

## Combi kettle Metos Viking Combi 80E SGL

- capacity: net volume 80 l, gross volume 91 l, boiling spare 11 l
  - material stainless steel, inner surface against food acid proof stainless steel (EN 1.4432)
  - fully around isolated steam jacket
  - electric tilting
  - stainless steel lid
  - max. working pressure 1,0 bar (+120°C)
  - stepless mixing speed 20-110 rpm
  - autoreverse mixing programme
  - two extra preset mixing programmes
- Standard equipment: removable hinged lid with grid opening, water faucet (cold water), volume stick, hook for accessories on both pillars´ side (single kettle), mixing tool with removable scrapers
- Accessories for extra charge: installation frames (compulsory, surface- or sub-surface), strainer plate, whipping grid
- Factory options for extra charge: handshower, cooling, HACCP facility, draw-off tap



Product number	4215941
Product name	Combi kettle Metos Viking Combi 80E SGL
Size (mm) (w * d * h)	1154 * 805 * 1020
Weight	148,000 KG
Capacity	80 L
Technical information	400 V, 32 A, 12,75 kW, 3NPE, 50 Hz HW: 10, CW: 15