




The SelfCookingCenter® India Edition.

The standard for Indian cuisine.



 Made in Germany



The new SelfCookingCenter® XS.



The small-sized professional.

Working without compromises.

There is space for the SelfCookingCenter® XS in every kitchen, and its clever installation solutions also make it suitable for front-cooking areas and as a station unit. The SelfCookingCenter® XS is available in the electrical version. All other SelfCookingCenter® models are also available as gas versions.

By combining two appliances simply on top of each other as a Combi-Duo, you get even more flexibility without any additional space requirements. You can simply and conveniently control the lower unit using the upper control unit.

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

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

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



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

Cook with us.

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

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



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

Raghavendra Rao, Owner, Kadamba, Bangalore, India



Specification

SelfCookingCenter® 61 E (6 x 12 x 20 inch/6 x 13 x 18 inch)



Capacity

- Six (6) Half-size sheet pans (13"x18") or Six (6) Steam table pans (12"x20"x2.5") GN1/1
- Removable, swivelling hinging rack
- Vertical distance between rails 2 5/8" (68 mm)

Standard Features

- Electrically heated table device for automatic cooking of meat, poultry, fish, side dishes, vegetables, egg dishes, desserts, bakery products and for automatic rethermalization
- Mixed loads with individual supervision of each rack, depending on type, load amount, and the number of door openings
- Optical rack signaling function
- LED cooking cabinet and rack lighting - energy-saving, durable and low-maintenance
- Optical rack signalling function
- Rear-ventilated triple-pane cooking cabinet door, two hinged inside panes (for easy cleaning) with a special heat-reflecting coating
- Combi-steamer according to DIN 18866, DIN 10535 for selective use of steam and hot air, separately, sequentially, or combined
- Integrated Ethernet and USB port
- No water softening system or additional descaling is necessary
- 2-Year parts and labor warranty
- 5-Year steam generator warranty
- No-charge 4-hour RATIONAL certified chef assistance program
- Core temperature probe with 6 measuring points, including positioning aid - automatic error correction in case of incorrect positioning
- 1% - accurate regulation of moisture, adjustable, and retrievable via the control panel
- Combi-steamer mode °F/(°C): steam: 85 to 265/(30 to 130), hot air: 85 to 575/(30 to 300), combination: 85 to 575/(30 to 300)
- Individual programming of at least 1,200 cooking programs with up to 12 steps transferable via USB
- Hand shower with automatic retracting system
- Moisturising in 3 steps of °F/(°C) 85 to 500/(30 to 260)
- High-performance fresh steam generator, pressureless, with automatic filling and automatic decalcification

- Dynamic air circulation in cooking cabinet with reversing wheel fan with 5 fan speeds, programmable
- Integral, maintenance-free grease extraction system
- Single water connection as shipped, can be split connection for treated and untreated water
- Turbo fan cool down function
- Automatic adaptation to the installation location (elevation)
- Height adjustable feet +- 3/8" (10 mm)
- 304 (DIN 1.4301) stainless steel material inside and out
- Seamless interior and with rounded corners
- Demand-related energy supply
- 5 programmable proofing stages
- Automatic, pre-selected starting time with adjustable date/time
- Delta-T cooking

Operation

- Digital, graphically supported overview of the current cooking chamber climate, review and forecast as well as repeat and change options at the end of the cooking process
- Remote control function for appliance using software and mobile app
- Control second unit from the main unit (units must be connected via ethernet or network)
- Real-time information about automatic adjustments on current cooking process
- Self-learning operation, automatically adapts to actual usage
- Intelligent energy-management system controls the energy and airflow, fully automated
- Record mode – determination of the ideal cooking process for calibrated products using the core temperature probe for subsequent use without a core temperature probe, with automatic consideration of the load quantity
- Self-configurable, user-specific operating display 8.5" TFT color monitor and touch screen with self-explanatory symbols for ease of operation
- Application and user manuals can be viewed on the unit display for the current actions

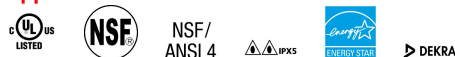
Safety features

- Detergent and Care Tabs (solid detergents) for optimum working safety
- HACCP data output and software update via the integrated Ethernet and USB port
- Safety temperature limiter for steam generator and hot-air heating
- VDE approved for unsupervised operation (e.g. overnight cooking or cleaning)
- Maximum rack height 5 ¼ ft./1.60 m when original stand is used
- Integral fan impeller brake
- Door handle with right/left and slam function

Cleaning and Care

- Self-cleaning and care system for cooking cabinet and steam generator, regardless of the water pressure supplied
- 7 cleaning stages for unsupervised cleaning and care - even overnight
- Automatic cleaning and descaling of the steam generator
- Automatic cleaning prompts indicating the cleaning stage and volume of chemicals in relation to the level of soiling
- Soiling and care status are displayed on the monitor
- Diagnostic system with automatic service notices displayed
- Self-test function for actively checking unit's functions
- 100% biodegradable Cleaner and Care tabs

Approval/Labels



The right appliance for every need.

Whether for thirty or several thousand meals, you'll always get the right SelfCookingCenter® India Edition from us, now also available in a smaller size as the SelfCookingCenter® XS. There is space for it in every kitchen, and its clever installation solutions also make it suitable for front-cooking areas and as a station unit.

The SelfCookingCenter® XS is only available in the electric version. All other models are available in either electric or gas versions. The two versions are identical in terms of dimensions, features and performance. There are also numerous special versions available, with which we tailor your appliance to the requirements of your kitchen.

By combining two appliances simply on top of each other as a combi-duo, you get even more flexibility without any additional space requirements. Use the upper display controls to adjust the lower unit quickly and conveniently.

For more information, please request a copy of our units and accessories catalogue.

In addition to the SelfCookingCenter®, we also offer our CombiMaster Plus in twelve further versions.

For detailed information, please request our CombiMaster® Plus brochure or our brochure for small-sized units. Or visit our website at www.rational-online.com.

2 year warranty



Internationally tested

Appliances	XS Model 6 2/3	Model 61	Model 101	Model 62	Model 102	Model 201	Model 202
Electric and gas							
Capacity	6 x 2/3 GN	6 x 1/1 GN	10 x 1/1 GN	6 x 2/1 GN	10 x 2/1 GN	20 x 1/1 GN	20 x 2/1 GN
Number of meals per day	20-80	30-100	80-150	60-160	150-300	150-300	300-500
Lengthwise loading	1/2, 2/3, 1/3, 2/8 GN	1/1, 1/2, 2/3, 1/3, 2/8 GN	1/1, 1/2, 2/3, 1/3, 2/8 GN	2/1, 1/1 GN	2/1, 1/1 GN	1/1, 1/2, 2/3, 1/3, 2/8 GN	2/1, 1/1 GN
Width	655 mm	847 mm	847 mm	1,069 mm	1,069 mm	879 mm	1,084 mm
Depth	555 mm	776 mm	776 mm	976 mm	976 mm	791 mm	996 mm
Height	567 mm	782 mm	1,042 mm	782 mm	1,042 mm	1,782 mm	1,782 mm
Water inlet	R 3/4"	R 3/4"	R 3/4"	R 3/4"	R 3/4"	R 3/4"	R 3/4"
Water outlet	DN 40	DN 50	DN 50	DN 50	DN 50	DN 50	DN 50
Water pressure	150-600 kPa or 0.15-0.6 Mpa	150-600 kPa or 0.15-0.6 Mpa	150-600 kPa or 0.15-0.6 Mpa	150-600 kPa or 0.15-0.6 Mpa	150-600 kPa or 0.15-0.6 Mpa	150-600 kPa or 0.15-0.6 Mpa	150-600 kPa or 0.15-0.6 Mpa
Electric							
Weight	72 kg	110 kg	135 kg	151 kg	185 kg	268 kg	351 kg
Connected load	5.7 kW	11 kW	18.6 kW	22.3 kW	36.7 kW	37 kW	65.5 kW
Fuse	3 x 10 A	3 x 16 A	3 x 32 A	3 x 32 A	3 x 63 A	3 x 63 A	3 x 100 A
Mains connection	3 AC 208 V / 3 AC 240 V	3 AC 208 V / 3 AC 240 V	3 AC 208 V / 3 AC 240 V	3 AC 208 V / 3 AC 240 V	3 AC 208 V / 3 AC 240 V	3 AC 208 V / 3 AC 240 V	3 AC 208 V / 3 AC 240 V
Convection mode output	5.4 kW	10.3 kW	18 kW	21.8 kW	36 kW	36 kW	64.2 kW
Steam mode output	5.4 kW	9 kW	18 kW	18 kW	36 kW	36 kW	54 kW
Gas							
Weight	-	123 kg	152 kg	168 kg	204 kg	299 kg	381 kg
Height incl. draft diverter	-	1,012 mm	1,272 mm	1,087 mm	1,347 mm	2,087 mm	2,087 mm
Electrical rating	-	0.3 kW	0.39 kW	0.4 kW	0.6 kW	0.7 kW	1.1 kW
Fuse	-	1 x 16 A	1 x 16 A	1 x 16 A	1 x 16 A	1 x 16 A	1 x 16 A
Mains connection	-	1 NAC 230 V	1 NAC 230 V	1 NAC 230 V	1 NAC 230 V	1 NAC 230 V	1 NAC 230 V
Gas supply/connection	-	R 3/4"	R 3/4"	R 3/4"	R 3/4"	R 3/4"	R 3/4"
Natural gas/Liquid gas 3B/P							
Max. nominal thermal load	-	13 kW/13 kW	22 kW/22 kW	28 kW/28 kW	45 kW/45 kW	44 kW/44 kW	90 kW/90 kW
Convection mode output	-	13 kW/13 kW	22 kW/22 kW	28 kW/28 kW	45 kW/45 kW	44 kW/44 kW	90 kW/90 kW
Steam mode output	-	12 kW/13 kW	20 kW/22 kW	21 kW/23 kW	40 kW/44 kW	38 kW/40 kW	51 kW/56 kW

XS and Model 202 electric: ENERGY STAR excludes these appliance features from certification



**COMBI
OVEN**



Cooking so **Exquisite**



About Prego Combi Oven

The PREGO Combi Oven is a professional cooking appliance that combines the functionality of a convection oven and a steam cooker. That is, it can produce dry heat, moist heat or a combination of the two at various temperatures.

The appliance is, therefore, fit for various culinary applications, including baking, roasting, grilling, steaming, braising, blanching and poaching.

Advantages



Reduces
cooking time



Saves
electricity



Uniform
preparation



Preserves moisture
and food texture



Preserves flour, vitamins
and nutritional value



No smell
mixture



Space saving due to fewer
kitchen appliances

Electromechanical



- This type of PREGO Combi Oven has basic features.
- The operating functions are very simple.
- It has a maximum operation temperature of 285°C.
- The PREGO Combi Oven are available in gas and electric models.



Model	CO0523EM	CO0711EM	CO1211EM	CO2011EM
Dimension (mm)	700 x 715 x 700	920 x 840 x 865	920 x 840 x 1200	1050 x 940 x 1900
Load Capacity (Trays)	5 GN 2/3	7 GN 1/1	12 GN 1/1	20 GN 1/1
Power (kw)	5.4	10.8	16.1	28
Voltage / Frequency	230v/400v/50-60 Hz	230v/400v/50-60 Hz	400v/50-60 Hz	400v/50-60 Hz
Temperature (°C)	285	285	285	285
Weight (kg)	72	108	148	250

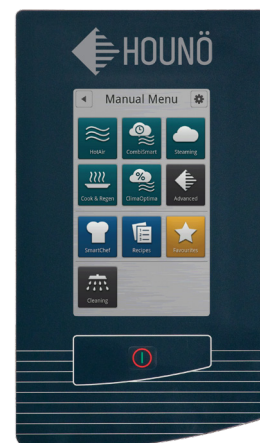
Digital

- The digital PREGO Combi Oven has advanced features.
- Most interesting feature is Delta-T.
- It can store upto 99 programs and also features an Automatic washing system.
- Digital PREGO Combi Oven has a core probe to sense the temperature which will be indicated on the display.



Model	CO0523DG	CO0711DG	CO1211DG	CO2011DG
Dimension (mm)	700 x 715 x 700	920 x 840 x 865	920 x 840 x 1200	1050 x 940 x 1900
Load Capacity (Trays)	5 GN 2/3	7 GN 1/1	12 GN 1/1	20 GN 1/1
Power (kw)	5.4	10.8	16.1	28
Voltage / Frequency	230v/400v/50-60 Hz	230v/400v/50-60 Hz	400v/50-60 Hz	400v/50-60Hz
Temperature (°C)	260	260	285	285
Weight (kg)	72	108	148	250

VISUAL COOKING K & KPE 1.06



KPE touch model



K standard model

DIMENSIONS & WEIGHT

Width	899 mm
Height - table model	795 mm
Height with stand	1492 mm
Depth (excl. handle)	831 mm
Weight	150 kg

CAPACITY

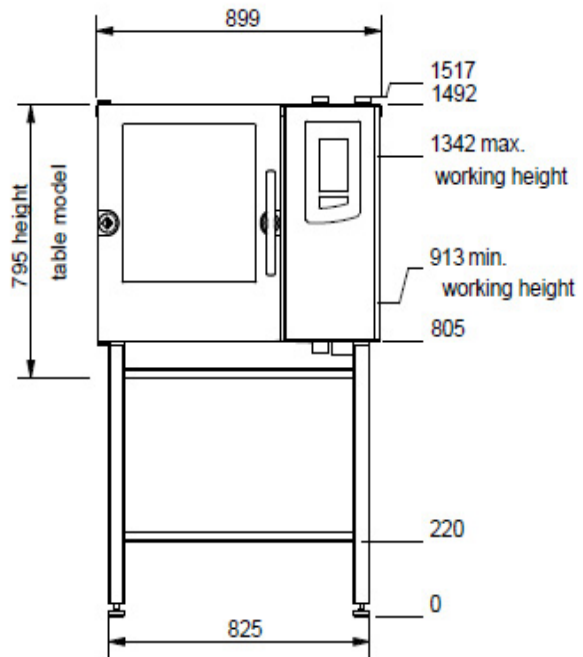
Tray size	1/1 GN
Number of racks:	
65 mm distance	6
85 mm distance	5
Portions	90

SPECIFICATIONS, ELECTRIC OVEN

Voltage	3 NAC 400 V
Wattage	9 kW
Current	13 A
Water connection	3/4" outside
Drain	Ø 50 mm outside

GENERAL FEATURES

- Steam technology: steam generator & injection steam
- Reversible fan ensures perfect baking and cooking results
- Adjustable fan speed with 9 steps
- Optional door hinging, left (standard) or right
- 2-piece rack
- Timer function with current time, date and timer
- Manual humidity pulsing
- Preheating up to 300°C
- 2-step door handle for maximum safety
- CTD Cool Touch Door (max outside temperature of 65°C)
- IP X5 protection
- Cabinet and oven chamber in BS 304 S 31 stainless steel
- Easily detachable door seal
- Indicator of water shortage in steam generator
- AFS Auto Flush System in steam generator
- Various voltages
- Table model prepared for stand



K COOKING MODES

- Hot air (30-300°C)
- Steaming (30-130°C)
- Low-temperature steaming (30-100°C)
- Forced steaming (130°C)
- CombiSmart® humidity control, 10 steps (30-300°C)
- Cook & Regen (30-180°C)
- Proving (30-40°C)

KPE COOKING MODES

- Hot air (30-300°C)
- Steaming (30-130°C)
- Low-temperature steaming (30-100°C)
- Forced steaming (130°C)
- ClimaOptima® automatic humidity control (70-300°C)
- CombiSmart® humidity control, 10 steps (30-300°C)
- SmartChef®
- Cook & Regen (30-180°C)
- Proving (30-40°C)
- Delta-T
- Cook & Hold

K STANDARD FEATURES

- Selection dial and digital display
- Memory of 50 recipes (each with up to 10 steps)
- Semi-automatic cleaning programme
- Automatic cooling
- Error registration

KPE STANDARD FEATURES

- SmartTouch® display
- Memory of 500 recipes (each with up to 15 steps)
- Cookbook with preset programmes
- CombiWash® fully automatic cleaning system
- Integrated hand shower
- Manual or automatic cooling
- Automatic humidity pulsing
- Core temperature probe, external location
- RackTimer®
- CombiNet®
- HACCP quality control
- USB connection
- Automatic service diagnosis system

ACCESSORIES

- CombiWash® fully automatic cleaning system (K)
- Integrated hand shower (K)
- Core temperature probe, external location (K)
- Sous-vide probe (KPE)
- Removable cassette rack or rack for plates
- Trolley for racks
- Various stands
- Energy & water consumption meter (KPE)
- 2-door solution (PassThrough)
- Stacking kit for CombiPlus®



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Turn gourmet cooking
into a **child's play**



Combi Steamers for Gastronomy & Pastry

Butler professional combi steamers bring an amazing reliability and sturdiness at the chef's service. It allows demanding chefs to ensure consistency of taste through the use of an authentic **Made in Italy** product.

Butler professional combi ovens with direct steam injection are available from 7 to 20 levels (GN 1/1 and EN) with Analog or Touch screen controls. Designed for professional use, they come in electric and gas variants with crosswise insertion of the trays, meant for chefs who expect the optimal performances both in gastronomy and pastry cooking.

Butler combi steamers help you achieve the best results on air and heat distribution inside the cooking chamber, ensuring constant and perfectly even cooking results on every tray, at any level.

More importantly, they don't burn a hole in your pocket.



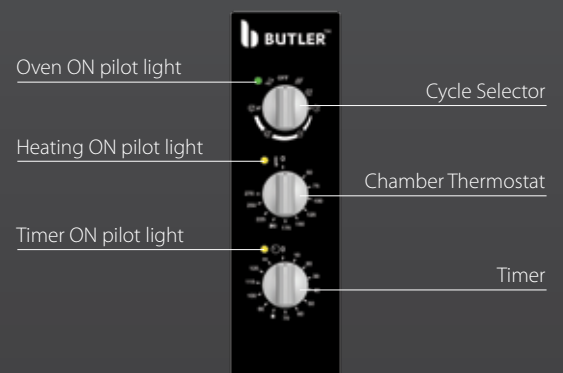
Programs: Recipes

The intuitive graphic interface is designed to support the chef in the choice of the recipes desired. The models with Touch Control panel come with six preloaded folders, where you will find creative preparations for meat, fish and vegetable dishes, pastry and regeneration.

- ◆ Control panels: Simple, efficient and intuitive controls. Possibility to choose between Analog controls, Touch Screen and Multi Level Cooking
- ◆ Ergonomic door hand with opening from both sides and double snap safety lock (optional)
- ◆ Cooking chamber molded cavity in stainless steel AISI 304 with rounded corners
- ◆ Steam release valve: manual or automatic control
- ◆ Spotless chamber washing (with Touch Control Panel & Multi Level Cooking models)
- ◆ Tray holders to fit both GN 1/1 and EN trays
- ◆ Well-lit interiors
- ◆ Pitch: 67 mm



Analog Control Panel



Multi Level Cooking

This feature on models ECS-007TM and GCS-007TM optimises food production during mise en place and is really handy for à la carte cooking. It allows for effective cooking of mix loads, thereby offering flexibility and speedy response. You can use each rack individually for production, increase utilisation through the use of clever mixed loads and save on both - time and energy.



Vegetables

Vegetables fresh, crisp and colourful. Fresh vegetables are cooked gently, and ensure that vitamins, nutrients and colours are preserved.



Gratins, pizzas & snacks

Churns out an incredible variety of pizzas – super moist on the top, crispy on the borders and delicious at the core. It is equally easy to cook delicious pasta, rice and idlis to suit the local palate.



Desserts & cakes

Incredibly multifunctional – perfect for preparing desserts. Whether you bake cakes or poach pears in red wine, it's ingenious: with the 2 in1 combination you can bake on one shelf and poach on another at the same time.



All kinds of bread

Scores of baguettes can be baked at the same time in a Butler combi. The special auto-reverse feature ensures that all bakery items turn out absolutely even, from the top to the bottom shelf.



Fish, meat & kebabs

Cooks fish, meat and vegetables at the same time - with no aroma transfer.

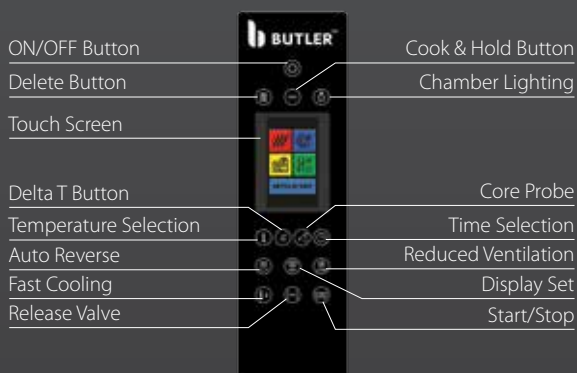


Grill & pan fry

Grill scores of cutlets in minutes. Juicy steaks get a delicious barbecue look.



Touch Screen Control Panel





ECS-007A, ECS-007T, ECS-007TM,
GCS-007A, GCS-007T, GCS-007TM



ECS-012A, ECS-012T,
GCS-012A, GCS-012T



ECS-020T, GCS-020T

Technical Specifications



Control Panel Specifications

Model	Power	Voltage	Trays	External Dimensions W x D x H (mm)	Control Panel	Weight
ECS-007A	11.5Kw	400v 3N/50Hz	7 x 1/1 GN	920x730x900	Analog	105kgs
ECS-007T	12.3Kw	400v 3N/50Hz	7 x 1/1 GN	950x790x870	Touch Screen	123kgs
ECS-007TM	12.3Kw	400v 3N/50Hz	7 x 1/1 GN	950x790x870	Touch Screen	123kgs
ECS-012A	17.3Kw	400v 3N/50Hz	12 x 1/1 GN	920x730x1230	Analog	128kgs
ECS-012T	16.9Kw	400v 3N/50Hz	12 x 1/1 GN	950x790x1190	Touch Screen	150kgs
ECS-020T	52Kw	400v 3N/50Hz	12 x 1/1 GN	970 x 1350 x 1880	Touch Screen	150kgs
GCS-007A	0.3Kw	230v 1N/50Hz	7 x 1/1 GN	920x790x900	Analog	116kgs
GCS-007T	0.6Kw	230v 1N/50Hz	7 x 1/1 GN	950x790x870	Touch Screen	137kgs
GCS-007TM	0.6Kw	230v 1N/50Hz	7 x 1/1 GN	950x790x870	Touch Screen	137kgs
GCS-012A	0.5Kw	230v 1N/50Hz	12 x 1/1 GN	920x790x1250	Analog	145kgs
GCS-012T	0.6Kw	230v 1N/50Hz	12 x 1/1 GN	950x790x1190	Touch Screen	170kgs
GCS-020T	40Kw	230v 1N/50Hz	12 x 1/1 GN	970 x 1350 x 1880	Touch Screen	170kgs

Oven Model	With Analog	With Touch Control
Convection with Ventilation	50-270°C	20-270°C
Combi with Direct Steam	50-270°C	20-270°C
Steam	50-100°C	20-100°C
Autoreverse	Standard	Standard
Double Ventilation speed	Standard	Standard
Core Probe	Not Available	Standard
Delta T	Not Available	Standard
Automatic Programs	Not Available	300 programs 6 phases
Automatic preheating	Not Available	Standard
USB connection	Not Available	Standard
Automatic washing	Not Available	Standard with Liquid detergent

Specifications are subject to change without prior notice due to continuous product development



The proof of the pudding is in the eating

Ask for a free Live Demo to gain "hands on" experience of the Butler Combi Steamers under the guidance of a skilled chef. Please contact your Trufrost dealers/executive for details.

