

# **OptiMixBraise AutoChef 86**

#### Technical data

10000040566-TDA-000-01



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

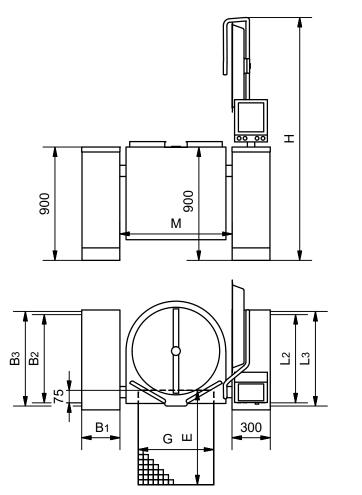
The control can be mounted either to the right or to the left of the kettle.

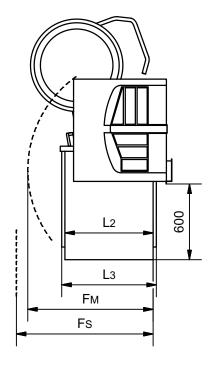
Opti AutoTemp 32, Opti AutoChef 82, OptiMix AutoTemp 56, OptiMix AutoChef 86 and OptiMix Braise can be combined.

Heating by heating elements and to a maximum temperatur to 200°C.



### Dimensions of the kettle and the mounting pillar





Size	L2/L3 [mm]	Fm [mm]	Fs [mm]	H [mm]	M [mm]	G [mm]	E* [mm]
OptiMixBraise 75	700/750	905	1055	1840	775	500	800
OptiMixBraise 100	700/750	995	1055	1940	892	600	900
OptiMixBraise 150	700/750	1125	1125	2050	1040	600	900
OptiMixBraise 200	700/750	1210	1210	2130	1140	600	900
OptiMixBraise 300	700/750	1335	1335	2240	1240	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.

It is has to be considered to enlarge the drain cf. dimensions in the section 'Location of the drain valve'.

<sup>\*</sup>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.



### Dimensions of the support pillars for electric heated kettles.

Size	B1 [mm]	B2 [mm]	B3 [mm]	Fs [mm]
80 x 425 mm*	80	425	-	525
150 x 300 mm**	150	275	300	400
230 x 550 mm	230	500	550	700
300 x 550 mm	300	500	550	700
230 x 750 mm	230	700	750	900
300 x 750 mm	300	700	750	900
400 x 750 mm	400	700	750	900
500 x 750 mm	500	700	750	900

<sup>\*</sup> Only for one kettle and maximal 75 L. Spray gun not an option.\*\* Spray gun not possible.

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 kettels

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

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

Size [l]	Power [kW]	Current consump- tion [A]	Time to boil 10-90°C [min]	lsc [kA] min/max
75	15,2	26/26/26	38	0,25/10
100	21,5	35/35/35	36	0,25/10
150	32,8	53/53/53	35	0,25/10
200	39,3	62/62/62	39	0,25/10
300	48	75/75/75	47	0,25/10

Leak current under 10 mA.

#### **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 [I]	Net [l]	Gross [l]	Diameter [mm]	Depth [mm]
75	75	91	581	350
100	100	132	700	350
150	150	195	850	350
200	200	244	950	350
300	300	358	1050	420

### **Ventilation**

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

Size [l]	Sensible [W]	Latent [W]	Steam [kg/h]
75	495	2830	4,2
100	713	4073	6,0
150	1071	6120	9,0
200	1297	7412	10,9
300	1602	9152	13,5

The data is based on the German standard VDI 2052 for dimensioning of ventilation facilities.

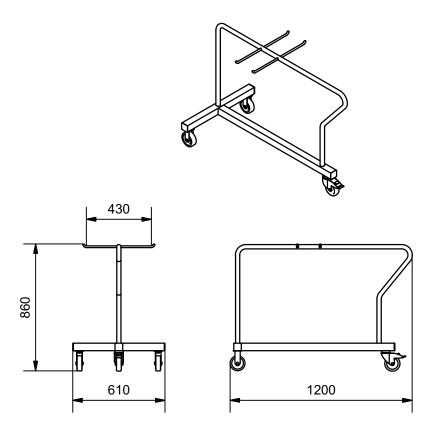
The values are based on experience with an average product and a normal usage, and the actual demand varies by the efficiency of the appliance, the control and the way of use.

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

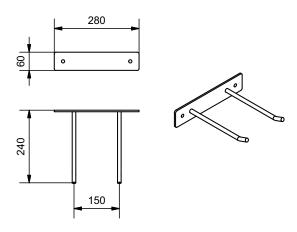


# **Additional equipment**

## **Trolley for accessory**



### Wall bracket for accessory



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