
VarioCookingCenter®

Installation Manual

112, 211, 311



Safety instructions

Explanation of pictogram



Danger!

Immediate dangerous situation, that can endanger severe injury or death.



Attention!

Possibly dangerous situation, that possibly can endanger severe injury or death.



Caution!

Possibly dangerous situation, that can endanger minor injury.



Corrosive substances



Fire hazard!



Danger of burning!



Information

Inobservance can cause material damages.



Tips and tricks



Danger! ***High voltage.***

Caution danger of life inobservance can endanger severe injury or death.

General instructions and safety



Information!

The named standards are valid for France. In all other countries follow the local standards and valid instructions. Damages based on installation not complying with the directives given hereunder are not covered by warranty terms.



Caution!

Wear protective gloves and safety shoes during installation.



Danger!

The VarioCooking Center® must only be installed and commissioned by qualified, product trained and authorised technical personnel in compliance with local regulations.



Risk of burns!

This equipment is designed for commercial catering purposes and will generate significant heat. Hot surfaces will cause burns. A hazard and risk assessment must be undertaken by owners and all operators made aware of these.

Check upon receipt

Check for any transport damage. In case of a doubt inform immediatly your dealer or carrier.

Dealer & Installer data

Dealer	Installer
<div></div>	<div></div>

Quote! This will be requested in the event of a query.

Appliance model	Appliance serial number
<div></div>	<div></div>
Installed by:	Date of installation:
<div></div>	<div></div>

Maintenance



Attention:

Incorrect installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation operating and maintenance instructions thoroughly before installing or servicing this equipment.

Fire Hazard



Risk assesment !

Do not store or use any flammable liquids in the vicinity of this appliance!

Note on fire extinguishing system: Please comply with requirements specific to your country.

After sales, Warranty, Disposal

After Sales

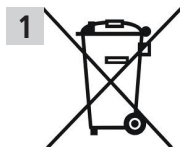
In case of service being necessary it is advisable first of all to get in touch with your dealer. His address and phone number should be completed during the installation on the previous page.

Warranty

The manufacturer's obligation is limited to any spare part found defective and which may be advanced to a quality defect. The guarantee covers only hardware costs. Any spare part exchanged under the warranty is property of the manufacturer.

Are excluded:

- Normal wear and tear, defects caused by negligence and/or misuse or abuse, damages caused by noncompliance with the manufacturers installations requirements and neglecting the operator manual.
- Damages on glass, bulbs, gaskets and other parts subject to wear.
- Any claims if the unit in question was serviced by any untrained technicians and/or parts other than original spare parts have been used in repairs.
- Any damages based on usage of cleaning agents other than the one's approved from the manufacturer.



Disposal of obsolete equipment

If you wish to dispose this equipment please do not throw it in the ordinary trash bin!

This logo (Pict. 1) set on the product means that the recycling of this apparatus comes within the framework of the directive 2002-96-CE of January 27, 2003 concerning the Waste of Electrical and Electronic Equipment (WEEE).

This logo means that used electrical and electronic products should not be mixed with general household waste. There is a separate collection system for these products.

We remain at your disposal to help you make proper disposal of the unit.



Compliance

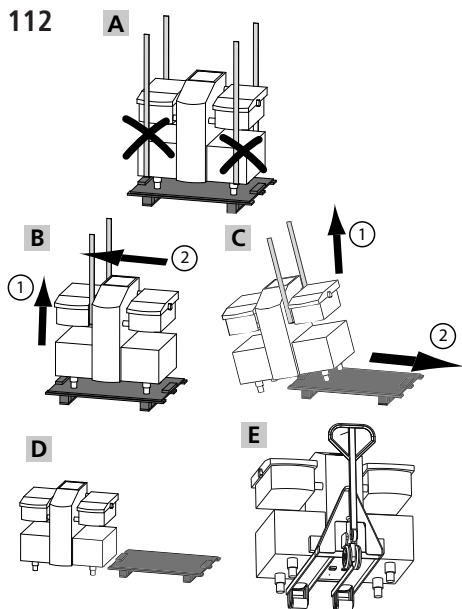
This unit complies with European Council Directive 2006 / 95 CE (Electromagnetic Compatibility & Low Voltage Directives).

Table of content

Consignes de sécurité	2
Contrôle à réception	3
Coordonnées Revendeur / Installateur	3
Service Après-Vente, Garantie, Mise au rebut	4
Sommaire	5
Manutention: Dépose de la palette	6
Manutention de l'appareil seul	7
Dimensions de l'appareil	8
Installation: Espace minimum recommandé	9
Installation: Ouverture	10
Mise à niveau des modèles 211, 311	11
Mise à niveau des modèles 112	13
Raccordement électrique: Généralités	14
Raccordement électrique: Type de l'appareil	15
Raccordement électrique	16
Valeurs de raccordement	17
Alimentation en eau	20
Raccordement des eaux usées	21
Eaux usées: Évacuation vers un caniveau	22
Première mise en route	23
Options d'installation	24
Tableau de conversion	28
Dimensions	
VarioCookingCenter® 112	29
VarioCookingCenter® 211	30
VarioCookingCenter® 311	31

Handling: Take the unit off the pallet

112



Take care!

Observe the weight of the units. Use carrying aid to avoid injuries. Wear appropriate ppe's

Type 112:	(Vitro + cabinet)	168 kg
Type 112+:	(Vitro + cabinet)	186 kg
Type 211:	(Vitro)	195 kg
Type 211+:	(Vitro)	223 kg
Type 311:	(Vitro)	251 kg
Type 311+:	(Vitro)	279 kg



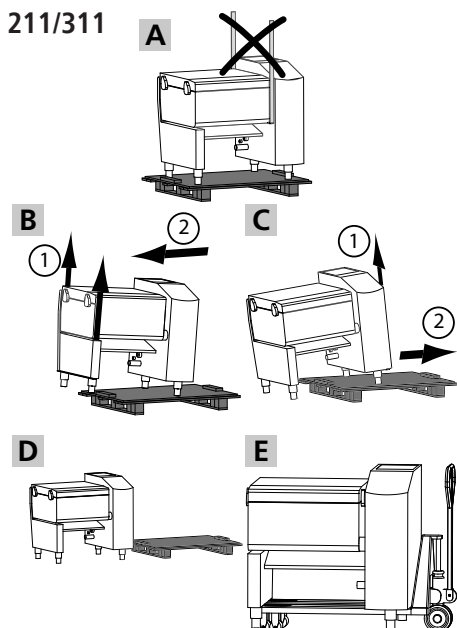
Attention:

In order to avoid damages observe procedure shown on pictures A to E.

For 112 models it is forbidden to lift the unit at the bottom of the cabinet. Pict. A

For 211 and 311 models it is forbidden to lift the unit at the axle of the pan or of the lid. Pict. A

211/311



Procedure:

- Lift up unit at one side using carrying aids as shown on Pict. B
- Pull the unit off to the side Pict. C
- Lift up unit at the side which is still standing on the pallet and pull out pallet. Pict. C
- Lower the unit. Pict. D
- For transporting the units without pallets use the pallet jack as shown on Pict. E



Attention:

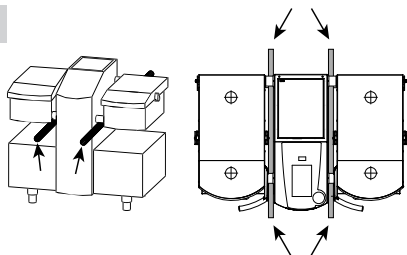
To move 211 - 311 models without palette the following must be observed. Use two wood bars with a minimum length of the unit and put them on the pallet jack.

Run pallet jack in lengthways underneath the unit. Thus the weight of the unit is evenly allocated to the cross bars.

Observe center of gravity - danger of tilting!

Handling: Unit without pallet

1

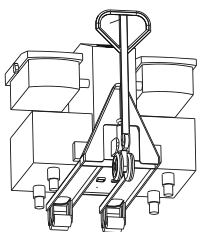


Models 112, handling by hand

Pict. 1

We recommend you to handle the unit from the axis of the pan and from the rear gully under the lid axis.

2

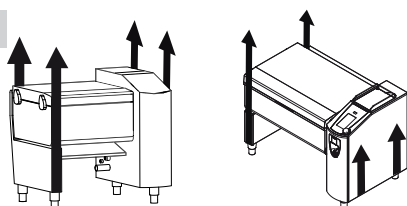


Models 112, handling with pallet jack.

To carry the unit with a pallet jack, take care to lift the unit from the front or from the rear, not from the sides.

Pict. 2

3

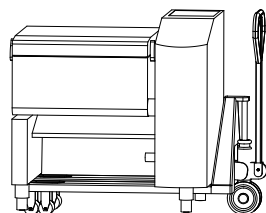


Models 211 & 311, handling by hand

Handle unit from left and right frame.

Pict. 3

4

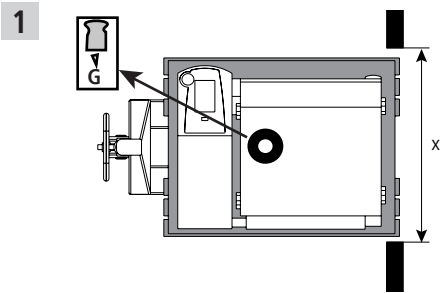


Models 211 & 311, handling with pallet jack

To carry the unit with a pallet jack, take care to lift it either from the left or from the right side. Pict. 4

If however you wish to lift such units from the frame central crosspiece it is mandatory to use beams of wood to distribute the load of weight.

Handling: Size for carrying

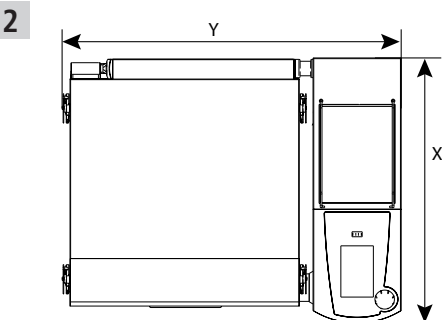


We highly recommend you to transport the unit as far as you can on a pallet jack.

Center of gravity

Pict. 1

Required passage width with pallet:
Models 112 / 211 / 311 1010 mm / 40"

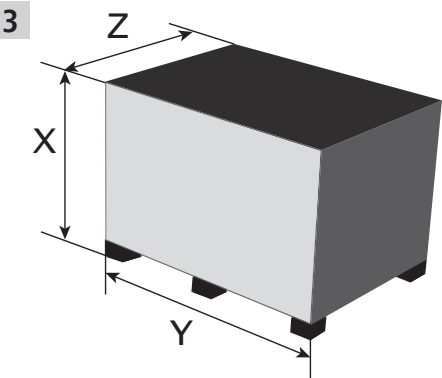


Devices maximum size:

Pict. 2

	X (mm)	Y (mm)	H* (mm)
112+	780 30 3/4"	1220 48 1/8"	1100 43 3/8"
211+	920 36 1/4"	1164 45 7/8"	
311+		1542 60 3/4"	

* H = Height with standard foots
Height of the standard foot = 150 mm (6")

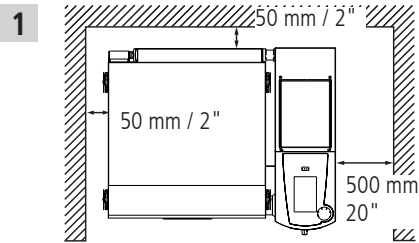


Dimensions and weight of units with packaging

	X (mm)	Y (mm)	Z (mm)	P (kg)
112	1325	51 1/4"	1000	202
112+				212
211				230
211+				257
311	52 1/4"	1700 67"	39 1/2"	299
311+				335

Pict. 3

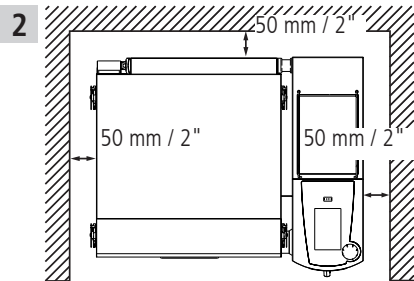
Installation: Recommended minimum clearance



Engineer access

We recommend a distance of 500 mm (20") on the right hand side of the unit for carrying out maintenance work.

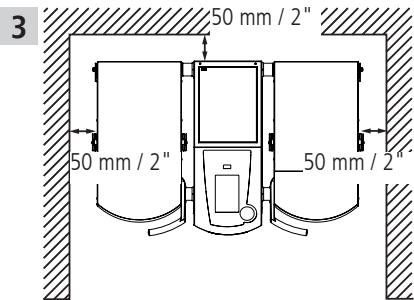
Fig. 1



Minimum clearance for 211 & 311 models

Right, left & back space 50 mm as shown

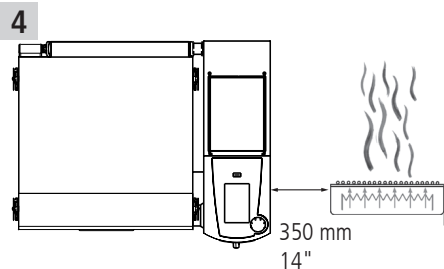
Fig. 2



Minimum clearance for 112 models

Right, left & back space 50 mm as shown

Fig. 3



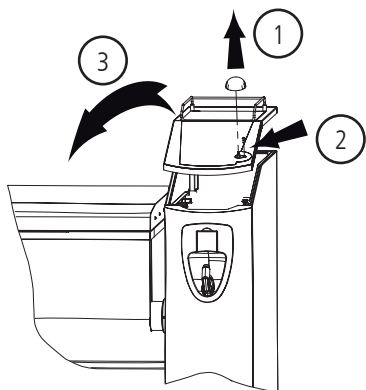
Protection against heat radiation

Minimum space on the right side is 350 mm, (13 3/4"), as shown on

Pict. 4

Installation: Opening the unit

1



Accessing the unit:

Step 1

This step is valid for all kind of units

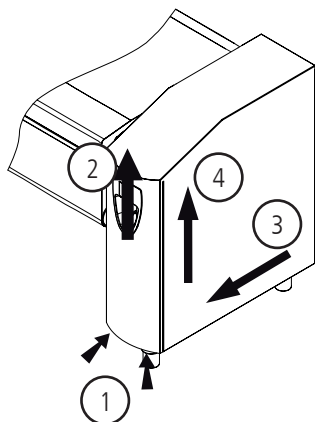
Pict. 1

- (1) Pull off central dial
- (2) Loosen screw (3 mm hex socket)
- (3) Now you can remove the control panel.



The control panel is connected with a cable mass. to the electric board. Take care not to damage it.

2



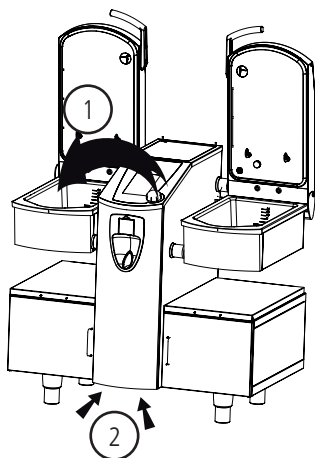
Step 2 (211 & 311 models)

To access the whole electric board you must now remove the front panel and the side panel. To do so:

Pict. 2

- (1) Loosen both screws under the front panel (3 mm hex socket)
- (2) Lift front panel without removing it completely!
- (3) Slide side panel to the front
- (4) Remove side panel by lifting it

3



Step 2 (112 models)

- (1) Once the control panel removed and standing either on the left pan or left lid
- (2) Loosen both screws under the front panel (3mm hex socket)

Pict. 3

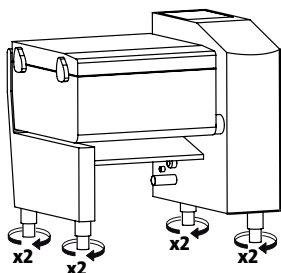


Attention

When reassembling the control panel, make sure to apply enough pressure on the left side corner in order to ensure the latch engages. Thus facilitating a sufficient sealing of the technical compartment.

Levelling: 211 or 311 units

1



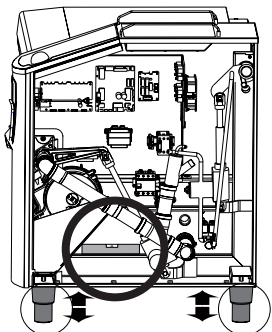
We built our units by level. That means the pan is in accordance with the frame. Once you have levelled the frame, the pan should be levelled also.

The levelling is done exclusively by adjusting the foots of the unit. Proceed as follows:

Step 1

Units are delivered with the foots fully screwed. Before starting to level the unit unscrew each foot of two turns. Pict. 1

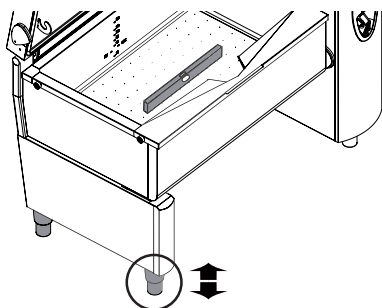
2



Step 2

Open side panel and level unity by adjusting both foots. Pict. 2

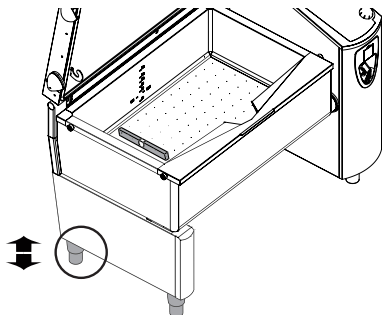
3



Step 3

3. Open the lid and check pan level from the right to the left. Adjust if necessary by turning the left front foot. Pict. 3

4

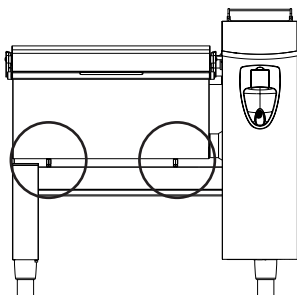


Step 4

Check pan level from the front to the rear. Adjust the left back foot if necessary. Pict. 4

Levelling: 211 or 311 units

5



Step 5

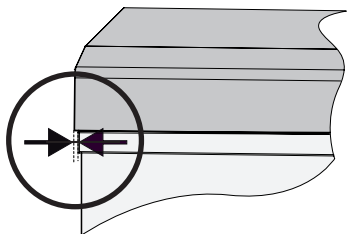
Check the pan is laying on both stop collars, thus are factory adjusted.

If it is necessary to adjust the stops of the pan take care of following: Pict. 5

> The base frame must be fully levelled. It is useless adjusting the pans stops as long as the base frame isn't properly levelled.

> That the lid doesn't collide with the pan when closing.

6



Step 6

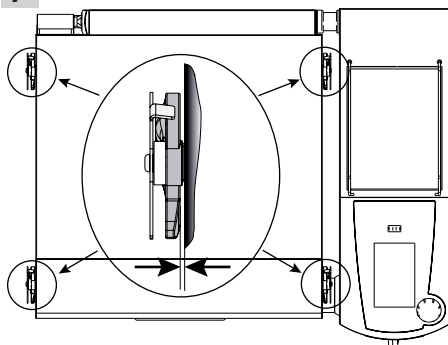
Move the lid full downward and check for lid to pan lining up. If necessary adjust using the left rear foot.

Pict. 6



For 211 & 311 pressure models, ensure that when the lid is lying on the pan there is not too much play in between. This could lead to damage the unit while locking the lid for a pressure cooking mode.

7



Step 7

Characteristic of the models 211 et 311 with pressure option

Ensure the distance between the four locking hooks and the edge of the pan is even.

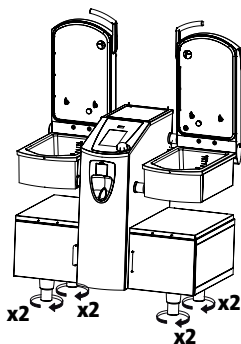
This is a very important check!

Pict. 7

We highly recommend to fix pressure units on the floor using our special fixing accessory. (Refer to "option floor fixing" in the chapter options.

Levelling: 112 units

1



We built our units by level. That means the pan is in accordance with the frame. Once you have levelled the frame, the pan should be levelled also.

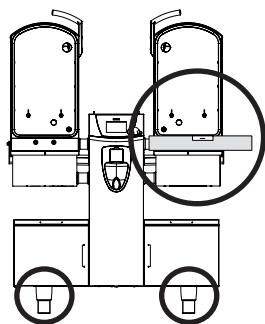
The levelling is done exclusively by adjusting the foots of the unit. Proceed as follows:

Step 1

Units are delivered with the foots fully screwed. Before starting to level the unit unscrew each foot of two turns.

Pict. 1

2



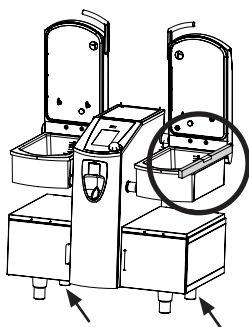
Step 2

Put your level on the right or left pan as you like. Start levelling the unit from the left to the right. To do so adjust the front legs of the device.

Pict. 2

Check now the setting on the opposite pan.

3



Step 3

Put your level on the right or left pan as you like. Now you can level the unit from the front to the rear. To do so adjust the rear feet of the unit.

Pict. 3

Check on the opposite pan.

Power supply: Common information

Requirement



You need to ensure, depending on the national and local regulations, that each of our devices are separately connected through a 30mA RCD circuit breaker. This device must be located in the electrical distribution box.

Regulation

- Follow the installation instructions and the information on the name-plate when connecting the unit (See plate description on next page).
- Equipment must be connected to an electrical supply line with standards in your country.
- Observe your local electricity supplier regulations.
- On-site installation: provide accessible all-pole disconnection device with a minimum of a 3 mm contact gap.
- Applicable standards: EN 60335, IEC 60335

Power supply cable:

- Electrical connection data see page 17
- For appliance connections, precise dimensions and connection points, see pages 15 - 18 or data sheets page 28 - 30.
- Units can be connected directly or through a suitable connector.
- Before connecting or disconnecting the mains be sure the unit is switched off.
- Use at least a cable quality like HO7RN-F if flexible, V1000R02V if rigid. Take care to tighten enough the cable gland. (Stress relief)
- The cross-section of the power cables must be based on the current consumption and on local regulations.

Electric wiring diagrams

- The wiring diagram can be found inside a plastic bag in the technical compartment, after removing the side panel. See chapter: installation, accessing the units.

Please put it again there after using it.

Power supply: Type of the unit

Name plate: Description

FRIMA - T SAS www.frima.fr
F-68271 WITTENHEIM CEDEX

Vario Cooking Center

VCC 112 +

3NAC - 400V — Power supply

19,4 kW — Power consumption

Pression d'eau
Water pressure
150-600 kPa — Water pressure

n°de série
serial-no.
E11PH11098009389 — Serial number of the VarioCooking Center®.
For any technical support it is mandatory to remind this number.

Produit assemble par:
Proudly assembled by:
Thonlay — Name of the person who built this unit.
Every single VarioCooking Center® is built by a single person.

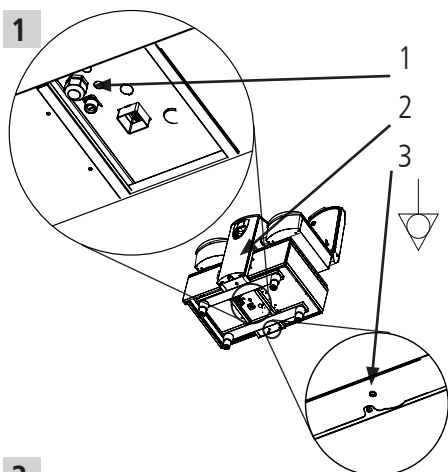
IP x5 **CE** — Certificates and approvals

PC **GS** geprüfte Sicherheit

Made in France

TPX® **VCC 112 +**

Power supply



Danger !

When connecting the unit check the power supply voltage matches the one the unit was built for. See the unit plate.

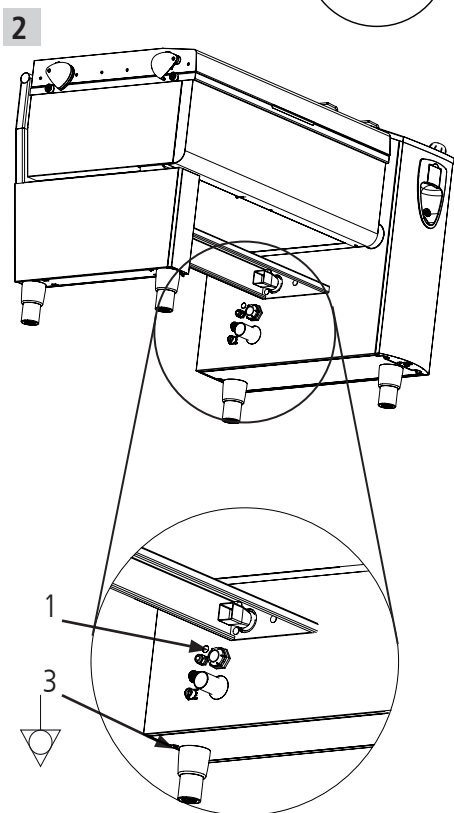
Observe colour coding of the wires. Wrong connection can cause electric shock or damage of the unit. (e.g. PCB boards)

Common information see page 14

Connecting 112 models:

Pict. 1

The main terminals are located inside the electrical compartment and are accessible after removing the front panel (2).



- (1) Cable gland for power cord
- (2) Front panel
- (3) Earth bonding

Connecting 211 or 311 models:

Pict. 2

The main terminals are located inside the electrical compartment and are accessible after removing the side panel.

Connect the supply as follows:

Yellow/green terminals : Earthing
 Blue terminals: Neutral (Only when 3NAC)
 Grey terminals : L1,L2,L3, (non-phase-sequence-dependent)

The screw for the earth bonding (3) is located on the bottom side of the unit. Connect the wire of the earth bonding to this place.

Connected loads



Caution:

As written on page 14, the unit has to be connected through a 30 mA circuit breaker.

3 NAC 400 V

	112	112 with vitro	211	211 with vitro	311	311 with vitro
Power (kW)*	17	19	28	31	45	47
Current consumption (A)	23	34	47	47	70	70
Fuse (A)	25	40	50	50	80	80
Cross section recommended (mm ²)	2,5	6	10	10	16	16

3 NAC 400 V Dynamic

	112	112 with vitro	211	211 with vitro	311	311 with vitro
Power (kW)*	13	15	22	24	35	37
Current consumption (A)	19	29	37	37	56	57
Fuse (A)	20	32	40	40	63	63
Cross section recommended (mm ²)	2,5	4	6	6	10	10

3 NAC 415 V

	112	112 with vitro	211	211 with vitro	311	311 with vitro
Power (kW)*	18	20	30	32	47	50
Current consumption (A)	25	35	49	49	74	74
Fuse (A)	25	40	50	50	80	80
Cross section recommended (mm ²)	2,5	6	10	10	16	16

3 NAC 415 V Dynamic

	112	112 with vitro	211	211 with vitro	311	311 with vitro
Power (kW)*	14	17	23	26	37	40
Current consumption (A)	19	30	39	39	58	59
Fuse (A)	20	32	40	40	63	63
Cross section recommended (mm ²)	2,5	4	6	6	10	10

Connected loads

3 AC 400 V

	112	112 with vitro	211	211 with vitro	311	311 with vitro
Power (kW)*	13	**	22	**	35	**
Current consumption (A)	19	**	37	**	56	**
Fuse (A)	20	**	40	**	63	**
Cross section recommended (mm ²)	2,5	**	6	**	10	**

3 AC 440 V

	112	112 with vitro	211	211 with vitro	311	311 with vitro
Power (kW)*	16	**	26	**	42	**
Current consumption (A)	21	**	41	**	61	**
Fuse (A)	25	**	50	**	63	**
Cross section recommended (mm ²)	2,5	**	10	**	10	**

3 AC 200 V

	112	112 with vitro	211	211 with vitro	311	311 with vitro
Power (kW)*	17	19	28	30	45	47
Current consumption (A)	49	58	98	98	146	146
Fuse (A)	50	63	100	100	160	160
Cross section recommended (mm ²)	10	10	25	25	50	50

3 AC 220 V

	112	112 with vitro	211	211 with vitro	311	311 with vitro
Power (kW)*	15	17	25	27	40	42
Current consumption (A)	39	49	78	78	117	117
Fuse (A)	40	50	80	80	125	125
Cross section recommended (mm ²)	6	10	16	16	35	35



For other voltages please contact the manufacturer

* Doesn't include power consumption from the embedded socket.

** Not available!

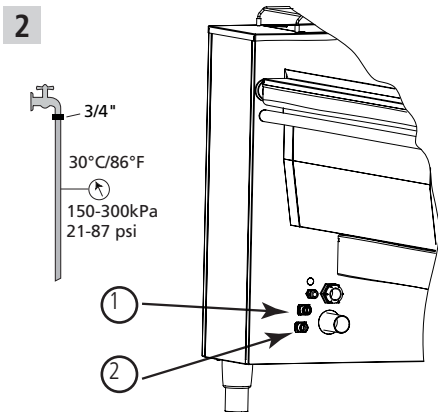
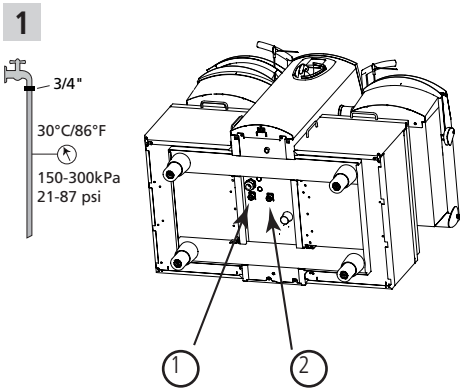
Water connection

Common information

Our units comply with NF EN 1717: 2001-05 regulations, which are recognised by the SVGW and DVGW.

A soft water connection is not necessary. If regardless the unit shall be connected to soft water make sure that the remaining water hardness is set to **5°e (7°FH or 4°dH) minimum**

The appliance must be connected to the facility water supply with a supply hose that conforms to EN 61770 resp. IEC 61770 or of similar quality. The water supply hose must fulfil the local or standard hygiene requirements for hoses in drinking water systems.



We recommend to install an individual shut-off valve for each appliance

We do not talk here about local specific laws. Installers are responsible to take account of local regulations.

Connection

- | | |
|-----|--|
| (1) | Cold water supply (3/4")
Quenching or Pan filling |
| (2) | Hot water supply* (3/4")
Pan filling only. Max 60°C |

Models 112 Pict. 1

Models 211/311 Pict. 2

Pressure & flow

Water pressure has to be in the range between 150 kPa and 600 kPa. Recommended is 300 kPa minimum.

Nominal flow should be between: 1,8 to 2,5 m3/h

Temperature

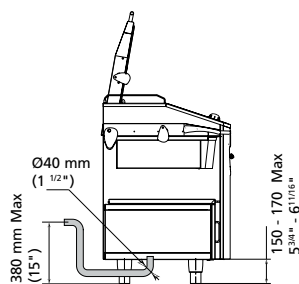
For units without hot water connection, maximum temperature of cold water connection should not exceed (30°C- 86°F) max.

For units fitted with hot water connection, the temperature should not exceed 60°C or 140°F. Take care of the connection!

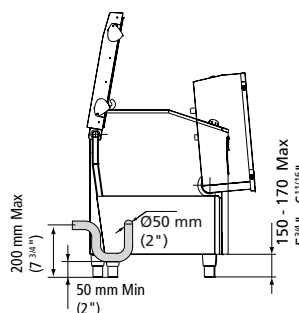
*Hot water connection is an option, devices are not fitted as standard.

Drain connection

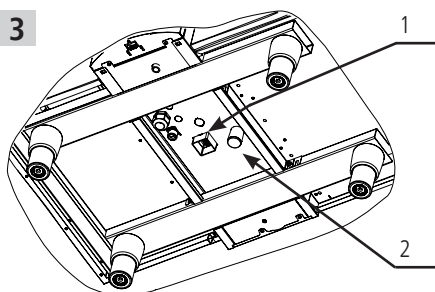
1



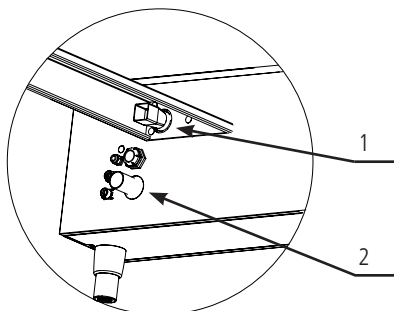
2



3



4



Feature of the VarioCooking Center®

Fixed connection with odour lock is permissible; thanks to a ventilated drain line which is integrated in our units

A connection set for the drain is available (Water supply and drain).

Set ref. (Unit without hot water option) 87.00.174

Set ref. (Unit with hot water option) 87.00.545



Attention!

- Discharging of the pan can be done with hot water.
- Drain pipe must be capable of withstanding steam, temperature - don't use hoses.
- Drain water temperature < 100°C

Requirements

- Welding of drain pipe to the units drain is not permissible.
- Drain pipe must be equipped with an odour lock.
- The unit drain is ventilated. This consists of a square pipe coming out of the unit. It is forbidden to obstruct it, to cover it or to change its square shape.
- Drain pipe must have the same diameter as the output pipe of the unit, no reduction in diameter should be inserted.
- The drain pipe must have a constant slope of at least 3%

Models 112

The drain pipe with ID 40 mm is located on the bottom side of the center support Pict. 3

The maximum height of the wall inlet is 380 mm (15"). (Middle of the pipe) Pict. 1

Models 211/311

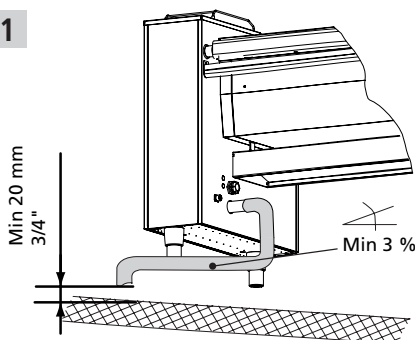
The drain pipe with ID 50 mm is located on the inner side of the right unit support. Pict. 4

The maximum height of the wall inlet is 200 mm (7 3/4"). (Middle of the pipe) Pict. 2

- (1) Drain ventilation
(2) Drain connection

Water discharge: Discharge to a gutter

1



Observation:

Pict. 1

A gutter installation is not necessary for our units. If despite that your client wants this, please observe the following:

Requirements

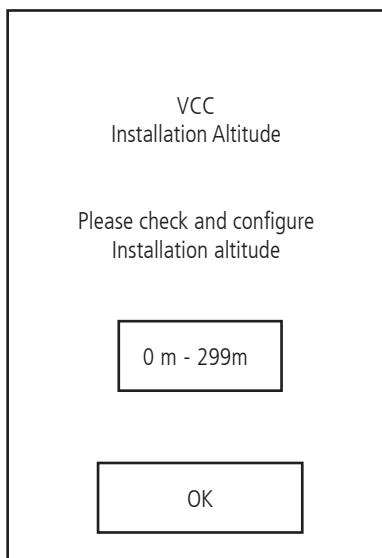
- Drain pipe must have the same diameter as the output pipe of the unit, no reduction in diameter should be inserted.
- The drain pipe must have a constant slope of at least 3%
- A clear outflow of 2 cm (1") must be provided between the drain pipe and the gully grille. Although we recommend 50 mm (2") distance in order to make cleaning easier.

Advice

In case of evacuation down to a gully you should avoid as much as possible to drive the pipe output underneath the unit main compartment.

First startup

1



Adjusting the installation height



Pict. 1

If the altitude of installation is higher than the unit default value (0-299m) it is necessary to modify and validate.

- Modify the altitude (300 m steps)
- **Do not forget to validate**

Calibration

The VarioCooking Center® are factory calibrated. There is no need to calibrate it again after installation altitude adjustment.

2



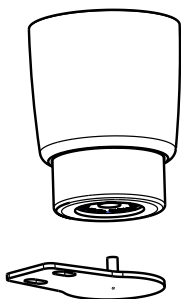
Stainless steel cleaning cloth

We attach great importance to the quality of the installation. Also we deliver in the starter kit a set of cleaning wipes soaked with highly refined mineral oil. Do not use it inside the pan.

Pict. 2

Installation Options

1



Floor fixing plate

It is possible to fix units to the floor using the optional set "Set for floor fixing" 60.72.905

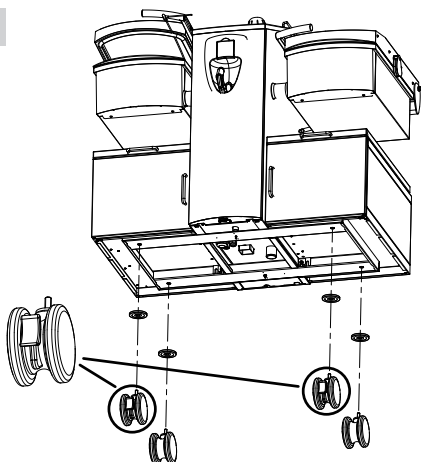
Pict 1



Attention!

When installing 211 - 311 models with pressure on the standard foots, we highly recommend to fix the foots to the floor. This in order to ensure the levelling of the unit as the alignment between lid and pan remains unaltered.

2



Option casters



Attention!

It is forbidden to mount casters on 211+ - 311+ models **with pressure option and build before Mai 2012.**

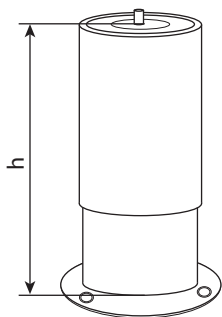
Units ordered with option casters will be delivered with standard foots. The mounting of the casters must be done on site. Pay attention that the casters with brakes are installed at the front of the unit.

Pict. 2

Mounting instructions is supplied with casters.
Casters Kit reference (for all models) 60.71.267

The height of the unit on casters is 150 mm (5 7/8")

3



Option adjustable stainless steel foots

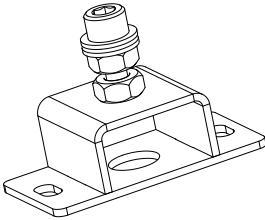
All models of VarioCooking Center® can be delivered with stainless steel foots. These feet make it possible to fix the apparatuses on the ground via an integrated washer.

Pict. 3

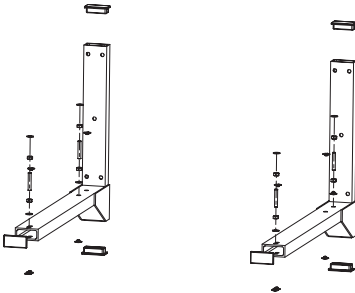
h min	105 mm (4 1/8")
h max	170 mm (6 6/8")
Article number (Single)	12.00.850

Installation Options

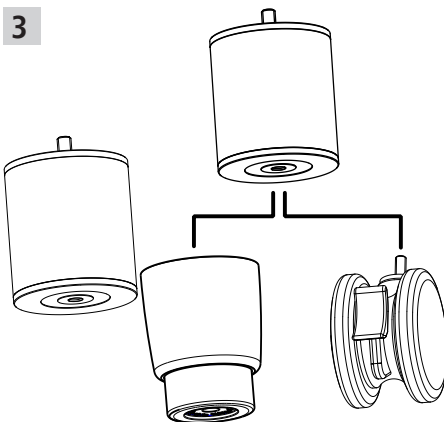
1



2



3



Set for base frame

Units ordered with option base frame will be delivered with standard legs. The mounting of the base frame must be done on site.

112

Pict. 1

Mounting instructions is supplied with the base frame. For levelling of the unit refer to the chapter levelling.

Article number

112	12.00.706
-----	-----------

< 777 mm

211	60.74.934
311	60.74.935

> 777 mm

211	60.31.039
311	60.74.693

Base frame mounting dimensions

Models	High under unit	Max. high of base frame (recommended.)
112	50 mm \pm 5mm	120 mm
211/311	65 mm \pm 5mm	105 mm

Set for wall mounting

Assembling of these set must be done on site.

Pict. 2

Mounting instructions is supplied with the wall mounting set. For levelling of the unit refer to the chapter levelling.

Wall mounting set article number

Models 211/311 only 12.00.751

Heightening kit 100 mm for feet/Casters

The mounting between the frame and the foot or casters has to be done on site.

Pict. 3

Article number of the kit 100 mm

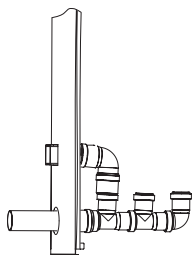
All models

60.72.341

(Made of 4 pieces)

Installation Options

1

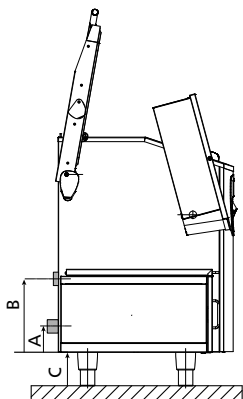


Option rear drain (Only for 112 and 112+ models)

Models 112 only can be delivered with the drain outlet at the rear side of the unit, in case the standard output position of the drain is too low. This option is not factory assembled.

Pict. 1

2



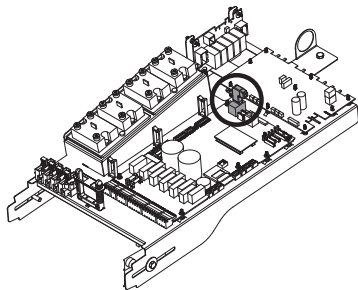
This option can also be retrofitted. The article number of the set is 60.71.915

Dimensions

Pict. 2

A	85 mm 3 3/8"
B	250 mm 9 7/8"
C	150-170 mm 6" - 6 3/4" (According to adjustment)

3



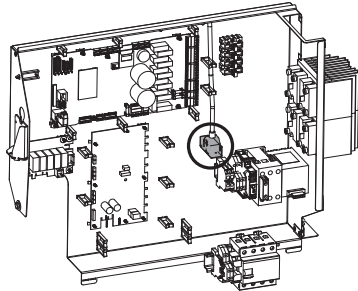
Ethernet

The Ethernet option is different for models 112 and 211/311.

On 112 models you must connect your Ethernet cable directly on the main board. Take care to lay the cable with the existing strand. Do not pass trough mechanical components. They could damage the cable during their movement.

Pict. 3

4

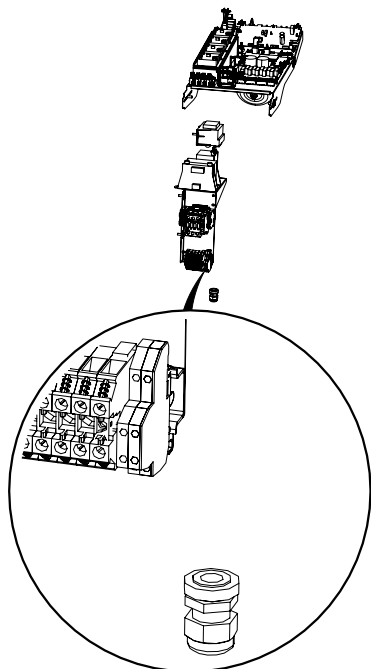


On 211/311 models a socket is provided near the main contactor. You can directly plug your Ethernet cable with an RJ45 connector.

Pict. 4

Installation Options

1



Energy optimization System, Sicotronic

If equipped with this option the unit is pre-wired for connection to an energy optimization system (Typ Sicotronic).

Connect your Energy optimization system following the wiring diagram supplied with the VarioCooking Center®.

Connection locations:

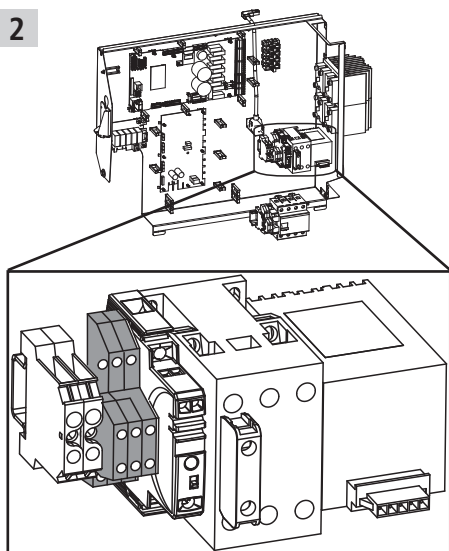
Models 112

Pict. 1

Models 211/311

Pict. 2

2



Conversion table

	°dH	°f	°e	ppm	mmol/l	gr/gal(US)	mval/kg
1 °dH	1	1,79	1,25	17,9	0,1783	1,044	0,357
1 °f	0,56	1	0,70	10,0	0,1	0,584	0,2
1 °e	0,8	1,43	1	14,32	0,14	0,84	0,286
1 ppm	0,056	0,1	0,07	1	0,01	0,0584	0,02
1 mmol/l	5,6	0,001	0,0007	100	1	0,00058	2
1 gr/gal (US)	0,96	1,71	1,20	17,1	0,171	1	0,342
1 mval/kg	2,8	5,0	3,5	50	0,5	2,922	1

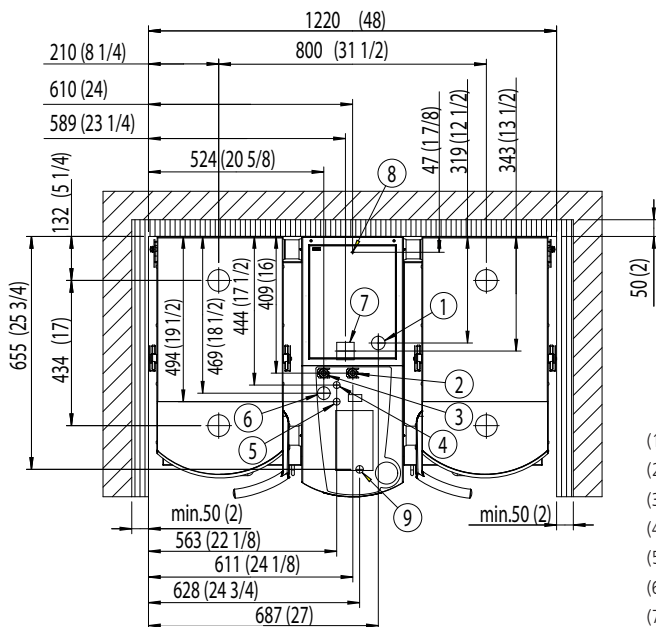
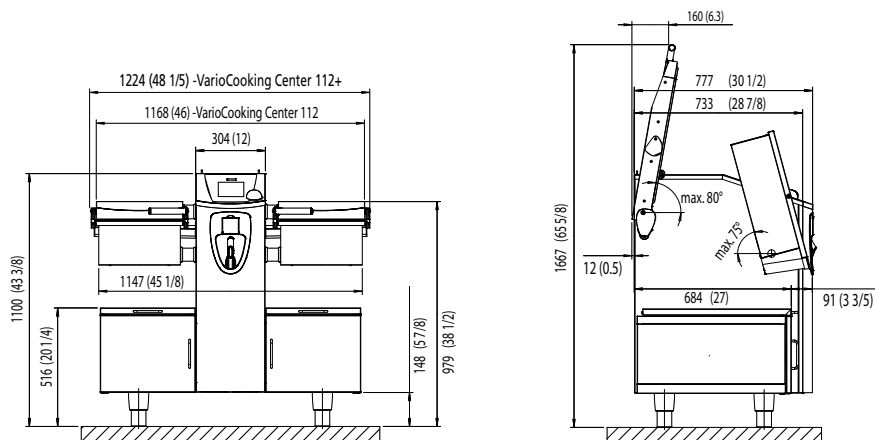
1 °dH:	10,00 mg CaO/kg	1 ppm :	0,56 mg CaO/kg	1 gr/gal :	9,60 mg CaO/kg
(Germany)	17,86 mg CaCO ₃ /kg	(USA)	1,0 mg CaCO ₃ /kg	(USA)	64,8 mg CaCO ₃ /gal
	7,14 mg Ca ₂ ⁺ /kg		0,40 mg Ca ₂ ⁺ /kg		17,11 mg CaCO ₃ /kg
1 °f :	5,60 mg CaO/kg	1 mmol/l :	56,00 mg CaO/kg		6,85 mg Ca ₂ ⁺ /kg
(France)	10,0 mg CaCO ₃ /kg	(chem. konz.)	100,0 mg CaCO ₃ /kg		
	4,00 mg Ca ₂ ⁺ /kg		39,98 mg Ca ₂ ⁺ /kg		
1 °e :	8,01 mg CaO/kg	1 mval/kg :	28,00 mg CaO/kg		
(GB)	14,3 mg CaCO ₃ /kg	(Milliäquivalent)	50,0 mg CaCO ₃ /kg		
	5,72 mg Ca ₂ ⁺ /kg		19,99 mg Ca ₂ ⁺ /kg		

kPa	mbar	psi	inch/wc
0,1	1	0,0147	0,4014
0,2	2	0,0294	0,8028
0,3	3	0,0441	1,2042
0,4	4	0,0588	1,6056
0,5	5	0,0735	2,0070
0,6	6	0,0882	2,4084
0,7	7	0,1029	2,8098
0,8	8	0,1176	3,2112
0,9	9	0,1323	3,6126
1	10	0,147	4,0140
1,2	12	0,1764	4,8168
1,4	14	0,2058	5,6196
1,6	16	0,2352	6,4224
1,8	18	0,2646	7,2252
2	20	0,294	8,0280
2,5	25	0,3675	10,0350
3	30	0,441	12,0420
3,5	35	0,5145	14,0490

kPa	mbar	psi	inch/wc
4	40	0,588	16,0560
4,5	45	0,6615	18,0630
5	50	0,735	20,0700
5,5	55	0,8085	22,0770
6	60	0,882	24,0840
6,5	65	0,9555	26,0910
7	70	1,029	28,0980
7,5	75	1,1025	30,1050
8	80	1,176	32,1120
8,5	85	1,2495	34,1190
9	90	1,323	36,1260
9,5	95	1,3965	38,1330
10	100	1,47	40,1400
20	200	2,94	80,2800
30	300	4,41	120,4200
40	400	5,88	160,5600
50	500	7,35	200,7000
100	1000	14,7	401,4000

Unit dimensions

VarioCookingCenter® 112



- (1) Drain connections DN40
- (2) Water supply warm G3/4 - (Option)
- (3) Water supply cold G3/4
- (4) Energie optimizer - Sicotronic - (Option)
- (5) Ethernet - (Option)
- (6) Electrical power supply
- (7) Overflow
- (8) Equipotential bonding M6x10
- (9) Overflow hose reel

 Minimum space

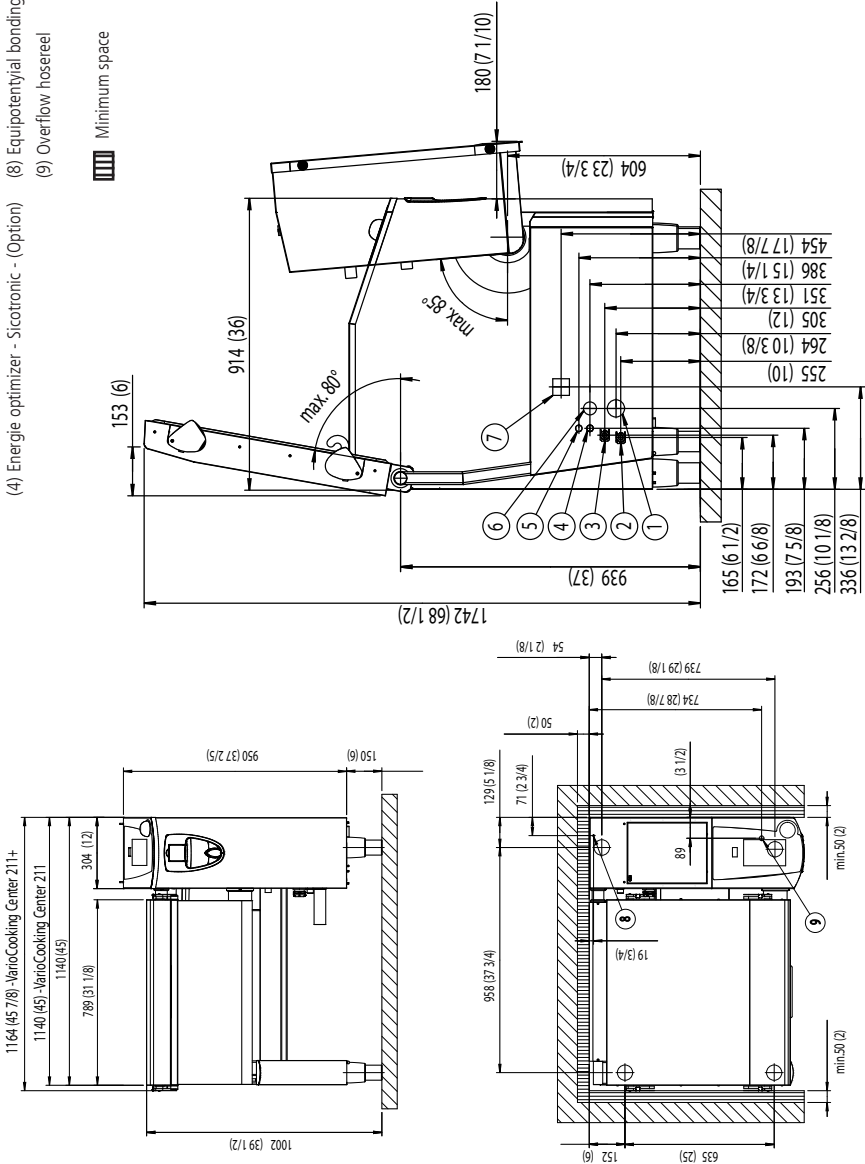
Unit dimensions

VarioCookingCenter® 211

- (1) Drain connections DN40
(2) Water supply warm G3/4 - (Option)
(3) Water supply cold G3/4
(4) Energie optimizer - Sicotronic - (Option)

(5) Ethernet - (Option)
(6) Electrical power supply
(7) Overflow
(8) Equipotential bonding M6x10
(9) Overflow hose reel

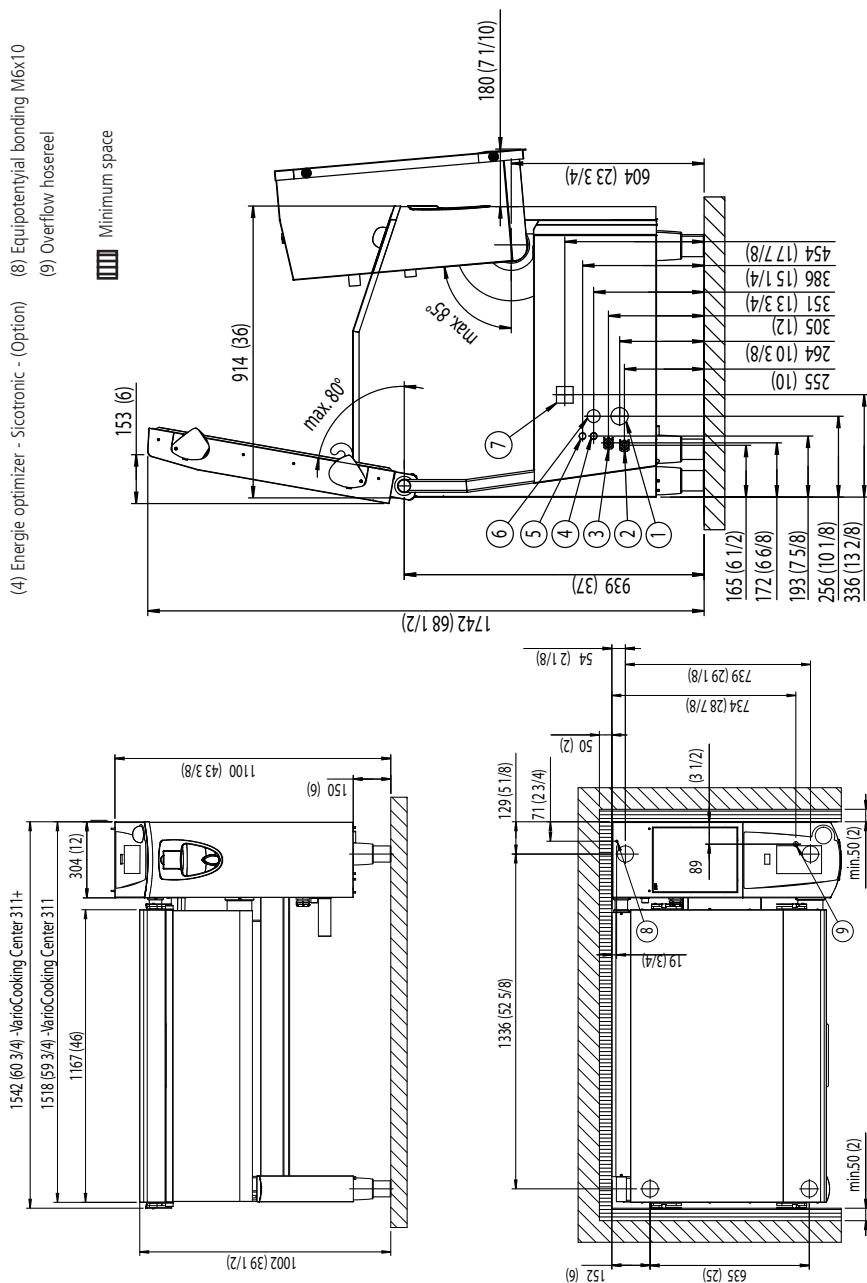
 Minimum space



Unit dimensions

VarioCookingCenter® 311

- (1) Drain connections DN40
 - (2) Water supply warm G3/4 - (Option)
 - (3) Water supply cold G3/4
 - (4) Energie optimizer - Sciotronic - (Option)
 - (5) Ethernet - (Option)
 - (6) Electrical power supply
 - (7) Overflow
 - (8) Equipotential bonding M6x10
 - (9) Overflow hose reel
- Minimum space



English

We reserve the rights to make any technical improvements!
We assume no liability for typing errors.

If you notice a mistake in this manual do not hesitate to advise us!

Photocopy this page, enter your remarks in reference to the exact page and send it by fax. Our contact information in the documents supplied with the apparatus.

<i>Remarks:</i>	<i>Page</i>

Document validity:

Model of VarioCookingCenter®	Serial number	Manufacturing year
112	E11xH1110xxxxxx	2011 / 10
211	E21xH1110xxxxxx	2011 / 10
311	E31xH1110xxxxxx	2011 / 10