SelfCookingCenter® SCC 61 E (6 x 1/1 GN)

Reference number: SCCS61E

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 optimal 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-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 panels (for easy cleaning) with a special heat-reflecting coating
- 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 steps from 86°F=300°F (30°C–260°C) in hot-air 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-related energy supply
- 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
- Functions:
  - HiDensityControl®
  - iCookingControl® - 7 operating modes
  - 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
Efficient CareControl recognises soiling and scale and removes it automatically.

HIPE & GuT:
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Technical Info

Lengthwise loading for: 1/1, 1/2, 2/3, 1/3, 2/8 GN
Capacity (GN-container/ grids): 6 x 1/1 GN
Number of meals per day: 30-80
Width: 847 mm
Depth: 776 mm
Height: 782 mm
Weight (net): 110 kg

Weight (gross): 128 kg
Connected load electric: 11.2 kW
"Steam" connection: 9.8 kW
"Hot-air" connection: 10.5 kW
Water connection (pressure hose): 3/4" / d 1/2"
Water pressure (flow pressure): 0.15-0.6 Mpa / 1.5 - 6 bar
Water drain: DN 50 mm
Data interface: Splashwater proof LAN socket RJ45
Connected load electric: 11.2 kW
"Steam" connection: 9.8 kW
"Hot-air" connection: 10.5 kW

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
• 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
• Superspike (poultry grids), CombiGrill®/Griddle grid
• Heat shield for left hand side panel
• Mobile oven rack and hinging rack for bakers
• Mobile oven rack for butchers
• Special Cleaner tablets and care tabs
• Grease drip container
• Mobile plate rack
• Signal lamp
• Wall mounting to mount the appliance
• Catering kit

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Visit us on the internet: www.rationalaustralia.com.au
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. Drain
5. Electrical connection wire entrance
6. Chassis Ground connection
7. Steam Vent pipe 2 3/8" / 60mm
8. Splashwater-proof Ethernet socket RJ45; Minimum Clearance 2" / 50 mm

Left side clearance 20" recommended for servicing of unit without the ability to move unit while connected. Measurements in mm (inch)