

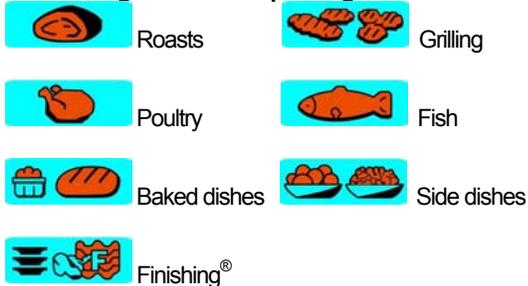


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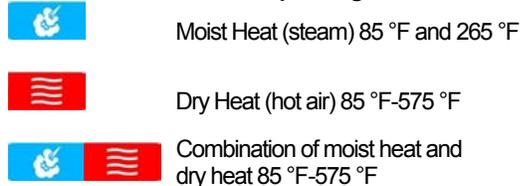
SelfCooking Center® SCC 201 Gas (20 x 12" x 20"/20 x 13" x 18")



SelfCooking Control® - 7 operating modes:



Combi-Steamer mode - 3 operating modes:



Options:

- Safety door lock • Security/Prison Version • RS 232 serial interface • RS 485 converter • Ethernet interface • Special voltages

Accessories:

- Heat shield for left hand side wall • Access ramp for mobile oven rack • Grids, containers, trays, CombiFry® (frying baskets) • Lamb and suckling pig spit • Superspike (poultry grid), CombiGrill® grids • Mobile plate rack • Thermocover • CombiLink® software package • Grease drip container • Cleaner Tabs and Rinse Aid-Tabs

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:

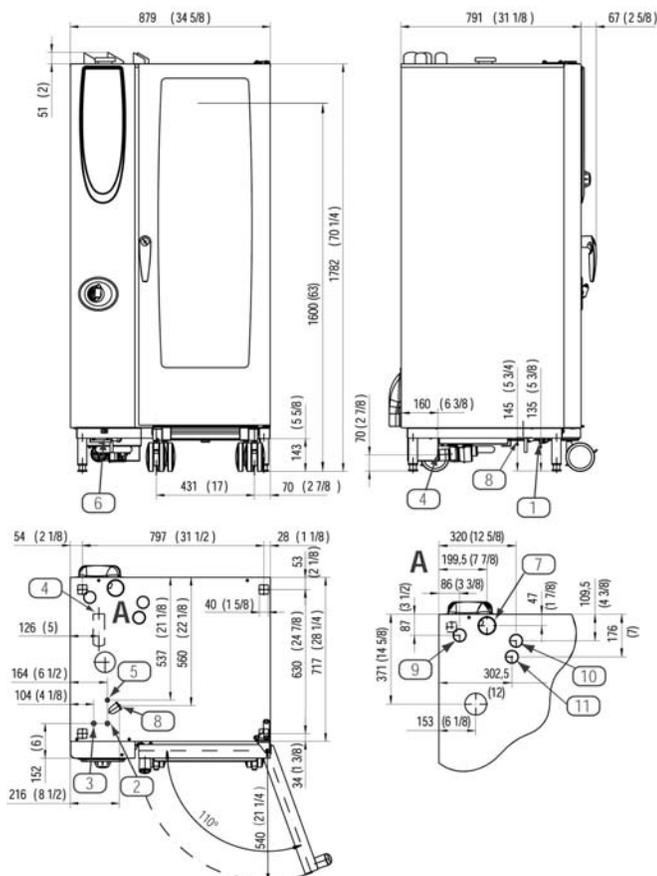
High-performance fresh steam generator • Microprocessor-controlled cooking process • Clear control panel with pictograms • Self-explanatory operation concept with easy-to-read clear text displays which can be read from any angle, Help Function, touch screen, press buttons and central dial with Push Function 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 by means of modulating, low-noise high-performance blower burner system • 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 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 • Mobile oven rack with tandem steering casters, 2 casters with locks, CNS metal parts • Maximum rack height 5 ¼ ft. • Mobile oven rack with locking both sides • Rail distance 2 1/2" • 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.

We reserve the right to make technical improvements
SelfCooking Center® SCC 201 gas Version 1.0 - 01.04.04

Approvals:



Consultant/Contractor:



SelfCooking Center® SCC 201 Gas (20 x 12" x 20"/20 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 3/4" (70 mm)

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

Technical specification:

Electrical connection:

Connected load: 0.7 kW
1 NAC 120 V
Recommended breaker: 1 x 15 A

Notes:

Circuit breaker required
Do not use fuses
Dedicated ground wire required
Comes with 8' 14/3 cord supplied with 5-15P plug

Natural gas/LPG liquid gas:

Max. rated thermal load:
161,000 BTU/161,000 BTU (43 kW/46 kW)
Hot air:
161,000 BTU/161,000 BTU (43 kW/46 kW)
Moist heat:
120,000 BTU/120,00 BTU (32 kW/33.5 kW)

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

Gas connection:

3/4" Female NPT

Dimensions:

Width: 34 5/8" (879 mm)
Height: 70 1/4" (1782 mm)
Depth: 31 1/8" (791 mm)

Shipping weight

Net: 631 lbs (286 kg)
Gross: 658 lbs (298.5 kg)
Cubing packing: 73.6 cu.ft. (2.09 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: 20 x 12" x 20"
Half size sheet pans: 20 x 13" x 18"
GN-container/grids : 20 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 slam function • Mobile oven rack with locking both sides • 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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