

The CombiMaster® Plus.





RATIONAL.

The chefs' company.

Maximum benefit for our customers – this has been our aim for over 40 years now. It all started with the development of our first combi-steamer which revolutionised the world of hot food preparation. Since then we have stayed firmly on the specialisation route, and concentrated solely on the wishes and needs of our customers. This enables us to find the best solutions to your problems – better than other companies.

Another reason can be found in the way we view ourselves. We see ourselves primarily as innovative problem solvers for chefs, rather than simply as machine-builders. This self-image is also reflected in our development work, where physicists, engineers, food scientists and chefs use 25 tonnes of food every year to further advance our innovative edge and increase the variety of applications for our customers.

The result of all these efforts is the CombiMaster® Plus – a tailor-made solution that will make all your daily kitchen challenges a mere child's play. You will achieve outstanding quality, reduce your consumption of raw materials and resources, and also save significant time with the new automatic cleaning function. The CombiMaster® Plus sets new standards in terms of performance.



Our primary goal as a company
We offer maximum benefits to people preparing hot food in large and commercial kitchens.

RATIONAL CombiMaster® Plus.

In a class of its own.



The CombiMaster® Plus is now also available in the small size – the new CombiMaster® Plus XS. For further information please request a copy of our special brochure or visit us on the internet at rational-online.com.



Cooking demands precision. From both the chef and his tools. The new CombiMaster® Plus is precise in every aspect – it provides sophisticated technology to support each chef's individual craftsmanship.

It is rugged, easy to operate and offers enticing functions that ensure the highest possible food quality every time; crispy crusts, succulent roasts, intense aromas, attractive colours and retained vitamins and minerals.

This is guaranteed by the precision controlled cooking cabinet climate and the accurate setting of temperature, air humidity, air flow and cooking time.

The primary performance features:

> Limitless cooking variety

The CombiMaster® Plus replaces up to 50% of all conventional cooking appliances. You can grill, bake, roast, braise, steam, stew, poach and much, much more in it.

> Optimum cooking cabinet climate ClimaPlus®

Regulates the climate specific to the product in the cooking cabinet, ensuring crispy crusts, crunchy breading and juicy roasts.

> Unique cooking performance

The cooking performance of the CombiMaster® Plus allows up to 30% higher capacity utilisation compared to models without dynamic air circulation. Combined with the sophisticated cooking technology, this output guarantees consistently excellent food quality.

> Easy to use

The dial used to select the functions is simple, straightforward and has proven its worth in harsh kitchen environments. The automatic cleaning function ensures hygienic cleanliness, overnight too if required.



CombiMaster® Plus.

Impressive performance.

The new CombiMaster® Plus does not just set new standards in terms of cost efficiency, it also raises the bar for effective performance; it supplies the exact amount of energy which the food in the chamber requires, in extremely high doses if necessary.

The sensitive measuring and control central functions ensure a uniform cooking cabinet climate that can be matched individually to the food. Thus challenging and sophisticated products such as pan-fries, gratins or grilled food are always successful, even when the unit is fully utilised. This applies to tray after tray, piece after piece and portion after portion. This is the difference that your customers will see, taste and enjoy.



Pure, hygienic fresh steam

The powerful fresh steam generator with its new, efficient steam control combines the benefits of cooking in water (specifically in maximum humidity) with those of more gentle steaming. Minimal heating time, intense colours and appetising flavours. Not to mention the retention of vitamins and minerals. Constant steam temperatures at all times and maximum steam saturation guarantee the best food quality. The new steam regulation ensures that the hygienic fresh steam gently circulates all around the food. Not even the most delicate products will dry out.

Highly effective cooking cabinet dehumidification

The new active cooking cabinet dehumidification quickly and reliably takes effect, whatever the circumstances. This ensures crispy crusts, crunchy breaded coatings and succulent roasts – even with large quantities.

Dynamic air circulation

The new, patented dynamic air circulation combined with the flow-optimised shape of the cooking cabinet ensures that the heat is optimally distributed in the cooking cabinet and is used exactly where it is needed. The food is cooked uniformly – from the first tray to the very last.



The top performer:

> Dynamic air circulation and new cooking cabinet shape

Combined, these two factors ensure totally homogeneous heat distribution. As a result the food is cooked more uniformly than ever before.

> Active climate management in the cooking cabinet

The most effective dehumidification technology works extremely quickly and, even with full loads, ensures that roasts and breaded dishes turn out exactly as they should; tender and succulent inside, golden brown and crispy on the outside.

> Efficient hygienic fresh steam generation

The best unit for steaming. The steam saturation is particularly fast and, in particular, remains constantly at the highest possible level. Fish, vegetables and other sensitive dishes are gently steamed and do not dry out.

CombiMaster® Plus.

Multi-talented.

The CombiMaster® Plus is truly multi-talented, and will quickly become the indispensable helper in your kitchen. It has a very modest footprint. What earlier required lots of space, work and multiple cooking appliances can now be done with just a single unit on less than approx. 1 m². You will be able to use the CombiMaster® Plus effortlessly right from the start as it is so self-explanatory. The simple, informative symbols are clearly arranged and the proven dial makes it easier to make accurate settings.



Steam mode from 30 °C to 130 °C

The high performance fresh steam generator with new steam control always produces hygienic fresh steam. You can cook without adding water and without waiting for the water to boil. The constant cooking cabinet temperature and the maximum steam saturation guarantee a uniform and very gentle cooking process, and thus the best food quality. Appetising colours, bite and retained nutrients and vitamins are guaranteed, particularly for vegetables. Even sensitive food such as crème caramel, quiches, fine fish or mousselines will succeed with minimal effort – even in large quantities.

Convection mode from 30 °C to 300 °C

The hot air circulated at high speed flows around the food from all sides. The meat protein sets immediately, so it remains wonderfully succulent on the inside. Constant hot air at up to 300 °C is not simply a technical detail; the necessary reserve power is there even for full loads. This is the only way to get succulently browned pan-fried dishes, frozen convenience such as calamari, croquettes, spring rolls and chicken wings or light baked goods.

Combination mode from 30°C to 300 °C

Combination mode marries all the benefits of the hot steam, such as short cooking time, minimal cooking losses, succulence, with the advantages of convection, which is responsible for creating the intense aroma, appetising colour and crispy crusts. In this way you will avoid up to 50 % of the normal cooking losses, without turning the food and with considerably shorter cooking times.

Finishing®

Finishing® means the conscious separation of production and service. From side dishes through to the complete menu, with the optimum climate you will heat the food you prepared to perfection in the CombiMaster® Plus and then chilled up to serving temperature very quickly – whether it is on trays, plates or in containers. You gain flexibility, and your customers enjoy the experience more as the food is no longer kept hot for long periods, thus losing quality.

Automatic cleaning

With the new automatic cleaning function, the CombiMaster® Plus will make itself hygienically clean, even overnight if required.

Customisable

There are up to 100 programme slots, each with up to 6 steps, for automating individual cooking processes. This will allow you to easily carry out cooking processes with multiple steps at the push of a button.

5 air speeds

The CombiMaster® Plus has just the right air speed for every food – from the most sensitive through to more robust dishes. Even soufflés, éclairs or sponge become easy.



ClimaPlus® for top food quality.

It all comes down to the right climate.

Regulating the humidity by basting and adding liquid, by fitting or removing covers, always had a huge effect on the success of a dish.

Controlling humidity requires attention and time, and lots of experience and instinctive responses. Today these laborious procedures can be omitted because the measuring and control centre in the CombiMaster® Plus always maintains the humidity in the cooking cabinet precisely within the ideal range. ClimaPlus® translates the experience gained from kitchen practice into intelligent and totally easy to use, state of the art technology that guarantees the best food quality every time.



ClimaPlus® – Active climate management in the cooking cabinet:

- > Sensors constantly measure the humidity in the cooking cabinet and adjust it automatically according to your settings. Humidity is supplied or removed from the cooking cabinet as required. There is no longer any need for time consuming activities such as basting or adding liquid.
- > ClimaPlus® can be used both manually and in cooking programmes. Of course, you can also change the humidity during the cooking sequence if your experience shows that it is necessary.



Simply clean.

Automatic cleaning.

It doesn't get any easier. With the new automatic clean, the CombiMaster® Plus is ready to be used again very quickly. It virtually cleans itself, overnight too if required.

You just have to choose the necessary cleaning stage, insert the tabs displayed, and it is done. This gives you a hygienically clean and optimally maintained unit at all times.

The automatic cleaning function is also very economical. You only need a little power, chemicals and water, and above all you save on working time. The solid cleaning agent used is also particularly safe to handle.

Do you not require the new automatic cleaning function? Our new CombiMaster® models 61 and 101 electric also offer this option. It has the simple semi-automatic cleaning programme, which cleans the unit in just a few simple moves.



Make money from day one.

whiteefficiency®.

The CombiMaster® Plus significantly and demonstrably increases the efficiency of your kitchen. You will not have to wait for the return on your investment – the appliance will start to pay for itself straight away. The savings in raw materials, energy, working time and in investments and space requirements are so high that they exceed the financing costs.

Working with RATIONAL means using less resources and getting more performance. That's efficient. We call it whiteefficiency®.

For us at RATIONAL whiteefficiency® is a comprehensive approach, starting right from the product development phase. We work in close collaboration with universities to find solutions to minimise the corporate carbon footprint. This policy also manifests itself in the company's environmentally certified production, our low-resource sales logistics and in the return and recycling of old appliances.

This is how you benefit:

The rewards of whiteefficiency® are most visible in your kitchen. "because" RATIONAL stands for top quality, even with large quantities. You therefore save on raw ingredients and produce less waste. Our appliances reduce energy, water and time consumption to a minimum.

RATIONAL also frees up space as you can replace 40-50% of all standard cooking appliances.

You can replace or reduce the workload of conventional cooking appliances by 40 to 50 % on a footprint of less than approx. 1 m². This reduces the overall space required and capital costs. Thanks to the automatic cleaning function, you save even more valuable working time and reduce the payback period even more.

The ethos of whiteefficiency® is above all to be there for you when you need us. With our ServicePlus package, we'll be there for you over the entire service life and without any hidden costs.

Example: A company restaurant serving 110 meals per day on average with one CombiMaster® Plus 101 units

Your profit	Amount budgeted per month	Your extra earnings per month	Do the calculation for yourself
Meat			
Reduced roasting shrinkage cuts the use of raw materials by up to 10%.*	Cost of oil 15.000 INR Cost of goods with CombiMaster® Plus 6.000 INR	= 6.000 INR	
Fat			
Fat becomes almost superfluous. Your purchasing and disposal costs for fat are reduced by up to 95%.*	Cost of goods conventionally 600 INR Cost of goods with CombiMaster® Plus 1200 INR	= 900 INR	
Power			
With short pre-heating times and modern control technology, your energy costs are reduced by up to 70% (10 INR per kWh).	Consumption conventionally 20 units = 200 INR with CombiMaster® Plus 12 units = 120 INR	= 2.400 INR	
Manpower			
Reduction of labor	10 PAX in a restaurant with 110 covers (12000 x 10 = 120000 INR) Staff used with CombiMaster® Plus 8 PAX (12000 x 8 = 96000 INR)	= 24.000 INR	
Your extra earnings per month		= 51,300 INR	
Your extra earnings per year		= 6.15.600 INR	

* Compared to conventional cooking methods without combi-steamer.

**Compound calculation based on an hourly rate for chefs/cleaning staff.

Technology that does more.

Because details make the difference.



Security

- > **Low rack height for maximum working safety**
RATIONAL sets a standard that leads the way. The topmost tray is 1.60 m high in all unit sizes.
- > **Rear-ventilated double glass door with heat reflecting coating**
The design guarantees a low contact temperature on the outer panel, and also makes it easy to clean between the panels.
- > **Integrated door drip pan**
The door drip pan is drained constantly, even while the door is open, which effectively prevents puddles of water on the floor.
- > **RATIONAL ConnectedCooking**
With the latest network solution for professional kitchens safety is always assured: With automatic HACCP documentation, relevant data from all connected units is logged, clearly presented and saved – fully automatically. Of course, you can easily export all data in table format or PDF format, and this data can be saved separately or printed. More at ConnectedCooking.com

Cooking technology

- > **ClimaPlus®**
The measuring and control centre automatically maintains the cooking cabinet climate that you set. This combines with the most effective dehumidification technology so that you achieve crispy crusts, crispy breaded coatings and maximum succulence.
- > **Steam generator**
The generator with new steam regulator constantly delivers 100 % hygienic fresh steam for optimum food quality. Maximum steam saturation, even in the low temperature range, prevents the food sticking or drying out.
- > **New flow technology** **Patent applied for**
The dynamic air circulation and the special cooking cabinet geometry ensure that the heat is uniformly distributed in the cooking cabinet. This is essential to ensure a high level of uniformity, even with full loads.
- > **Centrifugal grease extraction system** **Patent**
There is no longer any need to clean and replace conventional grease filters. The automatic separation of grease in the fan wheel keeps the cooking cabinet air clean and guarantees a pure taste experience.

Efficient use of resources

- > **Demand-responsive energy supply**
The entirely newly developed control technology ensures that the food is supplied with exactly the amount of energy that it can actually absorb.
- > **Integral sealing mechanism** **Patent**
on standalone 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.
- > **Up to 28% smaller footprint (55% with the XS)**
The unit's compact dimensions reduce the volume to be heated, and thus power consumption as well. The narrow door opening also ensures a small pivot range, and thus reduced energy losses when opening the cooking cabinet door.
- > **High-performance heat exchanger** **Patent**
on gas units
The special design of the heat exchanger makes it extremely efficient. Large, smooth surfaces make cleaning much easier. The gas burners were awarded the innovation prize from the German gas industry for their particularly low-emission combustion.

User features

- > **Integrated hand shower** **Patent**
The infinitely variable jet strength 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).
- > **Easy to install**
No separate funnel is needed thanks to the integral free outlet conforming to EN 1717. SVGW-approved.
- > **Lengthwise loading**
Lengthwise loading means that 1/3 and 2/3 GN containers can be used. The containers are easy to load and unload.
- > **USB port**
The USB port allows you to easily document 10 days' worth of HACCP data, upload cooking programmes to the unit and update the CombiMaster® Plus software to incorporate the latest results of RATIONAL's research.

The right CombiMaster® Plus.

For every need.

Whether you prepare thirty or several thousand meals per day, we offer the CombiMaster® Plus in the right unit size for any requirement, now also in the small size as the CombiMaster® Plus 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 CombiMaster® Plus XS and the CombiMaster® are available in the electric model. All other appliances are available in gas and electric versions with identical dimensions, features and performance.

There are also a range of special models for ships and prisons, and CombiMaster® Plus units with integrated fat drain that can be adapted perfectly to the conditions specific to your kitchen.

In addition to the CombiMaster® Plus, we also recommend our SelfCookingCenter®, which has a total of thirteen versions available. Only the SelfCookingCenter® with iLevelControl, iCookingControl and Efficient CareControl offers the level of potential efficiency that will raise your kitchen practice to an unbeatable level.

In fact, you will find that your consumption of energy, water, cleaning chemicals and the time you spend cooking drop off right away.

Functions:

- > Combi-Steamer mode with 3 modes: temperature range 30 °C-300 °C
- > ClimaPlus® – humidity measurement, 5-stage setting and regulation

Features:

- > Core temperature probe
- > Automatic cleaning with three cleaning programmes (CombiMaster® Plus)
- > Integrated hand shower with automatic retraction system
- > 100 programmes with up to 6 steps
- > 5 air speeds, programmable
- > Cool down for fast and reliable cooling of the cooking cabinet
- > USB interface

2 year warranty



*Also available as CombiMaster® (electric model only).



Appliances	XS Model 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
CombiMaster® Plus cleaning:	Automatic	Automatic	Automatic	Automatic	Automatic	Automatic	Automatic
CombiMaster® cleaning	–	semi-automatic	semi-automatic	–	–	–	–
Electric							
Weight of CombiMaster® Plus	62 kg	103 kg	132 kg	147 kg	182 kg	254 kg	334 kg
Weight of CombiMaster®	–	99 kg	128 kg	–	–	–	–
Connected load	5,7 kW	11 kW	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	–	114 kg	143 kg	160 kg	196 kg	284 kg	354 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/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

Internationally tested





RATIONAL accessories.

The perfect complement.

Only by using original RATIONAL accessories can you make full use of the CombiMaster® Plus's possibilities. All the main accessories are of course also available in 2/3 size for the CombiMaster® Plus XS.

Gastronorm containers and grids

RATIONAL stainless steel containers and grids are available in Gastronorm (GN) sizes 2/1, 1/1, 1/2, 1/3 and also 2/3 for the XS unit. For excellent roasting and baking results, there are granite enamelled sheets and aluminium roasting and baking trays with non-stick coating in GN and baker's standard sizes. For typical baking applications, we recommend the perforated TriLax-coated baking trays which are also available in GN and baker's standard sizes.

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.

Grill and pizza tray

The grill and pizza tray allows you to prepare all different types of pizza, flatbreads and tartes flambées. The excellent thermal conductivity means that you achieve optimum quality. The reverse of the tray can also be used to grill vegetables or fish – with the perfect grill pattern.

CombiFry®

200 portions of French fries without fat in just 15 minutes. The patented CombiFry® allows large quantities of pre-fried products to be prepared. Completely eliminates the cost of fat purchase, storage and disposal.

Duck Superspike and chicken Superspike

The chickens and ducks are arranged vertically, creating particularly succulent breast meat combined with crispy and uniformly browned skin. (Duck Spike not available in 2/3)

Multibaker

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

Stands and floor units

There are 4 versions available to offer a sturdy mount for your CombiMaster® Plus tabletop units. All oven stands and base cabinets are designed in accordance with the applicable hygiene regulations.

Ultravent

The UltraVent's condensation technology helps trap escaping steam and divert it away. Complicated and expensive ventilation system installations are unnecessary. Installation is simple, and the system can be retrofitted at any time. It does not require a connection to the outside.

Ultravent Plus

Our UltraVent condensation technology is also available in an UltraVent Plus model, which is equipped with special filters. to prevent steam as well as bothersome smoke that could otherwise develop when grilling or roasting. RATIONAL units can thus be installed even in critical locations, such as front shop-front areas.



Grill and pizza tray



Cross and stripe grill grate



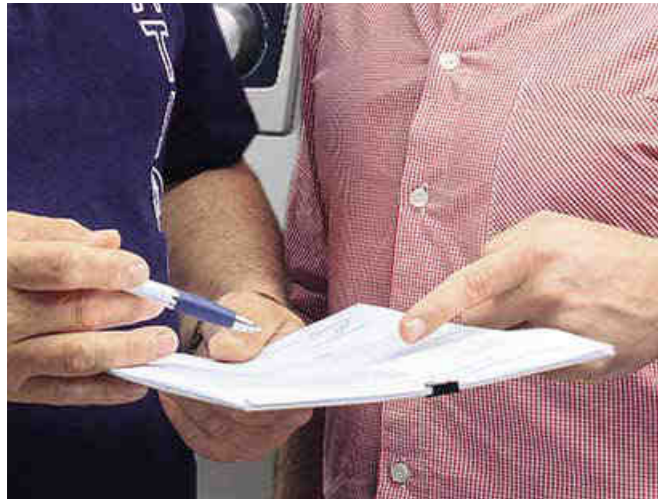
Roasting and baking tray



Multibaker

The all-inclusive package.

RATIONAL ServicePlus.



Consulting and planning

We will be happy to advise you on solutions to the particular challenges of your kitchen. We will also provide free design suggestions for your new or converted kitchen.

Testing

If you would like to try out the CombiMaster® Plus under real conditions, our sales staff can make the necessary arrangements for you. We look forward to receiving your call.

Installation

The CombiMaster® Plus is easy to install. Our comprehensive network of RATIONAL Service Partners will provide rapid, expert installation. We also offer a range of installation solutions for special structural conditions.

On-site training

If necessary, one of our experienced RATIONAL master chefs can provide one-to-one instruction.

Academy RATIONAL

Further training is part of the service at RATIONAL. Register for one of our free seminars at rational-online.com. We also offer paid events on selected special topics. There you will discover new possibilities for events or for an attractive menu.

ChefLine®

Friendly help from one chef to another. If you have any questions on the application, you can call on the experience of our experienced RATIONAL chefs 365 days a year. They will talk to you and quickly provide uncomplicated but technical advice and the tried and tested tips that you need.

RATIONAL ConnectedCooking

The internet platform for professional kitchens. Simply connect your appliances and benefit from numerous additional functionalities, such as automatic HACCP documentation. Let yourself be inspired by the comprehensive recipe library with thousands of international recipes and use the free update service for your CombiMaster® Plus. Also available as a mobile app.

RATIONAL Service Partners

Never far away, always there for you. The comprehensive network of qualified and committed RATIONAL Service Partners offers you reliable and rapid help on all technical problems, including guaranteed delivery of spare parts, technical hotline and emergency coverage at weekends.

Return and recycling

The end is not really an end. Our CombiMaster® Plus units are high-grade recyclables. We recover all old units free of charge and return them to the resource cycle. That does not mean the end of them; not least because the majority of our customers only part with their old units in order to buy new ones.

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

Cook with us.

See the capabilities of our appliances for yourself and try them out: attend one of our no-obligation, free events at a location near you and cook together with our master chefs.

Contact us on Tel. +91 124 463 58 65 or visit us at 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? In addition, we have specific brochures for the following operations:

- > Hospitality
- > School and nursery catering
- > Business and industry catering
- > Bakery
- > Casual dining catering
- > Supermarket

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





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