



Specification/Data sheet

Sat Apr 14 01:25:55 CEST 2018

SelfCookingCenter® SCC 201 G (20 x 1/1 GN)

Technical Info

Lengthwise loading for: 1/1, 1/2, 2/3, 1/3, 2/8 GN
Capacity (GN-container/grids): 20 x 1/1 GN
Number of meals per day: 150-300
Width: 879 mm
Depth: 791 mm
Height: 1.782 mm
Weight (net): 299 kg
Weight (gross): 343 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: 158 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
- 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
- Lockable control panel
- Connection to energy optimising systems + Potential free contact for operation indication included
- Special voltages
- Unit with mobile oven rack for bakers
- Mobile with castors
- Control panel protection

Accessories

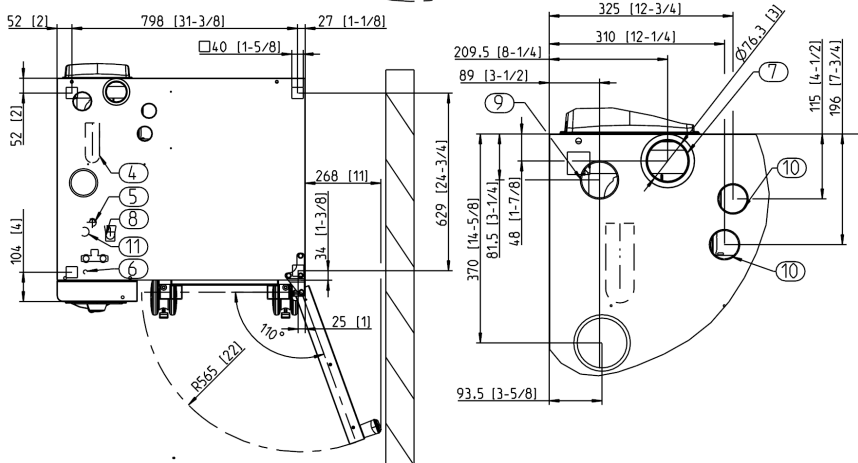
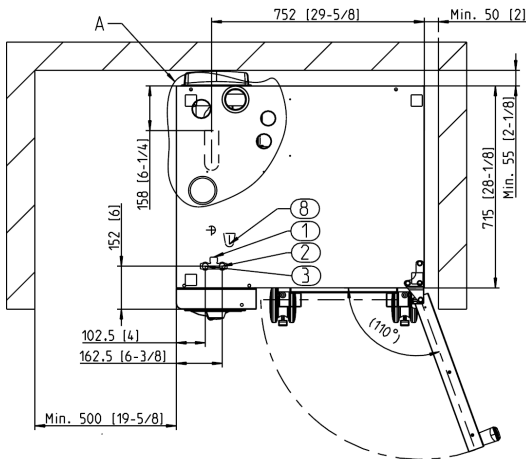
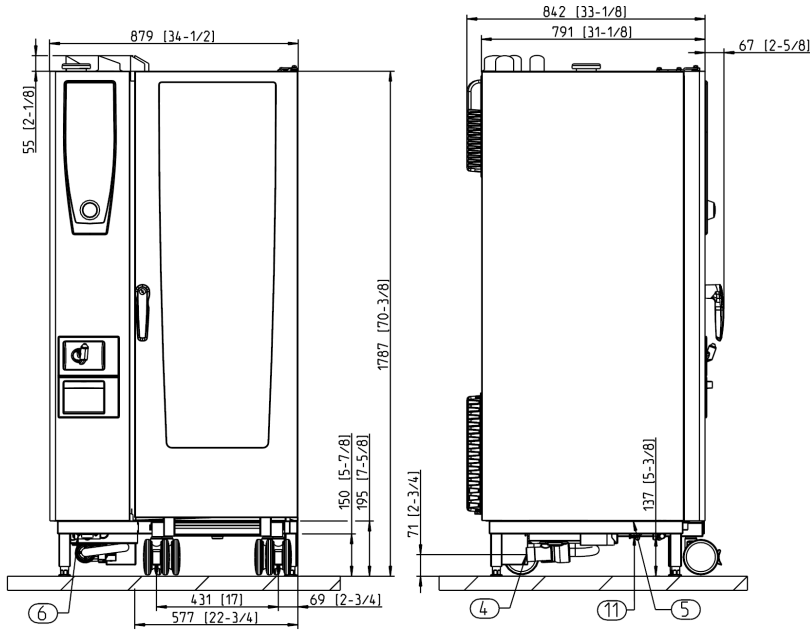
- GN Containers, Trays, Grids
- Thermocover
- Superspike (poultry grids), CombiGrill®/Griddle grid
- Heat shield for left hand side panel
- Mobile oven rack for bakers
- Special Cleaner tablets and care tabs
- Draft diverter
- Ramp for mobile oven rack
- Lamb and suckling pig spit
- Mobile plate rack

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 3" / 78 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)