



***Metos Viking 4G & Viking Combi Kettle 4G
Performance for large scale food production***



Metos Viking 4G & Viking Combi 4G Kettles

Metos Viking kettles are safe choices for professional food production

Viking and the Viking Combi kettles are reliable 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 insulated kettle body saves your kitchen energy while improving workplace safety. Distance to the floor is 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.

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.



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.



Food water inlet directly positioned for flow into the kettle.



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



Reel-in, Heavy Duty or Standard handshower (optional) for easy working.

All kettle sizes suitable for free standing installations.

Metos Viking 4G & Viking Combi 4G Kettles

Viking

- Construction stainless steel, inner surface acid proof stainless steel
- Elevated control pillar with selected features
- Temperature control, max. +120 °C
- Max. working pressure in steam jacket 1,0 bar
- Electric tilting 40-200 L kettles, hydraulic tilting 300-400 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 °C
- 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 15-120 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 Combi FS 100 L free standing

Metos Viking 4G & Viking Combi 4G Kettles

Installed at the factory	Code
Food temperature display	MG4215379
Automatic measured food water	MG4215825
Steam jacket automatic fill	MG4224024
Manual tap water cooling C1 (not for steam kettles)	MG4215249
Automatic tap water cooling C2 (incl. steam jacket automatic fill)	MG4224028
Double water connection	MG4212292
Welded seamless insulated cover plates 4G	MG4224022
Handshower standard S1 4G	MG4222966
Handshower heavy duty S2 4G	MG4222964
Handshower reel-in S3 4G	MG4222962
HACCP facilities	MG4213095
Draw off valve D1-std 40 mm	MG4211972
Bottom valve connection D2-B/AUS SMS63	MG4222135
Mix tool factory option 150 Heavy duty*	MG4215823
Mix tool factory option 200 Heavy duty*	MG4215720
Socket outlet 230V 10A behind control panel	MG4224026

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

Valves	Code
Arc valve CIP D2 pump hose connection SMS63TC/DS51	MG4222747
Butterfly valve D2 SMS63TC	MG4222763
Adapter for pump hose D2 SMS63TC/ SMS51 male end	MG4222764
Long plug + nest	MG4222770
Short plug + cup	MG4222985
Extra plug	MG4222986

Valves require bottom valve connection D2.



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



Socket outlet in control panel



Handshower standard S1



Handshower heavy duty S2



Handshower reel-in S3



Draw off valve D1-std 40 mm



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



Arc valve CIP D2
51DS52(0)M43/21466 TC63/D
male end

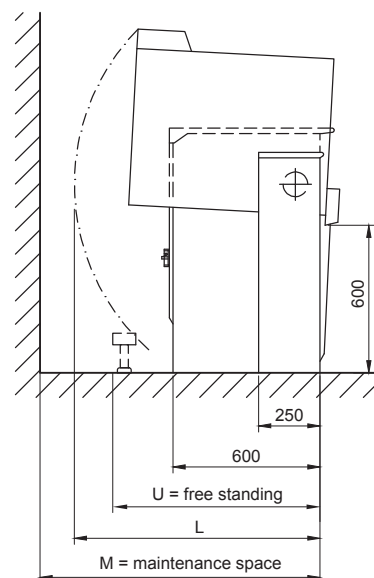
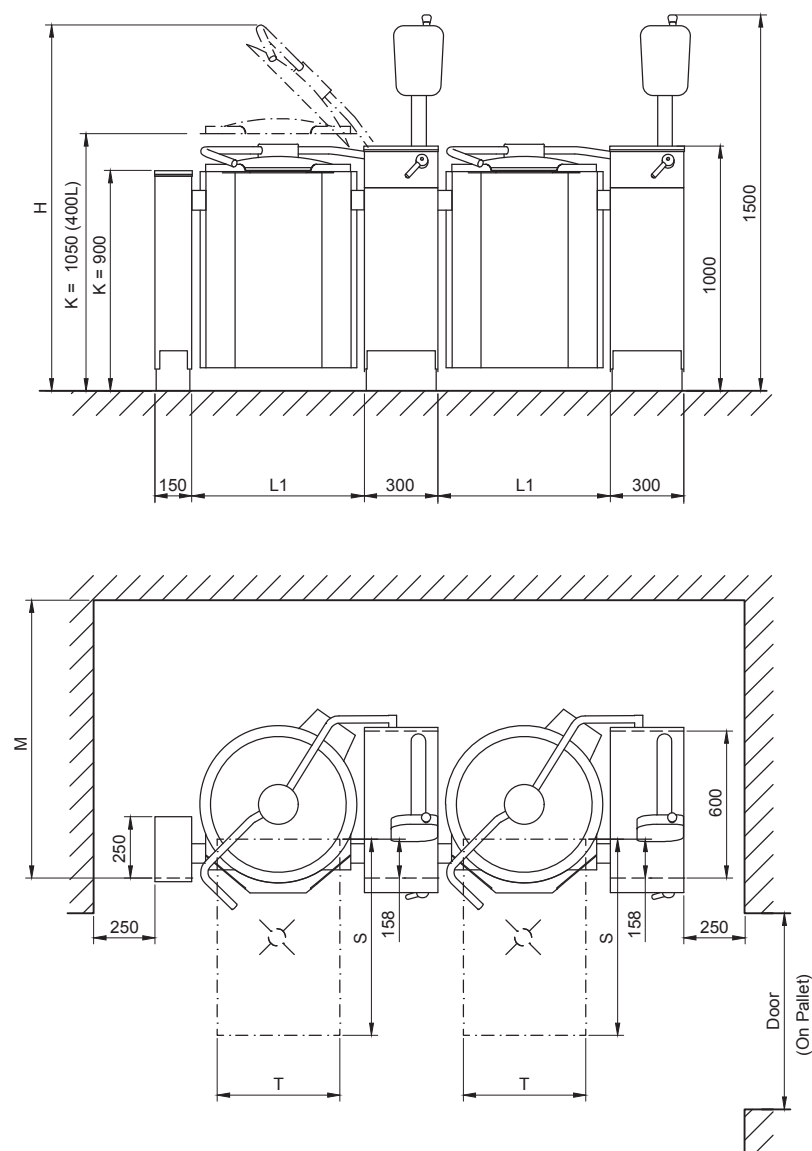


Butterfly valve D2 SMS63 TC



Adapter for pump hose D2
SMS63 TC/ SMS51 male end

Dimensions



Installation options

Single kettle Kettle group

Sub surface installation



Surface installation



Free standing installation



Installation flanges



CulinoPro, Proveno and Viking 4G kettles and Viking Mix Pan bratt pans can all be installed in the same group

Viking	L1 (mm)	H (mm)	K (mm)	L (mm)	M (mm)	S (mm)	T (mm)	U (mm)	Door (mm)	(On Pallet) Size varies according to installation frame	Weight Viking (kg)	Viking Combi (kg)
40	594	1740	900	925	1055	800	400	860	800	(900-1100)	155	195
60	594	1740	900	1010	1180	800	400	860	800	(900-1100)	165	205
80	704	1745	900	1055	1235	800	500	890	800	(900-1100)	185	225
100	704	1745	900	1055	1235	800	500	890	800	(900-1100)	210	260
150	910	1945	900	1115	1170	800	600	1110	1000	(1100-1300)	250	300
200	910	1945	900	1195	1285	800	600	1110	1000	(1100-1300)	290	340
300	1110	2110	900	1280	1320	1000	600	1010	1200	(1300)	350	410
400	1110	2080	1050	1280	1320	1200	600	1010	1200	(1300)	410	470

National and local regulations must be observed when installing the kettle.

Metos kettle accessories

A comprehensive selection of accessories for ergonomic and functional production

Accessories	Code
Strainer plate 40-60	MG4222196
Strainer plate 80-100	MG4222198
Strainer plate 150-200	MG4222200
Strainer plate 300-400 XL	MG4222203
Pouring adapter 150-200	MG4222206
Pouring adapter 300-400	MG4222208
Whipping grid 40-60	MG4211203
Whipping grid 80-100	MG4211193
Whipping grid 150-200	MG4211186
Whipping grid 300	MG4211179
Whipping grid 400	MG4215872

Heavy Duty Mixing tool retrofit	Code
Heavy Duty Mixing tool 150 L	MG4215822
Heavy Duty Mixing tool 200 L	MG4215719
Heavy Duty Mixing tool 300 L	MG4215721
Heavy Duty Mixing tool 400 L	MG4215868

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

Kettle cleaning	Code
Cleaning tool 60 L	MG4222728
Cleaning tool 80 L	MG4222729
Cleaning tool 100 L	MG4222730
Cleaning tool 150 L	MG4222731
Cleaning tool 200 L	MG4222732
Cleaning tool 300 L	MG4222733
Cleaning tool 400 L	MG4222734
Cleaning brush	MG4222791

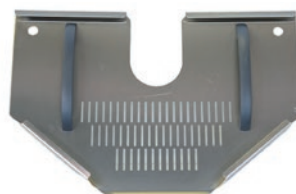
Accessories	Code
Potato stick Soft 670	MG4000031
Pouring support	MG4000012
Hot fill bag support	MG4222727
Swinging pouring support 40/60 for GN containers	MG4224048
Swinging pouring support 80/100 for GN containers	MG4224050
Swinging pouring support 150/200 for GN containers	MG4224052
Swinging pouring support 300/400 for GN containers	MG4224054

Blender kit	Code
Blender kit 40 L	MG4222735
Blender kit 60 L	MG4222736
Blender kit 80 L	MG4222737
Blender kit 100 L	MG4222738

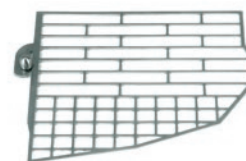
Includes blender lid, special mixing tool and blender MF2000 Combi

Accessories	Code
Measurement stick 40	MG4222212
Measurement stick 60	MG4222214
Measurement stick 80	MG4222216
Measurement stick 100	MG4222218
Measurement stick 150	MG4222220
Measurement stick 200	MG4222222
Measurement stick 300	MG4222224
Measurement stick 400	MG4222226

Kettle includes one measurement stick.



Strainer plate



Whipping grid



Pouring adapter



Measurement stick



Heavy duty tool



Cleaning tool is attached to the mixing tool

Trolleys	Code
Multipurpose trolley MPT-450, GN1/1	MG4554132
Mixer tool holder to MPT-450 trolley	MG4215990
Draining aid to MPT-450 trolley	MG4000009
Kettle accessory trolley KTT	MG4554564
Kettle accessory trolley AT-77	MG4554586



Cleaning brush



Potato stick



Pouring support



Hot fill bag support



Swinging pouring support



Multipurpose trolley MPT-450



Draining aid for MPT-450



Mixer tool holder for MPT-450 trolley



Kettle accessory trolley KTT



Kettle accessory trolley AT-77

***With the help of
accessory trolleys
you make working
more fluent***

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