

SelfCookingCenter® whitafficiency®



From the no. 1 in hot food preparation



Sustainable benefits.

We are always at your side.

Our comprehensive service ensures that you derive the maximum possible benefits from your investment right from the start – and continue to do so for the entire product life.



> *Advice and design*

We will be happy to advise you on solutions to the particular challenges of your kitchen. We will also provide free design suggestions for your new or converted kitchen.

> *Unit trials*

Simply contact our office to discuss trying out the RATIONAL SelfCookingCenter® whiteefficiency® for yourself. Just give us a call!

> *Installation*

The SelfCookingCenter® whiteefficiency® is simple to install. We also offer extensive installation solutions for all structural conditions. Our comprehensive network of RATIONAL SERVICE PARTNERS will provide rapid, expert installation.

> *Free Instruction*

One of our experienced RATIONAL master chefs can provide one-to-one instruction if required.

> *Academy RATIONAL*

Make the most of seminar programmes specially tailored to your needs, where you will become a SelfCookingCenter® professional under the instruction of experienced RATIONAL master chefs.

> *Chef@Line®*

Friendly help from one chef to another. If you have any application questions, you can call upon the experience of our RATIONAL master chefs 365 days a year. They will talk to you and quickly provide uncomplicated but technical advice and the tried and tested tips that you need.

> *ClubRATIONAL*

Keep up-to-date, visit the industry's unique knowledge and communication portal with lots of exciting and useful services, and share your first-hand knowledge and experience with other colleagues. With free update service for your SelfCookingCenter® whiteefficiency®.

> *RATIONAL SERVICE-PARTNER*

Never far away, always there for you. The comprehensive network of qualified and committed RATIONAL SERVICE-PARTNERS offers you reliable and rapid help on all technical problems, including guaranteed delivery of spare parts, technical hotline and emergency coverage at weekends.

> *Return and recycling*

The end is not really an end. Right at the start we mentioned how whiteefficiency® incorporates all aspects of resource efficiency, including the high-level recyclability of our old units which we will collect from you free of charge and feed back into our resource cycle. That does not mean the end of them; not least because the majority of our customers only part with their old units after many years in order to buy new ones.





Units	Model 61	Model 101	Model 62	Model 102	Model 201	Model 202
Electric and Gas						
Capacity	6 x 1/1 GN 30-80	10 x 1/1 GN 80-150	6 x 2/1 GN 60-160	10 x 2/1 GN 150-300	20 x 1/1 GN 150-300	20 x 2/1 GN 300-500
Number of meals per day	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
Lengthwise loading	847 mm	847 mm	1,069 mm	1,069 mm	879 mm	1,084 mm
Width	771 mm	771 mm	971 mm	971 mm	791 mm	996 mm
Depth	771 mm	1,042 mm	782 mm	1,042 mm	1,782 mm	1,782 mm
Height	782 mm	1,042 mm	R 3/4"	R 3/4"	R 3/4"	R 3/4"
Water inlet	R 3/4"	R 3/4"	R 3/4"	R 3/4"	R 3/4"	R 3/4"
Water outlet	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
Electric						
Weight	112.5 kg	132.5 kg	148.5 kg	173 kg	267 kg	346 kg
Connected load	11 kW	18.6 kW	22.3 kW	36.7 kW	37 kW	65.5 kW
Fuse	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 NAC 400 V	3 NAC 400 V	3 NAC 400 V	3 NAC 400 V	3 NAC 400 V	3 NAC 400 V
Dry Heat output	10.3 kW	18 kW	21.8 kW	36 kW	36 kW	64.2 kW
Steam output	9 kW	18 kW	18 kW	36 kW	36 kW	54 kW
Gas						
Weight	127 kg	149.5 kg	169.5 kg	203.5 kg	297.5 kg	374 kg
Height including 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 38/P	13 kW/14 kW	22 kW/24 kW	28 kW/31 kW	45 kW/50 kW	44 kW/48 kW	90 kW/100 kW
Max. nominal thermal load	13 kW/14 kW	22 kW/24 kW	28 kW/31 kW	45 kW/50 kW	44 kW/48 kW	90 kW/100 kW
Dry Heat 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
Steam output						

Functions

- > SelfCooki
- > 7 cooking
- > Combi Sit
- > 3 modes
- > 30 °C-300
- > Climafly
- > measure
- > one per
- > HiDensity
- > distribute
- > cooking
- > Integrate
- > outdoor

Features

- > Core ten
- > 6-point
- > 350 pro
- > 12 steps
- > 3-stage
- > 5 air sp
- > USB por



"We serve every dish within 9 minutes. With the automatic processes, we speed up by far and reach always perfect results. Freshness, our customers can taste."

Satinder Sarna, Managing Director

Kaffeine

Efficient production. Flexible service.

In preproduction, on the à la carte side or when setting out breakfast or lunch-time buffets, the chef has to be able to prepare a variety of dishes quickly and flexibly. But he also has to make sure that quality does not drop in the chaos of daily business and thus leave a negative impression on the guest's taste buds.

You can use the racks of a unique SelfCookingCenter® whiteefficiency® for an incredible range of cooking processes. You can do this more efficiently than with all the different cooking appliances, such as boilers, ovens, tilting pans, pots and pans, frying and grill plates which normally have to be kept at the right temperature. They are so simple to use. You insert **all the different food at the same time** rather than in succession. For example, you can cook pomfret, tandoori dishes and roast chicken, steamed dishes such as vegetables, fish or rice in a single load, with no taste transfer whatsoever. Efficient LevelControl® ensures that you have complete control over the cooking sequences for every type of food. Each rack level is individually monitored. Efficient LevelControl® automatically signals as soon as each food is ready. Efficient LevelControl® corrects the cooking time according to the amount of food and how often, and for how long, the door is opened, ensuring that everything is cooked to perfection – every time. Under control – consistently.

Varied mixed loads; ELC® knows how.



- > Displays which foods can be cooked together
- > Intelligent adjustment of the cooking time to the load size, and the number of times the door is opened, and for how long
- > Consistently high quality
- > Less stress and chaos
- > Replaces numerous special appliances
- > Saves energy compared to individual appliances
- > Production time cut by up to 30 % thanks to rolling load with ELC®





Exactly the same, rack after rack.

- > Intense colours
- > Hearty flavour
- > Maximum succulence and crunch

A new dimension in quality.

The large power reserves and precision control of humidity, air speed and cooking cabinet temperature enable the SelfCookingCenter® whitefficiency® to deliver uniform browning and cooking quality across every rack – from front to back, from top to bottom.

The food looks appetising, has an *intense colour* and does not lose moisture. Hearty flavour, *succulence and crunch*, combined with retained vitamins, minerals and nutrients are the cornerstones of a new dimension in food quality. Bakery quality soft baked goods are just as effortless, as are golden gratins, hot and succulent inside, browned to perfection on the outside and covered with an appetising crust, *even with large load sizes*.

Meat, fish, poultry, bakery products, egg and side dishes; everything is cooked to perfection in a particularly gentle way, but using the necessary power when needed. *Minimises waste and use of raw materials.*





Up to 30 % more capacity compared to previous model.

- > Minimal heating times
- > Constant grilling temperature of 300 °C
- > Efficient, hygienic fresh steam generation



Dynamic air mixing

The new, patented dynamic air mixing combined with the flow-optimised shape of the cooking cabinet ensures that the heat is optimally distributed in the cooking cabinet and is used exactly where it is needed. The fan impeller speeds are precisely regulated, intelligently modulating the air speed in the cooking cabinet. This means that the air flow is perfectly matched to the cooking level of the product with the result that the product receives exactly the amount of energy that it needs to ensure maximum uniformity.



Highly effective cooking cabinet dehumidification

The new active cooking cabinet dehumidification quickly and reliably takes effect, whatever the circumstances. This ensures crunchy crackling, crisp breaded coatings and succulent roasts – even with large quantities.



Pure, hygienic fresh steam

The powerful fresh steam generator with its new efficient steam control combines the benefits of cooking in water and maximum humidity with those of steaming. Resulting in minimal heating times, intense colour and appetising flavour. Not to mention the retention of vitamins and minerals. Constant steam temperatures at all times and maximum steam saturation guarantee the best food quality. The new steam control ensures that the hygienic fresh steam flows around the food constantly and gently. Not even the most sensitive products will dry out, and there is no need to use an water softener.

"This is what efficiency means to me: 72 cupcakes in only 20 minutes cooked the way I wanted it – next to 30% lower energy consumption. What should I say, I just love it."

Nadia Suryakanth, Owner, The CUPnCAKE Factory, Gurgaon, India

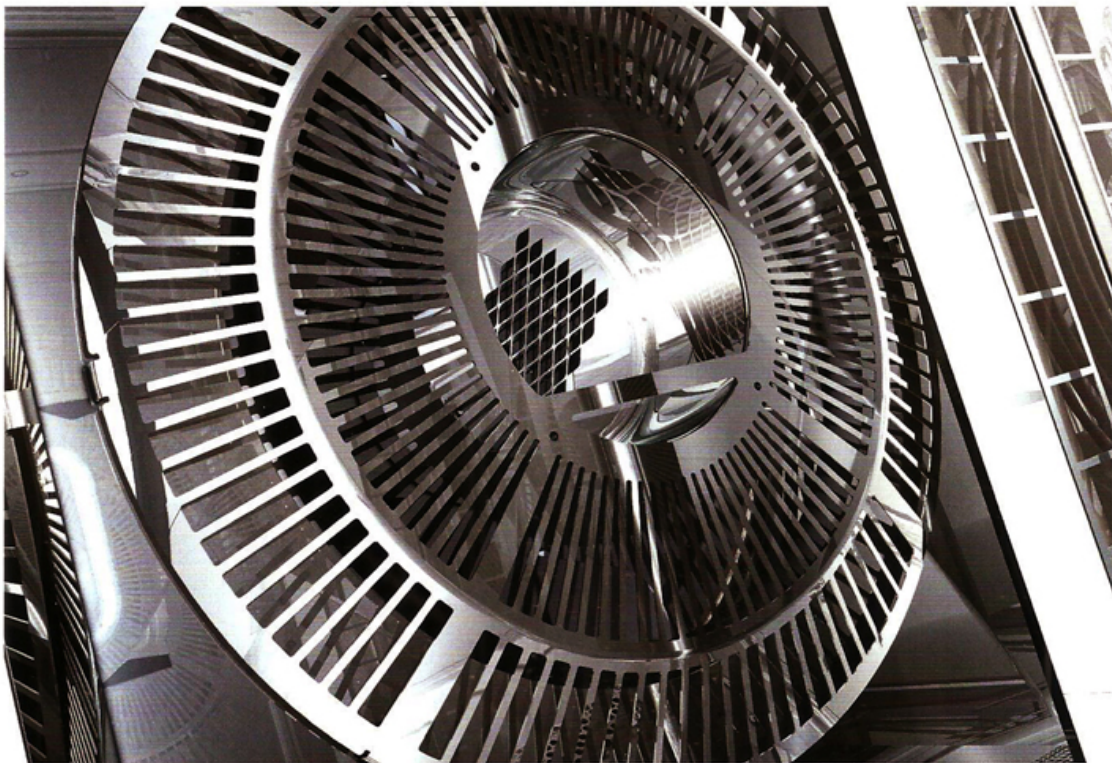
HiDensityControl® means peak performance. Timed to the second.

The new SelfCookingCenter® whiteefficiency® shines in terms of cooking quality and performance. The patented HiDensityControl® itself ensures maximum *uniformity every time*. It offers a powerful steam generator, dynamic air mixing and heat build-up and extremely effective dehumidification. It incorporates the *necessary reserve power* needed to perfectly coordinate the precise interaction between power, air humidity and air flow. This is the basis for consistence peak performance in every area, *rack after rack*, from front to back – particularly in large quantities.

Sample applications

Up to...

- > 100 tandoori chickens in 15 minutes
- > 80 kg vegetables in 15 minutes
- > 80 kg basmati rice in 35 minutes
- > 240 lamb chops in 12 minutes
- > 120 samosas in 20 minutes
- > 120 paneer tikka portions in 10 minutes
- > 200 rolls in 25 minutes
- > 400 portions of potato gratin in 80 minutes



So powerful. So many benefits!

This is made possible by our unique application knowledge that underlies every function. This knowledge is gathered and constantly updated by the *largest team of developers* in the market. Every year our master chefs and food scientists use around *25 tonnes of food* in order to identify the ideal and most *efficient cooking sequence* for every product, and in every size and load size. The result: whitefficiency®.

HiDensityControl®

The patented HiDensityControl® underlies the efficiency of the SelfCookingCenter® whitefficiency®. It promises the very highest food quality, in small batches of course, but in very large quantities as well. This demands a uniform and intensive distribution of heat, air and humidity within the cooking cabinet. The unrivalled champion in this field is SelfCookingCenter® whitefficiency®.

SelfCookingControl®

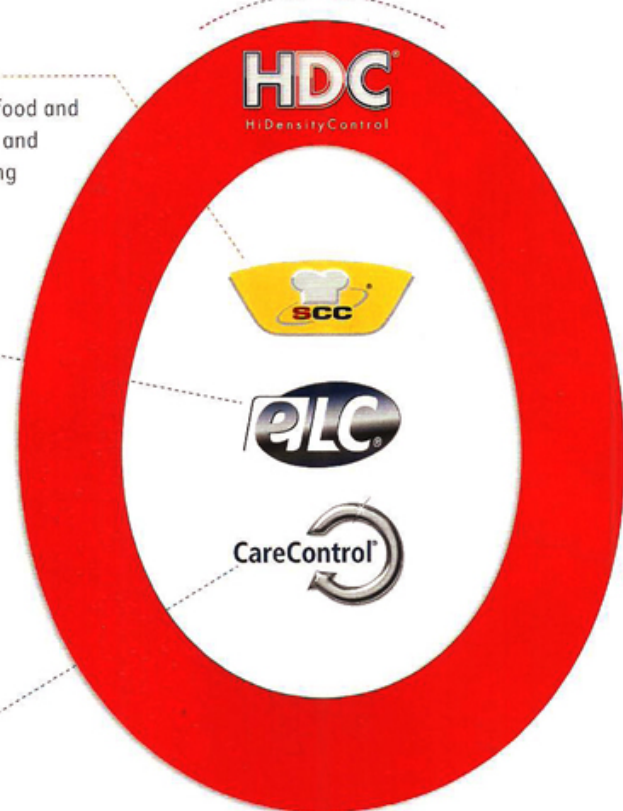
SelfCookingControl® uses sensors to detect the size of the food and the load size. The cooking process is constantly monitored and automatically and sensitively adjusted to suit the food being cooked. There *are no more routine* tasks such as turning or adjusting.

Efficient LevelControl®

Efficient LevelControl® – the tool that optimises food production during mise en place and, most of all, for à la carte cooking. The strengths of ELC® set whole new standards here where the need is for *effective mixed loads*, flexibility and speed of response. Rather than resorting to grill plate, oven or pan, you can use each rack individually for production, increase flexibility through the use of clever mixed loads and ultimately *save both time and energy*.

CareControl

The intelligent cleaning and care system automatically ensures *hygienic cleanliness* and allows your investment to retain its value in the long term. It uses only the amount of energy, water and chemicals that are actually needed for the level of soiling. There is no need for descaling at all. *You save time and money.*



Up to 30 % greater performance with guaranteed food quality and minimal consumption of resources compared to previous model.

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SelfCookingCenter® whiteefficiency®

