

Industrial touchscreen

Large 12.1" touchscreen with user-friendly design and easy operation, even with gloves. That makes AutoChef 86 the right choice, regardless of whether you use the kettle manually or you use its many new functions.

Good visibility from every angle, including in environments with ample lighting, make the touchscreen a good alternative to buttons.



Adjustable speed

With AutoChef 86, tilting speed can be adjusted as needed, because a lower speed is best when emptying a full kettle, while a nearly empty kettle can be tilted a little faster. Tilting the kettle back often needs to be done as quickly as possible.

The slider function provides a whole new experience in tilting, as it allows you to quickly and precisely adjust the tilting speed of the kettle by simply sliding your finger slightly.



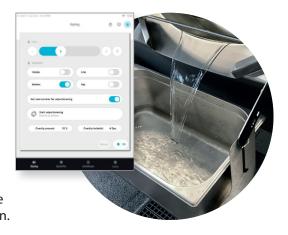
Temperature-controlled filling of water

With TempGuard, the minimum food temperature can be set so water is added automatically in smaller portions. That allows the food to continue simmering or stay over a critical threshold while water is added. This happens automatically and without requiring any further attention from the user.



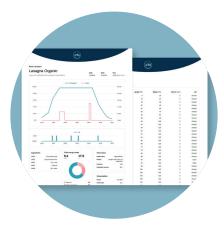
Ergonomic emptying in uniform portions

Kettle emptying can be time-consuming and hard work, but the GN-support holder and EasyDos facilitates the work significantly. The canteen is placed on the moving tray, which stays horizontal when the kettle is tilted. With EasyDos, you choose the desired amount per portion – then every time the kettle is tilted, the desired portion is emptied into the canteen.



Innovative like no other kettle and as easy to operate as you have always dreamt of.







Energysaving tips

EcoAssistant helps you avoid excess energy consumption. With reminders to close the lid or lower the temperature, EcoAssistant can help you achieve energy savings of up to 50%.

Without taking any extra time or affecting the process or the result.

Data logging

Data logging is automatic or started manually with just the press of a button.

The BatchLog report shows not only temperature and time, but also energy and water consumption, as well as energy waste and how to avoid it.

All data is easy to read and download in the Jøni Online Portal, which you can access from a PC or tablet.

Jøni Online Portal

By logging onto Jøni Online Portal, you can see data on temperature, energy consumption and operation.

You can receive recipes, your own stirring programs, cleaning programs and QuickSet functions for the kettle.

Analysis of energy consumption

Download data from Energy Analytics to see how much water and energy the kettle has used, but also how much you could have saved using EcoAssistant. This can be used in cost allocation and help the kitchen to reach ambitious climate goals.



Recipes

In Jøni's Online Portal, you can write your recipes directly in the kettle's cookbook. In addition to automatic execution of the kettle's functions, you can enter information about ingredients, tips and instructions, for instance about how to test the food. All this appears on the kettle's screen when you need it, and ingredients are scaled automatically.

The whole process is documented in the kettle's BatchLog and can be used for documentation, climate accounts and quality assurance.



Energy efficiency

Be good to the environment – choose kettles with the best energy efficiency. Jøni kettles are some of the most energy efficient on the market and, depending on their size, offer between 93% and 97% efficiency according to the EFCEM standard.

The controls minimize energy waste by helping users adopt more climate-friendly behaviour, while Jøni's Online Portal allow them to analyse their energy consumption.



