



# MULTIMIX

## ELECTRIC KETTLE WITH INTEGRATED STIRRER

### 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
- Tilt height : min. 400mm 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, with inspection hole
- 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
- Automatic filling of water in the steam generator
- Spray gun

### VARIANTS

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

### STIRRER

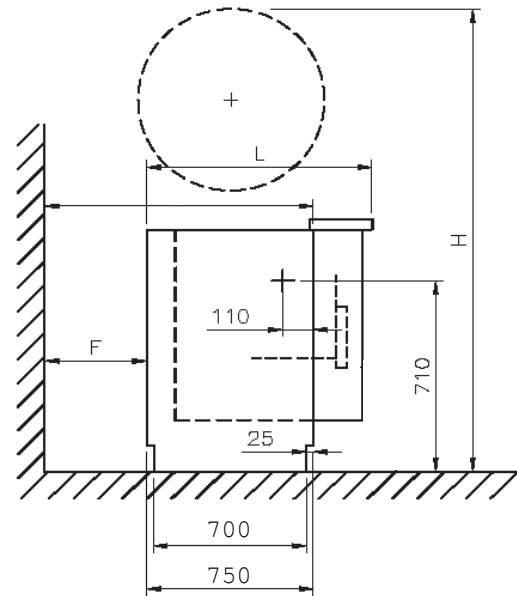
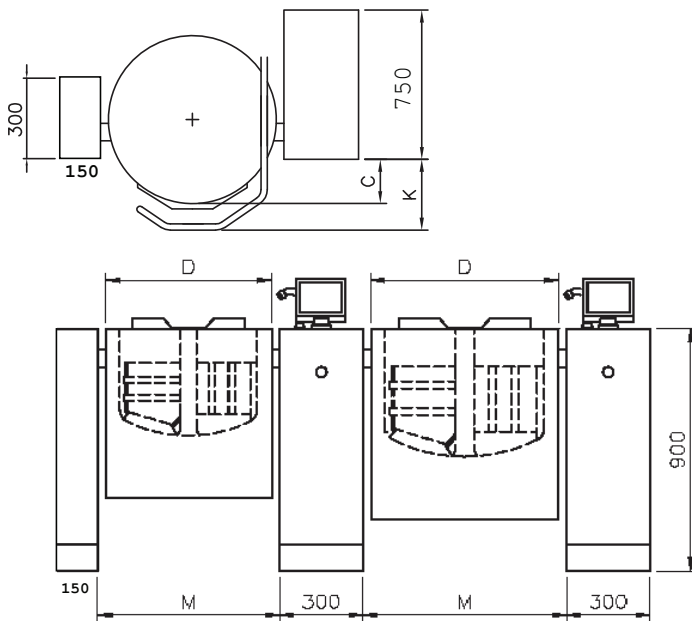
- Fully integrated stainless steel stirrer
- Speed 5-155 rpm
- Easy removable scrapers made from synthetic food approved materials
- Slow acceleration/deceleration for improved safety
- Fast stopping of stirrer when lid is opened
- Stirrer is protected against overload
- Noise level in use: less then 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
- WaterLevelAutomatic
- Access code can be selected
- Two sets of arrow keys for fast, precise setting

### OPTIONS

- Automatic chilling using water from the mains supply
- Connection for Power-Management-Systems
- Temperature sensor collection of temperature data
- SlowMix with adjustable tilting speed
- Drain valve/ Butterfly valve
- Rotatable lid



Type	Type	Dimensions									Electric Version			Water	
		C (mm)	D (mm)	H (mm)	K (mm)	L (mm) 750 pillar	M (mm)	F (mm)	Nom/brim volume (L)	Weight (kg)	Rated Power (kW)	Current consumption (A)	Approx. Time to boil 10-90°C (min)	COLD	HOT
AU105011	MultiMix 150	180	792	1950	325	950	852	675	150/169	400	32.2	3x50	28	1/2", 1.5-6 bar	1/2", 1.5-6 bar
AU105013	MultiMix 200	180	842	1982	325	950	902	710	200/222	432	32.2	3x50	38		
AU105015	MultiMix 250	180	940	2115	325	960	1000	775	250/278	490	48	3x72	31		
AU105017	MultiMix 300	180	1040	2194	325	1060	1100	844	300/334	624	48	3x72	38		

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.