

DIETA

DIETA C-LINE KETTLE



DIETA Group (Corp.) is a Finnish group of companies specialized in providing professional kitchens, restaurants and food industries innovative technologies, products and consumables as well as technical services.

DIETATEC Oy (Ltd.) is an independent member within DIETA Group and it is specialized in developing and manufacturing kettles and steam cookers for professional kitchens, catering companies, restaurants, hotels and food processing industries.

DIETATEC kettles have been developed with a passion for producing the finest and most versatile meals in the most efficient way. Our core R&D, engineering, manufacturing and sales team members have many years of industry experience. This has made us one of the world leaders in Cook – Mix – Chill applications for kettles.



The C-line kettle

meets perfectly the basic needs of a restaurant, lunch room or even a bigger professional kitchen.

With this kettle you can easily boil potatoes, rice or pasta, and why not also prepare soups or sauces.

NEW



Easy to use

The controls of the C-line kettle brings ease and clarity to the different functions of a professional kitchen. Heating power is simply selected from stepless controller, similarly the kettle is tilted from another control switch.

The C-line has an integrated water spout in the kettle part, which makes it possible to add water even when the lid is closed.

High-light



Ergonomics

Special attention has been paid to the ergonomic aspects of the C-line kettle. Ergonomically unloading the kettle is easy, as the kettle has a standard versatile electronic tilting well known from Dieta kettles.

The stainless steel lid with spring hinge is very easy to operate and can be removed for washing.

Efficiency

The heating efficiency of the C-Line kettle is ensured by the steam jacket up to the rim. The maximum temperature of the jacket is +128 °C – thanks to the up to 1,5 bar operating pressure, which is higher than other kettles in same class.





Optimal reliability and safety

The fully welded kettle body does not have any unhygienic engravings in the cooking area. Also, the location of the electrical components (on the right side column) separated from the water connection increases safety and makes kettle easy to maintenance.



Green performance

Recyclable materials make up more than 90% of the total weight of the kettles. All metal parts can be reused. The majority of the metals are either stainless steel or brass. All plastic parts can be melted and remoulded. All aspects of the kettle design have been developed in-house.

We continuously strive to improve our products with special attention to environmental friendliness and energy efficiency.



C-Line technical specification

- Analog control panel with a stepless power regulator for jacket heating and a tilting switch. Jacket temperature range 0...128 0C.
- Cooking water fill controlled manually from a faucet in the kettle leg.
- Steam generator water filled manually from a valve in the kettle leg.

SAFETY FEATURES

- Safety valve, air vent and pressure switch.
- Prevention of water pollution by backflow in accordance with EN 1717.
- Water and electrics housed in separate legs.
- Maintenance switch (disconnection switch), emergency off switch.

INSTALLATION

- Standard configurations is directly bolted to floor or optionally. bolted to floor with installation frame.

CONSTRUCTION

- Gross volume +40mm (1.6in) extra in accordance with DIN 18855-1.
- Quick-cook-kettle in accordance with DIN 18855- A4.
- Stainless steel hinged lid.
- Easy to remove and clean lid, washable for example in a commercial dishwasher.
- Kettle interior: food is only in contact with stainless steel: EN 1.4436.
- Outer kettle body and stand stainless steel: EN 1.4301.
- Water protection rating: IPX5.
- Electric tilting, function when tilting switch is turned.
Tilting stops immediately when the control switch is released.
- Available in left-hand configuration.
- A group of two kettles has water connections in the middle leg (controls on the left and right leg).

C-Line options and accessories

CONNECTIONS/UTILITIES

- Microfilter for incoming water connection
- Softened water
- Hot water connection 65 C
- 2" Drain-off valve

INSTALLATION

- Kettle series: 2 kettles with a shared central leg
- Installation frame

KETTLE CLEANING

- Washing pistol, cold water

ACCESSORIES

- Lid for filling opening, included with delivery
- Rack for GN-dish
- Strainer plate



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