



OptiMix QuickChill AutoChef 86

Technical data

10000035854-TDA-000-00



The appliance can be shown with some accessory on the photo.

The control can be mounted either to the right or to the left of the kettle.

Kettles from the same model can be combined in pairs. The control is mounted in the outer pillars.

The kettle is build for chilling with ice water.

The ice water has to be pumped from the ice bank through the kettle, chilling the food and then returning back to the icebank.

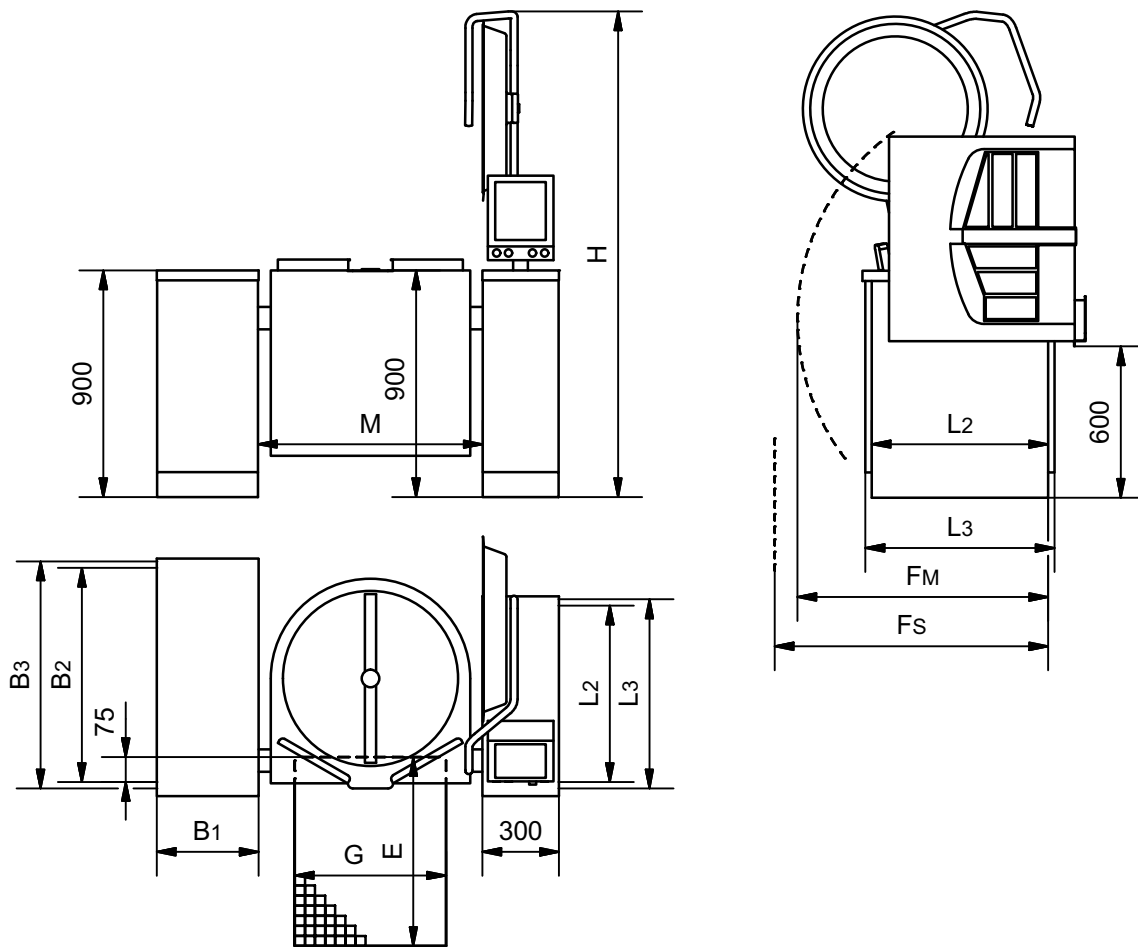
Ice bank, pumps ect. are a precondition for the chilling function.

Heating directly with 1 bar steam pressure and the maximum temperature of 120°C.

Steam supply from an external steam generator, or build in electric steam generator.

OptiMix QuickChill 80 L is not available for supply from an external steam generator.

Dimensions of the kettle and the mounting pillar



Size	L2/L3 [mm]	Fm [mm]	Fs [mm]	H [mm]	M [mm]	G [mm]	E* [mm]
OptiMix QuickChill 80	700/750	930	1000	1790	725	500	800
OptiMix QuickChill 100	700/750	980	1000	1840	775	500	800
OptiMix QuickChill 150	700/750	1090	1090	1940	892	600	900
OptiMix QuickChill 200	700/750	1170	1170	2020	942	600	900
OptiMix QuickChill 250	700/750	1250	1250	2050	1040	600	900
OptiMix QuickChill 300	700/750	1330	1330	2130	1140	600	900

Fm is the shortest distance to enable tilting the kettle. Fs is the shortest distance to enable service.

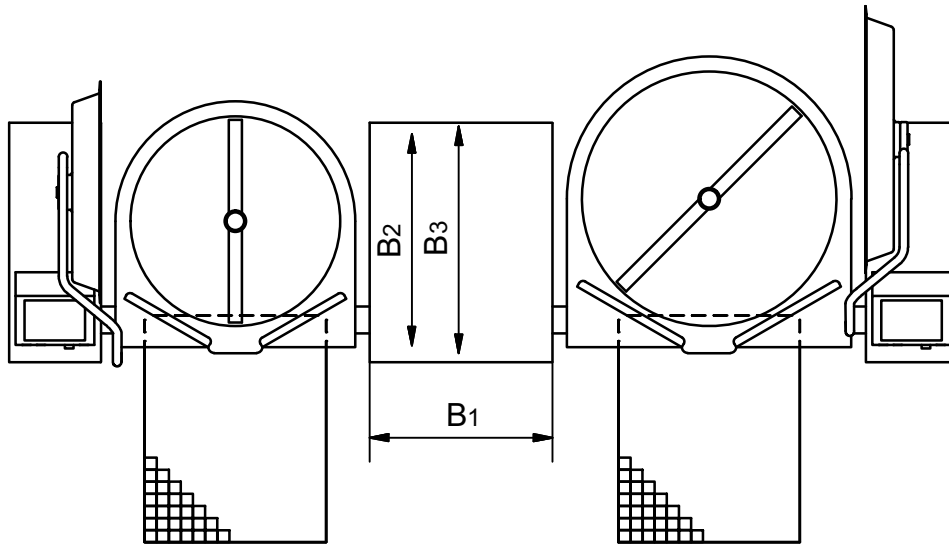
Bigger distance is recommended in consideration of service and the risk of crushing. National/local regulations must always be observed.

**For kettles with butterfly valves or drain valves, the content can run behind the floor drain when tilting with open valve. This can occur e.g. when cleaning.*

It has to be considered to enlarge the drain cf. dimensions in the section 'Location of the drain valve'.

Dimensions of the support pillars for electric heated kettles.

Kettles from the same model can be combined in pairs. The control is mounted in the outer pillars.



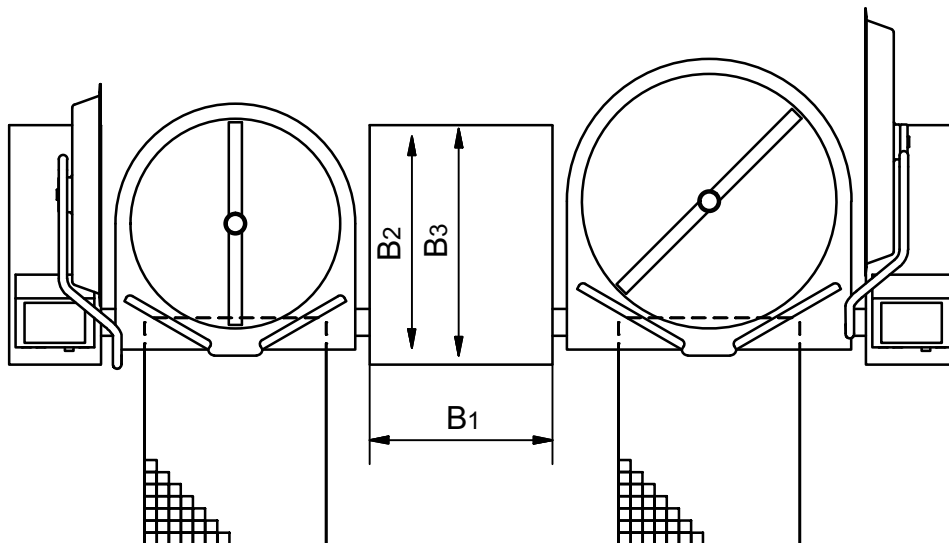
Type	B1 [mm]	B2 [mm]	B3 [mm]	Fs [mm]
One electric heated kettle QuickChill	400	850	900	1250
Two electric heated kettles QuickChill	800	850	900	1250

Fs is the shortest distance to enable service.

This must be compared with the Fs dimension for the kettle and the biggest Fs dimension must be used.

Dimensions for the support pillars for steam heated kettles

Kettles from the same model can be combined in pairs. The control is mounted in the outer pillars.





Type	B1 [mm]	B2 [mm]	B3 [mm]	Fs [mm]
One steam heated kettle QuickChill	600	850	900	1250
Two steam heated kettles QuickChill	1100	850	900	1250

Fs is the shortest distance to enable service.

This must be compared with the Fs dimension for the kettle and the biggest Fs dimension must be used.

Electric connection for electric heated kettles

In the users manual there is important information regarding supply and connections.

3~230V+PE, 50/60Hz

Size [l]	Power [kW]	Current consumption [A]	Time to boil 10-90°C [min]	Isc [kA] min/max
80	13,1	38/38/38	38	0,32/20
100	13,1	38/38/38	47	0,32/20
150	26,2	76/76/76	35	0,32/20
200	26,2	76/76/76	47	0,32/20
250	39	108/108/108	39	0,32/20
300	39	108/108/108	47	0,32/20

Leak current under 1 mA.

3~400V+PE, 50/60Hz

Size [l]	Power [kW]	Current consumption [A]	Time to boil 10-90°C [min]	Isc [kA] min/max
80	16,1	26/26/26	30	0,25/10
100	21,1	33/33/33	28	0,32/10
150	32,2	51/51/51	28	0,25/10
200	32,2	51/51/51	38	0,25/10
250	48	72/72/72	31	0,25/10
300	48	72/72/72	38	0,25/10

Leak current under 10 mA.



3~440V+PE, 50/60Hz

Size [l]	Power [kW]	Current consumption [A]	Time to boil 10-90°C [min]	Isc [kA] min/max
80	16,1	24/24/24	30	0,25/6
100	21,1	31/31/31	28	0,32/6
150	32,2	47/47/47	28	0,25/6
200	32,2	47/47/47	38	0,25/6
250	48	68/68/68	31	0,25/6
300	48	68/68/68	38	0,25/6

Leak current under 10 mA.

Electric connection for steam heated kettles.

In the users manual there is important information regarding supply and connections.

3~230V+PE, 50/60Hz

Size [l]	Power [kW]	Current consumption [A]	Isc [kA] min/max
100	1,2	8/8/8	0,1/20
150	2,3	17/17/17	0,16/20
200	2,3	17/17/17	0,16/20
250	3,1	19/19/19	0,25/20
300	3,1	19/19/19	0,25/20

Leak current under 1 mA.

3~400V+PE, 50/60Hz

Size [l]	Power [kW]	Current consumption [A]	Isc [kA] min/max
100	1,2	5/5/5	0,1/10
150	2,3	8/8/8	0,1/10
200	2,3	8/8/8	0,1/10
250	3,1	9/9/9	0,16/10
300	3,1	9/9/9	0,16/10

Leak current under 10 mA.



3~440V+PE, 50/60Hz

Size [l]	Power [kW]	Current consumption [A]	Isc [kA] min/max
100	1,2	5/5/5	0,1/6
150	2,3	8/8/8	0,1/6
200	2,3	8/8/8	0,1/6
250	3,1	9/9/9	0,16/6
300	3,1	9/9/9	0,16/6

Leak current under 10 mA.

Energy efficiency

The kettles have an energy efficiency of 95%, measured by the EFCEM's standard.

The measurements are made with 400V supply, voltage but depending on the actual supply voltage, accessory, size, ect. energy efficiency may differ slightly.

Network

The kettle must be connected to a data network with Internet connection. Use cable category 6 or better.

Water

In the users manual there is important information regarding supply and connections.

Water	Pressure [bar]	Amount [l/min]	Temperature [°C]
Cold	1,5-6	35	-
Hot	1,5-6	35	< 60

Hot water is only used when the kettle is equipped with a spray gun or the possibility to use hot water in the kettle.

Volume

Size [l]	Net [l]	Gross [l]	Diameter [mm]	Depth [mm]
80	80	91	531	455
100	100	113	581	475
150	150	169	700	494
200	200	222	750	561
250	250	278	850	556
300	300	334	950	545

Weight

Size	Transportation weight* [kg]	Weight in use** [kg]
OptiMix QuickChill 80 AutoChef 86	349	463
OptiMix QuickChill100 AutoChef 86	367	507
OptiMix QuickChill 150 AutoChef 86	467	680
OptiMix QuickChill 200 AutoChef 86	498	770
OptiMix QuickChill 250 AutoChef 86	561	906
OptiMix QuickChill 300 AutoChef 86	574	995

* 'Transportation weight' includes a support pillar in the same dimensions as the control pillar. The weight is without water in the steam generator and without accessory.

** 'Weight in use' includes a support in the same dimensions as the control pillar, a completely with water filled steam generator and the kettle filled by water to the brim. The weight is without accessory.

Ventilation

3~230V+PE, 50/60Hz

Size [l]	Sensible [W]	Latent [W]	Steam [kg/h]
80	420	2400	3,6
100	420	2400	3,6
150	840	4800	7,1
200	840	4800	7,1
250	1260	7200	10,6
300	1260	7200	10,6

3~400V+PE / 3~440V+PE, 50/60Hz

Size [l]	Sensible [W]	Latent [W]	Steam [kg/h]
80	525	3000	4,4
100	700	4000	5,9
150	1050	6000	8,8
200	1050	6000	8,8
250	1575	9000	13,2
300	1575	9000	13,2

The data is based on the German standard VDI 2052 for dimensioning of ventilation facilities.

The values are based on experience with an average product and a normal usage, and the actual demand varies by the efficiency of the appliance, the control and the way of use.

The simultaneity factor, which can be found in VDI 2052 is not taken into account.



Noise

Noise from the machine < 60 dB(A).

Stirrer

Speed of the stirrer: 5 - 155 rpm.

Steam

In the users manual there is important information regarding supply and connections.

Only for kettles heated by an external steam generator.

Size [l]	Steam consumption 10-90° (20 min.) [kg/h]
100	58
150	88
200	115
250	144
300	173

Compressed air

In the users manual there is important information regarding supply and connections.

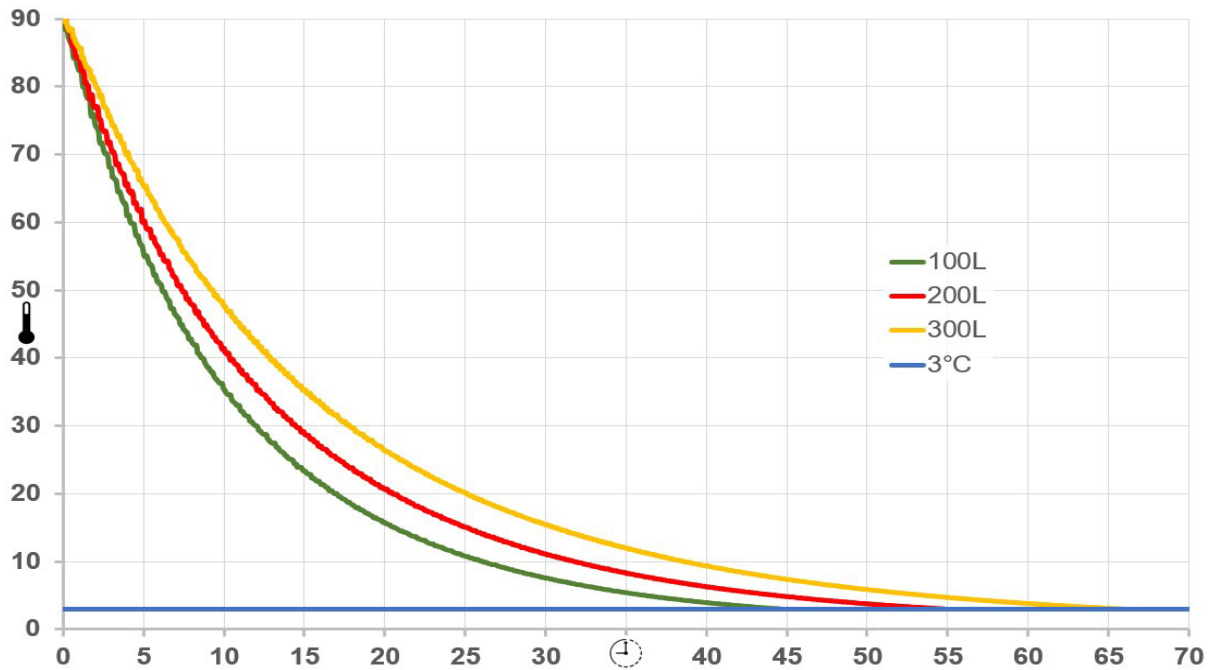
Size	Pressure [bar]	Amount [l/min]
All	7-8	5

The consumption of compressed air is primarily when the kettle is switched on or when switched from chilling to heating. This takes less than 5 minutes.

Chilling times

The data is for chilling a kettle filled with water and with the recommended flow of ice water. The kettle is chilled with water from an icebank and the water in the kettle is stirred with 15 rpm in a reversing program.

Size [l]	65-10°C [min]	90-10°C [min]	90-3°C [min]
100	22	26	44
200	27	32	55
300	37	42	66



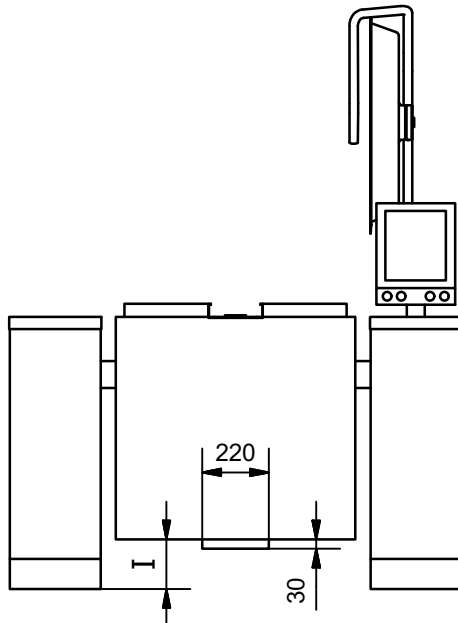
Ice water

In the users manual there is important information regarding supply and connections.

More information regarding dimensioning, choice of ice bank, pipes and pumps is available.

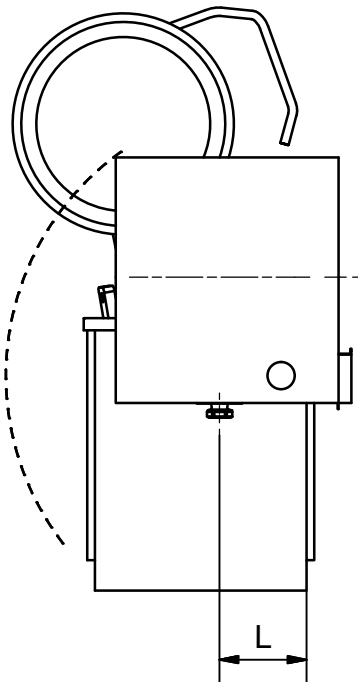
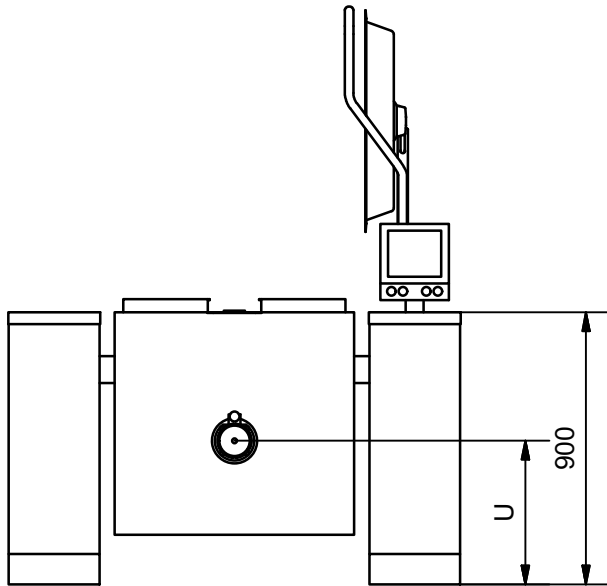
Size [l]	Ice per chilling cycle Electric heated [kg]	Ice per chilling cycle Steam heated [kg]	Flow [l/s]
80	124	-	2,2
100	152	140	2,2
150	235	214	3,7
200	304	283	3,7
250	386	355	3,7
300	463	426	3,7

Distance under the kettle



Size [l]	I [mm]
80	210
100	190
150	160
200	95
250	100
300	110

Location of the drain valve



Size [l]	L [mm]	U [mm]
80	240	555
100	250	545
150	255	540
200	315	480
250	300	495
300	270	525

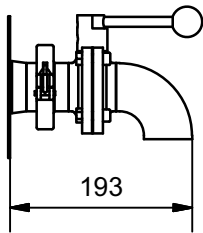
Additional equipment

Butterfly valve with drain downwards

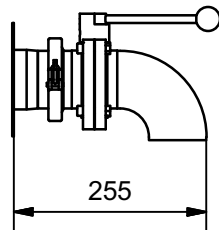
The unit can be dismantled e.g. when cleaning, and a plug to close the pipe when the valves is not mounted is attached.

The angle is welded to the valve, providing a shorter construction.

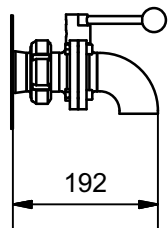
2" ISO Clamp



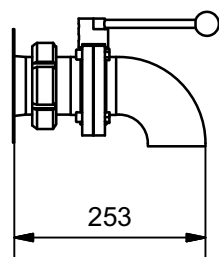
3" ISO Clamp



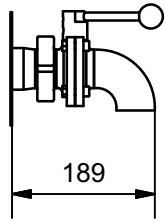
2" SMS



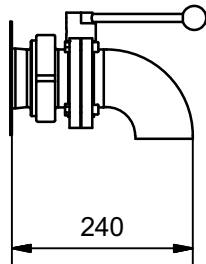
3" SMS



2" DS



3" DS



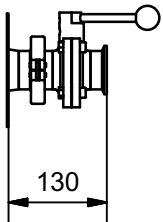
Butterfly valve with connection for a pump

This valve is suitable for connecting a pump to the kettle.

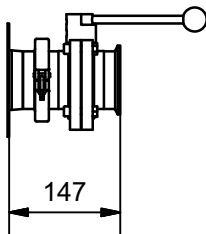
If an angle (accessory) is mounted, the valve can also be used without a pump. e.g. when cleaning.

The unit can be dismantled e.g. when cleaning, and a plug to close the pipe when the valves is not mounted is attached.

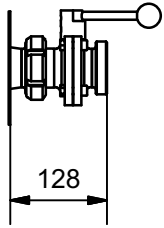
2" ISO Clamp



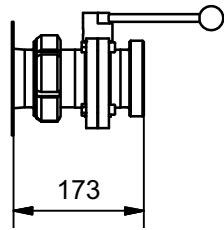
3" ISO Clamp



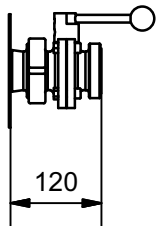
2" SMS



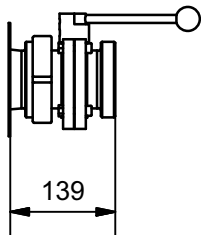
3" SMS



2" DS

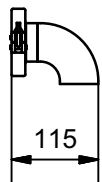


3" DS

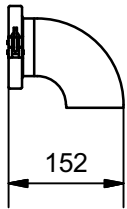


Angles for butterfly valve

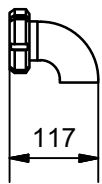
Loose angle for 2" ISO Clamp butterfly valve



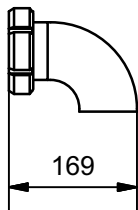
Loose angle for 3" ISO Clamp butterfly valve



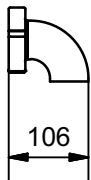
Loose angle for 2" SMS butterfly valve



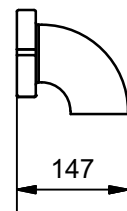
Loose angle for 3" SMS butterfly valve



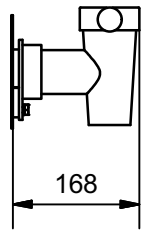
Loose angle for 2" DS butterfly valve



Loose angle for 3" DS butterfly valve

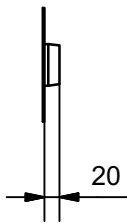


Drain tap, Echtermann type

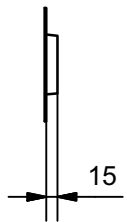


Outlet for customized solution

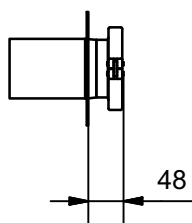
2" outlet



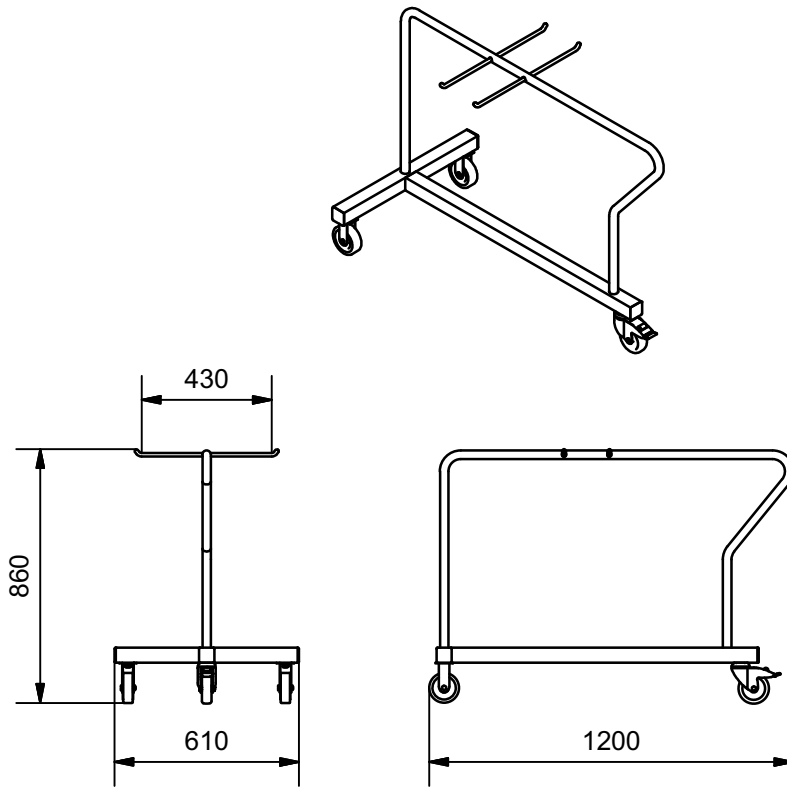
3" outlet



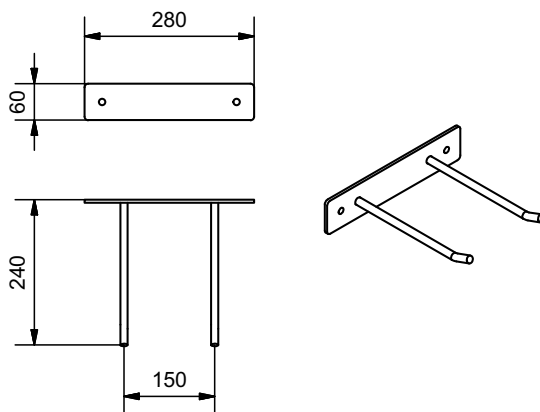
3" outlet with ISO Clamp



Trolley for accessory



Wall bracket for accessory



Jøni A/S reserve our right to alterations. Reservations against misprints.