Reference number: VCC211+DYN

**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
- 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
- Pan base TrimaTherm® - efficient and hard pan base made of three inseparable steel layers
- 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
- Temperature display
- 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 XS

**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**
Specification/Data sheet

VarioCookingCenter® 211+ Dynamic (42 dm², 100 l)

1. Drain connection DN50
2. Water supply cold G3/4
3. Electrical connection
4. Splashwater-proof Ethernet socket RJ45

Measurements in mm (inch)

Technical Info

<table>
<thead>
<tr>
<th>Working capacity</th>
<th>Height of pan edge: 900 mm</th>
</tr>
</thead>
<tbody>
<tr>
<td>Volume :</td>
<td>Water connection cold</td>
</tr>
<tr>
<td>Pan Volume [WxDxH]:</td>
<td>Water: R3/4&quot; for 1/2&quot;</td>
</tr>
<tr>
<td>Area [dm²]:</td>
<td>pressure hose</td>
</tr>
<tr>
<td>Capacity baskets:</td>
<td>Water pressure: 150-600 kPa</td>
</tr>
<tr>
<td>Width:</td>
<td>(300kPa recommended)</td>
</tr>
<tr>
<td>Depth:</td>
<td>Drain connection: DN 50</td>
</tr>
<tr>
<td>Height:</td>
<td>Recommended air</td>
</tr>
<tr>
<td>Weight:</td>
<td>extraction rate*: 1,290 m³/h</td>
</tr>
</tbody>
</table>

Connected load**: 27 kW - 3NAC 415V
Connected load with socket and VitroCeran**: 30 kW - 3NAC 415V
Fuse**: 50 A
Incoming cable***: 5 x 10 mm²
Maximum socket power: 3,6 kW (15 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.
• Installations must comply with all local electrical, plumbing and ventilation codes in accordance with IEC 364 or relevant National Standard.
• Socket power is protected by an internal residue current device in accordance with AS/NZS 3000
• The right hand clearance must be a minimum of 14" (350mm) if heat sources are affecting the left right of the unit
• 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.

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We reserve the right to make technical improvements
Options
- VitroCeran with frame
- 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
- Oil cart
- VarioMobil®
- Kit for mounting on castors
- Kit for mounting on a plinth
- Body Kit
- Kit for wall suspension
- Water connection kit
- ConnectedCooking - the networking solution for professional kitchens

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We reserve the right to make technical improvements