Reference number: VCC211

Specification
VarioCookingCenter® 211 (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 commercial 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.
- 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.
- 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.

Additional functions
- AutoLift raising and lowering device (baskets for boiled and deep-fried food).
- HACCP datamemory and outputting via USB port.
- Individual programing 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.

Program – mode
The program management function allows to create own programs, save and manage VarioCooking Control® processes and programs with individual settings.

VarioBoost®
patented, net-type heating system for absolutely even and precise temperature transmission.

Manual mode
- Boiling: 30°C - BoilingT
- Frying: 30°C - 250°C
- Deep frying: 30°C - 180°C

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

MA005A RATIONAL VCC211 Standard Specification Sheet Issue 001 | Issue Date: 18/10/2018
Specification/Data sheet

VarioCookingCenter® 211 (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>Specification</th>
<th>Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>Working capacity</td>
<td>100 l</td>
</tr>
<tr>
<td>Volume</td>
<td>687 x 620 x 280 mm</td>
</tr>
<tr>
<td>Pan Volume [WxDxH]</td>
<td>42 dm²</td>
</tr>
<tr>
<td>Capacity baskets</td>
<td>2 x 1/1 GN</td>
</tr>
<tr>
<td>Width</td>
<td>1140 mm</td>
</tr>
<tr>
<td>Depth</td>
<td>914 mm</td>
</tr>
<tr>
<td>Height</td>
<td>1100 mm</td>
</tr>
<tr>
<td>Weight</td>
<td>195 kg</td>
</tr>
<tr>
<td>Height of pan edge</td>
<td>900 mm</td>
</tr>
<tr>
<td>Water connection cold water</td>
<td>R3/4&quot; for 1/2&quot; pressure hose</td>
</tr>
<tr>
<td>Water pressure</td>
<td>150-600 kPa (300kPa recommended)</td>
</tr>
<tr>
<td>Drain connection</td>
<td>DN 50</td>
</tr>
<tr>
<td>Thermal load latent</td>
<td>7728 W (276 W/kW)</td>
</tr>
<tr>
<td>Thermal load sensitive</td>
<td>966 W (34.5 W/kW)</td>
</tr>
<tr>
<td>Recommended air extraction rate</td>
<td>1,642 m³/h</td>
</tr>
<tr>
<td>Connected load with socket under full power**</td>
<td>33 kW - 3NAC 415V</td>
</tr>
<tr>
<td>Connected load with socket and VitroCeran**</td>
<td>36 kW - 3NAC 415V</td>
</tr>
<tr>
<td>Fuse***</td>
<td>63 A</td>
</tr>
<tr>
<td>Incoming cable***</td>
<td>5 x 10 mm²</td>
</tr>
<tr>
<td>Maximum socket power</td>
<td>3.6 kW (15 A)</td>
</tr>
<tr>
<td>Data interface</td>
<td>Splashwater proof LAN socket RJ45</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.
- Socket power is protected by an internal residual 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.

We reserve the right to make technical improvements
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

Visit us on the internet: www.rationalaustralia.com.au

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