

Baking with the SelfCookingCenter®

Diversity, just like
a professional baker.





The SelfCookingCenter®.

A professional baking system.

In addition to cooking, the SelfCookingCenter® is also perfect for baking. You specify how you want your baked goods. Such as if your baked goods are to have light or dark browning, with or without crust, proved or unproved. You control all of that and your SelfCookingCenter® will implement your specifications perfectly.

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 can always use those settings again simply at the touch of a button.

This means you will always get the same good results – irrespective of who is baking, regardless of load size, or if smaller or larger baked goods are baked the 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.

5 Senses.

The SelfCookingCenter® is the only intelligent baking system. It senses and recognises what needs to be done in order to achieve precisely the result that you specify. It is intelligent, thinks ahead and learns from you. It even communicates with you and shows you what it is doing in order to carry out your requirements exactly the way you want. It makes the necessary decisions and adjusts the temperature, baking time, air speed and the cooking cabinet precisely to the requirements of your baked goods and informs you of this on the display.



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® 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® will precisely adjust the humidity, temperature, air speed and baking time to your specifications.

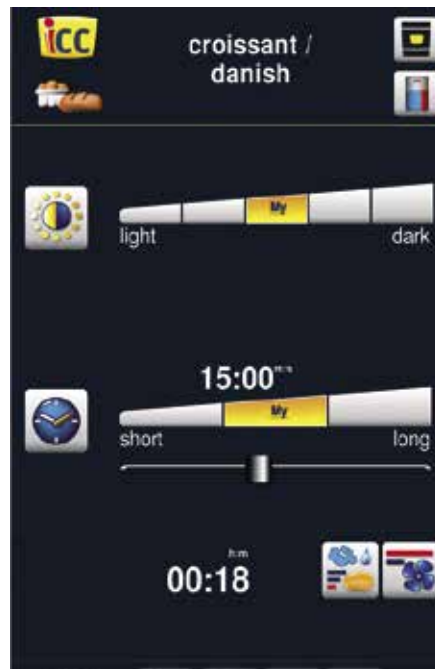
With the SelfCookingCenter®, you can prepare almost any baked goods in the world. If you like, your new baking assistant will even consider local characteristics. Whether you want to bake a golden to chocolate brown succulent cheesecake or the unbrowned and creamy New York cheesecake, it's in your control and your SelfCookingCenter® 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 tray
- > 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 delicate 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 diversity at the touch of a button.

Quality your customers love.



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



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

Be inspired by the unique diversity within this new RATIONAL unit – and expand your range with baker's quality delicious fresh baked goods.

Whether you're making bread rolls, croissants, Danish or cakes, you will have successful results, it's also extremely easy to use. You determine the desired result, such as the browning of the product, and iCookingControl will do the rest and always exactly to the letter.

Relieved of daily routines such as monitoring or readjustment, you can concentrate on what's important – satisfied customers. While the baking process is running, iCookingControl keeps you continually in the loop. You are informed on the baking progress at all times.

Baking diversity at the touch of a button:

- > Bread rolls, baguettes or whole loaves with crust – for fresh, semi-baked or frozen dough
- > Leavened cakes without crust – for fresh or pre-proved yeast dough products
- > Biscuits – for biscuits, cookies and 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 and without browning
- > Browned bread rolls – for sweet, airy and soft raisin rolls, burger and hot dog rolls without crust
- > Croissants, Danish and puff pastry products – for golden-brown and airy and light pastries with significantly more baking volume
- > Choux pastries, cream puffs and eclairs – for a stable crust and a light airy texture
- > Pretzel products – variable climate adjustment according to regional preferences
- > Pizza and tarte flambée – for crispy juiciness for pre-baked and fresh dough



The desired result every time with the built-in worldwide baking experience:

- > Easy to use, even for temporary staff
- > Saves time and provides relief from time-consuming routines
- > Automatically uses 100% of the technological capability
- > Best baking results, can be reproduced at any time

Continuous production with mixed loading.

For fresh baked goods – always.

With iLevelControl, you always make optimum use of your SelfCookingCenter®. 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. The SelfCookingCenter® will automatically indicate when the baked goods are ready – and with the rack signalling option, this is even supported by lighting whereby a rack will blink when it can be loaded or unloaded.

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 your senses.



Clever mixed loads with iLevelControl

- > Significant time savings, always fresh baked goods
- > No need for checking
- > Consistently high baking quality through intelligent adjustment of baking time to load quantity and number and duration of door openings
- > Easy to use. Indicates which baked goods can be cooked together



- 1 Your selection window will show the baked goods you want. You can see which baked goods go together at a glance.
- 2 Shows you what foods are baked on which rack.
- 3 Each rack is monitored; the remaining baking time is displayed.
- 4 The baking time is adjusted according to load quantity and the duration of door openings.
- 5 The unit notifies you as soon as a product is ready.



It comes down to the right accessory.

Your versatile companion.

It is only by using original RATIONAL accessories that you will be able to use all the features of the SelfCookingCenter®. Even special baking applications will always succeed exactly how you want them. Original RATIONAL accessories are specially matched to your RATIONAL unit. It is extremely rugged and thus ideal for daily hard use.

Stands (for SelfCookingCenter® 61 and 101)

To provide secure support for your RATIONAL unit there are special Baker's Standard stands made from high-grade, robust stainless steel. All base frames and floor cabinets conform to the applicable hygiene regulations.

Baker's Standard mobile racks (for SelfCookingCenter® 61 and 101)

The ergonomic design allows them to be quickly loaded and unloaded. The additional transport trolley with its oversized, quiet and hygienic tandem castors (CNS) allows for secure transportation

The condensation technology of the baking hood absorbs and dissipates steam. There is no need for complicated and expensive installations to remove exhaust air. Installation is simple and it can be retrofitted at any time. There is no need for a connection to the outside.

Roasting and baking trays

The roasting and baking tray is ideal for the preparation of bread rolls, croissants, danish pastries and roast potatoes. But even escalopes, medallions, poultry pieces and many others, you can prepare an unbelievable variety of different products with the roasting and baking tray. Everything is uniformly browned, remains juicy and has a nice crust. (GN or Baker's standard)

Use the perforated baking tray to crisp up convenience products. (GN or Baker's standard)

Grill and pizza tray

The grill and pizza tray is ideal for the preparation of fresh or convenience pizza as well as tartes flambées and traditional flatbreads. 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. (GN or Baker's standard)

Roasting and baking pan

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.

Muffin and timbale mould

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 muffins, bread pudding, but also vegetable flans, fish timbales, poached eggs and all kinds of desserts. (GN or Baker's standard)

Granite-enameled containers

Granite-enameled containers by RATIONAL are almost indestructible. The corners of the containers are fully contoured so that no portions of cakes or baked dishes are lost. Thanks to the excellent heat conductivity, the products are browned uniformly. (GN or Baker's standard)

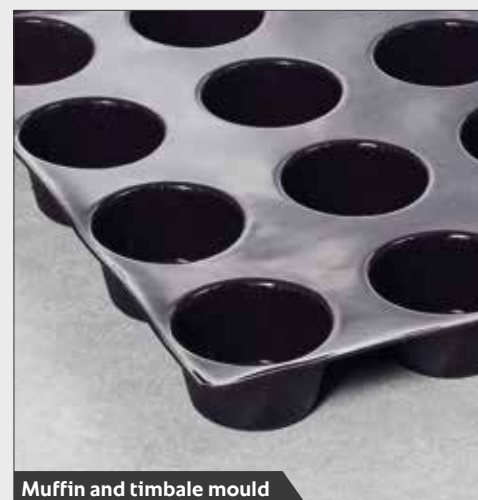
You will find an overview of all our accessories in our accessories brochure and at www.rational-online.com.



Roasting and baking sheets



Grill and pizza tray



Muffin and timbale mould

The all-inclusive package.

RATIONAL ServicePlus.



RATIONAL CookingLive

Prepare baked goods and snacks 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.

On-site training

We demonstrate to your kitchen team in your own establishment how our appliances work and how they can best be used to suit your specific requirements.

Academy RATIONAL

Further training is part of the service at RATIONAL. Register for one of our free seminars at www.rational-online.com.

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 and baking research. This will make sure your SelfCookingCenter® is always up to date with the latest technology.



Club RATIONAL

The Internet platform for professional chefs, bakers and all other RATIONAL users. Recipes, expert tips or videos on using our appliances – you will find exciting information and suggestions for your establishment here. 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 SelfCookingCenter® units 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.

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

Then come and see us.

“We saw the SelfCookingCenter®
in action for the first time at
the RATIONAL CookingLive.
When I tried the food there,
and experienced how much
time can be saved and how
easy it is to use, then I knew
that I needed this equipment
for my kitchen.”

Raghavendra Rao, Owner, Kadamba,
Bangalore, India

Experience just how efficient the SelfCookingCenter® 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.



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