

Dieta Genier

Days may vary – results never.

The world's smartest
mixer kettle.



Ecological
energy-efficient
ergonomic

REGETHERMIC

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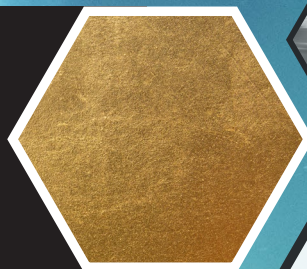
Genier ACE

Born to be your guiding star.

Equipped with superior intelligence.

Genier ACE

Days may vary – results never



- Fully automated
- World's brightest kettle
- Power and versatility

INTELLIGENCE

I am **Genier ACE**, the most versatile kettle that you will meet. I was born under the Nordic sky, equipped with superior intelligence. Like a guiding star, I will lead your cooking process to excellent results, every single time. I listen, respond and adapt to your changing needs and accomplish them efficiently. I was trained to work with different production methods from cook-serve to cook-chill and everything in between. I will ensure you achieve all your goals. **Challenge me – I'm ready to convince you!**



Genier GO!

Born to support you.
Equipped with outstanding performance.

Genier GO!

Days may vary – results never



- Consistent Quality
- Reduced manual labour
- User-friendly operation

SIMPLY CITY

I am **Genier GO!** – easier to work with and born to perform in all conditions. I will improve your processes and guarantee perfect results, every time. My user-friendly features will ensure that working with me is always a pleasure. I am keen to help you achieve your goals, from consistent quality to cost savings. **Let's GO! and move towards optimized cooking and improved customer satisfaction!**



Dieta Genier

Days may vary – results never.

Finnish
quality with
over 25 years
of experience.

Dieta Genier kettles are designed and manufactured at Dieta's own production facility in Helsinki.

Dieta has over 25 years of experience in the development of high-quality kettles. Our R&D seeks to enable responsible and efficient food production, without compromising on food quality. We are proud that Dieta is one of the world's leading manufacturers of mixer kettles.

Dieta Genier mixer kettles cater to the needs of professional kitchens in cooking high-quality and healthy food efficiently.



Ecological
nergy-efficient
rgonomic

Genius
eneration
enie

State-of-the-art technology for professional kitchen.
New smart functionalities that make daily work easier.
Meets your wishes and helps you succeed.



A multipurpose appliance for all kinds of kitchens.

- + More opportunities
- Less hassle

Soups and sauces

Make soups and sauces efficiently using automatic cooking programmes. High-quality food time and time again.

Mashes and stews

Cook the ingredients in the kettle and then let its powerful mixer mash them – there's no need for extra steps or tools.

Melting chocolate

Thanks to precise temperature control, the kettle makes it easy to melt ingredients such as chocolate at exactly the right heat.



Mixing salads

The kettle features unique special tools that make it simple to mix salads – without damaging delicate ingredients.



The Genier kettle and its unique mixing tool enable an unbelievably wide variety of uses and recipes, from foods that are served hot or chilled to cold-cooked products.



Desserts

The kettles are excellently suited to making different kinds of desserts. Thanks to special tools, the ingredients can be whipped in the kettle. Precise temperature control prevents milk-based products from sticking to the kettle and burning.

Cold-cooked mixes and sauces

The powerful mixer and a tool that can be adapted to the recipe at hand are perfect for mixing cold-cooked mixes and sauces. Easy open-lid mixing speeds up work.

cial
ix



Cost control & efficiency.

Genier ACE – the answer to the needs of professional kitchens in cooking high-quality and healthy food efficiently.



1 Efficient ways of working

+ Cooking programmes guide work

Genier ACE's cooking programmes automate kettle operation and guide the cook in the process when necessary. This ensures kitchen productivity and consistent meal quality while minimising food wastage.



2 As many as 1,000 servings or more in one batch

+ Capacity and flexibility

Whether you're cooking 1,000 portions of mashed potatoes, making 300 litres of kissel or mixing 50 kg of salad, you can do it all in one batch with the Genier mixer kettle.



3

Use resources wisely

- + Daily savings of up to **40%** on electricity and **35%** on water*

The Genier kettle has an energy efficiency of over 95%** and food temperature control, ensuring smart energy consumption. Precise temperature control prevents sticking and burning. Its automatic washing programmes do away with the need to soak the kettle and save up to 80% in water and detergent – each and every time it's washed.



4

Free up time

- + Up to 2 hours more working time per day*

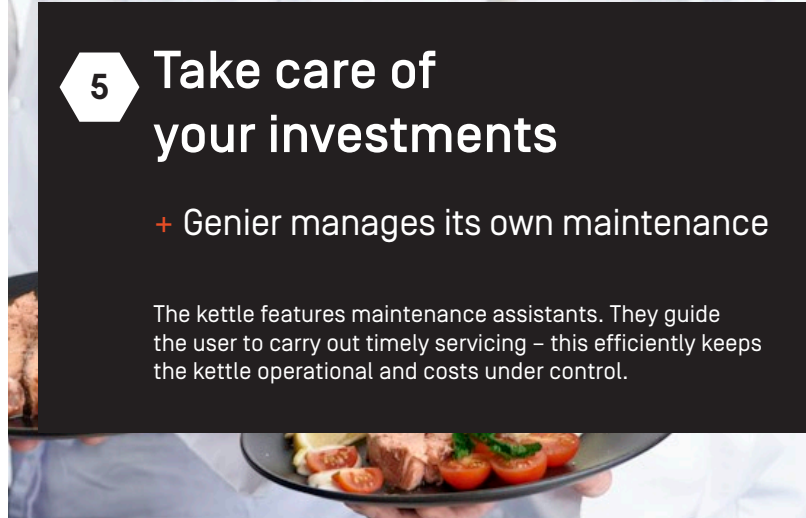
Automatic cooking and washing programmes free cooks from manual work and constantly having to check on the kettle. The kettle knows when to call for the cook.

5

Take care of your investments

- + Genier manages its own maintenance

The kettle features maintenance assistants. They guide the user to carry out timely servicing – this efficiently keeps the kettle operational and costs under control.



* compared to a traditional kettle without cooking programmes, food temperature-based heating control or an in-kettle mixing function.

** EFCEM: Energy Efficiency Standard for boiling pans or equivalent

Benefits	Effects	Extra income / year
<p>Cooking</p> <p>Energy-efficient food temperature control plus mixing save on heating energy consumption.</p> <p>Cooking programmes and automation largely free cooks from manual work and having to constantly monitor the kettle.</p>	<p>energy consumption savings of as much as 40%</p> <p>time savings of as much as 63% for cooks</p>	<p>€2,200–2,300 9,500 kWh</p> <p>€6,300–6,400</p>
<p>Kettle cleaning</p> <p>Thanks to automatic washing programmes, the kettle does not need to be soaked before washing.</p> <p>Automatic washing programmes substantially reduce the need for manual scrubbing and save an average of 20 minutes of staff working time during each wash.</p>	<p>water consumption savings of as much as 80%</p> <p>as much as 67% less work time needed for washing</p>	<p>€2,600–2,700 88,000 litres</p> <p>€5,000–5,100</p>

The example in the table is one 200-litre Dieta mixer kettle used to cook 1,800 portions of mashed potatoes each day over a period of one year (220 working days).

Success every day.



1 Dieta's unique three-part mixing tool

+ Efficient and versatile mixing

Dieta's unique three-part structure enables the use of a variety of special tools for making a range of products from salads and cabbage mash to desserts.

3 Patented integrated scale

+ Save time & effort – weigh with the kettle

The scale function facilitates and speeds up cooking. The scale can be used both to weigh ingredients and to check the total weight of the completed product and serving portions.

2 Better results with precise food temperature control

+ No burning or boiling over

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.

4 Automated cooking

+ Ensure consistent quality

Automation facilitates cooking in professional kitchens and improves profitability. The automated mixer kettle ensures that ingredients are added at exactly the right time and that they are cooked following the recipe each and every time.

Genier ACE – user interface for cooks

1

Easy to use – see key information at a glance

+ Equipment should be fun to use

The basic display of Dieta kettles has been designed for cooks. The key cooking information can be read from a distance. Whenever choices have to be made, the kettle displays the options. The kettle is easy to operate with the swipe of a finger.



2

A kettle that you don't have to keep an eye on all the time

+ Concentrate on more important things

The kettle display features large icons and bright colours that enable cooks to check up on cooking status with a single glance, even from the other side of the kitchen. If necessary, the kettle tells the cook when action is required with alarms and alert colours.

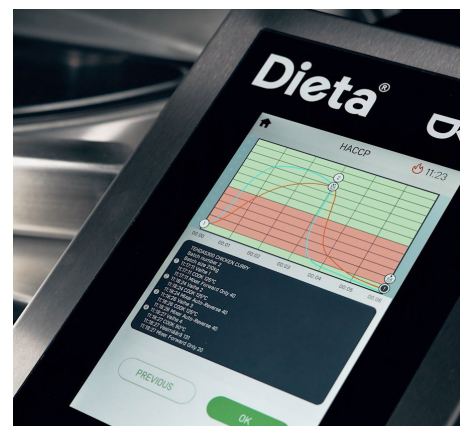


3

HACCP LIVE reports automatically

+ Guarantees food safety

Each cooking programme generates a production report (HACCP) that includes temperature information, cooking events and itemised information on the kettle and cooking batch. The report is easy to integrate into the kitchen's self-monitoring measures. The report can be read in real time straight from the display of the Genier kettle in HACCP LIVE mode without having to print it out unnecessarily.



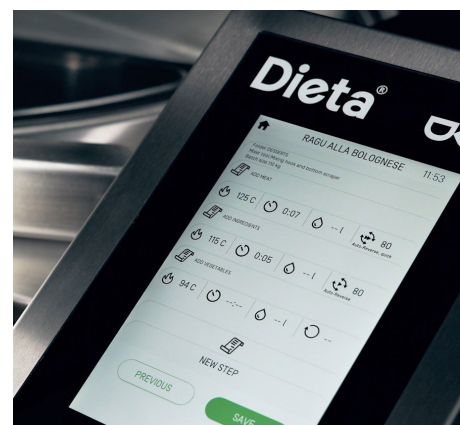
4

Automatic programmes for your favourite recipes

+ Success for every user

The cooking programmes of the Dieta Genier kettle direct both the user and kettle, ensuring consistently high-quality results with minimal energy consumption. Your own cooking programmes are stored in the kettle's memory and can be transferred between kettles and computers.

- The most frequently used programmes can be transferred to the favourites folder
- Genier's adaptive cooking programmes adjust cooking in line with the selected batch size
- Precise instructions can be added to programmes to enable any user to effortlessly check progress on the recipe
- Specific cooking options can be password-protected



Joy of cooking & wellbeing



Automation handles progress in cooking

+ Lightens staff workload

Automatic cooking programmes provide guidance and handle work steps during cooking – the cook can concentrate on more demanding tasks. Thanks to the versatile features of the Genier ACE kettle, cooks no longer have to unnecessarily transfer foods and carry out manual tasks, reducing their work burden during the day.

Automatic washing programmes and rotatable lid

+ Easier to clean the kettle

Automatic washing programmes eliminate as much as 20 minutes of time spent on the unergonomic scrubbing of internal surfaces during manual washing. The lid of the kettle can be either removed or rotated in place, making cleaning easy. Dieta's patented tool can be removed from the kettle in three lightweight pieces, which can be washed in 500x500 mm dish baskets.

Designed for cooks using the latest technology.

+ Working conditions matter

- Thanks to the low edge of the kettle and its high tilting height of 600 mm, it is easier to work in an ergonomic position
- A foot pedal (available as an accessory) reduces the need for the cook to turn while adding ingredients and emptying the kettle
- The controller displays information clearly, reducing the need to keep an eye on it
- The kettle lid features a large opening that enables the cook to add ingredients with the lid closed
- Water is added automatically without the need to open the lid
- Lid is lighter to open – the lid handle is not positioned above the hot cooking steam



Unique three-part mixing tool

+ Tool is effortless to use

Dieta's mixing tool has a unique three-part structure. The cook does not need to operate a bulky and cumbersome mixing tool. Instead, the separate parts of the Dieta tool are easy to attach and detach as necessary for different mixing steps.

The mixing tool achieves consistent quality and ensures even product temperature and structure.



Special tools open up versatile opportunities

Dieta's unique tool can be freely modified to suit the product being cooked. They can be used to make a variety of recipes, mix salads and cabbage mash, and whip desserts.



Ecology and savings.

Ecological
energy-efficient
ergonomic

Use your resources wisely

- + Daily savings of up to 40% on electricity and 35% on water*

The Genier kettle has an energy efficiency of over 95%** and food temperature control, ensuring smart energy consumption. Precise temperature control prevents sticking and burning. Automatic washing programmes do away with the need to soak the kettle, saving as much as 80% in water and detergents – each time it's washed.

The EcoHelp function of the kettle guides energy-efficiency

- + Yes to ecological ways of working

The Dieta Genier kettle's EcoHelp function guides the user to work energy-efficiently. For instance, the function recommends utilising the temperature control and mixing features as necessary and avoid opening the kettle lid unnecessarily. The EcoHelp function helps support economical ways of working.

Freestanding Dieta installation

- + Effortless to install, easy to change

Dieta has used a freestanding model for over ten years – it is the fastest and most versatile and economical way of installing a mixer kettle. There is no need to drill holes into the floor and the kettle can be moved easily without having to renovate.



* compared to a traditional kettle without cooking programmes, food temperature-based heating control or an in-kettle mixing function.

** EFCEM: Energy Efficiency Standard for boiling pans or equivalent



Environmentally friendly product design

Recyclable materials make up more than **90%** of the total weight of Dieta **Genier** kettles.

All metal parts can be reused. Most of the metalwork is stainless steel or brass.
All of its plastic parts can be melted and remoulded.



A Finnish manufacturer owned by Finns

+ Finnish professional kitchen equipment

All of the kettle functionalities have been developed at our factory in Helsinki. We're proud of this. We take our social responsibilities seriously, and that's why we always seek to improve our products and pay particular attention to ensuring that they are energy-efficient and environmentally friendly.

Cook & Chill



Dieta Genier is perfect for a kitchen that operates the cook-chill method and supplies chilled food as both cooking and chilling processes take place directly in the kettle. Efficient cooling of the food is generated by circulating cold water in the jacket of the kettle. The inner surface chills the food at the same time as the Dieta mixing tool stirs the food so that the cold is distributed evenly throughout the food.

Cook-Chill in an automatic cooking program

+ Simple and straightforward workflow

The Cook-Chill process is straightforward, as the cooking and chilling are done directly in the kettle. Chilling to target temperature is either activated from the display or as part of an automatic cooking program – no hoses to attach and no extra devices to put in the kettle.



Chilled center axis and improved flow of chilling water

+ Powerful chilling performance

The new higher flow of chilled water through the kettle jacket combined with Dieta Mixer Tool adequate mixing produces a powerful cooling effect.

In addition to cooling the inner surface of the kettle, in the Dieta mixer kettle, the water also flows through the central axle of the mixer, adding some 10% to the total cooling surface area. This valuable feature is unique for Dieta mixer kettles.

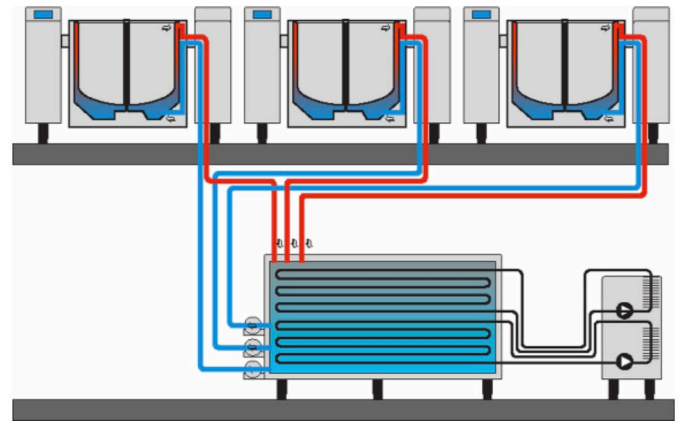


Automatic process and temperature recording

+ Improved Food Safety

The Dieta kettles allow automatic chilling after cooking without any need to touch or move the food. This increases safety, as it minimizes the amount of staff's direct contact with the food.

High-performance chilling of Dieta mixer kettles minimizes time in this temperature zone with a risk of food contamination. To facilitate the quality assurance of food, Dieta kettles have temperature monitoring and recording possibilities.



The chilling media used in Dieta kettles can be either normal tap water or chilled water (temperature near 0 °C) from an external cooling system. A high degree of chilling is achieved with chilled water from an external ice bank and the proper cooking process. Circulating water back to the ice bank is highly environmentally friendly and minimizes water consumption.

Chilling with tap water [CH3] uses the main water for cooling. The water is drained off into a floor drain during the chilling process.

Circulated chilling with ice water [CH4] allows the circulation of chilling water to and from the external cooling system located near the kettle. Pumps in the cooling system generate circulation of ice water.

Circulated chilling with ice water with an integrated return pump [CH5] has, in addition, an integrated pump in the kettle to enhance the flow of the chilling water back into the external cooling system. This allows higher chilling performance and locating the cooling system more distant or even to a different floor without compromising output.

In addition, circulated chillings CH4 or CH5 can be programmed to use two-stage chilling. In this process, the chilling of hot food starts with tap water. Then the circulated chilling began when the food temperature decreases to the selected level. Two-stage chilling save the capacity of the external cooling system.

Minimized handling of hot food

+ Ergonomic and safe work steps

The Dieta kettles allow automatic chilling after cooking without handling additional tools or moving the hot food. This saves much time, increases safety, and improves ergonomics, as it minimizes the amount of heavy lifting that the staff has to do during the cooking process.

Designed with care, right down to the details.

A clear and intuitive touchscreen.

The large 10-inch display is easy to read from a distance and fast to operate – even when wearing gloves.

A unique three-part mixing tool offers many opportunities.

Dieta's mixing tool has a unique three-part structure. The parts are easy to attach and detach. The standard mixing tool can be freely modified with special tools that can be used to make a variety of recipes.



Automatic temperature control keeps the food at the desired temperature.

Precise temperature control ensures a suitable temperature for raising dough or making demanding foods, and prevents milk-based sauces, such as béchamel, from sticking to the kettle. Temperature control improves cooking results and saves energy, costs and the environment.

Automatic water flow facilitates cooking

The kettle body features a tap that makes it easy to add exactly the right amount of water during cooking without opening the lid.

Foot pedal for hands-free operation

A foot pedal is available as an accessory, enabling the cook to open the kettle lid with the press of a foot.

A large lid opening reduces the need to open the kettle frequently

The lid of the kettle incorporates a large opening that can be used to add ingredients, drain liquids or check on the food without having to open the lid. This not only reduces the cook's workload, but also saves heating energy.

The washing hose storage solution is simple but ingeniously practical

A hand-held washing hose is available as an accessory for washing and rinsing the kettle. The front section of the kettle incorporates a separate basket – the hose can be effortlessly dropped into it until the next time it's needed.

Cooking programmes for the recipes you use most often

The cooking programmes of the kettle direct both the user and kettle, ensuring consistently high-quality results with minimal energy consumption. The cooking programmes are automatically adapted in accordance with the desired cooking volume.

To facilitate cleaning, the kettle lid can be rotated in place

The lid of the kettle can be rotated in place, making it easy to clean without having to detach it. If necessary, the lid can be detached for washing separately.

User profiles can be defined to make it easy for everyone to use the kettle

Kettle functionalities can be locked for different user profiles with passwords. The main user can make the daily work of basic users easier by only permitting them to use the necessary cooking programmes or desired functionalities.

Accessories

Sieve



Bottom scraper



Casserole mixes
Salads

Mixing hook



Whipping tool



Dough
Cabbage
Salads

Washing tool



Quarks
Whipped
cream

Washing tool with
central pipe brush



GN container rack



GN container trolley



Wall-mounted
tool rack



Tool trolley





Genier models overview

ACE

GO!

G-Classic



	ACE	GO!	G-Classic
FUNCTIONALITIES			
Tilt	●	●	●
Cook	●	●	●
Mix	●	●	
Main water chilling	Option	Option	Option
Circulated icewater chilling	Option		
COOKING FUNCTIONS			
Control of jacket temperature	●	●	●
Control of food temperature	●	Option	Option
Control of DT temperature difference	●		
Measurement of food water	●	Option	Option
Mixing programs	7 modes	7 modes	
AUTOMATIC COOKING PROCESSES			
Cooking programs	●	●	●
Phases in multi-step program	Unlimited	2 steps	2 steps
Instruction notes inside programs	●		
Alarms for end of program	●	Option	Option
Recipes scales for different volumes	Option		
Timed start for programs	●	●	●
Washing programs	●	●	
FEATURES			
Integrated scale	Option		
Password protected user levels	●		
Maintenance calculators and assistants	●		
HACCP REPORTS			
HACCP reports memory	●	Option	Option
HACCP reports on screen	●		
Real-time HACCP Live during cooking	Option		
CONNECTIVITY			
USB	●	Option	Option
Wireless connection	Option	Option	Option

Genier ACE

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
Dimensions									
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
Connections									
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"
Appliances weight									
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 [40-300L]

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



Genier GO!

Technical data

	GO! 40	GO! 60	GO! 80	GO! 100	GO! 150	GO! 200	GO! 300	GO! 400	GO! 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
Dimensions									
Width (mm)	1175	1175	1175	1175	1365	1365	1565	1630	1630
Depth (mm)	1274	1274	1274	1274	1274	1274	1274	1335	1335
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Rim height (mm)	900	900	900	900	900	900	900	1200	1200
Tilting height (mm)	600	600	600	600	600	600	600	600	600
Connections									
Electric power, GO! 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, G-Classic Electric	400/50/3, 14 kW 20A	400/50/3, 18 kW 32A	400/50/3, 22 kW 32A	400/50/3, 22 kW 32A	400/50/3, 27,5 kW 40A	400/50/3, 35,5 kW 63A	400/50/3, 49 kW 80A	400/50/3, 49 kW 80A	400/50/3, 49 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
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- 600 mm tilting height
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- 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
- Temperature range 0...125 °C
- Automatic control of heating based on jacket temperature
- Cooking water added automatically
- Cooking programmes are stored in memory
- Start time of the cooking programme can be set
- Wash programs
- Maintenance diagnostics mode for troubleshooting

Optional functions

- Heating control based on food temperature
- Cooking water added and calculated automatically
- HACCP reports in memory
- Food temperature connection to external HACCP system
- Washing hose and storage compartment
- Enhanced mixing power
- Foot pedal that enables safe mixing, for instance
- USB port
- Energy optimisation connection
- Hot cooking water connection
- Soft water connection
- Cooling with mains water
- Emptying valven

Dieta[®]



Food brings us together



REGETHERMIC

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