

— EST. 1967 —

GETINGE

— STORKÖK —

*QUALITY & ERGONOMICS
— WITH NO COMPROMISES*





M6 – INNOVATIVE TILTING KETTLES FOR THE MODERN CHEF

Working in a professional kitchen is both intense and demanding. Heavy lifting, large volumes, and busy days are everyday challenges for many. With the M6 tilting kettle, we make your workday easier. Our advanced technology and thoughtful design reduce manual effort and improve ergonomics, allowing you to focus on what truly matters – the food. M6 combines user-friendliness with sustainability, and thanks to its smart cleaning program, the kitchen is ready for the next challenge right after serving.

GETINGE STORKÖK – LEADING SINCE 1967

With over 50 years of industry experience, Getinge Storkök has become synonymous with quality and innovation. Our tilting kettles are cherished by professional chefs worldwide for their durability and well-thought-out features. Each new generation of tilting kettles results from meticulous development and attentiveness to the needs of kitchen staff.

A TILTING KETTLE THAT CAN DO IT ALL

M6 is more than just a tilting kettle. It can boil, mash, whisk, and cool – and even clean itself. With M6, you gain a versatile and reliable kitchen helper that saves time, energy, and effort. Robust, easy to maintain, and safe – an investment in efficiency and sustainability.

TOP-QUALITY ERGONOMICS – MADE IN SWEDEN

We work closely with our customers and let their needs drive our development. The result is tilting kettles that are ergonomically designed, extremely durable, and easy to use. By focusing on quality and functionality, we deliver products that perform at their peak year after year.

TAILORED SOLUTIONS FOR YOUR PROFESSIONAL KITCHEN

No two kitchens are alike. That's why we offer extensive customization options to ensure the M6 fits perfectly into your kitchen. We are happy to share our expertise to find the best solution for your specific needs.

RELIABLE SERVICE AND SUPPORT CLOSE TO YOU

Regular maintenance service from Getinge Storkök maximizes the tilting kettle's lifespan while reducing operating costs. Our global network of qualified service technicians is always ready to provide quick and reliable assistance.

INTERNATIONAL COMPETENCE – GLOBAL DELIVERY

Getinge Storkök delivers the M6 to professional kitchens worldwide, with programming available in all languages and adaptations for the global market. Wherever you are, you can rely on our expertise, quality, and support.

*GETINGE STORKÖK –
INNOVATION IN EVERY DETAIL!*

M6 – NEW FEATURES THAT MAKE WORK EASIER

M6 - THE TILTING KETTLE THAT DOES IT ALL

Building on the success of our popular M5 series, we proudly present the new and improved M6 model. With M6, we've focused on optimizing functionality, ergonomics, user-friendliness, and energy efficiency by integrating modern technology. M6 offers greater capacity, better control, and a range of new features that save time, effort, and energy. M6 truly is a revolution in tilting kettles!

YOUR DIGITAL ASSISTANT IN THE KITCHEN

M6 acts as a digital assistant that does exactly what you ask it to. Create custom programs, easily integrate with the kitchen's cost management system, HACCP logging, and energy consumption tracking – all in one system. Measurement data can be saved as a PDF and sent via email. With M6, you have complete control over your operational data and cooking processes.

EFFICIENT AND SMART TECHNOLOGY

Our tilting kettles have always been renowned for their user-friendliness, and M6 takes this to the next level. With its modern design and advanced electronics, everything is controlled via an intuitive touchscreen, making operations both efficient and safe. Whether you work in a school kitchen, restaurant, or other large kitchen, M6 helps you work smarter. The clear icons on the screen allow you to get started quickly so you can focus on cooking instead of the technology.

OUR CHEFS TEACH YOU EVERYTHING ON-SITE

Tilting kettles from Getinge Storkök are easy to use, and we always offer training to help you utilize the kettle's full potential. Our chefs will visit you and go through all the features while teaching you how to use the kettle more

energy-efficiently. With our e-log™ system as standard, awareness increases, and energy consumption decreases.

QUALITY & ERGONOMICS – WITH NO COMPROMISES

Our tilting kettles make work more enjoyable and reduce physical strain. The ergonomic placement of the touchscreen at 900 mm ensures that you always work in the correct posture. With a 600 mm tilting height, a rotating lid, smooth surfaces, automatic cleaning programs, and smart accessories, you work hygienically, easily, safely, and ergonomically all at once.

SAFETY AND PERFORMANCE

M6 is equipped with a safe steam system that is protected against overpressure. For added security, there are safety components like a pressure gauge and a high-quality safety valve. The heating elements are uniquely designed to always remain submerged and are equipped with overheat protection to prevent operational interruptions or damage. The kettle's tilting system features a rattle guard that ensures the kettle remains secure in all positions during use. For additional safety, the stirrer's speed is continuously monitored by an overspeed protection system, ensuring the set speed is never exceeded. Furthermore, M6 provides a comfortable working environment with a low noise level of 60 dB(A) during normal operation and an outer temperature of only about 30°C, contributing to both safety and comfort during the workday.

RED LIDS

Our innovative red lids made from insulating plastic are not just a splash of color in the kitchen; they also have several features that improve the working environment. With our red



lids, the risk of burns is reduced as the material maintains a temperature more than 20% lower than a stainless steel lid. Noise levels for our plastic lids are well below workplace safety standards, with more than 20% lower dB levels compared to stainless steel lids. Integrated LED lighting in

the lid provides a perfect view through the inspection grid when the lid is on. This makes it easy to monitor the cooking process without having to open the lid frequently. The lid not only enhances the working environment for kitchen staff but also reduces the tilting kettle's energy consumption.

THE TILTING KETTLE OF THE FUTURE – ALREADY NOW!

M6 – DESIGNED FOR EVEN MORE

Our new M6 tilting kettle features a completely redeveloped electronic system with an intuitive graphical touchscreen – now even better and larger. The touchscreen features a user interface with clear and easy-to-understand icons, making operation simple and hygienic – no buttons that need cleaning. As before, it can manage multiple functions simultaneously, and language options are also available. The kettle's tight construction, column design, and improved service access enhance both quality and safety for users. Additionally, the M6 is equipped with the popular and unique rotating lid. With a simple hand movement, the lid is turned sideways and lowered into the tilting kettle. It can then be easily rinsed with the spray gun – all while maintaining an ergonomic working posture.





M6 – SUITABLE FOR ALL TYPES OF LARGE KITCHENS

STRONGER AND MORE DURABLE

M6 is built for all types of large kitchens. Its robust construction ensures a long service life and reliability, even under intense usage. This makes it a reliable partner in professional kitchens with high equipment demands.

SMART HEATING

With M6's temperature control and smart heating system, you achieve perfect results every time. The advanced technology ensures that food reaches the exact right temperature, guaranteeing the best possible taste and quality. Precision cooking also reduces the risk of food waste.

TEMPERATURE GUARD

Our innovative water-filling system with temperature guard gives you full control over cooking. When activated, water filling automatically pauses if the food temperature drops by 10°C. This reduces power peaks and optimizes energy consumption, leading to lower costs and more sustainable operations.

ECO-FRIENDLY AND ENERGY-EFFICIENT

M6 enables large quantities of food to be cooked efficiently. With an energy efficiency of approximately 95% according to

the EFCEM standard, almost all the energy supplied to the tilting kettle is converted into heating. That's why M6 includes several new features, such as various eco-modes and data tracking on how long the lid has been open during the cooking process.

COOKING WITH ECO-MODE

M6 offers an energy-saving mode that prevents the food from boiling above 96°C, saving energy and providing better control over the cooking process. By monitoring energy consumption and streamlining cooking operations, you can reduce your ecological footprint and contribute to a more sustainable future.

ECO-PROGRAM FOR CLEANING

The M6 tilting kettle is equipped with an eco-program for cleaning, which reduces energy consumption and water usage during the cleaning process. This program is perfect for minimizing environmental impact without compromising cleaning results.

WIFI CONNECTIVITY

With WiFi as standard, the tilting kettle is always connected. This makes it possible to send HACCP and energy log data via



email or connect to the kitchen's cost management system to display today's recipes directly on the screen during the cooking process.

INDIVIDUAL SOUND SETTINGS

If you have multiple kettles running simultaneously, you can set different sounds for each kettle and situation, helping to keep the workflow organized.

ADJUSTABLE TILTING SPEED

When working with larger volumes of food, it can be challenging to empty the kettle into containers. That's why M6 features adjustable tilting speed, allowing you to control the flow of food more precisely. If your floor drain is too shallow or small, you can adjust the tilting speed to prevent spills onto the floor.

MEAL PLANNING SYSTEM

The M6 tilting kettle includes a built-in web browser, enabling you to retrieve recipes directly from the kitchen's meal planning system. With the press of a button, you can access the kitchen's menu and recipes without needing loose papers around the kettle.

E-LOG™ – DEVELOPED AND NOW STANDARD

To help users reduce energy usage during cooking, Getinge Storkök has developed e-log™, a system that logs energy consumption both per process and in standby mode. e-log™ summarizes energy consumption over the kettle's entire lifetime and provides useful information directly on the screen. If you want to analyze or save the data, you can send it via email with just one button press.

GS-DOC™

gs-doc™ is a system designed to simplify HACCP documentation. The system records temperatures, times and how long the lid was open for each cooking process. All operational alarms are also managed by the system, and all data is stored locally in the tilting kettle. If you want to analyze or save the data, you can send it via email with a single button press.



ACCESSORIES

FOR AN EASIER WORKDAY

MEASURING ROD

Provides continuous control of the kettle's utilized volume. Perfectly designed to hang on the kettle's edge.

STRAINING PLATE

An invaluable accessory for draining items like potatoes or pasta water. The sturdy straining plate is easily attached to the kettle's outlet.

SPRAY GUN

Makes cleaning the kettle simple. The durable spray gun allows adjustment of both the concentration and pressure of the spray. It can be easily hung on the kettle's column and comes with a mixer tap for hot and cold water.

FOOT PEDAL

Frees up your hands while working with the kettle. As long as the foot pedal is pressed, the stirrer can rotate at 20 revolutions per minute with the lid open. The foot pedal can also be used for manual water filling and tilting of the kettle. All functions can be used simultaneously, making tasks like cooling pasta easier.



ADVANCED CLEANING TOOL (ACT)

Quickly and efficiently cleans the kettle and reduces workload. The cleaning tool is controlled by a simple and complete cleaning system with three preset programs. Just select a program, add an ACTab cleaning tablet, and the cleaning process starts automatically. No soaking required beforehand, reducing water and energy consumption. ACT ensures consistent cleaning efficiency every time as the process is streamlined, reducing the influence of external factors. The new, uniquely round cleaning brush also rotates around its own axis, ensuring it remains clean throughout the process. This innovation significantly increases efficiency as the cleaning process becomes faster and more effective, especially when using our specially developed ACTab cleaning tablets

CONTAINER CRADLE

A revolutionary combined cradle and shelf for the kettle. The cradle rotates with the kettle during the tilting motion, allowing portioning into canteens without the need for scoops or ladles. Simply fill one canteen at a time with any product. Rotate the cradle halfway, and it locks into a position

providing an optimal resting surface for milk cartons directly adjacent to the kettle. Place a 20-liter milk carton on the shelf and let the milk pour through the lid's grid while the stirrer operates – simple, safe, and ergonomic.

SOUS VIDE BASKETS

Baskets designed to hang on the kettle's stirring mechanism for preparing vacuum-sealed food using sous vide. Available in two sizes: 25 liters for 100, 200, 300, and 400-liter kettles and 13 liters for 50, 75, and 150-liter kettles.

TOOL CART

The tool cart simplifies moving and storing accessories like straining plates and draining plates. Made from stainless steel, the cart is available in versions for two or four sets of tools.

WALL MOUNT FOR TOOLS

A practical mount for organizing and storing accessories like straining plates and draining plates. Made of robust stainless steel for durability and easy access.

WE CUSTOMIZE THE TILTING KETTLE TO SUIT YOUR NEEDS

CUSTOM FACTORY OPTIONS

Below are examples of customizations available. Contact Getinge Storkök or one of our resellers to find the optimal solution for your kitchen!

DRAIN VALVE

Hygienic butterfly valve made entirely of stainless steel with EPDM seals for kettle draining or pump connection. Available in sizes 2" and 3" and in ISO or SMS designs.

ELECTRICAL CONNECTIONS

The kettle's electrical equipment can be adapted for different network voltages.

EMERGENCY MODE

In crisis situations, M6 can activate an emergency mode ensuring continued cooking even if water or power supply is interrupted. Adjust for available water or power as needed, and you're back to cooking.

PILLAR

The kettle's support pillar can be custom-designed in various widths, making it possible to install new kettles on

existing floor drains where kettles from other manufacturers previously stood. Placement of electrical and water connections can also be adjusted, and the technical pillar can be mounted on the right or left side.

POWER OUTLET 230V 10A

230V power outlet, max 10A, placed on the front of the technical pillar, for connecting devices such as an immersion blender.

M6 VARIANTS

M6: Traditional tilting height of 400 mm.

M6 Hi: Higher tilting height of 600 mm for better ergonomics and easier portioning.

M6 BL (Bolt-Less Installation): Fully freestanding on legs, does not require bolting to the floor, avoiding damage to the floor's waterproof layer. Tilting height of 600 mm.



ADVANTAGES OF THE M6 TILTING KETTLE



HIGH DURABILITY AND RELIABILITY

Robust construction ensures long service life, even under intensive use.

SMART HEATING AND ECO-MODE

Advanced temperature control guarantees perfect results every time while saving energy.

ECO-FRIENDLY AND ENERGY-EFFICIENT

Reduces energy consumption by approximately 20% through eco-features and programs.

ERGONOMIC AND SAFE

Features like a 600 mm tilting height, rotating lid, and intuitive touchscreen enhance safety and comfort.

INTUITIVE TOUCHSCREEN

Manage programs, monitor energy consumption, and integrate with meal planning system easily, with multilingual support.

SELF-CLEANING AND SMART ACCESSORIES

Automatic cleaning programs and tools like the ACT cleaning tool make daily tasks easier.

INNOVATIVE SAFETY FEATURES

Includes overheat protection, pressure gauge, safety valve, and low noise levels for a safe and comfortable work environment.

WIFI AND E-LOG™

Connectivity for HACCP and energy data management directly from the kettle, with e-log™ for real-time energy tracking.

VERSATILE ACCESSORIES

A wide range of tools, including sous vide baskets, straining plates, and canteen cradles, improve efficiency.

CUSTOMIZABLE DESIGN

Options like different tilting heights and bolt-less installation make M6 adaptable to specific kitchen needs.

*GETINGE STORKÖK
INNOVATION IN EVERY DETAIL!*

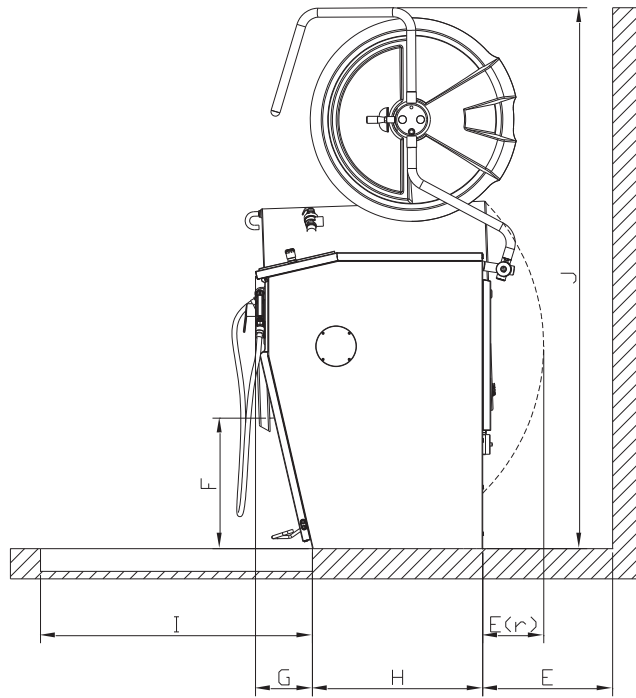
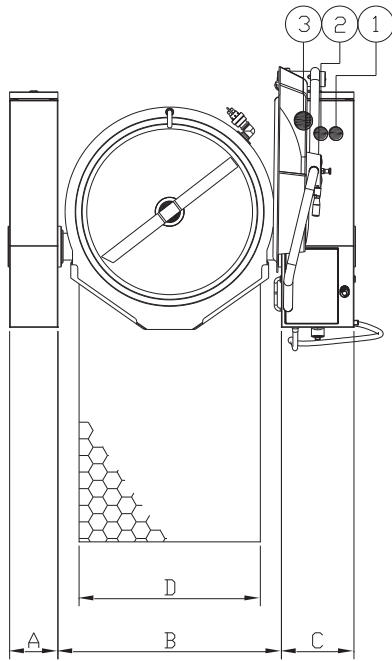
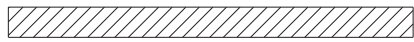
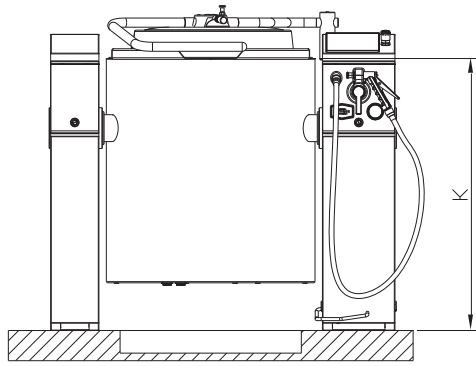
WHICH VERSION OF M6 SUITS YOUR NEEDS?

	Mini	Bas	Bas+	Midi	Maxi	Maxi/IWC
Flow measurement	•	•	•	•	•	•
Boiling	•	•	•	•	•	•
Time control	•	•	•	•	•	•
Stirring		•	•	•	•	•
Washing program		•	•	•	•	•
Cooling				•	•	•
Fermentation				•	•	•
Programming	•	•	•	•	•	•
Sous vide					•	•
Food temperature			•		•	•
Cook & Chill						•
e-log™	•	•	•	•	•	•
gs-doc™			•		•	•
LED lighting in lid		•	•	•	•	•
Eco mode			•		•	•
Temp guard			•		•	•
Emergency mode	Optional	Optional	Optional	Optional	Optional	Optional
Power outlet 230V 10A	Optional	Optional	Optional	Optional	Optional	Optional
Foot-pedal Hold to Run	Optional	Optional	Optional	Optional	Optional	Optional

SPECIFICATIONS

TILTING KETTLE M6

TILTING HEIGHT 400/550 MM



1. COLD WATER, THREAD R15 EXT.
 PRESSURE (MIN/MAX) 3bar/6bar
 HARDNESS (MIN/MAX) 3dH/10dH
 REC. FLOW 25L/MIN

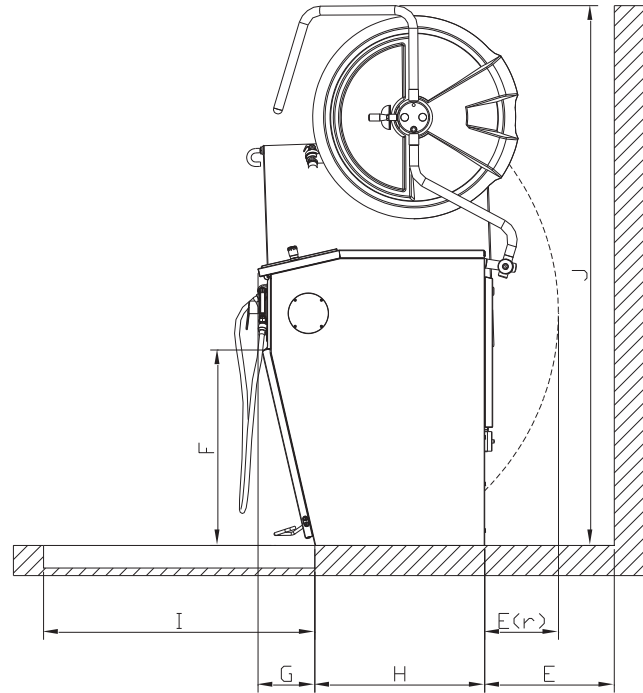
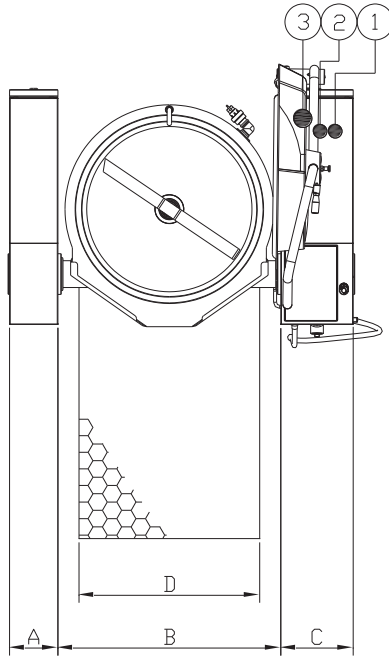
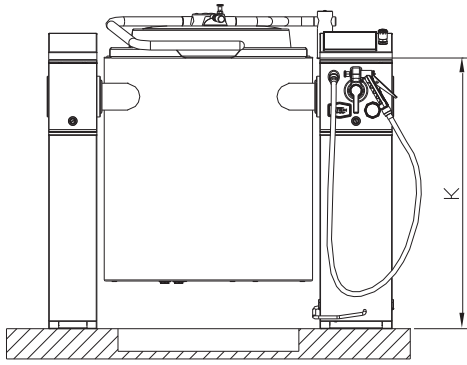
2. HOT WATER, THREAD R15 EXT.
 PRESSURE (MIN/MAX) 3bar/6bar
 HARDNESS (MIN/MAX) 3dH/10dH
 REC. FLOW 11L/MIN
 TEMPERATURE (MAX) 65°C

3. ELECTRICAL CONNECTION, 3N 50HZ 400/230V. PE (BUILT-IN ISOLATION SWITCH)
 3B. ELECTRICAL CONNECTION, 1N 50Hz 230V. PE max 10A for Power outlet (option).

Volume	A	B	C	D	E(r)	E	F	G	H	I	J	K	Output	Output	Fuse	Heating
Litres	mm	mm	mm	mm	mm	mm	mm	mm	mm	mm	mm	mm	kW	Stirrer	A	time
																Approx.
																min
50	160	655	240	500	63	330	410	186	564	800	1720	900	15,0	0,55	25	25
75	160	655	240	500	152	330	410	186	564	800	1720	900	15,0	0,7	25	35
100	160	740	240	600	206	430	410	186	564	900	1790	900	22,5	0,75	35	30
150	160	960	240	600	369	430	410	186	564	900	1975	900	30,0	1,1	45	35
200	160	960	240	600	369	430	410	186	564	900	1975	900	35,0	1,5	63	35
300	160	1085	240	600	503	530	410	186	564	900	2080	900	45,0	2,2	80	35
400	160	1085	240	600	596	630	560	186	564	900	2230	1050	50,0	3,0	80	35

TILTING KETTLE M6 HI

TILTING HEIGHT 600 MM



1. COLD WATER, THREAD R15 EXT.
 PRESSURE (MIN/MAX) 3bar/6bar
 HARDNESS (MIN/MAX) 3dH/10dH
 REC. FLOW 25L/MIN

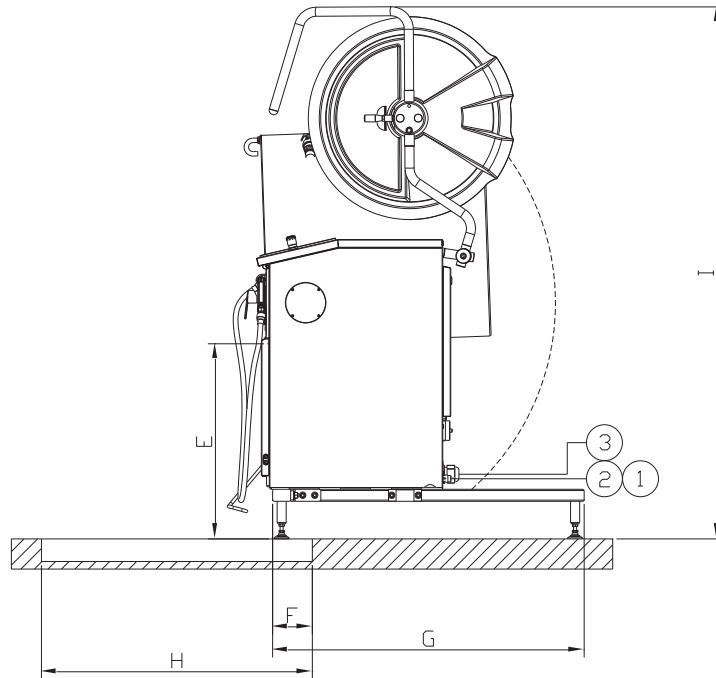
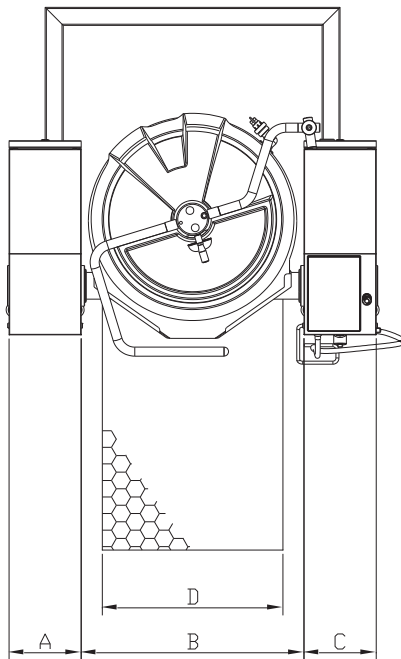
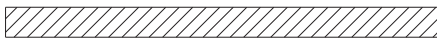
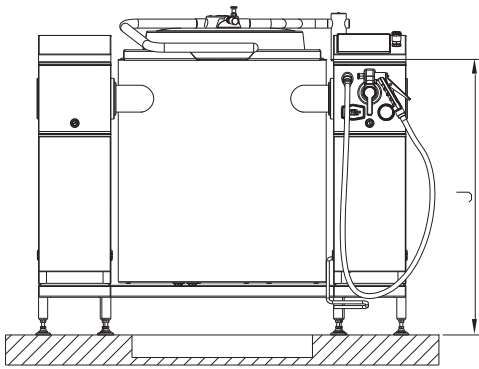
2. HOT WATER, THREAD R15 EXT.
 PRESSURE (MIN/MAX) 3bar/6bar
 HARDNESS (MIN/MAX) 3dH/10dH
 REC. FLOW 11L/MIN
 TEMPERATURE (MAX) 65°C

3. ELECTRICAL CONNECTION, 3N 50HZ 400/230V. PE (BUILT-IN ISOLATION SWITCH)
 3B. ELECTRICAL CONNECTION, 1N 50Hz 230V. PE max 10A for Power outlet (option).

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	500	104	330	610	186	564	800	1720	900	15,0	0,55	25	25
75	160	655	240	500	193	330	610	186	564	800	1720	900	15,0	0,7	25	35
100	160	740	240	600	247	430	610	186	564	900	1790	900	22,5	0,75	35	30
150	160	960	240	600	409	430	610	186	564	900	1975	900	30,0	1,1	45	35
200	160	960	240	600	409	430	610	186	564	900	1975	900	35,0	1,5	63	35
300	160	1085	240	600	543	580	610	186	564	900	2080	900	45,0	2,2	80	35

TILTING KETTLE M6 BL

TILTING HEIGHT 600 MM



1. COLD WATER, THREAD R15 EXT.
 PRESSURE (MIN/MAX) 3bar/6bar
 HARDNESS (MIN/MAX) 3dH/10dH
 REC. FLOW 25L/MIN

2. HOT WATER, THREAD R15 EXT.
 PRESSURE (MIN/MAX) 3bar/6bar
 HARDNESS (MIN/MAX) 3dH/10dH
 REC. FLOW 11L/MIN
 TEMPERATURE (MAX) 65°C

3. ELECTRICAL CONNECTION, 3N 50HZ 400/230V. PE (BUILT-IN ISOLATION SWITCH)
 3B. ELECTRICAL CONNECTION, 1N 50Hz 230V. PE max 10A for Power outlet (option).

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	500	610	132	1035	800	1720	900	15,0	0,55	25	25
75	240	655	240	500	610	132	1035	800	1720	900	15,0	0,7	25	35
100	240	740	240	600	610	132	1035	900	1790	900	22,5	0,75	35	30
150	240	960	240	600	610	132	1253	900	1975	900	30,0	1,1	45	35
200	240	960	240	600	610	132	1253	900	1975	900	35,0	1,5	63	35
300	240	1085	240	600	610	132	1378	900	2080	900	45,0	2,2	80	35



*INNOVATION IN
EVERY DETAIL!*

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