

# OVEN Oven group Chef

## 240/200/2928 440V

**MG3751990MM**

Oven group with Metos Chef 240 convection oven, Metos Chef 200 proving cabinet and stand Metos Chef 2928.

### 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
- drain in cabinet
- 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
- can be installed separately or one on the other with Metos Chef 220, 240 and 50 ovens Accessories:
- rack for baking trays: 5 pairs of rails, 450x600 mm



## OVEN Oven group Chef 240/200/2928 440V

Product capacity	uuni 2xGN2/1 + 4xGN2/1
Item width mm	800
Item depth mm	800
Item height mm	1600
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	117
Net weight	117 kg
Gross weight	148
Package weight	148 kg
Unit of weight	kg
Connection power kW	8.5
Fuse Size A	13
Connection voltage V	440
Number of phases	3PE
Frequency Hz	50/60
Startup current A	12
Protection rating (IP)	X3
Type of electrical connection	Semifixed
Cold water diam.	3/4"
Drain diameter	16