

Viking & Viking Combi

Cooking and mixing kettles



—HACKMAN—

Viking kettles



Viking kettles are an efficient and user friendly basic kettles for almost all types of professional kitchens. Thanks to the large steam jacket, that extends to the kettle's upper rim, soups, sauces and many other products will be cooked faster. Electrical tilting makes unloading easy. Viking kettles can be installed in line without 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)
- volume stick
- hook for accessories on left and right pillar (single kettle)



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

Viking Combi kettles

Viking Combi is a basic cooking kettle with powerful integrated mixing device for versatile and professional food production. With the use of mixer, many dishes can be cooked from start to the 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, crushing 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)
- volume stick
- hook for accessories on left and right pillar (single kettle)

The Viking kettles can be combined with the Culino and Proveno kettles to efficient and versatile high capacity kettle groups.



Viking Combi kettle can be fitted with a safety grid lid as an option. Highly recommended for productive kitchens.

Viking & Viking Combi kettles



Viking, electric	Dimensions mm	Electric connection
Viking 40E	1047x650x1020	400V3N~ 9 kW 16A
Viking 60E	1047x650x1020	400V3N~ 10,5 kW 20A
Viking 80E	1154x750x1020	400v3N~ 12 kW 20A
Viking 100E	1154x750x1020	400V3N~ 16 kW 25A
Viking 150E	1360x920x1040	400V3N~ 20 kW 32A
Viking 200E	1360x920x1040	400V3N~ 30 kW 50A
Viking 300E	1560x1165x1040	400V3N~ 40 kW 60A
Viking 400E	1560x1165x1220	400V3N~ 57,6 kW 100A

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

Viking Combi, electric	Dimensions mm	Electric connection
Viking Combi 40E	1047x730x1020	400V3N~ 9,75 kW 20A
Viking Combi 60E	1047x730x1020	400V3N~ 11,25 kW 20A
Viking Combi 80E	1154x780x1020	400v3N~ 12,75 kW 25A
Viking Combi 100E	1154x780x1020	400V3N~ 16,75 kW 32A
Viking Combi 150E	1360x940x1040	400V3N~ 21,5 kW 40A
Viking Combi 200E	1360x940x1040	400V3N~ 31,5 kW 63A
Viking Combi 300E	1560x1165x1040	400V3N~ 41,5 kW 80A
Viking Combi 400E	1560x1165x1220	400V3N~ 59,8 kW 100A

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

Factory options for Viking kettle

Hinged lid Viking 40-60

Hinged lid Viking 80-100

Factory options for Viking Combi kettles

Lid with safety grid Viking 40-60

Lid with safety grid Viking 80-100

Lid with safety grid Viking 150-200

Lid with safety grid Viking 300-400

Factory options

Automatic food water filling

Hand shower

Cooling C1

Draw off spigot D1-std

Draw off valve connection D2-B

Draw off valve connection D3-J

HACCP facilities

Safe Temp connection package

Food temperature display

Installation frames

Please see the price list for instructions.

Accessories for Viking Combi kettles

Whipping grid Viking 40-60

Whipping grid Viking 80-100

Whipping grid Viking 150-200

Whipping grid Viking 300-400

Lid with safety grid, retrofit Viking 40-60

Lid with safety grid, retrofit Viking 80-100

Lid with safety grid, retrofit Viking 150-200

Lid with safety grid, retrofit Viking 300-400

Heavy duty mixing tool

Evaporation lid

Milk reduction scrapers

Accessories Viking and Viking Combi

Strainer plate Viking 40-60

Strainer plate Viking 80-100

Strainer plate Viking 150-200

Strainer plate Viking 300-400

Strainer plate extension Viking 300-400

Pouring adapter Viking 150-200

Pouring adapter Viking 300-400

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