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 wipening 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