

Culino 400S Static Jacketed Kettle

Model – Culino 400S (4215547C)

FEATURES

- Culino static jacketed kettle
- Steam heated version
- 316 Stainless steel bowl
- Flat panel digital controls
- Food temperature control
- Multifunction timer (option)
- Automatic measured water filling (option)
- Hydraulic tilting
- Measuring stick
- Hand shower (option)
- Strainer plate (option)

Please refer to Metos website for options and accessories



TECHNICAL DATA

Net Volume 400L

Spare Volume 33 L

Gross Volume 433 L

Dimensions

Width 1560mm

Height 1198mm

Depth 1161mm

Connections

Water Cold ø15mm

Hot ø10mm

Electrical

Power 0,5 kW

Voltage 400-415V,

3P+N+E 50/60Hz

AMP 16A

Total Heat Load

57.6kW

Latent 2.1 kW,

Sensible 11.5 kW

Waste

By kitchen

contractor

Net Weight

480 kg

Steam cons

120kg/hr

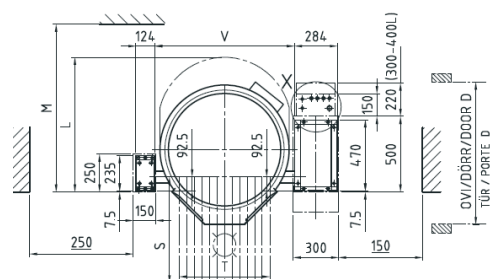
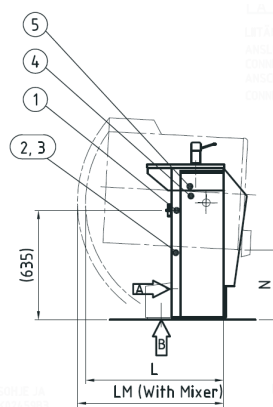
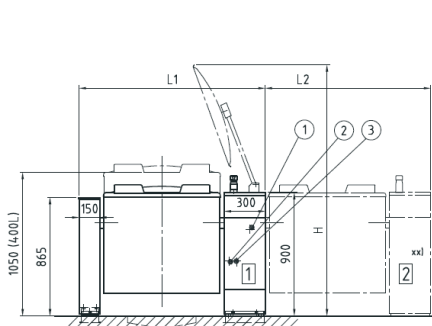
NOTE - Mandatory installation kit required for all installations, options are:

Single kettle surface – 4215839

Single kettle subsurface – 4215840

Group kettle surface – 4215843

Group kettle subsurface - 4215844



Finland
metos.com/manufacturing

Metos Oy Ab
Ahjonkaare
FI 04220 Kerava
Finland
Telephone +358 204 3913
international.sales@metos.com

- (1) Electrical connection
- (2) Cold water connection
- (3) Hot water connection
- (4) Data cable (HACCP option)
- (5) Control cables to building for heating control of kettle
- (6) Direct steam connection
- (7) Steam condensate outlet

Model	L1 mm	L2 mm	M mm	L mm	LM mm	H mm	S mm	T mm	D mm	N mm	V mm
400S	1560	1410	1190	1135	1135	2235	1200	600	1165	440	1126

Disclaimer: All unit capacities are based on subjective testing.

In line with policy to continually develop and improve its products, Metos Oy Ab reserves the right to change specifications and design without notice.