

Dieta Mixer Kettle Temperature Controls



Dieta[®]

Temperature Controls



Food temperature control

With food temperature control you just select one temperature - the temperature for the food. The kettle automatically heats food to the selected temperature and then regulates heating to hold the food in this temperature.

Proving - 0...39 °C

With food temperature selections of maximum 39°C, the kettle automatically limits the maximum jacket temperature to 46°C, to prevent your yeast from dying.

Use this mode

+ for automatic proving programs



Gentle Cooking (Burn prevent) - 40...92 °C

With food temperatures 40 ... 92°C, the kettle heats gently to the target and then automatically regulates heating to hold your food in the selected temperature.

The kettle automatically sets the maximum jacket temperature to 105 °C to prevent the food from burning.

Use this mode

+ to milk based products

+ for simmering sauces and soups



Power Cooking - 93...99 °C

With food temperatures 93 ... 99°C, the kettle heats up your food quickly and then automatically regulates heating to hold the food in the selected temperature.

Kettle automatically limits the jacket temperature to 12 °C higher than the targeted food temperature.

Use this mode

+ for boiling potatoes

+ for reducing sauces



The precise temperature control of Dieta kettles makes your cooking simple and effective. It improves cooking results and prevents food from burning, but also saves in energy and costs.

- + Helps you to prepare more demanding products and prevents food from burning,
- + You select only the desired temperature – and the kettle automatically heats to this and then regulates the heating.
- + The temperatures of food and kettle are available all the time during the cooking.



Jacket temperature control

With jacket temperature control, the kettle heats the jacket to the selected temperature and keeps that. The temperature of is shown, even if it is not used to control heating.

You can use this temperature control for high temperatures or heating products with a low temperature:

- + when searing meat
- + make syrup or toffee
- + melt chocolate
- + prepare hollandaise sauce



ΔT temperature control

With ΔT temperature control, the kettle heats your product to the selected temperature. At the same time, it makes sure that the jacket temperature is ΔT-value higher than your product inside the kettle.

The best use for ΔT control is to simmer your products slowly for a long time or gently heat the product up to the desired temperature.

- + long braising of pulled pork
- + to gently melt chocolate





**Food
brings us
together**

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