

## Cooking kettle Metos Viking 4G 80S



### Product information

|                       |                                                                 |
|-----------------------|-----------------------------------------------------------------|
| SKU                   | 4224124                                                         |
| Product name          | Cooking kettle Metos Viking 4G 80S                              |
| Dimensions            | 1154 × 720 × 900/1535 mm                                        |
| Weight                | 185,000 kg                                                      |
| Capacity              | 80 L                                                            |
| Technical information | 230 V, 10 A, 0,8 kW, 1NPE, 50/60 Hz CW: R½" (Ø15) HW: R½" (Ø15) |

### Description

Viking Basic 4G 80S,,,

MG4224124 Direct steam kettle

The Metos Viking Kettle is fully manufactured in Finland.

The device is not equipped with mixer.

The device can be set by temperature for the user needs.

Tilting height from the pouring spout to the floor is 600mm.

Thanks to the optimized ergonomics, it is easy to use, easy to clean and hygienic.

Energy efficiency makes the Metos Viking 4G kettle user friendly, safe and economically viable professional kitchen equipment.

The device can be securely attached to the floor or be free standing and meets all national and EU safety standards.

The user controls of the Metos Viking 4G is completely raised, out of the way of water spray, with a clear electrical mechanical control panel that is IPX5 protected.



All parts that become dirty in everyday use are easily removable without special tools

and are cleaned using a dishwasher.

There is a wide range of optional features and accessories available for your Metos Viking 4G kettle.

- Fully raised Control Panel
- Electric tilting
- Can be combined with other Viking and Metos-kettles without an intermediate support pillar (saving space)

Gross Volume,,91,,Net Volume,,80

DELIVERY INCLUDES:

Viking 4G kettle is complete with electric tilting 600mm height, stainless steel lid, ergonomic and fully raised control panel, emergency off controls, accessory hooks  
separate measuring stick, support pillar  
Stainless steel (EN 1.4404).

CONSTRUCTION

The kettle is double jacketed and electrically powered. It receives steam from an external steam generator.

The kettle comes standard with fitted bowl panels which are fully insulated with reflective foam pad to ensure up to 90% energy efficiency.

- OPTION for polyurethane foam insulation and seamless welding bowl construction
- OPTION of surface, subsurface or free-standing installation

CONTROL PANEL

Large control panel is ergonomic and fully raised to the user.

The electromechanical control panel has temperature, tilting, and jacket water level indicator

as well as emergency stop button. A simple "turn and select" logic.

HEATING FUNCTION

The temperature setting range 0°C... 120°C in the steam jacket. Max operating pressure 1,0 bar which corresponds to +120°C in the inner jacket of the kettle. Viking kettles have a design pressure of 1,5 bar.

TILTING FUNCTIONS

Powerful and durable electric tilting works a press of a button.

Tilting height of the pouring spout to the floor is 600mm, perfect for use with the MPT 450 decanting trolley.

HANDSHOWER OPTIONS

S1 Standard

S2 Heavy Duty

S3 Reel-in Hand shower

OCCUPATIONAL SAFETY

The kettle is tilting only at the turn of a button. The kettle is fitted with an easily visible emergency stop button in case of any emergency.

AUTOMATIC FOOD WATER FILLING (Option)

Automatic food water filling works a press of a button.

A waterspout is located an ideal place allowing the water filling directly through the safety grid lid.

AUTOMATIC WATER FILLING TO JACKET (Option)



Viking 4G can have automated jacket filling, no need to manually fill anymore.

EXTRA POWER SOCKET (Option)

Socket outlet 230V 16A is added to the rear of the control panel.

DIGITAL TEMPERATURE DISPLAY (Option)

Food product temperature can be displayed on the control panel.

Normally used with mixing kettles for best results.

COOLING (Option)-

This is only available with Viking Combi models with mixer.

STRAINER PLATE (Option)-

Perfect for straining stocks, sauces, rice, potatoes or other liquids

DRAIN VALVE - D1(tangent valve) Option

,,, D2 (connection for pumping) Option

HINGED LID (Option)

SAFETY GRID LID (Option)