

VarioCooking Center® 311

65 dm², 150 l



Description:

Cooking and frying centre (VarioCooking Control® mode) to automatically cook meat, pan fries, egg products, fish, milk products and side dishes.

Multi-functional cooking appliance (manual mode) for most of the cooking methods used in commercial kitchens. Pressure cooking (controlled by controlling the pressure and heat for optimum water and energy savings) Temperature range: 30 - 250°C

Function: VarioCooking Control® mode

In the 9 cooking modes (Joints, Grills/Pan fries, Fish and Seafood, Vegetables/Potatoes, Pasta/Rice, Egg/Flour dishes, Milk/Desserts, Soups/Sauces, Finishing) VarioCooking Control® automatically detects the product-specific requirements, the size of the food to be cooked and the load size. The cooking time and temperature are continuously adjusted to achieve the result you want. The operator is actively guided through the cooking processes. The remaining cooking time is displayed.

Function: Manual mode

Cooking using infinitely variable liquid temperature, pan base temperature or oil temperature. The temperatures are measured and regulated to one degree precision in every cooking mode.

Additional functions:

Cooking with two different media at the same time (e.g. pasta / sauce or steaks / deep fried food) ■ AutoLift™ raising and lowering device (baskets for cooking pasta and deep-fried food) ■ Detection of the cooking medium in the pan: not possible to burn the oil ■ Delta-T cooking ■ 1/2 energy ■ HACCP data memory and outputting via USB port ■ Individual programming of at least 350 cooking programs, each with up to 12 steps.

Equipment:

Cooking process control with microprocessor ■ Integral socket ■ Integral hand shower with automatic retracting system and infinitely variable jet strength ■ Core temperature probe with 6 measuring points ■ Cooking or washing water is emptied directly through the pan (without tilting and without floor drain) ■ VarioBoost™ patented heating system ■ VarioDose™ automatic highly accurate water filling device ■ Integral ON/OFF switch ■ Touchscreen with self-explanatory symbols for maximum ease of control and help function ■ Additional functions can be selected at the push of a button Clear text displays for all cooking processes ■ Variable foreign language display for messages from the unit ■ Temperature unit can be toggled between °C and °F ■ Central dial with "Push" function to confirm entries and easy-to-clean pushbuttons ■ 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 ■ Variable buzzer tone ■ Variable display contrast ■ Operating and warning display, e.g. hot oil when deep frying ■ Safety temperature limiter ■ Deglazing box ■ Patented core temperature probe holder ■ Service door with front access ■ USB port, e.g. for connecting to FRIMA CombiLink® ■ Material: CrNi steel DIN 1.4301, inside and out ■ Seamless hygienic pan with rounded corners ■ Cooking pan tilted by electric cylinder ■ Cover with integral water inlet ■ ServiceDiagnostic system with service messages displayed automatically.

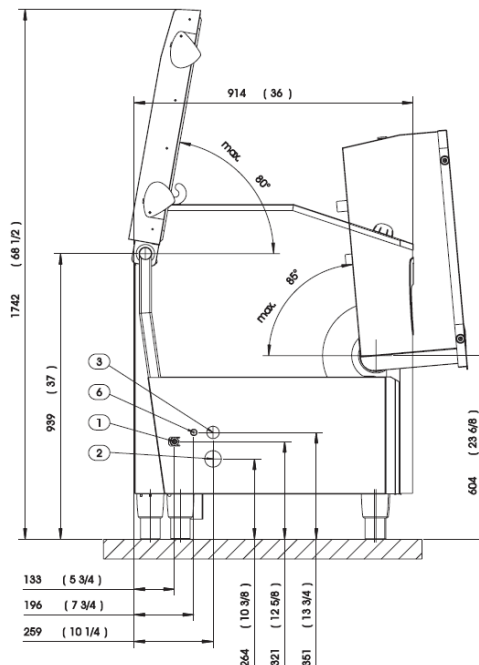
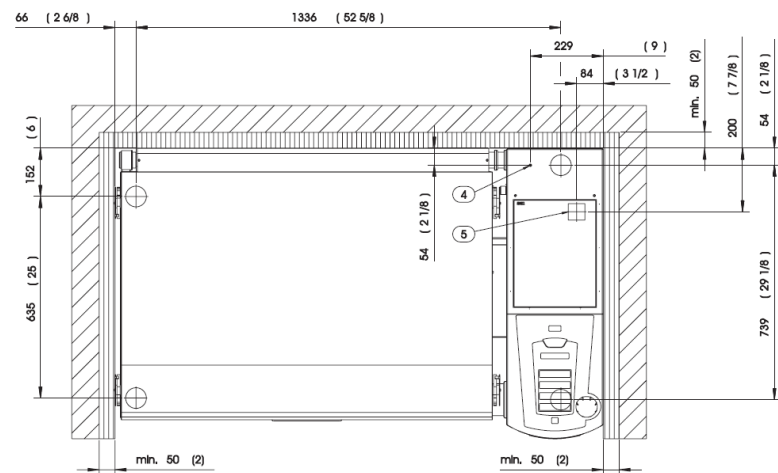
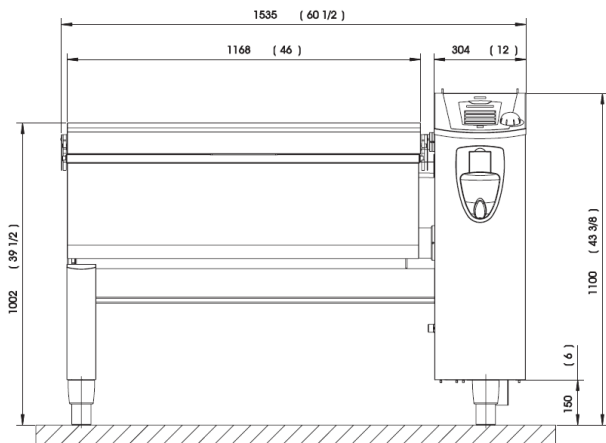
Marks of conformity, ratings and set-up:

Marks of conformity: CE ■ Electrical safety: IEC CB-Certificate ■ Drinking water safety: SVGW ■ VDE approved for unsupervised operation ■ IPX5 water jet protection ■ Maximum temperature of the pan sides 70°C ■ 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 VarioCooking Center® units are compatible with units and tables 850 mm deep ■ Installation manual and operating instructions.

Sample outputs (per pan)

Omelette	480 port./hour	Rice*	30 kg/batch
Burgers	500 pieces/hour	Pasta*	45 kg/hour
Gulasch (searing)	20 kg/batch	Polenta	16 kg/batch
Gulasch (cooking)	100 kg/batch	Fisch fingers (frozen)	950 pieces/hour
Smoked porc loin	80 kg/batch	French fries (frozen)	70 kg/hour
Lentils*	40 kg/batch	Pudding	80 l/batch

*dry food



- ① Alimentation eau G3/4
- ② Evacuation des Eaux usées
- ③ Alimentation électrique
- ④ Liaison équipotentielle Mx10
- ⑤ Rupture de charge □ 50
- ⑥ SicoTronic
- ▨ Ecart minimum

Technical specifications VarioCooking Center® 311

Electrical connection :		Dimensions:	Working capacity :	
Connected load:	45 kW - 3N AC 400V	Width:	1542 mm	Volume: 150 liter
Connected load with Ceran plate:	47.5 kW - 3N AC 400V	Depth:	914 mm	Area: 65 dm ²
Fuse:	80A	Height:	1100 mm	Baskets: 3 x 1/1 GN
Incoming cable :	5x25 mm ²	Height of pan edge	900 mm	
Water connection:		Weight:	Cooking medium :	
Cold water:	R3/4" for 1/2" pressure hose	250 kg	Boiling:	30°C - 100°C
Water pressure:	2,2 to 4,4 psi		Roasting:	30°C - 250°C
			Deep-frying:	30°C - 180°C
Drain connection:		Marks of conformity::		
DN50 (T° < Boiling point)		CE - GS - SVGW - EMV - IEC CB-Certificate		
Thermal load:		VDE-approved for unsupervised operation		
latent:	41000 kJ/h	Noise emissions:: < 70dBA		
sensitive:	5100 kJ/h	Protection class: IP X5		
Air extraction rate:	2200 m ³ /h			

Options:

- Vitro Ceran plate with frame/mount for bain-marie
- Stand
- Marine version
- Ethernet port
- May be connected to SicoTronic
- Special voltages on request

Accessories:

- FRIMA scraper
- Arm for automatic raising/lowering device
- Rice and pasta baskets
- Frying baskets
- VarioPan frame
- Screen
- Roasting rack
- Oil cart
- VarioMobil™
- Chef's table
- Thermocabinet 102 and 202
- UltraVent® condensation hood
- Kit for mounting on castors / Kit for mounting on a plinth
- FRIMA CombiLink® – your virtual assistant
- RS485/RS232 interface for connecting to CombiLink®



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