RATIONAL®

reference number:

SelfCookingControl® - 7 operating modes
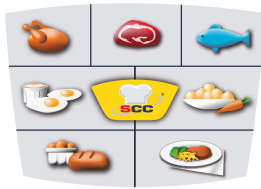
Function - Automatic-Mode

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 85-265 °F (30-130 °C)

 Hot-air from 85-575 °F (30-300 °C)

 Combination of steam and hot-air 85-575 °F (30-300° 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

Approvals

Planner:

Specification

SelfCookingCenter® whitefficiency® 202 E (20 x 18'' x 26''/40 x 12'' x 20'')

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 optimizing 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
- Maximum rack height 5 ¼ ft. (1.60 m)
- Integral fan impeller brake

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 85-525°F (30-260°C) in hot-air or combination modes
- 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
- 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 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 2/1, 1/1 GN accessories
- Separate solenoid valves for soft and filtered water
- Hand shower with automatic retracting system
- 5 programmable proofing stages
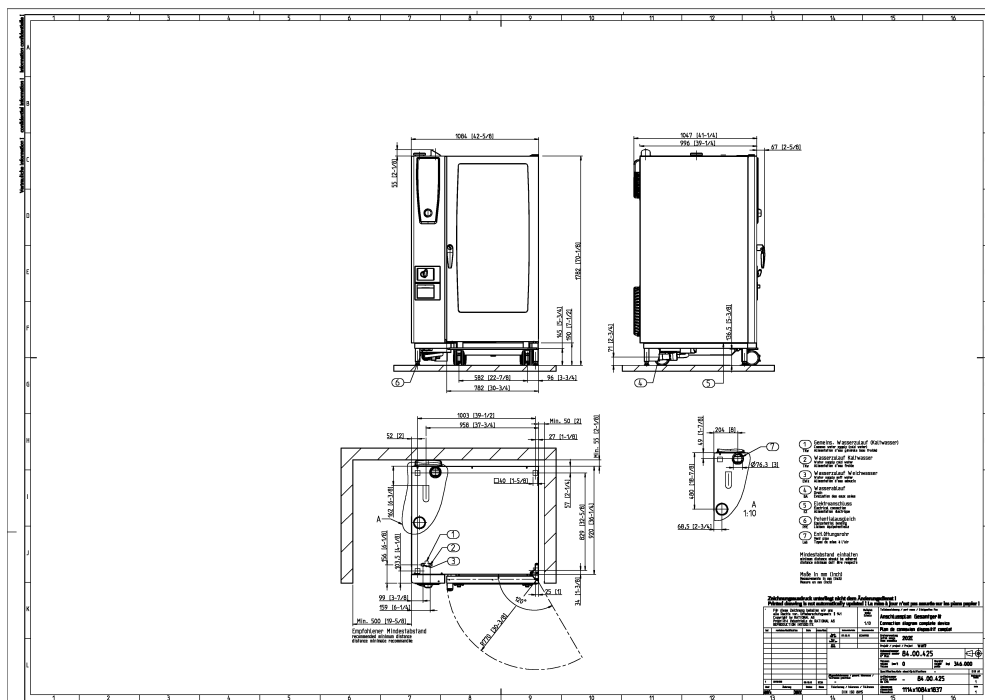- Automatic, pre-selected starting time with adjustable date and time

Specification/Data sheet

SelfCookingCenter® whitefficiency® 202 E (20 x 18" x 26"/40 x 12" x 20")

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. Drain 2" OD
5. Electircal connection wire entrance
6. Chassis Ground connection
7. Steam Vent pipe 3" (78mm)
11. Minimum Clearance 2" (50 mm)
12. Left side clearance 20" recommended for servicing of unit without the ability to move unit while connected.
13. Measurements in mm (inch)

Technical Info

					Mains connection	Breaker Size / (amp draw)	Cable cross-section
Capacity (steam pans):	40x12"x20"	**Water drain:**	2" (50mm) O.D. (outside diameter) Non-Threaded stainless outlet.		3 AC208 V	3x200A (186 amps)	4/0
Capacity (half-size sheet pans):	-						
Full-size sheet pans:	20x18"x26"				3 AC480 V	3x110A (99 amps)	#3
Capacity (GN-container/ grids):	20 x 2/1 GN / 40 x 1/1 GN	Coupling adapter included for attachment to 2" copper.					
Lengthwise loading for:	2/1, 1/1 GN				3 AC240 V	3x250A (219 amps)	3/0
Number of meals per day:	300-500						
Width:	42 5/8" (1,084 mm)	**Connected load:**	68 kW		3 AC440 V	3x100A (83,9 amps)	#2
Depth:	39 1/4" (996 mm)	**"Steam" connection:**	54 kW				
Height:	70 1/4" (1,782 mm)	**"Hot-air" connection:**	66 kW		Other voltages on request		
Water connection (pressure hose):	¾"NPS for ½" ID pressure hose (NPS female to Garden Hose male adapters included)	**Note:**	Dedicated circuit breaker required. Do not use fuses. Dedicated ground wire required.				
Water pressure (flow pressure):	21 – 87 psi apprx 5 gpm maximum flow	**Weight (net):**	732 lbs (332 kg)				
Note Water Drain:	Connect to drinking water only	**Weight (gross):**	766 lbs (347.5 kg)				
		Cubing packing:	107.4 cu.ft. (3.04 m³)				
Note:	Connect only to 2" steam temperature resistant pipe	**Freight class:**	85, F.O.B.				

Installation

• The left hand clearance must be a minimum of 14" (350mm) 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
• Sous-Vide core temperature probe
• Interface Ethernet
• Safety door lock
• Externally attached core temperature probe
• Mobile oven rack
• Lockable control panel
• Special voltages

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

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

We reserve the right to make technical improvements