Multi · MultiMix · Opti · OptiMix



JONI FOODLINE




High-quality user-friendly products for professional catering centres

Reliable, ergonomic, hygienic

Index

Jøni Foodline A/S is a Danish manufacturing company which has manufactured equipment for the catering industry since 1973. We now have 40 staff and supply tilting kettles, tilting frying pans and cooking ranges to the European market. We also supply shipyards worldwide. We sell through competent, local dealers who provide users with the services they need before, during and after their purchase.

Innovation and flexibility

Our vision

It is our goal to be the preferred manufacturer of tilting kettles, tilting frying pans and cooking ranges for catering centres.
Our products are designed with a special focus on easy and ergonomic use, hygiene, reliability and durability. It is also our goal for our product range to have an inbuilt flexibility, which enables solutions to be offered which meet the specific needs of individual customers.

I hope our products will help to make your catering centre a better workplace, enabling you to prepare high quality meals efficiently.

Mogens U. Jørgensen
Managing Director

Explanation of symbols

Power and speed of the stirrer
A powerful stirrer is essential for the effective stirring of viscous products. A lower stirring speed treats the product gently, while a high speed will make it light and airy.

Weight of the stirrer
A light stirrer reduces heavy lifting and is more ergonomic.

Weight of the lid
A lightweight lid saves the user from having to lift many unneccessary kilograms every day, so making the kettle more ergonomic.

No screws/joints around food
A kettle bowl made from strong sheet material without any joints or screws around the food maximises hygiene and durability.

Inspection hatch
This saves many lifts of the lid and enables ingredients to be added while the stirrer is rotating.

Programs
Programs with stored parameters save time when using the kettle and ensure consistent results.

Chilling using chilled water from an external chilling system
Chilling using chilled water that is recirculated through an external chilling system. This makes chilling the product in the kettle fast and easy.

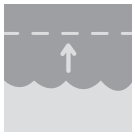
Chilling using water from the mains supply
This makes chilling the product in the kettle easy. The chilling water is not recycled.

Water-saving function for chilling
Economical chilling with a 9-step water-saving function.

Adjustable, upright control panel
This makes operating the kettle more ergonomic and enables the display to be read from a distance. This gives a better overview of several kettles and eliminates awkward light reflections.

Error codes
This makes servicing easier and faster. Common user errors are also indicated.

Tilt height
A greater tilt height is more ergonomic and enables easier serving and cleaning.



WaterLevelAutomatic
The control system ensures that the water level in the kettle's steam generator is always correct, even after a chilling process.

Water flow meter
Electronic metering of the quantity of water that is added to the kettle. The quantity is measured in litres/gallons to one decimal place.

Drip stop
Water refilling with a drip stop makes cleaning easier and reduces water spillage on the floor.

Access code
The kettle can be set so that entry of an access code is required before the kettle can be used.

– a world of kettles

Jøni Foodline's product range ranges from simple tilting kettles with manual tilt, through traditional multifunction kettles to advanced kettles with a stirrer. Examples of the broad product range include kettles mounted on a four-legged stand, mobile versions and kettles with a 600 mm tilting height and efficient chilling.

With all our kettles, no compromises have been made on quality, and the different models therefore only reflect differences in functions.

The kettles operate with 1 bar of steam pressure, which gives 120°C. The kettles can be supplied for electric heating or for connection to an external steam system. All kettles can be supplied for 3~230 V, 3~400 V, 3~400 V+N or 3~440 V, or other voltages on request.

Multi and MultiMix

These models are advanced tilting kettles and are available with or without an integrated stirrer. They are available in many sizes and are extremely flexible. A wide range of accessories is also available. These kettles are ideal for kitchens with heavy duty cooking and stirring needs.

Opti and OptiMix

These models combine the superb functionality of the advanced tilting kettles with the perfect tilting height of 600 mm.
The OptiMix also gives the option of connecting to an external chilling system. These kettles are ideal for kitchens with a focus on ergonomics or for kitchens with heavy duty cooking and stirring needs.

Find other kettles in a separate brochure.

Multi

Multimix

OptiMix

Opti

JØNI FOODLINE

Multi

Ergonomic kettle with advanced control

- Electric tilt
- Easy to use
- Digital control and display of inner kettle temperature
- WaterLevelAutomatic
- Electric tilt with TiltBack
- Electronic water flow meter
- Unheated top
- Adjustable control box
- 400 mm tilting height
- 40-500 litres nominal volume

The control box can be turned in towards the kettle and is placed at a good working height.

* With the option AutoTemp 51 only

Options

- AutoTemp 51 control
- Spray gun
- Sieve plate
- Pouring plate
- Measuring rod
- Cooking basket
- Drain valve/Butterfly valve
- Manual chilling with water from mains supply
- Rotatable lid
- Prepared for Power-Management-Systems

Wide range of sizes and accessories

The Multi model is available in many versions and meets all the requirements for a modern kettle without a stirrer. Kettles from 40 to 500 litres and the option to link the Multi with the MultiMix, Opti and OptiMix make the Multi an obvious choice for kitchens seeking labour-saving functions and user-friendly solutions. A minimum tilt height of 400 mm makes serving simple and also makes the Multi ideal for high output kitchens.

The kettle is available with nominal volumes of 40, 60, 80, 100, 120, 150, 200, 250, 300, 400 and 500 litres.

The Multi is supplied as standard with AutoTemp 31 control, which includes electric tilt with TiltBack, digital control and display of the inner kettle temperature, an electronic water flow meter, a clock with an alarm function and WaterLevel-Automatic.

As an option, the kettle is available with AutoTemp 51 control, which includes a further six programs and a cooking probe. Ten sets of parameters can be saved for each program and the cooking probe can be used to control and display the temperature of the food. The control panel is located on an adjustable control box on the pillar.

The Multi comes as standard with a lightweight, tight-sealing lid made from synthetic material. The lid is hinged on the pillar with the control panel and a gas spring enables the lid to be opened with minimal effort.

As an option the kettle can be delivered with a rotatable lid. This makes the cleaning of the lid easier especially for larger kettles.

The many options for combining sizes and models with narrow or wide pillars enable the kettle to be customised to existing installations, so minimising the need to make expensive modifications to existing buildings.

JONI FOODLINE

MultiMix

The advanced kettle with an integrated stirrer

- Integrated stirrer with 6 stirring patterns
- Stepless stirring speed
- PowerMix
- Digital control and display of inner kettle temperature
- WaterLevelAutomatic
- Electric tilt with TiltBack
- Electronic water flow meter
- Adjustable control box
- Inspection hatch
- Unheated top
- 400 mm tilting height
- 40-500 litres nominal volume

	Speed (rpm)	Maximum stirring torque (Nm)	Power (kW)
40-120 litres	5-155	164	1,1
150-200 litres	5-155	358	2,2
250-300 litres	5-155	477	3,0
400-500 litres	5-140	477	3,0

* 400 and 500 l, 5–140 rpm

Options

- AutoTemp 55
- Cleaning tool
- Spray gun
- Drain valve/Butterfly valve
- Sieve plate
- Pouring plate
- Measuring rod
- Automatic chilling using water from the mains supply
- Sensor for food temperature for connection to data collection system (HACCP)
- SlowMix
- Prepared for Power-Management-Systems
- Tool trolley
- Rotatable lid

Advanced solution with stirrer and food temperature control option

The MultiMix meets the requirements for advanced functions in a user-friendly kettle with a powerful stirrer. Kettles from 40 to 500 litres and the option to link the MultiMix with the Multi, Opti and OptiMix make the MultiMix an obvious choice for kitchens seeking labour-saving functions and user-friendly solutions. A minimum tilt height of 400 mm makes serving simple and also makes the MultiMix ideal for high output kitchens.

The kettle is available with a nominal volumes of 40, 60, 80, 100, 120, 150, 200, 250, 300, 400 and 500 litres and the integration of the powerful stirrer is the perfect solution in terms of ease of use, hygiene and ergonomics when stirring is required.

The MultiMix is supplied as standard with AutoTemp 35 control, which includes electric tilt with TiltBack, digital control and display of the inner kettle temperature, stirrer control, an electronic water flow meter, a clock with an alarm function and WaterLevelAutomatic.

As an option the kettle is available with AutoTemp 55 control, which also includes food temperature control, nine dynamic heating steps and ten programs, of which five require chilling to be selected as an option. Ten sets of parameters can be saved for each program.

With its fully penetrating stirrer shaft, the kettle has no unhygienic joints around the food and the lifting handle on the stirrer is always clean and easily accessible.

The stirrer has six dynamic stirring patterns, which automatically adapt to the speed selected and therefore always operate optimally. The speed can be set to any speed between 5 and 140/155* rpm. A slow rotation speed distributes the heat and treats the food gently, while a fast rotation speed mixes effectively and makes certain dishes lighter.

The powerful stirrer motor provides 164/358/477 Nm and can therefore also stir thick dishes. Among other things, you can mix forcemeat and prepare mashed potato from fresh potatoes in the kettle.
For safety reasons, the stirrer will stop when the lid is opened, but thickeners, spices, etc. can be added through the inspection hatch.

With the SlowMix accessory, the stirrer can rotate slowly when the kettle is tilted. This can be used to mix the contents of the kettle during serving. The stirrer also enables the MultiClean cleaning tool to be fitted, which saves both time and labour when cleaning the kettle.

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Opti

The kettle with extra tilting height

- 600 mm tilting height
- Electric tilt
- Easy to use
- Digital control and display of inner kettle temperature
- WaterLevelAutomatic
- Electric tilt with TiltBack
- Electronic water flow meter
- Unheated top
- Adjustable control box
- 40-300 litres nominal volume


Max. 4 kg


6x10 programs *


Error codes


600 mm


WaterLevel Automatic

* With the option AutoTemp 51 only.

Options

- Spray gun
- Drain valve/Butterfly valve
- Sieve plate
- Pouring plate
- Measuring rod
- Cooking basket
- AutoTemp 51 control
- Rotatable lid
- Prepared for Power-Management-Systems
- Manual chilling with water from mains supply

Higher tilt – more ergonomic

If ergonomic use is important and a stirrer is not required the Opti is the obvious choice, as it has a tilt height of 600 mm.

The Opti is available in sizes from 40 to 300 litres and can be fitted with a wide variety of labour-saving accessories. It can be linked to the Multi, Multi-Mix and OptiMix kettles.

The kettle is available with nominal volumes of 40, 60, 80, 100, 120, 150, 200, 250 or 300 litres.

The Opti is supplied as standard with AutoTemp 31 control, which includes electric tilt with TiltBack, digital control and display of the inner kettle temperature, an electronic water flow meter, a clock with an alarm function and WaterLevel-Automatic.

As an option, the kettle is available with AutoTemp 51 control, which includes a further six programs and a cooking probe. Ten sets of parameters can be saved for each program and a cooking probe can be used to control and display the temperature of the food. The control panel is located on an adjustable control box on the pillar.

The Opti comes as standard with a lightweight, tight-sealing lid made from synthetic material. The lid is hinged on the pillar with the control panel and a gas spring enables the lid to be opened with minimal effort.

As an option the kettle can be delivered with a rotatable lid. This makes the cleaning of the lid easier especially for larger kettles.

The many options for combining different sizes and models with narrow or wide pillars enable the kettle to be adapted to existing installations. This minimises the need to make expensive modifications to existing buildings.

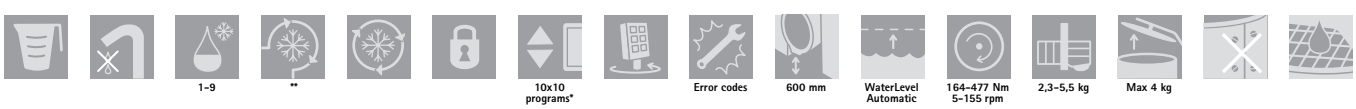
OptiMix

The advanced kettle with an ergonomic tilting height and integrated stirrer

- 600 mm tilting height
- Integrated stirrer with 6 stirring patterns
- Stepless stirring speed
- PowerMix
- Digital control and display of inner kettle temperature
- WaterLevelAutomatic
- Electric tilt with TiltBack
- Electronic water flow meter
- Adjustable control box
- Inspection hatch
- Unheated top
- 40-300 litres nominal volume
- Option for chilling with chilled water from an external chilling system

A free height of 600 mm makes filling containers easy.

	Speed (rpm)	Maximum stirring torque (Nm)	Power (kW)
40-120 litres	5-155	164	1,1
150-200 litres	5-155	358	2,2
250-300 litres	5-155	477	3,0



* With the AutoTemp 55 option only.

** For 100-300 l

Options

- AutoTemp 55
- Cleaning tool
- Spray gun
- Drain valve/Butterfly valve
- Rotatable lid
- Sieve plate
- Pouring plate
- Measuring rod
- Automatic chilling using water from the mains supply
- Automatic chilling using iced water from an external chilling system
- Food temperature sensor for connection to data collection system (HACCP)
- Prepared for Power-Management-Systems
- SlowMix
- Tool trolley

Unique combination of extra tilting height and function

On the OptiMix, all the tilting kettle's functions are optimised to create a unique product. With this kettle, the entire preparation process can be carried out in a single appliance, as the kettle can heat, stir and chill. With a free height of 600 mm between floor and kettle, the contents of the kettle can be emptied into containers placed on a lifting truck. The combination of a stirrer, extra tilting height and an easy-open lid makes the OptiMix the most ergonomic solution on the market. Cleaning also takes place at a more comfortable working height than on traditional kettles.

Sizes from 40 to 300 litres and the option to connect the kettle to an external chilling system also make the OptiMix the obvious choice for kitchens with cook-and-chill production.

The kettle is available with nominal volumes of 40, 60, 80, 100, 120, 150, 200, 250 or 300 litres and the integration of the powerful stirrer makes for the perfect solution in terms of ease of use, hygiene and ergonomics when stirring is required.

The OptiMix is supplied as standard with AutoTemp 35 control, which includes electric tilt with TiltBack, digital control and display of the inner kettle temperature, stirrer control, an electronic water flow meter, a clock with an alarm function and WaterLevelAutomatic.

As an option the kettle is available with AutoTemp 55 control, which also includes food temperature control, nine dynamic heating steps and ten programs, of which five require chilling to be selected as an option. Ten sets of parameters can be saved for each program.

With its fully penetrating stirrer shaft, the kettle has no unhygienic joints around the food and the lifting handle on the stirrer is always clean and easily accessible.

The stirrer has six dynamic stirring patterns, which automatically adapt to the speed selected and therefore always operate optimally. The speed can be set to any speed between 5 and 155 rpm. A slow rotation speed distributes the heat and treats the food gently, while a fast rotation speed mixes effectively and makes certain dishes lighter.

The powerful stirrer motor provides 164/358/477 Nm and can therefore also stir thick dishes. Among other things, you can mix forcemeat and prepare mashed potato from fresh potatoes in the kettle.

For safety reasons, the stirrer will stop when the lid is opened, but thickeners, spices, etc. can be added through the inspection hatch.

With the SlowMix accessory, the stirrer can rotate slowly when the kettle is tilted. This can be used to mix the contents of the kettle during pouring. The stirrer also enables the MultiClean cleaning tool to be fitted, which saves both time and labour when cleaning the kettle.

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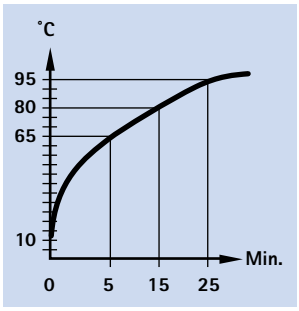
Details - kettles

Unheated and insulated top

Drip-free Spout

Base plate



Heating sequence for a 100 l kettle

Unheated top

The top of the kettle is unheated and insulated from the steam jacket. This reduces heat radiation and saves energy, and also minimises the risk of burns to the operator. This design also ensures that the food does not burn in the kettle spout when the kettle is emptied, which would reduce the quality of the food and cause cleaning to take longer.

Large pouring lip

All kettles are fitted with a large pouring lip, so that the kettle can always be emptied safely. A sieve plate or pouring plate can also be used as an additional aid.

Litre markings

The kettle bowl has clear litre markings etched into the surface of the kettle.

Fresh water from a drip-free spout

Water is added to the kettle from a dripfree spout which is mounted on the pillar. This minimises the distance from the connection to the tapping point, so that the water is always fresh and cold. The water is not fed through the kettle bowl, where it would be heated unintentionally.

Solid construction

The strong plating used in the kettle bowland the reinforcements in the base of the kettle and around the shafts make the kettle stable in every situation. Both the kettle and the pillars are made entirely from stainless steel and the inner kettle is made from acid-proof steel, which protects against corrosion caused by aggressive deposits in the bottom of the kettle such as residual salt. The bottom of the steam generator is manufactured from particularly strong plate, and provides protection against the effects of deposits, thereby ensuring the longevity of the kettle.

Tight construction

The position of the kettle's base plate and its seal slightly up inside the outer jacket gives a natural drip lip, allowing verboiled liquids and cleaning water to drain. This prevents liquids from seeping in under the base plate and causing damage. The kettle is also sealed to prevent the ingress of water and steam from the floor and floor drains.

Low surface temperature

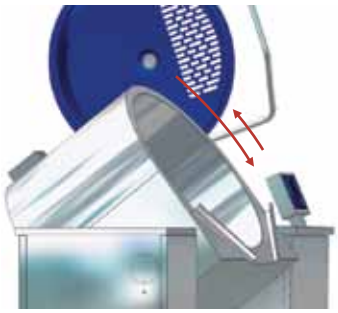
All kettle bowls are well insulated acrosstheir entire exterior, making them even safer to use and giving a better climate around the kettle, as well as saving energy compared with uninsulated kettles.

Fast heating

A patented steam generator means that the kettle can be used with only a small amount of water around the heating elements. This speeds up heating and reaction times and reduces energy wastage.

Lid made from a special synthetic material

Ergonomically designed lid arm



TiltBack function

Protection of heating elements

All heating elements are fitted at the front of the kettle, so that there is no risk of overheating when the kettle is tilted. They are also protected by a dry-boil thermostat.

Protection against overpressure

All kettles are fitted with a comprehensive safety system to prevent overpressures in the kettle. In addition to the control systems, this includes a safety temperature limiter, pressure gauge, safety valve and double contactors.

Lid made from a special synthetic material

The special synthetic material used to make the lid particularly light and stable, as well as heat-resistant, dimensionally stable, hydrolysis-resistant and foodapproved. No screws in the food area and rounded corners make the lid easy to clean and very hygienic. The lid has good insulation properties and provides a tight seal around the entire rim of the kettle. This considerably reduces both the risk of burn injuries and energy consumption.

Ergonomic lid design

The lid is easily opened using the ergonomically designed lid arm. During opening, the lid is moved backwards so that it is not in the way of the user in the open position. On the Multi, MultiMix, Opti and OptiMix models, the lid rotates on ball bearings and a gas spring helps the user to lift the lid, so reducing the effort required to a minimum.

WaterLevelAutomatic

WaterLevelAutomatic ensures that the water level in the kettle's steam generator is correct. This prevents unnecessary stoppages and also stops the kettle from boiling dry. WaterLevelAutomatic works regardless of the water quality. On kettles with automatic chilling, the correct water level in the steam generator is automatically restored after chilling.

TiltBack

All kettles with AutoTemp 31, AutoTemp 35, AutoTemp 51 or AutoTemp 55 control have an optional TiltBack function, which enables the user to determine whether and, if so, how much the kettle should tilt back after a tilt. This reduces dripping during emptying and makes pouring easier.

Advanced software

The specially designed software covers all the kettle's functions and is very flexible allowing it to be adapted to suit the needs of most users. There is an option to set the temperature in degrees Celsius or Fahrenheit and the water quantity in Litres, UK gallons or US gallons. The control system continually monitors the kettle's operation and shows an error code in the display in the event of a fault. This covers both operating errors and component faults. This enables any problems to be quickly resolved.

Details - kettles

Adjustable control box

Environmentally friendly design

Integrated stirrer

Control box

The control box is placed at a good working height and can be read easily. The control box can be orientated so that it faces in towards the kettle. This ensures that the user is in no doubt as to which control box belongs to which kettle, and also minimises any reflections. This makes operating the kettle easy and fast, and enables the user to quickly gain an overview of the condition of each of the kettles, even at a distance. The control box is classed as IPX6 and therefore provides maximum protection for the electronics.

Environmentally friendly

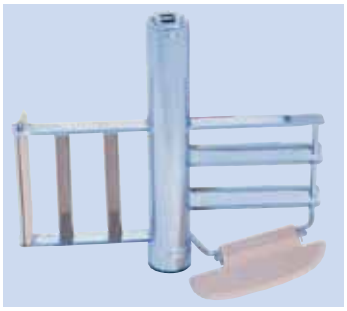
During the development of the product, a focus was placed on producing environmentally friendly design, so that the consumption of electricity and water is minimised when the kettle is in use. The manufacturing process is carried out giving every possible consideration to the environment, and the long lifetime of the product ensures that the natural resources that are used are exploited optimally.
As the kettle is primarily made from recyclable materials, it is also environmentally friendly after it has reached the end of its working life.

Integrated stirrer

The stirrer in the kettle saves both time and effort, partly because stirring can be performed automatically, but also because more stirring eases the preparation of many dishes.
Compared with a stirrer fitted to the pillar, the design used avoids the awkward process of attaching and removing the stirrer and enables the lid to be opened easily so that the contents of the kettle can be checked or ingredients added.
The stirrer function is always available, as it is not shared between two kettles. The integrated stirrer does not simply make the preparation of food easier; it also makes cleaning easier, as the scrapers reduce the risk of the food burning and becoming stuck to the kettle sides.

Hygienic kettle

Practical inspection hatch



Stirrer

Fully penetrating shaft

The rotating components of the stirrer shaft are located above the food area, so that there are no unhygienic joints or seals which could start to leak. The stirrer does not require lubrication or any other similar maintenance, and the stirrer's lifting handle is clean and easily accessible even when the kettle is full.

Hygienic kettle

The body of the kettle itself is fully welded, so that even on kettles with an integrated stirrer there are no unhygienic joints in the food area or around the kettle's upper rim and exterior.

Inspection hatch

All kettles with a stirrer are fitted with a practical inspection hatch and associated lid as standard.

This is used when adding ingredients while the stirrer is operating, e.g. when thickening. This is unavoidable in virtually every kitchen and should not be omitted.

Slow stirring

The option to reduce the speed of the stirrer to as low as 5 rpm also makes it possible to gently stir casserole dishes for example. This is particularly important when the food remains in the kettle for a long time, e.g. when warming or chilling, as the food could otherwise be broken up.

Ergonomic fitting

The stirrer is fitted in an ergonomically correct way. The fully penetrating shaft makes it possible and easy to fit the stirrer in the horizontal position, so avoiding lifting away from the body.

Lightweight stirrer

The special design makes the stirrer both light and extremely stable. The high torque of the stirrer motor allows the tool to be fitted with a wide variety of broad oblique blades, which ensures effective mixing, even at low speeds.

Kettle options

SlowMix

SlowMix

For safety reasons, the stirrer will stop as soon as the lid is opened. With SlowMix the stirrer can however rotate slowly while a key is pressed and held down and the kettle is tilted. This gives more consistent results during serving.

Drain valve

Drain valve

The traditional drain valve is fitted to the front of the kettle and enables the kettle to be emptied of liquid products. The drain valve is available in 2" versions.

Butterfly valve

Butterfly valve

The sanitary butterfly valve is fitted to the front of the kettle, enabling liquid products to be pumped out of the kettle through this valve. This makes emptying quick and easy. If an elbow is fitted, the valve can also be used as a drain valve. The valve can be disassembled for cleaning purposes.
The butterfly valve is available in 2" or 3" versions and with an ISO Clamp, DS or SMS connection.

Cooking basket

Cooking basket

The cooking basket is used to cook products that you do not want to leave loose in the water. This could for example be the case with fragile foods or foods that you will want to lift out of the kettle in order to leave the water in the kettle. Depending on its size, the cooking basket is divided up into several layers and into halves or quarters.

Sieve plate

Sieve plate

The sieve plate is a practical aid for use when emptying the kettles.
It is easily fitted to the kettle's spout, where it will remain while the kettle is emptied. The sieve is typically used when water in the kettle is to be drained from potatoes, vegetables, pasta, etc.

Pouring plate

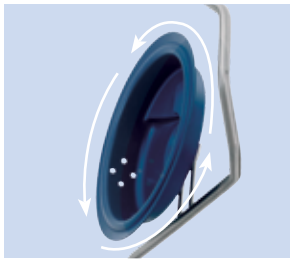
Pouring plate

The pouring plate fits easily to the kettle's pouring lip and is used as an aid when emptying the kettle in a controlled manner.

Tool trolley

Tool trolley

The tool trolley is used to store loose accessories for the kettle such as the stirrer, cleaning tool and sieve plate.
The location of the trolley's centre of gravity makes it easy to lift and push.



Rotatable lid

Rotatable lid

The rotatable lid eases the working procedures while cleaning the lid. Small persons who can have difficulties reaching the top and the very back of the lid, can rotate it and clean it without problems.

Embedding fixtures

Embedding fixtures

The fixture is embedded into the floor and the pillars are then secured directly to the fixture. Embedding fixtures are an alternative to securing the kettle using bolts.
The fixtures are supplied complete with spacers.

Measuring rod

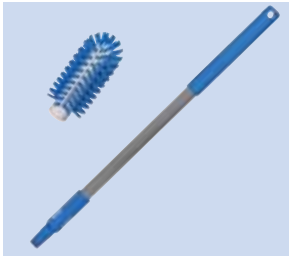
Measuring rod

The measuring rod is suspended over the lip of the kettle and is a practical aid for use when measuring the kettle contents.

Separate bearing

Separate bearing

This is a fitting for attaching the kettle's supporting shaft and replaces a supporting pillar.
A separate bearing is fitted to anything which can support the weight of the kettle, such as an existing pillar, other equipment or a wall. The solution is ideal when replacing part of a series of kettles.



Tube cleaner

Tube cleaner

The tube cleaner makes it easy to clean the middle tubes of the stirrer. The brush has a 60 cm long shaft and can therefore be used for all sizes of kettle. The head of the brush can be removed from the shaft and cleaned by boiling in water, ensuring optimal hygiene.

Hose reel mounted on the front of the pillar and hose connection on the top

Hose reel and hose connection on the side of the pillar

Spray gun

This solid spray gun is designed for cleaning the kettle.
The robust design of the spray gun means that it will tolerate rough handling or being dropped. The spray can easily be set from concentrated to spread.
The spray gun is fitted to a hose, which is supplied from a separate mixer.

Sensor for food temperature data collection

If data collection is required concerning the temperature of the food, all kettles can be fitted with an additional sensor. The temperature is measured on the steel jacket immediately on the other side of the food.
The sensor is insulated from other direct heat/cold sources. Readings from this sensor can be recorded using commonly available programs. Often programs which are already in use in the kitchen can be used, so avoiding
unnecessary software installation and maintenance.
The readings are typically used for documentation in accordance with HACCP.

Kettle options

MultiClean

The effective cleaning tool

The MultiClean is a particularly effective and very user-friendly cleaning tool, which is easily fitted to all kettles with an integrated stirrer.

The MultiClean's brushes quickly clean the food areas of the kettle, even removing engrained dirt, so saving the user time which can be spent on other things. The tool is fitted in the same way as the stirrer.

The patented MultiClean cleaning tool also saves water, as soaking can usually be avoided. The double, stiff brushes are spring-loaded and follow the shape of the kettle, making cleaning effective.

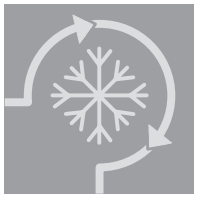
The brushes are fitted to special rails, so that they can be quickly removed for cleaning or replacement with softer or harder brushes. On the sides, four brushes clean the entire surface, and the base is cleaned by two brushes with a contoured shape.

- **User-friendly**
- **Time-saving**
- **Water-saving**

Chilling

Chilling using water from the mains supply

For chilling in the kettle, jacket chilling using water from the mains supply is available. Water is fed through the steam jacket, where it chills the contents of the kettle. It then drains via the floor grate. This is a simple way of chilling, but the water consumption is relatively high and the chilling effect depends on the temperature of the water.



AutoTemp 31 and AutoTemp 51

These control systems use the simplest chilling process and are operated by opening and closing valves. When the chilling process has finished, the excess water is drained off from the jacket by opening a valve.

AutoTemp 35 and AutoTemp 55

With these control systems, water consumption can be reduced by choosing from nine chilling steps, which determine the intensity of the chilling process. The lower the value that is selected, the smaller the quantity of water that will pass through the steam jacket and the longer the chilling process will take. With AutoTemp 35, the chilling step is set in the user menu. With AutoTemp 55, the chilling step is set directly on the control panel and the function automatically optimises the quantity of water in relation to the chosen chilling step and food temperature. When the chilling process finishes, the correct water level in the steam generator will automatically be restored.

Chilling using chilled water from an external chilling system

Jacket chilling using chilled water from an external chilling system can be used to cool the kettle. The water is fed through the steam jacket, where it chills the contents of the kettle and returned to the ice bank/chilled water reservoir. It is a simple and reliable way of chilling. Water consumption is low and the chilling effect is high, as the temperature of the chilled water is typically 0.5˚ C. Edge freezing is avoided as the chilling water is above freezing point. The stirrer can therefore rotate slowly, so treating the food gently.

When the chilling ends, the correct water level in the steam generator is automatically restored.

The dimensions of the chilling system and the ice bank/chilled water reservoir will depend on the number and size of kettles and the expected number of chillings per day.

These dimensions must therefore be determined by a chilling systems contractor, who can also assess whether the existing chilling equipment can be reused, whether a supply of ice/chilled water can be built up overnight when electricity is cheap, etc.

Controls

AutoTemp 31

AutoTemp 35

AutoTemp 31

The display normally shows the actual temperature of the inner kettle, but a key-press gives access to display and alter the temperature setpoint. This is set quickly and precisely between 1-120°C. The large arrows change the setting by 10°C, while the small arrows change the setting by 1°C. The heating power is controlled automatically to ensure that the temperature setpoint is achieved.

The control has an integrated water flow meter and water is added to the kettle by setting the required quantity and starting the fillingprocess. Filling stops automatically when the required quantity of water has been added. The required quantity can be set to one decimal place. The remaining quantity is displayed while the water is being added. The user can easily stop the filling process and adjust the required quantity. Small quantities of water are best added manually. Water is added to the kettle when the key is held down and the quantity added is shown in the display to one decimal place. The water passes through a large drip-free spout on the pillar.

The timer function stops the heating supply and activates an alarm at a set time or after a set period of time. The time is shown in the display and a visual or audible alarm can be connected if desired.

The kettle's tilt function is operated using keys on the control panel and the Tilt-Back function means that the kettle will automatically return slightly after tilting is stopped. This minimises overrun during emptying and makes pouring easier.

WaterLevelAutomatic ensures that the water level in the kettle's steam generator is correct. This prevents unnecessary stoppages and alsoprevents the kettle from boiling dry.

AutoTemp 35

The display normally shows the actual temperature of the inner kettle, but a key-press gives access to display and alter the temperature setpoint. This is set quickly and precisely between 1-120°C. The large arrows change the setting by 10°C, while the small arrows change the setting by 1°C. The heating power is controlled automatically to ensure that the temperature setpoint is achieved.

The speed and stirring pattern of the stirrer are easily controlled using the keys on the second line of the control panel. Six dynamic stirring patterns are available and the speed can be adjusted to between 5 and 155[1] rpm. Certain stirring patterns have a limited speed, determined by the purpose of the stirring pattern.

The stirring patterns available include continuous stirring in both directions and several stirring patterns with variable reversals and pauses. These stirring patterns are intended for normal stirring, gentle stirring and powerful stirring/mashing. One stirring pattern is optimised for cleaning using the cleaning tool.

The stirring patterns are designed to automatically adjust to the set stirring speed and therefore always operate optimally. Slow stirring gives fewer reversals and longer pauses, while fast stirring gives more reversals and shorter pauses. Combined with the option to let the speed from 5 to 155[1] rpm, this unique function gives excellent results, regardless of whether you need effective, fast and powerful stirring or gentle, slow stirring.

For safety reasons, the stirrer will stop when the lid is opened. When the SlowMix option is selected, the stirrer can however rotate slowly with an open lid while a key is held down and the kettle is tilted. This simplifies emptying and gives more uniform results if the food is to be divided between several containers.

The control has an integrated water flow meter and water is added to the kettle by setting the required quantity and starting the filling process. Filling stops automatically when the required quantity of water has been added. The required quantity can be set to one decimal place. The remaining quantity is displayed while the water is being added. The user can easily stop the filling process and adjust the required quantity. Small quantities of water are best added manually. Water is added to the kettle when the key is held down and the quantity added is shown in the display to one decimal place.

The timer function stops the heating supply and activates an alarm at a set time or after a set period of time. The time is shown in the display and a visual or audible alarm can be connected if desired. The kettle's tilt function is operated using keys on the control panel and the Tilt-Back function means that the kettle will automatically return slightly after tilting is stopped. This minimises overrun during emptying and makes pouring easier. WaterLevelAutomatic ensures that the water level in the kettle's steam generator is correct. This prevents unnecessary stoppages and also prevents the kettle from boiling dry.

As an option, the kettle can be set up so that the food is chilled in the kettle after preparation. The chilling process uses water from the mains supply or chilled water, which is recirculated through an external chilling system. The external chilling system solution is only available on the OptiMix 100 to 300 litre versions.

If chilling is performed using mains water, considerable water savings can be made with the static chilling steps from 1 to

[1] 140 rpm, for 400-500 l kettles.

AutoTemp 51

AutoTemp 55

9, which are selected in the user menu. If a low value is set, the chilling process will save water but it will also be slower. Operation of the chilling function is integrated into the control panel and after the completion of chilling the kettle's steam chamber is emptied of excess water and the kettle is automatically readied for heating again. The user must therefore not operate any handles or valves when starting/stopping chilling.

AutoTemp 51

The display normally shows the actual temperature of the inner kettle, but a keypress gives access to display and alter the temperature setpoint. This is set quickly and precisely between 1-120°C. The large arrows change the setting by 10°C, while the small arrows change the setting by 1°C. The heating power is controlled automatically to ensure that the temperature setpoint is achieved.

The control has a cooking probe, which can be used to either display or limit the temperature of the food. The core temperature of large chunks of meat can for example be displayed or the temperature of liquid dishes/water can be limited so that the contents do not boil over. The procedure for setting and displaying is the same as for the inner kettle temperature.

The control has an integrated water flow meter. The kettle is filled with water by setting the required quantity and starting the filling process. Filling stops automatically when the required quantity of water has been added.The required quantity can be set to one decimal place. The remaining quantity is displayed while the water is being added. The user can easily stop the filling process and adjust the required quantity. Small quantities of water are best added manually. Water is added to the kettle when the key is held down and the quantity added is shown in the display to one decimal place. The water passes through a large drip-free spout on the pillar.

The control has six programs, each with 10 variants. The programs each execute a series of functions automatically, so making the kettle easier to use, as heating, the cooking probe and water filling can all be controlled. For each program, the user can save 10 sets of associated values for use with different tasks. The programs include timer functions, cook-and-hold and delayed start. There are also programs for gentle warming based on the temperature of the inner kettle and cooking probe. The current time is shown in the display and an external visual or audible alarm can be connected if required.

The kettle's tilt function is operated using keyson the control panel and the TiltBack function means that the kettle automatically returns slightly after tilt is stopped. This minimises overrun during emptying and makes pouring easier.

WaterLevelAutomatic ensures that the water level in the kettle's steam generator is correct. This prevents unnecessary stoppages and also prevents the kettle from boiling dry.

AutoTemp 55

Heating

The display normally shows the actual temperature of the food, but a keypress gives access to display and alter the temperature setpoint. This is set quickly and precisely to between 1 and 120°C. The heating supply is controlled automatically to ensure that the required food temperature is reached. Controlling the heating supply according to the food temperature ensures that the required food temperature is achieved and maintained, and means that the user need only give the kettle minimal attention.

To prevent burning and enable gentle heating, the heating power can be adjusted in dynamic steps from 1 to 9. These steps control the temperature of the inner kettle in relation to the food temperature. If a low value is set, the heating process will be gentle but slow. If a high value is set, it will not be as gentle but it will be faster. This makes for easy and safe heating of milk products for example.

Stirrer

The speed and stirring pattern of the stirrer are easily controlled using the keys on the second line of the control panel. Six dynamic stirring patterns are available and the speed can be adjusted to between 5 and 155[1] rpm. Certain stirring patterns have a limited speed, determined by the purpose of the stirring pattern.

The stirring patterns available include continuous stirring in both directions and several stirring patterns with variable reversals and pauses. These stirring patterns are intended for normal stirring, gentle stirring and powerful stirring/mashing. One stirring pattern is optimised for cleaning using the cleaning tool.

The stirring patterns are designed to automatically adjust to the set stirring speed and therefore always operate optimally. Slow stirring gives fewer reversals and longer pauses, while fast stirring gives more reversals and shorter pauses. Combined with the option to set the speed from 5 to 155[1] rpm, this unique function gives excellent results, regardless of whether you need effective, fast and powerful stirring or gentle, slow stirring.

For safety reasons, the stirrer will stop when the lid is opened. When the SlowMix option is selected, the stirrer can however rotate slowly with an open lid while a key is held down and the kettle is tilted. This simplifies emptying and gives more uniform results if the food is to be divided between several containers.

Controls

Filling the kettle with water

The control has an integrated water flow meter and water is added to the kettle by setting the required quantity and starting the filling process. Filling stops automatically when the required quantity of water has been added. The required quantity can be set to one decimal place. The remaining quantity is displayed while the water is being added. The user can easily stop the filling process and adjust the required quantity.

Small quantities of water are best added manually. Water is added to the kettle when the key is held down, and the quantity added is shown in the display to one decimal place. The water passes through a large drip-free spout on the pillar.

Programs

The control has 10 programs, each with 10 variants. The five programs include chilling functions. The programs each execute a series of functions automatically, so making the kettle much easier to use, as heating, the cooking probe, chilling, stirring and water filling can all be controlled. For each program, the user can save 10 sets of associated values for use with different tasks.
The programs include timer functions, cook-and-hold, stirring programs and delayed start. Entire processes can also be performed automatically using heating and cooking followed by chilling. The current time is shown in the display and a visual or audible alarm can be connected if desired.

The kettle's tilt function is operated using keys on the control panel and the Tilt-Back function means that the kettle will automatically return slightly after tilting is stopped. This ensures that the flow is stopped quickly on emptying and makes pouring easier.

Reliability

WaterLevelAutomatic ensures that the water level in the kettle's steam generator is correct. This prevents unnecessary stoppages and also prevents the kettle from boiling dry.

Chilling

As an option, the kettle can be set up so that the food is chilled in the kettle after preparation. The chilling process uses water from the mains supply or chilled water, which is recirculated through an external chilling system. The external chilling system solution is only available on the OptiMix 100 to 300 litre version.

Operation of the chilling function is integrated into the control panel, and after the completion of chilling the kettle's steam chamber is emptied of excess water and the kettle is automatically readied for heating again. The user must therefore not operate any handles or valves when starting/stopping chilling.
The combination of food temperature control and stirring provides an ideal basis for effective, controlled chilling of the kettle. The required food temperature is set as for heating, and chilling then takes place until the required food temperature has been reached. If chilling takes place using mains water, considerable water-savings can be achieved using the dynamic chilling steps from 1 to 9. If a low value is set, chilling is water-saving but slower.

With a high value, the chilling process will be last but use more water. The chilling step that should be selected will depend on the food and the immediate situation in the kitchen. Regardless of the situation, controlling the water consumption based on the temperature of the food and the selected chilling step ensures that the water is used optimally.

Technical specifications

Multi

Nominal volume: 40, 60, 80, 100, 120, 150, 200, 250, 300, 400 and 500 litres

Can be freely integrated with the Multi, MultiMix, Opti and OptiMix

Control pillar can be placed on the right or left-hand side

Kettle bowl made from acid resistant steel

Fully welded, insulated kettle bowl

Litre markings on kettle

Pillar made from stainless steel EN 1.4301

Heating: Electric or steam-based from an external steam system

Power output: In accordance with the datasheet*

Boiling time: In accordance with the datasheet*

Working pressure: 1.0 bar

Max. steam temperature: 120˚ C

Adjustable, vertical control panel with IPX6 protection class

Small quantity of water in steam generator

Heating elements at front of kettle

Short supply lines in cold surroundings for tap water into the kettle

Base plate with seals inside the outer jacket of the kettle

Integrated isolator switch

24V control voltage

Pressure gauge

Tilt height: Min. 400 mm from floor to bottom of pouring lip

Unheated top

Electronic water flow meter with dripfree spout

Hinged easy open/close lid with gas-spring and ergonomic lid arm

Tight-closing lid made from synthetic materials

Safety device to prevent tilting with a closed lids

Electric tilt with adjustable TiltBack

Error codes for user errors and appliance faults.

Maximum temperature on outside of kettle bowl after three hours' cooking <40°C[3]

Working height: 900 mm.

Standard: AutoTemp 31 control

Electronic control of jacket temperature

Timer for cooking time/time with option to connect an external alarm

Real-time clock

WaterLevelAutomatic

Access code can be selected

Two sets of arrow keys for fast, precise setting

Temperature unit: Celsius or Fahrenheit

Quantity unit: Litres, UK gallons or US gallons.

Option: AutoTemp 51 control

Electronic control of jacket temperature

Cooking probe to control core temperature

6 programmes with storage of 10 sets of data

Option to connect external alarm

Real-time clock

WaterLevelAutomatic

Access code can be selected

Two sets of arrow keys for fast, precise setting

Temperature unit: Celsius or Fahrenheit

Quantity unit: Litres, UK gallons or US gallons.

Chilling

Manual chilling with water from mains supply (Option for electrically heated kettles)

MultiMix

Nominal volume: 40, 60, 80, 100, 120, 150, 200, 250, 300, 400 and 500 litres

Can be freely integrated with the Multi, MultiMix, Opti and OptiMix

Control pillar can be placed on the right or left-hand side

Kettle bowl made from acid resistant steel

Fully welded, insulated kettle bowl

Litre markings on kettle

Pillar made from stainless steel EN 1.4301

Heating: Electric or steam-based from an external steam system

Power output: In accordance with the datasheet*

Boiling time: In accordance with the datasheet*

Working pressure: 1.0 bar

Max. steam temperature: 120˚ C

Adjustable, vertical control panel with IPX6 protection class

Small quantity of water in steam generator

Heating elements at front of kettle

Short supply lines in cold surroundings for tap water into the kettle

Base plate with seals inside the outer jacket of the kettle

Integrated isolator switch

24V control voltage

Pressure gauge

Tilt height: Min. 400 mm from floor to bottom of pouring lip*

Unheated top

Electronic water flow meter with drip-free spout

Hinged easy open/close lid with gas-spring and ergonomic lid arm

Tight-closing lid made from synthetic materials with an inspection hatch and associated lid

Safety device to prevent tilting with a closed lid

Electric tilt with adjustable TiltBack

Error codes for user errors and appliance faults.

Maximum temperature on outside of kettle bowl after three hours' cooking <40° C[3]

Working height: 900 mm.

Stirrer

Integrated stirrer with no joints in the food area

Solid, lightweight stainless steel stirrer

Scrapers made from synthetic food-approved and heat-resistant materials

Weight of stirrer: 2.3 -8 kg*

rpm: 40-300 l, 5-155 rpm (400 and 500 l, 5-140 rpm)

Min. peripheral speed: 0.12-0.27 m/s*

Max. peripheral speed: 3.7-7.7 m/s*

Maximum stirring torque: 164-477 Nm*

Slow acceleration/deceleration for improved safety

Fast stopping of stirrer when lid is opened

Stirrer is protected against overloading

Noise level in use: under 55 dB.

Standard: AutoTemp 35 control

Electronic control of jacket temperature

Six dynamic stirring patterns with reversal and variable speeds

Timer for cooking time/time with option to connect an external alarm

Real-time clock

PowerMix

SlowMix (Option)

WaterLevelAutomatic

Access code can be selected

Two sets of arrow keys for fast, precise setting

Temperature unit: Celsius or Fahrenheit

Quantity unit: Litres, UK gallons or US gallons.

Option: AutoTemp 55 control

Electronic control of food temperature

9 dynamic heating power steps for gentle heating

6 dynamic stirring patterns with reversal and variable speeds

10 programmes with storage of 10 sets of data. 5 of the programs require the chilling function to be selected.

Option to connect external alarm

Real-time clock

PowerMix

SlowMix (Option)

WaterLevelAutomatic

Access code can be selected

Two sets of arrow keys for fast, precise setting

Temperature unit: Celsius or Fahrenheit

Quantity unit: Litres, UK gallons or US gallons.

Chilling

Technical specifications

Automatic chilling with water from mainssupply with water-saving function (Option)

Opti

Nominal volume: 40, 60, 80, 100, 120, 150, 200, 250 or 300 litres

Can be freely integrated with the Multi, MultiMix, Opti and OptiMix

Control pillar can be placed on the right or left-hand side

Kettle bowl made from acid resistant steel

Fully welded, insulated kettle bowl

Litre markings on kettle

Pillar made from stainless steel EN 1.4301

Heating: Electric or steam-based from an external steam system

Power output: In accordance with the datasheet*

Boiling time: In accordance with the datasheet*

Working pressure: 1.0 bar

Max. steam temperature: 120˚ C

Adjustable, vertical control panel with IPX6 protection class

Small quantity of water in steam generator

Heating elements at front of kettle

Short supply lines in cold surroundings for tap water into the kettle

Base plate with seals inside the outer jacket of the kettle

Integrated isolator switch

24V control voltage

Pressure gauge

Tilt height: 600 mm from floor to bottom of pouring lip

Unheated top Electronic water flow meter with drip-free spout

Hinged easy open/close lid with gas spring and ergonomic lid arm

Tight-closing lid made from synthetic materials

Safety device to prevent tilting with a closed lid

Electric tilt with adjustable TiltBack

Error codes for user errors and appliance faults.

Maximum temperature on outside of kettle bowl after three hours' cooking <40° C[3]

Working height: 900 mm.

Standard: AutoTemp 31control

Electronic control of jacket temperature

Timer for cooking time/time with option to connect an external alarm

Real-time clock

WaterLevelAutomatic

Access code can be selected

Two sets of arrow keys for fast, precise setting

Temperature unit: Celsius or Fahrenheit

Quantity unit: Litres, UK gallons or US gallons.

Option: AutoTemp 51 control

Electronic control of jacket temperature

Cooking probe to control core temperature 6 programmes with storage of 10 sets of data

Option to connect external alarm

Real-time clock

WaterLevelAutomatic

Access code can be selected

Two sets of arrow keys for fast, precise setting

Temperature unit: Celsius or Fahrenheit

Quantity unit: Litres, UK gallons or US gallons.

Chilling

Manual chilling with water from mains supply (Option for electrically heated kettles)

OptiMix

Nominal volume: 40, 60, 80, 100, 120, 150, 200, 250 or 300 litres

Can be freely integrated with the Multi, MultiMix, Opti and OptiMix

Control pillar can be placed on the right or left-hand side

Kettle bowl made from acid resistant steel

Fully welded, insulated kettle bowl

Litre markings on kettle

Pillar made from stainless steel EN 1.4301

Heating: Electric or steam-based from an external steam system

Power output: In accordance with the datasheet*

Boiling time: In accordance with the datasheet*

Working pressure: 1.0 bar

Max. steam temperature: 120˚ C

Adjustable, vertical control panel with IPX6 protection class

Small quantity of water in steam generator

Heating elements at front of kettle

Short supply lines in cold surroundings for tap water into the kettle

Base plate with seals inside the outer jacket of the kettle

Integrated isolator switch

24V control voltage

Pressure gauge

Tilt height: 600 mm from floor to bottom of pouring lip

Unheated top

Electronic water flow meter with drip-free spout

Hinged easy open/close lid with gas spring and ergonomic lid arm

Tight-closing lid made from synthetic materials with inspection hatch and associated lid

Safety device to prevent tilting with a closed lid

Electric tilt with adjustable TiltBack

Error codes for user errors and appliance faults.

Maximum temperature on outside of kettle bowl after three hours' cooking <40° C[3]

Working height: 900 mm.

Stirrer

Integrated stirrer with no joints in the food area

Solid, lightweight stainless steel stirrer

Scrapers made from synthetic food-approved and heat-resistant materials

Weight of stirrer: 2.3 -5.5 kg*

rpm: 5-155

Min. peripheral speed: 0.12-0.25 m/s*

Max. peripheral speed: 3.7-7.7 m/s*

Maximum stirring torque: 164-477 Nm*

Slow acceleration/ deceleration for improved safety

Fast stopping of stirrer when lid is opened

Stirrer is protected against overloading

Noise level in use: under 55 dB.

Standard: AutoTemp 35 control

Electronic control of jacket temperature

6 dynamic stirring patterns with reversal and variable speeds

Timer for cooking time/time with option to connect an external alarm

Real-time clock

PowerMix

SlowMix (Option)

WaterLevelAutomatic

Access code can be selected

Two sets of arrow keys for fast, precise setting

Temperature unit: Celsius or Fahrenheit

Quantity unit: Litres, UK gallons or US gallons.

Option: AutoTemp 55 control

Electronic control of food temperature 9 dynamic heating power steps for gentle heating

6 dynamic stirring patterns with reversal and variable speeds

10 programmes with storage of 10 sets of data. 5 of the programs require the chilling function to be selected.

Option to connect external alarm

Real-time clock

PowerMix

SlowMix (Option)

WaterLevelAutomatic

Access code can be selected

Two sets of arrow keys for fast, precise setting

Temperature unit: Celsius or Fahrenheit

Quantity unit: Litres, UK gallons or US gallons.

Chilling

Automatic chilling using water from themains supply with water-saving function (Option)

Automatic chilling using water from a closed chilling system (Option)

[3] Except for construction-determined conductive heat in some edge zones

* Datasheet on www.joni-foodline.com

Overview – Kettles

	Multi	MultiMix	Opti	OptiMix
Volme	40-500 litres	40-500 litres	40-300 litres	40-300 litres
Controller standard	AutoTemp 31	AutoTemp 35	AutoTemp 31	AutoTemp 35
Controller option	AutoTemp 51	AutoTemp 55	AutoTemp 51	AutoTemp 55
Electric tilt	+	+	+	+
Tilting height	400-467 mm*	400-467 mm*	600	600
Location of the controller	Right- or left-hand side	Right- or left-hand side	Right- or left-hand side	Right- or left-hand side
Stirrer	-	+	-	+
rpm:	-	5-155 (40-300 l) 5-140 (400 and 500l)	-	5-155
Maximum stirring torque	-	164-477 Nm*	-	164-477 Nm*
Hinged lid in synthetic materials	+	+	+	+
Lid with gas spring hinged for easy operation	+	+	+	+
Inspection hatch	-	+	-	+
Chilling using water from the mains supply possible	o	o	o	o
*Chilling using chilled water from an external chilling system possible	-	-	-	o only 100-300 litres
Isolator switch	+	+	+	+
Sensor for food temperature data collection possible	o	o	o	o
Type of heating	Electric/ direct steam	Electric/ direct steam	Electric/ direct steam	Electric/ direct steam

Overview – Controls

	AutoTemp 31	AutoTemp 35	AutoTemp 51	AutoTemp 55
Adjustable, upright control panel	+	+	+	+
TiltBack	+	+	+	+
WaterLevelAutomatic	+	+	+	+
Water flow meter	+	+	+	+
Controlling by the temperature of the jacket	+	+	+	-
Controlling by the temperature of the food	-	-	-	+
Dynamic heating steps for gentle heating	-	-	-	+
Cooking probe	-	-	+	-
Clock/timer	+	+	+	+
Programable	-	-	+	+

\+ Standard

o Option

– Not possible

* Dependent on kettle size

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Find more kettles, frying pans and ranges in the brochures on www.joni-foodline.dk

JØNI FOODLINE

Jøni Foodline A/S • Fiskeløkken 2-6 • DK-5330 Munkebo • Danmark
Telefon +45 65 97 48 15 • Telefax +45 65 97 57 47 • sales@joni-foodline.dk • www.joni-foodline.dk