

# Hackman News 10/2007

## Hackman at Host exhibition in Milan

Once again, the world of professional kitchens is focused on Milan, as the Host exhibition takes place from Friday, 19<sup>th</sup>, to Tuesday, 23<sup>rd</sup> October. Hackman will be present at the exhibition with a booth in **Pavillion 5, at G17/H26**. On the stand you will find a selection of the assortment from the Proveno combi kettles to the new Viking kettles, pressure steamers, ranges and ovens. Throughout the show, there will be live cooking demos.

You are warmly welcome to visit our booth, and we are very much looking forward to meeting you at the exhibition!

## New Viking series

In the Milan exhibition, we will launch a completely renewed series of Viking kettles. With the new design, all Hackman kettles (Viking, Culino and Proveno series) can be connected together in kettle groups.

The new Viking series is available in a wider variety of sizes, ranging from 40 litres all the way up to 200/300 litres net volume, which gives many more options for the kitchen



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designers. Thanks to the uniform design, the footprint now also matches that of the Culino, making planning more versatile.

What is completely new in the Viking category is the Viking Combi series, which adds a powerful mixing tool – familiar from the Proveno and Culino Combi series – to the robust Viking cooking kettle. The mixing versions of the Viking feature two mixing programmes, auto-reverse and user adjustable mixing speed. The Viking Combi as a more cost efficient entry-level mixing kettle lowers the threshold of moving from traditional kettles to mixing kettles.



All the new Viking kettles are equipped with electrical tilting.

The deliveries of the new Viking kettle series will start in late November with smaller (up to 100 litres) electrical models without mixer, and the rest of the models by January-February 2008. The Hackman Cooking Products Catalogue and Pricelist for 2008 will be printed in October, and will include the new Viking series.

We will take in orders for the old Viking series until the end of October, 2007. Orders for the new series can be taken starting today.

With the new Viking kettles, the Hackman kettle family now spans uniformly to cover all needs: there are three families with different levels of features and automation (Viking, Culino, and Proveno), seven sizes (40, 60, 80, 100, 150, 200 and 300 litres net), with or without mixer, with steam or electric heating, and with a multitude of options to choose from. All this in a uniform look and combinable in kettle groups.

## Viking and Viking Combi codes and details



A hinged lid is standard in 150-200 litre Viking-kettles and available as an option in smaller 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

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 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	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	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	4215241

### Accessories for Viking and Viking Combi kettles

Installation frames	Code
Surface installation frame, control pillar 40-100	4215230
Surface installation frame, control pillar 150-300	4211443
Surface installation frame, support pillar 40-300	4215231
Sub-surface inst. frame, control pillar 40-100	4215232
Sub-surface inst. frame, control pillar 150-300	4211901
Sub-surface inst. frame, support pillar 40-300	4215233

Factory options	Code
Handshower	4215246
Cooling	4215249
HACCP facilities	4213095
Safe Temp-connection package	4212736
Draw-off tap 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	4212013
Strainer plate extension Viking 300	4212006
Pouring adapter Viking 150-200	4212743
Pouring adapter Viking 300	4212768
Safe Temp-connection package	4212736
HACCP programme package SafeTemp	4212038



## Hackman Sales contacts

In the table below you can find the primary sales contacts at Hackman. Speciality areas are listed for each of us – but please feel free to contact any of us as your question will be forwarded to the right person regardless of who it was originally sent to.

Alternatively, you can use the common e-mail address [international.sales@hackman.com](mailto:international.sales@hackman.com) for all your questions.

Joanna Kantonen	Pasi Karhunen	Antti Myllys	Rain Haava	Ilpo Piironen
				
Customer service, logistics	Kettles, pressure steamers	Food distribution, Nordien-System trolleys & shelves	Ranges, bratt pans, bake-off ovens, Nordien-System	Stainless Steel furniture
Joanna.kantonen@hackman.com Tel. +358 20439 4446 Fax +358 20439 4306	Pasi.karhunen@hackman.com Tel. +358 20439 4479 Fax +358 20439 4306	Antti.myllys@hackman.com Tel. +358 20439 4324 Fax +358 20439 4306	Rain.haava@hackman.com Tel. +372 6 051348 Fax +372 6 211799	Ilpo.piironen@hackman.com Tel. +358 20439 4901 Fax +358 20439 4915