metos
cooking solutions

Metos MixPan – Bratt pan with integrated mixer for large-scale food production



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Versatile, ergonomic and efficient bratt pan solution for professional kitchens.

Metos MixPan overview

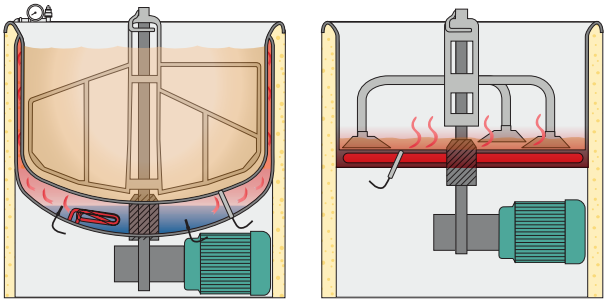
One unit for frying, cooking and mixing

The Metos MixPan is a bratt pan in a kettle body with an integrated mixing tool, designed for efficient food production without constant supervision.

The unit combines the functionality of a frying pan and a mixing kettle, allowing cooking and mixing to be done simultaneously in the same vessel. The MixPan has a mixer tool like our cooking kettles, but is totally redesigned for frying.

The pan bottom is flat and the mixer is designed to cover the entire cooking surface, ensuring consistent results throughout the batch.

Kettle + MixPan = efficient production workflow



Kettle structure on the left, MixPan structure on the right. The MixPan bottom has a direct heating elements on the bottom, kettle is heated with steam in the jacket.



Sear, brown, braise and mix in the same pan!

High heat performance with controlled mixing



High power direct heating allows efficient browning.



Three-arm mixing tool with detachable scrapers.

Efficient production with MixPan

The MixPan is designed for demanding cooking processes where both high heat and controlled mixing are required.

- Maximum surface temperature up to 250°C for effective searing and browning
- Thick stainless steel frying surface with aluminium core ensures even heat distribution
- Direct heating combined with mixing supports fast heating and boiling
- Temperature range 50–250°C

The result is consistent cooking quality from batch to batch, even in high-volume production.



Easily detachable scrapers and mixer tool can be washed in in the dishwasher.



Smoking hot pan.



Fry and brown big batches.



The mixer and scrapers take care of stirring.

Elevated control panel is easy to see and access and it is safe from collisions.







Temperature and mixing speed can be regulated from the control panel. Two mixing programs, first is for slow braising and the second is for quick searing with autoreverse.



Searing without constant watch and control.



Easy with automatic mixing!



Sauces are made without hard manual work.

Designed for daily professional use

The MixPan is built to support efficient and safe operation in busy kitchen environments

- Optimised ergonomics for easy operation and cleaning
- Elevated control panel protects against splashes and collisions
- Removable components can be cleaned without special tools and are dishwasher safe
- Safety grid lid allows adding ingredients during operation
- Mixer stops immediately when the lid is opened
- IPX5 protection for water resistance

Automatic mixing and food water filling improve hygiene and reduce manual work.



Food water tap is on the pan edge.

Integrated mixer for controlled process

- The mixing system is designed to ensure even results across the entire pan
- Three mixing arms cover the full cooking surface from centre to edge
- Food-grade thermopolymer scrapers ensure thorough mixing
- Adjustable mixing speed 5–40 rpm
- Two pre-programmed mixing programs with auto-reverse
- Strong, maintenance-free mixing mechanism

Mixing enhances heat transfer and reduces cooking time, supporting energy-efficient production.

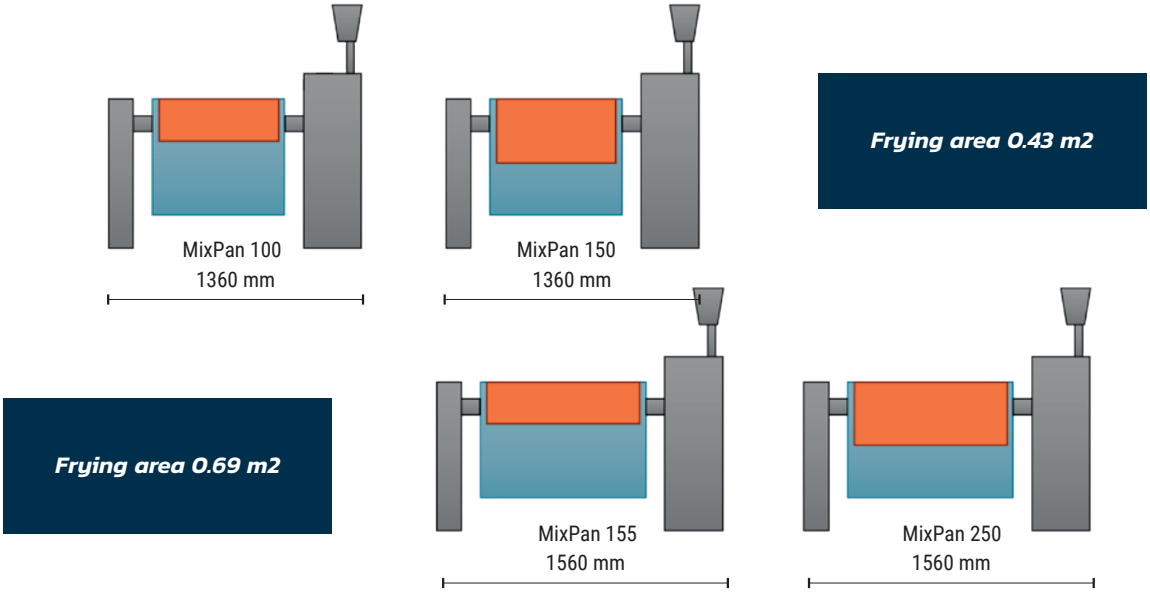


Safety grid lid for safe operation.

Powerful performance for large scale cooking



Flexible configuration for different needs



Metos MixPan	Code	Dimensions mm	Frying area	Volume	Electric connection	Water connection
Mixpan 100	4224270	1360x1060x900/1535	0.43 m^2	109/100L	400V 3/N/PE 26.2kW 50A	CW: R½" HW: R½"
Mixpan 150	4224272	1360x1060x900/1535	0.43 m^2	163/150L	400V 3/N/PE 26.2kW 50A	CW: R½" HW: R½"
MixPan 155	4224274	1560x1200x900/1535	0.69 m^2	174/155L	400V 3/N/PE 38.3kW 63A	CW: R½" HW: R½"
MixPan 250	4224276	1560x1200x900/1535	0.69 m^2	261/250L	400V 3/N/PE 38.3kW 63A	CW: R½" HW: R½"

Standard features

- Bratt pan with integrated mixer
- Temperature control between 50°C – 250°C
- Stepless mixing speed 5-40 rpm/min
- Two mixing programs, autoreverse
- Elevated control pillar
- Tilting with push button
- Tilting height 600 mm
- Safety Grid Lid
- Intregrated mixer with three mixing arms
- Food Grade Organic Thermopolymer Scrapers for mixing tool

Options

- Frames for fixed installation (custom heights on request)
- Free standing frame with feet and installation flanges
- Group installation, also with Metos kettles
- Alternative operating voltages
- Water filling, manual or automatic
- Hand shower - Standard, Reel-in or Heavy Duty
- Bottom valve connection D2-B/AUS

Accessory

- Strainer plate

Materials

- Construction stainless steel EN1.4301, EN1.4016
- Protection class IPX5



Optional Heavy Duty shower.

an Ali Group Company

The Spirit of Excellence

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