

Specification

SelfCookingCenter® 5 Senses Marine version 61/61 E (12 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.

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.

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 integral 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

- 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
- 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
- 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
- Stainless steel feet on units
- Special grid shelves with locks prevent the Gastronorm accessories from slipping out

Approval/Labels



Planner/Designer:



Specification/Data sheet

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Technical Info

Lengthwise loading for:	1/1, 1/2, 2/3, 1/3, 2/8 GN	Weight (net):	495 lbs / 225 kg	"Steam" connection (top/ bottom):	9 kW / 9 kW
Capacity (GN-container/ grids):	12 x 1/1 GN	Weight (gross):	515 lbs / 255 kg	"Hot-air" connection (top/bottom):	10,3 kW / 10,3 kW
Number of meals per day:	60-160	Water connection (pressure hose):	3/4" / d 1/2"	Mains connection	Breaker Size / (amp draw)
Width:	33 5/8 inch / 853 mm	Water pressure (flow pressure):	150-600 kPa / 0,15-0,6 Mpa / 1,5 - 6 bar	3 NAC 400V	Cable crossection
Depth:	37 5/8 inch / 956 mm	Water drain:	DN 50 mm	50/60Hz	
Height:	66 7/8 inch / 1698 mm	Connected load electric (top/bottom):	11 kW / 11 kW	Other voltage on request!	

Installation

- Recommended left hand clearance for service and maintainance 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
- 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"
- Control panel protection

Accessories

- GN Containers, Trays, Grids
- Stand I (210 mm / 8 1/4in)
- Thermocover
- Transport Trolley
- Exhaust hood
- UltraVent® Plus condensation hood with special filter technology
- UltraVent® condensation hood
- Combi-Duo kits for 2 units stacked
- 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

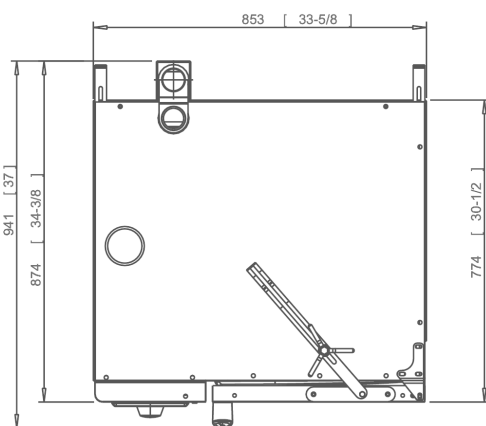
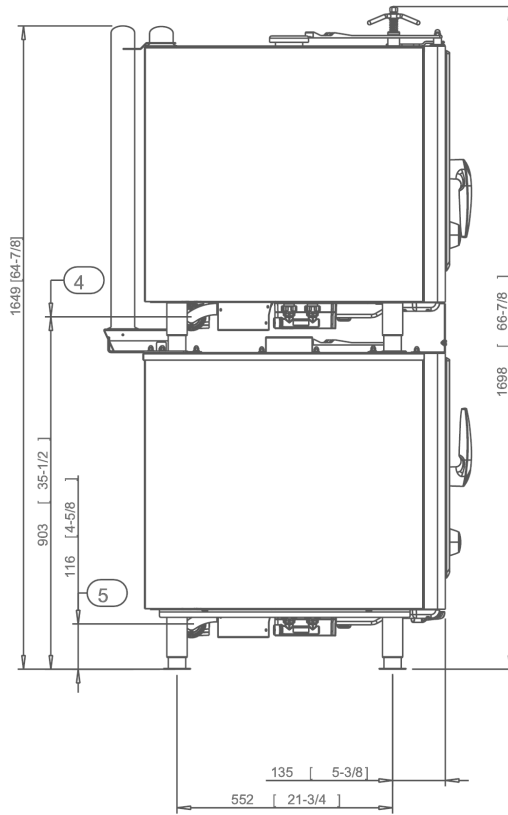
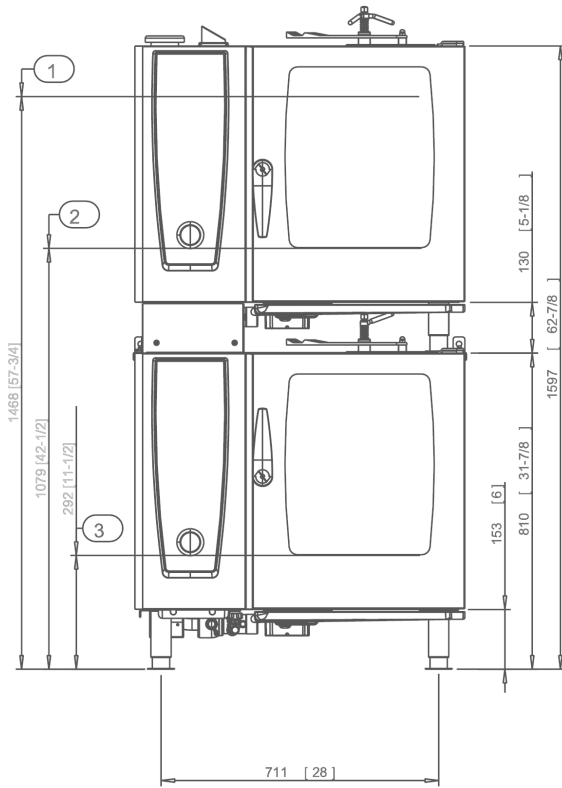
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Visit us on the internet: www.rational-online.uk

We reserve the right to make technical improvements

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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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