



CONVECTION OVEN

CHEF 240

Installation and Operation Manual

Translation of the original documentation



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1.	General	3
1.1.	Symbols used in the manual	3
1.2.	Symbols used on the appliance	3
1.3.	Checking the relationship of the appliance and the manual	3
2.	Safety	4
2.1.	Safe use of the appliance	4
2.1.1.	Disposal of the appliance	4
3.	Functional description	4
3.1.	Intended use of the appliance	4
3.1.1.	Use for other purposes	4
3.2.	Construction	4
3.3.	Operating principle	4
3.3.1.	Control panel switches	5
4.	Operation instructions	6
4.1.	Before using the appliance	6
4.1.1.	Choice of the ovenware	6
4.1.2.	How to fill the oven	6
4.2.	Operation procedures	7
4.2.1.	Before cooking	7
4.2.2.	How to select cooking temperature	7
4.2.3.	Using the oven	7
4.2.4.	Cooking	7
4.2.5.	Moistening function	8
4.2.6.	Use of the moistening function	9
4.2.7.	Steam removal	9
4.3.	After use	10
4.3.1.	Cleaning	10
4.3.2.	How to change the oven bulb	11
4.3.3.	Other service measures	11
5.	Installation	12
5.1.	General	12
5.2.	Transporting and unpacking the appliance	12
5.2.1.	Fastening the appliance to the stand	12
5.2.2.	Installation of a Chef oven group	13
5.3.	Positioning the appliance	13
5.4.	Electrical connections	14
5.5.	Water connections	14
5.5.1.	Requirements for water quality	14
5.6.	Draining	14
5.7.	Installation completion	14
5.8.	Test-run	15
6.	Troubleshooting	15
7.	Technical specifications	16

1. General

Carefully read the instructions in this manual as they contain important information regarding proper, efficient and safe installation, use and maintenance of the appliance.

Keep this manual in a safe place for eventual use by other operators of the appliance.

The installation of this appliance must be carried out in accordance with the manufacturer's instructions and following local regulations. The connection of the appliance to the electric and water supply must be carried out by qualified persons only.

Persons using this appliance should be specifically trained in its operation.

Switch off the appliance in case of failure or malfunction. Have the appliance serviced by a technically qualified person authorized by the manufacturer and using original spare parts.

Not complying with the above may put the safety of the appliance in danger.

1.1. Symbols used in the manual



This symbol informs about a situation where a safety risk might be at hand. Given instructions are mandatory in order to prevent injury.



This symbol informs about the right way to perform in order to prevent bad results, appliance damage or hazardous situations.



This symbol informs about recommendations and hints that help to get the best performance out of the appliance.

1.2. Symbols used on the appliance



This symbol on a part informs about electrical terminals behind the part. The removal of the part must be carried out by qualified persons only.

1.3. Checking the relationship of the appliance and the manual

The rating plate of the appliance indicates the serial number of the appliance. If the manuals are missing, it is possible to order new ones from the manufacturer or the local representative. When ordering new manuals it is essential to quote the serial number shown on the rating plate.

2. Safety

2.1. Safe use of the appliance



An oven is a warming device which heats up when used. For this reason, please observe the following instructions to avoid the risk of burns.



The edges of the door become hot when the oven is used for longer periods.



Use the oven gloves when handling hot ovenware and baking plates.



Beware of hot steam escaping from inside the oven when opening the oven door.



Containers filled with liquid or substances that become liquid during cooking should be placed at such a height that the user can look into the container in the oven (DIN: IEC 60335-2-42).



Do not leave the oven on completely unattended for long periods.



The air distribution plate in front of the fan inside the oven must be kept in the proper position when the oven is in use.

2.1.1. Disposal of the appliance

Once the appliance has reached the end of its useful life, it must be disposed of in compliance with local rules and regulations. The appliance may contain substances/materials which potentially have an adverse impact on the environment as well as recyclable materials. The best way of dealing with such substances is to dispose of them through a proper waste company.

3. Functional description

3.1. Intended use of the appliance

The Metos Chef 240 -convection oven is intended for cooking and browning food, baking and for heating convenience meals and keeping food warm.

3.1.1. Use for other purposes



Use of the appliance for any other purposes than that mentioned above is prohibited.



The manufacturer shall not be held liable for any situations which may arise from failure to comply with the warnings and instructions given in this manual.

3.2. Construction

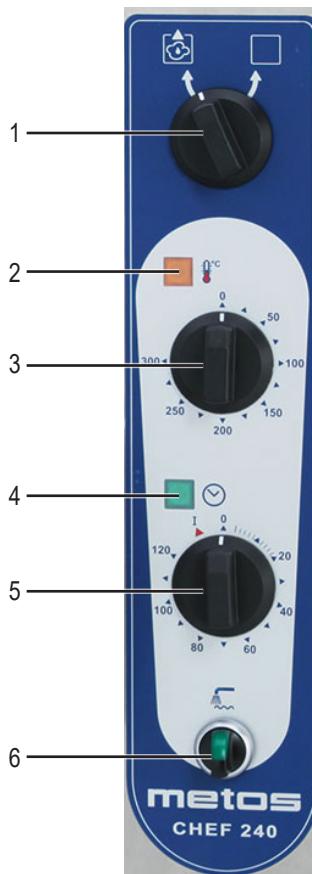
In addition to a single oven, two or three ovens can be stacked on top of another on a stand forming a roasting and baking station. One or two convection ovens can also be replaced by a Chef 220 roasting-baking oven or a Chef 200 proving cabinet.

This manual covers the Chef 240 convection ovens, while Chef 220 and Chef 200 have their own manuals.

3.3. Operating principle

In convection ovens, cooking takes place by hot air circulating around the food. Rapidly circulating air is fanned around the food from all sides to cook effectively and evenly. Moisture can be used to further boost cooking of certain products. This also affects food quality and reduces weight loss. The oven is also fitted with a steam outlet valve for removing superfluous steam from the oven chamber.

3.3.1. Control panel switches



Control panel switches Chef 240

1. Steam exhaust valve. The steam exhaust valve can be used to remove excess steam and moisture from inside the oven.
2. Thermostat lamp. The orange lamp is on when the heating elements are on.
3. Thermostat switch. To set the temperature between +50°C and +300°C.
4. Oven-on lamp. The green lamp is lights up when the oven is switched on.
5. Timer. Stepless control 0-120 minutes or continuous use (position I). The timer has a sound feature which rings when the timer is in position 0.
6. Moistening device. Moisture is added when the switch is turned clockwise and the pilot light is on.

4. Operation instructions

4.1. Before using the appliance



Using the appliance for the first time or when heating elements or cooking plates have been changed, turn on plates and ovens at MINIMUM temperature for SEVERAL hours or until the insulation resistance is OK. This allows remaining humidity in the heating elements and cooking plates to dry up. In fact, on first connection, the earth insulation can be relatively inadequate, but after the above-mentioned initialization run the insulation level will normally be re-established according to CEI 18-6 part 307 regulations.



Setting the power or temperature to maximum right away at first run may damage the heating elements or the cooking plates.

In unclear cases contact our technical support: technical.support@metos.com



There is a slight smell of metal and thermal insulation when the oven is heated for the first time. This is completely normal and disappears by heating the oven. Before using the oven for the first time, heat it to a temperature of +250°C until the smell disappears.

4.1.1. Choice of the ovenware

Choose the ovenware according to the type of food to be cooked:

- Casseroles: GN1/1-65 mm (RST 18/8). Avoid 100 mm deep containers as these may give an uneven result.
- Oven pancakes: GN1/1-40 mm, aluminium.
- Pasties, buns, rolls: GN2/1 baking plate, aluminium.
- Convenience meals: GN2/1 grid, RST 18/8.

4.1.2. How to fill the oven

Correct filling of the oven and the right choice of ovenware ensure the best possible cooking result.



Fill the guide rails leaving a sufficient gap between the ovenware, so the products will cook evenly. If you use grids or baking plates, leave a generous space between the products you are cooking. These two points are essential to achieve a good cooking result.

4.2. Operation procedures

4.2.1. Before cooking,

The oven must be preheated to cooking temperature before actual cooking begins. This is to heat the whole oven to the correct temperature so as to ensure the best possible cooking results.

- Choose the right guide rails: 2 pairs of rails for baking, roasting and browning, 3 pairs of rails for baking small and light products.
- Set the timer (see Figure "Control panel switches") at 20 minutes. When setting the time, first turn the timer past the desired setting value and then back to the desired value.
- Set the temperature at 250°C, if the oven is loaded to max. capacity with cold products. (After loading the oven, required roasting temperature is set.) If smaller amounts of products are roasted, the preheating can be done with the roasting temperature.
- The oven is ready for use when the timer signals to tell you that time is up.
- When the door is closed, the oven will remain hot for a long time, even though it is not switched on.

4.2.2. How to select cooking temperature,



Because a convection oven is so effective, cooking temperatures should be around 20°C lower than they would in a conventional oven.

Cooking time depends on food quality, weight and thickness. The shallower the food to be cooked is, the shorter the cooking time. See "Cooking tips" later in this chapter.

4.2.3. Using the oven



If the oven is used on board a ship, the oven guide rails must be positioned inside the oven so that the clip which prevents the ovenware from sliding out of the guide is on the door side. Should the clip be against the rear wall inside the oven, remove the rails and swap them around.

There may be a main supply disconnection switch fitted near the oven (usually on the wall) when the oven was installed. Ensure that this switch is in the ON position.

Oven functions are operated from the control panel (see Figure "Control panel switches" in Chapter "Functional description/Operating principle").

4.2.4. Cooking

- Carefully preheat the oven as instructed in "Before cooking".
- Turn the handle clockwise (or counter clockwise) to open the oven door. To close the door, push the handle until you hear a distinct click.
- Put the food in the oven.
- Set the timer (see Figure "Control panel switches") at the required cooking time and the thermostat switch at the required cooking temperature.
- When the set cooking time is over, the heating and the fan will switch off automatically and a signal will tell you that you can take the food out of the oven.
- Switch the power off at the thermostat, whereupon the buzzer also stops sounding.
- Open the door. Beware of escaping steam.

In the event of uneven cooking check that

- the oven has been installed horizontally
- the oven has been preheated as instructed
- the cooking temperature is correct
- the cooking pan is correct
- the oven has been correctly filled.

 In the event of interruptions in the electricity supply when the proving cabinet is in use, turn all switches to the 0 position to prevent the proving cabinet from coming on unexpectedly when the power cut has ended.

4.2.5. Moistening function

In the moistening function, water passes through the nozzle to the hot air of the fan where it vaporises and is distributed evenly inside the oven by currents of air.

Moistening varies a little depending on network pressure. The effect of pressure on the amount of moistening water is given in the table below.

Moistening / pressure	Chef 240	
	Adjustment range	Factory setting
< 3bar	10-220 ml/min	45 ml/min
2 bar	8-180 ml/min	35 ml/min
1 bar	5-80 ml/min	20 ml/min

 It is not allowed to use the moistening function at temperatures below 150°C, because part of the water does not then vaporise.

Non-vaporised water will splash in droplets onto the surfaces of the oven chamber, keeping them moist and finally gathering into pools on the chamber bottom. If water is very calcareous (hard), calcareous deposits will form onto the oven surfaces.

As to corrosion, the most harmful substances present in the water are chloride-ions. When non-vaporised water gradually vaporises, the chloride content of water will increase, intensifying the corrosive effect. Corrosion caused by chlorides is a chemical process, which only occurs in humid conditions. The longer the surfaces remain moist, the greater is the corrosive effect.

To avoid corrosion, do not use the moistening function at low temperatures (below 150°C) and make sure that the moistening water vaporises immediately so that the oven's interior surfaces remain as dry as possible.

4.2.6. Use of the moistening function

Switch the moistening function on by turning the switch in a clockwise direction (see Figure "Control panel switches").

If needed, the factory setting of the moistening device can be adjusted by authorised service personnel.

If water gathers on the oven bottom during moistening, it is advisable to reduce the factory setting so that all the water vaporises immediately.

Use of the moistening function reduces weight loss and drying out and heats the food faster.

We recommend using the moistening function as follows:

- When heating food throughout the heating process. Remove lids from individually packed foods such as meatballs. Heating times will be reduced by 1/3-1/2 of those given.
- To cook joints and meat loaf, but not browning.
- To cook casseroles (steam panel closed).
- When baking, because moisture promotes rising. Use in the early stage of baking.



Open the oven door cautiously, because hot steam can easily cause scalding.

4.2.7. Steam removal

The steam exhaust valve (see Figure "Control panel switches") is normally closed to prevent moisture from being lost from inside the oven.

If there is too much steam inside the oven (water droplets on the bottom of cake tins), open the steam exhaust valve to remove the moisture.

The steam exhaust valve should be fully open when roasting and cooking gratin dishes.

4.3. After use

4.3.1. Cleaning



Use of a hose or pressure washer to clean the appliance is forbidden.



Before cleaning the oven, please remember that it remains hot for a long time after use.

Ovens are electrical appliances, which means that there are restrictions regarding cleaning them with water. Use of water is permitted when cleaning the oven inside. Clean the outside of the oven with a damp cloth only to avoid water getting into the air inlets. Depending on how dirty the oven is, use an alkaline substance which can be diluted in a spray bottle to loosen grease.

It is of utmost importance to keep the interior surfaces of an oven clean. A thin passive layer will form on stainless steel surfaces, giving a protective layer to the steel. A dirty oven and chlorides crystallized on the surface, combined with a humid and warm environment, break the protective passive layer, not allowing it to regenerate and thus exposing the interior surfaces to corrosion. Regular cleaning decreases the collection of chloride ions on the oven's interior surfaces. The more you use the moistening function in food preparation, the more important it is to clean the oven daily and regularly to prevent corrosion.

Daily cleaning

Spray diluted detergent solution into the inside of the cold (below +50°C) oven, and on the inside surface of the door. Heat the oven to about +50°C (not essential), switch off at the mains and let the detergent work for about 15 minutes. Use a brush or lint-free cloth to scrub the burned places. Avoid the use of steel wool and abrasive pads and use chemical cleaners instead of mechanical ones. Once a surface is scratched, dirt sticks to it much more easily.

Wipe the loosened dirt and detergent carefully with a damp cloth. After washing, dry the oven by heating.

After cleaning the inside of the oven, wipe the outside surfaces, knobs and handrail.

Cleaning the guide rails and the suction plate

When cleaning the oven thoroughly, loosen, soak and wash the guide rails and the suction plate. The guide rails and the suction plate can be easily removed and conveniently washed in a dishwasher.

To remove the guide rails:

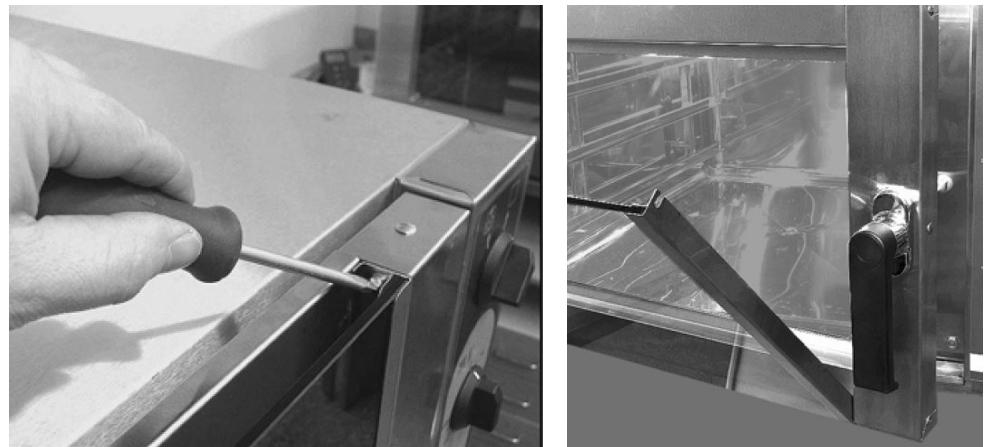
- Lift the guide rails upwards.
- Pull the guide rails towards the centre of the oven chamber.
- Pull the guide rails out of the oven chamber.

To remove the suction plate:

- With your fingers unscrew the two screws fixing the suction plate to the bottom of the oven chamber.
- With your fingers unscrew the two screws fixing the suction plate to the ceiling of the oven chamber.
- Pull the suction plate out of the oven chamber.

After cleaning, replace the suction plate and the guide rails in the opposite order

Cleaning of external surfaces of the door



The external glass of the door can be opened for cleaning. Unscrew the two screws shown in the picture and turn the external glass carefully downward until it stays fully open. Spray diluted detergent solution onto the door's metal surfaces between the glasses and onto the glass surfaces. Let the detergent work for about 15 minutes. Wipe the loosened dirt and detergent carefully with a damp cloth. After cleaning, return the external glass to its former position. Fit the screws in place and tighten carefully.

4.3.2. How to change the oven bulb

To change the burnt lamp, do the following:

- Let the oven cool so that you can put your bare hand inside the oven without burning it.
- Ensure that the oven is switched off. All controls should be in the 0 position.
- Unscrew the lens of the oven lamp using your fingers.
- Pull the lamp out of the socket.
- Put a new lamp into the socket. Lamp type: OSRAM Halogen lamp 300°C G9 230V 25W.
- Fit the lens in place and tighten slightly.



Use of the appliance is strictly prohibited if the lens of the oven lamp is broken or not properly in place.



Do not overtighten the lens after replacement of the lamp.

4.3.3. Other service measures



This appliance does not contain parts which can be serviced by the user. Maintenance must be carried out by an authorised agent.



In the event of fault or malfunction, switch the appliance off at the mains. Use an agent authorised by the manufacturer and original spare parts.

5. Installation

5.1. General

Please read these instructions carefully as they contain important information regarding installation.

The installation of this appliance must be carried out in accordance with the manufacturer's instructions and in compliance with local rules and regulations. These instructions must be used together with the installation drawings.



This appliance may be connected to the mains electricity and to the water supply by qualified persons only.

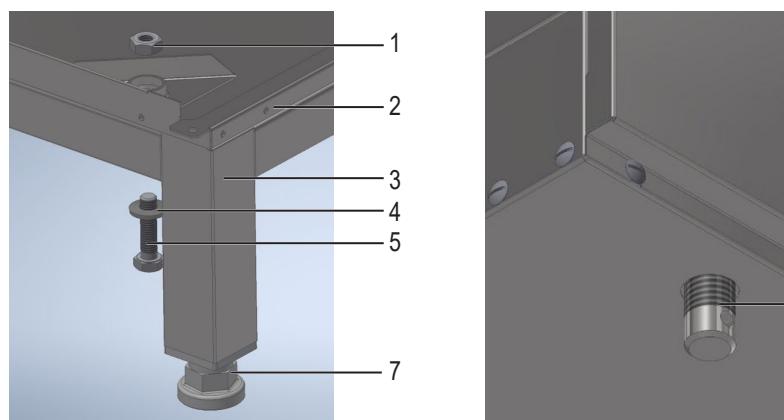
5.2. Transporting and unpacking the appliance

The appliance is best transported in its own package, which protects it from outside damage. Should it be necessary to remove the appliance from its package, the appliance, which is on a support base, must be moved by lifting by the intermediate bearers of the base. To prevent damage, the top of the appliance must not be used as a worktop during installation.

5.2.1. Fastening the appliance to the stand

Standard ovens/proving cabinets delivered separately are fastened to the stand with the help of the installation kit supplied with the appliance.

Prior to fastening the stand, remove the adjustable feet (4 pcs.) located on the appliance bottom. The feet come loose by turning by hand. Fasten the stand as shown in the illustration below, using the components 1, 4 and 5.



1. Nut, 4 pcs
2. Chef oven/proving cabinet
3. Stand
4. Washer, 4 pcs
5. Hexagon screw, 4 pcs
6. Adjustable foot in the bottom of the device, 4 pcs
7. The stand's adjustable foot, 4 pcs

5.2.2. Installation of a Chef oven group

The appliances can be assembled to form combinations of two or three units by stacking them on top of each other. The stand height for two units is 660 mm and for three units 200 mm. For assembly of the oven group a special spare parts kit is necessary. The kit can be ordered separately. Code for the spare parts kit is 3752352. Refer to your local supplier for details.

Assembly of the oven group can be carried out by an agent authorized by the manufacturer.

5.3. Positioning the appliance

When installing the appliance, care should be given to ensure that there is a free passage of cooling air around the appliance and that there are no other sources of heat near the cooling vents.

Because of the heat and steam arising during cooking, it is recommended to place the oven under an exhaust hood.



It is important to install the appliance in a level, horizontal position. Tilting and unevenness, however slight, may have an adverse effect on the cooking result.

The appliance must be placed on a flat surface and levelled into a horizontal position by using the adjustment screws on the legs. For the best result, check horizontality with the guide rails inside the proving cabinet.

To achieve a horizontal position, adjust the adjustable feet of the stand.



When the device is in the right place and in a horizontal position, it must be fixed to the floor, land models on the flanges of the rear legs and models intended for marine use on the flanges of each leg.

5.4. Electrical connections



Should maintenance require the appliance to be tested before all the protective coverings are in place, please be particularly careful of the moving parts inside the casing as well as of live parts.



To facilitate future maintenance and to increase safety, install a separate disconnection switch for the oven in the immediate vicinity of the appliance. The switch should disconnect the appliance completely from the mains supply.

The supply cable inlet is in the back right-hand corner of the oven and the connection point inside the oven. The side casing needs to be open to connect the oven to the mains.

All information needed to connect the appliance is to be found on the name plate, the connection diagram and the installation drawing.

5.5. Water connections



Connection to the cold water supply must be made by a 12 mm thick pressure resistant hose fitted with an R3/4" female connector. The water connection must be fitted with a shut-off valve and a non-return valve. Rinse the water hose before making the water connection.

5.5.1. Requirements for water quality

A general assumption is that the appliance material is defective when hard-to-clean deposits or corrosion appear on the surface. Usually this is, however, due to the aggressive nature of water and harmful components it contains as well as to negligence of cleaning the appliance.

Quality criteria, both national and based on EU directives, exist for tap water. E.g. calcium and magnesium that cause water hardness are useful substances for health, but in appliances they cause harmful scale. Chlorides, on the other hand, provide a favourable soil for corrosion even in small contents when combined with a humid and warm environment. The smaller chloride content, the better is the situation. In order to guarantee a long service life for an appliance we recommend the following limit values for water quality.

Chloride content (Cl ⁻)	< 25 mg/l
Conductibility	< 40mS/m
pH	7-8,8
Hardness	2-5°dH = 0,4 - 0,7 - 0,9 mmol/l

Various kinds of filters and water softeners can be used if water quality deviates from normal.

5.6. Draining

The water is drained off by gravity through a drain hose connected to the oven drain tube by means of an R3/8 thread connector.



The drain line must be outside the perimeter of the oven.



It is prohibited to fit the drain hose directly with the drain line. The air clearance of at least 25 mm between the hose end and the drain line (drain cup) must be ensured.

5.7. Installation completion



When the installation is complete, check that all connections have been correctly made.

5.8. Test-run



Please read the safety and operation instructions as well as the functional description before testing the oven. As for other appliances possibly included in the baking station, see separate manuals.

Test the oven once it has been connected to the mains electricity.

Check that

- the green oven-on lamp lights up when the oven is switched on
- the orange thermostat lamp lights up when the thermostat is turned in a clockwise direction
- the orange thermostat lamp goes out once the oven has heated up and reached the temperature set
- the green moistening lamp lights up when the switch is turned in a clockwise direction and moisture enters the inside of the oven (200°C). In case the water does not vaporise completely and splashes in droplets onto the chamber walls collecting water on the oven bottom, the moistening device needs to be adjusted.
- the fan wheel is rotating and changes the rotation direction with approx. one minute intervals
- the door switch deactivates the fan and heating when the door is opened
- the guide rails and the air suction plate are properly in place
- the drip tray is properly in place under the oven door.

Attach the side panel.

6. Troubleshooting

If the appliance fails to work, check to ensure that

- make sure the plug is connected to the outlet
- it has been used according to instructions
- all removable parts are in place
- the disconnection switch (usually on a wall or in the immediate vicinity of the oven) is in the ON position
- the fuses have not blown in the fuse box. Ask a qualified person to check the fuses.

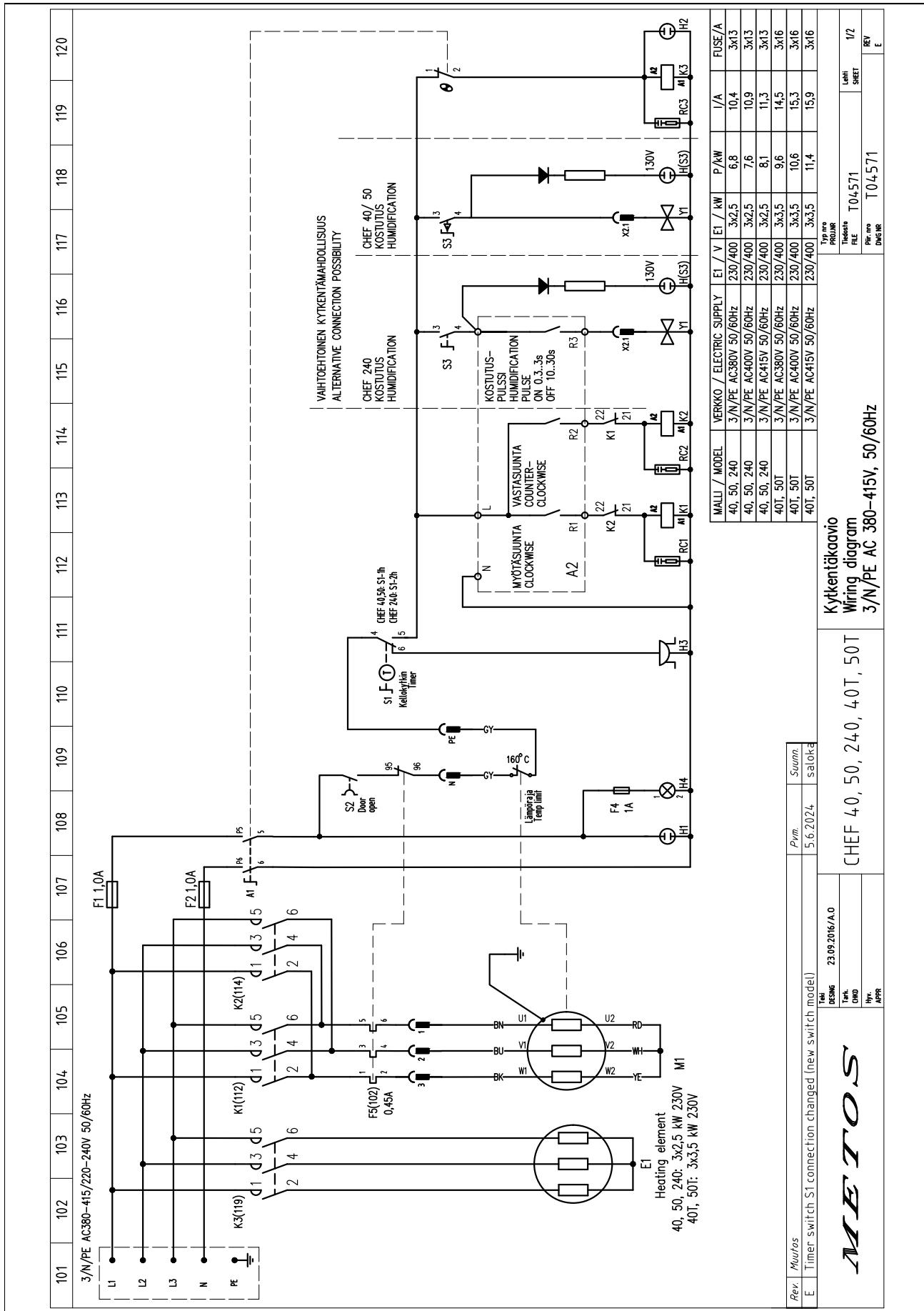
Should the oven still not work, contact an authorised agent. Before phoning, make sure you have at hand the appliance type and serial number to be found on the name plate on the right front corner of the appliance.



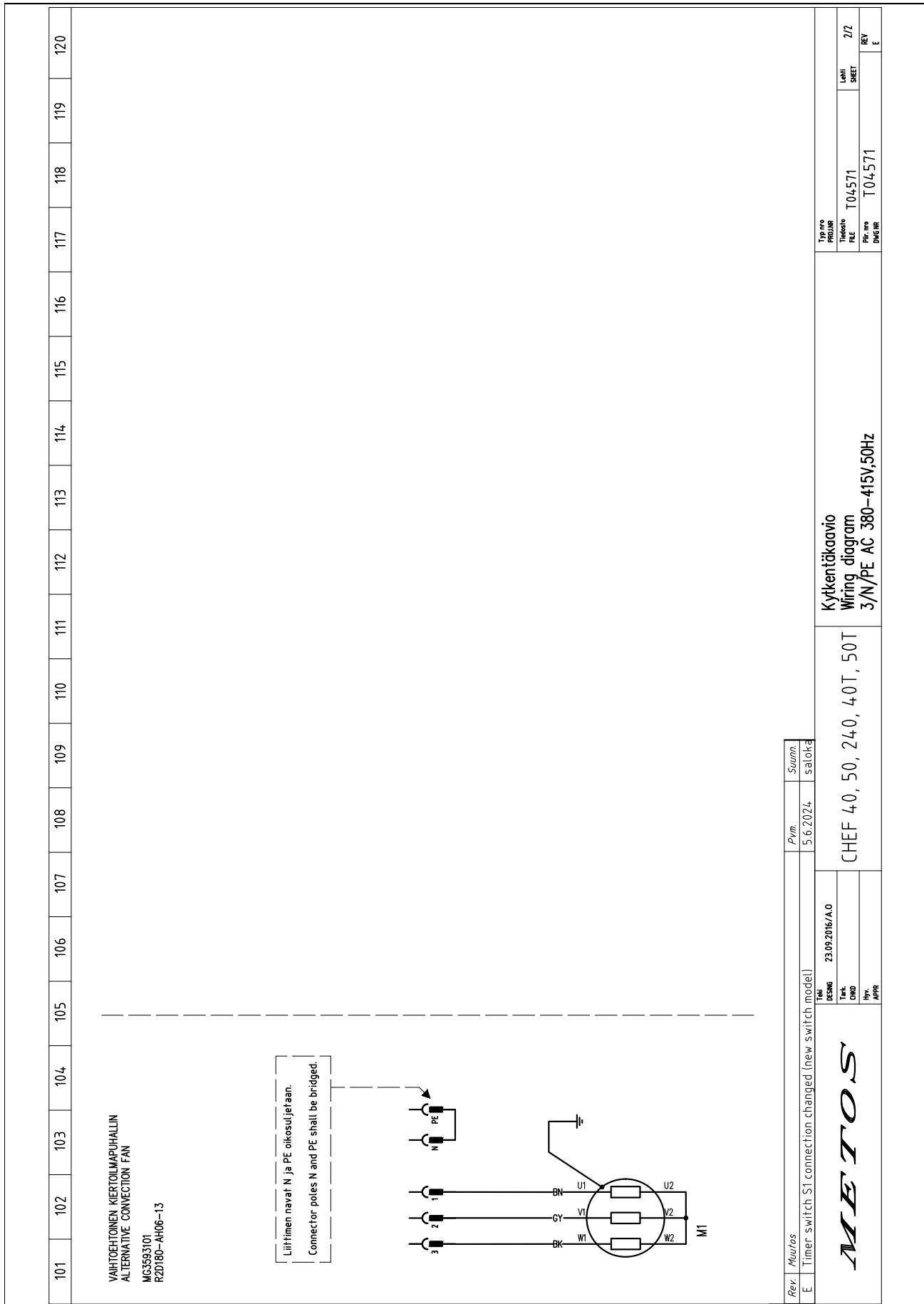
This appliance does not contain parts which can be serviced by the user. Maintenance must be carried out by an authorised agent.

7. Technical specifications

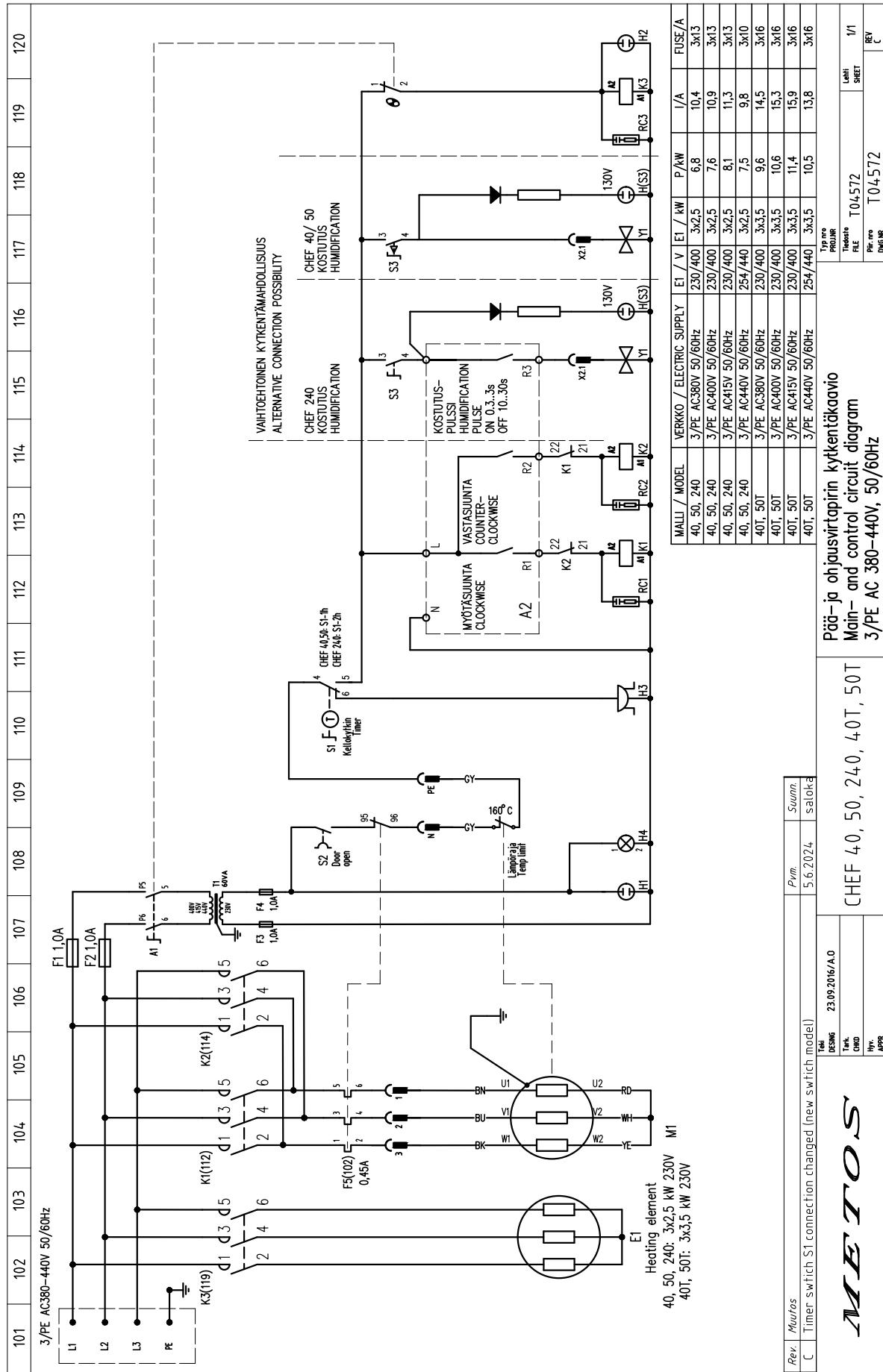
- Main and control circuit T04571E 1/2
- Main and control circuit T04571E 2/2
- Main and control circuit T04572C
- Main and control circuit T04573F
- Connection diagram T01702B
- Connection diagram T01916F
- Connection diagram T03768E
- Connection diagram T01703D
- Installation drawing T01570C3
- Installation drawing T01587C3
- Installation drawing T01590D3
- Installation drawing T01874D3
- Installation drawing T01591D3
- Installation drawing T01592D3
- Installation drawing T01879D3



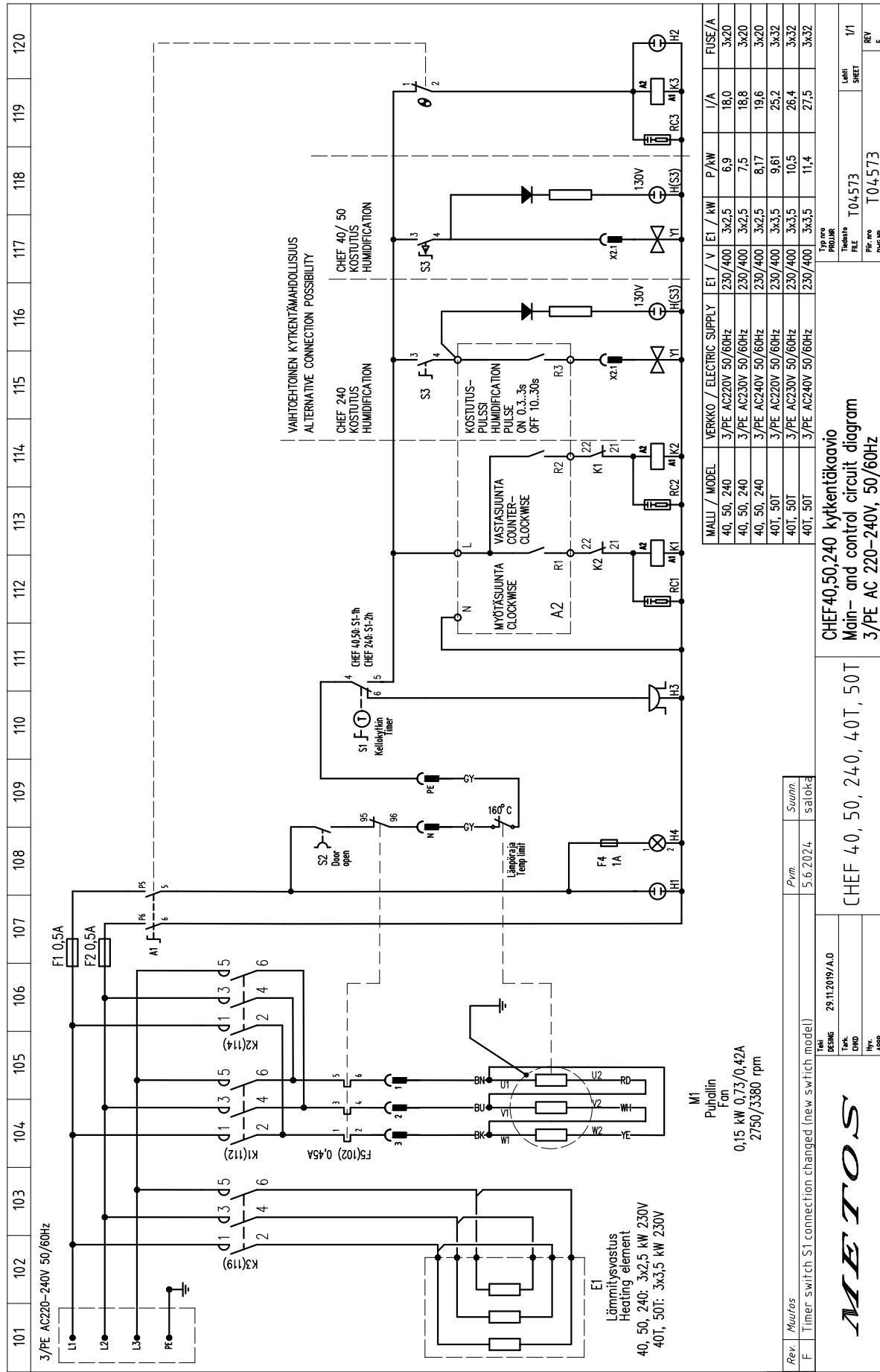
Main and control circuit T04571E 1/2



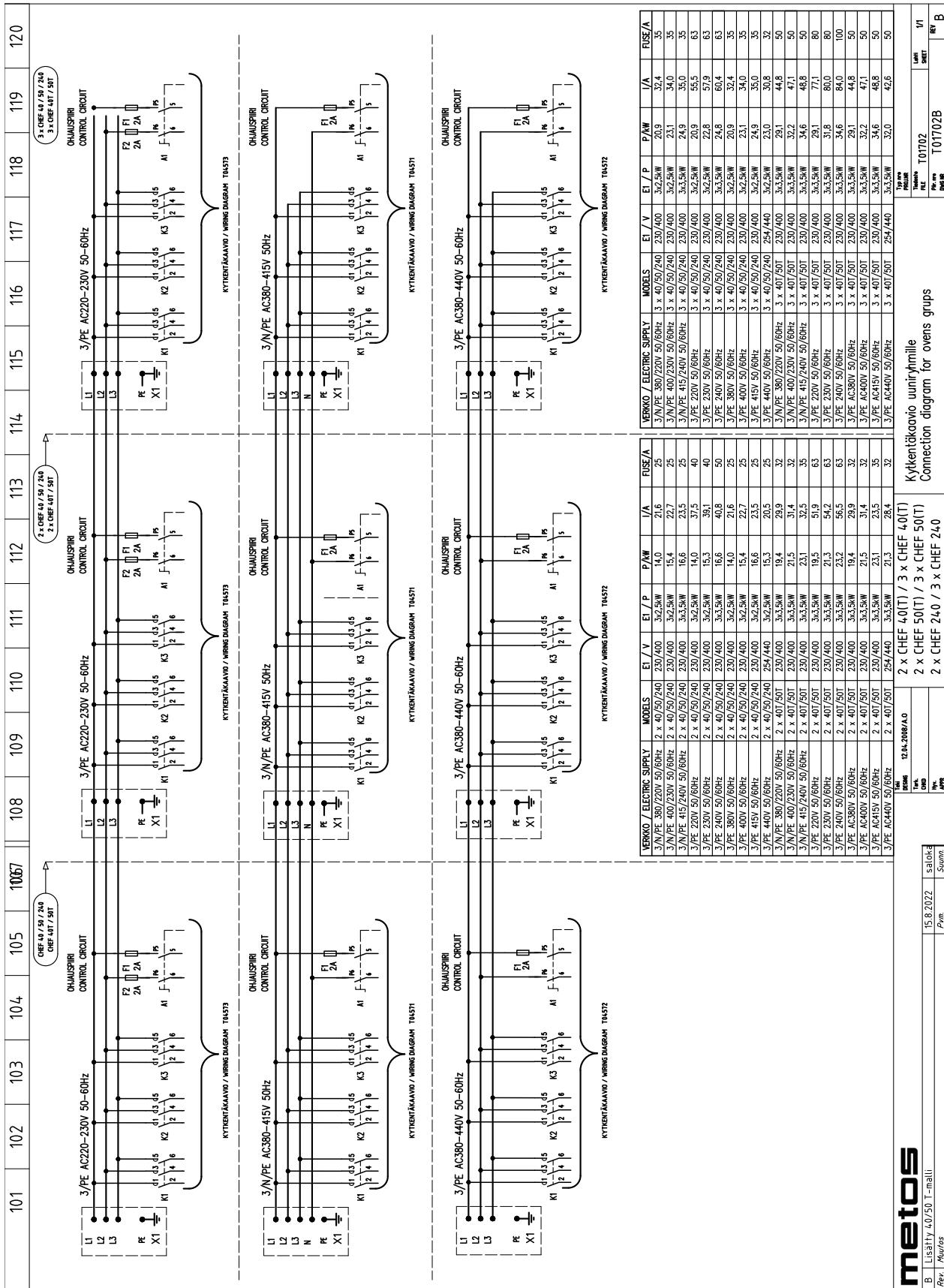
Main and control circuit T04571E 2/2



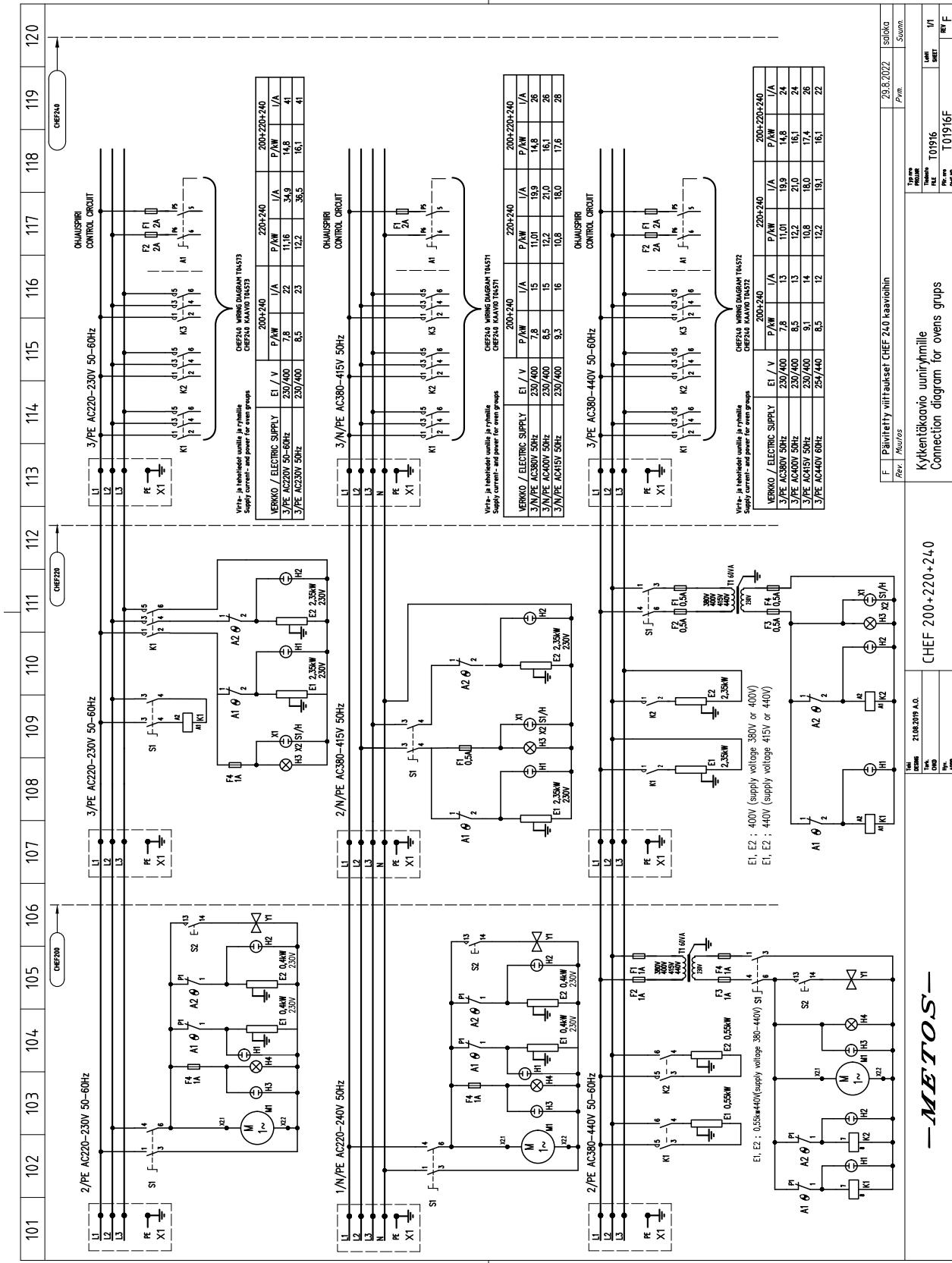
Main and control circuit T04572C



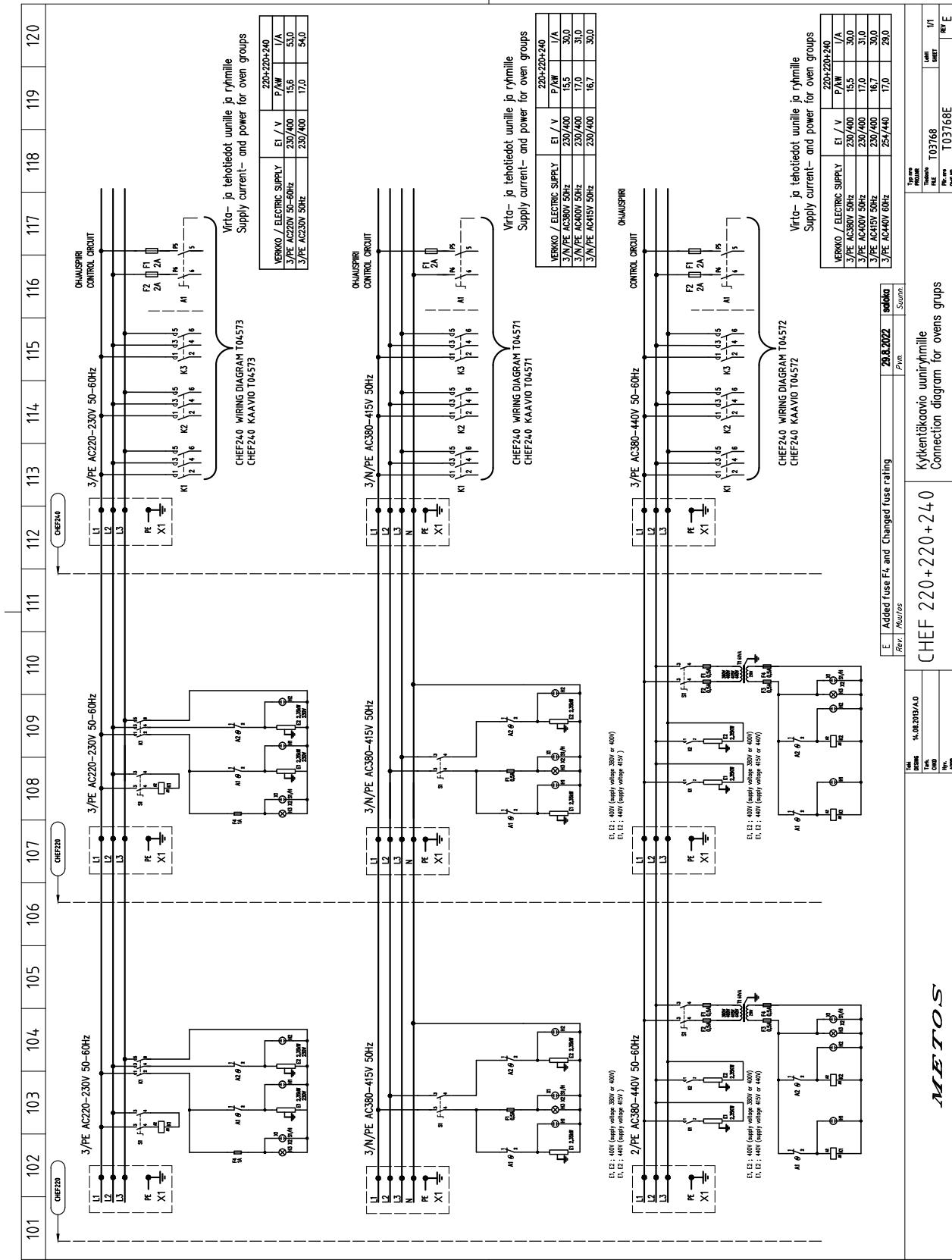
Main and control circuit T04573F



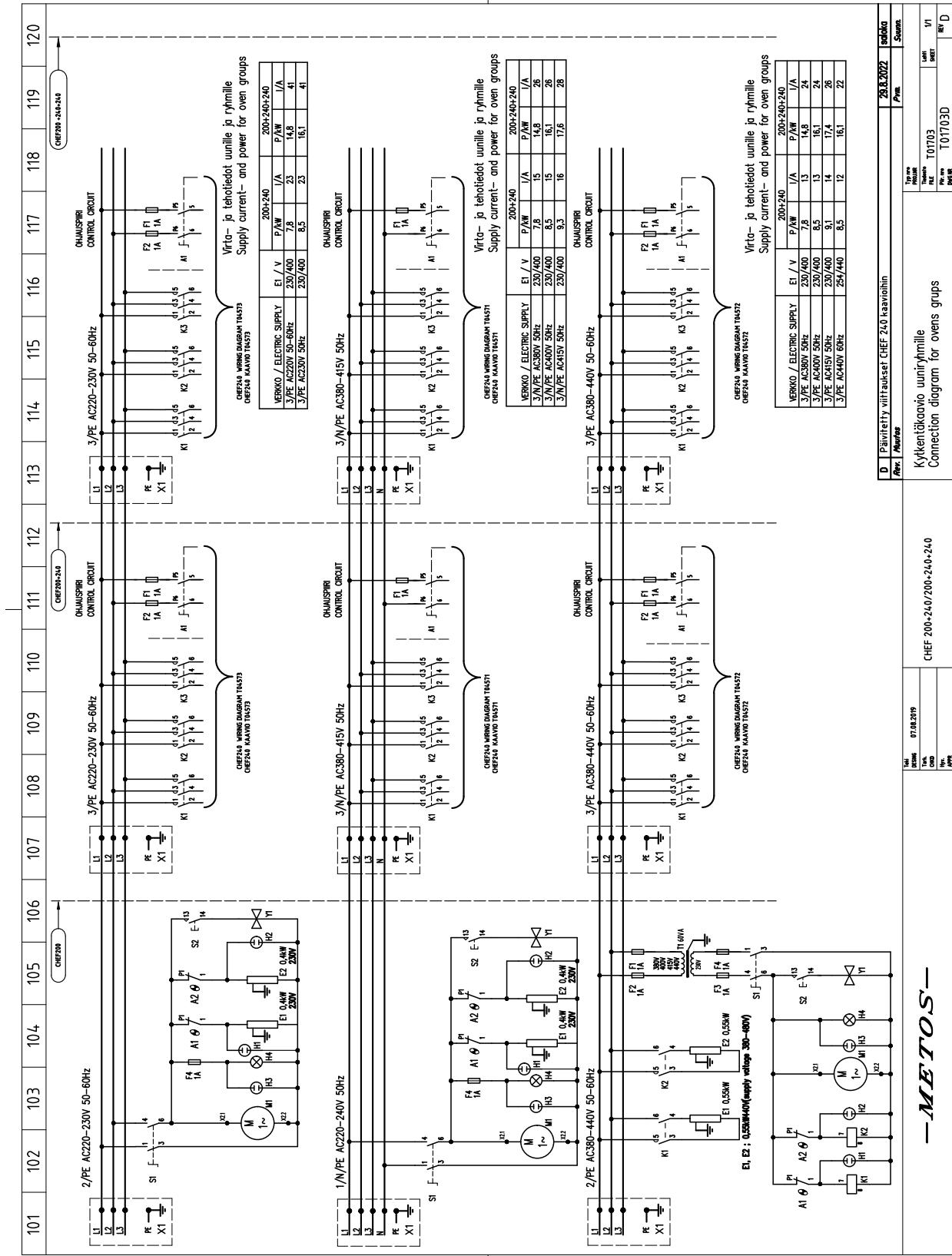
Connection diagram T01702B



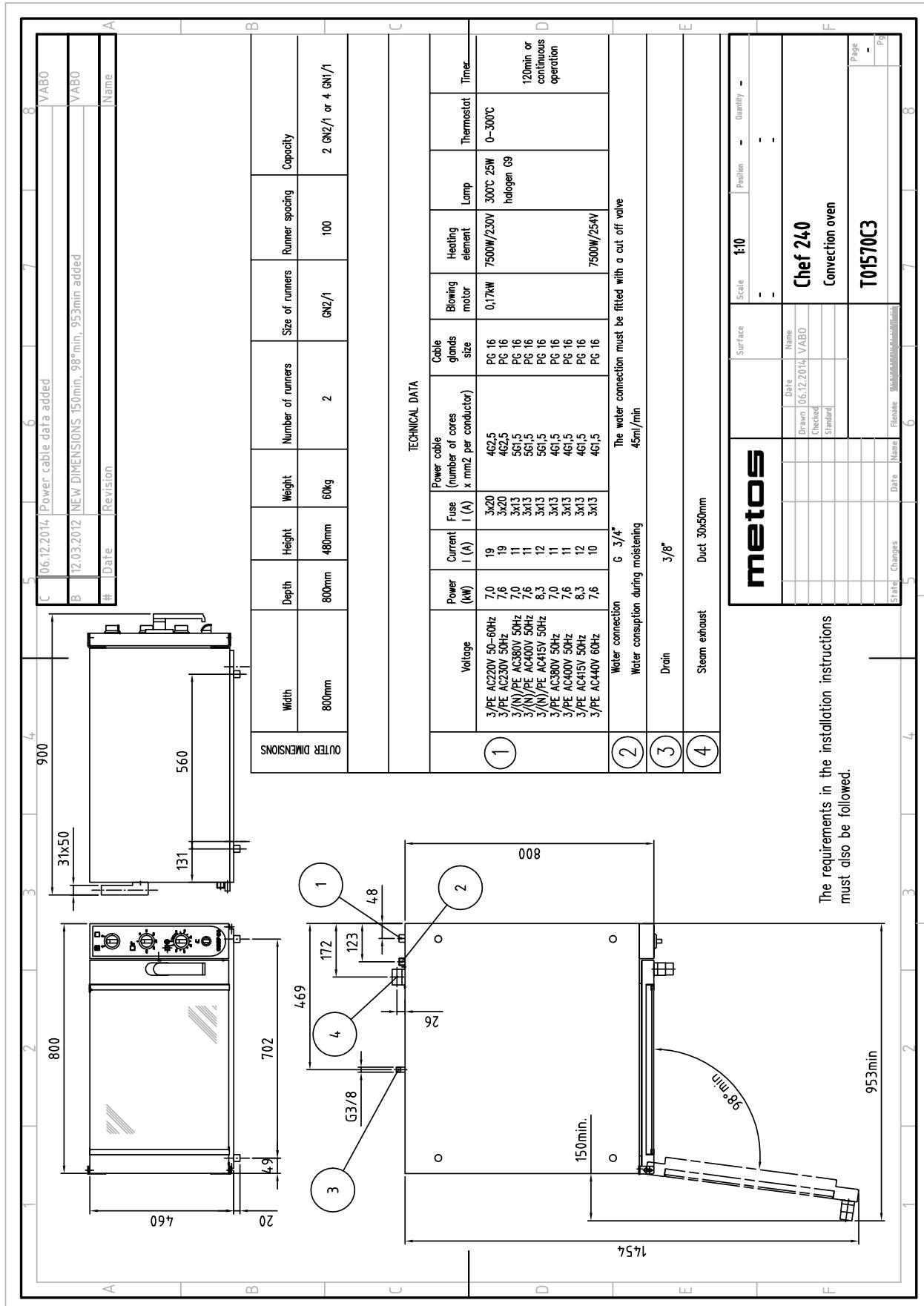
Connection diagram T01916F



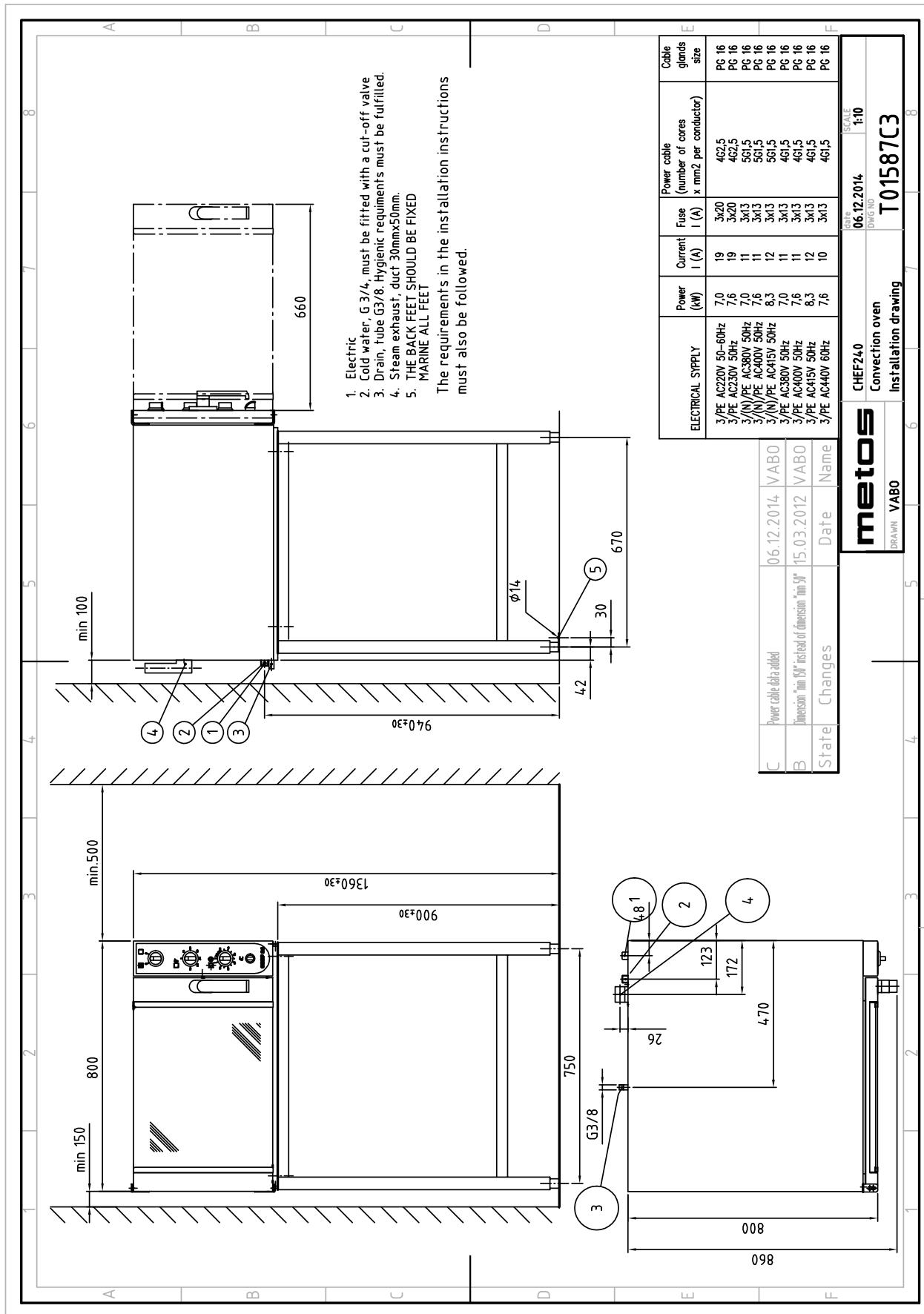
Connection diagram T03768E



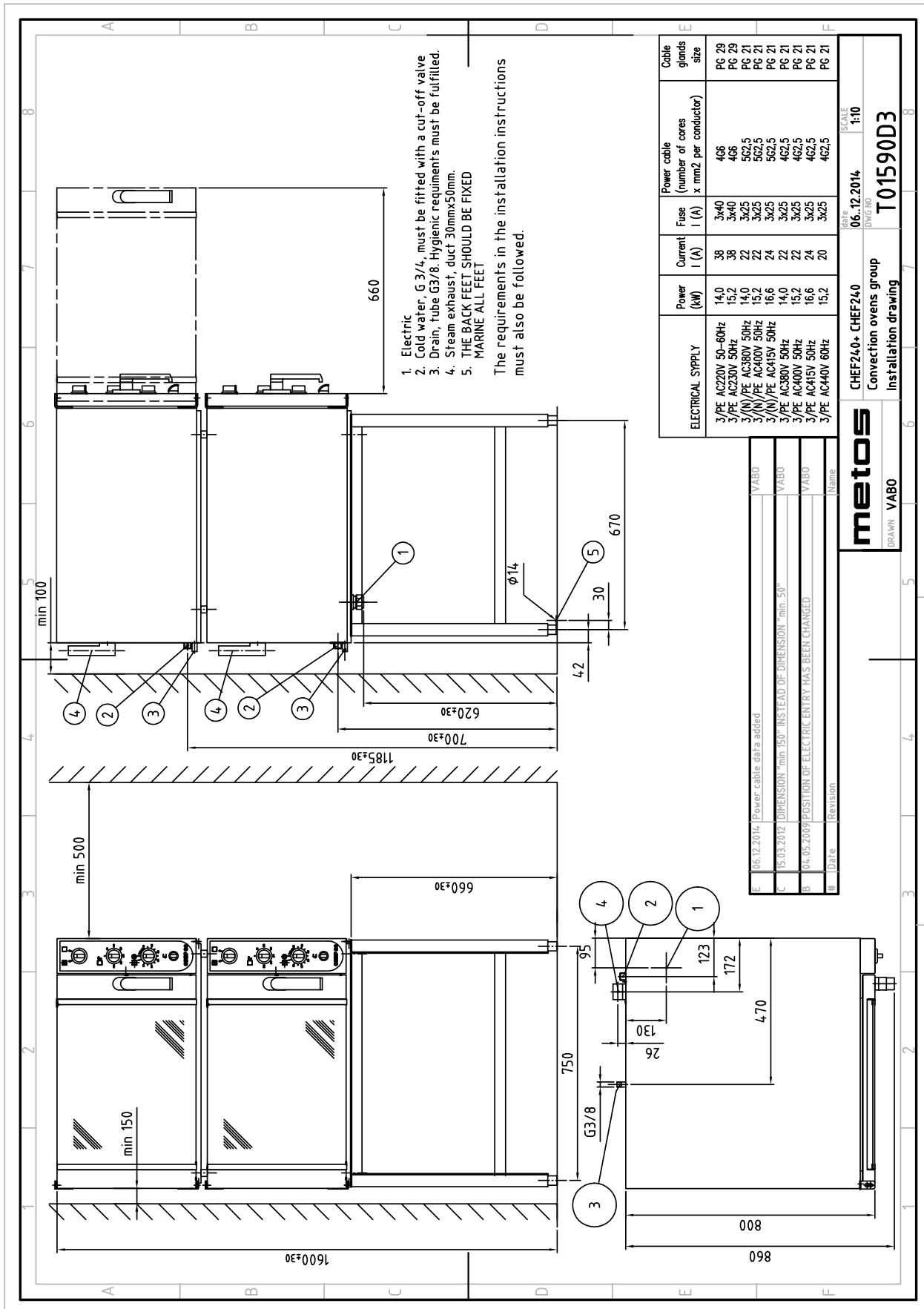
Connection diagram T01703D



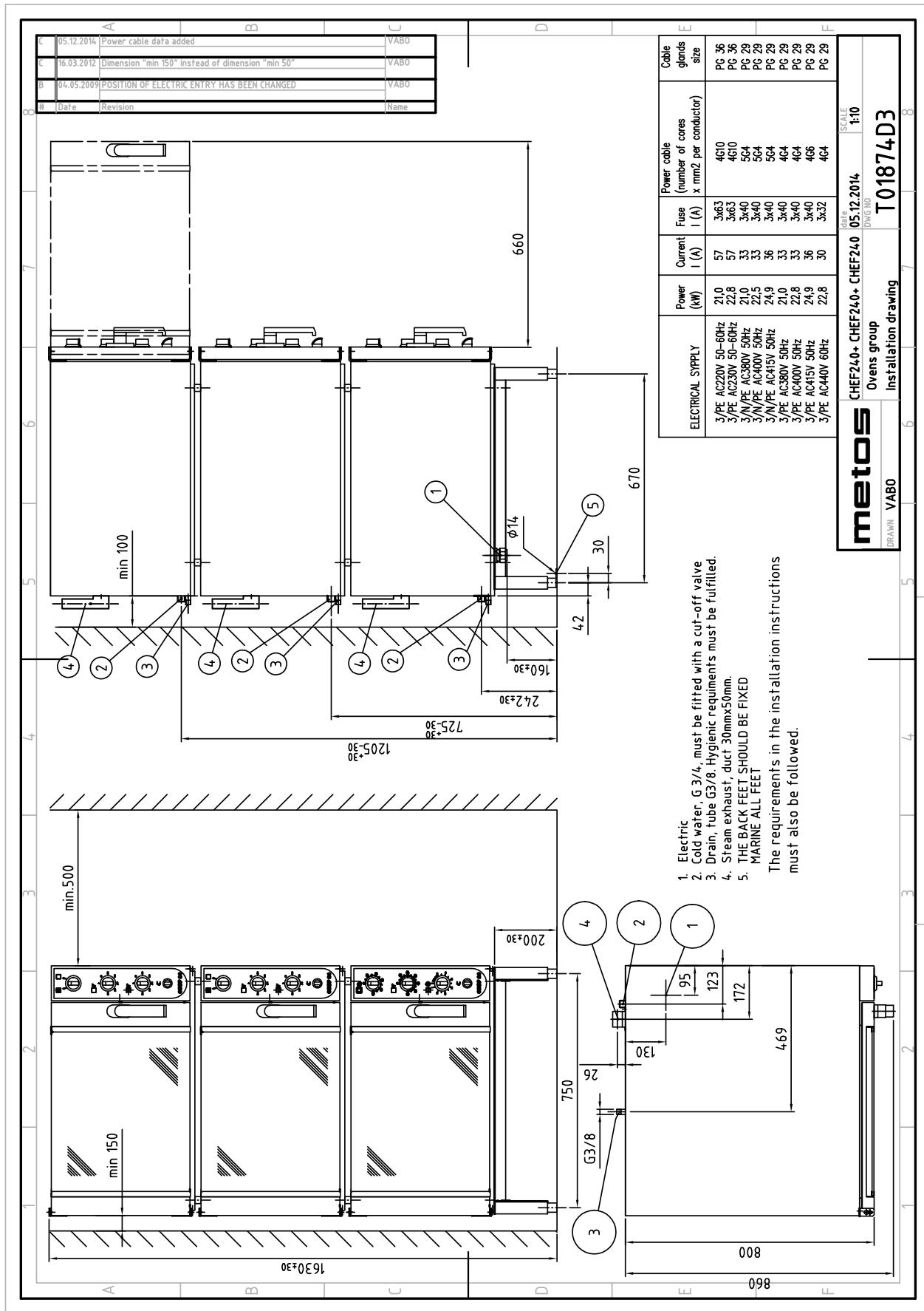
Installation drawing T01570C3



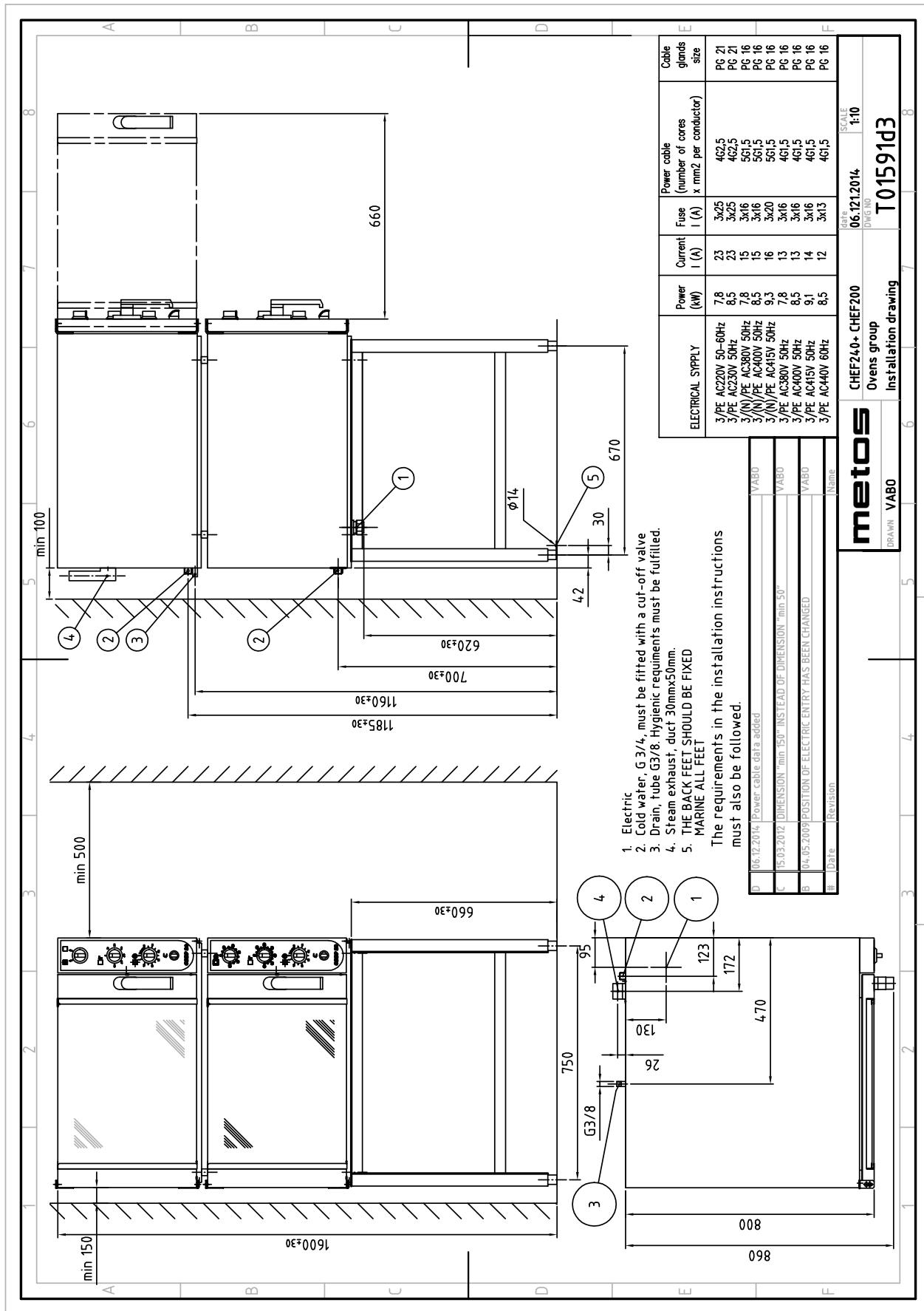
Installation drawing T01587C3



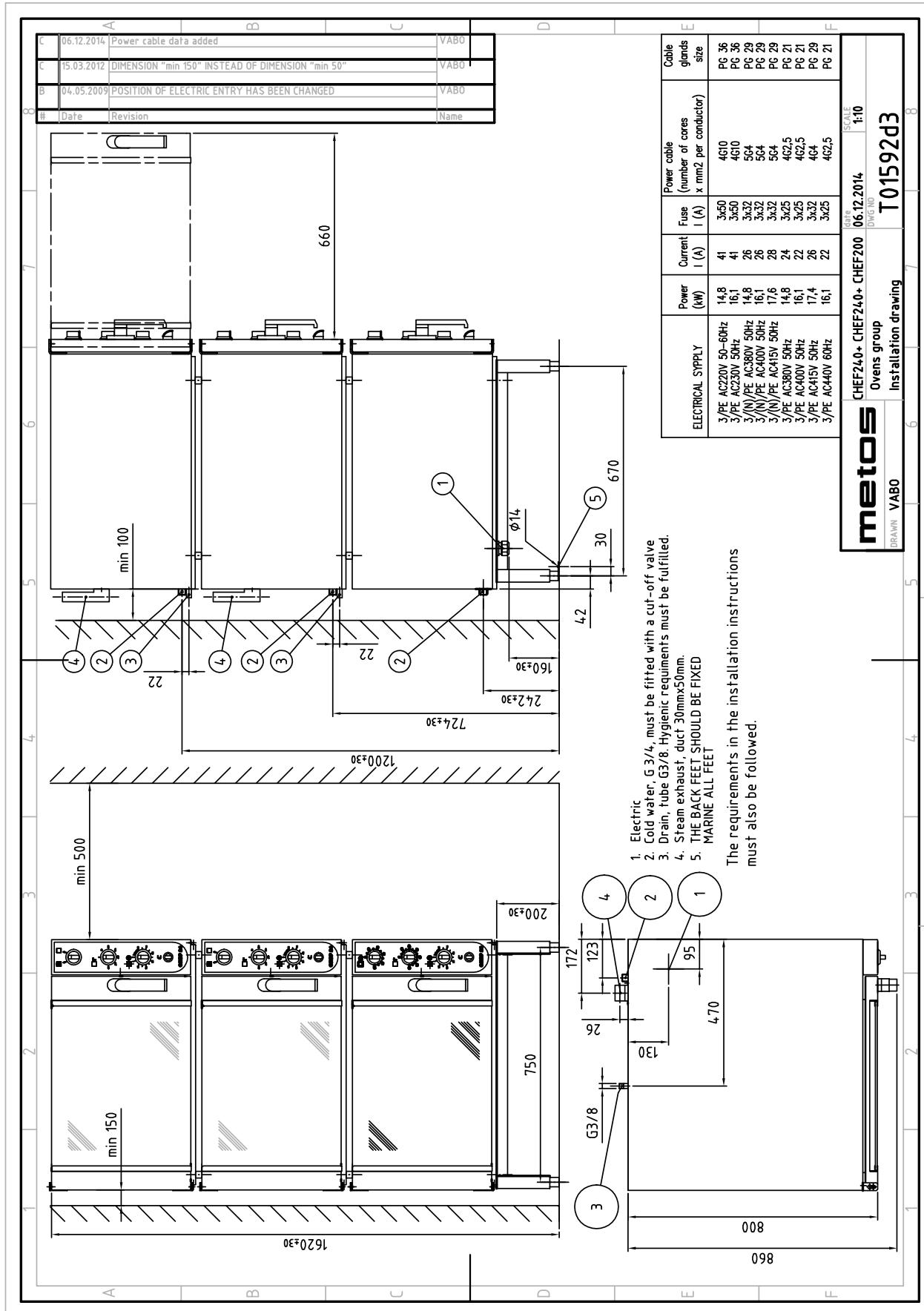
Installation drawing T01590D3



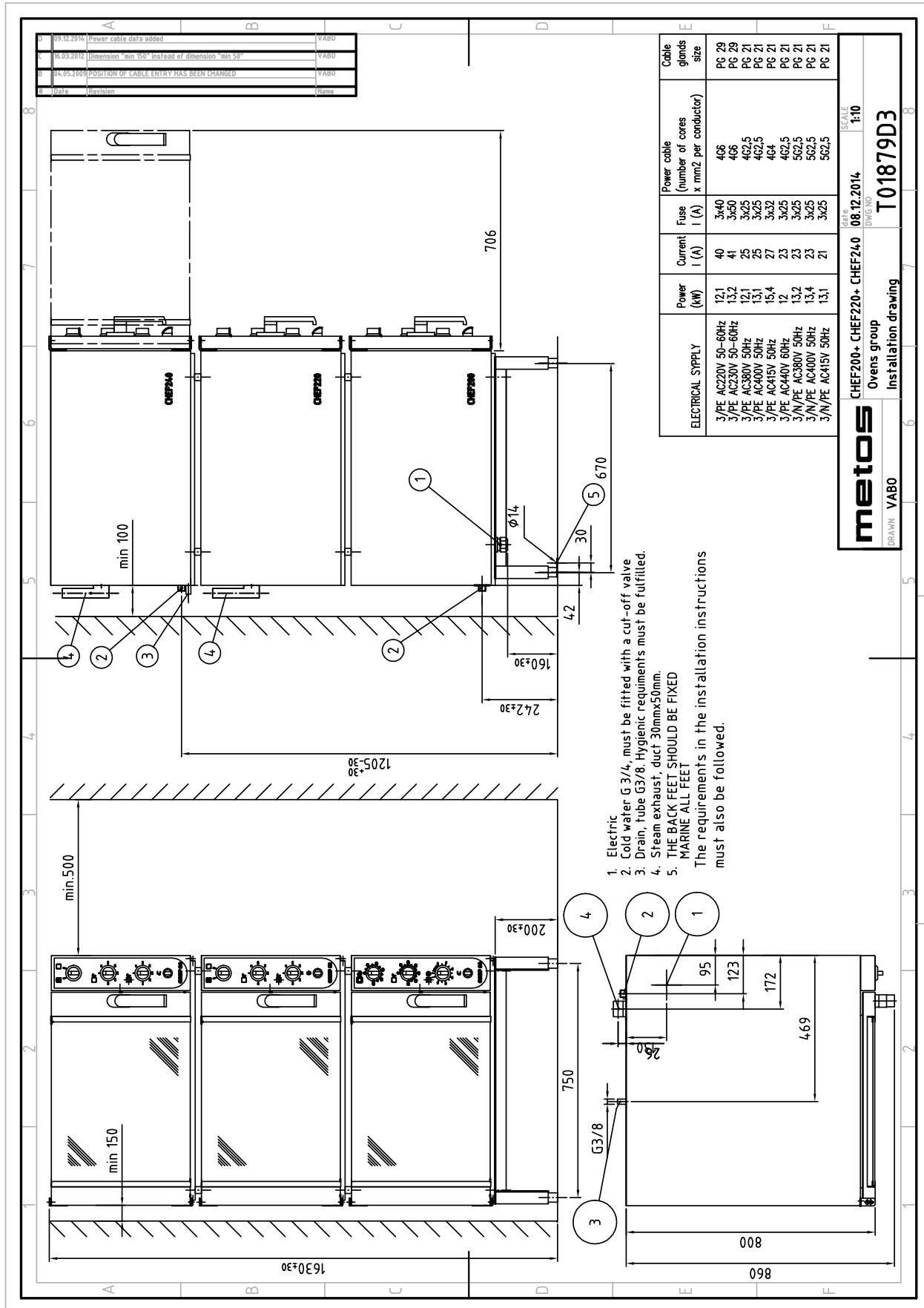
Installation drawing T01874D3



Installation drawing T01591d3



Installation drawing T01592D3



Installation drawing T01879D3

Määre	Malli	Arvo
Overall dimensions WxDxH, table model oven	240	800x900x460(+20) mm
Overall dimensions WxDxH, oven with stand	240	800x900x1360 mm
Overall dimensions WxDxH, two ovens with stand	240	800x900x1600 mm
Overall dimensions WxDxH, three ovens with stand	240	800x900x1630 mm
Internal dimensions of oven WxDxH	240	636x686x380 mm
Capacity, 2 guide rails	240	Containers: 2 pcs. GN2/1 h= 20,40,65. 4 pcs. GN1/1 h=20,40,65 Baking sheets: 2 pcs. GN2/1 short side folded
Thermostat control range	240	+50°C...+300°C
Main material	240	Stainless steel oven interior, door and external casing. Door with double glass
Timer	240	0...120 min or continuous
Preheating time (200°C)	240	20 min
Moistening device	240	Factory settings: 45 ml/min (if needed, the settings can be adjusted by authorized service personnel)
Weight of oven	240	n. 60kg
Weight of oven with stand	240	n. 74 kg
Weight of two ovens with stand	240	n. 127 kg
Weight of three ovens with stand	240	n. 185 kg
Weight of the oven, including packing	240	n. 77kg
Weight, including packing, oven with stand	240	n. 96kg
Weight, including packing, two ovens with stand	240	n. 157kg
Weight, including packing, three ovens with stand	240	n. 214kg
Package dimensions of two ovens with stand WxDxH	240	883x976x1767 mm
Package dimensions of three ovens with stand WxDxH	240	883x976x1787 mm
Electricity connection	240	See installation drawing
Water connections	240	See installation drawing
Conditions of use	240	Normal kitchen conditions, above 0°C

240 = CHEF 240

A=3/N/PE~400/230V 50Hz, C=3/N/PE~380/220V 50Hz, G=3/N/PE~415/240V 50Hz, H=3/PE~230V 50Hz, I=3/PE~220V 60Hz, J=3/PE~380 50Hz, K=3/PE~400V 50Hz, L=3/PE~415V 50Hz, M=3/PE~440V 60Hz



The crossed-out wheeled bin means that within the European Union the product must be taken to separate collection at the product end-of life. This applies to your device but also to any enhancements marked with this symbol. Do not dispose of these products as unsorted municipal waste.

METOS OY AB
LOMAKE LT30024
Rev. PED 5.8 31.3.2020

EU-VAATIMUSTENMUKAISUUSVAKUUTUS
EU-FÖRSÄKRAN OM ÖVERENSSTÄMMELSE
EU DECLARATION OF CONFORMITY

Valmistajan nimi / Tillverkarens namn / Manufacturer's name

METOS OY AB

Osoite / Adress / Address

04220 KERAVA
FINLAND

Vakuuttaa, että seuraava tuote / Försäkrar att följande produkt / Declare that the following product

Nimi, tyyppi tai malli / Namn, typ eller modell / Name, type or model

Uuni / Ugn / Oven series METOS Chef

Mallit / Modeller / Models : 200, 220, 240, 40T, 50T

on seuraavien direktiivien asiaankuuluvien säännösten mukainen / överensstämmer med tillämpliga bestämmelser i följande direktiv / is in conformity with the relevant provisions of the following directives

MD 2006/42/EC, LVD 2014/35/EU, EMC 2014/30/EU, RoHS 2011/65/EC, WEEE 2012/19/EU

ja lisäksi vakuuttaa, että seuraavia yhdenmukaistettuja standardeja (tai niiden osia/kohtia) on sovellettu / och försäkrar dessutom att följande harmoniserade standarder (eller delar/paragrafer) har använts / and furthermore declares that the following harmonised standards (or parts/clauses) have been used

EN ISO 12100:2010, EN ISO 13857:2019, EN 61000-6-1:2019, EN 61000-6-3,
EN 60204-1:2018

ja lisäksi vakuuttaa, että seuraavia muita standardeja (tai niiden osia/kohtia) on sovellettu / och försäkrar dessutom att följande andra standarder (eller delar/paragrafer) har använts / and furthermore we declare that the following other standards (or parts/clauses) have been used

EN 60335-1:2020, EN 60335-2-36:2017, EN 60335-2-42

Alla mainittu henkilö on valtuutettu kokoamaan teknisen tiedoston / Nedan nämä person är beMyndigad att sammanställa den tekniska dokumentfilen / The person mentioned below is authorized to compile the technical file

Risto Koskelainen

Metos Oy Ab, Ahjonkaarre, 04220 Kerava, Finland

Tämä vaatimustenmukaisuusvakuutus on annettu valmistajan yksinomaisella vastuulla. Edellä kuvattu vakuutuksen kohde on unionin asiaankuuluvan yhdenmukaistamislainsäädännön vaatimusten mukainen.

Denna EU-försäkran om överensstämmelse utfärdas på tillverkarens eget ansvar. Föremålet för försäkran ovan överensstämmer med den relevanta unionslagstiftningen om harmonisering.

This declaration of conformity is issued under the sole responsibility of the manufacturer. The object of the declaration described above is in conformity with the relevant Union harmonisation legislation

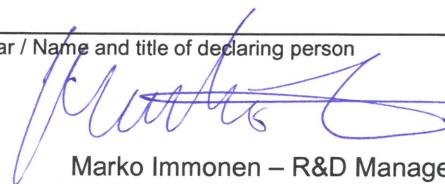
Antipaikka ja päivä / Utfärdad på ort och datum / Place and date of issue

KERAVA 30.11.2021

Vakuutuksen antajan nimi ja asema / Namn och befattning av personen som försäkrar / Name and title of declaring person



Hannu Ahola – Director of Business Unit



Marko Immonen – R&D Manager

Manufacturer's name
METOS OY AB

Address
04220 KERAVA
FINLAND

Declare that the following product

Name, type or model
Range series METOS Chef
Models : 200, 220, 240

is in conformity with the essential requirements and other relevant requirements of the UK legislation. The products are in conformity with the relevant UK legislation

Electrical Equipment (Safety) Regulations 2016, Electromagnetic Compatibility (EMC) Regulations 2016, Machinery (Safety) Regulations 2008: Great Britain, The Restriction of the Use of Certain Hazardous Substances in Electrical and Electronic Equipment Regulations 2012, Regulations: Waste Electrical and Electronic Equipment (WEEE)

furthermore declares that the following harmonized standards (or parts/clauses) have been used

BS EN ISO 12100:2010, BS EN ISO 13857:2008, BS EN IEC 61000-6-1:2019, BS EN IEC 61000-6-3:2007, BS EN 60204-1:2018

and furthermore we declare that the following other standards (or parts/clauses) have been used

BS EN 60335-1:2012+A15:2021, BS EN 60335-2-42, BS EN 60335-2-36

The person mentioned below is authorized to compile the technical file

Otto Miettinen Metos Oy Ab, Ahjonkaare, 04220 Kerava, Finland

This declaration of conformity is issued under the sole responsibility of the manufacturer. The object of the declaration described above is in conformity with the relevant UK legislation

Place and date of issue
KERAVA 31.12.2022

Name and title of declaring person



Hannu Ahola – Director of Business Unit



Risto Koskelainen – R&D Manager



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