**Specification**

**VarioCookingCenter® 112+ Dynamic (2x12 dm², 2x14 l)**

### Description
- Multifunctional cooking appliance for boiling, frying and deep frying, 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.
- With two pans that can be operated independently of one another.
- Pressure cooking (controlled by controlling the pressure and heat for optimum water and energy savings).
- Temperature range: 30 - 250°C

### Working safety
- Cooking or washing water is emptied directly through the pan (without tilting and without floor drain).
- Operating and warning display, e.g. hot oil when deep frying.
- Safety temperature limiter.
- Maximum temperature of the pan sides 70°C.
- HACCP data output and software update via the integrated Ethernet and USB port.

### Operation
- 8.5" TFT colour monitor and touch screen with self-explanatory symbols for ease of operation.
- Central dial with "Push" function to confirm entries.
- Application and user manuals can be called up on the unit display for the current action.

### Features
- Core temperature probe with 6 measuring points with patented core temperature probe holder.
- VarioDose automatic highly accurate water filling device.
- Fixed waste water connection possible as unit incorporates integral pipe isolating section.
- VarioBoost® patented heating system.
- Cooking process control with microprocessor.
- Integral hand shower with automatic retracting system and infinitely variable jet strength.
- Integral socket.
- USB port.
- Ethernet.
- Integral ON/OFF switch.
- Material: stainless steel DIN 1.4301, inside and outside.
- Seamless hygienic pan with rounded corners.
- Cooking pan tilted by electric cylinder.
- Service Diagnostic System with service messages displayed automatically.
- Protection class IP X5.

### Manual mode
- Boiling: 30°C - BoilingT
- Frying: 30°C - 250°C
- Deep frying: 30°C - 180°C

### VarioBoost®
- Patented, net-type heating system for absolutely even and precise temperature transmission.

### Program – 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).
- HACCP datamemory and outputting via USB port.
- Individual programming of 350 cooking programs.
- Delta-T cooking.
- Energy efficiency tested according to DIN 18873 and consumption values published in database HKI CERT (Germany): http://grosskuechen.cert.hki-online.de/en.

### Installation
- 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 VarioCookingCenter® units are compatible with units and tables 850 mm high.

### Approval

**Designer:**

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Reference number: VCC112+DYN

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**VarioCooking Control® - 7 process groups**
Technical Info

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1. Drain connection DN40
2. Water supply cold G3/4
3. Electrical connection
4. Splashwater-proof Ethernet socket RJ45

Measurements in mm (inch)

Installation

- In normal operation according to VDI 2052 (application mix 60% boiling, 38% frying, 2% deep-frying). In case of differing application prior to the construction of the room ventilation system, consult RATIONAL.
- **Special voltages on request**
- **Values shown are for a maximum cable length of 2 m. It is the responsibility of the person installing the unit to adjust these values according to the length of cable which will be in use.**
- The equipment must be connected to a circuit which is protected by a 30mA RCD.
- Installations must comply with all local electrical, plumbing and ventilation codes in accordance with IEC 364 or relevant National Standard.
- For proper usage of ConnectedCooking a network socket according to RJ45 has to be provided. For optimal performance a cable-bound connection with a data rate of at least 10 Mb/s is the preferred connection. Alternatively W-LAN connections with appropriate W-LAN adaptors can be used.
Options
- VitroCeran with frame
- Stand with doors
- Connection to Sicotronic (others on request)
- Hot water connection
- Without deep-frying mode
- Special voltages on request
- with signal SOLAS
- stainless steel feet

Accessories
- Scraper
- Arm for automatic raising/lowering device
- Boiling and deep-frying basket
- Bain Marie Kit
- Colander
- Rack
- VarioMobil®
- Kit for mouting on castors
- Kit for mouting on a plinth
- Kit for back drain
- Water connection kit
- ConnectedCooking - the networking solution for professional kitchens