Combi kettle Metos Viking Combi 4G 200E



Product information

SKU	4224210
Product name	Combi kettle Metos Viking Combi 4G 200E
Dimensions	1360 × 920 × 900/1535 mm
Weight	340,000 kg
Capacity	200 L
Technical information	400/230 V, 63 A, 33,6 kW, 3NPE, 50/60 Hz CW: R½" (Ø15) HW: R½" (Ø15)

Description

Viking Combi 4G 200E,,,,
MG4224210 Electric kettle
The Metos Viking Combi 4G Mixing Kettle is fully manufactured in Finland. Reliable automation takes
care of routine food production without constant care and monitoring. The kettle can be controlled by the user to mix and cook at the same time.
Tilting height from the pouring spout to the floor is 600mm.
Thanks to the optimised ergonomics, it is easy to use, easy to clean and hygienic. Energy efficiency makes the Metos Viking Combi 4G kettle user friendly, safe and economically viable professional kitchen equipment.
The device can be securely attached to the floor(option) or installed as free standing (option), allowing for quick and easy delivery to the customer. The kettle meets and exceeds all national and EU safety standards.

The user controls of the Metos Viking Combi 4G is fully raised and out of the way of spray and cleaning, with a clear display 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. The removable mixing tool has a large surface area and removable, easy to clean, teflon scrapers. The stainless-steel lid has a removable safety grid to facilitate the adding of liquids and raw ingredients.
There is a wide range of optional features and accessories available for your Metos Viking Combi 4G

- Hydraulic Tilting
- Large and clear control panel
- Variable mixing in two directions 15-120 rpm
- 2 pre-programmed mixing programs
- Can be combined with other Viking and Metos-kettles without an intermediate support pillar (saving space)
  Gross Volume,,219,,Net Volume,,200
  STANDARD DELIVERY INCLUDES:
  Viking Combi Kettle 4G complete with 2 mixing programs, hydraulic tilting, fully raised control panel, emergency off controls, accessory hooks
- Mixing tool
- Lift Off Safety Grid Lid
- Separate measuring stick
- Support pillar
  Stainless steel (EN 1.4404). The kettle itself is thoroughly insulted with reflective foam to ensure up to 90% energy efficiency. The kettle can also be insulated with closed cell polyurethane foam (option) that provides exceptional strength to the bowl and features seamless welding of bowl covers.
  CONTROL PANEL
  Large control panel is ergonomically fully raised to the user.
  The electromechanical control panel has temperature and mixing tool controls, as well as emergency stop button. A simple "turn and select" logic.
  Optional features can be installed at factory for extra charge. cooling C1 tap water, cooling C2 tap water, automatic food water filling, automatic jacket water filling, digital temperature display
  HEATING FUNCTION
  The temperature setting range 0°C... 120°C, setting accuracy 1° C within the steam jacket.
  Max operating pressure 1,0 bar which corresponds to +120°C in the inner jacket of the kettle.
  INSTALLATION
  Viking 4G kettles can be mounted directly to the floor with surface or subsurface installation frame kits (Option) or they can be ordered as free-standing FS (Option). This allows quick and easy delivery and set up of the kettles, reducing labour costs and does not damage floor by drilling holes. Metos 4G Viking kettles can be also grouped together as free standing units, reducing space under the canopy by sharing central

control pillar.
MIXER FEATURES
Strong, maintenance-free, auto-reverse mixer for all mixing and whipping. Also available as a heavy-duty version for extra heavy loads. Two directional mixing-tool is bottom mounted, with an automatic reversing function mixing thoroughly, without breaking the product, even at low speeds. The mixing tool axle seals remain above the height of the food product, ensuring no leakage into the motor or costly replacements. The mixing tool is removable and has easy to clean scrapers. The adjustment range of the step mixing speed is 20 -120 rpm.
The mixer locks in place when tilted which allows mixing in a tilted position while
decanting food to GN or other containers. The mixer stops in less than a second if the lid is opened.
Mixing significantly decreases the time spent on heating and cooling which saves energy. The kettle has 2 pre-designated mixing programs designed and tested by food-service professionals.
1. Soups, gentle mixing pattern of stir and rest
2. Sautéing meat or vegetables, Mashed potatoes, a powerful mix of back and forth pattern
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.
OCCUPATIONAL SAFETY
The mixer stops in less than a second if the lid is opened. If the cover is opened during the mixing
program it causes an alarm and the display informs an activated timer. The kettle is tilting only at
the turn of a button. Mixing with the lid open with the kettle in upright position is prevented in all
circumstances in accordance with the safety regulations.
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. This can also be used while tilting the kettle to rinse pasta or rice.
HAND-SHOWER (Option)
S1 - standard hand-shower
S2 - heavy duty hand-shower
S3 -- recoiled hand-shower
AUTOMATIC JACKET WATER FILLING (Option)
Viking Combi 4G now has the option of auto jacket water filling, which means no more manual work. This is an important feature when choosing cooling, where you change the water in the jacket frequently.
COOLING C1 (Option)
Requires hand-shower S1 or S2. Open circuit tap-water cooling is a manual connection used with the hand-shower. The system uses available tap water connection. The kettle does not make the water colder than it comes into the kettle.

COOLING C2 (Option)
Open circuit tap-water cooling is automatically operated by the kettle, so everything works by using the control panel. The system uses available tap water connection. The kettle does not make the water colder than it comes into the kettle.
DECANTING/PUMPING (Option)
Viking Combi 4G kettles can be fitted with a D1 tangent draw off tap, or D2 connection for pump fill systems.