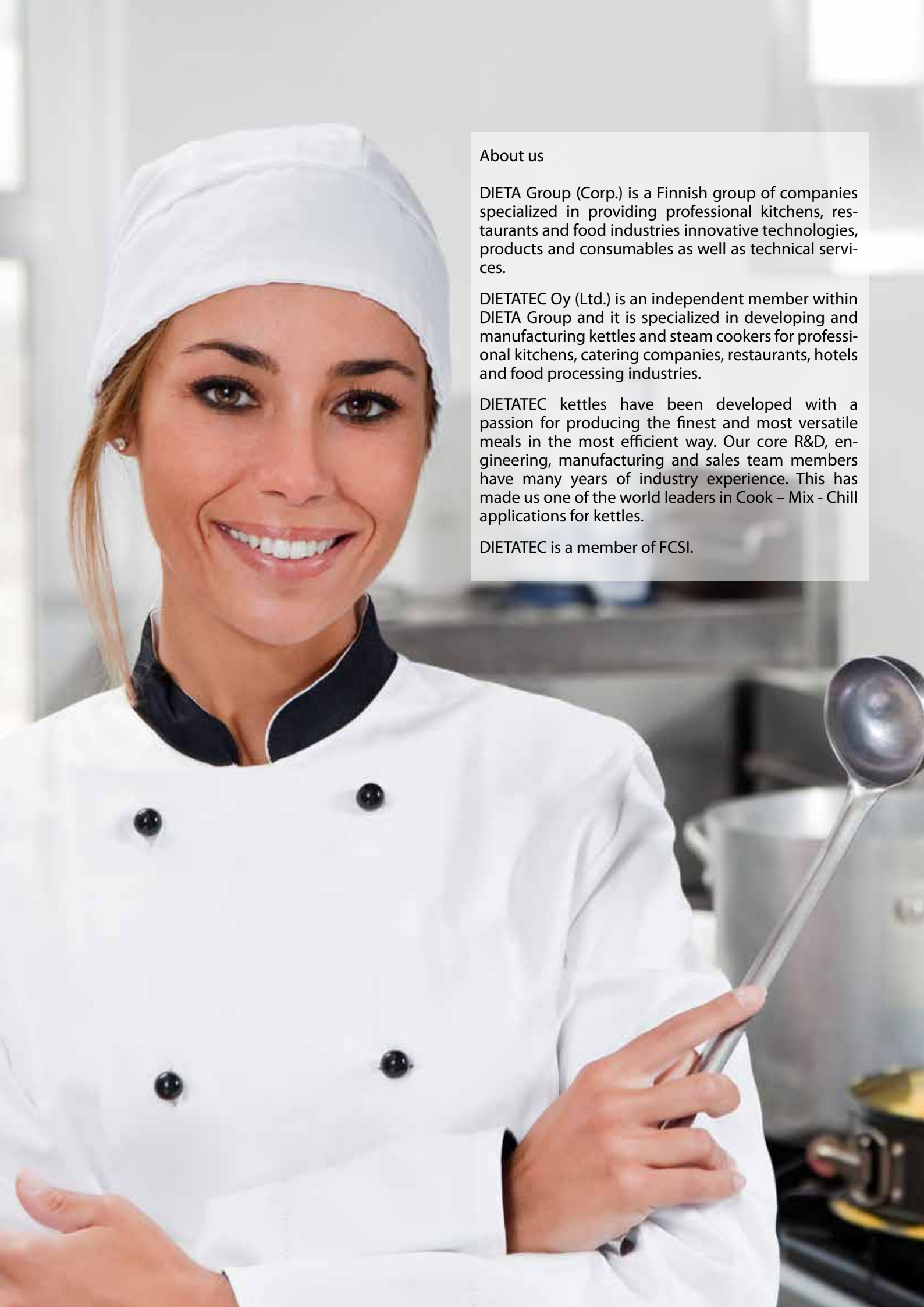


DIETATEC

DIETA MI- and MX-KETTLE COOK – MIX – CHILL





About us

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.

DIETATEC is a member of FCSI.

WORLD'S MOST USER-FRIENDLY AND INTELLIGENT KETTLE IS ALSO INCREDIBLY VERSATILE

The correct choice of kettle is an important success factor in every professional kitchen. The best results come from a combination of top-quality ingredients, skilled kitchen staff and versatile cutting-edge equipment.

The innovative Dieta MI and Dieta MX represent the latest technology in professional kettles. They come with built-in food mixers and high-performance chilling that make them incredibly versatile and equally well suited for preparing chilled and hot foods. They work perfectly in both fine dining and mass catering kitchens.

CUSTOMERS

Dieta kettles are used in schools, nurseries, hospitals and health care centres, care homes, catering kitchens and conference centres.

Thanks to their versatility, Premier kettles are also common in fine dining restaurants, hotels and on large cruise liners. The size of the kettles ranges from 40 litres all the way up to 470 litres.

TRANSFORM YOUR KITCHEN WITH FULLY AUTOMATED KETTLES

The fully automated Dieta kettles are ingenious and cost-effective workhorses for professional kitchens. They are every chef's dream.

Dieta kettles come with a number of factory-set cooking programmes to increase kitchen productivity. Depending on the model, the system also has space for up to either 120 or 1,000 custom programs. Each program can be given a unique name using the on-screen keypad. The Dieta MX model also features the AutoCook function, with more than 60 recipes to choose from. All you have to do is select a program and add the ingredients according to the instructions shown on the screen. Press START, and the kettle will cook, mix and chill the food according to the recipe.

Computerised cooking programs – whether your own or courtesy of the AutoCook function – ensure consistent quality, minimise loss, save time and increase productivity. Add the sweet taste of success to your cooking with the Dieta MI and Dieta MX multi-purpose kettles!



ULTIMATE USABILITY WITH AN INTELLIGENT TOUCH SCREEN

Premier kettles come with a colour seven-inch touch screen that makes them very easy and quick to use. The on-screen icons are displayed in high definition, similar to those used on smartphones.

The start menu lets you choose from four main directories: QUICK, EASY, FAVOURITES and READ PROGRAM.

You can create cooking programmes consisting of up to six steps, with each step consisting of up to six processes. The Premier MX model also allows you to save programs in folders and add them to your FAVOURITES. This means that you can then access your custom programs through either the READ PROGRAM function or the FAVOURITES menu.

HELPFUL DISPLAYS

A large status display shows you the key cooking parameters that you need to monitor during the cooking process: temperature, remaining cooking time, mixer speed and water volume. The display remains on the screen throughout the cooking process.

NOTES

You can program the system to remind you to add ingredients at specific stages of the cooking process. For example, if you have asked the system to remind you to "ADD MEAT", the system will sound an alarm and display a note on the screen at the selected point of the program. The program will resume once you have added the meat.

AUTOCOOK – A NEW ERA IN KITCHEN TECHNOLOGY

The Dieta MX kettle has numerous features that both save time and increase flexibility. One of these is the AutoCook function, which includes more than 60 tested combinations of recipes and cooking programs.

All you have to do is measure the ingredients according to the AutoCook instructions, and Premier MX does the rest. You no longer need to worry about mixer speeds and cooking temperatures. The food will be ready to serve at the right time and at the right temperature. AutoCook also ensures that every batch of food is the same regardless of the operator.

Premier MX is the most intelligent and user-friendly professional and automated kettle on the market. It launches a new era in every professional kitchen.

The user interface of the Premier control system is available in multiple languages.



Start menu: Choose from four main directories – QUICK, EASY, FAVOURITES and READ PROGRAM.



An easy-to-read status display shows the process temperature, the remaining cooking time, the mixer speed and the volume of water used.



The Dieta MI and Dieta MX kettles feature an operating system available in several different languages.



BUILT-IN SCALES – NEW REVOLUTIONARY FUNCTION IN INDUSTRIAL KETTLES

The Dieta MX is the only industrial kettle in the world with optional built-in scales (patent).

The scales completely eliminate the time-consuming and laborious aspects of cooking: there is no longer a need to measure everything beforehand because each ingredient can be weighed as it is added into the kettle. The scales accurately measure weight up to 500 kg with 100-g accuracy.

The scales come with a tare button and a total weight display, which make it easy to monitor the cooking process and to ensure consistency.

The scales and the Dieta MX control system work seamlessly together: whenever the program asks you to add a new ingredient, the scales are activated automatically and the tare display resets. This makes your job easier and speeds up the process.

HIGH PERFORMANCE EQUALS SUCCESS

The Dieta MI and Dieta MX are pioneers – a new generation of industrial kettles that offer the highest performance and comfortably exceed the requirements of the DIN 18855 and DIN 10508 standards. The kettles reign supreme in the cook-and-chill market: for example, the electric commercial kettle heats 200L of water in 30 minutes (DIN standard = 20°C - 90°C ≤ 52 minutes) and it cools 180kg of food from 65°C to 3°C in about 80 minutes, when the cooling water is at a temperature of 0.5°C (DIN standard = 65°C - 3°C in 90 minutes).

These values are possible due to the fact that in addition to cooling through the inner surface of the kettle, ice water also flows through the central axle of the mixer, which in turn increases cooling or heating surface area by about 10%.

Another unique feature is the kettle jacket which is designed to operate at a pressure of 1.5 bar and at a temperature of 128 °C. The jacket temperature can be set as high as 125 °C.

There is no need to change the set-up for chilling.



Start menu for weighing and taring: The system shows the total weight of ingredients, which makes it easier to follow the different stages of the cooking process.



Ice water flows through the central axle of the mixer during cooling.



EFFICIENT CHILLING

The quick chilling of food is an essential element in the 'Cook&Chill' environment. Chilling extends the shelf life of food (HACCP), drastically reduces work hours and speeds up preparation in the kitchen. Also many recipes require quick chilling in order to be executed properly.

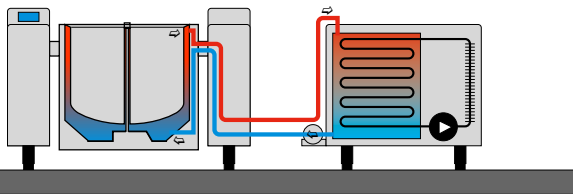
Quick chilling is based on a difference in temperature that is as large as possible between the food and the chilling agent. A practical, efficient and safe way to do this is to use ice water that has a temperature close to 0°C.

DIETA MI AND DIETA MX KETTLES HAVE THREE CHILLING OPTIONS:

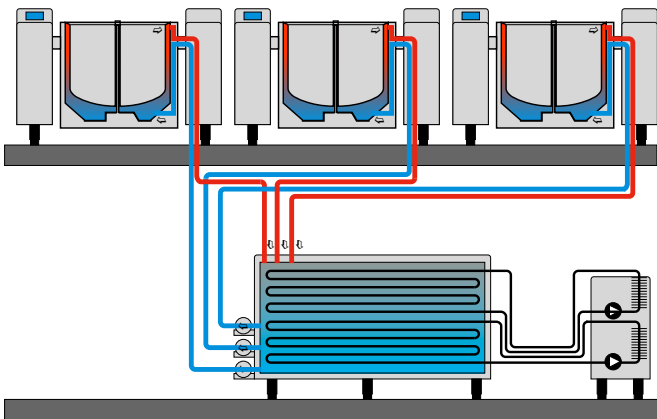
CH3 Chill System is based on the high flow of water through the jacket of the kettle (standard).

CH4 Chill System is a closed flow kettle, where the ice water is diverted back into the customer's ice bank (option).

CH5 Chill System is also a closed flow kettle, but additionally it has an integrated intermediate tank and pump to enhance the flow of ice water back into the customer's ice bank. The ice bank can even be located on different floor (option).



Kettle connected to a nearby ice bank.



Several kettles connected to an ice bank which is located in separate room.

INGENIOUS MIXER TOOL

Whatever the process you need, the ingeniously designed mixer tool in the Dieta MI and Dieta MX kettles transforms easily into a gentle whisk, a vigorous masher or something in between. The mixer speed can be adjusted from 10 to 200 revolutions per minute (80-litre kettle). There are seven different mixer modes to cover all types of food.

The mixer tool is the key to achieving perfect food consistency. It produces a smooth, homogeneous mass and ensures that soups are the same temperature and texture throughout. It breaks solids, scrapes the edges of the kettle to prevent sticking and transfers heat effectively from the kettle jacket to the food.

The tool has a unique three-part construction (patented). The parts are easy to attach and detach even when the ingredients are already in the kettle.

A wide range of accessories are available.



The mixer tool consists of three separate parts. The picture shows the whipping assembly.



Mixer program menu

EXCELLENT FOOD HYGIENE, OPTIMAL KITCHEN ERGONOMICS AND HEALTH AND SAFETY

Special attention has been given to food hygiene and kitchen ergonomics. The water tap has been integrated into the kettle body so that water can be added easily during the cooking process without opening the lid. The kettles also feature an automated water filling and a water measurement with display.

There is a spill guard around the rim of the kettle to prevent food spillage. The lid is light and easy to detach for washing. The tools are also easy to remove and they can be washed in a 500 x 500 dishwasher basket. Add to that the efficient cleaning tool that also cleans the mixer shaft and factory-set cleaning programs, with which you can save up to 80 % of water and detergent and as much as 45 minutes of cleaning time.

The high tilting makes the kettles easy to empty. There is easily enough room under the lip for a trolley or a standard GN-sized container. There are no visible screws, which makes it easy to keep the external surfaces of the kettles clean.

The kettles come with several safety features. For example, the process resumes automatically after a short power cut as long as the food temperature is still over 60 °C.



Water can be added at any time without opening the lid.



The tools can be washed in a dishwasher basket.

FOUR INSTALLATION OPTIONS

Thanks to four different installation options, Dieta MI and Dieta MX kettles are easy to fit in any kitchen.

FREESTANDING (FS)

The freestanding model is the fastest, most flexible and most economic to install. Freestanding kettles can be placed anywhere in the kitchen and once in, they just needed to be connected to mains water and electricity. There is no need to drill in the floor and the kettles are easy to move if necessary.

FLOOR/WALL-MOUNTED OR BUILT-IN

Thanks to the modular design of the kettles, they can be mounted on the floor or on a wall. Alternatively, the kettles can be integrated into larger kitchen units.













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.



PROPERTIES

MODEL	MI		MX	
7-inch touch screen	yes		yes	
Quick access function	yes		yes	
EASY function	yes		yes	
Programming	yes		yes	
Program memory	120		1000	
AutoCook programming	---		yes	
Program steps	1...6		1...6	
Program notes	yes		yes	
FAVOURITES program folder, 16 spaces	---		yes	
Wash programs	3		3	
Quick access to wash programs	---		yes	
User profiles	1		4	
Diagnostics, event log	yes		yes	
Wireless maintenance link	optional		optional	
HACCP memory, 12 months	optional		yes	
Instructions for use, troubleshooting	yes		yes	
Scales	---		optional	
Timer	1		2	
Automated water top-up, water consumption indicator	yes		yes	
Power cut protection	yes		yes	
Chilling elements in mixer shaft	yes		yes	
ChillSpeed function	yes		yes	
SuperChill function	optional		optional	



TOOLS AND ACCESSORIES



Also included is a universal multi-purpose mixing tool that can be used to make any kind of food.



A measuring stick and a set of cleaning utensils (manual brush, cloth, plastic paddle and silicone mitt).



The optional cleaning tool can save you as much as 45 minutes of cleaning time a day.



Sieve plate.



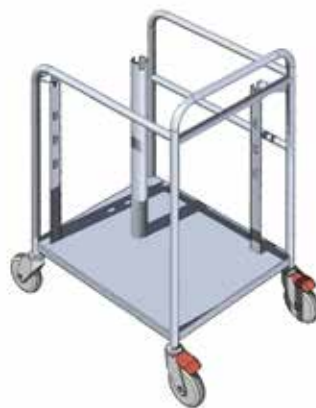
Whipping grid.



Dough hook.



GN container rack.



Tool trolley.



Wall-mounted tool rack.

ACCESSORIES FOR PREMIER MI AND PREMIER MX KETTLES

FACTORY OPTIONS

- Premier MX control display
- Scales (only available for freestanding Premier MX kettles)
- GSM module (Premier MX kettles only)
- Parallel food temperature sensor
- OPP+, built-in energy optimisation system
- External energy optimisation system

INSTALLATION

- Freestanding (FS), standard installation
- Floor-mounted
- Wall-mounted
- Built-in
- Kettle unit: 2 kettles with a shared central support
- Mounting frame, floor-mounted stand-alone kettles
- Mounting frame, floor-mounted 2-kettle units

CONNECTIONS

- Water softener
- External cold water source (ChillSpeed only)
- Hot water source (65°C)
- External steam source
- 2-inch drain valve

CLEANING

- Washer hose, cold water
- Washer hose, cold and hot water + mixer

CHILLING

- ChillSpeed (included)
- ChillPlus
- SuperChill

OTHER ACCESSORIES

- Safety grid for lid included
- GN container rack
- Sieve plate
- Cleaning tools
- Whipping grid
- Measuring stick
- Cleaning utensil set

