

metos

BRATT PAN

VIKING MIXPAN

Type (litres): 150, 250

Installation and Operation Manual

Original instructions



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1. General

Carefully read the instructions in this manual as they contain important information regarding proper, efficient and safe installation, use and maintenance of the appliance.

Keep this manual in a safe place for eventual use by other operators of the appliance.

The installation of this appliance must be carried out in accordance with the manufacturer's instructions and following local regulations. The connection of the appliance to the electric, steam and water supply must be carried out by qualified persons only.

Persons using this appliance should be specifically trained in its operation.

Switch off the appliance in the case of failure or malfunction. The periodical function checks requested in the manual must be carried out according to the instructions. Have the appliance serviced by a technically qualified person authorized by the manufacturer and using original spare parts.

Not complying with the above may put the safety of the appliance in danger.

1.1. Symbols used in the manual



This symbol informs about a situation where a safety risk might be at hand. Given instructions are mandatory in order to prevent injury.



This symbol informs about the right way to perform in order to prevent bad results, appliance damage or hazardous situations.



This symbol informs about recommendations and hints that help to get the best performance out of the appliance.

1.2. Symbols used on the appliance



This symbol on a part informs about electrical terminals behind the part. The removal of the part must be carried out by qualified persons only.

1.3. Checking the relationship of the appliance and the manual

The rating plate of the appliance indicates the serial number of the appliance. If the manuals are missing, it is possible to order new ones from the manufacturer or the local representative. When ordering new manuals it is essential to quote the serial number shown on the rating plate.

If language versions have information contradictions, the original language English is the primary language regarding the information content.

2. Safety

2.1. General

The appliance is CE marked, which means that it complies with the requirements of the EU machinery directive with regard to product safety.

Product safety means that the design of the appliance will prevent personal injury or damage to property.

The appliance has been designed and manufactured in compliance with the Directive regarding safety of Machinery, the Low Voltage Directive and the Directive regarding Electromagnetic Compatibility currently in force.



Modifying the equipment without the approval of the manufacturer invalidates the manufacturer's product liability.



To further improve safety during installation, operation and servicing, the operator and the personnel responsible for installing and servicing the appliance should read the safety instructions carefully.



Switch off the appliance immediately in the event of a fault or malfunction. The appliance must only be serviced by trained engineers. The regular checks described in the manual must be carried out in accordance with the instructions. The appliance must be serviced by a person authorized to do so by the manufacturer. Use original spare parts. Dangerous situations may arise if the instructions above are not followed.



Before using the appliance, ensure that personnel are given the necessary training in operating and maintaining the appliance



Keep this manual in a safe place so that it can be used by other operators of the appliance.



This manual guides the user to use the device safely.



Carefully read the instructions in this manual as they contain important information regarding proper, efficient and safe installation, use and maintenance of the appliance.



The appliance should not be used by anyone suffering from a physical or mental illness or by inexperienced people (including children).



Children should be watched to ensure that they do not play with the appliance.

2.2. Safe use of the appliance

Because the bratt pan is a heated appliance that has hot surfaces during normal use, the following warnings and instructions must be followed to avoid burns:

- During long-time operation the sides of the bowl, the pouring nose and the lid get hot.
- For safe frying, always use heat protective gloves and appropriate accessories.
- Look out for discharging steam when opening the lid, especially when simmering or stewing.
- Do not leave the bratt pan on for long periods totally without supervision.



It is strictly forbidden to use bratt pan as a deep fat fryer.

2.3. Changing the settings and adjustments



Technical adjustments to the appliance must be performed by a qualified and well trained person.

2.4. Safety instructions in the event of malfunction



In case of a serious emergency, all functions of can be stopped by peshing the emergency/stop button. In case the reason for using the stop switch is a serious malfunction jeopardizing safety at work, contact an authorized service provider immediately

2.5. Disposal of the appliance



Once the appliance has reached the end of its useful life, it must be disposed of in compliance with local rules and regulations. The appliance may contain substances/ materials which potentially have an adverse impact on the environment as well as recyclable materials. The best way of dealing with such substances is to dispose of them through a proper waste company.

2.6. Other prohibitions (dangerous methods and procedures)

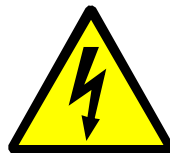
Deliberate disregard of safety devices is prohibited, as it jeopardizes safe work in the kitchen. The manufacturer does not take responsibility for damage caused by deliberate use of a defective appliance, disregard of the safety precautions by modifying the designed operation of the appliance, or neglect of the technical condition, maintenance or service of the appliance.

2.7. Warnings



Please take careful note of the following instructions and warnings. Further on in this manual, there are warnings which are to be noted in special operation situations. To prevent damage and accidents, please read the whole manual before attempting to operate the appliance.

- Viking MixPan bratt pans are to be used only for food preparation. Interacting or corrosive substances are not to be prepared in the bratt pan. Note that also long-term effect of some food preparation substances, such as salt, acetic acid, lemon acid and lactic acid, can be corrosive
- To prevent burns, do not during the use touch the inner surface and the rim of the bratt pan, safety lid and mixing tool. Do not put your hands, without appropriate protection, above the bratt pan while cooking.
- Beware of hot steam when opening the lid.
- Do not stand behind the bratt pan during tilting.
- The mixer must be turned off before removing the mixing tool.
- Do not push utensils or your fingers through the openings in the safety lid into the bratt pan during mixing.
- It is under all circumstances absolutely forbidden to use the mixer without the safety lid.
- To prevent stress injuries do not lift the mixing tool from the bratt pan when it is in a vertical position. Tilt the bratt pan in a horizontal position and remove the mixing tool.
- After using the bratt pan, check that the shower gun and the water inlet tap of the bratt pan are closed.
- After using the bratt pan, clean it according to the cleaning instructions given in this manual to keep the high hygiene level.
- It is forbidden to use the bratt pan without cover plates or if the cover plates are not properly fitted.
- The factory pre-set program parameters of the bratt pan and mixer may only be changed by authorized personnel according to the instructions given by the factory.
- Beware of sharp edges on the sheet construction inside the bratt pan pillars during installation and service work.
- The following danger of electrical shock mark is fitted on cover plates protecting electrical components from being touched which would cause danger to life.



The manufacturer will not take responsibility for potential damage caused to units or persons if the given instructions have not been followed.

3. Functional description

3.1. Intended use of the appliance

The bratt pan is intended for heating, frying and stewing, braising, boiling of food.



Using the MixPan for other purposes is prohibited. It is forbidden to put corrosive ingredients or substances reacting with each other in the bratt pan. Please observe that long-term effect of some substances used in food preparation is corrosive. Such substances are, for example, salt, acetic acid, citric acid and lactic acid.

The corrosion resistance of stainless steel is due to a so called passive layer, which is a very thin chromium oxide film. This film is naturally and fairly quickly formed on the stainless steel surface when the surface is in contact with oxygen (air). The chromium oxide film is hard, but in some situations it is possible to damage it with hard materials. When using steel tools, there is a potential risk of scratching the inner jacket and hence increased risk of corrosion. Therefore, we recommend using wooden or plastic tools in the bratt pan, especially when mixing and scraping.

3.1.1. Use for other purposes



The manufacturer does not take responsibility for functional troubles or damages caused by misuse or use for other purposes than stated above.

3.2. Construction

The construction of the bratt pan is of stainless steel throughout.

3.3. Operating principle

The bratt pan is heated by specially designed heating elements which evenly heat up cooking base. The heating is controlled by a thermostat. Green and white pilot lamps are on when the heating is activated. The white pilot light goes off when the preset cooking temperature is reached.

The bratt pan tilts by means of a tilting motor (150 liter bratt pans). Larger bratt pans (250 liter bratt pans) are equipped with a hydraulic tilting mechanism. The mixing functions are performed by means of a gear motor. The raised control panel of the appliance is situated on the bratt pan's right-hand pillar (control pillar).

3.4. Accessories

Each model of bratt pan may have the following optional accessories (refer to the below picture):

- Cold water filling, manual / automatic
- Cold water from network is poured into the bowl through the spout built into the lid. The cold water connection G1/2 "is located on the rear wall of the control pillar. Water filling is controlled by a switch or buttons on the control panel, depending on the version.
- Normal hand shower S1, heavy duty hand shower S2, hand shower with retractable hose S3
- The hose reel is built into the control pillar. Cold and hot water connections G1/2 "are located on the rear wall of the control pillar.
- Strainer plate
- The strainer plate is placed on the top of the bowl and secured on it with grips. the strainer plate is made from stainless steel.
- Socket behind the control panel 10A, equipped with an earth leakage circuit breaker

3.5. Construction of the bratt pan

The main parts of the bratt pan are illustrated in the following pictures:



**Lid**

1. Safety lid
2. Lifting arm
3. Locking lever of the lid
4. Safety grid for fill opening
5. Safety switch
6. Cover for fill opening (not shown in picture)

**Mains switch**

1. Mains switch

3.6. Control panel

The control panel and the available functions on the bratt pan are different depending on what options are available. This manual covers all options. The functions and controls depends on selected features:
The functions of the different versions are:



1. Power regulator
2. Heating on indicator
3. Mixing speed regulator
4. "Mixer ON" indicator
6. Pan tilting
7. Return pan to upright position
8. Mixing program selector switch
9. "Pan ON" indicator
10. Emergency/stop button

Viking MixPan with manual water filling

1. Power regulator
2. Heating on indicator
3. Mixing speed regulator
4. "Mixer ON" indicator
5. Manual water filling
6. Pan tilting
7. Return pan to upright position
8. Mixing program selector switch
9. "Pan ON" indicator
10. Emergency/stop button

Viking MixPan with automatic water filling

1. Power regulator
2. Heating on indicator
3. Mixing speed regulator
4. "Mixer ON" indicator
5. Automatic water filling
6. Pan tilting
7. Return pan to upright position
8. Mixing program selector switch
9. "Pan ON" indicator
10. Emergency/stop button

4. Operating instructions



All personnel using the appliance must be given training in how the appliance works by the person responsible for staff safety.

4.1. Before use

4.1.1. Preparing the use



After the cleaning, the frying surface must be burned in with salt-free grease. Heat up the pan to 200°C keeping the lid closed. Burn the grease for 5-10 minutes, let the pan cool down and wipe off excessive grease. Repeat when necessary. Do not use oil for burning. Heated oil would create a tough surface, which is difficult to clean. A well greased pan reduces fat consumption in frying and minimizes burning of foodstuffs.

4.2. Operation

4.2.1. Connecting the main power to the bratt pan

Turn mains switch of bratt pan in "I" position. Main switch is located on rear wall of control pillar. Further operations with bratt pan are controlled from the operating panel.



Heating up to the frying temperature takes about 3-8 minutes. When the preset frying temperature is reached, the white pilot light goes off.



If there are longer interruptions in the electricity distribution, thermostats should be set to the "0" position. This should be done in order to prevent unexpected start-up of the pan when the electricity distribution is restored.



Due to the very short preheating time of the bratt pan, energy can be saved by not switching the pan on until the frying is started. If there is a longer pause during the frying, the bratt pan can be switched off or the temperature can be set to a lower value. Energy can also be saved by keeping the lid closed always when possible, for instance when simmering or stewing.

4.2.2. Setting the frying temperature



The frying temperature can be changed by turning the thermostat knob to the desired temperature. When lowering the temperature, some time will be needed for the frying surface to cool down. Increasing of the temperature turns on the white pilot light. The new temperature is reached when the white light goes off.



Max. possible working temperature for this model of bratt is 250°C. It is not possible to set working temperature over 250°C. The rotating knob of the thermostat will not go over mark "250°C". Do not try to apply force to override this mark.

4.2.3. Frying temperature

Guiding temperatures for various products:

Fried eggs	150°C
Omelette	160°C
Fish	170°C
Bacon	150°C
Meat cubes	170°C
Meat balls, depending on size	130°C.....170°C
Hamburgers, Depending on size	130°C.....170°C
Veal fillet	170°C
Wiennasteak	170°C
Thin steak of veal	220°C
Broiler, big pieces	150°C
Floured slices of liver	170°C
Chops	170°C
Sausage cubes	130°C.....150°C
Frankfurters	150°C
Fried potatoes	150°C.....170°C
Mushrooms	130°C.....150°C
Onion	140°C
Small pancakes	170°C

4.2.4. Mixer operation

The mixer operates only when the safety lid and the safety grid of the lid opening are attached and closed

If the pan lid is opened during mixing, the mixing function will be interrupted and it must be restarted using the mixing program selector switch and speed regulator.

Positioning the mixing tool

It is easiest to attach the mixing tool to the mixer axle when the bratt pan is in a tilted position. Push the ring on the mixing tool into the bratt pan's mixer axle and fit the mixing tool in place, while the lifting handle is straight so that the locking device of the lifting handle sets in the groove at the upper end of the mixer axle.



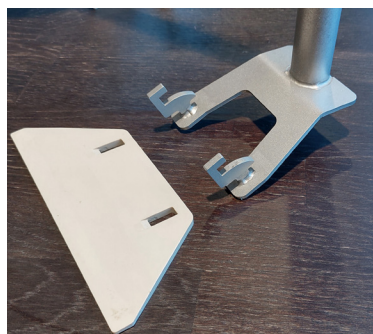
Then turn the handle aside.



Make sure that the mixing tool is locked in its place by trying to lift/pull it out of its place by pulling at the mixer blade, for example.



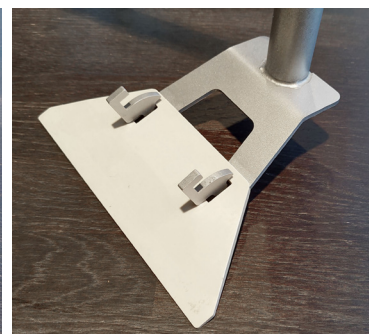
Positioning the scrapers



1.





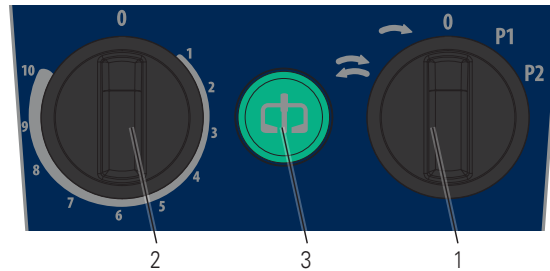
2.



3.

Manual operation of the mixer

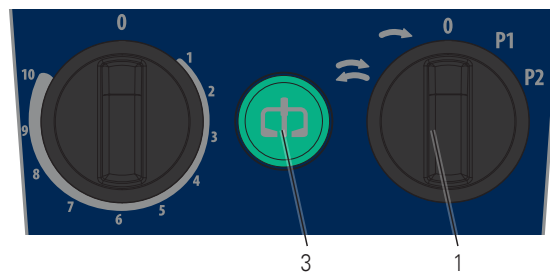
1. Make sure that the emergency/stop button is not pressed down. If pressed, release it by turning it clockwise until it jumps up.
2. Choose mixing in one direction by turning the mixing program selector switch (1) from position 0 to  position or choose auto-reverse mixing by turning this switch from position 0 to  position.
3. Start the mixer with the mixing program selector switch (1) while the mixing speed regulator (2) is in position 0. The mixer starts after turning the speed regulator to about position 1. If the speed regulator is not in position 0 when turning the program selector, it must be turned to 0 and only after that to 1 or more.



1. Mixing program selector switch
2. Mixing speed regulator
3. Mixer On indicator

Operation of the pre-set mixing programs

The automatic mixing programs are preset and cannot be changed. Program P2 starts as soon as the selector switch is turned to position P2. P1 starts when the program and mixing speed are selected. You can at any time directly switch over from one program to another program. It is possible that the mixer is not moving even if a mixing program is running. The mixer ON indicator (3) shows that a program is on.

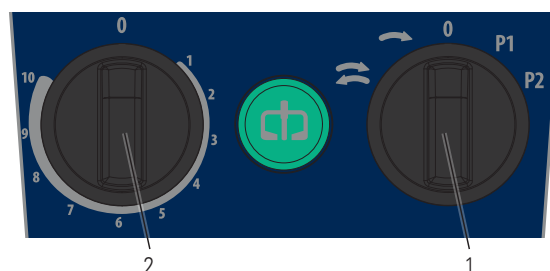


1. Mixing program selector switch
3. Mixer On indicator

Stopping the mixing and the preset programs

The manual operation of the mixer can be interrupted by turning the mixing program selector switch (1) to position 0. The mixing programs can be interrupted by turning the mixing program selector switch to position 0.

Pressing the emergency/stop button will immediately stop all mixing functions.



1. Mixing program selector switch
2. Mixing speed regulator

Mixing speeds

The mixing speed can be steplessly chosen between 10-40 rpm.

Auto-reverse function

In spite of the speed selected, the mixer will run 6 seconds clockwise and 6 seconds counterclockwise..

Description of the preset mixing programs

The purpose of use, different phases of the program and the mixing speeds are shown in the following table.

Program	Description	Function
P1	Stirring program	Standard speed 15rpm.. There is a 15s mix in one cycle followed by a break. The cycle length is set with control 2. In position 1 the cycle length is 1 min and in position 10 the cycle length is 10 min.
P2	Frying program	Mix forward-backward-forward, pause. The duration of mixing and pause varies depending on the speed.



Maximum amount of mixing

The turning force and mixing features of the mixer are designed to mix most food ingredients. There might although be food ingredients with a consistency that requires decreasing the bratt pan contents or adding liquid to improve the mixing result.

4.2.5. Tilting the bratt pan



Open the lid of the pan before tilting and ensure that there is enough space for tilting behind the bratt pan.



Tilting the bratt pan is carried out by pressing the tilting button




Returning the bratt pan to the cooking position is carried out by pressing the upright position button



- The bratt pan tilts as long as the button is held down.
- For safety reasons (safety regulations), the reversing movement lasts only as long as the button is pressed. The upright position button must be pressed until the reversing movement stops and the bratt pan is in the cooking position..
- Emptying a pan completely filled with water or liquid product must be done very carefully to avoid spilling the product next to the spout.
- When tilting the pan bowl, the heating is switched off and will be switched on again when the pan is in the horizontal position.

4.2.6. Water filling (option)

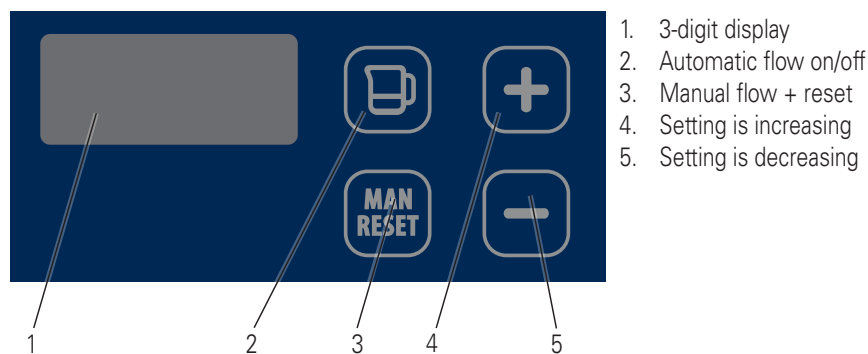
Manual water filling

Push and hold  button on the operating panel. Wait until required amount of water collected and release button.

Automatic water filling (option)

A desired amount of cold water can be dispensed to the pan by the automatic water dispenser in the following way:


- water filling is manually kept on until the desired amount of liters appears on the display of the control unit or
- automatic water running stops when the amount of liters set beforehand in the control unit are achieved.







Basic mode

- When the bratt pan is switched on 0 appears in the last digit's position.
- The decimal point is illuminating.
- The values for the set amount of water and achieved amount of water are 0.
- If the function of the appliance is interrupted by switching off the control voltage, the switching on again will always set it to this basic mode.

Manual water filling

- Filling starts when the  button is pushed and held down for the duration of filling.
- The display is updated with an accuracy of one liter as long as the button is held down.
- The achieved value in liters is shown on the display for 10 seconds after stopping the filling. Then 0 appears on the display.
- If you want to continue filling within the mentioned time, the value on the display will continue increasing.

Automatic filling of water

- Set the desired amount (liters) with the  and  buttons.
- The value is shown on the display for 10 seconds after which the set value will be 0.
- Start the water filling by pressing the  button while the set value is illuminating on the display.
- After starting the filling function, the display will cumulatively show the amount of water filled (in liters) and the flow stops automatically when the set value has been achieved. The set value is reset to zero by pushing the .

4.3. After use

4.3.1. Cleaning



Use of a pressure washer is forbidden. Pressure washers generate huge amounts of water fog that might contribute to contamination of food and food handling surfaces over large areas in the kitchen.



Switch off the appliance with the mains switch before starting to wash the bratt pan.

Burned deposits on the frying surface of the pan form an isolating layer which slows up the frying and creates poor frying results. A clean frying surface is a must for good-quality results.



180°C

approximate 135°C

The effect of burned deposits on the surface temperature: 2 mm of deposits lower the surface temperature with 24 %. 180°C about 135°C

Cleaning equipment::

- scraper, hard brush, scouring plate, towel, kitchen paper.

Cleaning detergent:

- slightly alkaline detergent (pH 8-10).

Cleaning method:

- scraping, dry, wet, damp

Precleaning:

- Scrape out frying remains and wipe out grease and loose remains with paper. When necessary, pour hot water into the pan and let soak.

Cleaning:

- The inside of the pan bowl is cleaned with a brush and hot water. Spots are removed with a scouring plate. Cleaning detergent should be used only for frying surfaces extremely covered with burned deposits, because it removes grease from the frying surface.
- Inner and outer surfaces of the lid are cleaned with a brush and cleaning detergent solution. The outer surfaces of the pan are cleaned with a brush and cleaning detergent solution and rinsed with water.

After cleaning:

- The frying surface of the pan is rinsed with hot water, dried by heating up and greased with salt-free grease. All other surfaces are rinsed and wiped dry.

In order to remain in good condition, the frying surface must be burned with salt-free grease when the pan is taken into use for the first time, and after that at intervals during use. This is especially necessary in connection with thorough cleaning.



Do not spray water on the control panel.



Cleaning the control panel and the panel overlay with steam is prohibited!



The dosing and impact time instructions for cleaning detergents must be followed - e.g. exceeding the impact time for foam cleaning detergents in combination with salt residues has been observed to cause severe spot corrosion even on stainless steel.



The manufacturer does not take any responsibility for possible damage caused by not following the instructions.

Detaching the lid parts

- Make sure the pan is in an upright position.
- Place the lid on the bratt pan.
- Remove the cover of the safety grid and detach the safety grid.
- Detach the solid lid from the lifting arm by holding the lifting arm with one hand and pulling the locking lever of the lid and then lifting the arm.



Refitting the lid parts

Place the solid lid on the pan approximately in the correct position.

Pull the lifting arm down over the lid. Turn the solid lid so that the guiding pin lines up with the hole in the lifting arm center piece.



1. Solid lid
2. Lifting arm
3. Guiding pin
4. Locking lever of the lid
5. Safety grid for lid opening
6. Cover for fill opening (not shown in picture)

Press the lid arm against the lid so that the fixing cone is guided into the fixing part and the locking lever snaps in the locked position. Make sure that the lid is locked on the arm.



Put the safety grid and its cover in place.

4.3.2. The cleaning distance of the free-standing (FS) bratt pan

The distance between the bottom surface of the free-standing (FS) bratt pan frame and the floor, i.e. the cleaning distance is 120 mm, with an adjustment range of -5 mm / +30 mm.

4.3.3. Service



Switch the appliance off if it is damaged or is malfunctioning. Contact authorized service personnel using original spare parts for service of the appliance.



The appliance does not include any user serviceable parts inside. Service must be left to authorized service personnel

5. Installation

5.1. General



Please observe the instructions given in this chapter concerning the installation and adjustments that must be done before taking the bratt pan into use. Strict observance of the instructions prevents malfunctions and damages potentially caused by defective installation.

Do not switch the power on if the installation place is damp or wet (building site conditions).

5.1.1. Operating conditions

The bratt pan can be used in a normal, air-conditioned professional kitchen. The room temperature of the installation place must not exceed +40°C and the relative humidity must be less than 80% (condensation on surfaces not allowed to occur).

5.1.2. Possible interference from the surroundings (to the surroundings)

The bratt pan fulfils the requirements of the EMC directive concerning the emissions and immunity to electromagnetic disturbances. In case there are electronically controlled appliances and, in particular, devices fitted with a frequency converter in the installation place, it is recommended to ensure their conformity with the relevant regulations and that their cabling has been done according to instructions.

5.1.3. Storage



The bratt pan must be stored in a dry place, at a temperature between +10 and +40°C. The bratt pan should be kept in its transport package during storage.

If the appliance is stored in construction site conditions, special care must be taken not to damage it through other operations on the site.

- Protect the exterior of the bratt pan from scratches and knocks.
- Protect the bratt pan from construction site dust.
- **Protect the bratt pan from sparks produced by welding, grinding and abrasive cutting wheels. These can later cause rust spots on the stainless steel surface of the appliance.**

5.1.4. Unpacking the appliance

The bratt pan should be transported in its own package as close as possible to the installation place before final unpacking. Do not remove the protective film until after installation, just before the first use of the bratt pan.



Floor-mounted bratt pans (FM): After removing from the transport pallet, the bratt pan is not stable until it has been bolted down to the installation frame. It is strictly forbidden to operate or tilt the bratt pan before it has been fixed to the floor or to the free standing frame according to the installation instructions. When the bratt pan is removed from its transport pallet, it must be supported to prevent it from falling before it is fixed to the floor. If the bratt pan falls down, this may cause injury to people or damage to property.

5.1.5. Disposal of the package

After unpacking all packing material must be sorted and disposed of in accordance with local recycling regulations.

5.2. Installation

Check before installation from the installation drawing that there is enough space behind the bratt pan for tilting and servicing. Also check the location of the floor drain.



The bratt pan is designed for installation in a place with a floor drain in front of the bratt pan. The arrangement with a pouring channel and floor drain behind the bratt pan is not suitable for use with the bratt pan.

The bratt pan can be installed in three different ways:

- FM (=floor-mounted): On a subsurface installation frame, the frame cast into the floor.
- FM (=floor-mounted)): On a surface installation frame, the frame fixed to the floor surface.
- FS = Free standing

Installation dimensions and floor drain placement, see section "7. Technical specifications"

5.2.1. Floor-mounted bratt pans (FM)

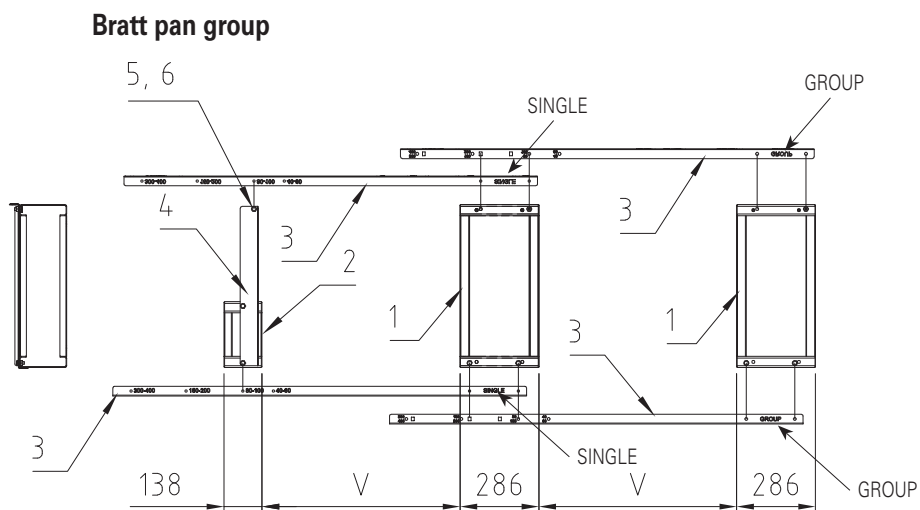
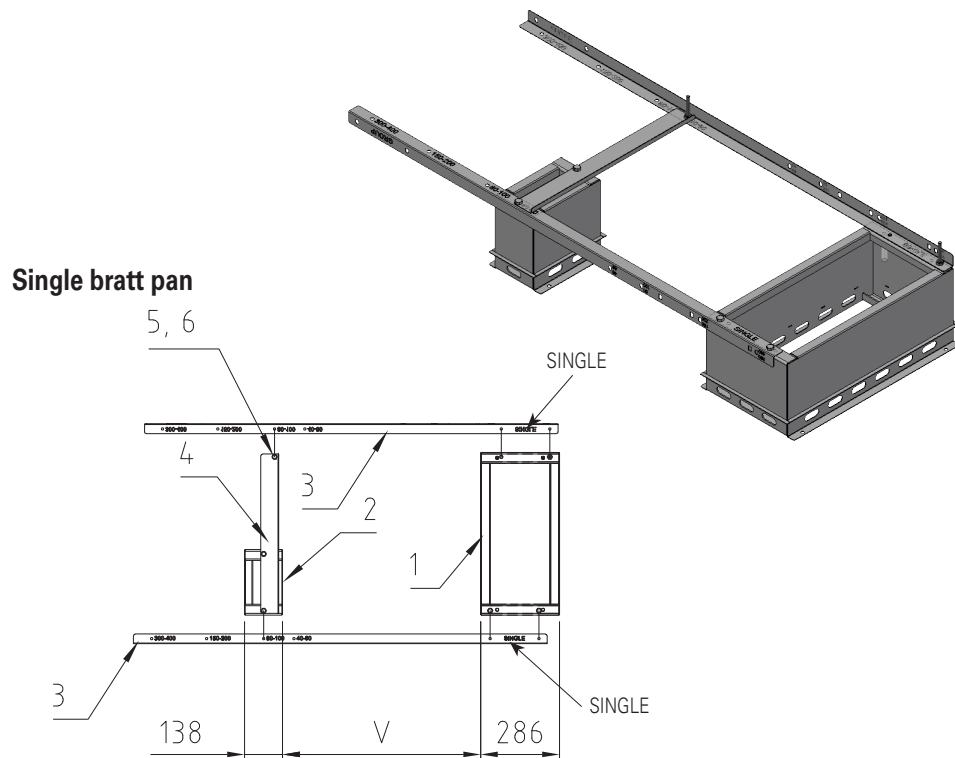
Either subsurface frames or surface frames must be in position before the installation of the bratt pan is started.

5.3. Residual current device recommendation

- It is recommended to use a residual current device in the installation of a bratt pan as follows:
- Bratt pans with mixer and operating voltage 200V, 230V or 400/230V: Type A residual current device with high frequency filtering or a residual current device separately approved for use with frequency converters.
- Bratt pans with mixer and operating voltage 380 – 480V without neutral: Type B three-phase residual current device

5.4. Installation frames

5.4.1. Positioning of installation frames



Installation frames

MG4224000	Surface installation
MG4224002	Sub-surface installation
MG4224004	Group installation, surface
MG4224006	Group installation, sub-surface

Model	V (mm)
150L	924
250L	1124

1. Control pillar frame
2. Support pillar frame
3. Installation guide : 3917669
4. Spacer guide: 3917668
5. Hex bolt M10x20
6. Hex nut M10

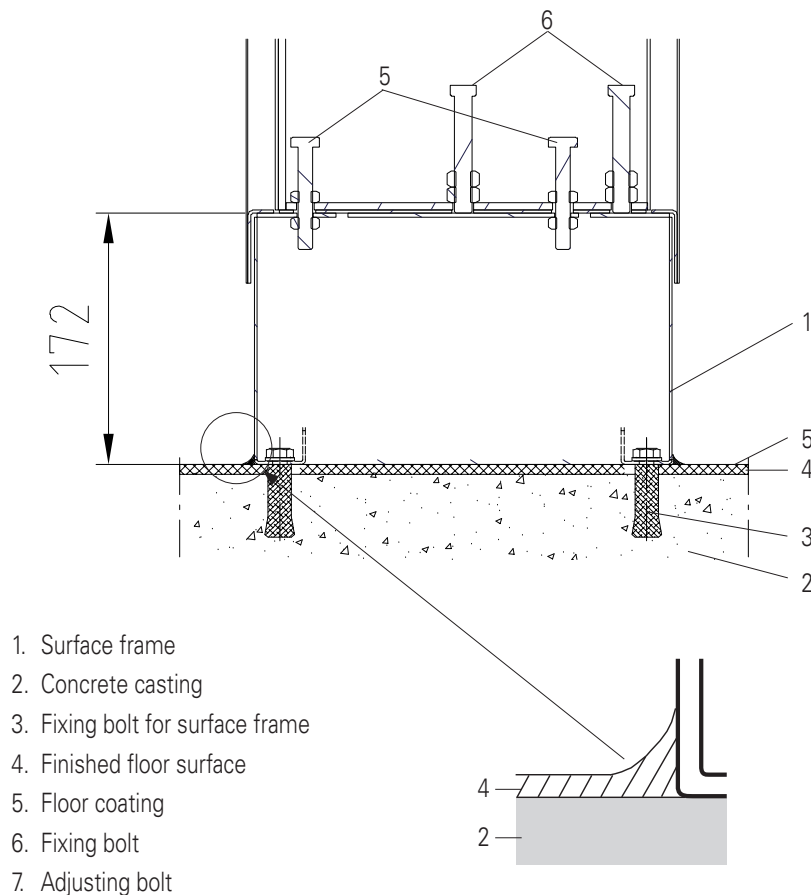
5.4.3. Surface installation frame fixed to the floor

Surface frames are mounted according to the installation drawing, with the help of installation guides supplied with the delivery. If the inclination of the floor is very steep, it may be necessary to level the surface frame closer to the horizontal by placing stainless steel spacers between the frame and the floor. This will ensure that the adjustment range of the pillars is adequate.



Pieces of stainless steel plate should be used as spacers that are large enough and have a suitable hole for the fixing bolt. Washers or other small spacers are not allowed.

The fixing bolts for the surface installation must be chosen according to the floor construction. A type recommended is a UKA M10x150 chemical bolt, which suits various floor materials. Alternatively expansion-shell bolts or equivalent can be used. The junction of the surface frame and the floor is filled with flooring material. The main points concerning the installation of the surface frame are shown in the picture below.



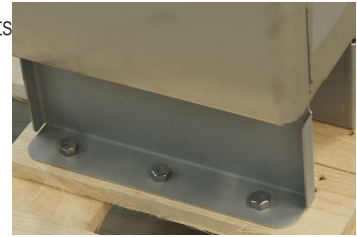
Place the bratt pan on the surface installation frame and adjust to a horizontal position with 4 adjusting bolts. When the bratt pan is in a horizontal position it must be fixed to the surface frame with the help of the fixing bolts. The control pillar has 4 bolts and the support pillar has 2 bolts. Tighten the fixing bolts carefully. Do not seal the space between the bratt pan pillars and surface installation frames, as there must be enough change of air.

5.5. Installation on frames

Installing the first left hand kettle or a single kettle

The bratt pans are delivered attached to a pallet with transport brackets.

The front and rear cover plates of the bratt pan's control pillar and the side plates of the support pillar must be detached before installation. Each plate has been fixed at its lower edge with two screws. After that, it is also possible to detach the lead-through plate of supply cables and water pipes located at the lower rear edge of the control panel by loosening four screws.



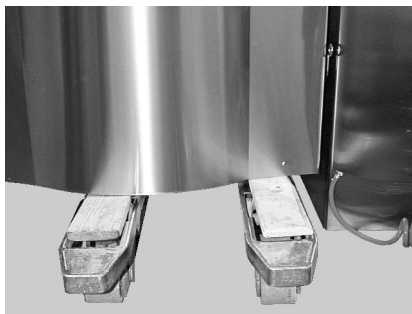
Move the bratt pan to the installation frame as follows:

- Cut the longitudinal boards of the pallet and push the fork-lift trolley below the bratt pan.

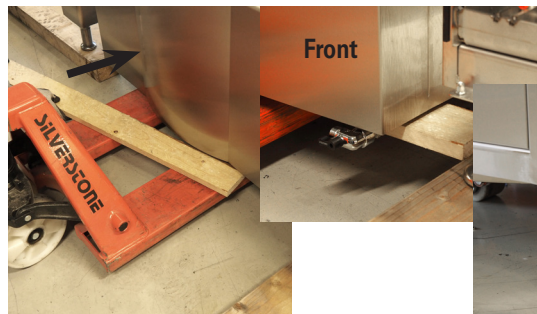


Care must be taken that the lifting arms of the fork-lift trolley do not hit the parts protruding from the bratt pan bottom. Lift from the edges, NOT from the bottom plate.

Furthermore, it is recommended to place e.g. plywood strips between the fork-lift trolley and the bratt pan bottom. It should be observed that the bratt pan pillars also move. It is advisable to put a piece of foamed plastic or a rolled cellular board between the bratt pan and the pillars so that they do not hit each other.



Viking MixPan 150



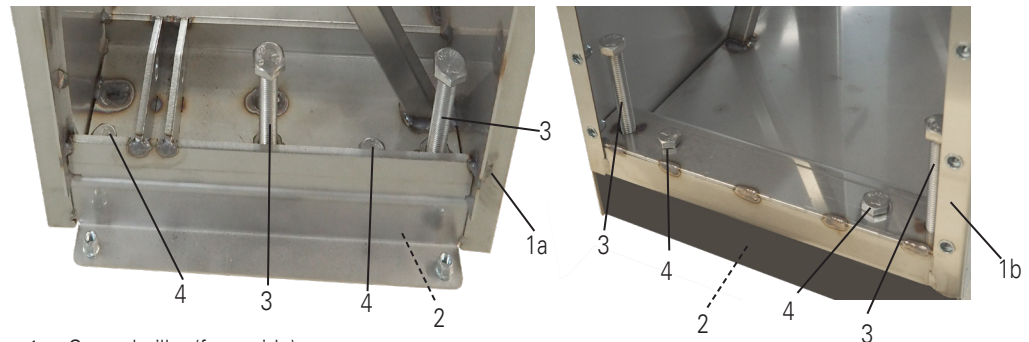
Viking MixPan 250

- Lift the forklift trolley so that it supports the bratt pan preventing it from tipping over when the transport brackets are removed.
- Remove the bratt pan from the transport brackets by loosening the bolts.
- Lift the bratt pan off the pallet.
- Move the bratt pan with the forklift onto the installation frame
- Start installing the bratt pan or bratt pan group by first positioning the left-hand support pillar in place. Lift the support pillar (1) on the installation frame (2) and adjust it by means of the adjusting bolts (3) to a horizontal position and to a height of 900 mm measured from the top of the support pillar front edge to the floor. When the support pillar (1) is in place, fix it with two fixing bolts (4) to the installation frame (2).

1. Support pillar (from above)
2. Installation frame
3. Adjusting bolt
4. Fixing bolt



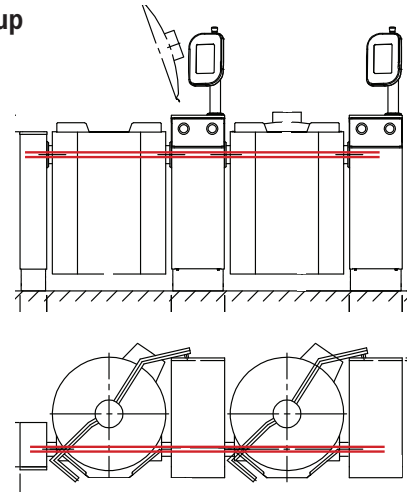
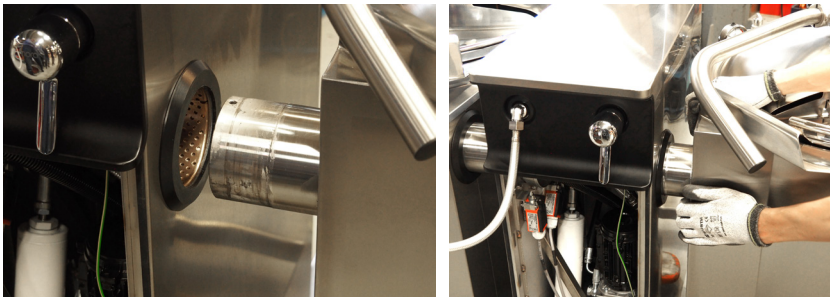
- Next, the control pillar (1) is adjusted by means of the adjusting bolts (3), to a horizontal position and on the same level with the support pillar. When the control pillar (1) is in position, it is fixed to the installation frame (2) with four fixing bolts (4). Check that the space between the bratt pan section and the support and control pillars is the same, both at the top and at the bottom.



- 1a. Control pillar (front side)
 1b. Control pillar (back side)
 2. Installation frame
 3. Adjusting bolt
 4. Fixing bolt

Installing the following bratt pan in a bratt pan group

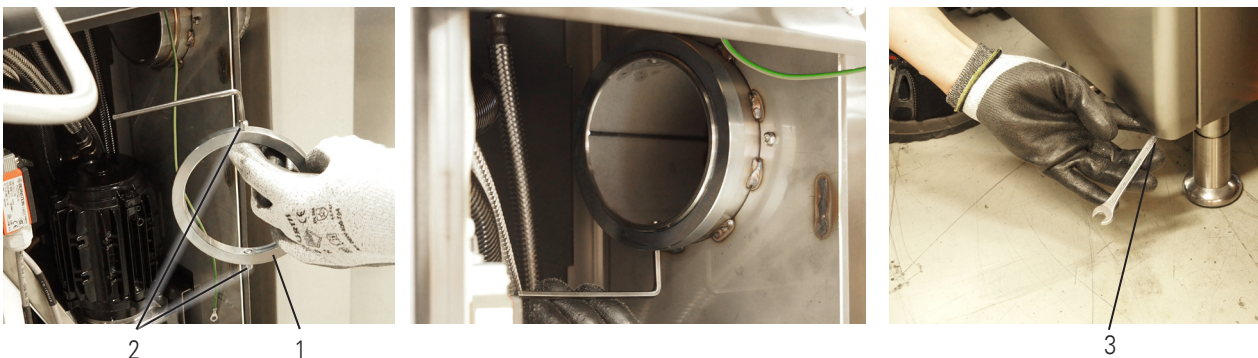
If a bratt pan group is installed proceed as follows:



- Align the two bratt pans at the same height and move them together.
- Push the axle into the bearing. Apply grease if needed.



Make sure that the axles of the bratt pans align, both horizontally and sideways. Adjust if needed with the adjusting bolts.



- Mount the locking ring (1) and secure it with the two locking screws (2) (4 mm Allen key). After that the cover plate of the bratt pans control pillar can be refitted (3) (10 mm spanner).

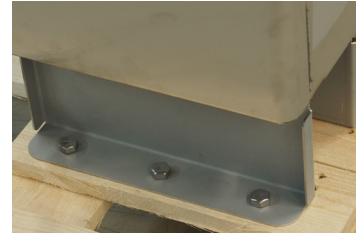
5.6. Free standing bratt pans

Installing the first left hand bratt pan or a single bratt pan

150 liter bratt pans

150 liter bratt pans are delivered attached to a pallet with transport brackets, the free standing frame is delivered on a separate pallet.

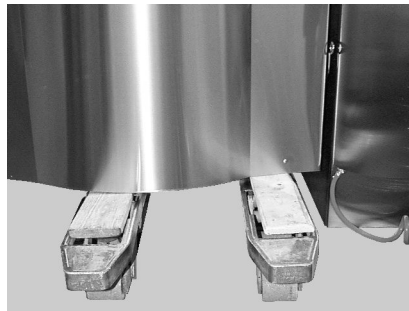
Move the bratt pan to the free standing frame as follows:



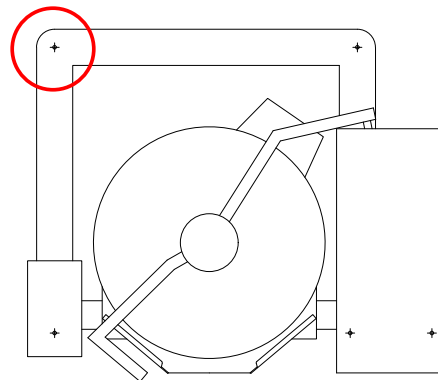
- Cut the longitudinal boards of the pallet and push the fork-lift trolley below the bratt pan.

Care must be taken that the lifting arms of the fork-lift trolley do not hit the parts protruding from the bratt pan bottom. Lift from the edges, NOT from the bottom plate

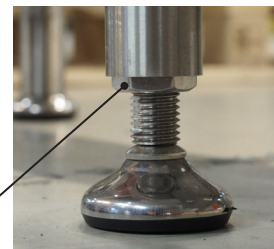
Furthermore, it is recommended to place e.g. plywood strips between the fork-lift trolley and the bratt pan bottom. It should be observed that the bratt pan pillars also move. It is advisable to put a piece of foamed plastic or a rolled cellular board between the bratt pan and the pillars so that they do not hit each other.



- Lift the forklift trolley so that it supports the bratt pan preventing it from tipping over when the transport brackets are removed.
- Remove the bratt pan from the transport brackets by loosening the bolts.
- Lift the bratt pan off the pallet.
- Move the bratt pan with the forklift onto the free standing frame and lower it into place.
- Attach the bratt pan to the free standing frame with M10 bolts.
- Move the bratt pan to the installation site and check that it is horizontal. Adjust if needed using the adjustable feet on the free standing frame.



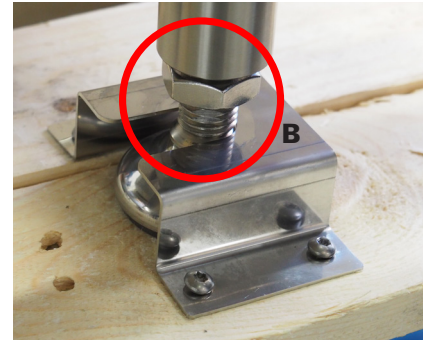
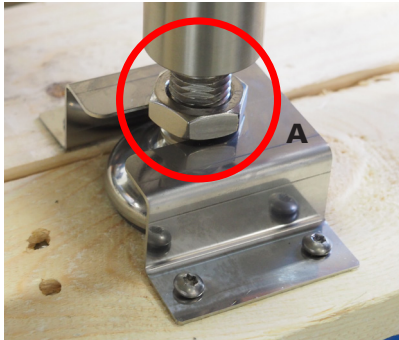
Locking nut



- Be sure to tighten the foot in the back corner of the support pillar side tight to the floor, otherwise it may lift when using the mixer with heavy loads or when tipping the bratt pan.
- Tighten the locking nuts of the adjustable feet after the adjustment.

250 liter bratt pans

The 250 liter bratt pans are delivered pre-mounted on the free standing frame.



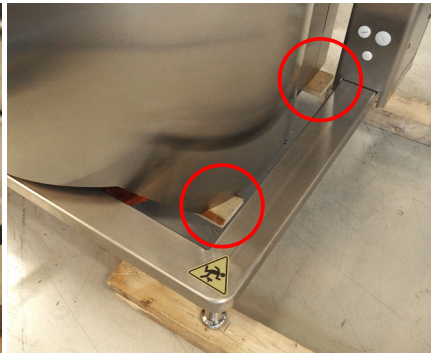
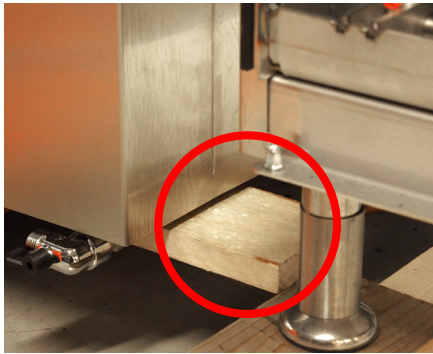
The bratt pan transport pallet is equipped with brackets to which the bratt pan is attached using the foot lock nuts (A) on the foot frame.

- Remove the bratt pan from the bracket by loosening the locking nut (B).

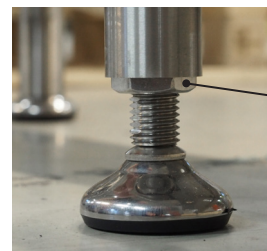
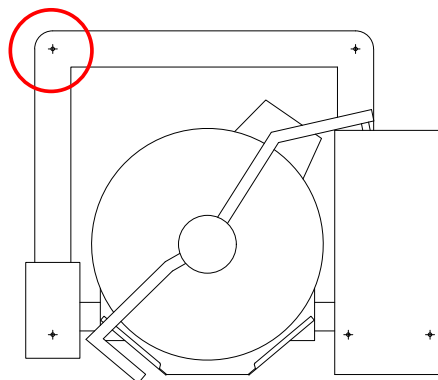


Be sure to tighten the locking nuts to the up position after the bratt pan is set straight, see below.

- Unscrew the brackets from the transport pallet and lift the bratt pan off the transport pallet by cutting off the longitudinal planks of the transport pallet and pushing the forklift trolley under the frying pan. Place plywood strips or planks between the forklift trolley and the bottom of the bratt pan (see pictures below) before lifting the bratt pan.



- If lifting the bratt pan from the floor, lift it one side at the time and place planks under the feet of the free standing frames feet in order to lift the bratt pan enough to make the fork-lift trolley to fit under the bratt pan as described below.
- Move the bratt pan to the installation site and check that it is horizontal. Place plywood strips or planks between the fork-lift trolley and the bratt pan bottom (see pics above) before lifting the bratt pan.
- Adjust if needed using the adjustable feet on the free standing frame.



Locking nut

- Be sure to tighten the foot in the back corner of the support pillar side tight to the floor, otherwise it may lift when using the mixer with heavy loads or when tipping the bratt pan.
- Tighten the locking nuts of the adjustable feet after the adjustment

Installing the following bratt pan in a group

If a bratt pan group is installed proceed as follows:



- Remove the cover plate of the left hand bratt pans control pillar (10 mm spanner).



- Align the two bratt pans at the same height and move them together.
- Push the axle into the bearing. Apply grease.



- Make sure the bratt pan is in position and the holes in the free standing frames of the bratt pans align.



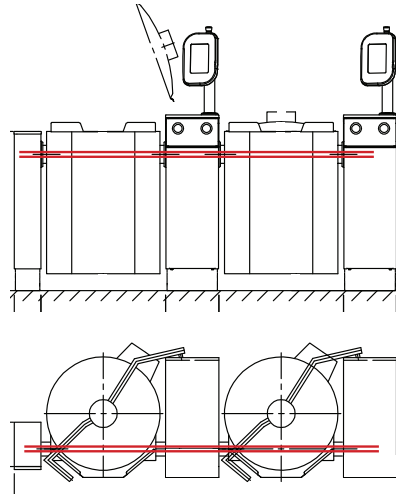
- Fix the bratt pans together with four M12x20 bolts using the 19 mm spanner.



- Mount the locking ring (1) and secure it with the two locking screws (2) (4 mm Allen key). After that the cover plate of the bratt pans control pillar can be refitted (3) (10 mm spanner).



Make sure that the axes of the bratt pans align, both horizontally and sideways. Adjust if needed with the adjustable feet.



Mounting flanges

Mounting flanges (4 pcs / bratt pan) are recommended for all bratt pans and especially for large bratt pans (150 liters and larger) or if the floor is uneven. The flanges are glued to the floor.

- Lift one side at a time with a forklift trolley and place the flange around the legs in the corner. Lower the bratt pan and glue the flange to the floor.



Mounting flange

5.7. Electrical connections

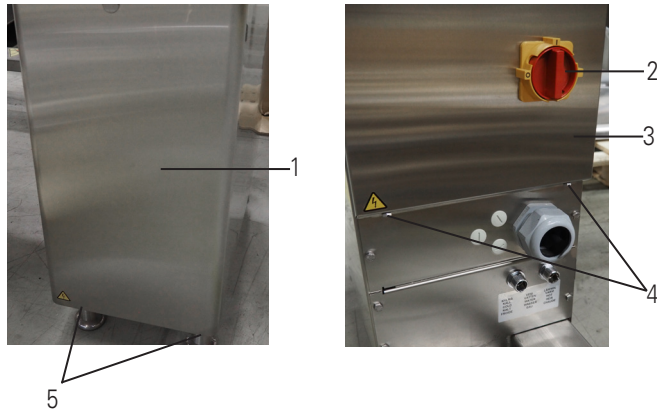


The electrical connections of the bratt pan can only be carried out by a qualified electrician having the necessary competence for the installation and service of electrical appliances.



The control pillar cover plate is a fixed component, not intended for detaching. Do not force it upwards when removing the front and rear cover plates.

To make the electrical connections, the upper left-hand side plate, where the mains switch is located, must be removed.

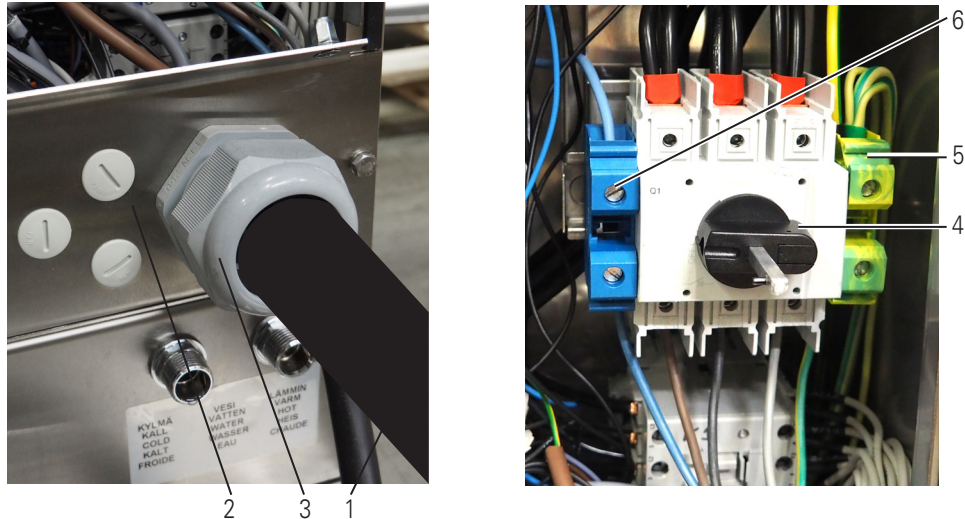


1. Front plate
2. Mains switch
3. Rear plate
4. Mounting screws for the rear cover plate of the control pillar, 2 pcs
5. Mounting screws for the front cover plate of the control pillar, 2 pcs

Turn the mains switch (2) to the OFF position.

If the control pillar front plate (1) is in place, it must be first detached by opening two screws (5) at the lower section of the plate.

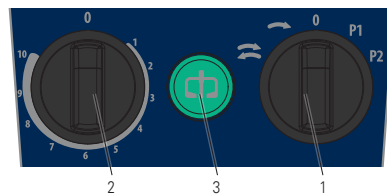
Detach the rear cover plate (3) by opening the screws (4).



1. Supply cable
2. Lead-through plate
3. Cable bushing
4. Mains switch
5. PE terminal
6. N terminal


Detach the lead-through plate (2) from the pillar. Slip the supply cable (1) through the cable bushing (3) of the lead-through plate. Connect the phase wires of the cable to the mains switch (4) and PE and N cables (5, 6) to the terminal blocks.

After that, check phase order to make sure that the mixer and tilting motors rotate in the correct direction.



- Close the lid and safety grid of the bratt pan, but do not put the cover of the safety grid on.
- Turn the mains switch to position 1.
- Start the mixer by turning the mixer program selector switch (1) to position 1 and the mixing speed regulator (2) to position 1.
- The mixer should rotate clockwise.
- Stop the mixer by turning the mixer program selector switch (1) to position 0.

On hydraulically tilted bratt pans (250 l.), you also have to check the rotation direction of the hydraulic pump motor.

- Open the bratt pan lid and tilt the bratt pan by pressing .

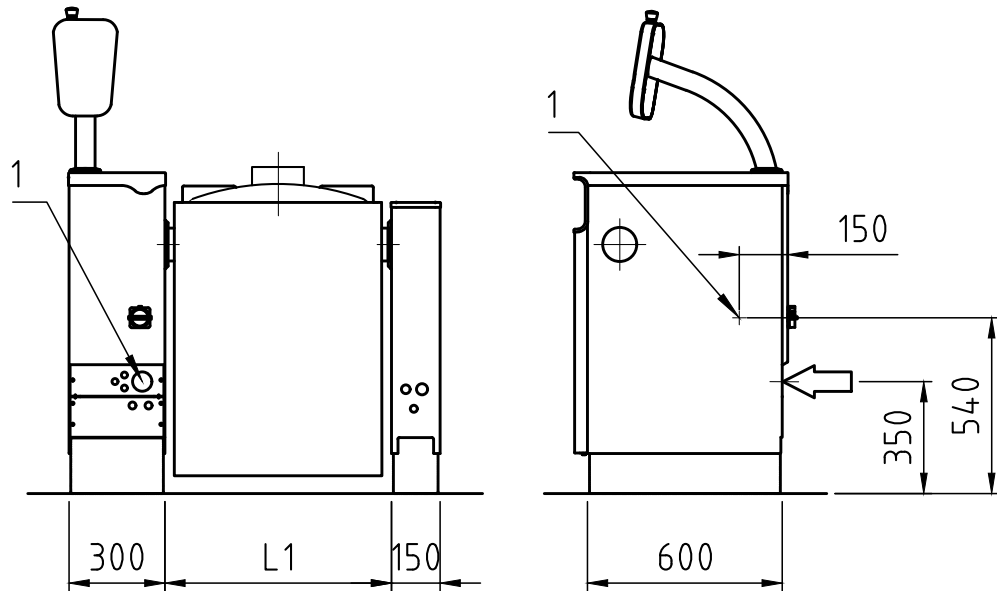
If the motor is running but the bratt pan does not tilt after pressing the button for moment the rotation direction is wrong.

If the rotation direction in two foregoing points is wrong, two phases of the supply cable coming to the mains switch have to be exchanged.

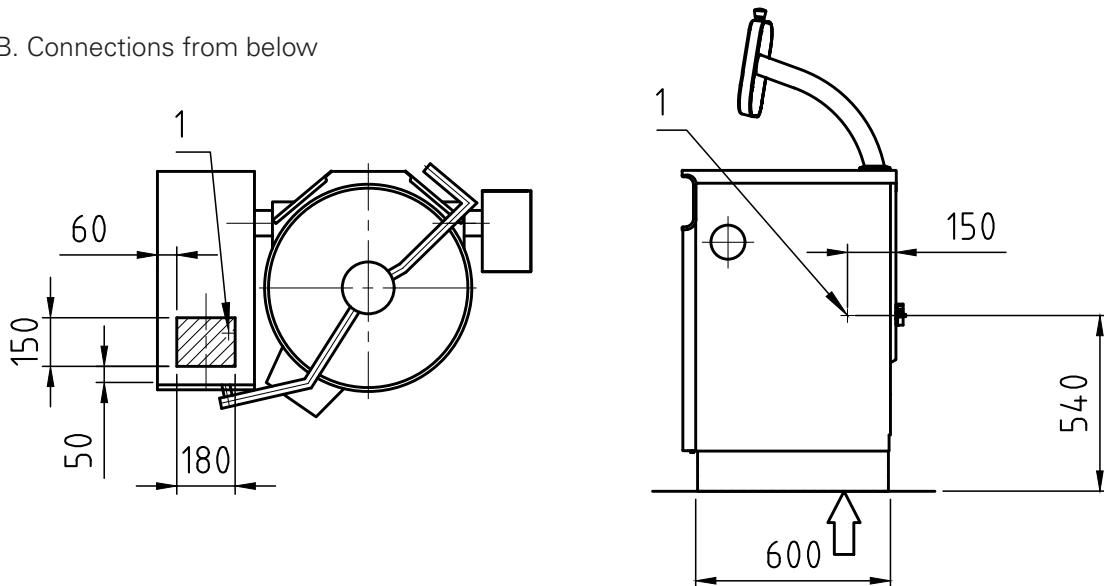
Tighten the screws of the cable connections and the cable bushing properly, refit the lead through plate and the rear cover plate.

Electrical connections

A. Connections from the rear



B. Connections from below



1. Electrical power supply cable, PG21/PG36/PG42 gland

Detailed electrical connection data available in bratt pans electrical diagram.

5.8. Water connection



Water connections of the bratt pan can only be carried out by a person with professional competence in the installation and service of heating, plumbing and air conditioning equipment..

The location of the water connection points appears from the installation drawing. Both cold and hot water connections must be fitted with a closing valve and a non-return valve (not included in delivery). The sizes of water connection points are as follows:

Cold water: connection with R1/2" outer thread, supply with min. 15 mm inlet pipe

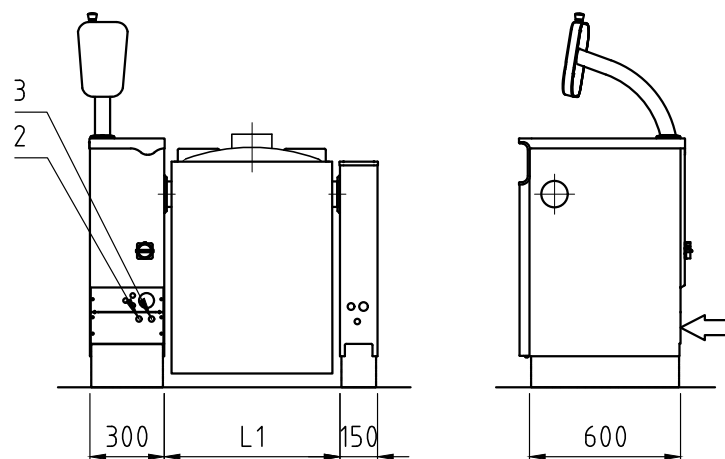
Hot water: connection with R1/2" outer thread, supply with 10 mm inlet pipe (max. +60°C)



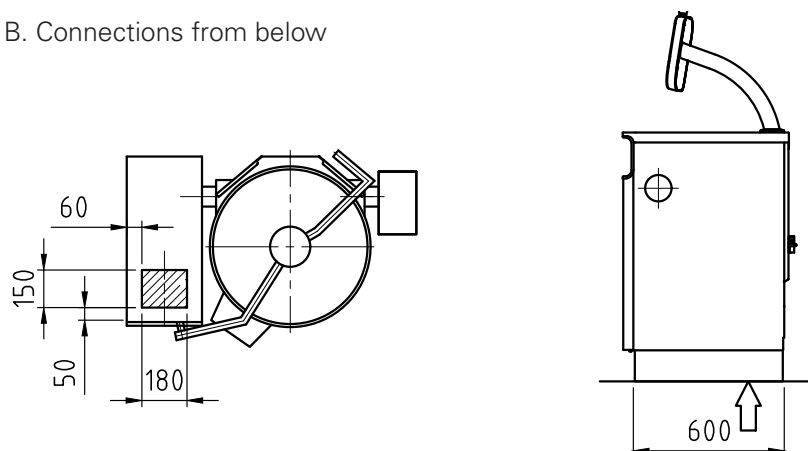
If the cold water inlet pipe is smaller than 15 mm, water flow will decrease and the filling times will be longer than indicated.

- Cold and hot water supply lines must be fitted with a one-way valve and a shut-off valve (not included in delivery).
- Before connection to the unit all water lines must be thoroughly rinsed from all loose particles.
- The water pressure range for optimum performance is 250 - 600 kPa.
- The minimum water pressure allowed for proper function of the unit is 250 kPa.

A. Connections from the rear



B. Connections from below



2. Cold water connection R1/2" (ø15). Must be fitted with a one way valve and shut off valve (option).
3. Hot water connection R1/2" (ø15). Must be fitted with a one way valve and shut off valve (option).

5.10.2. Water connection and quality requirements

- Depending on the accessories, the frying pan must be connected to a hot and cold water supply.
- Depending on the accessories, the frying pan must be connected to a hot and cold water supply.
- All water supply lines must be fitted with a one-way valve and a shut-off valve (not included in delivery).
- Before connection to the unit all water lines must be thoroughly rinsed from all loose particles.
- All water connections are of size Ø15mm (R 1/2").
- The size of particles in the water must not exceed 15 µm

5.9. Ventilation

The heat and steam load of the bratt pan must be taken into account in the kitchen's ventilation plan. A ventilation hood must be installed above the bratt pan, because plenty of steam is released when the bratt pan lid is opened. When dimensioning the ventilation hood, the space requirement for opening the lid must be taken into account (see installation drawing).

5.10. Other installations

5.10.1. Adjusting the tilting

Before refitting the cover plates on the bratt pan control panel, you have to check and, when needed, adjust the operation of tilting.

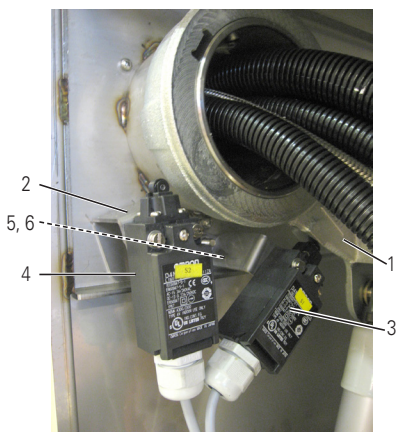
On hydraulically tilted 250 litres bratt pans the rotation direction of the hydraulic pump has to be checked according to "Electrical connections"

Next you have to ensure that the bratt pan is horizontal when it is in the cooking position. Before that make sure that the bratt pan's control pillar has been installed horizontally. Checking is done as follows:

- First tilt the bratt pan at least half-way and after that press the tilting reverse button as long as the bratt pan stops in the cooking position.
- Check that the bratt pan is horizontal by the upper rim of the bratt pan.

If the bratt pan is not horizontal, the position of the mounting plate of the tilting limit switches must be adjusted as follows:

- Tilt the bratt pan at least half-way.
- Loosen the locking nut for adjustment (5) and the fixing nut for the limit switch plate (6) so that the limit switch plate (2) can be moved, but after moving stays in the new point.
- If the bratt pan in its cooking position is tilted too much towards the spout, turn the limit switch plate (2) slightly downwards. In case the bratt pan in its cooking position is tilted too much backwards, turn the limit switch plate (2) slightly upwards

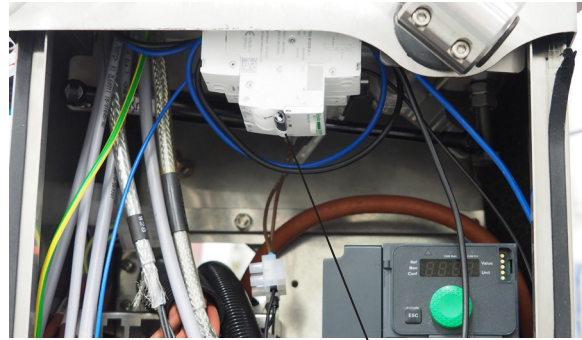


- Tighten the locking nut (5) slightly after adjustment, press the tilting reverse button until the bratt pan tilting stops and check the bratt pan's horizontal again by the upper rim of the bratt pan.
- Tighten both the fixing nut (6) and the locking nut (5), if the bratt pan is horizontal in its cooking position. Otherwise, repeat the adjustment measures.

1. Tilting lever
2. Mounting plate of limit switches
3. Limit switch for cooking position
4. Limit switch of tilting end position
5. Locking nut for adjustment

5.10.3. Earth leakage circuit breaker test (option)

If the bratt pan is equipped with the optional socket in the back of the control panel the earth leakage circuit breaker have to be tested after the installation and every six months by pressing the test button.



Earth leakage circuit breaker test button

5.11. Staff training

Before taking the bratt pan into use, make sure that the operators have sufficient information about the correct and safe use of the bratt pan.

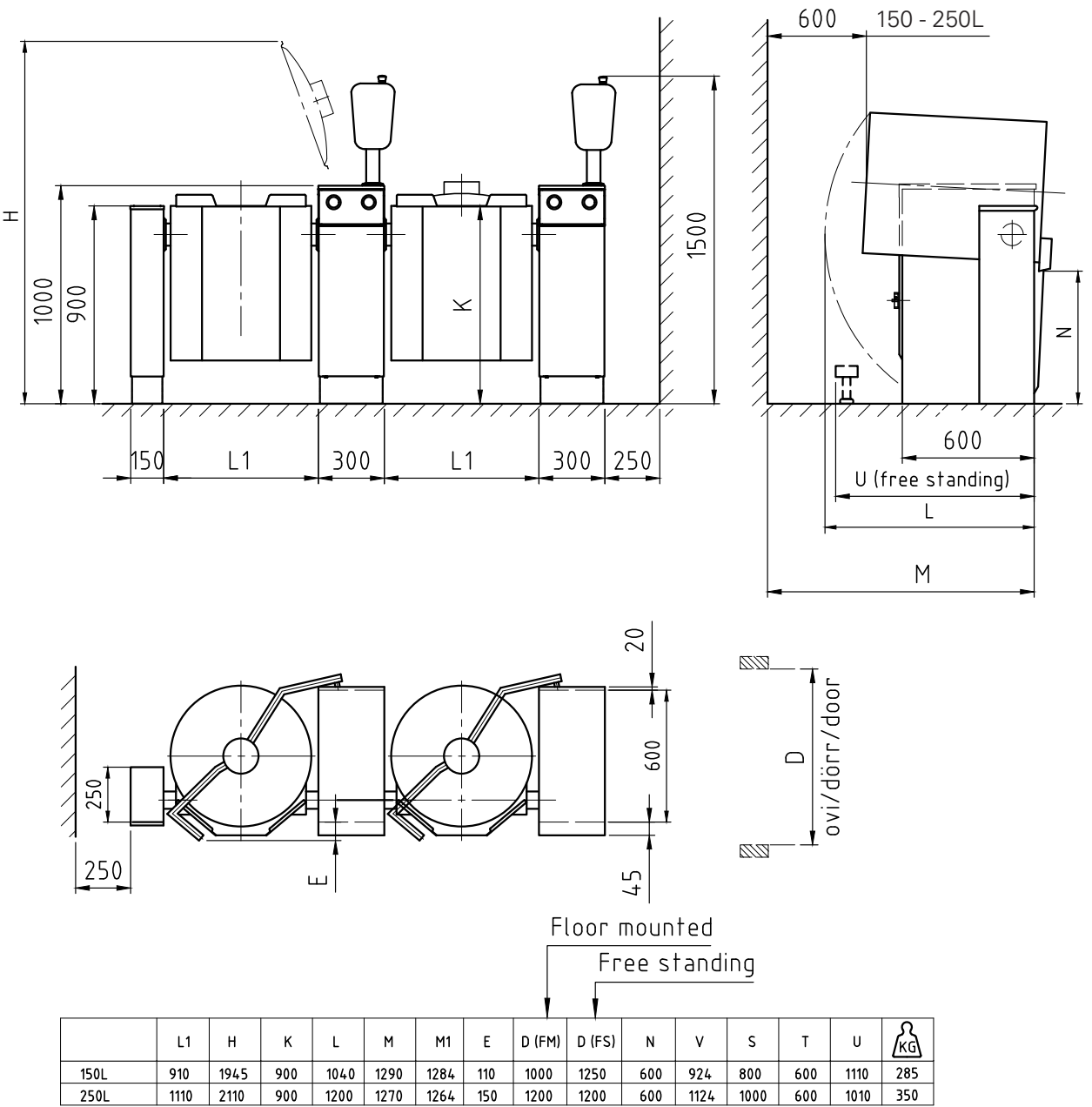
6. Spare parts not covered by the warranty

Wearing parts are not covered by the warranty. Wearing parts include:

- scrapers of the mixing tool
- other similar parts

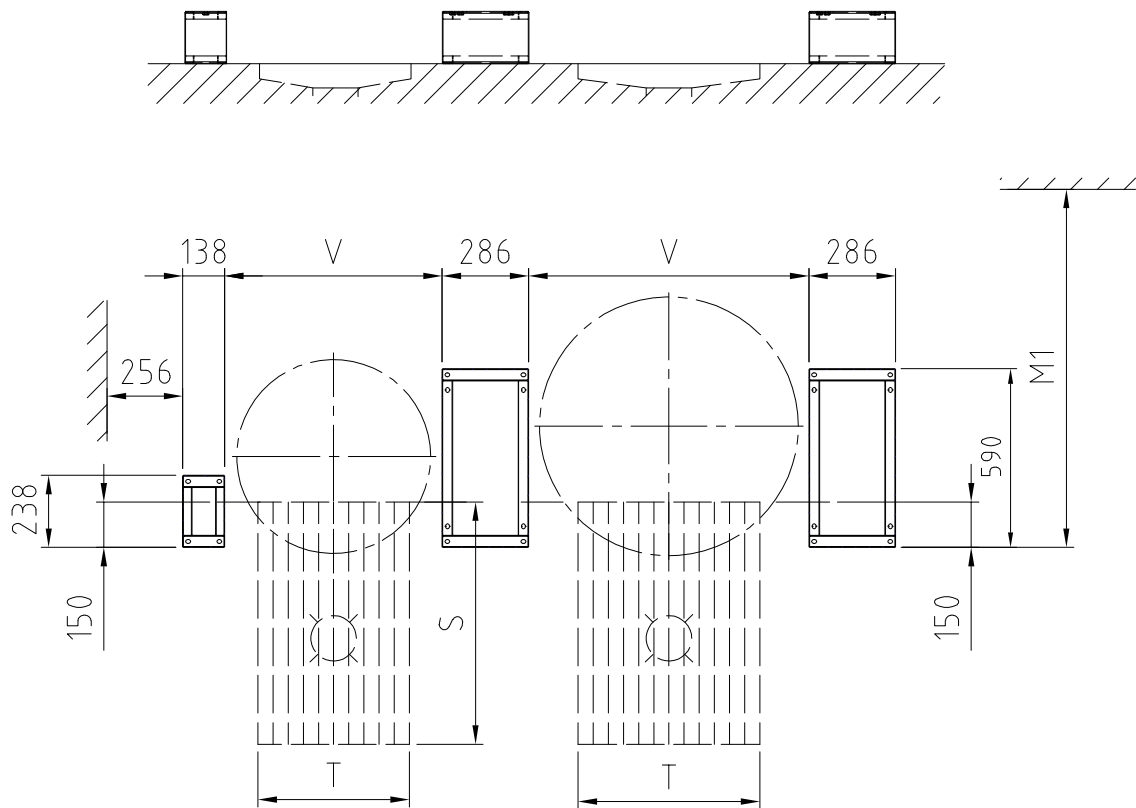
7. Technical specifications

7.1. Dimensions



The minimum free distance to any structure behind the bratt pan needed for tilting of the bratt pan is dimension L depending on model. However service access to the components under the pan requires the bigger dimension M. National and local regulations must be observed when installing the combi bratt pan.

7.2. Floor drain positioning



	M1	V	S	T
150L	1284	924	800	600
250L	1264	1124	1000	600

7.3. Water connection

Cold water connection R1/2" (ø15). Must be fitted with a one way valve and shut off valve (option).
Hot water connection R1/2" (ø15). Must be fitted with a one way valve and shut off valve (option).

7.4. Electrical connections

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

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

7.5. Sound level

The sound level of the Viking MixPan bratt pan is < 61 dB(A).

METOS OY AB
LOMAKE LT30024

Rev. PED 5.8 31.3.2020

EU-VAATIMUSTENMUKAISUUSVAKUUTUS
EU-FÖRSÄKRAN OM ÖVERENSSTÄMMELSE
EU DECLARATION OF CONFORMITY

Valmistajan nimi / Tillverkarens namn / Manufacturer's name

METOS OY AB

Osoite / Adress / Address

04220 KERAVA
FINLAND

Vakuuttaa, että seuraava tuote / Försäkrar att följande produkt / Declare that the following product

Nimi, tyyppi tai malli / Namn, typ eller modell / Name, type or model

Paistinpannu / Stekbord / Bratt Pann

METOS Viking MixPan

Mallit / Modeller / Models : 90, 150, 250

With accessories: S1 hand shower, S2 Heavy-Duty hand shower, S3 hose reel hand shower,
Automatic food water, Manual food water

on seuraavien direktiivien asiaankuuluvien säännösten mukainen / överensstämmer med tillämpliga bestämmelser
i följande direktiv / is in conformity with the relevant provisions of the following directives

MD 2006/42/EC, LVD 2014/35/EU, EMC 2014/30/EU, RoHS 2011/65/EC, WEEE 2012/19/EU

ja lisäksi vakuuttaa, että seuraavia yhdenmukaistettuja standardeja (tai niiden osia/kohtia) on sovellettu / och
försäkrar dessutom att följande harmoniserade standarder (eller delar/paragrafer) har använts / and furthermore
declares that the following harmonised standards (or parts/clauses) have been used

EN ISO 12100:2010, EN ISO 13857:2019, EN 61000-6-1:2019, EN 61000-6-3:2020,
EN 60204-1:2018

ja lisäksi vakuuttaa, että seuraavia muita standardeja (tai niiden osia/kohtia) on sovellettu / och försäkrar dessutom
att följande andra standarder (eller delar/paragrafer) har använts / and furthermore we declare that the following
other standards (or parts/clauses) have been used

EN 60335-1:2020, EN 60335-2-39:2012, EN 1717, EN 13886:2005+A1:2010,

Alla mainittu henkilö on valtuutettu kokoamaan teknisen tiedoston / Nedan nämada person är bemyndigad att
sammanställa den tekniska dokumentfilen / The person mentioned below is authorized to compile the technical file

Risto Koskelainen

Metos Oy Ab, Ahjonkaarre, 04220 Kerava, Finland

Tämä vaatimustenmukaisuusvakuutus on annettu valmistajan yksinomaisella vastuulla. Edellä kuvattu vakuutuksen
kohde on unionin asiaankuuluvan yhdenmukaistamislainsäädännön vaatimusten mukainen.

Denna EU-försäkran om överensstämmelse utfärdas på tillverkarens eget ansvar. Föremålet för försäkran ovan
överensstämmer med den relevanta unionslagstiftningen om harmonisering.

This declaration of conformity is issued under the sole responsibility of the manufacturer. The object of the
declaration described above is in conformity with the relevant Union harmonisation legislation

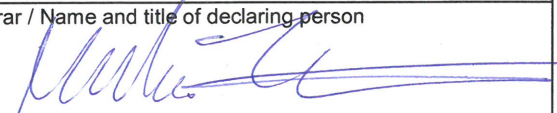
Antopaikka ja päivä / Utfärdad på ort och datum / Place and date of issue

KERAVA

4.1.2022

Vakuutuksen antajan nimi ja asema / Namn och befattning av personen som försäkrar / Name and title of declaring person


Hannu Ahola – Director of Business Unit


Marko Immonen – R&D Manager

Manufacturer's name	METOS OY AB
Address	04220 KERAVA FINLAND

Declare that the following product

Name, type or model	Bratt Pann METOS Viking MixPan Models : 150, 250 With accessories: S1 hand shower, S2 Heavy-Duty hand shower, S3 hose reel hand shower, Automatic food water, Manual food water
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is in conformity with the essential requirements and other relevant requirements of the UK legislation. The products are in conformity with the relevant UK legislation

Electrical Equipment (Safety) Regulations 2016, Electromagnetic Compatibility (EMC) Regulations 2016, Machinery (Safety) Regulations 2008: Great Britain, The Restriction of the Use of Certain Hazardous Substances in Electrical and Electronic Equipment Regulations 2012, Regulations: Waste Electrical and Electronic Equipment (WEEE)

furthermore declares that the following harmonized standards (or parts/clauses) have been used

BS EN ISO 12100:2010, BS EN ISO 13857:2008, BS EN IEC 61000-6-1:2019, BS EN IEC 61000-6-3:2007, BS EN 60204-1:2018
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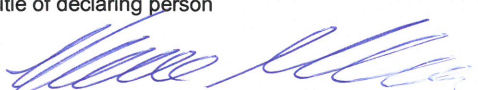

and furthermore we declare that the following other standards (or parts/clauses) have been used

BS EN 60335-1:2012+A15:2021, BS EN 60335-2-39, BS EN 1717, BS EN 13886:2005+A1:2010

The person mentioned below is authorized to compile the technical file

Otto Miettinen Metos Oy Ab, Ahjonkaarre, 04220 Kerava, Finland
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This declaration of conformity is issued under the sole responsibility of the manufacturer. The object of the declaration described above is in conformity with the relevant UK legislation

Place and date of issue	KERAVA	31.12.2022
Name and title of declaring person	 Hannu Ahola – Director of Business Unit	 Risto Koskelainen – R&D Manager



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