**Reference number:** SCC5S101E

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**Description**

- Cooking appliance for automatically cooking (Automatic mode) meat, poultry, fish, side dishes/vegetables, egg dishes/desserts, bakery products and for automatic finishing. With an intelligent system for optimising mixed loads in production and in à la carte service as well as a fully automatic cleaning and care system.
- Hot-air steamer (combi-steamer mode) conforming to DIN 18866 for most of the cooking methods used in commercial kitchens for the optional use of steam and hot-air, individually, in succession or in combination.

**Working safety**

- Detergent and Care tabs (solid detergents) for optimum working safety
- HACCP data output and software update via the integrated Ethernet and USB port
- Safety temperature limiter for steam generator and hot-air heating
- VDE approved for unsupervised operation
- Maximum rack height 1.60 m for use on an original base cabinet
- Integral fan impeller brake
- Door handle with right/left and slam function

**Operation**

- Remote control function for appliance using software and mobile app
- ICC-CookIt – graphically supported overview of the current cooking chamber climate, the expected progress of the cooking process, review and forecast as well as options at the end of cooking
- ICC Messenger – informs on current and automatic adjustments to the cooking process
- ICC Monitor – Overview of all automatic adjustments to the cooking process
- Self-configurable, user-specific operating display (images, text, etc.)
- Record mode – Determination of the ideal cooking path for calibrated products using the core temperature probe for subsequent use without a core temperature probe, with automatic consideration of load quantity
- Self-learning operation, automatically adapts to actual usage
- 8.5” TFT color monitor and touch screen with self-explanatory symbols for ease of operation
- Control second unit from the main unit (units must be connected via ethernet or network)
- Application and user manuals can be called up on the unit display for the current actions

**Combi-Steamer mode**

- Steam between 30 °C and 130 °C
- Hot-air from 30 °C-300 °C
- Combination of steam and hot-air between 30 °C-300 °C

**HiDensityControl®**

- Patented distribution of the energy in the cooking cabinet

**iLevelControl ILC**

- Mixed loads with individual monitoring of every rack depending on the type and quantity of the load as well as the number of door openings.

**Efficient CareControl**

- Efficient CareControl recognises soiling and scale and removes it automatically.

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**Features**

- Rear-ventilated triple-glazed cooking cabinet door, two hinged inside panes (for easy cleaning) with a special heat-reflecting coating
- LED cooking cabinet and rack lighting - energy-saving, durable and low-maintenance
- Optical rack signalling function
- Core temperature probe using 6 measuring points with automatic error correction. Positioning aid for core temperature probe included
- Climate management - humidity measured, set and regulated to one percent accuracy. Actual humidity in the cooking cabinet can be set and read on the control panel in Combi-Steamer modes
- Individual Programmation of at least 1200 cooking programs with up to 12 steps
- Humidification variable in 3 stages from 86°F–500°F (30°C–260°C) in hot air or combination
- Integrated Ethernet/Port to connect to a cloud based system for administration of cooking processes, management of HACCP and service data and remote control
- High-performance, fresh-steam generator with automatic descaling
- Dynamic air circulation in cooking cabinet with reversing wheel fan with 5 fan speeds, programmable
- Integral, maintenance-free grease extraction system with no additional grease filter
- Operation without a water softener and without additional descaling
- Separate solenoid valves for normal and soft water
- Cool-down function for fast cabinet fan cooling
- Automatic adaptation to the installation location (height, climate, etc.)
- Removable, swivelling hinging racks (distance between rails 2 5/8” / 68 mm)
- Material inside and out 304 (DIN 1.4301) stainless steel
- Hand shower with automatic retracting system
- Fixed waste water connection conforming to SVGW requirements were permitted
- Demand-related energy supply
- Lengthwise loading for 12”x20” or 1/1, 1/2, 2/3, 1/3, 2/8 GN accessories
- 5 programmable proofing stages
- Automatic, pre-selected starting time with adjustable date and time
- Uses the LED lighting to signal the end of the preheating phase or the process
## Technical Info

<table>
<thead>
<tr>
<th>Specification/Data sheet SelfCookingCenter® SCC 101 E (10 x 1/1 GN)</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Lengthwise loading for:</strong> 1/1, 1/2, 2/3, 1/3, 2/8 GN</td>
</tr>
<tr>
<td><strong>Capacity (GN-container/ grids):</strong> 10 x 1/1 GN</td>
</tr>
<tr>
<td><strong>Number of meals per day:</strong> 80-150</td>
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<tr>
<td><strong>Weight (gross):</strong> 154 kg</td>
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<tr>
<td><strong>Connected load electric:</strong> 20,2 kW</td>
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<tr>
<td><strong>Water connection:</strong> 3/4&quot; / d 1/2&quot;</td>
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<tr>
<td><strong>Temperature connection:</strong> 19,6 kW</td>
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<tr>
<td><strong>Steam connection:</strong> 19,6 kW</td>
</tr>
<tr>
<td><strong>Pressure hose:</strong> 150-600 kPa / 6 bar</td>
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<tr>
<td><strong>Water pressure (flow pressure):</strong> 0,15-0,6 Mpa / 1,5 - 6 bar</td>
</tr>
<tr>
<td><strong>Water drain:</strong> DN 50 mm</td>
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<tr>
<td><strong>Data interface:</strong> Splashwater proof</td>
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<tr>
<td><strong>LAN socket RJ45</strong></td>
</tr>
<tr>
<td><strong>Connected load electric:</strong> 20,2 kW</td>
</tr>
<tr>
<td><strong>Mains connection:</strong> 3 NAC 415V</td>
</tr>
<tr>
<td><strong>Breaker Size / (amp draw):</strong> 3x32A</td>
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<tr>
<td><strong>Cable crosssection:</strong> 5 x 4mm²</td>
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<tr>
<td><strong>Weight (net):</strong> 135 kg</td>
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<tr>
<td><strong>Other voltage on request!</strong></td>
</tr>
</tbody>
</table>

### Installation
- Recommended left hand clearance for service and maintenance 20" / 500 mm. It must be a minimum of 14" / 350 mm if heat sources are affecting the left side of the unit.
- Installations must comply with all local electrical, plumbing and ventilation codes. The local standards and regulations for ventilation systems must be adhered to.
- For proper usage of ConnectedCooking a network socket according to RJ45 has to be provided. For optimal performance a cable-bound connection with a data rate of at least 10 Mb/s is the preferred connection. Alternatively W-LAN connections with appropriate W-LAN adaptors can be used.

### Options
- Marine version
- Security version/prison version
- Left hinged door
- Integrated fat drain
- Potential free contact for operation indication included
- Safety door lock
- Sous-Vide core temperature probe
- Externally attached core temperature probe
- 3 externally attached core temperature probes for iLevelControl applications
- Mobile oven rack package
- Lockable control panel
- Connection to energy optimising systems + Potential free contact for operation indication included
- Special voltages
- external signal unit connection
- Control panel protection

### Accessories
- GN Containers, Trays, Grids
- Stands / Cabinets
- Stand I / Cabinets IV
- Thermocover
- Transport trolley for mobile oven rack and mobile plate rack
- Exhaust hood
- UltraVent Plus condensation hood with special filter technology
- Superspike (poultry grids), CombiGrill®/Griddle grid
- Heat shield for left hand side panel
- Mobile oven rack and hinging rack for bakers
- Mobile oven rack for bakers
- Hinging rack for bakers or butchers
- Special Cleaner tablets and care tabs
- Grease drip container
- Mobile plate rack
- Signal lamp
- Catering kit

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**MA005A RATIONAL SelfCookingCenter® 101E Specification Sheet Issue 003 | Issue Date: 14/05/2019**

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We reserve the right to make technical improvements.
1. Common water supply (cold water) “Single” water connection as shipped
2. Water supply cold water / condensate “Split” water connection
3. Water supply cold / Treated “Split” water connection
4. Water drain
5. Electrical connection wire entrance
6. Chassis Ground connection
7. Steam Vent pipe DN 2 3/8” / 60 mm
8. Splashwater-proof Ethernet socket RJ45; Minimum distance 2” / 50 mm
   Left side clearance 20” recommended for servicing of unit without the ability to move unit while connected. Measurements in mm (inch)