

The SelfCookingCenter® ASEAN Edition.

The standard for
Southeast Asian 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 idea can be better.

The technology for Southeast Asian kitchens.



Steamer
Convection oven
Cooking intelligence

= SelfCookingCenter®
ASEAN Edition



Scan here to watch the video.

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, Southeast Asian master chefs and nutritionists to precisely understand the specific requirements of Southeast Asian cuisine, its diversity, as well as the challenges in the kitchen. Regardless of whether it is Indonesian, Malaysian, Singapore or Thai cuisine – it all turns out exactly as you want it.

The SelfCookingCenter® ASEAN Edition is a tool that assists you to realise your ideas for cooking, and now with presence in the Southeast Asian kitchen. One which always cook the dishes the way you want them to turn out. 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 operation with less stress and one that pays off at the end of the day.

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 can prepare virtually all of the world's dishes. One that would support you every day in your kitchen, save you money, time, space and prepare your dishes exactly as you want them.

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

 Power steam



 Convection



 Combination



Standard in Southeast Asian cuisine.

Recommended by satisfied customers.



In the past, a chef would require a wide variety of cooking appliances, such as woks, flat tops, steamers, grills, barbeque ovens and deep fryers in order to prepare tasty dishes, all requiring a lot of experience and monitoring. Now it is just a single multifunctional appliance, the SelfCookingCenter® ASEAN Edition.

You can stir-fry, grill, roast, bake, steam, stew, blanch or poach food, all within a space of less than about 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 for professional food preparation method. It cooks food gently, giving you significantly healthier and more nutritious results.

It reduces workload exactly the way kitchen teams need: it cooks quickly, it is 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 and checking 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 in the market, our appliances have become a standard in professional kitchens all over the world. And what we are 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® is now also available in a smaller size: the new SelfCookingCenter® XS. Ask for our special brochure for more information Or visit our website at www.rational-online.sg.



Steaming between 30-130 °C

Steaming, stewing, poaching, blanching – our high-performance steam generator can do it all. Nothing dries out and you achieve the same results as with traditional preparation. The power steam function cooks the most demanding foods to perfection and meet the high demands of Chinese steam cuisine. With 100% fresh steam saturation, Hainanese chicken rice and Nonya delicacy will meet the highest expectation.

Convection between 30-300 °C

Peking duck, curry puffs, otak and Thai grilled chicken – thanks to continuous convection heat of up to 300 °C, they all come out with a uniformity, crispness 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 cooking of Thai green curry and beef rendang. You give your customers unforgettable culinary experiences, and your cooking times are significantly shorter than with conventional cooking appliances.



Over 1,000 Southeast Asian dishes and much more.

At the touch of a button.

We have studied the Chinese cuisine extremely closely: we have researched, cooked, eaten and developed for the last 15 years. Now we have succeeded in creating a new SelfCookingCenter® with adapted Southeast Asian cooking intelligence. So you can prepare over 1,000 Southeast Asian dishes at the touch of a button. But it doesn't end here!

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

The 5 senses of the SelfCookingCenter® 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 Southeast Asia, 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...

- > 40 kg Kailan in 12 minutes
- > 80 nos Steamed fish in 16 minutes
- > 72 nos Hainanese chicken in 1 hour 30 minutes
- > 80 kg Muah chee in 10 minutes
- > 320 nos Ikan panggang in 15 minutes
- > 240 nos Thai grilled chicken in 25 minutes
- > 960 nos Curry puff in 25 minutes
- > 960 nos Otak in 10 minutes
- > 80 kg Thai green curry in 2 hours
- > 160 nos Ayam betutu in 1 hour 30 minutes
- > 80 kg Beef rendang in 3 hours
- > 60 kg Sayur lodeh in 45 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® ASEAN 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 ensures 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, calculating and re-calculating the perfect path to your desired results, and making 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 consistent, 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 standard.



Intelligent automated cleaning – Efficient CareControl

Efficient CareControl is the unique automatic cleaning system that detects dirt and limescale, and removes them easily. The function adapts to your 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® manually. Regardless of whether you are using convection, steam or a combination, in manual mode you can adjust every parameter yourself, directly and precisely, right down to the exact degree.

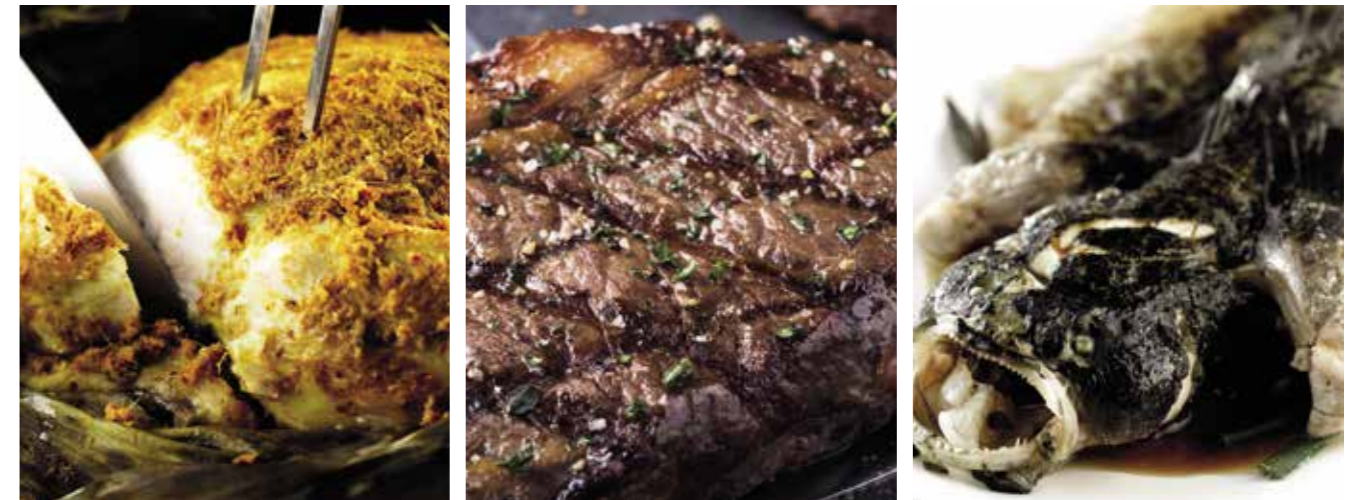
Select the results you want. Load. Done. iCookingControl.

It has never been easier to produce exactly the food quality you want. Whether you are making fish, meat, poultry, baked goods or egg dishes, the SelfCookingCenter® will cook them gently – and just the way you want them. You specify the results you want, and the SelfCookingCenter® 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 any required steps on its own, setting temperature, cooking cabinet climate and cooking times 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 won't need to do any more checking or 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.

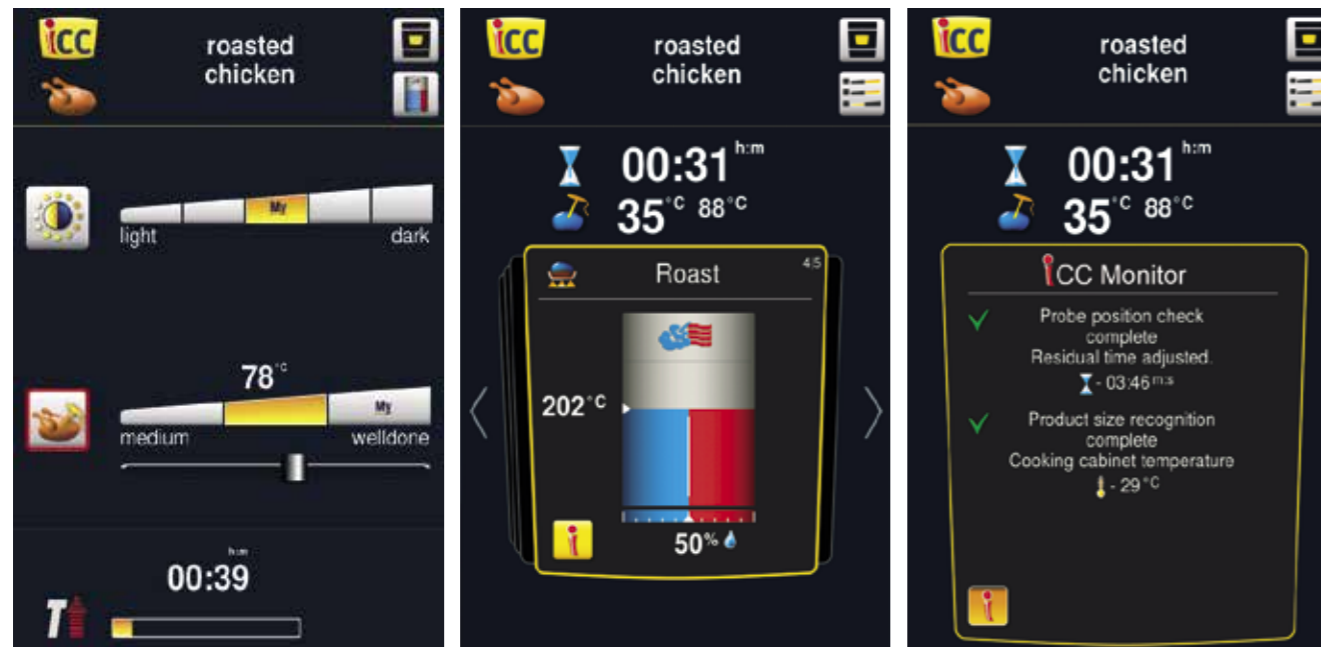
Over 1,000 Southeast Asian dishes simply at the touch of a button. Cooking can be this easy and reliable.



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 to 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 moderately: up to 20% less consumption of raw materials compared to conventional preparation

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



“RATIONAL is our weapon
in our kitchen, our door to
expand new menu.”

Wasinee Surachartchairit and
Pairoj Jongprasranwong, Chef and Owners,
The White Story, Bangkok, Thailand

iLevelControl makes your a la carte operations, mise en place or breakfast service fast, flexible and effortless. You have got a whole range of cooking appliances – woks, pans, grills, roasting platters, deep fryers – compressed into just about 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, how often and duration of the door is open, iLevelControl will intelligently adjust cooking times and even notify you as it is doing so. That way, you will always have an eye on the progress of cooking.

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:

- > Cook a variety of dishes at once:
deliver maximum flexibility and save up to 70% energy
in comparison to conventional cooking technology
without combi-steamer
- > Monitoring and intelligent adjustment of cooking time:
high food quality without monitoring
- > Displays which foods can be cooked together:
easy to use

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 to the needs of the food. And it all happens precisely and efficiently. The results: Consistently high food quality and minimal resource consumption, from the first rack to the last.

Benefits to you at a glance:

- > Dynamic air circulation: outstanding uniformity on 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 grill pattern even with large quantities – short heating up times and therefore minimal energy consumption



“RATIONAL exceeds our expectations, we can cook almost everything with it.”

Pang Wui Ying, Director,
Hailam Kopitiam, Malaysia

HiDensityControl®: concentrated power



Fresh steam generator: precise steam temperatures and maximum steam saturation guarantee the best possible food quality for healthy and nutritious cuisine. Best of all, does not require costly water softening.



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 with a light crisp.



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 recommend the 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.

Expensive, high-maintenance water softening systems are no longer necessary. 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.



“The automatic cleaning eliminates limescale problems, which is particularly important with the hard water in Bali.”

Benjamin Cross, Executive Chef, Ku De Ta, Bali, Indonesia

Benefits to you at a glance:

- > Solid cleaning agent: particularly safe to use
- > Recognise the degree of dirt with intelligent cleaning proposal: minimal operating costs and workload
- > Automatic descaling: no costs involved for manual descaling or water softening
- > Creation of a customised cleaning plan: always clean and maintained with sparkling hygiene guarantee



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

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

The rewards of whiteefficiency® are most visible in your kitchen. You save energy, water, time, and 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 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.



Lean & Green
Management
Award 2014



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 S\$15,704 Cost of goods with the SelfCookingCenter® S\$12,563.20	= S\$3,140.80	
Fat			
Fat for cooking becomes almost redundant. Procurement and disposal costs for fat are reduced by up to 95%.	Cost of goods S\$760 Cost of goods with the SelfCookingCenter® S\$38	= S\$722	
Power			
The unique cooking performance, iLevelControl and state of the art control technology consume up to 70% less energy.*	Consumption 6,300 kWh × S\$0.19 per kWh Consumption with the SelfCookingCenter® 1,890 kWh × S\$0.19 per kWh	= S\$837.90	
Working time			
iLevelControl shortens production time by up to 50% through rolling loads. Doing away with routine tasks with iCookingControl.	80 hours less × S\$18	= S\$1,440	
Water softening / descaling			
With Efficient CareControl, these costs are eliminated entirely.	Conventional costs S\$95 Costs with the SelfCookingCenter® S\$0	= S\$95	
Your extra earnings per month		= S\$6,235.70	
Your extra earnings per year		= S\$74,828.40	

* Compared to traditional kitchen technology without combi-steamers. ** Currency value in Singapore dollar.



Top quality is our goal.

The right accessory
is the perfect partner.

Only by using the original RATIONAL accessories can you fully utilise the SelfCookingCenter®'s possibilities. This is how you can undertake special applications such as preparing pre-fried products, roasting chicken and duck, and cooking whole lamb and suckling pig. Even cutlets and steaks can be prepared without time-consuming turning. Original RATIONAL accessories are specially matched to your RATIONAL appliance. They are extremely rugged and thus ideal for daily, robust use in the professional kitchen.

Grill and pizza tray

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

Cross and stripe grill grate

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

Roasting and baking tray

The aluminium baking tray by RATIONAL displays excellent non-stick properties as well as robustness and durability. Bread rolls, curry puffs, Thai fish cakes and chicken wings are nicely browned and especially crispy.

Granite-enamelled container

Granite-enamelled container from RATIONAL is particularly suitable for Southeast Asian dishes with gravy such as curry, rendang and other braised dishes. Excellent thermal conductivity also ensures that bakery products are evenly browned underneath.

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



Grill and pizza tray



Cross and stripe grill grate



Roasting and baking tray



Granite-enamelled container

Technology that does more.

Because details make the difference.



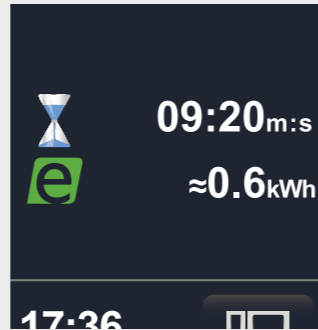
LED lighting with rack signalling

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 up to 10% in energy costs. All three panels can be cleaned, so you'll have a clear view of things for years to come.



Integrated energy-consumption meter.

You will 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 ConnectedCooking

Connect your RATIONAL appliances quickly and easily with the latest Internet platform for professional kitchens. With ConnectedCooking you always have everything under control: simple appliance management, remote access function via smart phone, automatic HACCP documentation or you can download recipes from the RATIONAL library conveniently onto your devices. Find out more at ConnectedCooking.com.



Integrated hand shower with automatic retraction system

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 will get crisp crusts, crunchy breading, 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. 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 are 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 are 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 the 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 enhanced safety and security.

The right appliance. for every need.

Whether for thirty or several thousand meals, you will always get the right SelfCookingCenter® from us, now also available in a smaller size – 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.

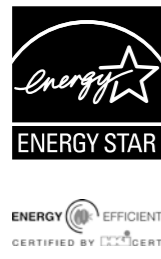
By combining two appliances simply on top of each other as a combi-duo, you get even more flexibility without any additional space requirements. Use the upper display controls to adjust the lower unit quickly and conveniently.

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.sg.

2 year warranty



Internationally tested



Appliances	XS Model 6 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 (voltage variable by country)	3 NAC 380–415 V	3 NAC 380–415 V	3 NAC 380–415 V	3 NAC 380–415 V	3 NAC 380–415 V	3 NAC 380–415 V	3 NAC 380–415 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 (voltage variable by country)	–	1 NAC 220–240 V	1 NAC 220–240 V	1 NAC 220–240 V	1 NAC 220–240 V	1 NAC 220–240 V	1 NAC 220–240 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.sg.

Consulting and planning

Making the important decision 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 provide planning suggestions to help you design your new kitchen or renovate your existing one.

Testing

Would you like to have a trial on our SelfCookingCenter® before you commit to buy? No problem! Just call us on +65 68095850.

Installation

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

On-site training

We demonstrate to your team in your own kitchen on how our appliances work and how they can best be used to suit your specific requirements. We will cook your menu 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.sg. We also offer paid events on selected special topics, where you can find out more on 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: simply download them in 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. This even happens automatically with RATIONAL ConnectedCooking. Just start the update, that's it.

Club RATIONAL and ConnectedCooking

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

With RATIONAL ConnectedCooking, you can easily download the recipes that you like and send them to all your devices. This is of course also available for your mobile via app and fulfils the highest security standards. Register at no cost and take advantage of all the benefits immediately: ConnectedCooking.com.

ChefLine®

We would be happy to answer any questions you have on applications or recipes through our telephone hotline service. Call us for quick and straightforward advice from one chef to another. You can call our ChefLine® at +65 68095877.

RATIONAL Service Partners

Our SelfCookingCenter® is reliable and durable. Should you ever encounter technical issues, our RATIONAL Service Partners can provide fast and efficient assistance all over Southeast Asia. Guaranteed spare parts supply. Reach us at +65 68095855.

For further information please request a copy of our ServicePlus brochure or our ConnectedCooking brochure. Or visit us online at www.rational-online.sg.

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

Cook with us.

“It is amazing that RATIONAL
CookingLive demonstrates both
Western and Asian applications.”

Aaron Ngiam, Group Operations Director,
Singapore International School of Bangkok,
Thailand

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

Contact us on phone at +65 68095850 or visit us at
www.rational-online.sg to find out when and where
the events will be held.

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

- > Casual dining
- > Catering
- > Supermarket

You can also find more information online at www.rational-online.sg.





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