

metos

METOS MIXPAN

Type (litres): 100, 150, 155, 250

Installation and Operation Manual

Original instructions



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1. General

Carefully read the instructions in this manual. They contain important information on the correct, efficient and safe installation, operation and maintenance of the appliance.

Keep this manual in a safe place for future use by all operators of the appliance.

The appliance must be installed in accordance with the manufacturer's instructions and applicable local regulations. Connections to the electrical and water supplies must be carried out by qualified personnel only.

All persons operating the appliance must receive appropriate training in its safe and correct use.

In the event of a fault or malfunction, switch off the appliance. The periodic functional checks specified in this manual must be carried out according to the instructions. The appliance must be serviced by a qualified technician authorized by the manufacturer. Use original spare parts.

Failure to follow these instructions may compromise the safe operation of the appliance.

This manual covers multiple MixPan models. Always verify the model designation on the rating plate.

1.1. Symbols used in the manual



This symbol indicates a potential safety hazard. The accompanying instructions must be followed to prevent injury.



This symbol indicates the correct procedure for preventing equipment damage, poor operating results or hazardous situations.



This symbol indicates recommendations and useful information that help achieve the best performance from the appliance.

1.2. Symbols used on the appliance



This symbol indicates that electrical terminals are located behind the panel. The panel may be removed by qualified service personnel only.

1.3. Checking the relationship between the appliance and the manual

The appliance rating plate shows the appliance serial number. If this manual is missing or requires replacement, a new copy can be obtained from the manufacturer or local representative. When requesting a replacement manual, always provide the serial number shown on the rating plate.

If discrepancies are identified between language versions, refer to the English-language original instructions.

2. Safety

2.1. General

The appliance is CE marked in accordance with the applicable European Union legislation. Refer to the EU Declaration of Conformity supplied with the appliance for the applicable legislation and standards.

Safe operation requires the MixPan to be installed, operated, cleaned and maintained according to the instructions in this manual.

Do not modify the appliance without the manufacturer's written approval. Unauthorized modifications may compromise safety and invalidate the appliance's conformity.

Operators and personnel responsible for installing, maintaining and servicing the appliance must read and understand the relevant safety instructions before starting work.



Switch off the appliance immediately in the event of a fault or malfunction. Do not operate the appliance until the cause of the fault has been identified and corrected. Service work must be carried out by qualified personnel authorized by the manufacturer. The periodic checks specified in this manual must be carried out according to the instructions. Use original spare parts.

Before using the MixPan, ensure that all operators have received appropriate training in its correct and safe operation.

Keep this manual available to all persons who operate, clean, maintain or service the appliance.



Read and understand this manual before installing, operating, cleaning or servicing the appliance.



The MixPan is intended for use by trained professional personnel only. It must not be operated by children or by persons who have not received adequate instruction and supervision.

Children must not be allowed to operate or play with the appliance.

2.2. Safe use of the MixPan

The MixPan is a heated appliance with surfaces that become hot during normal operation. Follow these instructions to prevent burns and other injuries:

- During prolonged operation, the sides of the pan bowl, pouring nose and lid become hot.
- Always wear heat-resistant protective gloves and use appropriate utensils and accessories when handling hot food or touching parts that may be hot.
- Beware of hot steam when opening the lid, especially during simmering or stewing.
- Do not leave the MixPan operating unattended for extended periods.



Do not use the MixPan for deep frying.

2.3. Changing the settings and adjustments



Technical settings and adjustments may be changed only by qualified personnel authorized by the manufacturer.

2.4. Safety instructions in the event of malfunction



In an emergency, press the emergency stop button to stop operation immediately.

If the emergency stop button has been activated because of a serious malfunction or a condition that could endanger safety, do not restart the MixPan. Contact an authorized service provider.

2.5. Disposal of the appliance

At the end of its service life, the appliance must be disposed of in accordance with applicable local regulations.

The appliance contains recyclable materials and may also contain materials that require appropriate handling. Use an authorized waste-management or recycling company to ensure that the appliance is disposed of safely and responsibly.

2.6. Other prohibitions and dangerous practices

Do not bypass, disable or remove any safety device. Do not operate the MixPan if it is defective or if its safe operation cannot be ensured.

Unauthorized modifications, deliberate misuse, inadequate maintenance or failure to keep the appliance in a safe technical condition may cause hazardous situations.

The manufacturer is not responsible for damage resulting from unauthorized modifications, deliberate misuse or failure to follow the safety, maintenance and servicing instructions provided for the appliance.

2.7. Warnings



Read and follow the safety instructions and warnings below. Additional warnings are provided at the relevant points throughout this manual. Read the entire manual before operating the MixPan.

- Use the MixPan only for food preparation. Do not use it to process corrosive substances or substances that may react with one another. Prolonged contact with certain food ingredients, including salt, acetic acid, citric acid and lactic acid, may cause corrosion.
- To prevent burns, do not touch the inner surface or rim of the pan bowl, the safety lid or the mixing tool during operation. Use appropriate protective equipment when handling hot components, food or liquids.
- Beware of hot steam when opening the lid.
- Do not stand behind the MixPan during tilting.
- Switch off the mixer before removing the mixing tool.
- Do not insert utensils or fingers through the openings in the safety grid while the mixer is operating.
- Do not operate the mixer unless the safety lid and safety grid are correctly fitted and closed.
- To reduce the risk of strain injury, do not lift the mixing tool while it is in a vertical position. Tilt the MixPan to a suitable position before removing the mixing tool.
- After use, ensure that the handshower and water inlet tap are closed.
- After use, clean the MixPan according to the cleaning instructions in this manual to maintain a high level of hygiene.
- Do not operate the MixPan without the cover plates or if the cover plates are not correctly fitted.
- Factory-set MixPan and mixer parameters may be changed only by authorized personnel and according to instructions provided by the manufacturer.
- Sheet-metal components inside the appliance pillars may have sharp edges. Exercise caution during installation and service work.
- Electrical hazard symbols are fitted to cover plates protecting electrical components. These cover plates may be removed by qualified service personnel only.



The manufacturer is not responsible for injury or equipment damage resulting from failure to follow the instructions provided in this manual.

3. Functional description

3.1. Intended use of the appliance

The MixPan is intended for heating, frying, stewing, braising and boiling food.



Do not use the MixPan for purposes other than food preparation. Do not process corrosive ingredients or substances that may react with one another. Prolonged contact with certain food ingredients, including salt, acetic acid, citric acid and lactic acid, may cause corrosion.

The corrosion resistance of stainless steel is based on a passive layer consisting of a very thin chromium oxide film. This protective layer forms naturally when the stainless-steel surface is exposed to oxygen.

Hard or sharp utensils may damage the passive layer by scratching the inner surface of the pan bowl, increasing the risk of corrosion. Use suitable wooden or heat-resistant plastic utensils in the MixPan, particularly when mixing or scraping.

3.1.1. Use for other purposes



The manufacturer is not responsible for malfunctions or damage resulting from misuse or use for purposes other than those specified in this manual.

3.2. Construction

The MixPan is constructed primarily of stainless steel.

3.3. Operating principle

The MixPan is heated by specially designed heating elements that distribute heat evenly across the base of the pan bowl. The temperature is controlled automatically according to the selected setting. The operation of the temperature regulator and indicator lights is described in section 4.2.2.

The MixPan is tilted by a tilting motor. The mixing functions are powered by a gear motor. The raised control panel is located on the right-hand pillar of the MixPan, referred to as the control pillar.

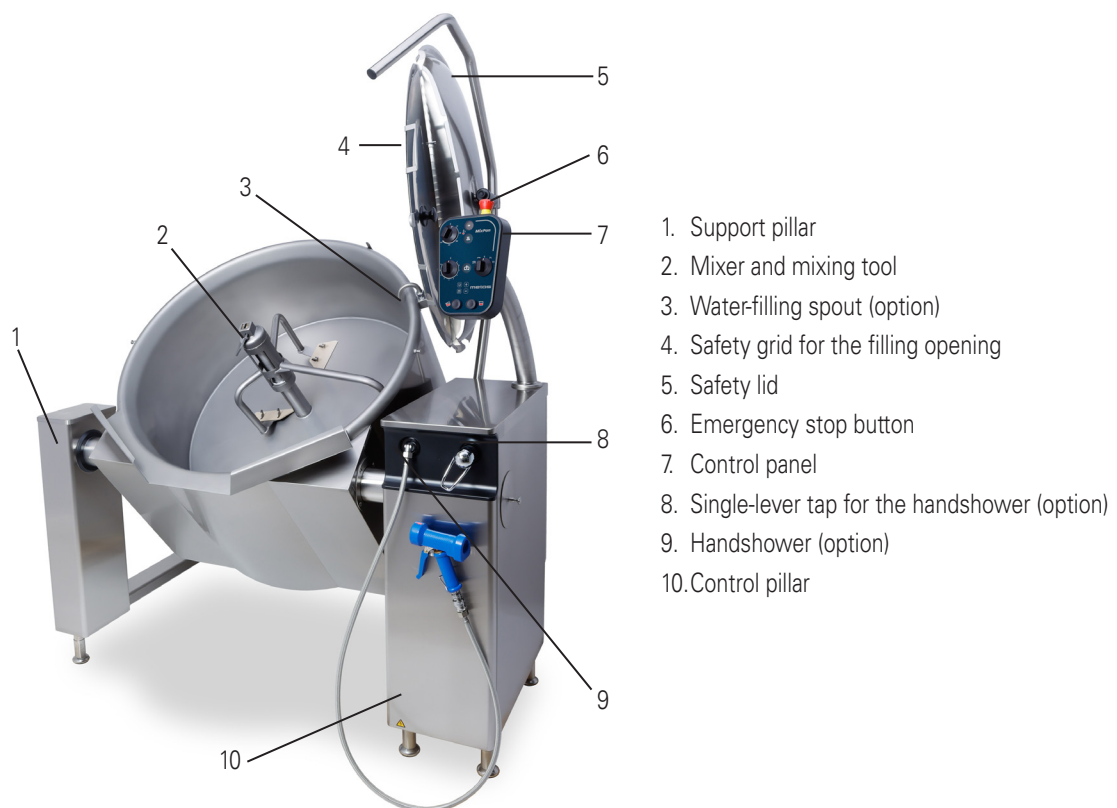
3.4. Options and Accessories

Depending on the model and configuration, the MixPan may be equipped with the following optional accessories:

- Manual or automatic cold-water filling – Cold water is dispensed into the pan bowl through the filling spout. The G1/2 connection is located on the rear of the control pillar. Filling is controlled using a switch or the control-panel buttons, depending on the configuration.
- Handshower – Available as standard S1, heavy-duty S2 or S3 with a retractable hose. The S3 hose system is integrated into the control pillar. The G1/2 cold- and hot-water connections are located on the rear of the control pillar.
- Strainer plate – The stainless-steel strainer plate is positioned over the pan bowl and secured using the pins at the sides of the bowl.
- 10 A socket outlet – Located behind the control panel and protected by a residual current device.

3.5. Construction of the MixPan

The main components of the MixPan are shown in the following illustration:



**Lid**

1. Safety lid
2. Lid lifting arm
3. Lid locking lever
4. Safety grid for the filling opening
5. Safety switch
6. Filling-opening cover (not shown in picture)

**Mains switch**

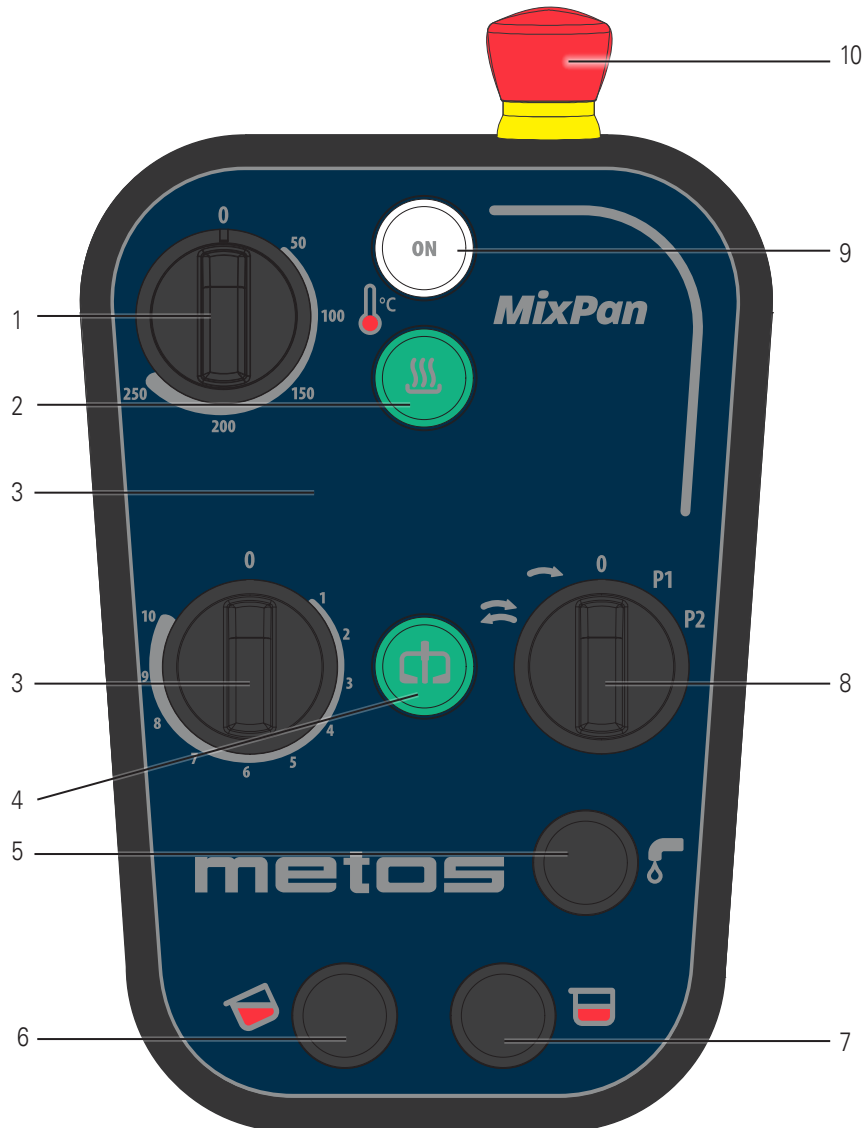
1. Mains switch

3.6. Control panel

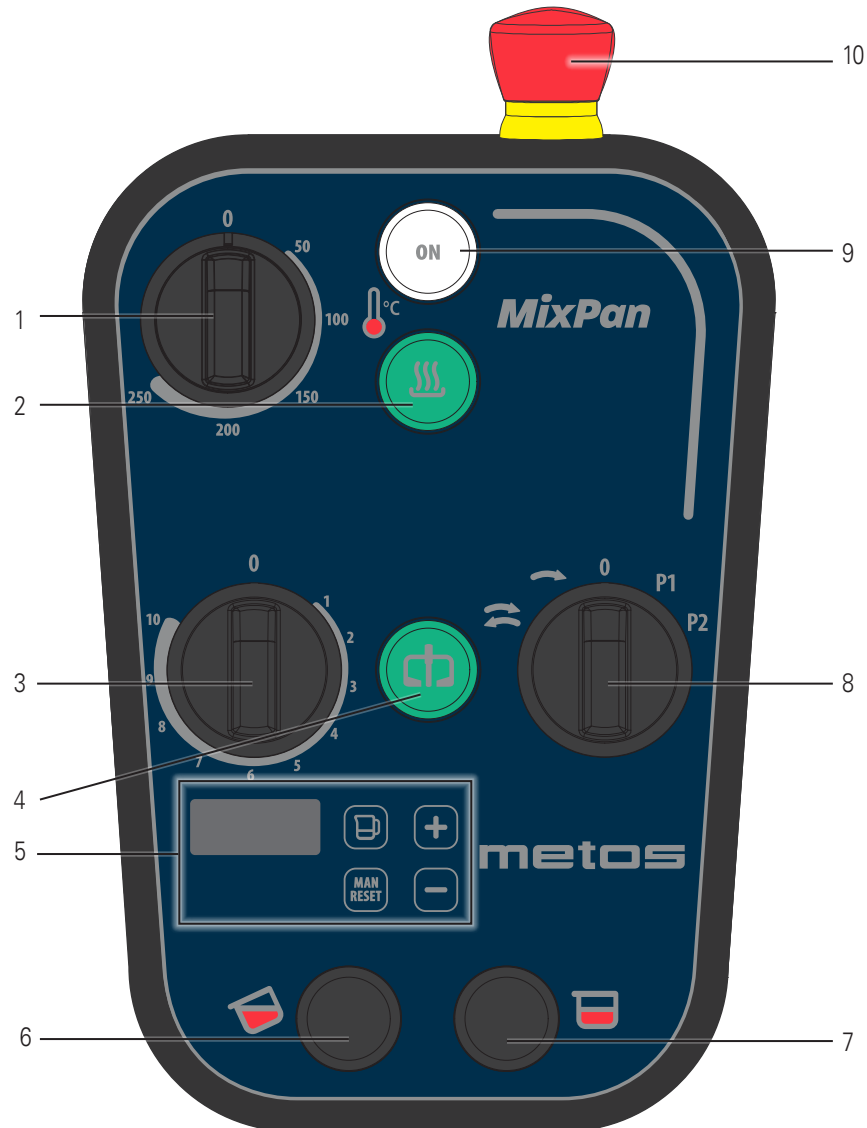
The control-panel layout and available functions vary according to the selected options. This manual describes all available configurations. Use the following illustrations to identify the controls and functions included in your MixPan:



1. Temperature regulator
2. Heating cycle indicator light (green)
3. Mixing-speed regulator
4. "Mixer ON" indicator light
6. Pan tilting
7. Return pan to upright position
8. Mixing-program selector switch
9. Heating-function indicator light (white)
10. Emergency stop button

Metos MixPan with manual water filling

1. Temperature regulator
2. Heating cycle indicator light (green)
3. Mixing-speed regulator
4. "Mixer ON" indicator light
5. Manual water-filling button
6. Pan tilting
7. Return pan to upright position
8. Mixing-program selector switch
9. Heating-function indicator light (white)
10. Emergency stop button

Metos MixPan with automatic water filling

1. Temperature regulator
2. Heating cycle indicator light (green)
3. Mixing-speed regulator
4. "Mixer ON" indicator light
5. Automatic water filling controls
6. Pan tilting
7. Return pan to upright position
8. Mixing-program selector switch
9. Heating-function indicator light (white)
10. Emergency stop button

4. Operating instructions



Before operating the MixPan, all personnel must receive appropriate training in its correct and safe operation from the person responsible for workplace safety or another qualified trainer.

4.1. Before use

4.1.1. Initial cleaning and preparation

Before using the MixPan for the first time, clean all food-contact surfaces according to the cleaning instructions provided in this manual.

4.2. Operation

4.2.1. Switching on the main power

Turn the MixPan mains switch to position "I". The mains switch is located on the rear of the control pillar. After the main power has been switched on, the MixPan functions are controlled from the control panel.



Heating to the frying temperature takes approximately 4–5 minutes. When the preset temperature is reached, the green heating-cycle indicator light switches off.



If a prolonged interruption in the electrical supply occurs, set the temperature control to position "0". This helps prevent the MixPan from starting to heat unexpectedly when the electrical supply is restored.



The short preheating time allows energy to be saved by switching on the MixPan only when frying is about to begin. During a longer interruption in cooking, switch off the heating or select a lower temperature setting.

Keep the lid closed whenever possible, particularly during simmering or stewing, to reduce energy consumption.

4.2.2. Setting the frying temperature



Set the desired frying-surface temperature using the temperature regulator between 50 - 250 °C

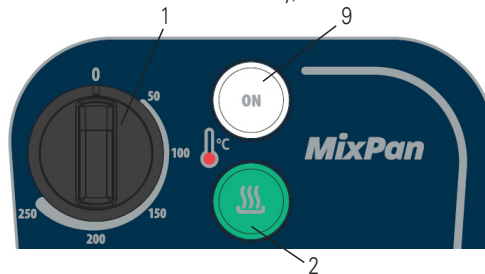
Heating operation

The white heating-function indicator light illuminates when the heating function is switched on.

The green heating-cycle indicator light illuminates while the thermostat is calling for heat and the heating elements are operating. It switches off when the selected temperature has been reached or when the frying-surface temperature is higher than the selected setting.

During cooking, the green indicator light may switch on and off as the thermostat maintains the selected temperature.

If a lower temperature is selected, the green indicator light remains off while the frying surface cools. The MixPan does not cool actively, so allow sufficient time for the temperature to decrease.



1. Temperature regulator
2. Heating-cycle indicator light (green)
9. Heating-function indicator light (white)



The maximum operating temperature of the MixPan is 250 °C. The temperature regulator cannot be turned beyond the 250 °C position. Do not attempt to force the regulator beyond this position.

4.2.3. Recommended cooking settings

The following settings are general starting recommendations. The appropriate setting depends on the product, batch size, initial product temperature, moisture content and desired cooking result. Adjust the setting as necessary during cooking.

These values refer to the frying-surface temperature setting. They do not indicate the internal temperature of the food. Always verify that food has reached the required safe internal temperature using a suitable food thermometer.

Cooking process	Typical products	Recommended temperature
Gentle warming or melting	Butter, sauces, milk- or cream-based sauces	50-75 °C
Gentle cooking	Egg mixtures, custards, slow softening of onions	75-125 °C
Simmering or stewing	Soups, stocks, stews, meat sauces, curries and braised dishes	100-150 °C
Frying and browning	Minced meat, diced meat, chicken, sausages and root vegetables	150-200 °C
Searing	Steaks, cutlets, fish portions, burger patties and browning meat before braising	200-225 °C
Temporary max. heating	Initial searing of large, cold batches of meat	250 °C

For best searing results with steaks, cutlets, burger patties and similar individual products, use the MixPan without the mixing tool.



The 250 °C setting is intended for temporary use when maximum heat output is required, such as during the initial searing of large, cold batches of meat. Once the searing stage is complete, reduce the setting to the appropriate temperature for continued cooking. Prolonged heating of an empty MixPan at the maximum setting is not recommended.



The MixPan must not be used for deep frying.

4.2.4. Mixer operation

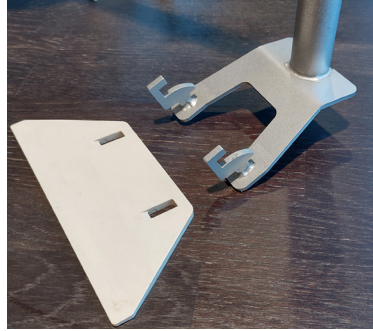


The mixer operates only when the safety lid and the safety grid over the lid opening are fitted and closed.

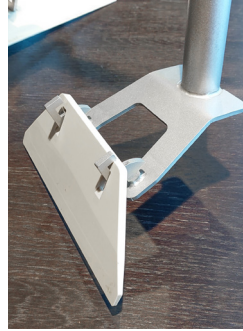
If the lid is opened during mixing, the mixer stops. After closing the lid, restart mixing using the mixing program selector switch and the mixing speed regulator.

Positioning the scrapers

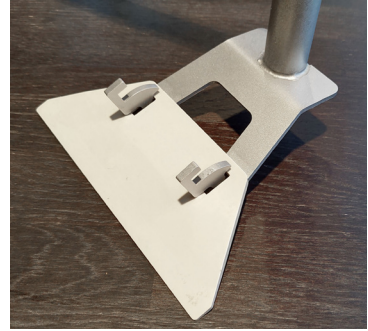
Install the scrapers as shown and make sure that they are securely attached.



1.



2.



3.

Positioning the mixing tool

The mixing tool is easiest to install when the MixPan is in a tilted position.

With the lifting handle in the upright position, slide the ring of the mixing tool onto the mixer shaft. Lower the tool into place so that the locking mechanism engages with the groove at the upper end of the mixer shaft.



Turn the lifting handle to the side



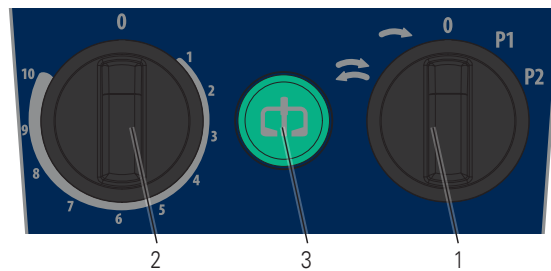
Make sure that the mixing tool is securely locked by pulling upwards on one of the mixer blades. The mixing tool must not lift off the mixer shaft.



Manual operation of the mixer

1. Make sure that the emergency stop button is released. If it is pressed down, turn it clockwise until it pops up.
2. Make sure that the mixing speed regulator (2) is in position 0.
3. Select one-direction mixing by turning the mixing program selector switch (1) from position 0 to ➡, or select auto-reverse mixing by turning it to ↻.
4. Start the mixer by turning the mixing speed regulator from position 0 to the required setting. The mixer starts at approximately setting 1.

If the mixing speed regulator was not in position 0 when the mixing function was selected, return it to position 0 before setting the required mixing speed.



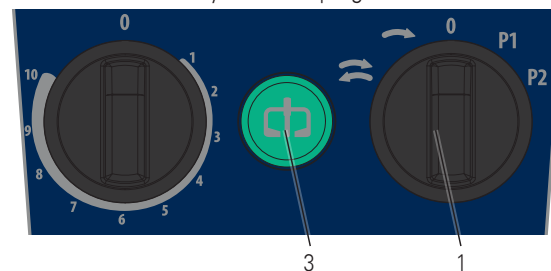
1. Mixing program selector switch
2. Mixing speed regulator
3. Mixer ON indicator

Operation of the preset mixing programs

The MixPan is equipped with two factory-preset mixing programs, P1 and P2. The programs are selected using the mixing program selector switch and cannot be modified by the user.

The Mixer ON indicator shows that a mixing program is active. During a pause phase, the mixer remains stationary even though the program is still running.

You can switch directly from one program to another at any time.



1. Mixing program selector switch
3. Mixer ON indicator

Program P1 - Stirring program

Program P1 is intended for slow cooking, braising and simmering. The program operates in repeating cycles consisting of:

- **Phase 1:** Mixing phase of approximately 15 seconds at low rotational speed.
- **Phase 2:** Pause.

The mixing speed regulator adjusts the total cycle time:

- At the lowest setting, the cycle time is approximately 1 minute.
- At the highest setting, the cycle time is approximately 10 minutes.

Increasing the regulator setting increases the pause time between the mixing phases. During the pause, the mixer remains stationary, but the program is still active.

Program P2 - Frying program

Program P2 is intended for frying and searing applications that require more dynamic mixing. The program operates in repeating cycles consisting of four phases:

1. Forward rotation
2. Short reverse rotation
3. Forward rotation
4. Pause

The duration of both the mixing phases and the pause phase is dependent on the selected mixing speed.

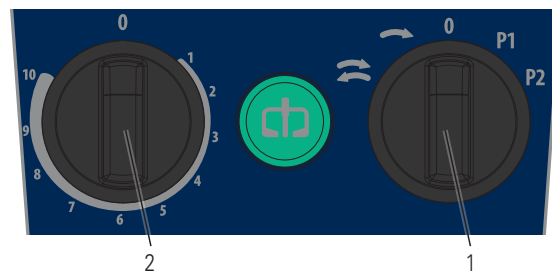
- At higher settings, the mixing phases become more intensive and the pause becomes shorter.
- At lower settings, the pause becomes longer and the overall mixing action becomes gentler.

This allows the mixing intensity to be adjusted according to the product being prepared. Use higher settings for more continuous movement during high-temperature searing. Use lower settings for delicate products requiring gentler mixing and longer pauses.

Stopping the mixing and the preset programs

To stop manual mixing or a preset mixing program, turn the mixing program selector switch (1) to position 0.

Pressing the emergency stop button will immediately stop all mixing functions.



1. Mixing program selector switch
2. Mixing speed regulator

Restarting the mixer after interruption

The mixer will not restart automatically if mixing is interrupted by:

- Power failure
- Opening of the lid or safety grid
- Activation of the emergency stop button

Before restarting, make sure that the cause of the interruption has been resolved. Close the lid and safety grid, and release the emergency stop button if necessary. After these steps:

1. Turn the mixing speed regulator to position "0".
2. Select the desired mixing function.
3. Increase the mixing speed to the required setting.

The mixer will not start if the speed regulator is not first returned to position "0".

Mixing speeds

The mixing speed can be continuously adjusted between 5 and 40 rpm.

Auto-reverse function

Regardless of the selected speed, the mixer operates alternately for 6 seconds clockwise and 4 seconds counterclockwise.

Description of the preset mixing programs

The intended use and operating sequence of each preset mixing program are shown in the following table.

Program	Description	Function
P1	15 s mixing low rotational speed followed by adjustable pause. Total cycle time approx. 1–10 min depending on regulator setting.	Intermittent stirring for simmering and braising.
P2	Forward–reverse–forward mixing cycle with pause. Phase timing depends on selected mixing speed. Higher speed shortens pause; lower speed extends it.	Dynamic mixing for frying and searing.



Maximum amount of mixing

The mixer is designed to mix most food products. Some products may be too thick to mix at full capacity. If necessary, reduce the batch size or, where suitable for the recipe, add liquid to improve the mixing result.

4.2.5. Tilting the appliance



Open the MixPan lid before tilting. Make sure that the movement area is clear and that there is sufficient space behind the appliance.



Press and hold the tilting button  to tilt the MixPan.

Press and hold the upright-position button  to return the MixPan to the cooking position.



- The MixPan moves only while the corresponding button is held down.
- Hold the upright-position button until the movement stops and the MixPan is in the cooking position.
- Tilt a MixPan filled with water or another liquid very carefully to prevent the contents from spilling past the pouring spout.
- Heating switches off while the MixPan is tilted and resumes automatically when it is returned to the horizontal position.

4.2.6. Water filling (option)

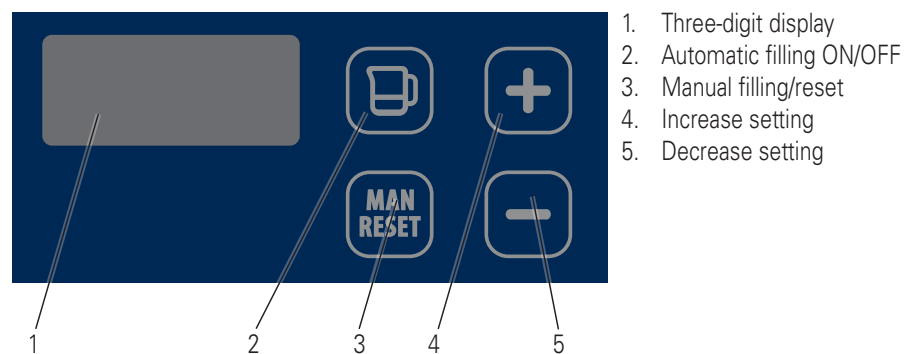
Manual water filling

Press and hold the  on the operating panel. Release the button when the required amount of water has been added.

Automatic water filling (option)

The required volume of cold water can be dispensed into the MixPan in two ways:

- manually, until the required volume is shown on the display
- automatically, using a preset volume.



Basic mode

- When the MixPan is switched on, 0 appears in the rightmost position of the display.
- The decimal point is illuminated.
- The preset and dispensed water volumes are set to 0.
- If the control voltage is switched off, the water dispenser returns to basic mode when switched on again.

Manual water filling

- Press and hold the  for the duration of filling.
- The display updates in increments of one litre while the button is held down.
- The dispensed volume remains on the display for 10 seconds after the button is released. The display then returns to 0.
- If filling is resumed within 10 seconds, the displayed volume continues from the previous value.

Automatic filling of water

- Set the required volume in litres using the  and  buttons.
- The selected volume remains on the display for 10 seconds. If filling is not started, the display returns to 0.
- While the selected volume is displayed, press the  to start filling.
- During filling, the display shows the dispensed volume. Water flow stops automatically when the selected volume has been reached.
- Press the  to reset the selected volume to 0.

4.3. Cleaning, Care and Maintenance

4.3.1. Cleaning



Do not use a pressure washer to clean the MixPan. High-pressure water may damage the appliance and spread contaminated water over food-contact surfaces in the kitchen.



Switch off the MixPan using the mains switch before cleaning.

Burned-on deposits form an insulating layer on the frying surface. This reduces heat transfer and may result in slower heating and poor frying results. The frying surface must be kept clean to ensure consistent results.



Clean frying surface



Surface with burned-on deposits

Even a thin layer of burned-on deposits can significantly reduce the frying-surface temperature.

Cleaning equipment:

- scraper
- stiff brush
- suitable scouring pad
- cleaning cloth
- paper towel

Cleaning detergent:

- Use a slightly alkaline detergent with a pH of 8–10.

Precleaning:

- Scrape food residue from the frying surface.
- Remove grease and loose residue with a paper towel.
- If necessary, add water and allow the remaining residue to soak once it is safe to do so.

Cleaning:

- Clean the inside of the pan with a brush and hot water.
- Remove stubborn residue using a suitable scouring pad.
- Use detergent on the frying surface only when necessary, as detergent also removes the protective layer of cooking fat.
- Clean both sides of the lid with a brush and detergent solution.
- Clean the exterior surfaces with a brush or cloth and detergent solution, and then rinse carefully.

After cleaning:

- Rinse the frying surface with hot water.
- Dry the frying surface by heating it briefly.
- Apply a thin layer of unsalted cooking fat to the clean, dry frying surface.
- Rinse the other cleaned surfaces and wipe them dry.



Do not spray water directly onto the control panel. Do not clean the control panel or its overlay with steam.



Detergent use

Follow the detergent manufacturer's instructions for dosage and contact time. Exceeding the recommended contact time, particularly when foam detergents come into contact with salt residue, may cause severe spot corrosion even on stainless-steel surfaces.



The appliance manufacturer accepts no responsibility for damage caused by failure to follow these instructions.

Detaching the lid parts

- Make sure that the MixPan is in the upright cooking position.
- Lower the solid lid onto the MixPan.
- Remove the cover from the safety grid, and then remove the safety grid.
- Support the lifting arm with one hand. Pull the lid locking lever and carefully lift the arm away from the solid lid.



Refitting the lid parts

Place the solid lid approximately in its correct position on the MixPan.

Lower the lifting arm over the lid. Turn the solid lid until the guiding pin is aligned with the corresponding hole in the central section of the lifting arm.



1. Solid lid
2. Lifting arm
3. Guiding pin
4. Lid locking lever
5. Safety grid for lid opening
6. Safety-grid cover—not shown in the illustration

Press the lifting arm against the lid so that the fixing cone enters the fixing point and the locking lever snaps into the locked position. Make sure that the lid is securely locked to the lifting arm.



Refit the safety grid and its cover.

4.3.2. Daily care and good practices

To maintain consistent performance and preserve the frying surface, follow these practices during daily use:

- Use utensils suitable for the frying surface to prevent scratching or other mechanical damage.
- Do not leave food residue on the surface for extended periods.
- Clean the MixPan promptly after use to prevent residue buildup and maintain hygiene.
- Make sure that the frying surface is dry after cleaning.
- Do not overheat an empty MixPan. Prolonged dry heating may damage the frying surface.

These practices help maintain consistent cooking results and extend the service life of the MixPan.

4.3.3. Optional conditioning of the frying surface

Depending on use, occasional conditioning may help reduce sticking and maintain the frying surface.

If desired, one possible method is to apply a thin layer of unsalted cooking fat to the clean, dry frying surface. With the lid open and the MixPan continuously monitored, the surface may be heated to approximately 200 °C for about 5–10 minutes.

After heating, switch off the MixPan, allow the surface to cool and remove any excess fat.

The treatment may be repeated when considered useful. Unsalted cooking fat may be preferable to oil, as some oils can form a harder residue that is more difficult to remove.

4.3.4. Service and Maintenance

Regular inspection and servicing must be carried out by qualified service personnel.



Do not repair, modify or disassemble the MixPan. Unauthorized modifications or repairs may affect safe operation and invalidate the warranty.

If the MixPan does not operate as intended, or if abnormal operation is observed, stop using the appliance and switch it off. Contact authorized service personnel. Do not use the MixPan again until its safe operation has been confirmed.

Only original or manufacturer-approved spare parts may be used to ensure safe and reliable operation.

Operators may perform basic visual checks before use, including checking that the MixPan is clean, intact

and free from visible damage. Repairs and internal inspections must be carried out by qualified service personnel.

For service assistance, contact your local Metos representative or an authorized Metos service provider.

5. Installation

5.1. General

Follow the instructions in this chapter concerning the installation and adjustments required before the MixPan is put into operation. Correct installation helps prevent malfunctions and damage.



Do not switch on the power if the appliance or installation area is damp or wet, for example under construction-site conditions.

5.1.1. Operating conditions

The MixPan is designed for use in a normal, air-conditioned professional kitchen. The ambient temperature must not exceed +40 °C and the relative humidity must remain below 80%. Condensation must not occur on the appliance surfaces.

5.1.2. Electromagnetic compatibility

The MixPan complies with the applicable EMC requirements concerning electromagnetic emissions and immunity.

If other electronically controlled appliances, particularly equipment fitted with frequency converters, are installed nearby, make sure that they comply with the applicable EMC requirements and that their cabling has been installed according to the manufacturer's instructions.

5.1.3. Storage

Store the MixPan in a dry place at a temperature between +10 °C and +40 °C. Keep it in its original transport packaging during storage.

If the MixPan is stored under construction-site conditions, protect it from damage caused by other work being carried out nearby.

- Protect the exterior of the appliance from scratches and impacts.
- Protect the appliance from construction dust.
- **Protect the MixPan from sparks produced by welding, grinding or abrasive cutting. Such sparks may cause rust spots on stainless-steel surfaces.**

5.1.4. Unpacking the appliance

Transport the MixPan in its original packaging as close as possible to the installation location before unpacking it.



After a floor-mounted MixPan (FM) has been removed from its transport pallet, it is unstable until it has been securely attached to the installation frame.

Do not operate or tilt the MixPan before it has been installed and secured according to the installation instructions. Support the MixPan from the time it is removed from the transport pallet until it has been securely installed. If the MixPan tips over, it may cause personal injury or property damage.

5.1.5. Disposal of the package

After unpacking, sort and dispose of all packaging materials in accordance with local recycling and waste-disposal regulations.

5.2. Installation

Check the applicable installation drawing before installation. Make sure that there is sufficient space behind the MixPan for tilting and servicing. Also check the required position of the floor drain.



The MixPan is designed for installation with a floor drain in front of the appliance. An arrangement with a pouring channel and floor drain behind the MixPan is not suitable.

The MixPan can be installed in three ways:

- Floor-mounted (FM) on a subsurface installation frame cast into the floor
- Floor-mounted (FM) on a surface installation frame fixed to the finished floor
- Free-standing (FS)

For installation dimensions and floor-drain positioning, see section "7. Technical specifications".

5.2.1. Floor-mounted MixPan models (FM)

The subsurface or surface installation frame must be correctly positioned before installation of the MixPan begins.

5.3. Residual current device recommendation

The use of a residual current device is recommended. The device must be selected according to the supply voltage subject to applicable local electrical regulations:



- MixPan models with a supply voltage of 200 V, 230 V or 400/230 V: Type A residual current device with high-frequency filtering, or a residual current device specifically approved for use with frequency converters.
- MixPan models with a supply voltage of 380–480 V without neutral: Type B three-phase residual current device.

The residual current device must be selected and installed by a qualified electrician.

5.4. Free-standing MixPans

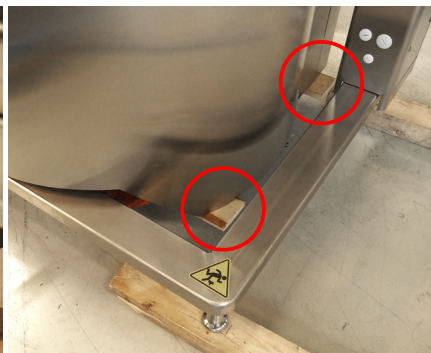
Installing the first left-hand MixPan or a single MixPan

Free-standing Metos MixPans are delivered preassembled on the free-standing frame.

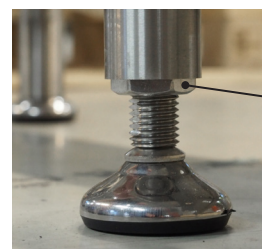
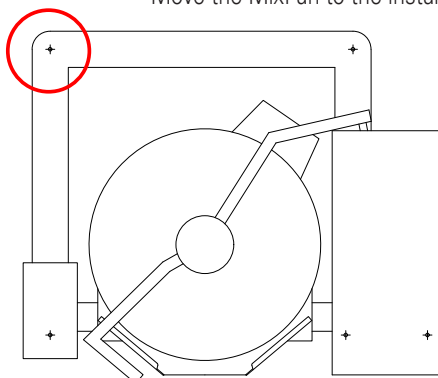


The MixPan is secured to the transport-pallet brackets with the foot locking nuts (A). Release the MixPan by loosening the locking nut (B). After levelling the MixPan, tighten the locking nuts upwards as shown.

- Remove the brackets from the pallet. Cut the longitudinal pallet boards and push a pallet truck under the MixPan. Protect the underside with plywood strips or planks as shown.



- If lifting from floor level, raise one side at a time and place planks beneath the frame feet until the pallet truck fits underneath. Keep hands and feet clear.
- Move the MixPan to the installation location and check that it is level using the adjustable feet.



Locking nut



- Make sure the rear foot on the support-pillar side is firmly against the floor. Otherwise, it may lift during heavy mixing or tilting.
- Tighten the adjustable-foot locking nuts after levelling.

The clearance between the free-standing MixPan frame and the floor is 120 mm. The adjustment range is $-5/+30$ mm.

Installing the next MixPan in a group

When installing a MixPan group, proceed as follows:



- Remove the cover plate from the control pillar of the left-hand MixPan using a 10 mm spanner.



- Adjust both MixPans to the same height and move them together. Keep hands clear.
- Insert the axle into the bearing and apply grease.



- Make sure that the MixPan is correctly positioned and that the holes in both free-standing frames are aligned.



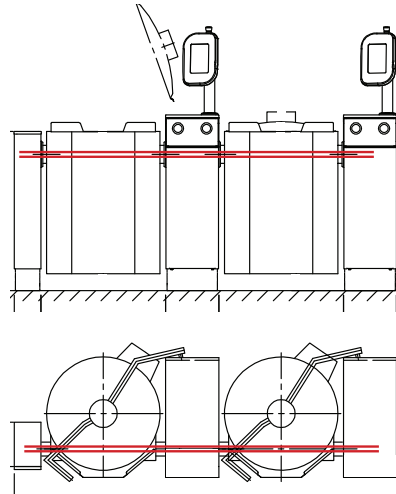
- Secure the MixPans together with four M12 x 20 bolts using a 19 mm spanner.



- Install the locking ring (1) and secure it with the two locking screws (2) using a 4 mm Allen key.
- Refit the control-pillar cover plate (3) using a 10 mm spanner.



Make sure that the axles of the MixPans are aligned both horizontally and laterally. Adjust the alignment using the adjustable feet if necessary.



Mounting flanges

Mounting flanges, four per MixPan, are recommended for all MixPans. They are particularly recommended for models of 150 L and larger and for installation on uneven floors. The flanges are bonded to the floor.



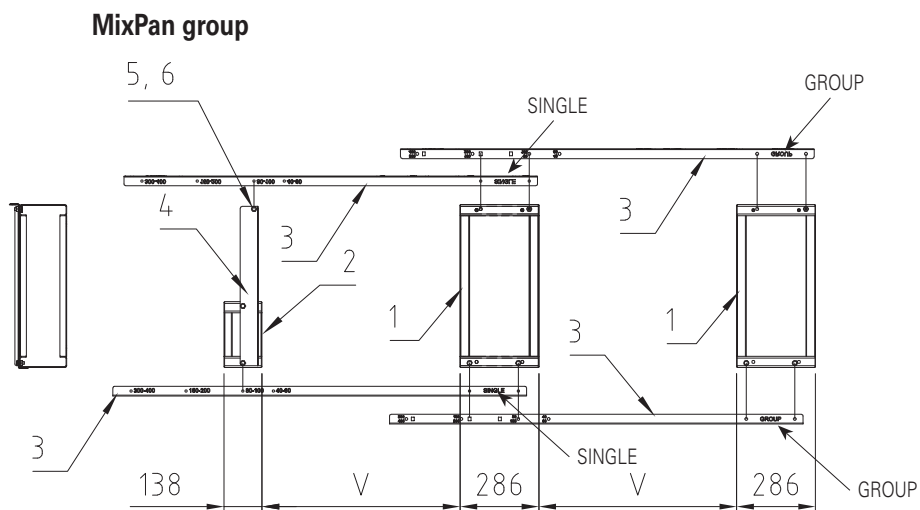
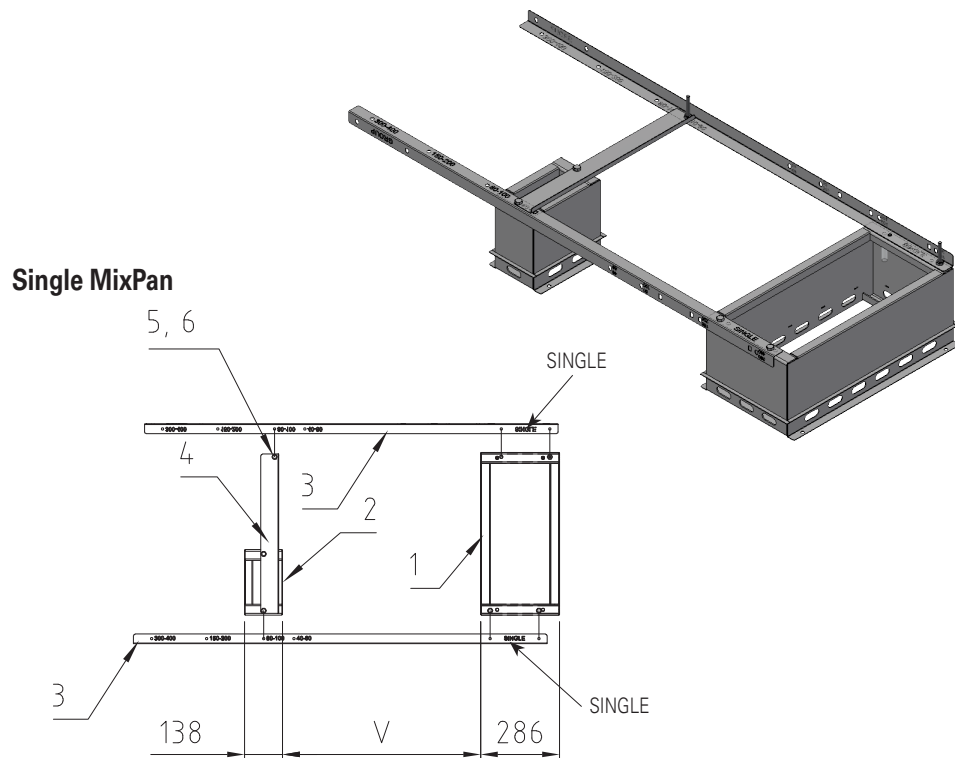
- Lift one side at a time using a pallet truck. Position the mounting flanges around the corner feet, lower the MixPan and bond the flanges to the floor.



Mounting flange

5.5. Installation frames

5.5.1. Positioning of installation frames



Installation frames

- MG4224000 Surface installation frame
- MG4224002 Subsurface installation frame
- MG4224004 Group installation frame, surface
- MG4224006 Group installation frame, subsurface

- 1. Control pillar frame
- 2. Support pillar frame
- 3. Installation guide: 3917669
- 4. Spacer guide: 3917668
- 5. Hexagon bolt M10 x 20
- 6. Hexagon nut M10

Model	V (mm)
100 L	924
150 L	924
155 L	1124
250 L	1124

5.5.2. Subsurface frame cast into the floor

Position the installation frames according to the installation drawing using the installation guides supplied with the appliance. The frames must be level and secured so that they cannot move while the concrete is being poured.

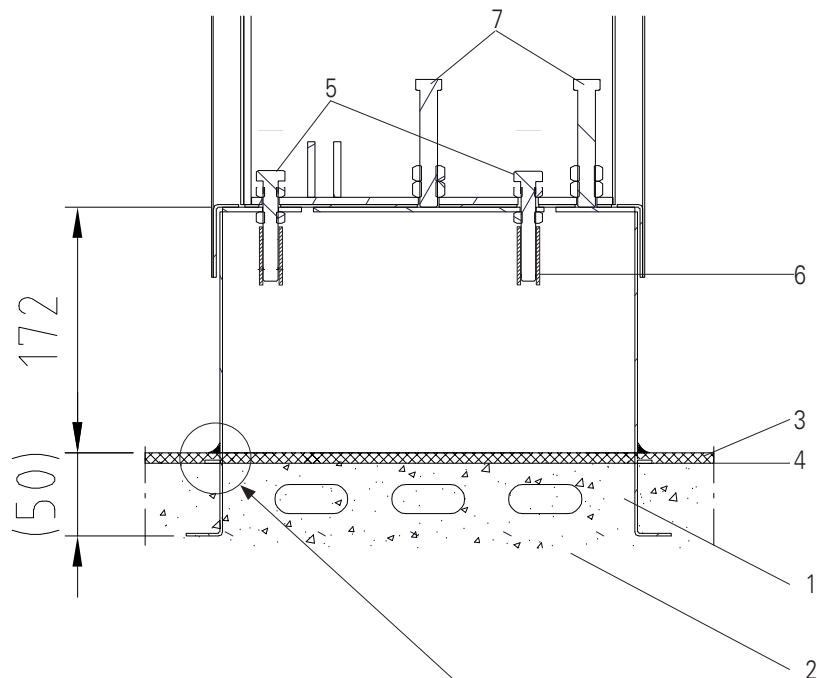
Position the installation frames so that their upper surface is **172 mm above the finished floor surface**. Finish the joint between the installation frame and the floor with suitable flooring material.

After the concrete has cured, remove the installation guides and temporary fasteners shown in section 5.4.1, items 3–6.

For the best watertightness, fill the installation frame with concrete and cover the concrete with a suitable floor coating to prevent moisture penetration.



Make sure that the fixing bolts (5) and their protective sleeves (6) are installed and that the bolts are fully screwed into position before pouring the concrete. The principal parts of the installation are shown below.



1. Installation frame
2. Concrete casting
3. Finished floor surface
4. Floor coating
5. Fixing bolt
6. Protecting sleeve for fixing bolt
7. Adjusting bolt

Place the MixPan on the installation frame and level it using the adjusting bolts. Once the MixPan is level, secure it to the installation frames using the fixing bolts.

The control pillar is secured with four bolts and the support pillar with two bolts. Tighten the fixing bolts and adjusting fasteners securely.



Do not seal the space between the MixPan pillars and the installation frame. This space must remain open to provide sufficient airflow.

5.5.3. Surface installation frame fixed to the floor

Position the surface installation frames according to the installation drawing using the installation guides supplied with the appliance.

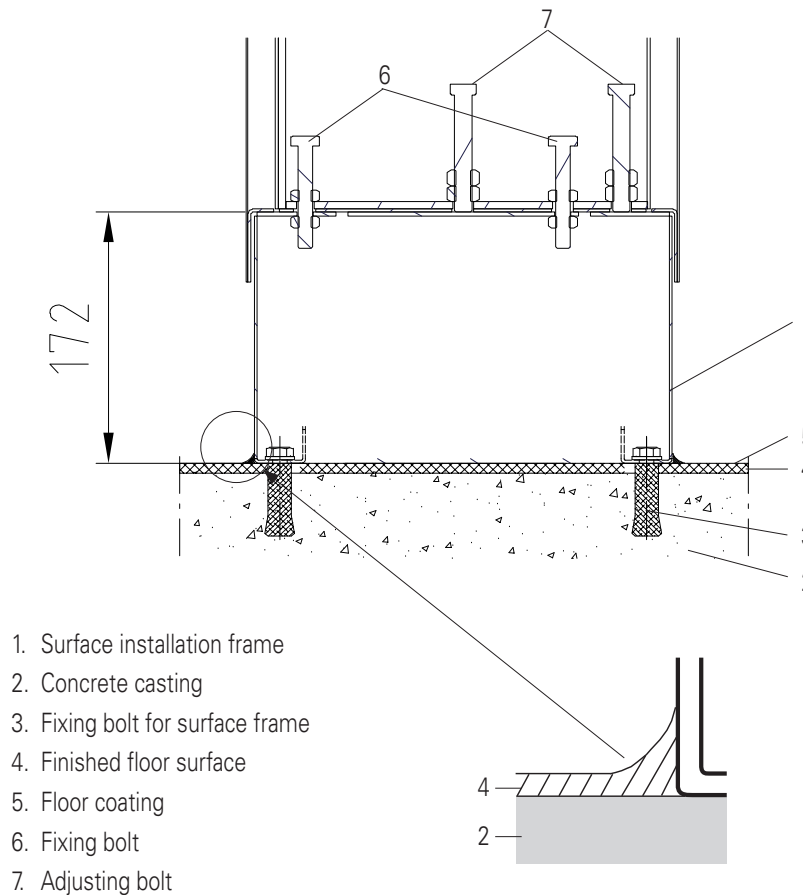
If the floor has a significant slope, level the surface frame using stainless-steel spacers between the frame and the floor. This ensures that the adjustment range of the MixPan pillars remains sufficient.



Use stainless-steel plates of a suitable size as spacers. Each spacer must have a suitable hole for the fixing bolt. Do not use washers or other small components as spacers.

Select the surface-frame fixing bolts according to the floor construction and material. A suitable M10 × 150 chemical anchor may be used where appropriate. Alternatively, suitable expansion anchors or equivalent fixings may be used. The main points concerning the installation of the surface frame are shown in the picture below.

Finish the joint between the surface frame and the floor with suitable flooring material. The principal parts of the installation are shown below.



Place the MixPan on the surface installation frame and level it using the four adjusting bolts. Once the MixPan is level, secure it to the surface frame using the fixing bolts.

The control pillar is secured with four bolts and the support pillar with two bolts. Tighten the fixing bolts securely.



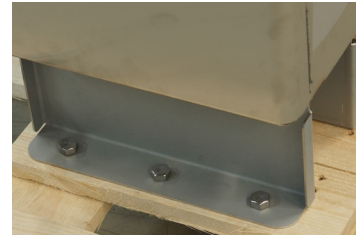
Do not seal the space between the MixPan pillars and the surface installation frames. This space must remain open to provide sufficient airflow.

5.6. Installation on frames

Installing the first left-hand MixPan or a single MixPan

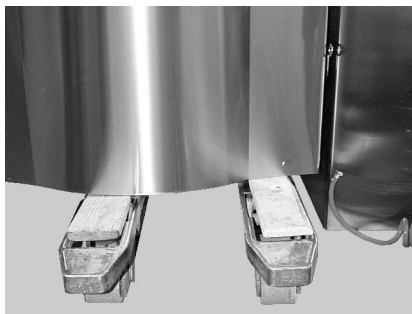
MixPans are delivered secured to a pallet with transport brackets. Before installation, remove the front and rear cover plates from the control pillar and the side plates from the support pillar. Each plate is secured at its lower edge with two screws.

Remove the lead-through plate for the supply cables and water pipes from the lower rear edge of the control pillar by loosening its four screws.

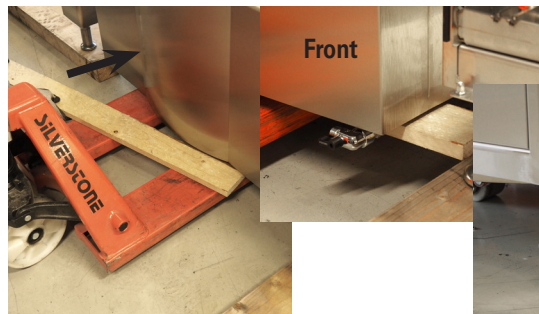


Move the MixPan to the installation frame as follows:

- Cut the longitudinal pallet boards and push a suitable pallet truck under the MixPan.
- Make sure that the forks do not contact components protruding beneath the MixPan. Lift only from the edges—never from the bottom plate.
- Place plywood strips between the pallet truck and the MixPan. The pillars may move during lifting; place protective foam between the pan and pillars to prevent contact.



Metos MixPan 150



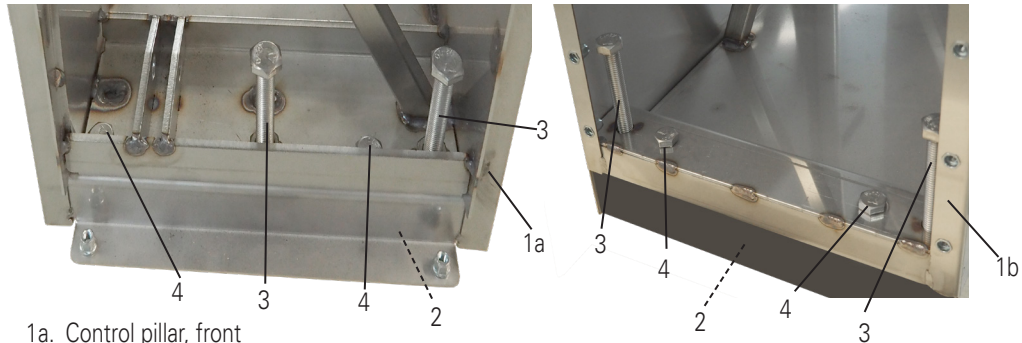
Metos MixPan 250

- Raise the pallet truck until it supports the MixPan and prevents it from tipping when the transport brackets are removed.
- Release the MixPan from the transport brackets by loosening the bolts.
- Begin by positioning the left-hand support pillar.
- Place the support pillar (1) on the installation frame (2). Level it using the adjusting bolts (3) and set its height to **900 mm**, measured from the upper front edge of the support pillar to the floor.
- Secure the support pillar to the installation frame with two fixing bolts (4).

1. Support pillar, viewed from above
2. Installation frame
3. Adjusting bolt
4. Fixing bolt



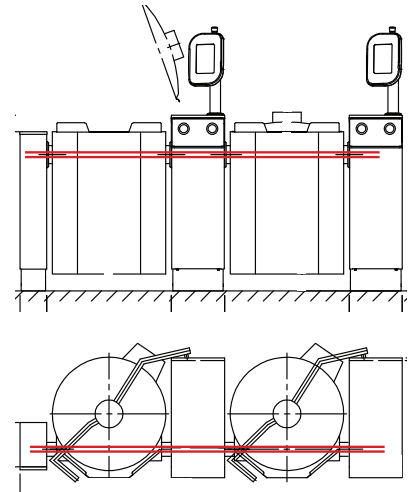
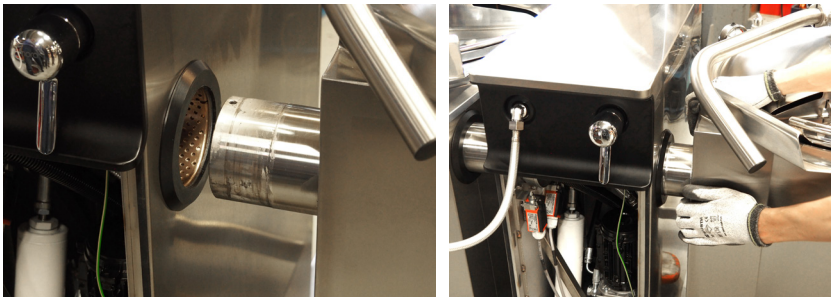
- Level the control pillar (1a/1b) using the adjusting bolts (3) and set it to the same height as the support pillar.
- Secure the control pillar to the installation frame (2) with four fixing bolts (4).



- 1a. Control pillar, front
1b. Control pillar, rear
2. Installation frame
3. Adjusting bolt
4. Fixing bolt

Installing the next MixPan in a group

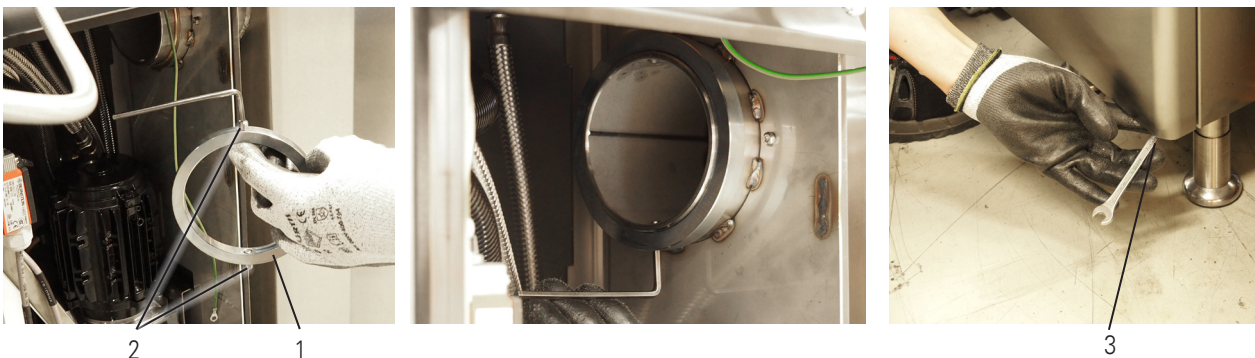
For a MixPan group, proceed as follows:



- Adjust both MixPans to the same height and move them together. Keep hands clear.
- Insert the axle into the bearing. Apply grease if necessary.



- Make sure that the axles are aligned horizontally and laterally. Adjust using the adjusting bolts if necessary.



- Install the locking ring (1) and secure it with the two locking screws (2) using a 4 mm Allen key.
- Refit the control-pillar cover plate (3) using a 10 mm spanner.

5.7. Electrical connections

Electrical connections may only be carried out by a qualified electrician with the required competence.

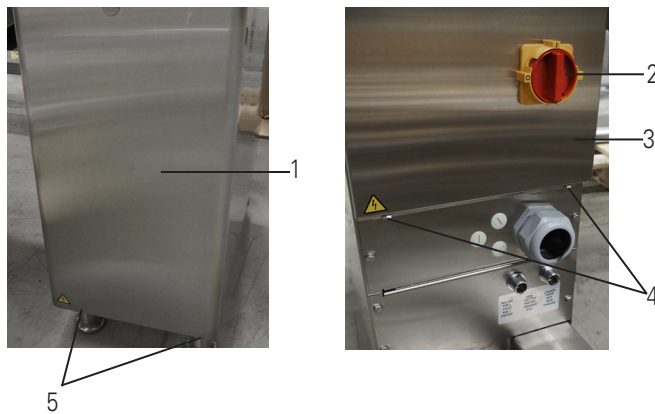


Before starting work, isolate the incoming electrical supply, prevent reconnection and verify that no voltage is present. Turn the mains switch (2) to the OFF position.



The control-pillar top plate is fixed and must not be removed. Do not force it upwards when removing the front and rear cover plates.

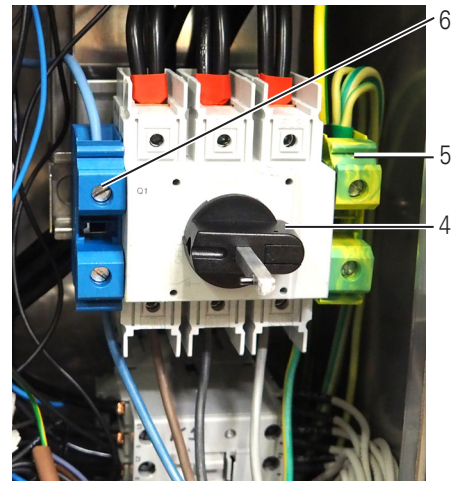
Remove the upper left-hand side plate containing the mains switch to access the electrical connections.



1. Front cover plate
2. Mains switch
3. Rear cover plate
4. Rear cover-plate mounting screws, 2 pcs
5. Front cover-plate mounting screws, 2 pcs

If the front cover plate (1) is installed, remove the two screws (5) at its lower edge and detach the plate.

Remove the screws (4) and detach the rear cover plate (3).



1. Supply cable
2. Lead-through plate
3. Cable gland
4. Mains switch
5. PE terminal
6. N terminal

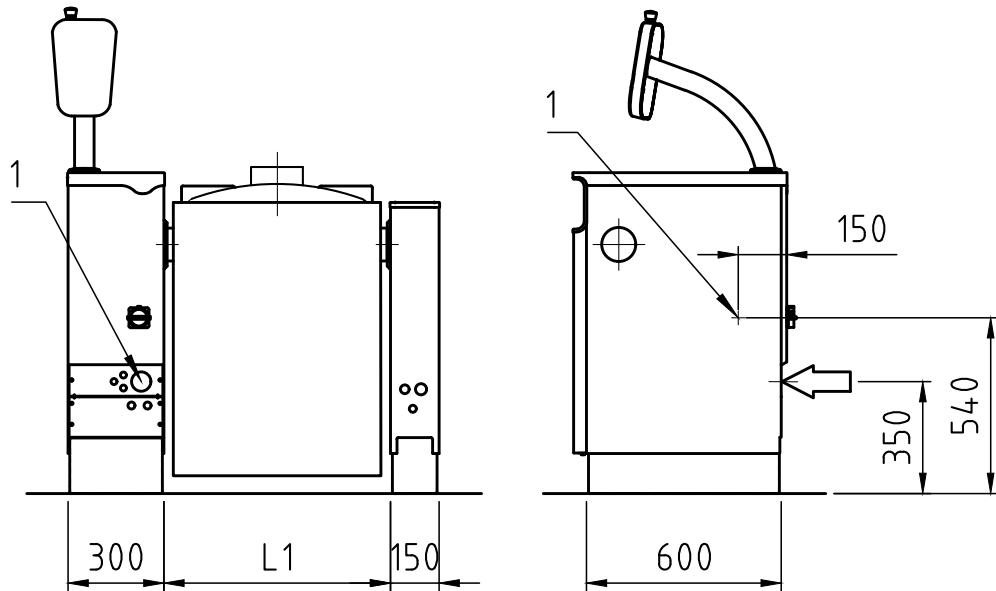
Remove the lead-through plate (2). Pass the supply cable (1) through the cable gland (3).

Connect the phase conductors to the mains switch (4), the protective-earth conductor to the PE terminal (5) and, where applicable, the neutral conductor to the N terminal (6).

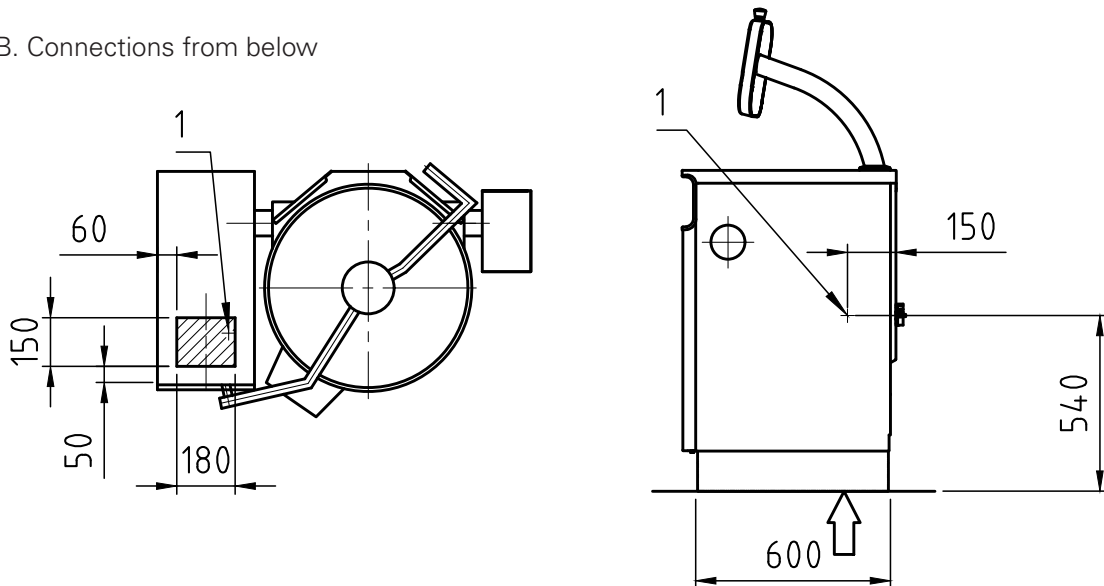
Tighten the electrical connections and cable gland securely. Refit the lead-through plate and rear cover plate.

Electrical connections

A. Connections from the rear



B. Connections from below



1. Electrical supply cable with PG21, PG36 or PG42 cable gland

Detailed electrical connection data is provided in the model-specific electrical diagram supplied with the MixPan.

5.8. Water connection



Water connections may only be carried out by a qualified plumbing installer.

The connection points are shown in the installation drawing. Where fitted, each cold- and hot-water connection must have a shut-off valve and a non-return valve. These valves are not included in the delivery.

Cold water

R 1/2 male thread with a minimum Ø15 mm supply pipe.

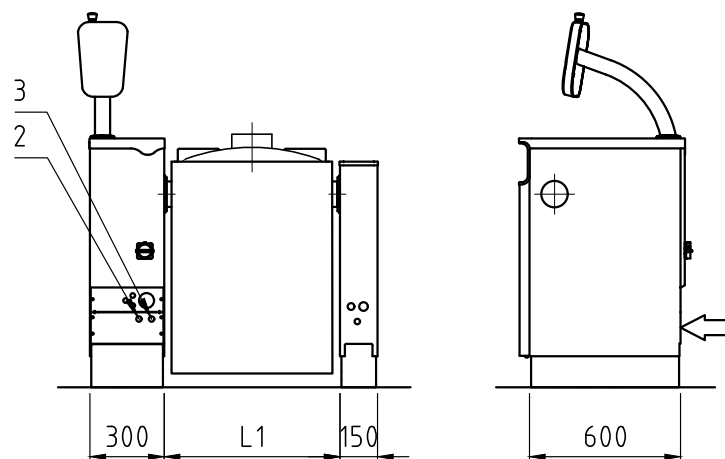
Hot water

R 1/2 male thread. Maximum supply-water temperature: +60 °C.

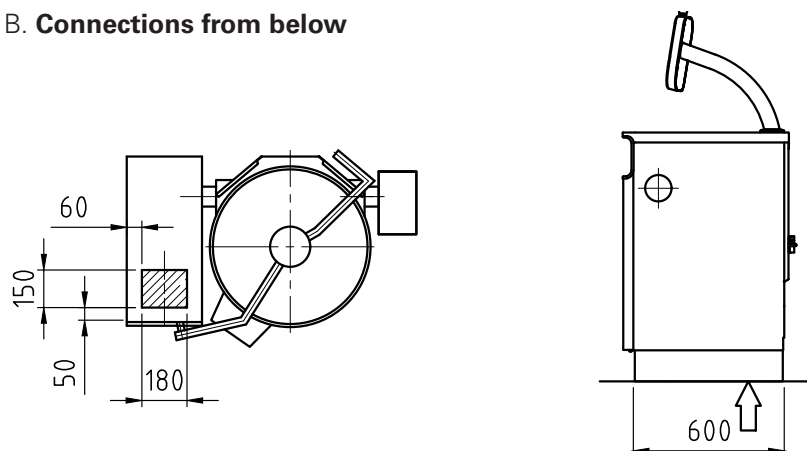
Flush all water-supply lines thoroughly before connecting them to the MixPan.

The required inlet-water pressure is 250–600 kPa. A cold-water supply pipe smaller than Ø15 mm will reduce the flow rate and increase filling times.

A. Connections from the rear



B. Connections from below



2. Cold-water connection, R 1/2" (Ø15 mm).

3. Hot-water connection, R 1/2" (Ø15 mm).

Both connections must be fitted with a non-return valve and shut-off valve

5.8.1. Water connection and quality requirements

- Depending on the installed options, connect the MixPan to the required cold- and/or hot-water supply.
- Fit each water-supply line with a non-return valve and shut-off valve. These are not included in the delivery.
- Flush all supply lines thoroughly before connection.
- All water connections are Ø15 mm with an R 1/2 thread.
- The particle size in the supplied water must not exceed 15 µm.



5.9. Ventilation

The kitchen ventilation plan must account for the heat and steam generated by the MixPan.



Install a suitable extraction hood above the MixPan. When sizing and positioning the hood, allow sufficient space for the lid to open fully. See the installation drawing and applicable local regulations.

5.10. Other installations

5.10.1. Adjusting the tilting



Tilting adjustment may only be carried out by qualified personnel. Keep clear of the MixPan's movement area.

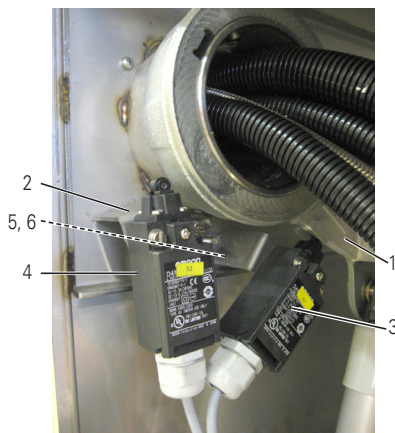
Before refitting the control-pillar cover plates, check the tilting operation and adjust it if necessary.

First make sure that the control pillar is level. Then check the MixPan as follows:

- Tilt the MixPan at least halfway.
- Press the upright-position button until the MixPan stops in the cooking position.
- Check that the MixPan is level across its upper rim.

If the MixPan is not level, adjust the limit-switch mounting plate:

- Tilt the MixPan at least halfway.
- Loosen the adjustment locking nut (5) and fixing nut (6) enough to move the plate (2).
- If the MixPan tilts towards the spout, move the plate slightly downwards.
- If the MixPan tilts backwards, move the plate slightly upwards.
- Lightly tighten nut (5), return the MixPan to the cooking position and check it again.
- When the MixPan is level, tighten nuts (5) and (6). Otherwise, repeat the adjustment.

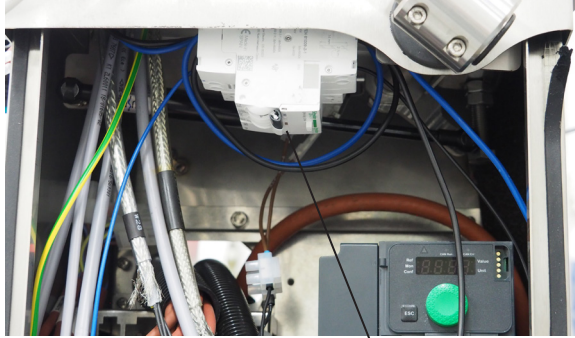


1. Tilting lever
2. Limit-switch mounting plate
3. Cooking-position limit switch
4. Tilting end-position limit switch
5. Adjustment locking nut
6. Limit-switch plate fixing nut

5.10.2. Residual current device test (option)

If the MixPan is equipped with the optional socket at the rear of the control pillar, test its residual current device (RCD) after installation and every six months, unless a shorter interval is required by local regulations or the RCD manufacturer.

Press the RCD test button. The RCD must trip immediately. Reset it after a successful test.



Residual current device test button



If the RCD does not trip, do not use the socket. Contact authorized service personnel.

5.11. Staff training



Before the MixPan is put into operation, make sure that all operators have received sufficient instruction on its correct and safe use.

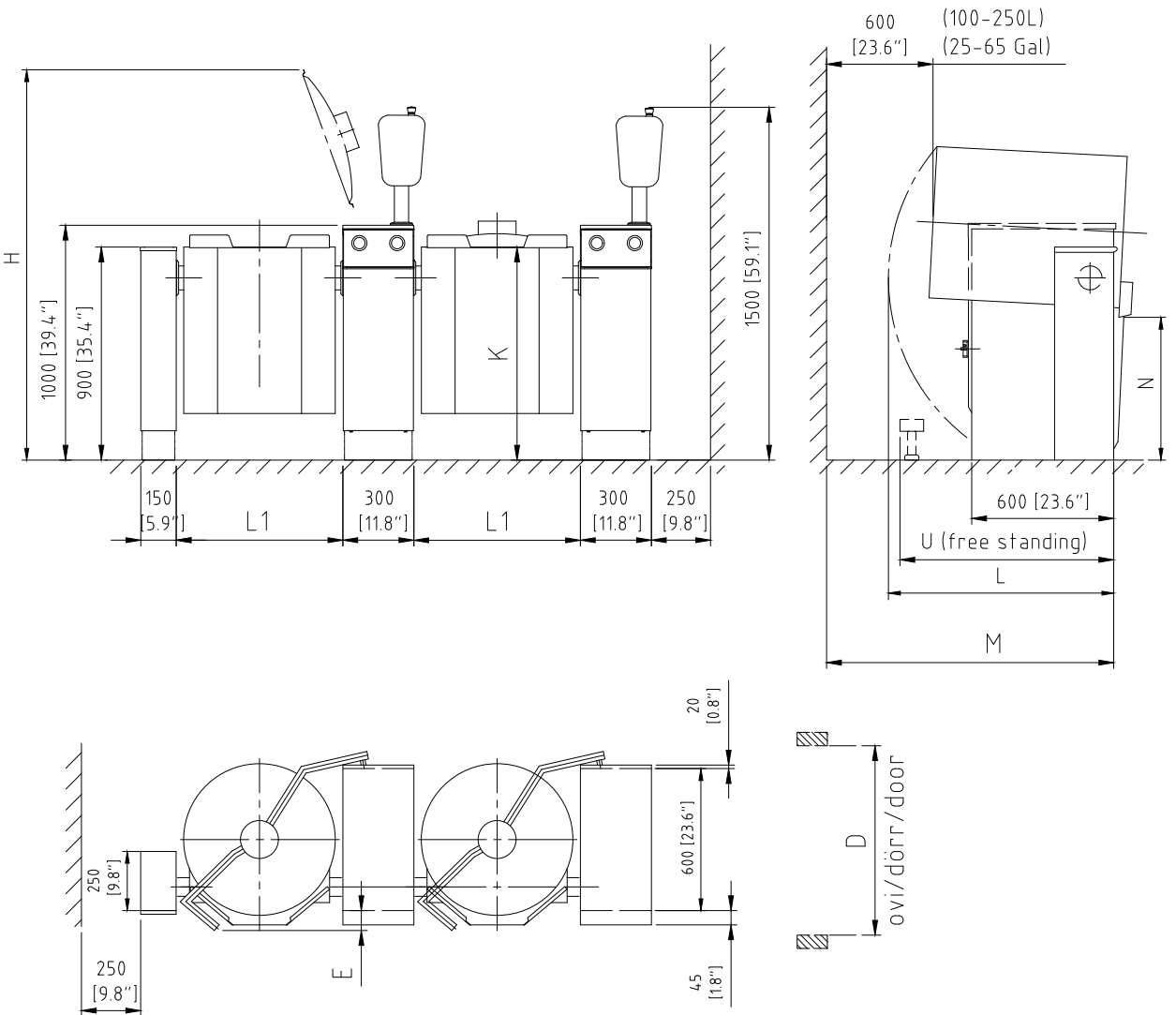
6. Wear parts not covered by the warranty

Wear parts are not covered by the warranty. These include:

- mixing-tool scrapers
- other comparable parts subject to normal wear

7. Technical specifications

7.1. Dimensions



Dimensions in mm

	L1	H	K	L	M	M1	E	D (FM)	D (FS)	N	V	S	T	U	KG
100 l	910	1945	900	1060	1320	1314	110	1000	1250	600	924	800	600	1110	255
150 l	910	1945	900	1060	1320	1314	110	1000	1250	600	924	800	600	1110	260
155 l	1110	2110	900	1200	1270	1264	150	1200	1200	600	1124	1000	600	1010	305
250 l	1110	2110	900	1200	1270	1264	150	1200	1200	600	1124	1000	600	1010	310

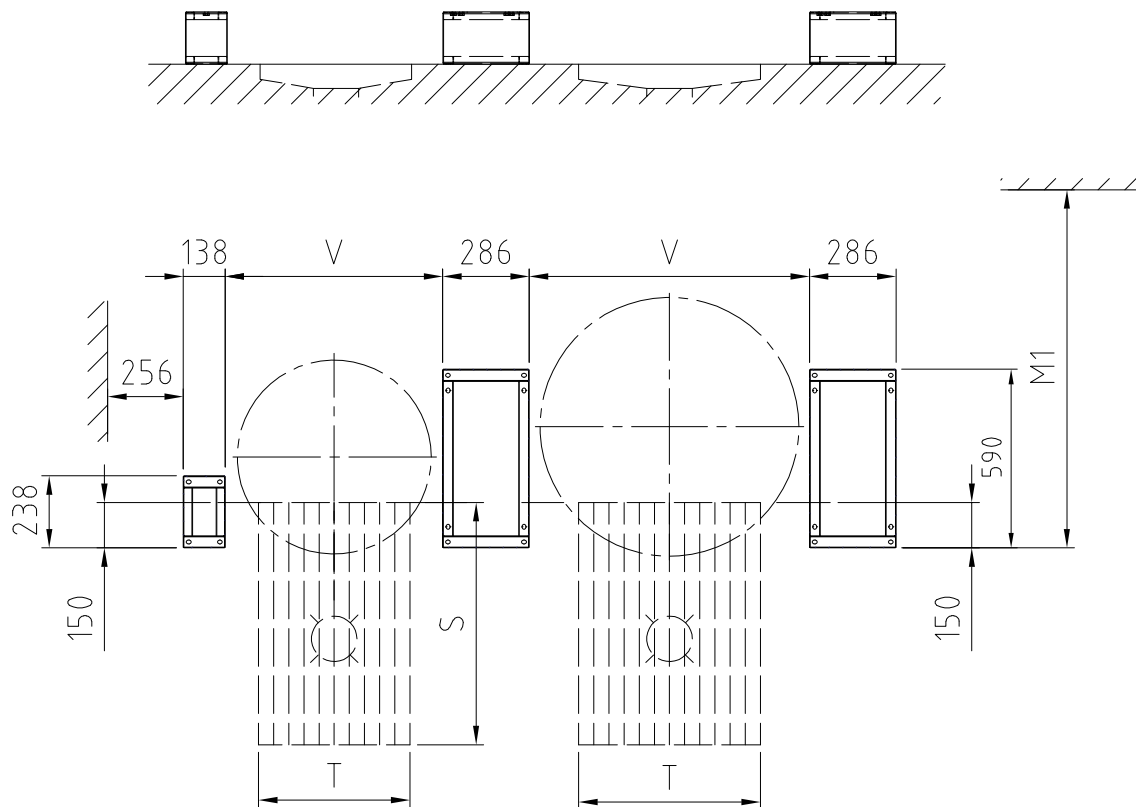


The minimum model-specific clearance required behind the MixPan for tilting is dimension **L**.

Access to components beneath the pan for servicing requires the greater clearance shown as dimension **M**.

Observe all applicable national and local installation regulations.

7.2. Floor drain positioning



Dimensions in mm

	M1	V	S	T
100 L	1314	924	800	600
150 L	1314	924	800	600
155 L	1264	1124	1000	600
250 L	1264	1124	1000	600

7.3. Water connection

Cold-water connection: R 1/2 male thread with a Ø15 mm supply pipe. Fit a non-return valve and shut-off valve.

Hot-water connection: R 1/2 male thread with a Ø15 mm supply pipe. Fit a non-return valve and shut-off valve.

The valves are not included in the delivery.

7.4. Model and supply

	Connected power/kW	Current/A	Fuse/3xA
100 L			
3/N/PE AC 400/230V 50/60Hz	26.2 kW	43.7 A	50 A
150 L			
3/N/PE AC 400/230V 50/60Hz	26.2 kW	43.7 A	50 A
155 L			
3/N/PE AC 400/230V 50/60Hz	38.3 kW	61.2 A	63 A
250 L			
3/N/PE AC 400/230V 50/60Hz	38.3 kW	61.2 A	63 A

7.5. Sound level

The sound level of the Metos MixPan is below 61 dB(A).



Valmistajan nimi / Tillverkarens namn / Manufacturer's name

METOS OY AB

Osoite / Adress / Address

04220 KERAVALA
FINLAND

Vakuuttaa, että seuraava tuote / Försäkrar att följande produkt / Declare that the following product

Nimi, tyyppi tai malli / Namn, typ eller modell / Name, type or model

Paistinpannu / Stekbord / Bratt Pan

METOS MixPan

Mallit / Modeller / Models : 100, 150, 155, 250, 25 Gal, 40 Gal, 41 Gal, 65 Gal

With accessories: S1 hand shower, S2 Heavy-Duty hand shower, S3 hose reel hand shower,
Automatic food water, Manual food water, Socket outleton seuraavien direktiivien asiaankuuluvien säännösten mukainen / överensstämmer med tillämpliga bestämmelser
i följande direktiv / is in conformity with the relevant provisions of the following directives

MD 2006/42/EC, LVD 2014/35/EU, EMC 2014/30/EU, RoHS 2011/65/EC, WEEE 2012/19/EU

ja lisäksi vakuuttaa, että seuraavia yhdenmukaistettuja standardeja (tai niiden osia/kohtia) on sovellettu / och
försäkrar dessutom att följande harmoniserade standarder (eller delar/paragrafer) har använts / and furthermore
declares that the following harmonised standards (or parts/clauses) have been usedEN ISO 12100:2010, EN ISO 13857:2019, EN 61000-6-1:2019, EN 61000-6-3:2020
EN 60204-1:2018ja lisäksi vakuuttaa, että seuraavia muita standardeja (tai niiden osia/kohtia) on sovellettu / och försäkrar dessutom
att följande andra standarder (eller delar/paragrafer) har använts / and furthermore we declare that the following
other standards (or parts/clauses) have been used

EN 13886:2005+A1:2010, EN 1717:2001, Regulation (EC) No 1935/2004

Tuotteen suunnitelmatarvikevalvonta ja laatuvarmistusta valvova ilmoitettu laitos (vain painelaitteet)
Produktens konstruktionskontrollcertifikat och anmält organ, som övervakar kvalitetssystemet (endast tryckkärl)
Product design examination certificate and the notified body supervising the quality system (only pressure vessels)Alla mainittu henkilö on valtuutettu kokoamaan teknisen tiedoston / Nedan nämnda person är bemyndigad att
sammanställa den tekniska dokumentfilen / The person mentioned below is authorized to compile the technical file

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Antopaikka ja päivä / Utfärdad på ort och datum / Place and date of issue

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Vakuutuksen antajan nimi ja asema / Namn och befattning av personen som försäkrar / Name and title of declaring person

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