

The SelfCookingCenter® India Edition.

The standard for Indian cuisine.





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

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

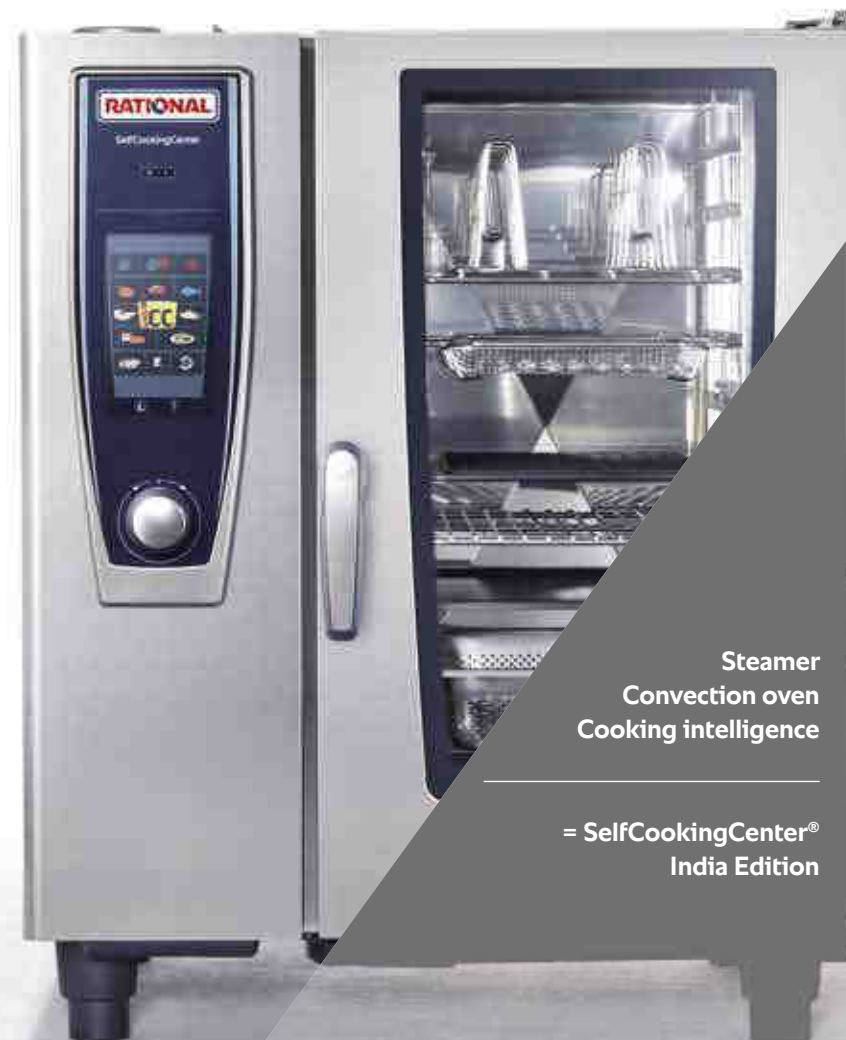
Even the best ideas can be better.

The technology for Indian kitchens.

It has been our mission to offer you the best cooking tool for more than 40 years. This is why we work closely with our customers, Indian master chefs and nutritionists to precisely understand the particular requirements of the traditional Indian cuisine on modern kitchen technology.

The SelfCookingCenter® India Edition is a tool with which you can realise your idea of cooking, and which now also has its place in the Indian kitchen. One with which your dishes always turn out the way you want them. A tool that is easy to use and relieves you from routine tasks, so that you can master the day-to-day requirements of your kitchen with less stress. One that can prepare thousands of Indian specialities at the push of a button. and one that at the end of the day pays off.

It all began with the idea of combining steam and convection into a single appliance. We did that in 1976, when we invented the first combi-steamer. However, that was not enough for us. We wanted to create an appliance which could prepare virtually all of the world's dishes. One that would support you every day in your kitchen, save you money, time and space, and prepare your dishes exactly as you want them.



Steamer
Convection oven
Cooking intelligence

= SelfCookingCenter®
India Edition



Scan here to
watch the video.



Steam



Convection



Combination



Standard in Indian cuisine.

Recommended by satisfied customers.

In the past, a chef would require a wide variety of special appliances, such as tandoor, convection ovens, sigri, kadai and steamers, in order to prepare delicious Indian dishes, all requiring a lot of experience and monitoring. Now it is just a single multifunctional appliance, the SelfCookingCenter® India Edition.

You can grill, roast, bake, steam, stew, blanch or poach food, all within a space of less than 1 m². Meat, fish, poultry, vegetables, egg dishes, baked goods, desserts – you can do it all, whether you're cooking for thirty or for several thousand. Combining heat and powerful steam into a single appliance opens up a wealth of new options in professional food preparation. It cooks food very gently, giving you significantly healthier and more nutritious results.



It reduces workload exactly the way kitchen team needs: it cooks quickly, it's easy to use, it delivers the food quality you specify, and it even saves you time, money and energy in the process. It takes all monitoring work off your hands. It applies all the necessary settings by itself and automatically monitors the cooking level and browning.

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



Steaming between 30-130 °C

Steaming, stewing, poaching, blanching – our high-performance steam generator can do it all. Whether you are cooking spinach, fish, dhokla or idlis, precise steam temperatures and maximum steam saturation will give you vibrant colours. Vitamins and minerals are preserved. Nothing dries out and you achieve the same results as with traditional preparation.

Convection between 30-300 °C

Samosas, tandoori chicken, seekh kebab and uttapam – thanks to continuous convection heat of up to 300 °C, they all come out with a uniformity, crispiness and succulence that sets new standards.

Combination of steam and convection between 30-300 °C

The hot, moist cooking environment prevents food from drying out, minimises cooking losses, and ensures even browning on roasts or casseroles. You give your customers unforgettable culinary experiences, and your cooking times are significantly shorter than with conventional cooking appliances. This means raan, butter chicken and halwa will turn out perfectly.



Over 1,000 Indian dishes and much more.

At the touch of a button.

We have studied Indian cuisine extremely closely: we have researched, cooked, eaten and developed our knowledge for many years. Now we have succeeded in creating a new SelfCookingCenter® India Edition with real Indian cooking intelligence. So you can prepare over 1,000 Indian dishes at the touch of a button. But it doesn't end there!

You can also use it to prepare international dishes from all over the world. With the SelfCookingCenter® India Edition, you'll have access to the culinary findings of Western, Chinese, South American and Mediterranean cuisines. Anything is possible, simply at the touch of a button.

The 5 senses of the SelfCookingCenter® India Edition will support you. They sense the ideal cooking cabinet conditions, recognize the size and quantity of food, think ahead and know how a dish is best cooked, learn which habits chefs prefer and even communicate with them. Together with chefs, especially our team of cooking experts in India, 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.

Up to...

- > 150 kg dal
in 45 minutes
- > 150 kg lamb roghanjosh
in 90 minutes
- > 60 kg spinach
in 16 minutes
- > 1,600 paos
in 25 minutes
- > 600 idlis
in 15 minutes
- > 360 samosas
in 20 minutes
- > 400 portions of chicken biryani
in 25 minutes
- > 80 whole tandoori chickens
in 15 minutes

Benefits to you at a glance:

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

The SelfCookingCenter® India Edition.

Easy to use, makes healthy and delicious food, saves money.



Our goal was and is to simplify your work as much 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 product, set desired results – done! iCookingControl prepares your food exactly the way you want it, every time. It doesn't even matter who is operating the appliance. iCookingControl detects product status and size as well as load quantity. It thinks and plans ahead, calculates and re-calculates the perfect path to your desired results, and makes any necessary adjustments automatically.



Top quality precision – HiDensityControl®

Highly sensitive sensors detect and identify the current conditions inside 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, high 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 shows you on the display which foods you can cook together thus increasing productivity and saving 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 ensures that nothing gets overcooked and your results remain at a consistently high level.



Intelligent automated cleaning – Efficient CareControl

Efficient CareControl is the unique automatic cleaning system that detects dirt and limescale and removes them at the touch of a button. The function adapts to your needs and recommends the perfect cleaning programme to you at specific times. 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® India Edition manually. Regardless of whether you're using convection, steam or a combination, in manual mode you can adjust every parameter yourself, directly and precisely, right down to the exact degree.

Select the results you want. Load. Done. iCookingControl.

It's never been easier to produce the exact food quality you want. Whether you're making fish, meat, poultry, baked items or egg dishes, the SelfCookingCenter® India Edition will cook them gently – and just the way you want them. You specify the results you want, and the SelfCookingCenter® India Edition delivers them. Consistently and precisely. This is made possible by the unique cooking intelligence: iCookingControl.

With its sensors, iCookingControl recognizes the size and condition of the products as well as the load size, and reprograms the best path to your desired result depending on the food. It takes the required decisions on its own, setting temperature, cooking cabinet climate and cooking time automatically. The display informs you of every adjustment. You'll know exactly what's going on, and will always have an eye on everything.

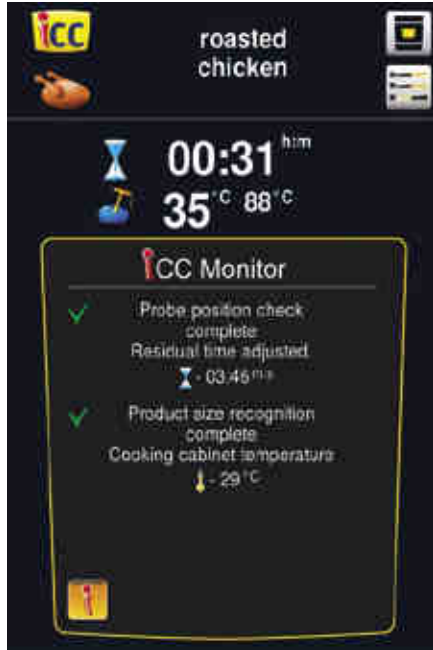
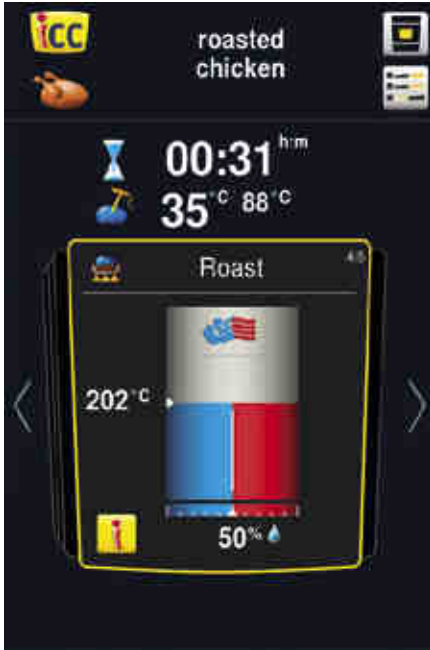
iCookingControl also learns your cooking habits and preferences and adjusts the settings to your requirements. You do not need to do any more monitoring, and you can rely on the fact that everything will come out exactly the way you want it. You can always rely on this chef's assistant.

Over 1,000 Indian dishes simply at the touch of a button. Cooking can be this easy and reliable.

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

In the iCC Cockpit, you can see what your cooking system is doing at any time.

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



Benefits for you at a glance:

- > 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 always reached gently: up to 20% less consumption of raw materials compared to conventional preparation

**Everything at once,
and always on time.**
iLevelControl.



“I was surprised that we were also able to prepare complex and traditional Indian dishes such as sambhar, rasam, steamed mixed vegetables and sagu in a single step and just at the touch of a button in the SelfCookingCenter®.”

Rama Murthy, owner, Konark Vegetarian Restaurant, Bangalore, India

iLevelControl makes your a la carte operations, mise en place or breakfast service fast, flexible and effortless. You've got a whole range of cooking appliances – tandoor, pans, grills, roasting platters, fryers – compressed into just 1 m², so you can prepare different dishes simultaneously in a single appliance.

The display on your SelfCookingCenter® will show you which dishes you can cook together. You specify what you want to prepare and iLevelControl will monitor each tray individually. Depending on load sizes and on how often the door is open for how long, iLevelControl will intelligently adjust cooking times and even notify you as it's doing so. That way, you'll always have an eye on the proceedings.

When a dish is ready, iLevelControl will let you know and indicate the corresponding rack on the display. If desired, the system will also illuminate which rack can be loaded or removed. This almost completely eliminates the possibility of operator error. Your food will come out perfectly every time, just the way you want it.

Benefits to you at a glance:

- > You can cook a variety of dishes at the same time delivering maximum flexibility and up to 70% energy savings in comparison to conventional cooking technology
- > Monitoring and intelligent adjustment of cooking time: high food quality without monitoring
- > Displays which foods can be cooked together: easy to use
- > Multifunctional: up to 70% energy savings



Your customers will taste the quality. Every day.

HiDensityControl®.

Unmatched food quality is only possible with high-performance equipment – especially when it comes to preparing large quantities. This is what the patented HiDensityControl® does. It circulates heat, air and moisture throughout the cooking cabinet uniformly and intensively – in whatever way is best for the quality and quantity of your products.

Highly sensitive sensors detect and identify the current conditions inside the cooking cabinet every second, so that energy levels can be optimised in accordance with the needs of the food. It all happens precisely and efficiently. The results: Consistently high quality food and minimal resource consumption, from the first rack to the last.

Benefits to you at a glance:

- > Dynamic air circulation: outstanding uniformity at all levels
- > Active dehumidification: crispy crusts and crunchy breading
- > Maximum steam saturation: no drying even with delicate foods
- > High performance and maximum temperature up to 300 °C: traditional tandoori quality even with large quantities – short heating up times and therefore minimal energy consumption



“Our customers and employees appreciate the efficiency and increased food quality at the right time.”

Laveen Mirg, Chef de Partie, Fortis Memorial Research Institute, Gurgaon, India

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 demanding any costly water softening procedures.



Intelligent climate management. The humidity sensor also accounts for the food's natural moisture levels, and allows cooking cabinet climate parameters to be set and adjusted to one percent precision. The results? Browned, juicy roasts and light crumb.



Dynamic air circulation: The high-performance fan impeller adjusts its speed and direction of rotation depending on product types, quantities and cooking states. This ensures optimum air distribution for uniform results.



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

Simply clean and limescale-free. Efficient CareControl.

With Efficient CareControl, your SelfCookingCenter® automatically cleans and descales itself – even unsupervised overnight if you prefer. Based on how much cleaning your unit requires, it will determine the most efficient cleaning level and then recommend optimum quantities of cleaner and descaler to you.

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 appliance hygienically clean and perfectly maintained.

The new Efficient CareControl needs around 30% less resources than the previous model, making it significantly less expensive than a thorough manual cleaning – and thanks to its use of cleaning tabs, it's particularly safe as well.

Benefits for you at a glance:

- > Solid cleaning agent:
health safety without the use of liquid cleaning agents
- > Recognition of degree of dirt with intelligent cleaning proposal:
minimal operating costs and workload
- > Automatic descaling:
no costs for 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, a contribution that begins right from the product development phase. We work in close collaboration with universities to find solutions that save on resources.

The rewards of whiteefficiency® are most visible in your kitchen. You save energy, water, time, raw materials, and have less waste. You also enjoy up to 30% more kitchen space, because one small RATIONAL appliance can free up or replace upto 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 benefit from our appliances. From the start and throughout the product service life.



The average restaurant with 200 meals per day with two SelfCookingCenter® 101 appliances – additional earnings compared to traditional cooking technology without a combi-steamer.			
Your profit	Amount budgeted per month	Your extra earnings per month	Do the calculation for yourself
Meat / Fish / Poultry			
An average of up to 20% less raw materials purchased through precise regulation and iCookingControl.*	Cost of goods INR 1,989,360 Cost of goods with the SelfCookingCenter® INR 1,591,488	= INR 397,872	
Fat			
Fat for cooking becomes almost redundant. Procurement and disposal costs for fat are reduced by up to 95%.	Cost of goods INR 16578 Cost of goods with the SelfCookingCenter® INR 829	= INR 15749	
Power			
The unique cooking performance, iLevelControl and state of the art control technology consume up to 70% less energy.*	Consumption 28,350 kWh × INR 7.37 per kWh Consumption with the SelfCookingCenter® 8,505 kWh × INR 7.37 per kWh	= INR 146,258	
Working time			
iLevelControl shortens production time by up to 50% through rolling loads. Doing away with routine tasks with iCookingControl.	225 hrs × INR 884.16	= INR 198936	
Water softening / descaling			
With Efficient CareControl, these costs are eliminated entirely.	Conventional costs INR 19894 Costs with the SelfCookingCenter® INR 0	= INR 19894	
Your extra earnings per month		= INR 778709	
Your extra earnings per year		= INR 9344508	

* Compared to traditional kitchen technology without combi-steamers.



Top quality is our goal.

The right accessory
is the perfect partner.

Only by using original RATIONAL accessories you can make full use of the SelfCookingCenter®'s possibilities. This is how you can undertake special applications such as preparing pre-fried products, roasting chicken and duck, cooking whole lamb and suckling pig. Even cutlets can be prepared without time-consumption. Original RATIONAL accessories are specially matched to your RATIONAL appliance. They are extremely rugged and thus ideal for daily 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 and even fish will get the perfect grill pattern.

Grill and tandoori skewer

Our grill and tandoori skewers have a remarkable number of possible usage. They are available with round, square or rectangular cross-sections, so whether you're preparing meat, fish, tandoori chicken, paneer or vegetables, you'll always have the right skewer.

Roasting and baking trays

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, brown and crispy.

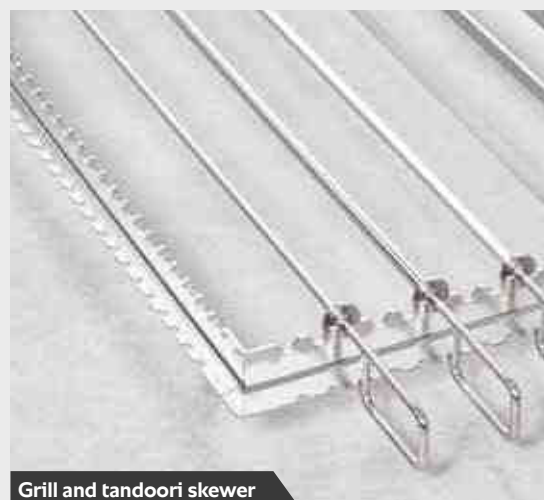
Multibaker

The Multibaker is perfect for cooking fried eggs, omelettes, hash browns and idlis in large batches. A special coating helps prevent food from sticking.

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



Grill and pizza tray



Grill and tandoori skewer



Roasting and baking tray



Multibaker

Technology that does more.

Because details make the difference.



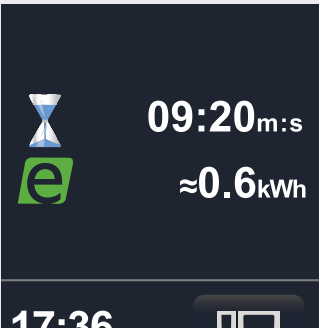
LED lighting with rack signalling

Our new and innovative LED lighting ensures optimum illumination of both the cooking cabinet and each individual rack – top to bottom, back to front. The neutral lighting helps you see products' natural browning. Energy-efficient, durable and low-maintenance. The new rack signalling function makes using iLevelControl even easier: A blinking light signals which tray needs to be loaded or unloaded.



Cooking cabinet door with triple glazing

The triple glazing has a state-of-the-art heat-reflective coating to ensure minimal heat losses, which saves you another 10% in energy costs. All three panels can be cleaned, so you'll have a clear view of things for years to come.



Energy consumption display

You'll always know how much energy an individual cooking process requires, or how much energy your appliance is consuming per day. Energy consumption data can be viewed on the display, and is also available for download.



RATIONAL remote function

If your SelfCookingCenter® is connected to a network, you can control and monitor it using just your iPhone, so you'll always have an eye on things and will always know what the unit is currently doing.



Integrated hand shower with automatic retraction system

An infinitely-variable jet and ergonomic handling facilitate rough cleaning work, 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).



Centrifugal grease separator system

Cooking cabinet air stays clean at all times, with no need to replace or clean grease filters. Pure taste enjoyment.



ClimaPlus Control

Sensors measure humidity inside the cooking cabinet precisely and adjust it to the exact percentage, depending on settings. If necessary, the system will extract excess moisture or use the steam generator to supply additional moisture. That way, you'll get crisp crusts, crunchy breadings, classic grilling marks and juicy roasts even when preparing large quantities.



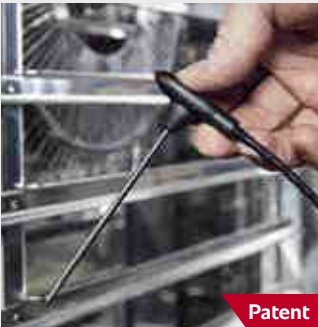
300 °C maximum cooking cabinet temperature

The extremely robust construction of the SelfCookingCenter® supports temperatures of up to 300 °C in the cooking cabinet even in continuous operation so special cooking methods like grilling or searing are equally possible with large quantities of food.



Lengthwise loading

Loading lengthwise means the door need not be opened as far, which helps reduce energy losses significantly, even if you're opening and closing the door frequently as part of a la carte operations. The small opening radius requires less space as well. 1/3 GN and 2/3 GN containers can also be used for smaller quantities.



Intelligent 6-point probe

Even if the core temperature probe is not inserted correctly, the sensor can still reliably detect the coldest point within the product, so all products always come out cooked to perfection.



Positioning aid

Our patented positioning aid makes it easier to position the core temperature probe correctly in liquid, soft or very small products.



Steam generator

If you're aiming for top quality steaming results, our steam generator is indispensable. The 100% fresh and hygienic steam guarantees maximum steam saturation even at low temperatures, for example when poaching. The steam generator is automatically descaled as part of the cleaning process, making expensive water softening measures superfluous.



Dynamic air circulation

Thanks to special cooking cabinet geometry and a powerful fan wheel that changes rotational speed and direction based on specific product requirements, heat is always distributed perfectly throughout the cooking cabinet. This ensures excellent food quality even with full loads. The integrated fan wheel brake reacts promptly when the door is opened, so that the fan wheel comes to a standstill quickly for even more safety and security.

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® India Edition 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 only available in the electric version. All other models are available in either electric or gas versions. The two versions are identical in terms of dimensions, features and performance. 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. Use the upper display controls to adjust the lower unit quickly and conveniently.

For more information, please request a copy of our units and accessories 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 for small-sized units. Or visit our website at www.rational-online.com.

2 year warranty



Internationally tested

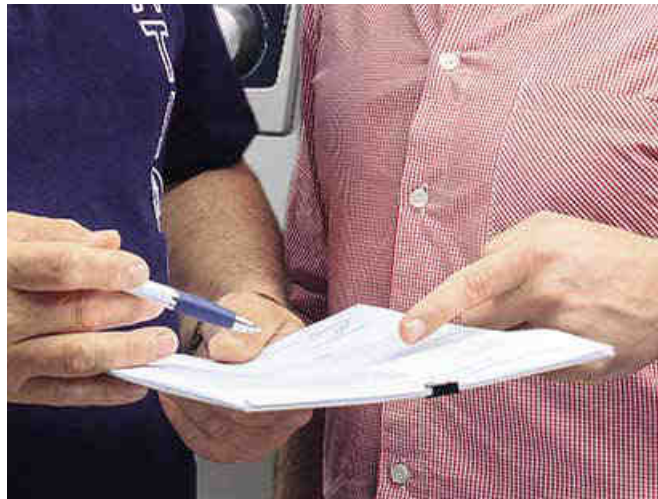
							
Appliances	XS Model 6 $\frac{2}{3}$	Model 61	Model 101	Model 62	Model 102	Model 201	Model 202
Electric and gas							
Capacity	6 × 2/3 GN	6 × 1/1 GN	10 × 1/1 GN	6 × 2/1 GN	10 × 2/1 GN	20 × 1/1 GN	20 × 2/1 GN
Number of meals per day	20–80	30–100	80–150	60–160	150–300	150–300	300–500
Lengthwise loading	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	11 kW	18.6 kW	22.3 kW	36.7 kW	37 kW	65.5 kW
Fuse	3 × 10 A	3 × 16 A	3 × 32 A	3 × 32 A	3 × 63 A	3 × 63 A	3 × 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
Convection mode output	5.4 kW	10.3 kW	18 kW	21.8 kW	36 kW	36 kW	64.2 kW
Steam mode 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 incl. 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 × 16 A	1 × 16 A	1 × 16 A	1 × 16 A	1 × 16 A	1 × 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 3B/P							
Max. nominal thermal load	–	13 kW/13 kW	22 kW/22 kW	28 kW/28 kW	45 kW/45 kW	44 kW/44 kW	90 kW/90 kW
Convection mode 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 mode output	–	12 kW/13 kW	20 kW/22 kW	21 kW/23 kW	40 kW/44 kW	38 kW/40 kW	51 kW/56 kW

XS and Model 202 electric: ENERGY STAR excludes these appliance 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.

Consulting and planning

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, and also give you planning suggestions to help you design your new kitchen or renovate your existing one.

Testing

Testing Would you like to test our SelfCookingCenter® before you commit to buying? No problem! Just call us on Tel. +91 124 463 58 65.

Installation

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

On-site training

We demonstrate to your kitchen team in your own kitchen how our appliances work and how they can best be used to suit your specific requirements. We'll cook your dishes with you for one day.

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, where you can find out how to incorporate the SelfCookingCenter® into your kitchen operations most effectively, and discover the possibilities it opens up for event catering or attractive menu creation.

Software updates

The software updates are free with us: simply download them from Club RATIONAL and join in benefiting from the latest findings of our cooking research. We thus ensure that your SelfCookingCenter® is always up to date with the latest technology.



Club RATIONAL

The internet platform for professional chefs. Recipes, expert tips or videos on using our appliances – you will find exciting information and suggestions for Indian and international dishes here. Simply log onto www.club-rational.com.

Club RATIONAL App

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

ChefLine®

We offer a telephonic consultation service to answer any questions you have about applications or recipes. Call us for quick, straightforward advice from one chef to another, 365 days a year. You can reach our ChefLine® at Tel. +919555-450-450.

RATIONAL Service Partners

Our SelfCookingCenter® is reliable and durable. Should you ever encounter technical issues, our RATIONAL Service Partners can provide fast, efficient assistance. Guaranteed spare parts supply and a weekend call-out team included: Tel. +91 9555-350-350.

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

Cook with us.

“We were able to experience the SelfCookingCenter® live for the first time at the RATIONAL CookingLive. Once I tried the food and realised how much money it could save me and how easy it was to use, then it was a given that I would also buy a SelfCookingCenter®.”

Raghavendra Rao, Owner, Kadamba, Bangalore, India

Discover just how powerful the SelfCookingCenter® is. Live, with no obligation, and right in your area. Visit one of our free RATIONAL CookingLive events.

Find out when and where the next events are taking place by calling tel. +91 124 463 58 65 or visiting www.rational-online.com.

Would you like more information specifically on your requirements and area of use? In addition, we have specific brochures for the following operations:

- > Restaurant
- > School Catering
- > Industry catering
- > Bakery
- > Casual dining catering
- > Supermarket

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





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