



# Easy EasyMix EasyStand EasyMobile

High-quality user-friendly products for professional catering centres



# RELIABLE, ERGONOMIC, HYGIENIC

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# INNOVATION AND FLEXIBILITY

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## **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

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## 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.



## Drip stop

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



## 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.



## Access code

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

# – 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.



Easy



EasyMix

## Easy and EasyMix

These models are simple tilting kettles with or without an integrated stirrer. They are the choice of kitchens with moderate needs for cooking and stirring.



EasyMobile



EasyStand

## EasyMobile

This kettle on wheels is ideal for use when mobility is important for the smooth running of the kitchen.

## EasyStand

This model on four legs is preferred, when a simple installation is required without any major work being required to the floor.

Find other kettles in a separate brochure.

## EASY The classic tilting kettle

- Electric tilt
- Easy to use
- Unheated top
- Easy to clean
- 40-300 litres nominal volume
- Spray gun



Unheated and insulated top





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## Accessory

- Drain valve/Butterfly valve
- Sieve plate
- Pouring plate
- Measuring rod
- Cooking basket
- Pouring Assist
- Rotatable lid

## The simple kettle with electric tilt

The Easy model is a simple kettle with electric tilt. It combines the advantages of the tilting kettle with convenient and simple use.

The kettle is available with nominal volumes of 40, 60, 80, 100, 120, 150, 200, 250 or 300 litres and the electric tilt function enables the kettle to be emptied quickly and easily.

Easy-kettles are supplied with AutoTemp 02e control, which includes electric tilt, heating is infinitely variable using a dial and a cold water tap for filling the kettle with water.

The steam generator is filled automatically with the right amount of water, which protects the heating elements against overheating and unexpected interruptions of the production can be avoided.

The Easy model is supplied as standard with a stainless steel lid hinged on the pillar with the control panel.

Several kettles can be linked together and the control panel placed optionally on either the right- or the left-hand pillar. The Easy kettle can be linked with the EasyMix model.

# EASYMIX

The simple kettle with a stirrer

- Integrated stirrer with 7 stirring patterns
- Stepless stirring speed
- Time controlled waterfilling
- PowerMix
- Timer
- Digital control and display of inner kettle temperature
- WaterLevelAutomatic
- Electric tilt with TiltBack
- Adjustable control box
- Inspection hatch
- Unheated top
- 40-300 litres nominal volume
- Spray gun



Fully integrated stirrer  
without unhygienic joints



152-358Nm  
140 rpm



2,3-5,5 kg



Errorcode



400-467mm



WaterLevel  
Automatic





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## Accessory

- Cleaning tool
- Watermeter
- Drain valve/Butterfly valve
- Sieve plate
- Pouring plate
- Pouring Assist
- Measuring rod
- SlowMix
- Tool trolley
- Rotatable lid

## Economical solution with stirrer

The EasyMix is a simple kettle with an integrated stirrer. Mechanising the stirring in the kettle simplifies food preparation and saves labour. It also ensures a better result, as the heat is distributed more evenly throughout the entire contents of the kettle and prevents burning.

The kettle is available with nominal volumes of 40, 60, 80, 100, 120, 150, 200, 250 or 300 litres and is fitted with AutoTemp 36 control. This control system includes electric tilt with TiltBack, digital control and display of the inner kettle temperature, stirrer control, pushbutton-operated water filling on time, clock with alarm function and WaterLevelAutomatic. The control panel is located on an adjustable control box on the pillar.

As an option EasyMix can be fitted with an electronic water flow meter too.

### The stirrer

With its fully penetrating stirrer shaft, the kettle has no unhygienic joins 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 140 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 thick dishes. Mashed potato made from fresh potatoes can for example be prepared 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.

### Flexibility

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.

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

Several kettles can be linked together and the control panel can be placed on either the right- or the left-hand pillar. The EasyMix model can also be linked with the Easy model.

# EASYSTAND The four-legged kettle

- Easy set-up
- Electric tilt
- Easy to use
- Unheated top
- Easy to clean
- 40-100 litres nominal volume
- Spray gun



EasyStand with optional control AutoTemp 32.



Errorcode\*

383-447mm

WaterLevel Automatic

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## Accessory

- Drain valve/Butterfly valve
- Sieve plate
- Pouring plate
- Pouring Assist
- Measuring rod
- Cooking basket
- Control AutoTemp 32
- Rotatable lid

## Stable stand and easy set-up

The EasyStand model is a kettle on four legs. It can be used to avoid fixed installation in the floor, e.g. in rented premises or for temporary use.

The kettle is available with a nominal volume of 40, 60, 80 or 100 litres and is supplied with a stainless steel lid hinged on the pillar. As an option the kettle can be delivered with a rotatable lid.

EasyStand model kettles are supplied as standard with AutoTemp 02e control, which includes electric tilt, heating is infinitely variable with a dial and a cold water tap for adding water to the kettle.

The steam generator is filled automatically with the right amount of water, which protects the heating

elements against overheating and unexpected interruptions of the production can be avoided.

The AutoTemp 32 control can be fitted as an option and 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 control panel is located on an adjustable control box on the right pillar.

The EasyStand is mounted on a solid, stable underframe with four legs, enabling the kettle to be tilted safely.

The kettle is available as an electrically heated version and the power and water connections are placed on the underside of the pillar.

# EASYMOBILE

The mobile alternative

- Mobile kettle on four castors
- Electric tilt
- Easy to use
- Unheated top
- Easy to clean
- 40-100 litres nominal volume
- Spray gun



EasyMobile with optional control AutoTemp 32.



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## Accessory

- Drain valve/Butterfly valve
- Sieve plate
- Pouring plate
- Measuring rod
- Pouring Assist
- Cooking basket
- Control AutoTemp 32
- Rotatable lid

## The mobile kettle

The EasyMobile model is mounted on four castors, giving it a mobility which opens up new possibilities for the use of tilting kettles. It could for example be used to provide temporary additional capacity, or it could be shared between several kitchens/ departments or used to transport prepared food in.

In kitchens where space is limited, the kettle could be brought in from a storeroom when the need arises. From there, it could be moved to where the food is to be served and then back again to the kitchen for cleaning. This saves space in the kitchen and gives the kettle more flexibility in terms of its use, without compromising functionality.

The kettle is available with nominal volumes of 40, 60, 80 or 100 litres and is supplied with a stainless steel lid hinged on the pillar. As an option the kettle can be delivered with a rotatable lid that makes cleaning easier.

EasyMobile model kettles are supplied as standard with AutoTemp 02e control, which includes electric tilt, heating is infinitely variable

with a dial and a cold water tap for filling the kettle with water. The steam generator is filled automatically with the right amount of water, which protects the heating elements against overheating and unexpected interruptions of the production can be avoided.

The AutoTemp 32 control can be fitted as an option and 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 control panel is located on an adjustable control box on the right pillar.

The EasyMobile is mounted on a solid underframe, enabling it to be moved and tilted safely. A handle and rotating castors make handling the kettle easy.

EasyMobile is available with electric heating. Power and water connections are located on the back of the pillar.

The working height is 950 mm.

# 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 drip-free spout which is mounted on the pillar. This removes the need for staff to carry water around the kitchen.

## 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 316 acid-proof steel.

## Tight construction

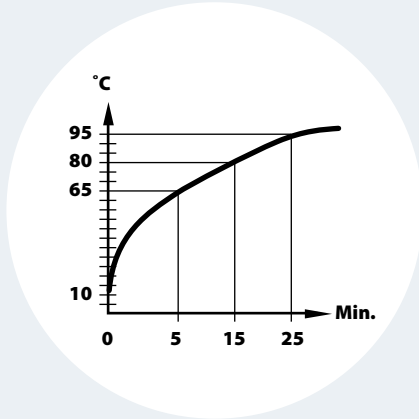
The position of the kettle's base plate and its seal slightly up inside the outer jacket gives a natural drip lip, allowing overboiled liquids and cleaning water to drain. This prevents liquids from seeping in under the base plate and causing damage. The kettle is also sealed to prevent the ingress of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

## Fast heating

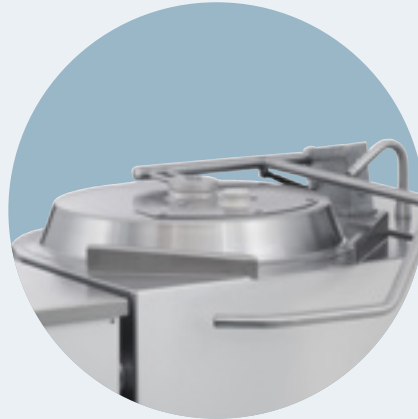
A patented steam generator means that the kettle can be used with only a small amount of water around the heating elements. This speeds up heating and reaction times and reduces energy wastage.

## Low surface temperature

All kettle bowls are well insulated across their entire exterior making them even safer to use. Exceptional thermal efficiencies ensure energy savings and operational cost reductions.



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

Kettles with AutoTemp 32 and AutoTemp 36 control have a 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. Water-LevelAutomatic 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. 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. 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 food burning and sticking to the kettle sides and eases the cleaning.



Hygienic kettle



Practical inspection hatch



Stirrer

## Hygienic stirring

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.

## 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.

## 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.

## Robust stirrer

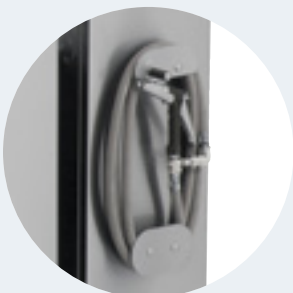
The special design makes the stirrer both light and extremely stable. The high torque of the stirrer motor allows the tool to be fitted with a wide variety of broad oblique blades, which ensures effective mixing, even at low speeds.

## 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. 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.

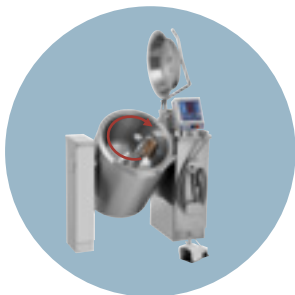


Spray gun

## 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 drop-ped. 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.

# 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.



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.

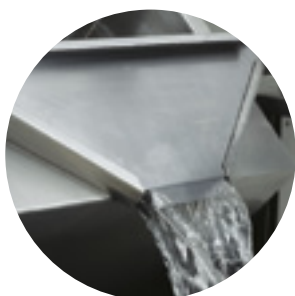


Sieve plate

## Sieve plate

The sieve 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.



Pouring plate

## Pouring plate

The pouring plate is 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.



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.

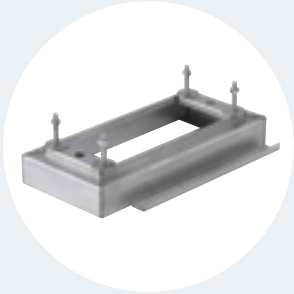
For a fixed storage of the accessory a wallbracket can be used.



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

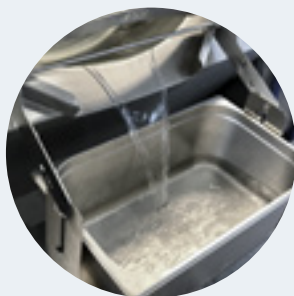
This is a fitting for attaching the kettle's supporting shaft and replaces a supporting pillar. A separate bearing is fitted to anything which can support the weight of the kettle, such as an existing pillar, other equipment or a wall. The solution is ideal when replacing part of a series of kettles.



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.



Pouring assist

### Pouring assist

The arm for the pouring assist is mounted in the spout and the movable shelf just hung in. GN-containers can be placed on the shelf so the pouring assist 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 creme. 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

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## MultiClean

### The effective cleaning tool

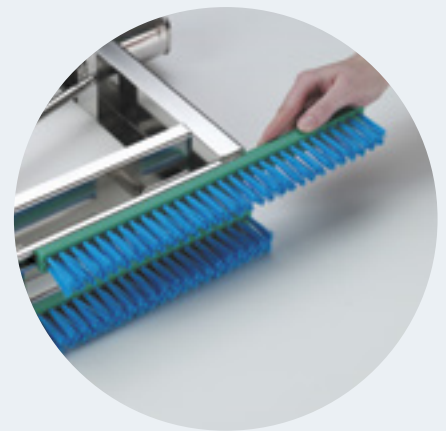
The MultiClean is a particularly effective and very user-friendly cleaning tool, which is easily fitted to all kettles with an integrated stirrer.

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**

# CONTROLS



**AutoTemp 02e**



**AutoTemp 32**

## AutoTemp 02e

The heating power is infinitely variable using a dial and water is added to the kettle via a tap. The kettle's tilt function is operated using keys on the control panel and the steam generator is filled with water automatically. The TiltBack-function can be added as an accessory.

An excessive pressure in the kettle or overheating of the heating elements is indicated by a red warning light.

## AutoTemp 32

The display normally shows the actual temperature of the inner kettle, but a key-press 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 36**

## AutoTemp 36

The display normally shows the actual temperature of the inner kettle, but a key-press 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 speed and stirring pattern of the stirrer are easily controlled using the keys on the second line of the control panel. 7 dynamic stirring patterns are available and the speed can be adjusted to between 5 and 140 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 140 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 and the kettle is tilted. This simplifies emptying and gives more uniform results if the food is to be divided between several containers.

The control has a time based waterfilling and water is added to the kettle by setting the required time and starting the filling process. Filling stops automatically when the required time is passed. If the water pressure is constant an amount can be calculated from the time. The settings for the calculation are made in the users menu.

If a more accurate measurement demanded, the kettle can as an accessory be fitted with a water meter.

Small quantities of water are best added manually. Water is added to the kettle when the key is held down. 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 and a visual or audible alarm can be connected if desired.

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.



# TECHNICAL SPECIFICATIONS

## Easy

- Nominal volume 40, 60, 80, 100, 120, 150, 200, 250 and 300 litres
- Can be freely integrated with the EasyMix and Easy
- 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
- Working pressure: 1.0 bar
- Max. steam temperature: 120° C
- 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
- Unheated top
- Hinged easy open/close lid with ergonomic lid arm,
- Tight-closing lid made from stainless steel
- Electric tilt
- TiltBack (Accessory)
- Maximum temperature on outside of kettle bowl after three hours' cooking <math><40^{\circ}\text{C}</math><sup>1</sup>
- Working height: 900 mm.

## Control AutoTemp 02e

- Electronic heat control with dial
- Addition of water to the kettle via cold water tap
- Automatic addition of water to the steam generator
- Indicator light for kettle in use
- Indicator light to indicate excessive pressure in the kettle/overheating of heating elements.

## EasyMix

- Nominal volume: 40, 60, 80, 100, 120 150 , 200, 250 or 300 litres
- Can be freely integrated with the Easy and EasyMix
- 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
- 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
- Unheated top
- Hinged easy open/close lid with ergonomic lid arm
- Tight-closing 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 <math><40^{\circ}\text{C}</math><sup>1</sup>
- 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 and heat-resistant materials
- Weight of stirrer: 2.3 - 5.5 kg\*
- RPM: 5-140
- Min. peripheral speed: 0.12-0.25 m/s\*
- Max. peripheral speed: 3.2-7.2 m/s\*
- Maximum stirring torque: 152-358 Nm\*
- Slow acceleration/deceleration for improved safety
- Fast stopping of stirrer when lid is opened
- Stirrer protected against overloading
- Noise level in use: under 55 dB.

## Control AutoTemp 36

- Electronic control of jacket temperature
- Seven dynamic stirring patterns with reversal and variable speeds
- Time controlled waterfilling
- Timer for cooking time
- Clock
- PowerMix
- SlowMix (Accessory)
- Watermeter (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.

<sup>1</sup> Except for construction-determined conductive heat in some edge zones

# TECHNICAL SPECIFICATIONS

## EasyStand

- Nominal volume 40, 60, 80 or 100 litres
- Control pillar is fitted on the right-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
- Working pressure: 1.0 bar
- Max. steam temperature: 120° C
- 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
- Unheated top
- Hinged easy open/close lid with ergonomic lid arm
- Tight-closing lid made from stainless steel
- Electric tilt
- Maximum temperature on outside of kettle bowl after three hours' cooking <40° C <sup>1</sup>
- Working height: 900 mm.

### Standard: Control AutoTemp 02e

- Electronic heat control with dial
- Addition of water to the kettle via cold water tap
- Automatic addition of water to the steam generator
- Indicator light for kettle in use
- Indicator light to indicate excessive pressure in the kettle/overheating of heating elements

### Option: Control AutoTemp 32

- Electronic control of jacket temperature
- Timer for cooking time/time
- Clock
- Watermeter
- 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.

## EasyMobile

- Nominal volume 40, 60, 80 or 100 litres
- Control pillar is fitted on the right-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
- Working pressure: 1.0 bar
- Max. steam temperature: 120° C
- Small quantity of water in steam generator
- Heating elements at front of kettle
- Base plate with seals inside the outer jacket of the kettle
- Electrical connection with CE industrial plug on the rear of the pillar
- Water connection on the rear of the kettle
- Integrated isolator switch
- Pressure gauge
- Mobile underframe with four wheels. Two with direction brakes and two with rotation brakes

- Wheels: Ø160 mm in soft rubber with rotating fork
- Unheated top
- Hinged easy open/close lid with ergonomic lid arm
- Tight-closing lid made from stainless steel
- Electric tilt
- Maximum temperature on outside of kettle bowl after three hours' cooking <40° C <sup>1</sup>
- Working height: 950 mm.

### Standard: Control AutoTemp 02e

- Electronic heat control with dial
- Addition of water to the kettle via cold water tap
- Automatic addition of water to the steam generator
- Indicator light for kettle in use
- Indicator light to indicate excessive pressure in the kettle/overheating of heating elements

### Option: Control AutoTemp 32

- Electronic control of jacket temperature
- Timer for cooking time/time
- Clock
- Watermeter
- 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.



## Overview – Kettles

	<b>Easy</b>	<b>EasyMix</b>	<b>EasyMobile</b>	<b>EasyStand</b>
Volume	40-300 litre	40-300 litre	40-100 litre	40-100 litre
Controller standard	AutoTemp 02e	AutoTemp 36	AutoTemp 02e	AutoTemp 02e
Controller optional	-	-	AutoTemp 32	AutoTemp 32
Electric tilt	+	+	+	+
Tilting height	400-467 mm*	400-467 mm*	433-497 mm*	438-447 mm*
Location of the controller	Right or left hand side	Right or left hand side	Right hand side	Right hand side
Stirrer	-	+	-	-
RMP	-	5-140	-	-
Hinged steel lid	+	+	+	+
Lid with gas spring hinged for easy operation	+	+	+	+
Inspection hatch	+	+	+	+
Sensor for food temperature data collection possible	o	+	o	o
Isolator switch	-	o	-	-
Type of heating	Electric	Electric	Electric	Electric

+ Standard    o Option    - Not possible

\*depending on the kettle size

## Overview - Controls

	<b>AutoTemp 02e</b>	<b>AutoTemp 32</b>	<b>AutoTemp 36</b>
Adjustable, upright control panel	-	+	+
TiltBack	-	+	+
WaterLevelAutomatic	+	+	+
Time controlled filling	-	-	+
Watermeter	-	+	o
Controlling by the temperature of the jacket	-	+	+
Clock/timer	-	+	+

+ Standard    o Option    - Not possible



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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.

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