**Reference number:** SCCS101G

---

**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 a 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
- 9 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

**Cleaning, care and operational safety**

- Automatic cleaning and care system for cooking cabinet and steam generator works regardless of the water pressure supplied
- 7 cleaning stages for unsupervised cleaning and care - even overnight
- Automatic cleaning and descaling of the steam generator
- Automatic cleaning prompts indicating the cleaning stage and volume of chemicals in relation to the level of soiling
- Soiling and care status are displayed on the monitor
- Diagnostic system with automatic service notices displayed
- Self-Test function for actively checking unit’s functions

**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 Programming 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 socket 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 responsive energy supply (specific energy consumption is displayed for each individual cooking process)
- 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

---

**Approval/Labels**

---

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

**Lengthwise loading for:** 1/1, 1/2, 2/3, 1/3, 2/8 GN

**Capacity (GN-container/ grids):** 10 x 1/1 GN

**Number of meals per day:** 80-150

**Width:** 847 mm

**Depth:** 776 mm

**Height:** 1.042 mm

**Weight (net):** 152 kg

**Weight (gross):** 172 kg

**Water connection (pressure hose):** 3/4” / d 1/2”

**Water pressure (flow pressure):**
- 150-600 kPa / 0,15-0,6 Mpa / 1,5 - 6 bar

**Water drain:** DN 50 mm

**Gas supply/connection:** 3/4”

**Gas rating:** 79 MJ/h

**Data interface:** Splashwater proof

**Mains connection:** LAN socket RJ45

**Breaker Size / (amp draw) 50/60Hz:**
- 1 NAC 240V 1x16A
- 3x2.5mm²

**Options**

- Security version/prison version
- Left hinged door
- Integrated fat drain
- Potential free contact for operation indication included
- 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
- Control panel protection

**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.

**Accessories**

- GN Containers, Trays, Grids
- Stands / Cabinets
- Stand I / Cabinets IV
- Thermocover
- Transport trolley for mobile oven rack and mobile plate rack
- Exhaust hood
- Superspike (poultry grids), CombiGrill®/Griddle grid
- Heat shield for left hand side panel
- Mobile oven rack for bakers
- Mobile oven rack for bakers
- Hinging rack for bakers or butchers
- Special Cleaner tablets and care tabs
- Draft diverter
- Grease drip container
- Mobile plate rack
- Catering kit