

Bratt pan Metos Futura HD 200

The Metos Futura HD 200L 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 200 L frying pan has two frying sections 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 0.78 m² and its depth is 273 mm. Four 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 68° 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
- temperature of the two frying sections can be adjusted individually
- 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	3756248
Product name	Bratt pan Metos Futura HD 200
Size (mm) (w * d * h)	1858 * 948 * 1786
Weight	370,000 KG
Capacity	200 litres
Technical information	400 V, 60 A, 41,4 kW, 3NPE CW: 3/4