

metos
kitchen intelligence®

Metos Culino & Culino Combi Kettles



Metos Culino & Culino Combi

Metos range of Culino cooking kettles and Culino Combi kettles, with integrated bottom mixer, presents a solid and safe production solution for every professional kitchen. Integrated bottom mixer and electric tilting are just a few of the many features that lighten the routine work and manual labour of many kitchens.

Culino and Culino Combi kettles are designed for easy and precise cooking. Digital display allows the chef to set the desired temperature from the beginning of the cooking process, and electronic temperature control keeps the kettle at the chosen temperature.

Electric tilting makes it safe to decant the food from the kettle. The kettle jacket is thermally insulated and surrounds the kettle, which decreases heat loss and increases work safety.

Culino Combi models are equipped with sturdy integrated bottom mixers. All kinds of food, hot and cold, are mixed effortlessly and efficiently. Gentle stirring of soups, mashing potatoes or other root vegetables, crushing meat or mixing bread doughs can all be done in the Culino Combi kettle. The automatic mixing programmes are designed and tested by our chefs.

The bottom mixer is easy to use and is operated from the control panel. The mixing tool is easily removed for cleaning and its detachable scrapers are dishwasher safe.

Equipped with the optional cooling attachment, run with tap or chilled water, the Culino and Culino Combi kettles offer an even wider range of use in the kitchen. The food is prepared from start to finish in the kettle. Cook, Mix & Chill.

- timer (optional) for automatic cook-and-hold function

- digital temperature display and water level indicator light

- 5 manual mixing speeds (20-110 rpm) with auto-reverse option at all speeds

- durable, user-friendly and easy to clean

- 4 pre-set mixing programs for standard recipes

- slanted position for increased ergonomics

- food water automatic (optional)

- on-off switches are fitted with indicator lights



All Culino kettles:

- net sizes 40, 60, 80, 100, 150, 200, 300, 400 liters of volume with big boiling spare
- electric or direct steam
- temperature range 0 – 120 °C, working pressure 1 bar
- all stainless steel construction, inner bowl of acid proof steel
- standard: electronic control, digital temperature display, electric tilting, removable solid lid, water mixer, safety equipment, fully insulated steam jacket
- options and accessories: installation frames, timer, automatic food water filling, cooling attachments, strainer plate, whipping grid, draw-off spigot

Culino Combi kettles with mixer:

- integrated bottom mixer
- removable mixing tool with lift off scrapers, dishwasher safe
- mixing speed 20-110 rpm
- 4 preset mixing programmes
- autoreverse programme
- mixer safety features, e.g. the mixer is stopped when the lid is opened

TempNet®

- Automatic
- Wireless
- Real-time
- Easy to install
- Device independent
- Modular
- Accessed via Internet
- 24/7 maintenance
- Incorruptible
- Alarm messages sent as SMS
- Extendable



METOS CULINO & CULINO COMBI

Culino Combi has an integrated bottom mixer. The mixer tool is securely in place also when tilting. The mixer tool is easy to remove thanks to the clean lifting handle. Removable scrapers. All parts are dishwasher proof.

Culino can be connected to the control pillar of another Culino, Proveno or Viking combi kettle to save space.

Electric tilting is ergonomic and safe. 300-400 l kettles have hydraulic tilting.

Robust stainless steel lid. Solid lid is standard, a safety grid lid is optional. Safety grid lid enables adding of ingredients, water and spices while the mixer is activated. All parts are removable and dishwasher proof.

Optional integrated hand shower

Control panel with clear push buttons for each function. Automatic timer and water functions are optional



Fully insulated steam jacket for safe and energy-efficient cooking

Optional cooling attachments for direct cook-and-chill (with tap or chilled water)



A lift off safety grid enables continuous view into kettle and adding of ingredients, water and spices while the mixer is activated.



One mixing tool with lift off scrapers for all kind of mixing. Light but strong, unique shape.



Culino and Culino Combi can be equipped with a hand shower.



Culino Combi kneads doughs in a matter of minutes.

METOS CULINO & CULINO COMBI



Electric Culino	Dimensions mm	Electric connection
Culino 40E	1047x730x902/1710	400V3N~ 12 kW 20A
Culino 60E	1047x730x902/1710	400V3N~ 12 kW 20A
Culino 80E	1154x785x902/1800	400V3N~ 16 kW 25A
Culino 100E	1154x785x902/1800	400V3N~ 16 kW 25A
Culino 150E	1360x945x902/1980	400V3N~ 20 kW 32A
Culino 200E	1360x945x902/1980	400V3N~ 30 kW 50A
Culino 300E	1560x1165x902/2100	400V3N~ 40 kW 63A
Culino 400E	1560x1165x1050/2100	400V3N~ 57,6kW 83A
Culino Combi	Dimensions mm	Electric connection
Culino Combi 40E	1047x730x902/1710	400V3N~ 12,75 kW 25A
Culino Combi 60E	1047x730x902/1710	400V3N~ 12,75 kW 25A
Culino Combi 80E	1154x785x902/1800	400V3N~ 16,75 kW 32A
Culino Combi 100E	1154x785x902/1800	400V3N~ 16,75 kW 32A
Culino Combi 150E	1360x945x902/1980	400V3N~ 21,5 kW 40A
Culino Combi 200E	1360x945x902/1980	400V3N~ 31,5 kW 69A
Culino Combi 300E	1560x1165x902/2100	400V3N~ 41,5 kW 80A
Culino Combi 400E	1560x1165x1050/2100	400V3N~ 59,8 kW 100A

Steam Culino	Dimensions mm	Electric connection	Steam cons.
Culino 40S	1047x730x902/1710	230V1N~ 0,3 kW 16A	12 kg/h
Culino 60S	1047x730x902/1710	230V1N~ 0,3 kW 16A	18 kg/h
Culino 80S	1154x785x902/1800	230V1N~ 0,3 kW 16A	24 kg/h
Culino 100S	1154x785x902/1800	230V1N~ 0,3 kW 16A	30 kg/h
Culino 150S	1360x945x902/1980	230V1N~ 0,3 kW 16A	45 kg/h
Culino 200S	1360x945x902/1980	230V1N~ 0,3 kW 16A	60 kg/h
Culino 300S	1560x1165x902/2100	400V3N~ 0,5 kW 16A	90 kg/h
Culino 400S	1560x1165x1050/2100	400V3N~ 0,5 kW 16A	120kg/h
Culino Combi	Dimensions mm	Electric connection	Steam
Culino Combi 40S	1047x730x902/1710	230V1N~ 1,0 kW 16A	12 kg/h
Culino Combi 60S	1047x730x902/1710	230V1N~ 1,0 kW 16A	18 kg/h
Culino Combi 80S	1154x785x902/1800	230V1N~ 1,0 kW 16A	24 kg/h
Culino Combi 100S	1154x785x902/1800	230V1N~ 1,0 kW 16A	30 kg/h
Culino Combi 150S	1360x945x902/1980	230V1N~ 1,8 kW 16A	45 kg/h
Culino Combi 200S	1360x945x902/1980	230V1N~ 1,8 kW 16A	60 kg/h
Culino Combi 300S	1560x1165x902/2100	400V3N~ 2,0 kW 16A	90 kg/h
Culino Combi 400S	1560x1165x1050/2100	400V3N~ 2,7 kW 16A	120 kg/h

Factory order options

Lift off safety grid lid
Automatic food water filling
Hand shower
Timer
Cooling C1
Automatic cooling C2
Food temperature control
Draw off spigot D1-std
Draw off valve connection D2-B
Draw off valve connection D3-J
Heavy duty mixing tool
HACCP facilities
HACCP connection package
Evaporation lid
Milk reduction scrapers

Retrofit options

Lift off safety grid lid

Accessories

Strainer plate
Strainer plate extension 300-400
Pouring adapter
Whipping grid

Installation frames

Please see the price list for instructions.



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