Cooking Products

Catalogue

—HACKMAN—

Cooking equipment

Ovens

Ranges

Bratt Pans

Hackman Cooking Products

Hackman is a business unit of Metos Group, which is one of the biggest companies in Europe in manufacturing and marketing professional kitchen equipment. The product range of Hackman comprises equipment for professional food production, such as state-of-the-art combi kettles, induction ranges, pressure cookers, bratt pans and ovens, all designed, developed and manufactured by Hackman.

Hackman Products are available through Metos units in respective countries, and through a network of dedicated distributors. For distributor information, please contact Sales and Marketing.

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Spare Parts and Technical Support Worldwide

Long term commitments on Spare Part Services

Our centralised handling of both products and spares enables us to provide high availability and cost efficiency for thousands of different spare parts, which are sent daily round the world. Even for products which no longer are being produced, we guarantee spare part availability for 10 years.

Technical Support and Training

We have dedicated personnel to provide technical support and spare part services for our international business partners and subsidiaries. For our partners we can provide individual installation and service training both centrally in our factory and at the customers site. Along with new products and product development we provide continuous product training for our own technical support personnel. This way we can make sure that our customers receive accurate and up-to-date technical support and service.

Technical Documentation

Our technical documentation department provides the availability of high standard technical documentations in english.

Quality and environment

We are committed to environmentally sensitive thinking. In the planning, production and delivery of professional kitchens we continuously develop new, more environmentally friendly solutions. In order to achieve improvements we work closely with customers, suppliers and service companies. We have been actively creating an environmental programme for Hackman focusing especially on the following points:

The Hackman kettles come equipped with automatic half energy function. There are also five different options for in kettle cooling allowing the user to recycle the cooling water used for food chilling.

We try to minimize the amount of waste produced in the production and delivery of the products by sorting and recycling. All remaining waste, mostly of stainless steel, is recycled.

The environmental impact of discarded products is reduced when the right materials are used in the structures.

Proveno – five unique models. Your choice!

All this and more with Proveno.

The Proveno combi-kettle cooks, mixes and cools almost any kind of food. You can prepare up to 70% of all items in your menu with Proveno combi-kettle. The assortment comprises five models to choose from according to your needs. A wide range of options and accessories allows you to enhance the combi-kettle of your choice.

The only mixing tool with lift off scrapers for all kind of mixing. Light but strong, unique shape.

A lift off safety grid enables continuous view into kettle and adding of ingredients, water and spices while the mixer is activated.

Large and easy control panel with central dial for all settings.

Proveno Combi-kettles

Robust stainless steel lid. All parts are removable and dishwasher proof. Combi model comes with a solid lid; Combi Pro, Cool, Cool Pro and Chill Pro have a safety grid lid as standard.

Strong hygienic auto-reverse mixer for all mixing, also whipping (140 rpm). The mixer is easy to remove thanks to the clean lifting handle. Removable scrapers. All parts are dishwasher proof.

Easy to use panel with "Press-And-Select"-logic and central dial. A self explanatory display. With the CSFP parameters kettle functions can be changed to suit needs.

HACCP
Readiness for HACCP connection. All Provenos collect the food temperature information.

Handy control pillar tray comes as standard in Combi Pro, Cool, Cool Pro and Chill Pro models.

Can be connected to another Proveno combi-kettle using the same support pillar.

CSFP

Customer **S**pecific **F**unction **P**arameters With the parameters several kettle functions can be changed independently to suit precisely your needs. You can make your combi-kettle to operate the way you want.

Multistep mixing programmes tested by professional chefs in all Provenos with mixer.

Safe electric tilting. 200-400 l kettles have strong hydraulic tilting. Safety functions and withdrawal function as standard.

Hand shower (warm/cold water) is standard in Combi Pro, Cool, Cool Pro and Chill Pro models.

TempGuard

TempGuard – Intelligent food temperature control is standard in all Proveno models. Food temperature control, Proving Control, Burn Prevent Control and Automatic ½-energy function.

● **Intelligent temperature control ensures optimal cooking**

● **Automatic half energy function**

Environment friendly choice

TempGuard with food temperature control is standard in all Provenos

The food temperature is shown on the display continuously during cooking and cooling. It can be registered automatically for HACCP during the whole process with the optional Proveno SafeTemp programme.

■ proving of dough at accurate proving temperature is safe and easy
■ BurnPrevent Control for better cooking quality and extremely easy cleaning
■ Energy savings: full power only when needed, otherwise always only half-power. No settings, fully automatic
■ No continuous adjusting of the temperature – TempGuard reacts to temperature changes automatically
■ More even and faster cooking

Proving Control

Burn prevent Control

1/2 Energy

Adding cold ingredients
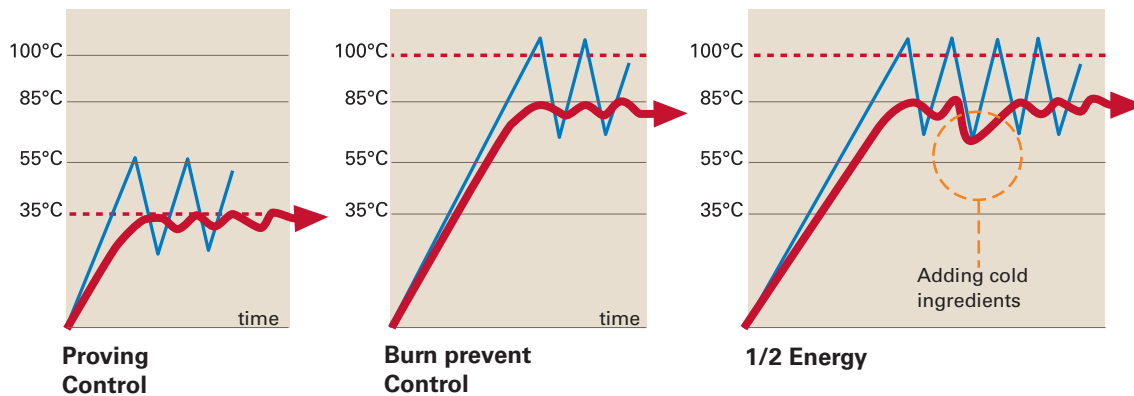
—— Traditional kettle: the kettle inner surface temperature on the display, the exact food temperature is unknown

—— TempGuard: the exact food temperature is known and it guides the heating of the kettle

Proveno kneads dough in a matter of minutes (mixing programme number 6). In-kettle proving. (Tempguard: proving control).

Full load of mashed potatoes by pushing a button (preset programme).

Soups and sauces are easy to prepare when the temperature and the mixing are correct.

Proveno functional descriptions

Multifunctional timer: separate timer, programmable cooking time, programmable mixing time, programmed cooking and mixing time simultaneously, programmable start time, information of power failure and safety functions, automatic Cook & Hold at preset temperature, possibility to shorten the mixing programme's mixing time. Standard in Combi Pro, Cool, Cool Pro and Chill Pro models.

Automatic food water filling: adjustable customer specific bypass of water before filling for food production, water filling and measuring without supervision, manual filling with push button (litres continuously on display). Standard in Combi Pro, Cool, Cool Pro and Chill Pro models

Automatic cooling (C2): set target food temperature and start – that's it! Automatic steam jacket drainage after cooling. Food temperature continuously on display. Automatic quenching before drainage. Cooling can be interrupted, stopped or target temperature changed during cooling. Automatic stop when the product is not cooled down further with available cooling media, safety functions to avoid unintentional cooling. Cool & Hold function keeps the food at set temperature. Cooling media can be tap water or ice water from separate ice builder. Standard in Cool and Cool Pro models.

EasyRun-programming: programmable fully automatic process without user supervision. Automatic "first water" drainage, automatic fresh water filling for food, mixing and heating starts fully automatically at preset time. Programmable cooking time, automatic Cook & Hold at preset temperature. Safety functions for electricity and water failures. If the process is delayed, it is shown on the display. Standard in Cool Pro and Chill Pro models.

Proveno cooling solutions

Manual cooling (C1) with tap water: user connects hose to water inlet and sets the water faucet´s and steam jacket's water inlet and outlet valves to the right position before and after cooling. Option for Combi and Combi Pro models.

Automatic cooling (C2) with tap water is standard in Cool and Cool Pro models. Set target food temperature and start – that's it! Automatic steam jacket drainage after cooling. Cool&Hold function.

Automatic ice water cooling (C3) Combi-kettle ready to be connected to an external ice builder. Cooled water circulates between the ice builder and the kettle's steam jacket (closed circulation). Option for Cool and Cool Pro models.

Automatic two-phase cooling (C5). Cooling starts with tap water, when temperature difference is big and switches over to ice water cooling, when the difference has decreased. Option for Cool and Cool Pro models.

Automatic SmartIce chilling (C4) (for Chill Pro SCE and Chill Pro DCE). Combi-kettle ready to be connected to external SmartIce chilling system. DCE-model with special Climatic mixing tool and SmartIce lid.

SmartIce is liquid, pumpable ice – mixture of water, food production proof substances and alcohol that prevents ice crystals to create big solid particles and keeps it in liquid form. SmartIce can circulate in the kettle's steam jacket (SCE) or also in a special Climatic mixing tool (DCE-model). With the help of the SmartIce system you can beat all existing chilling norms by far, for example 200 litre goulash from +98°C to +3°C in about 45 minutes!

SCE = SmartIce circulates in kettle's steam jacket
DCE = SmartIce circulates in kettle's steam jacket and special Climatic mixing tool.

Proveno crumbs and cooks minced meat in minutes. You can make Bolognese sauce from start to finish in the same unit.

Cook, cool and whip. Less manual work, less food transfer, less appliances to clean. Pictured berry parfait.

An even whipping result quickly.

Proveno Combi
– combi-kettle with mixer

A combi-kettle with an integrated mixer and unique basic features for cooking and mixing of almost any kind of food. Mixing during the cooking gives great advantages. Proveno Combi offers this for you and frees your time for the essentials. With Proveno Combi you can do a remarkable amount of all mixing work in your kitchen and reduce physical workload by minimizing heavy food transfers from one appliance to another.

Standard:
- **integrated bottom type mixer**
- **mixer tool with detachable scrapers**
- **removable solid lid**
- **HACCP readiness**
- **food water filling**
- **TempGuard**
- **volume stick**

Options:
- installation frames
- lift off safety grid lid
- hand shower
- control pillar tray
- AutoPack (multifunctional timer, automatic water filling)
- manual cooling C1
- SafeTemp programme package
- SafeTemp connection package

Proveno Combi

- **intelligent TempGuard food temperature control**
- **several preset multi-step mixing programmes**
- **auto reverse mixing programme**
- **useful and fast boost mixing function**
- **mixer speed 15-140 rpm – for all mixing, also whipping**
- **safety functions**

Proveno Combi

Electric	Code	Dimensions mm	Electric connection
Hackman Proveno Combi 40E	4222044	1037x620x900/1170*	400V 3N~ 12,75 kW 25A
Hackman Proveno Combi 60E	4222045	1037x620x900/1170*	400V 3N~ 16,75 kW 32A
Hackman Proveno Combi 80E	4222046	1144x690x900/1170*	400V 3N~ 20,75 kW 40A
Hackman Proveno Combi 100E	4222047	1144x690x900/1170*	400V 3N~ 20,75 kW 40A
Hackman Proveno Combi 150E	4222048	1350x920x900/1170*	400V 3N~ 25,5 kW 50A
Hackman Proveno Combi 200E	4222049	1350x920x900/1170*	400V 3N~ 35,5 kW 63A
Hackman Proveno Combi 300E	4222050	1550x1160x900/1170*	400V 3N~ 49,5 kW 100A
Hackman Proveno Combi 400E	4215829	1550x1165x900/1280*	400V 3N~ 59,6 kW 100A

Steam heated	Code	Dimensions mm	Electric connection	Steam consumption
Hackman Proveno Combi 40S	4222051	1037x620x900/1170*	230V 1~ 1,05 kW 16A	12 kg/h
Hackman Proveno Combi 60S	4222052	1037x620x900/1170*	230V 1~ 1,05 kW 16A	18 kg/h
Hackman Proveno Combi 80S	4222053	1144x690x900/1170*	230V 1~ 1,05 kW 16A	24 kg/h
Hackman Proveno Combi 100S	4222054	1144x690x900/1170*	230V 1~ 1,05 kW 16A	30 kg/h
Hackman Proveno Combi 150S	4222055	1350x920x900/1170*	230V 1~ 1,8 kW 16A	45 kg/h
Hackman Proveno Combi 200S	4222056	1350x920x900/1170*	400V 3N~ 2 kW 16A	60 kg/h
Hackman Proveno Combi 300S	4222057	1550x1160x900/1170*	400V 3N~ 2 kW 16A	90 kg/h
Hackman Proveno Combi 400S	4215831	1550x1165x900/1280*	400V 3N~ 2,7 kW 16A	120 kg/h

*kettle height/support height

Factory order options	Code
AutoPack** 40-100	4222117
AutoPack** 150-400	4222124
Hand shower	4222113
Lift off safety grid lid 40-60	4222138
Lift off safety grid lid 80-100	4222139
Lift off safety grid lid 150-200	4222140
Lift off safety grid lid 300-400	4222141
Tap water cooling, manual (C1)	4211965

Heavy duty mixing tools	
Heavy Duty Mixing tool 150, retrofit	4215822
Heavy Duty Mixing tool 200, retrofit	4215719
Heavy Duty Mixing tool 300, retrofit	4215721
Heavy Duty Mixing tool 400, retrofit	4215868

Retrofit options	Code
Lift off safety grid lid 40-60 retrofit	4222114
Lift off safety grid lid 80-100 retrofit	4222132
Lift off safety grid lid 150-200 retrofit	4222133
Lift off safety grid lid 300-400 retrofit	4222134

Accessories	Code
Control pillar tray	4222115

**AutoPack = multifunctional timer, automatic water filling

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Heavy masses (pictured minced meat) are mixed and cooked quickly and easily. Press the button instead of standing in greasy smoke and crumbing manually.

Proveno Combi Pro
– combi-kettle with automatic functions

A combi-kettle with an integrated mixer and plenty of automatic functions to ease your work. You can trust Proveno Combi Pro to work on its own and meanwhile do other important things. Proveno Combi Pro remembers, reminds you and takes care of things for you. Reduce stress and hurry and increase your chances to make success.

Standard:
- **integrated bottom type mixer**
- **mixer tool with detachable scrapers**
- **AutoPack (multifunctional timer, automatic water filling)**
- **lift off safety grid lid**
- **hand shower**
- **control pillar tray**
- **HACCP readiness**
- **TempGuard**
- **volume stick**

Options:
- installation frames
- EasyRun programming
- manual cooling C1
- SafeTemp programme package
- SafeTemp connection package

Proveno Combi Pro

- **intelligent TempGuard food temperature control**
- **several preset multi-step mixing programmes**
- **auto reverse mixing programme**
- **useful and fast boost mixing function**
- **mixer speed 15-140 rpm – for all mixing, also whipping**
- **multifunctional timer with plenty of additional functions compared to traditional timers**
- **automatic food water filling by pressing a button saves time**
- **safety functions**

Proveno Combi Pro

Electric	Code	Dimensions mm	Electric connection
Hackman Proveno Combi Pro 40E	4222058	1037x620x900/1170*	400V 3N~ 12,75 kW 25A
Hackman Proveno Combi Pro 60E	4222059	1037x620x900/1170*	400V 3N~ 16,75 kW 32A
Hackman Proveno Combi Pro 80E	4222060	1144x690x900/1170*	400V 3N~ 20,75 kW 40A
Hackman Proveno Combi Pro 100E	4222061	1144x690x900/1170*	400V 3N~ 20,75 kW 40A
Hackman Proveno Combi Pro 150E	4222062	1350x920x900/1170*	400V 3N~ 25,5 kW 50A
Hackman Proveno Combi Pro 200E	4222063	1350x920x900/1170*	400V 3N~ 35,5 kW 63A
Hackman Proveno Combi Pro 300E	4222064	1550x1160x900/1170*	400V 3N~ 49,5 kW 100A
Hackman Proveno Combi Pro 400E	4215548	1550x1165x900/1280*	400V 3N~ 59,6 kW 100A

Steam heated	Code	Dimensions mm	Electric connection	Steam consumption
Hackman Proveno Combi Pro 40S	4222065	1037x620x900/1170*	230V 1~ 1,05 kW 16A	12 kg/h
Hackman Proveno Combi Pro 60S	4222066	1037x620x900/1170*	230V 1~ 1,05 kW 16A	18 kg/h
Hackman Proveno Combi Pro 80S	4222067	1144x690x900/1170*	230V 1~ 1,05 kW 16A	24 kg/h
Hackman Proveno Combi Pro 100S	4222068	1144x690x900/1170*	230V 1~ 1,05 kW 16A	30 kg/h
Hackman Proveno Combi Pro 150S	4222069	1350x920x900/1170*	230V 1~ 1,8 kW 16A	45 kg/h
Hackman Proveno Combi Pro 200S	4222070	1350x920x900/1170*	400V 3N~ 2 kW 16A	60 kg/h
Hackman Proveno Combi Pro 300S	4222071	1550x1160x900/1170*	400V 3N~ 2 kW 16A	90 kg/h
Hackman Proveno Combi Pro 400S	4215833	1550x1165x900/1280*	400V 3N~ 2,7 kW 16A	120 kg/h

*kettle height/support height

Factory order options	Code
EasyRun programming	4222116
Tap water cooling, manual (C1)	4211965

HHeavy duty mixing tools

Heavy Duty Mixing tool 150, retrofit	4215822
Heavy Duty Mixing tool 200, retrofit	4215719
Heavy Duty Mixing tool 300, retrofit	4215721
Heavy Duty Mixing tool 400, retrofit	4215868

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The easily accessed shockproof spray gun for cleaning. Filling water into the kettle through a separate filling tap. Thanks to the BurnPrevent Control the kettle is easy to clean.

Proveno Cool
– combi-kettle with fully automatic cooling

A combi-kettle with an integrated mixer and fully automatic cooling. For customers who need a cooling function for a wide variety of food. Cooling is an essential function and with a Proveno Cool combi-kettle you can make hot and cold food in turns whenever needed. Direct contact cooling and continuous mixing make the most effective way to cool your food in a fast and safe way.

Standard:
- **integrated bottom type mixer**
- **mixer tool with detachable scrapers**
- **fully automatic cooling C2**
- **lift off safety grid lid**
- **hand shower**
- **control pillar tray**
- **HACCP readiness**
- **food water filling**
- **TempGuard**
- **volume stick**

Options:
- installation frames
- ice water cooling C3
- two-phase cooling C5
- SafeTemp programme package
- SafeTemp connection package

TempGuard

Proveno Cool

- intelligent TempGuard food temperature control
- several preset multi-step mixing programmes
- auto reverse mixing programme
- useful and fast boost mixing function
- mixer speed 15-140 rpm – for all mixing, also whipping
- multifunctional timer with plenty of additional functions compared to traditional timers
- fully automatic cooling to set food temperature
- Cool & Hold function
- safety functions

Proveno Cool

Electric	Code	Dimensions mm	Electric connection	
Hackman Proveno Cool 40E	4222072	1037x620x900/1170*	400V 3N~ 12,75 kW 25A	
Hackman Proveno Cool 60E	4222073	1037x620x900/1170*	400V 3N~ 16,75 kW 32A	
Hackman Proveno Cool 80E	4222074	1144x690x900/1170*	400V 3N~ 20,75 kW 40A	
Hackman Proveno Cool 100E	4222075	1144x690x900/1170*	400V 3N~ 20,75 kW 40A	
Hackman Proveno Cool 150E	4222076	1350x920x900/1170*	400V 3N~ 25,5 kW 50A	
Hackman Proveno Cool 200E	4222077	1350x920x900/1170*	400V 3N~ 35,5 kW 63A	
Hackman Proveno Cool 300E	4222078	1550x1160x900/1170*	400V 3N~ 49,5 kW 100A	
Hackman Proveno Cool 400E	4215830	1550x1165x900/1280*	400V 3N~ 59,6 kW 100A	

Steam heated	Code	Dimensions mm	Electric connection	Steam consumption
Hackman Proveno Cool 40S	4222079	1037x620x900/1170*	230V 1~ 1,05 kW 16A	12 kg/h
Hackman Proveno Cool 60S	4222080	1037x620x900/1170*	230V 1~ 1,05 kW 16A	18 kg/h
Hackman Proveno Cool 80S	4222081	1144x690x900/1170*	230V 1~ 1,05 kW 16A	24 kg/h
Hackman Proveno Cool 100S	4222082	1144x690x900/1170*	230V 1~ 1,05 kW 16A	30 kg/h
Hackman Proveno Cool 150S	4222083	1350x920x900/1170*	230V 1~ 1,8 kW 16A	45 kg/h
Hackman Proveno Cool 200S	4222136	1350x920x900/1170*	400V 3N~ 2 kW 16A	60 kg/h
Hackman Proveno Cool 300S	4222084	1550x1160x900/1170*	400V 3N~ 2 kW 16A	90 kg/h
Hackman Proveno Cool 400S	4215834	1550x1165x900/1280*	400V 3N~ 2,7 kW 16A	120 kg/h

*kettle height/support height

Heavy duty mixing tools

Heavy Duty Mixing tool 150, retrofit	4215822
Heavy Duty Mixing tool 200, retrofit	4215719
Heavy Duty Mixing tool 300, retrofit	4215721
Heavy Duty Mixing tool 400, retrofit	4215868

Factory order options

Ice water cooling (C3) **	4212302
Two-phase cooling (C5) ***	4212729

Retrofit options

Ice water upgrade kit from C2 to C3	4212775

**Connection kit for external ice bank
***Tap water and ice water can be used for cooling

Cook, cool and whip. Serve immediately. Pictured berry sabayonne. Tastes great without hurting your shoulders.

Proveno Cool Pro
– combi-kettle all in one

A versatile combi-kettle with an integrated mixer and plenty of work and time saving extra features and fully automatic cooling. Proveno Cool Pro is a real multifunctional appliance that does a lot for you from the start to finish. You really only need to add ingredients, spices and taste. Proveno Cool Pro does the rest for you and makes sure of your success – every day!

Standard:
- **integrated bottom type mixer**
- **mixer tool with detachable scrapers**
- **automatic water filling**
- **multifunctional timer**
- **fully automatic cooling C2**
- **EasyRun programming**
- **lift off safety grid lid**
- **hand shower**
- **control pillar tray**
- **HACCP readiness**
- **TempGuard**
- **volume stick**

Options:
- installation frames
- ice water cooling C3
- two-phase cooling C5
- SafeTemp programme package
- SafeTemp connection package

Proveno Cool Pro

- **intelligent TempGuard food temperature control**
- **several preset multi-step mixing programmes**
- **auto reverse mixing programme**
- **useful and fast boost mixing function**
- **mixer speed 15-140 rpm – for all mixing, also whipping**
- **multifunctional timer with plenty of additional functions compared to traditional timers**
- **automatic food water filling by pressing a button saves time**
- **fully automatic cooling to set food temperature**
- **Cool & Hold function**
- **EasyRun programming – fully automatic process**
- **safety functions**

Proveno Cool Pro

Electric	Code	Dimensions mm	Electric connection
Hackman Proveno Cool Pro 40E	4222085	1037x620x900/1170*	400V 3N~ 12,75 kW 25A
Hackman Proveno Cool Pro 60E	4222086	1037x620x900/1170*	400V 3N~ 16,75 kW 32A
Hackman Proveno Cool Pro 80E	4222087	1144x690x900/1170*	400V 3N~ 20,75 kW 40A
Hackman Proveno Cool Pro 100E	4222088	1144x690x900/1170*	400V 3N~ 20,75 kW 40A
Hackman Proveno Cool Pro 150E	4222089	1350x920x900/1170*	400V 3N~ 25,5 kW 50A
Hackman Proveno Cool Pro 200E	4222090	1350x920x900/1170*	400V 3N~ 35,5 kW 63A
Hackman Proveno Cool Pro 300E	4222091	1550x1160x900/1170*	400V 3N~ 49,5 kW 100A
Hackman Proveno Cool Pro 400E	4215549	1550x1165x900/1280*	400V 3N~ 59,6 kW 100A

Steam heated	Code	Dimensions mm	Electric connection	Steam consumption
Hackman Proveno Cool Pro 40S	4222092	1037x620x900/1170*	230V 1~ 1,05 kW 16A	12 kg/h
Hackman Proveno Cool Pro 60S	4222093	1037x620x900/1170*	230V 1~ 1,05 kW 16A	18 kg/h
Hackman Proveno Cool Pro 80S	4222094	1144x690x900/1170*	230V 1~ 1,05 kW 16A	24 kg/h
Hackman Proveno Cool Pro 100S	4222095	1144x690x900/1170*	230V 1~ 1,05 kW 16A	30 kg/h
Hackman Proveno Cool Pro 150S	4222096	1350x920x900/1170*	230V 1~ 1,8 kW 16A	45 kg/h
Hackman Proveno Cool Pro 200S	4222097	1350x920x900/1170*	400V 3N~ 2 kW 16A	60 kg/h
Hackman Proveno Cool Pro 300S	4222098	1550x1160x900/1170*	400V 3N~ 2 kW 16A	90 kg/h
Hackman Proveno Cool Pro 400S	4215835	1550x1165x900/1280*	400V 3N~ 2,7 kW 16A	120 kg/h

*kettle height/support height

Heavy duty mixing tools

Heavy Duty Mixing tool 150, retrofit	4215822
Heavy Duty Mixing tool 200, retrofit	4215719
Heavy Duty Mixing tool 300, retrofit	4215721
Heavy Duty Mixing tool 400, retrofit	4215868

Factory order options

Ice water cooling (C3)**	4212302
Two-phase cooling (C5)***	4212729

Retrofit options

Ice water upgrade kit from C2 to C3	4212775

**Connection kit for external ice bank
***Tap water and ice water can be used for cooling

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Select water amount and press the button – that's all. Proveno adds the right amount of water to food. The only calculation left for you is how much time did you save – again!

Proveno Chill Pro
– combi-kettle for SmartIce chilling

A combi-kettle with an integrated mixer ready for revolutionary SmartIce chilling system that cools even large volumes of liquid or semi-liquid food safely and fast, beating all existing chilling norms. SmartIce is pumpable ice that circulates in the kettle's steam jacket and also in a special Climatic mixing tool (DCE-model) cooling down your food extremely fast down to +3°C. SmartIce system is ideal for large cook&chill units and customers who need to chill large volumes of food down to +3°C storing temperatures.

Standard:
- **integrated bottom type mixer**
- **mixer tool with detachable scrapers (SCE)**
- **chilling Climatic mixer tool (DCE model)**
- **SmartIce lid (DCE model)**
- **automatic water filling**
- **multifunctional timer**
- **fully automatic cooling C4**
- **EasyRun programming**
- **lift off safety grid lid**
- **hand shower**
- **control pillar tray**
- **HACCP readiness**
- **TempGuard**
- **volume stick**

Options:
- installation frames
- SafeTemp programme package
- SafeTemp connection package

TempGuard

With Climatic mixing tool you can beat all chilling norms by far.

Proveno Chill Pro

- intelligent TempGuard food temperature control
- several preset multi-step mixing programmes
- auto reverse mixing programme
- useful and fast boost mixing function
- mixer speed 15-140 rpm – for all mixing, also whipping
- multifunctional timer with plenty of additional functions compared to traditional timers
- automatic food water filling by pressing a button saves time
- fully automatic cooling to set food temperature
- Cool & Hold function
- EasyRun programming – fully automatic process
- safety functions

Proveno Chill Pro

Electric		Code	Dimensions mm	Electric connection
Hackman Proveno Chill Pro 80E	SCE	4222099	1144x690x900/1170*	400V 3N~ 20,75 kW 40A
Hackman Proveno Chill Pro 100E	SCE	4222100	1144x690x900/1170*	400V 3N~ 20,75 kW 40A
Hackman Proveno Chill Pro 150E	SCE	4222101	1350x920x900/1170*	400V 3N~ 25,5 kW 50A
Hackman Proveno Chill Pro 200E	SCE	4222102	1350x920x900/1170*	400V 3N~ 35,5 kW 63A
Hackman Proveno Chill Pro 300E	SCE	4222103	1550x1160x900/1170*	400V 3N~ 49,5 kW 100A
Hackman Proveno Chill Pro 80E	DCE	4222104	1144x690x900/1170*	400V 3N~ 20,75 kW 40A
Hackman Proveno Chill Pro 100E	DCE	4222105	1144x690x900/1170*	400V 3N~ 20,75 kW 40A
Hackman Proveno Chill Pro 150E	DCE	4222118	1350x920x900/1170*	400V 3N~ 25,5 kW 50A
Hackman Proveno Chill Pro 200E	DCE	4222119	1350x920x900/1170*	400V 3N~ 35,5 kW 63A
Hackman Proveno Chill Pro 300E	DCE	4222120	1550x1160x900/1170*	400V 3N~ 49,5 kW 100A

Steam heated		Code	Dimensions mm	Electric connection	Steam consumption
Hackman Proveno Chill Pro 80S	SCE	4222106	1144x690x900/1170*	230V 1~ 1,05 kW 16A	24 kg/h
Hackman Proveno Chill Pro 100S	SCE	4222107	1144x690x900/1170*	230V 1~ 1,05 kW 16A	30 kg/h
Hackman Proveno Chill Pro 150S	SCE	4222108	1350x920x900/1170*	230V 1~ 1,8 kW 16A	45 kg/h
Hackman Proveno Chill Pro 200S	SCE	4222109	1350x920x900/1170*	400V 3N~ 2 kW 16A	60 kg/h
Hackman Proveno Chill Pro 300S	SCE	4222110	1550x1160x900/1170*	400V 3N~ 2 kW 16A	90 kg/h
Hackman Proveno Chill Pro 80S	DCE	4222111	1144x690x900/1170*	230V 1~ 1,05 kW 16A	24 kg/h
Hackman Proveno Chill Pro 100S	DCE	4222112	1144x690x900/1170*	230V 1~ 1,05 kW 16A	30 kg/h
Hackman Proveno Chill Pro 150S	DCE	4222121	1350x920x900/1170*	230V 1~ 1,8 kW 16A	45 kg/h
Hackman Proveno Chill Pro 200S	DCE	4222122	1350x920x900/1170*	400V 3N~ 2 kW 16A	60 kg/h
Hackman Proveno Chill Pro 300S	DCE	4222123	1550x1160x900/1170*	400V 3N~ 2 kW 16A	90 kg/h

*kettle height/support height

SCE = SmartIce circulates in the kettle's steam jacket
DCE = SmartIce circulates in the kettle's steam jacket and
a special Climatic mixing tool.

Heavy duty mixing tools

Heavy Duty Mixing tool 150, retrofit	4215822
Heavy Duty Mixing tool 200, retrofit	4215719
Heavy Duty Mixing tool 300, retrofit	4215721
Heavy Duty Mixing tool 400, retrofit	4215868

● Cooking and chilling in same vessel directly to storing temperature

● Closed cooling water circulation saves water

● Cooled mixer tool and cooled steam jacket for fastest chilling

Environment friendly choice

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Accessories and options for all Proveno models

Accessories

Strainer plate 40-60	4211517
Strainer plate 80-100	4211524
Strainer plate 150-200	4211997
Strainer plate 300-400	4212013
Strainer plate extension 300-400	4212006
Pouring adapter 150-200	4212743
Pouring adapter 300-400	4212768
Whipping grid 40-60	4211203
Whipping grid 80-100	4211193
Whipping grid 150-200	4211186
Whipping grid 300-400	4211179
Measurement stick 40	4211316
Measurement stick 60	4211309
Measurement stick 80	4211281
Measurement stick 100	4211274
Measurement stick 150	4211267
Measurement stick 200	4211235
Measurement stick 300	4211228
Mixing tool with scrapers Proveno 40	4215155
Mixing tool with scrapers Proveno 60	4215156
Mixing tool with scrapers Proveno 80	4215157
Mixing tool with scrapers Proveno 100	4215158
Mixing tool with scrapers Proveno 150	4215159
Mixing tool with scrapers Proveno 200	4215160
Mixing tool with scrapers Proveno 300	4215161
Mixing tool with scrapers Proveno 400	4215868
Multipurpose trolley MPT-450, GN1/1	4554132
Multipurpose trolley MPT-2/450, GN2/1	4554355

HACCP

HACCP programme package SafeTemp*	4212038
HACCP connection package SafeTemp**	4212126

Factory order options

Draw-off spigot	4211972
Draw-off spigot D2-B/AUS SMS63	4222135
Double water connection (not Chill Pro)	4212292
Energy optimise connection	4212341
Tilting-mixing function	4212158
Electric network noise filter	4222127
Double outlet core probe	4222128
Exhibition stand	4212359

*one programme per PC or per kitchen
**connection package to each kettle

Two-part strainer plate (300-400 l).
Additional part is used when necessary.

GN1/1

GN2/1

With the help of the multipurpose trolley it is easy to empty the kettle. The height of the container can be adjusted. Production capacity can be increased by quickly decanting and washing your kettle.
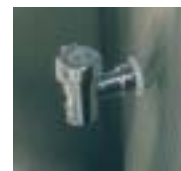

Strainer plate

Whipping grid

Pouring adapter

Draw-off spigot

Installation kits for kettles

These kits include both frames, measuring template and instructions

Singular Kettles- Surface	Art.nr.	Viking	Culino	Proveno
40E.60E.80E.100E	4215837	x	x	
150E.200E.300E.400E	4215839	x	x	
40S.66S.80S.100S.150S.200S.300S.400S	4215839	x	x	
40E.60E.80E.100E.150E.200E.300E.400E	4215841			x
40S.60S.80S.100S.150S.200S.300S.400S	4215841			x

Singular Kettles- Sub Surface	Art.nr.	Viking	Culino	Proveno
40E.60E.80E.100E	4215838	x	x	
150E.200E.300E.400E	4215840	x	x	
40S.66S.80S.100S.150S.200S.300S.400S	4215840	x	x	
40E.60E.80E.100E.150E.200E.300E.400E	4215842			x
40S.60S.80S.100S.150S.200S.300S.400S	4215842			x

Group Kettles- Surface	Art.nr.	Viking	Culino	Proveno
40E.60E.80E.100E	4215845	x	x	
150E.200E.300E.400E	4215843	x	x	
40S.60S.80S.100S.150S.200S.300S.400S	4215843	x	x	
40E.60E.80E.100E.150E.200E.300E.400E	4215843			x
40S.60S.80S.100S.150S.200S.300S.400S	4215843			x

Group Kettles- Sub Surface	Art.nr.	Viking	Culino	Proveno
40E.60E.80E.100E	4215846	x	x	
150E.200E.300E.400E	4215844	x	x	
40S.60S.80S.100S.150S.200S.300S.400S	4215844	x	x	
40E.60E.80E.100E.150E.200E.300E.400E	4215844			x
40S.60S.80S.100S.150S.200S.300S.400S	4215844			x

Installing Groups of kettles

Kettles should be installed largest on the users left, and descending accordingly.
When ordering kettle groups, please specify the positions of the kettles in the group.
To attach a larger kettle or a Proveno to the right side of a Viking or a Culino kettle, please contact international sales for direct quotation.

*Order kit for first kettle on left, then order "group kit for each subsiquent kettle"

Proveno models ready for HACCP

All Proveno kettles have HACCP retrofit facilities as standard. Food temperature information among other relevant production data can be easily downloaded to the SafeTemp software, where you can make an HACCP document with all necessary information and remarks that are relevant to HACCP.
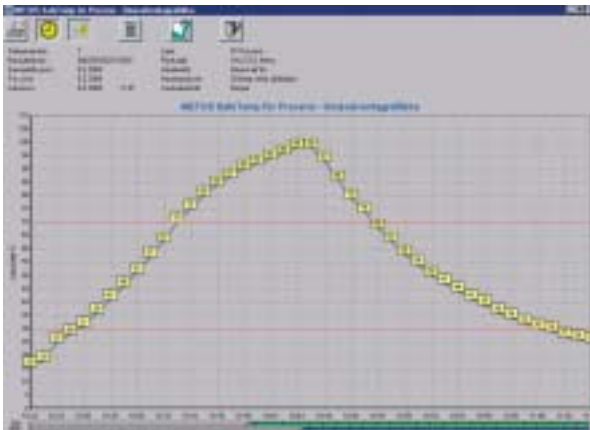
SafeTemp software features:
- production process planning
- HACCP reports as graphical diagrams or number sheets
- Date, time, appliance ID, batch number, responsible person, distribution route, place for remarks
- Customer specific risk temperature zone can be set
- Document library with customer specific AutoDelete and EasyFind functions
- Language setting: English, German, Danish, Swedish, and Finnish
- All data in XML format for easy use in another software

For complete system you need:
- 1 pc SafeTemp programme package
- 1 pc SafeTemp connection package per each kettle that will be connected to network
- tested network enabling RS485-data transfer between kettles and PC

Programme package content: SafeTemp software on CD-rom, RS485 converter, D9/D25-cable
Connection package content: communication card to kettle pillar, cabling in a pillar with ready to connect RJ45 plug.
1 meter free cable with RJ45 plugs must be reserved for input/output connections inside kettle's control pillar.

Culino & Culino Combi

The renewed range of Culino cooking kettles and Culino Combi combi-kettles with integrated bottom mixer presents a solid and safe production solution for every professional kitchen. Integrated bottom mixer and electric tilting are just a few of the many features that lighten the routine work and manual labour.

Culino and Culino Combi kettles are designed for easy and precise cooking. Digital display allows to set the desired temperature from the start, and electronic temperature control keeps the kettle at the chosen temperature.

Electric tilting makes it safe to pour the food from the kettle. The kettle jacket is thermally insulated all the way round the kettle, which decreases heat loss and increases work safety.

Culino Combi models are equipped with sturdy integrated bottom mixers. All kinds of food, cold and warm, are mixed effortlessly and efficiently. Gentle stirring, mashing potatoes, crumbing of minced meat or mixing dough – all can be done in Culino Combi mixing kettle. The automatic mixing programmes are designed and tested by our chefs.

The bottom mixer is easy to use. It is operated from the control panel. The mixing tool is easy to place and easy to take out for cleaning. One mixing tool is suitable for all mixing, and the tool and the detachable scrapers are all dishwasher safe.

Equipped with the optional cooling attachment, operated by tap water or ice water, the Culino and Culino Combi kettles offer even wider range of use in the kitchen. The food is prepared from start to finish in the kettle: it is cooked, mixed and cooled.

■ timer (optional) for automatic cook-and-hold function

■ digital temperature display and water level indicator light

■ 5 manual mixing speeds (20-110 rpm) with auto-reverse option at all speeds
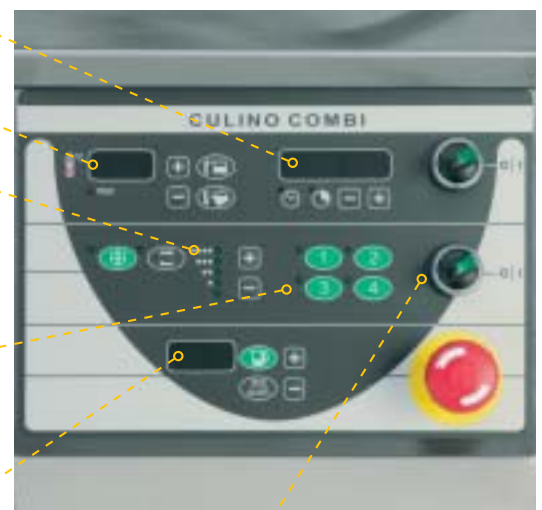
■ durable, user-friendly and easy to clean

■ 4 pre-set mixing programs for standard recipes

■ slanted position for increased ergonomics

■ food water automatic (optional)

■ on-off switches are fitted with indicator lights

CULINO COMBI

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Culino & Culino Combi

Culino Combi has an integrated bottom mixer. The mixer tool is securely in place also when tilting. The mixer tool is easy to remove thanks to the clean lifting handle. Removable scrapers. All parts are dishwasher proof.

Robust stainless steel lid. Solid lid is standard, a safety grid lid is optional. Safety grid lid enables adding of ingredients, water and spices while the mixer is activated. All parts are removable and dishwasher proof.

Optional integrated hand shover.

New Culino can be connected to the control pillar of another Culino or Proveno combi-kettle.

Control panel with clear push buttons for every function. Timer and water automatic are optional.

Electric tilting is ergonomic and safe. 300-400 litre kettles have hydraulic tilting.

Optional cooling attachments for direct cook-and-chill (with tap or chilled water)

Fully insulated steam jacket for safe and energy-efficient cooking

A lift off safety grid enables continuous view into kettle and adding of ingredients, water and spices while the mixer is activated.

One mixing tool with lift off scrapers for all kind of mixing. Light but strong, unique shape.

Culino and Culino Combi can be equipped with a hand shower.

Culino Combi kneads doughs in a matter of minutes.

Culino

All Culino kettles:

- net sizes 40, 60, 80, 100, 150, 200, 300 and 400 liters of volume with big boiling spare
- electric or direct steam
- temperature range 0 – 120 °C, working pressure 1 bar
- all stainless steel construction, inner bowl of acid proof steel
- standard: electronic control, digital temperature display, electric tilting, removable solid lid, water mixer, safety equipment, fully insulated steam jacket
- options and accessories: installation frames, timer, automatic food water filling, cooling attachments, strainer plate, whipping grid, draw-off tap

CULINO, electric	Code	Dimensions mm	Electric connection
Culino 40E	4215202	1047x730x902/1710	400V3N~ 12 kW 20A
Culino 60E	4215203	1047x730x902/1710	400V3N~ 12 kW 20A
Culino 80E	4215204	1154x785x902/1800	400V3N~ 16 kW 25A
Culino 100E	4215205	1154x785x902/1800	400V3N~ 16 kW 25A
Culino 150E	4215206	1360x945x902/1980	400V3N~ 20 kW 32A
Culino 200E	4215207	1360x945x902/1980	400V3N~ 30 kW 50A
Culino 300E	4215243	1560x1165x902/2100	400V3N~ 40 kW 63A
Culino 400E	4215722	1560x1165x1050/2100	400V3N~ 57,6kW 83A

CULINO, steam	Code	Dimensions mm	Steam consumption	Electric connection
Culino 40S	4215209	1047x730x902/1710	12 kg/h	1N~ 0,3 kW 16A
Culino 60S	4215210	1047x730x902/1710	18 kg/h	1N~ 0,3 kW 16A
Culino 80S	4215211	1154x785x902/1800	24 kg/h	1N~ 0,3 kW 16A
Culino 100S	4215212	1154x785x902/1800	30 kg/h	1N~ 0,3 kW 16A
Culino 150S	4215213	1360x945x902/1980	45 kg/h	1N~ 0,3 kW 16A
Culino 200S	4215214	1360x945x902/1980	60 kg/h	1N~ 0,3 kW 16A
Culino 300S	4215244	1560x1165x902/2100	90 kg/h	3N~ 0,5 kW 16A
Culino 400S	4215547	1560x1165x1050/2100	120kg/h	3N~ 0,5 kW 16A

Factory options	Code
Automatic water filling	4215245
Handshower	4215246
Timer	4215248
Food temperature control	4215856
Automatic cooling - C2	4215855
Cooling - C1	4215249
HACCP facilities	4213095
Safe Temp-connection package	4212736
Draw-off spigot D1-std	4211972

Accessories	Code
Strainer plate Culino 40-60	4211517
Strainer plate Culino 80-100	4211524
Strainer plate Culino 150-200	4211997
Strainer plate Culino 300-400	4212013
Strainer plate extension Culino 300-400	4212006
Pouring adapter Culino 150-200	4212743
Pouring adapter Culino 300-400	4212768
Safe Temp-connection package	4212736
HACCP programme package SafeTemp	4212038

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Culino Combi kettles

Culino Combi

All Culino kettles:
- net sizes 40, 60, 80, 100, 150, 200, 300 and 400 liters of volume with big boiling spare
- electric or direct steam
- temperature range 0 – 120 °C, working pressure 1 bar
- all stainless steel construction, inner bowl of acid proof steel
- standard: electronic control, digital temperature display, electric tilting, removable solid lid, water mixer, safety equipment, fully insulated steam jacket
- options and accessories: installation frames, timer, automatic food water filling, cooling attachments, strainer plate, whipping grid, draw-off tap

Culino Combi kettles with mixer:
- integrated bottom mixer
- removable mixing tool with lift off scrapers, dishwasher safe
- mixing speed 20-110 rpm
- 4 preset mixing programmes
- autoreverse programme
- mixer safety features, e.g. the mixer is stopped when the lid is opened

CULINO COMBI, electric	Code	Dimensions mm	Electric connection
Culino Combi 40E	4215216	1047x730x902/1710	400V3N~ 12,75 kW 25A
Culino Combi 60E	4215217	1047x730x902/1710	400V3N~ 12,75 kW 25A
Culino Combi 80E	4215218	1154x785x902/1800	400V3N~ 16,75 kW 32A
Culino Combi 100E	4215219	1154x785x902/1800	400V3N~ 16,75 kW 32A
Culino Combi 150E	4215220	1360x945x902/1980	400V3N~ 21,5 kW 40A
Culino Combi 200E	4215221	1360x945x902/1980	400V3N~ 31,5 kW 69A
Culino Combi 300E	4215242	1560x1165x902/2100	400V3N~ 41,5 kW 80A
Culino Combi 400E	4215723	1560x1165x1050/2100	400V3N~ 59,8 kW 100A

CULINO COMBI, steam	Code	Dimensions mm	Steam consumption	Electric connection
Culino Combi 40S	4215223	1047x730x902/1710	12 kg/h	1N~ 1,0 kW 16A
Culino Combi 60S	4215224	1047x730x902/1710	18 kg/h	1N~ 1,0 kW 16A
Culino Combi 80S	4215225	1154x785x902/1800	24 kg/h	1N~ 1,0 kW 16A
Culino Combi 100S	4215226	1154x785x902/1800	30 kg/h	1N~ 1,0 kW 16A
Culino Combi 150S	4215227	1360x945x902/1980	45 kg/h	1N~ 1,8 kW 16A
Culino Combi 200S	4215228	1360x945x902/1980	60 kg/h	1N~ 1,8 kW 16A
Culino Combi 300S	4215229	1560x1165x902/2100	90 kg/h	3N~ 2,0 kW 16A
Culino Combi 400S	4215824	1560x1165x1050/2100	120kg/h	3N~ 2,7 kW 16A

Factory options	Code
Lid with safety grid Culino 40-60	4215234
Lid with safety grid Culino 80-100	4215235
Lid with safety grid Culino 150-200	4215236
Lid with safety grid Culino 300-400	4215237
Automatic water filling	4215245
Handshower	4215246
Timer	4215248
Food temperature control	4215856
Automatic cooling - C2	4215855
Cooling - C1	4215249
HACCP facilities	4213095
Safe Temp-connection package	4212736
Draw-off spigot D1-std	4211972

Accessories	Code
Strainer plate Culino 40-60	4211517
Strainer plate Culino 80-100	4211524
Strainer plate Culino 150-200	4211997
Strainer plate Culino 300-400	4212013
Strainer plate extension Culino 300-400	4212006
Pouring adapter Culino 150-200	4212743
Pouring adapter Culino 300-400	4212768
Whipping grid Culino 40-60	4211203
Whipping grid Culino 80-100	4211193
Whipping grid Culino 150-200	4211186
Whipping grid Culino 300-400	4211179
Lid with safety grid, retrofit Culino 40-60	4215238
Lid with safety grid, retrofit. Culino 80-100	4215239
Lid with safety grid, retrofit. Culino 150-200	4215240
Lid with safety grid, retrofit. Culino 300-400	4215241
Safe Temp-connection package	4212736
HACCP programme package SafeTemp	4212038
Food temperature display	4215379

Viking kettles

Viking kettle is an efficient and userfriendly basic kettle for almost all types of professional kitchens. Thanks to the large steam jacket up to the kettle's upper rim, soups, sauces and many other products will be cooked faster and electrical tilting makes unloading easy. Viking-kettles can be installed in line without a support pillar in the middle which saves space in a kitchen.

- **construction stainless steel, inner surface acid proof stainless steel (EN 1.4432)**
- **stepless temperature control, max. +120 °C**
- **max. working pressure in steam jacket 1,0 bar**
- **electrical tilting**

Standard equipment
- separate lid (150-400 l with hinged lid)
- water faucet (cold water)
- measuring stick
- hook for accessories on left and right pillar (single kettle)

Viking Combi kettles

Viking Combi is a basic cooking kettle with powerful integrated mixing device for versatile and professional food production. With the mixer many dishes can be cooked from start to finish in one unit without any food transfer. Mixing assists heat transfer and food is cooked faster and more evenly. Hard manual mixing work is a thing of a past. Unique mixing features enable for example easy browning of minced meat and mashing of potatoes for purées.

- **construction stainless steel, inner surface acid proof stainless steel (EN 1.4432)**
- **stepless temperature control, max. +120 °C**
- **max. working pressure in steam jacket 1,0 bar**
- **electrical tilting**
- **integrated mixer: stepless mixing speed control (20-110 rpm), two mixing programmes (gentle mixing, hard mixing)**
- **autoreverse mixing**
- **mixing tool with removable scrapers**

Standard equipment
- hinged removable solid lid
- water faucet (cold water)
- measuring stick
- hook for accessories on left and right pillar (single kettle)

Viking and Viking Combi kettles

Viking	Code	Volume l	Dimensions mm	Electric connection
Viking 40E	4215340	40	1047x650x1020	400V3N~ 9 kW 16A
Viking 60E	4215341	60	1047x650x1020	400V3N~ 10,5 kW 20A
Viking 80E	4215343	80	1154x750x1020	400v3N~ 12 kW 20A
Viking 100E	4215344	100	1154x750x1020	400V3N~ 16 kW 25A
Viking 150E	4215345	150	1360x920x1040	400V3N~ 20 kW 32A
Viking 200E	4215346	200	1360x920x1040	400V3N~ 30 kW 50A
Viking 300E	4215850	300	1560x1165x1040	400V3N~ 40 kW 63A
Viking 400E	4215851	400	1560x1165x1220	400V3N~ 57,6 kW 100A

Viking, steam	Code	Volume l	Dimensions mm	Steam consumption	Electric connection
Viking 40S	4215531	40	1047x650x1020	12 kg/h	230V1N~ 0,3 kW 16A
Viking 60S	4215532	60	1047x650x1020	18 kg/h	230V1N~ 0,3 kW 16A
Viking 80S	4215533	80	1154x750x1020	24 kg/h	230V1N~ 0,3 kW 16A
Viking 100S	4215534	100	1154x750x1020	30 kg/h	230V1N~ 0,3 kW 16A
Viking 150S	4215535	150	1360x920x1040	45 kg/h	230V1N~ 0,3 kW 16A
Viking 200S	4215537	200	1360x920x1040	60 kg/h	230V1N~ 0,3 kW 16A
Viking 300S	4215522	300	1560x1165x1040	90 kg/h	400V3N~ 0,5 kW 16A
Viking 400S	4215827	400	1560x1165x1220	120 kg/h	400V3N~ 0,5 kW 16A

Factory options for Viking kettle	Code
Hinged lid Viking 40-60	4215355
Hinged lid Viking 80-100	4215356

Viking Combi	Code	Volume l	Dimensions mm	Electric connection
Viking Combi 40E	4215348	40	1047x730x1020	400V3N~ 9,75 kW 20A
Viking Combi 60E	4215349	60	1047x730x1020	400V3N~ 11,25 kW 20A
Viking Combi 80E	4215350	80	1154x780x1020	400v3N~ 12,75 kW 25A
Viking Combi 100E	4215351	100	1154x780x1020	400V3N~ 16,75 kW 32A
Viking Combi 150E	4215352	150	1360x940x1040	400V3N~ 21,5 kW 40A
Viking Combi 200E	4215353	200	1360x940x1040	400V3N~ 31,5 kW 63A
Viking Combi 300E	4215354	300	1560x1165x1040	400V3N~ 41,5 kW 80A
Viking Combi 400E	4215852	400	1560x1165x1220	400V3N~ 59,8 kW 100A

Viking Combi, steam	Code	Volume l	Dimensions mm	Steam consumption	Electric connection
Viking Combi 40S	4215539	40	1047x730x1020	12 kg/h	230V1N~ 1,0 kW 16A
Viking Combi 60S	4215540	60	1047x730x1020	18 kg/h	230V1N~ 1,0 kW 16A
Viking Combi 80S	4215541	80	1154x780x1020	24 kg/h	230V1N~ 1,0 kW 16A
Viking Combi 100S	4215542	100	1154x780x1020	30 kg/h	230V1N~ 1,0 kW 16A
Viking Combi 150S	4215544	150	1360x940x1040	45 kg/h	230V1N~ 1,8 kW 16A
Viking Combi 200S	4215545	200	1360x940x1040	60 kg/h	230V1N~ 1,8 kW 16A
Viking Combi 300S	4215546	300	1560x1165x1040	90 kg/h	400V3N~ 2,0 kW 16A
Viking Combi 400S	4215828	400	1560x1165x1220	120 kg/h	400V3N~ 2,7 kW 16A

Accessories for Viking and Viking Combi kettles

Factory options	Code
Handshower	4215246
Automatic food water filling	4215825
Cooling - C1	4215249
HACCP facilities	4213095
Safe Temp-connection package	4212736
Draw-off spigot D1-std	4211972

Accessories	Code
Strainer plate Viking 40-60	4211517
Strainer plate Viking 80-100	4211524
Strainer plate Viking 150-200	4211997
Strainer plate Viking 300-400	4212013
Strainer plate extension Viking 300-400	4212006
Pouring adapter Viking 150-200	4212743
Pouring adapter Viking 300-400	4212768
Safe Temp-connection package	4212736
HACCP programme package SafeTemp	4212038
Food temperature display	4215379

Installation frames p. 25

Installation drawing on p. 61-62

A hinged lid is standard in 150-400 litre Viking-kettles and available as an option in smaller kettles.

Viking Combi kettle can be fitted with a safety grid lid as an option.

Factory options for Viking Combi kettles	Code
Lid with safety grid Viking 40-60	4215234
Lid with safety grid Viking 80-100	4215235
Lid with safety grid Viking 150-200	4215236
Lid with safety grid Viking 300-400	4215237

Accessories for Viking Combi kettles	Code
Whipping grid Viking 40-60	4211203
Whipping grid Viking 80-100	4211193
Whipping grid Viking 150-200	4211186
Whipping grid Viking 300-400	4211179
Lid with safety grid, retrofit Viking 40-60	4215238
Lid with safety grid, retrofit Viking 80-100	4215239
Lid with safety grid, retrofit Viking 150-200	4215240
Lid with safety grid, retrofit Viking 300-400	4215241

Futura Marvel Pressure Steamers

Futura Marvel SE14. Both electrically and direct steam heated models available.

Using Futura Marvel you can defrost, reheat and cook food, even products requiring cautious handling. Thanks to Futura Marvel's speed and efficiency you can prepare a meal just before serving it, thus ensuring its freshness. Gentle steam cooking retains the texture, nutrients and colour of the products. Futura Marvel is useful in situations, where the amount of food needed changes rapidly and unexpectedly. Additional portions made of various ingredients can be prepared quickly, as Futura Marvel needs no preheating. Many dishes can be cooked simultaneously without the flavours transferring from one food to another.

■ Adjustable steam cooking 65...95°C

■ Pressure cooking 1,0 bar (120°C)

■ Pressure cooking 0,5 bar (110°C)

■ Steam cooking 100°C

Variable temperature range makes Futura Marvel a versatile appliance: pressure cooking, cooking in steam, variable steam, sous vide, regenerating, defrosting etc. Futura Marvel is faster than any combi steamer. Suitable for most common GN containers (1/1, 2/3, 1/2, 1/3).

Construction and scope of delivery: Ergonomic and solid structure in stainless steel throughout. Timer 1-99 min (time left), steam condenser, safety valve, back pressure valve and mud separator. All maintenance can easily be done at the front. Thanks to the adjustable feet the installation even on an inclined floor is easy. Delivery of SE/SS14 includes 2 x GN 1/1-65 R containers, and SE/SS24 includes 4 x GN 1/1-65 R containers. Temperature ranges: Adjustable cooking 65...95°C, cooking 100°C. Pressure cooking 0,5 bar, pressure cooking 1,0 bar. Max. working pressure 1,0 bar.

■ Cooking in pressurised steam is 2-5 times faster than cooking in water or pressureless steam
■ Due to its speed, Futura Marvel's actual cooking capacity is up to five times higher than that of its chamber capacity
■ Easy to use; electronically controlled operation, an easy-to-use control panel, one-grip handle in the door
■ Easy to clean; food cannot be burnt. The chamber is fitted with removable GN guide rails and trough at the front.
■ Correct working height
■ The door is safe, fast and easy to open and close using a one-grip handle

Futura Marvel Pressure Steamers

Using Futura Marvel you can defrost, reheat and cook food, even products requiring cautious handling.

Standard times	0 bar	0,5 bar	1 bar
Potato	40 min	20 - 25 min	15 - 20 min
Broccoli	10 - 12 min	5 - 6 min	3 - 4 min
Peas (frozen)	4 - 5 min	2 - 3 min	1 - 2 min
Whole chicken	150 min	80 min	
Pork belly	90 min	30 - 40 min	
Fresh cod fillet	10 min	7 - 8 min	5 - 7 min
Seafood terrine	35 min	25 min	20 min
Spaghetti	15 - 16 min	10 min	8 min
Rice	15 - 16 min	12 min	8 min
Caramel custard		25 min	
Braised cabbage	75 min	35 min	20 min
Gratin of potato casserole	90 min	45 - 50 min	35 min
Beef stroganoff (regenerating)	65 min	35 min	20 min

Cooking in water Pressureless steam Futura Marvel
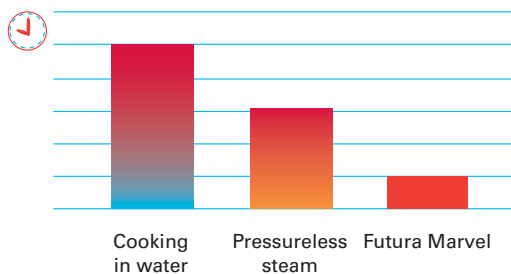
With the Futura Marvel you can swiftly respond to changing demand and reduce losses. You can simultaneously make different dishes, since tastes and aromas will not transfer from one food to another.

The two-chambered Futura Marvel SE 24 steamer takes 8 x GN 1/1-65 mm containers or 6 x GN 1/1-100 mm containers. An extra storage compartment is located in the base.

The GN guide rails are removable and machine washable. The rounded, seamless structure of the chamber makes it easy to clean. There is a waste water pipe in the chamber.

Water dripping from the door and containers is collected in the trap. It is easy to take out and clean separately in a dishwasher.

The single-chambered Futura Marvel SE 14 pressure steamer takes 4 x GN 1/1-65 mm containers or 3 x GN1/1-100 mm containers.

Several extra portions can be prepared quickly. Flavours will not intermingle. Cooking in pressurised steam is 2-5 times faster than in water or pressureless steam.

Futura Marvel	Code	Capacity	Dimensions mm	Electric connection
SE 14	3472322	4 x GN 1/1-65 mm	720x795x1430	400V 3N~ 24 kW 50A
SE 24	3460871	8 x GN 1/1-65 mm	1200x795x1430	400V 3N~ 36 kW 63A
Direct steam heated models				
SS 14	3472354	4 x GN 1/1-65 mm	720x795x1430	230V 1N~ 0,1 kW 6A
SS 24	3472361	8 x GN 1/1-65 mm	1200x795x1430	230V 1N~ 0,1 kW 6A
Option				
Hand shower	4222113			

Installation drawing on p. 63

Chef Convection and Roasting-Baking Ovens

Chef convection ovens for cooking and baking

Chef roasting ovens

Chef proving cabinets

Hackman Chef is a first-class oven and proving cabinet series for demanding professional users. All Chef ovens produce impressive and uniform baking results. Chef ovens are easy to install, use, service and maintain. Design a productive combination for your own particular needs.

Oven group Chef 240/220/200

Chef Convection and Roasting-Baking Ovens

A large double-glazed door allows good visibility to all parts of the oven. Air circulating between the panes reduces the surface temperature of the door. The door is opened by an insulated single-grip handle.

The roasting and baking oven has an over-flow tray that can be pulled out to facilitate cleaning, and it can also be used for humidifying. An optional extra heat storage stone can be installed on top of it.

Cleaning is easy due to detachable rails and a mirror-polished, round-cornered chamber.

The oven's operating panel is clear and built in, so it is protected from blows. Switches are strong and easy to operate. A powerful fan that changes direction and the round-cornered oven chamber guarantee a good baking result.

Electrical and humidifying connections are situated at the back of the appliance, as is an oven-chamber steam outlet. These facilitate installation and allow stacking of appliances on top of one another.

A single appliance can be installed on a table. A group of 1-3 appliances is installed on a stand according to choice. An exhaust hood is available for fitting over an oven group. Stands are optional.

The oven chamber has effective lightning and the thermostat detector is protected. Convection ovens are available in three sizes: for GN1/1, GN2/1 and bakery plate size 450x600 mm. Oven models are Chef 40, Chef 240 and Chef 50 respectively.

Chef 50 and 40 Convection Ovens

Chef 50 bakery plates 450x600 mm

Chef 40 GN1/1

Hackman Chef 50 and Chef 40 ovens are built into the operational Bake-Off baking point for shops, cafés or industrial kitchens.

■ equipped with humidifier and large fan
■ can be installed separately or assembled in a group

Chef 50 capacity:
- guide rails for 5 bakery plates, size 450x600 mm, standard
- guide distance 82 mm
Accessories
- stand for one unit with plate rack and guide rails for 10 plates

Chef 40 capacity:
- in baking 5 x GN1/1 plates, guide distance 80 mm
Accessories
- optional guide rails for 3 x GN1/1 plates for cooking, distance 125 mm
- stands for one, two and three units

Convection ovens Chef 50 and 40	Code	Capacity	Dimensions mm	Electric connection
Chef 50 convection oven	3751965	for bakery plates 400x600 or 450x600	800x800x520	400V 3N~ 7,6 kW 16A
Chef 40 convection oven	3751962	Bake-off/baking 5xGN 1/1	800x600x520	400V 3N~ 7,6 kW 16A
Chef 40 guide rails	3672071	for cooking 3xGN1/1		
Stands				
Chef 50 stand	4570509	For one unit, plate rack and guide rails for 10 plates		
Chef 40 stand 1U	4570925	For one unit	775x560x1000	
Chef 40 stand 2U	4570932	For two units (GN/1)	775x560x660	
Chef 40 stand 3U	4570957	For three units (GN/1)	775x560x20	

Chef 240 Convection Oven

Chef 240 GN2/1

Hackman Chef 240 is suitable for all cooking and baking.

■ equipped with humidifier and large fan
■ can be installed separately or assembled in a group

Chef 240 capacity:
- cooking 2 x GN 2/1 or 4 x GN 1/1, distance 125 mm
Accessories
- guide rails for baking 3 x GN 2/1 or 6 x GN 1/1, distance 100 mm
- stands for one, two and three units

Convection oven Chef 240	Code	Capacity	Dimensions mm	Electric connection
Chef 240 convection oven	3751958	2x GN2/1 or 4xGN1/1	800x800x460	400V 3N~ 7,6 kW 16A
Chef 240 oven group 2U	3751978	2x Chef 240 + stand Hackman 2928		400V 3N~ 15,2 kW 16A
Chef 240 oven group 2U+Chef 200	3751986	2x Chef 240 + Chef 200 + stand 2908		400V 3N~ 16,1 kW 16A
Chef 240 guide rails	3593486	for baking 3xGN 2/1 or 6xGN 1/1		
Stands				
Stand Hackman 2948	3466135	Chef 200, 220, 240 (GN2/1) for one unit	790x710x900	
Stand Hackman 2928	3293475	Chef 200, 220, 240 (GN2/1) for two units	790x710x660	
Stand Hackman 2908	3293482	Chef 200, 220, 240 (GN2/1) for three units	790x710x200	

Chef 220 Roasting Oven

Chef 220 GN2/1

Hackman Chef 220 roasting oven is an effective standard oven for industrial kitchens and it is uniformly successful with all kinds of traditional cooking and baking. An optional heat storage stone evens out oven temperature and improves baking results.

- ■ robust standard oven
- ■ can be installed separately or assembled in a group

Chef 220 capacity:
- in baking 1 x GN 2/1 or 2 x GN 1/1
- oven with upper and lower guide rails
Accessories
- optional heat storage stone
- stands for one, two and three units

Roasting oven Chef 220	Code	Capacity	Dimensions mm	Electric connection
Chef 220 roasting oven	3751969	1x GN 2/1 or 2xGN 1/1	800x800x460	400V3N~4,7 kW 10A
Chef 220 oven group 2U	3751976	2x Chef 220 + stand Hackman 2928		400V3N~9,4kW 20A
Chef 220 oven group 3U	3751982	3x Chef 220 + stand Hackman 2908		400V3N~14,1kW 25A
Chef 220 oven group 2U+Chef 200	3751984	2x Chef 220 + Chef 200 + stand 2908		400V3N~10,3kW 20A
Stands				
Stand Hackman 2948	3466135	Chef 200, 220, 240 (GN2/1) for one unit	790x710x900	
Stand Hackman 2928	3293475	Chef 200, 220, 240 (GN2/1) for two units	790x710x660	
Stand Hackman 2908	3293482	Chef 200, 220, 240 (GN2/1) for three units	790x710x200	

Chef 200 Proving Cabinet

Chef 200 GN2/1

Hackman Chef 200 proving cabinet ensures uniform baking quality from start to finish. The proving cabinet can be assembled in a group with Chef ovens.

- ■ for proving baking products
- ■ equipped with humidifier and fan
- ■ can be installed separately or assembled in a group

Chef 200 capacity:
- 4 x GN 2/1 or 8 x GN 1/1 plates, distance 72 mm
Accessories
- optional guide rails for five 450x600 mm bakery plates, distance 73 mm

Proving cabinet	Code	Capacity	Dimensions mm	Electric connection
Chef 200 proving cabinet	3751975	4x GN2/1 or 8xGN 1/1	800x800x460	230V 1~0,9 kW 4A
Chef 200 guide rails	3595966	bakery plates 400x600 or 450x600		
Stands				
Stand Hackman 2948	3466135	Chef 200, 220, 240 (GN2/1) for one unit	790x710x900	
Stand Hackman 2928	3293475	Chef 200, 220, 240 (GN2/1) for two units	790x710x660	
Stand Hackman 2908	3293482	Chef 200, 220, 240 (GN2/1) for three units	790x710x200	

Chef 50 bakery plate stand for one unit, plate rack and guide rails for 10 plates in the stand.

Chef 40 stand for one unit, plate rack and guide rails for 10 plates in the stand.

Stand 2928 for two units.

LU-KO Bakery Ovens

LU-KO 1PS bakery oven for fill-in trolleys.

The LU-KO 1PS oven, with its efficient and uniform air circulation and fill-in trolley that rotates during baking, guarantees uniform baking quality. The effective timer-controlled steaming system produces a fine glaze and crisp crust on bakery products. For these reasons, the LU-KO 1PS bakery oven is an excellent choice for patisseries, bakeries and catering kitchens.

In spite of its high baking capacity, the oven requires only 1,25 m² of floor space. Baking takes place on movable fill-in trolleys containing between 15 and 50 baking plates, depending on the product. The trolley is supplied in plate size 450x600/400x600 mm. The oven and trolleys are of stainless steel.

Easy to use
Operating switches are clearly marked with symbols and signal lights. Oven chamber illumination and the large glass viewing door make the baking process easy to follow. The oven's low noise level adds to its convenience.

The LU-KO 1PS delivery includes: timer-controlled steaming system, timer, transport packing, ramp LU-KO 1PS accessories: proving cabinet, baking plates, fill-in trolleys

LU-KO	Code	Baking surface	Plate size	Dimensions mm	Electric connection	Water connection
LU-KO 1 PS	4130787	Max 13,7 m²	450x600 mm	1250x1100x2455	400V 3N~ 37 kW 63A	R 1/2"

Accessories for LU-KO 1 PS ovens:
Fill-in trolleys, bakery plate 450x600 or 400x600 mm

Fill-in trolley, 15 guide rails	4570668
Fill-in trolley, 20 guide rails	4570675
Fill-in trolley, 25 guide rails	4570682
Fill-in trolley, 30 guide rails	4570717
Fill-in trolley, 40 guide rails	4570724
Fill-in trolley, 50 guide rails	4570731

Trolley dimensions 520x535x1850 mm

Ardox S Flat-top Ranges

The Ardox S is a chrome-surfaced flat-top stainless steel range with a choice of two, four or six 3,5 kW heating zones. The advantage of the flat-top range over a conventional iron plate range lies in its tempered chrome surfacing which reduces heat loss, cuts the kitchen's heat generation and saves energy. You can regulate the temperature of every cooking zone separately, either by using the stepless temperature control or by shifting pans between the cooking zones.

The edges around the range are the same height as the cooking zones. The six zone model has separate two and four section chrome-surfaced stainless cookings tops. You can also order optional sous-shelves which makes serving easier and allow you to shift pans conveniently over the edge of the range with no risk of tipping. The flat range top makes cleaning quick and easy, and there is even a gutter between the top and the edge to funnel boil-overs and cleaning water. There is also a splash and splatter profile at the back of the range to prevent food matter from getting behind the range.

Always the right working height
Individual adjustment of the working height is easy for Ardox S range user. The Ardox S, available with a stand with adjustable height, creates a safe and ergonomically optimal position for people of different heights. The range can be adjusted so that it is always at the right height to avoid unnecessary stretching and uncomfortable working positions.

Make your work fun by using the adjustable Ardox S range!

Besides using the temperature control dial, you can regulate cooking temperature by shifting pans between the cooking zones. The flat chrome surfacing prevents heat radiation and thus saves energy.

Range with Open Stand

Open stand with shelf. At the rear edge of the stand there is a protective casing for the connection cable. The six zone range has two and four chrome-surfaced cooking zones.

Ardox	Code	Cooking zones	Dimensions mm	Electric connection
S2	4210016	2 x 3,5 kW	500x800x900	400V 3N~7,0 kW 20A
S4	4210023	4 x 3,5 kW	800x800x900	400V 3N~14,0 kW 35A
S6	4210048	6 x 3,5 kW	1200x800x900	400V 3N~21,0 kW 35A

Ardox S2

Ardox S4/240 with convection
oven in the stand

Range with Oven

The stand of the S4/220 and S6/220 model is fitted with a Chef 220 roasting-baking oven. The stand of the S4/240 and S6/240 model is fitted with a Chef 240 convection oven.

Ardox	Code	Cooking zones	Dimensions mm	Electric connection
S4/220	3752018	4 x 3,5 kW	800x800x900	400V 3N~ 18,7 kW 35A
S4/240	3752015	4 x 3,5 kW	800x800x900	400V 3N~ 21,5 kW 50A
S6/220	3752019	6 x 3,5 kW	1200x800x900	400V 3N~ 25,7 kW 50A
S6/240	3752017	6 x 3,5 kW	1200x800x900	400V 3N~ 28,5 kW 50A

Range with Cabinet

The built-in cabinet or drawer protects dishes and utensils from getting dirty during cooking or cleaning. The cabinet has one shelf. Even the backmost utensils in the drawer can be easily reached. D is an abbreviation for a cabinet and B for a drawer. S4/D: a double door cabinet below. S4/B: a big drawer below. S6/D: a three-door cabinet below. S6/DB: a big drawer and a single door cabinet below.

Ardox	Code	Cooking zones	Dimensions mm	Electric connection
S4/D	4210104	4 x 3,5 kW	800x800x900	400V 3N~14 kW 35A
S4/B	4210111	4 x 3,5 kW	800x800x900	400V 3N~14 kW 35A
S6/D	4210129	6 x 3,5 kW	1200x800x900	400V 3N~21 kW 35A
S6/DB	4210136	6 x 3,5 kW	1200x800x900	400V 3N~21 kW 35A

Ardox S6/DB with a cabinet and drawer (on the right)

700 - 900 mm

Height Adjustable Ranges

Thanks to height adjustment, the working height can be ideally adjusted for every user. Especially when using big and tall pans, it is often necessary to decrease the working height. Now you can do it conveniently just by pushing a button. Adjustment range is 70 – 90 cm.

Ardox	Code	Cooking zones	Dimensions mm	Electric connection
S4/H	4210143	4 x 3,5 kW	800x800x900	400V 3N~ 14 kW 35A
S6/H	4210168	6 x 3,5 kW	1200x800x900	400V 3N~ 21 kW 35A

Ardox S4/H with height-adjustable stand

Ardox Induction and Ceramic Ranges

The **Ardox I** is a freestanding full induction range. The cooking vessels are heated efficiently, quickly, safely and controllably with induction. Even over 90% of the used energy can be transferred to the cooking vessel. The range also reacts immediately to power regulation, making it very easy to find the desired power level.

The Ardox C is a classical glass ceramic range, where the cooking vessels are heated with an infrared radiant heat element. The Ardox C has large, square 4kW heating elements in the back and smaller 2.4kW round elements in the front. The benefits of the Ardox C over a cast iron range include near instantaneous up-warming, smaller amount of excess heat and easier maintenance. The Ardox C range can be completed with Chef convection and baking oven.

The Ardox IC is a new product concept that combines the benefits of induction to a reasonable price level and the possibility to carry on using old cookware that is not induction compatible. The Ardox IC has two induction cooking zones and two round infrared cooking zones

All the Ardox I, IC and C ranges are similar in dimensions and looks. All have the depth of 800mm and height of 900mm. The widths are 500mm (2 zones), 800mm (4 zones) and 1200mm (6 zones). The 2 and 4 zone models have one glass plate, whereas the 6 zone model has two separate glass plates. All have a groove round the glass plate to collect any spillage or cleaning water.

Induction range surface is glass ceramics and cooking zones are square

Induction range panel

In the combi model Ardox IC the induction cooking zones are square and infrared zones round.

Glass ceramic range panel

Ardox I & IC Induction Ranges

Ardox	Code	Dimensions mm	Electric connection
Ardox I 2	4210010	500 x 800 x 900	400V 3N~ 7kW
Ardox I 4	4210011	800 x 800 x 900	400V 3N~ 14kW
Ardox I 6	4210012	1200 x 800 x 900	400V 3N~ 21kW
Ardox IC 4	4210017	800 x 800 x 900	400V 3N~ 14kW

Heating by induction is based on a magnetic field created between the cookware and the induction coil below the range surface. The top is electrically and magnetically passive, and it heats up just from the heat transferred to the cookware. The heat is not absorbed in the plates, only the vessel bottom and the food in the pot or container are heated. The electromagnetic field reacts instantly to the position of the heat selector generating really quick changes of temperature. The use of the induction range is very fast and also safe, since the top around the pot remains cold. Likewise, cleaning is easy, since food does not burn on the cold top. The pots used on an induction range must be of magnetising material, which can be tested with a small magnet; for instance copper, glass or aluminium bottom are not suitable.

Ardox I 2

Ardox IC 4

Ardox C Ceramic Ranges

The stand of the C 4 /220 and C 6 /220 model is fitted with a Chef 220 roasting-baking oven. The stand of the C 4 /240 and C 6 /240 model is fitted with a Chef 240 convection oven.

Ardox	Code	Dimensions mm	Electric connection
Ardox C 2	4210025	500 x 800 x 900	400V 3N~ 6,4kW
Ardox C 4	4210026	800 x 800 x 900	400V 3N~ 12,8kW
Ardox C 6	4210027	1200 x 800 x 900	400V 3N~ 19,2kW
Ardox C 4 /220	3752020	800 x 800 x 900	400V 3N~ 17,5kW
Ardox C 4 /240	3752021	800 x 800 x 900	400V 3N~ 20,5kW
Ardox C 6 /220	3752022	1200 x 800 x 900	400V 3N~ 23,8kW
Ardox C 6 /240	3752023	1200 x 800 x 900	400V 3N~ 27,0kW

Ardox C 4 with convection oven in the stand.

The open stand has one shelf with rounded edges. In the back legs there are bolt holes for sturdy installation.

The Ardox C range is available with Chef oven in the stand.

Futura RP Ranges

The Futura RP range hotplates are of durable cast iron. The range is easy to clean. The 300x300 mm hotplates are hinged, so they can be lifted up for cleaning. Beneath the hotplates there is a removable spillage tray. Each hotplate has seven settings and an indicator light. A detachable shelf is included in the stand of RP2, RP4 and RP6 models as standard. The stand of RP4/220 and RP6/220 ranges is fitted with a Chef 220 roasting-baking oven. The stand of RP4/240 and RP6/240 ranges is fitted with a Chef 240 convection oven.

It is easy to keep the range clean, as the hinged hotplates of the RP range can be lifted up and all parts likely to get dirty can be easily cleaned.

Futura RP4/240 range with convection oven in the stand.

Futura RP range with cast iron hotplates

Futura RP	Code	Cooking plates	Dimensions mm	Electric connection
RP2	3494319	2 x 3 kW	500x800x900	400V 3N~ 6,0 kW 16A
RP4	3494358	4 x 3 kW	800x800x900	400V 3N~ 12,0 kW 35A
RP6	3494397	6 x 3 kW	1200x800x900	400V 3N~ 18,0 kW 35A
RP 4/220	3751993	4 x 3 kW	800x800x900	400V 3N~ 16,7 kW 35A
RP 4/240	3751997	4 x 3 kW	800x800x900	400V 3N~ 19,6 kW 50A
RP 6/220	3752004	6 x 3 kW	1200x800x900	400V 3N~ 23,5 kW 50A
RP 6/240	3752008	6 x 3 kW	1200x800x900	400V 3N~ 25,6 kW 50A

Prince Bratt Pans

Superprince and Prince are bratt pans with a floor attachment. Superprince models are fitted with electrical tilting and Prince models with handwheel tilting. The handwheel tilting has a self locking worm gear and an insulated tilting handle. The preheating time for bratt pans is only 11 minutes (+200°C). The temperature is uniform throughout the whole pan area. Thermostat controlled temperature 50-300°C. The GN-sized pan can also be used as bain-marie.

- fast and efficient
- reliable
- ergonomic and easy to keep clean
- for heavy use

Superprince

The Superprince bratt pan with electrical tilting is securely fixed to the floor. The bratt pan is easy to use. The green lamp indicates when the pan is in operation and the yellow lamp goes out when the pan is ready for use. The lid is formed so that the condensate returns into the pan.

The pan is easy to clean, since all surfaces throughout – except for the pan area – are of stainless steel quality 18/8. The pan area is of sandblasted steel. Maintenance can be carried out from the front.

The frying area of Superprince 20S is 500x540x130 mm and that of the 30S model 660x540x130 mm.

Superprince	Code	Dimensions mm	Electric connection
20S	3269017	680x850x920	400V 3N~ 7,6 kW 16A
30S	3269578	840x850x920	400V 3N~ 10,6 kW 16A

Prince is a conventional floor-fixed bratt pan with electrical tilting.

Prince is a conventional floor-fixed bratt pan with hand wheel tilting.

Prince

The Prince bratt pan with handwheel tilting is securely fixed to the floor. The bratt pan is easy to use. The green lamp indicates when the pan is in operation and the yellow lamp goes out when the pan is ready for use. The lid is formed so that the condensate returns into the pan.

The pan is easy to clean, since all surfaces throughout – except for the pan area – are in stainless steel quality 18/8. The pan area is of sandblasted steel. Maintenance can be carried out from the front.

The frying area of Prince 500 is 500x540x130 mm and that of the Prince 660 model 660x540x130 mm.

Prince	Code	Dimensions mm	Electric connection
500	3187526	830x820x920	400V 3N~ 7,5 kW 16A
660	3187678	990x820x920	400V 3N~ 10,5 kW 16A

Futura Bratt Pans

The Futura bratt pan series offers a wide range of models for versatile, efficient and ergonomic frying in every large-scale kitchen.

The Futura bratt pan introduces a new type of heating that ensures high frying efficiency, uniform heat distribution and fast heat recovery. Futura is quicker and more efficient than conventional bratt pans, especially when frying cold products. After a few minutes from start, the pan temperature sets at 180 °C automatically. The temperature can be easily changed by pushing a button.

Futura is a versatile bratt pan with two separately controlled frying zones. This feature makes it possible to fry two products requiring different frying temperatures at the same time. The other way to use the frying pan is to fry a product on one zone and use the other for temporary holding. The bratt pan can be either 90 or 180 mm deep which makes it very suitable also for simmering and cooking of products. The height can be adjusted electrically in H-models between 800 - 930 mm.

Except for the frying surface, the Futura bratt pan is made of stainless steel throughout. Uniform surfaces and compact construction make cleaning easy.

■ in H-models the height can be adjusted electrically

■ 85 and 110 models have two separately controlled frying zones (except PMD/PMS 85)
■ light lid and big handle
■ rounded corners
■ uniform stainless steel surfaces are easy to clean
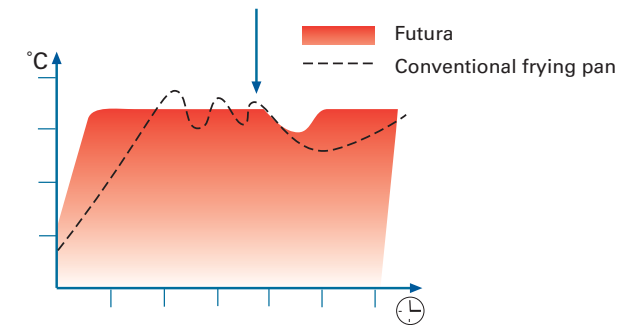
Futura bratt pans are efficient.

The 85 and 110 models are available with a depth of 90 or 180 mm. Pictured 180 mm deep pan.

In the 110 models, the frying surface has been divided into two heat zones that can be controlled separately (also in 85 models with electrical tilting).

Futura 60

An efficient bratt pan for small spaces. The frying area of the Futura 60 bratt pan is 500x500x90 mm. One stepless temperature contol for the whole frying surface. PES bratt pan with electrical tilting. PMS model with handwheel tilting.

Futura	Code	Dimensions mm	Electric connection
60 PES	3449154	600x730x900	400V 3N~ 8.0 kW 16A
60 PMS	3492696	600x730x900	400V 3N~ 8.0 kW 16A

Futura 60 is an efficient bratt pan for small spaces.

Futura 60, depth 90 mm.

Futura PES85 with electrical tilting

Futura 85

The frying area of the Futura 85 bratt pan is 750x500 mm. Stepless temperature control. E models with electrical tilting. The pan depth of S models is 90 mm and that of D models 180 mm. M models fitted with handwheel tilting. H models with height adjustment between 800 - 930 mm. Models with electrical tilting have two separately controlled frying zones and models with handwheel tilting have one frying zone.

Futura	Code	Dimensions mm	Electric connection
85 PES	3449161	850x730x900	400V 3N~ 12,0 kW 20A
85 PED	3449186	850x730x900	400V 3N~ 12,0 kW 20A
85 PESH	3449179	850x730x800-930	400V 3N~ 12,0 kW 20A
85 PEDH	3449193	850x730x800-930	400V 3N~ 12,0 kW 20A
85 PMS	3492706	850x730x900	400V 3N~ 12,0 kW 20A
85 PMD	3492713	850x730x900	400V 3N~ 12,0 kW 20A

Futura PMS 85 with manual tilting

Futura 110 models have two frying zones, depth 90 mm or180 mm

Futura 110

The frying area of the Futura 110 bratt pan is 1000x500 mm. The frying surface has been divided into two frying zones that can be controlled separately. Stepless temperature control. E model with electrical tilting. The pan depth of S models is 90 mm and that of D models 180 mm. M models with handwheel tilting. H models with height adjusment between 800 - 930 mm.

Futura	Code	Dimensions mm	Electric connection
110 PES	3449203	1100x730x900	400V 3N~ 16.0 kW 25A
110 PED	3449235	1100x730x900	400V 3N~ 16.0 kW 25A
110 PESH	3448633	1100x730x800-930	400V 3N~ 16.0 kW 25A
110 PEDH	3492079	1100x730x800-930	400V 3N~ 16.0 kW 25A
110 PMS	3492738	1100x730x900	400V 3N~ 16.0 kW 25A
110 PMD	3492745	1100x730x900	400V 3N~ 16.0 kW 25A

Installation drawing on p. 67

Installation drawings

KEY TO NUMERICAL SYMBOLS

1. Electric connection
2. Cold water connection
3. Hot water connection
4. Drain
5. Gas connection
6. Steam connection
7. Condensing water connection
8 . Steam exhaust
9. Recommended floor drain/pit (not delivery)
11. Alternative el. connection
12. Alternative cold water connection
13. Alternative hot water connection
14. Alternative drain
15. Alternative gas connection
16. Alternative steam connection
17. Alternative condensing water connection
18. Alternative steam exhaust
19. Alternative floor drain / pit
21. Non-return valve
22. Vacuum valve
23. Safety valve
24. Main switch
25. Closing valve
26. Protective tube for electric cables
27. Strainer
28. 2 m electric cable needed
29. Heated equipment
30. Maintenance space
31. Horizontal area
41. Heat resistant drain tube
42. Inclination 5 %
43. Compressed air
44. Treated water (optional)
45. Data cable (eg HACCP), min. 20 mm cover tube must be reserved
46. Control cables for cooling and heating control in the building
     2 pc of min. 20 mm cover tubes must be reserved

Principal dimensions: AxBxC = width x depth x height

Proveno E

DET. A
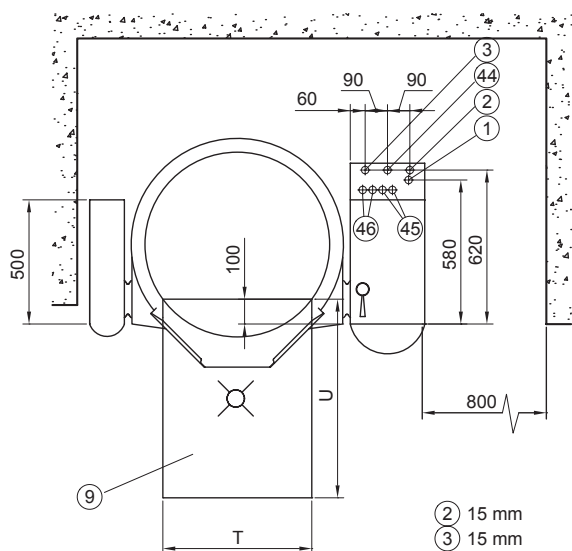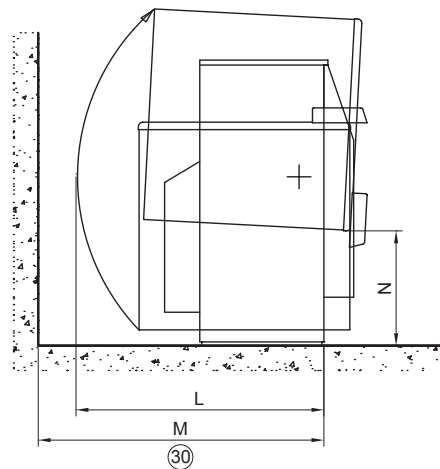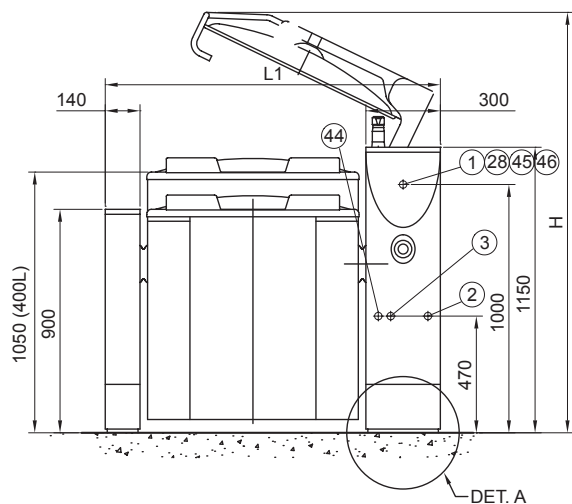
Proveno	L1	H	L	M	N	U	T
40E	1037	1800	830	900	515	800	400
60E	1037	1800	910	1040	515	800	400
80E	1144	1850	930	1080	465	800	500
100E	1144	1850	930	1080	465	800	500
150E	1350	1850	970	1010	460	800	600
200E	1350	1850	1050	1130	460	800	600
300E	1550	1900	1190	1190	450	800	600
400E	1410	2050	1190	1190	450	1200	600

Installation on subsurface frames casted into the floor.

Installation on surface installation frames.

Proveno S

DET. A

② 15 mm
③ 15 mm
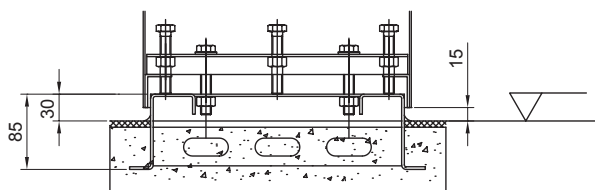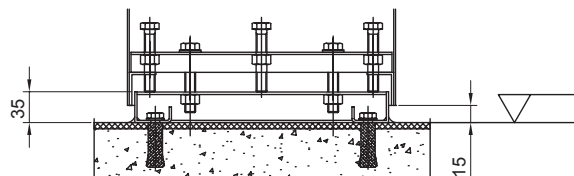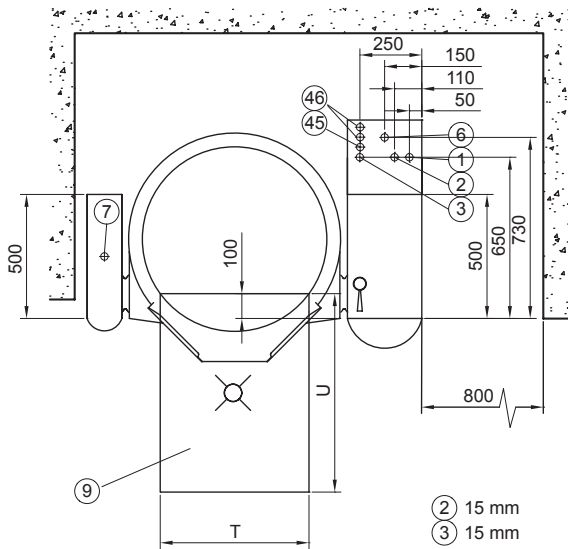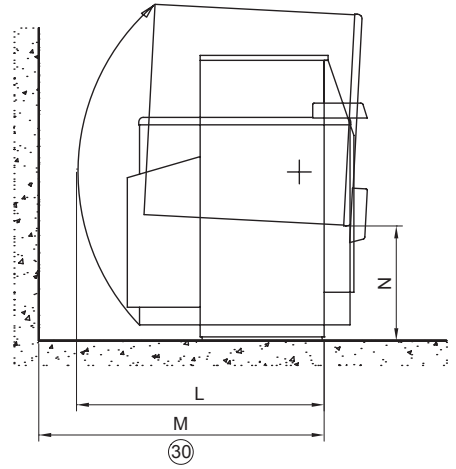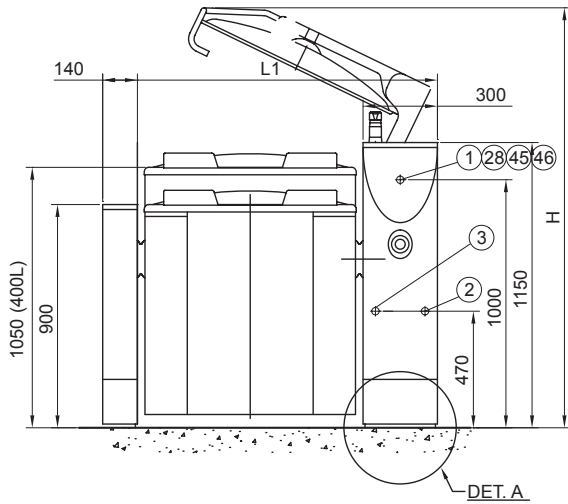
Proveno	L1	H	L	M	N	U	T
40S	1037	1800	830	900	515	800	400
60S	1037	1800	910	1040	515	800	400
80S	1144	1850	930	1080	465	800	500
100S	1144	1850	930	1080	465	800	500
150S	1350	1900	970	1010	460	800	600
200S	1350	1900	1050	1130	460	800	600
300S	1550	1900	1190	1190	450	800	600
400S	1410	2050	1190	1190	450	1200	600

Installation on subsurface frames casted into the floor.
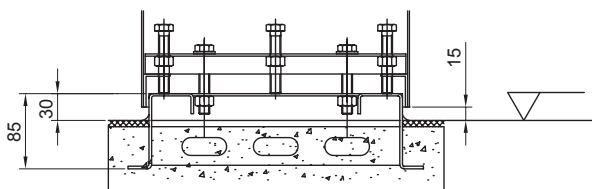
Installation on surface installation frames.
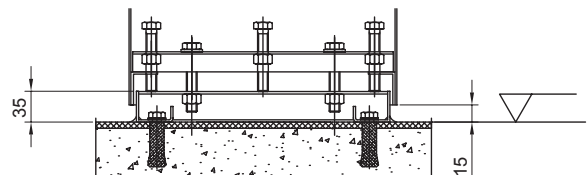
Proveno E Group
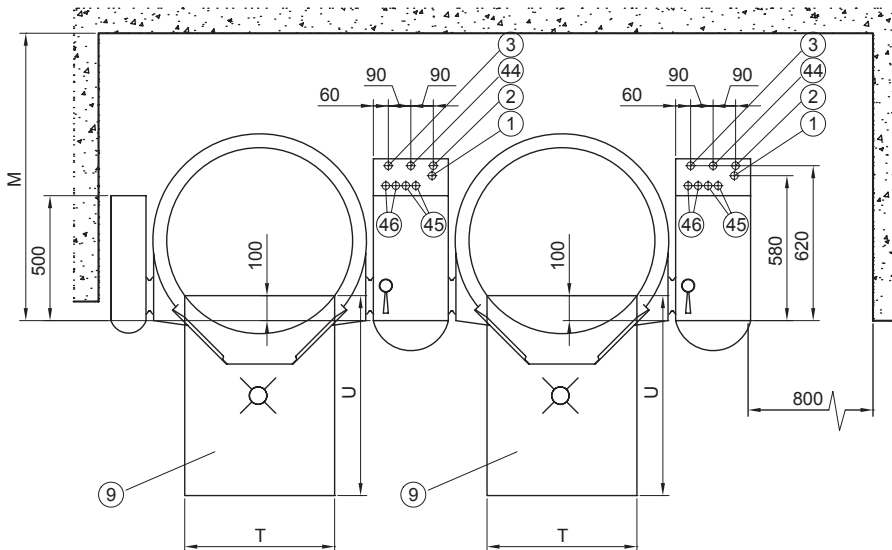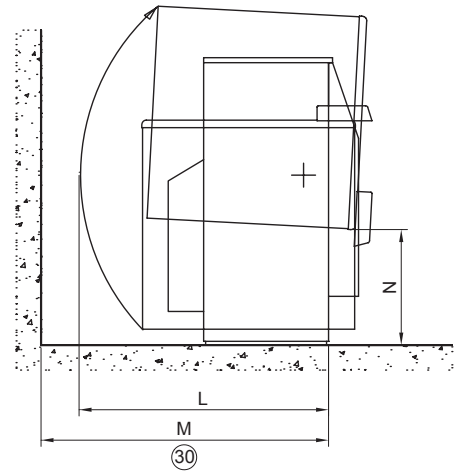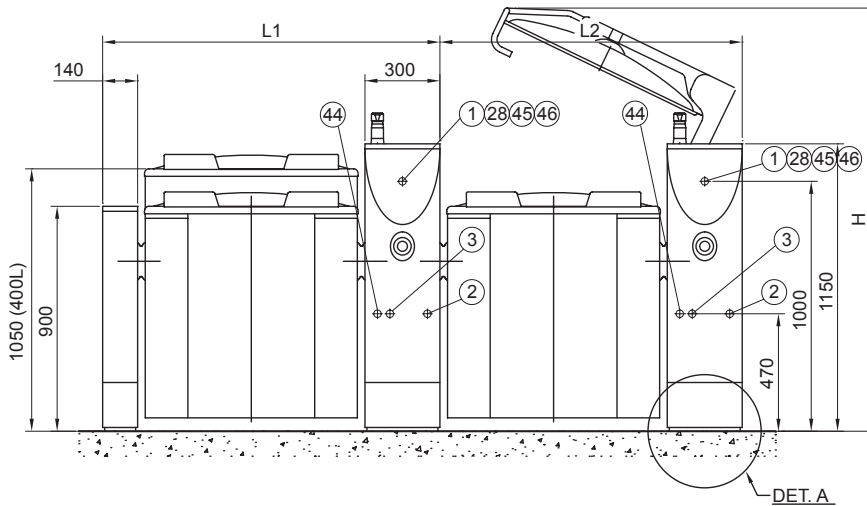
| Proveno	L1	L2	H	L	M	N	U	T
40E	1037	897	1800	830	900	515	800	400
60E	1037	897	1800	910	1040	515	800	400
80E	1144	1004	1850	930	1080	465	800	500
100E	1144	1004	1850	930	1080	465	800	500
150E	1350	1210	1850	970	1010	460	800	600
200E	1350	1210	1850	1050	1130	460	800	600
300E	1550	1410	1900	1190	1190	450	800	600
400E	1550	1410	2050	1190	1190	450	1200	600

Installing Groups of kettles, see p. 25
Kettles should be installed largest on the users left, and descending accordingly.
When ordering kettle groups, please specify the positions of the kettles in the group.
To attach a larger kettle or a Proveno to the right side of a Viking or a Culino kettle, please contact international sales for direct quotation.

Installation on subsurface frames casted into the floor.
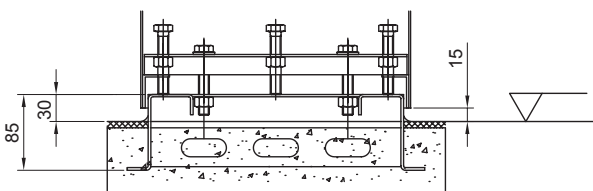
Installation on surface installation frames.

Proveno S Group

DET. A
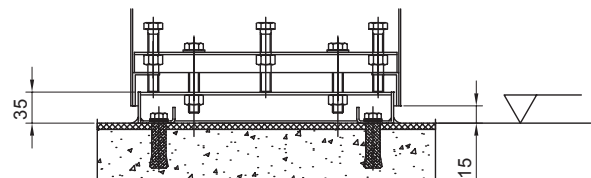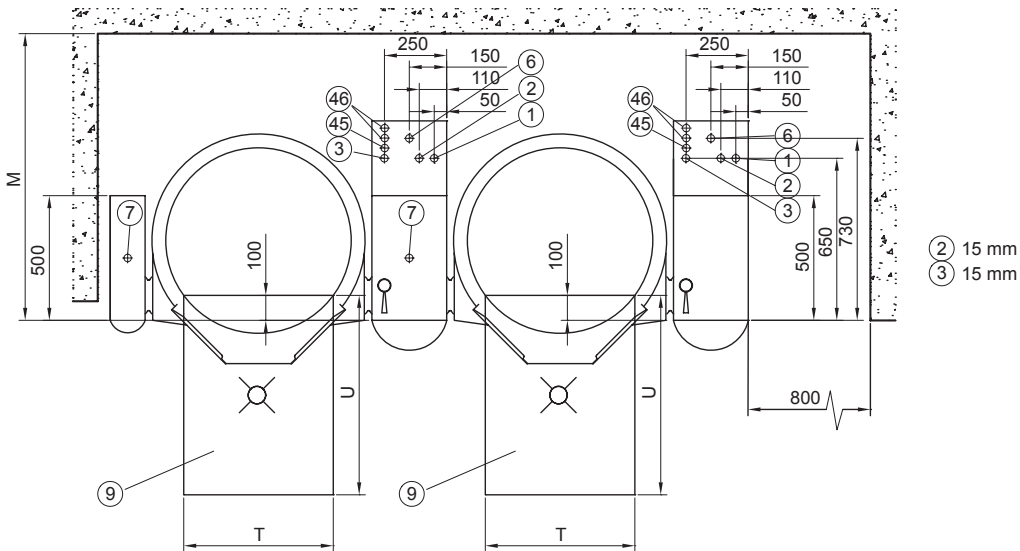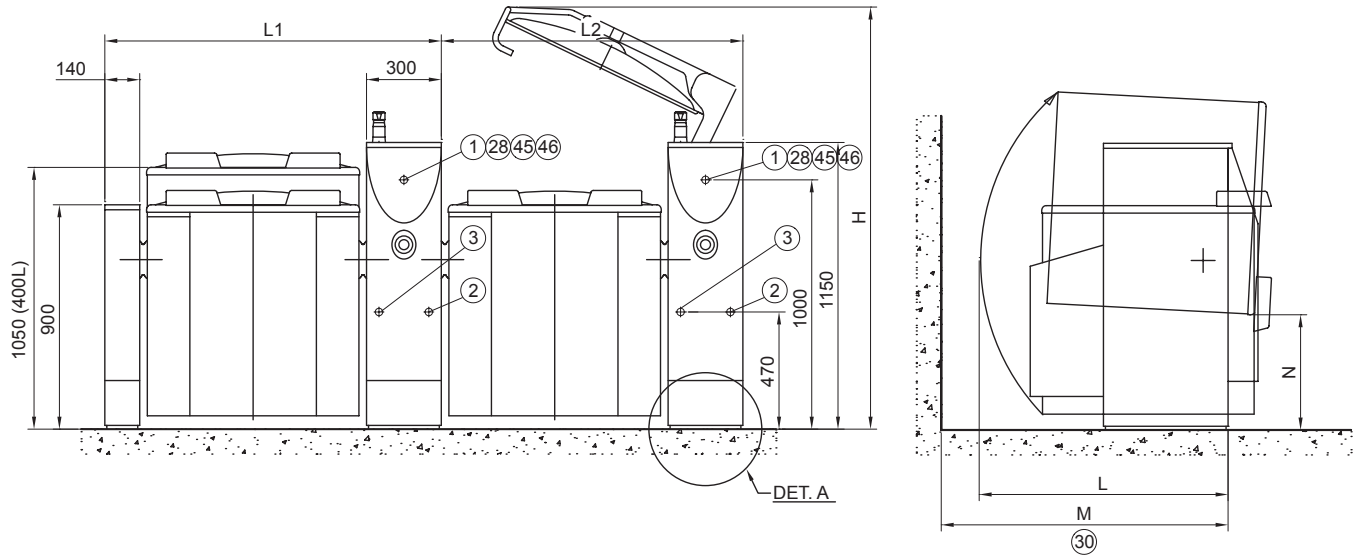
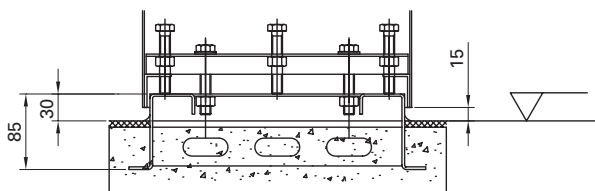| Proveno	L1	L2	H	L	M	N	U	T
40S	1037	897	1800	830	900	515	800	400
60S	1037	897	1800	910	1040	515	800	400
80S	1144	1004	1850	930	1080	465	800	500
100S	1144	1004	1850	930	1080	465	800	500
150S	1350	1210	1900	970	1010	460	800	600
200S	1350	1210	1900	1050	1130	460	800	600
300S	1550	1410	1900	1190	1190	450	800	600
400S	1550	1410	2050	1190	1190	450	1200	600

Installing Groups of kettles, see p. 25

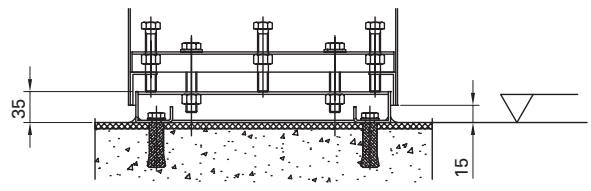Kettles should be installed largest on the users left, and descending accordingly.
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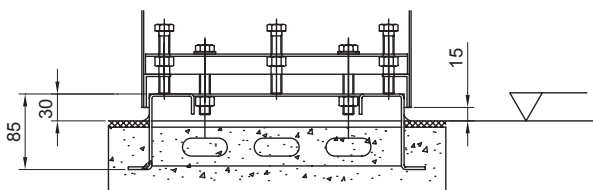
Installation on surface installation frames.
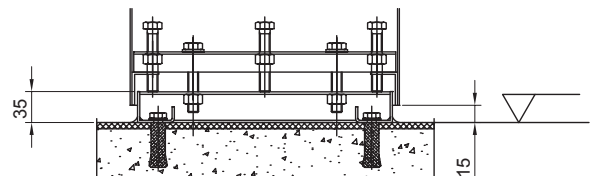
Culino & Viking 40E-100E

DET. A
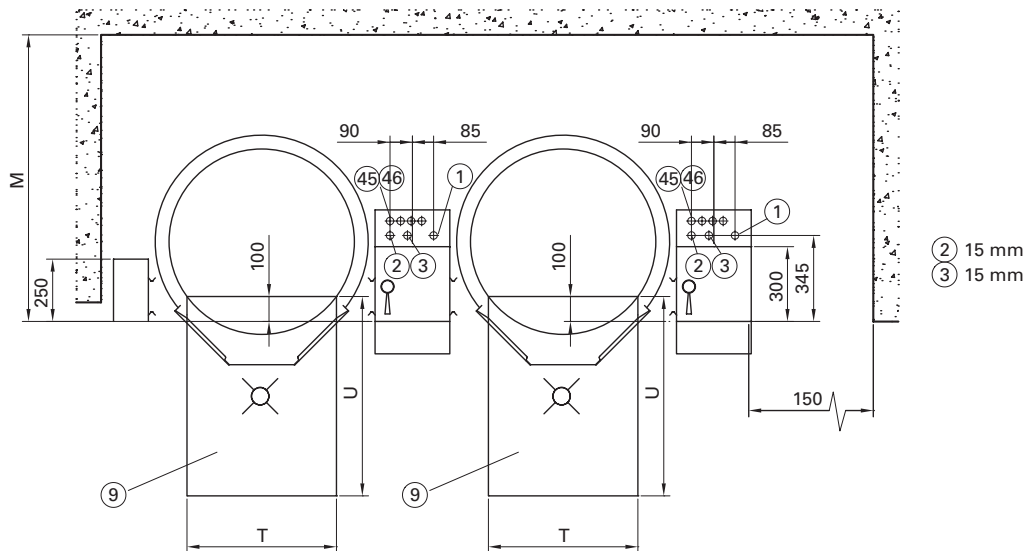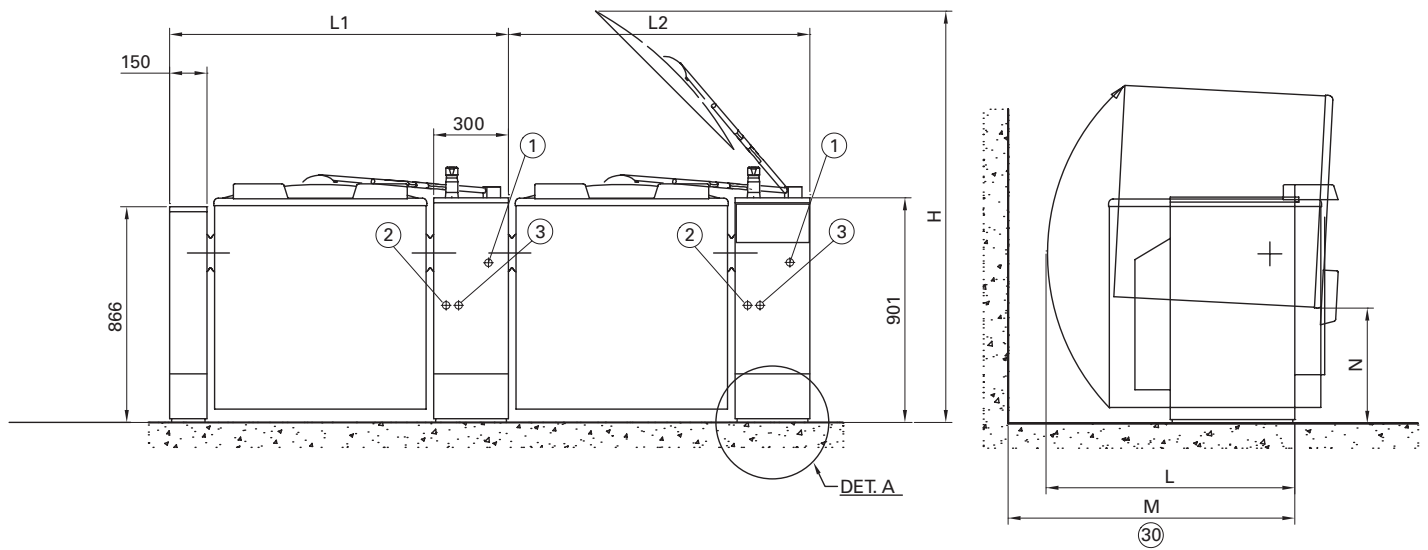
Culino & Viking	L1	L2	H	L	M	N	U	T	Door
40E	1047	897	1710	730	900	455	800	600	730
60E	1047	897	1710	820	1040	455	800	600	730
80E	1154	1004	1800	850	1080	405	800	600	785
100E	1154	1004	1800	850	1080	405	800	600	785

Installing Groups of kettles, see p. 25

Kettles should be installed largest on the users left, and descending accordingly.

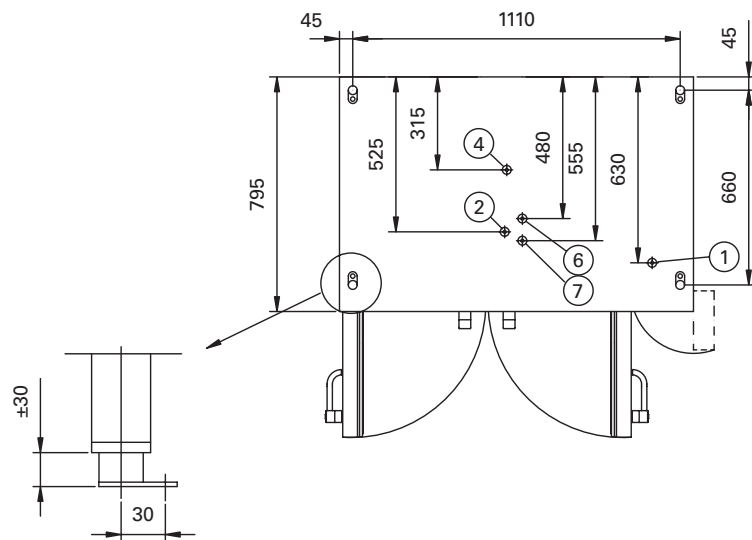When ordering kettle groups, please specify the positions of the kettles in the group.
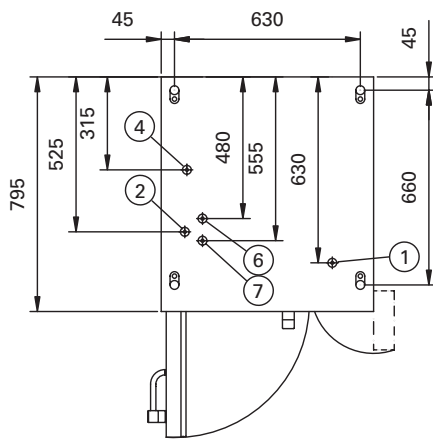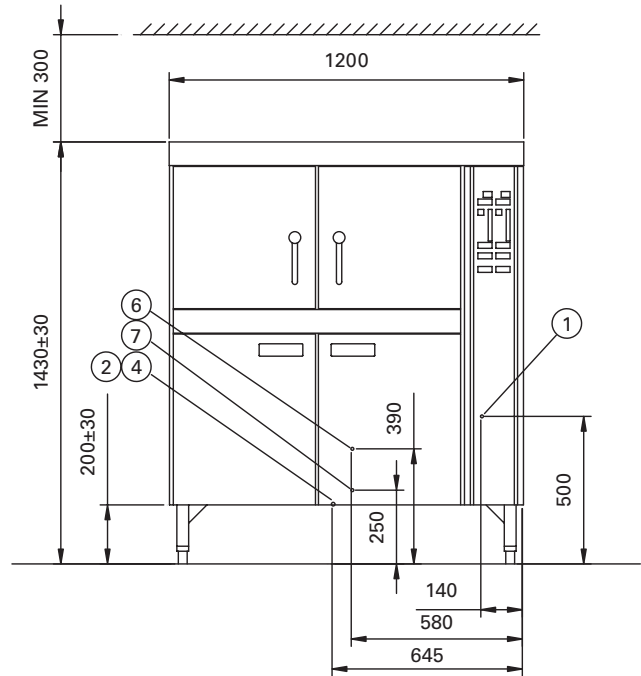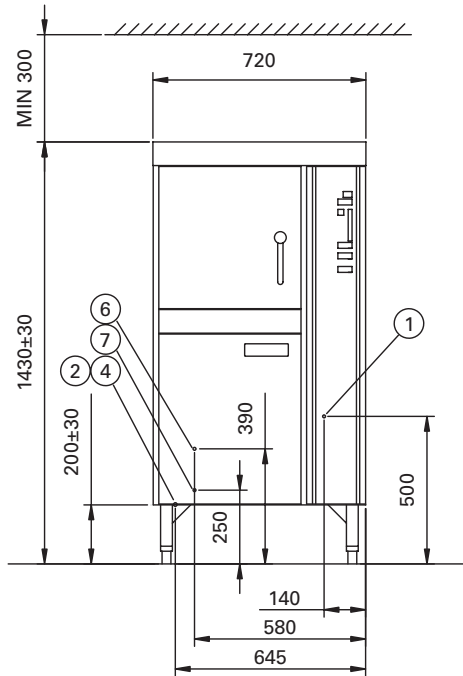
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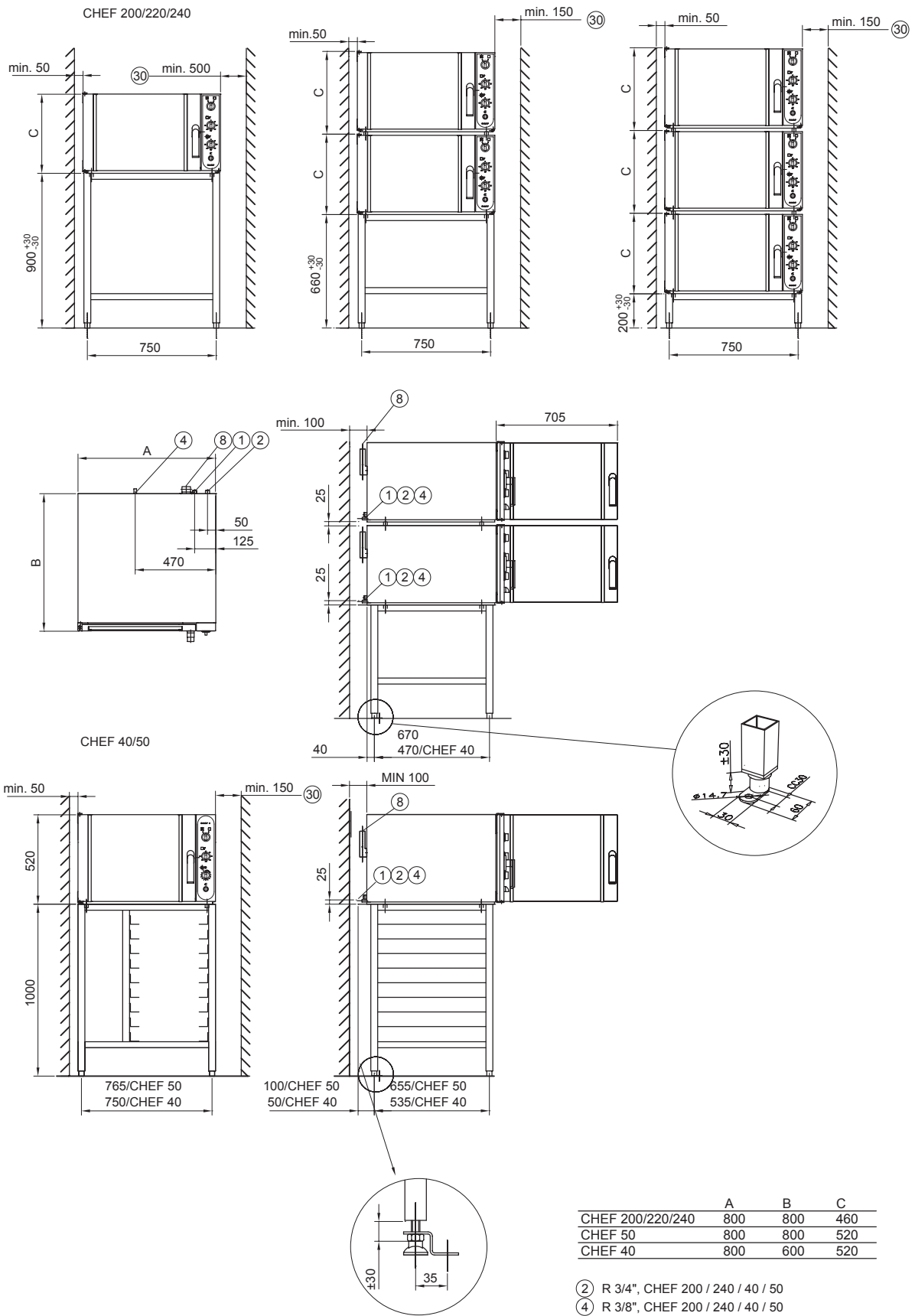Installation on subsurface frames casted into the floor.
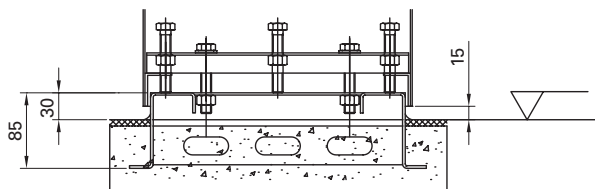
Installation on surface installation frames.
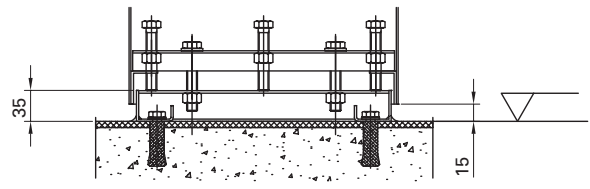
Culino & Viking 150E-400E
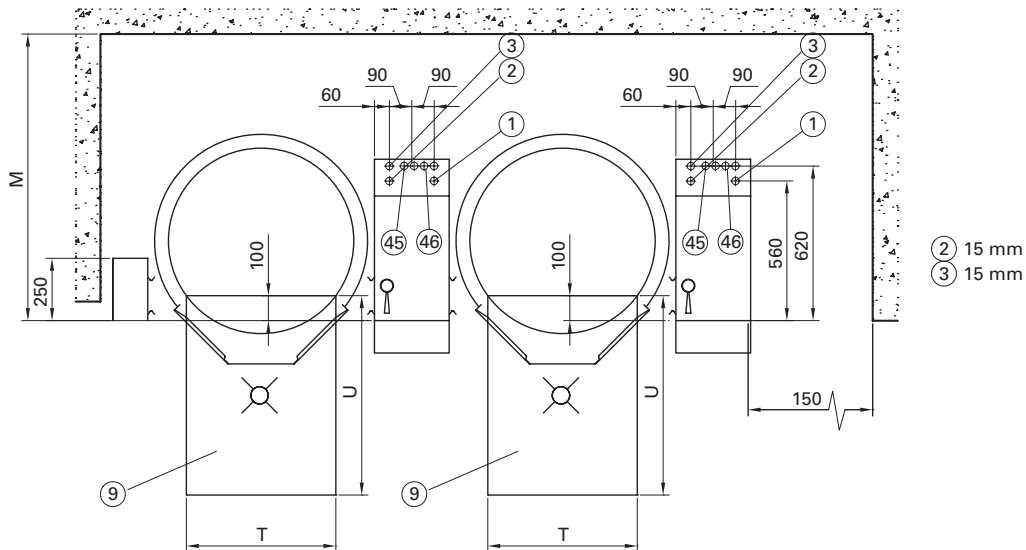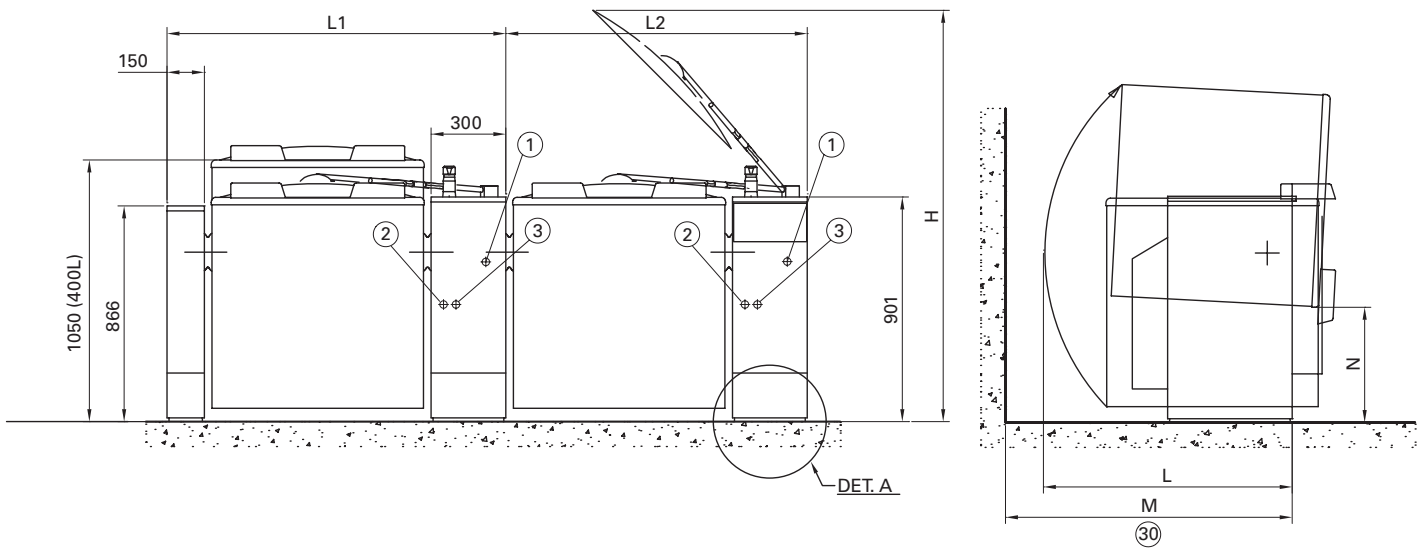
Culino & Viking	L1	L2	H	L	M	N	U	T	Door
150E	1360	1210	1980	910	1010	420	800	600	945
200E	1360	1210	1980	980	1130	420	800	600	945
300E	1560	1410	2100	1135	1190	450	800	600	1165
400E	1560	1410	2235	1135	1190	450	1200	600	1165

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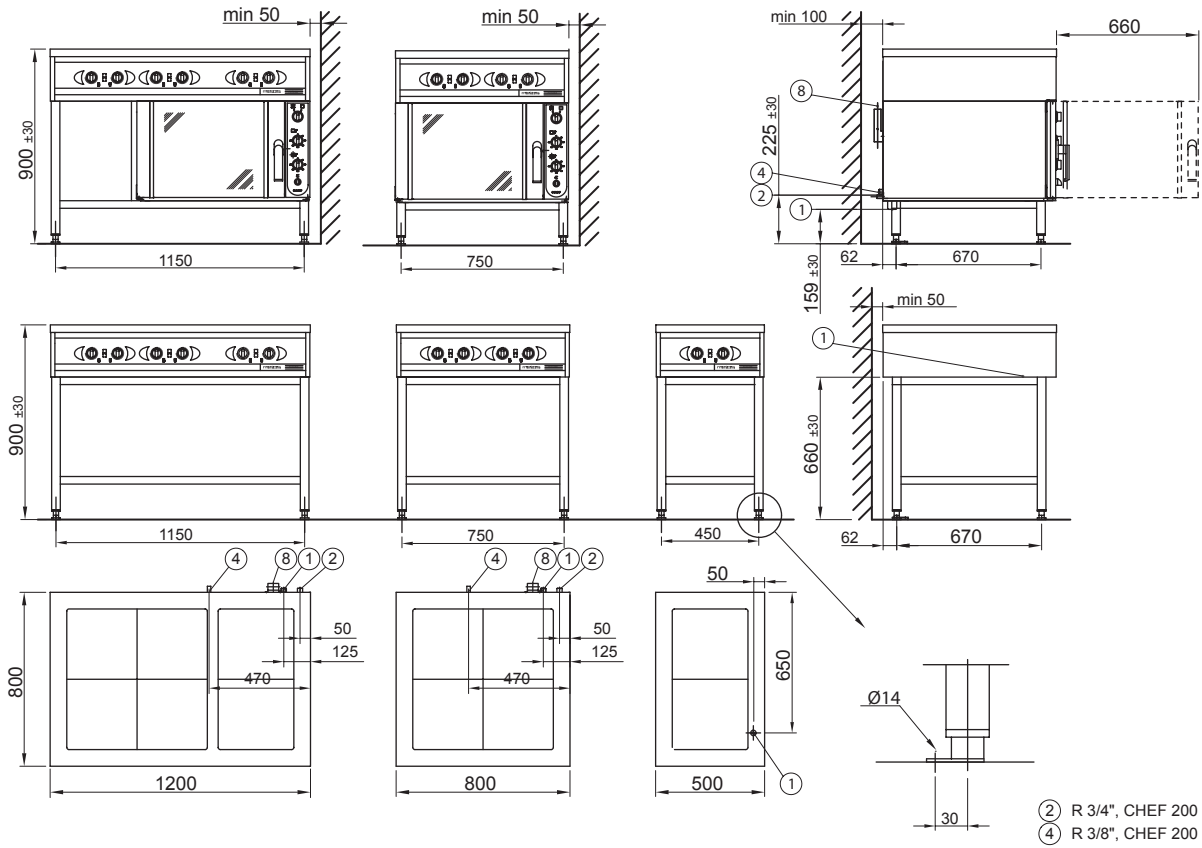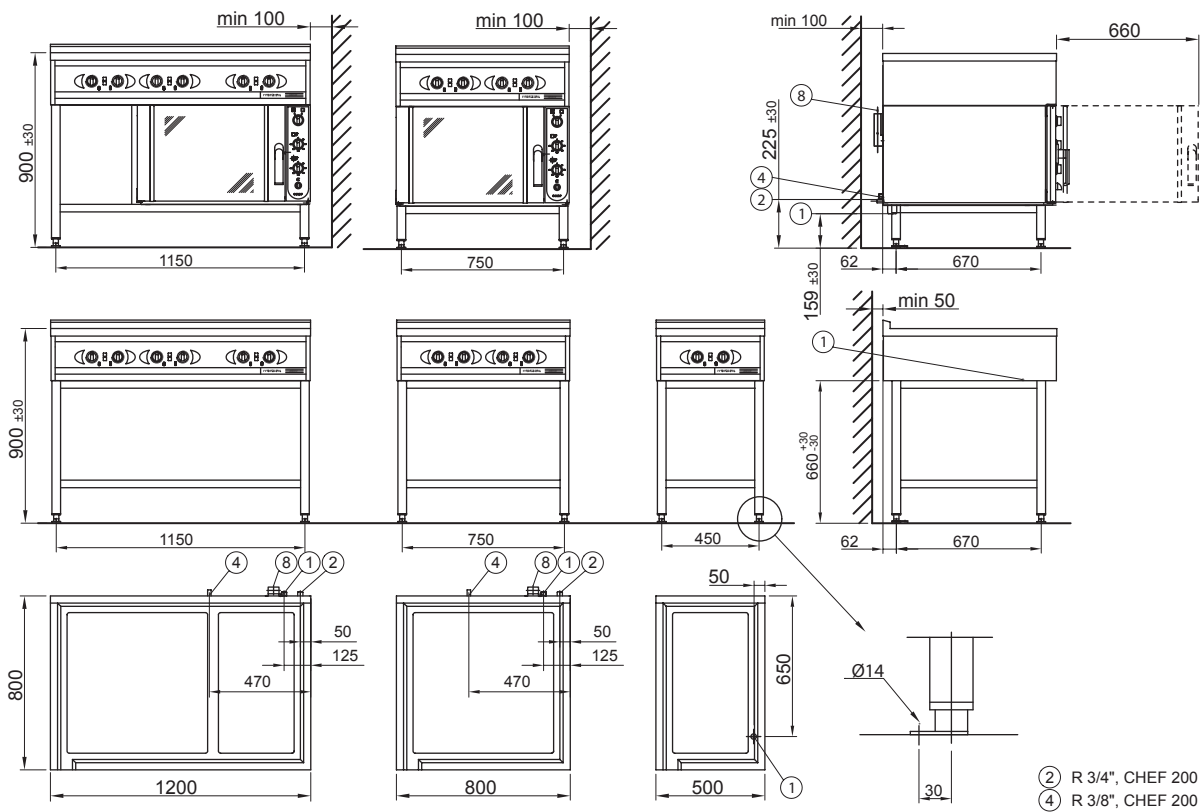Installation on surface installation frames.

Futura Marvel

②	1/2"
④	32 mm
⑥	R 3/4"
⑦	R 1/2"

Chef

CHEF 200/220/240

CHEF 40/50

	A	B	C
CHEF 200/220/240	800	800	460
CHEF 50	800	800	520
CHEF 40	800	600	520

② R 3/4", CHEF 200 / 240 / 40 / 50
④ R 3/8", CHEF 200 / 240 / 40 / 50

RP

min 50   min 50   min 100   660

900 ±30   1150   750   225 ±30   159 ±30   62   670

900 ±30   1150   750   450   min 50   660 ±30   62   670

800   50   125   470   50   125   470   50   650

1200   800   500   Ø14   30

② R 3/4", CHEF 200
④ R 3/8", CHEF 200

Ardox

min 100   min 100   min 100   660

900 ±30   1150   750   225 ±30   159 ±30   62   670

900 ±30   1150   750   450   min 50   660 +30/-30   62   670

800   50   125   470   50   125   470   50   650

1200   800   500   Ø14   30

② R 3/4", CHEF 200
④ R 3/8", CHEF 200

Prince / Superprince

Prince/Superprince	A	B
500	610	220
660	770	220
20S	610	70
30S	770	70

Futura