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) when original stand used
- Integral fan impeller brake
- Door handle with right/left and slam function

Operation
- Self-teaching operation, automatically adapts to actual usage
- MyDisplay – Self-configurable, user-specific operating display (images, text, etc.)
- 8.5” TFT color 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 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 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
- 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 350 cooking programs with up to 12 steps
- Humidification variable in 3 stages from 30 °C – 260 °C in hot air or combination
- USB Interface
- High-performance, fresh-steam generator with automatic descaling
- 5 fan 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
- Unit door with rear-ventilated double-glass panel and hinged inner panel
- Removable, swiveling grid shelves (distance between rails 68 mm)
- Fixed waste water connection conforming to SVGW requirements where 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 1/1, 1/2, 2/3, 1/3, 2/8 GN accessories
- Separate solenoid valve for treated and cold water up to 30 °C
- Hand shower with automatic retraction system
- 5 programmable proofing stages
- Automatic, pre-selected starting time with adjustable date and time

Approval logos

Planner:
# Specification/Data sheet

## SelfCookingCenter® whitefficiency® 61 G (6 x 1/1 GN)

1. Common water supply (cold water)  
   “Single” water connection as shipped
2. Water supply cold water /  
   condensate “Split” water connection
3. Water supply cold / Treated “Split”  
   water connection
4. Water drain
5. Electrical connection wire entrance
6. Chassis Ground connection
7. Steam Vent pipe DN 60
8. Gas connection ¾ NPT
9. Steam burner exhaust pipe
10. Hot-air burner exhaust pipe
11. minimum distance 50 mm
12. Measurements in mm (inch)

## Technical Info

<table>
<thead>
<tr>
<th>Specification</th>
<th>Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>Capacity (GN-container grids):</td>
<td>6 x 1/1 GN</td>
</tr>
<tr>
<td>Lengthwise loading for:</td>
<td>1/1, 1/2, 2/3, 1/3, 2/8 GN</td>
</tr>
<tr>
<td>Number of meals per day:</td>
<td>30-80</td>
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<tr>
<td>Width:</td>
<td>847 mm</td>
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<tr>
<td>Depth:</td>
<td>771 mm</td>
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<tr>
<td>Height:</td>
<td>782 mm</td>
</tr>
<tr>
<td>Height incl. gas draft diverter:</td>
<td>1.012 mm</td>
</tr>
<tr>
<td>Water connection (pressure hose):</td>
<td>¾” / d 1/2”</td>
</tr>
<tr>
<td>Water pressure (flow pressure):</td>
<td>150-600 kPa / 0.15-0.6 Mpa</td>
</tr>
<tr>
<td>Weight (net):</td>
<td>126 kg</td>
</tr>
<tr>
<td>Weight (gross):</td>
<td>133 kg</td>
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<tr>
<td>Water drain:</td>
<td>DN 50 mm</td>
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<tr>
<td>Connected load:</td>
<td>0.4 kW</td>
</tr>
<tr>
<td>Gas supply/connection:</td>
<td>3/4”NPT</td>
</tr>
<tr>
<td>Required gas pressure (natural gas):</td>
<td>6.5” – 10” w.c.</td>
</tr>
<tr>
<td>Required gas pressure (LP gas):</td>
<td>10” – 13” w.c.</td>
</tr>
<tr>
<td>Mains connection</td>
<td>1NAC230</td>
</tr>
<tr>
<td>Breaker Size / (amp draw)</td>
<td>1 x 16 A</td>
</tr>
<tr>
<td>Cable cross-section with cord and plug</td>
<td>3 x 2.5 mm²</td>
</tr>
</tbody>
</table>

## Installation
- The left-hand gap must be a minimum of 350 mm if heat sources are acting on the left side of the unit
- Installations must comply with all local electrical, plumbing and ventilation codes

## Options
- Lockable control panel
- Special voltages
- Unit with special hinging rack for bakers or butchers
- Security version/prison version
- Left hinged door
- Sous-Vide core temperature probe
- Integrated fat drain
- interface Ethernet
- Potential free contact for operation indication included
- Safety door lock
- External temperature probe
- Mobile oven rack

## Accessories
- GN Containers, Trays, Grids
- Stands / Cabinets
- Thermocover
- Transport Trolley
- Exhaust hood
- UltraVent® condensation hood
- Mobile oven rack and hinging rack for bakers
- Hinging rack for bakers or butchers
- Special Cleaner tablets and care tabs
- Draft diverter
- Grease drip container
- Mobile plate rack

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We reserve the right to make technical improvements