

**metos**  
kitchen intelligence<sup>®</sup>

## Metos Viking & Viking Combi Kettles



[www.metos.com](http://www.metos.com)

# METOS VIKING KETTLES



**Viking kettles** are an efficient and user friendly basic kettles for almost all types of professional kitchens. Thanks to the large steam jacket, that extends to the kettle's upper rim, soups, sauces and many other products will be cooked faster. Electrical tilting makes unloading easy. Viking kettles can be installed in line without support pillar in the middle which saves space in a kitchen.

- construction stainless steel, inner surface acid proof stainless steel (EN 1.4432)
- stepless temperature control, max. +120 °C
- max. working pressure in steam jacket 1,0 bar
- electrical tilting

## TempNet®

- Automatic
- Wireless
- Real-time
- Easy to install
- Device independent
- Modular
- Accessed via Internet
- 24/7 maintenance
- Incorruptible
- Alarm messages sent as SMS
- Extendable

### Standard equipment

- separate lid (150-400 l with hinged lid)
- water faucet (cold water)
- volume stick
- hook for accessories on left and right pillar (single kettle)



A hinged lid is standard in 150-400 litre Viking-kettles and available as an option in smaller kettles.



# METOS VIKING COMBI KETTLES

**Viking Combi** is a basic cooking kettle with powerful integrated mixing device for versatile and professional food production. With the use of mixer, many dishes can be cooked from start to the finish in one unit, without any food transfer. Mixing assists heat transfer and food is cooked faster and more evenly. Hard manual mixing work is a thing of a past. Unique mixing features enable, for example, crushing of minced meat and mashing of potatoes for purées.

- construction stainless steel, inner surface acid proof stainless steel (EN 1.4432)
- stepless temperature control, max. +120 °C
- max. working pressure in steam jacket 1,0 bar
- electrical tilting
- integrated mixer: stepless mixing speed control (20-110 rpm), two mixing programmes (gentle mixing, hard mixing)
- autoreverse mixing
- mixing tool with removable scrapers

### Standard equipment

- hinged removable solid lid
- water faucet (cold water)
- volume stick
- hook for accessories on left and right pillar (single kettle)



Viking Combi kettle can be fitted with a safety grid lid as an option. Highly recommended for productive kitchens.



The Viking kettles can be combined with the Culino and Proveno kettles to efficient and versatile high capacity kettle groups.



# METOS VIKING & VIKING COMBI KETTLES

<b>ELECTRIC Viking</b>	<b>Dimensions mm</b>	<b>Electric connection</b>
Viking 40E	1047x650x1020	400V3N~ 9 kW 16A
Viking 60E	1047x650x1020	400V3N~ 10,5 kW 20A
Viking 80E	1154x750x1020	400v3N~ 12 kW 20A
Viking 100E	1154x750x1020	400V3N~ 16 kW 25A
Viking 150E	1360x920x1040	400V3N~ 20 kW 32A
Viking 200E	1360x920x1040	400V3N~ 30 kW 50A
Viking 300E	1560x1165x1040	400V3N~ 40 kW 60A
Viking 400E	1560x1165x1220	400V3N~ 57,6 kW 100A
<b>Viking Combi</b>		
Viking Combi 40E	1047x730x1020	400V3N~ 9,75 kW 20A
Viking Combi 60E	1047x730x1020	400V3N~ 11,25 kW 20A
Viking Combi 80E	1154x780x1020	400v3N~ 12,75 kW 25A
Viking Combi 100E	1154x780x1020	400V3N~ 16,75 kW 32A
Viking Combi 150E	1360x940x1040	400V3N~ 21,5 kW 40A
Viking Combi 200E	1360x940x1040	400V3N~ 31,5 kW 63A
Viking Combi 300E	1560x1165x1040	400V3N~ 41,5 kW 80A
Viking Combi 400E	1560x1165x1220	400V3N~ 59,8 kW 100A

<b>STEAM Viking</b>	<b>Dimensions mm</b>	<b>Electric connection</b>	<b>Steam cons.</b>
Viking 40S	1047x650x1020	230V1N~ 0,3 kW 16A	12 kg/h
Viking 60S	1047x650x1020	230V1N~ 0,3 kW 16A	18 kg/h
Viking 80S	1154x750x1020	230V1N~ 0,3 kW 16A	24 kg/h
Viking 100S	1154x750x1020	230V1N~ 0,3 kW 16A	30 kg/h
Viking 150S	1360x920x1040	230V1N~ 0,3 kW 16A	45 kg/h
Viking 200S	1360x920x1040	230V1N~ 0,3 kW 16A	60 kg/h
Viking 300S	1560x1165x1040	400V3N~ 0,5 kW 16A	90 kg/h
Viking 400S	1560x1165x1220	400V3N~ 0,5 kW 16A	120 kg/h
<b>Viking Combi</b>			
Viking Combi 40S	1047x730x1020	230V1N~ 1,0 kW 16A	12 kg/h
Viking Combi 60S	1047x730x1020	230V1N~ 1,0 kW 16A	18 kg/h
Viking Combi 80S	1154x780x1020	230V1N~ 1,0 kW 16A	24 kg/h
Viking Combi 100S	1154x780x1020	230V1N~ 1,0 kW 16A	30 kg/h
Viking Combi 150S	1360x940x1040	230V1N~ 1,8 kW 16A	45 kg/h
Viking Combi 200S	1360x940x1040	230V1N~ 1,8 kW 16A	60 kg/h
Viking Combi 300S	1560x1165x1040	400V3N~ 2,0 kW 16A	90 kg/h
Viking Combi 400S	1560x1165x1220	400V3N~ 2,7 kW 16A	120 kg/h

## Installation frames

Please see the price list for instructions.



## Factory order options

Hinged lid Viking
Lift off safety grid lid
Automatic food water filling
Hand shower
Timer
Cooling C1
Food temperature display
Draw off spigot D1-std
Draw off valve connection D2-B
Draw off valve connection D3-J
HACCP facilities
HACCP connection package
Evaporation lid
Milk reduction scrapers

## Retrofit options

Lift off safety grid lid
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## Accessories

Strainer plate
Strainer plate extension 300-400
Pouring adapter
Whipping grid



## Metos Manufacturing

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