

Bratt pan Metos Futura 110D (pan 1040x530x180mm)

The short preheating time and strong electrical tilting makes cooking with Metos Futura 110D bratt pan more ergonomic and effortless.

D = frying zone 1040x530x180 mm.

The frying surface is made of thick steel which stores heat extremely well throughout the whole frying area. The frying surface has been divided into two frying zones that can be controlled separately. The

temperature is adjustable between 0...+250°C.

The heating time, to the set temperature, lasts for 5-6 minutes. The volume of the pan area is

100 liters. The bratt pan can also be used for stewing and boiling

thanks to the 180 mm deep pan. The seamless surfaces and rounded corners make's the pan easy to clean.

Metos Futura 110D bratt pan has a strong electrical tilting, which makes emptying of the pan more ergonomic. Tilting cannot be started if the lid is closed or the water filling (option) is in progress.

Manual tilting

is available as a factory option. In addition, the bratt pan can be equipped with height adjustment function (factory option) and water filling tap (factory option). Height adjustment and water filling works by pressing a button.

- balanced lid
- stainless steel external surfaces and lid
- uniform stainless steel frying area





- electro mechanical control
- overheating protection

Product number	3755409
Product name	Bratt pan Metos Futura 110D (pan 1040x530x180mm)
Size (mm) (w * d * h)	1100 * 806 * 954
Weight	195,000 KG
Capacity	100 L, surface 1040 * 530
Technical information	400 V, 25 A, 15 kW, 3NPE, 50 Hz