



The next generation SelfCookingCenter®



5Senses



The only intelligent cooking system that senses, recognizes, thinks ahead, learns from you, and even communicates with you.



There is nothing like a great meal.

You cook with passion.

RATIONAL helps you turn your ideas into reality.

Cooking takes passion, skill, and experience. Chefs use their ideas and turn raw materials into tasty dishes. Their individuality and creativity is the reason for why there is culinary diversity in today's kitchens throughout the world.

It is precisely that individuality that we want to preserve: by giving you room to develop your ideas further, by developing technology that provides you with the perfect cooking support, and by providing technology that naturally implements your specifications and is at your side whenever you desire it.

This is because only you know what your customers like best.

You cook with all 5 senses.

Your new RATIONAL appliance does too.

Is there a cooking system that always prepares your food exactly the way you want it? That inspires you and relieves you of tiresome routines? That is always there for you when you need it? That works and only works how you want it to?

Yes, we have created a cooking system just for you, called the SelfCookingCenter® 5 Senses. This cooking appliance will always give you impeccable support.

The SelfCookingCenter® 5 Senses is the only cooking system in the world with 5 senses. This is because it senses, recognizes, thinks ahead, learns from you, and even communicates with you.

This RATIONAL appliance is the result of over 40 years of cooking research. It has been developed by chefs for chefs. Together with food scientists, physicists, and engineers, we have brought food quality, efficiency, and cooking intelligence to a new standard just for you. A standard with benefits that you will appreciate.



5 Senses Video



Senses the current cooking cabinet conditions and the consistency of the food.



Recognizes the size, load quantity, and product condition and calculates the browning.



Thinks ahead and determines the ideal cooking path to your desired result while cooking.



Learns which cooking habits you prefer and implements them.



Communicates with you and shows you what your RATIONAL is doing to implement your specifications.



Unique. Intelligent. Helpful.

You are looking for a reliable assistant.

We have it:

The SelfCookingCenter® 5 Senses.

Your SelfCookingCenter® 5 Senses can grill, roast, bake, steam, stew, poach, and much more. It can do that regardless of whether you want to prepare meat, fish, poultry, vegetables, egg dishes, baked goods, or desserts – whether 30 or several thousand meals. This cooking system is your versatile assistant in the restaurant, hotel, catering operation, supermarket, or in the foodservice industry.

You specify how you want your dishes cooked and the SelfCookingCenter® 5 Senses will implement your ideas – precisely and reliably. For us, it is and always will be the chef who decides on the result – and gets exactly what he/she wants.

The next generation SelfCookingCenter® 5 Senses is the relief a cooking team can only imagine having. It is economical, relieves you of routine tasks, and gives you the freedom to concentrate on what is important to you. In the end, only the satisfaction of your customers counts.

In the past, chefs used to need special appliances like the grill, oven, stove, saucepans, or frying pans along with a lot of time and effort to prepare a good meal. Today, you only need these 4 intelligent assistance functions that give you the perfect support in your kitchen.



Modern technology. Gives a lot. Demands little.



iCookingControl

Simply enter your desired result, load, and iCookingControl prepares your food exactly how you want it. It even communicates with you and shows you how it is cooking, what decisions it is making, and which settings it is applying.



HiDensityControl®

The patented high-performance technology provides unique uniformity, food quality, and cooking performance: 100% steam saturation, dynamic air mixing up to 75 mph (120 km/hr), and maximum cooking cabinet dehumidification up to 26 gal/sec (100 l/sec).



iLevelControl

You will be quicker if you simply prepare different dishes at the same time: iLevelControl shows you which foods you can cook together. This will save you time, money, space, and energy.



Efficient CareControl

The unique automatic cleaning system detects dirt and limescale and removes them at the touch of a button. For sparkling hygienic cleanliness, without burdening the environment or the wallet.

You know exactly how you want your dishes to be cooked.



iCookingControl implements your wishes.

As an experienced chef, you know exactly how your dish must turn out, so your customers like it – and that is precisely what you will specify. For example, if your meat must be seared at high or medium temperature, browned dark or lightly, medium or well-done, iCookingControl will implement your specifications exactly.

It works so well because the experience gained from over 40 years of RATIONAL cooking research has been put into this cooking system. iCookingControl uses this experience and always achieves your desired result very quickly and is reliable.

It familiarizes itself with your preferences and if you are satisfied with the result, you and your kitchen team can access these at the touch of a button whenever you like. Here is the best thing of all: it does not matter whether you want to prepare more or less next time, whether you want your products to be smaller or bigger, thicker or thinner.

Your dish will always be cooked exactly how you like it. Simply great!



You specify your desired result. iCookingControl will implement your idea.



Access your personal desired result at the touch of a button.

*Understands.
Learns.
Communicates.*

You want a complete overview.

*You can get it
with iCookingControl.*



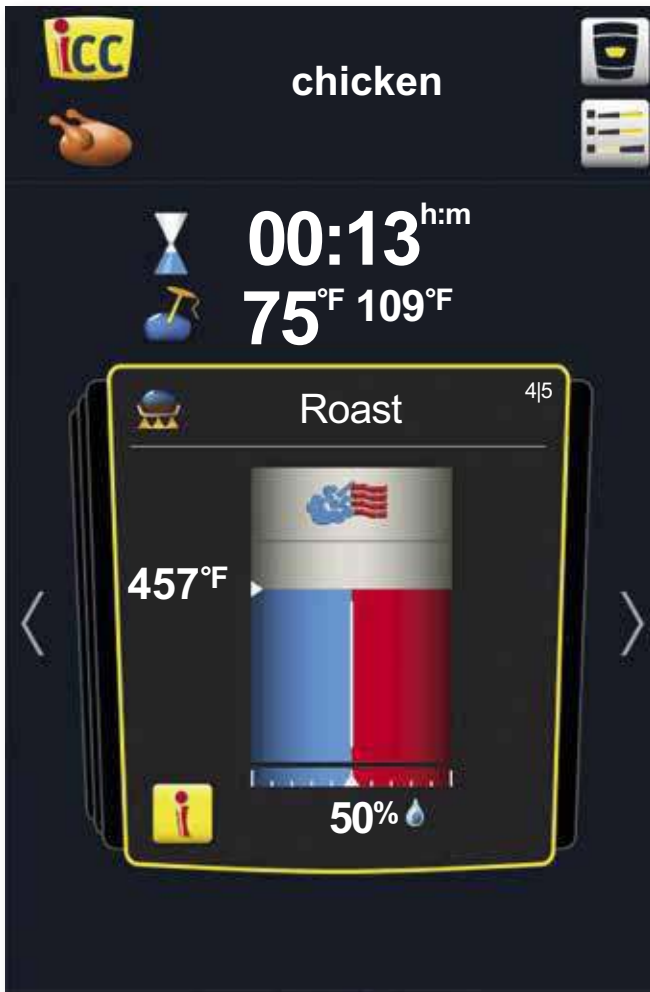
iCookingControl will only prepare your food the way you want it. With iCookingControl, you will be able to keep an eye on what is happening at all times. This is the only cooking system that shows you how it cooks. So you will always know what your cooking system is doing.

This is how it works:

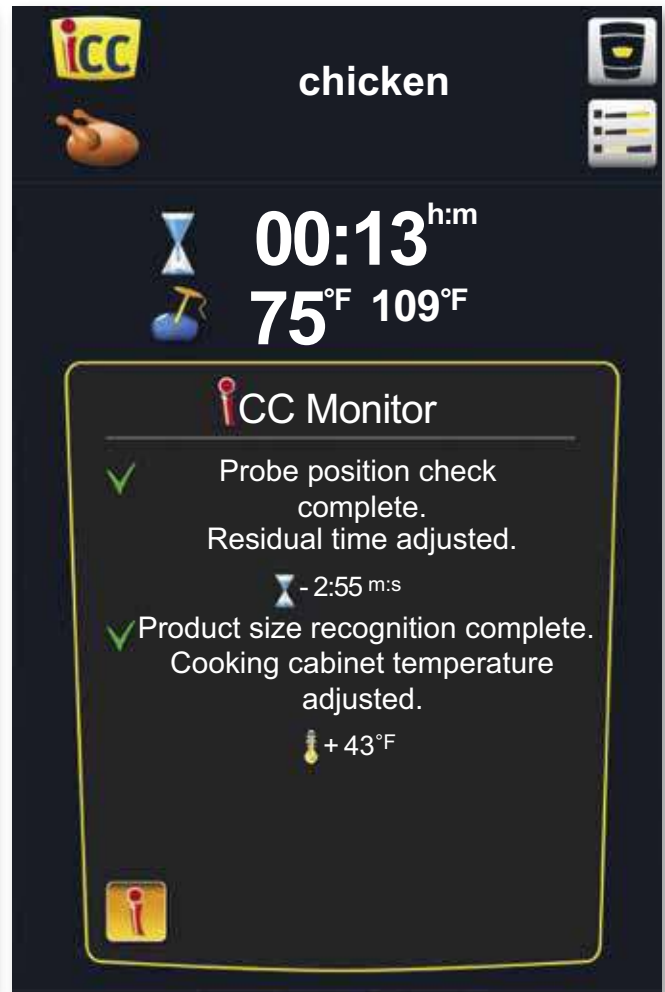
Your SelfCookingCenter® 5 Senses identifies and recognizes the size, load quantity, and condition of your products and calculates the appropriate browning by itself. According to the desired result, it will make the necessary decisions and adjust the temperature, cooking time, air speed, and cooking cabinet climate to best suit the requirements of your food.

As soon as it changes settings, your cooking system will inform you of this on the display. It will even show you why it is making changes. So now, only you will have full control over the result; you can also keep a constant eye on it if you like.





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 are being applied.

That's new. That's unique.

Sometimes you will want to work manually.

Naturally you can also apply all of the settings yourself right down to the precise degree or percentage with the SelfCookingCenter® 5 Senses. You have got RATIONAL's best combi-steamer included too.



*Practical.
Straightforward.
Traditional.*

Also included – the best combi-steamer!



Steam cooking mode from 85°F to 265°F (30°C to 130°C)

The high-performance fresh steam generator with new steam control ensures precise and constant steam temperatures as well as maximum steam saturation. The results speak for themselves: products that do not dry out, appetizing colors, and retained nutrients and vitamins are all guaranteed. Even sensitive food, such as crème caramel or flans, will succeed with minimal effort – even in large quantities.



Hot air cooking mode from 85°F to 575°F (30°C to 300°C)

The hot air flows around the food from all sides and the meat protein sets immediately. This makes it remain wonderfully succulent on the inside. Constant hot air at up to 575°F also offers the necessary reserve power even for full loads. This is the only way to achieve succulent browned pan-fried or grilled products and frozen convenience or soft bakery products.



Combines cooking mode from 85°F to 575°F (30°C to 300°C)

This mode marries the advantages of hot steam with the benefits of hot air. This produces crispy and succulent roasts with significantly shorter cooking times and up to 50% increase in cooking efficiency.



Optimum cooking cabinet climate

ClimaPlus Control® measures the humidity in the cooking cabinet and regulates the ideal climate to one percent accuracy, ensuring crunchy crackling, crisp breaded coatings, and succulent roasts.



Five air speeds

You have the right air speed for every product.



Humidification

Precisely measured humidification for food items, such as bread and bakery products.



Cool Down

For rapid fan-assisted cooling of the cooking cabinet.



Core temperature cooking

For the preparation of products with precise cooking results.



Delta-T cooking

The constant difference between the core temperature and the cooking cabinet temperature ensures that the meat stays tender and increases the number of slices.



Manual programming

1,200 programming slots with up to twelve steps.

You want to be quick and flexible.

Your selection window will show the foods you want. You can see which foods go together at a glance.

You see what will be cooked on which rack.

Each rack is monitored; the remaining cooking time is displayed.

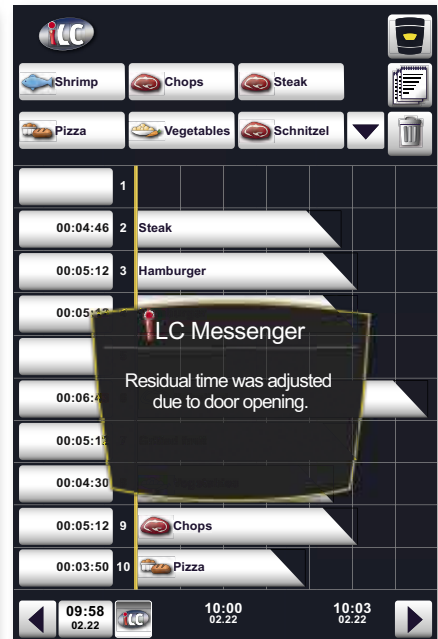
The cooking time is adjusted according to the load quantity and the duration of door openings.

The unit informs you once a food item is ready.

The screenshot displays the iLevelControl interface. At the top, there is a selection window with icons for Shrimp, Broccoli, Steak, Pizza, Croissant, and Schnitzel. Below this is a grid representing 10 racks. Each rack shows a remaining cooking time and the food item being cooked. A vertical yellow line is positioned between racks 5 and 6. A red dot is located on the right side of rack 4, indicating that the food item is ready. The bottom of the interface shows a navigation bar with a left arrow, the current time 09:58 and date 02.22, the iLevelControl logo, the target time 10:00 and date 02.22, and a right arrow.

Rack	Remaining Cooking Time	Food Item
1		
2	00:04:46	Steak
3	00:05:12	Hamburger
4	00:05:12	Hamburger
5	00:00:00	
6	00:06:43	Schnitzel
7	00:05:12	Grilled fruit
8	00:04:30	Vegetables
9	00:05:12	Chops
10	00:03:50	Pizza

*Clever mixed loads
maximizes the output and
the quality.*



Active display of which settings are applied.

With iLevelControl, you can master à la carte, mise en place, or your breakfast service effortlessly, quickly, and flexibly.

On just 10.76 ft² (1 m²), you can use a variety of different cooking appliances, such as a grill, roasting plates, or a deep fryer at the same time. You can prepare an array of food items in a single appliance. Your SelfCookingCenter® 5 Senses 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 quantity and how often and for how long the door stays open, iLevelControl intelligently corrects the cooking time and even informs you of it. You can always keep an eye on what is happening. Your food will always be cooked perfectly and exactly how you want it.

More capacity. More quality. More oversight.



*You want superior
food quality.*

*HiDensityControl® provides
this – even for large
quantities.*

Unique food quality can only be achieved if there is always sufficient power, especially when preparing large quantities.



We promise you that you can only achieve the best food quality at all times with the patented HiDensityControl®. HiDensityControl® is responsible for distributing the heat, air, and humidity in the cooking cabinet uniformly and intensively at all times.

It guarantees that you will have the necessary reserve power, so that you can achieve superior results every time and for every rack.



“I was so impressed by the SelfCookingCenter’s® performance in my restaurants’ kitchens and could not imagine designing my ideal kitchen without one!”

*Barbara Lynch, Founder & CEO
Barbara Lynch Gruppo
Boston, MA*

> Up to 320 croissants, light and soft, with significantly higher baking volumes in 23 minutes.



> Up to 400 chicken legs, crispy and juicy, in 45 minutes.



> Up to 240 escalopes, crispy on the outside juicy on the inside, in 12 minutes.



> Up to 160 steaks medium, with perfect grill marks, in 15 minutes.



Powerful. Sensitive. Precise.

You expect maximum output.

Fresh steam generator for intense color and excellent flavor, without drying out.

The highly efficient regulation ensures precise steam temperatures as well as maximum steam saturation and intelligently adjusts the boiling temperature to the relevant altitude of the installation location.



Active dehumidification for crunchy crackling and crisp breaded coatings.

Using innovative vacuum technology, the cooking cabinet is quickly and efficiently dehumidified.



Quadruple concentrated power helps you do this.

Dynamic air mixing for superior and consistent performance, every single rack.

The high-performance fan impeller intelligently adjusts the speed and direction of rotation according to the product, quantity, and cooking level, thus guaranteeing optimum air distribution in the cooking cabinet.



Intelligent climate management for crispy and succulent roasts and light texture.

The precise measurement of humidity in the cooking cabinet allows setting and regulation down to the percent. Even the inherent moisture of the food loaded is considered.



You like it all clean and economical.



With Efficient CareControl, your SelfCookingCenter® 5 Senses will automatically clean and descale itself and also do this unsupervised overnight if desired. According to how soiled your unit is, it will intelligently determine the most efficient cleaning step. It suggests the best dose of cleaning agent and descaler to keep your SelfCookingCenter® 5 Senses hygienically clean. An expensive and high-maintenance water softener is no longer necessary.

The newly redesigned Efficient CareControl needs roughly 30% less resources than the previous model. This, therefore, costs much less than a thorough manual cleaning and is also particularly safe due to the use of tabs.



“With RATIONAL, we save on up to three hours of labor costs per day when it comes to preparing food and up to three hours of labor on cleaning per day, while delivering superior food quality.”

*Didier Lailheugue, Executive Chef
InterContinental Buckhead Atlanta
Atlanta, GA*

*Efficient CareControl
recognizes soiling
and scale and removes
it automatically.*



Efficient. Hygienic. Safe.

You would like your investment to pay off.

So do we.

whiteefficiency® is our contribution to sustainability that begins right at 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 and our energy efficient sales logistics.

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 space as you can replace up to 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 that you get the maximum benefits from our appliances – from the start and throughout the product service life.



*More output. More efficiency.
Fast amortization.*

Profitability
Comparison



*Pays for itself in almost no time.
Let's do the calculation.*



The average restaurant with 200 meals per day with two SelfCookingCenter® 5 Senses 101 units.

<i>Your profit</i>	<i>Amount budgeted per month</i>	<i>Your additional earnings per month</i>	<i>Calculate it for yourself</i>
<p><i>Meat / Fish / Poultry</i> An average of up to 20% less raw materials purchased due to precise regulation and iCookingControl*.</p>	<p>Cost of goods \$2,880 Cost of goods with the SelfCookingCenter® 5 Senses \$2,304</p>	= \$576	
<p><i>Oil</i> Oil becomes almost superfluous. Your purchasing and disposal costs for fat are reduced by up to 95%.</p>	<p>Cost of goods \$38.40 Cost of goods with the SelfCookingCenter® 5 Senses \$1.92</p>	= \$36	
<p><i>Energy</i> The unique cooking performance, iLevelControl, and the state-of-the-art control technology consume up to 70% less energy*.</p>	<p>Consumption 6,300 kWh x \$0.08 per kWh Consumption with the SelfCookingCenter® 5 Senses 1,890 kWh x \$0.08 per kWh</p>	= \$353	
<p><i>Working time</i> iLevelControl shortens production time by up to 50% using rolling loads. Do away with routine tasks.</p>	60 hours less x \$15	= \$900	
<p><i>Water softening / descaling</i> These costs are eliminated entirely with Efficient CareControl.</p>	<p>Conventional costs \$60 With the SelfCookingCenter® 5 Senses \$0</p>	= \$60	
<i>Your additional earnings per month</i>		= \$1,925	
<i>Your additional earnings per year</i>		= \$23,100	

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



See it for yourself.

Cook with us.

Experience the performance of the SelfCookingCenter® 5 Senses and visit one of our free RATIONAL CookingLive events at a location near you.

For more information, call us toll free at 888-320-7274 or visit our website at www.rationalusa.com. We look forward to seeing you at our next event!



“Once my customers come to a RATIONAL CookingLive event, they are immediately sold. They see the value in the piece of equipment because it provides many solutions due to the SelfCookingCenter’s® multifunctionality. In addition, RATIONAL has an impressive service network that responds immediately, which is a key factor for our customers.”

*Fred Lillian, General Manager / Director of Operations
Restaurant Design and Sales, LLC
Bellevue, WA*



RATIONAL
CookingLive



You expect outstanding service.

We want to maximize your return on investment from the very start - over the entire service life and without any hidden costs.

Product life



Before the purchase

RATIONAL CookingLive

Cook with our kitchen professionals and find out how RATIONAL can revolutionize your kitchen. You can find all of the upcoming event dates at www.rationalusa.com.

Advice and design

Making 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 will also provide free design suggestions for your new or remodeled kitchen.

Test to buy

Would you like to try out our SelfCookingCenter® 5 Senses for a while before buying? No problem! Simply contact us toll free at 888-320-7274.

Installation

For the perfect installation, we offer our RATIONAL Certified Installation Program. However, if you want to install the appliance yourself, we will send you installation instructions that cover everything you need to know.



After the purchase

Personal instruction

We will come to your kitchen and show your kitchen team how our units work or how you can utilize them efficiently.

Academy RATIONAL

Further training is part of the service at RATIONAL. You can register for one of our free seminars at www.rationalusa.com.

We have the all-inclusive package for an all-round service.



ServicePlus
All-inclusive



Ongoing operation

Software updates

Even the software updates are free with us: simply download them in ClubRATIONAL and join in benefiting from the latest findings of our cooking research. This will ensure that your SelfCookingCenter® 5 Senses is always up-to-date with the latest technology.

ClubRATIONAL

The internet platform for professional chefs. Recipes, expert tips, videos on using our appliances, and more can be found on ClubRATIONAL – you will find exciting information and suggestions for your kitchen here. Simply log in at www.club-rational.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 at 866-306-2433.

ClubRATIONAL-App

Profit from our useful practical advice and service even when you are mobile.

RATIONAL SERVICE-PARTNERS

Our SelfCookingCenter® 5 Senses units are reliable and durable. However, if you should encounter technical difficulties, the RATIONAL SERVICE-PARTNERS can provide swift and efficient help. We have a guaranteed spare parts supply and emergency coverage after normal business hours and weekends. Please contact your RATIONAL SERVICE-PARTNER or call our 24/7 hotline at 866-891-3528.

Recycling

We contribute to resource efficiency by ensuring that we only use recyclable products.

You would like to get even more out of your RATIONAL.

Academy RATIONAL *Your free training.*



Get new and creative ideas for your menu. Learn how you can improve the processes in your kitchen. Cook with colleagues and compare notes.

In Academy RATIONAL one-day seminars, you can learn how to get the best use out of your SelfCookingCenter® 5 Senses in your kitchen under the instruction of professional RATIONAL chefs.



Included for you. Regardless of how often you attend Academy RATIONAL seminars, whether you come alone or with your entire kitchen team, the participation fee of \$570 is always free for you as a customer. All participants receive manuals and a certificate.

Register now! At www.rationalusa.com, you can find out when the next event will be held at near you.

We train and inform you.

ClubRATIONAL

Welcome to the chefs' club.

ClubRATIONAL is the internet platform for all professional chefs. As a member, you will have access to exclusive benefits and services that are one-of-a-kind within the industry. Register now at www.club-rational.com. Membership is free!

Recipe inspirations for your kitchen

Discover, share, and review an array of recipe suggestions!

MySCC image upload

Create your own world of images on the SelfCookingCenter® 5 Senses!

Cooking tips

Benefit from over 30 years of RATIONAL cooking experience and use the unimagined possibilities of the SelfCookingCenter® 5 Senses.

Visit the RATIONAL video library and make the most of it!

Experience how easy it is to operate and how unbelievably simple it is to prepare all kinds of products. All in sound and image!

Register for Academy RATIONAL

Become a SelfCookingCenter® 5 Senses professional under the instruction of experienced RATIONAL chefs!

Always be the first to get the latest news!

Get cooking tips, inspiration, information on promotions, and much more in the monthly newsletter.

Expand your personal network

Exchange experiences and communicate with colleagues within the industry and chefs from around the world!

Updates for your SelfCookingCenter® 5 Senses

Benefit from the latest developments of RATIONAL research.



Manual library for all models

Operating, installation, and application manuals always accessible at the click of a mouse.

RATIONAL ServiceCall

Fast and simple – ServiceCall will quickly reach one of our RATIONAL SERVICE-PARTNERS.

You value sophisticated technology.

The difference is in the detail.



- > **Low rack height for maximum working safety**
The topmost rack is 5.25 ft (1.60 m) high in all unit sizes.



- > **Integral door drip pan**
The door drip pan is drained constantly, even while the door is open, so that no puddles of water can form on the floor.



- > **Integral sealing mechanism on floor units**
Regardless of whether a mobile oven rack is used, the integral sealing mechanism works without an additional sealing plate and allows no steam or energy to escape.



- > **Hinging rack rails**
U-profile rails ensure that grids and sheets cannot tilt when pulled out.



- > **Back-ventilated multi-glass door**
The heat-reflecting coating keeps the contact temperature low. Simple cleaning between the panes and a door latch with a "sure-shut function" provides for easy handling.



- > **Lengthwise loading**
Lengthwise loading means that 1/3 and 2/3 GN containers can be used and the containers are easy to load and unload. As the opening radius is small, hardly any heat can escape.



- > **Integral hand shower**
The infinitely-variable jet and ergonomic arrangement greatly simplify rough cleaning, deglazing, or adding water. 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).



> **MyDisplay**

It is even easier to use your appliance with MyDisplay. Simply remove any functions that you do not need from the user interface and every user will only see what they should.



> **Top 10 list**

RATIONAL automatically lists your ten most frequently prepared dishes and provides these at the touch of a button.



> **Image transmission**

Transfer photos of your food to the display and assign your own images to your dishes.



- PATENT -

> **6-point core temperature probe with positioning aid**

Measures the core temperature at six points and automatically corrects incorrect positions. Also suitable for liquid or small products like muffins.



> **ClimaPlus Control®**

The measuring and control center automatically maintains the cooking cabinet climate you specify to the percent.



> **Steam generator**

The always 100% hygienic fresh steam guarantees the best food quality and maximum steam saturation, even at low temperatures.



> **USB port**

The USB port allows you to easily document HACCP data or keep your software up-to-date with the latest results of RATIONAL cooking research.



- PATENT -

> **Centrifugal grease trap**

The centrifugal grease trap means grease filters no longer need to be changed or cleaned – for clean cooking cabinet air and a pure taste experience.



- PATENT -

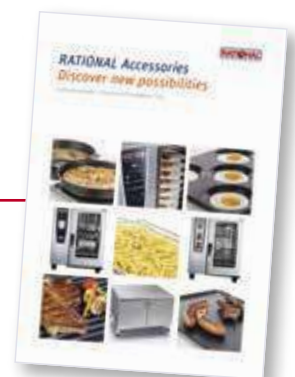
> **Dynamic air mixing**

The heat is always optimally distributed thanks to the specific cooking cabinet geometry and the powerful energy-saving 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. The quick-action fan impeller brake looks out for your safety by quickly shutting down the fan impeller when the door opens.

*You want to utilize your
cooking system efficiently.
We offer you the right accessories.*



You will find an overview of all of our accessories at www.rationalusa.com.





Gastronorm accessories for grilling, baking, roasting, deep-frying, steaming, and Finishing®

With RATIONAL accessories, you will get the best quality out of your new SelfCookingCenter® 5 Senses.

Make optimum use of your unit and save time too. You will no longer need to take on complex tasks like removing stubborn dirt or constantly turning your products with our accessories.

Even more advantages:

The special characteristics of RATIONAL Gastronorm accessories are the optimal heat transfer and extreme robustness and durability.

The TriLax® coating has excellent nonstick properties, supports browning, is leach-resistant, and is best suited for use at higher temperatures.

Cleaning and care products

Our care products guarantee cleanliness, hygiene, and brilliance.

All products are optimally tailored to the requirements of the SelfCookingCenter® 5 Senses and fulfill the highest quality requirements.

The powerful cleaning agents and highly effective care substances actively protect and extend the life of your SelfCookingCenter® 5 Senses.

For a perfect installation

From exhaust hoods to entry ramps, to transport trolleys and mobile oven racks, to heat shields, base frames, cabinets, and much more, we offer you individually tailored solutions, so that you can make optimum use of your SelfCookingCenter® 5 Senses – whether in your kitchen or externally.

You have a very special requirement.

Whether it is 30 or several thousand meals, we offer the SelfCookingCenter® 5 Senses in the various sizes for every requirement.

All SelfCookingCenter® 5 Senses are available as either electric or gas models, with identical dimensions, fittings, and output. There are also numerous special versions available that can be adapted perfectly to the conditions specific to your kitchen.

For further information and options, please request a copy of our Units and Accessories Catalog.



In addition to the SelfCookingCenter® 5 Senses, we can also supply our CombiMaster® Plus in twelve different versions.

For further information, please request a copy of our CombiMaster® Plus brochure or visit us at www.rationalusa.com.



Units	Model 61	Model 101
Electric + Gas		
Capacity	6 x 1/1 GN	10 x 1/1 GN
Number of meals per day	30-80	80-150
Lengthwise loading	1/1, 1/2, 2/3, 1/3, 1/4 GN	1/1, 1/2, 2/3, 1/3, 1/4 GN
Width	33 1/4" (847 mm)	33 1/4" (847 mm)
Depth	30 3/8" (771 mm)	30 3/8" (771 mm)
Height	30 3/4" (782 mm)	41" (1,042 mm)
Water supply	NPS 3/4"	NPS 3/4"
Water drain	2" OD (50 mm)	2" OD (50 mm)
Water pressure	21.75-87 psi (1.5-6 bar)	21.75-87 psi (1.5-6 bar)
Electric		
Weight	247.5 lbs (112.5 kg)	291.5 lbs (132.5 kg)
Connected load	11.1 kW	19 kW
Fuse	35 A/40 A	60 A/75 A
Main connection	3 AC 208 V/3 AC 240 V	3 AC 208 V/3 AC 240 V
"Dry Heat" output	10.6 kW	18 kW
"Steam" output	9 kW	18 kW
Gas		
Weight	279 lbs (127 kg)	329 lbs (149.5 kg)
Electrical rating	0.4 kW	0.5 kW
Fuse	1 x 15 A	1 x 15 A
Main connection	1 NAC 120 V	1 NAC 120 V
Gas supply/connection	NPS 3/4"	NPS 3/4"
Natural gas/LPG		
Max. rated heat input	49,000 BTU (13 kW)	83,500 BTU (22 kW)
"Dry Heat" output	49,000 BTU (13 kW)	83,500 BTU (22 kW)
"Steam" output	45,000 BTU (12 kW)	75,000 BTU (20 kW)

Internationally tested



We have the right SelfCookingCenter® 5 Senses for you.



5 years warranty on steam generator

Model 62

Model 102

Model 201

Model 202

6 x 2/1 GN	10 x 2/1 GN	20 x 1/1 GN	20 x 2/1 GN
60-160	150-300	150-300	300-500
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
42" (1,069 mm)	42" (1,069 mm)	34 1/2" (879 mm)	42 1/2" (1,084 mm)
38 1/4" (971 mm)	38 1/4" (971 mm)	31 1/8" (791 mm)	39 1/4" (996 mm)
30 3/4" (782 mm)	41" (1,042 mm)	70 1/8" (1,782 mm)	70 1/8" (1,782 mm)
NPS 3/4"	NPS 3/4"	NPS 3/4"	NPS 3/4"
2" OD (50 mm)	2" OD (50 mm)	2" OD (50 mm)	2" OD (50 mm)
21.75-87 psi (1.5-6 bar)	21.75-87 psi (1.5-6 bar)	21.75-87 psi (1.5-6 bar)	21.75-87 psi (1.5-6 bar)
327 lbs (148.5 kg)	380.5 lbs (173 kg)	587.5 lbs (267 kg)	761 lbs (346 kg)
22.1 kW	37 kW	38 kW	68 kW
70 A/80 A	125 A/150 A	125 A/150 A	200 A/250 A
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
21.6 kW	36 kW	36 kW	66 kW
18 kW	36 kW	36 kW	54 kW
373 lbs (169.5 kg)	448 lbs (203.5 kg)	654.5 lbs (297.5 kg)	823 lbs (374 kg)
0.77 kW	0.8 kW	0.95 kW	1.6 kW
2 x 15 A	2 x 15 A	1 x 15 A	2 x 15 A
2 AC 208/240 V (1 PH 208/240 V)	2 AC 208/240 V (1 PH 208/240 V)	1 NAC 120 V	2 AC 208/240 V (1 PH 208/240 V)
NPS 3/4"	NPS 3/4"	NPS 3/4"	NPS 3/4"
106,000 BTU (28 kW)	170,000 BTU (45 kW)	167,000 BTU (44 kW)	340,000 BTU (90 kW)
106,000 BTU (28 kW)	170,000 BTU (45 kW)	167,000 BTU (44 kW)	340,000 BTU (90 kW)
79,000 BTU (21 kW)	149,000 BTU (40 kW)	143,000 BTU (38 kW)	191,000 BTU (51 kW)



Type 202 Electro
excluding Energy Star



kiwa



Europe

RATIONAL Großküchentechnik GmbH
86899 Landsberg a. Lech/Germany
TEL. +49 (0)8191.327387
E-MAIL info@rational-online.de
www.rational-online.de

RATIONAL France S.A.S.
F-68271 WITTENHEIM Cedex
TEL. +33 (0)3 89 57 00 82
E-MAIL info@rational-france.fr
www.rational-france.fr

RATIONAL Italia S.r.l.
30174 Mestre (VE)/ITALY
TEL. +39 041 5951909
E-MAIL info@rational-online.it
www.rational-online.it

RATIONAL Schweiz AG
9435 Heerbrugg/SWITZERLAND
TEL. +41 71 727 9092
E-MAIL info@rational-online.ch
www.rational-online.ch

RATIONAL UK
Luton, Bedfordshire, LU4 8EF
United Kingdom
TEL. 00 44 (0) 1582 480388
E-MAIL info@rational-online.co.uk
www.rational-online.co.uk

RATIONAL AUSTRIA GmbH
5020 Salzburg/AUSTRIA
TEL. +43 (0)662.832799
E-MAIL info@rational-online.at
www.rational-online.at

RATIONAL Ibérica Cooking Systems S.L.
08940 Cornellà (Barcelona)/SPAIN
TEL. +34 93 4751750
E-MAIL info@rational-online.es
www.rational-online.es

RATIONAL Nederland
Grootkeukentechnik BV
7609 RD Almelo/THE NETHERLANDS
TEL. +31 546 546000
E-MAIL info@rational.nl
www.rational.nl

RATIONAL Scandinavia AB
212 39 Malmö/SWEDEN
TEL. +46 (0)40-680 85 00
E-MAIL info@rational-online.se
www.rational-online.se

РАЦИОНАЛЬ в России и СНГ
Проспект Андропова 18, стр. 6
115432, г. Москва
Тел.: +7 495 640 63 38
Эл. почта: info@rational-online.ru
www.rational-online.ru

RATIONAL Belgium nv
2800 Mechelen/Belgium
TEL. +32 15 285500
E-MAIL info@rational.be
www.rational.be

RATIONAL Sp. z o.o.
02-690 Warszawa/POLAND
TEL. +48 22 864 93 26
E-MAIL info@rational-online.pl
www.rational-online.pl

RATIONAL Slovenija SLORATIONAL d.o.o.
2380 Slovenj Gradec / Slovenija
TEL. +386 (0)2 8821900
E-MAIL info@slorational.si
www.slorational.si

RATIONAL Norge AS
0411 Oslo/NORGE
TEL. +47 22 70 10 00
E-MAIL post@rational.no
www.rational.no

RATIONAL Endüstriyel Mutfak Ekipmanları Tic. Ltd. Şti.
Levent Mahallesi Yasemin Sok. No:2
34330 Levent Beşiktaş İstanbul / Türkiye
TEL. +90 212 603 6767
E-MAIL info@rational-online.com.tr
www.rational-online.com.tr

America

RATIONAL Canada
Mississauga, Ontario L5N 6S2
TOLL FREE 1-877-RATIONAL (728-4662)
E-MAIL info@rational-online.ca
www.rationalcanada.com

RATIONAL BRASIL
01333-010 - São Paulo, SP
TEL. +55 (11) 3372-3000
E-MAIL info@rational-online.com.br
www.rational-online.com.br

RATIONAL USA
Rolling Meadows, IL 60008
TOLL FREE 888-320-7274
E-MAIL info@rational-online.us
www.rationalusa.com

RATIONAL Colombia – America Central
Bogota D.C. - Colombia
TEL. +57 (1) 743 38 37
E-MAIL info@rational-online.co
www.rational-online.co

RATIONAL México
11560 – Polanco V Sección
TEL. +52 (55) 5292-7538
E-MAIL info@rational-online.mx
www.rational-online.mx

RATIONAL South America
1715 Gran Buenos Aires - Argentina
TEL. +54 11 46211422
E-MAIL info@rational-online.com.ar
www.rational-online.com.ar

Asia/Pacific

株式会社 ラシヨナル・ジャパン
〒101-0064
東京都千代田区猿楽町2-8-8
住友不動産猿楽町ビル1F
TEL. (03) 6316 -1188
メールアドレス info@rational-online.jp
ホームページ www.rational-online.jp

RATIONAL 莱欣诺® 中国
上海市肇嘉浜路798号
坤阳国际商务广场201B室
邮政编码200030 中国
电话: +86 21 64737473
电邮: office.shanghai@rational-online.com
www.rational-china.cn

RATIONAL Korea
라치오날코리아 주식회사
경기도 성남시 수정구 복정길 89
라치오날하우스
우편번호 461-831 대한민국
전화:+82-31-756-7700
E-MAIL info@rationalkorea.co.kr
www.rationalkorea.co.kr

RATIONAL International India Private Ltd
Gurgaon, 122002
Haryana, India
PHONE +91 124 463 58 65
E-MAIL info@rational-online.in
www.rational-online.in

RATIONAL NZ Ltd
Auckland, 1643
TEL. +64 (9) 633 0900
E-MAIL sales@rationalnz.co.nz
www.rationalnz.co.nz

RATIONAL International Middle East
P.O.Box 126076, Sheikh Zayed Road
Dubai, United Arab Emirates
PHONE +971 4 338 6615
E-MAIL info@rational-online.ae
www.rational-online.ae

RATIONAL Cooking Systems Pte Ltd
Singapore, 609916
TEL. +65 68095850
E-MAIL info@rational-online.sg
www.rational-online.com

RATIONAL AUSTRALIA PTY LTD
Derrimut, VIC 3030
TEL. +61 (0) 3 8369 4600
E-MAIL info@rationalaustralia.com.au
www.rationalaustralia.com.au



RATIONAL International AG
Heinrich-Wild-Straße 202
CH-9435 Heerbrugg
TEL. +41 71 727 9090
FAX +41 71 727 9080
E-MAIL info@rational-international.com
www.rational-online.com

RATIONAL AG
Iglinger Straße 62
86899 Landsberg a. Lech
TEL. +49 8191 3270
FAX +49 8191 21735
E-MAIL info@rational-ag.com
www.rational-online.com

