Combi steamer Metos



Produktdata

Varenummer	4214162
Varenavn	Combi steamer Metos
Størrelse	1069 × 971 × 757 mm
Teknisk informasjon	KV: 3/4"

Beskrivelse

- cooking functions: steam (+100°C), variosteam (30° - 99°C), convection (+30° - +300°C), combination (+30° - +300°C) and Finishing
- cooking time 0-24 hours or continuous
- core temperature cooking
- cabinet cool down function
- manual cleaning program
- double glass door
- door drip pan with continuous draining
- halogen light
- SelfClean® automatic for steam generator
- fan brake minimizes heat loss
- centrifugal grease extraction with no additional grease filter
- service diagnostic
  Capacity: 6 x GN2/1 40 mm or 65 mm (depending on a product to be cooked) or 12 x GN1/1 40 mm or 65 mm (depending on a product to be cooked). Rail distance 68 mm.
  Standard equipment: lift off hinged grid shelves
  Accessories for extra surcharge: mobile oven rack 6 x GN2/1 (rail distance 64 mm), transport trolley, plate rack, thermocover, stands, CombiLink® software for HACCP, UltraVent® exhaust hood, grease drip pan, CombiDuo, detergent, GN-containers