




SelfCookingCenter® XS.

Powerful performance,
smallest footprint.



 Built for the USA



The new SelfCookingCenter® XS.

Compact size, without compromise.

The new SelfCookingCenter® XS stands for uncompromising functions, cooking performance, and food quality. It is the ideal addition to your kitchen when limited space is available. A small appliance with the same powerful performance, intelligence, and efficiency as our well-known full-size SelfCookingCenter®.

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

Ideal for demanding restaurant requirements, such as à la carte and mise en place service, as well as for casual dining, retail operations, and much more.



Scan here to watch the video.

Maximum power using minimal space.

With technology that can do more.



The new SelfCookingCenter® XS – compact appliance with powerful performance.

Steamer
Convection oven
Cooking intelligence

= SelfCookingCenter® XS

The combination of heat and steam in one single appliance offers you new possibilities when it comes to the professional preparation of food. On a tiny footprint, you can fry, roast, grill, steam, poach, bake, and much more. You can manage up to 95% of all of the typical cooking applications in one appliance.

The new SelfCookingCenter® XS offers all of the important functions to ensure superior quality and maximum efficiency:

- > Intelligent assistants to make kitchen work easier
- > Dynamic air circulation for perfect consistency without supervision
- > Powerful fresh steam generator with no build-up of limescale
- > Maximum 575°F (300°C) temperature for grilling and browning
- > Extremely precise temperature control for the best cooking results within the low temperature range
- > Humidity regulation down to the percent for crunchy crackling and crispy breaded coatings
- > Automatic cleaning, even overnight

Operating the new SelfCookingCenter® XS is amazingly easy. Even untrained staff can operate the appliances without requiring any demanding instructions.

 Powerful steam



 Convection



 Combination



The new SelfCookingCenter® XS.

Convenient. Save on energy and space.

Our motivation was and remains to make your work as easy as possible. That is why we have equipped the SelfCookingCenter® XS with four intelligent functions and turned it into an assistant that stands for quality, ease of use, and efficiency.



For more information, please request our SelfCookingCenter® brochure at www.rationalusa.com.

4 assistants – endless possibilities:



Simplicity through cooking intelligence – iCookingControl

Select a product, set desired results – done! iCookingControl prepares your food exactly the way you want it, every time – no matter who is operating the appliance. It recognizes the size and quantity of food and calculates the perfect path to your desired results. The appliance applies the necessary settings by itself.



Clever mixed loads – iLevelControl

With iLevelControl, you can prepare different foods at the same time. The display will automatically show you which foods you can cook together. This increases productivity and also saves you money. The cooking time is adjusted to best suit the individual dishes. This means nothing can be overcooked and the results are always consistent.



Traditional cooking – manual mode

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



Superior quality guaranteed – HiDensityControl

Highly sensitive sensors detect and recognize the current conditions in the cooking cabinet every second. It adapts the energy level precisely to the food requirements, and evenly and efficiently distributes the heat throughout the cooking cabinet. The result is healthy, high quality on every single rack with minimal consumption of resources.



Intelligent automated 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 result: sparkling, hygienic cleanliness, you save on time, preserve the environment, and protect your wallet.

Ultimate quality for your customers.

Select desired result. Load. Done.

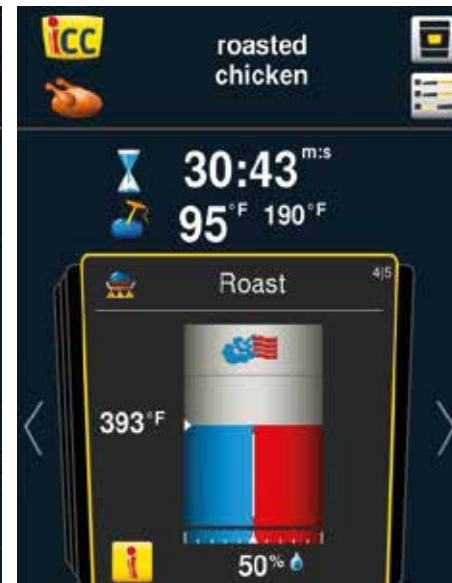
The SelfCookingCenter® XS makes preparing roasts, pan-fried and grilled dishes, side dishes, desserts, and baked goods child's play. Whether for mise en place for the event or à la carte – at the push of a button and without any checking, the food will be top quality every time, regardless of who is using the appliance.

iCookingControl (iCC) recognizes the size of the products and the load size as well as the product condition, and automatically adjusts all of the necessary settings perfectly. This only works because the SelfCookingCenter® XS has built-in cooking intelligence that makes everything very easy. Once the food is ready, this will be indicated by an acoustic signal. The display also always shows what needs to be done by way of simple symbols and animations. So even untrained staff can use the SelfCookingCenter® XS without any significant training.

You specify your desired result. The SelfCookingCenter® XS will reliably implement your idea.

In the iCookingControl (iCC) Cockpit, you will always be able to keep an eye on what your cooking system is doing.

The iCookingControl (iCC) Monitor shows you which settings the system is applying.



“The SelfCookingCenter® is easy to use. You push the button, load the food, and it rings when it is done cooking. That's efficiency.”
Didier Lailheugue, Executive Chef, InterContinental Buckhead, Atlanta, GA

All at the same time and always at the right time.

Your assistant for à la carte, breakfast, and to-go.

Rush hour at lunch or dinner – a great challenge you can master more confidently than ever before with iLevelControl. On a tiny footprint, you have a multifunctional roasting and grilling station that will quite simply make the majority of your grilling or frying pans obsolete. So with the SelfCookingCenter® XS, different dishes are cooked at the same time in a single appliance.

The SelfCookingCenter® XS will show which foods can be cooked together on the display. The food is loaded and iLevelControl monitors every rack individually. According to the load size and how often and for how long the door stays open, iLevelControl intelligently corrects the cooking time. As a result, foods that are pan-fried or grilled à la minute will always exceed your guests' expectations.

If a dish is ready, iLevelControl will let you know and show you the corresponding rack on the display.



Overview of advantages:

- > Maximum flexibility
- > Intelligent adjustment of the temperature and cooking time to ensure consistent high food quality
- > Up to 70% in energy savings compared to traditional cooking appliances
- > Easy to use - no need for monitoring



The ultimate taste and power combination:

12 grilled chickens in only 35 minutes.

Crispy, golden brown, tender, and succulent – grilled chicken cooked to perfection. The SelfCookingCenter® XS not only guarantees this quality, it can also produce larger quantities during faster turnover times. Compared to a standard rotisserie, you need less than half the time. Chickens lose less weight and retain their succulence. In addition, you save up to 17% of your raw goods, and improve your quality and taste - factors that simply cannot be calculated in percentages!

Depending on the appliance size, up to 12 grilled chickens can be cooked in a single SelfCookingCenter® XS in just 35 minutes. Plus, it is so easy to use. Even untrained staff can produce the perfect roasted chicken the first time around. Simply press “roast chicken” and the cooking process starts. The SelfCookingCenter® XS automatically recognizes the product size and load size and checks and regulates the cooking process 3,600 times an hour to ensure that the cooking cabinet climate is always optimal. This guarantees superior quality every time – regardless of whether it is a full or partial load or whether it is whole chickens or chicken pieces.

Overview of advantages:

- > Crispy chicken - unbelievably succulent
- > Short cooking times
- > Easy to use
- > Minimal weight loss

Baking like a professional.

Unrivaled quality in no time.

All types of sweet and savory baked goods can be prepared in the SelfCookingCenter® XS - always fresh and superior results. Each product can be prepared to perfection the first time around thanks to the appliance's easy-to-operate features. Simply select "bake", load the SelfCookingCenter® XS, and enjoy the delicious aromas while cooking freshly baked goods.

Up to 60 rolls can be produced in just ten minutes. With iLevelControl, you can also prepare a wide variety of baked goods in rolling or mixed loads, and produce superior quality. Each individual tray is monitored precisely - right down to the second. It automatically adjusts the baking times to the load quantity and the number and duration of door openings. The SelfCookingCenter® XS features all of the functions required to guarantee professional baking results. Freshly baked products - crafted like your local baker.

Overview of advantages:

- > Baking quality like your local baker
- > Easy to operate even for untrained staff
- > Flexible production
- > Faster return on investment due to expanded menu capabilities

SelfCookingCenter® XS with professional baking technology:

- > Precise amount of steam injection, variable steaming quantities, and proofing times are adjusted to the requirements of your baking product
- > Humidity regulation and dynamic air mixing down to the percent for uniform results on every single rack
- > Different fan wheel speeds according to how sensitive your baked goods are
- > Integrated proofing stages
- > Continuous baking with intelligent humidity regulation and time extension, according to how often and how long the door stays open
- > Completely new and revolutionary steam baking with unique regulation and control for larger volumes of croissants, Danish pastries, and fresh dough



Simple to clean. No limescale.

Efficient CareControl.

With Efficient CareControl, the SelfCookingCenter® XS will automatically clean and descale itself, and also do this unsupervised overnight if desired. According to how dirty the appliance is, it will intelligently determine the most efficient cleaning stage.

It suggests the best dose of cleaning agent and descaler to keep your SelfCookingCenter® XS hygienically clean. An expensive and high-maintenance water softener is not necessary. If desired, you can save a cleaning time schedule based on your operating hours. The SelfCookingCenter® XS will automatically signal at the defined times and will always keep your unit hygienically clean and perfectly maintained.

Efficient CareControl therefore costs much less than a thorough manual cleaning and is also particularly safe and easy to use due to the use of tabs.

Simplify your day-to-day kitchen operations:

- > No spraying
- > No liquid cleaning agent
- > No rinsing
- > No cleaning afterwards

Start clean. Insert recommended tabs. Finished.



Technology that does more.

Because details make the difference.



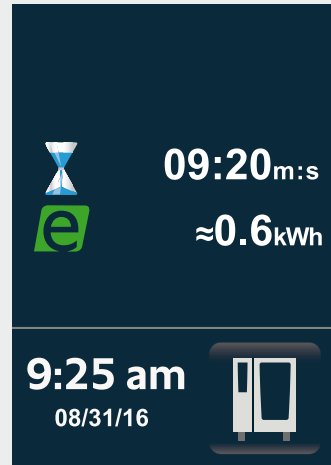
LED lighting

The completely new LED lighting provides optimal illumination of the cooking cabinet and of every single tray, from top to bottom and from front to back. The light neutrally reflects the browning of the products. It saves on energy, is durable, and low maintenance.



Triple-pane glass door

The triple-pane glass door with cutting edge heat reflection coating ensures minimum heat loss. You save up to an additional 10% in energy costs as a result compared to the previous model. Since all of the panels can be cleaned, visibility remains good year after 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 on the display and can also be downloaded.



RATIONAL remote function

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



Integrated hand shower with automatic retraction system

Infinitely-variable jet strength and ergonomic handling make it even easier to do a rough clean, 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

There is no need to change or clean grease filters and the cooking cabinet air stays clean. Plus, there is no flavor transfer.



ClimaPlus Control®

The humidity is precisely measured using sensors in the cooking cabinet and is 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, classic grill patterns, and juicy roasts.

Technology that does more.

Built for the American market.



575°F (300°C) maximum cooking cabinet temperature

The extremely robust construction supports temperatures of up to 575°F (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 and in soft or very small products.



Fresh steam generator

The fresh steam generator is indispensable if you want to achieve superior 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 unnecessary.



Dynamic air mixing

The heat is always optimally distributed thanks to the specific cooking cabinet geometry and the powerful wheel fan 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 wheel fan 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: 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; US 9,310,085; plus patents pending.



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

Whether in supermarkets, convenience stores, retail operations,
or a restaurant: it is the compact-size professional for any application.
There is an array of possibilities you can use it for.



The best in class aftercare.

RATIONAL CustomerCarePlus.



Advice and design

We will visit your kitchen, observe your operation, and work closely with you to develop a solution that is tailored to your needs. For more information, please call us at 888-320-7274.

Test to buy

Experience the SelfCookingCenter® XS in your kitchen before purchasing. Give it a try before you buy!

North America Distribution Center

With 60,000 square feet and 14 functional loading docks, RATIONAL USA's North America Distribution Center maintains a constant flow of inventory, which includes units, accessories, spare parts, and more. The distribution center is located in Elgin, IL and works closely with its 3rd party shipping carriers to ensure a timely and positive experience.

Total Freight Solution Program – Superior service from door to door

One way we deliver superior service is by offering our customers a Total Freight Solution Program for all units ordered. This means that all orders with units will receive free freight during their 1st leg of delivery.

RATIONAL Certified Installation

RATIONAL has an extensive network of RATIONAL Service Partners that are trained on how to properly install your piece of equipment. RATIONAL offers two Certified Installation options to choose from, an installation with a Pre-Inspection Site Survey or one without. Pre-Installation Site Survey ensures that the site has the proper space and connections for gas, electric, drain, and water.

Commissioning Program

Should you choose to assume the responsibility of the installation, we offer a no-charge Commissioning Program to ensure that your RATIONAL unit is installed properly.

Chef Assistance (Initial End User Team Training)

After your RATIONAL has been successfully installed, we provide free Chef Assistance. RATIONAL Certified Chefs will come to your kitchen and help you and your team become familiar with your new equipment.

Academy RATIONAL (Advanced Team Training)

We also offer advance training for you and your team members if you are looking to get more out of your RATIONAL equipment. Register for one of our free seminars at www.rationalusa.com.

Club RATIONAL

The Internet platform for foodservice professionals. Software updates, recipes, expert tips, videos on using our appliances, and much more – you will find exciting information and suggestions for your kitchen here. Sign up for Club RATIONAL at www.club-rational.com - it's free!

Club RATIONAL app

Benefit from countless practical tips even when you're out and about.

ChefLine

If you have application or recipe questions, we provide support 365 days a year. You can reach the ChefLine at 866-306-2433. Fast and easy support - from one foodservice professional to another.

RATIONAL Service Partners

Our professional and responsive network of RATIONAL Service Partners provides swift and efficient help locally. Each factory-certified technician is trained annually on our equipment in order to better support you. We have a guaranteed spare parts supply and emergency coverage after normal business hours and weekends. You can contact your RATIONAL Service Partner or call our 24/7 hotline at 866-891-3528.

Planned Maintenance Packages

In addition, RATIONAL Service Partners offer Planned Maintenance Packages in order to help maximize your return on investment from the very start.

For more information, please request a copy of our CustomerCarePlus brochure or visit our website at www.rationalusa.com.

Seeing is believing!

Come cook with us.



The RATIONAL CookingLive culinary events give you the opportunity to see our technology in action. You will be able to taste the quality of the food being cooked, test the ease of use, experience the versatility, and much more. Last year, more than 3,500 attendees cooked with us at over 200 sites across the US and learned, first-hand, about the benefits of our technology.

Experience the high-performance SelfCookingCenter® XS for yourself and visit one of our free RATIONAL CookingLive events at a location near you. We host over 950 events in the US every year. Register today at www.rationalusa.com. We look forward to seeing you at our next event!



“I was so impressed by the performance of the SelfCookingCenter® in my restaurants’ kitchens and could not imagine designing my ideal kitchen without one.”

Barbara Lynch, Founder & CEO,
Barbara Lynch Gruppo,
Boston, MA



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