Specification

SelfCookingCenter® whitefficiency® 62 G (6 x 2/1 - 12 x 1/1 GN)

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 30 °C and 130 °C

Hot-air from 30 °C-300 °C

Combination of steam and hot-air 30 °C-300 °C

HiDensityControl®

empty

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

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.

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) when original stand used
- Integral fan impeller brake
- Door handle with right/left and slam function

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 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
- Removable, swivelling grid shelves (distance between rails 2 5/8" (68 mm))
- 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 by means of modulating, low-noise high-performance blower burner system
- 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

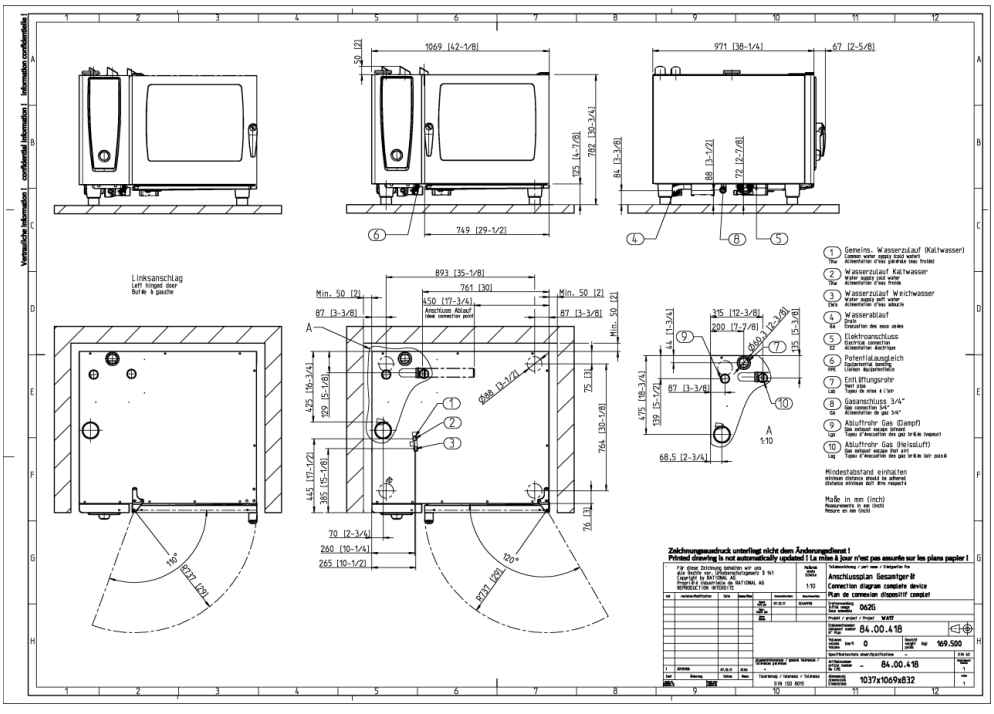
Approval

Planner:

Specification/Data sheet

Fri Sep 20 23:37:21 CEST 2013

SelfCookingCenter® whitefficiency® 62 G (6 x 2/1 - 12 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. Electircal connection wire entrance
6. Chassis Ground connection
7. Steam Vent pipe DN 2 3/8" (60 mm)
8. Gas connection ¾ NPT'
9. Steam burner exhaust pipe
10. Hot-air burner exhaust pipe
11. minimum distance 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

Lengthwise loading for:	2/1, 1/1 GN
Capacity (GN-container/ grids):	6 x 2/1 GN / 12 x 1/1 GN
Number of meals per day:	60-160
Width:	42 inch (1.069 mm)
Depth:	38 1/4 inch (971 mm)
Height:	30 3/4 inch (782 mm)
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:	0,77 kW
Weight (net):	373 lbs (169.5 kg)
Weight (gross):	391 lbs (189 kg)
Gas supply/connection:	3/4"NPT
Rated thermal load Liquid gas LPG total:	105,000 BTU (28 kW)
Rated thermal load Liquid gas LPG "Steam":	79,000 BTU(21 kW)
Rated thermal load Liquid gas LPG "Hot-air":	105,000 BTU (28 kW)
Rated thermal load natural gas total:	105,000 BTU (28 kW)
Rated thermal load natural gas "Steam":	79,000 BTU (21 kW)
Rated thermal load natural gas "Hot-air":	105,000 BTU (28 kW)

Mains connection	Breaker Size / (amp draw)	Cable crossection
1 NAC 230V 50/60Hz	1 x 16 A	3 x 2,5 mm²

Other voltage on request

Installation

- The left hand clearance 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

- Security version/prison version
- Left hinged door
- Sous-Vide core temperature probe
- Integrated fat drain
- Interface Ethernet
- Potential free contact for operation indication included
- Safety door lock
- Externally attached core temperature probe
- Mobile oven rack package
- Lockable control panel
- Connection to energy optimising systems "Sicotronic" + 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
- KitchenManagement System
- Heat shield for left hand side panel
- Superspike (poultry grids), CombiGrill®
- Special Cleaner tablets and care tabs
- Draft diverter with silencer
- Grease drip container
- Mobile plate rack
- Catering kit

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We reserve the right to make technical improvements