The SelfCookingCenter®
Ideal for pan–frying, grilling and deep-frying.

The SelfCookingCenter®.
It makes everything easy.

Your SelfCookingCenter® prepares all kinds of pan-fried and grilled dishes and you don't even need to turn the meat. Whether breaded or plain escalopes, medallions, minute steaks, fish fillets, chicken breasts, steaks or even grilled vegetables, you will get crispy and succulent products at the push of a button.

Without any monitoring or checking, you can produce a large variety of products; if you want, you can do this all at the same time in a single load. You can even produce all kinds of pre-fried products such as fries, calamari, croquettes or spring rolls, without added fat. You save more time, have everything under control and the food is of consistently high quality.

This works so well because the new SelfCookingCenter® holds an unbelievable reserve capacity. Temperatures of up to 300 °C in the cooking cabinet ensure delicious browning, typical grill patterns and excellent flavour, even with a full load.

Using it couldn't be simpler – you specify your desired result and your SelfCookingCenter® will do the rest, making sure that your products turn out exactly how you want them, without any monitoring or checking required. The SelfCookingCenter® recognises the size of the meat pieces and the load size, then applies the necessary settings by itself. You will always know what is happening, as it will always show you what it is doing.

The pan-fried function.
Inspirational diversity.

With the "pan-fried" function, you can prepare a variety of pan-fried foods in part, full or even mixed loads. Whether it is escalopes, medallions, cutlets, fillets, whole or fish pieces of differering sizes, everything is cooked exactly as you want using the "pan-fried" function. You simply specify the browning and cooking level and your SelfCookingCenter® will do the rest.

After the automatic preheating phase, you simply place the raw products on the appropriate trays and put them into the cooking cabinet. The products are seared immediately, sealing the meat juices in, as there is always sufficient power available. As a result, the products have wonderful browning, remain juicy on the inside and taste just like they are from the pan; all of this without any turning.

If you want, you can prepare a wide range of products at the same time in a single load, because with the SelfCookingCenter® you have a multifunctional frying station, which replaces a great number of individual frying pans. iLevelControl automatically monitors each rack individually and will notify you when the relevant product is ready. It doesn't matter how much food you load and how often or how long the door stays open, because iLevelControl corrects the frying time automatically.

The new rack signalling function iLevelControl will signal when the relevant product is ready. With the rack signalling option, this is even supported by lighting, whereby a rack will blink when you need to load or unload it. This gives a perfect result.

Overview of advantages:
> No turning, no monitoring and no checking
> Replaces numerous frying appliances, such as pans or roasting trays
> So simple to use
> Consistently high food quality through intelligent adjustment of cooking time to load quantity and number and duration of door openings
> Easy to use. Indicates which foods can be fried together

Grill simply at the push of a button.
Perfect grill pattern and traditional flavour.

For grilling, high temperatures are crucial. The SelfCookingCenter® reaches 300 °C in just a few minutes. It maintains this even with large load quantities, as it has the reserve capacity to provide the necessary energy immediately and directly. Only in this way is a typical grill pattern on all types of meat, fish or poultry possible.

The versatile special RATIONAL grilling accessory guarantees the typical stripe or cross grill pattern. With the GriddleGrid grill, you can even load the products on the cold grill. This allows you to prepare large quantities in a single load, such as up to 160 steak in just 15 minutes or 180 salmon fillets in 8 minutes, without any checking or monitoring required. Whether large or small pieces, full or part load, everything is prepared exactly how you want it with the "grill" function. You simply specify the browning and cooking level and your SelfCookingCenter® will do the rest.

If you want, you can prepare a wide range of grilled products at the same time in a single load, because with the SelfCookingCenter® you have a multifunctional grilling station. Each rack is monitored individually. And when something is ready, iLevelControl will automatically signal this.

Grilling and roasting tray
With the grill side, you can very easily create the traditional grill patterns with the typical delicious grilled flavour. The roasting side has a surrounding edge so that even the most fatty pan-fried cuts can cook securely and above all are crispy fried.

Grill and pizza tray
You can use the baking side for fresh or convenience pizza as well as tarte flambée and traditional flat bread. The excellent heat conductivity will give you optimal browning and crispiness every time. The fine ribbed structure on the grilling side is particularly suitable for grilling vegetables, fish and other grilled products.

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.

For further information, please request a copy of our accessory catalogue. Or visit our website at www.rational-online.com.

Overview of advantages:
> Typical grill pattern
> No turning, no monitoring and no checking
> Replaces conventional grilling appliances
> So simple to use
> Consistently high food quality, through intelligent adjustment of grilling time to load quantity and number and duration of door openings

Grilling and roasting tray

Grill and pizza tray

Cross and stripe grill grate

Deep-frying with the SelfCookingCenter®.
Without added fat.

In order to obtain crispy and juicy deep-fried products, optimum heat distribution in the cooking cabinet is crucial, as is powerful dehumidification. In both these areas, the SelfCookingCenter® sets the standard in combi-steamer technology.

You can prepare pre-fried products such as fries, calamari, spring rolls without adding any fat. Simply use the RATIONAL CombiFry®, which ensures optimum energy input, select the "deep-fry" function, and that's it. So, for example, you can prepare up to 200 portions of fries in just 15 minutes.
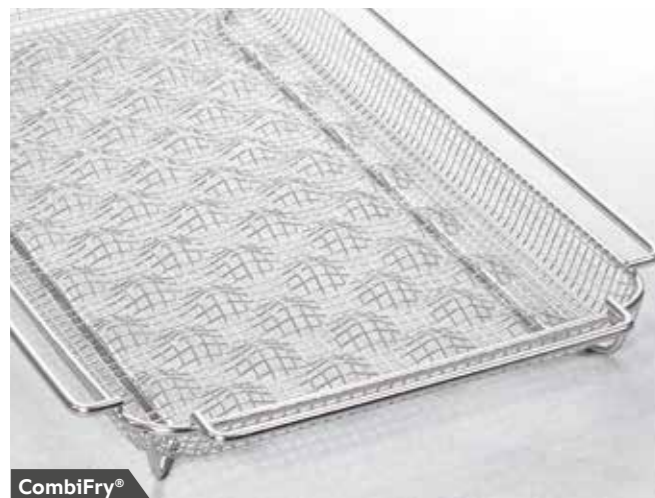
Even breaded products come out perfectly without any monitoring or turning. Breaded escalopes, fried chicken, cordon bleu or even breaded vegetables are easy to prepare. Brush or spray a little fat over the freshly breaded products, place them onto our granite-enameled container and you will get crispy and succulent breaded products. You can prepare up to 240 escalopes in 12 minutes. Of course you can also prepare breaded and pre-fried products in a mixed load, as there is unlimited variety at the push of a button.

CombiFry®
For the first time, it is now possible to prepare large quantities of pre-fried products such as goujons, fries and wedges without additional fat with the patented CombiFry®.

Granite-enameled tray
Granite-enameled containers by RATIONAL are almost indestructible. Thanks to the excellent heat conductivity, the food is browned uniformly, whether it is a crispy escalope, a juicy roast or a soft tray cake. The corners of the containers are fully contoured so that portions of cake or baked dishes are not lost.

CombiFry®

Granite-enamelled tray

Overview of advantages:
> 95% less fat consumption
> Deep-fat fryers are simply replaced
> Breaded products without turning
> Easy to use
> No monitoring or checking required

The all-inclusive package.
RATIONAL ServicePlus.

Advice and design
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.

Testing
Would you like to test our SelfCookingCenter® before you commit to buying? No problem! Simply contact us on: Tel. 01582 480388.

Installation
Our RATIONAL Service Partners will install the appliances in your kitchen. If you want to install the appliances yourself, we'll send you installation instructions that cover everything you need to know.

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.

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. There you'll see how you can use the SelfCookingCenter® in your establishment and discover new possibilities for events or for an attractive menu.

Software updates
Software updates are free with us. Simply download them in Club RATIONAL and join in benefiting from the latest findings of our cooking research. This will make sure 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 your kitchen here. Log in at www.club-rational.com.

Club RATIONAL App
Benefit from our useful practical advice and service even when you're mobile.

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® on Tel. 07743 389863.

RATIONAL Service Partners
Our SelfCookingCenter® units are reliable and durable. However, should you encounter technical difficulties, the RATIONAL Service Partners can provide swift and efficient support. Guaranteed spare parts supply and a weekend call-out team included: Tel. 01582 480388.

Return and recycling
We contribute to resource efficiency by ensuring that we only use recyclable products. We will collect your old units and will feed them back into our resource cycle.

For further information please request a copy of our ServicePlus brochure or visit us on the internet at www.rational-online.com.

Do you want to see all this with your own eyes?
Then cook with us.

"We saw the SelfCookingCenter® in action for the first time at the RATIONAL CookingLive. When I tried the food there, and experienced how much time can be saved and how easy it is to use, then I knew that I needed this equipment for my kitchen."
Raghavendra Rao, Owner, Kadamba, Bangalore, India

Experience just how efficient the SelfCookingCenter® is. Live, with no obligation, and near where you are. Visit one of our free RATIONAL CookingLive events.

Contact us on: Tel. 01582 480388 or visit us at www.rational-online.com to find out when and where future events will be held.

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