

Culino 100S Combi Jacketed Kettle

Model – Culino Combi 100S (4215975C)

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

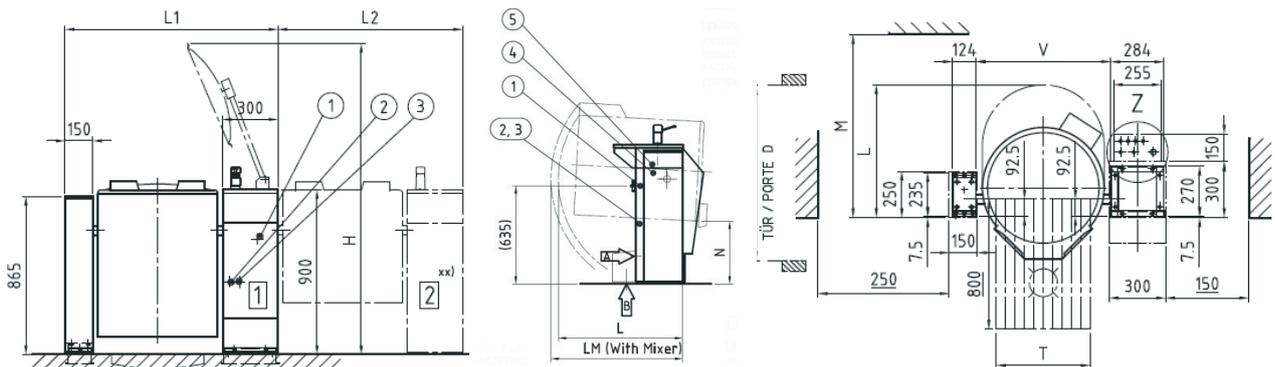


TECHNICAL DATA

Net Volume	100L	Electrical	Power 1,0 kW
Spare Volume	10,5 L		Voltage 230V,
Gross Volume	110,5 L		1P+N+E 50/60Hz
Dimensions			AMP 16A
Width	1154mm	Total Heat	16kW
Height	1039mm	Load	Latent 0.6kW,
Depth	792mm		Sensible 2.6 kW
Connections		Waste	By kitchen
Water	Cold ø15mm		contractor
	Hot ø10mm	Net Weight	192 kg
		Steam cons	30 kg/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
100S	1154	1004	1080	710	850	1800	500	785	405	720

Disclaimer: All unit capacities are based on subjective testing.

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