

**metos**  
kitchen intelligence<sup>®</sup>

## Metos Viking & Viking Combi Classic Kettles



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# 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

#### Standard equipment

- separate lid (150-200 l with hinged lid)
- water faucet (cold water)
- volume stick
- hook for accessories on left and right pillar (single kettle)



Rice cooking basket  
40-60 litres



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



A hinged lid is standard in 150-200 litre Viking-kettles and available as an option in smaller kettles.



# METOS VIKING COMBI CLASSIC KETTLES

**Viking Combi** is a basic cooking kettle with powerful integrated mixing device for versatile and professional food production. With the use of mixer, many dishes can be cooked from start to the finish in one unit, without any food transfer. Mixing assists heat transfer and food is cooked faster and more evenly. Hard manual mixing work is a thing of a past. Unique mixing features enable, for example, crushing of minced meat and mashing of potatoes for purées.

- 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
- integrated mixer: stepless mixing speed control (20-110 rpm), two mixing programmes (gentle mixing, hard mixing)
- autoreverse mixing
- mixing tool with removable scrapers

#### Standard equipment

- hinged removable solid 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
- handshower



Viking Combi kettle can be fitted with a safety grid lid as an option. Highly recommended for productive kitchens.



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



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**METOS VIKING & VIKING COMBI KETTLES  
(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 COMBI**

Viking Combi 40E	1047x730x1020	400V3N~ 9,75 kW 20A
Viking Combi 60E	1047x730x1020	400V3N~ 11,25 kW 20A
Viking Combi 80E	1154x780x1020	400v3N~ 12,75 kW 25A
Viking Combi 100E	1154x780x1020	400V3N~ 16,75 kW 32A
Viking Combi 150E	1360x940x1040	400V3N~ 21,5 kW 40A
Viking Combi 200E	1360x940x1040	400V3N~ 31,5 kW 63A



**FACTORY ORDER OPTIONS**

- Hinged lid Viking
- Lift off safety grid lid
- Automatic food water filling
- Hand shower
- Timer
- Cooling C1
- 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
- Milk reduction scrapers

**RETROFIT OPTIONS**

- Lift off safety grid lid

**ACCESSORIES**

- Strainer plate
- Pouring adapter
- Whipping grid

