

RATIONAL Solutions. For professional kitchens.



One idea changes the world.



Combi-steamer technology revolutionised production processes in commercial kitchens forever. In 1976, we were the world's first to combine steam and convection in the same unit. The RATIONAL combi-steamer made an enormous impact on the entire industry and even today is still the most significant innovation in commercial kitchens.

Our patented technologies ensure an intensive and even distribution of heat, air and humidity in the cooking cabinet, like no other appliance in its class. Our measuring and control centre regulates the temperature to such an exact degree that even delicate dishes such as soufflés or fish are always cooked to perfection.



But that wasn't enough for us. In order to provide you with even more targeted support in the kitchen, we developed an assistant fitted with true intelligence; the new SelfCookingCenter® with 5 senses – more than a conventional combi-steamer. It senses, recognises, thinks with you, learns and even communicates with you. A cooking assistant who stands by your side. Always.

With over 750,000 RATIONAL appliances on the market, our appliances have become a standard in professional kitchens all over the world. And what we're particularly happy about: 93% of our global customers confirm that RATIONAL offers maximum customer benefit. (TNS Infratest 2016 study). Definitely one reason why almost all of them would also recommend RATIONAL.

RATIONAL CombiMaster® Plus:

in a class of its own.

The CombiMaster® Plus is our robust combi-steamer that helps any professional chef master day-to-day kitchen challenges, as it is equipped with all the major cooking functions. A wide range of ingredients can be prepared to perfection thanks to the steam, convection and combi-steam modes and your dishes will satisfy the most critical of customers.



You can precisely regulate the cooking cabinet temperature, humidity and air speed – and if you turn the temperature to 160 °C, it will stay at 160 °C. This degree of accuracy produces the crispiest crusts, juiciest roasts, intensive aromas and richest colours. Regardless of the quantity you are making. Temperatures of up to 300 °C degrees can be reached, making the CombiMaster® Plus one of the most powerful combi-steamers.

The CombiMaster® Plus is the ideal appliance for steaming. The hygienic fresh steam generator swiftly achieves maximum steam saturation. You can choose between powerful or sensitive steaming as needed. Even delicate dishes such as flans or fish will succeed without becoming dry.

It is the first choice for those who appreciate ease of use with rotary knobs and who want to manually set the cooking cabinet temperature, humidity, cooking time and airflow. 100 program channels with up to six cooking steps are available for all those who want to fully program their cooking procedures.

The CombiMaster® can be cleaned at the push of a button. Simply spray the cooking cabinet with RATIONAL cleaner, start the cleaning program, rinse – and you're done. The integrated hand shower is available as standard. High-quality materials and award-winning RATIONAL production engineering make the CombiMaster® Plus your trusted partner in the kitchen.

Steaming between 30-130 °C

Stewing, poaching, blanching and steaming – our high-performance steam generator does all of that. Whether it is vegetables, fish or egg dishes, you will achieve strong colours thanks to the precise steam temperatures and maximum steam saturation. The vitamins and minerals are preserved.

Convection between 30-300 °C

Delicate fillets, crispy chops, grilled steaks, soft baked goods – thanks to sustained convection up to 300 °C, everything is prepared with consistency, crispiness and juiciness.

Combination of steam and convection between 30-300 °C

The hot and humid climate prevents the food from drying out, minimises weight loss and ensures an even browning of roasted joints, gratins or bakes. You will achieve a special culinary experience and the cooking times are much shorter than with conventional cooking appliances.



The SelfCookingCenter®.

It is simple, cooks delicious and healthy food with low costs.



The SelfCookingCenter® offers you everything that our CombiMaster® Plus can manage, and more. Thanks to the 4 intelligent functions, you will get more out of this cooking system and in doing so will need even less time, energy and raw materials. The SelfCookingCenter® is the first and only cooking system in the world fitted with true intelligence. Equipped with 5 senses, it senses the ideal cooking cabinet conditions, recognises the size and quantity of food, thinks ahead and knows how a dish is best cooked. It also learns which habits a chef prefers and even communicates with them.



Simplicity through cooking intelligence – iCookingControl

Select food, determine desired result – done!
iCookingControl will prepare your food exactly as you specify, every time. It doesn't matter who is using the appliance. It recognises the size and condition of the products as well as the loaded quantity. It thinks ahead and constantly reprogrammes and automatically adapts the cooking ideal path to your desired result.



Precision for top quality – HiDensityControl®

Highly sensitive sensors detect and recognise the current conditions in the cooking cabinet every second. HiDensityControl® adapts the energy level precisely to the food requirements and evenly and efficiently distributes the heat throughout the cooking cabinet. The result is healthy top quality on every single tray with minimal consumption of resources.



Clever mixed loads – iLevelControl

With iLevelControl, you can prepare different foods at the same time. iLevelControl will show you on the display which dishes can be cooked together. This increases productivity and saves time, money, space and energy. Depending on the load size, quantity and duration of door openings, it adjusts the cooking time to the relevant food in the best possible way. This means nothing can be overcooked and the result is always consistent.



Intelligent automatic cleaning – Efficient CareControl

Efficient CareControl is the unique automatic cleaning system that detects dirt and limescale and removes them at the touch of a button. The function adapts to your requirements and proposes the best clean at a given time. The result: sparkling, hygienic cleanliness, you save time, preserve the environment and protect your wallet.



Traditional cooking – manual mode

Of course you can also operate the SelfCookingCenter® manually. Whether convection, steam or combination – in manual mode you regulate all cooking parameters precisely.

The right appliance.

The right SelfCookingCenter® for your special requirements.

Whether for thirty or several thousand meals, you'll always get the right SelfCookingCenter® from us, now also available in a smaller size as the SelfCookingCenter® XS. There is space for it in every kitchen, and its clever installation solutions also make it suitable for front-cooking areas and as a station unit.

The SelfCookingCenter® XS is available in the electrical version. All other models are also available as gas versions. The dimensions, features and performance are identical for both variants. There are also numerous special versions available, with which we tailor your appliance to the requirements of your kitchen.

By combining two appliances simply on top of each other as a Combi-Duo, you get even more flexibility without any additional space requirements. You can simply and conveniently control the lower unit using the upper control unit.

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



Appliances	XS Mod. 6 2/3	Model 61	Model 101	Model 62	Model 102	Model 201	Model 202
Electric and Gas							
Capacity	6 x 2/3 GN	6 x 1/1 GN	10 x 1/1 GN	6 x 2/1 GN	10 x 2/1 GN	20 x 1/1 GN	20 x 2/1 GN
Number of meals per day	20–80	30–100	80–150	60–160	150–300	150–300	300–500
Lengthwise loading	1/2, 2/3, 1/3, 2/8 GN	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	2/1, 1/1 GN	1/1, 1/2, 2/3, 1/3, 2/8 GN	2/1, 1/1 GN
Width	655 mm	847 mm	847 mm	1,069 mm	1,069 mm	879 mm	1,084 mm
Depth	555 mm	776 mm	776 mm	976 mm	976 mm	791 mm	996 mm
Height	567 mm	782 mm	1,042 mm	782 mm	1,042 mm	1,782 mm	1,782 mm
Water inlet	R 3/4"	R 3/4"	R 3/4"	R 3/4"	R 3/4"	R 3/4"	R 3/4"
Water outlet	DN 40	DN 50	DN 50	DN 50	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	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
Electric							
Weight	72 kg	110 kg	135 kg	151 kg	185 kg	268 kg	351 kg
Connected load	5.7 kW	11kW	18.6 kW	22.3 kW	36.7 kW	37 kW	65.5 kW
Fuse	3 x 10 A	3 x 16 A	3 x 32 A	3 x 32 A	3 x 63 A	3 x 63 A	3 x 100 A
Mains connection	3 NAC 400 V	3 NAC 400 V	3 NAC 400 V	3 NAC 400 V	3 NAC 400 V	3 NAC 400 V	3 NAC 400 V
"Dry Heat" output	5.4 kW	10.3 kW	18 kW	21.8 kW	36 kW	36 kW	64.2 kW
"Steam" output	5.4 kW	9 kW	18 kW	18 kW	36 kW	36 kW	54 kW
Gas							
Weight	–	123 kg	152 kg	168 kg	204 kg	299 kg	381 kg
Height including draft diverter	–	1,012 mm	1,272 mm	1,087 mm	1,347 mm	2,087 mm	2,087 mm
Electrical rating	–	0.3 kW	0.39 kW	0.4 kW	0.6 kW	0.7 kW	1.1 kW
Fuse	–	1 x 16 A	1 x 16 A	1 x 16 A	1 x 16 A	1 x 16 A	1 x 16 A
Mains connection	–	1 NAC 230 V	1 NAC 230 V	1 NAC 230 V	1 NAC 230 V	1 NAC 230 V	1 NAC 230 V
Gas supply/connection	–	R 3/4"	R 3/4"	R 3/4"	R 3/4"	R 3/4"	R 3/4"
Natural gas/Liquid gas LPG							
Max. nominal thermal load 13 kW/14 kW	–	13 kW/13 kW	22 kW/22 kW	28 kW/28 kW	45 kW/45 kW	44 kW/44 kW	90 kW/90 kW
"Dry Heat" output	–	13 kW/13 kW	22 kW/22 kW	28 kW/28 kW	45 kW/45 kW	44 kW/44 kW	90 kW/90 kW
"Steam" output	–	12 kW/12 kW	20 kW/20 kW	21 kW/21 kW	40 kW/40 kW	38 kW/38 kW	51 kW/51 kW

XS and Model 202 electric: ENERGY STAR excludes these unit features from certification.

2 year warranty



Internationally tested



kiwa



The right appliance.

The right CombiMaster® Plus for your special requirements.

We also offer the CombiMaster® Plus in the right unit size for any requirement, both in electric and gas versions. Like with the SelfCookingCenter®, there are also numerous special versions available allowing for an ideal adaptation to the specific requirements of your kitchen.

Functions:

- > Combi-Steamer mode with 3 modes: temperature range 30 °C-300 °C
- > KlimaPlus® – humidity measurement, 5-stage setting and regulation

Features:

- > Core temperature probe
- > Integrated hand shower with automatic retraction system
- > 100 programmes with up to 6 steps
- > 5 air speeds, programmable
- > Cool down for fast and reliable cooling of the cooking cabinet
- > USB interface



Appliances	Model 61	Model 101	Model 62	Model 102	Model 201	Model 202
Electric and Gas						
Capacity	6 x 1/1 GN	10 x 1/1 GN	6 x 2/1 GN	10 x 2/1 GN	20 x 1/1 GN	20 x 2/1 GN
Number of meals per day	30-100	80-150	60-160	150-300	150-300	300-500
Lengthwise 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	2/1, 1/1 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	1,069 mm	879 mm	1,084 mm
Depth	771 mm	771 mm	971 mm	971 mm	791 mm	996 mm
Height	782 mm	1,042 mm	782 mm	1,042 mm	1,782 mm	1,782 mm
Water inlet	R 3/4"	R 3/4"	R 3/4"	R 3/4"	R 3/4"	R 3/4"
Water outlet	DN 50	DN 50	DN 50	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	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
Electric						
Weight	105.5 kg	141.5 kg	125.5 kg	166 kg	259 kg	338 kg
Connected load	11 kW	18.6 kW	22.3 kW	36.7 kW	37 kW	65.5 kW
Fuse	3 x 16 A	3 x 32 A	3 x 32 A	3 x 63 A	3 x 63 A	3 x 100 A
Mains connection	3 NAC 400 V	3 NAC 400 V	3 NAC 400 V	3 NAC 400 V	3 NAC 400 V	3 NAC 400 V
"Convection" output	10.3 kW	18 kW	21.8 kW	36 kW	36 kW	64.2 kW
"Steam" output	9 kW	18 kW	18 kW	36 kW	36 kW	54 kW
Gas						
Weight	121 kg	163.5 kg	143.5 kg	197.5 kg	288 kg	364.5 kg
Height incl. draft diverter	1,012 mm	1,272 mm	1,087 mm	1,347 mm	2,087 mm	2,087 mm
Electrical rating	0.3 kW	0.39 kW	0.4 kW	0.6 kW	0.7 kW	1.1 kW
Fuse	1 x 16 A	1 x 16 A	1 x 16 A	1 x 16 A	1 x 16 A	1 x 16 A
Mains connection	1 NAC 230 V	1 NAC 230 V	1 NAC 230 V	1 NAC 230 V	1 NAC 230 V	1 NAC 230 V
Gas supply/connection	R 3/4"	R 3/4"	R 3/4"	R 3/4"	R 3/4"	R 3/4"
Natural gas/Liquid gas LPG						
Max. nominal thermal load	13 kW/13 kW	22 kW/22 kW	28 kW/28 kW	45 kW/45 kW	44 kW/44 kW	90 kW/90 kW
"Convection" output	13 kW/13 kW	22 kW/22 kW	28 kW/28 kW	45 kW/45 kW	44 kW/44 kW	90 kW/90 kW
"Steam" output	12 kW/12 kW	20 kW/20 kW	21 kW/21 kW	40 kW/40 kW	38 kW/38 kW	51 kW/51 kW

2-year warranty



Internationally tested



kiwa

DEKRA



RATIONAL unit options.

The right solution for any requirement.

With the RATIONAL unit options, we offer the right solution for every application.



Left-sided hinge for unit door (for RATIONAL units model 61, 101, 62, 102 only)

In order to make the unit even more easily accessible in any kitchen situation, the unit door can be ordered with a left-sided hinge, instead of the right-sided hinge.



Safety door catch

Table-top units can be equipped with a lock, which only opens the cooking cabinet door when the door handle is pressed twice. This prevents hot steam from surging out of the cooking cabinet. For stand alone units, an additional foot pedal needs to be pressed. This offers you optimal protection from scalding.



3 externally attachable core temperature probes (for SelfCookingCenter® only)

With this option, you can cook using core temperature probes in up to 3 foods. For example, you can cook steaks well done, medium and rare all at the same time, and always perfectly. The core temperature probe is inserted outside the unit and placed into the cooking cabinet through the door. The standard core temperature probe is also included as standard. This option is only available for units with right hand doors.



Lockable control panel

The control panel is protected using a lockable panel door made from shatter-proof Lexan® glass.



Safety version

The safety version protects the RATIONAL unit against deliberate damage or vandalism. This version also provides protection from misuse and use to perpetrate violence against others. This option is only available for units with right hand doors.

Features:

- > Protective door grill
- > Mobile oven rack with lowerable handle (model 201 and 202)
- > Lockable cooking cabinet door
- > Lockable control panel

Mobile oven rack package

(mobile oven rack + run-in rail, for model 61, 101, 62, 102 only)

The grid shelves are replaced by a mobile oven rack with run-in rail. Together with the right transport trolleys, easily and conveniently load and unload your RATIONAL unit.



Marine version

(for electric units only)

The marine version is suitable for passenger ships and marine applications. This ensures the safety of operating personnel and to ensure functionality even under heavy sea conditions.

Features:

- > Securing means for fixing the RATIONAL units (model 61, 101, 62 and 102) and base frame to prevent slipping and tilting
- > Securing means for fixing the RATIONAL units (model 201 and 202) to the floor, plus two retaining brackets for fixing to the ship wall
- > Adjustable door immobiliser for fixing the cooking cabinet door, even during rough sea crossings
- > Special hinging racks with locks prevent the GN accessories from slipping out
- > Stainless steel feet on RATIONAL units (model 201 and 202)
- > Approved by Germanische Lloyd and USPHS



Integrated grease drain

Dripping grease is collected in a grease drip container in the cooking cabinet and drained into special grease collectors. This avoids grease buildup in the drain system. A special shut-off valve makes it secure and easy to change the grease drip container, even during operation.

Externally attachable core temperature probe

The core temperature probe can be attached via an additional connector outside the unit and then placed in the cooking cabinet through the door. This option is only available for units with right hand doors.

Externally attached sous-vide core temperature probe

The extremely thin and elastic Sous-Vide core temperature probe is used for cooking with vacuum-sealed bags. The vacuum is not destroyed by inserting the probe. The core temperature probe is inserted outside the unit and placed into the cooking cabinet through the door. The standard core temperature probe is also included as standard. This option is only available for units with right hand doors.

Safety flap for control panel

The control panel is protected from damage by a folding Lexan® glass cover.

Ethernet port

The Ethernet port allows the RATIONAL unit to be connected to a network. This is especially recommended in conjunction with the RATIONAL KitchenManagement System.

Option of connecting to energy optimisation systems and potential-free contact

This option allows the RATIONAL unit to be connected to energy optimisation systems and to operational inspection systems, such as control stations or visual and acoustic transducers.

Mobile version

(for RATIONAL units model 201, 202 only)

The mobile version is for mobile use in catering or at banqueting events. The unit is equipped with a special, high-strength frame with four steel castors and parking brakes. A transport palette with access ramp and safety mechanism for easy transportation is also included as standard.

Original RATIONAL Accessories.

For installation and heavy kitchen use.

From mobile versions to exhaust hoods, entry ramps, transport and mobile oven racks, heat shields to space-saving Combi-Duos and much more, we offer you individually tailored solutions so you can make optimum use of your RATIONAL unit – whether in your kitchen or externally.

Combi-Duo – twice the flexibility in the same amount of space

The combination of two RATIONAL units simply mounted on top of each other opens up new possibilities even when space in the kitchen is scarce. You can then work in different cooking modes at the same time without needing additional space – which means maximum flexibility.

Mobile versions – mobile, flexible and space-saving

The mobile version offers maximum flexibility and mobility, making it ideal for caterers, party service or marquee operations and banquet organisers. But the mobile design is also very convenient for conventional kitchens. This high level of mobility facilitates basic cleaning of the kitchen. It also means that the minimum distances between units for service are no longer required. This greatly reduces the space required in the kitchen.

Exhaust air system

If you cannot install an exhaust air system, or if it can only be done at a great expense, we offer simple technical exhaust solutions for any situation. From the exhaust hood, which extracts the air outside through a flue, to the UltraVent condensation hood, which condenses all vapours without any connection to the outside, there is the right accessory for every establishment. In order to prevent vapours and unpleasant fumes at critical points, such as in the front cooking area, the UltraVent Plus with its special filter technology is the right choice.

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

With RATIONAL accessories, you will get the best out of your SelfCookingCenter®. 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 matched to the requirements of RATIONAL units and meet the highest quality standards. The powerful cleaning agents and highly effective care substances actively protect and extend the service life.

For further information, please request our accessories brochure or our application brochures. Or visit our website at www.rational-online.com.



Technology that does more.

Because details make the difference.



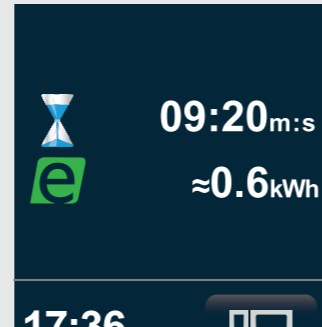
LED lighting with rack signalling (for SelfCookingCenter® only)

The completely new LED lighting provides optimal illumination of the cooking cabinet and of every single rack, from top to bottom and from back to front. The light neutrally reflects the browning of the products. Energy-saving, durable and low maintenance. The new optional rack signalling (for SelfCookingCenter® only) makes using iLevelControl even easier; a blinking light signals which tray needs to be loaded or unloaded and when.



Triple glass door (for SelfCookingCenter® only)

Triple glass door with cutting edge heat reflection coating ensures minimum heat loss. You save an additional 10% in energy costs as a result. Since all the panels can be cleaned, visibility remains good for well over a year.



Energy consumption display (for SelfCookingCenter® only)

You will always know how much energy an individual cooking process requires and how much energy per day has been consumed. The data is visible both on the display and as a download.



RATIONAL Remote function (for SelfCookingCenter® only)

When your SelfCookingCenter® is connected to a network, you can control and monitor it easily from your iPhone. You can keep an eye on everything and you are always well informed of what is happening.



Patent

Integrated hand shower with automatic retraction system

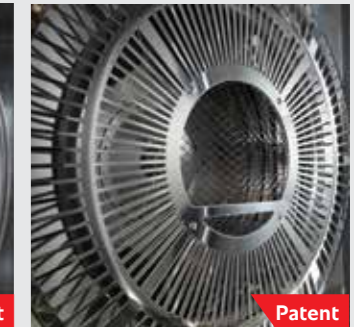
Infinitely-variable jet strength and ergonomic handling make it even easier to do a rough clean, or deglaze or add water to a dish. The integral automatic retraction system and automatic water shut-off mechanism offer optimum safety and hygiene conforming to EN 1717 and SVGW standards (Swiss Association for the Gas and Water Industry).



Patent

Centrifugal grease separator system

No need to change or clean grease filters and the cooking cabinet air is still clean. A pure taste experience.



Patent

Dynamic air circulation

The heat is always optimally distributed thanks to the specific cooking cabinet geometry and the powerful 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. An integrated fan impeller brake reacts promptly and quickly stops the fan impeller when the door is opened. This provides added safety.



300 °C maximum cooking cabinet temperature

The extremely robust construction of the SelfCookingCenter® supports temperatures of up to 300 °C in the cooking cabinet even in constant operation. Special cooking methods such as grilling or searing is no problem even with large quantities of food.



Lengthwise loading

The longitudinal tray with the narrow door opening feature saves energy as less energy can escape, even when the door is opened frequently during à la carte service. The smaller opening radius requires less space. The 1/3 and 2/3-GN containers can be used for small quantities.



Patent

Intelligent 6-point probe (for SelfCookingCenter® only)

Even if the core temperature probe is not inserted correctly, the probe can still reliably identify the coldest point in the food ensuring that all products are always cooked perfectly. The patented positioning aid facilitates the correct placement of the core temperature probe in liquid, soft or very small products.



1-point probe (for CombiMaster® Plus only)

For accurate measurement of the core temperature in food.



ClimaPlus Control®

The humidity is precisely measured using sensors in the cooking cabinet and regulated to one percent accuracy in accordance with specifications. Where required, the system extracts excess humidity or adds extra humidity using the steam generator. Even with larger load sizes, you will get crispy crusts, crunchy breading, typical grill pattern and juicy roasts.



ClimaPlus® (CombiMaster® Plus only)

The measuring and control centre automatically maintains the cooking cabinet climate that you set. This combined with the most effective dehumidification technology so that you achieve crispy crusts, crunchy breading and maximum succulence.

Fresh steam generator

The fresh steam generator is indispensable if you want to achieve top food quality when steaming. The 100% hygienic fresh steam guarantees maximum steam saturation even at low temperatures, such as when poaching.

For SelfCookingCenter® only: The steam generator is automatically descaled during the cleaning process. This makes expensive water softening measures unnecessary.

The all-inclusive package.

RATIONAL ServicePlus.



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.com.

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 can 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.

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. 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® or the CombiMaster® Plus 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. You'll be able to keep your RATIONAL unit up to date with the latest technology at all times.

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. Simply 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 appliances 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.



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