

Operating Instruction VarioCooking Center®



Dear Customer

Congratulations on the purchase of your new VarioCooking Center®. Thanks to a readily understandable visual control concept, you and your VarioCooking Center® will achieve excellent results in no time at all – with hardly any time or expense spent on training.

In VarioCooking Control-Mode, you will always achieve perfect cooking results simply by selecting the food to be cooked and then entering the desired result. There is no longer any need for traditional inputs such as temperature and time or complicated programming and constant monitoring.

We give a 12 month warranty from the date of invoice. The warranty excludes sealing materials and damage caused by improper installation, use, maintenance or repair.

To make the best use of your VarioCooking Center® unit's many possible applications and benefits, we recommend that you study these operating instructions carefully and keep them to hand at all times.

And now, enjoy your new VarioCooking Center®.

FRIMA S.A

Customer service hotline (for technical questions): +33(0)3 89 57 05 55

FRIMA®Chef Hotline (for application questions): +33(0)87685719

Dealer:	Installer:
	Installed on: _____
Unit number:	

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

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Explanation of the pictograms



Danger!

Directly hazardous situation that could result in very severe injury or death.



Warning:

Potentially hazardous situation that could result in severe injury or death.



Caution!

Potentially hazardous situation that could result in minor injury.



Danger of explosion!



Risk of fire!



Risk of burns!



Danger of injury!



Attention: Damage may be caused if this is ignored.



Handy tips for everyday use



Safety Instructions



Warning:

Incorrect installation, servicing, maintenance, cleaning or modifications to the unit may result in damage, injury or death. Read these operating instructions carefully before you start to use the unit. This unit must only be used to cook food in catering establishments. Any other use is not intended and is therefore considered dangerous.

It must not be used to cook food containing flammable materials (such as food with alcohol). Substances with a low flash point can ignite spontaneously - Risk of fire.

Cleaning agents and the associated accessories may only be used for the purpose described in this manual. All other use is not intended and is hazardous.

Keep this manual handy so that it can always be consulted by anyone using the unit.

This unit must not be used by children or people with limited physical, sensor or mental capacity or those without the necessary experience and/or knowledge, unless such people are supervised by a person who is responsible for their safety. Operate using hands only. Damage caused by the use of pointed, sharp or other objects will invalidate the warranty.

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



Warning:

Daily checks before switching on and use

- *Before using the unit for cooking, ensure that there are no cleaning agent residues in the pan.*
- *Do not store any flammable substances near to the unit – Danger of fire!*
- *Remove all objects which have been placed on the unit.*



Safety information during use



Danger!

- Do not extinguish burning fat and oil with water – Danger of explosion!
- Do not fill water into hot fat – Danger of explosion!



Warning!

- Hot fumes – Danger of burns!
- Only take hold of baskets, lifting bars and other objects in the hot pan while wearing thermal protection clothing – Danger of burns!
- Baskets and lifting bars are hot - Danger of burns!
- The oil is hot in frying mode – Danger of burns!
- The pan contains hot or boiling water – Danger of burns!
- Tilt the pan carefully in order to avoid spillage – Danger of burns!
- When pressure cooking, please observe the maximum filling quantities (see "Operating Information, Filling Quantity" – Danger of scalds due to excess foaming!
- Do not use pots or pans with handles on the Ceran plate. Danger of tipping when the cover is closed and when the pan is moved – Danger of burns!
- Observe the maximum and minimum filling levels in the pan for the particular cooking modes. There is a danger of fire or scalding in case of incorrect use (if the limits are exceeded or undershot).
- Do not fill cold water into the preheated empty pan – danger of burns!
- The external temperature of the unit may be higher than 60 °C. Only touch the control elements of the unit - Danger of burns!
- For the mobile use of Variomobil™ cover the container which contains liquids, in order to prevent spillage of hot liquids – Danger of burns!
- There is a danger of burns when working with the VarioPan™.
- Use a sufficiently wide collecting container when draining.
- Never pre-heat the empty pan without supervision.



Safety information during use



Warning!

- *There is a danger of injury when moving the cover, locking for pressure cooking or tilting the pan.*
 - *If there are sudden movements when closing or opening the cover, please open the cover carefully and do not activate the lock. Inform your Service partner immediately.*
In this case the following warning sign must be attached to the unit order to inform all users.
- Caution!*
- Cover mechanism defective. Do not move the cover! – Danger of injury!*
- *Do not place any objects on the cover or in the swivelling area.*
 - *If mobile units are not to be moved, the wheel locking brakes must be applied. Units may roll away on uneven floors – Danger of injury!*
 - *Oil carts, basket carts, Variomobil™ and units mounted on rollers may tip over during transport on an inclined plane or threshold – Danger of injury!*
 - *Cleaning – Aggressive chemical agents – Danger of burns!*
When cleaning, appropriate protective clothing, goggles, gloves and face protection mask must be worn. Please observe the safety information in the Section “Cleaning”.

Loading/unloading



Caution!

Open the cover of the unit carefully – hot fumes may escape!



Care

In order to maintain the quality of the stainless steel, for hygienic reasons and to prevent interruptions to operation, the unit must be cleaned daily. Do not use sharp-edged tools.



Warning!

If the unit is not cleaned, or is not sufficiently cleaned, fat deposits or food remains may ignite – Danger of fire!

- For longer standstill periods (e.g. overnight) leave the cover of the unit and the pan valve open a little.
- Do not clean the unit with a pressure washer.
- Do not treat the unit with acids or expose it to acid vapours, as otherwise the passive layer of the chrome-nickel steel may be damaged and the unit may discolour.
- Regularly screw off and clean the pan valve (see Section "Cleaning")
- Observe the information on the packaging of the cleaning agent.
- Please refer to the section "Cleaning" for the cleaning sequence.
- Only use abrasive cleaning aids on the inside of the pan. All other surfaces are sensitive to scratching.
- Avoid salt deposits on stainless steel surfaces. When adding salt, dissolve it quickly by stirring. Remove residues by rinsing with fresh water.

Inspection, maintenance and repair



Danger – High voltage!

- *Inspection, maintenance and repair work must only be carried out by trained and qualified personnel.*
- *For cleaning, inspection, maintenance and repair work, the unit must be disconnected from the energy supply.*
- *For units with rollers (mobile units) the freedom of movement of the unit must be restricted, so that there can be no damage to the power cables, water pipes or drain pipes if the unit is moved. If the unit is moved, it must be ensured that the power cables and water and drain pipes are correctly disconnected. If the unit is returned to its original position, the movement locks and the power cables and water and drain pipes must be correctly attached.*

Caution! The unit must be levelled horizontally again!

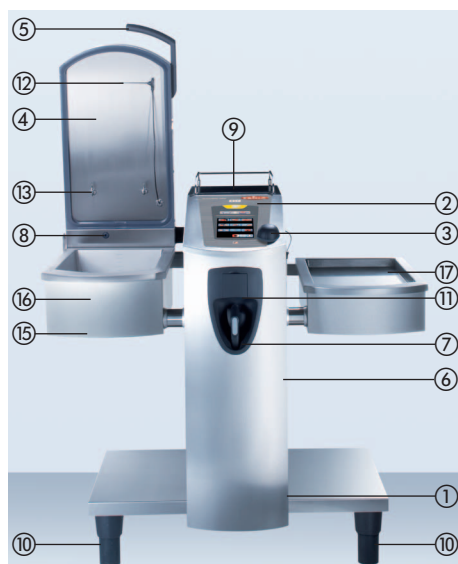
- *To ensure that the unit is in a technically good condition, a service should be carried out by an authorised service partner at least once per year.*

Description of the unit

- ① **Rating plate**
(with all the important data such as power consumption, voltage, number of phases and frequency, together with the unit type and number (see also Functions/Settings/ Type).
- ② **Control panel**
- ③ **Central dial**
- ④ **Unit cover**
- ⑤ **Cover handle** (111/112 only)
- ⑥ **Protective cover for electrical installation area**
- ⑦ **Hand shower** (with automatic rewind)
- ⑧ **Water inlet**
- ⑨ **Vitro Ceran plate** (option)
- ⑩ **Unit feet** (height adjustable)
- ⑪ **Socket 1N AC 230V**
- ⑫ **Core temperature probe**
- ⑬ **Hook for hanging lifting handle**
- ⑭ **Lock for pressure cooking** (option)
- ⑮ **Pan valve**
- ⑯ **Pan**
- ⑰ **VarioPan™** (111 only)



VarioCooking Center® 211, the VarioCooking Center® 311 is identical.



VarioCooking Center® 111, the VarioCooking Center® 112 is identical.

Notes on using your unit

- Avoid sources of heat (e.g. grill plates, deep fryers) in the vicinity of the unit.
- Please clean accessories before use.
- The unit may only be used in rooms with a temperature $> 5\text{ }^{\circ}\text{C}$.
- If the unit is switched on for more than 20 minutes and no operating mode is selected, the automatic energy saving will activate and the display will only show the current time.
- If no further control is made during operation, the brightness of the displays will be automatically reduced in two stages. The brightness of the display will first be reduced after 10 minutes. After a further 10 minutes the brightness of the display will be further reduced. As soon as the display is touched, the normal brightness of the display is restored.
- Only use heat-resistant accessories from the manufacturer of the unit.
- For longer breaks in operation (e.g. free days) switch off the water and power supply to the unit.
- For longer standstill periods (e.g. overnight) leave the cover of the unit and the pan valve open a little.
- Check that there are no food residues in the area of the pan valve.
- At the end of its service life, the unit must not be disposed of as domestic waste and must not be disposed of in the containers for old electrical devices in the communal collection points. We will be glad to assist you with the disposal of the unit.

Working with the core temperature probe



Caution!

The core temperature sensor may be hot – Danger of burns! Use kitchen gloves.

- Do not allow the core temperature sensor to hang out of the pan – Danger of damage!
- Remove the core temperature sensor before removing the food from the pan - Danger of damage!
- When not in use, put the core temperature sensor in the place provided on the cover.



Cool the core temperature sensor needle before use.

Working with the hand shower



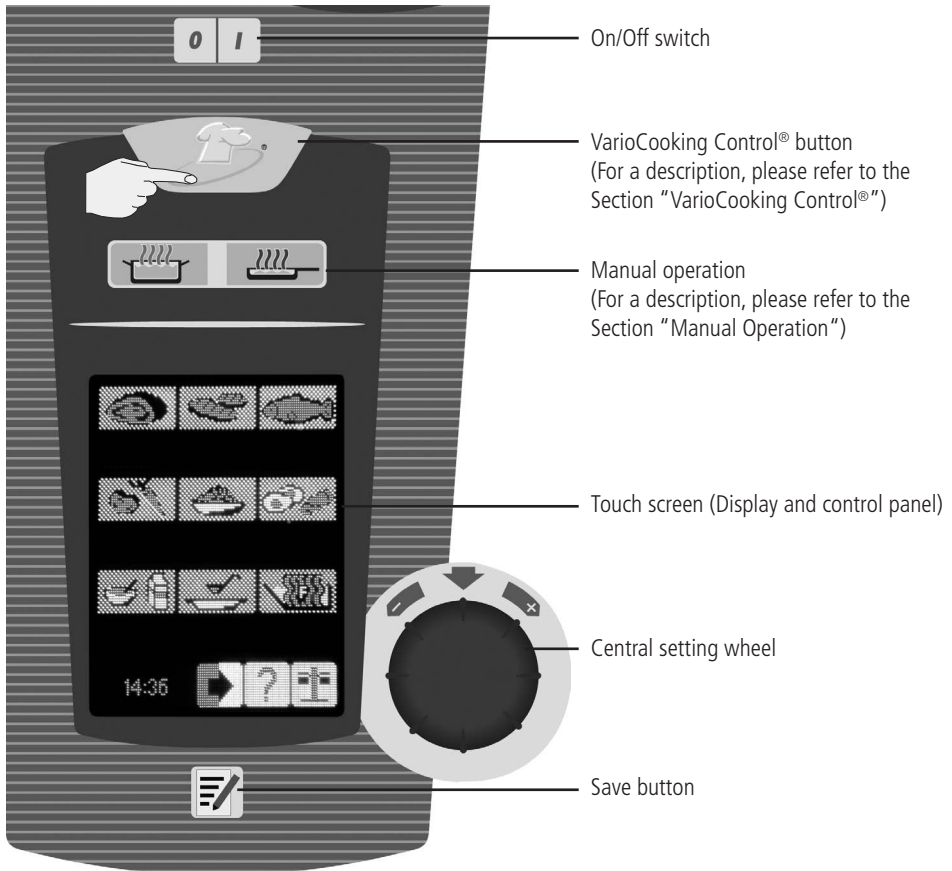
Warning!

*Do not use the hand shower when working with hot oil!
Close the plug socket cover before using the hand shower!*

- Pull the hand shower out to use it.
- The hand shower retracts automatically.
- Make sure that the hand shower hose is fully rewound after use.

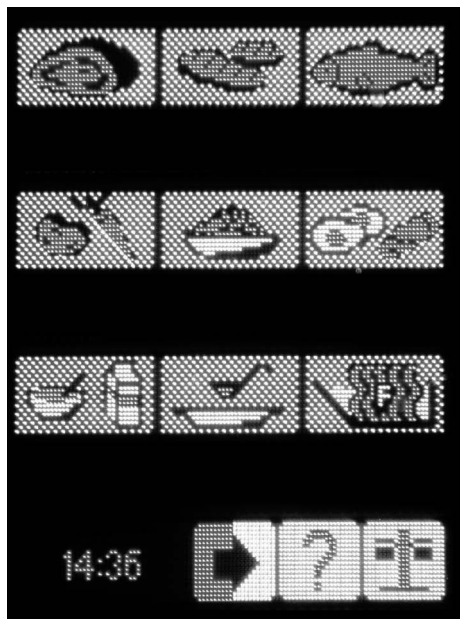
Control elements

Cooking with VarioCooking Control®



General operating information

Touch screen





The displays and control elements appear when the unit is switched on. Simply by lightly touching with a finger, entries can be made to the VarioCooking Center®.

Pan selection button (111 and 112)



To operate the left or right pan, the required pan must first be selected with the button. The area next to the arrow indicates whether a cooking process is being carried out on a particular side.

 If the area is red, this means that the corresponding side (in this case the right) is active. If the area is white, this means that the corresponding side (in this case the left) is not in use.

 The corresponding side flashes when a cooking process has ended or if intervention is required. At the same time, a buzzer sounds and the yellow VarioCooking Control® button flashes.

Help function



This will give you handy tips on everyday use (see also the Help function section).

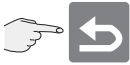
Function button



The function level can be accessed by selecting the function button.

Instructions for using the pans

Return button



Simply press the button to end the selected process or jump to the next higher level.

Selecting a function

Examples:



press button

A short beep and flashing red light confirm that the button has been pressed.

The active button is surrounded by flashing red border.



The central dial can be used to make settings while the button is flashing.

Confirmation of settings



This is done automatically after 4 seconds

or



Press (Push function) the central dial

or



Press any button

Central dial



You can enter your values by turning the central dial.



push Funktion

Settings can be confirmed by pressing the central dial.

The water inlet can be interrupted using the Push function.

Low water



If the display lights up, check that the water valve is open and the strainer at the water inlet (solenoid valve) is unblocked.

Pan valve

If the pan is too hot, the pan valve is locked and cannot be opened until it has cooled down.

Raising and lowering the pan



The pan is raised by pressing and holding the button. This is only possible once the cover is completely open and if necessary, the lifting bar has been removed.



Press and hold down the Lower button to lower the pan. A cooking mode cannot be started until the pan is fully lowered.

Instructions for using the cover

Raising and lowering the cover

 **Warning!**

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

Caution!

Cover mechanism defective. Do not move the cover! – Danger of injury!



Press and hold down the lower cover button to close the cover.



 **Caution!**

Open the unit cover carefully - hot vapour may escape!

Press and hold down the raise cover button to open the cover. Press the raise cover button again to stop the movement.

With Type 111/112 the cover is raised and lowered manually.

Locking and unlocking the cover

For pressure cooking (Option) the cover must be locked.



Press and hold down the lock cover button to lock the cover.

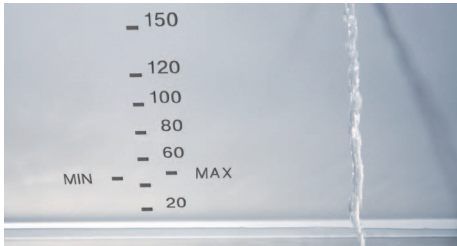


Press and hold down the unlock cover button to unlock the cover.

Operating instructions for filling quantities

Filling volumes in the pan

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



The guide values are shown in litres.

Model	111*/112	211	311
Minimum fill level	3	20	30
Min. oil level	4	30	45
Max. oil level***	6	35	49
Fill level for cooking with baskets	10	60	90
Max. Fill level	14	100	150

Exceptions for pressure cooking

Max. fill level	14	80	100
Min. fill level	2	20	30

(**free water)

* For the VarioCooking Center® 111 these filling quantities apply to the left pan. VarioPan™ holds a maximum of 3 litres of liquid.

** Water available for generating steam that is not absorbed by the cooked product.

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

When deep frying with portion baskets in the VarioCooking Center® 111/112, the quantity of oil may be increased to a maximum of 10 litres.



Warning!

Observe the maximum and minimum filling levels in the pan for the particular cooking modes. There is a danger of fire or scalding in case of incorrect use (if the limits are exceeded or undershot).

Maximum load for each size of unit

VarioCooking Center® 111	15 kg in each pan/VarioPan™
VarioCooking Center® 112	15 kg in each pan
VarioCooking Center® 211	100 kg
VarioCooking Center® 311	150 kg



The unit may be damaged if the maximum loads are exceeded.



VarioDose™, Pan valve

VarioDose™

The VarioDose™ function is used to add a precisely metered volume of water directly to the pan.

Filling using VarioDose™:



After 4 seconds, filling starts and the number of litres is counted down.



Pushing the button again or using the push function of the setting wheel stops the inflow before the set number of litres has been reached.

Maximum filling volumes:

VarioCooking Center® 111 left	14 litres
VarioCooking Center® 112	14 litres
VarioCooking Center® 211	100 litres
VarioCooking Center® 311	150 litres

Pan valve

The pan valve is automatically closed on the selection of a process group or a manual operating mode.

Opening the pan valve:



Press the button to open the pan valve.

Closing the pan valve:



Press the button to close the pan valve.

The pan valve cannot be opened if the cooking cabinet is too hot. The pan valve can be opened as soon as the cooking cabinet has cooled down.

After selection of deep frying, opening of the pan valve is only possible if the pan has been completely tilted.



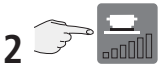
Vitro-Ceranfeld (option)

Vitro-Ceranfeld



Warning!

- The Vitro Ceran plate may be hot!
- Do not use pots or pans with handles on the Ceran plate (Danger of tipping over if the pan or the cover are moved).
- Do not place any cooking utensils or aluminium containers etc. on the Ceran plate while it is still hot.
- Do not use the Ceran plate as a storage area - Danger of burns"
- If the Ceran plate is cracked or broken, disconnect the unit or the elements from the mains immediately.



Possible heating stages:



minimum



maximum

Cooking with VarioCooking Control®



On/Off switch



VarioCooking Control

9 cooking modes:



Joints



Grills/Pan fries



Fish/Seafood



Vegetables/Potatoes



Pasta/Rice



Egg/Flour Dishes



Milk/Desserts



Soups/Sauces



Finishing®



Pan selection button (111/112 only)



Function button



Store button (previously PROG button)

In the 9 cooking modes (Large roasts, Pan fries, Fish/Seafood, Vegetables/Potatoes, Pasta/Rice, Eggs/Batter, Milk/Desserts, Soups/Sauces, Finishing®), VarioCooking Control® automatically detects the product-specific requirements, the size of the food and the load size. Simply select your required result and all cooking parameters are continuously adapted accordingly. The remaining cooking time is displayed.



Product examples and practical information about working with cooking modes can be found in the Application manual.

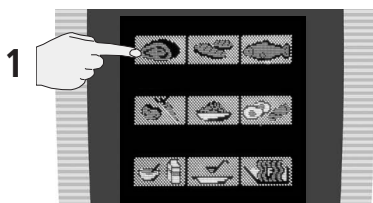


Cooking with VarioCooking Control® – Operation

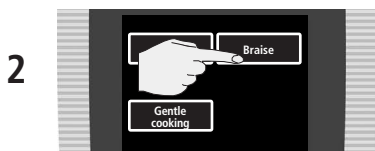
We shall briefly explain how to use this mode with reference to 3 examples. Simply follow the instructions on the display.

Red buttons must always be pressed to confirm. Blue buttons in the user menu indicate options. At the end of the cooking process, you have the option of cooking another batch, for example.

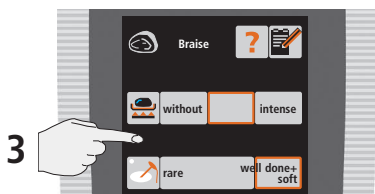
Example 1: Braised beef



Select Large Roasts



Select the preparation method, e.g. Braise.



The unit immediately starts to work with the preset values (red border around display).

Alternatively, during the first 60 seconds the degree of browning and cooking can be individually changed.

The unit preheats automatically – the display shows:

Preheat

As soon as the loading temperature is reached, the following appears in the display:

Searing

You determine the end of the searing phase by pressing the „Finish searing?“ button. With VarioPan™ the process ends after the searing phase.

After deglazing, you are prompted to set the core temperature.



Please note that the core temperature sensor must be inserted when you are prompted and then the button must be pressed to confirm this.

Pressure?
yes no

For units with a pressure cooking option, you can select whether you wish to continue cooking with or without pressure.



Once the core temperature is reached, you can continue to cook according to core temperature or time using the Continue button.

Cooking with VarioCooking Control® – Operation



labelling="Section-Header">Cancelling a cooking mode



While the Back button is shown in the display, the cooking process can be cancelled by pressing the button.



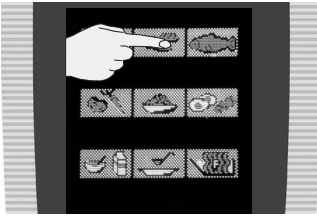
A cooking process can be cancelled at any time by pressing the VarioCooking Control® button for at least 4 seconds.



Cooking with VarioCooking Control® – Operation

Example 2: Pan fries

1



Select "Grills"

2



Select "Meat nat. + breaded"

3



Select the meat thickness

4



The unit immediately starts to work with the preset values (red border around display)
Alternatively, during the first 60 seconds the degree of browning and cooking can be individually changed.

The unit preheats automatically – the display shows:



As soon as the loading temperature is reached, the following appears in the display:



Please note that the core temperature sensor must be inserted when you are prompted and then the button must be pressed to confirm this.

The prompt to turn the meat then appears on the display.



After turning the joints of meat, the button must be pressed to confirm.



Once the core temperature is reached, you can continue to cook according to core temperature or time using the Continue button.

Canceling a cooking mode



While the Back button is shown in the display, the cooking process can be cancelled by pressing the button.



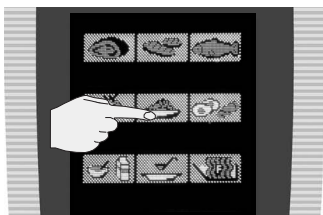
A cooking process can be cancelled at any time by pressing the VarioCooking Control® button for at least 4 seconds.

Cooking with VarioCooking Control® – Operation



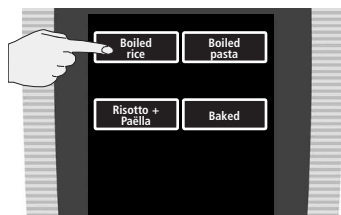
Example 3: Rice

1



Select Pasta/Rice

2



Select "Boiled rice"

3



It is possible to work both with and without a basket. Usually, the time specified by the manufacturer is entered.

With the basket selected:

The optimum volume of water automatically flows into the pan.

The display shows:



You can start from hot or cold, depending on whether preheating is selected.



Please note that the core temperature sensor must be put into the pan with the rice when you are prompted to do so.

AS soon as this has been confirmed, the basket is automatically lowered into the pan.



At the end of the cooking time, the display shows the total cooking time, alternating with the "Continue" button. It is possible to continue cooking.

Cancelling a cooking mode



While the Back button is shown in the display, the cooking process can be cancelled by pressing the button.



A cooking process can be cancelled at any time by pressing the VarioCooking Control® button for at least 4 seconds.



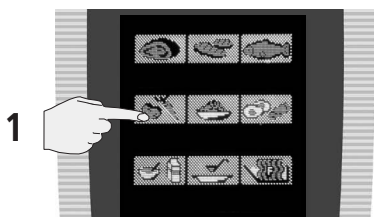
Cooking with VarioCooking Control® – Operation

Example AreaControl®

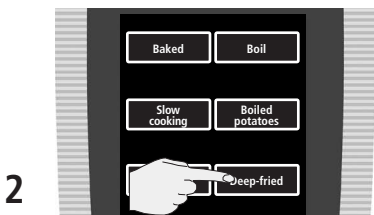


With AreaControl® up to six regions of the pan, so-called areas/products can be individually monitored with regard to time. When AreaControl® is selected, 6 timers appear in the display, which can each be set to an individual time. With this you have a precise overview of when each product/area is finished.

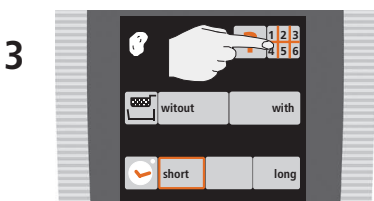
Example: deep frying



Select vegetables and potatoes

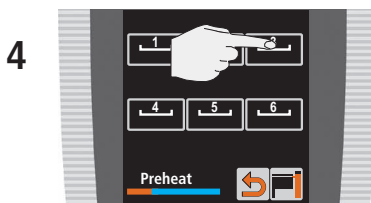


Select deep frying



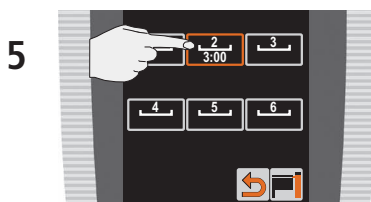
The time which is set here is used for the timer. When the basket is selected, it is not possible to select AreaControl®.

By pressing the Area Control button, 6 timers and the pre-heating bar are displayed:



When the loading temperature is reached a signal sounds.

If the timer button is pressed, the pre-set time is displayed. This can be changed at any time by pressing this button and turning the setting wheel:



As soon as the pre-set time has elapsed, a signal sounds and the corresponding area flashes. By turning or pressing the setting wheel, the area is reset and can be loaded again.



Various products, e.g. French fries, nuggets or spring rolls can be fried at the same time without transfer of taste. With the VarioCooking Center® 112/111 the portion baskets can be used for this (see Accessories).

AreaControl® gives you optimum support when cooking e.g. rice, pasta and vegetables or when frying different products or sizes of food.

Note:

When deep frying with portion baskets in the VarioCooking Center® 112/111, the quantity of oil may be increased to a maximum of 10 litres.



Saving



The VarioCooking Center® allows you to quickly store individually-selected default settings for cooking processes and assign them a name.



Selecting processes which you have saved yourself



Steak

Displaying your own process names

new

Store new process

change

Change own process

copy

Copy own process

delete

Delete own process



Saving your own process names

Storing in VarioCooking Control mode

1 Store button (previously PROG button)

2 new

3 A B C D E F **G** H I J K L M

Enter your own process names.
Select the letters in sequence with the central setting wheel and apply them by pressing.

4 store

5 Select the cooking process, e.g. Roasts / Braise

6 Braise

7 Braise
Gentle cooking

8 Braise ?
without intense
rare well done+soft

Or you have the option of making individual changes to the level of browning and cooking.

9 Braise Cooking info

Change process

e.g. "Test" process

1 Store button (previously PROG button)

2 ← →

3 Test

4 change

The name can be changed as required.

5 store

6 Braise

7 Braise ?

Your changes are stored.











Starting processes which you have saved yourself



Start process

e.g. "Steak" process

- 1   Store button
(previously PROG button)
- 2  
- 3   **Steak**
- 4   **Steak**

The name of the program appears on the display while the process is running.








Before starting the process, you can change the settings as required. If the settings are not to be changed – see Saving, memory lock.






Store – deleting and copying a process

Delete individual processes

e.g. "Test" process

- 1  Store button
(previously PROG button)
- 2 
- 3  Test
- 4  delete
- 5  delete

Delete all processes

- 1 
- 2 
- 3 

Press the button briefly 1x. A red border flashes.

- 4 

Hold down the button until the background changes from red to blue.







The deletion process is indicated by a moving arrow.

Notes:

The unit starts automatically after the program is deleted.

Copy process

e.g. "Test" process

- 1  Store button
(previously PROG button)
- 2 
- 3  Test
- 4  copy
- 5  ABCDEF **G** HIJKLM
- 6  store



The name can be changed as required. If the process name is not changed, the unit assigns a consecutive index number to it.






Store – Store block


Setting the store block

New processes cannot be created if the "Store block" is set. You can use existing processes, but cannot change, copy or delete them.

1  



2  **settings**

3  

_XXXX 

enter password

ABCDEF **G** HIJKLM

4  

Enter password:
Use the central dial to select a letter or number, then press the dial to confirm your choice.

Default password "12345"

-  Store block active
-  Store block inactive



Change password

1   **change password**

_XXXX 



enter old password

ABCDEF **G** HIJKLM

2  



Enter password:
Use the central dial to select a letter or number, then press the dial to confirm your choice.

3 **enter new password**

4   ABCDEF **G** HIJKLM

Enter password:
Use the central dial to select a letter or number, then press the dial to confirm your choice.

5 **repeat new password**

6   ABCDEF **G** HIJKLM

Enter password:
Use the central dial to select a letter or number, then press the dial to confirm your choice.



Importing and exporting processes – external memory

Importing and exporting

You can copy your cooking processes to a genuine USB memory stick from the unit manufacturer. The cooking programs can then be copied to a computer or another unit.

You will need the USB memory stick from the unit manufacturer: Article no.: 42.00.042

Exporting a program:



Switch the unit off and on again.



Insert the USB memory stick into the USB port under the control panel.

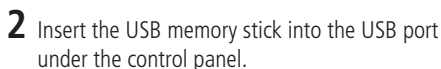


The cooking processes will be stored on the USB stick (the store process is complete when the colour of the USB stick symbol changes from red to blue and a tick appears).

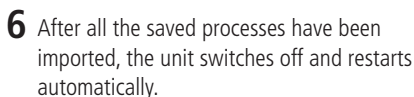
Importing a program:



Switch the unit off and on again.



Cooking processes are stored in the unit's memory (the store process is complete when the colour of the USB stick symbol changes from red to blue and a tick appears).



Existing processes are retained if the program names are different. If the name is the same, then the process will be replaced.

Processes produced before unit software Version 00-50-00 cannot be converted to Version 00-50-00 or higher!

Manual operation

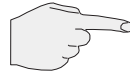


With **manual operation**, all the basic functions of the VarioCooking Center® are available:

  **"Cooking" button**

  **"Roasting" button**

 **Both buttons:
"Deep-frying"**



By pressing the "Cooking" or "Roasting" button or both buttons (deep frying) you can work manually in the particular mode.

The cooking modes boiling and deep frying are not possible with VarioPan™ .



Manual operation Control modes



On/Off switch

3 cooking modes:



"Cooking" button



"Roasting" button



Both buttons:
"Deep frying"



Pan / stock temperature



Time



Core temperature



Pressure cooking



Cooking with baskets



Pan selector button (111/112)



Raise cover (211, 311)



Lower cover (211, 311)



Function button (111)



Function button (112)



Function button (211, 311)



Central dial with Push function

Request current cooking data



Hold down Temperature button (2 seconds)

The following values are displayed:

- current pan temperature
- time elapsed (cooking time)
- current core temperature

Notes:

To permanently display the cooking settings, hold down the temperature button for more than 30 seconds. To exit this display, simply touch the temperature button again.

Manual operation

Cooking



The basic setting of the unit is the boiling temperature.

Example of setting range from 30 °C to boiling point.

- 1
- 2 90°C
- 3
- 4 0:33
- 5

or work with the core temperature probe

- 4 76°C 19°C
Desired Actual
- 5

(see the Working with the core temperature probe section).

Cooking with PowerBoost™



With the height-specific boiling temperature, you can choose between PowerBoost™ stages 0 to 6. VarioBoost™ allows the cooking response to be fine-tuned from a gentle simmer through to hard boiling.

- 1 99 °C
 - 2
- Gentle simmer
-
-
-
-
-
- Hard boiling



Manual operation Cooking with baskets

The basic setting of the unit is the boiling temperature.

The unit is heated continuously, even if there are no baskets in the cooking liquid.



or work with the core temperature probe



(see the Working with the core temperature probe section).



By pressing the button, the baskets can be lowered immediately or after the cooking liquid temperature has been reached (red arrow and acoustic signal).

End of the cooking cycle

The baskets are automatically raised after the time has elapsed or the set core temperature has been reached.

The elapsed cooking time is displayed and can be retained or changed for the next cooking cycle.



By pressing the button, the baskets can be lowered immediately or after the cooking liquid temperature has been reached (red arrow).



The baskets can be raised at any time by pressing the button. Timing is stopped and the elapsed cooking time is shown in the display.

This time can be retained or changed before the baskets are lowered the next time.

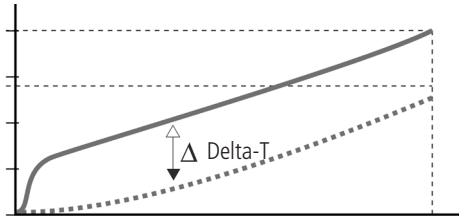
Cooking with VarioBoost™

See manual operation, cooking.

Manual operation

Delta-T cooking

The slow rise in the pan temperature until the cooking process ends, maintaining a constant differential to the current core temperature, means that the meat is cooked more slowly and gently.



The difference between the core temperature and the pan temperature gives the Delta temperature.

Delta T cooking is only possible in Cooking or Cooking with baskets cooking mode.

- 1
 - 2
 - 3 $\Delta 25$
 - 4
 - 5 72
 - 6
- or
- 5 0:30
 - 6



Manual operation Pressure cooking (option)

The cooking time can be greatly reduced by using Pressure Cooking mode.

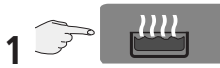
In some VarioCooking Control® processes there are intelligent cooking processes with a pressure cooking option which is optimally suited for the particular food. **We recommend the use of pressure cooking with the processes.** You can find details of these in our Application Manual.

No temperature can be set for pressure cooking.



Caution!

When pressure cooking, please observe the maximum and minimum filling quantities (necessary for the build-up of pressure – see the operating information for the filling quantities – Danger of scalds due to foaming!



or work with the core temperature probe



Before you close the cover, make sure that the cover seal and the seal contact surface on the pan are clean.



Select and hold the button Close Lid or close the lid manually (111/112).

The Lock cover button appears when the cover is fully closed.



Press and hold the button to lock the cover.

When the cover is locked in Pressure Cooking mode, the display reads:



Once the pressure has built up, the time starts to elapse and the display shows:



The pressure is dissipated automatically when the time has elapsed and the core target temperature is reached.

A buzzer sounds for 4 seconds and the yellow VarioCooking Control button flashes.



Press and hold the button to unlock the cover.

Manual operation

Pressure cooking (option)



Cancelling pressure cooking



By pressing and holding (min. 4 sec) a cooking mode (e.g. boiling) or the VarioCooking Control® button, pressure cooking is cancelled.



Pressure cooking is cancelled by resetting the time to 0:00.

2 As the pressure is automatically dissipated, the display contains:






















Manual operation Roasting

The basic setting for the pan base temperature is 160°C.

The pan temperature can be set to between 30 °C and 250 °C.

-  
-   90°C 
-  
-   0:33 
-  

or work with the core temperature probe

-   76°C 19°C 
Desired Actual
-  



A signal sounds when the set pan base temperature is reached.

If the cover is closed, only a temperature up to 170°C can be selected.

If a higher temperature is selected, the unit will not heat up.



Caution!

not fill cold water into the preheated empty pan – danger of burns!

Manual operation

Deep frying



The basic oil temperature setting is 180 °C.

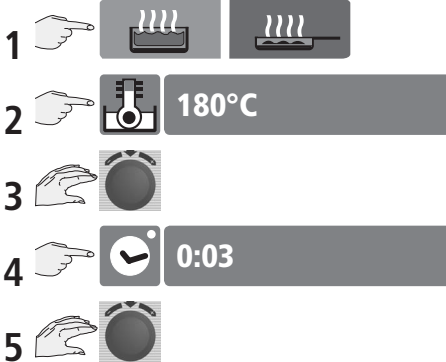
The oil temperature can be selected from 30 °C to 180 °C.

Please observe the minimum and maximum filling quantity (see operating instructions for filling quantities)!

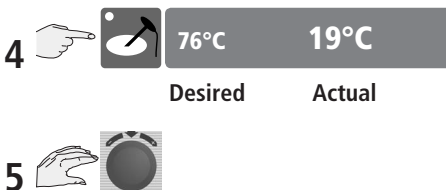


Danger!

- Do not extinguish burning fat and oil with water!
- Check the quality of the oil regularly! Old oil may ignite!
- Baskets and lifting bars are hot!
- The oil is hot in frying mode!
- Tilt the pan carefully in order to avoid spillage!



or work with the core temperature probe



(see the Working with the core temperature probe section).



A signal sounds when the set oil temperature is reached.

Changing the cooking mode or opening the pan valve is only possible if the oil has been emptied completely tilting the pan.

We recommend that the oil cart is used (see accessories).



- When the oil temperature exceeds 230°C, the unit switches off.
- Do not exceed or fall below the specified oil fill levels.
- Do not exceed or fall below the recommended load sizes.
- Oil bubbles up and spits, particularly when large quantities of wet food are immersed in it.



Manual operation Deep frying with baskets

The basic oil temperature setting is 180 °C.

The oil temperature can be selected from 30 °C to 180 °C.

Please observe the minimum and maximum filling quantity (see operating instructions for filling quantities)!

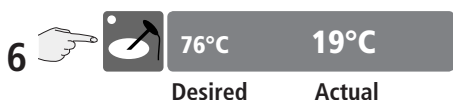


Danger!

- Do not extinguish burning fat and oil with water!
- Check the quality of the oil regularly! Old oil may ignite!
- Baskets and lifting bars are hot!
- The oil is hot in frying mode!
- Tilt the pan carefully in order to avoid spillage!



or work with the core temperature probe



By pressing the button, the baskets can be lowered immediately or after the oil temperature has been reached (red arrow and acoustic signal).

End of the cooking cycle

The baskets are raised automatically when the time has elapsed or the core target temperature is reached.

The preset time or core temperature is displayed once more and may be retained or changed for the next cycle.



On the next cycle, wait until the arrow in the button lights up red.



You can press the button at any time to raise the baskets.

The timer stops and the elapsed cooking time is displayed.

This value may be retained or changed before the baskets are lowered into the liquid once more.



The cooking mode cannot be changed until the oil has been removed from the pan by tilting the pan.

We recommend that the oil cart is used
(see accessories).





Manual operation

Timer, continuous operation, preheat



With manual operation, the time may be set in various ways:

Timer

-  
-  

Continuous operation

-   **CONT.**

Press the clock symbol and hold down the button until "CONT." appears on the display.

or

-  
-  

Turn the central dial anticlockwise until "CONT." appears.

Real-time setting

(See settings)

Change to min/sec or h/min

(See settings)

Manual Preheat

-  
-  
-  

Turn central dial anti-clockwise. "CONT." appears first, followed by "Preheat".



Manual operation Working with the core temperature probe

The core temperature sensor enables the cooking process to be controlled by measurement of the core temperature. In addition, by means of the sensor, the HACCP data are recorded in the unit.

It can be used in any cooking mode, but it is essential for DELTA-T cooking.

Clean the core temperature sensor before use.






Insert the core temperature sensor into the thickest point (see application manual).



Caution!

The core temperature sensor may be hot – Danger of burns! Use kitchen gloves.

Example roasting:

- 1 
- 2  **160°C**
- 3 
- 4  **76°C** **19°C**
Desired **Actual**
- 5 

The timer disabled.

A signal sounds when the preset core temperature is reached and the yellow VarioCooking Control® button flashes.



Cool the core temperature sensor needle before use.



- Do not allow the core temperature sensor to hang out of the pan – Danger of damage!
- Remove the core temperature sensor before removing the food from the pan - Danger of damage!
- When not in use, put the core temperature sensor in the place provided on the cover.

FRIMA[®]Chef, Service[®]Info, "model" units and software identification



You can display the FRIMA[®]Chef telephone number as required.

- 1 / /
- 2
- 3

The display shows:

Tel.:

The unit and software identification can be displayed using the "Mod" function.

- 1 / /
- 2
- 3
- 4

The unit and software identification can be displayed using the "Mod" function.

- 1 / /
- 2
- 3

The following service notices can be displayed in the Service Info area.

Service 26

Call customer service

Tel.:



If no service message is displayed, the relevant Customer Service telephone number is shown under Service-Info.

Service messages are automatically displayed at 10 second intervals.

See also the Fault messages section.



USB data memory (USB stick)

USB data memory (USB stick)

You can use the USB stick to download cooking processes and HACCP data from the unit.

The status of the USB data memory appears on the display.



1 Insert the USB memory stick into the USB port under the control panel.



USB data memory display (USB stick)



USB stick connected, no file was found.



USB stick connected, no file was found, stick is write-protected.



USB stick connected, HACCP file was found.



USB stick connected, HACCP file was found, stick is write-protected.



USB stick connected, HACCP file was written successfully.



USB stick connected, process file was found.



USB stick connected, process file was found, stick is write-protected.



USB stick connected, process file was written successfully.



USB stick connected, write error.



USB stick connected, writing in progress, do not remove.

HACCP logging

Power optimisation connection



The HACCP process data is continuously output via the unit interface. For this, a PC/laptop and the CombiLink® software are required. For further explanations, please refer to the CombiLink® manual. In addition, the HACCP process data is stored for a period of 10 days and can be output via the unit interface as required.

Outputting stored process data:



Interrupts the continuous outputting of process data.



Start time (date/time)



End time (date/time)



The following data is logged:

Data output every 60 sec (in ASCII format)

- Batch no.
- Time
- Cooking process name
- Pan / stock temperature
- Core temperature
- Temperature unit
- Change of cooking mode
- Connection of energy optimisation system.

Connection of an energy optimisation system

If the power supply is interrupted by an energy optimisation system, this will be indicated on the display (manual mode only).





Cleaning

Regular cleaning ensures that the VarioCooking Center® works smoothly and the food is prepared hygienically.



Caution!

- *Wear the correct protective clothing, gloves, goggles and a mask.*
- *The base of the pan may be hot! The cleaning water can heat up quickly. Risk of scalding.*



- Do not spray the underside of the pan base with water or cleaning agents.
- Only use scouring products on the inside of the pan. All the other surfaces scratch easily.
- Do not use acids or aggressive materials.
- Do not use high pressure cleaners.

Pan

- Clean the pan after every cooking process or as necessary using lukewarm water and a sponge.
- Remove any scale deposits on the base of the pan.
- If necessary, use a fat solvent cleaning agent (no acids).
- Do not use sharp or pointed tools to clean the pan.

Pan valve

After using the unit, clean the pan valve by unscrewing the valve cover while the valve is open and thoroughly cleaning the opening. Clean the valve cover, paying particular attention to the seal.



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

Screw in the valve cover once more after cleaning.

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

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

Cover seal

- Clean regularly. Take care that the cover seal is clean, especially when pressure cooking.

Unit housing

- Only rinse the external surfaces of the VarioCooking Center® when the pan is lowered.
- Use a degreaser if necessary (do not use steel wool).

Vitro Ceran plate (option)

- Use suitable commercial cleaning agents for Ceran plates.

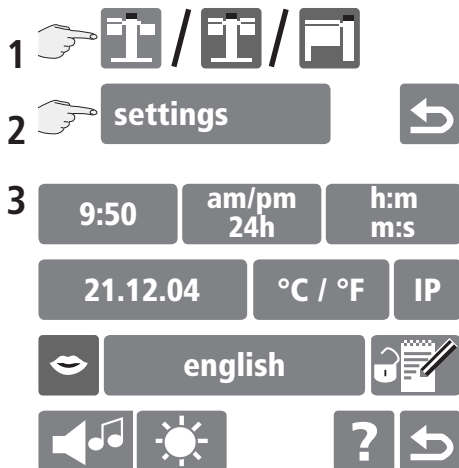
Core temperature probe

- Clean the core temperature probe using a soft sponge (not steel wool) after every cooking process in which it was used
- Use a degreaser if necessary (do not use acids).

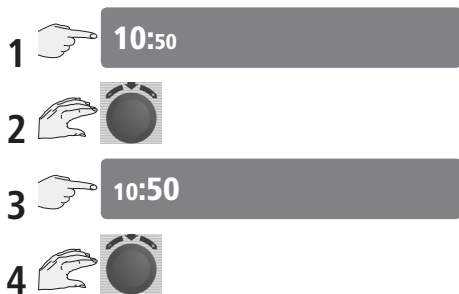
Unit settings: Real-time, Time format



The basic unit settings can be displayed and changed.



Real time setting



Time format setting



Press the display to toggle between the 24 hour and 12 hour displays.

The set time format lights up red (the date format changes automatically).

Time setting for cooking processes



Press the display to toggle between the h:m and m:s time settings.

The set time format lights up red.

Possible time settings:

h:m setting: **hours : minutes**

m:s setting: **minutes : seconds**

Notes:

The m:s setting is only possible up to 99 minutes and 59 seconds.



Unit settings: Date, Temperature unit, Language, Buzzer, Display contrast

Date setting



21.12.04



21.12.04



21.12.04



The date format is linked to time format.

Options:

24h appears as **19.05.03** (day/month/year)

am/pm appears as **05/19/03** (month/day/year)

Temperature unit setting

Your unit offers you the choice of two temperature units.



°C / °F

Press the display to toggle between the temperature units °C and °F.

The set temperature unit lights up red.

Language setting



english



Use the central dial to select the language you want.

Buzzer setting



The required signal sound and its duration can be selected by turning the central setting wheel.

Display contrast setting



The brightness of the display is changed by turning the central setting wheel. In order to ensure an optimum service life of the display, the default setting is automatically restored when the unit is switched off and on again.



Help function

Help function

Your unit has a number of help texts to enable you to use its extensive potential as fully and as simply as possible. The Help Function is available if the display shows "?".



Paging through the Help Function:



Notes:

The required cooking process can also be selected directly from the Help function.



Fault messages

If faults occur on your unit, they are indicated on the display:

Service 26

Call customer service

Tel.:

Faults on your unit which allow you to carry on cooking can be suppressed by pressing the arrow button.



Fault message	When and how	Remedial action
Service 10	Water supply fault	Call for maintenance
Service 11	Deglazing fault	Call for maintenance
Service 20 + 21	Fault in temperature measurement system B1 + B2	Call for maintenance
Service 22 - 30	Fault in temperature measurement system B3 - B11	Call for maintenance
Service 31 - 34	Heating system fault	Call for maintenance
Service 35 + 36	Core temperature sensor fault	Call for maintenance
Service 37	System temperature too high	Call for maintenance
Service 41,42,44,45	Locking system fault	Call for maintenance
Service 43 + 46	Pan valve drive fault	Call for maintenance
Service 47 - 50	Autolift system fault	Call for maintenance
Service 51 + 53	Pan drive system fault	Call for maintenance
Service 52	Cover drive system fault	Call for maintenance
Service 54, 55, 57, 58	Pressure system fault	Call for maintenance
Service 56	Heating system fault	Call for maintenance
Service 60 + 61	Bus I/O A 1 fault	Call for maintenance
Service 62	Bus I/O A 4 fault	Call for maintenance

Accessories



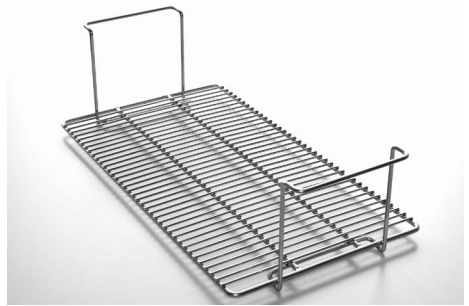
Arm for automatic raising/ lowering device

For cooking in baskets with AutoLift™.

Type 111/112 Art.-No.: 24.00.973

Type 211 Art.-No.: 24.01.008

Type 311 Art.-No.: 24.00.948



Insert for basket

Second layer allows double the quantity to be fried or cooked.

Type 211/311

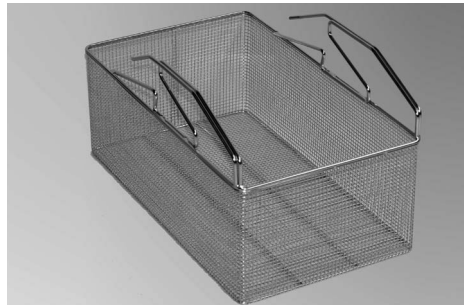
Art.-No.: 60.70.733



Deep frying basket 111/112

E.g. for frying 1 kg of French fries.

Type 111/112 Art.-No.: 24.00.972

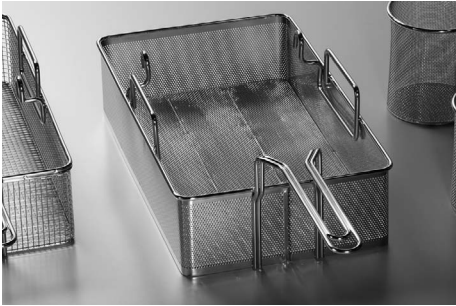


Deep frying basket 211/311

E.g. for frying 2,5 kg of French fries.

Type 211/311

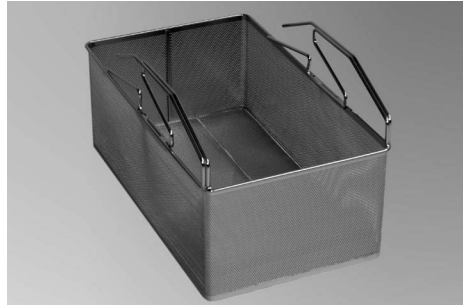
Art.-No.: 60.70.716



Rice and pasta baskets 111/112

E.g. for cooking 1 kg (dry weight) of rice or noodles.

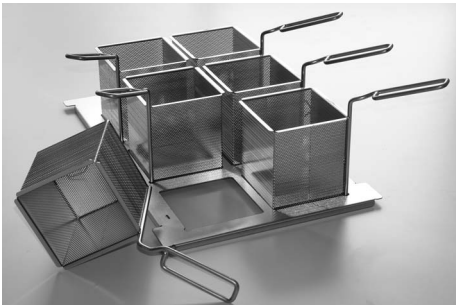
Type 111/112 Art.-No.: 60.70.752



Rice and pasta baskets 211/311

E.g. for cooking 3 kg (dry weight) of rice or noodles.

Type 211/311 Art.-No.: 60.70.725



Portion baskets 111/112

For working with portion sizes.

Kit with 6 portion baskets and frame.

Type 111/112 Art.-No.: 60.71.919

Portion baskets Art.-No.: 60.72.067

(2 x)



VarioPan™ frame

For optimum working with VarioPan™.

Type 111 Art.-No.: 60.71.395

Accessories



Scraper

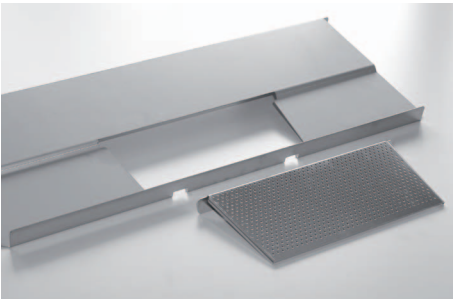
Art.-No.: 60.71.643



Stir spatula

To mix or combine ingredients together in the VarioCooking Center®

Type 211/311 Art.-No.: 60.72.131



Strainer

For loose boiled products.

Type 111/112 Art.-No.: 60.70.783

Type 211 Art.-No.: 60.70.809

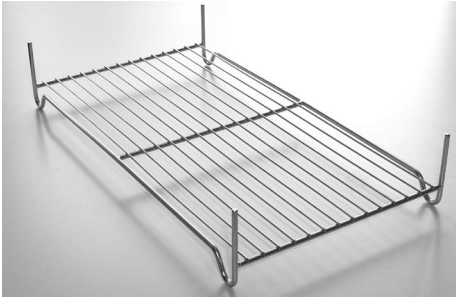
Type 311 Art.-No.: 60.70.810



Bain Marie frame

Frame, 4 unpunched baskets with handles and 1 container 2/3 GN

Art.-No.: 60.71.918



Roasting rack

To avoid contact between the food and the bottom of the pan.

Type 111/112 Art.-No.: 60.70.787

Type 211 Order 2x Art.-No.: 60.71.968

Type 311 Order 3 x Art.-No.: 60.71.968



Variomobil™

For effortless removal and easy portioning of large quantities of food.

Type 111/112 Art.-No.: 60.70.771



Variomobil™

For effortless removal and easy portioning of large quantities of food.

Type 211/311 Art.-No.: 60.70.107



Basket cart

For storing, transporting and drip-drying cooking baskets.

Type 211/311 Art.-No.: 60.70.108

Accessories



Oil cart with heating

For filling, filtering, melting, transporting and storing up to 49 litres of frying oil or frying fat.

Type 211/311 Art.-No.: 60.71.307



UltraVent® condensation hood

Type 111/112 Art.-No.: 60.70.804

Type 211 Art.-No.: 60.70.806

Type 311 Art.-No.: 60.70.929

EU Declaration of Conformity

FRIMA-T SAS
4 rue de la Charente
F-68271 Wittenheim
www.frima.fr



Product: Commercial Multifunctional Cooking appliance
Types: VarioCooking Center VCC111, VCC112, VCC211, VCC311, VCC111+, VCC 112+, VCC 211+, VCC311+

- BG Фирма FRIMA потвърждава, че тези продукти съответстват на следващите директиви на ЕС:
CZ Firma FRIMA prohlašuje, že výrobky jsou v souladu s následujícími směrnici EU:
D Konformitätserklärung. FRIMA erklärt, dass diese Produkte mit den folgenden EU-Richtlinien übereinstimmen:
DK FRIMA erklærer at disse produkter er i overensstemmelse med følgende EU-direktiver:
E FRIMA declara que estos productos son conformes con las siguientes Directivas Europeas:
EE FRIMA kinnitab, et antud tooted vastavad järgmistele EU normidele:
F FRIMA déclare que ces produits sont en conformité avec les directives de l'Union Européenne suivantes:
FIN FRIMA vakuuttaa, että nämä tuotteet täyttävät seuraavien EU direktiivien vaatimukset:
GB FRIMA declares that these products are in conformity with the following EU directives:
GR FRIMA δηλώνει ότι τα προϊόντα αυτά συμμορφώνονται προς τις οδηγίες της Ε.Ε.
H Mi, a FRIMA kijelentjük, hogy ezen termékek megfelelnek az Európai Unió kövelkező irányelveinek:
HR FRIMA izjavljuje da su ovi proizvodi skladni slijedećim smjericama EU:
I FRIMA dichiara che questi prodotti sono conformi alle seguenti Direttive della Comunità Europea:
LT FRIMA patvirtina, kad šie produktai atitinka žemiau išvardintas ES normas:
LV Firma FRIMA paziņo, ka izstrādājumi atbilst sekojošām ES normām:
NL FRIMA verklaart, dat deze producten in overeenstemming zijn met de volgende richtlijnen:
P A FRIMA declara que estes produtos estão em conformidade com as seguintes directivas EU:
PL Firma FRIMA oświadcza, że dane wyroby są zgodne z niniejszymi wytycznymi UE:
RO Societatea FRIMA declară că aceste produse sunt în conformitate cu următoarele directive ale Uniunii Europene:
RU Фирма FRIMA заявляет, что данные изделия отвечают следующим нормам ЕС:
S FRIMA försäkrar att dessa produkter är i överensstämmelse med följande EU-direktiv:
SER FRIMA izjavljuje da su ovi proizvodi u saglasnosti sa sledećim smernicama EU:
SI FRIMA izjavlja, da so ti izdelki v skladu z naslednjimi smernicami EU:
SK Firma FRIMA prehlasuje, že výrobky sú v súlade s nasledovnými smernicami EU:
TR FRIMA bu ürünlerin Avrupa Birliği' nin aşağıdaki Direktiflerine uygunluğunu onaylar:

Machinery Directive MD 2006/42/EC

Including Low Voltage Directive LVD 2006/95/EC (EN 60335-1:2002+A11+A1+A12+Corr.+A2.2006;
EN 60335-2- 36:2002+A1:2004; EN 60335-2-37:2002; EN 60335-2-39:2003+A1:2004;
EN 60335-2-47:2003; EN 50366:2003+A12006)

Electro Magnetic Compatibility EMC 2004/108/EC (EN 55014-1:2006; EN 61000-3-2:2006;
EN 61000-3-11:2000; EN 55014-2:1997+A1:2001)

- certified by Thurmelec Testing and Certification Institute (EU Identification No. 1-1529)

LVD: Product Certification and CE Surveillance by Intertek Deutschland GmbH
Testing and Certification Institute (EU Identification No. 0905)

EN 1717: 2001-05 Protection against pollution of potable water in water installations and
general requirements of devices to prevent pollution by backflow – certified by SVGW



Intertek ETL SEMKO



Wittenheim, 29.11.2010

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