

## Oven group Metos Chef220/220/200/2908-400

Oven group with two Chef 220 ovens and a Chef 200 proving cabinet mounted on the stand Chef 2908.

### CHEF 220 ROASTING BAKING OVEN

- 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

### CHEF 200 PROVING CABINET

- 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 % can be adjusted
- water pool filling by turning switch
- Optional extras:
  - rack for baking trays: 5 pairs of rails, 450x600 mm



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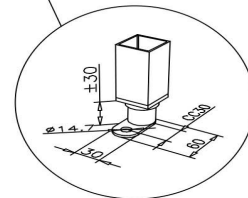
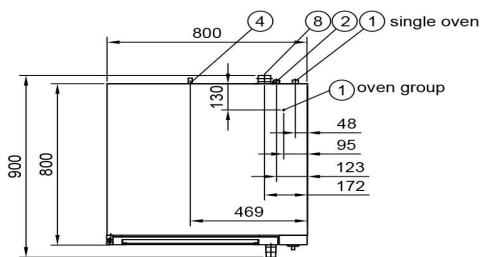
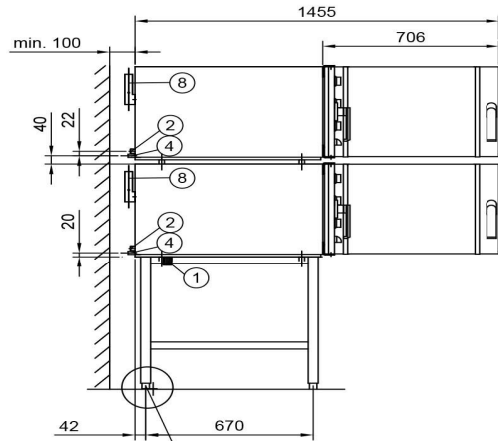
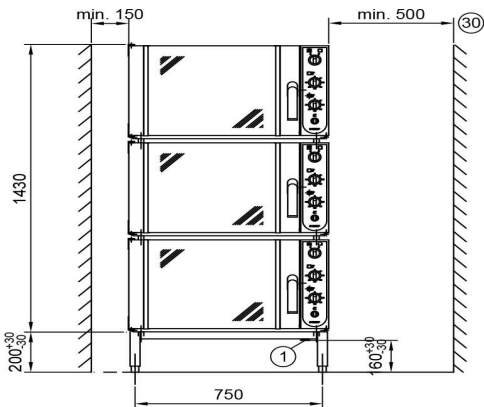
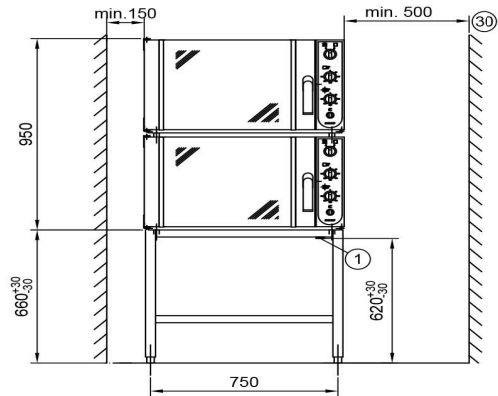
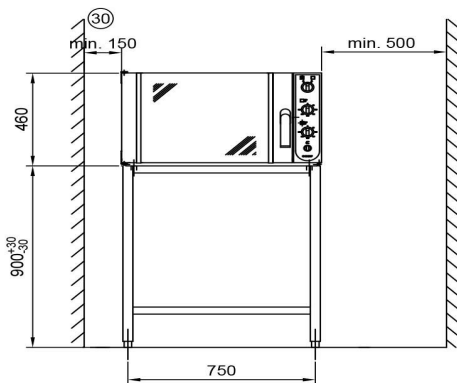
Product capacity	2xuuni 1xGN2/1 + 4xGN2/1
Capacity	800×800×1640
Item width mm	800
Item depth mm	800
Item height mm	1640
Package volume	1.582
Unit of volume	m3
Package volume	1.582 m3
Package length	90
Package width	95
Package height	185
Package unit of dimension	cm
Package dimensions (LxWxH)	90x95x185 cm
Net weight	165
Net weight	165 kg
Gross weight	192
Package weight	192 kg
Unit of weight	kg
Connection power kW	10.3
Fuse Size A	25
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Startup current A	20.5
Protection rating (IP)	X3
Type of electrical connection	Semifixed
Cold water diam.	3/4"
Power type	electric
Raw material	Stainless steel

## Oven group Metos Chef220/220/200/2908-400

Operation type	electromechanical
Hinge location	left
Cleaning	hand wash
GN size	1xGN2/1 or 5xGN2/1
Temperature area °C	50-300
Max temperature °C	300
Power range kW	10.3
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