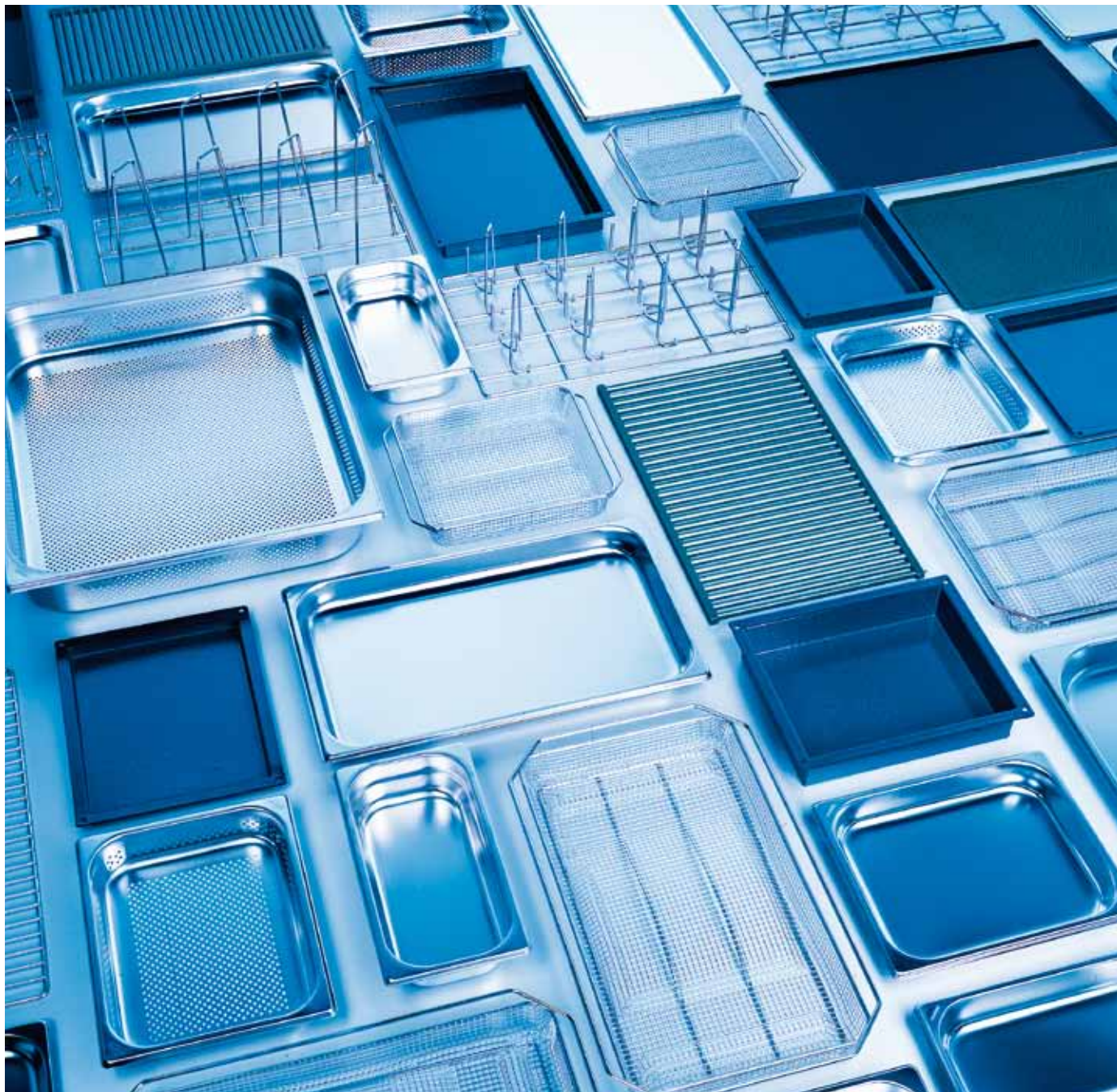


# Accessories for Professionals



# Finishing® – a new dimension in food preparation.

The usual practice was to keep food warm, e.g. in a holding cabinet or on hot counters. 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 twenty, a hundred, or thousands of meals.



Mise en place



Arranging cold food



Finishing®



Transport



Service

## Finishing® systems for banquets



Banqueting system  
Type 101



Banqueting system  
Type 201

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 banquetting delays in stride.

# Finishing® makes banqueting a pleasure

Up to 120 plates can be held ready on mobile plate racks. The easy accessibility and low height of the mobile plate rack allows for 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 12")



Mobile plate rack Typ 101    Mobil plate rack Typ 202

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

Type 61 – 102: run-in rail needed! \* = plates with covers

## Transport trolley for mobile oven and plate racks



Standard

height-adjustable

### Standard transport trolley for:

- Stands, height 27 3/8"

Type 61/101	Art. No. 60.60.020
Type 62/102	Art. No. 60.60.678

### Transport trolley Height-adjustable for:

- Worktops to 49 3/4" in height
- Stands height extra height to 37 5/8"
- **Combi-Duo**

Type 61/101	*Art. No. 60.60.188
Type 62/102	*Art. No. 60.70.160

\* = special order items

# Finishing® makes banqueting a pleasure

## Thermocover



Thermocover Type 101

Thermocover 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

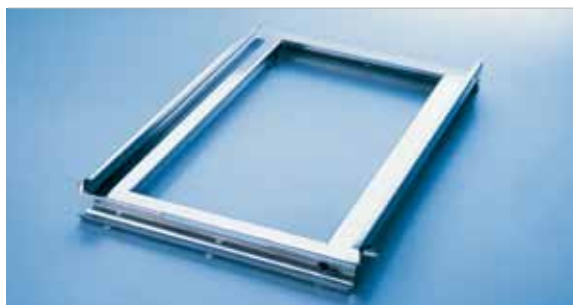


Thermocover Type 62 on 102

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 + Thermocover 60.70.856)	Art. No. 60.70.920
Type 62/102 (Transport trolley 60.70.160 + Thermocover 60.70.884)	Art. No. 60.70.918

## Run-in rail for mobile oven and plate racks



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 special plasma coating completely prevents sticking. 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

## 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 anti-adhesive (replace 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.

Pizza dish

Art. No. 60.71.158

\* = special order items

# Bake professionally

Do your own baking. Your customers will notice the difference. The patrons of your establishment will delight in the smell of freshly baked bread, rolls, cakes, muffins, tarts and much more – at any time of the day. Especially suitable for all types of baking, such as cake mixtures, brownies, and pizzas.

## Mobile oven racks and transport trolleys



Faster load changing when you use several oven racks. Mobile oven racks for floor units load from both sides, unload and lock. Mobile oven racks with run-in rails are available as an option for table top units Type 61 and 101.

Mobile oven rack standard  
Type 201

Mobile oven rack standard  
Type 101 on transport  
trolley

## Containers, granite enamelled



Especially suitable for all type of baking, such as cake mixtures, brownies, and 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 you can even serve the corner pieces.

Sizes: 12" x 10", 12" x 20", 24" x 20".

	(12" x 10")	(12" x 20")
3/4"	Art. No. 6014.1202	Art. No. 6014.1102
1 1/2"	Art. No. 6014.1204	Art. No. 6014.1104
2 1/2"	Art. No. 6014.1206	Art. No. 6014.1106
	(24" x 20")	
3/4"	Art. No. 6014.2102	
1 1/2"	Art. No. 6014.2104	
2 1/2"	Art. No. 6014.2106	

# Bake professionally

## Aluminium baking trays with non-stick coating



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

### Perforated baking trays

12" x 20" Gastronorm	Art. No. 6015.1103
24" x 20" Gastronorm	Art. No. 6015.2103



### Roasting and baking trays

12" x 20" Gastronorm	Art. No. 6013.1103
24" x 20" Gastronorm	Art. No. 6013.2103

## 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 to 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 hinged rack for grilling and the mobile oven rack for grilling allow optimum use of the unit capacity.

### Hinged rack for grilling chickens to 2 lbs

\*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 2 lbs

\*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).

## CombiGrill



The CombiGrill® grid gives a perfect grill pattern on steaks, frozen fish, and grilled vegetables. The TriLax® coating stops products sticking to the CombiGrill 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 products. 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. Prefried products 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

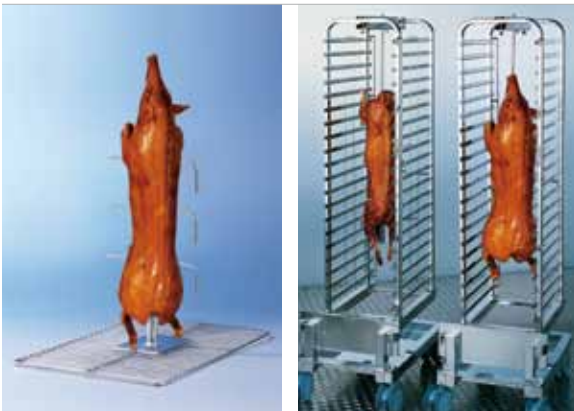


The ribs are arranged vertically on the Rib Grid, which means they can be gently pre-cooked to perfection - even overnight - while fully utilising the available capacity.

Rib grid

Art. No. 6035.1018

## Lamb and suckling pig spit



There's nothing to preparing whole lambs and suckling pigs. Just skewer and 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 18 lbs Art. No. 60.70.819

\*Type 201 to 66 lbs (1 spit with support) Art. No. 6035.1003

\*Type 202 to 66 lbs (1 spit with support)\*\* Art. No. 6035.1002

\*Optional spit \*Art. No. 8710.1065

\*\* Spit for 2nd lamb or suckling pig optional.

Type 101/102/201/202  
up to 18 lbs

Type 201 up to 66 lbs

\* = special order items

# Always the perfect solution



## UltraVent®

The condensation technology used in the UltraVent® absorbs and draws off steam and vapor. Forget about expensive extraction systems. Easy to install and retrofit.

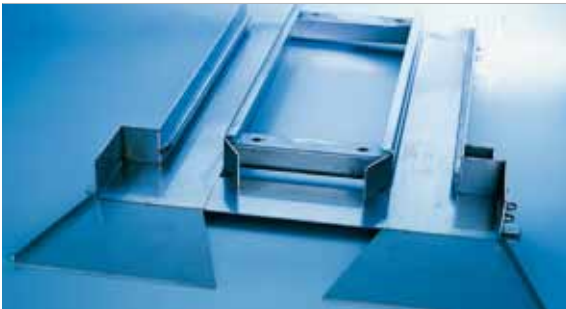
Type 61/101 Electric

Art. No. 60.70.374

Type 62 Electric

Art. No. 60.70.677

## 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.

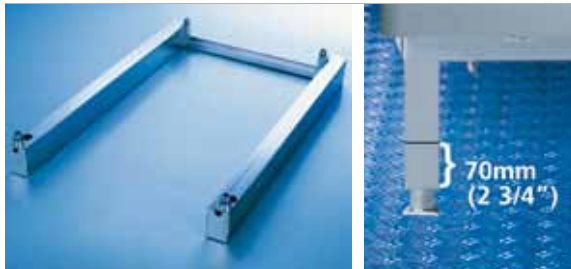
Type 201 \*

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 2 3/4".

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

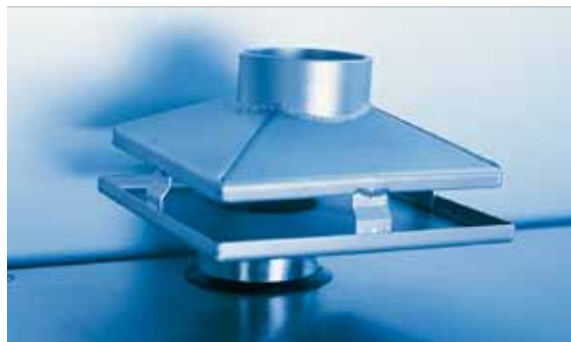
## Floor fixing for units



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
---------------	--------------------

## 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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\* = special order items

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

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



Combi-Duo 61 on 101 Electric

## Combi-Duo-Kit Type 61 on 61/101

		top unit	
		Type 61 Electric	Type 61 Gas
bottom unit		Art.-No.	Art.-No.
<b>Type 61 Electric</b>	Mobile	60.70.380	60.70.380
	Small rollers*	60.70.378	60.70.378
	Feet 6"*	60.70.379	60.70.379
<b>Type 101 Electric</b>	Mobile	60.70.380	60.70.380
	Small rollers*	60.70.378	60.70.378
	Feet 6"*	60.70.379	60.70.379
<b>Type 61 Gas</b>	Mobile		60.70.383
	Small rollers*		60.70.381
	Feet 6"*		60.70.382
<b>Type 101 Gas</b>	Mobile		60.70.383
	Small rollers*		60.70.381
	Feet 6"*		60.70.382

\*Stand UG I for Combi-Duo Type 61 on Type 61 (6" Feet only)  
(only for Combi-Duo with feet) Art.-No. 60.30.119

\*Stand UG I mobile for Combi-Duo Type 61 on Type 61  
(6" Feet only) (only for Combi-Duo with feet) Art.-No. 60.30.287



Combi-Duo 61 on 102 Electric

## Combi-Duo-Kit Type 61/101 on 62/102

		top unit	
		Type 61 Electric	Type 101 Electric
bottom unit		Type 61 Gas	Type 101 Gas
<b>Type 62 Electric</b>	Mobile	60.70.536	60.70.536
	Small rollers*	60.70.530	60.70.530
	Feet 6"*	60.70.542	60.70.542
<b>Type 102 Electric</b>	Mobile	60.70.536	
	Small rollers*	60.70.530	
	Feet 6"*	60.70.542	
<b>Type 62 Gas</b>	Mobile	60.70.538	60.70.538
	Small rollers*	60.70.532	60.70.532
	Feet 6"*	60.70.344	60.70.344
<b>Type 102 Gas</b>	Mobile	60.70.538	
	Small rollers*	60.70.532	
	Feet 6"*	60.70.344	

\*Stand UG I for Combi-Duo Type 62 on Type 61 (6" Feet only)  
(only for UG I with feet) Art.-No. 60.30.131

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



Combi-Duo 62 on 102 Electric

## Combi-Duo-Kit Type 62 on 62/102

		top unit	Type 62 Electric	Type 62 Gas
			Art.-No.	Art.-No.
<b>Type 62 Electric</b>	Mobile		60.70.386	60.70.386
	Small rollers*		60.70.384	60.70.384
	Feet 6"*		60.70.385	60.70.385
<b>Type 102 Electric</b>	Mobile		60.70.386	60.70.386
	Small rollers*		60.70.384	60.70.384
	Feet 6"*		60.70.385	60.70.385
<b>Type 62 Gas</b>	Mobile			60.70.389
	Small rollers*			60.70.387
	Feet 6"*			60.70.388
<b>Type 102 Gas</b>	Mobile			60.70.389
	Small rollers*			60.70.387
	Feet 6"*			60.70.388

\*Stand UG I for Combi-Duo Type 62 on Type 62 (6" Feet only)  
(only for Combi-Duo with feet)

Art.-No. 60.30.131

\*Stand UG I mobile for Combi-Duo Type 62 on Type 62  
(6" Feet only) (only for Combi-Duo with feet)

Art.-No. 60.30.289

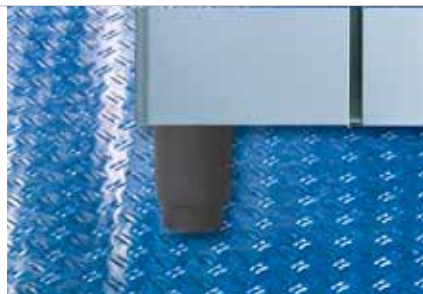
## Choose from three installation options:



**Mobile with casters (Standard)**  
4 casters, 2 with locking brakes.

**Elec.:** Max. unit height 6 1/4 ft./  
rack height 5 5/8 ft.

**Gas:** Max. unit height 6 7/8 ft./  
rack height 6 1/4 ft.



**Unit 6" Feet (150 mm)\***  
If no floor drain available.

**Elec.:** Max. unit height 6 ft./  
rack height 5 3/8 ft.

**Gas:** Max. unit height 6 5/8 ft./  
rack height 6 1/8 ft.



**Small rollers\***  
Movable for easy cleaning.  
**Floor drain necessary!**

**Elec.:** Max. unit height 5 3/4 ft./  
rack height 5 1/4 ft.

**Gas:** Max. unit height 6 1/2 ft./  
rack height 5 7/8 ft.

\* = special order items

# Stands, base cabinets and Thermocabinets

Five versions are available for the stable installation of table-top units. The RATIONAL Thermocabinet can be regulated from 85 °F to 176 °F 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.

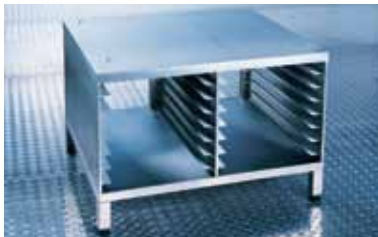
## Type 61 and 101



<b>Stand UG I,</b> all sides open	W: 32", D: 23 1/8", H: 27 3/8"
Standard	Art. No. 60.30.003
Mobile (casters, locking brake)	Art. No. 60.30.056
Integrated fat drain	Art. No. 60.30.180



<b>Stand UG II,</b> 14 pairs supporting rails, side panels and top	W: 33 1/4", D: 29", H: 27 3/8"
Standard	Art. No. 60.30.115
Mobile (casters, locking brake)	Art. No. 60.30.116



<b>Stand US III*,</b> 14 pairs supporting rails, side panels, rear panel and top	W: 33 1/4", D: 29", H: 27 3/8"
Standard	Art. No. 60.30.005
Mobile (casters, locking brake)	Art. No. 60.30.060



<b>Stand US III* Version UltraVent® (Type 61)</b> in conjunction with UltraVent® or exhaust hood, 20 pairs supporting rails, <b>extra height to 37 5/8"</b>	W: 33 1/4", D: 29", H: 37 5/8"
Standard	Art. No. 60.30.066
Mobile (casters, locking brake)	Art. No.: 60.30.121



<b>Stand US IV*,</b> 14 pairs supporting rails, hinged doors, closed on all sides	W: 33 1/4", D: 29", H: 27 3/8"
Standard	Art. No. 60.30.122
Mobile (casters, locking brake)	Art. No. 60.30.123
Integrated fat drain	Art.-No. 60.30.125

<b>Thermocabinet*,</b> temperature range 85 °F – 176 °F	W: 33 1/4", D: 29", H: 27 3/8"
Standard	Art. No. 60.30.135
Mobile (casters, locking brake)	Art. No. 60.30.136

# Stands, base cabinets and Thermocabinets

## Type 62 and 102



<b>Stand UG I,</b> all sides open	W: 42", D: 31 1/2", H: 27 3/8"
Standard	Art. No. 60.30.004
Mobile (casters, locking brake)	Art. No. 60.30.058
Integrated fat drain	Art. No. 60.30.181



<b>Stand UG II,</b> 14 pairs supporting rails, Side panels and top	W: 42", D: 37", H: 27 3/8"
Standard	Art. No. 60.30.117
Mobile (casters, locking brake)	Art. No. 60.30.118



<b>Stand US III*,</b> 14 pairs supporting rails, Side panels, rear panel and top	W: 42", D: 37", H: 27 3/8"
Standard	Art. No. 60.30.006
Mobile (casters, locking brake)	Art. No. 60.30.062

<b>Stand US III* Version UltraVent®</b> (Type 62) in conjunction with UltraVent® or exhaust hood, 20 pairs supporting rails, <b>extra height to 37 5/8"</b>	W: 33 1/4", D: 29", H: 37 5/8"
Standard	Art. No. 60.30.132
Mobile (casters, locking brake)	Art. No. 60.30.133



<b>Stand US IV*,</b> 14 pairs supporting rails, with hinged doors, closed on all sides	W: 42", D: 37", H: 27 3/8"
Standard	Art. No. 60.30.126
Mobile (casters, locking brake)	Art. No. 60.30.127
Integrated fat drain	Art. No. 60.30.129



<b>Thermocabinet*,</b> temperature range 85 °F – 176 °F	W: 42", D: 37", H: 27 3/8"
Standard	Art. No. 60.30.070
Mobile (casters, locking brake)	Art. No. 60.30.071

\* = special order items

# Special grid shelf

## Hinging rack for table-top units 61–101



### Special grid shelf Type 61

\*Grills, chickens

Art.-No. 60.61.081

### Special grid shelf Type 101

\*Grills, chickens

Art.-No. 60.11.138

Special grid shelf Type 101

## Transport trolley for mobile oven rack



Standard transport trolley  
Type 61/101



Height-adjustable transport  
trolley Type 61/101

### Standard transport trolley for:

- Stands, height 27 3/8"

### Height-adjustable transport trolley for:

- Worktops to 49 3/4" in height
- Stands extra height to 37 5/8"
- Combi-Duo installation

Type 61/101 Standard

W: 21 1/2", D: 34", H: 39"

Art. No. 60.60.020

Type 61/101  
height-adjustable \*

W: 22", D: 42", H: 37 3/8 – 52 3/8"

Art. No. 60.60.188

Type 62/102 Standard

W: 29", D: 38", H: 39"

Art. No. 60.60.678

Type 62/102  
height-adjustable \*

W: 29", D: 47", H: 37 3/8 – 52 3/8"

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, table-top units 61–102



Mobile oven rack Type 102    Mobile oven rack Type 101

Type 61	Standard	6 racks	Art. No. 60.61.058
	Grilled chickens *		Art. No. 60.61.064
Type 62	Standard	6 racks	Art. No. 60.62.057
Type 101	Standard	10 racks	Art. No. 60.11.120
	Grilled chickens *		Art. No. 60.11.125
Type 102	Standard	10 racks	Art. No. 60.12.059

**Run-in rail needed!**

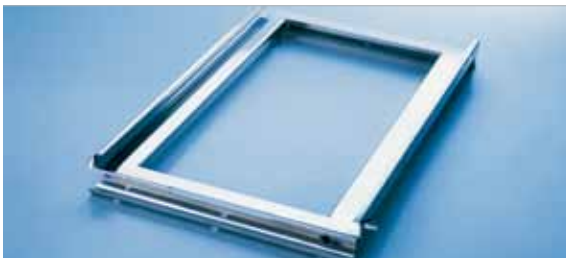
## Mobile oven rack, floor units 201–202



Mobile oven rack Type 201    Mobile oven rack Type 202

Type 201	20 racks	W: 21", D: 32", H: 68"	Art. No. 60.21.177
Type 202	20 racks	W: 27", D: 39 7/8", H: 68"	Art. No. 60.22.086

## Run-in rail



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

\* = special order items

# 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 SelfCooking Center® Model  
pack of 100 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 SelfCooking Center® Model  
pack of 100 Art. No. 56.00.210

Rinse Aid Tabs for SelfCooking Center® Model  
pack of 50 Art. No. 56.00.211



RATIONAL Special Cleaner soft,  
(for CPC with CleanJet® and for manual cleaning)  
10 liter canister Art. No. 9006.0136

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

RATIONAL Rinse Aid, (only for CPC with CleanJet®)  
10 liter 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 (6.5 ft.) USB connecting cable

Art. No. 60.70.398

### CombiLink® Accessories

RS 232 connecting cable (33 ft.) for the connection of further SelfCooking Center® and CombiMaster units

Art. No. 8817.1042

USB connecting cable (6.5ft.) for the connection of further SelfCooking Center® units

Art. No. 40.01.601

## RATIONAL USB memory stick



### USB memory stick

USB memory stick for cooking programmes and HACCP data

Art.-Nr. 42.00.035

\* = special order items

# Gastronorm Accessories for Professionals

## Containers, stainless steel



Depth (Art. No.)	3/4"	1 1/2"	2 1/2"	4"
1/3 GN (12" x 7")	6013.1302	6013.1304	6013.1306	
1/2 GN (12" x 10")	6013.1202	6013.1204	6013.1206	6013.1210
1/1 GN (12" x 20")	6013.1102	6013.1104	6013.1106	6013.1110
2/1 GN (24" x 20")	6013.2102	6013.2104	6013.2106	6013.2110

## Perforated containers, stainless steel



Depth (Art. No.)	2 1/2"	4"	6"
1/2 GN CNS (12" x 10")	6015.1265	6015.1295	6015.1215
1/1 GN (12" x 20")	6015.1165	6015.1195	6015.1115
1/1 GN (12" x 20") with hinged handles	6016.1195	6016.1115	
2/1 GN (24" x 20")	6015.2165	6015.2195	

## Perforated baking trays



12" x 20"	Art. No. 6015.1103
24" x 20"	Art. No. 6015.2103

## Roasting and baking trays



12" x 20"	Art. No. 6013.1103
24" x 20"	Art. No. 6013.2103

## Containers, granite enamelled



Depth (Art. No.)	3/4"	1 1/2"	2 1/2"
(12" x 10")	6014.1202	6014.1204	6014.1206
(12" x 20")	6014.1102	6014.1104	6014.1106
(24" x 20")	6014.2102	6014.2104	6014.2106

## 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				
<b>Duck Superspike Capacity E8:</b>	6035.1009	2.200 g	8	16	16	32	32	64

\* Only in conjunction with hinged rack for grilling or mobile oven rack for grilling chickens.

## Grids



12" x 20" Stainless steel	Art. No. 6010.1101
24" x 20" Stainless steel	Art. No. 6010.2101

## Rib grid



Rib grid	Art.-Nr. 6035.1018
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\* = special order items

# Gastronorm Accessories for Professionals

## RATIONAL muffin and timbale moulds



12" x 20" (1/1 GN)

Art. No. 6017.1002

24" x 20" (2/1 GN)

Art. No. 6017.1001

## Multibaker



12" x 20" (1/1 GN)

Art. No. 60.71.157

## RATIONAL Potato Baker



12" x 20"

Art. No. 6035.1019

## Grill and pizza tray



12" x 20" (1/1 GN)

Art. No. 60.70.943

## CombiFry®



12" x 10"

Art. No. 6019.1250

12" x 20"

Art. No. 6019.1150

## CombiGrill



12" x 20"

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.

12" x 20" \*

Art. No. 8710.1135

24" x 20" \*

Art. No. 60.70.776

# Would you like a quotation?



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

**Fax**  
**US 847-755-9583**  
**CAN 905 567 2977**

## 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
	CombiGrill 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
	Perforated baking tray 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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