**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®**
- 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.

**Approval**
**Technical Info**

<table>
<thead>
<tr>
<th>Specification</th>
<th>Details</th>
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<tbody>
<tr>
<td>Working capacity</td>
<td>2 x 14 litre</td>
</tr>
<tr>
<td>Volume</td>
<td>Pan Volume [WxDxH]: 275 x 445 x 130 mm</td>
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<tr>
<td></td>
<td>Area [dm²]: 2 x 12 dm²</td>
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<td></td>
<td>Capacity baskets: 2 x 1 kg</td>
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<tr>
<td></td>
<td>Width: 962 mm</td>
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<td>Depth: 800 mm</td>
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<tr>
<td></td>
<td>Height: 400 mm</td>
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<td>Water connection cold water: R3/4&quot; for 1/2&quot; pressure hose</td>
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<td>Water pressure: 150-600 kPa (300kPa recommended)</td>
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<td>Drain connection: DN 40</td>
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<td></td>
<td>Weight: 99 kg</td>
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<tr>
<td></td>
<td>Recommended air extraction rate*: 763 m³/h</td>
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<tr>
<td></td>
<td>Connected load**: 14 kW - 3NAC 415V</td>
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<td>Fuse***: 20 A</td>
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<tr>
<td></td>
<td>Incoming cable***: 5 x 2.5 mm²</td>
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<td></td>
<td>Data interface: Splashwater proof LAN socket RJ45</td>
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</tbody>
</table>

**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 UG12, standard, mobile
- Kit for closing the drain
- ConnectedCooking - the networking solution for professional kitchens