

## Culino 200S Combi Jacketed Kettle

Model – Culino Combi 200S (4215978C)

### 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

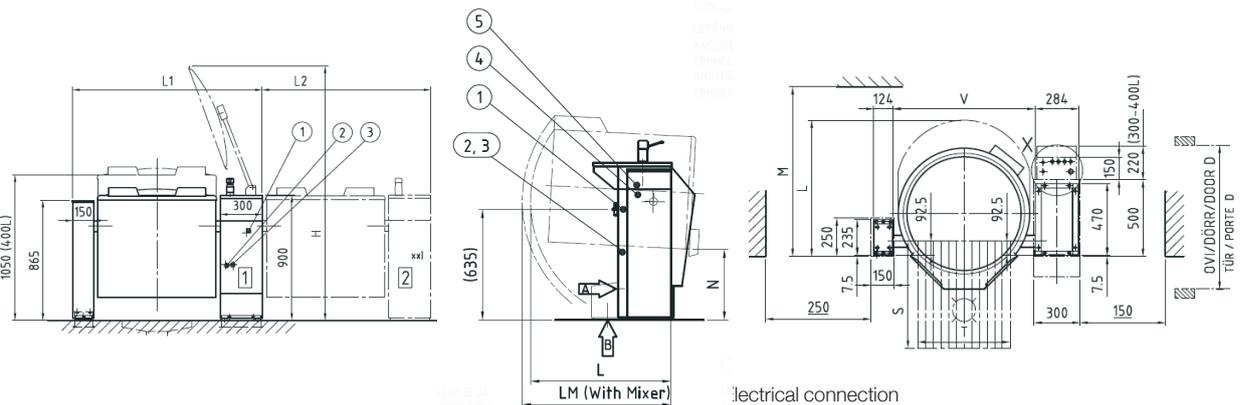


### TECHNICAL DATA

Net Volume	200L	Electrical	Power 1,8 kW Voltage 230V, 1P+N+E 50/60Hz AMP 16A
Spare Volume	19 L	Total Heat Load	30kW Latent 1.4kW, Sensible 6.1 kW
Gross Volume	219 L	Waste	By kitchen contractor
Dimensions		Net Weight	270 kg
Width	1360mm	Steam cons	60 kg/hr
Height	1039mm		
Depth	965mm		
Connections			
Water	Cold ø15mm Hot ø10mm		

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) 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
200S	1360	1210	1130	895	980	1980	800	600	945	420	926

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.