

Units and Accessories



VarioCooking Center
MULTIFICIENCY[®]



YOU ARE THE CHEF

Equipment

Functions	VarioCooking Center MULTIFICIENCY®			
	112T	112L	112	211/311
VarioCooking Control® mode with 7 process groups: Meat, Fish, Vegetables and Side Dishes, Egg Dishes, Soups and Sauces, Milk / Desserts, Finishing® and Service.	■	■	■	■
Manual mode with 3 cooking modes: Pan-frying, Boiling, Deep Frying Temperature range: 30 - 250°C	■	■	■	■
Programming mode	■	■	■	■
Cooking with two different cooking media at the same time	■	■	■	–
AutoLift automatic raising/lowering device (baskets for boiling or for deep frying)	■	■	■	■
Detection of the cooking medium in the pan: not possible to burn oil	■	■	■	■
Cooking with Delta-T	■	■	■	■
A la Carte for optimally boiling, frying, deep frying individual portions	■	■	■	
VarioDose automatic highly accurate water filling device	■	■	■	■
Pressure cooking (controlled by controlling the pressure and heat for optimum water and energy savings)	–	–	□	□
Operating				
TFT touch screen with self-explanatory symbols for ease of operation	■	■	■	■
Additional functions can be selected at the push of a button	■	■	■	■
Variable foreign language display for messages from the unit	■	■	■	■
Digital temperature displays	■	■	■	■
Actual and target value displays	■	■	■	■
Digital timer, 0-24 hours with permanent settings	■	■	■	■
Variable buzzer tone, Variable display contrast	■	■	■	■
Online Help function online with User and Appliance Manuals	■	■	■	■

Features	VarioCooking Center MULTIFICIENCY®			
	112T	112L	112	211/311
VarioBoost® patented heating system	■	■	■	■
FrimaTherm® pan base	■	■	■	■
Core temperature probe with 6-measuring points	■	■	■	■
350 programs, freely selectable	■	■	■	■
Cooking or washing water is emptied directly through the pan (without tilting and without floor drain)	■	■	■	■
Integral hand shower with automatic retracting system, integral water shut-off function and infinitely variable jet strength	■	■	■	■
Integral Socket 1N AC 230V	–	–	■	■
Temperature unit can be toggled between °C and °F	■	■	■	■
Patented core temperature probe holder	■	■	■	■
Cooking pan tilted by electric cylinder	■	■	■	■
Cover with integral water inlet	■	■	■	■
ServiceDiagnostic System with service messages displayed automatically	■	■	■	■
Vitro Ceran with frame/mount for bain-marie	–	–	□	□
Stand with doors	–	–	□	–
Connection to energy optimising system	□	□	□	□
Potential free contact	□	□	□	□
Stainless steel feet	–	–	□	□
Signal SOLAS	–	–	□	□
Hot water connection	–	–	□	□
Special voltages on request (3 AC 230V, 3 AC 400V, 3 AC 440V)	□	□	□	□
Material: CrNi steel DIN 1.4301, inside and outside	■	■	■	■

Hygiene, safety of work and ergonomics

Operating and warning display, e.g. hot oil when deep frying	■	■	■	■
Blocking of frying mode	□	□	□	□
Ethernet interface	□	□	□	□
USB port, e.g. for HACCP data memory output	■	■	■	■
Safety temperature limiter	■	■	■	■
Service door with front access	■	■	■	■
Seamless hygienic pan with rounded corners	■	■	■	■

Marks of conformity

Declaration of conformity: CE	■	■	■	■
Electrical safety: VDE, SEMKO, Intertek	■	■	■	■
Operating safety: GS	■	■	■	■
Drinking water safety: SVGW	■	■	■	■
IPX5 water jet protection	■	■	■	■

■ Standard □ Optional

Overview



Stand sold separate



Unit shown with option F05

Appliances

Model 112T

Model 112, 112+

	112T	112
Standard	V125101.01	V115101.01
Dynamic	V125101.50	V115101.50
Weight	99 kg	168 kg
With Pressure cooking Mode	–	112+
Standard	–	V116101.01
Dynamic	–	V116101.50
Weight	–	186 kg
Mains connection	3 NAC 400 V	3 NAC 400 V
Standard – Connected load	17 kW	17 kW
Standard – Connected load with Ceran	–	19 kW
Dynamic – Connected load	13 kW	13 kW
Dynamic – Connected load with Ceran	–	15 kW
Capacity	2 x 12 dm ² , 2 x 14 L	2 x 12 dm ² , 2 x 14 L
Number of meals	from 30	from 30
Width	962 mm	1.200 mm
Depth	800 mm	777 mm
Height	400 mm	1.100 mm
Options		
Vitro Ceran	–	Option F01
Stand with doors and slide-out surfaces (left and right)	–	Option F02
Vitro Ceran and stand with doors (left and right)	–	Option F05
Connection to energy optimising system	Option F03	Option F03
Ethernet interface	Option F06	Option F06
Stainless steel feet	–	Option F27
Hot water connection	–	Option F37

You will find unit-specific accessories on: [Page 7](#)

Appliances presented with options and/or accessories.
 Combinations of options and other options available upon request.
 You will find the features on page 4 and 5.
 Special voltages on request.



Model 112T, 112



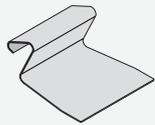
► Accessories pack VarioCooking Center

Save 10% by purchasing the initial endowment, the "essential" to optimize the use of VarioCooking Center

Model 112T, 112 N°: 60.73.305

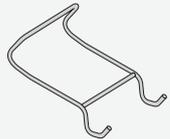
Including:

- 2x Arm for automatic raising/lowering mechanism: N° 24.00.973
- 1x Boiling basket 112: N° 60.70.752
- 1x Deep-frying basket: N° 24.00.972
- 1x Scraper: N° 60.71.643
- 2x Rack: N° 60.70.787
- 1x Colander: N° 60.71.327



Scraper

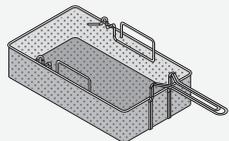
N°: 60.71.643



Arm for automatic raising/lowering device

To cook in baskets with AutoLift.

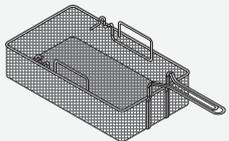
Model 112T, 112 N°: 24.00.973



Boiling basket

To cook in baskets with AutoLift.

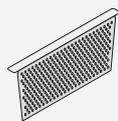
Model 112T, 112 N°: 60.70.752



Deep-frying basket

To deep-fry in baskets with AutoLift.

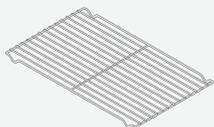
Model 112T, 112 N°: 24.00.972



Colander

To drain products cooked loose

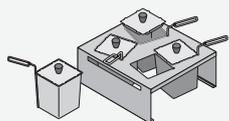
Model 112T, 112 N°: 60.71.327



Rack

To avoid contact between product and the bottom of the pan

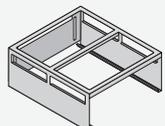
Model 112T, 112 N°: 60.70.787



Bain Marie Kit Vitro Ceran

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

Model112* N°: 60.71.918

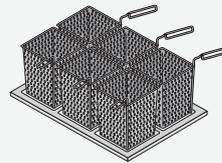


Bain Marie frame GN

For 1/3, 1/6 and 1/9 GN containers

Model112* N°: 60.71.431

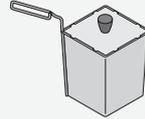
* Only for devices equipped with the optional Vitroceran.



„Portion“ Basket

Kit of 6 punched "Portion" Baskets with handles and frame

Model 112T, 112 N°: 60.71.919



Unpunched "Portion" N°: 60.72.066 baskets and lids (2 pcs.)



Punched "Portion" N°: 60.72.067 baskets (2 pcs.)

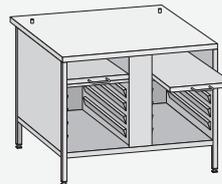
Lids for portion N°: 60.99.228 baskets (2 pcs.)



VarioMobil® 1/1 GN

For emptying and transporting cooked food in containers (GN containers not included). Adjustable height (4 positions).

Model 112T, 112 N°: 60.73.349



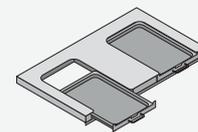
Support table UG12

2 sliding shelves, 8 pairs of rails. Sides and top closed, opened back.

Model 112T standard N°: 60.30.925

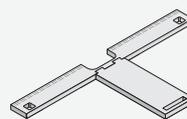
W 965 | D 765 | H 672 mm

Model 112T mobile N°: 60.30.926



Low level support table

Model 112T N°: 60.30.935



Foam support

To fill the space under the unit when is installed on short feet.

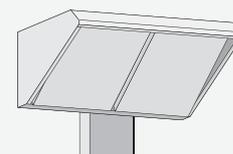
Model 112T N°: 12.01.291



Kit for closing the drain

For device without connection of the drain.

Model 112T N°: 60.73.433



UltraVent®

The condensation technology in UltraVent absorbs and dissipates steam. There is no need for complicated and expensive installations to remove exhaust air. Installation is simple and it can be retrofitted at any time. There is no need for a connection to the outside.

Electrical rating
1 NAC 230V

Model 112 N°: 60.70.804

Overview

NEW



Stand sold separate

Appliances

Model 112L

	112L
Standard	V135101.01
Dynamic	V135101.50
Weight	132 kg
With Pressure cooking Mode	–
Standard	–
Dynamic	–
Weight	–
Mains connection	3 NAC 400 V
Standard – Connected load	28 kW
Dynamic – Connected load	–
Standard – Connected load with Ceran	21 kW
Dynamic – Connected load with Ceran	–
Capacity	2 x 19 dm ² , 2 x 25 L
Number of meals	50 - 100
Width	1.102 mm
Depth	908 mm
Height	428 mm
Options	
Vitro Ceran	–
Stand with doors and slide-out surfaces (left and right)	–
Vitro Ceran and stand with doors (left and right)	–
Connection to energy optimising system	Option F03
Ethernet interface	Option F06
Stainless steel feet	–
Hot water connection	–

You will find unit-specific accessories on: [Page 9](#)

Appliances presented with options and/or accessories.
 Combinations of options and other options available upon request.
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 Special voltages on request.



Model 112L

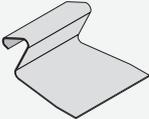


► Accessories pack VarioCooking Center

Save 10% by purchasing the initial endowment, the "essential" to optimize the use of VarioCooking Center

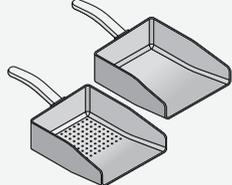
Model 112L N°: 60.73.863

Including:
 2x Arm for automatic raising/lowering mechanism: N° 60.73.795
 1x Boiling basket 112: N° 60.73.680
 1x Deep-frying basket: N° 60.73.684
 1x Scraper: N° 60.71.643
 2x Rack: N° 60.73.702
 1x Colander: N° 60.73.706



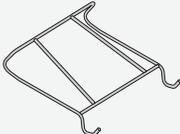
Scraper

N°: 60.71.643



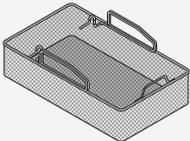
Scoops
 For safe and easy use when either emptying or portioning of large quantities of food.

Scoop N°: 60.73.348
 Perforated Scoop N°: 60.73.586



Arm for automatic raising/lowering device
 To cook in baskets with AutoLift.

Model 112L N°: 60.73.795



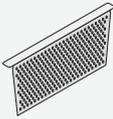
Boiling basket
 To cook in baskets with AutoLift.

Model 112L N°: 60.73.680



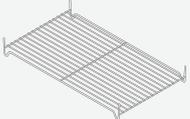
Deep-frying basket
 To deep-fry in baskets with AutoLift.

Model 112L N°: 60.73.684



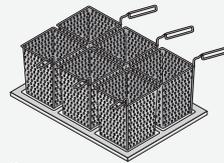
Colander
 To drain products cooked loose

Model 112L N°: 60.73.706



Rack
 To avoid contact between product and the bottom of the pan

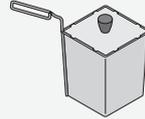
Model 112L N°: 60.73.702



„Portion“ Basket

Kit of 6 punched "Portion" Baskets with handles and frame

Model 112L N°: 60.73.707



Unpunched "Portion" baskets and lids (2 pcs.) N°: 60.72.066



Punched "Portion" baskets (2 pcs.) N°: 60.72.067

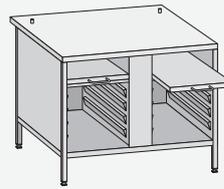
Lids for portion baskets (2 pcs.) N°: 60.99.228



VarioMobil® 1/1 GN

For emptying and transporting cooked food in containers (GN containers not included). Adjustable height (4 positions).

Model 112/112T/112L N°: 60.73.349



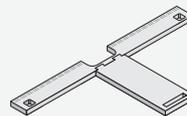
Support table UG12L

2 sliding shelves, 8 pairs of rails. Sides and top closed, opened back.

W 1:110 | D 765 | H 672 mm

Model 112L standard N°: 60.30.940

Model 112L mobile N°: 60.30.941



Foam support

To fill the space under the unit when is installed on short feet.

Model 112L N°: 60.73.713



Kit for closing the drain

For device without connection of the drain.

Model 112L N°: 60.73.433

Overview



Appliances	Model 211, 211+	Model 311, 311+
	211	311
Standard	V215101.01	V315101.01
Dynamic	V215101.50	V315101.50
Weight	195 kg	251 kg
With Pressure cooking Mode	211+	311+
Standard	V216101.01	V316101.01
Dynamic	V216101.50	V316101.50
Weight	223 kg	279 kg
Mains connection	3 NAC 400 V	3 NAC 400 V
Standard – Connected load	28 kW	45 kW
Standard – Connected load with Ceran	31 kW	47 kW
Dynamic – Connected load	22 kW	35 kW
Dynamic – Connected load with Ceran	24 kW	37 kW
Capacity	42 dm ³ , 100 L	65 dm ³ , 150 L
Number of meals	100 - 300	100 - 500
Width	1.164 mm	1.542 mm
Depth	914 mm	914 mm
Height	1.100 mm	1.100 mm
Options		
Vitro Ceran	Option F01	Option F01
Connection to energy optimising system	Option F03	Option F03
Ethernet interface	Option F06	Option F06
Stainless steel feet	Option F27	Option F27
Hot water connection	Option F37	Option F37

You will find unit-specific accessories on: [Page 9](#)

Combinations of options and other options available upon request.
 You will find the features on page 4 and 5.
 Special voltages on request.



Model 211, 311

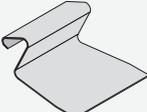


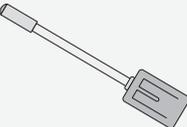
➔ Accessories pack VarioCooking Center

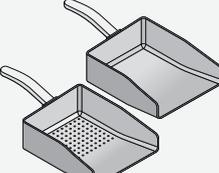
Save 10% by purchasing the initial endowment, the "essential" to optimize the use of VarioCooking Center

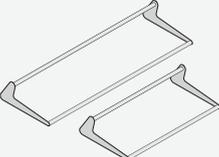
Model 211	N°: 60.73.306
Model 311	N°: 60.73.307

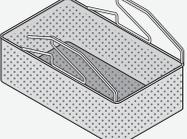
Including: Model 211	Model 311
1x Arm for automatic raising/lowering mechanism: N° 24.01.008	1x Arm for automatic raising/lowering mechanism: N° 24.00.948
2x Boiling basket: N° 60.70.725	3x Boiling basket: N° 60.70.725
1x Scraper: N° 60.71.643	1x Scraper: N° 60.71.643
2x Rack: N° 60.71.968	3x Rack: N° 60.71.968
1x Colander: N° 60.71.761	1x Colander: N° 60.72.034

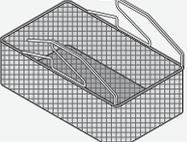
	Scraper	
		N°: 60.71.643

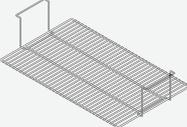
	Stir spatula	
	To mix or combine ingredients together	
Model 211, 311	N°: 60.72.131	

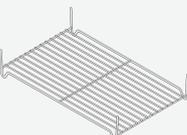
	Scoops	
	For safe and easy use when either emptying or portioning of large quantities of food.	
	Scoop	N°: 60.73.348
	Perforated Scoop	N°: 60.73.586

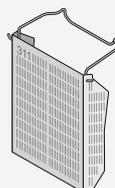
	Arm for automatic raising/lowering device	
	To cook in baskets with AutoLift™	
Model 211	N°: 24.01.008	
Model 311	N°: 24.00.948	

	Boiling basket	
	To cook in baskets with AutoLift™	
Model 211,311	N°: 60.70.725	

	Deep-frying basket	
	To deep-fry in baskets with AutoLift™	
Model 211,311	N°: 60.70.716	

	Insert for basket	
	Second layer allows double the quantity to be fried or boiled in baskets with AutoLift™	
Model 211,311	N°: 60.70.733	

	Rack	
	To avoid contact between product and the bottom of the pan	
Model 211, Order 2x	N°: 60.71.968	
Model 311, Order 3x	N°: 60.71.968	

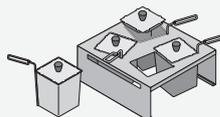


Colander

To drain products cooked loose

Model 211	N°: 60.71.761
Model 311	N°: 60.72.034

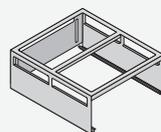
Colander compatible VarioCooking Center MULTIFICIENCY, previous models on request.



Bain Marie Kit Vitro Ceran

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

Model 211, 311*	N°: 60.71.918
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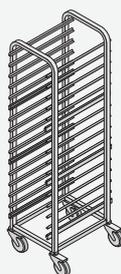


Bain Marie frame GN

For 1/3, 1/6 and 1/9 GN containers

Model 211, 311*	N°: 60.71.431
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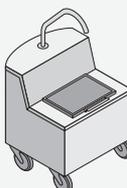
* Only for devices equipped with the optional Vitroceran.



Basket cart

For safely transporting and hygienically drip-drying of cooking baskets.

Model 211,311	N°: 60.73.612
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Oil cart

For filling, discharging, filtering and hygienic storage of deep frying oil. With pre-heating for the melting of cooking fat or breaking down of cooled oil.

Model 211, 311	N°: 60.71.307
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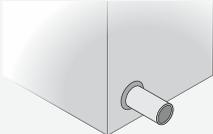
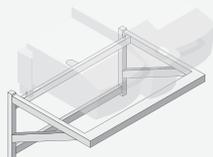
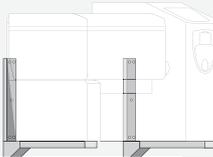
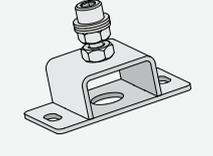
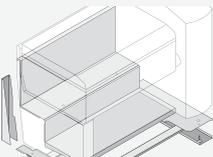
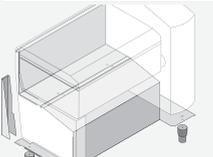


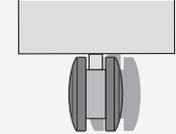
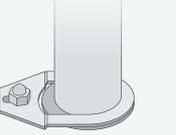
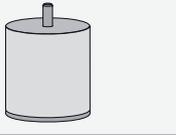
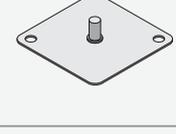
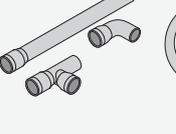
VarioMobil™ 2/1 GN

for emptying and transporting cooked food in containers (GN containers not included)

Model 211, 311	N°: 60.70.107
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Installation

	Kit for back drain		
	Model 112	N°: 60.71.915	
	Wall suspension model 112T		
	Model 112T	N°: 60.73.930	
	Kit for wall suspension		
	Model 211, 311	N°: 12.00.751	
	Kit for mounting on a plinth Recommended in combination with the kit for back drain 60.71.915		
	Model 112	N°: 12.00.706	
	Kit for mounting on a plinth		
	Model 211	N°: 60.30.919	
	Model 311	N°: 60.30.920	
	Body kit		
	Model 211	N°: 60.30.916	
	Model 311	N°: 60.30.917	

	Kit for mounting on casters Kit for mounting on casters, 2 casters with brakes.		
	Model 112, 211, 311	N°: 60.71.267	
	Kit for floor fastening		
	Model 112, 211, 311	N°: 60.72.905	
	Kit for raising unit height Raises unit 100 mm for feet or wheels		
	Model 112, 211, 311	N°: 60.72.341	
	Base Fixing Kit To fix the appliance onto an existing work surface.		
	Model 112T, 112L	N°: 60.73.501	
	Water connection kit To connect water and drain		
	Model 112T, 112L	Cold water and drain N°: 87.00.609	
	Model 112, 211, 311	Cold water and drain N°: 87.00.174	
		Cold water, hot water N°: 87.00.545 and drain	

KitchenManagement System

The new KitchenManagement System allows you to automatically record all important HACCP data from any number of FRIMA units over a network. In just a few seconds you will create your own cooking programs and administer them clearly in the library. At the click of the mouse you can send cooking programs or new updates to all connected FRIMA units. The KitchenManagement System also gives you free access to the vast array of cooking programs in FRIMA Forum.

KitchenManagement System

Software package

N°: 60.72.753

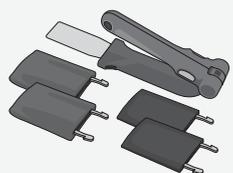
FRIMA USB Stick

USB Stick for cooking programmes and HACCP data

N°: 42.00.168



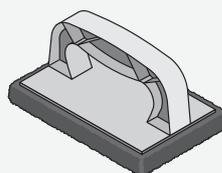
Care products



Cleaning arm incl. 4 pads

Including 1 cleaning arm, 1 set of soft pads and 1 set of hard pads.

N°: 60.73.925



Cleaning sponges (6 pcs)

To clean the pan effectively and fast.

N°: 60.73.924



Cleaning pad hard (2pcs)

To clean persistent dirt easily. To use with cleaning arm.

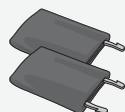
N°: 60.73.922



Liquid cleaner 10 L

The perfect support for hygienic cleaning.

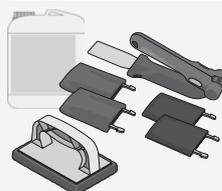
N°: 60.73.921



Cleaning pad soft (2 pcs)

To clean dirt easily. To use with cleaning arm.

N°: 60.73.923



Cleaning kit

Including 10l of Liquid cleaner, 1 cleaning arm incl. 4 pads and 1 cleaning sponge.

N°: 60.73.920

Output examples

	112T	112L	112	211	311
Omelette	80 portion/pan/h	120 portion/pan/h	80 portion/pan/h	300 portion/h	450 portion/h
Beefburgers	60 portion/pan/h	100 portion/h	60 portion/pan/h	240 portion/h	360 portion/h
Sear goulash	3 kg/batch/pan	4 kg/batch/pan	3 kg/batch/pan	12 kg/batch	20 kg/batch
Goulash (pressure cooking)	–	–	6 kg/pan	45 kg	70 kg
Lentils (dried)	3 kg/batch/pan	5 kg/batch/pan	3 kg/batch/pan	20 kg/batch	30 kg/batch
Rice (dried)	3 kg/batch/pan	5 kg/batch/pan	3 kg/batch/pan	20 kg/batch	30 kg/batch
Tagliatelle (dried)	6 kg/pan/h	10 kg/pan/h	6 kg/pan/h	36 kg/h	54 kg/h
Pudding	10 litre/batch/pan	15 litre/batch/pan	10 litre/batch/pan	60 litre/batch	100 litre/batch
Chips	12 kg/pan/h	18 kg/pan/h	12 kg/pan/h	50 kg/h	70 kg/h
Fish fingers (frozen) deep-fry	400 portion/pan/h	700 portion/pan/h	400 portion/pan/h	1.800 portion/h	2.700 portion/h
Smoked loin of pork	5 kg/pan	14 kg/pan	5 kg/pan	45 kg	70 kg

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