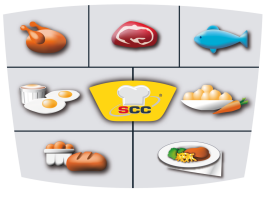
Specification

SelfCookingCenter® whitefficiency® 61 E (6 x 1/1 GN)

reference number:

SelfCookingControl® - 7 operating modes



Function - Automatic-Mode
In the 7 operating modes, the unit's process automatically detects product-specific requirements, the size of the food to be cooked and the load size. Cooking time, temperature and the ideal cooking cabinet climate are continuously adjusted to achieve the result you want. The estimated remaining cooking time is displayed.

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

Efficient LevelControl® ELC®

Mixed loads with individual rack monitoring and load-specific time adjustment for every rack

CareControl

Intelligent cleaning and care system

Description

- Cooking appliance for automatically 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.
- Hot-air steamer (combi-steamer mode) conforming to DIN 18866 for most of the cooking methods used in commercial kitchens for the optional use of steam and hot-air, individually, in succession or in combination.

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
- Maximum rack height 5 ¼ ft. (1.60 m) when original stand used
- Integral fan impeller brake
- Door handle with right/left and slam function

Operation

- 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

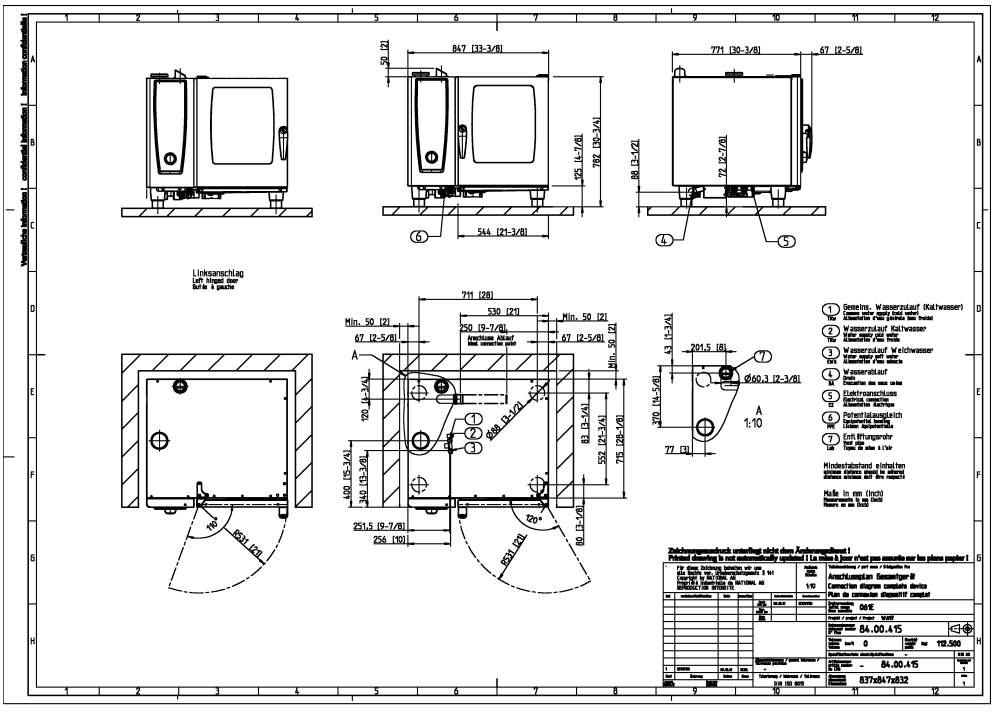
- Core temperature probe using 6 measuring points with automatic error correction. Positioning aid for core temperature probe included
- Climate management - humidity measured, set and regulated to one percent accuracy. Actual humidity in the cooking cabinet can be set and read on the control panel in Combi-Steamer modes
- Individual Programming of at least 350 cooking programs with up to 12 steps
- Humidification variable in 3 stages from 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
- 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 68 mm)
- Material inside and out DIN 1.4301 stainless steel
- Fixed waste water connection conforming to SVGW requirements where permitted
- Splash and hose-proof to IPX 5
- Demand-related energy supply
- Lengthwise loading for 1/1, 1/2, 2/3, 1/3, 2/8 GN accessories
- Separate solenoid valve for treated and cold water up to 30 °C
- Hand shower with automatic retracting system
- 5 programmable proofing stages
- Automatic, pre-selected starting time with adjustable date and time

Approvals

Planner:

Specification/Data sheet

SelfCookingCenter® whitefficiency® 61 E (6 x 1/1 GN)



1. Common water supply (cold water) “Single” water connection as shipped
2. Water supply cold water / condensate “Split” water connection
3. Water supply cold / Treated “Split” water connection
4. Water drain
5. Electircal connection wire entrance
6. Chassis Ground connection
7. Steam Vent pipe DN 60
11. minimum distance 50 mm
13. Measurements in mm (inch)

Technical Info

Capacity (GN-container/ grids):	6 x 1/1 GN
Lengthwise loading for:	1/1, 1/2, 2/3, 1/3, 2/8 GN
Number of meals per day:	30-80
Width:	847 mm
Depth:	771 mm
Height:	782 mm
Water connection (pressure hose):	3/4" / d 1/2"
Water pressure (flow pressure):	150-600 kPa / 0,15-0,6 Mpa / 1,5 - 6 bar

Water drain:	DN 50 mm
Connected load:	11 kW
"Steam" connection:	9 kW
"Hot-air" connection:	10,3 kW
Weight (net):	110 kg
Weight (gross):	117 kg

Mains connection	Breaker Size / (amp draw)	Cable cross-section
3NAC400 V 50/60Hz	3 x 16 A	5 x 2,5 mm²

Other voltages on request

Installation

- The left-hand gap must be a minimum of 350 mm if heat sources are acting on the left side of the unit
- Installations must comply with all local electrical, plumbing and ventilation codes

Options

- Marine version
- Lockable control panel
- Connection to energy optimising systems "Sicotronic" + Potential free contact for operation indication included
- Special voltages
- Unit with special hinging rack for bakers or butchers
- Security version/prison version
- Left hinged door
- Sous-Vide core temperature probe
- Integrated fat drain
- Interface Ethernet
- Potential free contact for operation indication included
- Safety door lock
- Externally attached core temperature probe
- Mobile oven rack

Accessories

- GN Containers, Trays, Grids
- Stands / Cabinets
- 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
- Hinging rack for bakers or butchers
- Special Cleaner tablets and care tabs
- Grease drip container
- Mobile plate rack

RATIONAL-UK
Unit 4, Titan Court, Portenwey Business Park. Luton GB-Bedfordshire LU4 8EF; Phone +44-15 82-48 03 88; Fax +44-15 82-48 50 01

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

We reserve the right to make technical improvements