

Dieta®



Celer





Intelligent Dieta kettles

Dieta Group is a Finnish group of companies specialised in providing professional kitchens, restaurants and the food industry with innovative technologies, products and consumables as well as technical services.

Dietatec Oy is an independent member of the Dieta Group specialised in the development and manufacturing of kettles and steam cookers for professional kitchens, catering companies, restaurants, hotels and the food processing industry.

Dietatec kettles are developed with a passion for producing the finest and most versatile meals in the most efficient way.

Our core R&D, engineering, manufacturing and sales team members have many years of industry experience. This has made us a world leader in Cook-Mix-Chill applications for kettles.

Flexibility for high-production kitchens

Celer kettles bring efficiency and performance to restaurants, lunch rooms and even the biggest professional kitchens. Digital displays ensure effortless precision while integrated bottom mixers and electronic tilting make routine work and manual labour easier.

In terms of value for money, a Celer kettle is hard to beat.



What else can you make?

Mashed potatoes

Potatoes and root vegetables can be mashed in the kettle.

Simply cook the ingredients in the kettle and let its powerful mixer make the mash – no need for extra steps or tools.

Dessert

Well suited for different types of desserts.

High-speed mixing with special tools allows ingredients to be whipped in the kettle.

Soups and sauces

Gentle stirring ensures even cooking and heating of soups and sauces.

With automatic mixing and temperature control, soups and sauces can be made efficiently, and high quality is guaranteed every time.



Efficiency for better profits

Save time with the built-in mixer

The kettle's integrated mixer mixes all kinds of food, hot and cold, efficiently and effortlessly. The mixer's speed is freely adjustable from 10 to 160 rpm and it features seven different mixing modes, providing just the right kind of mixing for every recipe.

Quick and easy to wash

The kettle is easy to clean with automatic washing programmes and washing tools that can save up to 80% in water and detergent, and as much as 45 minutes of cleaning time. The mixing tool and lid are easy to remove from the kettle and can be washed separately.

Electronic tilting

Electronic tilting makes it safe and efficient to decant food from the kettle. There is plenty of room under the lip for a trolley or a standard GN-sized container.



Consistent food quality, always

Perfect mixing

The cleverly designed Dieta mixer is the key to achieving the best results: it ensures high quality, good consistency and an even temperature, and also maintains the texture of the food.

The standard mixing tool can be swapped out for special tools, opening up opportunities for different recipes.

Water automation makes cooking simple

The kettle comes equipped with an integrated tap, allowing water to be added easily during the cooking process without opening the lid.

Optional automatic water flow and measuring equipment is also available.





Hygiene, ergonomics and safety

Hygienic and reliable design

The kettle body is fully welded and does not have any unhygienic engravings or joints. The full-length axle of the mixer has no gaskets in the cooking area, and the lifting handle of the mixer tool is always readily accessible.

An optimised work process incorporating the latest technology

Automatic mixing provides a consistent texture and even heat distribution for safe cooking. A water tap has been integrated into the kettle body to allow water to be added easily during the cooking process without opening the lid.

Green performance

Recyclable materials make up more than 90% of the total weight of the kettles. All metal parts can be reused. The majority of the metalwork is either stainless steel or brass. All plastic parts can be melted and remoulded. All aspects of the kettle design have been developed in-house. We continuously strive to improve our products with special attention to environmental friendliness and energy efficiency.

Celer kettle types

Celer Mixer kettle

Automated food processing makes the Celer mixer kettle easy to use and very cost-efficient.

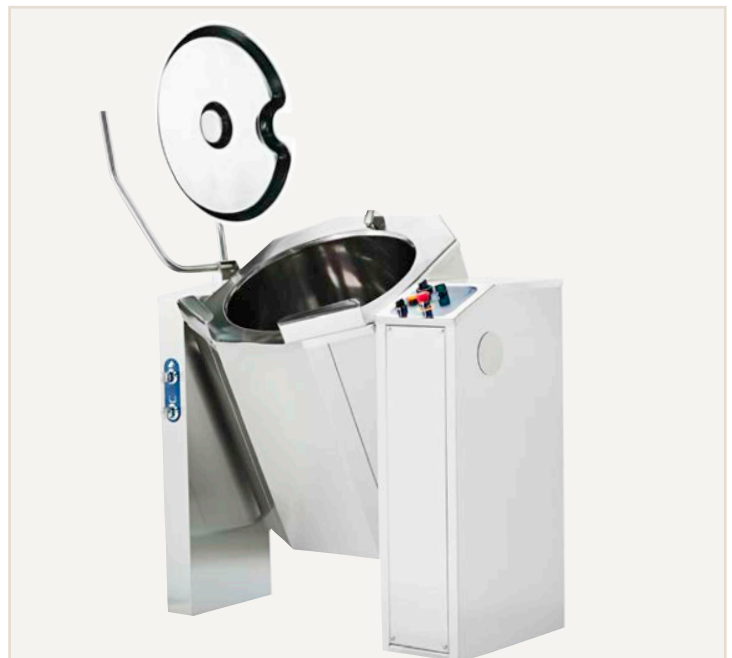
The digital display provides clear information about cooking parameters and is easy to adjust for optimal results.



C-Classic Cooking kettle

If automatic mixing is not needed, the C-Classic kettle is a great choice.

The C-Classic is straightforward to use, as heating and tilting are controlled using intuitive switches – simple efficiency for a professional kitchen



Key features

Kettle net volumes

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

Heating

- Electric
- Direct steam (option)

Installation alternatives

- Floor-mounted, FL

Control system

C-CLASSIC:

- Analogue control panel
- Power regulator for jacket heating, and tilting switch
- Manual valve for food water supply
- Manual filling valve for jacket water

CELER:

- LED display, temperature indication with 1 °C resolution
- Controller adjusted heating, mixing and food water supply
- Automatic jacket water fill and temperature control

Mixer (Celer 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
- Jacket max. pressure 1 bar (120 °C)
- Kettle interior AISI 316 stainless steel, outer body AISI304L
- Removable stainless steel lid with grid
- Spring- loaded lid hinge

Functional Options

- Automatic water supply and measurement

Other options

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

Accessories

- Mixing tool
- Whipping grid
- Wash tool
- Measurement stick

