



Specification/Data sheet

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SelfCookingCenter® SCC 101 G (10 x 1/1 GN)

Technical Info

Lengthwise loading for: 1/1, 1/2, 2/3, 1/3, 2/8 GN
Capacity (GN-container/grids): 10 x 1/1 GN
Number of meals per day: 80-150
Width: 847 mm
Depth: 776 mm
Height: 1.042 mm
Weight (net): 152 kg
Weight (gross): 172 kg
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
Gas supply/connection: 3/4"NPT
Data interface: Splashwater proof LAN socket RJ45

Gas Rating: 79 MJ/h

Mains connection	Breaker Size / (amp draw)	Cable crossection
1 NAC 240V 50/60Hz	1x16A	
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. The local standards and regulations for ventilation systems must be adhered to.
- For proper usage of ConnectedCooking a network socket according to RJ45 has to be provided. For optimal performance a cable-bound connection with a data rate of at least 10 Mb/s is the preferred connection. Alternatively W-LAN connections with appropriate W-LAN adaptors can be used.

Options

- Security version/prison version
- Left hinged door
- Integrated fat drain
- Potential free contact for operation indication included
- 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 + Potential free contact for operation indication included
- Special voltages
- Control panel protection

Accessories

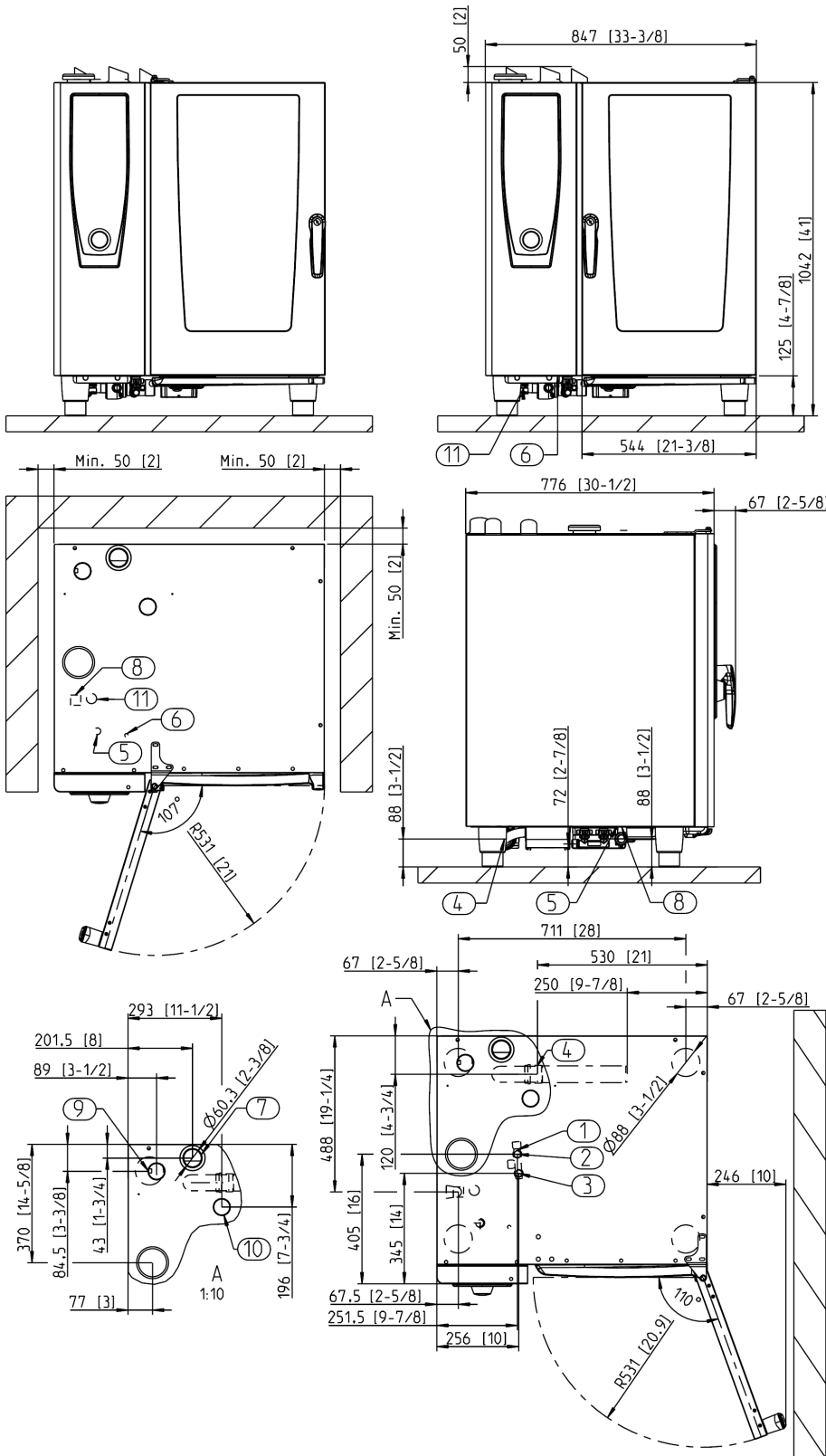
- GN Containers, Trays, Grids
- Stands / Cabinets
- Stand I / Cabinets IV
- Thermocover
- Transport trolley for mobile oven rack and mobile plate rack
- Exhaust hood
- Superspike (poultry grids), CombiGrill®/Griddle grid
- Heat shield for left hand side panel
- Mobile oven rack and hinging rack for bakers
- Mobile oven rack for bakers
- Hinging rack for bakers or butchers
- Special Cleaner tablets and care tabs
- Draft diverter
- Grease drip container
- Mobile plate rack
- Catering kit

RATIONAL AUSTRALIA PTY LTD
Subsidiary of Comcater Pty Ltd

We reserve the right to make technical improvements

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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. Electrical connection wire entrance 6. Chassis Ground connection 7. Steam Vent pipe DN 2 3/8" / 60 mm 8. Gas connection 3/4 NPT 9. Steam burner exhaust pipe 10. Hot-air burner exhaust pipe 11. Splashwater-proof Ethernet socket RJ45; minimum distance 2" / 50 mm Left side clearance 20" recommended for servicing of unit without the ability to move unit while connected. Measurements in mm (inch)