

Model – Viking MixPan 150L ELECTRIC code 4224258

### Standard features

- Bratt pan with integrated mixer
- Temperature control between 50°C – 250°C
- Stepless mixing speed 10-40 rpm/min
- Two mixing programs, auto-reverse
- 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 standard
- Automatic water filling
- Hand showers standard, reel-in or heavy duty

### Accessories

- Stainless Steel Scrapers for mixing tool
- Strainer Plate

### Materials

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

### Volume

Volume liters	brut 175 / net 150
Frying surface m <sup>2</sup>	0.50

### Electrical connections

	Connected power/kW	Current/A	Fuse/3xA
3/N/PE AC 400/230V 50/60Hz	26,2 kW	43,7 A	50 A

### 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



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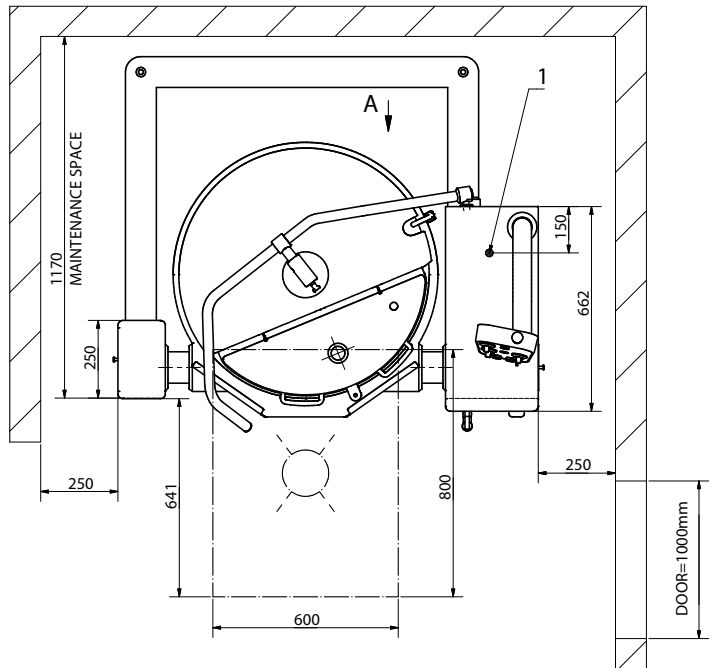
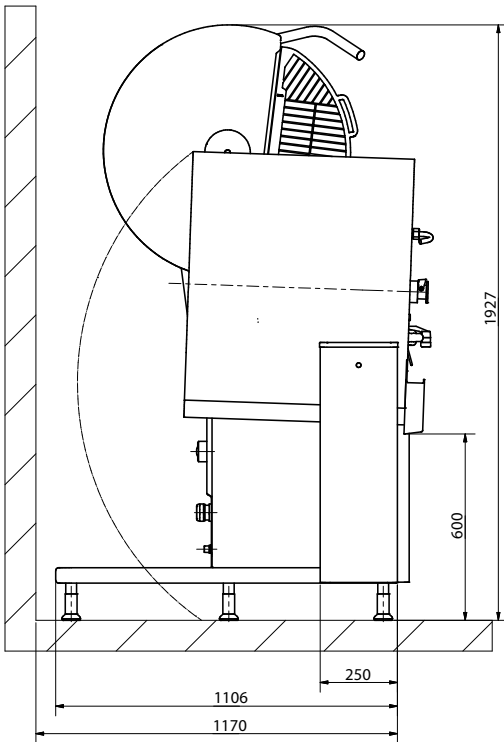
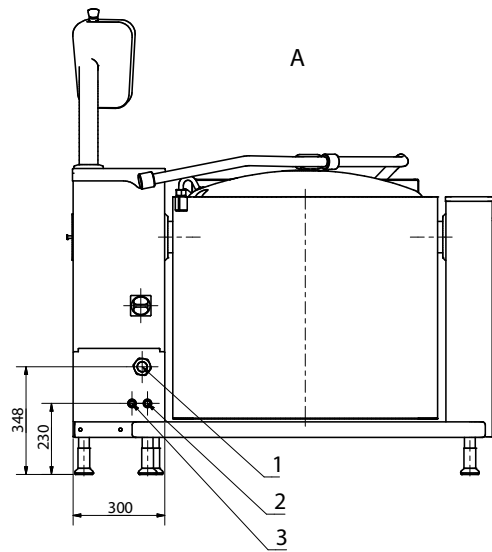
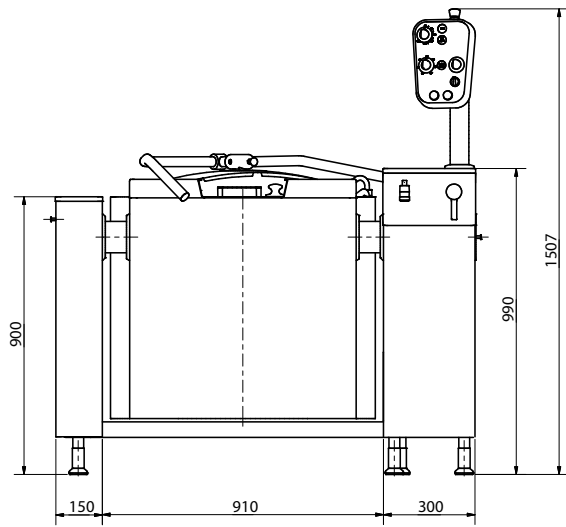
**Metos Manufacturing**

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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.

Model – Viking MixPan 250L ELECTRIC code 4224260

## Standard features

- Bratt pan with integrated mixer
- Temperature control between 50°C – 250°C
- Stepless mixing speed 10-40 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
- Automatic water filling
- Hand showers standard, reel-in or heavy duty

## Accessories

- Stainless steel scrapers for mixing tool
- Strainer plate

## Materials

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

## Volume

Volume liters	brut 275 / net 250
Frying surface m <sup>2</sup>	0.78

## Electrical connections

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

## 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



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