

# Culino

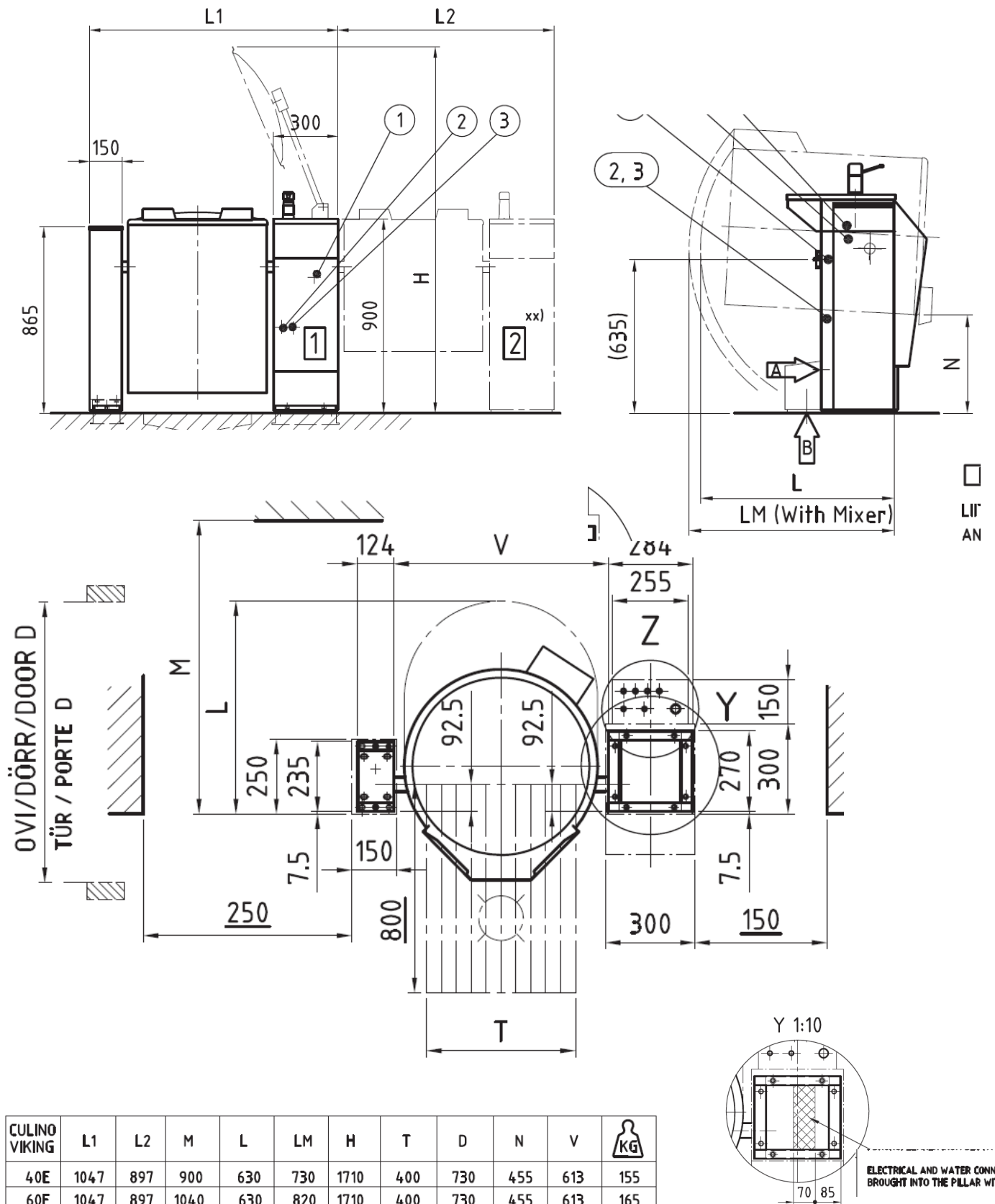
## Specification Data

**metos**  
kitchen intelligence®



# Dimensions

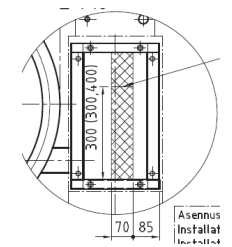
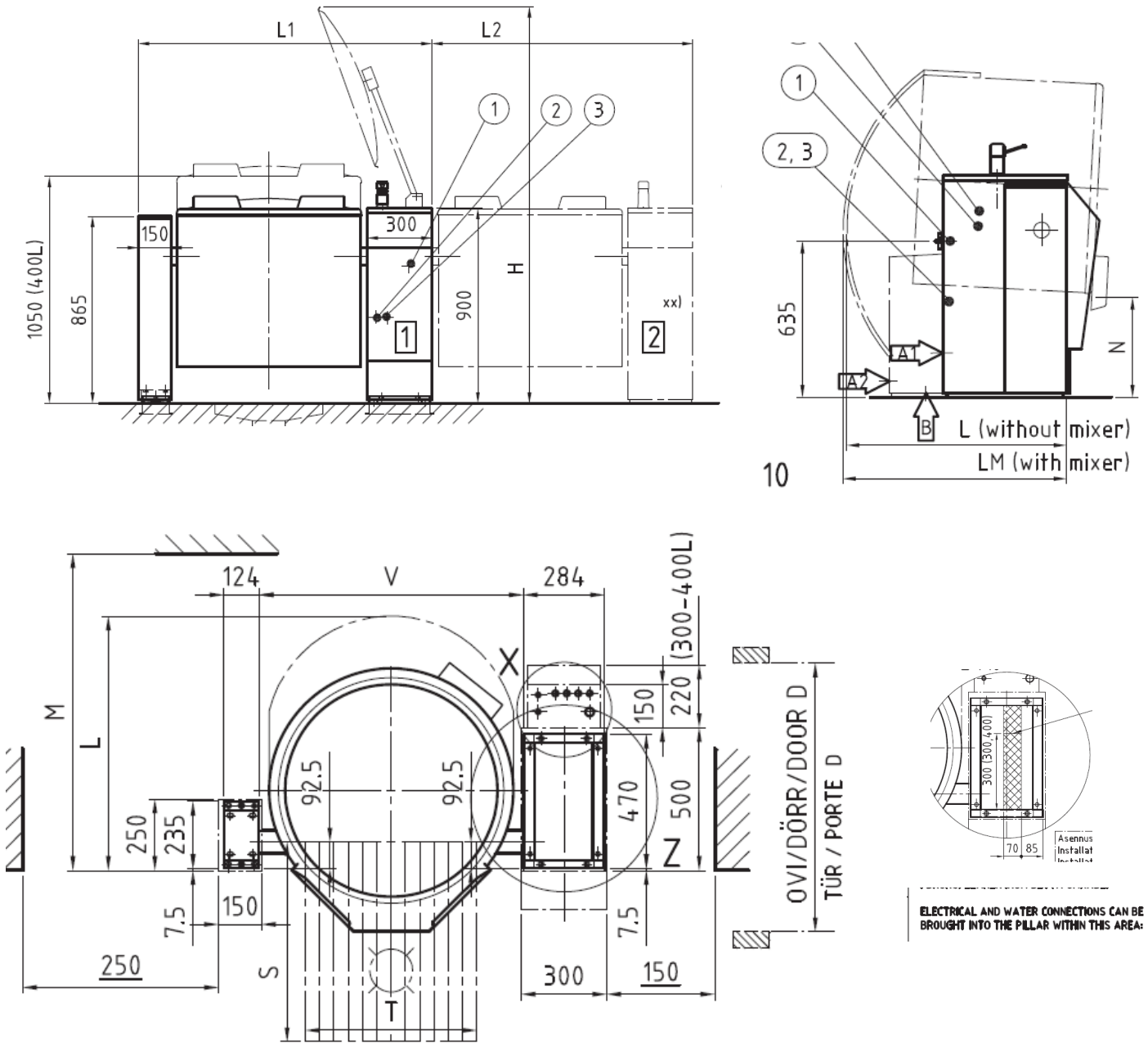
Culino / Culino Combi 40-100E



CULINO VIKING	L1	L2	M	L	LM	H	T	D	N	V	KG
40E	1047	897	900	630	730	1710	400	730	455	613	155
60E	1047	897	1040	630	820	1710	400	730	455	613	165
80E	1154	1004	1080	710	850	1800	500	785	405	720	175
100E	1154	1004	1080	710	850	1800	500	785	405	720	185

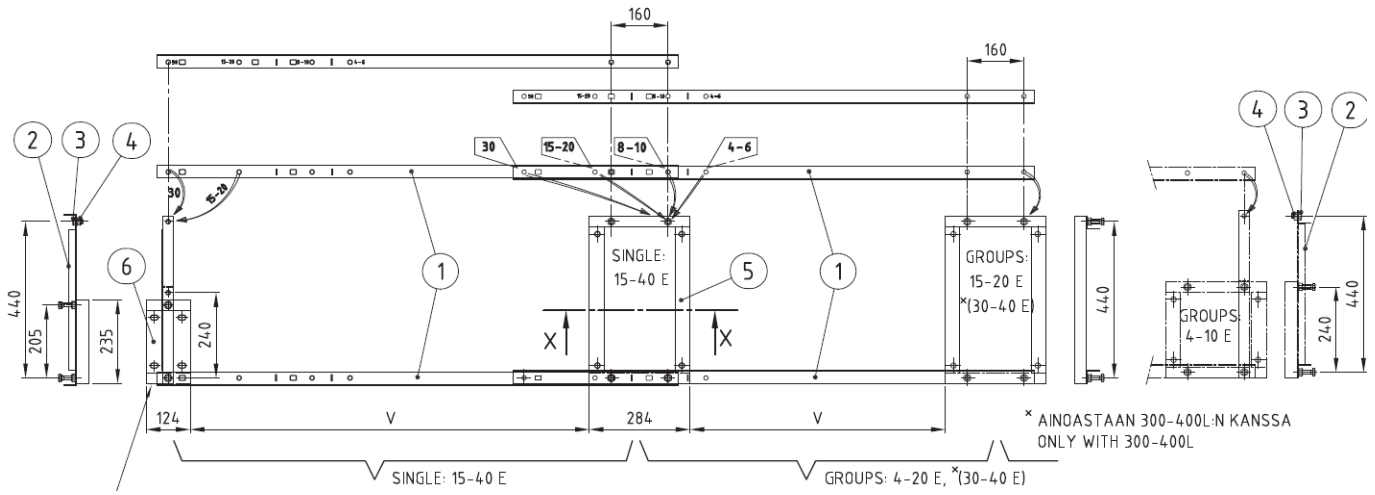
# Dimensions

Culino / Culino Combi 150-400E

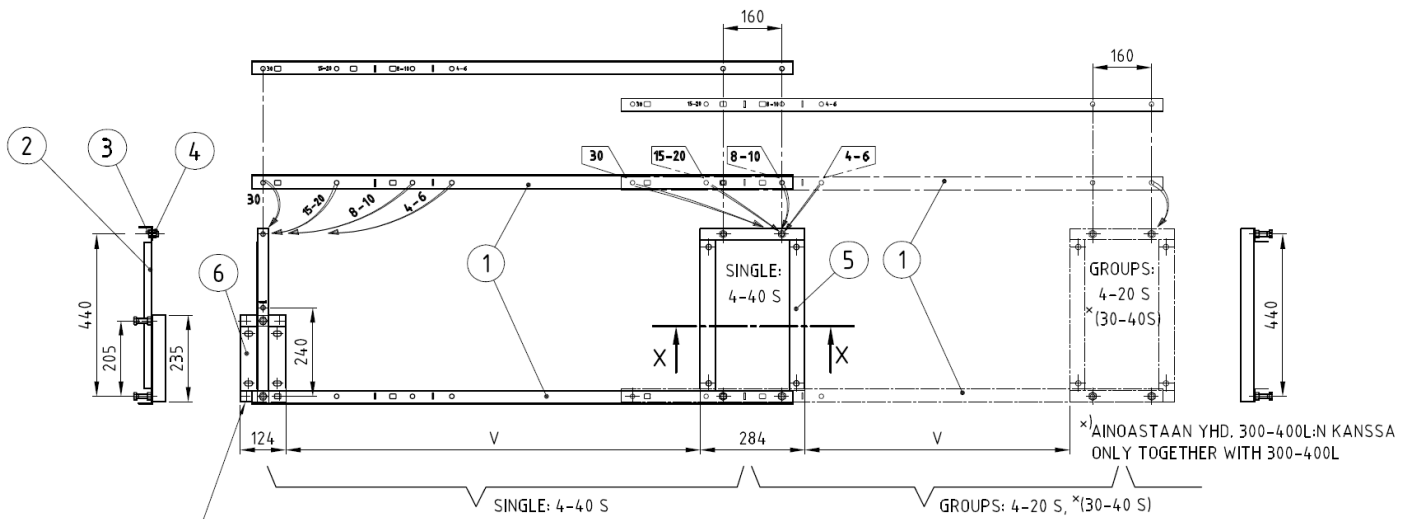


ELECTRICAL AND WATER CONNECTIONS CAN BE BROUGHT INTO THE PILLAR WITHIN THIS AREA:

	L1	L2	M	L	LM	H	S	T	D	N	V	KG
CULINO/VIKING -150E	1360	1210	1010	895	910	1980	800	600	945	420	926	250
CULINO/VIKING -200E	1360	1210	1130	895	980	1980	800	600	945	420	926	270
CULINO/VIKING -300E	1560	1410	1190	1135	1135	2100	800	600	1165	450	1126	420
CULINO/VIKING -400E	1560	1410	1190	1135	1135	2235	1200	600	1165	440	1126	480

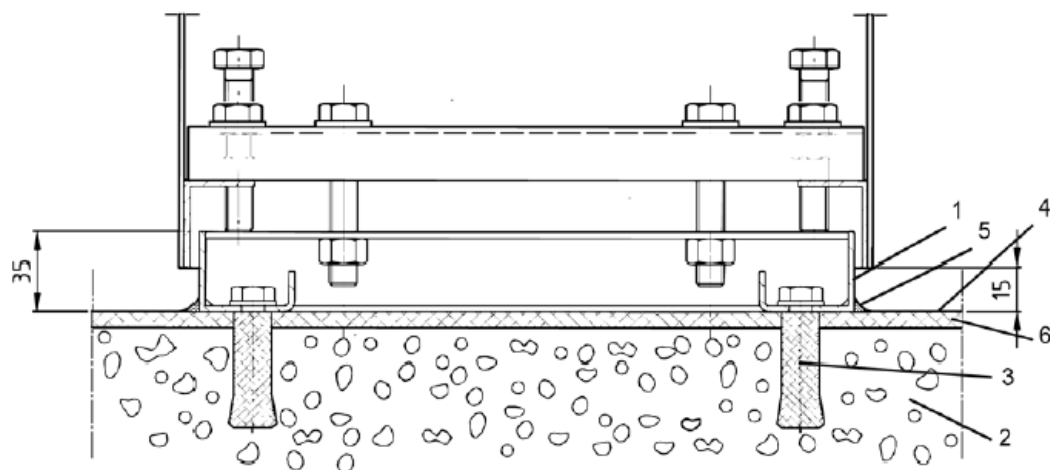


## Culino 40-400 Steam



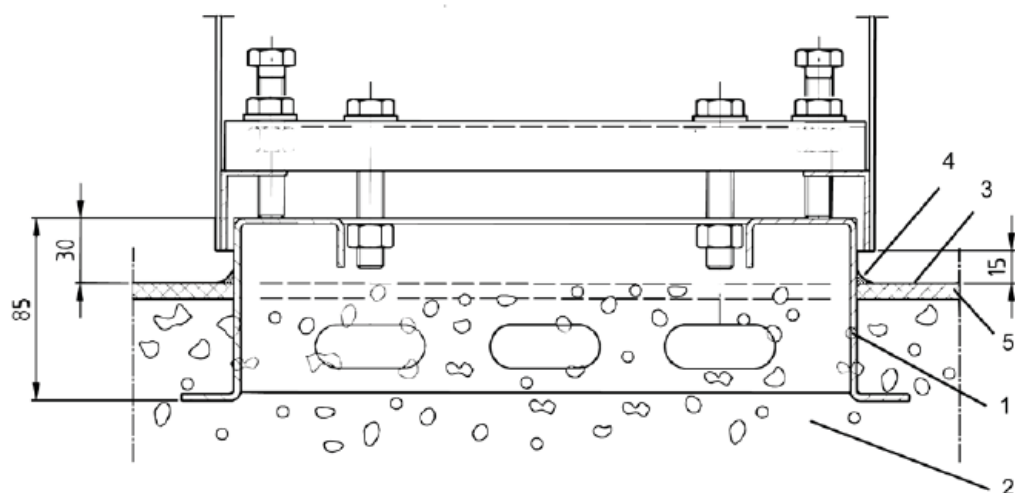
# F<sub>rame Kits</sub>

## Surface



1. Surface frame
2. Concrete casting
3. Fixing bolt for surface frame
4. Finished floor surface
5. Silicone mastic
6. Acrylic filler

## Sub Surface



1. Installation frame
2. Concrete casting
3. Finished floor surface
4. Silicone mastic
5. Acrylic filler

# Water Quality

Water connection and quality requirements

- The unit must be connected to the cold and warm water supply and, if fitted with a twin water connection option (T), also to the soft water supply.
- All water supply lines must be fitted with a one-way valve and a shut-off valve (not included in delivery).
- Before connection to the unit all water lines must be thoroughly rinsed from all loose particles.
- The water pressure range for optimum performance is 250 - 600 kPa.
- The minimum water pressure allowed for proper function of the unit is 250 kPa. If the pressure is lower, a pressure rise pump must be fitted by the customer.
- The minimum water flow rate is 5 l/min, however, if optimum cooling capacity is required, the cold or soft water flow rate must be at least 20 l/min.
- All water connections are of size Ø15mm (R 1/2").
- Water conductivity should be below 1000µS/cm. Already when the conductivity is over 500µS/cm, a water analysis is recommended.
- Maximum chloride concentration allowed is less than 60 mg/l.
- Maximum chlorine concentration allowed is less than 0,2 mg/l.
- The pH value of the water should be between 6,5 and 9,5.
- Unit damages caused by chloride, chlorine or pH values exceeding the stated limits are not covered by manufacturer warranty.

2.4.3. Optional twin water connection (T) for soft water

If fitted with a twin water connection this connection supplies softened water for filling of the kettle jacket, and if fitted with water-based cooling also for the cooling.

Extreme water conditions

When extreme water conditions not fulfilling the requirements above exist, filters and water treatment devices should be installed in order to ensure proper function of the unit and avoid corrosion.

When extreme water conditions are at hand, a water quality analysis must be carried out. Depending on the results of the analysis, needed filters and water treatment devices are installed by the customer.

The most common filters and treatment equipment are:

The optional twin water connection should also be utilized when extreme water conditions not fulfilling the requirements above exist. This lowers the consumption of treated water, because raw water can be used for cleaning purposes. Filters and water treatment devices should be installed in order to ensure proper function of the unit and avoid corrosion.

When extreme water conditions are at hand, a water quality analysis must be carried out. Depending on the results of the analysis, needed filters and water treatment devices are installed by the customer.

The most common filters and treatment equipment are:

## 1. Particle filter

A 5-15µm particle filter is recommended when water contains sand, iron particles or other suspended matters.

## 2. Active carbon filter

An active carbon filter must be used if the chlorine level exceeds 0,2 mg/l.

## 3. Reverse osmosis system

A reverse osmosis system must be used if the chloride concentration exceeds 60 mg/l. This is very crucial in order to avoid corrosion.

4. Water softener If a high level of scale build-up is experienced, a water softener is needed. H+ Ion Exchanger or Kleensteam are recommended systems. Sodium ion exchangers must not be used because of problems caused by high salt content.

# Filling the Steam Generator

Before the kettle is switched on, the steam generator must be filled with water.

Do the following:

- Check that the kettle is in its upright position.
1. emptying/water level valve of steam generator
- Open the emptying/water level valve by turning the handle parallel to the valve.
  - Open the water inlet valve, which is under the water inlet funnel, by turning the handle parallel to the valve.
  - Let water into the water inlet funnel.

Stop filling water when water starts to drop out of the water level valve.

- Close the water inlet valve. Close the water level valve when water has stopped running out of it.

Now the steam generator is filled up to the maximum level.

Overfilling might prevent proper warming of the kettle.

Thanks to the steam condensing system, the steam generator requires filling only a few times per year. Depending on the use of the kettle it will be 2-4 times per year.

If the kettle is often used at low temperatures less than 100°C, water must be added to the steam generator more frequently. This is caused by the closing temperature of the automatic vacuum valve.

A red water level indicator light on the control panel displays when water must be added to the steam generator. When the indicator light illuminates, the kettle does not warm up.

This protects the heating elements. Add water according to instructions. The indicator light switches off, when the minimum water level has been reached.

Water is needed in the steam generator as follows:

Do not leave the water level valve, the emptying valve of the steam generator, the safety valve and the water inlet valve open when the kettle heating is on. The discharging steam might cause burns or other damage.



**Description:** Combi Mixer Kettle Electric  
Full Steam Jacketed  
Digital Controls,  
Flat Panel Display

**Origin:** Finland

**Model** Culino Combi 40E  
**Size** 40 L  
**Overall Dimensions** 1047\*730\*900/1080  
**Distance behind Kettle** 730mm  
**Service space** 450mm  
**Capacity Net Volume** 40 L  
**Spare Volume** 8L  
**Gross Volume** 48 L

**Plumbing**

**Cold** ø15mm  
**Hot** ø15mm  
**Waste** øN/A

**Electric:**

**Power** 12,75kW  
**Voltage** 400V3N  
**AMP** 25A  
**Exhaust** Standard Kitchen  
Ventilation

**Total Heating Load** 12kW  
**Latent** 0,4kW  
**Sensible** 1,9kW

**Weight** 169kg

# Culino Combi 40E

## 4215216



**Included as Standard**

Integrated Bottom Mixer with speed of 20-110 rpm complete with 4 pre set mixing programs.  
Auto reverse program  
Mixer Safety Features, e.g. the mixer is stopped when the lid is opened.  
Removable Hinged Solid Lid- Stainless Steel  
Single Grip Water Faucet for food filling(cold water)  
Measuring Stick  
Hook for accessories on left and right pillar  
Temperature Range 0-120°C, working pressure 1 bar  
Stainless steel construction, inner bowl of acid proof steel 316  
Electronic control, digital temperature display, electric tilting, (hydraulic tilting on 300-400 ltr kettles)  
safety valve, fully insulated steam jacket, steam jacket covers 100% of bowl.

**Options & Accessories**

- Automatic Food Water Filling
- Handshower
- Multifunction Timer
- Cooling C2 Automatic
- Draw Off Tap D1
- Heavy Duty Mixing Tool
- Evaporation Lid
- Strainer Plate
- Whipping Grid
- HACCP Connection Package
- HACCP Facility
- CIP Arc Valve
- Sous Vide Basket
- Pouring Support
- Decanting Scoop
- Scraper for kettle cleaning
- Safety Grid Lid
- Heavy Duty Handshower
- Cooling C1 Manual
- Food Temperature Control
- Pumping Valve Connection D2
- Wireless HACCP
- Buffalo Milk Scrapers
- Strainer Plate Extension
- Pouring Adaptor
- HACCP Ethernet Base Station
- Butterfly Valve
- Rotary Cleaning attachment
- Sous Vide Specialised Mixing Tool
- Potato Stick
- Cleaning Hand Brush

**Types of Installs**

- Surface Installation
- Sub Surface Installation
- Plynth Installation

\* Kettles able to group with other units to reduce kitchen footprint of installation.



**Description:** Combi Mixer Kettle Direct Steam  
Full Steam Jacketed  
Digital Controls,  
Flat Panel Display

**Origin:** Finland

**Model** Culino Combi 40S  
**Size** 40 L  
**Overall Dimensions** 1047\*730\*900/1250  
**Distance behind Kettle** 830mm  
**Service space** 450mm  
**Capacity Net Volume** 40 L  
**Spare Volume** 8L  
**Gross Volume** 48 L

#### Plumbing

**Cold** ø15mm  
**Hot** ø15mm  
**Waste** øN/A  
**Steam** øR3/4

**Steam Connection** Max 1,0 Bar. The steam inlet pipe has to be equipped with one-way and shut off valves, filter, reduction valve and safety valve max 1,5 Bar.

**Condensation Connection** Inside the left hand pillar foot R1/2"

#### Electric:

**Power** 1,0kW  
**Voltage** 230V1N  
**AMP** 16A  
**Steam Consumption** 12kg/hr  
**Exhaust** Standard Kitchen Ventilation

**Weight** 169kg

#### Options & Accessories

- Automatic Food Water Filling
- Handshower
- Multifunction Timer
- Cooling C2 Automatic
- Draw Off Tap D1
- Heavy Duty Mixing Tool
- Evaporation Lid
- Strainer Plate
- Whipping Grid
- HACCP Connection Package
- HACCP Facility
- CIP Arc Valve
- Sous Vide Basket
- Pouring Support
- Decanting Scoop
- Scraper for kettle cleaning
- Safety Grid Lid
- Heavy Duty Handshower
- Cooling C1 Manual
- Food Temperature Control
- Pumping Valve Connection D2
- Wireless HACCP
- Buffalo Milk Scrapers
- Strainer Plate Extension
- Pouring Adaptor
- HACCP Ethernet Base Station
- Butterfly Valve
- Rotary Cleaning attachment
- Sous Vide Specialised Mixing Tool
- Potato Stick
- Cleaning Hand Brush

#### Types of Installs

- Surface Installation
- Sub Surface Installation
- Plynth Installation

\* Kettles able to group with other units to reduce kitchen footprint of installation.

# Culino Combi 40S

## 4215223



#### Included as Standard

Integrated Bottom Mixer with speed of 20-110 rpm complete with 4 pre set mixing programs.  
Auto reverse program  
Mixer Safety Features, e.g. the mixer is stopped when the lid is opened.  
Removable Hinged Solid Lid- Stainless Steel  
Single Grip Water Faucet for food filling(cold water)  
Measuring Stick  
Hook for accessories on left and right pillar  
Temperature Range 0-120°C, working pressure 1 bar  
Stainless steel construction, inner bowl of acid proof steel 316  
Electronic control, digital temperature display, electric tilting, (hydraulic tilting on 300-400 ltr kettles)  
safety valve, fully insulated steam jacket, steam jacket covers 100% of bowl.

**Description:** Combi Mixer Kettle Electric  
Full Steam Jacketed  
Digital Controls,  
Flat Panel Display

**Origin:** Finland

**Model** Culino Combi 60E  
**Size** 60 L  
**Overall Dimensions** 1047\*730\*900/1080  
**Distance behind Kettle** 730mm  
**Service space** 450mm  
**Capacity Net Volume** 60 L  
**Spare Volume** 8L  
**Gross Volume** 68 L

**Plumbing**

**Cold** ø15mm  
**Hot** ø15mm  
**Waste** øN/A

**Electric:**

**Power** 12,75kW  
**Voltage** 400V3N  
**AMP** 25A  
**Exhaust** Standard Kitchen  
Ventilation

**Total Heating Load** 12kW  
**Latent** 0,4kW  
**Sensible** 1,9kW

**Weight** 179kg

# Culino Combi 60E

## 4215217



**Included as Standard**

Integrated Bottom Mixer with speed of 20-110 rpm complete with 4 pre set mixing programs.  
Auto reverse program  
Mixer Safety Features, e.g. the mixer is stopped when the lid is opened.  
Removable Hinged Solid Lid- Stainless Steel  
Single Grip Water Faucet for food filling(cold water)  
Measuring Stick  
Hook for accessories on left and right pillar  
Temperature Range 0-120°C, working pressure 1 bar  
Stainless steel construction, inner bowl of acid proof steel 316  
Electronic control, digital temperature display, electric tilting, (hydraulic tilting on 300-400 ltr kettles)  
safety valve, fully insulated steam jacket, steam jacket covers 100% of bowl.

**Options & Accessories**

- Automatic Food Water Filling
- S1 Handshower
- Multifunction Timer
- Cooling C2 Automatic
- Draw Off Tap D1
- Heavy Duty Mixing Tool
- Evaporation Lid
- Strainer Plate
- Whipping Grid
- HACCP Connection Package
- HACCP Facility
- CIP Arc Valve
- Sous Vide Basket
- Pouring Support
- Decanting Scoop
- Scraper for kettle cleaning
- Safety Grid Lid
- S2 Heavy Duty Handshower
- Cooling C1 Manual
- Food Temperature Control
- Pumping Valve Connection D2
- Wireless HACCP
- Buffalo Milk Scrapers
- Strainer Plate Extension
- Pouring Adaptor
- HACCP Ethernet Base Station
- Butterfly Valve
- Rotary Cleaning attachment
- Sous Vide Specialised Mixing Tool
- Potato Stick
- Cleaning Hand Brush

**Types of Installs**

- Surface Installation
- Sub Surface Installation
- Plynth Installation

\* Kettles able to group with other units to reduce kitchen footprint of installation.

**Description:** Combi Mixer Kettle Direct Steam  
Full Steam Jacketed  
Digital Controls,  
Flat Panel Display

**Origin:** Finland

**Model** Culino Combi 60S  
**Size** 60 L  
**Overall Dimensions** 1047\*730\*900/1250  
**Distance behind Kettle** 830mm  
**Service space** 450mm  
**Capacity Net Volume** 60 L  
**Spare Volume** 8L  
**Gross Volume** 68 L

#### Plumbing

**Cold** ø15mm  
**Hot** ø15mm  
**Waste** øN/A  
**Steam** øR3/4

**Steam Connection** Max 1,0 Bar. The steam inlet pipe has to be equipped with one-way and shut off valves, filter, reduction valve and safety valve max 1,5 Bar.

**Condensation Connection** Inside the left hand pillar foot R1/2"

#### Electric:

**Power** 1,0kW  
**Voltage** 230V1N  
**AMP** 16A  
**Steam Consumption** 18kg/hr  
**Exhaust** Standard Kitchen Ventilation

**Weight** 179kg

#### Options & Accessories

- Automatic Food Water Filling
- Handshower
- Multifunction Timer
- Cooling C2 Automatic
- Draw Off Tap D1
- Heavy Duty Mixing Tool
- Evaporation Lid
- Strainer Plate
- Whipping Grid
- HACCP Connection Package
- HACCP Facility
- CIP Arc Valve
- Sous Vide Basket
- Pouring Support
- Decanting Scoop
- Scraper for kettle cleaning
- Safety Grid Lid
- Heavy Duty Handshower
- Cooling C1 Manual
- Food Temperature Control
- Pumping Valve Connection D2
- Wireless HACCP
- Buffalo Milk Scrapers
- Strainer Plate Extension
- Pouring Adaptor
- HACCP Ethernet Base Station
- Butterfly Valve
- Rotary Cleaning attachment
- Sous Vide Specialised Mixing Tool
- Potato Stick
- Cleaning Hand Brush

#### Types of Installs

- Surface Installation
- Sub Surface Installation
- Plynth Installation

\* Kettles able to group with other units to reduce kitchen footprint of installation.

# Culino Combi 60S

## 4215224



#### Included as Standard

Integrated Bottom Mixer with speed of 20-110 rpm complete with 4 pre set mixing programs.  
Auto reverse program  
Mixer Safety Features, e.g. the mixer is stopped when the lid is opened.  
Removable Hinged Solid Lid- Stainless Steel  
Single Grip Water Faucet for food filling(cold water)  
Measuring Stick  
Hook for accessories on left and right pillar  
Temperature Range 0-120°C, working pressure 1 bar  
Stainless steel construction, inner bowl of acid proof steel 316  
Electronic control, digital temperature display, electric tilting, (hydraulic tilting on 300-400 ltr kettles)  
safety valve, fully insulated steam jacket, steam jacket covers 100% of bowl.

**Description:** Combi Mixer Kettle Electric  
Full Steam Jacketed  
Digital Controls,  
Flat Panel Display

**Origin:** Finland

**Model** Culino Combi 80E  
**Size** 80 L  
**Overall Dimensions** 1154\*785\*902/1800  
**Distance behind Kettle** 730mm  
**Service space** 450mm  
**Capacity Net Volume** 80 L  
**Spare Volume** 10,5L  
**Gross Volume** 90,5 L

**Plumbing**

**Cold** ø15mm  
**Hot** ø15mm  
**Waste** øN/A

**Electric:**

**Power** 16,75kW  
**Voltage** 400V3N  
**AMP** 32A  
**Exhaust** Standard Kitchen  
Ventilation

**Total Heating Load** 16kW  
**Latent** 0,6kW  
**Sensible** 2,6kW

**Weight** 192kg

# Culino Combi 80E

## 4215218



**Included as Standard**

Integrated Bottom Mixer with speed of 20-110 rpm complete with 4 pre set mixing programs.  
Auto reverse program  
Mixer Safety Features, e.g. the mixer is stopped when the lid is opened.  
Removable Hinged Solid Lid- Stainless Steel  
Single Grip Water Faucet for food filling(cold water)  
Measuring Stick  
Hook for accessories on left and right pillar  
Temperature Range 0-120°C, working pressure 1 bar  
Stainless steel construction, inner bowl of acid proof steel 316  
Electronic control, digital temperature display, electric tilting, (hydraulic tilting on 300-400 ltr kettles)  
safety valve, fully insulated steam jacket, steam jacket covers 100% of bowl.

**Options & Accessories**

- Automatic Food Water Filling
- Handshower
- Multifunction Timer
- Cooling C2 Automatic
- Draw Off Tap D1
- Heavy Duty Mixing Tool
- Evaporation Lid
- Strainer Plate
- Whipping Grid
- HACCP Connection Package
- HACCP Facility
- CIP Arc Valve
- Sous Vide Basket
- Pouring Support
- Decanting Scoop
- Scraper for kettle cleaning
- Safety Grid Lid
- Heavy Duty Handshower
- Cooling C1 Manual
- Food Temperature Control
- Pumping Valve Connection D2
- Wireless HACCP
- Buffalo Milk Scrapers
- Strainer Plate Extension
- Pouring Adaptor
- HACCP Ethernet Base Station
- Butterfly Valve
- Rotary Cleaning attachment
- Sous Vide Specialised Mixing Tool
- Potato Stick
- Cleaning Hand Brush

**Types of Installs**

- Surface Installation
- Sub Surface Installation
- Plynth Installation

\* Kettles able to group with other units to reduce kitchen footprint of installation.

**Description:** Combi Mixer Kettle Direct Steam  
Full Steam Jacketed  
Digital Controls,  
Flat Panel Display

# Culino Combi 80S

## 4215225

**Origin:** Finland

**Model** Culino Combi 80S  
**Size** 80 L  
**Overall Dimensions** 1154\*785\*902/1800  
**Distance behind Kettle** 830mm  
**Service space** 450mm  
**Capacity Net Volume** 80 L  
**Spare Volume** 10,5L  
**Gross Volume** 90,5 L



### Plumbing

**Cold** ø15mm  
**Hot** ø15mm  
**Waste** øN/A  
**Steam** øR3/4

**Steam Connection** Max 1,0 Bar. The steam inlet pipe has to be equipped with one-way and shut off valves, filter, reduction valve and safety valve max 1,5 Bar.

**Condensation Connection** Inside the left hand pillar foot R1/2"

### Electric:

**Power** 1,0kW  
**Voltage** 230V1N  
**AMP** 16A  
**Steam Consumption** 24kg/hr  
**Exhaust** Standard Kitchen Ventilation

**Weight** 192kg

### Included as Standard

Integrated Bottom Mixer with speed of 20-110 rpm complete with 4 pre set mixing programs.  
Auto reverse program  
Mixer Safety Features, e.g. the mixer is stopped when the lid is opened.  
Removable Hinged Solid Lid- Stainless Steel  
Single Grip Water Faucet for food filling(cold water)  
Measuring Stick  
Hook for accessories on left and right pillar  
Temperature Range 0-120°C, working pressure 1 bar  
Stainless steel construction, inner bowl of acid proof steel 316  
Electronic control, digital temperature display, electric tilting, (hydraulic tilting on 300-400 ltr kettles)  
safety valve, fully insulated steam jacket, steam jacket covers 100% of bowl.

### Options & Accessories

- Automatic Food Water Filling
- Handshower
- Multifunction Timer
- Cooling C2 Automatic
- Draw Off Tap D1
- Heavy Duty Mixing Tool
- Evaporation Lid
- Strainer Plate
- Whipping Grid
- HACCP Connection Package
- HACCP Facility
- CIP Arc Valve
- Sous Vide Basket
- Pouring Support
- Decanting Scoop
- Scraper for kettle cleaning
- Safety Grid Lid
- Heavy Duty Handshower
- Cooling C1 Manual
- Food Temperature Control
- Pumping Valve Connection D2
- Wireless HACCP
- Buffalo Milk Scrapers
- Strainer Plate Extension
- Pouring Adaptor
- HACCP Ethernet Base Station
- Butterfly Valve
- Rotary Cleaning attachment
- Sous Vide Specialised Mixing Tool
- Potato Stick
- Cleaning Hand Brush

### Types of Installs

- Surface Installation
- Sub Surface Installation
- Plynth Installation

\* Kettles able to group with other units to reduce kitchen footprint of installation.

**Description:** Combi Mixer Kettle Electric  
Full Steam Jacketed  
Digital Controls,  
Flat Panel Display

**Origin:** Finland

**Model** Culino Combi 100E  
**Size** 100 L  
**Overall Dimensions** 1154\*785\*902/1800  
**Distance behind Kettle** 730mm  
**Service space** 450mm  
**Capacity Net Volume** 100 L  
**Spare Volume** 10,5L  
**Gross Volume** 110,5 L

**Plumbing**

**Cold** ø15mm  
**Hot** ø15mm  
**Waste** øN/A

**Electric:**

**Power** 16,75kW  
**Voltage** 400V3N  
**AMP** 32A  
**Exhaust** Standard Kitchen  
Ventilation

**Total Heating Load** 16,75kW  
**Latent** 0,6kW  
**Sensible** 2,6kW

**Weight** 192kg

# Culino Combi 100E

## 4215219



**Included as Standard**

Integrated Bottom Mixer with speed of 20-110 rpm complete with 4 pre set mixing programs.  
Auto reverse program  
Mixer Safety Features, e.g. the mixer is stopped when the lid is opened.  
Removable Hinged Solid Lid- Stainless Steel  
Single Grip Water Faucet for food filling(cold water)  
Measuring Stick  
Hook for accessories on left and right pillar  
Temperature Range 0-120°C, working pressure 1 bar  
Stainless steel construction, inner bowl of acid proof steel 316  
Electronic control, digital temperature display, electric tilting, (hydraulic tilting on 300-400 ltr kettles)  
safety valve, fully insulated steam jacket, steam jacket covers 100% of bowl.

**Options & Accessories**

- Automatic Food Water Filling
- Handshower
- Multifunction Timer
- Cooling C2 Automatic
- Draw Off Tap D1
- Heavy Duty Mixing Tool
- Evaporation Lid
- Strainer Plate
- Whipping Grid
- HACCP Connection Package
- HACCP Facility
- CIP Arc Valve
- Sous Vide Basket
- Pouring Support
- Decanting Scoop
- Scraper for kettle cleaning
- Safety Grid Lid
- Heavy Duty Handshower
- Cooling C1 Manual
- Food Temperature Control
- Pumping Valve Connection D2
- Wireless HACCP
- Buffalo Milk Scrapers
- Strainer Plate Extension
- Pouring Adaptor
- HACCP Ethernet Base Station
- Butterfly Valve
- Rotary Cleaning attachment
- Sous Vide Specialised Mixing Tool
- Potato Stick
- Cleaning Hand Brush

**Types of Installs**

- Surface Installation
- Sub Surface Installation
- Plynth Installation

\* Kettles able to group with other units to reduce kitchen footprint of installation.

**Description:** Combi Mixer Kettle Direct Steam  
Full Steam Jacketed  
Digital Controls,  
Flat Panel Display

**Origin:** Finland

**Model** Culino Combi 100S  
**Size** 100 L  
**Overall Dimensions** 1154\*785\*902/1800  
**Distance behind Kettle** 830mm  
**Service space** 450mm  
**Capacity Net Volume** 100 L  
**Spare Volume** 10,5L  
**Gross Volume** 110,5 L

#### Plumbing

**Cold** ø15mm  
**Hot** ø15mm  
**Waste** øN/A  
**Steam** øR3/4

**Steam Connection** Max 1,0 Bar. The steam inlet pipe has to be equipped with one-way and shut off valves, filter, reduction valve and safety valve max 1,5 Bar.

**Condensation Connection** Inside the left hand pillar foot R1/2"

#### Electric:

**Power** 1,0kW  
**Voltage** 230V1N  
**AMP** 16A  
**Steam Consumption** 30kg/hr  
**Exhaust** Standard Kitchen Ventilation

**Weight** 192kg

#### Options & Accessories

- Automatic Food Water Filling
- Handshower
- Multifunction Timer
- Cooling C2 Automatic
- Draw Off Tap D1
- Heavy Duty Mixing Tool
- Evaporation Lid
- Strainer Plate
- Whipping Grid
- HACCP Connection Package
- HACCP Facility
- CIP Arc Valve
- Sous Vide Basket
- Pouring Support
- Decanting Scoop
- Scraper for kettle cleaning
- Safety Grid Lid
- Heavy Duty Handshower
- Cooling C1 Manual
- Food Temperature Control
- Pumping Valve Connection D2
- Wireless HACCP
- Buffalo Milk Scrapers
- Strainer Plate Extension
- Pouring Adaptor
- HACCP Ethernet Base Station
- Butterfly Valve
- Rotary Cleaning attachment
- Sous Vide Specialised Mixing Tool
- Potato Stick
- Cleaning Hand Brush

#### Types of Installs

- Surface Installation
- Sub Surface Installation
- Plynth Installation

\* Kettles able to group with other units to reduce kitchen footprint of installation.

# Culino Combi 100S

## 4215226



#### Included as Standard

Integrated Bottom Mixer with speed of 20-110 rpm complete with 4 pre set mixing programs.  
Auto reverse program  
Mixer Safety Features, e.g. the mixer is stopped when the lid is opened.  
Removable Hinged Solid Lid- Stainless Steel  
Single Grip Water Faucet for food filling(cold water)  
Measuring Stick  
Hook for accessories on left and right pillar  
Temperature Range 0-120°C, working pressure 1 bar  
Stainless steel construction, inner bowl of acid proof steel 316  
Electronic control, digital temperature display, electric tilting, (hydraulic tilting on 300-400 ltr kettles)  
safety valve, fully insulated steam jacket, steam jacket covers 100% of bowl.



**Description:** Combi Mixer Kettle Electric  
Full Steam Jacketed  
Digital Controls,  
Flat Panel Display

**Origin:** Finland

**Model** Culino Combi 150E  
**Size** 150 L  
**Overall Dimensions** 1360\*945\*902/1980  
**Distance behind Kettle** 830mm  
**Service space** 450mm  
**Capacity Net Volume** 150 L  
**Spare Volume** 19L  
**Gross Volume** 169 L

**Plumbing**

**Cold** ø15mm  
**Hot** ø15mm  
**Waste** øN/A

**Electric:**

**Power** 21,5kW  
**Voltage** 400V3N  
**AMP** 40A  
**Exhaust** Standard Kitchen  
Ventilation

**Total Heating Load** 21,5kW  
**Latent** 1kW  
**Sensible** 4,3kW

**Weight** 250kg

# Culino Combi 150E

## 4215220



**Included as Standard**

Integrated Bottom Mixer with speed of 20-110 rpm complete with 4 pre set mixing programs.  
Auto reverse program  
Mixer Safety Features, e.g. the mixer is stopped when the lid is opened.  
Removable Hinged Solid Lid- Stainless Steel  
Single Grip Water Faucet for food filling(cold water)  
Measuring Stick  
Hook for accessories on left and right pillar  
Temperature Range 0-120°C, working pressure 1 bar  
Stainless steel construction, inner bowl of acid proof steel 316  
Electronic control, digital temperature display, electric tilting, (hydraulic tilting on 300-400 ltr kettles)  
safety valve, fully insulated steam jacket, steam jacket covers 100% of bowl.

**Options & Accessories**

- Automatic Food Water Filling
- Handshower
- Multifunction Timer
- Cooling C2 Automatic
- Draw Off Tap D1
- Heavy Duty Mixing Tool
- Evaporation Lid
- Strainer Plate
- Whipping Grid
- HACCP Connection Package
- HACCP Facility
- CIP Arc Valve
- Sous Vide Basket
- Pouring Support
- Decanting Scoop
- Scraper for kettle cleaning
- Safety Grid Lid
- Heavy Duty Handshower
- Cooling C1 Manual
- Food Temperature Control
- Pumping Valve Connection D2
- Wireless HACCP
- Buffalo Milk Scrapers
- Strainer Plate Extension
- Pouring Adaptor
- HACCP Ethernet Base Station
- Butterfly Valve
- Rotary Cleaning attachment
- Sous Vide Specialised Mixing Tool
- Potato Stick
- Cleaning Hand Brush

**Types of Installs**

- Surface Installation
- Sub Surface Installation
- Plynth Installation

\* Kettles able to group with other units to reduce kitchen footprint of installation.

**Description:** Combi Mixer Kettle Direct Steam  
Full Steam Jacketed  
Digital Controls,  
Flat Panel Display

**Origin:** Finland

**Model** Culino Combi 150S  
**Size** 150 L  
**Overall Dimensions** 1360\*945\*902/1980  
**Distance behind Kettle** 830mm  
**Service space** 450mm  
**Capacity Net Volume** 150 L  
**Spare Volume** 19L  
**Gross Volume** 169 L

#### Plumbing

**Cold** ø15mm  
**Hot** ø15mm  
**Waste** øN/A  
**Steam** øR3/4

**Steam Connection** Max 1,0 Bar. The steam inlet pipe has to be equipped with one-way and shut off valves, filter, reduction valve and safety valve max 1,5 Bar.

**Condensation Connection** Inside the left hand pillar foot R1/2"

#### Electric:

**Power** 1,8kW  
**Voltage** 230V1N  
**AMP** 16A  
**Steam Consumption** 45 kg/hr  
**Exhaust** Standard Kitchen Ventilation

**Weight** 250kg

#### Options & Accessories

- Automatic Food Water Filling
- Handshower
- Multifunction Timer
- Cooling C2 Automatic
- Draw Off Tap D1
- Heavy Duty Mixing Tool
- Evaporation Lid
- Strainer Plate
- Whipping Grid
- HACCP Connection Package
- HACCP Facility
- CIP Arc Valve
- Sous Vide Basket
- Pouring Support
- Decanting Scoop
- Scraper for kettle cleaning
- Safety Grid Lid
- Heavy Duty Handshower
- Cooling C1 Manual
- Food Temperature Control
- Pumping Valve Connection D2
- Wireless HACCP
- Buffalo Milk Scrapers
- Strainer Plate Extension
- Pouring Adaptor
- HACCP Ethernet Base Station
- Butterfly Valve
- Rotary Cleaning attachment
- Sous Vide Specialised Mixing Tool
- Potato Stick
- Cleaning Hand Brush

#### Types of Installs

Surface Installation  
Sub Surface Installation  
Plynth Installation

\* Kettles able to group with other units to reduce kitchen footprint of installation.

# Culino Combi 150S

## 4215227



#### Included as Standard

Integrated Bottom Mixer with speed of 20-110 rpm complete with 4 pre set mixing programs.  
Auto reverse program  
Mixer Safety Features, e.g. the mixer is stopped when the lid is opened.  
Removable Hinged Solid Lid- Stainless Steel  
Single Grip Water Faucet for food filling(cold water)  
Measuring Stick  
Hook for accessories on left and right pillar  
Temperature Range 0-120°C, working pressure 1 bar  
Stainless steel construction, inner bowl of acid proof steel 316  
Electronic control, digital temperature display, electric tilting, (hydraulic tilting on 300-400 ltr kettles)  
safety valve, fully insulated steam jacket, steam jacket covers 100% of bowl.

**Description:** Combi Mixer Kettle Electric  
Full Steam Jacketed  
Digital Controls,  
Flat Panel Display

**Origin:** Finland

**Model** Culino Combi 200E  
**Size** 200 L  
**Overall Dimensions** 1360\*945\*902/1980  
**Distance behind Kettle** 830mm  
**Service space** 450mm  
**Capacity Net Volume** 200 L  
**Spare Volume** 19L  
**Gross Volume** 219 L

**Plumbing**

**Cold** ø15mm  
**Hot** ø15mm  
**Waste** øN/A

**Electric:**

**Power** 31,5kW  
**Voltage** 400V3N  
**AMP** 69A  
**Exhaust** Standard Kitchen  
Ventilation

**Total Heating Load** 31,5 kW  
**Latent** 1,4kW  
**Sensible** 6,1kW

**Weight** 270kg

# Culino Combi 200E

## 4215221



**Included as Standard**

Integrated Bottom Mixer with speed of 20-110 rpm complete with 4 pre set mixing programs.  
Auto reverse program  
Mixer Safety Features, e.g. the mixer is stopped when the lid is opened.  
Removable Hinged Solid Lid- Stainless Steel  
Single Grip Water Faucet for food filling(cold water)  
Measuring Stick  
Hook for accessories on left and right pillar  
Temperature Range 0-120°C, working pressure 1 bar  
Stainless steel construction, inner bowl of acid proof steel 316  
Electronic control, digital temperature display, electric tilting, (hydraulic tilting on 300-400 ltr kettles)  
safety valve, fully insulated steam jacket, steam jacket covers 100% of bowl.

**Options & Accessories**

- Automatic Food Water Filling
- Handshower
- Multifunction Timer
- Cooling C2 Automatic
- Draw Off Tap D1
- Heavy Duty Mixing Tool
- Evaporation Lid
- Strainer Plate
- Whipping Grid
- HACCP Connection Package
- HACCP Facility
- CIP Arc Valve
- Sous Vide Basket
- Pouring Support
- Decanting Scoop
- Scraper for kettle cleaning
- Safety Grid Lid
- Heavy Duty Handshower
- Cooling C1 Manual
- Food Temperature Control
- Pumping Valve Connection D2
- Wireless HACCP
- Buffalo Milk Scrapers
- Strainer Plate Extension
- Pouring Adaptor
- HACCP Ethernet Base Station
- Butterfly Valve
- Rotary Cleaning attachment
- Sous Vide Specialised Mixing Tool
- Potato Stick
- Cleaning Hand Brush

**Types of Installs**

- Surface Installation
- Sub Surface Installation
- Plynth Installation

\* Kettles able to group with other units to reduce kitchen footprint of installation.

**Description:** Combi Mixer Kettle Direct Steam  
Full Steam Jacketed  
Digital Controls,  
Flat Panel Display

**Origin:** Finland

**Model** Culino Combi 200S  
**Size** 200 L  
**Overall Dimensions** 1360\*945\*902/1980  
**Distance behind Kettle** 830mm  
**Service space** 450mm  
**Capacity Net Volume** 200 L  
**Spare Volume** 19L  
**Gross Volume** 219 L

#### Plumbing

**Cold** ø15mm  
**Hot** ø15mm  
**Waste** øN/A  
**Steam** øR3/4

**Steam Connection** Max 1,0 Bar. The steam inlet pipe has to be equipped with one-way and shut off valves, filter, reduction valve and safety valve max 1,5 Bar.

**Condensation Connection** Inside the left hand pillar foot R1/2"

#### Electric:

**Power** 1,8kW  
**Voltage** 230V1N  
**AMP** 16A  
**Steam Consumption** 60 kg/hr  
**Exhaust** Standard Kitchen Ventilation

**Weight** 270kg

#### Options & Accessories

- Automatic Food Water Filling
- Handshower
- Multifunction Timer
- Cooling C2 Automatic
- Draw Off Tap D1
- Heavy Duty Mixing Tool
- Evaporation Lid
- Strainer Plate
- Whipping Grid
- HACCP Connection Package
- HACCP Facility
- CIP Arc Valve
- Sous Vide Basket
- Pouring Support
- Decanting Scoop
- Scraper for kettle cleaning
- Safety Grid Lid
- Heavy Duty Handshower
- Cooling C1 Manual
- Food Temperature Control
- Pumping Valve Connection D2
- Wireless HACCP
- Buffalo Milk Scrapers
- Strainer Plate Extension
- Pouring Adaptor
- HACCP Ethernet Base Station
- Butterfly Valve
- Rotary Cleaning attachment
- Sous Vide Specialised Mixing Tool
- Potato Stick
- Cleaning Hand Brush

#### Types of Installs

Surface Installation  
Sub Surface Installation  
Plynth Installation

\* Kettles able to group with other units to reduce kitchen footprint of installation.

# Culino Combi 200S 4215228



#### Included as Standard

Integrated Bottom Mixer with speed of 20-110 rpm complete with 4 pre set mixing programs.  
Auto reverse program  
Mixer Safety Features, e.g. the mixer is stopped when the lid is opened.  
Removable Hinged Solid Lid- Stainless Steel  
Single Grip Water Faucet for food filling(cold water)  
Measuring Stick  
Hook for accessories on left and right pillar  
Temperature Range 0-120°C, working pressure 1 bar  
Stainless steel construction, inner bowl of acid proof steel 316  
Electronic control, digital temperature display, electric tilting, (hydraulic tilting on 300-400 ltr kettles)  
safety valve, fully insulated steam jacket, steam jacket covers 100% of bowl.

**Description:** Combi Mixer Kettle Electric  
Full Steam Jacketed  
Digital Controls,  
Flat Panel Display

**Origin:** Finland

**Model** Culino Combi 300E  
**Size** 300 L  
**Overall Dimensions** 1560\*1165\*902/2100  
**Distance behind Kettle** 830mm  
**Service space** 450mm  
**Capacity Net Volume** 300 L  
**Spare Volume** 33L  
**Gross Volume** 333 L

#### Plumbing

**Cold** ø15mm  
**Hot** ø15mm  
**Waste** øN/A

#### Electric:

**Power** 41,5 kW  
**Voltage** 400V3N  
**AMP** 80A  
**Exhaust** Standard Kitchen  
Ventilation

**Total Heating Load** 41,5 kW  
**Latent** 1,9kW  
**Sensible** 9,6kW

**Weight** 420kg

# Culino Combi 300E 4215242



#### Included as Standard

Integrated Bottom Mixer with speed of 20-110 rpm complete with 4 pre set mixing programs.  
Auto reverse program  
Mixer Safety Features, e.g. the mixer is stopped when the lid is opened.  
Removable Hinged Solid Lid- Stainless Steel  
Single Grip Water Faucet for food filling(cold water)  
Measuring Stick  
Hook for accessories on left and right pillar  
Temperature Range 0-120°C, working pressure 1 bar  
Stainless steel construction, inner bowl of acid proof steel 316  
Electronic control, digital temperature display, electric tilting, (hydraulic tilting on 300-400 ltr kettles)  
safety valve, fully insulated steam jacket, steam jacket covers 100% of bowl.

#### Options & Accessories

- Automatic Food Water Filling
- Handshower
- Multifunction Timer
- Cooling C2 Automatic
- Draw Off Tap D1
- Heavy Duty Mixing Tool
- Evaporation Lid
- Strainer Plate
- Whipping Grid
- HACCP Connection Package
- HACCP Facility
- CIP Arc Valve
- Sous Vide Basket
- Pouring Support
- Decanting Scoop
- Scraper for kettle cleaning
- Safety Grid Lid
- Heavy Duty Handshower
- Cooling C1 Manual
- Food Temperature Control
- Pumping Valve Connection D2
- Wireless HACCP
- Buffalo Milk Scrapers
- Strainer Plate Extension
- Pouring Adaptor
- HACCP Ethernet Base Station
- Butterfly Valve
- Rotary Cleaning attachment
- Sous Vide Specialised Mixing Tool
- Potato Stick
- Cleaning Hand Brush

#### Types of Installs

Surface Installation  
Sub Surface Installation  
Plynth Installation

\* Kettles able to group with other units to reduce kitchen footprint of installation.

**Description:** Combi Mixer Kettle Direct Steam  
Full Steam Jacketed  
Digital Controls,  
Flat Panel Display

# Culino Combi 300S

## 4215229

**Origin:** Finland

**Model** Culino Combi 300S  
**Size** 300 L  
**Overall Dimensions** 1560\*1165\*902/2100  
**Distance behind Kettle** 830mm  
**Service space** 450mm  
**Capacity Net Volume** 300 L  
**Spare Volume** 33L  
**Gross Volume** 333 L



### Plumbing

**Cold** ø15mm  
**Hot** ø15mm  
**Waste** øN/A  
**Steam** øR3/4

**Steam Connection** Max 1,0 Bar. The steam inlet pipe has to be equipped with one-way and shut off valves, filter, reduction valve and safety valve max 1,5 Bar.

**Condensation Connection** Inside the left hand pillar foot R1/2"

### Electric:

**Power** 2,0kW  
**Voltage** 400V3N  
**AMP** 16A  
**Steam Consumption** 90 kg/hr  
**Exhaust** Standard Kitchen Ventilation

**Weight** 420kg

### Included as Standard

Integrated Bottom Mixer with speed of 20-110 rpm complete with 4 pre set mixing programs.  
Auto reverse program  
Mixer Safety Features, e.g. the mixer is stopped when the lid is opened.  
Removable Hinged Solid Lid- Stainless Steel  
Single Grip Water Faucet for food filling(cold water)  
Measuring Stick  
Hook for accessories on left and right pillar  
Temperature Range 0-120°C, working pressure 1 bar  
Stainless steel construction, inner bowl of acid proof steel 316  
Electronic control, digital temperature display, electric tilting, (hydraulic tilting on 300-400 ltr kettles)  
safety valve, fully insulated steam jacket, steam jacket covers 100% of bowl.

### Options & Accessories

- Automatic Food Water Filling
- Handshower
- Multifunction Timer
- Cooling C2 Automatic
- Draw Off Tap D1
- Heavy Duty Mixing Tool
- Evaporation Lid
- Strainer Plate
- Whipping Grid
- HACCP Connection Package
- HACCP Facility
- CIP Arc Valve
- Sous Vide Basket
- Pouring Support
- Decanting Scoop
- Scraper for kettle cleaning
- Safety Grid Lid
- Heavy Duty Handshower
- Cooling C1 Manual
- Food Temperature Control
- Pumping Valve Connection D2
- Wireless HACCP
- Buffalo Milk Scrapers
- Strainer Plate Extension
- Pouring Adaptor
- HACCP Ethernet Base Station
- Butterfly Valve
- Rotary Cleaning attachment
- Sous Vide Specialised Mixing Tool
- Potato Stick
- Cleaning Hand Brush

### Types of Installs

Surface Installation  
Sub Surface Installation  
Plyth Installation

\* Kettles able to group with other units to reduce kitchen footprint of installation.

**Description:** Combi Mixer Kettle Electric  
Full Steam Jacketed  
Digital Controls,  
Flat Panel Display

**Origin:** Finland

**Model** Culino Combi 400E  
**Size** 400 L  
**Overall Dimensions** 1560\*1165\*1050/2100  
**Distance behind Kettle** 830mm  
**Service space** 450mm  
**Capacity Net Volume** 300 L  
**Spare Volume** 33L  
**Gross Volume** 433 L

#### Plumbing

**Cold** ø15mm  
**Hot** ø15mm  
**Waste** øN/A

#### Electric:

**Power** 59,8 kW  
**Voltage** 400V3N  
**AMP** 100A  
**Exhaust** Standard Kitchen  
Ventilation

**Total Heating Load** 58,9 kW  
**Latent** 2,1kW  
**Sensible** 11,6kW

**Weight** 480kg

# Culino Combi 400E

## 4215723



#### Included as Standard

Integrated Bottom Mixer with speed of 20-110 rpm complete with 4 pre set mixing programs.  
Auto reverse program  
Mixer Safety Features, e.g. the mixer is stopped when the lid is opened.  
Removable Hinged Solid Lid- Stainless Steel  
Single Grip Water Faucet for food filling(cold water)  
Measuring Stick  
Hook for accessories on left and right pillar  
Temperature Range 0-120°C, working pressure 1 bar  
Stainless steel construction, inner bowl of acid proof steel 316  
Electronic control, digital temperature display, electric tilting, (hydraulic tilting on 300-400 ltr kettles)  
safety valve, fully insulated steam jacket, steam jacket covers 100% of bowl.

#### Options & Accessories

- Automatic Food Water Filling
- Handshower
- Multifunction Timer
- Cooling C2 Automatic
- Draw Off Tap D1
- Heavy Duty Mixing Tool
- Evaporation Lid
- Strainer Plate
- Whipping Grid
- HACCP Connection Package
- HACCP Facility
- CIP Arc Valve
- Sous Vide Basket
- Pouring Support
- Decanting Scoop
- Scraper for kettle cleaning
- Safety Grid Lid
- Heavy Duty Handshower
- Cooling C1 Manual
- Food Temperature Control
- Pumping Valve Connection D2
- Wireless HACCP
- Buffalo Milk Scrapers
- Strainer Plate Extension
- Pouring Adaptor
- HACCP Ethernet Base Station
- Butterfly Valve
- Rotary Cleaning attachment
- Sous Vide Specialised Mixing Tool
- Potato Stick
- Cleaning Hand Brush

#### Types of Installs

Surface Installation  
Sub Surface Installation  
Plynth Installation

\* Kettles able to group with other units to reduce kitchen footprint of installation.



**Description:** Combi Mixer Kettle Direct Steam  
Full Steam Jacketed  
Digital Controls,  
Flat Panel Display

**Origin:** Finland

**Model** Culino Combi 400S  
**Size** 400 L  
**Overall Dimensions** 1560\*1165\*1050/2100  
**Distance behind Kettle** 830mm  
**Service space** 450mm  
**Capacity Net Volume** 400 L  
**Spare Volume** 33L  
**Gross Volume** 433 L

#### Plumbing

**Cold** ø15mm  
**Hot** ø15mm  
**Waste** øN/A  
**Steam** øR3/4

**Steam Connection** Max 1,0 Bar. The steam inlet pipe has to be equipped with one-way and shut off valves, filter, reduction valve and safety valve max 1,5 Bar.

**Condensation Connection** Inside the left hand pillar foot R1/2"

#### Electric:

**Power** 2,7kW  
**Voltage** 400V3N  
**AMP** 16A  
**Steam Consumption** 120 kg/hr  
**Exhaust** Standard Kitchen Ventilation

**Weight** 480kg

#### Options & Accessories

- Automatic Food Water Filling
- Handshower
- Multifunction Timer
- Cooling C2 Automatic
- Draw Off Tap D1
- Heavy Duty Mixing Tool
- Evaporation Lid
- Strainer Plate
- Whipping Grid
- HACCP Connection Package
- HACCP Facility
- CIP Arc Valve
- Sous Vide Basket
- Pouring Support
- Decanting Scoop
- Scraper for kettle cleaning
- Safety Grid Lid
- Heavy Duty Handshower
- Cooling C1 Manual
- Food Temperature Control
- Pumping Valve Connection D2
- Wireless HACCP
- Buffalo Milk Scrapers
- Strainer Plate Extension
- Pouring Adaptor
- HACCP Ethernet Base Station
- Butterfly Valve
- Rotary Cleaning attachment
- Sous Vide Specialised Mixing Tool
- Potato Stick
- Cleaning Hand Brush

#### Types of Installs

Surface Installation  
Sub Surface Installation  
Plynth Installation

\* Kettles able to group with other units to reduce kitchen footprint of installation.

# Culino Combi 400S 4215824



#### Included as Standard

Integrated Bottom Mixer with speed of 20-110 rpm complete with 4 pre set mixing programs.  
Auto reverse program  
Mixer Safety Features, e.g. the mixer is stopped when the lid is opened.  
Removable Hinged Solid Lid- Stainless Steel  
Single Grip Water Faucet for food filling(cold water)  
Measuring Stick  
Hook for accessories on left and right pillar  
Temperature Range 0-120°C, working pressure 1 bar  
Stainless steel construction, inner bowl of acid proof steel 316  
Electronic control, digital temperature display, electric tilting, (hydraulic tilting on 300-400 ltr kettles)  
safety valve, fully insulated steam jacket, steam jacket covers 100% of bowl.



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