

Dieta®



Dieta kettles milestones 1993 -

Production of
**DIETA mixer
Kettles.**

1993

1995

Expansion to
institutional and
catering sector
equipment
projects.

Started kettle
deliveries to
Cruise ship
market

1997

Central Europe
market with
established
partnerships

2003

Stainless steel
production
In Estonia, ASSI

Diatec Oy
as independent
company for
Dieta kettles

2011

APAC market
with distribution
partnerships

2014

Finnish private
equity investor
MB Funds
acquire
Dieta Group:
• Dieta Oy
• Diatec
• ASSI As

First deliveries
to Middle-East
markets

2015

Introduction of
new Genier
kettle family

2020

Mixer Kettles

Multifunctional:

- Cooking
- Stirring
- Mashing
- Whisking
- Mixing
- Chilling

Large quantities with **low labor intensity**

Consistently healthy and high-quality food





Days may vary - results never.



**ISO-9001
ISO-14001**

The quality and environment system covers all our operations

**STRONGEST
PLATINUM**

Company's long-term excellent financial key ratios



**2019-2022
ACHIEVER**

Constant achiever found to perform better than their peers (only 3% of companies)



Mixer Kettle

Benefits of Mixer Kettle

1

Flexibility and capacity

- Flexible menu alternatives
- Do more with less space

2

Productivity and consistency

- Standardization of processes
- Labor time savings
- Cost/meal

3

Minimized labour skill requirement

4

Ergonomics

- Reduced manual work
- Designed with

5

Healthy food

- No fat needed
- Gentle & precise heating
- Nutrients of food remains

6

Food safety

- Precise control of temperatures
- Minimal handling of the food

Genier ACE

Born to be your guiding star



Genier GO!

Born to support you



Dieta

FEATURES

- Automatized cooking processes
- Freestanding



Genier ACE

- Automatic control of cooking settings
- Manual control of processes
- Freestanding



GO-Classic

- Manual control of cooking
- Bolted to the floor



C-Classic



Genier GO!



Celer

Cook

Cook-TILT

Cook-Mix-TILT

Cook-Mix-CHILL

FUNCTIONS

CELER

Celer Kettles

- 40 to 200 litres
- Bolted to the floor installation
- Water tap in the rim edge
- Removable stainless steel lid

Dieta Celer mixer kettle

Dieta C-Classic non-mixing kettle



Key features

LED display for temperature with 1°C-resolution

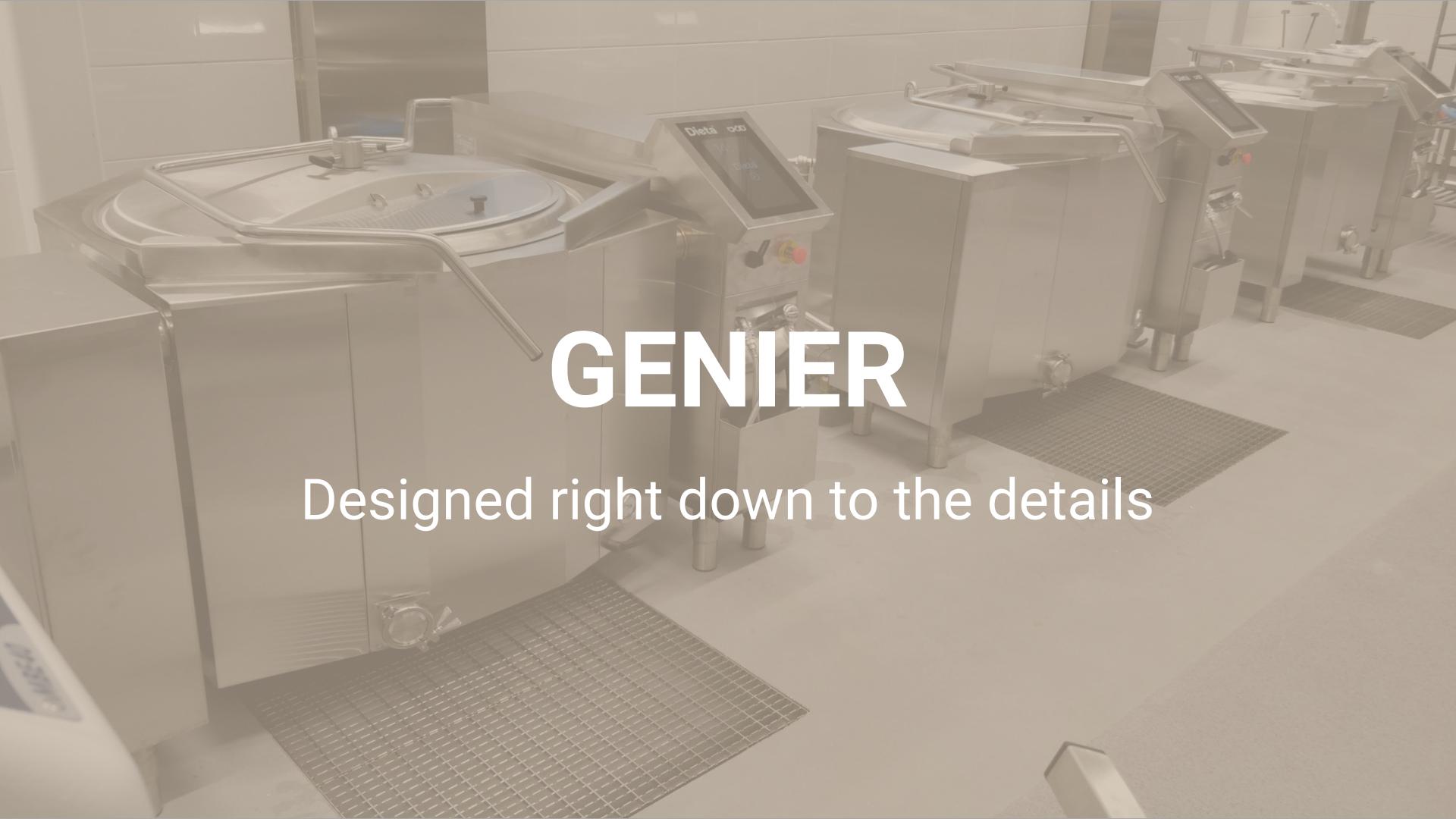
Automatic control and fill of jacket water

Optional water meter

Safe-speed mixing while tilted

820 888 90





GENIER

Designed right down to the details

GENIER KETTLES

MECHANICS

- Freestanding
- 600mm tilting height
- Reduced width
- Group kettles
- New lid & hinge

CONTROL SYSTEM

- 10" touch screen
- New software UI
- Modular electronics
- Wireless connectivity



CHILLING

- Tap water
- Improved circulated chilling (for Icebank)
- Chilled center axis

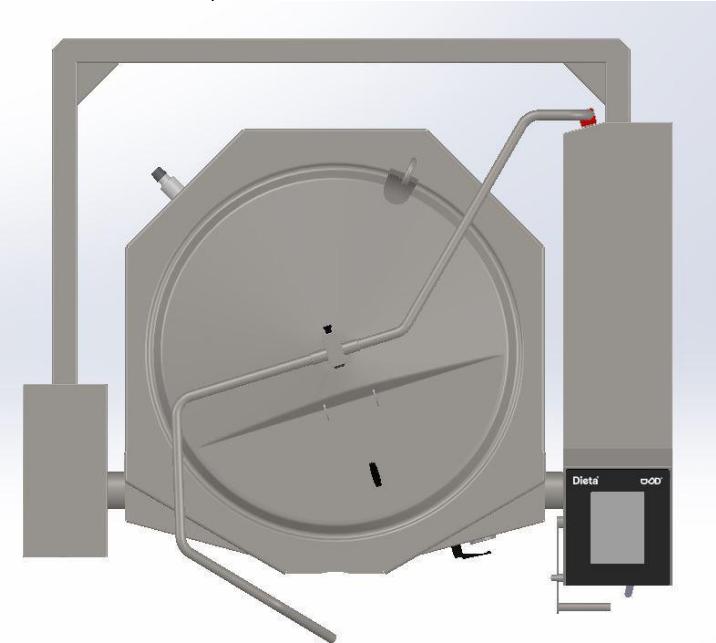
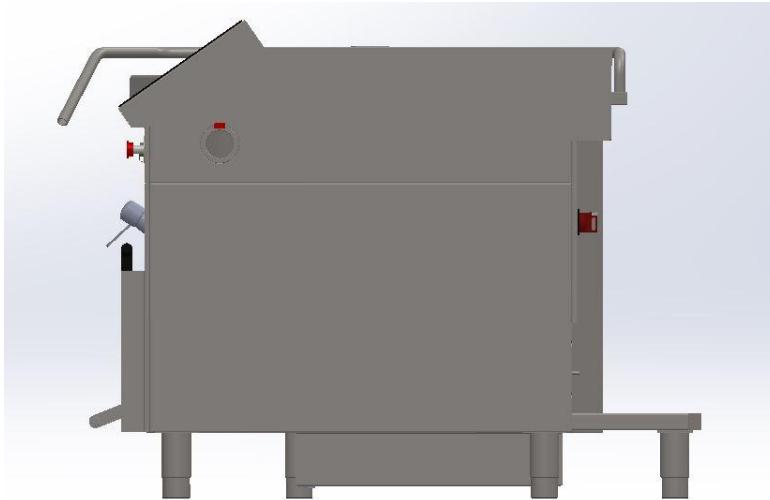
WEIGHING

3-PART MIXER TOOL

Genier sizes and configurations

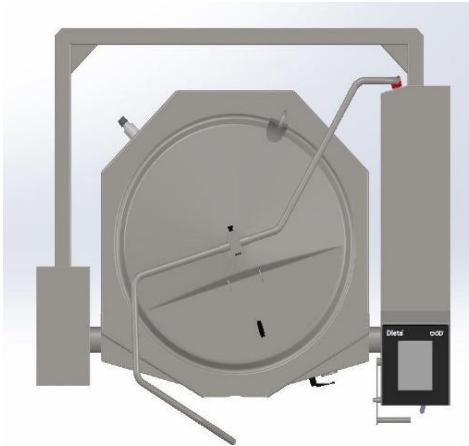
	Installations					Working height	Tilting height
	Genier Width	FS Freestanding	FL Floor bolted	Plinth Customer plinth on-site			
40-60-80 L	1175 mm	✓	✓	✓	900 mm	600 mm	
100 L	1175 mm	✓	✓	✓	900 mm	600 mm	
150 L	1365 mm	✓	✓	✓	900 mm	600 mm	
200 L	1365 mm	✓	✓	✓	900 mm	600 mm	
300 L	1565 mm	✓	✓	✓	900 mm	600 mm	
400 L	1630 mm		✓		1200 mm	600 mm	
475 L	1630 mm		✓		1200 mm	600 mm	

Kettle construction, FS (40 – 300 L)

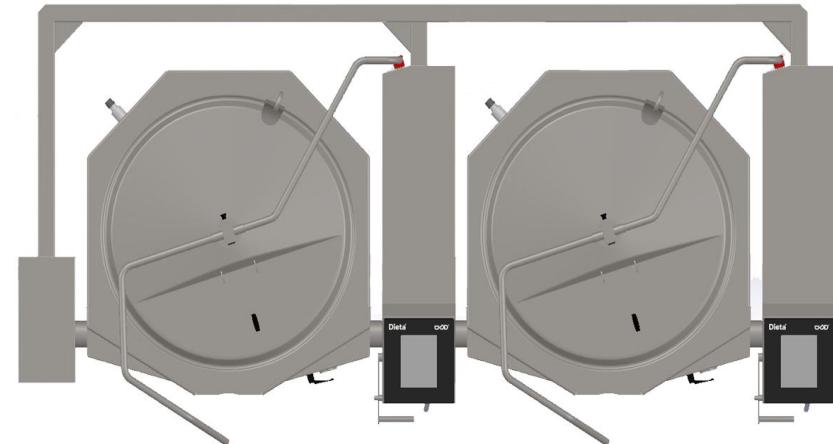


Group Kettles, FS (40 – 300 L)

Individual kettle



Group kettle



Kettle construction, FL1200 (400– 475 L)



Vessel for Efficiency

- EFCEM energy efficiency over 95%
- 1,5 bar maximum pressure
 - *Set temperature up to 125 C*
- Active center axis (option)
 - *10% increased chilling/heating surface*
- Drive shaft Above rim level and no gasket at vessel bottom
 - *No risk of leakage to (or from) motor*



Ergonomics and Safety

- Tilting height 600mm
 - *Ergonomic emptying to container*
- Isolated top of the rim
 - *Low surface temperatures*
- Liter markings in the kettle
- New Genier Lid
- Dieta 3-part mixer tool



Genier Lid for Ergonomics

- Stainless steel lid
- Large openings
 - *to add ingredients or for improved visibility*
- 360 Rotatable on the place
 - *for ease of cleaning*
- Removable



Genier 10" Touchscreen

- Cooking UI designed with users
 - *Quick and ease of basic operations*
- Large screen with colors
 - *Follow kettle from distant*
- Large icons
 - *Fast operations*
- Alarms and instructions
 - *Clear indications when user actions are needed*
- Recipes & cooking processes automatization
 - *for use in production kitchens*



Dieta Mixer tool for Ergonomics

- Under 5 kg parts to handle
 - *For ergonomic use*
- Parts fits to 500x500 basket
 - *For washing in standard machine*



Dieta



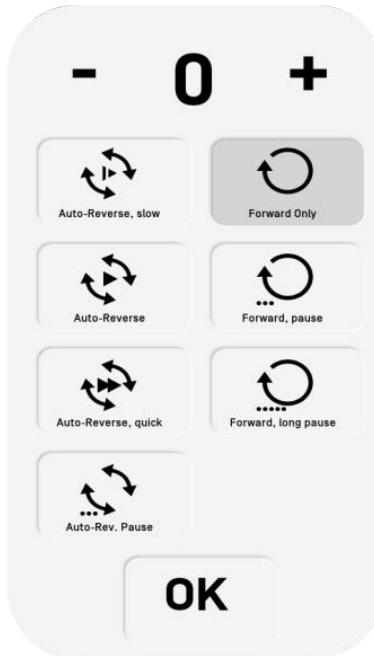
Dieta
22

Dieta 3-part Mixer tool for Flexibility

- Different recipes with Special Tools
 - Folding tool – *Mixes, Salads, Grounded meat,...*
 - Whipping tool – *Whipped creams, desserts,..*
 - Mixing hook – *Salads, Cabbage, Dough,...*



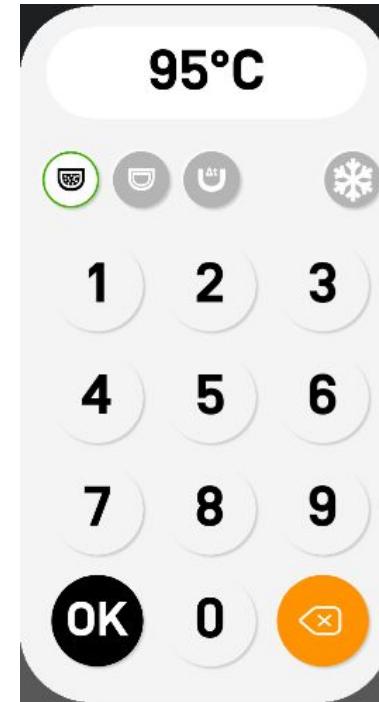
7 mixing modes, 0...160 speeds



- Forward only
- Forward, pause
- Forward, long pause
- Auto-reverse
- Auto-reverse, slow
- Auto-reverse, quick
- Auto-reverse, pause

Temperature Control Modes

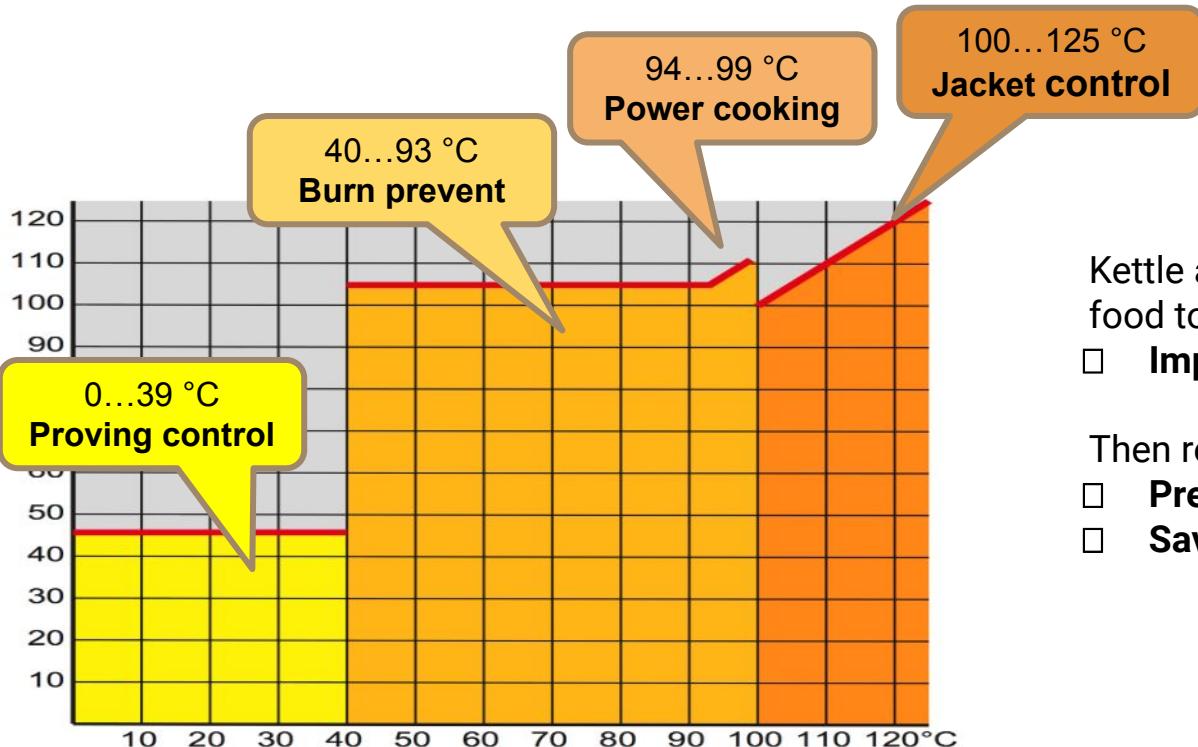
- Jacket Temperature
- Food Temperature
 - Select temperature for the food
 - Kettle automatically controls heating temperatures
 - "Burn Prevent"-functionality
- ΔT Temperature difference
 - Food heated to selecte temperature with jacket selected ΔT value-higher



Temperature Control



Food temperature Control



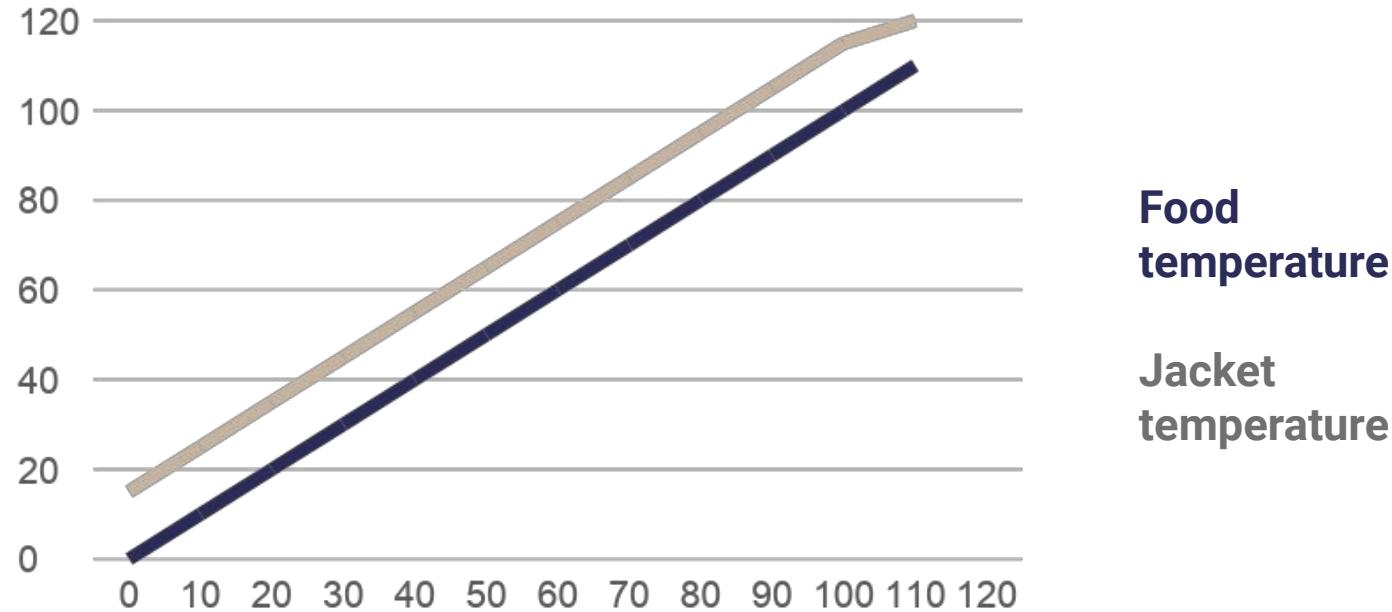
Kettle automatically heats the food to desired temperature

- Improves cooking results**

Then regulates the heating

- Prevents food from burning**
- Saves in energy and costs**

ΔT Temperature difference





Genier Products

Genier Kettles

GENIER ACE

Born to be your guiding star

- Automatic & advanced temperature control
- Multi-step cooking programs
- Instructions & alarms
- User-levels
- HACCP reports
- Integrated scale
- Circulated icewater chilling

GENIER GO!

Born to support you

- Control of cooking settings
- Optional food temperature control
- Optional food water measurement
- 7 mixing modes

Genier GO!

Genier ACE

SIZES

40 – 60 – 80 – 100 L	•	•
150 – 200 L	•	•
300 L	•	•
400 – 475 L	•	•

INSTALLATIONS

Freestanding (up to 300 L)	•	•
Bolted to the floor	○	○

HEATING

Electric	•	•
Direct Steam	○	○

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FUNCTIONALITIES

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Mix	○	●
Main water chilling	○	○
Circulated icewater chilling		○

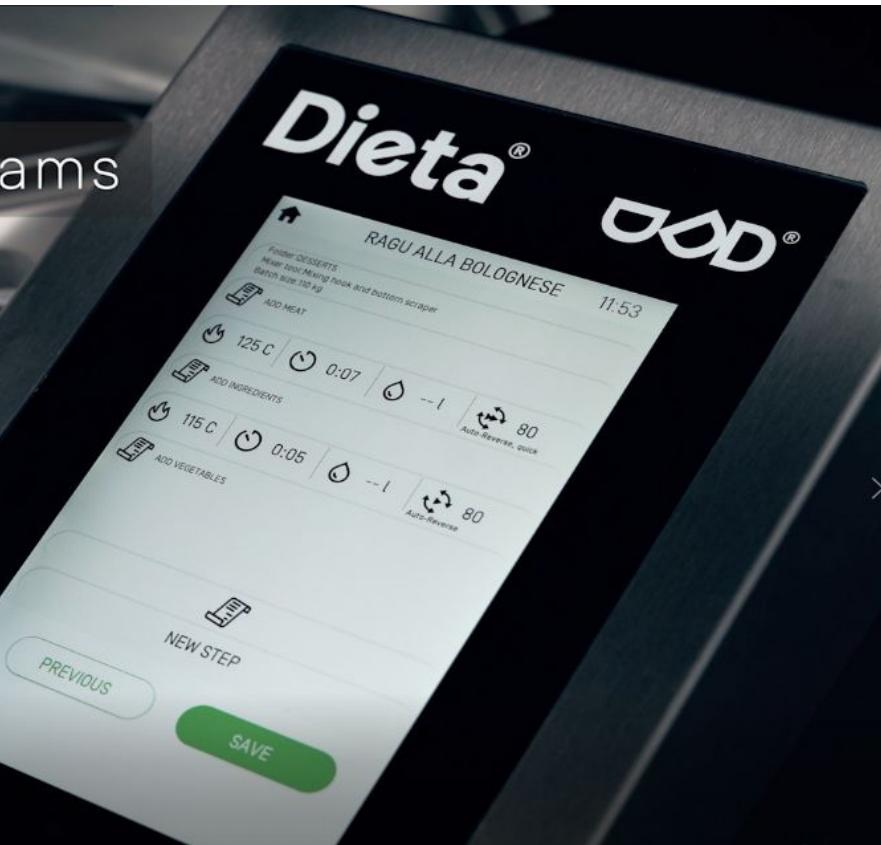
COOKING FUNCTIONS

	Genier GO!	Genier ACE
Control of jacket temperature	●	●
Control of food temperature	○	●
Control of ΔT temperature difference		●
Measurement of food water	○	●
Mixing programs	7	7
Dieta 3-part mixer tool	●	●

Dieta



Programs for Productivity & Consistency



- Multistep cooking programs
- Adaptive programs scales for different batch sizes & kettle sizes
- Kettle and batch information to HACCP
- Alarms and instructions
- Password for recipe changes and settings

HACCP for Food Safety



- Real-time HACCP (temperature log)
- HACCP reports from controller screen
- Program steps in reports

Genier GO!

Genier ACE

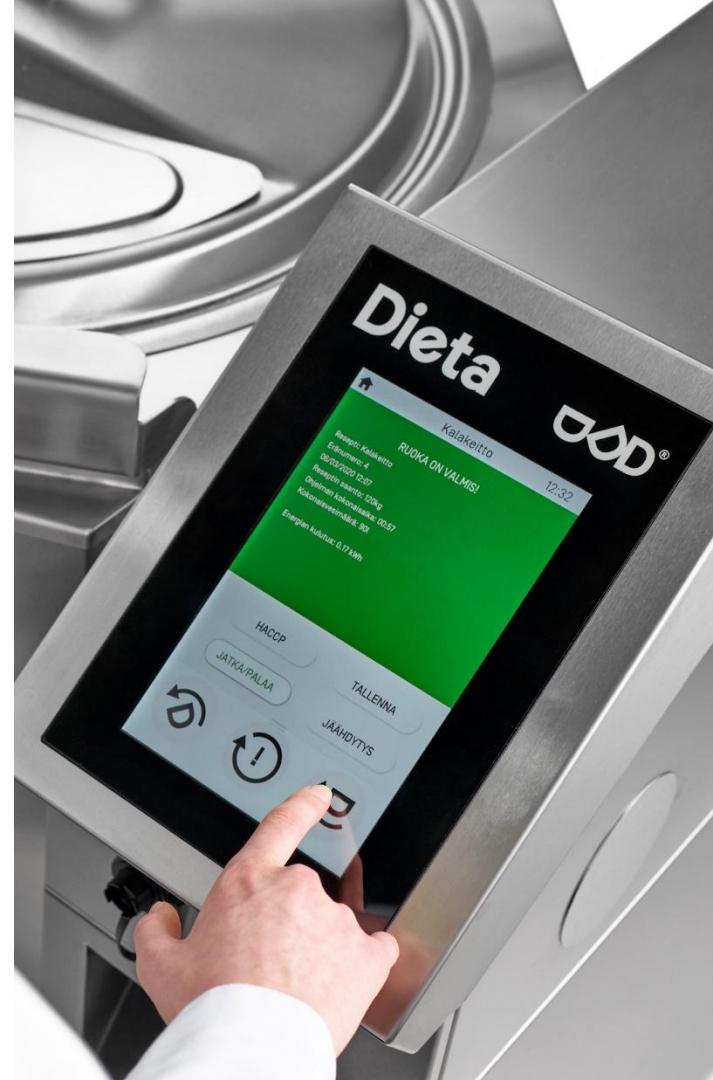
AUTOMATIC COOKING PROCESSES

Phases in program	2-Step programs	Automated cooking
Instruction notes inside programs		●
Alarms for end of program	○	●
Recipes scales for different volumes		○
Timed start for programs	●	●
Washing programs	●	●

HACCP

HACCP reports memory	○	●
HACCP reports on screen		●
Real-time HACCP Live during cooking		○

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FEATURES

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Integrated Scale		○
Foot-pedal for mixing	○	○
Enhanced mixing power	○	○
User-levels with password		●

MAINTENANCE

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Diagnostics and error codes	●	●
Live Component & I/O status	●	●
Wifi + Remote monitoring		○
Maintenance counters	●	●

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Foot pedal for safe-speed-mixing

To where or to whom :

- Emptying of the kettle

What:

- Pedal to operate Lid-Open Mixing
- Release user hands for other tasks



Wash-hose & holder case

What:

- To rinsing the kettle after cleaning

Weight Measurement

For what:

- Follow the total quantity
- The portion sizes in emptying
- Weigh the ingredients

How:

- Total weight
- Tare per weighing



Maintenance for Up-time



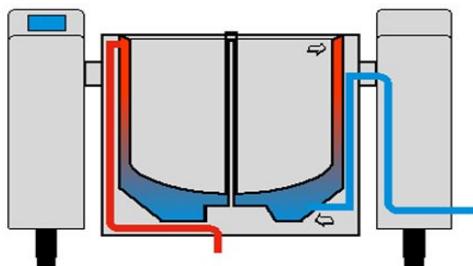
- Maintenance counters and "helpers" for users
 - Annual maintenance counter
 - Decalcification and flushing
 - Safety valve test
- Service assistants
 - Start-up procedure
 - Maintenance procedure
- Service data with USB or Wirelessly
 - Service logs
 - Operation logs
 - Operation counters
 - SW updates



Cook-Chill

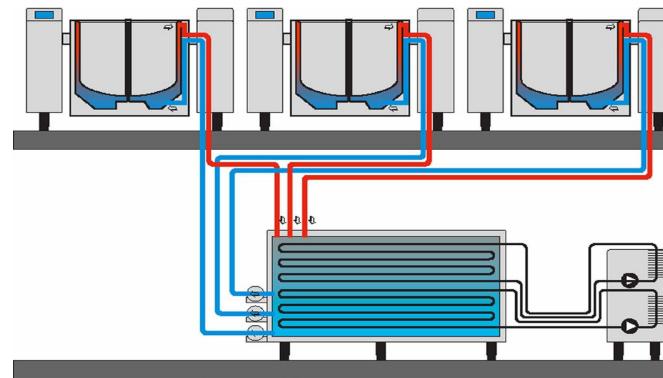
Chilling options

Chilling with Main Water



- + low price
- + easy to install
- high cost of use
- waste water
- no low temperatures

Circulated Ice Water chilling



- + low cost of use
- + saves water
- + low temperatures
- + chilling times
- + multiple kettles
- high price
- technical installation
- space for ice-bank

Benefits of chilling in the kettle

Economics

- Reduction in waste
- Energy savings
- Optimization of resources

Safate, Ergonomics, Food Safety

- No handling of boiling hot food
- Reduced operating devices

Productivity of workflows

- Reduced steps in workflow
- Automatized cooking process

Quality of food

- No risk of food freezing
- No risk of ice inside the food
- No drying of the food

Factors for chilling performance



Equipment

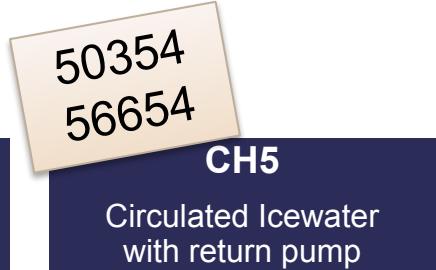
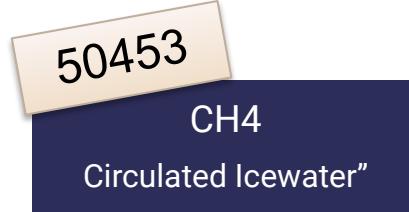
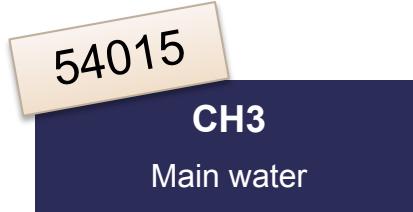
1. Temperature of chill media
2. Flow rate of chill media
3. 'Chilling surface area
4. Unit volume (liters)



Kitchen Process

- Fill rate -> 70 %
- Ability to distribute heat/cold evenly inside the food
 - Mixing speed -> min. 60–80
 - Liquid rate -> min. 30 %
- Recipe & ingredients (= What, when...)

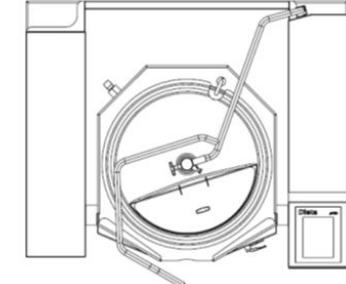
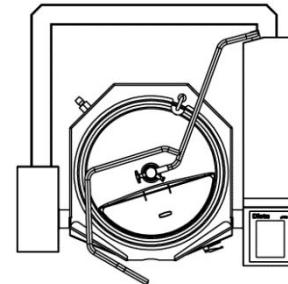
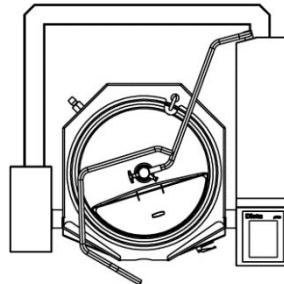
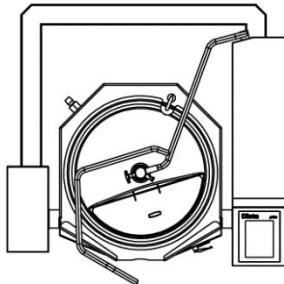
Chilling options



Chilling with tap water that exit to floor drain

- Circulated chilling with icewater from external system
- No counter pressure in the return line

- Return pump integrated into the kettle aux leg
- Different aux leg (width + 6cm)



Pump&Fill

Central Production Units (CPU)

Extended Shelf Life - Preserve 25-35 days



**Mixer Kettle
Cook-Chill**

Pump&Fill
into vacuum bags

Store 25-35 days



**Mixer Kettle
Cook**

Pump & Hot-Fill
into vacuum bags

Chill
in tumble chiller

Store 25-35 days



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Options

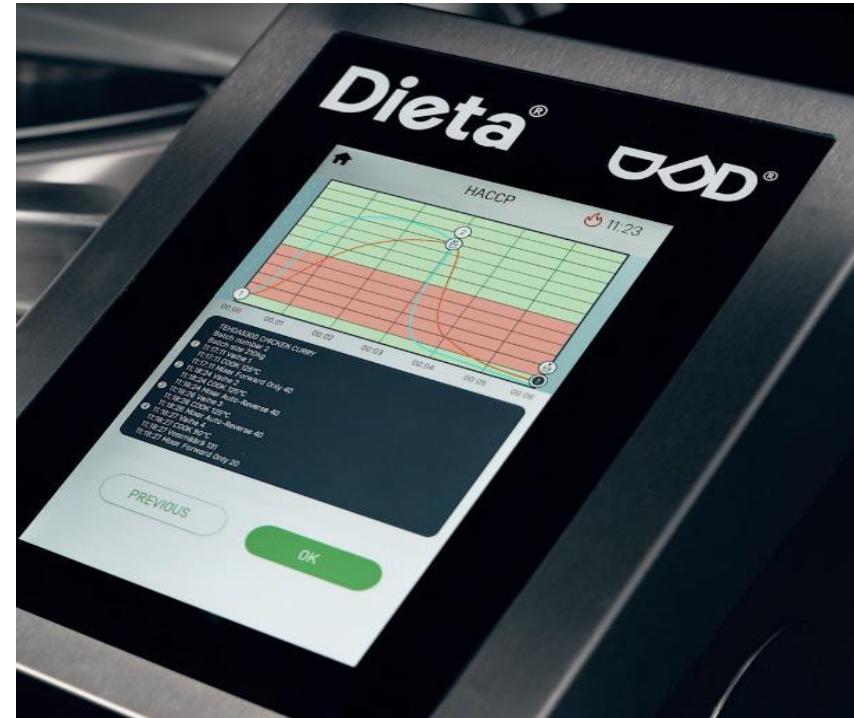
Advanced cooking programs & alarms with LIVE HACCP

To where or to whom :

- Production Kitchens
- Kitchens with cooking processes

What:

- Adaptive cooking programs
One program – all batch sizes & kettles
- Batch information for programs
Connects programs to kitchen operation and HACCP
- Live HACCP in real-time
-> *Help to manage problem situations*



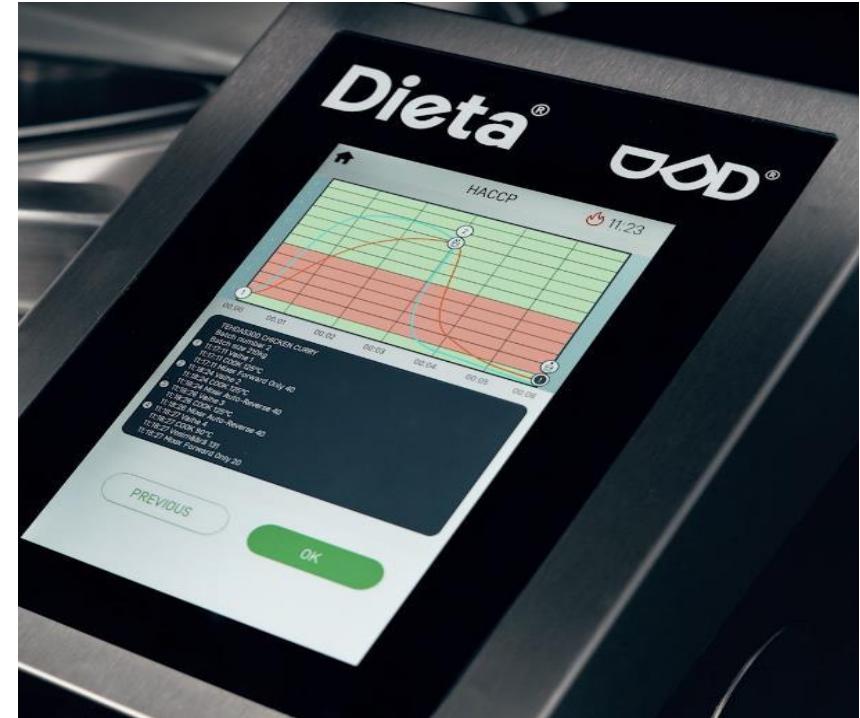
Temperature sensor for external HACCP system

To where or to whom :

- For connection to external HACCP system

What:

- pt100 sensor measuring the food temperature
- Customer own recorder connected to pt100



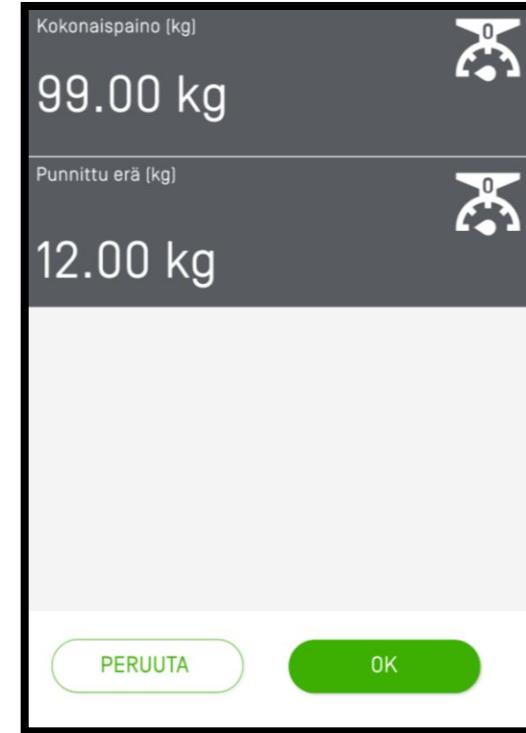
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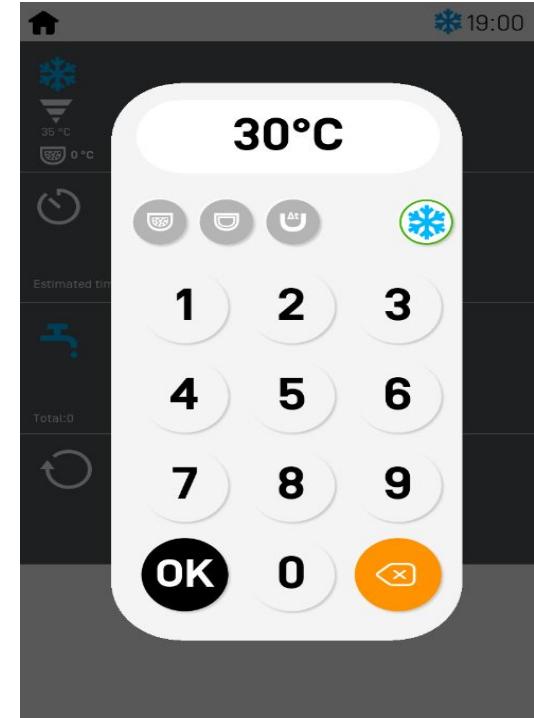
CH3 Mains water chilling

To where or to whom :

- Chilling the product to serving temperature
- Cook&Chill operation: Start chilling in the kettle to continue in blast chiller

What:

- Chilling with main water that exit to the floor drain
 - Set target temperature for chilling
 - Chill-Hold (set time) when completed
 - Automatic emptying of the jacket after chilling (to floor drain)
- Food end temperature cannot be lower than main water temperature



59013

Foot pedal for safe-speed-mixing

To where or to whom :

- Emptying of the kettle
- Cold-base production

What:

- Pedal to operate Lid-Open Mixing
- Release user hands for other tasks



Heavy-duty mixer motor

To where or to whom :

- Kitchens where they mix heavy mixtures
- Cold-base production

What:

- Enhanced motor power and torque

	Standard mixer		Heavy-duty mixer	
	Power	Torque	Power	Torque
150 - 200 L	1,5 kW	337 Nm	2,2 kW	476 Nm
300 L	2,2 kW	635 Nm	3 kW	826 Nm
400 - 475	3 kW	826 Nm		



Active center axis (heating & chilling)

Included in kettles with circulated chilling

Patented feature

What:

- Central axis sleeve is part of kettle jacket
- Heats during heating and cools down during chilling.



59018 *cold*
59019 *cold/warm*

Wash-hose & holder case

To where or to whom :

- To rinsing the kettle after cleaning

What:

- NITO-pistol w hose and holder case (removable)
- With cold water or with cold/warm-selection



59000

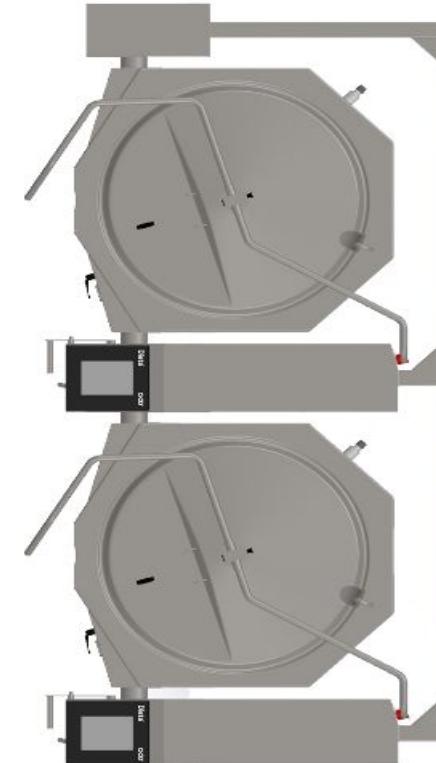
Group kettle installation (connected to other kettle)

To where or to whom :

- Installing two kettles together

What:

- Two kettle is installed together
- Delivered from factory as kettle group



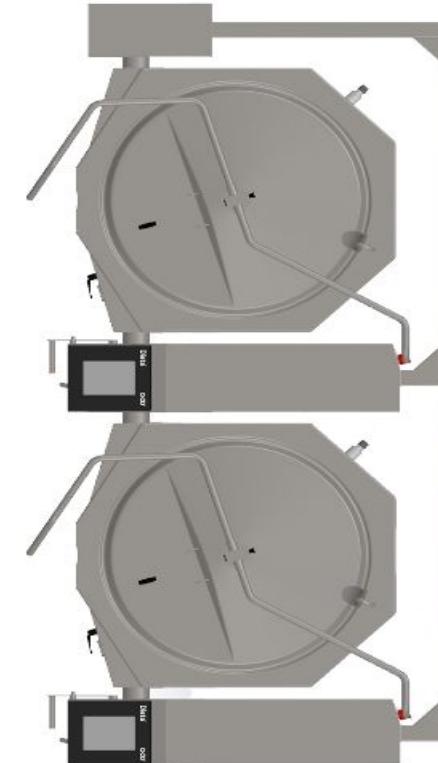
Reservation to later extend into Group kettle

To where or to whom :

- When expected that another kettle acquired later

What:

- Main leg equipped with a fixing for later added kettle



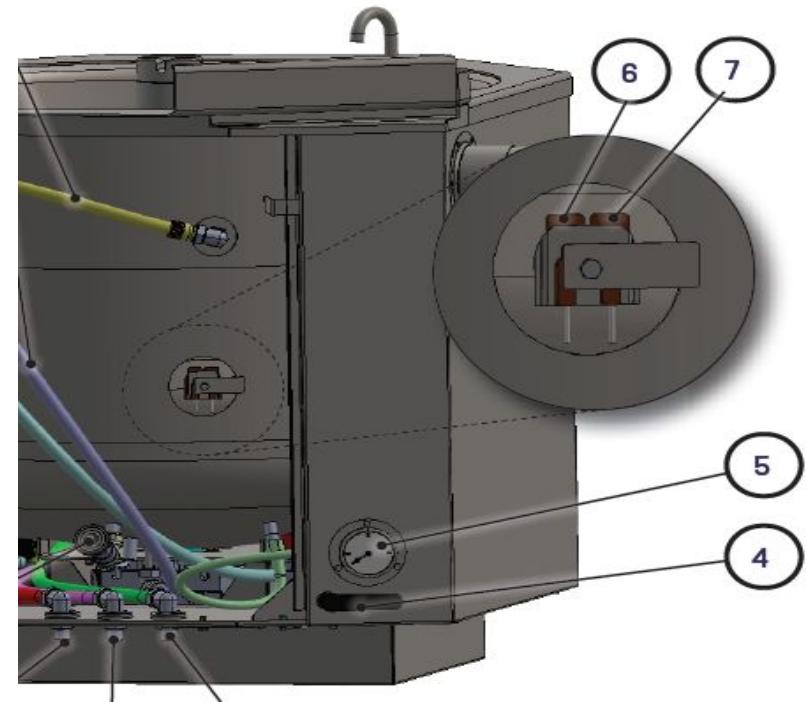
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54900 cold water
64900 hot water

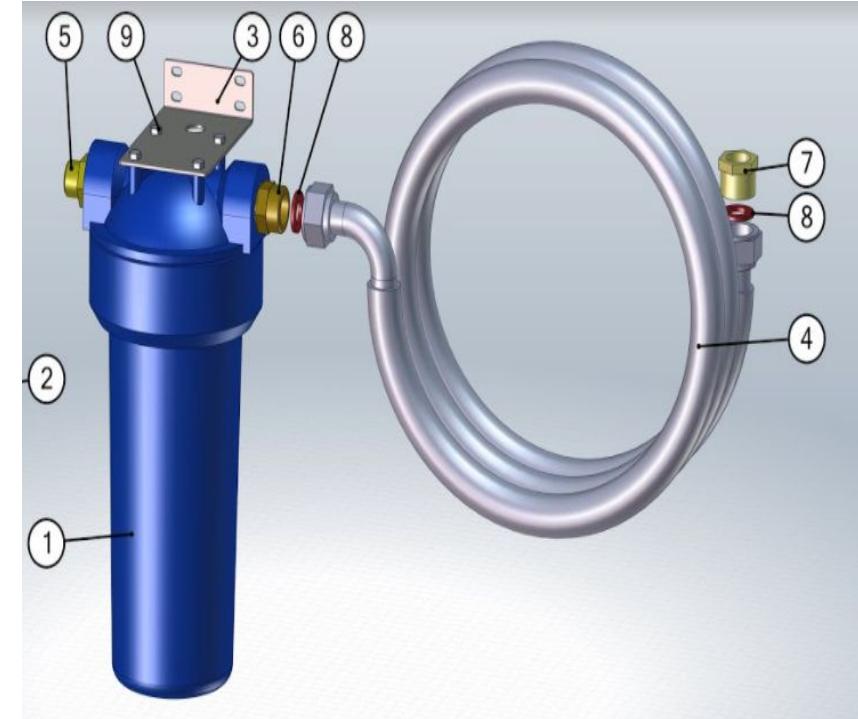
External incoming water filter 5µm

To where or to whom :

- Kitchen where they do not have 15µm particle filtering

What:

- Water filter with mounting bracket
- Hose for connecting to the kettle water inlet





Genier GO!

Options

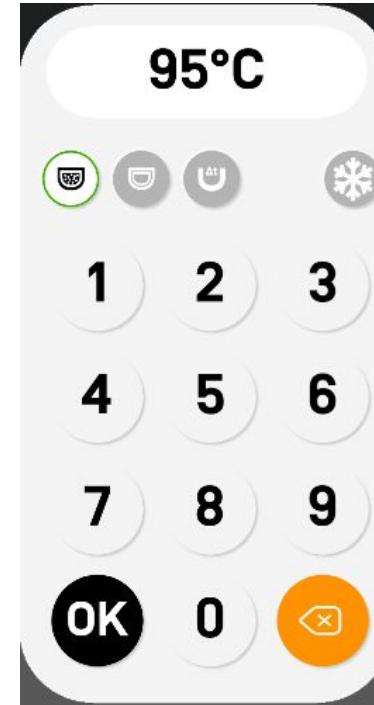
Food Temperature Control

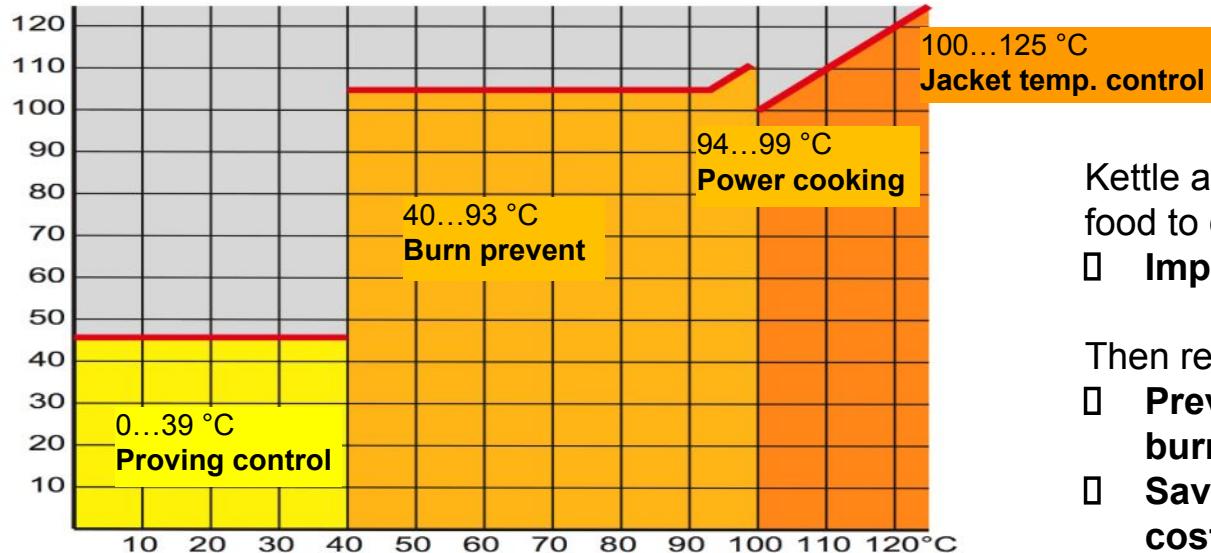
To where or to whom :

- Basically, to everyone, as it
 - Improves results
 - Saves Energy

What:

- Select the target temperature for the food
 - Automatically control heating temperatures
 - Regulates heating to maintain the food temperature
- "Burn prevent"-functionality





Kettle automatically heats the food to desired temperature

- **Improves cooking results**

Then regulates the heating

- **Prevents food from burning**
- **Saves in energy and costs**

Food Water Measurement

To where or to whom :

- Basically, to everyone

What:

- Select the water amount to add
- Also open valve function



End of Cooking Program Alarm

To where or to whom :

- Using programs with kettle

What:

- Audio visual signal for end of program and notifications
- Selection for "fade in"



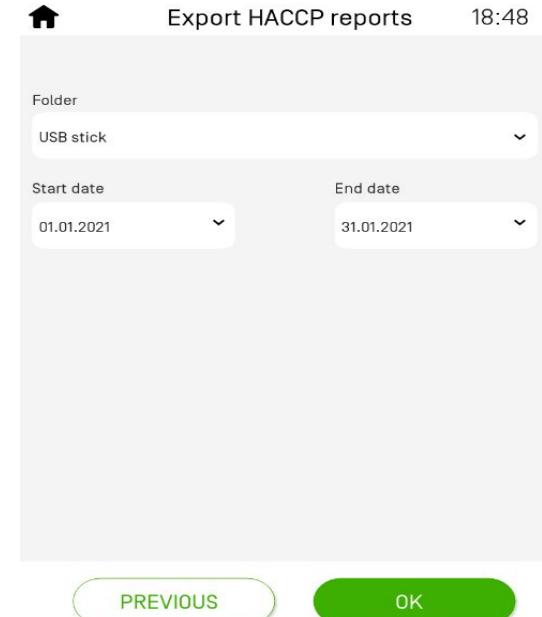
HACCP Memory & USB Connection

To where or to whom :

- To kitchen with HACCP control

What:

- HACCP reports saved in the kettle memory
- USB port to transfer HACCP reports and cooking programs



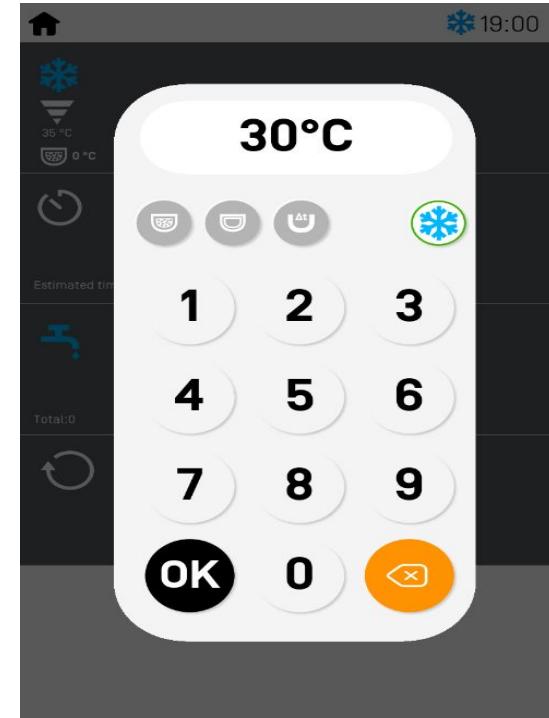
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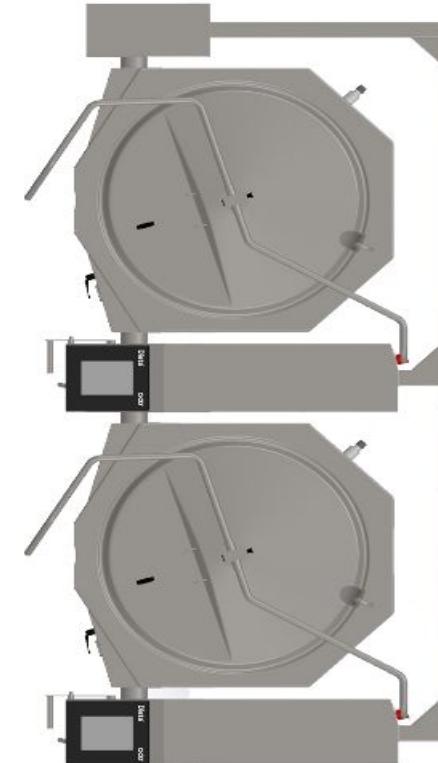
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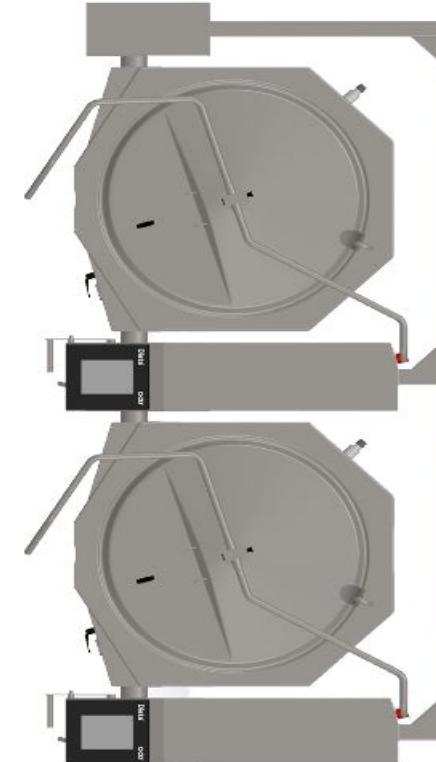
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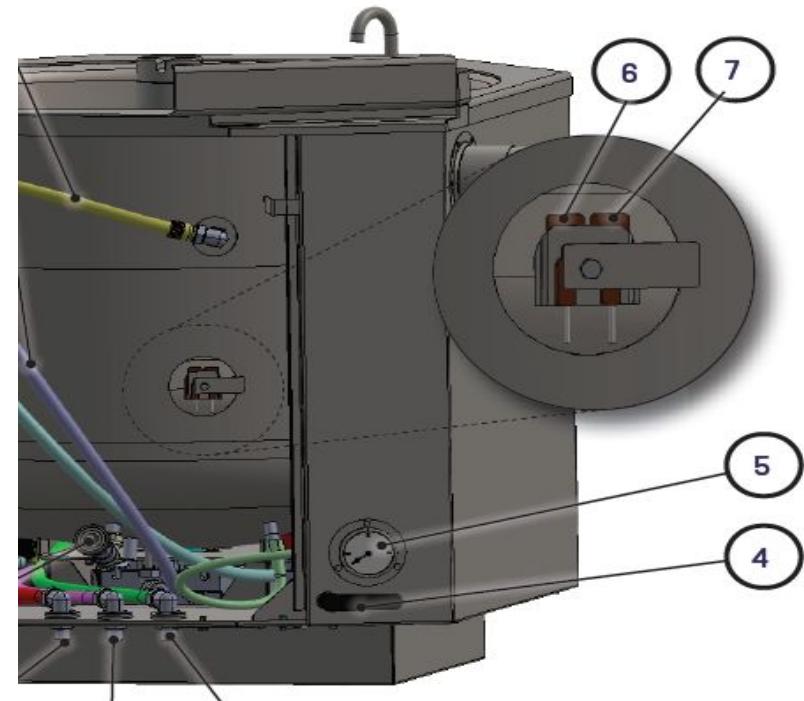
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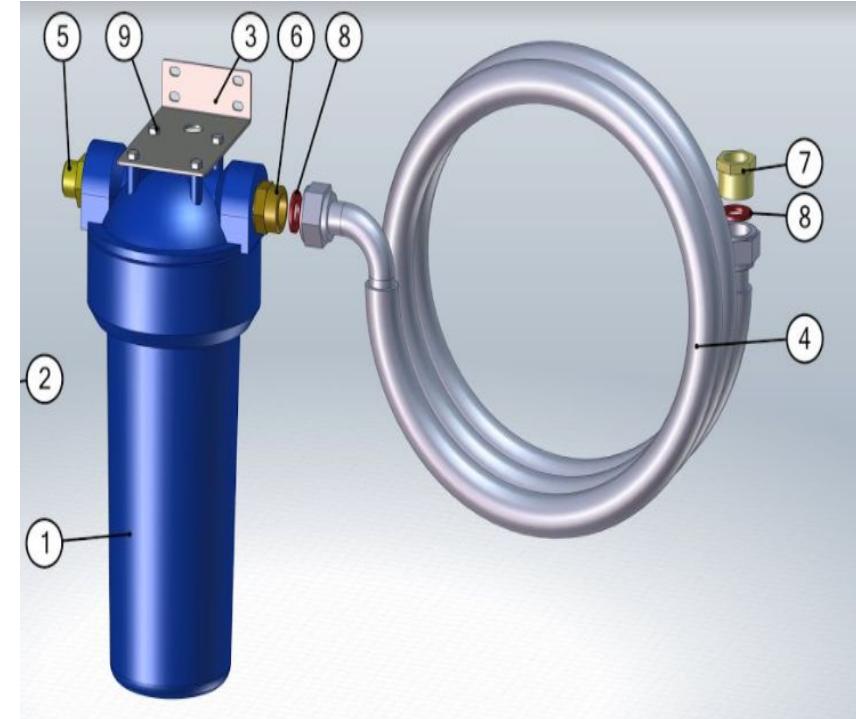
External incoming water filter 5μm

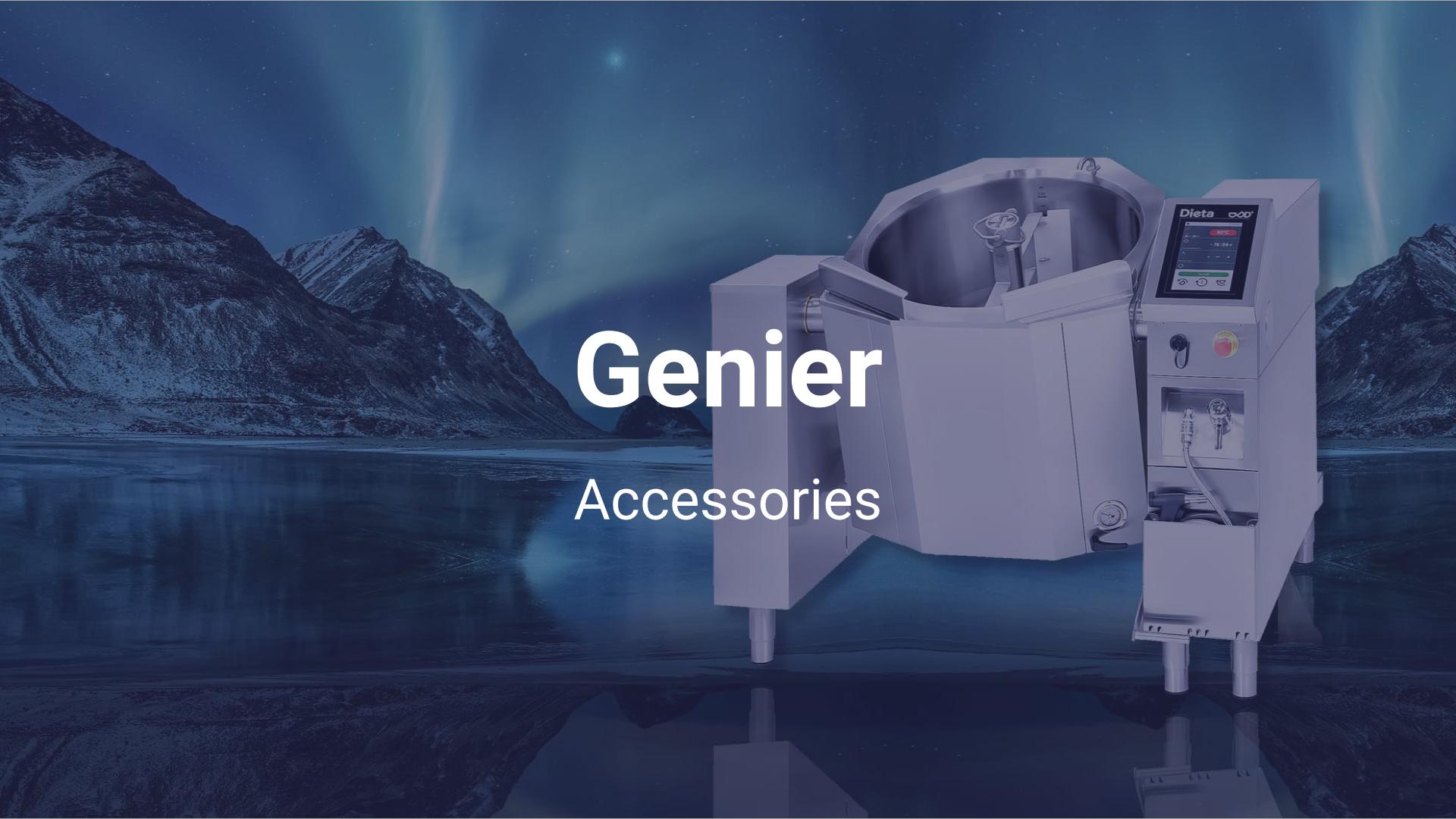
To where or to whom :

- Kitchen where they do not have 15μm particle filtering

What:

- Water filter with mounting bracket
- Hose for connecting to the kettle water inlet





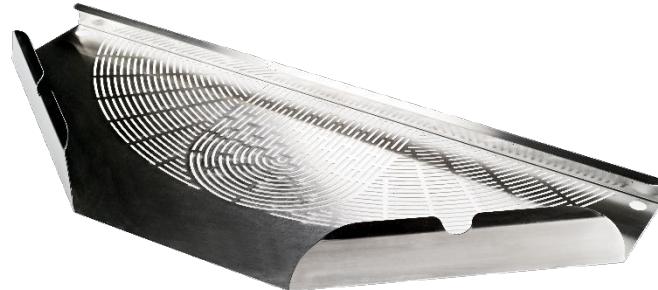
Genier Accessories



Measuring Stick (4454x)



Strainer Plate (5232x)



Mixing hook (5101x)



Whipping tool (4382x)



Folding tool (4591x)



Wash tool attachment (4381x)



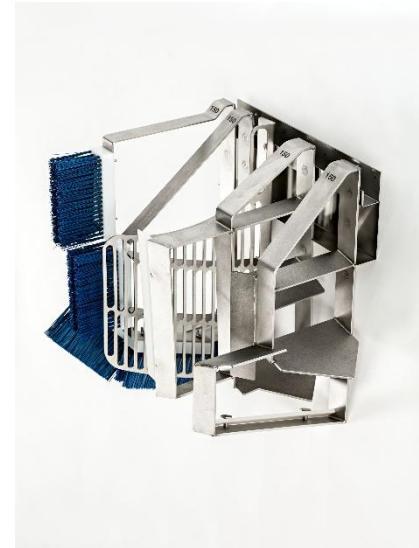
...with center pillar brush (5136x)



Trolley for tools (54070/54071)



Wall bracket for tools (45475)



Trolley for GN container (55170)



GN container support (54358)





Genier support package



Training webinars

- Product & sales training
- Planning & ordering training
- Installation & service training



Sales tools

- Brochures
- Technical sheets
- Project drawings
- Sales videos
- Cookbook
- Customer presentation



Documentation

- User manuals
- Quick Guides
- Instruction videos
- Installation manuals
- Service manuals



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