

Cooling C1 Metos Viking (no steam)

Cooling in the kettle gives many advantages: production of cold dish can be started in the couple of minutes after cooking, better wiping result, efficient part of cook&chill -production (start the cooling already in the kettle), prevent the food items to be overcooked, if you don't have time to empty the kettle right after cooking. Cooling is based on the cold water that circulates in the steam jacket

- cooling time depends on the food to be cooled down, its volume, water circulation in the steam jacket, temperature of the water, mixing speed and the use of scrapers

Note! You need to order also a hand shower for the manual cooling. Code for hand shower is 4215246



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Item width mm	100
Item depth mm	100
Item height mm	100
Package volume	0.001
Unit of volume	m3
Package volume	0.001 m3
Package length	10
Package width	10
Package height	10
Package unit of dimension	cm
Package dimensions (LxWxH)	10x10x10 cm
Net weight	1.5
Net weight	1.5 kg
Gross weight	1.5
Package weight	1.5 kg
Unit of weight	kg
Model	Cooling