**Specification**

VarioCookingCenter® 112L (2x19 dm², 2x25 l)

**Reference number:** VCC112L

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**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.
- 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.
- USB port.
- Ethernet.
- Integral ON/OFF switch.
- Variable foreign language display for messages from the unit.
- Temperature unit can be toggled between °C and °F.
- 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.
- Material: stainless steel DIN 1.4301, inside and outside.
- Seamless hygienic pan with rounded corners.
- 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®**
- Patent, 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.

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**Approval**
**Technical Info**

**Working capacity:** 2 x 25 litre

**Volume:**
- Pan Volume [WxDxH]: 344 x 557 x 130 mm
- Area [dm²]: 2 x 19 dm²
- Capacity baskets: 2 x 4 kg
- Width: 1102 mm
- Depth: 908 mm
- Height: 428 mm
- Weight: 132 kg

**Water connection cold water:**
- R3/4” for 1/2” pressure hose
- Water pressure: 150 - 600 kPa (300 kPa recommended)
- Drain connection: DN 40

**Thermal load:**
- Latent: 7728 W (276 W/KW)
- Sensitive: 966 W (34.5 W/KW)

**Recommended air extraction rate:** 1,642 m³/h

**Connected load:** 30 kW - 3NAC 415V

**Fuse:** 50 A

**Incoming cable:** 5 x 10 mm²

**Data interface:** Splashwater proof LAN socket RJ45

**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.**

- **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**

- Connection to Sicotronic (others on request)
- Without deep-frying mode
- Special voltages on request

**Accessories**

- Scraper
- Arm for automatic raising/lowering device
- Boiling and deep-frying basket
- Colander
- Rack
- VarioMobil®
- Water connection kit
- Support table UG12L, standard, mobile
- Kit for closing the drain
- ConnectedCooking - the networking solution for professional kitchens