



The new **SelfCookingCenter®**



5Senses



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



There's nothing like a good meal.

You cook with passion.

*RATIONAL helps you turn
your ideas into reality.*

Cooking is passion, skill and experience. Chefs use their ideas and turn raw materials into tasty dishes. Their individuality and creativity is the basis for the culinary diversity in the kitchens of this world.

It is precisely that individuality that we want to preserve. By giving you room to develop your ideas further and by developing technology that provides you with the perfect cooking support. Technology that naturally implements your specifications and is at your side whenever you desire it.

Because only you know what your customers like best.

You cook with all 5 senses.

Your new RATIONAL appliance does too.

Is there a cooking system that always prepares your food exactly the way you want it? That inspires you and relieves you of tiresome routines? That is always there when you need it? That works and only works how you want it to?

Yes. That's just the cooking system we've created for you with the new SelfCookingCenter® 5 Senses. One that will always give you the perfect support.

The SelfCookingCenter® 5 Senses is the only cooking system in the world with 5 senses. Because it senses, recognises, thinks ahead, learns from you and even communicates with you.

This new RATIONAL appliance is the result of 40 years of cooking research. It has been developed by chefs for chefs. Together with food scientists, physicists and engineers, we have brought food quality, efficiency and cooking intelligence up to a new standard for you. A standard with benefits you will appreciate.



"5 Senses" –
See the trailer
here



Senses the current cooking cabinet conditions and the consistency of the food.



Recognises the size, load quantity and product condition and calculates the browning.



Thinks ahead and determines the ideal cooking path to your desired result while cooking.



Learns which cooking habits you prefer and implements them.



Communicates with you and shows you what your RATIONAL is doing to implement your specifications.



Unique. Intelligent. Helpful.

You're looking for a reliable assistant.

We have it:

The SelfCookingCenter® 5 Senses.

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 whether 30 or several thousand meals. This cooking system is your perfect partner whether you're in the restaurant, hotel, catering or 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.

The new SelfCookingCenter® 5 Senses is the relief a cooking team can only imagine having. It is economical, relieves you of routine tasks and gives you the freedom to concentrate on what's important to you. Because in the end, only the satisfaction of your customers counts.

In the past, chefs used to need special appliances like the grill, oven, stove, saucepans or frying pans along with a lot of time and effort to prepare a good meal. Today you only need these 4 intelligent assistance functions that give you the perfect support in your kitchen.



Modern technology. Gives a lot. Demands little.



iCookingControl

Simply enter your desired result, load and iCookingControl prepares your food exactly how you want it. It even communicates with you and shows you how it is cooking, what decisions it is making 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.

You know exactly what your dishes must be like.



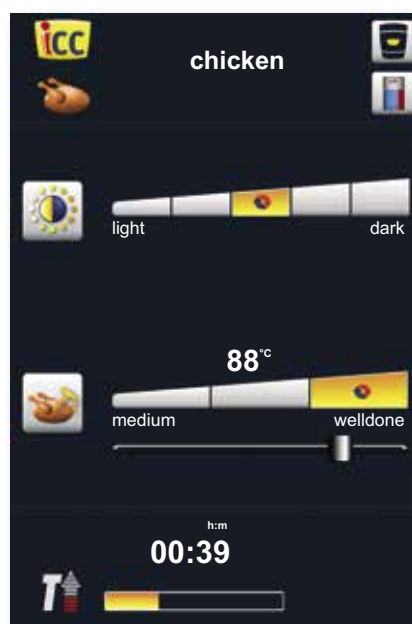
iCookingControl implements your wishes.

As an experienced chef, you know exactly how your dish must turn out so your customers like it – and that is precisely what you will specify. For example if your meat must be seared at high or medium temperature, browned dark or lightly, medium or well done. iCookingControl will implement your specifications exactly.

It works so well because the experience gained from 40 years of RATIONAL cooking research has been put into this cooking system. iCookingControl uses this experience and always achieves your desired result very quickly and reliably.

It familiarises itself with your preferences and if you are satisfied with the result, you or your kitchen team can access these at the press of a button whenever you like. And here's the best thing of all: it doesn't matter whether you want to prepare more or less next time, or whether you want your products to be smaller or bigger, thicker or thinner.

Your dish will always be cooked exactly how you like it. Simply great!



You specify your desired result. iCookingControl will implement your idea.



Access your personal desired result at the press of a button.

*Understands.
Learns.
Communicates.*

You want a complete overview.

You can get it – with iCookingControl.



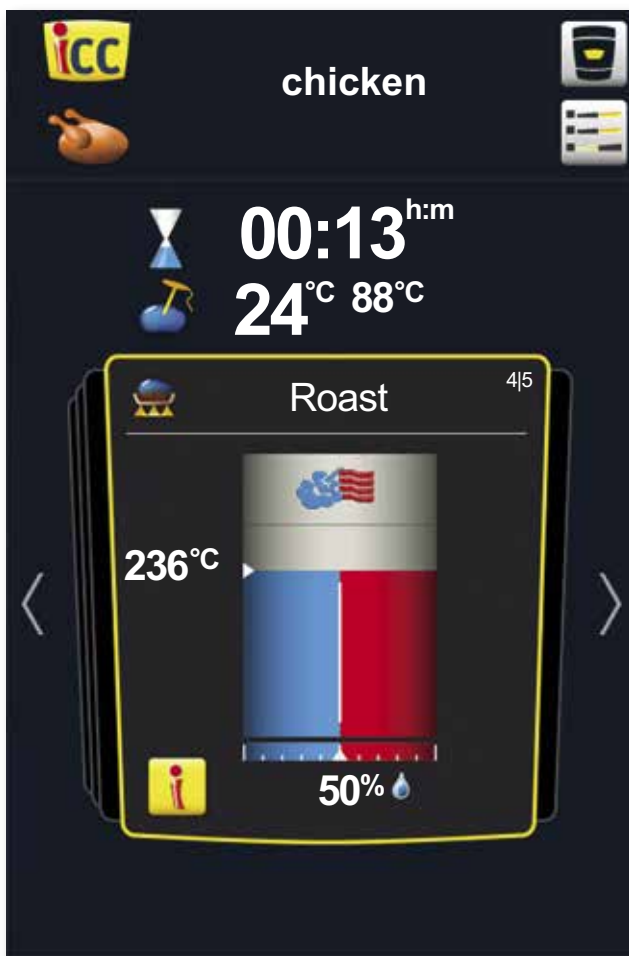
iCookingControl will only prepare your food the way you want it. With iCookingControl you'll be able to keep an eye on what's happening at all times. Because this is the only cooking system that shows you how it cooks. So you'll always know what your cooking system is doing.

This is how it works:

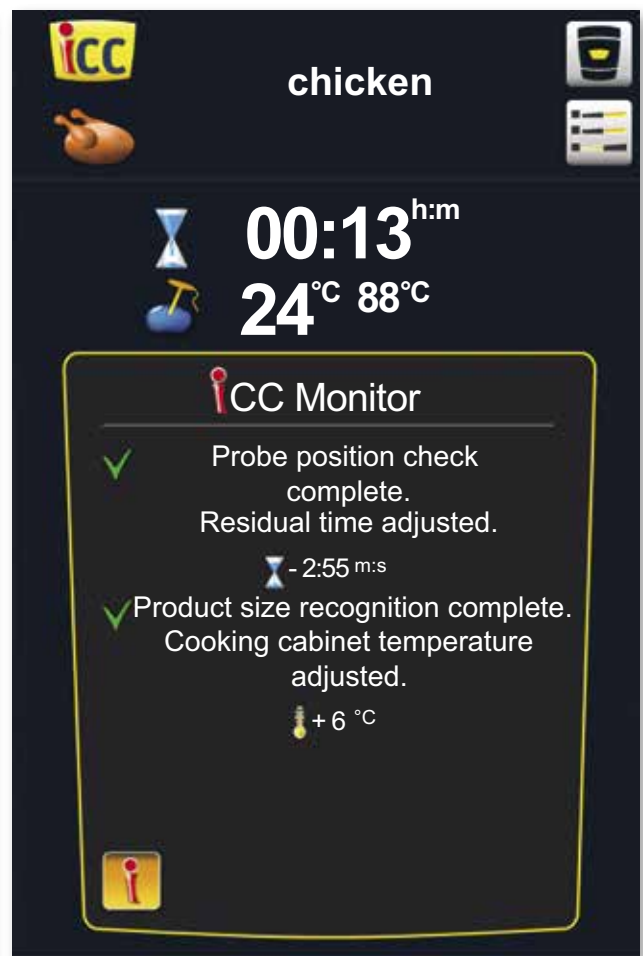
Your SelfCookingCenter® 5 Senses senses and recognises the size, load quantity and condition of your products and calculates the appropriate browning by itself. According to the desired result, it will make the necessary decisions and adjust the temperature, cooking time, air speed and cooking cabinet climate to best suit the requirements of your food.

As soon as it changes settings, your cooking system will inform you of this on the display. It will even show you why it is making changes. So not only will you now have full control over the result, you can also keep a constant eye on it if you like.





In the iCC Cockpit you will always be able to keep an eye on what your cooking system is doing.



The iCC Monitor shows you which settings are being applied.

That's new. That's unique.

Sometimes you'll want to work manually.

Naturally you can also apply all the settings yourself right down to the precise degree or percentage with the SelfCookingCenter® 5 Senses. And you've got RATIONAL's best combi-steamer included too.



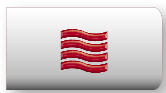
*Practical.
Direct.
Traditional.*

Also included, the best combi-steamer!



• *Steam cooking mode from 30 °C - 130 °C*

The high-performance fresh steam generator with new steam control ensures precise and constant steam temperatures as well as maximum steam saturation. The results speak for themselves: Products that don't dry out, appetising colours and retained nutrients and vitamins are all guaranteed. Even sensitive food such as crème caramel or flans will succeed with minimal effort – even in large quantities.



• *Hot air cooking mode from 30 °C - 300 °C*

The hot air flows around the food from all sides and the meat protein sets immediately. This makes it remain wonderfully succulent on the inside. Constant hot air at up to 300 °C also offers the necessary reserve power even for full loads. This is the only way to achieve succulent, browned pan fried or grilled products, frozen convenience or soft bakery products.



• *Combines cooking mode from 30 °C - 300 °C*

This mode marries the advantages of hot steam with the benefits of hot air. This produces crispy and succulent roasts with significantly shorter cooking times and up to 50% increase in cooking efficiency.



• *Optimum cooking cabinet climate*

ClimaPlus Control® measures the humidity in the cooking cabinet and regulates the ideal climate to one percent accuracy, ensuring crunchy crackling, crisp breaded coatings and succulent roasts.



• *Five air speeds*

You have the right air speed for every product.



• *Humidification*

Precisely metered humidification such as for bread and bakery products.



• *Cool Down*

For rapid, fan-assisted cooling of the cooking cabinet.



• *Core temperature cooking*

For the preparation of products with precise cooking results.



• *Delta-T cooking*

The constant difference between the core temperature and the cooking cabinet temperature ensures the meat stays tender and increases the number of slices.



• *Manual programming*

1200 programming slots with up to twelve steps.

You want to be quick and flexible.

Your selection window will show the foods you want. You can see which foods go together at a glance.

You see what will be cooked on which rack.

Each rack is monitored; the remaining cooking time is displayed.

The cooking time is adjusted according to load quantity and the duration of door openings.

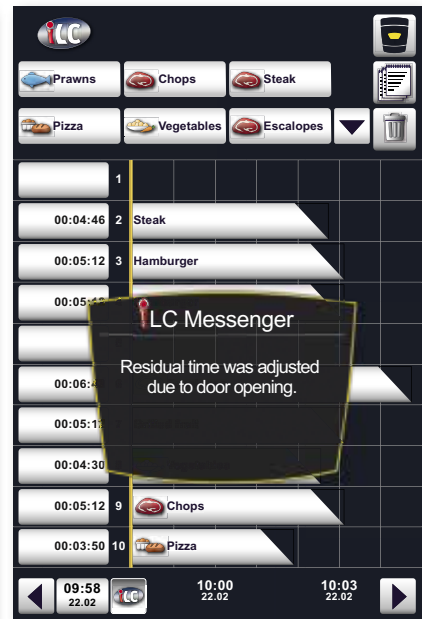
The unit reports once a meal is ready.

The screenshot displays the iLevelControl interface. At the top, there is a logo and a selection window with buttons for Prawns, Broccoli, Steak, Pizza, Croissant, and Escalopes. Below this is a grid representing 10 racks. Each rack has a number, a remaining cooking time, and a food item. A vertical yellow line is positioned between rack 4 and rack 5. A red dot on the right side of the grid indicates a notification for a meal being ready.

Rack	Remaining Time	Food Item
1		
2	00:04:46	Steak
3	00:05:12	Hamburger
4	00:05:12	Hamburger
5	00:00:00	
6	00:06:43	Escalopes
7	00:05:12	Grilled fruit
8	00:04:30	Vegetables
9	00:05:12	Chops
10	00:03:50	Pizza

At the bottom of the interface, there are navigation arrows, a current time of 09:58 on 22.02, and two target times: 10:00 and 10:03 on 22.02.

*Clever mixed loads
maximise the output
and the quality.*



Active display of which settings are applied.

With iLevelControl you can master à la carte, mise en place or your breakfast service effortlessly, quickly and flexibly.

On just one square metre of space, you can use a great number of different cooking appliances such as pots, pans, a grill, roasting plate or deep fryer at the same time just on top of each other. So you can prepare all kinds of different food in a single appliance. Your SelfCookingCenter® 5 Senses will show you which foods can be cooked together on the display.

You specify what you want to prepare and iLevelControl will monitor each rack individually. According to the load quantity and how often and for how long the door stays open, iLevelControl intelligently corrects the cooking time and even informs you of it. So you can always keep an eye on what's happening. Your food will always be cooked perfectly and exactly how you want it.

More capacity. More quality. More oversight.



You want top food quality.

HiDensityControl® gives this to you – even for large quantities.

Unique food quality can only be achieved if there is always sufficient power, especially as it concerns the preparation of large quantities.



We promise you that you can only achieve the best food quality at all times with the patented HiDensityControl®. HiDensityControl® is responsible for distributing the heat, air and humidity in the cooking cabinet uniformly and intensively at all times.

It guarantees you the necessary reserve power so you can achieve top results every time and for every rack.



“I could hardly believe that it was possible to work with quantities like this. I can make 240 escalopes in only 12 minutes with my 202 SelfCookingCenter®! I’m done in half the time because I can produce everything at once. And the quality is excellent.”

*Kurt Stümpfig, Director of Catering Services,
Linde AG Engineering Division,
Pullach, Germany*

> Up to 320 croissants, light and soft, with significantly higher baking volumes in 23 minutes.



> Up to 400 chicken legs, crispy and juicy, in 45 minutes.



> Up to 240 escalopes, crispy on the outside juicy on the inside, in 12 minutes.



> Up to 160 steaks medium with grill pattern in 15 minutes.



Powerful. Sensitive. Precise.

You expect maximum output.

Fresh steam generator for intense colour and excellent flavour, without any drying out.

The highly efficient regulation ensures precise steam temperatures as well as maximum steam saturation and intelligently adjusts the boiling temperature to the relevant altitude of the installation location.



Active dehumidification for crunchy crackling and crisp breaded coatings.

Using innovative vacuum technology, the cooking cabinet is quickly and efficiently dehumidified.



Quadruple concentrated power helps you do this.

Dynamic air mixing for uniform top performance, for every single rack.

The high-performance fan impeller intelligently adjusts the speed and direction of rotation according to the product, quantity and cooking level thus guaranteeing optimum air distribution in the cooking cabinet.



Intelligent climate management for crispy and succulent roasts and light texture.

The precise measurement of humidity in the cooking cabinet allows setting and regulation down to the percent. Even the inherent moisture of the food loaded is considered.



You like it all clean and economical.



With Efficient CareControl, your SelfCookingCenter® 5 Senses will automatically clean and descale itself and also do this unsupervised overnight if desired. According to how soiled your unit is, it will intelligently determine the most efficient cleaning step. It suggests the best dose of cleaning agent and descaler to keep your SelfCookingCenter® 5 Senses hygienically clean. An expensive and high-maintenance water softener is no longer necessary.

The new Efficient CareControl needs around 30% less resources than the previous model. This therefore costs much less than a thorough manual clean and is also particularly safe due to the use of tabs.



“We save at least £750 a year only because we no longer need a water softening system. We have also reduced the running costs for cleaning chemicals, water and energy to a minimum.”

*Alan Bird, Owner, Birds of Smithfields,
London, UK*

*Efficient CareControl
recognises soiling
and scale and removes
it automatically.*



Efficient. Hygienic. Safe.

You would like your investment to pay off.

So do we.

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

The rewards of whiteefficiency® are most visible in your kitchen. You save on energy, water and raw ingredients and produce less waste. RATIONAL also frees up space as you can 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 you get the maximum benefit from our appliances. From the start and throughout the product service life.



*More output. More efficiency.
Fast return on investment.*

Profitability
comparison



*Pays for itself in almost no time.
Work it out.*



The average restaurant with 200 meals per day with two SelfCookingCenter® 5 Senses 101 – additional earnings compared to previous model.

<i>Your profit</i>	<i>Amount budgeted per month</i>	<i>Your additional earnings per month</i>	<i>Work it out for yourself</i>
<p>Meat / Fish / Poultry An average of 10% less raw materials purchased through precise regulation and iCookingControl*.</p>	<p>Cost of goods £ 5,760 Cost of goods with SelfCookingCenter® 5 Senses £ 5,184</p>	= £ 576	
<p>Energy The unique cooking performance, iLevelControl and state of the art control technology consume up to 20% less energy*.</p>	<p>Consumption 3,628 kWh x £ 0.20 per kWh Consumption with SelfCookingCenter® 5 Senses 2,902.4 kWh x £ 0.20 per kWh</p>	= £ 145	
<p>Working time iLevelControl shortens production time by up to 30% through rolling loads. Do away with routine tasks.</p>	<p>30 hours less x £ 12</p>	= £ 360	
<p>Water softening / descaling These costs are eliminated entirely with Efficient CareControl.</p>	<p>Conventional costs £ 56 with SelfCookingCenter® 5 Senses £ 0</p>	= £ 56	
Your additional earnings per month		= £ 1,137	
Your additional earnings per year		= £ 13,644	

* Compared to the previous model.



You would like to see it all for yourself.

Cook with us.

*Experience the performance of the SelfCookingCenter® 5 Senses.
In a live demonstration with no obligation to buy and at a location near you.*

Visit one of our free RATIONAL CookingLive events.

Contact us at Tel. no. 00 44 (0) 1582 480388 or visit us at
www.rational-online.co.uk to find out when and where the next events
will be held.



“It is impressive to see and taste the diversity and quality of RATIONAL as well as experience how easy advanced technology can be. The RATIONAL CookingLive events are an experience which I can thoroughly recommend to any chef.”

*Julia Carmen Desa, owner of Tres Restaurant,
Delhi, India*



To RATIONAL
CookingLive
registration



You expect outstanding service.

We want to maximise your return on investment from the very start.
Over the entire service life and without any hidden costs.

Product life



Before the purchase

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.co.uk.

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.

Installation

Our RATIONAL SERVICE-PARTNERS can install the appliances in your kitchen.



After the purchase

Personal instruction

We'll come to your kitchen and show your kitchen team how our units work or how you can use them best for your requirements.

Academy RATIONAL

Further training is part of the service at RATIONAL. You can register for one of our free seminars at www.rational-online.co.uk.

We have the all-inclusive package for an all-round service.



ServicePlus
All-inclusive



Ongoing operation

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.

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. Simply log in at www.club-rational.com.

Chef@Line®

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 Chef@Line® on tel. no. 07743 389863.

ClubRATIONAL-App

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

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: 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.

You would like to get even more out of your RATIONAL.



Academy RATIONAL Your free training.

Get new and creative ideas for your menu. Learn how you can improve the processes in your kitchen. Cook with colleagues and compare notes.

In Academy RATIONAL one-day seminars, you can learn how to get the best use out of your SelfCookingCenter® 5 Senses in your kitchen under the instruction of professional RATIONAL master chefs.



Included for you. Regardless of how often you attend Academy RATIONAL seminars, whether you come alone or with your entire kitchen team, the participation fee of £410 is always free for you as a customer. All participants receive full seminar notes and a certificate.

Register now! At www.rational-online.co.uk you can find out when the next seminars will be held near you.

We train and inform you.

ClubRATIONAL

Welcome to the chef's club.

ClubRATIONAL is the internet platform for all professional chefs. As a member, you will have access to exclusive benefits and services that are one of their kind in the industry. Best to register now at www.club-rational.com. Membership is free!

Recipe inspirations for your kitchen

Discover, share and review a huge number of recipe suggestions!

MySCC image upload

Create your own world of images on the SelfCookingCenter® 5 Senses!

Cooking tips

Benefit from over 30 years of RATIONAL cooking experience and use the unimagined possibilities of the SelfCookingCenter® 5 Senses.

Visit the RATIONAL video library and make the most of it!

Experience how easy it is to operate and how unbelievably simple it is to prepare all kinds of products. All in sound and image!

Register for Academy RATIONAL

Become a SelfCookingCenter® 5 Senses professional under the instruction of experience RATIONAL master chefs!

Always be the first to get the latest news!

Get cooking tips, inspiration and information on promotions in the monthly newsletter.

Expand your personal network

Exchange experiences and communicate with colleagues in the industry and chefs all around the world!

Updates for your SelfCookingCenter® 5 Senses

Benefit from the latest developments of RATIONAL research.



Manual library for all appliance ranges

Operating, installation and application manuals always accessible, at the click of a mouse.

RATIONAL ServiceCall

Fast and simple – ServiceCall will quickly reach one of our RATIONAL SERVICE-PARTNERS.

You value sophisticated technology.

The difference is in the detail.



- > **Low rack height for maximum working safety**
The topmost rack is 1.60 m high in all unit sizes.



- > **Integral door drip pan**
The door drip pan is drained constantly, even while the door is open, so that no puddles of water can form on the floor.



- > **Integral sealing mechanism on floor 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.



- > **Hanging rails**
U-profile rails ensure that grids and sheets cannot tilt when pulled out.



- > **Back-ventilated multi-glass door**
The heat-reflecting coating keeps the contact temperature low. Simple cleaning between the panes and a door latch with a "sure-shut function" provide for easy handling.



- > **Lengthwise loading**
Lengthwise loading means that 1/3 and 2/3 GN containers can be used and the containers are easy to load and unload. As the opening radius is small, hardly any heat can escape.



- > **Integral hand shower**
The infinitely-variable jet 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).



> **MyDisplay**

It's even easier to use your appliance with MyDisplay. Simply remove all the functions you don't need from the user interface and every user will only see what they should.



> **Top 10 list**

RATIONAL automatically lists your ten most frequently prepared dishes and provides these at the press of a button.

> **Image transmission**

Transfer photos of your food to the display and assign your own images to your dishes.



- PATENT -

> **6-point core temperature probe with positioning aid**

Measures the core temperature at six points and automatically corrects incorrect positions. Also suitable for liquid or small products like muffins.



> **ClimaPlus Control®**

The measuring and control centre automatically maintains the cooking cabinet climate you specify to the percent.



> **Steam generator**

The always 100% hygienic fresh steam guarantees the best food quality and maximum steam saturation, even at low temperatures.



> **USB port**

The USB port allows you to easily document HACCP data or keep your software up to date with the latest results of RATIONAL cooking research.



- PATENT -

> **Centrifugal grease trap**

The centrifugal grease trap means grease filters no longer need to be changed or cleaned – for clean cooking cabinet air and a pure taste experience.



- PATENT -

> **Dynamic air mixing**

The heat is always optimally distributed thanks to the specific cooking cabinet geometry and the powerful, energy-saving fan impeller drive, which intelligently adjusts the rotation direction and speed to the relevant food product. This ensures excellent food quality even with full loads. The quick-action fan impeller brake provides for your safety by quickly shutting down the fan impeller when the door opens.

You want to make optimum use of your cooking system.

We offer you the right accessories.



To the unit
and accessory
catalogue



You will find an overview of all our accessories at www.rational-online.co.uk.



Gastronorm accessories for grilling, baking, roasting, deep-frying, steaming and Finishing®

With RATIONAL accessories, you will get the best out of your new SelfCookingCenter® 5 Senses.

Make optimum use of your unit and save time too. You will no longer need to take on complex tasks like removing stubborn dirt or constantly turning your products with our accessories.

Even more advantages:

The special characteristics of RATIONAL Gastronorm accessories are the optimal heat transfer and extreme robustness and durability.

The TriLax® coating has excellent non-stick properties, supports browning, is leach-resistant and is best suited for use at higher temperatures.

Cleaning and care products

Our care products guarantee cleanliness, hygiene and brilliance.

All products are optimally tailored to the requirements of the SelfCookingCenter® 5 Senses and fulfil the highest quality requirements.

The powerful cleaning agents and highly effective care substances actively protect and extend the useful life of your SelfCookingCenter® 5 Senses.

For a perfect installation

From exhaust hoods to entry ramps, transport and mobile oven racks to heat shields, and base frames, cabinets and much more, we offer you individually tailored solutions so you can make optimum use of your SelfCookingCenter® 5 Senses – whether in your kitchen or externally.

You have a very special requirement.

Whether it's 30 or several thousand meals, we offer the SelfCookingCenter® 5 Senses in the appropriate size for every requirement.

All SelfCookingCenter® 5 Senses are available as either electric or gas models, with identical dimensions, fittings and output. There are also numerous special versions available that can be adapted perfectly to the conditions specific to your kitchen.

For further information and options, please request a copy of our unit and accessory catalogue.



In addition to the SelfCookingCenter® 5 Senses, we can also supply our CombiMaster® Plus in twelve different versions.

For further information please request a copy of our CombiMaster® Plus brochure or visit us on the internet at www.rational-online.co.uk.



Units	Model 61	Model 101
Electric and gas		
Capacity	6 x 1/1 GN	10 x 1/1 GN
Number of meals per day	30-80	80-150
Lengthwise loading	1/1, 1/2, 2/3, 1/3, 2/8 GN	1/1, 1/2, 2/3, 1/3, 2/8 GN
Width	847 mm	847 mm
Depth	771 mm	771 mm
Height	782 mm	1,042 mm
Water inlet	R 3/4"	R 3/4"
Water outlet	DN 50	DN 50
Water pressure	150-600 kPa or 0.15-0.6 Mpa	150-600 kPa or 0.15-0.6 Mpa
Electric		
Weight	112.5 kg	132.5 kg
Connected load	11 kW	18.6 kW
Fuse	3 x 16 A	3 x 32 A
Mains connection	3 NAC 400 V	3 NAC 400 V
"Dry Heat" output	10.3 kW	18 kW
"Steam" output	9 kW	18 kW
Gas		
Weight	127 kg	149.5 kg
Height including draft diverter	1,012 mm	1,272 mm
Electrical rating	0.3 kW	0.39 kW
Fuse	1 x 16 A	1 x 16 A
Mains connection	1 NAC 230 V	1 NAC 230 V
Gas supply/connection	R 3/4"	R 3/4"
Natural gas/liquid gas 3B/P		
Max. nominal thermal load	13 kW/14 kW	22 kW/24 kW
"Dry Heat" output	13 kW/14 kW	22 kW/24 kW
"Steam" output	12 kW/13 kW	20 kW/22 kW

Internationally tested



We have the right SelfCookingCenter® 5 Senses for you.



Model 62

Model 102

Model 201

Model 202



6 x 2/1 GN	10 x 2/1 GN	20 x 1/1 GN	20 x 2/1 GN
60-160	150-300	150-300	300-500
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
1,069 mm	1,069 mm	879 mm	1,084 mm
971 mm	971 mm	791 mm	996 mm
782 mm	1,042 mm	1,782 mm	1,782 mm
R 3/4"	R 3/4"	R 3/4"	R 3/4"
DN 50	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	150-600 kPa or 0.15-0.6 Mpa
148.5 kg	173 kg	267 kg	346 kg
22.3 kW	36.7 kW	37 kW	65.5 kW
3 x 32 A	3 x 63 A	3 x 63 A	3 x 100 A
3 NAC 400 V	3 NAC 400 V	3 NAC 400 V	3 NAC 400 V
21.8 kW	36 kW	36 kW	64.2 kW
18 kW	36 kW	36 kW	54 kW
169.5 kg	203.5 kg	297.5 kg	374 kg
1,087 mm	1,347 mm	2,087 mm	2,087 mm
0.4 kW	0.6 kW	0.7 kW	1.1 kW
1 x 16 A	1 x 16 A	1 x 16 A	1 x 16 A
1 NAC 230 V	1 NAC 230 V	1 NAC 230 V	1 NAC 230 V
R 3/4"	R 3/4"	R 3/4"	R 3/4"
28 kW/31 kW	45 kW/50 kW	44 kW/48 kW	90 kW/100 kW
28 kW/31 kW	45 kW/50 kW	44 kW/48 kW	90 kW/100 kW
21 kW/23 kW	40 kW/44 kW	38 kW/40 kW	51 kW/56 kW



kiwa



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