

Combi kettle Metos Viking Combi 100E SGL

- capacity: net volume 100 l, gross volume 111 l, boiling spare 11 l
- material stainless steel, inner surface against food acid proof

stainless steel (EN 1.4432)

- fully around isolated steam jacket
- electric tilting
- stainless steel lid
- max. working pressure 1,0 bar (+120°C)
- stepless mixing speed 20-110 rpm
- autoreverse mixing programme
- two extra preset mixing programmes

Standard equipment: removable hinged lid with safety grid, water faucet

(cold water), volume stick, hook for accessories on both pillars' side

(single kettle), mixing tool with removable scrapers

Accessories for extra charge: installation frames

(compulsory, surface-

or sub-surface), strainer plate, whipping grid

Factory options for extra charge: removable

hinged lid with safety grid

opening, handshower, cooling, HACCP facility, draw-off tap



Product number	4215942
Product name	Combi kettle Metos Viking Combi 100E SGL
Size (mm)	1154 * 805 * 1020
(w * d * h)	
Weight	162,000 KG
Capacity	100 L
Technical information	400 V, 35 A, 16,75 kW, 3NPE, 50 Hz
	HW: 10, CW: 15