

Convection oven Metos Chef 240 - 400V3N~

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

Accessories:

- stands for one, two and three units
- 3 pairs of guide rails for GN 2/1 baking sheets



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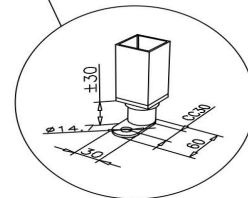
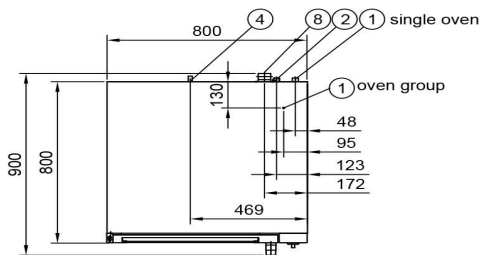
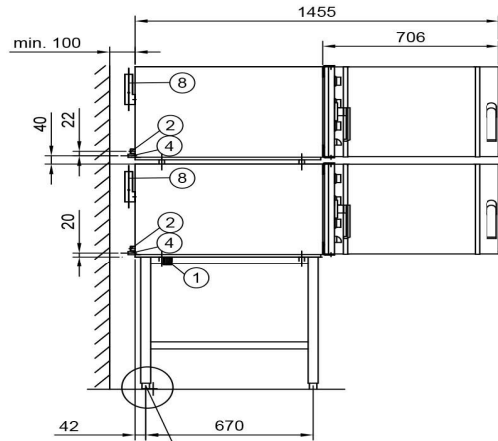
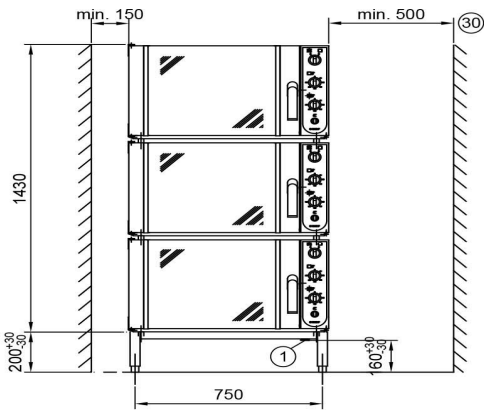
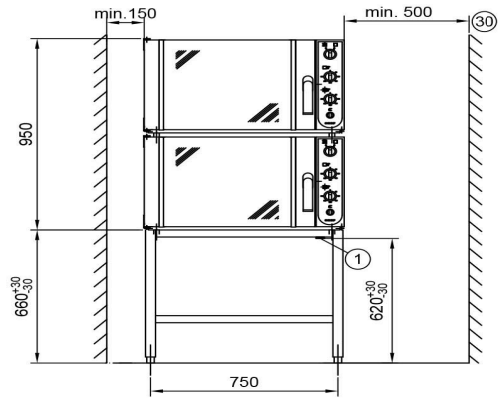
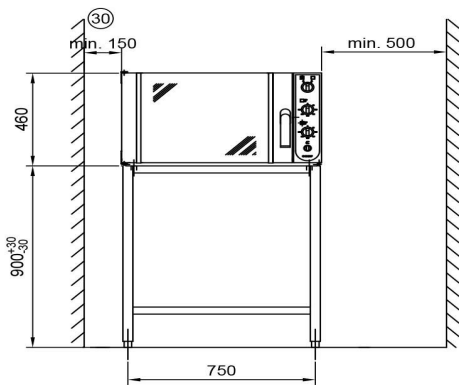
Product capacity	2xGN2/1 or 4xGN1/1
Capacity	800×800×460
Item width mm	800
Item depth mm	800
Item height mm	460
Package volume	0.53
Unit of volume	m ³
Package volume	0.53 m ³
Package length	95
Package width	90
Package height	62
Package unit of dimension	cm
Package dimensions (LxWxH)	95x90x62 cm
Net weight	60
Net weight	60 kg
Gross weight	75
Package weight	75 kg
Unit of weight	kg
Connection power kW	7.6
Fuse Size A	16
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Startup current A	10.9
Type of electrical connection	Semifixed
Electrical conn. height mm	250
Cold water diam.	R 3/4"
Cold water conn. height mm	25
Drain diameter	16

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Power type	electric
Raw material	stainless steel
Operation type	electromechanical
Hinge location	left
Cleaning	hand wash
GN size	4 GN1/1 2xGN2/1
Temperature area °C	50-300
Max temperature °C	300
Power range kW	7.6
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