Combi/Rational Oven Training and Safety

**Description:** With the RATIONAL Self-Cooking Center is designed so it can bake, roast, steam, blanch, poach and much more, all in a single unit. The RATIONAL SelfCooking Center cooks up to 15% faster than conventional Combi-Steamers.

**Do:**
- This oven works as a steamer, an oven and as a combination of both. It is possible to cook just about everything you make in this kitchen in the Rational oven.
- Decide if you will be using the Rational oven as a steamer, an oven, or a combination of both.
- To turn on steamer/oven press the rectangular yellow button that has a picture of a chef hat. It will light up when it is on. Give the Rational oven a few minutes to warm up. The rest of the buttons and icons will light up when machine is ready for use.

**FOR STEAMING:**
- To steam anything press the blue square button that has a picture of a cloud, the menu underneath this button will change.
- Press the orange rectangular button that has a picture of a thermometer to adjust the temperature; generally it is set at 212 degrees. Turn the grey knob to the right to increase temperature or to the left to decrease it. Temperature setting will appear next to thermometer symbol.
- Pre-steam Rational oven for 15 minutes, oven will buzz when done.
- If going from oven use to steamer use press square button located near the bottom of the menu that has a picture of a T and downward arrow so that the oven can cool to steaming temperature.
- Set desired temperature (usually 350 degrees) by pressing the orange rectangular button with a picture of a thermometer. Turn the grey knob to the right to increase temperature or to the left to decrease it. Temperature setting will appear next to thermometer symbol.

**OVERALL**
- There is a real thermometer at the base of the Rational oven that can be used to measure the internal heat of large meat products. Use as needed.
- Set timer by pressing the rectangular orange button that has a clock symbol. Turn large grey knob to the right to increase time and to the left to decrease time. Time will appear next to orange clock symbol.
- Always wear gloves, oven mitts or grill pads when handling hot items.

**Don’t:**
- Don’t press any buttons when turning on Rational oven on other than the chef hat to initiate the ON process.
- Don’t open rational oven door fast, and don’t stand directly in front of it when opening.
- Don’t attempt to remove anything from the Rational oven without protective gear, i.e. oven mitts or grill pads.