SelfCookingCenter® SCC 201 G (20 x 1/1 GN)

Reference number: SCC5S201G

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 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 5 ⅜ ft./1.60 m.
- Integral fan impeller brake.

Operation
- Remote control function for appliance software and mobile app.
- ICC-Cockpit – 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.
- 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.
- Detergent and Care tabs (solid detergents) for optimum working safety.
- 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.
- Demand responsive energy supply (specific energy consumption is displayed for each individual cooking process).
- Lengthwise loading for 12x20” or 1/1, 1/2, 2/3, 1/3, 2/8 GN accessories.
- 5 programmable proofing stages.
- Handle mount for mobile oven rack.
- Automatic, pre-selected starting time with adjustable date and time.

FirstCookingCenter® - 7 operating modes.

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 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.

Approval/Labels

Thu Apr 11 16:37:16 CEST 2019
MA005A RATIONAL SelfCookingCenter® 201G 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): 20 x 1/1 GN

Number of meals per day:
- Width: 879 mm
- Depth: 791 mm
- Height: 1.782 mm

Weight (net): 299 kg
Weight (gross): 343 kg

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
- Gas supply/ connection: 3/4"

Gas rating: 158 MJ/h
Data interface: Splashwater proof

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

- 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
- Control panel protection

Accessories

- GN Containers, Trays, Grids
- Thermocover
- Superspike (poultry grids), CombiGrill®/Griddle grid
- Heat shield for left hand side panel
- Mobile oven rack for bakers
- Special Cleaner tablets and care tabs
- Draft diverter
- Ramp for mobile oven rack
- Lamb and suckling pig spit
- Mobile plate rack

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Other_Secondary_Info

- Installation
- Options
- Accessories
- Specifications
- Other_Secondary_Info