**SINGLE ELECTRIC COMBI OVEN**

Furnish one (1) Single Electric Combi Oven, Model SCC 102E as manufactured by RATIONAL. Unit shall be provided with the following standard features:

* Overall dimensions to be 42” W x 38-1/4” D x 67-3/8” H with stand.
* Capacity for ten (10) full-size sheet pans (18” x 26”) or twenty (20) steam table pans (12” x 20” x 2.5”). Vertical distance between rails shall be 2-5/8”.
* **Intelligent Cooking Control:** 7 application modes for automatic cooking of meat, poultry, fish, side dishes, vegetables, egg dishes, desserts, bakery products and for automatic rethermalization.
* **Intelligent Level Control:** Mixed loads with individual supervision of each rack, depending on type, load amount, and the number and length of door openings
* **HiDensity Control:** Highest possible steam saturation and dynamic air mixing for perfect and even cooking
* LED cooking and rack lighting – energy-saving, durable and low-maintenance. Optical rack signaling function when time expires at each shelf level.
* Rear-ventilated triple-pane cooking cabinet door with two hinged inside panes for easy cleaning, with special heat-reflecting coating for cool exterior of door glass
* Integrated Ethernet and USB port to connect to a cloud-based system for administration of cooking processes, HACCP management, access to service data, software updates and remote control of the cooking panel
* Remote control function for appliance using software and mobile app
* Core temperature probe with 6 measuring points, including positioning aid. Automatic error correction in case of incorrect probe positioning.
* 1% accurate regulation and adjustment of moisture, retrievable via the control panel.
* Temperature range capabilities: 85°F to 265°F Steam, 85°F to 575°F Hot Air, and 85°F to 575°F Combination
* Individual programming of 1200 cooking programs with up to 12 steps each, transferable via USB
* Integrated hand shower with automatic retracting system
* High-performance fresh steam generator, pressureless, with automatic filling and automatic decalcification. No water softening system or additional descaling is necessary.
* Dynamic air circulation in cooking cabinet with reversing wheel fan with 5 fan speeds, programmable
* Integral, maintenance-free grease extraction system
* Turbo fan cool down function
* 304 stainless steel material inside and out
* Seamless cooking cabinet interior with rounded corners
* Demand-related energy supply. Unit shall be ENERGY STAR listed.
* 5 programmable proofing stages
* Automatic, pre-selected starting time with adjustable date/time
* VDE approved for unsupervised operation (e.g. overnight cooking and cleaning)
* Display of real-time information about automatic adjustments on current cooking process
* Self-learning operation, automatically adapts to actual usage
* Always-available application and user manuals can be viewed on the unit display for the current actions
* Self-cleaning and care system for cooking cabinet and steam generator. Cleaning system shall have 7 available cleaning stages for unsupervised cleaning and care – even overnight. Cleaning system shall utilize solid 100% bio-degradable Detergent Tablets and Care Tablets for optimum working safety.

Unit shall be provided with the following accessory items:

* Five (5) additional Stainless Steel Shelves
* UG-II Open Stand with Pan Slides
* Four (4) Cases of Detergent Tablets
* Four (4) Cases of Care Tablets
* Ten (10) CombiFry Baskets
* Installation Kit
* RATIONAL Certified Installation by an Authorized RATIONAL Servicer
* Full Day Training by RATIONAL Certified Chef
* Terry SMFS220 Water Treatment System

Service requirements:

* Electrical: 37 kW (voltage to be verified prior to ordering)
* Water: ¾” N.P.T. Cold Water
* Drain: 2” Open Connection

Warranty:

* Two Year Parts and Labor Warranty
* Five Year Steam Generator Warranty

Additional requirements:

* Eligible bidder must visit installation site.
* Alternates must be submitted for approval 10 days prior to bid opening.
* Successful bidder to deliver, uncrate, set in place, level and remove crating materials from site.
* Final connections by Others.