



Combi Oven *The new Self Cooking Center whiteefficiency*  
*The standard for Indian and Western cuisine*

Since we invented the combi-steamer 35 years ago, we have been driven by the ambition to provide all the chefs in the world with the best tools for hot food preparation. In pursuing this aim, we have concentrated on developing solutions that combine efficiency and simplicity, support creativity, variety and guarantee consistent top quality.



**Senses**



Hot food preparation has lots to do with the art of creative and nutritional science and even more to do with the art of cooking.

This is why we are not simply the company for chefs: with over 250 master chefs on our books, we are also the chefs' company.

Ultimately we see ourselves primarily as innovative problem-solvers, rather than simply as *machine-builders*. We concentrate first on the *benefits and on the satisfaction of our customers and their guests*.

So we occupy ourselves every day with the important details associated with cooking, and thus how to prepare excellent quality food easily and with maximum efficiency. This is what has made us the technology and market leader.

With the new SelfCookingCenter® whiteefficiency® we are further extending this competitive edge.

# RATIONAL

## SelfCookingCenter® 5 Senses



*Whether it's thirty or several thousand meals, we offer the SelfCookingCenter® 5 Senses in the appropriate size for every requirement, both in electric and gas versions. There are also numerous special versions available.*

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

Your SelfCookingCenter® 5 Senses can grill, roast, bake, steam, stew, blanch and poach. And it can do that regardless of whether you want to prepare meat, fish, poultry, vegetables, egg dishes, baked goods or desserts. This cooking system is your versatile assistant in the restaurant, hotel, catering, in industry catering or in the food service industry.

You specify how you want your dishes, and the SelfCookingCenter® 5 Senses will implement your ideas. Precisely and reliably. Because for us it is and always will be the chef who decides on the result and gets exactly what he wants.

> **iCookingControl**

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

> **HiDensityControl®**

The patented high-performance technology for unique uniformity, food quality and cooking performance: 100% steam saturation, dynamic air mixing up to 120 km/h and maximum cooking cabinet dehumidification up to 100 litres/second.

> **iLevelControl**

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

> **Efficient CareControl**

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

# RATIONAL CombiMaster® Plus



*The main performance features*

> **Unlimited variety**

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

> **Unique cooking performance**

The cooking performance of the CombiMaster® Plus allows up to 30% higher capacity utilisation compared to the previous model. Together with the sophisticated cooking technologies, this performance guarantees consistently high food quality.

> **Optimum cooking cabinet climate**

ClimaPlus® regulates the climate specific to the product in the cooking cabinet, ensuring crispy crust, crunchy breading and juicy roasts.

> **Easy to operate**

The rotary knob operation is simple, absolutely clear and is now established in demanding everyday kitchen use.

## RATIONAL accessories discover new possibilities

Get the best out of your cooking appliance: with original RATIONAL accessories.

Whether it's grilled fish, tandoori chicken, samosa or light pastries and crispy breaded products enjoy pure variety, make the most of your cooking appliance and put an end to time-consuming tasks like turning or removing stubborn dirt.



- > **RATIONAL CookingLive**  
Cook with our kitchen professionals and find out how RATIONAL can revolutionise your kitchen.
- > **Academy RATIONAL**  
Further training is part of the service at RATIONAL.
- > **ClubRATIONAL App**  
Profit from our useful practical advice and service even when you're mobile.
- > **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. We also provide several planning suggestions for refurbishing your old kitchen or designing a new one.
- > **Software updates**  
Even the software updates are free with us: Simply download them in ClubRATIONAL and join in benefiting from the latest findings of our cooking research. This will make sure your SelfCookingCenter® 5 Senses is always up to date with the latest technology.
- > **ChefLine®**  
We offer a telephone consulting service to answer any questions you have about applications or recipes. Fast, uncomplicated and from one chef to another, 365 days a year. Reach the ChefLine®
- > **Installation**  
Our RATIONAL SERVICE-PARTNERS will install the appliances in your kitchen.
- > **ClubRATIONAL**  
The internet platform for professional chefs. Recipes, expert tips or videos on using our appliances you will find exciting information and suggestions for your kitchen here. Log in at [www.club-rational.com](http://www.club-rational.com).
- > **On-site training**  
We demonstrate to your kitchen team in your own kitchen how our appliances work and how they can be best deployed to suit your specific requirements.
- > **RATIONAL SERVICE-PARTNERS**  
Our SelfCookingCenter® 5 Senses units are reliable and durable. However if you should encounter technical difficulties, the RATIONAL SERVICE-PARTNERS can provide swift and efficient help. Guaranteed spare parts supply and a weekend call-out team included:

## SelfCookingCenter® 5 Senses and CombiMaster® Plus in electric or gas model



SCC 61 / CMP 61    SCC 62 / CMP 62    SCC 101 / CMP 101    SCC 102 / CMP 102    SCC 201 / CMP 201    SCC 202 / CMP 202

Appliances	SCC 61 / CMP 61	SCC 62 / CMP 62	SCC 101 / CMP 101	SCC 102 / CMP 102	SCC 201 / CMP 201	SCC 202 / CMP 202
Meals per day	30 80	60 160	80 150	150 300	150 300	300 500

# When you want that little bit more.



*Minimal use of resources means cost-effective efficiency. And, with the SelfCookingCenter® whiteefficiency®, this is so great overall that the unit starts to pay for itself right from day one.*

## The right unit for every need:

*Whether you prepare thirty or several thousand meals per day, we have exactly the right size of SelfCookingCenterwhiteefficiency unit for you.*

All are available as either electric or gas models, with identical dimensions, fittings and output. There are also a whole range of special versions available the can be adapted perfectly to the conditions specific to your kitchen. In addition to the SelfCookingCenter Whiteefficiency we can also supply our new CombiMaster Plus in twelve different versions.

Units (Self Cooking Center/Combi Master)	Model 61	Model 101	Model 62
<b>Electric and Gas</b>			
Capacity	6x1/1 GN	10x1/1 GN	6x2/1 GN
Number of meals per day	30-80	80-150	60-160
Lenthwise Loading	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
Width	847 mm	847 mm	1,069 mm
Depth	771 mm	771 mm	971 mm
Height	782 mm	1,042 mm	782 mm
Water inlet	R 3/4"	R 3/4"	R 3/4"
Water outlet	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
<b>Electric</b>			
Weight	110 kg	135.5 kg	142.5 kg
Connected load	11 kW	18.6 kW	22.3 kW
Fuse	3 x 16 A	3x32 A	3x32 A
Mains connection	3 NAC 400 V	3 NAC 400 V	3 NAC 400 V
"Dry Heat" output	10.3 kW	18 kW	21,8 kW
"Steam" output	9 kW	18 kW	18 kW
<b>Gas</b>			
Weight	126 kg	154.5 kg	168 kg
Height including draft diverter	1.021 mm	1,281 mm	1,021 mm
Electrical rating	0.3 kW	0.39 kW	0.4 kW
Fuse	1x16 A	1x16 A	1x16 A
Mains connection	1 NAC 230 V	1 NAC 230 V	1 NAC 230 V
Gas supply / connection	R 3/4"	R 3/4"	R 3/4"
Natural gas/Liquid gas 3B/P			
Max. nominal thermal load	13 kW/14 kW	22 kW/24 kW	28 kW/31 kW
"Dry Heat" output	13 kW/14 kW	22 kW/24 kW	28 kW/31 kW
"Steam" output	12 kW/13 kW	20 kW/22 kW	21 kW/23 kW



Model 102	Model 201	Model 202
10x2/1 GN	20x1/1 GN	20x2/1 GN
150-300	150-300	300-500
2/1, 1/1 GN	1/1, 1/2, 2/3, 1/3, 2/8 GN	2/1, 1/1 GN
1,069 mm	879 mm	1,084 mm
971 mm	791 mm	996 mm
1,042 mm	1,782 mm	1,782 mm
R 3/4"	R 3/4"	R 3/4"
DN 50	DN 50	DN 50
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
182 kg	258 kg	332 kg
36.7 kW	37 kW	65.5 kW
3x63 A	3x63 A	3x100 A
3 NAC 400 V	3 NAC 400 V	3 NAC 400 V
36 kW	36 kW	64.2 kW
36 kW	36 kW	54 kW
198 kg	286 kg	370.5 kg
1,021 mm	2,021 mm	2,021 mm
0.4 kW	0.7 kW	1.1 kW
1x16 A	1x16 A	1x16 A
1 NAC 230 V	1 NAC 230 V	1 NAC 230 V
R 3/4"	R 3/4"	R 3/4"
45 kW/50 kW	44kW/48 kW	90 kW/100 kW
45 kW/50 kW	44kW/48 kW	90 kW/100 kW
40 kW/44kW	38 kW/40 kW	51 kW/56 kW

#### Functions

- > SelfCookingControl® with 7 cooking modes
- > Combi-Steamer Mode with 3 modes:  
Temperature range 30 °C-300 °C
- > ClimaPlus Control® - humidity measured, set and regulated to one percent accuracy
- > HiDensityControl® - patented distribution of the energy in the cooking cabinet
- > Integrated hand shower with automatic retraction system

#### Features

- > Core temperature probe with 6-point measurement
- > 350 programs with up to 12 steps.
- > 3-stage variable humidification
- > 5 air speeds, programmable
- > USB port

