

metos
kitchen intelligence[®]

Metos Marine Core Items 2022



**All Equipment for
Marine Galley,
Scullery
and Laundry**



www.metos.com



In 1922, Oy Metalliteos was founded for the purpose of mass-producing metal products. The first professional kitchen equipment were produced in the beginning of 1930s. The Metos trademark was introduced in the 1940s. Today, Metos is still a metalwork company, manufacturing professional kitchen equipment in its own factories.

Sales and Marketing

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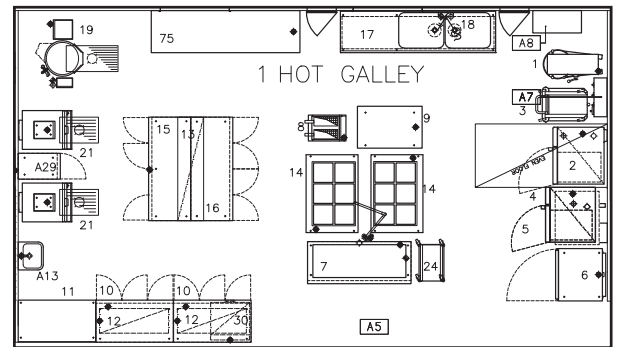
Metos Marine is one of the leading suppliers of galley and laundry equipment to vessels worldwide. Our equipment and furnishings are used in more than 6000 ships including ice breakers, naval ships, cargo vessels, passenger ferries and offshore. In-house production of most equipment guarantees consistent quality control, efficient material handling and short delivery times. We provide equipment for cooking, refrigeration, food serving, coffee&bars, dishwashing, waste handling and laundry.

We manufacture and market equipment for cooking, refrigeration, food serving, coffee&bars, dishwashing, waste handling and laundry.

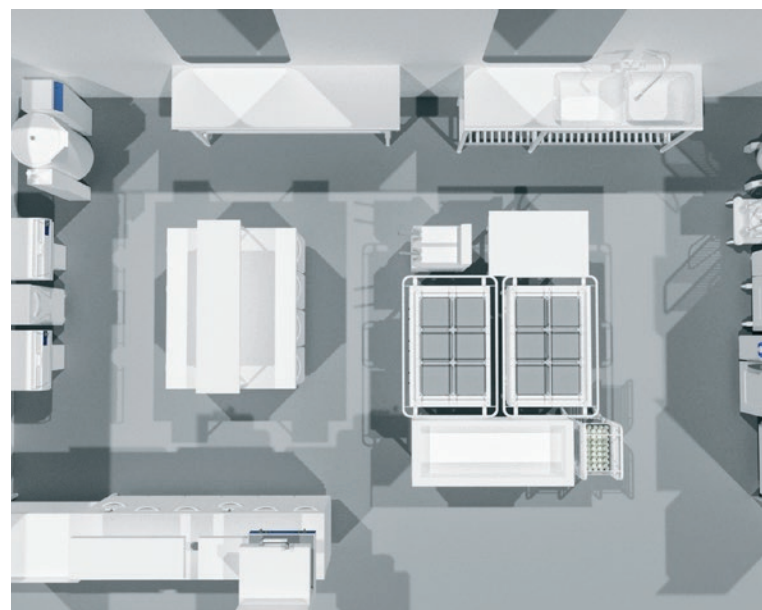
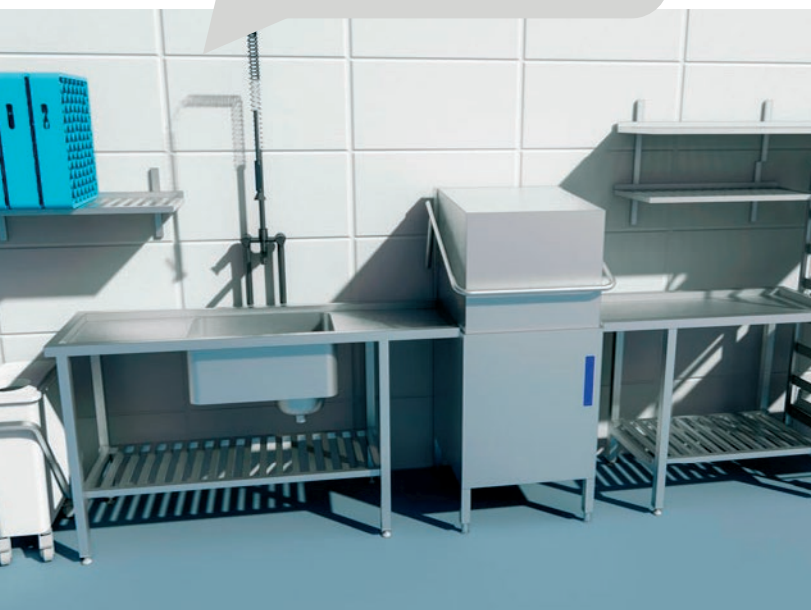




Lay-out design is a part of our services. We have in-house lay-out design service and over 60 years experience of different types of galleys, from small work boats to passenger cruisers and offshore accommodation blocks. Our dedicated marine design team has the knowledge of special marine needs as well as needs of professional chefs.



Our extensive knowledge about the operation of galleys helps to design functional and modern lay-outs that satisfy also chefs. 3D visuals help to perceive the plans.





Technical Support and Training

For our international business partners and subsidiaries we have dedicated personnel to provide technical support and spare part services. For our partners we can provide individual installation and service training both centrally in our factory or at the customers' site. This way we can make sure that our customers receive accurate and up-to-date technical support and service.

We have supplemented our wide product assortment with a spectra of services such as planning, training and technical support services.



Long term commitments on Spare Part Services

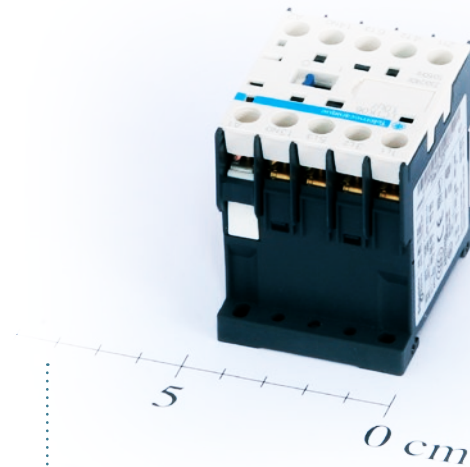
Our centralised handling of spare parts enables us to provide high availability and cost efficiency for thousands of different spare parts. We send numerous shipments of spares all around the world on weekly basis. We guarantee spare part availability for 10 years from the delivery of the equipment.

Technical Documentation

Our technical documentation group provides high standard technical documentation in English.

Documentation:

Installation drawings
CAD drawings
User manuals
Service manuals
Wiring diagrams
Green Passports



Spare parts are available worldwide through our agent network or directly from our central spare part service in Finland.



Preparation



RG-100



G250/300



FP Alto



VCB-62



SB-4

Product	Type	Width × Depth × Height mm	Capacity
Vegetable slicer	RG-100	215 × 425 × 495	5 kg/min.
Slicing machine	G250	440 × 570 × 370	190 × 220 mm, ø 250 / 0-14 mm
Slicing machine	G300	500 × 630 × 420	210 × 220 mm, ø 300 / 0-15 mm
Potato peeler	FP108 Alto	530 × 520 × 950	5 kg / 150 kg/h
Potato peeler	FP111 Alto	530 × 660 × 1100	10 kg / 300 kg/h
Potato peeler	FP113 Alto	530 × 660 × 1200	18 kg / 500 kg/h
Vegetable cutter	VCB-62	310 × 350 × 480	6 / net 4.5 litres
Blender	SB-4	270 × 365 × 445	4 litres



Mixer SP-30



Meat mincer VH-12



Vegetable slicer V99S



Scale SW-III-6K-MR-D



Meat block MLT65

Product	Type	Width × Depth × Height mm	Capacity
Mixer	SP-200A attachment drive	490 × 520 × 870	20 litres
Mixer	SP-30HA attachment drive	568 × 665 × 1156	30 litres
Meat mincer for mixer	VH-12		
Vegetable slicer for mixer	V99S		
Scale	SW-III-6K-MR-D	287 × 316 × 127	6 kg, division 1/2 gr
Meat block	MLT65	500 × 500 × 850	

Cooking



Our galley equipment are specially designed for working in marine environment where reliability, performance and safety are the main considerations.



Viking SW



Rice basket



iCombi Classic 10-1/1



Oven group Chef 220

Product	Type	Width × Depth × Height mm	Capacity
Cooking kettle	Viking SW 40	1047 × 650 × 1020	40 litres
Cooking kettle	Viking SW 60	1047 × 650 × 1020	60 litres
Rice cooking basket	for Viking kettle 40 /60	ø 435 / height 605	40/60 litres
Combi steamer	iCombi Classic 6-1/1	850 × 842 × 754	6× GN1/1
Combi steamer	iCombi Classic 10-1/1	850 × 842 × 1014	10× GN1/1
Roasting oven	Chef 220	800 × 800 × 460	1× GN 2/1 or 2× GN 1/1
Oven group with stand	2× Chef 220	800 × 800 × 1600	3× GN 2/1 or 6× GN 1/1
Oven group with stand	3× Chef 220	800 × 800 × 1600	3× GN 2/1 or 6× GN 1/1

Cooking



Product	Type	Width × Depth × Height mm	Capacity
Diamante range	D74/10CEPT	800 × 730 × 870	4 cooking plates, open stand
Diamante range	D74/10CEEPT	800 × 730 × 870	4 cooking plates, oven
Diamante range	D76/10CEEEPT	1200 × 730 × 870	6 cooking plates, oven, heated cupboard
Diamante electric grill	D72/10FTER	400 × 730 × 870	grooved steel surface, open stand
Diamante electric grill	D73/10FTER	600 × 730 × 870	grooved steel surface, open stand
Diamante electric grill	D74/10FTER	800 × 730 × 870	grooved steel surface, 2 zones
Diamante bratt pan	D74/10 KBEG	800 × 730 × 870	frying area 650 × 480, 22 litres
Diamante boiling pan	D74/10 PEI08	800 × 730 × 870	80 litres
Diamante neutral unit	D72/10 ENC	400 × 730 × 870	1 drawer, open stand
Diamante neutral unit	D73/10 ENC	600 × 730 × 870	1 drawer, open stand
Diamante neutral unit	D74/10 ENC	800 × 730 × 870	2 drawers, open stand



Bistro 2000



MG1000



EVO-250



EVO-2200

Product	Type	Width × Depth × Height mm	Capacity
Frytop	Bistro 2000	600 × 550 × 980	frying area 550 × 480 mm
Microwave oven	MG1000	520 × 456 × 312	390 × 290 × 220 mm, 25 litres
Fryer	EVO-250	250 × 600 × 850(900)	20-26 kg/h, basin 9-10 litre
Fryer	EVO-2200	400 × 600 × 850(900)	38-46 kg/h, basin 2x 7-8 litre



Rice cooker



Rowlett 4



KP 1091



Casa BT-200E-S



OS200

Product	Type	Width × Depth × Height mm	Capacity
Rice cooker	CFXB-180	445 × 445 × 418	6 l raw / 18 l cooked
Toaster	Rowlett 4	370 × 210 × 225	4 slots
Toaster	Rowlett 6	460 × 210 × 225	6 slots
Cooking plate	KP 1091	250 × 250 × 80/145	cooking plate 185 mm
Induction plate	Casa BT-200E-S	330 × 383 × 65	pot diameter 120-260 mm
Salamander	OS200	600 × 580 × 580	GN1/1



RP4/220



Ardox S4



Prince 60D



Futura 85D

Product	Type	Width × Depth × Height mm	Capacity
Range with oven	RP 4/220	800 × 800 × 900	cooking plates 4 × 3kW
Range with oven	RP 6/220	1200 × 800 × 900	cooking plates 6 × 3kW
Range solid top	Ardox S4	800 × 800 × 900	cooking plates 4 × 3.5kW
Bratt pan	Prince 60D	600 × 818 × 960	frying zone 540 × 530 × 135, 37 litres
Bratt pan	Futura 85D	850 × 806 × 940	frying zone 790 × 530 × 180, 75 litres

Coffee & Bar



Refrigerant R290



VL223



VL334



CS 28A ZP



CS 54A ZP

Product	Type	Width × Depth × Height mm	Capacity
Juice dispenser	VL223	320 × 460 × 670	2 bowls
Juice dispenser	VL334	480 × 460 × 670	3 bowls
Ice cube maker	CS 28A ZP	340 × 480 × 600	28 kg/24 h, bin 6.5 kg
Ice cube maker	CS 38A ZP	400 × 540 × 690	38 kg/24 h, bin 11.5 kg
Ice cube maker	CS 54A ZP	500 × 580 × 800	54 kg/24 h, bin 22 kg



M100



M200 W



CB 2x5

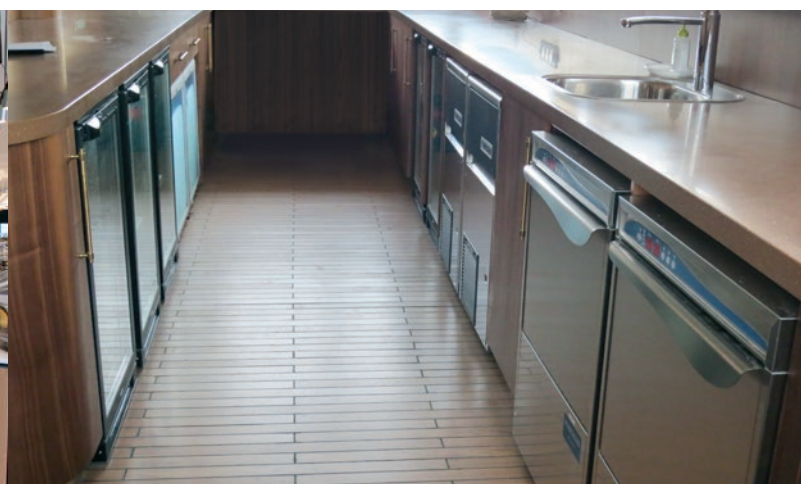


WK1



M22

Product	Type	Width × Depth × Height mm	Capacity
Coffee machine	M 100 marine	205 × 380 × 465	18 litres / h
Coffee machine	M 200 W marine	420 × 380 × 465	14 l coffee/ 16 l water / h
Coffee machine	CB 2x5	770 × 465 × 695	5+5 litres, 30 litres / h
Water boiler	WK1 10n	Ø 224 × 520	30 litres / h
Hot plates	M22	205 × 380 × 75	2 hot plates



Food Serving



Proff BM-800



Upper shelf



GN dividers



Drop-in soup warmer

Product	Type	Width × Depth × Height mm	Capacity
Bain marie	Proff BM-800	800 × 650 × 900	GN2/1 basin, 6x GN1/1-100 guide rails
Bain marie	Proff BM-1200	1200 × 650 × 900	GN3/1 basin, 9x GN1/1-100 guide rails
Upper shelf 800/1200	for Proff units	height 410 mm	shelf width 400 mm
GN divider set	for Proff units 800 or 1200		
Soup warmer	Serving kettle D-I	Ø 312 × 260	9 litres

Refrigerant R290



Proff NT-800



Proff NT-1600



Proff BT-1200



Proff BT-1200

Product	Type	Width × Depth × Height mm	Capacity
Cold drawer	Proff NT-800	800 × 650 × 900	4x GN1/1-150 drawers
Cold cupboard	Proff NT-1200	1200 × 650 × 900	2 cupboards
Cold cupboard	Proff NT-1600	1600 × 650 × 900	3 cupboards
Cold basin	Proff BT-1200	1200 × 650 × 900	GN3/1 basin
Cold basin and shelf	Proff BT-1200	1200 × 650 × 900	GN3/1 basin, upper shelf

Refrigerant R290



Proff PD



River water cooler



Halo 800



Halo 1200

Product	Type	Width × Depth × Height mm	Capacity
Plate dispenser	Proff PD	400 × 650 × 900	130 plates
Water cooler	River 30IB C G63/61	340 × 325 × 960	30 liters +8...12°C water/h
Display case	Halo 800 LED	800 × 650 × 1500	2 shelves, cold basin and cold cabinet
Display case	Halo 1200 LED	1200 × 650 × 1500	2 shelves, cold basin and cold cabinet

Cold Cabinets and Freezers



Refrigerant R290



MBC-300
MBF-300



MBC-500
MBF-500

Refrigerant R452A



MRBS-121-SA

Product	Type	Width × Depth × Height mm	Volume
Refrigerator	MBC-300	610 × 670 × 1640	260 litres, +1...+10°C
Refrigerator	MBC-400	610 × 750 × 1980	389 litres, +1...+10°C
Refrigerator	MBC-500	710 × 750 × 1980	436 litres, +1...+10°C
Refrigerator	MBC-700	810 × 750 × 2140	615 litres, +1...+10°C
Freezer	MBF-300	610 × 670 × 1640	260 litres, -18...-23°C
Freezer	MBF-400	610 × 750 × 1980	389 litres, -18...-23°C
Freezer	MBF-500	710 × 750 × 1980	436 litres, -18...-23°C
Freezer	MBF-700	810 × 750 × 2140	615 litres, -18...-23°C
Blast freezer	MRBS-121-SA	790 × 870 × 1810	16 x GN 1/1-40 or 12 x GN 1/1-65

Refrigerant R600a



BC-47



BC-75



BC-103



BCD-215V

Product	Type	Width × Depth × Height mm	Volume
Cabin refrigerator	BC-47	444 × 485 × 495	fridge 43 litres / freezer 4 litres
Cabin refrigerator	BC-75	486 × 510 × 627	fridge 70 litres / freezer 5 litres
Cabin refrigerator	BC-103	486 × 536 × 835	fridge 93 litres / freezer 10 litres
Cabin refrigerator	BCD-215V	549 × 568 × 1421	fridge 170 litres / freezer 45 litres



Dishwashing



LUX2 60EL



Hood 130 LUX2



Prewash table 1200



Drying table 700



6546

Product	Type	Width × Depth × Height mm	Capacity
Dishwasher	LUX2 60EL	600 × 610 × 850	1200 glass or 720 plate /h
Stand	For LUX2 60EL	590 × 535 × 500	
Hood type dishwasher	Hood 130 LUX2	720 × 735 × 1445/1880	1800 glass or 1080 plate /h
Prewash table	1200	1200 × 580 × 875/900	
Drying table	700	700 × 580 × 875/900	
Prewash shower	6546 table mounted	h 1250	



We deliver complete systems that are reliable and efficient throughout their life cycle.



510A-BS



510A-MC



Basket for cups and glasses



Basket for plates



Basket for cutlery

Product	Type	Width × Depth × Height mm	Capacity
Waste disposer	510A-BS	ø 253, height 500	300 kg/h
Waste disposer	515A-BS	ø 253, height 500	400 kg/h
Waste disposer	510A-MC	500 × 520 × 882/1059	300 kg/h
Dishwashing basket	For cups and glasses	500 × 500	30 cups
Dishwashing basket	For plates	500 × 500	18 or 12 plates
Dishwashing basket	For cutlery	500 × 500	

Laundry



RX80-135



T11-T13



SC70P + DAM7



I25 -100

Product	Type	Width × Depth × Height mm	Capacity
Washer extractor	RX80	660 × 785 × 1115	8 kg
Washer extractor	RX105	750 × 785 × 1225	11 kg
Washer extractor	RX135	750 × 900 × 1225	14 kg
Drying tumbler	T11	795 × 1070 × 1680	11 kg
Drying tumbler	T13	795 × 1160 × 1680	13 kg
Washer & Dryer combo	SC70P + DAM7	595 × 654 × 1700 (2 × 850)	7 kg / 7 kg
Roller ironer	I25-100	1400 × 420 × 1005	roller width 1000 mm

Furniture



Proff NC-1200



Proff HW-400



ATE 1500

Product	Type	Width × Depth × Height mm	Capacity
Neutral cupboard	NC-1200	1200 × 650 × 900	3 cupboards
Hand wash unit	HW-400	400 × 650 × 900	
Height adjustable table	ATE 700/1500/1900/2300	700/1500/1900/2300 × 650	height 700-900 mm



RDT



1x7 rack stand



WAB-65



GN containers

Product	Type	Width × Depth × Height mm	Capacity
Rack dispenser trolley	RDT	515 × 645 × 975 / 1270	5 baskets
Rack stand	1x7 rack stand	570 × 550 × 1600	7 baskets
Waste trolley	WAB-65	Ø 485 × 580	65 litres
GN containers			



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Metos has ISO 9001 quality and ISO 14001
environmental certificates.