

metos
kitchen intelligence[®]

Metos Menu Boiling and Braising Pan

**Stews
Soups
Braising**

All in One
Cooking Pan

- 250°C
- Timer
- Tilting
- Water



METOS MENU BOILING AND BRAISING PAN

Metos is pleased to announce its newest member of the cooking family, the **Menu Braising and Boiling Pan**.

The unit is a single jacket vessel capable of **250°C bottom heating**. It comes with options of a water tap and timer.

The first unit is **40 ltr in capacity**, with other sizes on the way. As you can see, the braising pan has separate water connection on the left pillar, and is not meant to be grouped.

In the future, we will be offering a strainer plate and measuring stick.

The best part about this unit is the price.

Landing at a fraction of the 40 ltr Viking Basic kettle, this multifunction equipment is easy for budget purchasing clients, and those customers who are looking for an entry level production cooker.

Browning Onions and Meats is now possible, given its 250°C temperature rating, and as always, it comes with Metos's easy tilting and ergonomic control panel.

Plug and Play. (3 phase)

4222350	Menu Boiling and Braising Pan 40
4222360	Hand shower
3755368	Subsurface installation frame
3755367	Surface installation frame
4222370	Wheel base
4222372	Measurement stick

ELECTRIC SUPPLY P/kW I/A FUSE/A	
3/PE AC 220V 50-60Hz	11,0 28,8 32
3/PE AC 230V 50-60Hz	12,0 30,1 32
3/N/PE AC 380V 50Hz	11,0 16,6 20
3/N/PE AC 400V 50Hz	12,0 17,4 20
3/N/PE AC 415V 50Hz	10,7 15,0 16
3/PE AC 380V 50Hz	11,0 16,6 20
3/PE AC 400V 50Hz	12,0 17,4 20
3/PE AC 415V 50YZ	10,7 15,0 16
3/PE AC 440V 50-60Hz	12,0 15,7 16
3/PE AC 480V 50-60Hz	12,0 14,4 16

Please contact us for the full dimensioning sheet.

Measures: 1010x602x1058 mm
Working height of 900 mm



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