Reference number: SCC5S202G

SelfCookingCenter® SCC 202 G (20 x 2/1 - 40 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.

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 ¾ 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 Ethernetsocket 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.)
- Mobile oven rack (rail spacing 2 1/2" / 63 mm) with tandem castors, wheel diameter 5" / 125 mm
- Cooking cabinet door with integral sealing mechanism
- 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 18 x 26 or 21, 1/1 GN accessories
- 5 programmable proofing stages
- Handle mount for mobile oven rack
- Automatic, pre-selected starting time with adjustable date and time

Approval/Labels

Efficient CareControl
Efficient CareControl recognises soiling and scale and removes it automatically.
**Specification/Data sheet**

**SelfCookingCenter® SCC 202 G (20 x 2/1 - 40 x 1/1 GN)**

---

### Technical Info

<table>
<thead>
<tr>
<th>Description</th>
<th>Specification</th>
<th>Details</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lengthwise loading for:</td>
<td>Capacity (GN-container/ grids):</td>
<td>20 x 2/1 GN / 40 x 1/1 GN</td>
</tr>
<tr>
<td>Number of meals per day:</td>
<td>Width:</td>
<td>1.084 mm</td>
</tr>
<tr>
<td></td>
<td>Depth:</td>
<td>996 mm</td>
</tr>
<tr>
<td></td>
<td>Height:</td>
<td>1.782 mm</td>
</tr>
<tr>
<td></td>
<td>Weight (net):</td>
<td>381 kg</td>
</tr>
<tr>
<td></td>
<td>Weight (gross):</td>
<td>434 kg</td>
</tr>
<tr>
<td></td>
<td>Water connection</td>
<td>3/4” / d 1/2”</td>
</tr>
<tr>
<td></td>
<td>Water pressure (flow pressure):</td>
<td>150-600 kPa / 0,15-0,6 Mpa / 1,5 - 6 bar</td>
</tr>
<tr>
<td></td>
<td>Water drain:</td>
<td>DN 50 mm</td>
</tr>
<tr>
<td></td>
<td>Gas supply/connection:</td>
<td>3/4”</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

- 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
- 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
- Special Cleaner tablets and care tabs
- Draft diverter with silencer
- Ramp for mobile oven rack
- Lamb and suckling pig spit
- Mobile plate rack

---

Visit us on the internet: www.rationalaustralia.com.au

We reserve the right to make technical improvements