



VarioCookingCenter®

For Corporate Catering.



The pasta will drain itself as soon as it's al dente.

Precision cooking. No supervision.



Do you boil pasta? The VarioCookingCenter® will automatically fill itself with water and bring it to boiling point in record time. The concentrated power of the VarioBoost® heating system means that it keeps bubbling away even when the pasta is loaded. The integrated cooking intelligence will monitor the cooking process for you and the food is lifted out at the right time, automatically.

And it's not just pasta! Rice is cooked perfectly and vegetables retain their firm bite and colour.

// “300 portions of perfectly al dente pasta, all by itself in 28 minutes...

...just try doing that in a kettle.”



**Goes from 0 to 200°C
in less than 2.5 minutes.***

Searing in record time.



Thanks to the advanced heating technology of the VarioCookingCenter®, the pan base is hot and ready to use in seconds. With the extra power capacity, you can also sear 40% more meat than in a conventional bratt pan. The meat retains its juices: for you, this means better food quality and up to 17% less weight loss.* Cleaning is effortless, taking just a few minutes, so you can quickly start with the next production run.

// “This is how I make 300 portions of chicken curry in 34 minutes in the VarioCookingCenter® 211...

...just try doing that in a bratt pan.”



*See comparative table on page 25

Tells you when to turn the steak.

Guaranteed cooking quality.

No supervision.

The built in cooking intelligence, VarioCookingControl® will notify you when you are needed. It will let you know when its time to turn a steak, de glaze the casserole or if your béchamel sauce is ready. The cooking process will always be specifically tailored to the food. Whatever the size of the product, large or small, or the amount, your cooking results are always perfect.

VarioCookingControl® is the ideal support for your daily work. It relieves you from time-consuming routine tasks such as regulating the temperature or monitoring the cooking.



Braised dishes, pasta, deep-fried food, soups or desserts... You're the chef, you specify your desired result.



VarioCookingControl®:

-  ...monitors the cooking process for you, adapts in seconds and guarantees your desired result.
-  ...achieves the desired browning.
-  ...tells you when to turn the steaks.
-  ...ensures perfect cooking – whether rare, medium or well done.

From perfectly crispy deep-frying to low temperature cooking.

Maximum flexibility without compromise.



The VarioCookingCenter® can not only boil and pan-fry, but also blanch, pressure cook and deep-fry easily and at lightning speed. This multi-talented appliance provides you with the shortest heat-up times and effortless cleaning, without any waiting, and works for you around the clock.

The combination of performance and sensitivity makes the VarioCookingCenter® a real all-rounder: fish and meat are juicy, vegetables firm to the bite and chips crispy.

“I make up to 70 kg of chips per hour or 70 kg of braised beef in the VarioCookingCenter® 311...

...just try doing that with a deep fryer.”



**Nothing sticks or overcooks,
even without supervision.**
More time to make your dishes shine.



The heat is uniformly transferred to the product and continuously monitored by VarioCooking Control®, the built-in cooking intelligence. Desserts don't stick, milk doesn't boil over. Golden crepes, fine panna cotta or creamy rice pudding: delicate dishes demand maximum precision and sensitive temperature regulation.

For cleaning, you need significantly less water and cleaning agent* than with conventional cooking appliances. In as little as two minutes, the VarioCookingCenter® is sparkling clean, giving you more time for other tasks.

// “I do 600 portions of rice pudding in one VarioCookingCenter® 211 without sticking or overcooking...

...just try doing that with a kettle.”



*See comparative table on page 25

Makes delicious braised lamb while you're counting sheep.

Creating extra production capacity.



The VarioCookingCenter® even works for you at night, without any supervision. The built-in cooking intelligence in VarioCookingControl®, precisely monitors the temperature and makes sure you get a perfect cooking result the next morning.

This creates additional production capacity, freeing you and your RATIONAL up for other tasks, such as side dishes and desserts.

// “70 kg of braised meat overnight in the VarioCookingCenter® 311 and it's always perfect.

... just try doing that with a bratt pan.”



Even under pressure it gives you perfect cooking results.

Reduce cooking times by another 30 %.



Do you want to increase your productivity further and cook your food even quicker? With the pressure cooking option, you can reduce cooking times for your casseroles, braised dishes, soups, stocks and stews by another 30 %. The powerful VarioBoost® heating system quickly builds up the pressure and keeps it constant throughout the cooking process. This protects the cell structure of the food and you achieve high-quality cooking results in no time – simply at the touch of a button. The pressure cooking option is also maintenance free, which means there are no additional operating costs.

// “28 kg beans in a VarioCookingCenter® 311+ in only 20 minutes with pressure cooking...

...Just try doing that with a boiler.”





Multi-functionality, performance and best cooking results every day.

Unbeatable for corporate catering and perfect for restaurants.

The RATIONAL brand stands for advanced cooking appliance technology. Our corporate objective is to deliver the greatest possible benefit to people cooking food in commercial kitchens.

Back in 1985, RATIONAL invented the first multi-functional cooking appliance based on heat transfer via contact heat. We have continued to develop the technology ever since. The current VarioCookingCenter® combines maximum efficiency and ease of use in the minimum space. This all-rounder replaces conventional bratt pans, kettles, ranges and deep fryers and gets rid of pots and pans. This means you save space, time, power and water ... and you gain flexibility in facing the day-to-day challenges of your kitchen.

The excellent cooking results your chefs obtain will underline that RATIONAL is the right choice.

Whether in an à la carte restaurant or a staff canteen, for 30 individual portions or 1,000 meals, cooked overnight, under pressure or à la minute, the VarioCookingCenter® always offers the right solution for your kitchen's individual requirements.

// Boiling. Frying. Deep-frying. All in one unit, up to 4 times as fast and with 40% less electricity consumption.*

*See comparative table on page 25



Fits everywhere easily.

Maximum flexibility.

Minimum space.



In production, service or even front of house cooking: the VarioCookingCenter® can be installed anywhere.

You can install it in a kitchen line or build it into an island suite and save valuable space, thanks to its multi-functionality. With the integrated water drain, you don't even need a floor drain, so you avoid slippery kitchen floors and enhance work safety.

There are many different installation options. Whether as a standalone unit, on castors, on a base or with a wall bracket: you can put it wherever you want.



... because even the smallest kitchen is still too big.

30% more space for your customers.



The VarioCookingCenter® combines the functions of conventional cooking appliances, such as the range, griddle, deep fryer, bratt pan and kettle, in a single multi-functional unit. It reduces the space requirement in your kitchen by up to 30%. Boiling, frying, deep frying... thanks to the flexibility of the VarioCookingCenter®, you can use it for a wide variety of cooking methods.

Installation is extremely easy: whether in a kitchen renovation or a new build, whether replacing old equipment or buying a new appliance, you can use the VarioCookingCenter® anywhere.

... because the day is always too short.

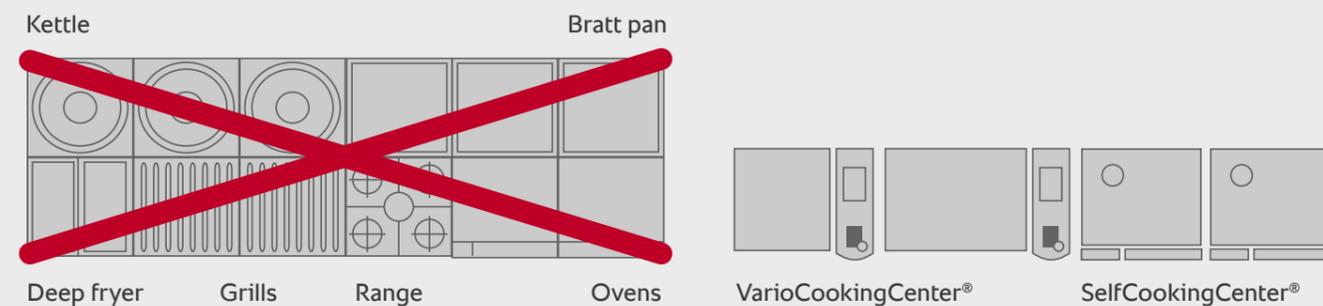
Up to 2 hours of extra production time every day.



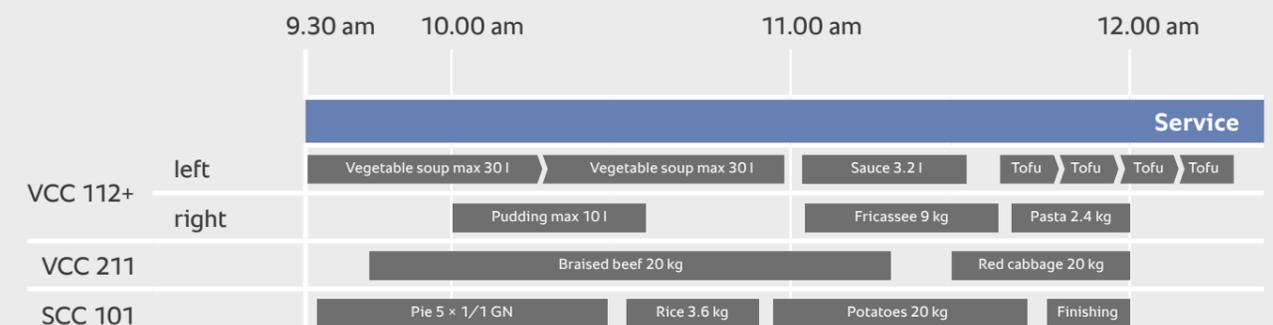
The VarioCookingCenter® gives you up to 2 hours extra working time per day because it's fast and it cooks without any supervision. The built-in cooking intelligence heats up to 200°C in record time and delivers 40% more searing power than conventional equipment. Cleaning time is also minimal as nothing sticks or overcooks. The VarioCookingCenter® is sparkling clean and ready to cook again in as little as two minutes. The VarioCookingCenter® works for you day and night.

* Model 112+/112T/112L, 2.5 minutes for model 211/311

Staff restaurant (600 meals, 3 menus)



Production plan (200 meals, 3 menus)



... because you want to use resources efficiently.

Reduce your running costs.

VarioBoost®, the innovative heating technology, continuously delivers the optimum quantity of energy where it is required, and at the right time. The excellent heat distribution and the built-in cooking intelligence, VarioCookingControl®, prevent products from sticking or overcooking. No need to waste time and water with soaking. Cleaning takes place in seconds,* with minimal water and chemicals.

You can save up to 40% of electricity and 70% of water* compared to conventional appliances.

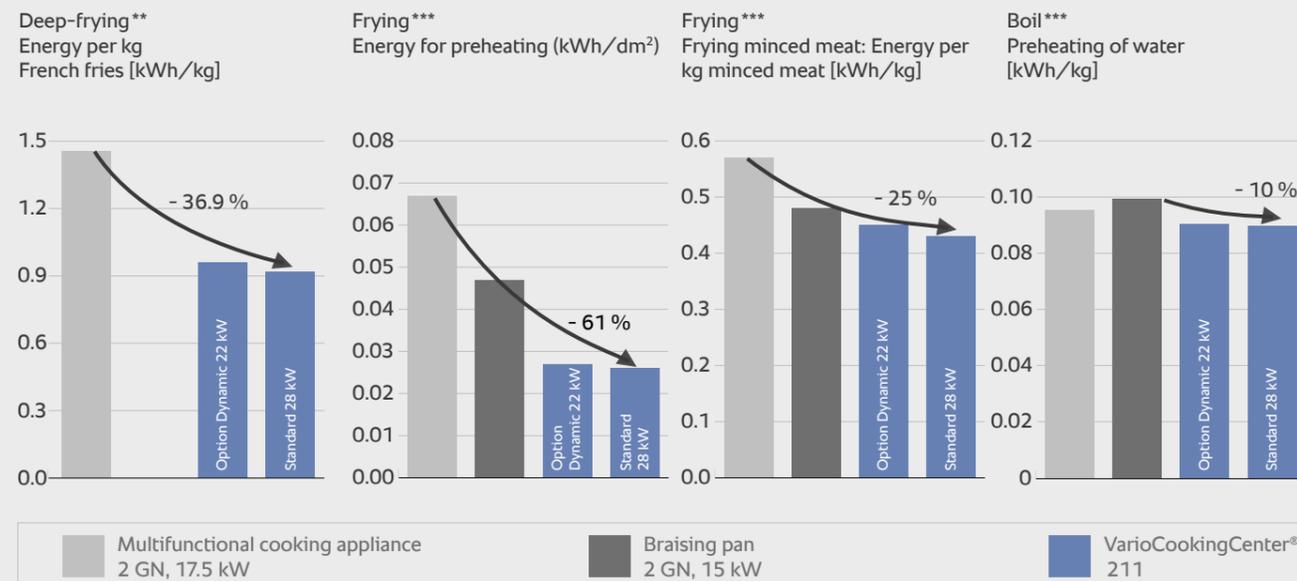
... because raw materials are precious and expensive.

Minimise your consumption of raw materials.

The AutoLift raising and lowering mechanism raises your food out at the right time and guarantees golden brown chips and perfectly cooked pasta, without any supervision at all. Thanks to the extra power capacity of the VarioCookingCenter®, even large quantities of meat can be seared without losing any of their juices. So you reduce your use of raw materials by up to 10% and deliver consistently high food quality.



Reduce your running costs



Minimise your consumption of raw materials

15–17 % less weight loss in the VarioCookingCenter® when searing 10 kg of pork casserole, so you get many more portions.



* See comparative table on page 25 / ** according to DIN 18873-3:2011-12 / *** according to DIN 18873-5:2011-02

... because you want your investment to pay off as soon as possible.

The multi-functionality of the VarioCookingCenter® offers a variety of possibilities for your establishment to reduce costs and improve efficiency. Our free unit introduction for your team ensures that they make best use of its capabilities, guaranteeing consistent food quality for your customers.



Boiling. Frying. Deep-frying. All in one unit, up to 4 times as fast and with 40% less electricity consumption.*

Average staff restaurant with 600 meals per day with a VarioCookingCenter® 211 and a 311, additional earnings compared to operating with conventional ranges, bratt pans, kettles and deep fryers.

Your profit	Amount budgeted per year**	Your extra earnings per year	Do the calculation for yourself
Meat			
Up to 10% less consumption of raw materials in daily specials (diced meat, casseroles) thanks to the extraordinary VarioBoost® searing power, and up to 10% less consumption of raw materials in braised dishes.	Food costs with conventional ranges, bratt pans and kettles \$ 198,000	= \$ 19,800	
	Food costs with VarioCookingCenter® \$ 178,000		
Energy			
Average saving of 64 kWh per day thanks to the efficiency of the VarioBoost® heating system*.	64 kWh × 5 days × 50 weeks × \$ 0.20 per kWh	= \$ 3,200	
Working time			
Average saving of 120 minutes of working time per day thanks to the power and speed of the VarioBoost® heating system, automatic cooking with the VarioCookingControl® and overnight cooking.	500 hours less × \$ 25 (Compound calculation based on an hourly rate for chef/cleaning staff)	= \$ 12,500	
Cleaning			
Average annual saving in water and detergent compared to conventional appliances. By using the VarioCookingCenter®, fewer pots and pans need to be cleaned.	Savings of 800 litres of water per day × \$ 2.10/m ³ and 50 litres of detergent per year	= \$ 460	
Your extra earnings per year		= \$ 35,960	

* Compared to conventional bratt pans, kettles, ranges with pots and pans and griddles or deep fryers.

** The above costs stated vary from state to state across Australia and should be used as a guideline only.

Smart Details.

Enjoy cooking.



Core temperature probe
 > 6-point measurement
 > Auto-corrects insertion errors



VarioDose integrated water inlet
 > Precise water supply, to the litre
 > Time-saving automatic filling



AutoLift raising and lowering mechanism
 > Automatic and perfect cooking of pasta and deep-fried, poached or boiled products



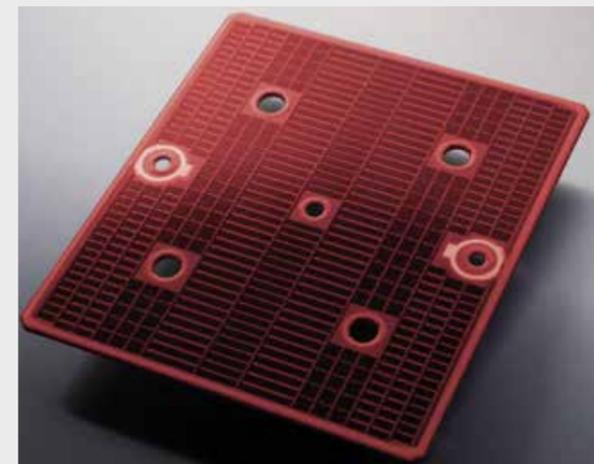
Protection from sticking
 > Unheated side walls
 > No risk of burning on the edge of the pan
 > Patented food recognition technology
 > No sticking



Integrated water outlet
 > Enables setup without a floor drain, using a fixed connection
 > Increased work safety and speed through emptying without pan movement



Stand (optional)
 > Pulls out to hold containers to safely empty the pan
 > Racks for storing GN containers



VarioBoost® heating system
 > Power, speed and precision combined
 > 200°C in 2 minutes*



Integrated hose spray
 > For easy cleaning and deglazing
 > Infinitely variable jet
 > Ergonomic layout
 > DVGW/SVGW approval

Accessories.

The perfect addition.

Basket cart

To store, transport and drain deep-frying and boiling baskets.

VarioMobil® 2/1 GN

Height-adjustable, for effortless and safe emptying of food products and for transporting in 2/1 or 1/1 GN containers (GN container not included).

Pan base grid

To prevent contact between the food and the pan base, e.g. for overnight cooking.

Scoop/perforated scoop

The scoop has been created for safe and simple emptying or portioning of large quantities of food.

Oil cart

To fill the cooking pan, and to store and filter the oil. With preheating to melt blocks of fat or cooled oil. Pumping of hot fat possible.

Mixing spatula

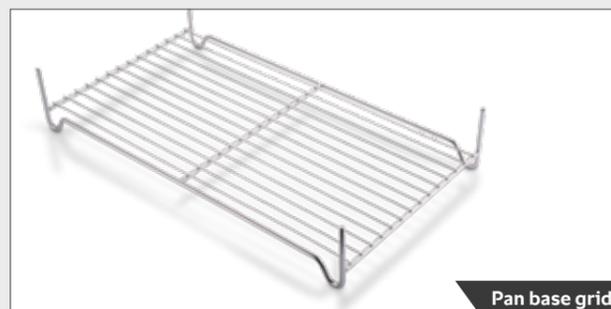
To mix and stir food.

Cooking and deep-frying basket and lifting arm

Ideal for boiling and deep-frying in baskets with AutoLift.

Sieve

Holds back loose boiled products when draining.



ConnectedCooking.

Greater convenience. Greater security.
Even more inspiration.



Get inspired by ConnectedCooking, the modern internet platform for professional kitchens. A full library with thousands of international recipes for download, with tips and tricks from our chefs as well as practical application videos all provide lots of inspiration. The site also has numerous downloadable cookbooks available to anyone looking for creative ideas on a particular theme.

ConnectedCooking can also make life in the kitchen much easier: simply connect the SelfCookingCenter®, VarioCookingCenter® or CombiMaster® Plus units together to enjoy the many advantages of the digital kitchen. This allows you to receive push notifications on everything that is happening on and in your units. You can also operate your units via remote access. You can transfer and manage the cooking programs. You will also receive automatic software updates. It doesn't get more convenient than that.

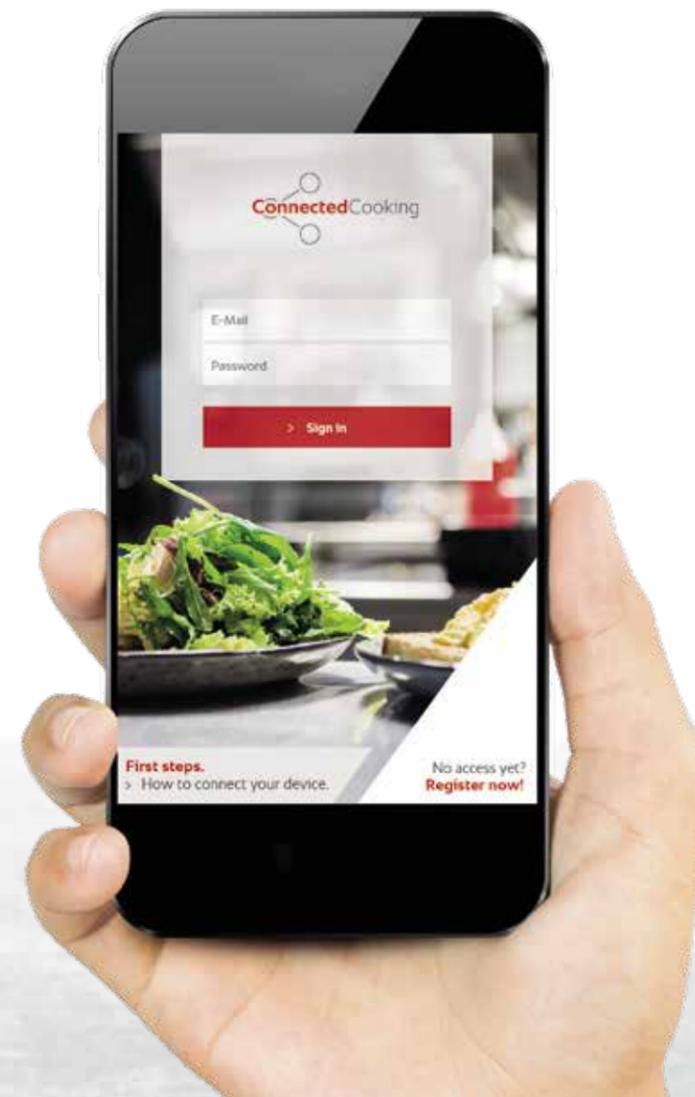
* Limited availability for VarioCookingCenter®

Automatic HACCP documentation, user profile management and, if required, approval by the service partner also help to ensure security. What you can depend on: all data are encrypted using the latest technology, making them secure.

Would you also like to join a network with over 100,000 members worldwide? Then register right away with your name, email address and password at ConnectedCooking.com. If you are looking for more information, you can also find it on the website.

“ConnectedCooking enables us to join the dots. It's an amazing program which helps to provide transparency in our kitchens as well as promote engagement and ownership by our chefs.”

Jeremy Steele, Regional Executive Chef – APAC, Gate Gourmet



Chefs on the go can also download ConnectedCooking as an app through Google Play or the App Store.



The all-inclusive package.

RATIONAL ServicePlus.



VarioCookingCenter® live

Cook with our kitchen professionals and find out how RATIONAL can revolutionise your kitchen. You can find all the dates at rationalaustralia.com.au

Advice and design

Making the important decisions is difficult – we are there to help you. We will work closely with you to develop a solution that is best tailored to your needs. We also provide several planning suggestions for refurbishing your old kitchen or designing a new one.

Testing

Would you like to test our VarioCookingCenter® before you commit to buying? No problem! Simply contact us on: Tel. 1800 035 327.

Installation

Our RATIONAL Service Partners can install the appliances in your kitchen.

Personal instruction

We'll come to your kitchen and show your kitchen team how our units work or how you can use them best for your requirements.

Academy RATIONAL

Further training is part of the service at RATIONAL. Register for one of our free seminars at www.rationalaustralia.com.au. We also offer paid events on selected special topics. There you'll see how you can use the new VarioCookingCenter® in your establishment and discover new possibilities for events or for an attractive menu.

Software updates

The software updates are free with us. Benefit from the latest findings of our cooking research and thus ensure that your VarioCookingCenter® is always up to date with the latest technology. This even happens automatically with RATIONAL ConnectedCooking. Just start the update, that's it.

RATIONAL ConnectedCooking

The internet platform for professional kitchens. Simply connect your appliances and benefit from numerous additional functionalities, such as simple appliance management, remote control via smart phone or simple transfer and management of your cooking programs or automatic HACCP documentation. Let yourself be inspired by the full recipe library with thousands of international recipes, which you can simply download onto your unit at the click of a button. This is in addition to lots of expert tips, suggestions and videos for the optimisation of your kitchen. This is of course also available for your mobile via app and fulfils the highest security standards. Register at no cost and take advantage of all the benefits immediately: ConnectedCooking.com.

ChefLine®

We offer a telephone consulting service to answer any questions you have about applications or recipes. Fast, uncomplicated and from one chef to another, 365 days a year. Reach the ChefLine® on: Tel. 1300 663 864.

RATIONAL Service Partners

Our VarioCookingCenter® units are reliable and durable. However, should you encounter technical difficulties, the RATIONAL Service Partners can provide swift and efficient support. Guaranteed spare parts supply and a weekend call-out team included: Tel. 1800 810 161.

Return and recycling

We contribute to resource efficiency by ensuring that we only use recyclable products. We will collect your old units and will feed them back into our resource cycle.

For further information, please request a copy of our ServicePlus brochure and our RATIONAL ConnectedCooking brochure. Or visit our website at rationalaustralia.com.au



Product overview*	VarioCookingCenter® 112T	VarioCookingCenter® 112+	VarioCookingCenter® 112L	VarioCookingCenter® 211	VarioCookingCenter® 311
Number of meals	from 30	from 30	50–100	100–300	100–500
Usage capacity	14 litres + 14 litres	14 litres + 14 litres	25 litres + 25 litres	100 litres	150 litres
Cooking surface	12 dm² + 12 dm²	12 dm² + 12 dm²	19 dm² + 19 dm²	42 dm²	65 dm²
Width	962 mm	1224 mm	1102 mm	1164 mm	1542 mm
Depth	800 mm	777 mm	908 mm	914 mm	914 mm
Height	400 mm	1100 mm	428 mm	1100 mm	1100 mm
Weight	99 kg	168 kg	132 kg	195 kg	251 kg
Pan edge height		900 mm		900 mm	900 mm
Water inlet	R3/4 "	R3/4 "	R3/4 " for 1/2 "	R3/4 "	R3/4 "
Water outlet	DN 40 mm	DN 40 mm	DN 40 mm	DN 50 mm	DN 50 mm
Electrical rating (electric without VitroCeran option)	18 kW (Dynamic option: 14 kW)	20 kW (Dynamic option: 16 kW)	30 kW (Dynamic option: 23 kW)	33 kW (Dynamic option: 27 kW)	51 kW (Dynamic option: 41 kW)
Electrical rating (electric with VitroCeran option)	–	23 kW (Dynamic option: 19 kW)	–	36 kW (Dynamic option: 30 kW)	53 kW (Dynamic option: 43 kW)
Fuse	25 A (Dynamic option: 20 A)	40 A (Dynamic option: 32 A)	50 A (Dynamic option: 32 A)	63 A (Dynamic option: 50 A)	80 A (Dynamic option: 63 A)

* Unit view incl. unit options: stand, side cabinets, VitroCeran, pressure cooking

Performance examples	112T /112+	112L	211	311
Omelette	80 port./pan/hr	120 port./pan/hr	300 port./hr	450 port./hr
Hamburgers	60 units/pan/hr	100 units/hr	240 units/hr	360 units/hr
Sear goulash	3 kg/batch/pan	4 kg/batch/pan	12 kg/batch	20 kg/batch
Goulash, (pressure) cooking	6 kg/pan	12 kg/pan	45 kg	70 kg
Lentils (dried)	3 kg/batch/pan	5 kg/batch/pan	20 kg/batch	30 kg/batch
Rice (dried)	3 kg/batch/pan	5 kg/batch/pan	20 kg/batch	30 kg/batch
Tagliatelle (dried)	6 kg/pan/hr	10 kg/pan/hr	36 kg/hr	54 kg/hr
Pudding	10 litres/batch/pan	15 litres/batch/pan	60 litres/batch	100 litres/batch
Chips	12 kg/pan/hr	18 kg/pan/hr	50 kg/hr	70 kg/hr
Deep-fry frozen fish fingers	400 units/pan/hr	700 units/pan/hr	1,800 units/hr	2,700 units/hr
Cured pork	5 kg/pan	14 kg/pan	45 kg	70 kg



Features, options, accessories

Appliance model

- > VarioCookingCenter® 112T
- > VarioCookingCenter® 112+
- > VarioCookingCenter® 112L
- > VarioCookingCenter® 211, 211+ (Pressure cooking option)
- > VarioCookingCenter® 311, 311+ (Pressure cooking option)

Energy

- > Electric appliances

Cooking modes

- > VarioCooking Control® mode with 7 process groups: Meat, fish, vegetables and side dishes, egg dishes, soups and sauces, milk and desserts, Finishing® and Service
- > Manual mode with 3 operating modes: Boiling, frying, deep frying
- > Temperature range: 30–250 °C
- > Programming mode

Additional functions

- > Core temperature recording with 6 measuring points
- > Simultaneous cooking with two different cooking modes in the VarioCookingCenter® 112+, 112T, 112L
- > AutoLift raising and lowering mechanism (baskets for boiling and deep-frying)
- > Recognition of food in the pan: no burning of oil possible
- > À la carte view for ideal boiling, roasting, deep-frying individual portions
- > HACCP data storage and export via USB interface
- > 350 memory slots for individual processes and programs

Equipment

- > Power outlet (except 112T, 112L)
- > Emptying of boiling or cleaning water directly through an integrated water outlet in the pan (without tilting, without floor drain)
- > Automatic water filling mechanism with litre precision VarioDose
- > TFT display with self-explanatory symbols for easy operation
- > Integrated on/off switch
- > Additional functions selected at the press of a button
- > Integrated application manual and operating instructions
- > Plain text display for all cooking processes

- > Configurable language display for appliance messages
- > Central dial
- > Operational and warning indicator e.g. hot oil for deep-frying
- > Digital temperature displays
- > Actual and control value display
- > Digital timer, 0–24 hours with permanent setting
- > Safety temperature limiter
- > VarioBoost® heating system
- > FrimaTherm pan base for model 211 and 311
- > Magnetic core temperature probe holder
- > Ethernet and USB interface

Ratings and setting up, test marks

- > CE
- > Electrical safety: SEMKO Intertek
- > Operating safety: GS
- > Drinking water protection: SVGW
- > Hose-proof to IPX 5
- > VDE approved for unsupervised operation
- > Australian watermark

Options

- > VitroCeran cooktop
- > Capability to connect to an energy optimisation system
- > Hot water connection (except 112T, 112L)
- > Special voltages (on request)

Accessories

- > Plinth seal 112T, 112L
- > Stand 112T, 112L
- > Drain strainer
- > Spatula
- > Arm for raising and lowering mechanism
- > Boiling basket
- > Perforated and non-perforated portion container with handle (112+ /112T/112L)
- > Deep-frying basket
- > Basket insert
- > Bain marie attachment, portion container and lid
- > Bain marie GN attachment
- > Basket cart
- > Oil cart
- > VarioMobil®
- > UltraVent® condensation hood (except 112T/112L)
- > Castor kit for castor installation
- > Base kit for base installation
- > ConnectedCooking – the latest networking solution
- > Perforated/non-perforated scoop
- > Mixing spatula

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