**SelfCookingCenter® SCC XS 6 ⅔ E (6 x 2/3 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 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 optional use of steam and hot-air, individually, in succession or in combination.
- Efficient CareControl
  - Efficient CareControl recognises soiling and scale and removes it automatically.

### 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

### 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.

### Features
- Automatic, pre-selected starting time with adjustable date and time
- 5 programmable proofing stages
- Demand-related energy supply
- 5 programmable proofing stages
- Automatic, pre-selected starting time with adjustable date and time
Technical Info

<table>
<thead>
<tr>
<th>Specification/Data sheet</th>
<th>SelfCookingCenter® SCC XS 6 ⅔ E (6 x 2/3 GN)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water connection</td>
<td>3/4” / d 1/2”</td>
</tr>
<tr>
<td>“Steam” connection</td>
<td>5.4 kW</td>
</tr>
<tr>
<td>“Hot-air” connection</td>
<td>5.4 kW</td>
</tr>
<tr>
<td>Water pressure (flow)</td>
<td>150-600 kPa / 0,15-0,6 Mpa / 1,5 - 6 bar</td>
</tr>
<tr>
<td>Mains connection</td>
<td>3 NAC 415V / 50/60Hz 3x10A 5 x 1.5mm²</td>
</tr>
<tr>
<td>Breaker Size / Cable</td>
<td>3x10A 5 x 1.5mm²</td>
</tr>
<tr>
<td>capacity</td>
<td></td>
</tr>
<tr>
<td>Width</td>
<td>655 mm</td>
</tr>
<tr>
<td>Depth</td>
<td>623 mm</td>
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<tr>
<td>Height</td>
<td>567 mm</td>
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<tr>
<td>Weight (net)</td>
<td>72 kg</td>
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<tr>
<td>Weight (gross)</td>
<td>90 kg</td>
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<tr>
<td>Connected load electric</td>
<td>6.2 kW</td>
</tr>
<tr>
<td>Water drain</td>
<td>DN 40 mm</td>
</tr>
<tr>
<td>Data interface</td>
<td>Splashwater proof</td>
</tr>
<tr>
<td>LAN socket RJ45</td>
<td>Other voltage on request!</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

- Left hinged door
- Potential free contact for operation indication included
- Safety door lock
- Connection to energy optimising systems + Potential free contact for operation indication included
- Special voltages

Accessories

- UltraVent XS condensation hood
- Integration kit incl. UltraVent condensation hood
- GN Containers, Trays, Grids
- Stand
- Special Cleaner tablets and care tabs
- Signal lamp
- Wall mounting to mount the appliance

Installations

- 3 NAC 415V / 50/60Hz
- 3x10A 5 x 1.5mm²

"Steam" connection: 5.4 kW
"Hot-air" connection: 5.4 kW

Water drain: DN 40 mm
Data interface: Splashwater proof
LAN socket RJ45
Other voltage on request!
1. Common water supply (cold water) "Single" water connection as shipped  
2. Drain  
3. Electrical connection wire entrance  
4. Chassis Ground connection  
5. Steam Vent pipe 2 3/8" / 60mm  
6. 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)