



Multi • MultiMix Opti • OptiMix Maxi • MaxiMix

High-quality user-friendly products for professional catering centres



RELIABLE, ERGONOMIC, HYGIENIC

Index

Explanation of symbols	4
Overview	5
Multi	6-7
MultiMix	8-9
Opti	10-11
OptiMix	12-13
Maxi	14-15
MaxiMix	16-17
Details	18-21
Options and accessories	22-25

Controls

AutoTemp 32	26
AutoTemp 56	26-27
Technical specifications	28-30
Overview of kettles and controls	31

Jøni A/S is a Danish manufacturing company which has manufactured equipment for the catering industry since 1973. We now have 45 staff and supply tilting kettles, tilting frying pans and cooking ranges. We sell through competent, local dealers who provide users with the services they need before, during and after their purchase.

We accept no liability for printing errors. We reserve the right to make alterations without prior notice. Products may be shown with options.

INNOVATION AND FLEXIBILITY

Our Vision

It is our goal to be the preferred manufacturer of tilting kettles, tilting frying pans and cooking ranges for catering centres.

Our products are designed with a special focus on easy and ergonomic use, hygiene, reliability and durability. It is also our goal for our product range to have an inbuilt flexibility, which enables solutions to be offered which meet the specific needs of individual customers.

I hope our products will help to make your catering centre a better workplace, enabling you to prepare high quality meals efficiently.

Lars U. Jørgensen
Managing Director

EXPLANATION OF SYMBOLS



Power and speed of the stirrer

A powerful stirrer is essential for the effective stirring of viscous products. A lower stirring speed treats the product gently, while a high speed will make it light and airy.



Adjustable, upright control panel

This makes operating the kettle more ergonomic and enables the display to be read from a distance. This gives a better overview of several kettles and eliminates awkward light reflections.



Weight of the stirrer

A light stirrer reduces heavy lifting and is more ergonomic.



Error codes

This makes servicing easier and faster. Common user errors are also indicated.



No screws/joints around the food

A kettle bowl made from strong sheet material without any joints or screws around the food maximises hygiene and durability.



Tilt height

A greater tilt height is more ergonomic and enables easier serving and cleaning.



Inspection hatch

This saves many lifts of the lid and enables ingredients to be added while the stirrer is rotating.



WaterLevelAutomatic

The control system ensures that the water level in the kettle's steam generator is always correct, even after a chilling process.



Programs

Programs with stored parameters save time when using the kettle and ensure consistent results.



Water flow meter

Electronic metering of the quantity of water that is added to the kettle. The quantity is measured in litres/gallons to one decimal place.



Chilling using chilled water from an external chilling system

Chilling using chilled water that is recirculated through an external chilling system. This makes chilling the product in the kettle fast and easy.



Drip stop

Water refilling with a drip stop makes cleaning easier and reduces water spillage on the floor.



Chilling using water from the mains supply

This makes chilling the product in the kettle easy. The chilling water is not recycled.



Access code

The kettle can be set so that entry of an access code is required before the kettle can be used.



Water-saving function for chilling

Economical chilling with a 9-step water-saving function.

– A WORLD OF KETTLES

Jøni's product range ranges from simple tilting kettles, through traditional multifunction kettles to advanced kettles with a stirrer. Examples of the broad product range include kettles mounted on a four-legged stand, mobile versions and kettles with a 600 mm tilting height and efficient chilling.

With all our kettles, no compromises have been made on quality, and the different models therefore only reflect differences in functions.

The kettles operate with 1 bar of steam pressure, equivalent to 120°C.
The kettles can be supplied for electric heating or for connection to an external steam system.



Multi



MultiMix

Multi and MultiMix

These models are advanced tilting kettles and are available with or without an integrated stirrer. They are available in many sizes and are extremely flexible. A wide range of accessories is also available. These kettles are ideal for kitchens with heavy duty cooking and stirring needs.



Opti



OptiMix

Opti and OptiMix

These models combine the superb functionality of the advanced tilting kettles with the perfect tilting height of 600 mm. The OptiMix also gives the option of connecting to an external chilling system. These kettles are ideal for kitchens with a focus on ergonomics or for kitchens with heavy duty cooking and stirring needs.



Maxi



MaxiMix

Maxi and MaxiMix

These kettles make it possible to use the same functionality and userfriendliness on kettles even for bigger volumes.

MULTI Ergonomic kettle with advanced control

- Easy to use
- Digital control and display of inner kettle temperature
- WaterLevelAutomatic
- Electric tilt with TiltBack
- Electronic water flow meter
- Unheated top
- Adjustable control box
- 400 mm tilting height
- 40-300 litres nominal volume



The control box can be turned in towards the kettle and is placed at a good working height.



Error codes

400-467 mm

WaterLevel Automatic

Accessory

- Spray gun
- Sieve plate
- Pouring plate
- Measuring rod
- Cooking basket
- GN-support
- Drain valve/Butterfly valve
- Rotatable lid
- Hot drinking water filling
- Chilling with water from mains supply
- Prepared for Power-Management-Systems

Wide range of sizes and accessories

The Multi model is available in many versions and meets all the requirements for a modern kettle without a stirrer. Kettles are available from 40 to 300 litres and the option to link the Multi with the MultiMix, Opti and OptiMix make the Multi an obvious choice for kitchens seeking labour-saving functions and user-friendly solutions. A minimum tilt height of 400 mm makes serving simple and also makes the Multi ideal for high output kitchens.

The kettle is available with nominal volumes of 40, 60, 80, 100, 120, 150, 200, 250 and 300 litres.

The Multi is supplied with AutoTemp 32 control, which includes electric tilt with TiltBack, digital control and display of the inner kettle temperature, an electronic water flow meter, a clock with an alarm function and WaterLevel-Automatic.

The Multi comes as standard with a stainless steel lid. The lid is hinged on the pillar with the control panel and a gas spring enables the lid to be opened and closed with minimal effort.

As an option the kettle can be delivered with a rotatable lid. This makes the cleaning of the lid easier especially for larger kettles.

Optional Multi kettles can also be delivered with an extra water connection that makes it possible to fill warm drinking water into the kettle. This reduces the time for heating and in this way the whole cooking process.

The many options for combining sizes and models with narrow or wide pillars enable the kettle to be customised to existing installations, so minimising the need to make expensive modifications to existing buildings.

MULTIMIX

The advanced kettle with an integrated stirrer

- Integrated stirrer with 7 stirring patterns
- Stepless stirring speed
- PowerMix
- Digital control and display of the food temperature
- 9 dynamic heating steps
- Electric tilt with TiltBack
- Electronic water flow meter
- Adjustable control box
- Inspection hatch
- Unheated top
- 400 mm tilting height
- 40-300 litres nominal volume



No unhygienic joints
in the food area



Accessory

- Cleaning tool
- Whipping tool
- Spray gun
- Drain valve/Butterfly valve
- Sieve plate
- Pouring plate
- Measuring rod
- GN-support
- SlowMix with adjustable speed
- Foot pedal for SlowMix, water filling and tilting
- Tool trolley
- Rotatable lid
- Hot drinking water filling
- Prepared for Power-Management-Systems
- Automatic chilling using water from the mains supply
- Sensor for food temperature for connection to data collection system

Advanced solution with stirrer and food temperature control option

The MultiMix meets the requirements for advanced functions in a user-friendly kettle with a powerful stirrer. Kettles from 40 to 300 litres and the option to link the MultiMix with the Multi, Opti and OptiMix make the MultiMix an obvious choice for kitchens seeking labour-saving functions and user-friendly solutions. A tilt height of 400 mm makes serving simple and also makes the MultiMix ideal for high output kitchens.

The kettle is available with nominal volumes of 40, 60, 80, 100, 120, 150, 200, 250 and 300 litres and the integration of the powerful stirrer is the perfect solution in terms of ease of use, hygiene and ergonomics when stirring is required.

The MultiMix is supplied with AutoTemp 56 control, which includes electric tilt with TiltBack, stirrer control, an electronic water flow meter and WaterLevelAutomatic.

The temperature is measured and controlled by the food temperature and can be adjusted by nine dynamic heating steps.

15 programs, of which eight require chilling to be selected as an option has each 10 sets of parameters which can be saved for each program.

With its fully penetrating stirrer shaft, the kettle has no unhygienic joints in the food area and the lifting handle on the stirrer is always clean and easily accessible.

The stirrer has seven dynamic stirring patterns, which automatically adapt to the speed selected and therefore always operate optimally. The speed can be set to any speed between 5 and 155 rpm. A slow rotation speed distributes the heat and treats the food gently, while a fast rotation speed mixes effectively and makes certain dishes lighter.

The powerful stirring motor can stir viscous dishes. Among other things, you can mix minced meat and prepare mashed potato from fresh potatoes in the kettle. For safety reasons, the stirrer will stop when the lid is opened, but thickeners, spices, etc. can be added through the inspection hatch.

With the SlowMix accessory, the stirrer can rotate slowly with an open lid while a key is pushed. This can be used to mix the contents of the kettle during serving. The speed can in the display be adjusted between 5 and 20 rpm.

To make the function even more user friendly SlowMix can be extended with a foot pedal which also can control the tilting and waterfilling function.

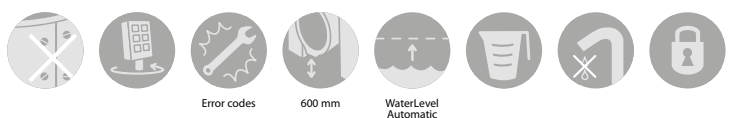
The stirrer also enables the MultiClean cleaning tool to be fitted, which saves both water, time and labour when cleaning the kettle.

OPTi The kettle with extra tilting height

- 600 mm tilting height
- Easy to use
- Digital control and display of inner kettle temperature
- WaterLevelAutomatic
- Electric tilt with TiltBack
- Electronic water flow meter
- Unheated top
- Adjustable control box
- 40-300 litres nominal volume



The GN-support helps portioning in containers without splashing and heavy lifting.



Error codes

600 mm

WaterLevel Automatic

Accessory

- Spray gun
- Drain valve/Butterfly valve
- Sieve plate
- Pouring plate
- Measuring rod
- Cooking basket
- GN-support
- Rotatable lid
- Hot drinking water filling
- Prepared for Power-Management-Systems
- Manual chilling with water from mains supply

Higher tilt – more ergonomic

If ergonomic use is important and a stirrer is not required the Opti is the obvious choice, as it has a tilt height of 600 mm.

The Opti is available in sizes from 40 to 300 litres and can be fitted with a wide variety of labour-saving accessories. It can be linked to the Multi, MultiMix and OptiMix kettles.

The kettle is available with nominal volumes of 40, 60, 80, 100, 120, 150, 200, 250 or 300 litres.

The Opti is supplied with AutoTemp 32 control, which includes electric tilt with TiltBack, digital control and display of the inner kettle temperature, an electronic water flow meter, a clock with an alarm function and WaterLevel-Automatic.

The control panel is located on an adjustable control box on the pillar.

The Opti comes as standard with a stainless steel lid. The lid is hinged on the pillar with the control panel and a gas spring enables the lid to be opened with minimal effort.

As an option the kettle can be delivered with a rotatable lid. This makes the cleaning of the lid easier especially for larger kettles.

Optional Opti kettles can also be delivered with an extra water connection that makes it possible to fill warm drinking water into the kettle. This reduces the time for heating and in this way the whole cooking process.

The many options for combining different sizes and models with narrow or wide pillars enable the kettle to be adapted to existing installations. This minimises the need to make expensive modifications to existing buildings.

OPTIMIX

The advanced kettle with an ergonomic tilting height and integrated stirrer

- 600 mm tilting height
- Integrated stirrer with 7 stirring pattern
- Stepless stirring speed
- PowerMix
- Digital control and display of food temperature
- 9 dynamic heating steps
- WaterLevelAutomatic
- Electric tilt with TiltBack
- Electronic water flow meter
- Adjustable control box
- Inspection hatch
- Unheated top
- 40-300 litres nominal volume



A free height of 600 mm makes filling containers easy.



1-9 *



*



*/**



164-477 Nm
5-155 rpm



2,3-5,5 kg



15x10
programs



Error codes



600 mm



WaterLevel
Automatic



* Accessory

** For 80-300 L

Accessory

- Cleaning tool
- Whipping tool
- Spray gun
- Drain valve/Butterfly valve
- Sieve plate
- Pouring plate
- Measuring rod
- GN-support
- SlowMix with variable speed
- Foot pedal for SlowMix, water filling and tilting
- Tool trolley
- Rotatable lid
- Hot drinking water filling
- Food temperature sensor for connection to data collection system
- Prepared for Power-Management-Systems
- Automatic chilling using water from the mains supply

Unique combination of extra tilting height and function

On the OptiMix, all the tilting kettle's functions are optimised to create a unique product. With this kettle, the entire preparation process can be carried out in a single appliance, as the kettle can heat, stir and chill. With a free height of 600 mm between floor and kettle, the contents of the kettle can be emptied into containers placed on a lifting truck.

The combination of a stirrer, extra tilting height and an easy-open lid makes the OptiMix the most ergonomic solution on the market. Cleaning also takes place at a more comfortable working height than on traditional kettles.

The kettle is available with nominal volumes of 40, 60, 80, 100, 120, 150, 200, 250 or 300 litres and the integration of the powerful stirrer makes for the perfect solution in terms of ease of use, hygiene and ergonomics when stirring is required.

The OptiMix is supplied with AutoTemp 56 control, which includes electric tilt with TiltBack, stirrer control, an electronic water flow meter and WaterLevelAutomatic. The temperature is measured and controlled by the food temperature and can be adjusted by nine dynamic heating steps. 15 programs, of which eight require chilling to be selected as an option has each 10 sets of parameters can be saved for each program.

With its fully penetrating stirrer shaft, the kettle has no unhygienic joints around the food and the lifting handle on the stirrer is always clean and easily accessible.

The stirrer has seven dynamic stirring patterns, which automatically adapt to the speed selected and therefore always operate optimally. The speed can be set to any speed between 5 and 155 rpm. A slow rotation speed distributes the heat and treats the food gently, while a fast rotation speed mixes effectively and makes certain dishes lighter.

The powerful stirrer motor can also stir viscous dishes. Among other things, you can mix minced meat and prepare mashed potato from fresh potatoes.

For safety reasons, the stirrer will stop when the lid is opened, but thickeners, spices, etc. can be added through the inspection hatch.

With the SlowMix accessory, the stirrer can rotate slowly with an open lid while a key is pushed. This can be used to mix the contents of the kettle during serving. The speed can in the display be adjusted between 5 and 20 rpm.

To make the function even more user friendly SlowMix can be extended with a foot pedal which also can control the tilting and waterfilling function.

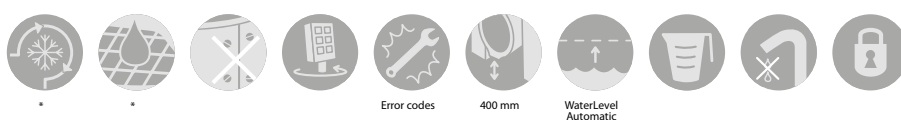
The stirrer also enables the MultiClean cleaning tool to be fitted, which saves water, time and labour when cleaning the kettle.

MAXI Big volume kettles for easy operation

- 400 mm tilting height
- Digital control and display of kettle temperature
- WaterLevelAutomatic
- Electric tilt with TiltBack
- Electronic water flow meter
- Adjustable control box
- Unheated top
- 400 and 500 litres nominal volume



Easy operation in a perfect height.



* Accessory

Accessory

- Spray gun
- Drain valve/Butterfly valve
- Sieve plate
- Pouring plate
- Measuring rod
- GN-support
- Inspection hatch
- Tool trolley
- Rotatable lid
- Hot water filling
- Prepared for Power-Management-Systems
- Automatic chilling using water from the mains supply

The kettles for big volumes and easy handling

The Maxi kettle is the perfect kettle for producing big volumes where no integrated stirrer is needed. Maxi is available for 400 and 500 litres and a free height of 400 mm between floor and spout makes quick and easy emptying possible. The option to link the Maxi with the MaxiMix makes the Maxi an obvious choice for kitchens seeking flexible and user-friendly solutions.

The operation height of the pillars are 900 mm for most comfortable use.

The Maxi is supplied with AutoTemp 32 control, which includes electric tilt with TiltBack, digital control and display of the inner kettle temperature, an electronic water flow meter, a clock with an alarm function and WaterLevelAutomatic.

The Maxi comes with a stainless steel lid. The lid is hinged on the pillar with the control panel and a gas spring enables the lid to be opened and closed with minimal effort.

As an option the kettle can be delivered with a rotatable lid. This makes the cleaning of the lid easier.

Maxi kettles can also be delivered with an option that makes it possible to fill warm water into the kettle. This reduces the time for heating and thereby the whole cooking process.

- 400 mm tilting height
- Integrated stirrer with 7 stirring pattern
- Stepless stirring speed
- PowerMix
- Digital control and display of food temperature
- 9 dynamic heating steps
- WaterLevelAutomatic
- Electric tilt with TiltBack
- Electronic water flow meter
- Adjustable control box
- Inspection hatch
- Unheated top
- 400 and 500 litres nominal volume



Compact and high performance for big volumes.



* Accessory

Accessory

- Cleaning tool
- Whipping tool
- Spray gun
- Drain valve/Butterfly valve
- Sieve plate
- Pouring plate
- Measuring rod
- GN-support
- SlowMix with variable speed
- Foot pedal for SlowMix, water filling and tilting
- Tool trolley
- Rotatable lid
- Hot water filling
- Food temperature sensor for connection to data collection system
- Prepared for Power Management Systems
- Automatic chilling using water from the mains supply
- Automatic chilling with re-circulated water from an ice-bank for MaxiMix QuickChill

The kettles for big volumes and easy handling

On the MaxiMix, all the advantages of smaller mixing kettles are made available for large volumes. With this kettle big volumes can be produced easy and with ergonomic operation. The kettles have a free height of 400 mm between floor and spout is possible. In this way the contents of the kettle can be emptied into containers.

The operation height of the pillars are 900 mm for most comfortable use.

The kettle is available with nominal volumes of 400 or 500 litres and the integration of the powerful stirrer makes a perfect solution in terms of ease of use, hygiene and ergonomics when stirring is required.

The MaxiMix is supplied with AutoTemp 56 control, which includes electric tilt with TiltBack, stirrer control, an electronic water flow meter and WaterLevelAutomatic.

The temperature is controlled by the food temperature and can be adjusted by nine dynamic heating steps. 15 programs, of which eight require chilling to be selected as an option, have each 10 sets of parameters that can be saved.

With its fully penetrating stirrer shaft, the kettle has no unhygienic joints around the food preparation area and the lifting handle on the stirrer is always clean and easily accessible.

The stirrer has seven dynamic stirring patterns, which automatically adapt to the speed selected and therefore always operate optimally. The speed can be set to any speed between 5 and 140 rpm. A slow rota-

tion speed distributes the heat and treats the food gently, while a fast rotation speed mixes effectively and makes certain dishes lighter.

The powerful stirrer motor can also stir viscous dishes. Among other things, you can mix minced meat and prepare mashed potato from fresh potatoes.

For safety reasons, the stirrer will stop when the lid is opened, but thickeners, spices, etc. can be added through the inspection hatch.

With the option SlowMix, the stirrer can rotate slowly when the lid is open. This can be used to mix the contents of the kettle during pouring or adding ingredients.

The stirrer also enables the MultiClean cleaning tool to be fitted, which saves water, time and labour when cleaning the kettle.

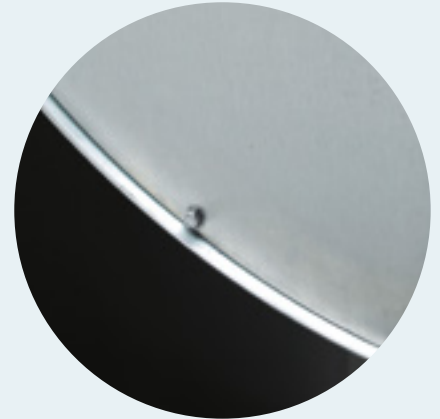
DETAILS – KETTLES



Unheated and insulated top



Drip-free spout



Base plate

Unheated top

The top of the kettle is unheated and insulated from the steam jacket. This reduces heat radiation and saves energy, and also minimises the risk of burns to the operator. This design also ensures that the food does not burn in the kettle spout when the kettle is emptied, which would reduce the quality of the food and cause cleaning to take longer.

Large pouring lip

All kettles are fitted with a large pouring lip, so that the kettle can always be emptied safely. A sieve plate or pouring plate can also be used as an additional aid.

Litre markings

The kettle bowl has litre markings etched into the surface of the kettle.

Fresh water from a drip-free spout

Water is added to the kettle from a dripfree spout which is mounted on the pillar. This minimises the distance from the connection to the tapping point.

Solid construction

The strong plating used in the kettle bowl and the reinforcements in the base of the kettle and around the shafts make the kettle stable in every situation. Both the kettle and the pillars are made entirely from stainless steel and the inner kettle is made from acid-proof steel.

Tight construction

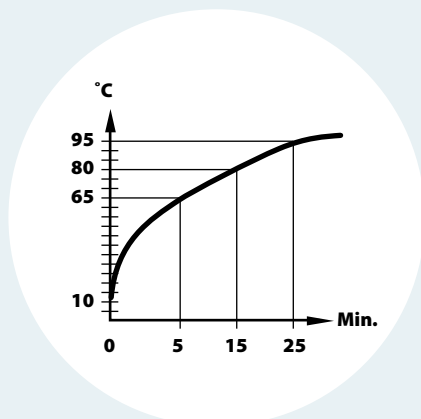
The position of the kettle's base plate and its seal slightly up inside the outer jacket gives a natural drip lip, allowing overboiled liquids and cleaning water to drain. This prevents liquids from seeping in under the base plate and causing damage. The kettle is also sealed to prevent the ingress of water and steam from the floor and floor drains.

Low surface temperature

All kettle bowls are well insulated across their entire exterior, making them even safer to use and giving a better climate around the kettle, as well as saving energy.

Fast heating

A patented steam generator means that the kettle can be used with only a small amount of water around the heating elements. This speeds up heating and reaction times and reduces energy wastage.



Heating sequence for a 100 l kettle



Ergonomically designed lid arm



TiltBack function

Protection of heating elements

All heating elements are fitted at the front of the kettle, so that there is no risk of overheating when the kettle is tilted. They are also protected by a dry-boil thermostat.

Protection against overpressure

All kettles are fitted with a comprehensive safety system to prevent overpressure in the kettle. In addition to the control systems, this includes a monitoring pressure switch, pressure gauge and a safety valve.

TiltBack

All kettles have an TiltBack function, which enables the user to determine whether and, if so, how much the kettle should tilt back after a tilt. This reduces dripping during emptying and makes pouring easier.

WaterLevelAutomatic

WaterLevelAutomatic ensures that the water level in the kettle's steam generator is correct. This prevents unnecessary stoppages and also stops the kettle from boiling dry. WaterLevelAutomatic works regardless of the water quality. On kettles with automatic chilling, the correct water level in the steam generator is automatically restored after chilling.

Ergonomic lid design

The lid is easily opened using the ergonomically designed lid arm. During opening, the lid is moved backwards so that it is not in the way of the user in the open position. The lid rotates on ball bearings and a gas spring helps the user to lift the lid, so reducing the effort required to a minimum.

Advanced software

The specially designed software covers all the kettle's functions and is very flexible, allowing it to be adapted to suit the needs of most users. There is an option to set the temperature in degrees Celsius or Fahrenheit and the water quantity in Litres, UK gallons or US gallons. The control system continually monitors the kettle's operation and shows an error code in the display in the event of a fault. This covers both operating errors and component faults. This enables any problems to be quickly resolved.

DETAILS – KETTLES



Adjustable control box



Environmentally friendly design



Integrated stirrer

Control box

The control box is placed at a good working height and can be read easily. The control box can be orientated so that it faces in towards the kettle. This ensures that the user is in no doubt as to which control box belongs to which kettle, and also minimises any reflections. This makes operating the kettle easy and fast, and enables the user to quickly gain an overview of the condition of each of the kettles, even at a distance.

The on and off buttons for the kettle are easy to reach so the kettle can be switched off after use. By switching off the standby consumption is reduced.

Environmentally friendly

During the development of the product, a focus was placed on producing environmentally friendly design, so that the consumption of electricity and water is minimised when the kettle is in use. The manufacturing process is carried out giving every possible consideration to the environment, and the long lifetime of the product ensures that the natural resources that are used are exploited optimally.

As the kettle is primarily made from recyclable materials, it is also environmentally friendly after it has reached the end of its working life.

Integrated stirrer

The stirrer in the kettle saves both time and effort, partly because stirring can be performed automatically, but also because more stirring eases the preparation of many dishes.

The integrated stirrer makes it possible to keep the lid closed and keep the heat and steam inside. This reduces energy consumption and steam in the kitchen.

The mixertool is always accessible and by opening the lid the contents of the kettle can be checked or ingredients added.

The scrapers reduce the risk of the food burning and sticking to the kettle sides and eases the cleaning.



Hygienic kettle



Practical inspection hatch



Stirrer

Hygienic kettle

The body of the kettle itself is fully welded, so that even on kettles with an integrated stirrer there are no unhygienic joints in the food area or around the kettle's upper rim and exterior.

Fully penetrating shaft

The rotating components of the stirrer shaft are located above the food area, so that there are no unhygienic joints or seals which could start to leak. The stirrer does only require a minimum of maintenance, and the stirrer's lifting handle is clean and easily accessible even when the kettle is full.

Inspection hatch

All kettles with a stirrer are fitted with a practical inspection hatch and associated lid as standard. This is used when adding ingredients while the stirrer is operating, e.g. when thickening. This is unavoidable in virtually every kitchen.

Slow stirring

The option to reduce the speed of the stirrer to as low as 5 rpm also makes it possible to gently stir casserole dishes for example. This is particularly important when the food remains in the kettle for a long time, e.g. when warming or chilling, as the food could otherwise be broken up.

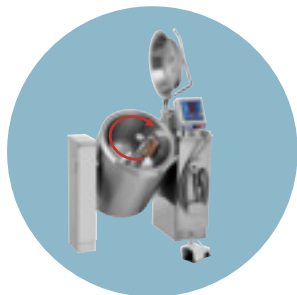
Ergonomic fitting

The stirrer is fitted in an ergonomically correct way. The fully penetrating shaft makes it possible and easy to fit the stirrer in the horizontal position, so avoiding lifting away from the body.

Lightweight stirrer

The special design makes the stirrer both light and extremely stable. The high torque of the stirrer motor allows the tool to be fitted with a wide variety of broad oblique blades, which ensures effective mixing, even at low speeds.

ACCESSORY



SlowMix

SlowMix

For safety reasons, the stirrer will stop as soon as the lid is opened. With SlowMix the stirrer can however rotate slowly as long as the key is pressed. The speed can be adjusted between 5 and 20 rpm in the display. This gives more consistent results during serving. A pedal can give handfree operation of the SlowMix function.



Drain valve

Drain valve

The traditional drain valve is fitted to the front of the kettle and enables the kettle to be emptied of liquid products. The drain valve is available in 2" versions.



Butterfly valve

Butterfly valve

The sanitary butterfly valve is fitted to the front of the kettle, enabling liquid products to be pumped out of the kettle through this valve. This makes emptying quick and easy. If an elbow is fitted, the valve can also be used as a drain valve. The valve can be disassembled for cleaning purposes. The butterfly valve is available in 2" or 3" versions and with an ISO Clamp, DS or SMS connection.



Cooking basket

Cooking basket

The cooking basket is used to cook products that you do not want to leave loose in the water. This could for example be the case with fragile foods or foods that you will want to lift out of the kettle in order to leave the water in the kettle. The baskets are available for kettles without mixer in the sizes between 40-200 l. Depending on its size, the cooking basket is divided into several layers and into halves or quarters.



Sieve plate

Sieve and pouring plates

The sieve and pouring plates are practical aids for use when emptying the kettles. They are easily fitted to the kettle's spout, where it will remain while the kettle is emptied. The sieve plate is used when water in the kettle is to be drained from potatoes, pasta, etc. The pouring plate is used for controlling the emptying.



Pedal

Pedal

The foot pedal gives the user the possibility for handfree operation for tilting, SlowMix or manually water filling of the kettle.

The function is chosen in the display and activated by the pedal.



Tool trolley

Tool trolley

The tool trolley is used to store loose accessories for up to two kettles such as the stirrer, cleaning tool and sieve plate.

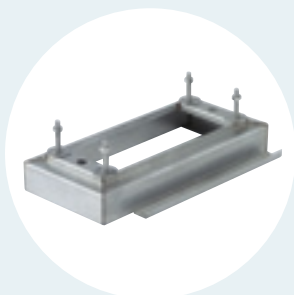
For a fixed storage of the accessory a wallbracket can be used.



Rotatable lid

Rotatable lid

The rotatable lid eases the working procedures while cleaning the lid. Small persons who can have difficulties reaching the top and the very back of the lid, can rotate it and clean it without problems.



Embedding fixtures

Embedding fixtures

The fixture is embedded into the floor and the pillars are then secured directly to the fixture. Embedding fixtures are an alternative to securing the kettle using bolts.

The fixtures are supplied complete with spacers.



Measuring rod

Measuring rod

The measuring rod is suspended over the lip of the kettle and is a practical aid for use when measuring the kettle contents.

A fine scale makes an accurate measurement possible and reduces in this way food wast.



Separate bearing

Separate bearing

This is a fitting for attaching the kettle's supporting shaft and replaces a supporting pillar. A separate bearing is fitted to anything which can support the weight of the kettle, such as an existing pillar, other equipment or a wall. The solution is ideal when replacing part of a series of kettles.



Tube cleaner

Tube cleaner

The tube cleaner makes it easy to clean the middle tubes of the stirrer. The brush has a 60 cm long shaft and can therefore be used for all sizes of kettle. The head of the brush can be removed from the shaft and cleaned by boiling in water, ensuring optimal hygiene.



Spray gun on the kettle

Spray gun

This solid spray gun is designed for cleaning the kettle.

The robust design of the spray gun means that it will tolerate rough handling or being dropped. The spray can easily be set from concentrated to spread.

The spray gun is fitted to a hose, which is supplied from a separate mixer tap.



GN-support

GN-support

The arm for the GN-support is mounted in the spout and the movable shelf just hung in. GN-containers can be placed on the shelf so the GN-support is following the kettle and splashing and lifting is avoided. By turning the shelf it can be used as a support for filling the kettle.



Whipping tool

Whipping tool

The whipping tool can be used for whipping egg white or cream. It is easy to mount and gives even more possibilities for the use of the kettle.

Sensor for food temperature data collection

If data collection is required concerning the temperature of the food, all kettles can be fitted with an additional sensor. Readings from this sensor can be recorded using commonly available programs. Often programs which are already in use in the kitchen can be used, so avoiding further software installation and maintenance.

ACCESSORY

MultiClean

The effective cleaning tool

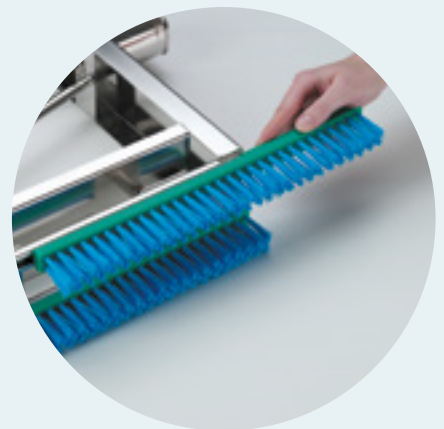
The MultiClean is a particularly effective and very user-friendly cleaning tool, which is easily fitted to all kettles with an integrated stirrer.

The MultiClean's brushes quickly clean the food areas of the kettle, even removing engrained dirt, so saving the user time which can be spent on other

things. The tool is fitted in the same way as the stirrer.

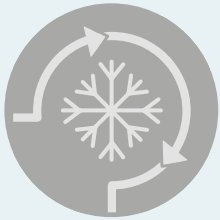
The MultiClean cleaning tool also saves water, as soaking can usually be avoided. The double, stiff brushes are spring-loaded and follow the shape of the kettle, making cleaning effective.

The brushes are fitted to special rails, so that they can be quickly removed for cleaning or replacement with softer or harder brushes. On the sides, four brushes clean the entire surface, and the base is cleaned by two brushes with a contoured shape.



- **User-friendly**
- **Time-saving**
- **Water-saving**

Chilling



Chilling using water from the mains supply

For chilling in the kettle, jacket chilling using water from the mains supply is available. Water is fed through the steam jacket, where it chills the content of the kettle and afterwards drained via the floor grate. This is a simple way of chilling, but the water consumption is relatively high and the chilling effect depends on the temperature of the water.

AutoTemp 32

These control systems use the simplest chilling process and is operated by

manually opening and closing valves. When the chilling process has finished, the excess water is drained off from the jacket by opening a valve.

AutoTemp 56

With the control water consumption can be reduced by choosing from nine chilling steps, which determine the intensity of the chilling process. The lower the value that is selected, the smaller the quantity of water that will pass through the steam jacket and the longer the chilling process will take.

The chilling step is set directly on the control panel and the function automatically optimises the quantity of water in relation to the chosen chilling step and food temperature. When the chilling process finishes, the correct water level in the steam generator will automatically be restored.



Chilling using chilled water from an external chilling system

Jacket chilling using chilled water from an external chilling system can be used to cool the kettle. The water is fed through the steam jacket, where it chills the contents of the kettle and returns to the ice bank. It is a simple and reliable way of chilling. Water consumption is low and the chilling effect is high, as the temperature of the chilled water is typically 0.5° C.

Edge freezing is avoided as the chilling water is above freezing point. The stirrer can therefore rotate slowly, so treating the food gently.

When the chilling ends, the correct water level in the steam generator is automatically restored.

The dimensions of the chilling system and the ice bank will depend on the

number and size of kettles and the expected number of chillings per day.

These dimensions must therefore be determined by a chilling systems contractor, who can also assess whether the existing chilling equipment can be reused, whether a supply of ice can be built up overnight.

CONTROLS



AutoTemp 32



AutoTemp 56

AutoTemp 32

The display shows the actual temperature of the inner kettle, but a keypress gives access to display and alter the temperature setpoint. This is set quickly and precisely between 1-120°C. The large arrows change the setting by 10°C, while the small arrows change the setting by 1°C. The heating power is controlled automatically to ensure that the temperature setpoint is achieved.

The control has an integrated water flow meter and water is added to the kettle by setting the required quantity and starting the filling process. Filling stops automatically when the required quantity of water has been added. The required quantity can be set to one decimal place. The remaining quantity is displayed while the water is being added. The user can easily stop the filling process and adjust the required quantity. Small quantities of water are best added manually. Water is added to the kettle when the key is held down and the quantity added is shown in the display to one decimal place. The water passes through a large drip-free spout on the pillar.

The timer function stops the heating supply and activates an alarm at a set time or after a set period of time. The time is shown in the display.

The kettle's tilt function is operated using keys on the control panel and the TiltBack function means that the kettle will automatically return slightly after tilting is stopped. This minimises overrun during emptying and makes pouring easier.

WaterLevelAutomatic ensures that the water level in the kettle's steam generator is correct. This prevents unnecessary stoppages and also prevents the kettle from boiling dry.

AutoTemp 56

Heating

The display normally shows the actual temperature of the food, but a keypress gives access to display and alter the temperature setpoint. This is set quickly and precisely to between 1 and 120°C. The heating supply is controlled automatically to ensure that the required food temperature is reached.

Controlling the heating supply according to the food temperature ensures that the required food temperature is achieved and maintained, and means that the user need only give the kettle minimal attention. To prevent burning and enable gentle heating, the heating power can be adjusted in dynamic steps from 1 to 9. These steps control the temperature of the inner kettle in relation to the food temperature. If a

low value is set, the heating process will be gentle but slow. If a high value is set, it will not be as gentle but it will be faster. This makes the heating of for example milk easy and safe.

Stirrer

The speed and stirring pattern of the stirrer are easily controlled using the keys on the second line of the control panel. Seven dynamic stirring patterns are available and the speed can be adjusted to between 5 and 155* rpm. Certain stirring patterns have a limited speed, determined by the purpose of the stirring pattern.

The stirring patterns available include continuous stirring in both directions and several stirring patterns with variable reversals and pauses. These stirring patterns are intended for normal stirring, gentle stirring and powerful stirring/mashing. One stirring pattern is optimised for cleaning using the cleaning tool.

The stirring patterns are designed to automatically adjust to the set stirring speed and therefore always operate optimally. Slow stirring gives fewer reversals and longer pauses, while fast stirring gives more reversals and shorter pauses. Combined with the option to set the speed from 5 to 155 rpm, this unique function gives excellent results, regardless of whether you need effective, fast and powerful stirring or gentle, slow stirring.

For safety reasons, the stirrer will stop when the lid is opened. When the SlowMix option is selected, the stirrer can however rotate slowly with an open lid while a key is held down. This simplifies emptying and gives more uniform results if the food is to be divided between several containers. The speed of stirring can be adjusted between 5 and 20 rpm.

Filling the kettle

The control has an integrated water flow meter and water is added to the kettle by setting the required quantity and starting the filling process. Filling stops automatically when the required quantity of water has been added. The required quantity can be set to one decimal place. The remaining quantity is displayed while the water is being added. The user can easily stop the filling process and adjust the required quantity.

Small quantities of water are best added manually. Water is added to the kettle when the key is held down, and the quantity added is shown in the display to one decimal place. The water passes through a large drip-free spout on the pillar.

Pedal

For kettles with SlowMix a pedal for controlling SlowMix, the water filling and the tilting function can be added. The function is chosen in the display and afterwards activated by the pedal.

Programs

The control has 15 programs, each with 10 variants. Of these eight programs require the chilling function to be selected. The programs each execute a series of functions automatically, so making the kettle much

easier to use, as heating, chilling, stirring and water filling can all be controlled. For each program, the user can save 10 sets of associated values for use with different tasks.

The programs include timer functions, cook-and-hold, stirring programs and delayed start. Entire processes can also be performed automatically using heating and cooking followed by chilling. The current time is shown in the display.

The tilt function is operated using keys on the control panel and the TiltBack function means that the kettle will automatically return slightly after tilting is stopped. This ensures that the flow is stopped quickly on emptying and makes pouring easier.

Reliability

WaterLevelAutomatic ensures that the water level in the kettle's steam generator is correct. This prevents unnecessary stoppages and also prevents the kettle from boiling dry.

Chilling

As an option, the kettle can chill the food after preparation. The chilling process uses water from the mains supply or chilled water, which is recirculated through an external chilling system. The external chilling system solution is available on the OptiMix 80 to 300 litre or on the 400 and 500 MaxiMix.

Operation of the chilling function is integrated into the control panel, and after the completion of chilling the kettle's steam chamber is emptied of excess water and the kettle is automatically readied for heating again. The user must therefore not operate any handles or valves when starting/stopping chilling.

The combination of food temperature

control and stirring provides an ideal basis for effective, controlled chilling of the kettle. The required food temperature is set and chilling then takes place until the required food temperature has been reached. If chilling takes place using mains water, considerable water-savings can be achieved using the dynamic chilling steps from 1 to 9. If a low value is set, chilling is water-saving but slower.

With a high value, the chilling process will be quicker but use more water. The chilling step that should be selected will depend on the food and the immediate situation in the kitchen. Regardless of the situation, controlling the water consumption based on the temperature of the food and the selected chilling step ensures that the water is used optimally.

TECHNICAL SPECIFICATIONS

Multi

- Nominal volume: 40, 60, 80, 100, 120, 150, 200, 250 and 300 litres
- Can be freely integrated with the Multi, Multi-Mix, Opti and OptiMix
- Control pillar can be placed on the right or left-hand side
- Kettle bowl made from acid resistant steel
- Fully welded, insulated kettle bowl
- Litre markings in the kettle
- Pillar made from stainless steel
- Heating: Electric or steam-based from an external steam system
- Working pressure: 1.0 bar
- Max. steam temperature: 120° C
- Adjustable, vertical control panel
- Small quantity of water in steam generator
- Heating elements at front of kettle
- Base plate with seals inside the outer jacket of the kettle
- Integrated isolator switch
- Pressure gauge
- Tilt height: Min. 400 mm from floor to bottom of pouring lip*
- Unheated top
- Electronic water flow meter with dripfree spout
- Hinged easy open/close lid with gas-spring and ergonomic lid arm
- Lid made from stainless steel
- Safety device to prevent tilting with a closed lids
- Electric tilt with adjustable TiltBack
- Error codes for user errors and appliance faults.
- Maximum temperature on outside of kettle bowl after three hours' cooking <40°C¹
- Working height: 900 mm

AutoTemp 32 control

- Electronic control of jacket temperature
- Timer for cooking time/time
- Clock
- WaterLevelAutomatic
- Access code can be selected
- Two sets of arrow keys for fast, precise setting
- Temperature unit: Celsius or Fahrenheit
- Quantity unit: Litres, UK gallons or US gallons

Chilling (Accessory)

- Manual chilling with water from mains supply

MultiMix

- Nominal volume: 40, 60, 80, 100, 120, 150, 200, 250 and 300 litres
- Can be freely integrated with the Multi, Multi-Mix, Opti and OptiMix
- Control pillar can be placed on the right or left-hand side
- Kettle bowl made from acid resistant steel
- Fully welded, insulated kettle bowl
- Litre markings in the kettle
- Pillar made from stainless steel
- Heating: Electric or steam-based from an external steam system
- Working pressure: 1.0 bar
- Max. steam temperature: 120° C
- Adjustable, vertical control panel
- Small quantity of water in steam generator
- Heating elements at front of kettle
- Base plate with seals inside the outer jacket of the kettle
- Integrated isolator switch
- Pressure gauge
- Tilt height: Min. 400 mm from floor to bottom of pouring lip*
- Unheated top
- Electronic water flow meter with drip-free spout
- Hinged easy open/close lid with gas-spring and ergonomic lid arm
- Lid made from stainless steel with an inspection hatch and associated lid
- Safety device to prevent tilting with a closed lid
- Electric tilt with adjustable TiltBack
- Error codes for user errors and appliance faults.
- Maximum temperature on outside of kettle bowl after three hours' cooking <40° C¹
- Working height: 900 mm

Stirrer

- Integrated stirrer with no joints in the food area
- Solid, lightweight stainless steel stirrer

- Scrapers made from synthetic food-approved materials
- Weight of stirrer: 2.3 -8 kg*
- Stirring speed: 5-155 rpm
- Min. peripheral speed: 0.12-0.27 m/s*
- Max. peripheral speed: 3.7-7.7 m/s*
- Maximum stirring torque: 164-477 Nm*
- Slow acceleration/deceleration for improved safety
- Fast stopping of stirrer when lid is opened
- Stirrer is protected against overloading
- Noise level in use: under 55 dB

AutoTemp 56

- Electronic control of food temperature
- 9 dynamic heating power steps for gentle heating
- 7 dynamic stirring patterns with reversal and variable speeds
- 15 programmes with storage of 10 sets of data. 8 of the programs require the chilling function to be selected
- Clock
- PowerMix
- SlowMix (Accessory)
- WaterLevelAutomatic
- Access code can be selected
- Two sets of arrow keys for fast, precise setting
- Temperature unit: Celsius or Fahrenheit
- Quantity unit: Litres, UK gallons or US gallons

Chilling (Accessory)

- Automatic chilling with water from mains supply with water-saving function

TECHNICAL SPECIFICATIONS

Opti

- Nominal volume: 40, 60, 80, 100, 120, 150, 200, 250 or 300 litres
- Can be freely integrated with the Multi, Multi-Mix, Opti and OptiMix
- Control pillar can be placed on the right or left-hand side
- Kettle bowl made from acid resistant steel
- Fully welded, insulated kettle bowl
- Litre markings in the kettle
- Pillar made from stainless steel
- Heating: Electric or steam-based from an external steam system
- Working pressure: 1.0 bar
- Max. steam temperature: 120° C
- Adjustable, vertical control panel
- Small quantity of water in steam generator
- Heating elements at front of kettle
- Base plate with seals inside the outer jacket of the kettle
- Integrated isolator switch
- Pressure gauge
- Tilt height: 600 mm from floor to bottom of pouring lip
- Unheated top
- Electronic water flow meter with drip-free spout
- Hinged easy open/close lid with gas spring and ergonomic lid arm
- Lid made from stainless steel
- Safety device to prevent tilting with a closed lid
- Electric tilt with adjustable TiltBack
- Error codes for user errors and appliance faults.
- Maximum temperature on outside of kettle bowl after three hours' cooking <40° C¹
- Working height: 900 mm.

Control AutoTemp 32

- Electronic control of jacket temperature
- Timer for cooking time/time
- Clock
- WaterLevelAutomatic
- Access code can be selected
- Two sets of arrow keys for fast, precise setting
- Temperature unit: Celsius or Fahrenheit
- Quantity unit: Litres, UK gallons or US gallons

Chilling (Accessory)

- Manual chilling with water from mains supply

OptiMix

- Nominal volume: 40, 60, 80, 100, 120, 150, 200, 250 or 300 litres
- Can be freely integrated with the Multi, Multi-Mix, Opti and OptiMix
- Control pillar can be placed on the right or left-hand side
- Kettle bowl made from acid resistant steel
- Fully welded, insulated kettle bowl
- Litre markings on kettle
- Pillar made from stainless steel
- Heating: Electric or steam-based from an external steam system
- Working pressure: 1.0 bar
- Max. steam temperature: 120° C
- Adjustable, vertical control panel
- Small quantity of water in steam generator
- Heating elements at front of the kettle
- Base plate with seals inside the outer jacket of the kettle
- Integrated isolator switch
- Pressure gauge
- Tilt height: 600 mm from floor to bottom of pouring lip
- Unheated top
- Electronic water flow meter with drip-free spout
- Hinged easy open/close lid with gas spring and ergonomic lid arm
- Lid made from stainless steel with inspection hatch and associated lid
- Safety device to prevent tilting with a closed lid
- Electric tilt with adjustable TiltBack
- Error codes for user errors and appliance faults.
- Maximum temperature on outside of kettle bowl after three hours' cooking <40° C¹
- Working height: 900 mm.

Stirrer

- Integrated stirrer with no joints in the food area
- Solid, lightweight stainless steel stirrer
- Scrapers made from synthetic food-approved materials

- Weight of stirrer: 2.3 -5.5 kg*
- Stirring speed: 5-155 rpm
- Min. peripheral speed: 0.12-0.25 m/s*
- Max. peripheral speed: 3.7-7.7 m/s*
- Maximum stirring torque: 164-477 Nm*
- Slow acceleration/ deceleration for improved safety
- Fast stopping of stirrer when lid is opened
- Stirrer is protected against overloading
- Noise level in use: under 55 dB.

AutoTemp 56

- Electronic control of food temperature
- 9 dynamic heating power steps for gentle heating
- 7 dynamic stirring patterns with reversal and variable speeds
- 15 programmes with storage of 10 sets of data. 8 of the programs require the chilling function to be selected
- Clock
- PowerMix
- SlowMix (Accessory)
- WaterLevelAutomatic
- Access code can be selected
- Two sets of arrow keys for fast, precise setting
- Temperature unit: Celsius or Fahrenheit
- Quantity unit: Litres, UK gallons or US gallons

Chilling (Accessory)

- Automatic chilling using water from the mains supply with water-saving function
- Automatic chilling using water from a closed chilling system for OptiMix QuickChill

TECHNICAL SPECIFICATIONS

Maxi

- Nominal volume: 400 and 500 litres
- Can be integrated with the Maxi and MaxiMix
- Control pillar can be placed on the right or left-hand side
- Kettle bowl made from acid resistant steel
- Fully welded, insulated kettle bowl
- Litre markings in the kettle
- Pillar made from stainless steel
- Heating: Electric or steam-based from an external steam system
- Working pressure: 1.0 bar
- Max. steam temperature: 120° C
- Adjustable, vertical control panel
- Small quantity of water in steam generator
- Heating elements at front of kettle
- Base plate with seals inside the outer jacket of the kettle
- Integrated isolator switch
- Pressure gauge
- Tilt height: 400 mm from floor to bottom of pouring lip
- Unheated top
- Electronic water flow meter with drip-free spout
- Hinged easy open/close lid with gas spring and ergonomic lid arm
- Lid made from stainless steel
- Safety device to prevent tilting with a closed lid
- Electric tilt with adjustable TiltBack
- Error codes for user errors and appliance faults.
- Maximum temperature on outside of kettle bowl after three hours' cooking <40° C¹
- Height of the kettle rim: 900 mm for 400 l kettles, 1017 mm for 500 l kettles

AutoTemp 32 control

- Electronic control of jacket temperature
- Timer for cooking time/time
- Clock
- WaterLevelAutomatic
- Access code can be selected
- Two sets of arrow keys for fast, precise setting
- Temperature unit: Celsius or Fahrenheit
- Quantity unit: Litres, UK gallons or US gallons

Chilling (Accessory)

- Manual chilling with water from mains supply

MaxiMix

- Nominal volume: 400 and 500 litres
- Can be integrated with the Maxi and MaxiMix
- Control pillar can be placed on the right or left-hand side
- Kettle bowl made from acid resistant steel
- Fully welded, insulated kettle bowl
- Litre markings on kettle
- Pillar made from stainless steel
- Heating: Electric or steam-based from an external steam system
- Working pressure: 1.0 bar
- Max. steam temperature: 120° C
- Adjustable, vertical control panel
- Small quantity of water in steam generator
- Heating elements at front of the kettle
- Base plate with seals inside the outer jacket of the kettle
- Integrated isolator switch
- Pressure gauge
- Tilt height: 400 mm from floor to bottom of pouring lip
- Unheated top
- Electronic water flow meter with drip-free spout
- Hinged easy open/close lid with gas spring and ergonomic lid arm
- Lid made from stainless steel with inspection hatch and associated lid
- Safety device to prevent tilting with a closed lid
- Electric tilt with adjustable TiltBack
- Error codes for user errors and appliance faults.
- Maximum temperature on outside of kettle-bowl after three hours' cooking <40° C¹
- Height of the kettle rim: 900 mm for 400 l kettles, 1017 mm for 500 l kettles

Stirrer

- Integrated stirrer with no joints in the food area
- Solid, lightweight stainless steel stirrer
- Scrapers made from synthetic food-approved materials
- Weight of stirrer: 8,2- 9,8 kg
- Stirring speed: 5-140 rpm

- Min. peripheral speed: 0.27 m/s
- Max. peripheral speed: 7.6 m/s
- Maximum stirring torque: 477 Nm
- Slow acceleration/ deceleration for improve safety
- Fast stopping of stirrer when lid is opened
- Stirrer is protected against overloading
- Noise level in use: under 55 dB

AutoTemp 56

- Electronic control of food temperature
- 9 dynamic heating power steps for gentle heating
- 7 dynamic stirring patterns with reversal and variable speeds
- 15 programs with storage of 10 sets of data. 8 of the programs require the chilling function to be selected
- Clock
- PowerMix
- SlowMix (Accessory)
- WaterLevelAutomatic
- Access code can be selected
- Two sets of arrow keys for fast, precise setting
- Temperature unit: Celsius or Fahrenheit
- Quantity unit: Litres, UK gallons or US gallons

Chilling (Accessory)

- Automatic chilling using water from the mains-supply with water-saving function (Accessory)
- Automatic chilling using water from a closed chilling system for MaxiMix QuickChill

Overview – Kettles

	Multi	MultiMix	Opti	OptiMix	Maxi	MaxiMix
Volume	40-300 litres	40-300 litres	40-300 litres	40-300 litres	400-500 litres	400-500 litres
Controller standard	AutoTemp 32	AutoTemp 56	AutoTemp 32	AutoTemp 56	AutoTemp 32	AutoTemp 56
Electric tilt	+	+	+	+	+	+
Tilting height	400-467 mm*	400-467 mm*	600 mm	600 mm	400 mm	400 mm
Location of the controller	Right or left	Right or left	Right or left	Right or left	Right or left	Right or left
Stirrer	-	+	-	+	-	+
Rpm	-	5-155	-	5-155	-	5-140
Maximum stirring torque	-	164-477 Nm*	-	164-477 Nm*	-	477 Nm
Inspection hatch	o	+	o	+	o	+
Chilling using water from the mains supply possible	o	o	o	o	o	o
Chilling using chilled water from an external icebank	-	-	-	OptiMix QuickChill 80-300 litres	-	MaxiMix QuickChill
Isolator switch	+	+	+	+	+	+
Sensor for food temperature data collection	-	o	-	o	-	o
Type of heating	Electric/direct steam	Electric/direct steam	Electric/direct steam	Electric/direct steam	Electric/direct steam	Electric/direct steam

+ Standard

o Accessory

- Not possible

*depending on the kettle size

Overview – Control

	AutoTemp 32	AutoTemp 56
Adjustable, upright control panel	+	+
TiltBack	+	+
WaterLevelAutomatic	+	+
Water flow meter	+	+
Controlling by the temperature of the jacket	+	-
Controlling by the temperature of the food	-	+
Dynamic heating steps for gentle heating	-	+
Clock/ timer	+	-
Programmable	-	+

+ Standard

- Not possible

Right in the middle of Denmark and always there for you



Find more kettles, frying pans and ranges on our website
www.joeni.dk

