

### Reference number:



### iCookingControl® - 7 operating modes



### **Function - Automatic-Mode**

iCookingControl with the 7 applications for meat, poultry, fish, side dishes, egg dishes & baked goods. Finishing, to easily enter the desired result with automatic adjustment of the ideal cooking path.

### Combi-Steamer mode



Steam between 30 °C and 130 °C



Hot-air from 30 °C-300 °C



Combination of steam and hot-air 30 °C-300 °C

### HiDensityControl®



Patented distribution of the energy in the cooking cabinet

### iLevelControl ILC



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

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### Efficient CareControl



Efficient CareControl recognises soiling and scale and removes it automatically

## **Specification**

## SelfCookingCenter® 101 E (10 x 1/1 GN)

### Description

- · Cooking appliance for automatically cooking (Automatic mode) meat, poultry, fish, side dishes/vegetables, egg dishes/desserts, bakery products and for automatic finishing. With an intelligent system for optimising mixed loads in production and in à la carte service as well as a fully automatic cleaning and care system.
- Hot-air steamer (combi-steamer mode) conforming to DIN 18866 for most of the cooking methods used in commercial kitchens for the optional use of steam and hot-air, individually, in succession or in combination.

### Working safety

- 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
- Maximum rack height 1.60 m for use on an original base cabinet
- Integral fan impeller brake
- Door handle with right/left and slam function

### Operation

- Remote control function for appliance using software and mobile app iCC-Cockpit graphically supported overview of the current cooking chamber climate, the expected progress of the cooking process, review and forecast as well as options at the end of cooking
- iCC Messenger informs on current and automatic adjustments to the cooking process
- iCC Monitor Overview of all automatic adjustments to the cooking process
- 9 self-configurable, user-specific operating display (images, text, etc.)
  Record mode Determination of the ideal cooking path for calibrated products using the core temperature probe for subsequent use without a core temperature probe, with automatic consideration of load quantity Self-learning operation, automatically adapts to actual usage
- 8.5" TFT color monitor and touch screen with self-explanatory symbols for ease of operation
- Control second unit from the main unit (units must be connected via ethernet or network)
- Application and user manuals can be called up on the unit display for the current actions

- Cleaning, care and operational safety

   Automatic cleaning and care system for cooking cabinet and steam generator works 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 and care status are displayed on the monitor
- Diagnostic system with automatic service notices displayed
- Self-Test function for actively checking unit's functions

- Rear-ventilated triple-glazed cooking cabinet door, two hinged inside panes (for easy cleaning) with a special heat-reflecting coating
- LED cooking cabinet and rack lighting energy-saving, durable and low-maintenance
- Optical rack signalling function
- Core temperature probe using 6 measuring points with automatic error correction. Positioning aid for core temperature probe included
- Climate management humidity measured, set and regulated to one percent accuracy. Actual humidity in the cooking cabinet can be set and read on the control panel in Combi-Steamer modes
- Individual Programming of at least 1200 cooking programs with up to 12 steps
- Humidification variable in 3 stages from 86°F-500°F (30°C-260°C) in hot air or combination
- Integrated Ethernet and USB port
- High-performance, fresh-steam generator with automatic descaling Dynamic air circulation in cooking cabinet with reversing wheel fan with 5 fan speeds, programmable Integral, maintenance-free grease extraction system with no additional grease filter
- Operation without a water softener and without additional descaling
- Separate solenoid valves for normal and soft water
- Cool-down function for fast cabinet fan cooling
- Automatic adaptation to the installation location (height, climate, etc.)
  Removable, swivelling hinging racks (distance between rails 2 5/8" / 68 mm)
  Material inside and out 304 (DIN 1.4301) stainless steel
- Hand shower with automatic retracting system
- Fixed waste water connection conforming to SVGW requirements where permitted

Uses the LED lighting to signal the end of the preheating phase or the process

- Demand-related energy supply Lengthwise loading for 12"x20" or 1/1, 1/2, 2/3, 1/3, 2/8 GN accessories 5 programmable proofing stages
- Automatic, pre-selected starting time with adjustable date and time

### Approval/Labels













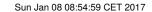














## Specification/Data sheet

## SelfCookingCenter® 101 E (10 x 1/1 GN)

1.042 mm

3/4" / d 1/2"

135 kg

154 kg

**Technical Info** 

Lengthwise loading for: 1/1, 1/2, 2/3, 1/3, 2/8

GN

80-150

776 mm

Capacity (GN-container/

10 x 1/1 GN

grids):

Number of meals per

day: Width: 847 mm Depth:

Height: Weight (net): Weight (gross): Water connection

(pressure hose): Water pressure (flow pressure):

150-600 kPa /

0,15-0,6 Mpa / 1,5 -6 har Water drain: DN 50 mm

Connected load electric: 18,6 kW "Steam" connection: 18 kW "Hot-air" connection:

Mains Breaker Size / Cable connection (amp draw) crossection 3 NAC 400V 3 x 32 A 5 x 4 mm<sup>2</sup> 50/60Hz

Other voltage on request!

### Installation

- Recommended left hand clearance for service and maintanance 20" / 500 mm. It must be a minimum of 14" / 350 mm if heat sources are affecting the left
- · Installations must comply with all local electrical, plumbing and ventilation codes

### **Options**

- Marine version
- · Security version/prison version
- · Left hinged door
- Integrated fat drain
- Potential free contact for operation indication included
- Interface Ethernet
- Safety door lock
- · Sous-Vide core temperature probe
- Externally attached core temperature probe
- 3 externally attached core temperature probes for iLevelControl applications
- · Mobile oven rack package
- Lockable control panel
- Connection to energy optimising systems + Potential free contact for operation indication included
- Special voltages
- · external signal unit connection
- Control panel protection

### Accessories

- · GN Containers, Trays, Grids
- · Stands / Cabinets
- Stand I / Cabinets IV
- Thermocover
- Transport trolley for mobile oven rack and mobile plate rack
- Exhaust hood
- UltraVent Plus condensation hood with special filter technology
- UltraVent condensation hood
- KitchenManagement System
- Superspike (poultry grids), CombiGrill®/Griddle grid
- Heat shield for left hand side panel
- Mobile oven rack and hinging rack for bakers
- Mobile oven rack for bakers
- Hinging rack for bakers or butchers
- Special Cleaner tablets and care tabs
- Grease drip container
- Mobile plate rack
- Signal lamp
- · Catering kit

**RATIONAL UK** 

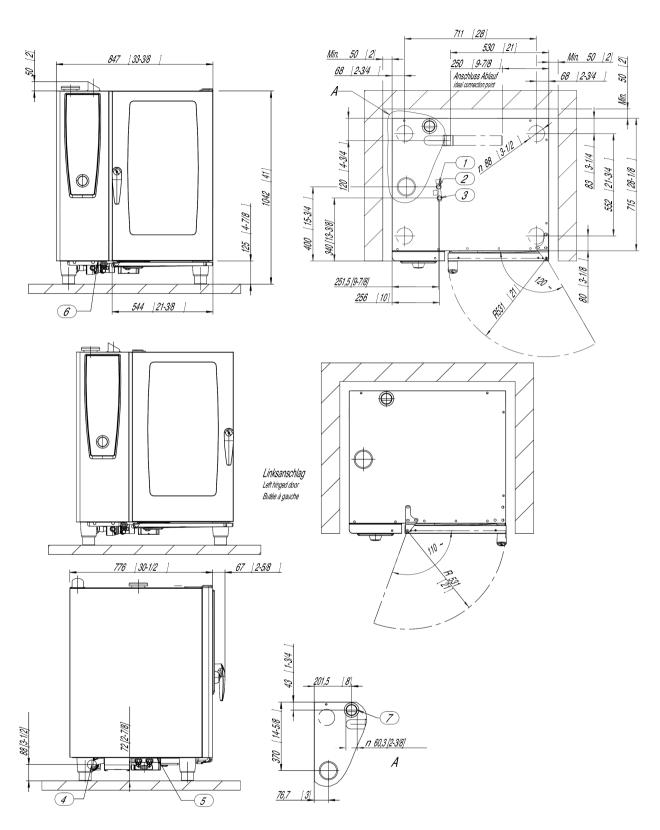
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We reserve the right to make technical improvements



# Specification/Data sheet

# SelfCookingCenter® 101 E (10 x 1/1 GN)



1. Common water supply (cold water) "Single" water connection as shipped 2. Water supply cold water / condensate "Split" water connection 3. Water supply cold / Treated "Split" water connection 4. Water drain 5. Electrical connection wire entrance 6. Chassis Ground connection 7. Steam Vent pipe DN 2 3/8" / 60 mm minimum distance 2" / 50 mm Left side clearance 20" recommended for servicing of unit without the ability to move unit while connected. Measurements in mm (inch)

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