Specification

VarioCookingCenter® 311+ (65 dm², 150 l)

Reference number: VCC311+

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
Specifications/Data Sheet
VarioCookingCenter® 311+ (65 dm², 150 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>150 litre</td>
</tr>
<tr>
<td>Volume</td>
<td>1066 x 620 x 280 mm</td>
</tr>
<tr>
<td>Area [dm²]</td>
<td>65 dm²</td>
</tr>
<tr>
<td>Capacity baskets</td>
<td>3 x 1/1 GN</td>
</tr>
<tr>
<td>Width</td>
<td>1542 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>279 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>11,385 W (253 W/kW)</td>
</tr>
<tr>
<td>Thermal load sensitive</td>
<td>1,417.5 W (31.5 W/kW)</td>
</tr>
<tr>
<td>Connected load with socket under full power*</td>
<td>51 kW - 3NAC 415V</td>
</tr>
<tr>
<td>Connected load with socket and VitroCeran**</td>
<td>53 kW - 3NAC 415V</td>
</tr>
<tr>
<td>Fuse***</td>
<td>80 A</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.
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