



**GENERAL CHARACTERISTICS**

- Nominal content: 40, 60, 80, 100, 120 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 from floor to bottom of pouring lip
- Unheated top for lower energy waste and better comfort
- 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 the outside of the kettlebowl after 3 hours cooking: <40°C
- Working height: 900 mm
- Automatic filling of water in the steam generator
- Spray gun

**CONTROL AUTO TEMP 32**

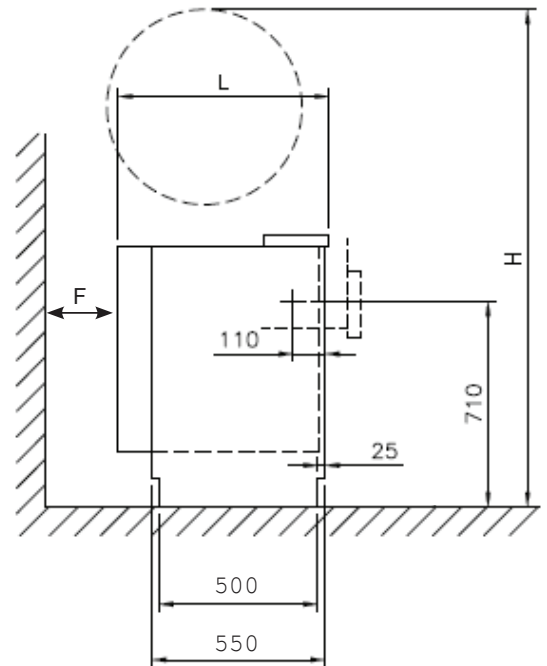
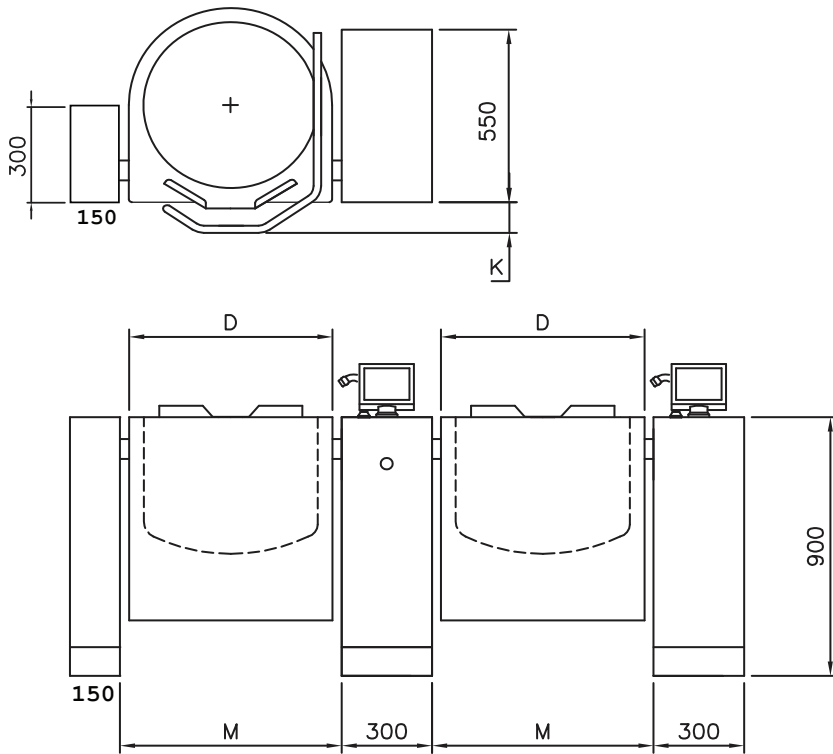
- Electronic control of the jacket temperature
- Timer for cooking time/hour
- Clock
- Electronic water flow meter with drip-free spout
- Access code can be selected
- Two sets of arrow keys for fast, precise setting

**OPTIONS**

- Connection for Power-Management-System
- Rotatable lid
- Drain valve/ Butterfly valve

**VARIANTS**

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



| Product Code | Type     | Dimensions |        |        |        |                   |        |        |                     | Electric Version |                  |                         |                            | Water              |                    |
|--------------|----------|------------|--------|--------|--------|-------------------|--------|--------|---------------------|------------------|------------------|-------------------------|----------------------------|--------------------|--------------------|
|              |          | C (mm)     | D (mm) | H (mm) | K (mm) | L (mm) 550 pillar | M (mm) | F (mm) | Nom/brim volume (L) | Weight (kg)      | Rated Power (kW) | Current consumption (A) | Time to boil 10-90°C (min) | COLD               | HOT                |
| AU101001     | Opti 40  | 20         | 546    | 1715   | 115    | 586               | 646    | 493    | 40/48               | 209              | 15               | 3x22                    | 15                         | 1/2",<br>1.5-6 bar | 1/2",<br>1.5-6 bar |
| AU101003     | Opti 60  | 20         | 595    | 1739   | 115    | 635               | 695    | 569    | 60/70               | 222              | 15               | 3x22                    | 23                         |                    |                    |
| AU101005     | Opti 80  | 20         | 625    | 1808   | 115    | 750               | 725    | 675    | 80/91               | 238              | 15               | 3x22                    | 30                         |                    |                    |
| AU101007     | Opti 100 | 20         | 675    | 1828   | 115    | 750               | 775    | 681    | 100/113             | 251              | 20               | 3x29                    | 28                         |                    |                    |
| AU101009     | Opti 120 | 20         | 675    | 1828   | 115    | 750               | 775    | 733    | 120/133             | 271              | 20               | 3x29                    | 34                         |                    |                    |

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.