

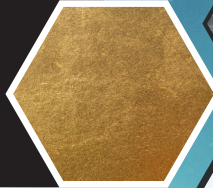
Genier ACE

Born to be your guiding star.

Equipped with superior intelligence.

Genier ACE

Days may vary – results never

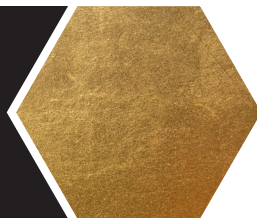


- Fully automated
- World's brightest kettle
- Power and versatility

I am Genier ACE, the most versatile kettle that you will meet. I was born under the Nordic sky, equipped with superior intelligence. Like a guiding star, I will lead your cooking process to excellent results, every single time. I listen, respond and adapt to your changing needs and accomplish them efficiently. I was trained to work with different production methods from cook-serve to cook-chill and everything in between. I will ensure you achieve all your goals. **Challenge me – I'm ready to convince you!**



Genier ACE Technical data



	ACE 40	ACE 60	ACE 80	ACE 100	ACE 150	ACE 200	ACE 300	ACE 400	ACE 475
Installations	FS -FL -Plinth	FS -FL -Plinth	FS -FL -Plinth	FS -FL -Plinth	FS -FL -Plinth	FS -FL -Plinth	FS -FL -Plinth	FL	FL
Volume net/gross (L)	40/52	60/70	80/90	100/110	150/165	200/215	300/325	400/425	475/500
Typical number of meals	100-150	150-225	225-300	250-350	400-550	550-750	800-1100	1050-1500	1250-1750
Heating time +20C...+90 °C (min)	ca. 20	ca. 20	ca. 25	ca. 30	ca. 30	ca. 35	ca. 35	ca. 45	ca. 55
Dimensions									
Width Standard & CH4 chilling (mm)	1175	1175	1175	1175	1365	1365	1565	1630	1630
Width CH5 chilling model (mm)	1240	1240	1240	1240	1430	1430	1630	1630	1630
Depth (mm)	1274	1274	1274	1274	1274	1274	1274	1335	1335
Height lid closed / lid open (mm)	1080/1815	1080 / 1815	1080 / 1815	1080 / 1815	1080 / 1957	1080 / 1957	1080 / 2096	1330 / 2409	1330 / 2409
Rim height (mm)	900	900	900	900	900	900	900	1200	1200
Tilting height (mm)	600	600	600	600	600	600	600	600	600
Connections									
Electric power Electric model	400/50/3, 14,5 kW 32A	400/50/3, 18,5 kW 32A	400/50/3, 22,5 kW 40A	400/50/3, 22,5 kW 40A	400/50/3, 28,5 kW 50A	400/50/3, 37 kW 63A	400/50/3, 51 kW 80A	400/50/3, 51 kW 80A	400/50/3, 51 kW 80A
Electric power Steam model	230/50/3, 1 kW 16A	230/50/3, 1 kW 16A	230/50/3, 1 kW 16A	230/50/3, 1 kW 16A	230/50/3, 2 kW 20A	230/50/3, 2 kW 20A	400/50/3, 3 kW 10A	400/50/3, 3 kW 10A	400/50/3, 3 kW 10A
Steam Consumption Steam (kg/h)	25	30	35	40	55	70	95	100	110
Water connections	DN 15, 61/2"	DN 15, 61/2"	DN 15, 61/2"	DN 15, 61/2"	DN 15, 61/2"	DN 15, 61/2"	DN 15, 61/2"	DN 15, 61/2"	DN 15, 61/2"
Appliances weight									
Weight net/gross (kg)	230/310	235/315	245/325	250/350	315/415	330/430	415/540	485/610	510/635

Product overview and functions

Genier ACE:

- 40-60-80-100-150-200-300-400-475 L
- Electric heating - Direct steam heating
- Freestanding, FS (40-300L) - Floor mounted, FL - Plinth (40-300)

Mixer:

- Mixing speeds 10 - 160
- Seven mixing methods, incl. auto-reverse
- Safe mixing with the lid opened or kettle tilted
- Dieta Three-part mixing tool, plus detachable scrapers

Construction:

- Electronic tilting, adjustable tiltback function
- 600 mm tilting height
- Kettle jacket maximum pressure 1.5 bar
- Kettle interior AISI316 stainless steel, outer body AISI304
- Spring-loaded lid for lighter opening
- Lid can be removed or rotated in place
- The lid features a large opening with a grid

Control functions:

- 10-inch touchscreen with icon-based UI
- Temperature range 0...125 °C
- Automatic control based on jacket temperature, food temperature or temperature difference
- Cooking water added and calculated automatically
- Cooking programmes are stored in memory
- Guidance and alerts during cooking
- Start time of the cooking programme can be set
- Wash programs
- Storage of HACCP reports in memory and view from the controller.
- User profiles enable password-protected cooking functions
- Automatic maintenance calculators and assistants
- Maintenance diagnostics mode for troubleshooting errors

Optional functions

- Real-time HACCP Live reporting on monitoring cooking
- Scalability and batch info on cooking programs
- Scale function
- Washing hose and storage compartment
- Enhanced mixing power
- Foot pedal that enables safe mixing, for instance
- Food temperature connection to external HACCP system
- Energy optimisation connection
- Hot cooking water connection
- Soft water connection
- Cooling with mains water
- Cooling with ice water circulation, CH4
- Cooling with ice water circulation and return pump, CH5
- Emptying valve
- Floor-mounted installation