

**metos**  
cooking solutions

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



# 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

We have now completed our Viking series 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 maximum frying surface temperature is 250°C, so you get a smoking hot pan.

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 easily 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	Code	Dimensions mm	Frying area	Volume	Electric connection	Water connection
Viking MixPan 150L	4224258	1360×920×900/1535	0.50 m <sup>2</sup>	175/150L	400V 3N- 26.2 kW 50A	CW: R½" HW: R½"
Viking MixPan 250L	4224260	1560×1100×900/1535	0.78 m <sup>2</sup>	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
- Electric 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

#### **Options**

- Frames for fixed installation (custom heights on request)
- Free standing frame with feet
- Group installation, also with Metos kettles
- Alternative operating voltages
- Water filling
- Hand shower - Standard, Reel-in or Heavy Duty
- Stainless Steel Scrapers for mixing tool

#### **Materials**

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



Direct heating while mixing allows rapid boiling of all liquids

**Metos Cooking Solutions**

Ahjonkaarre, 04220 Kerava, Finland

tel. +358 204 3913

[mcs@metos.com](mailto:mcs@metos.com)

[www.metos.com](http://www.metos.com)

