

Combi steamer Metos



Produktdata

Varenummer	4214243
Varenavn	Combi steamer Metos
Størrelse	847 x 771 x 1017 mm
Kapasitet	10 x GN 1/1
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: 10 x GN1/1 40 mm or 65 mm (depending on the food item) or 5 x GN1/1 65 mm.
Rail distance 68 mm.
Standard equipment: lift off hinged grid shelves
Options and accessories for extra surcharge: handshower, eft hinged door, mobile oven rack



10 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