

Convection oven Metos Chef 240 - 440V3~ Marine

MG3751960

A convection oven made of stainless steel. Temperature area:
+50-300°C

- timer 0-120 min or continuous
- manual exhaust valve for taking out the humidity from the cabinet
- automated humidification
- 2 removable pairs of rails for GN 2/1 max. depth 65mm
- chamber bottom equipped with drain
- can be stacked with similar units

Accessories:

- stands for one, two and three units
- 3 pairs of rails for GN 2/1 baking sheets



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Product capacity	4xGN1/1
Item width mm	800
Item depth mm	800
Item height mm	460
Package volume	0.53
Unit of volume	m3
Package volume	0.53 m3
Package length	95
Package width	90
Package height	62
Package unit of dimension	cm
Package dimensions (LxWxH)	95x90x62 cm
Net weight	60
Net weight	60 kg
Gross weight	75
Package weight	75 kg
Unit of weight	kg
Connection power kW	7.5
Fuse Size A	16
Connection voltage V	440
Number of phases	3PE
Frequency Hz	50/60
Startup current A	9.8
Type of electrical connection	Semifixed
Electrical conn. height mm	250
Cold water diam.	R 3/4"
Cold water conn. height mm	25
Drain diameter	16