

Metos Prince Bratt Pan

Metos Prince bratt pans are permanently fixed to the floor. All Metos Prince models are fitted with electrical tilting. The pan is heated in few minutes (+200°C). The temperature is uniform throughout the whole pan area. Thermostat controlled temperature 50-250°C.

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 balanced lid is formed so that the condensation water returns into the pan.

The pan is easy to clean. All surfaces except the pan area are stainless steel quality 18/8. The pan area is sandblasted steel and the corners are rounded. The frying area in Metos Prince 60 is 540x530 mm and 790x530 mm in Prince 85. The pans can be supplied with food water filling by a push button and ergonomic height adjustment 800 - 950 mm. Maintenance from the front. The installation frame is same size as in previous Prince model so old Prince pans can easily be replaced with this one. The new Prince can be attached to wall also.



Metos Prince	Dimensions mm	Pan depth	Volume l	400V3~PE 50Hz	440V3~PE 60Hz	Weight kg Net/Gross
Prince 60L	600x818x960	90	25	7.5 kW 10A	6.9 kW 9A	111/131
Prince 60D	600x818x960	130	37	7.5 kW 10A	6.9 kW 9A	111/131
Prince 85L	850x818x960	90	37	10.5 kW 15A	9.6 kW 12A	134/154
Prince 85D	850x818x960	180	75	10.5 kW 15A	9.6 kW 12A	134/154
Options						
S/S compound surface 60						
S/S compound surface 85						
Height adjustment						
Food water filling						

Installation Drawing Metos Prince

