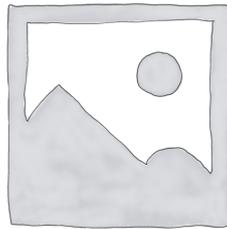


## Combi kettle Metos Viking Combi 400E



### Product information

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SKU	4215852
Product name	Combi kettle Metos Viking Combi 400E
Dimensions	1560 × 1165 × 1040 mm
Weight	480,000 kg
Capacity	400 L
Technical information	400/230 V, 100 A, 59,8 kW, 3NPE, 50 Hz CW: 15 HW: 10

### Description

- one time capacity for example 400 liters soup with one load. Gross volume: 433 liters, net volume 400 liters, boiling spare 33 liters
- material stainless steel, inner surface acid proof stainless steel (EN 1.4432)
- all around isolated (front and back): safe working and less energy loss
- powerful, strong and safe electric tilting by press of a button  
According to safety regulations kettle tilts only when tilting key is pressed
- lift-off stainless steel lid (does not brake down or become brittle), can be washed in a dishwasher or manually without stretching or overreaching
- max. temperature +120°C (max. working pressure 1,0 bar)
- strong, integrated bottom mixer. Mixing tool is locked on its mixing position without any extra accessories even when kettle is tilted

- only one wide mixing tool for all kind of mixing: whipping cream, mixing doughs, 'browning' minced meat or meat pieces, mashing, gentle mixing, mixing speed 15-110 rpm.
- four preset mixing programmes developed and tested by professional chefs ready to use for versatile food production (example: mashed potato with a press of a button)
- automatic autoreverse mixing programme
- according to safety standards mixing while the lid is open is prohibited in all circumstances. Double safety magnet improves work safety. Mixer stops in a second after opening the lid.

Standard equipment:

- volume stick, mixing tool with removable scrapers

Accessories (not included in the price):

- installation frames (sub-surface- or surface), handshower, strainer plate, safety grid lid, that allows continuous view into a kettle and adding water or ingredients while mixing, pouring adapter, timer, automatic water filling, cooling