

Quick Guide

Choosing the right Genier kettle



Questions to consider	Your choice	Benefits																														
Select the size of kettles																																
<p>Production methods used in your kitchen?</p> <p>How many meals you want to produce?</p> <p>How many cooking batches you want to do per day?</p> <p>Are you operating in one work shift or multiple?</p>	<table> <tr> <th>Kettle size</th><th>Typical max number of meals:</th><th>Typical time to boiling:</th></tr> <tr> <td><input type="checkbox"/> 40L</td><td>100–150</td><td>20 min</td></tr> <tr> <td><input type="checkbox"/> 60L</td><td>150–225</td><td>20 min</td></tr> <tr> <td><input type="checkbox"/> 80L</td><td>225–300</td><td>25 min</td></tr> <tr> <td><input type="checkbox"/> 100L</td><td>250–350</td><td>30min</td></tr> <tr> <td><input type="checkbox"/> 150L</td><td>400–550</td><td>30 min</td></tr> <tr> <td><input type="checkbox"/> 200L</td><td>550–750</td><td>35 min</td></tr> <tr> <td><input type="checkbox"/> 300L</td><td>800–1,100</td><td>35 min</td></tr> <tr> <td><input type="checkbox"/> 400L</td><td>1050–1,500</td><td>45 min</td></tr> <tr> <td><input type="checkbox"/> 475L</td><td>1250–1,750</td><td>55 min</td></tr> </table>	Kettle size	Typical max number of meals:	Typical time to boiling:	<input type="checkbox"/> 40L	100–150	20 min	<input type="checkbox"/> 60L	150–225	20 min	<input type="checkbox"/> 80L	225–300	25 min	<input type="checkbox"/> 100L	250–350	30min	<input type="checkbox"/> 150L	400–550	30 min	<input type="checkbox"/> 200L	550–750	35 min	<input type="checkbox"/> 300L	800–1,100	35 min	<input type="checkbox"/> 400L	1050–1,500	45 min	<input type="checkbox"/> 475L	1250–1,750	55 min	<p>Remember to consider the time taken by</p> <ol style="list-style-type: none"> 1) Preparations 2) Time to boiling 3) Boiling time of product 4) Emptying the kettle Tilting ca. 40L in minute With scoop ca. 20L in minute 5) Cleaning the kettle
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Genier ACE added value		
Do you want to standardize your kitchen operation?	<p>If Yes, then select</p> <p><input type="checkbox"/> Genier ACE</p>	Intelligent cooking programs with Genier ACE helps to standardize kitchen workflows with automated processes and by producing the desired results time and time again.
Do you have shortage of skilled staff?	<p>If Yes, then select</p> <p><input type="checkbox"/> Genier ACE</p>	<p>Programs with instructions ensures the constant quality of product, even though staff member is not experienced with product produced.</p> <p>Specific cooking options can be password-protected.</p>
Do you use recipes and/or cooking programs?	<p>If Yes, then select</p> <p><input type="checkbox"/> Genier ACE</p>	The cooking programs of the Dieta Genier kettle direct both the user and kettle, ensuring consistently high-quality results with minimal energy consumption.
Do you want to enhance food safety and consistently improve food quality?	<p>If Yes, then select</p> <p><input type="checkbox"/> Genier ACE</p>	The Genier ACE includes HACCP memory and can be equipped with the optional 360Sense Wireless Sensor and LIVE HACCP , offering precise temperature monitoring, real-time compliance tracking, and automated reporting for effortless food safety and enhanced efficiency.

Do you like advanced features in your equipment?	If Yes, then select <input type="checkbox"/> Genier ACE	Genier ACE advanced features e.g. - Optional scale - 360°Sense wireless temperature - LIVE HACCP - Adaptive cooking programs - Different temperature controls
Do you want option monitor equipment status remotely?	If Yes, then select <input type="checkbox"/> Genier ACE	Genier ACE can be monitored remotely, as well programs and reports can be transferred online.
Do you want utilize cook-chill production?	If Yes, then select <input type="checkbox"/> Genier ACE	Genier ACE can be connected to external ice bank

Select the Dieta Mixer Tool

What food do you plan to produce?	<p>If whipped sauces (e.g. hollandaise, mayonnaise, dressings, etc...), then <input type="checkbox"/> Whipping tool</p> <p>If whipped desserts (e.g. mousse, vanilla sauces, etc...), then <input type="checkbox"/> Whipping tool</p> <p>If Semi-liquid doughs and batters (e.g. focaccia, etc...), then <input type="checkbox"/> Mixing hook</p> <p>If marinating meat/chicken, then <input type="checkbox"/> Mixing hook</p> <p>If cabbage salads (coleslaw, sauer kraut, etc...), then <input type="checkbox"/> Mixing hook</p> <p>If Salads (mixes of green, pasta salads), then <input type="checkbox"/> Folding tool and Mixing hook</p> <p>If mixes "without" liquid (meat loaf, casserole, etc...), then <input type="checkbox"/> Folding tool and Mixing hook</p>	<p>Unique Dieta Mixing tool The standard mixing tool can be freely modified with special tools that fit variety of recipes.</p> <p>Whipping attachment is suited for adding air into light products or optionally for mixing light and smooth products.</p> <p>Mixing hook is most useful with heavy products (e.g. cabbage, dough, or meat mixes), it helps the heavy product to "turn-around" and thus to mix. Mixing hook is a choice for products that do not properly mix (=moves as a mass) with the standard tool.</p> <p>The folding tool will make the product raise and turn-around. It is most useful for mixtures with less liquid. The folding tool lifts and turns mixtures, ideal for less-liquid dishes like salads, marinated meats, and cold-base recipes.</p>
How you plan to store the mixer tools and its attachments?	<input type="checkbox"/> Trolley for mixing tools (54070-54071) <input type="checkbox"/> Wall bracket for mixing tools (45475)	

Genier ACE features		
<p>Do you produce different quantities at different times?</p> <p>Do you produce same food more than one time per day?</p> <p>Do you have multiple kettles with different sizes?</p>	<p>If yes, then select</p> <p><input type="checkbox"/> Advanced cooking programs & alarms with LIVE HACCP (59011)</p>	<p>Unique for Dieta</p> <p>Enables adaptive cooking programs</p> <ul style="list-style-type: none"> - one program works for different production volumes - when starting the program, the customer can select the quantity of food produced at this time - same program works with all different kettle sizes <p>Enables batch identifier for each cooking process that is stored to reports in the kettle memory</p>
<p>Do you occasionally have need to check even middle of the production what has happened during this process?</p>	<p>If yes, then select</p> <p><input type="checkbox"/> Advanced cooking programs & alarms with LIVE HACCP (59011)</p>	<p>Unique for Dieta</p> <p>Enables LIVE HACCP where customer has option to follow HACCP reports also live during cooking programs.</p>
<p>Do you want to enhance food safety and consistently improve food quality?</p>	<p>If yes, then select</p> <p><input type="checkbox"/> 360°Sense Wireless Sensor (59023)</p>	<p>Unique for Dieta</p> <p>The 360Sense Wireless Sensor ensures</p> <ul style="list-style-type: none"> - secured food safety and - consistent food quality <p>by monitoring core temperatures at four points.</p> <p>This wireless system reduces risks, improves cooking precision, and minimizes waste. Perfect for kitchens needing reliable, high-quality results every time.</p>
<p>Do you want to weigh the ingredients added to the kettle?</p> <p>Are you interested in total quantity of the final product after cooking?</p> <p>Do you an empty product with scoop to containers, and follows the weight of food added to each container?</p>	<p>If yes, then select</p> <p><input type="checkbox"/> Weight Measurement (59010)</p>	<p>Unique for Dieta</p> <p>The scale function facilitates and speeds up cooking.</p> <p>The scale can be used both to weigh ingredients and to check the total weight of the completed product and serving portions.</p>

Do you often produce products that requires mixing during emptying the kettle (e.g, soups with components, etc.)?	<p>If yes, then select</p> <p><input type="checkbox"/> Foot pedal for safe-speed-mixing (59013)</p>	<p>Enables to use lid open mixing with foot pedal, leaving the hand-free during the mixing. Enables e.g. position of GN-trays etc.</p> <p>This will reduce manual steps and leave time to do other tasks with hands. during the lid open mixing period.</p>
Do you have produce heavy-mixes or some cold-based cooking products, which typically requires excessive mixing power?	<p>If yes, then select</p> <p><input type="checkbox"/> Heavy-duty mixer motor (59012)</p>	<p>Change the mixing motor to more powerful one with higher nominal and maximum torque.</p>
Are you interested in up to 10% more heating/chilling surface for faster performance?	<p>If yes, then select</p> <p><input type="checkbox"/> Active center axis (59015)</p>	<p>Unique for Dieta</p> <p>In addition to heating/cooling the inner surface of the kettle, in the Dieta mixer kettle, also the axle of the mixer heats/chills, adding some 10% to the total heating/cooling surface area.</p> <p>This fastens the operation of the kettle.</p>
Do you need efficient chilling for rapid cooling, and where is your ice bank located?	<p>If yes, then select</p> <p><input type="checkbox"/> CH4 Circulated Icewater Chilling (50453)</p> <p><input type="checkbox"/> CH5 Pump-Assisted Circulated Icewater Chilling (50354)</p>	<p>Designed for setups with the ice bank located near the kettle, CH4 provides efficient and cost-effective chilling, making it ideal when maximum performance is not required.</p> <p>Ideal for setups requiring the ice bank to be placed further away. Features higher flow capacity and improved performance, ensuring reliable cooling even with increased distance between the kettle and ice bank.</p>

Genier GO! features		
Do you produce foods that contains water?	If yes, then select <input type="checkbox"/> Food water measurement and control (59020)	Enables the customer to set amount of water added to the food. The kettle will independently add and measure water - the customer can go do other tasks.
Do you produce delicate products? Do you want savings with removing over heating?	If yes, then select <input type="checkbox"/> Food temperature measurement and control (59021)	Automatically controlled heating ensures a suitable raising temperature for dough and prevents delicate foods, such as béchamel sauce, from sticking to the kettle. Temperature control saves energy, costs, and the environment.
Do you prefer also audiovisual indication when kettle needs attention (e.g., completed the program)?	If yes, then select <input type="checkbox"/> End of cooking program alarm (51344)	When customer attention is needed, in addition to colorful alert on the screen, the kettle will have an audio alarm.
Do you prefer HACCP reports to be stored in kettle memory?	If yes, then select <input type="checkbox"/> HACCP Memory & USB connection (59022)	Each cooking program generates a production report (HACCP) that includes temperature information and cooking events.
Do you often produce products that requires mixing during emptying the kettle (e.g, soups with components, etc.)?	If yes, then select <input type="checkbox"/> Foot pedal for safe-speed-mixing (59013)	Enables to use lid open mixing with foot pedal, leaving the hand-free during the mixing. Enables e.g. position of GN-trays etc. This will reduce manual steps and leave time to do other tasks with hands. during the lid open mixing period.
Do you produce heavy-mixes or some cold-based cooking products, which typically requires excessive mixing power?	If yes, then select <input type="checkbox"/> Heavy-duty mixer motor (59012) <input type="checkbox"/> Heavy-duty mixing tool (55381)	Change the mixing motor to more powerful one with higher nominal and maximum torque. Designed for tough tasks, the heavy-duty mixing tool ensures durability and performance with dense, offering improved consistency for demanding kitchens.
Are you interested in up to 10% more heating/chilling surface for faster performance?	If yes, then select <input type="checkbox"/> Active center axis (59015)	Unique for Dieta In addition to heating/cooling the inner surface of the kettle, in the Dieta mixer kettle, also the axle of the mixer heats/chills, adding some 10% to the total heating/cooling surface area. This fastens the operation of the kettle.

Common features:

Utilities, external connections

Do you have already centralized HACCP system, in which you want to connect kettle temperature information?	If yes, then select <input type="checkbox"/> Temperature sensor for external HACCP system (11921)	Adds an additional pt-100 sensor to measure food temperature. The customer connect directly to this pt-100 sensor (at electrical cabinet of the kettle)
Do you have a centralized energy management system (e.g., Sicotronics) in the kitchen?	If yes, then select <input type="checkbox"/> Connection for external energy optimization (11917)	The customer can connect external energy optimization to the kettle (at electrical cabinet of the kettle) to prevent the kettle from heating.

Emptying of the kettle

Do you prefer to empty the kettle from draw-off valve instead of tilting?	If yes, but not sure on valve, then select <input type="checkbox"/> Echtermann draw-off valve (54621) If yes and has preference on valve and connection after valve, then select <input type="checkbox"/> Front emptying pipe + Clamp connection (52274 or 55575) If pump&fill-production, then recommend <input type="checkbox"/> Bottom emptying pipe 2.5" + Clamp connection (55033)	
If you plan to empty by tilting to GN containers, how do you plan to place them near the kettle? How do you plan to move the containers?	Accessories to recommend, <input type="checkbox"/> Trolley for GN container (55170) <input type="checkbox"/> GN tray and container support (54358)	

Cleaning the kettle

<p>How do you plan to clean the kettle during the day (between cooking)?</p> <p>How about at the end of the day?</p>	<p>If automatic washing, then select</p> <p><input type="checkbox"/> Wash tool (43811-52347) or</p> <p><input type="checkbox"/> Wash tool with center pillar brush (51363-5137)</p> <p>If manually, then recommend</p> <p><input type="checkbox"/> Manual cleaning set (46889)</p>	<p>Automatic washing programs do away with the need to soak the kettle, saving as much as 80% in water and detergents – each time it's washed.</p> <p>Automatic washing programs eliminate as much as 20 minutes of time spent on the unergonomic scrubbing of internal surfaces during manual washing</p>
	<p>If No, then select</p> <p><input type="checkbox"/> Wash gun, cold water (59018)</p> <p><input type="checkbox"/> Wash gun, cold/warm water (59019)</p> <p><input checked="" type="checkbox"/> Heavy-Duty Wash Gun, cold (59018HD)</p> <p><input checked="" type="checkbox"/> Heavy-Duty Wash Gun, cold/warm (59019HD)</p>	<p>Wash hose for for efficient rinsing and cleaning. The benefit of the cold/warm water selection is its ability to more effectively remove fats, oils, and stubborn residues.</p> <p>Designed for tough cleaning tasks, this heavy-duty wash gun is available in cold water or combined cold and warm water options, offering greater durability and cleaning efficiency.</p>
<p>How do you plan store the washing tools?</p>	<p>Recommend,</p> <p><input type="checkbox"/> Trolley for mixing tools (54070-54071)</p> <p>Alternatively,</p> <p><input type="checkbox"/> Wall bracket for mixing tools (45475)</p>	

Installation locations:

<p>Check the kettle dimensions and space for the kettle?</p> <p>Is there enough space around the kettle for tilting, for equipment's (trolleys), and for the workers?</p>	<p>Check from installation drawing!</p> <p>Note space requirements are not purely dimensional measurements.</p> <p>Note the height requirement for lid open position.</p>	<p>The space in front of kettle provides room for operation and passthrough even if there are staff and trolleys in front of the kettle.</p> <p>The space of rear support frame provides minimum recommendation for service clearance. Naturally added space makes service easier. Note that for service, the kettle leg's panels can be opened from outer and inner sides.</p>
<p>Is there enough electrical power available?</p> <p>From where the electric cables are planned to come?</p>	<p>Check from installation drawing!</p> <p>Note RCD requirements!</p>	

Water connections and their locations?	Check that water quality meets the requirements for kettle operational safety. Check from installation drawing!	
Are there floor gully? preferably with a grid top. The measurements and location of floor gully.	Check from installation drawing!	Correctly positioned floor drain -removes water spillages from the floor, which increased work safety - removes excess moisture under the kettle, which increases product reliability.
Is the Exhaust hood position and height proper?	Check from installation drawing!	Steam comes out of the kettle when water boils. Correctly positioned exhaust hood removes moisture and heat from the kitchen.
Is the floor under kettle steady and level (?)	As little slanting as possible under the kettle legs area)?	The kettle is as standard freestanding installation, so it is not fixed to the floor. If the floor under kettle is very slanted, naturally kettle has tendency to try to drain.

Utilities, water lines:

What is the water quality on the site?	If water on site does not fulfill quality requirements (e.g. hardness over 6 dH), then select <input type="checkbox"/> Softened water connection (11913)	Enables to use of the softened water for steam generator, other functions use normal water. Minimizing the softened water consumption.
Is there already a 15 µm particle filter on the site?	If No, then select <input type="checkbox"/> External incoming water filter (54900)	Filters loose particles from incoming water, which could otherwise break kettle components.
Does the customer has on-site hot water they use for food production?	If yes, then select <input type="checkbox"/> Hot cooking water (65°C) (16025)	Enables to use the on-site hot water as food water. This shorten the boiling times.
Is there on-site hot water particle filtered?	If no, then select <input type="checkbox"/> External incoming water filter, Hot water (64900)	

Want more detailed information?

Check the Partner area at www.dietakettles.com