

Dieta®



MI MX





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

The modern professional kitchen must balance between economy and the requirements for producing high-quality food. The best results come from a combination of top-quality ingredients, skilled kitchen staff and versatile, cutting-edge equipment.

The innovative Dieta MI and MX represent the latest technology in professional kettles. They are equipped with built-in food mixers and high performance cooling that make them incredibly versatile and equally well suited for preparing both chilled and hot foods.

Thanks to their versatility, Dieta kettles work perfectly in both fine dining and mass catering kitchens. The kettles are available in different sizes from 40 litres all the way up to 470 litres.

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.

Soups and sauces

Gentle stirring of soups and sauces, even delicate sauces like Béarnaise.

High-speed mixing and precise temperature control make preparation easy and prevent the coagulation of yolk.

Dessert

Well-suited for different types of desserts. High-speed mixing with special tools allows ingredients to be whipped in the kettle.

In addition, precise temperature control prevents milk-based products from sticking to the kettle.



Efficiency for better profits

Save time with the built-in mixer

The automatic mixer features a variable mixing speed from 10 to 200 rpm and seven different mixing modes, providing just the right kind of mixing for every recipe.

Quick and easy to wash

The dishwasher safe three-part mixing tool is easy to remove from the kettle.

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.

Effective heating

The jacket of the kettle is designed to operate at 1.5 bar of pressure, and its temperature can be set as high as 125 °C, allowing rapid heating.

Food temperature control saves energy

All you need to do is select the temperature – the kettle will bring the food to this temperature automatically and then keep it heated. This saves energy and costs.

Water automation makes cooking simple

Dieta kettles feature automatic water flow and measurement with an integrated display.

A water tap has been integrated into the kettle body, allowing water to be added easily during the cooking process without opening the lid.



Consistent food quality, always

Automated cooking

Automation makes working simple and profitable in professional kitchens, as automated cooking processes ensure high productivity and consistent meal quality. The fully automated Dieta kettles are ingenious and cost efficient workhorses for professional kitchens.

Precise food temperature control improves results

Automatically controlled heating keeps food at the desired temperature.

Precise temperature control ensures the appropriate proving temperature for dough and is perfect for delicate foods, like preventing your milk based sauces or béchamel from sticking to the kettle.

Optimal temperatures and heating not only improve cooking results and prevent food from burning, but also save energy and costs.

Unique mixing tool opens up opportunities

The mixer tool is the key to achieving perfect food consistency. It produces a smooth, homogenous mass and ensures that soups are the same temperature and texture throughout.

The Dieta mixer tool has a unique three-part construction. The parts are easy to attach and detach, even while ingredients are in the kettle.

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



Simple control over your cooking

Cooking programmes for favourite recipes

You can save up to 1,000 multiphase cooking programmes – plenty for all your favourite recipes – and also transfer them via USB to other kettles. The programmes ensure identical operation, no matter who is cooking.

Intuitive and intelligent touch screen

The MI and MX kettles come equipped with a seven-inch touchscreen that makes them very easy and quick to use.

A large status display shows you the key cooking parameters that you need to monitor during the cooking process: temperature, remaining cooking time, mixer speed and water volume.

Scalable and ready-made recipes with AutoCook

The Dieta AutoCook function includes more than 60 tested combinations of recipes and cooking programmes.

All you have to do is measure the ingredients according to the AutoCook instructions, and the kettle does the rest.

Notes

You can set the system to remind you to add ingredients at specific stages of the cooking process.

For example, if you have set the system to remind you to “ADD MEAT”, the system will sound an alarm and display a note on the screen at the selected point of the programme. The programme will resume once you have added the meat.

Integrated scale

You can save time by measuring ingredients as you add them in the kettle – this reduces the need to measure everything beforehand.

The scale works seamlessly with the cooking programmes: whenever the programme asks you to add a new ingredient, the scale is activated automatically and the tare display resets. This makes your job easier and speeds up the process.

When the food is done, the scale can be used to measure out serving sizes





A higher level of food safety

An optimised work process incorporating the latest technology

The precise temperature and mixing control used in Dieta automatic cooking produces safe, high-quality food every time.

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.

HACCP information

All HACCP information for each cooking programme is automatically saved in the kettle's memory. This data is easy to access and can be downloaded via USB anytime.

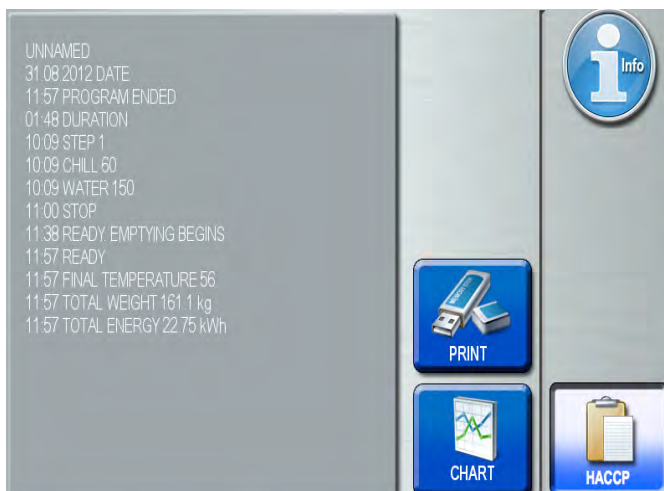
Hygienic design

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.

Food safety features

The kettles include several safety features. For example, the process resumes automatically after a short power cut, as long as the food's temperature is still over 60 °C.





Hygiene, ergonomics and reliability

Optimal kitchen ergonomics

A water tap has been integrated into the kettle body so that water can be added easily during the cooking process without opening the lid.

The electronic tilting makes the kettles easy to empty. There is plenty of room under the lip for a trolley or a standard GN-sized container.

The mixing tool has a unique three part construction. The parts can be removed and washed separately in a washing machine.

Reliable design

In Dieta MI and MX kettles, the electrical components and water components are located in dedicated columns – electricals in the right leg and water in the left leg.

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.

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.

Flexible installation

Freestanding [FS]

The freestanding model is the fastest, most flexible and most economic to install. Freestanding kettles can be placed anywhere in the kitchen, and once in, they just need their water and electricity connected. The kettles require no drilling of the floor and can be moved easily, if required.

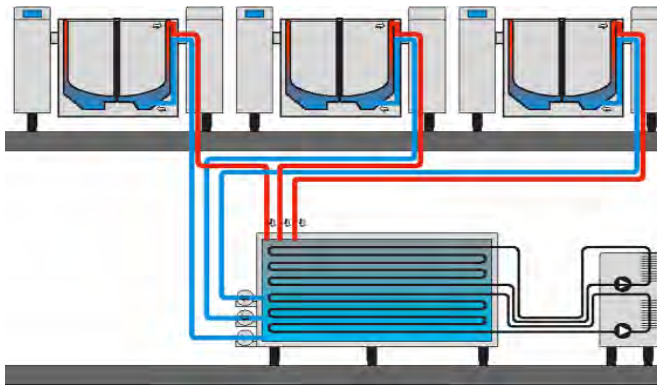
Floor- [FL] and wall-mounting

Thanks to four different installation options, Dieta MI and MX kettles are easy to fit in any kitchen. In addition to the freestanding design, they can be fixed to the floor or onto a wall. Alternatively, the kettles can be integrated into larger kitchen units.



Cook-Mix-Chill

The Dieta MI and MX Cook Mix Chill kettles are perfect for a kitchen that supplies refrigerated food, as both the cooking and the chilling process take place directly in the kettle. The Dieta kettles chill food by circulating cold water in the kettle jacket.



The water used in Dieta kettles can be either normal tap water or chilled water (temperature near 0 °C) from an external cooling system. With chilled water from an external ice bank and the right cooking process, a high degree of cooling can be achieved. Circulating water back to the ice bank is highly environmentally friendly and minimises water consumption.

As standard, the MI and MX kettles use tap water for cooling, which is drained off into a floor drain. Two options are available for circulated water cooling:

- **The CH5 Chill System** has an integrated intermediate tank in the kettle and a pump to enhance the flow of the cooling water back into the ice bank. The ice bank can even be located on a different floor.
- **The CH4 Chill System** circulates cooling water to and from an ice bank located next to the kettle

Simple and straightforward

The cooking and chilling can be done directly in the kettle.

Chilling is either activated from the display or as part of an automatic cooking programme – no hoses to attach and no extra devices to put in the kettle.

Safety and ergonomic

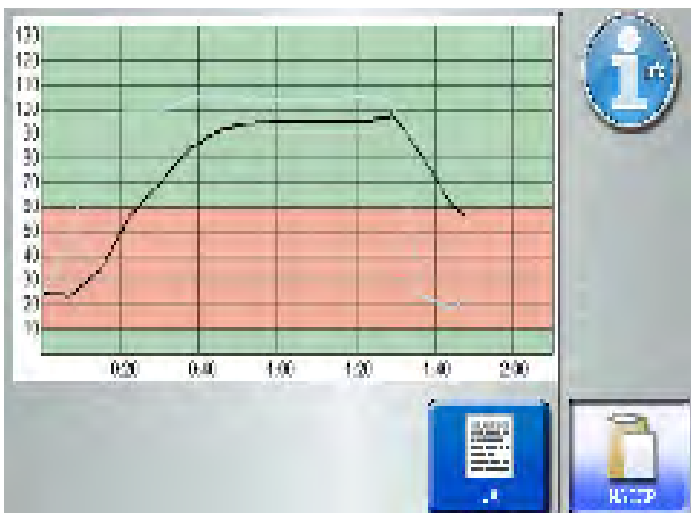
The Dieta kettles allow automatic chilling after cooking without any need to handle additional tools or move the hot food.

This saves a lot of time, increases safety and improves ergonomics, as it minimises the amount of heavy lifting that the staff have to do during the cooking process.

Performance

The flow of chilled water through the kettle jacket combined with effective mixing produces a powerful cooling effect.

In addition to cooling the inner surface of the kettle, the water also flows through the central axle of the mixer, adding some 10% to the total cooling surface area.



Key features

Net volumes

- 40, 60, 80 and 100 L
- 100, 150 and 200 L
- 300, 400 and 470

Heating

- Electric
- Direct steam [option]
- Gas heating [option]

Installations:

40 to 300 L:

- Freestanding, FS
- Floor-mounted, FL [option]
- Wall-mounted [option]

400 and 470 L:

- Floor-mounted, FL

Mixer:

- Mixing speeds 10.... to 200
- 7 mixing modes with auto-reverse
- Pulse switch for mixing when the lid is open or the kettle is tilted
- Three-piece mixer tool with removable scrapers

Construction:

- Electronic tilting
- Jacket max. pressure 1.5 bar (128 °C)
- Kettle interior AISI 316 stainless steel, outer body AISI304L
- Removable stainless steel lid with grid
- Spring-loaded lid hinge
- Water and electrical components in separate legs

Functional Options

- Weighing [MX only]
- GSM module for online troubleshooting [MX only]
- HACCP data collection [MI only, included in MX]
- Circulated water cooling
- CH5: Integrated return pump and intermediate tank in the kettle for ice bank
- CH4: Water circulated with the ice bank pump

Control system

- 7-inch touchscreen
- Icon-based user interface
- Cooking controlled by the food temperature
- Automatic cooking water supply
- Automatic jacket water supply & control

Controller Properties

	MI	MX
Quick access function	Yes	Yes
EASY function	Yes	Yes
Programmable	Yes	Yes
Programme slots	120	1,000
AutoCook programming	No	Yes P
rogramme steps	1–6	1–6
Programme notes	Yes	Yes
FAVOURITES programs	No	Yes
Wash programmes	3	3
Quick access to wash prg.	No	Yes
Timer, fully programmable	1	2
HACCP memory, 12 months	Opt.	Yes
Scales	No	Opt.
User profiles	1	4
Diagnostics, event log	Yes	Yes
Instructions, help	Yes	Yes
Wireless maintenance link	No	Opt.
Power cut protection	Yes	Yes

Other options

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

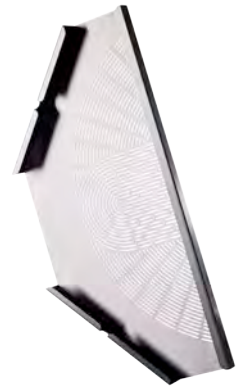
Tools and accessories



Standard mixing tool



Washing tool



Sieve



Mixing hook



Whipping grid



Measuring stick



GN container rack



Tool trolley



Wall-mounted tool rack

