as Swiss rösti, tortilla, quiches, pancakes, and even small cakes like tartes tatin. The excellent heat conductivity and the griddled surface ensure the best possible browning in minutes. Specially-formed carrier trays, which are available in both sizes, ensure easy, secure, and slip-free handling.

### Overview of advantages:

- > Available in two popular sizes  
Ø 6 1/4" or 9 7/8"
- > Uniform browning thanks to the waved bottom
- > Easy lift side handles
- > Designed for easy stacking
- > Carrier tray for secure and slip-free handling
- > Optimal non-stick properties
- > Easy to clean

### Roasting and baking pan, small (Ø 6 1/4")

Small roasting and baking pan	N°:	60.73.271
Carrier tray 1/1 GN (12" x 20"), small	N°:	60.73.212
Set (4 pans including carrier tray)	N°:	60.73.286

### Roasting and baking pan, large (Ø 9 7/8")

Large roasting and baking pan	N°:	60.73.272
Carrier tray 1/1 GN (12" x 20"), large	N°:	60.73.216
Set (2 pans including carrier tray)	N°:	60.73.287

TriLax

## Multibaker.

Up to 160 fried eggs in just 2 minutes.



### Overview of advantages:

- > Uniform browning
- > Ideal for large quantities
- > Optimal non-stick properties
- > Easy to clean

TriLax

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

1/3 GN (12" x 7")	2 molds	N°:	60.73.764
2/3 GN (12" x 14")	5 molds	N°:	60.73.646
1/1 GN (12" x 20")	8 molds	N°:	60.71.157

# Roasting and baking trays.

The all-purpose accessory.



Roasting and baking tray



Perforated baking tray



- Overview of advantages:**
- > Optimal uniformity
  - > Ideal for large quantities
  - > Exceptional durability
  - > Optimal non-stick properties
  - > Easy to clean



## Roasting and baking tray

Whether it's poultry, medallions, bread rolls, croissants, Danish pastries, roasted potatoes, or an assortment of other products, you can prepare an unbelievable variety of different foods with the roasting and baking tray. Everything is uniformly browned, remains juicy, and obtains a nice crust.

2/3 GN (12" x 14")	N°:	60.73.671
1/1 GN (12" x 20")	N°:	6013.1103
2/1 GN (24" x 20")	N°:	6013.2103

## Perforated baking tray

To crisp up all types of convenience baked goods.

2/3 GN (12" x 14")	N°:	60.74.147
1/1 GN (12" x 20")	N°:	6015.1103
2/1 GN (24" x 20")	N°:	6015.2103

# Granite enamelled containers.

Ideal for roasting, braising, pan-frying, and baking.



Container, 1 1/2" deep



Container, 2 1/2" deep

Granite enamelled containers by RATIONAL are almost indestructible. The corners of the containers are fully contoured, so that no portions are lost when baking cakes or gratins. Thanks to the excellent heat conductivity, the food is browned uniformly, whether it is a crispy breaded product, a juicy roast, or other bakery products.

- Overview of advantages:**
- > Optimal uniformity
  - > Universal use
  - > Uniform browning
  - > No portion losses
  - > Built to last

	1/2 GN (12" x 10")	2/3 GN (12" x 14")	1/1 GN (12" x 20")	2/1 GN (24" x 20")
3/4" deep	N°: 6014.1202	N°: 6014.2302	N°: 6014.1102	N°: 6014.2102
1 1/2" deep	N°: 6014.1204	N°: 6014.2304	N°: 6014.1104	N°: 6014.2104
2 3/8" deep	N°: 6014.1206	N°: 6014.2306	N°: 6014.1106	N°: 6014.2106

## Muffin and timbale mold.

Baking can be so easy.



The muffin and timbale mold is made from a highly flexible material and has optimal non-stick properties. With a fill volume of 3.4 fl oz (100 ml), it is particularly suited for the preparation of vegetable flans, fish timbales, bread pudding, poached eggs, and all kinds of desserts.

### Overview of advantages:

- > Highly flexible
- > Best non-stick properties
- > Ideal for delicate foods
- > Maximum durability
- > Easy to clean



1/1 GN (12" x 20")	12 molds	N°: 6017.1002
2/1 GN (24" x 20")	24 molds	N°: 6017.1001

## CombiGrill.

Simple grilling.



### Overview of advantages:

- > Traditional grill pattern
- > No preheating necessary
- > Also for large quantities
- > Optimal non-stick properties
- > Easy to clean

TriLax

Thanks to its special design, the CombiGrill is well-suited especially for the preparation of large quantities of grilled products. The products to be grilled are simply placed on the cold CombiGrill and loaded all at once. The CombiGrill does not need to be preheated thanks to the excellent heat conductivity of its special alloy.

1/1 GN (12" x 20")

N°: 6035.1017

## Loading aid.

The simple way to the perfect grill pattern.



CombiGrill with loading aid

The loading aid is the ideal enhancement to the CombiGrill. The loading aid really helps to reduce the workload when grilling large quantities, especially thinner grilled products, such as minute steaks or grilled vegetables. All products can now be loaded onto the loading grid outside of the appliance. Using the loading aid, the products are then placed onto the hot CombiGrill and easily removed when finished cooking. This is only available for the 61, 101, and 201 models.

1/1 GN (12" x 20")

N°: 60.73.848

# Grill and tandoori skewers.

A wide variety of skewers.



Grill and tandoori skewer set

**Overview of advantages:**

- > Different cross sections for universal use
- > Uniform browning on all sides
- > Easy to use



The grill and tandoori skewer has a remarkable number of possible uses. With a round, square, or triangular cross section, you will always have the right skewer for meat, fish, poultry, or vegetables.

Set 1/1 GN (12" x 20")* (skewer frame and 5 different skewers)	N°:	60.72.414
Set 2/1 GN (24" x 20")*	N°:	60.72.415
3x skewers $\bigcirc$ 1/4", 21" long	N°:	60.72.416
3x skewers $\bigcirc$ 3/8", 21" long	N°:	60.72.417
3x skewers $\square$ 1/4", 21" long	N°:	60.72.418
3x skewers $\square$ 3/8", 21" long	N°:	60.72.419
3x flat fish skewers $\square$ 3/8", 21" long	N°:	60.72.420
Grill and tandoori skewer frame 1/1 GN (12" x 20")	N°:	60.72.224
Grill and tandoori skewer frame 2/1 GN (24" x 20")	N°:	60.72.421

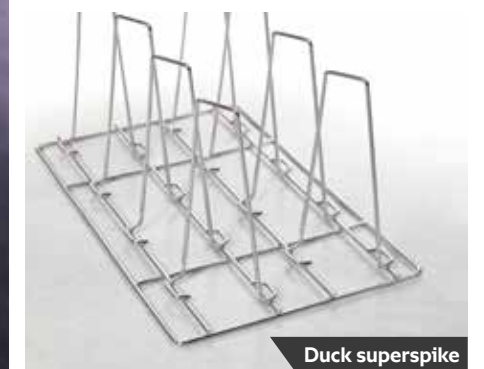
\*Set consists of: 1x skewer frame with 5 different skewers.

# Chicken and duck superspike.

Up to 96 chickens in only 40 minutes.



Chicken superspike



Duck superspike

The vertical arrangement of the poultry and the associated chimney effect drastically shortens the cooking time. This means that the breast meat is particularly juicy and the skin is uniformly browned. Easy handling allows this accessory to be loaded quickly.

**Overview of advantages:**

- > Easy to use
- > Juicy breast meat
- > Exceptional crispiness
- > Short cooking times
- > Great for large quantities

**Chicken superspike**

**Appliance size and load quantity**

Item no.	GN dimensions	Capacity	Product weight	Model XS	Model 61	Model 101	Model 62	Model 102	Model 201	Model 202
6035.1015	1/2 GN (12" x 10")	4 chickens	2.9 lb (1,300 g)	4	16	24			48	
6035.1016	1/1 GN (12" x 20")	6 chickens	4 lb (1,800 g)		12	18	24	36	36	72
6035.1006	1/1 GN (12" x 20")	8 chickens	2.9 lb (1,300 g)		16	24	32	48	48	96
6035.1010	1/1 GN (12" x 20")	10 chickens	2 lb (950 g)		20	30	40	60	60	120

**Duck superspike**

6035.1009	1/1 GN (12" x 20")	8 ducks	4.9 lb (2,200 g)		8	16	16	32	32	64
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**Chicken spit for horizontal chicken roasting (for 62, 102, and 202 models only)**

60.73.334		2 chickens per spit								Chicken spit 20" (530 mm) long
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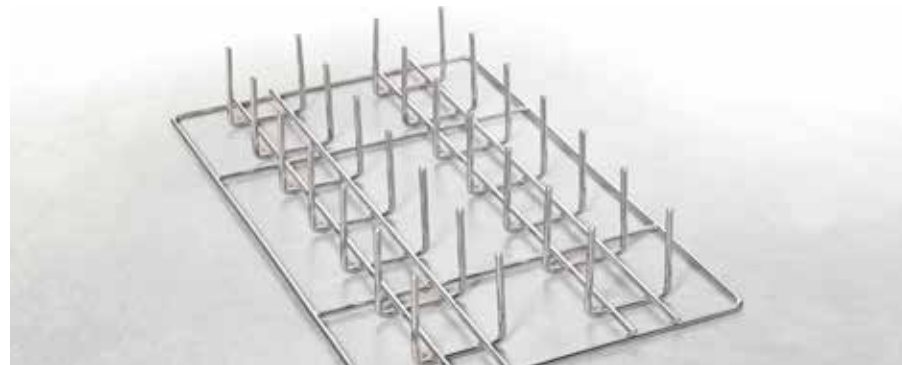
## Potato baker.

Up to 560 baked potatoes – roughly 50% faster.



### Overview of advantages:

- > Up to 50% faster
- > Large quantities – superior quality
- > Easy to handle
- > Effortless cleaning



With the unique potato baker by RATIONAL, you can prepare baked potatoes or corn on the cob without aluminum foil and up to 50% faster than usual.

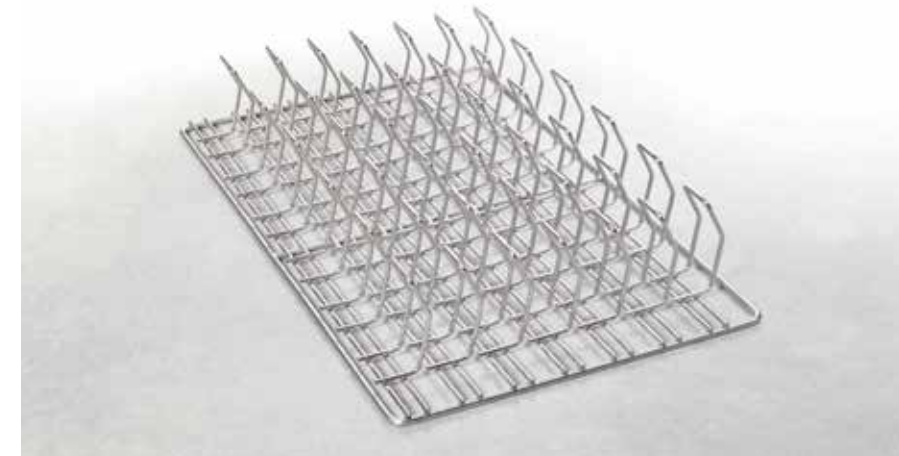
1/1 GN (12" x 20")

N°: 6035.1019

## Rib rack.

Delicate pre-cooking overnight and grill to finish when needed.

Patent



1/1 GN (12" x 20")

N°: 6035.1018

The vertical arrangement of the ribs on the rack means that the unit is fully utilized, with up to 176 lb per load (Each rib rack holds up to 6 full racks of ribs). The rib rack can cook large quantities of food and the quality is exceptional. After pre-cooking, the ribs can be finished when needed.

## Lamb and suckling pig spit.

Prep, load, that's it!

For problem-free preparation of a whole lamb or suckling pig.

Models 101/102/201/202 up to 26.5 lb 1/1 GN (12" x 20")	N°: 60.70.819
Model 201 up to 66 lb (1 spit with carrier)	N°: 6035.1003
Model 202 up to 66 lb (1 spit with carrier) <sup>1</sup>	N°: 6035.1002
Optional spit <sup>1</sup>	N°: 8710.1065

<sup>1</sup> Optional spit for second lamb or suckling pig. Only for 202 models.



# VarioSmoker.

Now prepare smoked items.



Give meat, fish, vegetables, and much more a superior smoke flavor and distinctive colors. Your products get a natural smoke flavor, which you can regulate exactly how you like. There is no need to buy a separate smoker. Now, everybody can smoke in all RATIONAL units built since 1997 (e.g. ClimaPlus Combi®, CombiMaster®, CombiMaster® Plus and all SelfCookingCenter® models)'. This is possible thanks to the RATIONAL VarioSmoker. Quick, easy, and cost-efficient.

RATIONAL VarioSmoker	N°: 60.73.010
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# RATIONAL GN accessories.

Exceptional quality – way above the norm.

The material used for the RATIONAL containers is up to 33% thicker than standard containers. This guarantees durability, maximum stability even with large quantities, and easy handling since there are no sharp edges.

Maximum perforation ensures that your food steams evenly and efficiently. Use this versatile, and durable accessory to steam vegetables or as a part of your buffet.



## Perforated container, stainless steel

	1/2 GN (12" x 10")	2/3 GN (12" x 14")	1/1 GN (12" x 20")	1/1 GN (12" x 20") (with hinged handles)	2/1 GN (24" x 20")
1 1/2" deep		N°: 6015.2304			
2 1/8" deep	N°: 6015.1265		N°: 6015.1165		
2 1/2" deep		N°: 6015.2306			N°: 6015.2165
3 1/2" deep	N°: 6015.1295		N°: 6015.1195	N°: 6016.1195	
4" deep					N°: 6015.2195
5 1/2" deep	N°: 6015.1215		N°: 6015.1115	N°: 6016.1115	

## Containers, stainless steel

	1/3 GN (12" x 7")	1/2 GN (12" x 10")	2/3 GN (12" x 14")	1/1 GN (12" x 20")	2/1 GN (24" x 20")
3/4" deep	N°: 6013.1302	N°: 6013.1202	N°: 6013.2302	N°: 6013.1102	N°: 6013.2102
1 1/2" deep	N°: 6013.1304	N°: 6013.1204	N°: 6013.2304	N°: 6013.1104	N°: 6013.2104
2 1/2" deep	N°: 6013.1306	N°: 6013.1206	N°: 6013.2306	N°: 6013.1106	N°: 6013.2106
4" deep		N°: 6013.1210	N°: 6013.2310	N°: 6013.1110	N°: 6013.2110



## Grid, stainless steel

Ideal for large roasts, smaller containers, sheet pans, and more.

2/3 GN (12" x 14")	N°: 6010.2301
1/1 GN (12" x 20")	N°: 6010.1101
2/1 GN (24" x 20")	N°: 6010.2101

# Finishing<sup>®</sup> systems for banqueting.

## Reduce event stress.

Regardless of whether it is 20, 100, or several thousand meals, with Finishing<sup>®</sup> food is perfectly prepared without a stressful, hectic rush. According to the number of guests, the plates are decorated cold and then stored cooled in mobile plate racks. Just before the food is needed, the plates are prepared for service at the same time using Finishing<sup>®</sup>, without causing you stress or requiring additional staff.

### Banquet systems for tabletop appliances

(featuring: mobile plate racks, thermocover, and transport trolleys)

The Finishing<sup>®</sup> system contains all of the important accessories needed to use Finishing<sup>®</sup> immediately.

Model 61	20 plates	N°: 60.70.400
Model 101	32 plates	N°: 60.70.401
	26 plates	N°: 60.70.801
Model 62	34 plates	N°: 60.70.402
Model 102	52 plates	N°: 60.70.403
	42 plates	N°: 60.74.064

In addition, you will need a run-in rail.

### Banquet systems for standalone appliances

(featuring: mobile plate rack and thermocover)

Model 201	60 plates	N°: 60.70.404
	50 plates	N°: 60.70.802
Model 202	120 plates	N°: 60.74.065
	100 plates	N°: 60.70.405
	84 plates	N°: 60.74.066

84 plates is standard and/or recommended.

### Thermocover

Special insulation materials enable dishes to be parked hot for up to 20 minutes after Finishing<sup>®</sup>. The simple magnetic seal means that the thermocover can be opened and closed quickly. It is also easy to clean and takes up little storage space.

Model 61	N°: 6004.1007
Model 101	N°: 6004.1009
Model 62	N°: 6004.1016
Model 102	N°: 6004.1014
Model 201	N°: 6004.1011
Model 202	N°: 6004.1012
Combi-Duo 61/101 base	N°: 60.70.856
Combi-Duo 62/102 base	N°: 60.70.884



Banquet systems for standalone appliances



Mobile plate rack

### Mobile plate rack (plates up to Ø 12 ¼")

	Number of plates	Maximum height of the plate	Maximum height of the dish	
Model 61	20 plates	1"	2"	N°: 60.61.047
	15 plates	1 ¼"	2 ¾"	N°: 60.61.128
Model 101	32 plates	1"	2"	N°: 60.11.030
	26 plates	1 ¼"	2 ¾"	N°: 60.11.149
Model 62	34 plates	1 ¼"	2 ½"	N°: 60.62.017
	24 plates	1 ½"	3 ¼"	N°: 60.62.061
Model 102	52 plates	1 ¼"	2 ½"	N°: 60.12.022
	42 plates	1 ½"	3 ¼"	N°: 60.12.062
Model 201	60 plates	1"	2"	N°: 60.21.099
	50 plates	1 ¼"	2 ¾"	N°: 60.21.104
Model 202	120 plates	1"	2"	N°: 60.22.108
	100 plates	1 ¼"	2 ½"	N°: 60.22.109
	84 plates	1 ½"	3 ¼"	N°: 60.22.182

For the 61, 62, 101, and 102 models, you will need a run-in rail.  
84 plates is standard and/or recommended.

### Transport trolley with thermocover base for Combi-Duo

The combination of the height-adjustable transport trolley and thermocover base was developed especially for the Finishing<sup>®</sup> with Combi-Duo appliances.

Model 61/Model 101 (transport trolley 60.60.188 and thermocover 60.70.856)	N°: 60.70.920
Model 62/Model 102 (transport trolley 60.70.160 and thermocover 60.70.884)	N°: 60.70.918



Transport trolley

### Run-in rail for mobile oven rack

For the 61, 62, 101, and 102 tabletop models, a run-in rail is required for the use of mobile oven racks or mobile plate racks.



Run-in rail for mobile oven rack

Model 61/Model 101	N°: 60.61.226
Model 62/Model 102	N°: 60.62.094

### Transport trolley for mobile oven rack

Transport trolley standard for:  
> Stand and base cabinets, height 39"

Model 61/Model 101	N°: 60.60.020
Model 62/Model 102	N°: 60.60.678

Transport trolley height-adjustable for:

- > Height adjustable 37 ¾" - 52 ¾"
- > Combi-Duo
- > Not available for 61/101 gas and 62/102 gas Combi-Duo configurations

Model 61/Model 101	N°: 60.60.188
Model 62/Model 102	N°: 60.70.160

# Combi-Duo.

## Double 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. You can then work in different cooking modes at the same time without needing additional space, which means maximum flexibility. Simply and conveniently control the bottom appliance using the upper control unit.



Model XS



Combi-Duo 61/101

### Model XS

Combi-Duo kit for Model XS on Model XS, right-hinged door	N°:	60.73.768
Combi-Duo kit for Model XS on Model XS, left-hinged door	N°:	60.74.276
Stand UG I for Combi-Duo Model XS on Model XS (W 25" I D 22" I H 21 7/8")	N°:	60.31.020
Stand UG I mobile for Combi-Duo Model XS on Model XS (W 25" I D 22" I H 21 7/8")	N°:	60.31.170
Stand UG II for Combi-Duo Model XS on Model XS (W 25" I D 22" I H 21 7/8")	N°:	60.31.046
UltraVent XS Combi-Duo	N°:	60.74.254
UltraVent Plus XS Combi-Duo	N°:	60.74.407

### Closed stacking kit:

#### SelfCookingCenter® and CombiMaster® Plus Models 61 and 101

Bottom appliance	Top appliance		
	Model 61 Electric	Model 61 Gas	
Model 61 electric	Feet 6" (150 mm)	N°: 60.71.926	N°: 60.71.926
Model 101 electric	Mobile	N°: 60.71.927	N°: 60.71.927
Model 61 gas	Feet 6" (150 mm)		N°: 60.71.929
Model 101 gas**	Mobile		N°: 60.71.930

Stand UG I for Combi-Duo Model 61 on Model 61 Height 8 1/4" (210 mm) (for Combi-Duo with unit feet only)	N°:	60.30.362
Stand UG I mobile for Combi-Duo Model 61 on Model 61 Height 8 1/4" (210 mm) (for Combi-Duo with unit feet only)	N°:	60.30.363
UltraVent recirculating hood for Combi-Duo electric appliances	N°:	60.74.973
UltraVent Plus recirculating hood for Combi-Duo electric appliances	N°:	60.74.977
Height-adjustable transport trolley for Model 61/Model 101	N°:	60.60.188
Integrated fat drain kit for feet and mobile versions	N°:	60.73.303
Integrated fat drain kit for Model 61E/61E on stand UG I 8 1/4"	N°:	60.73.301
Transport trolley for integrated fat drain system	N°:	60.73.309

UltraVent Plus may not be mounted on the mobile Combi-Duo.

### Closed stacking kit:

#### SelfCookingCenter® and CombiMaster® Plus Models 62 and 102

Bottom appliance	Top appliance		
	Model 62 Electric	Model 62 Gas	
Model 62 electric	Feet 6" (150 mm)	N°: 60.71.932	N°: 60.71.932
Model 102 electric	Mobile	N°: 60.71.933	N°: 60.71.933
Model 62 gas	Feet 6" (150 mm)		N°: 60.71.935
Model 102 gas**	Mobile		N°: 60.71.936

Stand UG I for Combi-Duo Model 62 on Model 62 Height 8 1/4" (210 mm) (for Combi-Duo with unit feet only)	N°:	60.30.365
Stand UG I mobile for Combi-Duo Model 62 on Model 62 Height 8 1/4" (210 mm) (for Combi-Duo with unit feet only)	N°:	60.30.366
UltraVent recirculating hood for Combi-Duo electric appliances	N°:	60.74.974
UltraVent Plus recirculating hood for Combi-Duo electric appliances	N°:	60.74.979
Height-adjustable transport trolley for Model 62/Model 102	N°:	60.70.160
Integrated fat drain kit for feet and mobile versions	N°:	60.73.304
Integrated fat drain kit for Model 62E/62E on stand UG I 8 1/4"	N°:	60.73.302
Transport trolley for integrated fat drain system	N°:	60.73.309

Combi-Duo Model 61 on Model 62 or Model 61 on Model 102 available upon request. UltraVent Plus may not be mounted on the mobile Combi-Duo.

### Open stacking kit:

#### SelfCookingCenter® and CombiMaster® Plus Models 62 and 102

Bottom appliance	Top appliance		
	Model 62 Electric	Model 62 Gas	
Model 62 electric	Feet 6" (150 mm)	N°: 60.74.069	N°: 60.74.069
Model 102 electric	Mobile	N°: 60.74.149	N°: 60.74.149
Model 62 gas	Feet 6" (150 mm)		N°: 60.74.155
Model 102 gas**	Mobile		N°: 60.74.156

Stand UG I for Combi-Duo Model 62 on Model 62 Height 8 1/4" (210 mm) (for Combi-Duo with unit feet only)	N°:	60.30.365
Stand UG I mobile for Combi-Duo Model 62 on Model 62 Height 8 1/4" (210 mm) (for Combi-Duo with unit feet only)	N°:	60.30.366
UltraVent recirculating hood for Combi-Duo electric appliances	N°:	60.74.974
UltraVent Plus recirculating hood for Combi-Duo electric appliances	N°:	60.74.979
Integrated fat drain kit for feet and mobile versions***	N°:	60.73.304
Integrated fat drain kit for Model 62E/62E on stand UG I 8 1/4" (210 mm)	N°:	60.73.302
Transport trolley for integrated fat drain system	N°:	60.73.309

UltraVent Plus may not be mounted on the mobile Combi-Duo.



Combi-Duo 62/102



Open stacking kit

\*\*We do not recommend the Combi-Duo configurations 61 gas on 101 gas or 62 gas on 102 gas due to hood interference and operator safety risk!  
\*\*\*The installation is only available on the right-hand side for Combi-Duo gas versions.

# Stands and base cabinets.

## For stable installation of appliances.

To provide secure support for your RATIONAL appliance, we offer stands and base cabinets made from high-grade, robust stainless steel. All stands and base cabinets conform to the applicable hygiene standards.



	Model XS	
<b>Stand UG XS</b>	W 24 3/4"   D 17 1/4"   H 5 7/8"	
Raises unit by 6" - 7 1/2" on low work surfaces; compensates for slightly uneven work surfaces; allows you to attach your RATIONAL unit to a table	N°:	60.31.029

	Model XS	Combi-Duo Model XS
<b>Stand UG I XS, open on all sides</b>	W 25"   D 22"   H 36 5/8"	
Standard	N°: 60.31.018	N°: 60.31.020
Mobile (casters, brakes)	N°: 60.31.169	N°: 60.31.170
<b>Stand UG II XS, side walls and top</b>	W 25 1/8"   D 22 1/8"   H 36 3/4"	
8 sets of support rails with two storage compartments and intermediate level	N°: 60.31.044	
4 sets of support rails with one storage compartment		N°: 60.31.046

	Models 61 and 101		Models 62 and 102	
<b>Stand UG I, open on all sides</b>	W 33"   D 23 1/8"   H 26 3/8"		W 42"   D 31 1/2"   H 26 3/8"	
Standard	N°: 60.30.320	N°: 60.30.324		
Mobile (casters, brakes)	N°: 60.30.321	N°: 60.30.325		
<b>Stand UG II, 14 pairs of supporting rails, side panels, and top</b>	W 33"   D 29"   H 26 3/8"		W 42"   D 36 3/4"   H 26 3/8"	
Standard	N°: 60.30.328	N°: 60.30.331		
Mobile (casters, brakes)	N°: 60.30.329	N°: 60.30.332		
<b>Base cabinet US III, 14 pairs of supporting rails, side panels, rear panel, and top</b>	W 33"   D 29"   H 26 3/8"		W 42"   D 36 3/4"   H 26 3/8"	
Standard	N°: 60.30.334	N°: 60.30.339		
Mobile (casters, brakes)	N°: 60.30.335	N°: 60.30.340		
<b>Base cabinet US III UltraVent version (Model 61 and 62) in combination with UltraVent or exhaust hood, 20 pairs of supporting rails, raised to 36 5/8" (931 mm)</b>	W 33"   D 29"   H 36 5/8"		W 42"   D 36 3/4"   H 36 5/8"	
Standard	N°: 60.30.337	N°: 60.30.342		
Mobile (casters, brakes)	N°: 60.30.338	N°: 60.30.343		
<b>Base cabinet US IV, 14 pairs of supporting rails, double wing doors, closed on all sides</b>	W 33"   D 29"   H 26 3/8"		W 42"   D 36 3/4"   H 26 1/2"	
Standard	N°: 60.30.344	N°: 60.30.348		
Mobile (casters, brakes)	N°: 60.30.345	N°: 60.30.349		
<b>Undercarriage, on rugged stainless steel casters</b>	W 33"   D 23 1/8"   H 8"		W 42"   D 36 1/2"   H 8"	
Mobile with casters	N°: 60.60.968	N°: 60.60.513		
<b>VersaTop (Models 62 and 102)</b> to provide the possibility to add another piece of equipment, with a maximum load of 550 lb (250 kg), on top of the RATIONAL unit		Gas W 42 1/2"   D 47 1/2"	Electric W 45"   D 36 7/8"	
Unit feet 6" (150 mm)	N°: 60.74.279	N°: 60.74.248		
Mobile with casters (with 2 locking)	N°: 60.74.281	N°: 60.74.249		

# Special installation versions.

Always the perfect solution for you.

## Integration kit Model XS

Visual effects and images are vital, especially in front cooking areas. The extremely flexible and easy-to-use integration kit includes the UltraVent XS or UltraVent Plus XS recirculating hood, which absorbs and dissipates steam. The panel set, also included, prevents the build-up of dirt, even in areas that are difficult to reach. It also meets the stringent hygiene standards and delivers a professional and harmonized look in your kitchen.



Integration kit Model XS with UltraVent XS (for cabinet dimensions 27 1/2" width, 37 3/4" height, 23 5/8" depth)	N°: 60.74.285
Integration kit Model XS with UltraVent Plus XS (for cabinet dimensions 27 1/2" width, 37 3/4" height, 23 5/8" depth)	N°: 60.74.408

**Mobile catering accessories. Always the best cooking results, even when you're on the go.**

## Catering kit

These accessories (supporting frame and stainless steel feet) are fixed under the appliance in place of the normal feet. The supporting bar along the side is for protection and handling.



Model 61/Model 101	N°: 60.73.111
Model 62/Model 102	N°: 60.73.141

## Stand UG II catering version

14 pairs of supporting rails. Closed top and side panels, rear panel open, reinforced at the sides. Four stainless steel casters with Ø 7 3/4". Must be used in conjunction with the catering kit.

Model 61/ Model 101	Mobile (casters, brakes) W 46 3/4" I D 28 1/2" I H 30 5/8"	N°: 60.30.890
Model 62/ Model 102	Mobile (casters, brakes) W 55 5/8" I D 36 3/4" I H 30 5/8"	N°: 60.30.891

# RATIONAL exhaust air technology.

For your kitchen environment.

## UltraVent

The condensation technology in the UltraVent absorbs and dissipates steam. An additional external connection or extension to an existing exhaust air system is not required for this air recirculation hood. Installation is simple and it can be retrofitted at any time.

## UltraVent Plus

In addition to the UltraVent condensation technology, RATIONAL also offers the UltraVent Plus, which is equipped with special filters. This captures vapours, grease and the lingering smoke that builds up while grilling and roasting. RATIONAL appliances can be installed even in critical locations, such as in front cooking areas.



		UltraVent	UltraVent Plus
Model XS	Electric	N°: 60.74.159	N°: 60.74.406
	Combi-Duo	N°: 60.74.254	N°: 60.74.407
Model 61/Model 101	Electric	N°: 60.74.971	N°: 60.74.975
	Combi-Duo*	N°: 60.74.973	N°: 60.74.977
Model 62/Model 102	Electric	N°: 60.74.972	N°: 60.74.976
	Combi-Duo*	N°: 60.74.974	N°: 60.74.979

\*UltraVent Plus may not be mounted on the mobile Combi-Duo

# RATIONAL special accessories.

Always the perfect solution.



Patent



## Trolley ramp

Inclines in the kitchen floor (up to 3%) can be compensated for with the trolley ramp. It ensures that the mobile rack can be run into the RATIONAL appliance impact-free.

Model 201	N°: 60.21.080
Model 202	N°: 60.22.181

## Appliance and mobile oven rack elevation

Increases ground clearance underneath the RATIONAL appliance by 2 3/4". Only in combination with the mobile oven rack height extension.

Appliance elevation Model 201/Model 202	N°: 60.70.407
Mobile oven rack elevation Model 201	N°: 60.21.184
Mobile oven rack elevation Model 202	N°: 60.22.184



## Heat shield for left side panel

Retrofitting a heat shield allows you to place a radiant heat source (e.g. grill) near the left side panel.

Model XS	N°: 60.74.182
Model 61	N°: 60.70.390
Model 62	N°: 60.70.392
Model 101	N°: 60.70.391
Model 102	N°: 60.70.393
Model 201	N°: 60.70.394
Model 202	N°: 60.70.395



## Condensation breaker

Accelerates the expulsion of steam and other vapors from the vent pipe. Steam and vapors can thus be diverted through a pipe into an exhaust system.

Model XS	N°: 60.74.037
Models 61, 62 & 101	N°: 60.72.591
Model 102	N°: 60.72.592
Models 201, 202	N°: 60.72.593



## Handle holder for mobile oven rack

The handle of the mobile oven rack has its fixed place and is within easy reach (included in scope of delivery for standalone appliances).

Model 201/Model 202	N°: 60.72.378
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## Full-size sheet pan adapter (not for mobile oven racks)

For use of full-size sheet pans 18" x 26". Combination of several adapters is possible (max. 3 for 62 model and 5 for 102 model).

Model 62/Model 102	N°: 60.12.139
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## Wall bracket

For space savings, there is a wall attachment (mounting material not included). The attachment and mounting material should be used after consultation with an architect/structural engineer and the building owner.

Model XS	N°: 60.30.968
Model 61	N°: 60.70.963



## Grease drip container with drain lock (including cover and 30" drain hose)

Ideal for catching grease when grilling and roasting. The grease drip container is easy and safe to drain using the lockable ball valve after cooling.

*1/1 GN (12" x 20")	N°: 8710.1135
*2/1 GN (24" x 20")	N°: 60.70.776

# Care products.

## Cleanliness, hygiene, and safety.



RATIONAL care products are individually tailored to the requirements of optimal care for RATIONAL appliances and fulfill the highest quality requirements.



### RATIONAL cleaning tabs

(for all SelfCookingCenter® and CombiMaster® Plus appliances with automatic cleaning)

The cleaning tabs developed by RATIONAL, with the new intensive active ingredients, guarantees maximum cleaning power at all times. The tabs are highly concentrated and very economical.

Cleaning tabs, 100x	N°: 56.00.210A
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### RATIONAL care tabs

(for the SelfCookingCenter® with Efficient CareControl)

Highly effective care products ensure active protection and will significantly extend the service life of your SelfCookingCenter®. The care tabs contain special scale-dissolving ingredients that prevent limescale buildup, ensuring ongoing operational efficiency. They eliminate the need for a water softener and time-consuming descaling.

Care tabs, 150x	N°: 56.00.562
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### RATIONAL rinse aid tabs

(for the SelfCookingCenter® without Efficient CareControl and CombiMaster® Plus with automatic cleaning)

Highly effective care products ensure active protection and will significantly extend the service life of your units. The cooking cabinet will be hygienically clean and sparkling.

Rinse aid tabs, 50x	N°: 56.00.211
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### RATIONAL defoamer tabs

(for all SelfCookingCenter® and CombiMaster® Plus appliances)

Defoamer tabs help reduce foaming in water types subject to severe foam build-up.

Defoamer tabs, 120x	N°: 56.00.598
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### Liquid cleaner

(for all CombiMaster® and ClimaPlus Combi® appliances, and CombiMaster® Plus without automatic cleaning)

RATIONAL liquid cleaner and rinse aid were specially developed in our laboratories. They are perfectly paired for hygienic cleanliness and care.

Special soft cleaner – for soiling resulting from cooking applications <392°F (<200°C), non-corrosive, 2.65 gal (10 liters) (for ClimaPlus Combi® with CleanJet® and for manual cleaning)	N°: 9006.0136
Grill cleaner for stubborn dirt, 2.65 gal (10 liters) (for ClimaPlus Combi® with CleanJet® and for manual cleaning)	N°: 9006.0153
Rinse aid, 2.65 gal (10 liters) (only for ClimaPlus Combi® with CleanJet®)	N°: 9006.0137



### Descaler

The descaler solution and pump are a special pump and process used to effectively clean the steam generator.

Descaler, 4x 1 gallon	N°: 6006.0110US
Descaling foot pump	N°: 6004.0203

### Hand spray gun

The hand spray gun made from durable plastic is extra light to handle, yet still strong. By using the installed pump mechanism, you produce enough pressure, so that you spray the places which are to be cleaned with one press of the button.

Hand spray gun for manual cleaning	N°: 6004.0100
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# RATIONAL special accessories.

## Must-haves!



### Accessories for the breakfast buffet

- > Multibaker for fried eggs, pancakes, and omelets
- > Roasting and baking tray for bacon, sausages, and bread rolls
- > Roasting and baking pan for omelets, scrambled eggs, and pancakes



### Accessories for à la carte

- > Roasting and baking tray for pan-fried dishes
- > Granite enamelled containers (¾" deep) for breaded products
- > Grill and pizza tray for grilled meat, fish, vegetables, and pizza
- > Grilling and roasting plate for grilled meat, fish, vegetables, and pan-fried dishes
- > CombiFry® for wedges, nuggets, and breaded chicken strips
- > Roasting and baking pan for rösti, omelets, and tarte tatin



### Accessories for Finishing® à la carte

- > Grids, stainless steel for effortless plate loading



### Accessories for mise en place or production

- > Container, stainless steel
- > Container, perforated, stainless steel for steamed dishes or fresh pasta
- > Grids, stainless steel for large roasts
- > Chicken and duck superspike
- > Granite enamelled container for braising and cakes
- > CombiGrill for larger quantities of steak
- > Grill and pizza tray for grilled foods and bread
- > Diamond and grill grate for large quantities of steak
- > CombiGrill with loading aid for large quantities of thinner products
- > Rib rack for pre-cooking spare ribs
- > VarioSmoker for smoking
- > Roasting and baking pan for tortillas, tarte tatin, and quiches



### Accessories for baking

- > Roasting and baking tray for croissants or Danish pastries
- > Granite enamelled container (¾", 1 ½", and 2 ½" deep) for cakes
- > Perforated baking trays for bread rolls
- > Grill and pizza tray for tarte flambée, pizza, and bread
- > Muffin and timbale mold
- > Roasting and baking pan for cakes, pancakes, muffins, and soufflés



### Accessories for grilling

- > Grill and pizza tray for fine grill marks and baking
- > Grilling and roasting plate for a wider grill pattern and pan-frying
- > CombiGrill for a coarse grill pattern on steaks
- > Diamond and grill grate for traditional grill marks
- > CombiGrill with loading aid for thinner products
- > Grill and tandoori skewer for cooking meat, fish, poultry, and vegetables

# Simple appliance and data management. ConnectedCooking.



ConnectedCooking is the world's most state-of-the-art cloud-based networking solution for professional kitchens. Whether you own one RATIONAL unit or several, ConnectedCooking opens up a wealth of new and convenient possibilities.

All you have to do is connect your RATIONAL unit to a network. Discover the world of ConnectedCooking.

Get update messages on everything happening with your units. Capture and document all key HACCP data. The Remote Access feature lets you control any of your connected units quickly and easily using your PC, smartphone, or tablet (iOS and Android devices). Keeping your units on the cutting edge of technology is fast and secure: updates are always provided automatically and at no charge. Just start the update process – the unit will take care of the rest. Browse thousands of international recipes, which include quantities, detailed descriptions, and unit settings. With ConnectedCooking, distributing cooking programs is a piece of cake.

With ConnectedCooking, you always know what's going on in your kitchen, and you can even make adjustments when you are not on-site. And now, it's easy to transmit cooking programs to all of the units in your kitchen.

[www.connectedcooking.com](http://www.connectedcooking.com)



## RATIONAL USB data storage device

Profit from free software updates with the RATIONAL USB stick. You can download the latest software from ConnectedCooking at any time. You can also conveniently save your cooking programs and transfer them to other appliances. Downloading HACCP data allows you to document your food hygiene and safety process.

USB stick for cooking programs and HACCP data

N°: 42.00.162

# Would you like a quote?

Company	Contact
Street	City, State Zip Code
Phone Number	Fax Number
E-mail	

**RATIONAL USA**  
888-320-7274  
[info@rational-online.us](mailto:info@rational-online.us)

## Quote – please enter quantities and item numbers:

Quantity	Item name	Item number	Gastronorm size
	Cleaning tabs, 100x per bucket (page 30)	N°: 56.00.210A	
	Care tabs, 150x per bucket (page 30)	N°: 56.00.562	
	Rinse aid tabs, 50x per bucket (page 30)	N°: 56.00.211	
	Grill cleaner, 2.65 gal (10 l) per canister (page 31)	N°: 9006.0153	
	Grilling and roasting plate with TriLax coating (page 4)		
	Grill and pizza tray with TriLax coating (page 5)		
	Diamond and grill grate with TriLax coating (page 6)		
	CombiFry® (page 7)		
	Roasting and baking pan set (small/large) (page 8)		
	Multibaker with TriLax coating (page 9)		
	Roasting and baking tray with TriLax coating (page 10)		
	Perforated baking tray with TriLax coating (page 10)		
	Container, granite enamelled (page 11)		
	Muffin and timbale mold (page 12)		
	CombiGrill (page 13)		
	Loading aid (page 13)		
	Grill and tandoori skewer (page 14)		
	Chicken superspike (page 15)		
	Potato baker (page 16)		
	Rib rack (page 17)		
	Perforated container, stainless steel (page 19)		
	Container, stainless steel (page 19)		
	Grid, stainless steel (page 19)		



**24/7**

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