



Original operating instructions
SelfCookingCenter®

Dear Customer,

We reserve the right to make technical changes in the interest of progress!

Dealer:

Installer:

installed on:

Unit number:



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Explanation of the pictograms



Danger!

Imminently hazardous situation, which, if not avoided, will result in severe injuries or death.



Warning!

Potentially hazardous situation, which, if not avoided, may result in serious injury or death.



Caution!

Potentially hazardous situation, which, if not avoided, may result in slight or minor injuries.



Corrosive substances



Risk of fire!



Risk of burning!



Note:

Damage may be caused if this is ignored.



Handy tips for everyday use.



Read the manual carefully prior to initial start-up.



The highest rack height is a maximum of 160 cm.



Please read the manual carefully prior to initial start-up.

During initial start-up of your new appliance, you will be requested to start an automatic one-off self-test. This self-test takes about 45 minutes and is used to adapt the appliance to the specific environmental conditions. Please note the following:

- For the self-test to be carried out, all the packaging materials must have been removed from the appliance; check the grid shelves and the air baffle for a correct fit.
- The appliance must be connected in accordance with the installation instructions.
- For appliance sizes 6 x 2/3, 6 x 1/1, 10 x 1/1, 6 x 2/1 and 10 x 2/1 GN place a flat GN container with the opening facing downwards into the centre of the grid shelves.
- For the appliance size 20 x 1/1 and 20 x 2/1 GN place two GN containers in the mobile oven rack. Place one flat GN container with the opening facing downwards in the centre in front of both the upper and lower fan wheel.
- For further details please follow the instructions shown on the display and the installation manual.


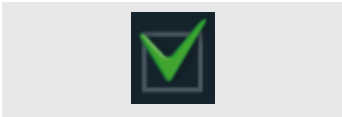




Risk of fire!

Remove the packaging material, starter kit as well as grids and containers.



The cooking chamber door must not be opened during the self-test. Opening the cooking chamber door will lead to failure of the self-test. Restart the self-test by switching the appliance off. Always allow a hot appliance to cool down first. If the test is interrupted you will be requested next day by the appliance to start the self-test again.

step	info/button	instructions
1		Follow the instructions on the display. Press the button to start the self-test.
2		Select type of connection to normal or soft water.
3		Click "Next" to confirm.
4		The following test will take place automatically. The status is displayed in the upper field, the time remaining until the self-test has been completed is shown in the lower time field.



Where gas appliances are used, exhaust gas measurement must always be carried out when the self-test has been completed.



Safety Instructions

Keep this manual in a safe place so that it can always be consulted by anyone using the appliance.

This appliance may not be used by children or people with limited physical, sensor or mental capacity or those without the necessary experience and/or knowledge, unless such people are supervised by a person who is responsible for their safety.

Operate using hands only. Damage caused by the use of pointed, sharp or other objects will invalidate the warranty.

We recommend regular training of your staff to avoid the risk of accident or damage to the appliance. Operators must also receive regular safety instruction.

In the event that the connection cable becomes damaged, it must be replaced by the manufacturer, a service agent or qualified specialists to prevent any hazards or damages to the appliance.

If the appliance is installed in a position where the highest rack is higher than 160 cm, the supplied sticker must be affixed to the appliance.



Warning!

Daily checks before switching on and use

- *Lock the air baffle at the top and bottom as per the instructions - risk of injury from the rotating fan wheel.*
- *Make sure that the hanging racks or mobile oven rack are correctly locked in place in the cooking chamber - containers with hot liquids can fall through or slip out of the cooking chamber - risk of combustion.*
- *Make sure that there are no cleaning tab residues in the cooking chamber before you start cooking with the appliance. Thoroughly rinse away any cleaning tab residues with the hand shower - risk of chemical burns.*



Safety Instructions



Warning!

Specific national and regional standards and regulations which concern the installation and operation of commercial cooking appliances must be complied with.

Incorrect installation, servicing, maintenance, cleaning or modifications to the appliance may result in damage, injury or death. Read these operating instructions carefully before you start to use the appliance.

This appliance must only be used to cook food in catering establishments. Any other use is not intended and is therefore considered dangerous.

It must not be used to cook food containing flammable materials (such as food with alcohol). Substances with a low flash point can ignite spontaneously - risk of fire.

Cleaning and descaling products and the associated accessories must only be used for the purposes described in this manual. Any other use is not intended and is therefore considered dangerous.

In case of damage to the glass plate, please replace the entire plate immediately.



Warning!

Smoking food in the appliance

Smoking food in the appliance may only be done using the original RATIONAL smoking accessory, VarioSmoker.



Warning!

No objects on the appliance ceiling.

Do not place any objects on the appliance ceiling. Risk of injury if they fall down.



Safety Instructions



Warning!

Gas appliances only

- *If your appliance is installed under an extractor hood, this must be switched on when the appliance is in use - combustion gases!*
- *If your appliance is connected to a chimney, the flue duct must be cleaned in compliance with specific regional regulations - risk of fire! (Contact your installer).*
- *Do not put objects on your appliance's exhaust pipes - risk of fire!*
- *Do not let objects block or obstruct the area below the appliance's base - risk of fire!*
- *The appliance must only be used in still conditions - risk of fire!*



What to do if you smell gas:

- *Shut off the gas supply immediately!*
- *Do not touch any electrical controls!*
- *Make sure the room is well ventilated!*
- *Avoid naked flames or sparking!*
- *Use an external telephone to notify the appropriate gas supplier (if the gas supplier is unobtainable call the nearest fire station)*



Safety instructions and liability



Warning!

Safety instructions during use

- *When filling containers with liquids or if containers fill up with liquid food products during cooking, only use the rack levels where the user can easily look into the inserted container - risk of burns! Information sticker is enclosed with the unit.*
- *Always open the cooking cabinet door very slowly (hot vapours) - risk of burns!*
- *Always wear heat protective clothing when handling accessories and other objects in the hot cooking cabinet with - risk of burns!*
- *The exterior temperatures of the unit can reach above 60 °C, only touch the appliance on the operating controls - risk of burns!*
- *The hand shower and the water coming out of the hand shower can be hot - risk of burns!*
- *Cool Down operation - only activate the Cool Down function if the air baffle has been locked as per instructions - risk of injury!*
- *Do not reach into the wheel fan - risk of injury!*
- *Cleaning - aggressive chemicals - risk of chemical burns! Appropriate protective clothing, protective glasses, gloves and protective face masks must be worn for cleaning. Please observe the safety instructions in the "Cleaning" section.*
- *Do not store any flammable or combustible substances near the unit - risk of fire!*
- *Apply the brakes on mobile units and mobile oven racks when not moving them. The racks could roll away on uneven floors - risk of injury!*
- *During mobile use of mobile oven racks, you must always close the container locks. Cover containers with liquids to prevent hot liquids from spilling out - risk of burns!*
- *The transport trolley must be properly fixed to the appliance when loading and unloading the mobile plate rack and the mobile oven rack - risk of injury.*
- *Mobile oven racks, mobile plate racks, transport trolleys and units mounted on castors may tip over during transportation over sloping surfaces or bumps - risk of injury!*



Safety instructions and liability

Liability

Installations and repairs that are not carried out by authorised specialists or using original spare parts, and any technical modification that is not approved by the manufacturer will void the manufacturer's warranty and product liability.



Care, inspection, maintenance and repair

In order to retain the high quality of the stainless steel, for hygienic reasons and to avoid interferences to operation, the appliance must be cleaned daily or when prompted to clean. Follow the instructions in the "Efficient CareControl" section.

Constant operation at high cooking chamber temperatures ($\geq 260^{\circ}\text{C}$), the use of high browning levels (browning 4/5) and preparation of food with high fat and gelatin content can subject the cooking chamber seal to faster wear.

Cleaning the cooking chamber seal daily with a non-abrasive rinsing agent will prolong the service life.



Warning!

If the appliance is not cleaned or is not cleaned well enough, deposits of grease or food residues in the cooking chamber may catch fire - Risk of fire.

- *If fat deposits and/or food waste in the cooking chamber ignite, shut down the appliance immediately and keep the cooking chamber door closed to put out the fire! If further extinguishing is required, disconnect the appliance from the mains and use a fire extinguisher (do not use water to extinguish a fat fire!).*
- *To avoid corrosion in the cooking chamber, your appliance must be cleaned every day, even if it is only operated in "Moist Heat" (steaming) mode.*
- *Apply vegetable oil or grease to the inside of the cooking chamber at regular intervals (every 2 weeks or so) to prevent corrosion.*
- *Do not use a high pressure cleaner, steam cleaner or a direct water jet to clean the appliance. Observe the protection class IPx5.*
- *Do not treat the appliance with acids or expose to acid fumes – this will damage the passivated coating of the nickel-chromium steel and the appliances might discolour.*
- *To clean the exterior panelling, only use mild household cleaning agents such as washing-up liquid on a damp soft cloth. Corrosive or irritating substances must not be used.*
- *Only use cleaning agents from the appliance manufacturer. Cleaning agents from other manufacturers can damage the appliance. Damage to a device that has been caused by using different cleaning and care products than those recommended by the manufacturer is not covered under warranty.*
- *Do not use scouring products or abrasive cleaning agents.*



Care, inspection, maintenance and repair



Warning!

Inlet filter maintenance The device automatically detects if the air filter is dirty. You will receive a service message and prompt to clean or replace the air filter when it is dirty. The appliance may only be operated without an air filter. When replacing the air filter, please take into account the following specifications:

Appliance size 6 x 2/3 GN, 6 x 1/1 GN, 6 x 2/1 GN, 10 x 1/1 GN and 10 x 2/1 GN

Air filter article number 6 x 2/3 GN: 40.04.771

Air filter article number

6 x 1/1 GN, 6 x 2/1 GN, 10 x 1/1 GN, 10 x 2/1 GN: 40.03.461

This air filter may only be removed and cleaned by the user. When replacing the filter, make sure that the air filter carefully locks into the correct position. To replace the air filter, please follow the instructions in the "Domestic technology" section.

Appliance size 20 x 1/1 GN and 20 x 2/1 GN

This air filter may only be replaced by an authorised service partner.

Note! *The appliance is only guaranteed protection against sprayed water if the filter and cover are assembled correctly.*



Care, inspection, maintenance and repair

Inspection, maintenance and repair

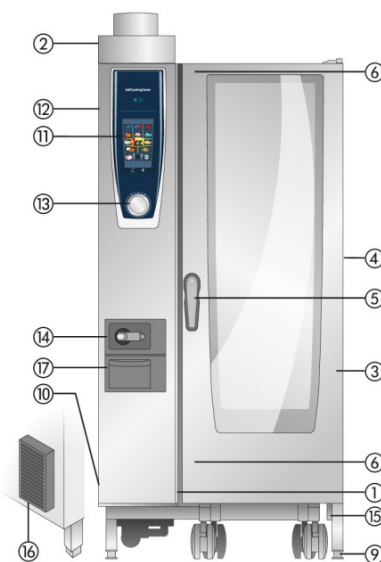
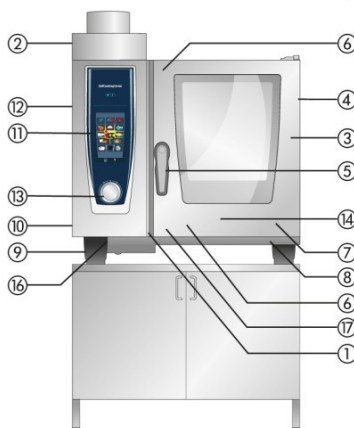
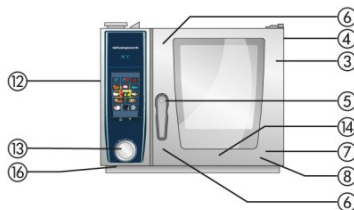


Danger - high voltage

- *Inspection, maintenance and repair work must only be carried out by trained technicians.*
- *The appliance must be switched off at the mains for cleaning (apart from CleanJet® +care cleaning) and for inspection, maintenance or repair work.*
- *If the appliance is installed on casters (mobile), freedom of movement must be restricted so that power, water and drainage pipes cannot be damaged when the appliance is moved. If the appliance is moved, make sure that power, water and drainage lines are correctly disconnected. If the appliance is returned to its original position, make sure that the retention device, energy, water and drainage pipes are correctly attached.*
- *Your appliance should be serviced by an authorised service partner at least once a year to ensure that it remains in perfect working order.*

Function parts

- ① **Appliance number**
(only visible when the door is open)
- ② **Flow guard** (optional)
(for gas appliances only)
- ③ **Cooking chamber lighting**
- ④ **Appliance door with triple glazing**
- ⑤ **Door handle**
Table-top appliances: One-handed operation with sure-shut function
Standalone appliances: One-handed operation
- ⑥ **Unlocking mechanism to open the triple-glazed door** (inside)
- ⑦ **Integrated and self-emptying door drip tray** (inside)
- ⑧ **Appliance drip tray with direct connection to the drain**
- ⑨ **Appliance feet** (height adjustable)
- ⑩ **Type plate**
(contains important data such as power consumption, gas type, voltage, number of phases and frequency as well as appliance type, appliance number and option number)
- ⑪ **Control panel**
- ⑫ **Cover for the electric installation space**
- ⑬ **Central dial**
- ⑭ **Hand shower** (with automatic return)
- ⑮ **Positioning aid** (stand-alone appliances)
- ⑯ **Air filter for table-top appliance**
(installation space inlet)
- ⑰ **Air filter for stand-alone appliance**
(installation space inlet, back of appliance)
- ⑱ **Drawer/flap for care tabs**



Notes on using your appliance

- Avoid having heat sources (e.g. grill plates, deep-fat fryers etc.) near the appliance.
- Only use the appliance in areas with a room temperature of between +5 °C to +40 °C. For ambient temperatures of less than + 5 °C, you must heat the cooking chamber to room temperature (> + 5 °C) before starting.
- As soon as you open the cooking chamber door, the heating and fan wheel shut down automatically. The integral fan wheel brake is activated. The fan wheel keeps running for a brief period only.
- A drip tray should always be inserted under the food when grilling and roasting (e.g. chicken) in order to catch the fat.
- Only use genuine heatproof accessories made by the appliance manufacturer.
- Always clean accessories before use.
- Leave the appliance door slightly open if it is going to be idle for a prolonged period (e.g. overnight).
- The cooking chamber door has a sure shut function; the door of the floor appliance is not closed tight unless the door handle is vertical.
- For long stoppages (e.g. non-work day), shut off the water, power and gas supplies to the appliance.
- At the end of its service life, the appliance must not be disposed of with the general waste. We will be happy to help you with the disposal of your appliance. You can reach our technical customer services at: +49 8191 327333



If the appliance is without voltage or switched off for less than 15 minutes, the process being executed will continue from where it was interrupted.

Max. load sizes depending on appliance size

6 x 2/3 GN	20 kg	(max. 10 kg for each rack)
6 x 1/1 GN	30 kg	(max. 15 kg for each rack)
6 x 2/1 GN	60 kg	(max. 30 kg for each rack)
10 x 1/1 GN	45 kg	(max. 15 kg for each rack)
10 x 2/1 GN	90 kg	(max. 30 kg for each rack)
20 x 1/1 GN	90 kg	(max. 15 kg for each rack)
20 x 2/1 GN	180 kg	(max. 30 kg for each rack)



If the maximum load sizes are exceeded, this can damage the appliance. Please note the maximum load sizes for food in the application manual.

Table-top appliances with hanging racks

(6 x 1/1 GN, 6 x 2/1 GN, 10 x 1/1 GN, 10 x 2/1 GN)

- To remove, raise the hanging rack slightly in the middle. Pull it out of the front, lower locking mechanism and then from the top locking mechanism.
- Swivel the hanging rack to the middle of the cooking chamber.
- Lift the hanging rack out of its fixing by lifting it up. Reverse the above sequence to reset.



Table-top appliance 6 x 2/3 GN with hanging rack

- To remove the right hanging rack, hold the top of the hanging rack and press it upwards. The hanging rack releases from the 2 locking pins and can now be removed.
- To install the hanging rack, align the hooks on the hanging rack with the locking pins and press down on the hooks until they engage in the locking bolts.
- To remove the left hanging rack, raise it slightly and swivel it right into the cooking chamber to release both locking pins from the air baffle. Use a screwdriver to loosen the upper and lower locking hooks on the air baffle. You can now remove the hanging rack together with the air baffle. The left hanging rack can now be removed together with the air baffle.



Working with mobile oven racks, mobile plate racks and transport trolleys for table-top appliances (option)

- Remove the hanging rack as described above.
- Place the run-in rail on the fixing provided on the appliance's base. Make sure it is fixed accurately in place (4 pins).
- Remember that the appliance must be matched to the exact height of the transport trolley and must be levelled.
- Move the transport trolley as far as it will go on the run-in rail and make sure that the transport trolley is correctly locked on the appliance.
- Push the mobile oven rack or mobile plate rack into the appliance as far as it will go, and check that the locking mechanism in the appliance is working correctly.
- To remove the mobile oven rack or mobile plate rack, release the locking mechanism and pull the rack out of the cooking chamber. First insert the core temperature probe with the run-in rail in the park position.
- Make sure that the mobile oven rack or mobile plate rack is securely locked on the transport trolley during transportation.



Working with the core temperature probe

For information about working with the **3 core temperature sensor** option, please read the **iLevelControl** section.



Caution!

The core temperature probe and its positioning aid may both be hot – risk of burns!



Insert the core temperature probe into the thickest point of your cooking product. You must insert the needle through the middle of the food (see application manual).



Use the positioning aid if the core temperature probe could fall out of the food (for instance if the food to be cooked is of a soft consistency or not very thick).



For **Finishing[®]** with the plate rack, insert the core temperature probe into the ceramic tube on the mobile plate rack.



No externally attachable core temperature probes should be placed in the cooking chamber through the cooking chamber wall during cleaning. These sensors must not be cleaned with the chamber! This can cause leaks during cleaning.

Notes on using your appliance



Use a starting bit to make a hole in frozen foods (RATIONAL article number 60.70.359). Drill a hole in the thickest part of the food to be cooked. To do this, place the food on a firm base and protect your hands.



- Always correctly position the core temperature probe and the positioning aid in the park position provided – risk of damage!
- Do not let the core temperature probe hang out of cooking chamber – risk of damage!
- Remove the core temperature probe from the food before you take the food from the cooking chamber – risk of damage!



If necessary, cool down the core temperature probe using the hand shower before use.



Caution!

Protect your arms and hands from burns and from the probe tip – risk of injury!

Working with the hand shower

- If you use the hand shower, please pull the hose at least 20 cm out of the park position.
- You can select 2 jet strengths by pressing the control button.
- Always let the hand shower slide slowly back into the park position.



Caution!

The hand shower and water from the hand shower may be hot – risk of burns.



- If you pull hard on the hand shower and it exceeds the maximum available hose length, it will damage the hose.
- Make sure that the hand shower hose is fully rewound after use.
- You must not use the hand shower to cool the cooking cabinet. – Risk of damage to the cooking cabinet and air baffle, or of the cooking cabinet glass cracking.
- According to WRAS-standard the handshower should be used only for rinsing the internal cabinet.



General operation

Your appliance features a touch screen. Simply tap the screen gently with your finger to enter new settings in your appliance.



Use the central dial to change the settings.



You can also change the settings by moving/pulling the slider.



New settings will be applied within 4 seconds or by pressing the central dial.

General notes



Back to start screen



Help function



Programming mode



Pre-heat status indicator, red arrow for pre-heat, blue arrow for cool down.



Cooking chamber too hot – button flashes (to cool down the cooking chamber, see the "Cool Down" section).



End of cooking is indicated by an acoustic signal and animation in the display.



Water too low – open tap. Display disappears after filling.



"Gas burner problem". Open gas tap. Press "RESET GAS" - new ignition. If the message appears again, contact RATIONAL service.



Back/Abort

Help function

So that you can use your device's many possibilities as easily and efficiently as possible, detailed operating instructions and user help texts with practical examples and useful tips are stored on the device. The help function can be selected using the "?" button. The following functions are available in the help function.

Explanation of pictograms



Start help function



Open the selection menu and select manual



Scroll forward one page



Scroll back one page



Open the previous chapter



Leave the help function



Next chapter/more information



- The respective table of contents will open when you select a manual. Choose the chapter you are interested in.
- If the help function is opened during cooking operation, the help function is closed automatically as soon as an action becomes necessary.

Display after switching on the appliance



On/Off switch



Profile change



Combi-steamer mode



Steam



Convection air



Combination of steam and convection heat

iCookingControl mode



Top 10



Meat



Poultry



Fish



Side dishes



Egg dishes/ dessert



Bake



Finishing®



MySCC



Help function

Other functions



iLevelControl



Programming mode



Efficient CareControl



Overview of the cooking modes

The different modes

iCookingControl mode



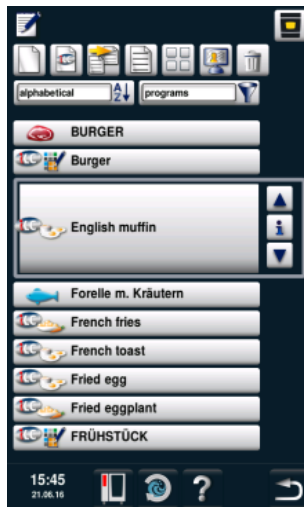
You can access the **iCookingControl mode** by selecting your required results, for example by selecting poultry, side dishes or fish. See the iCookingControl mode section for a description.

Combi-steamer mode



You enter the **Combi-steamer mode** by pressing the button “steam”, “combination” or “convection”. See the Combi-steamer mode section for a description.

Programming mode



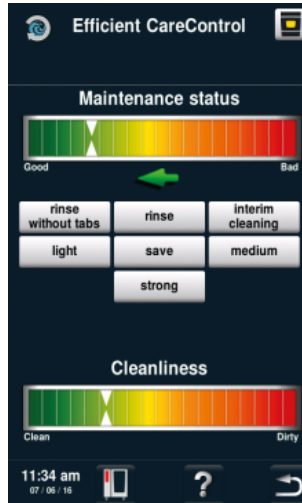
Press the "Programming mode" button to open the **Programming mode**. See the Programming mode section for a description.

iLevelControl



In **iLevelControl** , you can use the individual racks in your appliance for different cooking processes at the same time.

Efficient CareControl



Efficient CareControl detects when the appliance needs to be cleaned. Efficient CareControl takes into account the individual cleaning behaviour and work routines such as longer breaks or the end of work.

iCookingControl detects the size of the food and the load quantity. Cooking time, temperature and cooking chamber climate are adapted continually. iCookingControl also shows you the progress of each cooking stage in the iCC cockpit.

The iCC cockpit appears automatically every 10 seconds once you have entered your desired results. The unique, intelligent decisions made by iCookingControl are displayed here.

iCC cockpit display

- ① Current remaining time
- ② Core temperature information Actual | Target
- ③ Current cooking stage
- ④ Climate bar that displays the current cooking chamber climate based on temperature and humidity
- ⑤ Toggle between the individual cooking stages
- ⑥ i button Press to open the iCC Monitor
- ⑦ Change to settings view
- ⑧ Active view
- ⑨ Number of cooking stages
- ⑩ Current mode



Explanation of pictograms



iCC cockpit



Core temperature/cooking level



i button



Core temperature/cooking level



Cooking speed



Core temperature/cooking level



Delta-T



Core temperature/cooking level



Cooking time



Cooking level



Browning



Food size



Food thickness



Searing temperature



Cooking volumes



Crisp



Cooking chamber climate



Gratin



Steaming



Steam baking



Air speed



Convenience level

Information and requests during the cooking process



Preheat display



Carve



Cool down display



Add liquid



Request to cancel



Cut pastries



Brush pastries



Needle

Options after end of cooking



Hold at temperature



Reinsert core temperature probe



Heat up to service temperature.



Continue with time



Crisp

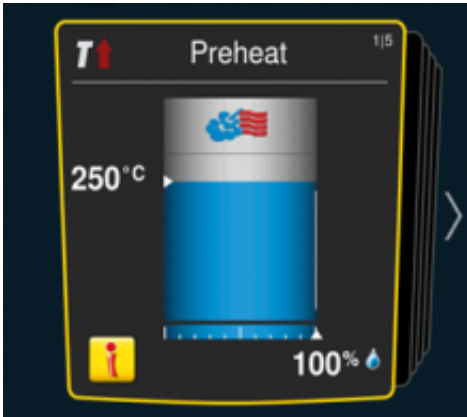


Load a new batch

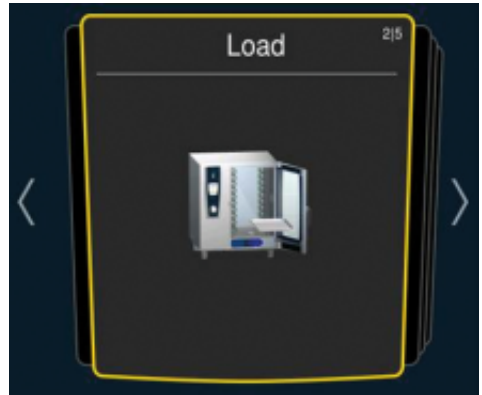
iCC Cockpit

Use the central dial or press the relevant arrow key to gain an overview of the ideal cooking procedure - how to achieve the perfect results. iCookingControl selects the perfect cooking procedure depending on the product that you are cooking!

The settings that iCookingControl has selected have a yellow border. If you scroll back, you can see which decisions have been selected in the past. Scroll forwards to find out the next steps involved in achieving the desired results you have selected. These steps are continually adjusted and optimised during the course of cooking.



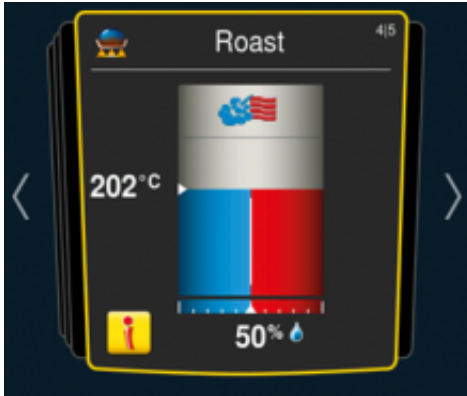
Current settings.
The display returns to this screen
after 10 seconds.



Press the left and right arrows to scroll
between past and future settings
respectively.

iCC Monitor

In iCC Monitor, iCooking Control displays the decisions and the adjustments made to the settings in order to achieve the required results which you personally selected. The adjustments and displays vary depending on the product and load quantity.



The i button appears as soon as a decision was made or a setting is being adjusted in the background. Press the i button or press the central dial to open the iCC Monitor in the iCC Cockpit.



The adjustments are listed in the display. Decisions that have already been taken are highlighted with a green check mark. You are also notified of decisions that iCookingControl is in the process of taking and of decisions that have yet to be taken.



No settings can be made in the iCC Cockpit or in the iCC Monitor.

The iCC Monitor closes automatically after 6 seconds. It can also be closed by pressing the i button again.

iCC Messenger



The iCC Messenger actively notifies you of processes and adjustments that iCookingControl performs. The iCC Messenger disappears automatically after 4 seconds.



You can activate and deactivate iCC Messenger at any time in the appliance configuration from MySCC. You can find more information in the **MySCC - Expert Settings** section.

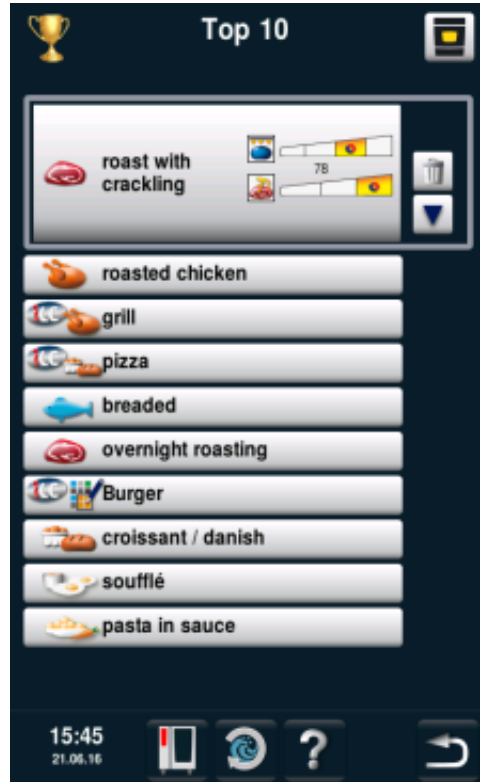


Top 10

Top 10 provides fast and direct access to your 10 most frequently used applications.



Press the iCC button in the start screen to access the Top 10.



No manual programs are displayed in the **Top 10** .



Combi-steamer mode

In the combi-steamer mode, all combi-steamer functions are available. Press the "Steam", "Convection" or "Combination of steam and convection" button to enter the combi-steamer mode.

Pictogram explanation



Other functions



MySCC



Efficient CareControl



Help function

3 manual modes



Steam



Convection air



Combination of steam and convection heat

Setting options



Percentage setting of humidity in cooking chamber climate



Cooking chamber temperature setting



Delta-T



Cooking time setting



Core temperature setting



Preheat



Combi-steamer mode

Other functions



Call up programming function



Back/Abort

Setting options



Continuous operation



Humidification



Air speed



Cool down



Press the cooking chamber temperature button to call up actual cooking data such as the actual cooking chamber climate and actual cooking chamber temperature. Press the button and hold down for 10 sec. The actual values are displayed permanently until the next setting.
The humidity of the cooking chamber displayed here is based on the absolute humidity. By definition, this humidity value can differ from the relative humidity from the settings.



Programming mode

It takes no time at all to create your own cooking programs in programming mode. The 7 modes (meat, poultry, fish, bakery products, side dishes, egg dishes/dessert, finishing) can be copied, adapted and saved under a new name according to your individual requirements, or you can create your own manual programs with up to 12 steps.



Press the button to open the programming mode.

Explanation of pictograms



New program



New iLC program



Copy program



Change program



Image view



List view



Open MyDisplay



Delete program



Select program



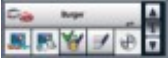
Selection window - start program



Programming mode



Information button - show program details



Selection window with information button pressed

In addition to the program names, further information can be requested or stored using the following buttons.



Image of the food for the program



Notes on the program



Image of the accessories for the program



Programme notes saved are displayed directly by pressing the "Notes" button. Available notes are signalled by a green check mark.



Group allocation (e.g. breakfast)



Additional attributes can be selected (for example "pre-program start time")



The assignment to a group is indicated by pressing the "Group allocation" button. An existing assignment is signalled by a green check mark.



The pictogram shows the operating mode of the stored program such as combination of steam and convection, for example. Other pictograms are shown correspondingly for iCookingControl cooking processes and iLC.



Programming mode

Image view

If images have been saved with cooking programs, these are displayed in the image view. If no images are available, the title of the program is shown as a text in the image view.



Change to the image view.



You can scroll in your view by pressing the arrow or using the central dial.



Change the view from 20 images to 16 images per side, for example.



The last image chosen is always shown when the view is requested again.



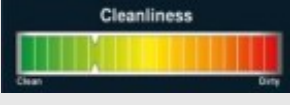


Efficient CareControl

The intelligent Efficient CareControl automatically detects the appliance usage, the general care status and – just in time – optimises the cleaning process to minimise the use of chemicals, water and power. The amount of cleaning chemicals is suggested according to need. Combined with the special care tabs, this prevents lime scale building up in the first place.

The care and soiling status is displayed in the "Care" and "Clean" bar diagrams.

Care and soiling status display

step	info/button	instructions
1		Press the button.
2		The top "Care" diagram displays the current care status of the appliance.
3		The bottom "Clean" diagram displays the current soiling status of the appliance.



Efficient CareControl



A green bar:

"Care" display: The appliance has the ideal care status. Steam generator is free of lime scale.

"Clean" display: The unit was cleaned recently.



A yellow bar:

"Care" display: The appliance has a medium care status. Steam generator has a slight amount of lime scale.

"Clean" display: The appliance is dirty, but you can continue producing until the cleaning request appears.



A red bar:

"Care" display: The care is insufficient and the appliance must be cleaned with CleanJet@+care more often.

"Clean" display: The appliance is very dirty and should be cleaned at the cleaning request.



Trend in changes in the "Care" display: improves.



Trend in changes in the "Care" display: deteriorates.



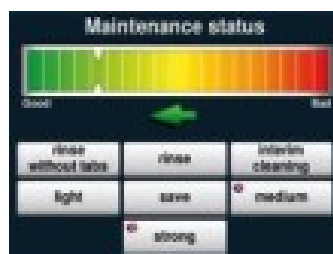
Efficient CareControl

Cleaning request

Efficient CareControl recognises when CleanJet® +care cleaning has to be carried out. Efficient CareControl takes individual cleaning and working habits into account, such as longer breaks or the end of work. The recommended cleaning stages are marked in different colours.



Automatic display of cleaning request as soon as CleanJet® +care cleaning is necessary.



The recommended cleaning stage is highlighted in colour.

step	info/button	instructions
1	Please clean + care	You are requested to clean the unit.
2	CleanJet+care	Start CleanJet® +care by pressing the button or select "later".
3	medium	Select the recommended cleaning stage highlighted in colour e.g. "medium" and follow the instructions shown in the menu.



The CleanJet® +cleaning request is repeated at regular intervals until a CleanJet® +care cleaning process is carried out.



Start clean

CleanJet® +care is the automatic cleaning system for cleaning and caring for the appliance.

The 7 cleaning programs allow you to adapt the cleaning process to the particular degree of dirt.



Note!





- For hygiene reasons and to prevent malfunctions it is essential to clean your appliance every day - risk of fire!
- Your appliance must be cleaned every day, even if it is only operated in "Steam" mode
- Only use cleaning and care tabs from the appliance manufacturer. The use of other cleaning chemicals can damage the appliance. Liability is not assumed for damages as a consequence!
- If you use excessive cleaning chemicals, this can cause foaming.
- Never place the tabs in the hot cooking chamber (> 60 °C).



- Leave the appliance door slightly open if it is going to be idle for a prolonged period (e.g. overnight).
- Cleaning the cooking chamber seal daily will extend the service life. Use a soft cloth and washing-up liquid to clean the cooking chamber seal - do not use a scouring agent.
- Clean the glass panes inside and out and the outer panels of the appliance, ideally using a soft, damp cloth. Do not use any abrasive or aggressive cleaning agents. Use mild household washing-up liquid and regularly clean the steel with a steel cleaning agent.



Efficient CareControl

step	info/button	instructions
1		Press the button.
2	Cooking chamber too hot.	"Cooking chamber too hot" appears if the cooking chamber temperature is above 50 °C. Select "Cool Down" (see the "Cool Down" section).
3	Gentle	Select cleaning level, e.g. "gentle" .
4	Open the door.	Open the cooking chamber door, remove containers and sheets.
5		Warning! <i>Always wear protective gloves to handle the cleaning and care tabs - risk of chemical burns.</i>
6		Unpack the displayed number of cleaning tabs and place them in the indentation in the air baffle (tab basket) in the cooking chamber. See image on the next page.
7		Unpack the displayed number of care tab packages and fill them into the care container. See image on the next page.
8	Close door	The cleaning process starts automatically when the cooking chamber door has been closed.



Warning!

- Do not open the cooking chamber door while cleaning is in progress – chemical cleaner and hot vapour may escape – risk of chemical burns and scalding. A horn sound is heard if the door is opened during the cleaning process.
- Once the CleanJet® +care cleaning process is aborted or has ended, check the entire cooking chamber (also behind the air baffle) for any cleaning tab residues. Thoroughly rinse away any cleaning tab residues from the entire cooking chamber (also behind the air baffle) with the hand shower - risk of chemical burns.
- During cleaning, all external core temperature probes may not be inserted through the cooking chamber door in the cooking chamber. These sensors must not be cleaned with the chamber! This leads to leaks during cleaning. Danger of chemical burns and scalding!

Chemical handling instructions



Warning!

Only use cleaning and care tabs by complying with the relevant safety measures, always wear, for example, protective gloves when handling the tabs - risk of chemical burns!



Table-top appliances:
Fill the tray with the displayed quantity of care tab packages.



Standalone appliances:
Fill the flap with the displayed quantity of care tab packages.



Cleaning tab: Remove protective film.



Insert the cleaning tabs into the indentation in the air baffle.



Do not insert tabs into the cooking chamber - risk of damage.



Efficient CareControl



Prior to the start of CleanJet® +care cleaning, make sure that the hanging racks or mobile oven rack are correctly inserted in the cooking chamber.

When using softened water, the recommended quantity of cleaning tabs can be reduced by up to 50%. If foam starts to collect despite adding the correct dosage of tabs, it is necessary to reduce the number of cleaning tabs used. If the level of foam increases despite reducing the cleaning tab dosage, please contact the Service Partner/customer service who can recommend other measures, e.g. the defoaming tab.





Cleaning stages

cleaning stage	description/application	tabs
rinse without tabs	Rinse cooking cabinet with warm water.	No
rinse	For non-greasy limescale deposits, e.g. after baking or steaming.	Care
interim cleaning	“Short cleaning time” - for all soiling, but without drying and rinsing.	Cleaning agent
light	For lighter soiling, e.g. after mixed loads, applications up to 200 °C.	Cleaning agent & Care
save	For light soiling (up to 200 °C) with as economical use of chemicals and water as possible.	Cleaning agent & Care
medium	For roasting and grilling deposits, e.g. after cooking chicken, steaks or grilled fish.	Cleaning agent & Care
strong	For heavy roasting and grilling deposits, e.g. multiple loads of chicken, steaks, etc.	Cleaning agent & Care



CleanJet[®] +care failure

After a power failure lasting longer than 10 minutes or after the unit is switched off the display reads "**Interrupt CleanJet**". If Interrupt CleanJet[®] is not confirmed within 20 seconds by pressing the display, the activated CleanJet[®] +care program runs through to the end without interruption.

step	info/button	instructions
1		Switch the unit off and then on again.
2	cancel CleanJet?	Press the button and confirm cancellation.
3	Open door	Follow the instructions on the display and open the door carefully – hot vapours!
4		Warning! <i>Always wear gloves when handling cleaner tabs – risk of chemical burns.</i>
5	Remove tabs	Remove cleaner tabs (if still present) and close the cooking cabinet door.
6	00:09	The cooking cabinet is rinsed automatically, the remaining time till the end is indicated.
7	Cleaning incomplete	You can now use your unit for cooking again.



MySCC appliance configuration

All the appliance's default settings (e.g. time, date, language etc.) can be changed under MySCC.



Press the MySCC button to open the overview display for your appliance's default settings. You can customise your appliance's settings to suit your requirements.



Explanation of pictograms:



Favourites (active when MySCC is selected)



Settings



Acoustics



System management



MyEnergy



Expert setting



MyDisplay



Service



Networking appliances with the KitchenManagement System

To exchange data between the appliances using the RATIONAL software, the KitchenManagement System, the SelfCookingCenter® must be connected in a homogeneous network. This network also includes the PC on which the KitchenManagement System is installed.

The following requirements must be met and the settings programmed:

- This SelfCookingCenter® features a network card as standard.
- It must also be ordered or upgraded later with the Ethernet interface option.
- IP address, subnet mask and a gateway must be programmed on the appliance.
- The SelfCookingCenter® can then be connected to the network just like a PC.



It is recommended to contact your own IT support team if you have any questions on the appliance's network connection or on installing the KitchenManagement System software.



The appliance can be connected to the network using:

- WLAN router
- Powerline adapter
- Access point

Networking appliances with the RATIONAL Remote App

The RATIONAL Remote App offers the convenience of monitoring your RATIONAL SelfCookingCenter® (year of construction from 09/2011) from your iPhone or iPad. Once a connection between the SelfCookingCenter® and the iPhone or iPad has been established via the local area network, the entire content of the SelfCookingCenter® screen will be transmitted and displayed. It also allows you to control the SelfCookingCenter® remotely.

The following conditions must be fulfilled before you can use the RATIONAL Remote App:

- Compatible for use with all SelfCookingCenter® from construction year 09/2011 onwards.

- This SelfCookingCenter® features a network card as standard.
- It must also be ordered or upgraded later with the Ethernet interface option.
- IP address, subnet mask and a gateway must be programmed on the appliance.
- The SelfCookingCenter® can then be connected to the network just like a PC.
- The iPhone or iPad on which the RATIONAL Remote App is used must be on the same network or WLAN to which the SelfCookingCenter® is connected.
- You cannot use the display or control if the iPhone or iPad is on a different network or if there is only a mobile network connection (3G, 4G, LTE).

Connection settings

In order to connect your SelfCookingCenter® with the App, create a new device under device management. For this you will need a host (IP address) and a port (default 5900).

You will find the information required in your SelfCookingCenter® as follows:

- Step 1: On the start screen, open the *MySCC* setting menu
- Step 2: Select the *System management* submenu
- Step 3: In this submenu, select the *Network settings* option. You can change the network settings with this function.



If your SelfCookingCenter® is not yet connected to a network, please configure this first and then restart the appliance.



To prevent remote access, please make sure that you only use the RATIONAL Remote App in a secured network.

To manage the SelfCookingCenter® from an iPhone or iPad, please only use the RATIONAL Remote App from RATIONAL. The RATIONAL Remote App is available for free download in the Apple App Store.

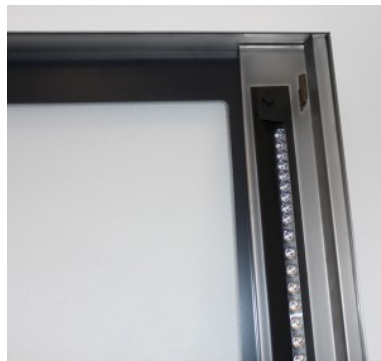
Cleaning the glass panes and the LED covers

The inside glass panes and LED covers can be cleaned easily when necessary. The appliance doors are fitted with their own pivoting glass panes.

Open the appliance doors to the 120° position and, after pressing down both locking mechanisms, tilt the first inside glass pane.

Clean the glass panes on both sides using a soft, damp cloth or sponge and mild, household washing-up liquid or glass cleaner.

Then press down both locking mechanisms and tilt the second glass pane. You can then clean the space between the second pane and the LED covers if necessary using suitable cleaning equipment.



The door may not be cleaned with the integrated hand shower or high-pressure cleaner. Only clean the glass panes and LED covers using a soft cloth or sponge. Do not use scouring pads or scouring agents.

Only use gentle cleaning agents such as glass cleaner or washing-up liquid.

Never apply cleaning agents to hot surfaces. First leave the door to cool down.

Do not heat up the appliance when applying the cleaning agent.

The following cleaning agents may not be used:

Aggressive cleaning agent

Strong acids and alkali

Undiluted alcohols

Acetone and methanol

Oven cleaner, grill cleaner

Petrol, benzene, toluene or xylene

The LED cover is well protected against dirt behind the inside and middle glass pane. Nevertheless, the area around the LED covers can become dirty.

Open the inside and middle glass pane to reach the LED cover.

The transparent part of the LED cover contains the LED optics. This LED optics is a high-quality part designed to ensure optimum light distribution and brightness in the appliance.

Please observe the following information when cleaning the LED cover:

Only clean the cover using a cloth, sponge or household paper. Never use scouring sponges or scouring agents.

Only use gentle, non-abrasive and diluted cleaning agents such as alcohol-based cleaners such as glass cleaner (Ethanol-based) or washing-up liquid.

Do not use aggressive and abrasive cleaning agents such as: strong acids and alkali, undiluted alcohols, acetone, methanol, oven cleaner, petrol, benzene, toluene or xylene.

Never apply the cleaning agent to hot surfaces; always let the door cool down first.

Leave the cleaning agent to dissolve before wiping it off with water.

Never heat up the appliance when applying cleaning agent.

Servicing the air filter

Table-top appliance 6 x 2/3 GN

Use a suitable object (coin, screwdriver) to loosen the air filter by sliding the object into the slot located at the front-middle and press backwards. This will release the locking mechanism on the air filter. Pull the filter downwards at an angle out of the appliance. Clean the air filter in the dishwasher (not CleanJet®) and then leave it to dry. If the air filter is still covered in dirt and residues after the cleaning process, it must be replaced.

To install the air filter, slide it at an angle from underneath into the appliance. Press the filter's plastic housing up until it locks into place.

Air filter no.: 40.04.771

Table-top appliances 6 x 1/1 GN, 6 x 2/1 GN, 10 x 1/1 GN and 10 x 2/1 GN:

Loosen the air filter by pressing the frame on both roughened surfaces. Tilt the filter down and pull the entire filter out of the appliance.

Clean the air filter in the dishwasher (not CleanJet®) and then leave it to dry. If the air filter is still covered in dirt and residues after the cleaning process, it must be replaced.

First insert the air filter with the rear hooks into the holes on the bottom of the appliance and lock them into place by pressing from below upwards (vice-versa to remove the filter).

Air filter no.: 40.03.461





Domestic technology

Stationary appliances 20 x 1/1 GN and 20 x 2/1 GN:

To replace air filters for stand-alone appliances 20 x 1/1 GN and 20 x 2/1 GN, please notify your Rational Service Partner!



Replacing the door seal

The door seal is fitted in a groove on the cooking chamber.

- Remove the old seal from the groove.
- Clean the groove rail.
- Insert new seal into the groove (moisten the retaining lips with soapy water).
- The rectangular part of the seal must be seated fully in the holding frame.



Cooking chamber seal:

6 x 2/3 GN	No.: 20.02.549
6 x 1/1 GN	No.: 20.02.550
6 x 2/1 GN	No.: 20.02.551
10 x 1/1 GN	No.: 20.02.552
10 x 2/1 GN	No.: 20.02.553

Replacing the lamps

LED lighting

To replace the LED lighting, please contact your authorised RATIONAL Service Partner

Halogen lamp






First switch off the appliance at the mains.

- Cover the appliance drain in the cooking chamber.
- Remove the frame with glass and seal.
- Replace halogen bulb (no.: 3024.0201), do not touch the bulb with your hands).
- Replace sealing frame as well (no.: 40.00.094).
- Remove the frame with glass and seals.

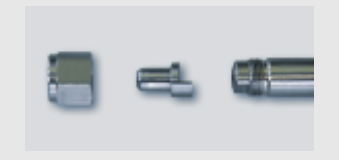


Descaling the moisturing nozzle

Please check the moisturing nozzle for scale residue once a month.

step	info/button	instructions
1		Switch the unit off
2		Swing the hanging rack and the air baffle into the centre.
3		Loosen the union nut on the moisturing nozzle (turn anti-clockwise – spanner size 15).
4		<p>Warning! <i>Aggressive chemical liquid – risk of chemical burns!</i> <i>Wear: protective clothing, safety goggles, protective gloves, face mask.</i> <i>Following descaling, rinse the moisturing nozzle thoroughly with water.</i></p>
4		Place the moisturing nozzle in the descaling liquid and allow it to react (moisturing nozzle must be free of scale)

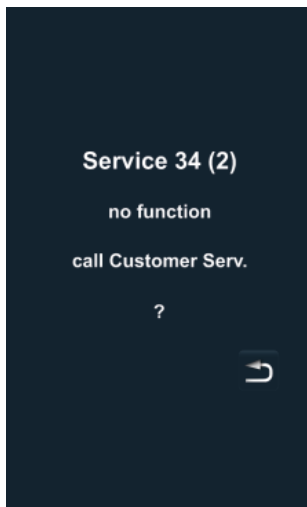
Descaling the moisturing nozzle

step	info/button	instructions
5		Assemble in reverse order – note the installation position

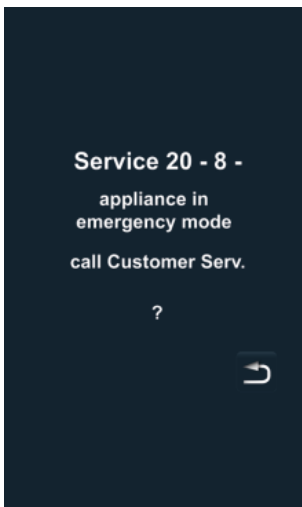


Fault messages

Displays for general faults



If faults occur on your unit, they are indicated on the display: Please note the phone number for fast contact with your customer service department.



Faults on your unit which allow you to carry on cooking can be suppressed by pressing the "back" button.

Please follow the remedial measure suggested in the table below.

fault indication	when and how	remedial action
Service 10	When it has been switched on for 30 seconds,	Can be rejected by pressing the “back” button. The unit can be used for cooking. Please notify Customer Service.
Service 11	When it has been switched on for 30 seconds,	Can be rejected by pressing the “back” button. The unit can be used for cooking. Please notify Customer Service.
Service 12	When it has been switched on for 30 seconds,	Can be rejected by pressing the “back” button. The unit can be used for cooking. Please notify Customer Service.
Service 14	When it has been switched on for 30 seconds,	Can be rejected by pressing the “back” button. The unit can only be used in “dry heat” cooking mode. Please notify Customer Service.
Service 20	Displayed for 30 seconds when the cooking mode is changed, on switching on and when the iCookingControl modes are selected.	Working with iCookingControl - cooking modes and programs is not possible. It is possible to work in combi-steamer mode with some restrictions. Please notify Customer Service.
Service 23	Displayed continuously.	Switch the unit off and notify Customer Service.
Service 24	Displayed continuously.	Switch the unit off and notify Customer Service.
Service 25	Displayed for 30 seconds during CleanJet® +care cleaning.	CleanJet® +care is not working. <ul style="list-style-type: none"> - Open the water tap fully. - Check the incoming screen - Remove the container from the cooking cabinet. - If no faults are found, please notify Customer Service. - If Service 25 occurs during CleanJet® +care cleaning, please remove the tabs from the cooking cabinet and rinse the

Fault messages

fault indication	when and how	remedial action
		<p>cooking cabinet thoroughly with the hand shower (also behind the air baffle).</p> <ul style="list-style-type: none"> - The unit can be used for cooking temporarily. <p>Please notify Customer Service.</p>
Service 26	Displayed continuously.	<p>If the fault message occurs during CleanJet® cleaning, please run "Interrupt CleanJet®". If the fault message continues to be displayed after running "Interrupt CleanJet®", remove the tabs from the cooking cabinet and rinse the cooking cabinet thoroughly with the hand shower (also behind the air baffle). Please notify Customer Service.</p>
Service 27	When it has been switched on for 30 seconds,	<p>CleanJet® +care is not possible. Switch off the power at the mains for 5 seconds, then switch on again.</p>
Service 28	When it has been switched on for 30 seconds,	<p>Please notify Customer Service.</p>
Service 29	Displayed continuously.	<p>Check the air filter under the control panel, and replace if necessary. Check whether the unit is being affected by an external heat source. If the service message persists, notify Customer Service.</p>
Service 31	When it has been switched on for 30 seconds,	<p>Core temperature probe is defective. The unit can be used for cooking without the core temperature probe. Please notify Customer Service.</p>
Service 32 Gas units	Displayed continuously.	<p>Close the gas valve. Please notify Customer Service.</p>
Service 33 Gas units	This is displayed continuously after being reset 4 times.	<p>Close the gas valve. Please notify Customer Service.</p>
Service 34	Displayed continuously.	<p>Follow any requests shown on the display, if the fault is not eliminated, please notify Customer Service.</p>

Fault messages

fault indication	when and how	remedial action
Service 35	When it has been switched on for 30 seconds,	Please connect UltraVent® to the power supply.
Service 36	Displayed for 30 seconds after switch-on and when operating mode is changed.	Cooking only possible with some restrictions – Notify Customer Service.
Service 37	Displayed for 30 seconds after switch-on and when operating mode is changed.	Cooking only possible with some restrictions – Notify Customer Service.
Service 40	Displayed for 30 seconds during CleanJet® +care cleaning.	Restart CleanJet® +care cleaning. If the error occurs again, please contact Customer Service.
Service 41	Displayed for 30 seconds during CleanJet® +care cleaning.	Restart CleanJet® +care cleaning. If the error occurs again, please contact Customer Service.
Service 42	Displayed for 30 seconds during CleanJet® +care cleaning.	Restart CleanJet® +care cleaning. If the error occurs again, please contact Customer Service.
Service 43	Displayed for 30 seconds during CleanJet® +care cleaning.	Restart CleanJet® +care cleaning. If the error occurs again, please contact Customer Service.
Service 44	Displayed for 30 seconds during CleanJet® +care cleaning.	Restart CleanJet® +care cleaning. If the error occurs again, please contact Customer Service.
Service 110	Displayed continuously.	Please notify Customer Service.

Fault messages

fault indication	when and how	remedial action
Service 120	Displayed continuously.	Please notify Customer Service.

Before you call Service:

error	possible cause	Rectification
Water dripping out of the unit's door.	Door is not closed correctly.	If the door is closed correctly, the door handle will point down on floor units.
	Door seal is worn or damaged.	Replace the door seal (see the "Maintenance" section of the manual). Care instructions for a maximum service life: <ul style="list-style-type: none"> - At the end of production, always clean the door seal thoroughly with a damp cloth. - If lots of grilled products are cooked (considerable build-up of grease), then the door seal must also be cleaned with a damp cloth between cycles. - If the unit is to be operated for a long time without products, we recommend that the cooking cabinet temperature should not exceed 180 °C.
Noise is heard in the cooking cabinet while the unit is in use.	Air baffles, hanging racks, etc., are not fixed correctly.	Fix the air baffles and hanging racks correctly in the cooking cabinet.
Cooking cabinet light not working.	Halogen lamp is defective.	Replace the lamp (see the "Maintenance" section of the manual).
Low water level, water tap symbol is flashing.	Water tap closed.	Open the water tap.
	Water intake filter on the unit is clogged.	Check and clean the filter. To do this: Close the water tap, unscrew the water intake on the unit, then remove and clean the filter in the water intake. Insert the filter, connect the water intake and check for leaks.
Water running out of the bottom of the unit.	The unit is not level.	Level the unit using a spirit level (see Installation Manual).
	Drain is blocked.	Remove and clean the outlet (HT pipe) on the back of the unit. Blockages can occur if products with a high proportion

Before you call Service:

		of fat are cooked frequently or if the drop on the outlet pipe is too shallow. To remedy: Run the outlet pipe as described in the installation instructions. Clean the unit regularly with CleanJet® +care.
The unit does not indicate a function after it is switched on.	External main switch is switched off.	Switch on at the main switch.
	Fuse on the premises' distribution board has tripped.	Check the fuses on the premises' distribution board.
	The ambient temperature after switching the unit off remained below 5 °C (41 °F) for a long time.	Heat the cooking cabinet to above 20 °C (68 °F). The appliance must only be used in frost-free conditions (see installation instructions).
Foam forms on the unit at the top of the outlet pipe during CleanJet® +care cleaning.	Water is too soft.	Please notify Customer Service.
	The outlet is not installed correctly.	Install the outlet as described in the installation manual.
The run time is suddenly incremented once more during a CleanJet® +care process.	The CleanJet® +care process is interrupted.	Make sure that the air baffle and the grid shelves are fixed correctly in the cooking cabinet. There must be no containers or sheets in the cooking cabinet during the CleanJet® +care process.
Device indicates "Please replace filter".	The air filter is soiled.	Please replace the air filter. See also the "Maintenance" section. Press the "back" arrow to confirm the message.
The gas unit indicates "change polarity".	The power supply is not connected with the correct polarity.	If the gas unit is connected to a socket, remove the connector and turn through 180°. Have an electrician permanently connect the unit with the correct polarity (without a connector).

Info**Before you call Service:**

Gas unit constantly displays Reset.	The gas supply to the unit is interrupted.	Open the gas tap, switch on the ventilation cover.
	The gas pressure is too low.	Have the gas supply to the unit checked.
Cooking mode button flashing.	The cooking cabinet is too hot.	Use Cool Down to cool the cooking cabinet (see the “Cool Down” section of the “General User Instructions” manual).

Lechmetall Landsberg GmbH
Iglinger Straße 62
D-86899 Landsberg
Germany



Product: Commercial CombiSteam Ovens Electric Appliances
Types: CombiMaster Plus CMP 61, CMP 62, CMP 101, CMP 102, CMP 201, CMP 202
SelfCooking Center WE SCC WE 61, SCC WE 62, SCC WE 101, SCC WE 102, SCC WE 201, SCC WE 202
Including dedicated extractor hoods EH, UltraVent UV, UltraVent Plus UV Plus.

BG Фирма Lechmetall потвърждава, че тези продукти съответстват на следващите директиви на ЕС:
CZ Firma Lechmetall prohlašuje, že výrobky jsou v souladu s následujícími směrnici EU:
D Konformitätserklärung. Lechmetall erklärt, dass diese Produkte mit den folgenden EU-Richtlinien übereinstimmen:
DK, N Lechmetall erklærer at disse produkter er i overensstemmelse med følgende EU-direktiver:
E Lechmetall declara que estos productos son conformes con las siguientes Directivas Europeas:
EE Lechmetall kinnitab, et antud tooted vastavad järgmistele EU normidele:
F Lechmetall déclare que ces produits sont en conformité avec les directives de l'Union Européenne suivantes:
FIN Lechmetall vakuuttaa, että nämä tuotteet täyttävät seuraavien EU direktiivien vaatimukset:
GB Lechmetall declares that these products are in conformity with the following EU directives:
GR Lechmetall δηλώνει ότι τα προϊόντα αυτά συμμορφώνονται προς τις οδηγίες της Ε.Ε.
H Mi, a Lechmetall kijelentjük, hogy ezen termékek megfelelnek az Európai Unió következő irányelveinek:
HR Lechmetall izjavlja da su ovi proizvodi sukladni sljedećim smjernicama EU:
I Lechmetall dichiara che questi prodotti sono conformi alle seguenti Direttive della Comunità Europea:
LT Lechmetall patvirtina, kad šie produktai atitinka žemiau išvardintas ES normas:
LV Firma Lechmetall paziņo, ka izstrādājumi atbilst sekojošām ES normām:
NL Lechmetall verklaart, dat deze producten in overeenstemming zijn met de volgende richtlijnen:
P A Lechmetall declara que estes productos estão em conformidade com as seguintes directivas EU:
PL Firma Lechmetall oświadcza, że dane wyroby są zgodne z niniejszymi wytycznymi UE:
RO Societatea Lechmetall declară că aceste produse sunt în conformitate cu următoarele directive ale Uniunii Europene:
RU Фирма Lechmetall заявляет, что данные изделия отвечают следующим нормам ЕС:
S Lechmetall försäkrar att dessa produkter är i överensstämmelse med följande EU-direktiv:
SER Lechmetall izjavlja da su ovi proizvodi u saglasnosti sa sledećim smernicama EU:
SI Lechmetall izjavlja, da so ti izdelki v skladu z naslednjimi smernicami EU:
SK Firma Lechmetall prehlasuje, že výrobky sú v súlade s nasledovnými smernicami EU:
TR Lechmetall bu ürünlerin Avrupa Birliği' nin aşağıdaki Direktiflerine uygunluğunu onaylar:

Machinery Directive MD 2006/42/EC

- DIN EN 60335-1 (VDE 0700-1):2012-10; EN 60335-1:2012
- DIN EN 60335-2-42 (VDE 0700-42):2012-12; EN 60335-2-42:2003+Corr.:2007+A1+A11:2012
- DIN EN 62233 (VDE 0700-366):2008-11; EN 62233:2008
- DIN EN 62233 Ber.1 (VDE 0700-366 Ber.1):2009-04; EN 62233 Ber.1:2008
- DIN EN ISO 12100:2011-03; EN ISO 12100:2010



Electro Magnetic Compatibility EMC 2004/108/EC

- DIN EN 55014-1 (VDE 0875-14-1): 2012-05; EN 55014-1: 2006 + A1: 2009 + A2: 2011
- DIN EN 61000-3-11 (VDE 0838 Teil 11): 2001-04; EN 61000-3-11: 2000
- DIN EN 61000-3-12 (VDE 0838-12): 2005-09; EN 61000-3-12: 2005
- DIN EN 55014-2 (VDE 0875-14-2): 2009-06; EN 55014-2: 1997 + A1: 2001 + A2: 2008
- Anforderungen der Kategorie IV / Requirements of category IV



MD and EMC: Product Certification and CE Surveillance by VDE (0366).

Restriction of Hazardous Substances RoHS 2011/65/EU

EN 1717: 2001-05 Protection against pollution of potable water in water installations and general requirements of devices to prevent pollution by backflow → certified by TZW.

Landsberg, 12.06.2014

Peter Wiedemann
Managing Director

Lechmetall Landsberg GmbH
Iglinger Straße 62
D-86899 Landsberg
Germany



Product: Commercial CombiSteam Ovens Electric Appliances

Types: SelfCooking Center SCC XS 6 ²/₃ E
Including dedicated extractor hoods UltraVent UV XS 6 2/3 E
Für die Einbauvariante ist eine zusätzliche Konformität erforderlich
An additional conformity is necessary for the built in version

BG Фирма Рационал потвърждава, че тези продукти съответстват на следващите директиви на ЕС:
CZ Firma Rational prohlašuje, že výrobky jsou v souladu s následujícími směrnici EU:
D Konformitätserklärung. Rational erklärt, dass diese Produkte mit den folgenden EU-Richtlinien übereinstimmen:
DK, N Rational erklærer at disse produkter er i overensstemmelse med følgende EU-direktiver:
E Rational declara que estos productos son conformes con las siguientes Directivas Europeas:
EE Rational kinnitab, et antud tooted vastavad järgmistele EU normidele:
F Rational déclare que ces produits sont en conformité avec les directives de l'Union Européenne suivantes:
FIN Rational vakuuttaa, että nämä tuotteet täyttävät seuraavien EU direktiivien vaatimukset:
GB Rational declares that these products are in conformity with the following EU directives:
GR Rational δηλώνει ότι τα προϊόντα αυτά συμμορφώνονται προς τις οδηγίες της Ε.Ε.
H Mi, a Rational kijelentjük, hogy ezen termékek megfelelnek az Európai Unió követelkezé irányelveinek:
HR Rational izjavljuje da su ovi proizvodi sukladni slijedećim smjernicama EU:
I Rational dichiara che questi prodotti sono conformi alle seguenti Direttive della Comunità Europea:
LT Rational patvirtina, kad šie produktai atitinka žemiau išvardintas ES normas:
LV Firma Rational paziņo, ka izstrādājumi atbilst sekojošām ES normām:
NL Rational verklaart, dat deze producten in overeenstemming zijn met de volgende richtlijnen:
P A Rational declara que estes produtos estão em conformidade com as seguintes directivas EU:
PL Firma Rational oświadcza, że dane wyroby są zgodne z niniejszymi wytycznymi UE:
RO Societatea Rational declară că aceste produse sunt în conformitate cu următoarele directive ale Uniunii Europene:
RU Фирма Рационал заявляет, что данные изделия отвечают следующим нормам ЕС:
S Rational försäkrar att dessa produkter är i överensstämmelse med följande EU-direktiv:
SER Rational izjavljuje da su ovi proizvodi u saglasnosti sa sledećim smernicama EU:
SI Rational izjavlja, da so ti izdelki v skladu z naslednjimi smernicami EU:
SK Firma Rational prehlasuje, že výrobky sú v súlade s nasledovnými smernicami EU:
TR Rational bu ürünlerin Avrupa Birliği' nin aşağıdaki Direktiflerine uygunluğunu onaylar:

Machinery Directive MD 2006/42/EC

- DIN EN 60335-1 (VDE 0700-1):2012-10; EN 60335-1:2012
- DIN EN 60335-1 Ber.1 (VDE 0700-1 Ber.1):2014-04; EN 60335-1:2012/AC:2014
- EN 60335-1:2012/A11:2014
- DIN EN 60335-2-42 (VDE 0700-42):2012-12; EN 60335-2-42:2003+Corr.:2007+A1+A11:2012
- DIN EN 62233 (VDE 0700-366):2008-11; EN 62233:2008
- DIN EN 62233 Ber.1 (VDE 0700-366 Ber.1):2009-04; EN 62233 Ber.1:2008
- DIN EN ISO 12100:2011-03; EN ISO 12100:2010



Electro Magnetic Compatibility EMV 2014/30/EU

- DIN EN 55014-1 (VDE 0875-14-1): 2012-05; EN 55014-1: 2006 + A1: 2009 + A2: 2011
- DIN EN 61000-3-11 (VDE 0838 Teil 11): 2001-04; EN 61000-3-11: 2000
- DIN EN 61000-3-12 (VDE 0838-12): 2012-06;
- DIN EN 55014-2 (VDE 0875-14-2): 2009-06; EN 55014-2: 1997 + A1: 2001 + A2: 2008
- Anforderungen der Kategorie IV / Requirements of category IV



Restriction of Hazardous Substances RoHS 2011/65/EU

EN 1717: 2011-08 Protection against pollution of potable water in water installations and general requirements of devices to prevent pollution by backflow – certified by KIWA.

Bei nicht mit uns abgestimmten Änderungen verliert diese EG-Konformitätserklärung ihre Gültigkeit.
In case of any not with us attuned modifications, this EG conformity declaration loses its validity.

M. Seidenschweng
i.V. Matthias Seidenschweng
Head of Product Architect

R. Hegmann
i.V. Roland Hegmann
Product Architect Electric Appliances

Landsberg, 01.07.2016

EU Declaration of Conformity for gas appliances

Rational AG
Iglinger Straße 62
D-86899 Landsberg
Germany
www.rational-ag.com



Product: Commercial CombiSteam Ovens Gas Heated Appliances
Types: CombiMaster Plus CMP 61G, CMP 62G, CMP 101G, CMP 102G, CMP 201G, CMP 202G
SelfCooking Center whiteefficiency SCC WE 61G, SCC WE 62G, SCC WE 101G,
SCC WE 102G, SCC WE 201G, SCC WE 202G.
Including dedicated extractor hoods EH, UltraVent, UltraVent Plus.

BG Фирма Рационал потвърждава, че тези продукти съответстват на следващите директиви на ЕС:
CZ Firma Rational prohlašuje, že výrobky jsou v souladu s následujícími směrnici EU:
D Konformitätserklärung. Rational erklärt, dass diese Produkte mit den folgenden EU-Richtlinien übereinstimmen:
DK, N Rational erklærer at disse produkter er i overensstemmelse med følgende EU-direktiver:
E Rational declara que estos productos son conformes con las siguientes Directivas Europeas:
EE Rational kinnitab, et antud tooted vastavad järgmistele EU normidele:
F Rational déclare que ces produits sont en conformité avec les directives de l'Union Européenne suivantes:
FIN Rational vakuuttaa, että nämä tuotteet täyttävät seuraavien EU direktiivien vaatimukset:
GB Rational declares that these products are in conformity with the following EU directives:
GR Rational δηλώνει ότι τα προϊόντα αυτά συμμορφώνονται προς τις οδηγίες της Ε.Ε.
H Mi, a Rational kijelentjük, hogy ezen termékek megfelelnek az Európai Unió köveikező irányelveinek:
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LT Rational patvirtina, kad šie produktai atitinka žemiau išvardintas ES normas:
LV Firma Rational paziņo, ka izstrādājumi atbilst sekojošām ES normām:
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P A Rational declara que estes produtos estão em conformidade com as seguintes directivas EU:
PL Firma Rational oświadcza, że dane wyroby są zgodne z niniejszymi wytycznymi UE:
RO Societatea Rational declară că aceste produse sunt în conformitate cu următoarele directive ale Uniunii Europene:
RU Фирма Рационал заявляет, что данные изделия отвечают следующим нормам ЕС:
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SI Rational izjavlja, da so ti izdelki v skladu z naslednjimi smernicami EU:
SK Firma Rational prehlasuje, že výrobky sú v súlade s nasledovnými smernicami EU:
TR Rational bu ürünlerin Avrupa Birliği' nin aşşagıdaki Direktiflerine uygunluğunu onaylar:

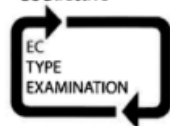
Directive on Appliances Burning Gaseous Fuels 2009/142/EC

- EN 203-1:2005 + A1:2008; EN 203-2-2:2006, EN 203-3:2009
Including Low Voltage Directive LVD 2006/95/EC
- EN60335-1:2012
- EN60335-2-42:2003 + A1:2008 + A11:2012
- EN60335-2-102:2006 + A1:2010
- EN62233:2008
Including Electro Magnetic Compatibility EMC 2004/108/EC
- EN 55014-1:2000 + A1:2003 + A3:2006; EN 55014-2:1997+A1:2002 + C1:1998,
- EN 61000-3-2:2006; EN 61000-3-3:1995+A1:2001+A2:2005.

EC Type-Examination and CE Surveillance E 4470 by KIWA Gastec.

kiwa
Approved

EC Directive



2009/142/EC

G A S T E C

Machinery Directive MD 2006/42/EC

Restriction of Hazardous Substances RoHS 2011/65/EU

Gastec QA High Efficiency Label (QA KE 174) and Gastec QA Low NOx Label (QA KE 175)

EN 1717: 2001-05 - Protection against pollution of potable water in water installations and general requirements of devices to prevent pollution by backflow – certified by TZW.

Landsberg, 09.10.2014

ppa. Dr. Jürgen Steinberger
Manager R & D

i.V. Rainer Offinghaus
Product Architect Gas Appliances



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