



SelfCookingCenter® Cookbook



Dear customers,

Congratulations on purchasing your new RATIONAL. Your new SelfCookingCenter® is the perfect addition to your kitchen. Benefiting our customers is our number-one priority, which is why we've put together a cookbook containing a wide variety of recipes to help you get the most out of your new RATIONAL. Our tips and recipes will show you a few of the countless options your new RATIONAL kitchen assistant has to offer.

This cookbook represents a selection of elegant base recipes put together by our master chefs. You can prepare them as written quickly and easily in your SelfCookingCenter®, or perhaps let them inspire you to menu creations of your own. The recipes include plenty of helpful tips, and use a wide range of products and preparation methods to help you get to know your SelfCookingCenter® functions and areas of application quickly.

Are you interested in discovering more national and international recipes? Would you like to exchange tips with thousands of other RATIONAL customers, or find out about the more than 1,000 chefs working for RATIONAL worldwide? Check out Club RATIONAL, our online platform for professional cooks.

Club RATIONAL offers interesting information and plenty of inspiration for your kitchen—whether it be recipes, expert advice or video instructions on how to use our appliances. Log in at www.club-rational.com.

We hope you enjoy your new SelfCookingCenter®, and we look forward to staying in contact with you.

Your RATIONAL master chef

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Roasted Duck (overnight)



List of ingredients

(Number of portions: 4)

1 whole duck (approx. 2.000 g)

1 piece apple

1 piece onion

spices: salt, pepper, marjoram,
mugwort

Poultry - overnight roasting

Dab the duck dry and remove all innards as these quickly become bitter and sour. Remove the wings and add to the sauce base.

Slice the apple and onion into walnut-sized pieces and season. Fill the duck with these and tie the legs together with string if required. Season the duck and place on a grid.

Preheat the SelfCookingCenter[®] on "Poultry", "Overnight roasting" (browning 3 and 72°C - 78°C). When loading, push a drip tray under the grid to collect the fat dripping from the duck. Once the temperature is reached the process will hold the duck in the step "maturing & Hold" until you take it out. To get a nice and tender result, leave it in "maturing & hold" for 6-8hours.

In the morning, remove the drip container, keep the fat separate and use for other dishes. Now either crisp the duck whole or in pieces. In à la carte, the precooked duck pieces can be chilled for up to 4 days and crisped to serve with iLevelControl "à la carte".

Recommended accessories: Grid, Granite-enameled containers



Coq au Vin



List of ingredients

(Number of portions: 4)

2 whole chicken

4 pieces carrots

½ piece celeriac

½ piece leak

2 pieces red onions

1 clove of garlic

200 g champignon

1 Piece lemon

3 tablesp. lemon juice

½ bunch of herbs: thyme and rosemary

1 bottle red wine or (non alcoholic red wine)

1 liter gravy

spices: salt and pepper

Poultry - braise

Cut chicken into 8 pieces. Wash the vegetables, peel and cut into small cubes - the mushrooms into thin slices, lemon in wedges. For searing mix the diced vegetables with a little oil, season and distribute in granite enameled container (65 mm).

Oil and season chicken pieces as well and put on granite- enameled container. Preheat SelfCookingCenter[®] on "Poultry", "braise". When SelfCookingCenter[®] is ready, load the container and the searing starts.

If you are using red wine, boil it up in a pot. If necessary, reduce it. When SelfCookingCenter[®] asks for pouring put the chicken pieces on diced vegetables and add wine and gravy. Insert the core probe into a chicken piece and braising can begin. Depending on the size, braising will last about 1 ½ hours. Remove the ready chicken pieces. Strain the braising liquid in a pot and bring it to boil. Season to taste and slightly thicken with some starch.

Accessories: Granite-enameled Containers



Grilled Chicken Breast on Vegetables and Rice



List of ingredients

(Number of portions: 8)

chicken:

8 pieces chicken breast

1 glass dried tomatoes

spices

oil

rice:

1 kg rice

1,8 liter water

spices and herbs to taste

grill

Fill chicken breasts with dried tomatoes. Then marinate with spices and oil. Load chicken breasts on a GriddleGrid, put core probe in one of the breasts. Take the ready cooked chicken breasts and put them immediately on a CNS container (40 mm) to cool down in the blast chiller.

Put the rice with the water in the CNS container (65 mm) and preheat the SelfCookingCenter[®] on "side dishes", "steamed Rice", 18minutes. Put the core probe fully in the container, if necessary fix with a spoon. After cooking, cool down immediately in a blast chiller and season.

Accessories: GriddleGrid, CNS Container (40 mm), CNS Container (65 mm)

Tip: This dish is ideal for the large scale catering industry, and can be completed in Finishing[®].



steamed rice

For the rice: place the rice with the water into the CNS container and preheat the SelfCookingCenter[®]. Lower the core temperature probe fully into the container and weigh down with a spoon if necessary. After cooking, cool immediately in the blast chiller and season.



Breaded Turkey Escalops



List of ingredients

(Number of portions: 8)

8 turkey escalopes

100gr flour

3 whole egg

300gr Breadcrumbs

Clarified butter

Salt and pepper

breaded

Season turkey escalops with salt and pepper. Then dip in flour, whole egg (egg wash) and add to the bread crumbs. To achieve a nice result, the breading should not be squeezed. Brush the schnitzels with clarified butter (or other fat) from both sides and fry until golden brown.

Accessories: Roasting and baking tray

Tip: Give some paprika in the breadcrumbs to obtain a more intense browning. For larger quantities, such as in large scale catering, the fat can be applied with a spray bottle or an air brush machine.



Chicken



List of ingredients

(Number of portions: 12)

6 whole chickens

a little oil

spices: paprika, salt, pepper

roasted chicken

Clean the chickens, mix the spices with the oil and rub into the chickens. Place the chickens onto the Chicken Superspike and cook them. Use a suitable CNS container or granite-enameled tray to collect the fat produced during cooking.

Recommended accessory: Chicken Superspike, CNS container or granite-enameled tray.



Chicken Malai Tikka



List of ingredients

(Number of portions: 4)

For the first marinade:

1 kg chicken thighs, bones and skin removed

1.5 tbsp ginger paste

1.5 tbsp garlic paste Juice of 1 lime

200 g pineapple Puréed (by request)

spices: White pepper, masala, coriander leaves,

ghee (clarified butter)

1 tbsp ginger paste

1 tbsp garlic paste

Seasoning: ground cardamom, ground mace, white pepper

2 egg yolks (on request)

1.5 tbsp salt

1-2 limes (juice)

Chaat

For the second marinade:

50 g Greek yoghurt (hung curd or labaneh yoghurt)

1 tbsp cream

Poultry - grill

To prepare the first marinade, mix all the ingredients and then marinate the chicken meat in it for approx. 3 hours. Then take the meat out of the marinade and scrape off any excess.

For the second marinade, again mix together all the ingredients making sure to thoroughly mix the egg yolk into the marinade. Marinate the meat again for approx. 3 hours. Push the chicken pieces on to tandoori skewers and grill. After grilling, place the malai chicken tikka into a bowl, add a little liquid ghee, sprinkle with herbs and season with lime juice.

Accessories: Grill and tandoori skewer



Biryani with chicken



List of ingredients

(Number of portions: 10)

Chicken:

1 kg Chicken legs without bones/skin
1,5 tablespoon Ginger paste & 1,5
Garlic paste
1 piece Lime, juice
1 teaspoon Coriander, ground
2 teaspoon Garam masala powder
50 g Yoghurt
0,5 tablespoon Nutmeg, ground
1 teaspoon Turmeric, ground
3 tablespoon Oil
Salt, little Chilli powder

Rice:

500 g Basmati-Rice

650 g Water

4 pieces Cardamom, black
2 pieces Cloves
1 tbsp Salt
2 pieces Chilli
10 pieces Mint-Leaves
1 teaspoon Cumin, ground
2 teaspoon Garam masala, ground
2 pieces Cinnamon, sticks
2 pieces bayleaves
5 pieces Onion, sliced and roasted
3 tablespoon Ghee (Clarified Butter)
little Saffron

grill

For the chicken tikka combine all ingredients and marinate chicken for at least 1 hour. After marination grill the chicken using the grill and tandoori skewers or granite-enameled trays.

Setting: “Poultry”, “iLC grilling”.

Wash the Basmati rice several times until the water is almost clear. Soak the rice for 2 hours, then drain well. In a 1/2 container add rice and spices as well as chicken tikka, onions, mint and ghee. Add water, insert the core temperature probe in the rice and cover the container with aluminum foil.

Accessories: grill and tandoori skewers or granite-enameled trays, container



steamed rice

Wash the basmati rice several times until the water remains clear. Soak the rice for 2 hours and then drain well. Place in a 1/2 GN container and add the spices at two points.

Then insert the saffron into the rice at two points but do not mix through (this gives the biryani its typical pattern after cooking). Then add the peas and chicken tikka to the rice, spread the onions, mint and salt over and add the ghee. Then carefully fill with water, insert the core temperature probe in the rice and



cover the container with aluminium foil.

Accessories: Tandoori skewer, 1/2 GN container

Tip: Keep with the same type of rice and change the amount of water you add as each type of rice absorbs a different quantity of liquid.

Goulash



List of ingredients

(Number of portions: 6)

1,5 kg Goulasch

6 Onions, diced

6 Carrots, diced

5 Bell Pepper green, yellow, red, diced

3 Garlic, cloves

5 tablespoon tomato paste

1 tablespoon Marjoram

3 tablespoon Paprika powder

1 teaspoon cayenne pepper

1,5 l Beef stock

250 ml Red wine, dry (on request or non-alcoholic)

80 g Oil

1 kg Potatoes, cubes

Salt and Pepper

Braise

Marinate the meat with oil and spices/herbs, marinate the vegetables with little oil (except potatoes), tomato paste and put into a granite-enameled container (4 cm). Select in the SelfCookingCenter® "Meat", "Braise" and preheat.

After searing the SelfCookingCenter® will ask for adding liquid (Beef stock and red wine only on request). Add now the potatoes as well. Continue with the cooking process.

Accessories: granite-enameled container (4 cm)



Boiled Beef in Root Vegetable Stock with fresh Horseradish



List of ingredients

(Number of portions: 6)

1 cut of topside beef

3 carrots

2 onions

½ celery stick

½ leek

4 bay leaves

4 juniper berries

3 cloves

1 tsp peppercorns

1 fresh whole horseradish

For the decoration: ½ leek ½ celery

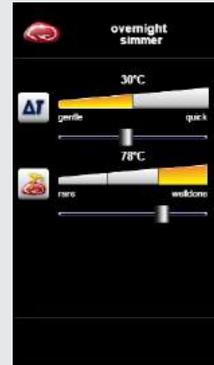
stick 3 carrots

Overnight Boiling

For the beef:

Cut the vegetables roughly and steam for about 5 minutes, then put in a deep container with the meat and spices/herbs. Add water until fully covered.

Select "Meat", "Overnight Boiling" and the setting gentle and a core temperature of 78° C, add the core temperature probe at the thickest point of the meat. After cooking chill the meat if not used right away.



For the garnish:

Steam the vegetable julienne in "Side dishes", "iLC Steam" and chill. Grate some fresh horseradish and keep aside.

Serving:

Put the vegetable julienne on a deep plate or bowl, add a slice of the beef and heat up in "Finishing®". Before serving add some of the broth and garnish with horseradish.

Braised Lamb Shanks



List of ingredients

(Number of portions: 6)

6 pieces lamb shanks

4 tablesp. olive oil

spices: salt and pepper

8 pieces onions

500g celeriac

10 pieces carottes

6 pieces tomatoes

1 bulb garlic

1 bunch rosemary 1 bunch thyme

1 liter red wine (only on request or
non-alcoholic red wine)

500g tomatoes diced (can)

1 tablespoon tomato paste

2 pieces lime

1 tablesp. starch

braise

Season the lamb shanks, marinate with olive oil and put in a flat , granite-enameled container. Peel the onions and root vegetables and chop.

Preheat the SelfCookingCenter® on "meat" - "braise"

Oil the diced vegetables lightly and place in a deep, granite- enameled container. Load both Containers and roast while the searing step. When the SelfCookingCenter® asks you for pouring, set the lamb shanks on the diced vegetables, add tomato puree, diced tomato, (red wine on request), sliced limes and herbs. Cover with a shallow container. When process ends, remove lamb shanks.

Heat up the braising liquid in a pot, season to taste and slightly thicken. Strain the Sauce.

Accessories: Granite-enameled Containers



Pork Belly (overnight)



List of ingredients

(Number of portions: 10)

3 kg Pork belly with rind

8 pieces Potatoes or Onions

spices: salt, pepper and caraway seeds

Overnight Roasting

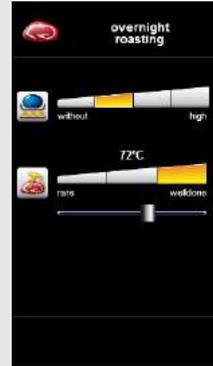
Steam the pork belly first about 10 minutes in "Finishing[®]", "iLC Steaming", this facilitates scoring the rind.

After steaming the rind score and season with salt, pepper and cumin. Cut the potatoes or onions in half and place them on the stainless-steel grid and put the roast on top of the potatoes.

Select "Meat", "Overnight roasting", searing level 2 and the desired core temperature (eg. 72°C-75°C) and preheat. After loading insert the core temperature probe and close the door; the cooking process begins automatically.

After the selected core temperature is reached, the maturity phase starts followed by a holding phase. With the "coloration" button and the desired browning level (eg. Level 3) you get a crispy rind.

Accessories: Stainless-steel grid, container as dripping tray



Spare ribs



List of ingredients

(Number of portions: 4)

3 kg spare ribs (short)

1 bottle of ketchup

3 tablespoon honey

100 ml Cola

spices: salt, pepper, ginger, ground

caraway, cayenne,

balsamic vinegar (or a reduction)

Braise

Slice the ribs between the bones and season with salt, pepper and caraway. Place the spare ribs on grids and preheat the SelfCookingCenter® on "Meat", "Braise".

Load the ribs and insert the core temperature probe.

In the meantime, make the BBQ sauce: Mix all the ingredients with ketchup and season heavily to taste.



Braising takes around 2 hours. An automatic rest/hold phase will follow. Depending on operational procedures, remove the ribs and place them on a tray or in a bowl, leave to steam off briefly and marinate with half of the BBQ sauce while still hot. Leave to cool overnight in the refrigerator.

For large quantities: Take the grids out of the SelfCookingCenter® and place on a drip tray. With a large brush, brush the ribs on both sides, stack the grids and ribs in a red butcher tub and place in the chiller or fridge. Grill the ribs to order until coloured ("Meat", "iLC Grill").

Accessories: Grid, GriddleGrid®

Pulled Pork (overnight)



List of ingredients

(Number of portions: 10)

4 kg shoulder of pork (with bones)

200g mustard

150g brown sugar

BBQ sauce

Burger buns

Coleslaw

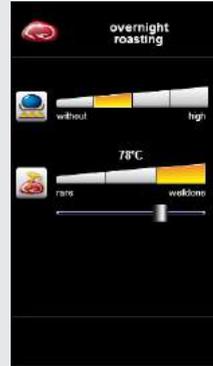
Sour cream

Overnight roasting

Rub the Pork shoulder and place on a grid. Fill the VarioSmoker with wood chips, place it on the top shelf and switch it on. When you start to see smoke load your Pork and place a dripping container below the pork, let the Pork smoke for 60 minutes before you start the overnight roasting process; eave overnight.

When done in the morning, use your hands or forks to shred the pork, add the BBQ sauce and some of the dripping until it gets the right consistency. Serve with cole slaw.

Accessories: Stainless steel grid, container, VarioSmoker



Tomahawk Steak



List of ingredients

(Number of portions: 2)

1 piece Tomahawk Steak

Oil

Herbs

spices: sea-salt and freshly ground

black pepper

Grill

Marinate the steak with oil, salt and pepper and herbs like rosemary or thyme. Preheat the SelfCookingCenter® in "Meat", "Grill" and select the desired core temperature.

Place the steak on a cross and stripe grill grate and load. Insert the core temperature probe.

Accessories: Cross and stripe grill grate



Meatballs



List of ingredients

(Number of portions: 8)

500 g Ground beef

1 piece Onion, chopped

50 ml Chicken stock

80 g Breadcrumbs

2 pieces Egg

1 tablespoon mustard

1 teaspoon salt

1 tablespoon seasoning (e.g. meat rub)

1 tablespoon parsley, chopped

Oil

Pan fried

Saute the onions and add chicken stock, cook until the liquid is almost reduced.

Combine the onions with the ground beef and the remaining ingredients. Roll little meatballs and cover slightly with oil. Select in the SelfCookingCenter® „Meat", "Pan fried" and a core temperature of 75°C .

Recommended accessory: Roasting and baking tray



Lamb Duo with Ticino Polenta and Glazed Vegetables (Finishing®)



List of ingredients

(Number of portions: 10)

10 pieces Lamb chops

10 pieces Lamb shoulder, braised

800-1000 g Ticino polenta in a piping-
bag

glazed vegetables (e.g. small beets,
navettes, carrots, turnip)

Lamb jus

Finishing® - Plates à la carte

In this recipe, we'll show you how quickly and easily you can prepare a lamb variation using Finishing®, even for large-scale events. Of course you can also use Finishing® to produce this dish for plated banquets; to do so, you'll need a RATIONAL Finishing® system.

You can even prepare all the components one or two days before the event. Here are a few tips on preparing the individual components:



Prepare the **braised shoulder of lamb** as desired, ideally using Overnight Cooking. Combine the pan drippings grape juice or with port wine to make a robust lamb jus.

Divide the **lamb chops** into portions. You can either pan-fry the lamb chops à la minute and add them to the hot Finishing® plates, or prepare them in advance and warm them up using Finishing® as well (please undercook the chops if preparing them in advance).

Prepare the **glazed vegetables** so that they still have a slight crunch (Side Dishes, steam) and cook the **Ticino polenta**. Store the polenta in a pastry bag. It should be somewhat mushy so that it can be piped decoratively onto the plates.

Now you're ready to plate: First pipe the polenta onto the center of each plate, then lay the braised shoulder of lamb and the vegetables on top (as well as the precooked lamb chops, if applicable). You can store the finished plates in cold storage until your event begins.

Alternatively, you can store the individual components separately and then plate À-la-minute.

Now use Finishing® to bring the plates up to serving temperature. Then glaze the lamb shoulder with the jus and lay the pan-fried lamb chops on top (if not already plated).

Pork medallions with creamy cabbage and gnocchi (Finishing®)



List of ingredients

(Number of portions: 10)

20 pieces Pork medallions

1-2 piece cabbage

500 ml Velouté

90 pieces Gnocchi

Jus

Garnish

Finishing® - Plates à la carte

In this recipe we will show you how easy and quickly you can offer a fully plated pork-dish for large events with Finishing®.

You can serve this dish with Finishing® as a banquet or using "Plates à la carte"; for a banquet you use a Finishing® system from RATIONAL. All components can already be prepared 1-2 days in advance.

Here are a few tips for preparing the individual components:

Prepare the pork-medallions in "Meat", "Pan fry" and a core temperature of 64°C and chill immediately.

For the creamed cabbage steam the thinly sliced cabbage for about 4 minutes, chill and squeeze the liquid out. Prepare a Velouté and mix with the cabbage.

Brown the gnocchi in some butter and herbs, season and chill.

The dish can now be assembled like shown on the picture with the creamed cabbage as a base. In Finishing® the dish will be heated up carefully to serving temperature. After the plates are finished add some sauce and garnish.



Grilled Octopus with Artichokes, Olives and Cherry Tomatoes



List of ingredients

(Number of portions: 4)

1 piece octopus

1 kg mirepoix

5 pieces artichoke hearts in oil

200 g kalamata olives

300 g cherry tomatoes

1 clove of garlic

herbs: basil, parsley

olive oil

seasoning: pepper & fleur de sel

grill à la carte

Put the octopus and the mirepoix in a hotel pan and cook it by using the core temperature probe. Choose "fish, octopus" and select "welldone" to avoid that the octopus becomes too tender. After cooking cool the octopus. Then cut the octopus in pieces.

Now cut the tomatoes into halves, quarter the artichokes and pit the olives. Mix it with garlic, parsley, spices and olive oil and grill everything in a roasting and baking pan in "Finishing - "à la carte grill" for about 5-7 minutes.

Marinate the octopus with oil and garlic, season it with salt and grill for 5 minutes on a grilling and pizza tray.

Tip: The tomatoes should change colour a bit so that they can caramelize and take on a velvety consistency with other ingredients. Add the basil after cooking.

Accessories: hotel pan, roasting and baking tray, grilling and pizza tray



Gilthead Seabream - cooked in greaseproof paper



List of ingredients

(Number of portions: 1)

- 200 g zucchini
- ½ piece yellow pepper
- ½ piece fennel
- 6 pieces cherry tomatoes
- 3 pieces spring onions
- 1 piece red onion
- 6 pieces mushrooms
- 1 piece gilthead seabream (400 g)
- 1 piece lime
- 1 bunch mixed herbs
- 50 ml olive oil salt and pepper

pan fried

Stuff the seabream after cleaning with lime wedges and herbs, season it and marinate with some olive oil.

Slice the vegetables after rinsing, season and marinate with olive oil as well. Grill on a grilling and pizza tray to nice color.

Fold a big sheet of baking paper in the middle and put the cooked and cooled vegetables in the middle of one of the halves. Place the prepared seabream on the vegetables and fold the baking paper to create some kind of envelope. Fix the edges. Place the fish in its envelope on a roasting and baking tray and cook it in your SelfCookingCenter® with the shown setting „fish - pan fried“ (thin, browning level 3) for about 12-15 minutes. Open the envelope after serving the seabream, so it can deploy its full flavor while cutting.

Recommended Accessories: grilling and pizza tray, roasting and baking tray



Breaded Cod Fillet



List of ingredients

(Number of portions: 10)

- 10 portions of cod fillet (each 150 g)
- 1 pinch of salt
- 1 pinch of pepper
- 4 eggs (medium)
- 100 ml milk
- 300 g flour
- 300 g breadcrumbs
- 100 g clarified butter or vegetable oil
- 10 lemon segments

breaded

Wash the gilthead sea bream, fill with lime segments and herbs, season lightly and marinate in a little olive oil. Wash the vegetables and cut into pieces or slices. Also season, marinate in a little olive oil, place onto a grilling and roasting tray and grill until golden. Fold a large sheet of baking paper in the middle and plate the precooked and cooled vegetables in the middle of one half. Place the prepared gilthead sea bream on top and close the baking paper from the outside in. If required, fix the last fold with a paper-clip.



Place the fish in the paper sleeve onto a roasting and baking tray and roast in the SelfCookingCenter[®] on "Roast fish" (thin, browning 3) for around 15 minutes. Open the paper sleeve tableside, as the fish develops all its aromas when cut open. Service staff can now fillet the fish and present the vegetables accordingly.

Accessories: Grilling and roasting tray, roasting and baking tray

Trout Meunière



List of ingredients

(Number of portions: 5)

5 trout

100 g flour

100 ml sunflower oil

100 g butter

100 g almond flakes

2 lemons

salt, pepper

pan fried

Rinse off the trout under running water and pat dry. Rub with salt and pepper and turn in flour. Brush or spray the trout with a little oil, or turn in oil in a flat bowl.

Fry in the SelfCookingCenter[®] with "Roast", thick, browning level 3, core temperature 60 °C.

Cool or freeze the fish in the blast chiller immediately after frying. Defrost to cool room temperature before serving, pat dry and plate.

Then finish with "Finishing[®] plated banquet", dry, for approx. 10 minutes.

Melt the butter and brown the almonds in it. Place on the trout when plating and garnish with lemon slices.

Accessories: Granite-enameled container (20 mm)



Skrei Cod on a Bed of Salad Niçoise



List of ingredients

(Number of portions: 4)

4 portions of skrei cod

600 g small potatoes

1 red onion

2 eggs

200 g green beans

80 g Kalamata olives

1 Lemon

Olive oil

3 tbsp capers

Chives

Chervi

Seasoning: Pepper and fleur de sel

pan fried

Steam the potatoes for around 17 min with the side dishes, iLC steam setting until they are soft.

Meanwhile, prepare the other ingredients. Clean the skrei cod and cut it into portions, pit the Kalamata olives, chop the red onions into fine strips and deep-fry the capers in some oil until crisp.

When the potatoes are almost done, steam the eggs and the green beans (eggs 6 min., green beans 5 min.). Halve or quarter the potatoes and keep all the steamed ingredients warm, do not allow them to cool!

Now roast the skrei cod with the iLC roast setting as specified. 8 min should be enough for a medium-sized piece, but the core temperature probe can also be used with the thick setting (64 °C).

When the fish is about halfway through its cooking time, put the potatoes, quartered eggs, onions, olives, string beans and chives into a bowl and marinate in olive oil and lemon juice. Season to taste with salt and pepper.

Plate the salad and place the skrei cod on top, garnish with deep-fried capers and chervil.

Accessories: CNS container perforated, roasting and baking tray

Tip: You can of course also use "normal" cod or any other fish for this recipe according to your own preference if skrei cod is not available. Please use only warm ingredients, to best bring out the flavour of the salad. For larger quantities or mise en place, heat the ingredients in portions before marinating.



Crab-crusted Halibut with grilled Fennel & Potato Mousseline



List of ingredients

(Number of portions: 4)

4 portions of halibut

2 fennel bulbs

1 kg potatoes, floury

100 g Panko breadcrumbs

100 g crab meat (or prawn meat)

150 g butter

250 ml milk, Pepper and fleur de sel,
mixed herbs, lobster sauce (see recipe
in ClubRATIONAL)

pan fried

Clean the halibut and remove the skin. For the crust, sauté the crab meat briefly in some butter, add the herbs, Panko breadcrumbs and seasoning and mix loosely – the crust should not be a compact mixture.

Peel the potatoes and steam them until soft, remove them and allow the steam to evaporate. Cut the fennel into slices and oil and salt it.



Lay the halibut on a roasting and baking tray

(or in a roasting and baking pan), lay the crust loosely on top and roast as described.

In the meantime, run the potatoes through a ricer (or a fine sieve), fold in the butter gradually and add the hot milk. Season to taste.

Roast the fennel in iLC side dishes or with the fish for around 4 minutes. A bisque-style lobster sauce is a very good accompaniment to this dish.

Tip: If the potatoes are too moist after steaming, dry them for a few minutes at 120 °C hot air in the SelfCookingCenter® as otherwise the mousseline will not have a good consistency.

Accessories: Roasting and baking tray or roasting and baking pan

Grilled Fish and Seafood



List of ingredients

(Number of portions: 2)

2 sea bass fillets

6 prawns

1 whole squid

50 ml oil

Salt, pepper, spices, flour
and fresh herbs

Limes

grill

Clean the fish fillets, pull out any fish bones and portion for à la carte.

Peel the shrimps and remove the vein on the back. Halve the squid lengthwise, divide into portions and score the outside in a diamond pattern.

Shortly before grilling, marinate the fish fillets and shrimps with salt, pepper, herbs and a little oil. Marinate the squid with a mixture of curry powder, flour, lime juice, salt and oil.



Preheat the SelfCookingCenter[®] with iLevelControl on "Grill fish".

At the same time, preheat a grilling and roasting tray and place the fish pieces to order.

Accessories: Grilling and roasting tray

Thai Curry with Shrimp Skewers



List of ingredients

(Number of portions: 15)

1 kg chicken legs, skinned and boned

2 courgettes

1 aubergine

150 g shallots

200 g mushrooms

3 yellow peppers

3 red peppers

500 g green asparagus

15 lemon leaves

15 pieces of lemon grass

3 tsp yellow curry paste

500 ml coconut milk

5 limes

15 shrimp skewers

Sunflower oil

Salt

grill

Wash the vegetables and cut into small diamond shapes. Arrange in the granite-enameled containers and marinate lightly in a little sunflower oil and salt.

Also cut the chicken meat into small pieces, marinate and arrange in a container. Preheat the SelfCookingCenter[®] with iLevelControl on "Grill". Sear everything until golden brown.



In a pan, bring the coconut milk and the curry paste to the boil and season to taste.

Gradually add the seared vegetables to the stock and bring to the boil. Add the lemon leaves and season the curry with salt and lime juice.

Then pour into a perforated container and collect the stock with a deeper container underneath. Cool both containers in the blast chiller.

Later plate the cooled vegetables in deep plates and bring to serving temperature with "Finishing[®]". Bring the curry to the boil in a pan and pour over the vegetables. Grill the shrimp skewers à la minute shortly before serving and plate together with the decoration.

Accessories: Granite-enameled container, 20 mm Grilling and roasting tray Perforated GN container, 40 mm Large pan

Steamed Fish



List of ingredients

(Number of portions: 4)

400-500 g sea bass

40 g ginger

30 g ginger in julienne sticks

60 g spring onions in julienne sticks

40 ml fish soya sauce

60 ml cooking oil

30 g coriander

steamed

Prepare the sea bass ready for use and scale it. Gently score the fish along the backbone. Place on an oval dish with two chopsticks, add slices of ginger and steam in the SelfCookingCenter®; "Fish", "iLC steam".

Once cooked, drain the liquid from the plate and remove the ginger and chopsticks. Arrange the julienne sticks of ginger and spring onions on the fish, pour over the soya sauce and pour over the boiling fat. (Beware - risk of burning!).

Garnish with coriander (option) and serve.

Accessories: GN container or granite-enameled container



Gung Po Shrimps



List of ingredients

(Number of portions: 6)

60 ml cooking oil

50 g garlic

30 g dried Szechuan chilli

200 ml chicken stock

40 ml light soya sauce

15 ml dark soya sauce

30 ml Thai chili sauce

60 g Sugar

60 ml Chinkiang vinegar

50 g cornstarch

600 g pre-prepared shrimps

2 eggs

120 g cornstarch

100 ml cooking oil

400 g spring onions

200 g fried peanuts (or cashew nuts)

50 g fresh coriander

grill

Gently fry the garlic and chilli in a pan, pour over the chicken stock, add the light and dark soya sauce, Thai chilli sauce and sugar, leave to cook for 10 minutes and then add the vinegar. Stir in the cornstarch to thicken and blend.

Season the shrimps, add the eggs and cornstarch and leave for 30 minutes. Coat again with cornstarch, shape into balls and place onto an oiled roasting and baking sheet. Drizzle oil over the balls and cook in the SelfCookingCenter[®] under "Fish", "iLC Grill". Allow to cool.

Stir the finely chopped spring onions with the shrimp balls, add the sauce and cook in a granite-enameled container in the SelfCookingCenter[®]. Serve with the fried peanuts and fresh coriander.

Accessories: roasting and baking tray, granite-enameled container



Bouillabaisse (Finishing®)



List of ingredients

(Number of portions: 10)

1.5 l Bouillabaisse (broth)

20 cockles (clams)

20 mussels

150 g sea bass

150 g sea bream

10 Norway lobster or prawns

3 potatoes Parsley

Finishing® - Plates à la carte

In this recipe, we'll show you how quickly and easily you can prepare an attractively served bouillabaisse using Finishing®, even for large-scale events. Of course you can also use Finishing® to produce this dish for plated banquets; to do so, you'll need a RATIONAL Finishing® system. Prepare the broth for the bouillabaisse and store it chilled. Dice the peeled potatoes and steam them for 10 minutes under "Side dishes", "iLC steam" and store chilled. Cut the fish into strips/cubes and clean the mussels and Norway lobster.



Now you're ready to prepare the plates with the seafood: Put a few potato cubes in a deep dish and place the raw fish and raw seafood on top; these will be cooked during the Finishing® process. You can store the finished plates in cold storage until your event begins,

Now use Finishing® to warm the plates up to serving temperature and subsequently pour over the hot bouillabaisse broth.

Gourmet Fish Trio with minted Pea Purée, Fingerling Carrots and Saffron Velouté (Finishing®)



List of ingredients

(Number of portions: 10)

90 gourmet fish medallions (e.g.
monkfish, trout, salmon, shrimp etc.)

1 kg peas, frozen

120 ml cream

20 fingerling carrots or alternative
vegetables

Mint

Saffron velouté

Finishing®, plates à la carte

In this recipe, we'll show you how quickly and easily you can prepare a gourmet fish trio using Finishing®, even for large-scale events. Of course you can also use Finishing® to produce this dish for plated banquets; to do so, you'll need a RATIONAL Finishing® system.

You can even prepare all the components one or two days before the event. Here are a few tips on preparing the individual components:

For the **gourmet fish medallions**, we recommend using "Fish", "Grill" settings, roasting the medallions to a core temperature of 54°C and then immediately cooling them to 3°C in the blast chiller. Prepare the **saffron velouté** as desired using milk and cream.

For the pea purée, steam the peas for around 4 minutes. Then immediately purée them using a mixer or a hand blender, along with around 120 ml cream, salt and mint. Strain through a hair sieve if desired; cool immediately in order to preserve the colour.

For the **fingerling carrots** or alternative vegetables, use "Side Dishes", "Steam"; steam them al dente and glaze with a little butter.



Now you're ready to start plating. Put the pea purée in the centre of the plate, then lay the fish medallions and the vegetables on top. You can store the finished plates in cold storage until your event begins, or else store the individual components separately and then plate à la minute.

Now use Finishing® to warm the plates up to serving temperature. Add the sauce before serving.

Pancakes American Style



List of ingredients

(Number of portions: 3)

Dough:

3 egg whites

1/4 tsp salt

1.5 cups flour

1 tbsp vanilla sugar

1 tbsp baking powder

3 egg yolks

2 cups milk

1/4 cup butter, melted

Garnish:

Icing sugar, blueberry compote or
maple syrup

scrambled fried eggs

Beat the egg whites to form stiff peaks. Mix the remainder of the ingredients into a smooth dough in a second bowl. Then carefully add the meringue to the mixture. Add blueberries, chocolate chips or pieces of banana to the lightly buttered moulds of the Multibaker and fill the mixture so that the moulds are filled almost half full. Bake the pancakes at the setting given.

Serve the pancakes with icing sugar, blueberry compote and/or maple syrup.



Kaiserschmarren - Shredded Sweet Pancakes



List of ingredients

(Number of portions: 12)

400 g flour

600 ml milk

80 g sugar for the egg yolk mixture

Salt, lemon rind, (rum only on request),

vanilla sugar

8-10 egg yolks

8-10 egg whites

150g sugar

120g butter

40g icing sugar

40 g raisins (soaked in apple juice or
rum flavouring)

bake dessert

Mix the flour with the milk. Add the egg yolk, half of the sugar, salt, lemon rind, rum and vanilla sugar and mix into a smooth and creamy mixture. Beat the egg whites with the other half of the sugar until stiff and fold in just before baking.

Cooking process:

Load the granite-enamelled containers during the preheating phase and bring to temperature.

When requested to load, take out the containers, add 125g diced butter into the hot containers and pour in the mixture, Then sprinkle with approx. 5 tbsp soaked raisins and reload immediately.

After 7 minutes, remove the containers and divide the baked mixture into pieces with two forks or large palettes. Sprinkle another 125 g of diced butter and the icing sugar on top.

Select the "Continue with time function" and caramelize for another 5 minutes.

Accessories: 2 granite-enamelled containers, 40 mm



Crème Brûlée



List of ingredients

(Number of portions: 20)

700 g milk

700 g cream

8 whole eggs

2 egg yolks

150 g sugar

1 tsp cornflour

1 tsp flavouring - vanilla, cinnamon etc.

egg custard

Mix every thin together.

Pour through a hair sieve to remove the chalaza from the eggs.

Fill in little ceramic forms.

If you want to produce Creme Caramel, use timbal forms and fill in a littel caramel before.

Depending on the size of the form, cook it between 25min and 35min



Accessories: Portion dishes & CNS container, 65mm

Egg Custard / Royal



List of ingredients

(Number of portions: 10)

1 l whole egg

1 l cream

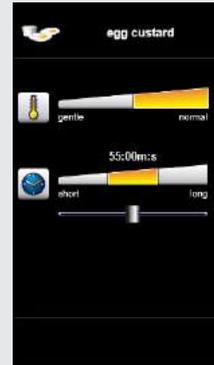
1 pinch of salt

1 pinch of ground nutmeg

egg custard

Whisk the eggs with milk, salt and nutmeg in a bowl. Pour the egg mixture for the custard up to 2/3 high in the greased mould or GN container. Cover the moulds/GN containers well with cling film. Allow custard to thicken with the recommended settings. First allow custard to cook before turning it out of the moulds/GN containers.

You can vary custard with herbs or spices to taste, e.g. custard with chopped parsley, paprika or curry powder. - simply stir under the egg mixture in the first step.



Steamed Vegetables



List of ingredients

(Number of portions: 1)

Various vegetables

steam

Please prepare the vegetables as usual and add to a perforated GN container.

The times given below are guidelines and have to be adjusted according to the desired cooking temperature.

Pumpkin, 6:00 min.

Asparagus, 3:00 min.

Carrots, 4:00 min.

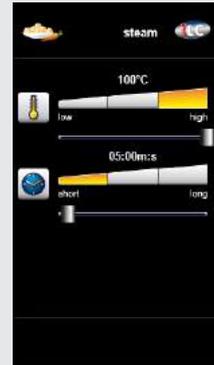
Beans, 3:50 min.

Chicory, 2:30 min.

Courgette, 3:00 min.

Snow peas, 1:30 min.

Broccoli, 5:00 min.



Accessories: GN container, perforated

Grilled Vegetables



List of ingredients

(Number of portions: 1)

Various vegetables like e.g. eggplant,
zucchini, fennel, mushrooms

Olive-oil

Seasoning: Herbs, Garlic

grill

Wash the vegetables just before grilling them and cut into 0.5-1 cm thick slices. Marinate with a little olive-oil, garlic, spices and herbs such as thyme and rosemary.

Depending on the quantity, workflow and the further use the marinated slices can be directly placed on our cold grill accessories; all accessories can be preheated as well for more intense grill pattern.

Thus the grill pattern are more intense with preheated accessories, special caution must be used (danger of burnings!) and the accessories must be loaded quickly with the vegetables to avoid temperature losses.

The grilling times are on average about 6 minutes but depend on the slice thickness and may need to be adjusted. Select in the SelfCookingCenter® "Side dishes", "iLC grill".

Accessories: All grill accessories such as e.g. GriddleGrid and Grill- and Pizza tray



Grilled Cheddar Figs



List of ingredients

(Number of portions: 6)

6 pieces Figs

6 slices Bacon

50 g Cheddar cheese

1 bunch Thyme

Sea salt

Olive oil

Pan Fry

Wash the figs and cut off the tops.

Carefully press a small piece of cheddar cheese into the ripe fig. Then wrap with a bacon rasher and fix with a toothpick. Place the figs into a roasting pan and roast with iLevelControl for around 8 minutes.

Serve hot with sea salt and olive oil.

Accessories: Roasting and baking pan



Bern Röstli



List of ingredients

(Number of portions: 12)

110 g liquid Butter

200 g Onion finely diced

200 g Bacon (of turkey or beef) in small dices

1 kg medium sized firm Potatos, boiled 25min on previous day and grated.

Salt and fresh grated White Pepper

Butter pieces

Side Dishes Roast

Butter the Roasting and Baking pan. Mix all ingredients well and add salt and pepper to taste.

Press the potato mix in the pan and place the butter pieces on the top.

Select "Side dishes", "roast" on the SelfCookingCenter[®] and pre-heat.

Tipp: This dish taste perfect with sunny side eggs and/ or cheese.

Accessories: Roasting and baking pan. The optimal amount in each small pan is 200g.



Chips, Wedges and Croquettes



List of ingredients

(Number of portions: 1)

1,5 kg chipss, frozen

1,5kg wedges, croquettes etc.

1 tbsp cooking oil

Chips

Tip the chips into the CombiFry® basket directly from the freezer and preheat the SelfCookingCenter® on the "side dishes", "chips" default setting.

The "small" setting is for a thickness of approx. 7 mm, "medium" for approx. 9 mm and "large" for approx. 11 mm thick chips. After baking the chips, tip into a deep container and season with salt and a little cooking oil. The oil will give the chips the typical shine and flavour.

Accessories: 1 piece CombiFry® basket (chips) or 20mm granite enameled container, 20 mm (wedges, croquettes)



Pasta in Morel Sauce



List of ingredients

(Number of portions: 4)

20 g Morel, dehydrated

500 g Pasta, i.e. Rigatoni

375 ml Milk

375 ml Heavy cream

500 ml cold water

250 ml vegetable stock

pinch corn starch

Salt, pepper and nutmeg

Pasta in sauce

Soak and clean the Morels.

Bring the milk, heavy cream and vegetable stock to boil and thicken with some corn starch. Season to taste and add 500ml water.

Mix the sauce, pasta and strained morels in a hotel pan.

Select "Side dishes", "Pasta in sauce" on the SelfCookingCenter[®], set the cooking time as the cooking time on the Pasta package and load. Place the probe in the pasta mixture and cover the container with a lid.

Accessories: Hotel pan/ GN container



Bread Dumplings



List of ingredients

(Number of portions: 8)

500 g white bread, cubed and dried

200 ml Milk

4 eggs

50 g diced bacon

50 g diced onion

Chopped parsley

clarified butter

salt, pepper and nutmeg

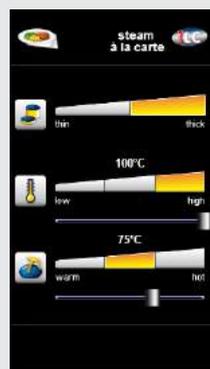
steam à la carte

Saute bacon and onion and let cool down, mix with bread, milk and egg, chopped parsley and season to taste with salt pepper and nutmeg.

Roll the mixture in plastikfoil to a roll and stabilize with aluminum foil.

Select "Finishing[®]", "iLC steam", thick, 100°C, 75°C internal,

Recommended Accessories: Steam pan or perforated GN-container



Crispy Pizza



List of ingredients

(Number of portions: 1)

500 g flour (405 or 550)

21 g dry yeast

80 g olive oil

180 ml warm water

1 pinch of salt

Toppings of your choice

Pizza

Sieve the flour into a large bowl. Make a well in the middle and sprinkle the salt along the edge. Whisk the yeast in warm water and oil and pour into the well. Set aside for approximately 20 minutes and knead with a mixer. Knead the dough well by hand on the worktop and leave to rest in a warm place for around 1 hour. Knead well again and cut into small pieces.

Form into balls and leave to rest briefly again. Now roll the balls out into a pizza base and spread tomato sauce on top. Apply toppings of your choice and bake on the preheated grilling and pizza tray for around 3 minutes.

Accessories: Grilling and pizza tray



Fried Rice



List of ingredients

(Number of portions: 1)

500 g Rice (Thai- oder Basmatirice)

750 ml Water

400 g Scallop

400 g Prawns

3 pcs Eggs

100 g Garlic

5 g Szechuan pepper

250 g Scallions

60 g Ginger

40 g Szechuan Chilli, whole

200 ml Cooking oil

100 g Bean paste, black

200 g Root vegetables in brunoise

200 g Mushrooms (Shimeij, Shitake,

Cep etc.)

2 pcs Iceberg lettuce leaf

60 g Cilantro

60 g Chilli, red

grill

Steam the rice on the previous day and cool down.

Pre-cook Sea food with "Fish", iLC grill", pre-cook scrambled egg with "Egg dishes", iLC pan fry".

Fry garlic, Szechuan pepper, ginger, chilli and scallion in the cooking oil at low temperature for 20 min and let rest, strain the oil.

Select "Side dishes", "iLC grill" on the SelfCookingCenter®.

Mix the rice with the finely cut seafood, spice oil, black bean paste, vegetable brunoise and the mushrooms and season. Fry the rice in the SelfCookingCenter®, arrange and garnish with Iceberg julienne, cilantro and chilli.

Accessories: Granite enameled container, 40 mm



Dehydrated Garnish



List of ingredients

(Number of portions: 1)

1 carrot

1 celeriac

1 pc apple

1 pc pear

1 pc lime

1 pc tomato

1 pc Zucchini

50 g Mushroom

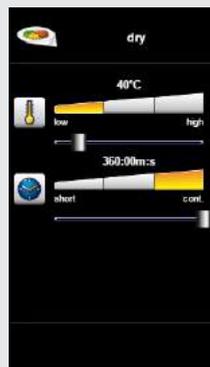
dry

Peel or wash vegetables and fruit and slice thinly with the slicer. Depending on the intended use for the dried garnishes, the slicing thickness should not be less than one millimetre as the slices will lose a lot of volume in the drying process.

For products that will not come off the tray easily, the use of baking paper is recommended. Brush food that oxidises easily, such as apple or pear, with lemon juice before drying.

This helps largely retain the original colours.
On the SelfCookingCenter® select "Finishing®", "Dry".

Accessories: Roasting and baking sheets, baking paper if necessary



Burger Buns



List of ingredients

(Number of portions: 24)

1 kg flour (type 550)

30 g salt

30 g sugar

50 g yeast

580 g whole milk

60 g honey

85 g sunflower or rapeseed oil

1 egg with a little water

1 pinch of salt

Sesame seeds

soft bread rolls

First mix the dry ingredients, dissolve the yeast in the lukewarm milk and add to the running mixer with the honey and oil. Knead the dough at medium speed for approximately 8-10 minutes. Cover the dough and leave to rise for 60 minutes.

Then divide the dough into 20-25 pieces (for smaller burgers, like sliders or mini burgers, 30-40 pieces accordingly), roll the dough balls on the work surface with cupped hands, carefully press them flat with the surface of the hand and leave them to rise in the SelfCookingCenter® 5 Senses on bake/prove for 90 minutes.



Remove the sheet with the proven dough, preheat the SelfCookingCenter® on bake/soft bread rolls, browning level 2 and 9 minutes baking time.

Before loading, brush the dough with the beaten egg, water and salt, and sprinkle the sesame seed if using.

Tip: The dough can also be frozen after proving in the SelfCookingCenter®. Let the dough reach room temperature before baking.

Recommended accessory: Roasting and baking tray, or baking tray

Baguette and Bread Dough



List of ingredients

(Number of portions: 1)

650 g wheat flour (type 650)

50 g rye flour (type 1150)

tsp salt

1 tbsp honey

½ cube yeast

350 ml warm water

bread/Bread rolls

Mix the wheat flour with the rye flour and sieve into a large bowl. Make a well in the middle and sprinkle the salt along the edge. Whisk the yeast and honey in warm water and pour into the well. Set aside for approximately 20 minutes and knead with a mixer.

Knead the dough well by hand on the worktop and leave to rest in a warm place for around 1 hour. Knead the dough again for 5 minutes and halve. Roll both halves out into an oval shape (approx. 30 x 50 cm) and fold the long side to the middle. Fold the dough again lengthwise and press together the joints of the baguettes well.

Now place the bread on the baking tray and leave to rest again for one hour. With a sharp knife, score the baguettes diagonally to a depth of around 5 mm and sprinkle grains or seeds on the surface as required. Bake in the SelfCookingCenter® on "Bake", "Bread/bread rolls" for around 25 minutes until golden.

Accessories: Roasting and baking sheet



Toast



List of ingredients

(Number of portions: 10)

800 g flour (type 550)

1/3 tsp salt

250 g milk

250 g water

42 g yeast

100 g butter

bread/Bread rolls

Mix the flour with the salt and form a well in the middle. Mix the milk with the lukewarm water. Dissolve the yeast in the lukewarm milk and pour into the well. Then allow the pre-ferment to prove for a moment. Cut the butter into cubes and warm to room temperature. After around 10 minutes add the soft butter, knead thoroughly and form a large ball. Allow the dough to prove for another 30 minutes until its volume has doubled.

Then knead again and fold into a roll, add to the greased rectangular baking tin and allow to prove again. Bake the bread until golden brown as described.



Croissant Pudding



List of ingredients

(Number of portions: 15)

12 day-old croissants

5 eggs

270 g sugar

1 l milk

0.2 l cream

1/2 tsp salt

Butter for greasing

vanilla sugar and/or cinnamon

bake dessert

Slice the ready-baked croissants into around 3 cm pieces. Lightly beat the eggs with the sugar and then fold in all the remaining ingredients. Add the croissant pieces into a 1/1 GN container 60mm and carefully mix with the egg milk mixture. The croissant pieces must not be pressed together and should keep their structure.

Bake the croissant pudding with the suggested setting. The croissant pudding tastes best warm and can also be baked à la minute in small moulds.

Further versions of the croissant pudding can be made by adding chocolate shavings, nuts or even cherries to the mix.

Accessories: 1/1 granite-enamelled GN container 60mm



Fruit Tartlets with Wild Berries



List of ingredients

(Number of portions: 60)

Short pastry:

5 eggs

500 g sugar

20 g sugar

1 kg flour

1 kg cold butter

2 packets vanilla sugar

a little lemon rind

1 pinch of salt

wild berries (fresh or frozen)

800 ml whole egg

400 ml milk

400 ml cream

Filling:

Blueberries, raspberries or mixture of

pie

Make short pastry from the ingredients listed above. Make sure that the ingredients are cold and the dough can be quickly kneaded, otherwise the dough will burn during baking. Cool the short pastry for at least an hour.

In the meantime, make the filling with the whole egg, milk and cream (in a 2:1:1 ratio) and sweeten with sugar to taste.

Roll out the short pastry, cut out into balls and place into the moulds of the Multibaker, pressing lightly. Add the berries to the dough and fill with the filling up to around 3 mm under the rim. Bake the tartlets in the SelfCookingCenter[®] under "Bake", "Pie".

Then allow to cool a little and either add apricot jam or dust with icing sugar.

Enjoy either cool or lukewarm!

Tip: Also works with rhubarb, apricots, blackcurrants or other fruits.

Recommended accessory: Multibaker



Chocolate Cake with a liquid centre



List of ingredients

(Number of portions: 1)

125 g dark chocolate

125 g butter

3 eggs

2 egg yolks

50 g icing sugar

75 g Flour

1 pinch baking powder

bake dessert

Melt the dark chocolate and butter together, beat the eggs with the icing sugar and fold in the chocolate mixture.

Stir in the flour and pour into buttered moulds or cups. The filled individual cakes can easily be frozen and baked frozen in the SelfCookingCenter[®] to order with iLevelControl under "Egg dishes", "Bake dessert". The allows the centre of the chocolate cake to remain liquid.

Accessories: Muffin and timbale mould



Yeast Dumplings with Nougat Filling



List of ingredients

(Number of portions: 8)

500 g Flour

200 ml milk

42 g yeast (1 cube fresh yeast)

80 g butter

1 cl rum

80 g granulated sugar

1 egg

3 egg yolks

200 g nougat

steam

To prepare the dough, dissolve the yeast in the lukewarm milk (around 32-36 °C) and add 4 tbsp of flour, a pinch of salt and the granulated sugar. Mix together, dust with flour, cover and leave to prove in a warm place.

The volume of the dough should double. Add the melted butter, the remainder of the flour, the egg and egg yolks and work to a smooth dough. Cover and leave to prove for 30 minutes. Roll out the dough on a floured surface to a thickness of 5 mm. Using a knife or pastry wheel, cut out squares approximately 5 x 5 cm in size.

Using a teaspoon, make hollows in the centre of each square, add the filling and fold and twist the opposite corners, then shape a dumpling from it.

Place the shaped dumplings on an upturned, greased roasting and baking tray. This avoids "dimples" from forming on the base of the dumplings and the water can run off.

On the SelfCookingCenter® select "Side dishes", "Steam" and steam the yeast dumplings.

Accessories: 1/1 GN CNS perforated container 60 mm



Raspberry Mini-rolls with Filo Pastry



List of ingredients

(Number of portions: 1)

- 1 packet of filo pastry
- 1 egg white
- 50 g softened butter
- 3 tbsp sponge mixture
- 100g frozen raspberries

For the sponge mixture:

- 4 eggs
- 130 g sugar
- 90 g Flour
- 30 g cornflour

baking à la carte

For the sponge mixture:

For the sponge mixture: Fold in the flour and starch.

For the raspberry mini-rolls:

Carefully lay the filo pastry sheets onto the worktop. Brush the inside with the beaten egg white and apply a strip of sponge at the lower end. Place the frozen raspberries in the sponge and wrap the pastry from below. Now carefully roll and brush the whole roll with butter.



The raspberry rolls can now be frozen. To serve, simply place a piece on a roasting and baking tray and bake in the SelfCookingCenter® under "Finishing®", "bake à la carte". Times must be adjusted accordingly.

Accessories: Roasting and baking sheet

Vegan Apple Cake



List of ingredients

(Number of portions: 18)

For the dough:

120 g cold margarine

500 g spelt flour

200 g walnuts, roughly chopped, a
little cinnamon

190 g soft vegetable margarine

190 g sugar

1 packet baking powder

2 tsp soya powder

4 tbsp apple sauce

250 ml soya milk, vanilla a little
margarine for the tray

2.5 kg apples

For the crumble:

220 g spelt flour

1 packets vanilla sugar

sponge cake

Mix all ingredients for the dough in the mixer. The soya flour replaces the egg in the recipe, the apple sauce loosens the dough and makes it nice and juicy. Grease a granite-enamelled container and spread out the dough.

Peel the apples, quarter them and place on the dough.

Combine all the ingredients for the crumble together apart from the walnuts and crumble the mixture. Mix in the walnuts. Spread onto the dough

On the SelfCookingCenter® select "Bake", "Sponge cake" and preheat.

Accessories: Granite-enamelled container



Chocolate-banana Muffins



List of ingredients

(Number of portions: 6)

300 g Flour

1 packet baking powder

1/2 tsp salt

150 g butter or margarine

2 bananas, very ripe

250 g sugar

3 eggs

1 tsp ground vanilla

50 g milk

150 g chocolate pieces

Chocolate glaze

sponge cake

Finely crush the bananas with a fork and mix into a batter with the rest of the ingredients.

Lay paper tulips or other paper cases in the muffin and timbal mould, fill 2/3 with dough. After baking, brush with chocolate glaze.

The muffins taste best lukewarm!

Accessories: Muffin and timbale mould



Cinnamon Rolls



List of ingredients

(Number of portions: 15)

For the dough:

30 g ground cinnamon

900 g flour

1 pinch of salt

3 eggs (size M)

160 g soft butter

For coating:

320 ml milk

2 egg yolks

100 g sugar

1 pinch of salt Pinch of salt

1 tbsp water

1.5 cube yeast

For the filling:

300 g icing sugar (or pulverised brown sugar)

1 tbsp flour

250 g soft butter

yeast leavened cakes

Mix all the dry ingredients for the dough. Warm up the milk (to around 32-36 °) and dissolve the yeast in it. Add the milk, eggs and soft butter to the running kneading machine and knead for at least 3 min. on the medium setting. Then cover the dough and allow it to rest for 30 min.

Filling:

Whisk all the ingredients with the egg whisk or balloon whisk of the mixer. The mix should become easy to spread, but not too soft.

Roll out the dough at max. 1 cm thick. Spread the cinnamon mixture on it and roll. Immediately cut into about 15 slices and set in a buttered, granite-enamelled container (40 mm). Allow the cinnamon rolls to prove in the SelfCookingCenter® on "Bake", "Prove" for 25 minutes. Preheat the SelfCooking Center® under "Bake", "Yeast leavened cakes", coat the proven cinnamon rolls with egg and bake until golden brown.

Recommended accessory: granite-enamelled containers, 40 mm



Tarte Tatin



List of ingredients

(Number of portions: 1)

2 Apples

50g butter

30g sugar

cinnamon

2 layers Puff pastry

1 egg yolk

baking

Peel the apples and cut into thin slices. Coat the roasting and baking pan with liquid butter and generously sprinkle with cinnamon sugar. Then lay the apple slices onto the roasting and baking pan in a fan shape, cover with puff pastry and optionally brush with egg yolk. Bake until golden brown and turn when serving so that the caramelised apples are at the top.

The finished Tarte Tartin is best served warm, for example with vanilla ice cream.



Blueberry - Vanilla Cupcakes with Crumbles



List of ingredients

(Number of portions: 12)

Dough:

400 g flour

140 g sugar

1 pack baking powder

3/4 teasp. salt

2 piece eggs

300 g buttermilk

100 g soft butter or margarine

1,5 teasp. vanilla powder

150 g blueberries

Crumbles:

175 g flour

100 g sugar

100 g butter

sponge cake

Dough:

Mix dry ingredients in a large bowl. Add eggs , buttermilk and butter or margarine in the bowl and mix everything together quickly . The dough should not be stirred for too long and may be a bit lumpy. Add the Blueberries and mix them gently under.

Crumbles:

Mix all ingredients in a bowl until crumbles start to form.

Line the muffin and timbale molds with paper tulips or other paper cases , fill 2/3 with dough and sprinkle with crumbles. Bake Muffins until they turn golden Brown.

Serve them warm.

Accessories: Muffin and timbal mould



Sponge Cake Roulade with Apricots



List of ingredients

(Number of portions: 15)

7 eggs

210 g sugar

160 g flour

50 g cornflour

250 g blackcurrants

500 g quark (low fat cream cheese)

200 ml cream

100 g sugar

6 sheets gelatine

500 g apricots

sponge cake

Lightly beat the eggs with sugar and then add the sieved flour and the cornflour.

Spread the sponge mixture evenly on the GN container prepared with baking paper and sprinkle the blackcurrants on the sponge. Then bake with the suggested setting.

Turn the baked sponge on aluminium foil or a kitchen towel. Slightly warm the cream and dissolve the softened gelatine in it. Then mix with the quark and finely chopped apricots. Then spread the quark mixture over the sponge, carefully roll up and chill overnight.

Recommended accessory: Granite-enamelled container, 20 mm



Apple Strudel



List of ingredients

(Number of portions: 15)

For the dough:

200 g flour

1 tsp cinnamon

80 g water

Butter for brushing

1 egg

1 tbsp oil

1 tsp vinegar

1 pinch of salt

80 g bread crumbs

1.5 kg apples

1 lemon

100 g sugar

For the filling:

60 g of raisins

2 tbsp rum (only on request)

50 g butter

bake dessert

For the dough, carefully knead the flour with the egg, oil, vinegar, water and salt and then leave to rest for 30 minutes.

In the meantime, for the filling, sear the bread crumbs in butter until golden brown. Peel the apples, cut into small pieces and mix with lemon juice, raisins, (on request: rum), cinnamon and sugar. Carefully spread the dough on a mottled kitchen towel, brush with melted butter, spread the apples and bread crumbs on it and roll up with the help of the towel.

Roll onto a roasting and baking tray and brush with melted butter. Bake the strudel until golden brown as described and serve lukewarm, with vanilla ice cream, for example.

Accessories: Roasting and baking sheet



General usage information

Explanation of pictograms

	Poultry		Moisture
	Meat		Air speed
	Fish		Core temperature/cooking level
	Egg dishes/dessert		Core temperature/cooking level
	Side dishes		Core temperature/cooking level
	Baking		Core temperature/cooking level
	Finishing		How well done
	Cooking speed		Size of food
	Delta-T		Food thickness
	Cooking time		Searing temperature
	Browning		Crisp



Proving volume



Gratiné



Cooking cabinet humidity



Steam baking



Convenience level

Information and requests during the cooking process



Preheat display



Score



Cool down display



Add liquid



Request to cancel

Options following the end of cooking



Keep warm



Reposition core temperature probe



Heat to serving temperature



Continue with time



Crisp



Load new batch

Convection (30–300 °C)



The hot air circulated at high speed flows around the food from all sides. The meat protein sets immediately, so it remains wonderfully succulent on the inside. Use the Convection settings to utilize the product's own moisture and regulate it to one percent accuracy – giving you succulent browned pan-fried meats, fluffy baked goods or perfectly prepared frozen convenience foods.

Convection in the SelfCookingCenter® means:

- > Powerful roasting flavor
- > Crisp-crustured baked goods

The **Convection** environment is perfect for baking, roasting, grilling, frying, gratinating or glazing.

Steam (30–130 °C)



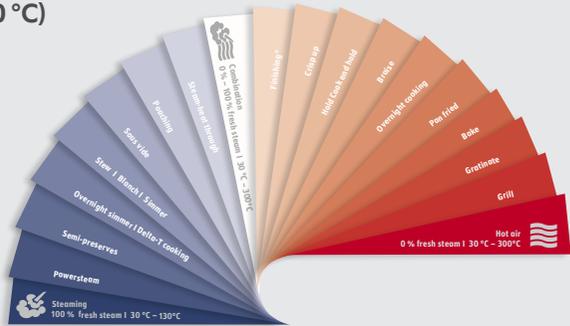
The high-performance steam generator continually produces hygienic steam, eliminating the long wait times to heat up water-filled pots or boilers. Constant cooking chamber temperatures and maximum possible steam saturation guarantee a uniform and highly gentle cooking process.

Steaming in the SelfCookingCenter® means:

- > Short heating up times
- > Foods retain their natural colors
- > Precise cooking for crisp-tender results
- > Natural vitamins and nutrients preserved

The **Steaming** environment is ideal for stewing, blanching, steaming, poaching, heating through, simmering, scalding, vacuum cooking and preservation.

Combination (30–300 °C)



Combination mode blends all the benefits of hot steam (such as short cooking times, minimal cooking losses and high juiciness) with the advantages of convection (which supplies intense flavors, appetizing color and crisp crusts). You can reduce cooking shrinkage by up to 50% and significantly shorten cooking times, without even needing to turn the food. Use Combination settings to adjust moisture levels in the cooking chamber to an exact percent value; the SelfCookingCenter® will then add moisture actively whenever needed.

The **Combination** environment is perfect for roasting, baking and Finishing®.

Preheating

The SelfCookingCenter®'s display always indicates when it is currently preheating. Always stop the preheating process before loading food into the unit. This is the only way to guarantee the initial temperature and humidity that are crucial to the entire cooking process. For example, fresh baked goods will only turn out correctly if baked at an appropriately high temperature from the beginning. And steaks are juiciest when cooked using the SelfCookingCenter®'s recommended starting temperature. With foods that do not require preheating, such as boiled potatoes, the SelfCookingCenter® will immediately prompt you to load the food.

Load quantities

Besides the instructions on preheating, it is also important to adhere to those regarding load quantities. These ensure that air circulation remains optimal at all times when the unit is fully loaded, which is one of the key factors to achieving perfect cooking results. Please use your device's Help function to call up the tables indicating maximum load quantities for different foods.

To access them within their corresponding cooking directories, press this button on the display:



iCookingControl®/iLevelControl subject areas

The right solution for every task: iCookingControl® and iLevelControl

The day-to-day challenges individual chefs face are as diverse as the kitchens of the world. When it comes to addressing your kitchen's specific day-to-day challenges, the **iCookingControl® and iLevelControl** assistant functions are perfect partners.

Select food, determine desired result – done!

iCookingControl® prepares your food exactly the way you want it, every time. It doesn't matter who is using the appliance. It recognises the size and condition of the products as well as the loaded quantity.

During production, chefs often require larger quantities of food cooked to consistent perfection although time is short. **iCookingControl®** is the perfect answer as it prepares your food exactly as you want it. And you have everything under control as **iCookingControl®** informs you of the temperature, humidity or remaining time, so you'll always know what your system is up to. In the meantime, you can take care of other jobs, take a break or even set it for overnight cooking and just go home.

Clever mixed loads

With **iLevelControl**, you can prepare different foods at the same time. iLevelControl will show you on the display which dishes can be cooked together. This increases productivity and saves time, money, space and energy. The program optimizes cooking times for the individual dishes depending on load sizes or number and duration of times the door is opened. This ensures that nothing gets overcooked and your results remain consistently good.

iLevelControl makes a perfect cooking assistant for preparation, but also during service hours, when working quickly, staying flexible, and providing consistently high-quality food are just a few of the challenges you face. You can use a rolling system to prepare different products at the same time or fill your customers' orders quickly and effortlessly. For example, by using iLevelControl to grill steaks, fry breaded foods or bake pizzas during service. You can combine any foods that are normally prepared using a similar cooking-cabinet climate. The SelfCookingCenter® also displays possible combinations.

This example shows the two cooking assistant programs working hand-in-hand within two SelfCookingCenter® units to support a hotel kitchen staff with a variety of day-to-day tasks.

This example shows the two cooking assistant programs working hand-in-hand within two SelfCookingCenter® units to support a hotel kitchen staff with a variety of day-to-day tasks.

Unit 1:

6:00 AM–10:00 AM: Breakfast >> iLC

10:00 AM–12:00 PM: Production >> iLC grilling

12:00 PM–2:00 PM: Lunch service >> iLC grilling

2:00 PM–2:40 PM: Interim cleaning

2:30 PM–6:00 PM: Overnight cooking >> iCC >> Osso bucco

6:00 PM–10:00 PM: Dinner service >> iLC grilling

10:00 PM–10:40 PM: Interim cleaning

10:40 PM–6:00 AM: Overnight cooking >> iCC >> Roast with crackling

Unit 2:

5:00 AM–10:00 AM: Baked goods >> iCC

10:00 AM–12:00 PM: Production >> iLC steaming

12:00 PM–2:00 PM: Lunch service >> iLC steaming

2:00 PM–2:40 PM: Interim cleaning

2:40 PM–6:00 PM: Cakes and baked goods >> iCC

6:00 PM–10:30 PM: Dinner service >> iCC Finishing®
>> Osso bucco banquet

10:30 PM–5:00 AM: Boiling potatoes using pre-programmed start time

Optimum positioning of the core temperature probe

Placing the core temperature probe properly is crucial to help you reach your desired cooking results. To ensure correct placement:

1. With **all products**, always position the temperature probe at the thickest point of the product.

Insert the probe into the product at an angle in order to ensure that most of the probe needle is within the product.



2. When preparing **smaller pieces of meat**, simply insert the core temperature probe into several pieces at the same time.



3. For **poultry and whole fish**, always insert the core temperature probe close to the bones.



4. For **baked goods** that rise during baking, place the core temperature probe vertically in the middle of the product. If necessary, use the positioning aid (e.g., for muffins). This ensures that the core temperature probe will remain secure at all times.



5. When loading the SelfCookingCenter® with **products of different sizes**, e.g., different pieces of meat, it is generally best to insert the probe into the smallest product. When using cooking processes followed by holding stage (Overnight Roasting, Braising, or Overnight Boiling), make sure that the holding stage is long enough that the larger products will reach the desired core temperature as well.



If the cooking process does not have an integrated holding stage, simply use the Continue function to finish cooking the larger pieces. Once the smallest piece is finished, the buzzer will sound, and the small product can be removed. When the door is opened, the Continue button will appear on the display. Insert the core temperature sensor into the next smallest product and press Continue. Repeat this process as many times as necessary.

6. Mobile oven racks have a ceramic tube designed to hold the core temperature probe; when doing **Finishing® with a mobile oven rack**, always place the probe into that tube.



Overnight cooking/Mixed loads

Cooking large meat and poultry products has always required a great deal of supervision work and many years of cooking experience. With the SelfCooking Center®, you can face these challenges with less worry. Use your SelfCookingCenter® even when you aren't in the kitchen: its reliable Overnight Cooking function lets you utilise additional production time without adding to your personnel expenses. Overnight Cooking is especially suitable for meat and poultry dishes that require relatively long cooking times. You can also roast, braise or boil different cuts of meat at the same time, in what is known as a mixed load.



Advantages of overnight cooking

- > No checking or monitoring
- > Especially tender, juicy meats
- > Round-the-clock productivity increases your capacity
- > Minimizes weight and cutting losses
- > Energy savings by using night tariffs
- > Gain flexibility by preparing different products of different sizes in a single mixed load
- > Exceptional stock quality for top-quality sauces
- > Security and hygiene at the touch of a button

More detailed information on this topic is available in the “Overnight Cooking, Mixed Loads, Sous-Vide” user manual, which you can download through Club RATIONAL. Contact our unique ChefLine® service with any questions related to the SelfCookingCenter®. We would be glad to assist you directly and personally.

Accessories

The SelfCookingCenter® puts one-of-a-kind technology at your fingertips. To make optimum use of this technology and make the most of your cooking appliance, it is important that you always work with original RATIONAL accessories. Every food has particular characteristics that need to be taken into account during cooking, which is what makes your choice of accessories so crucial. Only the right accessories will give you the perfect cooking results your guests love, so be sure to follow the accessory recommendations given in the following recipes.

In particular, **RATIONAL accessories** are distinguished by their optimized heat conductivity, as well as their extreme robustness and durability.

Their TriLax® coating has exceptional non-stick properties and aids browning, and is perfect for use in temperatures up to 300 °C.

Contact our unique ChefLine® service with any questions related to the SelfCookingCenter®.

We would be glad to assist you directly and personally.

Seasoning, breading, marinating

We would like to give you a few recipes and tips related to seasoning, breading and marinating.



Seasonings

You will find tips and recipes in ClubRATIONAL. Simply register at www.club-rational.com.

Breading

Many foods can be breaded, such as meats, fish, or vegetables. Different types of breading can also be used.

Classic examples of these include:

- > Bread crumbs
- > Sesame
- > Corn flakes
- > Coconut flakes

Normally, breading can simply be pressed onto a product. One exception to this is breading with bread crumbs if you want the breading to puff up during cooking, e.g., for Wiener Schnitzel. For this type of breading, dip the product into flour, then egg, and then bread crumbs, carefully rolling and turning the product each time.

It is important not to press the breading on with your hands.

Choosing the right type of fat is crucial to achieving crunchy, golden-brown breading. Options include clarified butter, sunflower oil (or other oils with high smoking points) as well as fats that aid in browning.

To get more intense colour in foods breaded with breadcrumbs, we recommend mixing paprika powder into the breadcrumbs or the fat.

If using smaller amounts of fat, you can brush it onto the breaded food. When using larger quantities, such as in industry catering, we recommend the proven, time-saving method of spraying it on with a spray gun.

Marinating

Meats were originally marinated to help them keep longer. Nowadays, we mainly marinate to give the meat a special flavour. Any type of meat can be marinated, and when it comes to the ingredients, you can experiment to your heart's content!

The three main types of marinades are:

- > Sour marinades (vinegar, lemon juice or wine)
- > Sweet marinades (sugar or honey)
- > Oily marinades (using sunflower oil when grilling)

Sour marinades are based on vinegar, wine or lemon juice, blended with a little oil and some herbs and spices. They mainly serve to make meat soft and tender: the acid in the marinade breaks down the connective tissue, making the meat itself “looser” and tenderer, which is why sour marinades are primarily used for firmer, tougher cuts of meat.

Sweet marinades based on honey and oil (possibly in combination with a little balsamic vinegar or light soy sauce) is mainly suited to light meats and chicken. Grilling or roasting caramelizes the sugar in the marinade, creating a delicious flavour, especially when the marinade is used on poultry or poultry pieces.

Oily marinades are especially good for grilled meats, such as steaks. Use a good quality oil that is also suitable for frying. The oil can be flavoured with herbs, garlic and spices and brushed onto the meat.

Working with marinades:

Regardless of which type of marinade you are using, **the process is always the same**. Start by washing the meat thoroughly and patting it dry.

Marinating times differ depending on the recipe and marinade involved. Fish and chicken do not need to be marinated very long. Steaks, for example, should be marinated in an oily marinade for around 3 to 5 hours at 3 °C.

It is very important to dab the meat dry before grilling or frying!

This is because after marinating, the flavour is in the meat. Any excess marinade would burn and may produce undesirable bitterness. Also important: do not salt the meat until after it has been roasted or grilled.

Another option for marinating meat and fish is using a vacuum process. Vacuum marinating requires only a fraction of the normal time. Steaks, for example, can be marinated in just 3/4 of an hour in this way.

Clean all ingredients and chop them finely, then mix them together with the oil.

Chicken

Classic

250 g sunflower oil
50 g onion
3 g lemon zest
15 g red, green and
yellow peppers
5 g salt

Exotic

170 g sunflower oil
2 g lemon zest
6 g lemon juice
6 g light soya sauce
20 g mango chutney
6 g curry powder
4 g garlic

Goose

Asian

200 g onion
25 g garlic
10 g chilli pepper
10 g green pepper corns
160 g soy sauce

50 g rice wine
25 g honey vinegar
125 g orange-blossom honey
3 g fresh coriander
3 g lemon thyme

Beef

Mediterranean

100 g olive oil
40 g parsley
20 g basil
20 g cress
20 g peppermint
20 g chives
50 g rocket
100 g red wine
50 g lemon juice
5 g lemon peel
5 g coloured coarse pepper

Ginger marinade

150 g sunflower oil
15 g garlic cloves
20 g fresh ginger
100 g soya sauce
100 g sesame oil
50 g sherry
100 g honey
3 g pepper, black

Lamb

Classic

150 g sunflower oil
40 g olive oil
15 g thyme
20 g peppermint

5 g English mustard powder
2 g paprika
10 g Balsamic vinegar
3 g fennel seeds

Game

20 g Honey
40 g light soya sauce
30 g Sherry

30 g shallots
10 g salt

Fish/seafood

Classic

170 g cream
10 g lemon juice
3 g lemon peel
10 g dill, fresh
5 g Worcestershire sauce
1 g pepper white

White wine/mustard marinade

150 g white wine
80 g olive oil
15 g mustard
20 g Honey
1 branch rosemary
1 branch thyme
4 bay leaves
20 g green pepper corns

Shellfish

160 g olive oil
10 g dill
2 g lemon zest
10 g lemon juice

20 g soya sauce
5 g sambal oelek
3 g pepper white

- > Preferably use sunflower oil
- > At least 2 hours up to 48 hours
- > Drain the meat on a paper towel before frying or grilling and remove herbs
- > Careful with sweet marinades, such as honey marinade
- > Reduce searing or browning level!

Crusts

Base

150 g butter, beaten
50 g bread crumbs/
35 g bread crumbs and
1 tbsp Panko flakes added
1 egg yolk

Variations with curry, nuts, honey,
sesame, ginger, rosehips, coconut

Herb crust

60 g olive oil
100 g bread crumbs
75 g butter
45 g grainy mustard
10 g rosemary
15 g thyme

Tomato crust

2 garlic cloves
40 g dried tomatoes
1 bunch parsley
50 g breadcrumbs
50 g grated parmesan
40 g butter, beaten
5 g salt
5 g pepper white
30 g lemon juice

Elaborate to taste with marjoram,
rosemary or thyme

Mustard/herb crust

3 shallots
1 bunch flat parsley
1 bunch thyme
50 g bread crumbs
50 g grated parmesan
60 g butter, beaten
1 egg yolk
1 tbsp medium strength mustard

General care instructions

Air filter

The SelfCookingCenter® automatically detects when the air filter is clogged or dirty. It will display a service prompt instructing you to clean or replace the air filter. However, we still recommend that you check the filter yourself at regular intervals, and clean it as needed. Depending on the type of appliance, you may be able to replace the filter on your own, or you may need to have it done by your service partner.

In any case, never run the unit without the air filter in place. For more information on cleaning and replacing the air filter, please follow the instructions in the relevant chapter of your user manual.

Cooking cabinet seal

You can extend the life of your cooking cabinet seal by cleaning it every day with a non-abrasive soap and a soft cloth. Cleaning the door seal every day prevents it from wearing down faster, and is especially important if you are using the unit continually at high temperatures, using high-level browning settings or primarily preparing foods containing fat and gelatin.

Core temperature probe

Clean the core temperature probe regularly with a damp cloth to remove food residues. This is especially important when you are transferring it from one product to another, as it ensures the probe retains its measurement precision and also prevents possible cross-contamination.

Cooking cabinet door

The glass panes on the cooking cabinet door can be unlocked and swung open when the door itself is opened, so that you can clean the space between them as needed using non-abrasive soap and a cloth or sponge.

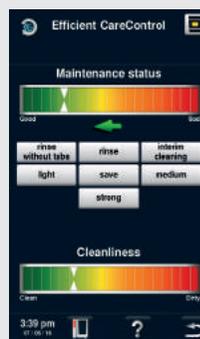
Door drip pan

Please clean the door drip pan regularly to prevent the drain from clogging.

Intelligent automatic cleaning – Efficient CareControl

Efficient CareControl is the unique automatic cleaning system that detects dirt and limescale and removes them at the touch of a button. Your device needs to be cleaned daily or any time it prompts you to do so; this preserves the high quality of the stainless steel, ensures good hygiene and prevents system errors.

To do this, follow the instructions given in the Efficient CareControl chapter of the user manual.



The all-inclusive package – one that deserves its name.

RATIONAL CookingLive

Cook with our kitchen professionals and find out how RATIONAL can revolutionise your kitchen.

Check event dates at www.rational-online.com.

Advice and design

Making the important decisions is difficult - we are there to help you: We will work closely with you to develop a solution that fits your needs best, and also give you planning suggestions to help you design your new kitchen or renovate your existing one.

Testing

Would you like to test our SelfCookingCenter® before you commit to buying? No problem. Just call us on Tel. 00 44 (0) 1582 480388.

Installation

Our RATIONAL Service Partners will install the appliances in your kitchen. If you would prefer to perform your own installations, we'll send you installation guides covering everything you need to know.

On-site training

We demonstrate to your kitchen team in your own kitchen how our appliances work and how they can best be used to suit your specific requirements.

RATIONAL Academy

Further training is part of the service at RATIONAL.

Register for one of our free seminars at www.rational-online.com.

We also offer paid events on selected special topics, There you'll see how you can use the SelfCookingCenter® in your establishment and discover new possibilities for events or for an attractive menu.

Software updates

The software updates are free with us: simply download them in ClubRATIONAL and join in benefiting from the latest findings of our cooking research. This will make sure your SelfCookingCenter® is always up to date with the latest technology.

Club RATIONAL

The internet platform for professional chefs. Club RATIONAL offers interesting information and plenty of inspiration for your kitchen - whether it's recipes, expert advice or video instructions on how to use our appliances. Simply register at www.club-rational.com.

Club RATIONAL App

Profit from our useful practical advice and service even when you're mobile.

ChefLine®

We offer a telephone consulting service to answer any questions you have about applications or recipes. Call us for quick, straightfor-ward advice from one chef +44 7743 389863 days a year. Reach the ChefLine® on tel. no. 09555 450450 .

RATIONAL Service Partners

Our SelfCookingCenter® units are reliable and durable. Should you ever encounter technical issues, our RATIONAL Service Partners can provide fast, efficient assistance. Spare part supplies are guaranteed, and weekend emergency service is included. Tel. +44 7831 839558.

Return and recycling

We contribute to resource efficiency by ensuring that we only use recyclable products. We will collect your old appliances and return them to the resource cycle.

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