

Ice cream machine Metos Ready Chef



Product information

SKU	4117210
Product name	Ice cream machine Metos Ready Chef
Dimensions	455 × 580 × 765 mm
Weight	142,000 kg
Capacity	1,5-4,5kg/ cycle
Technical information	230 V, 25 A, 3 kW, 1NPE, 50 Hz

Description

The Metos Ready Chef ice cream machine is a real multifunction device for making desserts. The large capacity of the table-top mounted device guarantees sufficient volume even with large customer numbers. The device's 32 ready-made programs cover cooking needs from ice creams to sorbets, dessert sauces and various fillings.

The intelligent Hard-O-Tronic® system monitors the structure of the mix and adjusts the functions of the device accordingly. The user can easily change the settings with the arrow keys and thus get the desired structure for the products. When the ready program is started, the display advises the user on the correct temperatures, adding raw materials and other work steps.

The blades of the mixer paddle are made of durable POM plastic and give the ice cream exactly the right structure. Self-adjusting blades help maintain the optimum temperature throughout the process. The blades are



easy to remove for cleaning. Post-cooling, which starts when the cylinder is emptied, prevents the products from getting warm. After emptying, the cleaning program automatically monitors and adjusts the cylinder temperature. This improves hygiene when there is a break between successive batches and the appliance is not cleaned in between. The cylinder heating function can be used as a cleaning aid to remove grease.

- 32 ready-made programs for making ice cream, sorbet and various dessert components
- LCD display guides the user and shows the progress of the work steps and the work steps to be performed
- when the temperature of the products to be manufactured exceeds 52°C, the background color of the LCD screen changes to red, reminding the user of the safe handling of hot products
- automatic power failure detection ensures that production can continue safely even in the event of random disturbances
- the rounded corners of the components improve work safety and facilitate cleaning
- delivery includes a dessert recipe book
- the door opening limiter facilitates the dosing of sorbets and similar products
- the cleaning program monitors and adjusts the cylinder temperature after emptying the unit
- the mixing paddle and its detachable blades are easy to clean
- the dosing shelf can be adjusted to a storage position and to two dosing positions according to the size of the bowl
- air condenser

READY MADE PROGRAMS:

Ice cream and other cold desserts

- Gelato
- Sorbert
- Gelato Hot
- Gelato Hot Age
- Gelato Hot&Cold
- Gelato Crystal - Fruit Crystal
- Ice Cream
- Sicilian Slush
- Fruit Cremolata
- Sauces and Toppings

Chocolate and pastries

- Pastry Cram
- Fruit Cream
- Panna Cotta
- Bavarian Cream
- Tempered Dark, White, Milk Chocolate
- Tempered Chocolate Speed
- Canache Cream
- Spreadable Cream



- Melting Chocolate
- Semifreddo Base
- Poached Fruit
- Youghurt
- Cooking
- Inverted Sugar
- Egg pasteurization

CAPACITY WITH VARIOUS PRODUCTS MIN / MAX (Calculated with average consistency at 25 ° C room temperature)

- ice cream 3 kg / 5,5 kg
- mixed cold products 2 kg / 4 kg
- tempered chocolate 2 kg / 4,5 kg
- sorbet 2 kg / 4 kg
- slush ice products 2 kg / 4 kg
- yogurt 1,5 kg / 4,5 kg