

## Culino 80S Combi Jacketed Kettle

Model – Culino Combi 80S (4215974C)

### 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

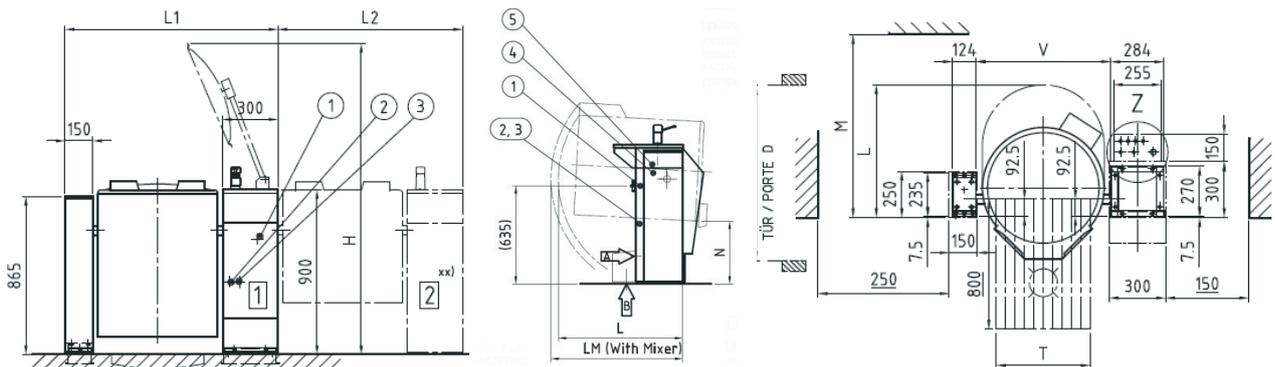


### TECHNICAL DATA

Net Volume	80L	Electrical	Power 1,0 kW
Spare Volume	10.5 L		Voltage 230V,
Gross Volume	90.5 L		1P+N+E 50/60Hz
Dimensions		Total Heat	16kW
Width	1154mm	Load	Latent 0.6kW,
Height	1039mm		Sensible 2.6 kW
Depth	792mm	Waste	By kitchen
Connections			contractor
Water	Cold ø15mm	Net Weight	192 kg
	Hot ø10mm	Direct Steam	24kg/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



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- (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
80S	1154	1004	1080	710	850	1800	500	785	405	720

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.