Project:	Quantity:	Item No:	FCSI Section:	Approval:	Date:

Wed Apr 25 08:47:40 CEST 2018

Specification

SelfCookingCenter® SCC XS E (4 x 13 x 18 inch)

Capacity
- Three (3) GN 2/3 (1 1/2") or GN 2/3 (2 1/2 ") or four (4) 1/2 size sheet pans
- Removable, swivel hinging rack with flexible rack options on 7 levels

Standard Features
- Electrically heated table device for automatic cooking of meat, poultry, fish, side dishes, vegetables, egg dishes, desserts, bakery products and for automatic rethermalization
- Mixed loads with individual supervision of each rack, depending on type, load amount, and the number of door openings
- LED cooking cabinet and rack lighting - energy-saving, durable and low-maintenance
- Unit base with surrounding seal
- Rear-ventilated triple-pane cooking cabinet door, two hinged inside panes (for easy cleaning) with a special heat-reflecting coating
- Combi-steamer according to DIN 18866, DIN 10535 for selective use of steam and hot air, separately, sequentially, or combined
- Integrated Ethernet and USB port to connect to a cloud based system for administration of cooking processes, management of HACCP and service data and remote control
- Lengthwise loading for 2/3, 1/2, 1/3 GN (12" x 14", 12'' x 10'', 12" x 7") accessories, 1/2 size sheet pans and steam pans
- No water softening system or additional descaling is necessary
- 2-Year parts and labor warranty
- 5-Year steam generator warranty
- No-charge 4-hour RATIONAL certified chef assistance program
- Core temperature probe with 6 measuring points, including positioning aid - automatic error correction in case of incorrect positioning
- 1% - accurate regulation of moisture, adjustable, and retrievable via the control panel
- Combi-steamer mode °F/(°C): steam: 85 to 265/(30 to 130), hot air: 85 to 575/(30 to 300), combination: 85 to 575/(30 to 300)
- Individual programming of at least 1,200 cooking programs with up to 12 steps transferable via USB
- Hand shower with automatic retracting system
- Moisturising in 3 steps of °F/(°C) 85 to 500/(30 to 260)
- High-performance fresh steam generator, pressureless, with automatic filling and automatic decalcification
- Dynamic air circulation in cooking cabinet with reversing wheel fan with 5 fan speeds, programmable
- Integral, maintenance-free grease extraction system
- Turbo fan cool down function
- Automatic adaptation to the installation location (elevation)
- 304 (DIN 1.4301) stainless steel material inside and out
- Seamless interior and with rounded corners
- Demand-related energy supply
- 5 programmable proofing stages
- Automatic, pre-selected starting time with adjustable date/time
- Delta-T cooking
- UL listed as Commercial Cooking Appliance with Integral Systems for Limiting the Emission of Grease-laden Air

Operation
- Digital, graphically supported overview of the current cooking chamber climate, review and forecast as well as repeat and change options at the end of the cooking process
- Remote control function for appliance using software and mobile app
- Control second unit from the main unit (units must be connected via ethernet or network)
- Real-time information about automatic adjustments on current cooking process
- Self-learning operation, automatically adapts to actual usage
- Intelligent energy-management system controls the energy and airflow, fully automated
- Record mode – determination of the ideal cooking process for calibrated products using the core temperature probe for subsequent use without a core temperature probe, with automatic consideration of the load quantity
- Self-configurable, user-specific operating display 8.5" TFT color monitor and touch screen with self-explanatory symbols for ease of operation
- Application and user manuals can be viewed on the unit display for the current actions

Safety features
- Detergent and Care Tabs (solid detergents) for optimum working safety
- HACCP data output and software update via the integrated Ethernet and USB port
- Safety temperature limiter for steam generator and hot-air heating
- VDE approved for unsupervised operation (e.g. overnight cooking or cleaning)
- Maximum rack height 5 ¼ ft./1.60 m when original stand is used
- Integral fan impeller brake
- Door handle with right/left and slam function

Cleaning and Care
- Self-cleaning and care system for cooking cabinet and steam generator, 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
- 100% biodegradable Cleaner and Care tabs

Ventilation approvals
- This appliance conforms to the EPA 202 test in accordance to the ANSI/NFPA 96 "Ventilation Control and Fire Protection of Commercial Cooking Operations" Refer to UL Listing KNLZ.E148536 (America) or KNLZ7.E148536 (Canada).

Approval/Labels

NSF/ ANSI 4

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SelfCookingCenter® SCC XS E (4 x 13 x 18 inch)

ConnectedCooking

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.

Combi-Steam mode

Steam °F/(°C) 85 to 265/(30 to 130)

Hot air °F/(°C) 85 to 575/(30 to 300)

Combi °F/(°C) 85 to 575/(30 to 300)

iCookingControl - Automatic cooking

7 application modes for meat, poultry, fish, side dishes, egg dishes, desserts, baked goods and Finishing® (rethermalization)

HiDensityControl®

Highest steam saturation, and dynamic air mixing for perfect and even cooking

Efficient CareControl

Efficient self-cleaning CareControl recognizes soiling and scale and removes it

iLevelControl

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

Technical Specification

Dimensions	Width	Depth	Height
Exterior	25 3/4" (655 mm)	21 7/8" (555 mm)	22 3/8" (567 mm)
Shipping	34 5/8" (880 mm)	37" (940 mm)	29 1/2" (750 mm)

Weight	
Max Per Shelf	22 lbs
Max Load Size	44 lbs
Net	158.7 lbs
Shipping	185.2 lbs

Size	Electric. 60 hz	Breaker	Cable connection	Running Amps
XS	208V 3 PH	30A*	15-30P	16.5 amps
XS	240V 3 PH	30A	15-30P	19.0 amps
XS	208V 1 PH	50A	6-50P	27.5 amps
XS	240V 1 PH	50A	6-50P	31.5 amps

EACH XS unit is supplied with 8 ft 14-3 AWG cord and plug. *Rated for 30 amp breaker due to plug size, 20 amp breaker is adequate. Use copper wire only. 3Ph 4-wire system (3 wire w/ ground)-dedicated 3 pole circuit breaker required. 1 Ph L1, L2, G-dedicated 2 pole circuit breaker required. 208 v is field retrofittable to 240v, 480v is field retrofittable to 440v. Do not use fuses. Supplied with an external data interface (splashwater proof LAN socket RJ45).

Thermal load and airflow requirements

Latent	283 W
Sensible	375 W
Unit free standing	13314 ft²/h
One side against a wall	8405 ft²/h
Noise values	65 dBA

Connected load electric

Hot air connection:	5.4 kW
Steam connection:	5.4 kW
Connected load electric:	5.7 kW

Water Requirements

Connection	3/4" GHT
Supply	Minimum 1/2” ID Drinking Quality Cold
Pressure	21-87 psi (1.5-6 bar)
Average Treated Water Consumption	1 gal/h
Min/Max Flow Rate	3 gpm/5.3 gpm
Water Drain	1 1/2” OD (40 mm) hub

Connect only to 2" (XS = 1 5/8") high-temperature resistant pipe. Water discharge temperature can be field adjusted to meet section 701.7 of the International Plumbing Code. Contact RATIONAL for back flow recommendation.

Water Quality

Untreated water can be 0 to 24.5 gr/gal (0 to 420ppm) hardness. We do not recommend treated water hardness < 5 gr/gal (86ppm) because the water could be corrosive. Sodium ion exchangers are not recommended; H+ Ion exchange systems are recommended. Water that does not meet the following minimum standards will require the proper conditioning.

Contaminant	Water Requirements	If > than recommended
Sand/Particles	< 15 µm	Particle filter
Chlorine (Cl2)	< 0.12 gr/gal (0.2 ppm)	Active carbon filter
Chloride (Cl-)	< 4.68 gr/gal (80 ppm)	RO or deionization

Clearance Requirements

To facilitate servicing, we recommend leaving a 18"-20" (450-500 mm) gap on the left-hand side of the unit. If there is not 18"-20" (450-500 mm) left side clearance available, provisions for moving the unit or appliance to the left for service access must be made. These include, but are not limited to, having quick connections (water, gas, etc.) and lengthened electrical connections with flexible cords. If there are no external heat sources acting on the unit, there should be a minimum gap of 1/2” (10 mm) to the left, right, and back of unit. The left hand gap must be a minimum of 14" (350 mm) if a high temperature heat source is on the left side of the unit. Recommended clearance from unobstructed rear exhaust pipes and any surface collecting grease or flammable material; 10" (254 mm) electric. It is recommended to have a hood overhang of 6” (150 mm) to 18” (450 mm) at the front of the unit and 6” (150 mm) on the side if installed at the end of the cooking line. Please refer to the Installation Manual for further technical data and for instructions on installation and setup. Installations must comply with all local electrical, plumbing, and ventilation codes.

RATIONAL USA Inc.
1701 Golf Road, Suite C-120, Commercium
Rolling Meadows, IL 60008
Toll Free: 888-320-7274, Fax.: 847-755-9583

Visit us on the internet: www.rationalusa.com

We reserve the right to make technical improvements

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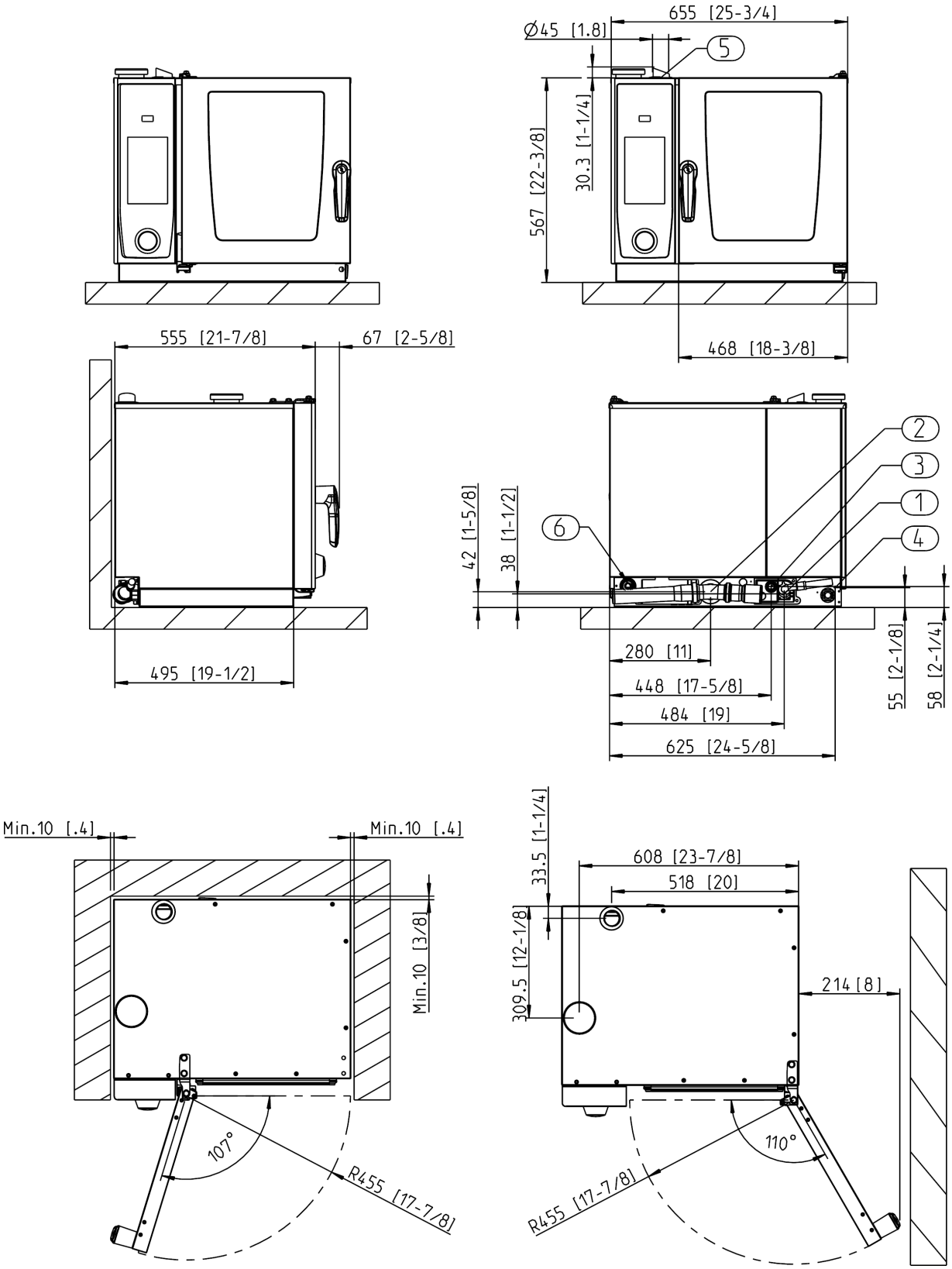

1. Common water supply (cold water) "Single" water connection as shipped 2. Drain 2" OD 3. Electrical connection wire entrance 4. Chassis Ground connection 5. Steam Vent pipe 2 3/8" / 60mm 6. Splashwater-proof Ethernet socket RJ45; Minimum Clearance 2" / 50 mm Left side clearance 20" recommended for servicing of unit without the ability to move unit while connected. Measurements in mm (inch)

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ELECTRICAL OPTIONS (all 60Hz) Special voltages available upon request

Voltage / breaker / running amps / AWG	Voltage / breaker / running amps / AWG
❑ 208V 1 Ph / 50 / 27.5 / #8 - field retrofittable to 240 V	❑ 240V 1 Ph / 50/ 31.5 / #8
❑ 208V 3 Ph / 30 / 16.5 / #12 - field retrofittable to 240 V	❑ 240V 3 Ph / 30 / 19 / #12

ACCESSORIES

❑ Installation Kits – include electrical, water and drainage connection	
❑ 208 or 240/60/1Ph- copper drain	87.01.404US
❑ 208 or 240/60/1Ph- CPVC drain	87.01.403US
❑ 208 or 240/60/3Ph- copper drain	87.01.402US
❑ 208 or 240/60/3Ph- CPVC drain	87.01.201US
❑ RATIONAL Cleaner Tabs without phosphorous – guarantee maximum cleaning power	56.00.210A
❑ RATIONAL Care Tabs – prevents scale deposits	56.00.562
❑ Certified installation by RATIONAL SERVICE-PARTNERS	See document
❑ RATIONAL Single Water Filter- for all single models and Combi-Duo XS/XS, 61/61 and 61/101	1900.1154US
❑ UG I stationary stand	60.31.018
❑ UG I stationary stand for Combi-Duo	60.31.020
❑ UG II stationary stand- 8 sets of support rails	60.31.044
❑ UG II stationary stand for Combi-Duo- 4 sets of support rails	60.31.046
❑ UG XS stand- adjustable by 1 ½“ on uneven work surface	60.31.029
❑ Stackable Combi-Duo kit, – for stacking XS on XS, right-hinged doors	60.73.768
❑ Stackable Combi-Duo kit, – for stacking XS on XS, left-hinged doors	60.74.276
❑ Wall bracket- for space-saving wall assembly	60.30.968
❑ UltraVent XS – ventless condensation hood – UL approved	60.74.159
❑ UltraVent Plus XS – ventless condensation hood with HEPA filter – UL approved	60.74.406
❑ Combi-Duo UltraVent XS or UltraVent Plus XS adapter kit	60.73.945
❑ UltraVent XS for Combi-Duo – UL approved	60.74.254
❑ UltraVent XS Plus for Combi-Duo – UL approved	60.74.407
❑ RATIONAL USB data-memory stick – for transferring cooking programs and HACCP data	42.00.162
❑ VarioSmoker – for a large variety of smoked products	60.73.010
❑ Integration kit with UltraVent XS	60.74.285
❑ Integration kit with UltraVent XS Plus	60.74.408
❑ Heat shield for left side panel	60.74.182
❑ Condensation breaker	60.74.037
❑ Hinging rack – 11 racks	60.73.724
❑ Hinging rack – 7 racks –standard with the unit	60.74.331
❑ For a full list of ⅔ size accessories for ideal grilling, baking, roasting, frying, rotisserie, steaming, Finishing®, and much more	See accessories brochure

FACTORY INSTALLED OPTIONS (special order)

- ❑ Left-hinged door 208V / 240V / 1PH | 208V / 240V / 3PH
- ❑ Door safety lock – handle is turned left then right before the door can be opened
- ❑ Marine Version
- ❑ UltraVent XS - factory installed
- ❑ UltraVent XS Plus – factory installed

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