

Rational Self Cooking Center

The RATIONAL SelfCookingCenter® 5 Senses is the only cooking system in the world with 5 senses. It senses, recognizes, thinks ahead, learns from you, and even communicates with you to create perfect results every time. **The SelfCookingCenter® 5 Senses allows you to fry, roast, grill, steam, poach, bake, and much more!** Whether you are cooking for 20 to 2,000, the guesswork of meal preparation is eliminated thanks to the world's only SelfCookingCenter® 5 Senses.



- Simply enter your desired result, load, and iCookingControl prepares your food exactly how you want it
- The patented HiDensityControl® guarantees outstanding cooking quality and performance, while using minimal resource consumption
- By using clever mixed loads with iLevelControl, you can prepare different dishes at the same time
- Efficient CareControl detects dirt and limescale and removes them at the touch of a button - unsupervised cleaning and care even overnight
- Includes 8.5" TFT touch screen color monitor with 7 "touch of the button" cooking modes
- Individual programming of at least 1,200 cooking programs with up to 12 steps
- Core temperature probe with 6-point measurement
- HACCP data output and software update via integral USB port
- Automatic retracting hand shower
- Climate management - humidity measured, set, and regulated to one percent accuracy
- U-shaped rack rails with notched recesses for easy loading
- Top 10 list - automatically lists your ten most frequently prepared dishes and provides these at the touch of a button
- MyDisplay allows you to simply remove any functions that you do not need from the user interface
- Low rack height for maximum working safety - the topmost rack is 5.25 ft high in all unit sizes
- Lengthwise loading
- 5 programmable fan air speeds
- 5 programmable proofing stages
- 2 year warranty and 5 year warranty on steam generator
- Back-ventilated multi-glass door - the heat-reflecting coating keeps the contact temperature low
- Units are available in gas or electric with capacities ranging from 6 pan tabletop to full size roll-in models
- Banqueting systems, additional options, such as integrated fat drain, mobile unit, etc., and a complete range of accessories are available

Accessories



Get the most out of your cooking appliance by using original RATIONAL accessories. Whether it is grilled steaks, succulent quiches, pastries, or crispy breaded products, you can enjoy pure variety and efficiently utilize your cooking appliance and put an end to time-consuming tasks, like turning or removing stubborn dirt. The special characteristics of original RATIONAL accessories are the optimal heat transfer and extreme robustness and durability. The TriLax® coating has excellent nonstick properties, supports browning, is leach-resistant, and is best suited for use at higher temperatures. Our comprehensive range of accessories, which include special installation solutions to cleaning and care products, are perfectly tailored to your specific requirements.



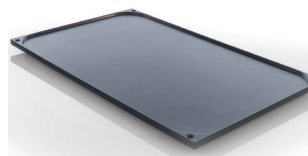
VarioSmoker

Give meat, fish, and vegetables a superior smoke flavor and distinctive colors. Your products get a natural smoke flavor, which you define according to taste. Quick, easy, and cost-efficient. Separate smoker NOT needed!



Diamond and Grill Grate

Offers you two different grill patterns with just one grate. Give your products the classic grill stripes or the popular original American steakhouse pattern. Extremely strong and durable. The 3-Layer TriLax® coating supports browning and is best suited for use at temperature up to 572 F.



Grilling and Roasting Plate

Delight your guests with juicy grilled meat, fish, or vegetables. Create the traditional grill patterns with the grill side. The roasting side has a surrounding edge, so that even the most fatty pan-fried cuts can cook safely and above all are fried to crispy perfection.



Chicken Superspike

Drastically shortens cooking time with vertical arrangement and associated chimney effect. Making breast meat particularly juicy and the skin uniformly brown. Easily handling means that the accessory can be loaded quickly.