

Dieta[®]



Souppper





Intelligent Dieta kettles

Dieta Group is a Finnish group of companies specialised in providing professional kitchens, restaurants and the food industry with innovative technologies, products and consumables as well as technical services.

Dietatec Oy is an independent member of the Dieta Group specialised in the development and manufacturing of kettles and steam cookers for professional kitchens, catering companies, restaurants, hotels and the food processing industry.

Dietatec kettles are developed with a passion for producing the finest and most versatile meals in the most efficient way.

Our core R&D, engineering, manufacturing and sales team members have many years of industry experience. This has made us a world leader in Cook-Mix-Chill applications for kettles.

Flexibility for high-production kitchens

The key to success in any commercial kitchen is good equipment. The Soupper kettles are efficient and programmable kettles that offer a wide range of functions that simplify processes and reduce manual labour in the kitchen.

All kinds of food, hot and cold, can be mixed efficiently and effortlessly with the integrated mixer. Thanks to their versatility, Soupper kettles work perfectly in both fine dining and mass catering kitchens.

The kettles are available in different sizes from 40 litres all the way up to 470 litres.

What else can you make?

Mashed potatoes

Potatoes and root vegetables can be mashed in the kettle.

Simply cook the ingredients in the kettle and let its powerful mixer make the mash – no need for extra steps or additional tools.

Soups and Sauces

Gentle stirring of soups and sauces, even delicate sauces like Béarnaise.

High-speed mixing and precise temperature control make preparation easy and prevent the coagulation of yolk.

Dessert

Well-suited for different types of desserts. High-speed mixing with special tools allows ingredients to be whipped in the kettle. In addition, precise temperature control prevents milk-based products from sticking to the kettle.



Efficiency for better profits

Save time with the built-in mixer

The automatic mixer can mix all foods, hot and cold, efficiently and effortlessly.

The mixer features a variable mixing speed from 10 to 200 rpm and seven different mixing modes, providing just the right kind of mixing for every recipe.

Quick and easy to wash

The dishwasher safe three-part mixing tool is easy to remove from the kettle.

The kettle is easy to clean with automatic washing programmes and washing tools that can save up to 80% in water and detergent, and as much as 45 minutes of cleaning time.

Effective heating

The jacket of the kettle is designed to operate at 1.5 bar of pressure, and its temperature can be set as high as 125 °C, allowing rapid heating.

Water automation makes cooking simple

A water tap has been integrated into the kettle body, allowing water to be added easily during the cooking process without opening the lid.

The kettles can also be equipped with optional automatic water flow and measurement with an integrated display.

Food temperature control saves energy

Optional food temperature control is available for the kettles, where the kettle automatically brings food to the selected temperature and then keeps it heated.





Consistent food quality, always

Automated cooking

Automated food processing makes the Soupper kettle easy to use and very cost-efficient.

The kettle can store up to 100 user-defined programmes. A pre-defined programme ensures uniform quality and reduces food waste as well as workloads, which in turn increases productivity.

The default settings are fully customisable.

Optional food temperature control to improves results

With automatic food temperature control, you only need to set the desired food temperature, and the kettle will automatically heat the food and keep it heated.

Precise temperature control ensures the appropriate proving temperature for dough and is perfect for delicate foods, like preventing your milk based sauces or béchamel from sticking to the kettle.

Optimal temperatures and heating not only improve cooking results and prevent food from burning, but also save energy and costs.

Unique mixing tool opens up opportunities

The cleverly designed Dieta mixer is the key to achieving the best results: it ensures high quality, good consistency and an even temperature, and also maintains the texture of the food.

The mixer tool has a unique three-part construction. The parts are easy to attach and detach, even while ingredients are in the kettle. The standard mixing tool can be swapped out for special tools, opening up opportunities for different recipes.



Hygiene, ergonomics and safety

Hygienic and reliable design

The kettle body is fully welded and does not have any unhygienic engravings or joints.

The full-length axle of the mixer has no gaskets in the cooking area, and the lifting handle of the mixer tool is always readily accessible.

In Dieta Soupper kettles, the electrical components and water components are located in dedicated columns – electricals in the right leg and water in the left leg.

Optimal kitchen ergonomics

A water tap has been integrated into the kettle body so that water can be added easily during the cooking process without opening the lid.

The electronic tilting makes the kettles easy to empty. There is plenty of room under the lip for a trolley or a standard GN-sized container.

The mixing tool has a unique three part construction. The parts can be removed and washed separately in a washing machine.

An optimised work process incorporating the latest technology

The precise temperature and mixing control used in Dieta automatic cooking produces safe, high-quality food every time.

Green performance

Recyclable materials make up more than 90% of the total weight of the kettles. All metal parts can be reused. The majority of the metalwork is either stainless steel or brass. All plastic parts can be melted and remoulded.

All aspects of the kettle design have been developed in-house. We continuously strive to improve our products with special attention to environmental friendliness and energy efficiency



Flexible installation

Freestanding (FS)

The freestanding model is the fastest, most flexible and most economic to install.

Freestanding kettles can be placed anywhere in the kitchen, and once in, they just need their water and electricity connected. The kettles require no drilling of the floor and can be moved easily, if required.



Floor- (FL) and wall-mounting

Thanks to four different installation options, Dieta Soupper kettles are easy to fit in any kitchen. In addition to the freestanding design, they can be fixed to the floor or onto a wall.

Alternatively, the kettles can be integrated into larger kitchen units.



Soupper kettle types

Soupper Mixer kettle

Soupper kettles come with an integrated bottom mixer that helps with routine work and reduces manual labour in the kitchen.

S-Classic Cooking kettle

If automatic mixing is not needed, S-Classic kettle is a great choice. The S-Classic has the same control system as other Soupper kettles. It does not have an integrated mixer, but otherwise it offers the same wide range of functions and solutions for increased productivity and user-friendly operation.



Key features

Net volumes

- 40, 60, 80 and 100 L
- 100, 150 and 200 L
- 300, 400 and 470 L

Heating

- Electric
- Direct steam [option]
- Gas heating [option]

Installations

40 to 300 L:

- Free Standing, FS
- Floor-mounted, FL [option]
- Wall-mounted [option] 400 and 470 L:
- Floor-mounted, FL

Construction:

- Electronic tilting
- Jacket max. pressure is 1.5 bar [128 °C]
- Kettle interior AISI 316 stainless steel, outer body AISI304L
- Removable stainless steel lid with grid
- Spring-loaded lid hinge
- Water and electrical components in separate legs

Mixer [Soupper only]

- Mixing speeds 10.... to 160
- 7 mixing modes with auto-reverse
- Pulse switch for mixing when the lid is open or the kettle is tilted
- Three-piece mixer tool with removable scrapers

Control system

- LED display, temperature indication with 1 °C resolution
- Controller adjusted heating, mixing and food water supply
- Programmable (100 programmes)
- Automatic jacket water fill and temperature control

Functional Options

- Food temperature control
- Automatic water supply and measurement
- Tap water cooling (floor drain)

Other options

- Soft water connection
- Hot food water connection
- Draw-off valve
- Washing hose
- PT100 connection for an external HACCP system

Tools and accessories



Standard mixing tool



Washing tool



Sieve



Mixing hook



Whipping grid



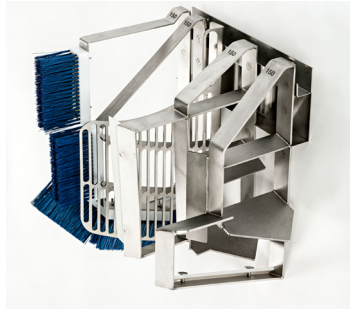
Measuring stick



GN container rack



Tool trolley



Wall-mounted tool rack

