



Item No. _____

SelfCooking Center® 102 E (10 x 18" x 26" / 20 x 12" x 20")

Description:

Unit for the automatic cooking of roasts, pan fries, poultry, fish, side dishes, potato products, egg dishes, desserts, bakery products 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.

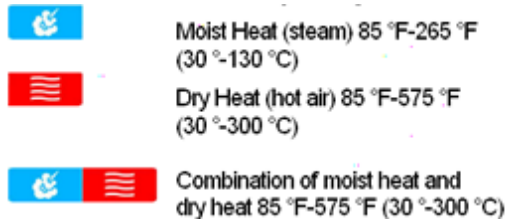
Features:

- Clear control panel with pictograms
- Rack monitoring with individual time programming of each rack for non-stop loading
- Program memory for at least 350 cooking programs with up to 12 steps
- Automatic cleaning and care system for cooking cabinet and steam generator works with normal water pressure
- Automatic cleaning prompt that notes the cleaning stage and volume of chemicals
- Care status is shown on the display
- 6 cleaning stages for unsupervised cleaning and care, even overnight
- Detergent and Care tabs (solid detergents) for optimum health protection
- Maximum rack height 5 ¼ ft. (1.60 m) when original stand used
- Sensor-controlled cabinet humidity, actual humidity in cabinet can be adjusted and requested on the control panel
- 5 air speeds programmable
- Humidifying function can be programmed with humidity values from 85° F-500° F (30°C-260°C) for Dry Heat and Combination
- Core temperature probe with 6 measuring points and automatic correction if inserted incorrectly
- Temperature probe integral with unit (cannot be lost)
- Positioning aid for core temperature probe
- Demand-related energy supply
- Integral hand shower with infinitely variable regulation, automatic retracting system and integral water shut-off function
- High-performance fresh steam generator with automatic self-cleaning system prevents the development of lime-scale; softened water and regular de-scaling are typically not required.
- Level of scaling in the steam generator is monitored and displayed
- Automatic, active rinsing and drainage of steam generator by pump
- Lime-scale level of steam generator automatically sensed, automatic indication of when de-scaling is necessary, lime-scale level displayed at any time
- Menu-guided de-scaling program
- Integral, maintenance-free grease extraction system with no additional grease filter
- Cool down function for fast cabinet fan cooling
- Integral fan impeller brake
- Rear-ventilated double glass doors, hinged inside pane for easy cleaning
- Door handle with right/left and slam function
- 2 door locking positions
- Proximity door contact switch
- Seamless hygienic cooking cabinet with rounded corners
- Press-fit user-replaceable cabinet seal
- Airflow-optimized cooking cabinet
- Swivel air baffle with quick-release locks
- Drip collector and door drip pan with continuous discharge to unit drain
- Halogen cooking cabinet lighting with shock-proof CERAN glass
- Microprocessor-controlled cooking process
- HACCP data 10-day memory and output via integral USB interface
- Adjustable buzzer tone
- Adjustable foreign languages display
- Adjustable display contrast
- Real-time display
- Free time selection with delayed start from 0-24 hours
- Pre-selected starting time adjustable for time and date
- Function Delta-T cooking
- Temperature unit- adjustable in °C or °F
- Half-power setting
- Automatic drain condensate cooling/quenching
- Lengthwise loading for accessories
- Hinging rack with additional rail for drip collector, rail distance 2 5/8" (68 mm), hinging rack swivel for easy cleaning
- U-shaped rack rails with notched recesses for easy loading
- All-round heat insulation
- ServiceDiagnostic System with automatic service notices displayed
- Safety temperature limiter for cabinet and steam generator
- Hinged control panel allows front servicing and inspection
- Operating and warning displays
- Separate solenoid valves for normal and softened water
- Height-adjustable feet
- Material inside and out CrNi steel CNS 304
- 5 grids 20"x24" (2/1 GN)

SelfCooking Control® - 9 operating modes:



CombiSteamer mode - 3 operating modes:



Options:

- Left-hand hinged doors
- Unit with mobile oven rack
- RS 232 serial interface
- RS 485 converter
- Ethernet interface
- Marine version (German Lloyd)
- Security/Prison version
- Integral fat drain
- Can be connected to power optimization Sicotronic – others upon request.
- Special voltages
- Sous-vide core temperature probe
- Menu pad
- Lockable control panel, 2-step door latch

Accessories:

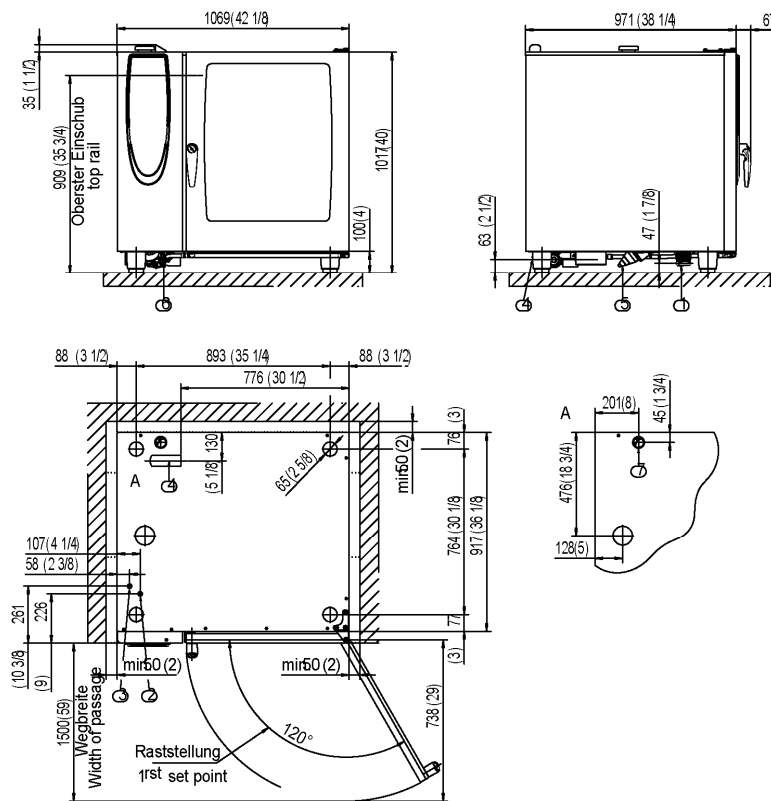
- Stands and base cabinets
- Heat shield for left hand side panel
- Grids, containers, trays, CombiFry® (frying baskets)
- Superspike (poultry grids), CombiGrill®
- Mobile plate rack
- Transport trolley
- Thermocover
- Mobile oven rack and hinging rack for bakers
- Hinging rack for bakers or butchers
- CombiLink® software package
- CombiCheck® service package
- Grease drip container
- Combi-Duo kits for 2 units one on top of the other
- Special Cleaner tablets and Care tablets
- Adapter for sheet pans 18" x 26"
- Installation Kits

Approvals:



Consultant/Contractor:

Empty box for Consultant/Contractor signature



SelfCooking Center® 102 E (10 x 18" x 26" / 20 x 12" x 20")

- 1 Common water supply (cold water) "Single" water connection as shipped
- 2 Water supply cold water / condensate "Split" water connection
- 3 Water supply soft or hot water / Steam Generator "Split" water connection
- 4 Drain
- 5 Electrical connection
- 6 Equipotential bonding / External chassis ground
- 7 Vent pipe 2 3/4" (70 mm)

Items 2 & 3 are exposed after removal of Item 1 common "Single" connection as supplied with connected "T" fitting.
 Minimum distance 2" (50 mm)
 Left side 20" recommended for servicing unit without the ability to move for servicing
 Note: check widths of doors and hallways for access and transport into facility for installation, minimum width is 38"
 Measurements in mm (inches)

Technical specification:

Capacity (Steam pans):	20 x 12"x20"	Note:	connect only to 2" (50mm) diameter steam temperature resistant pipe	Freight Class:	85, F.O.B.
Capacity (Full size sheet pans):	10 x 18"x26"	Connected load:	37 kW	#AWG Wire size (140° F):	#4 440 or 480 V
Capacity (GN-container/grids):	10 x 2/1 GN / 20 x 1/1 GN	"Moist heat" connection:	36 kW	#AWG Wire size:	#2: 208 or 240 V (194° F)
Loading for:	2/1, 1/1 GN	"Dry heat" connection:	36 kW	Recommended breaker:	Three Phase
Number of meals per day:	150-300	Electrical connection:	Three Phase Only available	208 V:	125 A
Width:	42 1/8" (1,069 mm)	208 V:	103 amps	240 V:	150 A
Depth:	38 1/4" (971 mm)	440 V:	118 amps	440 V:	60 A
Height:	40" (1,017 mm)	440 V:	49 amps	480 V:	70 A
Water connection (pressure hose):	3/4" NPS for 1/2" ID pressure hose (NPS female to Garden Hose male adapter included)	480 V:	58 amps	With optional sheet pan rack adapter Art.-No.:	60.12.054
Note:	Connect to drinking water only	Notes: Units are voltage specific and must be ordered appropriately.	Dedicated circuit breaker required. Do not use fuses. Dedicated ground wire required.	Other voltages on request	
Water pressure (Flow pressure):	21 - 87 psi, 5 gpm maximum flow	Weight (Net):	401 lbs (182 kg)		
Water drain:	2" (50mm) O.D. (outside diameter) Non-Threaded stainless outlet. Coupling adapter included for attachment to 2" copper.	Weight (Gross):	488 lbs (222 kg)		
		Cubing packing:	60.3 cu.ft. (1.71 m³)		

Installation Requirements, 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 testing to determine if any harmful elements or conditions exist in the water • Consult owners manual, Installation manual for additional installation requirements for specifics and details.

Bidding specifications

The RATIONAL unit cooks with hot air and pressure-less steam – singular, sequentially and in combination.

Cooking Modes

9 automatic modes for the automatic cooking of roasts, pan fries, poultry, fish, side dishes, potato products, egg dishes, desserts, bakery products 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 with automatic self-cleaning system prevents the development of lime-scale; soft water and regular de-scaling are not required. • Level of scaling in the steam generator is monitored and displayed • Automatic, active rinsing and drainage of steam generator by pump • Lime-scale level of steam generator automatically sensed, automatic indication of when de-scaling is necessary, lime-scale level displayed at any time • Menu-guided de-scaling program • Clear control panel with pictograms • Core temperature probe with 6 measuring points • Sensor-controlled cabinet humidity • Automatic cleaning and care system for cooking cabinet and steam generator works with normal water pressure • Automatic cleaning prompt that notes the cleaning stage and volume of chemicals • Care status is shown on the display • Seamless hygienic cooking cabinet with rounded corners • Integral, maintenance-free grease extraction system • Halogen cooking cabinet lighting • Automatic drain condensate cooling/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 10-day memory and output via integral USB interface.

RATIONAL USA Inc. 895 American Lane Schaumburg IL 60173 USA Tel.:(847) 273-5000 Fax.:(847) 755-9583

RATIONAL Canada Inc. 2410 Meadowpine Blvd., Suite 107 Mississauga, Ontario L5N 6S2 Canada Tél.: 905 567 5777 Fax.: 905 567 2977

Visit us on the Internet: www.rationalusa.com
www.rationalcanada.com

We reserve the right to make modifications, changes and technical improvements