



Accessories for Professionals



Finishing® – better than freshly cooked

Fresh cooking is usually associated with keeping food warm, e.g. in a holding cabinet or display cabinet. Keeping it warm means loss of quality. Finishing® in the SelfCooking Center® does away with the need to keep food warm – no matter whether you're preparing 20, 100 or 1000 meals.

Food is arranged cold on the requisite number of plates and stored chilled in special plate racks. Just before the food is needed Finishing® simultaneously brings 20 to several thousand plates up to serving temperature, with no stress or additional workload. Giving you the necessary flexibility to take typical banqueting delays in your stride.



Mise en place



Arranging cold food



Finishing®



Transport



Service

Finishing® systems for banquets



Banqueting system Type 101



Banqueting system Type 201

Banqueting systems for table-top units, comprising: Mobile plate rack, Thermocover and transport trolley

Type 61	20 plates	Art. No. 60.70.400
Type 62	34 plates	Art. No. 60.70.402
Type 101	32 plates	Art. No. 60.70.401
Type 101	26 plates	Art. No. 60.70.801
Type 102	52 plates	Art. No. 60.70.403

Run-in rail needed! – see page 4

Banqueting systems for floor units, comprising:

Mobile plate rack and Thermocover

Type 201	60 plates	Art. No. 60.70.404
Type 201	50 plates	Art. No. 60.70.802
Type 202	100 plates	Art. No. 60.70.405

Finishing® makes banqueting a pleasure

Up to 120 plates can be held ready on mobile plate racks. The free accessibility and low height of the mobile plate rack allow fast and ergonomic loading and unloading of plates. The narrow design and especially large, silent and hygienic tandem steering casters (CNS) provide ultra-simple transportation of food.

Mobile plate rack (plates to Ø 31 cm)



Type	Number of plates	Max. plate height	Max. meal height	Art. No.
61	20 plates	25 mm	53 mm	60.61.047
	15 plates	32 mm	70 mm	60.61.128
62	34 plates	32 mm	63 mm	60.62.017
	24 plates	40 mm	82 mm	60.62.061
101	32 plates	25 mm	53 mm	60.11.030
	26 plates	32 mm	70 mm	60.11.149
	24 plates*	32 mm	70 mm	60.11.150
102	52 plates	32 mm	63 mm	60.12.022
	42 plates	40 mm	82 mm	60.12.062
201	60 plates	25 mm	53 mm	60.21.099
	50 plates	32 mm	70 mm	60.21.104
202	84 plates	40 mm	82 mm	60.22.182
	100 plates	32 mm	63 mm	60.22.109
	120 plates	25 mm	53 mm	60.22.108

Mobile plate rack Typ 101 Mobil plate rack Typ 202

* for cloches – max. diameter 265 mm, height 50 mm. Type 61 – 102: run-in rail needed!

Transport trolley for mobile oven rack



Standard



Height-adjustable

Standard transport trolley for:

- Stands, height 696 mm

Type 61/101

Art. No. 60.60.020

Type 62/102

Art. No. 60.60.678

Transport trolley height-adjustable for:

- Worktops to 1,265 mm in height
- Stands height extra height to 956 mm
- Combi-Duo

Type 61/101

Art. No. 60.60.188

Type 62/102

Art. No. 60.70.160

Finishing® makes banqueting a pleasure

Thermocover



Banqueting system Type 101 Banqueting system Type 201

The RATIONAL Thermocover will keep food hot for up to 20 minutes after Finishing® – enough time for Finishing® additional plate racks and taking them to the point of service.

Type 61	Art. No. 6004.1007
Type 62	Art. No. 6004.1016
Type 101	Art. No. 6004.1009
Type 102	Art. No. 6004.1014
Type 201	Art. No. 6004.1011
Type 202	Art. No. 6004.1012
Combi-Duo 61/101 below	Art. No. 60.70.856
Combi-Duo 62/102 below	Art. No. 60.70.884

Combi-Duo transport trolley with Thermocover below

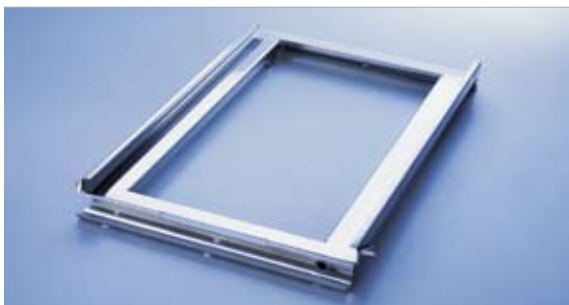


Thermocover Type 62 on 102

The combination of "height-adjustable transport trolley" and "bottom Thermocover" was specially developed for Finishing® with Combi-Duo appliances. The bottom Thermocover completely encloses the transport trolley, so that food can be held at serving temperature for up to 20 minutes. Simply select the appropriate mobile plate rack and the Thermocover for the top appliance and your optimum Finishing® solution is complete.

Type 61/101 (transport trolley 60.60.188 and Thermocover 60.70.856)	Art. No. 60.70.9200
Type 62/102 (transport trolley 60.70.160 and Thermocover 60.70.884)	Art. No. 60.70.918

Run-in rail for mobile oven rack



Run-in rail Type 61/101

With Type 61, 62, 101 and 102 table-top units a run-in rail is needed for the use of mobile oven racks or mobile plate racks.

Type 61/101	Art. No. 60.60.024
Type 62/102	Art. No. 60.60.215

Crisp pizza – at the touch of a button

Enthuse your guests with oven-fresh pizza. You'll become a professional pizza master with the SelfCooking Center®: no matter if it's Italian- or American-style pizza, fresh or frozen, large or small, full or partial loads. Your SelfCooking Center® bakes everything to perfection, super-juicy on top and perfectly crispy below.

RATIONAL Grill and pizza tray



With the grill and pizza pan you can prepare fresh and convenience pizza to the highest degree of perfection. Optimal quality is achieved by outstanding heat conductivity. The rear section can be used to grill vegetables, steaks and fish – and all with a perfect grill pattern. The TriLax® coating stops products sticking to the Grill and pizza tray.

1/1 GN Art. No. 60.70.943

Standard baking trays

Art. No. 60.71.237

RATIONAL Pizza dish



You can prepare up to 100 prebaked pizzas in only 10 minutes with the special RATIONAL pizza pans. The pizza is simply placed into this pizza pan with non-stick coating, placed on the mobile oven rack and completed with Finishing®.



The pizza dishes can be used for all prebaked pizzas up to 280 mm diameter.

RATIONAL pizza pan

Art. No. 60.71.158

Bake professionally

Do your own baking. Your customers will notice the difference. The patrons of your restaurant, hotel, canteen or service area will delight in the smell of freshly baked bread, rolls, cakes, muffins, tarts and much more besides – at any time of the day.

Hinging racks and mobile oven racks for standard 400 x 600 mm baking trays



The hinging racks and mobile oven racks for standard baking trays have L-shaped rack rails. The large rail distance means that full unit capacity can be used, even with relatively high bakery goods.

The L-rails have upturned front edges to stop baking trays slipping off.

Hinging rack standard 400 x 600 mm baking trays

Type 61	5 racks	Art. No. 60.61.069
Type 101	8 racks	Art. No. 60.11.131

Mobile oven rack standard 400 x 600 mm baking trays

Type 61	5 racks	Art. No. 60.61.061
Type 101	8 racks	Art. No. 60.11.148
Type 201	14 racks	Art. No. 60.21.164

Mobile oven rack standard baking trays Type 201

Mobile oven rack standard baking trays Type 101 on transport trolley

Transport trolley standard 400 x 600 mm baking trays



The baking transport trolley has 9 L-shaped rails to take 400 x 600 mm baking trays. There is also a telescopic drawer which allows baking to be placed on or removed from trays.

Type 61/101	9 racks	Art. No. 60.60.932
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Bake professionally

Baking trays



Aluminium baking trays give perfect results. The TriLax® coating stops products sticking to the trays.

Perforated baking trays

1/1 Gastronorm	Art. No. 6015.1103
2/1 Gastronorm	Art. No. 6015.2103
Standard 400 x 600 mm baking trays	Art. No. 6015.1000



Roasting and baking trays

1/1 Gastronorm	Art. No. 6013.1103
2/1 Gastronorm	Art. No. 6013.2103
Standard 400 x 600 mm baking trays	Art. No. 6013.1003

Containers, granite enamelled



Especially suitable for all types of tray bake, cake mixture, pizzas. Excellent thermal conductivity also ensures that bakery products are evenly browned underneath. With granite enamelled containers portioning losses are a thing of the past. The container edges are fully shaped, so in future you can even serve the corner pieces.

Sizes: 1/2, 1/1, 2/1 GN, standard 400 x 600 mm baking trays

Article numbers: see Gastronorm Accessories.

RATIONAL muffin and timbale moulds



The muffin and timbale moulds are made from a special, highly flexible material that totally prevents sticking. The muffin and timbale moulds are also ideal for cooking vegetable mousses, fish timbales, bread puddings, a wide range of desserts, poached eggs and much, much more.

1/1 GN 300 mm x 400 mm	Art. No. 6017.1002
2/1 GN 400 mm x 600 mm	Art. No. 6017.1001

The 2/1 GN version may be used both for 2/1 GN and for the standard 400 mm x 600 mm baking trays.

Grilling, roasting and deep frying

From grilled chicken with French fries through succulent steaks to whole lambs and suckling pigs – original RATIONAL accessories open up wonderful new opportunities.

Grilling systems for chickens



Mobile oven rack for grilling chickens Type 101

The hinging rack for grilling and the mobile oven rack for grilling allow optimum use of unit capacity.

Hinging rack for grilling chickens to 950 g

Type 61 24 grilled chickens Art. No. 60.61.081

Type 101 36 grilled chickens Art. No. 60.11.138

Only in combination with Chicken Superspike H 12

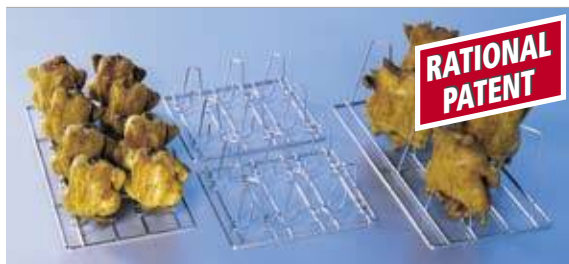
Mobile oven rack for grilling chickens to 950 g

Type 61 24 grilled chickens Art. No. 60.61.064

Type 101 36 grilled chickens Art. No. 60.11.125

Only in combination with Chicken Superspike H 12 (Page 21)

Chicken Superspike and Duck Superspike



Arranging chickens and ducks in a vertical position makes breast meat especially succulent and gives crisp, evenly browned skin.

Article numbers and versions: see Gastronorm Accessories (Page 21).

GriddleGrid



The CombiGriddle grid gives a perfect grill pattern on pan fries, frozen fish and grilled vegetables. The TriLax® coating stops products sticking to the CombiGriddle grid.

1/1 GN

Art. No. 6035.1017

CombiFry®



With the patented CombiFry® you can for the first time prepare large quantities of pre-fried product. Completely eliminates the cost of fat purchase, storage and disposal.

1/1 GN

Art. No. 6019.1150

1/2 GN

Art. No. 6019.1250

RATIONAL Potato Baker



The unique material composition of the RATIONAL Potato Baker allows you to cook baked potatoes and sweetcorn up to 50% faster, even without aluminium foil.

1/1 GN

Art. No. 6035.1019

Containers, granite enamelled



Granite enamelled containers give the best roasting results. Pan fries are also perfectly browned underneath.

Article numbers and sizes: see Gastronorm Accessories.

Multibaker



The Multibaker allows you to fry large quantities of fried eggs without time-consuming handling. Even omelettes work at the push of a button. The special Teflon coating totally prevents sticking.

Multibaker

Art. No. 60.71.157

Rib grid

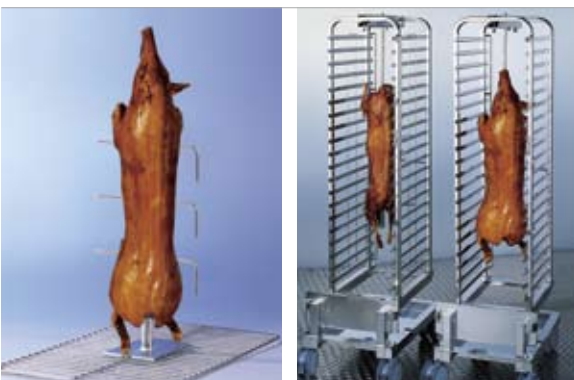


The ribs are arranged vertically on the Rib Grid, which means they can be gently precooked to perfection - even overnight - while fully utilising the available capacity.

Rib grid

Art. No. 6035.1018

Lamb and suckling pig spit



There's nothing to preparing whole lambs and suckling pigs. Just skewer, slot into place – that's it.

Lamb and suckling pig spit (1 x lamb or 1 x suckling pig)

Type 101/102/201/202 (1/1 GN) to 8 kg Art. No. 60.70.819

Type 201 to 30 kg (1 spit with support) Art. No. 6035.1003

Type 202 to 30 kg (1 spit with support)* Art. No. 6035.1002

Optional spit (only Typ 202) Art. No. 8710.1065

* Spit for 2nd lamb or suckling pig optional.

Lamb and suckling pig spit Lamb and suckling pig spit
Type 101/102/201/202 to 8 kg Type 201 to 30 kg

Always the perfect solution



UltraVent®

The condensation technology used in the UltraVent® absorbs and draws off steam and vapour. Forget about expensive extraction systems. No external connection needed. Easy to install and retrofit.

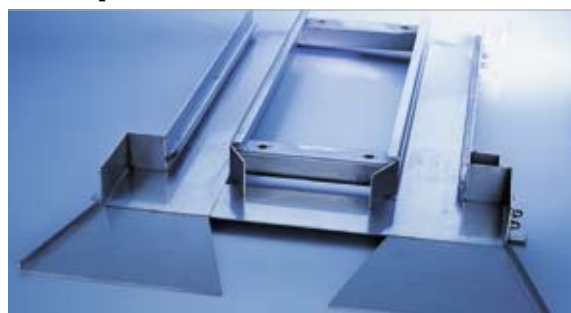
Type 61/101	Electric	Art. No. 60.70.366
	Gas	Art. No. 60.70.370
	Combi-Duo	Art. No. 60.70.368
Type 62/102	Electric	Art. No. 60.70.372
Type 201	Electric	Art. No. 60.70.373

Exhaust hood

Vapour is automatically extracted with the aid of a fan when the cooking cabinet door is opened (without condensation engineering). Easy to fit or retrofit. Outside connection necessary.

Type 61/101	Electric	Art. No. 60.70.360
	Gas	Art. No. 60.70.364
	Combi-Duo	Art. No. 60.70.362
Type 62/102	Electric	Art. No. 60.70.408

Ramp



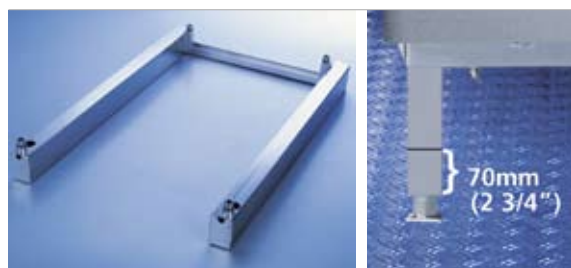
Ramp Type 201

For mobile oven rack and mobile plate rack 201/202

Use of the ramp can even out inclines of up to 3% in kitchen floors.

Type 201	Art. No. 60.21.080
Type 202	Art. No. 60.22.181

Extra unit and mobile oven rack height



Extra mobile oven rack height
Type 201

Extra unit height
Type 201/202

Extra unit and mobile oven rack height increases unit ground clearance by 70 mm.

Extra unit height Type 201/202	Art. No. 60.70.407
Extra mobile oven rack height Type 201	Art. No. 60.21.184
Extra mobile oven rack height Type 202	Art. No. 60.22.184

Heat shield for left side panel



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

Type 61	Art. No. 60.70.390
Type 62	Art. No. 60.70.392
Type 101	Art. No. 60.70.391
Type 102	Art. No. 60.70.393
Type 201	Art. No. 60.70.394
Type 202	Art. No. 60.70.395

Draft diverter for gas units



If exhaust gases need to be piped off (Exhaust gas pipe diameter 180 mm).

Type 61	Art. No. 70.00.396
Type 62	Art. No. 70.00.398
Type 101	Art. No. 70.00.397
Type 102	Art. No. 70.00.399
Type 201	Art. No. 70.00.400
Type 202	Art. No. 70.00.401

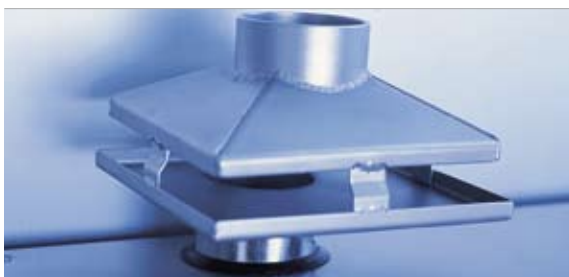
Floor fixing for units



Allows simple, slip-proof fixing of Type 201/202 floor units and stands. Type 201/202 scope of supply already includes floor fixing.

Type 61 - 202	Art. No. 8700.0317
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Condensation breaker



Steam leaving the vent pipe is condensed in the condensation breaker. The condensate is led off via the unit drain.

Type 61, 101, 62	Art. No. 8710.1309
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Unit connection set



Comprising:

Water connecting hose with 3/4" union and DN 50 mm unit drain set.

Type 61 - 202	Art. No. 60.70.464
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RATIONAL Combi-Duo – double the flexibility with no extra space

Simply combining two table-top SelfCooking Center® one above the other opens up tremendous additional potential, particularly if space is at a premium in your kitchen.



Combi-Duo 61 on 101 Electric

Combi-Duo Kit for Type 61 and 101

		top unit	Type 61 Electric	Type 61 Gas
bottom unit			Art. No.	Art. No.
Type 61 Electric	Standard		60.70.378	60.70.378
	Feet 150 mm		60.70.379	60.70.379
	Mobile		60.70.380	60.70.380
Type 101 Electric	Standard		60.70.378	60.70.378
	Feet 150 mm		60.70.379	60.70.379
	Mobile		60.70.380	60.70.380
Type 61 Gas	Standard			60.70.381
	Feet 150 mm			60.70.382
	Mobile			60.70.383

Stand UG I for Combi-Duo Type 61 on Type 61

Height 235 mm (only for Combi-Duo with unit feet)

Art. No. 60.30.119

Stand UG I mobile for Combi-Duo Type 61 on Type 61

Height 235 mm (only for Combi-Duo with unit feet)

Art. No. 60.30.287

UltraVent® condensation hood

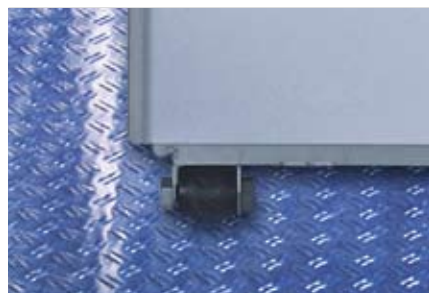
for Combi-Duo electric units

Art. No. 60.70.368

Exhaust hood for Combi-Duo electric units

Art. No. 60.70.362

Combi-Duo – Choose from three installation options:

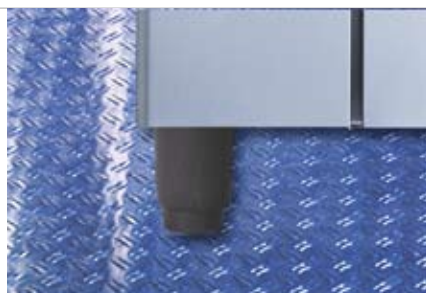


Standard with rollers

Maximum rack height 1.60 m.

Movable for ease of cleaning.

Floor drain essential!



Unit feet 150 mm

Maximum rack height 1.68 m.

If no floor drain available.



Mobile with casters

Maximum rack height 1.72 m.

2 casters with locking brake.

RATIONAL Combi-Duo – double the flexibility with no extra space



Combi-Duo 62 on 102 Electric

Combi-Duo Kit for Type 62 and 102

		top unit	Type 62 Electric	Type 62 Gas
bottom unit			Art. No.	Art. No.
Type 62 Electric	Standard		60.70.384	60.70.384
	Feet 150 mm		60.70.385	60.70.385
	Mobile		60.70.386	60.70.386
Type 102 Electric	Standard		60.70.384	60.70.384
	Feet 150 mm		60.70.385	60.70.385
	Mobile		60.70.386	60.70.386
Type 62 Gas	Standard			60.70.387
	Feet 150 mm			60.70.388
	Mobile			60.70.389

Stand UG I for Combi-Duo Type 62 on Type 62

Height 235 mm (only for Combi-Duo with unit feet)

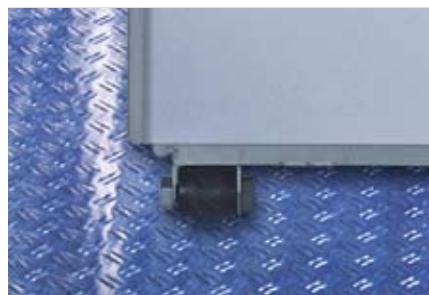
Art. No. 60.30.131

Stand UG I mobile for Combi-Duo Type 62 on Type 62

Height 235 mm (only for Combi-Duo with unit feet)

Art. No. 60.30.289

Combi-Duo – Choose from three installation options:

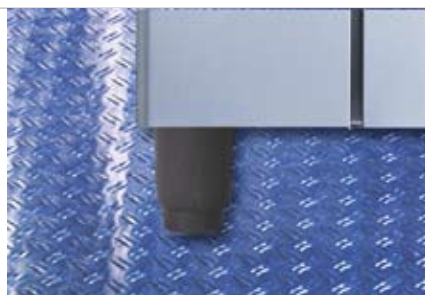


Standard with rollers

Maximum rack height 1.60 m.

Movable for ease of cleaning.

Floor drain essential!



Unit feet 150 mm

Maximum rack height 1.68 m.

If no floor drain available.



Mobile with casters

Maximum rack height 1.72 m.

2 casters with locking brake.

Stands, base cabinets and Thermocabinets

Five versions are available for the stable installation of table-top units. The RATIONAL Thermocabinet can be flexibly regulated from 30 °C to 80 °C and among other things is suitable for preheating plates, platters and containers. All stands and base cabinets are made from high grade stainless steel and meet current hygiene regulations.

Type 61 and 101



Stand UG I, all sides open	W: 843, D: 587, H: 696 mm
Standard	Art. No. 60.30.003
Mobile (casters, locking brake)	Art. No. 60.30.056
Integrated fat drain	Art. No. 60.30.180



Stand UG II, 14 pairs supporting rails, side panels and top	W: 845, D: 724, H: 696 mm
Standard	Art. No. 60.30.115
Mobile (casters, locking brake)	Art. No. 60.30.116



Stand UG II standard baking trays, 14 pairs supporting rails 400 x 600 mm, side panels and top	W: 845, D: 732, H: 696 mm
Standard	Art. No. 60.30.088
Mobile (casters, locking brake)	Art. No. 60.30.120



Base cabinet US III, 14 pairs supporting rails, side panels, rear panel and top	W: 845, D: 724, H: 696 mm
Standard	Art. No. 60.30.005
Mobile (casters, locking brake)	Art. No. 60.30.060

Base cabinet US III Version UltraVent® (Type 61) in conjunction with UltraVent® or exhaust hood, 20 pairs supporting rails, extra height to 956 mm	W: 845, D: 724, H: 956 mm
Standard	Art. No. 60.30.066
Mobile (casters, locking brake)	Art. No. 60.30.121



Base cabinet US IV, 14 pairs supporting rails, hinged doors, closed on all sides	W: 845, D: 724, H: 696 mm
Standard	Art. No. 60.30.122
Mobile (casters, locking brake)	Art. No. 60.30.123
Integrated fat drain	Art. No. 60.30.125

Thermocabinet, temperature range 30 °C – 80 °C	W: 845, D: 724, H: 696 mm
Standard	Art. No. 60.30.007
Mobile (casters, locking brake)	Art. No. 60.30.067

Stands, base cabinets and Thermocabinets

Type 62 and 102



Stand UG I, all sides open	W: 1.065, D: 799, H: 696 mm
Standard Art. No. 60.30.004	
Mobile (casters, locking brake)	Art. No. 60.30.058
Integrated fat drain	Art. No. 60.30.181



Stand UG II, 14 pairs supporting rails, Side panels and top	W: 1.067, D: 934, H: 696 mm
Standard Art. No. 60.30.117	
Mobile (casters, locking brake)	Art. No. 60.30.118



Base cabinet US III, 14 pairs supporting rails, Side panels, rear panel and top	W: 1.067, D: 934, H: 696 mm
Standard Art. No. 60.30.006	
Mobile (casters, locking brake)	Art. No. 60.30.062

Base cabinet US III Version UltraVent® (Type 62) in conjunction with UltraVent® or exhaust hood, 20 pairs supporting rails, extra height to 956 mm	W: 1.067, D: 934, H: 956 mm
Standard Art. No. 60.30.132	
Mobile (casters, locking brake)	Art. No. 60.30.133



Base cabinet US IV, 14 pairs supporting rails, with hinged doors, closed on all sides	W: 1.067, D: 934, H: 696 mm
Standard Art. No. 60.30.126	
Mobile (casters, locking brake)	Art. No. 60.30.127
Integrated fat drain	Art. No. 60.30.129



Thermocabinet, temperature range 30 °C – 80 °C	W: 1.067, D: 934, H: 696 mm
Standard Art. No. 60.30.068	
Mobile (casters, locking brake)	Art. No. 60.30.069

Hinging rack

Hinging rack for table-top units 61–102



Standard 400 x 600 mm baking trays Type 101

Hinging rack Standard, Rail distance 68 mm

Type 61	6 racks	Art. No. 60.61.018
Type 62	6 racks	Art. No. 60.62.000
Type 101	10 racks	Art. No. 60.11.025
Type 102	10 racks	Art. No. 60.12.005

With 85 mm rail distance

Type 61	5 racks	Art. No. 60.61.051
Type 62	5 racks	Art. No. 60.62.045
Type 101	8 racks	Art. No. 60.11.114
Type 102	8 racks	Art. No. 60.12.044



For grilling chickens, 400 x 600 m Type 101

Hinging rack for grilling chickens, 400 x 600 mm

Type 61		Art. No. 60.61.081
Type 101		Art. No. 60.11.138

400 x 600 mm baking trays, Rail distance 88 mm

Type 61	5 racks	Art. No. 60.61.069
Type 101	8 racks	Art. No. 60.11.131

Hinging rack for meat trays (butchers), 400 x 600 mm, rail distance 70 mm

Type 61	6 racks	Art. No. 60.61.077
Type 101	10 racks	Art. No. 60.11.101

Transport trolley for mobile oven rack



Standard transport trolley Type 61/101



Height-adjustable transport trolley Type 61/101

Standard or baking trays transport trolley for:

- Stands, height 696 mm

Height-adjustable transport trolley for:

- Worktops to 1,265 mm in height
- Stands extra height to 956 mm
- Combi-Duo installation

Type 61/101 Standard	W: 547, D: 840, H: 989 mm	Art. No. 60.60.020
Type 61/101 height-adjustable	W: 547, D: 1.072, H: 950 – 1.330 mm	Art. No. 60.60.188
Type 61/101 standard baking trays	W: 547, D: 853, H: 989 mm	Art. No. 60.60.932
Type 62/102 Standard	W: 747, D: 980, H: 989 mm	Art. No. 60.60.678
Type 62/102 height-adjustable	W: 747, D: 1.095, H: 950 – 1.330 mm	Art. No. 60.70.160

Mobile oven racks

The high grade stainless steel mobile oven racks meet the highest quality requirements and are optimally matched to the units. Low mobile plate rack height allows fast and ergonomic loading and unloading of plates. The narrow design and especially large, silent and hygienic tandem steering casters (CNS) provide ultra-simple transportation of food.

Mobile oven rack, floor units 201–202



Mobile oven rack Type 201 Mobile oven rack Type 202

Type 201	20 racks	W: 522, D: 809, H: 1.718 mm
		Art. No. 60.21.054
Type 201	15 racks	Art. No. 60.21.156
	16 racks	Art. No. 60.21.172
	17 racks	Art. No. 60.21.174
	14 racks	W: 522, D: 827, H: 1.718 mm
	Standard baking tray 400 x 600 mm	Art. No. 60.21.164
Type 202	20 racks	W: 772, D: 1.013, H: 1.720 mm
		Art. No. 60.22.086
	15 racks	Art. No. 60.22.153
	16 racks	Art. No. 60.22.160
	17 racks	Art. No. 60.22.162

Mobile oven rack, table-top units 61–102

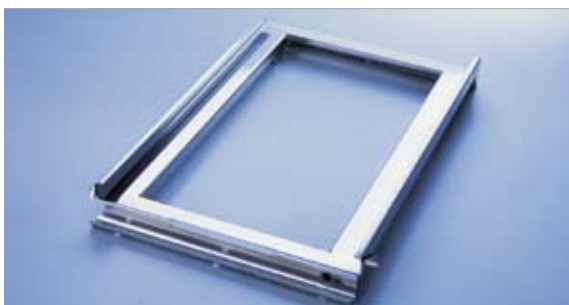


Mobile oven rack Type 102 Mobile oven rack Type 101

Type 61	Standard	6 racks	Art. No. 60.61.005
		5 racks	Art. No. 60.61.059
	Standard baking trays	5 racks	Art. No. 60.61.061
	Grilled chickens		Art. No. 60.61.064
Type 62	Standard	6 racks	Art. No. 60.62.003
		5 racks	Art. No. 60.62.049
Type 101	Standard	10 racks	Art. No. 60.11.011
		8 racks	Art. No. 60.11.122
	Standard baking trays	8 racks	Art. No. 60.11.148
	Grilled chickens		Art. No. 60.11.125
Type 102	Standard	10 racks	Art. No. 60.12.011
		8 racks	Art. No. 60.12.055

Run-in rail needed!

Run-in rail for mobile oven rack



A run-in rail is needed if mobile oven racks or mobile plate racks are used with table-top units Type 61, 62, 101 and 102.

Type 61/101	Art. No. 60.60.024
Type 62/102	Art. No. 60.60.215

Care products

Sparkling Clean - Hygiene and Health Protection

RATIONAL care products are individually tailored to provide optimum care for RATIONAL units and meet the highest quality standards.



SelfCooking Center® with CareControl

Cleaner Tabs for all SelfCooking Center®
100 Tabs Art. No. 56.00.210

Care-Tabs for all SelfCooking Center®
100 Tabs Art. No. 56.00.562



SelfCooking Center® without CareControl

Cleaner Tabs for all SelfCooking Center®
100 Tabs Art. No. 56.00.210

Rinse Aid Tabs for all SelfCooking Center®
50 Tabs Art. No. 56.00.211



RATIONAL Grill Cleaner,
(for CPC with CleanJet® and for manual cleaning)
10 litre canister Art. No. 9006.0153

RATIONAL Rinse Aid,
(only for ClimaPlus Combi® with CleanJet®)
10 litre canister Art. No. 9006.0137



RATIONAL hand-pressure spray gun,
for manual cleaning Art. No. 6004.0100



Descaler, 10 litres Art. No. 6006.0110

Electric descaler pump Art. No. 60.70.409

CombiLink® – your virtual assistant

Automatic HACCP documentation ensures guaranteed hygiene at all times. It only takes a few seconds to set up your own cooking program, and you even have free access to countless RATIONAL cooking programs on the Internet.

RATIONAL CombiLink® – it's never been so simple!



CombiLink®

Software package on CD-ROM with dongle and 2 m USB connecting cable

Art. No. 60.70.398

CombiLink® Accessories

Modem with mains receiver, telephone cable including adapter plug and connecting cable (RS 232)

Art. No. 42.00.032

RS 232 connecting cable (10 m) for the connection of further SelfCooking Center® and CombiMaster units

Art. No. 8817.1042

USB connecting cable (2 m) for the connection of further SelfCooking Center® units

Art. No. 40.01.601

At PC: Master converter for RS 485 bus system with mains receiver and zero-modem cable

Art. No. 8720.1461

At unit: Slave converter for RS 485 bus system with connecting cable for power supply

Art. No. 87.00.038

RATIONAL USB memory stick



USB memory stick

USB memory stick for cooking programmes and HACCP data

Art.-Nr. 42.00.035

Gastronorm Accessories for Professionals

Containers, stainless steel



Depth (Art. No.)	20 mm	40 mm	65 mm	100 mm
1/3 GN (325 x 176 mm)	6013.1302	6013.1304	6013.1306	
1/2 GN (325 x 265 mm)	6013.1202	6013.1204	6013.1206	6013.1210
1/1 GN (325 x 530 mm)	6013.1102	6013.1104	6013.1106	6013.1110
2/1 GN (650 x 530 mm)	6013.2102	6013.2104	6013.2106	6013.2110

Perforated containers, stainless steel



Depth (Art. No.)	55 mm	65 mm	90 mm	100 mm	140 mm
1/2 GN (325 x 265 mm)	6015.1265		6015.1295		6015.1215
1/1 GN (325 x 530 mm)	6015.1165		6015.1195		6015.1115
1/1 GN with hinged handles			6016.1195		6016.1115
2/1 GN (650 x 530 mm)		6015.2165		6015.2195	

Baking trays, perforated



1/1 GN	Art. No. 6015.1103
Standard baking trays	Art. No. 6015.1000
2/1 GN	Art. No. 6015.2103

Roasting and baking trays



1/1 GN	Art. No. 6013.1103
Standard baking trays	Art. No. 6013.1003
2/1 GN	Art. No. 6013.2103

Containers, granite enamelled



Art. No.)	20 mm	40 mm	60 mm
1/2 GN (325 x 265 mm)	6014.1202	6014.1204	6014.1206
1/1 GN (325 x 530 mm)	6014.1102	6014.1104	6014.1106
2/1 GN (650 x 530 mm)	6014.2102	6014.2104	6014.2106
Standard baking trays (400 x 600 mm)	6014.1002	6014.1004	6014.1006

Chicken Superspike and Duck Superspike



Chicken Superspike	Art. No.	Max. weight	61	101	62	102	201	202
Capacity H4: 1/2 GN	6035.1015	1.300 g	16	24			48	
Capacity H6: 1/1 GN	6035.1016	1.800 g	12	18	24	36	36	72
Capacity H8: 1/1 GN	6035.1006	1.300 g	16	24	32	48	48	96
Capacity H10: 1/1 GN	6035.1010	950 g	20	30	40	60	60	120
Capacity H12*:	6035.1011	950 g	24	36				
Duck Superspike Capacity E8:	6035.1009	2.200 g	8	16	16	32	32	64

* Only in conjunction with hinging rack for grilling or mobile oven rack for grilling chickens

Grids



1/1 GN Stainless steel	Art. No. 6010.1101
Standard baking trays Stainless steel	Art. No. 6010.0103
2/1 GN Stainless steel	Art. No. 6010.2101

Rib grid



1/1 GN (325 x 530 mm)	Art. No. 6035.1018
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Gastronorm Accessories for Professionals

RATIONAL muffin and timbale moulds



1/1 GN 300 mm x 400 mm Art. No. 6017.1002
2/1 GN 400 mm x 600 mm Art. No. 6017.1001

Multibaker



1/1 GN (325 x 530 mm) Art. No. 60.71.157

RATIONAL Potato Baker



1/1 GN (325 x 530 mm) Art. No. 6035.1019

Grill and pizza tray



1/1 GN (325 x 530 mm) Art. No. 60.70.943
Standard baking trays Art. No. 60.71.237

CombiFry®



1/2 GN (325 x 265 mm) Art. No. 6019.1250
1/1 GN (325 x 530 mm) Art. No. 6019.1150

GriddleGrid



1/1 GN (325 x 530 mm) Art. No. 6035.1017

Grease drip container with drain lock (including cover and drain hose)



Ideal for catching grease when grilling and roasting. The grease drip container can be simply and safely emptied using the lockable ball valve.

1/1 GN (325 x 530 mm) Art. No. 8710.1135
2/1 GN (650 x 530 mm) Art. No. 60.70.776

Would you like a quotation?



Company	Contact
Street	Town/post code
Tel	Fax
E-mail	

Fax:

RATIONAL UK
00 44 (0) 1582 485001

RATIONAL International
00 41 71 727 9080

Quotation – Please specify the quantities required and article numbers:

Quantity	Article name	Article number	Gastronorm
	Cleaner Tabs, 100 Tabs	56.00.210	
	Care-Tabs, 100 Tabs	56.00.562	
	Rinse Aid Tabs, 50 Tabs	56.00.211	
	Grill Cleaner, 10 litre canister	9006.0153	
	CombiFry®	6019.1150	1/1 GN
	GriddleGrid with Trilax® coating	6035.1017	1/1 GN
	Grill and pizza tray with Trilax® coating	60.70.943	1/1 GN
	Multibaker	60.71.157	1/1 GN
	Roasting and baking tray with non-stick coating	6013.1103	1/1 GN
	Baking tray, perforated with Trilax® coating	6015.1103	1/1 GN
	Chicken Superspike H8	6035.1006	1/1 GN
	Muffin and timbale moulds	6017.1002	1/1 GN
	Potato Baker	6035.1019	1/1 GN
	Grid, Stainless steel	6010.1101	1/1 GN
	Containers, stainless steel		
	Perforated containers, stainless steel		
	Containers, granite enamelled		



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