

Viking & Viking Combi

Cooking and combi kettles



—HACKMAN—

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 fast and 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 (150-200 l with hinged lid)
- water faucet (cold water)
- measuring stick
- hook for accessories on left and right pillar (single kettle)



A hinged lid is standard in 150-200 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 of mixer many dishes can be cooked from start to the end in one unit without any food transfer. Mixing assists heat transfer and food is cooked fast and more even. Hard manual mixing work is a thing of a past. Unique mixing features enable for example crashing of minced meat and mashing of potatoes for purés.

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

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

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

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

Ahjonkaarre

FI-04220 Kerava, Finland

Tel +358 204 3913

Fax +358 204 39 4306

international.sales@hackman.com

www.hackman.com