

Oven group

Chef240/240/200/2908 400

Oven group with 2 Chef 240 convection ovens 1 Chef 200 proving cabinet mounted on stand Chef 2908.

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)

CHEF 200 PROVING CABINET

- cabinet, door and external surface stainless steel
- temperature: +20-60°C
- timer 0-120 min or continuous
- pre-heating time (35°C): 20 min
- humidity % can be adjusted
- water pool filling by turning switch
- Optional extras:
 - rack for baking trays: 5 pairs of rails, 450x600 mm



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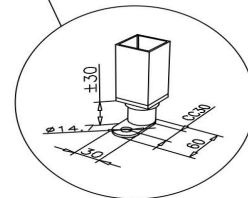
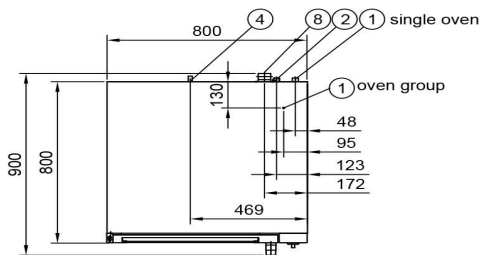
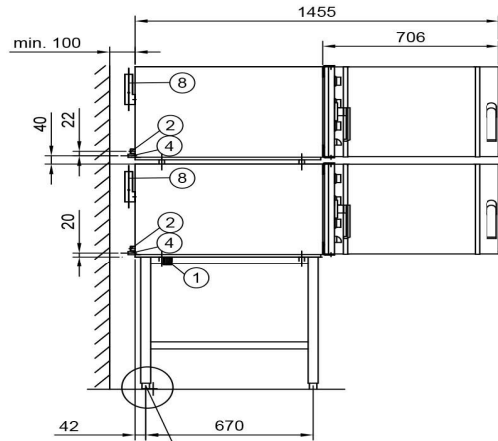
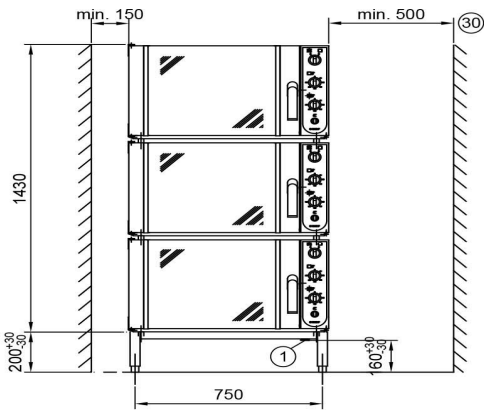
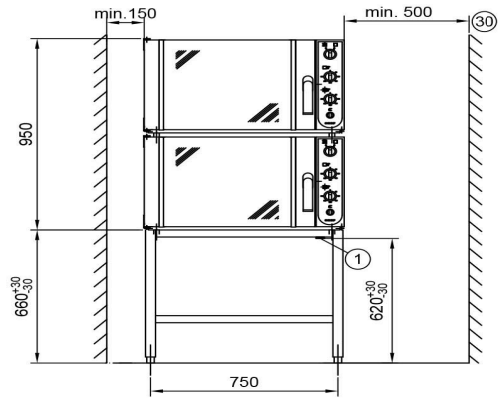
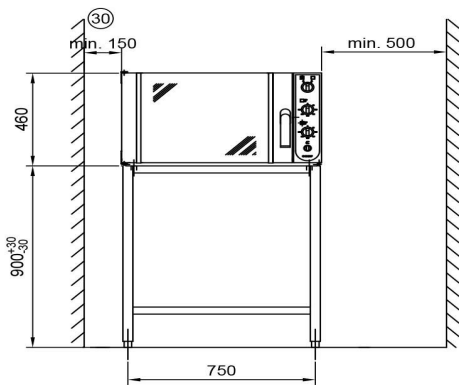
Product capacity	2x uuni 2xGN2/1 + 4xGN2/1
Capacity	800×800×1620
Item width mm	800
Item depth mm	800
Item height mm	1620
Package volume	1.539
Unit of volume	m3
Package volume	1.539 m3
Package length	90
Package width	95
Package height	180
Package unit of dimension	cm
Package dimensions (LxWxH)	90x95x180 cm
Net weight	185
Net weight	185 kg
Gross weight	200
Package weight	200 kg
Unit of weight	kg
Connection power kW	15.8
Fuse Size A	25
Connection voltage V	400
Number of phases	3N
Frequency Hz	50
Startup current A	25
Protection rating (IP)	X3
Type of electrical connection	Semifixed
Cold water diam.	3/4"
Drain diameter	16 mm
Power type	electric

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Raw material	Stainless steel
Operation type	electromechanical
Hinge location	left
Cleaning	hand wash
Tray size mm	2xGN2/1 or 4xGN2/1
Max temperature °C	300
Power range kW	15.8
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