

## Charcoal oven Metos X3 S/S, grill drawer opening on the right

Metos X-Oven charcoal ovens are designed for the demanding griller - for cooking, where natural flavors are attracted while the structure and texture of the product are made exactly as desired. With the help of the oven, meats, fish, vegetables and seafood are prepared with real charcoal quickly and always in uniform quality. Special attention has been paid to work ergonomics and ease of use in the design of the device. In the Metos X-Oven ovens, the products to be grilled move on top of the pull-out grill drawers. This allows for ergonomic working positions, keeping combustion gases and heat better inside the oven, and helps prevent burns. This X3 model has three drawers that open to the right of the oven and its own stand.

The charcoal oven Metos X-Oven X3 offers a wide range of cooking options; grilling, gratinating, roasting, smoking or frying. By adjusting the smoke outlet valve of the oven, the taste of the food can easily be influenced: closing to get more ember into the chamber, opening it produces more flavor. The quality of coal can also affect the outcome. Neutral charcoal highlights the raw materials own flavors. By adding essences or fragrances to the charcoal, different flavors can be varied in foods.

When made in a charcoal oven, the hard temperature closes the surface of the food while retaining mineral salts, juiciness, softness and texture. The controlled process brings out the natural flavors of the food, without fear of surface carbonizing. The air circulation in the closed oven chamber is designed to provide sufficient oxygen to



keep the charcoal alive but avoiding the development of uncontrolled flames. In this way, the temperature can be stabilized and the products become uniform. The controlled, energy-efficient combustion process optimizes the use of coal and reduces the generation of waste heat.

The charcoal oven is easy, comfortable and safe to use. The grill drawer is insulated from glowing coals and is thus not in direct contact with the heat source. The oven chimney has an integrated fire breaker, which prevents the release of sparks or solid particles into the flue. This allows the charcoal oven to be used both outdoors and indoors.

- charcoal stove with own base
- the transfer wheels in the base (2 pcs) make it easier to move the oven
- three GN 1/1 grill drawers, opens to the right
- stainless steel grill 370×540 mm
- charcoal hatch with window and thermometer
- chrome warmer grill
- operating temperature 280/380°C
- recommended amount of charcoals 8 kg, consumption 1 kg/hour
- average production rate (300gr. a portion) 150 portions/h
- average service time 6-8 hours (first 4-5 hours maximum heat intensity, last 2-3 hours declining)
- fire breaker
- stainless steel construction

#### DELIVERY INCLUDES:

- grill drawer 150 mm
- two grill drawers 100 mm
- grill brush
- fire breaker net filter brush
- fire poker
- heat resistant gloves
- telescopic guides (spare pair)
- food safe grease (250 ml)

#### ACCESSORIES (to be ordered separately):

- charcoal 8 kg
- ecological lighter block 20 pcs / bag keep the charcoal alive but avoiding the development of uncontrolled flames. In this way, the temperature can be stabilized and the products become uniform. The controlled, energy-efficient combustion process optimizes the use of coal and reduces the generation of waste heat.

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Product capacity	150 x 300gr. portions/hour
Item width mm	585/960
Item depth mm	840/1240
Item height mm	1748
Package volume	1.134
Unit of volume	m3
Package volume	1.134 m3
Package length	70
Package width	90
Package height	180
Package unit of dimension	cm
Package dimensions (LxWxH)	70x90x180 cm
Net weight	310
Net weight	310 kg
Gross weight	320
Package weight	320 kg
Unit of weight	kg
Remarks (gas)	Exhaust rate: 1500 m3/hour