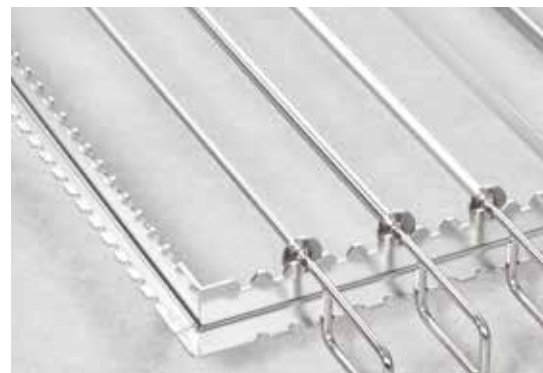




**RATIONAL accessories.**  
Discover new possibilities.





## **RATIONAL accessories.** Extreme durability.

Get the most out of your cooking appliance by using original RATIONAL accessories. Whether it's grilled steaks, delicious quiches, or light pastries and crispy breaded products, you can enjoy pure variety, efficiently utilize your cooking appliance, and put an end to time-consuming tasks, like turning or removing stubborn dirt.

The special features of original RATIONAL accessories are the optimal heat transfer and extreme robustness and durability. The TriLax coating has exceptional non-stick properties, supports browning, and is best suited for use at temperatures up to 575°F (300°C).

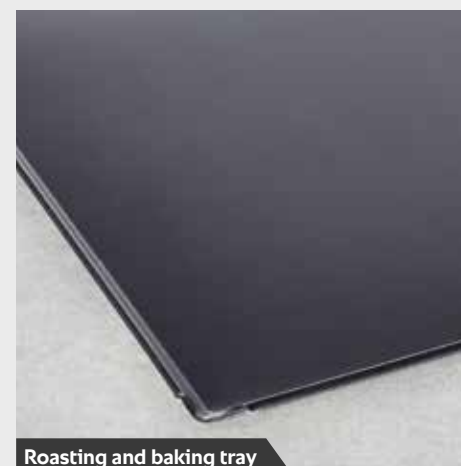
Our comprehensive portfolio of accessories ranges from special installation solutions to cleaning and care products, all of which are perfectly tailored to your specific requirements.



Grilling and roasting plate



Diamond and grill grate



Roasting and baking tray



Multibaker

### **RATIONAL accessories. Your versatile companion:**

- > Gastronorm accessories for professionals – ideal for grilling, baking, roasting, frying, steaming, Finishing®, and much more
- > Always the best installation solution
- > RATIONAL cleaning and care products

## Grilling and roasting plate.

Juicy and crispy with superior grill flavor.



Roasting side



Grill side



### Overview of advantages:

- > Traditional grill pattern
- > Superior grill flavor
- > Multifunctional – can be used on both sides
- > Optimal non-stick properties
- > Easy to clean

TriLax

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 grill flavor. The roasting side has a surrounding edge, so that even the most fatty pan-fried cuts can cook safely and above all are fried to crispy perfection. The grilling and roasting plate is therefore the ideal addition for your à la carte.

1/1 GN (12" x 20")

N°: 60.71.617

## Grill and pizza tray.

Crispy and succulent pizza.



Patent

Baking side



Patent

Grill side

You can use the baking side for freshly made or convenience pizza as well as tarte flambée and traditional flatbread. Withstanding temperatures of up to 575°F (300°C), 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.

### Overview of advantages:

- > Fine grill pattern
- > Superior grill flavor
- > Can be used on both sides
- > Crispy and nicely browned baked goods
- > Optimal non-stick properties
- > Easy to clean

TriLax

2/3 GN (12" x 14")

N°: 60.73.798

1/1 GN (12" x 20")

N°: 60.70.943

# Diamond and grill grate.

Up to 160 steaks medium in only 15 minutes.



Grill side



Diamond side



### Overview of advantages:

- > Two different grill patterns with just one grate
- > No preheating necessary
- > Also suitable for large quantities
- > Optimal non-stick properties
- > Easy to clean

TriLax

Thanks to its innovative design, the new diamond and grill grate offers you two different grill patterns with just one grate. Depending on which side you use, the diamond and grill grate will either give your products the classic grill stripes or the popular original American steakhouse pattern. It is extremely strong and durable. The TriLax coating has exceptional non-stick properties, supports browning, and is well-suited for use at temperatures up to 575°F (300°C). The products are simply placed on the cold diamond and grill grate and loaded all at once. Preheating is not required thanks to the excellent heat conductivity of its special alloy.

1/2 GN (12" x 10")	N°: 60.73.802
2/3 GN (12" x 14")	N°: 60.73.801
1/1 GN (12" x 20")	N°: 60.73.314

# CombiFry®.

200 portions of fries in 15 minutes.



Large quantities of fries in only 15 minutes – the CombiFry® makes this possible



Patent

- > 15 portions (6 lb) in one SelfCookingCenter® XS Model
- > 30 portions (13 lb) in one SelfCookingCenter® 61
- > 60 portions (26.5 lb) in one SelfCookingCenter® 62
- > 50 portions (22 lb) in one SelfCookingCenter® 101
- > 100 portions (44 lb) in one SelfCookingCenter® 102
- > 100 portions (44 lb) in one SelfCookingCenter® 201
- > 200 portions (88 lb) in one SelfCookingCenter® 202

The patented CombiFry® allows you to prepare large quantities of pre-fried products – such as fish sticks, fries or wedges – with no additional oil. Healthy and delicious.

These brands recommend the RATIONAL CombiFry®



### Overview of advantages:

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

1/2 GN (12" x 10")	N°: 6019.1250
2/3 GN (12" x 14")	N°: 60.73.619
1/1 GN (12" x 20")	N°: 6019.1150

## Roasting and baking pan.

Easily prepare classic pan-fried dishes now.



Set (Ø 6 1/4")



Set (Ø 9 7/8")



Patent pending

With the roasting and baking pan, you can prepare almost all of the classic pan-fried dishes, such as Swiss rösti, tortilla, quiches, pancakes, or even small cakes like tartes tatin. The excellent heat conductivity and the griddled surface ensure the best possible browning in minutes. Specially formed carrier trays, which are available in both sizes, ensure easy, secure, and slip-free handling.

### Overview of advantages:

- > Always the right size  
Ø 6 1/4" or 9 7/8"
- > Uniform browning thanks to the waved bottom
- > Easy to handle with side handles
- > Special edition for easy stacking
- > Carrier tray for secure and slip-free handling
- > Optimal non-stick properties
- > Easy to clean

### Roasting and baking pan, small (Ø 6 1/4")

Small roasting and baking pan	N°:	60.73.271
Carrier tray 1/1 GN (12" x 20"), small	N°:	60.73.212
Set (4 pans including carrier tray)	N°:	60.73.286

### Roasting and baking pan, large (Ø 9 7/8")

Large roasting and baking pan	N°:	60.73.272
Carrier tray 1/1 GN (12" x 20"), large	N°:	60.73.216
Set (2 pans including carrier tray)	N°:	60.73.287

TriLax

## Multibaker.

Up to 160 fried eggs in 2 minutes.



### Overview of advantages:

- > Uniform browning
- > Ideal for large quantities
- > Optimal non-stick properties
- > Easy to clean

TriLax

The multibaker is suitable for the preparation of fried eggs, omelettes, rösti, and even tortillas, especially in large quantities. The special non-stick coating guarantees that the food will not stick.

1/3 GN (12" x 7")	2 molds	N°:	60.73.764
2/3 GN (12" x 14")	5 molds	N°:	60.73.646
1/1 GN (12" x 20")	8 molds	N°:	60.71.157

# Roasting and baking trays.

The multifaceted accessory.



Roasting and baking tray



Perforated baking tray



- Overview of advantages:**
- > Optimal uniformity
  - > Ideal for large quantities
  - > Exceptional durability
  - > Optimal non-stick properties
  - > Easy to clean



## Roasting and baking tray

Whether it's poultry, medallions, bread rolls, croissants, Danish pastries, roasted potatoes, and an assortment of other products, 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.

2/3 GN (12" x 14")	N°: 60.73.671
1/1 GN (12" x 20")	N°: 6013.1103
2/1 GN (24" x 20")	N°: 6013.2103

## Perforated baking tray

To crisp up all types of convenience baked goods.

2/3 GN (12" x 14")	N°: 60.74.147
1/1 GN (12" x 20")	N°: 6015.1103
2/1 GN (24" x 20")	N°: 6015.2103

# Granite enamelled containers.

Ideal for roasting, braising, pan-frying, and baking.



Container, 1 1/2" deep



Container, 2 1/2" deep

Granite enamelled containers by RATIONAL are almost indestructible. The corners of the containers are fully contoured, so that no portions are lost when baking cakes or gratins. Thanks to the excellent heat conductivity, the food is browned uniformly, whether it is a crispy breaded product, a juicy roast, or other bakery products.

- Overview of advantages:**
- > Optimal uniformity
  - > Universal use
  - > Uniform browning
  - > No portion losses
  - > Built to last

	1/2 GN (12" x 10")	2/3 GN (12" x 14")	1/1 GN (12" x 20")	2/1 GN (24" x 20")
3/4" deep	N°: 6014.1202	N°: 6014.2302	N°: 6014.1102	N°: 6014.2102
1 1/2" deep	N°: 6014.1204	N°: 6014.2304	N°: 6014.1104	N°: 6014.2104
2 1/2" deep	N°: 6014.1206	N°: 6014.2306	N°: 6014.1106	N°: 6014.2106

## Muffin and timbale mold.

Baking can be so easy.



The muffin and timbale mold is made from a highly flexible material and has optimal non-stick properties. With a fill volume of 3.4 fl oz (100 ml), it is particularly suited for the preparation of vegetable flans, fish timbales, bread pudding, poached eggs, and all kinds of desserts.

### Overview of advantages:

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



1/1 GN (12" x 20")	12 molds	N°: 6017.1002
2/1 GN (24" x 20")	24 molds	N°: 6017.1001

## CombiGrill.

Simple grilling.



### Overview of advantages:

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

TriLax

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

1/1 GN (12" x 20")

N°: 6035.1017

## Loading aid.

The simple way to the perfect grill pattern.



CombiGrill with loading aid

The loading aid is the ideal enhancement to the CombiGrill. The loading aid really helps to reduce the workload when grilling large quantities, especially thinner grilled products, such as minute steaks or grilled vegetables. All products can now be loaded onto the loading grid outside the appliance. Using the loading aid, the products are then placed onto the hot CombiGrill and easily removed when finished cooking. This is only available for the 61, 101, and 201 models.

1/1 GN (12" x 20")

N°: 60.73.848

# Grill and tandoori skewer.

Variety of skewers.



Grill and tandoori skewer set

**Overview of advantages:**

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



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

Set 1/1 GN (12" x 20")*	N°: 60.72.414
Set 2/1 GN (24" x 20")*	N°: 60.72.415
3x skewers ○ 1/4", 21" long	N°: 60.72.416
3x skewers ○ 3/8", 21" long	N°: 60.72.417
3x skewers □ 1/4", 21" long	N°: 60.72.418
3x skewers □ 3/8", 21" long	N°: 60.72.419
3x flat fish skewers □ 3/8", 21" long	N°: 60.72.420
Grill and tandoori skewer frame 1/1 GN (12" x 20")	N°: 60.72.224
Grill and tandoori skewer frame 2/1 GN (24" x 20")	N°: 60.72.421

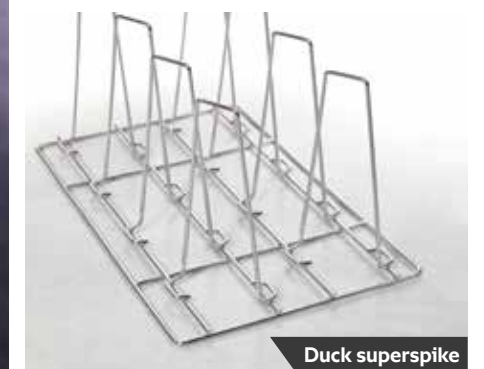
\*Set consists of: 1x skewer frame with 5 different skewers.

# Chicken and duck superspike.

Up to 96 chickens in only 40 minutes.



Chicken superspike



Duck superspike

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

**Overview of advantages:**

- > Easy to use
- > Juicy breast meat
- > Exceptional crispiness
- > Short cooking times
- > Great for large quantities

**Chicken superspike**

**Appliance size and load quantity**

Item no.	GN dimensions	Capacity	Product weight	Model 6 2/3	Model 61	Model 101	Model 62	Model 102	Model 201	Model 202
6035.1015	1/2 GN (12" x 10")	4 chickens	2.9 lb (1,300 g)	4	16	24			48	
6035.1016	1/1 GN (12" x 20")	6 chickens	4 lb (1,800 g)		12	18	24	36	36	72
6035.1006	1/1 GN (12" x 20")	8 chickens	2.9 lb (1,300 g)		16	24	32	48	48	96
6035.1010	1/1 GN (12" x 20")	10 chickens	2 lb (950 g)		20	30	40	60	60	120

**Duck superspike**

6035.1009	1/1 GN (12" x 20")	8 ducks	4.9 lb (2,200 g)		8	16	16	32	32	64
-----------	--------------------	---------	------------------	--	---	----	----	----	----	----

**Chicken spit for horizontal chicken roasting (for model 62, 102, and 202 only)**

60.73.334		2 chickens per spit								Chicken spit 20" (530 mm) long
-----------	--	---------------------	--	--	--	--	--	--	--	--------------------------------



## Potato baker.

Up to 560 baked potatoes – roughly 50% faster.



### Overview of advantages:

- > Up to 50% faster
- > Large quantities – superior quality
- > Easy to handle
- > Effortless cleaning



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

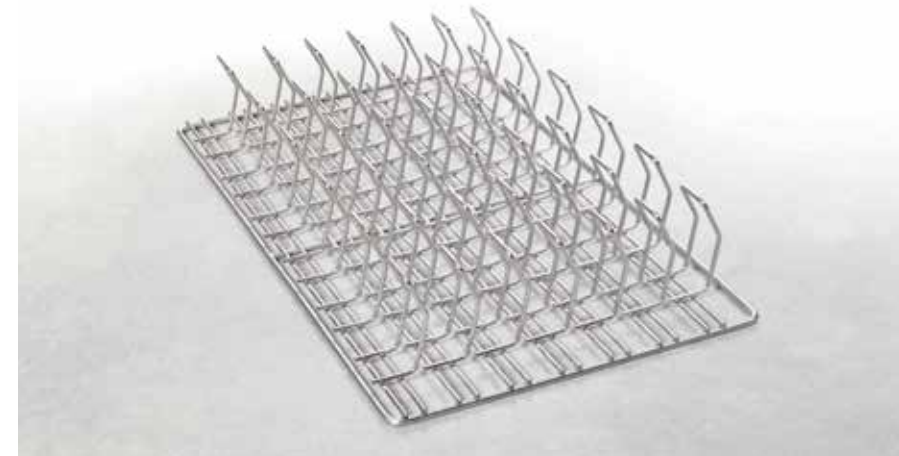
1/1 GN (12" x 20")

N°: 6035.1019

## Rib rack.

Delicate pre-cooking overnight and grill to finish when needed.

Patent



The vertical arrangement of the ribs on the rack means that the unit is fully utilized with up to 176 lb per load (6 full racks of ribs). They can cook large quantities of food and the quality is exceptional. After pre-cooking, the ribs can be finished when needed.

1/1 GN (12" x 20")

N°: 6035.1018

## Lamb and suckling pig spit.

Prep, load, that's it!

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

Models 101/102/201/202 up to 26.5 lb 1/1 GN (12" x 20")	N°: 60.70.819
Model 201 up to 66 lb (1 spit with carrier)	N°: 6035.1003
Model 202 up to 66 lb (1 spit with carrier)*	N°: 6035.1002
Optional spit	N°: 8710.1065

\*Optional spit for second lamb or suckling pig.



# VarioSmoker.

Now smoke in your RATIONAL.



Give meat, fish, and vegetables a superior smoke flavor and distinctive colors. Your products get a natural smoke flavor, which you define according to your taste. There is no need to buy a separate smoker. Now, everybody can smoke in all RATIONAL units built since 1997 (e.g. ClimaPlus Combi®, CombiMaster®, and all SelfCookingCenter® models)\*. This is possible thanks to the RATIONAL VarioSmoker. Quick, easy, and cost-efficient.

\*The VarioSmoker is not recommended for 202 models.

RATIONAL VarioSmoker	N°: 60.73.010
----------------------	---------------

# RATIONAL GN accessories.

Exceptional quality – way above the norm.

The material used for the RATIONAL containers is up to 33% thicker than standard containers. This guarantees durability, maximum stability even with large quantities, and pleasant handling since there are no sharp edges.

Maximum perforation ensures that your food steams evenly and efficiently. Use this versatile, robust, and durable accessory to steam vegetables or as a part of your buffet.



## Perforated container, stainless steel

	1/2 GN (12" x 10")	2/3 GN (12" x 14")	1/1 GN (12" x 20")	1/1 GN (12" x 20") (with hinged handles)	2/1 GN (24" x 20")
1 1/2" deep		N°: 6015.2304			
2 1/8" deep	N°: 6015.1265		N°: 6015.1165		
2 1/2" deep		N°: 6015.2306			N°: 6015.2165
3 1/2" deep	N°: 6015.1295		N°: 6015.1195	N°: 6016.1195	
4" deep					N°: 6015.2195
5 1/2" deep	N°: 6015.1215		N°: 6015.1115	N°: 6016.1115	

## Containers, stainless steel

	1/3 GN (12" x 7")	1/2 GN (12" x 10")	2/3 GN (12" x 14")	1/1 GN (12" x 20")	2/1 GN (24" x 20")
3/4" deep	N°: 6013.1302	N°: 6013.1202	N°: 6013.2302	N°: 6013.1102	N°: 6013.2102
1 1/2" deep	N°: 6013.1304	N°: 6013.1204	N°: 6013.2304	N°: 6013.1104	N°: 6013.2104
2 1/2" deep	N°: 6013.1306	N°: 6013.1206	N°: 6013.2306	N°: 6013.1106	N°: 6013.2106
4" deep		N°: 6013.1210	N°: 6013.2310	N°: 6013.1110	N°: 6013.2110



## Grid, stainless steel

Ideal for large roasts, smaller containers, sheet pans, and more.

2/3 GN (12" x 14")	N°: 6010.2301
1/1 GN (12" x 20")	N°: 6010.1101
2/1 GN (24" x 20")	N°: 6010.2101

# Finishing® systems for banqueting.

## Makes events a pleasure.

Regardless of whether it is 20, 100, or several thousands of meals, with Finishing® food is perfectly prepared without any stress and hectic rush. According to the number of guests, the plates are decorated 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 causing you stress or requiring additional staff.

### Banquet systems for tabletop appliances

(featuring: mobile plate racks, thermocover, and transport trolleys)

The Finishing® system contains all of the important accessories needed to use Finishing® immediately.

Model 61	20 plates	N°: 60.70.400
Model 101	32 plates	N°: 60.70.401
	26 plates	N°: 60.70.801
Model 62	34 plates	N°: 60.70.402
Model 102	52 plates	N°: 60.70.403
	42 plates	N°: 60.74.064

You will need a run-in rail.

### Banquet systems for standalone appliances

(featuring: mobile plate rack and thermocover)

Model 201	60 plates	N°: 60.70.404
	50 plates	N°: 60.70.802
Model 202	120 plates	N°: 60.74.065
	100 plates	N°: 60.70.405
	84 plates	N°: 60.74.066

84 plates is standard and/or recommended.

### Thermocover

Special insulation materials enable dishes to be parked hot for up to 20 minutes after Finishing®. The simple magnetic seal means that the thermocover can be opened and closed quickly. It is also easy to clean and takes up little storage space.

Model 61	N°: 6004.1007
Model 101	N°: 6004.1009
Model 62	N°: 6004.1016
Model 102	N°: 6004.1014
Model 201	N°: 6004.1011
Model 202	N°: 6004.1012
Combi-Duo Model 61/101 base	N°: 60.70.856
Combi-Duo 62/102 base	N°: 60.70.884



Banquet systems for standalone appliances



Mobile plate rack

### Mobile plate rack (plates up to Ø 12¼")

	Number plates	Maximum height of the plate	Maximum height of the dish	
Model 61	20 plates	1"	2"	N°: 60.61.047
	15 plates	1 ¼"	2 ¾"	N°: 60.61.128
Model 101	32 plates	1 ¼"	2 ½"	N°: 60.11.030
	26 plates	1 ½"	3 ¼"	N°: 60.11.149
Model 62	34 plates	1"	2"	N°: 60.62.017
	24 plates	1 ¼"	2 ¾"	N°: 60.62.061
Model 102	52 plates	1 ¼"	2 ½"	N°: 60.12.022
	42 plates	1 ½"	3 ¼"	N°: 60.12.062
Model 201	60 plates	1"	2"	N°: 60.21.099
	50 plates	1 ¼"	2 ¾"	N°: 60.21.104
Model 202	120 plates	1"	2"	N°: 60.22.108
	100 plates	1 ¼"	2 ½"	N°: 60.22.109
	84 plates	1 ½"	3 ¼"	N°: 60.22.182

Models 61, 62, 101, and 102: You will need a run-in rail.

84 plates is standard and/or recommended.

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

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

Model 61/Model 101 (transport trolley 60.60.188 and thermocover 60.70.856)	N°: 60.70.920
Model 62/102 (transport trolley 60.70.160 and thermocover 60.70.884)	N°: 60.70.918



Transport trolley

### Run-in rail for mobile oven rack

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



Run-in rail for mobile oven rack

Model 61/Model 101	N°: 60.61.226
Model 62/102	N°: 60.62.094

### Transport trolley for mobile oven rack

Transport trolley standard for:

> Stand and base cabinets, height 39"

Model 61/Model 101	N°: 60.60.020
Model 62/102	N°: 60.60.678

Transport trolley height-adjustable for:

> Height adjustable 37 ¾" - 52 ¾"

> Combi-Duo

> Not available for Model 61/101 gas and 62/102 gas Combi-Duo

Model 61/Model 101	N°: 60.60.188
Model 62/102	N°: 60.70.160

# Combi-Duo.

Double the flexibility without additional space needed.

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 then work in different cooking modes at the same time without needing additional space – which means maximum flexibility. Simply and conveniently control the bottom appliance using the upper control unit.



## XS Model

Combi-Duo kit for XS Model on XS Model Right-handed hinges	N°:	60.73.768
Combi-Duo kit for XS Model on XS Model, Left-handed hinges	N°:	60.74.276
Base frame UG I for Combi-Duo XS Model on XS Model (W 25" I D 22" I H 21 7/8")	N°:	60.31.020
UltraVent XS	N°:	60.74.159
Combi-Duo adapter kit UltraVent XS	N°:	60.73.945

## Closed Stacking Kit: SelfCookingCenter® and CombiMaster® Plus Model 61 and 101

Bottom appliance	Top appliance	Model 61 Electric	Model 61 Gas
Model 61 electric Model 101 electric	*Feet 6"	N°: 60.71.926	N°: 60.71.926
	Mobile	N°: 60.71.927	N°: 60.71.927
Model 61 gas Model 101 gas**	*Feet 6"		N°: 60.71.929
	Mobile		N°: 60.71.930

*Stand UG I for Combi-Duo Model 61 on Model 61 Height 8 ¼" (210 mm) (for Combi-Duo with unit feet only)	N°:	60.30.362
*Stand UG I mobile for Combi-Duo Model 61 on Model 61 Height 8 ¼" (210 mm) (for Combi-Duo with unit feet only)	N°:	60.30.363
Height-adjustable transport trolley Model 61/Model 101	N°:	60.60.188
Integrated fat drain kit for feet and mobile versions	N°:	60.73.303
Integrated fat drain kit for Model 61E/61E on stand UG I 8 ¼" (210 mm)	N°:	60.73.301
Transport trolley for integrated fat drain system	N°:	60.73.309



## Closed Stacking Kit: SelfCookingCenter® and CombiMaster® Plus Models 62 and 102

Bottom appliance	Top appliance	Model 62 Electric	Model 62 Gas
Model 62 electric Model 102 electric	*Feet 6"	N°: 60.71.932	N°: 60.71.932
	Mobile	N°: 60.71.933	N°: 60.71.933
Model 62 gas Model 102 gas**	*Feet 6"		N°: 60.71.935
	Mobile		N°: 60.71.936

*Stand UG I for Combi-Duo Model 62 on Model 62 Height 8 ¼" (210 mm) (for Combi-Duo with unit feet only)	N°:	60.30.365
*Stand UG I mobile for Combi-Duo Model 62 on Model 62 Height 8 ¼" (210 mm) (for Combi-Duo with unit feet only)	N°:	60.30.366
Height-adjustable transport trolley Model 62/102	N°:	60.70.160
Integrated fat drain kit for feet and mobile versions	N°:	60.73.304
Integrated fat drain kit for 62E/62E on stand UG I 8 ¼" (210 mm)	N°:	60.73.302
Transport trolley for integrated fat drain system	N°:	60.73.309

Combi-Duo Model 61 on Model 62 or Model 61 on Model 102 available upon request.

## Open Stacking Kit: SelfCookingCenter® and CombiMaster® Plus Models 62 and 102

Bottom appliance	Top appliance	Model 62 Electric	Model 62 Gas
Model 62 electric Model 102 electric	*Feet 6" (150 mm)	N°: 60.74.069	N°: 60.74.069
	Mobile	N°: 60.74.149	N°: 60.74.149
Model 62 gas Model 102 gas **	*Feet 6" (150 mm)		N°: 60.74.155
	Mobile		N°: 60.74.156

*Stand UG I for Combi-Duo model 62 on model 62 Height 8 ¼" (210 mm) (for Combi-Duo with unit feet only)	N°:	60.30.365
*Stand UG I mobile for Combi-Duo model 62 on model 62 Height 8 ¼" (210 mm) (for Combi-Duo with unit feet only)	N°:	60.30.366
Integrated fat drain kit for feet and mobile versions**	N°:	60.73.304
Integrated fat drain kit for 62E/62E on stand UG I 8 ¼" (210 mm)	N°:	60.73.302
Transport trolley for integrated fat drain system	N°:	60.73.309



\*Special order items.  
\*\*We do not recommend the Combi-Duo combinations Model 61 gas on 101 gas or 62 gas on 102 gas due to hood interference and operator safety risk!  
\*\*\*The installation is only available on the right hand side at Combi-Duo gas versions

# Stands and base cabinets.

## For stable installation of appliances.

To provide secure support for your RATIONAL appliance, we offer stands and base cabinets made from high-grade, robust stainless steel. All stands and base cabinets conform to the applicable hygiene standards.



	XS Model	
<b>Stand UG XS</b>	W 24 3/4"   D 17 1/2"   H 6"	
Raises unit by 6" - 7 1/2" on low work surfaces; compensates for slightly uneven work surfaces; allows you to attach your RATIONAL unit to a table.	N°:	60.31.029

	XS Model	Combi-Duo XS Model
<b>Stand UG I XS, open on all sides</b>	W 25"   D 22"   H 36 5/8"	W 25"   D 22"   H 21 7/8"
Standard	N°: 60.31.018	N°: 60.31.020
<b>Stand UG II XS, side walls and top</b>	W 25 1/8"   D 22 1/8"   H 36 3/4"	W 25 1/8"   D 22 1/8"   H 22"
8 sets of support rails with two storage compartments and intermediate level	N°: 60.31.044	
4 sets of support rails with one storage compartment		N°: 60.31.046

	Models 61 and 101	Models 62 and 102
<b>Stand UG I, open on all sides</b>	W 33"   D 23 1/8"   H 26 3/8"	W 42"   D 31 1/2"   H 26 3/8"
Standard	N°: 60.30.320	N°: 60.30.324
Mobile (castors, brakes)	N°: 60.30.321	N°: 60.30.325

<b>Stand UG II, 14 pairs of supporting rails, side panels, and top</b>	W 33"   D 29"   H 26 3/8"	W 42"   D 33 3/4"   H 26 3/8"
Standard	N°: 60.30.328	N°: 60.30.331
Mobile (castors, brakes)	N°: 60.30.329	N°: 60.30.332

<b>Stand US III, 14 pairs of supporting rails, side panels, rear panel, and top</b>	W 33"   D 29"   H 26 3/8"	W 42"   D 36 3/4"   H 26 3/8"
Standard	N°: 60.30.334	N°: 60.30.339
Mobile (castors, brakes)	N°: 60.30.335	N°: 60.30.340

<b>Base cabinet US III UltraVent version (Model 61 or 62) in combination with UltraVent or exhaust hood, 20 pairs of supporting rails, raised to 36 5/8" (931 mm)</b>	W 33"   D 29"   H 36 5/8"	W 42"   D 36 3/4"   H 36 5/8"
Standard	N°: 60.30.337	N°: 60.30.342
Mobile (castors, brakes)	N°: 60.30.338	N°: 60.30.343

<b>Base cabinet US IV, 14 pairs of supporting rails, double wing doors, closed on all sides</b>	W 33"   D 29"   H 26 3/8"	W 42"   D 36 3/4"   H 26 1/2"
Standard	N°: 60.30.344	N°: 60.30.348
Mobile (castors, brakes)	N°: 60.30.345	N°: 60.30.349

<b>Versa Top (Models 62 and 102)</b> To provide the possibility to add another piece of equipment, with a maximum load of 550 lb (250 kg), on top of the RATIONAL unit.	Gas W 42 1/2"   D 47 1/2"	Electric W 45"   D 36 5/8"
Unit feet 6"	N°: 60.74.281	N°: 60.74.248
Mobile with casters (with 2 locking)	N°: 60.74.279	N°: 60.74.249

# Special installation versions.

Always the perfect solution for you.

## Integration kit XS Model

Visual effects and images are vital especially in front cooking. The extremely flexible and easy-to-use integration kit includes the statutory UltraVentXS condensation hood, which absorbs and dissipates steam. The panel set, also included, prevents the build-up of dirt, even in areas that are difficult to reach. It also meets the stringent hygiene standards and delivers a professional and harmonized look in your kitchen.



Integration kit XS Model (For cabinet dimensions 27 1/2" width, 37 3/8" height, 23 5/8" depth)	N°: 60.74.285
--	---------------

**Mobile catering accessories. Always the best cooking results, even when your on the go.**

## Catering kit

These accessories (supporting frame and stainless steel feet) are fixed under the appliance in place of the normal feet. The supporting bar along the side is for protection and handling.

Model 61/101	N°: 60.73.111
Model 62/102	N°: 60.73.141

## Stand UG II Catering

14 pairs of supporting rails. Closed top and side panels, rear panel open, reinforced at the sides. Four stainless steel castors with Ø 7 3/4". Must be used in conjunction with the catering kit.

Model 61/101	Mobile (casters, brakes) W 46 3/4" I D 28 1/2" I H 26 3/8"	N°: 60.30.890
Model 62/102	Mobile (casters, brakes) W 55 5/8" I D 36 3/4" I H 26 3/8"	N°: 60.30.891



# RATIONAL exhaust air technology.

For your kitchen environment.

## UltraVent

The condensation technology in the UltraVent absorbs grease and dissipates steam. An additional external connection or extension to an existing exhaust air system is not required for this air recirculation hood. Installation is simple and it can be retrofitted at any time.



		UltraVent
XS Model	Electric	N°: 60.73.159
Model 61/101	Electric	N°: 60.72.327
Model 62/102	Electric	N°: 60.72.328

# RATIONAL special accessories.

Always the perfect solution.



Patent



## Trolley ramp

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

Model 201	N°: 60.21.080
Model 202	N°: 60.22.181

## Appliance and mobile oven rack elevation

Increases ground clearance underneath RATIONAL appliance by 2 3/4". Only in combination with the mobile oven rack height extension.

Appliance elevation Model 201/202	N°: 60.70.407
Mobile oven rack elevation Model 201	N°: 60.21.184
Mobile oven rack elevation Model 202	N°: 60.22.184



## Heat shield for left side panel

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

XS Model	N°: 60.74.182
Model 61	N°: 60.70.390
Model 62	N°: 60.70.392
Model 101	N°: 60.70.391
Model 102	N°: 60.70.393
Model 201	N°: 60.70.394
Model 202	N°: 60.70.395



## Condensation breaker

Accelerates the expulsion of steam and other vapors from the vent pipe. Steam and vapors can thus be diverted through a pipe into an exhaust system.

XS Model	N°: 60.74.037
Model 61, 62, 101	N°: 60.72.591
Model 102	N°: 60.72.592
Models 201, 202	N°: 60.72.593



## 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 for standalone appliances).

Model 201/202	N°: 60.72.378
---------------	---------------



## Full size sheet pan adapter (not for mobile oven racks)

For use of full size sheet pans 18" x 26". Combination of several adapters is possible (max. 3 for model 62 and 5 for model 102).

Model 62/102	N°: 60.12.139
--------------	---------------



## Wall bracket

For space savings, there is a wall attachment (mounting material not included). The attachment and mounting material are to be applied in consultation with an architect/structural engineer and the building owner.

XS Model	N°: 60.30.968
Model 61	N°: 60.70.963



## Grease drip container with drain lock (including cover and 30" drain hose)

Ideal for catching grease when grilling and roasting. The grease drip container is easy and safe to drain using the lockable ball valve after cooling.

1/1 GN (12" x 20")	N°: 8710.1135
2/1 GN (24" x 20")	N°: 60.70.776

# Care products.

## Cleanliness, hygiene and safety.



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



### RATIONAL cleaning tabs

(for all SelfCookingCenter® appliances and CombiMaster® Plus with automatic cleaning)

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

Cleaning tabs, 100x	N°: 56.00.210A
---------------------	----------------

### RATIONAL care tabs

(for the SelfCookingCenter® with Efficient CareControl)

Highly effective care products ensure active protection and will significantly extend the service life of your SelfCookingCenter®. Special scale-dissolving ingredients contained in the care tabs prevents limescale from building up in the first place. Guarantees maximum operational reliability at all times – without a water softener and time-consuming descaling.

Care tabs, 150x	N°: 56.00.562
-----------------	---------------



### RATIONAL rinse aid tabs

(for the SelfCookingCenter® without Efficient CareControl and CombiMaster Plus with automatic cleaning)

Highly effective care products ensure active protection and will significantly extend the service life of your SelfCookingCenter®. The cooking cabinet will be hygienically clean and sparkling.

Rinse aid tabs, 50x	N°: 56.00.211
---------------------	---------------

### RATIONAL defoamer tabs

(for all SelfCookingCenter® appliances)

Defoamer tabs help reduce foaming in water types subject to severe foam build-up.

Defoamer tabs, 120x	N°: 56.00.598
---------------------	---------------



### Liquid cleaner

(for all CombiMaster® and ClimaPlus Combi® appliances)

RATIONAL liquid cleaner and rinse aid were specially developed in our laboratories. They are perfectly paired for hygienic cleanliness and care.

Special soft cleaner – for soiling resulting from cooking applications < 392°F (< 200°C) non-corrosive, 2.65 gal (10 liters) (for ClimaPlus Combi® with CleanJet® and for manual cleaning)	N°: 9006.0136
Grill cleaner for stubborn dirt, 2.65 gal (10 liters) (for ClimaPlus Combi® with CleanJet® and for manual cleaning)	N°: 9006.0153
Rinse aid, 2.65 gal (10 liters) (only for ClimaPlus Combi® with CleanJet®)	N°: 9006.0137



### Descaler, descaler pump

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

Descaler, 2.65 gal (10 liters)	N°: 6006.0110
Electric descaler pump	N°: 60.70.409

### Hand spray gun

The hand spray gun made from robust plastic is extra light to handle, yet still strong. 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 spray gun for manual cleaning	N°: 6004.0100
------------------------------------	---------------



# RATIONAL special accessories.

## Must-haves!



### Accessories for the breakfast buffet

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



### Accessories for à la carte

- > Roasting and baking tray for pan-fried dishes
- > Granite enamelled containers (¾" deep) for breaded products
- > Grill and pizza tray for grilled meat, fish, vegetables, and pizza
- > Grilling and roasting plate for grilled meat, fish, vegetables, and pan-fried dishes
- > CombiFry® for wedges, nuggets, and breaded chicken strips
- > Roasting and baking pan for rösti, omelettes, and tarte tatin



### Accessories for Finishing® à la carte

- > Grids, stainless steel for effortless plate loading



### Accessories for mise en place or production

- > Container, stainless steel
- > Container, perforated, stainless steel for steamed dishes or fresh pasta
- > Grids, stainless steel for large roasts
- > Chicken and duck superspike
- > Granite enamelled container for braising and cakes
- > CombiGrill for larger quantities of steak
- > Grill and pizza tray for grilled foods and bread
- > Diamond and grill grate for large quantities of steak
- > CombiGrill with loading grid for large quantities of thinner products
- > Rib rack for pre-cooking spare ribs
- > VarioSmoker for smoking
- > Roasting and baking pan for tortillas, tarte tatin, and quiches



### Accessories for baking

- > Roasting and baking tray for croissants or Danish pastries
- > Granite enamelled container (¾", 1 ½", and 2 ½" deep) for cakes
- > Perforated baking trays for bread rolls
- > Grill and pizza tray for tarte flambée, pizza, and bread
- > Muffin and timbale mold
- > Roasting and baking pan for cakes, pancakes, muffins, and soufflés



### Accessories for grilling

- > Grill and pizza tray for fine grill marks and baking
- > Grilling and roasting plate for a wider grill pattern and pan-frying
- > CombiGrill for coarse grill pattern on steaks
- > Diamond and grill grate for traditional grill marks
- > CombiGrill with loading aid for thinner products
- > Grill and tandoori skewer for cooking meat, fish, poultry, and vegetables

# Simple appliance and data management. ConnectedCooking.



ConnectedCooking is the world's most state-of-the-art cloud-based networking solution for professional kitchens. Whether you own one RATIONAL unit or several, ConnectedCooking opens up a wealth of new and convenient possibilities.

All you have to do is connect your RATIONAL unit to a network. Discover the world of ConnectedCooking.

Get update messages on everything happening with your units. Capture and document all key HACCP data. The Remote Access feature lets you control any of your connected units quickly and easily using your PC, smartphone, or tablet (iOS and Android devices).

Keeping your units on the cutting edge of technology is fast and secure: updates are always provided automatically and at no charge. Just start the update process – the unit will take care of the rest. Browse thousands of international recipes, which include quantities, detailed descriptions, and unit settings. With ConnectedCooking, distributing cooking programs is a piece of cake.

With ConnectedCooking, you always know what's going on in your kitchen, and you can even make adjustments when you are not on site.

And now, it's easy to transmit cooking programs to all of the units in your kitchen.

[www.connectedcooking.com](http://www.connectedcooking.com)



## RATIONAL USB data storage device

Profit from free software updates with the original RATIONAL USB stick. You can download the latest software from Club RATIONAL at any time. You can also conveniently save your cooking programs and transfer them to other appliances. The practical downloading of HACCP data allows you to document your food hygiene and safety process.

USB stick for cooking programs and HACCP data

N°: 42.00.162

# Would you like a quote?

Company	Contact
Street	City, State Zip Code
Phone Number	Fax Number
E-mail	

**RATIONAL USA**  
888-320-7274  
[info@rational-online.us](mailto:info@rational-online.us)

## Quote – please enter quantities and item numbers:

Quantity	Item name	Item number	Gastronorm
	Cleaning tabs, 100x per bucket (page 30)	N°: 56.00.210A	
	Care tabs, 150x per bucket (page 30)	N°: 56.00.562	
	Rinse aid tabs, 50x per bucket (page 30)	N°: 56.00.211	
	Grill cleaner, 2.65 gal (10 l) per canister (page 31)	N°: 9006.0153	
	Grilling and roasting plate with TriLax coating (page 4)		
	Grill and pizza tray with TriLax coating (page 5)		
	Diamond and grill grate with TriLax coating (page 6)		
	CombiFry® (page 7)		
	Roasting and baking pan set (small/large) (page 8)		
	Multibaker with TriLax coating (page 9)		
	Roasting and baking tray with TriLax coating (page 10)		
	Perforated baking tray with TriLax coating (page 10)		
	Container, granite enamelled (page 11)		
	Muffin and timbale mold (page 12)		
	CombiGrill (page 13)		
	Loading aid (page 13)		
	Grill and tandoori skewer (page 14)		
	Chicken superspike (page 15)		
	Potato baker (page 16)		
	Rib rack (page 17)		
	Perforated container, stainless steel (page 19)		
	Container, stainless steel (page 19)		
	Grid, stainless steel (page 19)		



Tel. 866-891-3528

**Chef**Line

Tel. 866-306-2433

**RATIONAL USA**

1701 Golf Road  
Suite C-120, Commerce  
Rolling Meadows, IL 60008

Tel. 888-320-7274 (Toll Free)

Fax 847-755-9583

[info@rational-online.us](mailto:info@rational-online.us)  
[rationalusa.com](http://rationalusa.com)