CulinoPro 80 litres

Production kettle for cooking and cooling

ELECTRIC MG4224504

metos
cooking solutions

Metos Cooking Solutions
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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
80	91	80	11

Heat load

CulinoPro	Total kW	Sensible kW	Latent kW
80	20	3.4	0.8

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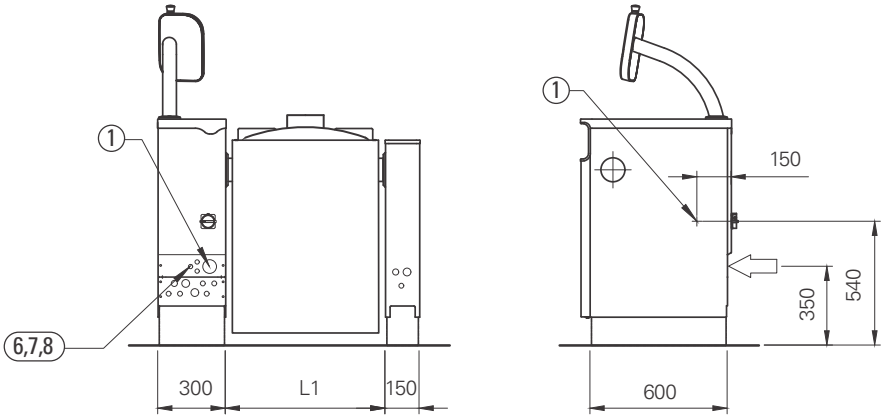
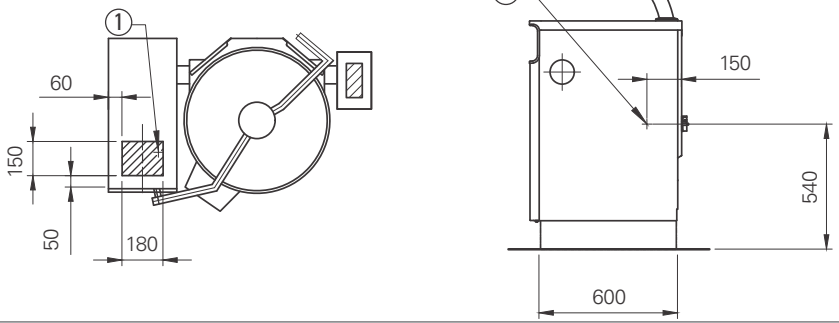
A. Electrical connections from rear

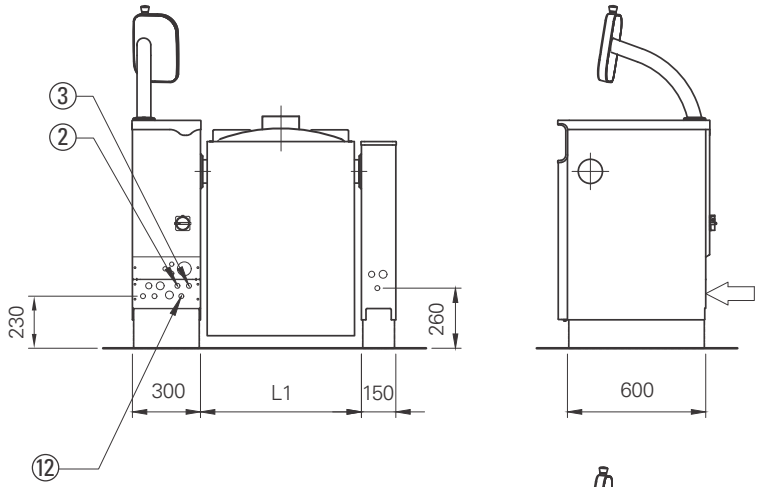


B. Electrical connections from below

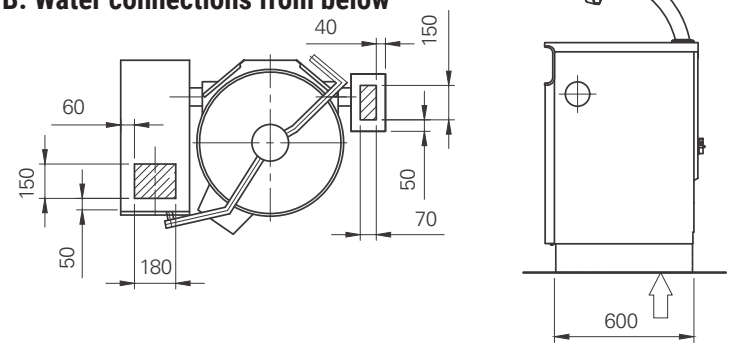


1. Electrical connection, PG21/PG36/PG48 gland
7. HACCP cabling (option)
8. Power management system control cable (option)

A. Water connections from rear



B. Water connections from below



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)

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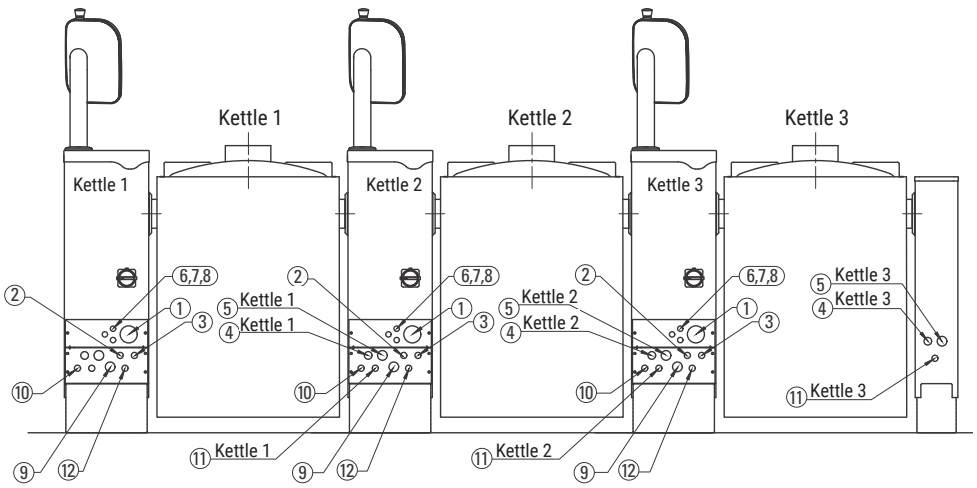
Electrical connections, electric heated kettles

CulinoPro	Connected power/kW	Current/ A	Fuse/3xA
80E	22.0	38	40

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)

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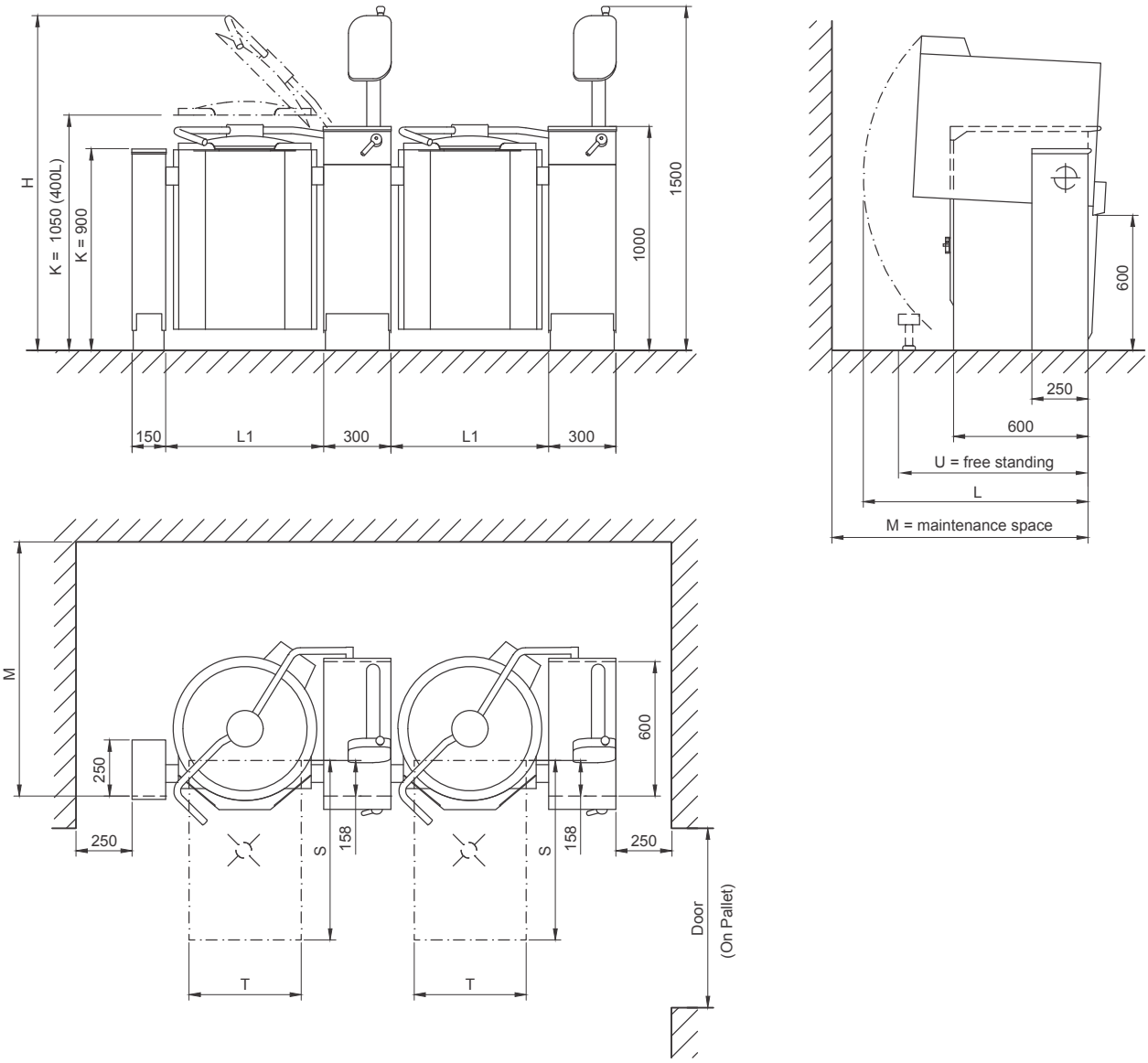
Dimensions



CulinoPro	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 (kg)
80	704	1745	900	1055	1235	800	500	890	800	(900-1100)	230

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