

## Culino 100S Static Jacketed Kettle

Model – Culino 100S (4215212C)

### 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



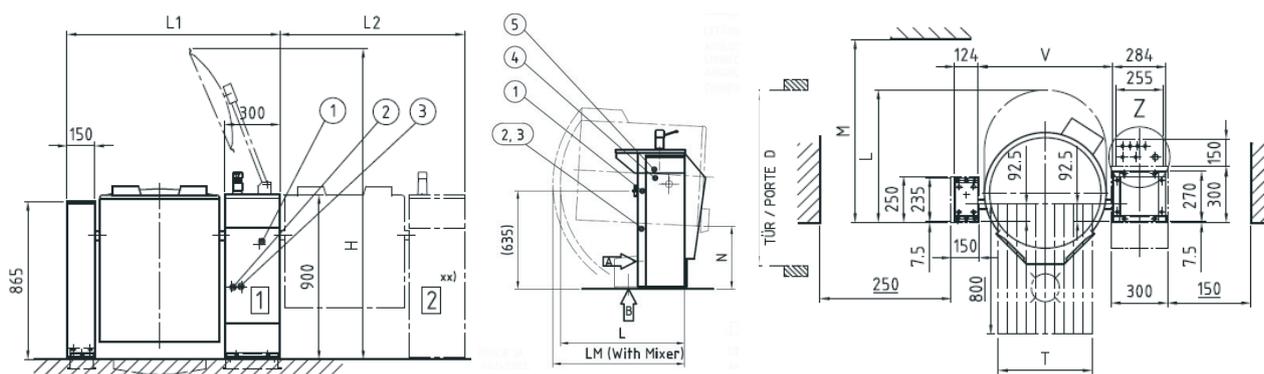
### TECHNICAL DATA

Net Volume 100L  
 Spare Volume 10.5 L  
 Gross Volume 110.5 L  
 Dimensions  
 Width 1154mm  
 Height 1039mm  
 Depth 792mm  
 Connections  
 Water Cold ø15mm  
 Hot ø10mm

Electrical Power 0,3 kW  
 Voltage 230V,  
 1P+N+E 50/60Hz  
 AMP 25A  
 Total Heat Load 16kW  
 Latent 0.8 kW,  
 Sensible 3.4 kW  
 Waste By kitchen contractor  
 Net Weight 232 kg  
 Steam cons 30kg/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

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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