

Bratt pan Metos Viking MixPan 250



Product information

SKU	MG4224260
Product name	Bratt pan Metos Viking MixPan 250
Dimensions	1560 × 1100 × 900/1535 mm
Weight	350,000 kg
Technical information	400/230 V, 63 A, 38,3 kW, 3NPE, 50/60 Hz

Description

Model - Viking MixPan 250L ELECTRIC code 4224260

The Metos Viking MixPan is a brattpan with integrated mixing function. Manufactured in Finland, the MixPan's reliable automation takes care of routine food production without constant care and monitoring.

The pan can be controlled by the user to mix and cook at the same time. Tilting height from the pouring spout to the floor is 600mm.

Thanks to the optimised ergonomics, it is easy to use, easy to clean and hygienic. The Metos Viking MixPan is user friendly, safe and an energy efficient professional kitchen equipment. The device can be securely attached to the floor(option) or installed as free standing (option), allowing for quick and easy delivery to the customer. The MixPan meets and exceeds all national and EU safety standards. The machine has a IPX5 protection grade.

The control panel of the Metos Viking MixPan is fully raised from the control pillar, protecting it from any splatter and keeping it out of the way when cleaning the machine. All parts that become dirty in everyday use are easily removable without special tools and are cleaned



using a dishwasher. The mixing tool has removable, easy to clean, special food grade thermopolymer scrapers. The stainless-steel lid has a large, removable safety grid to facilitate the adding of liquids and raw ingredients, while mixing.

There is a wide range of optional features and accessories available for your Metos Viking MixPan

- Electric Tilting
- Temperature Control between 50°C-250°C
- Large and clear control panel
- Variable mixing in two directions 10-40 rpm
- 2 pre-programmed mixing programs
- Can be combined with other Viking and Metos- 4G kettles to save space
- Gross Volume 275 l
- Net Volume 250 l

STANDARD DELIVERY INCLUDES:

- Viking MixPan complete with 2 mixing programs
- Electric tilting
- Fully raised control panel
- Emergency off controls
- Accessory hooks
- Mixing tool with removable scrapers
- Lift Off Safety Grid Lid
- Support pillar

Construction is stainless steel EN1.4301, EN1.4016 The pan is thoroughly insulated.

CONTROL PANEL

Large control panel is ergonomically fully raised to the user. The electromechanical control panel has temperature and mixing tool controls, as well as emergency stop button.

Optional features can be installed at factory for extra charge: food water filling, automatic food water filling, choice of S1, S2 and S3 hand showers.

HEATING FUNCTION

The temperature can be set between 50°C-250°C

INSTALLATION

Viking MixPans can be mounted directly to the floor with surface or subsurface installation frame kits (Option), or they can be ordered as free-standing FS (Option). This allows quick and easy delivery and set up of the pans, reducing labour costs and does not damage floor by drilling holes. Metos Viking MixPans can be also grouped together as free standing units or combined with Metos 4G -kettles, which reduces the needed floor space.

MIXER FEATURES

- Strong, maintenance-free, auto-reverse mixer for all mixing and stirring
 - Food grade special thermopolymer scrapers
 - Also available with scrapers from special steel (option)
 - The adjustment range of the mixing speed is 10 - 40 rpm
- The two directional mixing-tool is bottom mounted, with an automatic reversing function mixing thoroughly, without breaking the product, even



at low speeds. The mixing tool axle seals remain above the height of the food product, ensuring no leakage into the motor or costly replacements. The mixing tool is removable and has easy to clean scrapers. The mixer stops in less than a second if the lid is opened. Mixing significantly decreases the time spent on heating which saves energy. The MixPan has two pre-designated mixing programs designed and tested by food-service professionals.

- P1. is intended for stirring soup, stews, curry and sauces. The program's mixing can be paused, and the length can be adjusted. The mixing length is always the same.
- P2. is intended for stirring during cooking and it is possible to adjust the program's mixing power, which also adjusts the mixing speed, the mixing duration, and the length of the break.

TILTING FUNCTIONS

- Powerful and durable tilting is operated by electric or hydraulic actuators, dependent on pan size
- Tilting height of the pouring spout to the floor is 600mm, perfect for use with the MPT 450 multi-purpose trolley

OCCUPATIONAL SAFETY

- The mixer stops in less than a second if the lid is opened
- The MixPan is tilted only when pushing a button
- Mixing with the lid open is prevented in all circumstances in accordance with the safety regulations

FOOD WATER FILLING (Option)

- Manual food water filling functions by turning a switch
- During automatic food water filling, the automatics dose the desired amount of food water
- The water nozzle and the lid are designed in a way that allows food water to be filled without needing to open the safety lid

HAND-SHOWER (Option)

- S1 - standard hand-shower
- S2 - heavy-duty hand-shower
- S3 -- recoiled hand-shower