

Viking & Viking Combi

Cooking and mixing kettles



—HACKMAN—

Viking kettles



Viking kettles are efficient and userfriendly 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 the 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 150-400 litre Viking-kettles and available as an option in smaller kettles.

Viking Combi kettles

Viking Combi is a basic cooking kettle with a powerful integrated mixing device for versatile and professional food production. With the use of 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, 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)
- measuring 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 kettles can be fitted with a safety grid lid as an option. Highly recommended for productive kitchens.

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	1560x1165x1220	400V3N~ 40 kW 60A
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	1560x1165x1220	90 kg/h	400V3N~ 2 kW 16A
Viking 400S	4215827	400	1560x1165x1220	120 kg/h	400V3N~ 2 kW 16A

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~ 2,0 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

Handshower
Cooling-C1
Draw-off Spigot D1-std
Draw-off connection valve D2-B
Draw-off connection valve D3-J
HACCP facilities
Safe Temp-connection package
Automatic food water filling
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 scraper set

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

Hackman

Ahjonkaarre

FI-04220 Kerava, Finland

Tel +358 204 3913

Fax +358 204 39 4306

international.sales@hackman.com

www.hackman.com

