

VarioCooking Center MULTIFICIENCY®



YOU ARE THE CHEF



Precision cooking
with no supervision

THE PASTA WILL DRAIN

itself

AS SOON AS IT'S AL DENTE...

Do you boil pasta? The VarioCooking Center MULTIFICIENCY® 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.



You're curious, right?
Experience it live now!





Searing in record time

GOES FROM 0 TO 200°C IN LESS THAN

2.5 minutes*

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 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 turkey curry **IN 34 MINUTES** in the VarioCooking Center MULTIFICIENCY® 211...

...JUST TRY DOING THAT IN A BRATT PAN.



* See comparative table on page 23

Don't believe it?
Try it for yourself!



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.

» Braised dishes, pasta, deep-fried food, soups or desserts... You're the chef, you specify **YOUR DESIRED RESULT.**



Guaranteed cooking quality – with no supervision



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!



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. 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 VarioCooking Center MULTIFICIENCY® 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 VarioCooking Center
MULTIFICIENCY® 311...

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



Do you want to see it in action?
Watch the videos now!



More time to make
your dishes shine



nothing

STICKS OR OVERCOOKS, EVEN WITHOUT
SUPERVISION...

Golden crepes, fine panna cotta or creamy rice pudding: delicate dishes demand maximum precision and sensitive temperature regulation. 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.

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



» I do **600 PORTIONS** of rice pudding in one VarioCooking Center MULTIFICIENCY® 211 **WITHOUT STICKING** or **OVERCOOKING...**

...JUST TRY DOING THAT
WITH A KETTLE.



* See comparative table on page 23



Creating extra
production capacity

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.



» ...**70 kg** of braised
meat overnight in the
VarioCooking Center
MULTIFICIENCY® 311
and it's always **PERFECT...**

...JUST TRY DOING THAT
WITH A BRATT PAN.



Looking for recipe ideas?
Get inspired!



MULTI-FUNCTIONALITY,
PERFORMANCE AND

best

COOKING RESULTS EVERY DAY

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 your chefs obtain will underline that FRIMA is the right choice.

* See comparative table on page 23

Unbeatable for corporate catering



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.

Perfect in restaurants



What the chefs say:
frima-online.com



PUT IT

anywhere

EASILY...

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

You can site 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.



Maximum flexibility,
minimum space



...BECAUSE EVEN THE SMALLEST
KITCHEN IS STILL TOO **big**

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 by up to 30%. Boiling, frying, deep frying... thanks to the flexibility of the VarioCooking Center MULTIFICIENCY®, 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 VarioCooking Center MULTIFICIENCY® anywhere.

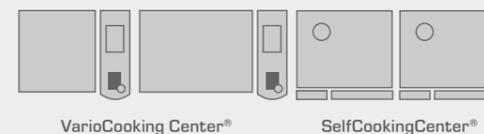
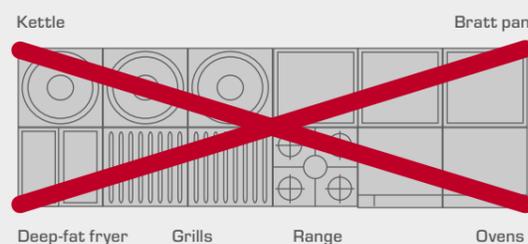


...BECAUSE THE DAY
IS ALWAYS TOO **short**

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**

Staff restaurant (600 meals, 3 menus)



**Up to 2 hours of extra
production time every day**

Production plan (200 meals, 3 menus)



...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.



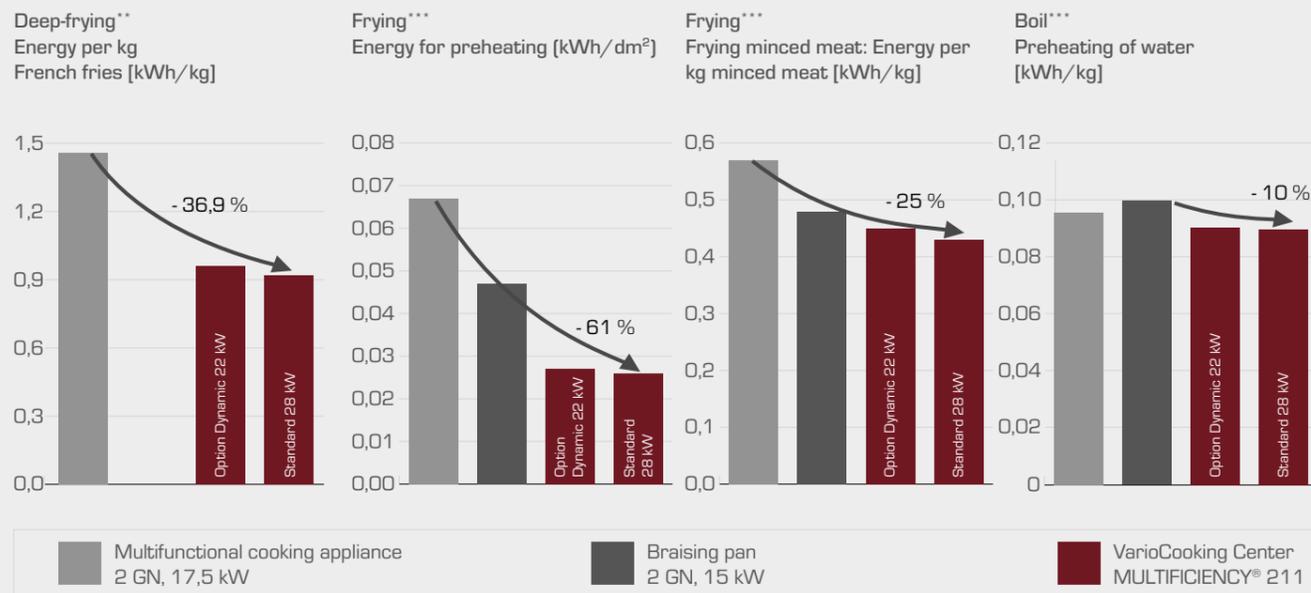
...BECAUSE RAW MATERIALS ARE

precious

AND EXPENSIVE

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 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.

Reduce your running costs



Minimise your consumption of raw materials

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



* frima-online.com / ** 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 VarioCooking Center® 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.*

* See comparative table on page 23

Average staff restaurant with 600 meals per day with a VarioCooking Center MULTIFICIENCY® 211 and a 311, additional earnings compared to operating with conventional ranges, bratt pans, kettles and deep-fat 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 £ 49,500 Food costs with VarioCooking Center MULTIFICIENCY® £ 44,550	= £ 4,950	
Energy Average saving of 64 kWh per day thanks to the efficiency of the VarioBoost® heating system.*	64 kWh x 5 days x 50 weeks x £ 0.12 per kWh	= £ 1,920	
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 VarioCooking Control® and overnight cooking.	500 hours less x £ 12 (Compound calculation based on an hourly rate for chef/cleaning staff)	= £ 6,000	
Cleaning Average annual saving in water and detergent compared to conventional appliances. By using the VarioCooking Center®, fewer pots and pans need to be cleaned.	Savings of 800litres of water per day x £ 4.50/m³ and 50 litres of detergent per year	= £ 680	
Your extra earnings per year		= £ 13,550	

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

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



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



AutoLift raising and lowering mechanism

- ▶ Automatic and perfect cooking of pasta and deep-fried, poached or boiled products.



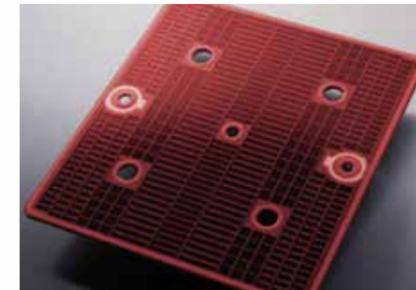
Protection from sticking

- ▶ Unheated side walls
- ▶ No risk of burning on the edge of the pan
- ▶ Patented food recognition technology
- ▶ No sticking



VarioBoost® heating system

- ▶ Power, speed and precision combined
- ▶ 200°C in 2 minutes*



Integrated hose**

- ▶ For easy cleaning and deglazing
- ▶ Infinitely variable jet
- ▶ Ergonomic layout
- ▶ DVGW/SVGW approval
- ▶ WRAS Cat. 5



Accessories

The perfect addition

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



Scoop / perforated scoop

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



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.

Basket cart

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



Sieve

Holds back loose boiled products when draining.



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.



FRIMA
always
 THERE FOR YOU

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.

TRIAL

You have the option of testing the VarioCooking Center MULTIFICIENCY® 112T in your kitchen for 4 weeks, free of charge and with no obligation.

ON-SITE TRAINING

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

MY FRIMA

In the "My FRIMA" section at frima@online.com VarioCooking Center® users will get all the information and services they need for their unit, from the application manual to free software updates and new recipe ideas.

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.

USER SEMINARS

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



FRIMA-ONLINE.COM

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.

2-YEAR WARRANTY

We offer you a free 2-year warranty for your new FRIMA.

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.

TECHNICAL HOTLINE

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

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.



Product overview*



	VarioCooking Center MULTIFIENCY® 112T	VarioCooking Center MULTIFIENCY® 112	VarioCooking Center MULTIFIENCY® 112L	VarioCooking Center MULTIFIENCY® 211	VarioCooking Center MULTIFIENCY® 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 dm ² + 12 dm ²	12 dm ² + 12 dm ²	19 dm ² + 19 dm ²	42 dm ²	65 dm ²
Width	962 mm	1224 mm	1102 mm	1164 mm	1542 mm
Depth	800 mm	777 mm	905 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)	17 kW (Dynamic option: 13 kW)	17 kW (Dynamic option: 13 kW)	28 kW (Dynamic option: 21 kW)	28 kW (Dynamic option: 22 kW)	45 kW (Dynamic option: 35 kW)
Electrical rating (electric with VitroCeran option)	-	19 kW (Dynamic option: 15 kW)	-	31 kW (Dynamic option: 24 kW)	47 kW (Dynamic option: 37 kW)
Fuse	25 A (Dynamic option: 20 A)	40 A (Dynamic option: 32 A)	40 A (Dynamic option: 32 A)	50 A (Dynamic option: 40 A)	80 A (Dynamic option: 63 A)

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

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
Pressure cook goulash	6 kg/pan (112)	-	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

Appliance model

- VarioCooking Center MULTIFIENCY® 112T
- VarioCooking Center MULTIFIENCY® 112, 112+ (Pressure cooking option)
- VarioCooking Center MULTIFIENCY® 112L
- VarioCooking Center MULTIFIENCY® 211, 211+ (Pressure cooking option)
- VarioCooking Center MULTIFIENCY® 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 VarioCooking Center MULTIFIENCY® 112, 112T
- 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 programmes

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
- USB interface
- VitroCeran cooktop (option)

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
- Connectivity to Sicotronic (other energy optimisation systems on request)
- Integrated hose with automatic retracting system and infinitely variable jet strength (WRAS Cat. 5)
- Special voltages on request

Optional accessories

- Socket 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
- FRIMA KitchenManagement System - your virtual assistant
- Perforated / non-perforated scoop
- Mixing spatula

VarioCooking Center MULTIFICIENCY®



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YOU ARE THE CHEF