

SOUPPER

THE NEW GENERATION
PROFESSIONAL KITCHEN
MIXER KETTLES





The key to success in any commercial kitchen is a well-chosen commercial kettle. The Soupper kettles are efficient and programmable kettles that provide a wide range of functions, allowing you to produce almost anything at any time.

In terms of value for money, the Soupper Kettle is hard to beat.

EASY TO USE

The electronic control panel is user-friendly, with the 'Cook-Mix-Chill' options activated at the touch of a button. The mixing speed may be chosen from between 10 – 160 rpm in a 40 – 80L kettle, with the Soupper Kettle also providing seven different mixer programmes, making it possible to select the correct type of mixing for each recipe.

TARGET CUSTOMERS

The Soupper Kettle is specifically geared towards use in service-oriented institutions such as schools, kindergartens, hospitals, healthcare centres, residential care facilities, catering restaurants and conference centres. The "multi-master" kettle, which lends itself to a wide variety of recipes, is also used in many fine dining restaurants, hotels and large cruise liners.

Kettles are available in sizes ranging from 40L through to 470L.

AUTOMATED CONTROL INCREASES PRODUCTIVITY

The function of automated food processing makes the Soupper Kettle easy to use and very cost-efficient. It is also able to store up to 100 user-defined programmes and each programme can consist of one or two stages, for example 'Cook' or 'Cook-Chill'. A preset programme ensures uniform quality, reduces food waste and work hours, which in turn increases productivity. Default settings can be configured to suit each individual client.

SOUPPER FLEXIBILITY

The Soupper Kettles are available with a variety of options and accessories. This ensure the correct configuration for various customer needs.



CHILLING

The quick chilling of food is an essential element in the 'Cook&Chill' environment. Chilling extends the shelf life of food, drastically reduces work hours and speeds up preparation in the kitchen. Certain recipes require quick chilling in order to be executed properly.

Quick chilling is based on a temperature difference that is as large as possible between the food and the chilling agent.

THREE CHILL OPTIONS:

CH1 Chill System: Semi-automatic chilling: both activated and deactivated at the touch of a button. Chilling by mainswater (drinking water), which runs off into a floor drain. Manual emptying of the jacket before next cooking process.

CH2 Chill System: Automatic chilling: NOTE! Requires measurement of food temperature. Activated at the touch of a button or as part of a programme. Chilling by mainswater (drinking water), which runs off into



The mixing tool consists of three easily removed parts. Pictured here is the whipping tool combination.

a floor drain. Chilling temperature programmable. When the correct chilling temperature has been achieved the 'Chill-Hold' function is activated. Chilling is deactivated at the touch of a button. Manual emptying of the jacket before next cooking process.

CH3 Chill System: NOTE! Requires measurement of food temperature. Fully automatic chilling: activated at the touch of a button or as part of a programme. When the correct chilling temperature has been achieved the 'Chill-Hold' function is activated. Chilling is deactivated at the touch of a button. Automatic emptying of the jacket before next use. Pump assisted emptying of the jacket for kettle sizes 300 – 470L.

MIXING MADE EASY

The mixing speed may be chosen from between 10 – 160 rpm. There are seven (7) different mixing modes which make it possible to select the correct type of mixing for each recipe. Mixing can, for example, be done in one direction, or with reversed direction or the kettle tilted at a safe speed of 10 – 20 rpm.

A correctly designed mixer is the key to giving the best result, ensuring both quality in consistency and in retaining an even temperature, as well as maintaining the structure of the food. It can also cut through the structure of the food when necessary, scrape the sides of the kettle to avoid food burning and transfer heat from the sides of the kettle to the food.

The three-part mixing tool is a unique and patented design. The parts are both easily connected and removed, even when the ingredients are already in the mixer kettle.

HYGIENE, ERGONOMICS AND SAFETY

Special attention has been paid to the hygiene and ergonomic aspects of the Soupper Kettle. The water spout is located on the body of the kettle making it easy to add water even during use and without lifting the lid. The kettle provides automatic water filling (E and EC models).

The lid is light to lift and easy to remove for washing. The mixer kettle attachments are also easily removed and washable in a dishwasher's 500 x 500 mm (20 x 20in) washing rack, in kettle sizes 40 – 200L. Optionally available attachment is the washing brush attachment, and can save as much as 80% of water and detergent and take 45 minutes off washing time.



Water can be added even during use and without lifting the lid. An optional work light is also available.



Attachments are dishwasher safe in kettles 40 – 200L (10 – 52 gal).

PERFORMANCE FOR SUCCESS

The Soupper Kettle has double jacket with a design pressure of 1.5 bar and temperature of +128°C. This allows a max cooking set temperature of 125°C.

Chilling does not require separate changing of mixer tool. Temperature control of the food is available as an option.



GREEN PERFORMANCE KETTLES

90% of the total weight of a Soupper Kettle is easily recyclable, with all the metal parts being re-usable. Stainless steel can be melted to form steel and yellow metals brass. All plastic parts can be melted and recast.

The kettles are constructed according to a fully unique design, which undergoes continuous development with special attention to environmental and energy conservation issues.

FREESTANDING MODEL

The Soupper Kettle is easily installed into any kitchen, it is freestanding and is simply positioned into its reserved place and then connected to a water supply and electricity.

There is no need to bolt the kettle to the floor. The kettle is easily moved if necessary.

Due to the modular design of the kettle it can be installed on a wall or on a floor installation frame.



KETTLE ATTACHMENTS AND ACCESSORIES



The basic attachment is a multipurpose tool which can be used in all forms of food preparation. It is included with delivery of the kettle.



A measuring stick and cleaning set (hand-held scrub brush, cloth, plastic scraper and silicone mitt).



The washing brush attachment can save up to 45 minutes a day.



Strainer plate.



Whipping grid.



Dough hook.



Rack for GN-dish.



Equipment trolley.



Wall-mountable rack for equipment.

SOUPPER KETTLE SPECIFICATION

- Cooking, numerical jacket temperature display
- Mixer with scrapers
- Timer: 24 H
- Water fill activated from controller
- Programmable (100 programmes)
- Advanced diagnostics, maintenance notifications
- Suitable for proving; when the temperature is set to below 40°C, the jacket temperature will not rise too high
- Prevention of food burning; when the temperature is set to max. 94°C, the jacket temperature will not rise above 105°C to prevent burning.

Safety features

- Automatic water fill of steam jacket
- Safety valve, air vent and pressure switch
- Prevention of water pollution by backflow in accordance with EN 1717 mukaan
- Water and electrics housed in separate legs
- Mixer functions only when lid is closed/tilting functions only when lid is open
- Maintenance switch (disconnection switch), emergency off switch

Construction

- Gross volume +40mm (1.6in) extra in accordance with DIN 18855-1
- Quick-cook-kettle in accordance with DIN 18855-A4
- Stainless steel hinged safety grid lid (separate lid for grid)

- Easy to remove and clean lid, washable for example in a commercial dishwasher
- Kettle interior: food is only in contact with stainless steel: EN 1.4436
- Outer kettle body and stand stainless steel: EN 1.4301
- Water protection rating: IPX5
- Electric tilting, mechanical brake, functions only by switch when pressing the controller button
- Tilting stops immediately when the button is not pressed
- Available in left-hand (control panel on left side)
- A group of two kettles has water connections in the middle leg (controls on the left and right leg)
- Mixer tool and measuring stick included with delivery of the kettle.

Key functional options

- Microfilter for water connection, changeable filter cartridge (installed in leg)
- Temperature measurement and display for both food and jacket, adjustable between 0 - 125°C, food temperature control
- Parallel PT100 temperature sensor and transmitter installed
- Automatic water fill: push button control, water measurement. Two functions: water on and off or programmable water level and automatic fill. Water fill at a speed of 25L per minute, water supply pressure 3 – 8 bar
- Energy optimization connection



SOUPPER KETTLE OPTIONS AND ACCESSORIES

CHILLING

- Semi-automatic chilling (CH1): Activated and deactivated at the touch of a button. Chilling by mainswater (drinking water), which runs off into a floor drain. Manual emptying of the jacket before next use.
- Automatic chilling (CH2): Activated at the touch of a button or as part of a programme. Chilling by main water supply connection (drinking water), which runs off into a floor drain. Chilling temperature programmable. When the correct chilling temperature has been achieved the 'Chill-Hold' function is activated. Chilling is deactivated at the touch of a button. Manual emptying of the jacket before next use. NOTE! Requires measurement of food temperature.
- Fully automatic chilling (CH3): activated at the touch of a button or as part of a programme. When the correct chilling temperature has been achieved the 'Chill-Hold' function is activated. Chilling is deactivated at the touch of a button. Automatic emptying of the jacket before next use. Pump assisted emptying of the jacket for kettle sizes 300 – 470L. NOTE! Requires measurement of food temperature.

INSTALLATION

- Freestanding (FS), basic installation
- Floor mounted
- Wall mounted
- Kettle series: 2 kettles with a shared central leg
- Installation frame, floor mounted single kettle
- Installation frame, floor mounted two kettles

CONNECTIONS

- Softened water
- Separate chilling water connection
- Hot water connection 65°C (149°F)
- External steam connection
- Drain valve 2"

KETTLE CLEANING

- Washing pistol, cold water
- Washing pistol, cold and warm water + mixer

OTHER ACCESSORIES

- Lid for filling opening, included with delivery
- Rack for GN-dish
- Strainer plate
- Washing attachments
- Whipping grid
- Measuring stick, included with delivery
- Cleaning set

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