SelfCooking Center® SCC 101 Electric
(10 x 12” x 20”/10 x 13” x 18”)

Description:
Unit for the automatic cooking (SelfCooking Control® Mode) of roasts,
grills, poultry, fish, baked dishes, side dishes, and for automatic Finishing®.

Combi-Steamer (Combi-Steamer Mode) for most cooking methods
employed in the catering trade, with optional use of steam and hot air,
separately or combined.

Features:
High-performance fresh steam generator • Microprocessor-controlled cooking
process • Clear control panel with pictograms • Self-explanatory operation
concept with easy-to-read clear text displays which can be read from any
angle, Help Function, touch screen, press buttons and central dial with Push
Function to confirm entries • Individual programming of at least 350 cooking
programs with up to 12 steps • Rack monitoring with individual time
programming of each rack in non-stop loading • Adjustable foreign languages
display • Free time selection from 0-24 hours • Sensor-controlled cabinet
humidity, actual humidity in cabinet can be adjusted and requested on the
control panel • Demand-related energy supply • Core temperature probe with
6 measuring points and automatic correction if inserted incorrectly •
Positioning aid for core temperature probe • Function Delta-T cooking •
Automatic cleaning system independent of mains pressure, with 6 cleaning
stages, unsupervised cleaning even overnight • Seamless hygienic cooking
cooking cabinet with rounded corners • Automatic, active rinsing and drainage of
steam generator by pump • Limescale level of steam generator automatically
sensed, automatic indication of when descaling is necessary, limescale level
displayed at any time • Menu-guided descaling program • Preselected
starting time adjustable for time and date • Temperature unit adjustable in °C
or °F • ServiceDiagnostic System with automatic service notices display •
Airflow optimized cooking cabinet • Integral, maintenance-free grease
extraction system with no additional grease filter • Safety temperature limiter
for cabinet and steam generator • Halogen cooking cabinet lighting from
shadow-proof CERAN glass • Cool down function for fast cabinet fan cooling
Automatic vapor quenching • Humidifying function can be programmed with
humidity values from 85 °F-500 °F for Dry Heat and Combination • 5 air
speeds programmable • Integral fan impeller brake • Half power setting
Operating and warning displays • Rear-ventilated double glass doors, hinged
inside pane for easy cleaning • Door handle with right/left and slam function
• Door locking positions • Proximity door contact switch • Drip collector and
door drip pan with continuous discharge to unit drain • Press-fit cabinet seal
• Lengthwise loading for accessories • Hinging rack with additional rail for drip
collector, rail distance 2 5/8", hinging rack swivel for easy cleaning • Maximum
rack height 5 1/4 ft. when original stand used • U-shaped rack rails with
notched recesses for easy loading • All-round heat insulation • Swivel air
baffle with quick-release locks • Hinged control panel allows front servicing
and inspection • Integral hand shower with infinitely variable regulation,
automatic retracting system and integral water shut-off function • Separate
solenoid valves for normal and soft water • Height-adjustable feet • HACCP
data memory and output via integral USB interface • Material inside and out
CrNi steel CNS 304.

Options:
- Left-hand hinged doors • Safety door lock • RS 232
  serial interface • RS 485 converter • Ethernet interface
- AeroCat® (integral catalyser) • Marine version •
  lockable control panel • unit with mobile oven rack
- Integral fat drain • Special voltages

Accessories:
- Stands • Heat shield for left hand side wall • Grids, containers, trays, CombiFry® (frying baskets)
- Superspike (poultry grid), CombiGrill® grids • Mobile plate rack • Transport trolley • Thermocover • Mobile
  oven rack grill use • UltraVent® condensation hood
- CombiLink® software package • Grease drip
  container • Combi-Duo kits for 2 units one on top of
  the other • Cleaner Tabs and Rinse Aid Tabs

Approvals:

Consultant/Contractor:

SelfCooking Control® - 7 operating modes:
- Roasts
- Grills
- Poultry
- Fish
- Baked dishes
- Side dishes
- Finishing®

Combi-Steamer mode - 3 operating modes:
- Moist Heat (steam) 85 °F and 265 °F
- Dry Heat (hot air) 85 °F-575 °F
- Combination of moist heat and dry heat 85 °F-575 °F

640 N. Capitol Ave. Indianapolis, IN 46204
800-729-5051
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1. Common water supply (cold water) 
2. Water supply cold water 
3. Water supply soft or hot water 
4. Drain 
5. Electrical connection 
6. Equipotential bonding 
7. Vent pipe 2” (50 mm)

Minimum distance 2” (50 mm) 
Measurements in mm (inches)

Technical specification:

Electrical connection:
- Connected load: 19 kW 
- Three Phase 
- 208 V: 60 amps 
- 240 V: 60 amps 
- Others on request

Water connection:
- 3/4” NPS for 1/2” pressure hose 
- Note: Connect to drinking water only.

Drain connection:
- 2” (50 mm) O.D. (outside diameter) 
- Non-threaded stainless outlet 
- Note: connect only to 2” (50 mm) diameter steam temperature resistant pipe

Cooking medium:
- Steam: 18 kW 
- Hot air: 18 kW 
- Capacity: 10 x 12” x 20”

Dimensions:
- Width: 33 1/4” (847 mm) 
- Height: 40” (1017 mm) 
- Depth: 30 3/8” (771 mm)

Shipping weight:
- Net: 299 lbs (135.5 kg) 
- Gross: 317 lbs (144 kg)

Cubing packing: 38.8 cu.ft. (1.10 m³)

Freight class: 85, F.O.B.

Notes:
- Circuit breaker required 
- Do not use fuses 
- Dedicated ground wire required
- Drain connection: 2” (50 mm) O.D. (outside diameter) 
- Non-threaded stainless outlet 
- Note: connect only to 2” (50 mm) diameter steam temperature resistant pipe

External Heat Source Proximity:
- Each Combi-Steamer must be clear of all external sources of heat 
- Increased appliance temperature may cause damage to unit components 
- Installations must comply with all local electrical, plumbing and ventilation codes 
- RATIONAL recommends water treatment based on the results of water testing 
- Consult owners manual for additional installation requirements

Bidding specifications:
- The RATIONAL SelfCooking Center® unit cooks with hot air and pressureless steam – singular, sequentially and in combination.
- Cooking Modes: 7 SelfCooking Control® Modes for the automatic cooking of roasts, grills, poultry, fish, baked dishes, side dishes, and for automatic Finishing®. 3 Combi-Steamer modes for Steaming (85 °F-265 °F), Hot Air (85 °F-575 °F), Combi-Steaming (85 °F-575 °F).
- Unit shall be equipped with:
  - High-performance fresh steam generator 
  - Clear control panel with pictograms 
  - Core temperature probe with 6 measuring points 
  - Sensor-controlled cabinet humidity 
  - Automatic cleaning system 
  - Seamless hygienic cooking cabinet with rounded corners 
  - Integral, maintenance-free grease extraction system 
  - Halogen cooking cabinet lighting 
  - Automatic vapor quenching 
  - Humidifying function 
  - 5 air speeds programmable 
  - Integral fan impeller brake 
  - Rear-ventilated double glass doors 
  - Door handle with right/left and slam function 
  - Drip collector and door drip pan 
  - Hinging rack with additional rail for drip collector 
  - All-round heat insulation 
  - Integral hand shower with infinitely variable regulation, automatic retracting 
  - Separate solenoid valves for normal and soft water 
  - HACCP data memory and output via integral USB interface.

RATIONAL Cooking Systems
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