



Specification

SelfCookingCenter® whiteefficiency® 102 E (10 x 18 x 26 inch / 20 x 12 x 20 inch)

Reference number:



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

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.

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
- 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 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 86°F–500°F (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
- Separate solenoid valves for normal and soft water
- 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 304 (DIN 1.4301) stainless steel
- Hand shower with automatic retracting system
- Splash and hose-proof to IPX 5
- Demand-related energy supply
- Lengthwise loading for 18"x26" or 2/1, 1/1 GN accessories
- 5 programmable proofing stages
- Automatic, pre-selected starting time with adjustable date and time

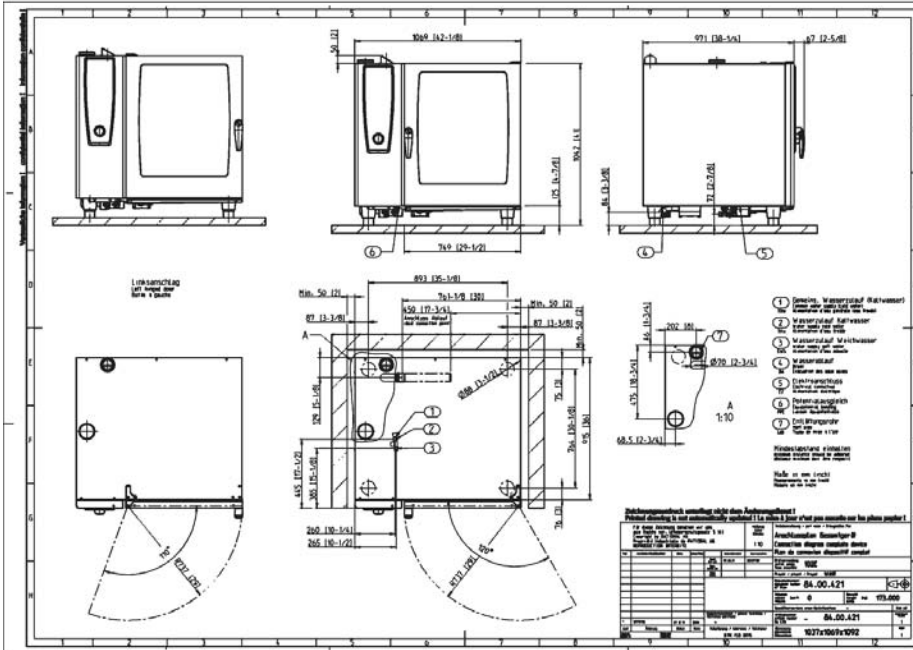
FOR GENERAL REFERENCE ONLY
Models shown may not match the model features or manuf year of the item offered by AERE.

Approval



Planner:

SelfCookingCenter® whiteefficiency® 102 E (10 x 18 x 26 inch / 20 x 12 x 20 inch)



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 2 3/4" / 70 mm
8. minimum distance 2" / 50 mm
9. Left side clearance 20" recommended for servicing of unit without the ability to move unit while connected.
10. Measurements in mm (inch)

Technical Info

Pan capacity: 10 x 18 x 26 inch / 20 x 12 x 20 inch
Number of meals per day: 150-300
Width: 42 inch / 1.069 mm
Depth: 38 1/4 inch / 971 mm
Height: 41 inch / 1.042 mm
Weight (net): 380.5 lbs / 173 kg
Weight (gross): 428 lbs / 193 kg
Cubing packing: 60.3 cu.ft. (1.71 m³)
Freight class: 85, F.O.B
Water connection (pressure hose): 3/4" NPS for 1/2" ID pressure hose (Garden hose)
Water pressure (flow pressure): 21-87 psi approx 5 gpm max flow

Note water supply: Connect to drinking water only 2 in (50 mm) O.D. (outsider diameter) Non-Threaded stainless outlet. Coupling adapter included for attachment to 2 in copper.
Water drain: Connect only to 2" steam temperature resistant pipe
Notice: Dedicated circuit breaker required. Do not use fuses.

Dedicated ground wire required.
Connected load electric : 37 kW
"Steam" connection: 36 kW
"Hot-air" connection: 36 kW

Mains connection	Breaker Size / (amp draw)	Cable crossection
3 AC 208V	3x125A (101.3 amps)	#2
3 AC 480V	3x70A (56.5 amps)	#4
3 AC 240V	3x150A (119 amps)	#2
3 AC 440V	3x60A (47.9 amps)	#4

Other voltage on request!

Installation

- Attention: Copper wiring only!
- Recommended left hand clearance for service and maintenance 20" / 500 mm. It must be a minimum of 14" / 350 mm 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 package
- Lockable control panel
- Special voltages
- Control panel protection

Accessories

- GN Containers, Trays, Grids
- Stands / Cabinets
- Stand I / Cabinets IV
- Thermocover
- 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
- Catering kit