

## Culino 150S Combi Jacketed Kettle

Model – Culino Combi 150S (4215976C)

### 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

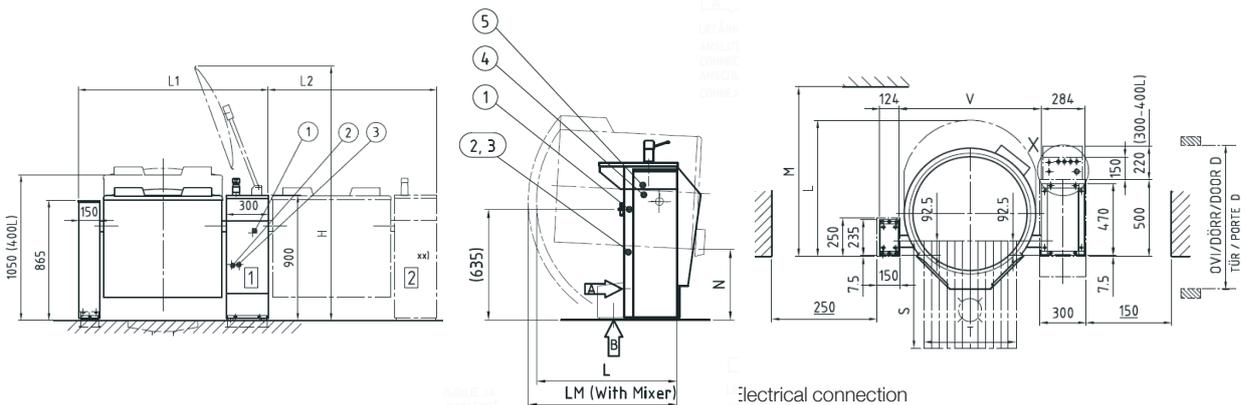


### TECHNICAL DATA

Net Volume	150L	Electrical	Power 1,8 kW
Spare Volume	19 L		Voltage 230V,
Gross Volume	169 L		1P+N+E 50/60Hz
Dimensions			AMP 16A
Width	1360mm	Total Heat	20kW
Height	1039mm	Load	Latent 1.0kW,
Depth	965mm		Sensible 4.3 kW
Connections		Waste	By kitchen contractor
Water	Cold ø15mm	Net Weight	250 kg
	Hot ø10mm	Steam cons	45kg/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



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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
150S	1360	1210	1010	895	910	1980	800	600	945	420	926

Disclaimer: All unit capacities are based on subjective testing.

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