



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

Description:

Unit for the automatic cooking of roasts, pan fries, poultry, fish, side dishes, potato products, egg dishes, desserts, bakery products 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.



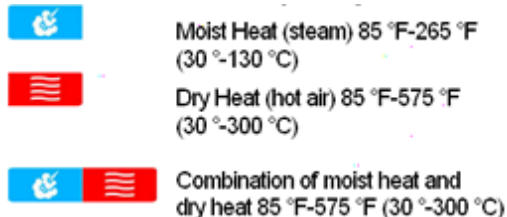
Features:

- Clear control panel with pictograms
- Rack monitoring with individual time programming of each rack for non-stop loading
- Program memory for at least 350 cooking programs with up to 12 steps
- Automatic cleaning and care system for cooking cabinet and steam generator works with normal water pressure
- Automatic cleaning prompt that notes the cleaning stage and volume of chemicals
- Care status is shown on the display
- 6 cleaning stages for unsupervised cleaning and care, even overnight
- Detergent and care tabs (solid detergents) for optimum health protection
- Maximum rack height 5 ¼ ft. (1.60 m) when original stand used
- Sensor-controlled cabinet humidity, actual humidity in cabinet can be adjusted and requested on the control panel
- 5 air speeds programmable
- Humidifying function can be programmed with humidity values from 85° F - 500° F (30° C - 260° C) for Dry Heat and Combination
- Core temperature probe with 6 measuring points and automatic correction if inserted incorrectly
- Temperature probe integral with unit (cannot be lost)
- Positioning aid for core temperature probe
- Demand-related energy supply
- Integral hand shower with infinitely variable regulation, automatic retracting system and integral water shut-off function
- High-performance fresh steam generator with automatic self-cleaning system prevents the development of limescale; softened water and regular de-scaling are typically not required.
- Level of scaling in the steam generator is monitored and displayed
- 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 de-scaling program
- Integral, maintenance-free grease extraction system with no additional grease filter
- Cool down function for fast cabinet fan cooling
- Integral fan impeller brake
- Rear-ventilated double glass doors, hinged inside pane for easy cleaning
- Door handle with right/left and slam function
- 2 Door locking positions
- Proximity door contact switch
- Seamless hygienic cooking cabinet with rounded corners
- Press-fit user-replaceable cabinet seal
- Airflow-optimized cooking cabinet
- Swivel air baffle with quick-release locks
- Drip collector and door drip pan with continuous discharge to unit drain
- Halogen cooking cabinet lighting with shock-proof CERAN glass
- Microprocessor-controlled cooking process
- HACCP data 10-day memory and output via integral USB interface
- Adjustable buzzer tone
- Adjustable foreign languages display
- Adjustable display contrast
- Real-time display
- Free time selection with delayed start from 0-24 hours
- Pre-selected starting time adjustable for time and date
- Function Delta-T cooking
- Temperature unit-adjustable in °C or °F
- Half-power setting
- Automatic drain condensate cooling/quenching
- Lengthwise loading for accessories
- Hinging rack with additional rail for drip collector, rail distance 2 5/8" (68 mm), hinging rack swivel for easy cleaning
- U-shaped rack rails with notched recesses for easy loading
- All-round heat insulation
- ServiceDiagnostic System with automatic service notices displayed
- Safety temperature limiter for cabinet and steam generator
- Hinged control panel allows front servicing and inspection
- Operating and warning displays
- Separate solenoid valves for normal and softened water
- Height-adjustable feet
- Material inside and out CrNi steel CNS 304
- 3 grids 20"x24" (2/1 GN)

SelfCooking Control®- 9 operating modes:



CombiSteamer mode - 3 operating modes:



Options:

- Left-hand hinged doors
- Unit with mobile oven rack
- RS 232 serial interface
- RS 485 converter
- Ethernet interface
- Security/Prison version
- Integral fat drain
- Special voltages
- Sous-vide core temperature probe
- Menu pad
- Lockable control panel
- 2-step door latch

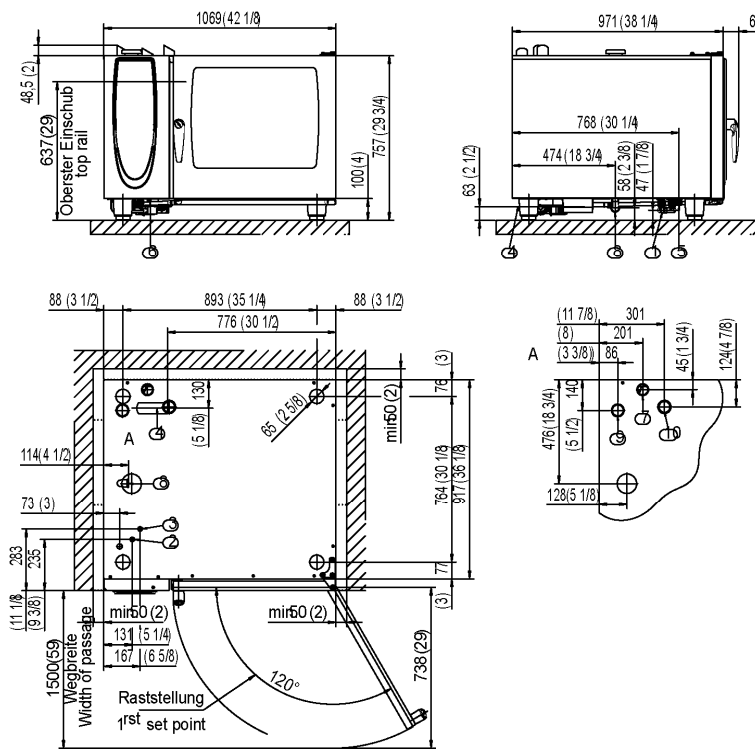
Accessories:

- Stands and base cabinets
- Heat shield for left hand side panel
- Grids, containers, trays, CombiFry® (frying baskets)
- Superspike (poultry grids), CombiGrill®
- Mobile plate rack
- Transport trolley
- Thermocover
- Mobile oven rack and hinging rack for bakers
- Hinging rack for bakers or butchers
- CombiLink® software package
- CombiCheck® service package
- Grease drip container
- Combi-Duo kits for 2 units one on top of the other
- Special Cleaner tablets and Care tablets
- Installation Kits
- Adapters for sheet pans 18" x 26"

Approvals:



Consultant/Contractor:



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

- 1 Common water supply (cold water) "Single" water connection as shipped
- 2 Water supply cold water / condensate "Split" water connection
- 3 Water supply soft or hot water / Steam Generator "Split" water connection
- 4 Drain
- 5 Electrical connection
- 6 Equipotential bonding / external chassis ground
- 7 Vent pipe 2" (50 mm)
- 8 Gas connection 3/4" (Unit shipped with BS to NPT adapter 90 deg EL)
- 9 Gas exhaust pipe (steam)
- 10 Gas exhaust pipe (hot air)

Items 2 & 3 are exposed after removal of Item 1 common "Single" connection as supplied with connected "T" fitting
 Minimum distance 2" (50 mm)
 Left side 20" recommended for servicing unit without the ability to move for servicing
 Measurements in mm (inches)

Technical specification:

| | | | | | |
|------------------------------------------|--------------------------------------------------------------------------------------|----------------------------------------|---------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------|------------------------------------------------------------------|
| Capacity (Steam pans): | 12 x 12"x20" | Water pressure (Flow pressure): | 21 - 87 psi, 5 gpm maximum flow | Cable cross-section (Supplied with 8 ft. cord and 5-15 connector): | AWG 14-3 |
| Capacity (Full size sheet pans): | 6 x 18"x26" | Water drain: | 2" (50mm) O.D. (outside diameter) Non-Threaded stainless outlet. (Coupling adapter included for attachment to 2" copper.) | Gas supply/connection: | 3/4" (gas line to be sized for adequate dynamic flow / pressure) |
| Capacity (GN-container/grids): | 6 x 2/1 GN / 12 x 1/1 GN | Note: | connect only to 2" (50mm) diameter steam temperature resistant pipe | Required gas pressure (natural gas): | 6.5" to 10.5" |
| Loading for: | 2/1, 1/1 GN | Connected load electrical: | 0.4 kW | Required gas pressure (LPG): | 10" to 15" |
| Number of meals per day: | 60-160 | Notes: | connection to GFI outlets can cause intermittent tripping do to units electric motor operation. | Rated thermal load Liquid gas LPG total: | 84,000 BTU (23.0 kW) |
| Width: | 42 1/8" (1,069 mm) | Weight (Net): | 370 lbs (168 kg) | Rated thermal load Liquid gas LPG "Moist heat": | 77,000 BTU (21.0 kW) |
| Depth: | 38 1/4" (971 mm) | Weight (Gross): | 466 lbs (212 kg) | Rated thermal load Liquid gas LPG "Dry heat": | 84,000 BTU (23.0 kW) |
| Height: | 29 3/4" (757 mm) | Cubing packing: | 46.9 cu.ft. (1.33 m³) | Rated thermal load natural gas total: | 81,000 BTU (21.5 kW) |
| Water connection (pressure hose): | 3/4" NPS for 1/2" ID pressure hose (NPS female to Garden Hose male adapter included) | Freight Class: | 85, F.O.B. | Rated thermal load natural gas "Moist heat": | 75,000 BTU (20.0 kW) |
| Note: | Connect to drinking water only | Recommended breaker: | 1 x 15 A | Rated thermal load natural gas "Dry heat": | 81,000 BTU (21.5 kW) |
| | | Mains connection: | 1 NAC 120 V | * With optional sheet pan rack adapter Art-No.: | 60.62.050 |

Installation Requirements, 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 • Gas Unit(s) must be installed under a externally vented hood • RATIONAL recommends testing to determine if any harmful elements or conditions exist in the water • Consult owners manual, Installation manual for additional installation requirements for specifics and details.

Bidding specifications

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

Cooking Modes

9 automatic modes for the automatic cooking of roasts, pan fries, poultry, fish, side dishes, potato products, egg dishes, desserts, bakery products 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 with automatic self-cleaning system prevents the development of lime-scale; soft water and regular de-scaling are not required. • Level of scaling in the steam generator is monitored and displayed • Automatic, active rinsing and drainage of steam generator by pump • Lime-scale level of steam generator automatically sensed, automatic indication of when de-scaling is necessary, lime-scale level displayed at any time • Menu-guided de-scaling program • Clear control panel with pictograms • Core temperature probe with 6 measuring points • Sensor-controlled cabinet humidity • Automatic cleaning and care system for cooking cabinet and steam generator works with normal water pressure • Automatic cleaning prompt that notes the cleaning stage and volume of chemicals • Care status is shown on the display • Seamless hygienic cooking cabinet with rounded corners • Integral, maintenance-free grease extraction system • Halogen cooking cabinet lighting • Automatic drain condensate cooling/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 10-day memory and output via integral USB interface.

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We reserve the right to make modifications, changes and technical improvements

