

— EST. 1967 —  
**GETINGE**  
— STORKÖK —



A NEW GENERATION OF TILTING KETTLES

*QUALITY & ERGONOMICS  
— WITH NO COMPROMISES*



**//** *Our pans make work more enjoyable and  
reduces stress and strain on the body.  
This benefits everyone.*

# SAFE JOYFUL COOKING

Working in a large-scale kitchen is demanding, with heavy lifting, hot containers and large volumes posing a challenge each day. When we're out in the field, service and maintenance aren't our only concern. We make a note of problems, listen to ideas and assess different ways of working in order to constantly pursue new and improved solutions. Combined with our innovative technical expertise, this approach enables us to manufacture tilting kettles which are easy to use, meet the highest standards on quality and provide the best ergonomic solutions.

## 50 YEARS OF IMPROVEMENTS

Active in the sector since 1967, Getinge Storkök is currently a market-leading manufacturer of tilting kettles for large-scale kitchens. Our excellent reputation is based on the high quality materials and inventive designs featured in our products, and each new series of models is recognised for the way in which creative new features facilitate our users' day-to-day work.

## PRODUCTS WHICH CAN DO MORE

Most of our technical developments involve enabling the tilting kettle to perform multiple tasks with minimal manual input. There is much to gain by choosing a pan with the capacity to boil, mash, whisk and cool your food – not to mention the convenience of a product which washes itself up when the food is on the table. Our pans are safe, hard-wearing and easy to keep clean.

## RELIABLE SERVICE AND CLOSE CONTACT

Our pans boast a long life-span and low operating costs, but like any technical device, they benefit from regular maintenance. Getinge Storkök has a network of skilled service partners throughout Sweden who receive regular training, so they can always provide you with expert help whenever you need it. Our service organisation and product development team collaborate to ensure we can implement further improvements working together.

## TRAINING INCLUDED

Even though Getinge Storkök pans are easy to use, training is always included, allowing you to harness the full potential of the product. One of our chefs will pay you a visit to run through how to use the product and teach you all the tips and features you need to know. There are also a number of methods which can be utilised by each user to cook food in a more energy-efficient way. The e-log™ module increases awareness and helps cut energy consumption substantially.

## ADAPTING TO MEET YOUR KITCHEN'S NEEDS

When the time comes for your kitchen to be modernised, some parameters and conditions are hard to alter. Working together with our retail dealers, Getinge Storkök offers substantial scope for adapting our products. Always willing to share our experience and expertise, we look forward to tailoring our tilting kettles to the specific requirements of your kitchen.

WELCOME TO  
GETINGE STORKÖK!

*Simple, user-friendly screen panel*

*Multiple functions can be controlled simultaneously*

*Turnable lid for easier cleaning*

*Bolt-free installation*

*Unique accessories, including foot pedal and container cradle*

# A NEW GENERATION OF TILTING KETTLES

## **THE M5 HAS EVEN GREATER CAPACITY**

The M5 upgrade is equipped with a new user-friendly screen-based graphical control panel which provides a clear overview. In addition, multiple functions can be controlled simultaneously.

As with previous generations, the measurement of core and jacket temperatures is highly precise, just like the flow meter for water filling, which makes it possible to dose in decilitres.

The M5's tightness classification, support design and accessibility to servicing have been improved, enhancing quality and safety for the user, and naturally, the product also incorporates the popular, unique turnable lid. Through one simple operation you can turn the lid on its end and lower it into the pan, then all you have to do is clean it using the pistol hose – all the while maintaining a sound working posture.

The pan's steam jacket is naturally also fitted with a sealed steam system and automatic water filling functionality. The M5 Maxi model also includes unique LED lighting in the lid which provides a clear overview through the inspection grille – even when the lid is on.

## **UNIQUE ACCESSORIES**

The M5 features two popular accessories unique to Geringe Storkök: a revolutionary combined cradle and shelf which enables seamless, safe and ergonomic portioning in GN containers without the use of scoops and ladles, and a foot pedal which frees up both hands when working with the pan.

## **M5**

Version with traditional tipping height of 400 mm.

## **M5 HI**

The M5 Hi offers a superior tipping height of 600 mm, delivering better ergonomics and simpler portioning.

## **M5 BL**

The M5 BL is a brand new version featuring bolt-free installation. 100% free standing, this model is supported by legs and doesn't have to be bolted to the floor, and during installation there is no need for drilling which could damage the floor's sealing layer. The tipping height is 600 mm.







A NEW GENERATION OF TILTING KETTLES



STAY IN CONTROL AT ALL  
TIMES WITH *LED LIGHTING*





## A NEW GENERATION OF TILTING KETTLES

### INTELLIGENT BOILING AND BROWNING

The boiling function utilises double output-phases and precise temperature measurement, enabling rapid heating followed by an even temperature. When a product is put into the kettle the control system reacts immediately and restores the temperature. The boiling process can also be time-controlled. When the programmed time has elapsed, a heat-retention programme takes over, and at high temperatures you also have the option of browning directly in the pan. The boiling function provided by the Midi and Maxi versions also includes a brand new programme for fermentation of dough.

### CONTROLLING THE CORE TEMPERATURE

It is the temperature of the food itself which is decisive for the automatic system when boiling and cooling with core temperature control, which is ideal for food that easily boils over. A sensor that measures the product's temperature controls the boiling or cooling process. Core temperature control is also necessary for documentation and follow-up via Getinge Storkök's control programme for HACCP, gs-doc™.

### LED LIGHTING

A unique new feature of the M5 Maxi version, LED lighting in the lid provides a perfect overview through the inspection grille when the lid is on. This enables you to work far more effectively, as you no longer need to open the lid to check the cooking process and then restart the stirrer after the lid is closed.

### CONTROLLED TILTING

All tilting kettles in the M5 series are supplied with electronically controlled tilting as standard. ART (Automatic ReTilt) automatically re-tilts the kettle, making it easy to fill all types of receptacles with extreme precision.

### PRECISE WATER FILLING

The pipe is mounted directly on the kettle, minimising the risk of contamination via surfaces that are not intended for handling foodstuffs. Water filling is electronically controlled via a flow meter, with the precise volume of water indicated on the new graphical display. In addition, water can be filled manually at any time using a special button located outside the display.

### POWERFUL STIRRING

The stirrer has six pre-set programmes (from 5 to 155 revolutions/min), which cover everything from very gentle stirring to high-speed stirring when whisking. The stirrer is very powerful, with the capacity to make mashed potatoes from a full pan of boiled potatoes, for instance. Made from 100% stainless steel, the stirring tool is volume-graduated and easy to insert in the kettle. Both the stirring tool and removable scrapers are easy to clean in a dishwasher. A dedicated Hold-To-Run button for the stirrer when the lid is open has been added to the M5, making it even easier to work.

### EFFECTIVE COOLING

The cooling function utilises ordinary cold water to cool down the tilting kettle's steam jacket. Cooling is electronically controlled, ensuring maximum utilisation of water and substantial water savings in comparison with traditional systems.

### IWC – EXTERNAL COOLING

As cooling takes place directly in the kettle, Ice Water Chilling is perfect for kitchens supplying refrigerated food. This saves considerable time and keeps heavy lifting to a minimum for staff involved in the cooking process. IWC is also ideal when preparing cold dishes, as it ensures the product does not reach temperatures which could promote the growth of micro-organisms. IWC is a high performance cooling system which operates directly in the pan via an external cooling facility. As cooling of foodstuffs is a process in which the correct temperature and refrigeration speed are vital, gs-doc™ is always included for purchases of tilting kettles with IWC functionality, in order to facilitate quality assurance.

### PROGRAMMING AND SETTINGS

The pan's electronic control system is also equipped with a programming function which enables different programmes to be stored in its memory, simplifying and improving the efficiency of the cooking process.





A NEW GENERATION OF TILTING KETTLES





*UNIQUE, REVOLUTIONARY CONTAINER CRADLE*  
*– SIMPLE, SAFE AND ERGONOMIC!*



# ACCESSORIES FOR A SIMPLER WORKING LIFE

## UNIQUE CONTAINER CRADLE

A revolutionary combined cradle and shelf for the kettle. The cradle rotates together with the kettle as it tilts, enabling portioning to take place in GN containers without scoops and ladles, and with no mess. You can easily fill one container at a time with any product you like.

Turn the cradle through 180° and it will lock in a position which provides an optimum surface on which to place milk cartons, right beside the kettle. Place a 20-litre milk carton on the shelf and allow the milk to flow through the lid's grille while the stirrer is in operation. Simple, safe and ergonomic!

## ACT WASHING-UP TOOL

The ACT (Advanced Cleaning Tool) tool cleans the kettle quickly and efficiently and requires minimal working input.

The washing-up tool is operated by a simple, comprehensive system incorporating three pre-set programmes. Select your programme, add an ACTab tablet and the cycle will start up and run automatically. Simply wash it out and the system is ready for the next cycle.

- ACT can effectively clean a pan without any prior soaking, reducing water as well as energy consumption. This enables more economical running and reduces environmental impact.
- ACT performs with the same efficiency time after time (the level of precision increases, as the washing-up process is standardised to a greater degree, with less impact from external factors).
- ACT includes a unique circular dish brush which rotates around its own axle. This ensures it is constantly rinsed and kept separate from food remains during the entire washing cycle.
- ACT substantially boosts efficiency, as our proprietary ACTab tablets enable a faster, more effective washing-up cycle.

## UNIQUE FOOT PEDAL

Enables the user to have both hands free when working with the pan. As long as the foot pedal is depressed, the stirrer is allowed to rotate at 20 revolutions/min with the lid open.

## STRAINER PLATE

The strainer plate is an invaluable accessory when, for example, draining water from potatoes or pasta. The stable strainer plate is mounted in the kettle's outlet in one simple operation.

## PISTOL HOSE

Makes cleaning the pan easy. The pistol hose features an impact-resistant design, and both the concentration and pressure of the jet can be adjusted. It can be easily suspended on the pan's support and comes with a mixer fitting for hot and cold water.

## MEASURING ROD

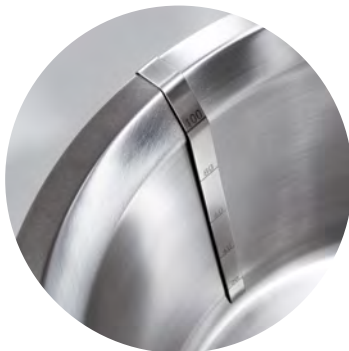
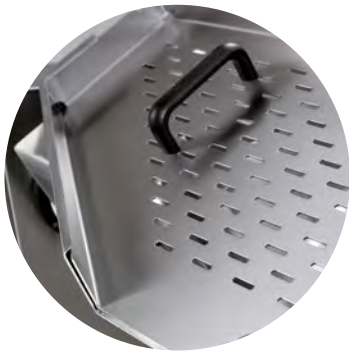
The measuring rod enables the user to keep constant track of the volume being utilised in the kettle. Shaped to be hung on the edge of the kettle.

## TOOL TROLLEY

The tool trolley facilitates movement and storage of items such as strainer and draining plates. The trolley is made of stainless steel and is available in versions for two or three configurations of tools.

## DRAIN VALVE

Butterfly valve in hygienic construction for draining the kettle or connecting a pump. Made from 100% stainless steel and includes an EPDM rubber gasket. Can be supplied in 2" and 3" sizes and according to ISO or SMS specifications.



### ALTERNATIVE DESIGNS

The designs below are examples of specific adaptations which can be applied to the product if required. Contact the team at Getinge Storkök or one of our retail dealers, so we can find the ideal solution for your particular kitchen together!

### PANS IN STEAM VERSIONS

The pans can be adapted for heating with steam from existing external steam boilers.

### BEARINGS

Bearings adapted to the majority of manufacturers on the market can be made to order. This makes it possible to integrate a new M5 or M5 Hi model into an existing line of pans. Loose bearings can also be manufactured for installation in other equipment or on walls.

### ELECTRICITY CONNECTION

The pan's electrical equipment can be adapted for other mains voltages.

### SUPPORT

The pan's support can be specially manufactured in several different widths to make it possible to install new pans at existing floor drains, at locations where pans from other brands were installed previously. It is also possible to adapt the location of the electricity and water supply.

### SAFETY

The pan's steam system is secured against excess pressure. In addition to this system there are safety components such as high quality pressure gauges and safety valves. The heating elements are uniquely configured to ensure they are always located under water, and are also equipped with overheat protection.

The pan's tilting system incorporates anti-slip protection that ensures the kettle always remains secure in all positions. The stirrer's speed is continuously monitored to ensure it does not become excessive, guaranteeing that the programmed speed is never surpassed. The pans also have a low sound level (max. 68 dB(A)) and an extremely low external temperature of around 30° C.



# SIMPLE DOCUMENTATION

WITH GS-DOC™ AND E-LOG™



## E-LOG™ (OPTIONAL)

A pan from Getinge Storkök is highly energy-efficient, with a coefficient of utilisation of 95% (measured according to the EFCEM standard).

However, there are many ways in which the user can prepare food in an energy-efficient manner. For example, don't boil at unnecessarily high temperatures and don't keep food warm for unnecessarily long periods, etc. To assist the user in minimising consumption of power while cooking, Getinge Storkök has developed the e-log™ module, which logs energy consumption both per process and in stand-by mode. It can also add up total energy consumption over the pan's lifetime.

Energy consumption for each pan can be tracked via a regular web browser. The standard model includes a simplified version of e-log™ which can be operated from the tilting kettle's graphical display.

## GS-DOC™ (OPTIONAL FOR MAXI)

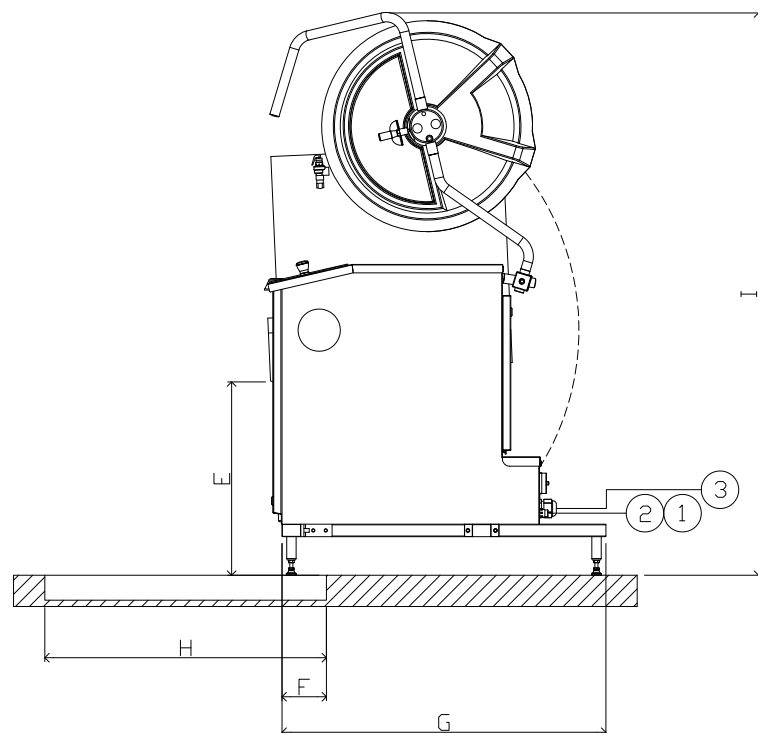
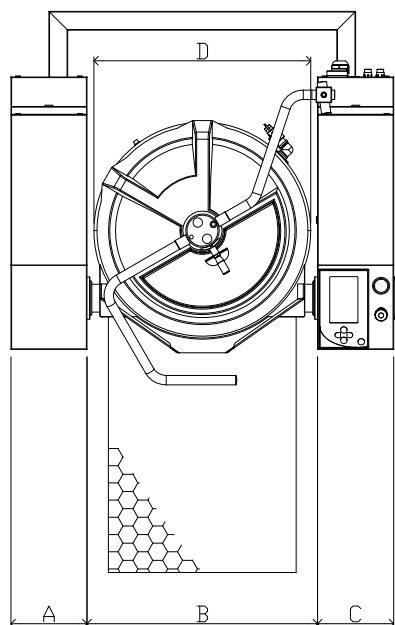
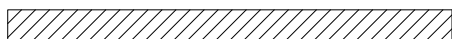
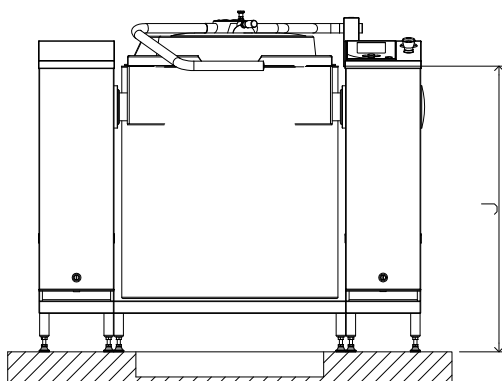
gs-doc™ is a system which has been developed to simplify the documentation in an HACCP plan. The system stores information in conjunction with each individual boiling process, including temperature, time and which employee has performed the process, and also handles all operational alarms. All data is saved locally for each pan. The operational information for the pan can be accessed for inspection in the same way as with e-log™. A simplified version of gs-doc™ which can be operated from the tilting kettle's graphical display comes as standard.

## TECHNOLOGY

e-log™ and gs-doc™ are located on a web server in the pan's electronic controls. This connects the pan to the local network. Connect the local network to the internet in order to enable remote administration.

## WHICH VERSION OF M5 SUITS YOUR NEEDS?

	Mini	Bas	Midi	Maxi	Maxi/IWC
Flow management	•	•	•	•	•
Boiling	•	•	•	•	•
Time control	•	•	•	•	•
Stirring		•	•	•	•
ACT		Optional	Optional	Optional	Optional
Cooling			•	•	•
Fermentation			•	•	•
Programming	•	•	•	•	•
Core temperature				•	•
Diagnostic system	•	•	•	•	•
Cook & Chill					•
gs-doc™				Optional	•
e-log™	Optional	Optional	Optional	Optional	Optional
LED lighting in lid				•	•



SPECIFICATIONS

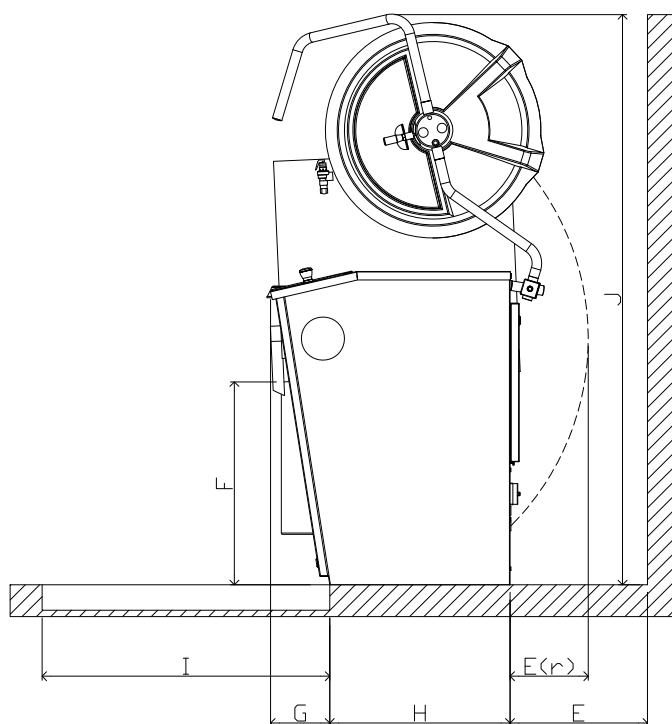
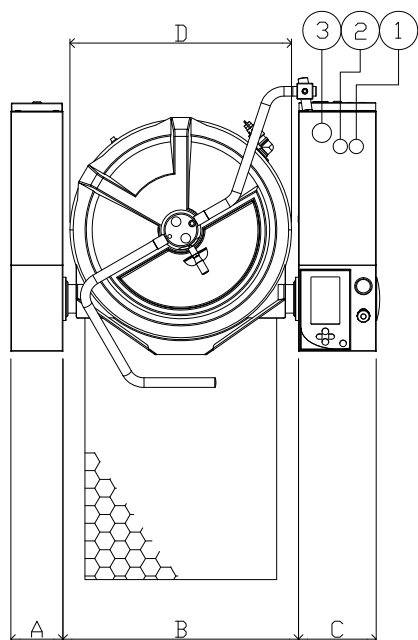
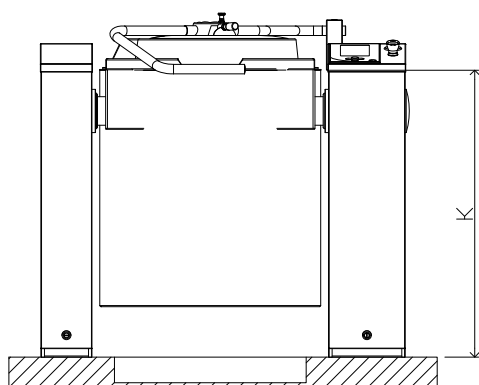
## TILTING KETTLE M5BL

TIPPING HEIGHT: 600 MM

1. COLD WATER, THREAD R15 EXT. 2. HOT WATER, THREAD R15 EXT. 3. ELECTRICAL CONNECTION, 3N 50 HZ 400/230 V. PE (BUILT-IN ISOLATION SWITCH)

Volume	A	B	C	D	E	F	G	H	I	J	Output	Output	Fuse	Heating time
Litres	mm	mm	mm	mm	mm	mm	mm	mm	mm	mm	kW	Stirrer	A	Approx. min
50	240	655	240	605	610	140	1,035	800	1,716	900	15.0	0.55	25	25
75	240	655	240	605	610	140	1,035	800	1,716	900	15.0	0.7	25	35
100	240	740	240	690	610	140	1,035	900	1,786	900	22.5	0.75	35	30
150	240	960	240	910	610	140	1,253	900	1,966	900	30.0	1.1	50	35
200	240	960	240	910	610	140	1,253	900	1,966	900	35.0	1.5	63	35
300	240	1,085	240	1,035	610	140	1,378	900	2,070	900	45.0	2.2	80	35

ALTERNATIVE VERSIONS ARE AVAILABLE, INCLUDING MODELS FOR HIGHER MAINS VOLTAGES, HEATING WITH DIRECT STEAM AND WITH MEDIA CONNECTION AT THE REAR.

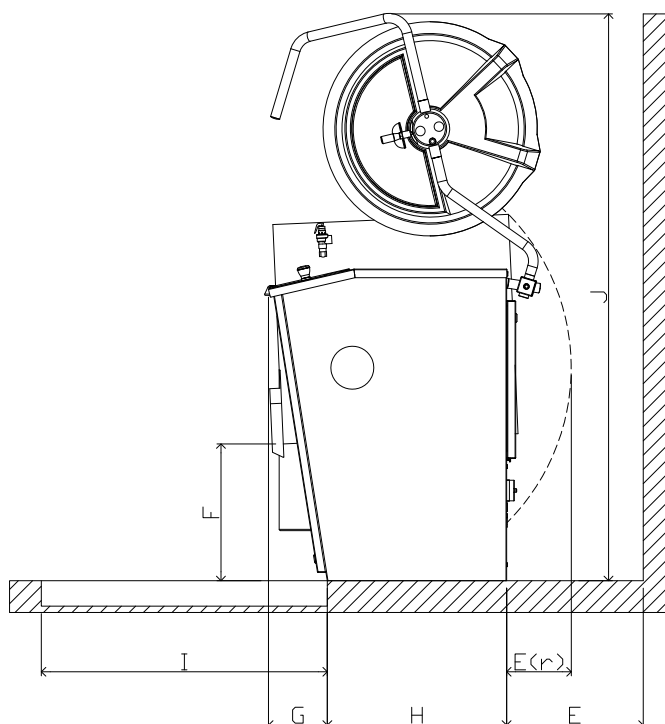
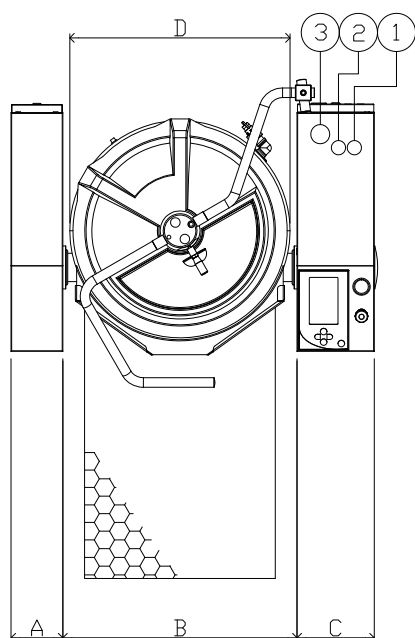
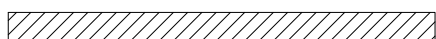
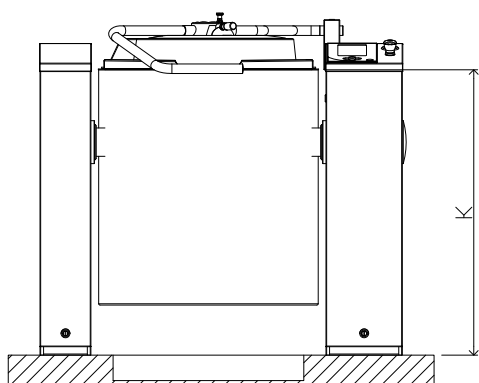


1. COLD WATER, THREAD R15 EXT. 2. HOT WATER, THREAD R15 EXT. 3. ELECTRICAL CONNECTION, 3N 50 HZ 400/230 V. PE (BUILT-IN ISOLATION SWITCH)

Volume	A	B	C	D	E (r)	E	F	G	H	I	J	K	Output	Output	Fuse	Heating time
Litres	mm	mm	mm	mm	mm	mm	mm	mm	mm	mm	mm	mm	kW	Stirrer	A	Approx. min
50	160	655	240	605	104	330	610	185	564	800	1,716	900	15.0	0.55	25	25
75	160	655	240	605	193	330	610	185	564	800	1,716	900	15.0	0.7	25	35
100	160	740	240	690	247	430	610	185	564	900	1,786	900	22.5	0.75	35	30
150	160	960	240	910	409	430	610	185	564	900	1,966	900	30.0	1.1	50	35
200	160	960	240	910	409	430	610	185	564	900	1,966	900	35.0	1.5	63	35
300	160	1,085	240	1,035	543	580	610	185	564	900	2,070	900	45.0	2.2	80	35

ALTERNATIVE VERSIONS ARE AVAILABLE, INCLUDING MODELS FOR HIGHER MAINS VOLTAGES, HEATING WITH DIRECT STEAM AND WITH MEDIA CONNECTION AT THE REAR.





1. COLD WATER, THREAD R15 EXT. 2. HOT WATER, THREAD R15 EXT. 3. ELECTRICAL CONNECTION, 3 N 50 HZ 400/230 V. PE (BUILT-IN ISOLATION SWITCH)

Volume	A	B	C	D	E (r)	E	F	G	H	I	J	K	Output	Output	Fuse	Heating time
Litres	mm	mm	mm	mm	mm	mm	mm	mm	mm	mm	mm	mm	kW	Stirrer	A	Approx. min
50	160	655	240	605	63	330	410	185	564	800	1,716	900	15.0	0.55	25	25
75	160	655	240	605	152	330	410	185	564	800	1,716	900	15.0	0.7	25	35
100	160	740	240	690	206	430	410	185	564	900	1,786	900	22.5	0,75	35	30
150	160	960	240	910	369	430	410	185	564	900	1,966	900	30.0	1.1	50	35
200	160	960	240	910	369	430	410	185	564	900	1,966	900	35.0	1.5	63	35
300	160	1,085	240	1,035	503	530	410	185	564	900	2,070	900	45.0	2.2	80	35

ALTERNATIVE VERSIONS ARE AVAILABLE, INCLUDING MODELS FOR HIGHER MAINS VOLTAGES, HEATING WITH DIRECT STEAM AND WITH MEDIA CONNECTION AT THE REAR.

ECONOMY · ENVIRONMENT · QUALITY · SAFETY · ERGONOMICS · HYGIENE

www.mecs.se

— EST. 1967 —

# GETINGE

— STORKÖK —

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