



CulinoPro Electric Combi Jacketed Kettle CulinoPro Combi 100E (CUL-C100E)

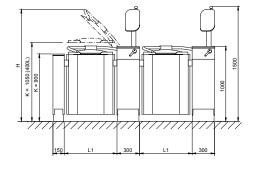
Standard Features

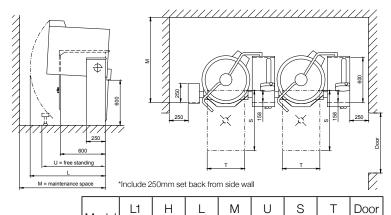
- Electric heated combi kettle with integrated mixer
- Elevated control pillar with guiding 7" touch panel
- Stepless mixing speed 10-140rpm/min, auto reverse
- 9 preset mixing patterns
- Functional timer with audiovisual alerts
- Electric tilting with auto tilt-back 40L-150L models
- Tilting height 600mm
- · Safety grid lid
- User privilege levels
- · Strainer plate & Safety grid lid included
- Automatic measured food water filling
- S2 handshower as standard
- USB HACCP data collection port and control panel updates
- Diagnostics for maintenance
- Unit shown includes free-standing floor kit

 other options available

Please refer to Moffat price list for options and accessories







Technical Data

Net Volume 100 L Electrical Power 22kW Spare Volume 11 L Voltage 400-415V, Gross Volume 111 L 3P+N+E 50/60Hz AMP 40A Dimensions Width 1154mm Total Heat 20kW Height 1500mm Latent 0.8 kW, Load

Depth 890mm Sensible 3.4 kW
Tilting height 600mm Waste By kitchen

Water Cold ø15mm Nett Weight 265 kg
Hot ø15mm**

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** for handshower if required

Disclaimer: All unit capacities are based on subjective testing. Moffat accepts no liability for production values. In line with policy to continually develop and improve its products, Moffat Limited reserves the right to change specifications and design without notice.

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Model
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 mm
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 100E
 704
 1745
 1010
 1235
 890