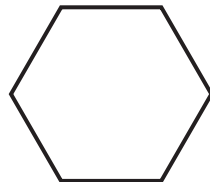




# Genier Technical data



	ACE 40	ACE 60	ACE 80	ACE 100	ACE 150	ACE 200	ACE 300	ACE 400	ACE 475
Installations	FS -FL -Plinth	FS -FL -Plinth	FS -FL -Plinth	FS -FL -Plinth	FS -FL -Plinth	FS -FL -Plinth	FS -FL -Plinth	FL	FL
Volume net/gross (L)	40/52	60/70	80/90	100/110	150/165	200/215	300/325	400/425	475/500
Typical number of meals	100-150	150-225	225-300	250-350	400-550	550-750	800-1100	1050-1500	1250-1750
Heating time +20C...+90 °C (min)	ca. 20	ca. 20	ca. 25	ca. 30	ca. 30	ca. 35	ca. 35	ca. 45	ca. 55
<b>Dimensions</b>									
Width Standard & CH4 chilling (mm)	1175	1175	1175	1175	1365	1365	1565	1630	1630
Width CH5 chilling model (mm)	1240	1240	1240	1240	1430	1430	1630	1630	1630
Depth (mm)	1274	1274	1274	1274	1274	1274	1274	1335	1335
Height lid closed / lid open (mm)	1080/1815	1080 / 1815	1080 / 1815	1080 / 1815	1080 / 1957	1080 / 1957	1080 / 2096	1330 / 2409	1330 / 2409
Rim height (mm)	900	900	900	900	900	900	900	1200	1200
Tilting height (mm)	600	600	600	600	600	600	600	600	600
<b>Connections</b>									
Electric power Electric model	400/50/3, 14,5 kW 32A	400/50/3, 18,5 kW 32A	400/50/3, 22,5 kW 40A	400/50/3, 22,5 kW 40A	400/50/3, 28,5 kW 50A	400/50/3, 37 kW 63A	400/50/3, 51 kW 80A	400/50/3, 51 kW 80A	400/50/3, 51 kW 80A
Electric power Steam model	230/50/3, 1 kW 16A	230/50/3, 1 kW 16A	230/50/3, 1 kW 16A	230/50/3, 1 kW 16A	230/50/3, 2 kW 20A	230/50/3, 2 kW 20A	400/50/3, 3 kW 10A	400/50/3, 3 kW 10A	400/50/3, 3 kW 10A
Steam Consumption Steam (kg/h)	25	30	35	40	55	70	95	100	110
Water connections	DN 15, G1/2"	DN 15, G1/2"	DN 15, G1/2"	DN 15, G1/2"	DN 15, G1/2"	DN 15, G1/2"	DN 15, G1/2"	DN 15, G1/2"	DN 15, G1/2"
<b>Appliances weight</b>									
Weight net/gross (kg)	230/310	235/315	245/325	250/350	315/415	330/430	415/540	485/610	510/635

## Product overview and functions

### Genier ACE:

40-60-80-100-150-200-300-400-475 L  
Electric heating - Direct steam heating  
Freestanding, FS (40-300L) - Floor mounted, FL - Plinth (40-300)

### Mixer:

Mixing speeds 10 - 160  
Seven mixing methods, incl. auto-reverse  
Safe mixing with the lid opened or kettle tilted  
Dieta Three-part mixing tool, plus detachable scrapers

### Construction:

Electronic tilting, adjustable tiltback function  
600 mm tilting height  
Kettle jacket maximum pressure 1.5 bar  
Kettle interior AISI316 stainless steel, outer body AISI304  
Spring-loaded lid for lighter opening  
Lid can be removed or rotated in place  
The lid features a large opening with a grid

### Control functions:

10-inch touchscreen with icon-based UI  
Temperature range 0-125 °C  
Automatic control based on jacket temperature, food temperature or temperature difference  
Cooking water added and calculated automatically  
Cooking programmes are stored in memory  
Guidance and alerts during cooking  
Start time of the cooking programme can be set  
Wash programs  
Storage of HACCP reports in memory and view from the controller.  
User profiles enable password-protected cooking functions  
Automatic maintenance calculators and assistants  
Maintenance diagnostics mode for troubleshooting errors

## Optional functions

Real-time HACCP Live reporting on monitoring cooking  
Scalability and batch info on cooking programs  
Scale function  
Washing hose and storage compartment  
Enhanced mixing power  
Foot pedal that enables safe mixing, for instance  
Food temperature connection to external HACCP system

Energy optimisation connection  
Hot cooking water connection  
Soft water connection  
Cooling with mains water  
Cooling with ice water circulation, CH4  
Cooling with ice water circulation and return pump, CH5  
Emptying valve  
Floor-mounted installation