

Genier GO!

Born to support you.

Equipped with outstanding performance.

Genier GO!

Days may vary – results never



- Consistent Quality
- Reduced manual labour
- User-friendly operation

SIMPLYCITY

I am Genier GO! – easier to work with and born to perform in all conditions. I will improve your processes and guarantee perfect results, every time. My user-friendly features will ensure that working with me is always a pleasure. I am keen to help you achieve your goals, from consistent quality to cost savings. *Let's GO! and move towards optimised cooking and improved customer satisfaction!*



dietakettles.com



Genier GO!

Technical data



	GOI 40	GOI 60	GOI 80	GOI 100	GOI 150	GOI 200	GOI 300	GOI 400	GOI 475
Installations	FS-FL-Plinth	FS-FL-Plinth	FS-FL-Plinth	FS-FL-Plinth	FS-FL-Plinth	FS-FL-Plinth	FS-FL-Plinth	FL	FL
Volume net/gross [L]	40/52	60/70	80/90	100/110	150/165	200/215	300/325	400/425	475/500
Typical number of meals	100-150	150-225	225-300	250-350	400-550	550-750	800-1100	1050-1500	1250-1750
Heating time +20°C..+90 °C (min)	ca. 20	ca. 20	ca. 25	ca. 30	ca. 30	ca. 35	ca. 35	ca. 45	ca. 55
Dimensions									
Width (mm)	1175	1175	1175	1175	1365	1365	1565	1630	1630
Depth (mm)	1274	1274	1274	1274	1274	1274	1274	1335	1335
Height lid closed / lid open (mm)	1080/1815	1080 / 1815	1080 / 1815	1080 / 1815	1080 / 1815	1080 / 1957	1080 / 1957	1330 / 2409	1330 / 2409
Rim height (mm)	900	900	900	900	900	900	900	1200	1200
Tilting height (mm)	600	600	600	600	600	600	600	600	600
Connections									
Electric power, GOI Electric model	400/50/3, 14.5 kW 32A	400/50/3, 18.5 kW 32A	400/50/3, 22.5 kW 40A	400/50/3, 22.5 kW 40A	400/50/3, 28.5 kW 50A	400/50/3, 37 kW 63A	400/50/3, 51 kW 80A	400/50/3, 51 kW 80A	400/50/3, 51 kW 80A
Electric power, GO-Classical Electric	400/50/3, 14 kW 20A	400/50/3, 18 kW 32A	400/50/3, 22 kW 32A	400/50/3, 22 kW 32A	400/50/3, 27.5 kW 40A	400/50/3, 35.5 kW 63A	400/50/3, 49 kW 80A	400/50/3, 49 kW 80A	400/50/3, 49 kW 80A
Electric power Steam model	230/50/3, 1 kW 16A	230/50/3, 1 kW 16A	230/50/3, 1 kW 16A	230/50/3, 1 kW 16A	230/50/3, 2 kW 20A	230/50/3, 2 kW 20A	400/50/3, 3 kW 10A	400/50/3, 3 kW 10A	400/50/3, 3 kW 10A
Steam Consumption Steam (kg/h)	25	30	35	40	55	70	95	100	110
Water connections	DN 15, G1/2"	DN 15, G1/2"	DN 15, G1/2"	DN 15, G1/2"	DN 15, G1/2"	DN 15, G1/2"	DN 15, G1/2"	DN 15, G1/2"	DN 15, G1/2"
Appliances weight									
Weight net/gross (kg)	230/310	235/315	245/325	250/350	315/415	330/430	415/540	485/610	510/635

Product overview and functions

Genier GO!:

- 40-60-80-100-150-200-300-400-475 L
- Electric heating - Direct steam heating
- Freestanding, FS [40-300L] - Floor mounted, FL - Plinth [40-300L]

Construction:

- Electronic tilting, adjustable tiltback function
- 600 mm tilting height
- Kettle jacket maximum pressure 1.5 bar
- Kettle interior AISI316 stainless steel, outer body AISI304
- Spring-loaded lid for lighter opening
- Lid can be removed or rotated in place
- The lid features a large opening with a grid

Mixer:

- Mixing speeds 10 - 160
- Seven mixing methods, incl. auto-reverse
- Safe mixing with the lid opened or kettle tilted
- Dieta Three-part mixing tool, plus detachable scrapers

Control functions:

- 10-inch touchscreen
- Temperature range 0...125 °C
- Automatic control of heating based on jacket temperature
- Cooking water added automatically
- Cooking programmes are stored in memory
- Start time of the cooking programme can be set
- Wash programs
- Maintenance diagnostics mode for troubleshooting

Optional functions

- Heating control based on food temperature
- Cooking water calculated automatically
- HACCP reports in memory
- Food temperature connection to external HACCP system
- Washing hose and storage compartment
- Enhanced mixing power
- Foot pedal that enables safe mixing, for instance
- USB port
- Energy optimisation connection
- Hot cooking water connection
- Soft water connection
- Cooling with mains water
- Emptying valve
- Floor-mounted installation

For more information visit >> dietakettles.com