

Technical Specification

Dieta Celer kettles

- **Celer** Mixer kettle
- **C-Classic** Cooking kettle

Kettle net volumes

- 40, 60, 80 and 100 L
- 150 and 200 L

Heating

- Electric

Installations

- Floor-mounted, FL

Control system

- LED display, temperature indication with 1 °C resolution
- Controller adjusted heating, mixing and food water supply
- Set value for jacket temperature 0...120 °C
- Automatic jacket water fill and temperature control

Mixer [Celer mixer kettle only]

- Mixing speeds 10 to 160
- 4 mixing modes with auto-reverse
- Pulse switch for mixing when the lid is open or the kettle is tilted

Construction

- Electronic tilting
- Water nozzle is located on the kettle rim allowing water filling while lid is closed
- Jacket max pressure is 1,0 bar (120 °C)
- Kettle interior AISI 316 stainless steel, outer body Al-SI304L
- Removable stainless steel lid with grid [grid only in Celer]
- Spring-loaded lid hinge

Functional options

- Automatic water supply and measurement
- Tap water cooling (floor drain)

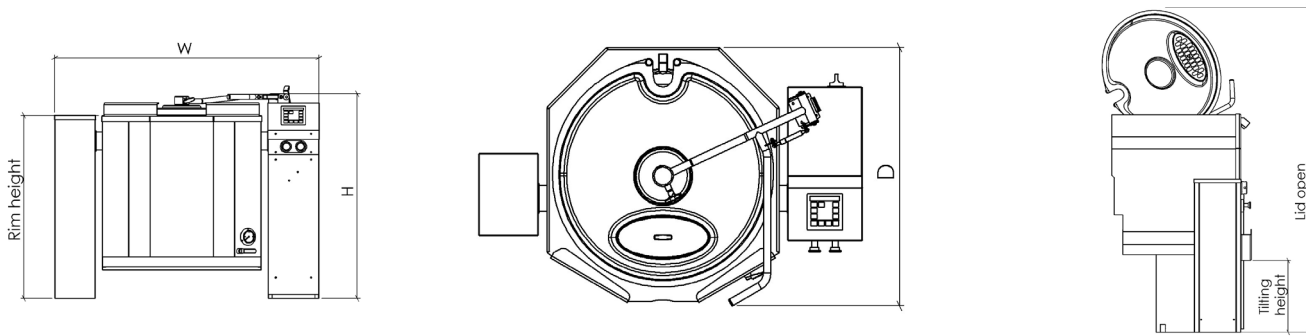


Other options

- Soft water connection
- Hot food water connection
- Draw-off valve
- Washing hose
- PT100 connection for an external HACCP system

Accessories

- Whipping grid
- Wash tool
- Sieve plate
- Tool trolley



	Celer 40	Celer 60	Celer 80	Celer 100	Celer 150	Celer 200
MEASUREMENTS / WEIGHTS						
Volume <i>net/gross (L)</i>	40/52	60/70	80/90	100/110	150/165	200/215
Main measurements <i>WxDxH/ Lid open (mm)</i>	1150x775x1010/1760	1150x775x1010/1760	1150x775x1010/1760	1150x775x1010/1760	1300x860x1010/1910	1300x860x1010/1910
Weight <i>net/ with transport package (kg)</i>	150/210	155/215	160/220	165/225	200/245	215/260
Tilting height <i>(mm) from the bottom of the spout</i>	575	575	575	575	425	425
Rim Height <i>(mm)</i>	900	900	900	900	900	900
Transport package <i>WxDxH (mm)</i>	1340x985x1330	1340x985x1330	1340x985x1330	1340x985x1330	1490x1025x1330	1490x1025x1330

HEATING CONNECTIONS						
CELER [Mixer kettle]						
Electric	400/50/3, 14,5 kW 32A	400/50/3, 14,5 kW 32A	400/50/3, 14,5 kW 32A	400/50/3, 14,5 kW 32A	400/50/3, 26,0 kW 50A	400/50/3, 33 kW 63A
C-CLASSIC [Non-mixer kettle]						
Electric	400/50/3, 14 kW 20A	400/50/3, 14 kW 20A	400/50/3, 14 kW 20A	400/50/3, 14 kW 20A	400/50/3, 24,5 kW 40A	400/50/3, 31,5 kW 50A
WATER CONNECTIONS						
Cold Water <i>2..8 bar, Filt.To 15 µm, *</i>	DN 15, G1/2"	DN 15, G1/2"	DN 15, G1/2"	DN 15, G1/2"	DN 15, G1/2"	DN 15, G1/2"
Warm Water [Option]	DN 15, G1/2"	DN 15, G1/2"	DN 15, G1/2"	DN 15, G1/2"	DN 15, G1/2"	DN 15, G1/2"
Softened Water [Option] <i>1...8 bar, Filt. To 15 µm, *</i>	DN 15, G1/2"	DN 15, G1/2"	DN 15, G1/2"	DN 15, G1/2"	DN 15, G1/2"	DN 15, G1/2"

* Water for steam generator: 0...40 °C, max 6 °dH, conductivity 30...1000 µS/cm, chloride <100 mg/l, chlorine <0,25 mg/l

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Installation

- Directly bolted to floor or bolted to floor with installation frame

Control system

- Electronic controller for automated jacket operation
- Set value for jacket temperature 0...120 °C
- Led display. Temperature indication with 1 °C resolution
- Controller adjusted heating, mixing and food water supply
- Quick start operation; cooking starts automatically & immediately
- Automatic jacket water fill & temperature control

Mixer (Celer only)

- Integrated mixer in the bottom of the kettle. Mixer drive shaft in a protective pipe sleeve. Shaft bearing above kettle rim.
- Mixer Tool (included) with removable Teflon scrapers
- The tools is mechanically locked into the drive shaft
- Speeds; 10 ... 160 (40 ... 80 L = 160 rpm, 100...200 L = 124 rpm)
- 4 mixing modes incl. auto reverse
- Mixer can be activated with a pulse switch when kettle is tilted or kettle is tilting

Construction

- Kettle volumes are informed as net. In accordance with DIN18855-1 there is 40 mm safety level
- Jacket max pressure is 1,0 bar (120 °C)
- Kettle inner parts AISI 316 stainless steel
- Kettle lid is mirror polished stainless steel equipped with spring loaded hinge.
- Lid has a safety grid (incl. separate lid) for adding ingredients (only Celer)
- The lid is easily removable for cleaning
- Water nozzle is located on the kettle rim allowing water filling while lid is closed
- Outer kettle body and stand are AISI 304 stainless steel
- Volume measuring stick included
- Tilting by electrical motor. The brake function of the motor ensures an immediate stopping of the movement when tilt switch is released. No need for "tilt-back".

Compliance

- The kettle fulfills DIN18855-1 standard for Rapid Kettle
- Compliant to CE requirements for safety
- Prevention of water pollution by backflow in accordance with EN 1717

Main safety features

- Automatic water fill of steam jacket
- Mixer functions only when lid is closed/tilting functions only when lid is open
- Maintenance switch (disconnection switch)
- Emergency off switch
- Safety valve, pressure switch and pressure gauge
- Level switch
- Overcurrent/overheating protection for electrical tilting motor
- Contactor malfunction; "CONTACTOR ERROR"

Factory installed options

- Filter (5 µ) for incoming water. The filter located externally.
- Cooking water measurement. Valve is activated from control panel. Two functions:
 - Valve opening + measurement of water amount
 - Set water amount and open valve
- Additional PT100 for connection to customer external (HACCP) data collection system
- NITO was hose with cold water
- Emptying valve 2" (alt. 3"). Standard valve is Echtermann (2"). Other valves & configurations available on request.
- Chilling performed with tap water (food water) which flows to drain (CH1: Semi-Automatic Chilling):
 - Activated and ended from control panel
 - Chill media is tap water which is led continuously to drain

Accessories

- Strainer plate
- Whipping tool
- Washing tools
- Trolley for kettle accessories