

Roasting oven Metos Chef 220 - 400V3N~

Stainless steel cooking cabinet and exterior surface, a large double-glazed door. Temperature: +50-300°C

- separate regulating for upper and lower heating elements
- manual valve for taking out the humidity from the cabinet
- 2 removable pairs of rails



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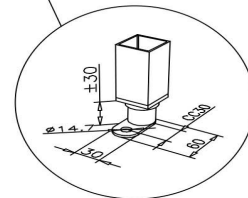
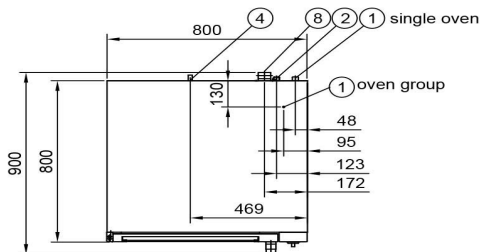
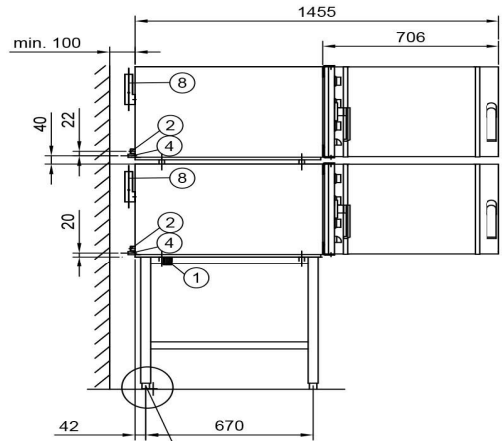
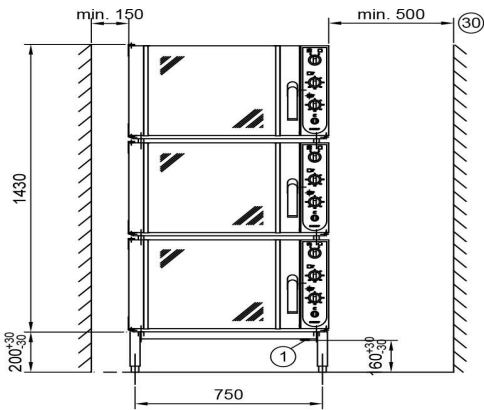
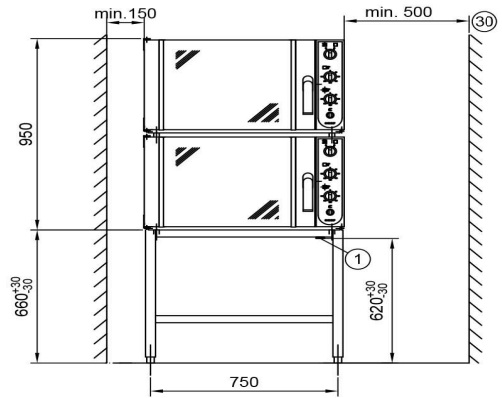
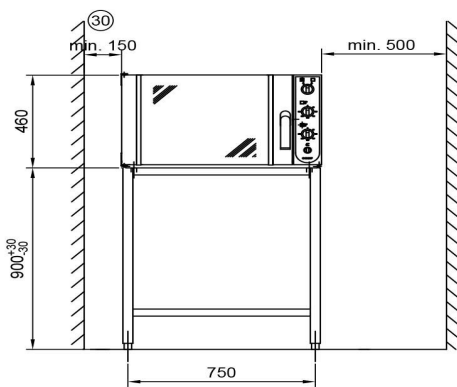
Product capacity	1x GN2/1
Capacity	800×800×460
Item width mm	800
Item depth mm	800
Item height mm	460
Package volume	0.539
Unit of volume	m3
Package volume	0.539 m3
Package length	90
Package width	95
Package height	63
Package unit of dimension	cm
Package dimensions (LxWxH)	90x95x63 cm
Net weight	55
Net weight	55 kg
Gross weight	70
Package weight	70 kg
Unit of weight	kg
Connection power kW	4.7
Fuse Size A	16
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Startup current A	10.3
Protection rating (IP)	X4
Type of electrical connection	Semifixed
Electrical conn. height mm	250
Power type	electric
Raw material	Stainless steel

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Operation type	electromechanical
Hinge location	left
Cleaning	hand wash
GN size	2 x GN1/1 or 1 x GN2/1
Temperature area °C	50-300
Max temperature °C	300
Power range kW	4.7
Temperature probe	No
Fill in trolleys	No
Hand shower	No
Descaling	No
Humidification	Yes



METOS CHEF 200 / 220 / 240



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