

# Combi oven Metos Memo M101 with 10 guide rails

Metos Memo M101 is a sturdy and durable combination oven. A clear operating panel and easy-to-select functions combined with easy cleaning of the oven surfaces make the oven easy to use and clean.

The Metos Memo M101 combine furnace has 10 outlet pairs with outlet interval of 70 mm. The outlets can be used with GN1 / 1 or 600x400 mm baking pans.

The heating functions of a direct steam oven are adjustable steam boiling + 50 ° C to + 130 ° C, convection air + 50 ° C to + 260 ° C and combination operation + 50 ° C to + 260 ° C. The three switches on the control panel make it easy and quick to control the oven. The automatic directional fan ensures a steady cooking result. Manual vapour extraction in the chamber.

The structure of the Metos Memo M101 combination oven is of stainless steel. The seamless and smooth surfaces of the chamber with rounded corners, hinged inside, opening fan cover and removable tray rack make it easy to keep the device clean. An external wash shower is available as an accessory.

The double-glazed, left-handed door is equipped with heatreflecting slotted glasses that, together with the air gap between the glasses, reduce heat radiation while retaining heat inside the unit, avoiding unnecessary energy loss.

- 10 outlet pairs, outlet interval 70 mm
- guides for GN1 / 1 or 600x400 mm baking pans
- -steam cooking + 50 °C to + 130 °C, convection air + 50 °C ... + 260 °C, combination function + 50 °C ... + 260 °C
- direct steam
- electromechanical selectors
- LED lighting in the oven



#### chamber

- automatic reversing of the fan
- manual chamber vent
- closing door with double heat-reflective tempered glass with air gap
- internal glass folds open for easy cleaning
- left-handed door
- smooth watertight cooking chamber with rounded edges

### ACCESSORIES (ordered separately)

- wash shower
- open base
- open base with GN guides
- various cooking pots and dishes
- right-hand door
- steam cooler hood chamber
- automatic reversing of the fan
- manual chamber vent
- closing door with double heat-reflective tempered glass with air gap
- internal glass folds open for easy cleaning
- left-handed door
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Product capacity	10 x 1/1 GN, 10x(600 x 400)
Item width mm	777
Item depth mm	729
Item height mm	1152
Package volume	1.005
Unit of volume	m3
Package volume	1.005 m3
Package length	91
Package width	87
Package height	127
Package unit of dimension	cm
Package dimensions (LxWxH)	91x87x127 cm
Net weight	111
Net weight	111 kg
Gross weight	124
Package weight	124 kg
Unit of weight	kg
Connection power kW	14.5
Fuse Size A	32
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Protection rating (IP)	X3
Cold water diam.	3/4"
Cold water min pressure kPa	2
Cold water max pressure kPa	5
Water hardness °dH	4