

metos
kitchen intelligence[®]

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Metos Marine Galley Equipment for Commercial Ships





Metos Marine

Metos Marine is one of the leading suppliers of galley and laundry equipment to vessels worldwide. Our equipment and furnishings are used in more than 2000 ships including ice breakers, naval ships, cargo vessels, passenger ferries and luxury cruise ships. In-house production of most equipment guarantees consistent quality control, efficient material handling and short delivery times. Lay-out design and training are also part of our services. The Metos Marine agent network covers all important shipbuilding countries.

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Spare Parts and Technical Support Worldwide



Long term commitments on Spare Part Services

Our centralised handling of both products and spares enables us to provide high availability and cost efficiency for thousands of different spare parts. Weekly we send many shipments of spares all around the world. Even for products which no longer are being produced, we guarantee spare part availability for 10 years.

Technical Support and Training

For our international business partners and subsidiaries we have dedicated personnel to provide technical support and spare part services. For our partners we can provide individual installation and service training both centrally in our factory or at the customers site. Along with new products and product developments we provide continuous product training for our own technical support personnel. This way we can make sure that our customers receive accurate and up-to-date technical support and service.

Technical Documentation

Our technical documentation group provides the availability of high standard technical documentations in English.



Metos has been granted with ISO 9001 quality and ISO 14001 environmental certificates.

METOS VIKING

Metos Viking kettle is an efficient and userfriendly basic kettle for almost all types of professional kitchens. Thanks to the large steam jacket up to the kettle's upper rim soups, sauces and many other products will be cooked fast and electrical tilting makes unloading easy. Viking-kettles can be installed in line without support pillar in the middle which saves space in a kitchen.

- **construction stainless steel, inner surface acid proof stainless steel (EN 1.4432)**
- **stepless temperature control, max. +120 °C**
- **max. working pressure in steam jacket 1.0 bar**
- **electrical tilting**

Standard equipment

- separate lid (150-200 l with hinged lid)
- water faucet (cold water)
- measuring stick
- hook for accessories on left and right pillar (single kettle)



METOS VIKING COMBI

Metos Viking Combi is a basic cooking kettle with powerful integrated mixing device for versatile and professional food production. With the of mixer many dishes can be cooked from start to the end in one unit without any food transfer. Mixing assists heat transfer and food is cooked fast and more even. Hard manual mixing work is a thing of a past. Unique mixing features enable for example crashing of minced meat and mashing of potatoes for purés.

- **construction stainless steel, inner surface acid proof stainless steel (EN 1.4432)**
- **stepless temperature control, max. +120 °C**
- **max. working pressure in steam jacket 1.0 bar**
- **electrical tilting**
- **integrated mixer: stepless mixing speed control (20-110 rpm), two mixing programmes (gentle mixing, hard mixing)**
- **autoreverse mixing**
- **mixing tool with removable scrapers**

Standard equipment

- hinged removable solid lid
- water faucet (cold water)
- measuring stick
- hook for accessories on left and right pillar (single kettle)



METOS VIKING AND VIKING COMBI



A hinged lid is standard in 150-200 litre Viking-kettles and available as an option in smaller kettles.



Viking Combi kettle can be fitted with a safety grid lid as an option.

| Metos Viking | Volume l | Dimensions mm | 400V3~PE 50Hz |
|--------------|----------|---------------|---------------|
| Viking 40E | 40 | 1047x650x1020 | 9 kW 16A |
| Viking 60E | 60 | 1047x650x1020 | 10.5 kW 16A |
| Viking 80E | 80 | 1154x750x1020 | 12 kW 20A |
| Viking 100E | 100 | 1154x750x1020 | 16 kW 25A |
| Viking 150E | 150 | 1360x920x1040 | 20 kW 32A |
| Viking 200E | 200 | 1360x920x1040 | 30 kW 50A |

Also 440V3~PE 60Hz available.

Factory options for Viking kettle

Hinged lid Metos Viking 40-60

Hinged lid Metos Viking 80-100



Rice cooking basket

| Metos Viking Combi | Volume l | Dimensions mm | 400V3~PE 50Hz |
|--------------------|----------|----------------|---------------|
| Viking Combi 40E | 40 | 1047x730x1020 | 9.75 kW 16A |
| Viking Combi 60E | 60 | 1047x730x1020 | 11.25 kW 20A |
| Viking Combi 80E | 80 | 1154x780x1020 | 12.75 kW 20A |
| Viking Combi 100E | 100 | 1154x780x1020 | 16.75 kW 32A |
| Viking Combi 150E | 150 | 1360x940x1040 | 21.5 kW 35A |
| Viking Combi 200E | 200 | 1360x940x1040 | 31.5 kW 50A |
| Viking Combi 300E | 300 | 1560x1165x1040 | 41.5 kW 63A |

Also 440V3~PE 60Hz available

Factory options for Viking Combi kettles

Lid with safety grid Metos Viking 40-60

Lid with safety grid Metos Viking 80-100

Lid with safety grid Metos Viking 150-200

Lid with safety grid Metos Viking 300

Accessories for Viking Combi kettles

Whipping grid Metos Viking 40-60

Whipping grid Metos Viking 80-100

Whipping grid Metos Viking 150-200

Whipping grid Metos Viking 300

Lid with safety grid, retrofit Metos Viking 40-60

Lid with safety grid, retrofit Metos Viking 80-100

Lid with safety grid, retrofit Metos Viking 150-200

Lid with safety grid, retrofit Metos Viking 300

Factory options for all Viking kettles

Handshower

Cooling

HACCP facilities

Safe Temp-connection package

Draw-off tap D1-std

Accessories for all Viking kettles

Strainer plate Metos Viking 40-60

Strainer plate Metos Viking 80-100

Strainer plate Metos Viking 150-200

Strainer plate Metos Viking 300

Strainer plate extension Metos Viking 300

Pouring adapter Metos Viking 150-200

Pouring adapter Metos Viking 300

HACCP programme package SafeTemp

Rice cooking basket



METOS VIKING SW

Metos Viking SW cooking kettle is efficient and robust. The leading factor in development has been technical reliability. Water connection is totally separated to left hand pillar and all electrics are in the right hand pillar. Viking SW is fast and easy to use. Water to food can be added by turning water tap only 90 degrees. Tilting is electrical with push button. Viking SW is available in volumes 40 and 60 net litres and different voltages.

Viking SW can not be installed in a kettle group.

- construction stainless steel, inner surface acid proof stainless steel (EN 1.4432)
- stepless temperature control, max. +120 °C
- max. working pressure in steam jacket 1.0 bar
- manual valve in steam jacket
- electrical tilting

Standard equipment

- separate lid (150-200 l with hinged lid)
- water faucet (cold water)
- measuring stick
- hook for accessories on left and right pillar



Installation drawing p. 125.



Rice cooking basket



| Metos Viking SW | Volume l | Dimensions mm | 400V3~PE 50Hz |
|-----------------|----------|---------------|---------------|
| Viking 40E SW | 40 | 1047x650x1020 | 9 kW 16A |
| Viking 60E SW | 60 | 1047x650x1020 | 10.5 kW 16A |

Also 440V3~PE 60Hz available.

Factory options for Viking kettle

- Hinged lid Metos Viking 40-60 _____
- Hinged lid Metos Viking 80-100 _____

Factory options for all Viking kettles

- Handshower _____
- Cooling _____
- HACCP facilities _____
- Safe Temp-connection package _____
- Draw-off tap D1-std _____

Accessories for all Viking kettles

- Strainer plate Metos Viking 40-60 _____
- Strainer plate Metos Viking 80-100 _____
- Strainer plate Metos Viking 150-200 _____
- Strainer plate Metos Viking 300 _____
- Strainer plate extension Metos Viking 300 _____
- Pouring adapter Metos Viking 150-200 _____
- Pouring adapter Metos Viking 300 _____
- HACCP programme package SafeTemp _____
- Rice cooking basket _____



METOS CHEF CONVECTION AND ROASTING-BAKING OVENS



Oven group Metos Chef 240/220/200

Metos Chef is a first-class oven and proving cabinet series for demanding professional users. All Chef ovens produce impressive and uniform baking results. Chef ovens are easy to install, use, service and maintain. Design a productive combination for your own particular needs.

Metos Chef 50 and 40 Convection Ovens – for baking and BakeOff baking

Metos Chef 50 and Chef 40 ovens are built into the operational BakeOff baking point for shops, cafés or industrial kitchens.

- equipped with humidifier and large fan
- can be installed separately or assembled in a group

Metos Chef 50 capacity:

- guide rails for 5 bakery plates, size 450x600 mm, standard
- vertical guide distance 82 mm

Accessories

- stand for one unit with plate rack and guide rails for 10 plates

Metos Chef 40 capacity:

- in baking 5 x GN1/1 plates, vertical guide distance 80 mm

Accessories

- optional guide rails for 3 x GN1/1 plates for cooking, distance 125 mm
- stands for one, two and three units

Metos Chef 240 Convection Oven – for cooking and baking

Metos Chef 240 is suitable for all cooking and baking.

- equipped with humidifier and large fan
- can be installed separately or assembled in a group

Metos Chef 240 capacity:

- cooking 2 x GN 2/1 or 4 x GN 1/1, vertical distance 125 mm

Accessories

- guide rails for baking 3 x GN 2/1 or 6 x GN 1/1, vertical distance 100 mm
- stands for one, two and three units

Metos Chef 220 Roasting Oven – for cooking and baking

The Metos Chef 220 roasting oven is an effective standard oven for industrial kitchens and it is uniformly successful with all kinds of traditional cooking and baking. An optional heat storage stone evens out oven temperature and improves baking results.

- robust standard oven
- can be installed separately or assembled in a group

Metos Chef 220 capacity:

- in baking 1 x GN 2/1 or 2 x GN 1/1
- oven with upper and lower guide rails

Accessories

- optional heat storage stone
- stands for one, two and three units

Metos Chef 200 Proving Cabinet

The Metos Chef 200 proving cabinet ensures uniform baking quality from start to finish. The proving cabinet can be assembled in a group with Chef ovens.

- for proving baking products
- equipped with humidifier and fan
- can be installed separately or assembled in a group

Metos Chef 200 capacity:

- 4 x GN 2/1 or 8 x GN 1/1 plates, vertical distance 72 mm

Accessories

- optional guide rails for five 450x600 mm bakery plates, distance 73 mm



Metos Chef convection ovens for cooking and baking



Metos Chef roasting ovens



Metos Chef proving cabinets



The oven's operating panel is clear. Switches are strong and easy to operate.

METOS CHEF CONVECTION AND ROASTING-BAKING OVENS



Marine door locking mechanism.



S/S marine guide rails.



Marine Chef floor attachment



A powerful fan and the round-cornered oven chamber guarantee a good baking result. Cleaning is easy due to detachable rails and round-cornered chamber.



The roasting and baking oven has an over-flow tray that can be pulled out to facilitate cleaning, and it can also be used for humidifying. An optional storing heartstone can be installed on top of it.



A large double-glazed door can be cleaned between glasses. Air circulating between the panes reduces the surface temperature of the door. The door is opened by an insulated single-grip handle.



Electrical as well as water and drain connections are situated at the back of the appliance, as is an oven-chamber steam outlet. These facilitate installation and allow stacking of appliances on top of one another.



The oven chamber has effective lighting and the thermostat detector is protected. Convection ovens are available in three sizes: for GN1/1, GN2/1 and bakery plate size 450x600 mm. Oven models are Chef 40, Chef 240 and Chef 50 respectively.

| Convection ovens Chef 50 and 40 | Capacity | Guide dist. | Dimensions mm | 400V3~PE 50Hz | 440V3~PE 60Hz |
|---------------------------------|--|-------------|---------------|---------------|---------------|
| Chef 50 convection oven | Bakery plates 400x600 or 450x600 | 82 mm | 800x800x520 | 7.6 kW 11A | 7.6 kW 10A |
| Chef 50 stand | For one unit, stand with plate compartment and guide rails for 10 plates | | | | |
| Chef 40 convection oven | Bake-off/baking 5x GN 1/1 | 80 mm | 800x600x520 | 7.6 kW 11A | 7.6 kW 10A |
| Chef 40 guide rails | For cooking 3x GN1/1 | 125 mm | | | |
| Chef 40 stand 1U | For one unit | | 775x560x1000 | | |
| Chef 40 stand 2U | For two units (GN/1) | | 775x560x660 | | |
| Chef 40 stand 3U | For three units (GN/1) | | 775x560x200 | | |
| Convection oven Chef 240 | Capacity | Guide dist. | Dimensions mm | 400V3~PE 50Hz | 440V3~PE 60Hz |
| Chef 240 convection oven | 2x GN2/1 or 4x GN1/1 | 125 mm | 800x800x460 | 7.6 kW 11A | 7.6 kW 10A |
| Chef 240 oven group 2U | 2x Chef 240 + stand Metos 2928 | | | 15.2 kW 20A | 15.2 kW 20A |
| Chef 240 oven group 2U+Chef 200 | 2x Chef 240 + Chef 200 + stand Metos 2908 | | | 16.1 kW 22A | 16.1 kW 22A |
| Chef 240 guide rails | For baking 3x GN 2/1 or 6x GN 1/1 | 100 mm | | | |
| Roasting oven Chef 220 | Capacity | Guide dist. | Dimensions mm | 400V3~PE 50Hz | 440V3~PE 60Hz |
| Chef 220 roasting oven | 1x GN 2/1 or 2x GN 1/1 | 66 mm | 800x800x460 | 4.7 kW 10A | 4.7 kW 9A |
| Chef 220 oven group 2U | 2x Chef 220 + stand Metos 2928 | | | 9.4kW 20A | 9.4kW 18A |
| Chef 220 oven group 3U | 3x Chef 220 + stand Metos 2908 | | | 14.1kW 20A | 14.1kW 19A |
| Chef 220 oven group 2U+Chef 200 | 2x Chef 220 + Chef 200 + stand Metos 2908 | | | 10.3kW 20A | 10.3kW 19A |
| Chef 220 storing heartstone | | | | | |
| Proving cabinet Chef 200 | Capacity | Guide dist. | Dimensions mm | 400V3~PE 50Hz | 440V3~PE 60Hz |
| Chef 200 proving cabinet | 4x GN2/1 or 8x GN 1/1 | 72 mm | 800x800x460 | 0.9 kW 2A | 0.9 kW 2A |
| Chef 200 guide rails | Bakery plates 400x600 or 450x600 | 73 mm | | | |
| Stands / accessories | | | | | |
| Stand Metos 2948 | Chef 50, 200, 220, 240 for one unit | | 790x710x900 | | |
| Stand Metos 2928 | Chef 50, 200, 220, 240 for two units | | 790x710x660 | | |
| Stand Metos 2908 | Chef 50, 200, 220, 240 for three units | | 790x710x200 | | |

Ranges and bratt pans





METOS ARDOX S FLAT-TOP RANGES

The Ardox S is a chrome-surfaced flat-top stainless steel range with a choice of two, four or six 3.5 kW heating zones. The advantage of the flat-top range over a conventional iron plate range lies in its tempered chrome surfacing which reduces heat loss, cuts the kitchen's heat generation and saves energy. You can regulate the temperature of every cooking zone separately, either by using the stepless temperature control or by shifting pans between the cooking zones.

The edges around the range are the same height as the cooking zones. The six zone model has separate two and four section chrome-surfaced stainless cooking tops. You can also order optional side shelves which makes serving easier and allow you to shift pans conveniently over the edge of the range with no risk of tipping. The flat range top makes cleaning quick and easy, and there is even a gutter between the top and the edge to funnel boil-overs and cleaning water. There is also a splash and splatter profile at the back of the range to prevent food matter from getting behind the range.

Always the right working height

Individual adjustment of the working height is easy for Metos Ardox S range user. The Ardox S, available with a stand with adjustable height, is a safe and ergonomic for people of different length. The range can be adjusted so that it is always at the right height to avoid unnecessary stretching and uncomfortable working positions.

Make your work fun by using the adjustable Ardox S range!



Besides using the temperature control dial, you can regulate cooking temperature by shifting pans between the cooking zones. The flat chrome surfacing prevents heat radiation and thus saves energy.



STAND WITH SHELF

Open stand with shelf. At the rear edge of the stand there is a protective casing for the connection cable. The six zone range has two and four chrome surfaced cooking zones.

| Ardox | Cooking zones | Dimensions mm | 400V3~PE 50Hz | 440V3~PE 60Hz |
|-------|---------------|---------------|---------------|---------------|
| S2 | 2 x 3.5 kW | 500x800x900 | 5.3 kW 12A | 6.4 kW 13A |
| S4 | 4 x 3.5 kW | 800x800x900 | 10.6 kW 18A | 12.8 kW 19A |
| S6 | 6 x 3.5 kW | 1200x800x900 | 15.8 kW 23A | 19.2 kW 25A |



Metos Ardox S2

Metos Ardox S4/240 with Metos Chef 240 convection oven in the stand



STAND WITH OVEN

The stand of the S4/220 and S6/220 model is fitted with a Metos Chef 220 roasting-baking oven. The stand of the S4/240 and S6/240 model is fitted with a Metos Chef 240 convection oven.

| Ardox | Cooking zones | Dimensions mm | 400V3~PE 50Hz | 440V3~PE 60Hz |
|--------|---------------|---------------|---------------|---------------|
| S4/220 | 4 x 3.5 kW | 800x800x900 | 15.2 kW 23A | 17.5 kW 24.1A |
| S4/240 | 4 x 3.5 kW | 800x800x900 | 18.2 kW 29A | 20.4 kW 29A |
| S6/220 | 6 x 3.5 kW | 1200x800x900 | 20.5 kW 33A | 23.9 kW 34.3A |
| S6/240 | 6 x 3.5 kW | 1200x800x900 | 23.4 kW 34A | 26.8 kW 35.2A |

STAND WITH CABINET

The built-in cabinet or drawer protects dishes and utensils from getting dirty during cooking or cleaning. The cabinet has one shelf. Even the backmost utensils in the drawer can be easily reached. D is an abbreviation for a cabinet and B for a drawer. S4 D: a double door cabinet underneath. S4 B: a big drawer underneath. S6 D: a three-door cabinet underneath. S6 DB: a big drawer and a single door cabinet underneath.

| Ardox | Cooking zones | Dimensions mm | 400V3~PE 50Hz | 440V3~PE 60Hz |
|-------|---------------|---------------|---------------|---------------|
| S4 D | 4 x 3.5 kW | 800x800x900 | 10.6 kW 18A | 12.8 kW 19A |
| S4 B | 4 x 3.5 kW | 800x800x900 | 10.6 kW 18A | 12.8 kW 19A |
| S6 D | 6 x 3.5 kW | 1200x800x900 | 15.8 kW 23A | 19.2 kW 25A |
| S6 DB | 6 x 3.5 kW | 1200x800x900 | 15.8 kW 23A | 19.2 kW 25A |



Metos Ardox S6 DB with a cabinet and drawer (on the right)



700 - 900 mm

ARDOX S RANGES WITH HEIGHT ADJUSTMENT

Thanks to height adjustment, the working height can be ideally adjusted for every user. Especially when using big and tall pans, it is often necessary to decrease the working height. Now you can do it conveniently just by pushing a button. Adjustment range is 70 – 90 cm.

| Ardox | Cooking zones | Dimensions mm | 400V3~PE 50Hz | 440V3~PE 60Hz |
|-------|---------------|---------------|---------------|---------------|
| S4 H | 4 x 3.5 kW | 800x800x900 | 10.7 kW 18A | 12.9 kW 20A |
| S6 H | 6 x 3.5 kW | 1200x800x900 | 15.9 kW 24A | 19.3 kW 26A |

Metos Ardox S4 H with height adjustable stand

Installation drawings p. 131.

METOS FUTURA RP MODELS

The Metos Futura RP range hotplates are of durable cast iron. The range is easy to clean. The 300x300 mm hotplates are hinged, so they can be lifted up for cleaning. Beneath the hotplates there is a removable spillage tray. Each hotplate has seven settings and an indicator light. A detachable shelf is included in the stand of RP2, RP4 and RP6 models as standard. The stand of RP4/220 and RP6/220 ranges is fitted with a Metos Chef 220 roasting-baking oven. The stand of RP4/240 and RP6/240 ranges is fitted with a Metos Chef 240 convection oven.



Metos Futura RP4/240 range with Chef 240 convection oven in the stand.



It is easy to keep the range clean, as the hinged hotplates of the RP range can be lifted up and all parts likely to get dirty can be easily cleaned.

| Metos | Cooking plates | Dimensions mm | 400V3~PE 50Hz | 440V3~PE 60Hz |
|----------|----------------|---------------|---------------|---------------|
| RP2 | 2 x 3 kW | 500x800x900 | 5.0 kW 11A | 6.0 kW 12A |
| RP4 | 4 x 3 kW | 800x800x900 | 9.9 kW 17A | 12.0 kW 18A |
| RP6 | 6 x 3 kW | 1200x800x900 | 14.9 kW 22A | 18.0 kW 24A |
| RP 4/220 | 4 x 3 kW | 800x800x900 | 14.9 kW 23A | 16.7 kW 24A |
| RP 4/240 | 4 x 3 kW | 800x800x900 | 17.9 kW 28A | 19.6 kW 31A |
| RP 6/220 | 6 x 3 kW | 1200x800x900 | 20 kW 32A | 22.7 kW 33A |
| RP 6/240 | 6 x 3 kW | 1200x800x900 | 23 kW 33A | 25.6 kW 34A |

Installation drawings p. 131.



Metos Futura RP range attachment



METOS PRINCE BRATT PANS



Metos Superprince and Prince are bratt pans that are permanently fixed to the floor. Superprince models are fitted with electrical tilting and Prince models with handwheel tilting. The handwheel tilting has a self-locking worm gear and an insulated tilting handle. The preheating time for bratt pans is only 11 minutes (+200°C). The temperature is uniform throughout the whole pan area. Thermostat controlled temperature 50-300°C. The GN-sized pan can also be used as bain-marie.

- fast and efficient
- reliable
- ergonomic and easy to keep clean
- for heavy use

METOS SUPERPRINCE

The Metos Superprince bratt pan with electrical tilting is securely fixed to the floor. The bratt pan is 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 lid is formed so that the condensation water returns into the pan.

The pan is easy to clean, since all surfaces throughout – except for the pan area – are of stainless steel quality 18/8. The pan area is of sandblasted steel. Maintenance can be mostly carried out from the front.

The frying area of Superprince 20S is 500x540x130 mm and that of the 30S model 660x540x130 mm.

| Metos | Dimensions mm | 400V3~PE 50Hz | 440V3~PE 60Hz |
|-------|---------------|---------------|---------------|
| 20S | 680x850x920 | 6.9 kW 11A | 6.9 kW 9A |
| 30S | 840x850x920 | 9.6 kW 15A | 9.6 kW 13A |



Metos Superprince is a conventional floor-fixed bratt pan with electrical tilting.



Metos Prince is a conventional floor-fixed bratt pan with hand wheel tilting.

METOS PRINCE

The Metos Prince bratt pan with hand wheel tilting is securely fixed to the floor. The bratt pan is 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 lid is formed so that the condensation water returns into the pan.

The pan is easy to clean, since all surfaces throughout – except for the pan area – are in stainless steel quality 18/8. The pan area is of sandblasted steel. Maintenance can be carried out from the front.

The frying area of Prince 500 is 500x540x130 mm and that of the Prince 660 model 660x540x130 mm.

| Metos | Dimensions mm | 400V3~PE 50Hz | 440V3~PE 60Hz |
|-------|---------------|---------------|---------------|
| 500 | 830x820x920 | 6.9 kW 11A | 6.9 kW 9A |
| 660 | 990x820x920 | 9.6 kW 15A | 9.6 kW 13A |

Installation drawings p. 132.

METOS FUTURA BRATT PANS



• in H-models the height can be adjusted electrically

- 85 and 110 models have two separately controlled frying zones (except PMD/PMS 85)
- light lid and big handle
- rounded corners
- uniform stainless steel surfaces are easy to clean

The 85 and 110 models are available with a depth of 90 or 180 mm. Pictured 180 mm deep pan.

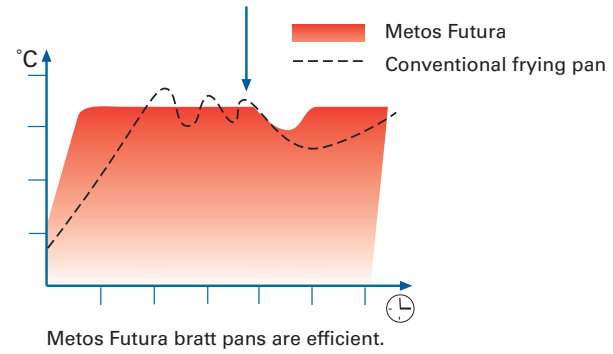


The Metos Futura bratt pan series offers a wide range of models for versatile, efficient and ergonomic frying in every large-scale kitchen.

The Metos Futura bratt pan introduces a new type of heating that ensures high frying efficiency, uniform heat distribution and fast heat recovery. Metos Futura is quicker and more efficient than conventional bratt pans, especially when frying cold products. After a few minutes from start, the pan temperature sets at 180 °C automatically. The temperature can be easily changed by pushing a button.

Metos Futura is a versatile bratt pan with 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. The bratt pan can be either 90 or 180 mm deep which makes it very suitable also for simmering and cooking of products. The height can be adjusted electrically in H-models between 800 - 930 mm.

Except for the frying surface, the Metos Futura bratt pan is made of stainless steel throughout. Uniform surfaces and compact construction make cleaning easy.



In the 110 models, the frying surface has been divided into two heat zones that can be controlled separately (also in 85 models with electrical tilting). Pictured 90 mm deep pan.



METOS FUTURA 60

An efficient bratt pan for small spaces. The frying area of the Metos Futura 60 bratt pan is 500x500x90 mm. One stepless temperature control for the whole frying surface. PES bratt pan with electrical tilting. PMS model with handwheel tilting.

| Futura | Dimensions mm | 400V3~PE 50Hz | 440V3~PE 60Hz |
|--------|---------------|---------------|---------------|
| 60 PES | 600x730x900 | 7.4 kW 12A | 7.5 kW 11A |
| 60 PMS | 600x730x900 | 7.3 kW 11A | 7.3 kW 11A |



Metos Futura PES85 with electrical tilting



Futura 60 is an efficient bratt pan for small spaces.



Metos Futura 60, depth 90 mm.

METOS FUTURA 85

The frying area of the Metos Futura 85 bratt pan is 750x500 mm. Stepless temperature control. E models with electrical tilting. The pan depth of S models is 90 mm and that of D models 180 mm. M models fitted with handwheel tilting. H models with height adjustment between 800 - 930 mm. Models with electrical tilting have two separately controlled frying zones and models with handwheel tilting have one frying zone.

| Futura | Dimensions mm | 400V3~PE 50Hz | 440V3~PE 60Hz |
|---------|-----------------|---------------|---------------|
| 85 PES | 850x730x900 | 11.0 kW 18A | 12.2 kW 17A |
| 85 PED | 850x730x900 | 11.0 kW 18A | 12.2 kW 17A |
| 85 PESH | 850x730x800-930 | 11.2 kW 18A | 12.2 kW 17A |
| 85 PEDH | 850x730x800-930 | 11.2 kW 18A | 12.2 kW 17A |
| 85 PMS | 850x730x900 | 11.0 kW 17A | 12.0 kW 16A |
| 85 PMD | 850x730x900 | 11.0 kW 17A | 12.0 kW 16A |



Metos Futura PMS 85 with manual tilting



Metos Futura 110 models have two frying zones, depth 90 mm or 180 mm

METOS FUTURA 110

The frying area of the Metos Futura 110 bratt pan is 1000x500 mm. The frying surface has been divided into two frying zones that can be controlled separately. Stepless temperature control. E model with electrical tilting. The pan depth of S models is 90 mm and that of D models 180 mm. M models with handwheel tilting. H models with height adjustment between 800 - 930 mm.

| Futura | Dimensions mm | 400V3~PE 50Hz | 440V3~PE 60Hz |
|----------|------------------|---------------|---------------|
| 110 PES | 1100x730x900 | 14.8 kW 23A | 14.8 kW 22A |
| 110 PED | 1100x730x900 | 14.8 kW 23A | 14.8 kW 22A |
| 110 PESH | 1100x730x800-930 | 14.8 kW 23A | 14.8 kW 22A |
| 110 PEDH | 1100x730x800-930 | 14.8 kW 23A | 14.8 kW 22A |
| 110 PMS | 1100x730x900 | 14.6 kW 23A | 14.6 kW 22A |
| 110 PMD | 1100x730x900 | 14.6 kW 22A | 14.6 kW 22A |

Installation drawings p. 133.

Dishwashing





METOS MASTER LUX 60EL DISHWASHERS



Metos Master Lux 60EL

- ⊗ **electronic**
- ⊗ **fully insulated**
- ⊗ **four wash cycles**
- ⊗ **diagnostic function**
- ⊗ **final rinse temperature control**

Metos Master Lux 60EL dishwashers for undercounter operation are designed for heavy duty use in professional kitchens and restaurants. A dishwashing system designed for a small operation can easily be built around the Metos Master Lux 60EL dishwasher using compatible tables, trolleys and other fixtures.

Metos Master Lux 60EL is an electronic machine for undercounter operation for the demanding user. The machine has a standard diagnose function that supports self-monitoring and ensures a sufficiently high temperature in the final rinse with every wash cycle. The fully insulated unit keeps the noise level and the surface temperatures low. The digital control panel shows what is going on in the unit and when the machine is ready to receive dishes for washing. The machine has four wash programmes: 1/2/3/5 minutes.

The stainless steel structure and rounded seamless details (tank, basket guides and door) make the unit easy to keep clean. The easily removable washing arms are easy to clean when needed. The tank volume is 17 litres.

Metos Master Lux 60EL dishwasher can be installed on a stand available optionally or can remain free-standing on the floor under or on the side of a counter. Working is facilitated with a pre-wash table, pre-wash shower and basket trolleys. A standard size pre-wash counter is available optionally or the counter can be made to order. In cases where the unit cannot be connected to a floor drain, models are fitted with a drain pump (PS marking in the table) so that the wash water can be discharged into the washing counter sink.

The machine is delivered with a connection hose for tap water, detergent dispenser for liquid detergent, a rinse aid dispenser, a basket for plates, a basket for glasses and cutlery cylinder. Optional equipment comprises a stand, additional baskets, pre-wash showers, pressure boosting pump and steel reinforced hose.



Marine stand for Metos Master Lux 60

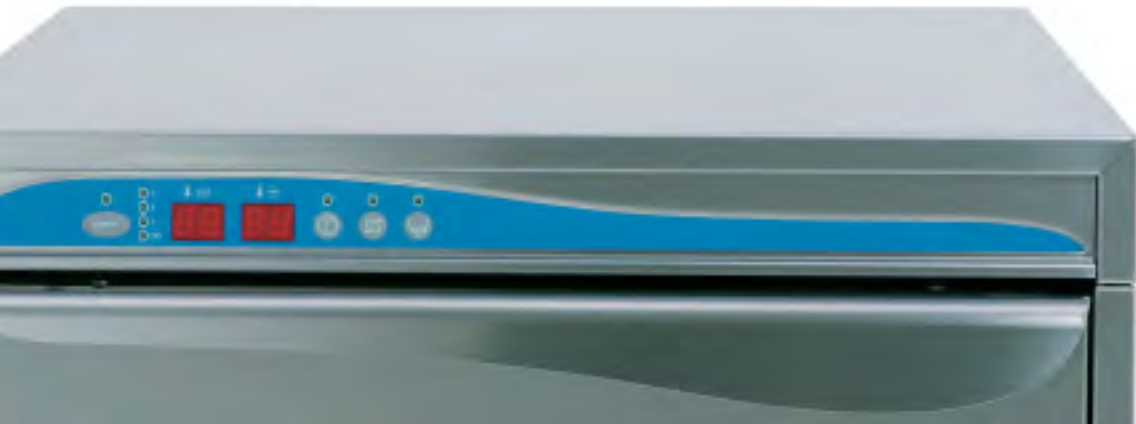
| Metos Master | Dimensions mm | Boiler | Electric connection |
|----------------|---------------|--------|--------------------------------|
| MM Lux 60EL | 600x610x850 | 2.8 kW | 230V1~ 3.36 kW 16A |
| MM Lux 60EL PS | 600x610x850 | 2.8 kW | 230V1~ 3.36 kW 16A |
| MM Lux 60EL | 600x610x850 | 4.5 kW | 400/440V3~ 5.06 kW 16A 50-60Hz |
| MM Lux 60EL PS | 600x610x850 | 4.5 kW | 400/440V3~ 5.06 kW 16A 50-60Hz |

| Accessories | |
|-------------|----------------|
| Stand MM | 590x535x500 mm |

Installation drawing p. 261.



Easy to clean deep formed tank with rounded edges, sediment trap and guide rails. Stainless steel wash arms easily removable for cleaning. Acoustic and thermal insulation, even in the door. The sturdy spring-loaded door is easy to open and close.



Signal lights indicate the different cycles and temperatures. The unit has a standard diagnose function and final rinse temperature control. The preset wash programmes are 1, 2, 3 and 5 minutes.

METOS MASTER HOOD 130

Metos Master Hood 130



Metos Master Hood 130

- ☒ electromechanical
- ☒ fully insulated
- ☒ three wash cycles
- ☒ final rinse temperature control
- ☒ energy saving function
- ☒ diagnostic function
- ☒ pause function

Metos Master Hood 130 is well crafted, user-friendly and efficient hood type dishwasher for heavy use. Spring-loaded hood is light to lift and lower. Metos Master Hood 130 is also available with automatic hood-lifting (Lift model).

The Metos Master Hood 130 has three wash programmes of 50/100/150seconds. Washing starts automatically when the hood is closed. Its efficient thermal and acoustic insulation keeps the working environment pleasant.

The unit also has a pause function. With this in operation the machine is on stand-by, the hood closed, ready to receive dishes. The rinse programme only starts when the correct rinse temperature has been reached. The control panel has separate displays for wash and rinse water temperatures. The large high-opening (400 mm) washing cabinet can easily also accommodate a single GN 1/1 container. The tank volume is 42 litres. The energy saving function of the machine lowers the boiler temperature during stops in the washing.

The diagnostics programme monitors the operation continuously and warns of possible error situations. The outer surfaces of the machine, the tank with rounded edges, detachable strainers and washing arms are easy to clean. The powerful pump is in a vertical position, so it is drained when the tank is drained. The structure and the rotating washing and rinsing arms are of stainless steel.



Pre wash table with overflow pipe

| Metos Master | Dimensions mm | Boiler | Electric connection |
|------------------|---------------------------------|--------|--------------------------------|
| MM Hood 130 | 650/(720)x730/(805)x1450/1880 H | 9 kW | 400/440V3~ 10.5 kW 20A 50-60Hz |
| MM Hood 130 Lift | 650/(720)x730/(805)x1450/1880 H | 9 kW | 400/440V3~ 10.5 kW 20A 50-60Hz |

Installation drawing p. 262.

| Flat pack tables for MM Hood dishwashers | Dimensions mm |
|--|---------------|
| Pre wash table MM R-L overflow pipe | 1200x730x850 |
| Pre wash table MM L-R overflow pipe | 1200x730x850 |
| Pre wash table MM R-L strainer | 1200x730x850 |
| Pre wash table MM L-R strainer | 1200x730x850 |
| Drying line MM 70B | 700x600x850 |
| Hanging table K2M tray for baskets | 600x500 |



Metos Master Hood machines can be applied with a hanging tray for baskets, suitable for places a table wouldn't fit.

METOS BASKET TROLLEYS FOR 500 x 500 mm BASKETS



BAT-8 basket trolley with optional bumper and s/s shelf on top.

The Metos basket trolleys for transporting and storing baskets are sturdy, stable and long lasting. Frames are stainless steel complete with polypropylene guide rails. There are basket stops to prevent gliding while moving trolley. Fitted with 125 mm ball bearing castors, two with brakes. Options: bumper, stainless steel shelf onto top of trolley or to lower guide rails, stainless steel drip tray.

| Metos | Dimensions mm | Baskets/guide rail distance |
|-----------|---------------|-----------------------------|
| BAT-4 | 590x590x800 | 4 baskets/ 160/120mm |
| BAT-5 | 590x590x1050 | 5 baskets/ 160 mm |
| BAT-6high | 590x590x1570 | 6 baskets/ 228 mm |
| BAT-8 | 590x590x1570 | 8 baskets/ 160 mm |

| Accessories | Dimensions mm |
|-----------------|---------------|
| Bumper BAT* | 645x645 |
| Water drip tray | 510x510x50 |
| S/S shelf | 510x560x35 |
| S/S top shelf | 565x565x70 |

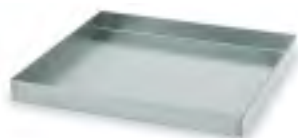
*ordered with trolley!

| Flat pack | Package dimensions mm |
|--------------|-----------------------|
| FP BAT-4 | 1255x610x153 |
| FP BAT-5 | 1255x610x153 |
| FP BAT-6high | 1775x610x153 |
| FP BAT-8 | 1775x610x153 |



BAT-4 basket trolley with optional bumper

METOS BASKET SERVICE TROLLEY



The water-drip tray placed on a basket trolley's lower runners prevents the floor from getting wet and dirty.

The Metos basket service trolley for self service counters etc. Capacity is six baskets. The two upper guide rail sets are angled for easy access to cups and glasses. Frames are in stainless steel complete with polypropylene guide rails. There are basket stops to prevent gliding while moving trolley. Fitted with 125 mm ball bearing castors, two with brakes. Options: bumper, stainless steel shelf onto top of trolley or to lower guide rails, stainless steel drip tray.

| Metos | Dimensions mm | Baskets/guide rail distance |
|-------|---------------|-----------------------------|
| BAT-6 | 590x590x1570 | 6 baskets/195 mm |

| Accessories | Dimensions mm |
|-----------------|---------------|
| Bumper BAT* | 645x645 |
| Water drip tray | 510x510x50 |
| S/S shelf | 510x560x35 |

*ordered with trolley!

| Flat pack | Package dimensions mm |
|-----------|-----------------------|
| FP BAT-6 | 1775x610x153 |



Metos BAT-6 service trolley



The photograph shows one dolly with baskets.

METOS BASKET DOLLY

The Metos basket dolly for transporting dishwashing baskets. Trolley and handle stainless steel. Fitted with 125 mm ball bearing castors, two with brakes.

| Metos | Dimensions mm | |
|-------|---------------|----------------|
| Dolly | 520x520x205 | without handle |
| Dolly | 565x580x920 | with handle |

Metos DISHWASHING BASKETS 500 x 500 mm



Basket for cups and glasses

- Smooth sides – no water residue
- Diagonal handles – better balance and better grip
- Wide mesh – for better washing results
- Stackable – for safe transportation and storage
- Double wall construction – for strength and stability
- Injection moulded polypropylene
- Suitable for all types of dishwashing machines

| Basket for cups and glasses | Glass h | Capacity |
|-----------------------------|---------|----------|
| 010G, grey | 70 mm | 30 |

| Service basket, cups/glasses | Glass h | Capacity |
|------------------------------|---------|----------|
| 050, beige | 70 mm | 30 |

| Basket for flat and deep plates | Plate ø | Capacity |
|---------------------------------|---------|----------|
| 030, blue | 240 mm | 18/12 |

| Basket for cutlery | Capacity |
|--------------------|----------|
| 040, grey | 9 |

| Basket for trays | Capacity |
|------------------|----------|
| 060, green | 9 |



Basket for cutlery

| Compartment basket, grey | Glass ø | Glass h | Capacity |
|--------------------------|---------|---------|----------|
| yellow | 110 mm | 70 mm | 16 |
| blue | 87 mm | 70 mm | 25 |
| white | 72 mm | 70 mm | 36 |
| red | 60 mm | 70 mm | 49 |
| green | 52 mm | 70 mm | 64 |

Baskets ordered with heightening frames will be supplied assembled.

| Compartment basket with one heightening frame, grey | Glass ø | Glass h | Capacity |
|---|---------|---------|----------|
| yellow | 110 mm | 120 mm | 16 |
| blue | 87 mm | 120 mm | 25 |
| white | 72 mm | 120 mm | 36 |
| red | 60 mm | 120 mm | 49 |
| green | 52 mm | 120 mm | 64 |

| Compartment basket with two heightening frames, grey | Glass ø | Glass h | Capacity |
|--|---------|---------|----------|
| yellow | 110 mm | 170 mm | 16 |
| blue | 87 mm | 170 mm | 25 |
| white | 72 mm | 170 mm | 36 |
| red | 60 mm | 170 mm | 49 |
| green | 52 mm | 170 mm | 64 |

| Compartment basket with three heightening frames, grey | Glass ø | Glass h | Capacity |
|--|---------|---------|----------|
| yellow | 110 mm | 220 mm | 16 |
| blue | 87 mm | 220 mm | 25 |
| white | 72 mm | 220 mm | 36 |
| red | 60 mm | 220 mm | 49 |
| green | 52 mm | 220 mm | 64 |

| Compartmented heightening frame, grey | Glass ø | Capacity |
|---------------------------------------|---------|----------|
| frame without compartment | | |
| yellow | 110 mm | 16 |
| blue | 87 mm | 25 |
| white | 72 mm | 36 |
| red | 60 mm | 49 |
| green | 52 mm | 64 |



Compartment basket is ideal to prevent breakage and scratches during washing, transporting and storing glasses and cups.



Compartmented heightening frame



Marine model plate cassettes have hooks and handles.



Basket for 18 flat or 12 deep plates



Service basket for cups and glasses with one low side for easy access to glasses and cups.



Ridged compartments – no water-marks – no polishing.



Compartment basket for glasses with two heightening frames. Note that compartments and frames are very firmly fixed to the basket. For easy handling it is important that the heights of glasses and the basket are as carefully aligned as possible.

Installation drawings

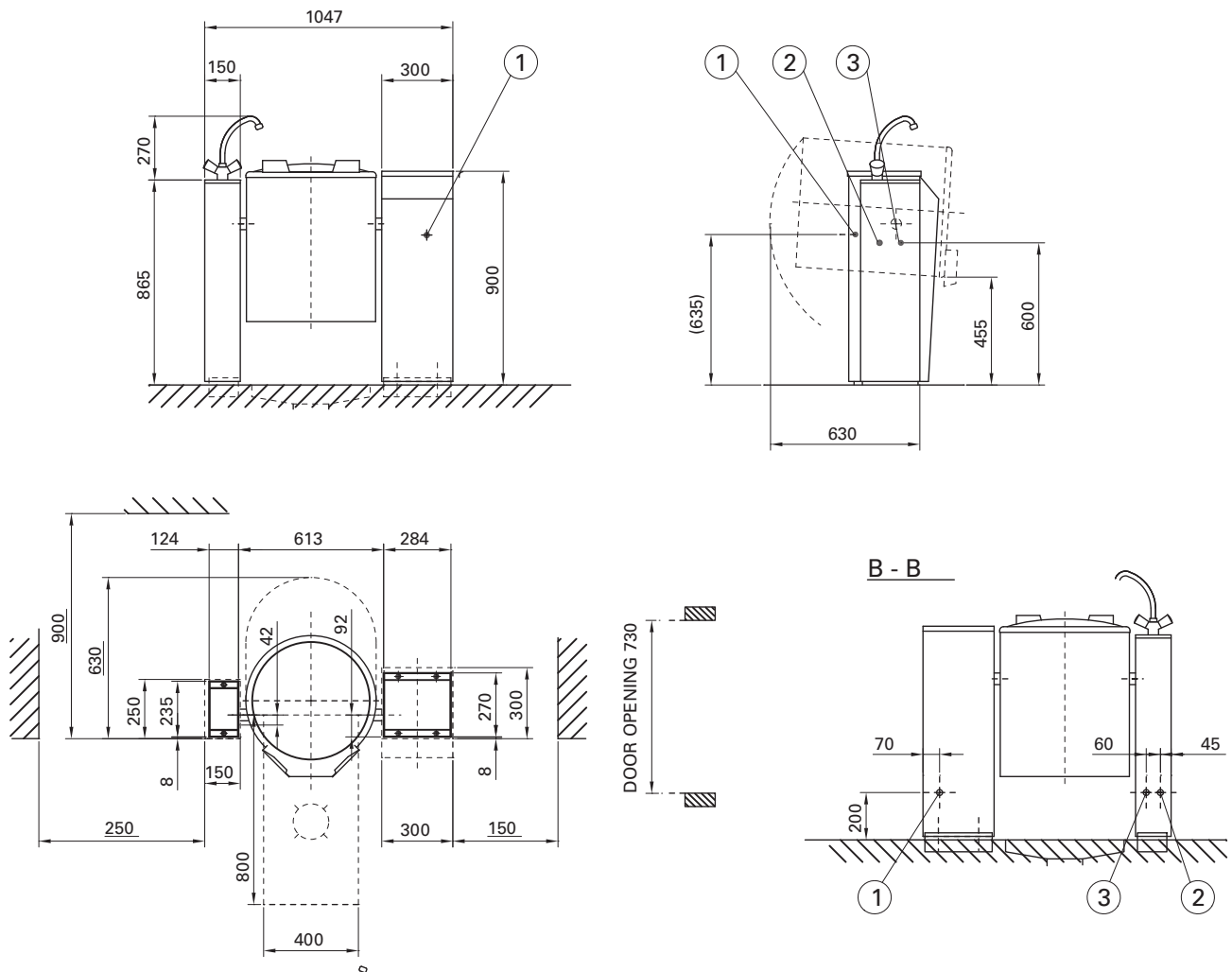
KEY TO NUMERICAL SYMBOLS

1. Electric connection
2. Cold water connection
3. Hot water connection
4. Drain
5. Gas connection
6. Steam connection
7. Condensing water connection
8. Steam exhaust
9. Floor drain / pit
11. Alternative el. connection
12. Alternative cold water connection
13. Alternative hot water connection
14. Alternative drain
15. Alternative gas connection
16. Alternative steam connection
17. Alternative condensing water connection
18. Alternative steam exhaust
19. Alternative floor drain / pit

Principal dimensions: AxBxC = width x depth x height

21. Non-return valve
22. Vacuum valve
23. Safety valve
24. Main switch
25. Closing valve
26. Protective tube for electric cables
27. Strainer
28. 2 m electric cable needed
29. Heated equipment
30. Maintenance space
33. Water filter
41. Heat resistant drain tube
42. Inclination 5 %
43. Compressed air
44. Treated water
45. Data cable (HACCP), min. 20 mm cover tube must be reserved
46. Control cables to building for cooling and heating control. 2 pc of min. 20 mm cover tubes must be reserved

METOS Viking SW

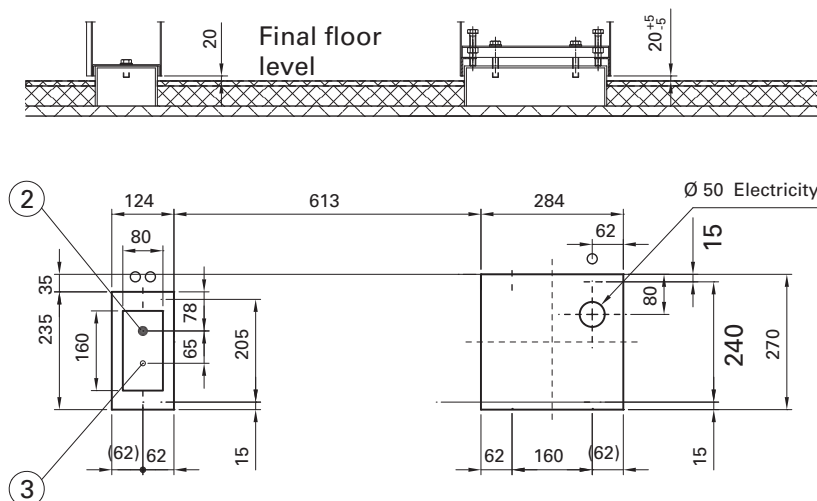


- 1 Electrical connection, reserve about 0,8 m free cable above the floor.
- 2 Cold water connection R3/8" female, about 0,6 m above the floor.
- 3 Hot water connection R3/8" female, about 0,6 m above the floor.

Alternative routing of electricity and water trough $\varnothing 25$ mm holes in the rear plates of the pillars.

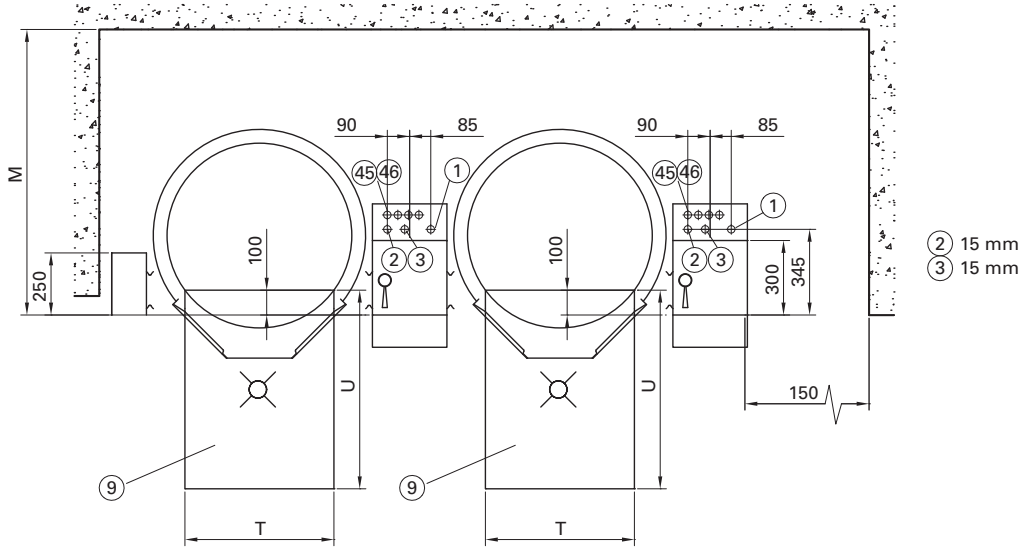
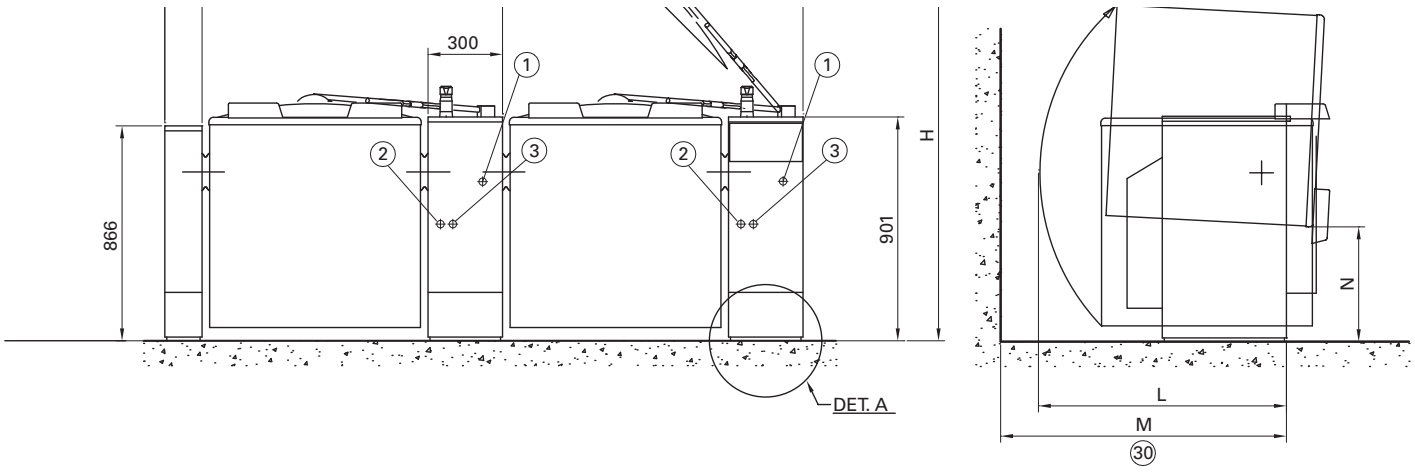
DET. A

Installation on subsurface frames casted into the floor.



The mounting frames are not included in the delivery.

METOS Viking & Viking combi 40-100E

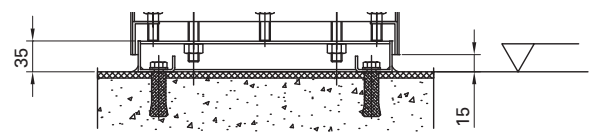
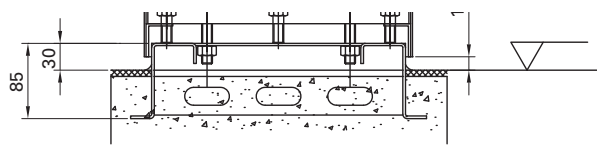


| Culino & Viking | L1 | L2 | H | L | M | N | U | T | Door |
|-----------------|------|------|------|-----|------|-----|-----|-----|------|
| 40E | 1047 | 897 | 1710 | 730 | 900 | 455 | 800 | 400 | 730 |
| 60E | 1047 | 897 | 1710 | 820 | 1040 | 455 | 800 | 400 | 730 |
| 80E | 1154 | 1004 | 1800 | 850 | 1080 | 405 | 800 | 500 | 785 |
| 100E | 1154 | 1004 | 1800 | 850 | 1080 | 405 | 800 | 500 | 785 |

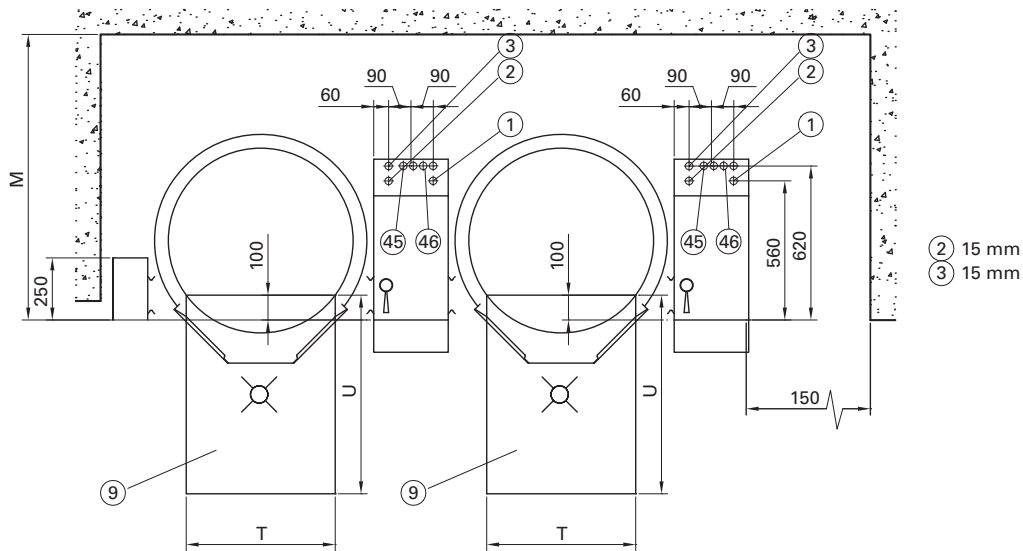
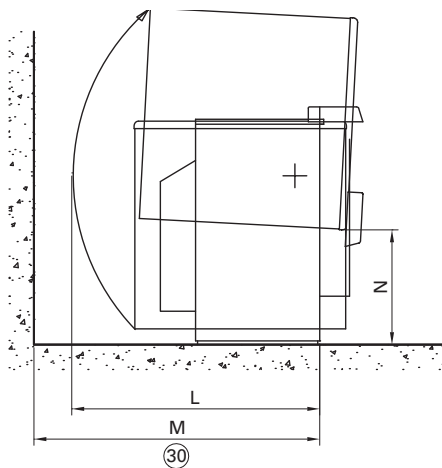
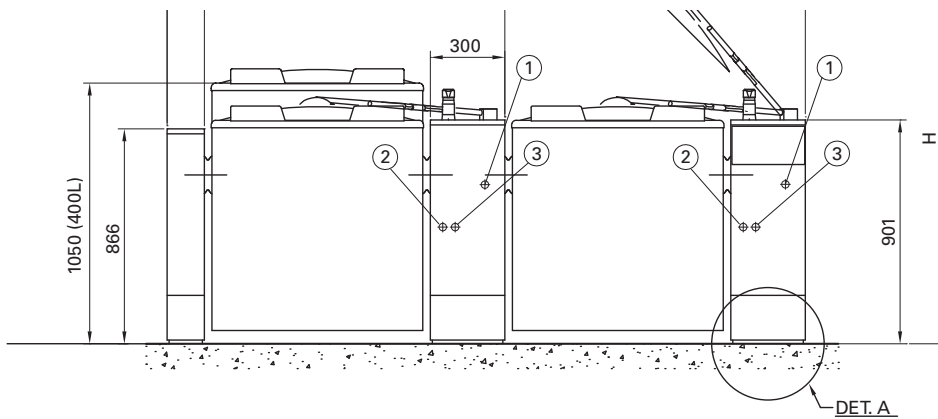
DET. A

Asennus valuun upotettavalle asennuskehykselle.
 Installation på ingjutningsram.
 Installation on subsurface frames casted into the floor.

Asennus pintakehykselle.
 Installation på ytram.
 Installation on surface installation frames.



METOS Viking & Viking combi 150-300E

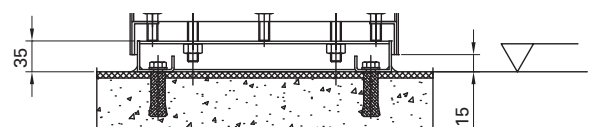
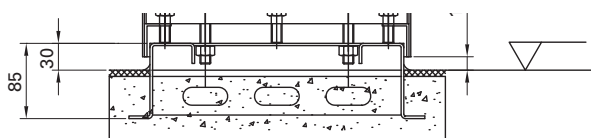


| Culino & Viking | L1 | L2 | H | L | M | N | U | T | Door |
|-----------------|------|------|------|------|------|-----|------|-----|------|
| 150E | 1360 | 1210 | 1980 | 910 | 1010 | 420 | 800 | 600 | 945 |
| 200E | 1360 | 1210 | 1980 | 980 | 1130 | 420 | 800 | 600 | 945 |
| 300E | 1560 | 1410 | 2100 | 1135 | 1190 | 450 | 800 | 600 | 1165 |
| 400E | 1560 | 1410 | 2235 | 1135 | 1190 | 450 | 1200 | 600 | 1165 |

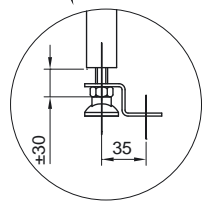
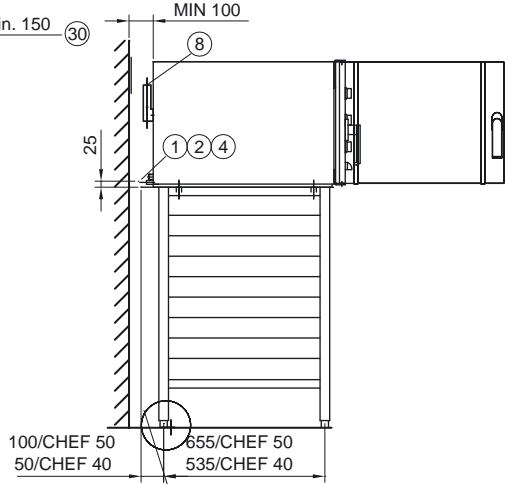
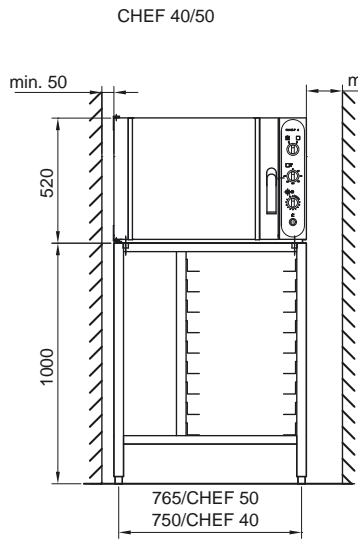
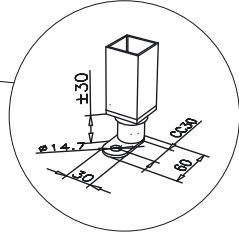
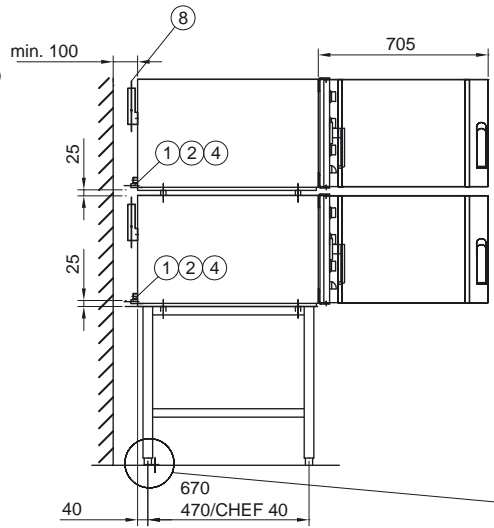
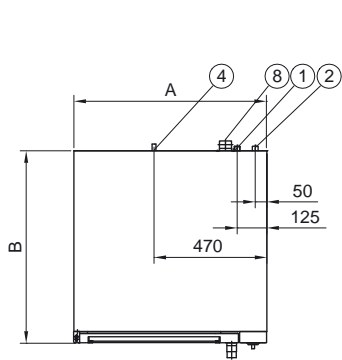
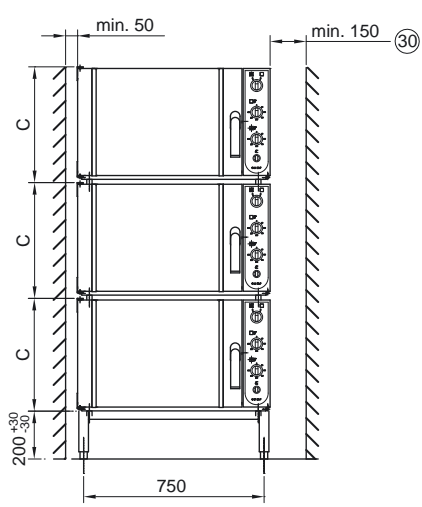
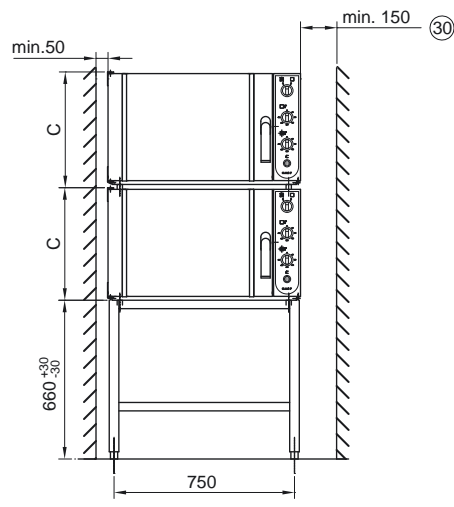
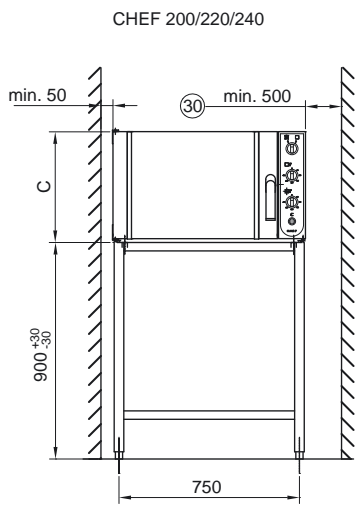
DET. A

Asennus valuun upotettavalle asennuskehykselle.
Installation på ingjutningsram.
Installation on subsurface frames casted into the floor.

Asennus pintakehykselle.
Installation på ytram.
Installation on surface installation frames.



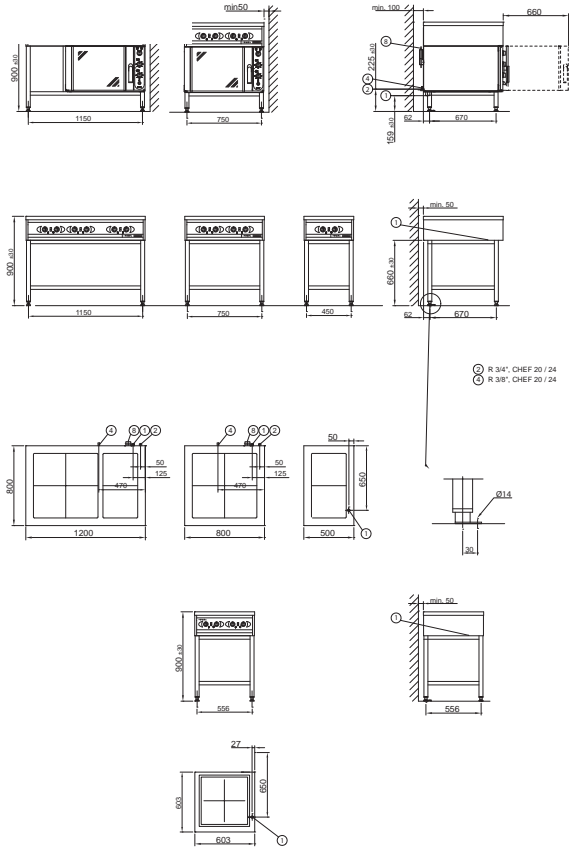
METOS CHEF



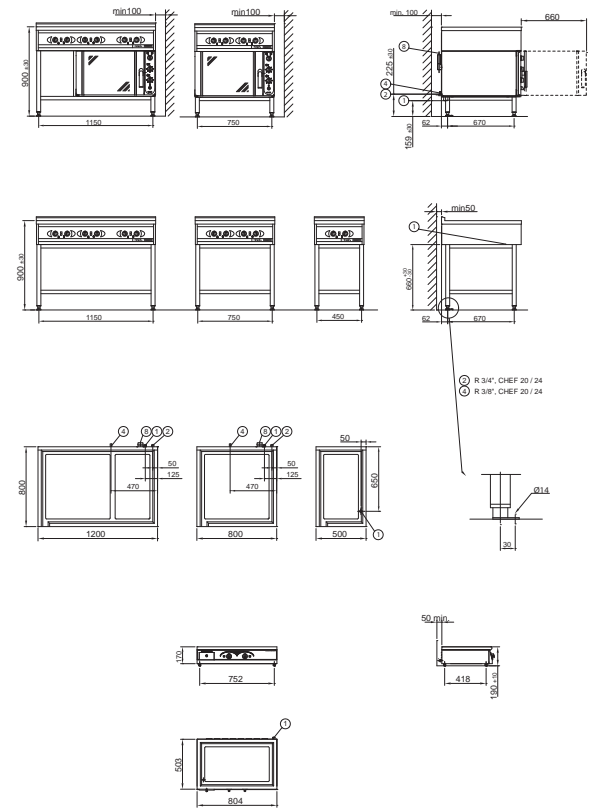
| | A | B | C |
|------------------|-----|-----|-----|
| CHEF 200/220/240 | 800 | 800 | 460 |
| CHEF 50 | 800 | 800 | 520 |
| CHEF 40 | 800 | 600 | 520 |

- ② R 3/4", CHEF 200 / 240 / 40 / 50
- ④ R 3/8", CHEF 200 / 240 / 40 / 50

METOS RP

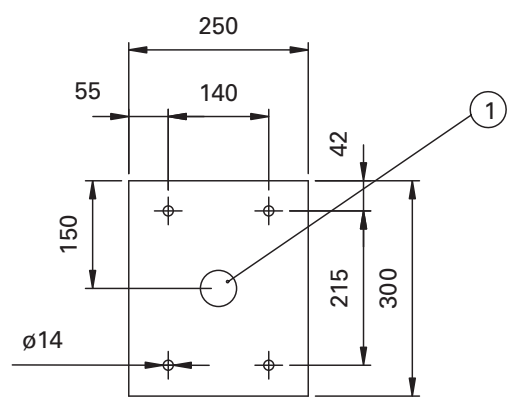
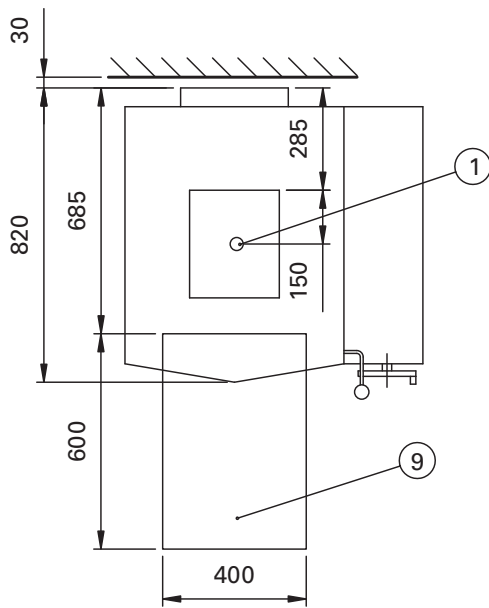
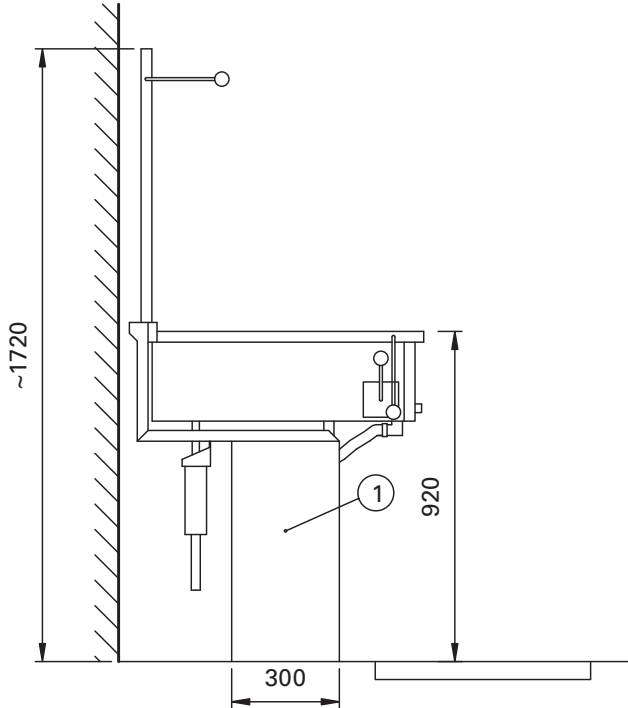
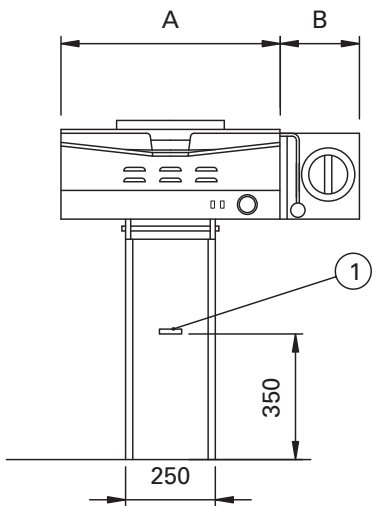


METOS ARDOX



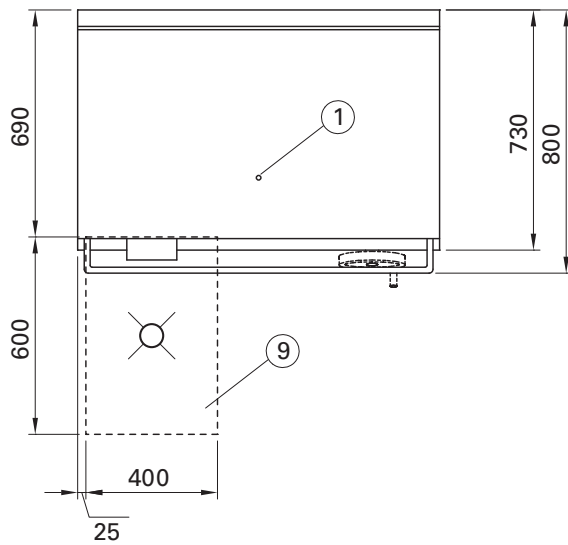
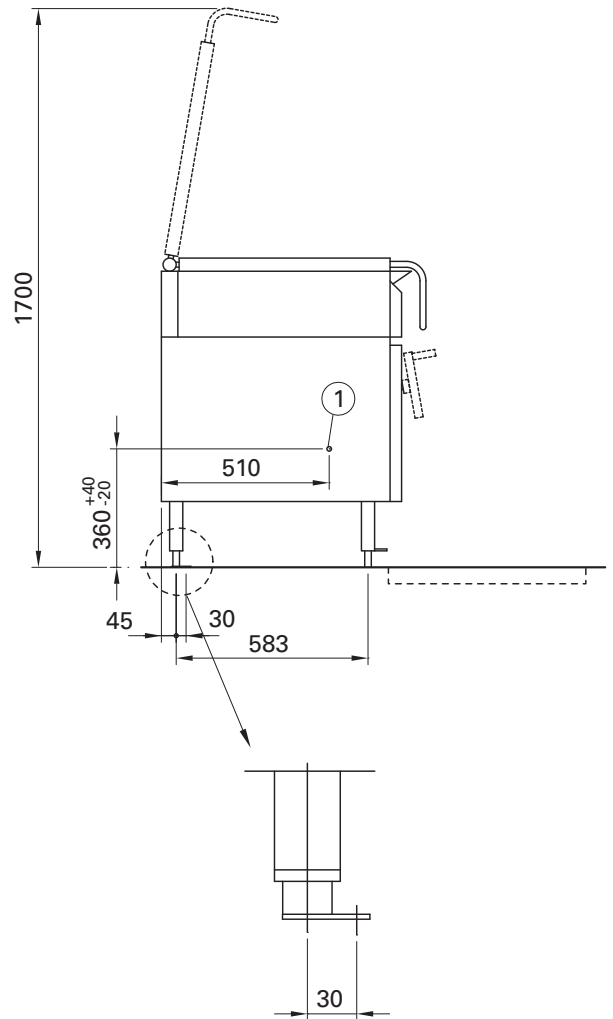
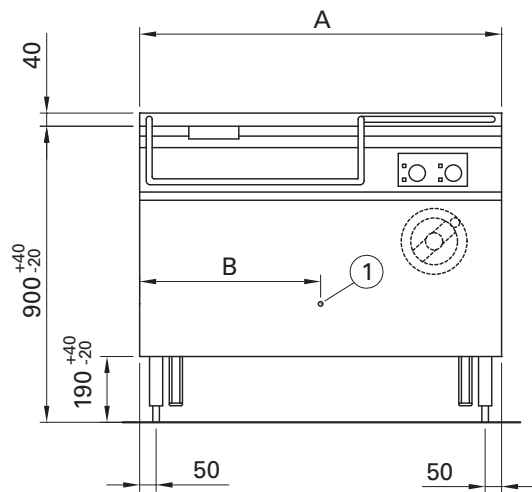
METOS ARDOX

METOS PRINCE / SUPERPRINCE



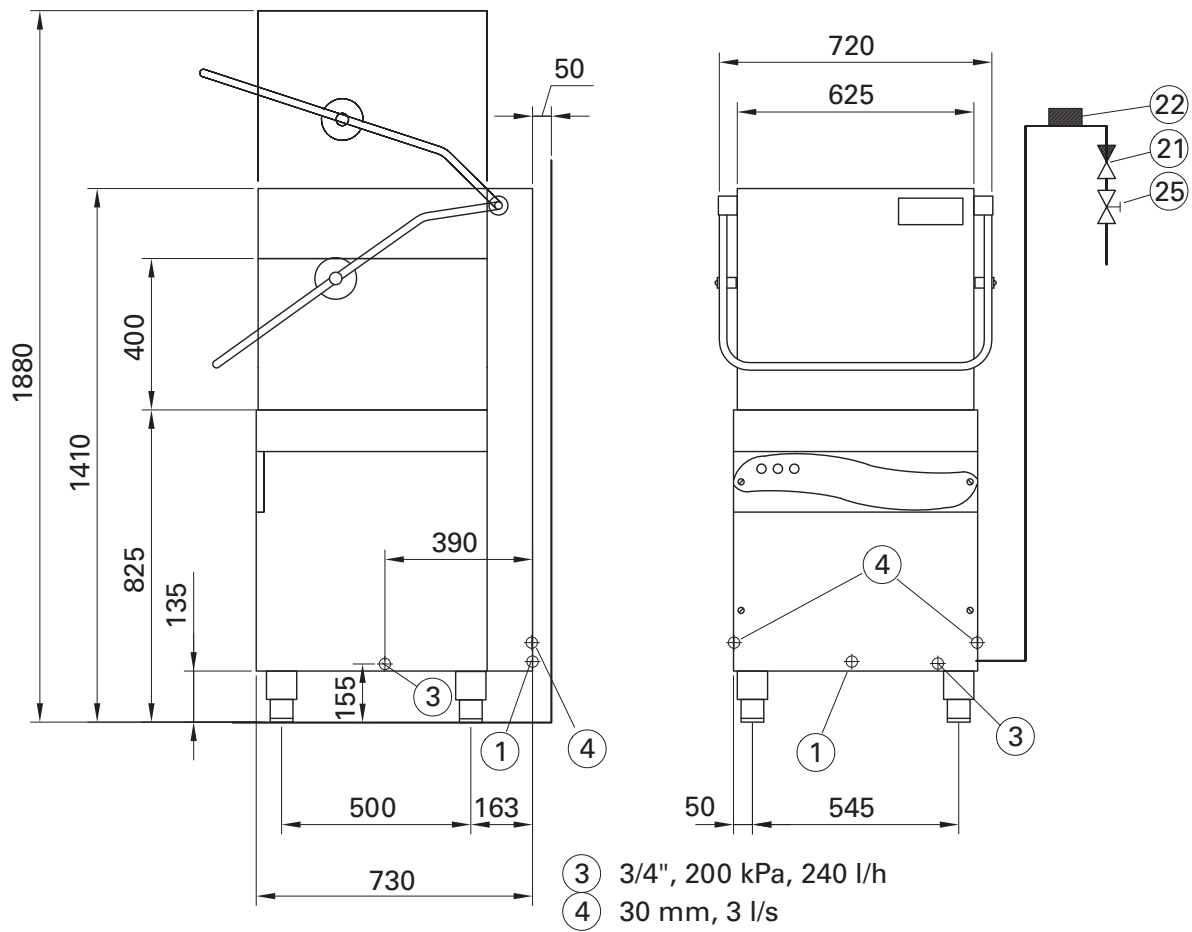
| Prince/Superprince | A | B |
|--------------------|-----|-----|
| 500 | 610 | 220 |
| 660 | 770 | 220 |
| 20S | 610 | 70 |
| 30S | 770 | 70 |

METOS FUTURA

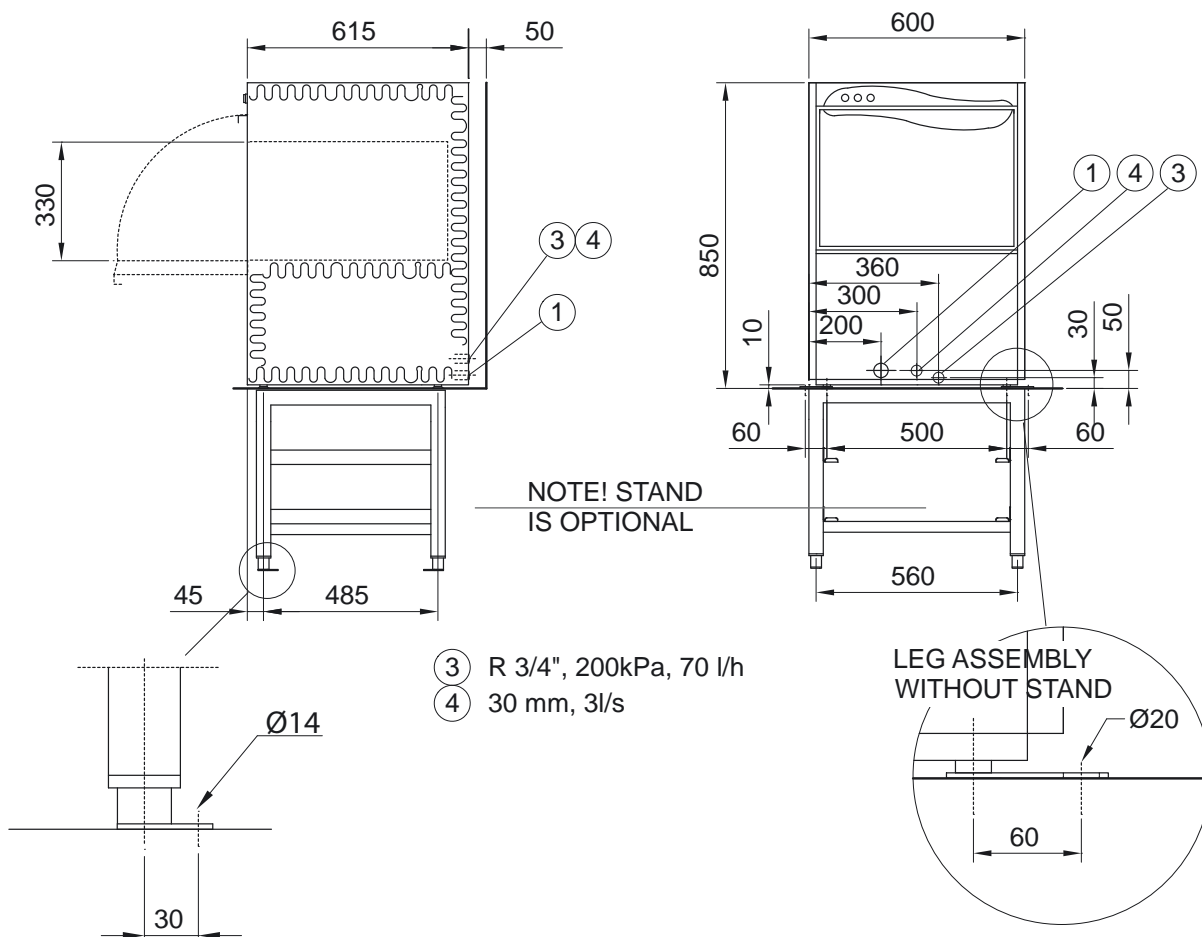


| Metos | A | B |
|------------|------|-----|
| PE/ PM 60 | 600 | 390 |
| PE/ PM 85 | 850 | 390 |
| PE/ PM 110 | 1100 | 550 |

METOS MASTER Hood 130



METOS MASTER LUX 60EL





metos
kitchen intelligence®

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