Combi kettle Metos Culino Combi 100E SGL



- one time capasity for example 100 liters soup with one load. Gross
volume: 110,5 liters, net volume 100 liters, boiling spare 10,5 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
- temperature setting 0...+120°C (setting accuracy 1°, maximum working
pressure 1,0 bar, which corresponds to +120°C inner surface temperature)
- numerical temperature display with one degree accuracy
- 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:
- safety grid lid, that allows continuous view into a kettle and adding
water or ingredients while mixing, volume stick, mixing tool with
removable scrapers
Accessories for extra price:
- installation frames (sub-surface- or surface), handshower, strainer
plate, pouring adapter, timer, automatic water filling, cooling

Product number	4215950
Product name	Combi kettle Metos Culino Combi 100E SGL
Size (mm) (w * d * h)	1154 * 805 * 1020
Weight	160,000 KG
Capacity	100 L
Technical information	400 V, 32 A, 16,75 kW, 3NPE, 50 Hz HW: 10, CW: 15