



Item No. _____

SelfCooking Center® SCC 61 Electric (6 x 12" x 20"/6 x 13" x 18")



Description:

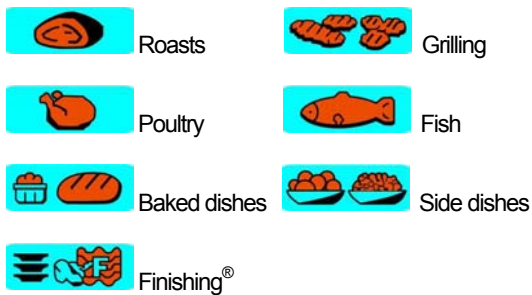
Unit for the automatic cooking (**SelfCooking Control® Mode**) of roasts, grilled food, poultry, fish, baked dishes, side dishes, and for automatic Finishing®.

Combi-Steamer (**Combi-Steamer Mode**) for most cooking methods employed in the catering trade, with optional use of steam and hot air, separately, sequentially or combined.

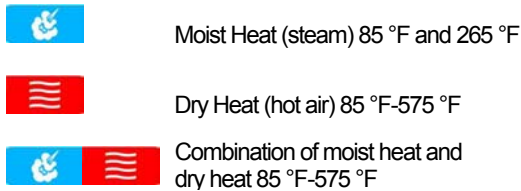
Features:

High-performance fresh steam generator • Microprocessor-controlled cooking process • Clear control panel with pictograms • Self-explanatory operation concept with easy-to-read clear text displays which can be read from any angle, Help Function, touch screen, press buttons and central dial with Push Function to confirm entries • Individual programming of at least 350 cooking programs with up to 12 steps • Rack monitoring with individual time programming of each rack in non-stop loading • Adjustable foreign languages display • Free time selection from 0-24 hours • Sensor-controlled cabinet humidity, actual humidity in cabinet can be adjusted and requested on the control panel • Demand-related energy supply • Core temperature probe with 6 measuring points and automatic correction if inserted incorrectly • Positioning aid for core temperature probe • Function Delta-T cooking • Automatic cleaning system independent of mains pressure, with 6 cleaning stages, unsupervised cleaning even overnight • Seamless hygienic cooking cabinet with rounded corners • Automatic, active rinsing and drainage of steam generator by pump • Limescale level of steam generator automatically sensed, automatic indication of when descaling is necessary, limescale level displayed at any time • Menu-guided descaling program • Preselected starting time adjustable for time and date • Temperature unit adjustable in °C or °F • Service Diagnostic System with automatic service notices display • Airflow optimized cooking cabinet • Integral, maintenance-free grease extraction system with no additional grease filter • Safety temperature limiter for cabinet and steam generator • Halogen cooking cabinet lighting from shock-proof CERAN glass • Cool down function for fast cabinet fan cooling • Automatic vapor quenching • Humidifying function can be programmed with humidity values from 85 °F-500 °F for Dry Heat and Combination • 5 air speeds programmable • Integral fan impeller brake • Half power setting • Operating and warning displays • Rear-ventilated double glass doors, hinged inside pane for easy cleaning • Door handle with right/left and slam function • Door locking positions • Proximity door contact switch • Drip collector and door drip pan with continuous discharge to unit drain • Press-fit cabinet seal • Lengthwise loading for accessories • Hinging rack with additional rail for drip collector, rail distance 2 5/8", hinging rack swivel for easy cleaning • Maximum rack height 5 1/4 ft. when original stand used • U-shaped rack rails with notched recesses for easy loading • All-round heat insulation • Swivel air baffle with quick-release locks • Hinged control panel allows front servicing and inspection • Integral hand shower with infinitely variable regulation, automatic retracting system and integral water shut-off function • Separate solenoid valves for normal and soft water • Height-adjustable feet • HACCP data memory and output via integral USB interface • Material inside and out CrNi steel CNS 304.

SelfCooking Control® - 7 operating modes:



Combi-Steamer mode - 3 operating modes:



Options:

Left-hand hinged doors • Safety door lock • RS 232 serial interface • RS 485 converter • Ethernet interface • AeroCat® (integral catalyser) • Marine version • Integral fat drain • Special voltages • lockable control panel • unit with mobile oven rack

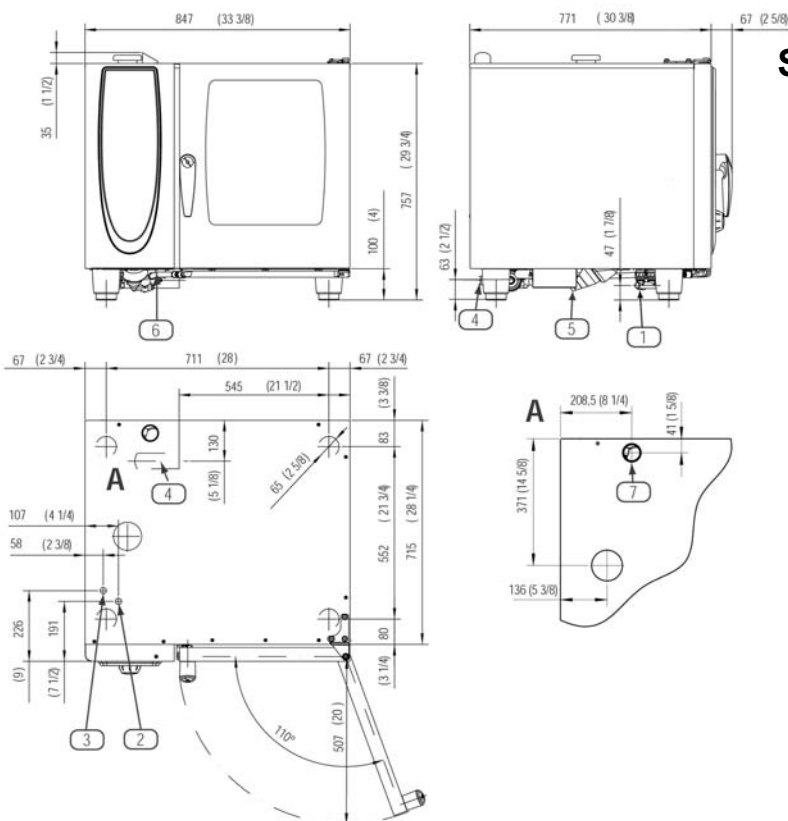
Accessories:

• Stands • Heat shield for left hand side wall • Grids, containers, trays, CombiFry® (frying baskets) • Superspike (poultry grid), CombiGrill® grids • Mobile plate rack • Transport trolley • Thermocover • Mobile oven rack grill use • UltraVent® condensation hood • CombiLink® software package • Grease drip container • Combi-Duo kits for 2 units one on top of the other • Cleaner Tabs and Rinse Aid-Tabs

Approvals:



Consultant/Contractor:



SelfCooking Center® SCC 61 Electric (6 x 12" x 20"/6 x 13" x 18")

- 1 Common water supply (cold water)
- 2 Water supply cold water
- 3 Water supply soft or hot water
- 4 Drain
- 5 Electrical connection
- 6 Equipotential bonding
- 7 Vent pipe 2" (50 mm)

Minimum distance 2" (50 mm)
Measurements in mm (inches)

Technical specification:

Electrical connection:

Connected load: 10 kW			
Single Phase		Three Phase	
208 V	49 amps	208 V	28 amps
240 V	56 amps	240 V	33 amps
		480 V	15 amps

Others on request

Notes:

Circuit breaker required
Do not use fuses
Dedicated ground wire required
Wire size: #4 1ph (140° F) / #8 208/240V (140° F) / #14 for 480V (140° F)

Steam: 9 kW

Hot air: 9 kW

Recommended breaker:

Single Phase/Three Phase

208 V 60 A / 35 A

240 V 70 A / 40 A

480 V NA / 20 A

Water connection:

3/4" NPS for 1/2" pressure hose

Note: Connect to drinking water only.

Drain connection:

2" (50 mm) O.D. (outside diameter)

Non-threaded stainless outlet

Note: connect only to 2" (50 mm) diameter steam temperature resistant pipe

Dimensions:

Width: 33 3/8" (847 mm)

Height: 29 3/4" (757 mm)

Depth: 30 3/8" (771 mm)

Shipping weight

Net: 243 lbs (110 kg)

Gross: 258 lbs (117 kg)

Cubing packing: 30.6 cu.ft. (0.87 m³)

Freight class: 85, F.O.B.

Cooking medium:

Moist heat 85 °F-265 °F

Dry heat: 85 °F-575 °F

Combination: 85 °F-575 °F

Capacity:

Steam pans: 6 x 12" x 20"

Half size sheet pans: 6 x 13" x 18"

GN-container/grids : 6 x 1/1 (lengthwise loading)

Other GN-container sizes: 1/2, 1/3, 2/3, 2/8

External Heat Source Proximity:

Each Combi-Steamer must be clear of all external sources of heat • Increased appliance temperature may cause damage to unit components • Installations must comply with all local electrical, plumbing and ventilation codes • RATIONAL recommends water treatment based on the results of water testing • Consult owners manual for additional installation requirements.

Bidding specifications:

The RATIONAL SelfCooking Center® unit cooks with hot air and pressure-less steam – singular, sequentially and in combination.

Cooking Modes: 7 SelfCooking Control® Modes for the automatic cooking of roasts, grills, poultry, fish, baked dishes, side dishes, and for automatic Finishing®. 3 Combi-Steamer modes for Steaming (85 °F-265 °F), Hot Air (85 °F-575 °F), Combi-Steaming (85 °F-575 °F).

Unit shall be equipped with:

High-performance fresh steam generator • Clear control panel with pictograms • Core temperature probe with 6 measuring points • Sensor-controlled cabinet humidity • Automatic cleaning system • Seamless hygienic cooking cabinet with rounded corners • Integral, maintenance-free grease extraction system • Halogen cooking cabinet lighting • Automatic vapor quenching • Humidifying function • 5 air speeds programmable • Integral fan impeller brake • Rear-ventilated double glass doors • Door handle with right/left and slam function • Drip collector and door drip pan • Hinging rack with additional rail for drip collector • All-round heat insulation • Integral hand shower with infinitely variable regulation, automatic retracting • Separate solenoid valves for normal and soft water • HACCP data memory and output via integral USB interface.

RATIONAL Cooking Systems

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