

Specification

SelfCookingCenter® whiteefficiency® 201 G (20 x 1/1 GN)

reference number: **SCCWE201G**



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

- Self-teaching operation, automatically adapts to actual usage
- MyDisplay – Self-configurable, user-specific operating display (images, text, etc)
- 8.5" TFT colour 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 action

Cleaning, care and operational safety

- Automatic cleaning and care system for cooking cabinet and steam generator works regardless of the mains pressure
- 7 cleaning stages for for unsupervised cleaning and care - even overnight
- Automatic cleaning and descaling of the steam generator
- Automatic cleaning prompt indicating the cleaning stage and volume of chemicals in relation to the level of soiling
- Soiling and care status are display on the monitor
- Diagnostic system with automatic service notices display
- Self test function for actively checking the unit's functions

Features

- Core temperature probe with 6 measuring points and automatic error correction if incorrectly inserted and positioning aid for core temperature probe
- 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
- Individual programming of at least 350 cooking programmes with up to 12 steps
- Humidification variable in 3 stages from 30 °C – 260 °C in hot air or combination
- Interface USB
- High-performance fresh steam generator with automatic descaling
- 5 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 pane
- Mobile oven rack (rail spacing 63 mm) with tandem castors, wheel diameter 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 is 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 accessories
- Separate solenoid valve for soft and hot water up to 30 °C
- 5 programmable proving stages
- Automatic pre-selected starting time with variable date and time

SelfCookingControl® - 7 operating modes



Function - Automatic Mode

In the 7 operating modes the automatic mode 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 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®



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

Intelligent cleaning and care system



Intelligent cleaning and care system

Approvals



