

The SelfCookingCenter®





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

Our promise to you:
We use all our efforts to concentrate on turning your ideas into reality.

Even the best ideas can be better.

From the combi-steamer to
the SelfCookingCenter®.



Scan here to
watch the video.

It has been our mission to offer you the best cooking tool for more than 40 years. A tool with which you can realise your idea of cooking. One with which your food always turns out the way you want it. A tool that is easy to use and relieves you from routine tasks so you can master the day-to-day requirements of your kitchen with less stress – and one that at the end of the day pays off.

It all began with the idea of combining steam and hot air in a single appliance. In 1976, we therefore developed our first combi-steamer and have since been constantly working on continuously improving it. But that wasn't enough for us. In order to provide you with even more targeted support in the kitchen, we developed an assistant fitted with true intelligence: the new SelfCookingCenter® with 5 senses – more than a conventional combi-steamer. It senses, recognises, thinks with you, learns and even communicates with you. A cooking assistant who stands by your side. Always.

With our modern ConnectedCooking network solution, you will always have everything under control: central appliance management, distribution of cooking programmes, HACCP documentation and control via smart phone as well as many other functions. All information will be conveniently sent to you in real time, exactly where you want it. So you will always know what is happening.



Steam



Convection



Combination



Fits into any professional kitchen.

Confirmed by satisfied customers.

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

On less than about 1 m² of space, you can grill, roast, bake, steam, stew, blanch or poach – and it can do that regardless of whether you want to prepare meat, fish, poultry, vegetables, egg dishes, baked goods or desserts, whether it is for thirty or several thousand meals.

It provides the help 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 the monitoring and checking for you. It sets the temperature, humidity and cooking time by itself. It monitors the cooking level and the browning and even saves you from having to keep turning pan-fried foods.

With over 750,000 RATIONAL appliances on the market, our appliances have become a standard in professional kitchens all over the world. And what we're particularly happy about: 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.

The SelfCookingCenter® is now also available as a smaller size: the new SelfCookingCenter® XS. Request our special brochure for more information. Or visit our website at www.rational-online.com.



The combination of heat and steam in one single appliance offers you new possibilities in the professional preparation of food. The food is cooked very gently, which provides much healthier and nutritious meals. The new SelfCookingCenter® covers 95% of all the usual cooking applications.

Steaming between 30-130 °C

Stewing, poaching, blanching and steaming – our high-performance steam generator does all of that. Whether it is vegetables, fish or egg dishes, you will achieve strong colours thanks to the precise steam temperatures and maximum steam saturation. The vitamins and minerals are preserved.

Convection between 30-300 °C

Delicate fillets, crispy chops, grilled steaks, soft baked goods – thanks to sustained convection up to 300 °C, everything is prepared with consistency, crispiness and juiciness.

Combination of steam and convection air between 30-300 °C

The hot and humid climate prevents the food from drying out, minimises weight loss and ensures an even browning of roasted joints, gratins or bakes. You will achieve a special culinary experience and the cooking times are much shorter than with conventional cooking appliances.



Only the result counts.

The SelfCookingCenter®
with the 5 senses.

This is only possible because the SelfCookingCenter® is the first cooking system in the world to have real intelligence, as you no longer need to set and continuously readjust the ideal temperature, humidity or air speed. You simply specify your desired result, even whether you prefer your food rare, medium or well done, with light or dark browning, with or without crisping.

Equipped with 5 senses, it senses the ideal cooking cabinet conditions, recognises the size and quantity of food, thinks ahead and knows how a dish is best cooked, learns which habits a chef prefers and even communicates with them.

Together with chefs, nutritionists, physicists and engineers, we have brought the most important features of a modern cooking appliance to a new standard; cooking performance, food quality, simplicity and efficiency. A standard none of our customers can now do without.



- > Senses the current cooking cabinet conditions and the consistency of the food
- > Recognises the size, load quantity and product condition and calculates the browning
- > Learns which cooking habits you prefer and implements them
- > Thinks ahead and constantly reprogrammes the ideal path to your desired result while cooking
- > Communicates with you and shows you what your RATIONAL is doing to implement your specifications

Overview of advantages:

- > Excellent food quality at all times
- > Easy to operate even for untrained staff
- > Minimal running costs

The SelfCookingCenter®.

It is simple, cooks delicious and healthy food with low costs.



Our motivation was and remains to make your work as easy as possible. That is why we have equipped the new 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 food, determine desired result – done! iCookingControl will prepare your food exactly as you specify, every time. It doesn't matter who is using the appliance. It recognises the size and condition of the products as well as the loaded quantity. It thinks ahead and constantly reprogrammes and automatically adapts the cooking ideal path to your desired result.



Precision for top quality – HiDensityControl®

Highly sensitive sensors detect and recognise 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

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

Select desired result. Load. Done. iCookingControl.

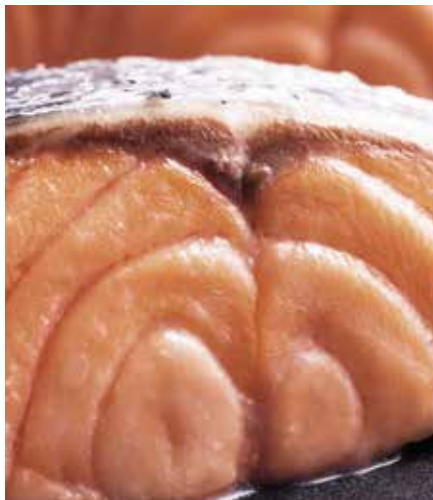
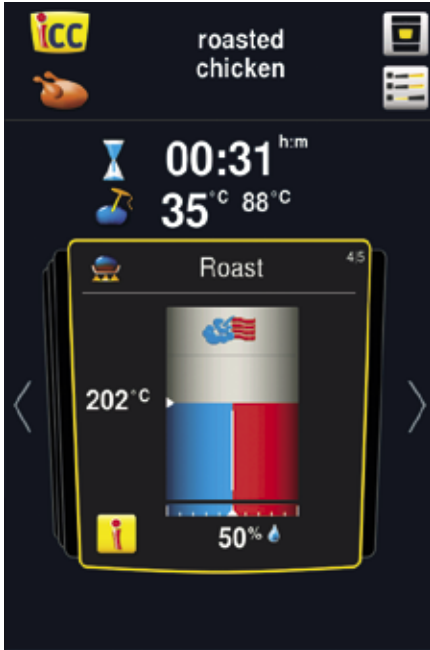
It has never been simpler to produce the food quality that you want. Whether it's fish, meat, poultry, baked goods, egg dishes or desserts – everything is cooked gently in the SelfCookingCenter® and exactly how you want it. You specify the result and the SelfCookingCenter® does what you say. Consistently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

With its sensors, iCookingControl recognises the size and condition of the products as well as the load size, and reprogrammes the best path to your desired result depending on the food. It makes all the necessary decisions and automatically sets the temperature, the cooking cabinet climate and the cooking time. Every adjustment is shown to you on the display. That way you know exactly what is happening and can keep an eye on it. iCookingControl also learns your cooking habits and preferences and adjusts the settings to your requirements. You no longer need to check or monitor anything and everything will turn out exactly how you want it. You can always rely on this chef's assistant.

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

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

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



- Overview of advantages:**
- > Intelligent cooking processes: no monitoring or checking required
 - > Your desired result at the push of a button: easy to use, even for temporary staff
 - > Automatic adjustments of the cooking process: best cooking results every time
 - > Ideal cooking point is always reached gently: up to 10 % less consumption of raw materials than units without HiDensityControl®

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



**“We use the SelfCookingCenter®
for quality, quantity and consistency
across a variety of foods; banquets
for hundreds to an a la carte dish.”**

Paul Taylor, Executive Chef, Hilton
Birmingham Metropole, Birmingham, UK

With iLevelControl you can master à la carte, mise en place or your breakfast service effortlessly, quickly and flexibly. On just about 1 m² of space, you can use a large number of different cooking appliances such as pots, pans, a grill, roasting tray or deep-fat fryer simply one on top of the other. You can therefore prepare all kinds of different food in a single appliance, all at the same time.

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

If a dish is ready, iLevelControl will let you know and show the corresponding rack in the display. If you want, the system will also light up which rack can be loaded or removed. This excludes the possibility of operator errors. Your food will always be cooked perfectly and exactly how you want it.

Overview of advantages:

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

Your customer will taste the quality. Every day.

HiDensityControl®.

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

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

Overview of advantages:

- > Dynamic air mixing: outstanding uniformity on all levels
- > Active dehumidification: crunchy crackling and crisp breaded coatings
- > Maximum steam saturation: no drying even with delicate foods
- > High performance and maximum temperature up to 300 °C: traditional grill pattern even with large quantities – short heating up times and thus minimal energy consumption



“With croissants, Fait Maison has found the SelfCookingCenter® not only bakes them to perfection, light, fluffy and crisp, but also saves about 10% in ingredients. The croissants come out about 20% bigger from the RATIONAL SelfCookingCenter® than from our old ovens. So not only are they better, but we also need less dough per portion.”

Mohamed Osman, Managing Director,
Fait Maison, UK

HiDensityControl®: Concentrated power



Fresh steam generator: Precise steam temperatures and maximum steam saturation guarantee the best possible food quality for healthy and nutritious cuisine, without requiring any costly water softening.



Intelligent climate management: The humidity measurement also takes into account the food's own moisture and allows the cooking cabinet climate to be set and regulated down to the percent. For crispy and succulent roasts and light textures.



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



Active dehumidification: Innovative vacuum technology quickly and efficiently dehumidifies the cooking cabinet. For crispy crusts and crunchy breading.

Simply clean with no limescale. Efficient CareControl.

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

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

Expensive and high-maintenance water softening is no longer necessary. The new Efficient CareControl needs around 30% less resources than the previous model*. Therefore costs much less than a thorough manual clean and is also particularly safe due to the use of tabs.

* Models before 2014



“We save at least £750 a year only because we no longer need a water softening system. We have also reduced the running costs for cleaning chemicals, water and energy to a minimum.”

Alan Bird, Owner, Birds of Smithfields, London, UK

Overview of advantages:

- > Solid cleaning agent: particularly safe to use
- > Recognition of 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 customised cleaning plan: always clean and maintained with sparkling hygiene guarantee



Saves energy, time, goods and space. whiteefficiency®.

whiteefficiency® is our contribution to sustainability that begins right from product development. We work in close collaboration with universities to find solutions that save on resources. This policy also manifests itself in the company's environmentally certified production, our energy efficient sales logistics and in the return and recycling of old appliances.

The rewards of whiteefficiency® are most visible in your kitchen. You save on energy, water and raw ingredients and produce less waste. RATIONAL also frees up to 30% more space as you can replace 40 to 50% of all standard cooking appliances. The ethos of whiteefficiency® is above all to be there for you when you need us. Our integrated service approach ensures you get the maximum benefit from our appliances. From the start and throughout the product service life.



Average restaurant with 200 meals a day with two SelfCookingCenter® 101 units – additional earnings compared to models without HiDensityControl®.

Your profit	Amount budgeted per month	Your extra earnings per month	Do the calculation for yourself
Meat / Fish / Poultry			
An average of 10% less raw materials purchased through precise regulation and iCookingControl.	Cost of goods £5,990 Cost of goods with SelfCookingCenter® £5,391	= £599	
Power			
The unique cooking performance, iLevelControl and state of the art control technology consume up to 28% less energy.	Consumption 2,363 kWh x £0.14 per kWh Consumption with SelfCookingCenter® 1,701 kWh x £0.14 per kWh	= £93	
Working time			
iLevelControl shortens production time by up to 30% through rolling loads. Doing away with routine tasks with iCookingControl.	30 hours less x £20	= £600	
Water softening / descaling			
These costs are eliminated entirely with Efficient CareControl.	Conventional costs £47 Costs with SelfCookingCenter® £0	= £47	
Your extra earnings per month		= £1,339	
Your extra earnings per year		= £16,068	



Top quality is our goal.

The right accessory is the perfect partner.

Only by using original RATIONAL accessories can you make full use of the SelfCookingCenter®'s possibilities. This is how you can undertake special applications such as preparing pre-fried products, grilling chicken and duck, cooking whole lambs and suckling pigs. Even escalopes and steaks can be prepared without time consuming turning. Original RATIONAL accessories are specially matched to your RATIONAL unit. They are extremely rugged and thus ideal for daily, hard use in the professional kitchen.

Grill and pizza tray

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

Cross and stripe grill grate

Thanks to its innovative design, the new cross and stripe grill grate offers you two different grill patterns with just one grate. Depending on which side you use, the cross and stripe grill grate will either give your food the classic grill stripes or the popular original American steakhouse pattern.

Roasting and baking sheets

The aluminium baking sheets by RATIONAL display excellent non-stick properties as well as robustness and durability. Bread rolls, Danish pastries, pan-fried food and breaded products will be nice and brown and crispy.

Multibaker

The Multibaker is perfect for cooking fried eggs, omelettes, hash browns, or tortilla española in large batches. The special non-stick coating guarantees that the food will not stick.

For further information, please request our accessories brochure or our application brochures. Or visit our website at www.rational-online.com.



Grill and pizza tray



Cross and stripe grill grate



Roasting and baking tray



Multibaker

Technology that does more.

Because details make the difference.



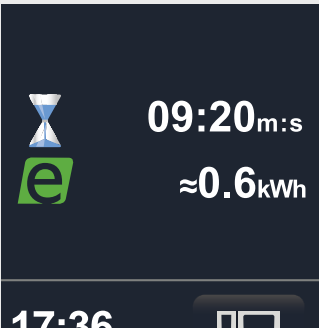
LED lighting with rack signalling

The completely new LED lighting provides optimal illumination of the cooking cabinet and of every single rack, from top to bottom and from back to front. The light neutrally reflects the browning of the products. Energy-saving, durable and low maintenance. The new rack signalling makes using iLevelControl even easier; a blinking light signals which rack needs to be loaded or unloaded.



Triple pane glass door

Triple pane glass door with cutting edge heat reflection coating ensures minimum heat loss. You save up to 10% in energy costs as a result. Since all the panels can be cleaned, visibility remains good for well over a 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 both on the display and as a download.



RATIONAL ConnectedCooking

Connect your RATIONAL appliances easily with the latest network solution for professional kitchens. With ConnectedCooking you always have everything under control: Simple appliance management, remote access function via smart phone, automatic HACCP documentation or you can download recipes from the RATIONAL library conveniently onto your devices. Find out 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, or deglaze or add water to a dish. The integral automatic retraction system and automatic water shut-off mechanism offer optimum safety and hygiene conforming to EN 1717 and SVGW standards (Swiss Association for the Gas and Water Industry).



Centrifugal grease separator system

No need to change or clean grease filters and the cooking cabinet air is still clean. A pure taste experience.



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, typical grill pattern and juicy roasts.



300 °C maximum cooking cabinet temperature

The extremely robust construction of the SelfCookingCenter® supports temperatures of up to 300 °C in the cooking cabinet even in constant operation. Special cooking methods such as grilling or searing is no problem even with large quantities of food.



Lengthwise loading

The longitudinal rack with the narrow door opening feature saves energy as less energy can escape, even when the door is opened frequently during à la carte service. The smaller opening radius requires less space. The 1/3 and 2/3-GN containers can be used for small quantities.



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 patented positioning aid facilitates the correct placement of the core temperature probe in liquid, soft or very small products.



Fresh steam generator

The fresh steam generator is indispensable if you want to achieve top food quality when steaming. The 100% hygienic fresh steam guarantees maximum steam saturation even at low temperatures, such as when poaching. The steam generator is automatically descaled during the cleaning process. This makes expensive water softening measures or manual descaling unnecessary.



Dynamic air circulation

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 195 18 004; DE 197 08 229; DE 197 57 415; DE 199 33 550; DE 100 37 905; DE 10 230 244; DE 10 230 242; DE 101 14 080; DE 102 33 340; DE 103 09 487; DE 10 2004 004 393; DE 101 20 488; DE 103 01 526; DE 10 2004 020 365; EP 786 224; EP 386 862; EP 0 848 924; EP 1 162 905; EP 1 519 652; EP 1 530 682; EP 0 856 705; EP 1 499 195; EP 1 653 833; EP 1 682 822; US 5,915,372; US 6,299,921; US 6,510,782; US 6,600,288; US 6,752,621; US 6 772 751;

US 6,753,027; US 7,048,312; US 7,150,891; US 7,165,942; US 7,196,292; US 7,223,943; US 7,232,978; US 7,438,240; US 7,409,311; US 8,025,740; US 8,269,151; US 8,147,888; US 8,344,294; US 8,475,857; JP 3916261; JP 1227539; JP3916261B1; JP4598769B2; JP4255912B2; plus patents pending

The right appliance.

For every need.

Whether for thirty or several thousand meals, you'll always get the right SelfCookingCenter® from us, now also available in a smaller size as the SelfCookingCenter® XS. There is space for it in every kitchen, and its clever installation solutions also make it suitable for front-cooking areas and as a station unit.

The SelfCookingCenter® XS is available in the electrical 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.

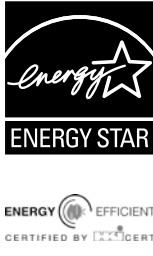
By combining two appliances simply on top of each other as a Combi-Duo, you get even more flexibility without any additional space requirements. You can simply and conveniently control the lower unit using the upper control unit.

For further information, please request a copy of our unit and accessory catalogue.

In addition to the SelfCookingCenter®, we also offer our CombiMaster® Plus in twelve further versions.

For detailed information, please request our CombiMaster® Plus brochure or our brochure or small-sized units. Or visit our website at www.rational-online.com.

2 year warranty



Internationally tested

Appliances							
	XS Mod. 6 2/3	Model 61	Model 101	Model 62	Model 102	Model 201	Model 202
Electric and Gas							
Capacity	6 x 2/3 GN	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, 2/8 GN	1/1, 1/2, 2/3, 1/3, 2/8 GN	1/1, 1/2, 2/3, 1/3, 2/8 GN	2/1, 1/1 GN	2/1, 1/1 GN	1/1, 1/2, 2/3, 1/3, 2/8 GN	2/1, 1/1 GN
Width	655 mm	847 mm	847 mm	1,069 mm	1,069 mm	879 mm	1,084 mm
Depth	555 mm	776 mm	776 mm	976 mm	976 mm	791 mm	996 mm
Height	567 mm	782 mm	1,042 mm	782 mm	1,042 mm	1,782 mm	1,782 mm
Water inlet	R 3/4"	R 3/4"	R 3/4"	R 3/4"	R 3/4"	R 3/4"	R 3/4"
Water outlet	DN 40	DN 50	DN 50	DN 50	DN 50	DN 50	DN 50
Water pressure	150–600 kPa or 0.15–0.6 Mpa	150–600 kPa or 0.15–0.6 Mpa	150–600 kPa or 0.15–0.6 Mpa	150–600 kPa or 0.15–0.6 Mpa	150–600 kPa or 0.15–0.6 Mpa	150–600 kPa or 0.15–0.6 Mpa	150–600 kPa or 0.15–0.6 Mpa
Electric							
Weight	72 kg	110 kg	135 kg	151 kg	185 kg	268 kg	351 kg
Connected load	5.7 kW	11kW	18.6 kW	22.3 kW	36.7 kW	37 kW	65.5 kW
Fuse	3 x 10 A	3 x 16 A	3 x 32 A	3 x 32 A	3 x 63 A	3 x 63 A	3 x 100 A
Mains connection	3 NAC 400 V	3 NAC 400 V	3 NAC 400 V	3 NAC 400 V	3 NAC 400 V	3 NAC 400 V	3 NAC 400 V
"Dry Heat" output	5.4 kW	10.3 kW	18 kW	21.8 kW	36 kW	36 kW	64.2 kW
"Steam" output	5.4 kW	9 kW	18 kW	18 kW	36 kW	36 kW	54 kW
Gas							
Weight	–	123 kg	152 kg	168 kg	204 kg	299 kg	381 kg
Height including draft diverter	–	1,012 mm	1,272 mm	1,087 mm	1,347 mm	2,087 mm	2,087 mm
Electrical rating	–	0.3 kW	0.39 kW	0.4 kW	0.6 kW	0.7 kW	1.1 kW
Fuse	–	1 x 16 A	1 x 16 A	1 x 16 A	1 x 16 A	1 x 16 A	1 x 16 A
Mains connection	–	1 NAC 230 V	1 NAC 230 V	1 NAC 230 V	1 NAC 230 V	1 NAC 230 V	1 NAC 230 V
Gas supply/connection	–	R 3/4"	R 3/4"	R 3/4"	R 3/4"	R 3/4"	R 3/4"
Natural gas/Liquid gas LPG							
Max. nominal thermal load 13 kW/14 kW	–	13 kW/13 kW	22 kW/22 kW	28 kW/28 kW	45 kW/45 kW	44 kW/44 kW	90 kW/90 kW
"Dry Heat" output	–	13 kW/13 kW	22 kW/22 kW	28 kW/28 kW	45 kW/45 kW	44 kW/44 kW	90 kW/90 kW
"Steam" output	–	12 kW/12 kW	20 kW/20 kW	21 kW/21 kW	40 kW/40 kW	38 kW/38 kW	51 kW/51 kW

XS and Model 202 electric: ENERGY STAR excludes these unit features from certification.



The all-inclusive package.

RATIONAL ServicePlus.



RATIONAL CookingLive

Cook with our kitchen professionals and find out how RATIONAL can revolutionise your kitchen. You can find all the dates at www.rational-online.com.

Advice and design

Making the important decisions is difficult – we are there to help you. We will work closely with you to develop a solution that is best tailored to your needs. We also provide several planning suggestions for refurbishing your old kitchen or designing a new one.

Testing

Would you like to test our SelfCookingCenter® before you commit to buying? No problem! Simply contact us on: Tel. 01582 480388.

Installation

Our RATIONAL Service Partners can install the appliances in your kitchen.

Personal instruction

We'll come to your kitchen and show your kitchen team how our units work or how you can use them best for your requirements.

Academy RATIONAL

Further training is part of the service at RATIONAL. Register for one of our free seminars at www.rational-online.com. We also offer paid events on selected special topics. There you'll see how you can use the new SelfCookingCenter® in your establishment and discover new possibilities for events or for an attractive menu.

Software updates

The software updates are included with us: Benefit from the latest findings of our cooking research. We thus ensure that your SelfCookingCenter® is always up to date with the latest technology. This even happens automatically with RATIONAL ConnectedCooking. Just start the update, that's it.



RATIONAL ConnectedCooking

The internet platform for professional kitchens. Simply connect your appliances and benefit from numerous additional functionalities, such as simple appliance management, remote control via smart phone or simple transfer and management of your cooking programmes or automatic HACCP documentation. Let yourself be inspired by the full recipe library with thousands of international recipes, which you can simply download onto your unit at the click of the mouse. This is in addition to lots of expert tips, suggestions and videos for the optimisation of your kitchen. This is of course also available for your mobile via app and fulfils the highest security standards. Register at no cost and take advantage of all the benefits immediately: ConnectedCooking.com.

ChefLine®

We offer a telephone consulting service to answer any questions you have about applications or recipes. Fast, uncomplicated and from one chef to another, 365 days a year. Reach the ChefLine® on: Tel. 07743 389863.



RATIONAL Service Partners

Our SelfCookingCenter® units are reliable and durable. However, should you encounter technical difficulties, the RATIONAL Service Partners can provide swift and efficient support. Guaranteed spare parts supply and a weekend call-out team included: Tel. 01582 480388.

Return and recycling

We contribute to resource efficiency by ensuring that we only use recyclable products. We will collect your old units and will feed them back into our resource cycle.

For further information, please request a copy of our ServicePlus brochure and our RATIONAL ConnectedCooking brochure. Or visit our website at www.rational-online.com

Do you want to see all this with your own eyes?

Cook with us.



“Once we'd seen the
RATIONALs at a
CookingLive event,
in action, we knew
they were just what we
needed in our kitchen.”

Margaret Imlah,
Facilities Director,
St George's School for Girls,
Edinburgh, Scotland

Experience just how efficient the SelfCookingCenter® is.
Live, with no obligation, and near where you are.
Visit one of our free RATIONAL CookingLive events.

Contact us on: Tel. 01582 480388 or visit us at
www.rational-online.com to find out when and
where future events will be held.

Would you like more information specifically on
your requirements and area of use? Please request
our additional brochures. Now available for the
following areas:

- > Hospitality
- > Schools and Nursery catering
- > Business and Industry catering
- > Bakery
- > Casual Dining catering
- > Supermarket

You will also find more information online at www.rational-online.com.



RATIONAL UK Limited

Unit 4 Titan Court, Laporte Way
Portenway Business Park
Luton, LU4 8EF
United Kingdom

Tel. +44 (0) 1582 480388

Fax +44 (0) 1582 485001

info@rational-online.co.uk
rational-online.com

