Cooking kettle Metos Viking 4G 400S



Product information

SKU	4224134
Product name	Cooking kettle Metos Viking 4G 400S
Dimensions	1560 × 1100 × 1050/1535 mm
Weight	410,000 kg
Capacity	400 L
Technical information	400/230 V, 10 A, 0,9 kW, 3NPE, 50/60 Hz CW: R½" (Ø15) HW: R½" (Ø15)

Description

Viking Basic 4G 400S,,,,
MG4224134 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,,433,,Net Volume,,400
  DELIVERY INCLUDES:
  Viking 4G kettle is complete with hydraulic 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 insulted 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 hydraulic 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
SAFETY GRID LID (Option)