

# Metos DOS 2 Classic

## Classic Pump Station code MG4001388



**metos**  
cooking solutions

### Metos Cooking Solutions

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**For dosing into containers or GN pans, not bags, by weight. Soups and Sauces, Mashed Potato. Compete with semi automated cleaning system CIP.**

Hot Fill Dos-2 ensures quick and precise dispensing of liquid food products. Soups, sauces and mashed potatoes are filled into containers effortlessly. The built-in scale ensures that weighing of the product happens in one and the same workflow saving time in the kitchen.

The machine ensures a proper working position, protecting the operator from straining shoulders and wrists. This reduces inconveniences and prevents injuries. The Hot Fill Dos-2 is mounted on swivel wheels allowing for the workstation to be moved to the most convenient spot.

Cleaning the Hot Fill Dos-2 is done by the built-in semiautomatic CIP system. All internal pipes, tubes and valves are cleaned. All loose parts are dishwasher safe.

### Included in this unit:

- Dispensing pump Metos Hot Fill Dos-2
- Adjustable height Metos Hot Fill Dos-2
- Compressor Metos Hot Fill Dos-2
- Hose holder 51 mm Metos Hot Fill Dos-2

### To be ordered with the unit, but included in price:

MG4222785 Kettle fastening Cleaning Metos Hot Fill Dos

MG4222784 Cleaning and rinse basing Metos Hot Fill Dos

MG4554586 Metos accessory trolley AT-77 Metos Hot Fill Dos

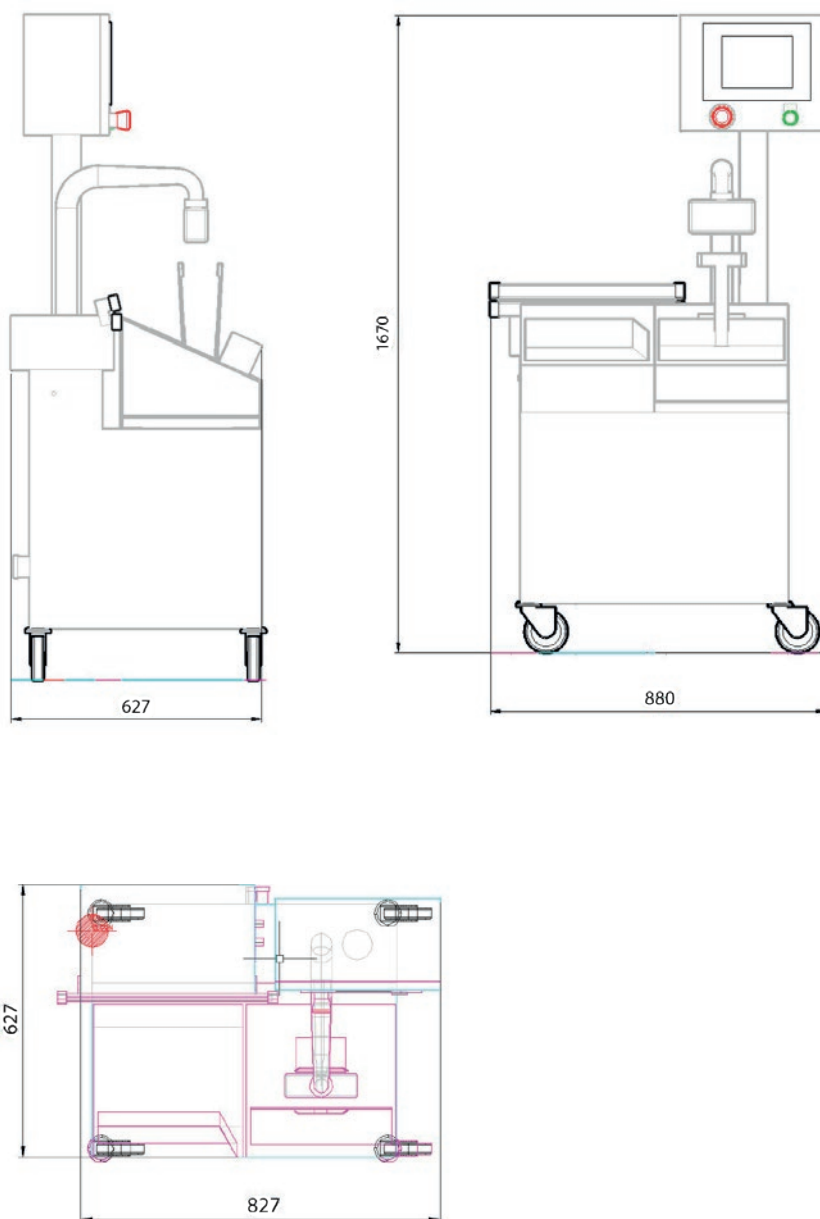
### Technical specification

|                       |                                                                                                                                             |
|-----------------------|---------------------------------------------------------------------------------------------------------------------------------------------|
| Air supply            | Tube with thick coupler, minimum 7 bar, 100 l per min                                                                                       |
| Drain                 | Ø 100 mm drain required for manual cleaning. With optional CIP, no separate DOS-2 drain is required; see the CIP installation instructions. |
| Electrical connection | CEE Plug 230V, 16A fuse Type B RCD 300mA                                                                                                    |
| Net weight            | 270 kg                                                                                                                                      |

# Metos DOS 2

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## Dimensions



Disclaimer: All unit capacities are based on subjective testing.

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# Metos DOS 2 Combi

## Combi Pump Station code MG4001389



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### Metos Cooking Solutions

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Tel. +358 204 3913

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### For dosing into containers, GN pans or bags. Soups and Sauces, Mashed Potato. Compete with semi automated cleaning system CIP.

Hot Fill Dos-2 ensures quick and precise dispensing of liquid food products. Soups, sauces and mashed potatoes are filled into bags and containers effortlessly. The built-in scale ensures that weighing of the product happens in one and the same workflow saving time in the kitchen. Changing the filling process from bags to containers only takes a few moments. Simply remove the bag holder, fit the roller track and the Hot Fill Dos-2 is ready.

The machine ensures a proper working position, protecting the operator from straining shoulders and wrists. This reduces inconveniences and prevents injuries. The Hot Fill Dos-2 is mounted on swivel wheels allowing for the workstation to be moved to the most convenient spot.

Cleaning the Hot Fill Dos-2 is done by the built-in semiautomatic CIP system. All internal pipes, tubes and valves are cleaned. All loose parts are dishwasher safe.

### Included in this unit:

- Dispensing pump Metos Hot Fill Dos-2
- Bag welder Metos Hot Fill Dos-2
- Adjustable height Metos Hot Fill Dos-2
- Compressor Metos Hot Fill Dos-2
- Bumper Metos Hot Fill Dos-2
- Hose holder 51 mm Metos Hot Fill Dos-2

### To be ordered with the unit, but included in price:

MG4222785 Kettle fastening Cleaning Metos Hot Fill Dos 2

MG4222784 Cleaning and rinse basing Metos Hot Fill Dos 2

MG4554586 Metos accessory trolley AT-77 Metos Hot Fill Dos 2

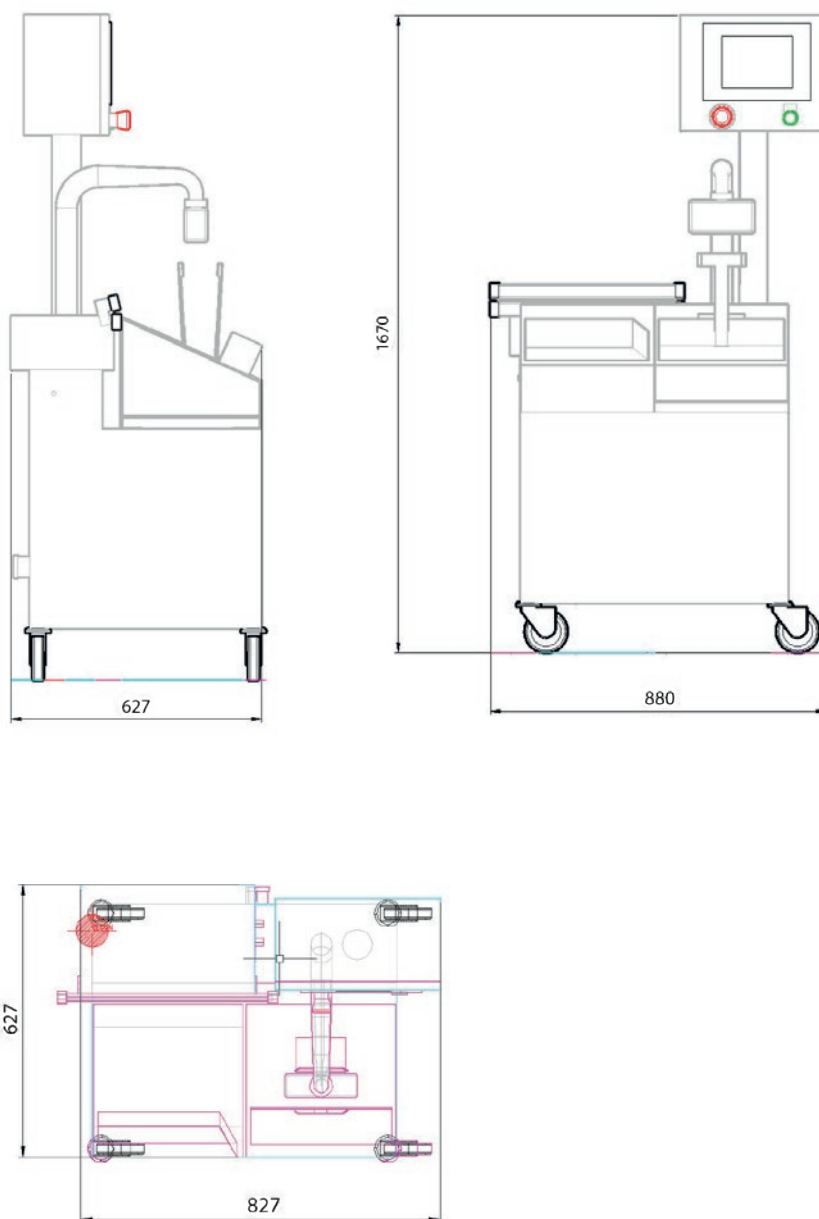
### Technical specification

|                       |                                                                                                                                             |
|-----------------------|---------------------------------------------------------------------------------------------------------------------------------------------|
| Air supply            | Tube with thick coupler, minimum 7 bar, 100 l per min                                                                                       |
| Drain                 | Ø 100 mm drain required for manual cleaning. With optional CIP, no separate DOS-2 drain is required; see the CIP installation instructions. |
| Electrical connection | CEE Plug 230V, 16A fuse Type B RCD 300mA                                                                                                    |
| Net weight            | 270 kg                                                                                                                                      |

# Metos DOS 2

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## Dimensions



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# Metos DOS 2 Advantage

**Advantage Pump Station code MG4001649**



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Tel. +358 204 3913

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**For dosing into containers, GN pans or bags. Soups, Sauces, Mashed Potato, Curry, Stews and more. Complete with semi automated cleaning system CIP.**

Hot Fill Dos-2 ensures quick and precise dispensing of liquid food products. Soups, sauces and mashed potatoes are filled into bags and containers effortlessly. The built-in scale ensures that weighing of the product happens in one and the same workflow saving time in the kitchen. Changing the filling process from bags to containers only takes a few moments. Simply remove the bag holder, fit the roller track and the Hot Fill Dos-2 is ready.

The machine ensures a proper working position, protecting the operator from straining shoulders and wrists. This reduces inconveniences and prevents injuries. The Hot Fill Dos-2 is mounted on swivel wheels allowing for the workstation to be moved to the most convenient spot.

Cleaning the Hot Fill Dos-2 is done by the built-in semiautomatic CIP system. All internal pipes, tubes and valves are cleaned. All loose parts are dishwasher safe.

## Included in this unit:

- Dispensing pump Metos Hot Fill Dos-2
- Pulse pumping Metos Hot Fill DOS-2
- Bag welder Metos Hot Fill Dos-2
- Adjustable height Metos Hot Fill Dos-2
- Sensor with USB Metos Hot Fill Dos-2
- 8x weight switch Metos Hot Fill Dos-2
- Filling valve 38mm. Metos Hot Fill Dos-2
- Compressor Metos Hot Fill Dos-2
- Knee control Metos Hot Fill Dos-2
- Bumper Metos Hot Fill Dos-2
- Safety handle for Metos Hot Fill Dos-2
- Touch screen big 9", Metos Hot Fill Dos-2
- Hose holder 51 mm Metos Hot Fill Dos-2

## To be ordered with the unit, but included in price:

MG4222785 Kettle fastening Cleaning Metos Hot Fill Dos-2

MG4222784 Cleaning and rinse basing Metos Hot Fill Dos-2

MG4554586 Metos accessory trolley AT-77 Metos Hot Fill Dos-2

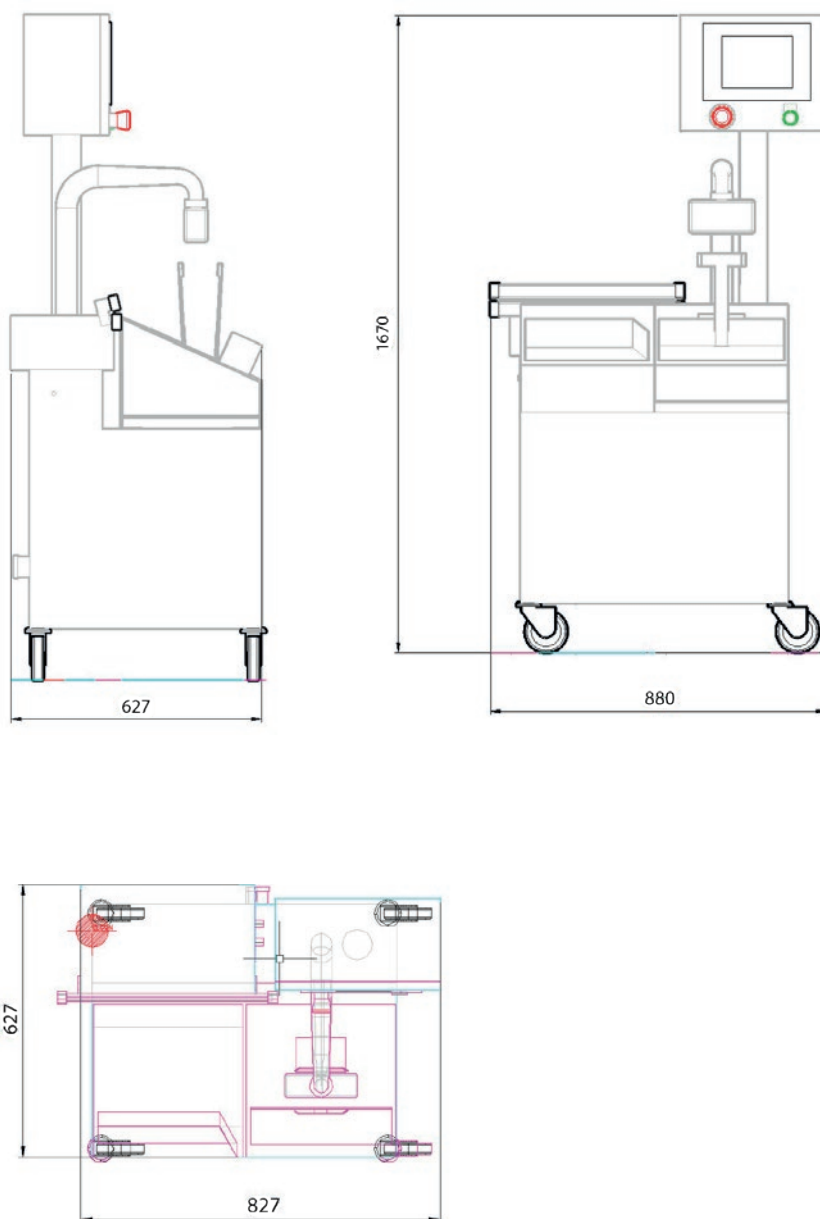
## Technical specification

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| Air supply            | Tube with thick coupler, minimum 7 bar, 100 l per min                                                                                       |
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| Electrical connection | CEE Plug 230V, 16A fuse Type B RCD 300mA                                                                                                    |
| Net weight            | 270 kg                                                                                                                                      |

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## Dimensions



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