**SelfCookingCenter® SCC 201 E (20 x 1/1 GN)**

**Reference number:** SCC5S201E

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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.

**Efficient CareControl**

- **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 and care system for cooking cabinet and steam generator works regardless of the water supply**

**HiDensityControl®**

- **Patented distribution of the energy in the cooking cabinet**

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**Diagnosis**

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

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**Function - Automatic-Mode**

- **iCookingControl with the 7 applications for meat, poultry, fish, side dishes, egg dishes & baked goods.** Finishing, to easily enter the desired result with automatic adjustment of the ideal cooking path.

**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**

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**Features**

- **Dynamic air circulation in cooking cabinet with reversing wheel fan with 5 fan speeds, programmable**
- **High-performance, fresh-steam generator with automatic descaling**
- **Integrated Ethernetsocket to connect to a cloud based system for administration of cooking processes, management of HACCP and service data and remote control**
- **Individual Programming of at least 1200 cooking programs with up to 12 steps**
- **Diagnostic system with automatic service notices displayed**
- **Automatic, pre-selected starting time with adjustable date and time**
- **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**

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**Cleaning, care and operational safety**

- **Integrated Ethernetsocket to connect to a cloud based system for administration of cooking processes, management of HACCP and service data and remote control**
- **Diagnostic system with automatic service notices displayed**
- **Automatic, pre-selected starting time with adjustable date and time**

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**HACCP data output and software update via the integrated Ethernet and USB port**

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**Material**

- **304 (DIN 1.4301) stainless steel**
- **Rear-ventilated triple-glazed cooking cabinet door, two hinged inside panes (for easy cleaning) with a special heat-reflecting coating**
- **Automatic impeller brake**
- **Cool-down function for fast cabinet fan cooling**
- **Operation without a water softener and without additional descaling**
- **Separate solenoid valves for normal and soft water**
- **Intelligent control system for optimising the installation location (height, climate, etc.)**
- **Mobile oven rack (rail spacing 2 1/2" / 63 mm) with tandem castors, wheel diameter 5" / 125 mm**
- **Integrated Ethernetsocket to connect to a cloud based system for administration of cooking processes, management of HACCP and service data and remote control**
- **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.**

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**Safety**

- **Humidity variable in 3 stages from 86°F–500°F (30°C–260°C) in hot air or combination**
- **Integrated Ethernetsocket to connect to a cloud based system for administration of cooking processes, management of HACCP and service data and remote control**
- **Diagnostic system with automatic service notices displayed**
- **Automatic, pre-selected starting time with adjustable date and time**

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**Protection**

- **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**

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**Remote control function for appliance using software and mobile app**

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**Working safety**

- **Safety temperature limiter for steam generator and hot-air heating**
- **VDE approved for unsupervised operation**
- **Maximum rack height 5 ¼ ft. / 1.60 m**
- **Integral fan impeller brake**

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**Approval/Labels**

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**Planner/Designer:**
### Technical Info

<table>
<thead>
<tr>
<th>Specification/Data sheet</th>
<th>SelfCookingCenter® SCC 201 E (20 x 1/1 GN)</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Lengthwise loading for:</strong></td>
<td>1/1, 1/2, 2/3, 1/3, 2/8 GN</td>
</tr>
<tr>
<td><strong>Capacity (GN-container/grids):</strong></td>
<td>20 x 1/1 GN</td>
</tr>
<tr>
<td><strong>Number of meals per day:</strong></td>
<td>150-300</td>
</tr>
<tr>
<td><strong>Width:</strong></td>
<td>879 mm</td>
</tr>
<tr>
<td><strong>Depth:</strong></td>
<td>791 mm</td>
</tr>
<tr>
<td><strong>Height:</strong></td>
<td>1.782 mm</td>
</tr>
<tr>
<td><strong>Weight (net):</strong></td>
<td>268 kg</td>
</tr>
<tr>
<td><strong>Weight (gross):</strong></td>
<td>312 kg</td>
</tr>
<tr>
<td><strong>Connected load electric:</strong></td>
<td>40.2 kW</td>
</tr>
<tr>
<td><strong>&quot;Steam&quot; connection:</strong></td>
<td>39.2 kW</td>
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<tr>
<td><strong>&quot;Hot-air&quot; connection:</strong></td>
<td>39.2 kW</td>
</tr>
<tr>
<td><strong>Water connection:</strong></td>
<td>3/4&quot; / d 1/2&quot;</td>
</tr>
<tr>
<td><strong>Water pressure (flow pressure):</strong></td>
<td>150-600 kPa / 6 bar</td>
</tr>
<tr>
<td><strong>Water drain:</strong></td>
<td>DN 50 mm</td>
</tr>
<tr>
<td><strong>Data interface:</strong></td>
<td>Splashwater proof</td>
</tr>
<tr>
<td><strong>LAN socket RJ45</strong></td>
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### 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
- 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
- Lockable control panel
- Connection to energy optimising systems + Potential free contact for operation indication included
- Special voltages
- Unit with mobile oven rack for bakers
- Mobile with castors
- External signal unit connection
- Control panel protection

### Accessories

- GN Containers, Trays, Grids
- Thermocover
- UltraVent Plus condensation hood with special filter technology
- UltraVent condensation hood
- Superspike (poultry grids), Combigrill®/Griddle grid
- Heat shield for left hand side panel
- Mobile oven rack for bakers
- Special Cleaner tablets and care tabs
- Ramp for mobile oven rack
- Lamb and suckling pig spit
- Mobile plate rack
- Signal lamp

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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 3” / 78 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)