

Metos DOS 2 Classic

Classic Pump Station code MG4001388



metos
cooking solutions

Metos Cooking Solutions

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For dosing into containers or GN pans, not bags, by weight. Soups and Sauces, Mashed Potato. Compete with semi automated cleaning system CIP.

Hot Fill Dos-2 ensures quick and precise dispensing of liquid food products. Soups, sauces and mashed potatoes are filled into containers effortlessly. The built-in scale ensures that weighing of the product happens in one and the same workflow saving time in the kitchen.

The machine ensures a proper working position, protecting the operator from straining shoulders and wrists. This reduces inconveniences and prevents injuries. The Hot Fill Dos-2 is mounted on swivel wheels allowing for the workstation to be moved to the most convenient spot.

Cleaning the Hot Fill Dos-2 is done by the built-in semiautomatic CIP system. All internal pipes, tubes and valves are cleaned. All loose parts are dishwasher safe.

Included in this unit:

- Dispensing pump Metos Hot Fill Dos-2
- Adjustable height Metos Hot Fill Dos-2
- Compressor Metos Hot Fill Dos-2
- Hose holder 51 mm Metos Hot Fill Dos-2

To be ordered with the unit, but included in price:

MG4222785 Kettle fastening Cleaning Metos Hot Fill Dos

MG4222784 Cleaning and rinse basing Metos Hot Fill Dos

MG4554586 Metos accessory trolley AT-77 Metos Hot Fill Dos

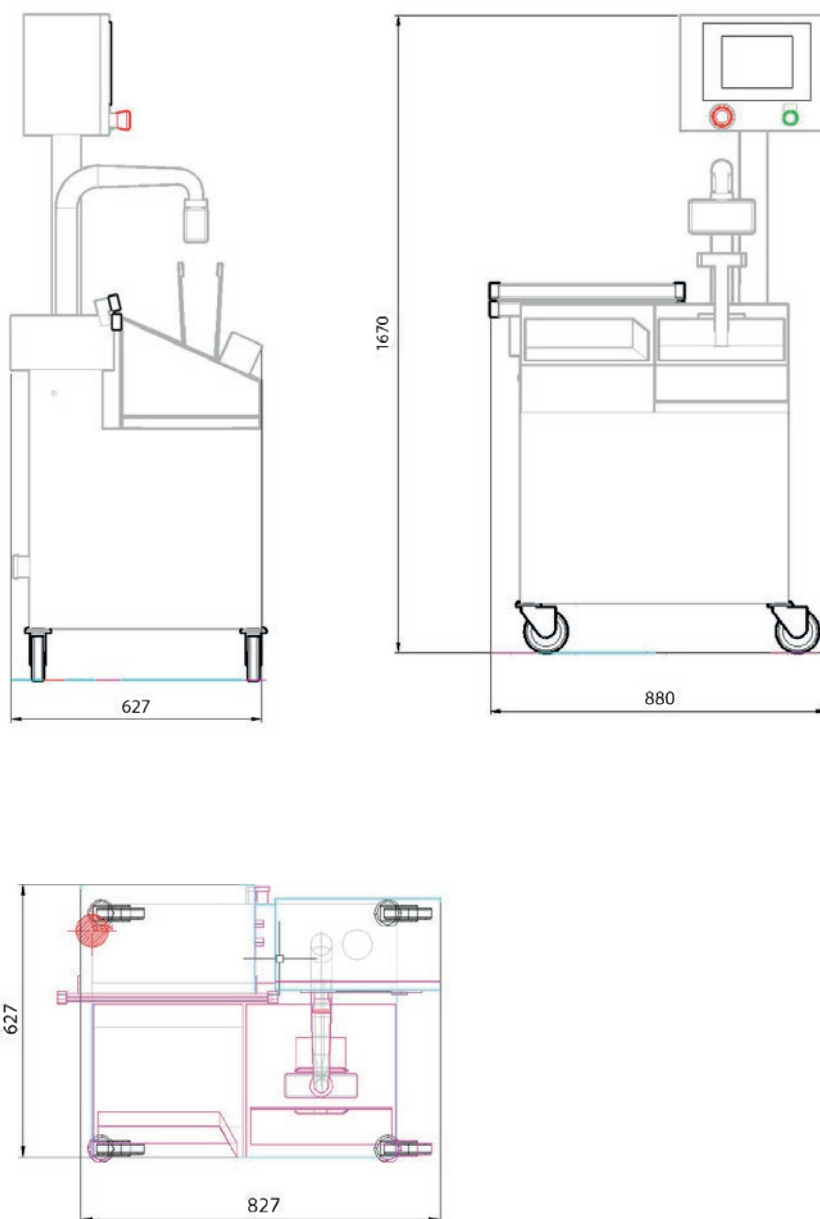
Technical specification

Air supply	Tube with thick coupler, minimum 7 bar, 100 l per min
Drain	ø 100 mm, Drain connection required during manual cleaning. No drain connection required when connected to the optional CIP unit.
Electrical connection	CEE Plug 230V, 16A fuse Type B RCD 300mA
Net weight	270 kg

Metos DOS 2

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Dimensions



Disclaimer: All unit capacities are based on subjective testing.

In line with policy to continually develop and improve its products, Metos Oy Ab reserves the right to change specifications and design without notice.

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Metos DOS 2 Combi

Combi Pump Station code MG4001389



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Metos Cooking Solutions

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For dosing into containers, GN pans or bags. Soups and Sauces, Mashed Potato. Compete with semi automated cleaning system CIP.

Hot Fill Dos-2 ensures quick and precise dispensing of liquid food products. Soups, sauces and mashed potatoes are filled into bags and containers effortlessly. The built-in scale ensures that weighing of the product happens in one and the same workflow saving time in the kitchen. Changing the filling process from bags to containers only takes a few moments. Simply remove the bag holder, fit the roller track and the Hot Fill Dos-2 is ready.

The machine ensures a proper working position, protecting the operator from straining shoulders and wrists. This reduces inconveniences and prevents injuries. The Hot Fill Dos-2 is mounted on swivel wheels allowing for the workstation to be moved to the most convenient spot.

Cleaning the Hot Fill Dos-2 is done by the built-in semiautomatic CIP system. All internal pipes, tubes and valves are cleaned. All loose parts are dishwasher safe.

Included in this unit:

- Dispensing pump Metos Hot Fill Dos-2
- Bag welder Metos Hot Fill Dos-2
- Adjustable height Metos Hot Fill Dos-2
- Compressor Metos Hot Fill Dos-2
- Bumper Metos Hot Fill Dos-2
- Hose holder 51 mm Metos Hot Fill Dos-2

To be ordered with the unit, but included in price:

MG4222785 Kettle fastening Cleaning Metos Hot Fill Dos 2

MG4222784 Cleaning and rinse basing Metos Hot Fill Dos 2

MG4554586 Metos accessory trolley AT-77 Metos Hot Fill Dos 2

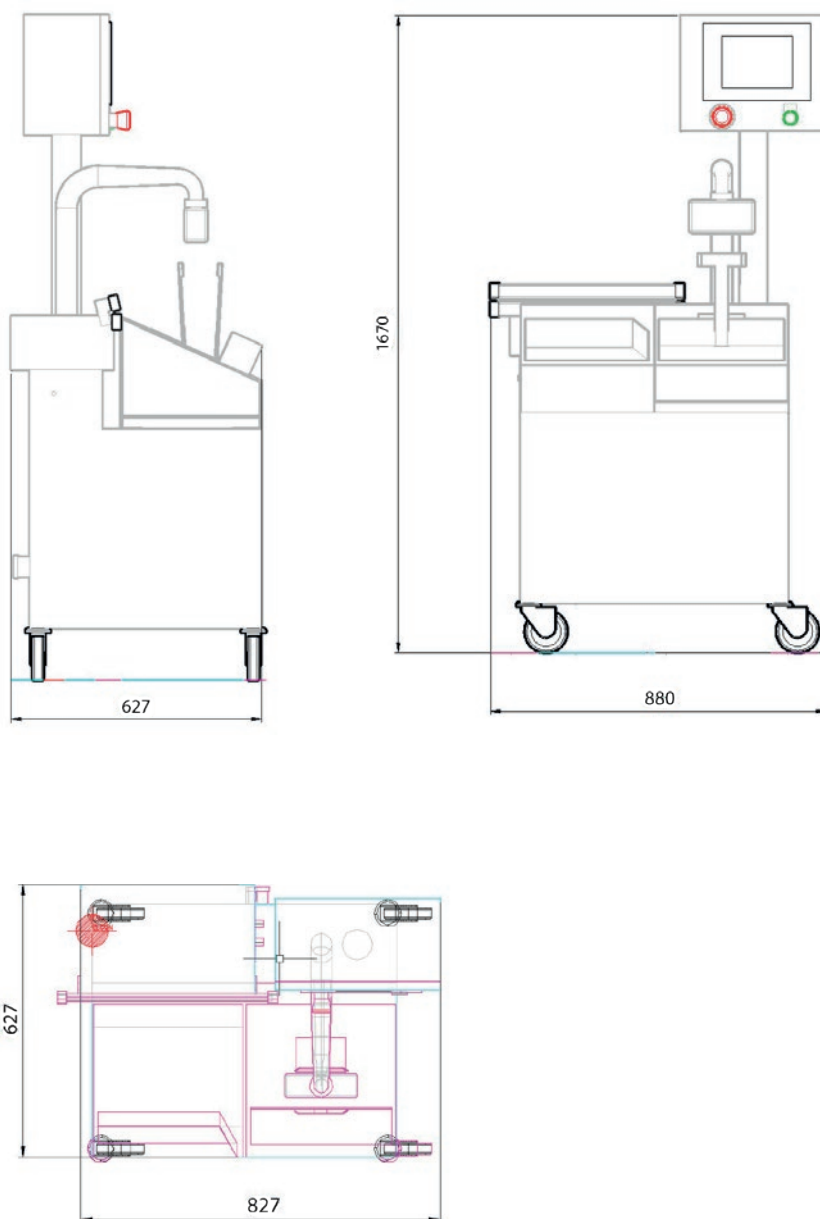
Technical specification

Air supply	Tube with thick coupler, minimum 7 bar, 100 l per min
Drain	ø 100 mm, Drain connection required during manual cleaning. No drain connection required when connected to the optional CIP unit.
Electrical connection	CEE Plug 230V, 16A fuse Type B RCD 300mA
Net weight	270 kg

Metos DOS 2

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Dimensions



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Metos DOS 2 Advantage

Advantage Pump Station code MG4001390



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For dosing into containers, GN pans or bags. Soups, Sauces, Mashed Potato, Curry, Stews and more. Complete with semi automated cleaning system CIP.

Hot Fill Dos-2 ensures quick and precise dispensing of liquid food products. Soups, sauces and mashed potatoes are filled into bags and containers effortlessly. The built-in scale ensures that weighing of the product happens in one and the same workflow saving time in the kitchen. Changing the filling process from bags to containers only takes a few moments. Simply remove the bag holder, fit the roller track and the Hot Fill Dos-2 is ready.

The machine ensures a proper working position, protecting the operator from straining shoulders and wrists. This reduces inconveniences and prevents injuries. The Hot Fill Dos-2 is mounted on swivel wheels allowing for the workstation to be moved to the most convenient spot.

Cleaning the Hot Fill Dos-2 is done by the built-in semiautomatic CIP system. All internal pipes, tubes and valves are cleaned. All loose parts are dishwasher safe.

Included in this unit:

- Dispensing pump Metos Hot Fill Dos-2
- Bag welder Metos Hot Fill Dos-2
- Adjustable height Metos Hot Fill Dos-2
- Sensor with USB Metos Hot Fill Dos-2
- 8x weight switch Metos Hot Fill Dos-2
- Filling valve 38mm. Metos Hot Fill Dos-2
- Compressor Metos Hot Fill Dos-2
- Knee control Metos Hot Fill Dos-2
- Bumper Metos Hot Fill Dos-2
- Safety handle for Metos Hot Fill Dos-2
- Touch screen big 9", Metos Hot Fill Dos-2
- Hose holder 51 mm Metos Hot Fill Dos-2

To be ordered with the unit, but included in price:

MG4222785 Kettle fastening Cleaning Metos Hot Fill Dos-2

MG4222784 Cleaning and rinse basing Metos Hot Fill Dos-2

MG4554586 Metos accessory trolley AT-77 Metos Hot Fill Dos-2

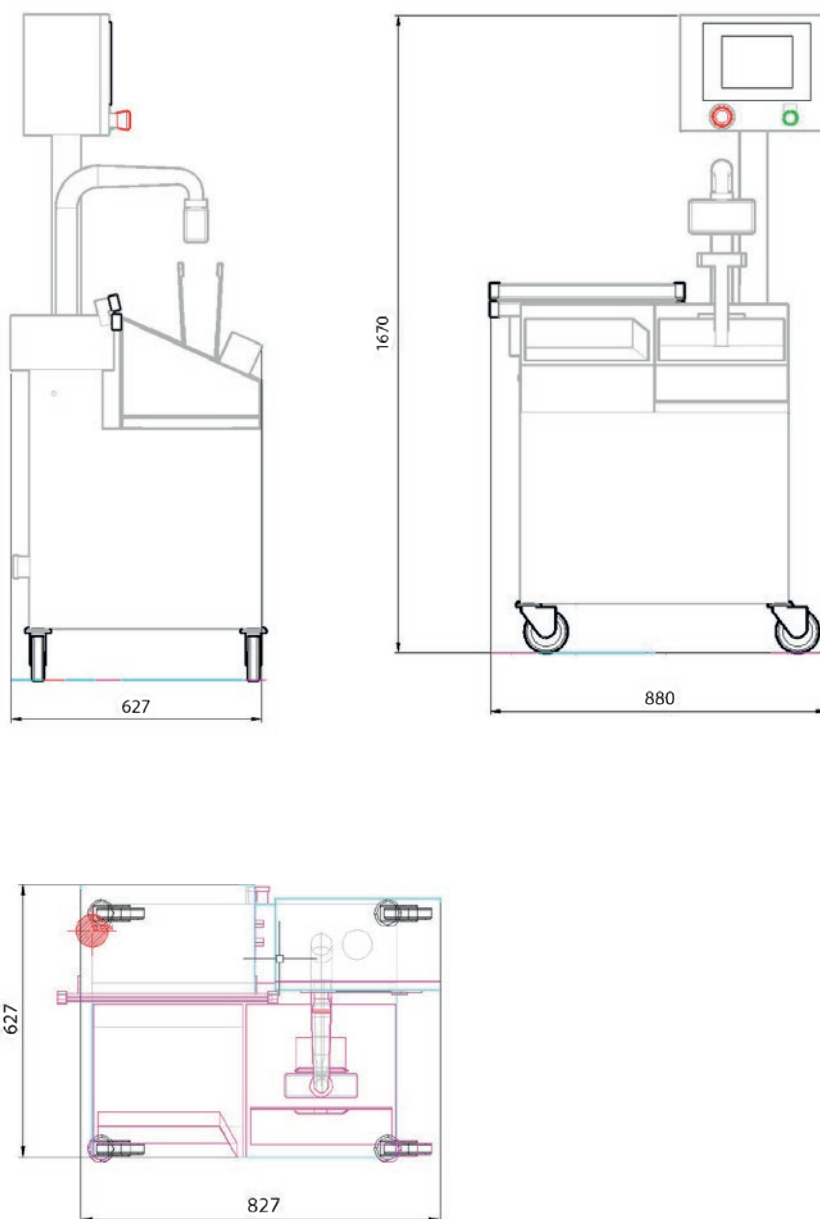
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