metos
cooking solutions

Metos CulinoPro is a smart solution
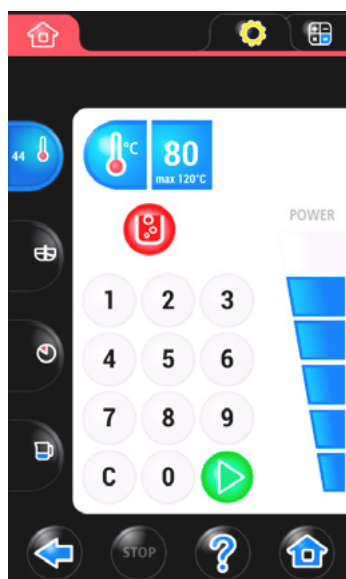*for easy and economical food production*
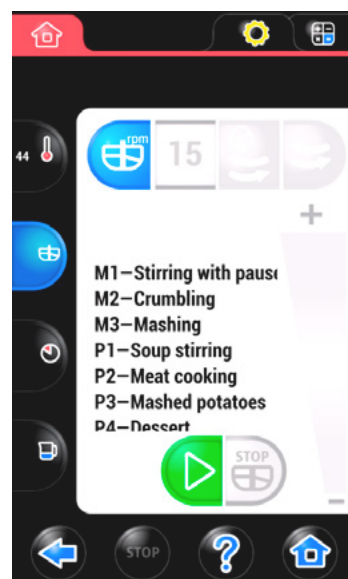
Metos CulinoPro Combi Kettle

Metos CulinoPro has all you need for intelligent and economic cooking

Guided touchscreen with clear symbols.

Standard temperature and output settings.

9 ready-to-use mixing patterns for various types of mixing.

Metos CulinoPro Combi Kettle

Engineered for performance, the strong auto-reverse mixerhandles all mixing and whipping needs with ease.

Heavy-duty versions are available for 150 and 200 L models, while 300–400 L kettles come standard with the heavy-duty mixer.

Raised control panel is clearly visible, simple to use, and protected from impact.

Food water inlet directly positioned for flow into the kettle, even when tilting.

Distance to floor is over 600 mm when kettle is fully tilted. High tilting kettle is fast and easy to empty. 600 mm high trolleys fit under the kettle pouring lip.

Handshower pictured is a standard S1 model.

S2 handshower supplied as standard on CulinoPro models

All kettle sizes suitable for free standing installations.

Temperature control and HACCP

Intelligent temperature control helps you to prepare even the most demanding dishes effortlessly and prevent food from burning.

You can set the temperature of the dish precisely or set the boiling option. The food temperature and the kettle jacket temperature are constantly displayed while cooking and cooling.

All temperatures are recorded and saved for future reference. The temperature data can be downloaded to a USB stick for monitoring purposes.

Cooling with CulinoPro – Optional

In-kettle cooling

Set target food temperature and start! The food temperature is displayed during cooling.

Cooling with tap water

Automatic cooling with tap water C2 – open circulation

Set target food temperature and start – that's it! Automatic steam jacket drainage after cooling. Food temperature continuously on display. Cooling can be interrupted, stopped or target temperature changed during cooling.
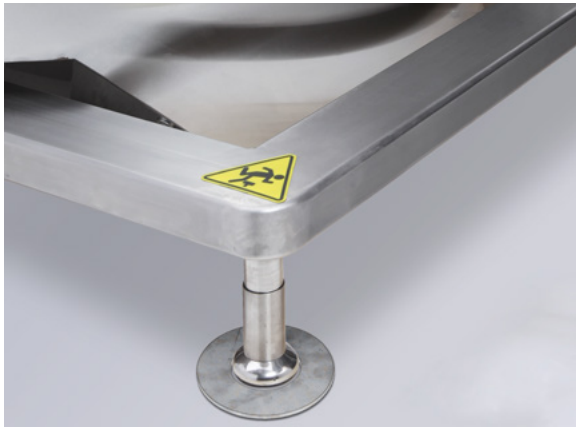
Automatic stop when the product is not cooled down further, safety functions to avoid unintentional cooling.

Cool & Hold function keeps the food at set temperature, which cannot be lower than the tap water temperature. Cooling media is tap water.

CulinoPro free standing installation

All unique features

- Free standing kettles can be group installed
- Supplied as standard, other options available
- Installation flanges prevent kettle from moving but not lifting away when needed
- CulinoPro, Proveno and Viking 4G kettles and Viking MixPan can be mixed in same groups
- No restrictions to kettle sizes, any size or order within the group

Unique installation flanges – option

- accessory
- no holes in the floor materials
- allow kettle lifting away if needed

Space saving installations

All kettle sizes up to 400 litre are suitable for free standing installation and kettle groups.

Standard features

- CulinoPro kettle with integrated mixer
- Electric heating
- Stepless mixing speed in all sizes 15-140 rpm, autoreverse
- Elevated control pillar with guiding touch panel 7"
- Audiovisual signals for user
- Function timer
- 9 Preset Mixing Patterns
- Intelligent power setting from gentle warming to full power.
- Automatic measured food water filling
- Electric tilting 40-150 L kettles,
  Hydraulic tilting 200-400 L kettles
- Auto tilt-back
- USB Port on control panel for software updates and HACCP data saving
- Diagnostics for maintenance
- Automatic filling of the steam jacket
- Rotating lid in up position
- Measuring stick

Standard kettle includes freestanding frame, other options from factory include surface or sub surface. Single or groups.
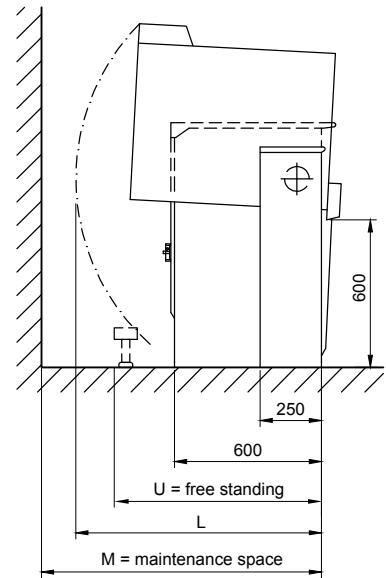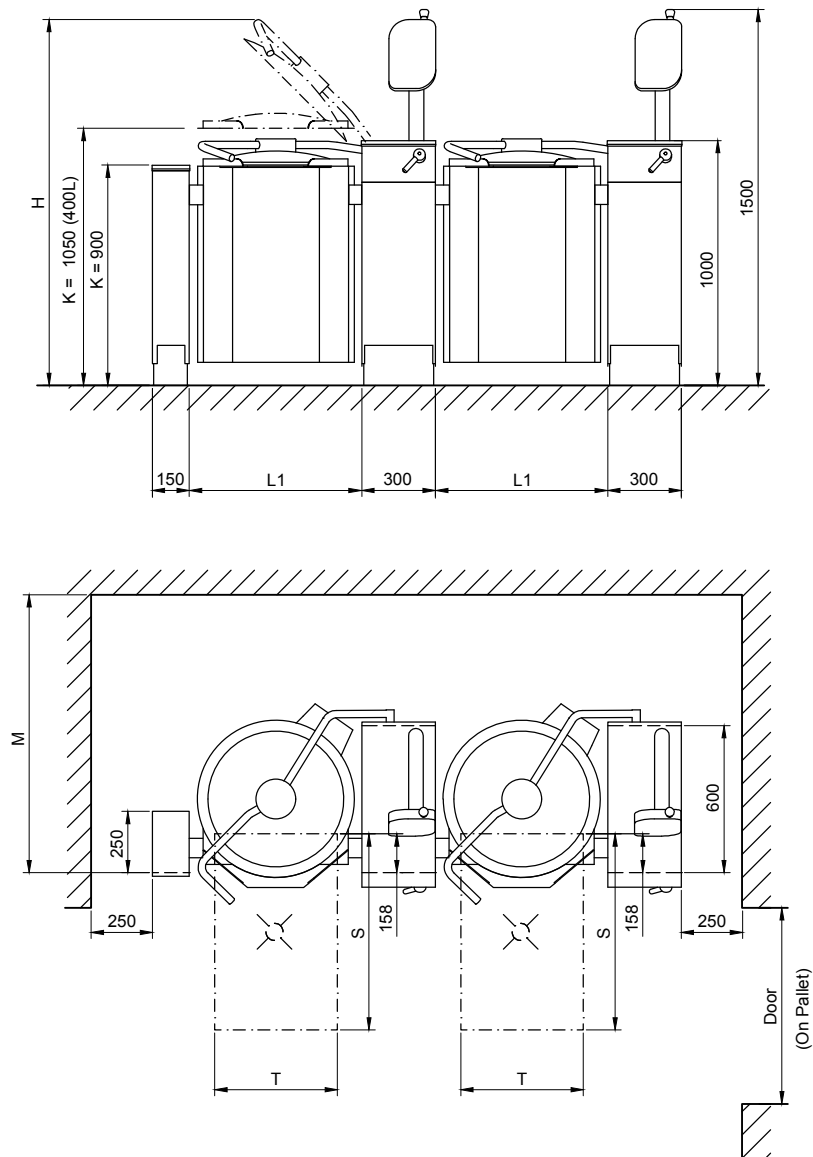
Metos CulinoPro 60 L free standing

Metos CulinoPro 400 L free standing

All you need for intelligent cooking

Metos CulinoPro	Code	Dimensions mm	Electric connection
Combi kettle CulinoPro 40E	CUL-C40E	W 1044 x D 860 x H 1500	400V 3N~ 12,5 kW 25A
Combi kettle CulinoPro 60E	CUL-C60E	W 1044 x D 860 x H 1500	400V 3N~ 18,0 kW 32A
Combi kettle CulinoPro 80E	CUL-C80E	W 1154 x D 890 x H 1500	400V 3N~ 22,0 kW 40A
Combi kettle CulinoPro 100E	CUL-C100E	W 1154 x D 890 x H 1500	400V 3N~ 22,0 kW 40A
Combi kettle CulinoPro 150E	CUL-C150E	W 1360 x D 1110 x H 1500	400V 3N~ 27,6 kW 50A
Combi kettle CulinoPro 200E	CUL-C200E	W 1306 x D 1110 x H 1500	400V 3N~ 35,6 kW 63A
Combi kettle CulinoPro 300E	CUL-C300E	W 1560 x D 1010 x H 1500	400V 3N~ 47,6 kW 80A
Combi kettle CulinoPro 400E	CUL-C400E	W 1560 x D 1010 x H 1500	400V 3N~ 62,0 kW 100A

Dimensions

CulinoProL1	H	K	L	M	S	T	U	(On Pallet) Size varies according to installation frame	Weight
	(mm)	(mm)	(mm)	(mm)	(mm)	(mm)	(mm)		(kg)
40	594	1740	900	870	1055	800	400	860	(900-1100)	200
60	594	1740	900	955	1180	800	400	860	(900-1100)	210
80	704	1745	900	1010	1235	800	500	890	(900-1100)	230
100	704	1745	900	1010	1235	800	500	890	(900-1100)	265
150	910	1945	900	1075	1170	800	600	1110	(1100-1300)	305
200	910	1945	900	1155	1285	800	600	1110	(1100-1300)	345
300	1110	2110	900	1280	1320	1000	600	1010	(1300)	415
400	1110	2080	1050	1280	1320	1200	600	1010	(1300)	475

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

Installation options

Single kettle
Kettle group

Sub surface installation

Surface installation

Free standing installation

Installation flanges

Metos CulinoPro options

Installed at the factory	Code
Cooling C2 auto tap water open circuit	MG4222950
Double water connection	MG4212292
Handshower standard S1 - option	MG4222966
Handshower heavy duty S2 - standard	MG4222964
Draw off valve D1-std 40 mm	MG4211972
Bottom valve connection D2-B/AUS SMS63 80-400L delivered plugged	MG4222135
Socket outlet 230V 10A behind control panel	MG4224026

Installation	Code
Free standing flanges	MG4224020
Wheels to FS 40-100	MG4224007

All CulinoPro kettles include installation frames of selected type: surface, sub-surface or free standing frames.

Valves	Code
Arc valve CIP D2 pump hose connection SMS63TC/DS51	MG4222747
Arc valve 3-way CIP D2 pump hose connections SMS63TC/DS51	MG4001398
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.

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

Includes blender lid, special mixing tool and blender MF2000 Combi

Handshower standard S1 Option

Handshower heavy duty S2 Standard

Draw off valve D1-std 40 mm

Bottom valve connection D2-B/AUS SMS63TC (delivered plugged)

Arc valve CIP D2 SMS63TC/DS51

Arc valve and plug

Three way arc valve

Butterfly valve D2 SMS63TC

Adapter for pump hose D2 SMS63TC/DS51 male end

Socket outlet in control panel

Blender top kit

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

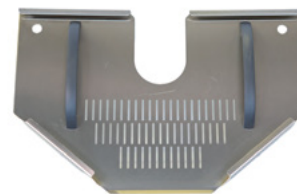| Heavy Duty Mixing tool retrofit	Code
Heavy Duty Mixing tool 150 L	MG4215822
Heavy Duty Mixing tool 200 L	MG4215719
Heavy Duty Mixing tool 300 L	MG4215721
Heavy Duty Mixing tool 400 L	MG4215868

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

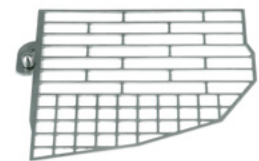| Kettle cleaning	Code
Cleaning tool 60 L	MG4222728
Cleaning tool 80 L	MG4222729
Cleaning tool 100 L	MG4222730
Cleaning tool 150 L	MG4222731
Cleaning tool 200 L	MG4222732
Cleaning tool 300 L	MG4222733
Cleaning tool 400 L	MG4222734
Cleaning brush	MG4222791

Accessories	Code
Pouring support	MG4000012
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

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

Pouring support

Mixer tool holder for MPT-450 trolley

Swinging pouring support

Multipurpose trolley MPT-450

Draining aid for MPT-450

Accessory trolleys make everyday operation smoother and more efficient

Kettle accessory trolley KTT

Kettle accessory trolley AT-77

Notes

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