

## Combi steamer Metos



### Product information

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SKU	4214236
Product name	Combi steamer Metos
Dimensions	1069 × 971 × 757 mm
Capacity	6 x GN 2/1
Technical information	230 V, 16 A, 0.4 kW, 1N CW: 3/4 Gas: 21.5kW kW

### 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
  - 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 depending on food item: 6 x GN2/1 40 mm or 65 mm or 3 x GN2/1 65 mm or 12 x GN1/1 40 mm or 65 mm or 12 x GN1/1 40 mm or 65 mm or 6 x GN1/1 65 mm. Rail distance 68 mm.



Standard equipment: lift off hinged grid shelves

Options and accessories for extra surcharge: handshower, left hinged door, mobile oven rack 6 x GN2/1 (rail distance 64 mm), transport trolley, plate rack, thermocover, stands, CombiLink® software for HACCP, grease drip pan, CombiDuo, detergent, GN-containers