



MultiMix Stand AutoTemp 56

Technical data

10000035846-TDA-000-00



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

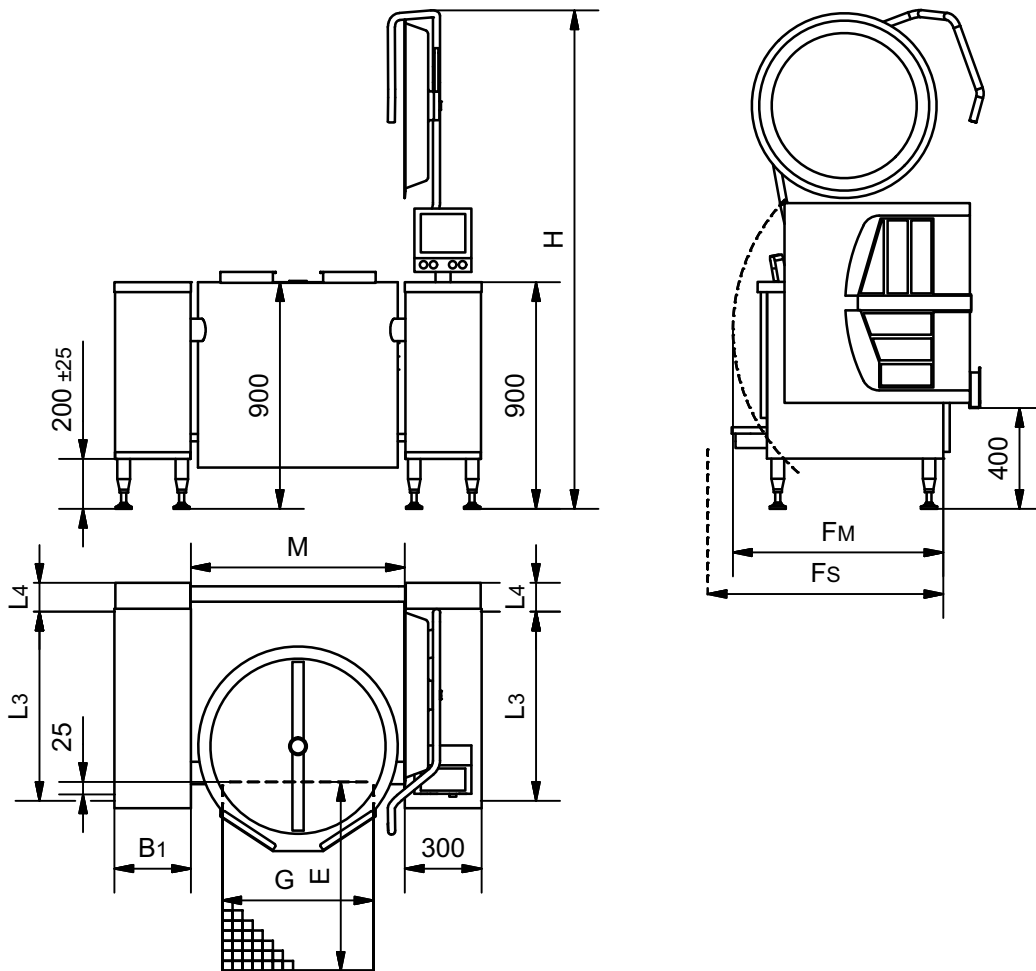
The control can be mounted either to the right or to the left of the kettle.

Multi Stand AutoTemp 32, MultiMix Stand AutoTemp 56 and MultiMix 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.

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]
MultiMix Stand 40	750	90	740	1000	1720	606	400	600
MultiMix Stand 60	750	90	740	1000	1770	655	400	600
MultiMix Stand 80	750	90	790	1000	1780	685	500	800
MultiMix Stand 100	750	90	820	1000	1810	735	500	800
MultiMix Stand 120	750	90	880	1080	1810	735	500	800
MultiMix Stand 150	750	140	920	1030	1970	852	600	900
MultiMix Stand 200	750	140	1000	1100	2020	902	600	900
MultiMix Stand 250	950	140	1070	1200	2090	1000	600	900
MultiMix Stand 300	950	230	1150	1200	2130	1100	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.

3~230V+PE, 50/60Hz

Size [l]	Power [kW]	Current consumption [A]	Time to boil 10-90°C [min]	Isc [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 [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.

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]
MultiMix Stand 40 AutoTemp 56	302	366
MultiMix Stand 60 AutoTemp 56	315	405
MultiMix Stand 80 AutoTemp 56	327	440
MultiMix Stand 100 AutoTemp 56	340	480
MultiMix Stand 120 AutoTemp 56	348	509
MultiMix Stand 150 AutoTemp 56	416	629
MultiMix Stand 200 AutoTemp 56	437	709
MultiMix Stand 250 AutoTemp 56	534	879
MultiMix Stand 300 AutoTemp 56	563	985

* '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

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.

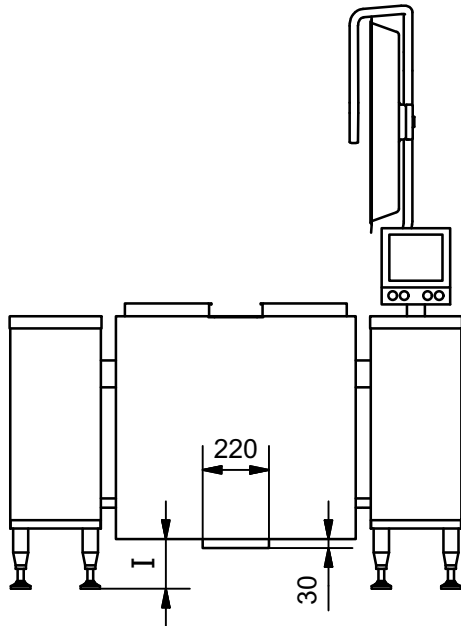
Stirrer

Speed of the stirrer: 5 - 155 rpm.

Noise

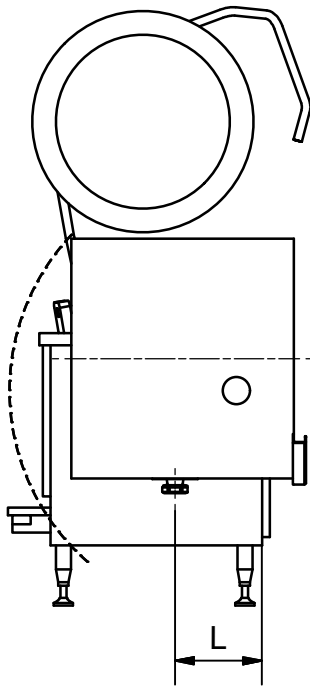
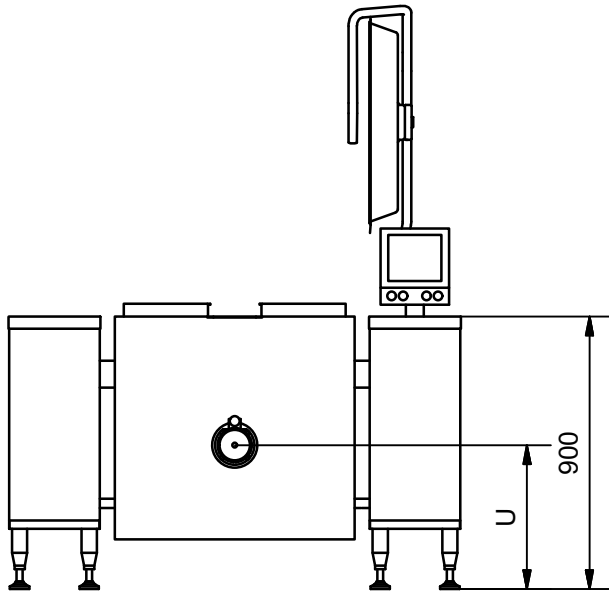
Noise from the machine < 60 dB(A).

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

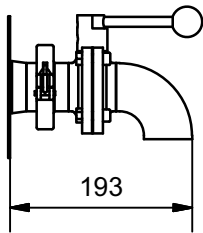
Additional equipment

Butterfly valve with drain downwards

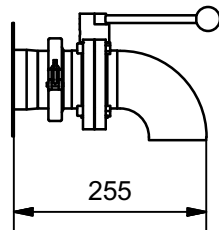
The unit can be dismantled e.g. when cleaning, and a plug to close the pipe when the valves is not mounted is attached.

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

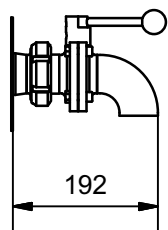
2" ISO Clamp



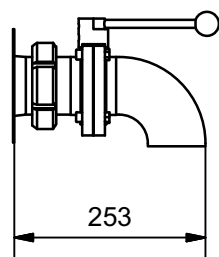
3" ISO Clamp



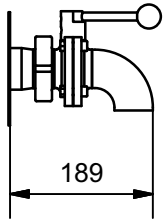
2" SMS



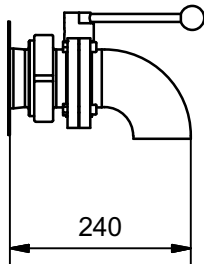
3" SMS



2" DS



3" DS



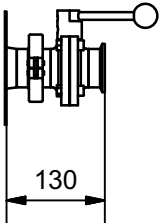
Butterfly valve with connection for a pump

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

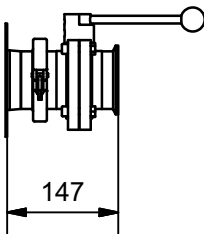
If an angle (accessory) is mounted, the valve can also be used without a pump. e.g. when cleaning.

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

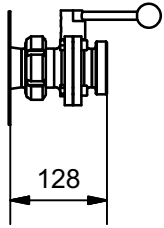
2" ISO Clamp



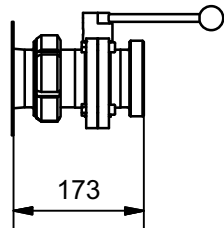
3" ISO Clamp



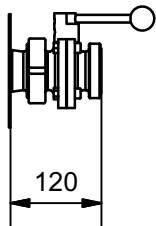
2" SMS



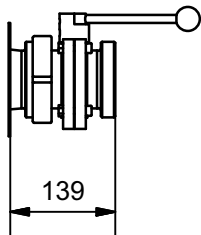
3" SMS



2" DS

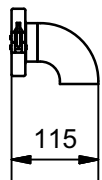


3" DS

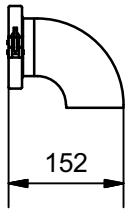


Angles for butterfly valve

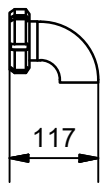
Loose angle for 2" ISO Clamp butterfly valve



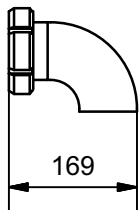
Loose angle for 3" ISO Clamp butterfly valve



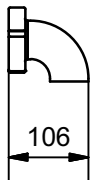
Loose angle for 2" SMS butterfly valve



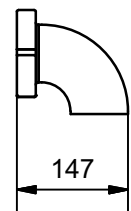
Loose angle for 3" SMS butterfly valve



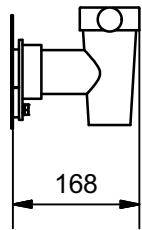
Loose angle for 2" DS butterfly valve



Loose angle for 3" DS butterfly valve

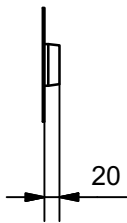


Drain tap, Echtermann type

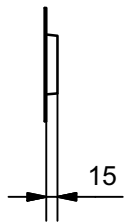


Outlet for customized solution

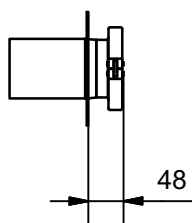
2" outlet



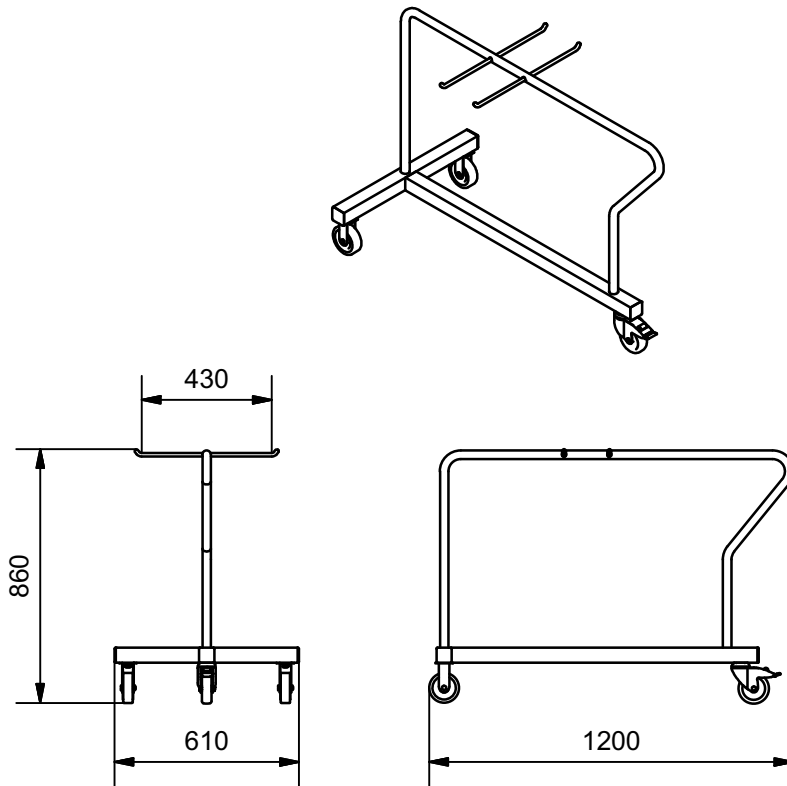
3" outlet



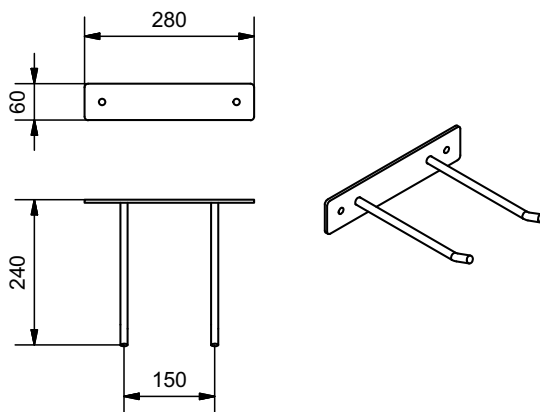
3" outlet with ISO Clamp



Trolley for accessory



Wall bracket for accessory



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