

Viking/Viking Combi 40 - 400 l

Safe and reliable cooking kettle for cooking and mixing



metos
cooking solutions

Metos Cooking Solutions

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Standard features kettle without mixer

- Elevated control pillar with selected features
- Tilting height 600 mm
- Electric tilting 40-150 liter kettles, hydraulic tilting 200-400 liter kettles
- Measuring stick

Standard features kettle with mixer

- Kettle with integrated mixer
- Stepless mixing speed 15-120 rpm, autoreverse
- Two mixing programs
- Elevated control pillar with selected features
- Tilting height 600 mm
- Electric tilting 40-150 liter kettles, hydraulic tilting 200-400 liter kettles
- Safety grid lid
- Measuring stick

Options

- Frames for fixed installation (custom heights on request)
- Free standing kettles with feet
- Cooking bowl cover plates welded and seamless with closed cell polyurethane foam insulation
- Electric or steam heating
- Alternative operating voltages
- Food temperature display
- Automatic measured food water filling
- Manual or automatic cooling with tap water
- Steam jacket automatic fill
- Connection to external HACCP system
- Hand showers, Standard, Reel-in or Heavy Duty
- Draw off valves and taps

Materials

- Construction stainless steel (EN1.4301, EN1.4404)
- Inner surface acid proof stainless steel
- Protection class IPX5

Wide range of accessories available.

Volumes

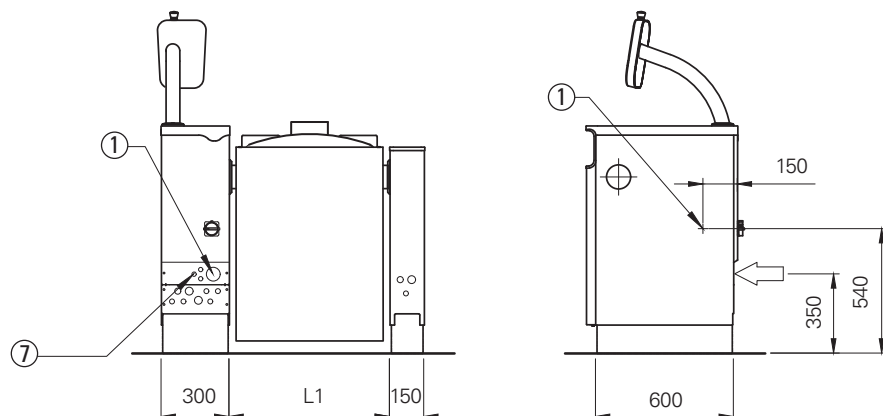
Viking Viking Combi	Brut L	Net L	Spare volume L
40	48	40	8
60	68	60	8
80	91	80	11
100	111	100	11
150	169	150	19
200	219	200	19
300	333	300	33
400	433	400	33

Heat load

Viking	Total kW	Viking Combi	Total kW	Sensible kW	Latent kW
40	9.0	40	11.5	2.4	0.4
60	10.5	60	12.5	2.6	0.6
80	12.0	80	14.0	3.4	0.8
100	16.0	100	18.0	3.4	0.8
150	20.0	150	23.6	4.3	1.0
200	30.0	200	33.6	6.1	1.4
300	40.0	300	43.6	9.6	1.9
400	57.2	400	62.0	11.5	2.1

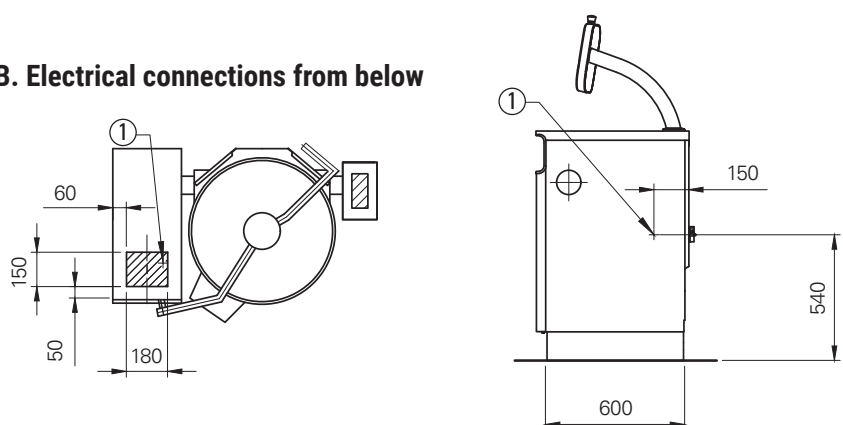
Viking/Viking Combi 40 - 400 litres

A. Electrical connections from rear

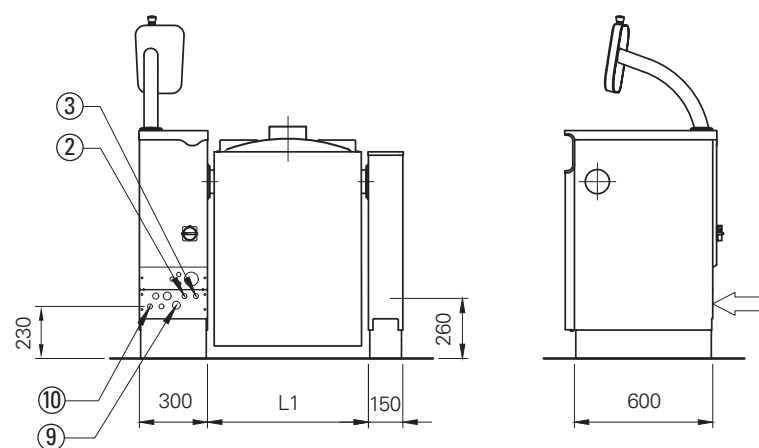


- 1. Electrical connection, PG21/PG36/PG48 gland
- 7. HACCP cabling (option)

B. Electrical connections from below

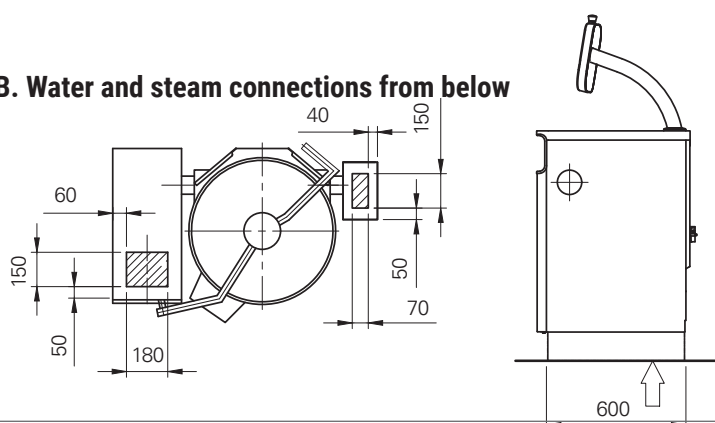


A. Water and steam connections from rear



- 2. Cold water connection R1/2" (ø15), to be fitted with non-return valve and shut off valve
- 3. Hot water connection R1/2" (ø15), to be fitted with non-return valve and shut off valve (option)
- 9. Steam connection R3/4" / R1" / R1 1/4" (option)
- 10. Condensate outlet R1/2" / R3/4" (option)

B. Water and steam connections from below



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Electrical connections, ELECTRIC heated kettles

Viking	Connected power/kW	Current A	Fuse 3xA	Viking Combi	Connected power/kW	Current A	Fuse 3xA
40E	9.0	13	16	40E	11.5	22	25
60E	10.5	15	16	60E	12.5	24	25
80E	12.0	17	20	80E	14.0	26	32
100E	16.0	23	25	100E	18.0	32	32
150E	20.0	29	32	150E	23.6	45	50
200E	30.0	43	50	200E	33.6	59	63
300E	40.0	58	63	300E	43.6	74	80
400E	57.2	87	100	400E	62.0	97	100

3/N/PE AC 400/230V 50/60Hz

Electrical connections, STEAM heated kettles

Viking	Connected power/kW	Current A	Fuse 3xA	Viking Combi	Connected power/kW	Current A	Fuse 3xA
40S	0.8	3	10	40S	2.2	9	10
60S	0.8	3	10	60S	2.2	9	10
80S	0.8	3	10	80S	2.2	9	10
100S	0.8	3	10	100S	2.2	9	10
150S	0.8	3	10	150S	3.6	16	16
200S	0.9	2	10	200S	3.6	16	16
300S	0.9	2	10	300S	3.6	16	16
400S	0.9	2	10	400S	4.8	20	25

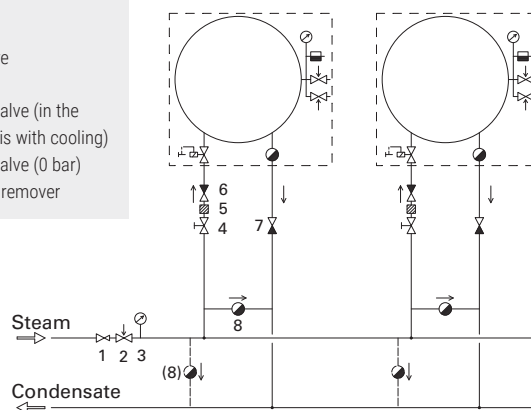
3/N/PE AC 400/230V 50/60Hz

Steam connection

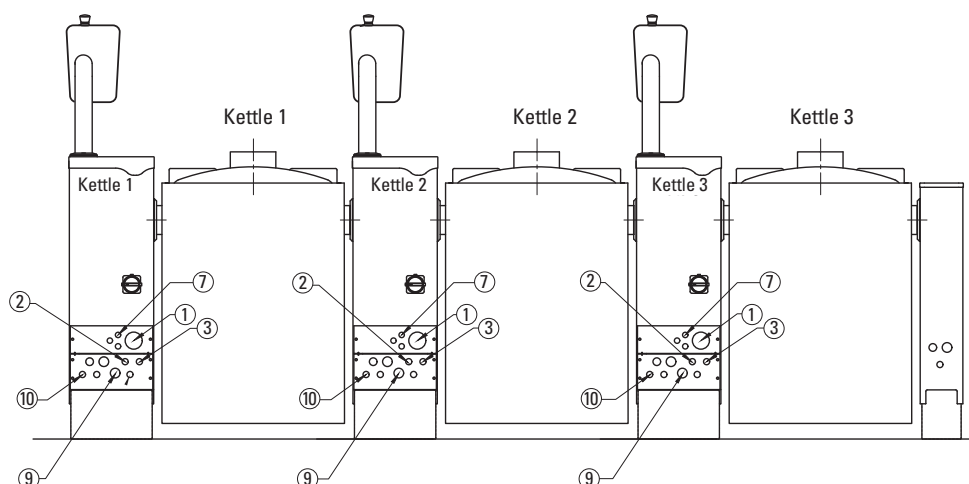
Viking	Connection	Outlet
40S	R3/4"	12 kg/h
60S	R3/4"	18 kg/h
80S	R3/4"	24 kg/h
100S	R1"	30 kg/h
150S	R1"	45 kg/h
200S	R1 1/4"	60 kg/h
300S	R1 1/4"	90 kg/h
400S	R1 1/4"	115 kg/h

Steam supply recommendations

1. Pressure reducing valve
2. Safety valve
3. Manometer
4. Shut off valve
5. Filter
6. Non-return valve (in the case device is with cooling)
7. Non-return valve (0 bar)
8. Condensate remover

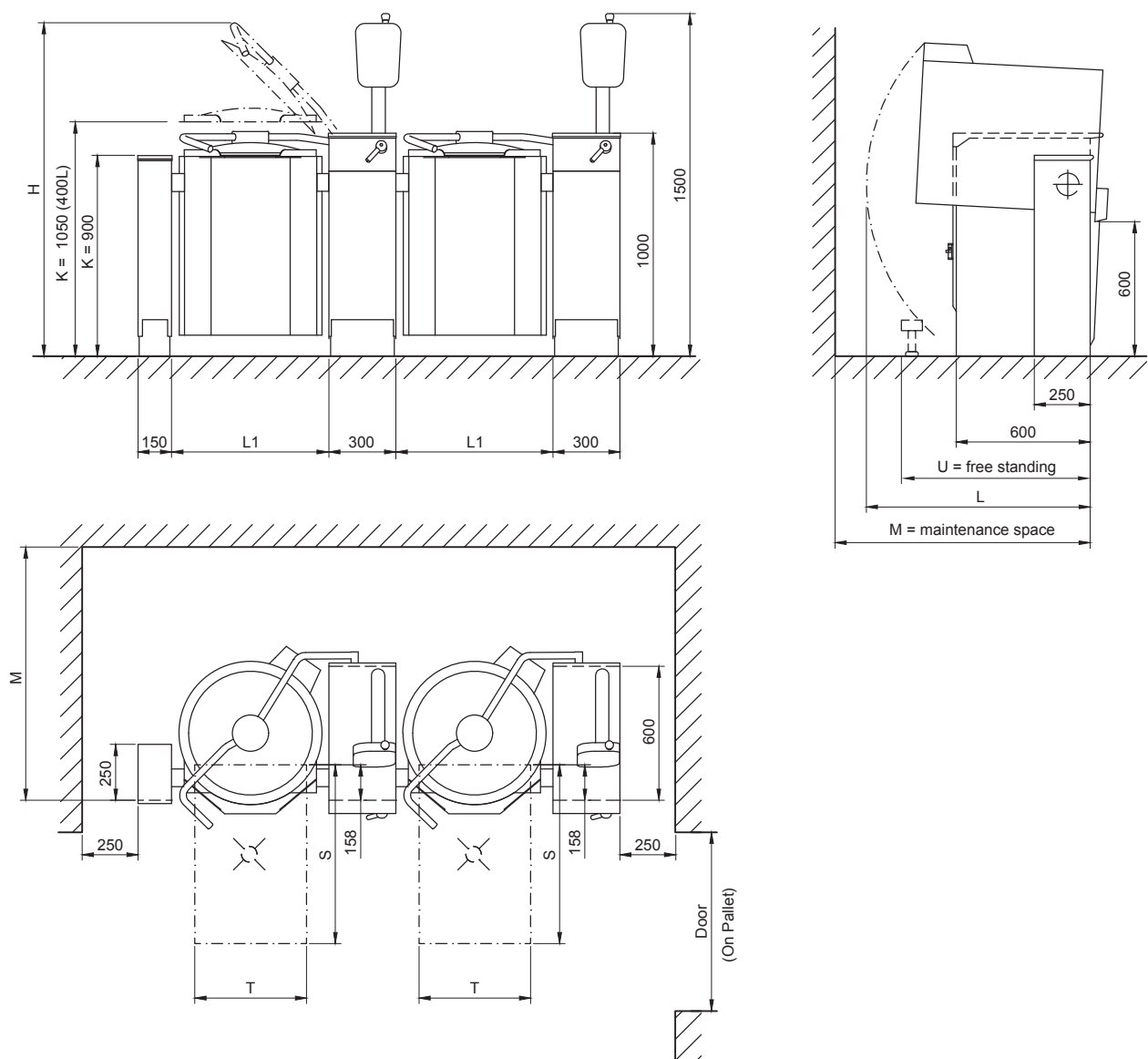


Group installation connections



1. Electrical connection, PG21/PG36/PG48 gland
2. Cold water connection R1/2" (ø15), to be fitted with one way valve and shut off valve
3. Hot water connection R1/2" (ø15), to be fitted with one way valve and shut off valve (option)
7. HACCP cabling (option)
9. Steam connection R3/4" / R1" / R1 1/4" (option)
10. Condensate outlet R1/2" / R3/4" (option)

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Viking	L1 (mm)	H (mm)	K (mm)	L (mm)	M (mm)	S (mm)	T (mm)	U (mm)	Door (mm)	(On Pallet) Size varies according to installation frame	Weight Viking (kg)	Viking Combi (kg)
40	594	1740	900	925	1055	800	400	860	800	(900-1100)	155	195
60	594	1740	900	1010	1180	800	400	860	800	(900-1100)	165	205
80	704	1745	900	1055	1235	800	500	890	800	(900-1100)	185	225
100	704	1745	900	1055	1235	800	500	890	800	(900-1100)	210	260
150	910	1945	900	1115	1170	800	600	1110	1000	(1100-1300)	250	300
200	910	1945	900	1195	1285	800	600	1110	1000	(1100-1300)	290	340
300	1110	2110	900	1280	1320	1000	600	1010	1200	(1300)	350	410
400	1110	2080	1050	1280	1320	1200	600	1010	1200	(1300)	410	470