

Bratt Pann Metos Futura HD 100L

The Metos Futura HD 100L frying pan is designed for frying and cooking in large capacity kitchens and is a good choice for demanding use. Two sturdy legs make the pan stable; and motorised tilting, easy cleaning and good safety features make the pan very easy to use.

The Metos Futura HD 100 L frying pan has a single frying section with an adjustable temperature of 50 °C... 250°C. The aluminium core is surrounded by heating elements enabling quick heating of the pan. The frying area is 0.4 m² and its depth is 273 mm. Two GN1/1 dishes may be placed on the bottom of the frying pan. Double walls ensure good insulation.

The frying pan is equipped with motorised tilting. The tilting function cannot be used when the lid is on, or when the pan is being filled with water. The tilt angle for emptying the pan is 70° and the largest tilt angle is 90°. The distance between the pan's pouring spout and the floor is 570 mm (with a tilt angle of 68°).

- water filling tap
 - balanced and insulated cover
 - continuous and seamless stainless steel frying surface
 - stainless steel structure
 - elevated control panel in the right foot
 - electromechanical control
 - emergency stop switch
 - overheating protection
- ACCESSORIES (ordered separately)





- hand shower

Product number	3756394
Product name	Bratt Pann Metos Futura HD 100L
Size (mm) (w * d * h)	1208 * 955 * 1559
Weight	280,000 KG
Capacity	100 litres
Technical information	400 V, 32 A, 20,7 kW, 3NPE, 50 Hz, 70 dB CW: G3/4