Cooking kettle Metos Viking 4G 200E



Produktdata

Varenummer	4224110
Varenavn	Cooking kettle Metos Viking 4G 200E
Størrelse	1360 × 920 × 900/1535 mm
Vægt	250,000 kg
Kapasitet	200 L
Teknisk informasjon	400/230 V, 50 A, 30 kW, 3NPE, 50/60 Hz KV: R½" (Ø15) VV: R½" (Ø15)

Beskrivelse

Capacity, Viking 200: gross vol. 219 l, net vol. 200 l, boiling space 19 l
Metos Viking is a Finnish-made kettle. Reliable electro-mechanic control ensures routine food production without constant care or monitoring. Metos Viking can be customised according to the user needs with the respective options and accessories. Optimal ergonomics, ease of use and effortless cleaning make the hygienic and energy-saving Metos Viking a user-friendly and economical option.
Both fixed and free-standing (optional) installations are possible.
The control panel of the Metos Viking is fully raised with a highly visible and easy- to read electro-mechanic control, which is protected from knocks and steam arising from the kettle. All parts that become dirty in everyday use, are easily removable without any special tools and are dishwasher-safe. The kettle has a sturdy stainless-steel lid.
Safety Grid Lid (as option) to facilitate adding of raw ingredients.

Room for chef´s tools is available on the control pillar top.
Fully automated water filling (optional) is available.
It is possible to group Metos Viking 4G kettles by connecting them to other Metos 4G kettles and fixed Proveno 2G and 3G kettles without an intermediate support pillar between the kettles. The tilting height from the pouring spout to the floor is 600 mm in the high tilting Metos Viking 4G kettles. An elevated installation frame is available and can be customised according to the desired tilting height (optional).
DELIVERY INCLUDES:

- 40-100 l stainless steel lid. Dishwasher safe.
- 150-400 l a quick release stainless steel lid. Dishwasher safe. Rotating mechanism in the lid enables washing the lid even in the upright position while fixed to the kettle.
- stainless steel measuring stick, which is also dishwasher safe
- support pillar
- accessory hook
  OPTIONS (ordered together with the Viking kettle)
- electronic or direct steam operated model
- hand shower with three options: S1 Standard, Heavy Duty S2 or Reel-in Hand shower S3
- water automatic, food water filling
- jacket water filling, automatic (of steam jacket, E-models)
- draw off taps and valves D1 and D2
- alternative voltages
  "- double water connection
- Socket outlet (230V10A) behind the control panel
- 40-100 l lid with lifting device
- welded and seamless bowl cover is available for increased hygiene. Due to the fully welded outer surface the whole device is urethane insulated ensuring excellent energy efficiency.
  INSTALLATION OPTIONS
- fixed installation: with a sub-surface installation frame
- fixed installation: with a surface installation frame
- elevated installation frames are available for fixed installation
- free standing installation: frame and feet
- free standing, midfloor kit 1
- free standing, midfloor kit 2
- group installation accessories are available for all options above
- it is possible to fix a free-standing combi-kettle to the floor with installation flanges which do not penetrate into the floor surface. Installation flanges do not prevent moving of the kettle as necessary.
  ACCESSORIES
- strainer plate
- strainer plate extension for 300 to 400 l kettles
- pouring adapter (spout reducer)
- wide range of accessories for various cooking purposes
  MATERIALS
  The kettle is made entirely of stainless steel with an inner surface of acid resistant stainless steel. Protection class: IPX5
  CONTROL PANEL

- a large electro-mechanic control panel, which is fully raised from the control pillar
- the screen is protected from knocks as well as steam rising from the kettle
- informative control panel controllers, switches and buttons are equipped with respective icons and visual signals
- illuminated and highly visible LEDs refer to active functions
- emergency stop function
  HEATING
  Maximum temperature +120°C, and a heating selector switch with 6 settings. Maximum operating pressure of the system is 1.0 bar corresponding +120°C on the inner surface of the kettle.
  FOOD WATER FILLING
- manual food water filling with a rotating switch
- ideally located water spout on the edge of the kettle allows filling the kettle with water even when tilting the kettle, or with low water pressure. The possibility to add water when the kettle is being tilted is extremely useful, for example, when cooking or rinsing pasta.
  WATER AUTOMATIC, FOOD WATER FILLING
  Automatic food water filling (optional) Food water is added by pushing the respective button on the control panel. Litres are displayed on the digital screen.
- the water filling button is being pushed down, until the desired amount of water has been added to the kettle.
- automatic running of the water stops when the pre-determined number of litres has been reached. Ideally located water spout on the edge of the kettle allows filling the kettle with water even when tilting the kettle, or with low water pressure. The possibility to add water when the kettle is being tilted is extremely useful, for example, when cooking or rinsing pasta.
  TILTING
  Efficient and power full electric tilting for 40 to 200 l kettles, and hydraulic tilting mechanism for 300 to 400 l kettles. According to occupational safety standards, tilting of the kettle is enabled only when pushing the tilting button. Ergonomic tilting height of the pouring spout is 600 mm from the floor enabling emptying to bigger transport containers. An elevated installation frame is available for this kettle and can be customised according to the desired tilting height (optional).
  DOUBLE WATER CONNECTION (optional)
- food water from the tap
- a double water supply enables using another water supply for the kettle's technical functions, for example, filtered water helps to reduce accumulation of impurities and lower maintenance costs.
  OCCUPATIONAL SAFETY
  According to occupational safety standards, the kettle will tilt only when the respective button is being pushed. Manual safety valve test.
  JACKET WATERFILLING, AUTOMATIC (optional)
  Automatic filling of the right level of water in the kettle steam jacket.

For other customized factory options, please take contact with your dealer.