Specification

SelfCookingCenter® 5 Senses 202 G (20 x 18 x 26 inch / 20 x 12 x 20 inch)

Reference number:

iCookingControl® - 7 operating modes

Function - Automatic-Mode

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

Combi-Steamer mode

 Steam between 85-265 °F (30-130 °C)

 Hot-air from 85-575 °F (30-300 °C)

 Combination of steam and hot-air 85-575 °F (30-300° C)

HiDensityControl®

 Patented distribution of the energy in the cooking cabinet

iLevelControl ILC

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

Efficient CareControl

 Efficient CareControl recognises soiling and scale and removes it automatically.

Description
• Cooking appliance for automatically cooking (Automatic mode) meat, poultry, fish, side dishes/vegetables, egg dishes/desserts, bakery products and for automatic finishing®. With an intelligent system for optimising mixed loads in production and in à la carte service as well as a fully automatic cleaning and care system.

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
• 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
• 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

Approval/Labels

Planner/Designer:
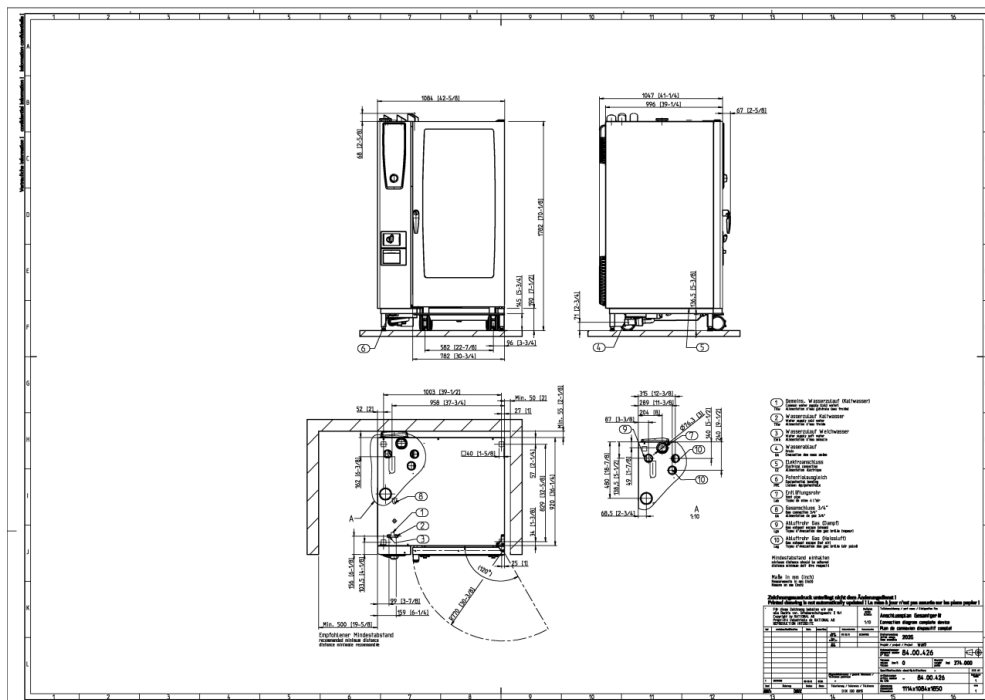
1. Common water supply (cold water) "Single" water connection as shipped
2. Water supply cold water / condensate "Split" water connection
3. Water supply cold / Treated "Split" water connection
4. Water drain
5. Electrical connection wire entrance
6. Chassis Ground connection
7. Steam Vent pipe DN 3" / 78 mm
8. Gas connection ¾ 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

Pan capacity:	20 x 18 x 26 inch / 20 x 12 x 20 inch	**Water drain:**	2 in (50 mm) O.D. (outsider diameter) Non-Threaded stainless outlet. Coupling adapter included for attachment to 2 in copper.	**Rated thermal load Liquid gas LPG "Steam":**	191,000 BTU (51 kW)
Number of meals per day:	300-500			**Rated thermal load Liquid gas LPG "Hot-air":**	336,000 BTU (90 kW)
Width:	42 5/8 inch / 1.084 mm			**Rated thermal load natural gas total:**	336,000 BTU (90 kW)
Depth:	39 1/4 inch / 996 mm			**Rated thermal load natural gas "Steam":**	191,000 BTU (51 kW)
Height:	70 1/4 inch / 1.782 mm	**Note water drain:**	Connect only to 2" steam temperature resistant pipe	**Rated thermal load natural gas "Hot-air":**	336,000 BTU (90 kW)
Weight (net):	823 lbs / 374 kg			**Connected load electric :**	1,6 kW
Weight (gross):	851 lbs / 400.5 kg	**Notice:**	Dedicated circuit breaker required. Do not use fuses. Dedicated ground wire required.		
Cubing packing:	107.4 cu.ft. (3.04 m³)				
Freight class:	85, F.O.B				
Water connection (pressure hose):	3/4" NPS for 1/2" ID pressure hose (Garden hose)				
Water pressure (flow pressure):	21-87 psi apprx 5 gpm max flow	**Gas supply/connection:**	3/4"NPT		
Note water supply:	Connect to drinking water only	**Rated thermal load Liquid gas LPG total:**	336,000 BTU (90 kW)		

Mains connection	Breaker Size / (amp draw)	Cable crossection
2 AC 240V	2x15 A (6.67 amps)	6-15P
2 AC 208V	2x15 A (7.69 amps)	6-15P
Other voltage on request!		

Installation

- Attention: Copper wiring only!
- Recommended left hand clearance for service and maintanance 20" / 500 mm. It must be a minimum of 14" / 350 mm if heat sources are affecting the left side of the unit
- Installations must comply with all local electrical, plumbing and ventilation codes
- Depending on Local, State, Municipal etc. code requirements an external Backflow prevention device may need to be installed on water supply line(s). This would be supplied and installed by other than RATIONAL.

Options

- Security version/prison version
- Integrated fat drain
- 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
- 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
- Ramp for mobile oven rack
- Lamb and suckling pig spit
- Mobile plate rack