

MultiMix AutoTemp 56

Kettle with strong integrated stirrer and food temperature control

Volume

Available in 40, 60, 80, 100,
120, 150, 200, 250 and 300

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Highlights



Temperature control by the food temperature and heating steps

Temperature control that prevents overcooking, burning and saves energy

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 only needs to 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 e.g. milk easy and safe.



Integrated stirrer

The easiest way to save energy

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 mixer tool 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.



6 stirring programs

Different stirring programs for different food

The stirrer has six dynamic stirring programs, which automatically adapt the direction and pauses to the speed selected and therefore always operate optimally. The stirring programs define if the stirrer changes the direction and the length of the pause.



Gentle stirring

Very slow mixing protects the food

The possibility 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.



Hygienic stirrer

No joints in the food area

The rotating components of the stirrer shaft are located above the food area, avoiding 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 easily accessible even when the kettle is full.

The fully welded stirrer tool is easy to clean by hand or in the dishwasher.



Scrapers on the stirrer

Scrapers that stay in shape

Easily detachable scrapers, that stay in shape and cover the heated area, ensuring the best heat transfer to the food without a risk of burning and sticking. This improves the food quality and makes cleaning easy.



Lightweight stirrer

Ergonomic use

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.

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 and avoiding lifts in .



SlowMix

Stirring with open lid

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 foot pedal can give handsfree operation of the SlowMix function.



High speed stirring

Up to 155 rpm stirring speed

High speed stirring can be used for whipping the content of the kettle. This function is especially useful together with the whipping tool.



Waterfilling with flowmeter

Easy dosing of water into the kettle

The water passes through a large drip-free spout on the pillar. The integrated water meter adds water 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.

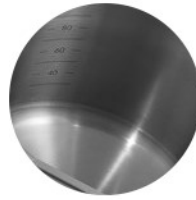


Unheated top

Energy saving and user friendly

The upper rim of the kettle is unheated and insulated. This reduces heat radiation and saves energy, also minimizing the risk of burn 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.



No joints in the food area

No joints for better hygiene and easier cleaning

A kettle bowl made from strong sheet material with fullwelded joints in and around the food, maximizes hygiene cleaning and raises the durability of the kettle.



Ergonomic lid design

Easy, ergonomically and safe, opening away from rising steam.

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, whilst opening the lid.

A gas spring helps the user to lift the lid, reducing the effort required to a minimum.



Inspection hatch

Look at the content or add ingredients without lifting the lid

The inspection hatch is used when adding ingredients or looking to the food while the lid is closed.

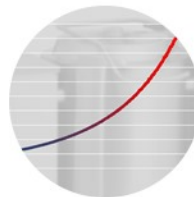
With the inspection hatch comes a small lid, that makes it possible to close the hatch and avoid a loss of energy.



High efficiency

Low heat emission saves energy and improves conditions around the kettle

A high insulation of the kettles steam chamber makes the kettle extremely efficient with effectiveness up to 97%. This gives a better temperature in the kitchen, saves resources and money when using the kettle.



Fast heating

Short reaction times and less wasted energy

A special 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.



Adjustable controlbox

Sturdy and easy to read

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 minimizes 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.

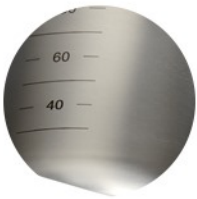
The on and off buttons for the kettle are easy to reach so the kettle can be switched off after use. By switching off the standby consumption is reduced.



Sturdy bowl in acid-proof stainless steel

High quality steel for safe production

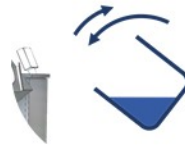
All kettles have an inner bowl of acid-proof stainless steel for better protection against sour food.



Litre markings

Volume marks in the bowl

The kettle bowl has litre markings etched into the surface of the kettle. This makes it easy to read the amount of product in the kettle.



Adjustable TiltBack

Easy pouring without dripping

The TiltBack function 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.



Programs

15 pre-defined programs with 10 variant

The control has 15 programs, each with 10 variants. Eight of these programs require the chilling function to be selected.

The programs each execute a series of functions automatically, which makes 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.



Hinged lid in stainless steel

Sturdy and easy to clean

The kettles have a hinged lid in stainless steel. 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 and is indispensable in most kitchens.



Access code

Lock the access to the control

The kettle can be locked by a code of four digits if the access to the control should be limited.



Error codes

Error codes makes the troubleshooting easier

Error codes helps the user to correct user faults right away and if a service technician is needed this will help to find the fault quickly.



Balanced current

Balanced current

With an balanced current unnecessary big back-up fuses can be avoided and reduce the connection cost.

Accessory



Whipping tool

Expands the range of the kettles application

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.



Cleaning tool

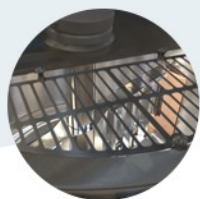
Automatic cleaning in the kettle bowl

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

The 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.



Light in the kettle bowl

A LED lights up in the kettle when the lid is closed

The food is illuminated to give a better view through the inspection hole. The powerful lamp is mounted on the kettle outside the food area and gives with its good RA value is natural color reproduction.



GN-support

Shelf for GN-containers under the spout of the tilted kettle

The GN-containers can be placed on the shelf and when the kettle is tilted the GN-support is following so splashing and lifting is avoided. The arm for the GN-support is mounted in the spout and the movable shelf just hung in.

By turning the shelf it can be used as a support for filling the kettle.



Pedal

Handfree operation

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.



Cooling with water

Easy cooling with tap water

For chilling in the kettle, jacket chilling 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.



Butterfly valve

Hygienic connection for pumps

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 with an ISO Clamp, DS or SMS connection.



Spray gun

Easy cleaning of the kettle

This solid spray gun is designed for cleaning the kettle. The robust design of the spray gun increases the longevity. The spray can easily be set from concentrated to wide.

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



Sieve plate

Safe draining

The sieve plates are practical aids 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.

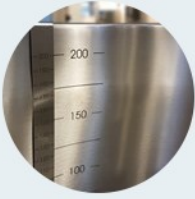


Pouring plate

Controls the pouring

The pouring plates are practical aids when emptying the kettles. They are easily fitted to the kettle's spout, where it will remain while the kettle is emptied.

The pouring plate is used for controlling the emptying of liquids.



Measuring rod

Measuring the content

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

A fine scale makes an accurate measurement possible.



Tool trolley

Storage and transport for accessory

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

The trolley is made of stainless steel and has three castors for easy handling.



Wallbracket for accessory

For storage of the tool and accessory

The wall bracket of stainless steel is used for storage of the stirring tool and other accessory.

A bracket has space for the standard accessory for one kettle.



Rotatable lid

Easy access for cleaning

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.



Tube cleaner

Easy cleaning of the stirrer

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.



Heating by direct steam

Connect the kettle to the steam supply

Connecting the kettles to an inhouse steam supply saves electricity and it will heat the content of the kettle faster.



Embedding fixtures

Sturdy mounting of the kettle

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

The fixtures are supplied complete with distance keepers.



Separate bearing

Space saving mounting

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.

We reserve the right to make technical changes. Conditions for printing errors.