

Specification

SelfCookingCenter® 5 Senses 61 E (6 x 1/1 GN)

Reference number:



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 integral USB port
- Safety temperature limiter for steam generator and hot-air heating
- VDE approved for unsupervised operation
- Maximum rack height 5 ¼ ft. / 1.60 m when original stand used
- Integral fan impeller brake
- Door handle with right/left and slam function

Operation

- 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
- 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-teaching operation, automatically adapts to actual usage
- MyDisplay – Self-configurable, user-specific operating display (images, text, etc.)
- 8.5" TFT color monitor and touch screen with self-explanatory symbols for ease of operation
- 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

- 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
- USB Interface
- High-performance, fresh-steam generator with automatic descaling
- 5 fan air 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.)
- Unit door with rear-ventilated double-glass panel and hinged inner panel
- Removable, swivelling grid shelves (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
- Splash and hose-proof to IPX 5
- 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

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



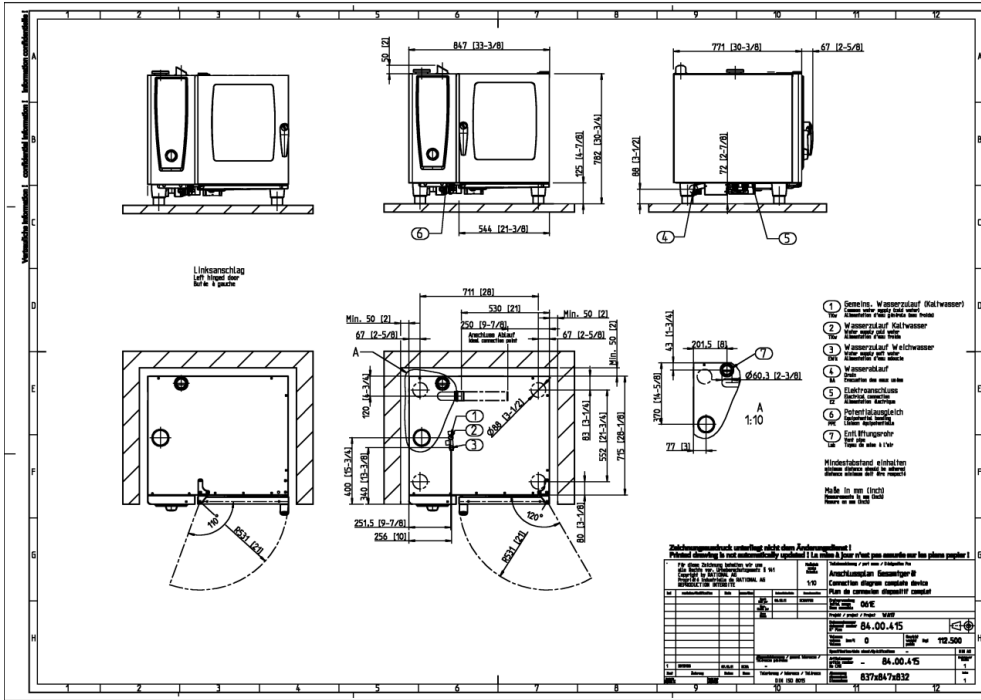
Efficient CareControl recognises soiling and scale and removes it automatically.

Approval/Labels



Planner/Designer:

SelfCookingCenter® 5 Senses 61 E (6 x 1/1 GN)



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

Technical Info

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

Capacity (GN-container/ grids): 6 x 1/1 GN

Number of meals per day: 30-80

Width: 33 1/4 inch / 847 mm

Depth: 30 3/8 inch / 771 mm

Height: 30 3/4 inch / 782 mm

Weight (net): 247.5 lbs / 112.5 kg

Weight (gross): 258 lbs / 127.5 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

Connected load electric : 11 kW

"Steam" connection: 9 kW

"Hot-air" connection: 10,3 kW

Mains connection	Breaker Size / (amp draw)	Cable crosssection
3 NAC 400V 50/60Hz	3x16 A	5 x 2,5 mm ²

Other voltage on request!

Installation

- Attention: Copper wiring only!
- 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

- 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
- Connection to energy optimising systems "Sicotronic" + 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
- Exhaust hood
- UltraVent® Plus condensation hood with special filter technology
- UltraVent® condensation hood
- KitchenManagement System
- Heat shield for left hand side panel
- Superspike (poultry grids), CombiGrill®
- 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
- Wall Bracket for securing
- Signal lamp
- Catering kit

Specification

SelfCookingCenter® 5 Senses 61 G (6 x 1/1 GN)

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iCookingControl® - 7 operating modes



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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

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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 integral USB port
- Safety temperature limiter for steam generator and hot-air heating
- VDE approved for unsupervised operation
- Maximum rack height 5 ¼ ft. / 1.60 m when original stand used
- Integral fan impeller brake
- Door handle with right/left and slam function

Operation

- 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
- 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-teaching operation, automatically adapts to actual usage
- MyDisplay – Self-configurable, user-specific operating display (images, text, etc.)
- 8.5" TFT color monitor and touch screen with self-explanatory symbols for ease of operation
- 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

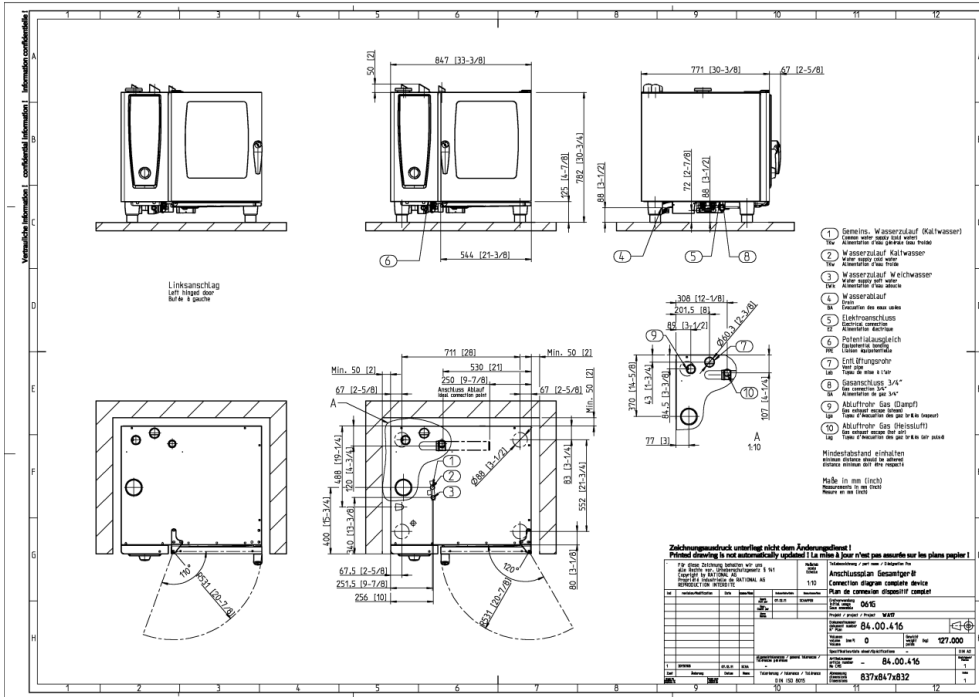
- Core temperature probe using 6 measuring points with automatic error correction. Positioning aid for core temperature probe included
- Climate management - humidity measured, set and regulated to one percent accuracy. Actual humidity in the cooking cabinet can be set and read on the control panel in 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
- USB Interface
- High-performance, fresh-steam generator with automatic descaling
- 5 fan air 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.)
- Unit door with rear-ventilated double-glass panel and hinged inner panel
- Removable, swivelling grid shelves (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
- Splash and hose-proof to IPX 5
- Demand-related energy supply by means of modulating, low-noise high-performance blower burner system
- 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



Planner/Designer:

SelfCookingCenter® 5 Senses 61 G (6 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
11. minimum distance 2" / 50 mm
12. Left side clearance 20" recommended for servicing of unit without the ability to move unit while connected.
13. Measurements in mm (inch)

Technical Info

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

Capacity (GN-container/ grids): 6 x 1/1 GN

Number of meals per day: 30-80

Width: 33 1/4 inch / 847 mm

Depth: 30 3/8 inch / 771 mm

Height: 30 3/4 inch / 782 mm

Weight (net): 279 lbs / 127 kg

Weight (gross): 293 lbs / 142 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 Liquid gas LPG total: 49,000 BTU (13 kW)

Rated thermal load Liquid gas LPG "Steam": 45,000 BTU (12 kW)

Rated thermal load Liquid gas LPG "Hot-air": 49,000 BTU (13 kW)

Rated thermal load natural gas total: 49,000 BTU (13 kW)

Rated thermal load natural gas "Steam": 45,000 BTU (12 kW)

Rated thermal load natural gas "Hot-air": 49,000 BTU (13 kW)

Connected load electric : 0,4 kW

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

Other voltage on request!

Installation

- Attention: Copper wiring only!
- 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
- Connection to energy optimising systems "Sicotronic" + 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
- Exhaust hood
- UltraVent® condensation hood
- KitchenManagement System
- Heat shield for left hand side panel
- Superspikes (poultry grids), CombiGrill®
- 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
- Draft diverter
- Grease drip container
- Mobile plate rack
- Wall Bracket for securing
- Catering kit

Specification

SelfCookingCenter® 5 Senses 62 E (6 x 2/1 - 12 x 1/1 GN)

Reference number:



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Working safety

- Detergent and Care tabs (solid detergents) for optimum working safety
- HACCP data output and software update via integral USB port
- Safety temperature limiter for steam generator and hot-air heating
- VDE approved for unsupervised operation
- Maximum rack height 5 ¼ ft. / 1.60 m when original stand used
- Integral fan impeller brake
- Door handle with right/left and slam function

Operation

- 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
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Cleaning, care and operational safety

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- 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

- 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
- USB Interface
- High-performance, fresh-steam generator with automatic descaling
- 5 fan air speeds, programmable
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- Unit door with rear-ventilated double-glass panel and hinged inner panel
- Removable, swivelling grid shelves (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
- Splash and hose-proof to IPX 5
- Demand-related energy supply
- 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

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



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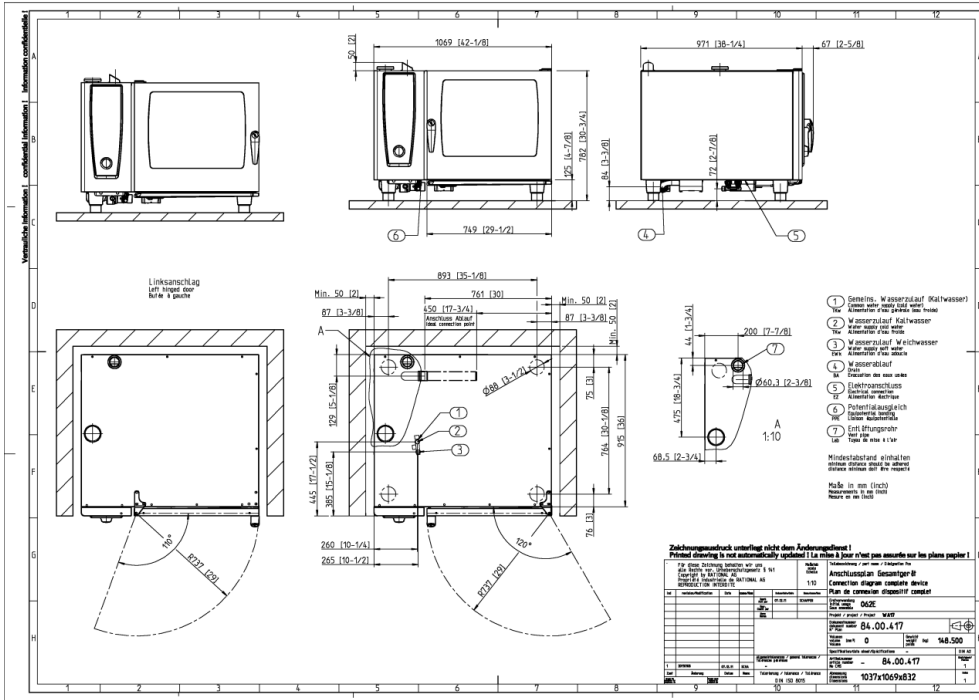
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Approval/Labels



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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. minimum distance 2" / 50 mm
9. Left side clearance 20" recommended for servicing of unit without the ability to move unit while connected.
10. Measurements in mm (inch)

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: 42 inch / 1.069 mm
Depth: 38 1/4 inch / 971 mm

Height: 30 3/4 inch / 782 mm
Weight (net): 327 lbs / 148.5 kg
Weight (gross): 335 lbs / 168 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

Connected load electric : 22,3 kW
"Steam" connection: 18 kW
"Hot-air" connection: 21,8 kW

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

Other voltage on request!

Installation

- Attention: Copper wiring only!
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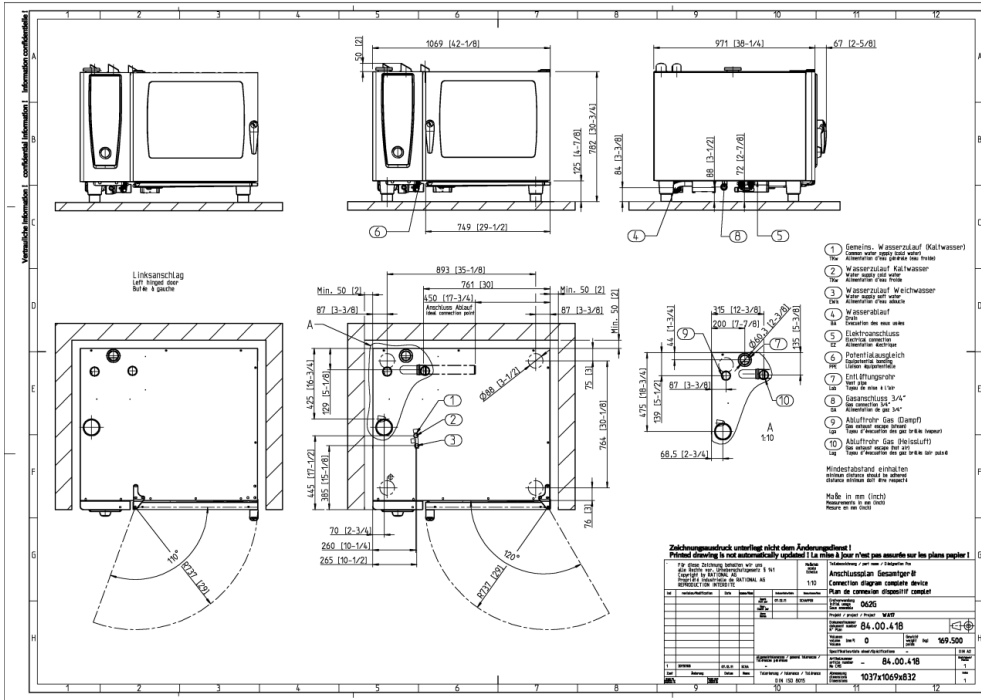
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Height: 30 3/4 inch / 782 mm
Weight (net): 373 lbs / 169.5 kg
Weight (gross): 391 lbs / 189 kg

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 Liquid gas LPG total: 105,000 BTU (28 kW)
Rated thermal load Liquid gas LPG "Steam": 79,000 BTU(21 kW)
Rated thermal load Liquid gas LPG "Hot-air": 105,000 BTU (28 kW)

Rated thermal load natural gas total: 105,000 BTU (28 kW)
Rated thermal load natural gas "Steam": 79,000 BTU (21 kW)
Rated thermal load natural gas "Hot-air": 105,000 BTU (28 kW)
Connected load electric : 0,77 kW

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

Other voltage on request!

Installation

- Attention: Copper wiring only!
- 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
- Connection to energy optimising systems "Sicotronic" + 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
- KitchenManagement System
- Heat shield for left hand side panel
- Superspike (poultry grids), CombiGrill®
- Special Cleaner tablets and care tabs
- Draft diverter with silencer
- Grease drip container
- Mobile plate rack
- Catering kit

Specification

SelfCookingCenter® 5 Senses 101 E (10 x 1/1 GN)

Reference number:



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 integral USB port
- Safety temperature limiter for steam generator and hot-air heating
- VDE approved for unsupervised operation
- Maximum rack height 5 ¼ ft. / 1.60 m when original stand used
- Integral fan impeller brake
- Door handle with right/left and slam function

Operation

- 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
- 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-teaching operation, automatically adapts to actual usage
- MyDisplay – Self-configurable, user-specific operating display (images, text, etc.)
- 8.5" TFT color monitor and touch screen with self-explanatory symbols for ease of operation
- 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

- 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
- USB Interface
- High-performance, fresh-steam generator with automatic descaling
- 5 fan air 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.)
- Unit door with rear-ventilated double-glass panel and hinged inner panel
- Removable, swivelling grid shelves (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
- Splash and hose-proof to IPX 5
- 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

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



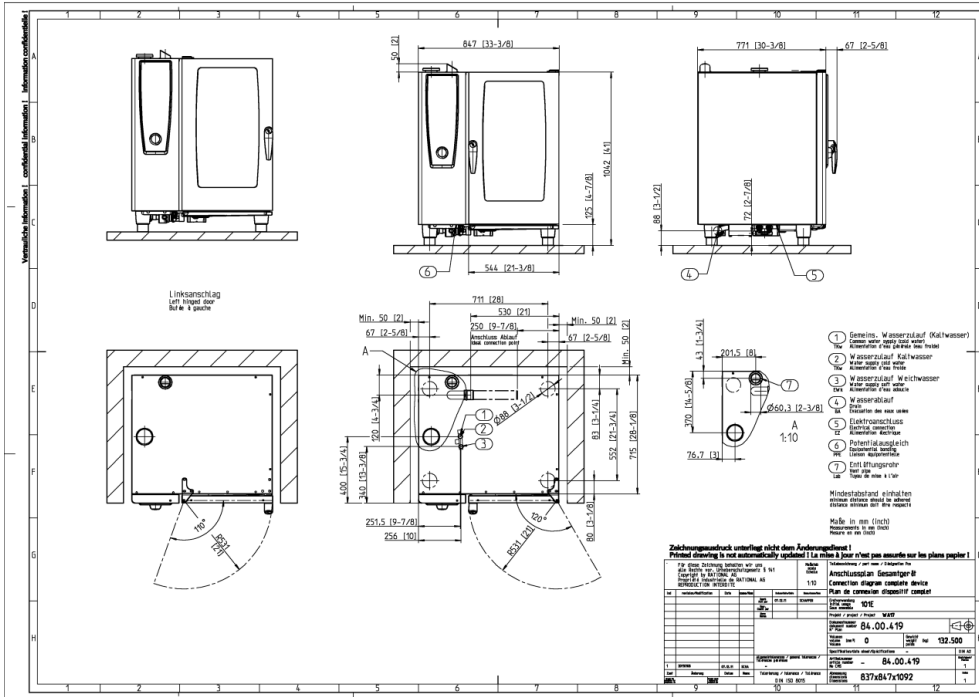
Efficient CareControl recognises soiling and scale and removes it automatically.

Approval/Labels



Planner/Designer:

SelfCookingCenter® 5 Senses 101 E (10 x 1/1 GN)



1. Common water supply (cold water)
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. minimum distance 2" / 50 mm
9. Left side clearance 20" recommended for servicing of unit without the ability to move unit while connected.
10. Measurements in mm (inch)

Technical Info

Lengthwise loading for:	1/1, 1/2, 2/3, 1/3, 2/8 GN	Height:	41 inch / 1.042 mm	Connected load electric :	18,6 kW
Capacity (GN-container/ grids):	10 x 1/1 GN	Weight (net):	291.5 lbs / 132.5 kg	"Steam" connection:	18 kW
Number of meals per day:	80-150	Weight (gross):	317 lbs / 151.5 kg	"Hot-air" connection:	18 kW
Width:	33 1/4 inch / 847 mm	Water connection (pressure hose):	3/4" / d 1/2"	Mains connection	3 NAC 400V
Depth:	30 3/8 inch / 771 mm	Water pressure (flow pressure):	150-600 kPa / 0,15-0,6 Mpa / 1,5 - 6 bar	Breaker Size / (amp draw)	3 x 32 A
		Water drain:	DN 50 mm	Cable crosssection	5 x 4 mm ²
				50/60Hz	
				Other voltage on request!	

Installation

- Attention: Copper wiring only!
- 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

- 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
- Connection to energy optimising systems "Sicotronic" + 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
- Exhaust hood
- UltraVent® Plus condensation hood with special filter technology
- UltraVent® condensation hood
- KitchenManagement System
- Heat shield for left hand side panel
- Superspike (poultry grids), CombiGrill®
- 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

Specification

SelfCookingCenter® 5 Senses 101 G (10 x 1/1 GN)

Reference number:



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 integral USB port
- Safety temperature limiter for steam generator and hot-air heating
- VDE approved for unsupervised operation
- Maximum rack height 5 ¼ ft. / 1.60 m when original stand used
- Integral fan impeller brake
- Door handle with right/left and slam function

Operation

- 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
- 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-teaching operation, automatically adapts to actual usage
- MyDisplay – Self-configurable, user-specific operating display (images, text, etc.)
- 8.5" TFT color monitor and touch screen with self-explanatory symbols for ease of operation
- 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

- 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
- USB Interface
- High-performance, fresh-steam generator with automatic descaling
- 5 fan air 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.)
- Unit door with rear-ventilated double-glass panel and hinged inner panel
- Removable, swivelling grid shelves (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
- Splash and hose-proof to IPX 5
- Demand-related energy supply by means of modulating, low-noise high-performance blower burner system
- 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

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.

Approval/Labels



Planner/Designer:

Specification

SelfCookingCenter® 5 Senses 102 E (10 x 2/1 - 20 x 1/1 GN)

Reference number:



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 integral USB port
- Safety temperature limiter for steam generator and hot-air heating
- VDE approved for unsupervised operation
- Maximum rack height 5 ¼ ft. / 1.60 m when original stand used
- Integral fan impeller brake
- Door handle with right/left and slam function

Operation

- 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
- 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-teaching operation, automatically adapts to actual usage
- MyDisplay – Self-configurable, user-specific operating display (images, text, etc.)
- 8.5" TFT color monitor and touch screen with self-explanatory symbols for ease of operation
- 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

- 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
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- Humidification variable in 3 stages from 86°F–500°F (30°C–260°C) in hot air or combination
- USB Interface
- High-performance, fresh-steam generator with automatic descaling
- 5 fan air 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.)
- Unit door with rear-ventilated double-glass panel and hinged inner panel
- Removable, swivelling grid shelves (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
- Splash and hose-proof to IPX 5
- Demand-related energy supply
- 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

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.

Approval/Labels



Planner/Designer:

Specification

SelfCookingCenter® 5 Senses 102 G (10 x 2/1 - 20 x 1/1 GN)

Reference number:



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 integral USB port
- Safety temperature limiter for steam generator and hot-air heating
- VDE approved for unsupervised operation
- Maximum rack height 5 ¼ ft. / 1.60 m when original stand used
- Integral fan impeller brake
- Door handle with right/left and slam function

Operation

- 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
- 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-teaching operation, automatically adapts to actual usage
- MyDisplay – Self-configurable, user-specific operating display (images, text, etc.)
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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

- 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
- USB Interface
- High-performance, fresh-steam generator with automatic descaling
- 5 fan air 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.)
- Unit door with rear-ventilated double-glass panel and hinged inner panel
- Removable, swivelling grid shelves (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
- Splash and hose-proof to IPX 5
- Demand-related energy supply by means of modulating, low-noise high-performance blower burner system
- 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

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.

Approval/Labels



Planner/Designer:

Specification

SelfCookingCenter® 5 Senses 201 E (20 x 1/1 GN)

Reference number:



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 integral USB port
- Safety temperature limiter for steam generator and hot-air heating
- VDE approved for unsupervised operation
- Maximum rack height 5 ¼ ft. / 1.60 m
- Integral fan impeller brake

Operation

- 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
- 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-teaching operation, automatically adapts to actual usage
- MyDisplay – Self-configurable, user-specific operating display (images, text, etc.)
- 8.5" TFT color monitor and touch screen with self-explanatory symbols for ease of operation
- 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

- 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
- USB Interface
- High-performance, fresh-steam generator with automatic descaling
- 5 fan air 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.)
- Unit door with rear-ventilated double-glass panel and hinged inner panel
- Mobile oven rack (rail spacing 2 1/2" / 63 mm) with tandem castors, wheel diameter 5" / 125 mm
- Cooking cabinet door with integral sealing mechanism
- 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
- Splash and hose-proof to IPX 5
- 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
- Handle mount for mobile oven rack

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



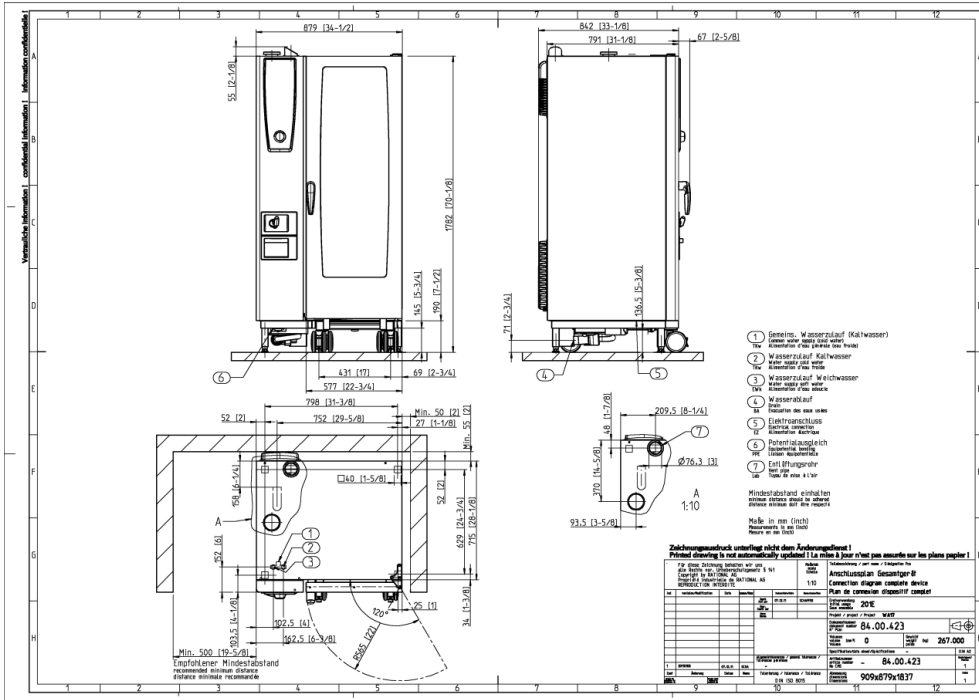
Efficient CareControl recognises soiling and scale and removes it automatically.

Approval/Labels



Planner/Designer:

SelfCookingCenter® 5 Senses 201 E (20 x 1/1 GN)



1. Common water supply (cold water)
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 3" / 78 mm
8. minimum distance 2" / 50 mm
9. Left side clearance 20" recommended for servicing of unit without the ability to move unit while connected.
10. Measurements in mm (inch)

Technical Info

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

Capacity (GN-container/ grids): 20 x 1/1 GN

Number of meals per day: 150-300

Width: 34 1/2 inch / 879 mm

Depth: 31 1/8 inch / 791 mm

Height: 70 1/4 inch / 1.782 mm

Weight (net): 587.5 lbs / 267 kg

Weight (gross): 597 lbs / 289.5 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

Connected load electric : 37 kW

"Steam" connection: 36 kW

"Hot-air" connection: 36 kW

Mains connection	Breaker Size / (amp draw)	Cable crosssection
3 NAC 400V	3 x 63 A	5 x 10 mm ²
50/60Hz		
Other voltage on request!		

Installation

- Attention: Copper wiring only!
- 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

- Marine version
- Security version/prison version
- 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
- Connection to energy optimising systems "Sicotronic" + Potential free contact for operation indication included
- Special voltages
- Unit with mobile oven rack for bakers
- Mobile with castors
- external signal unit connection
- Control panel protection

Accessories

- GN Containers, Trays, Grids
- Thermocover
- UltraVent® Plus condensation hood with special filter technology
- UltraVent® condensation hood
- KitchenManagement System
- Heat shield for left hand side panel
- Superspike (poultry grids), CombiGrill®
- Mobile oven rack for bakers
- Special Cleaner tablets and care tabs
- Ramp for mobile oven rack
- Lamb and suckling pig spit
- Mobile plate rack
- Signal lamp

Specification

SelfCookingCenter® 5 Senses 201 G (20 x 1/1 GN)

Reference number:



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 integral USB port
- Safety temperature limiter for steam generator and hot-air heating
- VDE approved for unsupervised operation
- Maximum rack height 5 ¼ ft. / 1.60 m
- Integral fan impeller brake

Operation

- 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
- 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-teaching operation, automatically adapts to actual usage
- MyDisplay – Self-configurable, user-specific operating display (images, text, etc.)
- 8.5" TFT color monitor and touch screen with self-explanatory symbols for ease of operation
- 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

- 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
- USB Interface
- High-performance, fresh-steam generator with automatic descaling
- 5 fan air 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.)
- Unit door with rear-ventilated double-glass panel and hinged inner panel
- Mobile oven rack (rail spacing 2 1/2" / 63 mm) with tandem castors, wheel diameter 5" / 125 mm
- Cooking cabinet door with integral sealing mechanism
- 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
- Splash and hose-proof to IPX 5
- Demand-related energy supply by means of modulating, low-noise high-performance blower burner system
- 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
- Handle mount for mobile oven rack

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



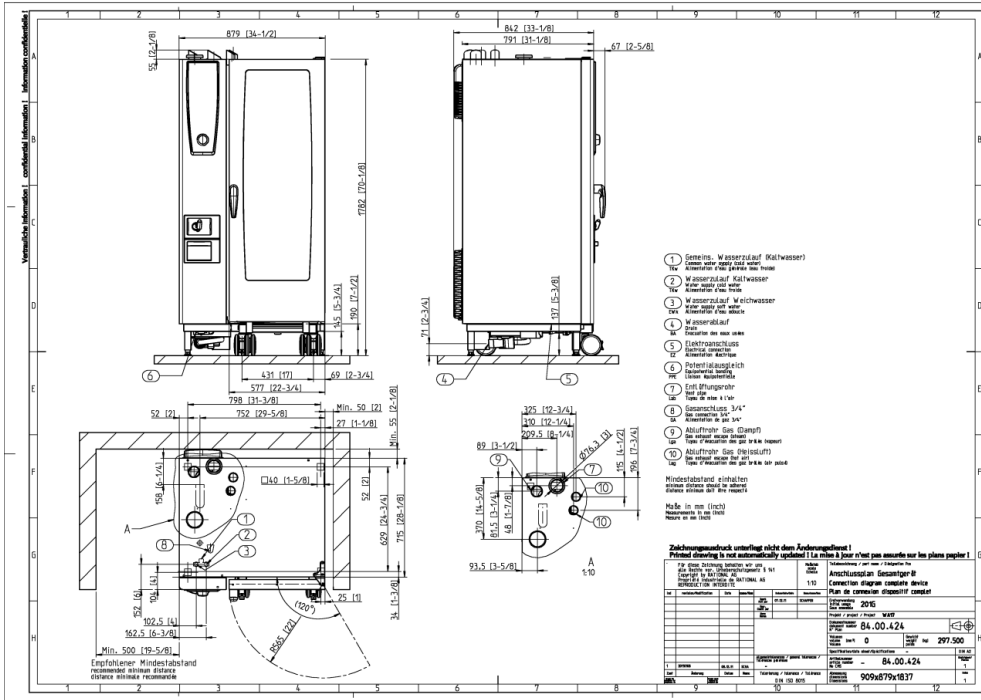
Efficient CareControl recognises soiling and scale and removes it automatically.

Approval/Labels



Planner/Designer:

SelfCookingCenter® 5 Senses 201 G (20 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 3" / 78 mm
8. Gas connection 3/4 NPT
9. Steam burner exhaust pipe
10. Hot-air burner exhaust pipe
11. minimum distance 2" / 50 mm
12. Left side clearance 20" recommended for servicing of unit without the ability to move unit while connected.
13. Measurements in mm (inch)

Technical Info

Lengthwise loading for:	1/1, 1/2, 2/3, 1/3, 2/8 GN
Capacity (GN-container/ grids):	20 x 1/1 GN
Number of meals per day:	150-300
Width:	34 1/2 inch / 879 mm
Depth:	31 1/8 inch / 791 mm
Height:	70 1/4 inch / 1.782 mm
Weight (net):	654.5 lbs / 297.5 kg
Weight (gross):	658 lbs / 320 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 Liquid gas LPG total:	164,000 BTU (44 kW)
Rated thermal load Liquid gas LPG "Steam":	143,000 BTU (38 kW)
Rated thermal load Liquid gas LPG "Hot-air":	164,000 BTU (44 kW)

Rated thermal load natural gas total:	164,000 BTU (44 kW)
Rated thermal load natural gas "Steam":	143,000 BTU (38 kW)
Rated thermal load natural gas "Hot-air":	164,000 BTU (44 kW)
Connected load electric :	0,95 kW
Mains connection	1 NAC 230V 50/60Hz
Breaker Size / (amp draw)	1 x 16 A
Cable crossection	3 x 2,5 mm ²
Other voltage on request!	

Installation

- Attention: Copper wiring only!
- 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
- 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
- Connection to energy optimising systems "Sicotronic" + Potential free contact for operation indication included
- Special voltages
- Unit with mobile oven rack for bakers
- Mobile with castors
- Control panel protection

Accessories

- GN Containers, Trays, Grids
- Thermocover
- KitchenManagement System
- Heat shield for left hand side panel
- Superspikes (poultry grids), CombiGrill®
- Mobile oven rack for bakers
- Special Cleaner tablets and care tabs
- Draft diverter
- Ramp for mobile oven rack
- Lamb and suckling pig spit
- Mobile plate rack

Specification

SelfCookingCenter® 5 Senses 202 E (20 x 2/1 - 40 x 1/1 GN)

Reference number:



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 integral USB port
- Safety temperature limiter for steam generator and hot-air heating
- VDE approved for unsupervised operation
- Maximum rack height 5 ¼ ft. / 1.60 m
- Integral fan impeller brake

Operation

- 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
- 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-teaching operation, automatically adapts to actual usage
- MyDisplay – Self-configurable, user-specific operating display (images, text, etc.)
- 8.5" TFT color monitor and touch screen with self-explanatory symbols for ease of operation
- 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

- 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
- USB Interface
- High-performance, fresh-steam generator with automatic descaling
- 5 fan air 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.)
- Unit door with rear-ventilated double-glass panel and hinged inner panel
- Mobile oven rack (rail spacing 2 1/2" / 63 mm) with tandem castors, wheel diameter 5" / 125 mm
- Cooking cabinet door with integral sealing mechanism
- 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
- Splash and hose-proof to IPX 5
- Demand-related energy supply
- 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
- Handle mount for mobile oven rack

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



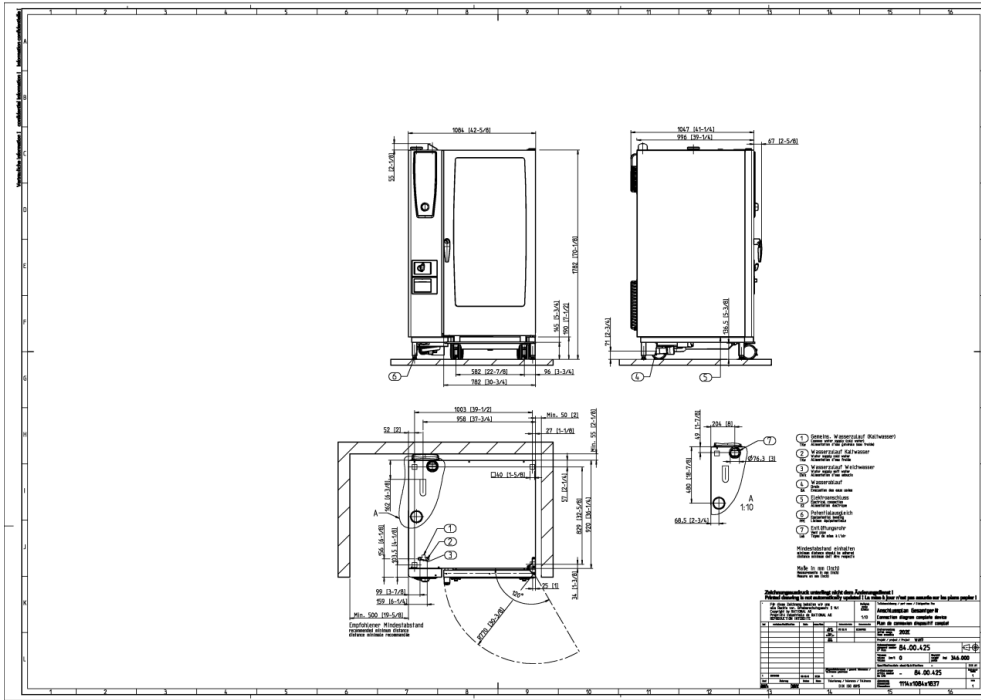
Efficient CareControl recognises soiling and scale and removes it automatically.

Approval/Labels



Planner/Designer:

SelfCookingCenter® 5 Senses 202 E (20 x 2/1 - 40 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 3" / 78 mm
8. minimum distance 2" / 50 mm
9. Measurements in mm (inch)

Technical Info

Lengthwise loading for: 2/1, 1/1 GN
Capacity (GN-container/grids): 20 x 2/1 GN / 40 x 1/1 GN
Number of meals per day: 300-500
Width: 42 5/8 inch / 1.084 mm
Depth: 39 1/4 inch / 996 mm

Height: 70 1/4 inch / 1.782 mm
Weight (net): 761 lbs / 346 kg
Weight (gross): 766 lbs / 372.5 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

Connected load electric : 65,5 kW
"Steam" connection: 54 kW
"Hot-air" connection: 64,2 kW

Mains connection	Breaker Size / (amp draw)	Cable crosssection
3 NAC 400V	3 x 100 A	5 x 25 mm ²
50/60Hz		
Other voltage on request!		

Installation

- Attention: Copper wiring only!
- 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

- Marine version
- Security version/prison version
- 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
- Connection to energy optimising systems "Sicotronic" + Potential free contact for operation indication included
- Special voltages
- Mobile with castors
- external signal unit connection
- Control panel protection

Accessories

- GN Containers, Trays, Grids
- Thermocover
- KitchenManagement System
- Heat shield for left hand side panel
- Superspike (poultry grids), CombiGrill®
- Special Cleaner tablets and care tabs
- Ramp for mobile oven rack
- Lamb and suckling pig spit
- Mobile plate rack
- Signal lamp

Specification

SelfCookingCenter® 5 Senses 202 G (20 x 2/1 - 40 x 1/1 GN)

Reference number:



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 integral USB port
- Safety temperature limiter for steam generator and hot-air heating
- VDE approved for unsupervised operation
- Maximum rack height 5 ¼ ft. / 1.60 m
- Integral fan impeller brake

Operation

- 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
- 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-teaching operation, automatically adapts to actual usage
- MyDisplay – Self-configurable, user-specific operating display (images, text, etc.)
- 8.5" TFT color monitor and touch screen with self-explanatory symbols for ease of operation
- 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

- 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
- USB Interface
- High-performance, fresh-steam generator with automatic descaling
- 5 fan air 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.)
- Unit door with rear-ventilated double-glass panel and hinged inner panel
- Mobile oven rack (rail spacing 2 1/2" / 63 mm) with tandem castors, wheel diameter 5" / 125 mm
- Cooking cabinet door with integral sealing mechanism
- 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
- Splash and hose-proof to IPX 5
- Demand-related energy supply by means of modulating, low-noise high-performance blower burner system
- 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
- Handle mount for mobile oven rack

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



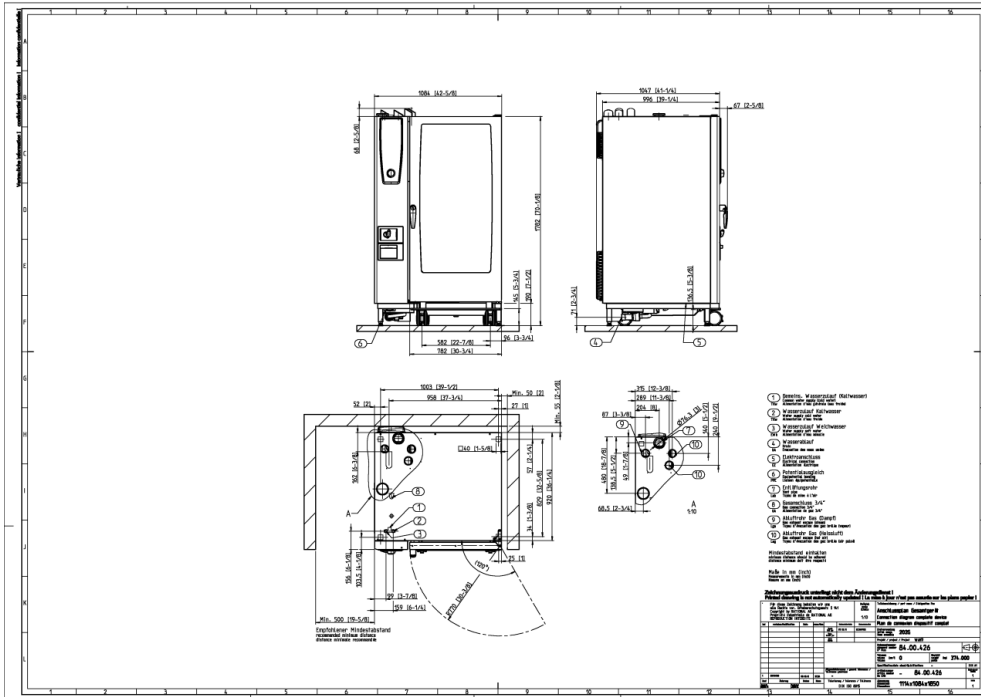
Efficient CareControl recognises soiling and scale and removes it automatically.

Approval/Labels



Planner/Designer:

SelfCookingCenter® 5 Senses 202 G (20 x 2/1 - 40 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 3" / 78 mm
8. Gas connection 3/4 NPT
9. Steam burner exhaust pipe
10. Hot-air burner exhaust pipe
11. minimum distance 2" / 50 mm
12. Left side clearance 20" recommended for servicing of unit without the ability to move unit while connected.
13. Measurements in mm (inch)

Technical Info

Lengthwise loading for: 2/1, 1/1 GN
Capacity (GN-container/grids): 20 x 2/1 GN / 40 x 1/1 GN
Number of meals per day: 300-500
Width: 42 5/8 inch / 1.084 mm
Depth: 39 1/4 inch / 996 mm
Height: 70 1/4 inch / 1.782 mm
Weight (net): 823 lbs / 374 kg
Weight (gross): 851 lbs / 400.5 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 Liquid gas LPG total: 336,000 BTU (90 kW)
Rated thermal load Liquid gas LPG "Steam": 191,000 BTU (51 kW)
Rated thermal load Liquid gas LPG "Hot-air": 336,000 BTU (90 kW)

Rated thermal load natural gas total: 336,000 BTU (90 kW)
Rated thermal load natural gas "Steam": 191,000 BTU (51 kW)
Rated thermal load natural gas "Hot-air": 336,000 BTU (90 kW)
Connected load electric : 1,6 kW

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

Other voltage on request!

Installation

- Attention: Copper wiring only!
- 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
- 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
- Connection to energy optimising systems "Sicotronic" + Potential free contact for operation indication included
- Special voltages
- Mobile with castors
- Control panel protection

Accessories

- GN Containers, Trays, Grids
- Thermocover
- KitchenManagement System
- Heat shield for left hand side panel
- Superspike (poultry grids), CombiGrill®
- Special Cleaner tablets and care tabs
- Draft diverter with silencer
- Ramp for mobile oven rack
- Lamb and suckling pig spit
- Mobile plate rack

Specification

CombiMaster® Plus 61 E (6x 1/1 GN)

reference number:



Climate management - humidity measurement, 5-stage setting and regulation

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

Description

- 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

- HACCP data output and software update via integral USB port
- Safety temperature limiter for steam generator and hot air heating.
- VDE approved for unsupervised operation
- Maximum rack height 5 ¼ ft. (1.60 m) when original stand used
- Integral fan impeller brake
- Door handle with right/left and slam function

Operation

- Control lever for cooking modes, temperature, core temperature and time setting
- Self-lighting display, visible from a distance
- Clear control panel with pictograms

Cleaning, care and operational safety

- Manual cleaning program
- Diagnostic system with automatic service notices display
- Menu-guided descaling program

Features

- Interface USB
- Probe for core temperature measurement
- Individual programming of 50 cooking programs each with up to 6 steps
- 5 air speeds, programmable
- Integral, maintenance-free grease extraction system with no additional grease filter
- Cool down function for fast cabinet fan cooling
- High-performance fresh steam generator
- Automatic adaptation to the installation location (height, climate, etc.)
- Unit door with rear-ventilated double glass panel and hinged inner pane
- Seamless hygienic cooking cabinet with rounded corners, cabinet with splash guard - stops water spilling out
- Removable, swivelling grid shelves (distance between rails 68 mm)
- Material inside and out DIN 1.4301 stainless steel
- Separate solenoid valves for normal and softened water
- Fixed waste water connection conforming to SVGW requirements is permitted
- Splash- and hose-proof to IPX 5
- Demand-related energy supply
- Automatic, active rinsing and drainage of steam generator by pump
- Lengthwise loading for accessories
- Temperature unit adjustable in °C or °F
- Height-adjustable feet
- Airflow optimised cooking cabinet

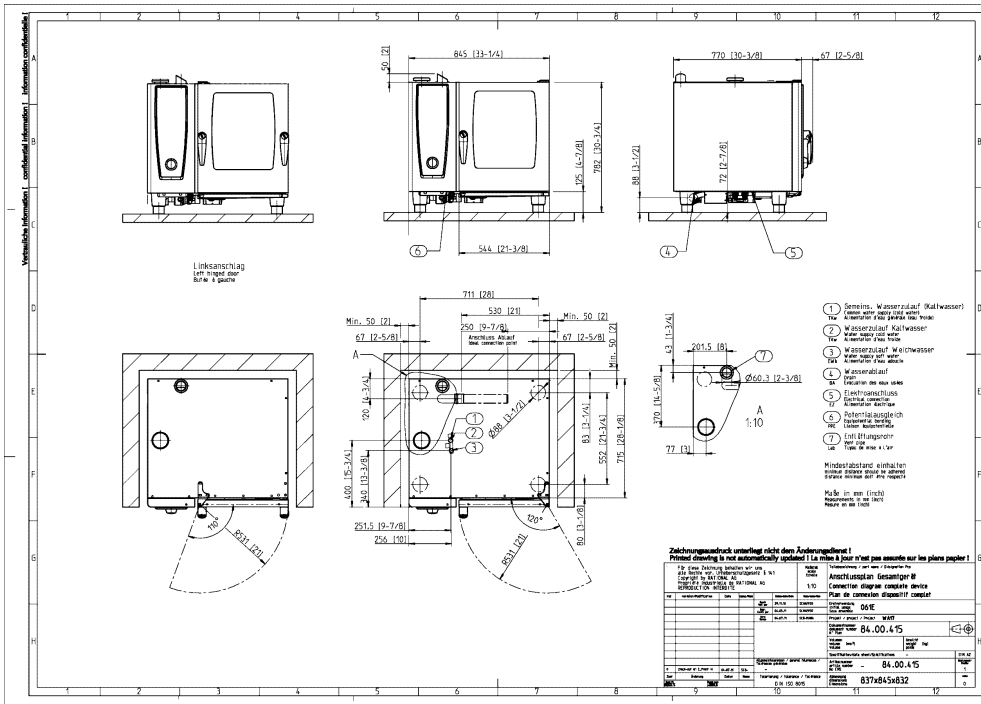
Approvals



Planner:

Specification/Data sheet

SelfCookingCenter® whiteefficiency® 61 E (6x 1/1 GN)



1. Common water supply (cold water)
2. Water supply cold water
3. Water supply soft or hot water
4. Water drain
5. Electrical connection
6. Equipotential bonding
7. Vent pipe DN 60
11. minimum distance 50 mm
13. Measurements in mm (inch)

Technical Info

Capacity (GN-container/grids):	6 x 1/1 GN	Water drain:	DN 50 mm	Mains connection	Fuse protection	Cable cross-section
Lengthwise loading for:	1/1, 1/2, 2/3, 1/3, 2/8 GN	Connected load:	11 kW	3NAC400	3 x 16 A	5 x 2,5 mm ²
Number of meals per day:	30-80	"Steam" connection:	9 kW	V 50/60Hz		
Width:	847 mm	"Hot air" connection:	10,3 kW	Other voltages on request		
Depth:	771 mm	Weight (Net):	110 kg			
height:	757 mm	Weight (Gross):	117 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					

Installation

- The left-hand gap must be a minimum of 350 mm if heat sources are acting on the left side of the unit.
- Installations must comply with all local electrical, plumbing and ventilation codes

Options

- Marine version
- Security version/prison version
- left hinged
- Sous-Vide core temperature probe
- Integrated fat drain
- Interface Ethernet
- Potential free contact for operation indication included
- Safety door lock
- Externally attached core temperature probe
- Mobile oven rack
- Lockable control panel
- Connection to energy optimising systems "Sicotronic" + Potential free contact for operation indication included
- Special voltages
- Unit with special hinging rack for bakers or butchers

Accessories

- Gastronorm, Containers, Trays, Grids
- Stands / Cabinets
- Thermocover
- Transport trolley
- Exhaust hood
- UltraVent® Plus condensation hood with special filter technology.
- UltraVent® condensation hood
- Combi-Duo kits for 2 units one on top of the other
- KitchenManagement System
- Heat shield for left hand side panel
- Superspike (poultry grids), CombiGrill®
- Mobile oven rack and hinging rack for bakers
- Hinging rack for bakers or butchers
- Special Cleaner tablets and care tabs
- Grease drip container
- Mobile plate rack

RATIONAL-UK

Unit 4, Titan Court, Portenwey Business Park, Luton GB-Bedfordshire LU4 8EF; Phone +44-15 82-48 03 88; Fax +44-15 82-48 50 01

Visit us on the internet: www.rational-online.com

We reserve the right to make technical improvements

Specification

CombiMaster® Plus 61 G (6x 1/1 GN)

reference number:



Climate management - humidity measurement, 5-stage setting and regulation

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

Description

- 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

- HACCP data output and software update via integral USB port
- Safety temperature limiter for steam generator and hot air heating.
- VDE approved for unsupervised operation
- Maximum rack height 5 ¼ ft. (1.60 m) when original stand used
- Integral fan impeller brake
- Door handle with right/left and slam function

Operation

- Control lever for cooking modes, temperature, core temperature and time setting
- Self-lighting display, visible from a distance
- Clear control panel with pictograms

Cleaning, care and operational safety

- Manual cleaning program
- Diagnostic system with automatic service notices display
- Menu-guided descaling program

Features

- Interface USB
- Probe for core temperature measurement
- Individual programming of 50 cooking programs each with up to 6 steps
- 5 air speeds, programmable
- Integral, maintenance-free grease extraction system with no additional grease filter
- Cool down function for fast cabinet fan cooling
- High-performance fresh steam generator
- High-performance fresh steam generator
- Automatic adaptation to the installation location (height, climate, etc.)
- Unit door with rear-ventilated double glass panel and hinged inner pane
- Seamless hygienic cooking cabinet with rounded corners, cabinet with splash guard - stops water spilling out
- Removable, swivelling grid shelves (distance between rails 68 mm)
- Material inside and out DIN 1.4301 stainless steel
- Separate solenoid valves for normal and softened water
- Fixed waste water connection conforming to SVGW requirements is permitted
- Splash- and hose-proof to IPX 5
- Demand-related energy supply by means of modulating, low-noise high-performance blower burner system
- Automatic, active rinsing and drainage of steam generator by pump
- Lengthwise loading for accessories
- Temperature unit adjustable in °C or °F
- Height-adjustable feet
- Airflow optimised cooking cabinet

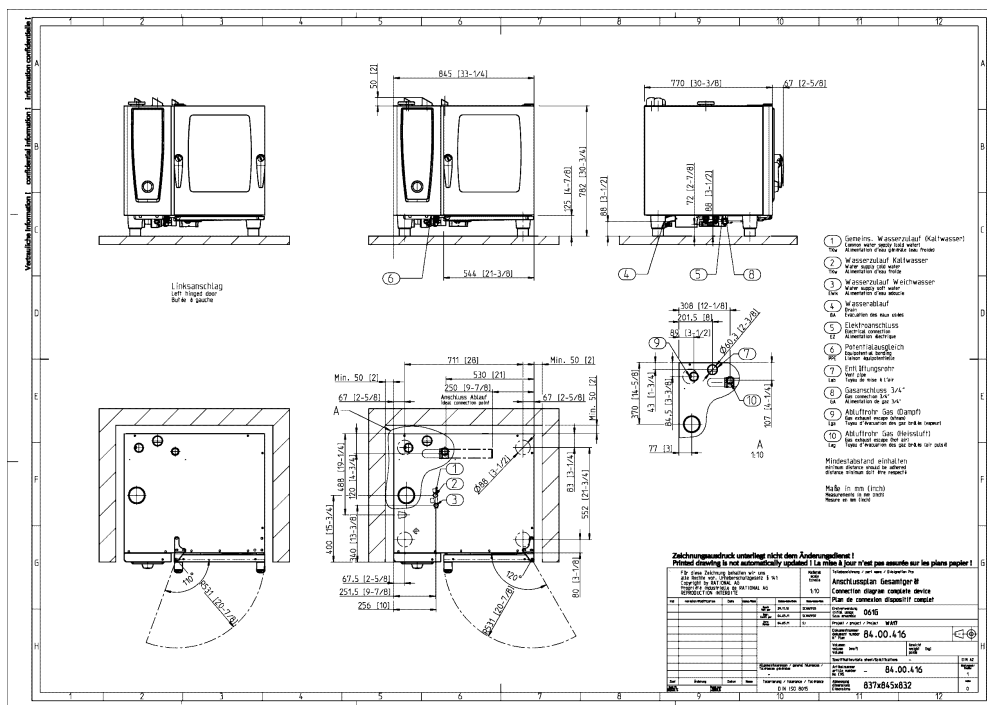
Approvals



Planner:

Specification/Data sheet

CombiMaster® Plus 61 G (6x 1/1 GN)



1. Common water supply (cold water)
2. Water supply cold water
3. Water supply soft or hot water
4. Water drain
5. Electrical connection
6. Equipotential bonding
7. Vent pipe DN 60
8. Gas connection 3/4"
9. Gas exhaust escape (steam)
10. Gas exhaust escape (hot air)
11. minimum distance 50 mm
13. Measurements in mm (inch)

Technical Info

Capacity (GN-container/grids):	6 x 1/1 GN	Water drain:	DN 50 mm	Mains connection	Fuse protection	Cable cross-section
Lengthwise loading for:	1/1, 1/2, 2/3, 1/3, 2/8 GN	Connected load:	0,3 kW	1NAC230	1 x 16 A	3 x 2,5 mm ²
Number of meals per day:	30-80	Weight (Net):	121 kg	V 50/60Hz		
Width:	847 mm	Weight (Gross):	129 kg	Other voltages on request		
Depth:	771 mm	Gas supply/connection:	3/4"	Rated thermal load Liquid gas LPG total:	Rated thermal load Liquid gas LPG "Steam":	13 kW
height:	757 mm	Exhaust gas duct:	A3, B13, B23	Rated thermal load Liquid gas LPG "Hot air":	Rated thermal load natural gas total:	12 kW
Height incl. gas draft diverter:	996 mm			Rated thermal load natural gas "Steam":	Rated thermal load natural gas "Hot air":	13 kW
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					

Installation

- The left-hand gap must be a minimum of 350 mm if heat sources are acting on the left side of the unit.
- Installations must comply with all local electrical, plumbing and ventilation codes

Options

- Security version/prison version
- left hinged
- Sous-Vide core temperature probe
- Interface Ethernet
- Potential free contact for operation indication included
- Safety door lock
- Externally attached core temperature probe
- Mobile oven rack
- Hand shower with automatic retracting system
- Lockable control panel
- Connection to energy optimising systems "Sicotronic" + Potential free contact for operation indication included
- Special voltages
- Unit with special hinging rack for bakers or butchers

Accessories

- Gastronorm, Containers, Trays, Grids
- Stands / Cabinets
- Thermocover
- Transport trolley
- Exhaust hood
- UltraVent® condensation hood
- Combi-Duo kits for 2 units one on top of the other
- KitchenManagement System
- Heat shield for left hand side panel
- Superspike (poultry grids), CombiGrill®
- Mobile oven rack and hinging rack for bakers
- Hinging rack for bakers or butchers
- Special Cleaner and Grill Cleaner
- draft diverter
- Grease drip container
- Mobile plate rack

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Specification

CombiMaster® Plus 62 E (6x2/1-12x1/1 GN)

reference number:



Climate management - humidity measurement, 5-stage setting and regulation

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

Description

- 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

- HACCP data output and software update via integral USB port
- Safety temperature limiter for steam generator and hot air heating.
- VDE approved for unsupervised operation
- Maximum rack height 5 ¼ ft. (1.60 m) when original stand used
- Integral fan impeller brake
- Door handle with right/left and slam function

Operation

- Control lever for cooking modes, temperature, core temperature and time setting
- Self-lighting display, visible from a distance
- Clear control panel with pictograms

Cleaning, care and operational safety

- Manual cleaning program
- Diagnostic system with automatic service notices display
- Menu-guided descaling program

Features

- Interface USB
- Probe for core temperature measurement
- Individual programming of 50 cooking programs each with up to 6 steps
- 5 air speeds, programmable
- Integral, maintenance-free grease extraction system with no additional grease filter
- Cool down function for fast cabinet fan cooling
- High-performance fresh steam generator
- Automatic adaptation to the installation location (height, climate, etc.)
- Unit door with rear-ventilated double glass panel and hinged inner pane
- Seamless hygienic cooking cabinet with rounded corners, cabinet with splash guard - stops water spilling out
- Removable, swivelling grid shelves (distance between rails 68 mm)
- Material inside and out DIN 1.4301 stainless steel
- Separate solenoid valves for normal and softened water
- Fixed waste water connection conforming to SVGW requirements is permitted
- Splash- and hose-proof to IPX 5
- Demand-related energy supply
- Automatic, active rinsing and drainage of steam generator by pump
- Lengthwise loading for 2/1, 1/1 GN accessories
- Temperature unit adjustable in °C or °F
- Height-adjustable feet
- Airflow optimised cooking cabinet

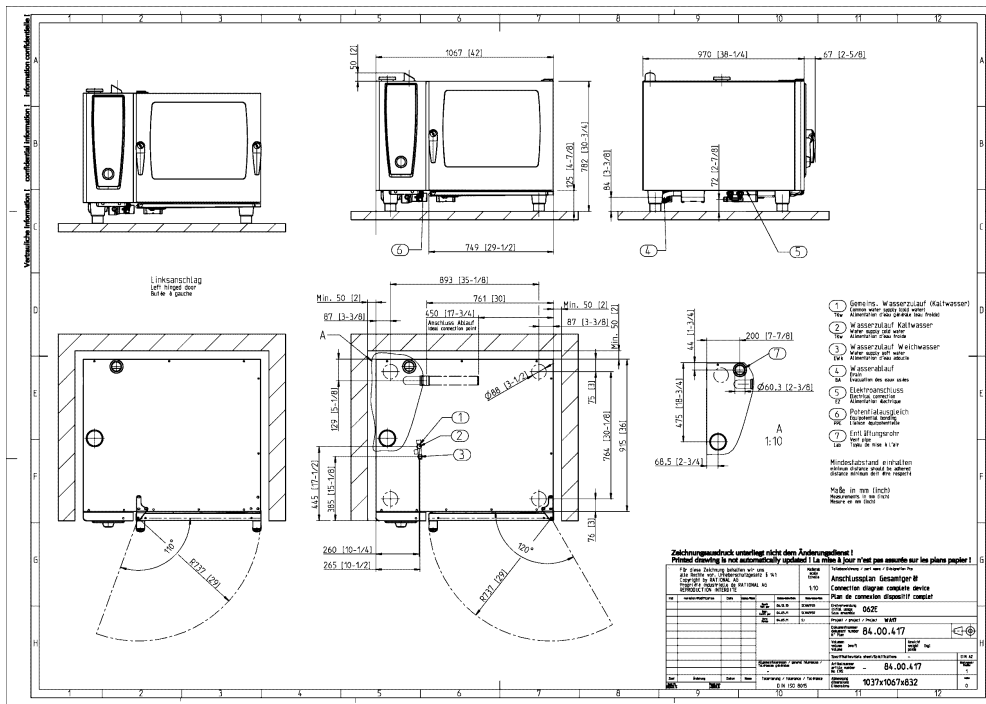
Approvals



Planner:

Specification/Data sheet

CombiMaster® Plus 62 E (6x2/1-12x1/1 GN)



1. Common water supply (cold water)
2. Water supply cold water
3. Water supply soft or hot water
4. Water drain
5. Electrical connection
6. Equipotential bonding
7. Vent pipe DN 60
11. minimum distance 50 mm
13. Measurements in mm (inch)

Technical Info

Capacity (GN-container/grids):	6 x 2/1 GN / 12 x 1/1 GN	Water drain:	DN 50 mm	Mains connection	Fuse protection	Cable cross-section
Lengthwise loading for:	2/1, 1/1 GN	Connected load:	22,3 kW	3NAC400	3 x 32 A	5 x 4 mm ²
Number of meals per day:	60-160	"Steam" connection:	18 kW	V 50/60Hz		
Width:	1.069 mm	"Hot air" connection:	21,8 kW	Other voltages on request		
Depth:	971 mm	Weight (Net):	133 kg			
height:	757 mm	Weight (Gross):	142,5 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					

Installation

- The left-hand gap must be a minimum of 350 mm if heat sources are acting on the left side of the unit.
- Installations must comply with all local electrical, plumbing and ventilation codes

Options

- Marine version
- Security version/prison version
- left hinged
- Sous-Vide core temperature probe
- Interface Ethernet
- Potential free contact for operation indication included
- Safety door lock
- Externally attached core temperature probe
- Mobile oven rack
- Hand shower with automatic retracting system
- Lockable control panel
- Connection to energy optimising systems "Sicotronic" + Potential free contact for operation indication included
- Special voltages

Accessories

- Gastronorm, Containers, Trays, Grids
- Stands / Cabinets
- Thermocover
- Transport trolley
- Exhaust hood
- UltraVent® Plus condensation hood with special filter technology.
- UltraVent® condensation hood
- Combi-Duo kits for 2 units one on top of the other
- KitchenManagement System
- Heat shield for left hand side panel
- Superspike (poultry grids), CombiGrill®
- Special Cleaner and Grill Cleaner
- Grease drip container
- Mobile plate rack

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Specification

CombiMaster® Plus 62 G (6x2/1-12x1/1 GN)

reference number:



Climate management - humidity measurement, 5-stage setting and regulation

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

Description

- 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

- HACCP data output and software update via integral USB port
- Safety temperature limiter for steam generator and hot air heating.
- VDE approved for unsupervised operation
- Maximum rack height 5 ¼ ft. (1.60 m) when original stand used
- Integral fan impeller brake
- Door handle with right/left and slam function

Operation

- Control lever for cooking modes, temperature, core temperature and time setting
- Self-lighting display, visible from a distance
- Clear control panel with pictograms

Cleaning, care and operational safety

- Manual cleaning program
- Diagnostic system with automatic service notices display
- Menu-guided descaling program

Features

- Interface USB
- Probe for core temperature measurement
- Individual programming of 50 cooking programs each with up to 6 steps
- 5 air speeds, programmable
- Integral, maintenance-free grease extraction system with no additional grease filter
- Cool down function for fast cabinet fan cooling
- High-performance fresh steam generator
- High-performance fresh steam generator
- Automatic adaptation to the installation location (height, climate, etc.)
- Unit door with rear-ventilated double glass panel and hinged inner pane
- Seamless hygienic cooking cabinet with rounded corners, cabinet with splash guard - stops water spilling out
- Removable, swivelling grid shelves (distance between rails 68 mm)
- Material inside and out DIN 1.4301 stainless steel
- Separate solenoid valves for normal and softened water
- Fixed waste water connection conforming to SVGW requirements is permitted
- Splash- and hose-proof to IPX 5
- Demand-related energy supply by means of modulating, low-noise high-performance blower burner system
- Automatic, active rinsing and drainage of steam generator by pump
- Lengthwise loading for 2/1, 1/1 GN accessories
- Temperature unit adjustable in °C or °F
- Height-adjustable feet
- Airflow optimised cooking cabinet

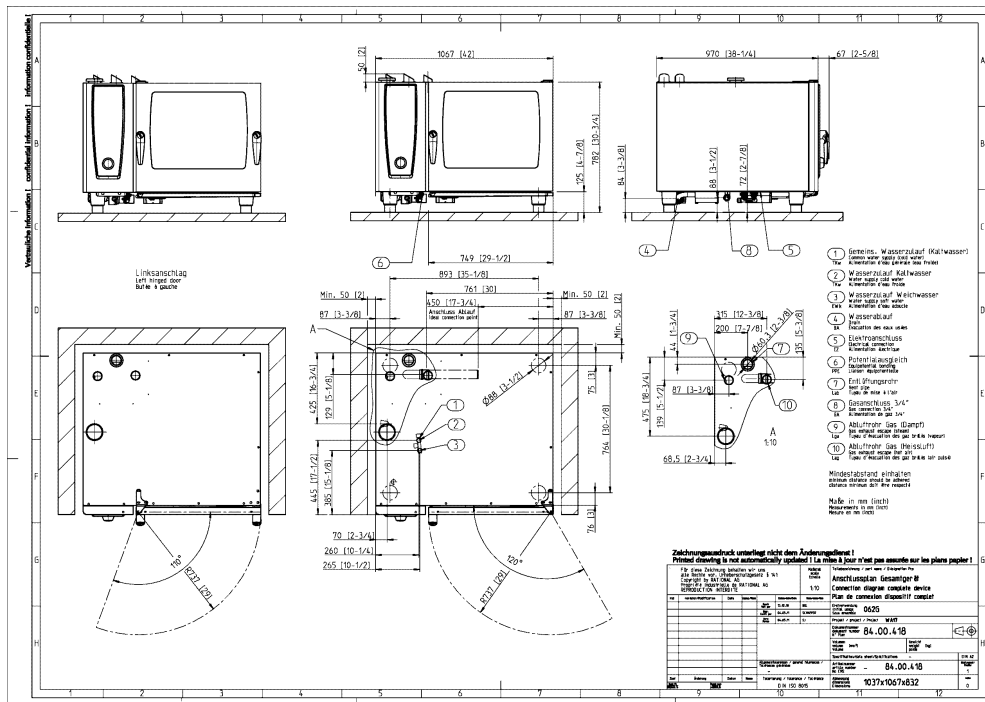
Approvals



Planner:

Specification/Data sheet

CombiMaster® Plus 62 G (6x2/1-12x1/1 GN)



1. Common water supply (cold water)
2. Water supply cold water
3. Water supply soft or hot water
4. Water drain
5. Electrical connection
6. Equipotential bonding
7. Vent pipe DN 60
8. Gas connection 3/4"
9. Gas exhaust escape (steam)
10. Gas exhaust escape (hot air)
11. minimum distance 50 mm
13. Measurements in mm (inch)

Technical Info

Capacity (GN-container/grids):	6 x 2/1 GN / 12 x 1/1 GN	Water drain:	DN 50 mm	Mains connection	Fuse protection	Cable cross-section
Lengthwise loading for:	2/1, 1/1 GN	Connected load:	0,4 kW	1NAC230	1 x 16 A	3 x 2,5 mm ²
Number of meals per day:	60-160	Weight (Net):	158,5 kg	V 50/60Hz		
Width:	1.069 mm	Weight (Gross):	168 kg	Other voltages on request		
Depth:	971 mm	Gas supply/connection:	3/4"	Rated thermal load Liquid gas LPG total:	Liquid gas	28 kW
height:	757 mm	Exhaust gas duct:	A3, B13, B23	Rated thermal load Liquid gas LPG "Steam":	Liquid gas	21 kW
Height incl. gas draft diverter:	996 mm			Rated thermal load Liquid gas LPG "Hot air":	Liquid gas	28 kW
Water connection (pressure hose):	3/4" / d 1/2"			Rated thermal load natural gas total:	natural gas	28 kW
Water pressure (Flow pressure):	150-600 kPa / 0,15-0,6 Mpa / 1,5 - 6 bar			Rated thermal load natural gas "Steam":	natural gas	21 kW
				Rated thermal load natural gas "Hot air":	natural gas	28 kW

Installation

- The left-hand gap must be a minimum of 350 mm if heat sources are acting on the left side of the unit.
- Installations must comply with all local electrical, plumbing and ventilation codes

Options

- Security version/prison version
- left hinged
- Sous-Vide core temperature probe
- Interface Ethernet
- Potential free contact for operation indication included
- Safety door lock
- Externally attached core temperature probe
- Mobile oven rack
- Hand shower with automatic retracting system
- Lockable control panel
- Connection to energy optimising systems "Sicotronic" + Potential free contact for operation indication included
- Special voltages

Accessories

- Gastronorm, Containers, Trays, Grids
- Stands / Cabinets
- Thermocover
- Transport trolley
- Combi-Duo kits for 2 units one on top of the other
- KitchenManagement System
- Heat shield for left hand side panel
- Superspike (poultry grids), CombiGrill®
- Special Cleaner and Grill Cleaner
- draft diverter
- Grease drip container
- Mobile plate rack
- Draft diverter

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Specification

CombiMaster® Plus 101 E (10x 1/1 GN)

reference number:



Climate management - humidity measurement, 5-stage setting and regulation

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

Description

- 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

- HACCP data output and software update via integral USB port
- Safety temperature limiter for steam generator and hot air heating.
- VDE approved for unsupervised operation
- Maximum rack height 5 ¼ ft. (1.60 m) when original stand used
- Integral fan impeller brake
- Door handle with right/left and slam function

Operation

- Control lever for cooking modes, temperature, core temperature and time setting
- Self-lighting display, visible from a distance
- Clear control panel with pictograms

Cleaning, care and operational safety

- Manual cleaning program
- Diagnostic system with automatic service notices display
- Menu-guided descaling program

Features

- Interface USB
- Probe for core temperature measurement
- Individual programming of 50 cooking programs each with up to 6 steps
- 5 air speeds, programmable
- Integral, maintenance-free grease extraction system with no additional grease filter
- Cool down function for fast cabinet fan cooling
- High-performance fresh steam generator
- Automatic adaptation to the installation location (height, climate, etc.)
- Unit door with rear-ventilated double glass panel and hinged inner pane
- Seamless hygienic cooking cabinet with rounded corners, cabinet with splash guard - stops water spilling out
- Removable, swivelling grid shelves (distance between rails 68 mm)
- Material inside and out DIN 1.4301 stainless steel
- Separate solenoid valves for normal and softened water
- Fixed waste water connection conforming to SVGW requirements is permitted
- Splash- and hose-proof to IPX 5
- Demand-related energy supply
- Automatic, active rinsing and drainage of steam generator by pump
- Lengthwise loading for accessories
- Temperature unit adjustable in °C or °F
- Height-adjustable feet
- Airflow optimised cooking cabinet

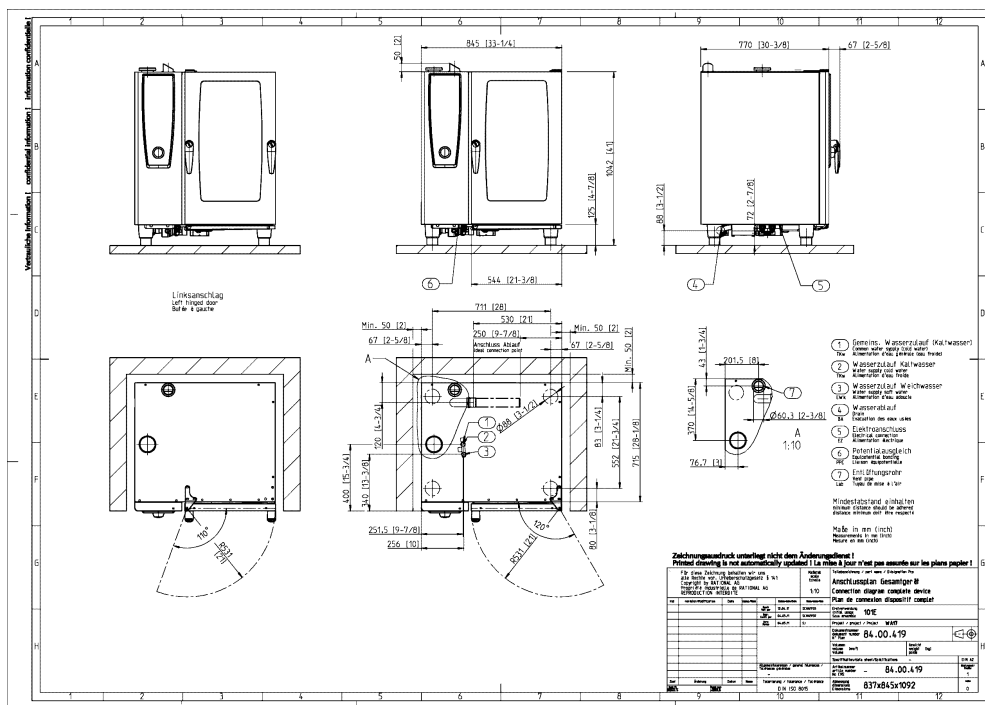
Approvals



Planner:

Specification/Data sheet

CombiMaster® Plus 101 E (10x 1/1 GN)



1. Common water supply (cold water)
2. Water supply cold water
3. Water supply soft or hot water
4. Water drain
5. Electrical connection
6. Equipotential bonding
7. Vent pipe DN 60
11. minimum distance 50 mm
13. Measurements in mm (inch)

Technical Info

Capacity (GN-container/grids):	10 x 1/1 GN	Water drain:	DN 50 mm	Mains connection	Fuse protection	Cable cross-section
Lengthwise loading for:	1/1, 1/2, 2/3, 1/3, 2/8 GN	Connected load:	18,6 kW	3NAC400	3 x 32 A	5 x 4 mm ²
Number of meals per day:	80-150	"Steam" connection:	18 kW	V 50/60Hz		
Width:	847 mm	"Hot air" connection:	18 kW	Other voltages on request		
Depth:	771 mm	Weight (Net):	124,5 kg			
height:	1.017 mm	Weight (Gross):	133 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					

Installation

- The left-hand gap must be a minimum of 350 mm if heat sources are acting on the left side of the unit.
- Installations must comply with all local electrical, plumbing and ventilation codes

Options

- Marine version
- Security version/prison version
- left hinged
- Sous-Vide core temperature probe
- Interface Ethernet
- Potential free contact for operation indication included
- Safety door lock
- Externally attached core temperature probe
- Mobile oven rack
- Hand shower with automatic retracting system
- Lockable control panel
- Connection to energy optimising systems "Sicotronic" + Potential free contact for operation indication included
- Special voltages
- Unit with special hinging rack for bakers or butchers

Accessories

- Gastronorm, Containers, Trays, Grids
- Stands / Cabinets
- Thermocover
- Transport trolley
- Exhaust hood
- UltraVent® Plus condensation hood with special filter technology.
- UltraVent® condensation hood
- Combi-Duo kits for 2 units one on top of the other
- KitchenManagement System
- Heat shield for left hand side panel
- Superspike (poultry grids), CombiGrill®
- Mobile oven rack and hinging rack for bakers
- Hinging rack for bakers or butchers
- Special Cleaner and Grill Cleaner
- Grease drip container
- Mobile plate rack

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Specification

CombiMaster® Plus 101 G (10x 1/1 GN)

reference number:



Climate management - humidity measurement, 5-stage setting and regulation

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

Description

- 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

- HACCP data output and software update via integral USB port
- Safety temperature limiter for steam generator and hot air heating.
- VDE approved for unsupervised operation
- Maximum rack height 5 ¼ ft. (1.60 m) when original stand used
- Integral fan impeller brake
- Door handle with right/left and slam function

Operation

- Control lever for cooking modes, temperature, core temperature and time setting
- Self-lighting display, visible from a distance
- Clear control panel with pictograms

Cleaning, care and operational safety

- Manual cleaning program
- Diagnostic system with automatic service notices display
- Menu-guided descaling program

Features

- Interface USB
- Probe for core temperature measurement
- Individual programming of 50 cooking programs each with up to 6 steps
- 5 air speeds, programmable
- Integral, maintenance-free grease extraction system with no additional grease filter
- Cool down function for fast cabinet fan cooling
- High-performance fresh steam generator
- High-performance fresh steam generator
- Automatic adaptation to the installation location (height, climate, etc.)
- Unit door with rear-ventilated double glass panel and hinged inner pane
- Seamless hygienic cooking cabinet with rounded corners, cabinet with splash guard - stops water spilling out
- Removable, swivelling grid shelves (distance between rails 68 mm)
- Material inside and out DIN 1.4301 stainless steel
- Separate solenoid valves for normal and softened water
- Fixed waste water connection conforming to SVGW requirements is permitted
- Splash- and hose-proof to IPX 5
- Demand-related energy supply by means of modulating, low-noise high-performance blower burner system
- Automatic, active rinsing and drainage of steam generator by pump
- Lengthwise loading for accessories
- Temperature unit adjustable in °C or °F
- Height-adjustable feet
- Airflow optimised cooking cabinet

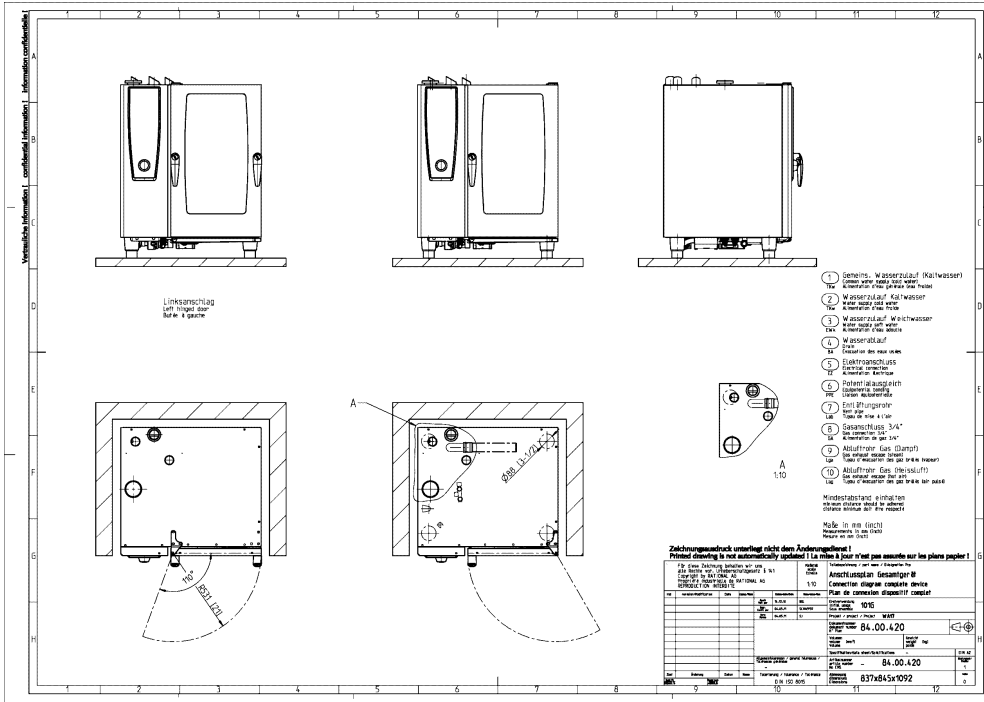
Approvals



Planner:

Specification/Data sheet

CombiMaster® Plus 101 G (10x 1/1 GN)



1. Common water supply (cold water)
2. Water supply cold water
3. Water supply soft or hot water
4. Water drain
5. Electrical connection
6. Equipotential bonding
7. Vent pipe DN 60
8. Gas connection 3/4"
9. Gas exhaust escape (steam)
10. Gas exhaust escape (hot air)
11. minimum distance 50 mm
13. Measurements in mm (inch)

Technical Info

Capacity (GN-container/grids):	10 x 1/1 GN	Water drain:	DN 50 mm	Mains connection	Fuse protection	Cable cross-section
Lengthwise loading for:	1/1, 1/2, 2/3, 1/3, 2/8 GN	Connected load:	0,39 kW	1NAC230	1 x 16 A	3 x 2,5 mm ²
Number of meals per day:	80-150	Weight (Net):	148 kg	V 50/60Hz		
Width:	847 mm	Weight (Gross):	157 kg	Other voltages on request		
Depth:	771 mm	Gas supply/connection:	3/4"	Rated thermal load Liquid gas LPG total:	Liquid gas	22 kW
height:	1.017 mm	Exhaust gas duct:	A3, B13, B23	Rated thermal load Liquid gas LPG "Steam":	Liquid gas	20 kW
Height incl. gas draft diverter:	1.256 mm			Rated thermal load Liquid gas LPG "Hot air":	Liquid gas	22 kW
Water connection (pressure hose):	3/4" / d 1/2"			Rated thermal load natural gas total:	Natural gas	22 kW
Water pressure (Flow pressure):	150-600 kPa / 0,15-0,6 Mpa / 1,5 - 6 bar			Rated thermal load natural gas "Steam":	Natural gas	20 kW
				Rated thermal load natural gas "Hot air":	Natural gas	22 kW

Installation

- The left-hand gap must be a minimum of 350 mm if heat sources are acting on the left side of the unit.
- Installations must comply with all local electrical, plumbing and ventilation codes

Options

- Security version/prison version
- left hinged
- Sous-Vide core temperature probe
- Interface Ethernet
- Potential free contact for operation indication included
- Safety door lock
- Externally attached core temperature probe
- Mobile oven rack
- Hand shower with automatic retracting system
- Lockable control panel
- Connection to energy optimising systems "Sicotronic" + Potential free contact for operation indication included
- Special voltages
- Unit with special hinging rack for bakers or butchers

Accessories

- Gastronorm, Containers, Trays, Grids
- Stands / Cabinets
- Thermocover
- Transport trolley
- Exhaust hood
- UltraVent® condensation hood
- Combi-Duo kits for 2 units one on top of the other
- KitchenManagement System
- Heat shield for left hand side panel
- Superspike (poultry grids), CombiGrill®
- Mobile oven rack and hinging rack for bakers
- Hinging rack for bakers or butchers
- Special Cleaner and Grill Cleaner
- draft diverter
- Grease drip container
- Mobile plate rack

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Specification

CombiMaster® Plus 102 E (10x2/1-20x1/1 GN)

reference number:



Climate management - humidity measurement, 5-stage setting and regulation

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

Description

- 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

- HACCP data output and software update via integral USB port
- Safety temperature limiter for steam generator and hot air heating.
- VDE approved for unsupervised operation
- Maximum rack height 5 ¼ ft. (1.60 m) when original stand used
- Integral fan impeller brake
- Door handle with right/left and slam function

Operation

- Control lever for cooking modes, temperature, core temperature and time setting
- Self-lighting display, visible from a distance
- Clear control panel with pictograms

Cleaning, care and operational safety

- Manual cleaning program
- Diagnostic system with automatic service notices display
- Menu-guided descaling program

Features

- Interface USB
- Probe for core temperature measurement
- Individual programming of 50 cooking programs each with up to 6 steps
- 5 air speeds, programmable
- Integral, maintenance-free grease extraction system with no additional grease filter
- Cool down function for fast cabinet fan cooling
- High-performance fresh steam generator
- Automatic adaptation to the installation location (height, climate, etc.)
- Unit door with rear-ventilated double glass panel and hinged inner pane
- Seamless hygienic cooking cabinet with rounded corners, cabinet with splash guard - stops water spilling out
- Removable, swivelling grid shelves (distance between rails 68 mm)
- Material inside and out DIN 1.4301 stainless steel
- Separate solenoid valves for normal and softened water
- Fixed waste water connection conforming to SVGW requirements is permitted
- Splash- and hose-proof to IPX 5
- Demand-related energy supply
- Automatic, active rinsing and drainage of steam generator by pump
- Lengthwise loading for 2/1, 1/1 GN accessories
- Temperature unit adjustable in °C or °F
- Height-adjustable feet
- Airflow optimised cooking cabinet

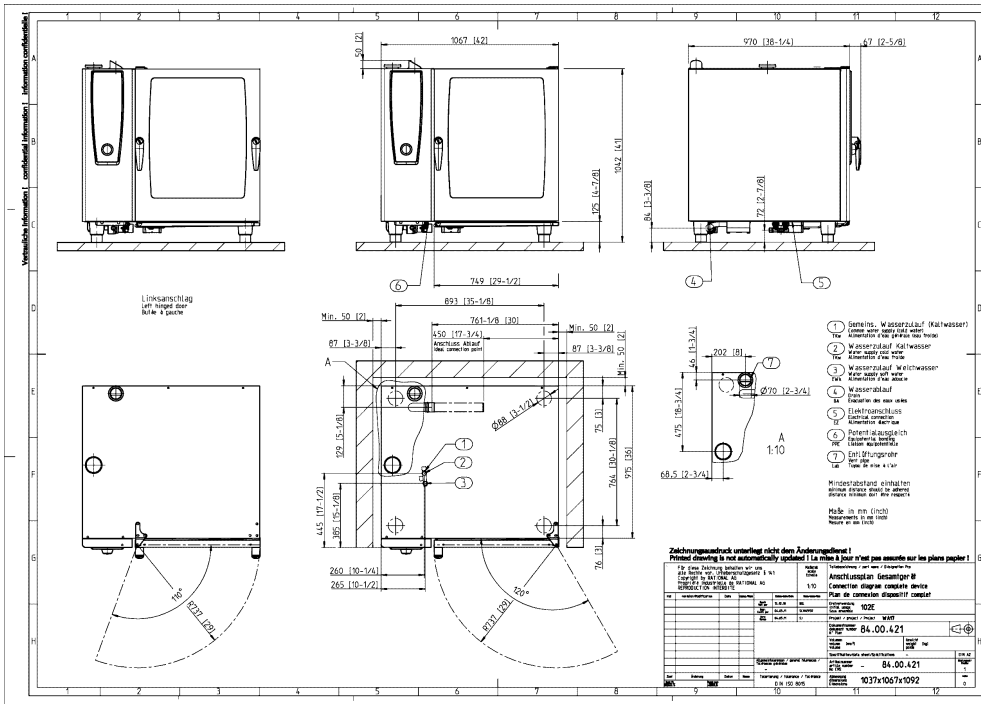
Approvals



Planner:

Specification/Data sheet

CombiMaster® Plus 102 E (10x2/1-20x1/1 GN)



1. Common water supply (cold water)
2. Water supply cold water
3. Water supply soft or hot water
4. Water drain
5. Electrical connection
6. Equipotential bonding
7. Vent pipe DN 70
11. minimum distance 50 mm
13. Measurements in mm (inch)

Technical Info

Capacity (GN-container/grids):	10 x 2/1 GN / 20 x 1/1 GN	Water drain:	DN 50 mm	Mains connection	Fuse protection	Cable cross-section
Lengthwise loading for:	2/1, 1/1 GN	Connected load:	36,7 kW	3NAC400	3 x 63 A	5 x 10 mm ²
Number of meals per day:	150-300	"Steam" connection:	36 kW	V 50/60Hz		
Width:	1.069 mm	"Hot air" connection:	36 kW	Other voltages on request		
Depth:	971 mm	Weight (Net):	175,5 kg			
height:	1.017 mm	Weight (Gross):	186,5 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					

Installation

- The left-hand gap must be a minimum of 350 mm if heat sources are acting on the left side of the unit.
- Installations must comply with all local electrical, plumbing and ventilation codes

Options

- Marine version
- Security version/prison version
- left hinged
- Sous-Vide core temperature probe
- Interface Ethernet
- Potential free contact for operation indication included
- Safety door lock
- Externally attached core temperature probe
- Mobile oven rack
- Hand shower with automatic retracting system
- Lockable control panel
- Connection to energy optimising systems "Sicotronic" + Potential free contact for operation indication included
- Special voltages

Accessories

- Gastronorm, Containers, Trays, Grids
- Stands / Cabinets
- Thermocover
- Transport trolley
- Exhaust hood
- UltraVent® Plus condensation hood with special filter technology.
- UltraVent® condensation hood
- Combi-Duo kits for 2 units one on top of the other
- KitchenManagement System
- Heat shield for left hand side panel
- Superspike (poultry grids), CombiGrill®
- Special Cleaner and Grill Cleaner
- Grease drip container
- Mobile plate rack

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Visit us on the internet: www.rational-online.com

We reserve the right to make technical improvements

Specification

CombiMaster® Plus 102 G (10x2/1-20x1/1 GN)

reference number:



Climate management - humidity measurement, 5-stage setting and regulation

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

Description

- 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

- HACCP data output and software update via integral USB port
- Safety temperature limiter for steam generator and hot air heating.
- VDE approved for unsupervised operation
- Maximum rack height 5 ¼ ft. (1.60 m) when original stand used
- Integral fan impeller brake
- Door handle with right/left and slam function

Operation

- Control lever for cooking modes, temperature, core temperature and time setting
- Self-lighting display, visible from a distance
- Clear control panel with pictograms

Cleaning, care and operational safety

- Manual cleaning program
- Diagnostic system with automatic service notices display
- Menu-guided descaling program

Features

- Interface USB
- Probe for core temperature measurement
- Individual programming of 50 cooking programs each with up to 6 steps
- 5 air speeds, programmable
- Integral, maintenance-free grease extraction system with no additional grease filter
- Cool down function for fast cabinet fan cooling
- High-performance fresh steam generator
- High-performance fresh steam generator
- Automatic adaptation to the installation location (height, climate, etc.)
- Unit door with rear-ventilated double glass panel and hinged inner pane
- Seamless hygienic cooking cabinet with rounded corners, cabinet with splash guard - stops water spilling out
- Removable, swivelling grid shelves (distance between rails 68 mm)
- Material inside and out DIN 1.4301 stainless steel
- Separate solenoid valves for normal and softened water
- Fixed waste water connection conforming to SVGW requirements is permitted
- Splash- and hose-proof to IPX 5
- Demand-related energy supply by means of modulating, low-noise high-performance blower burner system
- Automatic, active rinsing and drainage of steam generator by pump
- Lengthwise loading for 2/1, 1/1 GN accessories
- Temperature unit adjustable in °C or °F
- Height-adjustable feet
- Airflow optimised cooking cabinet

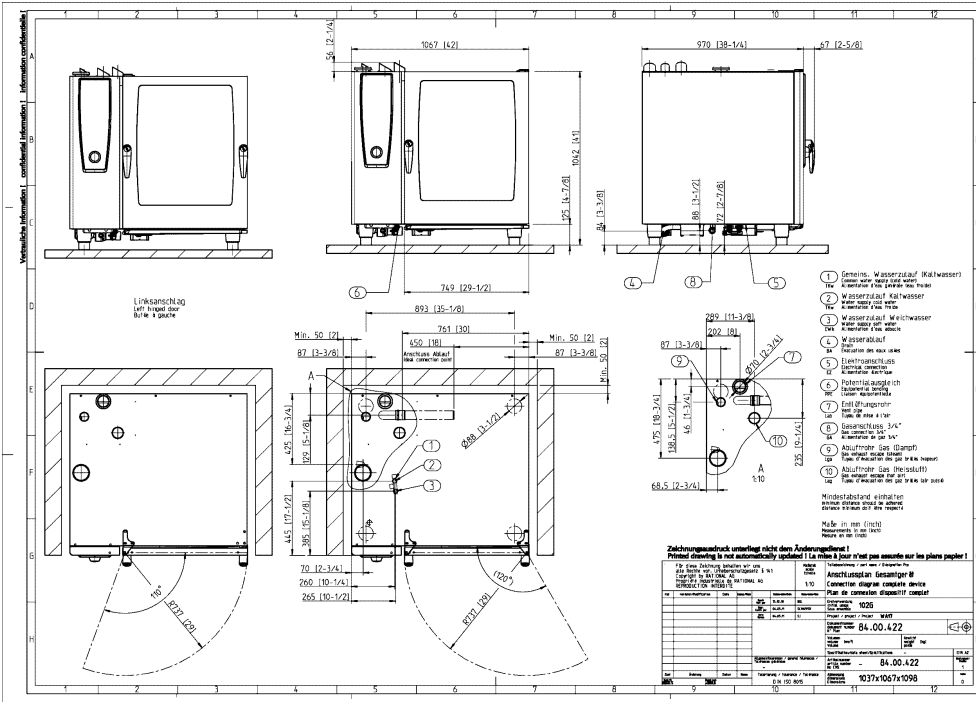
Approvals



Planner:

Specification/Data sheet

CombiMaster® Plus 102 G (10x2/1-20x1/1 GN)



1. Common water supply (cold water)
2. Water supply cold water
3. Water supply soft or hot water
4. Water drain
5. Electrical connection
6. Equipotential bonding
7. Vent pipe DN 70
8. Gas connection 3/4"
9. Gas exhaust escape (steam)
10. Gas exhaust escape (hot air)
11. minimum distance 50 mm
13. Measurements in mm (inch)

Technical Info

Capacity (GN-container/grids): 10 x 2/1 GN / 20 x 1/1 GN

Lengthwise loading for: 2/1, 1/1 GN

Number of meals per day: 150-300

Width: 1.069 mm

Depth: 971 mm

height: 1.017 mm

Height incl. gas draft diverter: 1.256 mm

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

Connected load: 0,6 kW

Weight (Net): 189,5 kg

Weight (Gross): 200,5 kg

Gas supply/connection: 3/4"

Exhaust gas duct: A3, B13, B23

Mains connection	Fuse protection	Cable cross-section
1NAC230 V 50/60Hz	1 x 16 A	3 x 2,5 mm ²
Other voltages on request		
Rated thermal load Liquid gas LPG total:		45 kW
Rated thermal load Liquid gas LPG "Steam":		40 kW
Rated thermal load Liquid gas LPG "Hot air":		45 kW
Rated thermal load natural gas total:		45 kW
Rated thermal load natural gas "Steam":		40 kW
Rated thermal load natural gas "Hot air":		45 kW

Installation

- The left-hand gap must be a minimum of 350 mm if heat sources are acting on the left side of the unit.
- Installations must comply with all local electrical, plumbing and ventilation codes

Options

- Security version/prison version
- left hinged
- Sous-Vide core temperature probe
- Interface Ethernet
- Potential free contact for operation indication included
- Safety door lock
- Externally attached core temperature probe
- Mobile oven rack
- Hand shower with automatic retracting system
- Lockable control panel
- Connection to energy optimising systems "Sicotronic" + Potential free contact for operation indication included
- Special voltages

Accessories

- Gastronorm, Containers, Trays, Grids
- Stands / Cabinets
- Thermocover
- Transport trolley
- Combi-Duo kits for 2 units one on top of the other
- KitchenManagement System
- Heat shield for left hand side panel
- Superspike (poultry grids), CombiGrill®
- Special Cleaner and Grill Cleaner
- draft diverter
- Grease drip container
- Mobile plate rack
- Draft diverter

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Specification

CombiMaster® Plus 201 E (20x 1/1 GN)

reference number:



Description

- 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

- HACCP data output and software update via integral USB port
- Safety temperature limiter for steam generator and hot air heating.
- VDE approved for unsupervised operation
- Maximum rack height 5 ¼ ft. (1.60 m)
- Integral fan impeller brake

Operation

- Control lever for cooking modes, temperature, core temperature and time setting
- Self-lighting display, visible from a distance
- Clear control panel with pictograms

Cleaning, care and operational safety

- Manual cleaning program
- Diagnostic system with automatic service notices display
- Menu-guided descaling program

Features

- Interface USB
- Probe for core temperature measurement
- Individual programming of 50 cooking programs each with up to 6 steps
- 5 air speeds, programmable
- Integral, maintenance-free grease extraction system with no additional grease filter
- Cool down function for fast cabinet fan cooling
- High-performance fresh steam generator
- Automatic adaptation to the installation location (height, climate, etc.)
- Unit door with rear-ventilated double glass panel and hinged inner pane
- Seamless hygienic cooking cabinet with rounded corners, cabinet with splash guard - stops water spilling out
- Mobile oven rack (rail spacing 63 mm) with tandem castors, wheel diameter 125 mm
- Cooking cabinet door with integral sealing mechanism
- Material inside and out DIN 1.4301 stainless steel
- Separate solenoid valves for normal and softened water
- Fixed waste water connection conforming to SVGW requirements is permitted
- Splash- and hose-proof to IPX 5
- Demand-related energy supply
- Automatic, active rinsing and drainage of steam generator by pump
- Lengthwise loading for accessories
- Temperature unit adjustable in °C or °F
- Height-adjustable feet
- Airflow optimised cooking cabinet



Climate management - humidity measurement, 5-stage setting and regulation

Combi-Steamer mode



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- Airflow optimised cooking cabinet

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Specification

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reference number:



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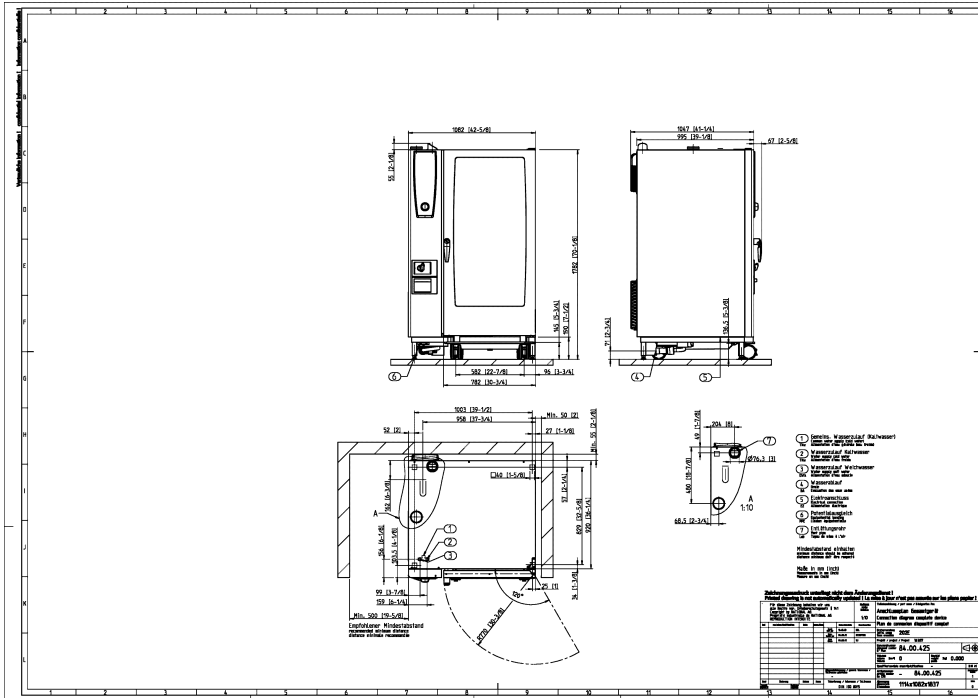
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Planner:

Specification/Data sheet

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1. Common water supply (cold water)
2. Water supply cold water
3. Water supply soft or hot water
4. Water drain
5. Electrical connection
6. Equipotential bonding
7. Vent pipe DN 78
11. minimum distance 50 mm
13. Measurements in mm (inch)

Technical Info

Capacity (GN-container/grids):	20 x 2/1 GN / 40 x 1/1 GN	Water drain:	DN 50 mm	Mains connection	Fuse protection	Cable cross-section
Lengthwise loading for:	2/1, 1/1 GN	Connected load:	65,5 kW	3NAC400	3 x 100 A	5 x 25 mm ²
Number of meals per day:	300-500	"Steam" connection:	54 kW	V 50/60Hz		
Width:	1.084 mm	"Hot air" connection:	64,2 kW	Other voltages on request		
Depth:	996 mm	Weight (Net):	326 kg			
height:	1.782 mm	Weight (Gross):	342 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					

Installation

- The left-hand gap must be a minimum of 350 mm if heat sources are acting on the left side of the unit.
- Installations must comply with all local electrical, plumbing and ventilation codes

Options

- Marine version
- Security version/prison version
- Sous-Vide core temperature probe
- Interface Ethernet
- Potential free contact for operation indication included
- Safety door lock
- Externally attached core temperature probe
- Hand shower with automatic retracting system
- Lockable control panel
- Connection to energy optimising systems "Sicotronic" + Potential free contact for operation indication included
- Mobile
- Special voltages

Accessories

- Gastronorm, Containers, Trays, Grids
- Thermocover
- KitchenManagement System
- Heat shield for left hand side panel
- Superspike (poultry grids), CombiGrill®
- Special Cleaner and Grill Cleaner
- Ramp for mobile oven rack
- Lamb and suckling pig spit
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- Integral fan impeller brake

Operation

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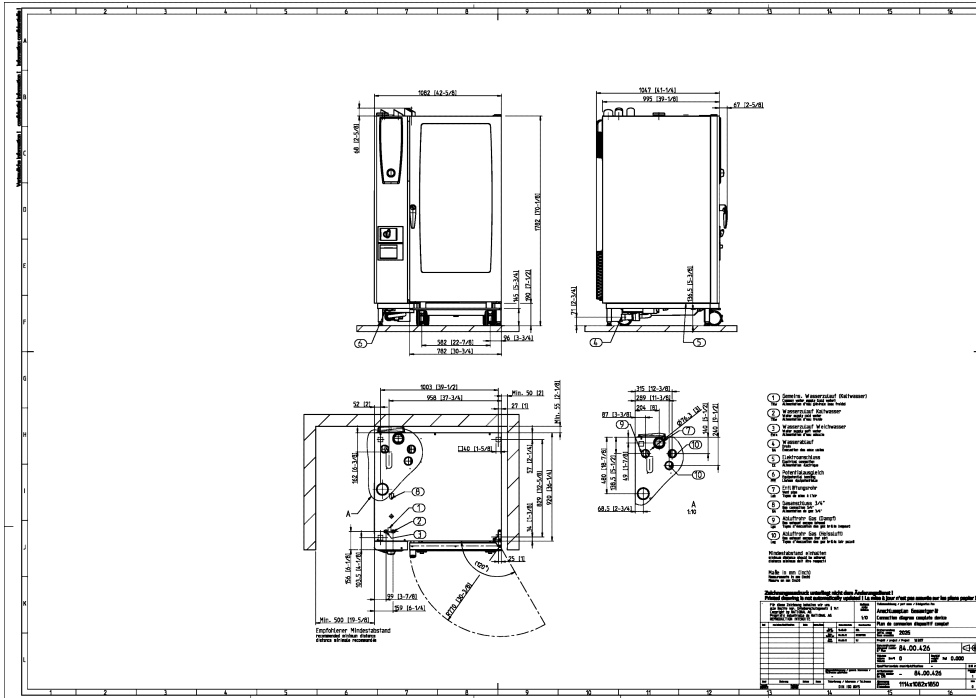
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5. Electrical connection
6. Equipotential bonding
7. Vent pipe DN 78
8. Gas connection 3/4"
9. Gas exhaust escape (steam)
10. Gas exhaust escape (hot air)
11. minimum distance 50 mm
13. Measurements in mm (inch)

Technical Info

Capacity (GN-container/grids):	20 x 2/1 GN / 40 x 1/1 GN	Water drain:	DN 50 mm	Mains connection	Fuse protection	Cable cross-section
Lengthwise loading for:	2/1, 1/1 GN	Connected load:	1,1 kW	1NAC230	1 x 16 A	3 x 2,5 mm ²
Number of meals per day:	300-500	Weight (Net):	369,5 kg	V 50/60Hz		
Width:	1.084 mm	Weight (Gross):	384,5 kg	Other voltages on request		
Depth:	996 mm	Gas supply/connection:	3/4"	Rated thermal load Liquid gas LPG total:	Rated thermal load Liquid gas LPG "Steam":	90 kW
height:	1.782 mm	Exhaust gas duct:	A3, B13, B23	Rated thermal load Liquid gas LPG "Hot air":	Rated thermal load natural gas total:	90 kW
Height incl. gas draft diverter:	2.021 mm			Rated thermal load natural gas "Steam":	Rated thermal load natural gas "Hot air":	90 kW
Water connection (pressure hose):	3/4" / d 1/2"					51 kW
Water pressure (Flow pressure):	150-600 kPa / 0,15-0,6 Mpa / 1,5 - 6 bar					90 kW

Installation

- The left-hand gap must be a minimum of 350 mm if heat sources are acting on the left side of the unit.
- Installations must comply with all local electrical, plumbing and ventilation codes

Options

- Security version/prison version
- Sous-Vide core temperature probe
- Interface Ethernet
- Potential free contact for operation indication included
- Safety door lock
- Externally attached core temperature probe
- Hand shower with automatic retracting system
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