



Application Manual
VarioCooking Center®

Introduction

Dear User,

With your decision to purchase a VarioCookingCenter® you have made the right choice. The VarioCooking Center® 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 VarioCooking Center®, which then gives you time for the essentials again.

The VarioCooking Center® 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 VarioCooking Center® 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.



Contents

VarioCooking Control ® mode	6
Buttons and pictograms in VarioCooking Control ® mode	6
Help function	9
Info button	9
Optimum positioning of the CT probe	11
Meat	13
Braise	15
Boil	18
Overnight braising	20
Overnight boiling	23
Fry natural + breaded	26
Casserole / Stir fried	29
Overnight casserole	33
Deep fry	36
Boil sausages	40
Steam	43
Sous vide	45
Confit	48
Fish	50
Fry fish	51
Poach fish	54
Deep-fry	57
Fry seafood	60
Boil seafood	62
Steam	64
Sous vide	67
Confit	70



Contents

Braise	73
Vegetables and side dishes	75
Fry	77
Braise and stew	79
Boil	81
Deep fry	86
Boil potatoes	89
Cook pasta	91
Boil rice	94
Polenta	96
Risotto + paella	98
Steaming	100
Sous vide	103
Confit	107
Egg dishes	109
Boil eggs	110
Fried eggs	111
Scrambled eggs	112
Omelette	113
Pancakes	115
Poach eggs	117
Soups and sauces	118
Soup	119
Béchamel + Velouté	122
Convenience	124
Clarify	126
Sauce	128



Contents

Stock	130
Boil down	133
Dairy products and desserts	135
Boil milk	137
Puddings + sauces	138
Rice pudding	141
Deep fried	143
Boil fruits	146
Boil sugar	148
Crêpes	151
Melting chocolate	153
Roasting nuts and seeds	155
Steam	157
Finishing @ and Service	159
À la carte processes	160
Fry à la carte	162
Boil à la carte	163
Deep-fry à la carte	165
Meat in sauce	168
Soups + sauces	170
Glazing side dishes	172
Unit accessories	174

VarioCooking Control® mode

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

Buttons and pictograms in VarioCooking Control® mode



Cooking speed



Core temperature/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



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

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

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



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 bucco, 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

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

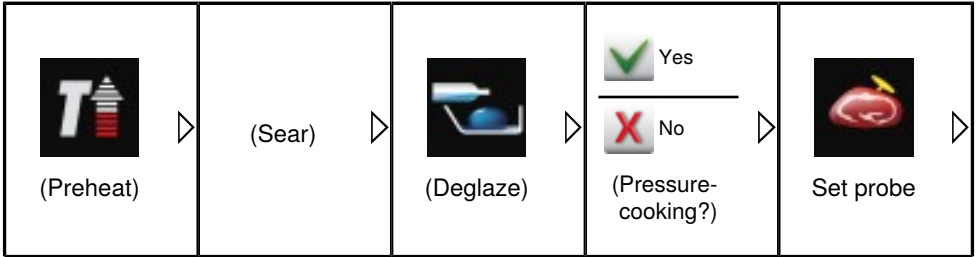
Suitable for deep-frying escalopes of poultry or pork, nuggets, baked chicken, meat croquettes, meatballs, chicken wings, spring rolls, cordon bleu and much more.

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.



Move



Continue with time



Hold

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

Braise



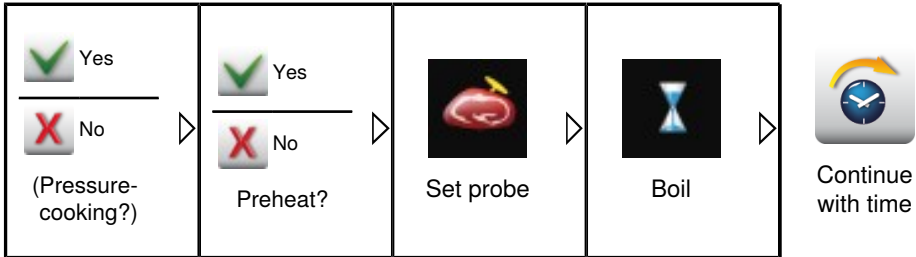
If you would like to continue braising, you can either set the time or keep the food at the desired core temperature. When differently sized pieces of meat are used, the core temperature probe can be inserted into the smaller piece first and then moved to the larger piece.

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.

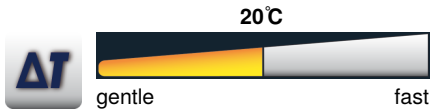


Move

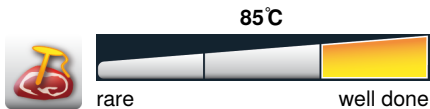


Hold

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
Accessories	Settings			
rack	 			
Colander	 			
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
Accessories	Settings			
rack	 			
Colander	 			



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 bucco, beef roulades, leg of lamb, shoulder of veal, leg and shoulder of game, or whole turkey legs



Cooking parameters



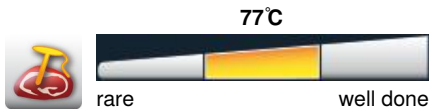
Select meat type "red" for beef or lamb.



Select your desired browning level e.g. "high" for beef.



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



The recommended core temperature is displayed.











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











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

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

Accessories	Settings
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

Accessories	Settings
Rack	  red white
Spatula	  without high
Colander	  short long
	  rare well done

Overnight braising



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 VarioCooking Center® 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



red



white

Select "red" for beef or lamb.



13:00 h:m



short

long

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



77°C



rare

well done

The recommended core temperature is displayed.









red









white

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

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
Accessories	Settings			
Rack	 			
Colander	 			
	 			

Max. load / batch per pan	112/112T	112L	211	311
Ham, cured ham, pork hock	6 kg	12 kg	45 kg	70 kg
Accessories	Settings			
Rack	 			
Colander	 			
	 			

Overnight boiling



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.

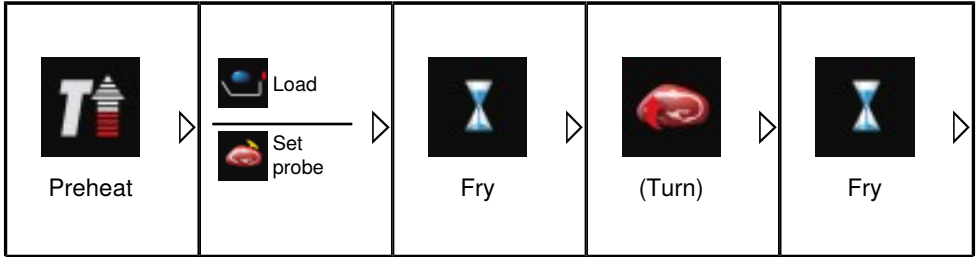
Please use the rack for optimum circulation of the cooking liquid. This ensures sufficient distance between the base and the meat. To ensure that the products are always covered with cooking liquid, they can be weighted down with a grid.

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)

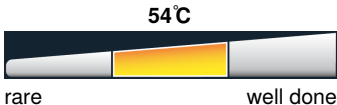
Cooking parameters



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



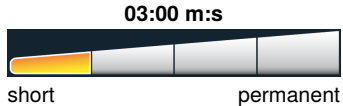
Select "light" for breaded or marinated products and "dark" for steaks, for example.



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 VarioCooking Center® 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.

Accessories	Settings
Spatula	  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.

Accessories	Settings
Spatula	  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.
Accessories Spatula	Settings			
				
		thin		thick
				
		light		dark
				
		rare		well done



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

Poultry
Mince
Steaks
Breast of duck

Core temperature

72 °C (well done)
80 °C (well done)
52 °C (medium)
48 °C (rare)

Cooking time

approx. 12 - 15 min.
approx. 15 - 18 min.
approx. 12 - 15 min.
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



small large

Select "large" for ragout and goulash pieces.



without high

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



85°C

rare well done + soft

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



small large

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









10:00 m:s

short long







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	20 kg
Max. searing load	1,5-2,5 kg	4-5 kg	8-12 kg	15-20 kg

Accessories	Settings
Spatula	 
	 
	 







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	 
	 
	 

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	  <p>small large</p>
	  <p>without high</p>
	  <p>rare well done + soft</p>

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

Accessories	Settings
Spatula	  <p>small large</p>
	  <p>without high</p>
	  <p>rare well done + soft</p>

Casserole / Stir fried



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.



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







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

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
Accessories Spatula	Settings 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
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

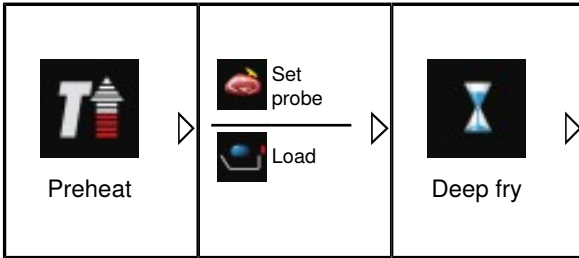
Max. load / batch per pan	112/112T	112L	211	311
Blanket of veal	6 kg	12 kg	45 kg	70 kg
Accessories Spatula	Settings			
				
	red	white		
				
	without	high		
note	Cover the ragout with sufficient sauce before you close the lid.			



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.



Continue with time



New load

Cooking parameters



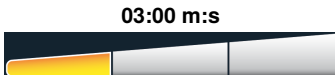
without with

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



without with

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



short long







Select the deep-frying time.









rare well done

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







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.
Accessories Deep-frying basket	Settings			
				with
				with
				long

Max. load / batch per pan	112/112T	112L	211	311
Baked chicken	2 kg	4 kg	8 kg	12 kg
Accessories Deep-frying basket	Settings			
				with
				with
				well done

note 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
Accessories Deep-frying basket	Settings   without with			
	  without with			
	  short long			



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



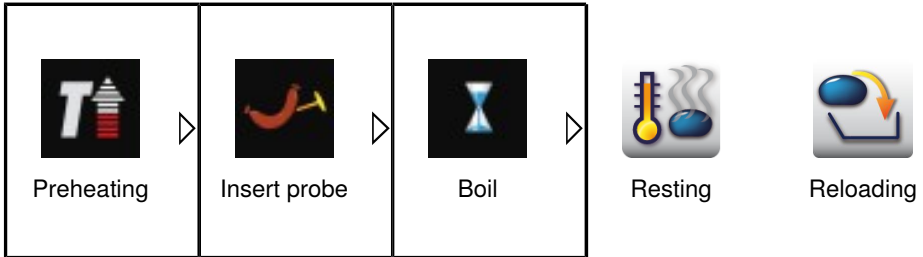
Use the oil cart for the easy filling and emptying of the rack. This allows you to pump oil conveniently into the rack, and after frying you can simply pour it back into the oil cart safely. At the same time, the oil has been filtered and is suitable for long storage in the dark. The oil cart has been 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 VarioCooking Center®. 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

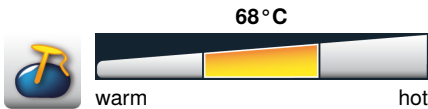
For boiling sausages such as veal sausage, black pudding, and other Austrian and German sausage specialities.







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

Boil sausages

Accessories

Settings



without

with



warm

hot

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

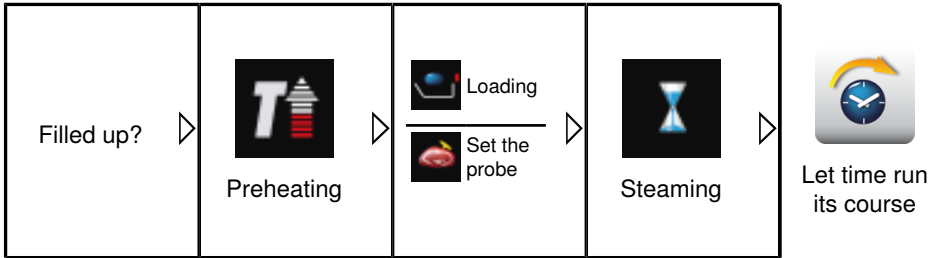
Boil sausages



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 VarioCooking Center® 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.



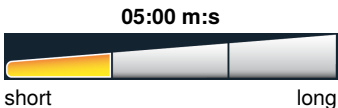
Reloading

Cooking parameters



thin thick

Select "thin" for products under 2 cm thickness.



05:00 m:s

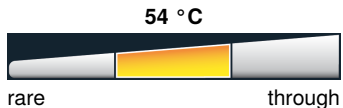
short long

Select the required steaming time.



thin thick

Select "thick" for products above 2 cm thickness.











54 °C

rare through

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

Steam

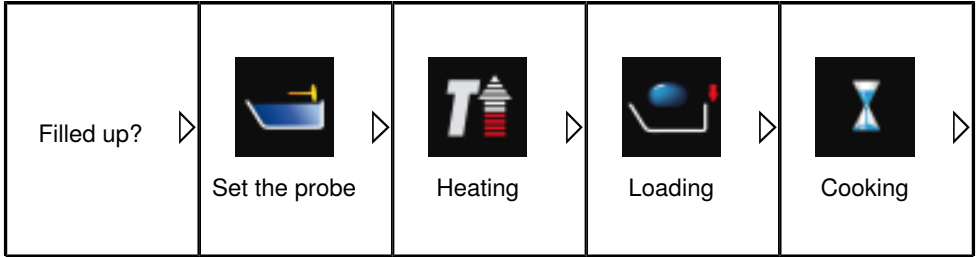
Loading amount per basin/ batch	112/112T	112L	211	311
Veal fillet, beef fillet whole	3-4 pc.	8-10 pc.	15-18 pc.	25-30 pc.
Accessories GN container 1/1 or 2/3 perforated Rack	Settings   small large   rare through			
Loading amount per basin/ batch	112/112T	112L	211	311
Chicken breasts	8-10 pc.	18-20 pc.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



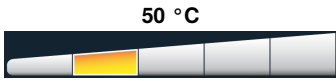
Resting

Cooking parameters



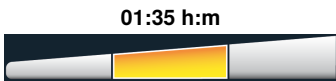
small very large

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



low high

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



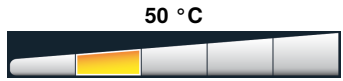
short long

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



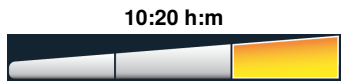
small very large

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



low high







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









short long

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.
Accessories Lower basin grille	Settings   small very large   low high   short long			
note	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
Accessories Lower basin grille	Settings   small very large   low high   short long			
note	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.

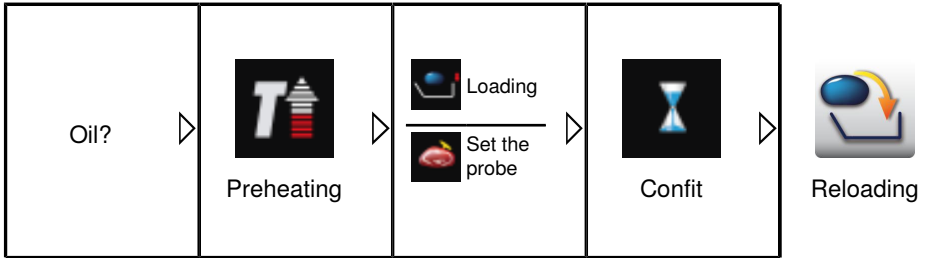
Product calibre

Calibre 1 very flat meat pieces	Calibre 2 small meat pieces	Calibre 3 medium-sized meat pieces
Chicken breast fillet (inner fillet)	Entrecôte, rump steak	Saddle of lamb with bone
Saddle of rabbit	Pork steak	Pork cutlet
Pigeon breast	Fillet of lamb saddle	Double entrecôte
0-2 cm	2-4 cm	4-6 cm

Calibre 4 thick meat pieces	Calibre 5 very thick meat pieces
Roast beef	Braising steak
Saddle of veal	Knuckles, roast
Saddle of pork	Geese, ducks
6-10 cm	10-20 cm
	adjustable up to 24 h

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.



Let time run its course



Hold

Cooking parameters



gentle

quick



small

large

Select "small" for meat pieces under 2 cm thickness.



short

long

Select the required confit time.



gentle

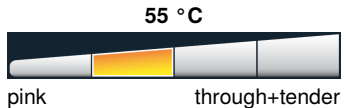
quick



small

large

Select "large" for products above 2 cm thickness.









pink

through+tender

Select your desired cooking level.

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.
Accessories rack	Settings			
				
		gentle		quick
				
		small		large
				
		pink		through+tender



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 confied meat becomes an intensive flavour experience.

Fish



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

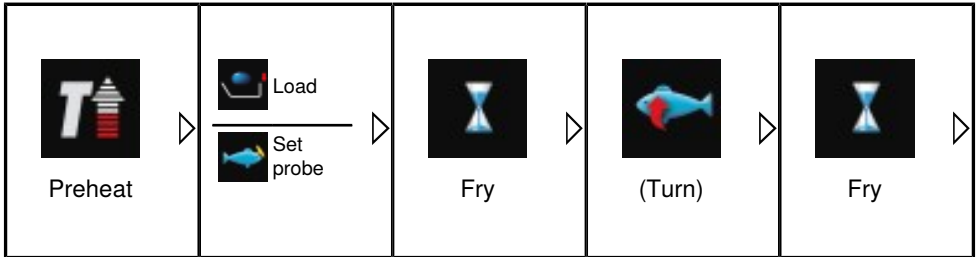
With confit you can prepare fish fillets or whole fish as well as various crustaceans in oil.

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

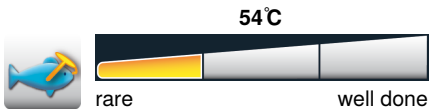
Cooking parameters



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



Select "light" for very tender and sensitive products.



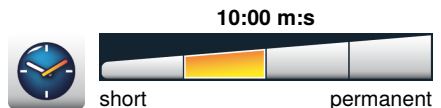
Select "rare" e.g. for tuna, pike-perch or salmon.



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

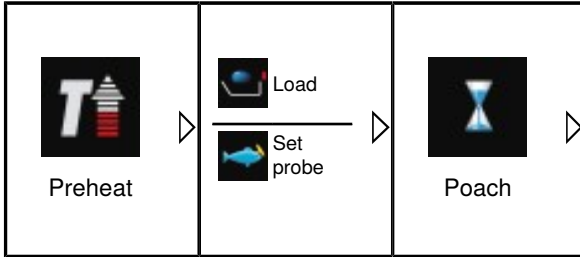
Max. load / batch per pan trout, Dover sole, red mullet, herring, sardines	112/112T	112L	211	311
	10-12 pc.	20-25 pc.	30-35 pc.	40-50 pc.
Accessories Spatula	Settings			
				
	thin			thick
				
light			dark	
				
short			permanent	
Max. load / batch per pan Salmon fillet, pike-perch fillet, cod, monk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

Fry fish

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.



Continue with time



New load

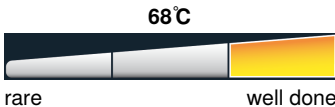
Cooking parameters



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



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



Select the required cooking level.















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



Select an individual cooking time.

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.
Accessories	Settings			
	  without with			
	  thin thick			
	  rare well done			

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.
Accessories	Settings			
Basket	  without with			
	  thin thick			
	  short long			

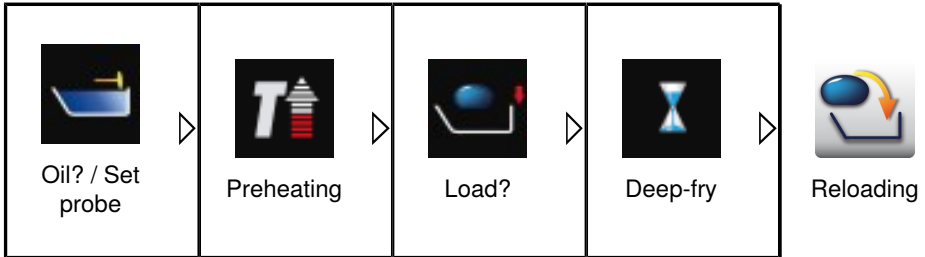
Poach fish



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.

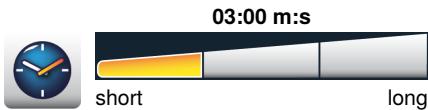


Continue with time

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
Accessories Deep-frying basket Basket insert 211/311	Settings			
				
		without		with
				
		short		long
note	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.
Accessories Deep-frying basket Basket insert 211/311	Settings			
				
		without		with
				
		short		long
note	When the deep-frying baskets are not used, the maximum possible load size specified can be doubled.			

Deep-fry



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.

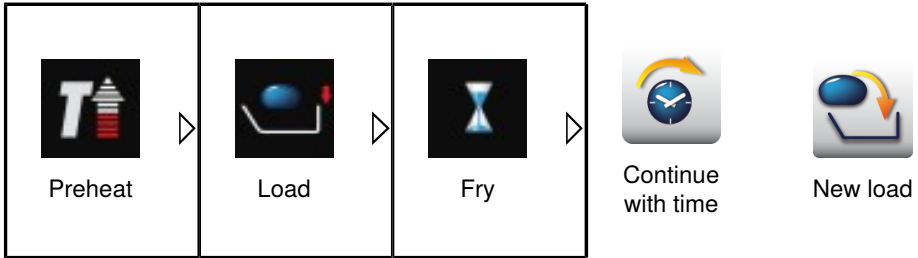
The oil cart gives you maximum flexibility in using your VarioCookingCenter®. You can change between boiling, frying and deep-frying applications as you need them in the kitchen.

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

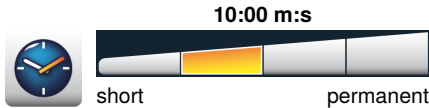
Suitable for all seafood such as prawns, scallops, lobster and crayfish. An individual frying time can be selected.





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.
Accessories Spatula	Settings  low high  short permanent			

Fry seafood

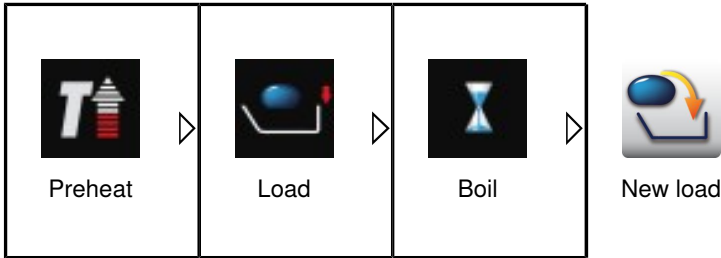
Max. load / batch per pan	112/112T	112L	211	311
Scallops, prawns	20-30 pc.	30-40 pc.	40-50 pc.	60-80 pc.
Accessories Spatula	Settings			
				
		low		high
				
		short		permanent



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

Boil seafood

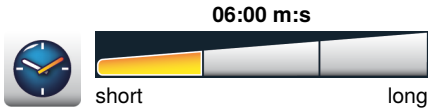
For boiling lobster, crab, mussels and more. Boiling is possible both with and without basket.



Cooking parameters







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



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

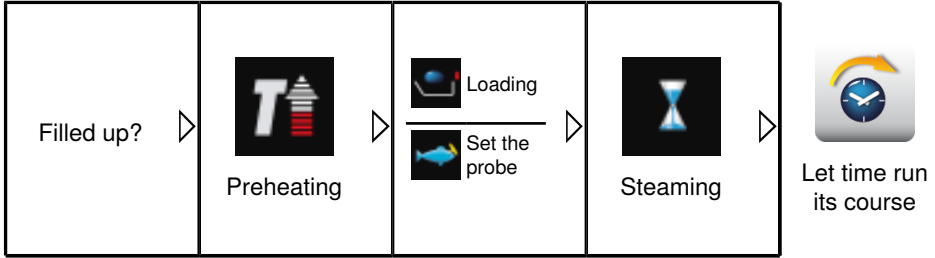
Max. load / batch per pan	112/112T	112L	211	311
Lobster and crayfish	4-6 pc.	6-8 pc.	12-16 pc.	32-40 pc.
Accessories	Settings			
Basket				

Boil seafood

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

Steam

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

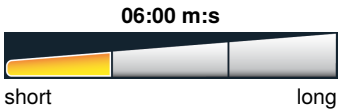


Reloading

Cooking parameters



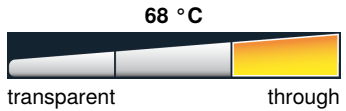
Select "thin" for products under 2 cm thickness.



Select the required steaming time.









Select "thick" for products above 2 cm thickness.



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

Steam

Loading amount per basin/ batch	112/112T	112L	211	311
Cod, salmon, redfish, zander fillets (150-180g)	10 pc.	20 pc.	30 pc.	60 pc.
Accessories GN container 1/1 or 2/3 perforated Rack	Settings  			
Loading amount per basin/ batch	112/112T	112L	211	311
Fish roulades, terrines	8-10 pc.	12-16 pc.	20 pc.	30 pc.
Accessories GN container 1/1 or 2/3 perforated Rack	Settings  			
Loading amount per basin/ batch	112/112T	112L	211	311
Sole, trout (60-80g)	8-15 pc.	15-25 pc.	30-40 pc.	50-60 pc.
Accessories GN container 1/1 or 2/3 perforated Rack	Settings  			

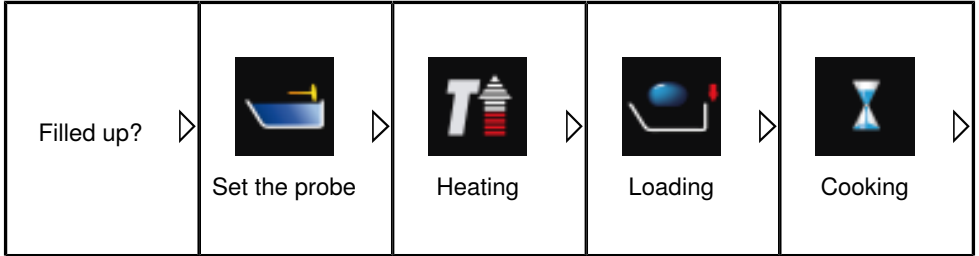
Steam



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

Sous vide

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



Let time run its course

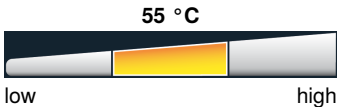


Resting

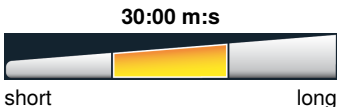
Cooking parameters



Select "thin" for fillets or prawns.



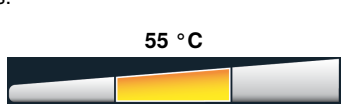
Determine the water temperature at which you would like to cook the vacuumed products.



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



Select "thick" for whole fish, fish roulades or cod fillets.















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
Sole strips	2 kg	4 kg	8 kg	12 kg
Accessories Lower basin grille	Settings			
				thin
				low
				short
note	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.
Accessories Lower basin grille	Settings			
				thin
				low
				short
note	Salmon fillet approx. 15 min./46 °C			

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.

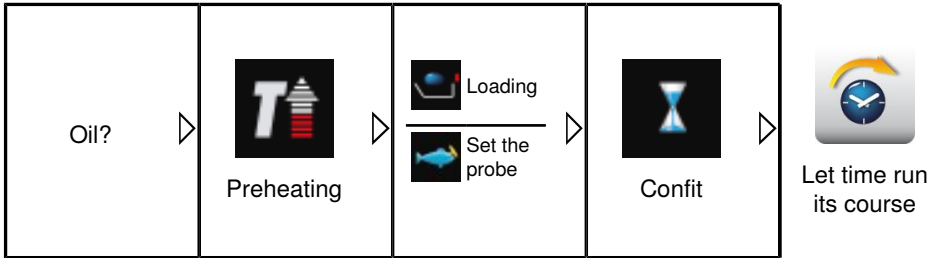
An automated resting time begins automatically 5 minutes after the end of the cooking time selected by you.

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.

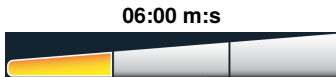


Cooking parameters



thin thick

Select "thin" for products under 2 cm thickness.



short long

Select the required confit time.



thin thick

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



transparent through

Select your desired cooking level.

Confit

<p>max. loading amount per basin/batch</p>	112/112T	112L	211	311
<p>Salmon, cod, monkfish fillets or whole fish such as gilt-head bream, seawolf</p>	3-4 pc.	6-8 pc.	12-18 pc.	20-25 pc.
<p>Accessories rack</p>	<p>Settings</p> <div data-bbox="423 371 501 448"> </div> <div data-bbox="512 371 863 448"> </div> <div data-bbox="423 475 501 552"> </div> <div data-bbox="512 475 863 552"> </div>			
<p>max. loading amount per basin/batch</p>	112/112T	112L	211	311
<p>Salmon, cod, monkfish fillets or whole fish such as gilt-head bream, seawolf</p>	6-10 pc.	10-20 pc.	20-30 pc.	50-60 pc.
<p>Accessories rack</p>	<p>Settings</p> <div data-bbox="423 794 501 871"> </div> <div data-bbox="512 794 863 871"> </div> <div data-bbox="423 898 501 975"> </div> <div data-bbox="512 898 863 975"> </div>			
<p>max. loading amount per basin/batch</p>	112/112T	112L	211	311
<p>Prawns, mussels, fish strips or pieces, thin fillets such as sole, plaice</p>	1 - 1,5 kg	2,5 - 4 kg	5 kg	7.5 kg
<p>Accessories rack, frying basket</p>	<p>Settings</p> <div data-bbox="423 1214 501 1291"> </div> <div data-bbox="512 1214 863 1291"> </div> <div data-bbox="423 1318 501 1394"> </div> <div data-bbox="512 1318 863 1394"> </div>			

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

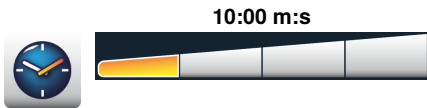


Resting

Cooking parameters







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







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

Accessories	Settings
	  <p>without high</p>   <p>short long</p>
note Cooking time approx. 10 minutes	

max. Load per pan / batch	112/112T	112L	211	311
Squid, octopus	3 kg	6 kg	12 kg	18 kg

Accessories	Settings
	  <p>without high</p>   <p>short long</p>
note Cooking time at least 60 minutes	



With the "without" button, you skip the searing stage. You can pour the sauce or stick in which you would like to cook your products directly into the pan, and preheat it if required.

With the pressure cooking option, you can accelerate the cooking process (only possible in units with the pressure cooking option).

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

Vegetables and side dishes

Deep fry

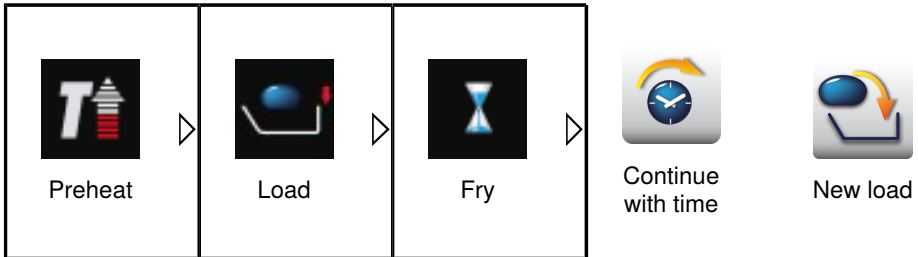
Suitable for blanching and deep frying in oil, such as French fries, croquettes, tempura vegetables and vegetables in breadcrumbs.

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

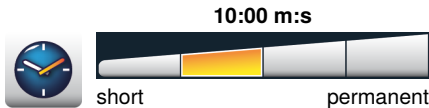
For frying a wide range of vegetables such as aubergines, courgettes, sweet peppers, mushrooms, onions and side dishes such as fried potatoes, rösti, pasta and much more besides. You can choose an exact frying time for your perfect result.



Cooking parameters



Choose "low" for sweating onions.







Choose the time you think you need from experience for the product. When permanent is chosen, the VarioCooking Center® 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 Spatula	Settings			
	<p>low high</p> <p>short permanent</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 Spatula	Settings   low high   short permanent			
note	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	15 kg
	max. 12 kg	24 kg	60 kg	90 kg

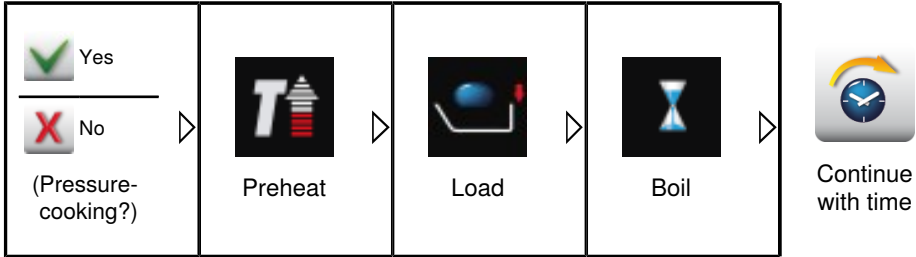
Accessories	Settings
Spatula	  <p>without high</p>   <p>short long</p>

Load per pan / batch	112/112T	112L	211	311
Stewed spinach, leek, creamed vegetables, carrots, peas	min. 2 kg	4 kg	10 kg	12 kg
	max. 12 kg	24 kg	60 kg	80 kg

Accessories	Settings
Spatula	  <p>without high</p>   <p>short long</p>

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.



Vegetables are cooked with the "briskly boiling" setting.

















Choose the boiling time you require.









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







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
Accessories Basket	Settings			
				
		without		with
				
		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
Accessories Basket	Settings			
				
		without		with
				
		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
Accessories Basket	Settings			
				
	without	with		
				
	simmering	briskly boiling		
				
	short	long		







Max. load per pan / batch	112/112T	112L	211	311
Artichoke hearts	12 pc.	24 pc.	50 pc.	80 pc.
Accessories Basket	Settings			
				
	without	with		
				
	simmering	briskly boiling		
				
	short	long		

Boil

Max. load per pan / batch	112/112T	112L	211	311
Raw asparagus	5-6 kg	6-8 kg	16 kg	24 kg
Accessories	Settings			
Basket				
		without		with
				
		simmering		briskly boiling
				
		short		long

Max. load per pan / batch	112/112T	112L	211	311
Dumplings	20 pc.	30 pc.	60 pc.	90 pc.
Accessories	Settings			
				
		without		with
				
		simmering		briskly boiling
				
		short		long

Boil

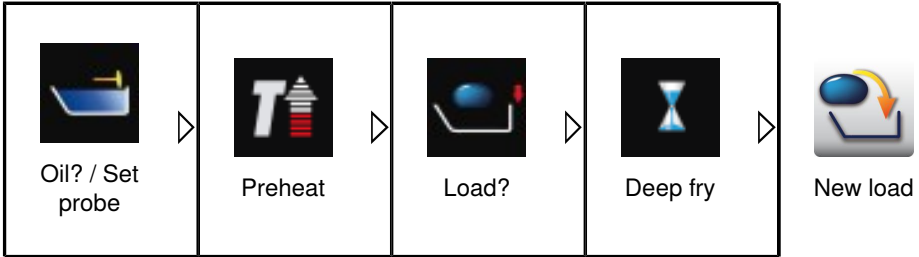
Max. load per pan / batch	112/112T	112L	211	311
Gnocchi	1-1,5 kg	2-3 kg	6-8 kg	10-12 kg
Accessories	Settings			
				
		without		with
				
	simmering		briskly boiling	
				
	short		long	



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

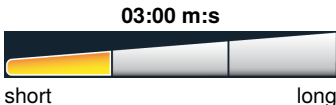
Cooking parameters



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



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

















Select the required deep-frying time.



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

Deep fry

Max. load per pan / batch	112/112T	112L	211	311
	1 kg	2 kg	5 kg	7,5 kg
Accessories Deep-frying basket Oil cart	Settings       			
Max. load per pan / batch	112/112T	112L	211	311
	1 kg	2 kg	5 kg	7,5 kg
Accessories Deep-frying basket Oil cart	Settings       			

Deep fry



Warning!

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



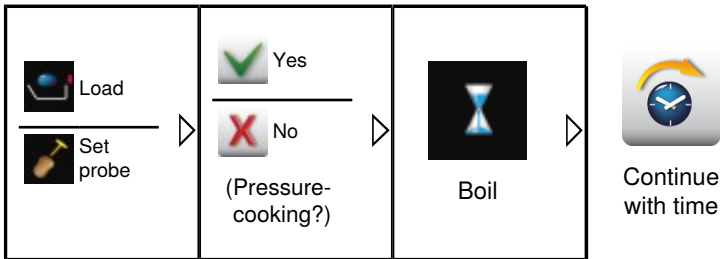
Use the oil cart for the easy filling and emptying of the rack. This allows you to pump oil conveniently into the rack, and after frying you can simply pour it back into the oil cart safely. At the same time, the oil has been filtered and is suitable for long storage in the dark. The oil cart has been 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 VarioCooking Center®. 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



At the beginning, select the size of the potatoes, "small" or "large".



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



Choose the cooking level for the potatoes e.g. "normal" for salad potatoes.















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



If you cannot insert a core temperature sensor into your potato product, use the possibility of selecting a cooking time.

Boil potatoes

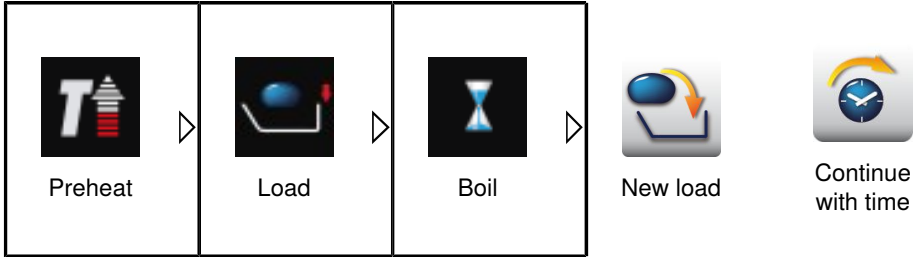
Max. load per pan / batch	112/112T	112L	211	311
Potatoes, with basket	3.5 kg	6 kg	12 kg	18 kg
Accessories	Settings			
Basket	  small large			
	  without with			
	  normal soft			

Max. load per pan / batch	112/112T	112L	211	311
Potatoes, without basket	5 kg	15 kg	50 kg	80 kg
Accessories	Settings			
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.



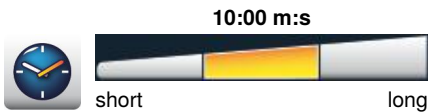
Cooking parameters



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

Cook pasta

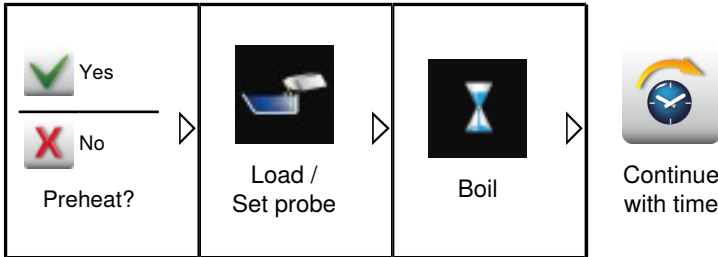


You can quench the pasta using the hand shower. The used or evaporated water can be replenished using the VarioDose. After boiling with salt water, clean the rack thoroughly.

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.



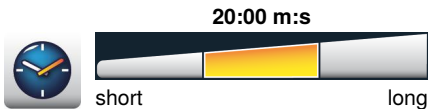
Cooking parameters



Select "without" for boiling without basket.



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.



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

Boil rice

Max. load per pan / batch	112/112T	112L	211	311
Long grain rice	1,5 kg	3 kg	6 kg	10 kg
Accessories Basket	Settings			
				
		without		with
				
		short		long

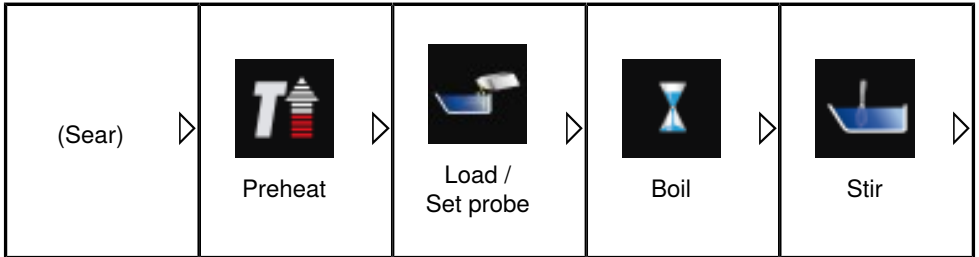
Max. load per pan / batch	112/112T	112L	211	311
Basmati rice, Jasmin rice	3 kg	5 kg	15 kg	22 kg
Sushi rice	2 kg	3 kg	10 kg	15 kg
Accessories	Settings			
				
		without		with
				
		steam		boil
				
		short		long



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

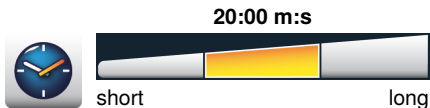
The polenta cooking process allows you to prepare polenta without it sticking. Follow the requests shown on the display and stir the polenta when requested.



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
Accessories Stirring spatula	Settings			
				
				

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
Accessories spatula	Settings			
	  low high			
				  short long
max. Load per pan / batch	112/112T	112L	211	311
Paella	3 kg	6 kg	15 kg	30 kg
Accessories spatula	Settings			
	  low high			
				  short long

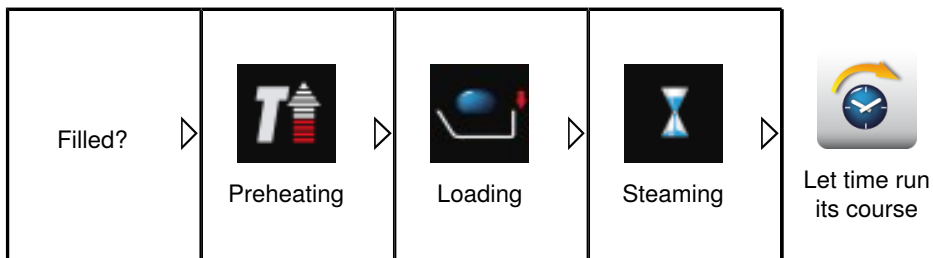


Please refer to the manufacturer's instructions on the packaging for the cooking time. The VarioCooking Center® automatically calculates the cooking time on the basis of the load size and the time parameter you have entered. This means you do not need to supervise the food until the end of cooking, even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

Example: For a maximum load in the VarioCooking Center® 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.

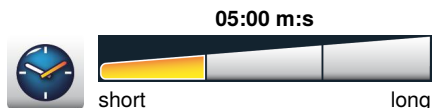
Steaming

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

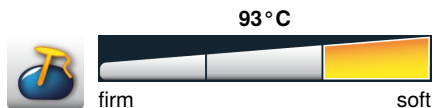


Reloading

Cooking parameters



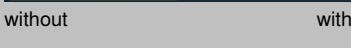


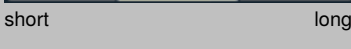




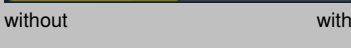


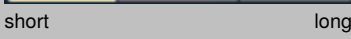
Select the required steaming time.









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
Accessories GN container 1/1 or 2/3 perforated Pan base rack	Settings			
	  without  with			
	  short  long			
note There are various cutting and portion options for different vegetable varieties. Our information is provided as a guide only.				

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

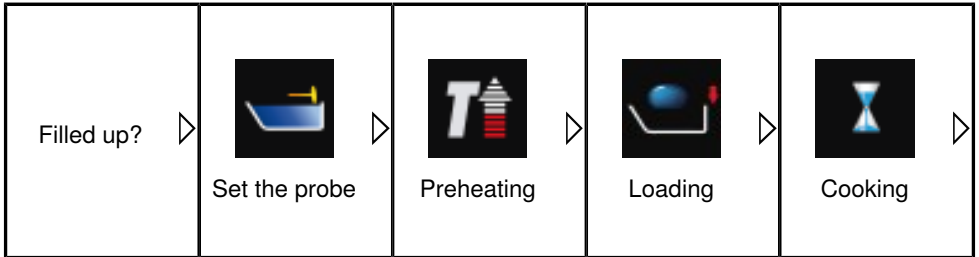
Load per pan / batch	112/112T	112L	211	311
Potatoes	6 kg	12 kg	40 kg	60 kg
Accessories GN container 1/1 or 2/3 perforated Pan base rack	Settings			
	  without  with			
	  firm  soft			
note Potatoes can easily be steamed to your desired cooking level. At "firm" they can be grated for hash browns. At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

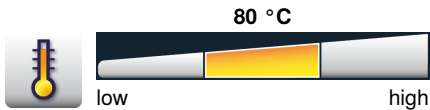


Let time run
its course

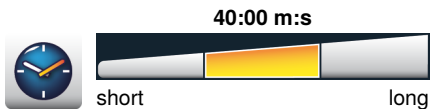


Resting

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
Accessories Lower basin grille	Settings			
note	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
Accessories	Settings			
note	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
Accessories	Settings			
note	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
Accessories Lower basin grille	Settings			
	 			
	low high			
	 			
	short long			
note	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
Accessories	Settings			
	 			
	low high			
	 			
	short long			
note	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.

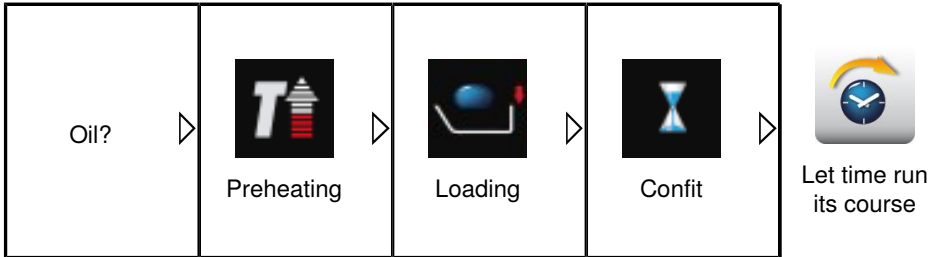
An automated resting time begins automatically 5 minutes after the end of the cooking time selected by you.

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.

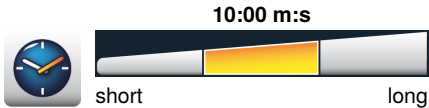
Please remember that the individual flavours of the products is paramount in sous vide cooking. The cooking times are therefore deliberately long and the temperatures are to be low.

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
	2 kg	5 kg	10 kg	15 kg
Peppers in pieces, courgette slices, aubergine slices, very small tomatoes				
Accessories rack	Settings			

Confit



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. Confied vegetables have an intensive flavour and are suitable both as a cold starter and as a warm meal or side dish.

Egg dishes



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

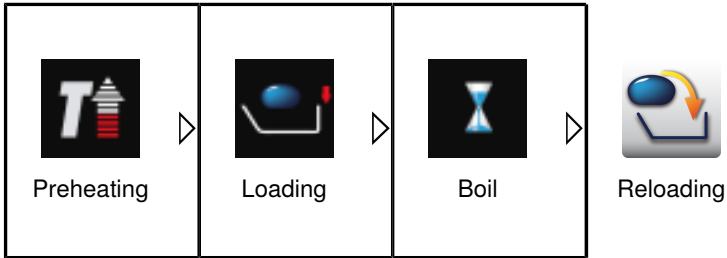
Suitable for poaching eggs.

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

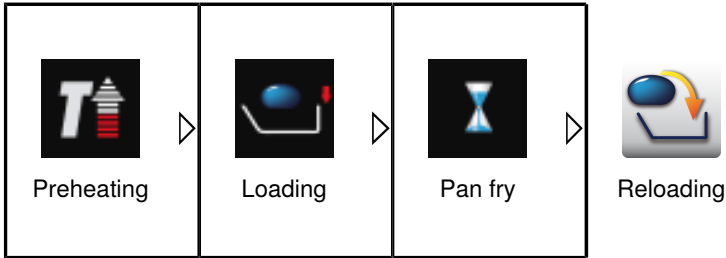


Eggs under 53 g are considered "small", up to 63 g "medium", from 64 g "large".

max. Load per pan / batch	112/112T	112L	211	311
Hen's eggs	60 pc.	120 pc.	350 pc.	525 pc.
Accessories	Settings			
Basket				

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.

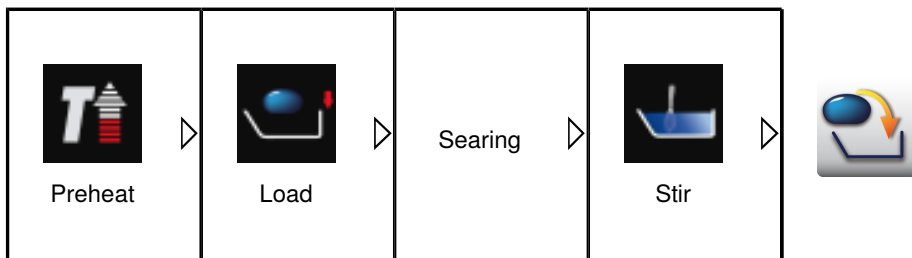
max. Load per pan / batch	112/112T	112L	211	311
Fried eggs	6 pc.	12 pc.	20 pc.	30 pc.
Accessories spatula	Settings			



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.

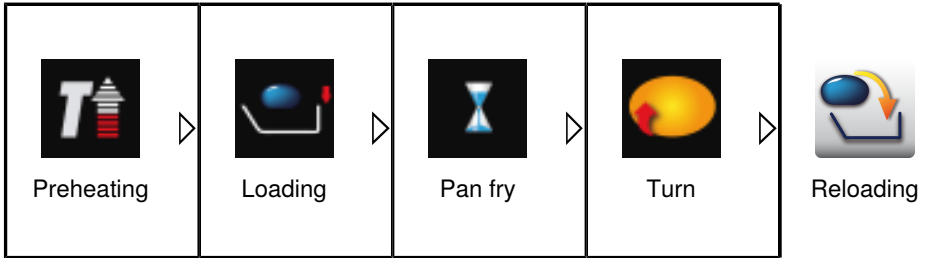
Max. load per pan / batch	112/112T	112L	211	311
Scrambled eggs	55 eggs	110 eggs	180 eggs	360 eggs
Accessories	Settings			
Spatula				



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 VarioCooking Center® will let you know the ideal time to roll.



Cooking parameters



Select "thin" for an omelette roulade.





Choose the browning you require.



For thickened eggs, select "thick".

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
Accessories spatula	Settings  			
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".			



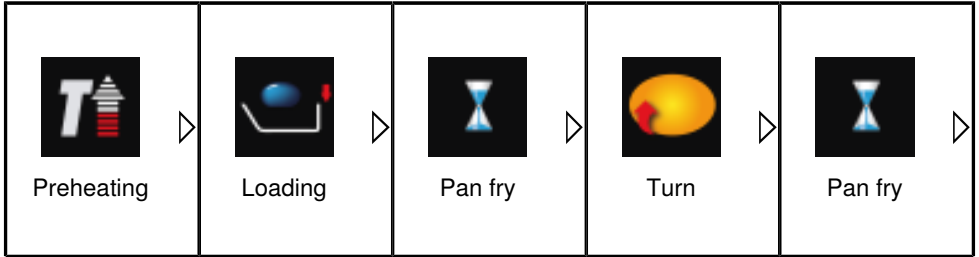
Always clean the pan thoroughly before baking.

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



thin thick

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



light dark

Select a browning level.



thin thick





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











light dark

Select a higher browning level for a darker colour.

Pancakes

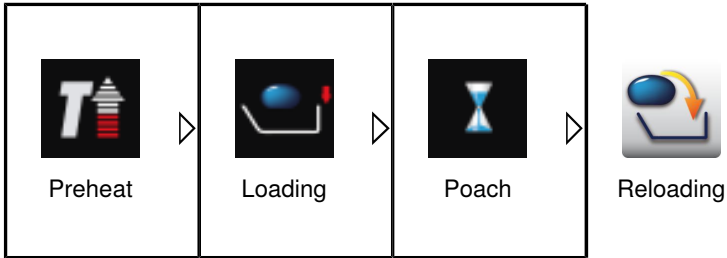
max. Load per pan / batch	112/112T	112L	211	311
Pancake strips/Celestine	2 pc.	3 pc.	9 pc.	12 pc.
Accessories spatula	Settings			
	  thin thick			
  light dark				
note	Instead of making individual round pancakes, fill the pan with dough. For unit models 211/311, cut the dough into large squares before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

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

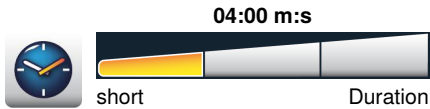
max. Load per pan / batch	112/112T	112L	211	311
Blinis	2 pc.	3 pc.	9 pc.	12 pc.
Accessories spatula	Settings			
	  thin thick			
  light dark				

Poach eggs

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



Cooking parameters



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 Perforated scoop	Settings			



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



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 bolognaise 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

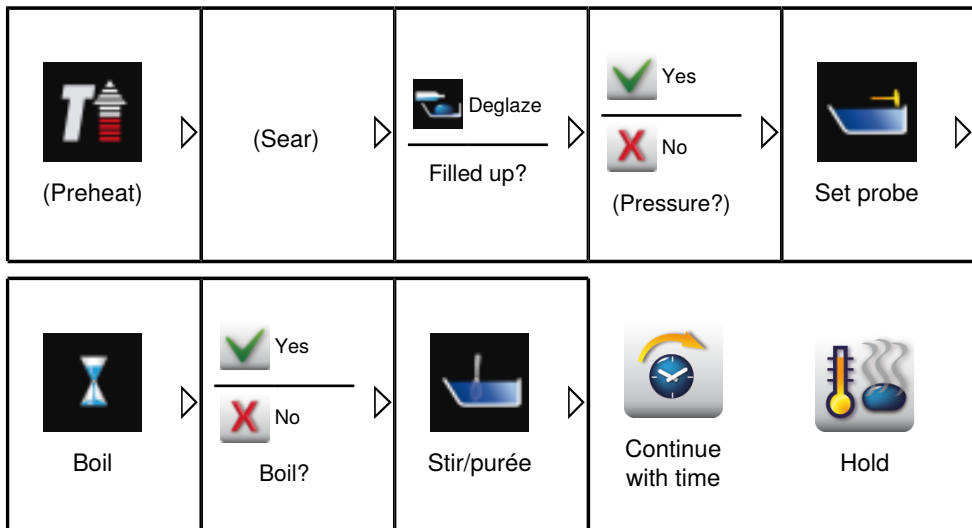
For poultry, veal, fish or game and vegetable stock. The process is suitable for both a cold and hot start.

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

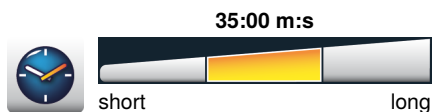
For preparing cream, puréed or velouté soups. You can start the process with searing or fill with liquid directly. Thickening with starch or flour is integrated by a query about boiling up at the end of the process.



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
Accessories Spatula Stirring spatula	Settings			
				high
				long

Max. load per pan / batch	112/112T	112L	211	311
Bouillabaisse	10 l	20 l	50 l	80 l
Accessories Spatula Stirring spatula	Settings			
				high
				long



Warning!

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

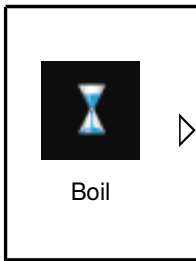
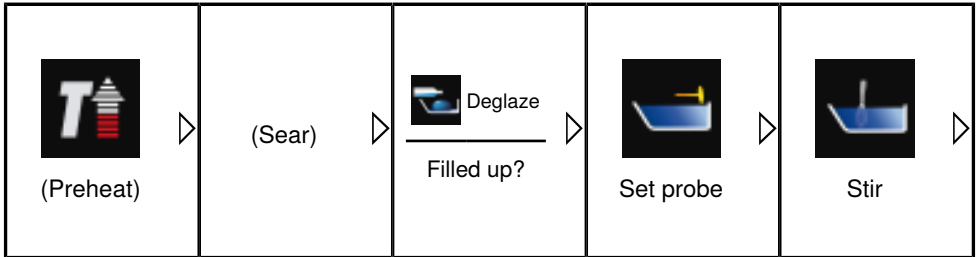
Soup



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

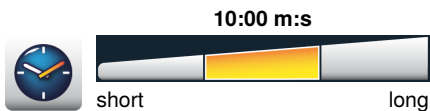
Suitable for the preparation of light, thickened soups and sauces e.g. poultry velouté, béchamel sauce, or for dark sauces where a dark roux is required for thickening.



Cooking parameters



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







Specify how long your sauce is to boil for.



Select "without" searing for instant sauces.

Béchamel + Velouté

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

Filled up?	<input checked="" type="checkbox"/> Yes			<input checked="" type="checkbox"/> Yes
	<input checked="" type="checkbox"/> No			
	Preheat?	Stir in	Set probe	Boil?

	
Boil	Stir



Continue with time

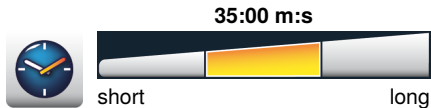


Hold

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 Stirring spatula	Settings				
				thin	thick
				short	long

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



Warning!

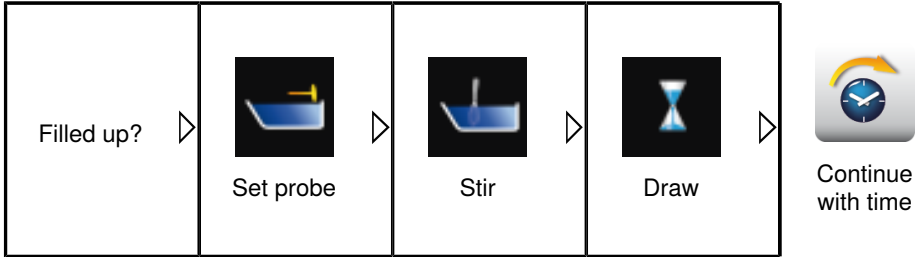
Tilt the pan carefully to avoid spilling - danger of slipping and burning!



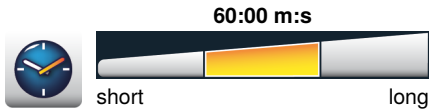
For dairy products, please use the "Béchamel + Velouté" or "Puddings + Sauces" process.

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



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				
Colander				
note	Place the colander into the pan before loading with stock and meat. This will make straining easier later on.			

Clarify

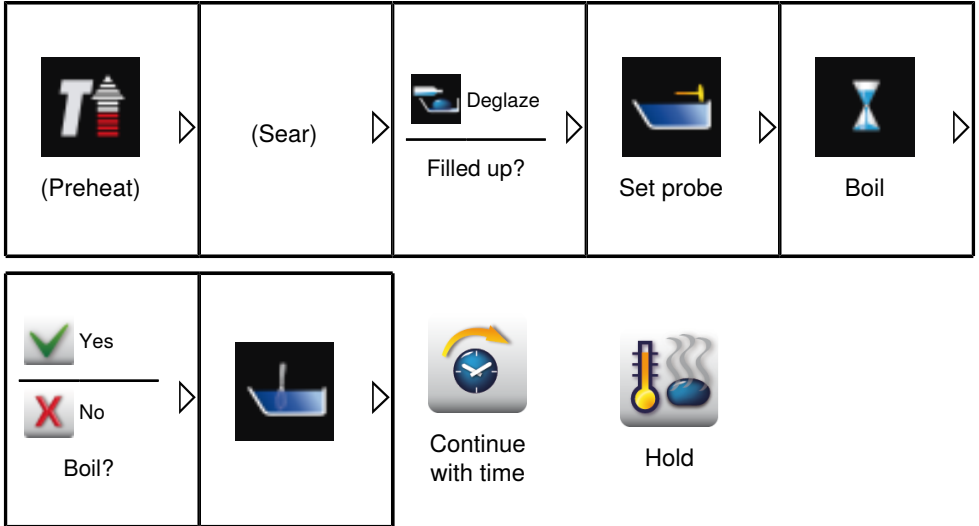


Warning!

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

Sauce

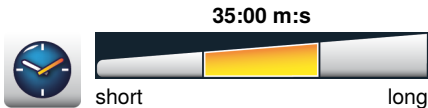
Suitable for the classic preparation of sauces, such as tomato sauce, brown veal jus, curry sauce or bolognaise sauce. You have the possibility of searing and deglazing your products, and then having them boil for a pre-defined time. If you like, you can thicken the sauce and boil it up again.



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, bolognaise sauce, curry sauce	14 l	25 l	80 l	120 l
Accessories Stirring spatula	Settings   			



Warning!

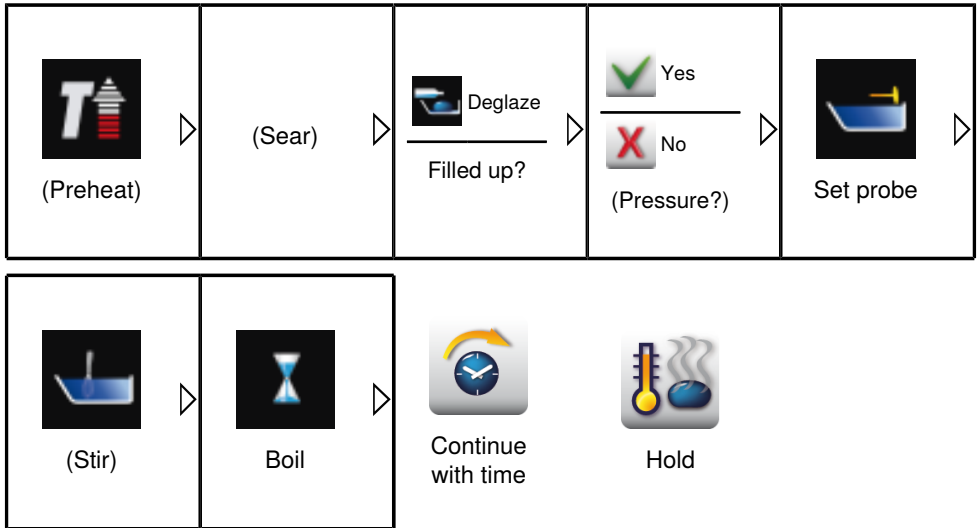
Tilt the pan carefully to avoid spilling - danger of slipping and burning!



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

Stock

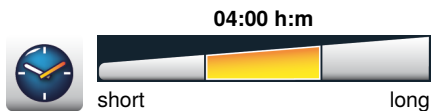
For poultry, veal, fish or game and vegetable stock. The process is suitable for both a cold and hot start. All you have to do is select the boiling time e.g. 20 minutes for fish stock or five hours for veal stock.



Cooking parameters











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



Select how long you want your stock to cook for.

Stock

Max. load per pan / batch	112/112T	112L	211	311
Veal, poultry, lamb, game stock	10 l	20 l	50 l	80 l
Accessories Stirring spatula	Settings			
				
		without		high
				
		short		long

Max. load per pan / batch	112/112T	112L	211	311
Fish, vegetable stock	10 l	20 l	50 l	80 l
Accessories Stirring spatula	Settings			
				
		without		high
				
		short		long



Warning!

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

Stock



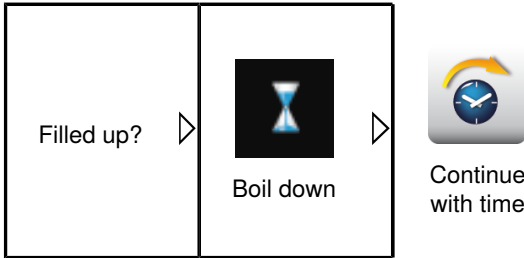
An automated resting time begins automatically 5 minutes after the end of the cooking time selected by you.

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

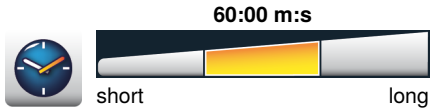
For boiling down stock, bouillons, sauces or red wine and port as well as orange and vegetable juices.



Cooking parameters



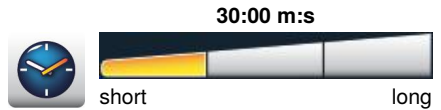
With the "gentle" selection you boil the liquid down at low temperatures. Ideal for gravies/jus.



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	Settings			
	 gentle fast			
 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	Settings
	  <p>gentle fast</p>
	  <p>short long</p>



Warning!

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

Dairy products and desserts



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 patissière 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 VarioCooking Center® 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

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

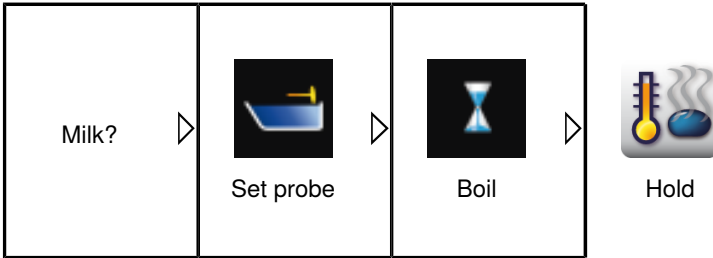
For the steaming of crème caramel, crème brûlée, crème catalana, "dampfnudeln", steamed chocolate cake.

Melting chocolate

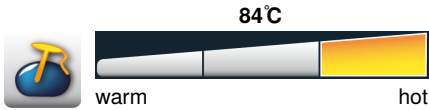
For melting chocolate or coatings for further processing as chocolate mousse, coating or hollow bodies. To dip fruit in and to make chocolates.

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



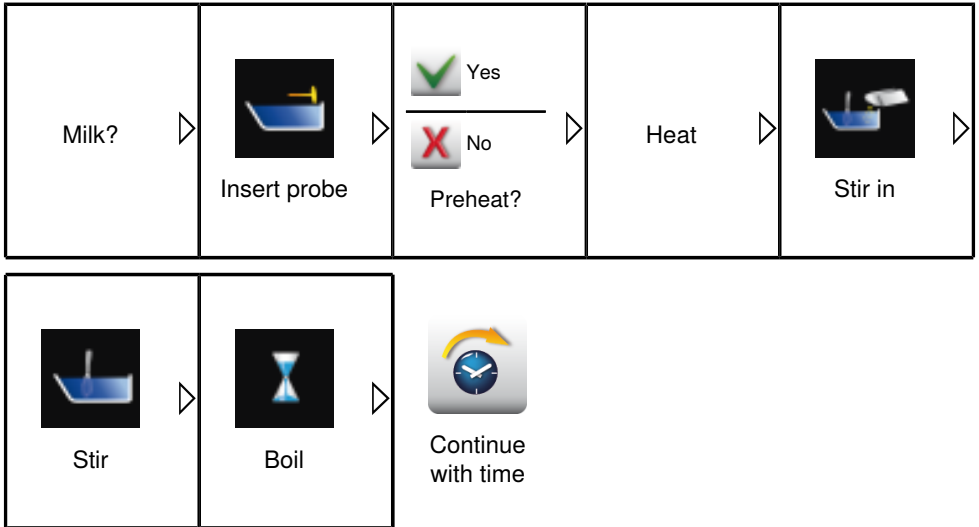
Select the temperature you require for the milk.

Max. load per pan / batch	112/112T	112L	211	311
Milk	14 l	20 l	100 l	150 l
Accessories Stirring spatula	Settings 			

 Always clean the pan thoroughly before boiling. Please do not add the milk to the pan if it is hot. Close the lid while the milk is boiling.

Puddings + sauces

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



Cooking parameters

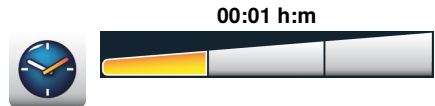


The "convenience" setting is for the preparation of ready-made products.

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

Accessories Stirring spatula	Settings   convenience fresh
note You do not need a time setting. The milk is heated up perfectly and the pudding/flummary brought to the boil after stirring in.	

max. Load per pan / batch	112/112T	112L	211	311
Semolina pudding/flummary	10 l	15 l	60 l	100 l

Accessories Stirring spatula	Settings   convenience fresh   short long
note For semolina pudding/flummary, 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

Accessories Stirring spatula	Settings   convenience fresh   short long
note 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.	

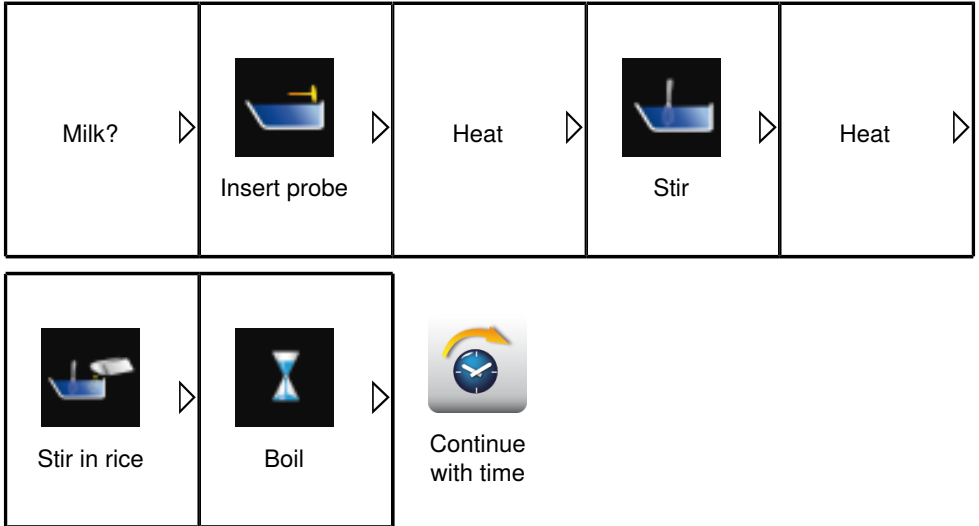


Always clean the pan base thoroughly before loading. Please do not add the milk to the pan if it is hot. Close the lid while the milk is boiling.
 When selecting "with preheating" only stir the sugar into the warm milk after heating.

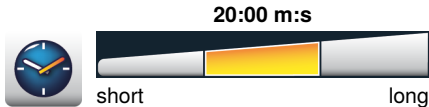
Puddings + sauces

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 VarioCooking Center® cooks the rice pudding without burning or boiling over, regardless of the load size.




Cooking parameters



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

Rice pudding

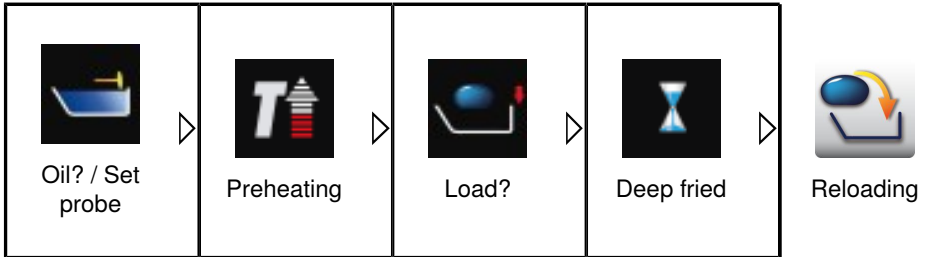
max. Load per pan / batch	112/112T	112L	211	311
Rice pudding	10 l	20 l	60 l	90 l
Accessories Stirring spatula	Settings 			
note	The preparation of 90 litres of rice pudding in the VarioCookingCenter® 311 takes about 2.5 hours. The positive features of the VarioCooking Center® prevent the milk from evaporating 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.

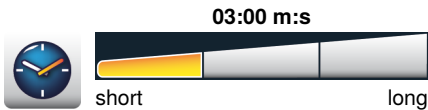


Let time run
its course

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
Accessories Deep-frying basket	Settings   without with   short long			
note	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.
Accessories	Settings   without with   short long			

Deep fried



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.

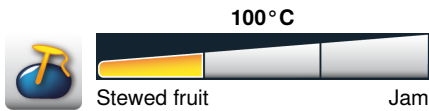
Boil fruits

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.

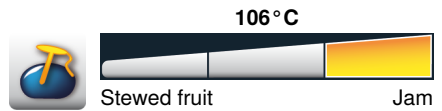
The core temperature probe is used as a sugar thermometer. Temperatures from 85 °C to 110 °C can be set. For higher sugar levels use the boiling sugar cooking process.



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
Accessories	Settings			
Stirring spatula				

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 Stirring spatula	Settings			
	 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 VarioCooking Center® 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.



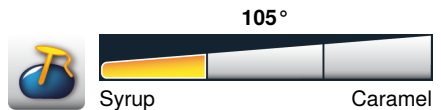
Cooking parameters



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

Max. load per pan / batch	112/112T	112L	211	311
	Orange sauce (max. sugar quantity)	3 kg	6 kg	12 kg
Accessories	Settings			
				
Max. load per pan / batch	112/112T	112L	211	311
	Sugar syrup	12 l	20 l	80 l
Accessories	Settings			
				



Warning!

Hot sugar can lead to serious burns. Do not touch the hot caramel.

Boil sugar



Load the unit type 112 with minimum 3 Liters, 211, with 15 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.



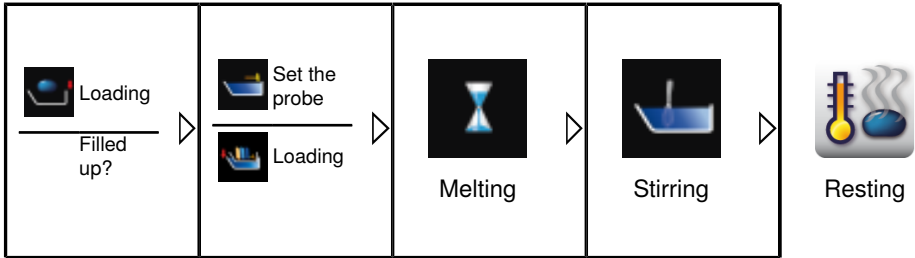
Choose a higher browning level for a darker colour or the caramelising of fruits.

Crêpes

Max. load per pan / batch	112/112T	112L	211	311
	Crêpes, pancakes	2-3 pc.	3-4 pc.	9-10 pc.
Accessories	Settings			
Spatula				
		thin		thick
				
		light		dark
Max. load per pan / batch	112/112T	112L	211	311
	Pancakes with fruit	2 pc.	3-4 pc.	10 pc.
Accessories	Settings			
Spatula				
		thin		thick
				
		light		dark

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



dry water bath

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



white dark









Select the colour of your chocolate or coating.



dry water bath

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

Melting chocolate

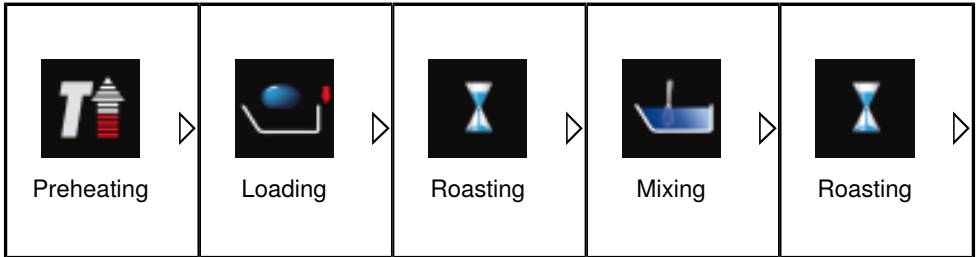
max. loading amount per basin/batch	112/112T	112L
	3 kg	6 kg
Chocolate, coatings		
Accessories Spatula	Settings	
	  dry water bath	
	  white dark	
Max. load per pan / batch	112/112T	112L
	3 kg	6 kg
Chocolate, coatings		
Accessories Spatula	Settings	
	  dry water bath	
	  white dark	



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



small

large

Sesame is small, whole almonds are large.











light

dark

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
Accessories Spatula	Settings			
	  small large			
	  light dark			

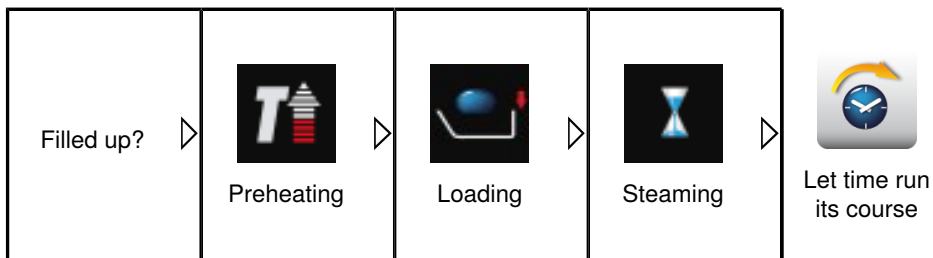
Loading amount per basin/ batch	112/112T	112L	211	311
whole almonds, hazelnuts (max.)	1.5 kg	3 kg	7 kg	10 kg
Accessories Spatula	Settings			
	  small large			
	  small dark			



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

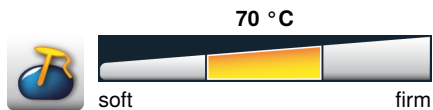
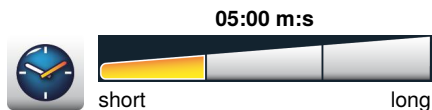
Steam

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.
Accessories GN container 1/1 or 2/3 with holes Lower basin grille	Settings  without with  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.
Accessories GN container 1/1 or 2/3 with holes Lower basin grille	Settings  without with  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.



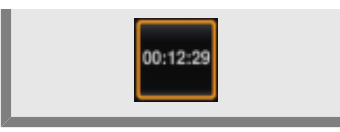
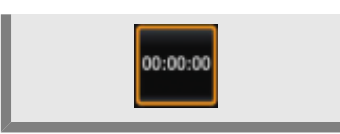
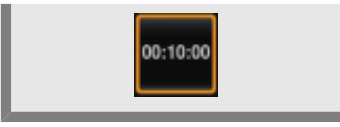
À la carte processes

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.

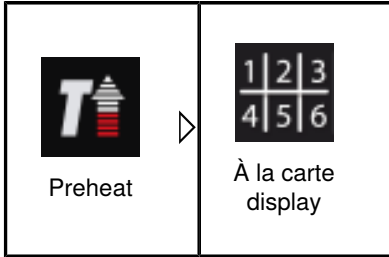
step	info/button	instructions
1		Select an à la carte process under Finishing® and Service.
2		After you have selected the à la carte process, you can select the cooking parameters and set a timer time. This is taken over for all timers. After pre-heating, the unit moves to the à la carte view and the 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		A la carte display for unit type 112. A la carte boiling, frying and deep-frying always have six zones.
3b		A la carte display for unit type 211. 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>A la carte display for unit type 311. 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>Example: A la carte boiling, unit type 112 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>Changing the timers 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>End of timed cooking 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>Re-activation of a timer When the timer is pressed again, it is reactivated and the time starts to run after four seconds.</p>

Fry à la carte

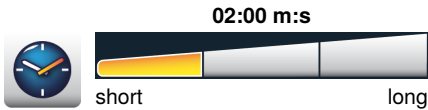
For frying fish, meat and poultry portions as well as vegetables during à la carte service. Use the possibility of frying different products with different cooking times in parallel. With the à la carte function you set the frying time you want for each product. You can use this timer as a reminder to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





Cooking parameters



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

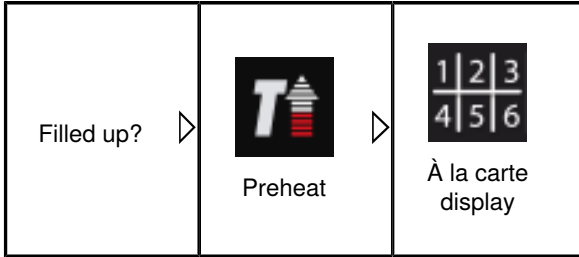


Select a frying time.

Max. load per pan	112/112T	112L	211	311
Steak, chicken breast, escalopes, burgers, fillet of fish	8-10 pc.	15-20 pc.	50 pc.	70 pc.
Accessories Spatula	Settings  low high  short long			

Boil à la carte

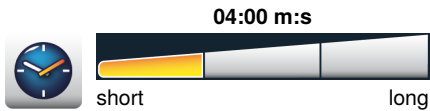
For the parallel boiling of e.g. vegetables, pasta, potatoes and much more. The à la carte function allows individual times to be set for each basket. This means you always have an overview of the different boiling times and end of cooking. You work without the automatic lift and lower function here.



Cooking parameters



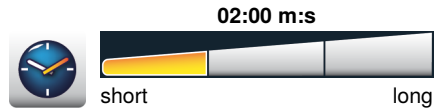
Select "simmering" for pre-cooked vegetables.



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.

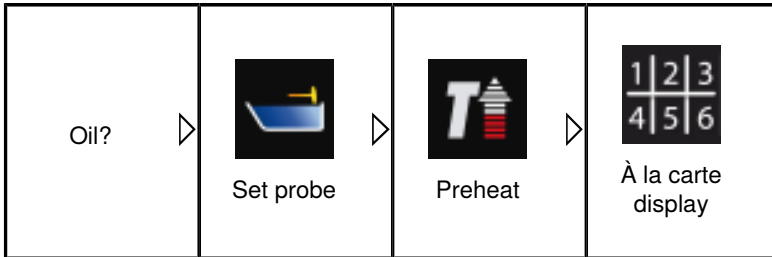
Max. load per basket / portion basket	112/112T	112L	211	311
Boiled potatoes	6 x 500 g	6 x 500 g	2 x 5 kg	3 x 5 kg
Penne noodles, pre-cooked	6 x 300 g	6 x 300 g	2 x 3 kg	3 x 3 kg
Accessories Portion basket, perforated with handle	Settings			

Boil à la carte

Max. load per portion basket	112/112T	112L
Sauerkraut, red cabbage, leek, ratatouille	6 x 800 g	6 x 800 g
Accessories Portion basket, solid with handle	Settings	
		
		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

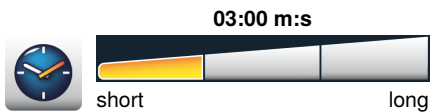
For the parallel deep-frying of e.g. French fries, spring rolls, chicken wings and much more. The à la carte function allows individual times to be set for each basket. This means you always know how long the different frying times are and end of cooking. You work without the automatic lift and lower 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
Accessories Portion basket, perforated with handle Deep-frying baskets 211/311	Settings   blanch deep-fry   short long			
note	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
Accessories Portion basket, perforated with handle Deep-frying baskets 211/311	Settings   blanch deep-fry   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
Accessories Portion basket, perforated with handle Deep-frying baskets 211/311	Settings			
				
		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.

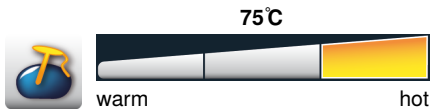


Hold

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
Accessories Rack	Settings			
				
		small		large
				
		warm		hot
Max. load per pan	112/112T	112L	211	311
Ragouts, cutlets, goulash, curries	12 kg	20 kg	80 kg	120 kg
Accessories	Settings			
				
		small		large
				
		low		high



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.

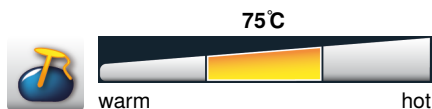


Hold

Cooking parameters



Select "thick" for stews or thickened sauces











Determine your serving temperature.



Select "thin" for broths and consommés.

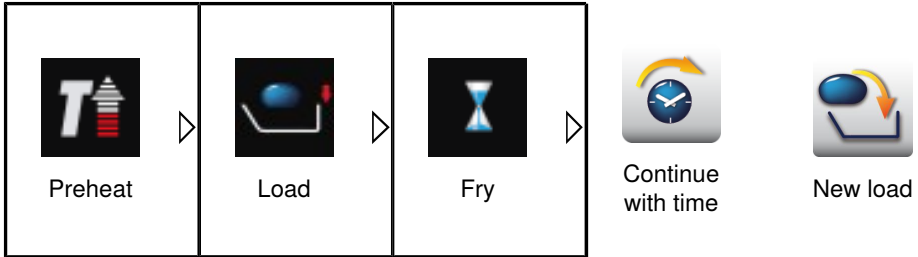
Soups + sauces

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



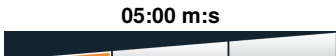
Hold

Cooking parameters



low high

Choose "low" to glaze products in butter.



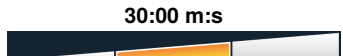
short permanent

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



low high

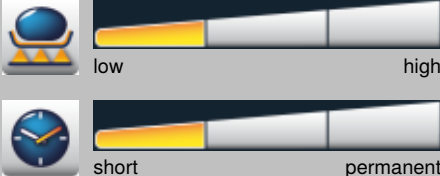
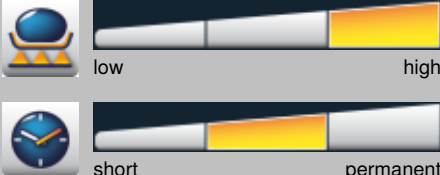
Choose "high" if you would like your products to be browned or lightly caramelised.



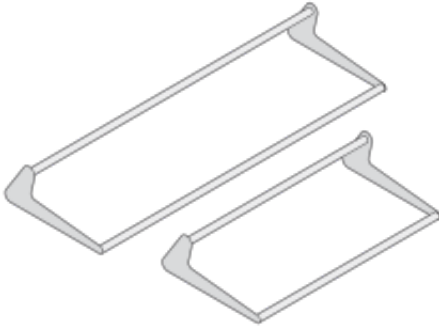
short permanent

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

Glazing side dishes

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

Unit accessories



Arm for automatic raising/lowering mechanism

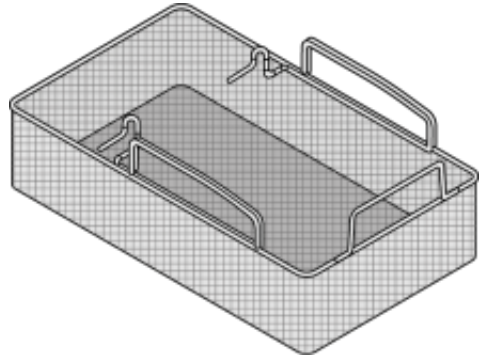
To boil and deep fry in baskets with AutoLift.

Model 112/112T: Part no. 24.00.973

Model 112L: Part no. 60.73.795

Model 211: Part no. 24.01.008

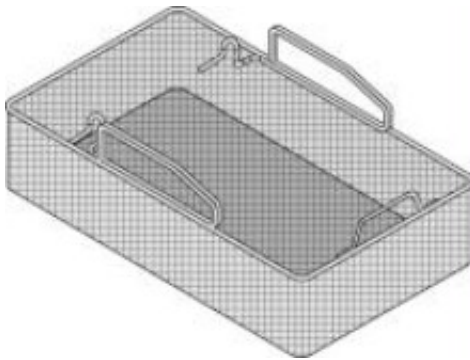
Model 311: Part no. 24.00.948



Deep-frying basket 112/112T

For deep frying in baskets with AutoLift.

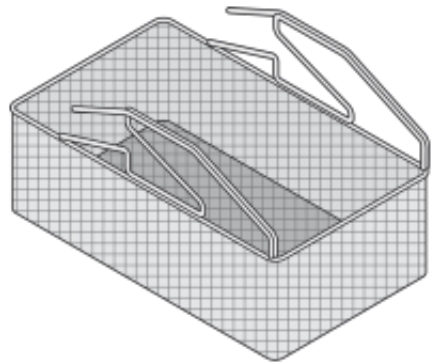
Model 112/112T: Part no. 24.00.972



Deep-frying basket 112L

For deep frying in baskets with AutoLift.

Model 112L: Part no. 60.73.684

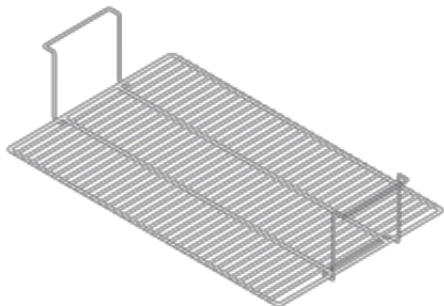


Deep-frying basket 211/311

For deep frying in baskets with AutoLift.

Model 211/311: Part no. 60.70.716

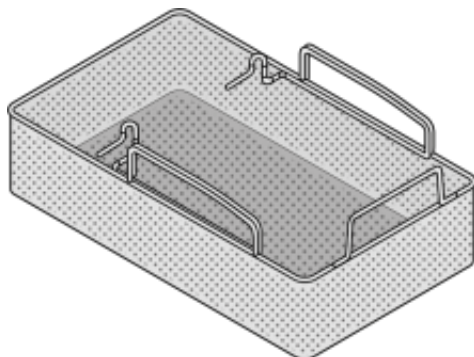
Unit accessories



Basket insert 211/311

Acts as another level when boiling or deep frying in baskets with AutoLift.

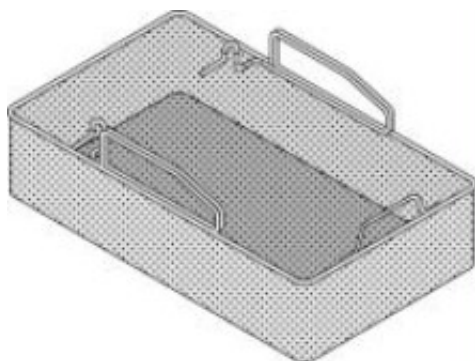
Model 211/311: Part no. 60.70.733



Boiling basket 112/112T

For boiling in baskets with AutoLift.

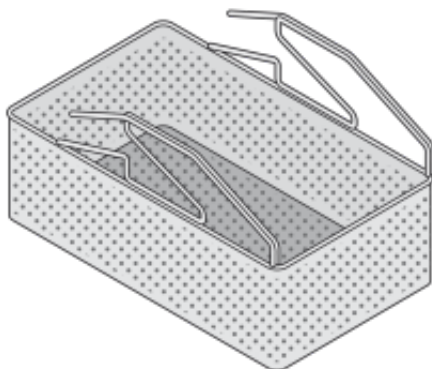
Model 112/112T: Part no. 60.70.752



Boiling basket 112L

For boiling in baskets with AutoLift.

Model 112L: Part no. 60.73.680

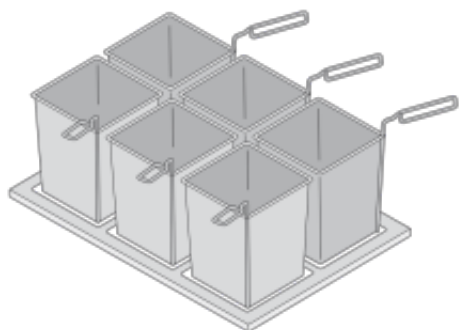


Boiling basket 211/311

For boiling in baskets with AutoLift.

Model 211/311: Part no. 60.70.725

Unit accessories



Portion container with handle

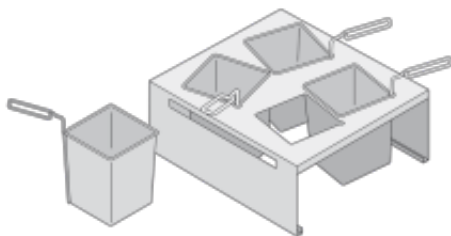
6 portion containers, perforated, with frame, model 112/112T: Part no. 60.71.919

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

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

Portion container with handle and cover, non-perforated

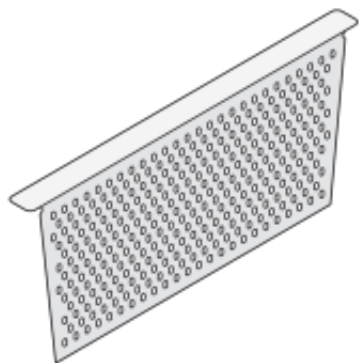
(2 x): Part no. 60.72.066



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

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

Part no. 60.71.918



Sieve

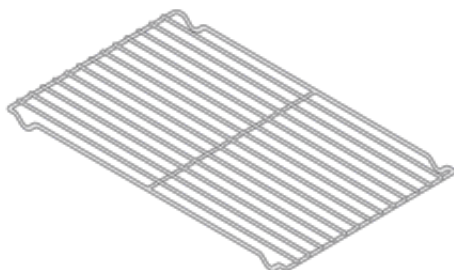
Holds back loose boiled products when you drain off the water.

Model 112/112T: Part no. 60.71.327

Model 112L: Part no. 60.73.706

Model 211: Part no. 60.71.761

Model 311: Part no. 60.72.034



Pan base grid

To avoid contact between roasts and the pan base.

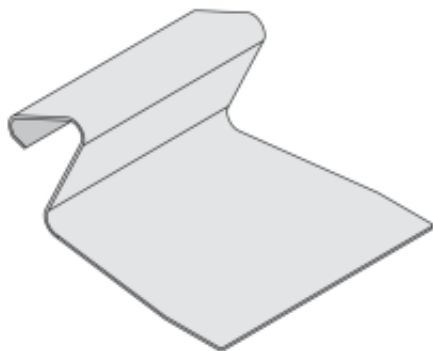
Model 112/112T: Part no. 60.70.787

Model 112L: Part no. 60.73.702

Model 211: per 2x Part no. 60.71.968

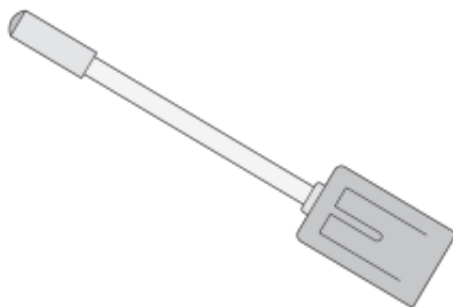
Model 311: per 3x Part no. 60.71.968

Unit accessories



Spatula

Part no. 60.71.643



Stirring spatula 211/311

For mixing and stirring food in the VarioCooking Center® .

Model 211/311: Part no. 60.72.131



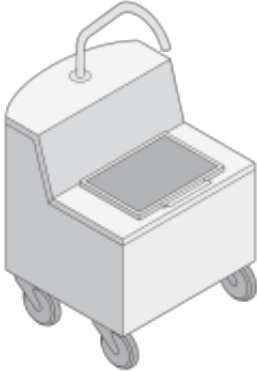
Scoop / perforated scoop

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

Scoop: Part no. 60.73.348

Perforated scoop: Part no. 60.73.586

Unit accessories



Oil cart

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

Part no. 60.71.307



VarioMobil®

For the effortless and safe removal of food and for transporting in GN containers (GN containers are not supplied as standard).

Model 112/112T/112L: Part no. 60.70.771

Model 211/311: Part no. 60.70.107



Basket cart 211/311

For storing, transporting and drip-drying cooking baskets

Model 211/311: Part no. 60.70.108



UltraVent® condensation hood

Model 112: Part no. 60.70.804

Model 211: Part no. 60.70.806

Model 311: Part no. 60.70.929

RATIONAL Australia Pty Ltd
Subsidiary of Comcater Pty Ltd

156 Swann Drive
Derrimut, Victoria 3026
Australia

Tel. 03 8369 4600
Fax. 03 8369 4699
sales@rationalaustralia.com.au
rationalaustralia.com.au

80.05.202_RATIONAL V-11 AWB/Tu 08/17