

CulinoPro 40 - 400 litres

Programmable 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

Wide range of accessories available.

Materials

- Construction stainless steel
- Inner bowl constructed of acid proof stainless steel 316L
- 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

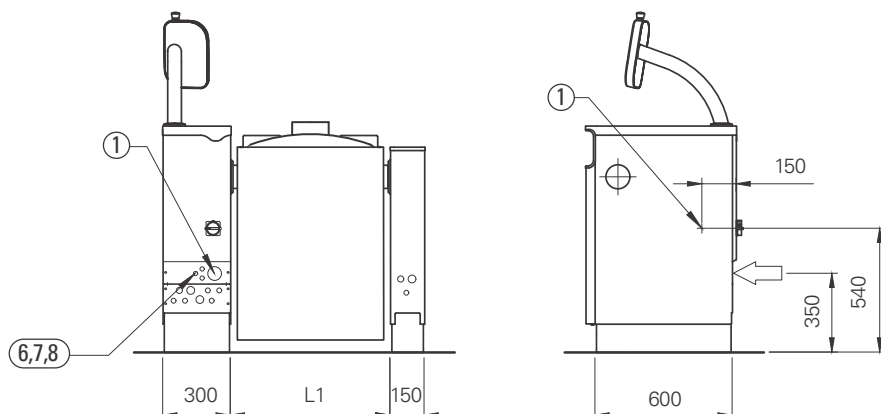
Heat load

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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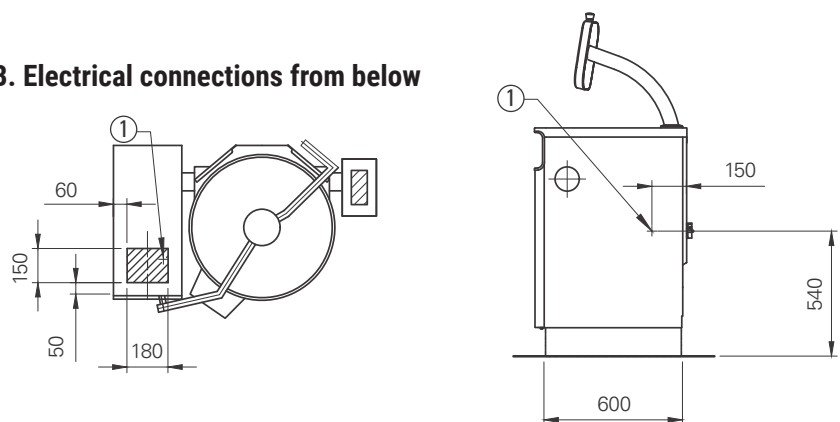
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A. Electrical connections from rear

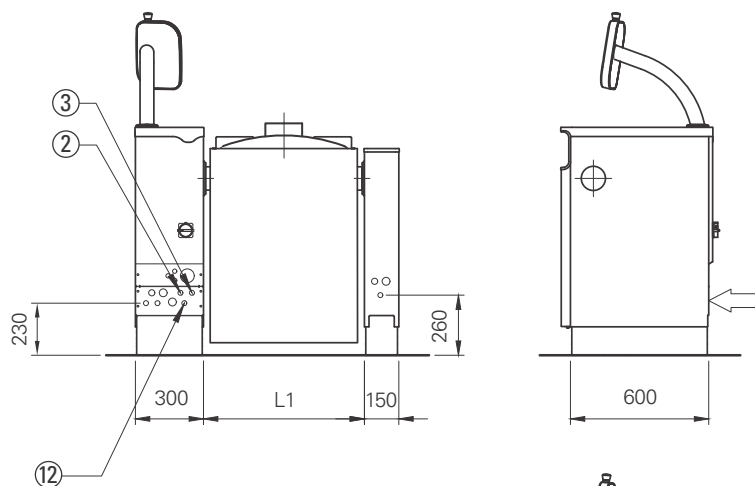


- 1. Electrical connection, PG21/PG36/PG48 gland
- 7. HACCP cabling (option)
- 8. Power management system control cable (option)

B. Electrical connections from below

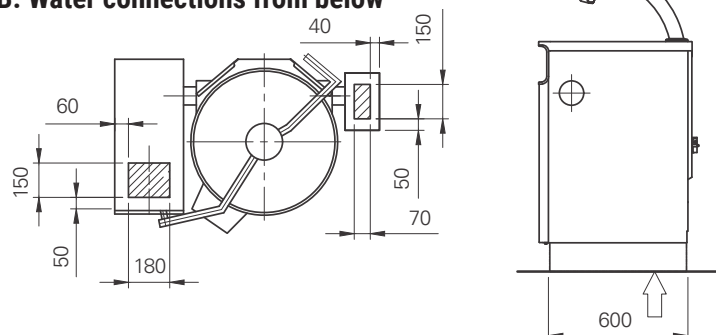


A. Water connections from rear



- 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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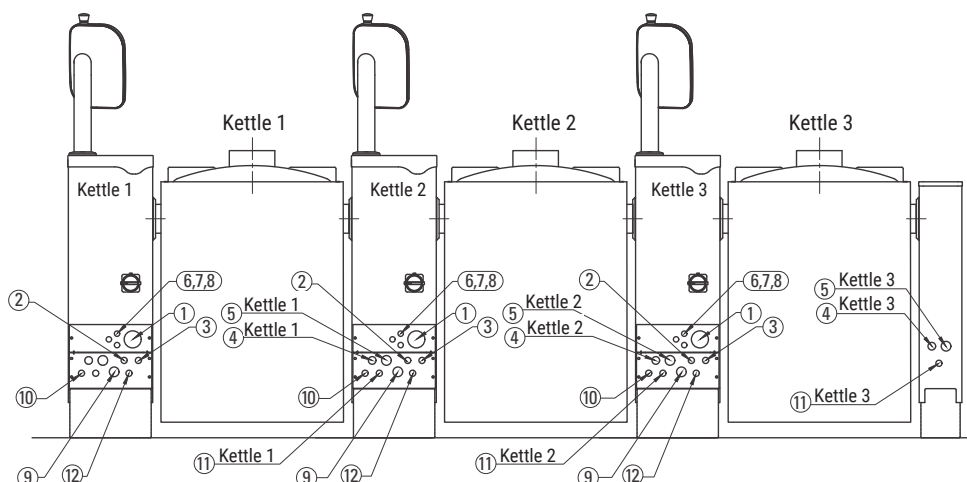
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Electrical connections, electric heated kettles

CulinoPro	Connected power/kW	Current/ A	Fuse/3xA
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

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

Group installation connections

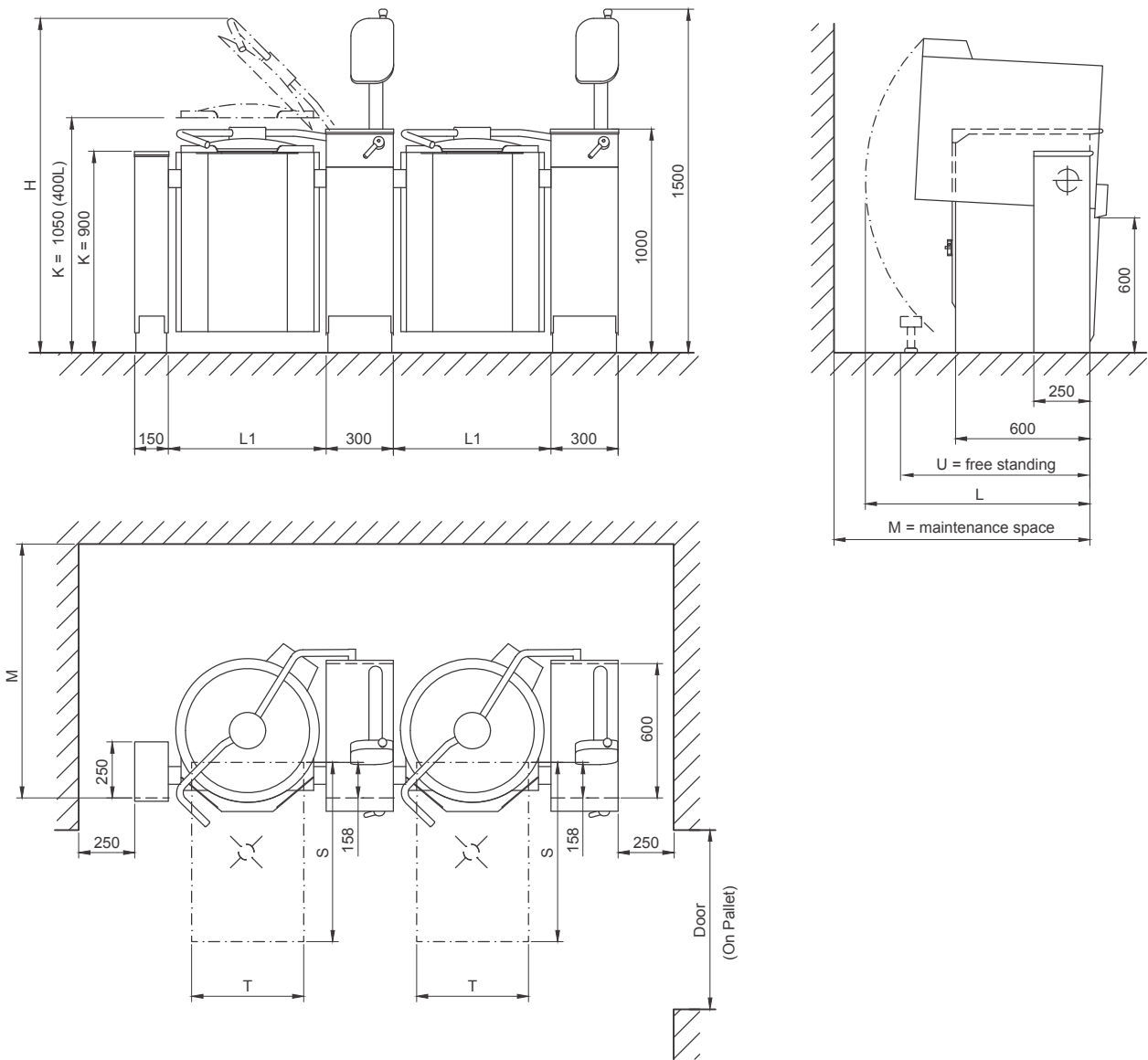


1. Electrical connection, PG21/PG36/PG48 gland
2. Cold water connection R1/2" (ø15), to be fitted with one way valve and shut off valve
3. Hot water connection R1/2" (ø15), to be fitted with one way valve and shut off valve (option)
7. HACCP cabling (option)
8. Power management system control cable (option)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

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Dimensions



CulinoPro	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 (kg)
40	594	1740	900	870	1055	800	400	860	800	(900-1100)	200
60	594	1740	900	955	1180	800	400	860	800	(900-1100)	210
80	704	1745	900	1010	1235	800	500	890	800	(900-1100)	230
100	704	1745	900	1010	1235	800	500	890	800	(900-1100)	265
150	910	1945	900	1075	1170	800	600	1110	1000	(1100-1300)	305
200	910	1945	900	1155	1285	800	600	1110	1000	(1100-1300)	345
300	1110	2110	900	1280	1320	1000	600	1010	1200	(1300)	415
400	1110	2080	1050	1280	1320	1200	600	1010	1200	(1300)	475

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

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