Capacity
- Three (3) GN 2/3 (1 1/2") or GN 2/3 (2 1/2") or four (4) 1/2 size sheet pans
- Removable, swivel hinging rack with flexible rack options on 7 levels

Standard Features
- Electrically heated table device for automatic cooking of meat, poultry, fish, side dishes, vegetables, egg dishes, desserts, bakery products and for automatic rethermalization
- Mixed loads with individual supervision of each rack, depending on type, load amount, and the number of door openings
- LED cooking cabinet and rack lighting - energy-saving, durable and low-maintenance
- Unit base with surrounding seal
- Rear-vented triple-pane cooking cabinet door, two hinged inside panes (for easy cleaning) with a special heat-reflecting coating
- Combi-steamer according to DIN 18866, DIN 10535 for selective use of steam and hot air, separately, sequentially, or combined
- Integrated Ethernet and USB port
- Lengthwise loading for 2/3, 1/2, 1/3 GN (12” x 14”, 12” x 10”, 12” x 7”) accessories, 1/2 size sheet pans and steam pans
- No water softening system or additional descaling is necessary
- 2-Year parts and labor warranty
- 5-Year steam generator warranty
- No-charge 4-hour RATIONAL certified chef assistance program
- Core temperature probe with 6 measuring points, including positioning aid - automatic error correction in case of incorrect positioning
- 1% - accurate regulation of moisture, adjustable, and retrievable via the control panel
- Combi-steamer mode °F/(°C): steam: 85 to 265/(30 to 130), hot air: 85 to 575/(30 to 300), combination: 85 to 575/(30 to 300)
- Individual programming of at least 1,200 cooking programs with up to 12 steps transferable via USB
- Hand shower with automatic retracting system
- Moisturising in 3 steps of °F/(°C) 85 to 500/(30 to 260)

Operation
- Digital, graphically supported overview of the current cooking chamber climate, review and forecast as well as repeat and change options at the end of the cooking process
- Remote control function for appliance using software and mobile app
- Control second unit from the main unit (units must be connected via ethernet or network)
- Real-time information about automatic adjustments on current cooking process
- Self-learning operation, automatically adapts to actual usage
- Intelligent energy-management system controls the energy and airflow, fully automated
- Record mode – determination of the ideal cooking process for calibrated products using the core temperature probe for subsequent use without a core temperature probe, with automatic consideration of the load quantity
- Self-configurable, user-specific operating display 6.5” TFT color monitor and touch screen with self-explanatory symbols for ease of operation
- Application and user manuals can be viewed on the unit display for the current actions

Safety features
- 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 (e.g. overnight cooking or cleaning)
- Maximum rack height 5 1/4 ft./1.60 m when original stand is used
- Integral fan impeller brake
- Door handle with right/left and slam function

Cleaning and Care
- Self-cleaning and care system for cooking cabinet and steam generator, 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
- 100% biodegradable Cleaner and Care tabs
**Specification**

SelfCookingCenter® SCC XS E (4 x 13 x 18 inch)

**iCookingControl - Automatic cooking**

- 7 application modes for meat, poultry, fish, side dishes, egg dishes, desserts, baked goods and Finishing® (rethermalization)

**Combi-Steam mode**

Steam °F/(°C) 85 to 265/(30 to 130)

Hot air °F/(°C) 85 to 575/(30 to 300)

**HiDensityControl®**

- Highest steam saturation, and dynamic air mixing for perfect and even cooking

**Efficient CareControl**

- Efficient self-cleaning CareControl recognizes soiling and scale and removes it

**iLevelControl**

- Mixed loads with individual monitoring of every rack depending on the quantity of the load as well as the number of door openings

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**Technical Specification**

<table>
<thead>
<tr>
<th>Dimensions</th>
<th>Width</th>
<th>Depth</th>
<th>Height</th>
</tr>
</thead>
<tbody>
<tr>
<td>Exterior</td>
<td>23 3/4” (655 mm)</td>
<td>21 7/8” (555 mm)</td>
<td>22 3/8” (567 mm)</td>
</tr>
<tr>
<td>Shipping</td>
<td>34 5/8” (880 mm)</td>
<td>37” (940 mm)</td>
<td>29 1/2” (750 mm)</td>
</tr>
</tbody>
</table>

| Weight     | Max Per Shelf | 22 lbs |
| Max Load Size | 44 lbs |
| Net        | 158.7 lbs |
| Shipping   | 185.2 lbs |

**Size**

- Electric, 60 hz
- Breaker
- Cable connection
- Running Amps

<table>
<thead>
<tr>
<th>XS</th>
<th>Electric, 60 hz</th>
<th>Breaker</th>
<th>Cable connection</th>
<th>Running Amps</th>
</tr>
</thead>
<tbody>
<tr>
<td>208V 3 PH</td>
<td>30A</td>
<td>15-30P</td>
<td>16.5 amps</td>
<td></td>
</tr>
<tr>
<td>240V 3 PH</td>
<td>30A</td>
<td>15-30P</td>
<td>19.0 amps</td>
<td></td>
</tr>
<tr>
<td>208V 1 PH</td>
<td>50A</td>
<td>6-50P</td>
<td>27.5 amps</td>
<td></td>
</tr>
<tr>
<td>240V 1 PH</td>
<td>50A</td>
<td>6-50P</td>
<td>31.5 amps</td>
<td></td>
</tr>
</tbody>
</table>

*Rated for 30 amp breaker due to plug size, 20 amp breaker is adequate. Use copper wire only. 3Ph 4-wire system (3 wire with ground)-dedicated 3 pole circuit breaker required. 1 Ph L1, L2, G-dedicated 2 pole circuit breaker required. 230 v is field retrofittable to 240v, 480v is field retrofittable to 440v. Do not use fuses. The XS has been tested in accordance with EPA test method 202. The total amount of grease-laden effluents collected was 0.21 mg/m³ for bone-in, skin-on roasting chickens weighing 2-1/2 to 3-1/2 lbs quartered. The results are considered to comply with UL710B, Section 59, formerly Section 14 of UL 197, Eight Edition, Supplement SB, and NFPA96, paragraph 4.1.1.2. Request full UL Report Letter- Reference: UL Project : 4787499569.

**Thermal load and airflow requirements**

- Latent: 283 W
- Sensible: 375 W
- Unit free standing: 13314 ft³/h
- One side against a wall: 8405 ft³/h
- Noise values: 65 dBA

**Water Requirements**

- Connection: 3/4” GHT
- Supply: Minimum 1/2” ID Drinking Quality Cold Water
- Pressure: 21-87 psi (1.5-6 bar)
- Average Treated Water Consumption: 1 gal/h
- Min/Max Flow Rate: 3 gpm/5.3 gpm
- Water Drain: 1 1/2” OD (40 mm) hub

**Connected load electric**

- Hot air connection: 5.4 kW
- Steam connection: 5.4 kW
- Connected load electric: 5.7 kW

**EPA Test Method**

- 208V 1 Ph L1, L2, G-dedicated 2 pole circuit breaker required. 208v is field retrofittable to 240v, 480v is field retrofittable to 440v. Do not use fuses. The XS has been tested in accordance with EPA test method 202. The total amount of grease-laden effluents collected was 0.21 mg/m³ for bone-in, skin-on roasting chickens weighing 2-1/2 to 3-1/2 lbs quartered. The results are considered to comply with UL710B, Section 59, formerly Section 14 of UL 197, Eight Edition, Supplement SB, and NFPA96, paragraph 4.1.1.2. Request full UL Report Letter- Reference: UL Project : 4787499569.

**Clearance Requirements**

To facilitate servicing, we recommend leaving a 18”-20” (450-500 mm) gap on the left-hand side of the unit. If there is not 18”-20” (450-500 mm) left side clearance available, provisions for moving the unit or appliance to the left for service access must be made. These include, but are not limited to, having quick connections (water, gas, etc.) and lengthened electrical connections with flexible cords. If there are no external heat sources acting on the unit, there should be a minimum gap of 1/2” (10 mm) to the left, right, and back of unit. The left hand gap must be a minimum of 1/4” (350 mm) if a high temperature heat source is on the left side of the unit. Recommended clearance from unobstructed rear exhaust pipes and any surface collecting grease or flammable material; 10” (254 mm) electric. It is recommended to have a hood overhang of 6” (150 mm) to 18” (450 mm) at the front of the unit and 6” (150 mm) on the side if installed at the end of the cooking line. Please refer to the Installation Manual for further technical data and for instructions on installation and setup. Installations must comply with all local electrical, plumbing, and ventilation codes.
1. Common water supply (cold water) "Single" water connection as shipped 2. Drain 2" OD 3. Electrical connection wire entrance 4. Chassis Ground connection 5. Steam Vent pipe 2 3/8" / 60mm 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)
**ELECTRICAL OPTIONS (all 60Hz)** Special voltages available upon request

<table>
<thead>
<tr>
<th>Voltage / breaker / running amps / AWG</th>
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</tr>
</thead>
<tbody>
<tr>
<td>208V 1 Ph / 50 / 27.5 / #8 - field retrofittable to 240 V</td>
<td>240V 1 Ph / 50/ 31.5 / #8</td>
</tr>
<tr>
<td>208V 3 Ph / 30 / 16.5 / #12 - field retrofittable to 240 V</td>
<td>240V 3 Ph / 30 / 19 / #12</td>
</tr>
</tbody>
</table>

**ACCESSORIES**

- Installation Kits – include electrical, water and drainage connection
  - 208 or 240/60/1Ph- copper drain  87.01.404US
  - 208 or 240/60/1Ph- CPVC drain  87.01.403US
  - 208 or 240/60/3Ph- copper drain  87.01.402US
  - 208 or 240/60/3Ph- CPVC drain  87.01.201US
- RATIONAL Cleaner Tabs without phosphorous – guarantee maximum cleaning power  56.00.210A
- RATIONAL Care Tabs – prevents scale deposits  56.00.562
- Certified installation by RATIONAL SERVICE-PARTNERS See document
- RATIONAL Single Water Filter- for all single models and Combi-Duo XS/XS, 61/61 and 61/101  1900.1154US
- UG I stationary stand  60.31.018
- UG I stationary stand for Combi-Duo  60.31.020
- UG II stationary stand- 8 sets of support rails  60.31.044
- UG II stationary stand for Combi-Duo- 4 sets of support rails  60.31.046
- UG XS stand- adjustable by 1 ½" on uneven work surface  60.31.029
- Stackable Combi-Duo kit, – for stacking XS on XS, right-hinged doors  60.73.768
- Stackable Combi-Duo kit, – for stacking XS on XS, left-hinged doors  60.74.276
- Wall bracket- for space-saving wall assembly  60.30.968
- UltraVent XS – ventless condensation hood – UL approved  60.74.159
- UltraVent Plus XS – ventless condensation hood with HEPA filter – UL approved  60.74.406
- Combi-Duo UltraVent XS or UltraVent Plus XS adapter kit  60.73.945
- UltraVent XS for Combi-Duo – UL approved  60.74.254
- UltraVent XS Plus for Combi-Duo – UL approved  60.74.407
- RATIONAL USB data-memory stick – for transferring cooking programs and HACCP data  42.00.162
- VarioSmoker – for a large variety of smoked products  60.73.010
- Integration kit with UltraVent XS  60.74.285
- Integration kit with UltraVent XS Plus  60.74.408
- Heat shield for left side panel  60.74.182
- Condensation breaker  60.74.037
- Hinging rack – 11 racks  60.73.724
- Hinging rack – 7 racks – standard with the unit  60.74.331
- For a full list of ⅓ size accessories for ideal grilling, baking, roasting, frying, rotisserie, steaming, Finishing®, and much more See accessories brochure

**FACTORY INSTALLED OPTIONS (special order)**

- Left-hinged door 208V / 240V / 1PH | 208V / 240V / 3PH
- Door safety lock – handle is turned left then right before the door can be opened
- Marine Version
- UltraVent XS - factory installed
- UltraVent XS Plus – factory installed