

Oven group Metos Chef 240/240/200/2908 - 400V3~ Marine

MG3752953MK

Oven group for marine use with two Chef 240 convection ovens and one Chef 200 proving cabinet mounted on a Chef 2908 stand.

CHEF 240 CONVECTION OVEN

- cooking cabinet, door and external surfaces stainless steel
- temperature: +50-300°C
- timer 0-120 min or continuous
- manual valve for taking out the humidity from the cabinet
- oven cabinet with drain
- manual humidification, also with continuous humidification: when requested, humidification level can be changed
- 2 removable pairs of rails for 2 x GN2/1 Optional extras:
- 3 pairs of rails for baking (bake-off)

CHEF 200 PROVING CABINET

- cabinet, door and external surface stainless steel
- temperature: +20-60°C
- timer 0-120 min or continuous
- pre-heating time (35°C): 20 min
- humidity % can be adjusted
- water pool filling by turning switch Optional extras:
- rack for baking trays: 5 pairs of rails, 450x600 mm



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Product capacity	2x uuni 2xGN2/1 + 4xGN2/1
Item width mm	800
Item depth mm	800
Item height mm	1620
Package volume	1.539
Unit of volume	m3
Package volume	1.539 m3
Package length	90
Package width	95
Package height	180
Package unit of dimension	cm
Package dimensions (LxWxH)	90x95x180 cm
Net weight	185
Net weight	185 kg
Gross weight	200
Package weight	200 kg
Unit of weight	kg
Connection power kW	16
Fuse Size A	25
Connection voltage V	400
Number of phases	3PE
Frequency Hz	50/60
Startup current A	23.8
Protection rating (IP)	X4
Type of electrical connection	Semifixed
Cold water diam.	3/4"
Drain diameter	16