

## Culino 60S Combi Jacketed Kettle

Model – Culino Combi 60S (4215973C)

### FEATURES

- Culino kettle with mixer
- Steam heated version
- 316 Stainless steel mixing bowl
- Flat panel digital controls
- Food temperature control (option)
- Multifunction timer (option)
- Automatic measured water filling (option)
- Safety grid lid
- Multi-function mixing tool with auto-reverse
- 4 mixing programs
- Electric tilting
- Measuring stick
- Hand shower (option)
- Strainer plate (option)

Please refer to Metos website for options and accessories

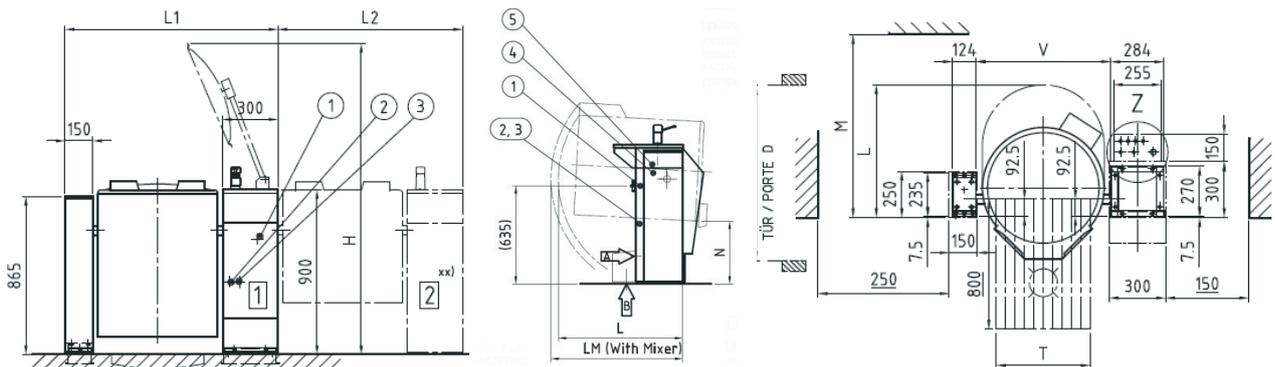


### TECHNICAL DATA

Net Volume	60L	Electrical	Power 1,0 kW
Spare Volume	8 L		Voltage 230V,
Gross Volume	68 L		1P+N+E 50/60Hz
Dimensions			AMP 16A
Width	1047mm	Total Heat	12kW
Height	1039mm	Load	Latent 0.4kW,
Depth	743mm		Sensible 1.9 kW
Connections		Waste	By kitchen
Water	Cold ø15mm		contractor
	Hot ø10mm	Nett Weight	179 kg
		Steam cons	18kg/hr

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

- Single kettle surface – 4215837
- Single kettle subsurface – 4215838
- Group kettle surface – 4215845
- Group kettle subsurface - 4215846



Finland  
[metos.com/manufacturing](http://metos.com/manufacturing)

Metos Oy Ab  
 Ahjonkaarre  
 FI 04220 Kerava  
 Finland  
 Telephone +358 204 3913  
[international.sales@metos.com](mailto: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	T mm	D mm	N mm	V mm
60S	1047	897	1040	630	820	1710	400	730	455	613

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.