

# CulinoPro 60 litres

Production kettle for cooking and cooling

**ELECTRIC MG4224502**



**metos**  
cooking solutions

### Metos Cooking Solutions

Ahjonkaarre, FI-04220 Kerava, Finland

Tel. +358 204 3913

mcs@metos.com

mcs.metos.com



### Standard features

- Combi kettle with integrated mixer
- Electric heating
- Tilting height 600 mm
- Stepless mixing speed 15-140 rpm/min, autoreverse
- 9 Preset Mixing Patterns
- Elevated control pillar with guiding 7" touch panel
- Audiovisual signals for user
- Function timer
- User privilege levels
- Safety grid lid
- Automatic measured food water filling
- Electric tilting
- Auto tilt-back
- USB Port on control panel for software updates and HACCP data saving
- Teacher status for training
- Diagnostics for maintenance
- Energy and water consumption measuring
- Steam jacket automatic fill
- Automatic Food water filling
- Standard kettle includes choice of installation: free standing, surface or sub surface. Single or groups.
- Measuring stick

### Materials

- Construction stainless steel
- Inner bowl constructed of acid proof stainless steel 316
- Protection class IPX5

### Options & Accessories

- Alternative operating voltages
- Hand showers, Standard S1 or Heavy Duty S2
- Draw off valves and taps D1 or D2
- Cooling C2
- Blender top kit
- Power socket for Blender top kit
- GN swing
- Strainer plate
- Whipping grid
- Cleaning tool
- Double water connection

### Volumes

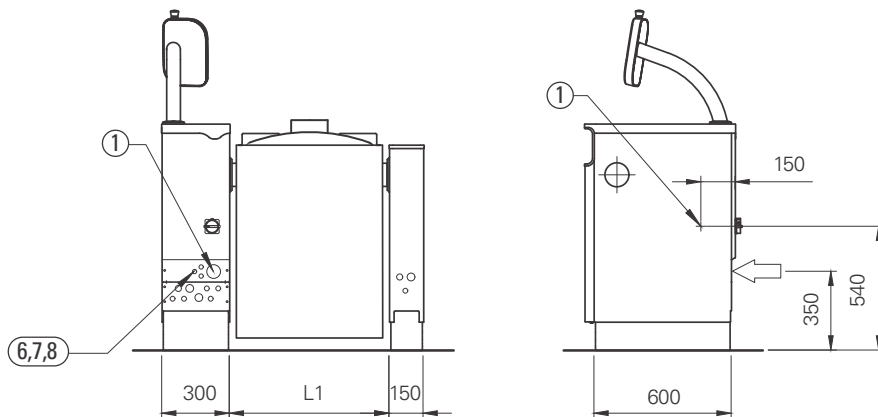
CulinoPro	Brut L	Net L	Spare volume L
60	68	60	8

### Heat load

CulinoPro	Total kW	Sensible kW	Latent kW
60	16	2.6	0.6

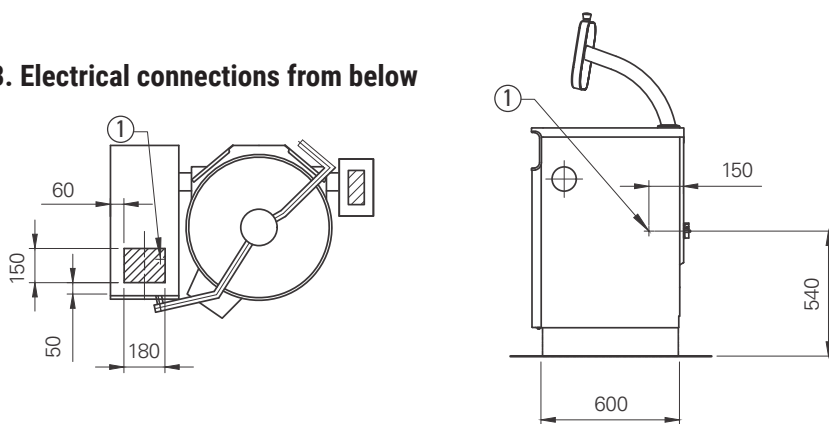
# CulinoPro 60 litres

## A. Electrical connections from rear

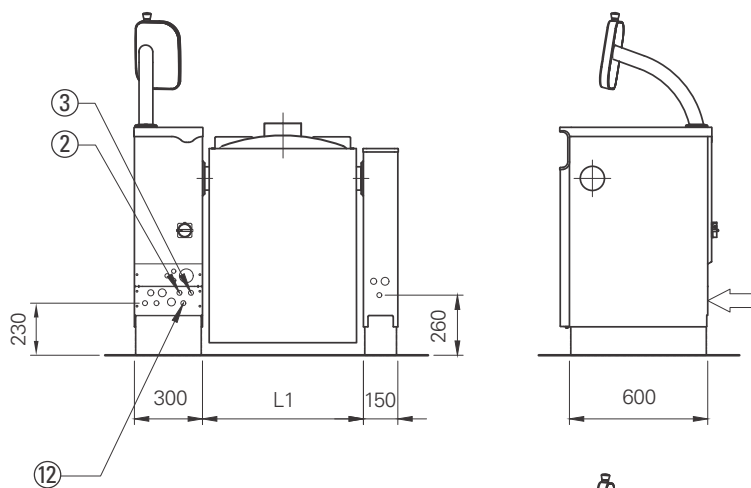


- 1. Electrical connection, PG21/PG36/PG48 gland
- 7. HACCP cabling (option)
- 8. Power management system control cable (option)

## B. Electrical connections from below

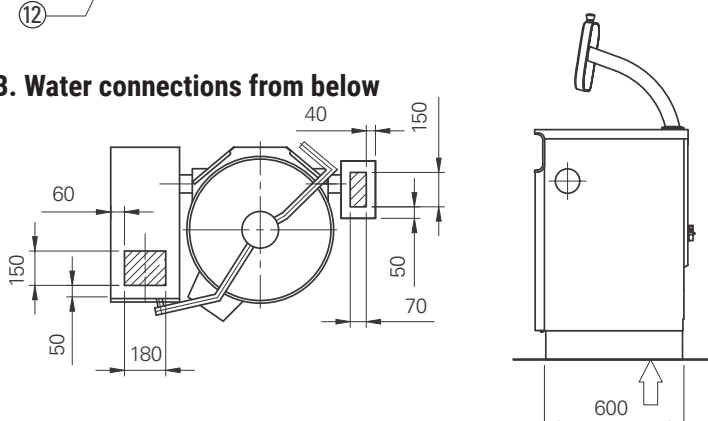


## A. Water connections from rear



- 2. Cold water connection R1/2" (ø15), to be fitted with non-return valve and shut off valve
- 3. Hot water connection R1/2" (ø15), to be fitted with non-return valve and shut off valve (option)
- 12. Twin water inlet R1/2"(option)

## B. Water connections from below



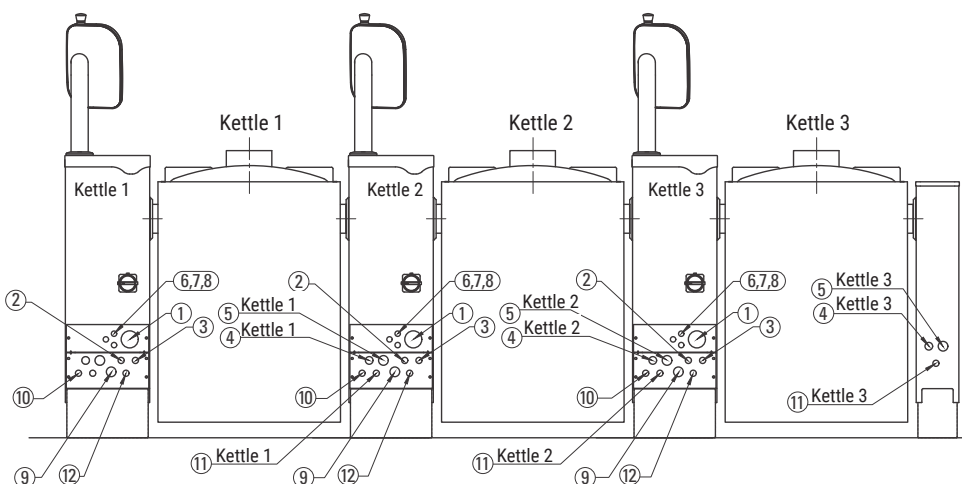
# CulinoPro 60 litres

## Electrical connections, electric heated kettles

CulinoPro	Connected power/kW	Current/ A	Fuse/3xA
60E	18.0	32	32

3NPE 400V 50Hz

## Group installation connections

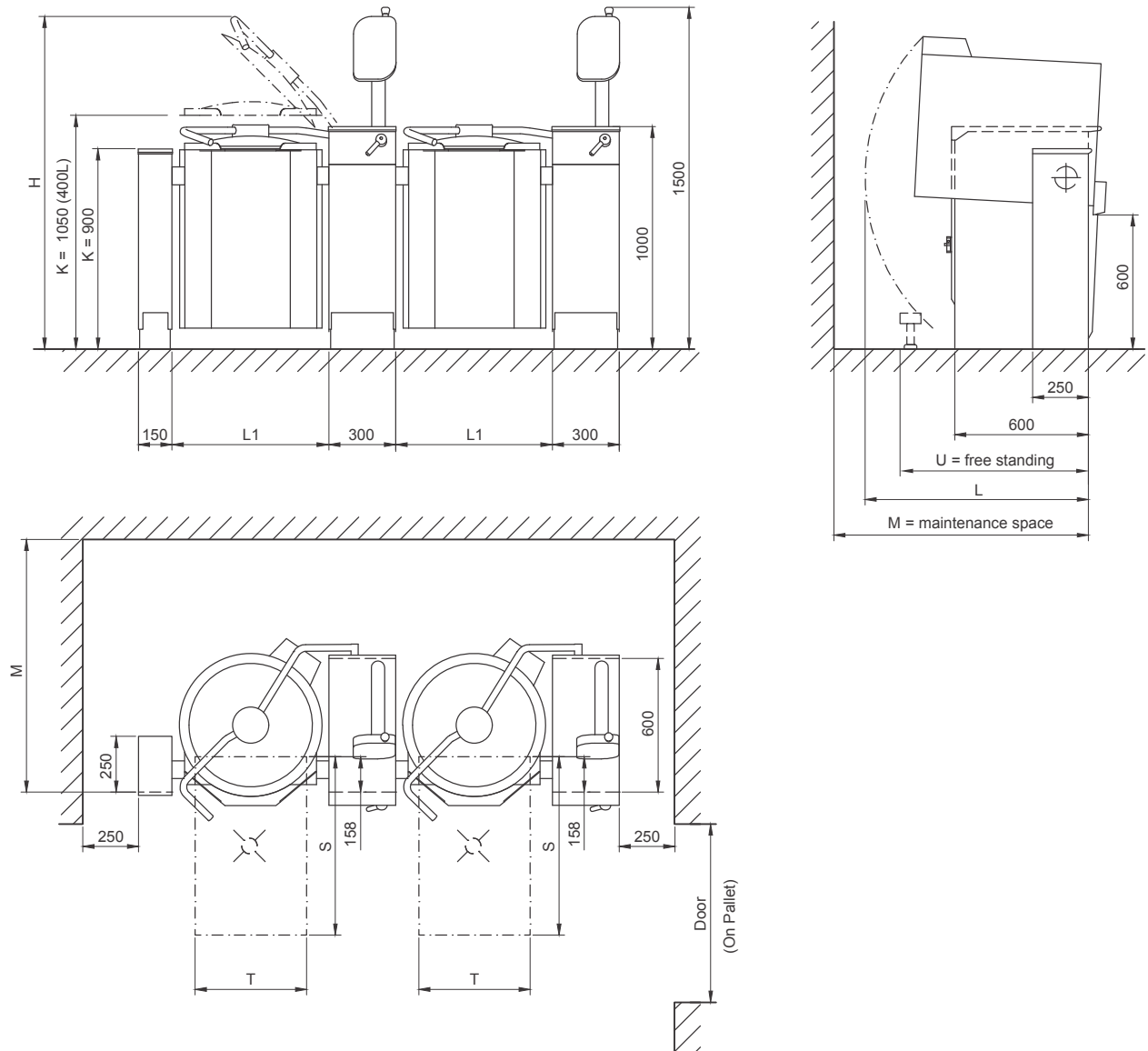


1. Electrical connection, PG21/PG36/PG48 gland
2. Cold water connection R1/2" (ø15), to be fitted with one way valve and shut off valve
3. Hot water connection R1/2" (ø15), to be fitted with one way valve and shut off valve (option)
7. HACCP cabling (option)
8. Power management system control cable (option)
12. Twin water inlet R1/2"(option)

# CulinoPro 60 litres



## Dimensions



CulinoPro L1	H	K	L	M	S	T	U	Door	( On Pallet ) Size varies according to installation frame	Weight
(mm)	(mm)	(mm)	(mm)	(mm)	(mm)	(mm)	(mm)	(mm)		(kg)
60	594	1740	1010	1180	800	400	860	800	(900-1100)	210

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

an Ali Group Company



The Spirit of Excellence