



Item No. \_\_\_\_\_

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

Unit for the automatic cooking (SelfCooking Control Mode) of roasts, pan fries, poultry, fish, side dishes, potato products, egg dishes, desserts, bakery products and for automatic Finishing®.

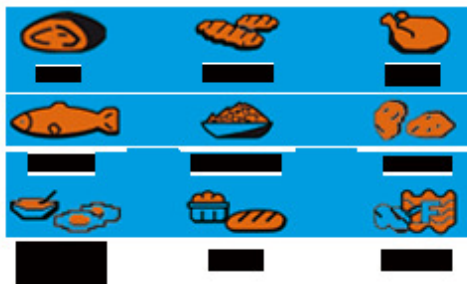
Combi-Steamer (Combi-Steamer Mode) for most cooking methods employed in the catering trade, with optional use of steam and hot air, separately, sequentially or combined.



### 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 regardless of the mains 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 limescale; soft water and regular descaling are not required.
- Level of scaling in the steam generator is monitored and displayed
- Automatic, active rinsing and drainage of steam generator by pump
- Limescale level of steam generator automatically sensed, automatic indication of when descaling is necessary, limescale level displayed at any time
- Menu-guided descaling 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
- Door locking positions
- Proximity door contact switch
- Seamless hygienic cooking cabinet with rounded corners
- Press-fit 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 from shock-proof CERAN glass
- Microprocessor-controlled cooking process
- HACCP data memory and output via integral USB interface
- Adjustable buzzer tone
- Adjustable foreign languages display
- Adjustable display contrast
- Real time display
- Free time selection from 0-24 hours
- Preselected starting time adjustable for time and date
- Function Delta-T cooking
- Temperature unit adjustable in °C or °F
- Half power setting
- Automatic vapor 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 soft 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:

- Moist Heat (steam) 85 °F-265 °F (30 °-130 °C)
- Dry Heat (hot air) 85 °F-575 °F (30 °-300 °C)
- Combination of moist heat and dry heat 85 °F-575 °F (30 °-300 °C)

### Optionen

- Left-hand hinged doors
- Unit with mobile oven rack
- RS 232 serial interface
- RS 485 converter
- Ethernet interface
- Marine version (German Lloyd)
- Security/Prision version
- Integral fat drain
- Special voltages
- Sous vide core temperature probe
- Menu pad
- Lockable control panel

### Accessories:

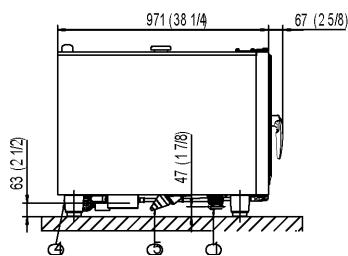
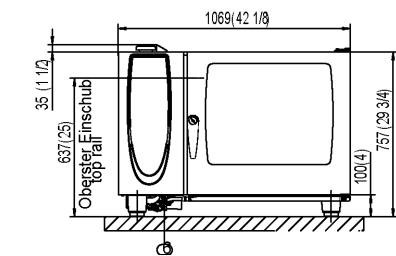
- Stands and base cabinets
- Heat shield for left hand side panel
- Grids, containers, trays, CombiFry® (frying baskets)
- Superspike (poultry grids), CombiGrill®
- Mobile plate rack
- Transport trolley
- Thermocover
- UltraVent® condensation hood
- UltraVent® condensation hood
- Exhaust hood
- CombiLink® 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:

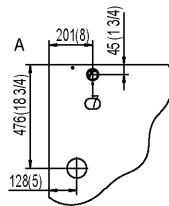
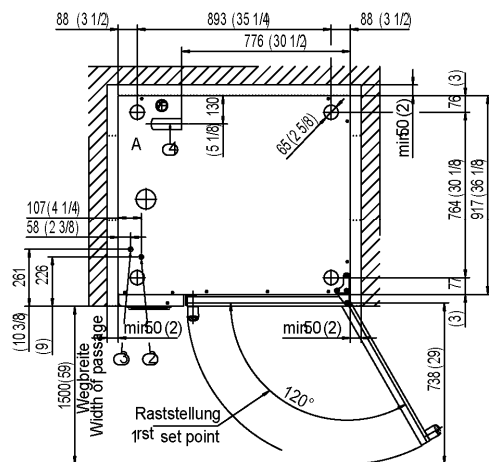
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## SelfCooking Center® 62 E (6 x 18" x 26"/12 x 12" x 20")

- 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:

<b>Capacity (Steam pans):</b>	12x12"x20"	<b>Water drain:</b>	2" (50mm) O.D. (outside diameter) Non-Threaded stainless outlet	<b>Weight (Gross):</b>	335 lbs (152 kg)
<b>Capacity (Full size sheet pans):</b>	6x18"x26"	<b>Note:</b>	connect only to 2" (50mm) diameter steam temperature resistant pipe	<b>Cubing packing:</b>	46.9 cu.ft. (1.33 m³)
<b>Capacity (GN-container/grids):</b>	6 x 2/1 GN / 12 x 1/1 GN	<b>Connected load:</b>	21 kW	<b>Freight Class:</b>	85, F.O.B.
<b>Loading for:</b>	2/1, 1/1 GN	<b>"Moist heat" connection:</b>	18 kW	<b>#AWG Wire size #3: 208/240 V #8: 440/480 V (140°F):</b>	
<b>Number of meals per day:</b>	60-160	<b>"Dry heat" connection:</b>	20 kW	<b>Recommended breaker:</b>	Three Phase
<b>Width:</b>	42 1/8" (1,069 mm)	<b>Electrical connection:</b>	Three Phase	<b>208 V:</b>	70 A
<b>Depth:</b>	38 1/4" (971 mm)	<b>208 V:</b>	59 amps	<b>240 V:</b>	80 A
<b>Height:</b>	29 3/4" (757 mm)	<b>240 V:</b>	68 amps	<b>440 V:</b>	35 A
<b>Water connection (pressure hose):</b>	3/4" NPS for 1/2" pressure hose	<b>440 V:</b>	28 amps	<b>480 V:</b>	40 A
<b>Note:</b>	Connect to drinking water only	<b>480 V:</b>	33 amps	<b>* With optional rack adapter Art- No.:</b>	60.62.050
<b>Water pressure (Flow pressure):</b>	21.75 - 87 psi	<b>Notes:</b>	Dedicated circuit breaker required. Do not use fuses. Dedicated ground wire required.	<b>* Other voltages on request</b>	
		<b>Weight (Net):</b>	314 lbs (142.5 kg)		

### 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 water treatment based on the results of water testing • Consult owners manual for additional installation requirements

### Bidding specifications

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

### Cooking Modes

9 SelfCooking Control® 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-Steamer (85 °F-575 °F).

### Unit shall be equipped with:

High-performance fresh steam generator with automatic self-cleaning system prevents the development of limescale; soft water and regular descaling 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 regardless of the mains 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 vapor 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 memory and output via integral USB interface.

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We reserve the right to make technical improvements