Reference number: VCC211DYN

VarioCooking Center® 211 Dynamic (42 dm², 100 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 professional kitchens. Suitable for boiling, frying and deep frying.
- 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.
- 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.

**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**
- Product approvals
- CE
- HACCP Data Memory
- HKI CERT
- Energy Efficiency Class A+.
Technical Info

<table>
<thead>
<tr>
<th>Working capacity</th>
<th>Volume</th>
<th>Height of pan edge:</th>
<th>Water connection cold water:</th>
<th>Connected load**:</th>
</tr>
</thead>
<tbody>
<tr>
<td>100 litre</td>
<td>687 x 620 x 280 mm</td>
<td>900 mm</td>
<td>R3/4&quot; for 1/2&quot;</td>
<td>27 kW - 3NAC 415V</td>
</tr>
<tr>
<td>Pan Volume [WxDxH]:</td>
<td>Area [dm²]:</td>
<td>Pan Volume [WxDxH]:</td>
<td>Pan Volume [WxDxH]:</td>
<td>Connected load with socket and VitroCeran**:</td>
</tr>
<tr>
<td>42 dm²</td>
<td>42 dm²</td>
<td>Pan Volume [WxDxH]:</td>
<td>Pan Volume [WxDxH]:</td>
<td>Fuse***:</td>
</tr>
<tr>
<td>Capacity baskets:</td>
<td>Width:</td>
<td>Capacity baskets:</td>
<td>Width:</td>
<td>Recommended air extraction rate*:</td>
</tr>
<tr>
<td>2 x 1/1 GN</td>
<td>1140 mm</td>
<td>2 x 1/1 GN</td>
<td>1140 mm</td>
<td>1,290 m³/h</td>
</tr>
<tr>
<td>Depth:</td>
<td>Height:</td>
<td>Depth:</td>
<td>Height:</td>
<td>Drain connection:</td>
</tr>
<tr>
<td>914 mm</td>
<td>1100 mm</td>
<td>914 mm</td>
<td>1100 mm</td>
<td>DN 50</td>
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<tr>
<td>Weight:</td>
<td>Weight:</td>
<td>Weight:</td>
<td>Weight:</td>
<td>Water pressure:</td>
</tr>
<tr>
<td>195 kg</td>
<td>195 kg</td>
<td>195 kg</td>
<td>195 kg</td>
<td>150-600 kPa</td>
</tr>
</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.
- 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.
Options
• VitroCeran with frame
• Connection to Sicotronic (others on request)
• Pressure cooking Mode
• 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 mouting on castors
• Kit for mouting on a plinth
• Body Kit
• Kit for wall suspension
• Water connection kit
• ConnectedCooking - the networking solution for professional kitchens