SelfCookingCenter®

Original operating instructions

RATIONAL ServicePlus

The all-inclusive package for an all-round service.

We want to maximise your return on investment from the very start.
Over the entire service life and without any hidden costs.

FREE OF CHARGE! - On-site training

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

FREE OF CHARGE! - Academy RATIONAL

Academy RATIONAL

Further training is part of the service at RATIONAL. Harnessing creative ideas and continually improving kitchen methods: We show you how to maximise your appliance's potential. No matter how often you want, for you on your own or your entire kitchen team. The one-day workshops at the Academy RATIONAL offer you the time to exchange ideas with colleagues and other chefs.

At **www.rational-online.com** you can find out when the next workshop will be held near you.

FREE OF CHARGE! - RATIONAL ConnectedCooking

ConnectedCooking

Connect your RATIONAL appliances easily with the latest network solution for professional kitchens. With ConnectedCooking you always have everything under control: Simple appliance management, remote access function via smart phone, automatic HACCP documentation or you can download recipes from the RATIONAL library conveniently onto your devices.

Simply log in at **ConnectedCooking.com**

RATIONAL ServicePlus

FREE OF CHARGE! - ChefLine®

We offer a telephone consulting service to answer any questions you have about applications or recipes. Fast, uncomplicated and from one chef to another, 365 days a year. You can contact the ChefLine® at **Tel. +49 (0) 81 91/327 561.**

RATIONAL SERVICE PARTNERS

RATIONAL Service Partner

Our appliances are reliable and have a long service life. However if you should encounter technical difficulties, the RATIONAL SERVICE PARTNERS can provide swift and efficient help. Guaranteed spare parts supply and a weekend call-out team included: **Tel. +49 (0) 81 91/327 666.**

2-year warranty

We offer a 24-month warranty valid from the date of initial installation, provided that your appliance is fully and correctly registered with us. You can do this comfortably online at www.rational-online.com/warranty or by sending us the postcard attached to this manual. The warranty excludes glass damage, light bulbs and seals as well as damage caused by improper installation, use, maintenance, repair or descaling.

Simply log in at **www.rational-online.com/warranty**

Dear customers,

Congratulations on your new SelfCookingCenter® .
Please carefully read the manual prior to initial start-up.
Thanks to its intuitive visual control concept, you will achieve excellent results with your SelfCookingCenter® with hardly any time or expense spent on user training.
We give a 24-month warranty from the date of initial installation, providing the warranty registration has been filled in and completed. The warranty excludes glass damage, light bulbs and seals as well as damage caused by improper installation, use, maintenance, repair or descaling.
We hope you enjoy using your SelfCookingCenter® .

Your
RATIONAL AG

We reserve the right to make technical changes in the interest of progress!

Dealer:	**Installer:**
	installed on:

Unit number:

Info

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Explanation of the pictograms

Danger!

Imminently hazardous situation, which, if not avoided, will result in severe injuries or death.

Warning!

Potentially hazardous situation, which, if not avoided, may result in serious injury or death.

Caution!

Potentially hazardous situation, which, if not avoided, may result in slight or minor injuries.

Corrosive substances

Risk of fire!

Risk of burning!

Note:
Damage may be caused if this is ignored.

Handy tips for everyday use.

Read the manual carefully prior to initial start-up.

The highest rack height is a maximum of 160 cm.

Initial start-up

Please read the manual carefully prior to initial start-up.

During initial start-up of your new appliance, you will be requested to start an automatic one-off self-test. This self-test takes about 45 minutes and is used to adapt the appliance to the specific environmental conditions. Please note the following:

- For the self-test to be carried out, all the packaging materials must be have been removed from the appliance; check the grid shelves and the air baffle for a correct fit.
- The appliance must be connected in accordance with the installation instructions.
- For appliance sizes 6 x 2/3, 6 x 1/1, 10 x 1/1, 6 x 2/1 and 10 x 2/1 GN place a flat GN container with the opening facing downwards into the centre of the grid shelves.
- For the appliance size 20 x 1/1 and 20 x 2/1 GN place two GN containers in the mobile oven rack. Place one flat GN container with the opening facing downwards in the centre in front of both the upper and lower fan wheel.
- For further details please follow the instructions shown on the display and the installation manual.

Risk of fire!

Remove the packaging material, starter kit as well as grids and containers.

The cooking chamber door must not be opened during the self-test. Opening the cooking chamber door will lead to failure of the self-test. Restart the self-test by switching the appliance off. Always allow a hot appliance to cool down first. If the test is interrupted you will be requested next day by the appliance to start the self-test again.

Initial start-up

Step	Info/Button	Instructions
1	START	Follow the instructions on the display. Press the button to start the self-test.
2		Select type of connection to normal or soft water.
3	Next	Click “Next” to confirm.
4		The following test will take place automatically. The status is displayed in the upper field, the time remaining until the self-test has been completed is shown in the lower time field.

Where gas appliances are used, exhaust gas measurement must always be carried out when the self-test has been completed.

Safety Instructions

Keep this manual in a safe place so that it can always be consulted by anyone using the appliance.
This appliance may not be used by children or people with limited physical, sensor or mental capacity or those without the necessary experience and/or knowledge, unless such people are supervised by a person who is responsible for their safety. Unless this category of persons is supervised by someone responsible for safety and who knows about the hazards of the unit. Surfaces and accessories can be hot, please remember this when supervising. Cleaning and user maintenance may not be undertaken by children even under supervision.
Operate using hands only. Damage caused by the use of pointed, sharp or other objects will invalidate the warranty.
We recommend regular training of your staff to avoid the risk of accident or damage to the appliance. Operators must also receive regular safety instruction.
In the event that the connection cable becomes damaged, it must be replaced by the manufacturer, a service agent or qualified specialists to prevent any hazards or damages to the appliance.
If the appliance is installed in a position where the highest rack is higher than 160 cm, the supplied sticker must be affixed to the appliance.

Warning!

Daily checks before switching on and use

- *Lock the air baffle at the top and bottom as per the instructions - risk of injury from the rotating fan wheel.*
- *Make sure that the hanging racks or mobile oven rack are correctly locked in place in the cooking chamber - containers with hot liquids can fall through or slip out of the cooking chamber - risk of combustion.*
- *Make sure that there are no cleaning tab residues in the cooking chamber before you start cooking with the appliance. Thoroughly rinse away any cleaning tab residues with the hand shower - risk of chemical burns.*

Safety Instructions

Warning!

Specific national and regional standards and regulations which concern the installation and operation of commercial cooking appliances must be complied with.
Incorrect installation, servicing, maintenance, cleaning or modifications to the appliance may result in damage, injury or death. Read these operating instructions carefully before you start to use the appliance.
This appliance must only be used to cook food in commercial kitchens. Any other use is not intended and is therefore considered dangerous.
It must not be used to cook food containing flammable materials (such as food with alcohol). Substances with a low flash point can ignite spontaneously - risk of fire.
Cleaning and descaling products and the associated accessories must only be used for the purposes described in this manual. Any other use is not intended and is therefore considered dangerous.
In case of damage to the glass plate, please replace the entire plate immediately.

IEC 60417-6332 certification allows the setting up of the electric version of the combi-steamer in humid and warm environments.

Warning!

Smoking food in the appliance
Smoking food in the appliance may only be done using the original RATIONAL smoking accessory, VarioSmoker.

Warning!

No objects on the appliance ceiling.
Do not place any objects on the appliance ceiling. Risk of injury if they fall down.

Safety Instructions

Warning!

Gas appliances only

- *If your appliance is installed under an extractor hood, this must be switched on when the appliance is in use - combustion gases!*
- *If your appliance is connected to a chimney, the flue duct must be cleaned in compliance with specific regional regulations - risk of fire! (Contact your installer).*
- *Do not put objects on your appliance's exhaust pipes - risk of fire!*
- *Do not let objects block or obstruct the area below the appliance's base - risk of fire!*
- *The appliance must only be used in still conditions - risk of fire!*

What to do if you smell gas:

- *Shut off the gas supply immediately!*
- *Do not touch any electrical controls!*
- *Make sure the room is well ventilated!*
- *Avoid naked flames or sparking!*
- *Use an external telephone to notify the appropriate gas supplier (if the gas supplier is unobtainable call the nearest fire station)*

Safety instructions and liability

Warning!

Safety instructions during use

- *If containers are filled with liquid or contents which liquefy during cooking, only use rack levels at a height at which the user can see into the slide-in containers – risk of burns. There is a warning sticker enclosed with the unit.*
- *Always open the cooking cabinet door very slowly (hot vapors) – risk of burns.*
- *Always wear thermal protective clothing to hold accessories and other objects in the hot cooking cabinet – risk of burns.*
- *The external temperatures of the unit may exceed 60 °C. Only touch the unit at the controls – risk of burns.*
- *Hand shower and hand shower water may be hot – risk of burns.*
- *Cool-down mode – Do not use the cool down function unless the air baffle has been locked correctly – risk of injury.*
- *Do not touch the fan wheel – risk of injury.*
- *Cleaning – aggressive chemical fluid – risk of chemical burns. Always wear the correct protective clothing, safety goggles, gloves and facemask during cleaning. Follow the safety instructions in the "Cleaning / Efficient CareControl" section.*
- *Do not store highly flammable or combustible materials near the unit – risk of fire.*
- *Apply the parking brakes on mobile units and mobile oven racks when these are not being moved. Racks could roll away on uneven floors – risk of injury.*
- *If mobile oven racks are used, you must always apply the container lock. Cover any containers with liquids to prevent the hot liquid spilling out - Risk of burns.*
- *The transport trolley must be correctly fixed to the unit when you load and remove the mobile plate rack or mobile oven rack – risk of injury.*
- *Mobile oven racks, mobile plate racks, transport trolleys and units on casters can tip over when being moved over an inclined plane or threshold – risk of injury.*

Safety instructions and liability

Warning!

Safety instructions during use

- *Units, transport trolleys and mobile oven racks can tip over when transported.*
- *When moving units, transport trolleys and mobile oven racks over thresholds or uneven floors, there is a risk of crushing and injury from tipping.*
- *Make sure that units, transport trolleys and mobile oven racks do not tip over when transported.*
- *Move units, transport trolleys and mobile oven racks carefully over thresholds and uneven floors.*
- *Units and Combi-Duos on castors can tip over when transported or moved.*
- *When your unit or Combi-Duo is on castors and you do not release the parking brakes before you transport the unit, the unit or Combi-Duo may tip over.*
- *Release the parking brakes on the castors before you transport the unit or the Combi-Duo.*
- *Apply the parking brakes again after transport.*
- *Castors can be damaged if the unit or the Combi-Duo is moved with the parking brakes applied.*
- *If the castors are damaged, the unit or the Combi-Duo could tip over.*
- *Always release the parking brakes before you move the unit or the Combi-Duo.*
- *Castors can be damaged if the alignment of the castors is changed with the parking brakes applied.*
- *If the castors protrude from under the unit and you wish to change the alignment of the castors, first release the parking brakes and then turn the castors.*
- *Do not kick against the castors.*

Liability

Installations and repairs that are not carried out by authorised specialists or using genuine spare parts, and any technical change that is not approved by the manufacturer will invalidate the manufacturer’s warranty and product liability.

Care, inspection, maintenance and repair

In order to retain the high quality of the stainless steel, for hygienic reasons and to avoid interferences to operation, the appliance must be cleaned daily or when prompted to clean. Follow the instructions in the "Efficient CareControl" section.
Constant operation at high cooking chamber temperatures (≥ 260°C), the use of high browning levels (browning 4/5) and preparation of food with high fat and gelatin content can subject the cooking chamber seal to faster wear.
Cleaning the cooking chamber seal daily with a non-abrasive rinsing agent will prolong the service life.

Warning!

If the appliance is not cleaned or is not cleaned well enough, deposits of grease or food residues in the cooking chamber may catch fire - Risk of fire.

- *If fat deposits and/or food waste in the cooking chamber ignite, shut down the appliance immediately and keep the cooking chamber door closed to put out the fire! If further extinguishing is required, disconnect the appliance from the mains and use a fire extinguisher (do not use water to extinguish a fat fire!).*
- *To avoid corrosion in the cooking chamber, your appliance must be cleaned every day, even if it is only operated in “Moist Heat” (steaming) mode.*
- *Do not use a high pressure cleaner, steam cleaner or a direct water jet to clean the appliance. Observe the protection class IPx5.*
- *Do not treat the appliance with acids or expose to acid fumes – this will damage the passivated coating of the nickel-chromium steel and the appliances might discolour.*
- *To clean the exterior panelling, only use mild household cleaning agents such as washing-up liquid on a damp soft cloth. Corrosive or irritating substances must not be used.*
- *Only use cleaning agents from the appliance manufacturer. Cleaning agents from other manufacturers can damage the appliance. Damage to a device that has been caused by using different cleaning and care products than those recommended by the manufacturer is not covered under warranty.*
- *Do not use scouring products or abrasive cleaning agents.*

Care, inspection, maintenance and repair

Warning!

Inlet filter maintenance. The device automatically detects if the air filter is dirty. You will receive a service message and prompt to clean or replace the air filter when it is dirty. The appliance may only be operated with an air filter. When replacing the air filter, please take into account the following specifications:

Appliance size 6 x 2/3 GN, 6 x 1/1 GN, 6 x 2/1 GN, 10 x 1/1 GN and 10 x 2/1 GN
Air filter article number 6 x 2/3 GN: 40.04.771
Air filter article number
6 x 1/1 GN, 6 x 2/1 GN, 10 x 1/1 GN, 10 x 2/1 GN: 40.03.461
This air filter may only be removed and cleaned by the user. When replacing the filter, make sure that the air filter carefully locks into the correct position. To replace the air filter, please follow the instructions in the "Domestic technology" section.

Appliance size 20 x 1/1 GN and 20 x 2/1 GN
This air filter may only be replaced by an authorised service partner.

Note! *The appliance is only guaranteed protection against sprayed water if the filter and cover are assembled correctly.*

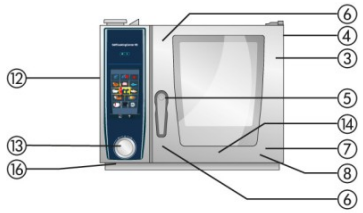
Inspection, maintenance and repair

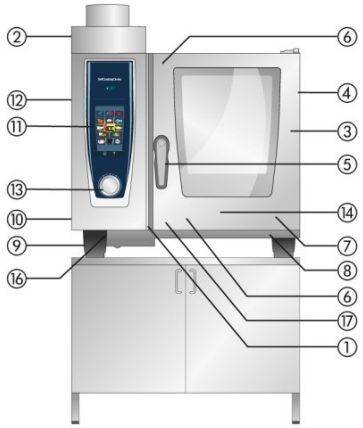
Danger - high voltage

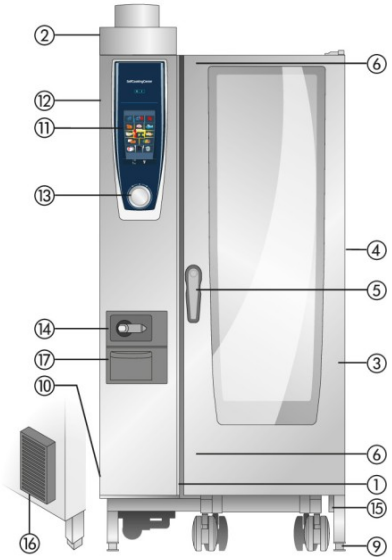
- *Inspection, maintenance and repair work must only be carried out by trained technicians.*
- *The appliance must be switched off at the mains for cleaning (apart from CleanJet® +care cleaning) and for inspection, maintenance or repair work.*
- *If the appliance is installed on casters (mobile), freedom of movement must be restricted so that power, water and drainage pipes cannot be damaged when the appliance is moved. If the appliance is moved, make sure that power, water and drainage lines are correctly disconnected. If the appliance is returned to its original position, make sure that the retention device, energy, water and drainage pipes are correctly attached.*
- *Your appliance should be serviced by an authorised service partner at least once a year to ensure that it remains in perfect working order.*

Function parts

① **Appliance number**
(only visible when the door is open)
② **Flow guard** (optional)
(for gas appliances only)
③ **Cooking chamber lighting**
④ **Appliance door with triple glazing**
⑤ **Door handle**
Table-top appliances: One-handed operation with sure-shut function
Standalone appliances: One-handed operation
⑥ **Unlocking mechanism to open the triple-glazed door** (inside)
⑦ **Integrated and self-emptying door drip tray** (inside)
⑧ **Appliance drip tray with direct connection to the drain**
⑨ **Appliance feet** (height adjustable)
⑩ **Type plate**
(contains important data such as power consumption, gas type, voltage, number of phases and frequency as well as appliance type, appliance number and option number)
⑪ **Control panel**
⑫ **Cover for the electric installation space**
⑬ **Central dial**
⑭ **Hand shower** (with automatic return)
⑮ **Positioning aid** (stand-alone appliances)
⑯ **Air filter for table-top appliance** (installation space inlet)
⑯ **Air filter for stand-alone appliance** (installation space inlet, back of appliance)
⑰ **Drawer/flap for care tabs**







Notes on using your appliance

- Avoid having heat sources (e.g. grill plates, deep-fat fryers etc.) near the appliance.
- Only use the appliance in areas with a room temperature of between +5 °C to +40 °C. For ambient temperatures of less than + 5 °C, you must heat the cooking chamber to room temperature (> + 5 °C) before starting.
- As soon as you open the cooking chamber door, the heating and fan wheel shut down automatically. The integral fan wheel brake is activated. The fan wheel keeps running for a brief period only.
- A drip tray should always be inserted under the food when grilling and roasting (e.g. chicken) in order to catch the fat.
- Only use genuine heatproof accessories made by the appliance manufacturer.
- Always clean accessories before use.
- Leave the appliance door slightly open if it is going to be idle for a prolonged period (e.g. overnight).
- The cooking chamber door has a sure shut function; the door of the floor appliance is not closed tight unless the door handle is vertical.
- For long stoppages (e.g. non-work day), shut off the water, power and gas supplies to the appliance.
- At the end of its service life, the appliance must not be disposed of with the general waste. We will be happy to help you with the disposal of your appliance. You can reach our technical customer services at: +49 8191 327333

If the appliance is without voltage or switched off for less than 15 minutes, the process being executed will continue from where it was interrupted.

Notes on using your appliance

Max. load sizes depending on appliance size

6 x 2/3 GN	20 kg	(max. 10 kg for each rack)
6 x 1/1 GN	30 kg	(max. 15 kg for each rack)
6 x 2/1 GN	60 kg	(max. 30 kg for each rack)
10 x 1/1 GN	45 kg	(max. 15 kg for each rack)
10 x 2/1 GN	90 kg	(max. 30 kg for each rack)
20 x 1/1 GN	90 kg	(max. 15 kg for each rack)
20 x 2/1 GN	180 kg	(max. 30 kg for each rack)

If the maximum load sizes are exceeded, this can damage the appliance.
Please note the maximum load sizes for food in the application manual.

Table-top appliances with hanging racks
(6 x 1/1 GN, 6 x 2/1 GN, 10 x 1/1 GN, 10 x 2/1 GN)

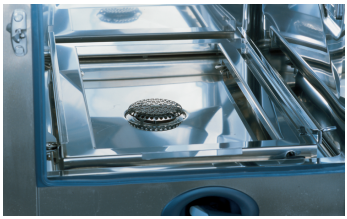
- To remove, raise the hanging rack slightly in the middle. Pull it out of the front, lower locking mechanism and then from the top locking mechanism.
- Swivel the hanging rack to the middle of the cooking chamber.
- Lift the hanging rack out of its fixing by lifting it up. Reverse the above sequence to reset.

Table-top appliance 6 x 2/3 GN with hanging rack

- To remove the right hanging rack, hold the top of the hanging rack and press it upwards. The hanging rack releases from the 2 locking pins and can now be removed.
- To install the hanging rack, align the hooks on the hanging rack with the locking pins and press down on the hooks until they engage in the locking bolts.
- To remove the left hanging rack, raise it slightly and swivel it right into th cooking chamber to release both locking pins from the air baffle. Use a screwdriver to loosen the upper and lower locking hooks on the air baffle. You can now remove the hanging rack together with the air baffle. The left hanging rack can now be removed together with the air baffle.

Notes on using your appliance

Working with mobile oven racks, mobile plate racks and transport trolleys for table-top appliances (option)



- Remove the hanging rack as described above.
- Place the run-in rail on the fixing provided on the appliance's base. Make sure it is fixed accurately in place (4 pins).
- Remember that the appliance must be matched to the exact height of the transport trolley and must be levelled.
- Move the transport trolley as far as it will go on the run-in rail and make sure that the transport trolley is correctly locked on the appliance.
- Push the mobile oven rack or mobile plate rack into the appliance as far as it will go, and check that the locking mechanism in the appliance is working correctly.
- To remove the mobile oven rack or mobile plate rack, release the locking mechanism and pull the rack out of the cooking chamber. First insert the core temperature probe with the run-in rail in the park position.
- Make sure that the mobile oven rack or mobile plate rack is securely locked on the transport trolley during transportation.

Notes on using your appliance

Working with the core temperature probe

For information about working with the **3 core temperature sensor** option, please read the **iLevelControl** section.

Caution!
The core temperature probe and its positioning aid may both be hot – risk of burns!

Insert the core temperature probe into the thickest point of your cooking product. You must insert the needle through the middle of the food (see application manual).

Use the positioning aid if the core temperature probe could fall out of the food(for instance if the food to be cooked is of a soft consistency or not very thick).

For Finishing ® with the plate rack, insert the core temperature probe into the ceramic tube on the mobile plate rack.

No externally attachable core temperature probes should be placed in the cooking chamber through the cooking chamber wall during cleaning. These sensors must not be cleaned with the chamber! This can cause leaks during cleaning.

Notes on using your appliance

Use a starting bit to make a hole in frozen foods (RATIONAL article number 60.70.359). Drill a hole in the thickest part of the food to be cooked. To do this, place the food on a firm base and protect your hands.

- Always correctly position the core temperature probe and the positioning aid in the park position provided – risk of damage!
- Do not let the core temperature probe hang out of cooking chamber – risk of damage!
- Remove the core temperature probe from the food before you take the food from the cooking chamber – risk of damage!

If necessary, cool down the core temperature probe using the hand shower before use.

Caution!
Protect your arms and hands from burns and from the probe tip – risk of injury!

Notes on using your unit

Working with the hand shower

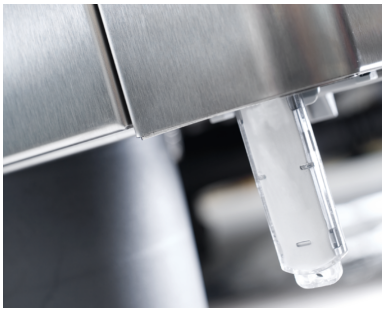
- When using the hand shower, pull the hose at least 20 cm out of the park position.
- You can choose 2 dosage levels by pressing the actuating knob.
- Always let the hand shower retract slowly back into the park position and make sure that the hose of the hand shower is clean.

Caution!

- The hand shower and the water coming out of the hand shower can be hot - risk of burns!
- If you do not use the hand shower daily, germs may form in the water line. Rinse the hand shower through with water twice a day for 10 seconds.
- If the unit is used again after a long period of downtime, rinse the hand shower through with at least 10 litres of water.

- Pulling the hand shower out sharply beyond the maximum available length will damage the hose.
- Make sure that the hand shower hose is fully rewound after use.
- Do not use the hand shower to cool down the cooking cabinet! - This may damage the cooking cabinet, air baffle or the cooking cabinet pane may crack!

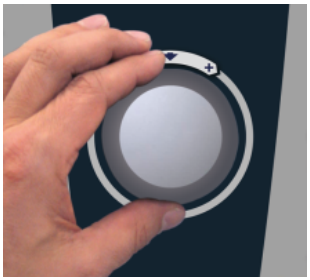
Notes on using the USB interface



The USB interface is designed for data import and export, and for software updates using the USB stick only.
It is therefore not suitable for loading or operating other electronic devices, such as mobile telephones.

General operation

Your appliance features a touch screen. Simply tap the screen gently with your finger to enter new settings in your appliance.



Use the central dial to change the settings.

You can also change the settings by moving/pulling the slider.

New settings will be applied within 4 seconds or by pressing the central dial.

General operation

General notes

Back to start screen

Help function

Programming mode

Pre-heat status indicator, red arrow for pre-heat, blue arrow for cool down.

Cooking chamber too hot – button flashes (to cool down the cooking chamber, see the "Cool Down" section).

End of cooking is indicated by an acoustic signal and animation in the display.

Water too low – open tap. Display disappears after filling.

"Gas burner problem". Open gas tap. Press "RESET GAS" - new ignition. If the message appears again, contact RATIONAL service.

Back/Abort

General instructions for use

Help function

So that you can use your device's many possibilities as easily and efficiently as possible, detailed operating instructions and user help texts with practical examples and useful tips are stored on the device. The help function can be selected using the "?" button. The following functions are available in the help function.

Explanation of pictograms

Start help function

Open the selection menu and select manual

Scroll forward one page

Scroll back one page

Open the previous chapter

Leave the help function

Next chapter/more information

- The respective table of contents will open when you select a manual. Choose the chapter you are interested in.
- If the help function is opened during cooking operation, the help function is closed automatically as soon as an action becomes necessary.

Overview of the cooking modes

Display after switching on the appliance

On/Off switch

MySCC

Help function

Other functions

iLevelControl

Programming mode

Efficient CareControl

Profile change

Combi-steamer mode

Steam

Convection air

Combination of steam and convection heat

iCookingControl mode

Top 10

Meat

Poultry

Fish

Side dishes

Egg dishes/ dessert

Bake

Finishing®

Overview of the cooking modes

Overview of the cooking modes

The different modes

iCookingControl mode

You can access the **iCookingControl mode** by selecting your required results, for example by selecting poultry, side dishes or fish.
See the iCookingControl mode section for a description.

Combi-steamer mode

You enter the **Combi-steamer mode** by pressing the button “steam”, “combination” or “convection”.
See the Combi-steamer mode section for a description.

Programming mode

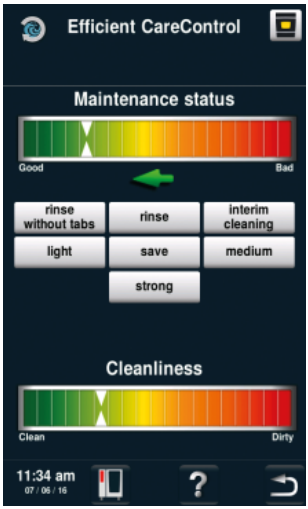
Press the "Programming mode" button to open the **Programming mode** .
See the Programming mode section for a description.

Overview of the cooking modes

iLevelControl

In **iLevelControl** , you can use the individual racks in your appliance for different cooking processes at the same time.

Efficient CareControl



Efficient CareControl detects when the appliance needs to be cleaned. Efficient CareControl takes into account the individual cleaning behaviour and work routines such as longer breaks or the end of work.

iCookingControl

iCookingControl detects the size of the food and the load quantity. Cooking time, temperature and cooking chamber climate are adapted continually. iCookingControl also shows you the progress of each cooking stage in the iCC cockpit.
The iCC cockpit appears automatically every 10 seconds once you have entered your desired results. The unique, intelligent decisions made by iCookingControl are displayed here.

iCC cockpit display

1. Current remaining time
2. Core temperature information Actual | Target
3. Current cooking stage
4. Climate bar that displays the current cooking chamber climate based on temperature and humidity
5. Toggle between the individual cooking stages
6. i button Press to open the iCC Monitor
7. Change to settings view
8. Active view
9. Number of cooking stages
10. Current mode

iCookingControl

Explanation of pictograms

iCC cockpit

i button

Cooking speed

Delta-T

Cooking time

Browning

Food thickness

Cooking volumes

Cooking chamber climate

Steaming

Core temperature/cooking level

Core temperature/cooking level

Core temperature/cooking level

Core temperature/cooking level

Cooking level

Food size

Searing temperature

Crisp

Gratin

Steam baking

iCookingControl

Air speed

Convenience level

Information and requests during the cooking process

Preheat display

Carve

Cool down display

Add liquid

Request to cancel

Cut pastries

Brush pastries

Needle

Options after end of cooking

Hold at temperature

Reinsert core temperature probe

Heat up to service temperature.

Continue with time

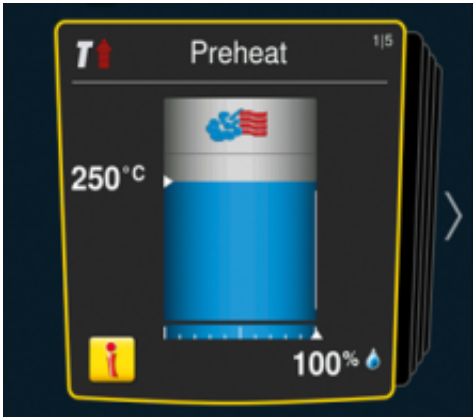
Crisp

Load a new batch

iCookingControl

iCC cockpit operation

Use the central dial or press the relevant arrow key to gain an overview of the ideal cooking procedure - how to achieve the perfect results. iCookingControl selects the perfect cooking procedure depending on the product that you are cooking!
The settings that iCookingControl has selected have a yellow border. If you scroll back, you can see which decisions have been selected in the past. Scroll forwards to find out the next steps involved in achieving the desired results you have selected. These steps are continually adjusted and optimised during the course of cooking.

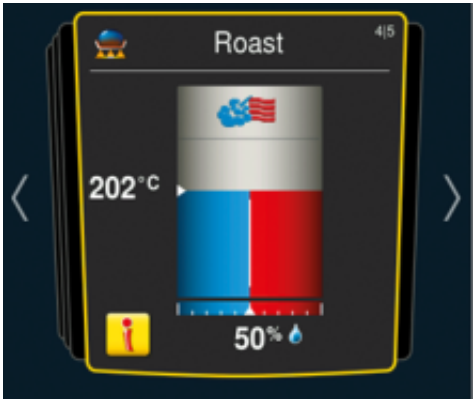


Current settings.
The display returns to this screen after 10 seconds.

Press the left and right arrows to scroll between past and future settings respectively.

iCC monitor display

In iCC Monitor, iCooking Control displays the decisions and the adjustments made to the settings in order to achieve the required results which you personally selected.
The adjustments and displays vary depending on the product and load quantity.



The i button appears as soon as a decision was made or a setting is being adjusted in the background. Press the i button or press the central dial to open the iCC Monitor in the iCC cockpit.

The adjustments are listed in the display. Decisions that have already been taken are highlighted with a green check mark. You are also notified of decisions that iCookingControl is in the process of taking and of decisions that have yet to be taken.

No settings can be made in the iCC cockpit or in the iCC Monitor.

The iCC Monitor closes automatically after 6 seconds. It can also be closed by pressing the i button again.

iCookingControl

iCC Messenger

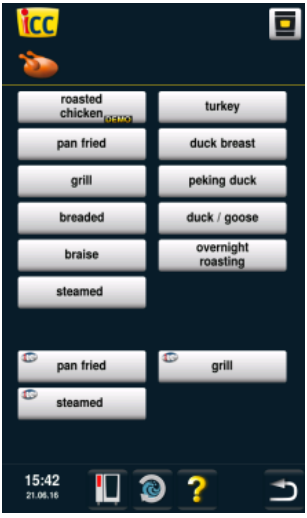
The iCC Messenger actively notifies you of processes and adjustments that iCookingControl performs.
The iCC Messenger disappears automatically after 4 seconds.

You can activate and deactivate iCC Messenger at any time in the appliance configuration from MySCC.
You can find more information in the **MySCC - Expert Settings** section.

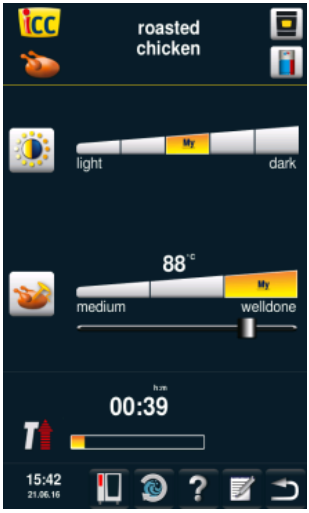
Example: Chicken

For example, if you'd like to prepare roast chicken, follow the steps given below to get perfect results. The settings are the same regardless of quantities—the unit will automatically detect how much food has been loaded and make any necessary settings adjustments.

Press the "Poultry" button on the start screen and select the results you want to achieve.

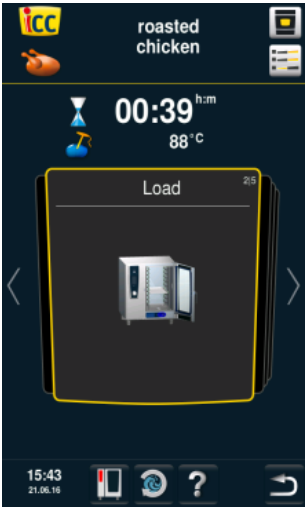


Press the “Poultry” button.

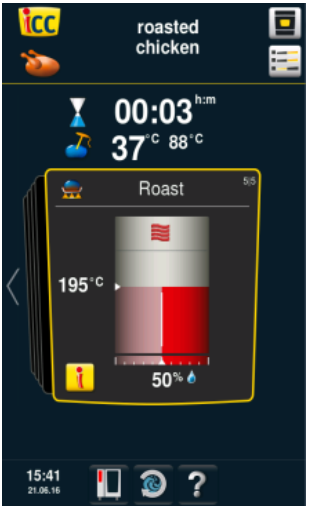


For example, select the browning level (light, dark) and the core temperature/ cooking state (rare, well-done).

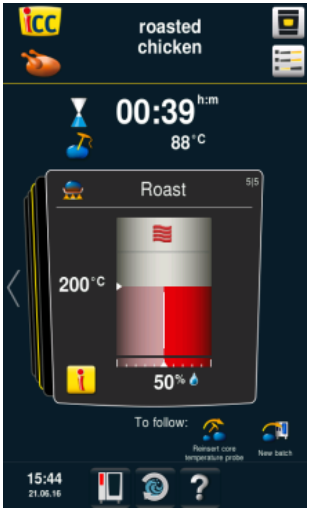
You can open the iCC cockpit by pressing the iCC cockpit button
or it will open automatically after 10 seconds.
The appliance is pre-heated automatically.



You will then be prompted to load the appliance.



Roast in combination of steam and convection (50% humidity at 202 °C cooking chamber temperature).



Roast in convection

End

End of cooking time – a sound is emitted, select options.
You can now select other options (for example, to retain the temperature, to insert the core temperature probe, to crisp etc.)

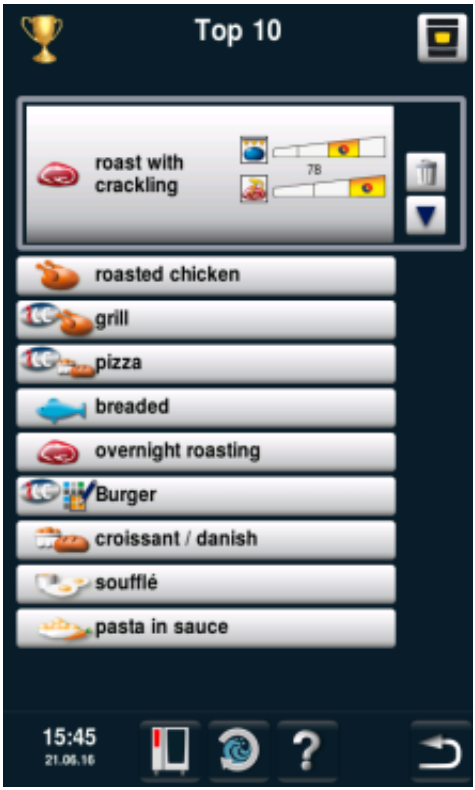
Press the button to save individual settings (see "Programming" section).

If the core temperature probe is not or incorrectly inserted, a signal is emitted and a message appears in the display prompting you to re-insert the core temperature probe.

Top 10

Top 10 provides fast and direct access to your 10 most frequently used applications.

Press the iCC button in the start screen to access the Top 10.



No manual programs are displayed in the **Top 10** .

Combi-steamer mode

In the combi-steamer mode, all combi-steamer functions are available. Press the "Steam", "Convection" or "Combination of steam and convection" button to enter the combi-steamer mode.

Pictogram explanation

3 manual modes

Steam

Convection air

Combination of steam and convection heat

Setting options

Percentage setting of humidity in cooking chamber climate

Cooking chamber temperature setting

Delta-T

Cooking time setting

Core temperature setting

Preheat

Other functions

MySCC

Efficient CareControl

Help function

Combi-steamer mode

Other functions

Call up programming function

Back/Abort

Setting options

Continuous operation

Humidification

Air speed

Cool down

Press the cooking chamber temperature button to call up actual cooking data such as the actual cooking chamber climate and actual cooking chamber temperature.
Press the button and hold down for 10 sec. The actual values are displayed permanently until the next setting.
The humidity of the cooking chamber displayed here is based on the absolute humidity. By definition, this humidity value can differ from the relative humidity from the settings.

Combi-steamer mode

Steam

In "Steam" cooking mode, the steam generator generates hygienic fresh steam. You can set the cooking cabinet temperature from **30 °C to 130 ℃** . Depending on the temperature set, the corresponding regulator, which optimises the cooking quality and energy consumption, will be selected. If no load is detected for longer than 1 hour, the SelfCookingCenter® will automatically switch to an energy-saving mode.
Cooking methods: Steaming, stewing, blanching, poaching, simmering, vacuum cooking, thawing, preserving.

Step	Info/Button	Instructions
1		Press the button.
2		Press the button and set the required temperature. The default value is boiling temperature.
3		Press the button and set the required cooking time.
3		Or press the "Core temperature probe" button and set the required core temperature.

Additional functions, such as air speed, preheat, continuous operation, cool-down or Delta-T, can also be selected. See the "Manual humidification" and "Air speed" sections for how to use the humidification and air speed functions. See the "Delta-T" section under "MySCC" for how to use the Delta-T function.

Combi-steamer mode

Hot air

In "Hot air" cooking mode, powerful heating elements heat up the dry air. You can set the cooking cabinet temperature from **30 °C to 300 °C** . You can limit the cooking cabinet humidity if necessary.
Cooking methods: Baking, roasting, grilling, deep-frying, gratinating, glazing.

Step	Info/Button	Instructions
1		Press the button.
2		Press the button and set the maximum cooking cabinet humidity (see the "ClimaPlus Control® " section).
3		Press the button and set the required temperature.
4		Press the button and set the required cooking time.
4		Alternatively, press the "Core temperature probe" button and set the required core temperature.

Combi-steamer mode

Additional functions, such as air speed, preheat, continuous operation, cool-down or Delta-T, can also be selected. See the "Manual humidification" and "Air speed" sections for how to use the humidification and air speed functions. See the "Delta-T" section under "MySCC" for how to use the Delta-T function.
In continuous operation, the cabinet temperature automatically reduces from 300 °C to 260 °C after 30 minutes.
In “Hot air” cooking mode, the unit must not be operated without being connected to a water supply for more than 2 hours at high temperatures, otherwise the unit may develop a fault.

Combi-steamer mode

Combination of steam and hot air

The "Steam" and "Hot air" cooking media are combined. This combination creates a hot humid cabinet climate especially for intensive cooking. You can set the cooking cabinet temperature from **30 °C to 300 °C** . You can adjust the cooking cabinet climate if necessary.
Cooking methods: Roasting, baking.

Step	Info/Button	Instructions
1		Press the button.
2		Press the button and set the required cooking cabinet humidity (see the "ClimaPlus Control® " section).
3		Press the button and set the required temperature.
4		Press the button and set the required cooking time.
4		Alternatively, press the "Core temperature probe" button and set the required core temperature.

Combi-steamer mode

Additional functions, such as air speed, preheat, continuous operation, cool-down or Delta-T, can also be selected. See the "Manual humidification" and "Air speed" sections for how to use the humidification and air speed functions. See the "Delta-T" section under "MySCC" for how to use the Delta-T function.
In continuous operation, the cabinet temperature automatically reduces from 300 °C to 260 °C after 30 minutes.

Combi-steamer mode

ClimaPlus®

ClimaPlus Control® measures and regulates the humidity in the cooking cabinet to within one percent. You can set the ideal product-specific climate for each food in the climate window.

Steam:
ClimaPlus Control® has a factory default setting of 100% humidity.

Hot air:
ClimaPlus Control® allows you to limit the product humidity in the cooking cabinet. Red bars and associated percentages show the maximum permitted moisture level in the cooking cabinet. The more red you can see on the display, the drier the cooking cabinet atmosphere and the lower the humidity level.

Steam + Hot air:
You can set a mixture of steam and hot air. The more blue lines you can see in the climate window, the moister the cooking cabinet atmosphere and the higher the humidity.

To ensure that continuous operation is as environmentally-friendly as possible, we recommend that you use the default cooking cabinet humidity, e.g. for hot air 100 %.

Combi-steamer mode

Time setting or continuous operation

Step	Info/Button	Instructions
1		Select a manual cooking mode, e.g. "Steam".
2		Press the button and set the required cooking time. See next line for continuous operation.
2		Press the button for continuous operation. Alternatively, press the cooking time button and turn/push the central dial / slider to the right until "CONTINUOUS" is displayed.

Manual Preheat

Step	Info/Button	Instructions
1		Select a manual cooking mode, e.g. "Steam".
2		Press the button and set the required preheat temperature.
3		Press the Preheat button. Alternatively, press the cooking time button and turn/push the central dial / slider to the left until "Preheat" is displayed.

Combi-steamer mode

Setting the time: See the "Time" section under "MySCC".

Setting the time format : See the "Time format" section under "MySCC".

Setting the cooking time format : See the "Cooking time format" section under "MySCC".

Setting the start time: See the "Automatic start time" section.

Combi-steamer mode

Manual humidification

A powerful jet atomises bursts of water and distributes it throughout the cooking cabinet. Humidification creates ideal rising conditions and gives bakery products an attractive glossy finish.
Can be selected under Hot air or a combination of Steam and Hot air.
Humidification period: Humidification is limited to 2 seconds. Press the button again to humidify for a further 2 seconds.
Temperature range: 30 °C to 260 °C cooking cabinet temperature.

Press the “Humidification” button for a humidification burst.

In programming mode you can set the humidification to 3 different stages for each step of the program. Press the button and turn the dial to set the required stage.

Humidification off

1 humidification burst
(1 sec.)

3 humidification bursts
(1 sec. pulse/10 sec. pause).

5 humidification bursts
(1 sec. pulse/10 sec. pause).

Combi-steamer mode

Air speed

There are 5 air speed settings so that you can generate the ideal climate for all cooking processes.

Press the button and turn the dial to set the required air speed.

Turbo air speed

1/4 air speed

Standard air speed

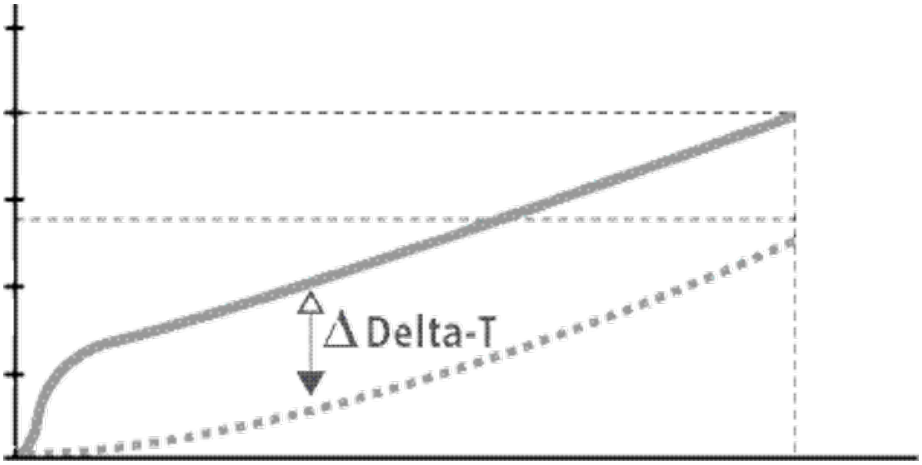
Fan wheel cycles at 1/4 air speed

1/2 air speed

Combi-steamer mode

Delta-T cooking

Delta-T = temperature difference between the core temperature and the cooking cabinet temperature. By slowly increasing the cooking cabinet temperature until the end of the cooking process with a constant difference to the core temperature, the meat is subject to longer cooking (can only be selected from the combi-steamer mode).



Step	Info/Button	Instructions
1		Select a manual mode such as convection.
2		Press the **Delta-T** button.
3	**20 °C**	Set the Delta-T temperature difference as you require.
4		Set the core temperature as you require.

Combi-steamer mode

"Delta-T" appears in the display when the Delta-T setting is activated.

Delta-T can only be activated from the combi-steamer mode! The Delta icon appears in the display in manual mode when the Delta-T mode is activated.
Alternatively, you can also set a time period for the duration of Delta-T cooking.

Combi-steamer mode

Cool down

You have been operating your appliance at a high cooking cabinet temperature and now want to continue working at a low cabinet temperature. The "Cool Down" function allows you to cool the cabinet quickly and gently.

Step	Info/Button	Instructions
1		Select a manual cooking mode, e.g. "Steam".
2		Press the button and close the cooking cabinet door.
3	**Open door**	Open the cooking cabinet door.
4		Press the button. You can change the target cooking cabinet temperature as required.
5		The air speed can be set individually as required.

Combi-steamer mode

Warning:

- Do not use the Cool-down function unless the air baffle has been locked correctly - Risk of injury.
- During "Cool Down", the fan wheel does not switch off when the door is opened.
- Do not touch the fan wheel – risk of injury.
- During "Cool Down", hot vapours emerge from the cooking cabinet - Risk of burns.

The "Cool Down" function is not programmable.

Press the "Cooking cabinet temperature" button to display the actual cooking cabinet temperature.

Programming mode

It takes no time at all to create your own cooking programs in programming mode. The 7 modes (meat, poultry, fish, bakery products, side dishes, egg dishes/dessert, finishing) can be copied, adapted and saved under a new name according to your individual requirements, or you can create your own manual programs with up to 12 steps.

Press the button to open the programming mode.

Explanation of pictograms

Select program

Selection window - start program

New program

New iLC program

Copy program

Change program

Image view

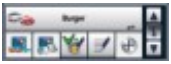
List view

Open MyDisplay

Delete program

Programming mode

Information button - show program details



Selection window with information button pressed

In addition to the program names, further information can be requested or stored using the following buttons.

Image of the food for the program

Image of the accessories for the program

Group allocation (e.g. breakfast)

The assignment to a group is indicated by pressing the "Group allocation" button.
An existing assignment is signalled by a green check mark.

Notes on the program

Programme notes saved are displayed directly by pressing the "Notes" button. Available notes are signalled by a green check mark.

Additional attributes can be selected (for example "pre-program start time")

The pictogram shows the operating mode of the stored program such as combination of steam and convection, for example. Other pictograms are shown correspondingly for iCookingControl cooking processes and iLC.

Programming mode

Image view

If images have been saved with cooking programs, these are displayed in the image view. If no images are available, the title of the program is shown as a text in the image view.

Change to the image view.

You can scroll in your view by pressing the arrow or using the central dial.

Change the view from 20 images to 16 images per side, for example.

The last image chosen is always shown when the view is requested again.

Programming mode

Sort and filter functions

The list view is sorted in alphabetical order by name. The list view can be changed using the sort and filter functions.

Press the button to open the filter function. Select a filter criterion.

Press the button to open the sort function. Select a sort criterion.

Programming mode

Saving while the unit is running

Step	Info/Button	Instructions
1		Press the button while the unit is running.
2	**G**	Enter the program name.
3		Press the button to save the cooking workflow.

All the changes that were made in a iCookingControl cooking workflow, such as activate Thick or Thin, are accepted when you save and will be repeated automatically the next time the cooking workflow is called.

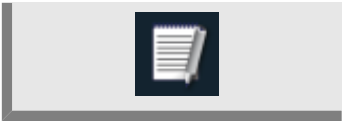
Programming mode

Programming - iCookingControl mode

Example: You could rename “Roast” and save the cooking workflow under the new name of “Roast veal” with your individual settings, e.g. “Light browning” and “Cooking level well done”.

Step	Info/Button	Instructions
1		Press the button.
2		Press the button to create a new program.
3	**Roast veal...**	Enter a program name (e.g. Roast veal)
4		Press the button to save the name.
5		Select the "Meat" cooking mode.
6	**Roast**	Select "Roast".
7		The browning and cooking level can be changed individually.
8		Press the button to save the cooking workflow and open the selection window.

Programming mode

Step	Info/Button	Instructions
9		Select a program using the selection knob or the scrolling bars, and then press the “Edit” button above the selected program. The program will be displayed along with editing options. From here (shown from left to right), you can... - select an image to display on the button - select an accessory to be shown in the detail view - assign the program to a group, e.g., assign the Fried Eggs program to the Breakfast group - add preparation tips or other notes - add a default start time
10		Press the “Save” button to leave the program detail view.

Programming mode

Programming - Combi-steamer mode

You can create a manual cooking program with up to 12 steps to suit your exact requirements.

Step	Info/Button	Instructions
1		Press the button.
2		Press the button to create a new program.
3	**Scrambled eggs**	Enter a program name (e.g. Scrambled eggs).
4		Press the button to save the name.
5		Select a manual cooking mode, e.g. Combination.
6		Press the button to preheat the cooking cabinet.
7		Enter the required preheat temperature.
8		Press the button once to save the step. You can then add another step.

Programming mode

Step	Info/Button	Instructions
9		Select the cooking mode for the second program step.
10		Select the required cooking parameters.
11		Press the button once to save the step. You can then add another step.
12		Press the button to exit the programming process again.

You can set an audible signal to sound when each individual program step has been carried out. To do this, press the "Buzzer" button.

You can set the desired air speed in every program step.

You can set the humidification to one of 3 stages in Hot air and Combination cooking mode for every program step. See also the "Manual humidification" section.

Programming mode

Programming - iLC mode

You can use the racks in your unit for an incredible range of cooking processes at the same time. iLevelControl shows you which food can be cooked together, and intelligently adapts the cooking time to suit the load size and the number of times the door is opened, and for how long.

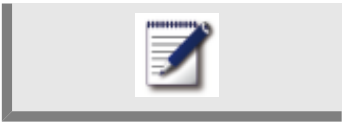
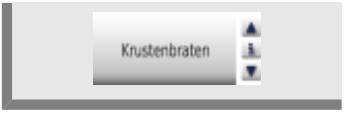
Step	Info/Button	Instructions
1		Press the button.
2		Press the button to create a new iLC program.
3	**Scrambled eggs**	Enter a program name (e.g. Scrambled eggs).
4		Press the button to save the name.
5		Select a manual cooking mode, e.g. Hot air.
6		Select the required cooking parameters.
7		Press the button to save the step.

Programming mode

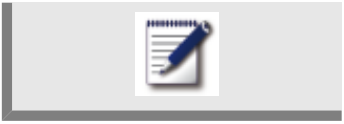
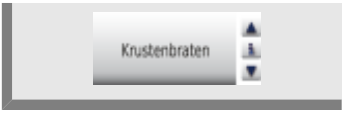
You can set the desired air speed in every program step.

Programming mode

Start the program

Step	Info/Button	Instructions
1		Press the button.
2		Use the arrow buttons or central dial to select the program.
3		To start, press the program name in the selection window or press the central dial.

Check program steps

Step	Info/Button	Instructions
1		Press the button.
2		Use the arrow buttons or central dial to select the program.
3		To start or call up the program, press the program name in the selection window or press the central dial.
4		Press the step symbol to check the individual program steps. The displayed step is highlighted in red.

Programming mode

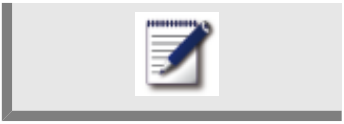
Step	Info/Button	Instructions
5		Press the button to exit the program.

The cooking cabinet door should remain open for checking the program steps. You can also check and modify the program steps directly in the "Change program" function.

Programming mode

Create a group

You can assign your programs to a group in order to classify your programs (e.g. programs for a breakfast menu).

Step	Info/Button	Instructions
1		Press the button.
2		Select "Groups" from the filter.
3		Press the button to create a new group.
4	**Breakfast**	Name your group (e.g. Breakfast).
5		Press this button to confirm the name you entered. You have now successfully created the group.

Programming mode

Assign a group

You can assign your program to a group.
You can assign as many programs (manual, iLC etc.) as you want to a group.
For example, you can assign programs for your breakfast menu to one of the "Breakfast" groups you have created.

Step	Info/Button	Instructions
1		Press the button.
2		Select the program using the arrow buttons or the central dial (e.g. scrambled eggs).
3		Press the button to activate the change function. The view changes to the advanced program view.
4		Press the button. You can now assign your program to one or several groups.
5	**Breakfast**	Highlight the group you want by pressing it (e.g. Breakfast).
6		Press this button **twice once you have finished.** The program (e.g. scrambled eggs) is now assigned to the group (e.g. Breakfast).

Programming mode

Change program

Step	Info/Button	Instructions
1		Press the button.
2		Use the arrow buttons or central dial to select the program.
3		Press the button to call up the change function. The view changes to the program detail view.
4	**Roast**	Press the program name if you want to change the name.
5		Confirm the change or the current name.
6		Press the pictogram for the cooking mode to open the program.
7		Select the program step in order to change it.
8		Make your changes.

Programming mode

Step	Info/Button	Instructions
9		Press the button twice to exit.

Press the button to delete the displayed program step.

Press the button to add a program step. The new program step is added after the displayed step.

Press the button to change notes in the program attribute view.

Press the button to select additional attributes, such as Favourites status.

Press the button to cancel the change.

Programming mode

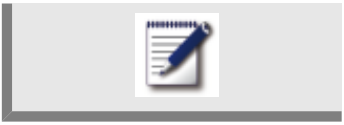
Copy program

Step	Info/Button	Instructions
1		Press the button.
2		Use the arrow buttons or central dial to select the program.
3		Press the button to copy the program.
4	**G**	Enter the program name.
5		Press the button to save the cooking workflow.

If you do not change the program name, it is automatically assigned a consecutive index in the name.

Programming mode

Delete program

Step	Info/Button	Instructions
1		Press the button.
2		Use the arrow buttons or central dial to select the program.
3		Press the button twice to delete the program.

Press the Back button or another button to cancel the delete process.

Delete all programs

It is only possible to delete all programs in "MySCC". To do this, refer to the "MySCC - Communication" section.

Programming mode

Additional attributes

The additional attributes allow you to use further functions such as modifying the order of your programs or activating Day Part Management. Open the additional attributes function as follows.

Step	Info/Button	Instructions
1		Press the button.
2		Use the arrow buttons or central dial to select the program.
3		Press the button to call up the change function. The view changes to the program detail view.
4		Press the button to open the additional attributes function.

Programming mode

Order

Using the additional attribute "Order" you can arrange the cooking processes in program mode according to their importance to you.

Press the button and set a number between 1 - 100 with the mode dial. The cooking processes can be sorted in ascending order according to the number saved for the list view order.

Save all changes in the additional attributes by pressing the save button before you leave change mode.

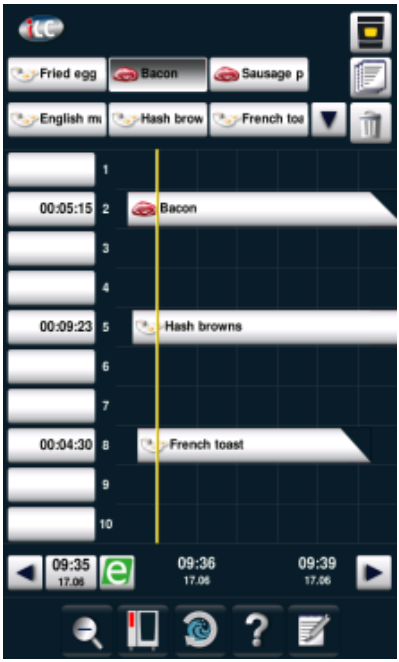
Choose the criterion "Order" to sort the cooking processes in the list view.

iLevelControl

You can simultaneously use the various racks in your appliance to perform a variety of cooking procedures. iLevelControl shows you which food can be cooked together and intelligently adapts the cooking time to the load quantity and the number and duration of door openings. It is also displayed in the selection window which food cannot be combined together with the food you have selected. This food is then highlighted in dark-grey.
The visual rack signalling function provides additional support. It makes it easier to use iLevelControl: a blinking light signals which tray needs to be loaded or unloaded and when. This function can be configured under the settings in MySCC.
This function is available as default for all table-top appliances from Type 62 and 102 and optionally available for all table-top appliances from Type 61 and 101.

Press the button to open the iLevelControl mode.

Explanation of pictograms



Start screen

Food in selection window

Active food

Rack level/
actual time axle

Navigation for the time window

Actual time button (time window returns to actual time)

Standby, the current cooking chamber temperature is retained for 30 min. See "Standby" under "MySCC"

Zoom (maximise or minimise the time window)

Save the current combination of food as a shopping cart.

iLevelControl

Select new food

Energy Messenger

Delete food

Cool down

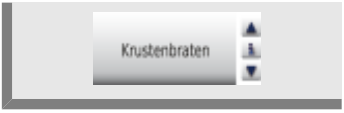
Retains the ideal cooking chamber climate in the iLC mode if no food has been inserted. The retention time can be set between 10 - 120 minutes. This status allows foods to be placed in the cooking chamber immediately without additional preheating.

The pictogram displays the mode for the food you can select, for example a combination of steam and convection in the manual program.

You can activate and deactivate iLC Messenger at any time in the appliance configuration from MySCC. You can find more information in the **MySCC - Expert Settings** section.

iLevelControl

Upload foods into the selection window

Step	Info/Button	Instructions
1		Press the button.
2		Press the button to open a program.
4		Select one of the foods saved in the list.
5		The food is displayed in the selection window.

- You can upload all foods to the selection window.
- You can also start the iLC mode directly by selecting a iLC process, e.g. iLC pizza.

iLevelControl

Save iLC cooking program

To save a new iLC program, please refer to the section "Programming - iLC mode"

Save iLC cooking process

Step	Info/Button	Instructions
1		Press the button.
2	**iLC steaming**	Press the "iLC Steam" button
3		Adjust the cooking parameters.
4		Press the button to save.
5	**Steam carrots**	Enter a name, e.g. steam carrots.
6		Press the button to save the name.

iLevelControl

Load the food and start.

Step	Info/Button	Instructions
1		Press the food you want in the selection window.
2		Use drag & drop to move food to the rack level you require or press the correct rack level. The process starts automatically.
3		The appliance is pre-heated automatically.
4	**Load**	Once the pre-heat temperature has been reached, you will be prompted to load the appliance.

Press and hold down the time display (on the left next to the selected food) to change the time using the central dial as soon as the bar starts flashing red.

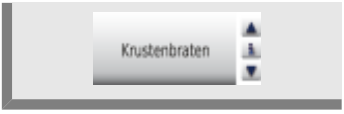
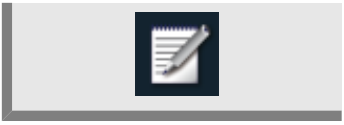
Delete foods

Step	Info/Button	Instructions
1		Press the button. The Delete button remains active while the yellow border around the button continues flashing.
2		Press the food to remove it from the time or selection window.

While the Delete button is active (yellow border), you can remove any number of foods from the time or selection window.

iLevelControl (iLC)

Save shopping baskets

Step	Info/Button	Instructions
1		Press the button.
2		Press the button to call up a program.
4		Select several saved foods from the list.
5		The food is displayed in the selection window.
5		Press the button to save the combination in the selection window.

- You can load all the food in the selection window.
- Select Press + Hold on an active food in the time window to highlight the foods that can be combined with this active food in the selection window.

Working with the Option 3-core temperature probes

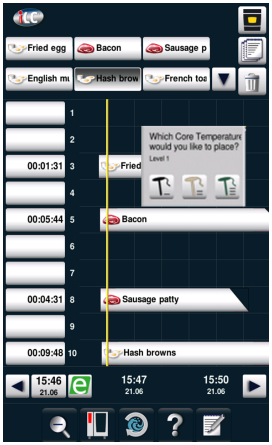
With iLevelControl applications, up to three products can be monitored with one core temperature probe. The same applies for iLC processes you have created yourself and those that already exist.
It is not possible to monitor more than three iLC processes with the selected core temperature.

The distinction between the three core temperature probes is made with different colours
Black = 1 Core temperature probe
Blue = 2 Core temperature probe
Green = 3 Core temperature probe

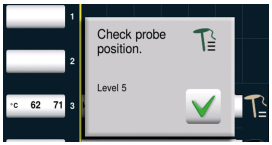
Additional rings are engraved into the three probes:
1 ring = 1 Core temperature probe
2 ring = 2 Core temperature probe
3 ring = 3 Core temperature probe

Always correctly position the three core temperature probes in the holder provided for this purpose to prevent the risk of injury.

If you have pulled a ticket with the core temperature, insert one of the core temperature probes into the thickest part of the food. Note: The measuring points can be found at the front. When inserting the probe, please make sure that the tip of the probe is inserted in the centre of the food.



The following prompt appears in the display:
Please confirm which of the three core temperature probes you want to use.



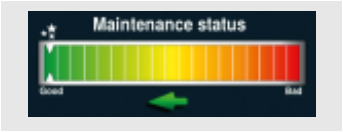
If the probe is inserted incorrectly or if it slips with rolling loads, the following warning appears.

Efficient CareControl

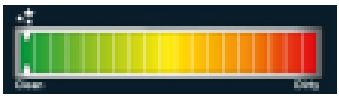
The intelligent Efficient CareControl automatically detects the appliance usage, the general care status and – just in time – optimises the cleaning process to minimise the use of chemicals, water and power. The amount of cleaning chemicals is suggested according to need. Combined with the special care tabs, this prevents lime scale building up in the first place.

The care and soiling status is displayed in the "Care" and "Clean" bar diagrams.

Care and soiling status display

Step	Info/Button	Instructions
1		Press the button.
2		The top "Care" diagram displays the current care status of the appliance.
3		The bottom "Clean" diagram displays the current soiling status of the appliance.

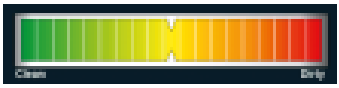
Efficient CareControl



A green bar:

"Care" display: The appliance has the ideal care status. Steam generator is free of lime scale.

"Clean" display: The unit was cleaned recently.



A yellow bar:

"Care" display: The appliance has a medium care status Steam generator has a slight amount of lime scale.

"Clean" display: The appliance is dirty, but you can continue producing until the cleaning request appears.

A red bar:

"Care" display: The care is insufficient and the appliance must be cleaned with CleanJet®+care more often.

"Clean" display: The appliance is very dirty and should be cleaned at the cleaning request.

Trend in changes in the "Care" display: improves.

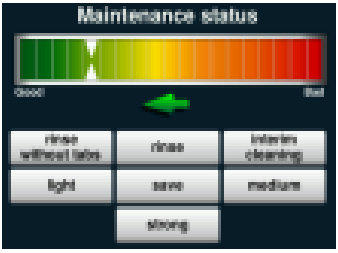
Trend in changes in the "Care" display: deteriorates.

Efficient CareControl

Cleaning request

Efficient CareControl recognises when CleanJet® +care cleaning has to be carried out. Efficient CareControl takes individual cleaning and working habits into account, such as longer breaks or the end of work. The recommended cleaning stages are marked in different colours.

Automatic display of cleaning request as soon as CleanJet® +care cleaning is necessary.



The recommended cleaning level is marked with a rotor symbol.

Step	Info/Button	Instructions
1	**Please clean + care**	You are requested to clean the unit.
2	**CleanJet+care**	Start CleanJet® +care by pressing the button or select “later”.
3	**medium**	Select the recommended cleaning stage highlighted in colour e.g. “medium” and follow the instructions shown in the menu.

The CleanJet® +cleaning request is repeated at regular intervals until a CleanJet® +care cleaning process is carried out.

Efficient CareControl

Start clean

CleanJet® +care is the automatic cleaning system for cleaning and caring for the appliance.
The 7 cleaning programs allow you to adapt the cleaning process to the particular degree of dirt.

Note!

- For hygiene reasons and to prevent malfunctions it is essential to clean your appliance every day - risk of fire!
- Your appliance must be cleaned every day, even if it is only operated in “Steam” mode
- Only use cleaning and care tabs from the appliance manufacturer. The use of other cleaning chemicals can damage the appliance. Liability is not assumed for damages as a consequence!
- If you use excessive cleaning chemicals, this can cause foaming.
- Never place the tabs in the hot cooking chamber (> 60 °C).

- Leave the appliance door slightly open if it is going to be idle for a prolonged period (e.g. overnight).
- Cleaning the cooking chamber seal daily will extend the service life. Use a soft cloth and washing-up liquid to clean the cooking chamber seal - do not use a scouring agent.
- Clean the glass panes inside and out and the outer panels of the appliance, ideally using a soft, damp cloth. Do not use any abrasive or aggressive cleaning agents. Use mild household washing-up liquid and regularly clean the steel with a steel cleaning agent. Rinsing the drip pan and drain channel (tabletop units only): Clean the drip pan and drain channel regularly each day if the unit is frequently being used for grilling or preparing foods containing a large amount of grease or gelatin. Start by running the water-drain cleaning brush (Item no.: 60.75.779) into the drain opening up to the marking.

  1/1 units 61 and 101: to the flag marking 2/1 units 62 and 102: to the plastic handle.

  Avoid making jerky movements, which could damage the unit or the brush. After using the brush, rinse the drain channel with 1-2 liters of warm water. Do not use the spray jet on the hand shower for this.

Efficient CareControl

Step	Info/Button	Instructions
1		Press the button.
2	**Cooking chamber too hot.**	"Cooking chamber too hot" appears if the cooking chamber temperature is above 50 °C. Select "Cool Down" (see the "Cool Down" section).
3	**Gentle**	Select cleaning level, e.g. "gentle" .
4	**Open the door.**	Open the cooking chamber door, remove containers and sheets.
5		**Warning!** *Always wear protective gloves to handle the cleaning and care tabs - risk of chemical burns.*
6		Unpack the displayed number of cleaning tabs and place them in the indentation in the air baffle (tab basket) in the cooking chamber. See image on the next page.
7		Unpack the displayed number of care tab packages and fill them into the care container. See image on the next page.
8	**Close door**	The cleaning process starts automatically when the cooking chamber door has been closed.

Efficient CareControl

Warning!

- Do not open the cooking chamber door while cleaning is in progress – chemical cleaner and hot vapour may escape – risk of chemical burns and scalding. A horn sound is heard if the door is opened during the cleaning process.
- Once the CleanJet® +care cleaning process is aborted or has ended, check the entire cooking chamber (also behind the air baffle) for any cleaning tab residues. Thoroughly rinse away any cleaning tab residues from the entire cooking chamber (also behind the air baffle) with the hand shower - risk of chemical burns.
- During cleaning, all external core temperature probes may not be inserted through the cooking chamber door in the cooking chamber. These sensors must not be cleaned with the chamber! This leads to leaks during cleaning. Danger of chemical burns and scalding!

Chemical handling instructions

Warning!

Only use cleaning and care tabs by complying with the relevant safety measures, always wear, for example, protective gloves when handling the tabs - risk of chemical burns!

Table-top appliances:
Fill the tray with the displayed quantity of care tab packages.

Standalone appliances:
Fill the flap with the displayed quantity of care tab packages.

Cleaning tab: Remove protective film.

Insert the cleaning tabs into the indentation in the air baffle.

Do not insert tabs into the cooking chamber - risk of damage.

Efficient CareControl

Prior to the start of CleanJet® +care cleaning, make sure that the hanging racks or mobile oven rack are correctly inserted in the cooking chamber.
When using softened water, the recommended quantity of cleaning tabs can be reduced by up to 50%. If foam starts to collect despite adding the correct dosage of tabs, it is necessary to reduce the number of cleaning tabs used. If the level of foam increases despite reducing the cleaning tab dosage, please contact the Service Partner/customer service who can recommend other measures, e.g. the defoaming tab.

Efficient CareControl

Cleaning stages

cleaning stage	description/application	tabs
rinse without tabs	Rinse cooking cabinet with warm water.	No
rinse	For non-greasy limescale deposits, e.g. after baking or steaming.	Care
interim cleaning	“Short cleaning time” - for all soiling, but without drying and rinsing.	Cleaning agent
light	For lighter soiling, e.g. after mixed loads, applications up to 200 °C.	Cleaning agent & Care
save	For light soiling (up to 200 °C) with as economical use of chemicals and water as possible.	Cleaning agent & Care
medium	For roasting and grilling deposits, e.g. after cooking chicken, steaks or grilled fish.	Cleaning agent & Care
strong	For heavy roasting and grilling deposits, e.g. multiple loads of chicken, steaks, etc.	Cleaning agent & Care

Efficient CareControl

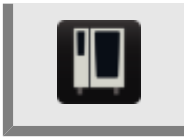
CleanJet® +care failure

After a power failure lasting longer than 10 minutes or after the unit is switched off the display reads "**Interrupt CleanJet".** If Interrupt CleanJet® is not confirmed within 20 seconds by pressing the display, the activated CleanJet® +care program runs through to the end without interruption.

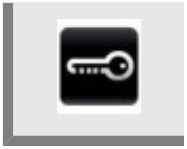
Step	Info/Button	Instructions
1		Switch the unit off and then on again.
2	**cancel CleanJet?**	Press the button and confirm cancellation.
3	**Open door**	Follow the instructions on the display and open the door carefully – hot vapours!
4		**Warning!** *Always wear gloves when handling cleaner tabs – risk of chemical burns.*
5	**Remove tabs**	Remove cleaner tabs (if still present) and close the cooking cabinet door.
6	**00:09**	The cooking cabinet is rinsed automatically, the remaining time till the end is indicated.
7	**Cleaning incomplete**	You can now use your unit for cooking again.

Key lock

You can activate the key lock in order to clean the display.



The key lock for the display is activated by pressing the MySCC key for 3 seconds and the button display will change into a key symbol.

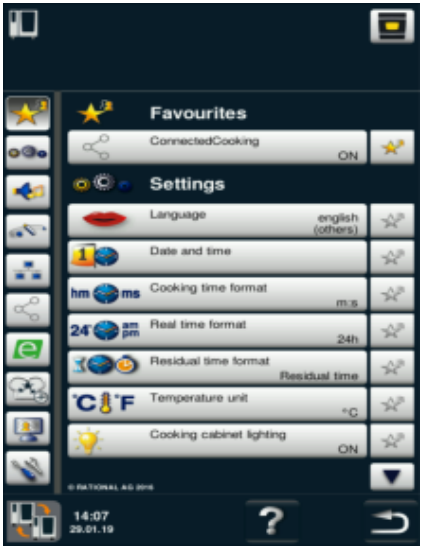


The key lock is deactivated by pressing the key for a further 3 seconds.

MySCC appliance configuration

All the appliance's default settings (e.g. time, date, language etc.) can be changed under MySCC.

Press the MySCC button to open the overview display for your appliance's default settings. You can customise your appliance's settings to suit your requirements.



Explanation of pictograms:

Favourites (active when MySCC is selected)

Settings

Acoustics

System management

MyEnergy

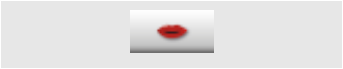
Expert setting

MyDisplay

Service

MySCC - Favourites

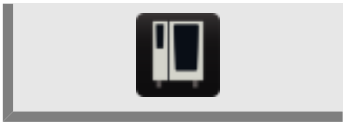
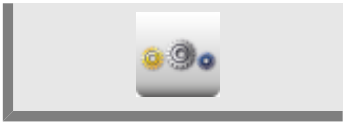
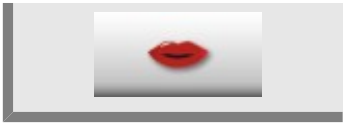
You can manage your favourites in this menu item (e.g. language, cooking time format etc.).

Step	Info/Button	Instructions
1		Press the **MySCC** button.
2		The **Favourites** menu item opens automatically.
3		Select for example the "Language" menu sub-item using the central dial.
4		Press the Star button on the right next to the "Language" menu sub-item.
5		The "Language" menu sub-item is now created as a favourite and can be selected in the "Favourites" menu item. Press the Star button to remove a favourite from the list at any time.

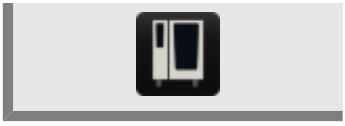
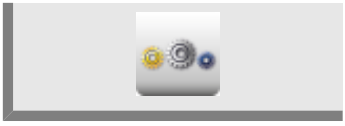
MySCC - Settings

Press the **Settings** button to change for example the national language, time format, date and time, acoustics etc.

Language

Step	Info/Button	Instructions
1		Press the **MySCC** button.
2		Press the **Settings** button.
3		Press the **Language** button. Change the language by turning the central dial to the appropriate language and then press the dial.

Date and time

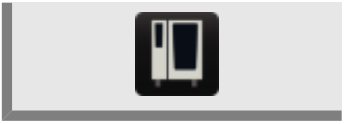
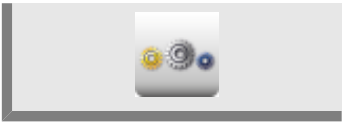
Step	Info/Button	Instructions
1		Press the **MySCC** button.
2		Press the **Settings** button.
3		Press the **Date and time** button.

MySCC - Settings

Step	Info/Button	Instructions
4		To set the date and time, click the date and time format fields (mm, dd, yyyy, HH, MM) and adjust using the central dial. Press the central dial to confirm the new setting.
5		Press the arrow button to open the main menu.

MySCC - Settings

Time format

Step	Info/Button	Instructions
1		Press the **MySCC** button.
2		Press the **Settings** button.

Cooking time format

Press the **Cooking time format** button.
The set cooking time is highlighted by the setting h:m or m:s.
h:m displays hours:minutes, **m:s** displays minutes:seconds.

In the programming mode, the cooking time can be adjusted for every separate programming step.
Example: Program step 1 in (h:m) and program step 2 in (m:s).

Realtime format

Press the **Realtime format button.**
The set realtime format is highlighted at the bottom right of the button in 24h or am/pm.
Click the button to toggle between these two realtime formats (date format is automatically converted).

MySCC - Settings

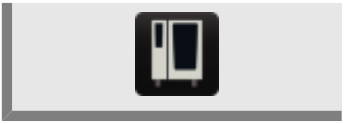
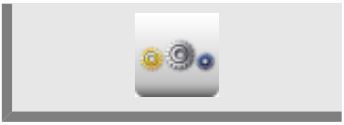
Time remaining/target time display

Use the **Time remaining display** function to enable the display of the target time elapsed and the time remaining until the end of the ideal cooking procedure.
Press the **Time remaining display** button.
Click the button to toggle between **Target time** and **Time remaining** .

Cooking chamber lighting

Cooking chamber lighting without rack signalling function

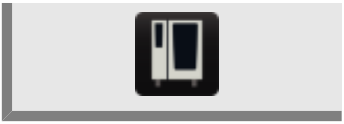
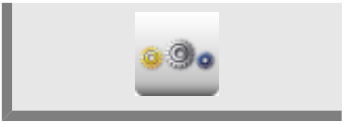
Use this function to completely switch off the appliance's lighting.
Follow the steps below to switch off the appliance's lighting:

Step	Info/Button	Instructions
1		Press the **MySCC** button.
2		Press the **Settings** button.
3		To switch off the cooking chamber lighting, press the **Cooking chamber lighting** function.

MySCC - Settings

Lighting settings for a SelfCookingCenter XS Type 6 2/3

This section describes the setting options for a SelfCookingCenter XS Type 6 2/3.

Step	Info/Button	Instructions
1		Press the **MySCC** button.
2		Press the **Settings** button.
3		Press the **Lighting settings** button to open the submenu.

You can change the cooking chamber lighting settings in this submenu.

Cooking chamber lighting

Use this function to completely switch off the appliance's lighting.

To switch the cooking chamber lighting on and off, press the **Cooking chamber lighting** button.

MySCC - Settings

With the door open

Here you can select the behaviour of the LED lighting when the door is open.
The LED lighting features two LED strips. One LED strip is installed in the left side of the door and the other on the right.

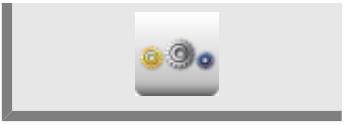
Press the **With open door** button and select between the three settings by turning the central dial.

LED lighting on the door handle side ON	If you enable this setting, the LED strip on the handle side (default setting: the left side of the door when facing the appliance) continues to light as soon as the door is opened. The LEDs illuminate the cooking chamber. The opposite LED strip switches off as soon as the door is opened.
LED door lighting OFF	If you enable this setting, both LED strips are switched off as soon as the door is opened.
LED door lighting switches off after 30 sec	If you enable this setting, the LED strip on the handle side (default setting: the left side of the door when facing the appliance) switches off after 30 seconds as soon as the door is opened. The opposite LED strip switches off as soon as the door is opened.

MySCC - Settings

Lighting settings for appliances with the rack signalling function.

This section describes the setting options for appliances fitted with the rack signalling function.
This function is not available for appliance models 201, 202 and 6 2/3.
The following section explains in steps how to switch the cooking chamber lighting, door lighting, rack signalling and flashing signal functions on and off.

Step	Info/Button	Instructions
1		Press the **MySCC** button.
2		Press the **Settings** button.
3		Press the **Lighting settings** button to open the submenu.

You can change the cooking chamber lighting settings in this submenu.

Cooking chamber lighting

The appliance's lighting can be switched off completely using this function.

To switch the cooking chamber lighting on and off, press the **Cooking chamber lighting** button.

Dimming the LED lighting door

Use this function to dim the LED lighting. This can be done in 25% increments from 0% to 100%.

Press the button and then turn the central dial to set the dimming level you require in 25% increments.

Rack signalling

This function indicates in iLevelControl mode which rack needs to be loaded or unloaded. The relevant rack is illuminated with the LED lighting.

To switch the rack signalling function on and off, press the **Rack signalling** button.

Flashing signal to prompt an action

When this setting is enabled, the LED lighting flashes as soon as the appliance has finished a cooking process.
If this setting is switched on as well as the rack signalling function, the finished rack flashes in iLevelControl mode.
If this setting is switched off, all flashing signals are deactivated. In combination with the rack signalling function, the finished rack stays illuminated.

To switch the flashing signal function on and off, press the **Flashing signal to prompt an action** button.

MySCC - Settings

With the door open

Here you can select the behaviour of the LED lighting when the door is open.
The LED lighting features two LED strips. One LED strip is installed in the left side of the door and the other on the right.

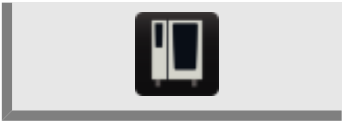
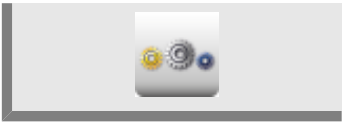
Press the **With open door** button and select between the three settings by turning the central dial.

LED lighting on the door handle side ON	If you enable this setting, the LED strip on the handle side (default setting: the left side of the door when facing the appliance) continues to light as soon as the door is opened. The LEDs illuminate the cooking chamber. The opposite LED strip switches off as soon as the door is opened.
LED door lighting OFF	If you enable this setting, both LED strips are switched off as soon as the door is opened.
LED door lighting switches off after 30 sec	If you enable this setting, the LED strip on the handle side (default setting: the left side of the door when facing the appliance) switches off after 30 seconds as soon as the door is opened. The opposite LED strip switches off as soon as the door is opened.

MySCC - Settings

The **Settings** menu item also includes other default settings such as display brightness, number of racks, climate retention time etc.

To do so, follow the following steps:

Step	Info/Button	Instructions
1		Press the **MySCC** button.
2		Press the **Settings** button.

Temperature unit

Press the **Temperature unit** button to select between Celsius or Fahrenheit. Press the central dial to confirm your selection.

Display brightness

Press the **Display brightness** button and adjust the brightness in several levels using the central dial.

MySCC - Settings

Shut-off delay of condensation hood

Press the **Shut-off delay of condensation hood** button and adjust the shut-off delay time for your condensation hood (1 min. – 30 min.) using the central dial.

À la carte plate weight

Press the **À la carte plate weight** button and set the plate weight of the empty plate using the central dial (up to 700g, 700g-899g, 900g-1099g, over 1100g).

Banquet plate weight

Press the **Banquet plate weight** button and set the plate weight of the empty plate using the central dial (up to 700g, 700g -899g, 900g-1099g, over 1100g).

Number of racks

Press the **Number of racks** button and set the number of racks for iLC (1-10) using the central dial.

Order of racks

Press the **Order of racks** button and set the order of the rack numbers for iLC using the central dial.

Climate retention time

Press the **Climate retention time** button and use the central dial to set how long the climate (temperature and humidity) should be maintained in the cooking cabinet if you are not preparing any food during iLC.

MySCC - Acoustics

You can customise the acoustic signals (type, volume, duration etc.) of the appliance according to your wishes.

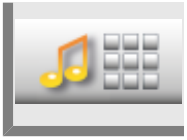
Step	Info/Button	Instructions
1		Press the **MySCC** button.
2		Press the **Acoustics** button.

The following settings can be changed:

Master volume

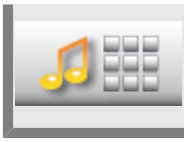
Press the **Master volume** button and adjust the master volume (0 % – 100 %) using the central dial.

Keypad sound



Press the **Keypad sound** button and adjust the keypad sound (to on or off) using the central dial.

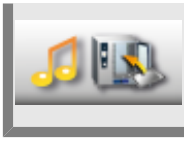
Keypad sound volume



Press the **Keypad sound volume** button and adjust the volume of the keypad sound (0% - 100%) using the central dial.

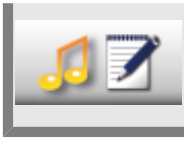
MySCC - Acoustics

Loading/action request



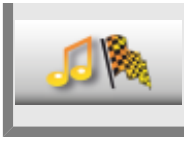
Press the **Loading/action request** button and customise the melody, volume, sound length and interval for the loading or action request.

Program step end



Press the **Programmer step end** button and customise the melody, volume, sound length and interval for the end of a program step.

End of cooking time

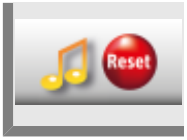


Press the **End of cooking time** button and customise the melody, volume, sound length and interval for the end of cooking time.

Process interruption/error found

Press the **Process interruption/error found** button and customise the melody, volume, sound length and interval for process interruption/error found.

Acoustics factory setting

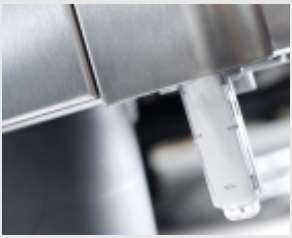


Press the **Acoustics factory setting** button and reset all settings for sound, melody, volume, sound length and interval back to the default factory settings.

MySCC - System Management

HACCP data is saved for a period of 10 days and can be output using the USB appliance interface, if needed. Please follow the instructions if you want to permanently save this data.

Download HACCP data

Step	Info/Button	Instructions
1		Insert the USB stick into the interface under the control panel. The USB interface is designed for data import and export, and for software updates using the USB stick only. It is therefore not suitable for loading or operating other electronic devices, such as mobile telephones.
2		Press the **MySCC** button.
3		Press the **System management button.**
4		Press the **Download HACCP data** button.
5		Press the first date/time field and set the start date you require for data using the central dial. Click the second date/time field and set the end date you require for data using the central dial.

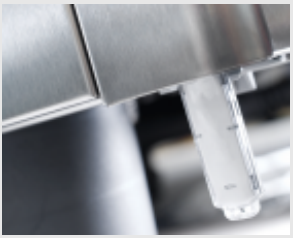
MySCC - System Management

Step	Info/Button	Instructions
6		Press the button to start the download. A check mark appears next to the USB stick once the download has finished.

The following data is logged:
- Batch no.
- Time
- Cooking program name
- Cooking cabinet temperature
- Core temperature
- Door open/door closed
- Change of mode
- CleanJet® +care cleaning
- Energy optimisation system connection
- 1/2 energy

MySCC - System Management

Download information data

Step	Info/Button	Instructions
1		Insert the USB stick into the interface under the control panel.
2		Press the **MySCC** button.
3		Press the **System Management** button.
4		Press the **Download information data** button.
5		Click the first date/time field and set the start date you require for data using the central dial. Click the second date/time field and set the end date you require for data using the central dial.
6		Press the button to start the download. A check mark appears next to the USB stick once the download has finished.

MySCC - System Management

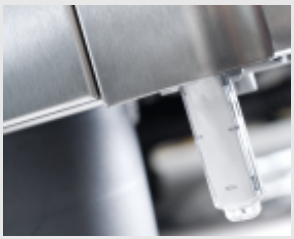
The USB icon lights up when a USB stick is detected. Data can now be imported, downloaded or permanently saved.

The "Confirm" check mark signalises that the function has been completed successfully. Only remove the USB stick once Confirm lights up.

MySCC - System Management

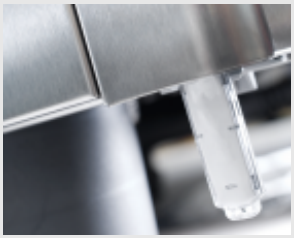
Download service data

In the service level, you can access service data such as appliance model or software version status.

Step	Info/Button	Instructions
1		Insert the USB stick into the interface under the control panel.
2		Press the **MySCC** button.
3		Press the **System management** button.
4		Press the **Download service data** button. The service data is saved on the USB stick.

MySCC - System Management

Download program, upload program, delete all programs

Step	Info/Button	Instructions
1		Insert the USB stick into the interface under the control panel.
2		Press the **MySCC** button.
3		Press the **System management** button.

Download program

Press the **Download program** button. The cooking programs are saved on the USB stick.

To download cooking programs onto USB sticks, please note that a separate USB stick will be needed for each appliance.

MySCC - System Management

Upload program

Press the **Upload program** button. The cooking programs are saved from the USB stick onto the appliance.

Delete all programs

Press the **Delete all programs** button twice to delete all the programs, processes and groups you have created from the programming mode.

The shopping carts are not deleted. You can only delete shopping carts separately in the programming mode.

MySCC - System Management

You can create profiles in the **MyDisplay** menu. Here you can customise your appliance's user interface according to your requirements and save as a profile.

Download profile

Step	Info/Button	Instructions
1		Insert the USB stick into the interface under the control panel.
2		Press the **MySCC** button.
3		Press the **Download profile** button to load profiles from the appliance onto the USB stick.

MySCC - System Management

Upload profile

Step	Info/Button	Instructions
1		Insert the USB stick into the interface under the control panel.
2		Press the **MySCC** button.
3		Press the **Upload profile** button to upload the profiles from the USB stick onto the appliance.

MySCC - System Management

Download images, upload images, delete images

You can manage your own food images in the programming mode using the integrated USB interface. The individual food images must be converted into a special file format before they can be used on the appliance. You can find a comfortable solution for editing your images on the www.club-rational.com website. You can log in to ClubRATIONAL and use this function free-of-charge. Follow the ClubRATIONAL instructions on the manufacturer's homepage (**www.rational-online.com**). Then connect the USB stick with the saved images on your appliance and use the images function to save and delete your images as follows.

Step	Info/Button	Instructions
1		Insert the USB stick into the interface under the control panel.
2		Press the **MySCC** button.
3		Press the **System management** button.

MySCC - System Management

Download image

Press the **Download images** button and the user's own food images are saved from the appliance onto the USB stick.

Upload images

Press the **Upload images** button and save the images from the USB stick as food images in the programming mode.

Delete all own images

Press the **Delete all own images** button and delete all your food images in the programming mode.

MySCC - System Management

Remote operation of another unit

This function allows you to remotely control up to 10 units on the same network from just one unit. For example, you can see the status of a unit at a location with low visibility via an easily accessible unit. If you do not want to integrate the units in your network, you can connect two unit to each other via a LAN cable. With Combi-Duo installations, this allows the screen of the bottom unit to be accessed from the screen of the top unit and so they can be controlled remotely and ergonomically.
Please perform the three following settings steps on all units to be connected in order to be able to use the function properly. In the following description, the settings for a Combi-Duo installation are used as an example. With multiple units, the steps must be performed accordingly on every unit.

Press the **Remote operation** button to activate the function. Please make sure that the function is switched on on all connected units.

Press the **Appliance name** button and assign a name to the appliance in the next step, e.g. "Top unit". Also assign a name to the second unit, e.g. "Bottom unit". You can therefore easily distinguish between the two connected appliances.

Press the **Appliance colour** button and select a colour for each appliance. Besides the appliance name, this is a second characteristic used to easily distinguish between the connected appliances.

Press the **Group ID** button to assign the unit to a group. By assigning multiple units to a group, these units can be operated from one screen. No more than 10 different groups can be formed.

The function is now set up and can be used.
It is described below how, for example, the screen of the bottom unit of your Combi-Duo installation can be accessed and operated from the screen of the top unit:

Press the **Remote operation** button. This is located on the bottom left edge of the screen as soon as you have activated the function.

MySCC - System Management

After pressing the button, a window will appear with the name of the available units, e.g. bottom unit in a Combi-Duo.
Select the desired unit. To switch to the other unit on the screen, a colour frame on the screen edge, e.g. blue, will signal to you that you are now operating the screen of the other unit.

To switch back to the screen of the top unit, press the **Remote operation button again.**

Please note that where there is a direct connection between two units in Combi-Duo installations, different IP addresses need to be set. The settings for the IP gateway and the IP netmask must be the same for both units. These settings can be found under network settings. For more details, please contact your Service Partner.

The following hardware requirements must be met:
This function is only available as standard with SelfcookingCenter® from construction date September 2016 onwards (Index I in the serial number on the type plate, e.g.: E11SI XXXXXX). The units must be equipped with an Ethernet interface and must be connected with a LAN cable or be connected to the same network.

Network settings

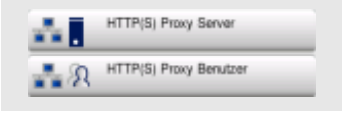
Under Network Settings, you can view or change your unit's IP address, IP gateway or IP subnet mask, activate DHCP, or view the unit's MAC address or network card.

Step	Info/Button	Instructions
1		Press the MySCC button.
2		Press the network settings button.
		Set and edit the IP address.
		Set and edit the IP gateway address.
		Set and edit the IP netmask.
		Activate or deactivate DHCP. Activation recommended for ConnectedCooking.
		Display the MAC address of your device.

If DHCP is not activated, contact your network administrator to obtain your network settings (unit IP address, IP subnet mask, and gateway).
Activate DHCP if necessary in order to perform automatic configuration.

Network settings

Advanced settings for ConnectedCooking

Step	Info/Button	Instructions
		Server information. DNS server information must be entered in conjunction with static IP addresses. Please ask your network administrator for the information.
		Set and edit the information for a proxy server. Please ask your network administrator for the information.

Once you have applied the settings, you must restart.

MySCC - ConnectedCooking

ConnectedCooking requires an internet connection. Use the “DHCP active” setting or ask your network administrator which settings you need to use. Your SelfCookingCenter® can be connected via cable if there is a LAN interface. Alternatively, your unit can be equipped with a WLAN kit. Speak with your dealer or Service Partner about this.

Registering the appliance

To setup ConnectedCooking on the unit, you must have an active account in ConnectedCooking. You can set this up for free at any time at www.connectedcooking.com. We recommend you also download the free ConnectedCooking app (iOS and Android) to facilitate setting up your SelfCookingCenter® .

Step	Info/Button	Instructions
1		Press the MySCC button.
2		Press the ConnectedCooking button.
3		Activate ConnectedCooking by pressing the ConnectedCooking button.

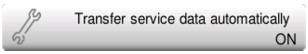
MySCC - ConnectedCooking

Step	Info/Button	Instructions
4		After a few seconds, the registration code will be shown. Scan the QR code with the smart phone on which the ConnectedCooking app is installed or enter the 9-digit PIN in the web portal or the app. The appliance has been registered successfully.

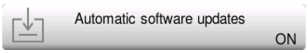
MySCC - ConnectedCooking

ConnectedCooking settings

The HACCP data is automatically saved in ConnectedCooking after the cooking process is complete.

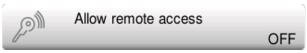


The service data is automatically saved in Connected Cooking at regular intervals.



The appliance will automatically inform you if a newer software version is available. If this function is activated, the software update will be downloaded in the background and will be automatically installed the next time the unit is restarted.

The system time of the appliance is applied automatically. The time zone of the unit location must be set up correctly in ConnectedCooking.
This can be set in ConnectedCooking under the administration menu in the "Groups" settings. Here you can edit your own groups with the pencil symbol.



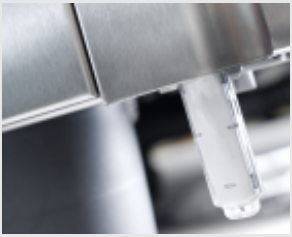
Authorised users can operate the unit remotely. Authorisations can be updated in the ConnectedCooking web portal, the settings for this can be found under the administration menu in the "User" subpoint.

You will find information on more details in the operating manual for ConnectedCooking, which you can find at any time at connectedcooking.com.

MySCC - System Management

Appliance's default settings: Download | Upload

This function is used to mirror (or duplicate) the default settings of one appliance onto other appliances.
These include diverse default settings such as language, clock settings, volume settings, core temperature limits, etc.

Step	Info/Button	Instructions
1		Insert the USB stick into the interface under the control panel.
2		Press the **MySCC** button.
3		Press the **System management** button.
4_1		Press the **Download appliance's default settings** button. The appliance's default settings are saved on the USB stick.
4_2		Press the **Upload appliance's default settings** button. The appliance's default settings are uploaded from the USB stick onto your appliance and overwrite the original settings.

MySCC - MyEnergy

50% energy

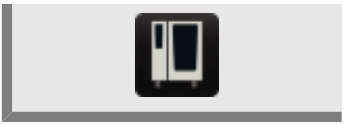
The power consumption of the heating systems of all electrical appliances is reduced by 50% (e.g. 10x1/1 GN model from 18 kW to 9 kW). This function is disabled in iCookingControl!

Step	Info/Button	Instructions
1		Select a manual mode such as convection.
2		Press the **MySCC** button.
3		Press the button for the **MyEnergy** menu item.
4		Press the **50% energy** button.
5		"E/2" (50% energy) appears in the display.

MySCC - MyEnergy

Automatic dimming

With the automatic dimming setting, the screen brightness is automatically reduced when not in use.

Step	Info/Button	Instructions
1		Press the **MySCC** button.
2		Press the button for the **MyEnergy** menu item.
3		Press the **Automatic dim** button and adjust the screen dimming time in minutes (1 min. - 30 min.).

MySCC - MyEnergy

Climate retention time

With the **Climate retention time** setting in the **MyEnergy** menu item, you can adjust the retention time of the cooking chamber climate. It is possible to retain the ideal cooking chamber climate in iLC mode when you are not preparing food. The retention time can be set between 10 - 120 minutes. This status allows foods to be placed in the cooking chamber immediately without additional preheating.

Step	Info/Button	Instructions
1		Press the **MySCC** button.
2		Press the button for the **MyEnergy** menu item.
3		Press the **Climate retention time** button and set the retention time for the cooking chamber climate (10 min. - 120 min.).

MySCC - MyEnergy

Loading retention time

With the help of this function, the retention time can be reduced for cooking processes in iCookingControl by a maximum of 10 minutes after a loading request. The cooking process is cancelled automatically after the programmed time has expired if the racks have not been loaded.

Step	Info/Button	Instructions
1		Press the **MySCC** button.
2		Press the button for the **MyEnergy** menu item.
3		Press the **Loading retention time** button and set the retention time (2 min.–10 min.).

MySCC - MyEnergy

Energy consumption display

Use this function to display how much electricity or gas is consumed for a cooking process. The power consumption can be displayed:

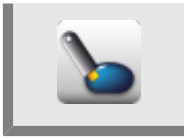
- when a manual cooking process has ended
- after a iCC cooking process
- after during iLevelControl operation
- after the automatic Efficient CareControl appliance cleaning procedure

The issued energy consumption values are calculated and not measured. The values displayed may vary slightly to those calculated with the measuring equipment.

Step	Info/Button	Instructions
1		Press the **MySCC** button.
2		Press the **MyEnergy** button.
3		Press the **Energy consumption** button.

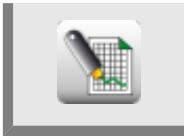
MySCC - MyEnergy

Download energy consumption by batches



Press the **Download energy consumption by batches** button.
You can now select the timeframe when you want to download the batches. Then start downloading by pressing the Download button. Energy consumptions are downloaded in batches onto your USB stick.
The file can be opened on your computer in the MS Excel program.

Download energy consumption analysis



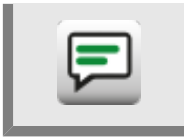
Press the **Download energy consumption analysis** button to load the analysis for the entire day onto your USB stick.
The analysis file can be opened on your computer in the MS Excel program.

Standard unit

Press the **Standard unit** button to switch between various energy units.

Energy Messenger

The Energy Messenger shows you the energy consumptions immediately after the cooking process has ended or after an automatic appliance cleaning with Efficient CareControl.
In iLevelControl mode, the Energy Messenger can also be accessed during the cooking process.

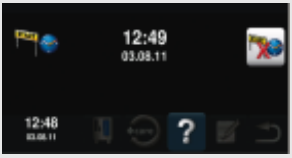


Press the **Energy Messenger** to activate or deactivate the Energy Messenger.

MySCC - Expert Settings

Pre-program start time

You can program your appliance to start automatically.
Note! For hygienic reasons, it is not advisable to keep food stored in an unchilled or unheated cooking cabinet over a longer period!

Step	Info/Button	Instructions
1		Press the **MySCC** button.
2		Press the **Settings** button.
3		Press the **Pre-program start time** button and set the day and time you want the appliance to start.
4		Select a mode, e.g. side dishes potato gratin and program the settings you require.
5		The start time is now active. The display is dimmed. Only the start time and interrupt start time button are displayed prominently on the appliance display.

MySCC - Expert Settings

- The cooking cabinet door must be closed!
- The cooking cabinet lighting goes out when the start time is activated.
- No preheating required when the start time mode is active.
- The start time is not deleted by switching the appliance ON/OFF. The appliance help "?" function only is enabled when the start time mode is activated.

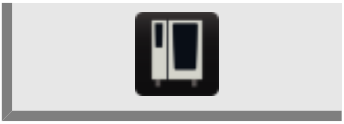
Deactivate start time

To deactivate the start time, press and hold down the Cancel button for 2 seconds.

MySCC - Expert Settings

Probe reading core temperature

Here the current temperature at the core temperature probe is displayed.
It is useful for cooking paths that run without use of the core temperature probe.

Step	Info/Button	Instructions
1		Press the **MySCC** button.
2		Press the **Settings** button.
3		Here the current temperature at the core temperature probe is displayed.

MySCC - Expert Settings

Recording mode

This function can be used to convert a frequently used core temperature-controlled cooking process into a time-controlled process in iCookingControl to avoid having to set a core temperature probe.
This function may not be used with critical products with core temperatures below 75 °C that require a sensitive cooking degree. These include poultry and meat that are cooked to rare.

The following basic conditions must be met before this expert function can be used:
- Highly standardised product
- Identical output temperature when entering and saving
- Same structure (product weight and density)
- Same number of products per rack
- Use of standard and identical accessories when entering and saving

These requirements must be observed when using the recording mode.

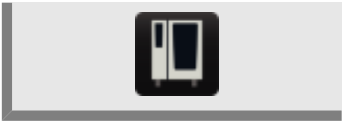
Entered settings can only be used for the identical appliance model. These settings cannot be transferred to smaller or larger appliance models.

The following applications are available for this expert function:

Cooking mode	Cooking process
Meat, fish	Roast, grill, breaded
Poultry	Pan fried, chicken, grill

MySCC - Expert Settings

This is how it works:

Step	Info/Button	Instructions
1		Press the **MySCC** button.
2		Press the button for the **Expert setting** menu item.
3		Press the **Recording mode** button.
4		Enter names for the time-controlled cooking process.
5		Select the required application in iCookingControl.

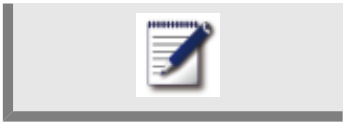
MySCC - Expert Settings

Step	Info/Button	Instructions
6		After preheating, load and cook as usual.
7		When prompted to unload, confirm the cooking result (green check mark) and either save or delete the entered cooking process (red cross).

Please note that only standardised products of the same type and identical output temperature can be used for this function. The ideal cooking processes that are saved are always only suitable for those sizes of models with which they were created. It is not possible to use these cooking processes in an appliance of a different size to the original appliance.
If HACCP data should be documented, it is recommended to use them in the iCookingControl without the recording mode.
Please note that it may be necessary to check the core temperature of the food before serving depending on the local legal stipulations.

MySCC - Expert Settings

Open the record program

Step	Info/Button	Instructions
1		Press the button on the start screen.
2		Set the filter to **Programs.**
3		Select the program you require. Once selected, the program immediately starts to preheat the appliance.

It is not necessary to use the core temperature probe.

MySCC - Expert Settings

Forced cleaning

The forced cleaning function prompts the appliance user to clean the appliance after a defined time has elapsed. When the cleaning prompt appears, the appliance can only be used again once it has been cleaned. Use the forced cleaning function to ensure that the cleaning and hygiene regulations are observed when the appliance is used in shift operation.

Step	Info/Button	Instructions
1		Press the **MySCC** button.
2		Press the button for the **Expert setting** menu item.
3		Press the **Forced cleaning** button.
4		Press the **Activate/deactivate forced cleaning** button to switch the forced cleaning function on or off. The image on the button shows that forced cleaning is activated.
5		Press the **Time to cleaning request** button and set the time (hours) until the next cleaning request.
6		Press the **Forced cleaning delay time** button and set the maximum number of hours that can elapse between the prompt and the cleaning.

MySCC - Expert Settings

An active forced cleaning is also displayed on the information on the time of the next cleaning.

MySCC - Expert Settings

Cleaning agenda

The cleaning agenda function is used to program a cleaning warning or a compulsory cleaning for specific weekdays.
Use this function to ensure that the cleaning and hygiene regulations are observed when the appliance is used in shift operation.
How to access this function on the appliance is described below:

Step	Info/Button	Instructions
1		Press the **MySCC** button.
2		Press the button for the **Expert setting** menu item.
3		Press the **Cleaning agenda** button.

Cleaning agenda mode

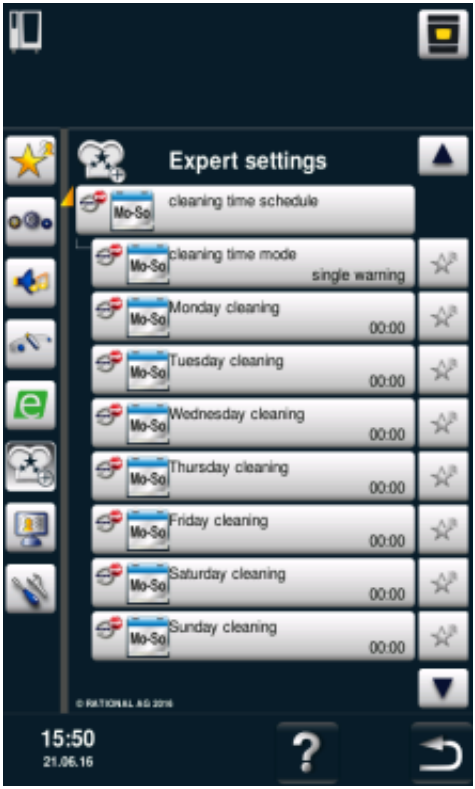
Select here between two setting options.
The selected setting then applies to all days selected below.
1. Warning = cleaning prompt with options "Now" or "Later".
This prompt appears only once.
2. Compulsory = cleaning prompt with the "Later" option enabled. A delay time is also set.
If no delay time is set, the appliance cannot be used until the cleaning process has ended.

Press the **Cleaning agenda mode** button and use the central dial to select whether you want a warning or a compulsory cleaning for the weekdays.

Cleaning Monday to Sunday

MySCC - Expert Settings

A time can be programmed for every weekday (Monday to Sunday). The time can be set in 10 minute intervals.
If the appliance is switched off at the time programmed, the cleaning prompt will appear when the appliance is switched on again.



Delay time with compulsory cleaning

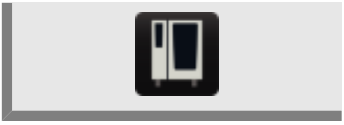
If the "Compulsory" mode is enabled, a delay time of between 0 and 4 hours can be programmed. This means that if you press "Later", the appliance can be continued to be used for the programmed time. This is not a "countdown" but simply a cooking time only.

Press the **Delay time with compulsory cleaning** function and use the central dial to select the delay time.

MySCC - Expert Settings

Limit core temperature

The "Limit core temperature" function can be used in manual mode as well as in iCooking mode to limit the minimum and maximum core temperature of the food for the modes poultry, meat, fish and iLevelControl.

Step	Info/Button	Instructions
1		Press the **MySCC** button.
2		Press the button for the **Expert setting** menu item.
3		Press the **Limit core temperature** button.

Limit global core temperature

Press the **Minimum core temperature** button and set the global minimum core temperature.

Press the **Maximum core temperature** button and set the global maximum core temperature.

MySCC - Expert Settings

Limit core temperature for poultry

Press the **Minimum core temperature** button and set the minimum core temperature for poultry.

Press the **Maximum core temperature** button and set the maximum core temperature for poultry.

Limit core temperature for meat

Press the **Minimum core temperature** button and set the minimum core temperature for meat.

Press the **Maximum core temperature** button and set the maximum core temperature for meat.

Limit core temperature for fish

Press the **Minimum core temperature** button and set the minimum core temperature for fish.

Press the **Maximum core temperature** button and set the maximum core temperature for fish.

MySCC - Expert Settings

Limit finishing core temperature

Press the **Minimum core temperature** button and set the minimum core temperature for finishing.

Press the **Maximum core temperature** button and set the maximum core temperature for finishing.

Core temperature factory setting

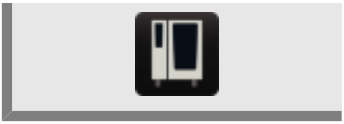
Press the **Core temperature factory setting** button to restore the factory setting.

If the "maximum core temperature" function is enabled and the maximum temperature is set to lower than 75°C (167°F), the food (e.g. poultry) may not be cooked to hygienically safe standards.

MySCC - Expert Settings

Messages

Here you can disable messages from iCookingControl in the cockpit dialogue.

Step	Info/Button	Instructions
1		Press the **MySCC** button.
2		Press the button for the **Expert setting** menu item.
3		Press the **Messages** button.

iLC Messenger

Press the **iLC Messenger** and deactivate/activate the iLC Messenger messages in the iLC mode.

iCC Messenger

Press the **iCC Messenger** and deactivate/activate the iCC Messenger messages in the cockpit dialogue.

MySCC - Expert Settings

iCC - Cockpit prompt

Press the **iCC - Cockpit prompt** button and activate/deactivate the iCC Messenger messages.

MySCC - Expert Settings

Monitoring door opening time in loading and cooking

This function is used to monitor door opening in iCookingControl and in iLevelControl.
If the door remains open too long, this is signalised with an acoustic signal and a prompt appears on the display.
The monitoring function remains activated during the entire cooking process once the racks have been loaded and can be adjusted in three levels as described below.

Levels 1 and 2 indicate that the appliance door is open and the quality of the product could be jeopardised.

Level 3 is only available in iCookingControl.

Please check your product when level 2 has been reached!
If the appliance door remains open until level 3 is reached, the cooking process is aborted.

Using MySCC, you can change the settings by following the steps below:

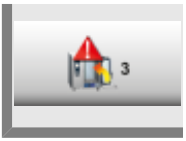
Step	Info/Button	Instructions
1		Press the **MySCC** button.
2		Press the button to open the **Expert Settings** menu item.

MySCC - Expert Settings

Warning messages when loading

Press the **1 button. Loading warning: Close door** and use the central dial to set the time until the warning is emitted on or off (5 sec. – 180 sec.; off).

Press the **2 button. Loading warning: Check the product** and use the central dial to set the time until the warning is emitted on or off (5 sec. – 180 sec.; off).



Press the **3 button. Loading warning: Process interrupted** and use the central dial to set the time until the warning about the aborted cooking process on or off (5 sec. – 180 sec.; off).

Warning messages when loading

Press the **1 button. Cooking warning: Close door** and use the central dial to set the time until the warning is emitted on or off (5 sec. – 180 sec.; off).

Press the **2 button. Cooking warning: Check the product** and use the central dial to set the time until the warning is emitted on or off (5 sec. – 180 sec.; off).

Press the **3 button. Cooking warning: Process interrupted** and use the central dial to set the time until the warning for the aborted cooking process on or off (5 sec. – 180 sec.; off).

MySCC - Expert Settings

Fat drain signal before cleaning

In case the device is operated with the integrated fat-drain, the fat drain opening within the cooking cabinet has to be closed. The device will indicate the need to close the fat-drain pipe to the operator.
The function is disabled by default and has to be activated by the user.

The cleaning process can still be started, even if the fat-drain pipe is not closed. In this case, wash liquor and cleaning chemicals will leak from the cooking cabinet through the fat-drain pipe.

Step	Info/Button	Instructions
1		Press the „MySCC“-button.
2		Press the „Settings“-button.
3		Turn the central scroll wheel until the function „Fat drain signal before cleaning“ appears under expert settings.
4		Press the button „Fat drain signal before cleaning“.
5	**ON**	The setting toggles from „OFF“ to „ON“. The function is active now.

MySCC - Expert Settings

When starting the Efficient CareControl, the reminder „Plug drain pipe in cabinet“ is shown in the display.
- Close the drain pipe in the cabinet.
- Close the cabinet.
- Start the desired cleaning program.

MySCC - Expert Settings

Sodium hydroxide free cleaner

The expert setting „NaOH-free sodium hydroxide free cleaner“ allows the usage of sodium hydroxide free cleaner tabs. The required amount of tabs is adapted from 6 to 8 tabs in strong cleaning mode to ensure a perfect cleaning result.
The function „NaOH free sodium hydroxide free cleaner“ is available worldwide. However, the sodium hydroxide free cleaner tabs are only available in countries where this cleaner is mandatory by local regulations.
The function is deactivated by default and has to be activated by the user.

Step	Info/Button	Instructions
1		Press the „MySCC“-button.
2		Press the „Settings“-button.
3		Turn the central scroll wheel until the function „Sodium hydroxide free cleaner“ appears under expert settings.
4		Press the button „Sodium hydroxide free cleaner“.
5	**ON**	The settings toggles from „OFF“ to „ON“. The strong cleaning procedure now shows the correct number of sodium hydroxide free cleaner tabs (8).

MySCC - MyDisplay

Configure your display and access authorisation rights using the **MyDisplay** function and save the created configurations as a **Profile** .
You can always access these configurations by selecting the relevant profile.
You can also limit the access to these profiles so that, for example, users can only access cooking processes that they have saved themselves.

Activate/change profile

Step	Info/Button	Instructions
1		Press the **MySCC** button.
2		Press the button to open the **MyDisplay** menu item.
3		Press the **Activate profile** button to change to the relevant profile view using the central dial. If you have already assigned a password to the profile, you will now be prompted to enter it.

MySCC - MyDisplay

You can also access the various profiles from the start screen. To do this, press the arrow at the top right edge of the display.
Or alternatively press the bar at the top edge of the display. Once this starts to flash red, you can change between the various profiles using the central dial.

You can protect your profile from unauthorised access using a password. The protected profile can only be disabled by entering the password. Please ensure that you do not lose the password. Without the password, MyDisplay cannot be deactivated. In this case, please contact the Customer Service.

Upload profile

Press the **Upload profile** button to upload the profiles from the USB stick onto the appliance. Insert the USB stick before you press the button.

Download profile

Press the **Download profile** button to load profiles from the appliance onto the USB stick. Insert the USB stick before you press the button.

Edit profile

Press the **Edit profile** button to edit the profile.
You now have the possibility to make the following settings:

Press the **Name profile** button. You can now change the profile name.

Press the **Password allocation** button and then enter a password to protect your profile.

Press the **Order of priority** button and set the order of priority from 1 to 5 for this profile using the central dial.
The order of priority determines the hierarchical position of the profile in comparison to other profiles on your appliance.
5 has the highest priority and 1 the lowest priority. This means that profiles ranked from 1 to 4 are all subordinate to the profile ranked with 5.
As a result, you will not be prompted to enter the password despite a password protection if you want to change from a higher-ranking profile (e.g. rank 5) to a lower-ranked profile (e.g. rank 3).
However if you want to change from a lower-ranked profile to a high-ranked profile, you must always enter the password if the password protection is enabled.

Press the **Delete profile** button. The selected profile can now be deleted.

The display and the access authorisation rights can be configured in the administrator profile (name "5 Senses"). This profile is set by default on the appliance and cannot be deleted.
All other profiles can be deleted.

MySCC - MyDisplay

You can also make the following settings to customise the profile according to your own requirements.

Start screen view

Manual modes:
Press the button to define whether manual modes should appear on the start screen for this profile.

Poultry mode:
Press the button to define whether the poultry mode should appear on the start screen for this profile.

Meat mode:
Press the button to define whether the meat mode should appear on the start screen for this profile.

Fish mode:
Press the button to define whether the fish mode should appear on the start screen for this profile.

Egg dishes mode:
Press the button to define whether the egg dishes mode should appear on the start screen for this profile.

Side dishes mode:
Press the button to define whether the side dishes mode should appear on the start screen for this profile.

Baked goods mode:
Press the button to define whether the baked goods mode should appear on the start screen for this profile.

Finishing mode:
Press the button to define whether the finishing mode should appear on the start screen for this profile.

Top 10:
Press the button to define whether the ten most frequently used applications of the ICC button should appear on the start screen for this profile.

MySCC - MyDisplay

Programming mode:
Press the button to define whether the programming mode should appear on the start screen for this profile.

iLevelControl:
Press the button to define whether the iLC mode should appear on the start screen for this profile.

Efficient CareControl:
Press the button to define whether the cleaning mode should appear on the start screen for this profile.

MySCC

Hide all items except favourites:
Press the button to set that only the favourites may be selected in MySCC.

Edit favourites for this profile:
Press the button to define which favourites should be saved in this profile with MySCC.

MySCC - MyDisplay

Assignment of access rights

Image/list view:
Select here whether the programs are displayed as images or in a list in programming mode.

Toggle image/list view:
Here you can select whether you want to toggle between the image or list view for this profile in programming mode.

List view filter:
You can disable/enable the filter function for the list view for this profile in the programming mode.

Create, edit and delete programs:
Select here whether programs can be created, changed, deleted and hidden for this profile in the programming mode.

Zoom factor:
You can select the favourite for the zoom factor of the image view for this profile.

Filter:
Set the filter for the programming mode for this profile.

Sort:
With this option, you select the criteria with which the program list is sorted for this profile.

Cooking parameter:
With this option, you can select whether you want authorisation to set the cooking parameters or if they should be read-only or if you want to hide them altogether.

iCC - Cockpit:
Disable and enable the iCC cockpit for this profile.

MySCC - MyDisplay

Efficient CareControl

Rinse without tabs:
Select whether the Rinse without tabs cleaning program should be activated.

Rinse:
Select whether the Rinse cleaning program should be activated.

Interim cleaning:
Select whether the Interim cleaning program should be activated.

Save:
Select whether the Save cleaning program should be activated.

Medium:
Select whether the Medium cleaning program should be activated.

Strong:
Select whether the Strong cleaning program should be activated.

Fast:
Select whether the Fast cleaning program should be activated.

Additional function

Information button/help:
The information button and the help button are hidden.

Program group directory structure:
Press this button to display the directory structure of a program group.

Header text:
Save a name to display during an ideal cooking procedure (e.g. lunch).

MySCC - MyDisplay

Add new profile

Press the **Add new profile** button to create a new profile.

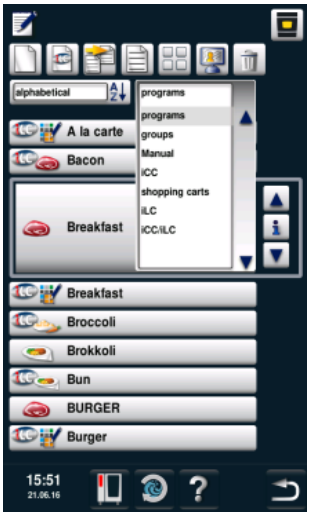
In addition to the "5 Senses" administrator profile, you can add a further 10 profiles.

MySCC - MyDisplay - Example

In the following example, we will show you how you can customise the design of your profiles with the help of MyDisplay.

Open the programming mode from the start screen.

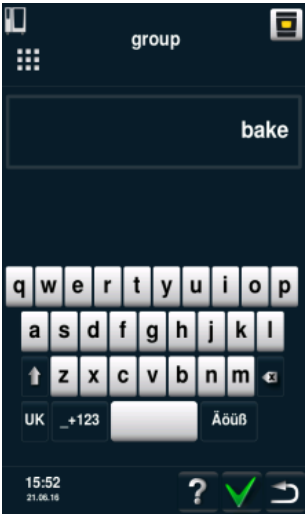
Press the button to open the programming mode.



In the programming mode, you can access the groups from the filters.
Programs can be assigned to a group. You can then open a group to access all the assigned programs.

MySCC - MyDisplay - Example

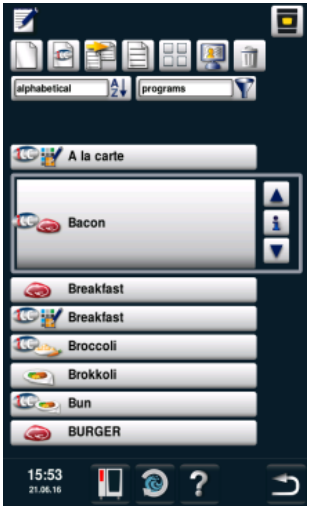
Press the button to create a new group.



Enter a name for your group. For example "Bakery".
Confirm by enabling the green check mark.

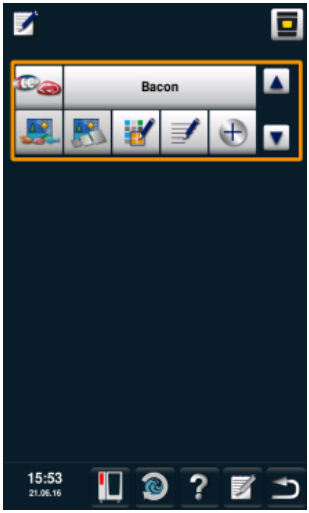
Using the filter, return from the groups back to the programs.

MySCC - MyDisplay - Example



Use the central dial to scroll down to the program you want to edit.

Press the button to edit the program.



You can now customise the program.

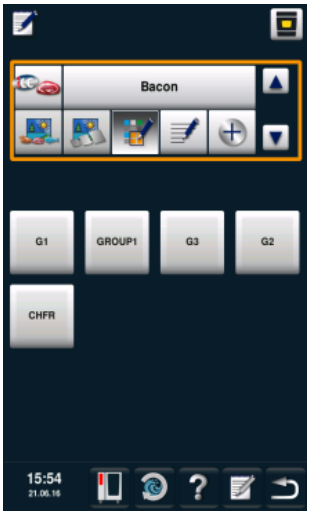
MySCC - MyDisplay - Example

Press the button to save an image to the program.

Add the image you want.

Press the button to assign the program to a group.

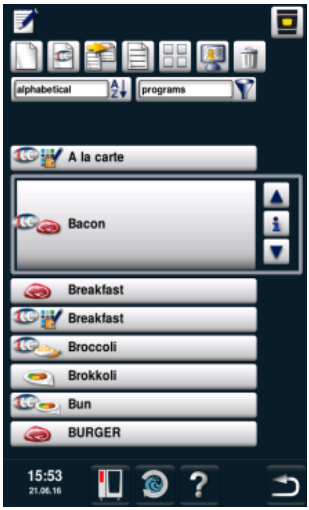
MySCC - MyDisplay - Example



Select your group. For example the "Bakery" group.

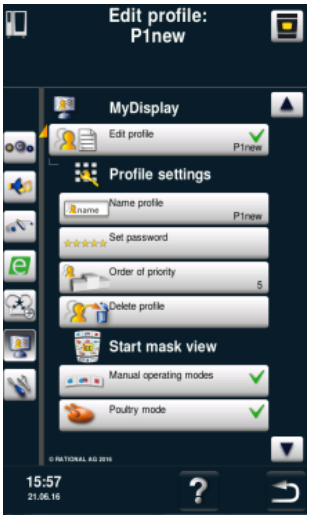
Press the button to edit your profile.

Press the **Save** button twice.
Repeat this procedure for other programs such as bread, cheesecake, muffins, pretzels or bread rolls.



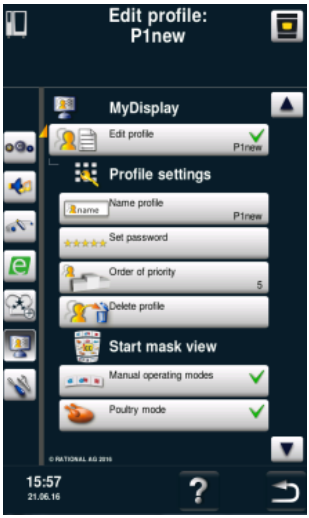
Once you have created all your programs, you can then proceed to editing your profile.

MySCC - MyDisplay - Example



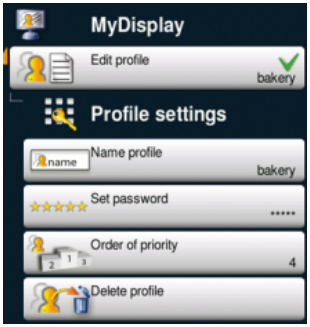
Here you have an overview of your profiles.

Press the button to add a new profile.

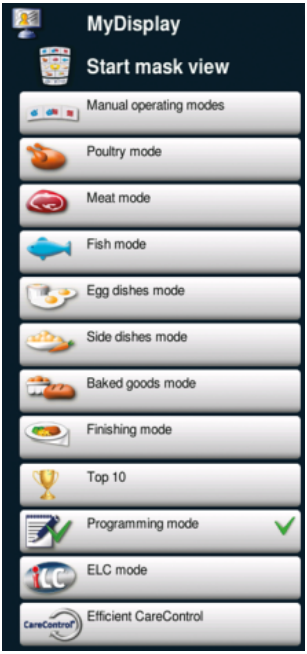


The new added profile can now be edited.

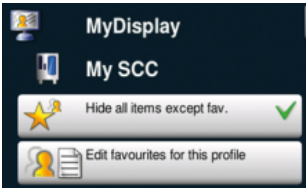
MySCC - MyDisplay - Example



Change the name of your profile (e.g. in "Bakery), enter a password and give it a priority.
The order of priority determines the hierarchical position of the profile in comparison to other profiles on your appliance.
As a result, you will not be prompted to enter the password despite a password protection if you want to change from a higher-ranked profile to a lower-ranked profile.
However if you want to change from a lower-ranked profile to a high-ranked profile, you must always enter the password if the password protection is enabled.

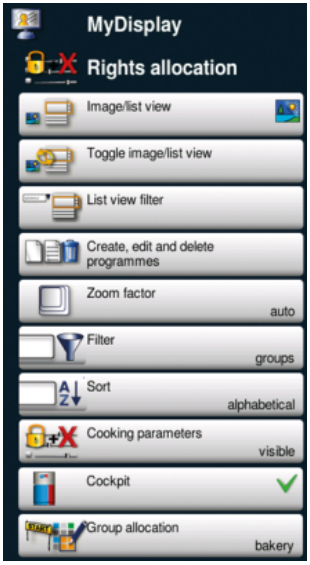


Customise your start screen to suit your requirements.
For example, deselect all menu items except the programming mode.
The green check mark indicates that you have selected the menu item.

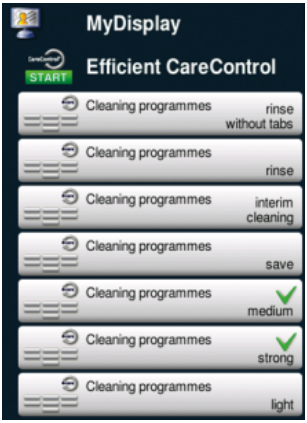


Select what can be set in this profile from MySCC.
For example that only favourites can be selected.

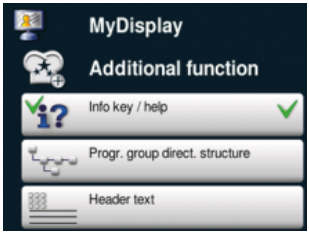
MySCC - MyDisplay - Example



Here you can customise how your view is displayed in the programming mode. You can set for example:
- Image view
- Toggle between images/ lists
- Disable filter
- Editing the programs
- Automatic zoom factor
- Pre-setting of filter on groups
- Automatic sorting
- Read-only but not write-only cooking parameters
- Read-only cockpit dialogue
- Read-only "Bakery" group



Set which cleaning programs may be used. For example, only the medium and strong cleaning programs.

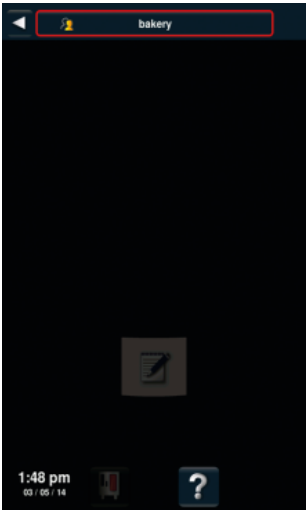


Then select the expert settings. For example, that only the information and help buttons are enabled with which you can access the online manual.

MySCC - MyDisplay - Example

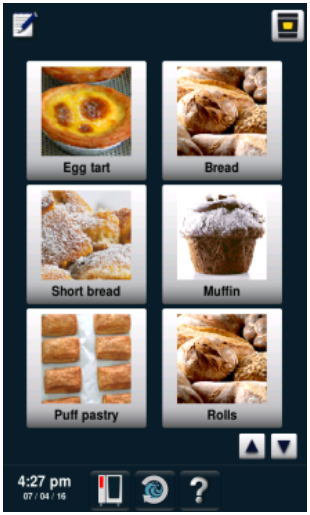
Press the button to open the start screen.

You can toggle between profiles by clicking the upper bar.



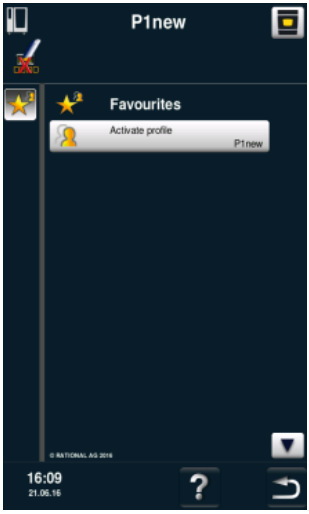
Now change to the new "bakery" profile you have created.

MySCC - MyDisplay - Example

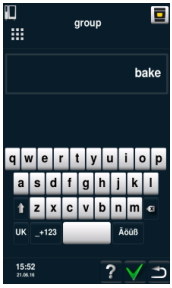


This view should now appear on the screen. This was defined in the previous steps. The user can select between the applications displayed.

Press the button when you want to change the profile again.



You can return to the 5 Senses profile again.



Enter the password to return to the start screen.

This is the end of the example.

MySCC - Service

In the service level, you can access data such as the appliance model, software version status or the hotline telephone numbers.

Step	Info/Button	Instructions
1		Press the **MySCC** button.
2		Press the button for the **Service** menu item.

Information on appliance type/software

Press the **Information on appliance model/software** button for information about the appliance model and the software version.

ChefLine

Press the **Chef hotline** button to display the chef hotline.

Service hotline

Press the **Service hotline** button to display the service hotline.

LAN cable connection

The following manual describes how to connect a LAN cable to the LAN interface of your appliance (CombiMaster® Plus optional).

The LAN interface is located on the underside on the left side of the appliance (for the XS model, it is on the rear panel on the right at the back).

Unscrew the splash protection cover.

Thread the individual components on the cable, as shown in the diagram. Then plug the LAN cable into the socket.

Now screw together the individual components of the splash protection cover.

Now assemble all the components (starting from the appliance) back together.
The components must be assembled tightly without using tools so as not to damage the components and the gasket elements.

NOTE:

If gasket elements are damaged, the splash protection may not work.

LAN cable connection

Danger of burns.
When laying the LAN cable underneath the unit floor, make sure they do not come in contact with hot components
Do not wrap the LAN cable around hot components.

The assembly and splash protection can only be guaranteed if you use an Ethernet cable with the following specifications:
Maximum plug length of the Ethernet plug 45 mm
Maximum plug diameter diagonally of 18.5 mm
Cable diameter 5.5 - 7.5 mm
To ensure full functionality of the interface, a CAT-6 network cable must be used.

For a Combi-Duo installation, the two LAN cables must be installed by a Service Technician.

Cleaning the press-fit door gasket

Leave the appliance door slightly open if it is going to be idle for a prolonged period (e.g. overnight).
Cleaning the press-fit door gasket daily will extend the service life. Use a soft cloth and washing-up liquid to clean the cooking cabinet seal - do not use a scouring agent.

Cleaning the glass panes

The inside glass panes are very easy to clean if necessary. The appliance doors are fitted with their own pivoting glass panes.
Open the appliance door to the 120° rest position and, after pressing down both locking mechanisms, tilt the first inside glass pane.
Clean the glass panes on both sides using a soft, damp cloth or sponge and mild, household washing-up liquid or glass cleaner.
Then press down both locking mechanisms and tilt the second glass pane. You can then clean the space between the second pane and the LED covers (see below) if necessary using suitable cleaning equipment.

The door may not be cleaned with the integrated hand shower or high-pressure cleaner,
Only clean the glass panes and LED covers using a soft cloth or sponge. Do not use scouring pads or scouring agents.
Only use gentle cleaning agents such as glass cleaner or washing-up liquid.
Never apply cleaning agents to hot surfaces. First leave the door to cool down.
Do not heat up the appliance when applying the cleaning agent.
The following cleaning agents may not be used:
- Aggressive cleaning agent
- Strong acids and alkali
- Undiluted alcohols
- Acetone and methanol
- Oven cleaner, grill cleaner
- Petrol, benzene, toluene or xylene

Cleaning the LED covers

The LED lighting cover is well protected against dirt behind the inside and middle glass pane. Nevertheless, this area can become dirty. Open the inside and middle glass pane to reach the LED cover. The covers can now be cleaned. Gently wipe the surface of the lighting units with a cloth, sponge or kitchen paper.

Observe the following instructions when cleaning the LED cover:
The transparent part of the LED cover is a high-quality component designed to ensure optimum light distribution and brightness in the appliance.
For this reason, do not use scrubbing sponges or scouring agents, or aggressive cleaning agents such as: strong acids and alkali, undiluted alcohols, acetone, methanol, oven cleaner, petrol, benzene, toluene or xylene.
Only use gentle, diluted cleaning agents such as alcohol-based cleaners such as glass cleaner (Ethanol-based) or household washing-up liquid.
Never apply the cleaning agent to hot surfaces; always let the door cool down first.
Leave the cleaning agent to dissolve before wiping it off with water. Never heat up the appliance when applying cleaning agent.

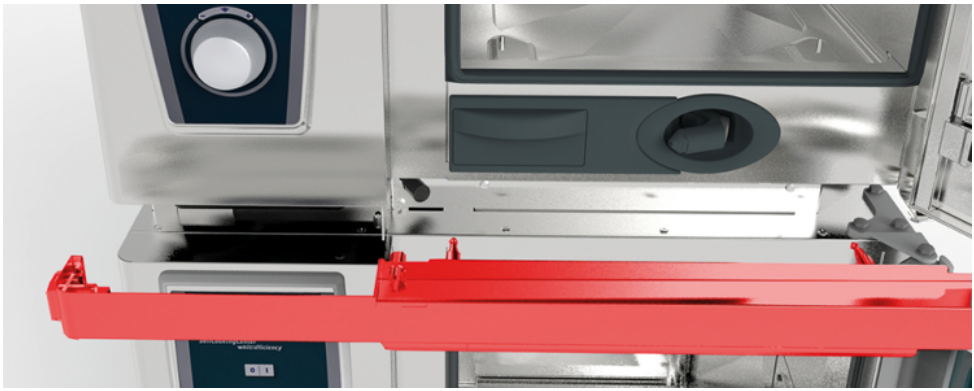
Rinse the drip tray and drain channel (tabletop units only)

Where there is extensive use of the grilling applications or where high-fat or highly gelatinous foods are prepared, the drain channel of the drip tray must be cleaned daily.
To do this, only use the cleaning brush supplied by the appliance manufacturer (article no.: 60.75.779) to prevent damage to the drain system.
Carefully insert the cleaning brush up to the marker in the drain opening (model 61/101: up to the marker flag; model 62/102: up to the plastic handle) and remove blockages.
Avoid sudden movements to prevent damage. Then rinse the drain channel with around 1-2 litres of warm water. Do not use the spray jet of the hand shower to do this.

Servicing the air filter

Table-top appliance 6 x 2/3 GN
Use a suitable object (coin, screwdriver) to loosen the air filter by sliding the object into the slot located at the front-middle and press backwards. This will release the locking mechanism on the air filter.
Pull the filter downwards at an angle out of the appliance.
Clean the air filter in the dishwasher (< 80 °C) and then leave it to dry. If the air filter is still covered in dirt and residues after the cleaning process, it must be replaced.
To install the air filter, slide it at an angle from underneath into the appliance. Press the filter's plastic housing up until it locks into place. Air filter article number: 40.04.771

Table-top appliances 6 x 1/1 GN, 6 x 2/1 GN, 10 x 1/1 GN and 10 x 2/1 GN:
Loosen the air filter by pressing the frame on both roughened surfaces. Tilt the filter down and pull the entire filter out of the appliance.
Clean the air filter in the dishwasher (< 80 °C) and then leave it to dry. If the air filter is still covered in dirt and residues after the cleaning process, it must be replaced.
First insert the air filter with the rear hooks into the holes on the bottom of the appliance and lock them into place by pressing from below upwards (vice-versa to remove the filter).
Air filter article number: 40.03.461



Combi-Duo table-top appliances 6 x 1/1 GN, 6 x 2/1 GN, 10 x 1/1 GN and 10 x 2/1 GN:
To change the air filter on the top Combi-Duo appliance, please open the doors of both units and pull forward the cover plate. Watch out for the USB cable and the hose for the door drip pan. This will give you free access to the air filter so you can replace it as described above.

Standalone appliances 20 x 1/1 GN and 20 x 2/1 GN:
To replace air filters for standalone appliances 20 x 1/1 GN and 20 x 2/1 GN, please notify your Service Partner!

Replacing the door gasket

The door seal is fitted in a groove on the cooking cabinet.

- Remove the old gasket from the groove.
- Clean the groove rail.
- Insert new gasket into the groove (moisten the retaining lips with soapy water).
- The rectangular part of the gasket must be seated fully in the holding frame.

Press-fit door gasket:

6 x 2/3 GN	Item no.: 20.02.549
6 x 1/1 GN	Item no.: 20.02.550
6 x 2/1 GN	Item no.: 20.02.551
10 X 1/1 GN	Item no.: 20.02.552
10 x 2/1 GN	Item no.: 20.02.553

Replacing the lamps

LED lighting

To replace the LED lighting, please contact your authorised Service Partner.

Halogen lamp

First switch off the appliance at the mains.

- Cover the appliance drain in the cooking cabinet.
- Remove the frame with glass and gasket.
- Replace halogen bulb (article no.: 3024.0201), do not touch the bulb with your hands).
- Replace gasket frame as well (article no.: 40.00.094).
- Remove the frame with glass and gasket.

Descaling the moisturing nozzle

Check the moisturing nozzle for scale residue once a month.

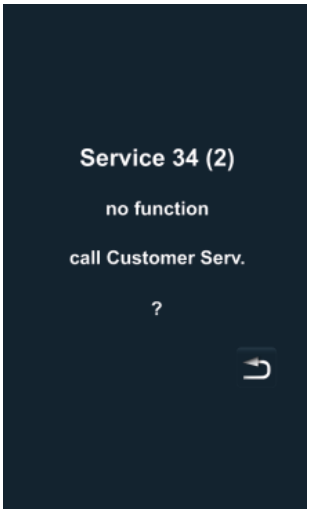
Step	Info/Button	Instructions
1		Switch the unit off
2		Swivel the hinging rack and the air baffle into the centre.
3		Loosen the union nut on the moisturing nozzle (turn anti-clockwise – spanner size 15).
4		**Warning!** *Aggressive chemical liquid – risk of chemical burns!* *Wear: protective clothing, safety goggles, protective gloves, face mask.* *Following descaling, rinse the moisturing nozzle thoroughly with water.*
4		Place the moisturing nozzle in the descaling liquid and allow it to react (moisturing nozzle must be free of scale)

Descaling the moisturing nozzle

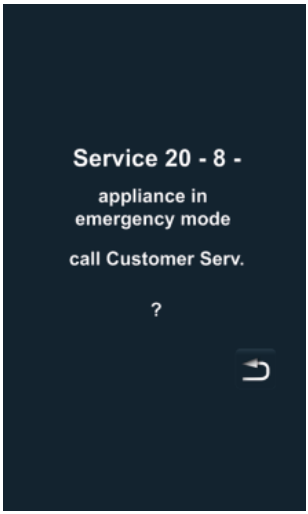
Step	Info/Button	Instructions
5		Assemble in reverse order – note the installation position

Fault messages

Displays for general faults



If faults occur on your unit, they are indicated on the display: Please note the phone number for fast contact with your customer service department.



Faults on your unit which allow you to carry on cooking can be suppressed by pressing the “back” button.

Fault messages

Please follow the remedial measure suggested in the table below.

fault indication	when and how	remedial action
Service 10	When it has been switched on for 30 seconds,	Can be rejected by pressing the “back” button. The unit can be used for cooking. Please notify Customer Service.
Service 11	When it has been switched on for 30 seconds,	Can be rejected by pressing the “back” button. The unit can be used for cooking. Please notify Customer Service.
Service 12	When it has been switched on for 30 seconds,	Can be rejected by pressing the “back” button. The unit can be used for cooking. Please notify Customer Service.
Service 14	When it has been switched on for 30 seconds,	Can be rejected by pressing the “back” button. The unit can only be used in “dry heat” cooking mode. Please notify Customer Service.
Service 20	Displayed for 30 seconds when the cooking mode is changed, on switching on and when the iCookingControl modes are selected.	Working with iCookingControl - cooking modes and programs is not possible. It is possible to work in combi-steamer mode with some restrictions. Please notify Customer Service.
Service 23	Displayed continuously.	Switch the unit off and notify Customer Service.
Service 24	Displayed continuously.	Switch the unit off and notify Customer Service.
Service 25	Displayed for 30 seconds during CleanJet® +care cleaning.	CleanJet® +care is not working. - Open the water tap fully. - Check the incoming screen - Remove the container from the cooking cabinet. - If no faults are found, please notify Customer Service. - If Service 25 occurs during CleanJet® +care cleaning, please remove the tabs from the cooking cabinet and rinse the

Fault messages

fault indication	when and how	remedial action
		cooking cabinet thoroughly with the hand shower (also behind the air baffle). - The unit can be used for cooking temporarily. Please notify Customer Service.
Service 26	Displayed continuously.	If the fault message occurs during CleanJet® cleaning, please run "Interrupt CleanJet® . If the fault message continues to be displayed after running "Interrupt CleanJet® ", remove the tabs from the cooking cabinet and rinse the cooking cabinet thoroughly with the hand shower (also behind the air baffle). Please notify Customer Service.
Service 27	When it has been switched on for 30 seconds,	CleanJet® +care is not possible. Switch off the power at the mains for 5 seconds, then switch on again.
Service 28	When it has been switched on for 30 seconds,	Please notify Customer Service.
Service 29	Displayed continuously.	Check the air filter under the control panel, and clean or replace if necessary. Check whether the unit is being affected by an external heat source. If the service message persists, notify Customer Service.
Service 31	When it has been switched on for 30 seconds,	Core temperature probe is defective. The unit can be used for cooking without the core temperature probe. Please notify Customer Service.
Service 32 Gas units	Displayed continuously.	Close the gas valve. Please notify Customer Service.
Service 33 Gas units	This is displayed continuously after being reset 4 times.	Close the gas valve. Please notify Customer Service.
Service 34	Displayed continuously.	Follow any requests shown on the display, if the fault is not eliminated, please notify Customer Service.

Fault messages

fault indication	when and how	remedial action
Service 35	When it has been switched on for 30 seconds,	Please connect UltraVent® to the power supply.
Service 36	Displayed for 30 seconds after switch-on and when operating mode is changed.	Cooking only possible with some restrictions – Notify Customer Service.
Service 37	Displayed for 30 seconds after switch-on and when operating mode is changed.	Cooking only possible with some restrictions – Notify Customer Service.
Service 40	Displayed for 30 seconds during CleanJet® +care cleaning.	Restart CleanJet® +care cleaning. If the error occurs again, please contact Customer Service.
Service 41	Displayed for 30 seconds during CleanJet® +care cleaning.	Restart CleanJet® +care cleaning. If the error occurs again, please contact Customer Service.
Service 42	Displayed for 30 seconds during CleanJet® +care cleaning.	Restart CleanJet® +care cleaning. If the error occurs again, please contact Customer Service.
Service 43	Displayed for 30 seconds during CleanJet ®+care cleaning.	Restart CleanJet® +care cleaning. If the error occurs again, please contact Customer Service.
Service 44	Displayed for 30 seconds during CleanJet® +care cleaning.	Restart CleanJet® +care cleaning. If the error occurs again, please contact Customer Service.
Service 110	Displayed continuously.	Please notify Customer Service.

Fault messages

fault indication	when and how	remedial action
Service 120	Displayed continuously.	Please notify Customer Service.

Before you call Service:

error	possible cause	Rectification
Water dripping out of the unit's door.	Door is not closed correctly.	If the door is closed correctly, the door handle will point down on floor units.
	Door seal is worn or damaged.	Replace the door seal (see the "Maintenance" section of the manual). Care instructions for a maximum service life: - At the end of production, always clean the door seal thoroughly with a damp cloth. - If lots of grilled products are cooked (considerable build-up of grease), then the door seal must also be cleaned with a damp cloth between cycles. - If the unit is to be operated for a long time without products, we recommend that the cooking cabinet temperature should not exceed 180 °C.
Noise is heard in the cooking cabinet while the unit is in use.	Air baffles, hanging racks, etc., are not fixed correctly.	Fix the air baffles and hanging racks correctly in the cooking cabinet.
Cooking cabinet light not working.	Halogen lamp is defective.	Replace the lamp (see the "Maintenance" section of the manual).
Low water level, water tap symbol is flashing.	Water tap closed.	Open the water tap.
	Water intake filter on the unit is clogged.	Check and clean the filter. To do this: Close the water tap, unscrew the water intake on the unit, then remove and clean the filter in the water intake. Insert the filter, connect the water intake and check for leaks.
Water running out of the bottom of the unit.	The unit is not level.	Level the unit using a spirit level (see Installation Manual).
	Drain is blocked.	Remove and clean the outlet (HT pipe) on the back of the unit. Blockages can occur if products with a high proportion

		of fat are cooked frequently or if the drop on the outlet pipe is too shallow. To remedy: Run the outlet pipe as described in the installation instructions. Clean the unit regularly with CleanJet® +care.
The unit does not indicate a function after it is switched on.	External main switch is switched off.	Switch on at the main switch.
	Fuse on the premises' distribution board has tripped.	Check the fuses on the premises' distribution board.
	The ambient temperature after switching the unit off remained below 5 °C (41 °F) for a long time.	Heat the cooking cabinet to above 20 °C (68 °F). The appliance must only be used in frost-free conditions (see installation instructions).
Foam forms on the unit at the top of the outlet pipe during CleanJet® +care cleaning.	Water is too soft.	Please notify Customer Service.
	The outlet is not installed correctly.	Install the outlet as described in the installation manual.
The run time is suddenly incremented once more during a CleanJet® +care process.	The CleanJet® +care process is interrupted.	Make sure that the air baffle and the grid shelves are fixed correctly in the cooking cabinet. There must be no containers or sheets in the cooking cabinet during the CleanJet® +care process.
Device indicates "Please replace filter".	The air filter is soiled.	Please replace the air filter. See also the "Maintenance" section. Press the "back" arrow to confirm the message.
The gas unit indicates "change polarity".	The power supply is not connected with the correct polarity.	If the gas unit is connected to a socket, remove the connector and turn through 180°. Have an electrician permanently connect the unit with the correct polarity (without a connector).

Before you call Service:

Gas unit constantly displays Reset.	The gas supply to the unit is interrupted.	Open the gas tap, switch on the ventilation cover.
	The gas pressure is too low.	Have the gas supply to the unit checked.
Cooking mode button flashing.	The cooking cabinet is too hot.	Use Cool Down to cool the cooking cabinet (see the “Cool Down” section of the “General User Instructions” manual).

EU Declaration of Conformity

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www.rational-ag.com

CE

RATIONAL

Product:	Commercial CombiSteam Ovens Electric Appliances	
Types:	SelfCooking Center whitefficiency	SCC WE 61, SCC WE 62, SCC WE 101, SCC WE 102, SCC WE 201, SCC WE 202 (incl. CombiDuo)
	Including dedicated extractor hoods:	EH 61/101/62/102 (CombiDuo 61/101)
		UV 61/101/62/102/201 (CombiDuo 61/101)
		UV Plus 61/101/62/102/201 (CombiDuo 61/101)

BG	Фирма Рационал потвърждава, че тези продукти съответстват на следващите директиви на ЕС:
CZ	Firma Rational prohlašuje, že výrobky jsou v souladu s následujícími směrnicemi EU:
D	Konformitätserklärung. Rational erklärt, dass diese Produkte mit den folgenden EU-Richtlinien übereinstimmen:
DK, N	Rational erklaerer at disse produkter er i overensstemmelse med følgende EU-direktiver:
E	Rational declara que estos productos son conformes con las siguientes Directivas Europeas:
EE	Rational kinnitab, et antud tooted vastavad järgmistele EU normidele:
F	Rational déclare que ces produits sont en conformité avec les directives de l'Union Européenne suivantes:
FIN	Rational vakuuttaa, että nämä tuotteet täyttävät seuraavien EU direktiivien vaatimukset:
GB	Rational declares that these products are in conformity with the following EU directives:
GR	Rational δηλώνει ότι τα προϊόντα αυτά συμμορφώνονται προς τις οδηγίες της Ε.Ε.
H	Mi, a Rational kijelentjük, hogy ezen termékek megfelelnek az Európai Unio következő irányelveinek:
HR	Rational izjavljuje da su ovi proizvodi sukladni slijedećim smjernicama EU:
I	Rational dichiara che questi prodotti sono conformi alle seguenti Direttive della Comunità Europea:
LT	Rational patvirtina, kad šie produktai atitinka žemiau išvardintas ES normas:
LV	Firma Rational pazino, ka izstrādājumi atbilst sekojošām ES normām:
NL	Rational verklaart, dat deze producten in overeenstemming zijn met de volgende richtlijnen:
P	A Rational declara que estes produtos estão em conformidade com as seguintes directivas EU:
PL	Firma Rational oświadcza, że dane wyroby są zgodne z niniejszymi wytycznymi UE:
RO	Societatea Rational declară că aceste produse sunt în conformitate cu următoarele directive ale Uniunii Europene:
RU	Фирма Рационал заявляет, что данные изделия отвечают следующим нормам ЕС:
S	Rational försäkrar att dessa produkter är i överensstämmelse med följande EU-direktiv:
SER	Rational izjavljuje da su ovi proizvodi u saglasnosti sa sledećim smernicama EU:
SI	Rational izlavlja, da so ti izdelki v skladu z naslednjimi smernicami EU:
SK	Firma Rational prehlasuje, že výrobky sú v súlade s nasledovnými smernicami EU:
TR	Rational bu ürünlerin Avrupa Birliği' nin aşşağidaki Direktiflerine uyguluğunu onaylar:

Machinery Directive MD 2006/42/EC

- DIN EN 60335-1 (VDE 0700-1):2012-10; EN 60335-1:2012
- DIN EN 60335-1 Ber.1 (VDE 0700-1 Ber.1):2014-04; EN 60335-1:2012/AC:2014
  EN 60335-1:2012/A11:2014
- DIN EN 60335-2-42 (VDE 0700-42):2012-12; EN 60335-2-42:2003+Corr.:2007+A1+A11:2012
- DIN EN 62233 (VDE 0700-366):2008-11; EN 62233:2008
- DIN EN 62233 Ber.1 (VDE 0700-366 Ber.1):2009-04; EN 62233 Ber.1:2008
- DIN EN ISO 12100:2011-03; EN ISO 12100:2010

Electro Magnetic Compatibility EMV 2014/30/EU

- DIN EN 55014-1 (VDE 0875-14-1): 2012-05; EN 55014-1: 2006 + A1: 2009 + A2: 2011
- DIN EN 61000-3-11 (VDE 0838 Teil 11): 2001-04; EN 61000-3-11: 2000
- DIN EN 61000-3-12 (VDE 0838-12): 2012-06;
- DIN EN 55014-2 (VDE 0875-14-2): 2009-06; EN 55014-2: 1997 + A1: 2001 + A2: 2008
- Anforderungen der Kategorie IV / Requirements of category IV

Restriction of Hazardous Substances RoHS 2011/65/EU

EN 1717: 2011-08 Protection against pollution of potable water in water installations and general requirements of devices to prevent pollution by backflow – certified by KIWA.

Bei nicht mit uns abgestimmten Änderungen verliert diese EG-Konformitätserklärung ihre Gültigkeit.
In case of any not with us attuned modifications, this EG conformity declaration loses its validity.

Landsberg, 01.01.2017

Michael Haas
Managing Director

i.V. Roland Hegmann
Head of Approval / Compliance

EU Declaration of Conformity

Rational AG
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www.rational-ag.com

CE

RATIONAL

Product: Commercial CombiSteam Ovens Electric Appliances
Types: SelfCooking Center SCC XS 6 2/3 E (incl. CombiDuo)
Including dedicated extractor hoods UltraVent UV XS 6 2/3 E
Including UltraVent® XS Integration

BG Фирма Рационал потвърждава, че тези продукти съответстват на следващите директиви на ЕС:
CZ Firma Rational prohlašuje, že výrobky jsou v souladu s následujícími směrnicemi EU:
D Konformitätserklärung. Rational erklärt, dass diese Produkte mit den folgenden EU-Richtlinien übereinstimmen:
DK, N Rational erklaerer at disse produkter er i overensstemmelse med følgende EU-direktiver:
E Rational declara que estos productos son conformes con las siguientes Directivas Europeas:
EE Rational kinnitab, et antud tooted vastavad järgmistele EU normidele:
F Rational déclare que ces produits sont en conformité avec les directives de l'Union Européenne suivantes:
FIN Rational vakuuttaa, että nämä tuotteet täyttävät seuraavien EU direktiivien vaatimukset:
GB Rational declares that these products are in conformity with the following EU directives:
GR Rational δηλώνει ότι τα προϊόντα αυτά συμμορφώνονται προς τις οδηγίες της Ε.Ε.
H Mi, a Rational kijelentjük, hogy ezen termékek megfelelnek az Europai Unio következő irányelveinek:
HR Rational izjavljuje da su ovi proizvodi sukladni slijedećim smjernicama EU:
I Rational dichiara che questi prodotti sono conformi alle seguenti Direttive della Comunità Europea:
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LV Firma Rational pazino, ka izstrādājumi atbilst sekojošām ES normām:
NL Rational verklaart, dat deze producten in overeenstemming zijn met de volgende richtlijnen:
P A Rational declara que estes produtos estão em conformidade com as seguintes directivas EU:
PL Firma Rational oświadcza, że dane wyroby są zgodne z niniejszymi wytycznymi UE:
RO Societatea Rational declară că aceste produse sunt in conformitate cu următoarele directive ale Uniunii Europene:
RU Фирма Рационал заявляет, что данные изделия отвечают следующим нормам ЕС:
S Rational försäkrar att dessa produkter är i överensstämmelse med följande EU-direktiv:
SER Rational izjavljuje da su ovi proizvodi u saglasnosti sa sledećim smernicama EU:
SI Rational izlavlja, da so ti izdelki v skladu z naslednjimi smernicami EU:
SK Firma Rational prehlasuje, že výrobky sú v súlade s nasledovnými smernicami EU:
TR Rational bu ürünlerin Avrupa Birliği' nin aşşağidaki Direktiflerine uyguniuğunu onaylar:

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- DIN EN 60335-1 (VDE 0700-1):2012-10; EN 60335-1:2012
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  EN 60335-1:2012/A11:2014
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- DIN EN 62233 (VDE 0700-366):2008-11; EN 62233:2008
- DIN EN 62233 Ber.1 (VDE 0700-366 Ber.1):2009-04; EN 62233 Ber.1:2008
- DIN EN ISO 12100:2011-03; EN ISO 12100:2010

Electro Magnetic Compatibility EMV 2014/30/EU

- DIN EN 55014-1 (VDE 0875-14-1): 2012-05; EN 55014-1: 2006 + A1: 2009 + A2: 2011
- DIN EN 61000-3-11 (VDE 0838 Teil 11): 2001-04; EN 61000-3-11: 2000
- DIN EN 61000-3-12 (VDE 0838-12): 2012-06;
- DIN EN 55014-2 (VDE 0875-14-2): 2009-06; EN 55014-2: 1997 + A1: 2001 + A2: 2008
- Anforderungen der Kategorie IV / Requirements of category IV

EMC

Restriction of Hazardous Substances RoHS 2011/65/EU

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Landsberg, 01.01.2017

Michael Haas
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Head of Approval / Compliance

EU Declaration of Conformity

Rational AG
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www.rational-ag.com

Product: Commercial CombiSteam Ovens Gas Heated Appliances

Types:	SelfCooking Center whitefficiency	SCC WE 61, SCC WE 62, SCC WE 101, SCC WE 102, SCC WE 201, SCC WE 202.
	Including dedicated extractor hoods:	EH 61/101 (CombiDuo 61/61)
		UV 61/101 (CombiDuo 61/61)
		UV Plus 61/101 (CombiDuo 61/61)

BG	Фирма Рационал потвърждава, че тези продукти съответстват на следващите директиви на ЕС:
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SK	Firma Rational prehlasuje, že výrobky sú v súlade s nasledovnými smernicami EU:
TR	Rational bu ürünlerin Avrupa Birliği' nin aşşağidaki Direktiflerine uygunluğunu onaylar:

Directive on Appliances Burning Gaseous Fuels **2009/142/EC**
- EN 203-1:2014; EN 203-2-2:2006, EN 203-3:2009

Machinery Directive MD **2006/42/EC**
- EN60335-1:2012
- EN60335-2-42:2003 + A1;2008 + A11:2012
- EN60335-2-102:2006 + A1:2010
- EN62233:2008

Including Electro Magnetic Compatibility EMC **2014/30/EU**
- EN 55014-1:2006 + A1:2009 + A2:2011; EN 55014-2:1997+A1:2002 + C1:1998,
- EN 61000-3-2:2014; EN61000-3-3:2013.

EC Type-Examination and CE Surveillance E 4470 by KIWA Gastec.

kiwa Approved EC Directive EC TYPE EXAMINATION 2009/142/EC GASTEC

Restriction of Hazardous Substances RoHS **2011/65/EU**
Gastec QA High Efficiency Label (QA KE 174) and Gastec QA Low NOx Label (QA KE 175)

EN 1717: 2011-08 Protection against pollution of potable water in water installations and general requirements of devices to prevent pollution by backflow – certified by KIWA.

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Landsberg, 01.01.2017

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