

Culino 60S Static Jacketed Kettle

Model – Culino 60S (4215210C)

FEATURES

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

Please refer to Metos website for options and accessories



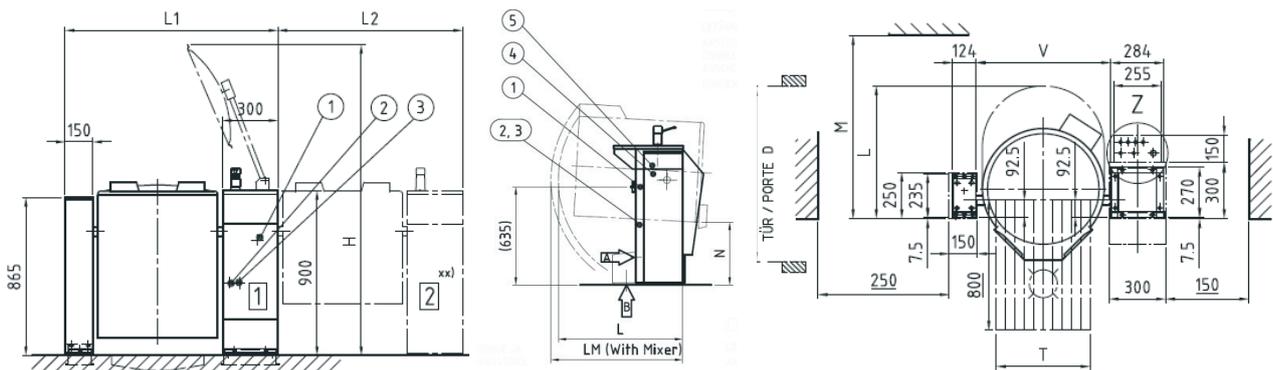
TECHNICAL DATA

Net Volume 60L
Spare Volume 8 L
Gross Volume 68 L
Dimensions
Width 1047mm
Height 1039mm
Depth 743mm
Connections
Water Cold ø15mm
Hot ø10mm

Electrical Power 0,3 kW
Voltage 230V,
1P+N+E 50/60Hz
AMP 16A
Total Heat Load 12kW
Latent 0.6 kW,
Sensible 2.6 kW
Waste By kitchen contractor
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



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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	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.