

# Specification

## SelfCookingCenter<sup>®</sup> XS E (6 x 2/3 GN)

Reference number: OSCCX5



### Description

- Cooking appliance for automatically cooking (Automatic mode) meat, poultry, fish, side dishes/vegetables, egg dishes/desserts, bakery products and for automatic finishing<sup>®</sup>. 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 the integrated Ethernet and USB port
- Safety temperature limiter for steam generator and hot-air heating
- VDE approved for unsupervised operation
- Maximum rack height 1.60 m for use on an original base cabinet
- Integral fan impeller brake
- Door handle with right/left and slam function

### Operation

- Remote control function for appliance using software and mobile app
- iCC-Cockpit – graphically supported overview of the current cooking chamber climate, the expected progress of the cooking process, review and forecast as well as options at the end of cooking
- iCC Messenger – informs on current and automatic adjustments to the cooking process
- iCC Monitor – Overview of all automatic adjustments to the cooking process
- 9 self-configurable, user-specific operating display (images, text, etc.)
- Record mode – Determination of the ideal cooking path for calibrated products using the core temperature probe for subsequent use without a core temperature probe, with automatic consideration of load quantity
- Self-teaching operation, automatically adapts to actual usage
- 8.5" TFT color monitor and touch screen with self-explanatory symbols for ease of operation
- Control of multiple appliances from one appliance control panel (appliances must be connected via a network)
- 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

- Rear-ventilated triple-glazed cooking cabinet door, two hinged inside panes (for easy cleaning) with a special heat-reflecting coating
- LED cooking cabinet and rack lighting - energy-saving, durable and low-maintenance
- Appliance plinth with surrounding seal
- Lengthwise loading for 2/3, 1/2, 1/3 GN accessories
- Removable, swivel hinging rack with flexible rack options on 11 levels
- 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 1200 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
- Integrated Ethernet and USB port
- High-performance, fresh-steam generator with automatic descaling
- Dynamic air circulation in cooking cabinet with reversing wheel fan with 5 fan 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.)
- 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
- Demand-related energy supply
- 5 programmable proofing stages
- Automatic, pre-selected starting time with adjustable date and time
- Removable, swivelling hinging racks

### iCookingControl<sup>®</sup> - 7 operating modes



#### Function - Automatic-Mode

iCookingControl with the 7 applications for meat, poultry, fish, side dishes, egg dishes & baked goods. Finishing, to easily enter the desired result with automatic adjustment of the ideal cooking path.

#### 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<sup>®</sup>



Patented distribution of the energy in the cooking cabinet

#### iLevelControl ILC



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

#### Efficient CareControl



Efficient CareControl recognises soiling and scale and removes it automatically.

#### Approval/Labels



### Technical Info

<b>Lengthwise loading for:</b>	2/3, 1/2, 1/3 GN	<b>Weight (gross):</b>	90 kg	<b>"Steam" connection:</b>	5,4 kW
<b>Capacity (GN-container/ grids):</b>	6 x 2/3 GN	<b>Water connection (pressure hose):</b>	3/4" / d 1/2"	<b>"Hot-air" connection:</b>	5,4 kW
<b>Width:</b>	655 mm	<b>Water pressure (flow pressure):</b>	150-600 kPa / 0,15-0,6 Mpa / 1,5 - 6 bar	<b>Mains connection</b>	<b>Breaker Size / (amp draw)</b>
<b>Depth:</b>	555 mm	<b>Water drain:</b>	DN 40 mm	3 NAC 400V	3x16 A
<b>Height:</b>	567 mm	<b>Connected load electric:</b>	5,7 kW	50/60Hz	<b>Cable crossection</b>
<b>Weight (net):</b>	72 kg			Other voltage on request!	

### Installation

- Recommended left hand side of the unit
- Installations must comply with all local electrical, plumbing and ventilation codes

### Options

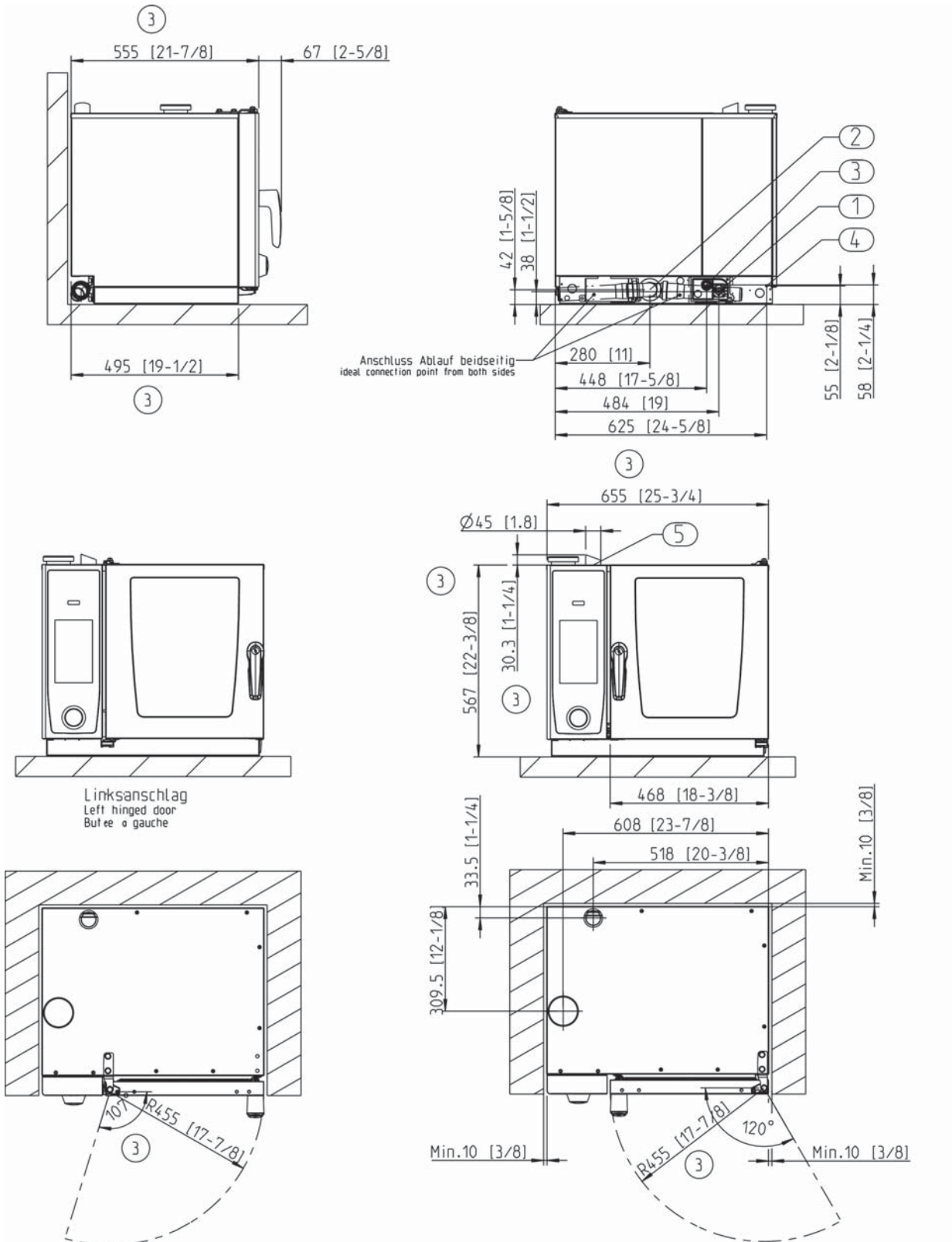
- Left hinged door
- Potential free contact for operation indication included
- Interface Ethernet
- Safety door lock
- Connection to energy optimising systems + Potential free contact for operation indication included
- Special voltages
- external signal unit connection

### Accessories

- UltraVent XS condensation hood
- Integration kit incl. UltraVent condensation hood
- GN Containers, Trays, Grids
- Stand I
- UltraVent condensation hood
- KitchenManagement System
- CombiGrill<sup>®</sup> grid / Griddle grid
- Special Cleaner tablets and care tabs
- Signal lamp
- Wall mounting to mount the appliance

# Specification/Data sheet

## SelfCookingCenter<sup>®</sup> XS E (6 x 2/3 GN)



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 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)