

Metos offers a complete solution for professional kitchens from Finland for over 100 years. The solution development is based on understanding the customer's business and business environment, such as Cook Chill solutions that is very efficient for bulk cooking in central kitchens and other large kitchens. Cook Chill itself is not a new technology as it has been around for decades, it is one of the most efficient ways to produce large quantities of food because of its chilled state, long shelf life, and easier handling and transport; thus maximizing the production output and profits.



COOK & CHILL CONCEPT FOR CENTRAL KITCHEN



Viking MixPan Tilting Bratt Pan

The Metos Viking MixPan is a brattpan with integrated mixing function.



Viking Combi Kettle

The kettle can be controlled by the user to mix and cook at the same time



Futura HD Tilting Bratt Pan

The frying pan is designed for frying and cooking in large capacity kitchens and is a good choice for demanding use.



Hot Fill DOS 2

Ensures quick and precise dispensing of liquid food products. With The built-in scale ensures that weighting of the product happens in one and the same workflow saving time in the kitchen.



Sousvide Tank

the product is slow-cooked in a water bath to the desired temperature achieved.



Rack For Sous-Vide

FUTURA HD Bratt Pan

- Metos Futura HD bratt pans are giants for big kitchens. Volumes of the pans are 100, 150 and 200 liters. Metos Futura HD bratt pans have a stainless steel frying surface with an aluminium core around the heating elements for extremely fast heating and fast heat recovery. The maximum frying surface temperature is 250°C.
- Metos Futura HD pans have a raised control panel, protected from collisions and spills. Futura HD 200 pans have strong tilting device. Distance to pouring nose from floor is minimum 550mm.
- Futura HD 100 has one frying zone and 150 and 200 have two separately controlled zones.

FUTURA Bratt Pan

Metos Futura bratt pan series offers a wide range of models for versatile, efficient and ergonomic frying in every kitchen. Metos Futura bratt pans ensure high frying efficiency, uniform heat distribution and fast heat recovery. Metos Futura pans are quicker and more efficient than conventional bratt pans, especially when frying cold products. The temperature adjustment range is 0-250°C.

PRINCE Bratt Pan

Metos Prince bratt pans are permanently fixed to the floor. All Metos Prince models are fitted with electrical tilting. The pans are heated in a few minutes (+200°C). The temperature is uniform throughout the whole pan area. Thermostat controlled temperature 0-250°C.



FUTURA HD



FUTURA



PRINCE

Description	Model	Capacity	Cooking Area	Dimension (MM)	E. Power. (Ph / kW)
Electric Tilting Bratt Pan with Raised Control Panel	Futura HD 100L	Net 100 L	2 GN1/1 x H 273 mm	1208 x 955 x 1559	3 Ph / 20.70 kW
Electric Tilting Bratt Pan with Raised Control Panel	Futura HD 150L	Net 150 L	3 GN1/1 x H 273 mm	1533 x 955 x 1559	3 Ph / 27.60 kW
Electric Tilting Bratt Pan with Raised Control Panel	Futura HD 200L	Net 200 L	4 GN1/1 x H 273 mm	1858 x 955 x 1559	3 Ph / 41.40 kW
Electric Tilting Bratt Pan	Futura 85D	Net 75 L	790 x 530 x 180 mm	850 x 806 x 954	3 Ph / 10.50 kW
Electric Tilting Bratt Pan	Futura 110D	Net 100 L	1040 x 530 x 180 mm	1100 x 806 x 954	3 Ph / 15.00 kW
Electric Tilting Bratt Pan with Fixed Base	Prince 85D	Net 75 L	790 x 530 x 180 mm	850 x 818 x 960	3 Ph / 10.50 kW

PROVENO Combi Kettle

- Proveno is an intelligent and simple answer for easy and economic food production. Suitable for heavy commercial and industrial food productions.
- Approachable and intuitive, loaded with smart functions.
- Raised control panel is clearly visible, simple to use, protected from collisions and liquid.
- Strong, maintenance free, auto reverse mixer for all mixing and whipping.
- Touchscreen enables easy programming, unlimited number of programs with cooking steps.
- ProTemp advanced temperature control is based on real-time temperature, prepare the most demanding dishes effortlessly, prevent food from burning.
- Attention to details and accessories as needed, easy to clean.



PROVENO 80E



PROVENO 400E

Standard features

- Proveno kettle with integrated mixer
- Stepless mixing speed in all sizes 15-140 rpm/min, autoreverse
- Elevated control pillar with guiding touch panel
- Audiovisual signals for user
- Multi functional timer
- Programming on screen, unlimited number of programs and program phases, favourite pages
- Programs for basic foods and wash programs
- Mixing patterns and saving of your own patterns
- ProTemp – real time temperature control, food and jacket temperature separately controlled. Intelligent power setting from gentle warming to full power. Allows for example low temperature cooking, sous vide, proving and tempering.
- Delta T cooking – temperature of jacket rises accordingly when food temperature rises, temperature difference is determined.
- User privilege levels
- Automatic measured water filling
- Electric tilting 40-150 L kettles, hydraulic tilting 200-400 L kettles
- Tilting while mixing function
- Auto tilt-back
- USB Port on control panel for program updates, program transfers and HACCP data saving
- Teacher status for training
- Phone app for training
- Diagnostics for maintenance
- On screen energy and water consumption measuring
- Steam jacket automatic fill
- Rotating lid in up position
- Measuring stick

Description	Model	Capacity	Dimension (MM)	E. Power. (Ph / kW)
Electric Mixing Kettle with Raised Control Panel	Proveno 40E	Net 40 L	1047 x 720 x 900/1535	3 Ph / 12.50 kW
Electric Mixing Kettle with Raised Control Panel	Proveno 60E	Net 60L	1047 x 720 x 900/1535	3 Ph / 18.00 kW
Electric Mixing Kettle with Raised Control Panel	Proveno 80E	Net 80 L	1047 x 720 x 900/1535	3 Ph / 22.00 kW
Electric Mixing Kettle with Raised Control Panel	Proveno 100E	Net 100 L	1154 x 720 x 900/1535	3 Ph / 22.00 kW
Electric Mixing Kettle with Raised Control Panel	Proveno 150E	Net 150 L	1360 x 920 x 900/1535	3 Ph / 27.60 kW
Electric Mixing Kettle with Raised Control Panel	Proveno 200E	Net 200 L	1360 x 920 x 900/1535	3 Ph / 35.60 kW
Electric Mixing Kettle with Raised Control Panel	Proveno 300E	Net 300 L	1560 x 1100 x 900/1535	3 Ph / 47.60 kW
Electric Mixing Kettle with Raised Control Panel	Proveno 400E	Net 400 L	1560 x 1100 x 900/1535	3 Ph / 62.00 kW