Do you boil pasta? The VarioCooking Center MULTIFIDENCY® 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.

THE PASTA WILL DRAIN

itself

AS SOON AS IT’S AL DENTE...

...50 PORTIONS of perfectly al dente pasta all by itself IN 28 MINUTES...

...JUST TRY DOING THAT IN A POT.
Seared meat and casseroles are integral parts of traditional cuisine and cornerstones of the menu. Thanks to the advanced heating technology of the VarioCooking Center MULTIFICIENCY®, the pan base is hot and ready to use in seconds. With the extra power capacity, you can sear 40% more meat than in conventional pans or griddles, to a better quality. The juices stay in the meat, your customers will taste the difference and you will save on the cost of ingredients.

**GOES FROM 0 TO 200°C IN LESS THAN 2.5 minutes**

...JUST TRY DOING THAT IN A PAN.

This is how I make **110 PORTIONS** of turkey curry **IN 28 MINUTES** in the VarioCooking Center MULTIFICIENCY® 112L...

*See comparative table on page 23*
TELLS YOU
when
TO TURN THE STEAK...

VarioCooking Control®, the built-in cooking intelligence, will call you when it needs you, such as to turn a steak, deglaze 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. VarioCooking Control® 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.

Guaranteed cooking quality – with no supervision

» 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.
Maximum flexibility without compromise!

I make up to **18 kg** chips in one pan per hour **AND AT THE SAME TIME** confit my vegetables in the other pan of my VarioCooking Center MULTIFICIENCY® 112L...

...JUST TRY DOING THAT WITH A DEEP-FAT FRYER.

FROM PERFECTLY crispy DEEP-FRYING TO LOW TEMPERATURE COOKING...

The VarioCooking Center MULTIFICIENCY® can not only boil and pan-fry, but also blanch, pressure cook and deep-fry easily and at lightning speed. The AutoLift raising and lowering mechanism relieves you of time-consuming monitoring tasks and ensures perfect results. The fish and meat are tender and succulently cooked, while chips are golden brown and crispy.

Do you want to see it in action? Watch the videos now!
More time to make your dishes shine

I do 100 PORTIONS of panna cotta in one pan of the VarioCooking Center MULTIFICIENCY® 112T WITHOUT STICKING or OVERCOOKING...

...JUST TRY DOING THAT IN A POT.

nothing

STICKS OR OVERCOOKS, EVEN WITHOUT SUPERVISION...

Golden caramel, tender melting chocolate, fine panna cotta or creamy rice pudding: the sweet art of cooking demands maximum precision and the most sensitive temperature control. 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.
MAKES DELICIOUS

braised lamb
WHILE YOU’RE COUNTING SHEEP...

The VarioCooking Center MULTIFICIENCY® even works for you at night, without any supervision. VarioCooking Control®, the built-in cooking intelligence, 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 FRIMA up for other tasks, such as side dishes and desserts.

Creating extra production capacity

...24 kg of braised meat overnight in the VarioCooking Center MULTIFICIENCY® 112L and it’s always PERFECT...

...JUST TRY DOING THAT IN A POT.
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.

EVEN UNDER pressure

IT GIVES YOU PERFECT COOKING RESULTS...

28 LITRES veal stock in a VarioCooking Center MULTIFICIENCY® 112+ in ONLY 20 MINUTES with pressure cooking ...

... JUST TRY DOING THAT WITH A SAUCEPAN.
The FRIMA 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, FRIMA 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 VarioCooking Center MULTIFICIENCY® combines maximum efficiency and ease of use in the minimum space. This all-rounder replaces conventional bratt pans, kettles, ranges and deep-fat 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.

**BOILING, FRYING, DEEP FRYING**
All in one unit, up to 4 times as fast and with 40% less power consumption.*

The excellent cooking results you and your chefs obtain will underline that FRIMA is the right choice.

* See comparative table on page 23

Perfect in restaurants

THE OPTIMAL

solution

FOR YOUR KITCHEN

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 VarioCooking Center MULTIFICIENCY® always offers the right solution for your kitchen’s individual requirements.

Unbeatable for corporate catering

What the chefs say:

frima-online.com
PUT IT

anywhere

EASILY...

The VarioCooking Center MULTIFICENCY® can be used anywhere: on a table, a work surface, on the central range or even integrated into an island suite. So it’s in reach and available for production day and night.

Whether in a kitchen renovation or a new build, whether replacing old equipment or buying a new appliance, the VarioCooking Center MULTIFICENCY® has a place in every kitchen. It is easily installed and will reduce your workload around the clock.
The VarioCooking Center MULTIFICIENCY® combines the functions of conventional cooking appliances, such as the range, griddle, deep-fat fryer, bratt pan and kettle, in a single multi-functional unit. It reduces the space requirement in your kitchen and you can, for example, create more space for your customers in the restaurant or optimise your kitchen processes.

The VarioCooking Center MULTIFICIENCY® 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 VarioCooking Center MULTIFICIENCY® is sparkling clean and ready to cook again in as little as two minutes. The VarioCooking Center MULTIFICIENCY® works for you day and night.

30% more space for your customers

Restaurant kitchen for 60 meals per service

Production plan (restaurant, 60 meals per service)

<table>
<thead>
<tr>
<th>Time</th>
<th>Service</th>
</tr>
</thead>
<tbody>
<tr>
<td>9 am</td>
<td>10 am</td>
</tr>
<tr>
<td>11 am</td>
<td>12 am</td>
</tr>
</tbody>
</table>

- Overnight braising
- Steaks
- Seeds of the day
- Desserts
- Blanched chips
- À la carte - deep fry

- Blanching side dishes
- Boil side dishes
- Steam side dishes
- Blanch side dishes
- Braised side dishes
- À la carte - roasting

- Onions
- Seeds of the day
- Blanch side dishes
- Steam side dishes
- Soup of the day

* Type 112/112T/112L, 2.5 minutes pour type 211/311
...BECAUSE YOU WANT TO USE RESOURCES efficiently

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, VarioCooking Control®, 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.

Reduce your running costs

Infra-red cooktop
- Efficiency level below 75%
- High heat emission
- Delayed control

Gas cooktop
- Efficiency level below 60%
- High heat emission
- Heavy soiling

Simmer plate
- Efficiency level below 40%
- Massive and permanent heat emission
- Poor control

VarioCooking Center®
- Efficiency level 95%
- Low heat emission
- Very good heat distribution
- Pan sides remain cold

*See comparative table on page 23

...BECAUSE RAW MATERIALS ARE precious

AND EXPENSIVE

The built-in cooking intelligence, VarioCookingControl®, guarantees you golden brown chips, perfectly cooked pasta, succulent fish and perfect dairy and dessert dishes, without any supervision and with no food wastage. Thanks to the extra power capacity of the VarioCooking Center MULTIFICIENCY®, even large quantities of meat can be seared without losing any of the juices. So you reduce your use of raw materials by up to 10% and deliver consistently high food quality.

Minimise your consumption of raw materials

<table>
<thead>
<tr>
<th>Weight (kg)</th>
<th>Infra-red Cooktop</th>
<th>Gas Cooktop</th>
<th>Simmer Plate</th>
<th>VarioCooking Center®</th>
</tr>
</thead>
<tbody>
<tr>
<td>7 kg</td>
<td>5.9 kg</td>
<td>6.5 kg</td>
<td>6 kg</td>
<td>5.9 kg</td>
</tr>
<tr>
<td>6.5 kg</td>
<td>6 kg</td>
<td>5.5 kg</td>
<td>6 kg</td>
<td>6 kg</td>
</tr>
</tbody>
</table>

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

5.9 kg

5 kg

5.5 kg

6 kg

6.5 kg

VarioCooking Center MULTIFICIENCY® 311
BOILING, FRYING, DEEP-FRYING...
All in one unit, up to 4 times as fast and with 40% less electricity consumption.*

投资
...因为你想要迅速回本...

多功能性的VarioCooking Center®提供了各种可能性，可减少您的运营成本并提高效率。我们免费为企业团队引入该产品，确保他们充分使用其功能，保证一致的食品质量，为您的客户提供更佳的用餐体验。

平均餐厅有100份每日餐食（每份使用一个VarioCooking Center MULTIFICIENCY® 112T），与使用传统炉具、锅、锅和深炸锅相比，额外收益。

<table>
<thead>
<tr>
<th>项目</th>
<th>金额（欧元）</th>
</tr>
</thead>
<tbody>
<tr>
<td>肉类</td>
<td>620</td>
</tr>
<tr>
<td>能源</td>
<td>970</td>
</tr>
<tr>
<td>工作时间</td>
<td>3,460</td>
</tr>
<tr>
<td>清洁</td>
<td>250</td>
</tr>
<tr>
<td>额外收益</td>
<td>5,300</td>
</tr>
</tbody>
</table>

- 肉类：通过使用VarioCooking Center®的VarioBoost®加热系统，肉类的烹饪效率提高，每天可节省14千瓦时，每服务2次，6天，48周，每千瓦时0.12欧元，节省费用为970欧元。
- 能源：按照厨师/清洁人员每小时12欧元的计算，节省60分钟工作时间每天，共计288小时，节省3,460欧元。
- 清洁：平均每年节省90立方米的水和10升洗涤剂，每立方米4.50欧元，节省250欧元。

*价格基于传统的锅、锅、烤烙机和深炸锅。
SMART Details

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

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

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

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

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

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

**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)**
- Pull-out to place containers to safely empty the pan
- Racks for storing GN containers

---

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

The perfect addition

Cooking and deep-frying basket and lifting arm
Ideal for boiling and deep-frying in baskets with AutoLift.

Portion basket
Kit with 6 perforated portion baskets and frames.

Scraper
Ideal for cooking with the VarioCooking Center MULTICIVENCY®.

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

Bain marie attachment
Attachment with 4 containers with handle and lid as well as one 2/3 GN container.

UG12/UG12L stand
Stand with 2 pull-out shelves and 8 pairs of support rails. Side walls and ceiling closed, rear side open.

VarioMobil® 1/1 GN
For effortless and safe emptying of food products and for transporting in 1/1 GN containers (GN container not included). Height-adjustable in 4 levels.

112T frame
To be placed under the unit with pullouts to hold containers whilst safely emptying the pan and for simple cleaning.

More accessories: frimaonline.com
ConnectedCooking is the latest networking solution for professional kitchens. Whether you own one or more FRIMA or RATIONAL units – ConnectedCooking offers you completely new and convenient application options. The only thing you need to do is to connect your FRIMA VarioCooking Center®, your RATIONAL SelfCookingCenter® or even your RATIONAL CombiMaster® Plus to a network.

**Push notifications**
Whether it’s a load, turn or ready notification, all information will be conveniently sent to you in real time, exactly where you want it.

**Remote access**
With remote access, you can simply link all the connected units from your smartphone or your PC. You can see exactly what settings are applied on your unit.

**Software updates and synchronisation**
Updates are always provided to you free and automatically. If you acquire additional FRIMA or RATIONAL units, you can quickly transfer your personal appliance settings to the new unit.

**Transfer and manage cooking programs**
Distributing cooking programs will become child’s play. You select which cooking program you want to send to which unit, and that’s it.

**Automatic HACCP documentation**
Log and document all important HACCP data fully automatically. All relevant data from all connected units is logged, clearly presented and saved.

**Full recipe library**
Browse through our international recipes and simply download what you like onto your units. All recipes contain serving information, detailed descriptions and the appliance settings. It doesn’t get any easier than that.

**How-to videos**
In addition to numerous video examples for the preparation of various dishes, you will also find filmed operating instructions. This way you can learn how to program your unit, clean it or even create shopping carts.

**Networking**
If you like, you can network, chat and talk shop with colleagues around the world. You have access to one of the largest international networks of chefs and master chefs. Join them at the click of a button.
FRIMA ONLINE.COM

FRIMA COOKINGLIVE
We want to show you the benefits of the VarioCooking Center MULTIFICIENCY®. Experience the performance of our appliances live, with no obligation and at a location near you.

ON-SITE TRAINING
If necessary, one of our experienced FRIMA professional chefs can provide personal training in your kitchen.

TRIAL
You have the option of testing the VarioCooking Center MULTIFICIENCY® 112T in your kitchen, free of charge and with no obligation.

CONNECTEDCOOKING
At ConnectedCooking.com, VarioCooking Center® users will get all information and services for their unit, from the application manual to the free software updates and new recipe ideas.

2-YEAR WARRANTY
We offer you a free 2-year warranty for your new FRIMA. Simply request this online at ConnectedCooking.com.

SOFTWARE UPDATE
Even if you purchased your VarioCooking Center® some time ago, you can always stay up-to-date. This is because you can download free software updates to your unit.

CONSULTATION & PLANNING
We will provide free design suggestions for your kitchen. We will also advise you on solutions to the particular challenges of your kitchen layout.

INSTALLATION SOLUTIONS
The VarioCooking Center MULTIFICIENCY® is easy to install. We also offer a range of installation solutions for special structural conditions. Our Service Partners will ensure quick and professional installation.

FRIMA CHEF HOTLINE
Friendly help from one chef to another. Utilise the experience of our FRIMA professional chefs for any application questions. They will talk to you and quickly provide advice and practical tips.

FRIMA SERVICE PARTNERS
Never far away, always there for you. The dedicated network of qualified FRIMA Service Partners offers you reliable and rapid assistance for all technical problems.

TECHNICAL HOTLINE
We offer customers a technical hotline, reliable supply of spare parts and a nationwide weekend emergency service.

FRIMA ACADEMY
Our free user seminars let you familiarise yourself with new cooking processes and exchange your experiences with colleagues.

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### Performance examples

<table>
<thead>
<tr>
<th></th>
<th>112T/112+</th>
<th>112L</th>
<th>211</th>
<th>311</th>
</tr>
</thead>
<tbody>
<tr>
<td>Omelette</td>
<td>80港/片, 1港/片/hr</td>
<td>120港/片, 1港/片/hr</td>
<td>200港/片, 2港/片/hr</td>
<td>450港/片, 4港/片/hr</td>
</tr>
<tr>
<td>Hamburgers</td>
<td>60单位/片, 1单位/片/hr</td>
<td>100单位/片, 1单位/片/hr</td>
<td>240单位/片, 2单位/片/hr</td>
<td>360单位/片, 3单位/片/hr</td>
</tr>
<tr>
<td>Sear goulash</td>
<td>3港/kg, 3港/piece</td>
<td>4港/kg, 4港/piece</td>
<td>12港/kg, 12港/piece</td>
<td>20港/kg, 20港/piece</td>
</tr>
<tr>
<td>Goulash (pressure)</td>
<td>6港/kg</td>
<td>12港/kg</td>
<td>45港/kg</td>
<td>70港/kg</td>
</tr>
<tr>
<td>Lentils (dried)</td>
<td>3港/kg, 3港/piece</td>
<td>5港/kg, 5港/piece</td>
<td>20港/kg, 20港/piece</td>
<td>30港/kg, 30港/piece</td>
</tr>
<tr>
<td>Rice (dried)</td>
<td>3港/kg, 3港/piece</td>
<td>5港/kg, 5港/piece</td>
<td>20港/kg, 20港/piece</td>
<td>30港/kg, 30港/piece</td>
</tr>
<tr>
<td>Tagliatelle (dried)</td>
<td>6港/kg</td>
<td>10港/kg</td>
<td>36港/kg</td>
<td>54港/kg</td>
</tr>
<tr>
<td>Pudding</td>
<td>10港/片, 1片/片/hr</td>
<td>15港/片, 1片/片/hr</td>
<td>60港/片, 6片/片/hr</td>
<td>100港/片, 10片/片/hr</td>
</tr>
<tr>
<td>Chips</td>
<td>12港/kg, 1港/片/hr</td>
<td>18港/片, 1片/片/hr</td>
<td>50港/片, 5片/片/hr</td>
<td>70港/片, 7片/片/hr</td>
</tr>
<tr>
<td>Deep-fry Frozen fish fingers</td>
<td>400单位/片, 1片/片/hr</td>
<td>700单位/片, 1片/片/hr</td>
<td>1,800单位/片, 1片/片/hr</td>
<td>2,700单位/片, 2片/片/hr</td>
</tr>
<tr>
<td>Cured port</td>
<td>5港/kg</td>
<td>14港/kg</td>
<td>45港/kg</td>
<td>70港/kg</td>
</tr>
</tbody>
</table>

### Features, options, accessories

- **Appliance model**
  - VarioCooking Center MULTIFICIENCY® 112T
  - VarioCooking Center MULTIFICIENCY® 112L
  - VarioCooking Center MULTIFICIENCY® 211
  - VarioCooking Center MULTIFICIENCY® 311

- **Multifunctionality**
  - 112T
  - 112L
  - 211
  - 311

- **Energy**
  - **34 kW**
  - **47 kW**
  - **63 kW**

- **Additional functions**
  - **VarioCooking Control®**
  - **VarioBoost**
  - **IntelliVent®**
  - **IntelliVent® Plus**

- **Equipment**
  - **Power outlet**
  - **USB interface**
  - **Ethernet interface**

- **Set-up**
  - **Power outlet (except 112T, 112L)**
  - **USB interface**

- **Additional accessories**
  - **Basket cart**
  - **Basket holder**
  - **Basket insert**
  - **Bain-marie with lid**
  - **Bain-marie container**
  - **Basket multi**
  - **Basket set**

- **Dimensions**
  - **300港/片, 3片/片/hr**
  - **450港/片, 4片/片/hr**
  - **450港/片, 4片/片/hr**

- **Water inlet**
  - **R3/4"**
  - **DN 40 mm**

- **Water outlet**
  - **DN 40 mm**
  - **DN 50 mm**

- **Usage capacity**
  - **14港/片, 1片/片/hr**
  - **25港/片, 2片/片/hr**

- **Number of meals**
  - **30 from 30**
  - **50–100**

- **Pan edge height**
  - **900 mm**
  - **900 mm**

- **Weight**
  - **168 kg**
  - **132 kg**

- **Vitreous Ceran option**
  - **VarioCooking Center MULTIFICIENCY® 112T**
  - **VarioCooking Center MULTIFICIENCY® 211**
  - **VarioCooking Center MULTIFICIENCY® 311**

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

**Product overview**

<table>
<thead>
<tr>
<th></th>
<th>112T MULTIFICIENCY®</th>
<th>112L MULTIFICIENCY®</th>
<th>211 MULTIFICIENCY®</th>
<th>311 MULTIFICIENCY®</th>
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<tbody>
<tr>
<td>Number of meals</td>
<td>30–100</td>
<td>100–300</td>
<td>100–500</td>
<td>100–500</td>
</tr>
<tr>
<td>Usage capacity</td>
<td>14 Hong Kong/片, 1片/片/hr</td>
<td>14香港/片, 1片/片/hr</td>
<td>100 Hong Kong/片, 1片/片/hr</td>
<td>150 Hong Kong/片, 1片/片/hr</td>
</tr>
<tr>
<td>Cooking surface</td>
<td>12 dm² + 12 dm²</td>
<td>19 dm³ + 19 dm³</td>
<td>42 dm³</td>
<td>85 dm³</td>
</tr>
<tr>
<td>Width</td>
<td>1,224 mm</td>
<td>1,102 mm</td>
<td>1,164 mm</td>
<td>1,542 mm</td>
</tr>
<tr>
<td>Depth</td>
<td>777 mm</td>
<td>905 mm</td>
<td>914 mm</td>
<td>914 mm</td>
</tr>
<tr>
<td>Height</td>
<td>428 mm</td>
<td>1,100 mm</td>
<td>1,100 mm</td>
<td>1,100 mm</td>
</tr>
<tr>
<td>Weight</td>
<td>168 kg</td>
<td>132 kg</td>
<td>195 kg</td>
<td>251 kg</td>
</tr>
<tr>
<td>Pan edge height</td>
<td>900 mm</td>
<td>900 mm</td>
<td>900 mm</td>
<td>900 mm</td>
</tr>
<tr>
<td>Water inlet</td>
<td>R3/4&quot;</td>
<td>R3/4&quot; for 1/2&quot;</td>
<td>R3/4&quot;</td>
<td>R3/4&quot;</td>
</tr>
<tr>
<td>Water outlet</td>
<td>DN 40 mm</td>
<td>DN 40 mm</td>
<td>DN 50 mm</td>
<td>DN 50 mm</td>
</tr>
<tr>
<td>Electrical rating</td>
<td>17 kW</td>
<td>28 kW</td>
<td>31 kW</td>
<td>47 kW</td>
</tr>
<tr>
<td>Electrical rating</td>
<td>(Dynamic option: 13 kW)</td>
<td>(Dynamic option: 21 kW)</td>
<td>(Dynamic option: 22 kW)</td>
<td>(Dynamic option: 35 kW)</td>
</tr>
<tr>
<td>Fuse</td>
<td>25 A</td>
<td>40 A</td>
<td>50 A</td>
<td>80 A</td>
</tr>
</tbody>
</table>

**Vendor:**

- **MULTIFICIENCY® 112T**
- **MULTIFICIENCY® 112L**
- **MULTIFICIENCY® 211**
- **MULTIFICIENCY® 311**

**Core temperature recording with additional functions**

- **VarioCooking Control®**
- **VarioBoost**
- **IntelliVent®**
- **IntelliVent® Plus**

**Temperature range:**

- **30–250 °C**

**Manual mode with 3 operating modes:**

- **VarioCooking Control® mode with 7 cooking modes**

**Energy:**

- **34 kW**
- **47 kW**
- **63 kW**

**Usage capacity:**

- **14 Hong Kong/片, 1片/片/hr**
- **25 Hong Kong/片, 2片/片/hr**

**Number of meals:**

- **30 from 30**
- **50–100**

**Pan edge height:**

- **900 mm**
- **900 mm**

**Weight:**

- **168 kg**
- **132 kg**

**Pan edge height:**

- **900 mm**
- **900 mm**
Your FRIMA Partner: