

# OptiMix Stand AutoChef 86

## Technical data

10000035852-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.

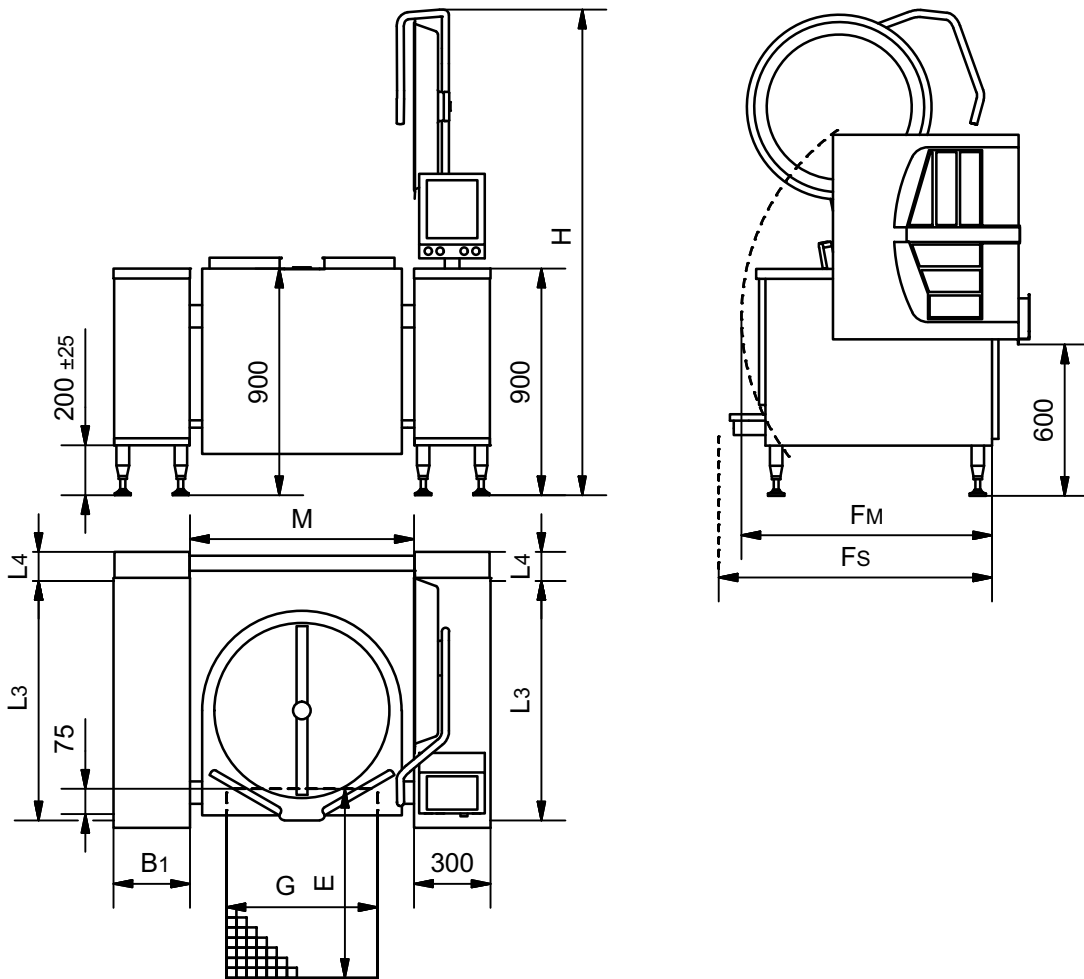
Opti Stand AutoTemp 32, OptiMix Stand AutoTemp 56 and OptiMix Stand AutoChef 86 can be combined.

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.

## 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

*\* 160mm wide pillars cannot be used as support between two kettles.*

## Electric

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

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

Size [l]	Power [kW]	Current consumption [A]	Time to boil 10-90°C [min]	Isc [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 [l]	Power [kW]	Current consumption [A]	Time to boil 10-90°C [min]	Isc [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 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]
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 AutoChef 86	332	396
OptiMix Stand 60 AutoChef 86	347	437
OptiMix Stand 80 AutoChef 86	365	478
OptiMix Stand 100 AutoChef 86	385	524
OptiMix Stand 120 AutoChef 86	396	557
OptiMix Stand 150 AutoChef 86	510	723
OptiMix Stand 200 AutoChef 86	544	817
OptiMix Stand 250 AutoChef 86	613	959
OptiMix Stand 300 AutoChef 86	652	1074

\* '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

3~400V+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.

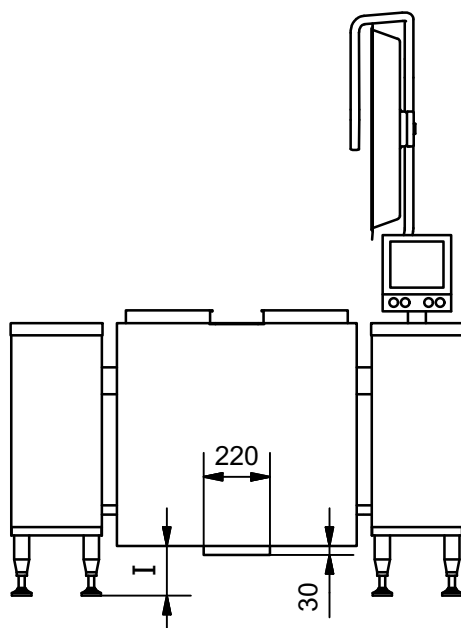
## Noise

Noise from the machine < 60 dB(A).

## Stirrer

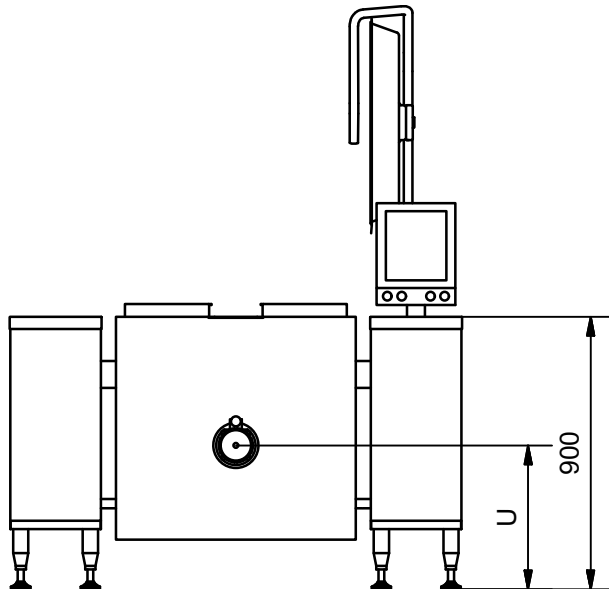
Speed of the stirrer: 5 - 155 rpm.

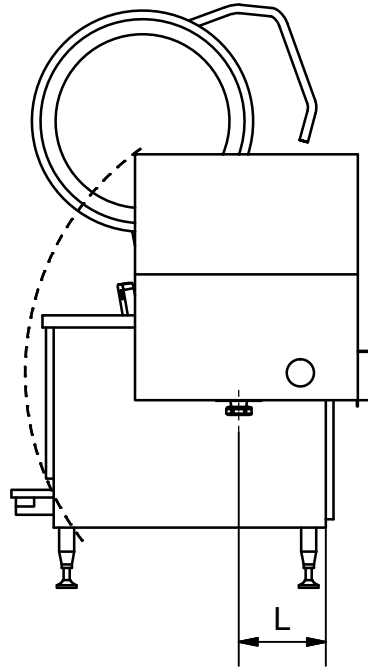
## Distance under the kettle



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



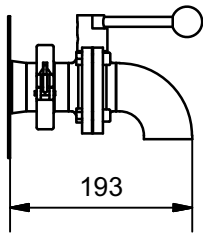
## Additional equipment

### Butterfly valve with drain downwards

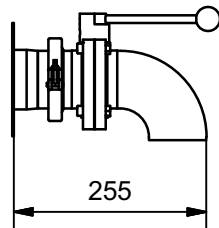
The unit can be dismantled e.g. when cleaning, and a plug to close the pipe when the valves is not mounted is attached.

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

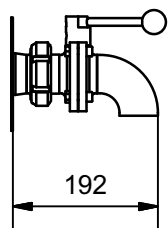
#### 2" ISO Clamp



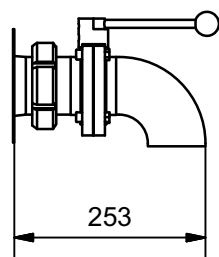
#### 3" ISO Clamp



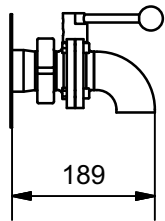
#### 2" SMS



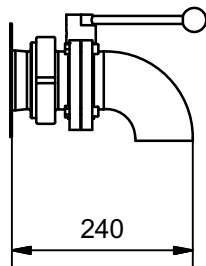
#### 3" SMS



### 2" DS



### 3" DS



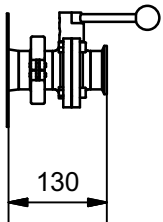
## Butterfly valve with connection for a pump

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

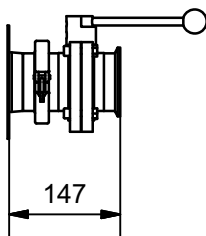
If an angle (accessory) is mounted, the valve can also be used without a pump. e.g. when cleaning.

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

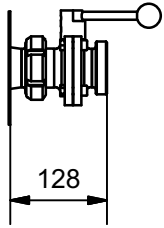
### 2" ISO Clamp



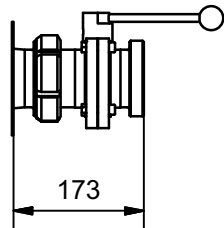
### 3" ISO Clamp



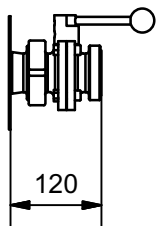
### 2" SMS



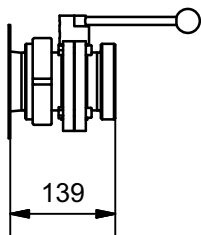
### 3" SMS



### 2" DS

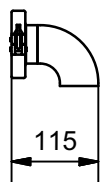


### 3" DS

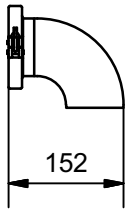


## Angles for butterfly valve

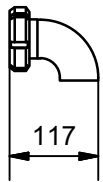
### Loose angle for 2" ISO Clamp butterfly valve



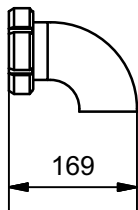
**Loose angle for 3" ISO Clamp butterfly valve**



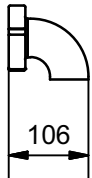
**Loose angle for 2" SMS butterfly valve**



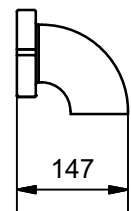
**Loose angle for 3" SMS butterfly valve**



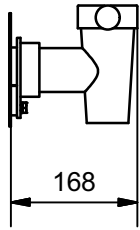
**Loose angle for 2" DS butterfly valve**



**Loose angle for 3" DS butterfly valve**

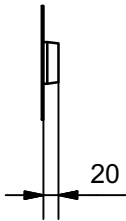


## Drain tap, Echtermann type

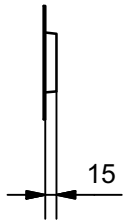


## Outlet for customized solution

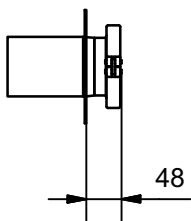
### 2" outlet



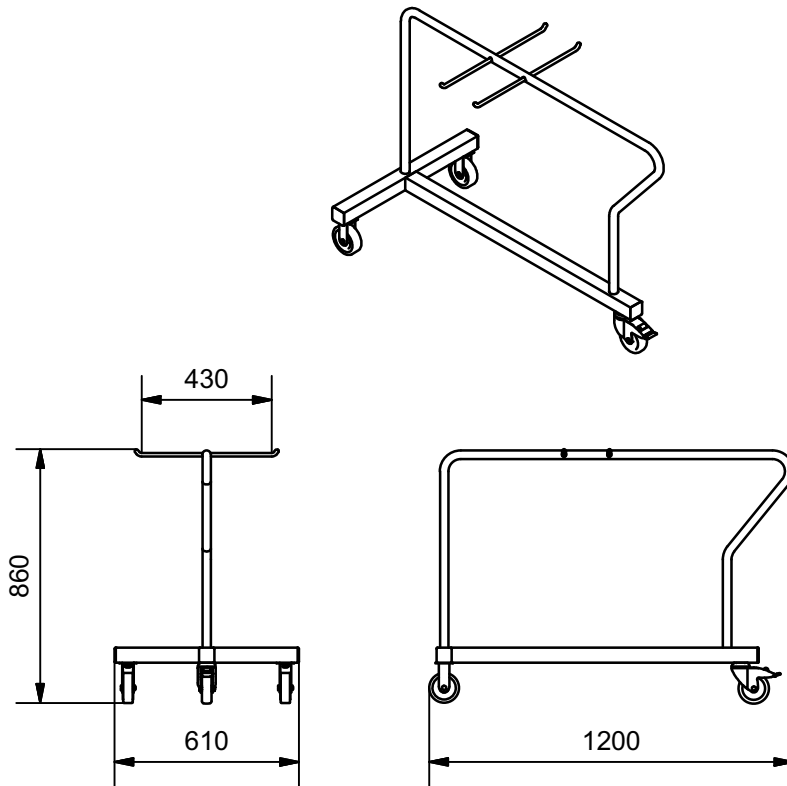
### 3" outlet



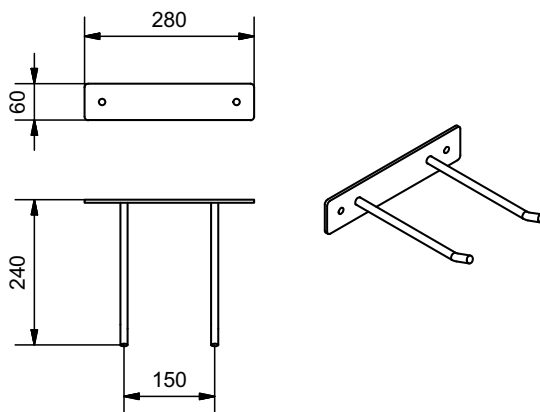
### 3" outlet with ISO Clamp



## Trolley for accessory



## Wall bracket for accessory



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