

CulinoPro 40 - 400 litres

Production kettle for cooking and cooling



metos
cooking solutions

Metos Cooking Solutions

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Standard features

- Combi kettle with integrated mixer
- Electric heating
- Tilting height 600 mm
- Stepless mixing speed 15-140 rpm/min, autoreverse
- 9 Preset Mixing Patterns
- Elevated control pillar with guiding 7" touch panel
- Audiovisual signals for user
- Function timer
- User privilege levels
- Safety grid lid
- Automatic measured food water filling
- Electric tilting 40-150 liter kettles, Hydraulic tilting 200-400 liter kettles
- Auto tilt-back
- USB Port on control panel for software updates and HACCP data saving

- Teacher status for training
- Diagnostics for maintenance
- Energy and water consumption measuring
- Steam jacket automatic fill
- Automatic Food water filling
- Standard kettle includes choice of installation: free standing, surface or sub surface. Single or groups.
- Measuring stick

Materials

- Construction stainless steel
- Inner bowl constructed of acid proof stainless steel 316
- Protection class IPX5

Options & Accessories

- Alternative operating voltages
- High performance heating for 150-300 liter
- Hand showers, Standard S1 or Heavy Duty S2
- Draw off valves and taps D1 or D2
- Cooling C2
- Blender top kit 40-100 litres
- Power socket for Blender top kit
- GN swing
- Strainer plate
- Whipping grid
- Cleaning tool
- Double water connection

Volumes

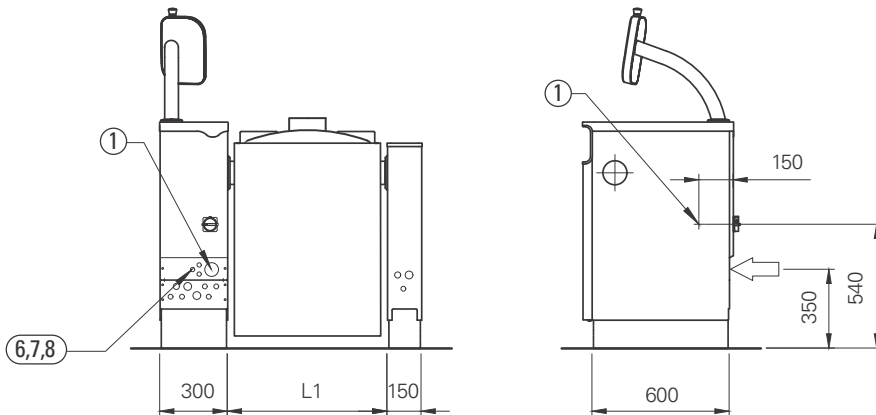
CulinoPro	Brut L	Net L	Spare volume L
40	48	40	8
60	68	60	8
80	91	80	11
100	111	100	11
150	169	150	19
200	219	200	19
300	333	300	33
400	433	400	33

Heat load

CulinoPro	Total kW	Sensible kW	Latent kW
40	12	2.4	0.4
60	16	2.6	0.6
80	20	3.4	0.8
100	20	3.4	0.8
150	24	4.3	1.0
200	34	6.1	1.4
300	48	9.6	1.9
400	57,6	11.5	2.1

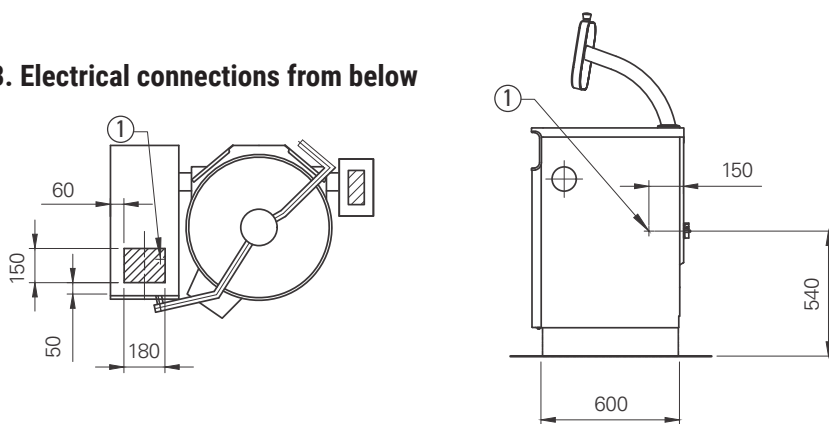
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A. Electrical connections from rear

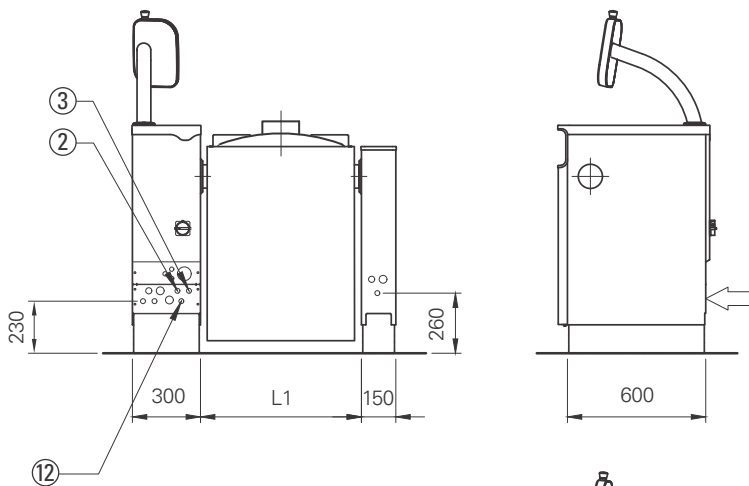


- 1. Electrical connection, PG21/PG36/PG48 gland
- 7. HACCP cabling (option)
- 8. Power management system control cable (option)

B. Electrical connections from below

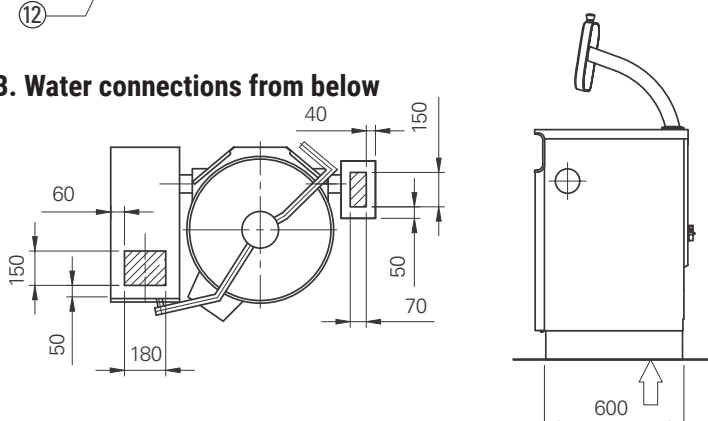


A. Water connections from rear



- 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)
- 12. Twin water inlet R1/2"(option)

B. Water connections from below



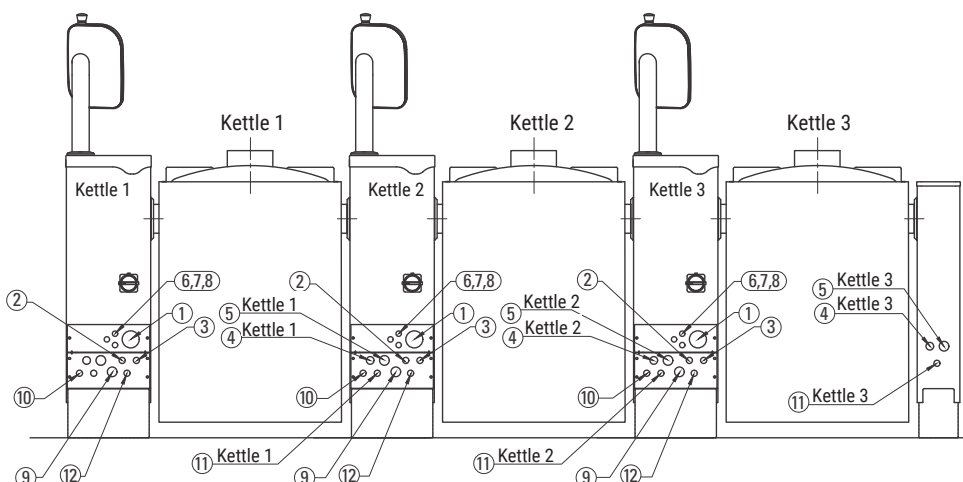
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Electrical connections, electric heated kettles

CulinoPro	Connected power/kW	Current/ A	Fuse/A
40E	12.5	24	25
60E	18.0	32	32
80E	22.0	38	40
100E	22.0	38	40
150E	27.6	50	50
150EH	35.6	62	63
200E	35.6	62	63
200EH	46.5	72	80
300E	47.6	79	80
300EH	60.8	91	100
400E	62.0	97	100

3NPE 400V 50Hz

Group installation connections

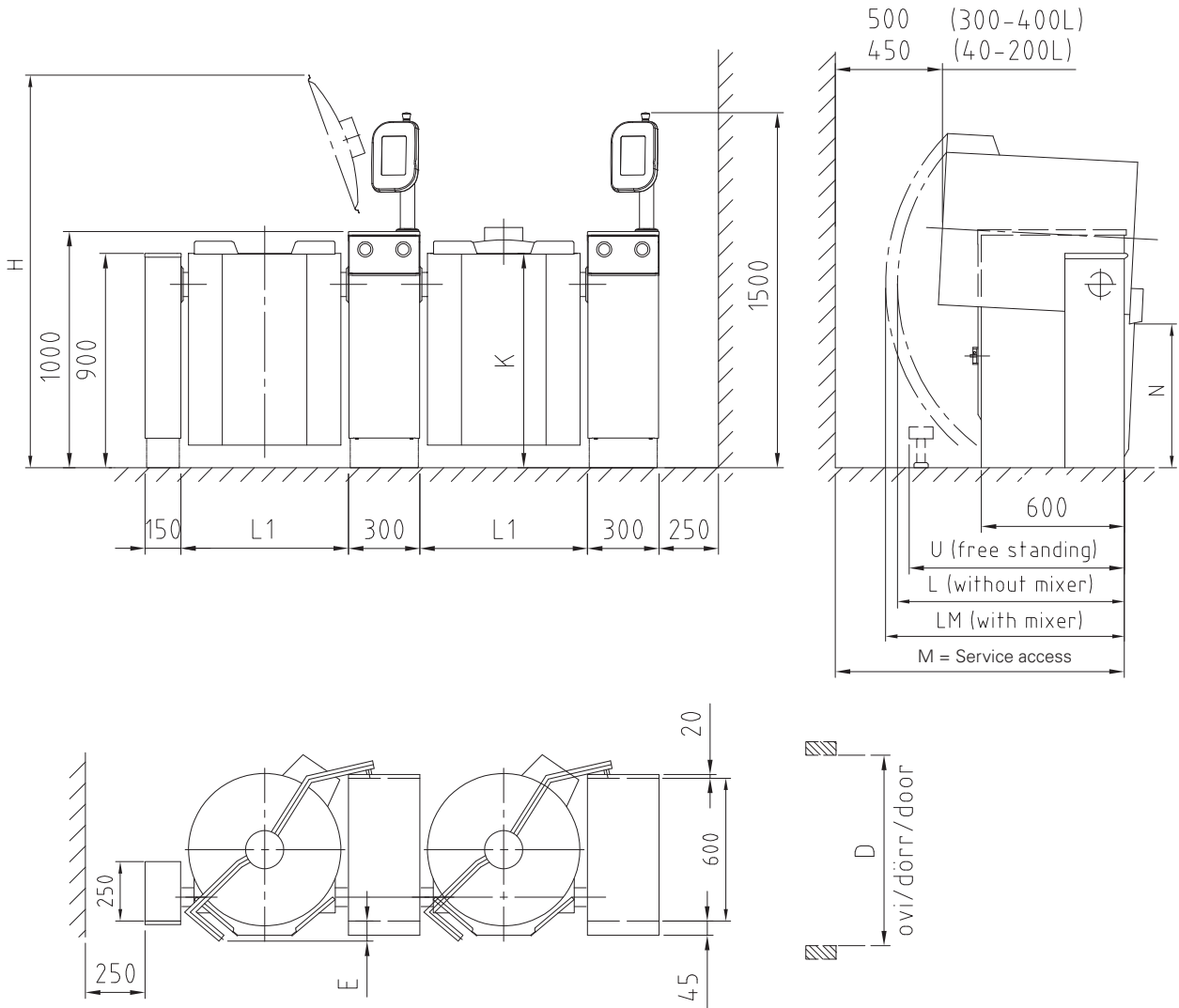


1. Electrical connection, PG21/PG36/PG48 gland
2. Cold water connection R1/2" (ø15), to be fitted with one way valve and shut off valve
3. Hot water connection R1/2" (ø15), to be fitted with one way valve and shut off valve (option)
7. HACCP cabling (option)
8. Power management system control cable (option)
12. Twin water inlet R1/2"(option)

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Dimensions



	L1	H	K	L	LM	M	M1	E	D (FM)	D (FS)	N	V	S	T	U			
40E	594	1740	900	660	925	1055	1049	100	800	1000	600	608	800	400	860	155	195	200
60E	594	1740	900	755	1010	1180	1174	100	800	1000	600	608	800	400	860	165	205	210
80E	704	1745	900	860	1055	1235	1229	85	800	1000	600	718	800	500	890	185	225	230
100E	704	1745	900	860	1055	1235	1229	85	800	1000	600	718	800	500	890	210	260	265
150E	910	1945	900	960	1115	1170	1164	110	1000	1250	600	924	800	600	1110	250	300	305
200E	910	1945	900	1035	1195	1285	1279	110	1000	1250	600	924	800	600	1110	290	340	345
300E	1110	2110	900	1280	1280	1320	1314	150	1200	1200	600	1124	1000	600	1010	350	410	415
400E	1110	2080	1050	1280	1280	1320	1314	150	1200	1200	600	1124	1200	600	1010	410	470	475

Viking basic
 Viking combi
 CulinoPro

Floor mounted
 Free standing

National and local regulations must be observed when installing the kettle.

an Ali Group Company



The Spirit of Excellence