

metos
kitchen intelligence[®]

Metos Viking Classic Kettles



manufacturing.metos.com

METOS VIKING CLASSIC KETTLES



Viking kettles are an efficient and user friendly basic kettles for almost all types of professional kitchens. Thanks to the large steam jacket, that extends to the kettle's upper rim, soups, sauces and many other products will be cooked faster. Electrical tilting makes unloading easy. Viking kettles can be installed in line without support pillar in the middle which saves space in a kitchen.

- construction stainless steel, inner surface acid proof stainless steel (EN 1.4432)
- stepless temperature control, max. +120 °C
- max. working pressure in steam jacket 1,0 bar
- electrical tilting



A hinged lid is standard in 150-400 litre Viking kettles and available as an option in smaller kettles.



METOS VIKING CLASSIC KETTLES

Viking is a basic cooking kettle with powerful heating for versatile and professional food production. With the use of this kettle, many dishes can be cooked from start to the finish in one unit, without any food transfer. 360° heating of 100% of bowl assists heat transfer and food is cooked faster and more evenly.

Standard equipment

- separate lid (150-400 l with hinged lid)
- water faucet (cold water)
- volume stick
- hook for accessories on left and right pillar (single kettle)

Options and Accessories

- hinged removable solid lid
- safety grid lid
- water automatics
- Rice Cooking Basket
- strainer plate



Metos Viking kettles can be combined with Metos Culino and Metos Proveno kettles to efficient and versatile high capacity kettle groups.



Rice cooking basket
40-60 litres

Viking kettles can be fitted with a handshower as an option. Highly recommended for productive kitchens.



Metos Manufacturing

Ahjonkaarre
FI-04220 Kerava, Finland
Tel +358 204 3913
international.sales@metos.com
manufacturing.metos.com



METOS VIKING

ELECTRIC VIKING	DIMENSIONS MM	ELECTRIC CONNECTION
Viking 40E	1047x650x1020	400V3N~ 9 kW 16A
Viking 60E	1047x650x1020	400V3N~ 10,5 kW 20A
Viking 80E	1154x750x1020	400v3N~ 12 kW 20A
Viking 100E	1154x750x1020	400V3N~ 16 kW 25A
Viking 150E	1360x920x1040	400V3N~ 20 kW 32A
Viking 200E	1360x920x1040	400V3N~ 30 kW 50A
Viking 300E	1560x1165x1040	400V3N~ 40 kW 60A
Viking 400E	1560x1165x1220	400V3N~ 57,6 kW 100A

FACTORY ORDER OPTIONS

Hinged lid Viking
Lift off safety grid lid
Automatic food water filling
Hand shower
Timer
Food temperature display
Draw off spigot D1-std
Draw off valve connection D2-B
Draw off valve connection D3-J
HACCP facilities
HACCP connection package
Evaporation lid



RETROFIT OPTIONS

Lift off safety grid lid

ACCESSORIES

Strainer plate
Strainer plate extension 300-400
Pouring adapter
Rice Cooking Basket 40-80