

Oven group Metos Chef240/240/2928 -400V3N

Oven group with 2 Chef 240 convection ovens and stand Chef 2928.

CHEF 240 CONVECTION OVEN

- a convection oven made of stainless steel
- large double-glazed door
- temperature area: +50...+300°C
- timer 0-120 min or continuous
- capacity 4 x GN1/1 or 2 x GN2/1
- manual exhaust valve for taking out the humidity from the cabinet
- chamber bottom equipped with drain for easy cleaning
- semi-automated humidification
- 2 removable pairs of rails for GN 2/1 max. depth 65mm
- can be stacked with similar units

Optional extras:

- 3 pairs of rails for baking (bake-off)



Oven group Metos Chef240/240/2928 -400V3N

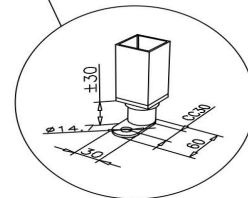
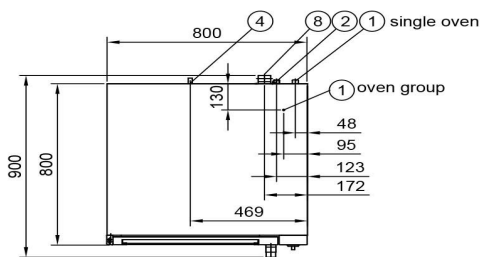
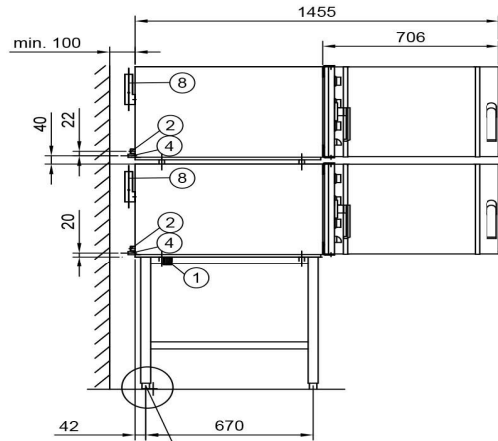
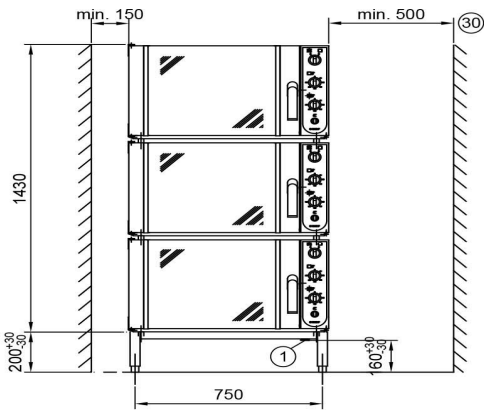
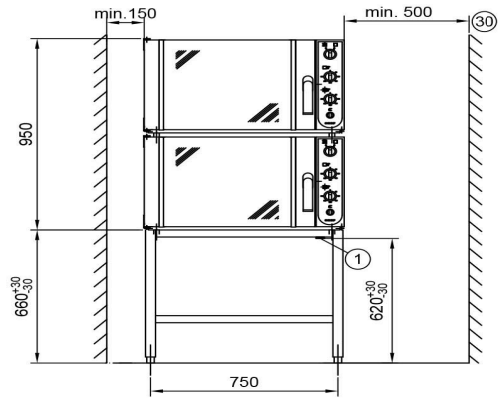
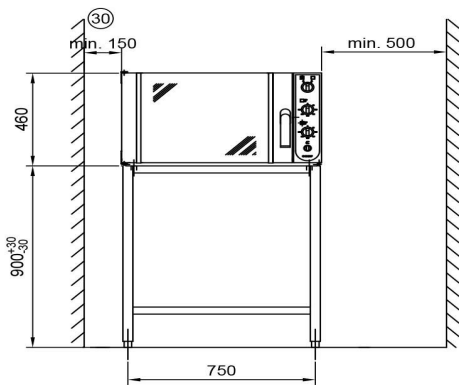
Product capacity	2 ovens,2xGN2/1 / 4xGN1/1 each
Capacity	800×800×1600
Item width mm	800
Item depth mm	800
Item height mm	1600
Package volume	1.539
Unit of volume	m3
Package volume	1.539 m3
Package length	90
Package width	95
Package height	180
Package unit of dimension	cm
Package dimensions (LxWxH)	90x95x180 cm
Net weight	130
Net weight	130 kg
Gross weight	148
Package weight	148 kg
Unit of weight	kg
Connection power kW	15.1
Fuse Size A	25
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Startup current A	21.8
Protection rating (IP)	X3
Type of electrical connection	Semifixed
Cold water diam.	3/4"
Drain diameter	16
Power type	electric

Oven group Metos Chef240/240/2928 -400V3N

Raw material	Stainless steel
Operation type	electromechanical
Hinge location	left
Cleaning	hand wash
GN size	4xGN1/1 or 2xGN2/1
Temperature area °C	50-300
Max temperature °C	300
Power range kW	15.1
Temperature probe	No
Fill in trolleys	No
Hand shower	No
Descaling	No
Humidification	Yes
Timer	Yes



METOS CHEF 200 / 220 / 240



- ② R 3/4", CHEF 200 / 240
- ④ R 3/8", CHEF 240
- ⑧ duct 30x50 mm