

SelfCooking Center



Produktdata

Varenummer	4214003
Varenavn	SelfCooking Center
Størrelse	847 × 771 × 757 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. The cooking climate of different processes is defined fully automatically according to the product and the defined result. Soon after start Metos SelfCooking Center® will tell you, when the food will be ready. SelfCooking Center® includes also the world's most progressive combi steamer. Whenever wanted one can use familiar moist and dry heat functions, together or separately and followed each other or simultaneously including extremely accurate humidity control at all cooking modes.

Here are some examples of the superior and unique advantages:

- nine intelligent cooking modes: roasts, pan fried, poultry