

## Culino 400S Combi Jacketed Kettle

Model – Culino Combi 400S (4215980C)

### 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
- Hydraulic tilting
- Measuring stick
- Hand shower (option)
- Strainer plate (option)

Please refer to Metos website for options and accessories

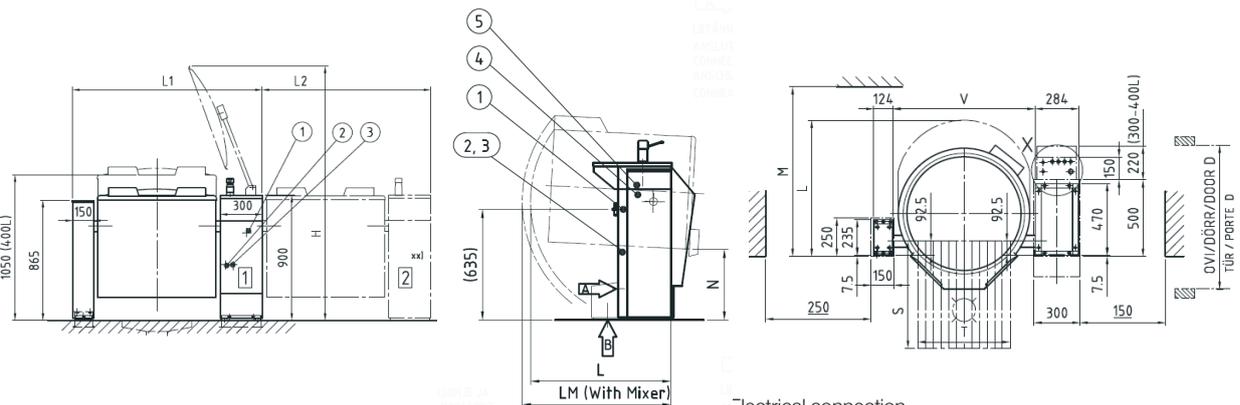


### TECHNICAL DATA

Net Volume	400L	Electrical	Power 2,0 kW
Spare Volume	33 L		Voltage 400-415V,
Gross Volume	433 L		3P+N+E 50/60Hz
Dimensions			AMP 16A
Width	1560mm	Total Heat	57.6kW
Height	1198mm	Load	Latent 2.1kW,
Depth	1161mm		Sensible 11.6 kW
Connections		Waste	By kitchen contractor
Water	Cold ø15mm	Net Weight	420 kg
	Hot ø10mm	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  
Ahjonkaarre  
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) 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.