

Viking MixPan

Model – Viking MixPan 250L ELECTRIC code 4224260



metos
cooking solutions

Metos Cooking Solutions

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Standard features

- Bratt pan with integrated mixer
- Temperature control between 50°C – 250°C
- Stepless mixing speed 15-40 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 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 showers standard, reel-in or heavy duty
- Draw off valves and taps



Materials

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

Volume

Volume liters	brut 277 / net 250
Frying surface m ²	0.78

Electrical connections

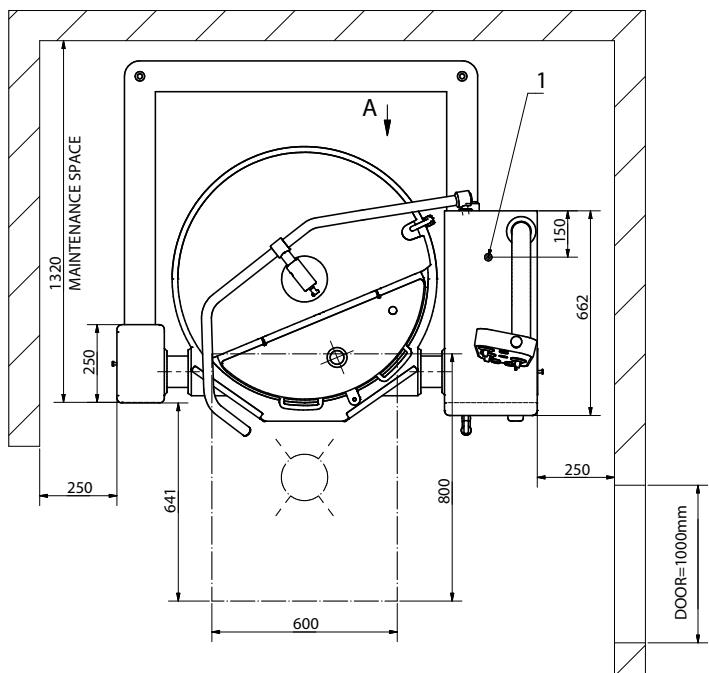
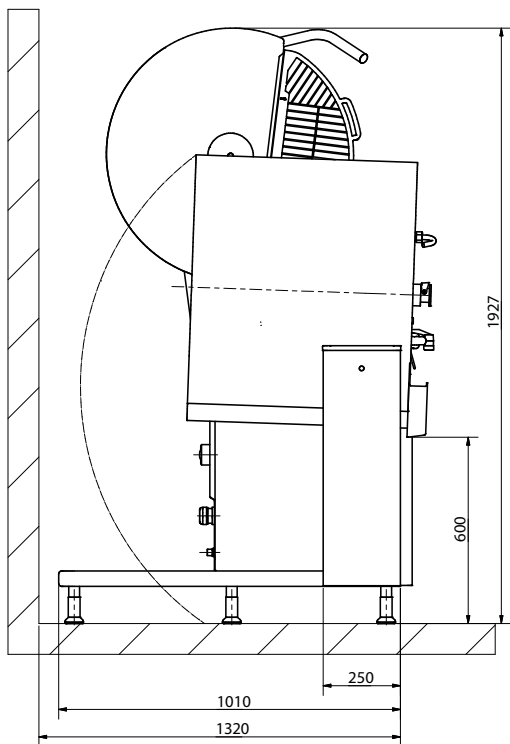
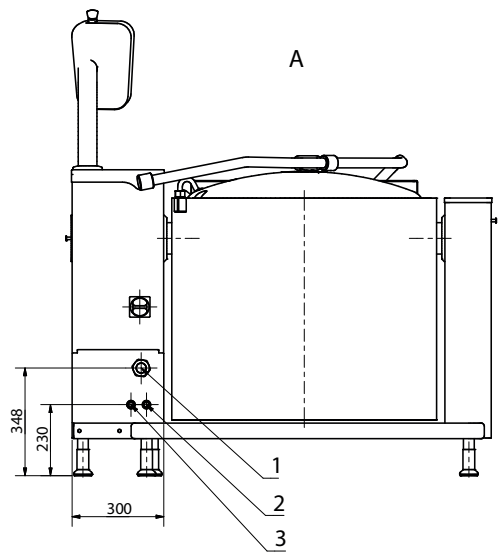
	Connected power/kW	Current/A	Fuse/3xA
3/N/PE AC 400/230V 50/60Hz	38,3	61,2	63

Water connection

2. Cold water connection R1/2" (Ø15), to be fitted with non-return valve and shut off valve
3. Hot water connection R1/2" (Ø15), to be fitted with non-return valve and shut off valve (option)- only for handshower

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Technical drawing of the S 1000 machine showing dimensions. The machine is a rectangular unit with a control panel on the right side. The overall height is 1507 mm. The height of the main body is 990 mm. The height of the control panel is 900 mm. The width of the machine is 1110 mm. The width of the control panel is 300 mm. The width of the main body is 150 mm. The machine is shown with a dashed line indicating the internal structure.



- National and local regulations must be observed when installing the pan.

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