

Metos Viking SW Cooking Kettle

Metos Viking SW cooking kettle is efficient and robust.

The leading factor in development has been technical reliability. Water connection is totally separated to left hand pillar and all electrics are in the right hand pillar. Viking SW is fast and easy to use. Water to food can be added by turning water tap only 90 degrees. Tilting is electrical with push button. Viking SW is available in volumes 40 and 60 net litres and different voltages. Viking SW can not be installed in a kettle group.

- 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
- manual valve in steam jacket
- electrical tilting

Standard equipment

- separate lid
- water faucet (cold and warm water)
- measuring stick
- hook for accessories on left and right pillar

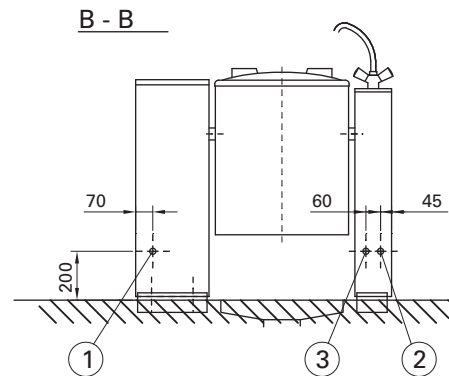
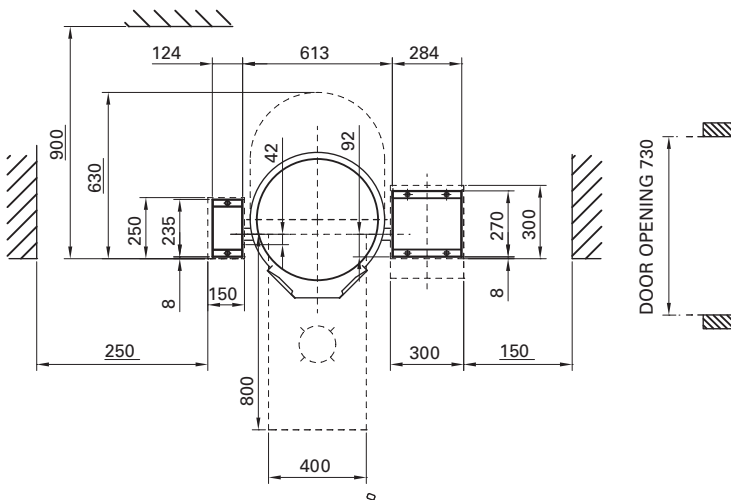
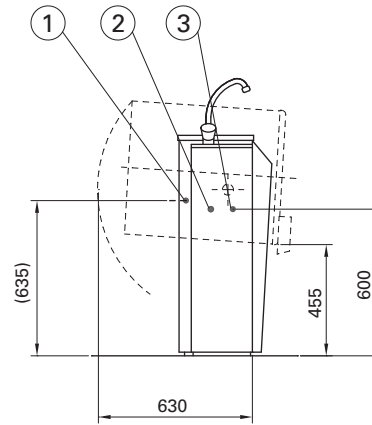
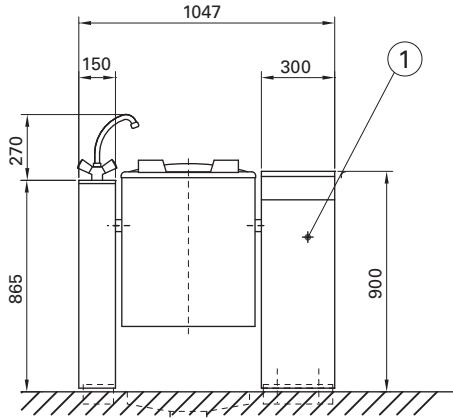
Factory options

- hinged lid
- handshower
- automatic food water filling
- cooling
- HACCP facilities & connection package
- draw-off spigot D1-std



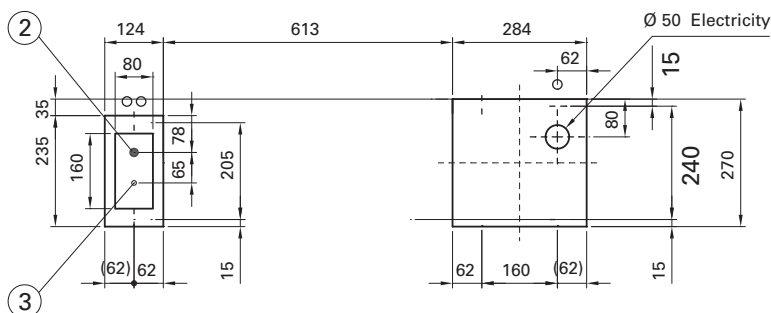
Metos Viking SW	Dimensions mm	400V3~PE 50Hz	440V3~PE 60Hz	CW	Weight kg Net/Gross
Viking 40E SW	1047x630x1135	9 kW 16A	9 kW 16A	3/8"	80/100
Viking 60E SW	1047x630x1135	10.5 kW 16A	10.5 kW 16A	3/8"	85/105
Installation frames					
Surface installation frame, 40-60					
Sub-surface installation frame, 40-60					
Accessories					
Strainer plate Metos Viking 40-60					
Food temperature display					
Rice cooking basket					

Installation Drawing Metos Viking SW



DET. A

Installation on subsurface frames casted into the floor.



1. Electric connection, reserve about 0,8 m free cable above the floor. Alternative routing of electricity and water trough $\varnothing 25$ mm holes in the rear plates of the pillars.
2. Cold water connection R3/8" female, about 0,6 m above the floor.
3. Hot water connection R3/8" female, about 0,6 m above the floor.

The mounting frames are not included in the delivery.