

metos
cooking solutions

***Metos Viking MixPan
Bratt pan with an integrated mixer***



MOFFAT®

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

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.

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



The mixer tool has three mixing arms to cover whole pan area carefully from center to edge.



Metos Viking MixPan – bratt pan with integrated mixer

The Viking series is completed with a bratt pan in a kettle body. The Viking MixPan has an integrated mixer tool like our cooking kettles, but is totally redesigned for frying. The pan bottom is flat and the mixer is dimensioned to reach every inch of the frying surface. Ergonomically designed scrapers guarantee that everything is mixed completely.

The Viking MixPan has a thick stainless steel frying surface with an aluminium core around the heating elements for steady and even temperature.

The Viking MixPan has electric tilting and it can be easily decanted. The Viking MixPan can be combined in a space saving group with all our cooking kettles.

Kettle + MixPan = Perfect production



Powerful performance for large scale cooking

Searing and browning is made with the Viking MixPan as the mixer and scrapers take care of stirring.

Sear meat in large quantities and braise in a sauce. Easy with automatic mixing!



Viking MixPan	Dimensions mm	Frying area	Volume	Electric connection	Water connection
Viking MixPan 150L	1360x920x900	0.50 m ²	175/150L	400V 3N~ 26.2 kW 50A	CW: R½" HW: R½"
Viking MixPan 250L	1560x1100x900	0.78 m ²	275/250L	400V 3N~ 38.3 kW 63A	CW: R½" HW: R½"

Standard features

- Bratt pan with integrated mixer
- Temperature control between 50°C – 250°C
- Stepless mixing speed 10-40 rpm/min
- Two mixing programs, autoreverse
- Elevated control pillar
- Tilting with push button
- Tilting height 600 mm
- Safety Grid Lid
- Integrated mixer with three mixing arms
- Food Grade Organic Thermopolymer Scrapers for mixing tool
- Free standing frame with feet and installation
- Hand shower - Standard, Reel-in or Heavy Duty flanges

Options

- Frames for fixed installation (custom heights on request)
- Group installation, also with Metos kettles
- Alternative operating voltages
- Water filling, manual or automatic
- Bottom valve connection D2-B/AUS

Accessory

- Strainer plate

Materials

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



Direct heating while mixing allows rapid boiling of all liquids



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