



Original operating instructions

VarioCooking Center MULTIFICIENCY®



Dear Customer,

Congratulations on your new VarioCooking Center MULTIFICIENCY®. Thanks to the immediately understandable visual operating concept, you will achieve excellent cooking success very quickly with your VarioCooking Center®, with practically no teaching or time-consuming user training courses required.

In VarioCooking Control® mode you simply select the food to be cooked and your desired cooking result at the push of a button - and that's it! There is no need for conventional settings such as cooking temperature and time or constant monitoring.

In manual mode, all the basic functions of the VarioCooking Center® are available.

With Programming/Save mode you can create your own cooking programs.

As an end customer, we give a 24-month warranty from the date of initial installation, provided that you have correctly completed the warranty registration in full. The General Terms and Conditions of the manufacturer shall apply. The warranty excludes seals, glass damage and damage resulting from incorrect installation, use, maintenance and repair.

To be able to make extensive use of the many possibilities and benefits of your VarioCooking Center MULTIFICIENCY®, we recommend that you read these operating instructions thoroughly and keep them on hand at all times. You can also view the operating instructions by clicking on the ? button on your device.

We hope you have fun with your new VarioCooking Center MULTIFICIENCY® .

FRIMA

We reserve the right to make technical changes in the interest of progress!

Dealer:

Installer:

installed on:

Unit number:

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Explanation of the pictograms in the operating instructions



Danger!

Immediately hazardous situation which may result in severe injury or death.



Warning!

A possibly hazardous situation that may result in severe injury or even death.



Caution!

A possibly hazardous situation that may result in minor injury.



Danger of explosion!



Danger of fire!



Danger of burns!



Danger of injury!



Please read the manual carefully prior to initial start-up.



Attention:

Damage may be caused if this is ignored.



Handy tips for everyday use.

Safety instructions

General safety instructions

Keep these operating instructions in a place that is accessible at all times to everyone who will be using the unit.

The safety guidelines can also be displayed by pressing the "?" button in the device display. The unit must not be used by children, people with limited physical, sensory or mental abilities or anyone who lacks experience and/or the necessary knowledge unless such people are supervised by a person who is responsible for safety.

Operate using hands only. Damage caused by the use of pointed, sharp or other objects will invalidate the warranty.

We recommend regular training of your staff to avoid the risk of accident or damage to the unit. Operators must also receive regular safety instruction.



Warning!

Check before switching on and using every day

- Before using the unit for cooking, ensure that there are no cleaning agent residues in the pan.
- Remove all objects which have been placed on the unit



Warning!

- Do not store any easily flammable substances near the unit – Danger of fire!
- Food that contains easily flammable substances must not be cooked. Substances with a low flashpoint can ignite spontaneously - Danger of fire!



Warning!

- The VarioCooking Center[®] must only be set up and installed in compliance with the local regulations by qualified and authorised personnel who have received product-specific training.
- Incorrect installation, servicing, maintenance, cleaning or modifications to the unit may result in damage, injury or death. Read these operating instructions carefully before you start to use the unit.
- Only use this unit for cooking food in commercial kitchens. Any other use is not intended and is therefore considered dangerous.
- Cleaning agents and the associated accessories may only be used for the purpose described in this manual. Any other use is not intended and is therefore considered dangerous.

Safety instructions

Safety information during use



Warning!

- This equipment is designed for commercial catering purpose 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.
- Only take hold of baskets, the lifting arm and other objects in or over the hot pan while wearing heatproof clothing – Danger of burns!
- The pan contains hot or boiling water – Danger of burns!
- Open the unit cover carefully - hot vapour may escape - Danger of burns!
- Vapours can escape when the lid is closed - Danger of burns
- Tilt the pan carefully in order to avoid spillage – Danger of slipping and burns!
- When pressure cooking (option, not 112T, 112L), observe the **minimum fill levels allowed** to build up the pressure and the **maximum fill levels allowed** (see the "Operating instructions - Fill levels" section) - Danger of scalding if the contents foam up or spray out when you open the cover.
- VitroCeran (option, not 112T, 112L) can be hot – Danger of burns!
- Do not use pots or pans with handles on the VitroCeran (option, not 112T, 112L) . Danger of tipping when the cover is closed and when the pan is moved – Danger of burns!
- Do not place any cooking utensils or aluminium containers etc. on the VitroCeran (option, not 112T, 112L) while it is still hot – Danger of burns!
- Do not use the VitroCeran (option, not 112T, 112L) as a storage area – Danger of burns!
- Observe the maximum and minimum filling heights allowed in the pan for each of the cooking modes. There is a danger of fire or scalding if the pan is used incorrectly (if the limits are exceeded or undershot).
- Do not fill cold water into the preheated empty pan – Danger of burns and scalding!
- The external temperature of the unit may be higher than 60 °C. Only touch the control elements of the unit - Danger of burns!
- Mobile units must not be moved until the pan is completely empty to ensure that no liquid spills out - Danger of slipping and burns.
- For the mobile use of Variomobil® : Cover the container if it contains liquids to ensure that no liquid spills out - Danger of slipping and burns.
- Use a sufficiently wide collecting container when draining – Danger of slipping and burns.
- Never pre-heat the empty pan without supervision.

Safety instructions



Warning!

- There is a danger of injury when moving the cover, locking (for pressure cooking, not 112T, 112L) or tilting the pan.
- If there are sudden movements when closing or opening the cover, please open the cover carefully and do not activate the lock. Immediately inform your Service partner. In this case the following warning sign must be attached to the unit order to inform all users. **Warning!** Cover mechanism defective. Do not move the cover! – Danger of injury!
- Do not place any objects on the cover or in its swivelling range.
- If mobile units are not to be moved, the wheel locking brakes must be applied. Units may roll away on uneven floors – Danger of injury!
- Do not operate the unit in pressure mode (option) if it is mounted on rollers (option) - Danger of injury!
- Oil carts, basket carts, VarioMobil® and units mounted on rollers may tip over during transport on an inclined plane or threshold – Danger of injury!
- When installing the VarioCooking Center® 112T, 112L with screwed-on feet a pinch point is created at the basin leading edge - risk of injury
- Position the core temperture sensor on the lid. Please ensure that the point is not protruding - danger of injury!
- Do not allow the lever of the pan vent (112T, 112L) to snap back, as hot water or oil may splash - danger of burning!

Safety instructions for deep frying



Danger!

- Do not extinguish burning fat and oil with water – Danger of explosion!
- Do not add water to fat – Danger of explosion!
- **Do not use the hand shower when working with hot oil** - Danger of explosion!
- Only use the VitroCeran (option, not 112T, 112L) if it is secured by the frame or with the bain-marie (see the "Unit accessories" section). Make sure that no liquid sprays into the pan - Danger of explosion!
- Do not use pots or pans with handles on the VitroCeran (option, not 112T, 112L) or place on the user console. Danger of tipping when the cover is closed and when the pan is moved – Danger of explosion!
- Do not drain any oil through the integrated basin outlet - risk of explosion!
- If hot oil is drained through the basin outlet, damage can be made to the structure. No liability is assumed for this.

Safety instructions



Warning!

- Regularly check the quality of the oil. Old oil may ignite - Danger of fire!
- When using solid fat this is to be melted in the deep-fry mode at a temperature of 50 °C. Close the device lid during the melting process.



Warning!

- The oil is hot in deep frying mode – Danger of burns!
- Do not exceed the **minimum and maximum fill levels allowed** (see pan mark 'min oil' and 'max oil') when deep frying - Danger of burns from spitting oil!
- Baskets and lifting bars are hot - Danger of burns!
- Use the oil cart (see the "Unit accessories" section) or another sufficiently wide drip container to empty the pan. Position it so as to avoid spills - Danger of burns!
- Tilt the pan carefully in order to avoid spillage – Danger of slipping and burns!
- Hot oil may spit out as you are emptying the pan - Danger of burns!
- Observe the recommended load sizes given in the application manual (which can be called up by pressing the "?" button) - Danger of burns!
- Oil foams up and spits particularly badly when you lower large quantities of wet food into it - Danger of burns!

- The external temperature of the unit may be higher than 60 °C. Only touch the control elements of the unit - Danger of burns!

Care, inspection, maintenance and repair

Care

In order to maintain the quality of the stainless steel, for hygienic reasons and to prevent interruptions to operation, the unit must be cleaned daily.



Warning!

If the unit is not cleaned, or is not sufficiently cleaned, fat deposits and/or food residues in the pan may ignite – Danger of fire!



Warning!

Cleaning – Aggressive chemical agents – Danger of chemical burn! Wear the correct protective clothing, gloves, goggles and a mask.

- Clean your unit before using it for the first time.
- Clean your accessories before using them for the first time.
- For longer breaks in operation (e.g. overnight), leave the pan valve open and do not close the cover fully.
- Do not use sharp or pointed tools to clean the pan.
- Do not use high pressure cleaners for cleaning.
- **Do not use hydrochloric acid** sulphurous or other oxygen-consuming substances to clean the unit and its accessories since this can damage the passive layer of the chrome nickel steel and discolour the unit or accessories.
- If necessary, boil a little diluted vinegar in the pan to remove limescale or discolouration ("rainbow colours" after boiling). Then drain off the vinegary water and rinse thoroughly with fresh water.
- Regularly unscrew, remove and clean the pan valve (see the "Cleaning" section).
- Follow any instructions on the packaging of the cleaning agent.
- Refer to the "Cleaning" section for the cleaning sequence.
- Only use abrasive cleaning aids on the inside of the pan. All other surfaces are sensitive to scratches.
- Avoid salt deposits on stainless steel surfaces. When adding salt, dissolve it quickly by stirring. Remove residues by thoroughly rinsing with fresh water.

Care, inspection, maintenance and repair

Inspection, maintenance and repair



Danger – high voltage

- Inspection, maintenance and repair work must only be carried out by trained and qualified personnel.*
- For cleaning, inspection, maintenance and repair work, the unit must be disconnected from the power supply.*
- For mobile units, the freedom of movement must be restricted so that there can be no damage to the power cables, water pipes or drain pipes if the unit is moved. If the unit is moved, it must be ensured that the power cables and water and drain pipes are correctly disconnected. If the unit is returned to its original position, the movement locks and the power cables and water and drain pipes must be correctly attached. **Attention: The unit must be levelled horizontally again!***
- Your unit should be serviced at least once a year by an authorised service partner to ensure that it remains in perfect technical condition.*

Liability

Installations and repairs that are not carried out by authorised specialists or using original spare parts, and any technical change that is not approved by the manufacturer will invalidate the manufacturer's warranty and product liability. Furthermore, the General Terms and Conditions of the Manufacturer shall apply.

Notes on using your unit

Working parts (VarioCooking Center® 112T, 112L)

① Rating plate

(with all the important data such as power consumption, voltage, number of phases and frequency along with the unit type, unit number and weight)

② Control panel

③ Central dial

④ Unit cover

⑤ Cover handle

⑦ Hand shower (with retraction mechanism)

⑧ VarioDose

⑫ Core temperature probe

⑬ Lifting arm hook

⑮ Pan valve

⑯ Pan

⑰ Steam nozzles

⑲ Pan valve lever



VarioCooking Center® 112T, 112L

Notes on using your unit

Working parts (VarioCooking Center® 112, 211, 311)

① Rating plate

(with all the important data such as power consumption, voltage, number of phases and frequency along with the unit type, unit number and weight)

② Control panel

③ Central dial

④ Unit cover

⑤ Cover handle

⑥ Cover for the electronic components

⑦ Hand shower (with retraction mechanism)

⑧ VarioDose

⑨ VitroCeran (option)

⑩ Unit feet (height-adjustable)

⑪ Socket 1N A C 230V

⑫ Core temperature probe

⑬ Lifting arm hook

⑭ Interlock for pressure cooking (option)

⑮ Pan valve

⑯ Pan

⑰ Steam nozzles



VarioCooking Center® 112, 112T without 9, 11



VarioCooking Center® 211 / 311 are identical

Notes on using your unit

General notes on use

- Avoid having heat sources (e.g. grill plates, deep-fat fryers etc.) near the unit.
- The room temperature must be greater than 5 °C when operating the unit. At lower ambient temperatures, you must heat the unit to a temperature above 5 °C before starting it.
- In normal mode, the noise level of the unit is less than 70 dB.
- Only use genuine heatproof accessories made by the unit manufacturer.
- Always clean accessories before use.
- For longer breaks in operation (e.g. free days) switch off the water and power supply to the unit.
- The water inlets (hand shower and VarioDose) must be used regularly to prevent water stagnating in the pipes and germs forming. If they are not used for more than three days or after the unit has been transported, we recommend flushing the VarioDose and the hand shower with about 10 litres of water (depending on the length of the pipe).
- Check that there are no food residues in the area of the pan valve.
- Do not dispose of this unit in the domestic waste or local collection point. We will be happy to help you with the disposal of your unit.

Maximum load size for each unit size

VarioCooking Center® 112/112T: 15 kg per pan

VarioCooking Center® 112L: 25 kg per pan

VarioCooking Center® 211: 100 kg

VarioCooking Center® 311: 150 kg



Exceeding the maximum load sizes can result in damage to the unit.

Observe the specified maximum load sizes for food given in the application manual (which can be called up by pressing the "?" button).

No deep-frozen products may be thawed or stored in the pan or on the console terminal.

NB: We wish to point out that storing and thawing food in a non-heated cooking area is not advisable for reasons of hygiene.

Notes on using your unit

Working with the core temperature probe



Caution!

The core temperature probe may be hot. Only pick it up wearing heatproof clothing.



Caution!

When you set the core temperature probe, protect your arms and hands against the tip of the probe - risk of injury.



Insert the core temperature probe into the thickest point of your food to be cooked. The needle must pass through the middle of the food. You will find a detailed description of the optimum positioning of the core temperature probe in the application manual (which can be viewed by pressing the "?" button).

When the core temperature probe is not in use, put it back in the place provided on the cover as shown (cable straight, tip of the probe turned to one side and attached to the cover).

Notes on using your unit



We do not accept any responsibility for any damage resulting from improper use or positioning of the core temperature probe.



When the core temperature probe is not in use, put it back in the place provided on the cover as shown - risk of damage.

Do not allow the core temperature probe to hang out of the pan – risk of damage.

Remove the core temperature probe from the food before you remove the food from the pan - risk of damage.



If, at the beginning of a cooking process, the core temperature probe is hotter than the core temperature set (e.g. because it was in the frying oil during preheating), allow it to cool before putting it into food.

Please ensure that it is dry if it comes into contact with oil - *risk of burning!*

Notes on using your unit

Maximal socket power

Appliance	max. Power	Fuse
VarioCooking Center® 112 (not 112T, 112L)	2.3 kW	10 A
VarioCooking Center® 211/311	3.6 kW	16 A

Unit weights

Appliance	without pressure option	with pressure option
112T	99 kg	not available
112	168 kg	186 kg
112L	132 kg	not available
211	195 kg	223 kg
311	251 kg	279 kg

Notes on using your unit

Working with the hand shower

- Pull out the hose and press the actuating knob to use the hand shower.
- The hand shower retracts automatically.
- Always allow the hand shower to slide back slowly and in a controlled manner.



Warning!

*Do not use the hand shower when working with oil (deep frying).
Close the plug socket cover before using the hand shower!*



Pulling the hand shower out sharply beyond the maximum available length will damage the hose.

Make sure that the hand shower hose is fully rewound after use.

Operating instructions

Touchscreen and dial

Your unit has a touchscreen. You can make settings on your unit by just touching it lightly with your finger.



Press a button to activate it. The active state is identified by the flashing red border.



In the active state, you can make settings with the central dial.



Alternatively you can make settings by moving/dragging the slider.

Your setting is accepted when you press the button or the central dial or after 4 seconds have elapsed.

Operating instructions

Start level display



On/Off switch



Manual Mode



Boiling



Pan fried



Deep fried

VarioCooking Control® mode



Top 10



Meat



Fish



Vegetables and Side Dishes



Egg dishes



Soups + sauces



Milk / Desserts



Finishing® and Service

Other function



Programming/Save mode

Operating instructions

Explanation of the buttons



Home button: Returns to the start level (hold key down)



Back button: Exits the process or jumps to the higher level.



MyVCC unit configuration (model 112/112T/112L)



MyVCC unit configuration (model 211/311)



My VCC unit configuration (model 112/112T/112L) shows that a new software update is available (Ethernet option). Press the button and then select the "system administration" button to apply an update.



My VCC unit configuration (model 211, 311) shows that a new software update is available (Ethernet option only). Press the button and then select the "system administration" button to apply an update.



Pan selection button grey: Switches to the display view for the left-hand pan (model 112/112T/112L)



Pan selection button red: Display view the right-hand pan is active (model 112/112T/112L)



Pan selection button with red border: A cooking process is running in the left-hand pan (display view for right-hand pan is active). If action is required on the left-hand side, the border flashes (model 112/112T/112L).



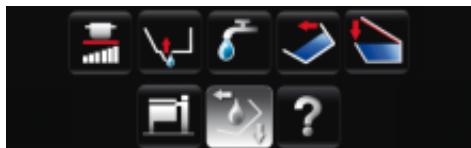
Help function



Function button: Shows the buttons for operating the unit components such as cover, pan, VarioDose, pan valve and VitroCeran plate (optional, not 112T/112L)

Operating instructions

Buttons when function button is pressed



The cover is closed by pressing and holding the button. On the model 112/112T/112L, the cover must be closed manually.



The cover is opened by pressing the button. Pressing the button again stops the movement. On the model 112/112T/112L, the cover must be opened manually.



If the "VarioClose" setting has been activated (model 112L only), one other button will appear. This lowers the cover mechanically in order to be able to reach the handle to close the cover when placed high up. After 3 seconds, the cover will reopen completely if the cover was not closed.

Operating instructions



Caution!

If there are sudden movements when closing or opening the cover, please open the cover carefully and do not activate the lock. Inform your Service partner immediately. In this case the following warning sign must be attached to the unit order to inform all users:

Warning! Cover mechanism defective. Do not move the cover! - Risk of injury!
Do not place any objects on the cover or in its swivelling range - risk of injury!



Caution!

Open the appliance cover with care. Vapours can escape - risk of burning!

Operating instructions



The pan is lowered by pressing and holding the button. The pan must be fully lowered before you can start a cooking mode.



After pressing the "Lower pan" button, another "Lower pan auto" button will appear. If this is pressed, the pan will automatically be lowered fully (model 112, 112T, 112L only).

The pan in models 211 and 311 will lower automatically to 10°. The "Lower pan" button can then be pressed again and the pan lowered completely.



This option will only appear (model 211/311 only) if the pan has been automatically lowered to 10°. Now press the "Lower pan" button to lower the pan completely.



Caution!

Do not place any objects under the pan or in its swivelling range. - Risk of injury!



The pan is raised by pressing and holding the button. This is not possible until the cover is fully open.

Attention! *If the lifting arm is in use, it must first be removed manually!*

Operating instructions



Caution!

Tilt the pan carefully in order to avoid spillage – Danger of slipping and burns!

Use a sufficiently wide collecting container when draining – Danger of slipping and burns.

We recommend our accessories VarioMobil® and oil cart for this.



VarioDose cold



VarioDose warm (optional,
not 112T/112L)

The VarioDose function allows precisely measured water to be added directly to the pan. Press the button and then set the volume of water using the central dial. Filling and counting down of the number of litres starts when you press the button, the dial or after 4 seconds. Pressing the dial again stops the inflow before the set number of litres has been reached.

Maximum filling volumes with the VarioDose

VarioCooking Center® 112/112T: 14 litres per pan

VarioCooking Center® 112L: 25 litres per pan

VarioCooking Center® 211: 100 litre

VarioCooking Center® 311: 150 litre

Operating instructions



The pan valve is opened by pressing the button. Holding the button down helps to avoid the pan vent from opening unintentionally.

It **cannot** be opened if the temperature **in the pan is too high**. It can be opened again after the pan has cooled down. When you **select deep frying**, the pan valve can only be opened if the pan is **fully tilted**.
On model 112T/112L the pan valve is opened manually using the pan valve lever.



The pan valve is closed by pressing the button. The pan valve is automatically closed when you select a process or a manual cooking mode.

On model 112T/112L the pan valve is closed manually using the pan valve lever.



On the VarioCooking Center® 112T/112L the integrated pan outlet is opened and closed manually by operating the pan valve lever. If the pan valve is opened during or after deep-frying an acoustic warning signal is sounded and the pan valve is to be closed again immediately. Hot oil is to be emptied by tipping it over the pan lip and by following the applicable guidelines accordingly.



Do **not use** the hand shower when working with oil (deep frying)!

Operating instructions



The VitroCeran (optional, not 112T, 112L) is started by pressing the button. You can then set 6 different heating levels using the central dial.



VitroCeran (optional, not 112T, 112L): Stage 1
minimum



VitroCeran (optional, not 112T, 112L): Stage 6
maximum



Caution!

VitroCeran (optional, not 112T, 112L) can get very hot - risk of burning!

Do not use steel pots or pans the VitroCeran (optional, not 112T, 112L) or place on the user console. Danger of tipping when the cover is closed and when the pan is moved - risk of burning!

Do not place any cooking utensils or aluminium containers etc. on the VitroCeran (optional, not 112T, 112L) while it is still hot - risk of burning!

Do not use the VitroCeran (optional, not 112T, 112L) as a storage area - risk of scalding!

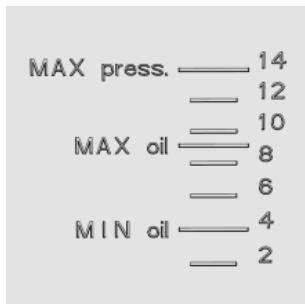
If the VitroCeran (optional, not 112T, 112L) is cracked or broken, disconnect the unit or the elements from the mains immediately - risk of injury!

Operating instructions

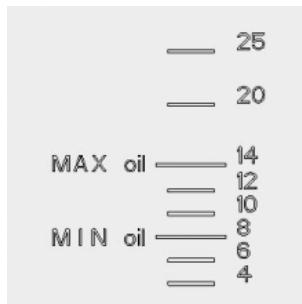
Filling volumes in the pan

For your safety, always observe the filling limits as indicated by the marks in the pan.

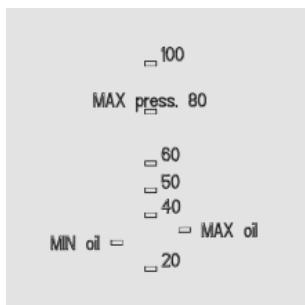
112/112T



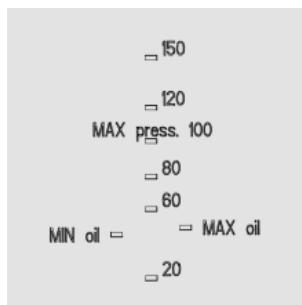
112L



211



311



Operating instructions

General fill levels

Unit type	Permitted	Maximum fill level
	Minimum fill level	Fill level
112/112T	3 litres	14 litres
112L	6 litres	25 litres
211	20 litres	100 litres
311	30 litres	150 litres

Unit type	Permitted	Maximum fill level
	Minimum fill level of oil	Fill level of oil*
112/112T	4 litres	9 litres*
112L	8 litres	14 litres*
211	30 litres	35 litres*
311	45 litres	49 litres*

* Basically, the maximum permissible filling quantities as per DIN 18869-6 must be observed. With the VarioCooking Center® 311, only fill with cold oil up to the "MIN" mark (45 litres). The oil will automatically reach the "MAX" mark (49 litres) due to the expansion of the oil at the operating temperature. This complies with the safety regulations and this quantity of oil can easily be stored and transported in the oil cart.

Fill level for boiling with baskets

Unit type	Permitted fill level for boiling with baskets
112/112T	10 litres
112L	18 litres
211	60 litres
311	90 litres

Operating instructions

Fill levels for pressure cooking (optional, not 112T, 112L)

The pressure is built up through the evaporation of water. Make sure that there is sufficient free water in the pan that is not absorbed by the food during cooking.

Unit type	Permitted Minimum fill level for pressure cooking	Maximum fill level Fill level for pressure cooking
112	2 litres	14 litres
211	20 litres	80 litres
311	30 litres	100 litres

Unit type	Maximum load size
112/112T	15 kg/pan
112L	25 kg/pan
211	100 kg
311	150 kg

Maximum load size of the accessory baskets

The maximum load size of the accessory baskets depends on the food involved. See application manual.

Operating instructions



Caution!

Observe the **maximum and minimum fill levels** in the pan for each of the cooking modes. There is a risk of fire or burning if the pan is used incorrectly (if the levels are too high or too low)!



Exceeding the maximum load sizes allowed can result in damage to the unit.

Operating instructions

Help function

To make simple and efficient use of the many possibilities of your unit, there are detailed operating instructions and an application manual with practical examples and useful tips stored on the unit. Press the "?" button to select the Help function.

Explanation of the buttons



Start the Help function



Open the selection menu and select manual



Display safety instructions



Exit the help function



Scroll forward one page



Scroll back one page



Open the next section



Open the previous section

Operating instructions

Overview of the cooking modes

When you switch the unit on or hold down the Home button, you go straight to the Start level. Here you can select the three cooking modes of the VarioCooking Center® .

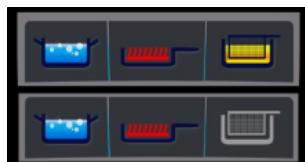


VarioCooking Control® mode



When you press the Meat, Fish, Vegetables and Side Dishes, Egg Dishes, Soups and Sauces, Milk / Desserts or Finishing® and Service button, the window for selecting the cooking processes in **VarioCooking Control® mode** opens.

Manual mode



When you press the Boil, Pan-Fry or Deep Fry button, you switch to **manual mode** .

If you have a unit with the Non-deep frying option, the Deep Fry button is greyed out.

Programming/ Save mode



When you press the Programming button, you switch to **Programming/ Save mode** .

Operating instructions

Precondition



Precondition open cover

Please open the cover completely.

This message appears if you select a process or a manual mode with the cover closed or not completely opened.



Open cover when using VarioClose (model 112L only)

Please press the "VarioClose" button to open the cover completely.

This message appears when lowering the cover using "VarioClose" results in a power failure and you then select a process or manual mode.



Precondition lower pan

Please lower the pan completely.

This message appears if you select a process or a manual mode with the pan not lowered completely.



Precondition lift pan

Please lift the pan completely

This message appears when you have selected a frying process or manual frying last. After the pan has been lifted completely, the automatic water inlet flow VarioDose and the opening of the pan drain are activated again.



Precondition lift basket

Please open the cover completely.

This message appears when the AutoLift function is activated and process has been left with the basket lowered.

Operating instructions



Opening the pan valve: temperature too high

Please allow the pan to cool down first.

This message appears when the temperatures are too high for the pan valve to be opened.



Water inlet: temperature too high

Please allow the pan to cool down first.

This message appears when pouring water in the basin is too dangerous due to a temperature that is too high (risk of burning).



Precondition unlock cover (optional, not 112T, 112L)

Please unlock the cover.

This message appears when the cover is still locked after pressure-cooking.



Precondition pressure relief (optional, not 112T, 112L)

Please wait until the pressure has been completely relieved.

This message appears when the pressure process has been cancelled prematurely.



Precondition close the basin outlet (112T, 112L)

Please close the basin valve

This message appears if you select a process or a manual mode with an open basin valve. Move the pan valve lever slowly into the upper position. Do not let it snap - risk of burning!

Operating instructions



Warning "Close pan valve" (112T/112L)

Please close the pan valve immediately.

This message appears if you open the pan valve during or after deep-frying. Lift the pan completely to empty all the oil before you reopen the pan valve.

VarioCooking Control® mode

In VarioCooking Control® mode you simply select the food to be cooked and your desired cooking result at the push of a button. Cooking time and temperature are constantly adjusted. The remaining time as currently calculated is displayed. You will find examples and useful notes in the application manual, which can be viewed by pressing the "?" button.

Buttons and pictograms in VarioCooking Control® mode



Cooking speed



Core temperature/temperature level



Delta-T



Cooking level for Boil eggs



Cooking time



Size of food



Browning



Frying level



Temperature



Food thickness



Core temperature probe



Type of meat



Basket



Viscosity



Chocolate variety

VarioCooking Control® mode

Information and prompts during the cooking process



Preheat display



Insert roasting rack prompt



Water inlet display



Load prompt



Lower cover prompt



Request to load chocolate in water bath



Lock lid prompt (option, not 112T, 112L)



Deglaze prompt



Unlock lid prompt (option, not 112T, 112L)



Prompt to insert core temperature probe in food (in this case meat)



Water bath temperature



Request to insert the core temperature probe again.



Decompression display (option, not 112T, 112L)



Prompt to insert core temperature probe in cooking liquid



Cooking step display



Request to insert the core temperature probe again.



End of cooking step display



Prompt to turn food (in this case fish)



Power failure



Prompt to stir in

VarioCooking Control® mode



Display of **maximum fill level** for pressure cooking (option, not 112T, 112L)

Model 112: 14 litres

Model 211: 80 litres

Model 311: 100 litre



Prompt to stir in and insert core temperature probe



Display emergency process if core temperature probe is not inserted or inserted incorrectly



Prompt to mix



Display of defective core temperature probe. Some processes cannot be selected. Consult a technician.



Prompt to chop Kaiserschmarrn



Confirm / Yes button



Cancel / No button

Options following the end of cooking



Continue with time



Move core temperature probe



Keep hot



Reloading

VarioCooking Control® mode

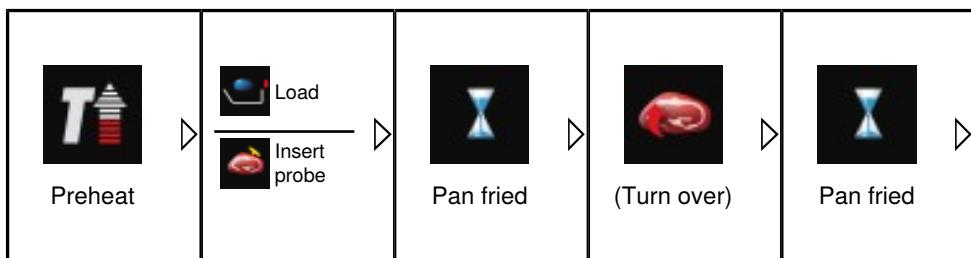
Info button

The Info button displays at any time the number of process steps that make up the current cooking process and any additional follow-up options that can be selected.



Cooking sequence display

The cooking sequence "Pan-fry meat, Natural + Breaded" is illustrated below by way of example:



New load



(Continue with time)

The information or prompts shown in the boxes represent the workflow for the cooking process. The adjacent buttons in this row show the options that are available when cooking has ended.

If a box contains two different prompts, then the top or the bottom prompt will be displayed depending on how the cooking parameters are set. In the above example, the Load prompt is displayed if "thin" was selected as the thickness and Insert probe if "thick" was selected. The Turn over prompt in brackets and the Continue with time option are only displayed if "thick" or "thin" was selected.

VarioCooking Control® mode

We shall briefly explain how to use it with reference to two examples. You will find lots more useful notes on how to prepare your food in the application manual (which can be called up by pressing the "?" button).

Example 1: Braised beef

step	info/button	instructions
1		Select the Meat product category.
2	Braise	Select the Braise preparation type.
3		Press the button and select the desired frying level.
4		Press the button and select the desired core temperature.
5		The unit heats up automatically.
6	Fry	Prompt to load and fry.
7	Fully seared?	Confirm in order to end the frying phase when the desired browning is reached.
8		Deglaze prompt.

VarioCooking Control® mode

step	info/button	instructions
9		Prompt to insert core temperature probe.
10	Pressure cooking?	Select Pressure cooking (on units with the pressure cooking option, not 112T, 112L).
11		Lower cover prompt
12		Prompt to lock cover if you selected pressure (optional, not 112T, 112L).
13		Cooking step - hour glass and remaining time appear on display.
14		Prompt to unlock cover if you selected pressure (optional, not 112T, 112L).
15		End of cooking time - buzzer sounds and the total cooking time is displayed. Follow-up options may be selected.

VarioCooking Control® mode



If it is recognised that the core temperature probe is not or incorrectly inserted, a signal is emitted and a message appears in the display prompting you to re-insert the core temperature probe.



Press the "Program" button to save your individual settings (see the "Programming/Save mode" section).

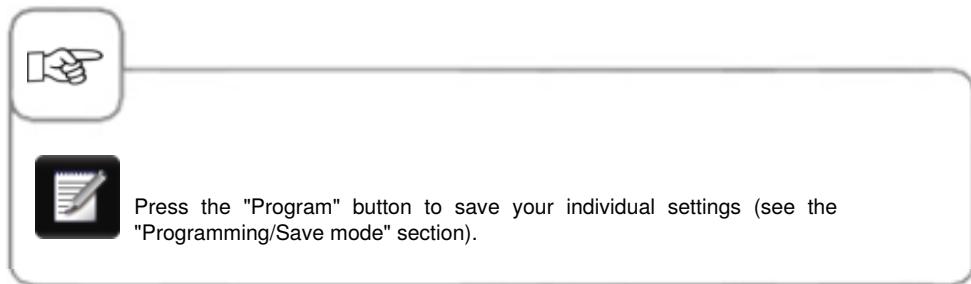
VarioCooking Control® mode

Example 2: Boil pasta

step	info/button	instructions
1		Select the Vegetables and Side Dishes product category.
2	Boil pasta	Select the Boil pasta preparation type.
3		Select Cooking with/without basket.
4		Press the button and select the desired boiling behaviour.
5		Press the button and select the desired cooking time (as per the manufacturer's instructions).
6a		The unit fills with water automatically if you selected with basket.
6b	Filled?	Prompt to fill with water if you selected without basket.
7		The unit heats up automatically.

VarioCooking Control® mode

step	info/button	instructions
8		Load prompt.
9		Cooking step - hour glass and remaining time appear on display.
10		End of cooking time - buzzer sounds and the total cooking time is displayed. Follow-up options may be selected.



Top 10

Top 10 provides fast and direct access to your 10 most frequently used applications.



Press the VCC button in the start screen to access the Top 10.



No manual programs are displayed in the **Top 10** .

Manual mode

In Manual mode, all the basic functions of the VarioCooking Center® are available:

Buttons and pictograms in Manual mode



Cooking temperature



Boiling temperature



Delta-T cooking



PowerBoost™



Cooking time



Core temperature



Boil



Preheat



Pan fried



Continuous operation



Deep fried



Pressure cooking (optional, not 112T, 112L)



Cooking with baskets

Manual mode



You can press the Cooking temperature button to call up the current data, such as the actual cooking temperature, actual core temperature and elapsed cooking time.

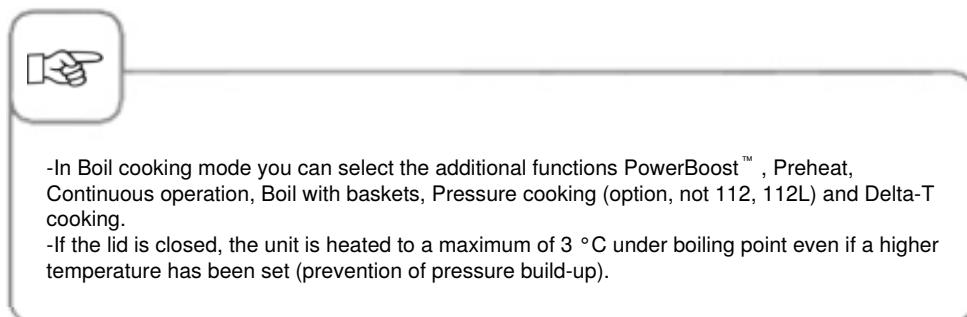
The actual values are displayed continuously if you hold down the Cooking temperature button for 10 seconds. Press the Cooking temperature button again to return to the set values.

Manual mode

Boil

In Boil cooking mode you can set a cooking temperature from **30 °C to boiling temperature**. The basic setting of the unit is the boiling temperature.

step	info/button	instructions
1		Select Boil cooking mode.
2		Press the button and select the desired cooking temperature.
3a		Press the button and select the desired cooking time.
3b		Alternatively, press the button and select the desired core temperature.



Manual mode

Boiling with PowerBoost™

PowerBoost™ allows you to fine-tune the boiling behaviour, from gently simmering to a rolling boil. You can select one of the PowerBoost™ levels from 1 to 6.

It can be selected in Boil manual cooking mode.



Press the button and turn the dial to the right beyond boiling temperature.



PowerBoost™ level 1
gently simmering



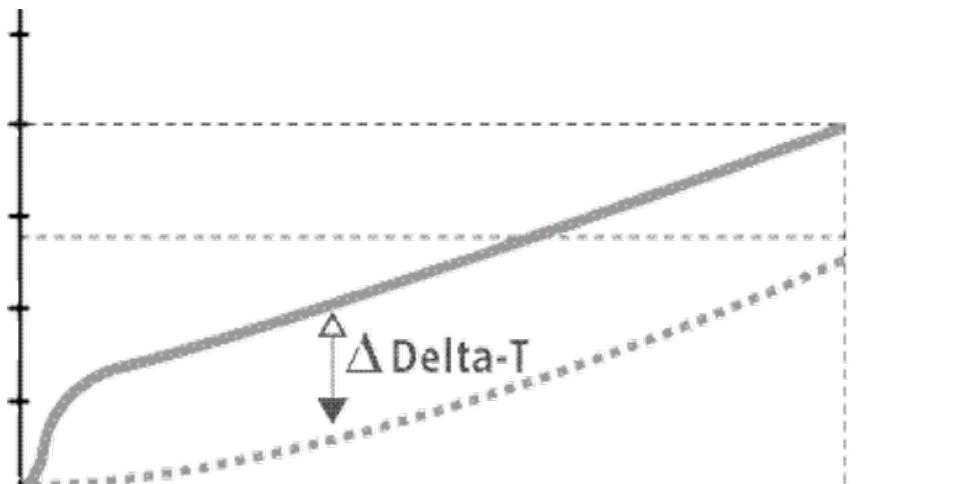
PowerBoost™ level 6
rolling boil

Manual mode

Delta-T cooking

Delta-T cooking is particularly suitable for preparing meat. The delta temperature is the difference between the core temperature and the cooking cabinet temperature. The slow rise in the cooking cabinet temperature to the end of the cooking process at a constant differential from the core temperature means that the meat undergoes a slower and thus very gentle cooking process. Delta temperatures from 10 °C to 40 °C can be set.

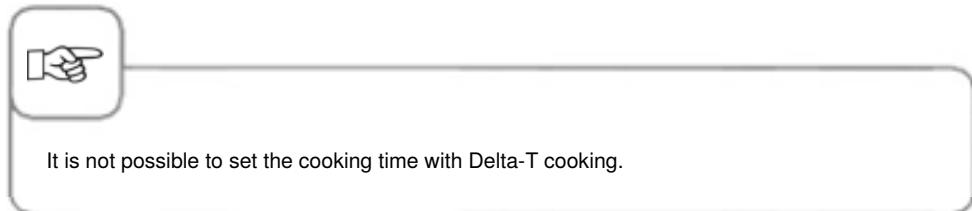
It can be selected in Boil manual cooking mode.



step	info/button	instructions
1		Select Boil cooking mode.
2		Press the "Delta-T cooking" button.
3	 25 °C	Set the desired Delta temperature.

Manual mode

step	info/button	instructions
4		Press the button and select the desired core temperature.



Manual Mode

Pressure cooking (optional, not 112T, 112L)

The use of pressure cooking greatly shortens the cooking time.

In VarioCooking Control®, you will find intelligent cooking processes with the pressure cooking option that are perfectly matched to the food. **We recommend the use of pressure cooking with these intelligent processes.** You will find the details in the application manual, which can be viewed by pressing the "?" button.



Caution!

When pressure cooking, observe the **minimum fill levels** required to build up the pressure and the **maximum fill levels** (see label in the pan and the "Operating instructions - Fill levels" section) - risk of burning due to excessive foaming or spraying when opening the cover!

Minimum fill level

Model 112: 2 litres

Model 211: 20 litres

Model 311: 30 litres

Maximum fill level

Model 112: 14 litres

Model 211: 80 litres

Model 311: 100 litres

Do not use oil, milk or bound liquids when pressure cooking - risk of injury!

step	info/button	instructions
1		Select Boil cooking mode.
2		Press the "Pressure cooking" button.

Manual Mode

step	info/button	instructions
3a		<p>Press the button and select the desired cooking time. Note: No temperature can be set.</p>
3b		<p>Alternatively, press the button and select the desired core temperature.</p>
4		<p>Press and hold down the "Lower cover" button or close the cover manually (112 model). Before closing the cover, make sure that the cover seal and the seal contact surface on the pan are clean and that there are no objects between the cover and edge of the pan.</p>
5		<p>The "Lock cover" button appears when the cover is fully closed. Press the hold down the button to lock the cover.</p>
6		<p>The pressure starts to build up as soon as the cover is locked. The time then starts to run.</p>
7		<p>The pressure is dissipated automatically after the time has elapsed or the set core temperature is reached.</p>
8		<p>The "Unlock cover" button appears when the pressure has dissipated. Press the hold down the button to unlock the cover.</p>

Manual Mode



Caution!

Hot steam may escape when opening the cover after pressure cooking - risk of burning!



During cooking you can cancel pressure cooking by pressing and holding one of the home buttons for at least 4 seconds. Pressure cooking can also be cancelled by resetting the time to 00:00. The pressure dissipates automatically.

Carry out a cleaning cycle on the pressure system once a week by filling the **minimum fill level of water (112 : 2 litres; 211: 20 litres; 311: 30 litres)** into the pre-cleaned pan and operating for 5 minutes in pressure mode.



If pressure cooking can no longer be selected, the button will be grayed out. Pressure cooking will only be available again once the temperature measuring system has been repaired.

Manual mode

Pan fried

In Pan fry cooking mode you can set a pan temperature from **30 °C to 250 °C** . The default setting for the unit is 200 °C.

step	info/button	instructions
1		Select Pan fry cooking mode.
2		Press the button and select the desired pan temperature.
3a		Press the button and select the desired cooking time.
3b		Alternatively, press the button and select the desired core temperature.
		<p>In Pan fry cooking mode you can select the additional functions Preheat and Continuous operation.</p> <p>If the cover is closed, the pan will not heat to any more than 150 °C, even if a higher temperature is set (danger of damage).</p>

Manual mode



Caution!

Do not fill cold water into the preheated empty pan – risk of burning!

Manual mode

Deep fried

In Deep fry cooking mode you can set an oil temperature from **30 °C to 180 °C**. The default setting for the unit is 175 °C.



Danger!

Do not extinguish burning fat and oil with water!

Do not add water to fat.

Do not use the hand shower when working with oil.

Only use the VitroCeran (option) if it is secured by the frame or with the bain-marie (see the "Unit accessories" section). Make sure that no liquid sprays into the pan.

Do not use pots or pans with handles on the VitroCeran. Danger of tipping when the cover is closed and when the pan is moved.



Warning!

Hot oil in Deep frying cooking mode!

*Do not exceed the **minimum and maximum fill levels** when deep frying – risk of burning from spitting oil !*

Minimum fill level

Model 112/112T: 4 litres

Model 112L: 8 litres

Model 211: 30 litres

Model 311: 45 litres

Maximum fill level

Model 112/112T: 9 litres

Model 112L: 14 litres

Model 211: 35 litres

Model 311: 49 litres

Manual mode



Warning!

The baskets and lifting arm are hot.

Use the oil cart (see the "Unit accessories" section) or another sufficiently wide drip container to empty the pan. Position it so as to avoid spills.

Tilt the pan carefully in order to avoid spillage – Danger of slipping and burns!

Hot oil may spit out as you are emptying the pan.

Observe the recommended load sizes given in the application manual (which can be called up by pressing the "?" button).

Oil foams up and spits particularly badly when you lower large quantities of wet food into it.

The external temperature of the unit may be higher than 60 °C. Only touch the control elements of the unit.



Warning!

Regularly check the quality of the oil. Old oil may catch fire.

step	info/button	instructions
1		Select Deep fry cooking mode.
2		Press the button and select the desired oil temperature.
3a		Press the button and select the desired cooking time.

Manual mode

step	info/button	instructions
3b		Alternatively, press the button and select the desired core temperature.



In Deep fry cooking mode you can select the additional functions Preheat, Continuous operation and Deep fry with baskets.
If the cover is closed, the pan will not heat to any more than 150 °C, even if a higher temperature is set (danger of damage).
The unit will switch itself off if the oil temperature rises above 230 °C.
On the VarioCooking Center® 112T, 112L the integrated basin outlet is manually opened and closed by operating the basin valve lever. If the basin valve is opened during or after deep-frying an acoustic warning signal is sounded and the basin valve is to be closed again immediately. Hot oil is to be emptied by tipping it over the basin lip and by following the applicable guidelines accordingly.
It is not possible to **change the cooking mode or open the pan valve until the oil has been emptied by tilting the pan fully**. We recommend that you use the oil cart (see the "Unit accessories" section).

Manual mode

Time setting or continuous operation

step	info/button	instructions
1		Select a cooking mode, e.g. Boil.
2a		For the time setting, press the "Cooking time" button and set the desired cooking time.
2b		For continuous operation, press the "Continuous operation" button. "CONTINUE" is displayed above the cooking time slider.

Preheat

step	info/button	instructions
1		Select a cooking mode, e.g. Boil.
2		Press the button and select the desired preheat temperature.
3		Press the "Preheat" button. An animation is displayed while preheating is active.

Manual mode



Setting the time: See the "Time" section under "MyVCC".

Setting the real time format : See the "Real-time format" section under "MyVCC".

Setting the cooking time format : See the "Cooking time format" section under "MyVCC".

Setting the start time: See the "Start time selection" section under "MyVCC".

Manual mode

Cooking with baskets

In Boil and Deep fry manual cooking modes you can select the "Cooking with baskets" additional function.

step	info/button	instructions
1a		Select Boil cooking mode.
1b		or select Deep fry cooking mode.
2		Press the "Cooking with baskets" button.
3		Press the button and select the desired cooking temperature.
4a		Press the button and select the desired cooking time.
4b		Alternatively, press the button and select the desired core temperature.
5		The "Load" prompt appears when you set a cooking time or core temperature. Confirm once you have placed the food in the baskets.

Manual mode

step	info/button	instructions
6		The baskets are lowered automatically.
7a		During cooking, you can raise the baskets at any time by pressing the "Cooking with baskets" button. The timer stops and does not restart until you have lowered the baskets once more.
7b		The baskets are automatically raised after the time has elapsed or the set core temperature is reached.

 In Boil with baskets mode you can select the additional functions PowerBoost™, Preheat, and Delta-T cooking.
In Deep fry with baskets mode you can select the Preheat additional function.

 Always wear heatproof clothing when you touch the baskets and the lifting arm in or over the hot pan.

Manual mode

Working with the core temperature probe

The core temperature sensor enables the cooking process to be controlled by measurement of the core temperature. The sensor also logs the HACCP data in the unit. It can be used in any manual cooking mode, but it is essential for Delta-T cooking.

Clean the core temperature probe before use and insert it into the thickest part of the food. You will find a detailed description of the optimum positioning of the core temperature probe in the application manual (which can be called up by pressing the "?" button).



Caution!

The core temperature sensor may be hot – Danger of burns! Only pick it up wearing heatproof clothing.



Caution!

When you set the core temperature probe, protect your arms and hands against the tip of the probe - Risk of injury.

step	info/button	instructions
1		Select a cooking mode, e.g. Boil.
2		Press the button and select the desired cooking temperature.

Manual mode

step	info/button	instructions
3		Press the button and select the desired core temperature. The timer is not working. A signal sounds when the selected core temperature is reached.

	<p>When the core temperature probe is not in use, put it back in the place provided on the cover as shown - Danger of damage. Do not allow the core temperature sensor to hang out of the pan – Danger of damage. Remove the core temperature sensor from the food before you remove the food from the pan - Danger of damage.</p>
---	--

	<p>If the core temperature probe is warmer than the core temperature set at the beginning of a cooking process (e.g. because it was in the frying oil during preheating), cool it down before placing it in the food. Make sure that it is dry when it comes into contact with oil - risk of burning!</p>
--	---

Programming/Save mode

With Programming/Save mode you can create your own cooking programs. You can copy the cooking processes from VarioCooking Control® mode to suit your individual needs, modify them and save them under a new name, or create your own manual programs with up to 12 steps.

Buttons in Programming/Save mode



Press the arrow buttons or turn the central dial to select a program.



Program selection window



New program



Copy program



Change program



Image view



List view



MyDisplay (see MyVCC - MyDisplay section)



Delete program

Programming/Save mode



Info button: Displays program details in the selection window

Selection window when Info button is pressed



When you hold down the Info button, other information is called up or discarded in addition to the program name.



Image of the food for the program



Notes about the program



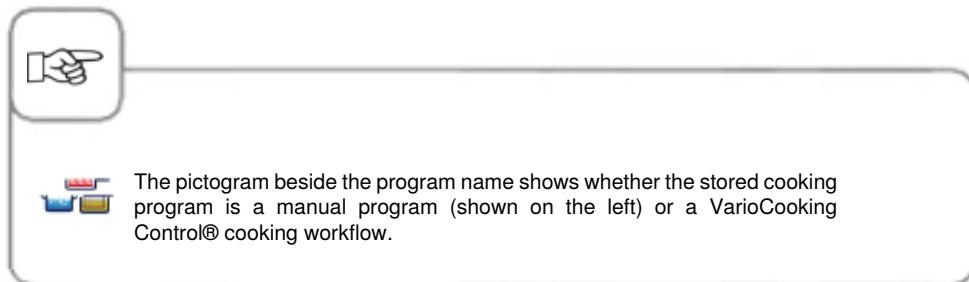
Image of the accessory for the program



Additional attributes can be selected



Group allocation (e.g. "Breakfast")



Programming/Save mode

View

In Programming/Save mode you can switch between the image view and the list view. In the image view, the representation of all the programs is reduced to a title image. If there is no image available, the title of the program appears as text in the image view.



Press the button to switch to the image view.



Press the arrow buttons or turn the central dial to page through the view.



Press the button to change the view from 20 to 16 images per page, for example.



Press the button to switch to the list view.



The last selected image always appears the next time the view is opened.

Programming/Save mode

Sort and filter function

By default, the list view is sorted by program name in alphabetical order. The view can be changed using the sort and filter function.



Press the button and select a sort criterion.



Press the button and select a filter criterion.

The following sorting criteria are available:

- **Alphabetical:** The programmes are sorted in alphabetical order, no filter function (standard setting).
- **Change:** The saved programmes are displayed according to the latest changes.
- **Programme type:** The programmes are sorted by cooking mode, no filter function.
- **Ranking:** The programmes are sorted by the favourite setting, automatic filter function. The favourite status must be updated in the programme attributes beforehand.

The following filter criteria are available:

- **Programme:** All saved programmes are displayed (standard setting).
- **Group:** All saved groups are displayed, e.g. "Breakfast".
- **Manual:** All saved manual programmes are displayed.
- **VCC:** All saved VarioCooking Control® processes are displayed.

Programming/Save mode

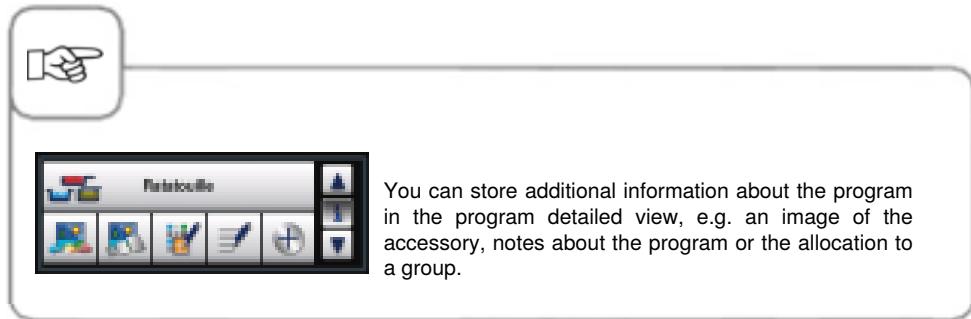
Programming/Save - VarioCooking Control® mode

Example: You save the cooking process Braise under the new name of "Beef pot roast" with individual settings, e.g. "Browning level light" and "Core temperature well done".

step	info/button	instructions
1		Press the "Program" button.
2		Press the button to create a new program.
3	Beef pot roast	Use the keyboard on the display to enter a program name.
4		Press the button to save the name.
5		Select the Meat product category.
6	Braise	Select a preparation method, e.g. Braise.
7		The Searing level and Core temperature cooking parameters may be changed individually.
8		Press the button to save the cooking workflow and open the selection window.

Programming/Save mode

step	info/button	instructions
9		Select an image for the food, for example, or exit the program detailed view by pressing the "Save" button.



The screenshot shows a software window with a toolbar at the top containing icons for file operations (New, Open, Save, Print, etc.) and a list of items below. A callout line points from a hand icon on the left towards the software window.

You can store additional information about the program in the program detailed view, e.g. an image of the accessory, notes about the program or the allocation to a group.

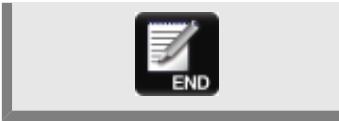
Programming/Save mode

Programming/Save - Manual mode

You can create a manual program with up to 12 steps to suit your precise requirements.

step	info/button	instructions
1		Press the "Program" button.
2		Press the button to create a new program.
3	Gnocchi	Use the keyboard on the display to enter a program name.
4		Press the button to save the name.
5		Select a manual cooking mode, e.g. Boil.
6		Set the required cooking parameters, such as cooking temperature and cooking time.
7		Press the "Save" button to store the step. The button for the selected manual cooking mode, e.g. Boil, starts to flash.

Programming/Save mode

step	info/button	instructions
8		After saving, press the flashing cooking mode button to select it again and add another step.
9		After saving, press the "Save End" button to exit the programming process.

	
	You can set an audible signal to sound at the end of each individual program step. To do this simply activate the buzzer button in the steps concerned.
	A preheating step can only be programmed in the first program step. You cannot combine the different cooking modes with one another in a manual program. It is only possible to switch from pan-fry to boil.

Programming/Save mode

Start / test program

step	info/button	instructions
1		Press the "Program" button.
2		Press the arrow buttons or turn the central dial to select a program.
3		Press the program name in the selection window or on the central dial to start or call up the program.
4		Press the Step symbol to test the individual steps of the program. The active step is highlighted in red.
5		Press the button to exit the program.

Programming/Save mode

Change program

step	info/button	instructions
1		Press the "Program" button.
2		Press the arrow buttons or turn the central dial to select a program.
3		Press the button to activate the change function. The view changes to the program detailed view.
4	Beef pot roast	Press the program name if you want to change the name.
5		Press the button to save the changed name.
6		Press the pictogram to open the program.
7		Press the Step symbol to select the program step to be changed. The active step is highlighted in red.

Programming/Save mode

step	info/button	instructions
8		Make your change, e.g. to the cooking time.
9		Press the "Save" button to store the changed step.
10		Press the "Save End" button to exit the programming process.

	
	Press the button to delete the displayed program step.
	Press the button to add a program step. The new program step is inserted after the displayed step.
	Press the button to change notes in the program attribute view.
	Press the button to select additional attributes, such as Favourites status.
	Press the button to exit change mode.

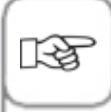
Programming/Save mode

Save while in operation

step	info/button	instructions
1		Press the "Program" button shown in the display footer while the unit is in operation.
2	Wiener schnitzel	Use the keyboard on the display to enter a program name.
3		Press the button to save the name.

Programming/Save mode

Delete program

step	info/button	instructions
1		Press the "Program" button.
2		Press the arrow buttons or turn the central dial to select a program.
3		Press the button twice to delete the program.
 		Press the Back button or another button to cancel deletion.

Delete all programs

It is only possible to delete all the programs under MyVCC (see the "MyVCC communication" section).

Programming/Save mode

Copy program

step	info/button	instructions
1		Press the "Program" button.
2		Press the arrow buttons or turn the central dial to select a program.
3		Press the button to copy the program.
4	Boned and rolled joints	Use the keyboard on the display to enter a program name.
5		Press the button to save the copied cooking workflow under the new name.

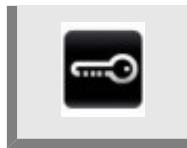
 If you don't change the program name, it will automatically be assigned a consecutive index.

Key lock

You can activate the key lock in order to clean the display.



The key lock for the display is activated by pressing the MyVCC key for 3 seconds and the button display will change into a key symbol.



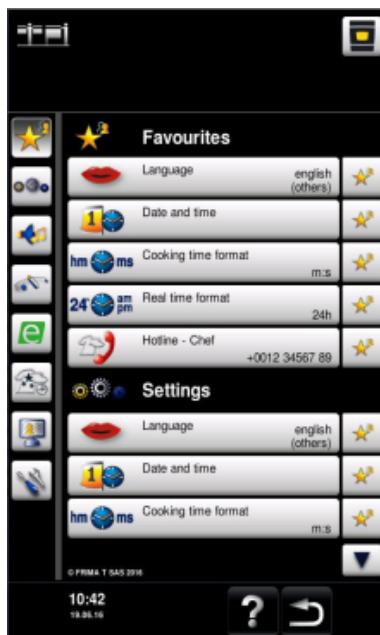
The key lock is deactivated by pressing the key for a further 3 seconds.

MyVCC appliance configuration

All the appliance's default settings (e.g. time, date, language etc.) can be changed under MyVCC.



Press the MyVCC button to open the overview display for your appliance's default settings. You can customise your appliance's settings to suit your requirements.



Explanation of pictograms:



Favourites (active when MyVCC is selected)



Settings



Acoustics



System management



MyEnergy



Expert setting



MyDisplay



Service

MyVCC - Favourites

You can manage your favourites in this menu item (e.g. language, cooking time format etc.).

step	info/button	instructions
1		Press the MyVCC button.
2		The Favourites menu item opens automatically.
3		Select for example the "Language" menu sub-item using the central dial.
4		Press the Star button on the right next to the "Language" menu sub-item.
5		The "Language" menu sub-item is now created as a favourite and can be selected in the "Favourites" menu item. Press the Star button to remove a favourite from the list at any time.

MyVCC - Settings



Press the **Settings** button to change for example the national language, time format, date and time, acoustics etc.

Language

step	info/button	instructions
1	A grey rectangular button with a black square icon containing a white 'M'.	Press the MyVCC button.
2	A grey rectangular button with a grey square icon containing a yellow 'M' and a blue 'C'.	Press the Settings button.
3	A grey rectangular button with a grey square icon containing a red speech bubble.	Press the Language button. Change the language by turning the central dial to the appropriate language and then press the dial.

Date and time

step	info/button	instructions
1	A grey rectangular button with a black square icon containing a white 'M'.	Press the MyVCC button.
2	A grey rectangular button with a grey square icon containing a yellow 'M' and a blue 'C'.	Press the Settings button.
3	A grey rectangular button with a grey square icon containing a small globe and a blue 'M'.	Press the Date and time button.

MyVCC - Settings

step	info/button	instructions
4		To set the date and time, click the date and time format fields (mm, dd, yyyy, HH, MM) and adjust using the central dial. Press the central dial to confirm the new setting.
5		Press the arrow button to open the main menu.

MyVCC - Settings

Time format

step	info/button	instructions
1		Press the MyVCC button.
2		Press the Settings button.

Cooking time format

	Press the Cooking time format button. The set cooking time is highlighted by the setting h:m or m:s. hm = Hours: Minutes ms = Minutes: seconds Pressure cooking (optional, not 112T/112L): Time is always displayed in hm (hours : minutes) Deep frying: Time is always displayed in ms (minutes : seconds) Meat Overnight Cooking and Braise: Time is always displayed in hm (hours : minutes)
---	--

Realtime format

	Press the Realtime format button . The set realtime format is highlighted at the bottom right of the button in 24h or am/pm. Click the button to toggle between these two realtime formats (date format is automatically converted).
---	---

MyVCC - Settings

The **Settings** menu item also includes other default settings such as display brightness, climate retention time etc.

To do so, follow the following steps:

step	info/button	instructions
1		Press the MyVCC button.
2		Press the Settings button.

Temperature unit



Press the **Temperature unit** button to select between Celsius or Fahrenheit.
Press the central dial to confirm your selection.

Display brightness



Press the **Display brightness** button and adjust the brightness in several levels using the central dial.

MyVCC - Acoustics

You can customise the acoustic signals (type, volume, duration etc.) of the appliance according to your wishes.

step	info/button	instructions
1		Press the MyVCC button.
2		Press the Acoustics button.

The following settings can be changed:

Master volume



Press the **Master volume** button and adjust the master volume (0 % – 100 %) using the central dial.

Keypad sound



Press the **Keypad sound** button and adjust the keypad sound (to on or off) using the central dial.

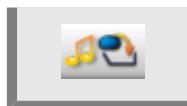
Keypad sound volume



Press the **Keypad sound volume** button and adjust the volume of the keypad sound (0% - 100%) using the central dial.

MyVCC - Acoustics

Loading/action request



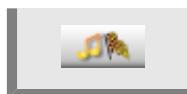
Press the **Loading/action request** button and customise the melody, volume, sound length and interval for the loading or action request.

Programme step end



Press the **Program step end** button and customise the melody, volume, sound length and interval for the end of a program step.

End of cooking time



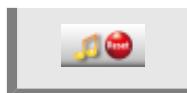
Press the **End of cooking time** button and customise the melody, volume, sound length and interval for the end of cooking time.

Process interruption/error found



Press the **Process interruption/error found** button and customise the melody, volume, sound length and interval for process interruption/error found.

Acoustics factory setting

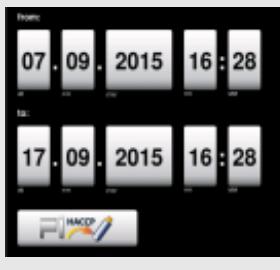


Press the **Acoustics factory setting** button and reset all settings for sound, melody, volume, sound length and interval back to the default factory settings.

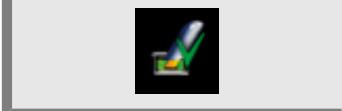
MyVCC - System Management

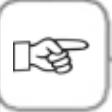
The HACCP process data is stored for a period of 10 days and can be output via the unit's USB port as required.

Download HACCP data

step	info/button	instructions
1a		Model 112, 211, 311: Insert the USB stick into the port beneath the control panel.
1b		Model 112T/112L: Insert the USB stick into the port on the front side of the control console.
2		Press the MyVCC button.
3		Press the System management button.
4		Press the HACCP data download button.
5		Click the first date/time field and set the start date you require for data using the central dial. Press the second date / time field and use the dial to set the date on which you want the data to end.

MyVCC - System Management

step	info/button	instructions
6		Press the button to start the download. A check mark appears next to the USB stick once the download has finished.
7		The confirmation tick indicates that a function has been completed successfully. Only remove the USB stick once Confirm lights up.



The following data is logged:

- Batch no.
- Time
- Cooking program name
- Pan temperature
- Core temperature
- Cover open/cover closed
- Change of cooking mode
- Energy optimisation system active/inactive

MyVCC - System Management

Download information data

step	info/button	instructions
1		Insert the USB stick into the interface under the control panel.
1b		Model 112T/112L: Insert the USB stick into the port on the front side of the control console.
2		Press the MyVCC button.
3		Press the System Management button.
4		Press the Download information data button.
5		Click the first date/time field and set the start date you require for data using the central dial. Click the second date/time field and set the end date you require for data using the central dial.
6		Press the button to start the download. A check mark appears next to the USB stick once the download has finished.

MyVCC - System Management



The USB icon lights up when a USB stick is detected. Data can now be imported, downloaded or permanently saved.



The "Confirm" check mark signalises that the function has been completed successfully. Only remove the USB stick once Confirm lights up.

MyVCC - System Management

Download service data

In the service level, you can access service data such as appliance model or software version status.

step	info/button	instructions
1		Insert the USB stick into the interface under the control panel.
1b		Model 112T/112L: Insert the USB stick into the port on the front side of the control console.
2		Press the MyVCC button.
3		Press the System management button.
4		Press the Download service data button. The service data is saved on the USB stick.
5		The confirmation tick indicates that a function has been completed successfully. Do not remove the USB stick until the confirmation lights up

MyVCC - System Management

Download program, upload program, delete all programs

step	info/button	instructions
1		Insert the USB stick into the interface under the control panel.
1b		Model 112T/112L: Insert the USB stick into the port on the front side of the control console.
2		Press the MyVCC button.
3		Press the System management button.

Download program



Press the **Download program** button. The cooking programs are saved on the USB stick.



To download cooking programs onto USB sticks, please note that a separate USB stick will be needed for each appliance.

Upload program



Press the **Upload program** button. The cooking programs are saved from the USB stick onto the appliance.

Delete all programs



Press the **Delete all programs** button twice to delete all the programs, processes and groups you have created from the programming mode.

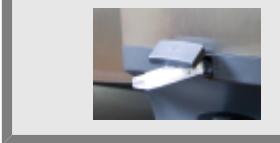


The "Confirm" check mark signalises that the function has been completed successfully. Only remove the USB stick once Confirm lights up.

MyVCC - System Management

You can create profiles in the **MyDisplay** menu. Here you can customise your appliance's user interface according to your requirements and save as a profile.

Download profile

step	info/button	instructions
1		Insert the USB stick into the interface under the control panel.
1b		Model 112T/112L: Insert the USB stick into the port on the front side of the control console.
2		Press the MyVCC button.
3		Press the System management button.
3		Press the Download profile button to load profiles from the appliance onto the USB stick.
5		The confirmation tick indicates that a function has been completed successfully. Only remove the USB stick once Confirm lights up.

MyVCC - System Management

Upload profile

step	info/button	instructions
1		Insert the USB stick into the interface under the control panel.
1b		Model 112T/112L: Insert the USB stick into the port on the front side of the control console.
2		Press the MyVCC button.
3		Press the System management button.
3		Press the Upload profile button to upload the profiles from the USB stick onto the appliance.
  The "Confirm" check mark signalises that the function has been completed successfully. Only remove the USB stick once Confirm lights up.		

MyVCC - System Management

Download images, upload images, delete images

You can manage your own food images in the programming mode using the integrated USB interface. The individual food images must be converted into a special file format before they can be used on the appliance. You can find a convenient solution for editing your images on the www.frima-online.com website. You can log in to MyFRIMA and use this function free-of-charge. Follow the MyFRIMA instructions on the manufacturer's homepage (www.frima-online.com). Then connect the USB stick with the saved images on your appliance and use the images function to save and delete your images as follows.

step	info/button	instructions
1a		Model 112, 211, 311: Insert the USB stick into the port beneath the control panel.
1b		Model 112T/112L: Insert the USB stick into the port on the front side of the control console.
2		Press the MyVCC button.
3		Press the System management button.

MyVCC - System Management

Download image



Press the **Image download** button and the user's own food images are saved from the appliance onto the USB stick.

Upload images

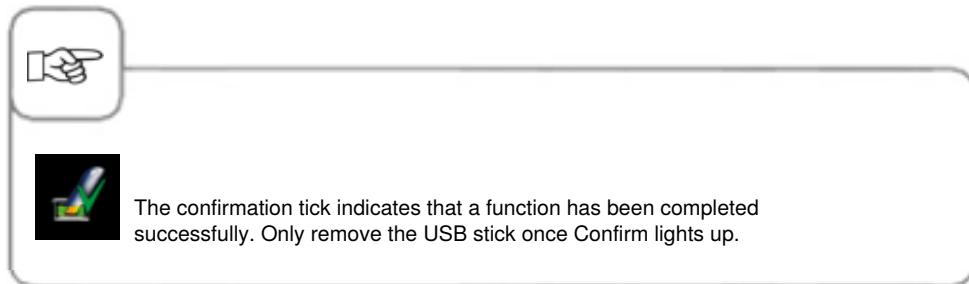


Press the **Image upload** button and save the images from the USB stick as food images in the programming mode.

Delete all own images



Press the **Delete all own images** button and delete all your food images in the programming mode.



The confirmation tick indicates that a function has been completed successfully. Only remove the USB stick once Confirm lights up.

MyVCC network settings

IP address

Configure the IP address here.

step	info/button	instructions
1		Press the MyVCC button.
2		Press the network settings button.
		Set and modify the IP address.
		Set and modify the IP gateway address.
		Set and modify the IP netmask.
		Activate or deactivate DHCP. Activation recommended for ConnectedCooking.
		Display the MAC address of your appliance.

MyVCC network settings

Advanced settings for ConnectedCooking

step	info/button	instructions
	 DNS 1 (bevorzugt)  DNS 2 (alternativ)	Server information DNS server information must be entered in conjunction with static IP addresses. Ask your network administrator for the information.
	 HTTP(S) Proxy Server  HTTP(S) Proxy Benutzer	Set and modify the information for a proxy server. Ask your network administrator for the information.



Once the settings have been applied, you must restart the appliance.

MyVCC ConnectedCooking



ConnectedCooking requires an internet connection. Use the “DHCP active” setting or ask your network administrator which settings you need to use.

Registering the appliance

step

info/button

instructions

1



Press the MyVCC button.

2



Press the ConnectedCooking button.

3



Activate ConnectedCooking by pressing the ConnectedCooking button.

4

Connected Cooking

Bitte geben Sie den Aktivierungscode
im Connected Cooking Portal ein oder
scannen Sie den QR-Code mit der
Connected Cooking App

PIN-CODE

014-343-373

QR-CODE



After a few seconds, the registration code will be shown.

Scan the QR code with the smart phone on which the ConnectedCooking app is installed or enter the 9-digit PIN in the web portal or the app.

The appliance has been registered successfully.

MyVCC ConnectedCooking

ConnectedCooking settings



The HACCP data is automatically saved in ConnectedCooking after the cooking process is complete.



The service data is automatically saved in Connected Cooking at regular intervals.



The appliance will automatically inform you if a newer software version is available and will allow the unit to run the software update directly.



The system time of the appliance is applied automatically. -> The time zone of the unit location must be set correctly in ConnectedCooking.

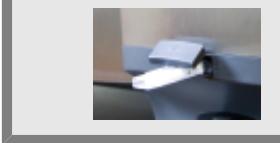


Authorised users can operate the unit remotely. Authorisations can be updated in the ConnectedCooking web portal.

MyVCC - System Management

You can create profiles in the **MyDisplay** menu. Here you can customise your appliance's user interface according to your requirements and save as a profile.

Download profile

step	info/button	instructions
1		Insert the USB stick into the interface under the control panel.
1b		Model 112T/112L: Insert the USB stick into the port on the front side of the control console.
2		Press the MyVCC button.
3		Press the System management button.
3		Press the Download profile button to load profiles from the appliance onto the USB stick.
5		The confirmation tick indicates that a function has been completed successfully. Only remove the USB stick once Confirm lights up.

MyVCC - System Management

Upload profile

step	info/button	instructions
1		Insert the USB stick into the interface under the control panel.
1b		Model 112T/112L: Insert the USB stick into the port on the front side of the control console.
2		Press the MyVCC button.
3		Press the System management button.
3		Press the Upload profile button to upload the profiles from the USB stick onto the appliance.
5		The confirmation tick indicates that a function has been completed successfully. Only remove the USB stick once Confirm lights up.

MySCC - System Management

A USB stick with a software version later than the one installed on the appliance requests an update.

Software update

step	info/button	instructions
1a		Model 112, 211, 311: Insert the USB stick into the port beneath the control panel.
1b		Model 112T/112L: Insert the USB stick into the port on the front side of the control console.
2		Press the MyVCC button.
3		On the top left of the display, a USB stick with the software on the USB stick will be displayed.
4		Press the System management button and scroll down to the Software Update button .
5		Press the Software update button to start the software update. Follow the instructions that appear on screen and do not disconnect the unit from the power supply.
6		A green tick on the top left of the display will confirm that the software update was successful.

MySCC - System Management



Always use the manufacturer's original USB sticks for the software update. Also make sure that the USB stick only contains the software and no other data.



(Model 112/112T/112L)

If your unit is connected to a network (optional Ethernet interface), you will automatically be notified that an update is available with a note on the "MyVCC" button.
When this note appears, follow the above-described process from step 2.



(Model 211/311)

If your unit is connected to a network (optional Ethernet interface), you will automatically be notified that an update is available with a note on the "MyVCC" button.
When this note appears, follow the above-described process from step 2.

MyVCC - MyEnergy

Automatic dimming

With the automatic dimming setting, the screen brightness is automatically reduced when not in use.

step	info/button	instructions
1		Press the MyVCC button.
2		Press the button for the MyEnergy menu item.
3		Press the Automatic dim button and adjust the screen dimming time in minutes (1 min. - 30 min.).

MyVCC - MyEnergy

Loading retention time

With this function, the retention time can be reduced for cooking processes in VarioCooking Control® by a maximum of 15 minutes after a loading request. The factory default duration is 10 minutes. The cooking process is cancelled automatically after the programmed time has expired if the racks have not been loaded.

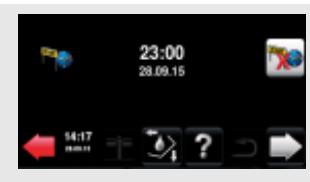
step	info/button	instructions
1		Press the MyVCC button.
2		Press the button for the MyEnergy menu item.
3		Press the Loading retention time button and set the retention time (2-15 min.).

MyVCC - Expert Settings

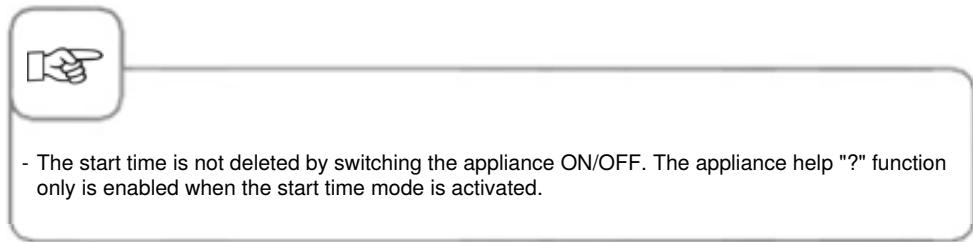
Pre-program start time

You can program your appliance to start automatically.

Attention! For hygienic reasons, it is not advisable to keep food stored in an unchilled or unheated cooking cabinet over a longer period!

step	info/button	instructions
1		Press the MyVCC button.
2		Press the Expert settings button.
3		Press the Start time preselection button and set the day and time you want the appliance to start.
4		Select a manual cooking mode, e.g. Boil, and select your settings.
5		The start time is now active. The display is dimmed. Only the start time and "interrupt start time" button are displayed prominently on the appliance display.

MyVCC - Expert Settings



Deactivate start time



To deactivate the start time, press and hold down the Cancel button for 2 seconds.

MyVCC - Expert Settings

VarioClose (for model 112L only)

If the appliance is placed on a high surface, the **VarioClose** cannot be activated. It enables the cover handle to be lowered for the cover to be subsequently closed manually.

step	info/button	instructions
1		Press the MyVCC button.
2		Press the Expert settings button.
3		Press the Activate VarioClose button if the cover is to be lowered after pressing the VarioClose button.
4		Press the Back button.
5		Press the Function buttons .
6		Press the VarioClose button to lower the cover.

MyVCC - MyDisplay

Configure your display and access rights using the **MyDisplay** function and save the created configurations as a **Profile**.

You can always access these configurations by selecting the relevant profile.

You can also limit the access to these profiles so that, for example, users can only access cooking processes that they have saved themselves.

Activate/change profile

step	info/button	instructions
1		Press the MyVCC button.
2		Press the button to open the MyDisplay menu item.
3		Press the Activate profile button to change to the relevant profile view using the central dial. If you have already assigned a password to the profile, you will now be prompted to enter it.

MyVCC - MyDisplay



If there are more than one profile, you can access these directly from the start screen. To do this, press the arrow at the top right edge of the display.

Or alternatively press the bar at the top edge of the display. Once this starts to flash red, you can change between the various profiles using the central dial.



You can protect your profile from unauthorised access using a password. The protected profile can only be disabled by entering the password. Please ensure that you do not lose the password. Without the password, MyDisplay cannot be deactivated. In this case, please contact the Customer Service.

Upload profile



Press the **Profile upload** button to upload the profiles from the USB stick onto the appliance. Insert the USB stick before you press the button.

Download profile



Press the **Profile download** button to load profiles from the appliance onto the USB stick. Insert the USB stick before you press the button.

MyVCC - MyDisplay

Edit profile

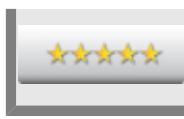


Press the **Edit profile** button to edit the profile.

You now have the possibility to make the following settings:



Press the **Name profile** button. You can now change the profile name.



Press the **Set password** button and then enter a password to protect your profile.



Press the **Order of priority** button and set the order of priority from 1 to 5 for this profile using the central dial.

The order of priority determines the hierarchical position of the profile in comparison to other profiles on your appliance.

5 has the highest priority and 1 the lowest priority. This means that profiles ranked from 1 to 4 are all subordinate to the profile ranked with 5.

As a result, you will not be prompted to enter the password despite a password protection if you want to change from a higher-ranking profile (e.g. rank 5) to a lower-ranked profile (e.g. rank 3).

However if you want to change from a lower-ranked profile into a high-ranked profile, you must always enter the password if the password protection is enabled.



Press the **Delete profile** button. The selected profile can now be deleted.



You can only configure the display and access rights from the administrator profile ("MyDisplayProfile"). This profile is set by default on the appliance and cannot be deleted. All other profiles can be deleted.

MyVCC - MyDisplay

You can also make the following settings to customise the profile according to your own requirements.

Start screen view



Manual modes:

Press the button to define whether manual modes should appear on the start screen for this profile.



Meat mode:

Press the button to define whether the meat mode should appear on the start screen for this profile.



Fish mode:

Press the button to define whether the fish mode should appear on the start screen for this profile.



Side dishes mode:

Press the button to define whether the side dishes mode should appear on the start screen for this profile.



Egg dishes mode:

Press the button to define whether the egg dishes mode should appear on the start screen for this profile.



Dairy foods and desserts mode:

Press the button to define whether the dairy foods and desserts mode should appear on the start screen for this profile.



Soups and sauces mode:

Press the button to define whether the soups and sauces mode should appear on the start screen for this profile.



Finishing mode:

Press the button to define whether the finishing mode should appear on the start screen for this profile.



Top 10:

Press the button to define whether the ten most frequently used applications of the ICC button should appear on the start screen for this profile.

MyVCC - MyDisplay



Programming mode:

Press the button to define whether the programming mode should appear on the start screen for this profile.

MyVCC



Hide all items except favourites:

Press the button to set that only the favourites may be selected in MyVCC.



Edit favourites for this profile:

Press the button to define which favourites should be saved in this profile with MyVCC.

Assignment of access rights



Image/list view:

Select here whether the programs are displayed as images or in a list in programming mode.



Toggle image/list view:

Here you can select whether you want to toggle between the image or list view for this profile in programming mode.



List view filter:

You can disable/enable the filter function for the list view for this profile in the programming mode.

**Create, edit and delete programs:**

Select here whether programs can be created, changed, deleted and hidden for this profile in the programming mode.

**Zoom factor:**

You can select the favourite for the zoom factor of the image view for this profile.

**Filter:**

Set the filter for the programming mode for this profile.

**Sort:**

With this option, you select the criteria with which the program list is sorted for this profile.

**Cooking parameter:**

With this option, you can select whether you want authorisation to edit the cooking parameters or if they should be read-only or if you want to hide them altogether.

MyVCC - MyDisplay

Additional function



Information button/help:
The information button and the help button are hidden.



Program group directory structure:
Press this button to display the directory structure of a program group.



Header text:
Save a name to display during an ideal cooking procedure (e.g. lunch).



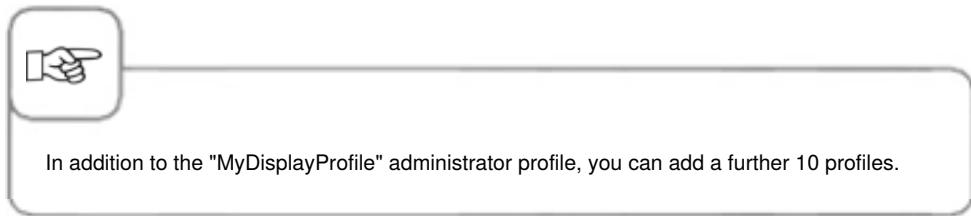
Choose whether the function button is to be displayed at the Start level.

MyVCC - MyDisplay

Add new profile



Press the **Add new profile** button to create a new profile.



MyVCC - MyDisplay - Example

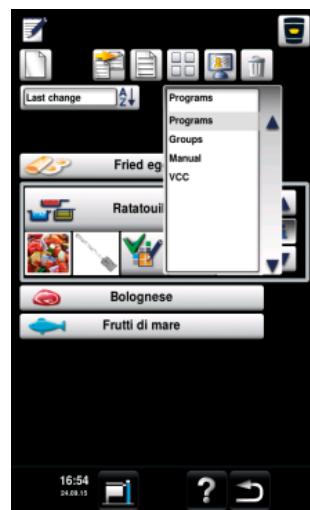
In the following example, we will show you how you can customise the design of your profiles with the help of MyDisplay.



Open the programming mode from the start screen.



Press the button to open the programming mode.



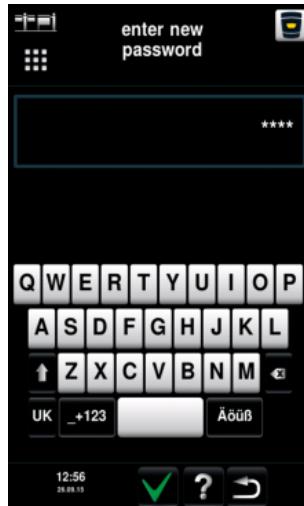
In the programming mode, you can access the groups from the filters.

Programs can be assigned to a group. You can then open a group to access all the assigned programs.

MyVCC - MyDisplay - Example



Press the button to create a new group.



Enter a name for your group. For example "Lunch time".

Confirm by enabling the green check mark.



Using the filter, return from the groups back to the programs.

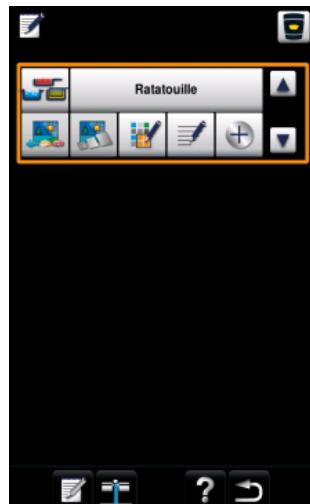
MyVCC - MyDisplay - Example



Use the central dial to scroll down to the program you want to edit.



Press the button to edit the program.



You can now customise the program.

MyVCC - MyDisplay - Example



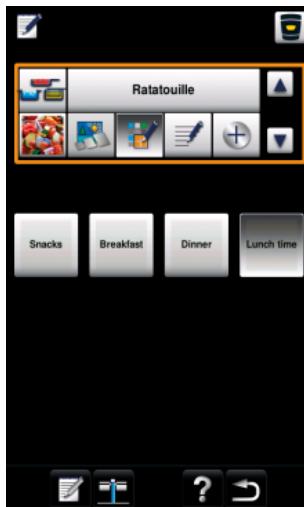
Press the button to save an image to the program.



Press the button to assign the program to a group.

Add the image you want.

MyVCC - MyDisplay - Example



Select your group. For example the "Lunch time" group.



Press the **Save** button twice.
Repeat this procedure for other programs.



Once you have created all your programs, you can then proceed to editing your profile.



Press the button to edit your profile.

MyVCC - MyDisplay - Example



Press the button to add a new profile.



Here you have an overview of your profiles.

The new added profile can now be edited.

MyVCC - MyDisplay - Example

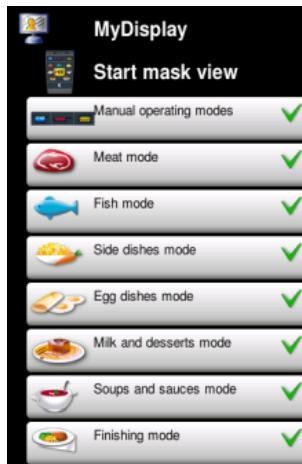


Change the name of your profile (e.g. in "Lunch crew") enter a password and give it a priority.

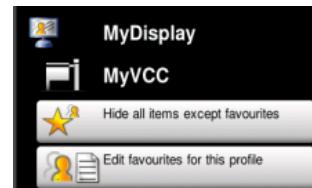
The order of priority determines the hierarchical position of the profile in comparison to other profiles on your appliance.

As a result, you will not be prompted to enter the password despite a password protection if you want to change from a higher-ranking profile to a lower-ranked profile.

However if you want to change from a lower-ranked profile to a high-ranked profile, you must always enter the password if the password protection is enabled.

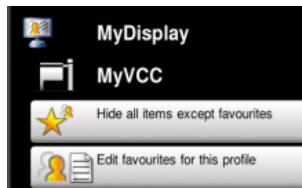
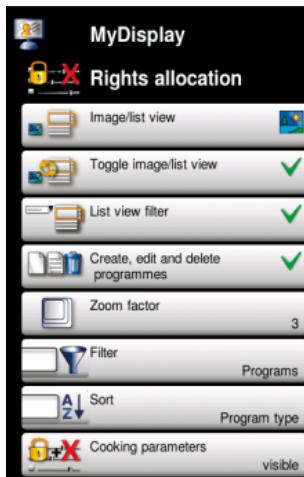


Tailor your start screen to suit your requirements. For example, deselect all menu items except the programming mode. The green check mark signalises that you have selected the menu item.



Select what can be set in this profile from MyVCC. For example that only favourites can be selected.

MyVCC - MyDisplay - Example



Then select the expert settings. For example, that only the information and help buttons are enabled with which you can access the online manual.

Here you can customise how your view is displayed in the programming mode.

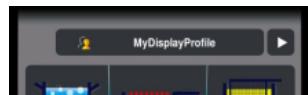
You can set for example:

- Image view
- Toggle between images/lists
- Disable filter
- Editing the programs
- Automatic zoom factor
- Pre-setting of filter on groups
- Automatic sorting
- Read-only but not write-only cooking parameters
- Read-only cockpit dialogue
- Read-only "Lunch crew" group

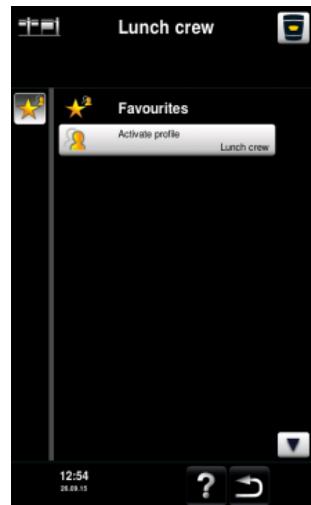
MyVCC - MyDisplay - Example



Press the button to open the start screen.



You can toggle between profiles by clicking the upper bar.



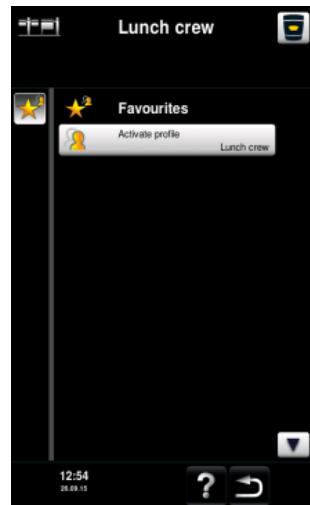
Now change to the new "Lunch crew" profile you have created.

MyVCC - MyDisplay - Example



This view should now appear on the screen. This was defined in the previous steps. The user can select between the applications displayed.

Press the button when you want to change the profile again.



You can return to the "MyDisplayProfile" again.



This is the end of the example.

Enter the password to return to the start screen.

MyVCC - Service

In the service level, you can access data such as the appliance model, software version status or the hotline telephone numbers.

step	info/button	instructions
1		Press the MyVCC button.
2		Press the button for the Service menu item.

Information on appliance type/software



Press the **Information on appliance model/software** button for information about the appliance model and the software version.

ChefLine



Press the **Hotline** button. Displays the telephone numbers of the technical customer service department and the culinary hotline.

Service hotline



Press the **Service hotline** button to display the service hotline.

MyVCC - Service

Unit status



Press the "Unit status" button and use the central dial to set the unit status.

OFF

Normal operation of the unit

Status colour: white

ON

Operation of the unit in which only the displays are visible (processes do not run and the unit components cannot be moved.)

Status colour: orange

DUMMY

Simulates normal operation of the unit (processes run without heating the unit, the unit components cannot be moved.)

Status colour: blue

REDUCED

Simulates normal operation of the unit (processes run without heating the unit, but the unit components can be moved.)

Status colour: red



The unit must be switched off and on again after a change in status before the change takes effect.



If the unit is not in normal mode, a blue, red or orange MyVCC button is displayed.

Cleaning

Regular cleaning will ensure that your VarioCooking Center® retains its value, is protected from corrosion, and continues to operate smoothly, allowing you to prepare your food hygienically.



Warning!

Wear the correct protective clothing, gloves, goggles and a mask.

The pan base may be hot. The cleaning water can heat up quickly - Danger of scalding!

Interim cleaning

The following cleaning tasks should be carried out after every time the unit is used.

Pan

Clean the pan, particularly in the corners and edges, after every cooking process using lukewarm water and a sponge. Remove any scale, grease, starch and protein layers from the unit and accessories. Corrosion can occur under these layers due to lack of air exposure. If necessary, use a fat-dissolving cleaning agent or diluted vinegar (**do not use acids**). Do not use sharp or pointed tools to clean the pan.



- Only use abrasive cleaning aids on the inside of the pan. All other surfaces are sensitive to scratches.
- Do not use steel wool to clean - risk of corrosion!
- Do not use high pressure cleaners for cleaning.
- Do not use hydrochloric acid, sulphurous or other oxygen-consuming substances to clean the unit and its accessories since this can damage the passive layer of the chrome nickel steel and discolour the unit or accessories.
- If necessary, boil a little dilute vinegar in the pan to remove limescale or discolouration ("rainbow colours" after boiling). Then drain off the vinegary water and rinse thoroughly with fresh water.
- Avoid salt deposits on stainless steel surfaces. When adding salt, dissolve it quickly by stirring. Remove residues by rinsing thoroughly with fresh water.

Cleaning

Pan valve

Clean the pan valve after using the unit by unscrewing the valve cover with the valve opened and thoroughly clean the opening. Also clean the valve cover and, in particular, the seal.



Avoid damaging the valve's threaded rod and seal (do not use sharp-edged tools).

Screw in the valve cover once more after cleaning.

Warning! If cleaned as described in the instructions, the seal should be replaced after no more than 1000 operating hours. If the seal is constantly exposed to oil or grease, the service life may be greatly reduced.

If the seal is damaged, it should be replaced immediately (part no. 20.00.992).

Core temperature probe

Clean the core temperature probe after every use with a soft sponge (do not use steel wool). If necessary, use a fat-dissolving cleaning agent (do not use acids).

Cover seal

Clean the cover seal regularly. Check, in particular, the bottom sealing area (channel between the sealing lips) as water can collect in it. Check that the cover seal is clean, particularly before pressure cooking (optional, not 112T). The cover seal can be pulled out without tools so that you can clean the guide rail behind it.

Drain channel, 112 model

Clean the drain channel on the back of the pan using the hand shower.

Cleaning

Basic cleaning

The following cleaning jobs should be carried out as required after use, but at least once a week.

Unit housing

Always lower the pan before rinsing the outer surfaces of the VarioCooking Center®. Make sure that you only pour the water into the unit from above.

If necessary, use a fat-dissolving cleaning agent (do not use acids).

Do not use high pressure cleaners.

VitroCeran (option; not 112T, 112L)

Clean the VitroCeran using commonly available cleaning agents for Ceran plates.

Control panel

Clean the control panel with a soft cloth. Do not use any scratchy or rough materials. Do not use abrasive or aggressive cleaning agents.

Steam nozzles 112 model

The steam nozzles (protective attachment over the opening to divert the steam to the inside of the cover) can be removed without using tools. You can then clean the opening beneath using the hand shower. Clean the steam nozzles using the hand shower or in the dishwasher. Remember to reattach the steam nozzles after cleaning so that you do not lose them. You cannot operate the unit without the steam nozzles.

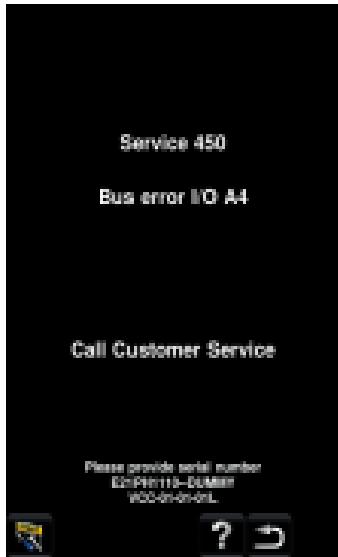
Pressure-cooking system (optional, not 112T, 112L)

Carry out a cleaning cycle on the pressure system once a week by filling the minimum quantity of water (112 : 2 litres; 211: 20 litres; 311: 30 litres) into the pre-cleaned pan and operating for 5 minutes in pressure mode.

Accessory

Remove any scale, grease, starch and protein layers from the unit and accessories. Corrosion can occur under these layers due to lack of air exposure.

Service reports



If faults occur on your unit, they are indicated on the display: Please make a note of the telephone number so that you can quickly make contact with your customer service department.

Faults that allow the unit to continue to be used can be suppressed by pressing the Back button.

Service report	Error	Effects and action
Service 100	Core temperature probe error	Cooking without a core temperature probe is possible Pressure cooking (optional, not 112T/112L) not possible Model 112/112T/112L: No restrictions in the right-hand pan Call customer service
Service 101	Core temperature probe error (R)	Cooking without a core temperature probe is possible Pressure cooking (optional, not 112T/112L) not possible No restrictions in the left-hand pan Call customer service

Service reports

Service report	Error	Effects and action
Service 110	Error in temperature measuring system B1	Roasting applications possible Model 112/112T/112L: No restrictions in the right-hand pan Call customer service
Service 111	Error in temperature measuring system B2	Roasting applications possible No restrictions in the left-hand pan Call customer service
Service 121,... 128	Error in temperature measuring system B4, ... B11	Call customer service
Service 200	Flow sensor	Please check the water inlet. Cooking without automatic water inlet possible
Service 201	Hot water flow sensor	Please check the hot water inlet. Cooking without automatic hot water inlet possible
Service 220+222	Error in the locking system	Model 112: No restrictions in the right-hand pan Call customer service
Service 221 + 223	Error in the locking system (R)	No restrictions in the left-hand pan Call customer service

Service reports

Service report	Error	Effects and action
Service 230	Error in the pan valve drive	Automatic pan valve defect Model 112: No restrictions in the right-hand pan Call customer service
Service 231	Error in the pan valve drive (R)	Automatic pan valve defect No restrictions in the left-hand pan Call customer service
Service 240 + 242	Error in AutoLift-system	Open left-hand cover and select AutoLift again. Do not close the cover manually during AutoLift operation.
Service 241 + 243	Error in AutoLift system (R)	Open right-hand cover and select AutoLift again. Do not close the cover manually during AutoLift operation.

Service reports

Service report	Error	Effects and action
Service 252	Error in the cover drive system	Call customer service
Service 260	Error in the pressure measurement system	Pressure cooking (optional, not 112T/112L) not possible. Model 112: No restrictions in the right-hand pan. Call customer service
Service 261	Error in the pressure measurement system (R)	Pressure cooking (optional, not 112T/112L) not possible No restrictions in the left-hand pan Call customer service
Service 262	Error in the pressure system	Error in pressure cooking Please check: - Bound food product? - Too little water? - Overfilling? - Steam nozzle contaminated? Otherwise: Call customer service
Service 263	Error in the pressure system (R)	Error in pressure cooking Please check: - Bound food product? - Too little water? - Overfilling? - Steam nozzle contaminated? Otherwise: Call customer service
Service 450	Bus error I/O A4	Call customer service
Service 460	Unit model not defined	Call customer service
Service 480.1 - 480.5	System error	No restrictions Call customer service

Before you call customer service

error	possible cause	Rectification
Water low: "Water tap symbol"	Water tap closed	Open the water tap
	Water intake filter on the unit is fouled	Check and clean the filter. To do this: - Close the water tap and unscrew the water supply line to the unit. - Remove the filter at the water intake and clean. - Insert the filter once more. Connect the water supply line and check for leaks.
Water leaking out of the bottom of the unit	The unit is not level	Align the unit with a spirit level (see installation instructions).
	Drain is blocked (blockages can occur if a lot of products containing a high proportion of fat are cooked or if the drain pipe was fitted with an insufficient fall).	Remove the drain (HT pipe) on the bottom of the unit and clean. Run the drain pipe as described in the installation instructions.

Before you call customer service

error	possible cause	Rectification
The unit does not appear to be working after switching on	External main switch was switched off.	Switch on at the main switch.
	Fuse has blown on the main distribution board	Check the fuses on the main distribution board
	The ambient temperature remained below 5 °C (41 °F) for too long after the unit was switched off.	Heat the unit to a temperature above 5 °C. The room temperature must be greater than 5 °C when operating the unit.

Domestic appliances

The following inspection tasks may be carried out by experienced technical personnel. Only use genuine spare parts from the unit manufacturer.

Replacing the cover seal model 112



The cover seal is pressed into a guide on the cover edge.

- Pull the old seal out of the sealing groove. (no tools are required for this.)
- Clean the sealing groove.
- Moisten the seal base with soapy water.
- Insert the new seal into the sealing groove, starting at each corner of the cover. The seal base must be inserted fully into the seating frame.

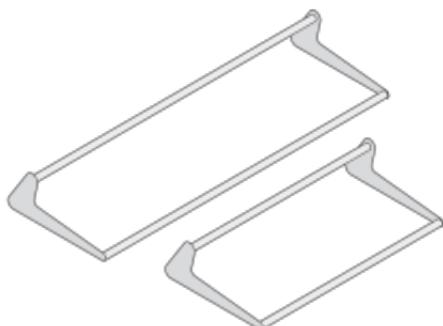
Replacing the pan valve seal



The annular pan valve seal is attached to the valve cover.

- Open the pan valve and unscrew the valve cover.
- Clean the sealing groove.
- Pull the old sealing ring out of the valve cover.
- Attach the new sealing ring.
- Screw on the valve cover.

Unit accessories



Arm for automatic raising/lowering mechanism

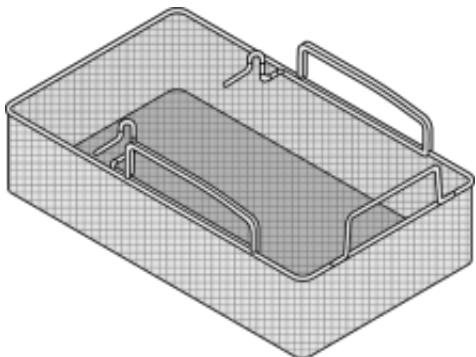
To boil and deep fry in baskets with AutoLift.

Model 112/112T: Part no. 24.00.973

Model 112L: Part no. 60.73.795

Model 211: Part no. 24.01.008

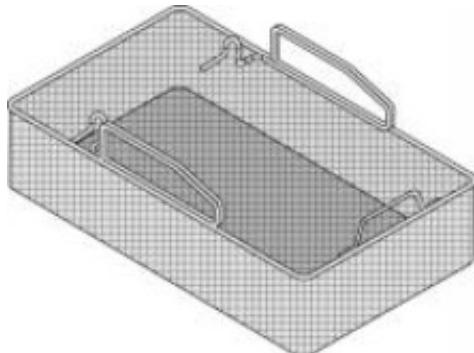
Model 311: Part no. 24.00.948



Deep-frying basket 112/112T

For deep frying in baskets with AutoLift.

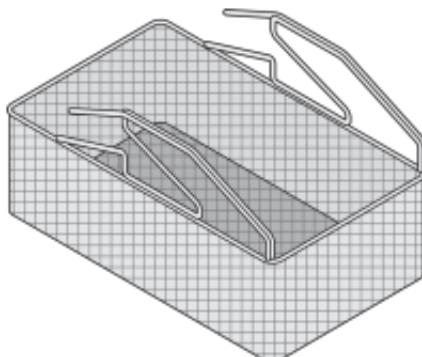
Model 112/112T: Part no. 24.00.972



Deep-frying basket 112L

For deep frying in baskets with AutoLift.

Model 112L: Part no. 60.73.684

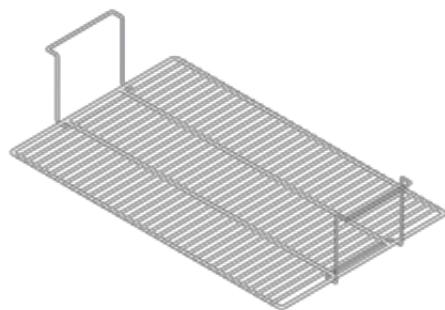


Deep-frying basket 211/311

For deep frying in baskets with AutoLift.

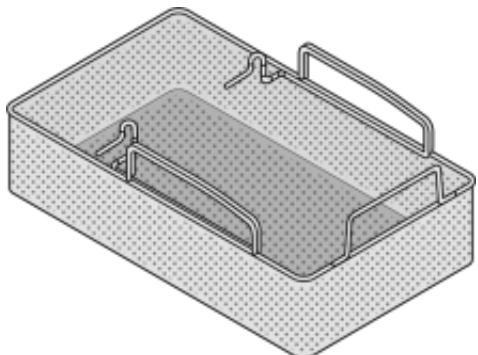
Model 211/311: Part no. 60.70.716

Unit accessories



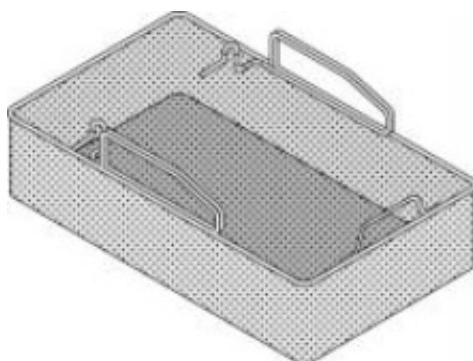
Basket insert 211/311

Acts as another level when boiling or deep frying in baskets with AutoLift.
Model 211/311: Part no. 60.70.733



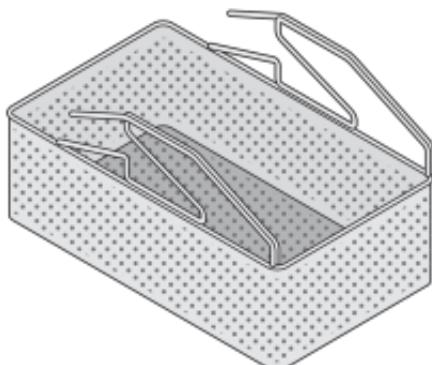
Boiling basket 112/112T

For boiling in baskets with AutoLift.
Model 112/112T: Part no. 60.70.752



Boiling basket 112L

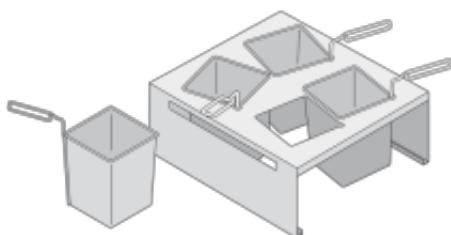
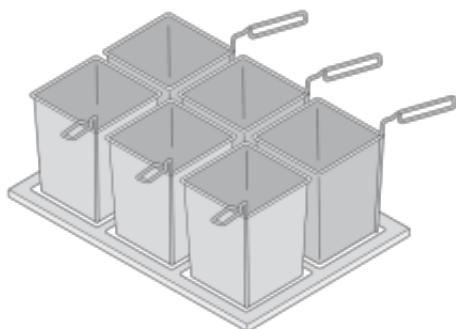
For boiling in baskets with AutoLift.
Model 112L: Part no. 60.73.680



Boiling basket 211/311

For boiling in baskets with AutoLift.
Model 211/311: Part no. 60.70.725

Unit accessories



Portion container with handle

6 portion containers, perforated, with frame, model 112/112T: Part no. 60.71.919

6 portion containers, perforated, with frame, model 112L: Part no. 60.73.707

Portion container with handle, perforated (2x): Part no. 60.72.067

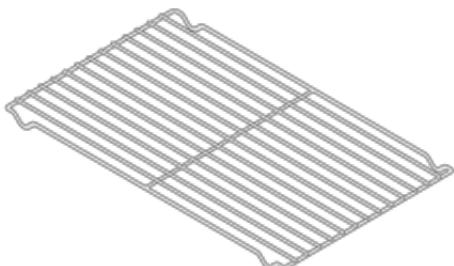
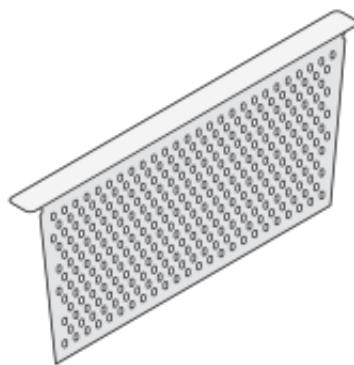
Portion container with handle and cover, non-perforated

(2 x): Part no. 60.72.066

Bain-marie for VitroCeran (optional, not 112T, 112L)

Attachment with 4 portion containers with handle and cover as well as one 2/3 GN container:

Part no. 60.71.918



Sieve

Holds back loose boiled products when you drain off the water.

Model 112/112T: Part no. 60.71.327

Model 112L: Part no. 60.73.706

Model 211: Part no. 60.71.761

Model 311: Part no. 60.72.034

Pan base grid

To avoid contact between roasts and the pan base.

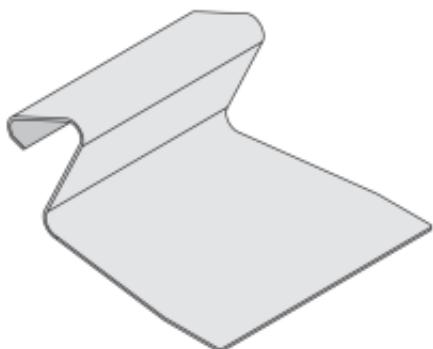
Model 112/112T: Part no. 60.70.787

Model 112L: Part no. 60.73.702

Model 211: per 2x Part no. 60.71.968

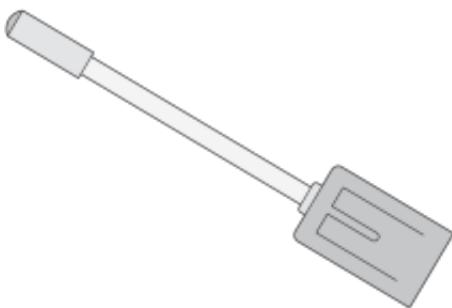
Model 311: per 3x Part no. 60.71.968

Unit accessories



Spatula

Part no. 60.71.643



Stirring spatula 211/311

For mixing and stirring food in the VarioCooking Center®.

Model 211/311: Part no. 60.72.131



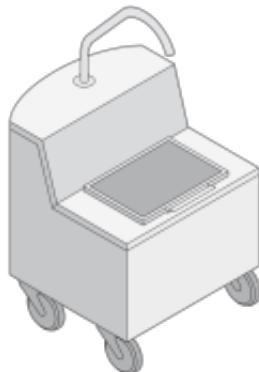
Scoop / perforated scoop

To simplify emptying of the pan for large quantities of food.

Scoop: Part no. 60.73.348

Perforated scoop: Part no. 60.73.586

Unit accessories



Oil cart

For filling the cooking pan and for storing and filtering the oil. With preheating to melt block fat or cooled oil. Extraction of hot oil possible.

Part no. 60.71.307



VarioMobil®

For the effortless and safe removal of food and for transporting in GN containers (GN containers are not supplied as standard).
Model 112/112T/112L: Part no. 60.70.771
Model 211/311: Part no. 60.70.107



Basket cart 211/311

For storing, transporting and drip-drying cooking baskets

Model 211/311: Part no. 60.70.108



UltraVent® condensation hood

Model 112: Part no. 60.70.804

Model 211: Part no. 60.70.806

Model 311: Part no. 60.70.929

FRIMA-T SAS

4 rue de la Charente
F-68271 Wittenheim
France
www.frima.fr



Product: Commercial Multifunctional Cooking appliance

Types: Varicooking Center MULTIFICIENCY®

VCC111, VCC112T, VCC112, VCC112L, VCC211, VCC311, VCC112+, VCC211+, VCC311+

BG Фирма FRIMA потвърждава, че тези продукти съответстват на следващите директиви на ЕС:

CZ Firma FRIMA prohlašuje, že výrobky jsou v souladu s následujicimi směrnicemi EU:

D Konformitätserklärung. FRIMA erklärt, dass diese Produkte mit den folgenden EU-Richtlinien übereinstimmen:

DK FRIMA erklaerer at disse produkter er i overensstemmelse med følgende EU-direktiver:

E FRIMA declara que estos productos son conformes con las siguientes Directivas Europeas:

EE FRIMA kinnitab, et antud tooted vastavad järgmistele EU normidele:

F FRIMA déclare que ces produits sont en conformité avec les directives de l'Union Européenne suivantes:

FIN FRIMA vakuuttaa, että nämä tuotteet täyttävät seuraavien EU direktiivien vaatimukset:

GB FRIMA declares that these products are in conformity with the following EU directives:

GR FRIMA δηλώνει ότι τα προϊόντα αυτά συμμορφώνονται προς τις οδηγίες της Ε.Ε.

H Mi, a FRIMA kijelentjük, hogy ezen termékek megfelelnek az Európai Unió következő irányelvénnek:

HR FRIMA izjavljuje da su ovi proizvodi sukladni slijedećim smjernicama EU:

I FRIMA dichiara che questi prodotti sono conformi alle seguenti Direttive della Comunità Europea:

LT FRIMA patvirtina, kad šie produktai atitinka žemiau išvardintas ES normas:

LV Firma FRIMA pazīno, ka izstrādājumi atbilst sekojošām ES normām:

NL FRIMA verklaart, dat deze producten in overeenstemming zijn met de volgende richtlijnen:

P A FRIMA declara que estes produtos estão em conformidade com as seguintes directivas EU:

PL Firma FRIMA oświadcza, że dane wyroby są zgodne z niniejszymi wytycznymi UE:

RO Societatea FRIMA declară că aceste produse sunt în conformitate cu următoarele directive ale Uniunii Europene:

RU Фирма FRIMA заявляет, что данные изделия отвечают следующим нормам ЕС:

S FRIMA försäkrar att dessa produkter är i överensstämmelse med följande EU-direktiv:

SER FRIMA izjavljuje da su ovi proizvodi u saglasnosti sa sledećim smernicama EU:

SI FRIMA izjavlja, da su ti izdelki v skladu z naslednjimi smernicami EU:

SK Firma FRIMA prehlasuje, že výrobky sú v súlade s nasledovnými smernicami EU:

TR FRIMA bu ürünlerin Avrupa Birliği' nin aşağıdaki Direktiflerine uygunluğunu onaylar:

Machinery Directive MD 2006/42/EU

- IEC 60335-1:2010 (Fifth Edition) incl. Corr. 1:2010 and Corr. 2:2011 + A1:2013 incl. 1:2014;
- EN 60335-1:2012;
- IEC 60335-2-36:2002 (Fifth Edition) + A1:2004 + A2:2008 in conjunction with IEC 60335-1:2010 (Fifth Edition) incl. Corr. 1:2010 and Corr. 2:2011 + A1:2013 incl. Corr. 1:2014;
- EN 60335-2-36:2002 (incl. Corr. 2007) + A1:2004 + A2:2008 + A11:2012 used in conjunction with EN 60335-1:2012;
- IEC 60335-2-37:2002 + A1:2008 + A2:2011;
- EN 60335-2-37:2002 (Fifth Edition) + A1:2004 + A2:2008;
- IEC 60335-2-39 (Fifth Edition): 2002 + A1:2004 + A2:2008;
- EN 60335-2-39:2003 (incl. Corr. 2007) + A1:2004 + A2:2008;
- IEC 60335-2-47: 2002 (Fourth Edition) + A1:2008;
- EN 60335-2-47:2003 + A1:2008 + A11:2012;
- PAH Requirements ZER 01.4-08)

Certified by Intertek Deutschland GmbH Testing and Certification Institute EU Identification No. 0905

Electro Magnetic Compatibility EMC 2014/30/EU

- EN 62233:2008;
- EN 55014-1:2006 + A1:2009 + A2: 2011; EN 55014-2:1997 + A1:2001 + A2: 2008;
- EN 55016-2-3:2006;
- EN 61000-3-11:2000; EN 61000-3-12:2011
- EN 61000-4-2:1995 + A1:1998 + A2:2001; EN 61000-4-3:2006 + A1:2008 + A2:2010; EN 61000-4-4:2004 + A1:2010;
- EN 61000-4-5:2006;EN 61000-4-6:2007; EN 61000-4-11:2004

Certified by Intertek Deutschland GmbH EMC-Lab which is accredited of the German accreditation Akkreditierungsstelle (DAkkS) Registration Number: D-PL-12085-01-01

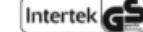
EN 1717: 2011-08 Protection against pollution of potable water in water installations and general requirements of devices to prevent pollution by backflow – certified by SVGW

RoHS (Restriction of certain Hazardous Substances) 2011/65/EU

In case of any not with us attuned modifications,
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Wittenheim, 14. January 2016

ppa. Markus Lingenheil Manager R & D



Intertek ETL SEMKO



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