



GENERAL CHARACTERISTICS

- Nominal content: 150, 200, 250 and 300 litre
- Kettle bowl in 316 acid resistant steel, all other parts in 304 stainless steel
- Full welded, insulated kettle body with etched volume markings
- Working pressure: 1,0 bar
- Max. steam temperature: 120° C
- Adjustable, vertical control box with IPX6 protection class
- Integrated isolator switch
- Pressure gauge
- Tilting height : Min. 600 mm, floor to bottom of pouring lip
- Unheated top, lower energy waste and better comfort
- Hinged easy open/close lid with gas-spring and ergonomic lid arm
- Lid made from stainless steel with inspection hole and 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 the outside of the kettle bowl after 3 hours cooking: <40°C
- Working height: 900 mm.
- Spray gun

VARIANTS

- Can be built together with Multi, MultiMix and Opti
- Mounting pillar to the left

STIRRER

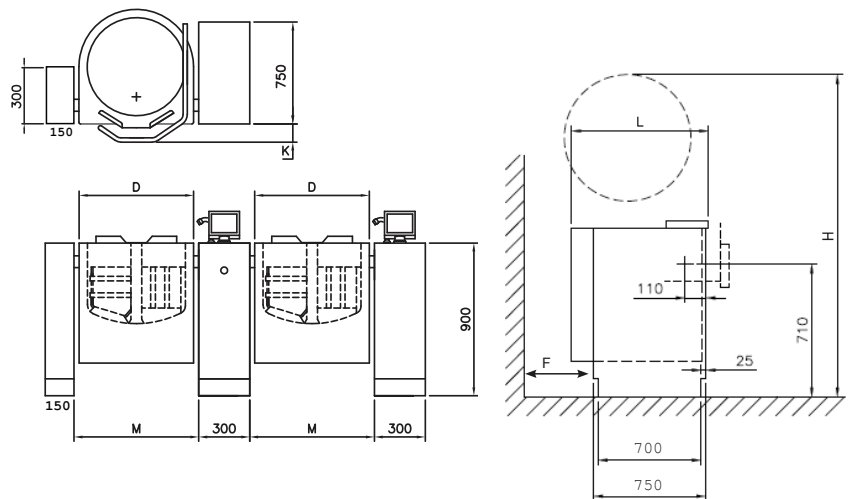
- Fully integrated stainless steel stirrer
- 5-155 rpm
- Easy removable scrapers made from synthetic food approved materials
- Scrapers stay in shape and scrape the heated area
- Slow acceleration/deceleration for improved safety
- Fast stopping of stirrer when lid is opened
- Stirrer is protected against overload
- Noise level in use: less than 55 dB

CONTROL AUTO TEMP 56

- Electronic control of the food temperature
- 9 dynamic heating power steps
- 7 dynamic stirring patterns with reversal and variable speeds
- 15 programs with storage of 10 sets of data. 7 of the programs require the chilling function to be selected
- Electronic water flow meter with drip-free spout
- Clock
- PowerMix
- Access code can be selected
- Two sets of arrow keys for fast, precise setting

OTHER OPTIONS

- Connection for automatic chilling with water from the mains supply
- Connection for automatic chilling with recirculating chilled water plant
- Connection for Power-Management-System
- Temperature sensor collection of temperature data
- SlowMix with adjustable tilting speed
- Drain valve/ Butterfly valve
- Rotatable lid



Product Code	Type	Dimensions									Direct Steam Version 3AC 400V 50Hz			Water	
		C (mm)	D (mm)	H (mm)	K (mm)	L (mm) 750 pillar	M (mm)	F (mm)	Net/gross volume (L)	Weight (kg)	Steam consumption (kg/h) when the time to reach boiling point (10-90°C) is 20 min.	Rated Power (kW)	Current consumption (A) 3-400V	COLD	HOT
AU102011	OptiMix 150	20	792	1944	125	832	892	315	150/169	433	72	2.2	3x8	1/2", 1.5-6 bar	1/2", 1.5-6 bar
AU102013	OptiMix 200	20	842	1971	125	882	942	396	200/222	462	96	2.2	3x8		
AU102015	OptiMix 250	20	940	2050	125	980	1040	471	250/278	560	120	3.1	3x9		
AU102017	OptiMix 300	20	1040	2130	125	1080	1140	549	300/334	620	144	3.1	3x9		

Dimensions for F and B vary by the size of the pillars and can be found in the technical data.

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE. Drawing and mounting can not be made from these data alone. Further measurements, other voltages and connections and information about electrics, water, steam, compressed air and special conditions regarding leakage current is available in the complete technical data.