SelfCookingCenter® SCC 62 E (6 x 2/1 - 12 x 1/1 GN)

Reference number: SCCSS62E

Description
- Cooking appliance for automatically cooking (Automatic mode) meat, poultry, fish, side dishes/vegetables, egg dishes/desserts, bakery products and for automatic finishings. With an intelligent system for optimising pre-designed 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.

Function - Automatic-Mode
- Software and mobile app
- ICC-Control – 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 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
- Automatic cleaning and care system for cooking cabinet and steam generator works regardless of the water supply pressure
- 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
- Optical rack signalling function
- 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
- 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.)
- 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 18"x26" or 2/1, 1/1 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

Efficient CareControl
- Recognises soiling and scale and removes it automatically.

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.

Approval/Labels

Thu Apr 11 16:34:43 CEST 2019
SelfCookingCenter® SCC 62 E (6 x 2/1 - 12 x 1/1 GN)

### Lengthwise loading for:
- 2/1, 1/1 GN

### Capacity (GN-container/ grids):
- 6 x 2/1 GN / 12 x 1/1 GN

### Number of meals per day:
- 60-160

### Weight (net):
- 151 kg

### Weight (gross):
- 180 kg

### Connected load electric:
- 24.2 kW

### "Steam" connection:
- 19.6 kW

### "Hot-air" connection:
- 23.4 kW

### Width:
- 1.069 mm

### Depth:
- 976 mm

### Height:
- 782 mm

### Water connection (pressure hose):
- 3/4'' / d 1/2''

### Water pressure (flow pressure):
- 150-600 kPa / 0,15-0,6 Mpa / 1,5 - 6 bar

### Water drain:
- DN 50 mm

### Data interface:
- Splashwater proof

### LAN socket RJ45

### Connected load electric:
- 24.2 kW

### "Steam" connection:
- 19.6 kW

### "Hot-air" connection:
- 23.4 kW

### Mains connection
- 3 NAC 415V

### Breaker Size / (amp draw)
- 3x40A

### Cable cross section
- 5 x 4mm²

### 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
- 3 externally attached core temperature probes for iLevelControl applications
- 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
- \(^{7}\) Sous-Vide core temperature probe
- \(^{8}\) Externally attached core temperature probe
- \(^{9}\) Mobile oven rack package
- \(^{10}\) Lockable control panel
- \(^{11}\) Connection to energy optimising systems + Potential free contact for operation indication included
- \(^{12}\) Special voltages
- \(^{13}\) external signal unit connection
- \(^{14}\) 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
- UltraVent condensation hood
- Superspike (poultry grids), CombiGrill®/Griddle grid
- Heat shield for left hand side panel
- Special Cleaner tablets and care tabs
- Grease drip container
- Mobile plate rack
- Signal lamp
- Catering kit

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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.

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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 2 3/8” / 60 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)