



# RATIONAL Accessories

## Discover new possibilities

SelfCookingCenter® whiteefficiency® and CombiMaster® Plus



# RATIONAL Accessories – as hard wearing as they come.

*Get the best out of your cooking appliance: with original RATIONAL accessories.*

Whether it's grilled steaks, succulent quiches or light pastries and crispy breaded products – enjoy pure variety, make the most of your cooking appliance and put an end to time-consuming tasks like turning or removing stubborn dirt.

The special characteristics of original RATIONAL accessories are the optimal heat transfer and extreme robustness and durability. The TriLax® coating has excellent non-stick properties, supports browning, is leach-resistant and is best suited for use at higher temperatures.

Our comprehensive range of accessories include special installation solutions to cleaning and care products, all of which are perfectly tailored to your specific requirements.



# RATIONAL Accessories – Your versatile companion.

- › *Gastronorm accessories for pros*  
*i.e.: Ideal for grilling, baking, roasting, deep-frying, steaming, Finishing®*
- › *Always the best installation solution*
- › *RATIONAL cleaning and care products*





# Grilling and roasting platter

*Juicy and crisp with the typical grill flavour*



- > Traditional grill pattern
- > Typical grilled flavour
- > Usable on both sides
- > Optimal non-stick properties
- > Easy to clean

Delight your guests with juicy grilled meat, fish or vegetables. With the grill side, you can very easily create the traditional grill patterns with the typical delicious grilled flavour.

The roasting side has a surrounding edge so that even the most fatty pan-fried cuts can cook securely and above all are crispy fried. The grilling and roasting platter is therefore the ideal addition for your à la carte.



TriLax

*Roasting side*



*Grill side*



# Grilling and pizza tray

*Crispy and succulent pizza the Italian way*



- > Fine grill pattern
- > Typical grilled flavour
- > Usable on both sides
- > Crispy and nicely browned baked goods
- > Optimal non-stick properties
- > Easy to clean

**TriLax**

You can use the baking side for fresh or convenience pizza as well as tarte flambée and traditional flat bread.

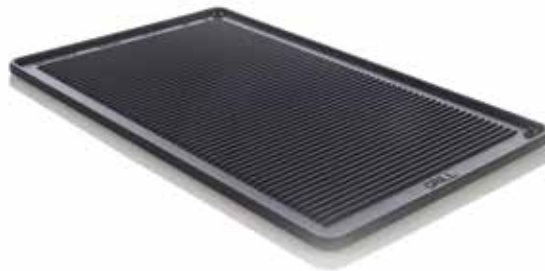
The excellent heat conductivity will give you optimal browning and crispiness every time.

The fine ribbed structure on the grilling side is particularly suitable for grilling vegetables, fish and other grilled products.

*Baking side*



*Grill side*



1/1 GN (325 x 530 mm)

No.: 60.70.943

Baker's standard (400 x 600 mm) No.: 60.71.237

# CombiGrill® grill

*Up to 160 rump steaks in only 15 minutes*



- > Traditional grill pattern
- > No preheating necessary
- > Also for large quantities
- > Optimal non-stick properties
- > Easy to clean

Thanks to its special design, the CombiGrill® grill is especially well suited for the preparation of large quantities of grilled products. The grilled products are simply placed on the cold CombiGrill® grill and loaded all at once. The CombiGrill® does not need preheating thanks to the excellent heat conductivity of its special alloy.



1/1 GN (325 x 530 mm)

No.: 6035.1017

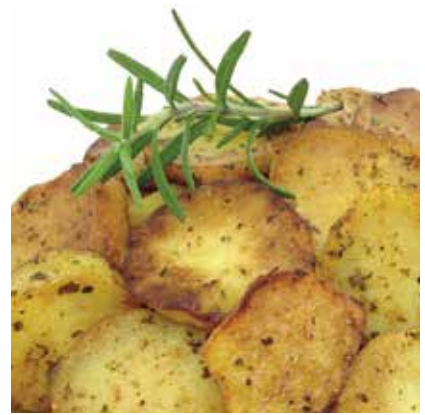




Deep frying

# CombiFry®

*200 portions of fries in 15 minutes*



For the first time, it is now possible to prepare large quantities of pre-fried products such as goujons, fish nuggets, fries and wedges without additional fat with the patented CombiFry®.

- > 95 % less fat
- > 40% fewer calories
- > Large quantities
- > Optimal browning and crispiness

Patent



1/2 GN (325 x 265 mm)

No.: 6019.1250

1/1 GN (325 x 530 mm)

No.: 6019.1150

*These brands recommend the RATIONAL CombiFry®*



*Large quantities of fries in only 15 minutes – CombiFry® makes it possible*

> 30 portions (6 kg) in a SelfCookingCenter® whiteefficiency® 61 with LevelControl®

> 60 portions (12 kg) in a SelfCookingCenter® whiteefficiency® 62 with LevelControl®

> 50 portions (10 kg) in a SelfCookingCenter® whiteefficiency® 101 with LevelControl®

> 100 portions (20 kg) in a SelfCookingCenter® whiteefficiency® 102 with LevelControl®

> 100 portions (20 kg) in a SelfCookingCenter® whiteefficiency® 201 with LevelControl®

> 200 portions (40 kg) in a SelfCookingCenter® whiteefficiency® 202 with LevelControl®

# Roasting and baking pan

*Classic pan dishes are child's play*



Patent pending

- > Always the right size 16 cm or 25 cm
- > Uniform browning from the waved floor
- > Easy to handle with side handles
- > Special edition for easy stacking
- > Carrier tray for secure and rust-free handling





*Roasting and baking pan small (16 cm)*



Roasting and baking pan	No.: 60.73.271
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Carrier tray	No.: 60.73.212
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Set (4 units including carrier tray)	No.: 60.73.286
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*Roasting and baking pan large (25 cm)*



Roasting and baking pan	No.: 60.73.272
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Carrier tray	No.: 60.73.216
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Set (2 units including carrier tray)	No.: 60.73.287
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With the roasting and baking pan, you can prepare almost all the classic pan dishes like Swiss Rösti, tortilla, quiches, pancakes or even small cakes like tarts tatin. The excellent heat conductivity will give you uniform browning all over the bottom in just a few minutes. Specially formed carrier trays, which are available in both sizes, ensure easy, secure and rust-free handling.



*Waved floor*



*Side handles*



*Stacking supports*



*Carrier tray for 25 cm pan*

# Roasting and baking trays

## *The all-rounder*



**TriLax**

### *Roasting and baking tray*

Whether its poultry pieces, medallions, bread rolls, croissants, danish pastries, roast potatoes and many others, you can prepare an unbelievable variety of different foods with the roasting and baking tray. Everything is uniformly browned, remains juicy and obtains a nice crust.

### *Roasting and baking trays*

1/1 GN (325 x 530 mm)	No.: 6013.1103
2/1 GN (650 x 530 mm)	No.: 6013.2103
Baker's standard (400 x 600 mm)	No.: 6013.1003



**TriLax**

### *Baking sheet perforated*

To crisp up all types of convenience baked goods.

### *Baking sheets perforated*

1/1 GN (325 x 530 mm)	No.: 6015.1103
2/1 GN (650 x 530 mm)	No.: 6015.2103
Baker's standard (400 x 600 mm)	No.: 6015.1000



- > Optimal uniformity
- > Large quantities
- > Great robustness
- > Easy to clean

# Granite-enameled containers

*Ideal for roasting, braising, pan frying and baking*



Granite-enameled containers by RATIONAL are almost indestructible. The corners of the containers are fully contoured so that no portions are lost when baking cakes or puddings.

Thanks to the excellent heat conductivity, the food is browned uniformly, whether it is a crispy breaded product, a juicy roast or pastries and other baking products.



	1/2 GN (325 x 265 mm)	1/1 GN (325 x 530 mm)
20 mm deep	No.: 6014.1202	No.: 6014.1102
40 mm deep	No.: 6014.1204	No.: 6014.1104
60 mm deep	No.: 6014.1206	No.: 6014.1106

	2/1 GN (650 x 530 mm)	Baker's standard (400 x 600 mm)
20 mm deep	No.: 6014.2102	No.: 6014.1002
40 mm deep	No.: 6014.2104	No.: 6014.1004
60 mm deep	No.: 6014.2106	No.: 6014.1006

- > Optimal uniformity
- > Universal use
- > Uniform browning
- > No portion losses
- > Great robustness





# Chicken and duck super spike

*Up to 96 chickens in only 40 minutes*



Patent

- > Juicy breast meat
- > Top crispiness
- > Short cooking times
- > Large quantities
- > Easy to handle

The vertical arrangement of the poultry and the associated chimney effect drastically shortens the cooking time. This means the breast meat is particularly juicy and the skin uniformly browned. Easy handling means that the accessory can be loaded quickly.



## Chicken super spike

## Appliance size and load quantity

Item no.	GN dimensions	Capacity	Product weight	61	101	62	102	201	202
6035.1015	1/2 GN	4 chickens	1,300 g	16	24			48	
6035.1016	1/1 GN	6 chickens	1,800 g	12	18	24	36	36	72
6035.1006	1/1 GN	8 chickens	1,300 g	16	24	32	48	48	96
6035.1010	1/1 GN	10 chickens	950 g	20	30	40	60	60	120
6035.1011		12 chickens*	950 g	24	36				

\* Only in connection with the grill system shelf rack or grill system mobile rack.

## Duck super spike

## Appliance size and load quantity

Item no.	GN dimensions	Capacity	Product weight	61	101	62	102	201	202
6035.1009	1/1 GN	8 ducks	2,200 g	8	16	16	32	32	64

# Multibaker

*Up to 160 fried eggs in 2 minutes*



The Multibaker is suitable for the preparation of fried eggs, omelets, Rösti or even tortillas, especially in large quantities. The special non-stick coating ensures that the food does not stick.

1/1 GN (325 x 530 mm)

No.: 60.71.157

- > *Uniform browning*
- > *Ideal for large quantities*
- > *Easy to clean*



# Muffin and timbal mould

*Baking can be that easy*

The muffin and timbal mould is made from highly flexible material and has optimal non-stick properties. With a fill volume of 100 ml, it is particularly suited for the preparation of vegetable flans, fish timbals, bread pudding, poached eggs and all kinds of desserts.

1/1 GN (300 x 400 mm)

No.: 6017.1002

2/1 GN (400 x 600 mm)

No.: 6017.1001

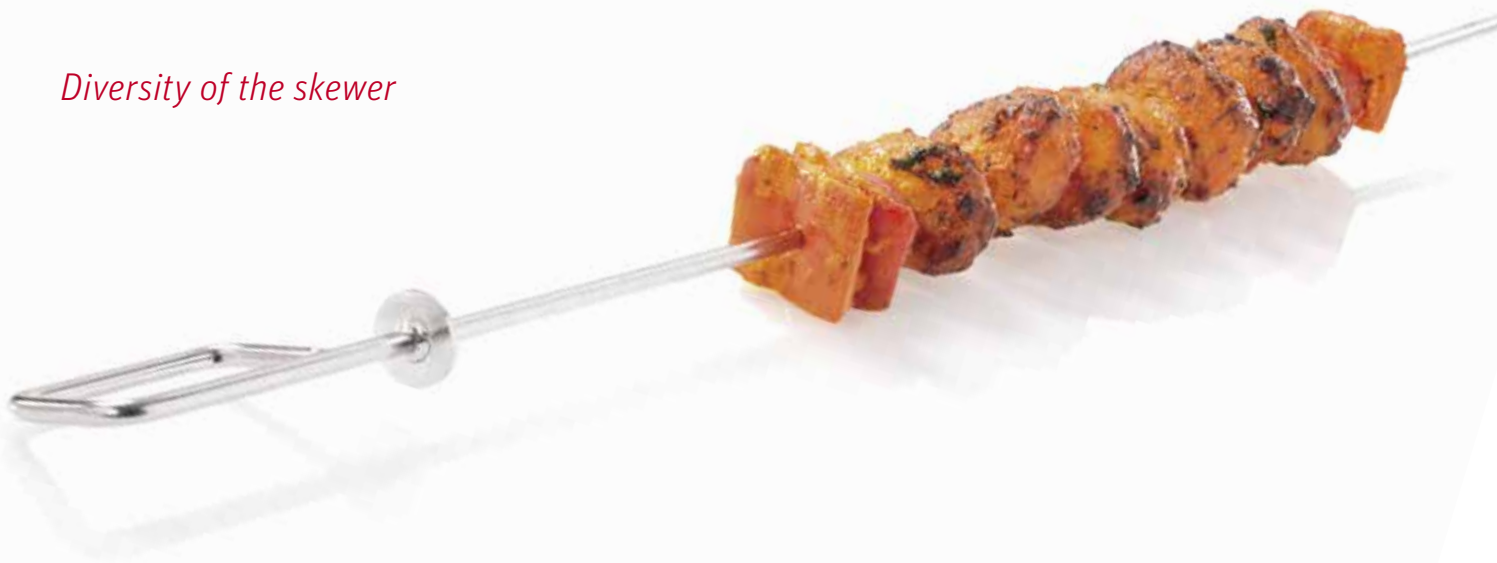


- > Highly flexible
- > Best non-stick properties
- > Ideal for delicate foods
- > Maximum robustness
- > Easy to clean



# Grill and tandoori skewer

## Diversity of the skewer



- > *Different cross-sections for universal use*
- > *Uniform browning on all sides*
- > *Easy to handle*

The grill and tandoori skewer has a remarkable number of possible uses. With round, square or triangular cross-section, we always have the right skewer for meat, fish, poultry or vegetables.



Patent

Grill and tandoori skewer frames 1/1 GN	No.: 60.72.224
Grill and tandoori skewer frames 2/1 GN	No.: 60.72.421
Set 1/1 GN*	No.: 60.72.414
Set 2/1 GN*	No.: 60.72.415
3x skewers ○ 5 mm, 530 mm long	No.: 60.72.416
3x skewers ○ 8 mm, 530 mm long	No.: 60.72.417
3x skewers □ 5 mm, 530 mm long	No.: 60.72.418
3x skewers □ 8 mm, 530 mm long	No.: 60.72.419
3x fish skewers □ 10 mm, 530 mm long	No.: 60.72.420

\* Set consists of: 1 x skewer frames with 5 different skewers.



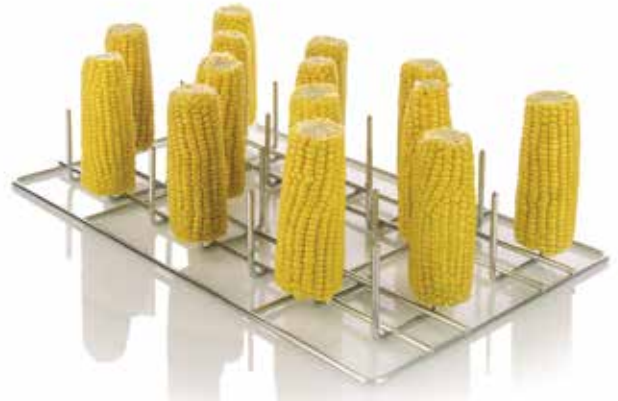
# Potato Baker

*Up to 560 baked potatoes – 50% quicker*

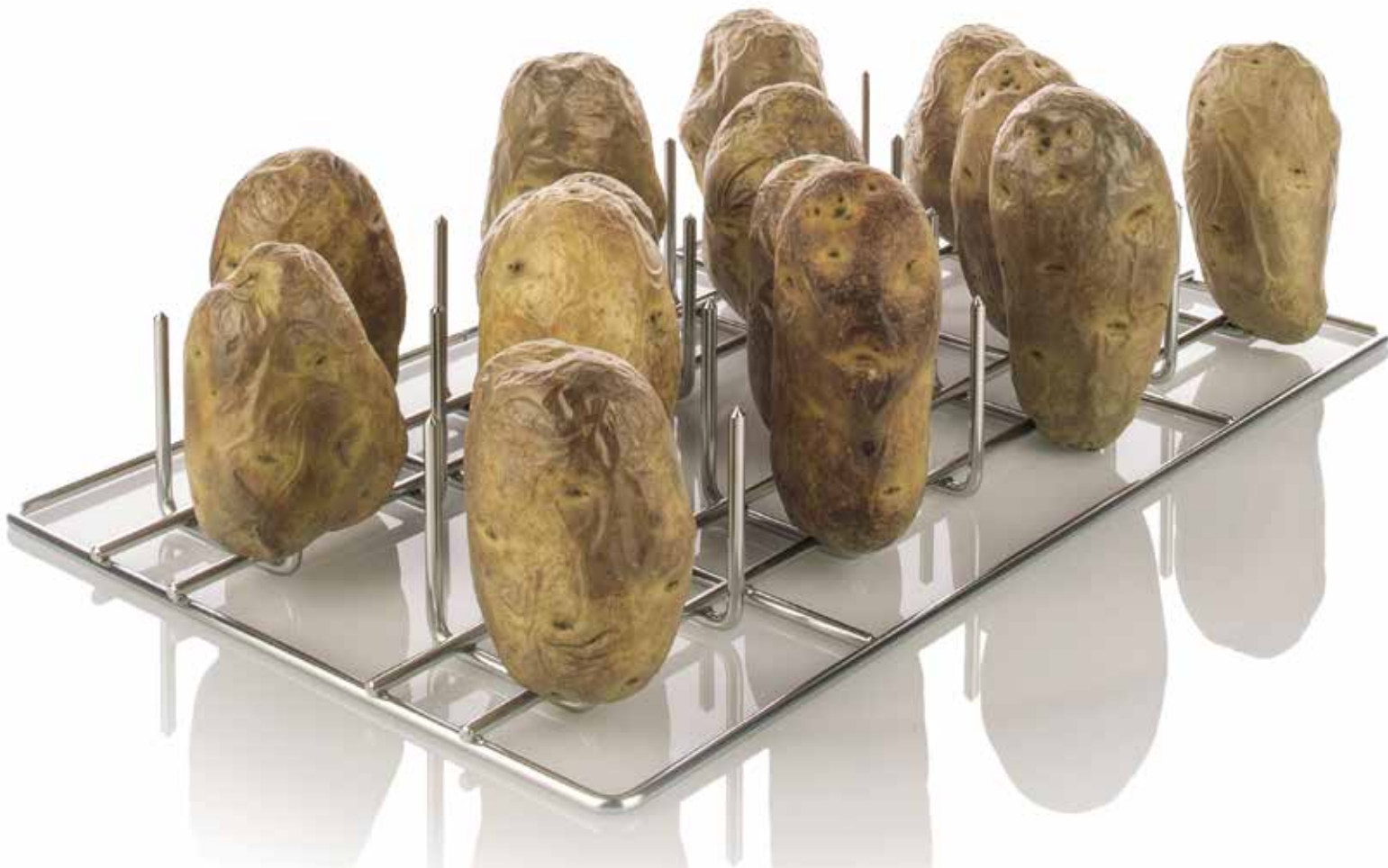
With the unique potato baker by RATIONAL, you can prepare baked potatoes or corn on the cob without aluminium foil and up to 50% quicker.

1/1 GN (325 x 530 mm)

No.: 6035.1019



- > *Up to 50% quicker*
- > *Large quantities of top quality*
- > *Easy to handle*
- > *Effortless cleaning*



# Spare Rib grill

*Delicate pre-cooking overnight and grill to finish as and when required*

The vertical arrangement of the spare ribs on the grill means that full use is made of the cooking appliance with up to 80 kg per load. After pre-cooking, the spare ribs are crisped as and when required.

1/1 GN (325 x 530 mm)

No.: 6035.1018



# Lamb and suckling pig spit

*Put on the spike, mount – ready*

For problem-free preparation of whole lamb or suckling pig.

Model 101/102/201/202 up to 12 kg (1/1 GN)	No.: 60.70.819
Model 201 up to 30 kg (1 skewer with carrier)	No.: 6035.1003
Model 202 up to 30 kg (1 skewer with carrier)*	No.: 6035.1002
Optional skewer	No.: 8710.1065

\* Skewer for second lamb or suckling pig optional.





# VarioSmoker

*Rediscover smoked meats*



Give meat, fish and vegetables an aromatic smoke flavour and an unmistakable colour. Your products will be given a natural smoky flavour, which you can regulate exactly how you like it.

Anyone with a RATIONAL unit can now prepare smoked foods without a smoking chamber. The new VarioSmoker makes this possible, which you can use as an accessory in your appliance. Quick, easy and cost-efficient.

RATIONAL VarioSmoker

No.: 60.73.008



# RATIONAL GN Accessories

*Highest quality, robust and versatile*

## Container perforated, rust-free stainless steel

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



## Container, rust-free stainless steel

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



## Grid, rust-free stainless steel

1/1 GN (325 x 530 mm)	No.: 6010.1101
2/1 GN (650 x 530 mm)	No.: 6010.2101
Baker's standard (400 x 600 mm)	No.: 6010.0103



# Finishing® systems for banqueting

*Makes events a pleasure*

Regardless of whether it's 20, 100 or several thousands of meals, with Finishing® food is perfectly prepared without the stress and hectic rush. According to the number of guests, the plates are filled cold and then stored cooled in mobile plate racks. Just before the food is needed, the plates are prepared for service at the same time with Finishing®, without the stress and additional staff.



**Banqueting systems for table-top appliances, consisting of:**  
*mobile plate racks, Thermocover and transport trolleys*

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

Run-in rail included!

**Banqueting systems for stationary appliances, consisting of:**  
*Mobile plate rack and Thermocover*

Model 201	60 plates	No.: 60.70.404
	50 plates	No.: 60.70.802
Model 202	100 plates	No.: 60.70.405

## **Thermocover**

With the RATIONAL Thermocover dishes can be "parked hot" for up to 20 minutes after Finishing®.

Model 61	No.: 6004.1007
Model 62	No.: 6004.1016
Model 101	No.: 6004.1009
Model 102	No.: 6004.1014
Model 201	No.: 6004.1011
Model 202	No.: 6004.1012
Combi-Duo 61/101 base	No.: 60.70.856
Combi-Duo 62/102 base	No.: 60.70.884





#### Mobile plate rack (plates up to Ø 31 cm)

	Number of plates	max. Height of plate	max. Height of the dish	
Model 61	20 plates	25 mm	53 mm	No.: 60.61.047
	15 plates	32 mm	70 mm	No.: 60.61.128
Model 62	34 plates	27 mm	56 mm	No.: 60.62.017
	24 plates	38 mm	76 mm	No.: 60.62.061
Model 101	32 plates	25 mm	53 mm	No.: 60.11.030
	26 plates	32 mm	70 mm	No.: 60.11.149
Model 102	52 plates	27 mm	56 mm	No.: 60.12.022
	42 plates	38 mm	76 mm	No.: 60.12.062
Model 201	60 plates	25 mm	53 mm	No.: 60.21.099
	50 plates	32 mm	70 mm	No.: 60.21.104
Model 202	120 plates	25 mm	53 mm	No.: 60.22.108
	100 plates	32 mm	65 mm	No.: 60.22.109
	84 plates	38 mm	76 mm	No.: 60.22.182

Model 61, 101, 62 and 102: Run-in rail included!

#### Transport trolley with Thermocover base for Combi-Duo

The combination of “height-adjustable transport trolley” and “Thermocover base” was developed especially for the Finishing® with Combi-Duo appliances.

Model 61/101 No.: 60.70.920  
(transport trolley 60.60.188 and Thermocover 60.70.856)

Model 62/102 No.: 60.70.918  
(transport trolley 60.60.160 and Thermocover 60.70.884)



#### Run-in rail for mobile oven rack

For table-top appliances model 61, 62, 101 and 102, a run-in rail is required for the use of mobile oven racks or mobile plate racks.

Model 61/101	No.: 60.61.226
Model 62/102	No.: 60.62.094

#### Transport trolley for mobile oven rack

Transport trolley standard for:

> Base frames, height 671 mm

Model 61/101	No.: 60.60.020
Model 62/102	No.: 60.60.678

Transport trolley height-adjustable for:

> Workbench up to height 1,265 mm

> Base frame raised to 931 mm

> Combi-Duo

Model 61/101	No.: 60.60.188
Model 62/102	No.: 60.70.160



# Always the perfect solution

## Vapour exhaust hood

Vapours are automatically extracted when opening the cooking chamber door supported by a blower (without condensation technology). The installation is simple and subsequently possible at all times. An external connection is necessary.

## UltraVent®

Emitted steam is bound and discharged by the condensation technology of the UltraVent®. Measures which require a substantial amount of work for installations of exhaust air technology are not necessary. The installation is simple and subsequently possible at all times. An external connection is not necessary.

## UltraVent® Plus

In addition to the condensation technology of the UltraVent®, the UltraVent® Plus is fitted with a special filter technology. This way vapours as well as irritating fumes, as produced during grilling and frying, are avoided. RATIONAL appliances can thus also be installed at critical locations such as front areas.



**UltraVent®**

		Vapour exhaust hood	UltraVent®	UltraVent® Plus
Model 61/101	Electric	No.: 60.72.313	60.72.320	60.72.202
	Gas*	No.: 60.72.317	60.72.323	
	Combi-Duo**	No.: 60.72.316	60.72.322	60.72.203
Model 62/102	Electric	No.: 60.72.318	60.72.325	60.72.204
Model 201	Electric	No.:	60.72.326	60.72.205

UltraVent®, UltraVent® Plus and exhaust hood left-sided hinge appliances on request!

\* For UltraVent® and exhaust hood in gas versions, the exhaust gases must be led through a chimney or in a separate ventilation hood.

\*\* UltraVent® Plus may not be mounted on the mobile Combi-Duo.



## Trolley ramp

Inclines (up to 3%) in the kitchen floor can be compensated for with the trolley ramp. It is thus ensured that the mobile rack can be run into the RATIONAL appliance impact-free.

Model 201	No.: 60.21.080
Model 202	No.: 60.22.181



## Appliance and mobile oven rack elevation

The ground clearance of the RATIONAL appliance is increased by 70mm. Only in combination with the mobile rack elevation.

Appliance elevation model 201/202	No.: 60.70.407
Mobile oven rack elevation model 201	No.: 60.21.184
Mobile oven rack elevation model 202	No.: 60.22.184



#### **Heat shield for left side wall**

The subsequent installation of the heat shield allows radiating heat sources (e.g. grill) to be placed close to the left side wall.

Model 61	No.: 60.70.390
Model 62	No.: 60.70.392
Model 101	No.: 60.70.391
Model 102	No.: 60.70.393
Model 201	No.: 60.70.394
Model 202	No.: 60.70.395



#### **Flow guard (only for gas appliances)**

For discharging the exhaust gas through a pipe (exhaust gas pipe diameter 180mm).

Model 61	No.: 70.00.737
Model 62	No.: 70.00.768
Model 101	No.: 70.00.757
Model 102	No.: 70.00.769
Model 201 (with sound damper)	No.: 70.00.770
Model 202 (with sound damper)	No.: 70.00.771



#### **handle holder for mobile oven rack**

The handle of the mobile oven rack has its fixed place and is within easy reach. (included in scope of delivery of the appliance)

Model 201/202	No.: 60.72.378
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#### **Appliance connection kit, model 61-202**

Consisting of water inflow hose (2 m) and waste water pipe DN 50.

Model 61 – 202	No.: 60.70.464
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#### **Condensation breaker**

Produces an accelerated stimulation of steam and other waste steam from the ventilation pipe. Steam and waste steam can thus be guided specifically into an extraction system using a pipeline.

Model 61, 101, 62	No.: 60.72.591
Model 102	No.: 60.72.592
Model 201, 202	No.: 60.72.593



#### **Wall attachment, model 61**

For the space-saving wall attachment (without mounting material). The attachment and mounting material are to be applied in consultation with an architect/structural engineer and the building owner.

Model 61	No.: 60.70.963
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# Combi-Duo

*Double the flexibility without additional space requirements*

The combination of two RATIONAL appliances simply mounted on top of each other opens up new possibilities even when space in the kitchen is limited. You can work in different modes of operation without additional space requirements – this brings maximum flexibility.



## *SelfCookingCenter® whiteefficiency® and CombiMaster® Plus 61 and 101*

Lower unit	Upper unit	Model 61 Electric	Model 61 Gas
Model 61 electric Model 101 electric	Rollers	No.: 60.71.925	No.: 60.71.925
	Feet 150 mm	No.: 60.71.926	No.: 60.71.926
	Mobile	No.: 60.71.927	No.: 60.71.927
Model 61 Gas	Rollers		No.: 60.71.928
	Feet 150 mm		No.: 60.71.929
	Mobile		No.: 60.71.930

Base frame UG 1 for Combi-Duo model 61 on 61	
Height 210 mm (for Combi-Duo with unit legs only)	No.: 60.30.362
Mobile base frame UG 1 for Combi-Duo model 61 on 61	
Height 210 mm (for Combi-Duo with unit legs only)	No.: 60.30.363
UltraVent® condensation hood for Combi-Duo electric appliances	No.: 60.72.322
Exhaust hood for Combi-Duo electric appliances	No.: 60.72.316
Height-adjustable transport trolley model 61/101	No.: 60.60.188
Integrated fat drain kit for legs and mobile variants	No.: 60.73.303
Integrated fat drain kit for 61E/61E on floor unit I 210 mm	No.: 60.73.301
Transport trolley for integrated fat drain collector	No.: 60.73.309

*SelfCookingCenter® whiteefficiency® and CombiMaster® Plus 62 and 102*

Lower unit \ Upper unit		Model 62 Electric	Model 62 using gas
Model 62 electric Model 102 electric	Rollers	No.: 60.71.931	No.: 60.71.931
	Feet 150 mm	No.: 60.71.932	No.: 60.71.932
	Mobile	No.: 60.71.933	No.: 60.71.933
Model 62 Gas	Rollers		No.: 60.71.934
	Feet 150 mm		No.: 60.71.935
	Mobile		No.: 60.71.936
Base frame UG 1 for Combi-Duo model 62 on 62			
Height 210 mm (for Combi-Duo with unit legs only)			No.: 60.30.365
Mobile base frame UG 1 for Combi-Duo model 62 on 62			
Height 210 mm (for Combi-Duo with unit legs only)			No.: 60.30.366
Height-adjustable transport trolley model 62/102			No.: 60.70.160
Integrated fat drain kit for legs and mobile variants			No.: 60.73.304
Integrated fat drain kit for 62E/62E on base frame I 210 mm			No.: 60.73.302
Transport trolley for integrated fat drain collector			No.: 60.73.309



*Choose from three set-up options*



- > **With rollers**  
Maximum rack height 1.60 m.  
Movable for easy cleaning.  
Floor channel drain required!



- > **RATIONAL appliance legs 150 mm**  
Maximum rack height 1.68 m.  
If no floor channel drain is available.



- > **Mobile with castors**  
Maximum rack height 1.72 m.  
2 castors with brakes.

# Base frames and floor cabinets

*For stable installation of appliances*

Base frames and floor cabinets made of high-quality stainless steel are available to you for the stable installation of your RATIONAL appliance. All base frames and floor cabinets are designed according to applicable hygiene standards.



*Base frame UG I*



*Base frame UG II*



*Base frame UG II Baker's standard*



*Floor cabinet US III*



*Floor cabinet US IV*



	<i>Model 101 and 102</i>	<i>Model 101 and 102</i>
<b>Base frame UG I</b> , open on all sides	B 843   D 587   H 671 mm	B 1,065   D 799   H 671 mm
Standard	No.: 60.30.320	No.: 60.30.324
Mobile (castors, brakes)	No.: 60.30.321	No.: 60.30.325
<b>Base frame UG II</b> , 14 pairs of supporting rails, side walls and ceiling	B 845   D 724   H 671 mm	B 1,067   D 934   H 671 mm
Standard	No.: 60.30.328	No.: 60.30.331
Mobile (castors, brakes)	No.: 60.30.329	No.: 60.30.332
<b>Base frame UG II Baker's standard</b> , 14 pairs of supporting rails 400 x 600 mm, side walls and ceiling	B 845   D 732   H 671 mm	
Standard	No.: 60.30.836	
Mobile (castors, brakes)	No.: 60.30.837	
Version UltraVent® (model 61)	No.: 60.30.838	
<b>Floor cabinet US III</b> , 14 pairs of supporting rails, side walls, rear wall and ceiling	B 845   D 724   H 671 mm	B 1,067   D 934   H 671 mm
Standard	No.: 60.30.334	No.: 60.30.339
Mobile (castors, brakes)	No.: 60.30.335	No.: 60.30.340
<b>Floor cabinet US III UltraVent® version</b> (model 61 or model 62) in combination with UltraVent® or exhaust hood, 20 pairs of supporting rails, elevated to 931 mm	B 845   D 724   H 931 mm	B 1,067   D 934   H 931 mm
Standard	No.: 60.30.337	No.: 60.30.342
Mobile (castors, brakes)	No.: 60.30.338	No.: 60.30.343
<b>Floor cabinet US IV</b> , 14 pairs of supporting rails, double wing doors, closed on all sides	B 845   D 724   H 671 mm	B 1,067   D 934   H 671 mm
Standard	No.: 60.30.344	No.: 60.30.348
Mobile (castors, brakes)	No.: 60.30.345	No.: 60.30.349

## Accessory for mobile catering



### Catering Kit

This accessory (frame and stainless steel legs) is mounted under the appliance instead of the normal appliance legs. The side robust bracket is for protection and easy movement.

Model 61/101	No.: 60.73.111
Model 62/102	No.: 60.73.141

### Floor cabinet UG II Catering

14 pairs of support rails. Side walls and ceiling closed, rear side open, reinforced sides. Four stainless steel castors with Ø 200 mm. Only in combination with the Catering kit.

B 1,188 | D 724 | H 778 mm

Model 61/101	Mobile	No.: 60.30.890
Model 62/102	Mobile	No.: 60.30.891

# Care products



## Cleanliness – hygiene – brilliance and health protection

RATIONAL care products are individually tailored to the requirements of optimal care for RATIONAL appliances and fulfil the highest quality requirements.



### *The RATIONAL cleaning tab for all SelfCookingCenter® appliances*

The cleaning tabs developed by RATIONAL with new intensive active ingredient complex guarantee maximum cleaning power at all times. They are highly concentrated and thus very economical.

Cleaning tabs, 100 units

No.: 56.00.210

### *The RATIONAL Care tab for all SelfCookingCenter® with Care Control.*

Highly effective care substances provide active protection and decisively extend the useful life of your SelfCookingCenter®. Special descaler contained in the Care Tabs prevents scale deposits from forming. Maximum operating safety without water softening and time-consuming descaling is always secured.

Care tabs, 100 units

No.: 56.00.562



### *The RATIONAL clear rinsing tab for SelfCookingCenter® without CareControl*

Highly effective care substances provide active protection and decisively extend the useful life of your SelfCookingCenter®. The cooking chamber will be hygienically clean and gleaming.

Clear rinsing tabs, 50 units

No.: 56.00.211



### *The RATIONAL defoamer tab for all SelfCookingCenter® appliances*

Defoamer tabs for reducing foam with high foaming water qualities.

Defoamer tabs, 120 units

No.: 56.00.598



### *Liquid cleaning agent for all CombiMaster® and ClimaPlus Combi® appliances*

The RATIONAL liquid cleaning agent and clear rinsing agent were specially developed in our laboratories. They form the perfect unit for hygienic cleanliness and care.

Special cleaning soft – for kitchen dirt < 200 °C non-corrosive,

10 litre (for CPC with CleanJet® and for manual cleaning)

No.: 9006.0136

Grill cleaner for stubborn dirt, 10 litre

(for CPC with CleanJet® and for manual cleaning)

No.: 9006.0153

Clear rinsing agent, 10 litre (only for CPC with CleanJet®)

No.: 9006.0137



### *Descaler, descaler pump*

For the effective descaling of the steam generator with special care substances.

Descaler, 10 litre

No.: 6006.0110

Electrical descaler hand pump

No.: 60.70.409



### *Hand pressure spraying pistol*

The hand pressure spraying pistol produced from stable plastic is extra easy to handle and robust. By using the installed pump mechanism you produce the excess pressure so that you spray the places which are to be cleaned with one press of the button.

Hand pressure spraying pistol for manual cleaning

No.: 6004.0100

# KitchenManagement System

## *Your virtual assistant*

With the new KitchenManagement System, you can automatically record all important HACCP data for as many RATIONAL appliance as you want through a network. In just a few seconds, create your own cooking programmes and manage them clearly in the library. Send cooking programmes or new updates to all connected RATIONAL appliances with the click of a mouse. With the Kitchen Management System, you will also have free access to the countless cooking programmes in ClubRATIONAL. The KitchenManagement System supports the following languages: English, German, Spanish, French and Italian.



### *KitchenManagement System*

Software package	No.: 60.72.660
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### *RATIONAL USB data storage device*

USB stick for cooking programmes and HACCP data	No.: 42.00.162
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# RATIONAL special accessories.

## Must-haves!



### *Accessory for the breakfast buffet*

- > Multibaker for fried eggs, pancakes or omelets
- > Roasting and baking tray for breakfast bacon, sausages and bread rolls
- > Roasting and baking pan for omelettes, scrambled eggs or pancakes

### *Accessories for à la carte*

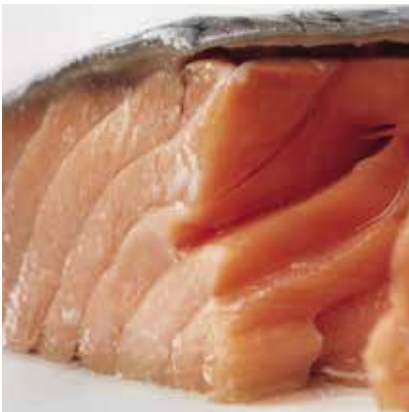
- > Roasting and baking tray for pan fried dishes
- > Granite-enameled containers (22 mm deep) for breaded products
- > Grilling and pizza platter for grilled meat, fish and vegetables as well as tarte flambée or pizza
- > Grilling and roasting platter for grilled meat, fish and vegetables as well as pan fried dishes
- > CombiFry® for wedges, nuggets, goujons or croquettes
- > Roasting and baking pan for Rösti, omelettes, tarte tatin

### *Accessories for Finishing® à la carte*

- > Grills, rust-free stainless steel for effortless plate loading

### *Accessories for mise en place or production*

- > Container, rust-free stainless steel
- > Container perforated, rust-free stainless steel for steamed dishes or fresh pasta
- > Grills, rust-free stainless steel for large roasts
- > Chicken and duck super spike
- > Enameled container for braising, tray bakes and cake batter
- > CombiGrill® grill for larger quantities of steak
- > Grill and pizza platter for grilled foods and bread
- > Spare ribs grill for precooking spare ribs
- > VarioSmoker for smoking
- > Roasting and baking pan for tortillas, tarte tatin or quiches



### *Accessories for baking*

- > Roasting and baking sheet for croissants or Danish pastries
- > Granite-enameled container (0,40 or 60mm deep) for tray bakes and cake batter
- > Perforated baking trays for bread and bread rolls
- > Grill and pizza platter for tarte flambée, pizza or bread
- > Muffin and timbal mould
- > Roasting and baking pan for cakes and pancakes



### *Accessories for grilling*

- > Grill and pizza platter for fine grill pattern and for baking
- > Grilling and roasting platter for a more coarse grill pattern and for pan frying
- > CombiGrill® grill for coarse grill pattern on steaks
- > Grill and tandoori skewer for cooking meat, fish, poultry and vegetables
- > Lamb and suckling pig spit for whole lamb and suckling pig

# Would you like a quote?

Company:	Contact person:	Shelley Catering Services Ltd
Street	Post code, town:	Unit 5 , The Grove, Park Road Swanley, Kent, BR8 8AJ, UK
Telephone:	Fax:	Tel: + 44 (0)1322 667 096 e-mail: service@shelleycateringservices.co.uk
e-mail:		

*Quote – please enter quantities and item numbers:*

Quantity	Item name:	Item number	Gastronorm
	Cleaning tabs 100 units per bucket	56.00.210	
	Care tabs 100 units per bucket	56.00.562	
	Clear rinsing tabs, 50 units per bucket	56.00.211	
	Grill cleaner, 10 litres per canister	9006.0153	
	CombiFry®	6019.1150	1/1 GN
	CombiGrill® grill with TriLax® coating	6035.1017	1/1 GN
	Grill and pizza platter with TriLax® coating	60.70.943	1/1 GN
	Grilling and roasting platter	60.71.617	1/1 GN
	Multibaker	60.71.157	1/1 GN
	Roasting and baking pan set (small)	60.73.286	1/1 GN
	Roasting and baking pan set (large)	60.73.287	1/1 GN
	Roasting and baking sheet with TriLax® coating	6013.1103	1/1 GN
	Perforated baking sheet with TriLax® coating	6015.1103	1/1 GN
	Super spike for H8 chickens	6035.1006	1/1 GN
	Muffin and timbal mould	6017.1002	1/1 GN
	Potato Baker	6035.1019	1/1 GN
	Spare Rib grill	6035.1018	1/1 GN
	Rust, stainless steel	6010.1101	1/1 GN
	Container, rust-free stainless steel		
	Container perforated, rust-free stainless steel		
	Container, granite-enameled		



**Shelley Catering Services Ltd**