Specication
SelfCookingCenter® whitefficiency® 102 E (10 x 18” x 26”/20 x 12” x 20”)

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 optimizing 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
• Maximum rack height 5 ¼ ft. (1.60 m) when original stand used
• 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 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 85-525°F (30-260°C) in hot-air or combination modes
• 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
• 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 panel
• Removable, swivelling grid shelves (distance between rails 2 5/8” (68 mm))
• Material inside and out DIN 1.4301 stainless steel
• Splash and hose-proof to IPX 5
• Demand-related energy supply
• Lengthwise loading for 2/1, 1/1 GN accessories
• Separate solenoid valves for soft and filtered water
• Hand shower with automatic retracting system
• 5 programmable proofing stages
• Automatic, pre-selected starting time with adjustable date and time

SelfCookingControl® - 7 operating modes

Function - Automatic-Mode
In the 7 operating modes, the unit’s process 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 estimated remaining cooking time is displayed.

Combi-Steamer mode
Steam between 85-265 °F (30-130 °C)
Hot-air from 85-575 °F (30-300 °C)
Combination of steam and hot-air 85-575 °F (30-300 °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

CareControl
Intelligent cleaning and care system

Approvals

1-866-285-1252

Planner:
**Technical Info**

<table>
<thead>
<tr>
<th>Specification/Data sheet</th>
<th>SelfCookingCenter® whitefficiency® 102 E (10 x 18” x 26”/20 x 12” x 20”)</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Capacity (steam pans):</strong></td>
<td>20x12”x20”</td>
</tr>
<tr>
<td><strong>Capacity (half-size sheet pans):</strong></td>
<td>10x18”x26”</td>
</tr>
<tr>
<td><strong>Capacity (GN-container grids):</strong></td>
<td>10 x 2/1 GN / 20 x 1/1</td>
</tr>
<tr>
<td><strong>Lengthwise loading for:</strong></td>
<td>2/1, 1/1 GN</td>
</tr>
<tr>
<td><strong>Number of meals per day:</strong></td>
<td>150-300</td>
</tr>
<tr>
<td><strong>Water drain:</strong></td>
<td>2” (50mm) O.D. (outside diameter)</td>
</tr>
<tr>
<td><strong>Connected load:</strong></td>
<td>“Steam” connection: 36 kW</td>
</tr>
<tr>
<td></td>
<td>“Hot-air” connection: 36 kW</td>
</tr>
<tr>
<td><strong>Mains connection</strong></td>
<td>3 AC208 V 3x125A (101,3 amps)</td>
</tr>
<tr>
<td><strong>Fuse protection</strong></td>
<td>3 AC480 V 3x70A (56,5 amps)</td>
</tr>
<tr>
<td><strong>Cable cross-section</strong></td>
<td>3 AC240 V 3x150A (119 amps)</td>
</tr>
<tr>
<td></td>
<td>3 AC440 V 3x60A (47,9 amps)</td>
</tr>
<tr>
<td><strong>Water pressure (flow pressure):</strong></td>
<td>21 – 87 psi approx 5 gpm maximum flow</td>
</tr>
<tr>
<td><strong>Water temperature:</strong></td>
<td>115 °C</td>
</tr>
<tr>
<td><strong>Water drain:</strong></td>
<td>2” (50mm) O.D. (outside diameter)</td>
</tr>
<tr>
<td><strong>Weight (net):</strong></td>
<td>401 lbs (182 kg)</td>
</tr>
<tr>
<td><strong>Weight (gross):</strong></td>
<td>428 lbs (194 kg)</td>
</tr>
<tr>
<td><strong>Freight class:</strong></td>
<td>85, F.O.B.</td>
</tr>
</tbody>
</table>

### Installation
- The left hand clearance must be a minimum of 14” (350mm) if heat sources are affecting the left side of the unit
- Installations must comply with all local electrical, plumbing and ventilation codes

### Options
- Marine version
- Security version/prison version
- Left hinged door
- Sous-Vide core temperature probe
- Integrated fat drain
- Interface Ethernet
- Safety door lock
- Externally attached core temperature probe
- Mobile oven rack
- Lockable control panel
- Special voltages

### Accessories
- GN Containers, Trays, Grids
- Stands / Cabinets
- Thermocover
- Transport Trolley
- Combi-Duo kits for 2 units stacked
- KitchenManagement System
- Heat shield for left hand side panel
- Superspike (poultry grids), CombiGrill®
- Special Cleaner tablets and care tabs
- Grease drip container
- Mobile plate rack