

# Specification

## SelfCookingCenter® 5 Senses 202 E (20 x 2/1 - 40 x 1/1 GN)

Reference number:



**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
- Integral fan impeller brake

**Operation**

- iCC-Cockpit – graphically supported overview of the current cooking chamber climate, the expected progress of the cooking process, review and forecast as well as options at the end of cooking
- iCC Messenger – informs on current and automatic adjustments to the cooking process
- iCC Monitor – Overview of all automatic adjustments to the cooking process
- Record mode – Determination of the ideal cooking path for calibrated products using the core temperature probe for subsequent use without a core temperature probe, with automatic consideration of load quantity
- 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

**iCookingControl® - 7 operating modes**



**Function - Automatic-Mode**

iCookingControl with the 7 applications for meat, poultry, fish, side dishes, egg dishes & baked goods. Finishing, to easily enter the desired result with automatic adjustment of the ideal cooking path.

**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

**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 1200 cooking programs with up to 12 steps
- Humidification variable in 3 stages from 86°F–500°F (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
- Separate solenoid valves for normal and soft water
- 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
- Mobile oven rack (rail spacing 2 1/2 " / 63 mm) with tandem castors, wheel diameter 5" / 125 mm
- Cooking cabinet door with integral sealing mechanism
- Material inside and out 304 (DIN 1.4301) stainless steel
- Hand shower with automatic retracting system
- Fixed waste water connection conforming to SVGW requirements where permitted
- Splash and hose-proof to IPX 5
- Demand-related energy supply
- Lengthwise loading for 18"x26" or 2/1, 1/1 GN accessories
- 5 programmable proofing stages
- Automatic, pre-selected starting time with adjustable date and time
- Handle mount for mobile oven rack

**HiDensityControl®**



Patented distribution of the energy in the cooking cabinet

**iLevelControl ILC**



Mixed loads with individual monitoring of every rack depending on the type and quantity of the load as well as the number of door openings.

**Efficient CareControl**



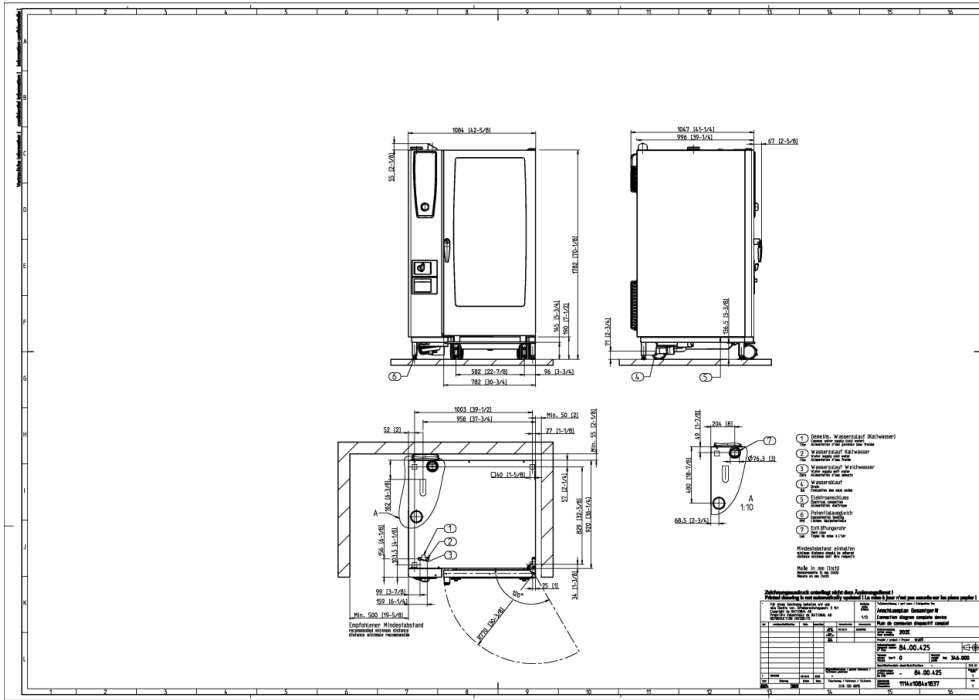
Efficient CareControl recognises soiling and scale and removes it automatically.

**Approval/Labels**



**Planner/Designer:**

## SelfCookingCenter® 5 Senses 202 E (20 x 2/1 - 40 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. Electrical connection wire entrance
6. Chassis Ground connection
7. Steam Vent pipe DN 3" / 78 mm
8. minimum distance 2" / 50 mm
9. Measurements in mm (inch)

### Technical Info

**Lengthwise loading for:** 2/1, 1/1 GN  
**Capacity (GN-container/grids):** 20 x 2/1 GN / 40 x 1/1 GN  
**Number of meals per day:** 300-500  
**Width:** 42 5/8 inch / 1.084 mm  
**Depth:** 39 1/4 inch / 996 mm

**Height:** 70 1/4 inch / 1.782 mm  
**Weight (net):** 761 lbs / 346 kg  
**Weight (gross):** 766 lbs / 372.5 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

**Connected load electric :** 65,5 kW  
**"Steam" connection:** 54 kW  
**"Hot-air" connection:** 64,2 kW

Mains connection	Breaker Size / (amp draw)	Cable crosssection
3 NAC 400V	3 x 100 A	5 x 25 mm <sup>2</sup>
50/60Hz		
Other voltage on request!		

### Installation

- Attention: Copper wiring only!
- 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

### Options

- Marine version
- Security version/prison version
- Integrated fat drain
- Potential free contact for operation indication included
- Interface Ethernet
- 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
- Connection to energy optimising systems "Sicotronic" + Potential free contact for operation indication included
- Special voltages
- Mobile with castors
- external signal unit connection
- Control panel protection

### Accessories

- GN Containers, Trays, Grids
- Thermocover
- KitchenManagement System
- Heat shield for left hand side panel
- Superspike (poultry grids), CombiGrill®
- Special Cleaner tablets and care tabs
- Ramp for mobile oven rack
- Lamb and suckling pig spit
- Mobile plate rack
- Signal lamp