

**RATIONAL**

# VarioCookingCenter®

## Application Manual



## Foreword

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Dear User,

With your decision to purchase a VarioCookingCenter<sup>®</sup>, you have made the right choice. The VarioCookingCenter<sup>®</sup> will not only reliably assist you with routine tasks such as checking and adjusting, it also provides you with cooking experience of cooking, pan-frying and deep-frying gathered over years – all at the push of a button. You choose the product you would like to prepare and select the result you would like from the VarioCookingCenter<sup>®</sup> – and then you have time for the essentials again.

The VarioCookingCenter<sup>®</sup> automatically detects the load size and the size of the products, and controls the temperatures according to your wishes. Permanent supervision of the cooking process is no longer necessary. Your VarioCookingCenter<sup>®</sup> gives you a signal when your desired result is ready or when you have to turn or load the food.

This Application Manual has been designed to give you ideas and help you to use your VarioCookingCenter<sup>®</sup>. The contents have been classified according to meat, fish, side dishes and vegetables, egg dishes, soups and sauces, dairy products and desserts as well as Finishing<sup>®</sup>. At the beginning of each chapter there is an overview showing the cooking processes contained with recommendations as to which products can ideally be prepared using which process. In addition, each section provides useful tips on how to use the accessories.

As an active VarioCookingCenter<sup>®</sup> user we would like to invite you to attend a day seminar at our [ConnectedCooking.com](http://ConnectedCooking.com). In a relaxed atmosphere, you can experience how you can make the best and most efficient use of the VarioCookingCenter<sup>®</sup> in your kitchen. Dates and locations as well as your personal invitation can be obtained through your dealer or directly from [www.connectedcooking.com](http://www.connectedcooking.com). Participation in the seminar is free of charge.

Members of "ConnectedCooking" also have access to a wide range of information and free downloads. Register now under [www.connectedcooking.com](http://www.connectedcooking.com). Membership is free.

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# Introduction

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Dear User,

With your decision to purchase a VarioCookingCenter® you have made the right choice. The VarioCookingCenter® will not only give your reliable assistance with routine tasks such as checking and readjusting, it also provides you with years and years of cooking experience of boiling, pan-frying and deep-frying - all at the push of a button. You choose the product you would like to prepare and select the result you would like from the VarioCookingCenter®, which then gives you time for the essentials again.

The VarioCookingCenter® automatically detects the load size and the size of the products, and regulates the temperatures according to your wishes. Constant supervision of the cooking process is no longer necessary. Your VarioCookingCenter® will give you a signal when your desired result has been achieved or when you have to turn or load the food.

This Application Manual has been designed to give you ideas and assist you in using your VarioCookingCenter®. The contents have been categorised according to meat, fish, side dishes and vegetables, egg dishes, soups and sauces, dairy foods and desserts as well as Finishing®. At the beginning of each chapter there is an overview showing the cooking processes with recommendations as to which products can ideally be prepared using which process. In addition, each section provides useful tips on how to use the accessories.

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## VarioCooking Control® mode

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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/cooking 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



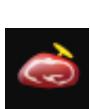
Lock lid prompt (option, not 112T, 112L)



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

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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

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## 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

# VarioCooking Control® mode

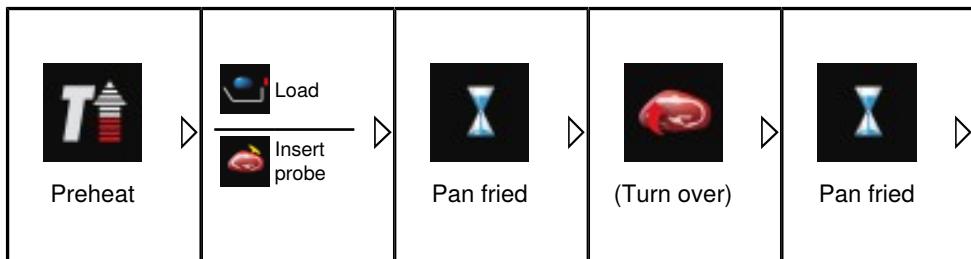
## Info button

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.

# Optimum positioning of the CT probe

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## General positioning

Always set the core temperature probe at the thickest point of the product. Make sure that the handle of the probe is touching the outside of the product.

## When used with products of different sizes in one load, e.g. pieces of meat of different sizes

Insert the core temperature probe into the smallest product. For cooking processes with a subsequent holding phase, such as "overnight boiling" or "overnight braising", you must also insert the probe into the smallest piece.

## For cooking processes without integrated holding phase

Simply use the "Continue with time" or "Move" options to finish cooking larger pieces to the required temperature. When the smallest piece has been cooked, a signal is sounded and the option key "Continue with time" or "Move" appears in the display. You then position the core temperature probe in the next largest product. This can be repeated as often as necessary.



In the case of large roasts, the core temperature probe must be inserted completely into the meat. The tip of the core temperature needle should be within the core of the food and the core temperature probe completely covered with the cooking liquid.



In the case of smaller pieces such as fish or meat, the core temperature probe must be inserted into the product up to the handle. Make sure the probe is in a central position, seen from the side.

## Optimum positioning of the CT probe



For liquids, such as sauces, soups or dairy products, the core temperature probe must be completely submersed in the product and covered. Please do not remove the core temperature probe during stirring or loading. When the lid is closed, please make sure that the core temperature probe remains in the product and is not pushed out of the food on account of lid movement.



When cooking potatoes, insert the core temperature probe in a medium-sized potato. The probe should be set lengthways if possible.



If the core temperature probe is not detected or recognised as being set incorrectly, the symbol for setting the core temperature probe appears in the display window with a question mark. In this case, re-set the core temperature probe and confirm this. If the button is not actuated, an emergency process runs or the process is cancelled to avoid over-cooking. In this case, the process has to be restarted.

# Meat

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## Braise

For all larger pieces of meat such as braised beef, leg of lamb, saddle of veal, sauerbraten, leg or shoulder of game, and turkey leg.

## Fry natural + breaded

For all quick-fry meat pieces e.g. rump steak, natural or breaded escalopes, cordon bleu, chicken breast, breast of Barbarie duck, loin of pork, chops, cubed steak, medaillons, kebabs and much more besides.

## Boil

Recommended for all larger pieces of meat e.g. pickled/salted such as ham, cured ham, as well as knuckle of pork, brisket, aitchbone, belly of pork or boiling fowl.

## Casserole / Stir fried

Suitable for meat, ragout and cutlets from a range of different types of meat, such as chicken in red wine/coq au vin, braised chicken legs, chicken supreme, Flemish style carbonade, boeuf bourguignon, beef roulades, blanket of veal and braised leg of rabbit. Also recommended for preparing beef stroganoff, Thai curries, strips of veal Zürich style, or cutlets of liver and game.

## Overnight boiling

You can even use your unit when you are not in the kitchen. For all larger pieces of meat that are typically prepared in liquid, such as aitchbone, brisket, pot au feu with beef, calf's head, smoked loin of pork and ham.

## Overnight braising

You can even use your unit when you are not in the kitchen. Products in the "overnight braising" process are extremely tender and succulent thanks to the long resting and holding phase. "Overnight braising" is suitable for all pieces of meat which are cooked in sauce, such as braised beef, sauerbraten, osso buco, beef roulades, leg of lamb, shoulder of veal, leg and shoulder of game, or whole turkey legs

## Overnight casserole

Use your unit for preparing ragouts even when you are not in the kitchen. Suitable for all types of ragouts made of meat such as e.g. goulash, veal ragout, beef roulades carbonade Flemish style, beef bourguignon as well as ragouts made of lamb, pork or game.

## Boil sausages

For heat or boil sausages such as veal sausage, black pudding, and other Austrian and German sausage specialities.

# Meat

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## **Sous Vide**

For gentle cooking of steaks, fillets, chicken breasts as well as leg of lamb, pork belly or roast beef in a vacuum. The correct minimum cooking time is automatically suggested to you by the cooking process. Select the size of the product on the display and enter your desired cooking temperature.

## **Steam**

For the steaming of chicken breasts, saddle of lamb, veal and beef fillet.

## **Deep fry**

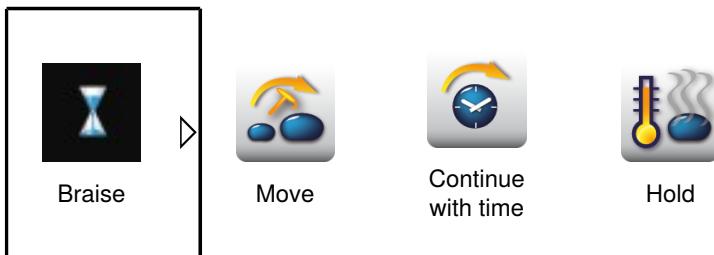
Suitable for deep-frying escalopes of poultry or pork, nuggets, baked chicken, meat croquettes, meatballs, chicken wings, spring rolls, cordon bleu and much more.

## **Confit**

Confit is juicy braising in oil which is very suited to poultry meat such as drumsticks and breast as well as steaks of all kinds.

## Braise

For all larger pieces of meat such as braised beef, leg of lamb, saddle of veal, sauerbraten, leg or shoulder of game, and turkey leg.



### Cooking parameters



You can choose between "without" and three searing levels.



Select e.g. "well done + soft" for braised beef or sauerbraten.

## Braise

Max. load / batch per pan	112/112T	112L	211	311
Shoulder of venison, roast wild boar, breast/shoulder of veal, leg/knuckle of lamb, osso bucco, rabbit, braised pork	6 kg	12 kg	45 kg	70 kg
<b>Accessories</b>	<b>Settings</b>			
rack	 <div style="display: flex; justify-content: space-around; align-items: center;"> <span>without</span> <span>high</span> </div>			
Colander	 <div style="display: flex; justify-content: space-around; align-items: center;"> <span>rare</span> <span>well done+tender</span> </div>			

Max. load / batch per pan	112/112T	112L	211	311
Braised beef, sauerbraten, turkey leg	6 kg	12 kg	45 kg	70 kg
<b>Accessories</b>		<b>Settings</b>		
rack				without
Colander				high
				rare
				well done+tender

## Braise

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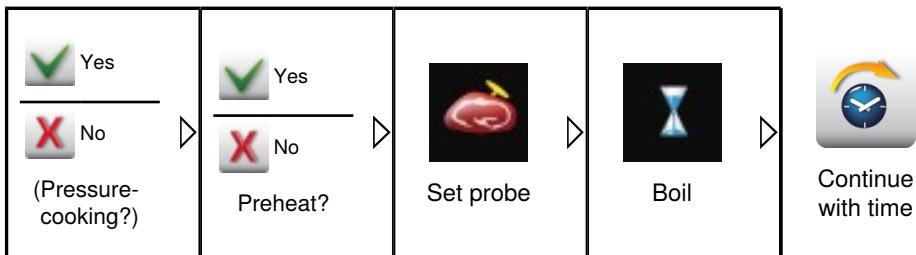
If you would like to continue braising, you can either set the time or keep the food at the desired core temperature. When differently sized pieces of meat are used, the core temperature probe can be inserted into the smaller piece first and then moved to the larger piece.

To drain the sauce, place the colander in front of the drain hole to strain the sauce when emptying the pan. The colander can be put in place at the start of cooking.

Do not thicken the sauce until towards the end of braising. Read the chapter "Soups and sauces" for more information on how to make sauces.

# Boil

Recommended for all larger pieces of meat e.g. pickled/salted such as ham, cured ham, as well as knuckle of pork, brisket, aitchbone, belly of pork or boiling fowl.

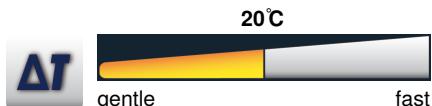


Move

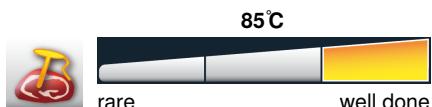


Hold

## Cooking parameters



With "gentle" you cook at very low temperatures. Thus there is very little weight loss.



Select "well done" for aitchbone or brisket, for example.

# Boil

Max. load / batch per pan	112/112T	112L	211	311
Brisket, aitchbone, calf's head, tongue	6 kg	12 kg	45 kg	70 kg
<b>Accessories</b>		<b>Settings</b>		
rack			gentle	fast
Colander			rare	well done

Max. load / batch per pan	112/112T	112L	211	311
Cured ham/ribs, pickled knuckle of pork, ham/rolled ham	6 kg	12 kg	45 kg	70 kg
<b>Accessories</b>		<b>Settings</b>		
rack			gentle	fast
Colander			rare	well done



If you want to continue boiling e.g. because different-sized pieces of meat are being cooked, you can either use the "Move" or the "Continue with time" key. During loading, make sure you insert the core temperature probe into the smallest piece of meat first. To ensure that the products are always covered with cooking liquid, they can be weighted down with a grid. Use the colander to drain the stock off, place it in front of the drain hole. The colander can be put in place at the start of cooking.

# Overnight braising

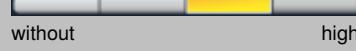
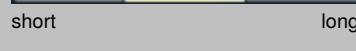
You can even use your unit when you are not in the kitchen. Products in the "overnight roasting" process are extremely tender and succulent thanks to the long resting and holding phase. "Overnight braising" is suitable for all pieces of meat which are cooked in sauce, such as braised beef, sauerbraten, osso buco, beef roulades, leg of lamb, shoulder of veal, leg and shoulder of game, or whole turkey legs



## Cooking parameters



## Overnight braising

Max. load / batch per pan	112/112T	112L	211	311
Braised beef, sauerbraten, shoulder of venison, wild boar roast	6 kg	12 kg	45 kg	70 kg
Osso bucco	2-3 kg	4-5 kg	20-25 kg	40-50 kg
<b>Accessories</b>		<b>Settings</b>		
Rack			red	white
Spatula			without	high
Colander			short	long
			rare	well done
Max. load / batch per pan	112/112T	112L	211	311
Whole turkey legs, braised pork, leg or shoulder of veal	6 kg	12 kg	45 kg	70 kg
<b>Accessories</b>		<b>Settings</b>		
Rack			red	white
Spatula			without	high
Colander			short	long
			rare	well done

## Overnight braising

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Different sized products can be cooked in a single load. Insert the core temperature probe into the smallest product.

To drain the sauce, place the colander in front of the drain hole to be able to strain the sauce when emptying the pan. The colander can be put in place at the start of cooking.

The cooking process automatically enters the holding and maturing phase after the selected cooking level has been reached. The cooking intelligence of the VarioCookingCenter® prevents any further cooking.

Please note that core temperatures are lower for overnight boiling than for short boiling. The recommended core temperatures will be displayed after you have selected the type of meat and the required cooking time.

Do not thicken the sauces until after the cooking process.

The process is not suitable for heating up ragouts. For this, use the meat in sauce process which can be found under Finishing® and Service.

## Overnight boiling

You can even use your unit when you are not in the kitchen. Overnight boiling is suitable for all larger pieces of meat that are typically prepared in liquid, such as aitchbone, brisket, cured ham, ham and boiling sausage.



## Cooking parameters



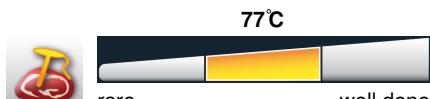
Select "red" for beef or lamb.



Select "white" for pork, poultry such as turkey, and marinated meat.



Set the period after which you would like to remove the cooked meat.



The recommended core temperature is displayed

## Overnight boiling

Max. load / batch per pan	112/112T	112L	211	311
Tongue, pot au feu with beef, brisket, aitchbone	6 kg	12 kg	45 kg	70 kg
<b>Accessories</b>		<b>Settings</b>		
Rack				red white
Colander				short long
				rare well done
Max. load / batch per pan	112/112T	112L	211	311
Ham, cured ham, pork hock	6 kg	12 kg	45 kg	70 kg
<b>Accessories</b>		<b>Settings</b>		
Rack				red white
Colander				short long
				rare well done

## Overnight boiling

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Different sized products can be cooked in a single load. Insert the core temperature probe into the smallest product.

The temperature is reduced in the automatic maturing and holding phase to prevent overcooking.

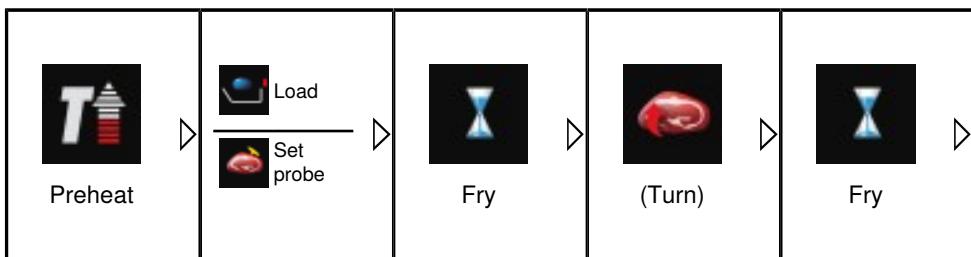
Please use the rack for optimum circulation of the cooking liquid. This ensures sufficient distance between the base and the meat. To ensure that the products are always covered with cooking liquid, they can be weighted down with a grid.

To drain the stock, place the colander in front of the drain hole to strain the sauce when emptying the pan. The colander can be put in place at the start of cooking.

Please note that core temperatures are lower for overnight boiling than for short boiling. The recommended core temperatures will be displayed after you have selected the type of meat and the required cooking time.

## Fry natural + breaded

For all quick-fry meat pieces e.g. rump steak, natural or breaded escalopes, cordon bleu, chicken breast, breast of Barbarie duck, loin of pork, chops, cubed steak, medaillons, kebabs and much more besides.



New load



(Continue  
with time)

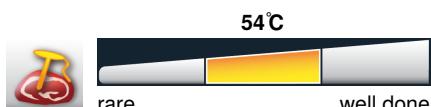
### Cooking parameters



Select "thick" for products more than 2 cm thick.



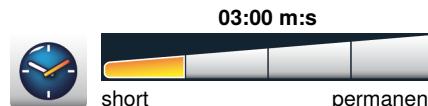
Select "light" for breaded or marinated products and "dark" for steaks, for example.



Select your desired cooking level e.g. "rare" for beef steak and "well done" for chicken breast.

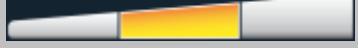


Select "thin" for products you cannot insert the core temperature probe into.



With thin products, set the time manually that you think you need from experience for the product. When permanent is chosen, the VarioCookingCenter® remains in operation until you switch it off.

## Fry natural + breaded

Max. load / batch per pan	112/112T	112L	211	311
Hamburgers, minute steaks, medaillons, paillards, escalopes	6-8 pc.	12-16 pc.	30 pc.	50 pc.
Sausage	20 pc.	40 pc.	80 pc.	120 pc.
<b>Accessories</b>				
Spatula				
<b>Settings</b>  thin  thick				
 light  dark				
 short  permanent				
Max. load / batch per pan	112/112T	112L	211	311
Fillet of steak, medaillons, entrecote, chop	8-12 pc.	12-24 pc.	30 pc.	50 pc.
Breast of Barbarie duck	6-8 pc.	16-20 pc.	20 pc.	35 pc.
<b>Accessories</b>				
Spatula				
<b>Settings</b>  thin  thick				
 light  dark				
 rare  well done				

## Fry natural + breaded

Max. load / batch per pan	112/112T	112L	211	311
Chicken breast, rissoles, chicken legs, pork loin steak, Basque style chicken	8-10 pc.	15-20 pc.	30 pc.	50 pc.
<b>Accessories</b> Spatula		<b>Settings</b>      		



When inserting the core temperature probe, make sure it is in the centre of the meat and is always inserted up to the shaft. This will prevent it slipping out during turning.

Food	Core temperature	Cooking time
Poultry	72 °C (well done)	approx. 12 - 15 min.
Mince	80 °C (well done)	approx. 15 - 18 min.
Steaks	52 °C (medium)	approx. 12 - 15 min.
Breast of duck	48 °C (rare)	approx. 18 - 20 min.

## Casserole / Stir fried

Suitable for ragout/casserole from a range of different types of meat, such as chicken in red wine/coq au vin, braised chicken legs, chicken supreme, Flemish style carbonade, boeuf bourguignon, beef roulades, blanket of veal and braised leg of rabbit. Also recommended for preparing beef stroganoff, Thai curries, strips of veal Zürich style, or cutlets of liver and game.



Continue with time



Hold

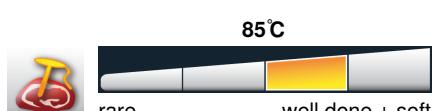
### Cooking parameters



Select "large" for ragout and goulash pieces.



You can choose between "without" and three searing levels.



Select "well done + soft" for goulash and heat poultry ragout to a core temperature of at least 70°C.



Select "small" for thin strips of meat or poultry.



Select the cooking time for the meat in sauce.

## **Casserole / Stir fried**

Max. load / batch per pan	112/112T	112L	211	311
Strips of veal Zürich style, beef stroganoff, filet tips in sauce, cutlets of game, poultry, liver	6 kg	12 kg	45 kg	70 kg
Max. searing load	1,5-2,5 kg	4-5 kg	8-12 kg	15-20 kg
Accessories	Settings			
Spatula	  <div style="display: flex; justify-content: space-around; align-items: center;"> <span>small</span> <span>large</span> </div>			
	  <div style="display: flex; justify-content: space-around; align-items: center;"> <span>without</span> <span>high</span> </div>			
	  <div style="display: flex; justify-content: space-around; align-items: center;"> <span>short</span> <span>long</span> </div>			

Max. load / batch per pan	112/112T	112L	211	311
Beef goulash, beef bourguignon, cream goulash of veal	6 kg	12 kg	45 kg	70 kg
Max. searing load	1,5-2,5 kg	4-5 kg	8-12 kg	15-20 kg
Accessories	Settings			
Spatula	  <div style="display: flex; justify-content: space-around; align-items: center;"> <span>small</span> <span>large</span> </div>			
	  <div style="display: flex; justify-content: space-around; align-items: center;"> <span>without</span> <span>high</span> </div>			
	  <div style="display: flex; justify-content: space-around; align-items: center;"> <span>rare</span> <span>well done + soft</span> </div>			

**note** For more hygienic safety, you can use the core temperature probe for poultry, for example.

## **Casserole / Stir fried**

Max. load / batch per pan	112/112T	112L	211	311
Beef roulades, Flemish style carbonade	6 kg	12 kg	45 kg	70 kg
Max. searing load	1,5-2,5 kg	4-5 kg	8-12 kg	15-20 kg
Accessories	Settings			
Spatula	  small <span style="float: right;">large</span>			
	  without <span style="float: right;">high</span>			
	  rare <span style="float: right;">well done + soft</span>			

**note** Select a core temperature of more than 95°C.

Max. load / batch per pan	112/112T	112L	211	311
Blanket of veal	6 kg	12 kg	45 kg	70 kg
Max. searing load	1,5-2,5 kg	4-5 kg	8-12 kg	15-20 kg
<b>Accessories</b>				
Spatula			small	large
			without	high
			rare	well done + soft

## Casserole / Stir fried

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Only add a little oil to the pan for frying. After loading the meat, allow it to fry on one side for one or two minutes before turning it over, in order to achieve particularly intensive and even browning. You can use the VarioDose for deglazing and filling.

You can skip searing if you select "without" on the display, then you can add sauce and meat directly to the pan. The process is not suitable for heating up cutlets or ragout. For this, use the meat in sauce process which can be found under Finishing® and Service.

The option pressure-cooking speeds up the cooking process by up to 30% (only possible for units with pressure option).

## Overnight casserole

Use your unit for preparing ragouts even when you are not in the kitchen. Suitable for all types of ragouts made of meat such as e.g. goulash, veal ragout, beef roulades carbonade Flemish style, beef bourguignon as well as ragouts made of lamb, pork or game.



## Cooking parameters



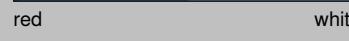
Select meat type "red" for beef or lamb.



Choose the meat type "white" for pork, poultry and marinated game.



You can choose between "without" and three searing levels.

Max. load / batch per pan	112/112T	112L	211	311
Veal ragout, Flemish style carbonade, roulades	6 kg	12 kg	45 kg	70 kg
Max. searing load	1,5-2,5 kg	4-5 kg	8-12 kg	15-20 kg
<b>Accessories</b>				
Spatula	  <div style="display: flex; justify-content: space-around; align-items: center;"> <span>red</span> <span>white</span> </div>   <div style="display: flex; justify-content: space-around; align-items: center;"> <span>without</span> <span>high</span> </div>			
<b>note</b>	Cover the ragout with sufficient sauce before you close the lid.			

# Overnight casserole

Max. load / batch per pan	112/112T	112L	211	311
Beef goulash, beef bourguignon, lamb	6 kg	12 kg	45 kg	70 kg
Max. searing load	1,5-2,5 kg	4-5 kg	8-12 kg	15-20 kg
Accessories	Settings			
Spatula	  red white			
	  without high			

**note** Cover the ragout with sufficient sauce before you close the lid.

Max. load / batch per pan	112/112T	112L	211	311
Beef stew	6 kg	12 kg	45 kg	70 kg
Accessories	Settings			
Spatula	  red white			
	  without high			

**note** Cover the ragout with sufficient sauce before you close the lid.

# Overnight casserole

Max. load / batch per pan	112/112T	112L	211	311
Blanket of veal	6 kg	12 kg	45 kg	70 kg
<b>Accessories</b>	<b>Settings</b>			
Spatula			red	white

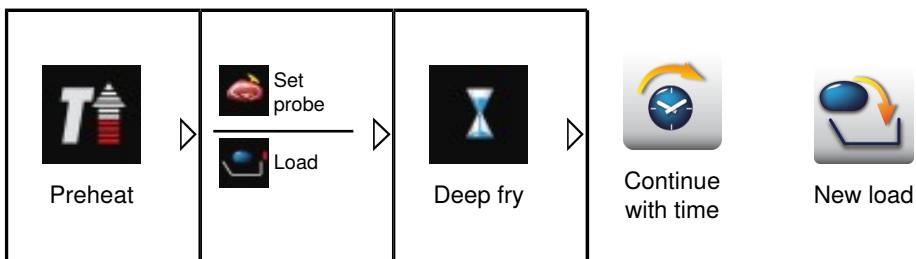
**note** Cover the ragout with sufficient sauce before you close the lid.



Empty and transport large quantities of goulash or ragout with the aid of VarioMobil® .  
Do not thicken the sauce to its final consistency until towards the end of braising.  
Use the colander for easy draining of the sauce, then remove the pieces of meat.  
Select the cooking process "without" searing, then you can prepare a blanket overnight.  
We recommend pre-heating the water or stock if the maximum load size is used.

## Deep fry

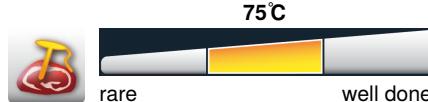
Suitable for deep-frying escalopes of poultry or pork, nuggets, baked chicken, meat croquettes, meatballs, chicken wings, spring rolls, cordon bleu and much more.



## Cooking parameters



Select "with" deep-frying baskets and you will make loading and unloading easier.



Select your desired cooking level. You require a temperature above 70°C for poultry.



Work "without" core temperature probe when your products are frozen or are too small, like nuggets.



Select the deep-frying time.

# Deep fry

Max. load / batch per pan	112/112T	112L	211	311
Escalopes, cordon bleu (à 180 g)	6-8 pc.	12-15 pc.	26-30 pc.	40-45 pc.
<b>Accessories</b>		<b>Settings</b>		
Deep-frying basket				without      with
				without      with
				short      long
Max. load / batch per pan	112/112T	112L	211	311
Baked chicken	2 kg	4 kg	8 kg	12 kg
<b>Accessories</b>		<b>Settings</b>		
Deep-frying basket				without      with
				without      with
				rare      well done
<b>note</b>	The easiest place to position a core temperature probe is in the breast. Select a core temperature of more than 80°C.			

# Deep fry

Max. load / batch per pan	112/112T	112L	211	311
Poultry nuggets, meat croquettes, meatballs	1,5-2 kg	2-3 kg	4-5 kg	6-8 kg
<b>Accessories</b>		<b>Settings</b>		
Deep-frying basket			without	with



## Warning!

*Do not use the hand shower when working with hot oil!*



If you work without the deep-frying baskets you increase the load volume by up to 50%.

## Deep fry

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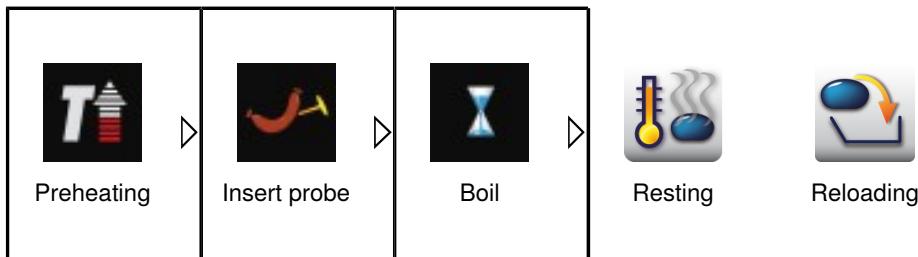
Use the oil cart for the easy filling and emptying of the rack. This allows you to pump oil conveniently into the rack, and after frying you can simply pour it back into the oil cart safely. At the same time, the oil has been filtered and is suitable for long storage in the dark. The oil cart has been designed for pumping hot oil up to a temperature of 180°C. Vegetable fat can be melted in the oil cart.

The oil cart makes you highly flexible in using your VarioCookingCenter®. You can change between boiling, frying and deep-frying applications as you need them in the kitchen. Filling with 45 litres of oil including heating up to deep-frying temperature takes only 10 minutes. Please note the warnings for models which have a manually operated basin valve. Do not open the basin valve during deep-frying or when there is still oil in the basin. The automatic basin valve cannot be opened during deep-frying.

During deep-frying, the VarioDose cannot be used for adding water to the rack. After deep-frying has been completed, the oil must be completely poured out of the pan. Without the rack being raised completely, subsequent cooking processes cannot be started.

# Boil sausages

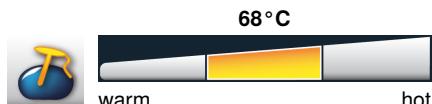
For boiling sausages such as veal sausage, black pudding, and other Austrian and German sausage specialities.



## Cooking parameters



Raw sausages are best boiled "without" the basket. We recommend the use of the basket for all other pre-boiled sausages that need heating to serving temperature.



The ideal setting for boiling sausages is already pre-set to 68 °C.

max. Load / batch per pan	112/112T	112L	211	311
All types of veal sausage, pork, raw sausage, black pudding, wieners (à 150 g)	20 pc.	60 pc.	200 pc.	300 pc.
Accessories	Settings			
			without	with
			warm	hot
max. Load / batch per pan	112/112T	112L	211	311
Firm boiling sausages, Morcilla Spanish blood sausage	20 pc.	60 pc.	200 pc.	300 pc.

## Boil sausages

### Accessories

### Settings



**note** For Morcilla sausage, select a core temperature of 92°C.

## Boil sausages

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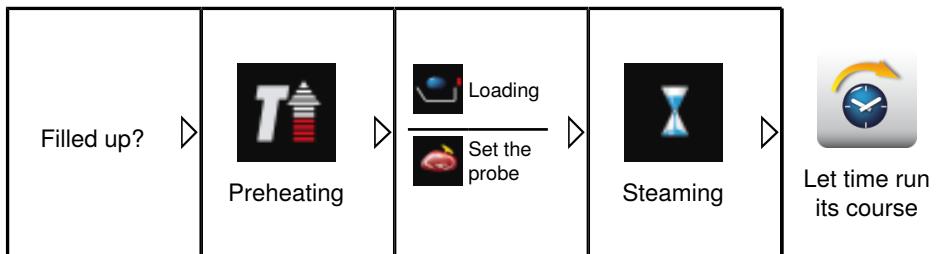


A constant water temperature prevents the sausage skins from bursting.

When "with" basket is selected, the sausages are automatically raised out of the water. The VarioCookingCenter® automatically fills the pan with the ideal amount of water and pre-heats to simmering temperature. When requested, place the basket containing the sausages into the arm for the automatic raising and lowering device. Insert the core temperature probe into a sausage. When you confirm the load, the basket is lowered into the water. When the core temperature has been reached, the basket automatically raises the sausages out of the water.

# Steam

For the steaming of chicken breasts, saddle of lamb, veal and beef fillet.

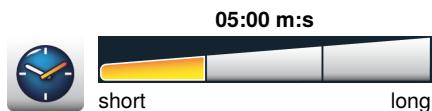


Reloading

## Cooking parameters



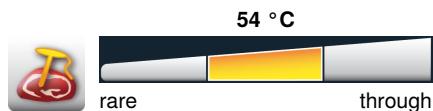
Select "thin" for products under 2 cm thickness.



Select the required steaming time.



Select "thick" for products above 2 cm thickness.



Use the core temperature probe for large or thick meat pieces and select your desired cooking level.

# Steam

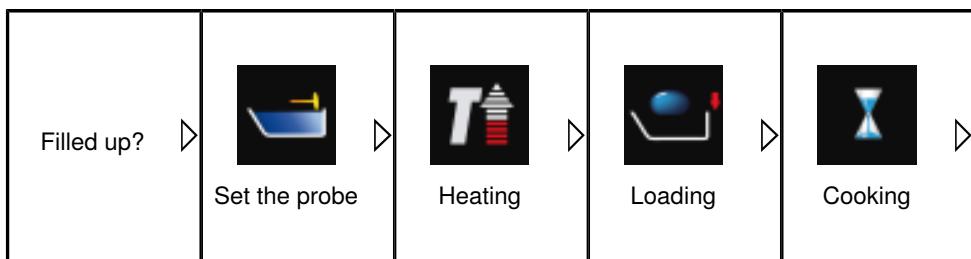
Loading amount per basin/ batch	112/112T	112L	211	311
Veal fillet, beef fillet whole	3-4 pc.	8-10 pc.	15-18 pc.	25-30 pc.
<b>Accessories</b>		<b>Settings</b>		
GN container 1/1 or 2/3 perforated			small	large
Rack			rare	through
Loading amount per basin/ batch	112/112T	112L	211	311
Chicken breasts	8-10 pc.	18-20 pc.	20 pc.	30 pc.
<b>Accessories</b>		<b>Settings</b>		
GN container 1/1 or 2/3 perforated			small	large
Rack			rare	through



Use the opportunity to give your fish a unique note with a flavoured background.

# Sous vide

For gentle cooking of steaks, fillets, chicken breasts as well as leg of lamb, pork belly or roast beef in a vacuum. The correct minimum cooking time is automatically suggested to you by the cooking process. Select the size of the product on the display and enter your desired cooking temperature.



Let time run  
its course

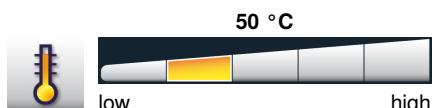


Resting

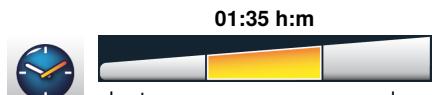
## Cooking parameters



Select "small" for beef fillet strips, chopped kidneys or quail breasts.



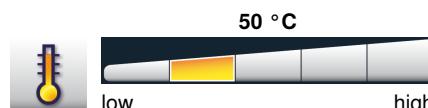
Determine the water temperature at which you would like to cook the vacuumed products.



Select your desired cooking time. The use of the core temperature probe in the product is not needed here!



Select "very large" for roast beef, whole duck or pork belly.



Determine the water temperature at which you would like to cook the vacuumed products.



Select your desired cooking time. The use of the core temperature probe in the product is not needed here!

# Sous vide

max. loading amount per basin/batch	112/112T	112L	211	311
Duck breast	15 pc.	30 pc.	50 pc.	75 pc.
<b>Accessories</b>	<b>Settings</b>			
Lower basin grille	 small  very large  low  high  short  long			
<b>note</b>	Duck breast approx. 110min./ 59 °C			

max. loading amount per basin/batch	112/112T	112L	211	311
Whole roast beef	4 kg	12 kg	40 kg	60 kg
<b>Accessories</b>	<b>Settings</b>			
Lower basin grille	 small   low   short  long			
<b>note</b>	Roast beef approx. rare: 50 °C; 3h english: 55 °C, 3h 10min medium: 60 °C, 3h 20min			

# Sous vide



Make sure that you have enough water in the basin so that all products are covered. You can additionally weigh down the products with a second basin grille.

Do not put any products in the basin before the preheating has completed, it distorts the end result.

There are a lot of different products with various cutting and portion possibilities. If you are using recipes from cooking books, keep to the times and temperatures given there.

An automated resting time begins automatically 5 minutes after the end of the cooking time selected by you.

If you are not using the products straight away, cool these down as quickly as possible. The cooking process is ideally suited to portioned products.

## Product calibre

<b>Calibre 1 very flat meat pieces</b>	<b>Calibre 2 small meat pieces</b>	<b>Calibre 3 medium-sized meat pieces</b>
Chicken breast fillet (inner fillet)	Entrecôte, rump steak	Saddle of lamb with bone
Saddle of rabbit	Pork steak	Pork cutlet
Pigeon breast 0-2 cm	Fillet of lamb saddle 2-4 cm	Double entrecôte 4-6 cm
<b>Calibre 4 thick meat pieces</b>	<b>Calibre 5 very thick meat pieces</b>	
Roast beef	Braising steak	
Saddle of veal	Knuckles, roast	
Saddle of pork 6-10 cm	Geese, ducks 10-20 cm	
	adjustable up to 24 h	



# Confit

max. loading amount per basin/batch	112/112T	112L	211	311
Steaks, medaillons, chicken breasts	10-15 pc.	20-30 pc.	30-40 pc.	60-70 pc.
<b>Accessories</b> rack		<b>Settings</b>		



## Warning!

*Do not use a hand shower when working with hot oil!*



Please note the warnings for models which have a manually operated basin valve. Do not open the basin valve during the confit process or when there is still oil in the basin. The automatic basin valve cannot be opened during the confit process.

During the confit process no water can be put into the basin with the VarioDose.

After the end of the confit process the oil must be completely tipped out of the basin. Without a complete lifting of the basin no subsequent cooking processes can be started.

Use only high quality oils such as olive oils. Flavour additionally with herbs and garlic. In this way the confited meat becomes an intensive flavour experience.

# Fish

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## Pan fry

For all types of fish that can be fried with or without skin, including marinated, filleted or whole fish e.g. fillet of salmon, fillet of trout, red snapper, red mullet

## Fry seafood

Suitable for all seafood such as prawns, scallops, lobster and crayfish. An individual frying time can be selected.

## Poach fish

For all fish fillets or whole fish that can be cooked in stock. Large fish or thick fillets can be poached perfectly using the core temperature probe. Fish or fillets which cannot have a core temperature probe inserted are poached using baskets and a time setting.

## Boil seafood

For boiling lobster, crab, mussels and more. Boiling is possible both with and without basket.

## Sous Vide

For the gentle cooking of prawns, scallops as well as whole fish or fillets in a vacuum bag.

## Steaming

For the aroma steaming of prawns, mussels and fish, both whole or filleted.

## Deep fried

For all fillets of fish, seafood or portions of fish that can be cooked in fat. Fish or fillets which cannot have a core temperature probe inserted are fried using baskets and a time setting.

## Confit

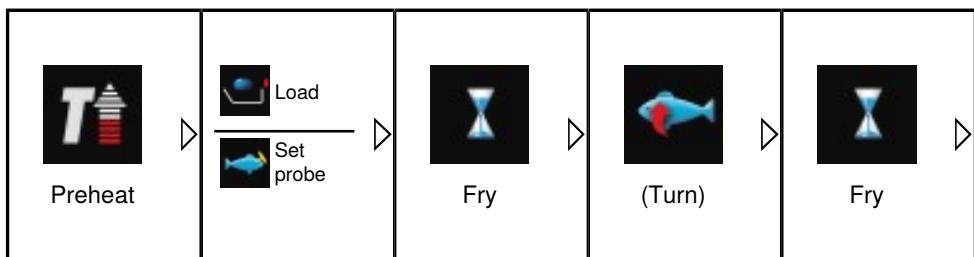
With confit you can prepare fish fillets or whole fish as well as various crustaceans in oil.

## Braise

For fish, crustaceans or mussels, braised in stock or sauce.

# Fry fish

For all types of fish that can be fried with or without skin, included marinated, as fillet or whole fish e.g. fillet of salmon, fillet of trout, red snapper, red mullet



(Continue with time)



New load

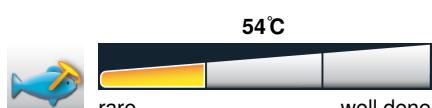
## Cooking parameters



Select "thick" for whole fish and fish fillet pieces over 2 cm thick.



Select "light" for very tender and sensitive products.



Select "rare" e.g. for tuna, pike-perch or salmon.



Select "thin" for fillets of Dover sole, trout or sardines.



Select "dark" for products which you would like to be well browned or would like to have a crispy skin.



Select the required frying time.

## Fry fish

Max. load / batch per pan	112/112T	112L	211	311
trout, Dover sole, red mullet, herring, sardines	10-12 pc.	20-25 pc.	30-35 pc.	40-50 pc.
<b>Accessories</b>	<b>Settings</b>			
Spatula			thin	thick
			light	dark
			short	permanent
Max. load / batch per pan	112/112T	112L	211	311
Salmon fillet, pike-perch fillet, cod, monk fish	12 pc.	20 pc.	30 pc.	50 pc.
<b>Accessories</b>	<b>Settings</b>			
Spatula			thin	thick
			light	dark
			rare	well done

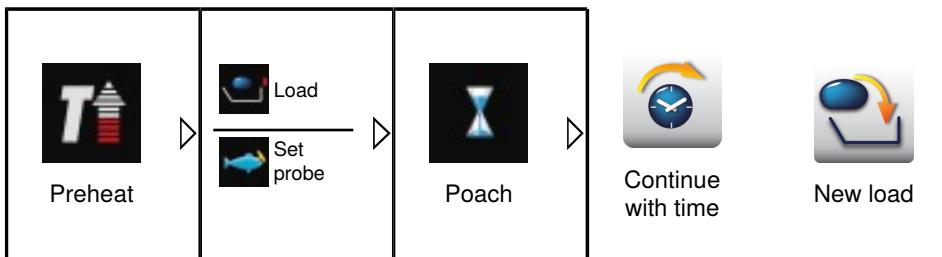
## Fry fish

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Food	Core temperature	Cooking time
80 g fish fillet	48 °C	approx. 8 - 10 min.
200 g fish fillet	48 °C	approx. 12 - 15 min.
Whole fish (e.g. sea bream)	48 °C	approx. 15 - 18 min.

## Poach fish

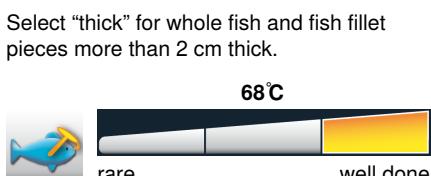
For all fish fillets or whole fish that can be cooked in stock. Large fish or thick fillets can be poached perfectly using the core temperature probe. Fish or fillets which cannot have a core temperature probe inserted are poached using baskets and a time setting.



### Cooking parameters



Select "thin" for small fish and fish fillet pieces less than 2 cm thick.



Select the required cooking level.



Select "thick" for whole fish and fish fillet pieces more than 2 cm thick.



Select the required cooking level.

## Poach fish

Max. loads / batch per pan	112/112T	112L	211	311
Whole trout, eels, pike fish roulades	6-10 pc.	12-15 pc.	10-20 pc.	30-40 pc.
<b>Accessories</b>		<b>Settings</b>		
				without <span style="float: right;">with</span>
				thin <span style="float: right;">thick</span>
				rare <span style="float: right;">well done</span>
Max. loads / batch per pan	112/112T	112L	211	311
Pike-perch, Dover sole, cod, trout, salmon trout, cubes ( up to 150 g)	8-10 pc.	14-16 pc.	20 pc.	30 pc.
<b>Accessories</b>		<b>Settings</b>		
Basket				without <span style="float: right;">with</span>
				thin <span style="float: right;">thick</span>
				short <span style="float: right;">long</span>

## Poach fish

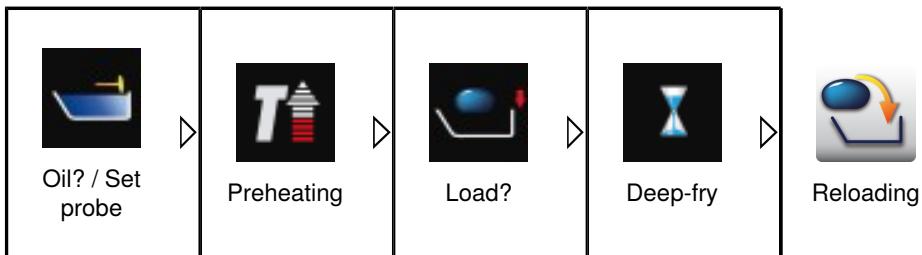
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If you poach without a basket, only fill the pan with enough liquid to allow the products to cook in sufficient stock.

## Deep-fry

For all fillets of fish, seafood or portions of fish that can be cooked in fat. Fish or fillets which cannot have a core temperature probe inserted are fried using baskets and a time setting.



Continue  
with time

### Cooking parameters



Select "with" deep-frying basket and make loading and unloading easier.



Select the deep-frying time

## Deep-fry

max. Load / batch per pan	112/112T	112L	211	311
Fish fingers, breaded calamari	1-1.5 kg	2-4 kg	5-6 kg	7.5-8 kg
<b>Accessories</b>	<b>Settings</b>			
Deep-frying basket			without	with
Basket insert 211/311			short	long
<b>note</b>	When the deep-frying baskets are not used, the maximum possible load size specified can be doubled.			

max. Load / batch per pan	112/112T	112L	211	311
Breaded fish fillets (à 180-200g), fish cordon bleu	8-10 pc.	12-16 pc.	8-16 pc.	8-16 pc.
<b>Accessories</b>	<b>Settings</b>			
Deep-frying basket			without	with
Basket insert 211/311			short	long
<b>note</b>	When the deep-frying baskets are not used, the maximum possible load size specified can be doubled.			

## Deep-fry

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### Caution!

*Do not use a hand shower when working with hot oil!*



Use the oil cart for the easy filling and emptying of the pan. This allows you to easily pump oil into the pan, and after deep-frying you can safely pour it back into the oil cart. At the same time, the oil has been filtered and is suitable for long storage in the dark. The oil cart is designed for pumping hot oil up to 180 °C. Vegetable fat can be melted in the oil cart.

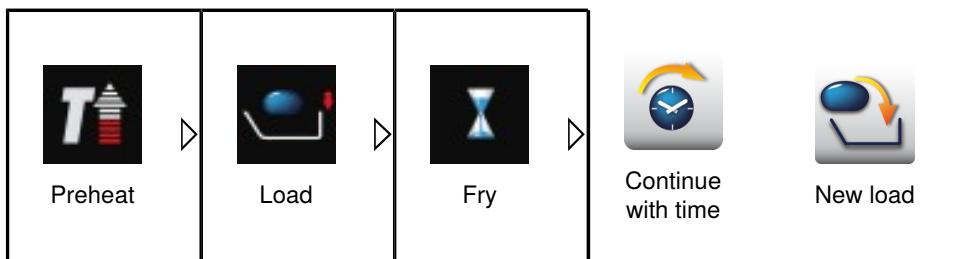
The oil cart gives you maximum flexibility in using your VarioCookingCenter®. You can change between boiling, frying and deep-frying applications as you need them in the kitchen.

Please note the warnings for models which have a manually operated pan valve. Do not open the pan valve during deep-frying or when there is still oil in the pan. The automatic pan valve cannot be opened during deep-frying.

During deep-frying, the VarioDose cannot be used for adding water to the pan. After deep-frying has been completed, the oil must be completely poured out of the pan. If the pan is not completely raised, no subsequent cooking processes can be started.

## Fry seafood

Suitable for all seafood such as prawns, scallops, lobster and crayfish. An individual frying time can be selected.



### Cooking parameters



Select the required searing time.



Select your personal frying time.

Max. load / batch per pan	112/112T	112L	211	311
1/2 lobster or crayfish in the shell,	4-6 pc.	8-15 pc.	15-20 pc.	30-40 pc.
<b>Accessories</b>	<b>Settings</b>			
Spatula	<p>A horizontal slider with a blue and yellow segment. The left end is labeled 'low' and the right end is labeled 'high'.</p> <p>A horizontal slider with a blue and yellow segment. The left end is labeled 'short' and the right end is labeled 'permanent'.</p>			

## Fry seafood

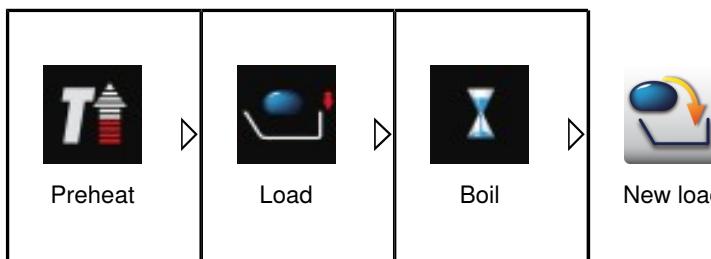
Max. load / batch per pan	112/112T	112L	211	311
Scallops, prawns	20-30 pc.	30-40 pc.	40-50 pc.	60-80 pc.
<b>Accessories</b>	<b>Settings</b>			
Spatula	  low   short  high permanent			



To fry several batches in succession, select the button "New load" at the end of the process.

# Boil seafood

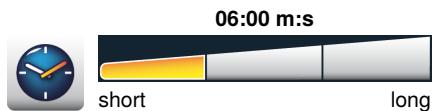
For boiling lobster, crab, mussels and more. Boiling is possible both with and without basket.



## Cooking parameters



Choose whether you want to work "without" or "with" basket.



Select "short" for boiling off shellfish and crustaceans. Select "long" for octopus.

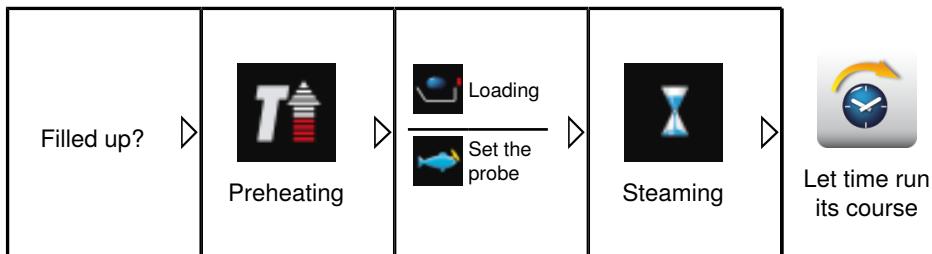
Max. load / batch per pan	112/112T	112L	211	311
Lobster and crayfish	4-6 pc.	6-8 pc.	12-16 pc.	32-40 pc.
Accessories	<b>Settings</b>			
Basket	<p>A horizontal slider with a blue icon of a basket on the left. The slider has two positions: 'without' on the left and 'with' on the right. The middle part of the slider is yellow.</p> <p>A horizontal slider with a blue clock icon on the left. The slider has two positions: 'short' on the left and 'long' on the right. The middle part of the slider is yellow.</p>			

## Boil seafood

Max. load / batch per pan	112/112T	112L	211	311
Mussels, clams	4 kg	8 kg	12 kg	20 kg
<b>Accessories</b>	<b>Settings</b>			
Colander	 without  short  with  long			
Max. load / batch per pan	112/112T	112L	211	311
Snails	4 kg	8 kg	12 kg	20 kg
<b>Accessories</b>	<b>Settings</b>			
Basket	 without  short  with  long			

## Steam

For the aroma steaming of prawns, mussels and fish: whole or fillets.



## Reloading

## Cooking parameters



thin



Select "thin" for products under 2 cm thickness.



short



Select the required steaming time.



thin



Select "thick" for products above 2 cm thickness.



### transparent



Use the core temperature probe for large or thick fish and select your desired cooking level.

# Steam

<b>Loading amount per basin/batch</b>	112/112T	112L	211	311
	10 pc.	20 pc.	30 pc.	60 pc.
<b>Accessories</b> GN container 1/1 or 2/3 perforated Rack	<b>Settings</b>	 thin  thick		
		 transparent  through		
<b>Loading amount per basin/batch</b>	112/112T	112L	211	311
	8-10 pc.	12-16 pc.	20 pc.	30 pc.
<b>Accessories</b> GN container 1/1 or 2/3 perforated Rack	<b>Settings</b>	 thin  thick		
		 transparent  through		
<b>Loading amount per basin/batch</b>	112/112T	112L	211	311
	8-15 pc.	15-25 pc.	30-40 pc.	50-60 pc.
<b>Accessories</b> GN container 1/1 or 2/3 perforated Rack	<b>Settings</b>	 thin  thick		
		 short  long		

## Steam

---



Use the opportunity to give your fish a unique note with a flavoured background.



# Sous vide

max. loading amount per basin/batch	112/112T	112L	211	311
Sole strips	2 kg	4 kg	8 kg	12 kg
<b>Accessories</b>				
Lower basin grille				
			thin	thick
			low	high
			short	long
<b>note</b> Sole strips approx.10 min./48 °C				

max. loading amount per basin/batch	112/112T	112L	211	311
Salmon fillet	20 pc.	40 pc.	60 pc.	100 pc.
<b>Accessories</b>				
Lower basin grille				
			thin	thick
			low	high
			short	long

## Sous vide

---



Make sure that you have enough water in the basin so that all products are covered. You can additionally weigh down the products with a second basin grille.

Do not put any products in the basin before the preheating has completed, it distorts the end result.

There are a lot of different products with various cutting and portion possibilities. If you are using recipes from cooking books, keep to the times and temperatures given there.

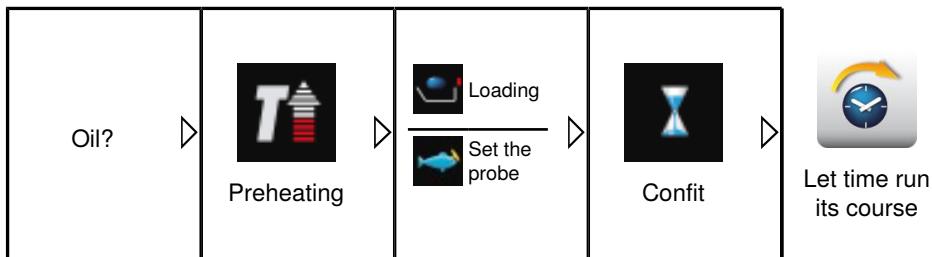
An automated resting time begins automatically 5 minutes after the end of the cooking time selected by you.

If you are not using the products straight away, cool these down as quickly as possible. The cooking process is ideally suited to portioned products.

Please remember that the individual flavours of the products is paramount in sous vide cooking. The cooking times are therefore deliberately long and the temperatures are to be low.

## Confit

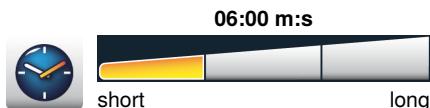
With confit you can prepare fish fillets or whole fish as well as various crustaceans in oil.



## Cooking parameters



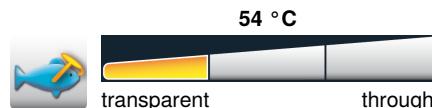
Select "thin" for products under 2 cm thickness.



Select the required confit time.



Select "thick" for whole fish or fillets above 2 cm thickness.



Select your desired cooking level.

## Confit

	112/112T	112L	211	311
<b>max. loading amount per basin/batch</b> Salmon, cod, monkfish fillets or whole fish such as gilt-head bream, seawolf	3-4 pc.	6-8 pc.	12-18 pc.	20-25 pc.
<b>Accessories</b> rack	<b>Settings</b>	 thin  transparent  thick		
<b>max. loading amount per basin/batch</b> Salmon, cod, monkfish fillets or whole fish such as gilt-head bream, seawolf	112/112T	112L	211	311
	6-10 pc.	10-20 pc.	20-30 pc.	50-60 pc.
<b>Accessories</b> rack	<b>Settings</b>	 thin  transparent  thick		
<b>max. loading amount per basin/batch</b> Prawns, mussels, fish strips or pieces, thin fillets such as sole, plaice	112/112T	112L	211	311
	1 - 1,5 kg	2,5 - 4 kg	5 kg	7,5 kg
<b>Accessories</b> rack, frying basket	<b>Settings</b>	 thin  short  thick		

## Confit

---



### Warning!

*Do not use a hand shower when working with hot oil!*



The low cooking temperatures are excellently suited to a very gentle preparation. Use only high quality oils such as olive oils. Flavour additionally with herbs such as thyme, rosemary, bay leaves or vanilla, lemon zest and garlic. In this way the confied fish becomes an intensive flavour experience.

Please note the warnings for models which have a manually operated basin valve. Do not open the basin valve during the confit process or when there is still oil in the basin. The automatic basin valve cannot be opened during the confit process.

During the confit process no water can be put into the basin with the VarioDose.

After the end of the confit process the oil must be completely tipped out of the basin. Without a complete lifting of the basin no subsequent cooking processes can be started.

# Braise

For fish, crustaceans or mussels, braised in stock or sauce.  
You can fry onions, vegetables or similar.



Continue  
with time



Resting

## Cooking parameters



You can choose between "without" and three searing levels.



10:00 m:s

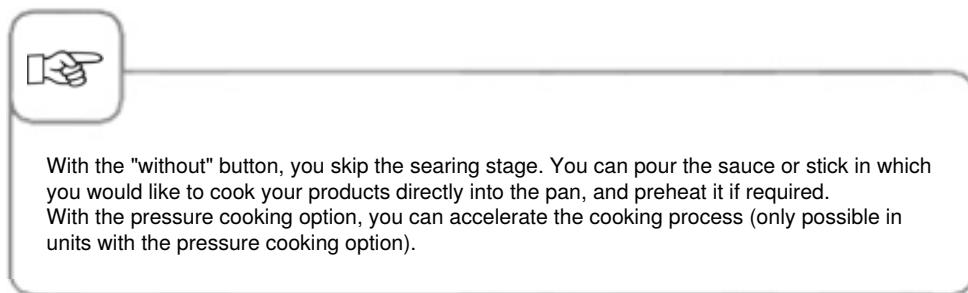


Select the required cooking time.

max. Load per pan / batch	112/112T	112L	211	311
Whole fish with skin, such as sea bream or wolffish	1 kg	2 kg	3.5 kg	7 kg
Fish fillets approx. 120g	8-9 pc.	16 -18 pc.	28-30 pc.	58 - 60 pc.

# Braise

<b>Accessories</b>	<b>Settings</b>  without  short  high  long
<b>note</b> Cooking time approx. 10 minutes	
<b>max. Load per pan / batch</b> Squid, octopus	<b>112/112T</b> 3 kg <b>112L</b> 6 kg <b>211</b> 12 kg <b>311</b> 18 kg
<b>Accessories</b>	
<b>note</b> Cooking time at least 60 minutes	



# Vegetables and side dishes

---



## Fry

For frying a wide range of vegetables such as aubergines, courgettes, sweet peppers, mushrooms, onions and side dishes such as fried potatoes, rösti, pasta and much more besides.

## Boil potatoes

Suitable for boiling potatoes. You have the possibility of choosing the cooking level, e.g. "soft" for mashed potatoes or "normal" for salad potatoes.

## Braise and stew

Braised or stewed vegetables in sauces or for vegetables such as spinach and chicory in concentrated stock. Particularly suitable for sauerkraut and red cabbage.

## Cook pasta

Suitable for all kinds of pasta such as penne, ravioli, spaghetti, ribbon noodles, tagliatelle or vermicelli. It doesn't matter whether you use pasta you've made yourself or dried products. You can cook the pasta al dente every time.

## Boil

For all vegetables and side dishes which are to be boiled in broth or water, such as peas, green beans, carrots, broccoli, pulses such as lentils or for the brief blanching of leek, cabbage, sweet peas and much more besides.

## Boil rice

You can boil all kinds of rice. Ideal for the preparation of patna rice, red rice and wild rice as well as basmati rice and jasmine rice.

## Polenta

For the non-stick preparation of polenta.

## Risotto + paella

For preparing risottos of all kinds, as well as paella and pilaw rice.

## Sous Vide

With the sous vide process you can cook many different vegetables in a vacuum bag. Precise information on the temperature is particularly important for success.

## Steam

For the steaming of the most different types of vegetables whether fresh or frozen, for dumplings and potatoes

## Deep fry

Suitable for blanching and deep frying in oil, such as French fries, croquettes, tempura vegetables and vegetables in breadcrumbs.

## Vegetables and side dishes

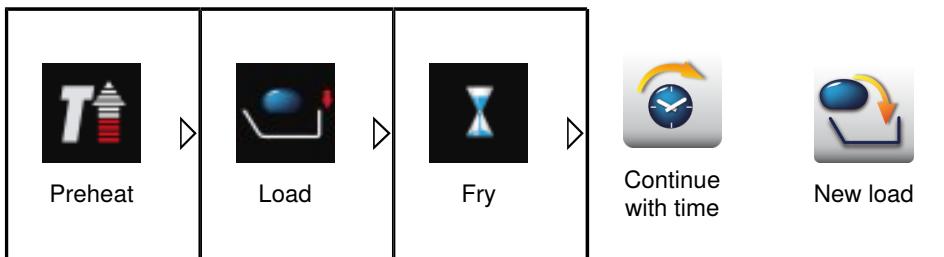
---

### Confit

With the cooking process vegetables such as tomatoes, fennel, peppers, courgettes, mushrooms, aubergines, onions and many other varieties can be cooked in oil.

# Fry

For frying a wide range of vegetables such as aubergines, courgettes, sweet peppers, mushrooms, onions and side dishes such as fried potatoes, rösti, pasta and much more besides. You can choose an exact frying time for your perfect result.



## Cooking parameters



Choose "low" for sweating onions.



Choose the time you think you need from experience for the product. When permanent is chosen, the VarioCookingCenter® remains in operation until you switch it off.



The third frying level has been designed for frying vegetables such as aubergines which need browning.

Max. load per pan / batch	112/112T	112L	211	311
Aubergines, courgettes, sweet peppers, mushrooms	2 kg	4 kg	8-10 kg	12-15 kg
Accessories	Settings			
Spatula	<p>A horizontal slider with a blue frying pan icon on the left and three yellow triangle icons on the right. The slider is divided into four segments: a yellow segment on the left, followed by three grey segments. The text 'low' is at the left end and 'high' is at the right end.</p>		<p>A horizontal slider with a blue clock icon on the left and three yellow triangle icons on the right. The slider is divided into four segments: a yellow segment on the left, followed by three grey segments. The text 'short' is at the left end and 'permanent' is at the right end.</p>	

# Fry

Max. load per pan / batch	112/112T	112L	211	311
Fried potatoes, thick German noodles, roast onions, fried rice, fried noodles	2 kg	4 kg	10 kg	15 kg
Accessories	<b>Settings</b>			
Spatula	  low <span style="float: right;">high</span>			
	  short <span style="float: right;">permanent</span>			
<b>note</b>	Use approx. 100 ml oil per kg potatoes for fried potatoes.			

## Braise and stew

Braised or stewed vegetables in sauces or for vegetables such as spinach and chicory in concentrated stock. Particularly suitable for sauerkraut and red cabbage. You can either braise or stew the vegetables directly in a sauce or stock without searing, or sear them first and then fill with liquid or deglaze.



Continue  
with time

### Cooking parameters

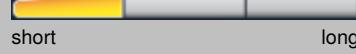


Select "without" if you don't wish to sweat any of the ingredients before stewing or braising.



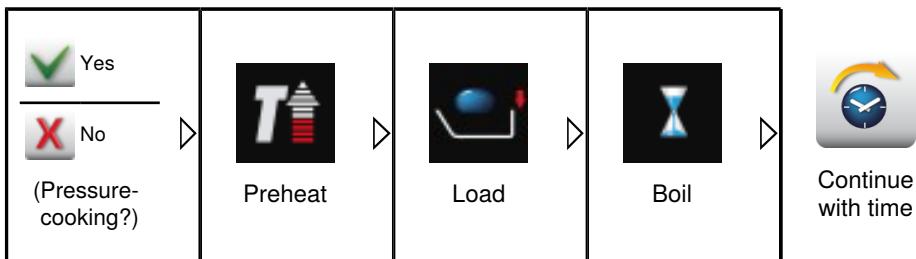
Select the time you require for braising or stewing.

## Braise and stew

Load per pan / batch	112/112T	112L	211	311
Sauerkraut, red cabbage, ratatouille vegetables	min.	2 kg	4 kg	15 kg
	max.	12 kg	24 kg	60 kg
<b>Accessories</b>				
Spatula				
<b>Settings</b>   				
  				
Load per pan / batch	112/112T	112L	211	311
Stewed spinach, leek, creamed vegetables, carrots, peas	min.	2 kg	4 kg	10 kg
	max.	12 kg	24 kg	80 kg
<b>Accessories</b>				
Spatula				
<b>Settings</b>   				
  				

## Boil

For all vegetables and side dishes which are to be boiled in broth or water, such as peas, green beans, carrots, broccoli, pulses such as lentils or for the brief blanching of leek, cabbage, sweet peas and much more besides. You can work with or without basket.



### Cooking parameters



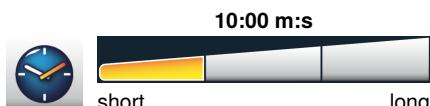
Choose whether you want to work with or without basket.



The "simmering" setting is suitable for asparagus or dumplings, for example.



Vegetables are cooked with the "briskly boiling" setting.



Choose the boiling time you require.

# Boil

Max. load per pan / batch	112/112T	112L	211	311
Mange-tout, leek in strips	1,5 kg	3 kg	8 kg	12 kg
<b>Accessories</b>		<b>Settings</b>		
Basket				without
				simmering
				briskly boiling
				short
				long
Max. load per pan / batch	112/112T	112L	211	311
Cauliflower, romanesco, carrots, turnips, broccoli	1,5 kg	3 kg	8 kg	12 kg
<b>Accessories</b>		<b>Settings</b>		
Basket				without
				simmering
				briskly boiling
				short
				long

## Boil

Max. load per pan / batch	112/112T	112L	211	311
Dried, non-cooked lentils	2 kg	4 kg	12 kg	20 kg
<b>Accessories</b>	<b>Settings</b>			
Basket	 <span>without</span>  <span>with</span>			
	 <span>simmering</span>  <span>briskly boiling</span>			
	 <span>short</span>  <span>long</span>			
Max. load per pan / batch	112/112T	112L	211	311
Artichoke hearts	12 pc.	24 pc.	50 pc.	80 pc.
<b>Accessories</b>	<b>Settings</b>			
Basket	 <span>without</span>  <span>with</span>			
	 <span>simmering</span>  <span>briskly boiling</span>			
	 <span>short</span>  <span>long</span>			

## Boil

Max. load per pan / batch	112/112T	112L	211	311
Raw asparagus	5-6 kg	6-8 kg	16 kg	24 kg
<b>Accessories</b>	<b>Settings</b>			
Basket	 <span>without</span>  <span>with</span>			
	 <span>simmering</span>  <span>briskly boiling</span>			
	 <span>short</span>  <span>long</span>			
Max. load per pan / batch	112/112T	112L	211	311
Dumplings	20 pc.	30 pc.	60 pc.	90 pc.
<b>Accessories</b>	<b>Settings</b>			
	 <span>without</span>  <span>with</span>			
	 <span>simmering</span>  <span>briskly boiling</span>			
	 <span>short</span>  <span>long</span>			

## Boil

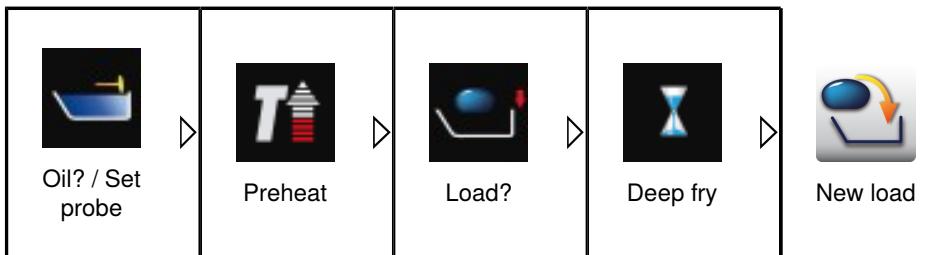
Max. load per pan / batch	112/112T	112L	211	311
Gnocchi	1-1,5 kg	2-3 kg	6-8 kg	10-12 kg
Accessories	<b>Settings</b>			
			without	with
			simmering	briskly boiling
			short	long



For frequent loads, replenish the rack with the hand shower or via the VarioDose.

# Deep fry

Suitable for blanching and deep frying in oil, such as French fries, croquettes, tempura vegetables and vegetables in breadcrumbs. You can work with or without deep-frying basket.



Continue  
with time

## Cooking parameters



Choose whether you want to work "without" or "with" deep-frying basket.



Use the "blanch" setting for the pre-frying of French fries.



Select "deep-fry" for deep-frying French fries.



Select the required deep-frying time.

## Deep fry

Max. load per pan / batch	112/112T	112L	211	311
Pommes frites, wedges, croquettes, rösti, spring rolls	1 kg	2 kg	5 kg	7,5 kg
<b>Accessories</b>	<b>Settings</b>			
Deep-frying basket			without	with
Oil cart			blanch	deep-fry
			short	long
Max. load per pan / batch	112/112T	112L	211	311
Vegetables in tempura pastry, pre-frying French fries	1 kg	2 kg	5 kg	7,5 kg
<b>Accessories</b>	<b>Settings</b>			
Deep-frying basket			without	with
Oil cart			blanch	deep-fry
			short	long

## Deep fry

---



### Warning!

*Do not use the hand shower when working with hot oil!*



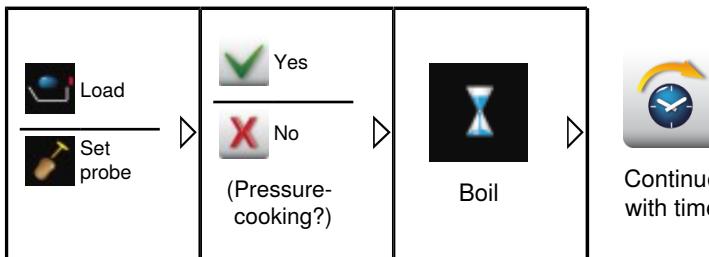
Use the oil cart for the easy filling and emptying of the rack. This allows you to pump oil conveniently into the rack, and after frying you can simply pour it back into the oil cart safely. At the same time, the oil has been filtered and is suitable for long storage in the dark. The oil cart has been designed for pumping hot oil up to a temperature of 180°C. Vegetable fat can be melted in the oil cart.

The oil cart makes you highly flexible in using your VarioCookingCenter®. You can change between boiling, frying and deep-frying applications as you need them in the kitchen. Filling with 45 litres of oil including heating up to deep-frying temperature takes only 10 minutes. Please note the warnings for models which have a manually operated basin valve. Do not open the basin valve during deep-frying or when there is still oil in the basin. The automatic basin valve cannot be opened during deep-frying.

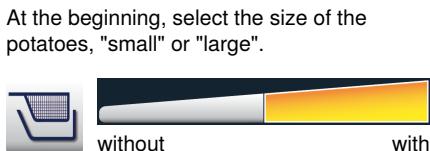
During deep-frying, the VarioDose cannot be used for adding water to the rack. After deep-frying has been completed, the oil must be completely poured out of the pan. Without the rack being raised completely, subsequent cooking processes cannot be started.

# Boil potatoes

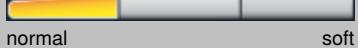
You have the possibility of choosing the cooking level, e.g. "soft" for mashed potatoes or "normal" for salad potatoes. You can work with or without basket.



## Cooking parameters



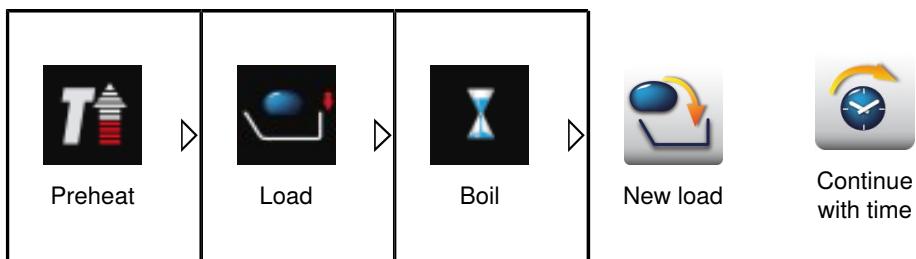
# Boil potatoes

Max. load per pan / batch	112/112T	112L	211	311
Potatoes, with basket	3.5 kg	6 kg	12 kg	18 kg
<b>Accessories</b>		<b>Settings</b>		
Basket		 	small	large
		 	without	with
		 	normal	soft
Max. load per pan / batch	112/112T	112L	211	311
Potatoes, without basket	5 kg	15 kg	50 kg	80 kg
<b>Accessories</b>		<b>Settings</b>		
Rack		 	small	large
Colander		 	without	with
		 	normal	soft

# Cook pasta

Suitable for all kinds of pasta such as penne, ravioli, spaghetti, ribbon noodles, tagliatelle or vermicelli. It doesn't matter whether you use pasta you've made yourself or dried products. You can always cook your pasta al dente by using the baskets.

In the case of larger amounts, add the pasta or baskets directly to boiling water.



## Cooking parameters



Choose whether you want to work "without" or "with" basket.



Select "briskly boiling" for pasta such as penne or tagliatelle.



Select the required boiling time. Heed the manufacturer's specifications on the packaging.



Select "without" if you want to cook pasta such as lasagne sheets or larger amounts of pasta.



The "simmering" setting is suitable for products which are cooked in slightly boiling water, such as gnocchi or ravioli.

## Cook pasta

Max. load per pan / batch	112/112T	112L	211	311
Tortellini, tagliatelle, penne, spirelli with basket	1,5-2 kg	2-3 kg	6-8 kg	10-12 kg
<b>Accessories</b>		<b>Settings</b>		
Basket			without	with
			simmering	briskly boiling
			short	long
Max. load per pan / batch	112/112T	112L	211	311
Tortellini, tagliatelle, penne, spirelli without basket	2-3 kg	5 kg	20 kg	30 kg
<b>Accessories</b>		<b>Settings</b>		
			without	with
			simmering	briskly boiling
			short	long

## Cook pasta

---

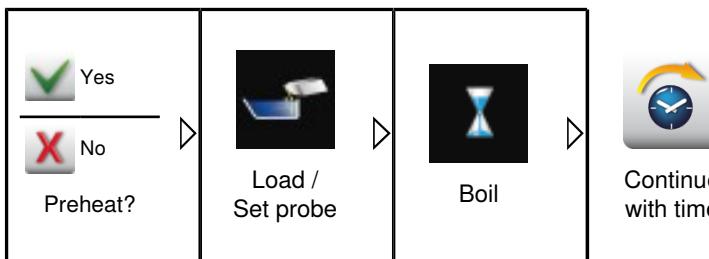


You can quench the pasta using the hand shower. The used or evaporated water can be replenished using the VarioDose. After boiling with salt water, clean the rack thoroughly.

## Boil rice

Cooking in briskly boiling water is ideal for the preparation of patna rice, red rice and wild rice. We recommend the use of the basket for this application.

For rice types which are cooked without surplus water, such as basmati, sushi or jasmin rice, choose the setting without basket and select steam. Fill the rice directly into the rack and replenish with water from the VarioDose. An automated resting time begins automatically 5 minutes after the end of the cooking time selected by you.



### Cooking parameters



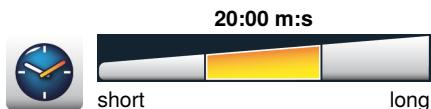
Select "without" for boiling without basket.



Select "with" basket for the boiling of patna rice or wild rice.



Steaming means cooking the rice without surplus water. Boiling means cooking the rice in plenty of water.



Select the time specified on the rice packaging.

# Boil rice

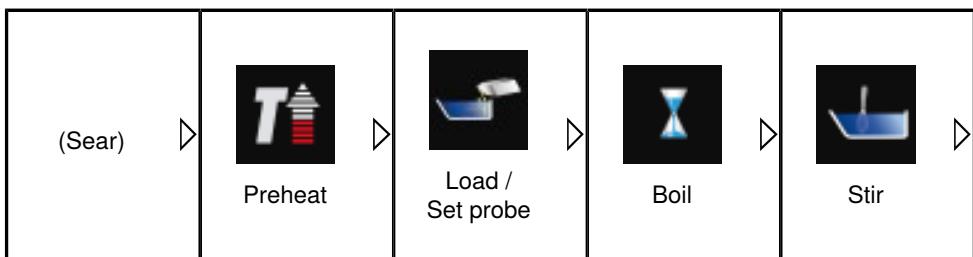
Max. load per pan / batch	112/112T	112L	211	311	
Long grain rice	1,5 kg	3 kg	6 kg	10 kg	
<b>Accessories</b>	<b>Settings</b>				
Basket			without		with
			short		long
Max. load per pan / batch	112/112T	112L	211	311	
Basmati rice, Jasmin rice	3 kg	5 kg	15 kg	22 kg	
Sushi rice	2 kg	3 kg	10 kg	15 kg	
<b>Accessories</b>	<b>Settings</b>				
			without		with
			steam		boil
			short		long



Refer to the manufacturer's packaging specifications for the cooking time.  
Use the sieve to cook rice without a basket. Surplus water can be drained through the pan valve. Set the sieve into the pan before filling with rice and water. The VarioMobil® makes draining and product transport easier.

## Polenta

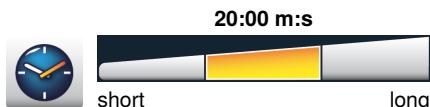
The polenta cooking process allows you to prepare polenta without it sticking. Follow the requests shown on the display and stir the polenta when requested.



## Cooking parameters



You can choose between "without" and three searing levels.



Choose the boiling time you require.

# Polenta

Max. load per pan / batch	112/112T	112L	211	311
Polenta	2 kg	10 kg	40 kg	80 kg
<b>Accessories</b>	<b>Settings</b>			
Stirring spatula			without	high
			short	long

## Risotto + paella

For preparing risottos of all kinds, as well as paella and pilaf rice.



Continue  
with time

## Cooking parameters



The "low" setting is intended for lightly sweating rice or onions.



Select the cooking time specified on the packaging. The VarioCookingCenter® automatically calculates the overall cooking time.



Select "high" when searing the ingredients for a paella.

## Risotto + paella

max. Load per pan / batch	112/112T	112L	211	311
Pilaf rice, risotto	3 kg	6 kg	15 kg	30 kg
<b>Accessories</b>		<b>Settings</b>		
spatula				<p>low <span style="float: right;">high</span></p> <p>short <span style="float: right;">long</span></p>
max. Load per pan / batch	112/112T	112L	211	311
Paella	3 kg	6 kg	15 kg	30 kg
<b>Accessories</b>		<b>Settings</b>		
spatula				<p>low <span style="float: right;">high</span></p> <p>short <span style="float: right;">long</span></p>

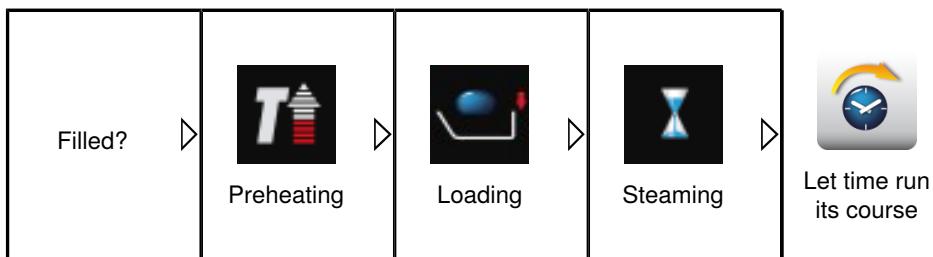


Please refer to the manufacturer's instructions on the packaging for the cooking time. The VarioCookingCenter® automatically calculates the cooking time on the basis of the load size and the time parameter you have entered. This means you do not need to supervise the food until the end of cooking, even if load sizes vary.

Example: For a maximum load in the VarioCookingCenter® 311 of 30 kg basmati rice, you need at least 55 litres of liquid. The cooking time is approx. 40 minutes inc. replenishing with water from the VarioDose.

## Steaming

For the steaming of the most different types of vegetables whether fresh or frozen, for dumplings and potatoes.



## Reloading

## Cooking parameters



without



with



short



long

Select the required steaming time.



without



93 °C



firm



Select "firm" for potatoes for salad or hash browns, "soft" for potatoes for mashing.

## Steaming

Load per pan / batch	112/112T	112L	211	311
Broccoli, cauliflower, kohlrabi, carrots	1-2 kg	3-4 kg	12-15 kg	20-25 kg
<b>Accessories</b>	<b>Settings</b>			
GN container 1/1 or 2/3 perforated			without	with
Pan base rack			short	long

Load per pan / batch	112/112T	112L	211	311
Spinach, vegetable strips	2 kg	4 kg	8 kg	12 kg
<b>Accessories</b>	<b>Settings</b>			
GN container 1/1 or 2/3 perforated			without	with
Pan base rack			short	long

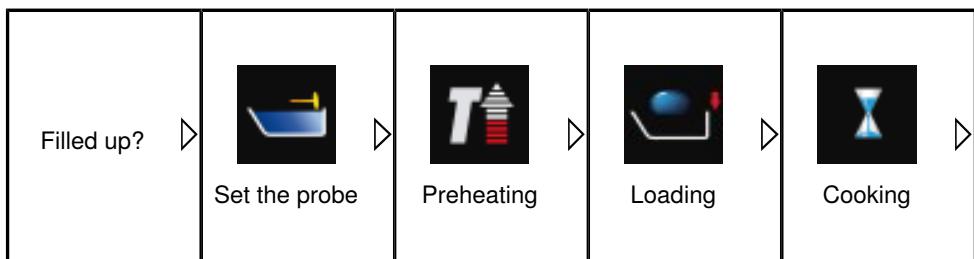
Load per pan / batch	112/112T	112L	211	311
Potatoes	6 kg	12 kg	40 kg	60 kg
<b>Accessories</b>	<b>Settings</b>			
GN container 1/1 or 2/3 perforated			without	with
Pan base rack			firm	soft
<b>note</b>	Potatoes can easily be steamed to your desired cooking level. At "firm" they can be grated for hash browns. At "soft" they are suitable for mashing.			

# Steaming

Load per pan / batch	112/112T	112L	211	311	
Dumplings, bread/quark/curd dumplings	20 pc.	30 pc.	60 pc.	90 pc.	
<b>Accessories</b>	<b>Settings</b>				
GN container 1/1 or 2/3 perforated			without		with
Pan base rack			firm		soft
<b>note</b>	For potato dumplings please select a CT of 94 °C, for bread dumplings 70 °C, for quark/curd dumplings 65 °C.				

## Sous vide

With the sous vide process you can cook many different vegetables in a vacuum bag. Precise information on the temperature is particularly important for success.

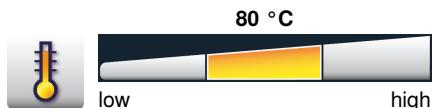


Let time run  
its course

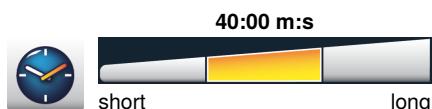


## Resting

## Cooking parameters

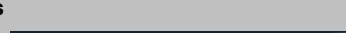


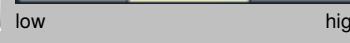
Determine the water temperature at which you would like to cook the vacuumed products.



Select your desired cooking time. The use of the core temperature probe in the product is not needed here!

## Sous vide

max. loading amount per basin/batch	112T/112	112L	211	311
Spinach leaves, thick courgette slices	1-2 kg	3-4 kg	4-15 kg	7-25 kg
<b>Accessories</b>	<b>Settings</b>			
Lower basin grille	  low <span style="float: right;">high</span>   short <span style="float: right;">long</span>			
<b>note</b>	approx. 60 °C/20 min.			

max. loading amount per basin/batch	112/112T	112L	211	311	
Turnips, mini beetroot, Jerusalem artichokes	2 kg	10 kg	20 kg	40 kg	
<b>Accessories</b>	<b>Settings</b>				
	  low <span style="float: right;">high</span>	  short <span style="float: right;">long</span>			
<b>note</b>	approx. 80 °C/35 min.				

max. loading amount per basin/batch	112/112T	112L	211	311
Broccoli spears	" kg	8 kg	20 kg	35 kg
<b>Accessories</b>	<b>Settings</b>			
	  <div style="display: flex; justify-content: space-around; align-items: center;"> <span>low</span> <span>high</span> </div>			
	  <div style="display: flex; justify-content: space-around; align-items: center;"> <span>short</span> <span>long</span> </div>			
<b>note</b>	approx. 80 °C/25 min.			

## Sous vide

max. loading amount per basin/batch	112/112T	112L	211	311
Artichoke bases, pearl onions	4 kg	8 kg	20 kg	40 kg
<b>Accessories</b>	<b>Settings</b>			
Lower basin grille	  low high			
	  short long			
<b>note</b>	approx. 80 °C/40 min.			
max. loading amount per basin/batch	112/112T	112L	211	311
white asparagus, halved fennel bulbs, whole carrots, small carrots with greenery	4 kg	10 kg	25 kg	45 kg
<b>Accessories</b>	<b>Settings</b>			
	  low high			
	  short long			
<b>note</b>	approx. 85 °C/45 min.			

## Sous vide

---



Make sure that you have enough water in the basin so that all products are covered. You can weight down light products such as spinach with a second basin grille.

Do not put any products in the basin before the preheating has completed, it distorts the end result.

There are a lot of different products with various cutting and portion possibilities. If you are using recipes from cooking books, keep to the times and temperatures given there.

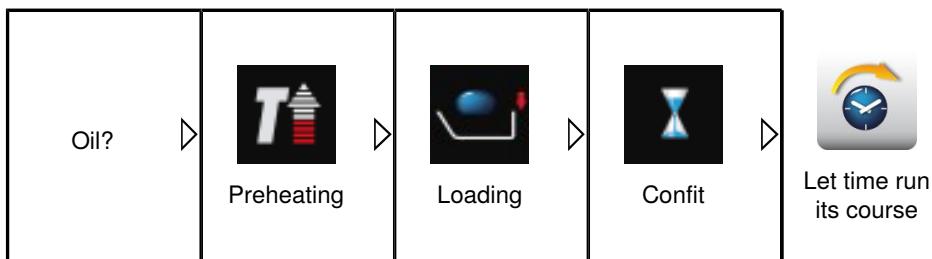
An automated resting time begins automatically 5 minutes after the end of the cooking time selected by you.

If you are not using the products straight away, cool these down as quickly as possible. This retains the colour in green vegetables. The cooking process is ideally suited for the portioned preparation of vegetable sides.

Please remember that the individual flavours of the products is paramount in sous vide cooking. The cooking times are therefore deliberately long and the temperatures are to be low.

## Confit

With the cooking process vegetables such as tomatoes, fennel, peppers, courgettes, mushrooms, aubergines, onions and many other varieties can be cooked in oil.



## Cooking parameters



Choose the desired time to confit.

max. loading amount per basin/batch	112/112T	112L	211	311	
Peppers in pieces, courgette slices, aubergine slices, very small tomatoes	2 kg	5 kg	10 kg	15 kg	
<b>Accessories</b>		<b>Settings</b> <div data-bbox="405 1062 484 1124">   </div> <div data-bbox="494 1062 850 1124">  <span data-bbox="494 1090 612 1124">gentle</span> <span data-bbox="850 1090 926 1124">quick</span> </div> <div data-bbox="405 1148 484 1210">   </div> <div data-bbox="494 1148 850 1210">  <span data-bbox="494 1178 612 1210">short</span> <span data-bbox="850 1178 926 1210">long</span> </div>			

## Confit

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### Warning!

*Do not use a hand shower when working with hot oil!*



Please note the warnings for models which have a manually operated basin valve. Do not open the basin valve during the confit process or when there is still oil in the basin. The automatic basin valve cannot be opened during the confit process.

During the confit process no water can be put into the basin with the VarioDose.

After the end of the confit process the oil must be completely tipped out of the basin. Without a complete lifting of the basin no subsequent cooking processes can be started.

Use only high quality oils such as olive oils. Flavour additionally with herbs and garlic. Confited vegetables have an intensive flavour and are suitable both as a cold starter and as a warm meal or side dish.

# Egg dishes

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## Boiled eggs

For boiling eggs, without time setting, supervision, and for a perfect result every time.

## Fried eggs

Fried eggs always turn out perfectly thanks to the even distribution of heat over the base of the pan. Simply select the degree of browning you would like on the display.

## Scrambled eggs

For making scrambled eggs. The egg always remains moist, both with the "light" and the "dark" setting. There is no sticking.

## Omelette

For preparing omelettes or omelette roulades which you can fill according to taste e.g. with tomatoes, mushrooms or herbs.

## Poached eggs

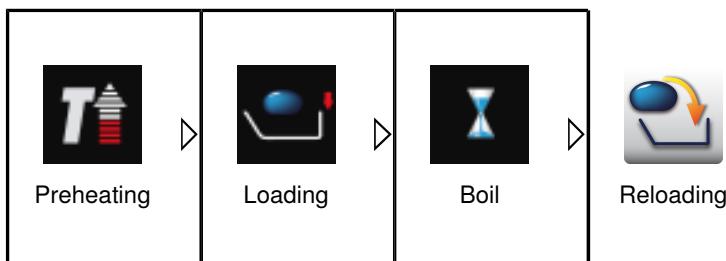
Suitable for poaching eggs.

## Pancakes

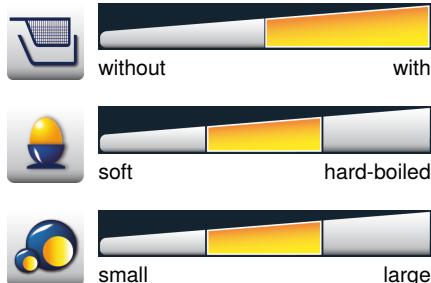
For savoury pancakes such as bacon pancakes or blinis. Precise temperature control permits even browning. Loading and turning as well as removal are automatically indicated during the process.

# Boil eggs

For boiling eggs, without time setting, for a perfect result.



## Cooking parameters

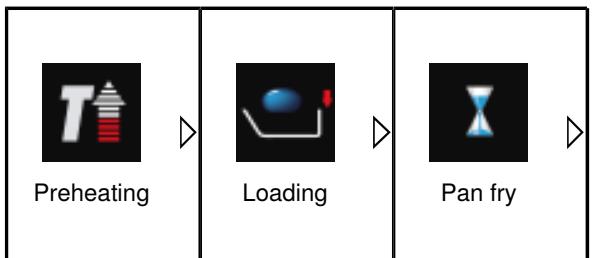


Eggs under 53 g are considered "small", up to 63 g "medium", from 64 g "large".

max. Load per pan / batch	112/112T	112L	211	311
Hen's eggs	60 pc.	120 pc.	350 pc.	525 pc.
<b>Accessories</b>	<b>Settings</b>			
Basket	without      with			
	soft      hard-boiled			
	small      large			

# Fried eggs

Fried eggs always turn out perfectly thanks to the even and sensitive distribution of heat over the base of the pan. Simply select the degree of browning you would like on the display.



## Cooking parameters



Select the required browning level.

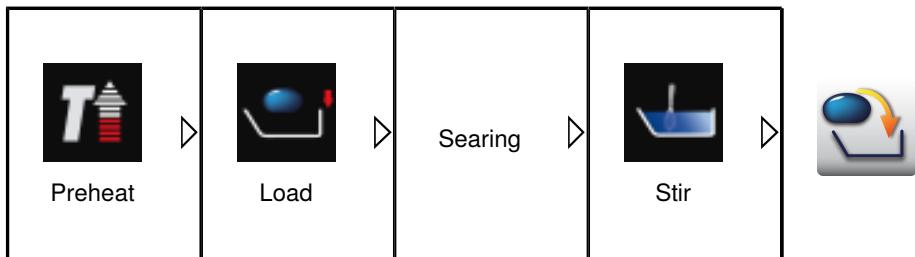
max. Load per pan / batch	112/112T	112L	211	311
Fried eggs	6 pc.	12 pc.	20 pc.	30 pc.
Accessories	<b>Settings</b>			
spatula				



Always clean the pan thoroughly before frying. Boil some vinegar in the pan if necessary. For this, leave just enough water in the pan to cover the bottom and add some vinegar essence. Leave to boil for two minutes. Then drain off the vinegary water and rinse thoroughly with fresh water.

# Scrambled eggs

For making scrambled eggs. The egg always remains moist, both with the "light" and the "dark" setting. There is no sticking.



## Cooking parameters



Select the required browning level. The eggs do not become brown when "light" is chosen.



The eggs are browned slightly when the "dark" setting is chosen.

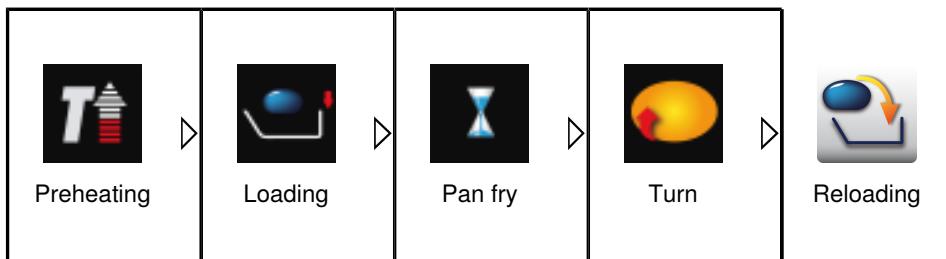
Max. load per pan / batch	112/112T	112L	211	311
Scrambled eggs	55 eggs	110 eggs	180 eggs	360 eggs
Accessories	Settings			
Spatula	<p>light      dark</p>			



Before filling the eggs, make sure that the pan has been cleaned thoroughly. Stir the egg until it has reached the consistency you would like. Then switch the cooking process off to avoid unnecessary further heating.

## Omelette

For preparing omelettes that can be rolled into a roulade when the "thin" setting is chosen. In addition, you can fill the roulades according to taste e.g. with tomatoes, mushrooms or herbs. The VarioCookingCenter® will let you know the ideal time to roll.



### Cooking parameters



Select "thin" for an omelette roulade.



For thickened eggs, select "thick".



Choose the browning you require.

# Omelette

max. Load per pan / batch	112/112T	112L	211	311
Natural omelette, filled omelette/ omelette roulade	8-9 eggs	12-15 eggs	40-45 eggs	60-65 eggs
<b>Accessories</b>	<b>Settings</b>			
spatula			thin	thick

**note** With the standard setting "thin", the eggs will be sufficiently cooked without turning. In this case, the eggs can be rolled into a roulade immediately once the cooking time ends. When you select "thick" and a higher load quantity, the mixture can no longer be rolled. In this case and depending on the unit size, please cut the eggs into pieces and turn when requested to "turn".



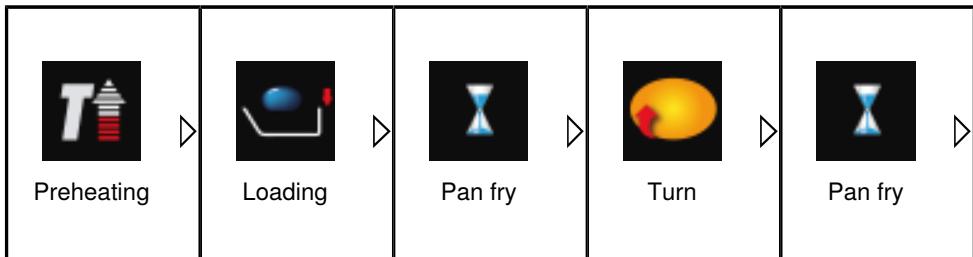
Always clean the pan thoroughly before baking.

Before turning or rolling the omelette, loosen the edges with the spatula. To roll the omelette, set the spatula at the end of the pan and pull carefully towards you. Place the omelette roll in the centre of the pan, confirm the turning process on the display and finish cooking with the lid closed.

If you would like to prepare a filled omelette, the ingredients must be spread on the eggs before rolling.

## Pancakes

For savoury pancakes such as bacon pancakes or blinis. Precise temperature control permits even browning. Loading and turning as well as removal are automatically indicated during the process.



Reloading

### Cooking parameters



Use the "thin" setting for thin pancakes such as pancake strips/Celestine.



Select a browning level.



Select "thick" for thicker pancakes e.g. bacon pancakes.



Select a higher browning level for a darker colour.

# Pancakes

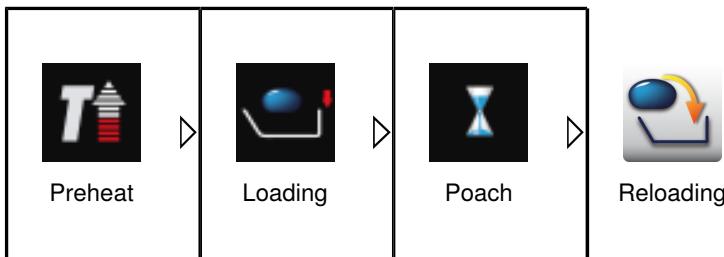
max. Load per pan / batch	112/112T	112L	211	311
Pancake strips/Celestine	2 pc.	3 pc.	9 pc.	12 pc.
<b>Accessories</b>	<b>Settings</b>			
spatula	 thin  light  dark			
<b>note</b>	Instead of making individual round pancakes, fill the pan with dough. For unit models 211/311, cut the dough into large squares before turning.			

max. Load per pan / batch	112/112T	112L	211	311
Bacon pancake	2 pc.	3 pc.	9 pc.	12 pc.
<b>Accessories</b>	<b>Settings</b>			
spatula	 thin  light  dark			

max. Load per pan / batch	112/112T	112L	211	311
Blinis	2 pc.	3 pc.	9 pc.	12 pc.
<b>Accessories</b>	<b>Settings</b>			
spatula	 thin  light  dark			

# Poach eggs

This cooking process is ideal for poaching hen's eggs.



## Cooking parameters

04:00 m:s



Select the desired cooking time.

max. loading amount per basin/batch	112/112T	112L	211	311
Hen's eggs	10-15 pc.	15-30 pc.	30 - 40 pc.	40 - 50 pc.
Accessories	<b>Settings</b>			
Perforated scoop			short	

You can find a summary of the ideal water fill quantities to be able to poach eggs for the different unit sizes here:

112/112T, 10 litre  
112L, 14 litre  
211, 30 litre  
311, 45 litre

So that the egg white can coagulate better, add around 25-50 ml of vinegar per litre of water.

# Soups and sauces

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## Soups

For preparing cream, puréed or velouté soups. You can start the process with searing or fill with liquid directly. Thickening with starch or flour is integrated by a query about boiling up at the end of the process.

## Béchamel + Velouté

Suitable for the preparation of light, thickened soups and sauces e.g. poultry velouté, béchamel sauce and for dark sauces where a dark roux is required for thickening.

## Convenience

For the preparation of ready-made soups or sauces from convenience products such as paste, powder or boiled down concentrate. Select the final consistency you require for your soup or sauce and the boiling time.

## Clarify

For preparing a consommé from beef, poultry, lamb or game bouillon.

## Sauce

Suitable for all types of sauce, such as tomato sauce, brown veal jus, curry sauce or bolognaisse sauce. You have the possibility of searing and deglazing your products, and then having them boil for a pre-defined time. If you like, you can thicken the sauce and boil it up again.

## Stock

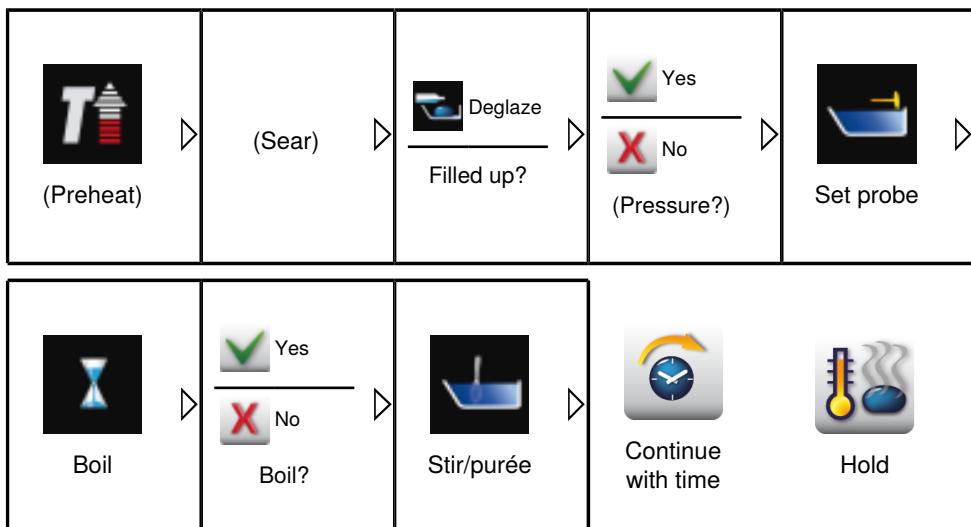
For poultry, veal, fish or game and vegetable stock. The process is suitable for both a cold and hot start.

## Boil down

For boiling down stock, bouillons, sauces or red wine and port as well as orange and vegetable juices. You can choose between gentle (slow) and fast boiling down.

# Soup

For preparing cream, puréed or velouté soups. You can start the process with searing or fill with liquid directly. Thickening with starch or flour is integrated by a query about boiling up at the end of the process.



## Cooking parameters



You can choose between "without" and three searing levels.



Choose the boiling time you require.

# Soup

Max. load per pan / batch	112/112T	112L	211	311
Vegetable, tomato, potato, bean, pea, lentil soup	14 l	25 l	80 l	100 l
<b>Accessories</b>		<b>Settings</b>		
Spatula				without
Stirring spatula				high
short				long
Max. load per pan / batch	112/112T	112L	211	311
Bouillabaisse	10 l	20 l	50 l	80 l
<b>Accessories</b>		<b>Settings</b>		
Spatula				without
Stirring spatula				high
short				long



## Warning!

*Tilt the pan carefully to avoid spilling - danger of slipping and burning!*

# Soup

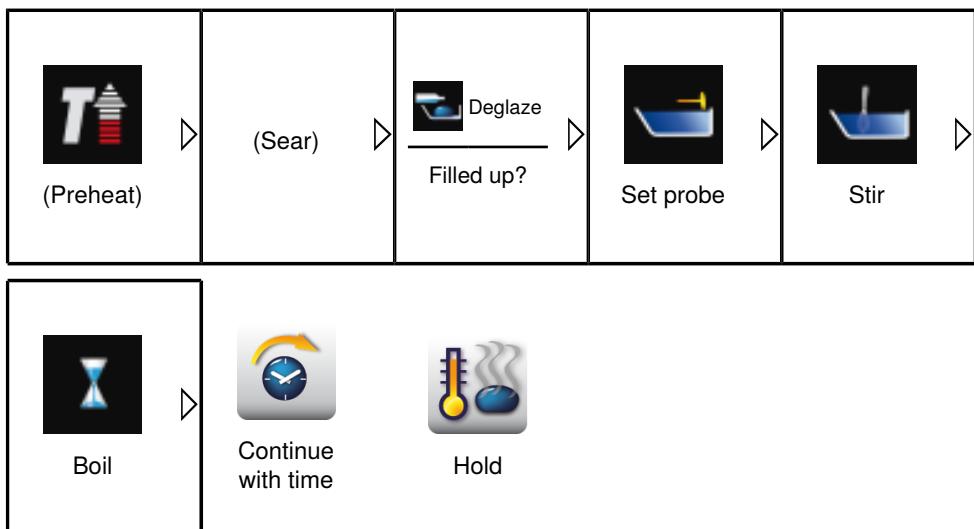
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For dairy products, please use the "Béchamel + Velouté" or "Puddings + Sauces" process. At the end of the cooking process, it will boil up the soup once more, which is not suitable for heating. To heat up cold soups you better use the Finishing® process.

## Béchamel + Velouté

Suitable for the preparation of light, thickened soups and sauces e.g. poultry velouté, béchamel sauce, or for dark sauces where a dark roux is required for thickening.



## Cooking parameters



without high

Select the medium searing level to produce a classic roux. The "high" setting is for a dark roux.



short long

Specify how long your sauce is to boil for.



without high

Select "without" searing for instant sauces.

## Béchamel + Velouté

Max. load per pan / batch	112/112T	112L	211	311
Béchamel sauce, poultry velouté, esparagus soup	10 l	20 l	40 l	60 l
Accessories	Settings			
Stirring spatula	 without  short  high  long			

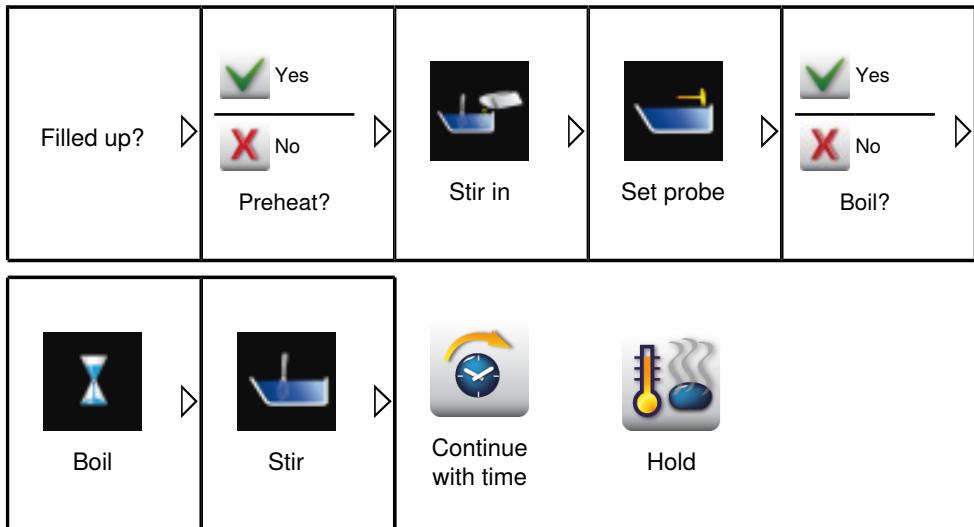


### Warning!

*Tilt the pan carefully to avoid spilling - danger of slipping and burning!*

## Convenience

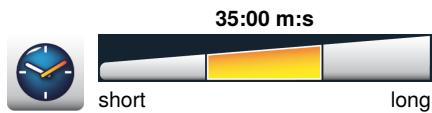
For the preparation of soups or sauces from convenience products such as paste, powder or boiled down concentrate. Select the final consistency for your soup or sauce and the boiling time.



### Cooking parameters



Select the desired consistency of the end result. Select "thin" for an chicken bouillon. Select "thick" for brown gravy.



Select the boiling time.

# Convenience

Max. load per pan / batch	112/112T	112L	211	311
Instant bouillons	10 l	20 l	80 l	100 l
Accessories	<b>Settings</b>			
Stirring spatula			thin	thick
			short	long
Max. load per pan / batch	112/112T	112L	211	311
Instant sauce	10 l	20 l	80 l	100 l



## Warning!

*Tilt the pan carefully to avoid spilling - danger of slipping and burning!*



For dairy products, please use the "Béchamel + Velouté" or "Puddings + Sauces" process.

## Clarify

For preparing a consommé from beef, poultry, lamb or game bouillon. Stir carefully during the heat-up phase until the impurities have settled. The drawing phase begins after clarifying. You do not need to supervise the process since the even temperature control prevents boiling.



## Cooking parameters

60:00 m:s



Select the drawing time after the clarifying process.

Max. load per pan / batch	112/112T	112L	211	311
Beef, poultry, game, lamb bouillon	10 l	20 l	70 l	100 l
Accessories	Settings			
Stirring spatula			short	
Colander	long			
<b>note</b>	Place the colander into the pan before loading with stock and meat. This will make straining easier later on.			

## Clarify

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### Warning!

*Tilt the pan carefully to avoid spilling - danger of slipping and burning!*

## Sauce

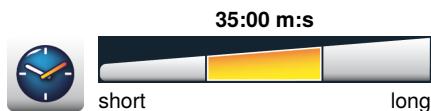
Suitable for the classic preparation of sauces, such as tomato sauce, brown veal jus, curry sauce or bolognese sauce. You have the possibility of searing and deglazing your products, and then having them boil for a pre-defined time. If you like, you can thicken the sauce and boil it up again.



### Cooking parameters



You can choose between "without" and three searing levels.



Choose the boiling time you require.

# Sauce

Max. load per pan / batch	112/112T	112L	211	311
Lobster sauce (sauce américain), tomato sauce, sauce charcutière, pepper sauce, sauce bordelaise, veal, lamb, game jus, bolognaisse sauce, curry sauce	14 l	25 l	80 l	120 l

## Accessories

Stirring spatula

## Settings



### Warning!

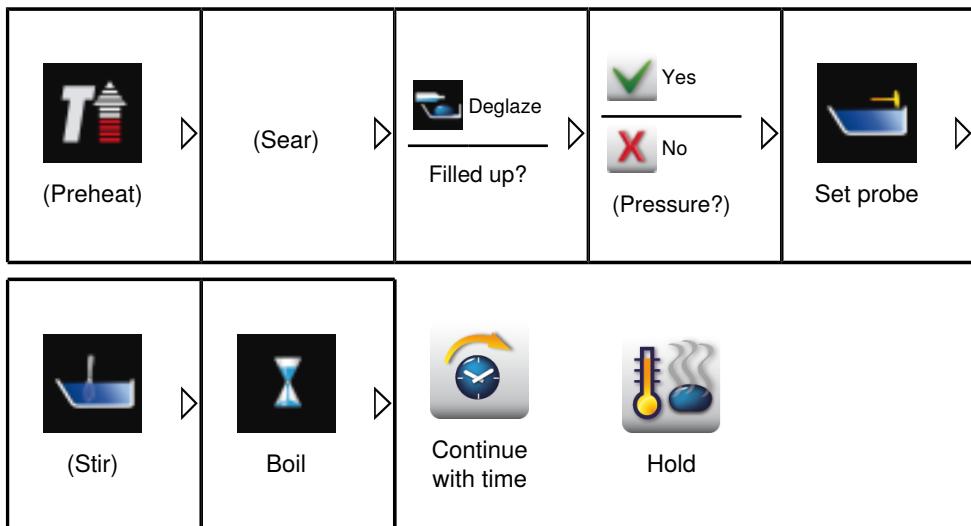
Tilt the pan carefully to avoid spilling - danger of slipping and burning!



For dairy products, please use the "Béchamel + Velouté" or "Puddings + Sauces" process.

## Stock

For poultry, veal, fish or game and vegetable stock. The process is suitable for both a cold and hot start. All you have to do is select the boiling time e.g. 20 minutes for fish stock or five hours for veal stock.



### Cooking parameters



You can choose between "without" and three searing levels.



Select how long you want your stock to cook for.

## Stock



## Warning!

*Tilt the pan carefully to avoid spilling - danger of slipping and burning!*

## Stock

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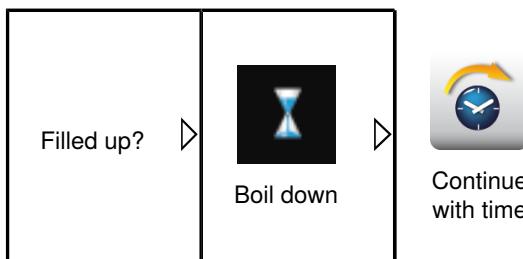
An automated resting time begins automatically 5 minutes after the end of the cooking time selected by you.

Always close the lid of the device when making stock overnight.

For dairy products, please use the "Béchamel + Velouté" or "Puddings + Sauces" process.

## Boil down

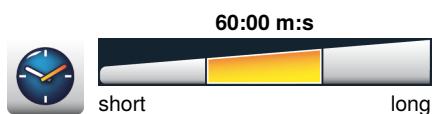
For boiling down stock, bouillons, sauces or red wine and port as well as orange and vegetable juices.



### Cooking parameters



With the "gentle" selection you boil the liquid down at low temperatures. Ideal for gravies/jus.



Select how long your liquid is to boil down for.



With "fast" you boil down liquids such as red wine or stock at higher temperatures.



Select how long your liquid is to boil down for.

Max. load per pan / batch	112/112T	112L	211	311
Stock, bouillons, veal, lamb, game jus	14 l	25 l	80 l	120 l
Accessories	<b>Settings</b>			
	 gentle			
	 short long			

## Boil down

Max. load per pan / batch	112/112T	112L	211	311
Red wine, port, vegetable juice, orange juice	10 l	20 l	80 l	120 l
Accessories	<b>Settings</b>    gentle fast  short long			

**Warning!**

*Tilt the pan carefully to avoid spilling - danger of slipping and burning!*

# Dairy products and desserts

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## Boil milk

For warming or heating milk as well as for the preparation of crème caramel or crème brûlée. Large quantities of cocoa or tea can also be prepared.

## Puddings + sauces

For preparing semolina pudding, crème pâtissière as well as all convenience products that need stirring into or are boiled up in hot milk, such as vanilla and chocolate custard or vanilla sauce.

## Rice pudding

For preparing rice pudding without constant supervision. The milk is heated easily, without boiling over. You stir in the rice gradually as requested, and the VarioCookingCenter® cooks the rice pudding without burning or boiling over, whatever the load size.

## Boil fruits

For the preparation of stewed apples and pears, as well as for red fruit jelly, jams and marmalade or chutney made from fruits and vegetables.

The core temperature probe is used as a sugar thermometer, whereby the settings can be chosen from 85°C to 110°C. For higher sugar levels use the boiling sugar cooking process.

## Boil sugar

For preparing different sugar consistencies for further processing in patisserie applications. The core temperature probe is used as a sugar thermometer.

The sugar can also be melted directly in the pan if you would like to cook dessert sauces, for example, or require caramel for further processing.

## Crêpes

For crêpes or sweet pancakes. Precise temperature control permits even browning. Loading and turning as well as removal are automatically indicated during the process.

## Deep-fry

For the preparation of products baked in hot fat, such as fritters, Spanish churro, doughnuts, fried dough pastries. Can be prepared with or without the deep-frying basket.

## Dairy products and desserts

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### Roasting nuts and seeds

For the roasting of almonds or hazelnuts, chopped, in slivers or in flakes. Also suitable for pine seeds, pumpkin seeds or sesame seeds.

### Steam

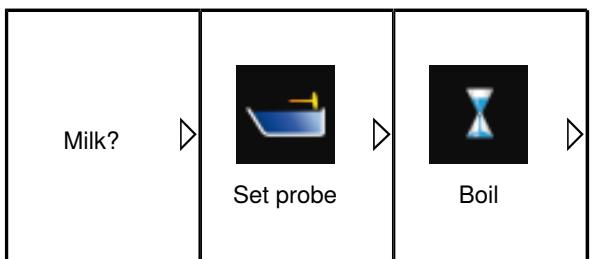
For the steaming of crème caramel, crème brûlée, crème catalana, "dampfnudeln", steamed chocolate cake.

### Melting chocolate

For melting chocolate or coatings for further processing as chocolate mousse, coating or hollow bodies. To dip fruit in and to make chocolates.

# Boil milk

For warming or heating milk as well as for the preparation of crème caramel or crème brûlée. Large quantities of cocoa or tea can also be prepared.



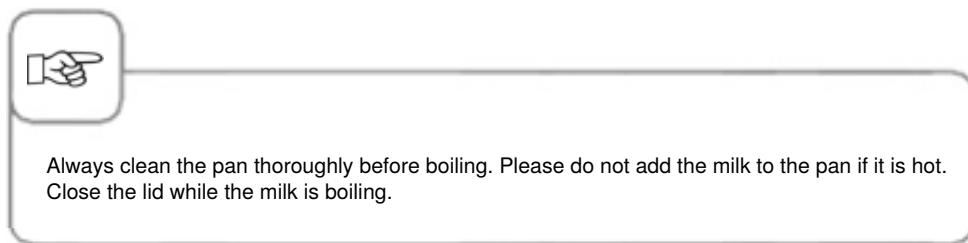
## Cooking parameters

84°C



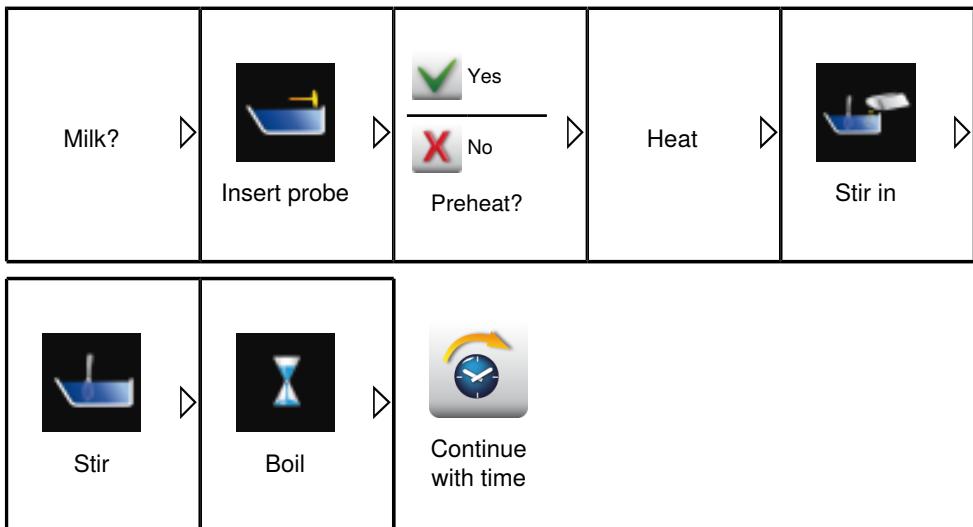
Select the temperature you require for the milk.

Max. load per pan / batch	112/112T	112L	211	311
Milk	14 l	20 l	100 l	150 l
Accessories	<b>Settings</b>			
Stirring spatula	<p>A horizontal slider with a blue circular icon containing a yellow 'R' on the left. The slider has a grey 'warm' label at the left end and a yellow 'hot' label at the right end. The current setting is marked with a vertical line at the 84°C mark.</p>			



## Puddings + sauces

For semolina pudding/flummery, crème pâtissière, pudding/flummery or vanilla sauce using raw eggs and for all convenience products stirred into cold or hot milk.



## Cooking parameters



The "convenience" setting is for the preparation of ready-made products.

## Additional functions



Select "fresh" if you are using raw eggs or want to make a semolina pudding.



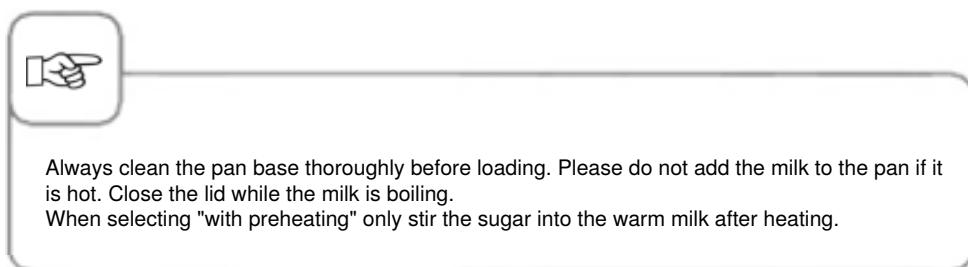
For semolina pudding, select a cooking time of at least five minutes.

max. Load per pan / batch	112/112T	112L	211	311
Vanilla or chocolate custard, vanilla sauce	10 l	15 l	60 l	100 l

## Puddings + sauces

max. Load per pan / batch	112/112T	112L	211	311
Semolina pudding/flummery	10 l	15 l	60 l	100 l
<b>Accessories</b>	<b>Settings</b>			
Stirring spatula	  <div>  <div data-bbox="493 533 845 541">convenience</div>  <div data-bbox="796 533 845 541">fresh</div> </div> <div>  <div data-bbox="493 617 845 625">short</div>  <div data-bbox="796 617 845 625">long</div> </div>			
<b>note</b>	For semolina pudding/flummery, please set a cooking time of at least 5-8 minutes.			

max. Load per pan / batch	112/112T	112L	211	311
Crème Pâtissière	10 l	15 l	40 l	60 l
<b>Accessories</b>		<b>Settings</b>		
Stirring spatula				
			convenience	fresh
				
			short	long
<b>note</b>	Select 1 minute. After heating up the milk, add the eggs, sugar and starch to the pan while stirring and boil together for 1 minute.			

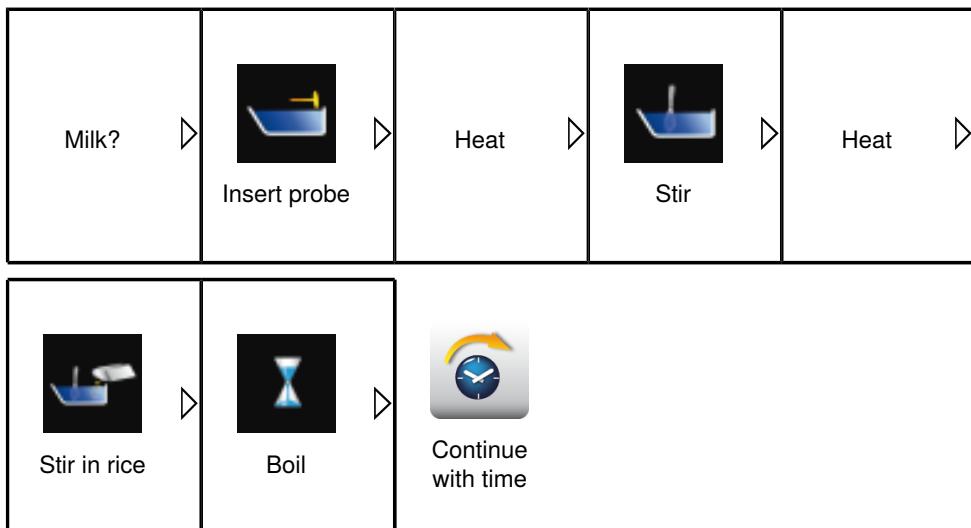


## **Puddings + sauces**

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## Rice pudding

For preparing rice pudding without constant supervision. The milk is heated easily, without boiling over. Stir in the rice gradually as requested, and the VarioCookingCenter® cooks the rice pudding without burning or boiling over, regardless of the load size.



### Cooking parameters

20:00 m:s



Select the required cooking time. Please note the specifications on the packaging.

# Rice pudding

max. Load per pan / batch	112/112T	112L	211	311
Rice pudding	10 l	20 l	60 l	90 l
<b>Accessories</b>	<b>Settings</b>			
Stirring spatula			short	long

**note** The preparation of 90 litres of rice pudding in the VarioCookingCenter® 311 takes about 2.5 hours.

The positive features of the VarioCookingCenter® prevent the milk from evaporating to quickly. This may produce a more fluid result. You can reduce the proportion of milk by around 10%. Alternatively, let the rice steam a little longer.

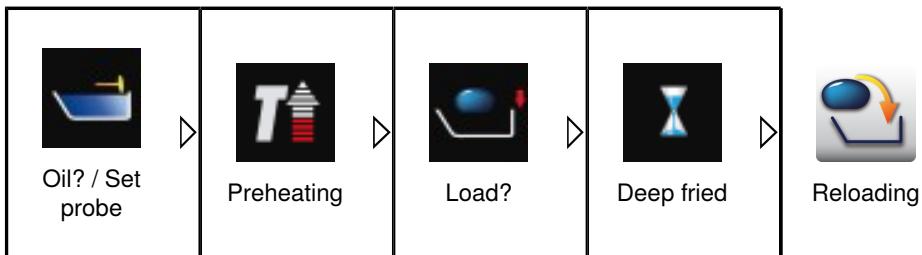


Always clean the pan thoroughly before loading. Please do not add the milk to the pan if it is hot. Use the VarioMobil® to facilitate emptying large quantities of rice pudding. Close the lid to prevent skin formation on the milk.

Select the cooking time according to the manufacturer's information on the packaging. Only stir the sugar into the warm milk after heating.

## Deep fried

For the preparation of products baked in hot fat, such as fritters, Spanish churro, doughnuts, fried dough pastries. Can be prepared with or without the deep-frying basket.



Let time run  
its course

## Cooking parameters



Select "with" deep-frying basket and make loading and unloading easier.



Select the deep-frying time

## Deep fried

max. Load / batch per pan	112/112T	112L	211	311
Apple fritters (convenience)	1-1.5 kg	2-4 kg	5-6 kg	7.5-8 kg
<b>Accessories</b>	<b>Settings</b>			
Deep-frying basket	 without  with			
<b>note</b> When the deep-frying baskets are not used, the maximum possible load size specified can be doubled.				

max. Load / batch per pan	112/112T	112L	211	311
Doughnuts, churros, fried dough pastries	6-10 pc.	10-16 pc.	14-18 pc.	18-24 pc.
<b>Accessories</b>	<b>Settings</b>			
	 without  with			

## Deep fried

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### Caution!

*Do not use a hand shower when working with hot oil!*



For unit models 211/311, use the oil cart for the easy filling and emptying of the pan. This allows you to easily pump oil into the pan, and after deep-frying you can safely pour it back into the oil cart. At the same time, the oil has been filtered and is suitable for long storage in the dark. The oil cart is designed for pumping hot oil up to 180 °C. Vegetable fat can be melted in the oil cart.

The oil cart gives you maximum flexibility in using your VarioCookingCenter®. You can change between boiling, frying and deep-frying applications as you need them in the kitchen. Filling a VarioCookingCenter® 311 with 45 litres of oil including heating up to deep-frying temperature takes only 10 minutes

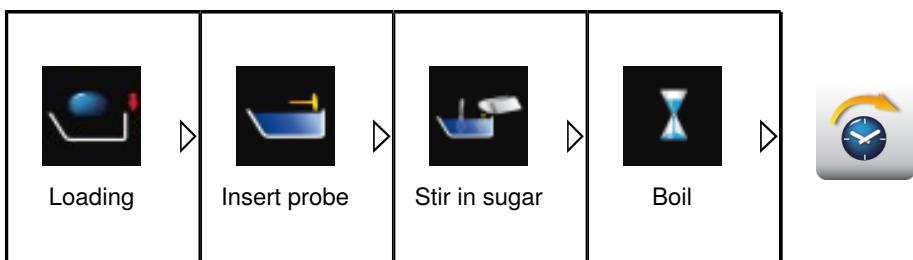
Please note the warnings for models which have a manually operated pan valve. Do not open the pan valve during deep-frying or when there is still oil in the pan. The automatic pan valve cannot be opened during deep-frying.

During deep-frying, the VarioDose cannot be used for adding water to the pan. After deep-frying has been completed, the oil must be completely poured out of the pan. If the pan is not completely raised, no subsequent cooking processes can be started.

# Boil fruits

For the preparation of stewed apples and pears, as well as for red fruit jelly, jams and marmalade or chutney made from fruits and vegetables.

The core temperature probe is used as a sugar thermometer. Temperatures from 85 °C to 110 °C can be set. For higher sugar levels use the boiling sugar cooking process.



## Cooking parameters



Select a sugar temperature of between 101°C and max. 103°C for stewed fruit.

Select a sugar temperature of 106°C for jam.

max. Load per pan / batch	112/112T	112L	211	311
Stewed apples, pears, apricots, quinces, plums	10 l	20 l	60 l	100 l
<b>Accessories</b>	<b>Settings</b>			
Stirring spatula	Stewed fruit to Jam			

# Boil fruits

max. Load per pan / batch	112/112T	112L	211	311
Jam made from apricots, quince, plums, raspberries, cherries	10 l	20 l	60 l	100 l
Accessories	<b>Settings</b>			
Stirring spatula			Stewed fruit	Jam



The quantities refer to sugar and fruit. When using fruit with little juice, add fruit juice or water for boiling. When using frozen fruit such as berries, place the core temperature probe in the fruit and start the cooking process. Only add the sugar (preserving sugar) if the indication to do so appears on the display.

You can also thaw the frozen fruit first.

Sterilise the jars and lids to be used for the marmalade/jam.

If you want to boil the filled jars, then use the appropriate pan base rack, place the jars on top and cover the jars with water. Boil the jars for at least 10 minutes. After boiling the jars, remove from the pan and leave to cool. Check that all lids are closed.

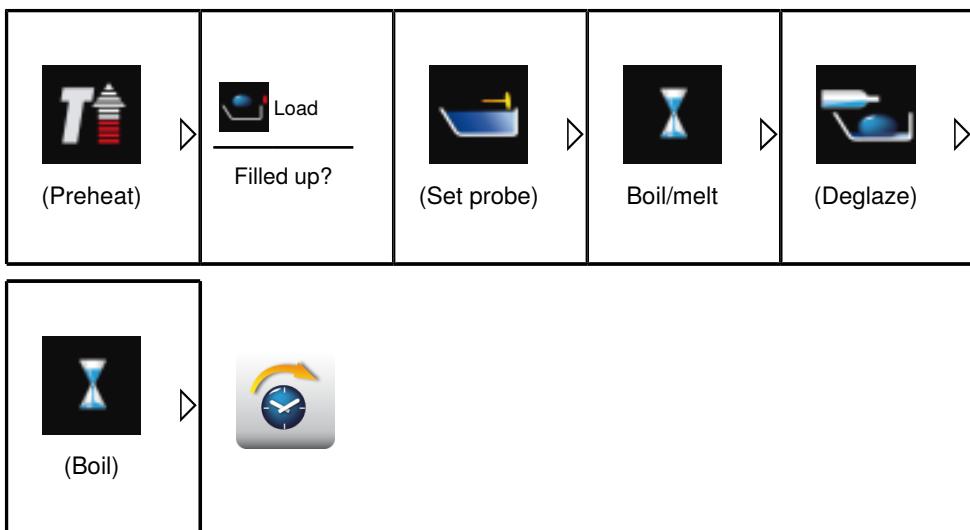
For unit models 112 and 112T, you can only use jars up to a maximum fill quantity of 230 ml. The pan in a 112 and 112T fits 15 jars.

If you want to boil large quantities in a VarioCookingCenter® 211/311, you can use the basket and automatic raising/lowering mechanism. A basket with a deep-frying insert fits 36 jars of 230 ml each.

## Boil sugar

For preparing different sugar consistencies for further processing in patisserie applications. The core temperature probe is used as a sugar thermometer, whereby the settings can be chosen from 95 °C to 170 °C.

The sugar can also be melted directly in the pan if you would like to cook dessert sauces, for example, or require caramel for further processing.



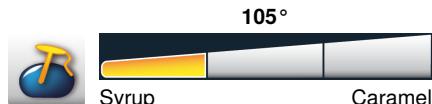
### Cooking parameters



Add the sugar to the pan without liquid when you have selected "dry".

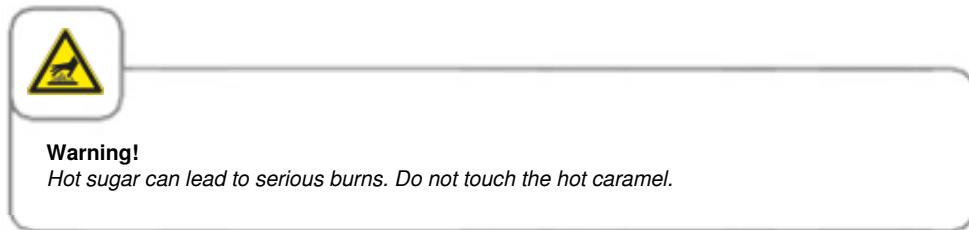


Add the sugar solution to the pan when you have selected "liquid".



Select the sugar level depending on the application.

## Boil sugar



## Boil sugar

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Load the unit type 112 with minimum 3 Liters, 211, with15 Liters, 311 with 25 Liters.

Thread 105°C

Pearl 110°C

Blow 111°C

Soft ball 115°C

Firm ball 121°C

Soft crack 131°C

Hard crack 143°C

Caramelised sugar 152°C

# Crêpes

For crêpes or sweet pancakes. Precise temperature control permits even browning. Loading and turning as well as removal are automatically indicated during the process.



New load

## Cooking parameters



Use the "thin" setting for crêpes.



For the best crêpe results, select the second browning level.

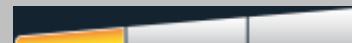
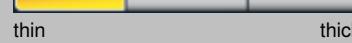
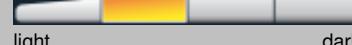


Select "medium" for pancakes e.g. with cherries, plums or apples.



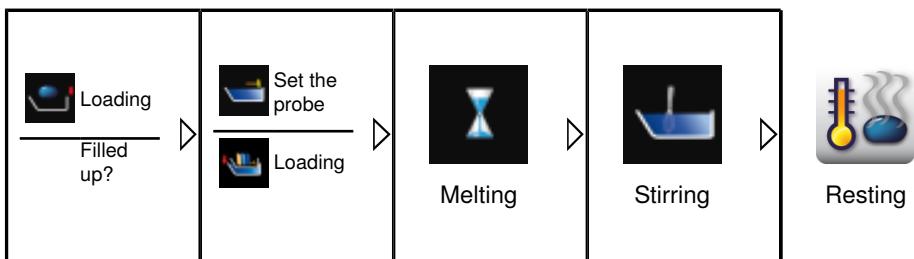
Choose a higher browning level for a darker colour or the caramelising of fruits.

## Crêpes

Max. load per pan / batch	112/112T	112L	211	311
Crêpes, pancakes	2-3 pc.	3-4 pc.	9-10 pc.	12-14 pc.
<b>Accessories</b>	<b>Settings</b>			
Spatula	      			
Max. load per pan / batch	112/112T	112L	211	311
Pancakes with fruit	2 pc.	3-4 pc.	10 pc.	15 pc.
<b>Accessories</b>	<b>Settings</b>			
Spatula	      			

## Melting chocolate

For melting chocolate or coatings for further processing as chocolate mousse, coating or hollow bodies. To dip fruit in and to make chocolates.



## Reloading

## Cooking parameters



If you select "dry" you put the chocolate directly in the basin.



If you select "water bath" use a container which you put in the water filled basin.



Select the colour of your chocolate or coating.

## Melting chocolate

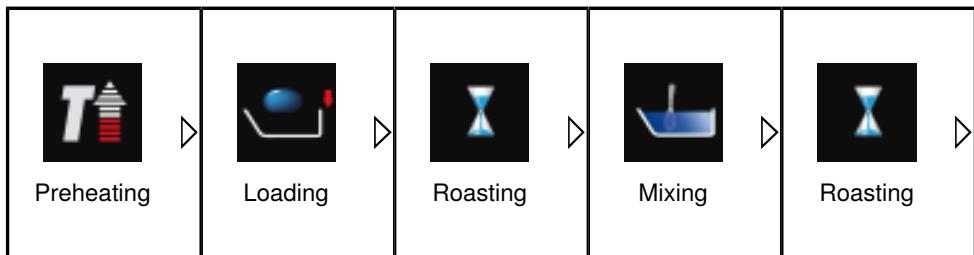
max. loading amount per basin/batch	112/112T    112L
Chocolate, coatings	3 kg    6 kg
<b>Accessories</b> Spatula	<b>Settings</b>  dry    water bath  white    dark
<b>Max. load per pan / batch</b>	112/112T    112L
Chocolate, coatings	3 kg    6 kg
<b>Accessories</b> Spatula	<b>Settings</b>  dry    water bath  white    dark



Chop the chocolate before you put it in the basin.

## Roasting nuts and seeds

For the roasting of almonds or hazelnuts, chopped, in slivers or in flakes. Also suitable for pine seeds, pumpkin seeds or sesame seeds.



Let time run  
its course



Reloading

## Cooking parameters



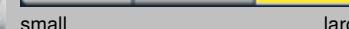
Sesame is small, whole almonds are large.



Select the desired browning level.

## Roasting nuts and seeds

Loading amount per basin/batch	112/112T	112L	211	311
Sesame, chopped nuts or almonds	1.5 kg	3 kg	7 kg	10 kg
<b>Accessories</b>	<b>Settings</b>			
Spatula			small	large
			light	dark

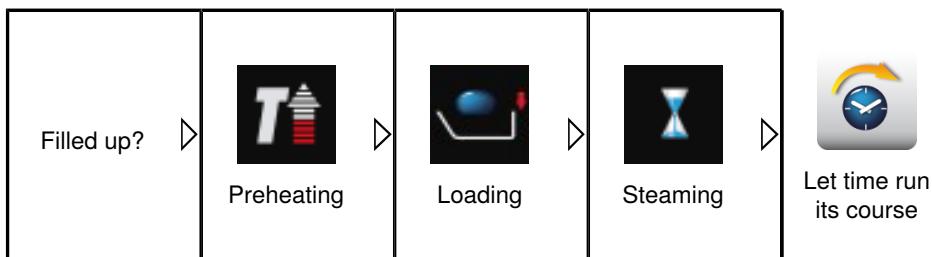
<b>Loading amount per basin/batch</b>	112/112T	112L	211	311
whole almonds, hazelnuts (max.)	1.5 kg	3 kg	7 kg	10 kg
<b>Accessories</b>	<b>Settings</b>			
Spatula			small	large
			small	dark



Moisten your nuts and seeds with some salty water for a delicious aperitif snack.

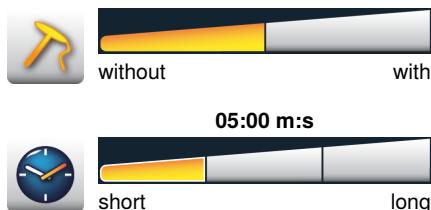
# Steam

For the steaming of crème caramel, crème brûlée, crème catalana, "dampfnudeln", steamed chocolate cake.

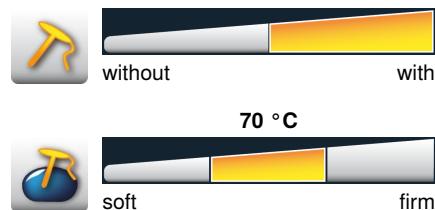


Reloading

## Cooking parameters



Select the required steaming time.



# Steam

Loading amount per basin/batch	112/112T	112L	211	311
Crème brûlée, crème catalana, crème caramel	8-15 pc.	12-20 pc.	30-60 pc.	60-120 pc.
<b>Accessories</b>	<b>Settings</b>			
GN container 1/1 or 2/3 with holes			without	with
Lower basin grille			short	long
Loading amount per basin/batch	112/112T	112L	211	311
"Dampfnudeln", yeast dumplings, leavened dumplings	8-10 pc.	18-20 pc.	24-30 pc.	40-50 pc.
<b>Accessories</b>	<b>Settings</b>			
GN container 1/1 or 2/3 with holes			without	with
Lower basin grille			soft	firm

# Finishing® and Service



## Fry à la carte

For frying fish, meat and poultry portions as well as vegetables during à la carte service. Use the possibility of frying different products with different cooking times in parallel.

## Boil à la carte

For the parallel boiling of e.g. vegetables, pasta, potatoes and much more. The à la carte function allows individual times to be set for each basket. This means you always have an overview of the different boiling times and end of cooking. You work without the automatic lift and lower function here.

## Deep-fry à la carte

For the parallel deep-frying of e.g. French fries, spring rolls, chicken wings and much more. The à la carte function allows individual times to be set for each basket. This means you always know how long the different frying times are and end of cooking. You work without the automatic lift and lower function here.

## Meat in sauce

For pre-cooked ragouts, braised dishes and boiled pieces of meat. With Finishing® you can heat your pre-cooked products back up to serving temperature.

## Soups / sauces

For pre-cooked soups and sauces. These can be heated very gently using Finishing® without continuous supervision being necessary.

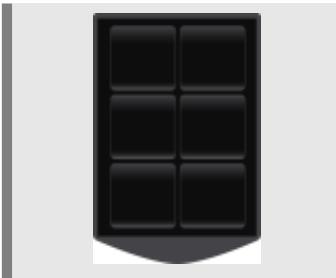
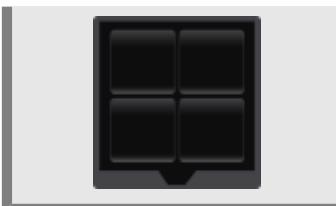
## Glazing side dishes

With this cooking process, pre-cooked side dishes such as vegetables, pasta or potatoes can be glazed in butter or oil. The products can be refined or finished for serving. The browning levels allow you to add colour to the products.

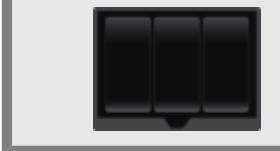
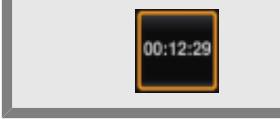
## À la carte processes

With the à la carte function, you are clearly shown the areas you can use for cooking. With this load display, you activate a timer at the same time, which displays the time selected for boiling, frying or deep-frying. After the time has expired, the zone flashes and a buzzer sounds, indicating that you can remove the products.

There are different timer display images depending on the application and type of unit.

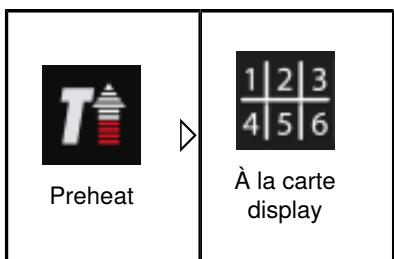
Step	Info/Button	Instructions
1		Select an à la carte process under Finishing® and Service.
2		After you have selected the à la carte process, you can select the cooking parameters and set a timer time. This is taken over for all timers. After pre-heating, the unit moves to the à la carte view and the timers can be activated by selecting the zone. You have four seconds to change the respective cooking time required. Then the set value is taken over and used.
3a		<b>A la carte display for unit type 112.</b> A la carte boiling, frying and deep-frying always have six zones.
3b		<b>A la carte display for unit type 211.</b> A la carte boiling has two zones. A la carte frying has four zones. A la carte deep-frying has two zones.

# À la carte processes

Step	Info/Button	Instructions
3c		<p><b>A la carte display for unit type 311.</b> A la carte boiling has three zones. A la carte frying has six zones. A la carte deep-frying has three zones.</p>
4		<p><b>Example: A la carte boiling, unit type 112</b> After a basket has been loaded, select the basket zone on the display. The time you set before will then start to run.</p>
5		<p><b>Changing the timers</b> To change the time set, press the timer you want and change the time using the central setting wheel. The entry is automatically taken over after four seconds.</p>
6		<p><b>End of timed cooking</b> When a timer has expired, the respective zone flashes on the display. By pressing the timer, you confirm removal of the food, flashing stops and the time you set previously is shown again.</p>
7		<p><b>Re-activation of a timer</b> When the timer is pressed again, it is reactivated and the time starts to run after four seconds.</p>

## Fry à la carte

For frying fish, meat and poultry portions as well as vegetables during à la carte service. Use the possibility of frying different products with different cooking times in parallel. With the à la carte function you set the frying time you want for each product. You can use this timer as a reminder to turn or remove the food. This puts an end to permanent supervision during frying.



### Cooking parameters



Select a searing level from "low" to "high".

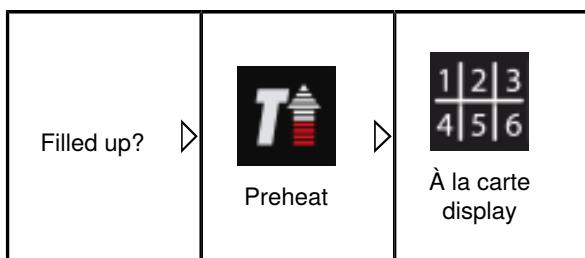


Select a frying time.

Max. load per pan	112/112T	112L	211	311
	8-10 pc.	15-20 pc.	50 pc.	70 pc.
Accessories	Settings			
Spatula	  low			

# Boil à la carte

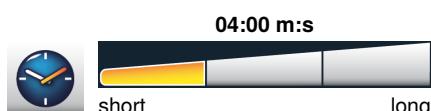
For the parallel boiling of e.g. vegetables, pasta, potatoes and much more. The à la carte function allows individual times to be set for each basket. This means you always have an overview of the different boiling times and end of cooking. You work without the automatic lift and lower function here.



## Cooking parameters



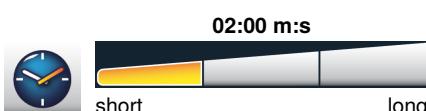
Select "simmering" for pre-cooked vegetables.



Set the time to about 4 minutes for pre-cooked vegetables.



Select "briskly boiling" for uncooked pasta.



Set a time of approx. 1-2 minutes for self-made pasta.

Max. load per basket / portion basket	112/112T	112L	211	311
Boiled potatoes	6 x 500 g	6 x 500 g	2 x 5 kg	3 x 5 kg
Penne noodles, pre-cooked	6 x 300 g	6 x 300 g	2 x 3 kg	3 x 3 kg
Accessories	Settings			
Portion basket, perforated with handle	<p>simmering</p> <p>short</p> <p>long</p>			

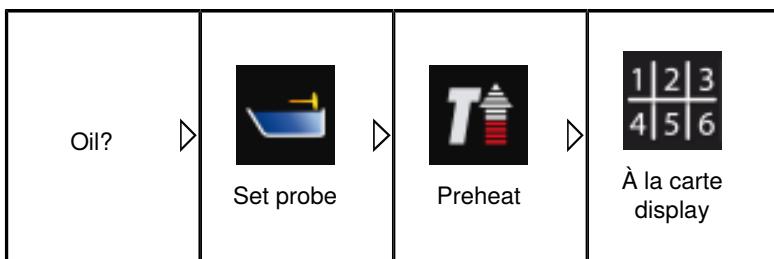
## Boil à la carte

<b>Max. load per portion basket</b> Sauerkraut, red cabbage, leek, ratatouille	112/112T      112L 6 x 800 g      6 x 800 g
<b>Accessories</b> Portion basket, solid with handle	<b>Settings</b>   simmering      briskly boiling   short      long

**note** Please remember that when a portion basket contains the maximum load, approx. 15 minutes are required to heat it to above 65°C.

## Deep-fry à la carte

For the parallel deep-frying of e.g. French fries, spring rolls, chicken wings and much more. The à la carte function allows individual times to be set for each basket. This means you always know how long the different frying times are and end of cooking. You work without the automatic lift and lower function here.



## Cooking parameters



Select "deep-fry" for deep-frying French fries.



Select a deep-frying time. About 3 minutes is enough for French fries.



You can deep-fry e.g. fish in batter or vegetables in tempura pastry using the "blanch" setting.

## Deep-fry à la carte

Max. load per basket / portion basket	112/112T	112L	211	311
French fries, wedges	6 x 300 g	6 x 300 g	2 x 3 kg	3 x 3 kg
<b>Accessories</b>		<b>Settings</b>		
Portion basket, perforated with handle				blanch deep-fry
Deep-frying baskets 211/311				short long
<b>note</b>	We are sure you understand that we cannot list all deep-fry products on account of the sheer variety available.			

Max. load per basket / portion basket	112/112T	112L	211	311
Chicken wings	6 x 250 g	6 x 250 g	2 x 3 kg	3 x 3 kg
<b>Accessories</b>		<b>Settings</b>		
Portion basket, perforated with handle				blanch deep-fry
Deep-frying baskets 211/311				short long

## Deep-fry à la carte

Max. load per basket / portion basket	112/112T	112L	211	311
Spring rolls, croquettes	6 x 200 g	6 x 200 g	2 x 3 kg	3 x 3 kg
<b>Accessories</b> Portion basket, perforated with handle Deep-frying baskets 211/311	<b>Settings</b>  blanch  deep-fry  short  long			



### Warning!

*Do not use the hand shower when working with hot oil!*



Please note the warnings for models which have a manually operated basin valve. Do not open the basin valve during deep-frying or when there is still oil in the basin. The automatic basin valve cannot be opened during deep-frying.

During deep-frying, the VarioDose cannot be used for adding water to the rack. After deep-frying has been completed, the oil must be completely poured out of the pan. Without the rack being raised completely, subsequent cooking processes cannot be started.

## Meat in sauce

For pre-cooked ragouts, braised dishes and boiled pieces of meat. With Finishing® you heat your products up to ideal serving temperature gently.

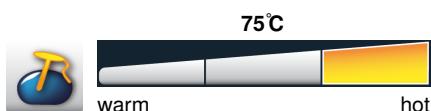


Hold

### Cooking parameters



Ideal for large roasts, but also for roulades, lamb shanks and poultry legs.



Determine your serving temperature.



For Finishing® ragouts or cutlets.



Determine your cooking temperature.

## Meat in sauce

Max. load per pan	112/112T	112L	211	311
Braised beef, roulades, brisket, aitchbone, lamb shank	6 kg	12 kg	80 kg	120 kg
<b>Accessories</b>		<b>Settings</b>		
Rack				<small>small</small>  <small>large</small>
				<small>warm</small>  <small>hot</small>
Max. load per pan	112/112T	112L	211	311
Ragouts, cutlets, goulash, curries	12 kg	20 kg	80 kg	120 kg
<b>Accessories</b>		<b>Settings</b>		
				<small>small</small>  <small>large</small>
				<small>low</small>  <small>high</small>



For roasts 2 to 3 kg in weight, you need approx. 2.5 to 3.5 hours in Finishing® . Large quantities of ragout require a Finishing® time of approx. 2 hours.

## Soups + sauces

For pre-cooked soups and sauces. These can be heated gently using Finishing® without continuous supervision being necessary.



Hold

### Cooking parameters



Select "thick" for stews or thickened sauces



Select "thin" for broths and consommés.



Determine your serving temperature.

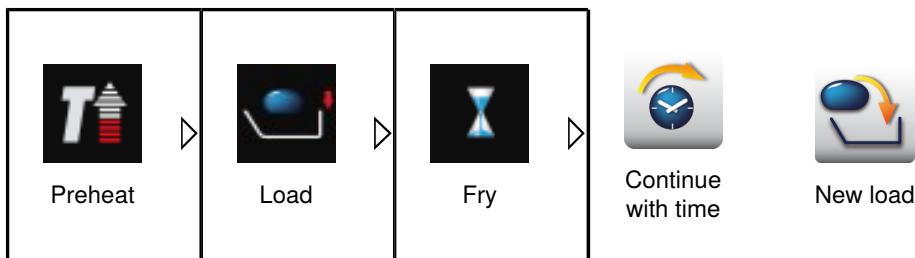
## Soups + sauces

<b>Max. load per pan</b>	112/112T	112L	211	311
Light soups, broths, clear soups	14 l	25 l	80 l	120 l
<b>Accessories</b>	<b>Settings</b>			
	 thin  hot			
<b>Max. load per pan</b>	112/112T	112L	211	311
Thick soups or sauces, creamy sauces	14 l	25 l	80 l	120 l
Stews, bolognese sauce, cooked sauerkraut or red cabbage	14 kg	25 kg	40 kg	60 kg
<b>Accessories</b>	<b>Settings</b>			
	 thin  hot			
	 warm  hot			

## Glazing side dishes

With this cooking process, pre-cooked side dishes such as vegetables, pasta or potatoes can be glazed in butter or oil. The products can be refined or finished for serving. The browning levels allow you to add colour to the products.

If you would like to stir some vegetables in a sauce, use a low browning level. You can select the glazing time yourself.



Hold

### Cooking parameters



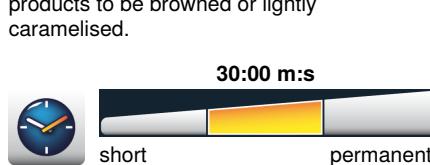
Choose "low" to glaze products in butter.



Choose the time you think you need from experience for the product. When permanent is chosen, the VarioCookingCenter® remains in operation until you switch it off.



Choose "high" if you would like your products to be browned or lightly caramelised.



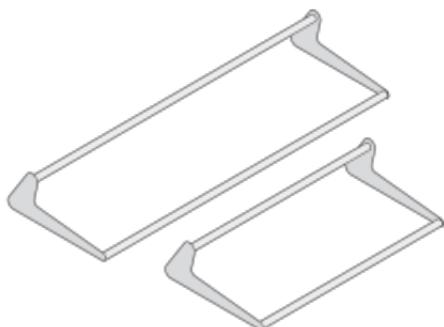
30 minutes is the longest time setting, beyond that you have the permanent setting available.

## Glazing side dishes

Max. load per pan / batch	112/112T	112L	211	311			
Frozen vegetables, cooked potatoes, cooked pasta, spinach, broccoli	3 kg	6 kg	10 kg	15 kg			
<b>Accessories</b>		<b>Settings</b>					
Spatula				high			
				permanent			
Max. load per pan / batch	112/112T	112L	211	311			
Chestnuts, pearl onions, root vegetables, ready-to-eat Kaiserschmarrn	3 kg	6 kg	10 kg	15 kg			
<b>Accessories</b>		<b>Settings</b>					
Spatula				high			
				permanent			
<b>note</b>	Sugar can caramelise at this setting.						

## Unit accessories

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### Arm for automatic raising/lowering mechanism

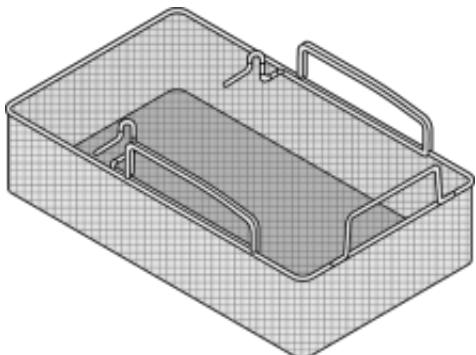
To boil and deep fry in baskets with AutoLift.

Model 112/112T: Part no. 24.00.973

Model 112L: Part no. 60.73.795

Model 211: Part no. 24.01.008

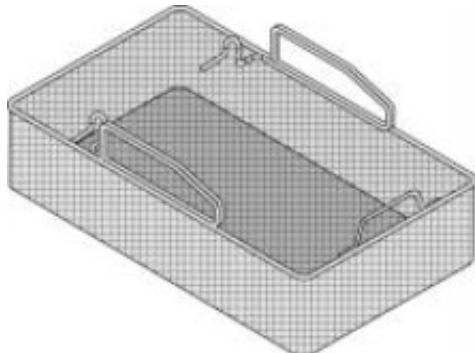
Model 311: Part no. 24.00.948



### Deep-frying basket 112/112T

For deep frying in baskets with AutoLift.

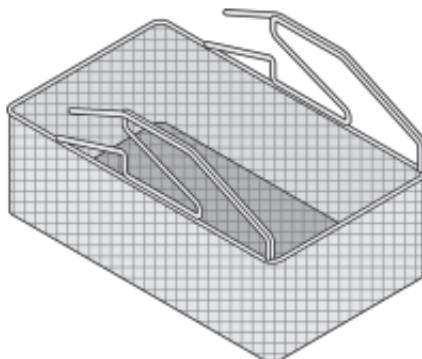
Model 112/112T: Part no. 24.00.972



### Deep-frying basket 112L

For deep frying in baskets with AutoLift.

Model 112L: Part no. 60.73.684



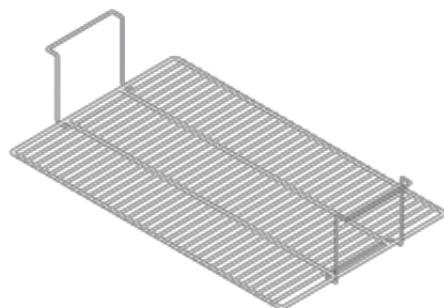
### Deep-frying basket 211/311

For deep frying in baskets with AutoLift.

Model 211/311: Part no. 60.70.716

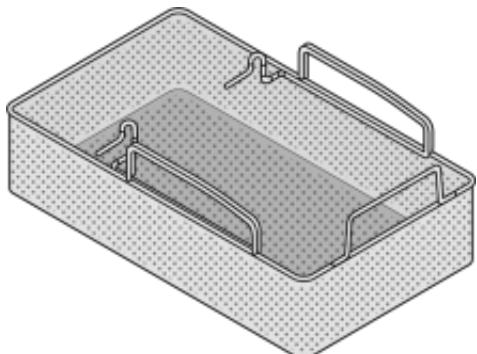
## Unit accessories

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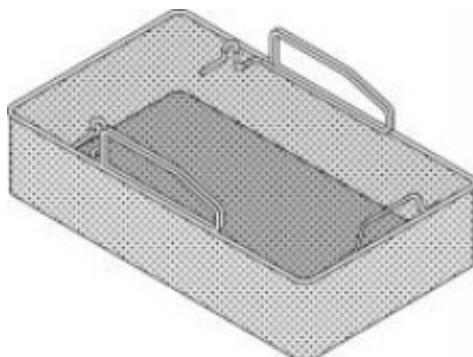
### **Basket insert 211/311**

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



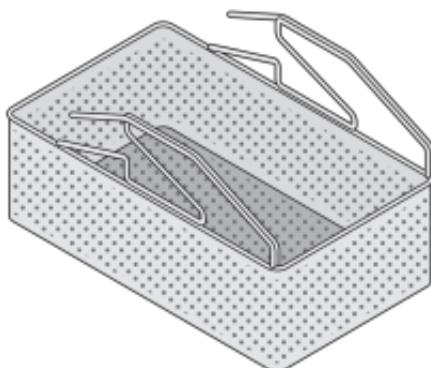
### **Boiling basket 112/112T**

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

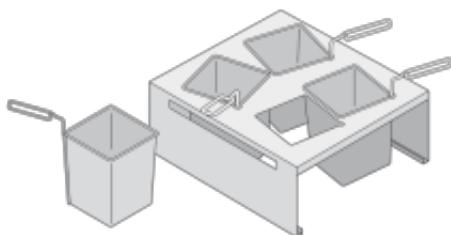
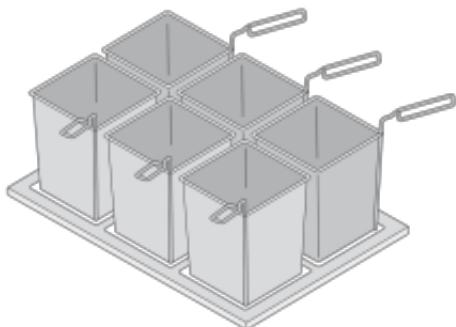


### **Boiling basket 211/311**

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

## Unit accessories

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### 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

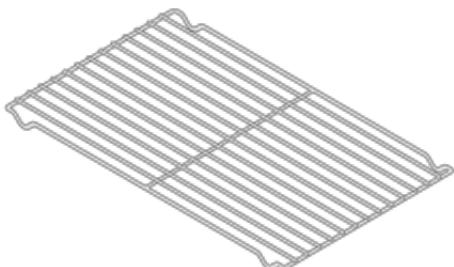
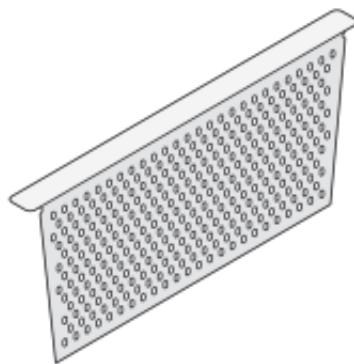
Portion container with handle and cover, non-perforated

(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

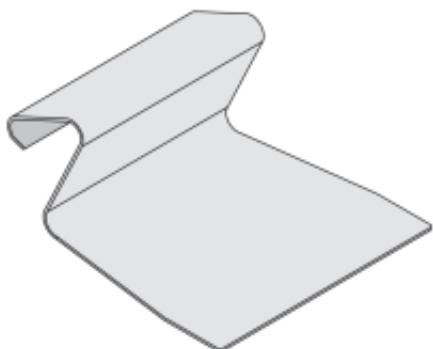
Model 112L: Part no. 60.73.702

Model 211: per 2x Part no. 60.71.968

Model 311: per 3x Part no. 60.71.968

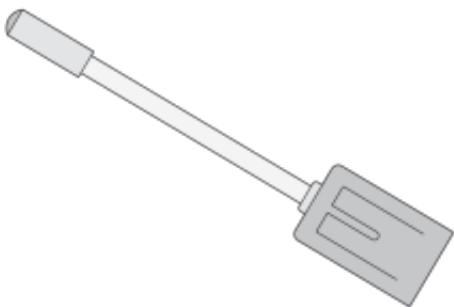
## Unit accessories

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### **Spatula**

Part no. 60.71.643



### **Stirring spatula 211/311**

For mixing and stirring food in the VarioCookingCenter®.

Model 211/311: Part no. 60.72.131



### **Scoop / perforated scoop**

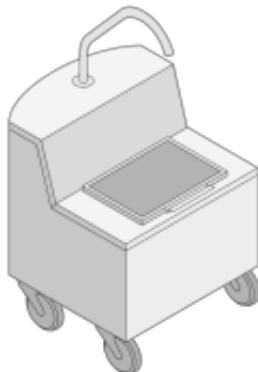
To simplify emptying of the pan for large quantities of food.

Scoop: Part no. 60.73.348

Perforated scoop: Part no. 60.73.586

## Unit accessories

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### **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

## Europe

### RATIONAL Deutschland GmbH

Tel. +49 (0)8191.327387  
info@rational-online.de  
rational-online.de

### RATIONAL France S.A.S.

Tel. +33 (0)3 89 57 00 82  
info@rational-france.fr  
rational-france.fr

### RATIONAL Italia S.r.l.

Tel. +39 041 5951909  
info@rational-online.it  
rational-online.it

### RATIONAL Schweiz AG

Tel. +41 71 727 9092  
info@rational-online.ch  
rational-online.ch

### RATIONAL Ibérica

Cooking Systems S.L.  
Tel. +34 93 4751750  
info@rational-online.es  
rational-online.es

### RATIONAL AUSTRIA GmbH

Tel. +43 (0)662.832799  
info@rational-online.at  
rational-online.at

### RATIONAL Nederland

Tel. +31 546 546000  
info@rational.nl  
rational.nl

### RATIONAL Scandinavia AB

Tel. +46 (0)40-680 85 00  
info@rational-online.se  
rational-online.se

### РАЦИОНАЛЬ в России и СНГ

Тел. +7 495 640 63 38  
info@rational-online.ru  
rational-online.ru

### RATIONAL International AG

Istanbul İrtibat bürosu  
Tel. +90 212 603 6767  
info@rational-online.com.tr  
rational-online.com.tr

### RATIONAL Belgium nv

Tel. +32 (0) 37600370  
info@rational.be  
rational.be

### RATIONAL Sp. z o.o.

Tel. +48 22 8649326  
info@rational-online.pl  
rational-online.pl

### RATIONAL Slovenija

SLORATIONAL d.o.o.  
Tel. +386 (0)2 8821900  
info@slorational.si  
slorational.si

### RATIONAL Norge AS

Tel. +47 22 70 10 00  
post@rational.no  
rational.no

### RATIONAL UK

Tel. 00 44 (0) 1582 480388  
info@rational-online.co.uk  
rational-online.co.uk

## America

### RATIONAL Canada Inc.

Tel. 1-877-RATIONAL (728-4662)  
info@rational-online.ca  
rational-online.ca

### RATIONAL BRASIL

Tel. +55 (11) 3372-3000  
info@rational-online.com.br  
rational-online.com.br

### RATIONAL USA Inc.

Tel. 888-320-7274  
info@rational-online.us  
rationalusa.com

### RATIONAL Argentina – South America

Tel. +54 11 2080 2495  
info@rational-online.com.ar  
rational-online.com.ar

### RATIONAL Mexico

Tel. +52 (55) 5292-7538  
info@rational-online.mx  
rational-online.mx

### RATIONAL AUSTRALIA PTY LTD

Tel. +61 (0) 3 8369 4600  
info@rationalaustralia.com.au  
rationalaustralia.com.au

## Asia/Pacific

### 株式会社 ラショナル・ジャパン

Tel. (03) 6316 -1188  
info@rational-online.jp  
rational-online.jp

### RATIONAL International India

#### Private Limited

Tel. +91 124 463 58 65  
info@rational-online.in  
rational-online.in

### RATIONAL International AG

Heinrich-Wild-Straße 202  
CH-9435 Heerbrugg  
Tel. +41 71 727 9090  
Fax +41 71 727 9080  
info@rational-international.com  
rational-online.com

### RATIONAL 莱欣诺® 中国

Tel. +86 21 3183 7500  
office.shanghai@rational-online.com  
rational-online.com

### RATIONAL International Middle East

Tel. +971 4 338 6615  
info@rational-online.ae  
rational-online.ae

### RATIONAL AG

Siegfried-Meister-Straße 1  
D-86899 Landsberg a. Lech  
Tel. +49 (0)8191 3270  
Fax +49 (0)8191 21735  
info@rational-ag.com  
rational-online.com

### RATIONAL Korea

Tel. +82-31-756-7700  
info@rationalkorea.co.kr  
rationalkorea.co.kr

### RATIONAL NZ Ltd

Tel. +64 (9) 633 0900  
sales@rationalnz.co.nz  
rationalnz.co.nz

### RATIONAL Wittenheim SAS

4 Rue de la Charente – BP 52  
F-68271 Wittenheim Cedex  
Tel. +33 (0)3 89 57 01 35  
Fax +33 (0)3 89 57 09 47  
info.fr@rational-online.com  
rational-online.com