



All mixing kettles are fitted with a bottom mounted mixing tool, the location of the tool creates a lifting motion when stirring minimising food damage

Etched litre markings in the bowl allows the operator to track cooking volumes easily

All Mixing kettles are supplied with a hinged stainless steel lid with inspection hatch, allows for products to be added to the kettle with the mixer in operation and reduces the number of times the lid needs to be lifted.

A 360° rotatable lid is available as an option to ease cleaning in position

All kettles are supplied with an elevated control module, it is ergonomically friendly and easy to read from a distance. The location also reduces the possibility of water damage when cleaning the kettle.

All kettles are supplied with a hand shower hose standard, this increases the ease of cleaning.

All kettles are supplied with a fully welded stainless steel bowl, no joins makes it easier for cleaning and increases the durability of the panels against impact damage from trolleys



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 water spillage on the floor.



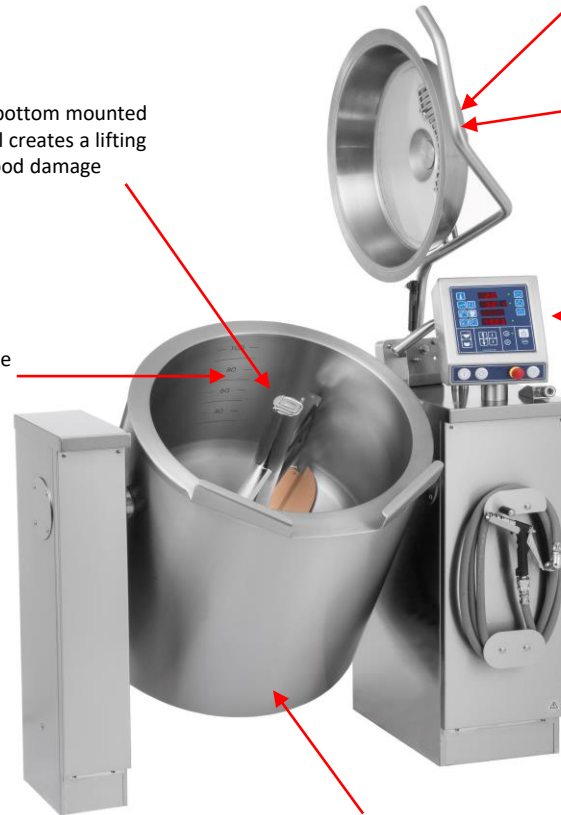
Power and speed of the stirrer

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.



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.



For more information, speak to your Comcater Sales Representative at **1800 035 327** or visit www.comcater.com.au





	Easy	EasyMix	Multi	MultiMix	Opti	OptiMix	Maxi	MaxiMix
Type of heating - Electric or direct steam	√	√	√	√	√	√	√	√
Working pressure	1.0 bar	1.0 bar	1.0 bar	1.0 bar	1.0 bar	1.0 bar	1.0 bar	1.0 bar
Maximum Temperature	120°C	120°C	120°C	120°C	120°C	120°C	120°C	120°C
Electric tilt	√	√	√	√	√	√	√	√
Tilting Height (minimum)	400mm	400mm	400mm	400mm	600mm	600mm	400mm	400mm
Tilt back function		√	√	√	√	√	√	√
Elevated and adjustable control module		√	√	√	√	√	√	√
Electromechanical Controller	√							
Digital Controller		√	√	√	√	√	√	√
Controller type	AutoTemp o2e	AutoTemp 36	AutoTemp 32	AutoTemp 56	AutoTemp 32	AutoTemp 56	AutoTemp 32	AutoTemp 56
40 - 300L Nominal Volumes	√	√	√	√	√	√		
400 - 500L Nominal Volumes							√	√
Unheated top	√	√	√	√	√	√	√	√
Spray Gun	√	√	√	√	√	√	√	√
316 Acid resistant S/S Bowl	√	√	√	√	√	√	√	√
Etched Litre markings	√	√	√	√	√	√	√	√
Hinged Solid S/S Lid	√		√		√		√	
Hinged Inspection hatch S/S lid		√		√		√		√
Integrated stirring tool, with no joins in the food area		√		√		√		√
Stepless stirrer speed		√		√		√		√
Stirrer speed (RPM)		5-140		5-155		5-155		5-155
Max stirring torque		152-358 Nm		164-477 Nm		164-477 Nm		164-477 Nm
7 Stirring patterns		√		√		√		√
15 programmes with storage of 10 steps				√		√		√
Powermix		√		√		√		√
Slowmix		option		option		option		option
Slow acceleration / deceleration for improved safety		√		√		√		√
Water Level Automatic	√	√	√	√	√	√	√	√
Manual food water tap	√							
Time controlled food water		√						
Electronic water flow meter			√	√	√	√	√	√
Digital control and display of inner jacket temperature		√	√		√		√	
Digital control and display of inner food temperature				√		√		√
9 Dynamic heating steps				√		√		√
Clock		√	√	√	√	√	√	√
Timer for cooking time		√	√	√	√	√	√	√
Fully welded Stainless steel construction with round front	√	√	√	√				
Fully welded Stainless steel construction with straight front					√	√	√	√
In Kettle Chilling - mains water				option		option		option
In Kettle Chilling - Closed chilled water system						option		option

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