Combi steamer Metos



Produktdata

Varenummer	4214229
Varenavn	Combi steamer Metos
Størrelse	847 × 771 × 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 GN1/1 40 mm or 65 mm (depending on the food item) or 3 x GN1/1 65 mm.
  Rail distance 68 mm.
  Standard equipment: lift off hinged grid shelves or one mobile oven rack
  Options and accessories for extra surcharge: handshower, eft hinged door, mobile oven rack 6 x Gn1/1 (rail distance 64 mm), transport trolley, plate rack, thermocover, stands,

CombiLink® software for HACCP, UltraVent® exhaust hood, grease drip pan, CombiDuo, detergent, GN-containers