

DIETA

DIETA CLASSIC 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 correct choice of kettle is an important success factor in every professional kitchen.

If automatic mixing is not needed, DIETA CLASSIC is a great choice. It provides wide range of functions and solutions to increase productivity and user friendly operation.

User friendly operation

With a CLASSIC kettle the cooking is effortless thanks to user-friendly control panel and automatic fill and control of jacket water. The precise temperature control of CLASSIC improves cooking results and when cooking is ready, electrical tilting makes the operation straightforward.

With electronic touchpad controller the 'cook-tilt' options are activated at the touch of a button. CLASSIC kettle has 24h timer and can also store up to 100 user defined programs. These can automate the cooking process in the kitchen to increase productivity.



Performance

The double jacket has a design pressure rating of 1.5 bar/128 °C. This allows a set temperature up to 125 °C. In addition to high temperature the heating efficiency is ensured by the steam jacket up to the rim.



Safety and ergonomics

Special attention has been paid to the hygiene and ergonomic aspects of the CLASSIC kettle. The kettle provides automatic food water filling with optional water measurement and control. The spout located on the rim edge makes it easy to add water even when lid is closed.

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

Easy to fit in any kitchen – freestanding installation

CLASSIC is available in free standing (fs) configuration, which is fast, flexible and economical installation – kettle is simply positioned into its place and can then be immediately connected to water supply and electricity. There is no need to drill in the floor.

Thanks to the modular design of the kettles, they can be mounted on the floor or on a wall and built into kettle groups – kettles with shared column. Alternatively, the kettles can be integrated into larger kitchen units.



High-light



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.



CLASSIC KETTLE SPECIFICATION

- Cooking, numerical jacket temperature display
- Timer: 24 H
- Water fill activated from controller
- Programmable (100 programmes)
- Advanced diagnostics, maintenance notifications
- Suitable for proving; when the temperature is set to below 40°C, the jacket temperature will not rise too high
- Prevention of food burning; when the temperature is set to max. 94°C, the jacket temperature will not rise above 105°C to prevent burning.



SAFETY FEATURES

- Automatic water fill of steam jacket
- 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 are Free Standing (FS) installation without the need for floor bolting (Sizes 40 ... 300 L) and directly bolted to floor or bolted to floor with installation frame (Sizes 400 ... 470 L)

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 safety grid lid (separate lid for grid)
- 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, mechanical brake, functions only by switch when pressing the controller button
- Tilting stops immediately when the button is not pressed
- Available in left-hand configuration
- A group of two kettles has water connections in the middle leg (controls on the left and right leg)

KEY FUNCTIONAL OPTIONS

- Microfilter for water connection, changeable filter cartridge (installed in leg)
- Temperature measurement and display for both food and jacket, adjustable between 0 - 125°C, food temperature control
- Parallel PT100 temperature sensor and transmitter installed for external HACCP system
- Automatic water fill: push button control, water measurement.
Two functions: water on and off or programmable water level and automatic fill.
Water fill at a speed of 25L per minute, water supply pressure 3 – 8 bar
- Optional chilling, with mainswater, which runs off into a floor drain
- Connection for energy optimisation systems

CLASSIC KETTLE OPTIONS AND ACCESSORIES

CHILLING

- Semi-automatic chilling (CH1): Activated and deactivated at the touch of a button. Chilling by mainswater (tap water), which runs off into a floor drain. Manual emptying of the jacket before next use.

INSTALLATION

- Freestanding (FS), basic installation
- Floor mounted
- Wall mounted
- Kettle series: 2 kettles with a shared central leg
- Installation frame

CONNECTIONS

- Softened water
- Hot water connection 65°C (149°F)
- External steam connection
- Drain valve 2"

KETTLE CLEANING

- Washing pistol, cold water
- Washing pistol, cold and warm water + mixer

OTHER ACCESSORIES

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



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