Combi-oven Metos CKES 21/15 Gastromix



Produktdata

Varenummer	4241145
Varenavn	Combi-oven Metos CKES 21/15 Gastromix
Størrelse	960 × 830 × 1810 mm
Vægt	230,000 kg
Kapasitet	15 X GN 1/1- 65 mm
Teknisk informasjon	KV: 2*3/4"

Beskrivelse

- Capacity: 15x GN1/1-65 mm. Rail distance is 90 mm
- Equipped with roll-in trolley.
- Steam mode +30 °C - +130 °C
- Convection mode +30 °C - +300 °C humidity control system
- Combination steam/convection +30 °C - +300 °C with humidity control system
- Programmable, ability to save 99 programs 4 cycles in automatic sequence
- Library for 90 automatic cooking programs (core probe needed)
- Manual humidity control
- Fan with automatic reversing of fan direction
- Temperature holding mode
- Rapid chamber cooling
- Electronic control
- Steam generation directly in the oven chamber
- Manual cleaning program
- Hand shower
- Self-diagnostics routine checks automatically the principal functions

- Lightning
- Doubled glass door, left handed model as standard

Accessories (extra price):
- Extra roll-in trolleys for 20 x GN 1/1-40 mm or for 15 x GN 1/1- 65 mm
- Multisensor core probe
- Needle-core temperature probe for vacuum cooking