

## Combi steamer Metos



### Product information

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SKU	4214211
Product name	Combi steamer Metos
Dimensions	1084 × 996 × 1782 mm
Technical information	400 V, 100 A, 62 kW, 3N CW: 3/4"

### Description

- cooking functions: steam (+100°C), variosteam (30° - 99°C), convection (+30° - +300°C), combination (+30° - +300°C) and Finishing
  - cooking time 0-24 hours or continuous
  - core temperature cooking
  - cabinet cool down function
  - manual cleaning program
  - double glass door
  - handshower
  - door drip pan with continuous draining
  - halogen light
  - SelfClean® automatic for steam generator
  - fan brake minimizes heat loss
  - centrifugal grease extraction with no additional grease filter
  - service diagnostic
- Capacity: 20 x GN2/1 40 mm or 10 x GN2/1 65 mm or 40 x GN1/1 40 mm or 20 x GN1/1 65 mm. Rail distance 63 mm.
- Standard equipment: one mobile oven rack
- Accessories for extra surcharge: mobile oven rack 15 x GN2/1 (rail distance 85 mm), plate



rack, thermocover, CombiLink® software for HACCP, grease drip pan, CombiDuo, detergent, GN-containers