

metos

ROASTING-BAKING OVEN

CHEF 22

Installation and Operation Manual



Dear Customer,

Congratulations on deciding to choose a Metos appliance for your kitchen activities. You made an excellent choice. We will do our best to make you a satisfied Metos customer like thousands of customers we have around the world.

Please read this manual carefully. You will learn correct, safe and efficient working methods in order to get the best possible benefit from the appliance. The instructions and hints in this manual will give you a quick and easy start, and you will soon note how nice it is to use the Metos equipment.

All rights are reserved for technical changes.

You will find the main technical data on the rating plate fixed to the equipment. When you need service or technical help, please let us know the serial number shown on the rating plate. This will make it easier to provide you with correct service.

For your convenience, space is provided below for you to record your local Metos service contact information.

METOS TEAM

Metos service phone number:.....

Contact person:.....

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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. The periodical function checks requested in the manual must be carried out according to the instructions. 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 glass and edges of the door also become hot when the oven is used for longer periods.

Use oven gloves when handling hot ovenware and baking plates.

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

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

2.2 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 22 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 ovens can also be replaced by a Chef 24 convection oven or a Chef 20 proving cabinet.

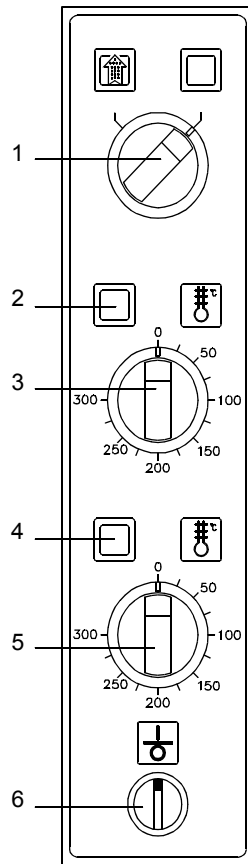
This manual covers the Chef 22 convection oven, while Chef 24 and Chef 20 have their own manuals.

3.3 Operating principle

Heating elements are fitted at the top and at the bottom of the oven. The cover plate for the lower element is formed as a tray and can be removed when cleaning the oven chamber.

The electrically heated elements heat up the air in the oven chamber. The products are roasted/baked partly through heat radiation and partly through the heated air. The upper and lower heating elements have separate thermostats, which makes it possible to set the upper and lower heating individually. 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

1. Steam exhaust valve. The valve can be used to remove excess steam and moisture from inside the oven.
2. Upper heating on - thermostat lamp. The yellow lamp is on when the heating elements are on.
3. Upper heating thermostat. To set the temperature between +50°C and +300°C.
4. Lower heating on - thermostat lamp. The yellow lamp is on when the heating elements are on.
5. Lower heating thermostat. To set the temperature between +50°C and +300°C.
6. Main switch. The green light is on when the oven is switched on.

4. Operation instructions

4.1 Before using the appliance



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
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.

Place the products on the lower pair of guide rails. The top pair of guide rails is used only for gratinating by turning the upper heating thermostat to the maximum setting.

The oven capacity is 1 pc GN1/1 or 2 pcs GN1/1 containers or baking plates. Especially when baking it is important to load the oven correctly in order to achieve a good baking result. For instance 20-30 buns is the correct amount on a GN2/1 baking plate.



If you use grids or baking plates, leave a generous space between the products you are cooking.

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.

- Put the guide rails in place.
- Turn the main switch on. The green light turns on.
- Set both thermostats 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.
- 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

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”.
- Pull the handle 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 both thermostat switches (see Figure “Control panel switches”) at the required cooking temperature.
- When the products are ready, you can take them out of the oven.
- Switch the power off at the main switch (see Figure “Control panel switches”)
- Open the door.

Operation instructions



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

4.2.5 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.

Operation instructions

4.2.6 Cooking tips

Type of food	Oven-ware	Pre-heating	Cooking temperature	Cooking time	Tips
Joints, fillets	GN2/1 stainless grid		125°C	Depends on size	Put the meat on the grid and the grid on the guide rails
Roast beef			125°C	Depends on size, until inner temperature +60°C	
Escalopes, steaks, chops	GN 2/1 stainless grid or alum. pan		250°C	Approx. 6-10 min.	Cook food quickly and braise in covered pan at lower temperature as required
Beefsteak, 100 g			300°C	8 min.	
Slices of meat (browning)	GN 1/1-40 mm alum.	250°C	225°C	10 min.	Max. 1,5 kg meat per dish
Minced meat, browning (approx. 1,5 kg)		250°C	225°C	10 min.	
Hamburger patty (frozen)		275°C	250°C	10 min.	6-8 patties on a pan
Mixed casserole of beef and pork	Stainless GN 1/1-65	250°C	Browning 130°C Water added 250°C Cooking 125°C	20 min. 20 min. 3 h	2,5 kg meat, 250 g onions, 1 l water, salt
Rainbow trout fillet (whole)		275°C	260°C	10 min.	+ 3 min. to brown the top
Rainbow trout fillet (100 g portion)		275°C	260°C	10 min.	
Casseroles	GN 1/1-65 mm		175-200°C	1,5-2,0 h	We suggest a lower cooking temperature for egg-based casseroles than for other casseroles Volume: about 5 kg per dish
Macaroni and beef casserole (beef-aroni)		200°C	175°C 200°C to obtain darker surface colour	55 min. 10-15 min.	
Convenience meals	GN 2/1 stainless grid		Depends on product	Follow instructions	Put the meal straight onto the grid to ensure maximum heating efficiency
Vegetable cutlet (frozen)			250°C	10 min.	6 cutlets on a pan
Feta and vegetable pie (ready-made base, frozen)			200-225°C	45 min.	
Pancake	GN 1/1-40 mm alum.		200°C	Approx. 30 min.	Volume, abt 1,5 l per dish

Operation instructions

Meat pasty (frozen)			225°C	20 min.	
Rye bread (frozen)			200°C Defrosted approx. 2 h	35 min.	
Roll	GN 2/1 aluminium plate	250°C	225°C	12 min.	
Croissant		225°C	200°C	14 min.	
Bun	GN 2/1 aluminium plate	200°C	175°C	17 min.	20 buns on a plate
Cinnamon bun (frozen)			180°C	17 min.	
Danish pastry (frozen)	GN 2/1 aluminium plate		175°C	25 min.	
Fruit cake		200°C	175°C	55 min.	
Sponge for Swiss roll		200°C	200°C	10 min.	

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.

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.

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 cleaning pad 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

When cleaning the oven thoroughly, loosen, soak and wash the guide rails. The rails 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 inside of the oven.
- Lift the guide rails out of the oven.
- Replace the guide rails in the reverse order.

4.3.2 How to change the oven bulb

Should the oven lamp go out or fail to light up during use, replace the bulb as follows:

- 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 at the mains. All controls should be in the 0 position.

Operation instructions

- Remove the protective glass cover of the lamp by unscrewing the four screws. Be careful not to damage the seal. In case the seal has become stiff or is otherwise damaged, also replace the seal.
- Carefully unscrew the bulb.
- Screw the replacement bulb into place. Lamp type: 15 W, 220-230 V, 300°C, E14. Spare part code: 3339313.
- Press the protective glass and seal back into place. Fasten the four screws.



Use of the appliance is strictly prohibited unless the protective glass of the lamp is properly in place.

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

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 drawing.



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

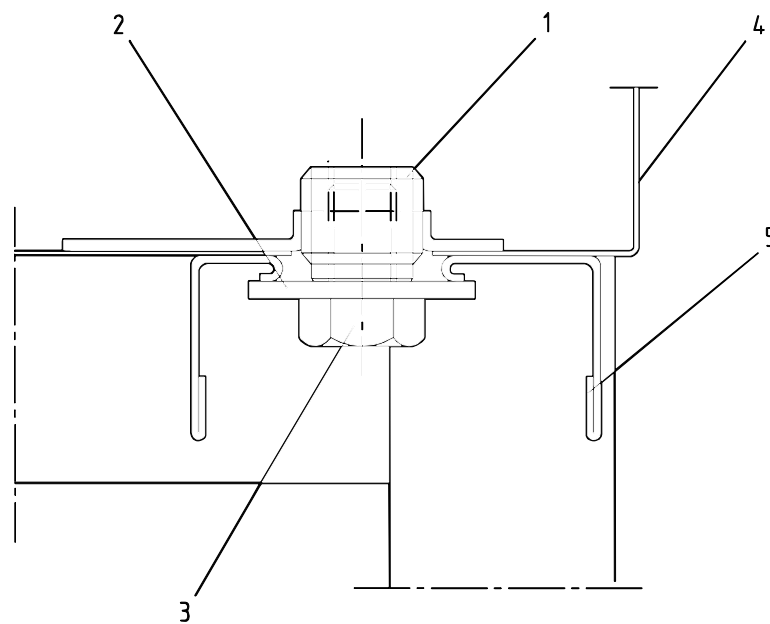
5.2 Transporting and unpacking the appliance

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 adjustment screws (4 pcs.) located on the appliance bottom. The screws come loose by turning by hand. Fasten the stand as shown in the illustration below, using the components 1, 2 and 3.



1. Fixing screw, 4 pcs
2. Washer, 4 pcs
3. Hexagon screw, 4 pcs
4. Chef oven/proving cabinet
5. Stand

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 by the guide rails inside the oven.

To achieve a horizontal position, adjust the screws on the legs of the stand.



When the appliance is in the right place and in a horizontal position, fix it firmly to the floor. Models for use on land are fixed by the plates on the back legs and ovens intended for use on ships by plates on 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 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 roasting and 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 yellow thermostat lamps light up when the thermostat knobs are turned in a clockwise direction
- the yellow thermostat lamp goes out once the oven has heated up and reached the temperature set
- the guide rails are properly in place
- the drip tray is properly in place under the oven door.

Fasten the side casing.

6. Troubleshooting

If the appliance fails to work, check to ensure that

- 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 (overload protection) have not blown in the fuse box. Ask a qualified person to check overload protection.

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. Spare parts

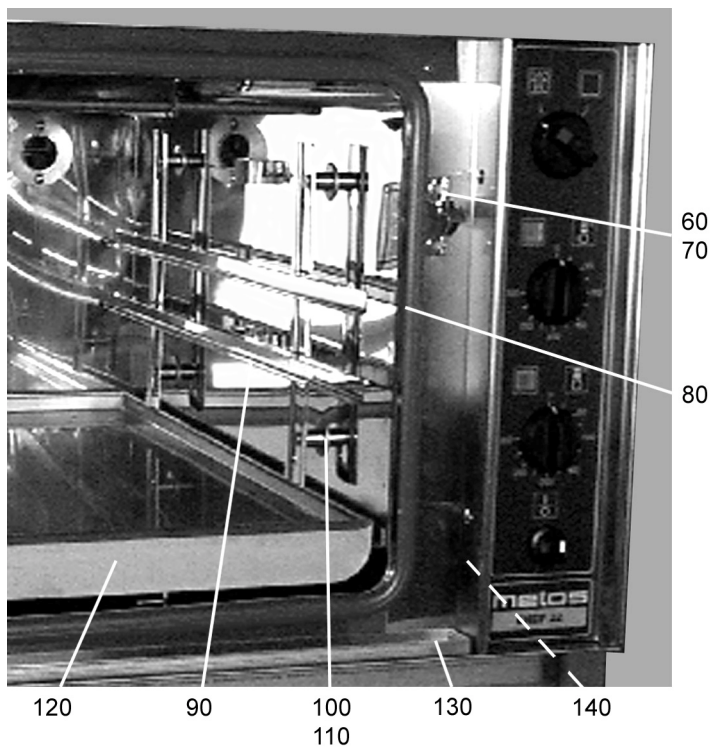
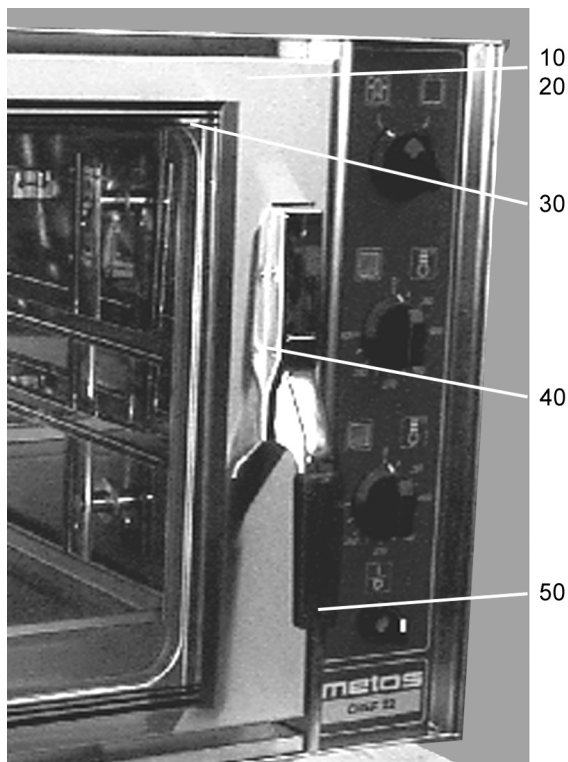
General parts	21
Heating, Steam exhaust.....	25
Control unit	27

7.1 Voltage codes

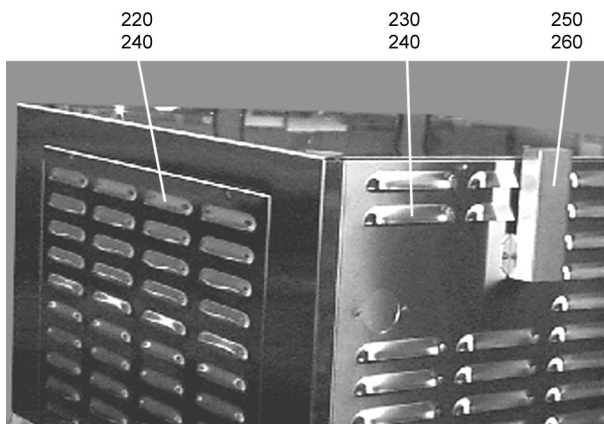
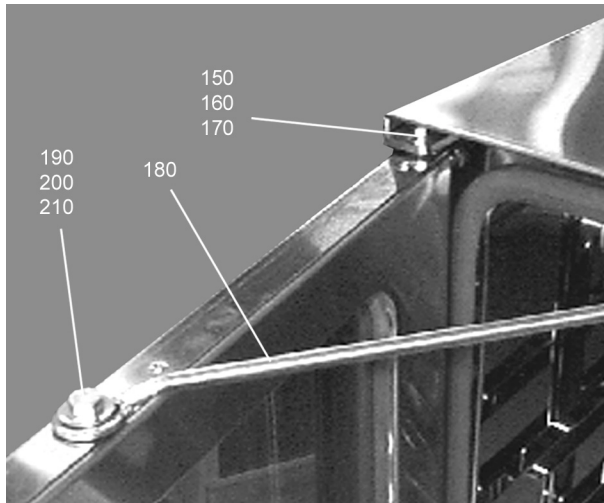
Voltage code	Voltage
A	3/N/PE~400/230V 50Hz
B	~250V 16A 50Hz
C	3/N/PE~380/220V 50Hz
D	3/PE~200V 50-60Hz
F	2/PE 220-240V 50Hz
G	3/N/PE~415/240V 50Hz
H	3/PE~230V 50Hz
I	3/PE~220V 60Hz
J	3/PE~380 50Hz
K	3/PE~400V 50Hz
L	3/PE~415V 50Hz
M	3/PE~440V 60Hz
N	3/PE~460V 60Hz
O	3/PE~480V 60Hz
P	1/N/PE~220-240V 50Hz
R	2/PE~220-230V 60Hz

7.2 Product codes

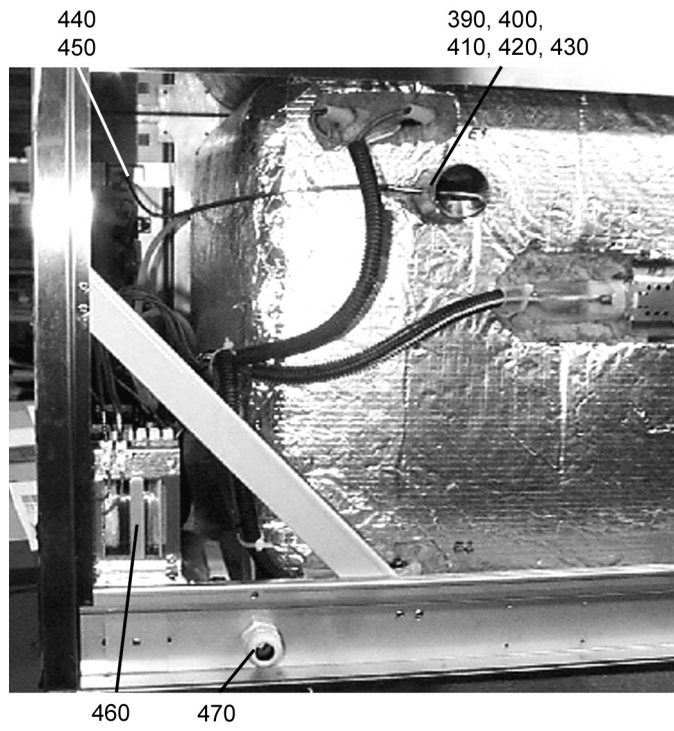
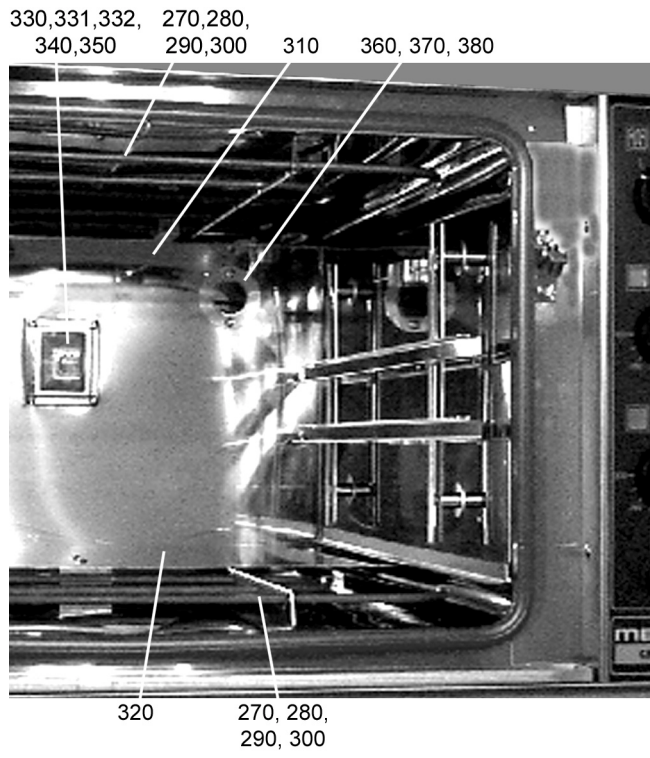
Product code	Full name
Model codes	
22	CHEF 22



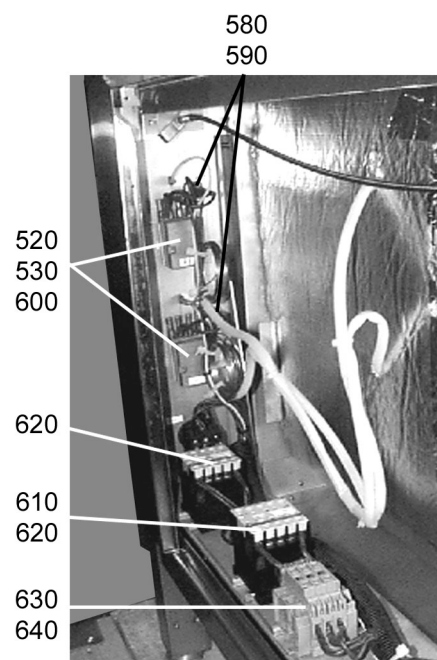
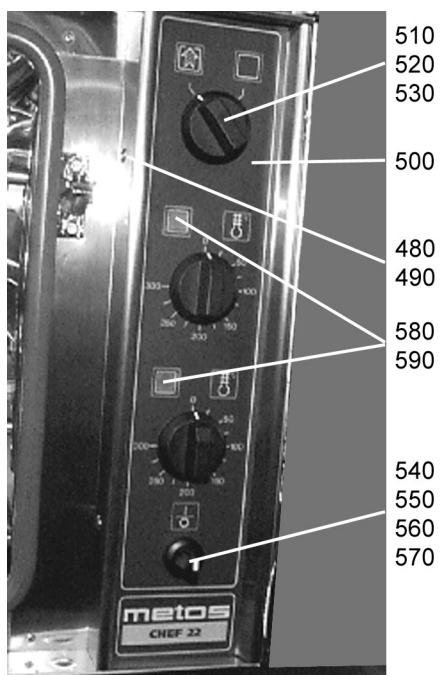
ID	Code	Model	Voltage	Description
MODULE:General parts [22]				
10	3593278	22		Door
20	3433838	22		Glass
30	3594874	22		Cover glass
40	3592362	22		Latch
50	3593729	22		Handle insulation
60	3593736	22		Keeper
70	3029784	22		Screw
80	3323458	22		Seal
90	3592884	22		2 guide rails
100	3440874	22		Fixing pin for guide rails
110	3444163	22		Washer
120	3591665	22		Bottom plate
130	3590559	22		Drip collector
140	3440497	22		Foot screw



ID	Code	Model	Voltage	Description
150	3590301	22		Axle
160	3590277	22		Bush
170	3593165	22		Screw
180	3594948	22		Safety catch (Marine)
190	3594916	22		Sliding ring (Marine)
200	3536424	22		Washer (Marine)
210	3029784	22		Screw (Marine)
220	3591979	22		Sheating
230	3590492	22		Sheating
240	3255952	22		Screw
250	3592789	22		Steam outlet
260	3031744	22		Screw



ID	Code	Model	Voltage	Description
MODULE:Heating, Steam exhaust [22]				
270	3591471	22	A,C,G,H,I	Heating element 2350 W, E1,E2
270	3595927	22	J,K,L	Heating element 2350 W, E1,E2
270	3646096	22	M	Heating element 2350 W, E1,E2
280	3518471	22		Seal
290	3493322	22		Washer
300	3493347	22		Nut
310	3599569	22		Upper plate
320	3399551	22		Lower plate
330	3439702	22		Oven light fitting, H3
331	3672120	22		Protective cover glass
332	3672119	22		Seal
340	3339313	22		Bulb, H3
350	3255945	22		Screw
360	3440708	22		Flange
370	3255952	22		Screw
380	3026014	22		Nut
390	3591792	22		Steam pipe
400	3440666	22		Valve
410	3590534	22		Rod
420	3021792	22		Washer
430	3285379	22		Cotter pin
440	3431083	22		Holder
450	3591111	22		Flexible axle
460	3106693	22	J,K,L,M	Transformer (Marine), T1
470	K382530	22		Strain reliever



ID	Code	Model	Voltage	Description
MODULE:Control unit [22]				
480	3592098	22		Control unit, holder
490	3255945	22		Screw
500	3591231	22		Control panel, blue
510	3493234	22		Knob
520	3033364	22		Screw
530	3021947	22		Washer
540	K321650	22		Switch, S1
550	K321694	22		"Bulb
560	K321672	22		Contact block, S1
570	K321670	22		Lamp block, S1
580	3441067	22		Holder for pilot light
590	3442141	22		Pilot lamp, yellow H1,H2
600	3301969	22		Thermostat A1,A2
610	3488428	22	I, H	Contactactor, K1
610	3488428	22	J,K,L,M,N,O	Contactactor (Marine) K1,K2
630	3512575	22	A,C,G,H,I	Fuse terminal, F4
640	3434278	22	A,C,G,H,I	Fuse 1A, ceramic F4
630	3512575	22	J,K,L,M,N,O	Fuse terminal (Marine), F1-F3
640	3339514	22	J,K,L,M,N,O	Fuse 2A, ceramic F4

8. Technical specifications

Main and control circuit 83689B83

Installation drawing 83751-63

Installation drawing 84132-63

Installation drawing 84120 A3

Installation drawing 84119 A3

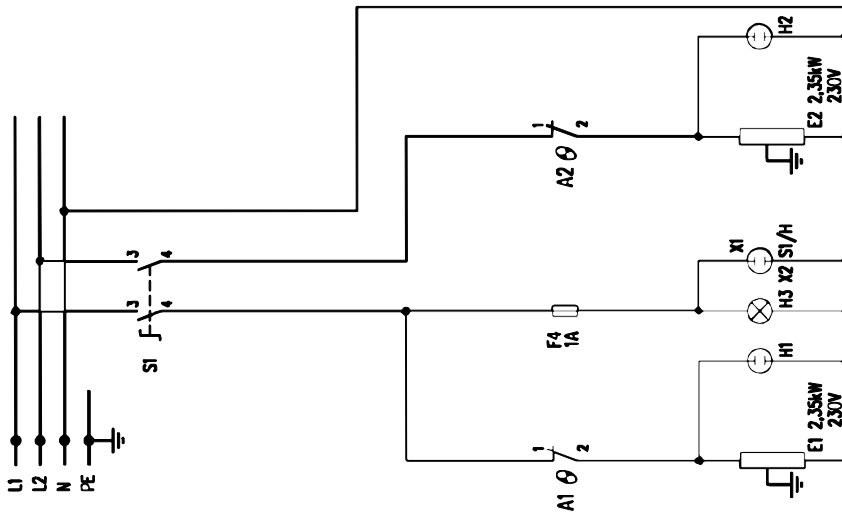
Installation drawing 84139 A3

Installation drawing 84128 A3

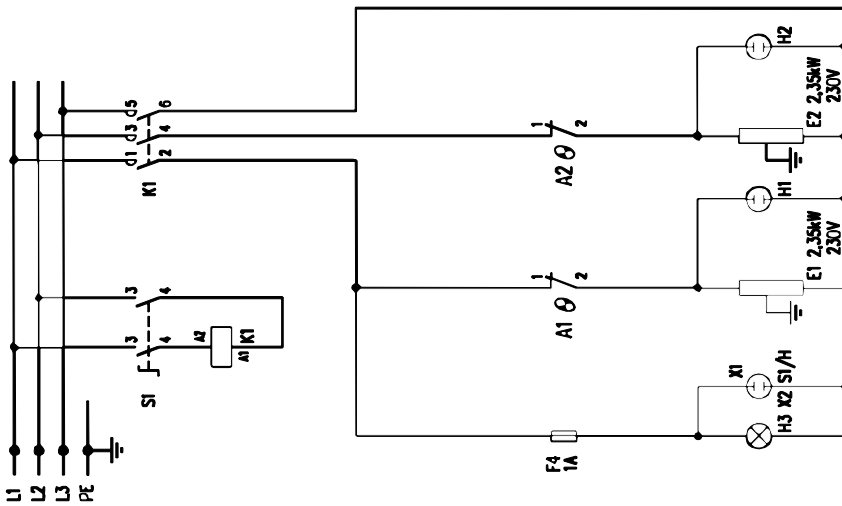
Technical specifications table

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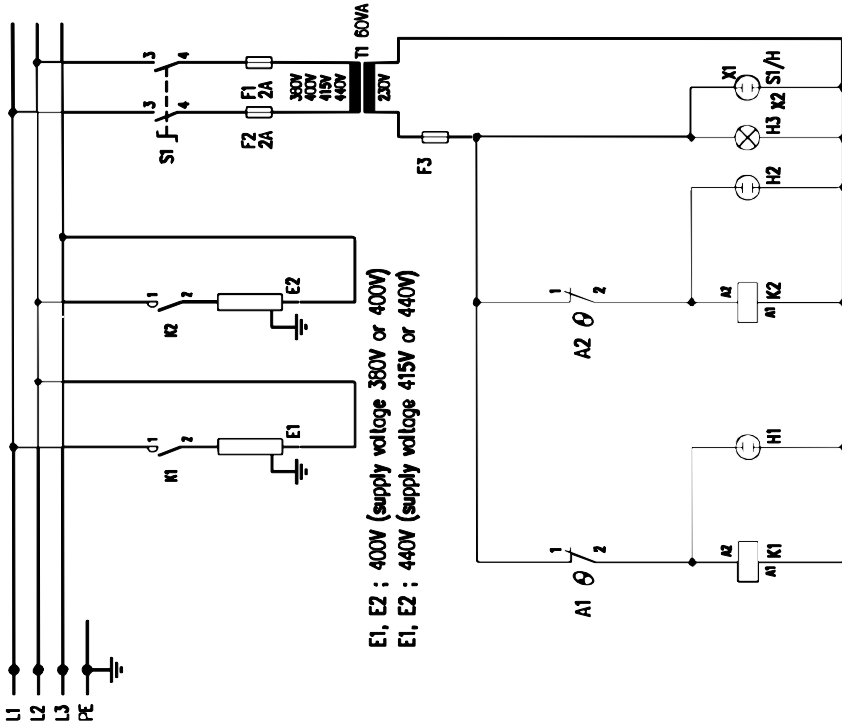
VERKKO / ELECTRIC SUPPLY	E1, E2 / V	P/AW	I/A
2/N/PE AC380V 50Hz	230	4,3	10
2/N/PE AC400V 50Hz	230	4,7	10
2/N/PE AC415V 50Hz	230	5,1	11



VERKKO / ELECTRIC SUPPLY	E1, E2 / V	P/AW	I/A
3/PE AC220V 50-60Hz	230	4,3	17
3/PE AC230V 50-60Hz	230	4,7	18



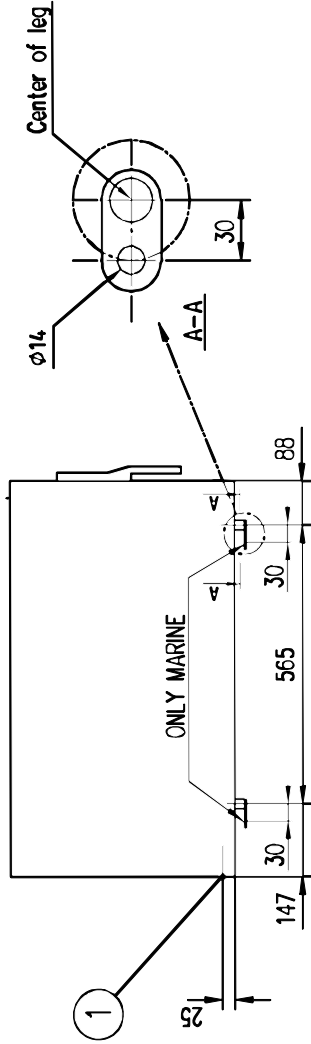
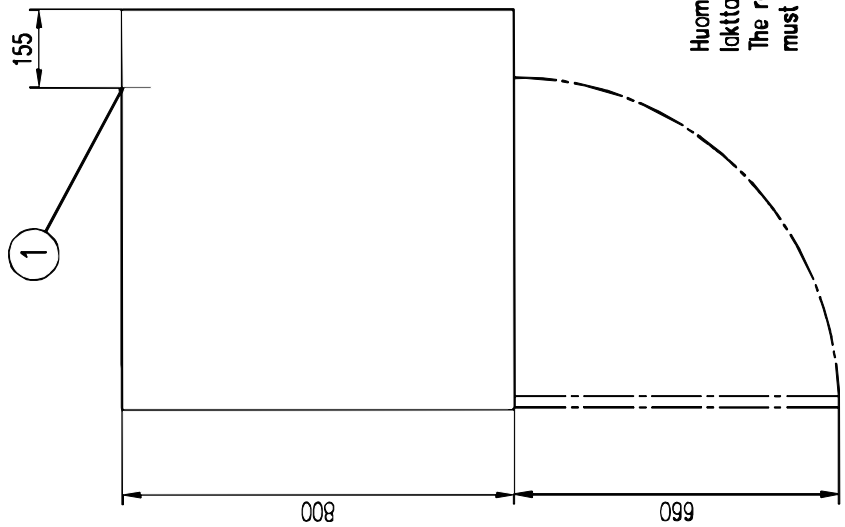
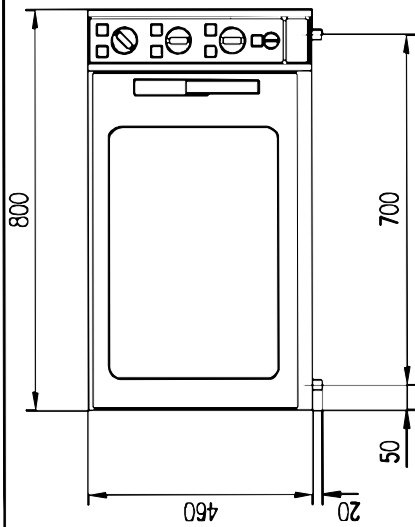
VERKKO / ELECTRIC SUPPLY	E1, E2 / V	P/AW	I/A
3/PE AC380V 50Hz	400	4,2	10
3/PE AC400V 50Hz	400	4,7	10
3/PE AC415V 50Hz	440	4,2	9
3/PE AC440V 60Hz	440	4,7	9



metos oy

Pöytäkirja.	Suhde:	S. 13.3.98 JCe
	Tuote:	Paistinuuni ; Baking oven Metos Chef 22
Suhde:		T. 24.09.96 13:41
Kuvaus:		83689B83
Korvaus:		83689AB3
Korvaus:		Korvaus

Main and control circuit 83689B83



Leveys Breadth	Syvyys Depth	Korkeus Hoigi	Paino Vikt	Jähtelö Gejfror onid	Astiatokko Gejfror storlek	Kapasiteetti Kapacitet
800mm	800mm	480mm	53kg	2 kpl 2 st	GN2/1	1 GN2/1 tai 2 GN1/1 1 GN2/1 tai 2 GN1/1 1 GN2/1 or 2 GN1/1
580mm	670mm	380mm		2 kpl 2 pcs		

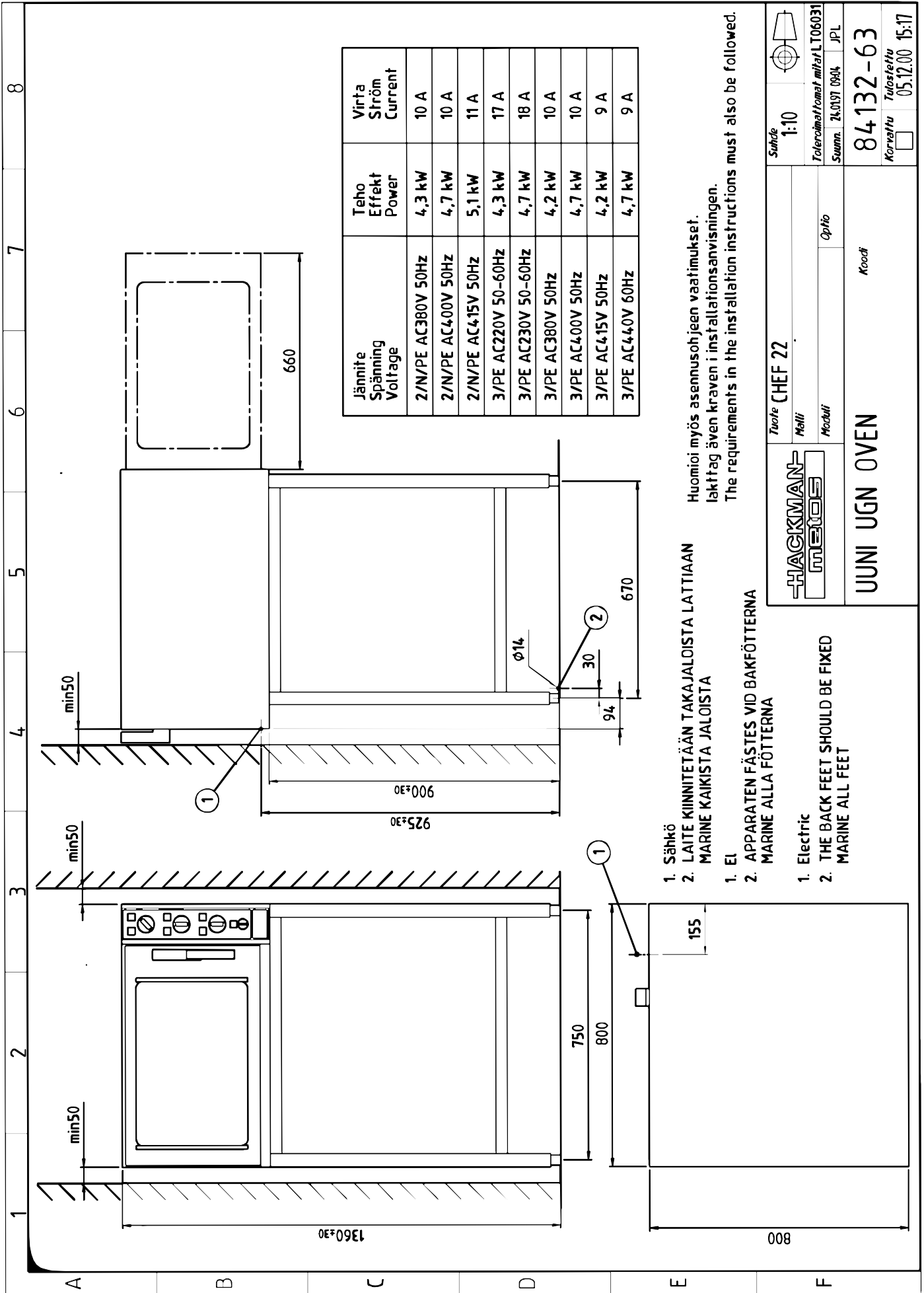
1	Jännite Spänning	Teho Effekt	Virta Ström	Lämpöastus Värme element	Lämpötila Lampö	Termostatti Termostat
2/N/PE AC380V 50Hz	4,3kW	10A	2 x 2350W		300°C 15W	0-300°C
2/N/PE AC400V 50Hz	4,7kW	10A				
2/N/PE AC415V 50Hz	5,1kW	11A				
3/PE AC230V 50-60Hz	4,3kW	17A				
3/PE AC230V 50Hz	4,7kW	18A				
3/PE AC380V 50Hz	4,2kW	10A				
3/PE AC400V 50Hz	4,7kW	10A				
3/PE AC415V 50Hz	4,2kW	9A				
3/PE AC40V 60Hz	4,7kW	9A				

TEKNISET TIEDOT
TEKNISKA DATA
TECHNICAL DATA

Oso	Nimitys	Koodi	Kpl	Aine	Huom
metos oy	Pääpiiri.				S. 15.4.96 JPL P. 15.4.96 JPL
Toleranssitiedot mitat	Tuote:				I. 17.09.96 11:50
TES-330/metos	METOS CHEF 22				
PAISTINUUNI	UGN				83751-63
	OVEN				Konca: Konca/tur

Huomioi myös asennusohjeen vaatimukset.
Iakttag även krogen i installationsvisningen.
The requirements in the installation instructions
must also be followed.

Muutos:



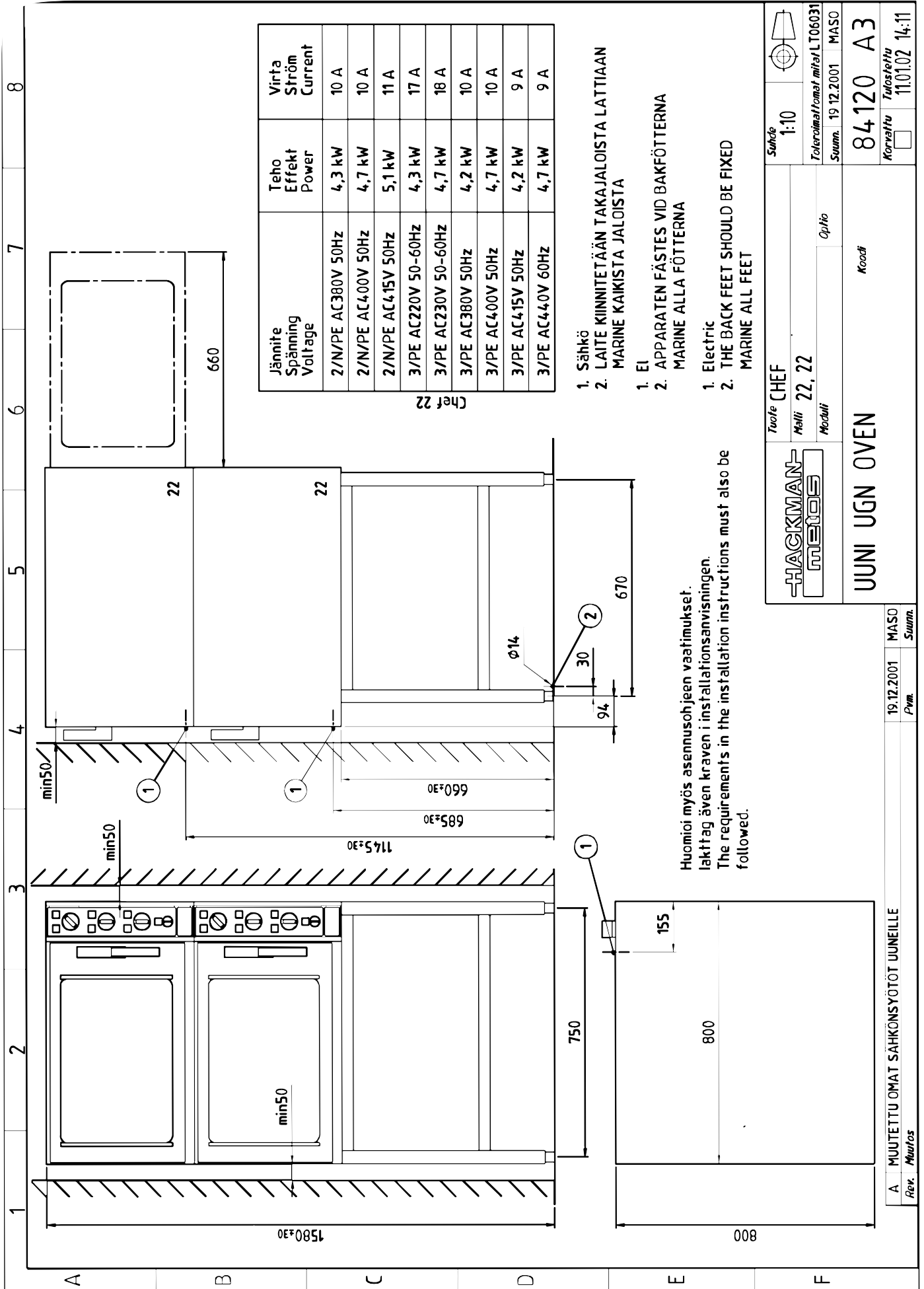
Huomioi myös asennusohjeen vaatimukset.
Iakttag även kraven i installationsanvisningen.
The requirements in the installation instructions must also be followed.

1. Sähkö
2. LAITE KIINNITETÄÄN TAKAJALOISTA LATTIAAN
MARINE KAIKISTA JALOISTA

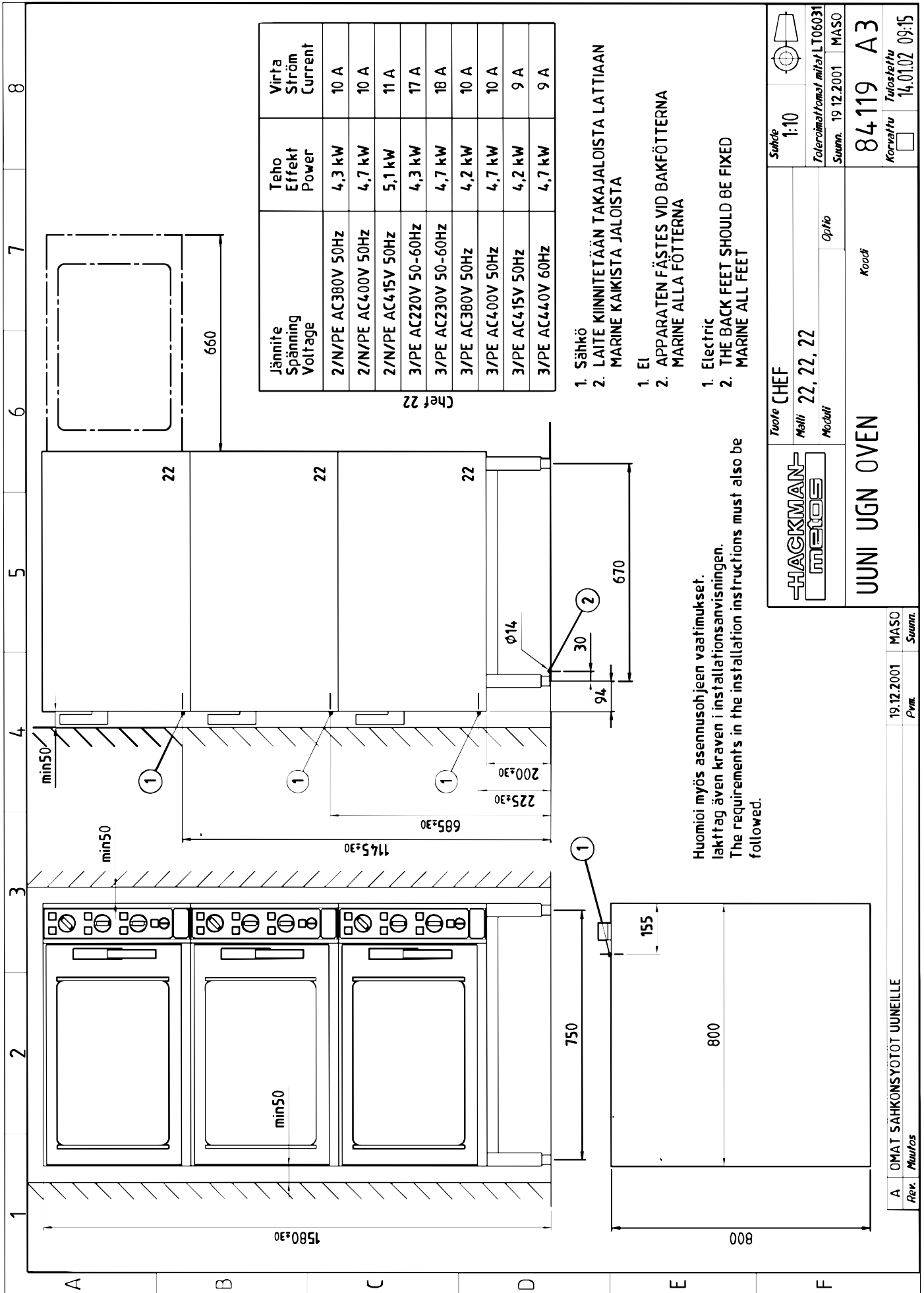
1. El
2. APPARATEN FÄSTES VID BAKFÖTTERNA
MARINE ALLA FÖTTERNA

1. Electric
2. THE BACK FEET SHOULD BE FIXED
MARINE ALL FEET

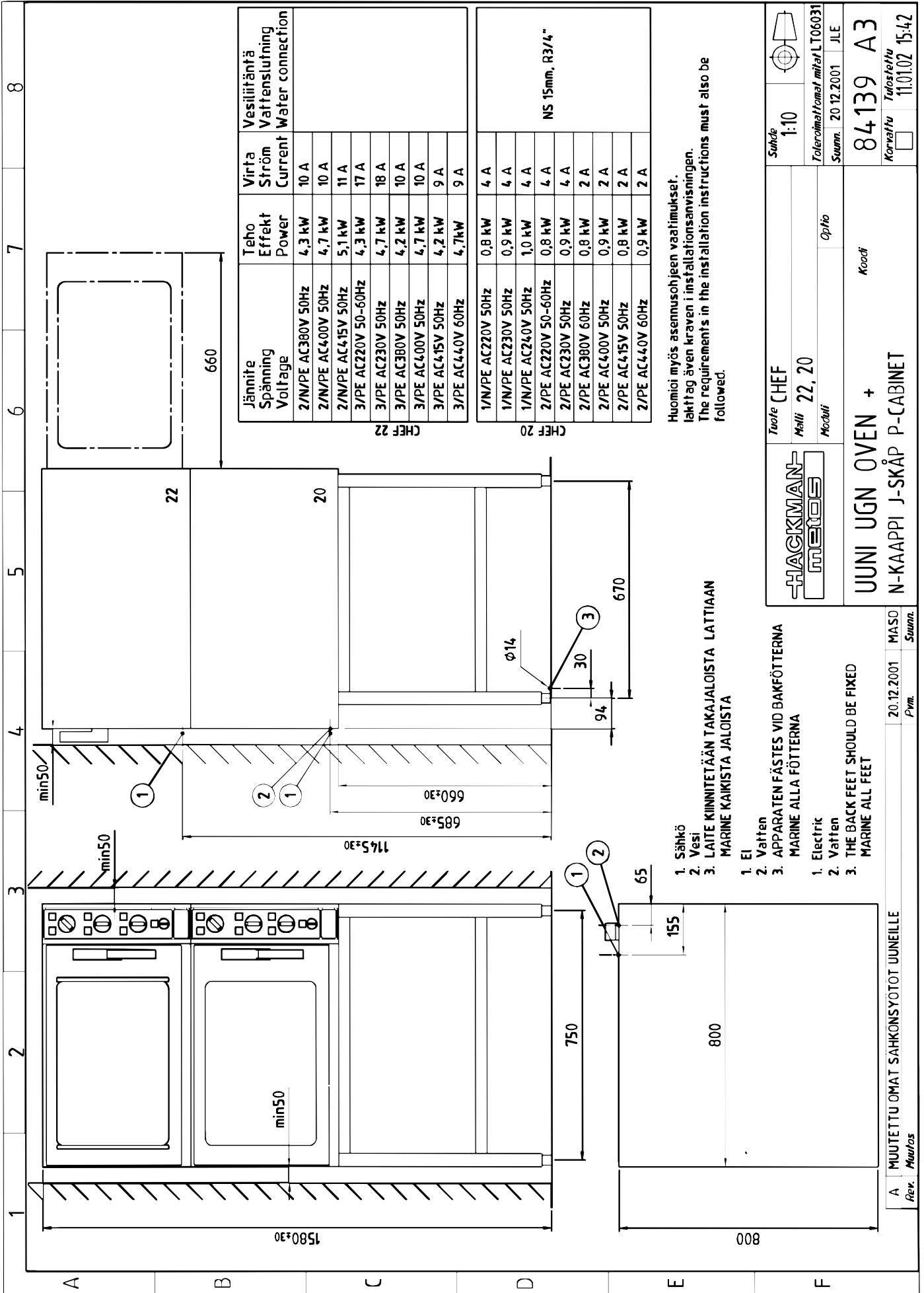
HACKMAN		UUNI UGN OVEN	
Tyyppi CHEF 22		Koodi	
Malli		Optio	
Moduli			
Suure 1:10		84132-63	
Toleransitolerans mitat LT06031		Tulostettu 05.12.00 15:17	
Suunn. ZL0197 0904 JPL		Korvattu <input type="checkbox"/>	



Installation drawing 84120 A3



Installation drawing 84119 A3



Installation drawing 84139 A3

Technical specifications

Item	Specification
External dimensions WxDxH, oven	800 x 800 x 460 mm
External dimensions WxDxH, oven stand	790 x 710 x 200,660,900 mm
External dimensions WxDxH, two ovens with stand	800 x 800 x 1580 mm
External dimensions WxDxH, three ovens with stand	800 x 800 x 1580 mm
Internal dimensions of oven WxDxH	580 x 670 x 380 mm
Capacity, 2 guide rails	1 x GN2/1 or 2 x GN1/1
Thermostat control range	+50...300°C
Material	Stainless steel oven interior, door and external casing. Door with double glass.
Pre-heating time (200°C)	20 min.
Weight including packing, oven	abt 70 kg
Weight including packing, oven with stand	abt 89 kg
Weight including packing, two ovens with stand	abt 150 kg
Weight including packing, three ovens with stand	abt 197 kg
Weight excluding packing, oven	abt 53 kg
Weight excluding packing, oven with stand	abt 67 kg
Weight excluding packing, two ovens with stand	abt 120 kg
Weight excluding packing, three ovens with stand	abt 167 kg
Package dimensions WxDxH, oven	886 x 944 x 624 mm
Package dimensions WxDxH, oven with stand	886 x 994 x 1545 mm
Package dimensions WxDxH, two ovens with stand	886 x 944 x 1765 mm
Package dimensions WxDxH, three ovens with stand	886 x 944 x 1765 mm
Electricity connection	See installation drawing
Conditions of use	Normal kitchen conditions, temperature above 0°C
Accessories	Stand: height 900 mm, 660 mm or 200 mm. Heat storage stone.

Päiväys / Datum / Date

23.06.1999

Me / Vi / We

Valmistajan nimi / Tillverkarens namn / Manufacturer's name

HACKMAN METOS OY AB / HACKMAN METOS LTD

Osoite / Adress / Address

04220 KERAVA
FINLAND

vakuutamme yksinomaan omalla vastuullamme, että seuraava tuote:

försäkrar helt på eget ansvar att följande produkt:

declare under our sole responsibility that the product:

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

METOS Chef 22-uuni, myös paistotornien sekä liesien osana.
METOS Chef 22 ugn, även som enhet i stektorn och spisarna.
METOS Chef 22 oven, also in stacked units as well as in ranges.

johon tämä vakuutus liittyy, on (mikäli asiankuuluvaa) seuraavan standardin (seuraavien standardien) tai muun normatiivisen asiakirjan (muiden normatiivisten asiakirjojen) vaatimusten mukainen till vilken denna försäkran hör, uppfyller (vid behov) kraven i följande standard (standarder) eller annat (andra) normativa dokument

to which this declaration relates is in conformity with (if necessary) the following standard(s) or other normative document(s)

Tunnus, vuosiluku tai julkaisupäivä / Beteckning, årtal eller publiceringsdatum / Designation or number, year or date of issue

EN-SFS 292-1:1991 ; EN-SFS 292-2:1991
EN-SFS 60204-1:1993 ; (osittain / delvis / partly)
EN-SFS 60335-1:1990 ; EN-SFS 60335-2-36:1986
EN-SFS 50081-1:1992
EN-SFS 50082-2:1995

ja noudattaa (mikäli asiankuuluvaa) seuraavan direktiivin (seuraavien direktiivien) määräyksiä

och följer (vid krav) följande direktivs bestämmelser

and in conformity with (if necessary) orders of following directive(s)

MSD 89/392/EEC + 92/31 + 93/68
LVD 73/23 + 93/68
EMC 89/336/EEC + 92/31 + 93/68

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

KERAVA 23.06.1999

Valtuutetun henkilön nimi, nimikirjoitus ja asema / Bemyndigad persons namn, namnteckning och befattning / Name, signature and title of authorized person



Rainer Keto, R&D Manager



Pekka Mönkkönen, Production Director