SelfCooking Center 101



Produktdata

Varenummer	4214035
Varenavn	SelfCooking Center 101
Størrelse	847 × 771 × 1017 mm
Teknisk informasjon	KV: 3/4"

Beskrivelse

The world´s first Metos SelfCooking Center® is an intelligent production unit for fully automatic cooking of different food items. Metos SelfCooking Center® is extremely easy to use: you just select the food and define the result you want - that´s all. Metos SelfCooking Center® cooks the food fully automatically. You don´t have to select cooking mode, temperature, time, humidity or spend time for programming. Here are some examples of the superior and unique advantages:

- nine intelligent cooking modes: roasts, pan fried, poultry, fish, side dishes, potato products, eggs and desserts, baking and Finishing®. Finishing® does not only regenerate the food, but really finalizing it as a part of the cooking process.
- temperature zone +30 °C - +300 °C
- revolutionary aerodynamic: programmable 5-speed fan, maximum speed twice the speed of best combi steamers, thanks to aerodynamics no autoreverse is needed, efficient integral fan impeller brake minimizes the heat loss, cooks approx. 15% faster than best combi steam