

# Combi oven Metos Synapsy 101, 10xGN1/1

Metos Synapsy Combi ovens are robust heavy duty, easy to use units, but still equipped with touch screen and many features and options that gives the customer a lot of benefits.

Units are always connected to the cloud thanks to wi-fi connection, supplied as standard. All Metos Synapsy units can use the free Connecty.cloud platform to create new cooking programs and recipes anytime with your PC or mobile device, which can then be downloaded directly from the cloud to your Metos Synapsy. Another important advantage of Connecty.cloud is the possibility to synchronise data, programs and recipes on multiple devices installed even thousands of kilometres away. Metos Synapsy Automatic Cooking option allows you to easily select one of 95 available recipes. The Multicooking function allows different types of food to be cooked at the same time, for different lengths of time. Your favourite recipes can be downloaded to be found just one click away.

The new CLIMA SMART system, which regulates moisture in the cooking chamber according to the type of food and desired result, guarantees the softness, juiciness and crispiness of every product with minimum weight loss. Metos Synapsy CombiOvens are equipped with automatic washing system, which offers a choice of 7 washing programs ranging from Manual to Grill, ideal after high temperature cooking to remove tough residue. The Eco washing program on the other hand optimises water and detergent consumption.

- capacity 10xGN1/1
- rail distance 70 mm
- direct steam
- USB connection
- Wi-Fi



connection as standard

- multipoint core probe fixed, ø 3 mm
- easy to use touch screen
- 95 recipes available
- multicooking function
- preheating up to 300°C
- manual mode with three cooking modes and instant start; convection 30...270°C, steam 30...130°C, combination convection + steam 30...270°C
- automatically regulated steam condensation
- ClimaSmart system
- automatic washing system, 7 automatic washing programs
- hand shower
- led lighting
- right handed connection as standard
- multipoint core probe fixed, ø 3 mm
- easy to use touch screen
- 95 recipes available
- multicooking function
- preheating up to 300°C
- manual mode with three cooking modes and instant start; convection 30...270°C, steam 30...130°C, combination convection + steam 30...270°C
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- right handed

## Combi oven Metos Synapsy 101, 10xGN1/1

Product capacity	10xGN1/1
Item width mm	852
Item depth mm	795
Item height mm	1055
Package volume	1.173
Unit of volume	m3
Package volume	1.173 m3
Package length	99
Package width	94
Package height	126
Package unit of dimension	cm
Package dimensions (LxWxH)	99x94x126 cm
Net weight	117
Net weight	117 kg
Gross weight	142
Package weight	142 kg
Unit of weight	kg
Connection power kW	16
Fuse Size A	24
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50/60
Protection rating (IP)	X4
Type of electrical connection	Semifixed
Cold water diam.	3/4"
Cold water min pressure kPa	200
Cold water max pressure kPa	500
Drain diameter	50
Sound level dB	50

## Combi oven Metos Synapsy 101, 10xGN1/1

Heat load sensitive W	2880
Heat load latent W	1920
Operation type	electronical
Hinge location	left
Cleaning	automatic washing
Data transfer	WIFI
GN size	1/1
Programmability	ready programs;programmable
Fill in trolleys	No