### SelfCookingCenter® SCC 102 E (10 x 2/1 - 20 x 1/1 GN)

**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.

**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
- 5 programmable proofing stages
- Lengthwise loading for 18”x26” or 2/1, 1/1 GN accessories
- 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
- High-performance, fresh-steam generator with automatic descaling
- Dynamic air circulation in cooking cabinet with reversing wheel fan with 5 fan speeds, programmable
- Cool-down function for fast cabinet fan cooling
- Automatic adaptation to the installation location (height, climate, etc.)
- Hand shower with automatic retracting system
- Fixed waste water connection conforming to SVGW requirements were permitted
- Separate solenoid valves for normal and soft water
- Detergent and Care tabs (solid detergents) for optimum working safety
- HACCP data output and software update via the integrated Ethernet and USB port
- Cool-down function for fast cabinet fan cooling
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- HACCP data output and software update via the integrated Ethernet and USB port
- 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
- 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
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**Efficient CareControl**
- Efficient CareControl recognises soiling and scale and removes it automatically.

**Combi-Steamer mode**
- Steam between 30 °C and 130 °C
- Hot-air from 30 °C-300 °C
- Combination of steam and hot-air 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.

**Approval/Labels**
- NSF
- TÜV
- GS
- CE
- EN 352-1
- Euronorm E3
- Acorn
- ABBA
- 2000/13/CE ATEX
- 80/588/EEC Noise Directives
- 91/676 EEC Waste Water Treatment Directives
- 80/877/EEC Waste and Waste Management Directives
- ≤ 85 dB (A) at the control panel
- ≤ 71 dB (A) at the door handle
Technical Info

Lengthwise loading for: 2/1, 1/1 GN
Capacity (GN-container/ grids): 10 x 2/1 GN / 20 x 1/1 GN
Number of meals per day: 150-300
Width: 1,069 mm
Depth: 976 mm
Height: 1,042 mm
Weight (net): 185 kg
Weight (gross): 218 kg
Connected load electric: 39,9 kW
"Steam" connection: 39,2 kW
"Hot-air" connection: 39,2 kW

Water connection (pressure hose):
Water pressure (flow pressure): 150-600 kPa / 0,15-0,6 Mpa / 1,5 - 6 bar
Water drain: DN 50 mm
Data interface: Splashwater proof LAN socket RJ45

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
- UltraVent condensation hood
- Superspike (poultry grids), CombiGrill®/Griddle grid
- Heat shield for left hand side panel
- Special Cleaner tablets and care tabs
- Grease drip container
- Mobile plate rack
- Signal lamp
- Catering kit

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