Specifications

VarioCookingCenter® 211+ (42 dm², 100 l)

Reference number: VCC211+

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
- 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

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

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

Approval

MA005A RATIONAL VCC211+ Standard Specification Sheet Issue 001 | Issue Date: 18/10/2018
### Technical Info

**Working capacity**
- Volume: 100 litre

**Volume:**
- Pan Volume [WxDxH]: 687 x 620 x 280 mm
- Area [dm²]: 42 dm²
- Capacity baskets: 2 x 1/1 GN

**Dimensions:**
- Width: 1164 mm
- Depth: 914 mm
- Height: 1100 mm
- Height of pan edge: 900 mm

**Water connection cold water:**
- R3/4" for 1/2" pressure hose
- Water pressure: 150-600 kPa (300 kPa recommended)

**Drain connection:**
- DN 50

**Thermal load latent:**
- 7728 W (276 W/KW)

**Thermal load sensitive:**
- 966 W (34.5 W/KW)

**Connected load with socket under full power:**
- 33 kW - 3NAC 415V

**Connected load with socket and VitroCeran:**
- 36 kW - 3NAC 415V

**Fuse:**
- 63 A

**Incoming cable:**
- 5 x 10 mm²

**Maximum socket power:**
- 3.6 kW (15 A)

**Data interface:**
- Splashwater-proof LAN socket RJ45

**Recommended air extraction rate:**
- 1,642 m³/h

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### 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.
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 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