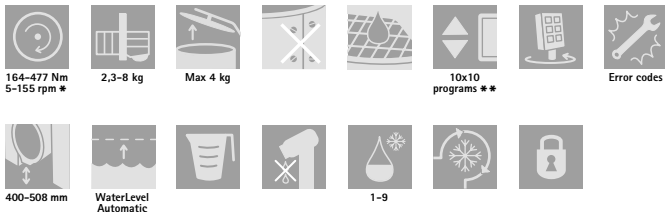




- Integrated stirrer with 6 stirring patterns
- Stepless stirring speed
- PowerMix
- Digital control and display of inner kettle temperature
- WaterLevelAutomatic
- Electric tilt with TiltBack
- Electronic water flow meter
- Adjustable control box
- Inspection hatch
- Unheated top
- 400 mm tilting height
- 40-400 litres nominal volume





Options

- AutoTemp 55
- Cleaning tool
- Spray gun
- Drain valve/Butterfly valve
- Sieve plate
- Pouring plate
- Measuring rod
- Chilling using water from the mains supply
- Sensor for food temperature for connection to data collection system (HACCP)
- SlowMix

See also:	
Controls	24-28
Technical details	30-33
Options	34-37
Technical specifications	50-53
Overview	55
A datasheet is available on request.	

Kettle size	Speed [RPM]	Maximum stirring torque [Nm]	Power (kW)
40-120 litres	5-155	164	1,1
150-200 litres	5-155	358	2,2
250-300 litres	5-155	477	3,0
400 litres	5-140	477	3,0

Advanced solution with stirrer and food temperature control option

The MultiMix meets the requirements for advanced functions in a user-friendly kettle with a powerful stirrer. Kettles from 40 to 400 litres and the option to link the MultiMix with the Multi, Opti and OptiMix make the MultiMix an obvious choice for kitchens seeking labour-saving functions and user-friendly solutions. A minimum tilt height of 400mm makes serving simple and also makes the MultiMix ideal for high output kitchens.

The kettle is available with a nominal volumes of 40, 60, 80, 100, 120, 150, 200, 250, 300 or 400 litres and the integration of the powerful stirrer is the perfect solution in terms of ease of use, hygiene and ergonomics when stirring is required.

The MultiMix is supplied as standard with AutoTemp 35 control, which includes electric tilt with TiltBack,

digital control and display of the inner kettle temperature, stirrer control, an electronic water flow meter, a clock with an alarm function and WaterLevelAutomatic.

As an option the kettle is available with AutoTemp 55 control, which also includes food temperature control, nine dynamic heating steps and ten programs, of which five require chilling to be selected as an option. Ten sets of parameters can be saved for each program.

With its fully penetrating stirrer shaft, the kettle has no unhygienic joints around the food and the lifting handle on the stirrer is always clean and easily accessible.

The stirrer has six dynamic stirring patterns, which automatically adapt to the speed selected and therefore always operate optimally. The speed can be set to any speed between 5

and 140/155 RPM. A slow rotation speed distributes the heat and treats the food gently, while a fast rotation speed mixes effectively and makes certain dishes lighter.

The powerful stirrer motor provides 164/358/477 Nm and can therefore also stir thick dishes. Among other things, you can mix forcemeat and prepare mashed potato from fresh potatoes in the kettle.

For safety reasons, the stirrer will stop when the lid is opened, but thickeners, spices, etc. can be added through the inspection hatch.

With the SlowMix accessory, the stirrer can rotate slowly when the kettle is tilted. This can be used to mix the contents of the kettle during serving. The stirrer also enables the MultiClean cleaning tool to be fitted, which saves both time and labour when cleaning the kettle.