

RATIONAL accessories.
Discover new possibilities.





RATIONAL accessories. Extreme durability.

Get the best out of your cooking appliance with original RATIONAL accessories. Whether it's grilled steaks, delicious 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, such as turning products or removing tenacious dirt.

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

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



Grilling and roasting tray



Cross and stripe grill grate



Roasting and baking tray



Multibaker

RATIONAL accessories. Your versatile companion:

- > Gastronorm accessories for professionals – ideal for grilling, baking, roasting, deep-frying, steaming, Finishing®
- > Always the best installation solution
- > RATIONAL cleaning and care products

Grilling and roasting tray.

Juicy and crisp with the typical grill flavour.



Roasting side



Grill side



Overview of advantages:

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

Delight your customers with juicy grilled meat, fish or vegetables. With the grill side, you can very easily create the traditional grill marks 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 tray is therefore the ideal accessory for your à la carte business.

TriLax

1/1 GN (325 x 530 mm)

N°: 60.71.617

Grill and pizza tray.

Crispy and succulent pizza – the Italian way.



Patent

Baking side



Patent

Grill side

You can use the baking side for freshly made or convenience pizza as well as tarte flambée and traditional flatbread. Withstanding temperatures of up to 300 °C, 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.

Overview of advantages:

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

TriLax

2/3 GN (325 x 354 mm)

N°: 60.73.798

1/1 GN (325 x 530 mm)

N°: 60.70.943

Bakery standard (400 x 600 mm)

N°: 60.71.237

Cross and stripe grill grate.

Up to 160 rump steaks in only 15 minutes.



Stripe side



Cross side



Overview of advantages:

- > Two different grill patterns with just one grate
- > No preheating necessary
- > Also for large quantities
- > Optimal non-stick properties
- > Easy to clean

TriLax

It's up to you - thanks to its innovative design, the new cross and stripe grill grate offers you two different grill marks with just one grate.

Depending on which side it is used, the cross and stripe grill grate will either give your products the classic grill stripes or the popular original American steakhouse grill marks. The grate is extremely strong and durable. The TriLax coating has exceptional non-stick properties, supports browning and is best suited for use at temperatures of up to 300 °C. The grilling products are simply placed on the cold grate and loaded all at once. Preheating is not required thanks to the excellent heat conductivity of its special alloy.

1/2 GN (325 x 265 mm)	N°: 60.73.802
2/3 GN (325 x 354 mm)	N°: 60.73.801
1/1 GN (325 x 530 mm)	N°: 60.73.314

CombiFry®.

200 portions of chips in 15 minutes.



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



Patent

With the patented CombiFry® it is possible to prepare large quantities of pre-fried products such as fish nuggets, chips and wedges without additional fat. Healthy and delicious.

These brands recommend the RATIONAL CombiFry®



1/2 GN (325 x 265 mm)	N°: 6019.1250
2/3 GN (325 x 354 mm)	N°: 60.73.619
1/1 GN (325 x 530 mm)	N°: 6019.1150

- > 15 portions (3 kg) in one SelfCookingCenter® XS model 6 2/3 with iLevelControl®
- > 30 portions (6 kg) in one SelfCookingCenter® 61 with iLevelControl®
- > 60 portions (12 kg) in one SelfCookingCenter® 62 with iLevelControl®
- > 50 portions (10 kg) in one SelfCookingCenter® 101 with iLevelControl®
- > 100 portions (20 kg) in one SelfCookingCenter® 102 with iLevelControl®
- > 100 portions (20 kg) in one SelfCookingCenter® 201 with iLevelControl®
- > 200 portions (40 kg) in one SelfCookingCenter® 202 with iLevelControl®

Overview of advantages:

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

Roasting and baking pan.

Classic pan-fried dishes are child's play.



With the roasting and baking pan, you can prepare almost all the classic pan-fried dishes like Swiss Röstli, tortilla, quiches, pancakes or even small cakes like tartes tatin. The excellent heat conductivity and the griddled bottom ensure an overall equal browning in only a few minutes. Specially formed carrier trays, which are available in both sizes, ensure easy, safe and skid-proof handling.

Overview of advantages:

- > Always the right size Ø 16 cm or 25 cm
- > Uniform browning from the griddled surface
- > Easy to handle with side handles
- > Special edition for easy stacking
- > Carrier tray for safe and skid-proof handling
- > Optimal non-stick properties
- > Easy to clean

Roasting and baking pan, small (Ø 16 cm)

Small baking and roasting pan	N°:	60.73.271
Carrier tray 1/1 GN, small	N°:	60.73.212
Set (4 units including carrier tray)	N°:	60.73.286

Roasting and baking pan, large (Ø 25 cm)

Large baking and roasting pan	N°:	60.73.272
Carrier tray 1/1 GN, large	N°:	60.73.216
Set (2 units including carrier tray)	N°:	60.73.287

TriLax

Multibaker.

Up to 160 fried eggs in 2 minutes.



Overview of advantages:

- > Uniform browning
- > Ideal for large quantities
- > Optimal non-stick properties
- > Easy to clean

TriLax

The Multibaker is suitable for the preparation of fried eggs, omelettes, Röstli or even tortillas, especially in large quantities.

The special non-stick coating guarantees that the food will not stick.

1/3 GN (325 x 176 mm)	2 moulds	N°:	60.73.764
2/3 GN (325 x 354 mm)	5 moulds	N°:	60.73.646
1/1 GN (325 x 530 mm)	8 moulds	N°:	60.71.157

Roasting and baking trays.

The all-round talent.



Roasting and baking tray



Perforated baking tray



Overview of advantages:

- > Optimal uniformity
- > Large quantities
- > Exceptional robustness
- > Optimal non-stick properties
- > Easy to clean



Roasting and baking tray

Whether you want to prepare escalopes, poultry slices, medallions, bread rolls, croissants, Danish pastries, fried potatoes or many other products, you can prepare an unbelievable variety of different food with the roasting and baking tray. Everything is uniformly browned, remains juicy and gets a delicious crust.

2/3 GN (325 x 354 mm)	N°: 60.73.671
1/1 GN (325 x 530 mm)	N°: 6013.1103
2/1 GN (650 x 530 mm)	N°: 6013.2103
Bakery standard (400 x 600 mm)	N°: 6013.1003

Perforated baking tray

To crisp up all types of convenience baked goods.

1/1 GN (325 x 530 mm)	N°: 6015.1103
2/1 GN (650 x 530 mm)	N°: 6015.2103
Bakery standard (400 x 600 mm)	N°: 6015.1000

Granite-enameled container.

Ideal for roasting, braising, pan-frying and baking.



Container, 40 mm



Container, 60 mm

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 gratins.

Thanks to the excellent heat conductivity, the food is browned uniformly, whether it is a crispy escalope, a juicy roast or a soft tray-bake cake.

Overview of advantages:

- > Optimal uniformity
- > Universal use
- > Uniform browning
- > No portion losses
- > Exceptional robustness

	1/2 GN (325 x 265 mm)	2/3 GN (325 x 354 mm)	1/1 GN (325 x 530 mm)	2/1 GN (650 x 530 mm)	Bakery standard (400 x 600 mm)
20 mm deep	N°: 6014.1202	N°: 6014.2302	N°: 6014.1102	N°: 6014.2102	N°: 6014.1002
40 mm deep	N°: 6014.1204	N°: 6014.2304	N°: 6014.1104	N°: 6014.2104	N°: 6014.1004
60 mm deep	N°: 6014.1206	N°: 6014.2306	N°: 6014.1106	N°: 6014.2106	N°: 6014.1006

Muffin and timbale mould.

Baking can be so easy.



The muffin and timbale mould is made from a 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 timbales, bread pudding, poached eggs and all kinds of desserts.

Overview of advantages:

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



for 1/1 GN (300 x 400 mm)	12 moulds	N°: 6017.1002
for 2/1 GN (400 x 600 mm)	24 moulds	N°: 6017.1001

CombiGrill griddle.

Simple grilling.



- Overview of advantages:**
- > Traditional grill pattern
 - > No preheating necessary
 - > Also for large quantities
 - > Optimal non-stick properties
 - > Easy to clean

TriLax

Thanks to its special design, the CombiGrill griddle is especially well suited for the preparation of large quantities of grilled products. The grilled products are simply placed on the cold CombiGrill griddle and loaded together into the SelfCookingCenter®. The CombiGrill griddle does not need preheating thanks to the excellent heat conductivity of its special alloy.

1/1 GN (325 x 530 mm)

N°: 6035.1017

Loading grid.

The perfect grill marks.



CombiGrill griddle with loading grid

The loading grid is the ideal enhancement to the CombiGrill griddle. 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 CombiGrill griddle in the appliance with one turn of the hand, and can then just as easily be removed.

for 1/1 GN (325 x 618 mm)

N°: 60.73.848

Grill and tandoori skewer.

Diversity of the skewer.



Grill and tandoori skewer set

Overview of advantages:

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



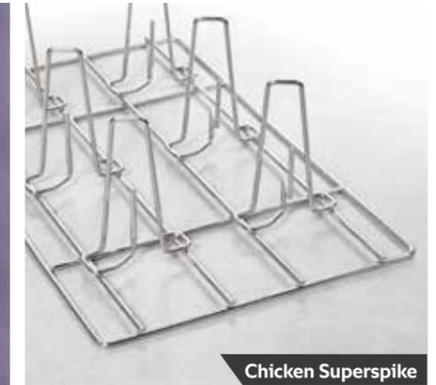
The grill and tandoori skewer has a remarkable number of possible uses. With round, square or triangular cross-section, we always have the right skewer for meat, fish, poultry or vegetables.

Set 1/1 GN*	N°: 60.72.414
Set 2/1 GN*	N°: 60.72.415
3 x skewers ○ 5 mm, 530 mm long	N°: 60.72.416
3 x skewers ○ 8 mm, 530 mm long	N°: 60.72.417
3 x skewers □ 5 mm, 530 mm long	N°: 60.72.418
3 x skewers □ 8 mm, 530 mm long	N°: 60.72.419
3 x fish skewers □ 4 x 10 mm, 530 mm long	N°: 60.72.420
Grill and tandoori skewer frame 1/1 GN	N°: 60.72.224
Grill and tandoori skewer frame 2/1 GN	N°: 60.72.421

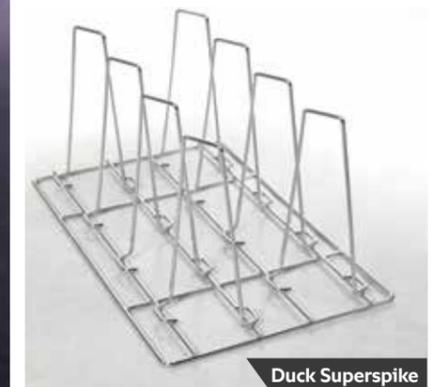
* Set consisting of: 1 x skewer frames with 5 different skewers.

Chicken and duck Superspike.

Up to 96 chickens in only 40 minutes.



Chicken Superspike



Duck Superspike

The vertical arrangement of poultry on the Superspike and the resulting 'chimney effect' drastically reduces cooking time. This means the breast meat is particularly juicy and the skin uniformly browned.

Easy handling means that this handy accessory can be loaded quickly.

Overview of advantages:

- > Easy to use
- > Juicy breast meat
- > Exceptional crispiness
- > Short cooking times
- > Large quantities

Chicken Superspike

Appliance size and load quantity

Item no.	GN dimensions	Capacity	Product weight	Appliance size and load quantity						
				XS Model 6 2/3	Model 61	Model 101	Model 62	Model 102	Model 201	Model 202
6035.1015	1/2 GN	4 chickens	1,300 g	4	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 conjunction with Hinging rack for grilling or mobile oven rack for grilling.

Duck Superspike

6035.1009	1/1 GN	8 ducks	2,200 g		8	16	16	32	32	64
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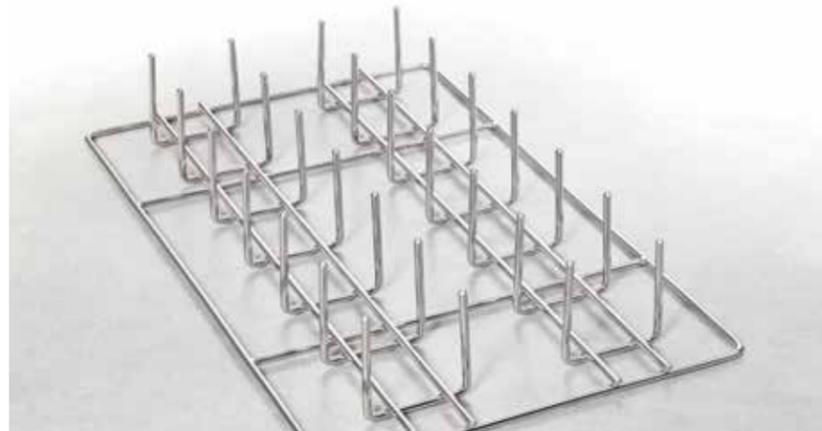
Potato Baker.

Up to 560 baked potatoes – 50% faster.



Overview of advantages:

- > Up to 50% faster
- > Large quantities in best quality
- > Easy to handle
- > Effortless cleaning



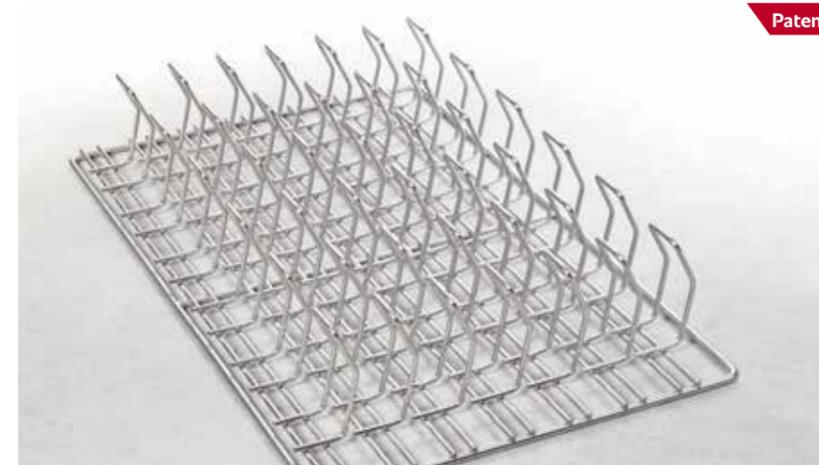
With the unique Potato Baker by RATIONAL, you can prepare baked potatoes or corn on the cob without aluminium foil and up to 50% faster than usual.

1/1 GN (325 x 530 mm)

N°: 6035.1019

Ribs rack.

Delicate pre-cooking of up to 70 kg of ribs overnight and grill to finish when required.



Patent The vertical arrangement of the spare ribs on the rack means you make full use of the cooking appliance with up to 3.5 kg of ribs on each rib rack. They can cook large quantities of food in exceptional quality.

Once pre-cooked, the spare ribs can be crisped up as needed.

1/1 GN (325 x 530 mm)

N°: 6035.1018

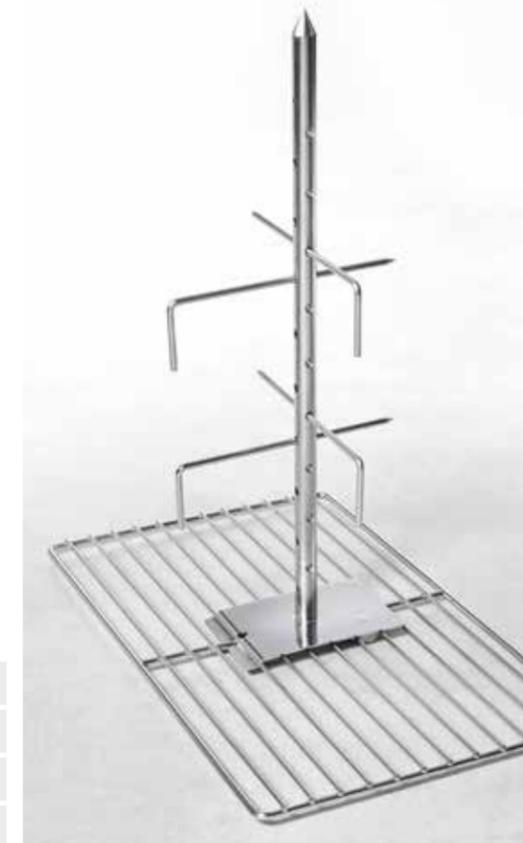
Lamb and suckling pig spit.

Insert, hang up, that's it!

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

Models 101/102/201/202 up to 12 kg (1/1 GN)	N°: 60.70.819
Model 201 up to 30 kg (1 skewer with carrier)	N°: 6035.1003
Model 202 up to 30 kg (1 skewer with carrier)*	N°: 6035.1002
Optional spit	N°: 8710.1065

* Optional spit for second lamb or suckling pig.



VarioSmoker.

Rediscover smoked food.



Give meat, fish and vegetables an aromatic smoke flavour and an unmistakable colour. Direct in your RATIONAL appliance.

Your products will be given a natural smoky flavour, which you can regulate exactly how you like – without needing a smoking cabinet. The new VarioSmoker makes this possible, which you can use as an accessory in your appliance. Quick, easy and cost-efficient.

RATIONAL VarioSmoker

N°: 60.73.008

RATIONAL GN accessories.

Exceptional quality – way above the norm.

The material thickness of RATIONAL containers is 33 % above the standard. This special feature guarantees maximum stability even for large quantities, long service life and convenient handling without any sharp edges.

The maximum perforation supports the even and efficient steaming of your food. Benefit from this diverse, robust and durable accessory for steaming your vegetables, or for your buffets.



Perforated container, rust-free stainless steel

	1/2 GN (325 x 265 mm)	2/3 GN (325 x 354 mm)	1/1 GN (325 x 530 mm)	1/1 GN (325 x 530 mm) (with folding handles)	2/1 GN (650 x 530 mm)
40 mm deep		N°: 6015.2304			
55 mm deep	N°: 6015.1265		N°: 6015.1165		
65 mm deep		N°: 6015.2306			N°: 6015.2165
90 mm deep	N°: 6015.1295		N°: 6015.1195	N°: 6016.1195	
100 mm deep					N°: 6015.2195
140 mm deep	N°: 6015.1215		N°: 6015.1115	N°: 6016.1115	

Containers, rust-free stainless steel

	1/3 GN (325 x 176 mm)	1/2 GN (325 x 265 mm)	2/3 GN (325 x 354 mm)	1/1 GN (325 x 530 mm)	2/1 GN (650 x 530 mm)
20 mm deep	N°: 6013.1302	N°: 6013.1202	N°: 6013.2302	N°: 6013.1102	N°: 6013.2102
40 mm deep	N°: 6013.1304	N°: 6013.1204	N°: 6013.2304	N°: 6013.1104	N°: 6013.2104
65 mm deep	N°: 6013.1306	N°: 6013.1206	N°: 6013.2306	N°: 6013.1106	N°: 6013.2106
100 mm deep		N°: 6013.1210	N°: 6013.2310	N°: 6013.1110	N°: 6013.2110



Grid, rust-free stainless steel

Ideal for large roasts.

2/3 GN (325 x 354 mm)	N°: 6010.2301
1/1 GN (325 x 530 mm)	N°: 6010.1101
2/1 GN (650 x 530 mm)	N°: 6010.2101
Bakery standard (400 x 600 mm)	N°: 6010.0103

Finishing® systems for banquets.

Turning an event into a pleasurable occasion.

Regardless of whether it's 20, 100 or several thousands of meals, with Finishing® food is perfectly prepared without any stress and hectic rush. According to the number of guests, the plates are arranged 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 causing you stress or requiring additional staff.

Banquet systems for tabletop appliances

(featuring: mobile plate racks, Thermocover and transport trolleys)

The Finishing® system contains all the important accessories needed to start using Finishing® immediately.

Model 61	20 plates	N°: 60.70.400
Model 101	32 plates	N°: 60.70.401
	26 plates	N°: 60.70.801
Model 62	34 plates	N°: 60.70.402
Model 102	52 plates	N°: 60.70.403
	42 plates	N°: 60.74.064

You will need a run-in rail.

Banquet systems for standalone appliances

(featuring: mobile plate rack and Thermocover)

Model 201	60 plates	N°: 60.70.404
	50 plates	N°: 60.70.802
Model 202	120 plates	N°: 60.74.065
	100 plates	N°: 60.70.405
	84 plates	N°: 60.74.066

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 be opened and closed quickly. It is also easy to clean and takes up little storage space.

Model 61	N°: 6004.1007
Model 101	N°: 6004.1009
Model 62	N°: 6004.1016
Model 102	N°: 6004.1014
Model 201	N°: 6004.1011
Model 202	N°: 6004.1012
Combi-Duo 61/101 base	N°: 60.70.856
Combi-Duo 62/102 base	N°: 60.70.884



Mobile plate rack

Mobile plate rack (plates up to Ø 31 cm)

	Number Plates	max. Height of plate	max. Height of the dish	
Model 61	20 plates	25 mm	53 mm	N°: 60.61.047
	15 plates	32 mm	70 mm	N°: 60.61.128
Model 101	32 plates	25 mm	53 mm	N°: 60.11.030
	26 plates	32 mm	70 mm	N°: 60.11.149
Model 62	34 plates	32 mm	61 mm	N°: 60.62.017
	24 plates	40 mm	80 mm	N°: 60.62.061
Model 102	52 plates	32 mm	63 mm	N°: 60.12.022
	42 plates	40 mm	82 mm	N°: 60.12.062
Model 201	60 plates	25 mm	53 mm	N°: 60.21.099
	50 plates	32 mm	70 mm	N°: 60.21.104
Model 202	120 plates	25 mm	53 mm	N°: 60.22.108
	100 plates	32 mm	66 mm	N°: 60.22.109
	84 plates	40 mm	80 mm	N°: 60.22.182

Models 61, 101, 62 and 102: You will need a run-in rail.

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 (transport trolley 60.60.188 and Thermocover 60.70.856)	N°: 60.70.920
Model 62/102 (transport trolley 60.70.160 and Thermocover 60.70.884)	N°: 60.70.918



Transport trolley

Run-in rail for mobile oven rack

For tabletop 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	N°: 60.61.226
Model 62/102	N°: 60.62.094



Run-in rail for mobile oven rack

Transport trolley for mobile oven rack

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

Model 61/101	N°: 60.60.020
Model 62/102	N°: 60.60.678

Transport trolley height-adjustable for:
> Worktops, maximum height 1,265 mm
> Base frame raised to 931 mm
> Combi-Duo

Model 61/101	N°: 60.60.188
Model 62/102	N°: 60.70.160

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 then work in different cooking modes at the same time without needing additional space – which means maximum flexibility. Simply and conveniently control the bottom appliance using the upper control unit.

SelfCookingCenter® XS and CombiMaster® Plus XS model 6 2/3



XS model 6 2/3

Combi-Duo kit for XS, right-hand door	N°:	60.73.768
Combi-Duo kit for XS, left-hand door	N°:	60.74.276
Base frame UG I for Combi-Duo XS (W 634 D 558 H 555 mm)	N°:	60.31.020
Mobile base frame UG I for Combi-Duo XS (W 634 D 558 H 555 mm)	N°:	60.31.170
Stand UG II for Combi-Duo XS (W 639 D 563 H 557 mm)	N°:	60.31.046
UltraVent XS Combi-Duo	N°:	60.73.943
UltraVent Plus XS Combi-Duo	N°:	60.74.404

SelfCookingCenter®, CombiMaster® Plus und CombiMaster® models 61 and 101



Models 61 and 101

Bottom appliance	Top appliance	Model 61 Electric	Model 61 Gas
Model 61 electric Model 101 electric	Rollers	N°: 60.71.925	N°: 60.71.925
	Feet 150 mm	N°: 60.71.926	N°: 60.71.926
	Mobile	N°: 60.71.927	N°: 60.71.927
Model 61 gas	Rollers		N°: 60.71.928
	Feet 150 mm		N°: 60.71.929
	Mobile		N°: 60.71.930

Base frame UG 1 for Combi-Duo model 61 on 61 Height 210 mm (for Combi-Duo with appliance feet only)	N°:	60.30.362
Mobile base frame UG I for Combi-Duo model 61 on model 61 height 210 mm (only for Combi-Duo with appliance feet)	N°:	60.30.363
UltraVent condensation hood for Combi-Duo electric appliances	N°:	60.72.322
Extractor hood for Combi-Duo electric appliances	N°:	60.72.316
Height-adjustable transport trolley model 61/101	N°:	60.60.188
Integrated fat drain kit for feet and mobile variants	N°:	60.73.303
Integrated fat drain kit for 61E/61E on stand UG I 210 mm	N°:	60.73.301
Transport trolley for integrated fat drain system	N°:	60.73.309

SelfCookingCenter® and CombiMaster® Plus models 62 and 102

Bottom appliance	Top appliance	Model 62 Electric	Model 62 Gas
Model 62 electric Model 102 electric	Rollers	N°: 60.71.931	N°: 60.71.931
	Feet 150 mm	N°: 60.71.932	N°: 60.71.932
	Mobile	N°: 60.71.933	N°: 60.71.933
Model 62 gas	Rollers		N°: 60.71.934
	Feet 150 mm		N°: 60.71.935
	Mobile		N°: 60.71.936

Base frame UG 1 for Combi-Duo model 62 on 62 Height 210 mm (for Combi-Duo with appliance feet only)	N°:	60.30.365
Mobile base frame UG I for Combi-Duo model 62 on model 62 height 210 mm (for Combi-Duo with appliance feet only)	N°:	60.30.366
Height-adjustable transport trolley model 62/102	N°:	60.70.160
Integrated fat drain kit for feet and mobile variants	N°:	60.73.304
Integrated fat drain kit for 61E/61E on stand UG I 210 mm	N°:	60.73.302
Transport trolley for integrated fat drain system	N°:	60.73.309



Models 62 and 102

Select from three installation options (not for XS model 6 2/3)



With rollers

Maximum rack height 1.60 m.
Movable for ease of cleaning.
Floor drain required.



RATIONAL appliance feet 150 mm

Maximum rack height 1.68 m.
If there is no floor drain available.



Mobile with castors

Maximum rack height 1.72 m.
2 castors with parking brake.

Stands and base cabinets.

For stable installation of appliances.

To provide secure support for your RATIONAL appliance, we offer stands and base cabinets made from high-grade, robust stainless steel. All stands and base cabinets conform to the applicable hygiene regulations.



UG XS stand



Stand UG I, XS



Stand UG I



Stand UG II



Stand UG II bakery standard UG II



Base cabinet US III



Base cabinet US IV

XS model 6 2/3

XS stand	W 629 D 438 H 150 mm
For a 15 to 19 cm higher installation on low work surfaces, to balance uneven work surfaces and to fix your RATIONAL unit onto a table.	N°: 60.31.029

Stand UG I XS, open on all sides	W 634 D 558 H 931 mm
Standard	N°: 60.31.018
Mobile (castors, brakes)	N°: 60.31.169

UG II XS stand, side and top panels	W 639 D 563 H 933 mm
8 pairs of support rails with two storage compartments and interim levels	N°: 60.31.044

Models 61 and 101

Models 62 and 102

Stand UG I, open on all sides	W 843 D 587 H 671 mm	W 1,065 D 799 H 671 mm
Standard	N°: 60.30.320	N°: 60.30.324
Mobile (castors, brakes)	N°: 60.30.321	N°: 60.30.325

Stand UG II, 14 pairs of supporting rails, Side panels and top	W 845 D 724 H 671 mm	W 1,067 D 934 H 671 mm
Standard	N°: 60.30.328	N°: 60.30.331
Mobile (castors, brakes)	N°: 60.30.329	N°: 60.30.332

Stand UG II bakery standard, 10 pairs of supporting rails 400 x 600 mm, side panels and top	W 845 D 732 H 671 mm	
Standard	N°: 60.30.836	
Mobile (castors, brakes)	N°: 60.30.837	

Stand UG II bakery standard, 18 pairs of supporting rails 400 x 600 mm, side panels and top	W 845 D 732 H 931 mm	
UltraVent version (model 61)	N°: 60.30.838	

Stand US III, 14 pairs of supporting rails, Side panels, rear panel and top	W 845 D 724 H 671 mm	W 1,067 D 934 H 671 mm
Standard	N°: 60.30.334	N°: 60.30.339
Mobile (castors, brakes)	N°: 60.30.335	N°: 60.30.340

Base cabinet US III UltraVent version (model 61 or model 62) in combination with UltraVent or exhaust hood, 20 pairs of supporting rails, raised to 931 mm	W 845 D 724 H 931 mm	W 1,067 D 934 H 931 mm
Standard	N°: 60.30.337	N°: 60.30.342
Mobile (castors, brakes)	N°: 60.30.338	N°: 60.30.343

Base cabinet US IV, 14 pairs of supporting rails, Double wing doors, closed on all sides	W 845 D 724 H 671 mm	W 1,067 D 934 H 671 mm
Standard	N°: 60.30.344	N°: 60.30.348
Mobile (castors, brakes)	N°: 60.30.345	N°: 60.30.349

Special installation versions.

For your individual situation.



Integration kit for SelfCookingCenter® XS and CombiMaster® Plus XS

Visual effect is important, especially in the front cooking area. The extremely flexible and easy-to-integrate installation kit includes a condensation hood. Depending on your individual needs, you can use the installation kit with a UltraVent or UltraVent Plus. The UltraVent condensation hood absorbs and dissipates the steam completely. Our UltraVent condensation technology is also available in an UltraVent Plus model, which is equipped with special filters. to prevent steam as well as bothersome smoke that could otherwise develop when grilling or roasting. 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.

Integration kit for XS model 6 2/3	W 700 D 600 H 950
with UltraVent® XS	N°: 60.74.063
with UltraVent® Plus XS	N°: 60.74.405

Mobile catering accessories. Always the best cooking results even when on the go.

Catering kit

These accessories (supporting frame & stainless steel feet) are fixed under the appliance in place of the normal feet. The supporting bar along the side is both for protection and handling.

Model 61/101	N°: 60.73.111
Model 62/102	N°: 60.73.141

Base cabinet UG II Catering

14 pairs of supporting rails. Closed top and side panels, rear panel open, reinforced at the sides. Four stainless steel castors with Ø 200 mm. Must be used in conjunction with catering kit.

	W 1,188 D 724 H 778 mm	
Model 61/101	Mobile (castors, brakes)	N°: 60.30.890
Model 62/102	Mobile (castors, brakes)	N°: 60.30.891



RATIONAL exhaust air technology.

For your kitchen environment.

Extractor hood

Vapours are automatically extracted when opening the cooking cabinet door supported by a blower (without condensation technology). Installation is simple and it can be retrofitted at any time. An external connection is required.

UltraVent

The condensation technology in UltraVent absorbs and dissipates steam. An additional external connection or extension to an existing exhaust air system is not required for this air-recirculation hood. Installation is simple and it can be retrofitted at any time.

UltraVent Plus

In addition to the UltraVent condensation technology, RATIONAL also offers UltraVent Plus, which is equipped with special filters. This prevents both vapours and the lingering smoke that builds up while grilling and roasting. RATIONAL appliances can be installed even in critical locations, such as in front-store areas.

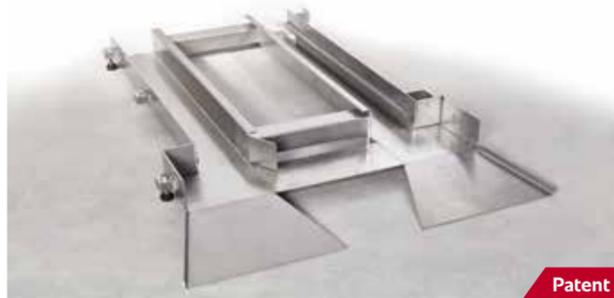


		Extractor hood	UltraVent	UltraVent Plus
XS model 6 2/3	Electric		N°: 60.73.865	N°: 60.74.394
	Combi-Duo		N°: 60.73.943	N°: 60.74.404
Model 61/101	Electric	N°: 60.72.313	N°: 60.72.320	N°: 60.72.202
	Gas*	N°: 60.72.317	N°: 60.72.323	
	Combi-Duo*	N°: 60.72.316	N°: 60.72.322	N°: 60.72.203
Model 62/102	Electric	N°: 60.72.318	N°: 60.72.325	N°: 60.72.204
Model 201	Electric		N°: 60.72.326	N°: 60.72.205
Model 202	Electric***		N°: 60.74.067	

UltraVent, UltraVent Plus and exhaust hood for left-sided hinge appliances available on request!
 * With UltraVent and exhaust hood 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 appliances only.
 *** Restricted exhaust and condensation rating.

RATIONAL special accessories.

Always the perfect solution.



Patent



Entry ramp

The entry ramp can compensate for inclinations (up to 3%) in the kitchen floor. It is thus ensured that the mobile rack can be run into the RATIONAL appliance impact-free.

Model 201	N°: 60.21.080
Model 202	N°: 60.22.181

Appliance and mobile oven rack elevation

Increases ground clearance underneath RATIONAL appliance by 70 mm. Only in combination with the mobile oven rack height extension.

Appliance elevation model 201/202	N°: 60.70.407
Mobile oven rack elevation model 201	N°: 60.21.184
Mobile oven rack elevation model 202	N°: 60.22.184



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 standalone appliances)

Model 201/202	N°: 60.72.378
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Appliance connection kit

Consisting of water inflow hose (2 m), waste water pipes DN 50.

XS model 6 2/3, model 61 – 202	N°: 60.70.464
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Heat shield for left side panel

Retrofitting a heat shield allows you to place a radiant heat source (e.g. grill) near the left side panel.

Model 61	N°: 60.70.390
Model 62	N°: 60.70.392
Model 101	N°: 60.70.391
Model 102	N°: 60.70.393
Model 201	N°: 60.70.394
Model 202	N°: 60.70.395



Flow guard (only for gas appliances)

For extracting exhaust gases via a pipe (diameter of exhaust gas pipe 180 mm).

Model 61	N°: 70.00.737
Model 62	N°: 70.00.768
Model 101	N°: 70.00.757
Model 102	N°: 70.00.769
Model 201 (with sound damper)	N°: 70.00.770
Model 202 (with sound damper)	N°: 70.00.771



Condensation breaker

Accelerates the expulsion of steam and other vapours from the vent pipe. Steam and vapours can thus be diverted through a pipe into an extraction system.

XS model 6 2/3	N°: 60.74.037
Model 61, 101, 62	N°: 60.72.591
Model 102	N°: 60.72.592
Model 201, 202	N°: 60.72.593



Wall bracket

For space-saving wall assembly (mounting material not included). The attachment and mounting material are to be applied in consultation with an architect/structural engineer and the building owner.

XS model 6 2/3	N°: 60.30.968
Model 61	N°: 60.70.963

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.



RATIONAL cleaning tabs

(for all SelfCookingCenter® appliances and CombiMaster® Plus)

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 particularly very economical.

RATIONAL care tabs

(for SelfCookingCenter® with Efficient CareControl)

Highly effective care products ensure active protection and will significantly extend the service life of your SelfCookingCenter®. Special scale-dissolving ingredients contained in the care tabs prevent limescale building up in the first place. Guarantees maximum operational reliability at all times without a water softener and time-consuming descaling.

Cleaning tabs, 100 x	N°: 56.00.210
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Care tabs, 150 x	N°: 56.00.562
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RATIONAL rinse aid tabs

(for SelfCookingCenter® without Efficient CareControl and CombiMaster® Plus)

Highly effective care products ensure active protection and will significantly extend the service life of your SelfCookingCenter®. The cooking cabinet will be hygienically clean and sparkling.

RATIONAL de-foamer tabs

(for all SelfCookingCenter® appliances and CombiMaster® Plus)

De-foamer tabs for reducing foaming in water types subject to severe foam build-up.

Rinse aid tabs, 50 x	N°: 56.00.211
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De-foamer tabs, 120 x	N°: 56.00.598
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Liquid cleaner

(for all CombiMaster® and ClimaPlus Combi®)

RATIONAL liquid cleaner and rinse aid were specially developed in our laboratories. They are perfectly paired for hygienic cleanliness and care.

Special soft cleaner – for soiling resulting from cooking applications < 200 °C non-corrosive, 10 litres (for CPC with CleanJet® and for manual cleaning)	N°: 9006.0136
Grill cleaner for stubborn dirt, 10 litres (for CPC with CleanJet® and for manual cleaning)	N°: 9006.0153
Rinse aid, 10 litres (only for CPC with CleanJet®)	N°: 9006.0137



Descaler

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

Handheld pressure sprayer

The handheld pressure sprayer made from robust plastic is extra light to handle, yet still strong. 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.

Descaler, 10 litres	N°: 6006.0110
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Handheld pressure sprayer for manual cleaning	N°: 6004.0100
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RATIONAL special accessories.

Must-haves!



Accessory for the breakfast buffet

- > Multibaker for fried eggs, pancakes or omelettes
- > 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-enamelled containers (20 mm deep) for breaded products
- > Grill and pizza tray for grilled meat, fish and vegetables as well as tarte flambée or pizza
- > Grilling and roasting tray for grilled meat, fish and vegetables as well as pan fried dishes
- > CombiFry® for wedges, nuggets, calamari 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 Superspike
- > Granite enamelled container for braising, tray cakes and bakes
- > CombiGrill griddles for larger quantities of steak
- > Grill and pizza tray for grilled foods and bread
- > Cross and stripe grill grate for large quantities of steak
- > CombiGrill griddle with loading grid for large quantities of thinner products
- > Spare ribs grill for pre-cooking spare ribs
- > VarioSmoker for smoking
- > Roasting and baking pan for tortillas, tarte tatin or quiches



Accessories for baking

- > Roasting and baking tray for croissants or Danish pastries
- > Granite-enamelled container (20, 40 or 60 mm deep) for tray cakes
- > Perforated baking trays for bread and bread rolls
- > Grill and pizza tray for tarte flambée, pizza or bread
- > Muffin and timbale mould
- > Roasting and baking pan for cakes and pancakes, muffins and soufflés



Accessories for grilling

- > Grill and pizza tray for fine grill marks and for baking
- > Grilling and roasting tray for more coarse grill marks and for pan frying
- > CombiGrill griddle for coarse grill marks on steaks
- > Cross and stripe grill grate for variable grill marks
- > CombiGrill griddle with loading grid for thinner products
- > Grill and tandoori skewer for cooking meat, fish, poultry and vegetables
- > Lamb and suckling pig spit for whole lamb and suckling pig



RATIONAL International India Private Ltd

Unit 20, Skootr Cybercity, 12th Floor,
Building 9B, DLF Cyber City, Phase III
Gurgaon, Haryana
122002 India

Tel. +91 124 463 58 65

info@rational-online.in
rational-online.com

