

# METOS KETTLES 2020

Build Scenarios/Options/Accessories

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Feature	Viking Basic Classic	Viking Combi Classic	Viking Basic 4G	Viking Combi 4G	Proveno 4G	Advantages
Electric & Direct Steam Powered	<input checked="" type="checkbox"/>	No need for Gas certifications on site, or gas licensed fitters for installation				
40-200 ltr sizes	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Optimal heating times
40-400 ltr sizes	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	The Complete Size Portfolio
Surface or subsurface install	<input checked="" type="checkbox"/>	Can install units directly into floor.				
Free standing install or group install	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Easy to install - just drop in and Plug and Play - Also for Groups
Stainless Steel Acid Proof 316 bowl	<input checked="" type="checkbox"/>	No Rust, Corrosion, Pitting or Cracking of bowl				
400mm tilting	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Perfect height for MPT 450 GN trolley
600mm tilting	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	High tilting for easy decanting into a variety of Trolleys
Max working pressure 1Bar 120°C	<input checked="" type="checkbox"/>	Market standard for kettle heating- hot enough for cooking of all proteins				
100% jacket heating coverage	<input checked="" type="checkbox"/>	Control over all heating space, no burning of product, most efficiency				
Electro mechanical control Panel	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Easy to Service, Little or No operational training required
Touch Screen control Panel	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Advanced programming and control of machine by tablet touch device
Fully raised control panel	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Out of the way of wash down, easy to see from a distance, ergonomic
Full 1/1 GN workspace on Pillar	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Utilise this great space for recipe folder, chef tools or seasonings
Integrated ergonomic control panel	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Raised front panel to the user
Digital Temperature display option	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Knowing the temperature of the food makes Chefs lives easier
Digital Temperature control	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Set your temp and be confident of the cooking processes
Bottom mounted 2 directional mixing tool 15-120/140 RPM	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	No more stirring. High speed whipping, Ensure product standards
Kettle Auto Tilt back	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Let go of tilting and the kettle tips back 10° so no overflow while decanting
Tilting while mixing function	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Excellent for decanting / pumping - to ensure even distribution of product
Mixing Programs	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Standardisation of process- everyday the same no matter who is cooking
Unlimited Cooking Processes	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Input your property recipes and customise your processes

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Feature	Viking Basic Classic	Viking Combi Classic	Viking Basic 4G	Viking Combi 4G	Proveno 4G	Advantages
USB Connection for software updates	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Quick and easy updating, and downloading of HACCP data
Electric / Hydraulic Tilting	<input checked="" type="checkbox"/>	Strong tilting - no manual labour				
Food water automatics Option -or - standard	<input checked="" type="checkbox"/>	Standardisation of recipes				
Multi function timer standard	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Standardisation of recipes and pre set your kettle to activate before you arrive to kitchen
Jacket water filling Auto- Option -or - standard	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Simple and Easy jacket water - no more manual filling or balancing
S1 standard handshower option	<input checked="" type="checkbox"/>	Perfect for clean up after production				
S2 heavy duty handshower option	<input checked="" type="checkbox"/>	Heavy Duty performance for heavier handed kitchens				
S3 recoil handshower option	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Recoiled out of the way of trolleys
Removable Hinged Solid lid Option - or- standard	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Perfect for end of day cleaning
Removable Safety Grid Lid Option -or - standard	<input checked="" type="checkbox"/>	1/3 ingredient lid is a BIG space where you can add ingredients or view foods while mixing is ongoing.				
Socket outlet 230V 16A Extra power-option	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Perfect for connecting your blender stick attachment ( or your phone charger). Special design and rating against hazard.
Optional Polyurethane foam insulation and seamless welding of bowl	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Increase your already excellent heating and cooling efficiency. Increase bowl rigidity and strength. Excellent when doing a lot of cook/chill
Wireless HACCP-option	<input checked="" type="checkbox"/>	Monitoring system for kitchen HACCP software				
HACCP facilities-option	<input checked="" type="checkbox"/>	Connect your own HACCP software				
Double water connection-option	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Choose when doing direct cooling, or have treated water for food filling
Connection to peak power regulating systems-option	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Make sure your kettles are working with the property in the most efficient way

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Blender lid - option 40-100 ltr	<input checked="" type="checkbox"/>	Perfect for pureeing soups and sauces				
Foot switch for mixing & tilting- option	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Keep hands free when pumping or decanting
C1 Cooling (tap water, manual)- option	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Tap water cooling- open circuit- empties to floor drain
C2 Cooling (tap water, automatic)- option	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Automatically managed open circuit cooling, empties to floor drain
C3 Cooling (Closed Circuit, Ice Water System)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Automatic cooling with ice water ( requires ice bank or fluid chiller) recycled system. ( Metos supplies ice banks specifically engineered for our kettles)
C5 Cooling ( Combination of C2 + C3 Cooling)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	A combination of C2 and C3- This uses tap water cooling until temperature is approx 60°C, then changes over to ice water cooling, saving ice water volume.
Extra power- option	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Perfect boost of heating power for your Proveno kettles
Strainer plate- accessory	<input checked="" type="checkbox"/>	Strain stocks, soups, sauces, rice, pasta or anything else				
whipping grid- accessory	<input checked="" type="checkbox"/>	For use when making whipped cream, meringue				
cleaning tool- accessory	<input checked="" type="checkbox"/>	Attaches to mixing tool for cleaning automation				
D2 valve for pumping 80-400 ltr- option	<input checked="" type="checkbox"/>	connection for pump systems, located near bottom of the bowl				
D1 Valve for draw off 60 - 400 ltr – option	<input checked="" type="checkbox"/>	valve for decanting into containers, located near the bottom of the bowl				
Electric network noise filter-option	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Ensuring your kettles do not trip out or interfere with other equipments on the same electrical line