

Dieta[®]



Dieta[®]

Our Ethos

- Customer first
- Best attitude
- Brave forerunner



Dieta Kettles today

Over 25 active sales representatives...

Key Markets:

- Nordics
- Cruise Ships
- Global
 - Central-Europe
 - East-Europe
 - APAC: Australia
 - Middle-East

Customer segments:

- Private and public Horeca-sector:
 - Mass catering
 - Central kitchens
 - Hospitals, schools, ...
- Food industry
 - Tailor-made process kettles for specified food production



Mixer Kettle

Why Mixer Kettle?

1

Flexibility and capacity

- Flexible menu alternatives
- Do more with less space

2

Productivity

- Labor time savings
- Cost/meal

3

Ergonomics

- Reduced manual work

4

Consistent food quality

- Labour skill requirement minimized

5

Food safety

- Precise control of temperatures
- Minimal handling of the food



1

Mashed Potatoes

One batch (600 Portion)

**200L
Mixer Kettle****200L
Boiling pan****Cooking (Production)**

Labour

0,25 h

0,67 h

Energy

27,6 kW

24,1 kW

Water

100 L

100 L

Cooking Time

65 min

70 min

Cooking cost

10,8 €

18,4 €

Cleaning

Labour (h)

0,15 h

0,5 h

Water (l)

50 L

200L

Cleaning Time (h)

30 min

30 min

Cleaning cost (€)

3,5 €

10,5 €

Labor Time (min)**25 min****70 min****Process Time (min)****95 min****100 min****Total Cost (€)****14,3 €****28,9 €****Savings:****64%**

Labor cost saved

50%

Water saved

5%

Process time saved

2

3

4

5

Flexible menu alternatives

- Sides
 - Mashed Potatoes
 - Rice pilaf
 - Sauerkraut
- Soups
- Warm sauces
- Stews, meat sauces
 - Pasta Bolognese
 - Curries
- Desserts
 - Dessert sauces
 - Pudding
 - Porridges
- Mixes
 - Salad
 - Pie fillings
- Dough



Application examples

School kitchen, replacement, Finland



Hospital kitchen, Latvia



Dieta

Hospital, Wall-mounted, France



Central kitchen, Pump&fill, Australia



Production kitchen, Cook-Chill, Espoo Catering



Dieta

DOD[®]

Food industry, pump&fill, Australia



Food industry, Ready-meals production, Ireland



Bakery, gas heated, Belgium



Cruise Ships



Dieta

NEW Dieta **GENIER**

Dieta GENIER

NEW MECHANICS

- Freestanding
- 600mm tilting height
- Reduced width
- Group kettles
- New lid & hinge

NEW CONTROL SYSTEM

- 10" touch screen
- New software UI
- New electronics
- Wireless connectivity



CHILLING

- Tap water
- Improved circulated chilling [for Icebank]
- Chilled center axis

WEIGHING

3-PART MIXER TOOL

Genier ACE

Born to be your guiding star



Genier GO!

Born to support you



FEATURES

- Automatized cooking processes
- Freestanding

- Automatic control of cooking settings
- Manual control of processes
- Freestanding

- Manual control of cooking
- Bolted to the floor



Genier ACE



GO-Classic



Genier GO!



C-Classic



Celer

COOK

COOK-TILT

COOK-MIX-TILT

COOK-MIX-CHILL

FUNCTIONS

GENIER

Mechanics



Space Requirements

Group kettles

Tilting height

Rear support frame

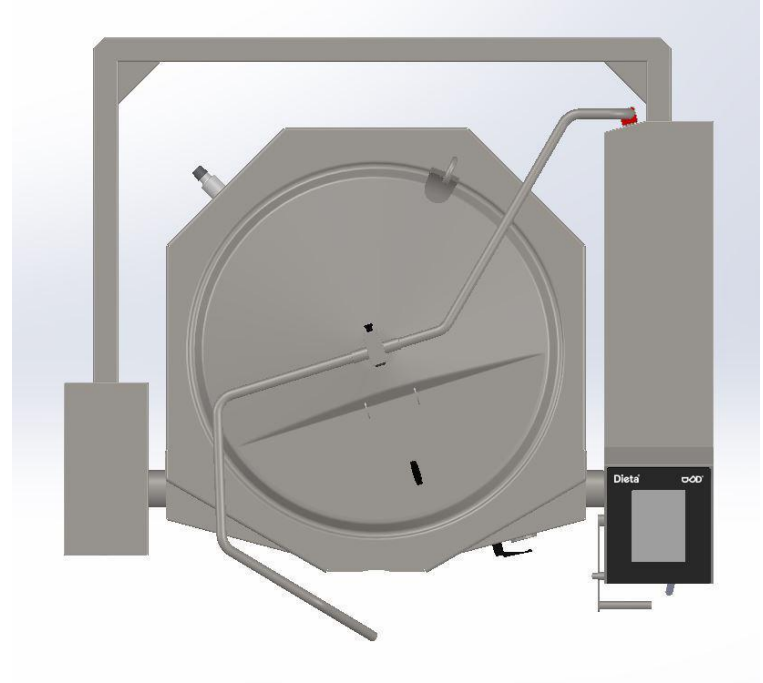
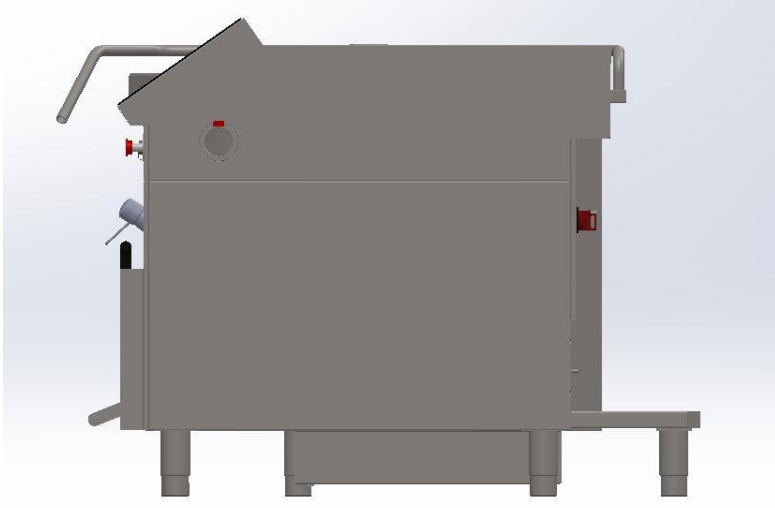
Connections in main leg
Steam & Circulated chilling in aux leg

New lid & hinge

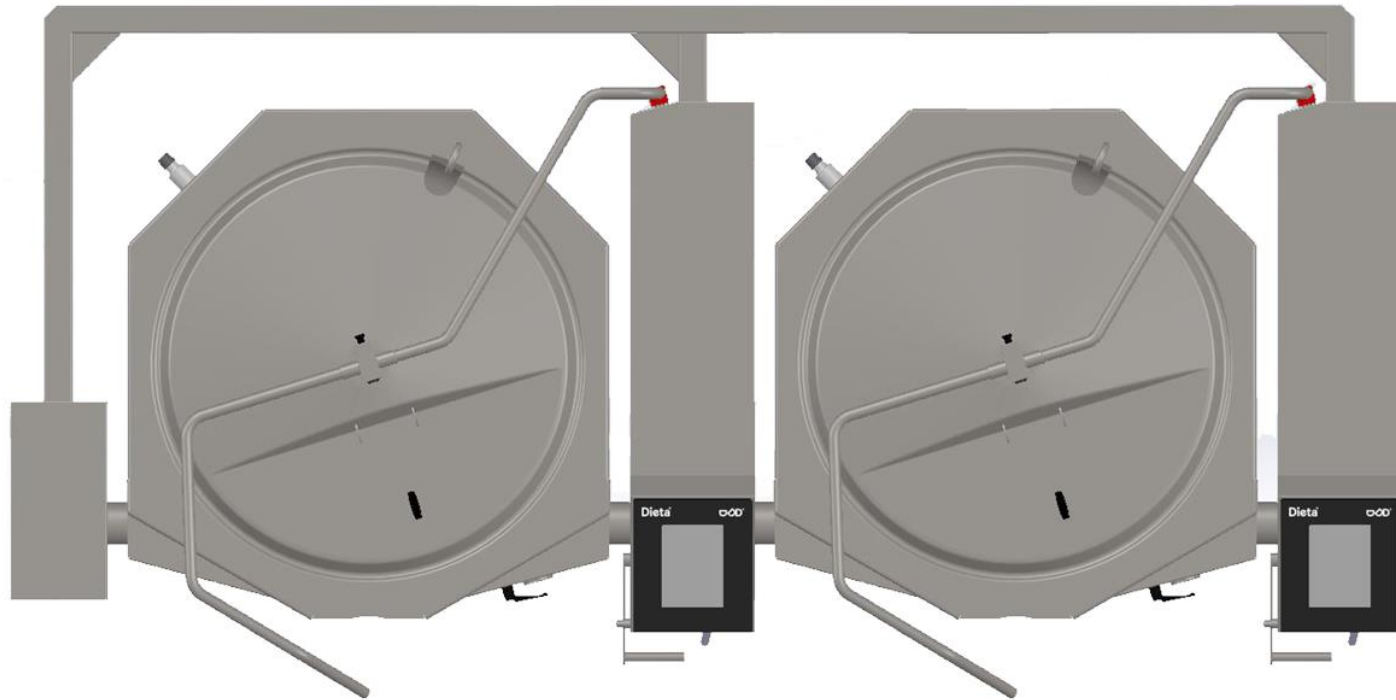
Genier sizes and configurations

	Soupper MI-MX width	Genier Width	Installations			Workin g height	Tilting height
			FS Freestanding	FL Floor bolted	Plinth Customer plinth on-site		
40 - 60 -80 L	1220 mm	1170 mm	✓	✓	✓	900 mm	600 mm
100 L	1370 mm	1170 mm	✓	✓	✓	900 mm	600 mm
150 L	1370 mm	1360 mm	✓	✓	✓	900 mm	600 mm
200 L	1370 mm	1360 mm	✓	✓	✓	900 mm	600 mm
300 L	1620 mm	1560 mm	✓	✓	✓	900 mm	600 mm

Kettle construction

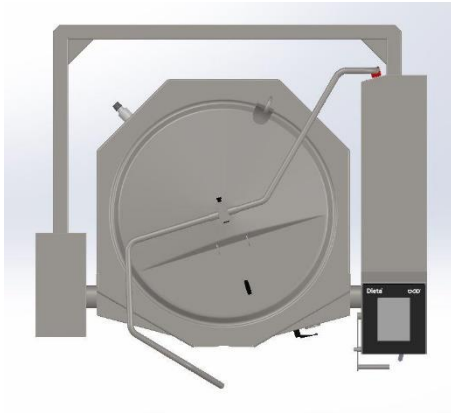


Group Kettle

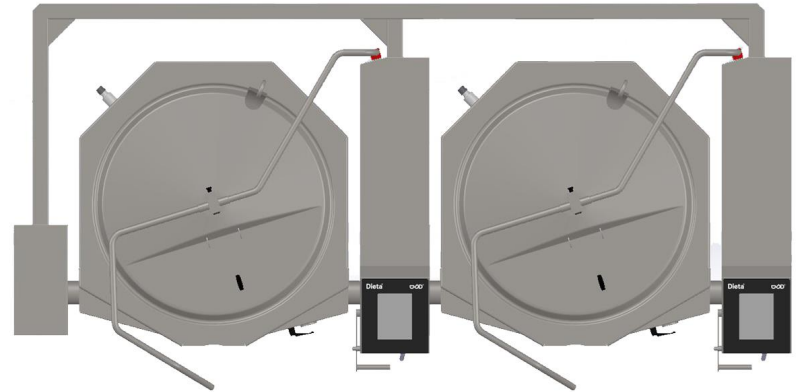


Group Kettles

Individual Genier



Genier Group Kettle



Genier Vessel for Efficiency

- EFCEM energy efficiency over 95%
- 1,5 bar maximum pressure
 - *Set temperature up to 125 C*
- Active center axis (option)
 - *10% increased chilling/heating surface*
- Drive shaft Above rim level and no gasket at vessel bottom
 - *No risk of leakage to (or from) motor*



Genier for Ergonomics and Safety

- Tilting height 600mm
- Ergonomic emptying to container
- Isolated top of the rim
- Low surface temperatures
- Liter markings in the kettle
- New Genier Lid
- Dieta 3-part mixer tool



New Genier Lid for Ergonomics

- Stainless steel lid
- Large openings
 - *to add ingredients or for improved visibility*
- 360 Rotatable on the place
 - *for ease of cleaning*
- Removable



Dieta Mixer tool for Ergonomics

- Under 5 kg parts to handle
- For ergonomic handling
- Parts fits to 500x500 basket
- For washing in standard machine



Dieta Mixer tool for Flexibility

- Different recipes with Special Tools
 - Whipping tool – *Whipped creams, desserts,..*
 - Mixing hook – *Salads, Cabbage, Dough,..*
 - Folding tool – *Mixes, Salads, Grounded meat,..*



7 mixing modes, 0...160 speeds



- Forward only
- Forward, pause
- Forward, long pause

- Auto-reverse
- Auto-reverse, slow
- Auto-reverse, quick
- Auto-reverse, pause

Usability in the main leg

- Foot pedal
- *hands-free safe speed mixing*
- New wash-hose holder



GENIER ACE

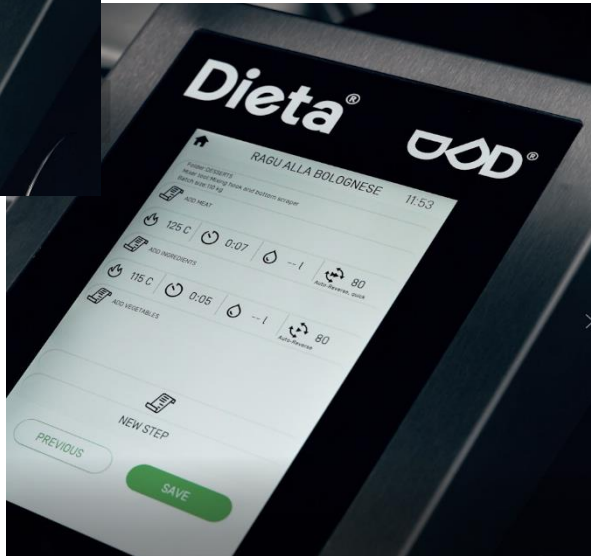
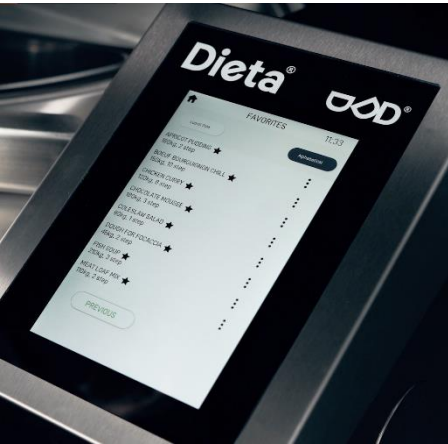
Control system

Genier ACE – 10” Touchscreen

- Cooking UI designed with users
 - *Quick and ease of basic operations*
- Large screen with colors
 - *Follow kettle from distant*
- Large icons
 - *Fast operations*
- Alarms and instructions
 - *Clear indications when user actions are needed*
- Recipes & cooking processes automatization
 - *for use in production kitchens*

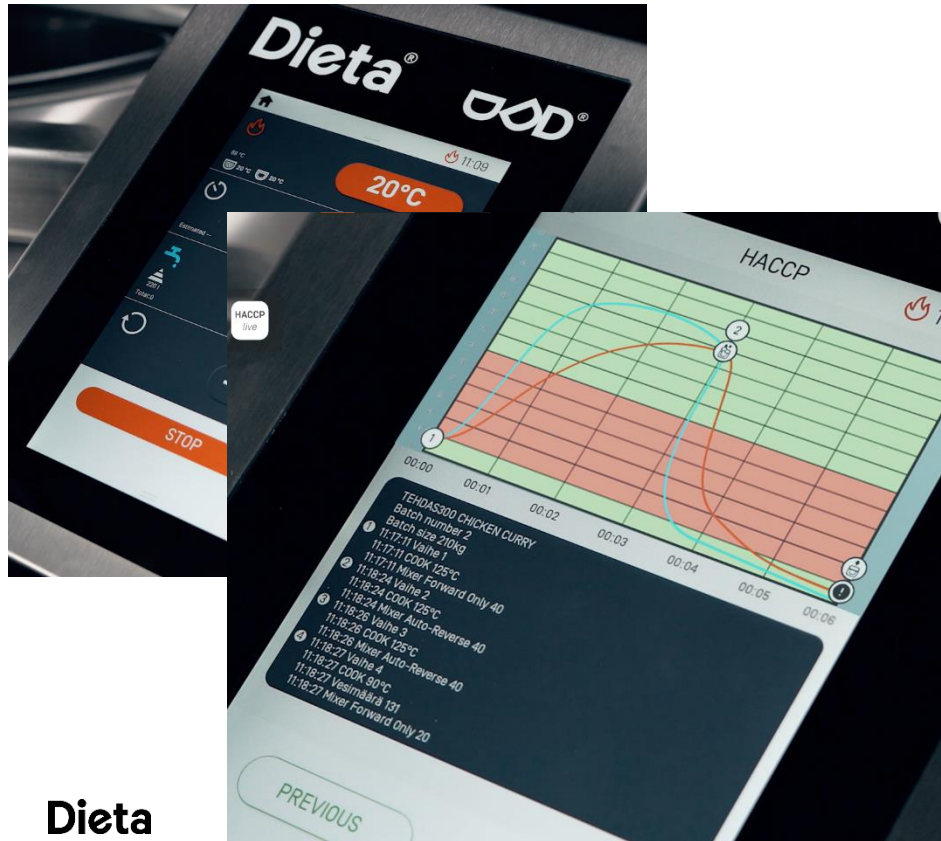


Genier ACE – Programs for Productivity & Consistency



- Multistep cooking programs
- Adaptive programs scales for different batch sizes & kettle sizes
- Kettle and batch information to HACCP
- Alarms and instructions
- Password for recipe changes and settings

Genier ACE – HACCP for Food Safety



- Multistep cooking programs
- Adaptive programs scales for different batch sizes & kettle sizes
- Kettle and batch information to HACCP
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- Password for recipe changes and settings

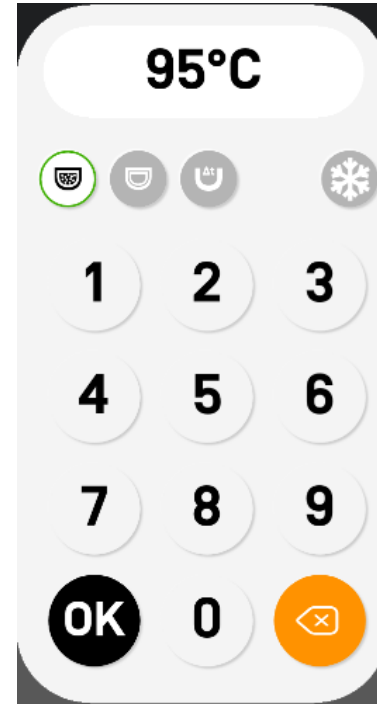
Genier ACE – Maintenance for Up-time



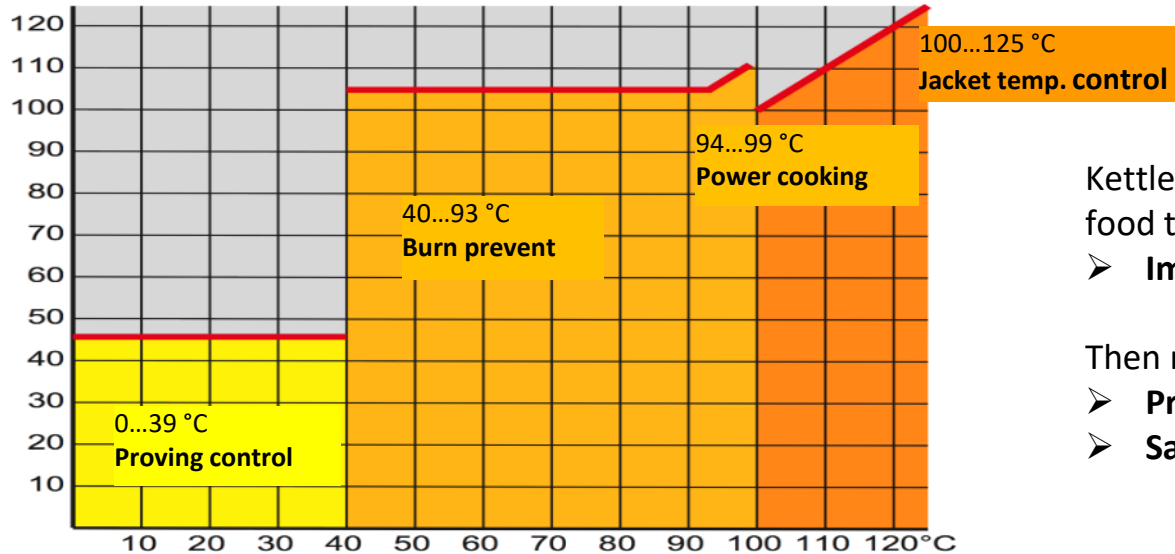
- Maintenance counters and "helpers" for users
 - Annual maintenance counter
 - Decalcification and flushing
 - Safety valve test
- Service assistants
 - Start-up procedure
 - Maintenance procedure
- Service data with USB or Wirelessly
 - Service logs
 - Operation logs
 - Operation counters
 - SW updates

Genier ACE – Temperature Control Modes

- Jacket Temperature
- Food Temperature
 - Select temperature for the food
 - Kettle automatically controls heating temperatures
 - "Burn Prevent"-functionality
- ΔT Temperature difference
 - Select the difference between food and the jacket



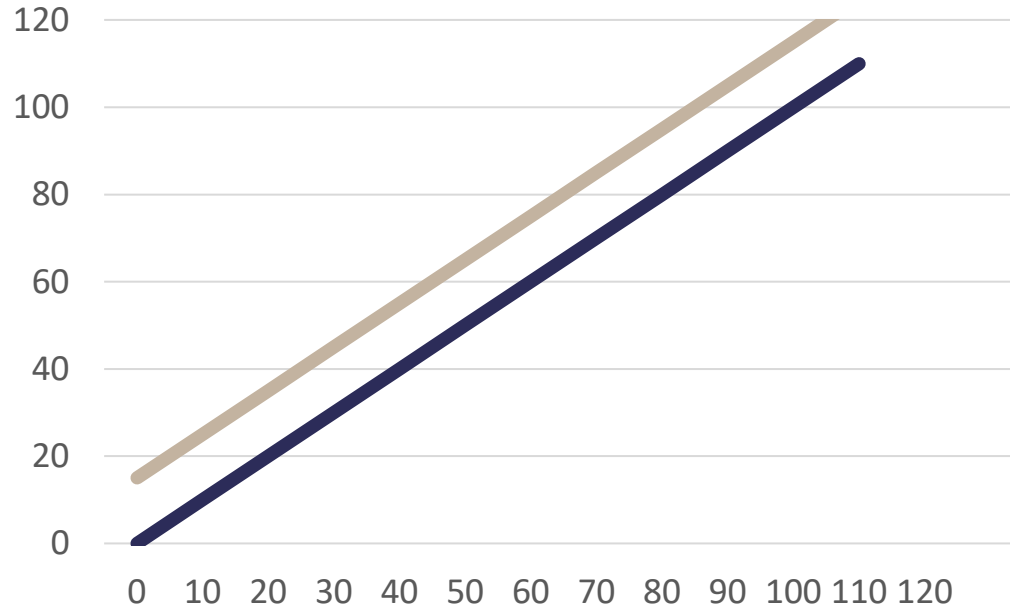
Food temperature Control



Kettle automatically heats the food to desired temperature
➤ **Improves cooking results**

Then regulates the heating
➤ **Prevents food from burning**
➤ **Saves in energy and costs**

ΔT Temperature difference



Cook-Chill

Benefits of chilling in the kettle

Quality of food

- No risk of food freezing
- No risk of ice inside the food
- No drying of the food

Productivity of workflows

- Reduced steps in workflow
- Automatized cooking process



Safety, Hygienic and Ergonomics in daily operations

- No handling of boiling hot food
- Reduced operating devices

Economics

- Reduction in unnecessary expenditure and waste
- Energy savings
- Optimization of resources

Chilling with Genier

Performance

- Chilling center axis – *+10% chilling surface*
- Improved icewater flow – *+10 improvement*

Optimized workflow

- Directly after the cooking
- Part of program or from push of a button

Ergonomics and safety

- No need to move the food
- No need to handle any tools

Food Safety

- No unnecessary contact with food
- Food temperature monitoring with HACCP records



Factors for chilling performance



Equipment

1. Temperature of chill media
2. Flow rate of chill media
3. Chilling surface area
4. Unit volume (liters)



Kitchen Process

- Fill rate -> 70 %
- Ability to distribute heat/cold evenly inside the food
 - Mixing speed -> min. 60–80
 - Liquid rate -> min. 30 %
- Recipe & ingredients (= What, when...)

Genier

Products

Genier kettle models

Genier GO!

Born to support you

- Control of cooking settings
- Optional food temperature control
- Optional food water measurement
- 7 mixing modes

Genier ACE

Born to be your guiding star

- Automatic & advanced temperature control
- Multi-step cooking programs
- Instructions & alarms
- User-levels
- HACCP reports
- Integrated scale

- Circulated icewater chilling

	Genier GO!	Genier ACE
SIZES		
40 – 60 – 80 – 100 L	●	●
150 – 200 L	●	●
300 L	●	●
INSTALLATIONS		
Freestanding	●	●
Bolted to the floor	○	○
MIXER TOOL		
Dieta 3-part mixer tool	●	●



Dieta

	Genier GO!	Genier ACE
FUNCTIONALITIES		
Mix	○	●
Main water chilling	○	○
Circulated icewater chilling		○
COOKING FUNCTIONS		
Control of jacket temperature	●	●
Control of food temperature	○	●
Control of ΔT temperature difference		●
Measurement of food water	○	●
Mixing programs	7	7



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	Genier GO!	Genier ACE
AUTOMATIC COOKING PROCESSES		
Phases in program	2-Step programs	Automated cooking
Instruction notes inside programs		●
Alarms for end of program	○	○
Recipes scales for different volumes		○
Timed start for programs	●	●
Washing programs	●	●
HACCP		
HACCP reports memory	○	●
HACCP reports on screen		●
Real-time HACCP Live during cooking		○

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	Genier GO!	Genier ACE
FEATURES		
Integrated Scale		○
Foot-pedal for mixing	○	○
Enhanced mixing power	○	○
User-levels with password		●
MAINTENANCE		
Diagnostics and error codes	●	●
Live Component & I/O status		●
Wifi + Remote monitoring		○
Maintenance counters	●	●



Dieta

Genier support package



Training webinars

- Product & sales training
- Planning & ordering training
- Installation & service training



Sales tools

- Brochures
- Technical sheets
- Project drawings
- Sales videos
- Cookbook
- Customer presentation



Documentation

- User manuals
- Quick Guides
- Instruction videos

- Installation manuals
- Service manuals



**Food
brings us
together**

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