



Item No. _____

SelfCooking Center® 62 E (6 x 18" x 26"/12 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.

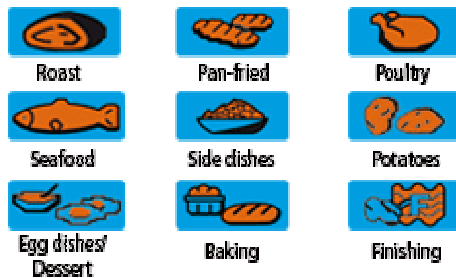
Combi-Steamer (Combi-Steamer Mode) for most cooking methods employed in the catering trade, with optional use of steam and hot air, separately, sequentially or combined.



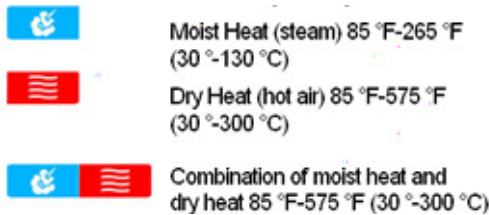
Features:

• 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 display • 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 • 3 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 • Ethernet interface • Marine version (German Lloyd) • Security/Prision 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

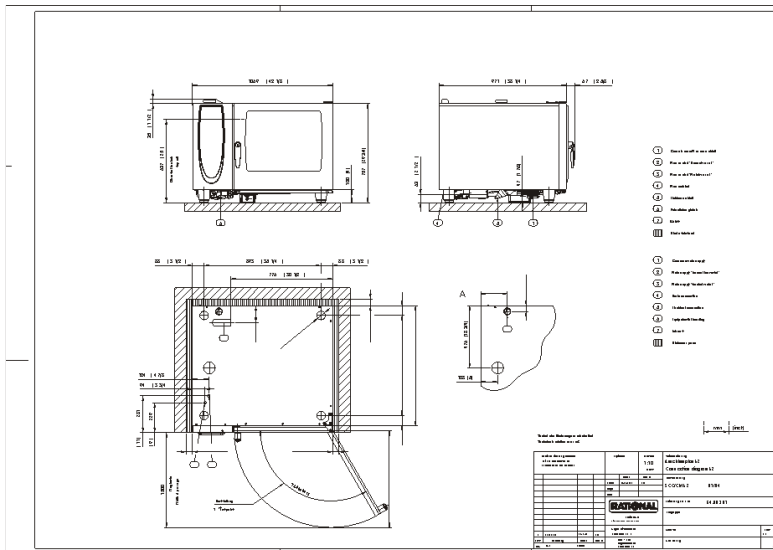
Accessories:

- 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 • UltraVent® condensation hood • UltraVent® condensation hood • Exhaust hood • CombiLink® software package • CombiCheck® service package • Combi-Duo kits for 2 units one on top of the other • Special Cleaner tablets and Care tablets • Adapters for sheet pans 18" x 26"

Approvals:



Consultant/Contractor:



SelfCooking Center® 62 E (6 x 18" x 26"/12 x 12" x 20")

- 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)

Left side 20" recommended for servicing unit without the ability to move for servicing

Measurements in mm (inches)

Technical specification:

Capacity (Steam pans):	12x12"x20"
Capacity (Full size sheet pans):	6x18"x26"
Capacity (GN-container/grids):	6 x 2/1 GN / 12 x 1/1 GN
Loading for:	2/1, 1/1 GN
Number of meals per day:	60-160
Width:	42 1/8" (1,069 mm)
Depth:	38 1/4" (971 mm)
Height:	29 3/4" (757 mm)
Water connection (pressure hose):	3/4" NPS for 1/2" pressure hose
Note:	Connect to drinking water only
Water pressure (Flow pressure):	21.75 - 87 psi

Water drain:	2" (50mm) O.D. (outside diameter) Non-Threaded stainless outlet
Note:	connect only to 2" (50mm) diameter steam temperature resistant pipe
Connected load:	21 kW
"Moist heat" connection:	18 kW
"Dry heat" connection:	20 kW
Electrical connection:	Three Phase
208 V:	59 amps
240 V:	68 amps
440 V:	28 amps
480 V:	33 amps
Notes:	Dedicated circuit breaker required. Do not use fuses. Dedicated ground wire required.

Weight (Net): 314 lbs (142.5 kg)

Weight (Gross):	335 lbs (152 kg)
Cubing packing:	46.9 cu.ft. (1.33 m³)
Freight Class:	85, F.O.B.
#AWG Wire size (140 °F):	#3: 208/240 V #8: 440/480 V
Recommended breaker:	Three Phase
208 V:	70 A
240 V:	80 A
440 V:	35 A
480 V:	40 A
* With optional rack adapter Art.-No.:	60.62.050
** Other voltages on request	

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 pressureless 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 • 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 • 6 cleaning stages for unsupervised cleaning and care, even overnight • Detergent and care tabs (solid detergents) for optimum health protection • 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.

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We reserve the right to make technical improvements