

Bratt pan Metos Futura 85D (pan 790x530x180mm)

The short preheating time and strong electrical tilting makes cooking with Metos Futura 85D bratt pan more ergonomic and effortless.

D = frying zone 790x530x180 mm.

The frying surface is made of thick steel which stores heat extremely well throughout the whole frying area. The volume of the pan area is 75 liters. The 180 mm deep pan also enables stewing and boiling in the pan.

The temperature is adjustable between 0... +250°C. The heating time, to the set temperature, lasts for 5-6 minutes. The seamless surfaces and rounded corners make's the pan easy to clean. Metos Futura 85D 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). The 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
- FACTORY OPTIONS (to be ordered together with the bratt pan):





- height adjustment 800-950 mm

Product number	3755407
Product name	Bratt pan Metos Futura 85D (pan 790x530x180mm)
Size (mm) (w * d * h)	850 * 806 * 954
Weight	170,000 KG
Capacity	75 L, frying surface 790 * 530
Technical information	400 V, 16 A, 10,5 kW, 3NPE, 50 Hz