



# Opti AutoChef 82

10000035843-TDA-000-00

## **Technical data**



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

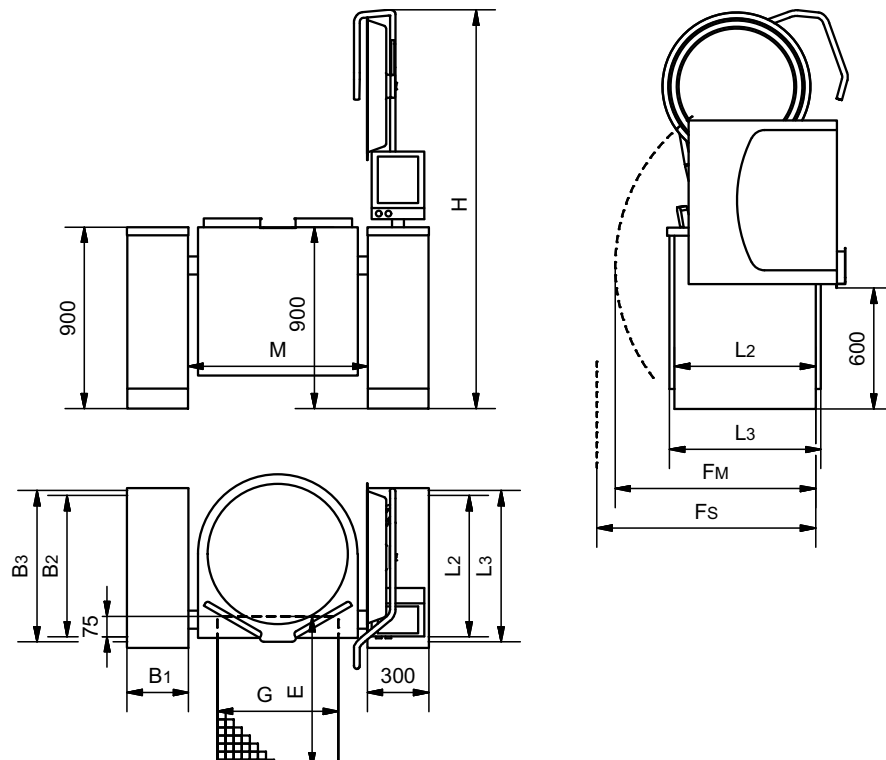
The control can be mounted either to the right or to the left of the kettle.

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

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.

## Dimensions of the kettle and the mounting pillar



Size	L2/L3 [mm]	Fm [mm]	Fs [mm]	H [mm]	M [mm]	G [mm]	E* [mm]
Opti 40 AutoChef 82	700/750	860	860	1710	646	400	600
Opti 60 AutoChef 82	700/750	870	870	1730	695	400	600
Opti 80 AutoChef 82	700/750	930	1000	1790	725	500	800
Opti 100 AutoChef 82	700/750	980	1000	1840	775	500	800
Opti 120 AutoChef 82	700/750	1030	1030	1840	775	500	800
Opti 150 AutoChef 82	700/750	1090	1090	1940	892	600	900
Opti 200 AutoChef 82	700/750	1170	1170	2020	942	600	900
Opti 250 AutoChef 82	700/750	1250	1250	2050	1040	600	900
Opti 300 AutoChef 82	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'.*

## Electric connection for electric heated kettels

*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
40	12	28/28/28	19	Max. 35A gG*
60	12	28/28/28	28	Max. 35A gG*
80	12	28/28/28	38	Max. 35A gG*
100	12	28/28/28	47	Max. 35A gG*
120	12	28/28/28	56	Max. 35A gG*
150	24	55/55/55	35	0,32/20
200	24	55/55/55	47	0,32/20
250	36	83/83/83	39	0,32/20
300	36	83/83/83	47	0,32/20

\* largest allowed backup fuse.

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

Size [l]	Power [kW]	Current consumption [A]	Time to boil 10-90°C [min]	Isc [kA] min/max
40	15	22/22/22	15	Max. 35A gG*
60	15	22/22/22	23	Max. 35A gG*
80	15	22/22/22	30	Max. 35A gG*
100	20	29/29/29	28	Max. 35A gG*
120	20	29/29/29	34	Max. 35A gG*
150	30	43/43/43	28	0,25/10
200	30	43/43/43	38	0,25/10
250	45	65/65/65	31	0,25/10
300	45	65/65/65	38	0,25/10

\* largest allowed backup fuse.



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

Size [l]	Power [kW]	Current consumption [A]	Time to boil 10-90°C [min]	Isc [kA] min/max
40	15	20/20/20	15	Max. 35A gG*
60	15	20/20/20	23	Max. 35A gG*
80	15	20/20/20	30	Max. 35A gG*
100	20	26/26/26	28	Max. 35A gG*
120	20	26/26/26	34	Max. 35A gG*
150	30	39/39/39	28	0,25/6
200	30	39/39/39	38	0,25/6
250	45	59/59/59	31	0,25/6
300	45	59/59/59	38	0,25/6

\* largest allowed backup fuse.

## 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]
Opti 40 AutoChef 82	197	260
Opti 60 AutoChef 82	209	300
Opti 80 AutoChef 82	249	363
Opti 100 AutoChef 82	264	403
Opti 120 AutoChef 82	272	433
Opti 150 AutoChef 82	362	575
Opti 200 AutoChef 82	389	661
Opti 250 AutoChef 82	443	789
Opti 300 AutoChef 82	477	899

\* '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]
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
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]
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.*

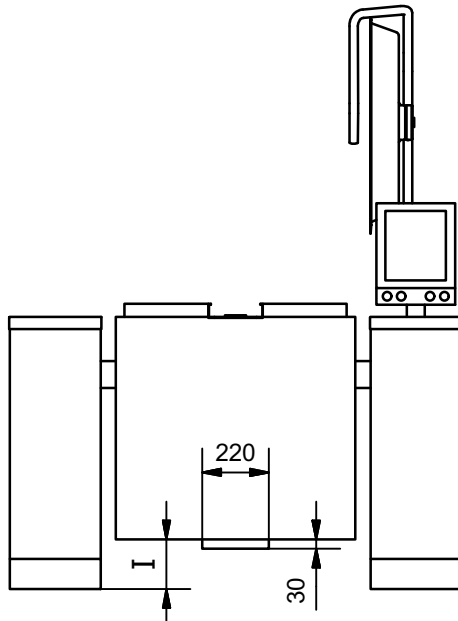
*The values are based on experience with an average product and a normal usage, and the actual demand varies by the efficiency of the appliance, the control and the way of use.*

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

## Noise

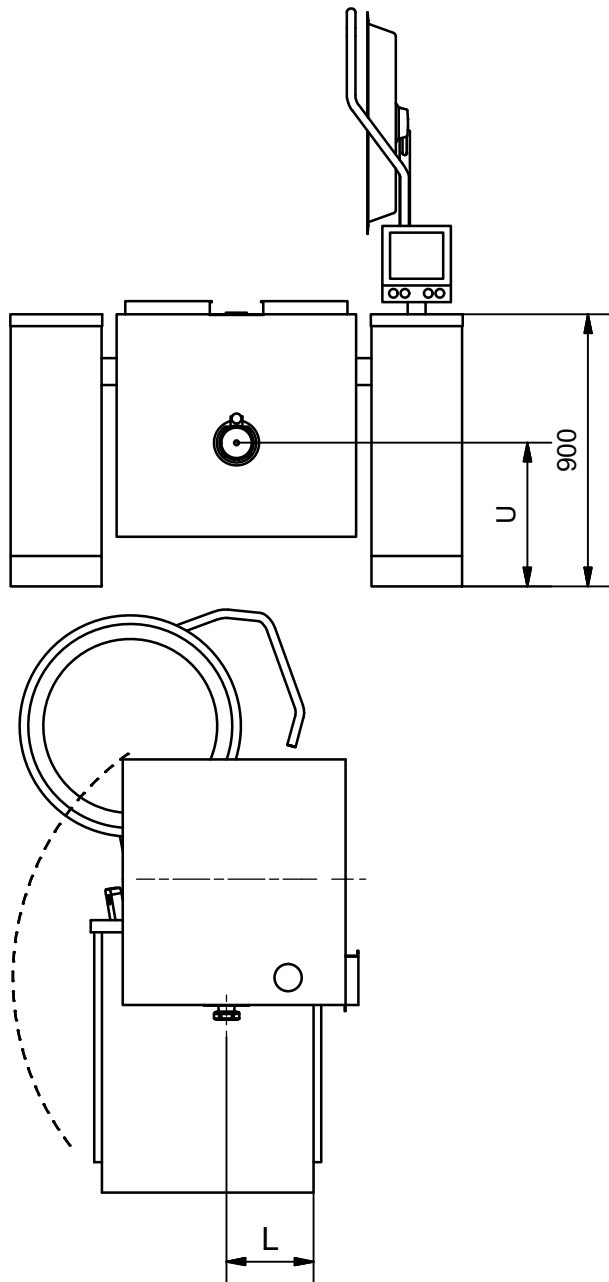
*Noise from the machine < 60 dB(A).*

## Distance under the kettle



Size [l]	I [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

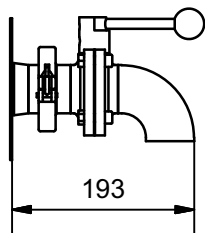
## Additional equipment

### Butterfly valve with drain downwards

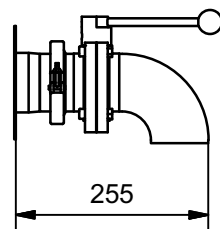
The unit can be dismantled e.g. when cleaning, and a plug to close the pipe when the valves is not mounted is attached.

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

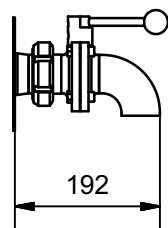
#### 2" ISO Clamp



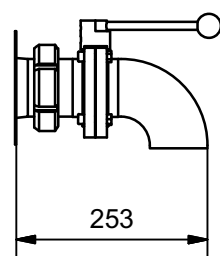
#### 3" ISO Clamp



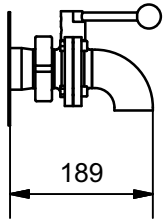
#### 2" SMS



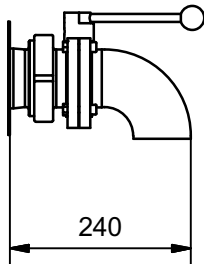
#### 3" SMS



## 2" DS



## 3" DS



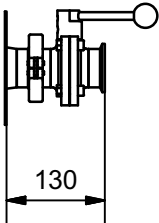
## Butterfly valve with connection for a pump

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

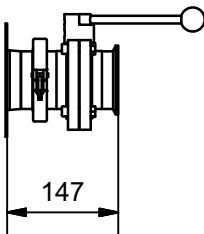
If an angle (accessory) is mounted, the valve can also be used without a pump. e.g. when cleaning.

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

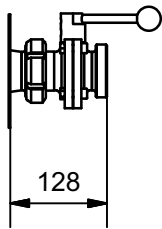
## 2" ISO Clamp



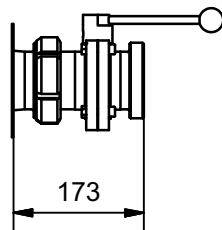
## 3" ISO Clamp



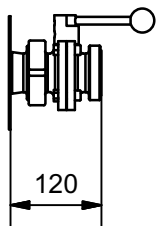
## 2" SMS



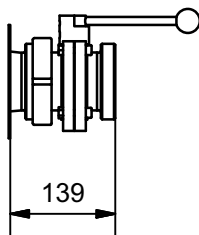
## 3" SMS



## 2" DS

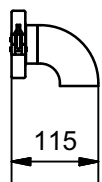


## 3" DS

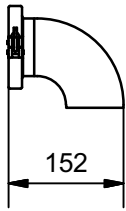


## Angles for butterfly valve

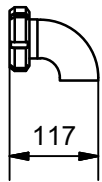
### Loose angle for 2" ISO Clamp butterfly valve



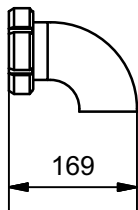
### Loose angle for 3" ISO Clamp butterfly valve



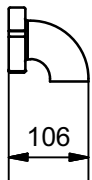
### Loose angle for 2" SMS butterfly valve



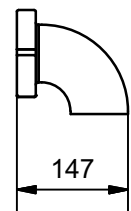
### Loose angle for 3" SMS butterfly valve



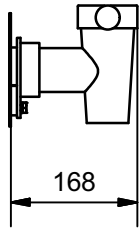
### Loose angle for 2" DS butterfly valve



### Loose angle for 3" DS butterfly valve

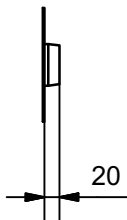


## Drain tap, Echtermann type

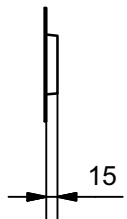


## Outlet for customized solution

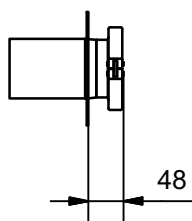
### 2" outlet



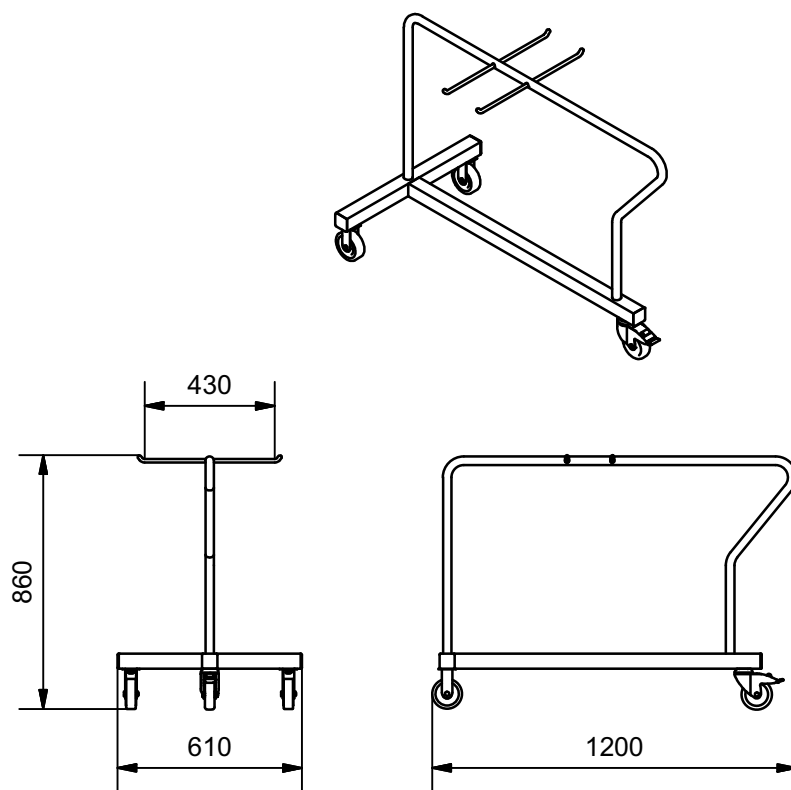
### 3" outlet



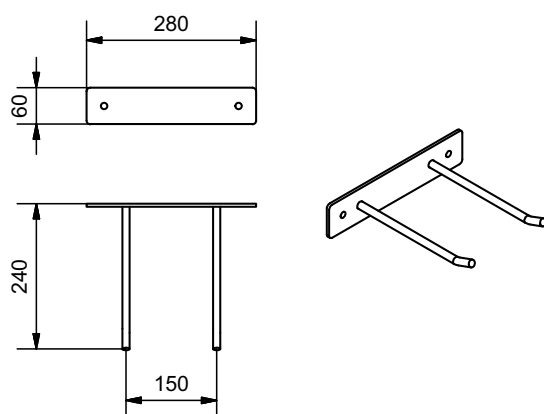
### 3" outlet with ISO Clamp



## Trolley for accessory



## Wall bracket for accessory



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