



# MaxiMix AutoChef 86

## Technical data

10000035859-TDA-000-00



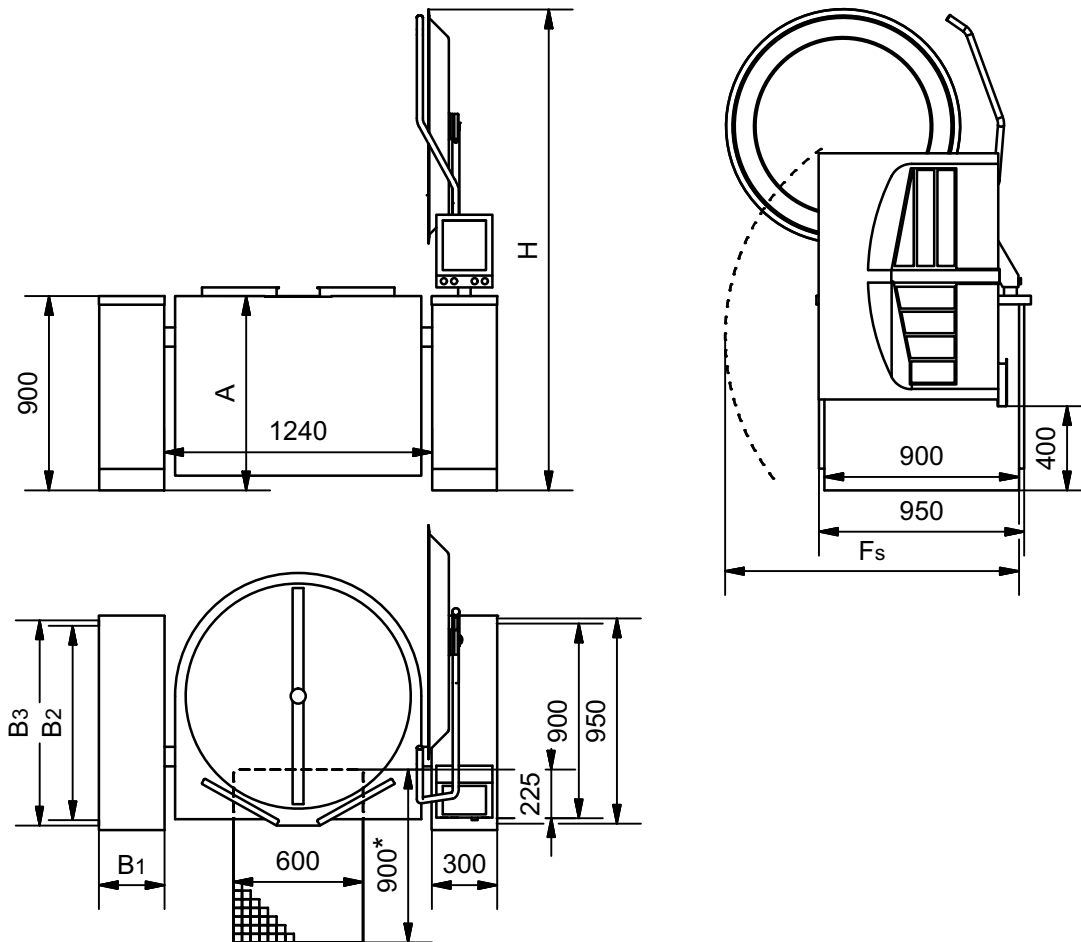
*The appliance can be shown with some accessory on the photo.*

Maxi AutoTemp 32, MaxiMix AutoTemp 56 and MaxiMix AutoChef 86 can be combined.

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

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	A [mm]	F <sub>s</sub> [mm]	H [mm]
MaxiMix 400	900	1450	2240
MaxiMix 500	1017	1450	2350

*F<sub>s</sub> 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.

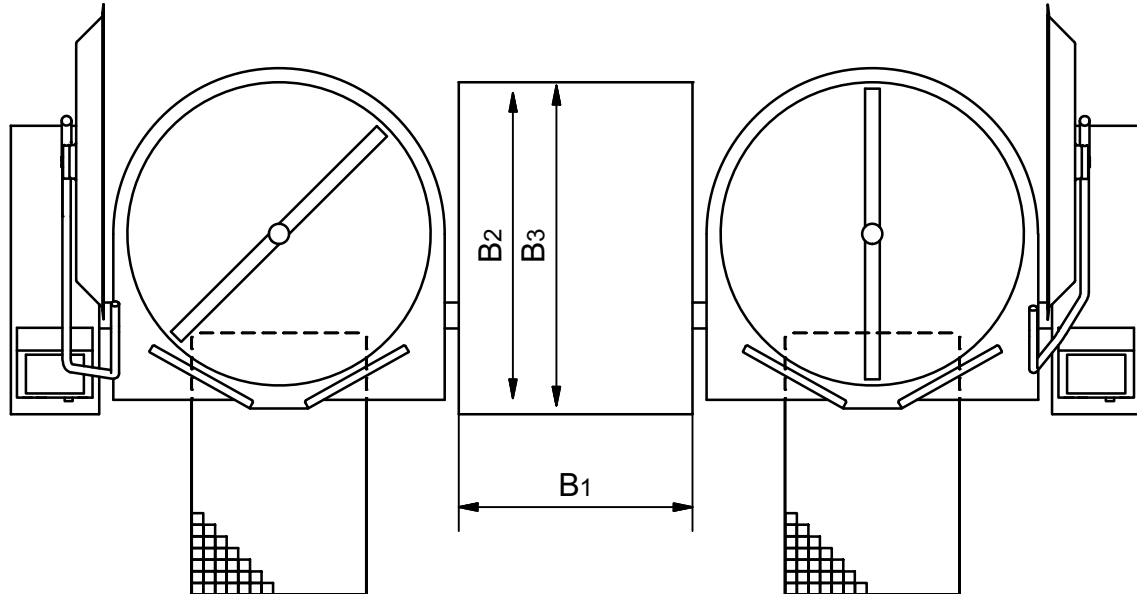
Size	B1 [mm]	B2 [mm]	B3 [mm]	F <sub>s</sub> [mm]
300 x 900 mm	300	900	950	1100

*F<sub>s</sub> is the shortest distance to enable service.*

*This must be compared with the F<sub>s</sub> dimension for the kettle and the biggest F<sub>s</sub> 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 No chilling	300	1050	1100	1450
Two steam heated kettles No chilling	500	1050	1100	1450
One steam heated kettle Chilling with water from the mains supply	400	1050	1100	1450
Two steam heated kettles Chilling with water from the mains supply	600	1050	1100	1450

*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
400	51	138/138/138	47	0,32/20
500	51	138/138/138	63	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
400	63	95/95/95	38	0,25/10
500	63	95/95/95	47	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
400	63	87/87/87	38	0,25/6
500	63	87/87/87	47	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
400	3,1	19/19/19	0,25/20
500	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
400	3,1	9/9/9	0,16/10
500	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
400	3,1	9/9/9	0,16/6
500	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]
400	400	447	1050	590
500	500	547	1050	707

## Weight

Size	Transportation weight* [kg]	Weight in use** [kg]
MaxiMix 400 AutoChef 86	651	1213
MaxiMix 500 AutoChef 86	689	1352

\* '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]
400	1680	9600	14,1
500	1680	9600	14,1

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

Size [l]	Sensible [W]	Latent [W]	Steam [kg/h]
400	2100	12000	17,6
500	2100	12000	17,6

*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 - 140 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]
400	227
500	267

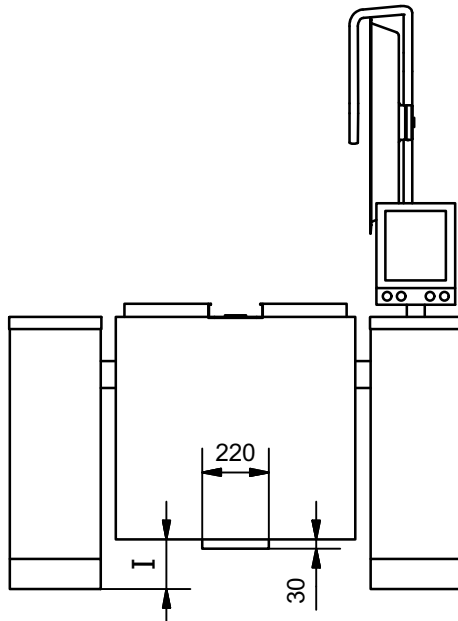
## Compressed air

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

*Only for kettles heated by an external steam generator.*

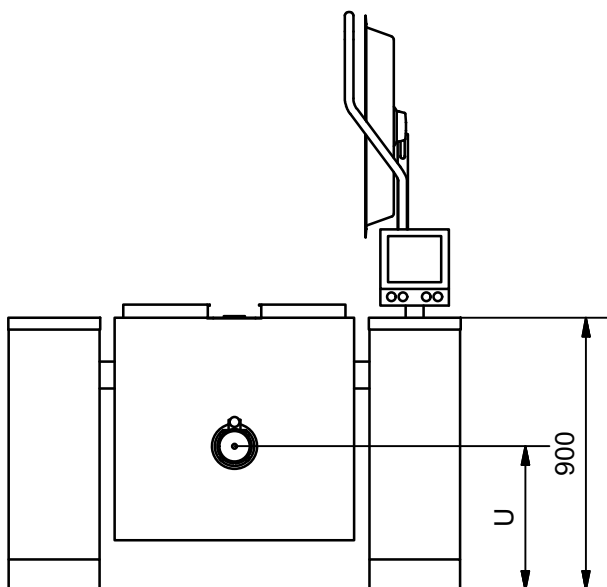
Size	Pressure [bar]	Amount [l/min]
All	7-8	0,5

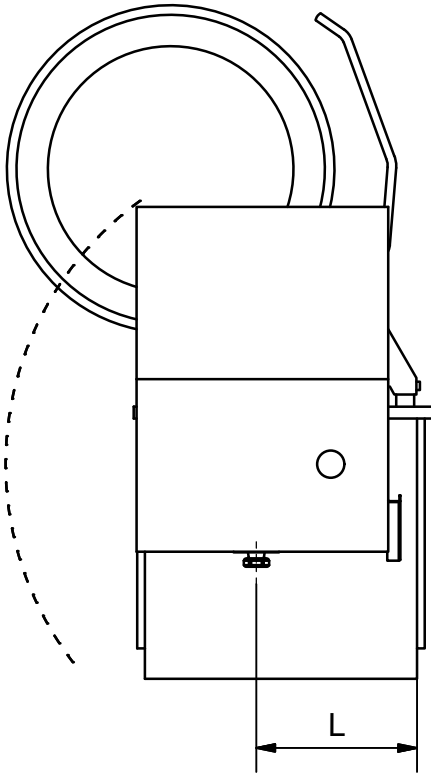
## Distance under the kettle



Size [l]	l [mm]
400	65
500	65

## Location of the drain valve





Size [l]	L [mm]	U [mm]
400	505	490
500	505	490



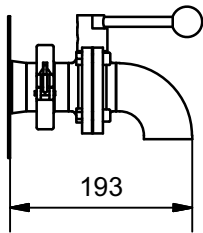
## Additional equipment

### Butterfly valve with drain downwards

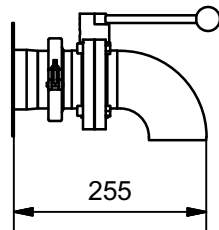
The unit can be dismantled e.g. when cleaning, and a plug to close the pipe when the valves is not mounted is attached.

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

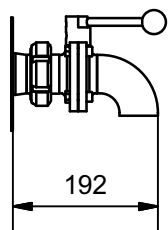
#### 2" ISO Clamp



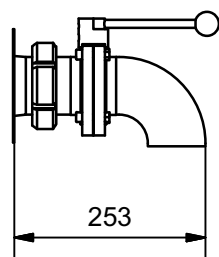
#### 3" ISO Clamp



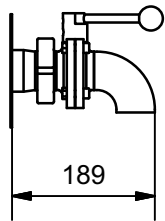
#### 2" SMS



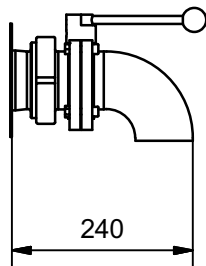
#### 3" SMS



### 2" DS



### 3" DS



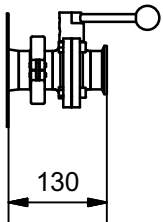
## Butterfly valve with connection for a pump

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

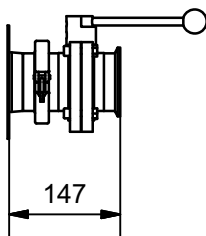
If an angle (accessory) is mounted, the valve can also be used without a pump. e.g. when cleaning.

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

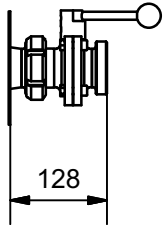
### 2" ISO Clamp



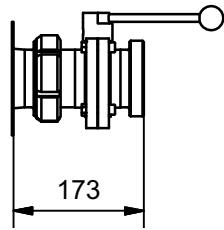
### 3" ISO Clamp



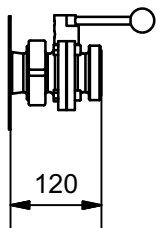
### 2" SMS



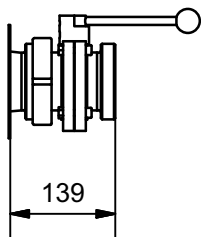
### 3" SMS



### 2" DS

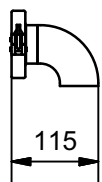


### 3" DS

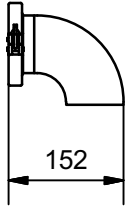


## Angles for butterfly valve

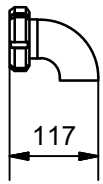
### Loose angle for 2" ISO Clamp butterfly valve



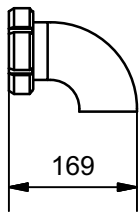
**Loose angle for 3" ISO Clamp butterfly valve**



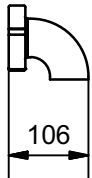
**Loose angle for 2" SMS butterfly valve**



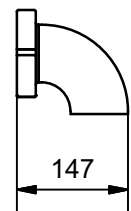
**Loose angle for 3" SMS butterfly valve**



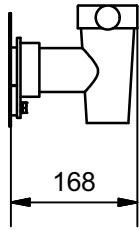
**Loose angle for 2" DS butterfly valve**



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

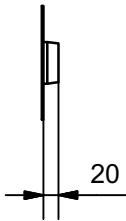


## Drain tap, Echtermann type

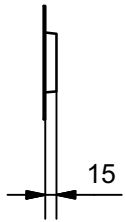


## Outlet for customized solution

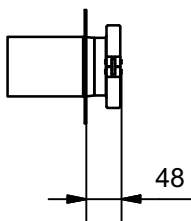
### 2" outlet



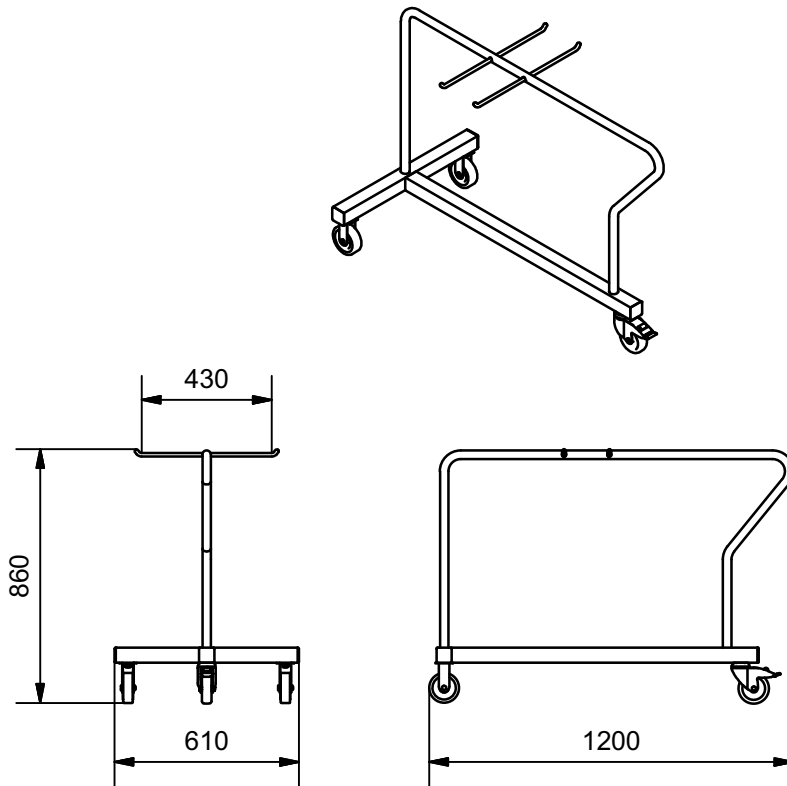
### 3" outlet



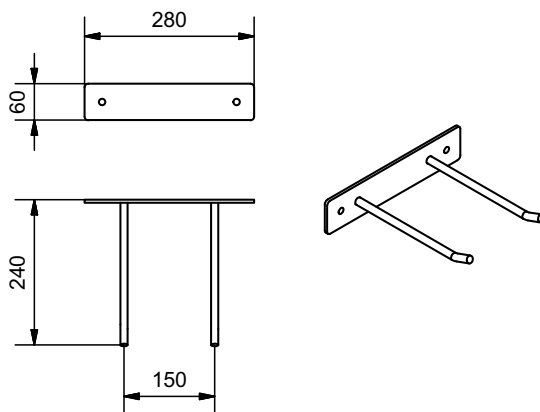
### 3" outlet with ISO Clamp



## Trolley for accessory



## Wall bracket for accessory



---

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