Thank you for choosing the DIETA Soupper / S-Classic kettle!

To make the use of the kettle most beneficial, make sure to read this manual with attention, save it for further use and make sure that every new user will have the necessary information about using the kettle.

It is very important that the kettle is used according to the manual. As the warranty does not cover damage resulting from misuse.

Please write down the kettle information:

Kettle size and model: .................................
Serial number: .................................
Nearest local service: .................................
Sales representative: .................................
GENERAL INFORMATION

The kettle heats with a steam jacket. The maximum temperature is 128°C (1.5 bar over pressure).
The kettle has to be installed properly to ensure fault-free usage. Fixing to the floor is an important part of the floor model kettle's construction.

If the kettle is broken or malfunctions, call the service. Inform service about the kettle type, serial number and explain the fault as well as possible. If the kettle display has extra text on it, tell that also to the service.

WARNINGS

Please pay attention to the following important information before using the kettle.

Hot surfaces and liquids

The kettle part may be hot.

Be extra careful when touching the inside of the kettle or the rim.

Be extra careful when opening the lid: the steam is burning hot.
If you cook oil or sugar, both the kettle and the food are very hot. In addition, the oil and sugar liquid can stick to the skin very easily.

Be extra careful when mixing hot liquids. The food may spill if the mixing speed is too high. Note! Using auto-reverse usually spills more than using forward-only mixing mode.

Moving parts

Do not put your hand or any tool into the kettle when the mixer is on. Note! This also applies to the safety speed mixing.

Put the mixing tool securely to the kettle before putting any food to the kettle. Make sure that the tool is locked properly. Beware when removing the tool, it may be hot!

Before tilting the kettle, make sure there is nothing below or behind the kettle. Always tilt with care.
**Danger of electric shock**

The kettle is an electric device. Use it accordingly.

Never open the kettle legs.

Never use pressure hose to clean the kettle. When cleaning the kettle, be very careful that no water reaches the display or the electric switches.

Service: The service may be done only by authorized service personnel. The service switch has to be locked before servicing. Wait 5 minutes before touching the inverter.

Read the service manual.

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**Pressure vessel**

The kettle is a pressure vessel.

It is forbidden and dangerous to tamper the safety equipment.

The safety equipment has to be checked yearly by authorized service personnel [scheduled service].
DECLARATION OF CONFORMITY

DIETATEC DoC 2016 CatII-A2

EY-VAATIMUSTENMUKAISUUSVAKUUTUS / EG-FÖRSÄKRN OM ÖVERENSSTÄMMELSE / EC DECLARATION OF CONFORMITY

1. Laitekokonaisuus / Aggregat / Assembly :
   Ammattikeittiökattilat
   Kökogrytor för professionella kök
   Professional kitchen kettles

2. Valmistajan nimi ja osoite / Namn på och adress till tillverkaren / Name and address of the manufacturer :
   Dietatec Oy, Teollisuusneuvoksenkatu 4, FI-00880 Helsinki, Suomi/Finland

3. Tämä vaatimustenmukaisuusvakuutus on annettu valmistajan yksinomaisella vastuulla. / Denna EU-försäkran om överensstämmelse utfärdas på tillverkarens eget ansvar. / This declaration of conformity is issued under the sole responsibility of the manufacturer.

4. Vakuutuksen kohde / Föremål för försäkran / Object of the declaration :
   kokonaisuus ammattikeittiökattila, joka kuuluu luokkaan II on arvioitu moduulin A2 menettelyn mukaisesti / aggregat kokgryta för professionella kök, vilken tillhör kategori II har bedömts enligt förfarande i modul A2 / assembly professional kitchen kettle, which belongs to category II has been assessed according to module A2 procedure :

   DIETA mallit / modeller / models: Classic, Soupper, MI, MX
   Cat II: 100 – 470 L sähkö/el/electric

5. Edellä kuvattu vakuutuksen kohde on unionin asianmukaisuusvaatimusten mukainen
   / Föremålet för försäkran ovan överensstämmer med de relevanta unionssäädningarna
   / The object of the declaration described above is in conformity with the relevant Union harmonisation legislation :


6. Seuraavia asiaankuuluvia yhdenmukaistettuja standardeja on käytetty
   / Följande relevanta harmoniserade standarder har använts
   / The following relevant harmonised standards have been used :

   EN 14222, EN 13445-3, EN 13445-5, EN 12953-3
   EN 60335-1, EN 60335-2-47, EN 50106
   EN 55022, EN 61000-6-2
   EN 12100

   muut tekniset eritelmät, joiden perusteella vaatimustenmukaisuusvakuutus on annettu
   / andra tekniska specificationer enligt vilka överensstämmelsen försäkras
   / the other technical specifications in relation to which conformity is declared :

   ISO/TR 14121-2, IEC 61000-4-2...IEC 61000-4-6

7. Vaatimustenmukaisuuden arviointimenettelyn suorittaneen ilmoitetun laitoksen nimi, osoite ja numero
   / Föremålet för försäkran ovan överensstämmer med den relevanta unionslagstiftningen om harmonisering
   / The name, address and number of the notified body which carried out the conformity assessment :

   INSTEAM OY
   Verkatehtaankatu 4
   FI-20100 Turku
   Finland
   Ilmoitetun laitoksen numero / Anmälda organ nummer / Notified Body number : 2545

8. Lisätietoja / Ytterligare information / Additional information
   Puolesta allekirjoittanut / Undertecknat för / Signed for and on behalf of :

   Markus Karlsson
   Toimitusjohtaja / Verkställande Direktör / Managing Director

DIETATEC DoC 2016 SEP+CatI-A

**EY - VAATIMUSTENMUKAISUUSVAKUUTUS KONEESTA / EG - FÖRSÄKRAN OM MASKINENS ÖVERENSSTÄMMELSE / EC - DECLARATION OF CONFORMITY OF THE MACHINERY**

(Direktiivi 2006/42/EY LIITE II / Direktiv 2006/42/EG BILAGA II / Directive 2006/42/EC ANNEX II)

Valmistajan toiminimi ja osoite / Tillverkarens namn och adress / The name and address of the manufacturer:

Dietatec Oy, Teollisuusneuvoksenkatu 4, FI-00880 Helsinki, Suomi/Finland

Henkilön nimi ja osoite, joka on valtuutettu kokoamaan teknisen eritelmän / Namn på och adress för den person som är behörig att sammanställa den tekniska dokumentationen / Name and address of the person authorised to compile the technical file:

Markus Karlsson, Dietatec Oy, Teollisuusneuvoksenkatu 4, FI-00880 Helsinki, Suomi/Finland

Vakuutamme, että ammattikeittiökattila merkki ja tyyppi / Vi försäkrar, att kokgryta för professionella kök, märke och typ / We declare that professional kitchen kettle model and type:

DIETA mallit / modeller / models: C-Line, Classic, GKE, Soupper, MI, MX

Cat I: 100 – 470 L höyry/ånga/steam, 40 – 80 L sähkö/el/electric (Classic, Soupper, MI, MX), 40 – 200 L sähkö/el/electric (C-Line, GKE)

Valmistusviikosta lähtien / från tillverknings vecka / since production week:

50/2016


Ja lisäksi vakuutamme, että / Vi försäkrar dessutom att / And furthermore, we declare that:

seuraavia eurooppalaisia yhdenmukaistettuja standardeja on sovellettu / följande europeiska harmoniserade standarar har använts / the following European harmonised standards have been used:

EN 14222, EN 13445-3, EN 13445-5, EN 12953-3
EN 60335-1, EN 60335-2-47, EN 50106
EN 55022, EN 61000-6-2
EN 12100

ja seuraavia muita teknisiä standardeja tai eritelmää on sovellettu / och följande andra tekniska standarder och specifikationer har använts / and the following other technical standards and specifications have been used:

ISO/IEC 14121-2, IEC 61000-4-2...IEC 61000-4-6

Vakuutuksen antopaikka ja päivä: / Ort och datum för försäkran: / Place and date of issue:


Valtuutetun henkilön allekirjoitus ja nimen selvennys / Den befullmäktigade personens underskrift och underskriften förtydligad / Signature of authorized person and the signature clarified:

Markus Karlsson

Asema / Titel / Title:

Toimitusjohtaja / Verkställande Direktör / Managing Director
SOUPPER DISPLAY MODELS

Souper kettles have two different display models. One without and one with chilling option.

In both display models, you can find the mixing settings on the left side of the display, all the other settings can be found on the right side. On the normal display state, you can find the mixing speed (if set) on the upper left corner and the current temperature [°C] on the upper right corner.

The following functions are included in every Souper kettle

- 7 mixing programs
- Mixing speeds 10...160
- Safety speed mixing when kettle is tilted
- Programming, space for 100 programs
- Quick programming [timer]
- Possibility to save programs
- User settings, diagnostics, operating hours counter
**Jacket temperature Control**

- Control used when optional food temperature control is not installed
- The temperature is controlled with jacket temperature, temperature can be set to 0...125°C
- Temperature display shows jacket temperature

Possible Chilling option:
- **CH1- Chilling:** Chilling is activated and deactivated by pressing the chilling button on the display. Chilling performed with tap water (food water), which flows to drain. Chilling target temperature can not be set. Jacket has to be emptied manually before next cooking.

**Food temperature control**

- Optional food temperature control is installed.
- The temperature is controlled with food temperature, temperature can be set to: 0...125°C
- Temperature display shows food temperature

Possible chilling options:
- **CH2-Chilling:** Chilling is activated and deactivated by pressing the chilling button on the display. Chilling performed with tap water (food water), which flows to drain. Chilling target temperature can be set. Jacket has to be emptied manually before next cooking.

- **CH3-Chilling:** Activated and deactivated by pressing the chilling button. Enhanced chilling with tap water (food water), which flows to drain. Chilling target temperature can be set. Automatic emptying of the jacket before next cooking.
CLASSIC DISPLAY MODELS

Classic kettles have only one display model.

In the display, you can find the COOK-button on the right side. Under the COOK-button, you can find the temperature settings. In the middle of the display, there is WATER-button, where you can add water to the kettle, PROG-button to read, add or remove programs and the TIMER-button to set a timer. On the normal display state, you can find the current temperature [°C] on the upper right corner.

The following functions are included in every Classic kettle

- Programming, space for 100 programs
- Quick programming [timer]
- Possibility to save programs
- User settings, diagnostics, operating hours counter
**Jacket temperature control**

- Control used when optional food temperature control is not installed
- The temperature is controlled with jacket temperature, temperature can be set to 0...125°C
- Temperature display shows jacket temperature

**Food temperature control**

- Optional food temperature control is installed.
- The temperature is controlled with food temperature, temperature can be set to: 0...125°C
- Temperature display shows food temperature

---

**WATER-button**
Used to fill the kettle with water. Stop by pressing the button again.

**TIMER-button**
Used to set the timer. Stop by pressing the button again.

**PROG-button**
Used to read, add or remove programs. Stop by pressing the STOP-button.

**COOK-button**
Used to start cooking. Stop by pressing the STOP-button.

**STOP-button**
Used to stop all functions.

**TILT-button**
Used to tilt the kettle back to the up position. Stop by releasing the button.

**TILT-button**
Used to tilt the kettle to horizontal position. Stop by releasing the button.
USING THE KETTLE

Water requirements

Used water must be clean. If water has a lot of organic particles, iron etc. it has to be filtered. If hardness is more than 4°dH, the kettle needs a soft water connection - or the kettle may be equipped with a built-in water softener filter. You may only use cold or hot (over 65°C) water for cooking. Water flow depends on the water pressure. With dynamic pressure 3,8 bar the flow is approximately 25 liters per minute.

Turning on the kettle

You can turn on the kettle by pressing the black 0/I button on frontside of the kettle leg. The display and the kettle will turn on.

Turning off the kettle

Stop all programs. Turn off the kettle by using the black 0/I button on frontside of the kettle leg.

Note!

Do not use the service switch or the red emergency switch to turn on or off the kettle. The emergency switch is only for emergencies!
Tilting

Before tilting the kettle, make sure that no one or nothing is behind or underneath the kettle. Open the lid before tilting. Stand beside the kettle, not in front of the kettle.

To tilt the kettle, use the tilting buttons on the display. The kettle is tilted only when pressing the button. Tilting stops immediately when the button is released.

Note!
Be extra careful when tilting the bigger kettles (300...470L), the food may flow out at high speed.

The kettle is tilted back to the upright position by pressing the button on the display. Press the button until the kettle stops at the upright position.

Filling water

Use water button to start filling water to the kettle. The indicator light will turn on and the water starts to flow to the kettle.
Use the water button again to stop the water flow. You can also use the water button when the kettle is tilted, this is very helpful when cleaning the kettle.

Water measurement (option)

If there is a water measurement option in the kettle, the display shows the water volume [liters] in the upper right corner. After the water flow is stopped, the volume shows in the display for couple of seconds.

Automatic measurement of water (option)

If there is a water measurement option in the kettle, you can set the volume of water to be added to the kettle. Press the water button for 4 seconds, the upper right corner of the display will show 000 and the indicator light will start flashing. Now you can set the desired water volume by using the [+] / [–] buttons under the COOK-button. When you have set the water volume, the water starts to flow to the kettle after approximately 4 seconds. You can stop the water flow by pressing the water button.
Energy efficient use

Correct use of the kettle can reduce the amount of energy or water required for cooking and reduce the waste of ingredients. Recommend instructions for energy efficient use are:

- Select the targeted food temperature at the beginning [no need to select higher temperatures for faster heating]. The kettle will automatically and efficiently heat to targeted food temperature and then regulate the heating to maintain this temperature. [option]
- Use the automatic water measurement to add a selected amount of water in the kettle [option]
- Save cooking programs in the kettle memory. This ensures same process day-to-day and leads to constant and secured food quality.
- Use mixer tool attachments that are optimal for each recipe. Right selection of tool can dramatically reduce process time.
- Weigh that all ingredients are according to recipe.
- Always heat with lid closed.
- Use the funnel in the lid to add ingredients. Remember to use funnel lid.
- Use electrical tilting to fully remove the product from the kettle.
- Use washing tools and programs for cleaning the kettle. This reduces water and washing agent consumption.
- Detachable lid can be washed separately in washing room
- Mixer tool parts can be washed in washing machine.
HEATING

Heating with jacket temperature control

The heating starts by pressing the COOK-button.

You can set the desired heating temperature by pressing the [+]/[-] buttons under the COOK-button. The set temperature shows in the upper right corner of the display for a couple of seconds and after that the display will show the current jacket temperature.

You can change the temperature by pressing the [+]/[-] buttons.

The kettle heats with max power until the set temperature is reached.

Proving: Recommended set temperature: 30...40 °C.

Gentle cooking: Recommended set temperature: 102 ...105 °C, to prevent scorching

Power cooking: Use higher temperatures
**Heating with food temperature control**

The heating starts by pressing the COOK-button. You can set the desired food temperature by pressing the [+]/[–] buttons under the COOK-button. The set temperature shows in the upper right corner of the display for a couple of seconds and after that the display shows the current food temperature. You can change the temperature by pressing the [+]/[–] buttons.

**Proving**

If the set temperature is max. 39°C, the kettle automatically sets the max. jacket temperature to 46°C, to prevent yeast from dying.

**Gentle cooking / burn prevention**

If the set temperature is 40 ... 92°C, the kettle automatically sets the max. jacket temperature to 105 °C to prevent the food from burning. This program is recommended for milk based sauces and soups.

**Power cooking/ No burn prevention**

If the set temperature is 93 ... 99°C, the kettle heats up the food as quickly as possible and automatically sets the max. jacket temperature to 105...111°C, depending on the set temperature. This program is recommended for boiling potatoes or reducing sauces.

**Stopping the heating program**

The heating program can be stopped by pressing the COOK-button, the indicator light will turn off. Pressing the STOP-button, will shut down all the used programs (heating, chilling and mixing).
**Heating - General**

**Boiling temperature**

At 100 °C water turns to steam  
At 95 °C water boils rapidly  
At 90 °C water simmers, nearly all foods cook at this temperature.

Lowering the cooking temperature, will decrease the amount of steam produced to the kitchen.

The lower temperatures may increase the cooking time, but it will save energy and result lower food losses.

**Temperatures inside the kettle**

The temperature is not even on every part of the kettle. Without mixing, the temperature differences may be up to 60 °C.

The kettle heats up from the bottom and especially from the sides. The kettle is hottest on the sides, near the rim. In the beginning of the heating, the food temperature is lower on the bottom and in the middle of the kettle. When continuing the cooking, the temperature differences will reduce.

Mixing will reduce the temperature differences up to 10 °C. Efficient mixing can reduce the differences up to 2...4 °C. Long time mixing while cooking may reduce the differences up to 1...2 °C.
MIXING
Mixing starts by pressing the [P1...P7] button.
After pressing the button once, the display will show text P1.
The indicator light will turn on.
Pressing the button again, you can change the mixing program in the following order: P1, P2, P3, P4, P5, P6, P7.

Mixing modes

P1] Forward only.
- The most commonly used mixing program. Suitable for almost everything, for example you can use the higher speeds to make whipped cream.
- Speeds 10...160.

- Mushing program. Suitable for example for making mashed potatoes.
- Speeds 10...160.

P3] Quick auto-reverse.
- Suitable especially for breaking up minced meat.
- Speeds 10...100.

- Mushing program, especially for heavy food masses.
- Speeds: 10...160.
P5) Auto-reverse and pause.
- Suitable for longer time mixing when you don’t want to mash the product, but the forward only mixing is not efficient enough.
- Speeds 10 ... 100.

P6) Forward only and pause.
- Gentle mixing, especially for soups. Evens the temperatures, but does not mash the product.
- Speeds 10 ... 100.

P7) Forward only and long pause.
- Very gentle mixing, suitable especially for fish soup
- Evens the temperatures, but does not mash the product.
- Speeds 10 ... 100.

**Stopping the mixing**
Mixing can be stopped in the following ways:

1) Setting the speed to zero by pressing the [-] button under the mixer button.

2) Pressing the STOP button [all programs will stop]

3) Opening the lid. The speed will be set to zero.

**DO NOT use the emergency stop to stop the mixing**
(Emergency stop is for emergencies only)

**Safety speed mixing**
The safety speed mixing button is in the bottom of the display
You can use the safety speed mixing also when the kettle is tilted and the lid is open.
Safety speed mixing is also very useful after adding liquid to the food, as the food spills very easily after the liquid is added.

Pressing the safety speed mixing button, the mixer will run with factory set low speed [20].
The mixing is forward only.

**Mixing speeds**
After the mixing program has been selected, you can select the mixing speed by pressing the [+]/[-] buttons under the mixer button.

Mixing speeds [depends on the program]: 10 20 40 60 80 100 120 140 160

In gentle mixing, it is recommended to use maximum speed of 60 so that the food does not get mashed so easily.
During the mixing, the display will show the mixing speed and the mixing program (for example P1) in turns on the upper left corner.

**Note:**
Avoid mixing very hard mixes, such as hard dough, heavy mix, frozen vegetables, or unboiled cabbage, this can break the mixer tool or engine.
Before starting mixer let the frozen product unfreeze first, add liquid to sticky mixture, and cook sticky products.
When chilling, the mixing speed should be relatively high to get good results, so it should be noted when evaluating whether the food suitable to be chilled in the kettle. The food structure may change a little during the chilling because of the high mixing speed.

The most efficient chilling is done by chilling the food in the kettle until approximately 50°C, after that it is recommended to remove the food from the kettle, put it in GN-trays and move to blast chiller. Chilling consumes approximately 35 liters of water per minute, the amount can vary a lot depending on the chilling option.

Chilling uses tap water so the temperature of the water can vary approximately from +8 to +16 °C. So usually the target temperature for chilling is 15 ... 20 °C. Even though the tap water were +8°C, it is hard to chill the food under +15°C as the mixer also heats up the food.
**Chilling performance**

Multiple things can affect the chilling time. Trying different methods for chilling can decrease the chilling time. Following things should be considered when trying to decrease the chilling time:

- Fill rate
- Mixing speed
- Recipe and process
- Suitable mixer tool

**Fill rate**

It is recommended to use maximum fill rate of 70% when chilling. If the fill rate is higher, the mixing may be difficult with high speeds and the chilling time may go over the target.

**Starting the chilling**

The chilling starts by pressing the CHILL button.

**CH2 and CH3; setting the target temperature:**
The target temperature can be set by pressing the [+] / [-] buttons under the COOK-button. After the selection, the set target temperature shows for couple of seconds in the upper right corner of the display. After that the display shows the current food temperature. The set temperature can be changed by pressing [+] / [-] buttons.

**Mixing while chilling**

It is very recommended to use the mixer while chilling. The kettle chills only from the bottom and the sides of the kettle, so to get efficient chilling results, the mixer should be on. The mixing is most efficient when it is on forward only and the speed is as high as possible. The highest mixing speed should be set by starting with lowest speed, then slowly increasing the speed until the food nearly reaches the rim of the kettle, but still so that the food won't spill out of the kettle. When setting the maximum mixing speed, you should also think about the desired result and food structure.
Stopping the chilling

**CH1**: chilling is stopped by pressing the CHILL-button.

**CH2 and CH3**: When the target temperature is reached. The kettle activates a chill-hold function which holds the temperature close to the desired temperature. Chilling is stopped by pressing the CHILL-button.

Chilling can also be stopped by pressing STOP-button. This also stops all other programs.

After the chilling, the jacket has to be emptied manually (does not concern CH3 chilling - the emptying will be automatic). The jacket is emptied by opening the emptying valve in front of the kettle. Let all the water drain out, then close the valve.
The patented mixer design allows the user to disassemble the mixer. The mixer tool design also allows the user to mix different tool parts to have various mixing results. The standard tool (Picture 1) can be used to mix majority of food masses. For foods with special structure, you may have to use the optional tools.

For example, you may use the tool combinations showed above for following:
Picture 1 (Standard tool + mixing hook): Breaking up minced meat, mixing masses (e.g. bolognese)
Picture 2 (Standard tool): Mashed potatoes, sauces
Picture 3 (Standard tool + whipping grid): Porridges, quarks, dessert creams, whipped products

**Placing the tool to the kettle**

Place the center pillar to the kettle by lifting from the bigger handle.
For bigger kettles, it is recommended to tilt the kettle before placing the tool. If the tool is placed like this, the tool should be assembled before placing it to the kettle. The tool assembly should then be placed to the kettle by lifting from the bigger handle.
**Locking the tool**

1. When placing the tools to the center pillar, both of the center pillar handles should be lifted up. [Pic 1]

2. Place the tools to the center pillar and lock them by turning the smaller handle to horizontal position. Make sure the tools are locked properly. [Pic 2]

3. When the tools are properly locked, lock the center pillar by turning also the bigger handle to horizontal position. [Pic 3]

You may also lift the tools as an assembly to the kettle. If done this way, it is very important that the assembly is lifted only from the bigger handle. The smaller handle needs to be horizontal. When the tool assembly is on its place, lock it by placing also the bigger handle horizontal.

**Removing the tool**

To remove tools as an assembly. Lift only from the bigger handle. Make sure the smaller handle is horizontal. Be careful not to scratch the kettle surface with the tools.

Remove the tools separately: lift both handles up. Then carefully remove the tools and then the center pillar.

**Note!**

Never lift the tool assembly so that both handles are at up-position and the tools are on their place. If both handles are up, the tools may drop and scratch the kettle surface.

**Washing the tool**

The tool can be washed by hand or in a dishwasher. The tool assembly should be disassembled before washing.

The scrapers don’t have to be removed for washing.

The smaller kettle tools (up to 200L) also fit to the dishwasher rack when disassembled.
**TIMER AND PROGRAMMING**

**TIMER**

All kettle models have timer as a standard.

**Quick Timer (quick programming)**

Make a program and set it to start after a certain time, but the program is not saved.

1. Activate the timer by pressing TIMER-button. The indicator light starts flashing.

2. Set the starting time with the [+ ] and [- ] buttons under the COOK-button (the time from now until the start in hours and minutes).

3. Choose the desired functions by pressing the buttons. You may choose any function or combination of functions. *(NOTE! The chilling is choosable only in CH2/CH3 chilling. If you choose both cooking and chilling, the kettle thinks it is a Cook-Chill program where first is cooking phase, then chilling phase.)* Remember to choose the additional settings for each function [e.g heating temperature]

4. After you have selected all the functions and made the additional settings, press the TIMER-button. Now you have to set the cooking time, which starts to run after the set temperature is reached. Set the time with the [+ ] and [- ] buttons under the COOK-button.

5. After the cooking time is set, activate the timer by pressing the TIMER-button. The time starts to run immediately. The display will now show the time until the startup. All the chosen functions will have indicator light in them.

   Note! When the timer is activated, you cannot use the kettle for anything else.
**Programs and programming**

All kettle models have programs and programming as a standard. The memory has space for 100 programs. Programs have numbers from 1 until 100. The user has to keep a separate list of the programs.

**Program button**

PROG-button has three functions. Pressing the button 1-3 times, will show all the options:

- **rEAd** Read program from the memory
- **Add** Make a new program
- **dELETE** Remove a program from the memory

**Read program from the memory**

1. Press once the PROG-button [display shows *rEAd*].
2. Choose the program number with [+]- and [-]- under the COOK-button. **ProG ??** will appear if there are no programs in kettle memory.
3. If you want to use timer, press the TIMER-button. Set the time to start with the [+]- and [-]- buttons under the COOK-button. Set the timer by pressing the TIMER-button again.
4. Press PROG-button again to start the program. The program will also start immediately, if the timer has not been selected.

**Make a new program**

Make a program and save it to memory.

1. Press twice the PROG-button.[display shows *Add*]
2. Select a number for the program. Pressing the [+]- button under the COOK-button, will show the first available program number. Pressing the [-]- button under the COOK-button, will show the last available program number. You can browse the available numbers with the [+]- and [-]- buttons under the COOK-button. Select the program number by pressing the PROG-button.
3. Choose the desired functions by pressing the buttons. You may choose any function or combination of functions. **[NOTE!] The chilling is choosable only in CH2 or CH3 chilling. If you choose both cooking and chilling, the kettle thinks it is a Cook-Chill program where first is cooking phase, then chilling phase.]** Remember to choose the additional settings for each function (e.g. heating temperature)
4. After you have selected all the functions and made the additional settings, press the TIMER-button. Now you have to set the cooking time, which starts to run after the set temperature is reached. Set the time with the [+]- and [-]- buttons under the COOK-button.
5. Press the PROG- button. The program will be saved and it will also start immediately.
Removing a program from the memory

Make sure you have the right program number to remove. A removed program cannot be rescued.

1. Press three times the PROG-button (display shows dELEtE).

2. Choose the program number you want to remove with the [+ ] and [- ] buttons under the COOK-button.

3. When you have selected the right program number, press the PROG-button again. The display shows dELEtE

NOTE! You can still undo at this point by pressing the STOP-button.

4. Confirm by pressing the PROG-button.

User settings

In the user setting, you can set the default settings for the kettle.

1. You can access the user settings by pressing the PROG and TIMER buttons at the same time for about 4 seconds. The display will show PrOFI L E.

2. Press the PROG-button. The display will show Coo 95C. Here you can change default setting for the cooking temperature, which is suggested when the COOK-button is pressed. You can adjust the value by pressing the [+ ] and [- ] buttons under the COOK-button.

3. Press the PROG-button again. The display will show ChiL 10C. Here you can change the default setting for the chilling temperature, which is suggested when the CHILL button is pressed. You can adjust the value by pressing the [+ ] and [- ] buttons under the COOK-button. Note! This option will not be shown if there is no chilling option in the kettle.

4. Press the PROG-button again. The display will show LEn 10 (default setting 10 minutes) Here you can change the default setting for the cooking time, which is suggested when setting the cooking time.

5. Press the PROG-button again. All the changes will be saved automatically.
WASHING THE KETTLE

Wash the kettle immediately after the use. Cleaning is much easier - save trouble, water, and detergent. Note the following before you start washing the kettle.

WATCH OUT FOR HOT SURFACES!

USE PROTECTIVE GLOVES IF THE KETTLE IS HOT OR IF THE DETERGENT IS IRRITABLE.

DO NOT SCRATCH THE KETTLE SURFACES!

DO NOT USE THE FORBIDDEN MATERIALS TO CLEAN THE KETTLE.

BE CAREFUL WITH THE CHEMICALS, FOLLOW THE INSTRUCTIONS ON THE CHEMICAL PACKAGES.
It is recommended to use the optional kettle cleaning set; the white scouring pad, plastic scraper and the brush.

### Mixing tools

The mixing tools, strainer plate and measuring stick can be washed in a dish washer or by hand. The mixing tool scrapers don’t need to be removed for washing. Mixer tool can be disassembled and washed in a dishwasher rack (up to 200 L size).

### Lid

The lid can be removed for washing. First close the lid. Hold on to the lid handle, then unlock the lid by pulling from black T-handle. After you have unlocked the lid, release the handle slowly to up position. You can wash the lid in a pot washer or by hand. You can wash the lid also on its place.

### Kettle part - washing by hand

Watch out, the kettle part may be hot!

Tilt the kettle to horizontal position. If needed, cool down the kettle with a water hose (watch out the display!) until the kettle part is cooled down so that you can touch it.

Scrape all easily removable food from the kettle surface. Rub the rest away using the brush and / or the white scouring pad. If needed, use mild detergent to remove fat.

Do not scratch the kettle surface!
Do not use steel wool.
Do not use a green / brown scouring pad.

Rinse the kettle after cleaning. If needed, dry the kettle with a rubber spatula or a cloth. Tilt the kettle to up position and when the kettle is dry, close the lid.

Note! It is recommended to keep the kettle dry, in up position with lid closed, because risc of contamination is smaller - and the kettle is ready for use.
**Kettle part - washing with washing tool (option)**

You can also wash the kettle with the optional washing tool.

Tilt the kettle and remove all the easily removable food from the kettle with a rubber spatula. Lock the washing tool to the kettle by the instructions given on page 16. Tilt the kettle to up position.

Add little bit of water to the kettle and add some foam producing mild detergent into the kettle.

Estimated water volume needed:
- 40...80L kettle about 10 liters,
- 100...200L kettle about 20 liters
- 300...470L kettle about 30 liters.

The less water used, the better.

Set the kettle heating to 40°C and put the mixer on with the lowest speed. Slowly increase the speed of the mixer until the foam almost reaches the rim. Leave this mixing speed on for a while. When the kettle part is cleaned, stop the mixer, tilt the kettle and rinse.

If needed, dry the kettle with a rubber spatula or a cloth. Tilt the kettle to up position and when the kettle is dry, close the lid.
The kettle has to be serviced regularly to maintain the kettle in a good condition.

The kettle has a service hour meter, which will inform when the service is needed with a text **SERVICE**. Service is scheduled after every 500 used hours or yearly.

Even though the used hours are under 500, the kettle has to be serviced yearly. Since the kettle is a pressured device, the safety equipment and the pressure release valve have to be checked yearly.

When the kettle display has the service text on it, you should contact the local service. You can still use the kettle; just press any of the top row buttons and the text will disappear. The text will show up again in the next start up.

**Service hour meter**

**Checking the used hour meter**

To see the used hour meter: start up the kettle and press the COOK-button at the same time. The display will show the used hours in total for example **T 1234**. This is the total amount of hours used for heating.

To see the used hours after the previous service: Press the [+]-button under the COOK-button. The display will show the hours after previous service, for example **h 504**.

You can browse between these two values by pressing the [+]-button under the COOK-button. You can exit the used hour meter display only by turning the kettle off and then on again.

Note! It is very important to make the kettle service when scheduled, as the kettle is a pressured device, it has to be serviced at least yearly.

The service will reset the service hour meter when the service is done.
Faults / Problems

If you cannot fix the fault / problem with the procedures listed below, please contact the service.

No lights in the kettle
Is the electrical connection to the kettle ok?
Check the main fuses (electrical cabinet in the building)
Is the 0/I button pressed?
Call service if needed.

The kettle does not heat
Is the heating programmed and started?
Read pages 9-10 & 17-18 [indicator light should be on if heating has been turned on]
Is the emergency stop pressed?
Is there water in the jacket?
Is the water coming to the kettle?
Is the kettle level? Check with a bubble level. If the kettle is not level and the feet are adjustable, adjust the kettle so it is level.
Call service if needed.

The kettle heats very slow
The jacket can be filled with water after chilling. Note! make sure the kettle is completely cooled down, then empty the jacket with the emptying valve in front of the kettle part. Wait until all the water has drained out, then close the valve.
Call service if needed.

Wrong values in the temperature display
Call service.

The kettle does not tilt / does not tilt fully up/down
Is the lid open?
Is there something behind, under or in front of the kettle?
Call service if needed.

Mixer is not powerful enough.
Too much food. Remove some food, or try adding some liquid.
Too heavy food. Remove some food.
Ice in the food. Thaw frozen food properly before using them.
Call service if needed.

Mixer has stopped.
Overheating. Wait 15 minutes and try again.
Inverter mixed up. Turn off the kettle, wait 3 minutes and then turn on again.
Make sure the lid is closed
Call service if needed.

Fault notices on the display

Service is scheduled, call the service.
Pressing any upper row button, the text will disappear. And it will appear again in next start up.

Contactor error.
Contactor error. Turn off the kettle immediately and call the service. It is forbidden to use the kettle!

Water error.
Water meter error. Call the service.

Probe 1 Open
Probe 1 Shorted
Probe 2 Open
Probe 2 Shorted

Probe error. Call the service.

Lid Open
Lid is open, close the lid. If this does not help, call the service.

Stop
Emergency stop has been pressed.

Impurity in the incoming water
If there is a lot of organics, metals or other impurities in the cold water line, it is recommendable to empty the jacket every day. When the kettle is clean and completely cooled down, open the valve in the front of the kettle. Leave the valve open.
Next morning, before starting, close the valve.
Note! If you have put the timer on, close the valve already after the emptying.
PREVENTIVE MAINTENANCE

**Daily pre-start inspection**

Check that:
- the kettle has been cleaned
- the kettle is horizontal in its upright position. Note: kettle does not heat if it is tilted.
- the mixing tool and mixing tool side attachments are correctly locked in place (both locking handles must be turned down).
- if kettle has a draw-off valve, it is installed in place.
- The lid moves up and down freely and is held in place when fully open

**Monthly maintenance**

When the kettle is cleaned and shutdown
- Perform daily start-up inspection
- Open the valve in the front of the kettle. Leave the valve open. Next morning, before starting, close the valve

**Quarterly maintenance**

Quarterly maintenance can be done by anyone, if the kettle has [optional] water filter installed in the incoming water line. Note chemical safety.
- Perform daily start-up inspection
- Perform decalcification and flushing the steam generator, instructions on next page.

**Scheduled maintenance**

Once a year or after 500 used hours
Maintenance and repairs should only be performed by qualified service personnel.
- Scheduled maintenance needs to be done after every 500 used hours or once a year. Kettle is a pressure device, so even though the used hours [after last service] is under 500, the kettle needs to be serviced every year.
- The water filter cartridge must be changed every year even if it looks clean (to avoid bacteria growth)!
- Depending on water hardness descaling needs to performed with scheduled maintenance
Tap water contains calcium oxide and calcium carbonate which form lime build-up on the heating elements and inside the steam generator. Lime build-up prevents heat flow from the heating element to the water - heating requires more energy, heating elements get too hot inside and may break. Decalcification and flushing the steam generator a couple of times a year may reduce kettle heating problems considerably.

### Hardness °dH
- `< 2` decalcification not usually needed
- `2 - 5` decalcification once a year
- `6 - 8` decalcification 1... 4 times a year, water softener recommended
- `> 8` water softener required

### Decalcification
Decalcification can be done by anyone, if the kettle has [optional] water filter installed in the incoming water line. Note chemical safety.

1. Shut down the kettle. Let cool.
2. Open jacket emptying valve, located at the bottom right of the kettle front panel. Let all the water run out. Shut the valve.
3. Open aux leg doors. Shut main water valve. Open water filter and remove the cartridge. Put decalifier into the filter cup according to need. Rescrew the cup. Open main water valve. MIND THE INSTRUCTIONS FOR THE CHEMICAL.
4. Start up the kettle. Start heating. The kettle fills the generator automatically. If the decalifier is to be used cold, stop heating immediately when you hear the power relays to start heating - or water filling to stop. Otherwise let heat up to 70...90°C [jacket temperature] before stopping. Let the liquid be in the kettle as long as recommended by the chemicals manufacturer. The kettle is not harmed [acid proof stainless steel].
5. Open the bottom valve of the kettle and let all water out. Close the main water valve and open again the filter. Rinse the cup clean, replace the cartridge - or fit a new cartridge. Screw the cup back to the filter body and open the main water valve.
6. Start heating and wait until the water filling stops or heating starts. Stop heating and empty the generator opening the bottom valve. Do this 1-2 times again to rinse the generator properly.

### Decalifier liquid needed:
- Kettle 40 ... 80 1,5 liters
- Kettle 100 ... 200 2,5 liters
- Kettle 300 40 liters

### Flushing the steam generator
1. Shut down the kettle. Let cool.
2. Open bottom valve in the bottom of the kettle [see previous page]. Let water run out.
3. When all the water has come out, start heating pushing the COOK button. Water flushing starts. Check occasionally the outcoming water quality [take some water to a GN container]. When the water looks clean, stop heating and close the emptying valve.
SAFETY VALVE PRESSURE TEST

Following instruction is for kettles equipped with an option for performing a manual pressure test for the safety valve.

⚠️ Risk of electric shock if instructions are not followed.

⚠️ The safety valve function test must only be performed by a person trained for the purpose.

1. Dismantle the kettle’s front panel by loosening bolts in the front / lower part of the kettle. This allows you to see the pressure gauge and the switch for the safety unit valve test function.
2. From the control panel, turn on heating. Set the temperature to 125 ° C.
3. When the set temperature has been reached, press the safety valve test switch until the safety valve is opened (about 1.5 bar / 127 ° C)
4. Visually confirm from the kettle rear part that steam flows out of the safety valve exhaust pipe
5. If the pressure exceeds 1.5 bar, cancel the test function.