

metos

BRATT PAN

FUTURA

TYPE: 60L, 60D, 85L, 85D, 110L, 110D

Accessories
HEIGHT ADJUSTMENT H
WATER TAP W
STAINLESS STEEL BOTTOM S
MANUAL TILTING M
WALL INSTALLATION P

Installation and Operation Manual



Futura 110 HW

01.09.2015

MG codes: 3755409, 3755408, 3755404, 3755404N, 3755407, 3755407N, 3755406, 3755406N, 3755409N, 3755408N, 3755410, 3755411, 3755412, 3755413, 3755416, 3755417, 3754429M, 3754419M, 3754432M, 3754422M, 3754432MO, 3754431M, 3754421M, 3754431MO, 3754434M, 3754424M, 3754434MO, 3754433M, 37544323M,

Table of Contents

1.	General	3
1.1.	Symbols used in the manual	3
1.2.	Symbols used on the appliance	3
1.3.	Checking the relationship of the appliance and the manual	3
2.	Safety	4
2.1.	Safe use of the appliance	4
2.2.	Safety instructions in case of malfunction	4
2.3.	Disposal of the appliance	4
3.	Functional description	5
3.1.	Intended use of the appliance	5
3.2.	Use for other purposes	5
3.3.	Operating principle	5
4.	Operation instructions	6
4.1.	Before use	6
4.1.1.	Preparing the use	6
4.2.	Operation	6
4.2.1.	Switching on the bratt pan	6
4.2.2.	Setting of the frying temperature	7
4.2.3.	Frying temperature	8
4.2.4.	Tilting	8
4.2.5.	Adjustment the working height	9
4.2.6.	Filling the water	9
4.3.	After use	9
4.3.1.	Cleaning	9
4.3.2.	Service	10
5.	Installation	11
5.1.	Transporting and unpacking the bratt pan	11
5.2.	Positioning the bratt pan	11
5.3.	Electrical connections	11
5.4.	Water connection	12
5.5.	Test-run	12
6.	Troubleshooting	13
7.	Technical specifications	15

1. General

Carefully read the instructions in this manual as they contain important information regarding proper, efficient and safe installation, use and maintenance of the appliance.

Keep this manual in a safe place for eventual use by other operators of the appliance.

The installation of this appliance must be carried out in accordance with the manufacturer's instructions and following local regulations. The connection of the appliance to the electric and water supply must be carried out by qualified persons only.

Persons using this appliance should be specifically trained in its operation.

Switch off the appliance in case of failure or malfunction. The periodical function checks requested in the manual must be carried out according to the instructions. Have the appliance serviced by a technically qualified person authorized by the manufacturer and using original spare parts.

Not complying with the above may put the safety of the appliance in danger.

1.1. Symbols used in the manual



This symbol informs about a situation where a safety risk might be at hand. Given instructions are mandatory in order to prevent injury.



This symbol informs about the right way to perform in order to prevent bad results, appliance damage or hazardous situations.



This symbol informs about recommendations and hints that help to get the best performance out of the appliance.

1.2. Symbols used on the appliance



This symbol on a part informs about electrical terminals behind the part. The removal of the part must be carried out by qualified persons only.

1.3. Checking the relationship of the appliance and the manual

The rating plate of the appliance indicates the serial number of the appliance. If the manuals are missing, it is possible to order new ones from the manufacturer or the local representative. When ordering new manuals it is essential to quote the serial number shown on the rating plate.

2. Safety

2.1. Safe use of the appliance



Because the bratt pan is a heated appliance that has hot surfaces during normal use, the following warnings and instructions must be followed to avoid burns:

- During long-time operation even the sides of the frying surfaces, the pouring nose and the lid get hot.
- For safe frying, always use heat protective gloves and appropriate accessories.
- Look out for discharging steam when opening the lid, especially when simmering or stewing.
- Do not leave the bratt pan on for long periods totally without supervision.



It is strictly forbidden to use bratt pan as a deep fat fryer.

2.2. Safety instructions in case of malfunction



Switch off the appliance if it is damaged or malfunctioning. Contact authorised service personnel using original spare parts for service of the appliance.

2.3. Disposal of the appliance

The destroying of the appliance when the end of its economical lifetime has been reached must be carried out in accordance with local rules and regulations. Taking care of substances that might be harmful to the environment, if not properly handled, and utilization of reusable materials is best done by using professional personnel specializing in recycling.

3. Functional description

3.1. Intended use of the appliance

Futura bratt pan is intended for heating, frying and stewing of food.

3.2. Use for other purposes



Use of the appliance for other purposes than stated above is prohibited.



The manufacturer of the appliance takes no responsibility for situations that may occur if warnings and instructions in this manual are neglected.

3.3. Operating principle

The frying surface of the bratt pan is heated by specially designed heating elements that are controlled by a thermostat. The yellow pilot light goes off when the preset frying temperature is reached.

In the largest bratt pan Futura 110, the frying surface is divided into two frying zones. The temperatures of both zones can be controlled individually.

The tilting of the bratt pan is electrical and is controlled by push buttons in the control panel.

The bratt pan models with letter **M** in the type marking refers to manual tilting. Tilting is self blocking and is done by the means of a hand wheel.

The bratt pan models with letter **H** in the type marking are equipped with the possibility to adjust the working height of the bratt pan.

The bratt pan models with letter **W** in the type marking are equipped with the possibility to fill bowl of the bratt pan by cold water.

The bratt pan models with letter **S** in the type marking have the bottom of the bowl made from clad steel. External (frying) surface of this bottom is stainless, internal surface is made from construction steel.

The bratt pan models marked with letter **P** are for wall installation.

4. Operation instructions

4.1. Before use

4.1.1. Preparing the use



The frying surface of the bratt pan is protected with a thin layer of grease during storage and transportation. Before first-time use the grease must be removed by using hot water and detergent.

After the cleaning, the frying surface must be burned in with salt-free grease. Heat up the pan to 200°C keeping the lid closed. Burn the grease for 5-10 minutes, let the pan cool down and wipe off excessive grease. Repeat when necessary. Do not use oil for burning. Heated oil would create a tough surface, which is difficult to clean. A well greased pan reduces fat consumption in frying and minimizes burning of foodstuffs.

4.2. Operation

4.2.1. Switching on the bratt pan

During the installation, a mains switch may have been fitted near the bratt pan, often on a wall nearby. Check that the mains switch is in the ON position.

The bratt pan is controlled from the operating panel and with the hand wheel (M).

The pan is switched on by turning the thermostat knob to the desired frying temperature, whereafter

- the heating-up starts
- the green pilot light goes on
- the yellow pilot light goes on, and it goes off when the preset temperature is reached (only Futura 110 models are fitted with two thermostats).

Operating panels

Futura 60, 85 M



Futura 110 M





Operating panel

1. Green pilot light PAN SWITCHED ON
2. Yellow pilot light TEMPERATURE
3. Temperature adjustment (Futura 60, 85, 110)
4. Temperature adjustment (Futura 110)
5. Pan bowl tilting
6. Return pan bowl to working (horizontal) position
7. Decrement of bratt pan height (optional)
8. Increment of bratt pan height (optional)
9. Water filling (optional)

Heating up to the frying temperature takes about 5-6 minutes. When the preset frying temperature is reached, the yellow pilot light goes off.



If there are longer interruptions in the electricity distribution, the thermostat (both thermostats on the Futura 110 models) should be set to the 0 position. This should be done in order to prevent unexpected start-up of the pan when the electricity distribution is restored.



Due to the very short preheating time of the bratt pan, energy can be saved by not switching the pan on until the frying is started. If there is a longer pause during the frying, the bratt pan can be switched off or the temperature can be set to a lower value. Energy can also be saved by keeping the lid closed always when possible, for instance when simmering or stewing.

4.2.2. Setting of the frying temperature

The frying temperature can be changed by turning the thermostat knob to the desired temperature. When lowering the temperature, some time will be needed for the frying surface to cool down. Increasing of the temperature turns on the yellow pilot light. When the new temperature is reached the light goes off.

On the Futura 110 model, the frying surface has been divided into two frying zones that can be controlled separately. This makes it possible to fry two product types requiring different frying temperatures at the same time. By turning the thermostat to the 0 position, the other zone can be switched off when lower frying capacity is needed.



During long-time use, heat is transferred from one zone to the other. Although one zone would be switched off, it gets gradually warm, reaching a temperature that is about half of the temperature of the heated zone. If so desired, the temperature of this zone can be checked by turning the thermostat knob to a position where the yellow pilot light goes on.



Max. possible working temperature for this model of bratt is limited up to 250°C. It is not possible to set working temperature over 250°C. The rotating knob of the thermostat will not go over mark "250°C". Do not try to apply force to override this mark.

4.2.3. Frying temperature

Guiding temperatures for various products:

Fried eggs	150°C
Omelette	160°C
Fish	170°C
Bacon	150°C
Meat cubes	170°C
Meat balls, depending on size	130°C...170°C
Hamburgers, Depending on size	130°C...170°C
Veal fillet	170°C
Wiennasteak	170°C
Thin steak of veal	220°C
Broiler, big pieces	150°C
Floured slices of liver	170°C
Chops	170°C
Sausage cubes	130°C...150°C
Frankfurters	150°C
Fried potatoes	150°C...170°C
Mushrooms	130°C...150°C
Onion	140°C
Small pancakes	170°C

4.2.4. Tilting



Before tilting or returning the bratt pan bowl to the working position, check that nothing is in the movement area or leaning against the moving part of the bratt pan.

The tilting of the pan bowl is operated with a push button (Figure "Operating panel" in Section "Switching on the bratt pan").

To tilt pan bowl at desired angle push and hold "tilting" button. To return pan bowl to working (horizontal) position push and hold "return" button until pan bowl stop.

The pan cannot be tilted while the lid is closed.

When tilting the pan bowl, the heating is switched off and will be switched on again when the pan is in the horizontal position.

4.2.5. Adjustment the working height



Before adjusting the working height of the bratt pan, check that nothing is in the movement area or leaning against the moving part of the bratt pan.

Adjustment of working height is possible in bratt pan models with additional letter H included in model marking. These models have two additional push buttons on the operating panel for the option (Figure "Operating panel" in Section "Switching on the bratt pan").

Adjustment is not possible if pan bowl is in tilted position.

4.2.6. Filling the water

Filling the cold water is possible in bratt pan models with additional letter W included in model marking. These models have additional push button on the operating panel for the option (Figure "Operating panel" in Section "Switching on the bratt pan"). To fill the water push and hold button until required amount of water collected.

Filling the water is possible when lid of the bratt pan opened.

4.3. After use

4.3.1. Cleaning

Burned deposits on the frying surface of the pan form an isolating layer which slows up the frying and creates poor frying results. A clean frying surface is a must for good-quality results.



The effect of burned deposits on the surface temperature: 2 mm of deposits lower the surface temperature with 24 %.

180°C about 135°C

Cleaning equipment: scraper, hard brush, scouring plate, towel, kitchen paper

Cleaning detergent: slightly alkaline detergent (pH 8-10)

Cleaning method: scraping, dry, wet, damp

Precleaning:

Scrape out frying remains and wipe out grease and loose remains with paper. When necessary, pour hot water into the pan and let soak.

Cleaning:

The inside of the pan is cleaned with a brush and hot water. Spots are removed with a scouring plate. Cleaning detergent should be used only for frying surfaces extremely covered with burned deposits, because it removes grease from the frying surface.

Inner and outer surfaces of the lid are cleaned with a brush and cleaning detergent solution.

The base and outer surfaces of the pan are cleaned with a brush and cleaning detergent solution and rinsed with water.

The frying surface of the pan is rinsed with hot water, dried by heating up and greased with salt-free grease. All other surfaces are rinsed and wiped dry.



Water usage on the control panel and the electric box must be avoided.



Use of a water hose or pressure cleaning jet is strictly forbidden.



In order to remain in good condition, the frying surface must be burned with salt-free grease when the pan is taken into use for the first time, and after that at intervals during use. This is especially necessary in connection with thorough cleaning.

4.3.2. Service



Switch the appliance off if it is damaged or is malfunctioning. Contact authorized service personnel using original spare parts for service of the appliance.



The appliance does not include any user serviceable parts inside. Service must be left to authorized service personnel.

5. Installation

5.1. Transporting and unpacking the bratt pan

The best way to move the bratt pan is to keep it in its own package as long as possible while it also protects the pan from outer damage. If it is necessary to unpack the pan, possible lifting must thereafter be done from the bottom frame of the base by using suitable spacers of wood. In order to avoid damage, it is not allowed to use the lid as a workbench during installation.

5.2. Positioning the bratt pan

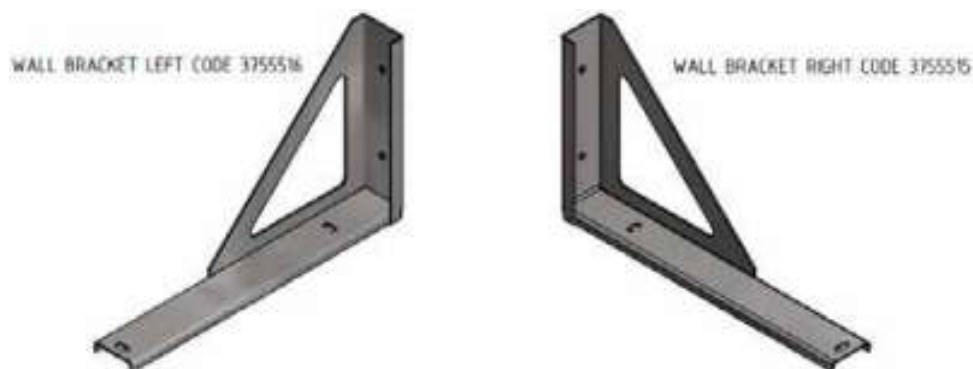
The installation is started by moving the pan exactly to the right installation spot considering a possible floor drain. The distances needed are shown in the installation drawing. For service, most pans can be accessed from the front.

Thereafter the pan is adjusted into a horizontal position by turning the adjustable legs. The correct position is checked from the frying surface, not from the outer edges of the pan.

When the bratt pan is on the correct location and in a horizontal position, it must be bolted to the floor, the land models by the flanges in the rear adjusting legs and the marine models by all four leg flanges.

5.3. Installation on the wall

As on option Futura Bratt can also be ordered with cantilever installation on the wall, model P. The bratt pan is supplied with special wall brackets



The bratt pan is delivered with wall brackets factory installed into the pan base. Brackets must always be detached before installation and fastened to the installation wall by screw connections. Screw connections must be of following thread size:

- diam 12mm for screws with strength class (ISO property class) 8.8 and higher
- diam 20mm for screws with strength class (ISO property class) below 8.8

Brackets are delivered with mounting holes diam 14 mm (suitable for thread diam 12mm).

If In case 20 mm screws are used, the holes must be drilled up to dia. 22mm.

Brackets can be detached after lifting bratt pan above floor level and unscrewing two fixing screws on each bracket. It is recommended to use suitable wooden spacers between base of bratt pan and fork lift while lifting.

After fastening to the wall support surface of left and right bracket should be in horizontal position and collinear to each other.

When wall brackets properly fastened to the wall place bratt pan on it and fix by fixing screws.

The installation wall should be of sufficient strength to carry weight of bratt pan with product, wall brackets and all additional accessories. Total weight of bratt pan with all accessories and wall bracket without product is as follows:

- | | |
|-------------------|-------|
| - Futura 110PDEHW | 225kg |
| - Futura 85PDEHW | 200kg |

Other requirements, given in installation drawings T03677D3, T03693C3 and Installation and Operation Manual should also be followed.

5.4. Electrical connections

In order to make eventual future service easier and to increase safety, a mains switch must be installed near the appliance. This switch must disconnect the appliance completely from the electrical supply network.

The feedthrough grommet for the connection cable is located on the bottom plate of the base, just under the connection terminal as shown in the installation drawing. In order to make the connection, the lower front panel must be removed. To remove panel loose six screws that are located on the lower (3pcs.) and upper (3pcs.) edge of the panel and then move the panel towards yourself.

5.5. Water connection

Connection to cold water supply must be made by pressure resistant hose (not included in delivery) fitted with G ¾ connector. The water connection must be fitted with shut-off valve and non-return valve (not included in delivery).

The length of water hose must be sufficient to compensate movement of connection point in up- and downward direction for bratt pan models with adjustment of working height.

Rinse the water hose before making the water connection.

5.6. Test-run



Besides the live electrical parts also look out for possible moving mechanisms in the lower part of the appliance, if there is a need for testing the appliance during installation while the guards or cover plates are detached.



Make sure that the protective grease has been removed from the frying surface before taking the pan into use. See "Preparing the use".

After connecting the cable check the function of the bratt pan.

Check that

- when turning the thermostat knob, both the green and yellow pilot light goes on (two zones in the P 110 models)



The bratt pan model Futura 60, Futura 85 are equipped with safety thermostat. Bratt pan model Futura 110 is equipped with two safety thermostats. Safety thermostat prevents bratt pan from overheating if main thermostat does not switch off heating elements.

After installation of the bratt pan during test-run check the condition of safety thermostat. If after turning the main thermostat knob at desired temperature green pilot lamp goes on but yellow pilot lamp remains off than safety thermostat need to be reset. Contact an authorized service person to reset safety thermostat.

- the yellow pilot light goes off after a few minutes when the frying surface has reached the set temperature
- the limit switches of the heating work properly: when tilting the heating is switched off, the return movement stops when the pan reaches the base and the heating is switched on. If necessary, adjust the limit switches.
- before refitting the front panel, check that no wires in the base interfere with moving parts.

Refit the lower front panel.

6. Troubleshooting

If the appliance does not function, check the following:

- Has the appliance been used according to the instructions?
- Are all possibly removable parts refitted?
- Are the mains switch on the appliance or nearby - often on the wall - in the ON position?

If even this does not help, figure out in advance how to briefly describe the break-down and contact an authorized service person.



The appliance does not include any user serviceable parts inside. Service must be left to authorized service personnel.

7. Technical specifications

Voltage codes

Product codes

Main and control circuit diagram T02737C3

Main and control circuit diagram T02739C3

Main and control circuit diagram T03144C3

Main and control circuit diagram T03151B3

Heating element connection T02746A3

Heating element connection T02748A3

Installation drawing T03210C3

Installation drawing T03059E3

Installation drawing T03408B3

Installation drawing T03409B3

Installation drawing T03410B3

Installation drawing T03411B3

Installation drawing T03175C3

Installation drawing T03183E3

Installation drawing T03677D3

Installation drawing T03693C3

Installation drawing T03418B3

Technical specification table

Voltage codes

Voltage code	Voltage
A	3/N/PE~400/230V 50Hz
B	~250V 16A 50Hz
C	3/N/PE~380/220V 50Hz
D	3/PE~200V 50-60Hz
F	2/PE 220-240V 50Hz
G	3/N/PE~415/240V 50Hz
H	3/PE~230V 50Hz
I	3/PE~220V 60Hz
J	3/PE~380 50Hz
K	3/PE~400V 50Hz
L	3/PE~415V 50Hz
M	3/PE~440V 60Hz
N	3/PE~460V 60Hz
O	3/PE~480V 60Hz
P	1/N/PE~220-240V 50Hz
R	2/PE~220-230V 60Hz

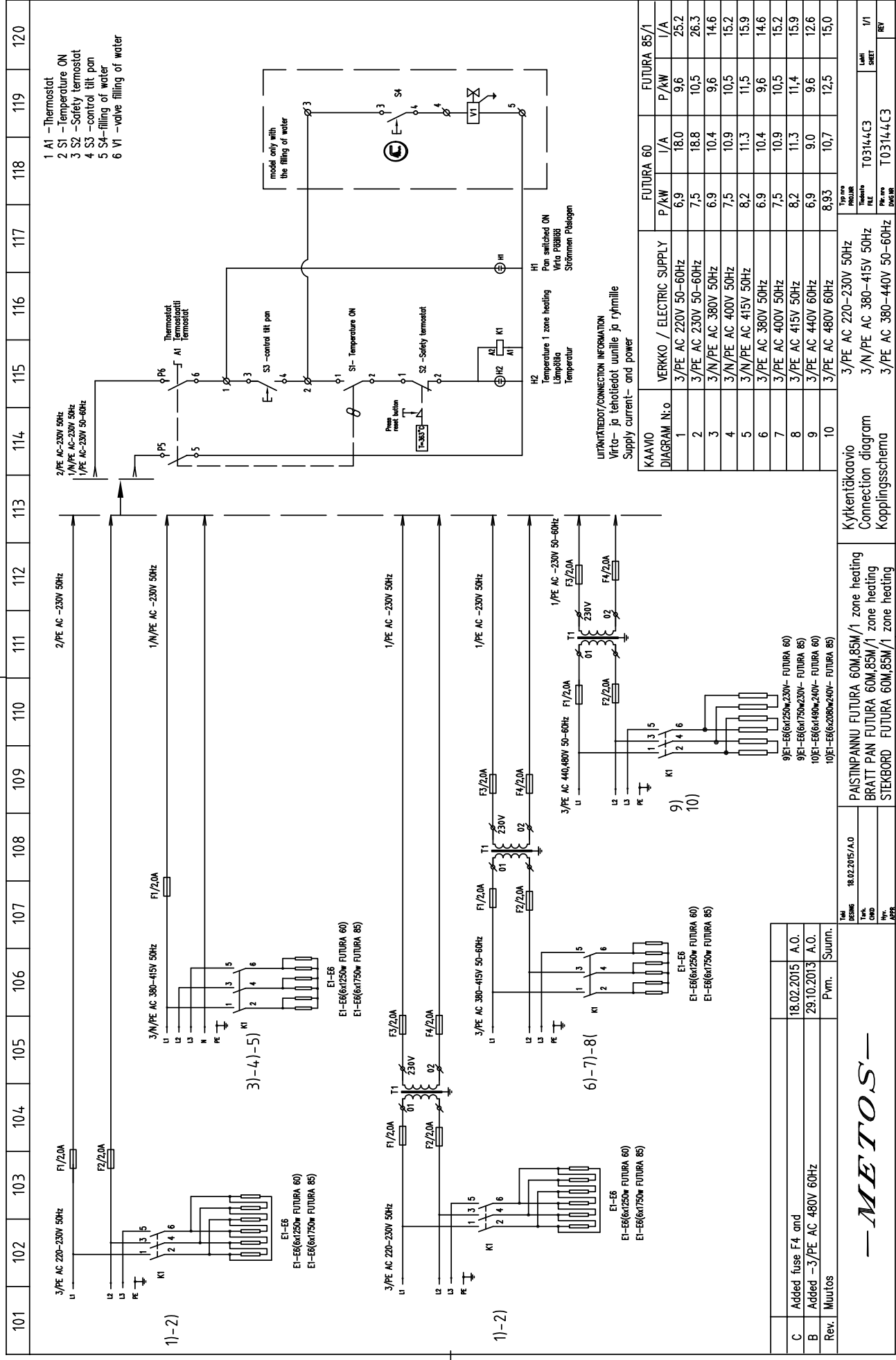
Product codes

Type codes	Full name	Description
60		
85		
110		
Model codes		
DC	Futura DC	Pan depth 180mm with bottom made from construction steel
LC	Futura LC	Pan depth 90mm with bottom made from construction steel
Accessory codes		
H		Height adjustment
S		Bottom of the bowl made from stainless (clad) steel
W		Water tap
M		Manual tilting
P		Wall installation

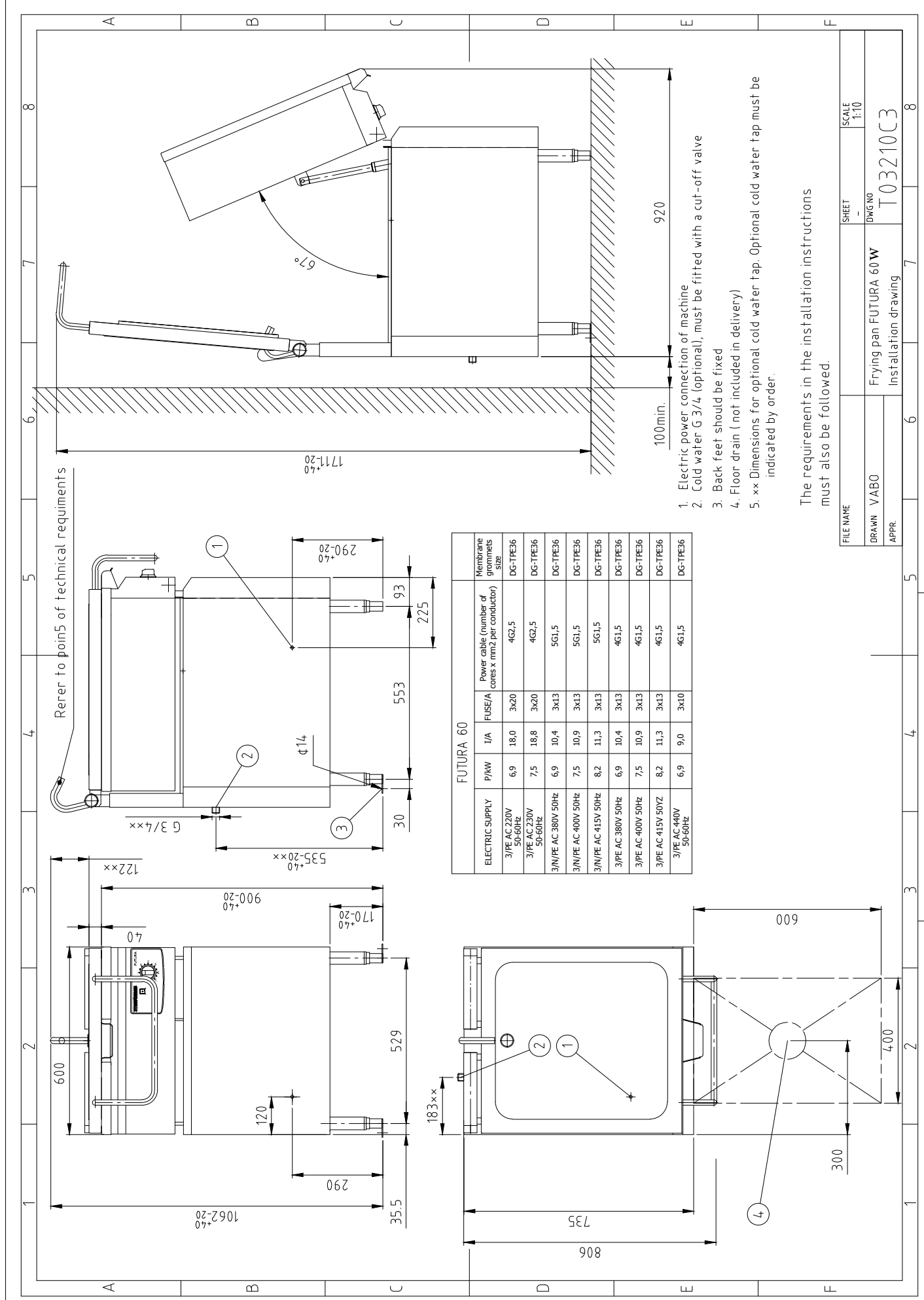
[illegible]

—METOS—

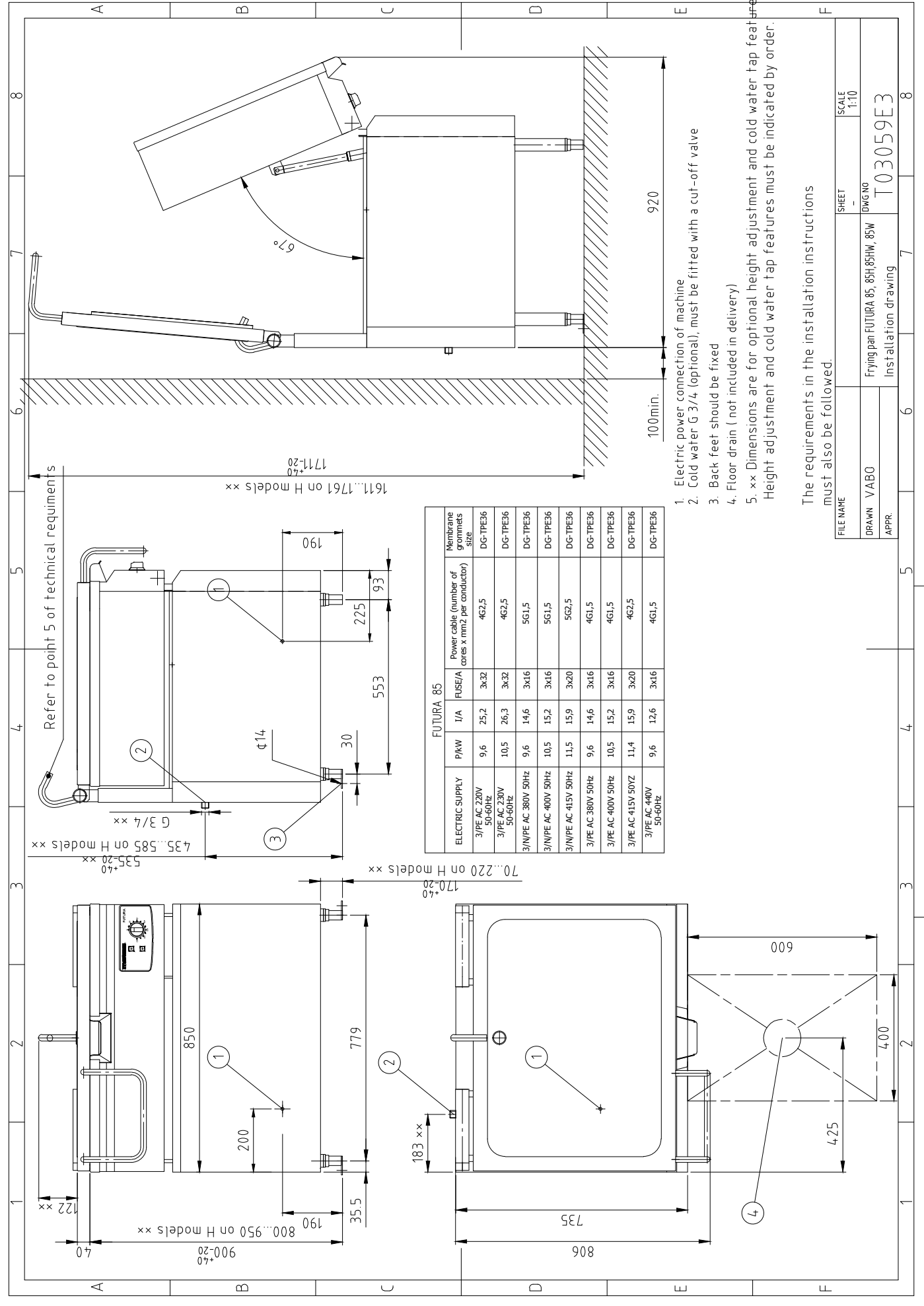
[illegible]



[illegible]



FILE NAME	SHEET	SCALE
DRAWN VABO	DWG NO	1:10
APPR	T03210C3	
Frying pan FUTURA 60W		
Installation drawing		

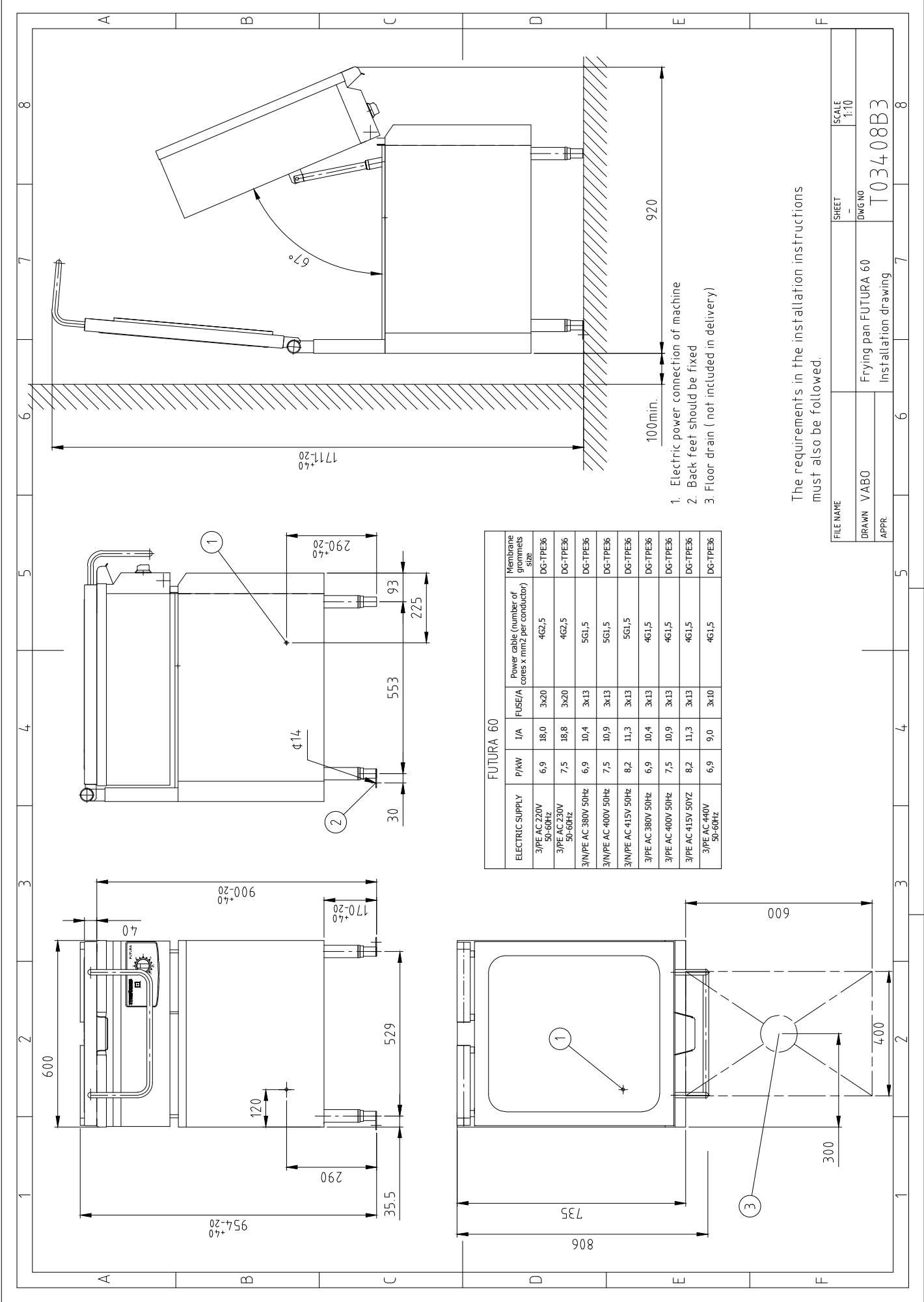


FUTURA 85					
ELECTRIC SUPPLY	PAW	I/A	FUSE/A	Power cable (number of cores x mm ² per conductor)	Membrane grommets size
3/PE AC 220V 50-60Hz	9,6	25,2	3x32	4G2,5	DG-TPE36
3/PE AC 230V 50-60Hz	10,5	26,3	3x32	4G2,5	DG-TPE36
3/N/PE AC 380V 50Hz	9,6	14,6	3x16	5G1,5	DG-TPE36
3/N/PE AC 400V 50Hz	10,5	15,2	3x16	5G1,5	DG-TPE36
3/N/PE AC 415V 50Hz	11,5	15,9	3x20	5G2,5	DG-TPE36
3/PE AC 380V 50Hz	9,6	14,6	3x16	4G1,5	DG-TPE36
3/PE AC 400V 50Hz	10,5	15,2	3x16	4G1,5	DG-TPE36
3/PE AC 415V 50VZ	11,4	15,9	3x20	4G2,5	DG-TPE36
3/PE AC 440V 50-60Hz	9,6	12,6	3x16	4G1,5	DG-TPE36

1. Electric power connection of machine
 2. Cold water G 3/4 (optional), must be fitted with a cut-off valve
 3. Back feet should be fixed
 4. Floor drain (not included in delivery)
 5. xx Dimensions are for optional height adjustment and cold water tap features
- Height adjustment and cold water tap features must be indicated by order.

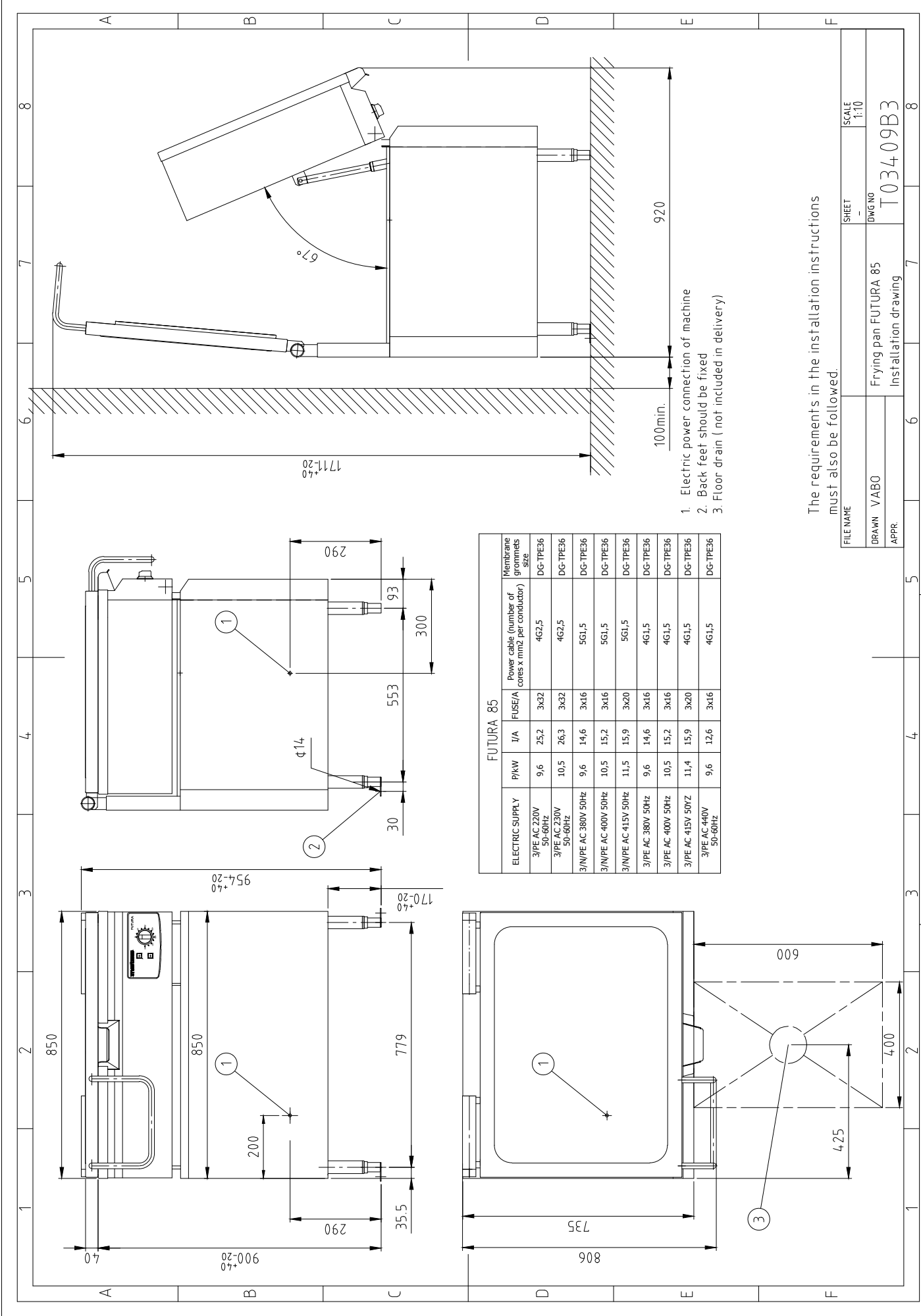
The requirements in the installation instructions must also be followed.

FILE NAME	SHEET	SCALE
	-	1:10
DRAWN	VABO	Frying pan FUTURA 85, 85H, 85HW, 85W
APPR.		Installation drawing
		T03059E3



The requirements in the installation instructions must also be followed.

FILE NAME	SHEET	SCALE
DRAWN VABO	DWG NO	1:10
APPR	T03408B3	

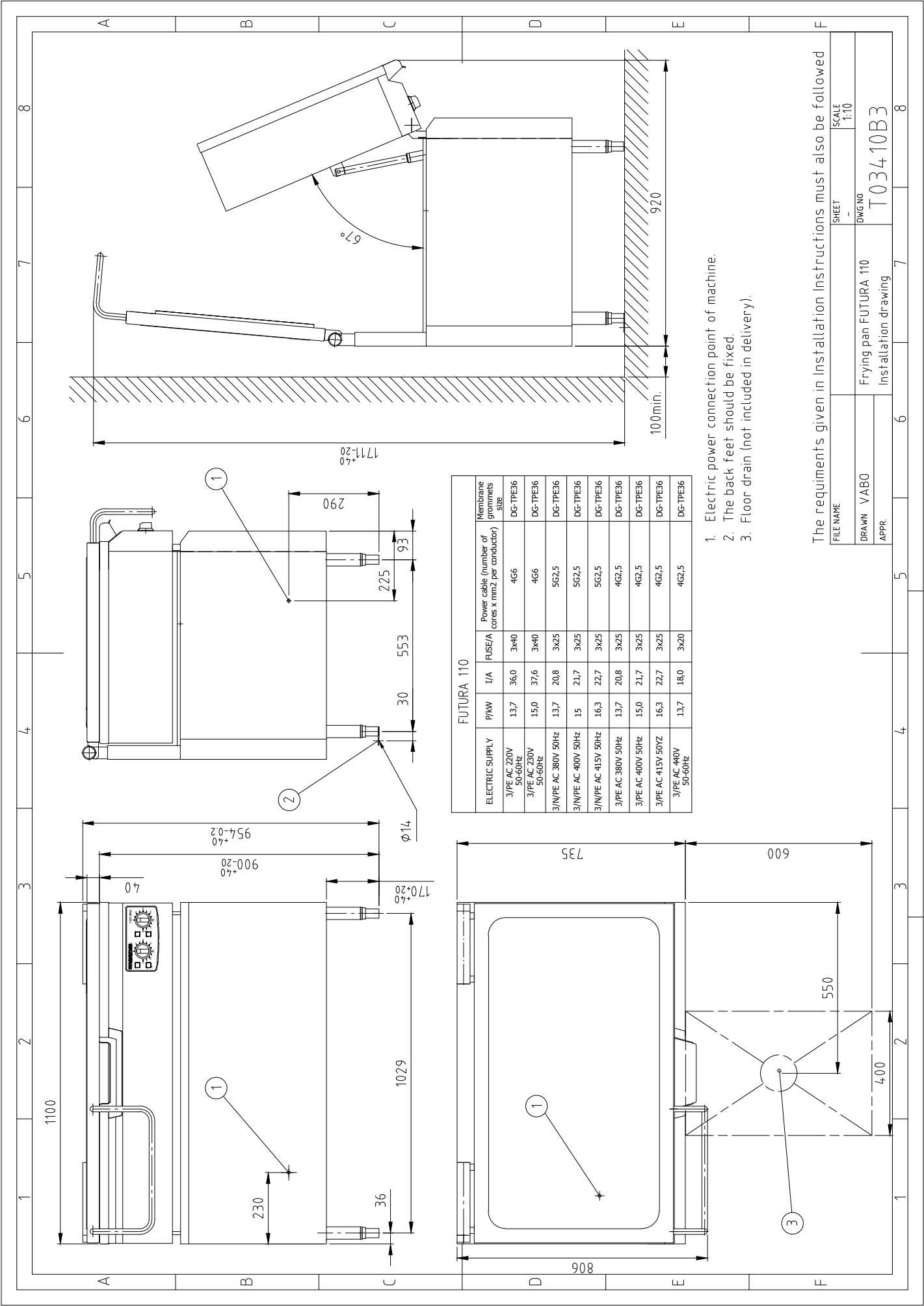


FUTURA 85					
ELECTRIC SUPPLY	PKW	I/A	FUSE/A	Power cable (number of cores x mm2 per conductor)	Membrane grommets size
3/PE AC 220V 50-60Hz	9,6	25,2	3x32	4G2,5	DG-TPE36
3/PE AC 230V 50-60Hz	10,5	26,3	3x32	4G2,5	DG-TPE36
3/N/PE AC 380V 50Hz	9,6	14,6	3x16	5G1,5	DG-TPE36
3/N/PE AC 400V 50Hz	10,5	15,2	3x16	5G1,5	DG-TPE36
3/N/PE AC 415V 50Hz	11,5	15,9	3x20	5G1,5	DG-TPE36
3/PE AC 380V 50Hz	9,6	14,6	3x16	4G1,5	DG-TPE36
3/PE AC 400V 50Hz	10,5	15,2	3x16	4G1,5	DG-TPE36
3/PE AC 415V 50VZ	11,4	15,9	3x20	4G1,5	DG-TPE36
3/PE AC 440V 50-60Hz	9,6	12,6	3x16	4G1,5	DG-TPE36

1. Electric power connection of machine
2. Back feet should be fixed
3. Floor drain (not included in delivery)

The requirements in the installation instructions must also be followed.

FILE NAME	SHEET	SCALE
DRAWN VABO	DWG NO	1:10
APPR.	T03409B3	

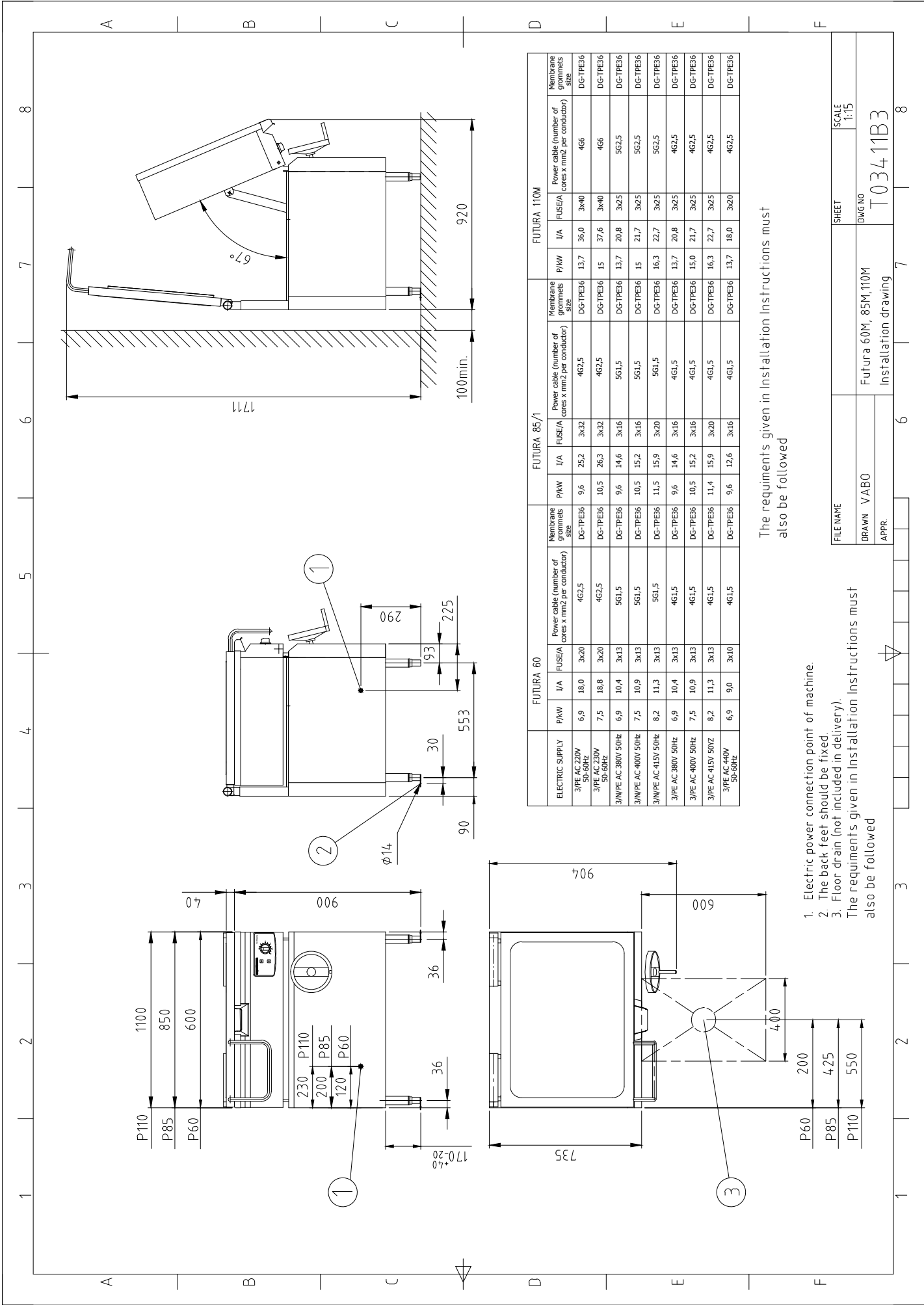


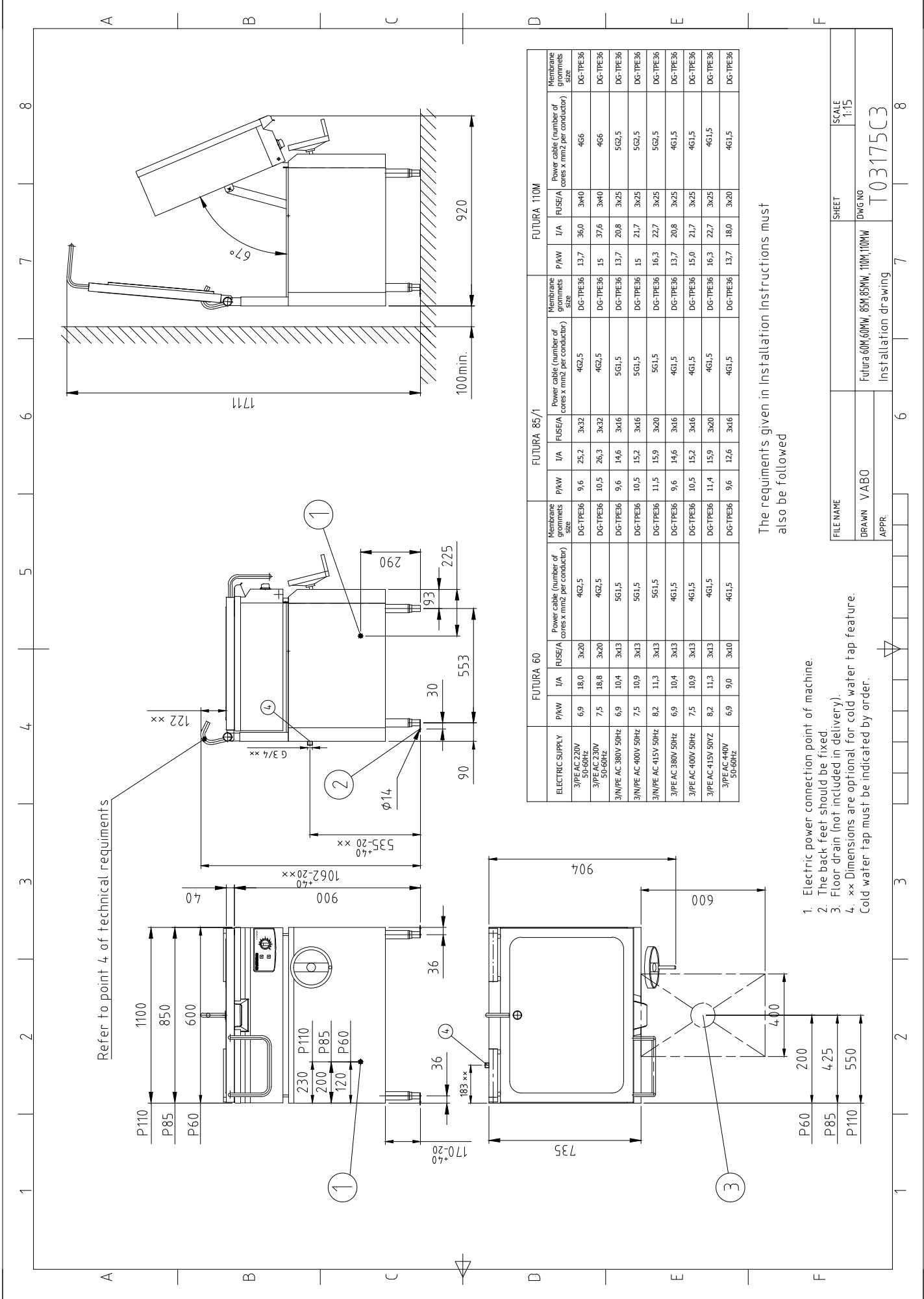
FUTURA 110						
ELECTRIC SUPPLY	P/KW	I/A	RUSE/A	Power cable (number of cores x mm2 per conductor)	Membrane groundings size	
3/PE AC 220V 50-60Hz	13,7	36,0	3x40	4G6	DG-TPE36	
3/PE AC 230V 50-60Hz	15,0	37,6	3x40	4G6	DG-TPE36	
3/N/PE AC 380V 50Hz	13,7	20,8	3x25	5G2,5	DG-TPE36	
3/N/PE AC 400V 50Hz	15	21,7	3x25	5G2,5	DG-TPE36	
3/N/PE AC 415V 50Hz	16,3	22,7	3x25	5G2,5	DG-TPE36	
3/PE AC 380V 50Hz	13,7	20,8	3x25	4G2,5	DG-TPE36	
3/PE AC 400V 50Hz	15,0	21,7	3x25	4G2,5	DG-TPE36	
3/PE AC 415V 50VZ	16,3	22,7	3x25	4G2,5	DG-TPE36	
3/PE AC 400V 50-60Hz	13,7	18,0	3x20	4G2,5	DG-TPE36	

1. Electric power connection point of machine.
2. The back feet should be fixed.
3. Floor drain (not included in delivery).

The requirements given in Installation Instructions must also be followed

FILE NAME		SHEET		SCALE	
DRAWN VABO		-		1:10	
APPR		Frying pan FUTURA 110		DWG NO	
		Installation drawing		T03410B3	



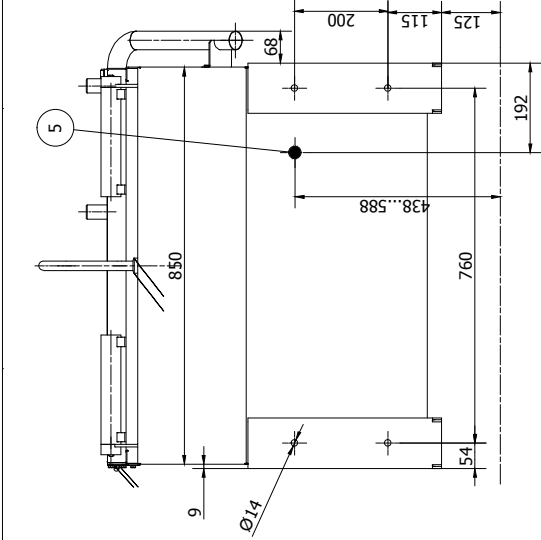
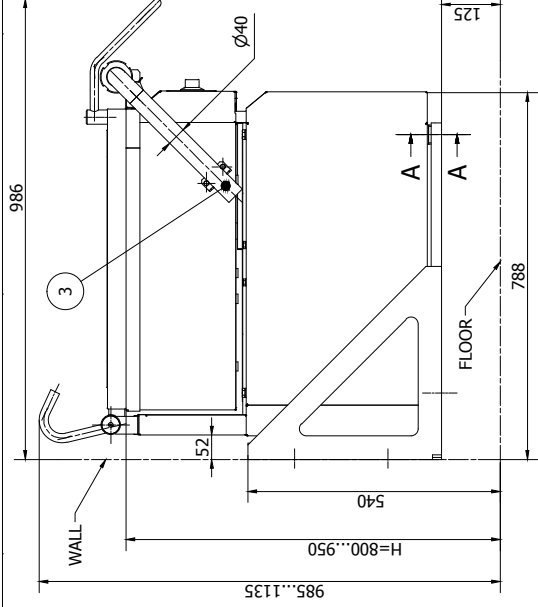
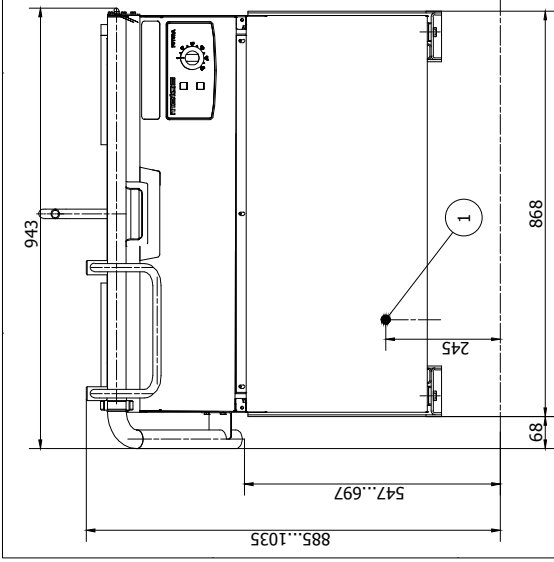


ELECTRIC SUPPLY	FUTURA 60					FUTURA 85/1					FUTURA 110M				
	P/kW	I/A	FUSE/A	Power cable (number of cores x mm ² per conductor)	Membrane grommets size	P/kW	I/A	FUSE/A	Power cable (number of cores x mm ² per conductor)	Membrane grommets size	P/kW	I/A	FUSE/A	Power cable (number of cores x mm ² per conductor)	Membrane grommets size
3/PE AC 220V 50-60Hz	6,9	18,0	3x20	4G2,5	DG-TPE36	9,6	25,2	3x32	4G2,5	DG-TPE36	13,7	36,0	3x40	4G6	DG-TPE36
3/PE AC 230V 50-60Hz	7,5	18,8	3x20	4G2,5	DG-TPE36	10,5	26,3	3x32	4G2,5	DG-TPE36	15	37,6	3x40	4G6	DG-TPE36
3/N/PE AC 380V 50Hz	6,9	10,4	3x13	5G1,5	DG-TPE36	9,6	14,6	3x16	5G1,5	DG-TPE36	13,7	20,8	3x25	5G2,5	DG-TPE36
3/N/PE AC 400V 50Hz	7,5	10,9	3x13	5G1,5	DG-TPE36	10,5	15,2	3x16	5G1,5	DG-TPE36	15	21,7	3x25	5G2,5	DG-TPE36
3/N/PE AC 415V 50Hz	8,2	11,3	3x13	5G1,5	DG-TPE36	11,5	15,9	3x20	5G1,5	DG-TPE36	16,3	22,7	3x25	5G2,5	DG-TPE36
3/PE AC 380V 50Hz	6,9	10,4	3x13	4G1,5	DG-TPE36	9,6	14,6	3x16	4G1,5	DG-TPE36	13,7	20,8	3x25	4G1,5	DG-TPE36
3/PE AC 400V 50Hz	7,5	10,9	3x13	4G1,5	DG-TPE36	10,5	15,2	3x16	4G1,5	DG-TPE36	15,0	21,7	3x25	4G1,5	DG-TPE36
3/PE AC 415V 50VZ	8,2	11,3	3x13	4G1,5	DG-TPE36	11,4	15,9	3x20	4G1,5	DG-TPE36	16,3	22,7	3x25	4G1,5	DG-TPE36
3/PE AC 440V 50-60Hz	6,9	9,0	3x10	4G1,5	DG-TPE36	9,6	12,6	3x16	4G1,5	DG-TPE36	13,7	18,0	3x20	4G1,5	DG-TPE36

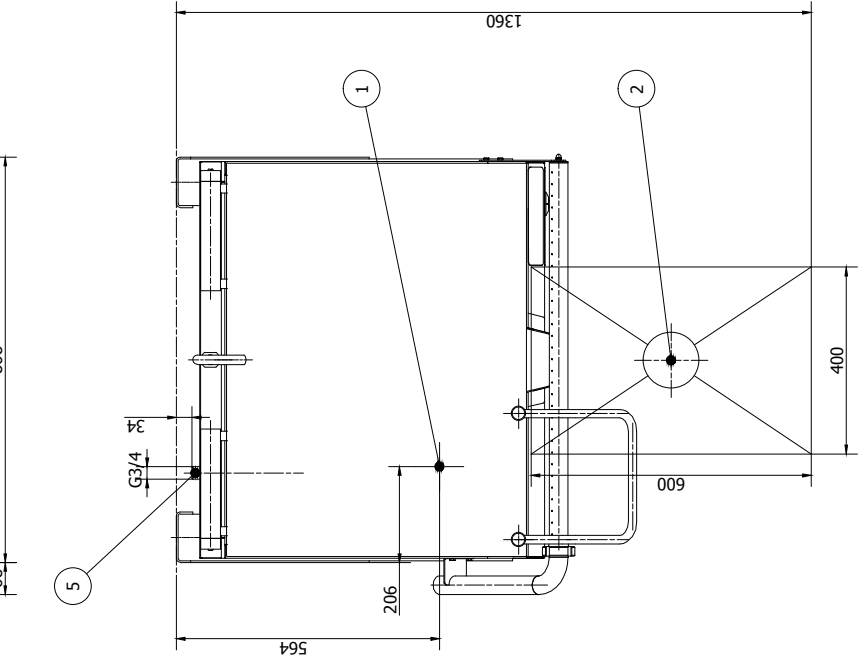
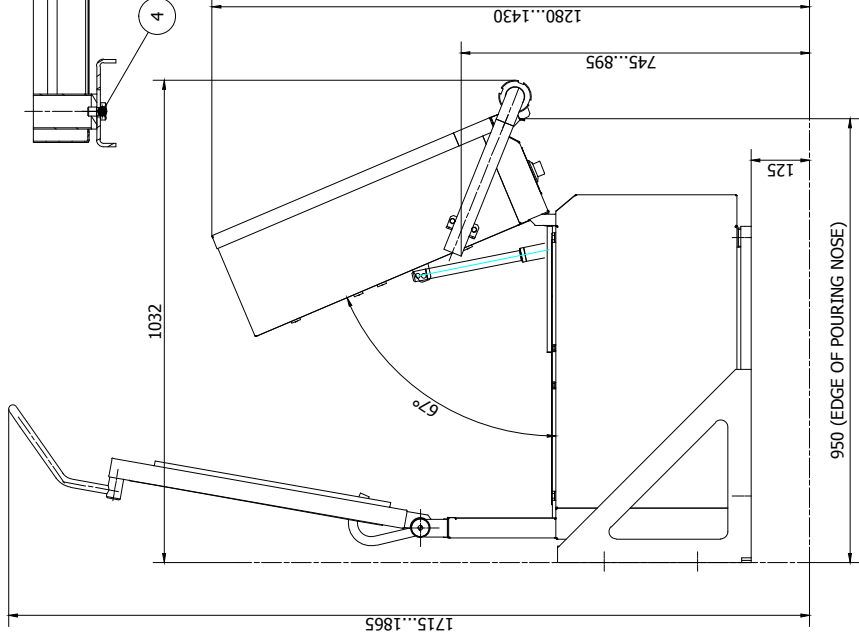
The requirements given in Installation Instructions must also be followed

1. Electric power connection point of machine.
2. The back feet should be fixed.
3. Floor drain (not included in delivery).
4. xx Dimensions are optional for cold water tap feature. Cold water tap must be indicated by order.

FILE NAME		SHEET		SCALE	
DRAWN VABO		DWG NO		1:15	
APPR.		Installation drawing		T03175C3	

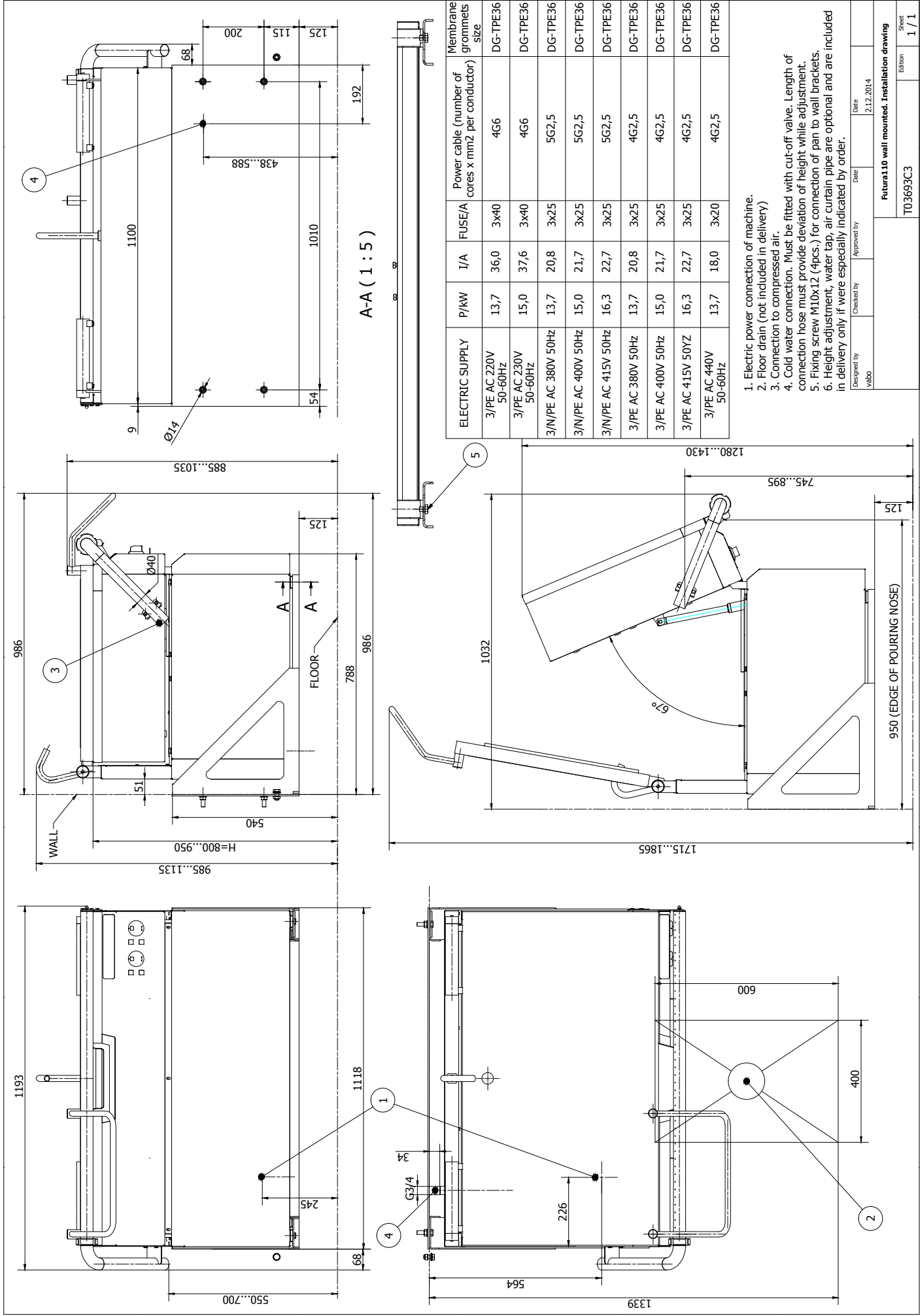


A-A (1 : 4)



ELECTRIC SUPPLY	P/kW	I/A	FUSE/A	Power cable (number of cores x mm ² per conductor)	Membrane grommets size
3/PE AC 220V 50-60Hz	9,6	25,2	3x32	4G2,5	DG-TPE36
3/PE AC 230V 50-60Hz	10,5	26,3	3x32	4G2,5	DG-TPE36
3/N/PE AC 380V 50Hz	9,6	14,6	3x16	5G1,5	DG-TPE36
3/N/PE AC 400V 50Hz	10,5	15,2	3x16	5G1,5	DG-TPE36
3/N/PE AC 415V 50Hz	11,5	15,9	3x20	5G1,5	DG-TPE36
3/PE AC 380V 50Hz	9,6	14,6	3x16	4G1,5	DG-TPE36
3/PE AC 400V 50Hz	10,5	15,2	3x16	4G1,5	DG-TPE36
3/PE AC 415V 50Hz	11,4	15,9	3x20	4G1,5	DG-TPE36
3/PE AC 440V 50-60Hz	9,6	12,6	3x16	4G1,5	DG-TPE36
3/PE AC 480V 50-60Hz	12,5	15,0	3x16	4G1,5	DG-TPE36

1. Electric power connection of machine.
2. Floor drain (not included in delivery).
3. Connection to compressed air.
4. Fixing screws M10x12 (4pcs.) for connection of pan to wall brackets.
5. Cold water connection. Must be fitted with cut-off valve. Length of connection hose must provide deviation of height while adjustment.
6. Height adjustment, water tap, air curtain pipe are optional and are included in delivery only if were indicated by order.



Technical specifications table

Item	Model	Type	Voltage	Specification
Dimensions WxDxH		60		600x806x940 mm
Dimensions WxDxH		85		850x806x940 mm
Dimensions WxDxH		110		1100x806x940 mm
Package dimensions WxDxH		60		720x900x1200 mm
Package dimensions WxDxH		85		980x900x1200 mm
Package dimensions WxDxH		110		1220x900x1200 mm
Frying zones		60,85		1pc
Frying zones		110		2pc
Heigh of frying zone sides	L	60		90mm
Heigh of frying zone sides, shallow bratt pan	L	85,110		90mm
Heigh of frying zone sides, deep bratt pan	D	85,110		180mm
Frying surface WxD		60		540x530 mm
Frying surface WxD		85		790x530 mm
Frying surface WxD		110		1040x530 mm
Geometrical volume of the pan		60		25L
Geometrical volume of the pan, shallow pan	L	85		37L
Geometrical volume of the pan, deep pan	D	85		75L
Geometrical volume of the pan, shallow pan	L	110		50L
Geometrical volume of the pan, deep pan	D	110		100L
Temperature setting range				50°C...250°C
Height adjustment range				800mm...950mm
Weigh without package		60		125 kg
Weigh without package		85		170kg
Weigh without package		110		195kg
Weigh with package		60		155kg
Weigh with package		85		200kg
Weigh with package		110		225kg
Material of frying surface				Steel or stainless steel (on request)
Material of frying zone sides				Stainless steel
Outer surface				Stainless steel
Power		60	C,I,J,M	6,9kW
Power		60	A,H,K	7,5kW
Power		60	G,L	8,2kW
Power		85	C,I,J,M	9,6kW
Power		85	A,H,K	10,5kW
Power		85	G,L	11,4kW
Power		110	C,I,J,M	13,7kW
Power		60	A,H,K	15,0kW
Power		60	G,L	16,3kW
Operating conditions				Normal commercial kitchens conditions, temperature above 0°C

Valmistajan nimi / Tilverkarens namn / Manufacturer's name

METOS AS

Osoite / Adress / Address

VALUKOJA 16
11415 TALLINN
ESTONIA

Vakuuttaa, että seuraava tuote / Försäkrar att följande produkt / Declare that the following product

Nimi, tyyppi tai malli / Namn, typ eller modell / Name, type or model

Paistipannu/ Stekbord / Bratt Pan METOS FUTURA -sarja / serien / series
60, 85, 110
with accessories:
height adjustment, water tap, stainless steel bottomon seuraavien direktiivien asiaankuuluvien säännösten mukainen / överensstämmer med tillämpliga bestämmelser
i följande direktiv / is in conformity with the relevant provisions of the following directives

MD 2006/42/EC, LVD 2006/95/EC, EMC 2004/108/EC, RoHS 2002/95/EC, WEEE2002/96/EC

ja lisäksi vakuuttaa, että seuraavia yhdenmukaistettuja standardeja (tai niiden osia/kohtia) on sovellettu / och
försäkrar dessutom att följande harmoniserade standarder (eller delar/paragrafer) har använts / and furthermore
declares that the following harmonised standards (or parts/clauses) have been used

EN ISO 12100-1, EN ISO 12100-2

ja lisäksi vakuuttaa, että seuraavia muita standardeja (tai niiden osia/kohtia) on sovellettu / och försäkrar dessutom
att följande andra standarder (eller delar/paragrafer) har använts / and furthermore we declare that the following
other standards (or parts/clauses) have been used

EN 60204-1, EN 60335-1, EN 60335-2-39

Alla mainittu henkilö on valtuutettu kokoamaan teknisen tiedoston / Nedan nämnda person är bemyndigad att
sammanställa den tekniska dokumentfilen / The person mentioned below is authorized to compile the technical file

Valeri Bogoslovstev

Metos AS, Valukoja 16, 11415 Tallinn, Estonia

Antopaikka ja päivä / Utfärdad på ort och datum / Place and date of issue

Tallinn 03.10.2010

Valtuutetun henkilön nimi ja asema / Bemyndigad persons namn och befattning / Name and title of authorized person

Andres Kirstein – Managing Director

Jaan Muru – Production Manager

metos
kitchen intelligence®