



Item No. _____

SelfCooking Center® 62 G (6 x 18" x 26" / 12 X 12" x 20")

Description:

Unit for the automatic cooking of roasts, pan fries, poultry, fish, side dishes, potato products, egg dishes, desserts, bakery products and for automatic finishing.

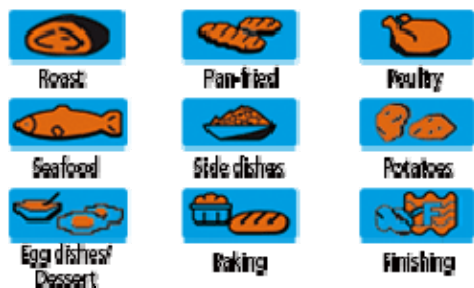
Combi-Steamer (Combi-Steamer Mode) for most cooking methods employed in the catering trade, with optional use of steam and hot air, separately, sequentially or combined.



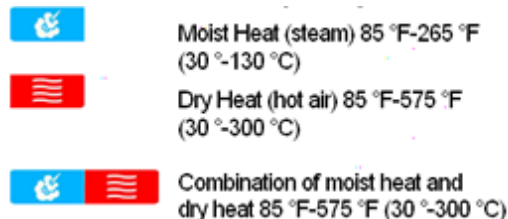
Features:

- Clear control panel with pictograms
- Rack monitoring with individual time programming of each rack for non-stop loading
- Program memory for at least 350 cooking programs with up to 12 steps
- Automatic cleaning and care system for cooking cabinet and steam generator works with normal water pressure
- Automatic cleaning prompt that notes the cleaning stage and volume of chemicals
- Care status is shown on the display
- 6 cleaning stages for unsupervised cleaning and care, even overnight
- Detergent and care tabs (solid detergents) for optimum health protection
- Maximum rack height 5 ¼ ft. (1.60 m) when original stand used
- Sensor-controlled cabinet humidity, actual humidity in cabinet can be adjusted and requested on the control panel
- 5 air speeds programmable
- Humidifying function can be programmed with humidity values from 85° F - 500° F (30° C - 260° C) for Dry Heat and Combination
- Core temperature probe with 6 measuring points and automatic correction if inserted incorrectly
- Temperature probe integral with unit (cannot be lost)
- Positioning aid for core temperature probe
- Demand-related energy supply
- Integral hand shower with infinitely variable regulation, automatic retracting system and integral water shut-off function
- High-performance fresh steam generator with automatic self-cleaning system prevents the development of limescale; softened water and regular de-scaling are typically not required
- Level of scaling in the steam generator is monitored and displayed
- 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 de-scaling program
- Integral, maintenance-free grease extraction system with no additional grease filter
- Cool down function for fast cabinet fan cooling
- Integral fan impeller brake
- Rear-ventilated double glass doors, hinged inside pane for easy cleaning
- Door handle with right/left and slam function
- 2 Door locking positions
- Proximity door contact switch
- Seamless hygienic cooking cabinet with rounded corners
- Press-fit user-replaceable cabinet seal
- Airflow-optimized cooking cabinet
- Swivel air baffle with quick-release locks
- Drip collector and door drip pan with continuous discharge to unit drain
- Halogen cooking cabinet lighting with shock-proof CERAN glass
- Microprocessor-controlled cooking process
- HACCP data 10-day memory and output via integral USB interface
- Adjustable buzzer tone
- Adjustable foreign languages display
- Adjustable display contrast
- Real-time display
- Free time selection with delayed start from 0-24 hours
- Pre-selected starting time adjustable for time and date
- Function Delta-T cooking
- Temperature unit-adjustable in °C or °F
- Half-power setting
- Automatic drain condensate cooling/quenching
- Lengthwise loading for accessories
- Hinging rack with additional rail for drip collector, rail distance 2 5/8" (68 mm), hinging rack swivel for easy cleaning
- U-shaped rack rails with notched recesses for easy loading
- All-round heat insulation
- ServiceDiagnostic System with automatic service notices displayed
- Safety temperature limiter for cabinet and steam generator
- Hinged control panel allows front servicing and inspection
- Operating and warning displays
- Separate solenoid valves for normal and softened water
- Height-adjustable feet
- Material inside and out CrNi steel CNS 304
- 3 grids 20"x24" (2/1 GN)

SelfCooking Control® - 9 operating modes:



CombiSteamer mode - 3 operating modes:



Options:

- Left-hand hinged doors
- Unit with mobile oven rack
- RS 232 serial interface
- RS 485 converter
- Ethernet interface
- Security/Prison version
- Integral fat drain
- Special voltages
- Sous-vide core temperature probe
- Menu pad
- Lockable control panel
- 2-step door latch

Accessories:

- Stands and base cabinets
- Heat shield for left hand side panel
- Grids, containers, trays, CombiFry® (frying baskets)
- Superspike (poultry grids), CombiGrill®
- Mobile plate rack
- Transport trolley
- Thermocover
- Mobile oven rack and hinging rack for bakers
- Hinging rack for bakers or butchers
- CombiLink® software package
- CombiCheck® service package
- Grease drip container
- Combi-Duo kits for 2 units one on top of the other
- Special Cleaner tablets and Care tablets
- Installation Kits
- Adapters for sheet pans 18" x 26"

Approvals:



Consultant/Contractor:

