

metos
kitchen intelligence[®]

Metos Futura HD, Futura & Prince Tilting Bratt Pans

Think Pro !



**Productivity and
ergonomics !**

Metos Futura HD Bratt Pan

Metos Futura HD bratt pans are giants for big kitchens. Volumes of the pans are 100, 150 and 200 liters. Metos Futura HD bratt pans have a stainless steel frying surface with an aluminium core around the heating elements for extremely fast heating and fast heat recovery. The maximum frying surface temperature is 250°C.

Metos Futura HD pans have a raised control panel, protected from collisions and spills. Futura HD 200 pans have strong tilting device. Distance to pouring nose from floor is minimum 550mm.

Metos Futura HD pans are 273 mm deep and the pan can fit 2, 3 or 4 GN containers. Futura HD 100 has one frying zone and 150 and 200 have two separately controlled zones.

The whole construction of Metos Futura HD pan is stainless steel AISI 304 and AISI 430. Uniform surfaces and rounded corners make cleaning easy. The lid is insulated and balanced. Adjustable feet.

Metos Futura HD pans are supplied with free standing feet. Optional hand shower unit with retractable hose, and water filling tap, can be installed as option.



Strainer plate



Futura HD 200L

Water filling tap



Handshower

FUTURA HD	CODE	DIMENSIONS	PAN AREA	VOLUME	ELECTRIC CONNECTION	OPTION	CODE
Futura HD 100L	3756394	1208x955x1559 mm	2 GN1/1	100L	400V 3N~PE 20.7kW 32A	Hand shower	3756395
Futura HD 150L	3756283	1533x955x1559 mm	3 GN1/1	150L	400V 3N~PE 27.6kW 50A	Water filling	3757409
Futura HD 200L	3756248	1858x955x1559 mm	4 GN1/1	200L	400V 3N~PE 41.4kW 63A	Strainer plate	
						Wired remote control	



Metos Futura Bratt Pan

Metos Futura bratt pan series offers a wide range of models for versatile, efficient and ergonomic frying in every kitchen. Metos Futura bratt pans ensure high frying efficiency, uniform heat distribution and fast heat recovery. Metos Futura pans are quicker and more efficient than conventional bratt pans, especially when frying cold products. The temperature adjustment range is 0...250°C.

Metos Futura pans have a strong electrical tilting as standard. The pans can be supplied with food water filling by a push button. The pans are available also with manual tilting and ergonomic height adjustment 800 - 950 mm. Metos Futura pans can be also be wall mounted.

All outer surfaces of the Metos Futura bratt pans are made of stainless steel throughout. The frying surface is 10 mm thick stainless chrome steel which stores heat extremely well. Uniform surfaces and compact construction make cleaning easy.

Metos Futura 85 and 110 pans can be either 90 or 180 mm deep which makes them very suitable for simmering and cooking of products.

Metos Futura 110 has two separately controlled frying zones. This feature makes it possible to fry two products requiring different frying temperatures at the same time. The other way to use the frying pan is to fry a product on one zone and use the other for temporary holding.



Futura 60



Futura 85 with manual tilting



Futura 110 with water filling tap and height adjustment

FUTURA	CODE	DIMENSIONS	FRYING AREA	VOLUME	ELECTRIC CONNECTION
Futura 60L	3755404	600x806x954 mm	540x530x90 mm	25L	400V 3N~ 7.5 kW 16A
Futura 85L	3755406	850x806x954 mm	790x530x90 mm	37L	400V 3N~ 10.5 kW 16A
Futura 85D	3755407	850x806x954 mm	790x530x180 mm	75L	400V 3N~ 10.5 kW 16A
Futura 110L	3755408	1100x806x954 mm	1040x530x90 mm	50L	400V 3N~ 15.0 kW 25A
Futura 110D	3755409	1100x806x954 mm	1040x530x180 mm	100L	400V 3N~ 15.0 kW 25A

OPTIONS	CODE
Manual tilting	3755413
Height adjustment	3755415
Water filling	3755417



Metos Prince Bratt Pan

Metos Prince bratt pans are permanently fixed to the floor. All Metos Prince models are fitted with electrical tilting. The pans are heated in a few minutes (+200°C). The temperature is uniform throughout the whole pan area. Thermostat controlled temperature 0...250°C.

Metos Prince bratt pans with strong electrical tilting are securely fixed to the floor. The bratt pans are easy to use. The green lamp indicates when the pan is in operation and the yellow lamp goes out when the pan is ready for use. The balanced lid is formed so that the condensation water returns into the pan.

The pans are easy to clean, since all surfaces throughout are stainless steel. The frying surface is 10 mm thick stainless chrome steel which stores heat extremely well.

The pans can be supplied with food water filling by a push button and ergonomic height adjustment 800 - 950 mm.

Maintenance from the front. The installation frame is same size as in previous Prince model so old Prince pans can easily be replaced with this one. Metos Prince pans can be also be wall mounted.



Water filling through the lid



Prince 60



Prince 85

PRINCE	CODE	DIMENSIONS	FRYING AREA	VOLUME	ELECTRIC CONNECTION
Prince 60L	3755400	600x818x960 mm	540x530x90 mm	25 l	400V 3N~ 7.5kW 16A
Prince 60D	3755401	600x818x960 mm	540x530x130 mm	37 l	400V 3N~ 7.5kW 16A
Prince 85L	3755402	850x818x960 mm	790x530x90 mm	37 l	400V 3N~ 10.5kW 16A
Prince 85D	3755403	850x818x960 mm	790x530x180 mm	75 l	400V 3N~ 10.5kW 16A

OPTIONS	CODE
Height adjustment	3755414
Water filling	3755416



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