**Specification**

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

**Reference number:** VCC112+

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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
- 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.
- 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.
- 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

**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**

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**Designer:**
Specification/Data sheet

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

Technical Info

| Working capacity | 2 x 14 litre |
| Volume | 275 x 445 x 130 mm |
| Pan Volume [WxDxH] | 2 x 12 dm² |
| Capacity baskets | 2 x 1 kg |
| Width | 1224 mm |
| Depth | 777 mm |
| Height | 1100 mm |
| Weight | 186 kg |
| Height of pan edge | 900 mm |
| Water connection cold water | R3/4" for 1/2" pressure hose |
| Water pressure | 150-600 kPa (300kPa recommended) |
| Drain connection | DN 40 |
| Thermal load latent | 4845 W (285 W/kW) |
| Thermal load sensitive | 972 W (57 W/kW) |
| Recommended air extraction rate | 997 m³/h |
| Connected load with socket under full power*** | 20 kW - 3NAC 415V |
| Connected load with socket and VitroCeran** | 23 kW - 3NAC 415V |
| Fuse*** | 40 A |
| Incoming cable*** | 5 x 6 mm² |
| Maximum socket power | 2.3 kW (10 A) |
| 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.

• 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