

# Specification

## SelfCookingCenter® 62 G (6 x 2/1 - 12 x 1/1 GN)

**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.

**Efficient CareControl**



Efficient CareControl recognises soiling and scale and removes it automatically.

**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
- 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

**Features**

- 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
- Demand responsive energy supply (specific energy consumption is displayed for each individual cooking process)
- Lengthwise loading for 18"x26" or 2/1, 1/1 GN accessories
- 5 programmable proofing stages
- Automatic, pre-selected starting time with adjustable date and time
- Uses the LED lighting to signal the end of the preheating phase or the process

**Approval/Labels**



**Planner/Designer:**



# Specification/Data sheet

Sun Jan 08 09:19:26 CET 2017

## SelfCookingCenter® 62 G (6 x 2/1 - 12 x 1/1 GN)

### Technical Info

**Lengthwise loading for:** 2/1, 1/1 GN  
**Capacity (GN-container/ grids):** 6 x 2/1 GN / 12 x 1/1 GN  
**Number of meals per day:** 60-160  
**Width:** 1.069 mm  
**Depth:** 976 mm  
**Height:** 782 mm  
**Weight (net):** 168 kg  
**Weight (gross):** 197 kg

**Water connection (pressure hose):** 3/4" / d 1/2"  
**Water pressure (flow pressure):** 150-600 kPa / 0,15-0,6 Mpa / 1,5 - 6 bar  
**Water drain:** DN 50 mm  
**Gas supply/connection:** 3/4"NPT  
**Rated thermal load** 105,000 BTU (28 kW)  
**Liquid gas LPG total:** kW)  
**Rated thermal load** 21 kW  
**Liquid gas LPG "Steam":** kW)  
**Rated thermal load** 28 kW  
**Liquid gas LPG "Hot-air":** kW)

**Rated thermal load natural gas total:** 105,000 BTU (28 kW)  
**Rated thermal load natural gas "Steam":** 21 kW  
**Rated thermal load natural gas "Hot-air":** 28 kW  
**Connected load electric :** 0,4 kW

Mains connection	Breaker Size / (amp draw)	Cable crossection
1 NAC 230V 50/60Hz	1 x 16 A	3 x 2,5 mm <sup>2</sup>

Other voltage on request!

### Installation

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

### Options

- 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
- 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
- KitchenManagement System
- Superspike (poultry grids), CombiGrill®/Griddle grid
- Heat shield for left hand side panel
- Special Cleaner tablets and care tabs
- Draft diverter with silencer
- Grease drip container
- Mobile plate rack
- Catering kit

### RATIONAL UK

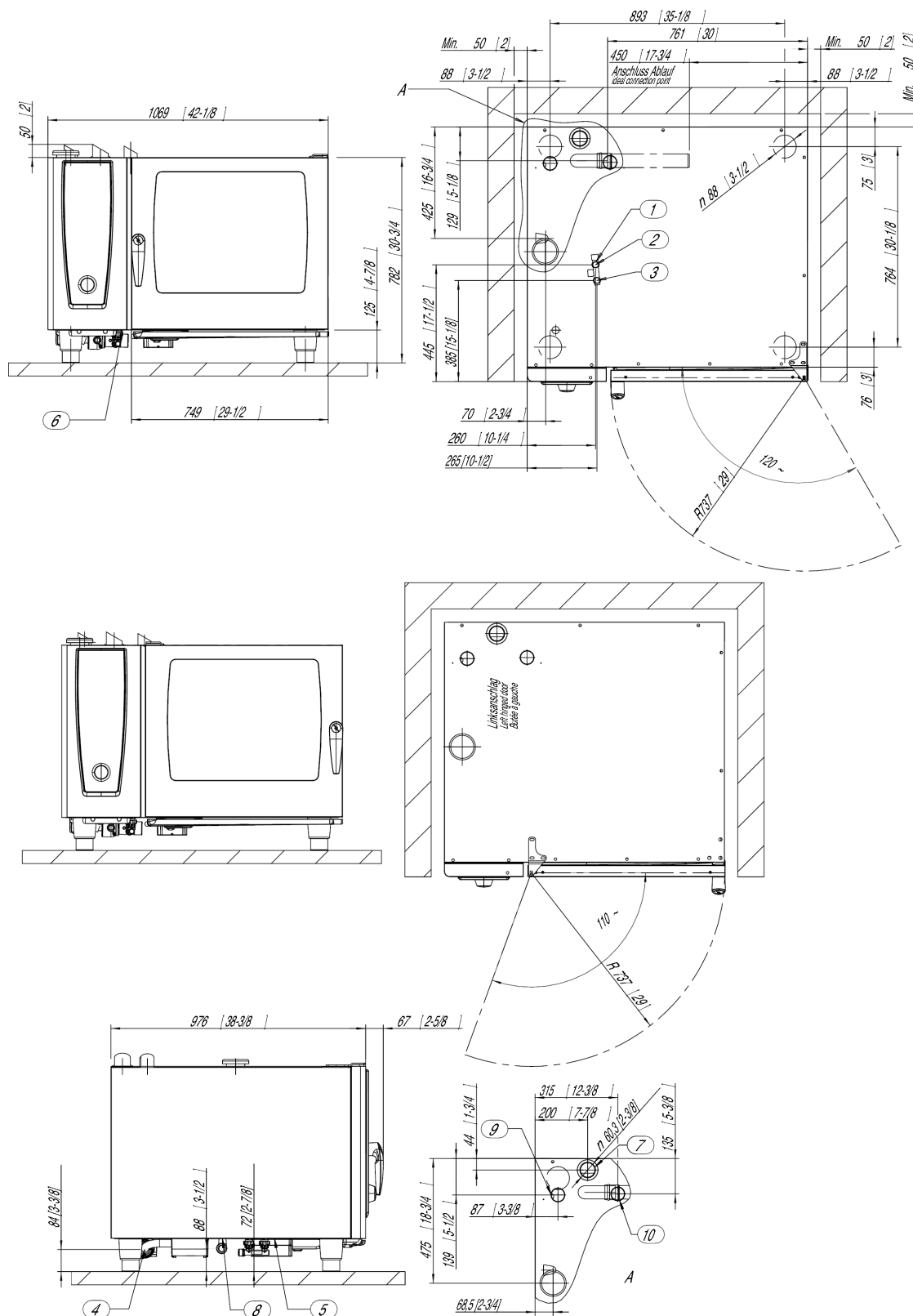
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Visit us on the internet: [www.rational-online.uk](http://www.rational-online.uk)

We reserve the right to make technical improvements

# Specification/Data sheet

## SelfCookingCenter® 62 G (6 x 2/1 - 12 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 8. Gas connection 3/4 NPT 9. Steam burner exhaust pipe 10. Hot-air burner exhaust pipe 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)