

# Genier 360°Sense

## Food Temperature controls

Wireless core temperature

360°



**Dieta<sup>®</sup>**

The precise temperature control of Dieta kettles makes your cooking simple and effective. It improves cooking results and prevents food from burning, but also saves in energy and costs.

- + Helps you to prepare more demanding products and prevents food from burning.
- + You select only the desired temperature – and the kettle automatically heats to this and then regulates the heating.
- + The temperatures of food and kettle are always available during the cooking.



## **360°Sense** **Food core temperature control**

Dieta's innovation to measure the wireless core temperature in a kettle where the stirrer constantly rotates among the food. Temperature is measured in four different measurement points for perfect results every time. Elevate your cooking game today!

- **Wireless** sensor placed on the mixer tool provides accurate real-time food temperature.
- **Four measurement points**, from which three constantly travel among the food.
- **Accuracy** of  $\pm 0.5$  °C
- **Plug & play** connection to Genier ACE controller.

With 360°Sense, you set a single temperature – the temperature for the food, similar to standard food temperature control. The Genier 360°Sense constantly measures temperature in four different measurement points. This ensures precise control over your cooking.



# Temperature Controls



## **Food Control**

With food temperature control, you select one temperature - the temperature for the food. The kettle automatically heats food to the selected temperature and then regulates heating to hold the food at this temperature.

### **Proving - 0...39 °C**

With food temperature selections of a maximum 39°C, the kettle automatically limits the maximum steam jacket temperature to 46°C to prevent your yeast from dying.

Use this mode

+ for automatic proving programs



### **Gentle Cooking (Burn prevent) - 40...92 °C**

With 40 ... 92°C food temperatures, the kettle heats gently to the target and automatically regulates heating to hold your food at the selected temperature. The kettle automatically sets the maximum temperature of the steam jacket to 105 °C to prevent the food from burning.

Use this mode

+ to milk based products

+ for simmering sauces and soups



### **Power Cooking - 93...99 °C**

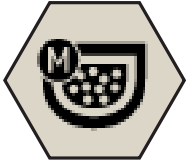
With food temperatures 93 ... 99°C, the kettle heats your food quickly and then automatically regulates heating to hold the food at the selected temperature. The kettle automatically limits the maximum temperature of the steam jacket to +12 °C higher than the targeted food temperature.

Use this mode

+ for boiling potatoes

+ for reducing sauces





## **Precision Control**

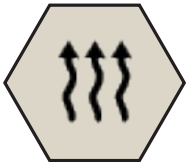
The user sets the desired value for food temperature and the maximum temperature for the steam jacket. The kettle controls heating to maintain the preferred food temperature without the steam jacket exceeding the value set by the user. Typical uses for Precision Control are:

Boiling products with a high risk of overheating and thus require exact temperatures.

- + melt chocolate
- + prepare hollandaise sauce

Optimize the jacket temperature to a specific value when boiling the product.

- + reducing sauces



## **Power-Boost for Food Temperature Control**

This mode sets the steam jacket temperature to 125 °C, enhancing heating power to quickly reach the customer's targeted food temperature. After reaching the desired temperature, it reverts to standard automatic Food Control.

The best use for boost heating is when boiling water products that do not have the risk of burning. It will increase the maximum temperature of steam and, with this, reduce the heating time.

- + boiling potatoes, pasta,...





## **Steam Control**

With steam control, the kettle heats the steam jacket to the selected temperature and keeps that. Food temperature is also shown, even if it is not used to control heating.

The most optimal use for Steam Control is heating products with high temperatures. It can also be used for products with a low temperature, especially if the volume is under a minimal fill rate.

- + when searing meat
- + make syrup or toffee



## **$\Delta T$ Control**

With  $\Delta T$  temperature control, the kettle heats your product to the selected temperature. At the same time, it makes sure that the jacket temperature is  $\Delta T$ -value higher than your product inside the kettle.

The typical use for  $\Delta T$  control is to simmer your products slowly for a long time or gently heat the product up to the desired temperature.

- + long braising of pulled pork
- + to gently melt chocolate





**Food  
brings us  
together**

**Dieta<sup>®</sup>**