

Oven group Metos Chef220/220/220/2908-400

Oven group with 3 Chef 220 roasting-baking ovens and stand Chef 2908.

- 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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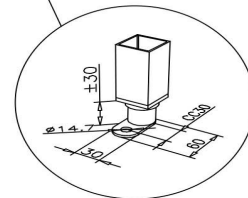
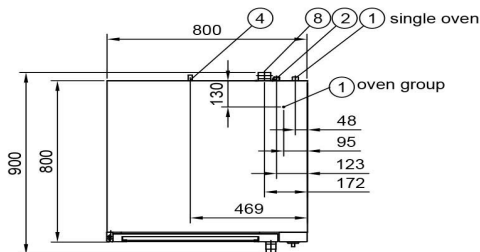
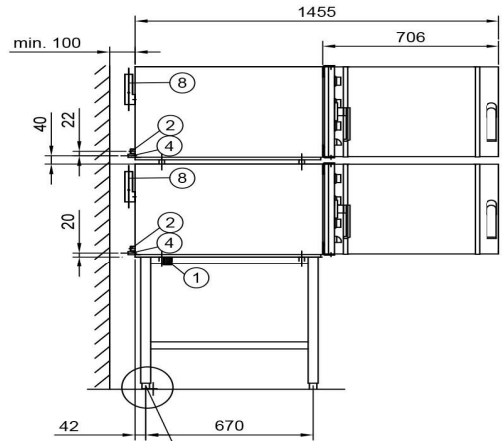
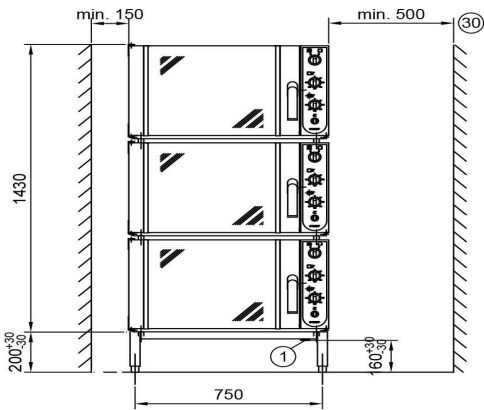
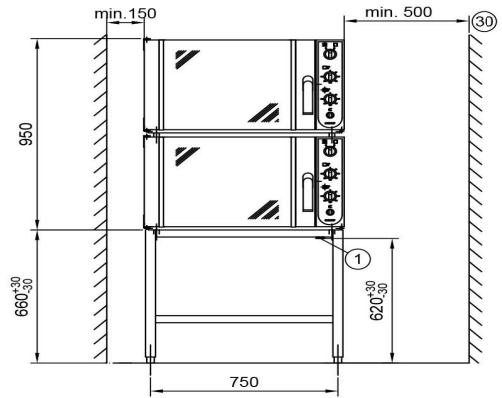
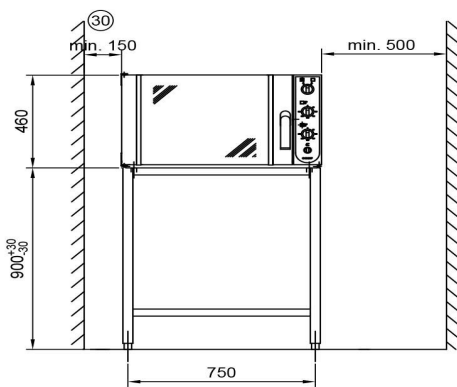
Product capacity	3 x uuni à 1xGN2/1 tai 2xGN1/1
Capacity	800×800×1640
Item width mm	800
Item depth mm	800
Item height mm	1640
Package volume	1.625
Unit of volume	m3
Package volume	1.625 m3
Package length	90
Package width	95
Package height	190
Package unit of dimension	cm
Package dimensions (LxWxH)	90x95x190 cm
Net weight	175
Net weight	175 kg
Gross weight	195
Package weight	195 kg
Unit of weight	kg
Connection power kW	14.1
Fuse Size A	20
Connection voltage V	400/230
Number of phases	3NPE
Frequency Hz	50
Startup current A	20
Protection rating (IP)	X3
Type of electrical connection	Semifixed
Power type	electric
Raw material	Stainless steel
Operation type	electromechanical

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Hinge location	left
Cleaning	hand wash
Temperature area °C	50-300
Tray size mm	1xGN2/1or 2xGN1/1
Max temperature °C	300
Power range kW	14.1
Temperature probe	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