

Culino 300S Static Jacketed Kettle

Model – Culino 300S (4215244C)

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

Please refer to Metos website for options and accessories



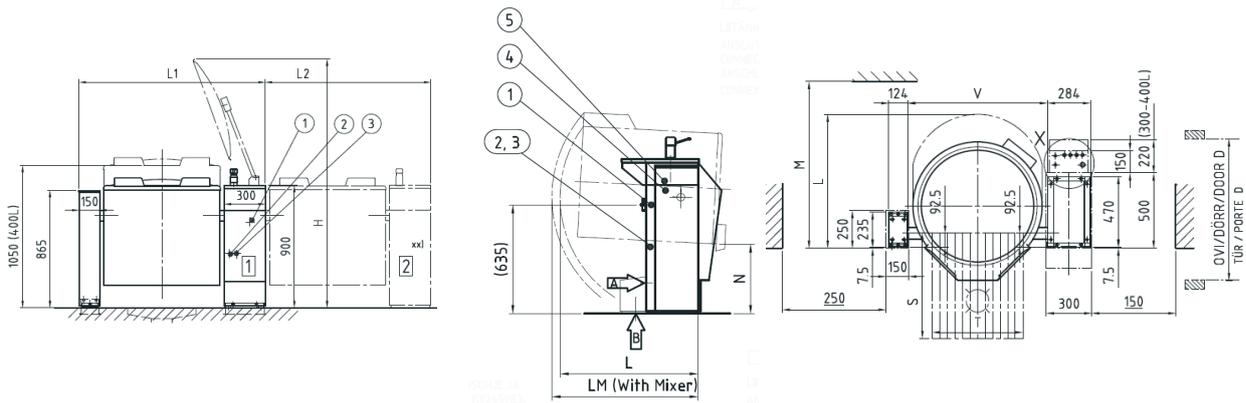
TECHNICAL DATA

Net Volume 300L
 Spare Volume 33 L
 Gross Volume 333 L
 Dimensions
 Width 1560mm
 Height 1039mm
 Depth 1161mm
 Connections
 Water Cold ø15mm
 Hot ø10mm

Electrical Power 0,5 kW
 Voltage 400-415V,
 3P+N+E 50/60Hz
 AMP 16A
 Total Heat Load 40kW
 Latent 1.9 kW,
 Sensible 9.6 kW
 Waste By kitchen contractor
 Net Weight 420 kg
 Steam cons 90 kg/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) Direct 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
300S	1560	1410	1190	1135	1135	2100	800	600	1165	450	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.