



Baking with the **SelfCookingCenter®**

Diversity, just like a professional baker.



Senses



*The only intelligent cooking system in the world that can also bake.
Because it senses, thinks with you, learns from you and communicates with you
to achieve your desired baking result.*

Baking like a professional.

Always fresh. Just great.

Whether sweet or savoury baked goods, small or large, fresh or frozen, raw or semi-baked products – your SelfCookingCenter® 5 Senses is equipped with all the main functions so that your baked goods will look and taste like they have just come from the baker's.

Everyone can be a baking professional now.

All you have to do is set your desired baking result.

According to which dough you are preparing and whether you want light or dark browning, the SelfCookingCenter® 5 Senses will precisely adjust the humidity, temperature, air speed and baking time to your specifications.



With the SelfCookingCenter® 5 Senses you can prepare almost all baked goods from around the world.

Your new baking assistant will even consider local characteristics. Whether you want to bake a golden or chocolate brown succulent cheesecake or the un-browned and creamy New York cheesecake; it's all in your control and your SelfCookingCenter® 5 Senses will help you.

Your baking assistant with professional technology:

- > Precise amount of steam injection, variable steaming quantities and proving times, adjusted to the requirements of your product.
- > Humidity regulation and dynamic air mixing down to the percent for uniform results on every single rack.
- > Perfect baking with core temperature probes through intelligent adjustments to the baking process in accordance with different shapes and sizes.
- > Different fan wheel speeds according to how sensitive your baked goods are.
- > Integrated proving stages for ideal formation of aromas and rising of fresh yeast dough.
- > Rolling baking with intelligent humidity regulation and time extension, according to how often and how long the door stays open.
- > Steam baking with special regulation for significant volume growth for croissants, danish or fresh dough.

Baking with 5 senses.

Your interactive baking assistant.

With the SelfCookingCenter® 5 Senses, you are getting a professional baking system in your kitchen.

Because it senses, recognises, thinks ahead, learns from you and communicates with you.

You specify how you want your baked goods. For example, if you want your products to be light or dark brown, with or without crust, proved or unproved. You control all of that and your SelfCookingCenter® 5 Senses will implement your specifications.

It works so well because the experience gained from 40 years of RATIONAL baking research has been put into this baking system. It uses this experience and always achieves your desired result very quickly and reliably. If you are satisfied with the result, you or your kitchen team can access this at the press of a button whenever you like.

This means you will always get the same perfect results – irrespective of who is baking, regardless of load size, or if smaller or larger goods are baked next time. Your baking system recognises all of that by itself and adjusts the settings so that you will always get the result you want.

For anyone who wants to know it exactly.

Your SelfCookingCenter® 5 Senses even communicates with you and shows you which settings it is applying for your baked goods to turn out exactly how you want them.



Senses the current cooking cabinet conditions and the consistency of the baked goods.



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



Thinks ahead and determines the ideal baking 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.



Baking diversity at the touch of a button.

Quality your customers love.



Be inspired by the unique diversity within this new RATIONAL unit and expand your range of delicious fresh baked goods with the quality of a professional baker.

Specify desired result, load and be inspired.



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

Access a unique baking diversity
at the touch of a button.

- > *Bread rolls, baguettes or whole loaves with a crust* – for fresh semi-baked or frozen dough
- > *Leavened cakes or crust formation* – for fresh or pre-proved yeast dough products
- > *Biscuits* – for biscuits, cookies or short pastry bases
- > *Cakes and sponges* – for muffins, cakes and classic sponge bases
- > *Cheesecakes* – suitable for springform tins, on the sheet or in other product sizes with or without browning
- > *Browned bread rolls* – for sweet, airy and soft raisin rolls, burger and hot dog rolls with no crust
- > *Croissants, danish and puff pastry products* – for golden brown and light and airy pastries with considerably more baking volume
- > *Choux pastries, cream puffs and eclairs* – for a stable crust and light and airy texture
- > *Pretzel products* – variable climate adjustment according to regional preferences
- > *Pizza and tarte flambée* – for crispy juiciness for pre-baked and fresh dough

Always fresh baked goods with iLevelControl.

Simply keep producing on a rolling basis.



The screenshot shows the iLevelControl interface. At the top, there's a selection window with buttons for Muffin, Apple turn, Ciabatta, Sesame ro, Danish pas, and Multigrain. Below this is a grid with 10 rows representing racks. Each row shows a rack number, a remaining cooking time, and the item being cooked. A vertical yellow line indicates the current rack being monitored. At the bottom, there are navigation arrows and a time display showing 09:58, 10:00, and 10:03.

Rack	Remaining Time	Item
1		
2	00:04:46	Muffin
3	00:05:12	Corn rolls
4	00:05:12	Ciabatta
5		
6	00:06:43	Sesame rolls
7	00:05:12	Poppy see rolls
8	00:04:30	Multigrain rolls
9	00:05:12	Bread rolls
10	00:03:50	Multigrain rolls

09:58 22.02 **10:00 22.02** **10:03 22.02**

Your selection window will show the baked goods you want. You can see which baked goods 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.



With iLevelControl, you always make optimum use of your SelfCookingCenter® 5 Senses.

Because iLevelControl makes sure you can prepare different baked goods on a rolling basis in just a single cooking cabinet.

iLevelControl monitors each rack individually to the second. It adjusts the baking times to the load quantity and the number and duration of door openings, and makes sure that the quality is always consistently high.

So you can produce your products on demand in no time and also stay efficient, even with small quantities.

That is the freshness you and your customers see, smell and taste – and enjoy with all their senses.

MyDisplay.

Operating made easy.

With MyDisplay, you can modify the user interface of your SelfCookingCenter® 5 Senses and remove all the functions you don't need from the display. This almost completely prevents mistakes, because everyone can only see what they need. You can even create different profiles for different people and times of the day.

MyDisplay gives you the security that your baked goods will always be prepared in the same proven way and that the quality is consistently high – without having to constantly monitor the results and regardless of who is baking.

You can also transfer photos of the finished products to the display and assign them to the relevant baked goods. This makes baking even simpler for assistants.



It comes down to the right accessory.

Your versatile companion.

> **Roasting and baking sheet**
(GN or Baker's standard)



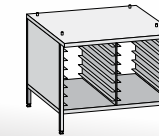
> **Muffin and timbal mould**
(GN or Baker's standard)



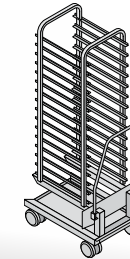
> **Granite enameled container**
(GN or Baker's standard)



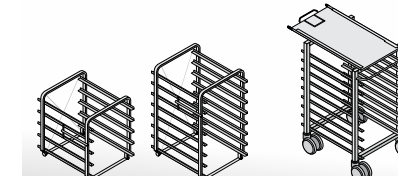
> **Baker's standard floor cabinet**
(for SelfCookingCenter® 5 Senses
61 and 101)



> **Baker's standard
mobile oven rack**
(for SelfCookingCenter®
5 Senses 201)



> **Baker's standard mobile oven rack,
Baker's standard transport trolley**
(for SelfCookingCenter® 5 Senses
61 and 101)



> **Grill and pizza tray**

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



Would you like to see it for yourself?

Come and bake with us.



To RATIONAL
CookingLive
registration



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

*You will find an overview of all our accessories in our appliance and
accessories brochure and at www.rational-online.co.uk*

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