SelfCooking Center® SCC 61 Electric
(6 x 12” x 20”/6 x 13” x 18”)

Description:
Unit for the automatic cooking (SelfCooking Control® Mode) of roasts, grilled food, poultry, fish, baked dishes, side dishes, and for automatic Finishing®.

Combi-Steamer (Combi-Steamer Mode) for most cooking methods employed in the catering trade, with optional use of steam and hot air, separately, sequentially or combined.

Features:
High-performance fresh steam generator • Microprocessor-controlled cooking process • Clear control panel with pictograms • Self-explanatory operation concept with easy-to-read clear text displays which can be read from any angle, Help Function, touch screen, press buttons and central dial with Push Function to confirm entries • Individual programming of at least 350 cooking programs with up to 12 steps • Rack monitoring with individual time programming of each rack in non-stop loading • Adjustable foreign languages display • Free time selection from 0-24 hours • Sensor-controlled cabinet humidity, actual humidity in cabinet can be adjusted and requested on the control panel • Demand-related energy supply • Core temperature probe with 6 measuring points and automatic correction if inserted incorrectly • Positioning aid for core temperature probe • Function Delta-T cooking • Automatic cleaning system independent of mains pressure, with 6 cleaning stages, unsupervised cleaning even overnight • Seamless hygienic cooking cabinet with rounded corners • Automatic, active rinsing and drainage of steam generator by pump • Limescale level of steam generator automatically sensed, automatic indication of when descaling is necessary, limescale level displayed at any time • Menu-guided descaling program • Preselected starting time adjustable for time and date • Temperature unit adjustable in °C or °F • Service Diagnostic System with automatic service notices display • Airflow optimized cooking cabinet • Integral, maintenance-free grease extraction system with no additional grease filter • Safety temperature limiter for cabinet and steam generator • Halogen cooking cabinet lighting from shock-proof CERAN glass • Cool down function for fast cabinet fan cooling • Automatic vapor quenching • Humidifying function can be programmed with humidity values from 85 °F-500 °F for Dry Heat and Combination • 5 air speeds programmable • Integral fan impeller brake • Half power setting • Operating and warning displays • Rear-ventilated double glass doors, hinged inside pane for easy cleaning • Door handle with right/left and slam function • Door locking positions • Proximity door contact switch • Drip collector and door drip pan with continuous discharge to unit drain • Press-fit cabinet seal • Lengthwise loading for accessories • Hinging rack with additional rail for drip collector, rail distance 2 5/8”, hinging rack swivel for easy cleaning • Maximum rack height 5 ¼ ft. when original stand used • U-shaped rack rails with notched recesses for easy loading • All-round heat insulation • Swivel air baffle with quick-release locks • Hinged control panel allows front servicing and inspection • Integral hand shower with infinitely variable regulation, automatic retracting system and integral water shut-off function • Separate solenoid valves for normal and soft water • Height-adjustable feet • HACCP data memory and output via integral USB interface • Material inside and out CrNi steel CNS 304.
SelfCooking Center® SCC 61 Electric

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1. Common water supply (cold water)
2. Water supply cold water
3. Water supply soft or hot water
4. Drain
5. Electrical connection
6. Equipotential bonding
7. Vent pipe 2” (50 mm)

Minimum distance 2” (50 mm)
Measurements in mm (inches)

Technical specification:

**Electrical connection:**
- Connected load: 10 kW
- Single Phase Three Phase
  - 208 V 49 amps 208 V 28 amps
  - 240 V 56 amps 240 V 33 amps
  - 480 V 15 amps

**Water connection:**
- 3/4” NPS for ½” pressure hose
- Note: Connect to drinking water only.

**Drain connection:**
- 2” (50 mm) O.D. (outside diameter)
- Non-threaded stainless outlet
- Note: connect only to 2” (50 mm) diameter steam temperature resistant pipe

**Shipping weight:**
- Net: 243 lbs (110 kg)
- Gross: 258 lbs (117 kg)
- Cubing packing: 30.6 cu.ft. (0.87 m³)
- Freight class: 85, F.O.B.

**Cooking medium:**
- Moist heat: 85 °F-265 °F
- Dry heat: 85 °F-575 °F
- Combination: 85 °F-575 °F

**Dimensions:**
- Width: 33 3/8” (847 mm)
- Height: 29 3/4” (757 mm)
- Depth: 30 3/8” (771 mm)
- GN-container/grids: 6 x 1/1 (lengthwise loading)
- Other GN-container sizes: 1/2, 1/3, 2/3, 2/8

**Notes:**
- Circuit breaker required
- Do not use fuses
- Dedicated ground wire required
- Wire size: #8 1ph (140° F) / #14 for 480V (140° F)
- Steam: 9 kW
- Hot air: 9 kW
- Recommended breaker:
  - Single Phase/Three Phase
  - 208 V 60 A / 35 A
  - 240 V 70 A / 40 A
  - 480 V NA / 20 A

**External Heat Source Proximity:**
Each Combi-Steamer must be clear of all external sources of heat • Increased appliance temperature may cause damage to unit components • Installations must comply with all local electrical, plumbing and ventilation codes • RATIONAL recommends water treatment based on the results of water testing • Consult owners manual for additional installation requirements.

**Bidding specifications:**
The RATIONAL SelfCooking Center® unit cooks with hot air and pressure-less steam – singular, sequentially and in combination.

**Cooking Modes:**
7 SelfCooking Control® Modes for the automatic cooking of roasts, grills, poultry, fish, baked dishes, side dishes, and for automatic Finishing®, 3 Combi-Steamer modes for Steaming (85 °F-265 °F), Hot Air (85 °F-575 °F), Combi-Steaming (85 °F-575 °F).

**Unit shall be equipped with:**
- High-performance fresh steam generator • Clear control panel with pictograms • Core temperature probe with 6 measuring points • Sensor-controlled cabinet humidity • Automatic cleaning system • Seamless hygienic cooking cabinet with rounded corners • Integral, maintenance-free grease extraction system • Halogen cooking cabinet lighting • Automatic vapor quenching • Humidifying function • 5 air speeds programmable • Integral fan impeller brake • Rear-ventilated double glass doors • Door handle with right/left and slam function • Drip collector and door drip pan • Hinging rack with additional rail for drip collector • All-round heat insulation • Integral hand shower with infinitely variable regulation, automatic retracting • Separate solenoid valves for normal and soft water • HACCP data memory and output via integral USB interface.

RATIONAL Cooking Systems
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