metos
kitchen intelligence

Metos Viking & Viking Combi Kettle

Performance for large scale food production

www.metos.com/manufacturing

Metos Viking kettles are safe choices FOR PROFESSIONAL FOOD PRODUCTION

Viking and the Viking Combi kettles are realiable and safe choices for every professional kitchen's food production. A set of versatile functions make kitchen work even easier. A lot of labor time can be saved when there is one appliance for cooking, mixing and optional chilling. The integrated bottom mixer makes the Viking Combi a welcome, flexible tool.

Smooth motorized tilting makes decanting easy and a fully insolated kettle body saves your kitchen energy while improving workplace safety. Distance to the floor is over 600 mm when kettle is fully tilted. High tilting kettle is fast and easy to empty. Most trolleys fit under kettle's pouring lip.

The Viking Combi features an integrated mixer for versatile food production of both hot and cold food. When equipped with optional cooling, the Viking Combi makes a complete process from start to finish.

Cook large quantities effectively – up to 400 liters at a time.

Strong, maintenance-free, auto-reverse mixer for all mixing, also whipping. Also available as a heavy-duty version for extra heavy loads.

Automatic cooling in Viking kettles: Set target food temperature and start !

Manual cooling with tap water C1*
Handshower hose is connected to kettle jacket's "water inlet" connection. Also "water inlet" and "water outlet" valves must be set into right position before and after cooling.

Automatic cooling with tap water C2*
Automatic steam jacket drainage after cooling. Cooling media is tap water.

**Kettle does not make water colder for cooling purposes.*

Automatic food water inlet directly positioned for flow into the kettle, even when tilting (option).

Distance to floor is over 600 mm when kettle is fully tilted.

Reel-in handshower or other hand-shower models are optional.

Viking

- *Construction stainless steel, inner surface acid proof stainless steel*
- *Elevated control pillar with selected features*
- *Temperature control, max. +120 ℃*
- *Max. working pressure in steam jacket 1,0 bar*
- *Electric tilting 40-150 L kettles, hydraulic tilting 200-400 L kettles*
- *Tilting height 600 mm*

Standard equipment

- *Separate lid 40-100L kettles, hinged lid 150-400 L kettles*
- *Measuring stick*
- *Hook for accessories on left and right pillar (single kettle)*

Metos Viking ELECTRIC	Code	Dimensions mm	Electric connection
Metos Viking 40E	4224100	1047x720x900/1535*	400V 3N~ 9,0 kW 16
Metos Viking 60E	4224102	1047x720x900/1535*	400V 3N~ 10,5 kW 16A
Metos Viking 80E	4224104	1154x720x900/1535*	400V 3N~ 12,0 kW 20A
Metos Viking 100E	4224106	1154x720x900/1535*	400V 3N~ 16,0 kW 25A
Metos Viking 150E	4224108	1360x920x900/1535*	400V 3N~ 20,0 kW 32A
Metos Viking 200E	4224110	1360x920x900/1535*	400V 3N~ 30,0 kW 50A
Metos Viking 300E	4224112	1560x1100x900/1535*	400V 3N~ 40,0 kW 63A
Metos Viking 400E	4224114	1560x1100x1050/1535*	400V 3N~ 57,2 kW 100A

Also steam heated models. **control pillar/control panel*

Metos Viking Combi FS 100 L free standing

Viking Combi

- *Construction stainless steel, inner surface acid proof stainless steel*
- *Elevated control pillar with selected features*
- *Temperature control, max. +120 ℃*
- *Max. working pressure in steam jacket 1,0 bar*
- *Electric tilting 40-150 L kettles, hydraulic tilting 200-400 L kettles*
- *Tilting height 600 mm*
- *Integrated mixer*
- *Mixing speed control (20-110 rpm)*
- *2 mixing programmes*
- *Autoreverse mixing*
- *Machine washable mixing tool with removable scrapers*

Standard equipment

- *Safety grid lid lid*
- *Measuring stick*
- *Hook for accessories on left and right pillar (single kettle)*

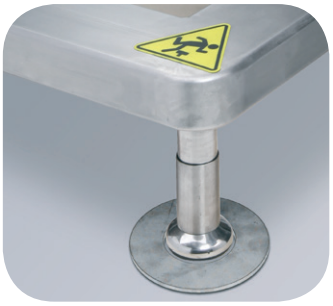
Metos Viking Combi ELECTRIC	Code	Dimensions mm	Electric connection
Metos Viking Combi 40E	4224200	1047x720x900/1535*	400V 3N~ 11,5 kW 25A
Metos Viking Combi 60E	4224202	1047x720x900/1535*	400V 3N~ 12,5 kW 25A
Metos Viking Combi 80E	4224204	1154x720x900/1535*	400V 3N~ 14,0 kW 32A
Metos Viking Combi 100E	4224206	1154x720x900/1535*	400V 3N~ 18,0 kW 32A
Metos Viking Combi 150E	4224208	1360x920x900/1535*	400V 3N~ 23,6 kW 50A
Metos Viking Combi 200E	4224210	1360x920x900/1535*	400V 3N~ 33,6 kW 63A
Metos Viking Combi 300E	4224212	1560x1100x900/1535*	400V 3N~ 43,6 kW 80A
Metos Viking Combi 400E	4224214	1560x1100x1050/1535*	400V 3N~ 62,0 kW 100A

Also steam heated models. **control pillar/control panel*

METOS VIKING & VIKING COMBI

Installation frame kits for single kettle	Code
Surface installation frame	4224000
Sub-surface installation frame	4224002
Free standing installation 40-100L kettle	4224008
Free standing installation 150-400L kettle	4224010
Free standing, installation flanges	4224020
Free standing, mid floor kit 1	4224016
Free standing, mid floor kit 2	4224018
Group installation, surface	4224004
Group installation, sub-surface	4224006
Group installation, free standing 40-100L kettle	4224012
Group installation, free standing 150-400L kettle	4224014

Installed at the factory	Code
Food temperature display	4215379
Automatic measured food water	4215825
Steam jacket automatic fill	4224024
Manual tap water cooling C1 (not for steam kettles)	4215249
Automatic tap water cooling C2 (incl. steam jacket automatic fill)	4224028
Double water connection	4212292
Welded and seamless bowl panels with closed cell polyurethane foam insulation	4224022
Standard Handshower S1	4222966
Heavy Duty Handshower S2	4222964
Reel-in Handshower S3	4222962
HACCP facilities	4213095
Wireless HACCP Transmitter IoLiving	4008006
Draw off tap D1-std	4211972
Draw off valve connection D2-B/AUS SMS63 TC (delivered plugged) 80-400L	4222135
Arc valve CIP D2 SMS63 TC/ SMS51 male end	4222747
Butterfly valve D2 SMS63 TC	4215858
Adapter for pump hose D2 SMS63 TC/ SMS51 male end	4222764
Heavy duty mixer 150 L**	4215823
Heavy duty mixer 200 L**	4215720
Socket outlet 230V 16A behind control panel	4224026



Unique installation flanges
-no holes in the floor materials
-allow kettle lifting away if needed

Socket outlet in control panel

**300-400 litre kettles come with Heavy Duty mixer as standard.*

Standard hand shower

Heavy duty hand shower

Reel-in hand shower

Draw off tap D1-std

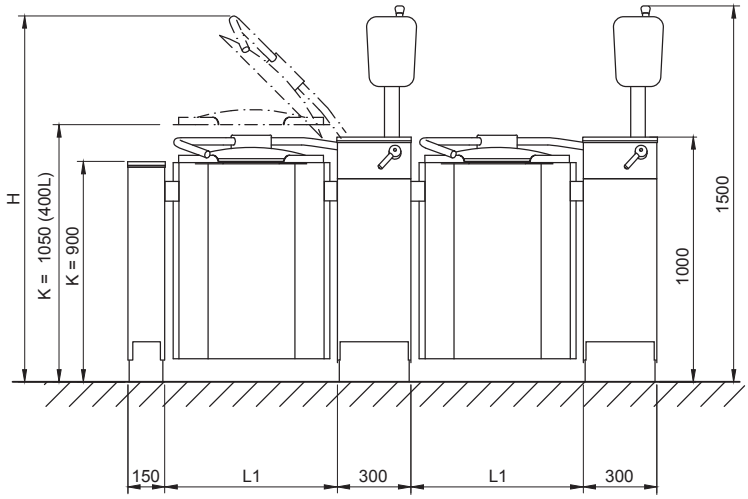
Draw off valve connection D2-B/AUS SMS63 TC (delivered plugged)

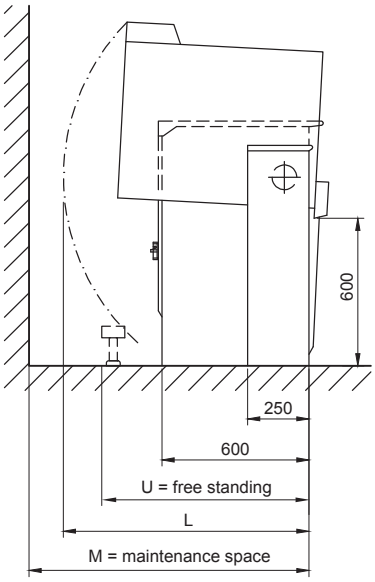
Arc valve CIP D2 SMS63 TC/ SMS51 male end

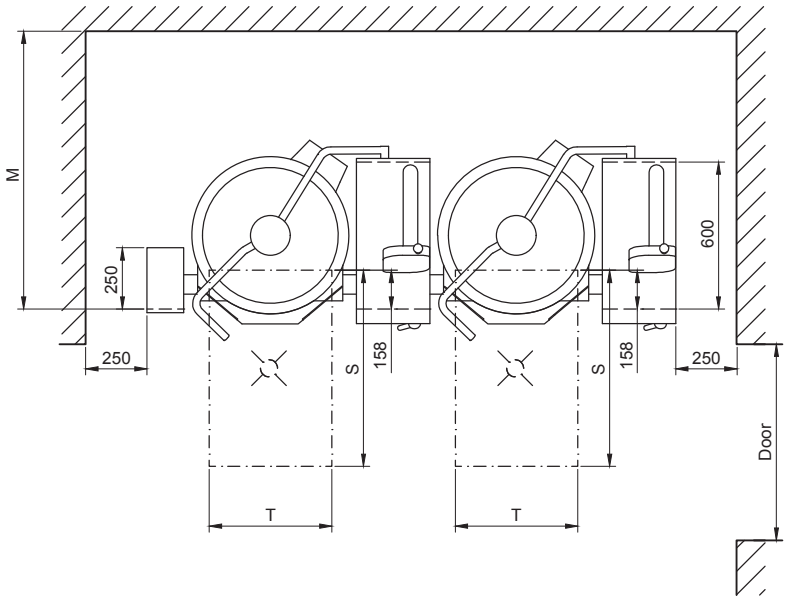
Butterfly valve D2 SMS63 TC

Adapter for pump hose D2 SMS63 TC/ SMS51 male end

METOS VIKING DIMENSIONS







Viking	L1 (mm)	H (mm)	K (mm)	L (mm)	M (mm)	S (mm)	T (mm)	U (mm)	Door (mm)	Weight Viking (kg)	Viking Combi (kg)
40	597	1740	900	870	1055	800	400	860	800	155	195
60	597	1740	900	955	1180	800	400	860	800	165	205
80	704	1745	900	1010	1235	800	500	890	800	185	225
100	704	1745	900	1010	1235	800	500	890	800	210	260
150	910	1945	900	1075	1170	800	600	1110	1000	250	300
200	910	1945	900	1155	1285	800	600	1110	1000	290	340
300	1110	2110	900	1280	1320	1000	600	1010	1200	350	410
400	1110	2080	1050	1280	1320	1200	600	1010	1200	410	470

Free standing frames available.

Installation

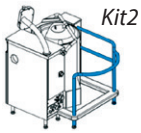
- ☐ *Single kettle*
- ☐ *Kettle group*
- ☐ *Sub surface installation*

- ☐ *Surface installation*

- ☐ *Free standing*

- ☐ *Installation flanges*

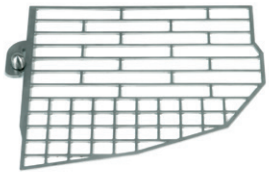
- ☐ *Mid floor Kit1*
- ☐ *Mid floor Kit2*



METOS KETTLE ACCESSORIES

Accessories	Code
Strainer plate 40-60	4222196
Strainer plate 80-100	4222198
Strainer plate 150-200	4222200
Strainer plate 300-400	4222202
Strainer plate extension 300-400	4222204
Pouring adapter 150-200	4222206
Pouring adapter 300-400	4222208
Whipping grid Viking Combi 40-60	4211203
Whipping grid Viking Combi 80-100	4211193
Whipping grid Viking Combi 150-200	4211186
Whipping grid Viking Combi 300	4211179
Whipping grid Viking Combi 400	4215872

Strainer plate



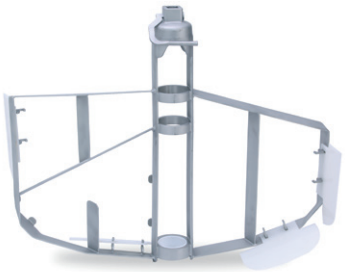
Whipping grid

Heavy Duty Mixing tool retrofit	Code
Heavy Duty Mixing tool Viking Combi 150 L	4215822
Heavy Duty Mixing tool Viking Combi 200 L	4215719
Heavy Duty Mixing tool Viking Combi 300 L	4215721
Heavy Duty Mixing tool Viking Combi 400 L	4215868

Pouring adapter

Strainer plate extension for 300-400 litre kettles

Kettle cleaning	Code
Cleaning tool Viking Combi 60 L	4222728
Cleaning tool Viking Combi 80 L	4222729
Cleaning tool Viking Combi 100 L	4222730
Cleaning tool Viking Combi 150 L	4222731
Cleaning tool Viking Combi 200 L	4222732
Cleaning tool Viking Combi 300 L	4222733
Cleaning tool Viking Combi 400 L	4222734
Cleaning brush	4222791
Scraper	4222790



Heavy duty tool

Scraper

Cleaning brush

Accessories	Code
Potato stick Soft 670	4000031
Pouring support	4000012
Hot fill bag support	4222727

Sous Vide	Capacity	Code
Sous Vide Kit Viking Combi 80 L	35 kg	4222723
Sous Vide Kit Viking Combi 100 L	35 kg	4222724
Sous Vide Kit Viking Combi 150 L	60 kg	4222725
Sous Vide Kit Viking Combi 200 L	60 kg	4222726

Cleaning tool is attached to the mixing tool

Pouring support

Blender kit	Code
Blender kit for Viking Combi 40 L	4222735
Blender kit for Viking Combi 60 L	4222736
Blender kit for Viking Combi 80 L	4222737
Blender kit for Viking Combi 100 L	4222738

Includes blender lid, special mixing tool and blender MF2000 Combi

Trolleys	Code
Multipurpose trolley MPT-450, GN1/1	4554132
Mixer tool holder to MPT-450 trolley	4215990
Draining aid to MPT-450 trolley	4000009
Multipurpose trolley MPT-2/450, GN2/1	4554133
Mixer tool wash trolley MWT	4554560
Mixer tool wash trolley MWT2 for 2 tools	4554562
Kettle accessory trolley KTT	4554564
Kettle accessory trolley AT-77	4554586

Accessories	Code
Measurement stick 40	4222212
Measurement stick 60	4222214
Measurement stick 80	4222216
Measurement stick 100	4222218
Measurement stick 150	4222220
Measurement stick 200	4222222
Measurement stick 300	4222224
Measurement stick 400	4222226

METOS KETTLE ACCESSORIES

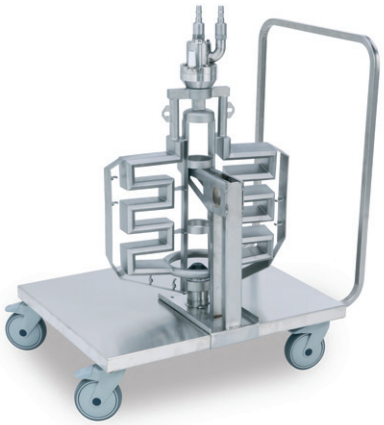
Potato stick

Measurement stick

Hot fill bag support

Sous Vide basket and Sous Vide tool

Hand mixer kit



Mixer tool wash trolley MWT

Multipurpose trolley MPT-450

Draining aid for MPT-450

Mixer tool holder for MPT-450

Multipurpose trolley MPT-2/450

Kettle accessory trolley KTT

Kettle accessory trolley AT-77

Metos Oy Ab
Ahjonkaarre, FI-04220 Kerava, Finland
tel. +358 204 3913
e-mail: international.sales@metos.com
www.metos.com/manufacturing

an Ali Group Company

The Spirit of Excellence