

## Cooking kettle Metos Viking 150E



### Product information

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SKU	4215345
Product name	Cooking kettle Metos Viking 150E
Dimensions	1360 × 940 × 1040 mm
Weight	192,000 kg
Capacity	150 L net volume
Technical information	400/230 V, 32 A, 20 kW, 3NPE, 50 Hz CW: 15 HW: 10

### Description

The Metos Viking Kettle is fully manufactured in Finland.  
The device can be set by temperature for the user needs.  
Tilting height from the pouring spout to the floor is 400mm.  
Thanks to the optimised ergonomics, it is easy to use, easy to clean and hygienic. Energy efficiency makes the Metos Viking kettle user friendly, safe and economically viable professional kitchen equipment.  
The device is securely attached to the floor and meets all national and EU safety standards.  
The user controls of the Metos Viking is angled upwards to the user, with a clear display control panel that is IPX4 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 kettle.



- Electric tilting
  - Large and clear control panel
  - Can be combined with other Viking and Metos-kettles without an intermediate support pillar (saving space)
- Gross Volume,,169,,Net Volume,,150

#### DELIVERY INCLUDES:

Viking Kettle complete with electric tilting, stainless steel hinged lid,

ergonomically raised control panel,  
emergency off controls, accessory hooks

- Separate measuring stick
- Support pillar
- food water mixer tap

Stainless steel (EN 1.4404). The kettle itself is thoroughly insulated with reflective foam to ensure up to 90% energy efficiency.

#### CONTROL PANEL

Large control panel is ergonomically 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.

#### HEATING FUNCTION

The temperature setting range 0°C... 120°C in the steam jacket. Heating is operated by simple temp selection by dial 1 to 6. 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 400mm, perfect for use with the MPT 450 decanting trolley.

#### OCCUPATIONAL SAFETY

The kettle is tilting only at the turn of a button.

#### AUTOMATIC FOOD WATER FILLING (Option)

Automatic food water filling works a press of a button.

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

#### HANDSHOWER (Option)

S1 Standard handshower

S2 Heavy duty handshower