

Viking MixPan

Model – Viking MixPan 150L ELECTRIC code 4224258

metos
cooking solutions

Metos Cooking Solutions

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Standard features

- Bratt pan with integrated mixer
- Temperature control between 50°C – 250°C
- Stepless mixing speed 15-40 rpm/min
- Two mixing programs, autoreverse
- Elevated control pillar
- Electric tilting with push button
- Tilting height 600 mm
- Safety grid lid
- Integrated mixer with three mixing arms
- Food grade thermopolymer scrapers for mixing tool

Options

- Frames for fixed installation (custom heights on request)
- Free standing frame with feet
- Group installation, also with Metos kettles
- Alternative operating voltages
- Water filling
- Hand showers standard, reel-in or heavy duty
- Draw off valves and taps
- Stainless steel scrapers for mixing tool

Materials

- Construction stainless steel EN1.4301, EN1.4016
- Protection class IPX5

Volume

Volume liters	brut 170 / net 150
Frying surface m ²	0.59

Electrical connections

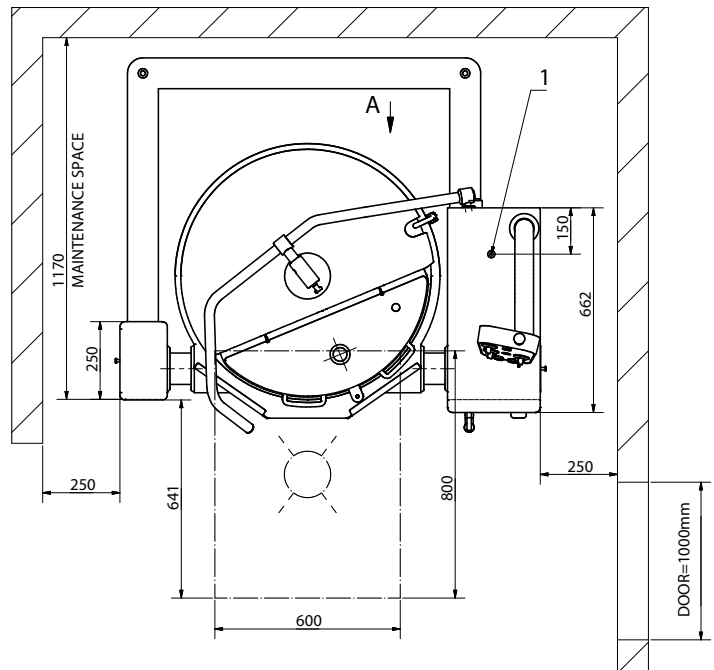
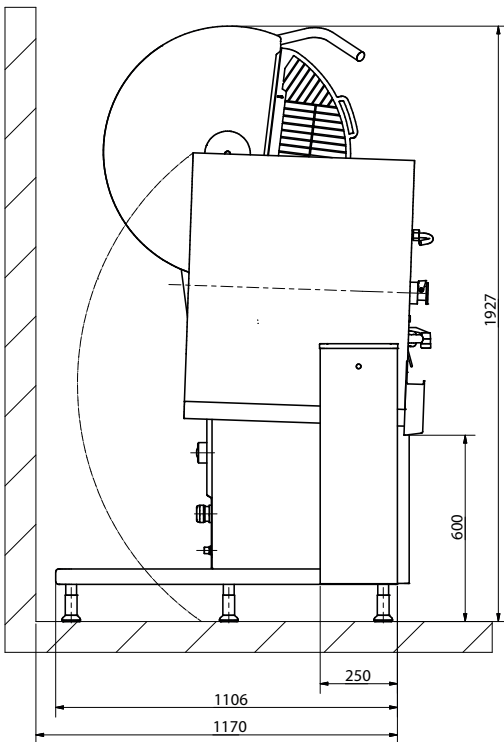
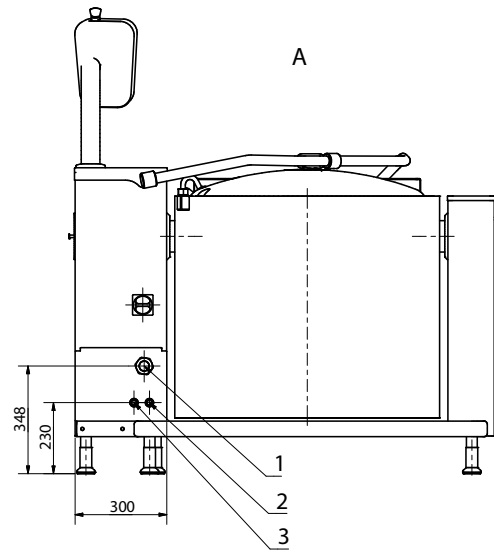
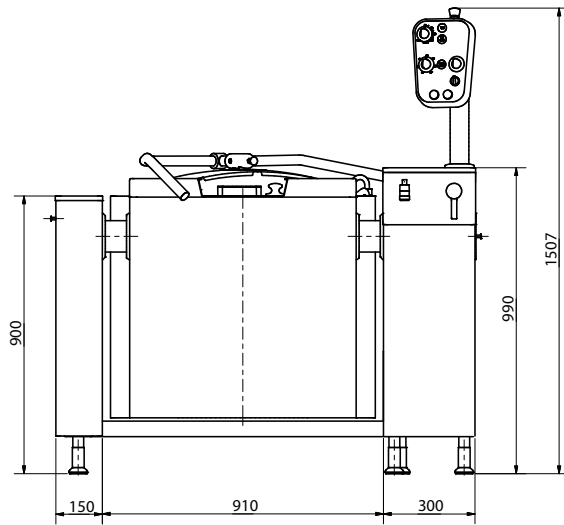
	Connected power/kW	Current/A	Fuse/3xA
3/N/PE AC 400/230V 50/60Hz	30,75	43,5	50

Water connection

2. Cold water connection R1/2" (Ø15), to be fitted with non-return valve and shut off valve
3. Hot water connection R1/2" (Ø15), to be fitted with non-return valve and shut off valve (option)- only for handshower

Viking MixPan 150 litres

Dimensions



1. Electrical connection from rear PG36 GLAND
2. Cold water connection R1/2" (ø15), to be fitted with non-return valve and shut off valve
3. Hot water connection R1/2" (ø15), to be fitted with non-return valve and shut off valve (option)

National and local regulations must be observed when installing the pan.

an Ali Group Company



The Spirit of Excellence

Viking MixPan

Model – Viking MixPan 250L ELECTRIC code 4224260



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Standard features

- Bratt pan with integrated mixer
- Temperature control between 50°C – 250°C
- Stepless mixing speed 15-40 rpm/min
- Two mixing programs, autoreverse
- Elevated control pillar
- Electric tilting with push button
- Tilting height 600 mm
- Safety grid lid
- Integrated mixer with three mixing arms
- Food grade thermopolymer scrapers for mixing tool

Options

- Frames for fixed installation (custom heights on request)
- Free standing frame with feet
- Group installation, also with Metos kettles
- Alternative operating voltages
- Water filling
- Hand showers standard, reel-in or heavy duty
- Draw off valves and taps
- Stainless steel scrapers for mixing tool

Materials

- Construction stainless steel EN1.4301, EN1.4016
- Protection class IPX5

Volume

Volume liters	brut 277 / net 250
Frying surface m ²	0.78

Electrical connections

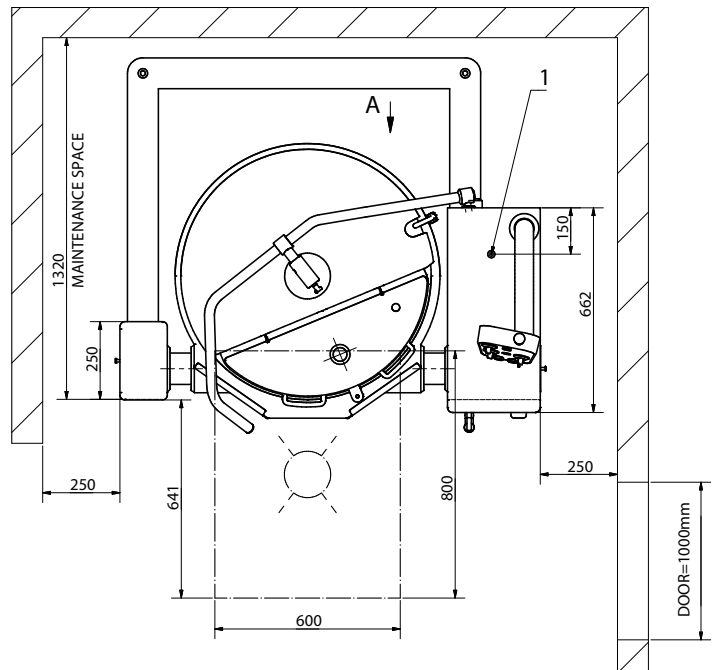
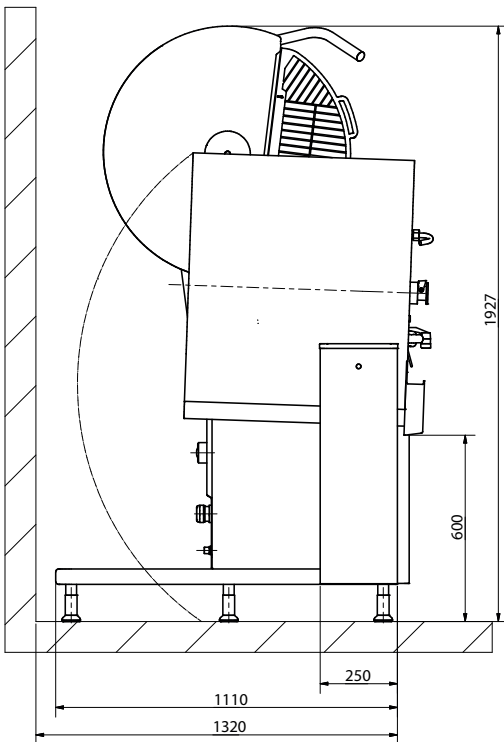
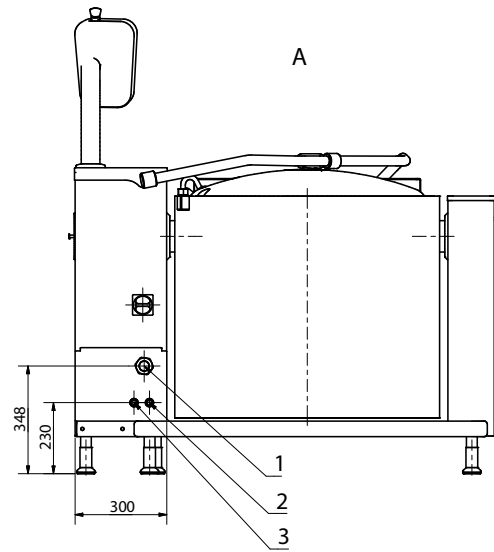
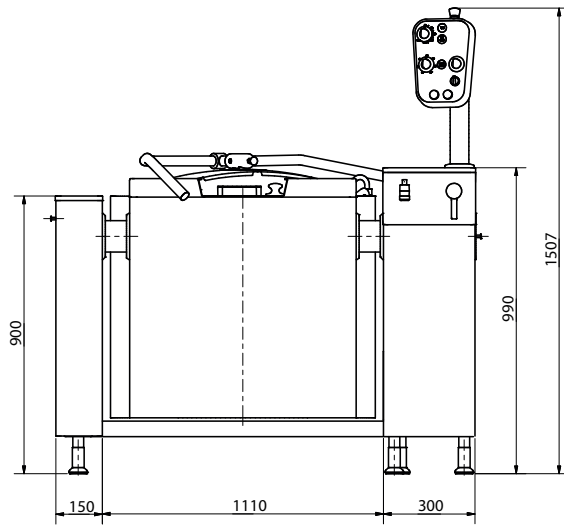
	Connected power/kW	Current/A	Fuse/3xA
3/N/PE AC 400/230V 50/60Hz	38,3	61,2	63

Water connection

2. Cold water connection R1/2" (Ø15), to be fitted with non-return valve and shut off valve
3. Hot water connection R1/2" (Ø15), to be fitted with non-return valve and shut off valve (option)- only for handshower

Viking MixPan 250 litres

Dimensions



1. Electrical connection from rear PG36 GLAND
2. Cold water connection R1/2" (ø15), to be fitted with non-return valve and shut off valve
3. Hot water connection R1/2" (ø15), to be fitted with non-return valve and shut off valve (option)

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