

# Accessories for Professionals



# Finishing® – better than freshly cooked

Fresh cooking is usually associated with keeping food warm, e.g. in a holding cabinet or display cabinet. Keeping it warm means loss of quality. Finishing® in the SelfCooking Center® does away with the need to keep food warm – no matter whether you're preparing 20, 100 or 1000 meals.

Food is arranged cold on the requisite number of plates and stored chilled in special plate racks. Just before the food is needed Finishing® simultaneously brings 20 to several thousand plates up to serving temperature, with no stress or additional workload. Giving you the necessary flexibility to take typical banqueting delays in your stride.



Mise en place



Arranging cold food



Finishing®



Transport



Service

## Finishing® systems for banquets



Banqueting system Type 101



Banqueting system Type 201

### Banqueting systems for table-top units, comprising:

Mobile plate rack, Thermocover and transport trolley

Type 61	Art. No. 60.70.400
Type 62	Art. No. 60.70.402
Type 101	Art. No. 60.70.401
Type 102	Art. No. 60.70.403

Run-in rail needed! – see next page.

### Banqueting systems for floor units, comprising:

Mobile plate rack and Thermocover

Type 201	Art. No. 60.70.404
Type 202	Art. No. 60.70.405

# Finishing® makes banqueting a pleasure

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

Up to 120 plates can be held ready on mobile plate racks. The free accessibility and low height of the mobile plate rack allow fast and ergonomic loading and unloading of plates. The narrow design and especially large, silent and hygienic tandem steering casters (CNS) provide ultra-simple transportation of food.



Mobile plate rack Typ 101



Mobil plate rack Typ 202

### Mobile plate rack 61 – 202

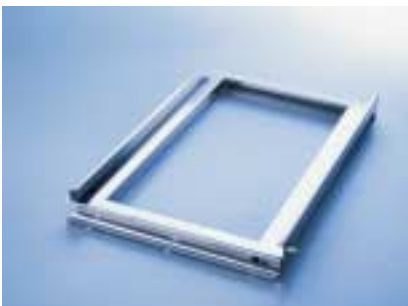
Type	Number of plates	Max. plate height	Art. No.
61	20 plates	25 mm	Art. No. 60.61.047
62	34 plates	32 mm	Art. No. 60.62.017
101	32 plates	25 mm	Art. No. 60.11.030
101	26 plates	32 mm	Art. No. 60.11.149
101	24 plates*	32 mm	Art. No. 60.11.150
102	52 plates	32 mm	Art. No. 60.12.022
201	60 plates	25 mm	Art. No. 60.21.099
201	50 plates	32 mm	Art. No. 60.21.104
202	84 plates	40 mm	Art. No. 60.22.182
202	100 plates	32 mm	Art. No. 60.22.109
202	120 plates	25 mm	Art. No. 60.22.108

\* for cloches – max. diameter 265 mm, height 50 mm

**Type 61 – 102: run-in rail needed!**

## Run-in rail for mobile oven rack

With Type 61, 62, 101 and 102 table-top units a run-in rail is needed for the use of mobile oven racks or mobile plate racks.



Run-in rail Type 61/101

Type 61/101	Art. No. 60.60.024
Type 62/102	Art. No. 60.60.215

## Thermocover

The RATIONAL Thermocover will keep food hot for up to 20 minutes after Finishing® – enough time for Finishing® additional plate racks and taking them to the point of service.



Thermocover Type 101

Type 61	Art. No. 6004.1007
Type 62	Art. No. 6004.1016
Type 101	Art. No. 6004.1009
Type 102	Art. No. 6004.1014
Type 201	Art. No. 6004.1011
Type 202	Art. No. 6004.1012

## Transport trolley for mobile oven rack

Standard transport trolley for:

- Stands, height 696 mm

Transport trolley

Height-adjustable for:

- Worktops to 1,265 mm in height
- Stands height extra height to 956 mm
- Combi-Duo



Standard

height-adjustable

Type 61/101	Art. No. 60.60.020
Type 61/101*	Art. No. 60.60.188
Type 62/102	Art. No. 60.60.678
Type 62/102*	Art. No. 60.70.160

\* height-adjustable, also suitable for Combi-Duo

# Grilling, roasting and deep frying

From grilled chicken with French fries through succulent steaks to whole lambs and suckling pigs – original RATIONAL accessories open up wonderful new opportunities.



## Grilling systems for chickens



Mobile oven rack for grilling chickens Type 101

The hinging rack for grilling and the mobile oven rack for grilling allow optimum use of unit capacity.

### Hinging rack for grilling chickens to 950 g

Type 61	24 grilled chickens	Art. No. 60.61.081
Type 101	36 grilled chickens	Art. No. 60.11.138

Only in combination with Chicken Superspike H 12

### Mobile oven rack for grilling chickens to 950 g

Type 61	24 grilled chickens	Art. No. 60.61.064
Type 101	36 grilled chickens	Art. No. 60.11.125

Only in combination with Chicken Superspike H 12

### Grease drip container with drain lock

Ideal for catching grease when grilling and roasting, including cover and lockable drainage hose.



1/1 GN (325 x 530 mm)

Art. No. 8710.1135

## Chicken Superspike and Duck Superspike

Arranging chickens and ducks in a vertical position makes breast meat especially succulent and gives crisp, evenly browned skin.



Article numbers and versions: see Gastronorm Accessories.

## CombiGriddleGrid® CombiFry®

The CombiGriddle grid gives a perfect grill pattern on pan fries, frozen fish and grilled vegetables.

With the patented CombiFry® you can for the first time prepare large quantities of pre-fried product. Completely eliminates the cost of fat purchase, storage and disposal.

## Containers, granite enamelled

Granite enamelled containers give the best roasting results. Pan fries are also perfectly browned underneath.



1/1 GN Art. No. 6037.1017



1/1 GN Art. No. 6019.1150  
1/2 GN Art. No. 6019.1250



Article numbers and sizes: see Gastronorm Accessories.

## Lamb and suckling pig spit



Lamb and suckling pig spit Type 201

There's nothing to preparing whole lambs and suckling pigs. Just skewer, slot into place – that's it.

Capacity:

Type 201	1 x lamb or	1 x suckling pig to 30 kg
Type 202*	2 x lambs or	2 x suckling pigs to 30 kg

### Lamb and suckling pig spit

Type 201 (1 spit with support)	Art. No. 6035.1003
Type 202 (1 spit with support)*	Art. No. 6035.1002
Optional spit	Art. No. 8710.1014

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

# Bake professionally

Do your own baking. Your customers will notice the difference. The patrons of your restaurant, hotel, canteen or service area will delight in the smell of freshly baked bread, rolls, cakes, muffins, tarts and much more besides – at any time of the day.



## Hinging racks and mobile oven racks for standard 400 x 600 mm baking trays



Mobile oven rack standard baking trays  
Type 201



Mobile oven rack standard baking trays  
Type 101 on transport trolley

The hinging racks and mobile oven racks for standard baking trays have L-shaped rack rails. The large rail distance means that full unit capacity can be used, even with relatively high bakery goods. The L-rails have upturned front edges to stop baking trays slipping off.

Hinging rack standard 400 x 600 mm baking trays		
Type 61	5 racks	Art. No. 60.61.069
Type 101	8 racks	Art. No. 60.11.131

Mobile oven rack standard 400 x 600 mm baking trays		
Type 61	5 racks	Art. No. 60.61.061
Type 101	8 racks	Art. No. 60.11.148
Type 201	14 racks	Art. No. 60.21.164

## Aluminium baking trays with non-stick coating

RATIONAL aluminium baking trays give perfect results. The non-stick coating stops products sticking to the trays.



### Perforated aluminium baking trays with non-stick coating

1/1 Gastronorm	Art. No. 6015.1103
2/1 Gastronorm	Art. No. 6015.2103
Standard 400 x 600 mm baking trays	Art. No. 6015.1000



### Aluminium roasting and baking trays with non-stick coating

1/1 Gastronorm	Art. No. 6013.1103
2/1 Gastronorm	Art. No. 6013.2103
Standard 400 x 600 mm baking trays	Art. No. 6013.1003

## Containers, granite enamelled



Especially suitable for all types of tray bake, cake mixture, pizzas. Excellent thermal conductivity also ensures that bakery products are evenly browned underneath. With granite enamelled containers portioning losses are a thing of the past. The container edges are fully shaped, so in future you can even serve the corner pieces.

Sizes: 1/2, 1/1, 2/1 GN, standard 400 x 600 mm baking trays

Article numbers: see Gastronorm Accessories.

## Transport trolley standard 400 x 600 mm baking trays



The baking transport trolley has 9 L-shaped rails to take 400 x 600 mm baking trays. There is also a telescopic drawer which allows baking to be placed on or removed from trays.

Type 61/101	9 racks	Art. No. 60.60.932
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# RATIONAL Combi-Duo – double the flexibility with no extra space

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



Combi-Duo 61 on 101 Electric

## Combi-Duo Kit for Type 61 and 101

		top unit	SCC/CM 61 Electric	SCC/CM 61 Gas
bottom unit	Standard		Art. No. 60.70.378	Art. No. 60.70.378
	Feet 150 mm		Art. No. 60.70.379	Art. No. 60.70.379
	Mobile		Art. No. 60.70.380	Art. No. 60.70.380
SCC/CM 61 Electric	Standard		Art. No. 60.70.378	Art. No. 60.70.378
	Feet 150 mm		Art. No. 60.70.379	Art. No. 60.70.379
	Mobile		Art. No. 60.70.380	Art. No. 60.70.380
SCC/CM 101 Electric	Standard		Art. No. 60.70.378	Art. No. 60.70.378
	Feet 150 mm		Art. No. 60.70.379	Art. No. 60.70.379
	Mobile		Art. No. 60.70.380	Art. No. 60.70.380
SCC/CM 61 Gas	Standard			Art. No. 60.70.381
	Feet 150 mm			Art. No. 60.70.382
	Mobile			Art. No. 60.70.383

### Stand UG I for Combi-Duo SCC/CM 61 on SCC/CM 61

Height 260 mm (only for Combi-Duo with unit feet) Art. No. 60.30.119



Combi-Duo 62 on 102 Electric

## Combi-Duo Kit for Type 62 and 102

		top unit	SCC/CM 62 Electric	SCC/CM 62 Gas
bottom unit	Standard		Art. No. 60.70.384	Art. No. 60.70.384
	Feet 150 mm		Art. No. 60.70.385	Art. No. 60.70.385
	Mobile		Art. No. 60.70.386	Art. No. 60.70.386
SCC/CM 62 Electric	Standard		Art. No. 60.70.384	Art. No. 60.60.384
	Feet 150 mm		Art. No. 60.70.385	Art. No. 60.60.385
	Mobile		Art. No. 60.70.386	Art. No. 60.60.386
SCC/CM 102 Electric	Standard		Art. No. 60.70.384	Art. No. 60.60.384
	Feet 150 mm		Art. No. 60.70.385	Art. No. 60.60.385
	Mobile		Art. No. 60.70.386	Art. No. 60.60.386
SCC/CM 62 Gas	Standard			Art. No. 60.70.387
	Feet 150 mm			Art. No. 60.70.388
	Mobile			Art. No. 60.70.389

### Stand UG I for Combi-Duo SCC/CM 62 on SCC/CM 62

Height 260 mm (only for Combi-Duo with unit feet)

## Choose from three installation options:



**Standard with rollers**  
Maximum rack height 1.60 m.  
Movable for ease of cleaning.  
Floor drain essential!



**Unit feet 150 mm**  
Maximum rack height 1.65 m.  
If no floor drain available.



**Mobile with casters**  
Maximum rack height 1.72 m.  
2 casters with locking brake.



# Stands, base cabinets and Thermocabinets

Five versions are available for the stable installation of table-top units. The RATIONAL Thermocabinet can be flexibly regulated from 30 °C to 80 °C and among other things is suitable for preheating plates, platters and containers. All stands and base cabinets are made from high grade stainless steel and meet current hygiene regulations.



## Type 61 and 101

**Stand UG I**, all sides open, height 696 mm

Standard	Art. No. 60.30.003
Mobile (casters, locking brake)	Art. No. 60.30.056

**Stand UG II**, 14 pairs supporting rails, side panels and top, height 696 mm

Standard	Art. No. 60.30.115
Mobile (casters, locking brake)	Art. No. 60.30.116

**Stand UG II standard baking trays**, 14 pairs supporting rails

400 x 600 mm, side panels and top, height 696 mm	
Standard	Art. No. 60.30.088
Mobile (casters, locking brake)	Art. No. 60.30.120

**Base cabinet US III**, 14 pairs supporting rails, side panels, rear panel and top, height 696 mm

Standard	Art. No. 60.30.005
Mobile (casters, locking brake)	Art. No. 60.30.060

**Base cabinet US III Version UltraVent®** (Type 61)

in conjunction with UltraVent® or exhaust hood, 20 pairs supporting rails, <b>extra height to 956 mm</b>	
Standard	Art. No. 60.30.066
Mobile (casters, locking brake)	Art. No.: 60.30.121

**Base cabinet US IV**, 14 pairs supporting rails, hinged doors, closed on all sides, height 696 mm

Standard	Art. No. 60.30.122
Mobile (casters, locking brake)	Art. No. 60.30.123

**Thermocabinet**, temperature range 30 °C – 80 °C, height 696 mm

Standard	Art. No. 60.30.007
Mobile (casters, locking brake)	Art. No. 60.30.067

## Type 62 and 102

**Stand UG I**, all sides open, height 696 mm

Standard	Art. No. 60.30.004
Mobile (casters, locking brake)	Art. No. 60.30.058

**Stand UG II**, 14 pairs supporting rails, Side panels and top, height 696 mm

Standard	Art. No. 60.30.117
Mobile (casters, locking brake)	Art. No. 60.30.118

**Base cabinet US III**, 114 pairs supporting rails, Side panels, rear panel and top, height 696 mm

Standard	Art. No. 60.30.006
Mobile (casters, locking brake)	Art. No. 60.30.062

**Base cabinet US III Version UltraVent®** (Type 62)

in conjunction with UltraVent® or exhaust hood, 20 pairs supporting rails, <b>extra height to 956 mm</b>	
Standard	Art. No. 60.30.132
Mobile (casters, locking brake)	Art. No. 60.30.133

**Base cabinet US IV**, 14 pairs supporting rails, with hinged doors, closed on all sides, height 696 mm

Standard	Art. No. 60.30.126
Mobile (casters, locking brake)	Art. No. 60.30.127

**Thermocabinet**, temperature range 30 °C – 80 °C, height 696 mm

Standard	Art. No. 60.30.068
Mobile (casters, locking brake)	Art. No. 60.30.069

# Hinging rack

## Hinging rack for table-top units 61–102



Hinging rack standard 400 x 600 mm baking trays Type 101

**Hinging rack Standard**  
**Rail distance 68 mm, with extra rack**  
**for a grease drip container**

Type 61	6 racks	Art. No. 60.61.018
Type 62	6 racks	Art. No. 60.62.000
Type 101	10 racks	Art. No. 60.11.025
Type 102	10 racks	Art. No. 60.12.005

**Hinging rack with 85 mm rail distance**  
**and extra rack for a grease drip container**

Type 61	5 racks	Art. No. 60.61.051
Type 62	5 racks	Art. No. 60.62.046
Type 101	8 racks	Art. No. 60.11.114
Type 102	8 racks	Art. No. 60.12.044



Hinging rack for grilling chickens, 400 x 600 mm Type 101

**Hinging rack for grilling chickens, 400 x 600 mm,**  
**with extra GN racks for grease drip containers**

Type 61		Art. No. 60.61.081
Type 101		Art. No. 60.11.138

**Hinging rack standard 400 x 600 mm baking trays,**  
**Rail distance 88 mm**

Type 61	5 racks	Art. No. 60.61.069
Type 101	8 racks	Art. No. 60.11.131

**Hinging rack for meat trays (butchers),**  
**400 x 600 mm, rail distance 70 mm**

Type 61	6 racks	Art. No. 60.61.077
Type 101	10 racks	Art. No. 60.11.101

## Transport trolley for mobile oven rack



Standard transport trolley Type 61/101



Height-adjustable transport trolley Type 61/101

**Standard transport trolley for:**

- Stands, height 696 mm

**Transport trolley standard 400 x 600 mm baking trays for:**

- Stands, height 696 mm

**Height-adjustable transport trolley for:**

- Worktops to 1,265 mm in height
- Stands extra height to 956 mm
- Combi-Duo installation

Type 61/101 Standard	Art. No. 60.60.020
Type 61/101 height-adjustable	Art. No. 60.60.188
Type 61/101 standard baking trays	Art. No. 60.60.932
Type 62/102 Standard	Art. No. 60.60.678
Type 62/102 height-adjustable	Art. No. 60.70.160

# Mobile oven racks

The high grade stainless steel mobile oven racks meet the highest quality requirements and are optimally matched to the units. Low mobile plate rack height allows fast and ergonomic loading and unloading of plates. The narrow design and especially large, silent and hygienic tandem steering casters (CNS) provide ultra-simple transportation of food.

## Mobile oven rack, floor units 201–202



Mobile oven rack Type 201



Mobile oven rack Type 202

Type 201	20 racks	Art. No. 60.21.054
Type 201	15 racks	Art. No. 60.21.156
Type 201	14 racks	
Standard baking tray 400 x 600 mm		Art. No. 60.21.164

Type 202	20 racks	Art. No. 60.22.086
Type 202	15 racks	Art. No. 60.22.153

## Mobile oven rack, table-top units 61–102



Mobile oven rack Type 102

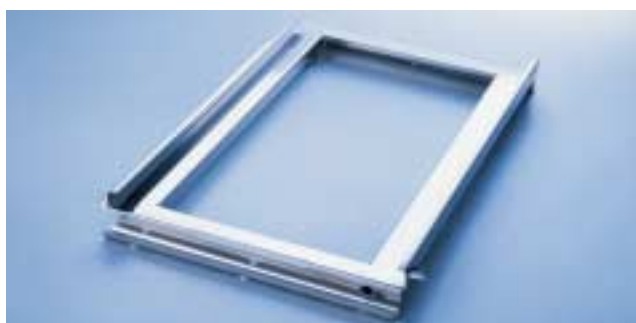


Mobile oven rack Type 101

Type 61 Standard	6 racks	Art. No. 60.61.005
Type 61	5 racks	Art. No. 60.61.059
Type 61		
Standard baking trays	5 racks	Art. No. 60.61.061
Type 61 Grilled chickens		Art. No. 60.61.064
Type 62 Standard	6 racks	Art. No. 60.62.003
Type 62	5 racks	Art. No. 60.62.049
Type 101 Standard	10 racks	Art. No. 60.11.011
Type 101	8 racks	Art. No. 60.11.122
Type 101		
Standard baking trays	8 racks	Art. No. 60.11.148
Type 101 Grilled chickens		Art. No. 60.11.125
Type 102 Standard	10 racks	Art. No. 60.12.011
Type 102	8 racks	Art. No. 60.12.055

**Run-in rail needed!**

## Run-in rail for mobile oven rack



A run-in rail is needed if mobile oven racks or mobile plate racks are used with table-top units Type 61, 62, 101 and 102.

Type 61/101	Art. No. 60.60.024
Type 62/102	Art. No. 60.60.215

# Always the perfect solution



## UltraVent®

The patented condensation technology used in the UltraVent® absorbs and draws off steam and vapour. Forget about expensive extraction systems. No external connection needed. Easy to install and retrofit.

Type 61/101 Electric	Art. No. 60.70.366
Type 61/101 Gas	Art. No. 60.70.370
Type 61/101 Combi-Duo	Art. No. 60.70.368
Type 62/102 Electric	Art. No. 60.70.372
Type 201 Electric	Art. No. 60.70.373

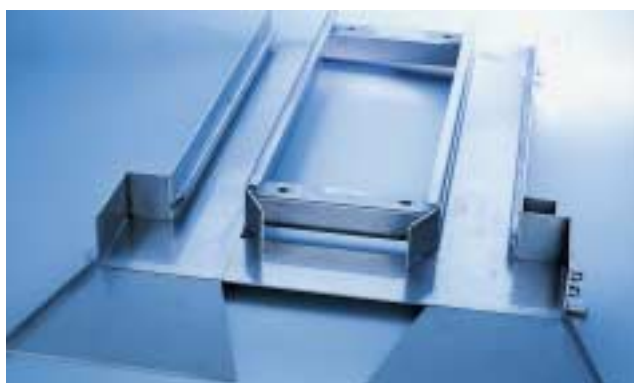
## Exhaust hood

Vapour is automatically extracted with the aid of a fan when the cooking cabinet door is opened (without condensation engineering). Easy to fit or retrofit. Outside connection necessary.

Type 61/101 Elektro	Art. No. 60.70.360
Type 61/101 Gas	Art. No. 60.70.364
Type 61/101 Combi-Duo	Art. No. 60.70.362
Type 62/102 Elektro	Art. No. 60.70.408

## Ramp

For mobile oven rack and mobile plate rack  
201/202



Ramp Type 201

Use of the ramp can even out inclines of up to 3% in kitchen floors.

Type 201	Art. No. 60.21.080
Type 202	Art. No. 60.22.181

## Extra unit and mobile oven rack height



Extra mobile oven rack height Type 201



Extra unit height Type 201/202

Extra unit and mobile oven rack height increases unit ground clearance by 70 mm.

Extra unit height Type 201/202	Art. No. 60.70.407
Extra mobile oven rack height Type 201	Art. No. 60.21.184
Extra mobile oven rack height Type 202	Art. No. 60.22.184

## Heat shield for left side panel



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

Type 61	Art. No. 60.70.390
Type 62	Art. No. 60.70.392
Type 101	Art. No. 60.70.391
Type 102	Art. No. 60.70.393
Type 201	Art. No. 60.70.394
Type 202	Art. No. 60.70.395

## Draft diverter for gas units



If exhaust gases need to be piped off (Exhaust gas pipe diameter 180 mm).

Type 61	Art. No. 70.00.356
Type 62	Art. No. 70.00.359
Type 101	Art. No. 70.00.384
Type 102	Art. No. 70.00.349
Type 201	Art. No. 70.00.352
Type 202	Art. No. 70.00.343

## Floor fixing for units



Allows simple, slip-proof fixing of Type 201/202 floor units and stands. Type 201/202 scope of supply already includes floor fixing.

Type 61 - 202 Art. No. 8700.0317

## Condensation breaker



Steam leaving the vent pipe is condensed in the condensation breaker. The condensate is led off via the unit drain.

Type 61, 101, 62 Art. No. 8710.1309

## Unit connection set



comprising:  
Water connecting hose with 3/4" union and DN 50 mm unit drain set.

Type 61 - 202 Art. No. 60.70.464

# Care products

## Sparkling Clean - Hygiene and Health Protection

RATIONAL care products are individually tailored to provide optimum care for RATIONAL units and meet the highest quality standards.

## Cleaner and Rinse Aid tablets for SelfCooking Center® units



RATIONAL Cleaner tablets go up to 70 % further than liquid cleaner. RATIONAL Rinse Aid tablets even go up to 100 % further than liquid rinse aids.

Cleaner tablets	pack of 100, for all SelfCookingCenter® units	Art. No. 56.00.210
Rinse Aid tablets	pack of 50, for all SelfCookingCenter® units	Art. No. 56.00.211



## Cleaner for CombiMaster

Grill Cleaner for stubborn deposits, e.g. roasting and grilling applications above 200 °C, 10 litres Art. No. 9006.0153

Special Cleaner for applications to 200 °C, non-caustic, 10 litres Art. No. 9006.0136

## Care accessories

Spray piston for manual cleaning Art. No. 6004.0100

Descaler, 10 litres Art. No. 6006.0110

Electric descaler pump Art. No. 60.70.409

# CombiLink® – your virtual assistant

Automatic HACCP documentation ensures guaranteed hygiene at all times. It only takes a few seconds to set up your own cooking program, and you even have free access to countless RATIONAL cooking programs on the Internet.

## RATIONAL CombiLink® – it's never been so simple!



### CombiLink®

Software package on CD-ROM with dongle and 5 m USB connecting cable

Art. No. 60.70.398

### CombiLink® Accessories

Modem with mains receiver, telephone cable including adapter plug and connecting cable (RS 232)

Art. No. 8710.1302

RS 232 connecting cable (10 m) for the connection of further SelfCooking Center® and CombiMaster units

Art. No. 8817.1042

USB connecting cable (5 m) for the connection of further SelfCooking Center® units

Art. No. 40.01.601

At PC: Master converter for RS 485 bus system with mains receiver and zero-modem cable

Art. No. 8720.1461

At unit: Slave converter for RS 485 bus system with connecting cable for power supply

Art. No. 8720.1460

# Gastronorm Accessories for Professionals

## Containers, stainless steel



	<b>1/3 GN (325 x 176 mm)</b>	<b>1/2 GN (325 x 265 mm)</b>
20 mm deep	Art. No. 6013.1302	Art. No. 6013.1202
40 mm deep	Art. No. 6013.1304	Art. No. 6013.1204
65 mm deep	Art. No. 6013.1306	Art. No. 6013.1206
100 mm deep		Art. No. 6013.1210

	<b>1/1 GN (325 x 530 mm)</b>	<b>2/1 GN (650 x 530 mm)</b>
20 mm deep	Art. No. 6013.1102	Art. No. 6013.2102
40 mm deep	Art. No. 6013.1104	Art. No. 6013.2104
65 mm deep	Art. No. 6013.1106	Art. No. 6013.2106
100 mm deep	Art. No. 6013.1110	Art. No. 6013.2110

## Perforated containers, stainless steel



	<b>1/2 GN (325 x 265 mm)</b>	<b>1/1 GN (325 x 530 mm)</b>
55 mm deep	Art. No. 6015.1265	Art. No. 6015.1165
90 mm deep	Art. No. 6015.1295	Art. No. 6015.1195
140 mm deep	Art. No. 6015.1215	Art. No. 6015.1115

	<b>1/1 GN with hinged handles</b>	<b>2/1 GN (650 x 530 mm)</b>
65 mm deep		Art. No. 6015.2165
90 mm deep	Art. No. 6016.1195	
100 mm deep		Art. No. 6015.2195
140 mm deep	Art. No. 6016.1115	



## Containers, granite enamelled



	<b>1/2 GN</b> (325 x 265 mm)	<b>1/1 GN</b> (325 x 530 mm)
20 mm deep	Art. No. 6014.1202	Art. No. 6014.1102
40 mm deep	Art. No. 6014.1204	Art. No. 6014.1104
60 mm deep	Art. No. 6014.1206	Art. No. 6014.1106
	<b>2/1 GN</b> (650 x 530 mm)	<b>Standard baking trays</b> (400 x 600 mm)
20 mm deep	Art. No. 6014.2102	Art. No. 6014.1002
40 mm deep	Art. No. 6014.2104	Art. No. 6014.1004
65 mm deep	Art. No. 6014.2106	Art. No. 6014.1006

## Chicken Superspike and Duck Superspike



	Art. No.	Max. weight	Capacity Chickens/Ducks						
			Type 61	Type 101	Type 62	Type 102	Type 201	Type 202	
<b>Chicken Superspike</b>									
H4: 1/2 GN	6035.1015	1.300 g	16	24	32	48	48	96	
H8: 1/1 GN	6035.1006	1.300 g	16	24	32	48	48	96	
H10: 1/1 GN	6035.1010	950 g	20	30	40	60	60	120	
H12*:	6035.1011	950 g	24	36					
<b>Duck Superspike</b>									
H8:	6035.1009	2.200 g	8	16	16	32	32	64	

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

# Gastronorm Accessories for Professionals

## Baking tray, perforated aluminium with non-stick coating



**1/1 GN** (325 x 530 mm)  
Art. No. 6015.1103

**Standard baking trays** (400 x 600 mm)  
Art. No. 6015.1000

**2/1 GN** (650 x 530 mm)  
Art. No. 6015.2103

## Roasting and baking tray with non-stick coating



**1/1 GN** (325 x 530 mm)  
Art. No. 6013.1103

**Standard baking trays** (400 x 600 mm)  
Art. No. 6013.1003

**2/1 GN** (650 x 530 mm)  
Art. No. 6013.2103

## Grids



**High-gloss, nickel plated**  
**Stainless steel**

**1/1 GN** (325 x 530 mm)  
Art. No. 6010.1100  
Art. No. 6010.1101

**Standard baking trays** (400 x 600 mm)  
Art. No. 6010.0103

**2/1 GN** (650 x 530 mm)  
Art. No. 6010.2100  
Art. No. 6010.2101

## CombiFry® – 200 portions of French fries in 15 minutes



1/2 GN (325 x 265 mm)  
Art. No. 6019.1250

1/1 GN (325 x 530 mm)  
Art. No. 6019.1150

## CombiGriddleGrid® – 100 Steaks in only 11 minutes



1/1 GN (325 x 530 mm)

Art. No. 6035.1017

## Grease drip container with drain lock (including cover)



Ideal for catching grease when grilling and roasting. The grease drip container can be emptied simply and safely using the lockable drainage hose.

1/1 GN (325 x 530 mm)

Art. No. 8710.1135

englisch

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