



The new SelfCookingCenter® XS.





The new SelfCookingCenter® XS. The small-sized professional.

We love a challenge. This is precisely why we dared to do, with what once seemed impossible. A small unit with the full power, intelligence and efficiency of our SelfCookingCenter®.

After intensive research by our physicists, engineers and chefs, we succeeded in reducing the size without making any compromises. This opens up completely new possibilities for you. The new SelfCookingCenter® XS – our intelligent small-sized cooking system, 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. Of course, it will always provide you with the RATIONAL quality that you are accustomed to.

Cooking with SelfCookingCenter® XS means working without compromises; 100% power, 100% food quality, 100% intelligence.

Maximum power on minimal space.

With technology that can do more.

The enormous power of the new SelfCookingCenter® XS is the result of outstanding engineering. On a space 55.5 cm deep and 65.5 cm wide, we offer all the important functions that guarantee top quality and maximum efficiency.



With high performance fresh steam generator for top food quality.

Steamer
Convection
oven
Cooking
intelligence

= SelfCookingCenter®

Thanks to dynamic air mixing, the enormous power of the new heating elements and of the fresh steam generator is ideally distributed throughout the cooking cabinet. Cooking cabinet temperatures up to 300 °C and intelligent climate management allow grilling, crisping or gratinating, even with full loads. The SelfCookingCenter® XS also sets new standards at low temperatures, such as when poaching fish, eggs or when preparing delicate desserts such as crème caramel.

Precise temperature and humidity regulation, the powerful fresh steam generator, intelligent cooking of all kinds of products and automatic cleaning offer both professional chefs and temporary staff all the functions of an ideal cooking system.

Operating the SelfCookingCenter® XS is just as easy. The control panel is not above the unit, but placed on the left next to the door for ergonomic and technical reasons. This provides optimum operating safety and protects the electronic components from long-term damage from escaping steam.



Steam



Convection



Combination



The new SelfCookingCenter® XS.

It is simple, saves a lot and requires minimal space.



The combination of heat and steam in one single appliance, offers you new possibilities in the professional preparation of food. The food is cooked very gently, which provides much healthier and nutritious meals. The new SelfCookingCenter® XS covers 95% of all the usual cooking applications.

The SelfCookingCenter® XS naturally has all the intelligent functions the SelfCookingCenter® offers. They make our latest system a cooking assistant that stands for cooking quality and maximum efficiency, and is easy to use.



Scan here to watch the video.

Overview of advantages:

- > Excellent food quality at all times
- > Easy to operate even for untrained staff
- > Minimal operating costs
- > No manual cleaning involved

The new SelfCookingCenter® XS.

4 assistants – endless possibilities.



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 automated cleaning – Efficient CareControl

Efficient CareControl is the unique automatic cleaning system that detects dirt and limescale and removes them easily. The function adapts to your requirements and proposes the best clean at a given time. If desired, you can save a cleaning time schedule based on your operating hours. The SelfCookingCenter® will automatically signal at the defined times. The result: sparkling, hygienic cleanliness, you save time, preserve the environment and protect your wallet.

For further information,
please request our main
SelfCookingCenter® brochure
at www.rational-online.com.



Traditional cooking – manual mode

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

Fits into any professional kitchen.

Flexibility thanks to the smaller size.

Whether it is used as an attractive unit in the front cooking area or as an additional station unit, the new SelfCookingCenter® XS has an appropriate place, even in the smallest kitchen.

The RATIONAL built-in solution

Visual effect is important, especially in the front cooking area. The integrated RATIONAL built-in solution comprises the UltraVent condensation hood, which binds and fully discharges the emitted steam. The concealment kit prevents the accumulation of dirt in less accessible areas, meets strict hygiene requirements and provides for a professional and harmonious overall appearance.

Wall bracket

The wall bracket is ideal when using the SelfCookingCenter® XS as a station unit. The bracket is recommended where there is insufficient space on the work surface; providing simple and secure mounting directly on the wall.

Combi-Duo: one space – two units

Our Combi-duo combination allows two units, one on top of the other, to operate on a single space. At peak times especially, this makes you even more flexible. You can easily use two different cooking processes at the same time, and can steam and grill in one go for example.

There is of course the appropriate oven stand for our XS series. This gives you the optimum working height and provides the perfect storage for accessories.



Wall bracket

No compromises, even with accessories.

So you can get more out of it.



Cross and stripe grill grate

Only by using original RATIONAL accessories can you make full use of the SelfCookingCenter® XS's possibilities. They are extremely rugged and thus ideal for daily, hard use in the professional kitchen. The accessories have been designed for special cooking purposes, such as preparing pre-fried products, or grilling chickens and ducks. Even escalopes and steaks can be prepared without time consuming turning.

UltraVent

Emitted steam is bound and discharged by the condensation technology of the UltraVent. There is no need for complicated and expensive installations to remove exhaust air. There is no need for a connection to the outside. This means the appliance can be used in front cooking areas without problems.

Grill and pizza tray

The excellent heat conductivity of the pizza tray can produce all different types of pizzas, flatbreads and tartes flambées to a superior quality. Turn it over and vegetables, steaks or even fish will have the perfect grill pattern.

Cross and stripe grill grate

The new cross and stripe grill grate gives you a perfect grill pattern on pan-fried foods, fish and vegetables. Here you have a choice: in addition to traditional grill stripes, with the new grill grate you can achieve the popular original American steakhouse pattern on a wide array of products. The cross and stripe grill grate is extremely robust and durable. The 3-layer TriLax coating aids browning and is resistant to heat and alkalis.



UltraVent



Grill and pizza tray

Accessories for professional use.

Extremely tough at all times.

Roasting and baking trays

The aluminium baking sheets by RATIONAL display excellent non-stick properties as well as robustness and durability. Bread rolls, Danish pastries, pan-fried food and breaded products will be nice and brown and crispy.

CombiFry®

With the patented CombiFry® it is possible to perfectly prepare larger quantities of pre-fried products such as goujons, fries and wedges without additional fat.

Multibaker

The Multibaker is perfect for cooking fried eggs, omelettes, hash browns, or tortilla española in large batches. The special non-stick coating guarantees that the food will not stick.

Chicken Superspike

The vertical arrangement of the poultry and the associated chimney effect significantly reduces the cooking time compared to the rotating grill. This means the breast meat is particularly juicy and the skin uniformly browned.



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



Perfectly positioned. The SelfCookingCenter® XS always has a place.

Whether in supermarkets, petrol stations or at the butcher, as the first unit or an additional unit in a restaurant, the small-sized professional suits every application. During their daily food preparations, satisfied customers will discover the many possibilities the unit has.



Technology that does more

because details make the difference.



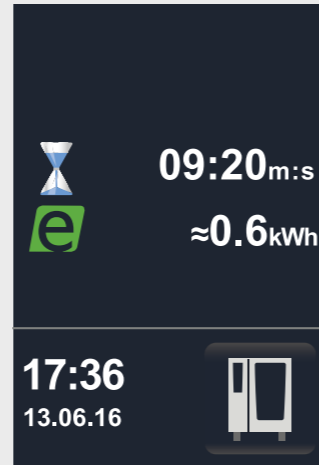
LED lighting

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.



Triple pane glass door

Triple pane glass door with cutting edge heat reflection coating ensures minimum heat loss. You save up to 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

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 ConnectedCooking

Connect your RATIONAL appliances easily with the latest network solution for professional kitchens. With ConnectedCooking you always have everything under control: Simple appliance management, remote access function via smart phone, automatic HACCP documentation or you can download recipes from the RATIONAL library conveniently onto your devices. Find out more at ConnectedCooking.com.



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 and water shut-off system offers optimum safety and hygiene conforming to EN 1717 and SVGW standards (Swiss Association for the Gas and Water Industry).



Centrifugal grease separator system

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



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.

Technology that does more and makes your work easier.



300 °C maximum cooking cabinet temperature

The extremely robust construction 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.



Control panel

The control panel is not above the unit, but placed on the left next to the door for ergonomic and technical reasons. This reduces the risk of injury from escaping steam during operation. At the same time, the electronics are protected from long-term damage caused by escaping steam.



Intelligent 6-point probe

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.



Positioning aid

The patented positioning aid facilitates the correct placement of the core temperature probe in liquid, soft or very small products.



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. The steam generator is automatically descaled during the cleaning process. This makes expensive water softening measures or manual descaling unnecessary.



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.

The products manufactured by RATIONAL are protected under one or more of the following patents, utility models or design models: DE 195 18 004; DE 197 08 229; DE 197 57 415; DE 199 33 550; DE 100 37 905; DE 10 230 244; DE 10 230 242; DE 101 14 080; DE 102 33 340; DE 103 09 487; DE 10 2004 004 393; DE 101 20 488; DE 103 01 526; DE 10 2004 020 365; EP 786 224; EP 386 862; EP 0 848 924; EP 1 162 905; EP 1 519 652; EP 1 530 682; EP 0 856 705; EP 1 499 195; EP 1 653 833; EP 1 682 822; US 5,915,372; US 6,299,921; US 6,510,782; US 6,600,288; US 6,752,621; US 6 772 751;

US 6,753,027; US 7,048,312; US 7,150,891; US 7,165,942; US 7,196,292; US 7,223,943; US 7,232,978; US 7,438,240; US 7,409,311; US 8,025,740; US 8,269,151; US 8,147,888; US 8,344,294; US 8,475,857; JP 3916261; JP 1227539; JP3916261B1; JP4598769B2; JP4255912B2; plus patents pending

The small-sized professional.

Working without compromises.

There is space for the SelfCookingCenter® XS 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 SelfCookingCenter® models are also available as gas versions.

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.

There are also numerous special versions available, with which we tailor your appliance to the requirements of your kitchen.

For further information on our entire product range, please request a copy of our unit and accessory catalogue. Or visit our website at www.rational-online.com.

2 year warranty	
Units	XS Mod. 6 2/3
Electric	
Capacity	6 x 2/3 GN
Number of meals per day	20–80
Lengthwise loading	1/2, 2/3, 1/3, 2/8 GN
Width	655 mm
Depth	555 mm
Height	567 mm
Water inlet	R 3/4"
Water outlet	DN 40
Water pressure	150–600 kPa or 0.15–0.6 Mpa
Weight	72 kg
Connected load	5.7 kW
Fuse	3 x 10 A
Mains connection	3 NAC 400 V
"Convection" output	5.4 kW
"Steam" output	5.4 kW



Do you want to see all this with your own eyes?

Cook with us.

Experience just how efficient the SelfCookingCenter® XS is. Live, with no obligation, and near where you are. Visit one of our free RATIONAL CookingLive events.

Contact us on: Tel. 01582 480388 or visit us at www.rational-online.com to find out when and where future events will be held.



“Once we’d seen the RATIONALs at a CookingLive event, in action, we knew they were just what we needed in our kitchen.”

Raghavendra Rao, Owner, Kadamba, Bangalore, India



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