

Proving cabinet Metos Chef 200 - 230V1N~

Cabinet, door and external surface stainless steel.

Temperature: +20-60°C

- timer 0-120 min or continuous
 - pre-heating time (35°C): 20 min
 - humidity level can be adjusted
 - water pool filling by turning switch
 - can be installed separately or one on the other with Metos Chef 22, 24 and 5 ovens
- Accessories:
- rack for baking trays: 5 pairs of rails, 450x600 mm



Proving cabinet Metos Chef 200 - 230V1N~

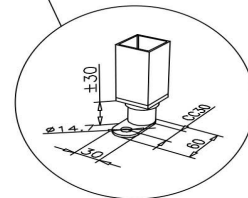
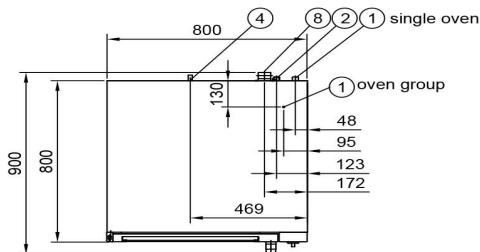
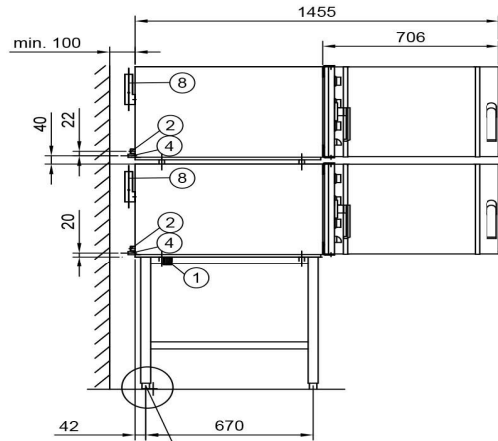
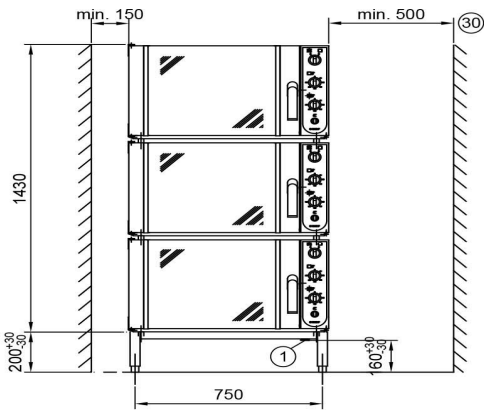
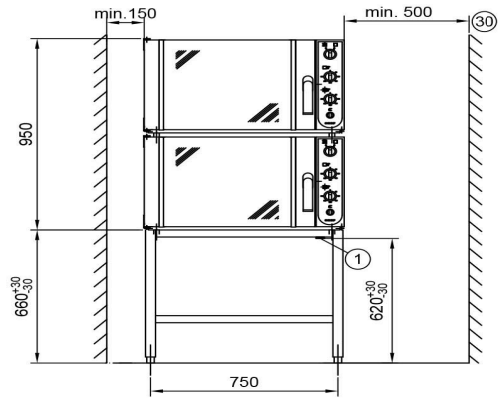
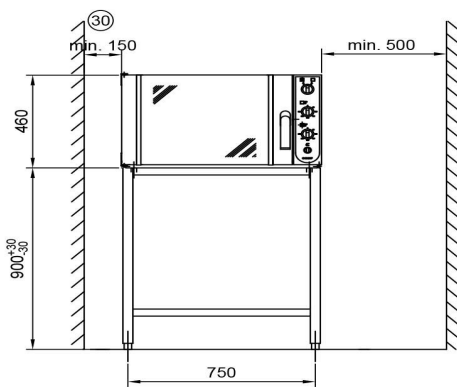
Product capacity	4x GN2/1
Capacity	800×800×460
Item width mm	800
Item depth mm	800
Item height mm	460
Package volume	0.539
Unit of volume	m3
Package volume	0.539 m3
Package length	90
Package width	95
Package height	63
Package unit of dimension	cm
Package dimensions (LxWxH)	90x95x63 cm
Net weight	47
Net weight	47 kg
Gross weight	64
Package weight	64 kg
Unit of weight	kg
Connection power kW	0.8
Fuse Size A	10
Connection voltage V	230
Number of phases	1N
Frequency Hz	50/60
Startup current A	3.5
Type of electrical connection	Plug
Electrical conn. height mm	250
Cold water diam.	3/4"
Cold water conn. height mm	25
Power type	electric

Proving cabinet Metos Chef 200 - 230V1N~

Raw material	Stainless steel
Operation type	electromechanical
Hinge location	left
Cleaning	hand wash
GN size	4xGN2/1 or 8xGN1/1
Temperature area °C	20-60
Max temperature °C	60
Power range kW	0.8
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