

Cooling C1 Metos Viking (no steam)



Product information

SKU	4215249
Product name	Cooling C1 Metos Viking (no steam)
Dimensions	100 × 100 × 100 mm
Weight	1,500 kg

Description

- cooling in the kettle gives many advantages: production of cold dish can be started in the couple of minutes after cooking, better wiping result, efficient part of cook&chill -production (start the cooling already in the kettle), prevent the food items to be overcooked, if you don't have time to empty the kettle right after cooking
 - cooling is based on the cold water that circulates in the steam jacket
 - cooling time depends on the food to be cooled down, its volume, water circulation in the steam jacket, temperature of the water, mixing speed and the use of scrapers
- Note! You need to order also a hand shower for the manual cooling.
Code for hand shower is 4215246