SelfCooking Center Metos MSCC 5Senses 61/5 RHD FAT



Produktdata

Varenummer	4242020
Varenavn	SelfCooking Center Metos MSCC 5Senses 61/5 RHD FAT
Størrelse	847 × 771 × 782 mm
Vægt	110,000 kg
Kapasitet	5x400x600mm,avstånd 69mm
Teknisk informasjon	KV: 3/4" Avløp tilkobling: ø 50 mm

Beskrivelse

Fully automatic SelfCooking Center® WE®

Functions:

- SelfCooking Control_ with 7 cooking modes:
  Meat, Poultry, fsh, side dishes, egg dishes, baked products, Finishing®
- HiDensityControl - patented distribution of the energy in the cooking cabinet
- Efficient LevelControl® ELC®- Mixed loads with individual rack monitoring and load-specific time
  adjustment for every rack
- Combi-Steamer mode with 3 modes:
  Steam 30°C-130°C, Hot air 30°C-300°C, Combination of Steam and Hot air 30°C-300°C
- ClimaPlus Control® - humidity measured, set and regulated to one percent accuracy
- Delta-T cooking for gently cooking large joints
- Automatic Finishing® processes for plated banquets, buffets, à la carte etc.

Operation:

- Self-teaching operation, adapts to actual usage
- MyDisplay - Self-configurable, user-specific operation display (images, text, etc)
- TFT color monitor and touch screen with self-explanatory symbols for ease of use
- Central dial with 'Push' function to confirm settings

- User-specific variable operating and program lock (3-stage)
- Online help function, operating manual and application manual

Cleaning, care and operational safety:
- CareControl - automatic cleaning and care system for cooking cabinet and steam generator
- Automatic detection of the level of soiling and care required
- Automatic display of the optimum cleaning stage and volume of chemicals
- Automatic decalcifying - no longer necessary to connect to a water softener
- Integral hand shower with automatic retracting system, integral water shut-off function and infinitely variable jet strength
- ServiceDiagnostic System (SDS) with automatic service notices display

Features:
- Core temperature probe with 6-point measurement
- Positioning aid for core temperature probe
- 350 programs with up to 12 steps can be selected as required
- Humidification variable in 5 stages from 30°C-260°C in hot air or combination
- Extended humidifying function with humidity value adjustable to one percent
- 5 air speeds, programmable
- 5 programmable proving stages
- Cool Down for fast and reliable cooling of the cooking cabinet
- Automatic pre-selected starting time with variable date and time
- Temperature can be set in °C or °F
- Variable buzzer, variable display contrast
- Time setting in hours/minutes or minutes/seconds
- Digital temperature displays
- Actual and control value display
- Digital timer, 0-24 hours with permanent setting
- 24 hour real time clock
- 1/2 energy setting (electric models)
- High-performance fresh steam generator with automatic water refill
- Low-noise high-performance blower-burner system (gas models only)
- Automatic vapor quenching system
- Dynamic air mixing
- Automatic adapting to the installation location (height, climate, etc.)
- Demand-responsive energy supply
- Swelling air baffle with quick-release locks
- Integral fan impeller brake
- Centrifugal grease extraction system with no additional grease filter
- Unit door with rear-ventilated double glass panel and hinged inner pane
- Door drip pan with permanent drainage, even when door is open (table-top models
- Unit drip pan connected to unit drain (table-top models only)
- Door locking positions at 120°/180°
- Proximity door contact switch
- Press-fit, easy-change door seal
- Lateral run-in guides for mobile oven rack (floor models only)
- Lengthwise loading, model 61, 101, 201 suitable for 1/1, 1/2, 1/3, 2/3, 2/8 GN Lengthwise loading, model 62, 102, 202 suitable for 2/1, 1/1 GN containers
- Hygienic seamless, trough-shaped cooking cabinet with rounded corners, prevents
- Halogen cabinet lighting with Ceran glass, shock-proof

- Removable, hinged grid shelves with extra rail for grease drip container (table-
- U-shaped rack rails with notched recesses for easy loading
- Mobile oven rack with locks on both sides, drip tray with drain, tandem castors parking brake), wheel diameter 125 mm, stainless steel metals parts (floor models
- Cooking cabinet with integral sealing mechanism. No steam can emerge during without a mobile oven rack (floor models only)
- Material inside and out DIN 1.4301 stainless steel

Hygiene, work safety and ergonomic design:

- USB port for outputting HACCP data to a USB stick or for easy software updates
- Status and warning displays, e.g. for low water level
- Safety temperature limiter for stem generator and hot air heating
- VDE approved for unsupervised operation
- Maximum rack height 1,60 m (for table-top units on an original base cabinet)
- Door handle for one-handed operation with slam function and right/left-hand function (table-top models only)
- Door handle for one-handed operation with slam function and lock (floor models

Ratings, setting up and test certificates
Option to connect to soft and/or hot water

- Fixed waste water connection conforming to SVGW requirements is permitted
- Splash-proof and hose-proof to IPX5
- Height-adjustable unit feet
- Service door with front access
- Floor locking (floor models only)
- Special voltages upon request