

metos
kitchen intelligence[®]

Metos Viking & Viking Combi Kettle



**Performance for
large scale food
production**



Metos Viking kettles are safe choices for professional food production

Viking and the Viking Combi kettles are reliable and safe choices for every professional kitchen's food production. A set of versatile functions make kitchen work even easier. A lot of labor time can be saved when there is one appliance for cooking, mixing and optional chilling. The integrated bottom mixer makes the Viking Combi a welcome, flexible tool.

Smooth motorized tilting makes decanting easy and a fully insulated kettle body saves your kitchen energy while improving workplace safety. Distance to the floor is over 600 mm when kettle is fully tilted. High tilting kettle is fast and easy to empty. Most trolleys fit under kettle's pouring lip.

The Viking Combi features an integrated mixer for versatile food production of both hot and cold food. When equipped with optional cooling, the Viking Combi makes a complete process from start to finish.



Cook large quantities effectively – up to 400 liters at a time.



Strong, maintenance-free, auto-reverse mixer for all mixing, also whipping. Also available as a heavy-duty version for extra heavy loads.

Automatic cooling in Viking kettles: Set target food temperature and start!

Manual cooling with tap water C1*

Handshower hose is connected to kettle jacket's "water inlet" connection. Also "water inlet" and "water outlet" valves must be set into right position before and after cooling.

Automatic cooling with tap water C2*

Automatic steam jacket drainage after cooling. Cooling media is tap water.

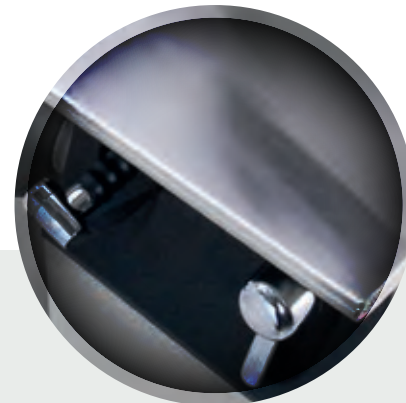
**Kettle does not make water colder for cooling purposes.*



Automatic food water inlet directly positioned for flow into the kettle, even when tilting (option).



Distance to floor is over 600 mm when kettle is fully tilted.



Reel-in handshower or other handshower models are optional.

Viking

- Construction stainless steel, inner surface acid proof stainless steel
- Elevated control pillar with selected features
- Temperature control, max. +120 °C
- Max. working pressure in steam jacket 1,0 bar
- Electric tilting 40-150 L kettles, hydraulic tilting 200-400 L kettles
- Tilting height 600 mm

Standard equipment

- Separate lid 40-100L kettles, hinged lid 150-400 L kettles
- Measuring stick
- Hook for accessories on left and right pillar (single kettle)

Metos Viking ELECTRIC	Code	Dimensions mm	Electric connection
Metos Viking 40E	4224100	1047x720x900/1535*	400V 3N~ 9,0 kW 16
Metos Viking 60E	4224102	1047x720x900/1535*	400V 3N~ 10,5 kW 16A
Metos Viking 80E	4224104	1154x720x900/1535*	400V 3N~ 12,0 kW 20A
Metos Viking 100E	4224106	1154x720x900/1535*	400V 3N~ 16,0 kW 25A
Metos Viking 150E	4224108	1360x920x900/1535*	400V 3N~ 20,0 kW 32A
Metos Viking 200E	4224110	1360x920x900/1535*	400V 3N~ 30,0 kW 50A
Metos Viking 300E	4224112	1560x1100x900/1535*	400V 3N~ 40,0 kW 63A
Metos Viking 400E	4224114	1560x1100x1050/1535*	400V 3N~ 57,2 kW 100A

Also steam heated models.

*control pillar/control panel



Metos Viking Combi FS 100 L free standing

Viking Combi

- Construction stainless steel, inner surface acid proof stainless steel
- Elevated control pillar with selected features
- Temperature control, max. +120 °C
- Max. working pressure in steam jacket 1,0 bar
- Electric tilting 40-150 L kettles, hydraulic tilting 200-400 L kettles
- Tilting height 600 mm
- Integrated mixer
- Mixing speed control (20-110 rpm)
- 2 mixing programmes
- Autoreverse mixing
- Machine washable mixing tool with removable scrapers

Standard equipment

- Safety grid lid lid
- Measuring stick
- Hook for accessories on left and right pillar (single kettle)

Metos Viking Combi ELECTRIC	Code	Dimensions mm	Electric connection
Metos Viking Combi 40E	4224200	1047x720x900/1535*	400V 3N~ 11,5 kW 25A
Metos Viking Combi 60E	4224202	1047x720x900/1535*	400V 3N~ 12,5 kW 25A
Metos Viking Combi 80E	4224204	1154x720x900/1535*	400V 3N~ 14,0 kW 32A
Metos Viking Combi 100E	4224206	1154x720x900/1535*	400V 3N~ 18,0 kW 32A
Metos Viking Combi 150E	4224208	1360x920x900/1535*	400V 3N~ 23,6 kW 50A
Metos Viking Combi 200E	4224210	1360x920x900/1535*	400V 3N~ 33,6 kW 63A
Metos Viking Combi 300E	4224212	1560x1100x900/1535*	400V 3N~ 43,6 kW 80A
Metos Viking Combi 400E	4224214	1560x1100x1050/1535*	400V 3N~ 62,0 kW 100A

Also steam heated models.

*control pillar/control panel

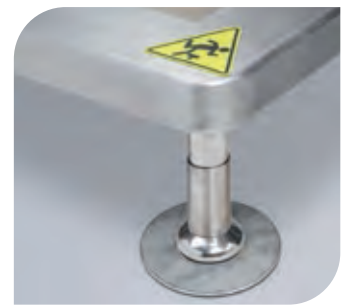


Metos Viking Combi FS 100 L free standing

METOS VIKING & VIKING COMBI

Installation frame kits

	Code
Install frame surface 4G	4224000
Install frame sub surface 4G	4224002
Install frame group, surface 4G	4224004
Install frame group, sub-surface 4G	4224006
Free standing frame 40-60 4G	4224008
Free standing frame 80-100 4G	4224009
Free standing frame 150-200 4G	4224010
Free standing frame 300-400 4G	4224011
Free standing group frame 40-60 4G	4224012
Free standing group frame 80-100 4G	4224013
Free standing group frame 150-200 4G	4224014
Free standing group frame 300-400 4G	4224015
Free standing flanges 4G	4224020
Free standing mid floor 1 4G	4224016
Free standing mid floor 2 4G	4224018



Unique installation flanges
-no holes in the floor materials
-allow kettle lifting away if needed

Installed at the factory

	Code
Food temperature display	4215379
Automatic measured food water	4215825
Steam jacket automatic fill	4224024
Manual tap water cooling C1 (not for steam kettles)	4215249
Automatic tap water cooling C2 (incl. steam jacket automatic fill)	4224028
Double water connection	4212292
Welded seamless insulated cover plates 4G	4224022
Handshower standard S1 4G	4222966
Handshower heavy duty S2 4G	4222964
Handshower reel-in S3 4G	4222962
HACCP facilities	4213095
Temperature sensor Metos IoLiving	4008006
Draw off valve D1-std 40 mm	4211972
Draw off valve connection D2-B/AUS SMS63	4222135
Mix tool factory option 150 Heavy duty*	4215823
Mix tool factory option 200 Heavy duty*	4215720
Socket outlet 230V 10A behind control panel	4224026



Socket outlet in control panel

*300-400 litre kettles come with Heavy Duty mixer as standard.



Handshower standard S1 4G



Handshower heavy duty S2 4G



Handshower reel-in S3 4G



Draw off valve D1-std 40 mm



Draw off valve connection
D2-B/AUS SMS63 TC
(delivered plugged)



Arc valve CIP D2
51DS52(0)M43/21466 TC63/D
male end

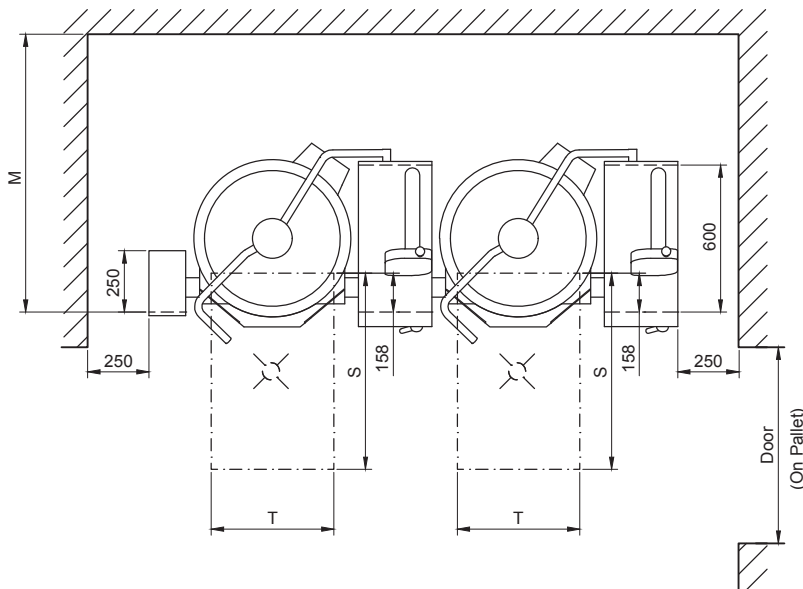
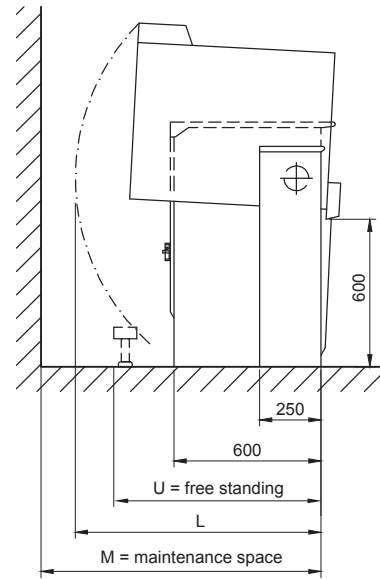
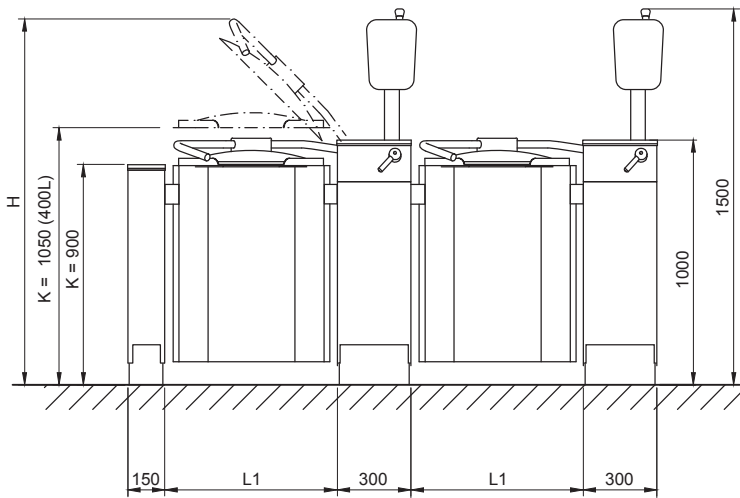


Butterfly valve D2 SMS63 TC



Adapter for pump hose D2
SMS63 TC/ SMS51 male end

METOS VIKING DIMENSIONS



Viking	L1 (mm)	H (mm)	K (mm)	L (mm)	M (mm)	S (mm)	T (mm)	U (mm)	Door (mm)	(On Pallet) Size varies according to installation frame	Weight Viking (kg)	Viking Combi (kg)
40	594	1740	900	870	1055	800	400	860	800	(900-1100)	155	195
60	594	1740	900	955	1180	800	400	860	800	(900-1100)	165	205
80	704	1745	900	1010	1235	800	500	890	800	(900-1100)	185	225
100	704	1745	900	1010	1235	800	500	890	800	(900-1100)	210	260
150	910	1945	900	1075	1170	800	600	1110	1000	(1100-1300)	250	300
200	910	1945	900	1155	1285	800	600	1110	1000	(1100-1300)	290	340
300	1110	2110	900	1280	1320	1000	600	1010	1200	(1300)	350	410
400	1110	2080	1050	1280	1320	1200	600	1010	1200	(1300)	410	470

National and local regulations must be observed when installing the kettle.

Installation

- Single kettle
- Kettle group

- Sub surface installation



- Surface installation



- Free standing



- Installation flanges



- Mid floor Kit1
- Mid floor Kit2



Free standing frames

METOS KETTLE ACCESSORIES

Accessories

	Code
Strainer plate 40-60	4222196
Strainer plate 80-100	4222198
Strainer plate 150-200	4222200
Strainer plate 300-400	4222202
Strainer plate extension 300-400	4222204
Pouring adapter 150-200	4222206
Pouring adapter 300-400	4222208
Whipping grid 40-60	4211203
Whipping grid 80-100	4211193
Whipping grid 150-200	4211186
Whipping grid 300	4211179
Whipping grid 400	4215872



Strainer plate



Whipping grid

Heavy Duty Mixing tool retrofit

	Code
Heavy Duty Mixing tool 150 L	4215822
Heavy Duty Mixing tool 200 L	4215719
Heavy Duty Mixing tool 300 L	4215721
Heavy Duty Mixing tool 400 L	4215868



Pouring adapter



Strainer plate extension for 300-400 litre kettles

Kettle cleaning

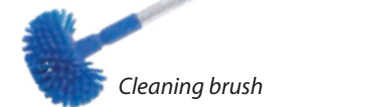
	Code
Cleaning tool 60 L	4222728
Cleaning tool 80 L	4222729
Cleaning tool 100 L	4222730
Cleaning tool 150 L	4222731
Cleaning tool 200 L	4222732
Cleaning tool 300 L	4222733
Cleaning tool 400 L	4222734
Cleaning brush	4222791
Scraper	4222790



Heavy duty tool



Scraper



Cleaning brush

Valves & Accessories

	Code
Arc valve CIP D2 SMS63 TC/ SMS51 male end	4222747
Butterfly valve D2 SMS63 TC	4215858
Adapter for pump hose D2 SMS63 TC/ SMS51 male end	4222764

Accessories

	Code
Potato stick Soft 670	4000031
Pouring support	4000012
Hot fill bag support	4222727

Sous Vide

	Capacity	Code
Sous Vide Kit Proveno 80 L	35 kg	4222723
Sous Vide Kit Proveno 100 L	35 kg	4222724
Sous Vide Kit Proveno 150 L	60 kg	4222725
Sous Vide Kit Proveno 200 L	60 kg	4222726

Blender kit

	Code
Blender kit for Proveno 40 L	4222735
Blender kit for Proveno 60 L	4222736
Blender kit for Proveno 80 L	4222737
Blender kit for Proveno 100 L	4222738

Includes blender lid, special mixing tool and blender MF2000 Combi

Trolleys

	Code
Multipurpose trolley MPT-450, GN1/1	4554354
Mixer tool holder to MPT-450 trolley	4215990
Draining aid to MPT-450 trolley	4000009
Multipurpose trolley MPT-2/450, GN2/1	4554355
Kettle accessory trolley KTT	4554564
Kettle accessory trolley AT-77	4554586



Cleaning tool is attached to the mixing tool



Pouring support

Accessories

	Code
Measurement stick 40	4222212
Measurement stick 60	4222214
Measurement stick 80	4222216
Measurement stick 100	4222218
Measurement stick 150	4222220
Measurement stick 200	4222222
Measurement stick 300	4222224
Measurement stick 400	4222226

METOS KETTLE ACCESSORIES



Potato stick



Measurement stick



Hot fill bag support



Sous Vide basket and Sous Vide tool



Blender top kit



Mixer tool holder for MPT-450 trolley



Multipurpose trolley MPT-450



Draining aid for MPT-450



Multipurpose trolley MPT-2/450



Kettle accessory trolley KTT



Kettle accessory trolley AT-77

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