CulinoPro 400 litres

Production kettle for cooking and cooling

ELECTRIC MG4224514

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
- Hydraulic 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
- Power socket
- GN swing
- Strainer plate
- Whipping grid
- Cleaning tool
- Double water connection

Volumes

CulinoPro	Brut L	Net L	Spare volume L
400	433	400	33

Heat load

CulinoPro	Total kW	Sensible kW	Latent kW
400	57,6	11.5	2.1

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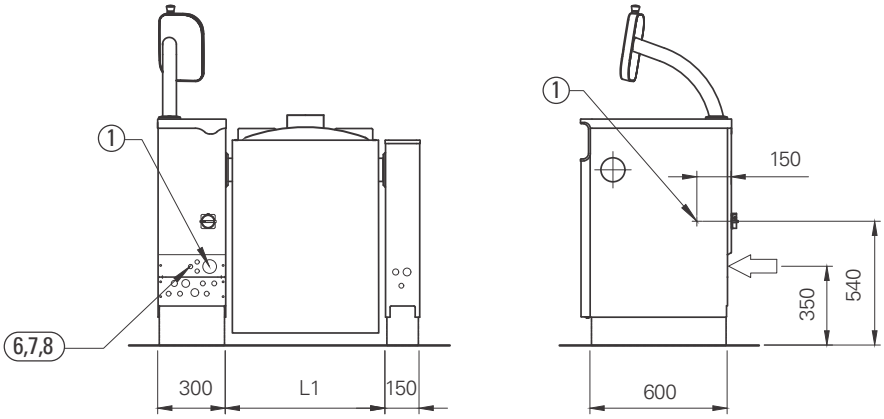
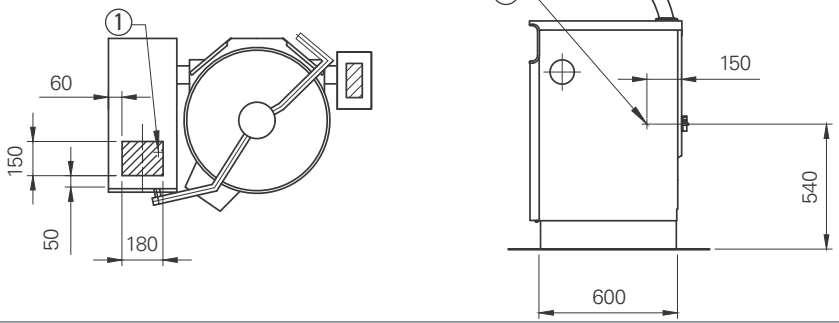
A. Electrical connections from rear

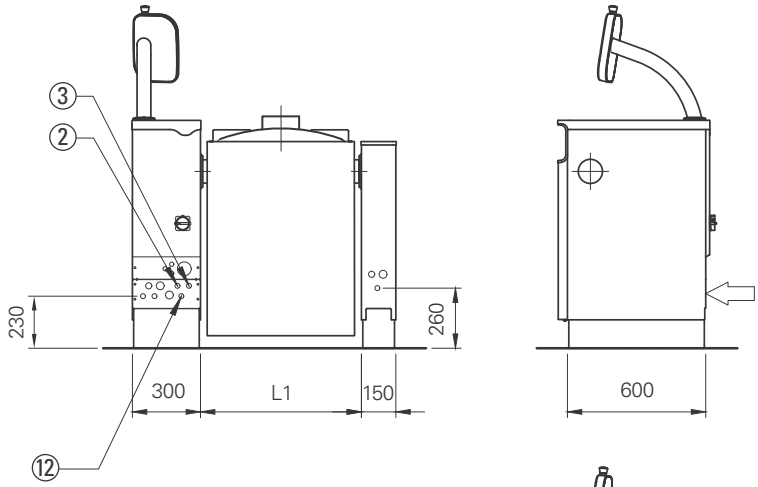


B. Electrical connections from below

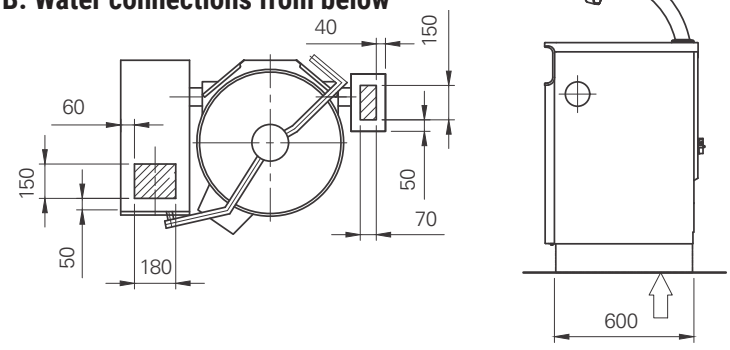


1. Electrical connection, PG21/PG36/PG48 gland
7. HACCP cabling (option)
8. Power management system control cable (option)

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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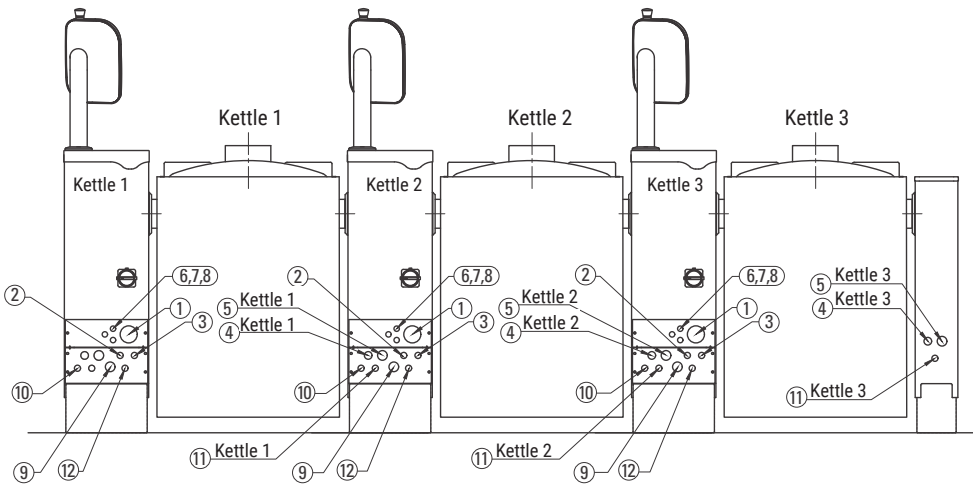
Electrical connections, electric heated kettles

CulinoPro	Connected power/kW	Current/ A	Fuse/3xA
400E	62.0	97	100

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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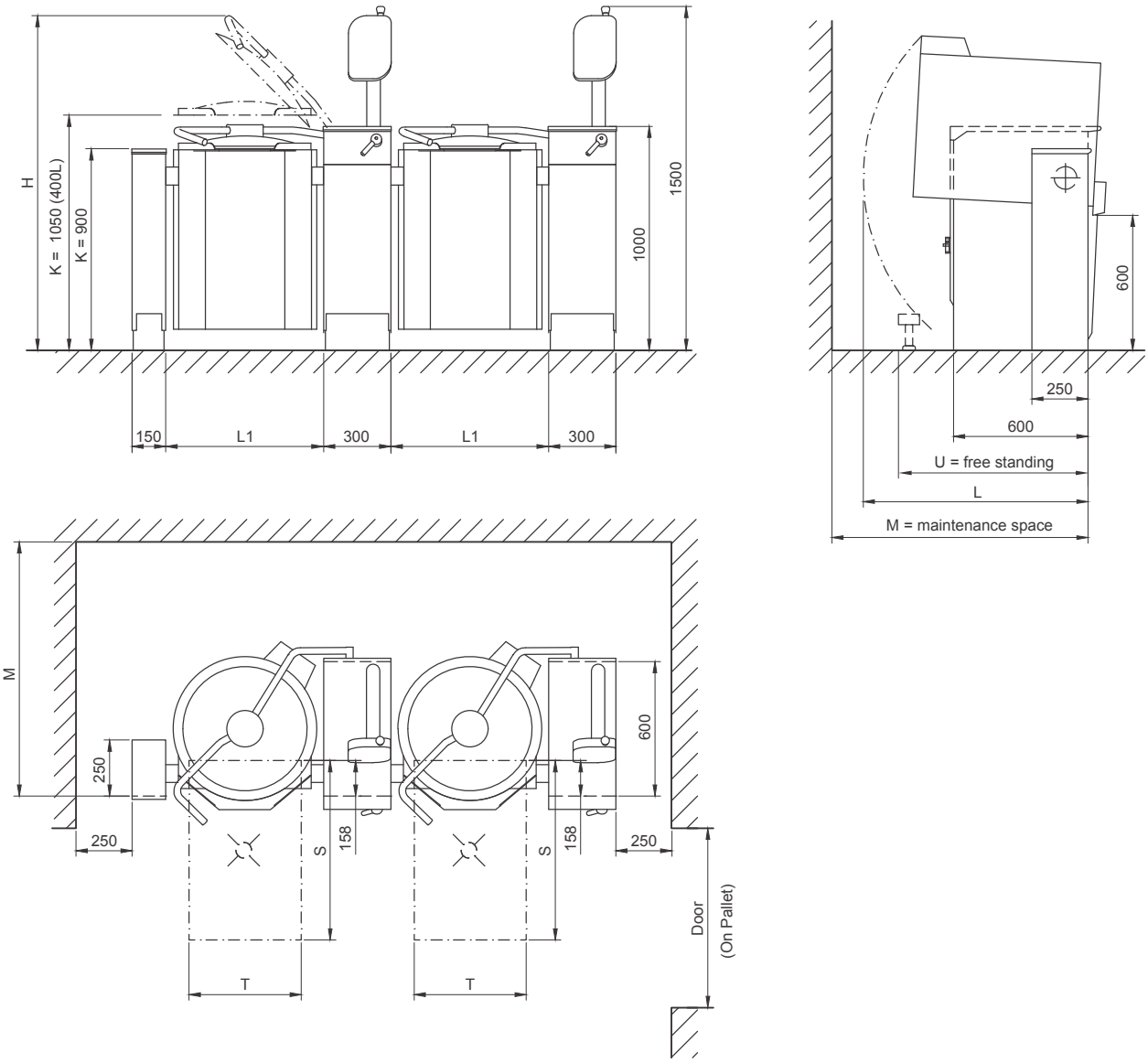
Dimensions



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)
400	1110	2080	1050	1280	1320	1200	600	1010	1200	(1300)	475

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