

metos
cooking solutions

Metos Futura HD Tilting Bratt Pans



mcs.metos.com

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 is supplied with built-in food water filling tap. Optional hand shower unit with retractable hose can be installed on left pillar.

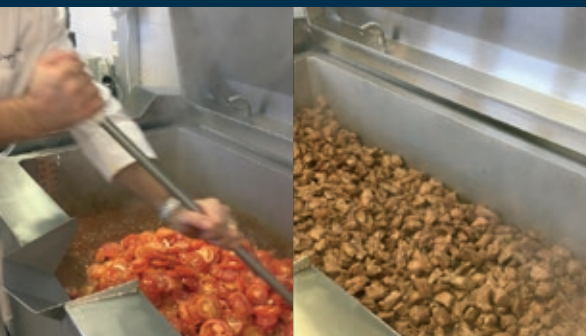


Futura HD 200L



Futura HD Bratt Pans

- Capacities 100/150/200 litres
- Depth of the pan 273 mm
- Aluminium block covered heat elements to heat up quickly
- Temperature up to 250°C
- Food water tap
- Raised control panel
- Pouring nose
- Dimensioned GN containers
- Insulated lid and pan
- High tilting, distance to floor 570 mm
- Handshower



**Powerful tool for
intensive use**



Strainer plate



Water filling tap



Handshower

Futura HD Bratt Pans and options

	Code	Dimensions	Pan area	Volume	Electric connection
Futura HD 100L	3756394	1208x955x1559 mm	2 GN1/1	100L	400V 3N~PE 20.7kW 32A
Futura HD 150L	3756283	1533x955x1559 mm	3 GN1/1	150L	400V 3N~PE 27.6kW 50A
Futura HD 200L	3756248	1858x955x1559 mm	4 GN1/1	200L	400V 3N~PE 41.4kW 63A

Options:

Hand shower	3756395
Water filling	3757409
Strainer plate	
Wired remote control	



an Ali Group Company



the spirit of excellence

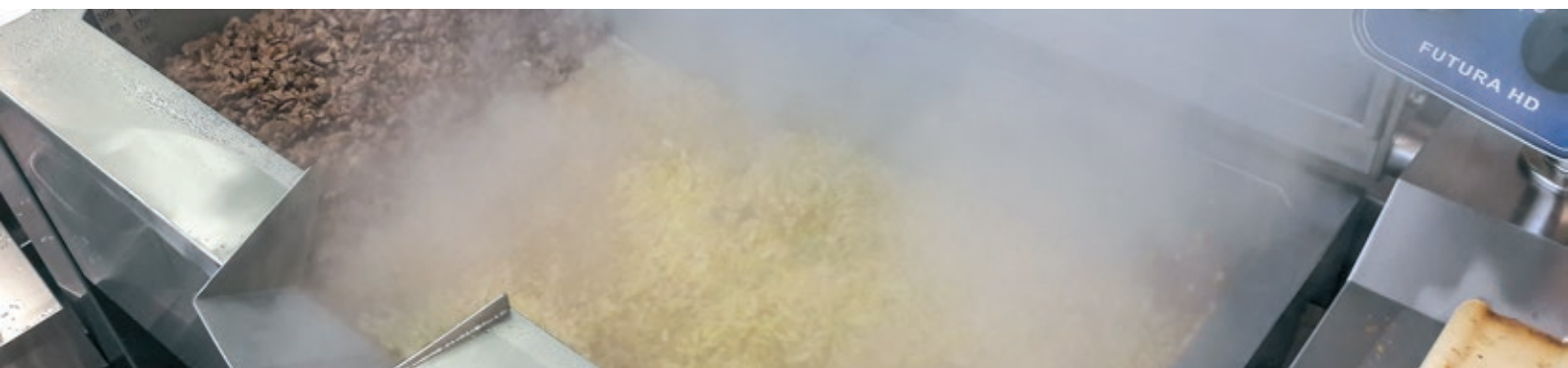
Metos Cooking Solutions

Ahjonkaarre, 04220 Kerava, Finland

tel. +358 204 3913

mcs@metos.com

mcs.metos.com



metos
kitchen intelligence®