










Item No. _____

SelfCooking Center® 62 Electric (6 x 18" x 26"/12 x 12" x 20")




We reserve the right to make technical improvements
SelfCooking Center® SCC 62 Electric Version 2.0 - 01.04.05



SelfCooking Control® - 7 operating modes:

-  Roasts  Grills
-  Poultry  Fish
-  Baked dishes  Side dishes
-  Finishing®

Combi-Steamer mode - 3 operating modes:

-  Moist Heat (steam) 85 °F-265 °F (30 °-130 °C)
-  Dry Heat (hot air) 85 °F-575 °F (30 °-300 °C)
-  Combination of moist heat and dry heat 85 °F-575 °F (30 °-300 °C)

Options:

Left-hand hinged doors • Safety door lock • RS 232 serial interface • RS 485 converter • Ethernet interface lockable control panel • marine version • unit with mobile oven rack • Integral fat drain • Special voltages rack • unit with sous-vide core temperature probe

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 • CombiLink® software package • Combi-Duo kits for 2 units one on top of the other • Adapters for sheet pans 18" x 26" • Cleaner Tabs and Rinse Aid-Tabs

Description:

Unit for the automatic cooking (**SelfCooking Control® Mode**) of roasts, grills, 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.

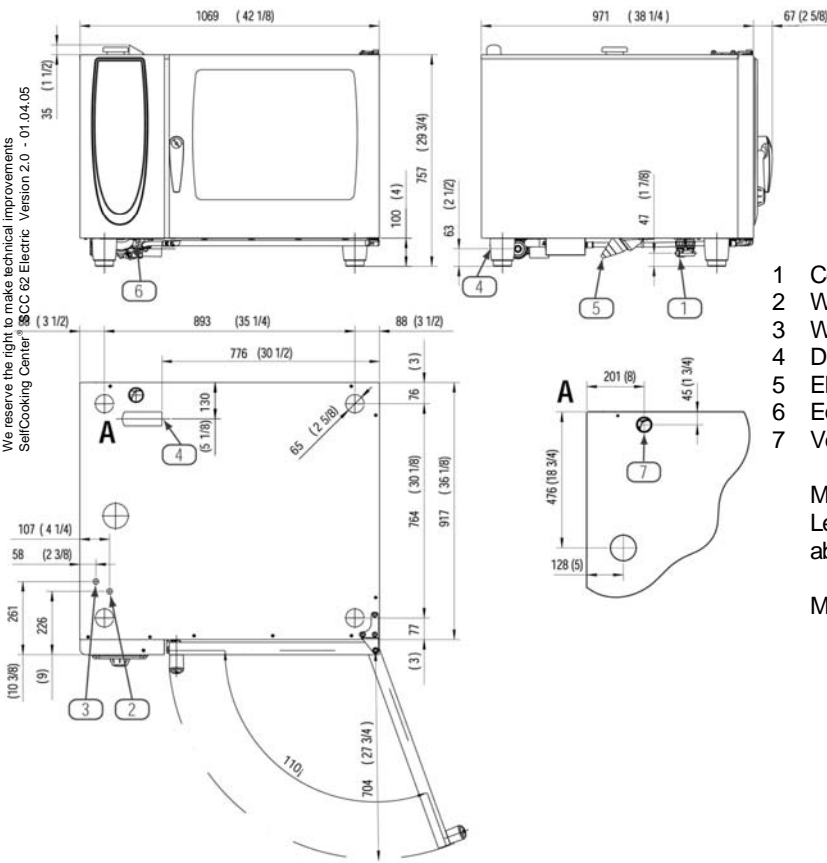
Features:

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 • ServiceDiagnostic 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 (30 °-260 °C) 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 grease drip container, hinging racks swivel for easy cleaning • 3 grids 20 x 24" (2/1 GN) • Rail distance 2 5/8" (68 mm) • 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.

Approvals:



Consultant/Contractor:



SelfCooking Center® 62 Electric (6 x 18" x 26"*/12 x 12" x 20")

- 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 Clearance 2" (50 mm)

Left side 20" recommended for servicing unit without the ability to move for servicing

Measurements in mm (inches)

Technical specification:

Electrical connection:

Connected load: 21 kW
Three Phase
208 V: 59 amps 440 V: 28 amps
240 V: 68 amps 480 V: 33 amps*

Notes:

Circuit breaker required
Do not use fuses
Dedicated ground wire required
#AWG Wire size (140° F):
#3: 208/240 V #8: 440/480 V
Steam: 18 kW
Hot air: 20 kW
Recommended breaker:
208 V: 70 A 240 V: 80 A
440 V: 35 A 480 V: 40 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: 42 1/8" (1069 mm)
Height: 29 3/4" (757 mm)
Depth: 38 1/4" (971 mm)

Shipping weight

Net: 314 lbs (142.5 kg)
Gross: 335 lbs (152 kg)
Cubing packing: 46.9 cu.ft. (1.33 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 18" x 26"
Full size sheet pans: 12 x 12" x 20"
GN-container/grids: 6 x 2/1 GN
Lengthwise loading for sheet pans and 12 x 1/1 GN

* Other voltages on request

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 pressureless 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 • Mobile oven rack • 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. • *With optional rack adapter Art.-No.: 60.62.050

RATIONAL Cooking Systems

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