

# Specification

## SelfCookingCenter® Marine version 61/101 E (16 x 1/1 GN)

### Reference number:



### iCookingControl® - 7 operating modes



### Function - Automatic-Mode

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

### 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

- 2 individual units for the automatic 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 the integrated Ethernet and USB port
- Safety temperature limiter for steam generator and hot-air heating
- VDE approved for unsupervised operation
- Integral fan impeller brake
- Approved by Germanische Lloyd and USPHS

### Combi-Duo / Stacking Kit

- Unit feet 6" / 150 mm

### Operation

- Remote control function for appliance using software and mobile app
- iCC-Cockpit – graphically supported overview of the current cooking chamber climate, the expected progress of the cooking process, review and forecast as well as options at the end of cooking
- iCC Messenger – informs on current and automatic adjustments to the cooking process
- iCC Monitor – Overview of all automatic adjustments to the cooking process
- 9 self-configurable, user-specific operating display (images, text, etc.)
- Record mode – Determination of the ideal cooking path for calibrated products using the core temperature probe for subsequent use without a core temperature probe, with automatic consideration of load quantity
- Self-teaching operation, automatically adapts to actual usage
- 8.5" TFT color monitor and touch screen with self-explanatory symbols for ease of operation
- Control of multiple appliances from one appliance control panel (appliances must be connected via a network)
- Application and user manuals can be called up on the unit display for the current actions

### Cleaning, care and operational safety

- Automatic cleaning and care system for cooking cabinet and steam generator works regardless of the water pressure supplied
- 7 cleaning stages for unsupervised cleaning and care - even overnight
- Automatic cleaning and descaling of the steam generator
- Automatic cleaning prompts indicating the cleaning stage and volume of chemicals in relation to the level of soiling
- Soiling and care status are displayed on the monitor
- Diagnostic system with automatic service notices displayed
- Self-Test function for actively checking unit's functions

### Features

- Rear-ventilated triple-glazed cooking cabinet door, two hinged inside panes (for easy cleaning) with a special heat-reflecting coating
- LED cooking cabinet and rack lighting - energy-saving, durable and low-maintenance
- Core temperature probe using 6 measuring points with automatic error correction. Positioning aid for core temperature probe included
- Climate management - humidity measured, set and regulated to one percent accuracy. Actual humidity in the cooking cabinet can be set and read on the control panel in Combi-Steamer modes
- Individual Programming of at least 1200 cooking programs with up to 12 steps
- Humidification variable in 3 stages from 86°F–500°F (30°C–260°C) in hot air or combination
- Integrated Ethernet and USB port
- High-performance, fresh-steam generator with automatic descaling
- Dynamic air circulation in cooking cabinet with reversing wheel fan with 5 fan speeds, programmable
- Integral, maintenance-free grease extraction system with no additional grease filter
- Operation without a water softener and without additional descaling
- Separate solenoid valves for normal and soft water
- Cool-down function for fast cabinet fan cooling
- Automatic adaptation to the installation location (height, climate, etc.)
- Removable, swivelling hinging racks (distance between rails 2 5/8" / 68 mm)
- Material inside and out 304 (DIN 1.4301) stainless steel
- Hand shower with automatic retracting system
- Fixed waste water connection conforming to SVGW requirements where permitted
- Demand-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
- Securing means for fixing the units
- Securing means for fixing the units to the floor, plus two retaining brackets for fixing to the ship wall
- Adjustable door immobiliser for fixing the cooking cabinet door, even during rough sea crossings
- Automatic, pre-selected starting time with adjustable date and time
- Stainless steel feet on units
- Special grid shelves with locks prevent the Gastronorm accessories from slipping out

### Approval/Labels



### Planner/Designer:

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### Technical Info

<b>Lengthwise loading for:</b>	1/1, 1/2, 2/3, 1/3, 2/8 GN	<b>Weight (net):</b>	245 kg	<b>"Steam" connection (top/ bottom):</b>	9 kW / 18 kW
<b>Capacity (GN-container/ grids):</b>	16 x 1/1 GN	<b>Weight (gross):</b>	279 kg	<b>"Hot-air" connection (top/bottom):</b>	10,3 kW / 18 kW
<b>Number of meals per day:</b>	110-230	<b>Water connection (pressure hose):</b>	3/4" / d 1/2"	<b>Mains connection</b>	<b>Breaker Size / Cable crossection</b>
<b>Width:</b>	853 mm	<b>Water pressure (flow pressure):</b>	150-600 kPa / 0,15-0,6 Mpa / 1,5 - 6 bar	3 NAC 400V	3x16A/3x32A
<b>Depth:</b>	956 mm	<b>Water drain:</b>	DN 50 mm	50/60Hz	5x2,5mm <sup>2</sup> /5x4mm <sup>2</sup>
<b>Height:</b>	1958 mm	<b>Connected load electric (top/bottom):</b>	11 kW / 18,6 kW	Other voltage on request!	

### Installation

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

### Options

- Optical rack signalling function
- Security version/prison version
- Left hinged door
- Potential free contact for operation indication included
- Interface Ethernet
- Safety door lock
- Sous-Vide core temperature probe
- Externally attached core temperature probe
- 3 externally attached core temperature probes for iLevelControl applications
- Mobile oven rack package
- Lockable control panel
- Connection to energy optimising systems
- Control panel protection

### Accessories

- GN Containers, Trays, Grids
- Thermocover
- Transport trolley for mobile oven rack and mobile plate rack
- Exhaust hood
- UltraVent Plus condensation hood with special filter technology
- UltraVent condensation hood
- Combi-Duo kits for 2 units stacked
- KitchenManagement System
- Superspike (poultry grids), CombiGrill®
- CombiGrill® grid / Griddle grid
- Heat shield for left hand side panel
- 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

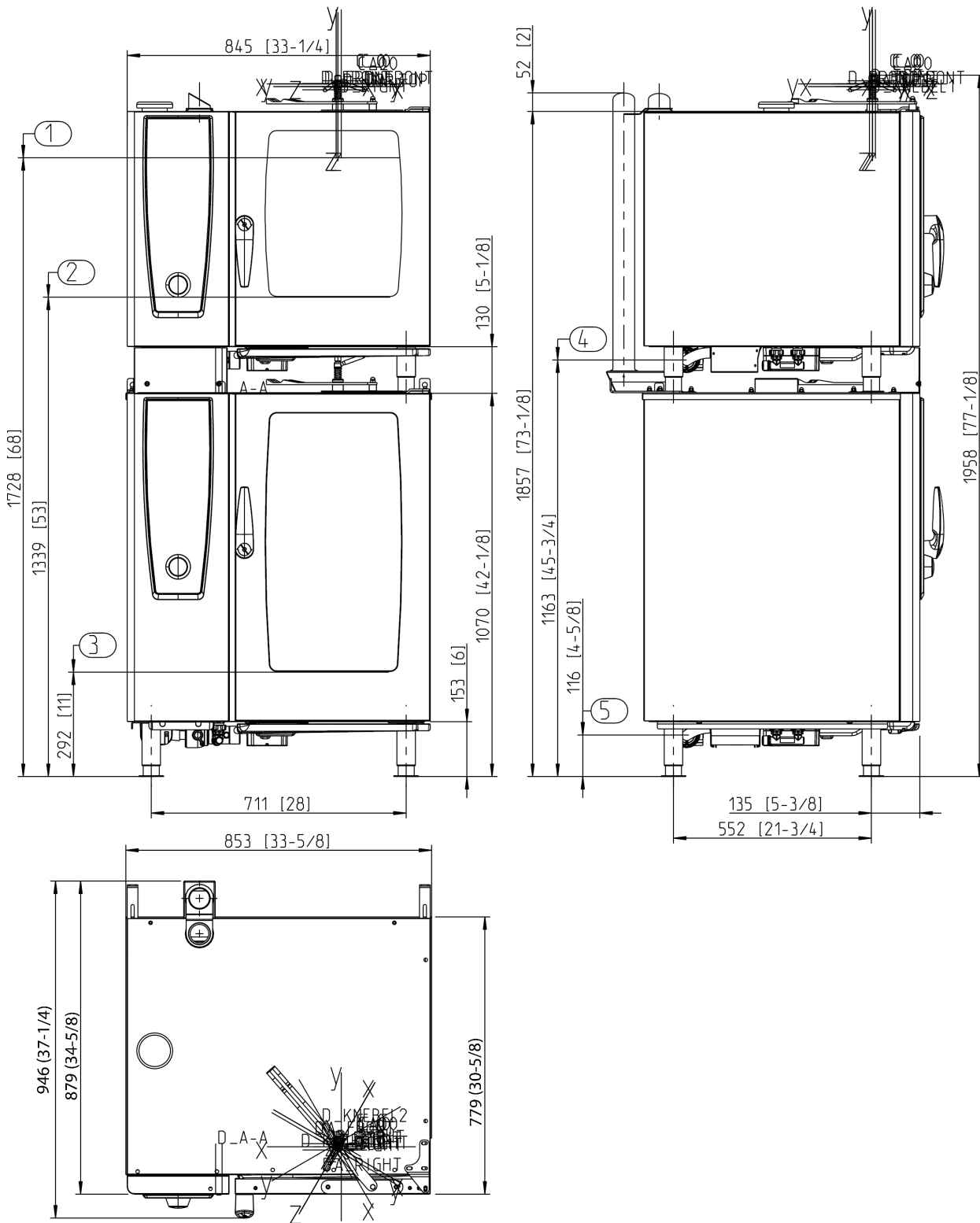
### RATIONAL UK

Unit 4 Titan Court, Laporte Way  
Portenway Business Park, Luton LU4 8EF  
Tel.: +44 (0) 1582 480388, Fax.: +44 (0) 1582 485001

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

We reserve the right to make technical improvements

## SelfCookingCenter® Marine version 61/101 E (16 x 1/1 GN)



1. upper rack 2. Run-in rail top 3. Run-in rail bottom 4. Water drain top 5. Water drain bottom

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