Combi kettle Metos Viking Combi 4G 150E



Product information

SKU	4224208
Product name	Combi kettle Metos Viking Combi 4G 150E
Dimensions	1360 × 920 × 900/1535 mm
Weight	300,000 kg
Capacity	150 L
Technical information	400/230 V, 50 A, 23,6 kW, 3NPE, 50/60 Hz CW: R½" (Ø15) HW: R½" (Ø15)

Description

Capacity, Viking Combi 150: gross vol. 169 l, net vol. 150 l, boiling space 19 l

Metos Viking Combi is a Finnish-made mixing combi-kettle. Reliable electro-mechanic control ensures routine food production without constant care or monitoring. Metos Viking Combi can be customised according to the user needs with the respective options and accessories. Optimal ergonomics, ease of use and effortless cleaning make the hygienic and energy-saving Metos Viking Combi a user-friendly and economical option.

Both fixed and free-standing(optional) installations are possible.

The control panel of the Metos Viking Combi is fully raised with a highly visible and easy- to read electro-mechanic control, which is

protected from knocks and steam arising from the kettle. All parts that become dirty in everyday use such as, for example, mixers and scrapers, are easily removable without any special tools and are dishwasher-safe. The sturdy stainless-steel lid has a Safety Grid Lid to facilitate adding of raw ingredients. Room for chef´s tools is available on the control pillar top.
Fully automated water filling (optional) is available.

It is possible to group Metos Viking Combi 4G kettles by connecting them to other Metos 4G kettles and fixed Proveno 2G and 3G kettles without an intermediate support pillar between the kettles. The tilting height from the pouring spout to the floor is 600 mm in the high tilting Metos Viking Combi 4G kettles. An elevated installation frame is available and can be customised according to the desired tilting height (optional).

DELIVERY INCLUDES:

- a powerful stainless-steel mixing tool for all mixing, fitted with detachable and easy to clean scrapers - Heavy Duty mixer - a standard feature in 300 and 400 l combi-kettles
- a quick release stainless steel lid with a safety grid. Dishwasher safe. The rotating mechanism in the lid enables washing the lid even in the upright position while fixed to the kettle.
- stainless steel measuring stick, which is also dishwasher safe
- support pillar
- accessory hook

OPTIONS (ordered together with the Viking Combi-kettle)

- electronic or direct steam operated model
- hand shower with three options: S1 Standard, Heavy Duty S2 or Reel-in Hand shower S3 (S3 hand shower is not available with C1 cooling)
- kettle sensor for wireless HACCP - Metos IoLiving
- manual cooling C1 with tap water (not available for steam kettles, or with Reel-in S3 hand shower); please see further details below
- automatic cooling C2 with tap water; please see further details below
- water automatic, food water filling
- jacket water filling, automatic (of steam jacket, E-models)
- food temperature display with 1°C accuracy
- draw off taps and valves D1 and D2
- alternative voltages
- double water connection; please see further details below
- socket outlet (230V10A) behind the control panel
- welded and seamless bowl cover is available for increased hygiene. Due to the fully welded outer surface the whole device is urethane insulated ensuring excellent energy efficiency.

INSTALLATION OPTIONS

- fixed installation: with a sub-surface installation frame
- fixed installation: with a surface installation frame
- elevated installation frames are available for fixed installation
- free standing installation: frame and feet

- free standing, midfloor kit 1
- free standing, midfloor kit 2
- group installation accessories are available for all options above
- it is possible to fix a free-standing combi-kettle to the floor with installation flanges which do not penetrate into the floor surface. Installation flanges do not prevent moving of the kettle as necessary.

ACCESSORIES
- wireless IoLiving HACCP
- mixing tool with IoLiving sensor
- strainer plate
- strainer plate extension for 300 to 400 l kettles
- pouring adapter (spout reducer)
- whipping grid
- cleaning tool
- Heavy Duty Mixing tool for 150 to 200 l kettles
- blender lid kit Viking Combi (40 to 100 l kettles)
- wide range of accessories for various cooking purposes

MATERIALS
The kettle is made entirely of stainless steel with an inner surface of acid resistant stainless steel. Protection class: IPX5

CONTROL PANEL
- a large electro-mechanic control panel, which is fully raised from the control pillar
- the screen is protected from knocks as well as steam rising from the kettle
- informative control panel controllers, switches and buttons are equipped with respective icons and visual signals
- illuminated and highly visible LEDs refer to active functions (heating, mixing and cooling)
- emergency stop function

MIXING PROGRAMS
- two ready-to-use programs
- variable mixing speed for all kettle sizes is 15 to 120 rpm
- back and forth mixing

CLEANING
Mixing programs may also be utilised as cleaning programs when a cleaning tool (option) is attached to the kettle.

HEATING
Maximum temperature +120°C, and a heating selector switch with 6 settings. Accurate (1°C) temperature display (optional) enables optimal use of energy in all circumstances. Maximum operating pressure of the system is 1.0 bar corresponding +120°C on the inner surface of the kettle.

FOOD WATER FILLING

- manual cooking water filling with a rotating switch
- ideally located water spout on the edge of the kettle allows filling the kettle with water even when tilting the kettle, or with low water pressure. The possibility to add water when the kettle is being tilted is extremely useful, for example, when cooking or rinsing pasta.

WATER AUTOMATIC, FOOD WATER FILLING
Automatic food water filling (optional) Food water is added by pushing the respective button on the control panel. Litres are displayed on the digital screen.

- the water filling button is being pushed down, until the desired amount of water has been added to the kettle.
- automatic running of the water stops when the pre-determined number of litres has been reached. Ideally located water spout on the edge of the kettle allows filling the kettle with water even when tilting the kettle, or with low water pressure. The possibility to add water when the kettle is being tilted is extremely useful, for example, when cooking or rinsing pasta.

MIXER
Two directional mixing tool with an automatic reversing function provides thorough mixing at low speeds without breaking the product. Variable mixing speed for all kettle sizes is 15 to 120 rpm.
The kettle has two ready-to-use fully automatic mixing programs designed and tested by food-service professionals for healthy and versatile diets.

Standard mixing programs:

- gentle stirring, soups, paused back and forth mixing
- sautéing meat/crushing/potato mash, powerful back and forth mixing

It is possible to change a mixing program at any time.

The mixer stops when the lid is opened. Mixing significantly decreases the time spent on heating and cooling which in turn helps to save energy.

TILTING
Efficient and power full electric tilting for 40 to 150 l kettles, and hydraulic tilting mechanism for 200 to 400 l kettles. According to occupational safety standards, tilting of the kettle is enabled only when pushing the tilting button. Ergonomic tilting height of the pouring spout is 600 mm from the floor enabling emptying to bigger transport containers. An elevated installation frame is available for this kettle and can be customised according to the desired tilting height (optional).

AUTOMATED MONITORING
HACCP sensor (optional) may be connected to automatic monitoring system.

It is possible to connect the kettle to, for example, the wireless Metos IoLiving system.

FOOD TEMPERATURE DISPLAY (optional)
Realtime food temperatures are available on the digital display. Display accuracy: 1°C.

DOUBLE WATER CONNECTION (optional)

- food water from the tap
- a double water supply enables using another water supply for the kettle's technical functions, for example, filtered water helps to reduce accumulation of impurities and lower maintenance costs.

OCCUPATIONAL SAFETY
Erroneous rapid changes in the mixing speed are prevented. The mixer stops when the lid is opened. Cooling of the steam jacket prior to opening the drain valve (optional) when cooling is started (optional). According to occupational safety standards, the kettle will tilt only when the respective button is being pushed. The mixing function cannot be used when the lid is open. Manual safety valve test

MANUAL COOLING WITH TAP WATER (C1)
(not available for steam kettles, or with Reel-in Hand showers S3)

- requires a standard shower S1 or a robust hand shower S2
- shower hose is connected to the jacket cooling connection

AUTOMATIC COOLING WITH TAP WATER (C2)
Automatic tap water cooling by pushing the respective button (optional). Monitoring the cooling process via the control panel digital display (optional.) Automatic jacket draining after cooling, or Cool & Hold. Cooling of the steam jacket prior to opening the drain valve when cooling is started. Interrupting or stopping the cooling during the cooling phase is enabled.

JACKET WATERFILLING, AUTOMATIC (optional)
Automatic filling of the right level of water in the kettle steam jacket.

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