

# VarioCooking Center MULTIFICIENCY® 112

2 x 12 dm<sup>2</sup>, 2 x 14 L



## Description:

Multifunctional cooking appliance for boiling, frying and deep frying, with two pans that can be operated independently of one another. VarioCooking Control® - mode to automatically cook meat, fish, vegetables and side dishes, egg dishes, soups and sauces, dairy products and desserts, finishing® and service.

Manual Mode for most of the cooking methods used in commercial kitchens. Suitable for boiling, frying and deep frying individually, in succession and in combination using different pans in parallel.

Temperature range: 30 - 250°C

## Function: VarioCooking Control® mode

In the 7 cooking modes (cook meat, fish, vegetables and side dishes, egg dishes, soups and sauces, dairy products and desserts, finishing® and service) VarioCooking Control® automatically detects the product-specific requirements, the size of the food to be cooked and the load size. The cooking time and temperature are continuously adjusted to achieve the result you want. The operator is actively guided through the cooking processes. The remaining cooking time is displayed.

## Function: Manual mode

Cooking using infinitely variable liquid temperature, pan base temperature or oil temperature. The temperatures are measured and regulated to one degree precision in every cooking mode.

## Function: programm – mode

The program management function allows to create own programs, save and manage VarioCooking Control® processes and programs with individual settings.

## Additional functions:

AutoLift™ raising and lowering device (baskets for boiled and deep-fried food) ■ Delta-T cooking ■ HACCP data memory and outputting via USB port ■ Individual programming of at least 350 cooking programs, each with up to 12 steps.

## Equipment:

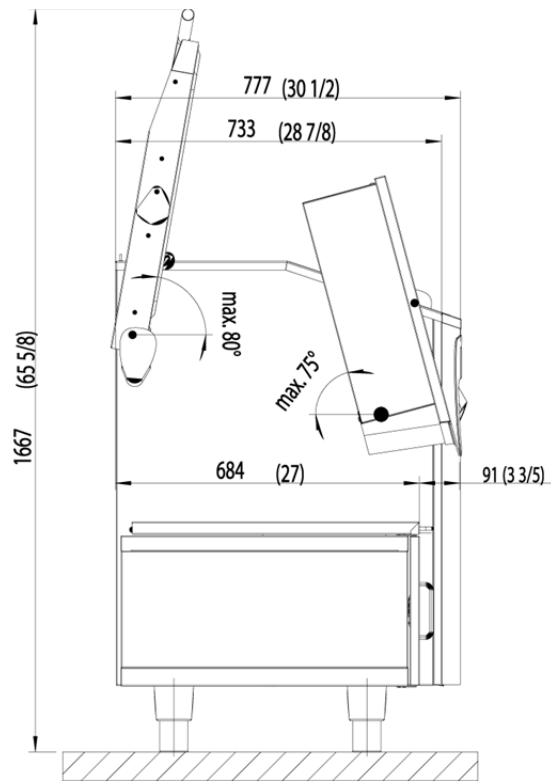
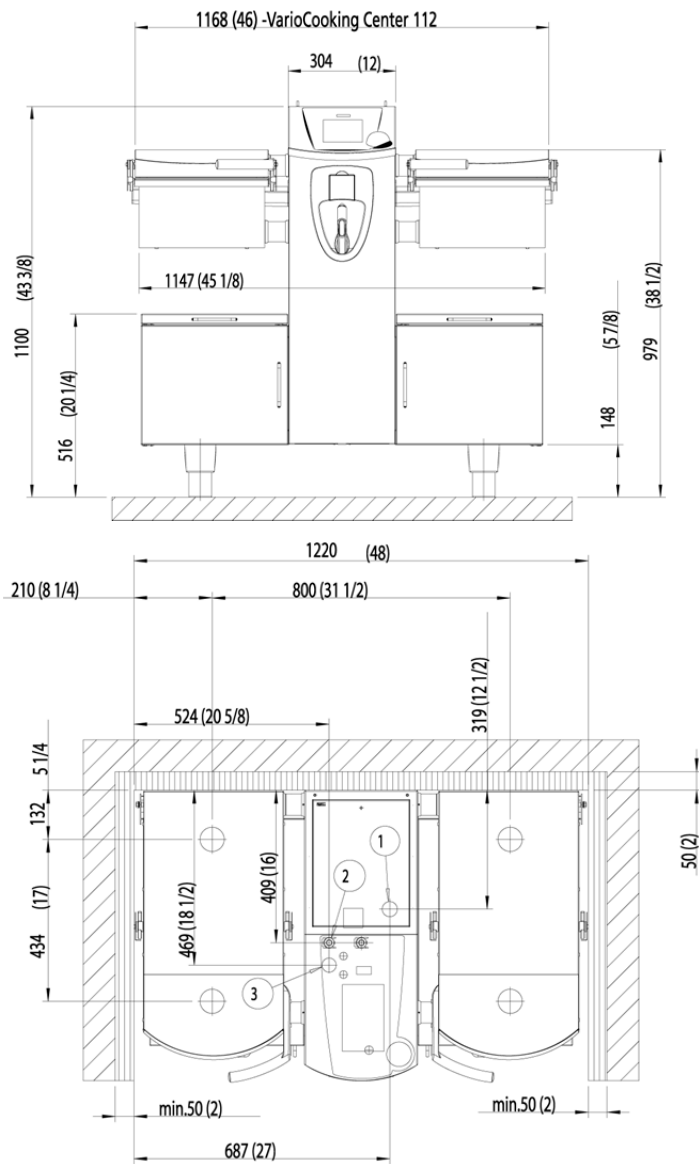
Cooking process control with microprocessor ■ Integral socket ■ Integral hand shower with automatic retracting system and infinitely variable jet strength ■ Core temperature probe with 6 measuring points ■ Cooking or washing water is emptied directly through the pan (without tilting and without floor drain) ■ VarioBoost™ patented heating system ■ VarioDose™ automatic highly accurate water filling device ■ Integral ON/OFF switch ■ 8.5" TFT colour 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 action ■ Additional functions can be selected at the push of a button ■ Variable foreign language display for messages from the unit ■ Temperature unit can be toggled between °C and °F ■ Central dial with "Push" function to confirm entries and easy-to-clean pushbuttons ■ Digital temperature displays ■ Actual and target value displays ■ Digital timer, 0-24 hours with permanent settings, may be toggled between hour/min and min./sec. ■ 24-hour real-time clock ■ Variable buzzer tone ■ Variable display contrast ■ Operating and warning display, e.g. hot oil when deep frying ■ Safety temperature limiter ■ Deglazing box ■ Patented core temperature probe holder ■ USB port ■ Material: stainless steel DIN 1.4301, inside and out ■ Seamless hygienic pan with rounded corners ■ Cooking pan tilted by electric cylinder ■ Cover with integral water inlet ■ ServiceDiagnostic system with service messages displayed automatically

## Marks of conformity, ratings and set-up:

Marks of conformity: CE ■ Electrical safety: IEC CB-Certificate ■ Drinking water safety: SVGW ■ VDE approved for unsupervised operation ■ IPX6 water jet protection ■ Maximum temperature of the pan sides 70°C ■ Fixed waste water connection possible as unit incorporates integral pipe isolating section ■ Can be set up without a floor drain ■ Height-adjustable unit feet 150 to 175 mm ■ All VarioCooking Center MULTIFICIENCY® units are compatible with units and tables 850 mm height ■ Installation manual, application manual and operating instructions.

## Sample outputs (per pan)

Omelette	80 port./h	Rice*	3 kg / batch
Burgers	60 pieces /h	Pasta*	6 kg / h
Gulasch searing	3 kg /batch	Pudding	10 L / batch
Gulasch cooking	6 kg / batch	fish fingers (frozen)	400 pieces / h
Smoked porc loin	5 kg / batch	French fries (frozen)	12 kg / h
Lentils*	3 kg / batch	*dry food	



- ① Drain connection DN 40
- ② Water supply cold G3/4
- ③ Electrical connection

Measurements in mm (inch)

#### Technical specifications VarioCooking Center MULTIFICIENCY® 112

Electrical connection:		Dimensions:		Working capacity:	
Connected load :	17 KW - 3N AC 400V	Width:	1200 mm	Volume:	2 x 14 liter
Connectes load with VitroCeran:	19,5 KW - 3N AC 400V	Depth:	777 mm	Area:	2 x 12 dm <sup>2</sup>
Fuse:	32A (VitroCeran 40A)	Height:	1100 mm	Baskets:	2 x 1 kg
Incoming cable:	5x6 mm <sup>2</sup>	Height of pan edge:	900 mm		
Maximum socket power :	2,3 KW (10A)				
Water connection:		Weight:		Cooking medium:	
Cold water:	R3/4" für 1/2" pressure hose	168 kg		Boiling:	30°C - BoilingT
Water pressure:	2,2 to 4,4 psi			Frying:	30°C - 250°C
				Deep frying:	30°C - 180°C
Drain connection:		Marks of conformity:			
DN40 (Max. T < Boiling point)		CE - GS - SVGW - EMV - IEC CB-Certificate			
Thermal load:		VDE-approved for unsupervised operation			
latent:	4860 W (285 W / KW)	Noise emissions < 70dBA			
sensitive:	972 W (57 W / KW)	Protection class: IP X6			
Air extraction rate:	1000 m <sup>3</sup> /h				

#### Options:

- VitroCeran with frame
- Stand
- May be connected to Sicotronic
- Hot water connection
- Special voltages on request
- Without deep-frying mode
- stainless steel feets
- with signal SOLAS

#### Accessories:

- Scraper
- Arm for automatic raising/lowering device
- Boiling, deep-frying and portion baskets
- Bain Marie for VitroCeran
- Screen
- Rack
- Oil cart
- VarioMobil™
- UltraVent® condensation hood
- Kit for mounting on casters
- Kit for mounting on a plinth
- KitchenManagementSystem – your virtual assistant
- Kit for floor fastening
- Kit back drain
- Water connection Kit
- Kit for wall suspension



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