

# Beverage heater Metos

## MWR 5n

Heating drinks requires a professional approach. For instance, milk and hot chocolate are particularly vulnerable. With incorrect care unwanted foam can occur, fats may float to the surface and solids could easily stick to the surface of the container. The round profile of the Metos MWRn has especially been designed for heating milk or other beverages, like wine or soy milk for instance. The bain-marie principle works as follows: in the double wall of the container the water is heated evenly around the drink. The drink absorbs the heat from the water casing and heats up without any risk. The maximum temperature setting is 85°C to prevent fats from separating and floating to the surface. The water heats up in about 22 minutes, the milk and plant drinks in a slightly longer time. Room-temperature drinks heat up faster than cold ones.

- au-bain-marie heating system
- ideal for milk, vegetarian drinks, glühwein and other beverages
- synthetic grips
- no-drip tap
- thermostatic temperature control
- easy to clean
- boil-dry safety guard
- stainless steel



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Item width mm	200
Item depth mm	415
Package volume	0.046
Unit of volume	m3
Package volume	0.046 m3
Package length	51.5
Package width	30
Package height	30
Package unit of dimension	cm
Package dimensions (LxWxH)	51.5x30x30 cm
Net weight	10
Net weight	10 kg
Gross weight	12
Package weight	12 kg
Unit of weight	kg
Connection power kW	3.2
Fuse Size A	16
Connection voltage V	230
Number of phases	1N
Frequency Hz	50
Type of electrical connection	Plug
Electrical conn. height mm	25
Raw material	stainless steel
Cleaning	hand wash
Temperature area °C	+68°C - +85°C
Tap height mm	129
Portion size	5 l