

OptiMix Stand AutoTemp 56

Technical data

10000035848-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.

Opti Stand AutoTemp 32, OptiMix Stand AutoTemp 56 and OptiMix Stand AutoChef 86 can be combined.

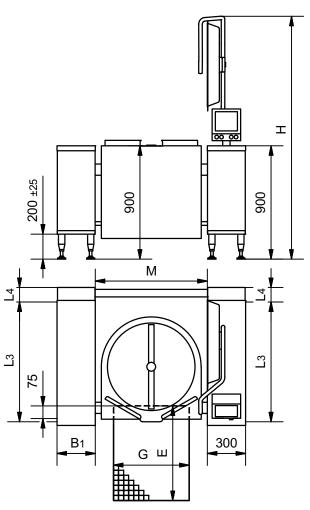
Heating indirectly with 1 bar steam pressure and the maximum temperature of 120°C. Steam from build in electrical steam generator.

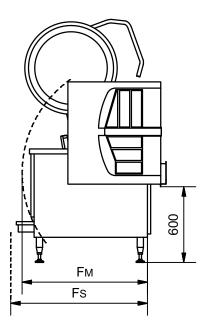
The control can be mounted either to the right or to the left of the kettle.

250 L and 300 L kettles are not available for 3~230V.



Dimensions of the kettle and the mounting pillar





| Size | L3 [mm] | L4 [mm] | Fm [mm] | Fs [mm] | H [mm] | M [mm] | G [mm] | E* [mm] |
|-------------------|------------|------------|------------|------------|-----------|-----------|-----------|------------|
| OptiMix Stand 40 | 750 | 90 | 860 | 1000 | 1710 | 646 | 400 | 600 |
| OptiMix Stand 60 | 750 | 90 | 870 | 1000 | 1730 | 695 | 400 | 600 |
| OptiMix Stand 80 | 750 | 140 | 930 | 1000 | 1790 | 725 | 500 | 800 |
| OptiMix Stand 100 | 750 | 230 | 980 | 1000 | 1840 | 775 | 500 | 800 |
| OptiMix Stand 120 | 750 | 315 | 1050 | 1050 | 1840 | 775 | 500 | 800 |
| OptiMix Stand 150 | 950 | 140 | 1090 | 1200 | 1940 | 892 | 600 | 900 |
| OptiMix Stand 200 | 950 | 230 | 1170 | 1200 | 2020 | 942 | 600 | 900 |
| OptiMix Stand 250 | 950 | 315 | 1250 | 1250 | 2050 | 1040 | 600 | 900 |
| OptiMix Stand 300 | 950 | 400 | 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.

If more kettles are connected, all kettles must have the same L3 and L4 as the biggest kettle.



^{*}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 is has to be considered to enlarge the drain cf. dimensions in the section 'Location of the drain valve'.

Dimensions for the support pillars

| Size | B1 [mm] | L3 [mm] |
|---------------|------------|------------|
| 160 x 750 mm* | 160 | 750 |
| 160 x 950 mm* | 160 | 950 |
| 300 x 750 mm | 300 | 750 |
| 300 x 950 mm | 300 | 950 |

^{* 160}mm wide pillars cannot be used as support between two kettles.

Electric

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

3~230V+PE, 50/60Hz

| Size [I] | Power [kW] | Current consump- tion [A] | Time to boil 10-90°C [min] | lsc [kA] min/max |
|-------------|---------------|---------------------------------|----------------------------------|------------------------|
| 40 | 13,1 | 38/38/38 | 19 | 0,32/20 |
| 60 | 13,1 | 38/38/38 | 28 | 0,32/20 |
| 80 | 13,1 | 38/38/38 | 38 | 0,32/20 |
| 100 | 13,1 | 38/38/38 | 47 | 0,32/20 |
| 120 | 13,1 | 38/38/38 | 56 | 0,32/20 |
| 150 | 26,2 | 76/76/76 | 35 | 0,32/20 |
| 200 | 26,2 | 76/76/76 | 47 | 0,32/20 |

Leak current under 1 mA.

3~400V+PE, 50/60Hz

| Size [I] | Power [kW] | Current consump- tion [A] | Time to boil 10-90°C [min] | lsc [kA] min/max |
|-------------|---------------|---------------------------------|----------------------------------|------------------------|
| 40 | 16,1 | 26/26/26 | 15 | 0,25/10 |
| 60 | 16,1 | 26/26/26 | 23 | 0,25/10 |
| 80 | 16,1 | 26/26/26 | 30 | 0,25/10 |
| 100 | 21,1 | 33/33/33 | 28 | 0,32/10 |
| 120 | 21,1 | 33/33/33 | 34 | 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 [I] | Power [kW] | Current consump- tion [A] | Time to boil 10-90°C [min] | lsc [kA] min/max |
|-------------|---------------|---------------------------------|----------------------------------|------------------------|
| 40 | 16,1 | 24/24/24 | 15 | 0,25/6 |
| 60 | 16,1 | 24/24/24 | 23 | 0,25/6 |
| 80 | 16,1 | 24/24/24 | 30 | 0,25/6 |
| 100 | 21,1 | 31/31/31 | 28 | 0,32/6 |
| 120 | 21,1 | 31/31/31 | 34 | 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.

Energy efficiency

The kettels 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.

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] |
|-------------|------------|--------------|------------------|---------------|
| 40 | 40 | 48 | 452 | 337 |
| 60 | 60 | 70 | 501 | 397 |
| 80 | 80 | 91 | 531 | 455 |
| 100 | 100 | 113 | 581 | 475 |
| 120 | 120 | 133 | 581 | 552 |
| 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 Stand 40 AutoTemp 56 | 318 | 381 |
| OptiMix Stand 60 AutoTemp 56 | 332 | 422 |
| OptiMix Stand 80 AutoTemp 56 | 350 | 463 |
| OptiMix Stand 100 AutoTemp 56 | 370 | 509 |
| OptiMix Stand 120 AutoTemp 56 | 381 | 541 |
| OptiMix Stand 150 AutoTemp 56 | 493 | 705 |
| OptiMix Stand 200 AutoTemp 56 | 527 | 799 |
| OptiMix Stand 250 AutoTemp 56 | 595 | 941 |
| OptiMix Stand 300 AutoTemp 56 | 634 | 1056 |

^{* &#}x27;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.

^{** &#}x27;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 [I] | Sensible [W] | Latent [W] | Steam [kg/h] |
|-------------|-----------------|---------------|-----------------|
| 40 | 420 | 2400 | 3,6 |
| 60 | 420 | 2400 | 3,6 |
| 80 | 420 | 2400 | 3,6 |
| 100 | 420 | 2400 | 3,6 |
| 120 | 420 | 2400 | 3,6 |
| 150 | 840 | 4800 | 7,1 |
| 200 | 840 | 4800 | 7,1 |

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

| Size [l] | Sensible [W] | Latent [W] | Steam [kg/h] |
|-------------|-----------------|---------------|-----------------|
| 40 | 525 | 3000 | 4,4 |
| 60 | 525 | 3000 | 4,4 |
| 80 | 525 | 3000 | 4,4 |
| 100 | 700 | 4000 | 5,9 |
| 120 | 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

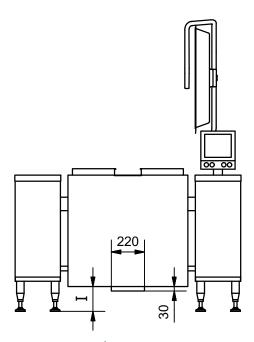
Noise from the machine < 60 dB(A).

Stirrer

Speed of the stirre: 5 - 155 rpm.



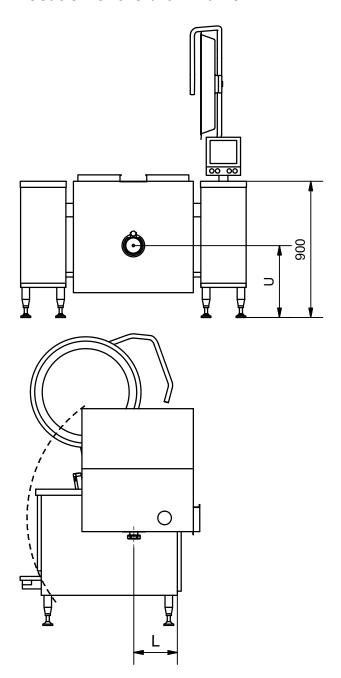
Distance under the kettle



| Size [l] | l [mm] |
|-------------|-----------|
| 40 | 330 |
| 60 | 270 |
| 80 | 210 |
| 100 | 190 |
| 120 | 115 |
| 150 | 160 |
| 200 | 95 |
| 250 | 100 |
| 300 | 110 |



Location of the drain valve





| Size [l] | L [mm] | U [mm] |
|-------------|-----------|-----------|
| 40 | 130 | 665 |
| 60 | 185 | 610 |
| 80 | 240 | 555 |
| 100 | 250 | 545 |
| 120 | 330 | 465 |
| 150 | 255 | 540 |
| 200 | 315 | 480 |
| 250 | 300 | 495 |
| 300 | 270 | 525 |



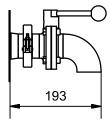
Additional equipment

Butterfly valve with drain downwards

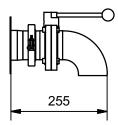
The unit can be dismounted e.g. when cleaning, and a plug to close the pipe when the valves is not mounted is attached.

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

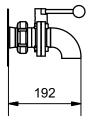
2" ISO Clamp



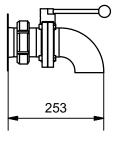
3" ISO Clamp



2" SMS

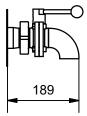


3" SMS

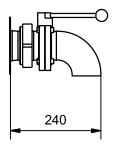




2" DS



3" DS



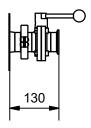
Butterfly valve with connection for a pump

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

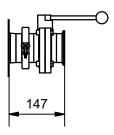
If an angle (accessory) is mounted, the valve can also be used without a pump. e.g. when cleaning.

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

2" ISO Clamp

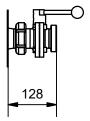


3" ISO Clamp

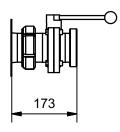




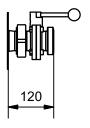
2" SMS



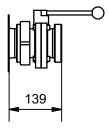
3" SMS



2" DS

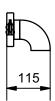


3" DS



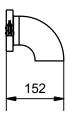
Angles for butterfly valve

Loose angle for 2" ISO Clamp butterfly valve

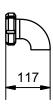




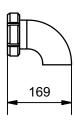
Loose angle for 3" ISO Clamp butterfly valve



Loose angle for 2" SMS butterfly valve



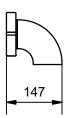
Loose angle for 3" SMS butterfly valve



Loose angle for 2" DS butterfly valve

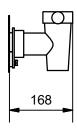


Loose angle for 3" DS butterfly valve



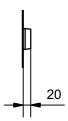


Drain tap, Echtermann type

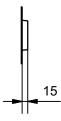


Outlet for customized solution

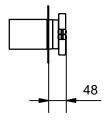
2" outlet



3" outlet

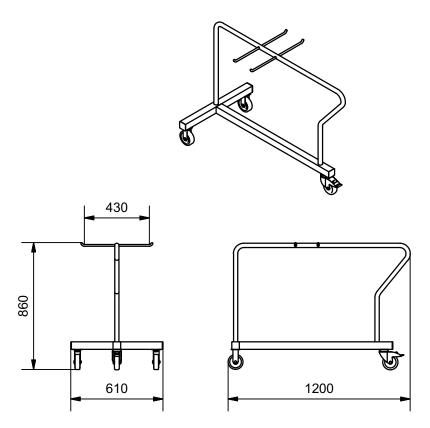


3" outlet with ISO Clamp

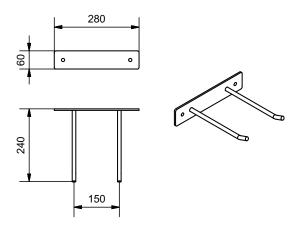




Trolley for accessory



Wall bracket for accessory



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