RATIONAL Accessories
Discover new possibilities

SelfCookingCenter® 5 Senses and CombiMaster® Plus












RATIONAL Accessories –
as hard wearing as they come.

Get the best out of your cooking appliance: with original RATIONAL accessories.
Whether it's grilled steaks, succulent quiches 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.

The special characteristics of original RATIONAL accessories are the optimal heat transfer and extreme robustness and durability. The TriLax® coating has excellent non-stick properties, supports browning and is best suited for use at temperatures up to 300 °C.

Our comprehensive range of accessories include special installation solutions to cleaning and care products, all of which are perfectly tailored to your specific requirements.



RATIONAL Accessories –
Your versatile companion.

› *Gastronorm accessories for pros*
i.e.: Ideal for grilling, baking, roasting, deep-frying, steaming, Finishing®

› *Always the best installation solution*

› *RATIONAL cleaning and care products*











Grilling and roasting platter

Juicy and crisp with the typical grill flavour



- *Traditional grill pattern*
- *Typical grilled flavour*
- *Usable on both sides*
- *Optimal non-stick properties*
- *Easy to clean*

Delight your guests with juicy grilled meat, fish or vegetables. 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. The grilling and roasting platter is therefore the ideal addition for your à la carte.



TriLax

Roasting side



Grill side



1/1 GN (325 x 530 mm) No.: 60.71.617

Grilling and pizza tray

Crispy and succulent pizza the Italian way

Patent





- *Fine grill pattern*
- *Typical grilled flavour*
- *Usable on both sides*
- *Crispy and nicely browned baked goods*
- *Optimal non-stick properties*
- *Easy to clean*

TriLax

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.

Baking side



Grill side



1/1 GN (325 x 530 mm)	No.: 60.70.943
Baker's standard (400 x 600 mm)	No.: 60.71.237

Cross and stripe grill grate

Up to 160 rump steaks in only 15 minutes

- *Two different grill patterns with just one grate*
- *No need to pre-heat*
- *Also suitable for larger quantities*
- *Optimum non-stick properties*
- *Easy to clean*

It's up to you: 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 products the classic grill stripes or the popular original American steakhouse pattern. The GriddleGrid grate is extremely strong and durable. The 3-layer TriLax® coating supports browning and is best suited for use at temperatures up to 300 °C.



TriLax

1/1 GN (325 x 530 mm)

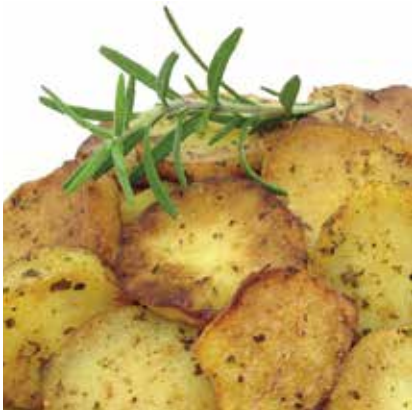
No.: 60.73.314







CombiFry®



200 portions of fries in 15 minutes

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®.

- *95% less fat*
- *40% fewer calories*
- *Large quantities*
- *Optimal browning and crispiness*

Patent





1/2 GN (325 x 265 mm)	No.: 6019.1250
1/1 GN (325 x 530 mm)	No.: 6019.1150

These brands recommend the RATIONAL CombiFry®

Large quantities of fries in only 15 minutes – CombiFry® makes it possible

- 30 portions (6 kg) in a SelfCookingCenter® 5 Senses 61 with iLevelControl
- 60 portions (12 kg) in a SelfCookingCenter® 5 Senses 62 with iLevelControl
- 50 portions (10 kg) in a SelfCookingCenter® 5 Senses 101 with iLevelControl
- 100 portions (20 kg) in a SelfCookingCenter® 5 Senses 102 with iLevelControl
- 100 portions (20 kg) in a SelfCookingCenter® 5 Senses 201 with iLevelControl
- 200 portions (40 kg) in a SelfCookingCenter® 5 Senses 202 with iLevelControl

Roasting and baking pan

Classic pan dishes are child's play

Patent pending



- *Always the right size 16 cm or 25 cm*
- *Uniform browning from the waved floor*
- *Easy to handle with side handles*
- *Special edition for easy stacking*
- *Carrier tray for secure and rust-free handling*

With the roasting and baking pan, you can prepare almost all the classic pan dishes like Swiss Rösti, tortilla, quiches, pancakes or even small cakes like tartes tatin. The excellent heat conductivity will give you uniform browning all over the bottom in just a few minutes. Specially formed carrier trays, which are available in both sizes, ensure easy, secure and rust-free handling.

Roasting and baking pan small (16 cm)



Roasting and baking pan	No.: 60.73.271



Carrier tray	No.: 60.73.212



Set (4 units including carrier tray)	No.: 60.73.286

Roasting and baking pan large (25 cm)



Roasting and baking pan	No.: 60.73.272



Carrier tray	No.: 60.73.216



Set (2 units including carrier tray)	No.: 60.73.287

Multibaker



Up to 160 fried eggs in 2 minutes



The Multibaker is suitable for the preparation of fried eggs, omelets, Rösti or even tortillas, especially in large quantities.
The special non-stick coating ensures that the food does not stick.

1/1 GN (325 x 530 mm) No.: 60.71.157

- *Uniform browning*
- *Ideal for large quantities*
- *Easy to clean*

TriLax



Roasting and baking trays

The all-rounder



Roasting and baking tray

Whether its poultry pieces, medallions, bread rolls, croissants, danish pastries, roast potatoes and many others, you can prepare an unbelievable variety of different foods with the roasting and baking tray. Everything is uniformly browned, remains juicy and obtains a nice crust.

Roasting and baking trays

1/1 GN (325 x 530 mm)	No.: 6013.1103
2/1 GN (650 x 530 mm)	No.: 6013.2103
Baker's standard (400 x 600 mm)	No.: 6013.1003



Baking sheet perforated

To crisp up all types of convenience baked goods.

Baking sheets perforated

1/1 GN (325 x 530 mm)	No.: 6015.1103
2/1 GN (650 x 530 mm)	No.: 6015.2103
Baker's standard (400 x 600 mm)	No.: 6015.1000



- *Optimal uniformity*
- *Large quantities*
- *Great robustness*
- *Easy to clean*

Granite-enameled containers

Ideal for roasting, braising, pan frying and baking



Granite-enameled containers by RATIONAL are almost indestructible. The corners of the containers are fully contoured so that no portions are lost when baking cakes or puddings.
Thanks to the excellent heat conductivity, the food is browned uniformly, whether it is a crispy breaded product, a juicy roast or pastries and other baking products.



	1/2 GN (325 x 265 mm)	1/1 GN (325 x 530 mm)
20 mm deep	No.: 6014.1202	No.: 6014.1102
40 mm deep	No.: 6014.1204	No.: 6014.1104
60 mm deep	No.: 6014.1206	No.: 6014.1106

	2/1 GN (650 x 530 mm)	Baker's standard (400 x 600 mm)
20 mm deep	No.: 6014.2102	No.: 6014.1002
40 mm deep	No.: 6014.2104	No.: 6014.1004
60 mm deep	No.: 6014.2106	No.: 6014.1006

- *Optimal uniformity*
- *Universal use*
- *Uniform browning*
- *No portion losses*
- *Great robustness*



Muffin and timbal mould

Baking can be that easy

The muffin and timbal mould is made from highly flexible material and has optimal non-stick properties. With a fill volume of 100 ml, it is particularly suited for the preparation of vegetable flans, fish timbals, bread pudding, poached eggs and all kinds of desserts.

For 1/1 GN (300 x 400 mm)	No.: 6017.1002
For 2/1 GN (400 x 600 mm)	No.: 6017.1001



- *Highly flexible*
- *Best non-stick properties*
- *Ideal for delicate foods*
- *Maximum robustness*
- *Easy to clean*

GriddleGrid



Simple grilling.

- *Traditional grill pattern*
- *No preheating necessary*
- *Also for large quantities*
- *Optimal non-stick properties*
- *Easy to clean*

Thanks to its special design, the GriddleGrid is especially well suited for the preparation of large quantities of grilled products. The grilled products are simply placed on the cold GriddleGrid and loaded all at once. The GriddleGrid does not need preheating thanks to the excellent heat conductivity of its special alloy.

TriLax

1/1 GN (325 x 530 mm) No.: 6035.1017

Loading grid

The simple way to the perfect grilling pattern.





The loading grid is the ideal enhancement to the GriddleGrid grate. The loading grid really helps to reduce the workload when grilling large quantities, especially thinner grilled products, such as minute steaks or grilled vegetables. All products can now be loaded onto the loading grid outside the appliance. Using the loading grid, the products are then placed onto the hot GriddleGrid grate in a single operation, and then just as easily removed.

For 1/1 GN (325 x 618 mm) No.: 60.73.848

Chicken and duck super spike

Up to 96 chickens in only 40 minutes



- *Juicy breast meat*
- *Top crispiness*
- *Short cooking times*
- *Large quantities*
- *Easy to handle*

The vertical arrangement of the poultry and the associated chimney effect drastically shortens the cooking time. This means the breast meat is particularly juicy and the skin uniformly browned.
Easy handling means that the accessory can be loaded quickly.



Chicken super spike				*Appliance size and load quantity*					
Item no.	*GN dimensions*	*Capacity*	*Product weight*	*61*	*101*	*62*	*102*	*201*	*202*
6035.1015	1/2 GN	4 chickens	1,300 g	16	24			48	
6035.1016	1/1 GN	6 chickens	1,800 g	12	18	24	36	36	72
6035.1006	1/1 GN	8 chickens	1,300 g	16	24	32	48	48	96
6035.1010	1/1 GN	10 chickens	950 g	20	30	40	60	60	120
6035.1011		12 chickens*	950 g	24	36				

* Only in connection with the grill system shelf rack or grill system mobile rack.

Duck super spike				*Appliance size and load quantity*					
6035.1009	1/1 GN	8 ducks	2,200 g	8	16	16	32	32	64

Grill and tandoori skewer

Diversity of the skewer



- *Different cross-sections for universal use*
- *Uniform browning on all sides*
- *Easy to handle*

The grill and tandoori skewer has a remarkable number of possible uses. With round, square or triangular cross-section, we always have the right skewer for meat, fish, poultry or vegetables.



Grill and tandoori skewer frames 1/1 GN	No.: 60.72.224
Grill and tandoori skewer frames 2/1 GN	No.: 60.72.421
Set 1/1 GN*	No.: 60.72.414
Set 2/1 GN*	No.: 60.72.415
3x skewers ○ 5 mm, 530 mm long	No.: 60.72.416
3x skewers ○ 8 mm, 530 mm long	No.: 60.72.417
3x skewers □ 5 mm, 530 mm long	No.: 60.72.418
3x skewers □ 8 mm, 530 mm long	No.: 60.72.419
3x fish skewers ▭ 10 mm, 530 mm long	No.: 60.72.420

* Set consists of: 1 x skewer frames with 5 different skewers.





Potato Baker

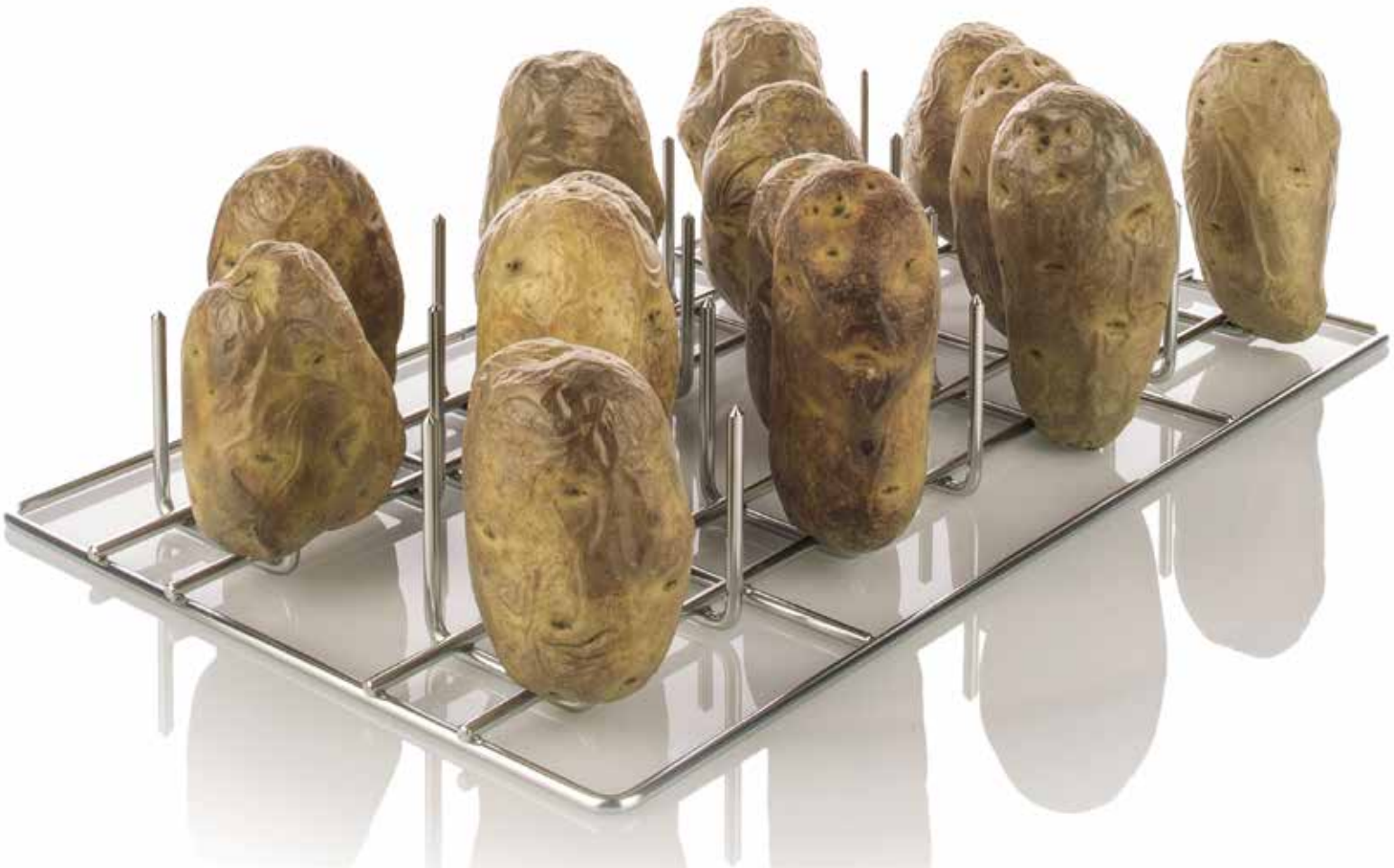
Up to 560 baked potatoes – 50% quicker



With the unique potato baker by RATIONAL, you can prepare baked potatoes or corn on the cob without aluminium foil and up to 50% quicker.

1/1 GN (325 x 530 mm) No.: 6035.1019

- *Up to 50% quicker*
- *Large quantities of top quality*
- *Easy to handle*
- *Effortless cleaning*



Spare Rib grid

Delicate pre-cooking overnight and grill to finish as and when required

Patent



The vertical arrangement of the spare ribs on the grill means that full use is made of the cooking appliance with up to 80 kg per load. After pre-cooking, the spare ribs are crisped as and when required.

1/1 GN (325 x 530 mm) No.: 6035.1018

Lamb and suckling pig spit

Put on the spike, mount – ready



For problem-free preparation of whole lamb or suckling pig.

Model 101/102/201/202 up to 12 kg (1/1 GN)	No.: 60.70.819
Model 201 up to 30 kg (1 skewer with carrier)	No.: 6035.1003
Model 202 up to 30 kg (1 skewer with carrier)*	No.: 6035.1002
Optional skewer	No.: 8710.1065

* Skewer for second lamb or suckling pig optional.

VarioSmoker

Rediscover smoked meats







Give meat, fish and vegetables an aromatic smoke flavour and an unmistakable colour. Your products will be given a natural smoky flavour, which you can regulate exactly how you like it.
Anyone with a RATIONAL unit can now prepare smoked foods without a smoking chamber. The new VarioSmoker makes this possible, which you can use as an accessory in your appliance. Quick, easy and cost-efficient.

RATIONAL VarioSmoker No.: 60.73.008









RATIONAL GN Accessories

Highest quality, robust and versatile

Container perforated, rust-free stainless steel

	1/2 GN (325 x 265 mm)	1/1 GN (325 x 530 mm)
55 mm deep	No.: 6015.1265	No.: 6015.1165
90 mm deep	No.: 6015.1295	No.: 6015.1195
140 mm deep	No.: 6015.1215	No.: 6015.1115

	1/1 GN (325 x 530 mm) (with folding handles)		2/1 GN (650 x 530 mm)
90 mm deep	No.: 6016.1195	65 mm deep	No.: 6015.2165
140 mm deep	No.: 6016.1115	100 mm deep	No.: 6015.2195



Container, rust-free stainless steel

	1/3 GN (325 x 176 mm)	1/2 GN (325 x 265 mm)
20 mm deep	No.: 6013.1302	No.: 6013.1202
40 mm deep	No.: 6013.1304	No.: 6013.1204
65 mm deep	No.: 6013.1306	No.: 6013.1206
100 mm deep		No.: 6013.1210

	1/1 GN (325 x 530 mm)	2/1 GN (650 x 530 mm)
20 mm deep	No.: 6013.1102	No.: 6013.2102
40 mm deep	No.: 6013.1104	No.: 6013.2104
65 mm deep	No.: 6013.1106	No.: 6013.2106
100 mm deep	No.: 6013.1110	No.: 6013.2110





Grid, rust-free stainless steel

1/1 GN (325 x 530 mm)	No.: 6010.1101
2/1 GN (650 x 530 mm)	No.: 6010.2101
Baker's standard (400 x 600 mm)	No.: 6010.0103

Finishing® systems for banqueting

Makes events a pleasure

Regardless of whether it's 20, 100 or several thousands of meals, with Finishing® food is perfectly prepared without the stress and hectic rush. According to the number of guests, the plates are filled cold and then stored cooled in mobile plate racks. Just before the food is needed, the plates are prepared for service at the same time with Finishing®, without the stress and additional staff.



Banqueting systems for table-top appliances, consisting of:
mobile plate racks, Thermocover and transport trolleys

Model 61	20 plates	No.: 60.70.400
Model 62	34 plates	No.: 60.70.402
Model 101	32 plates	No.: 60.70.401
	26 plates	No.: 60.70.801
Model 102	52 plates	No.: 60.70.403

Run-in rail not included!

Banqueting systems for stationary appliances, consisting of:
Mobile plate rack and Thermocover

Model 201	60 plates	No.: 60.70.404
	50 plates	No.: 60.70.802
Model 202	100 plates	No.: 60.70.405

Thermocover
Special insulation materials enable dishes to be "parked hot" for up to 20 minutes after Finishing®. The simple magnetic seal means the Thermocover can opened and closed quickly. It is also easy to clean and takes up little storage space.

Model 61	No.: 6004.1007
Model 62	No.: 6004.1016
Model 101	No.: 6004.1009
Model 102	No.: 6004.1014
Model 201	No.: 6004.1011
Model 202	No.: 6004.1012
Combi-Duo 61/101 base	No.: 60.70.856
Combi-Duo 62/102 base	No.: 60.70.884



Transport trolley with Thermocover base for Combi-Duo
The combination of "height-adjustable transport trolley" and "Thermocover base" was developed especially for the Finishing® with Combi-Duo appliances.

Model 61/101	No.: 60.70.920
(transport trolley 60.60.188 and Thermocover 60.70.856)	
Model 62/102	No.: 60.70.918
(transport trolley 60.60.160 and Thermocover 60.70.884)	



Mobile plate rack (plates up to Ø 31 cm)

	Number of plates	max. Height of plate	max. Height of the dish	
Model 61	20 plates	25 mm	53 mm	No.: 60.61.047
	15 plates	32 mm	70 mm	No.: 60.61.128
Model 62	34 plates	27 mm	56 mm	No.: 60.62.017
	24 plates	38 mm	76 mm	No.: 60.62.061
Model 101	32 plates	25 mm	53 mm	No.: 60.11.030
	26 plates	32 mm	70 mm	No.: 60.11.149
Model 102	52 plates	27 mm	56 mm	No.: 60.12.022
	42 plates	38 mm	76 mm	No.: 60.12.062
Model 201	60 plates	25 mm	53 mm	No.: 60.21.099
	50 plates	32 mm	70 mm	No.: 60.21.104
Model 202	120 plates	25 mm	53 mm	No.: 60.22.108
	100 plates	32 mm	65 mm	No.: 60.22.109
	84 plates	38 mm	76 mm	No.: 60.22.182

Model 61, 101, 62 and 102: Run-in rail not included!



Run-in rail for mobile oven rack
For table-top appliances model 61, 62, 101 and 102, a run-in rail is required for the use of mobile oven racks or mobile plate racks.

Model 61/101	No.: 60.61.226
Model 62/102	No.: 60.62.094

Transport trolley for mobile oven rack

Transport trolley standard for:
› Base frames, height 671 mm

Model 61/101	No.: 60.60.020
Model 62/102	No.: 60.60.678

Transport trolley height-adjustable for:
› Workbench up to height 1,265 mm
› Base frame raised to 931 mm
› Combi-Duo

Model 61/101	No.: 60.60.188
Model 62/102	No.: 60.70.160

Always the perfect solution

Vapour exhaust hood
Vapours are automatically extracted when opening the cooking chamber door supported by a blower (without condensation technology). The installation is simple and subsequently possible at all times. An external connection is necessary.

UltraVent®
Emitted steam is bound and discharged by the condensation technology of the UltraVent®. Measures which require a substantial amount of work for installations of exhaust air technology are not necessary. The installation is simple and subsequently possible at all times. An external connection is not necessary.

UltraVent® Plus
In addition to the condensation technology of the UltraVent®, the UltraVent® Plus is fitted with a special filter technology. This way vapours as well as irritating fumes, as produced during grilling and frying, are avoided. RATIONAL appliances can thus also be installed at critical locations such as front areas.

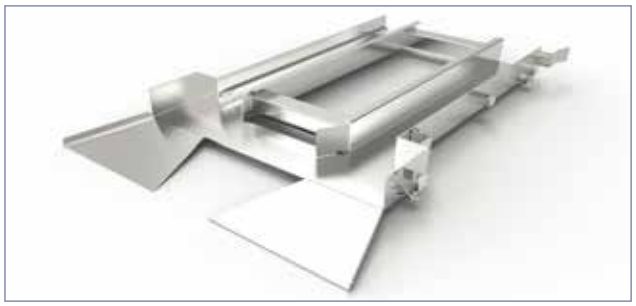


UltraVent®

		Vapour exhaust hood	*UltraVent®*	*UltraVent® Plus*
Model 61/101	Electric	No.: 60.72.313	60.72.320	60.72.202
	Gas*	No.: 60.72.317	60.72.323	
	Combi-Duo**	No.: 60.72.316	60.72.322	60.72.203
Model 62/102	Electric	No.: 60.72.318	60.72.325	60.72.204
Model 201	Electric	No.:	60.72.326	60.72.205

UltraVent®, UltraVent® Plus and exhaust hood left-sided hinge appliances on request!

* For UltraVent® and exhaust hood in in gas versions, the exhaust gases must be led through a chimney or in a separate ventilation hood.
** UltraVent® Plus may not be mounted on the mobile Combi-Duo. Electric units only.



Trolley ramp
Inclines (up to 3%) in the kitchen floor and can be compensated for with the trolley ramp. It is thus ensured that the mobile rack can be run into the RATIONAL appliance impact-free.

Model 201	No.: 60.21.080
Model 202	No.: 60.22.181





Appliance and mobile oven rack elevation
The ground clearance of the RATIONAL appliance is increased by 70mm. Only in combination with the mobile rack elevation.

Appliance elevation model 201/202	No.: 60.70.407
Mobile oven rack elevation model 201	No.: 60.21.184
Mobile oven rack elevation model 202	No.: 60.22.184



Heat shield for left side wall
The subsequent installation of the heat shield allows radiating heat sources (e.g. grill) to be placed close to the left side wall.

Model 61	No.: 60.70.390
Model 62	No.: 60.70.392
Model 101	No.: 60.70.391
Model 102	No.: 60.70.393
Model 201	No.: 60.70.394
Model 202	No.: 60.70.395



Flow guard (only for gas appliances)
For discharging the exhaust gas through a pipe (exhaust gas pipe diameter 180mm).

Model 61	No.: 70.00.737
Model 62	No.: 70.00.768
Model 101	No.: 70.00.757
Model 102	No.: 70.00.769
Model 201 *(with sound damper)*	No.: 70.00.770
Model 202 *(with sound damper)*	No.: 70.00.771



handle holder for mobile oven rack
The handle of the mobile oven rack has its fixed place and is within easy reach. *(included in scope of delivery of the appliance)*

Model 201/202	No.: 60.72.378



Appliance connection kit, model 61-202
Consisting of water inflow hose (2 m) and waste water pipe DN 50.

Model 61 – 202	No.: 60.70.464



Condensation breaker
Produces an accelerated stimulation of steam and other waste steam from the ventilation pipe. Steam and waste steam can thus be guided specifically into an extraction system using a pipeline.

Model 61, 101, 62	No.: 60.72.591
Model 102	No.: 60.72.592
Model 201, 202	No.: 60.72.593



Wall attachment, model 61
For the space-saving wall attachment (without mounting material). The attachment and mounting material are to be applied in consultation with an architect/structural engineer and the building owner.

Model 61	No.: 60.70.963

Combi-Duo

Double the flexibility without additional space requirements

The combination of two RATIONAL appliances simply mounted on top of each other opens up new possibilities even when space in the kitchen is limited. You can work in different modes of operation without additional space requirements – this brings maximum flexibility.



SelfCookingCenter® 5 Senses and CombiMaster® Plus 61 and 101

Lower unit	Upper unit	Model 61 Electric	Model 61 Gas
Model 61 electric Model 101 electric	Rollers	No.: 60.71.925	No.: 60.71.925
	Feet 150 mm	No.: 60.71.926	No.: 60.71.926
	Mobile	No.: 60.71.927	No.: 60.71.927
Model 61 Gas	Rollers		No.: 60.71.928
	Feet 150 mm		No.: 60.71.929
	Mobile		No.: 60.71.930

Base frame UG 1 for Combi-Duo model 61 on 61 Height 210 mm (for Combi-Duo with unit legs only)	No.: 60.30.362
Mobile base frame UG 1 for Combi-Duo model 61 on 61 Height 210 mm (for Combi-Duo with unit legs only)	No.: 60.30.363
UltraVent® condensation hood for Combi-Duo electric appliances	No.: 60.72.322
Exhaust hood for Combi-Duo electric appliances	No.: 60.72.316
Height-adjustable transport trolley model 61/101	No.: 60.60.188
Integrated fat drain kit for legs and mobile variants	No.: 60.73.303
Integrated fat drain kit for 61E/61E on floor unit I 210 mm	No.: 60.73.301
Transport trolley for integrated fat drain collector	No.: 60.73.309

SelfCookingCenter® 5 Senses and CombiMaster® Plus 62 and 102

Lower unit	Upper unit	Model 62 Electric	Model 62 using gas
Model 62 electric Model 102 electric	Rollers	No.: 60.71.931	No.: 60.71.931
	Feet 150 mm	No.: 60.71.932	No.: 60.71.932
	Mobile	No.: 60.71.933	No.: 60.71.933
Model 62 Gas	Rollers		No.: 60.71.934
	Feet 150 mm		No.: 60.71.935
	Mobile		No.: 60.71.936

Base frame UG 1 for Combi-Duo model 62 on 62 Height 210 mm (for Combi-Duo with unit legs only)	No.: 60.30.365
Mobile base frame UG 1 for Combi-Duo model 62 on 62 Height 210 mm (for Combi-Duo with unit legs only)	No.: 60.30.366
Height-adjustable transport trolley model 62/102	No.: 60.70.160
Integrated fat drain kit for legs and mobile variants	No.: 60.73.304
Integrated fat drain kit for 62E/62E on base frame I 210 mm	No.: 60.73.302
Transport trolley for integrated fat drain collector	No.: 60.73.309



Choose from three set-up options



› ***With rollers***
Maximum rack height 1.60 m.
Movable for easy cleaning.
Floor channel drain required!



› ***RATIONAL appliance legs 150 mm***
Maximum rack height 1.68 m.
If no floor channel drain is available.



› ***Mobile with castors***
Maximum rack height 1.72 m.
2 castors with brakes.

Base frames and floor cabinets

For stable installation of appliances

Base frames and floor cabinets made of high-quality stainless steel are available to you for the stable installation of your RATIONAL appliance. All base frames and floor cabinets are designed according to applicable hygiene standards.



Base frame UG I



Base frame UG II



Floor cabinet US IV



Base frame UG II Baker's standard



Floor cabinet US III

	Model 61 and 101	*Model 62 and 102*
Base frame UG I, open on all sides	B 843 | D 587 | H 671 mm	B 1,065 | D 799 | H 671 mm
Standard	No.: 60.30.320	No.: 60.30.324
Mobile (castors, brakes)	No.: 60.30.321	No.: 60.30.325
Base frame UG II, 14 pairs of supporting rails, side walls and ceiling	B 845 | D 724 | H 671 mm	B 1,067 | D 934 | H 671 mm
Standard	No.: 60.30.328	No.: 60.30.331
Mobile (castors, brakes)	No.: 60.30.329	No.: 60.30.332
Base frame UG II Baker's standard, 14 pairs of supporting rails 400 x 600 mm, side walls and ceiling	B 845 | D 732 | H 671 mm	
Standard	No.: 60.30.836	
Mobile (castors, brakes)	No.: 60.30.837	
Version UltraVent® (model 61)	No.: 60.30.838	
Floor cabinet US III, 14 pairs of supporting rails, side walls, rear wall and ceiling	B 845 | D 724 | H 671 mm	B 1,067 | D 934 | H 671 mm
Standard	No.: 60.30.334	No.: 60.30.339
Mobile (castors, brakes)	No.: 60.30.335	No.: 60.30.340
Floor cabinet US III UltraVent® version *(model 61 or model 62)* in combination with UltraVent® or exhaust hood, 20 pairs of supporting rails, elevated to 931 mm	B 845 | D 724 | H 931 mm	B 1,067 | D 934 | H 931 mm
Standard	No.: 60.30.337	No.: 60.30.342
Mobile (castors, brakes)	No.: 60.30.338	No.: 60.30.343
Floor cabinet US IV, 14 pairs of supporting rails, double wing doors, closed on all sides	B 845 | D 724 | H 671 mm	B 1,067 | D 934 | H 671 mm
Standard	No.: 60.30.344	No.: 60.30.348
Mobile (castors, brakes)	No.: 60.30.345	No.: 60.30.349

Accessory for mobile catering



Catering Kit

This accessory (frame and stainless steel legs) is mounted under the appliance instead of the normal appliance legs. The side robust bracket is for protection and easy movement.

Model 61/101	No.: 60.73.111
Model 62/102	No.: 60.73.141

Floor cabinet UG II Catering

14 pairs of support rails. Side walls and ceiling closed, rear side open, reinforced sides. Four stainless steel castors with Ø 200 mm. Only in combination with the Catering kit.

B 1,188 | D 724 | H 778 mm

Model 61/101	Mobile	No.: 60.30.890
Model 62/102	Mobile	No.: 60.30.891

Care products

Cleanliness – hygiene – brilliance and health protection

RATIONAL care products are individually tailored to the requirements of optimal care for RATIONAL appliances and fulfil the highest quality requirements.










The RATIONAL cleaning tab for all SelfCookingCenter® appliances

The cleaning tabs developed by RATIONAL with new intensive active ingredient complex guarantee maximum cleaning power at all times. They are highly concentrated and thus very economical.

Cleaning tabs, 100 units — No.: 56.00.210

The RATIONAL Care tab for all SelfCookingCenter® with Efficient CareControl

Highly effective care substances provide active protection and decisively extend the useful life of your SelfCookingCenter®. Special descaler contained in the Care Tabs prevents scale deposits from forming. Maximum operating safety without water softening and time-consuming descaling is always secured.

Care tabs, 150 units — No.: 56.00.562

The RATIONAL clear rinsing tab for SelfCookingCenter® without Efficient CareControl

Highly effective care substances provide active protection and decisively extend the useful life of your SelfCookingCenter®. The cooking chamber will be hygienically clean and gleaming.

Clear rinsing tabs, 50 units — No.: 56.00.211

The RATIONAL defoamer tab for all SelfCookingCenter® appliances

Defoamer tabs for reducing foam with high foaming water qualities.

Defoamer tabs, 120 units — No.: 56.00.598

Liquid cleaning agent for all CombiMaster® and ClimaPlus Combi® appliances

The RATIONAL liquid cleaning agent and clear rinsing agent were specially developed in our laboratories. They form the perfect unit for hygienic cleanliness and care.

Special cleaning soft – for kitchen dirt < 200 °C non-corrosive, 10 litre (for CPC with CleanJet® and for manual cleaning) — No.: 9006.0136

Grill cleaner for stubborn dirt, 10 litre (for CPC with CleanJet® and for manual cleaning) — No.: 9006.0153

Clear rinsing agent, 10 litre litre (only for CPC with CleanJet®) — No.: 9006.0137

Descaler, descaler pump

For the effective descaling of the steam generator with special care substances.

Descaler, 10 litre — No.: 6006.0110

Electrical descaler hand pump — No.: 60.70.409

Hand pressure spraying pistol

The hand pressure spraying pistol produced from stable plastic is extra easy to handle and robust. By using the installed pump mechanism you produce the excess pressure so that you spray the places which are to be cleaned with one press of the button.

Hand pressure spraying pistol for manual cleaning — No.: 6004.0100

KitchenManagement System

Your virtual assistant

With the new KitchenManagement System, you can automatically record all important HACCP data up to 30 RATIONAL appliances through a network. In just a few seconds, create your own cooking programmes and manage them clearly in the library. Send cooking programmes or new updates to all connected RATIONAL appliances with the click of a mouse. The KitchenManagement System supports the following languages: English, German, Spanish, French and Italian.



KitchenManagement System

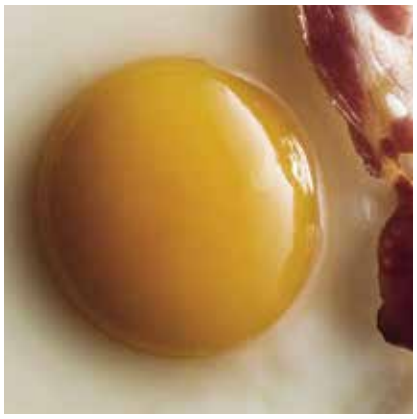
Software package	No.: 60.72.660

RATIONAL USB data storage device

USB stick for cooking programmes and HACCP data	No.: 42.00.162



RATIONAL special accessories.
Must-haves!



Accessory for the breakfast buffet
> Multibaker for fried eggs, pancakes or omelets
> Roasting and baking tray for breakfast bacon, sausages and bread rolls
> Roasting and baking pan for omelettes, scrambled eggs or pancakes

Accessories for à la carte
> Roasting and baking tray for pan fried dishes
> Granite-enameled containers (22 mm deep) for breaded products
> Grilling and pizza platter for grilled meat, fish and vegetables as well as tarte flambée or pizza
> Grilling and roasting platter for grilled meat, fish and vegetables as well as pan fried dishes
> CombiFry® for wedges, nuggets, goujons or croquettes
> Roasting and baking pan for Rösti, omelettes, tarte tatin

Accessories for Finishing® à la carte
> Grills, rust-free stainless steel for effortless plate loading



Accessories for mise en place or production
> Container, rust-free stainless steel
> Container perforated, rust-free stainless steel for steamed dishes or fresh pasta
> Grills, rust-free stainless steel for large roasts
> Chicken and duck super spike
> Enameled container for braising, tray bakes and cake batter
> GriddleGrid for larger quantities of steak
> Grill and pizza platter for grilled foods and bread
> Spare ribs grill for precooking spare ribs
> VarioSmoker for smoking
> Roasting and baking pan for tortillas, tarte tatin or quiches



Accessories for baking
> Roasting and baking sheet for croissants or Danish pastries
> Granite-enameled container (20, 40 or 60 mm deep) for tray bakes and cake batter
> Perforated baking trays for bread and bread rolls
> Grill and pizza platter for tarte flambée, pizza or bread
> Muffin and timbal mould
> Roasting and baking pan for cakes and pancakes

Accessories for grilling
> Grill and pizza platter for fine grill pattern and for baking
> Grilling and roasting platter for a more coarse grill pattern and for pan frying
> GriddleGrid for coarse grill pattern on steaks
> Grill and tandoori skewer for cooking meat, fish, poultry and vegetables
> Lamb and suckling pig spit for whole lamb and suckling pig

Would you like a quote?

Company: Contact person:

Street Post code, town:

Telephone: Fax:

e-mail:

Fax / e-mail

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RATIONAL Cooking Systems Pte Ltd
+65 68095899
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Quote – please enter quantities and item numbers:

Quantity	*Item name:*	*Item number*	*Gastronorm*
	Cleaning tabs 100 units per bucket	56.00.210	
	Care tabs 150 units per bucket	56.00.562	
	Clear rinsing tabs, 50 units per bucket	56.00.211	
	Grill cleaner, 10 litres per canister	9006.0153	
	CombiFry®	6019.1150	1/1 GN
	GriddleGrid with TriLax® coating	6035.1017	1/1 GN
	Grill and pizza platter with TriLax® coating	60.70.943	1/1 GN
	Grilling and roasting platter	60.71.617	1/1 GN
	Multibaker	60.71.157	1/1 GN
	Roasting and baking pan set (small)	60.73.286	1/1 GN
	Roasting and baking pan set (large)	60.73.287	1/1 GN
	Roasting and baking sheet with TriLax® coating	6013.1103	1/1 GN
	Perforated baking sheet with TriLax® coating	6015.1103	1/1 GN
	Super spike for H8 chickens	6035.1006	1/1 GN
	Muffin and timbal mould	6017.1002	1/1 GN
	Potato Baker	6035.1019	1/1 GN
	Spare Rib grill	6035.1018	1/1 GN
	Grid, Rust free, stainless steel	6010.1101	1/1 GN
	Container, rust-free stainless steel		
	Container perforated, rust-free stainless steel		
	Container, granite-enameled		

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