

metos

CONVECTION OVEN

CHEF 40
CHEF 50
CHEF 240

3751958, 3751962, 3751965, 3751978, 3751986

Installation and Operation Manual



Dear Customer,

Congratulations on deciding to choose a Metos appliance for your kitchen activities. You made an excellent choice. We will do our best to make you a satisfied Metos customer like thousands of customers we have around the world.

Please read this manual carefully. You will learn correct, safe and efficient working methods in order to get the best possible benefit from the appliance. The instructions and hints in this manual will give you a quick and easy start, and you will soon note how nice it is to use the Metos equipment.

All rights are reserved for technical changes.

You will find the main technical data on the rating plate fixed to the equipment. When you need service or technical help, please let us know the serial number shown on the rating plate. This will make it easier to provide you with correct service.

For your convenience, space is provided below for you to record your local Metos service contact information.

METOS TEAM

Metos service phone number:.....

Contact person:.....

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1. General

Carefully read the instructions in this manual as they contain important information regarding proper, efficient and safe installation, use and maintenance of the appliance.

Keep this manual in a safe place for eventual use by other operators of the appliance.

The installation of this appliance must be carried out in accordance with the manufacturer's instructions and following local regulations. The connection of the appliance to the electric and water supply must be carried out by qualified persons only.

Persons using this appliance should be specifically trained in its operation.

Switch off the appliance in case of failure or malfunction. The periodical function checks requested in the manual must be carried out according to the instructions. Have the appliance serviced by a technically qualified person authorized by the manufacturer and using original spare parts.

Not complying with the above may put the safety of the appliance in danger.

1.1 Symbols used in the manual



This symbol informs about a situation where a safety risk might be at hand. Given instructions are mandatory in order to prevent injury.



This symbol informs about the right way to perform in order to prevent bad results, appliance damage or hazardous situations.



This symbol informs about recommendations and hints that help to get the best performance out of the appliance.

1.2 Symbols used on the appliance



This symbol on a part informs about electrical terminals behind the part. The removal of the part must be carried out by qualified persons only.

1.3 Checking the relationship of the appliance and the manual

The rating plate of the appliance indicates the serial number of the appliance. If the manuals are missing, it is possible to order new ones from the manufacturer or the local representative. When ordering new manuals it is essential to quote the serial number shown on the rating plate.

2. Safety

2.1 Safe use of the appliance



An oven is a warming device which heats up when used. For this reason, please observe the following instructions to avoid the risk of burns.

The edges of the door become hot when the oven is used for longer periods.

Use the oven gloves when handling hot ovenware and baking plates.

Beware of hot steam escaping from inside the oven when opening the oven door.

Do not leave the oven on completely unattended for long periods.



The air distribution plate in front of the fan inside the oven must be kept in the proper position when the oven is in use.

2.2 Disposal of the appliance

Once the appliance has reached the end of its useful life, it must be disposed of in compliance with local rules and regulations. The appliance may contain substances/materials which potentially have an adverse impact on the environment as well as recyclable materials. The best way of dealing with such substances is to dispose of them through a proper waste company.

3. Functional description

3.1 Intended use of the appliance

The Metos Chef 40 is intended for baking buns, bread, rolls and other similar products. Chef 40 can also be used for cooking food.

The Metos Chef 50 is intended for baking buns, bread, rolls and other similar products. Chef 50 can also be used for cooking food.

The Metos Chef 240 is intended for cooking and browning food, baking and for heating convenience meals and keeping food warm.

3.1.1 Use for other purposes



Use of the appliance for any other purposes than that mentioned above is prohibited.

The manufacturer shall not be held liable for any situations which may arise from failure to comply with the warnings and instructions given in this manual.

3.2 Construction

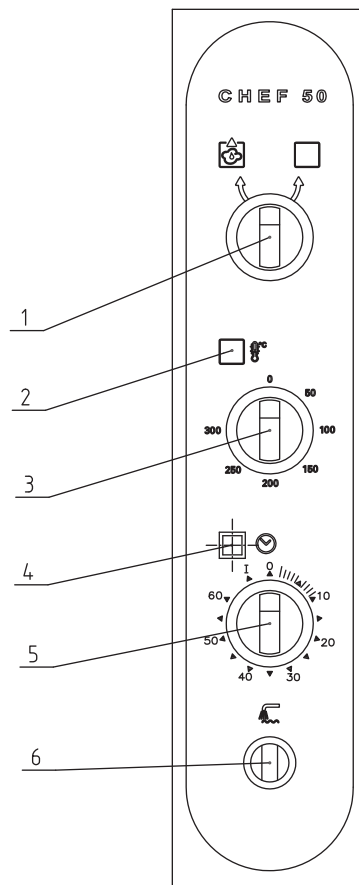
In addition to a single oven, two or three ovens can be stacked on top of another on a stand forming a roasting and baking station. One or two convection ovens can also be replaced by a Chef 220 oven or a Chef 200 proving cabinet.

This manual covers the Chef 40, Chef 50 and Chef 240 convection ovens, while Chef 220 and Chef 200 have their own manuals.

3.3 Operating principle

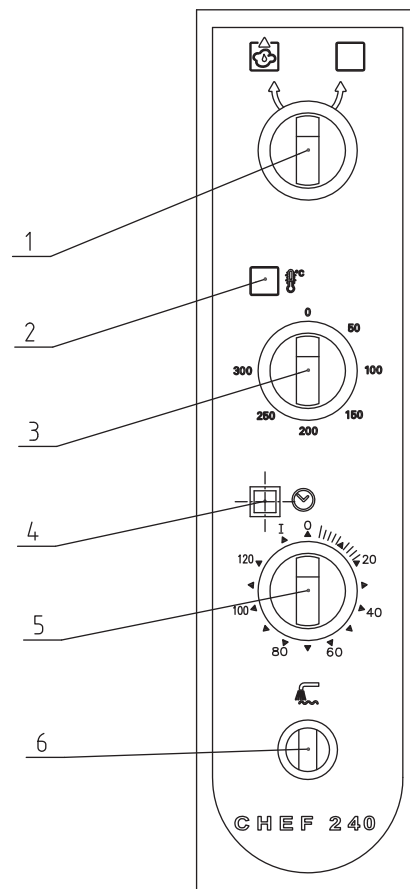
In convection ovens, cooking takes place by hot air circulating around the food. Rapidly circulating air is fanned around the food from all sides to cook effectively and evenly. Moisture can be used to further boost cooking of certain products (see “Cooking tips”). This also affects food quality and reduces weight loss. The oven is also fitted with a steam outlet valve for removing superfluous steam from the oven chamber.

3.3.1 Control panel switches



Control panel switches Chef 40 and 50

1. Steam exhaust valve. The steam exhaust valve can be used to remove excess steam and moisture from inside the oven.
2. Thermostat lamp. The yellow lamp is always on when the heating elements are on.
3. Thermostat switch. To set the temperature between +50°C and +300°C.
4. Oven-on lamp. The green lamp lights up when the oven is switched on.
5. Timer. Stepless control 0-60 minutes or continuous use (position I). The timer has a sound feature which rings when the timer is in position 0.
6. Moisturing device. Moisture is added when the switch is turned clockwise and temperature has been set at the thermostat switch.



Control panel switches Chef 240

1. Steam exhaust valve. The steam exhaust valve can be used to remove excess steam and moisture from inside the oven.
- 2.. Thermostat lamp. The yellow lamp is on when the heating elements are on.
3. Thermostat switch. To set the temperature between +50°C and +300°C.
4. Oven-on lamp. The green lamp is lights up when the oven is switched on.
5. Timer. Stepless control 0-120 minutes or continuous use (position I). The timer has a sound feature which rings when the timer is in position 0.
6. Moistening device. Moisture is added when the switch is turned clockwise and the pilot light is on.

4. Operation instructions

4.1 Before using the appliance



There is a slight smell of metal and thermal insulation when the oven is heated for the first time. This is completely normal and disappears by heating the oven. Before using the oven for the first time, heat it to a temperature of +250°C until the smell disappears.

4.1.1 Choice of the ovenware, Chef 40

It is possible to use five baking sheets (GN1/1) at the same time.

4.1.2 Choice of the ovenware, Chef 50

It is possible to use five baking sheets (600 x 450 mm) at the same time.

4.1.3 Choice of the ovenware, Chef 240

Choose the ovenware according to the type of food to be cooked:

Casseroles: GN1/1-65 mm (RST 18/8). Avoid 100 mm deep containers as these may give an uneven result. Pancakes: GN1/1-40 mm, aluminium. Pasties, buns, rolls: GN2/1 baking plate, aluminium. Convenience meals: GN2/1 grid, RST 18/8

4.1.4 How to fill the oven, Chef 40 and 50



Fill the guide rails so as to leave at least a 20 mm gap between the ovenware, so the products will bake evenly. When filling the baking plate, leave a generous space between the products. These two points are essential to achieve a good baking result.

4.1.5 How to fill the oven, Chef 240

Correct filling of the oven and the right choice of ovenware ensure the best possible cooking result.



Fill the guide rails leaving a sufficient gap between the ovenware, so the products will cook evenly. If you use grids or baking plates, leave a generous space between the products you are cooking. These two points are essential to achieve a good cooking result.

4.2 Operation procedures

4.2.1 Before cooking, Chef 40 and 50

The oven must be preheated to cooking temperature before actual cooking begins. This is to heat the whole oven to the correct temperature so as to ensure the best possible cooking results.

- Put the guide rails in place.
- Set the timer (see Figure “Control panel switches”) at 20 minutes. When setting the time, first turn the timer past the desired setting value and then back to the desired value.
- Set the temperature at 250°C, if the oven is loaded to max. capacity with cold products. (After loading the oven, required roasting temperature is set.) If smaller amounts of products are roasted, the preheating can be done using a smaller temperature difference.
- The oven is ready for use when the timer signals to tell you that time is up.
- When the door is closed, the oven will remain hot for a long time, even though it is not switched on.

4.2.2 Before cooking, Chef 240

The oven must be preheated to cooking temperature before actual cooking begins. This is to heat the whole oven to the correct temperature so as to ensure the best possible cooking results.

- Choose the right guide rails: 2 pairs of rails for baking, roasting and browning, 3 pairs of rails for baking small and light products.
- Set the timer (see Figure “Control panel switches”) at 20 minutes. When setting the time, first turn the timer past the desired setting value and then back to the desired value.
- Set the temperature at 250°C, if the oven is loaded to max. capacity with cold products. (After loading the oven, required roasting temperature is set.) If smaller amounts of products are roasted, the preheating can be done with the roasting temperature.
- The oven is ready for use when the timer signals to tell you that time is up.
- When the door is closed, the oven will remain hot for a long time, even though it is not switched on.

4.2.3 How to select cooking temperature, Chef 240, 40 and 50



Because a convection oven is so effective, cooking temperatures should be around 20°C lower than they would in a conventional oven.

Cooking time depends on food quality, weight and thickness. The shallower the food to be cooked is, the shorter the cooking time. See “Cooking tips” later in this chapter.

4.2.4 Using the oven



If the oven is used on board a ship, the oven guide rails must be positioned inside the oven so that the clip which prevents the ovenware from sliding out of the guide is on the door side. Should the clip be against the rear wall inside the oven, remove the rails and swap them around.

There may be a main supply disconnection switch fitted near the oven (usually on the wall) when the oven was installed. Ensure that this switch is in the ON position.

Oven functions are operated from the control panel (see Figure “Control panel switches” in Chapter “Functional description/Operating principle”).

4.2.5 Cooking, Chef 240, 40 and 50

- Carefully preheat the oven as instructed in “Before cooking”.
- Turn the handle clockwise (or counter clockwise) to open the oven door. To close the door, push the handle until you hear a distinct click.
- Put the food in the oven.
- Set the timer (see Figure “Control panel switches”) at the required cooking time and the thermostat switch at the required cooking temperature.
- When the set cooking time is over, the heating and the fan will switch off automatically and a signal will tell you that you can take the food out of the oven.
- Switch the power off at the thermostat, whereupon the buzzer also stops sounding.
- Open the door. Beware of escaping steam.

In the event of uneven cooking check that

- the oven has been installed horizontally
- the oven has been preheated as instructed
- the cooking temperature is correct
- the oven has been correctly filled.



In the event of interruptions in the electricity supply when the oven is in use, turn all switches to the 0 position to prevent unexpected start-up of the oven when the electricity supply is restored.

Operation instructions

4.2.6 Moistening function

In the moistening function, water passes through the nozzle to the hot air of the fan where it vaporises and is distributed evenly inside the oven by currents of air.

Moisturing varies a little depending on network pressure. The effect of pressure on the amount of moisturing water is given in the table below.

Moistening / pressure	Chef 40, 50	Chef 240	
		Adjustment range	Factory setting
≥ 3 bar	500 ml/min	10-220 ml/min	45 ml/min
2 bar	455 ml/min	8-180 ml/min	35 ml/min
1 bar	230 ml/min	5-80 ml/min	20 ml/min



It is not allowed to use the moistening function at temperatures below 150°C, because part of the water does not then vaporise.

Non-vaporised water will splash in droplets onto the surfaces of the oven chamber, keeping them moist and finally gathering into pools on the chamber bottom. If water is very calcareous (hard), calcareous deposits will form onto the oven surfaces.

As to corrosion, the most harmful substances present in the water are chloride-ions. When non-vaporised water gradually vaporises, the chloride content of water will increase, intensifying the corrosive effect. Corrosion caused by chlorides is a chemical process, which only occurs in humid conditions. The longer the surfaces remain moist, the greater is the corrosive effect.

To avoid corrosion, do not use the moistening function at low temperatures (below 150°C) and make sure that the moistening water vaporises immediately so that the oven's interior surfaces remain as dry as possible.

4.2.7 Use of the moistening function, Chef 40 and 50

Switch the moistening function on by turning the switch in a clockwise direction and keep it there (see Figure "Control panel switches").

If moistening is needed for a longer time, it is recommended to divide it into short moistening and break periods to prevent water from gathering on the oven bottom when the moistening function is on.

Use of the moistening function in the early stage of baking reduces weight loss and drying out and produces a crusty surface.



Do not open the oven door immediately after moistening to avoid scalding by hot steam.

Operation instructions

4.2.8 Use of the moistening function, Chef 240

Switch the moistening function on by turning the switch in a clockwise direction (see Figure “Control panel switches”).

If needed, the factory setting of the moistening device can be adjusted by authorised service personnel.

If water gathers on the oven bottom during moistening, it is advisable to reduce the factory setting so that all the water vaporises immediately.

Use of the moistening function reduces weight loss and drying out and heats the food faster.

We recommend the moistening function be used as follows:

- When heating food throughout the heating process. Remove lids from individually packed foods such as meatballs. Heating times will be reduced by 1/3-1/2 of those given.
- To cook joints and meat loaf, but not browning.
- To cook casseroles (steam panel closed).
- When baking, because moisture promotes rising. Use in the early stage of baking.



Open the oven door cautiously, because hot steam can easily cause scalding.

4.2.9 Steam removal

The steam exhaust valve (see Figure “Control panel switches”) is normally closed to prevent moisture from being lost from inside the oven.

If there is too much steam inside the oven (water droplets on the bottom of cake tins), open the steam exhaust valve to remove the moisture.

The steam exhaust valve should be fully open when roasting and cooking gratin dishes.

4.2.10 Cooking tips

Type of food	Ovenware	Pre-heating	Cooking temperature	Cooking time	Tips
Joints, fillets	GN2/1 stainless grid	125°C	125°C	Depends on size	Put the meat on the grid, the grid on the guide rails and a pan to collect meat juices on the lower guide rails
Roast beef		125°C	125°C	Depends on size, until inner temperature +60°C	125°C right from the beginning, throughout roasting
Escalopes, steaks, chops	GN2/1 stainless grid or alum. pan	300°C	300°C	Approx. 10 min.	Cook food quickly and braise in covered pan at lower temperature as required
Slices of meat (browning)	GN 1/1-40 mm alum.	225°C	200°C	10 min.	Max. 1,5 kg meat per dish

Operation instructions

Type of food	Ovenware	Pre-heating	Cooking temperature	Cooking time	Tips
Minced meat (browning)	GN 1/1-40 mm alum.	225°C	200°C	10 min.	Max. 1,5 kg meat per dish
Hamburger patty (frozen)	GN 1/1-40 mm alum.	250°C	220°C	8 min.	Keep moistening function on throughout cooking
Mixed casserole of beef and pork	GN 65	250°C	130°C	2 h	
Rainbow trout fillet (whole)	GN 40	250°C	250°C	15-20 min.	
Rainbow trout fillet (100 g portion)	GN 40	250°C	250°C	10-15 min.	
Casseroles	GN 1/1-65 mm	175°C	150-175°C	Approx. 1,5 h	We suggest a lower cooking temperature for egg-based casseroles than for other casseroles Volume: about 5 kg per dish Keep moistening function on throughout cooking
Macaroni and beef casserole (beef-a-roni)	GN 1/1-65 mm	175°C	150°C	1 h (on lower guide rails + 10 min.)	Keep steam exhaust valve open for 10 min. to begin with
Convenience meals	GN 2/1 stainless grid		Depends on product	Follow instructions	Put the meal straight onto the grid to ensure maximum heating efficiency Keep moistening function on throughout cooking
Vegetable cutlet (frozen)		250°C	225°C	20 min.	Keep moistening function on throughout cooking
Feta and vegetable pie (ready-made base, frozen)		250°C	200°C	40 min.	
GN pan pizza		250°C	225°C or 200°C	12 min. or 15 min.	
Pancakes	GN 1/1-40 mm alum.	220°C	190°C	30 min.	Volume, abt 1,5 l per dish Keep steam exhaust valve open about 10 min. to begin with
Meat pasty (frozen)		225°C	200°C	20 min.	
Roll	GN 2/1 alum. baking plate	225°C	200°C	17 min.	Use moistening function for about 2 min. to begin with (in cycles) Max. 12 rolls / GN1/1 plate on every other rail
Croissant		200°C	175°C	20 min.	Use moistening function for about 2 min. to begin with (in cycles)
Bun	GN 2/1 aluminium baking plate	200°C	175°C	15 min.	Max. 12-15 buns / GN1/1 plate Keep steam exhaust valve closed, no moisturing
Cinnamon bun (frozen)		190°C	165°C	16 min.	Max. 12 buns / GN1/1 plate on every other rail
Danish pastry (frozen)	GN 2/1 aluminium baking plate	190°C	165°C	18 min.	

Operation instructions

Type of food	Ovenware	Pre-heating	Cooking temperature	Cooking time	Tips
Tart filled with curd and berries	GN 1/1-40 mm aluminium pan	200°C	175°C	45 min.	Short crust pastry: 300 g butter, 225 g sugar, 4 eggs, 300 g wheat flour, baking powder Filling: 1000 g curd, 11 eggs 200 g sugar, 3 dl cream, 600 g frozen berries, vanilla sugar Bake on the lower rails in the centre
Sponge cake		175°C	150°C	40 min.	4 eggs/tin, 4 tins on the lower guide rails

In the event of uneven cooking check that

- the oven has been installed horizontally
- the oven has been preheated as instructed
- the cooking temperature is correct
- the cooking pan is correct
- the oven has been correctly filled.

4.3 After use

4.3.1 Cleaning



Use of a hose or pressure washer to clean the appliance is forbidden.

Before cleaning the oven, please remember that it remains hot for a long time after use.

Ovens are electrical appliances, which means that there are restrictions regarding cleaning them with water. Use of water is permitted when cleaning the oven inside. Clean the outside of the oven with a damp cloth only to avoid water getting into the air inlets. Depending on how dirty the oven is, use an alkaline substance which can be diluted in a spray bottle to loosen grease.

It is of utmost importance to keep the interior surfaces of an oven clean. A thin passive layer will form on stainless steel surfaces, giving a protective layer to the steel. A dirty oven and chlorides crystallized on the surface, combined with a humid and warm environment, break the protective passive layer, not allowing it to regenerate and thus exposing the interior surfaces to corrosion. Regular cleaning decreases the collection of chloride ions on the oven's interior surfaces. The more you use the moistening function in food preparation, the more important it is to clean the oven daily and regularly to prevent corrosion.

Daily cleaning

Spray diluted detergent solution into the inside of the cold (below +50°C) oven, and on the inside surface of the door. Heat the oven to about +50°C (not essential), switch off at the mains and let the detergent work for about 15 minutes. Use a brush or cleaning pad to scrub the burned places. Avoid the use of steel wool and abrasive pads and use chemical cleaners instead of mechanical ones. Once a surface is scratched, dirt sticks to it much more easily.

Wipe the loosened dirt and detergent carefully with a damp cloth. After washing, first dry the oven with a cloth and then by heating at +150°C for 5 minutes. Check that the steam exhaust valve is in the open position.

Cleaning the guide rails and the suction plate

When cleaning the oven thoroughly, loosen, soak and wash the guide rails and the suction plate. The guide rails and the suction plate can be easily removed and conveniently washed in a dishwasher.

To remove the guide rails:

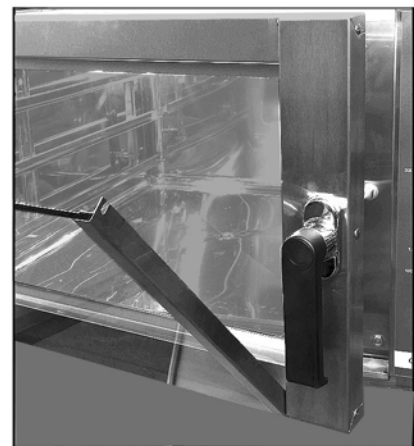
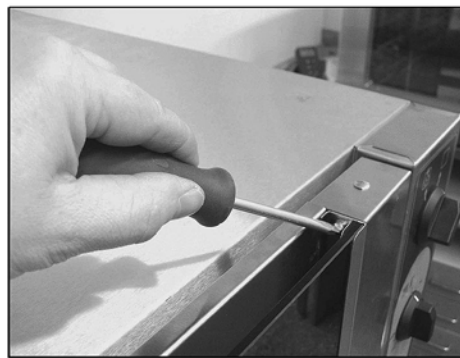
- Lift the guide rails upwards.
- Pull the guide rails towards the centre of the oven chamber.
- Pull the guide rails out of the oven chamber.

To remove the suction plate:

- With your fingers unscrew the two screws fixing the suction plate to the bottom of the oven chamber.
- With your fingers unscrew the two screws fixing the suction plate to the ceiling of the oven chamber.
- Pull the suction plate out of the oven chamber.

After cleaning, replace the suction plate and the guide rails in the opposite order.

Cleaning of external surfaces of the door



The external glass of the door can be opened for cleaning. Unscrew the two screws shown in the picture and turn the external glass carefully downward until it stays fully open. Spray diluted detergent solution onto the door's metal surfaces between the glasses and onto the glass surfaces. Let the detergent work for about 15 minutes. Wipe the loosened dirt and detergent carefully with a damp cloth. After cleaning, return the external glass to its former position. Fit the screws in place and tighten carefully.

4.3.2 How to change the oven bulb, Chef 240 and 50

To change the burnt lamp, do the following:

- Let the oven cool so that you can put your bare hand inside the oven without burning it.
- Ensure that the oven is switched off. All controls should be in the 0 position.
- With your fingers, unscrew the lens of the oven lamp.
- Pull the lamp out of the socket.
- Put a new lamp into the socket. Lamp type: OSRAM Halogen lamp 300°C G9 230V 25W.
- Fit the lens in place and tighten slightly.



Use of the appliance is strictly prohibited if the lens of the oven lamp is broken or not properly in place.

Do not overtighten the lens after replacement of the lamp.

4.3.3 How to change the oven bulb, Chef 40

To change the burnt lamp, do the following:

- Let the oven cool so that you can put your bare hand inside the oven without burning it.
- Ensure that the oven is switched off. All controls should be in the 0 position.
- Remove the protective glass cover of the lamp by unscrewing the four screws. Be careful not to damage the seal. In case the seal has come off or is otherwise damaged, also replace the seal.
- Carefully unscrew the bulb.
- Screw a new bulb into place. Lamp type: 15 W, 220-230V, 300°C, E14. Spare part code: 3339313.
- Place the protective glass and seal back into place. Fasten the four screws.



Use of the appliance is strictly prohibited unless the protective glass of the lamp is properly in place.

4.3.4 Other service measures



This appliance does not contain parts which can be serviced by the user. Maintenance must be carried out by an authorised agent.



In the event of fault or malfunction, switch the appliance off at the mains. Use an agent authorised by the manufacturer and original spare parts.

5. Installation

5.1 General

Please read these instructions carefully as they contain important information regarding installation.

The installation of this appliance must be carried out in accordance with the manufacturer's instructions and in compliance with local rules and regulations. These instructions must be used together with the installation drawings.



This appliance may be connected to the mains electricity and to the water supply by qualified persons only.

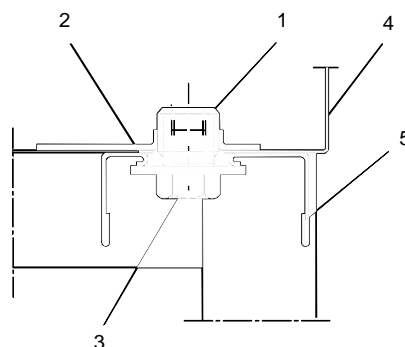
5.2 Transporting and unpacking the appliance

The appliance is best transported in its own package, which protects it from outside damage. Should it be necessary to remove the appliance from its package, the appliance, which is on a support base, must be moved by lifting by the intermediate bearers of the base. To prevent damage, the top of the appliance must not be used as a worktop during installation.

5.2.1 Fastening the appliance to the stand

Standard ovens/proving cabinets delivered separately are fastened to the stand with the help of the installation kit supplied with the appliance.

Prior to fastening the stand, remove the adjustment screws (4 pcs.) located on the appliance bottom. The screws come loose by turning by hand. Fasten the stand as shown in the illustration below, using the components 1, 2 and 3.



1. Fixing screw, 4 pcs
2. Washer, 4 pcs
3. Hexagon screw, 4 pcs
4. Chef oven/proving cabinet
5. Stand

5.2.2 Installation of a Chef oven group

The appliances can be assembled to form combinations of two or three units by stacking them on top of each other. The stand height for two units is 660 mm and for three units 200 mm. For assembly of the oven group a special spare parts kit is necessary. The kit can be ordered separately. Code for the spare parts kit is 3752352. Refer to your local supplier for details.

Assembly of the oven group can be carried out by an agent authorized by the manufacturer.

5.3 Positioning the appliance

When installing the appliance, care should be given to ensure that there is a free passage of cooling air around the appliance and that there are no other sources of heat near the cooling vents.

Because of the heat and steam arising during cooking, it is recommended to place the oven under an exhaust hood.



It is important to install the appliance in a level, horizontal position. Tilting and unevenness, however slight, may have an adverse effect on the cooking result.

The appliance must be placed on a flat surface and levelled into a horizontal position by using the adjustment screws on the legs. For the best result, check horizontality by the guide rails inside the oven.

To achieve a horizontal position, adjust the screws on the legs of the stand.

5.4 Electrical connections



Should maintenance require the appliance to be tested before all the protective coverings are in place, please be particularly careful of the moving parts inside the casing as well as of live parts.



To facilitate future maintenance and to increase safety, install a separate disconnection switch for the oven in the immediate vicinity of the appliance. The switch should disconnect the appliance completely from the mains supply.

The supply cable inlet is in the back right-hand corner of the oven and the connection point inside the oven. The side casing needs to be open to connect the oven to the mains.

All information needed to connect the appliance is to be found on the name plate, the connection diagram and the installation drawing.

5.5 Water connections



Connection to the cold water supply must be made by a 12 mm thick pressure resistant hose fitted with an R3/4" connector. The water connection must be fitted with a shut-off valve and a non-return valve.

Rinse the water hose before making the water connection.

5.5.1 Requirements for water quality

A general assumption is that the appliance material is defective when hard-to-clean deposits or corrosion appear on the surface. Usually this is, however, due to the aggressive nature of water and harmful components it contains as well as to negligence of cleaning the appliance.

Quality criteria, both national and based on EU directives, exist for tap water. E.g. calcium and magnesium that cause water hardness are useful substances for health, but in appliances they cause harmful scale. Chlorides, on the other hand, provide a favourable soil for corrosion even in small contents when combined with a humid and warm environment. The smaller chloride content, the better is the situation. In order to guarantee a long service life for an appliance we recommend the following limit values for water quality.

Chloride content (Cl ⁻)	< 25 mg/l
Conductibility	< 40mS/m
pH	7-8,8
Hardness	2-5°dH = 0,4 - 0,7 - 0,9 mmol/l

If you use water softeners, remember to take care of appropriate maintenance and service of the water softener as well as the appliance itself.

5.6 Draining

The water is drained off by gravity through a drain hose connected to the oven drain tube by means of an R3/8 thread connector.



The drain line must be outside the perimeter of the oven.

It is prohibited to fit the drain hose directly with the drain line. The air clearance of at least 25 mm between the hose end and the drain line (drain cup) must be ensured.

5.7 Installation completion



When the installation is complete, check that all connections have been correctly made.

5.8 Test-run



Please read the safety and operation instructions as well as the functional description before testing the oven. As for other appliances possibly included in the baking station, see separate manuals.

Test the oven once it has been connected to the mains electricity.

Check that

- the green oven-on lamp lights up when the oven is switched on
- the yellow thermostat lamp lights up when the thermostat is turned in a clockwise direction
- the yellow thermostat lamp goes out once the oven has heated up and reached the temperature set

Installation

- the green moistening lamp lights up when the switch is turned in a clockwise direction and moisture enters the inside of the oven (200°C). In case the water does not vaporise completely and splashes in droplets onto the chamber walls collecting water on the oven bottom, the moistening device needs to be adjusted.
- the fan wheel is rotating and changes the rotation direction with approx. one minute intervals
- the door switch deactivates the fan and heating when the door is opened
- the guide rails and the air suction plate are properly in place
- the drip tray is properly in place under the oven door.

Fasten the side casing.

6. Troubleshooting

If the appliance fails to work, check to ensure that

- it has been used according to instructions
- all removable parts are in place
- the disconnection switch (usually on a wall or in the immediate vicinity of the oven) is in the ON position
- the fuses (overload protection) have not blown in the fuse box. Ask a qualified person to check overload protection.

Should the oven still not work, contact an authorised agent. Before phoning, make sure you have at hand the appliance type and serial number to be found on the name plate on the right front corner of the appliance.



This appliance does not contain parts which can be serviced by the user. Maintenance must be carried out by an authorised agent.

7. Technical specifications

Main and control circuit S00113 D3

Main and control circuit S00114 D3

Main and control circuit S00115 D3

Connection diagram T01916 A3

Connection diagram T01702 A3

Connection diagram T01703 A3

Installation drawing T01579 D3

Installation drawing T01581 C3

Installation drawing T01582 C3

Installation drawing T01876 C3

Installation drawing T01577 C3

Installation drawing T01583 C3

Installation drawing T01877 D3

Installation drawing T01878 D3

Installation drawing T01570 C3

Installation drawing T01587 C3

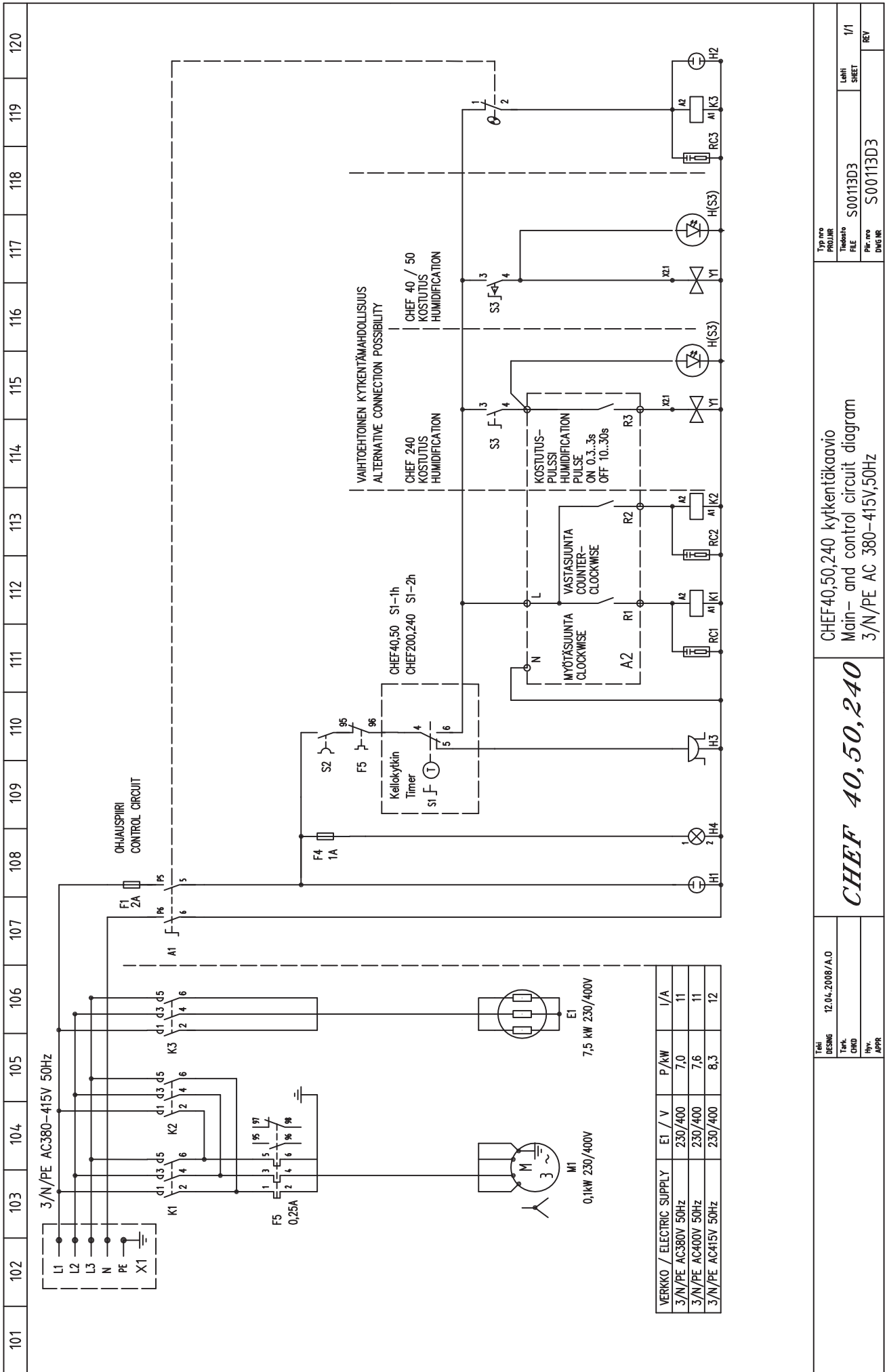
Installation drawing T01590 D3

Installation drawing T01874 D3

Installation drawing T01591 D3

Installation drawing T01592 D3

Installation drawing T01879 D3

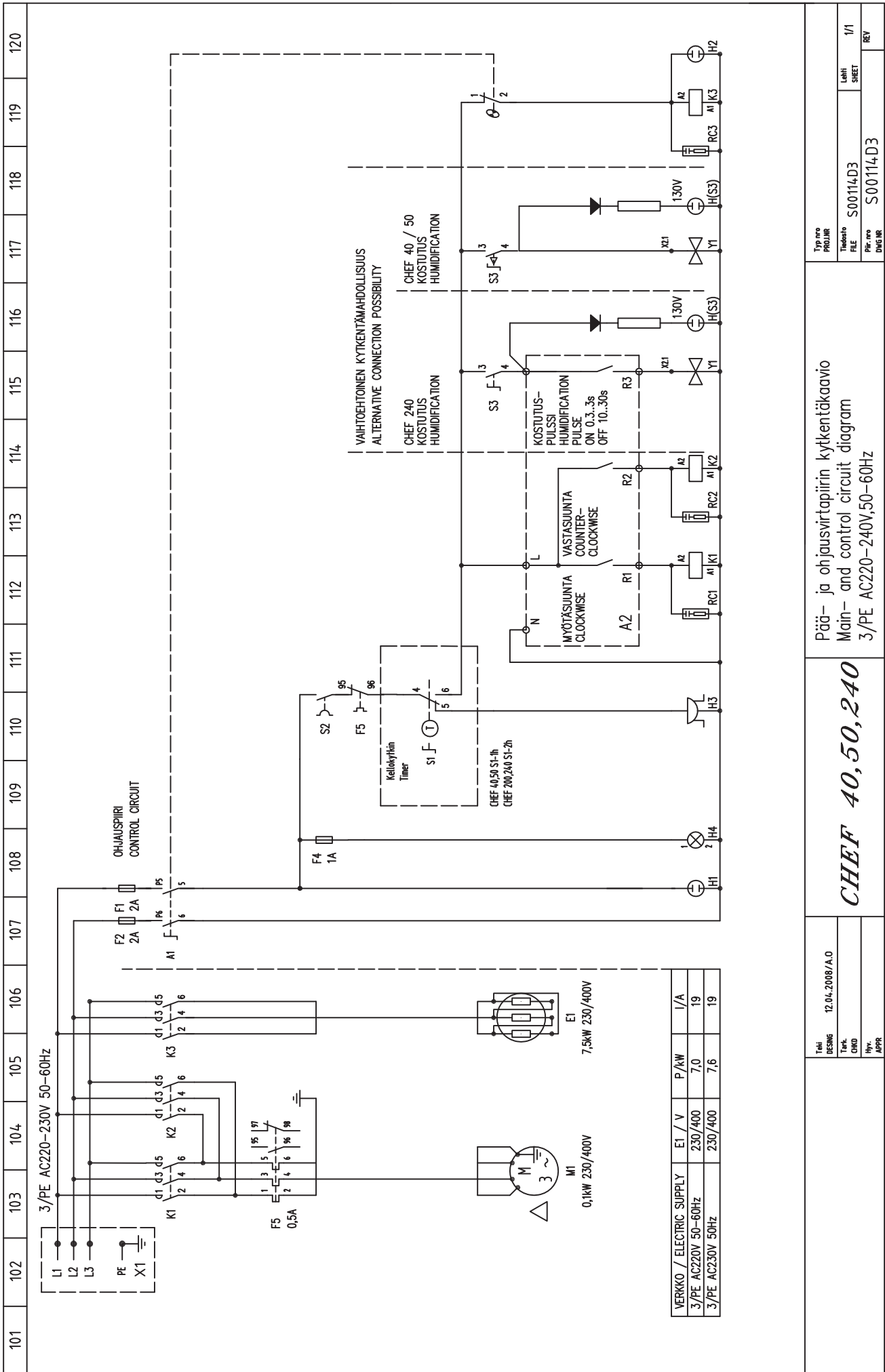


CHEF 40, 50, 240

CHEF40,50,240 kytkentäkaavio
Main- and control circuit diagram
3/N/PE AC 380-415V,50Hz

Tehi DESIGN	12.04.2008/A/O
Tark. CHKD	
Hyv. APPR	

Typ no PROGRAM	
Revisio FILE	S00113D3
Pir.no DNG/IR	S00113D3
Lehti SHEET	1/1
REV	

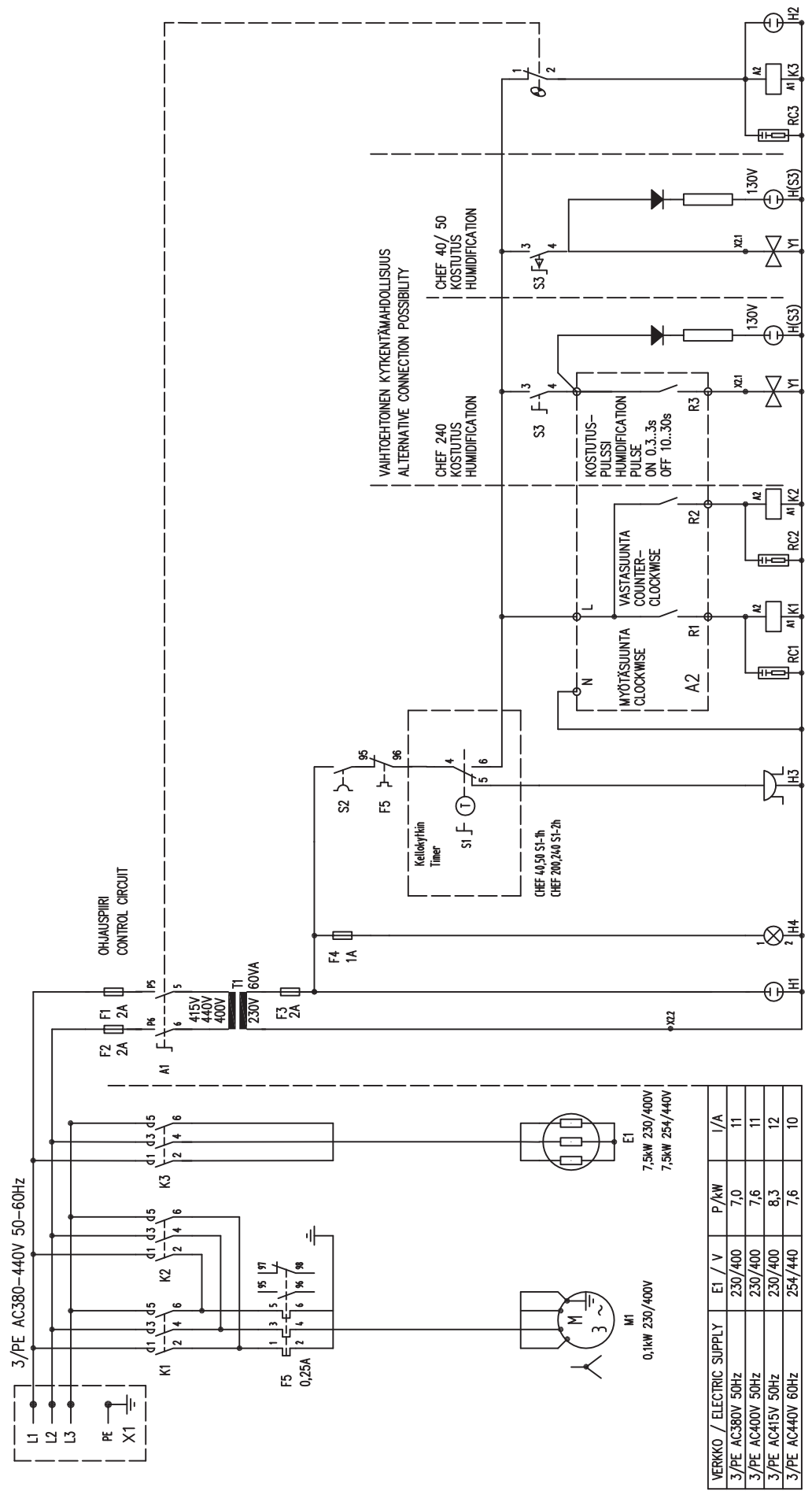


Pää- ja ohjauvirtapiirin kytkentäkaavio
Main- and control circuit diagram
3/PE AC220-240V,50-60Hz

CHEF 40, 50, 240

Typ. no	S00114D3
Tiedosto FILE	S00114D3
Piir. no DNG:IR	S00114D3

Lehti SHEET	1/1
REV	



VERKKO / ELECTRIC SUPPLY	E1 / V	P / kW	I / A
3/PE AC380V 50HZ	230/400	7,0	11
3/PE AC400V 50HZ	230/400	7,6	11
3/PE AC415V 50HZ	230/400	8,3	12
3/PE AC440V 60HZ	254/440	7,6	10

VAIKTOENTONEN KYTKENTÄMAHDOLLISUUS
ALTERNATIVE CONNECTION POSSIBILITY

CHEF 240
KOSTUTUS
HUMIDIFICATION

CHEF 40/50
KOSTUTUS
HUMIDIFICATION

CHEF 40/50
KOSTUTUS
HUMIDIFICATION

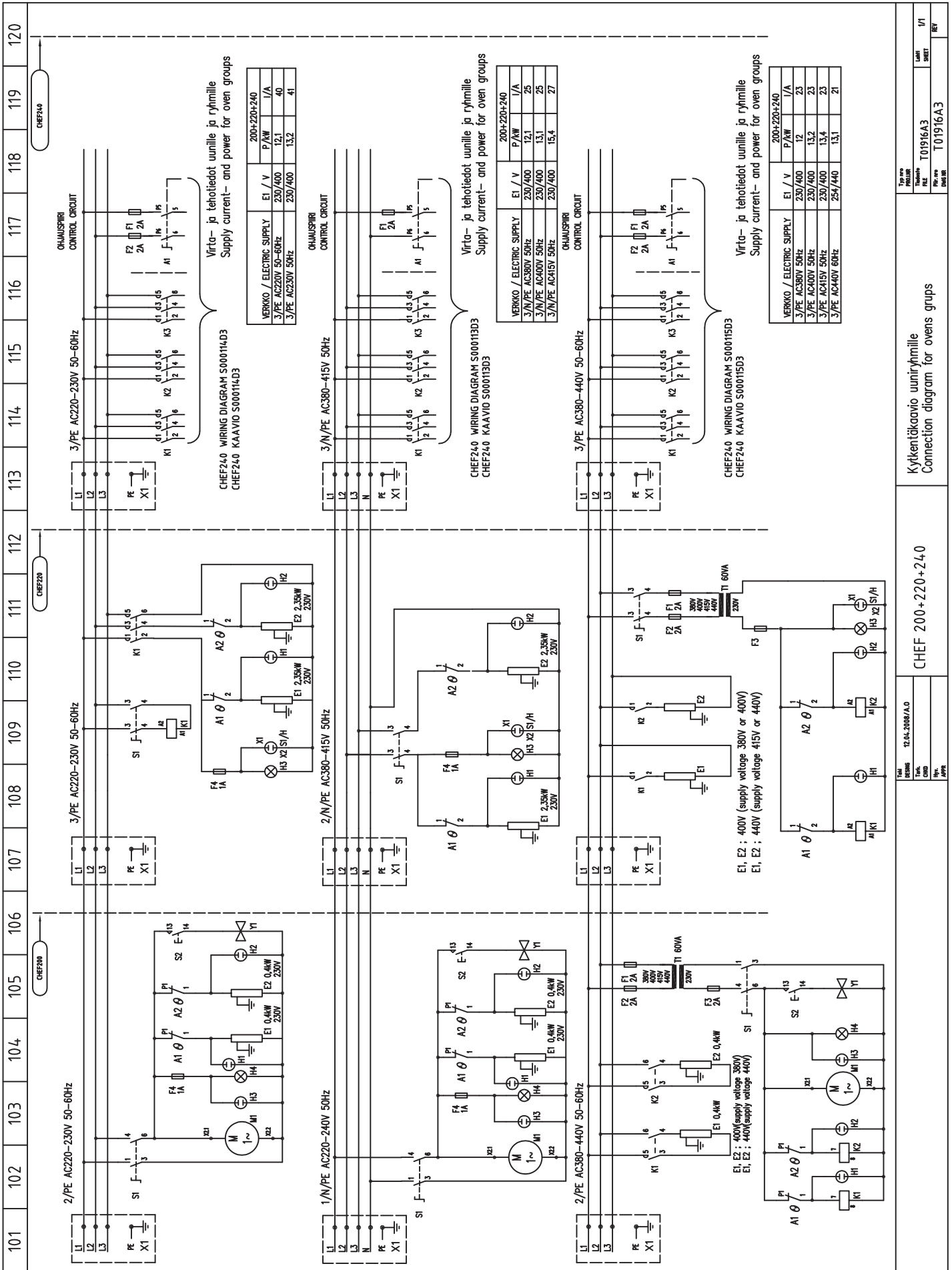
Pää- ja ohjauvirtapiirin kytkentäkaavio
Main- and control circuit diagram
3/PE AC380-440V,50-60Hz

CHEF 40,50,240

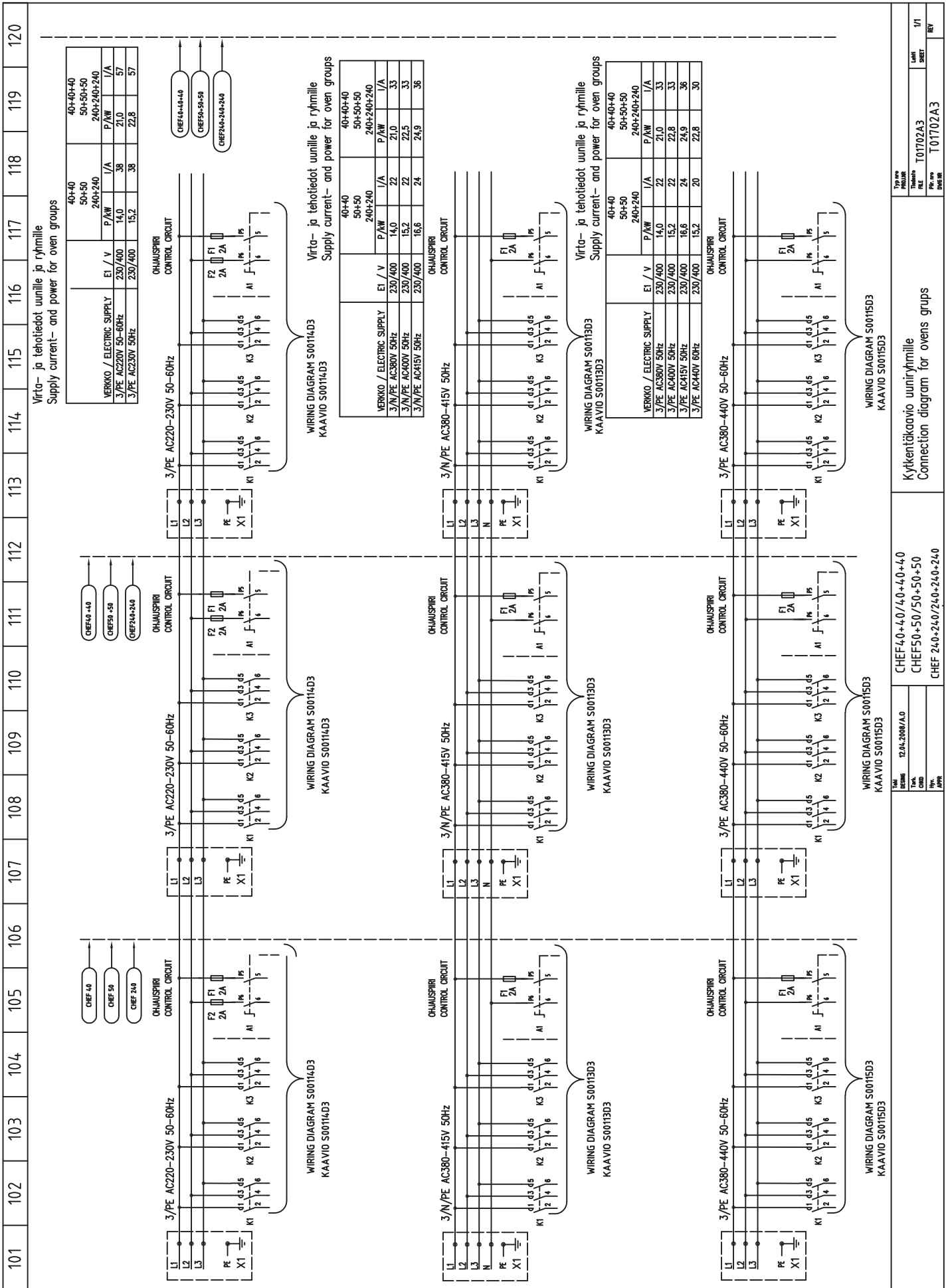
Terä.	17.01.2007/A.O
TEK.	
CHD	
Hyv.	
APPR	

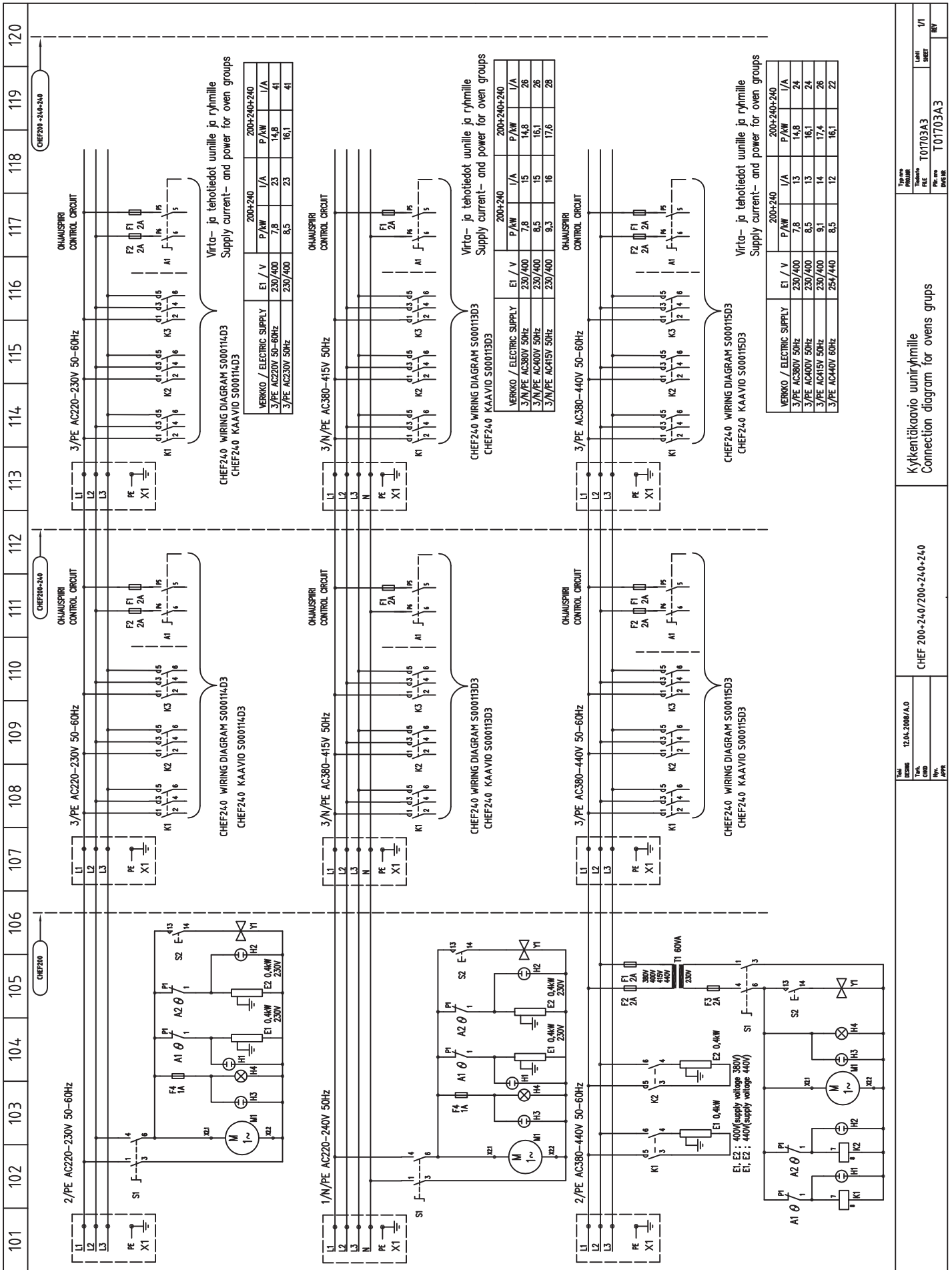
Typ.no	S00115D3
Tiedosto	S00115D3
Pii.no	DNG:IR
Lehti	1/1
SHEET	

Main and control circuit S00115 D3



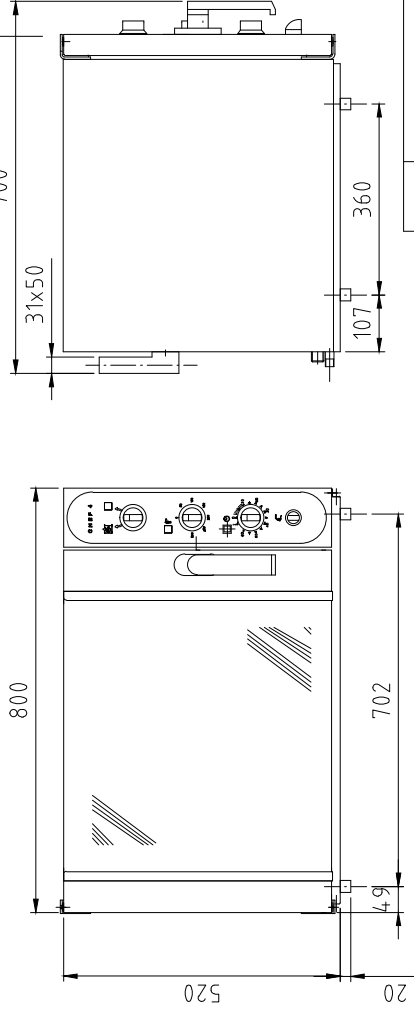
Connection diagram T01916 A3





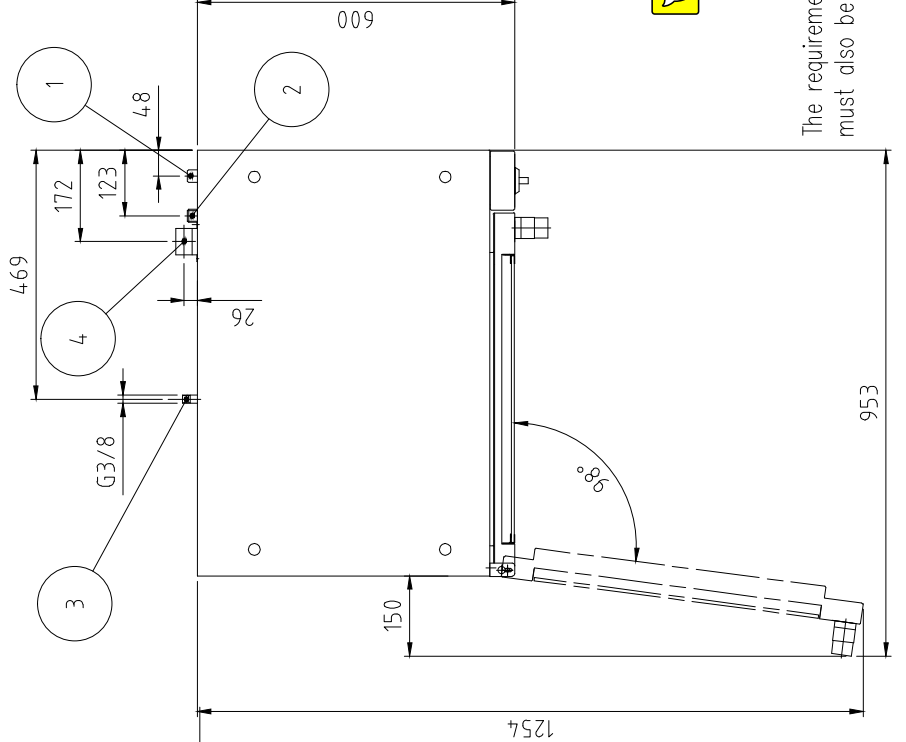
Connection diagram T01703 A3

1	2	3	4	5	6	7	8
A				C			
800				Power cable data added			
520				06.12.2014			
20				VABO			
49				NEW DIMENSIONS 150, 953, 98° ADDED			
702				15.03.2012			
4				Revision			
360				#			
107				Date			
31x50				Name			
700				VABO			
B				A			



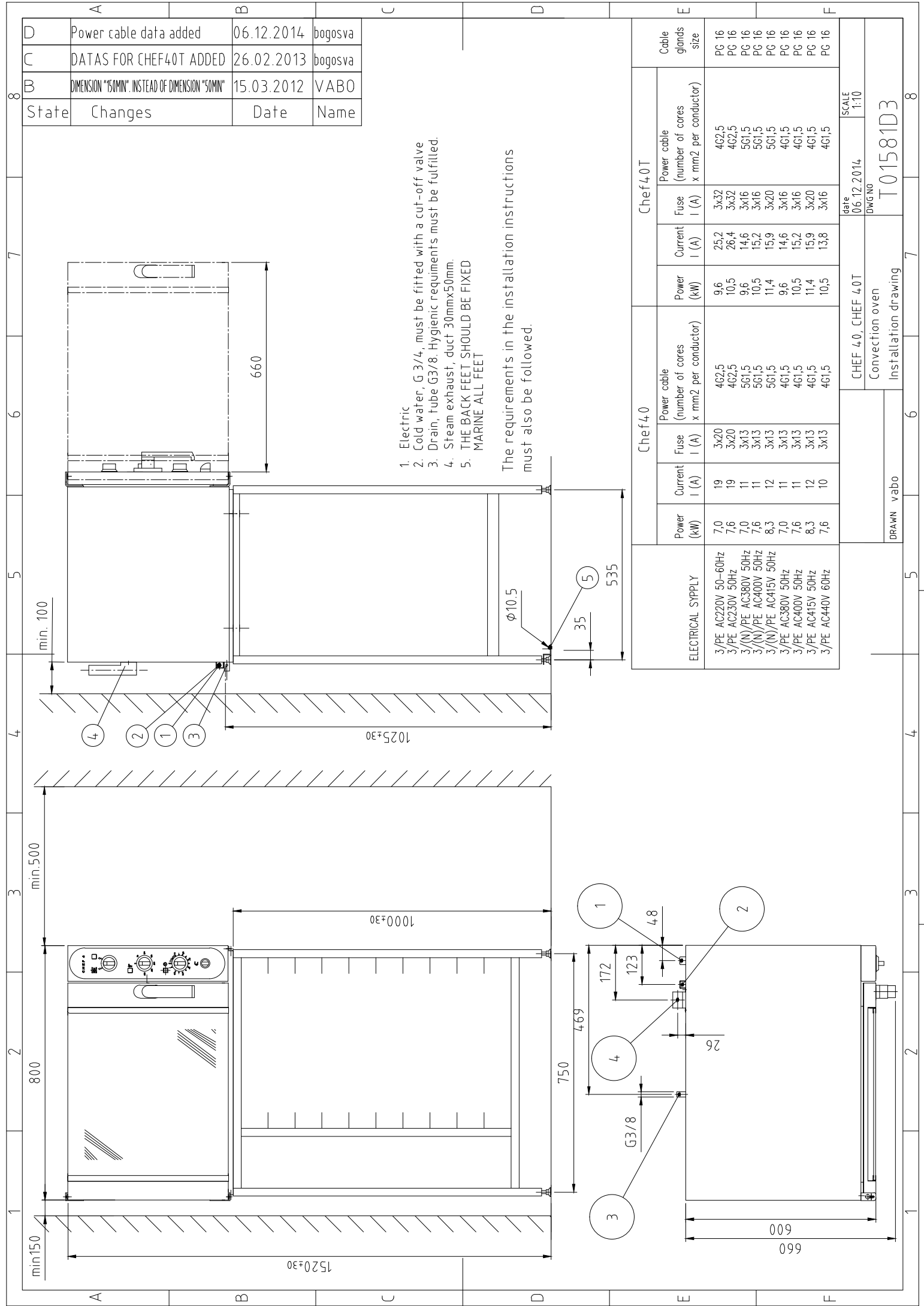
OUTER DIMENSIONS							
Width	Depth	Height	Weight	Number of runners	Size of runners	Runner spacing	Capacity
800mm	600mm	520mm	60kg	5	GN 1/1	80	5 pcs. GN1/1

TECHNICAL DATA											
①	Voltage	Power (kW)	Current I (A)	Fuse I (A)	Power cable (number of cores x mm ² per conductor)	Cable glands size	Blowing motor	Heating element	Lamp	Thermostat	Timer
	3/PE AC220V 50-60Hz	7,0	19	3x20	462,5	PG 16	0,17kW	7500W/230V	300°C 25W halogen G9	0-300°C	60min or continuous operation
	3/PE AC230V 50Hz	7,6	19	3x20	462,5	PG 16					
	3/(N)/PE AC380V 50Hz	7,0	11	3x13	561,5	PG 16					
	3/(N)/PE AC400V 50Hz	7,6	11	3x13	561,5	PG 16					
	3/(N)/PE AC415V 50Hz	8,3	12	3x13	561,5	PG 16					
	3/PE AC380V 50Hz	7,0	11	3x13	461,5	PG 16					
3/PE AC400V 50Hz	7,6	11	3x13	461,5	PG 16						
3/PE AC415V 50Hz	8,3	12	3x13	461,5	PG 16						
3/PE AC440V 60Hz	7,6	10	3x13	461,5	PG 16			7500W/254V			
②		Water connection G 3/4"									
		The water connection must be fitted with a cut off valve									
		Water consumption during moistening 1,5dl/min									
③		Drain G3/8									
④		Steam exhaust Duct 30x50mm									



E		
Scale 1:10		
Position - Quantity -		
Surface		
Name		
Date		
Drawn 06.12.2014 VABO		
Checked		
Standard		
Chef 40		
Convection oven		
T01579C3		
Page -		
Pg -		

The requirements in the installation instructions must also be followed.



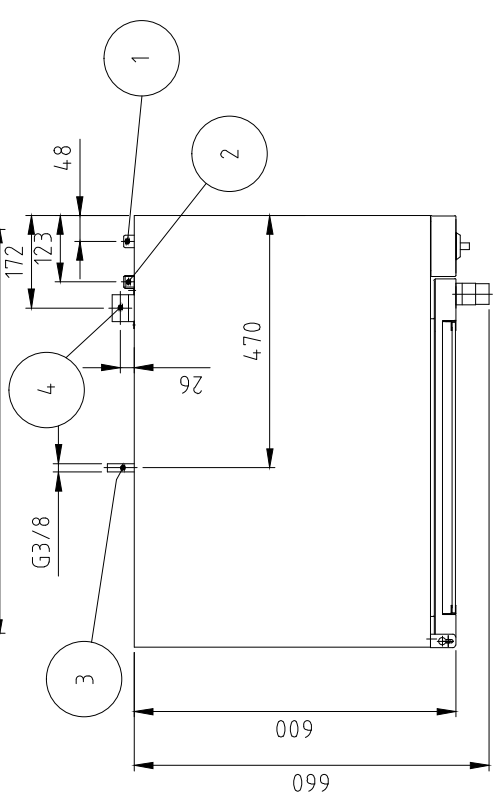
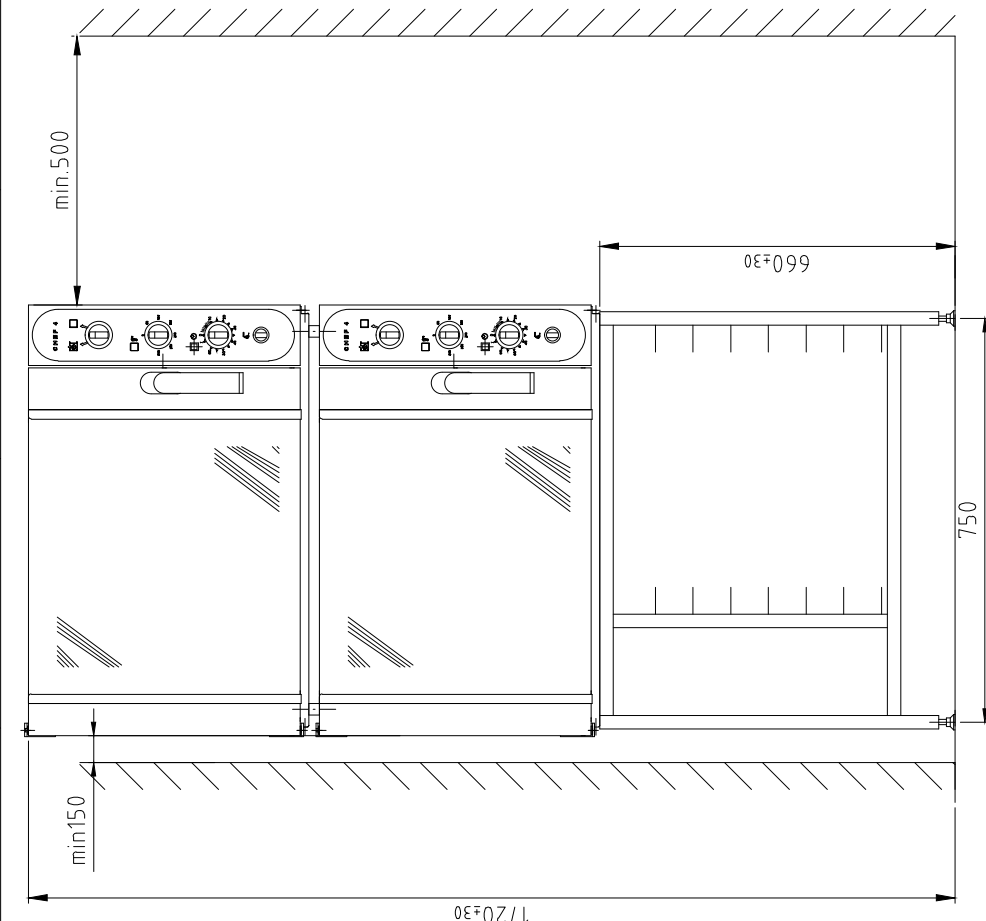
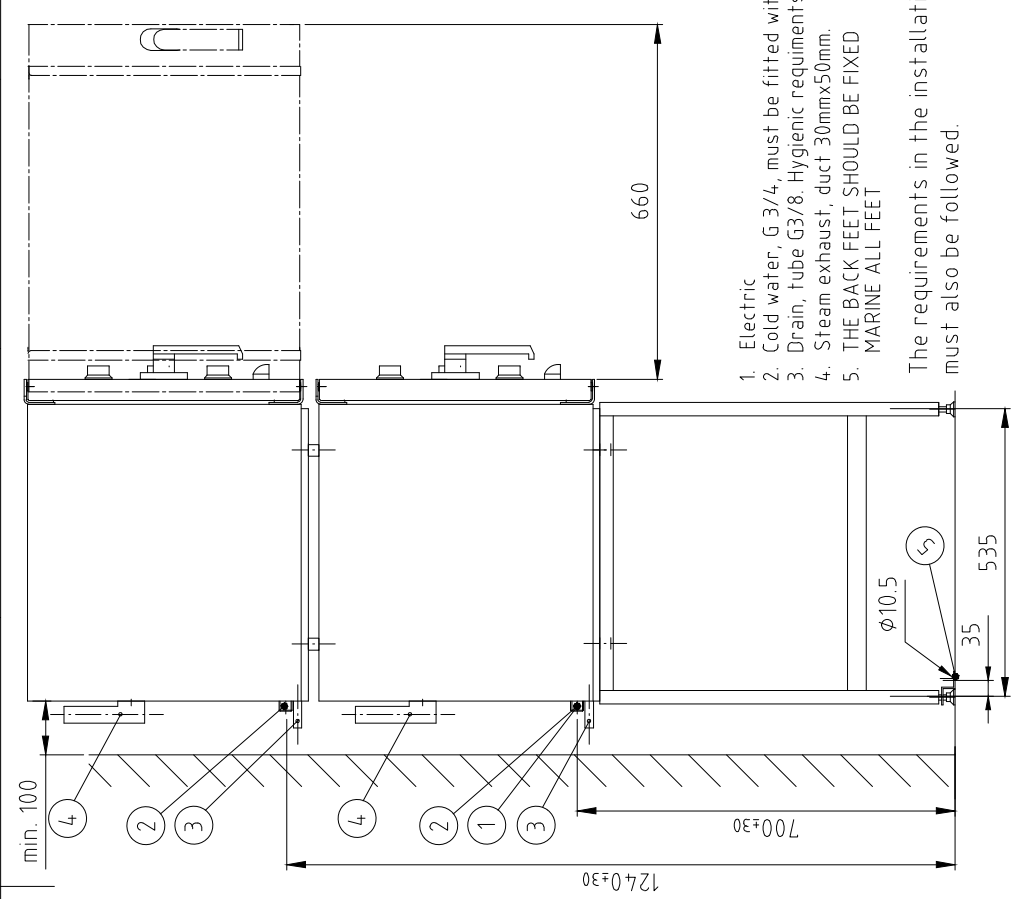
1. Electric
2. Cold water, G 3/4, must be fitted with a cut-off valve
3. Drain, tube G3/8. Hygienic requirements must be fulfilled.
4. Steam exhaust, duct 30mmx50mm.
5. THE BACK FEET SHOULD BE FIXED MARINE ALL FEET

The requirements in the installation instructions must also be followed.

ELECTRICAL SUPPLY	Chef 40			Chef 40T		
	Power (kW)	Current I (A)	Fuse I (A)	Power (kW)	Current I (A)	Fuse I (A)
3/PE AC220V 50-60Hz	7,0	19	3x20	9,6	25,2	3x32
3/PE AC230V 50Hz	7,6	19	3x20	10,5	26,4	3x32
3/(N)/PE AC380V 50Hz	7,0	11	3x13	9,6	14,6	3x16
3/(N)/PE AC400V 50Hz	7,6	11	3x13	10,5	15,2	3x16
3/(N)/PE AC415V 50Hz	8,3	12	3x13	11,4	15,9	3x20
3/PE AC380V 50Hz	7,0	11	3x13	9,6	14,6	3x16
3/PE AC400V 50Hz	7,6	11	3x13	10,5	15,2	3x16
3/PE AC415V 50Hz	8,3	12	3x13	11,4	15,9	3x20
3/PE AC440V 60Hz	7,6	10	3x13	10,5	13,8	3x16
				Power cable (number of cores x mm ² per conductor)	Power cable (number of cores x mm ² per conductor)	Cable glands size
				462,5	462,5	PG 16
				462,5	462,5	PG 16
				561,5	561,5	PG 16
				561,5	561,5	PG 16
				461,5	461,5	PG 16
				461,5	461,5	PG 16
				461,5	461,5	PG 16

date	06.12.2014	SCALE	1:10
DWG NO	T01581D3		
DRAWN	vabo	CHEF 40, CHEF 40T	Convection oven
		Inst allation drawing	

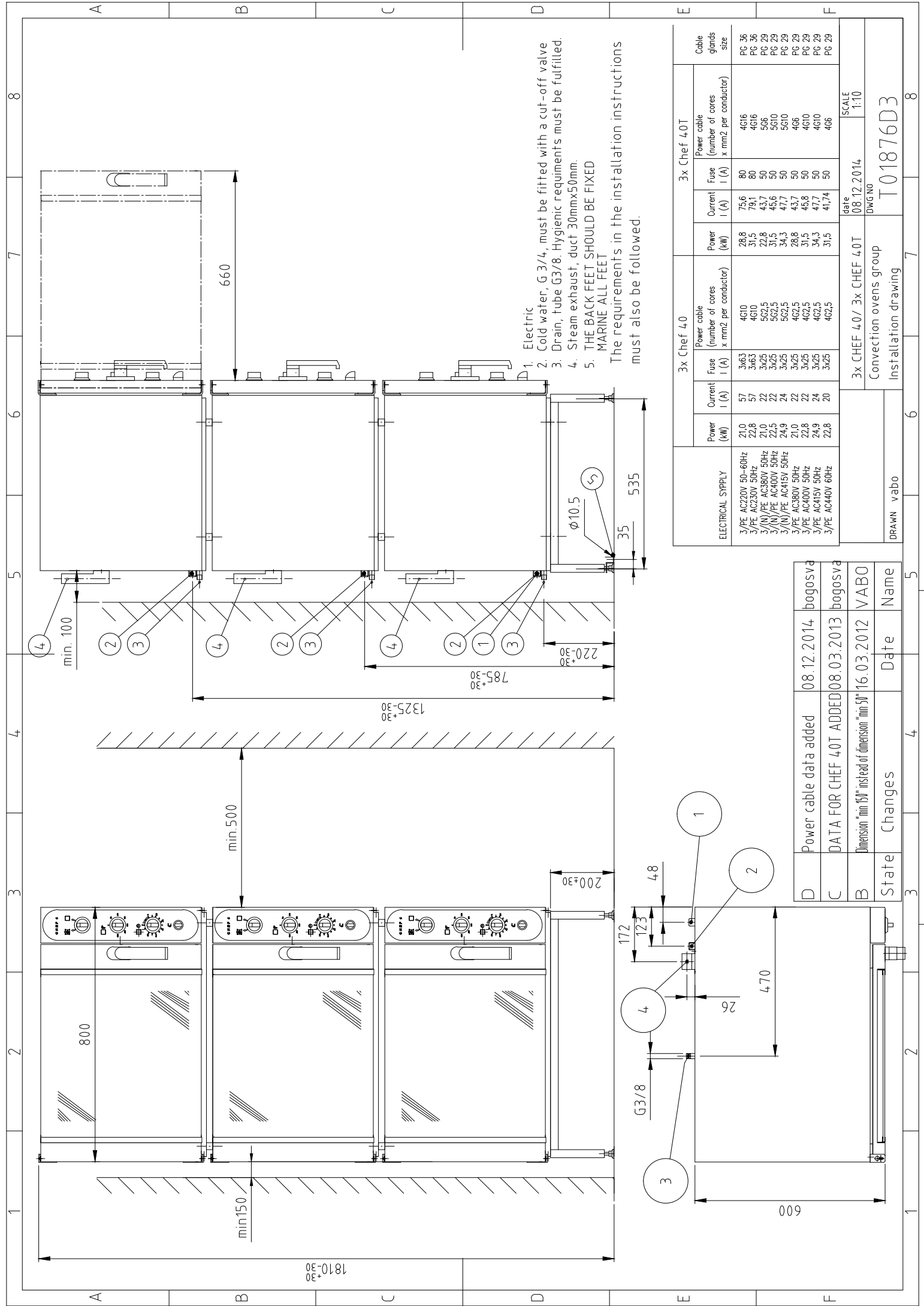
State	Changes	Date	Name
B	DIMENSION "MIN.150" INSTEAD OF DIMENSION "MIN.50"	15.03.2012	VABO
C	DATA FOR CHEF 40T ADDED	08.03.2013	bogosva
D	Power cable data added	06.12.2014	bogosva



1. Electric
 2. Cold water, G 3/4, must be fitted with a cut-off valve
 3. Drain, tube G3/8. Hygienic requirements must be fulfilled.
 4. Steam exhaust, duct 30mmx50mm.
 5. THE BACK FEET SHOULD BE FIXED MARINE ALL FEET
- The requirements in the installation instructions must also be followed.

ELECTRICAL SUPPLY	2x Chef 40			2x Chef 40T			Cable glands size
	Power (kW)	Current I (A)	Fuse I (A)	Power (kW)	Current I (A)	Fuse I (A)	
3/PE AC220V 50-60Hz	14,0	38	3x40	19,2	50,4	3x63	PG 36
3/PE AC230V 50Hz	15,2	38	3x40	21,0	52,7	3x63	PG 36
3/(N)/PE AC380V 50Hz	14,0	22	3x25	19,2	29,2	3x32	PG 29
3/(N)/PE AC400V 50Hz	15,2	22	3x25	21,0	22	3x25	PG 29
3/(N)/PE AC415V 50Hz	16,6	24	3x25	23,0	31,8	3x40	PG 29
3/PE AC380V 50Hz	14,0	22	3x25	19,2	29,2	3x32	PG 29
3/PE AC400V 50Hz	15,2	22	3x25	21,0	30,4	3x32	PG 29
3/PE AC415V 50Hz	16,6	24	3x25	23,0	31,8	3x40	PG 29
3/PE AC440V 60Hz	15,2	20	3x25	21,0	27,6	3x32	PG 29

CHEF40-CHEF40T-CHEF40T
06.12.2014
SCALE 1:10
DRAWING DWG NO
DRAWN vabo
Convection ovens group
Installation drawing
T01582D3



1. Electric
 2. Cold water, G 3/4, must be fitted with a cut-off valve
 3. Drain, tube G3/8. Hygienic requirements must be fulfilled.
 4. Steam exhaust, duct 30mmx50mm.
- 5. THE BACK FEET SHOULD BE FIXED MARINE ALL FEET**
- The requirements in the installation instructions must also be followed.

ELECTRICAL SUPPLY	3x Chef 40			3x Chef 40T			Cable glands size
	Power (kW)	Current I (A)	Fuse I (A)	Power (kW)	Current I (A)	Fuse I (A)	
3/PE AC220V 50-60Hz	21.0	57	3x63	28.8	75.6	80	PG 36
3/PE AC230V 50Hz	22.8	57	3x63	31.5	79.1	80	PG 36
3/(N)/PE AC380V 50Hz	21.0	22	3x25	22.8	43.7	50	PG 29
3/(N)/PE AC400V 50Hz	22.5	22	3x25	31.5	45.6	50	PG 29
3/(N)/PE AC415V 50Hz	24.9	24	3x25	34.3	47.7	50	PG 29
3/PE AC380V 50Hz	21.0	22	3x25	28.8	43.7	50	PG 29
3/PE AC400V 50Hz	22.8	22	3x25	31.5	45.8	50	PG 29
3/PE AC415V 50Hz	24.9	24	3x25	34.3	47.7	50	PG 29
3/PE AC40V 60Hz	22.8	20	3x25	31.5	41.74	50	PG 29

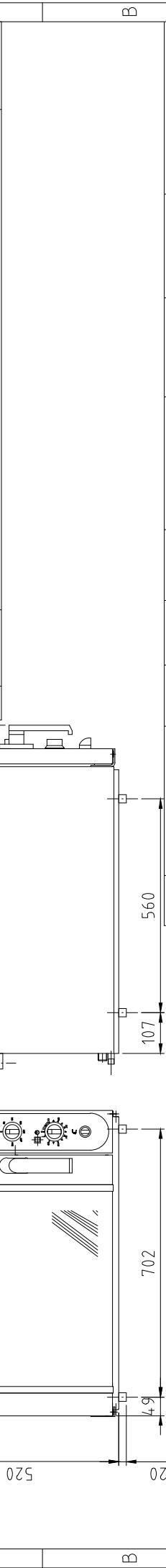
D	Power cable data added	08.12.2014	bogosva
C	DATA FOR CHEF 40T ADDED	08.03.2013	bogosva
B	Dimension "min 150" instead of dimension "min 50"	16.03.2012	VABO
State	Changes	Date	Name

3x CHEF 40/ 3x CHEF 40T
 Convection ovens group
 Installation drawing

DATE: 08.12.2014
 DWG NO: T01876D3
 SCALE: 1:10

DRAWN: vabo

1	2	3	4	5	6	7	8			
A				D				06.12.2014	Power cable data added	bogosva
B				C				14.03.2013	Numbers of runners, runner spacing, capacity has been changed	bogosva
C				B				15.03.2012	NEW DIMENSIONS 150, 953, 98° ADDED	VABO
D				#				Date	Revision	Name



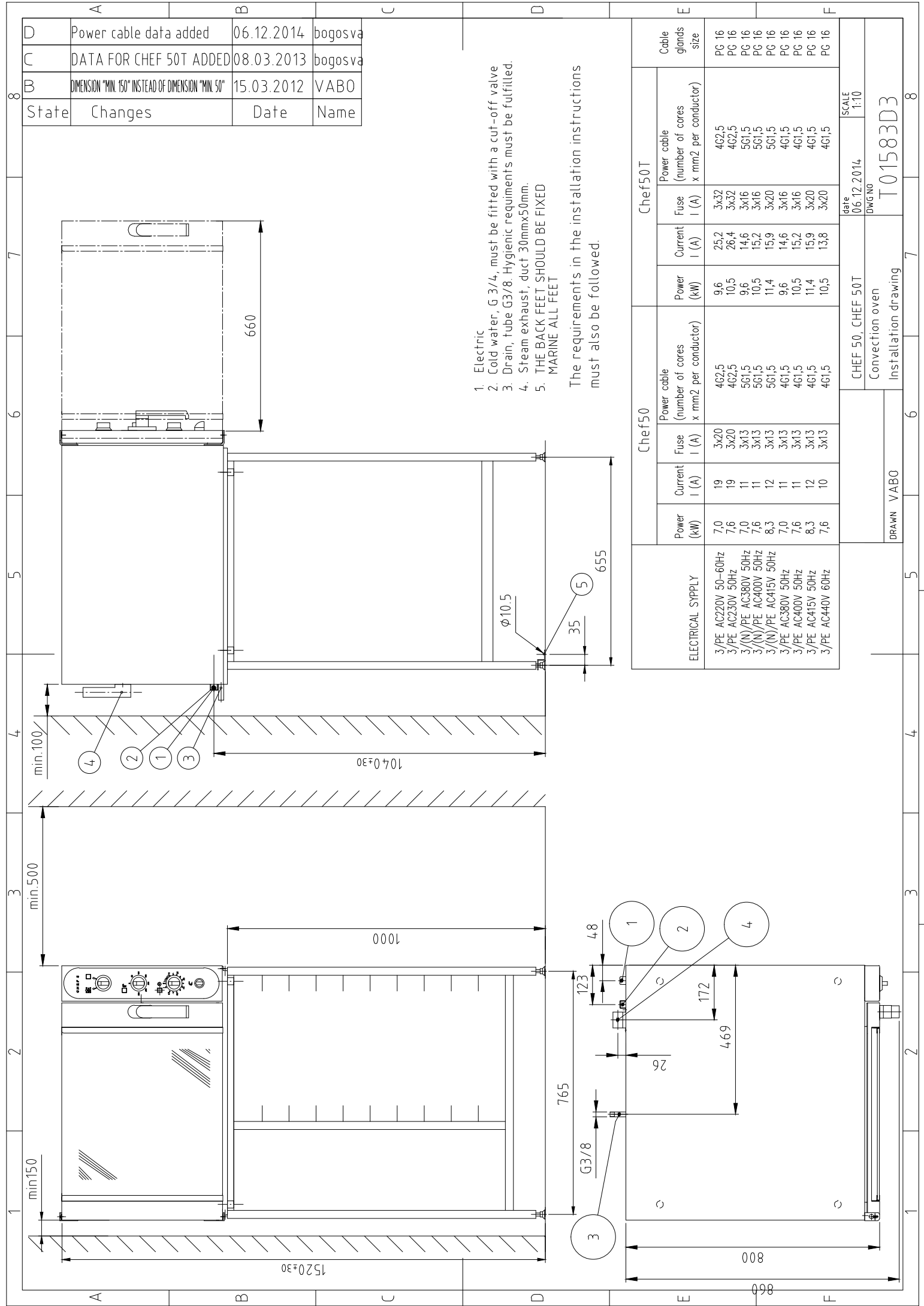
OUTER DIMENSIONS					
Width	800mm	Depth	800mm	Height	520mm
Weight	65kg	Number of runners	4	Size of runners	600x450 or 600x400
Runner spacing	90	Capacity	4 pcs. 600x450 or 4 pcs. 600x400		

TECHNICAL DATA											
①	Voltage	Power (kW)	Current I (A)	Fuse I (A)	Power cable (number of cores x mm ² per conductor)	Cable glands size	Blowing motor	Heating element	Lamp	Thermostat	Timer
	3/PE AC230V 50Hz	7,6	19	3x20	462,5	PG 16					
	3/(N)/PE AC380V 50Hz	7,0	11	3x13	561,5	PG 16					
	3/(N)/PE AC400V 50Hz	7,6	11	3x13	561,5	PG 16					
	3/(N)/PE AC415V 50Hz	8,3	12	3x13	561,5	PG 16					
	3/PE AC380V 50Hz	7,0	11	3x13	461,5	PG 16					
	3/PE AC400V 50Hz	7,6	11	3x13	461,5	PG 16					
	3/PE AC415V 50Hz	8,3	12	3x13	461,5	PG 16					
	3/PE AC440V 60Hz	7,6	10	3x13	461,5	PG 16		7500W/254V			

②	Water connection	G 3/4"	The water connection must be fitted with a cut off valve
	Water consumption during moistening	1,5dl/min	
③	Drain	G3/8	
④	Steam exhaust	Duct 30x50mm	

Scale		1:10	Position	Quantity	-
Surface					-
Name		Chef 50			
Date		06.12.2014			
Drawn		VABO			
Checked					
Standard					
State		Changes			
Date		Name			
Filename		T01577D3			
Page		-			
Pg		-			

The requirements in the installation instructions must also be followed.

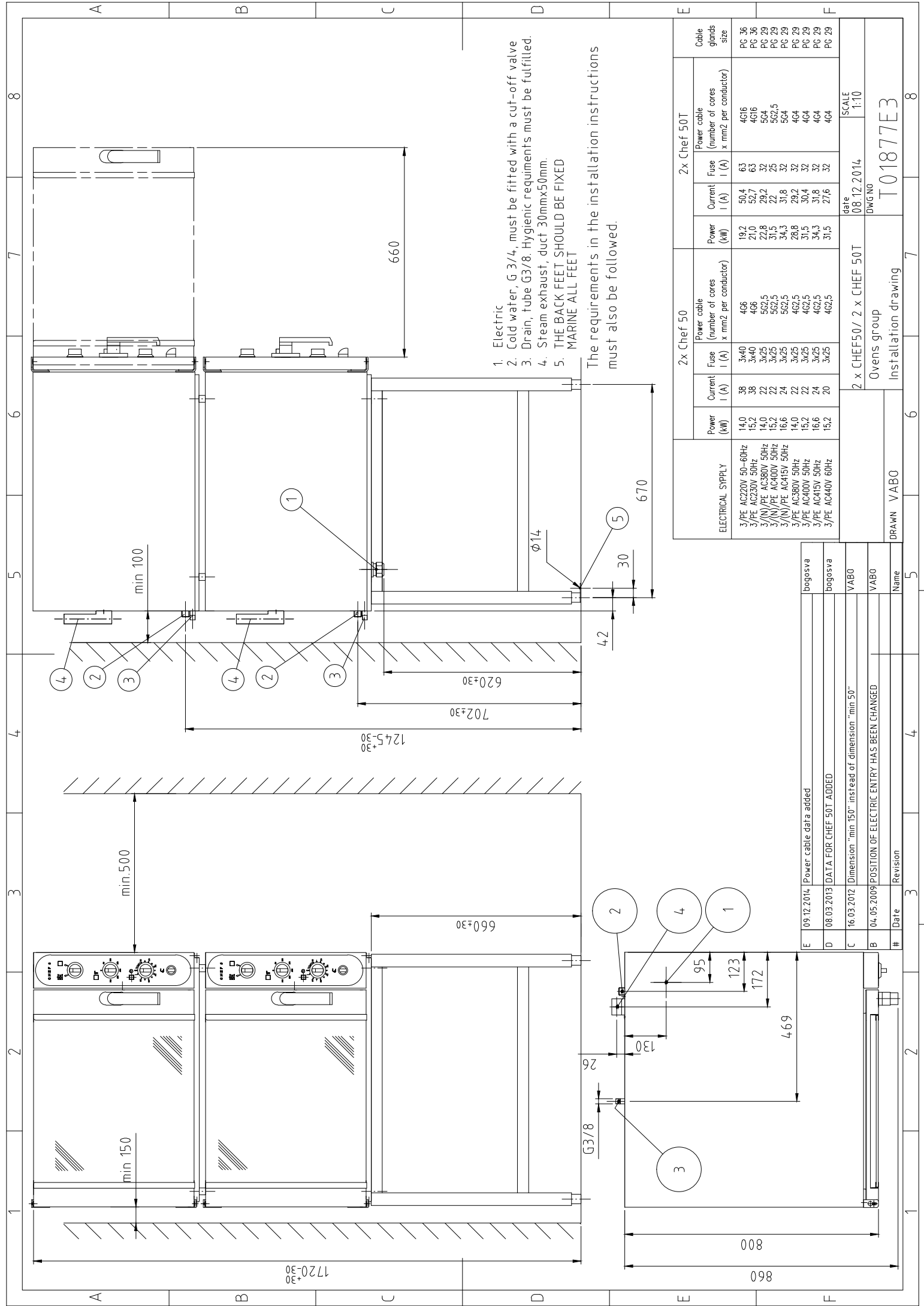


1. Electric
 2. Cold water, G 3/4, must be fitted with a cut-off valve
 3. Drain, tube G3/8. Hygienic requirements must be fulfilled.
 4. Steam exhaust, duct 30mmx50mm.
 5. THE BACK FEET SHOULD BE FIXED MARINE ALL FEET
- The requirements in the installation instructions must also be followed.

State	Changes	Date	Name
B	DIMENSION "MIN. 150" INSTEAD OF DIMENSION "MIN. 50"	15.03.2012	VABO
C	DATA FOR CHEF 50T ADDED	08.03.2013	bogosva
D	Power cable data added	06.12.2014	bogosva

ELECTRICAL SUPPLY	Chef50				Chef50T				Cable glands size
	Power (kW)	Current I (A)	Fuse I (A)	Power cable (number of cores x mm2 per conductor)	Power (kW)	Current I (A)	Fuse I (A)	Power cable (number of cores x mm2 per conductor)	
3/PE AC220V 50-60Hz	7,0	19	3x20	462,5	9,6	25,2	3x32	462,5	PG 16
3/PE AC230V 50Hz	7,6	19	3x20	462,5	10,5	26,4	3x32	462,5	PG 16
3/(N)/PE AC380V 50Hz	7,0	11	3x13	561,5	9,6	14,6	3x16	561,5	PG 16
3/(N)/PE AC400V 50Hz	7,6	11	3x13	561,5	10,5	15,2	3x16	561,5	PG 16
3/(N)/PE AC415V 50Hz	8,3	12	3x13	561,5	11,4	15,9	3x20	561,5	PG 16
3/PE AC380V 50Hz	7,0	11	3x13	461,5	9,6	14,6	3x16	461,5	PG 16
3/PE AC400V 50Hz	7,6	11	3x13	461,5	10,5	15,2	3x16	461,5	PG 16
3/PE AC415V 50Hz	8,3	12	3x13	461,5	11,4	15,9	3x20	461,5	PG 16
3/PE AC440V 60Hz	7,6	10	3x13	461,5	10,5	13,8	3x20	461,5	PG 16

DATE	06.12.2014	SCALE	1:10
DWG. NO.	T01583D3		
DRAWN	VABO	CHEF 50, CHEF 50T	Convection oven
Inst allation drawing			



1. Electric
2. Cold water, G 3/4, must be fitted with a cut-off valve
3. Drain, tube G3/8. Hygienic requirements must be fulfilled.
4. Steam exhaust, duct 30mmx50mm.
5. THE BACK FEET SHOULD BE FIXED MARINE ALL FEET

The requirements in the installation instructions must also be followed.

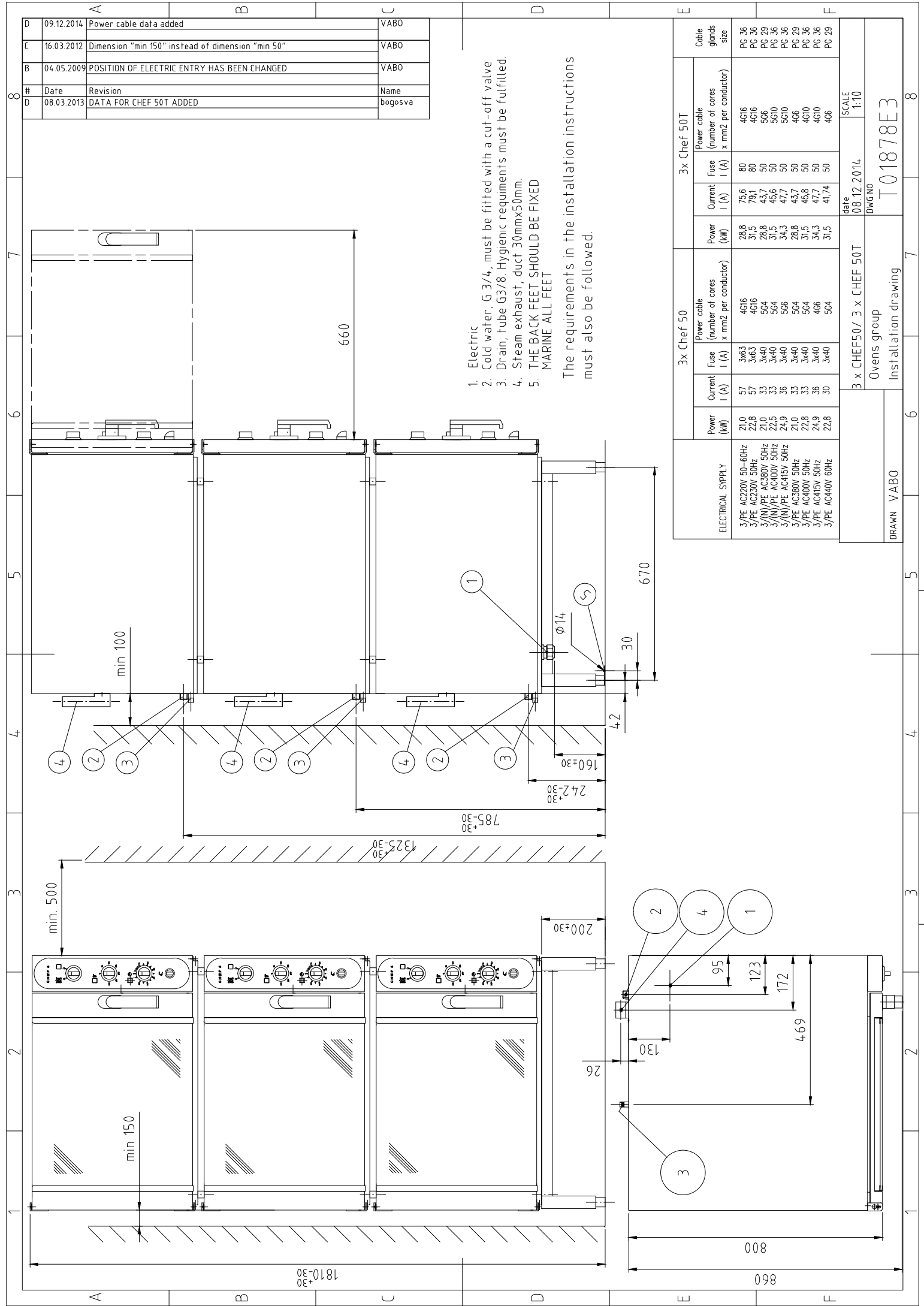
ELECTRICAL SUPPLY	2x Chef 50			2x Chef 50T			Cable glands size
	Power (kW)	Current I (A)	Fuse I (A)	Power (kW)	Current I (A)	Fuse I (A)	
3/PE AC220V 50-60Hz	14.0	38	3x40	19.2	50.4	63	PC 36
3/PE AC230V 50Hz	15.2	38	3x40	21.0	52.7	63	PC 36
3(N)/PE AC380V 50Hz	14.0	22	3x25	22.8	29.2	32	PC 29
3(N)/PE AC400V 50Hz	15.2	22	3x25	31.5	22	25	PC 29
3(N)/PE AC415V 50Hz	16.6	24	3x25	34.3	31.8	32	PC 29
3/PE AC380V 50Hz	14.0	22	3x25	28.8	29.2	32	PC 29
3/PE AC400V 50Hz	15.2	22	3x25	31.5	30.4	32	PC 29
3/PE AC415V 50Hz	16.6	24	3x25	34.3	31.8	32	PC 29
3/PE AC440V 60Hz	15.2	20	3x25	31.5	27.6	32	PC 29

E	09.12.2014	Power cable data added	bogosva
D	08.03.2013	DATA FOR CHEF 50T ADDED	bogosva
C	16.03.2012	Dimension "min 150" instead of dimension "min 50"	VABO
B	04.05.2009	POSITION OF ELECTRIC ENTRY HAS BEEN CHANGED	VABO
#	Date	Revision	Name

SCALE 1:10
date 08.12.2014
DWG NO T01877E3

2 x CHEF50/ 2 x CHEF 50T
Ovens group
Installation drawing

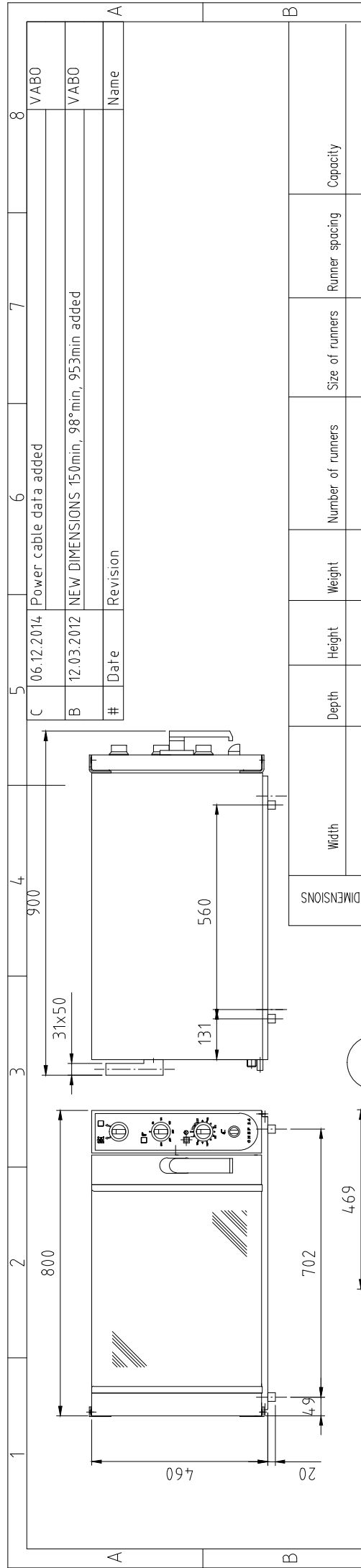
DRAWN VABO



1. Electric
 2. Cold water G 3/4, must be fitted with a cut-off valve
 3. Drain, tube G3/8. Hygienic requirements must be fulfilled.
 4. Steam exhaust, duct 30mmx50mm.
 5. THE BACK FEET SHOULD BE FIXED MARINE ALL FEET
- The requirements in the installation instructions must also be followed.

ELECTRICAL SUPPLY	3x Chef 50			3x Chef 50T		
	Power (kW)	Current I (A)	Fuse I (A)	Power (kW)	Current I (A)	Fuse I (A)
3/PE AC220V 50-60Hz	21.0	57	3x63	28.8	75.6	80
3/PE AC230V 50Hz	22.8	57	3x63	31.5	79.1	80
3/(N)/PE AC380V 50Hz	21.0	33	3x40	28.8	43.7	50
3/(N)/PE AC400V 50Hz	22.5	33	3x40	31.5	45.6	50
3/(N)/PE AC415V 50Hz	24.9	33	3x40	34.3	47.7	50
3/PE AC380V 50Hz	21.0	33	3x40	28.8	43.7	50
3/PE AC400V 50Hz	22.8	33	3x40	31.5	45.8	50
3/PE AC415V 50Hz	24.9	36	3x40	34.3	47.7	50
3/PE AC440V 60Hz	22.8	30	3x40	31.5	41.74	50

3 x CHEF50/ 3 x CHEF 50T		SCALE
date	08.12.2014	1:10
DWG NO	T01878E3	
DRAWN	VABO	
	Ovens group	
	Installation drawing	



Width	Depth	Height	Weight	Number of runners	Size of runners	Runner spacing	Capacity
800mm	800mm	480mm	60kg	2	GN2/1	100	2 GN2/1 or 4 GN1/1

TECHNICAL DATA											
①	Voltage	Power (kW)	Current I (A)	Fuse I (A)	Power cable (number of cores x mm ² per conductor)	Cable glands size	Blowing motor	Heating element	Lamp	Thermostat	Timer
	3/PE AC220V 50-60Hz	7,0	19	3x20	4G2,5	PG 16	0,17kW	7500W/230V	300°C 25W halogen G9	0-300°C	120min or continuous operation
	3/PE AC230V 50Hz	7,6	19	3x20	4G2,5	PG 16					
	3/(N)/PE AC380V 50Hz	7,0	11	3x13	5G1,5	PG 16					
	3/(N)/PE AC400V 50Hz	7,6	11	3x13	5G1,5	PG 16					
	3/(N)/PE AC415V 50Hz	8,3	12	3x13	5G1,5	PG 16					
	3/PE AC380V 50Hz	7,0	11	3x13	4G1,5	PG 16		7500W/254V			
	3/PE AC400V 50Hz	7,6	11	3x13	4G1,5	PG 16					
	3/PE AC415V 50Hz	8,3	12	3x13	4G1,5	PG 16					
	3/PE AC440V 60Hz	7,6	10	3x13	4G1,5	PG 16					
②	Water connection	The water connection must be fitted with a cut off valve									
	Water consumption during moistening	45ml/min									
③	Drain	3/8"									
④	Steam exhaust	Duct 30x50mm									

The requirements in the installation instructions must also be followed.

Scale	1:10	Position	Quantity
	-	-	-

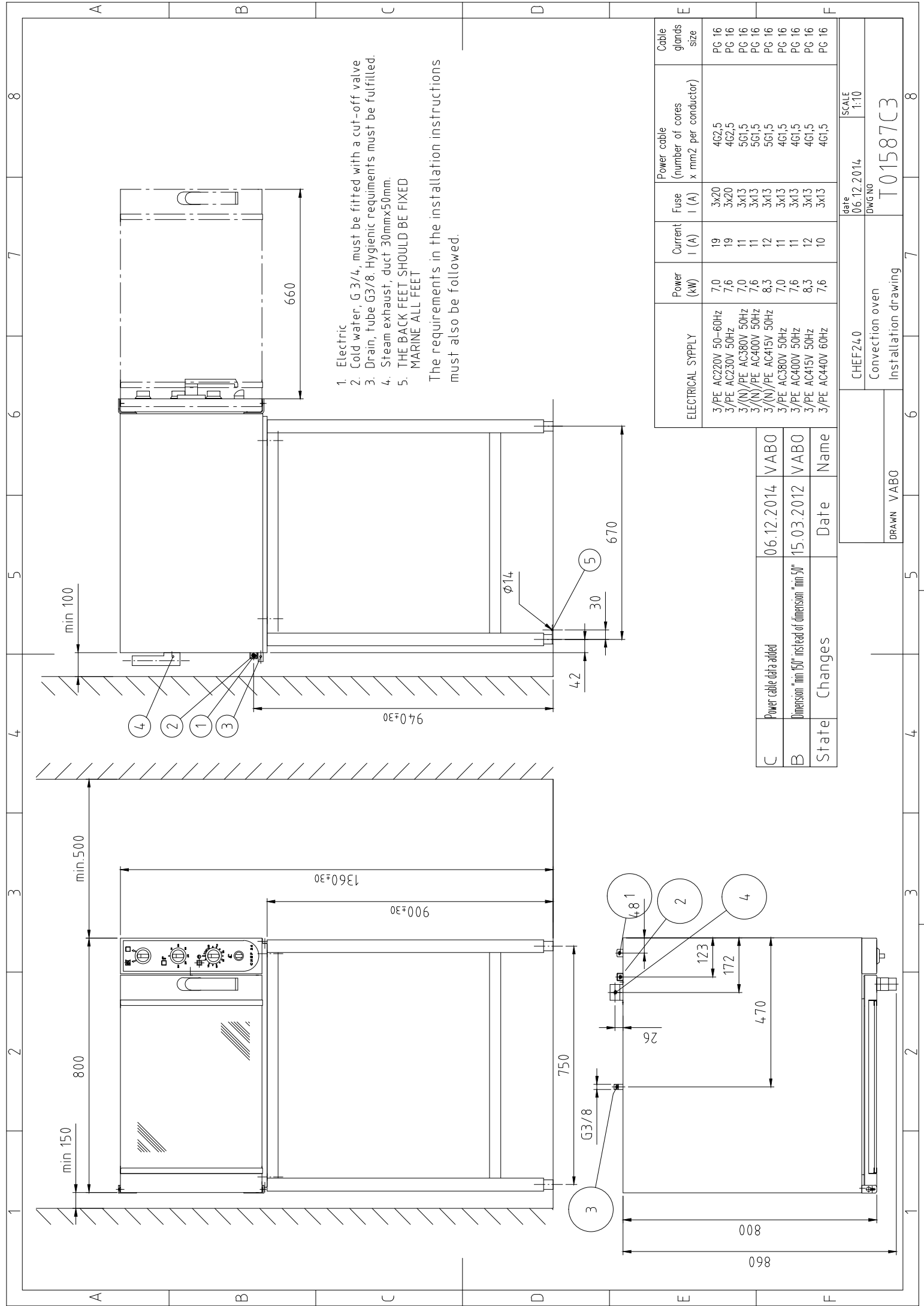
Surface	Date	Name
	06.12.2014	VABO
Drawn		
Checked		
Standard		

State	Changes	Date	Name	Filename

Page	Quantity
1	8
2	
3	
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Chef 240	
Convection oven	
T01570C3	

Page	Pg
-	-

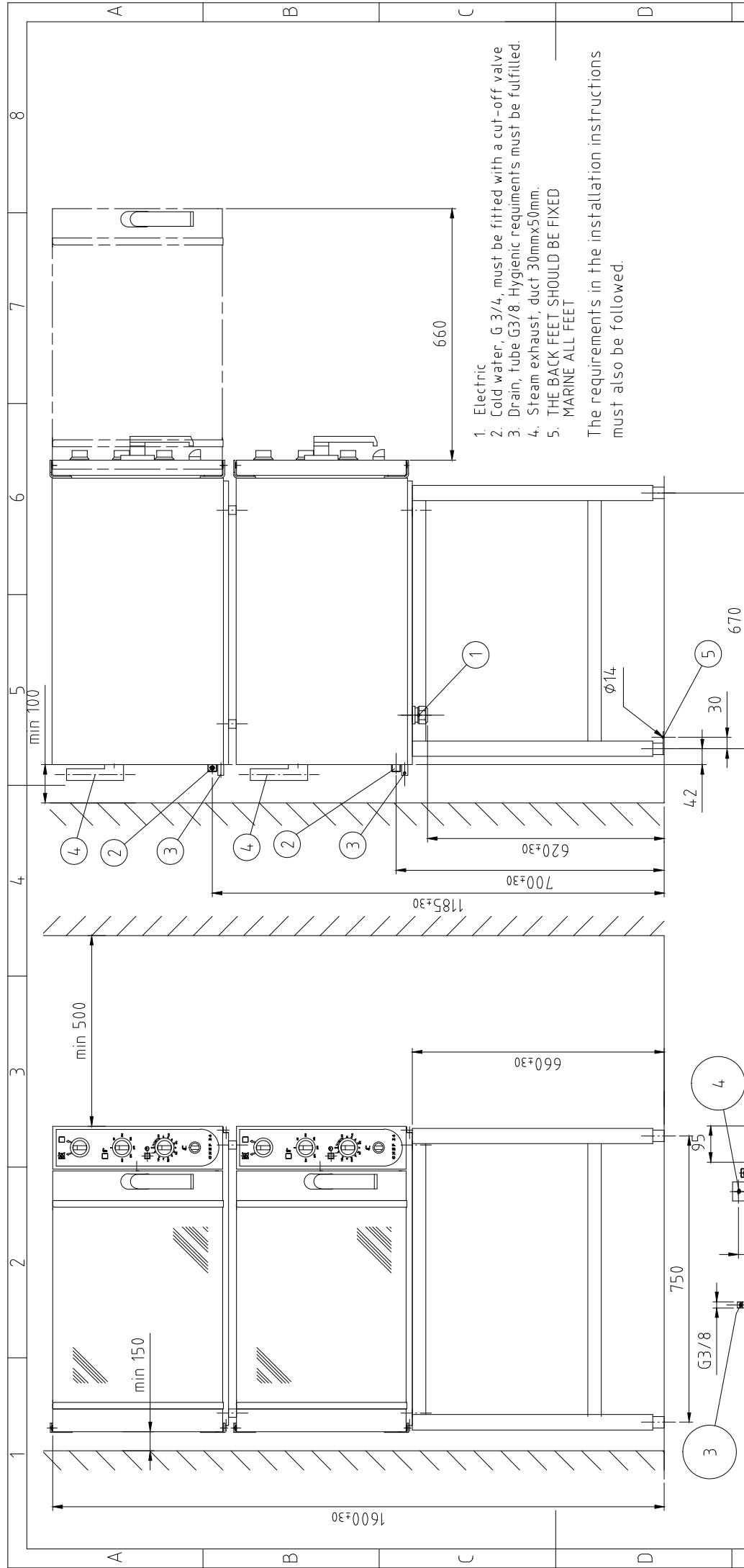


1. Electric
 2. Cold water, G 3/4, must be fitted with a cut-off valve
 3. Drain, tube G3/8. Hygienic requirements must be fulfilled.
 4. Steam exhaust, duct 30mmx50mm.
 5. THE BACK FEET SHOULD BE FIXED MARINE ALL FEET
- The requirements in the installation instructions must also be followed.

ELECTRICAL SUPPLY	Power (kW)	Current I (A)	Fuse I (A)	Power cable (number of cores x mm ² per conductor)	Cable glands size
3/PE AC220V 50-60Hz	7.0	19	3x20	4G2,5	PG 16
3/PE AC230V 50Hz	7.6	19	3x20	4G2,5	PG 16
3/(N)/PE AC380V 50Hz	7.0	11	3x13	5G1,5	PG 16
3/(N)/PE AC400V 50Hz	7.6	11	3x13	5G1,5	PG 16
3/(N)/PE AC415V 50Hz	8.3	12	3x13	5G1,5	PG 16
3/PE AC380V 50Hz	7.0	11	3x13	4G1,5	PG 16
3/PE AC400V 50Hz	7.6	11	3x13	4G1,5	PG 16
3/PE AC415V 50Hz	8.3	12	3x13	4G1,5	PG 16
3/PE AC440V 60Hz	7.6	10	3x13	4G1,5	PG 16

State	Changes	Date	Name
C	Power cable data added	06.12.2014	VABO
B	Dimension "min 150" instead of dimension "min 50"	15.03.2012	VABO

CHEF240
 Convection oven
 Inst allation drawing
 DRAWN VABO
 date 06.12.2014
 DWG NO T01587C3
 SCALE 1:10



ELECTRICAL SUPPLY	Power (kW)	Current I (A)	Fuse I (A)	Power cable (number of cores x mm ² per conductor)	Cable glands size
3/PE AC220V 50-60Hz	14,0	38	3x40	466	PG 29
3/PE AC230V 50Hz	15,2	38	3x40	466	PG 29
3/(N)/PE AC380V 50Hz	14,0	22	3x25	462,5	PG 21
3/(N)/PE AC400V 50Hz	15,2	22	3x25	562,5	PG 21
3/(N)/PE AC415V 50Hz	16,6	24	3x25	562,5	PG 21
3/PE AC380V 50Hz	14,0	22	3x25	462,5	PG 21
3/PE AC400V 50Hz	15,2	22	3x25	462,5	PG 21
3/PE AC415V 50Hz	16,6	24	3x25	462,5	PG 21
3/PE AC440V 60Hz	15,2	20	3x25	462,5	PG 21

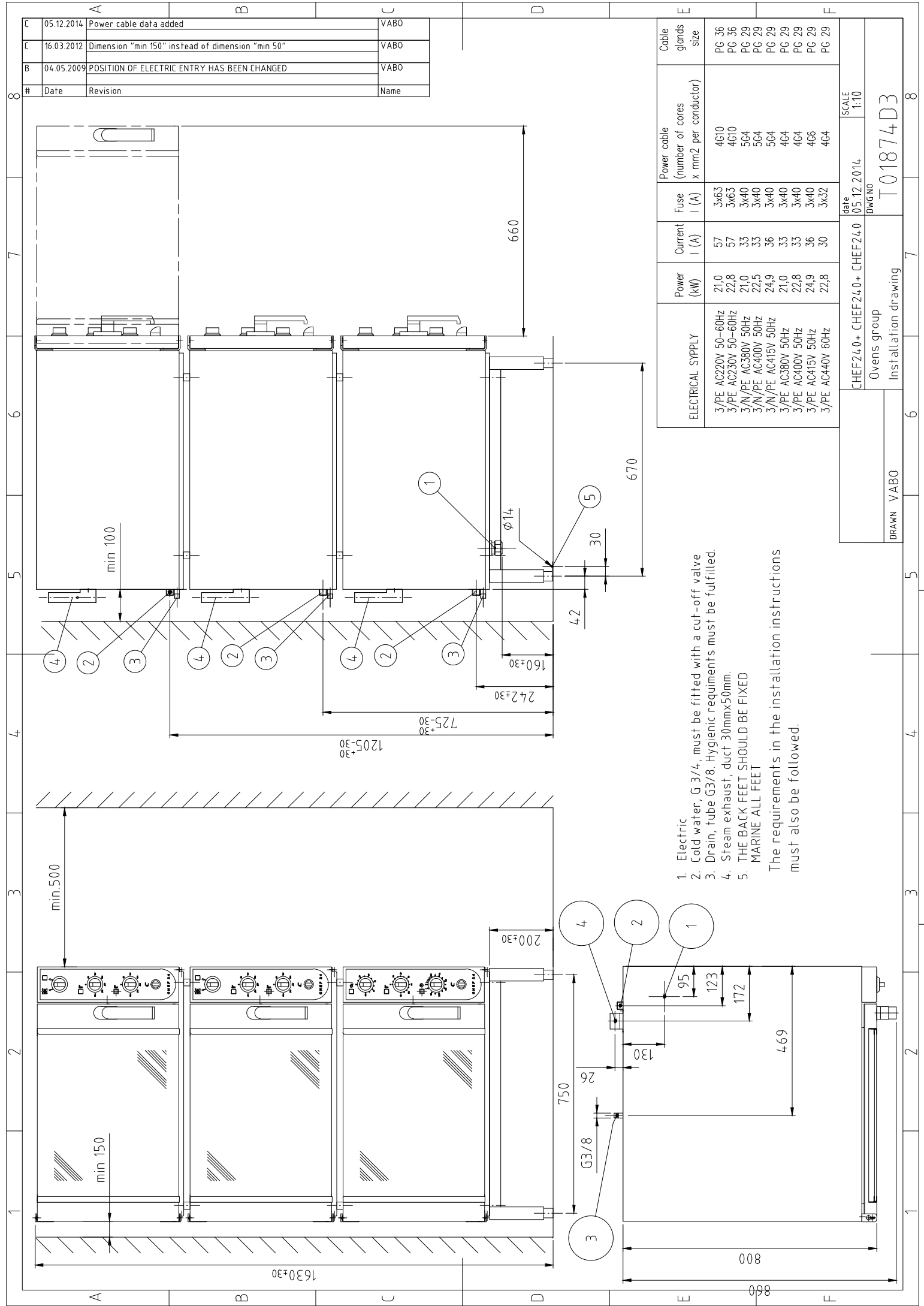
#	Date	Revision	Name
E	06.12.2014	Power cable data added	VABO
C	15.03.2012	DIMENSION "min 150" INSTEAD OF DIMENSION "min. 50"	VABO
B	04.05.2009	POSITION OF ELECTRIC ENTRY HAS BEEN CHANGED	VABO

date	SCALE
06.12.2014	1:10

group	DWG.NG
CHEF24.0+ CHEF24.0	T01590D3

group	Inst allation drawing
Convection ovens group	

group	DRAWN
VABO	VABO

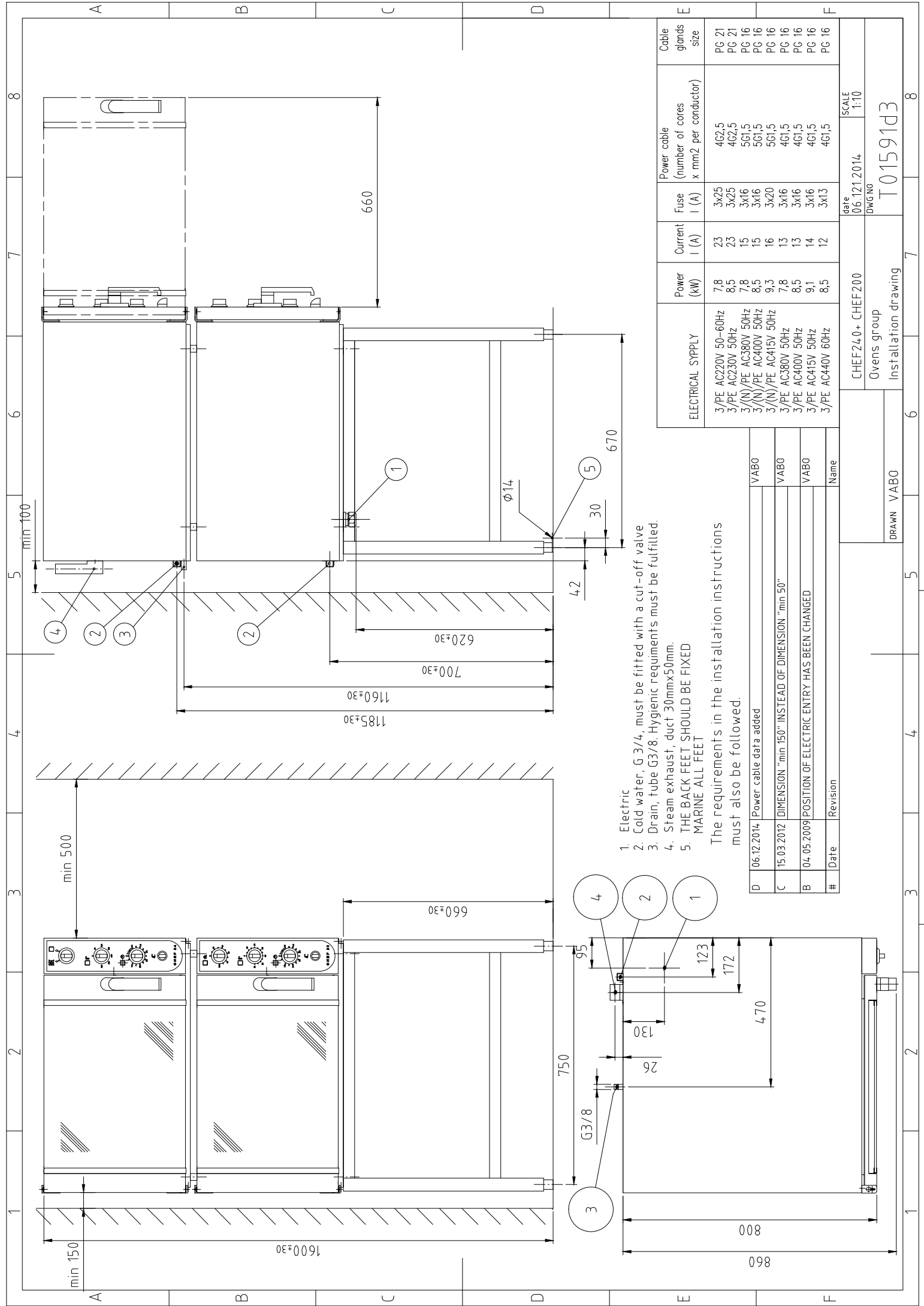


1. Electric
 2. Cold water, G 3/4, must be fitted with a cut-off valve
 3. Drain, tube G3/8. Hygienic requirements must be fulfilled.
 4. Steam exhaust, duct 30mmx50mm.
 5. THE BACK FEET SHOULD BE FIXED MARINE ALL FEET
- The requirements in the installation instructions must also be followed.

#	Date	Revision	Name
C	05.12.2014	Power cable data added	VABO
C	16.03.2012	Dimension "min 150" instead of dimension "min 50"	VABO
B	04.05.2009	POSITION OF ELECTRIC ENTRY HAS BEEN CHANGED	VABO

ELECTRICAL SUPPLY	Power (kW)	Current I (A)	Fuse I (A)	Power cable (number of cores x mm ² per conductor)	Cable glands size
3/PE AC220V 50-60Hz	21,0	57	3x63	4G10	PG 36
3/PE AC230V 50-60Hz	22,8	57	3x63	4G10	PG 36
3/N/PE AC380V 50Hz	21,0	33	3x40	5G4	PG 29
3/N/PE AC400V 50Hz	22,5	33	3x40	5G4	PG 29
3/N/PE AC415V 50Hz	24,9	36	3x40	5G4	PG 29
3/PE AC380V 50Hz	21,0	33	3x40	4G4	PG 29
3/PE AC400V 50Hz	22,8	33	3x40	4G4	PG 29
3/PE AC415V 50Hz	24,9	36	3x40	4G6	PG 29
3/PE AC440V 60Hz	22,8	30	3x32	4G4	PG 29

CHEF24.0+ CHEF24.0+ CHEF24.0		date	SCALE
		05.12.2014.	1:10
Ovens group		DWG NO	T01874D3
DRAWN VABO		Installation drawing	



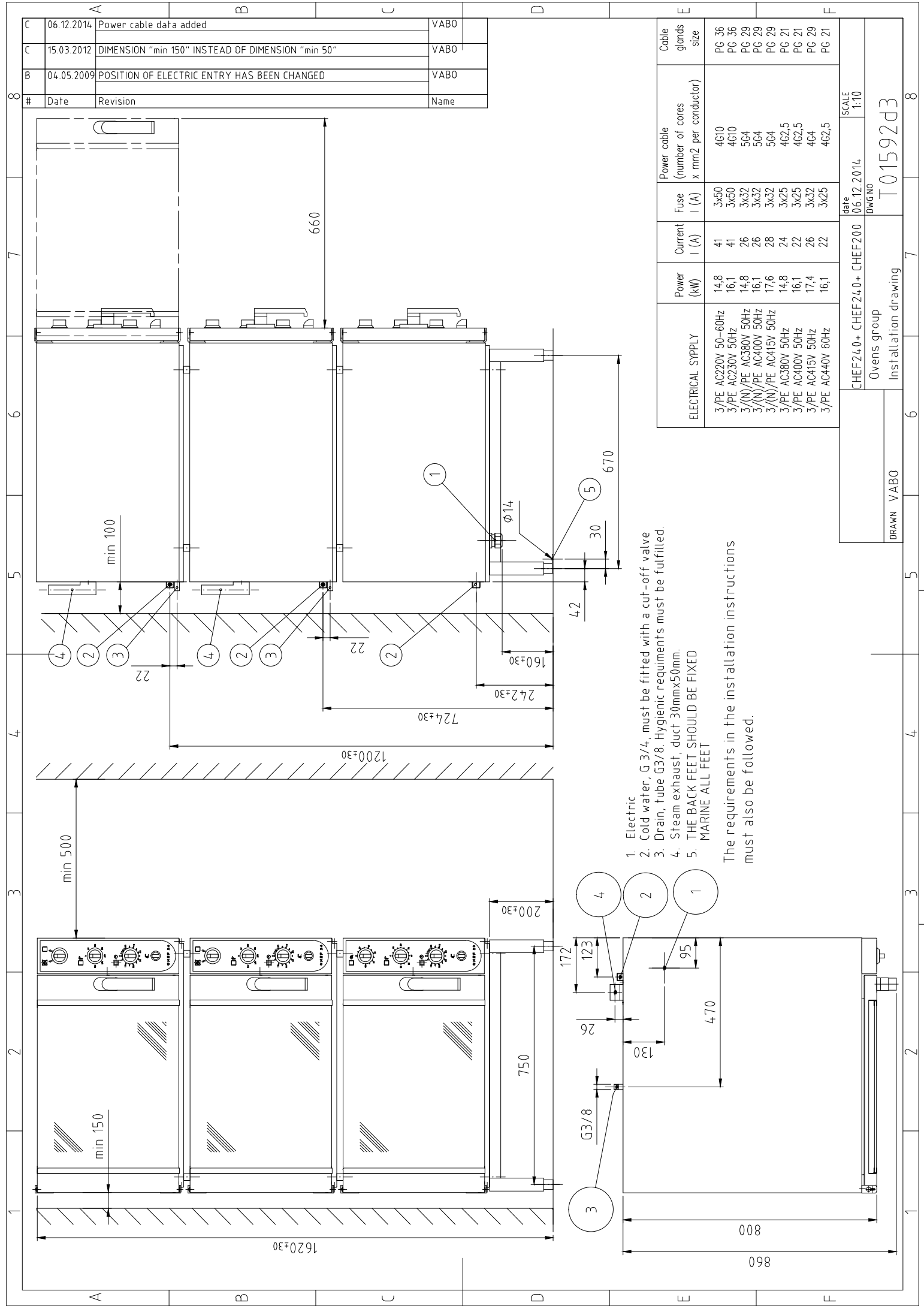
1. Electric
2. Cold water, G 3/4, must be fitted with a cut-off valve
3. Drain, tube G3/8. Hygienic requirements must be fulfilled.
4. Steam exhaust, duct 30mmx50mm.
5. THE BACK FEET SHOULD BE FIXED MARINE ALL FEET

The requirements in the installation instructions must also be followed.

#	Date	Revision	Name
D	06.12.2014	Power cable data added	VABO
C	15.03.2012	DIMENSION "min 150" INSTEAD OF DIMENSION "min 50"	VABO
B	04.05.2009	POSITION OF ELECTRIC ENTRY HAS BEEN CHANGED	VABO

ELECTRICAL SUPPLY	Power (kW)	Current I (A)	Fuse I (A)	Power cable (number of cores x mm2 per conductor)	Cable glands size
3/PE AC220V 50-60Hz	7,8	23	3x25	4G2,5	PG 21
3/PE AC230V 50Hz	8,5	23	3x25	4G2,5	PG 21
3/(N)/PE AC380V 50Hz	7,8	15	3x16	5G1,5	PG 16
3/(N)/PE AC400V 50Hz	8,5	15	3x16	5G1,5	PG 16
3/(N)/PE AC415V 50Hz	9,3	16	3x20	5G1,5	PG 16
3/PE AC380V 50Hz	7,8	13	3x16	4G1,5	PG 16
3/PE AC400V 50Hz	8,5	13	3x16	4G1,5	PG 16
3/PE AC415V 50Hz	9,1	14	3x16	4G1,5	PG 16
3/PE AC440V 60Hz	8,5	12	3x13	4G1,5	PG 16

CHEF24.0+ CHEF200		date	06.12.2014	SCALE	1:10
Ovens group		DWG NO	T01591d3		
DRAWN VABO		Installation drawing			



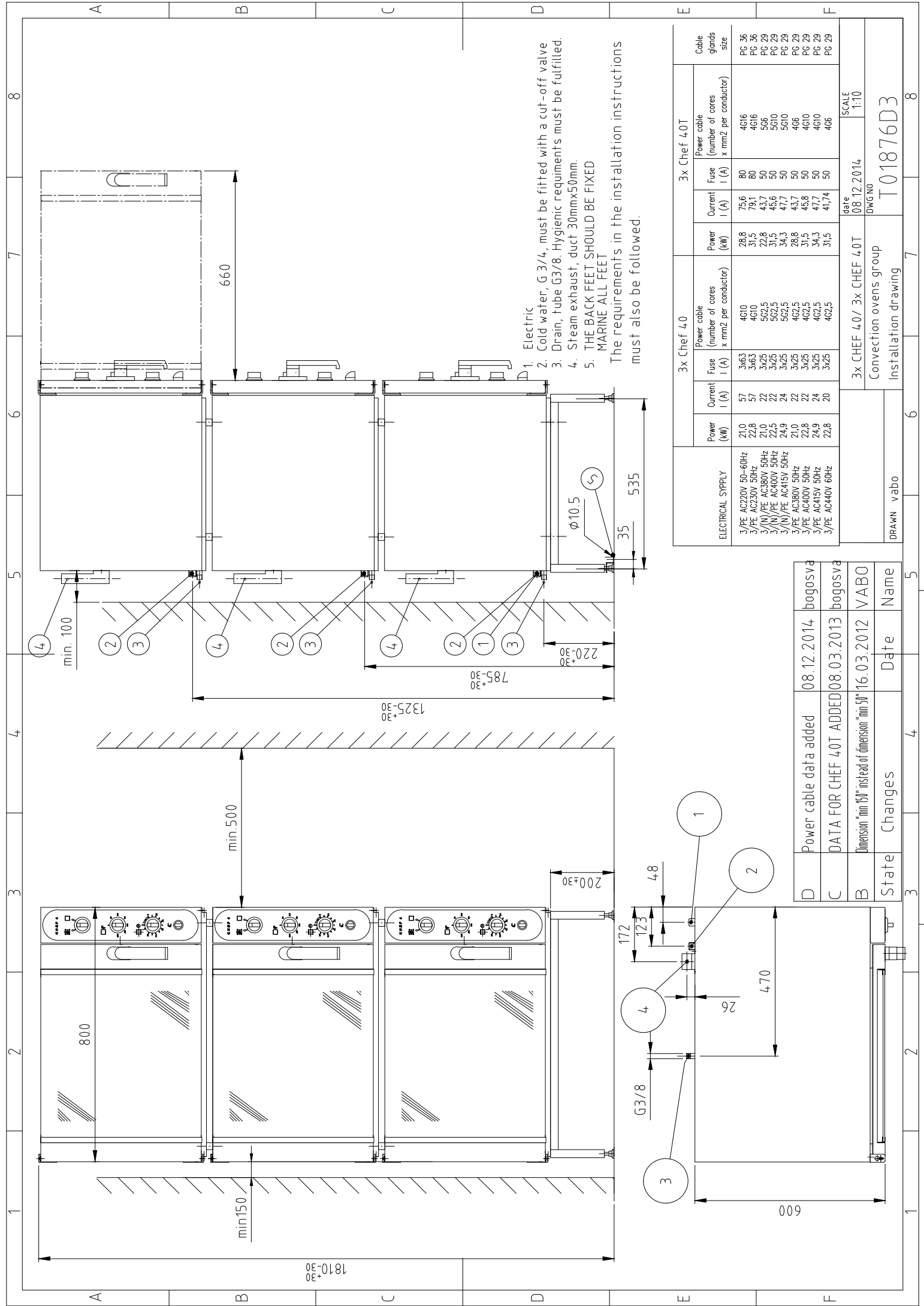
#	Date	Revision	Name
B	04.05.2009	POSITION OF ELECTRIC ENTRY HAS BEEN CHANGED	VABO
C	15.03.2012	DIMENSION "min 150" INSTEAD OF DIMENSION "min 50"	VABO
C	06.12.2014	Power cable data added	VABO

1. Electric
2. Cold water, G 3/4, must be fitted with a cut-off valve
3. Drain, tube G3/8. Hygienic requirements must be fulfilled.
4. Steam exhaust, duct 30mmx50mm.
5. THE BACK FEET SHOULD BE FIXED MARINE ALL FEET

The requirements in the installation instructions must also be followed.

ELECTRICAL SUPPLY	Power (kW)	Current I (A)	Fuse I (A)	Power cable (number of cores x mm2 per conductor)	Cable glands size
3/PE AC220V 50-60Hz	14,8	41	3x50	4G10	PG 36
3/PE AC230V 50Hz	16,1	41	3x50	4G10	PG 36
3(N)/PE AC380V 50Hz	14,8	26	3x32	5G4	PG 29
3(N)/PE AC400V 50Hz	16,1	26	3x32	5G4	PG 29
3(N)/PE AC415V 50Hz	17,6	28	3x32	5G4	PG 29
3/PE AC380V 50Hz	14,8	24	3x25	4G2,5	PG 21
3/PE AC400V 50Hz	16,1	22	3x25	4G2,5	PG 21
3/PE AC415V 50Hz	17,4	26	3x32	4G4	PG 29
3/PE AC440V 60Hz	16,1	22	3x25	4G2,5	PG 21

CHEF24.0+ CHEF24.0+ CHEF200		date	06.12.2014.	SCALE	1:10
Ovens group		DWG NO	T01592d3		
DRAWN VABO		Installation drawing			



1. Electric
 2. Cold water, G 3/4, must be fitted with a cut-off valve
 3. Drain, tube G 3/8. Hygienic requirements must be fulfilled.
 4. Steam exhaust, duct 30mmx50mm.
 5. THE BACK FEET SHOULD BE FIXED MARINE ALL FEET
- The requirements in the installation instructions must also be followed.

ELECTRICAL SUPPLY	3x Chef 40			3x Chef 40T			Cable glands size
	Power (kW)	Current I (A)	Fuse I (A)	Power (kW)	Current I (A)	Fuse I (A)	
3/PE AC220V 50-60Hz	21.0	57	3x63	28.8	75.6	80	PG 36
3/PE AC230V 50Hz	22.8	57	3x63	31.5	79.1	80	PG 36
3/(N)/PE AC380V 50Hz	21.0	22	3x25	22.8	43.7	50	PG 29
3/(N)/PE AC400V 50Hz	22.5	22	3x25	31.5	45.6	50	PG 29
3/(N)/PE AC415V 50Hz	24.9	24	3x25	34.3	47.7	50	PG 29
3/PE AC380V 50Hz	21.0	22	3x25	28.8	43.7	50	PG 29
3/PE AC400V 50Hz	22.8	22	3x25	31.5	45.8	50	PG 29
3/PE AC415V 50Hz	24.9	24	3x25	34.3	47.7	50	PG 29
3/PE AC440V 60Hz	22.8	20	3x25	31.5	41.74	50	PG 29

3x CHEF 40/ 3x CHEF 40T	date	SCALE
Convection ovens group	08.12.2014.	1:10
Installation drawing	DWG NO	T01876D3

D	Power cable data added	08.12.2014	bogosva
C	DATA FOR CHEF 40T ADDED	08.03.2013	bogosva
B	Dimension "min 150" instead of dimension "min 50"	16.03.2012	VABO
State	Changes	Date	Name

DRAWN vabo

Technical specifications

Item	Model	Specification
Overall dimensions WxDxH, table model oven	24	800x900x460(+20) mm
Overall dimensions WxDxH, table model oven	4	800x700x520(+20) mm
Overall dimensions WxDxH, table model oven	5	800x900x520(+20) mm
Overall dimensions WxDxH, oven with stand	24	800x900x1360 mm
Overall dimensions WxDxH, oven with stand	4	800x700x1520 mm
Overall dimensions WxDxH, oven with stand	5	800x900x1520 mm
Overall dimensions WxDxH, two ovens with stand	24	800x900x1600 mm
Overall dimensions WxDxH, two ovens with stand	4	800x700x1720 mm
Overall dimensions WxDxH, two ovens with stand	5	800x900x1720 mm
Overall dimensions WxDxH, three ovens with stand	24	800x900x1630 mm
Overall dimensions WxDxH, three ovens with stand	4	800x700x1810 mm
Overall dimensions WxDxH, three ovens with stand	5	800x900x1810 mm
Internal dimensions of oven WxDxH	24	636x686x380 mm
Internal dimensions of oven WxDxH	4	583x435x441 mm
Internal dimensions of oven WxDxH	5	583x675x441 mm
Capacity, 2 guide rails	24	Containers: 2 pcs. GN2/1 h= 20,40,65. 4 pcs. GN1/1 h=20,40,65 Baking sheets: 2 pcs. GN2/1 short side folded
Capacity, 5 guide rails	5	Baking sheets: 5 pcs. 400x600 or 5 pcs. 450x600
Capacity, 5 guide rails	4	Baking sheets: 5 pcs. GN1/1 long side folded
Capacity, 3 guide rails	4	Containers: 3 pcs. GN1/1 h=20,40,65
Thermostat control range	24,4,5	+50°C...+300°C
Main material	24,4,5	Stainless steel oven interior, door and external casing. Door with double glass
Timer	24	0...120 min or continuous
Timer	4,5	0...60 min or continuous
Preheating time (200°C)	24,4,5	20 min
Moistening device	24	Factory settings: 45 ml/min (if needed, the settings can be adjusted by authorized service personnel)
Moistening device	4,5	Moistening is on when the switch has been turned clockwise
Weight of oven	24	Approx. 60kg
Weight of oven	4	Approx. 53kg
Weight of oven	5	Approx. 65 kg
Weight of oven with stand	24	Approx. 74 kg
Weight of oven with stand	4	Approx. 71 kg
Weight of oven with stand	5	Approx. 79 kg
Weight of two ovens with stand	24	Approx. 127 kg
Weight of two ovens with stand	4	Approx. 115 kg
Weight of two ovens with stand	5	Approx. 137 kg
Weight of three ovens with stand	24	Approx. 185 kg
Weight of three ovens with stand	4	Approx. 165 kg
Weight of three ovens with stand	5	Approx. 200 kg
Weight of the oven, including packing	24	Approx. 77g
Weight of the oven, including packing	4	Approx. 68kg
Weight of the oven, including packing	5	Approx. 83kg

Technical specifications

Item	Model	Specification
Weight, including packing, oven with stand	24	Approx. 96kg
Weight, including packing, oven with stand	4	Approx. 91kg
Weight, including packing, oven with stand	24,4,5	Approx. 102kg
Weight, including packing, two ovens with stand	24	Approx. 157kg
Weight, including packing, two ovens with stand	4	Approx. 145kg
Weight, including packing, two ovens with stand	5	Approx. 169kg
Weight, including packing, three ovens with stand	24	Approx. 214kg
Weight, including packing, three ovens with stand	4	Approx. 204kg
Weight, including packing, three ovens with stand	5	Approx. 240kg
Package dimensions of two ovens with stand WxDxH	24	883x976x1767 mm
Package dimensions of two ovens with stand WxDxH	4	883x776x1890 mm
Package dimensions of two ovens with stand WxDxH	5	883x976x1890 mm
Package dimensions of three ovens with stand WxDxH	24	883x976x1787 mm
Package dimensions of three ovens with stand WxDxH	4	883x776x1970 mm
Package dimensions of three ovens with stand WxDxH	5	883x976x1970 mm
Electricity connection	24,4,5	See installation drawing
Water connections	24,4,5	See installation drawing
Conditions of use	24,4,5	Normal kitchen conditions, above 0°C

4=CHEF 40, 5=CHEF 50, 24=CHEF 240

A=3/N/PE~400/230V 50Hz, C=3/N/PE~380/220V 50Hz, G=3/N/PE~415/240V 50Hz, H=3/PE~230V 50Hz, I=3/PE~220V 60Hz, J=3/PE~380 50Hz, K=3/PE~400V 50Hz, L=3/PE~415V 50Hz, M=3/PE~440V 60Hz

Valmistajan nimi / Tillverkarens namn / Manufacturer's name

METOS AS

Osoite / Adress / Address

VALUKOJA 16
11415 TALLINN
ESTONIA

Vakuuttaa, että seuraava tuote / Försäkrar att följande produkt / Declare that the following product

Nimi, tyyppi tai malli / Namn, typ eller modell / Name, type or model

Chef 240, Chef 40, Chef 50 kiertoilmahuuini, myös paistotornien sekä liesien osana.
Chef 240, Chef 40, Chef 50 konvektionsugn, även som enhet i stektorn och spisarna.
Chef 240, Chef 40, Chef 50 convection oven, also in stacked units as well as in ranges.on seuraavien direktiivien asiaankuuluvien säännösten mukainen / överensstämmer med tillämpliga bestämmelser
i följande direktiv / is in conformity with the relevant provisions of the following directives

MD 2006/42/EC, LVD 2006/95/EC, EMC 2004/108/EC, RoHS 2002/95/EC, WEEE2002/96/EC

ja lisäksi vakuuttaa, että seuraavia yhdenmukaistettuja standardeja (tai niiden osia/kohtia) on sovellettu / och
försäkrar dessutom att följande harmoniserade standarder (eller delar/paragrafer) har använts / and furthermore
declares that the following harmonised standards (or parts/clauses) have been used

EN ISO 12100-1, EN ISO 12100-2

ja lisäksi vakuuttaa, että seuraavia muita standardeja (tai niiden osia/kohtia) on sovellettu / och försäkrar dessutom
att följande andra standarder (eller delar/paragrafer) har använts / and furthermore we declare that the following
other standards (or parts/clauses) have been used

EN 60204-1, EN 60335-1, EN 60335-2-42

Alla mainittu henkilö on valtuutettu kokoamaan teknisen tiedoston / Nedan nämnda person är bemyndigad att
sammanställa den tekniska dokumentfilen / The person mentioned below is authorized to compile the technical file

Valeri Bogoslovstev

Metos AS, Valukoja 16, 11415 Tallinn, Estonia

Antopaikka ja päivä / Utfärdad på ort och datum / Place and date of issue

Tallinn 01.09.2010

Valtuutetun henkilön nimi ja asema / Bemyndigad persons namn och befattning / Name and title of authorized person


Andres Kirstein – Managing Director
Jaan Muru – Production Manager

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