

Viking Combi

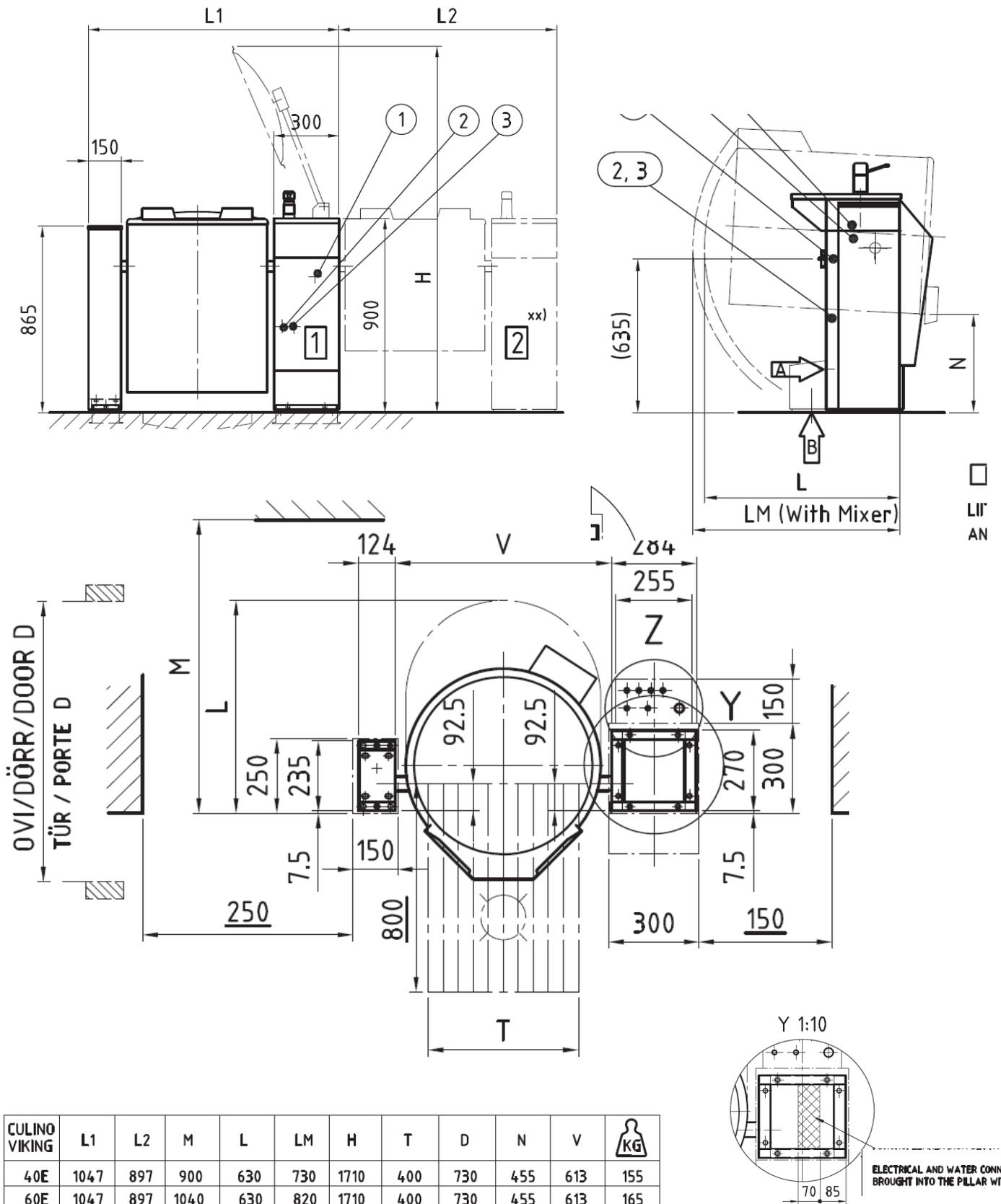
Specification Data

metos
kitchen intelligence®



Dimensions

Viking / Viking Combi 40-100E

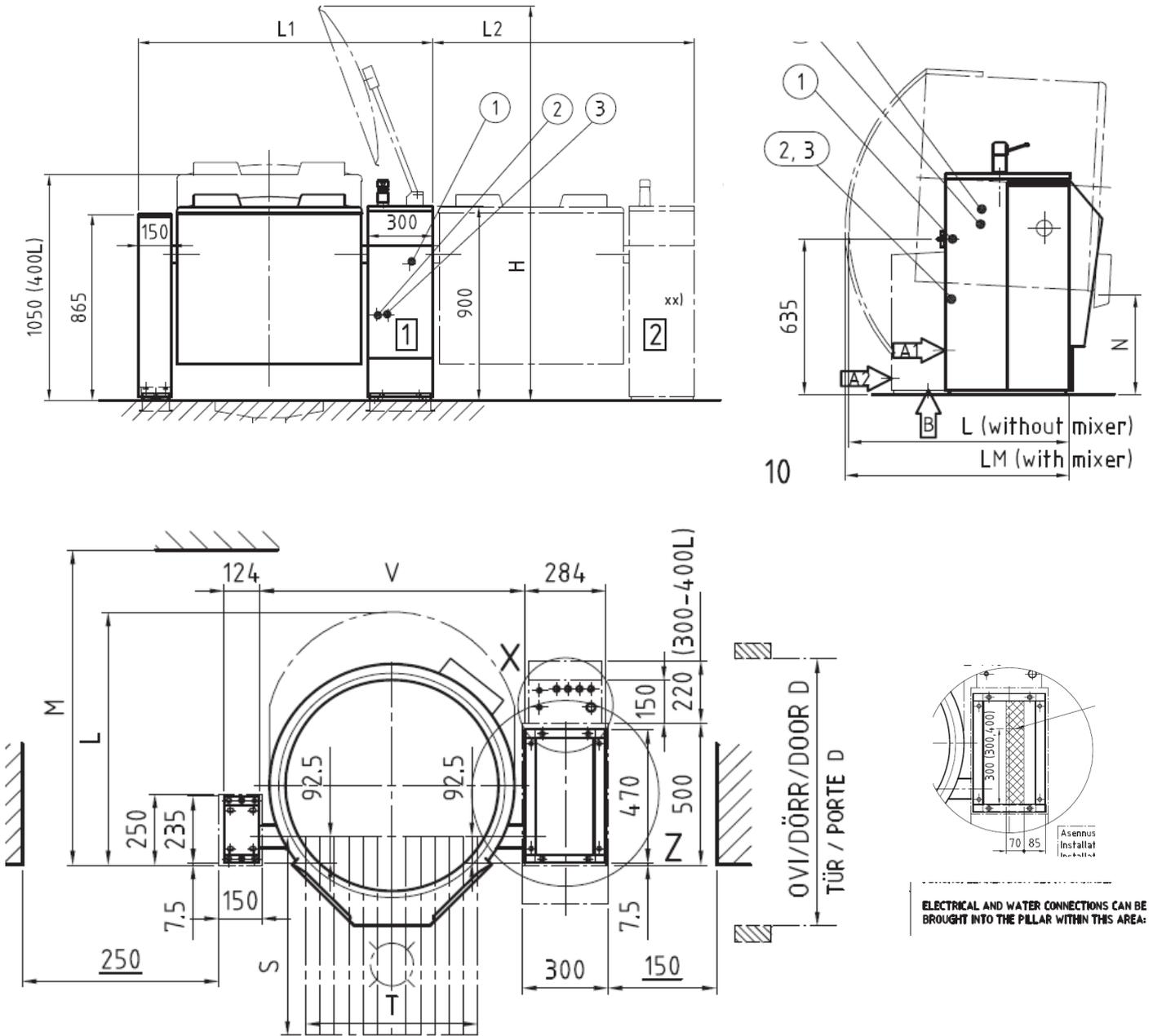


CULINO VIKING	L1	L2	M	L	LM	H	T	D	N	V	KG
40E	1047	897	900	630	730	1710	400	730	455	613	155
60E	1047	897	1040	630	820	1710	400	730	455	613	165
80E	1154	1004	1080	710	850	1800	500	785	405	720	175
100E	1154	1004	1080	710	850	1800	500	785	405	720	185

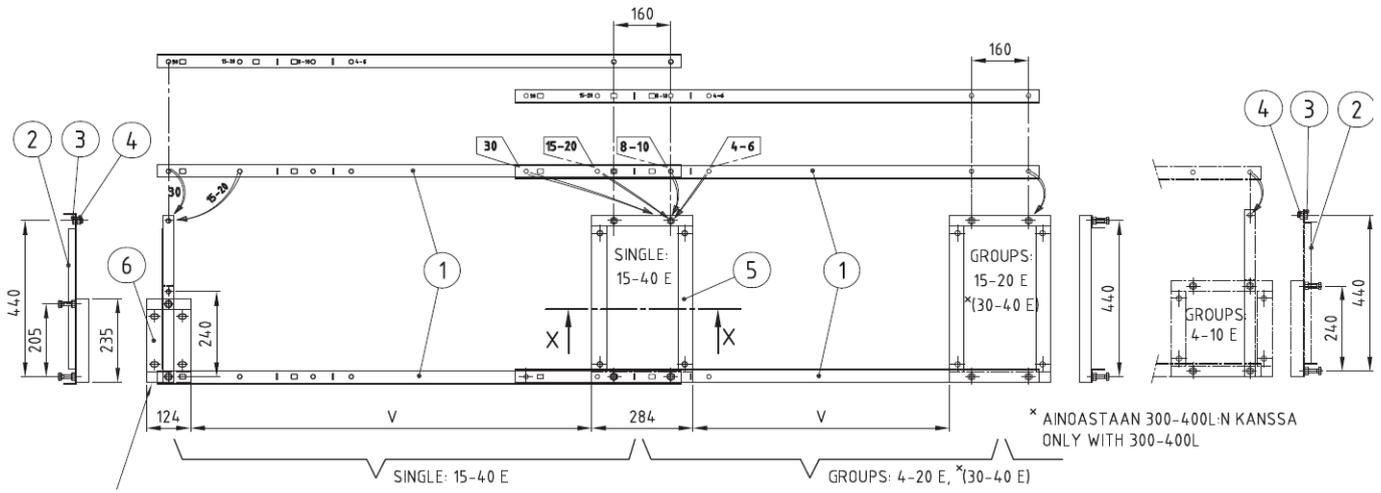
ELECTRICAL AND WATER CONNECTIONS CAN BE BROUGHT INTO THE PILLAR WITHIN THIS AREA:

Dimensions

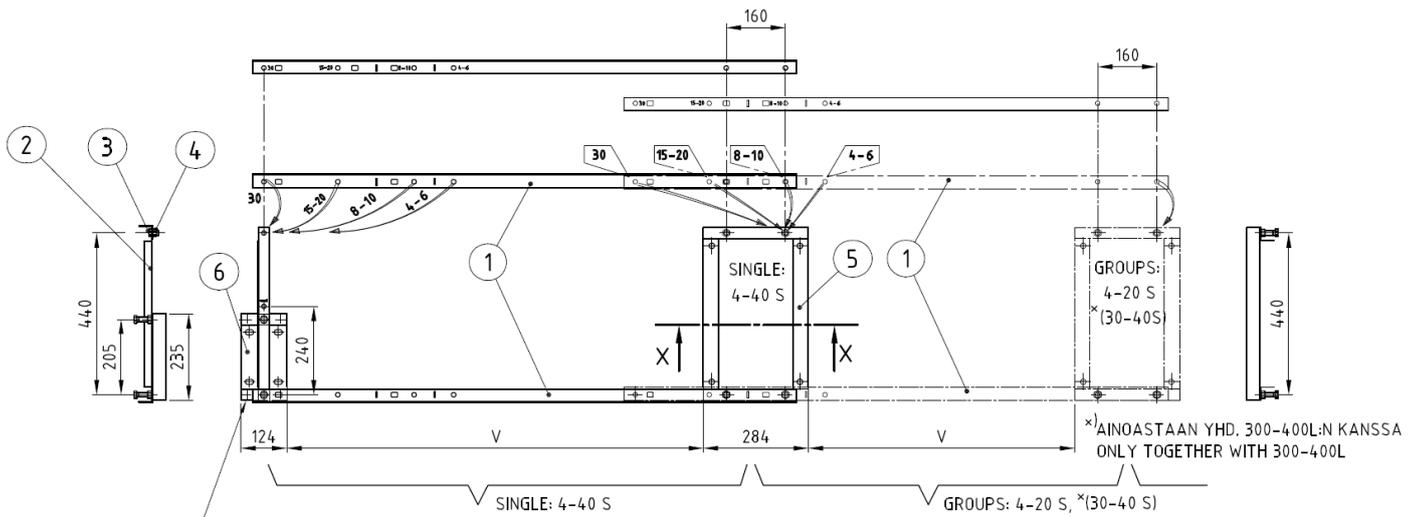
Viking / Viking Combi 150-400E



	L1	L2	M	L	LM	H	S	T	D	N	V	KG
CULINO/VIKING -150E	1360	1210	1010	895	910	1980	800	600	945	420	926	250
CULINO/VIKING -200E	1360	1210	1130	895	980	1980	800	600	945	420	926	270
CULINO/VIKING -300E	1560	1410	1190	1135	1135	2100	800	600	1165	450	1126	420
CULINO/VIKING -400E	1560	1410	1190	1135	1135	2235	1200	600	1165	440	1126	480

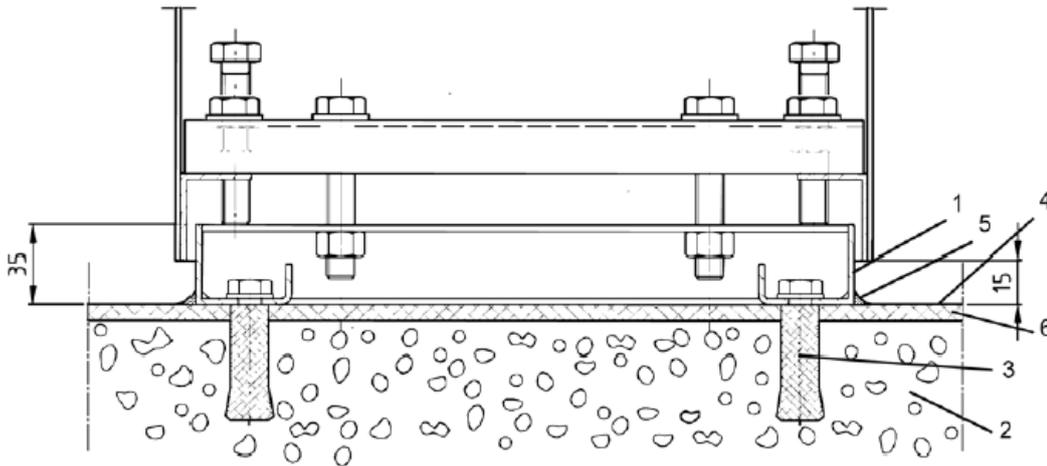


Culino 40-400 Steam



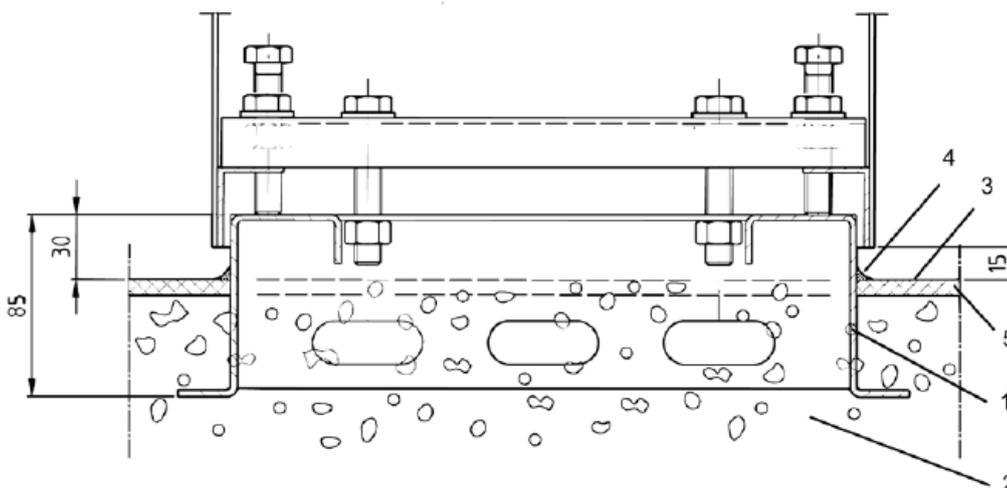
F_rame Kits

Surface



1. Surface frame
2. Concrete casting
3. Fixing bolt for surface frame
4. Finished floor surface
5. Silicone mastic
6. Acrylic filler

Sub Surface



1. Installation frame
2. Concrete casting
3. Finished floor surface
4. Silicone mastic
5. Acrylic filler

Water Quality

Water connection and quality requirements

- The unit must be connected to the cold and warm water supply and, if fitted with a twin water connection option (T), also to the soft water supply.
- All water supply lines must be fitted with a one-way valve and a shut-off valve (not included in delivery).
- Before connection to the unit all water lines must be thoroughly rinsed from all loose particles.
- The water pressure range for optimum performance is 250 - 600 kPa.
- The minimum water pressure allowed for proper function of the unit is 250 kPa. If the pressure is lower, a pressure rise pump must be fitted by the customer.
- The minimum water flow rate is 5 l/min, however, if optimum cooling capacity is required, the cold or soft water flow rate must be at least 20 l/min.
- All water connections are of size Ø15mm (R 1/2").
- Water conductivity should be below 1000µS/cm. Already when the conductivity is over 500µS/cm, a water analysis is recommended.
- Maximum chloride concentration allowed is less than 60 mg/l.
- Maximum chlorine concentration allowed is less than 0,2 mg/l.
- The pH value of the water should be between 6,5 and 9,5.
- Unit damages caused by chloride, chlorine or pH values exceeding the stated limits are not covered by manufacturer warranty.

2.4.3. Optional twin water connection (T) for soft water

If fitted with a twin water connection this connection supplies softened water for filling of the kettle jacket, and if fitted with water-based cooling also for the cooling.

Extreme water conditions

When extreme water conditions not fulfilling the requirements above exist, filters and water treatment devices should be installed in order to ensure proper function of the unit and avoid corrosion.

When extreme water conditions are at hand, a water quality analysis must be carried out. Depending on the results of the analysis, needed filters and water treatment devices are installed by the customer.

The most common filters and treatment equipment are:

The optional twin water connection should also be utilized when extreme water conditions not fulfilling the requirements above exist. This lowers the consumption of treated water, because raw water can be used for cleaning purposes. Filters and water treatment devices should be installed in order to ensure proper function of the unit and avoid corrosion.

When extreme water conditions are at hand, a water quality analysis must be carried out. Depending on the results of the analysis, needed filters and water treatment devices are installed by the customer.

The most common filters and treatment equipment are:

1. Particle filter

A 5-15µm particle filter is recommended when water contains sand, iron particles or other suspended matters.

2. Active carbon filter

An active carbon filter must be used if the chlorine level exceeds 0,2 mg/l.

3. Reverse osmosis system

A reverse osmosis system must be used if the chloride concentration exceeds 60 mg/l. This is very crucial in order to avoid corrosion.

4. Water softener If a high level of scale build-up is experienced, a water softener is needed. H+ Ion Exchanger or Kleensteam are recommended systems. Sodium ion exchangers must not be used because of problems caused by high salt content.

Filling the Steam Generator

Before the kettle is switched on, the steam generator must be filled with water.

Do the following:

- Check that the kettle is in its upright position.
1. emptying/water level valve of steam generator
- Open the emptying/water level valve by turning the handle parallel to the valve.
 - Open the water inlet valve, which is under the water inlet funnel, by turning the handle parallel to the valve.
 - Let water into the water inlet funnel.

Stop filling water when water starts to drop out of the water level valve.

- Close the water inlet valve. Close the water level valve when water has stopped running out of it.

Now the steam generator is filled up to the maximum level.

Overfilling might prevent proper warming of the kettle.

Thanks to the steam condensing system, the steam generator requires filling only a few times per year. Depending on the use of the kettle it will be 2-4 times per year.

If the kettle is often used at low temperatures less than 100°C, water must be added to the steam generator more frequently. This is caused by the closing temperature of the automatic vacuum valve.

A red water level indicator light on the control panel displays when water must be added to the steam generator. When the indicator light illuminates, the kettle does not warm up.

This protects the heating elements. Add water according to instructions. The indicator light switches off, when the minimum water level has been reached.

Water is needed in the steam generator as follows:

Do not leave the water level valve, the emptying valve of the steam generator, the safety valve and the water inlet valve open when the kettle heating is on. The discharging steam might cause burns or other damage.

Description: Combi Mixer Kettle Electric
Full Steam Jacketed
Electric Controls,
Angled Panel Display

Origin: Finland

Model Viking Combi 40E
Size 40 L
Overall Dimensions 1047*730*900/1080
Distance behind Kettle 830mm
Service space 450mm
Capacity Net Volume 40 L
Spare Volume 8L
Gross Volume 48 L

Plumbing

Cold ø15mm
Hot ø15mm
Waste øN/A

Electric:

Power 9,75kW
Voltage 400V3N
AMP 25A
Exhaust Standard Kitchen
Ventilation

Total Heating Load 9,75kW
Latent 0,4kW
Sensible 1,9kW

Weight 169kg

Viking Combi 40E

4215348



Included as Standard

Integrated Bottom Mixer with speed of 15-120 rpm complete with 2 pre set mixing programs.
Auto reverse program- Removable mixing tool without tools.
Mixer Safety Features, e.g. the mixer is stopped when the lid is opened.
Removable Hinged Solid Lid- Stainless Steel
Single Grip Water Faucet for food filling(cold water)
Measuring Stick
Hook for accessories on left and right pillar
Temperature Range 0-120°C, working pressure 1 bar
Stainless steel construction, inner bowl of acid proof steel 316
Electrical mechanical control, electric tilting, (hydraulic tilting on 300-400 ltr kettles)
safety valve, fully insulated steam jacket, steam jacket covers 100% of bowl.

Options & Accessories

- Automatic Food Water Filling
- S1 Handshower
- Cooling C1Manual
- Food Temperature Display
- Draw Off Tap D1
- Heavy Duty Mixing Tool
- Evaporation Lid
- Strainer Plate
- Whipping Grid
- HACCP Facility
- HACCP Ethernet Base Station
- CIP Arc Valve
- Sous Vide Basket
- Pouring Support
- Decanting Scoop
- Safety Grid Lid
- S2 Heavy Duty Handshower
- Automatic Food Water Filling
- Butterfly Valve for D2 Connection
- Pumping Valve Connection D2
- Wireless HACCP
- Buffalo Milk Scrapers
- Strainer Plate Extention
- Pouring Adaptor
- HACCP Connection Package
- Scraper for kettle cleaning
- Rotary Cleaning attachment
- Sous Vide Specialised Mixing Tool
- Potato Stick
- Cleaning Hand Brush

Types of Installs

- Surface Installation
- Sub Surface Installation
- Plynth Installation

* Kettles able to group with other units to reduce kitchen footprint of installation.

Description: Combi Mixer Kettle Direct Steam
Full Steam Jacketed
Electric Controls,
Angled Panel Display

Viking Combi 40S

4215539

Origin: Finland

Model Viking Combi 40S
Size 40 L
Overall Dimensions 1047*730*900/1250
Distance behind Kettle 830mm
Service space 450mm
Capacity Net Volume 40 L
Spare Volume 8L
Gross Volume 48 L

Plumbing

Cold ø15mm
Hot ø15mm
Waste øN/A
Steam øR3/4

Steam Connection Max 1,0 Bar. The steam inlet pipe has to be equipped with one-way and shut off valves, filter, reduction valve and safety valve max 1,5 Bar.

Condensation Connection Inside the left hand pillar foot R1/2"

Electric:

Power 1,0kW
Voltage 230V1N
AMP 16A
Steam Consumption 12kg/hr
Exhaust Standard Kitchen Ventilation

Weight 169kg



Included as Standard

Integrated Bottom Mixer with speed of 15-120 rpm complete with 2 pre set mixing programs.
Auto reverse program- Removable mixing tool without tools.
Mixer Safety Features, e.g. the mixer is stopped when the lid is opened.
Removable Hinged Solid Lid- Stainless Steel
Single Grip Water Faucet for food filling(cold water)
Measuring Stick
Hook for accessories on left and right pillar
Temperature Range 0-120°C, working pressure 1 bar
Stainless steel construction, inner bowl of acid proof steel 316
Electrical mechanical control, electric tilting, (hydraulic tilting on 300-400 ltr kettles)
safety valve, fully insulated steam jacket, steam jacket covers 100% of bowl.

Options & Accessories

- Automatic Food Water Filling
- S1 Handshower
- Cooling C1 Manual
- Food Temperature Display
- Draw Off Tap D1
- Heavy Duty Mixing Tool
- Evaporation Lid
- Strainer Plate
- Whipping Grid
- HACCP Facility
- HACCP Ethernet Base Station
- CIP Arc Valve
- Sous Vide Basket
- Pouring Support
- Decanting Scoop
- Safety Grid Lid
- S2 Heavy Duty Handshower
- Automatic Food Water Filling
- Butterfly Valve for D2 Connection
- Pumping Valve Connection D2
- Wireless HACCP
- Buffalo Milk Scrapers
- Strainer Plate Extension
- Pouring Adaptor
- HACCP Connection Package
- Scraper for kettle cleaning
- Rotary Cleaning attachment
- Sous Vide Specialised Mixing Tool
- Potato Stick
- Cleaning Hand Brush

Types of Installs

- Surface Installation
- Sub Surface Installation
- Plynth Installation

* Kettles able to group with other units to reduce kitchen footprint of installation.

Description: Combi Mixer Kettle Electric
Full Steam Jacketed
Electric Controls,
Angled Panel Display

Origin: Finland

Model Viking Combi 60E
Size 60 L
Overall Dimensions 1047*730*900/1080
Distance behind Kettle 830mm
Service space 450mm
Capacity Net Volume 60 L
Spare Volume 8L
Gross Volume 68 L

Plumbing

Cold ø15mm
Hot ø15mm
Waste øN/A

Electric:

Power 11,25kW
Voltage 400V3N
AMP 25A
Exhaust Standard Kitchen
Ventilation

Total Heating Load 11,25kW
Latent 0,4kW
Sensible 1,9kW

Weight 179kg

Viking Combi 60E 4215349



Included as Standard

Integrated Bottom Mixer with speed of 15-120 rpm complete with 2 pre set mixing programs.
Auto reverse program- Removable mixing tool without tools.
Mixer Safety Features, e.g. the mixer is stopped when the lid is opened.
Removable Hinged Solid Lid- Stainless Steel
Single Grip Water Faucet for food filling(cold water)
Measuring Stick
Hook for accessories on left and right pillar
Temperature Range 0-120°C, working pressure 1 bar
Stainless steel construction, inner bowl of acid proof steel 316
Electrical mechanical control, electric tilting, (hydraulic tilting on 300-400 ltr kettles)
safety valve, fully insulated steam jacket, steam jacket covers 100% of bowl.

Options & Accessories

- Automatic Food Water Filling
- S1 Handshower
- Cooling C1Manual
- Food Temperature Display
- Draw Off Tap D1
- Heavy Duty Mixing Tool
- Evaporation Lid
- Strainer Plate
- Whipping Grid
- HACCP Facility
- HACCP Ethernet Base Station
- CIP Arc Valve
- Sous Vide Basket
- Pouring Support
- Decanting Scoop
- Safety Grid Lid
- S2 Heavy Duty Handshower
- Automatic Food Water Filling
- Butterfly Valve for D2 Connection
- Pumping Valve Connection D2
- Wireless HACCP
- Buffalo Milk Scrapers
- Strainer Plate Extention
- Pouring Adaptor
- HACCP Connection Package
- Scraper for kettle cleaning
- Rotary Cleaning attachment
- Sous Vide Specialised Mixing Tool
- Potato Stick
- Cleaning Hand Brush

Types of Installs

- Surface Installation
- Sub Surface Installation
- Plynth Installation

* Kettles able to group with other units to reduce kitchen footprint of installation.

Description: Combi Mixer Kettle Electric
Full Steam Jacketed
Electric Controls,
Angled Panel Display

Origin: Finland

Model Viking Combi 60S
Size 60 L
Overall Dimensions 1047*730*900/1250
Distance behind Kettle 830mm
Service space 450mm
Capacity Net Volume 60 L
Spare Volume 8L
Gross Volume 68 L

Plumbing

Cold ø15mm
Hot ø15mm
Waste øN/A
Steam øR3/4

Steam Connection Max 1,0 Bar. The steam inlet pipe has to be equipped with one-way and shut off valves, filter, reduction valve and safety valve max 1,5 Bar.

Condensation Connection Inside the left hand pillar foot R1/2"

Electric:

Power 1,0kW
Voltage 230V1N
AMP 16A
Steam Consumption 18kg/hr
Exhaust Standard Kitchen Ventilation

Weight 179kg

Viking Combi 60S 4215540



Included as Standard

Integrated Bottom Mixer with speed of 15-120 rpm complete with 2 pre set mixing programs.
Auto reverse program- Removable mixing tool without tools.
Mixer Safety Features, e.g. the mixer is stopped when the lid is opened.
Removable Hinged Solid Lid- Stainless Steel
Single Grip Water Faucet for food filling(cold water)
Measuring Stick
Hook for accessories on left and right pillar
Temperature Range 0-120°C, working pressure 1 bar
Stainless steel construction, inner bowl of acid proof steel 316
Electrical mechanical control, electric tilting, (hydraulic tilting on 300-400 ltr kettles)
safety valve, fully insulated steam jacket, steam jacket covers 100% of bowl.

Options & Accessories

- Automatic Food Water Filling
- S1 Handshower
- Cooling C1Manual
- Food Temperature Display
- Draw Off Tap D1
- Heavy Duty Mixing Tool
- Evaporation Lid
- Strainer Plate
- Whipping Grid
- HACCP Facility
- HACCP Ethernet Base Station
- CIP Arc Valve
- Sous Vide Basket
- Pouring Support
- Decanting Scoop
- Safety Grid Lid
- S2 Heavy Duty Handshower
- Automatic Food Water Filling
- Butterfly Valve for D2 Connection
- Pumping Valve Connection D2
- Wireless HACCP
- Buffalo Milk Scrapers
- Strainer Plate Extention
- Pouring Adaptor
- HACCP Connection Package
- Scraper for kettle cleaning
- Rotary Cleaning attachment
- Sous Vide Specialised Mixing Tool
- Potato Stick
- Cleaning Hand Brush

Types of Installs

- Surface Installation
- Sub Surface Installation
- Plynth Installation

* Kettles able to group with other units to reduce kitchen footprint of installation.

Description: Combi Mixer Kettle Electric
Full Steam Jacketed
Electric Controls,
Angled Panel Display

Origin: Finland

Model Viking Combi 80E
Size 80 L
Overall Dimensions 1154*785*902/1800
Distance behind Kettle 830mm
Service space 450mm
Capacity Net Volume 80 L
Spare Volume 10,5L
Gross Volume 90,5 L

Plumbing

Cold ø15mm
Hot ø15mm
Waste øN/A

Electric:

Power 12,75kW
Voltage 400V3N
AMP 32A
Exhaust Standard Kitchen
Ventilation

Total Heating Load 11,25kW
Latent 0,4kW
Sensible 1,9kW

Weight 192kg

Viking Combi 80E 4215350



Included as Standard

Integrated Bottom Mixer with speed of 15-120 rpm complete with 2 pre set mixing programs.
Auto reverse program- Removable mixing tool without tools.
Mixer Safety Features, e.g. the mixer is stopped when the lid is opened.
Removable Hinged Solid Lid- Stainless Steel
Single Grip Water Faucet for food filling(cold water)
Measuring Stick
Hook for accessories on left and right pillar
Temperature Range 0-120°C, working pressure 1 bar
Stainless steel construction, inner bowl of acid proof steel 316
Electrical mechanical control, electric tilting, (hydraulic tilting on 300-400 ltr kettles)
safety valve, fully insulated steam jacket, steam jacket covers 100% of bowl.

Options & Accessories

- Automatic Food Water Filling
- S1 Handshower
- Cooling C1 Manual
- Food Temperature Display
- Draw Off Tap D1
- Heavy Duty Mixing Tool
- Evaporation Lid
- Strainer Plate
- Whipping Grid
- HACCP Facility
- HACCP Ethernet Base Station
- CIP Arc Valve
- Sous Vide Basket
- Pouring Support
- Decanting Scoop
- Safety Grid Lid
- S2 Heavy Duty Handshower
- Automatic Food Water Filling
- Butterfly Valve for D2 Connection
- Pumping Valve Connection D2
- Wireless HACCP
- Buffalo Milk Scrapers
- Strainer Plate Extension
- Pouring Adaptor
- HACCP Connection Package
- Scraper for kettle cleaning
- Rotary Cleaning attachment
- Sous Vide Specialised Mixing Tool
- Potato Stick
- Cleaning Hand Brush

Types of Installs

- Surface Installation
- Sub Surface Installation
- Plynth Installation

* Kettles able to group with other units to reduce kitchen footprint of installation.

Description: Combi Mixer Kettle Electric
Full Steam Jacketed
Electric Controls,
Angled Panel Display

Origin: Finland

Model Viking Combi 80S
Size 80 L
Overall Dimensions 1154*785*902/1800
Distance behind Kettle 830mm
Service space 450mm
Capacity Net Volume 80 L
Spare Volume 10,5L
Gross Volume 90,5 L

Plumbing

Cold ø15mm
Hot ø15mm
Waste øN/A
Steam øR3/4

Steam Connection Max 1,0 Bar. The steam inlet pipe has to be equipped with one-way and shut off valves, filter, reduction valve and safety valve max 1,5 Bar.

Condensation Connection Inside the left hand pillar foot R1/2"

Electric:

Power 1,0kW
Voltage 230V1N
AMP 16A
Steam Consumption 24kg/hr
Exhaust Standard Kitchen Ventilation

Weight 192kg

Viking Combi 80S

4215541



Included as Standard

Integrated Bottom Mixer with speed of 15-120 rpm complete with 2 pre set mixing programs.
Auto reverse program- Removable mixing tool without tools.

Mixer Safety Features, e.g. the mixer is stopped when the lid is opened.

Removable Hinged Solid Lid- Stainless Steel
Single Grip Water Faucet for food filling(cold water)
Measuring Stick

Hook for accessories on left and right pillar
Temperature Range 0-120°C, working pressure 1 bar
Stainless steel construction, inner bowl of acid proof steel 316

Electrical mechanical control, electric tilting, (hydraulic tilting on 300-400 ltr kettles)
safety valve, fully insulated steam jacket, steam jacket covers 100% of bowl.

Options & Accessories

- Automatic Food Water Filling
- S1 Handshower
- Cooling C1Manual
- Food Temperature Display
- Draw Off Tap D1
- Heavy Duty Mixing Tool
- Evaporation Lid
- Strainer Plate
- Whipping Grid
- HACCP Facility
- HACCP Ethernet Base Station
- CIP Arc Valve
- Sous Vide Basket
- Pouring Support
- Decanting Scoop
- Safety Grid Lid
- S2 Heavy Duty Handshower
- Automatic Food Water Filling
- Butterfly Valve for D2 Connection
- Pumping Valve Connection D2
- Wireless HACCP
- Buffalo Milk Scrapers
- Strainer Plate Extension
- Pouring Adaptor
- HACCP Connection Package
- Scraper for kettle cleaning
- Rotary Cleaning attachment
- Sous Vide Specialised Mixing Tool
- Potato Stick
- Cleaning Hand Brush

Types of Installs

- Surface Installation
- Sub Surface Installation
- Plynth Installation

* Kettles able to group with other units to reduce kitchen footprint of installation.

Description: Combi Mixer Kettle Electric
Full Steam Jacketed
Electric Controls,
Angled Panel Display

Origin: Finland

Model Viking Combi 100E
Size 100 L
Overall Dimensions 1154*785*902/1800
Distance behind Kettle 830mm
Service space 450mm
Capacity Net Volume 100 L
Spare Volume 10,5L
Gross Volume 110,5 L

Plumbing
Cold ø15mm
Hot ø15mm
Waste øN/A

Electric:
Power 16,75kW
Voltage 400V3N
AMP 35A
Exhaust Standard Kitchen
Ventilation

Total Heating Load 16,75kW
Latent 0,6kW
Sensible 2,6kW

Weight 192kg

Viking Combi 100E

4215351



Included as Standard

Integrated Bottom Mixer with speed of 15-120 rpm complete with 2 pre set mixing programs.
Auto reverse program- Removable mixing tool without tools.
Mixer Safety Features, e.g. the mixer is stopped when the lid is opened.
Removable Hinged Solid Lid- Stainless Steel
Single Grip Water Faucet for food filling(cold water)
Measuring Stick
Hook for accessories on left and right pillar
Temperature Range 0-120°C, working pressure 1 bar
Stainless steel construction, inner bowl of acid proof steel 316
Electrical mechanical control, electric tilting, (hydraulic tilting on 300-400 ltr kettles)
safety valve, fully insulated steam jacket, steam jacket covers 100% of bowl.

Options & Accessories

- Automatic Food Water Filling
- S1 Handshower
- Cooling C1 Manual
- Food Temperature Display
- Draw Off Tap D1
- Heavy Duty Mixing Tool
- Evaporation Lid
- Strainer Plate
- Whipping Grid
- HACCP Facility
- HACCP Ethernet Base Station
- CIP Arc Valve
- Sous Vide Basket
- Pouring Support
- Decanting Scoop
- Safety Grid Lid
- S2 Heavy Duty Handshower
- Automatic Food Water Filling
- Butterfly Valve for D2 Connection
- Pumping Valve Connection D2
- Wireless HACCP
- Buffalo Milk Scrapers
- Strainer Plate Extension
- Pouring Adaptor
- HACCP Connection Package
- Scraper for kettle cleaning
- Rotary Cleaning attachment
- Sous Vide Specialised Mixing Tool
- Potato Stick
- Cleaning Hand Brush

Types of Installs

- Surface Installation
- Sub Surface Installation
- Plyth Installation

* Kettles able to group with other units to reduce kitchen footprint of installation.

Description: Combi Mixer Kettle Electric
Full Steam Jacketed
Electric Controls,
Angled Panel Display

Origin: Finland

Model Viking Combi 100S
Size 100 L
Overall Dimensions 1154*785*902/1800
Distance behind Kettle 830mm
Service space 450mm
Capacity Net Volume 100 L
Spare Volume 10,5L
Gross Volume 110,5 L

Plumbing
Cold ø15mm
Hot ø15mm
Waste øN/A
Steam øR3/4

Steam Connection Max 1,0 Bar. The steam inlet pipe has to be equipped with one-way and shut off valves, filter, reduction valve and safety valve max 1,5 Bar.

Condensation Connection Inside the left hand pillar foot R1/2"

Electric:
Power 1,0kW
Voltage 230V1N
AMP 16A
Steam Consumption 30kg/hr
Exhaust Standard Kitchen Ventilation

Weight 192kg

Options & Accessories

- Automatic Food Water Filling
- S1 Handshower
- Cooling C1 Manual
- Food Temperature Display
- Draw Off Tap D1
- Heavy Duty Mixing Tool
- Evaporation Lid
- Strainer Plate
- Whipping Grid
- HACCP Facility
- HACCP Ethernet Base Station
- CIP Arc Valve
- Sous Vide Basket
- Pouring Support
- Decanting Scoop
- Safety Grid Lid
- S2 Heavy Duty Handshower
- Automatic Food Water Filling
- Butterfly Valve for D2 Connection
- Pumping Valve Connection D2
- Wireless HACCP
- Buffalo Milk Scrapers
- Strainer Plate Extension
- Pouring Adaptor
- HACCP Connection Package
- Scraper for kettle cleaning
- Rotary Cleaning attachment
- Sous Vide Specialised Mixing Tool
- Potato Stick
- Cleaning Hand Brush

Viking Combi 100S

4215542



Included as Standard

Integrated Bottom Mixer with speed of 15-120 rpm complete with 2 pre set mixing programs.
Auto reverse program- Removable mixing tool without tools.
Mixer Safety Features, e.g. the mixer is stopped when the lid is opened.
Removable Hinged Solid Lid- Stainless Steel
Single Grip Water Faucet for food filling(cold water)
Measuring Stick
Hook for accessories on left and right pillar
Temperature Range 0-120°C, working pressure 1 bar
Stainless steel construction, inner bowl of acid proof steel 316
Electrical mechanical control, electric tilting, (hydraulic tilting on 300-400 ltr kettles)
safety valve, fully insulated steam jacket, steam jacket covers 100% of bowl.

Types of Installs

- Surface Installation
- Sub Surface Installation
- Plyth Installation

* Kettles able to group with other units to reduce kitchen footprint of installation.

Description: Combi Mixer Kettle Electric
Full Steam Jacketed
Electric Controls,
Angled Panel Display

Origin: Finland

Model Viking Combi 150E
Size 150 L
Overall Dimensions 1360*945*902/1980
Distance behind Kettle 830mm
Service space 450mm
Capacity Net Volume 150 L
Spare Volume 19L
Gross Volume 169 L

Plumbing

Cold ø15mm
Hot ø15mm
Waste øN/A

Electric:

Power 21,5kW
Voltage 400V3N
AMP 50A
Exhaust Standard Kitchen
Ventilation

Total Heating Load 21,5kW
Latent 1kW
Sensible 4,3kW

Weight 250kg

Viking Combi 150E

4215352



Included as Standard

Integrated Bottom Mixer with speed of 15-120 rpm complete with 2 pre set mixing programs.
Auto reverse program- Removable mixing tool without tools.
Mixer Safety Features, e.g. the mixer is stopped when the lid is opened.
Removable Hinged Solid Lid- Stainless Steel
Single Grip Water Faucet for food filling(cold water)
Measuring Stick
Hook for accessories on left and right pillar
Temperature Range 0-120°C, working pressure 1 bar
Stainless steel construction, inner bowl of acid proof steel 316
Electrical mechanical control, electric tilting, (hydraulic tilting on 300-400 ltr kettles)
safety valve, fully insulated steam jacket, steam jacket covers 100% of bowl.

Options & Accessories

- Automatic Food Water Filling
- S1 Handshower
- Cooling C1 Manual
- Food Temperature Display
- Draw Off Tap D1
- Heavy Duty Mixing Tool
- Evaporation Lid
- Strainer Plate
- Whipping Grid
- HACCP Facility
- HACCP Ethernet Base Station
- CIP Arc Valve
- Sous Vide Basket
- Pouring Support
- Decanting Scoop
- Safety Grid Lid
- S2 Heavy Duty Handshower
- Automatic Food Water Filling
- Butterfly Valve for D2 Connection
- Pumping Valve Connection D2
- Wireless HACCP
- Buffalo Milk Scrapers
- Strainer Plate Extension
- Pouring Adaptor
- HACCP Connection Package
- Scraper for kettle cleaning
- Rotary Cleaning attachment
- Sous Vide Specialised Mixing Tool
- Potato Stick
- Cleaning Hand Brush

Types of Installs

- Surface Installation
- Sub Surface Installation
- Plynth Installation

* Kettles able to group with other units to reduce kitchen footprint of installation.

Description: Combi Mixer Kettle Electric
Full Steam Jacketed
Electric Controls,
Angled Panel Display

Origin: Finland

Model Viking Combi 150S
Size 150 L
Overall Dimensions 1360*945*902/1980
Distance behind Kettle 830mm
Service space 450mm
Capacity Net Volume 150 L
Spare Volume 19L
Gross Volume 169 L

Plumbing

Cold ø15mm
Hot ø15mm
Waste øN/A
Steam øR3/4

Steam Connection Max 1,0 Bar. The steam inlet pipe has to be equipped with one-way and shut off valves, filter, reduction valve and safety valve max 1,5 Bar.

Condensation Connection Inside the left hand pillar foot R1/2"

Electric:

Power 1,8kW
Voltage 230V1N
AMP 16A
Steam Consumption 45kg/hr
Exhaust Standard Kitchen Ventilation

Weight 250kg

Viking Combi 150S

4215544



Included as Standard

Integrated Bottom Mixer with speed of 15-120 rpm complete with 2 pre set mixing programs.
Auto reverse program- Removable mixing tool without tools.

Mixer Safety Features, e.g. the mixer is stopped when the lid is opened.

Removable Hinged Solid Lid- Stainless Steel
Single Grip Water Faucet for food filling(cold water)

Measuring Stick

Hook for accessories on left and right pillar

Temperature Range 0-120°C, working pressure 1 bar
Stainless steel construction, inner bowl of acid proof steel 316

Electrical mechanical control, electric tilting, (hydraulic tilting on 300-400 ltr kettles)

safety valve, fully insulated steam jacket, steam jacket covers 100% of bowl.

Options & Accessories

- Automatic Food Water Filling
- S1 Handshower
- Cooling C1 Manual
- Food Temperature Display
- Draw Off Tap D1
- Heavy Duty Mixing Tool
- Evaporation Lid
- Strainer Plate
- Whipping Grid
- HACCP Facility
- HACCP Ethernet Base Station
- CIP Arc Valve
- Sous Vide Basket
- Pouring Support
- Decanting Scoop
- Safety Grid Lid
- S2 Heavy Duty Handshower
- Automatic Food Water Filling
- Butterfly Valve for D2 Connection
- Pumping Valve Connection D2
- Wireless HACCP
- Buffalo Milk Scrapers
- Strainer Plate Extension
- Pouring Adaptor
- HACCP Connection Package
- Scraper for kettle cleaning
- Rotary Cleaning attachment
- Sous Vide Specialised Mixing Tool
- Potato Stick
- Cleaning Hand Brush

Types of Installs

- Surface Installation
- Sub Surface Installation
- Plynth Installation

* Kettles able to group with other units to reduce kitchen footprint of installation.

Description: Combi Mixer Kettle Electric
Full Steam Jacketed
Electric Controls,
Angled Panel Display

Origin: Finland

Model Viking Combi 200E
Size 200 L
Overall Dimensions 1360*945*902/1980
Distance behind Kettle 830mm
Service space 450mm
Capacity Net Volume 200 L
Spare Volume 19L
Gross Volume 219 L

Plumbing
Cold ø15mm
Hot ø15mm
Waste øN/A

Electric:
Power 31,5kW
Voltage 400V3N
AMP 63A
Exhaust Standard Kitchen
Ventilation

Total Heating Load 31,5 kW
Latent 1,4kW
Sensible 6,1kW

Weight 270kg

Viking Combi 200E

4215353



Included as Standard

Integrated Bottom Mixer with speed of 15-120 rpm complete with 2 pre set mixing programs.
Auto reverse program- Removable mixing tool without tools.
Mixer Safety Features, e.g. the mixer is stopped when the lid is opened.
Removable Hinged Solid Lid- Stainless Steel
Single Grip Water Faucet for food filling(cold water)
Measuring Stick
Hook for accessories on left and right pillar
Temperature Range 0-120°C, working pressure 1 bar
Stainless steel construction, inner bowl of acid proof steel 316
Electrical mechanical control, electric tilting, (hydraulic tilting on 300-400 ltr kettles)
safety valve, fully insulated steam jacket, steam jacket covers 100% of bowl.

Options & Accessories

- Automatic Food Water Filling
- S1 Handshower
- Cooling C1 Manual
- Food Temperature Display
- Draw Off Tap D1
- Heavy Duty Mixing Tool
- Evaporation Lid
- Strainer Plate
- Whipping Grid
- HACCP Facility
- HACCP Ethernet Base Station
- CIP Arc Valve
- Sous Vide Basket
- Pouring Support
- Decanting Scoop
- Safety Grid Lid
- S2 Heavy Duty Handshower
- Automatic Food Water Filling
- Butterfly Valve for D2 Connection
- Pumping Valve Connection D2
- Wireless HACCP
- Buffalo Milk Scrapers
- Strainer Plate Extension
- Pouring Adaptor
- HACCP Connection Package
- Scraper for kettle cleaning
- Rotary Cleaning attachment
- Sous Vide Specialised Mixing Tool
- Potato Stick
- Cleaning Hand Brush

Types of Installs

- Surface Installation
- Sub Surface Installation
- Plyth Installation

* Kettles able to group with other units to reduce kitchen footprint of installation.

Description: Combi Mixer Kettle Electric
Full Steam Jacketed
Electric Controls,
Angled Panel Display

Origin: Finland

Model Viking Combi 200S
Size 200 L
Overall Dimensions 1360*945*902/1980
Distance behind Kettle 830mm
Service space 450mm
Capacity Net Volume 200 L
Spare Volume 19L
Gross Volume 219 L

Plumbing

Cold ø15mm
Hot ø15mm
Waste øN/A
Steam øR3/4

Steam Connection Max 1,0 Bar. The steam inlet pipe has to be equipped with one-way and shut off valves, filter, reduction valve and safety valve max 1,5 Bar.

Condensation Connection Inside the left hand pillar foot R1/2"

Electric:

Power 1,8kW
Voltage 230V1N
AMP 16A
Steam Consumption 60kg/hr
Exhaust Standard Kitchen Ventilation

Weight 270kg

Options & Accessories

- Automatic Food Water Filling
- S1 Handshower
- Cooling C1Manual
- Food Temperature Display
- Draw Off Tap D1
- Heavy Duty Mixing Tool
- Evaporation Lid
- Strainer Plate
- Whipping Grid
- HACCP Facility
- HACCP Ethernet Base Station
- CIP Arc Valve
- Sous Vide Basket
- Pouring Support
- Decanting Scoop
- Safety Grid Lid
- S2 Heavy Duty Handshower
- Automatic Food Water Filling
- Butterfly Valve for D2 Connection
- Pumping Valve Connection D2
- Wireless HACCP
- Buffalo Milk Scrapers
- Strainer Plate Extension
- Pouring Adaptor
- HACCP Connection Package
- Scraper for kettle cleaning
- Rotary Cleaning attachment
- Sous Vide Specialised Mixing Tool
- Potato Stick
- Cleaning Hand Brush

Types of Installs

- Surface Installation
- Sub Surface Installation
- Plynth Installation

* Kettles able to group with other units to reduce kitchen footprint of installation.

Viking Combi 200S 4215545



Included as Standard

Integrated Bottom Mixer with speed of 15-120 rpm complete with 2 pre set mixing programs.
Auto reverse program- Removable mixing tool without tools.
Mixer Safety Features, e.g. the mixer is stopped when the lid is opened.
Removable Hinged Solid Lid- Stainless Steel
Single Grip Water Faucet for food filling(cold water)
Measuring Stick
Hook for accessories on left and right pillar
Temperature Range 0-120°C, working pressure 1 bar
Stainless steel construction, inner bowl of acid proof steel 316
Electrical mechanical control, electric tilting, (hydraulic tilting on 300-400 ltr kettles)
safety valve, fully insulated steam jacket, steam jacket covers 100% of bowl.

Description: Combi Mixer Kettle Electric
Full Steam Jacketed
Electric Controls,
Angled Panel Display

Origin: Finland

Model Viking Combi 300E
Size 300 L
Overall Dimensions 1560*1165*902/2100
Distance behind Kettle 830mm
Service space 450mm
Capacity Net Volume 300 L
Spare Volume 33L
Gross Volume 333 L

Plumbing

Cold ø15mm
Hot ø15mm
Waste øN/A

Electric:

Power 41,5 kW
Voltage 400V3N
AMP 80A
Exhaust Standard Kitchen
Ventilation

Total Heating Load 41,5 kW
Latent 1,9kW
Sensible 9,6kW

Weight 420kg

Viking Combi 300E

4215354



Included as Standard

Integrated Bottom Mixer with speed of 15-120 rpm complete with 2 pre set mixing programs.
Auto reverse program- Removable mixing tool without tools.
Mixer Safety Features, e.g. the mixer is stopped when the lid is opened.
Removable Hinged Solid Lid- Stainless Steel
Single Grip Water Faucet for food filling(cold water)
Measuring Stick
Hook for accessories on left and right pillar
Temperature Range 0-120°C, working pressure 1 bar
Stainless steel construction, inner bowl of acid proof steel 316
Electrical mechanical control, electric tilting, (hydraulic tilting on 300-400 ltr kettles)
safety valve, fully insulated steam jacket, steam jacket covers 100% of bowl.

Options & Accessories

- Automatic Food Water Filling
- S1 Handshower
- Cooling C1Manual
- Food Temperature Display
- Draw Off Tap D1
- Heavy Duty Mixing Tool
- Evaporation Lid
- Strainer Plate
- Whipping Grid
- HACCP Facility
- HACCP Ethernet Base Station
- CIP Arc Valve
- Sous Vide Basket
- Pouring Support
- Decanting Scoop
- Safety Grid Lid
- S2 Heavy Duty Handshower
- Automatic Food Water Filling
- Butterfly Valve for D2 Connection
- Pumping Valve Connection D2
- Wireless HACCP
- Buffalo Milk Scrapers
- Strainer Plate Extension
- Pouring Adaptor
- HACCP Connection Package
- Scraper for kettle cleaning
- Rotary Cleaning attachment
- Sous Vide Specialised Mixing Tool
- Potato Stick
- Cleaning Hand Brush

Types of Installs

- Surface Installation
- Sub Surface Installation
- Plynth Installation

* Kettles able to group with other units to reduce kitchen footprint of installation.

Description: Combi Mixer Kettle Electric
Full Steam Jacketed
Electric Controls,
Angled Panel Display

Origin: Finland

Model Viking Combi 300S
Size 300 L
Overall Dimensions 1560*1165*902/2100
Distance behind Kettle 830mm
Service space 450mm
Capacity Net Volume 300 L
Spare Volume 33L
Gross Volume 333 L

Plumbing

Cold ø15mm
Hot ø15mm
Waste øN/A
Steam øR3/4

Steam Connection Max 1,0 Bar. The steam inlet pipe has to be equipped with one-way and shut off valves, filter, reduction valve and safety valve max 1,5 Bar.

Condensation Connection Inside the left hand pillar foot R1/2"

Electric:

Power 2,0kW
Voltage 400V3N
AMP 16A
Steam Consumption 90kg/hr
Exhaust Standard Kitchen Ventilation

Weight 420kg

Viking Combi 300S

4215546



Included as Standard

Integrated Bottom Mixer with speed of 15-120 rpm complete with 2 pre set mixing programs.
Auto reverse program- Removable mixing tool without tools.

Mixer Safety Features, e.g. the mixer is stopped when the lid is opened.

Removable Hinged Solid Lid- Stainless Steel
Single Grip Water Faucet for food filling(cold water)
Measuring Stick

Hook for accessories on left and right pillar
Temperature Range 0-120°C, working pressure 1 bar
Stainless steel construction, inner bowl of acid proof steel 316

Electrical mechanical control, electric tilting, (hydraulic tilting on 300-400 ltr kettles)
safety valve, fully insulated steam jacket, steam jacket covers 100% of bowl.

Options & Accessories

- Automatic Food Water Filling
- S1 Handshower
- Cooling C1Manual
- Food Temperature Display
- Draw Off Tap D1
- Heavy Duty Mixing Tool
- Evaporation Lid
- Strainer Plate
- Whipping Grid
- HACCP Facility
- HACCP Ethernet Base Station
- CIP Arc Valve
- Sous Vide Basket
- Pouring Support
- Decanting Scoop
- Safety Grid Lid
- S2 Heavy Duty Handshower
- Automatic Food Water Filling
- Butterfly Valve for D2 Connection
- Pumping Valve Connection D2
- Wireless HACCP
- Buffalo Milk Scrapers
- Strainer Plate Extension
- Pouring Adaptor
- HACCP Connection Package
- Scraper for kettle cleaning
- Rotary Cleaning attachment
- Sous Vide Specialised Mixing Tool
- Potato Stick
- Cleaning Hand Brush

Types of Installs

- Surface Installation
- Sub Surface Installation
- Plynth Installation

* Kettles able to group with other units to reduce kitchen footprint of installation.

Description: Combi Mixer Kettle Electric
Full Steam Jacketed
Electric Controls,
Angled Panel Display

Origin: Finland

Model Viking Combi 400E
Size 400 L
Overall Dimensions 1560*1165*1050/2100
Distance behind Kettle 830mm
Service space 450mm
Capacity Net Volume 400 L
Spare Volume 33L
Gross Volume 433 L

Plumbing
Cold ø15mm
Hot ø15mm
Waste øN/A

Electric:
Power 59,8 kW
Voltage 400V3N
AMP 100A
Exhaust Standard Kitchen
Ventilation

Total Heating Load 59,8 kW
Latent 1,9kW
Sensible 9,6kW

Weight 480kg

Viking Combi 400E 4215852



Included as Standard

Integrated Bottom Mixer with speed of 15-120 rpm complete with 2 pre set mixing programs.
Auto reverse program- Removable mixing tool without tools.
Mixer Safety Features, e.g. the mixer is stopped when the lid is opened.
Removable Hinged Solid Lid- Stainless Steel
Single Grip Water Faucet for food filling(cold water)
Measuring Stick
Hook for accessories on left and right pillar
Temperature Range 0-120°C, working pressure 1 bar
Stainless steel construction, inner bowl of acid proof steel 316
Electrical mechanical control, electric tilting, (hydraulic tilting on 300-400 ltr kettles)
safety valve, fully insulated steam jacket, steam jacket covers 100% of bowl.

Options & Accessories

- Automatic Food Water Filling
- S1 Handshower
- Cooling C1 Manual
- Food Temperature Display
- Draw Off Tap D1
- Heavy Duty Mixing Tool
- Evaporation Lid
- Strainer Plate
- Whipping Grid
- HACCP Facility
- HACCP Ethernet Base Station
- CIP Arc Valve
- Sous Vide Basket
- Pouring Support
- Decanting Scoop
- Safety Grid Lid
- S2 Heavy Duty Handshower
- Automatic Food Water Filling
- Butterfly Valve for D2 Connection
- Pumping Valve Connection D2
- Wireless HACCP
- Buffalo Milk Scrapers
- Strainer Plate Extension
- Pouring Adaptor
- HACCP Connection Package
- Scraper for kettle cleaning
- Rotary Cleaning attachment
- Sous Vide Specialised Mixing Tool
- Potato Stick
- Cleaning Hand Brush

Types of Installs

- Surface Installation
- Sub Surface Installation
- Plyth Installation

* Kettles able to group with other units to reduce kitchen footprint of installation.

Description: Combi Mixer Kettle Electric
Full Steam Jacketed
Electric Controls,
Angled Panel Display

Origin: Finland

Model Viking Combi 400S
Size 400 L
Overall Dimensions 1560*1165*1050/2100
Distance behind Kettle 830mm
Service space 450mm
Capacity Net Volume 400 L
Spare Volume 33L
Gross Volume 433 L

Plumbing

Cold ø15mm
Hot ø15mm
Waste øN/A
Steam øR3/4

Steam Connection Max 1,0 Bar. The steam inlet pipe has to be equipped with one-way and shut off valves, filter, reduction valve and safety valve max 1,5 Bar.

Condensation Connection Inside the left hand pillar foot R1/2"

Electric:

Power 2,7kW
Voltage 400V3N
AMP 16A
Steam Consumption 120 kg/hr
Exhaust Standard Kitchen Ventilation

Weight 480kg

Options & Accessories

- Automatic Food Water Filling
- S1 Handshower
- Cooling C1 Manual
- Food Temperature Display
- Draw Off Tap D1
- Heavy Duty Mixing Tool
- Evaporation Lid
- Strainer Plate
- Whipping Grid
- HACCP Facility
- HACCP Ethernet Base Station
- CIP Arc Valve
- Sous Vide Basket
- Pouring Support
- Decanting Scoop
- Safety Grid Lid
- S2 Heavy Duty Handshower
- Automatic Food Water Filling
- Butterfly Valve for D2 Connection
- Pumping Valve Connection D2
- Wireless HACCP
- Buffalo Milk Scrapers
- Strainer Plate Extension
- Pouring Adaptor
- HACCP Connection Package
- Scraper for kettle cleaning
- Rotary Cleaning attachment
- Sous Vide Specialised Mixing Tool
- Potato Stick
- Cleaning Hand Brush

Types of Installs

- Surface Installation
- Sub Surface Installation
- Plynth Installation

* Kettles able to group with other units to reduce kitchen footprint of installation.

Viking Combi 400S

4215828



Included as Standard

Integrated Bottom Mixer with speed of 15-120 rpm complete with 2 pre set mixing programs.
Auto reverse program- Removable mixing tool without tools.
Mixer Safety Features, e.g. the mixer is stopped when the lid is opened.
Removable Hinged Solid Lid- Stainless Steel
Single Grip Water Faucet for food filling(cold water)
Measuring Stick
Hook for accessories on left and right pillar
Temperature Range 0-120°C, working pressure 1 bar
Stainless steel construction, inner bowl of acid proof steel 316
Electrical mechanical control, electric tilting, (hydraulic tilting on 300-400 ltr kettles)
safety valve, fully insulated steam jacket, steam jacket covers 100% of bowl.



Metos Manufacturing

Metos Manufacturing
Ahjonkaarre, Kerava
04330, Finland
www.metos.com/manufacturing
international.sales@metos.com

