

Bratt pan Metos Futura 60L (pan 540x530x90mm)

The short preheating time and strong electrical tilting makes cooking with Metos Futura 60L bratt pan more ergonomic and effortless.

L = frying zone 540x530x90 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 25

liters. 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 60L 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

FACTORY OPTIONS (to be ordered together with the bratt pan):

- height adjustment 800-950 mm





- manual tilting
- water tap

Product number	3755404
Product name	Bratt pan Metos Futura 60L (pan 540x530x90mm)
Size (mm) (w * d * h)	600 * 806 * 954
Weight	125,000 KG
Capacity	
Technical information	400 V, 11 A, 7,5 kW, 3NPE, 50 Hz