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Россия +7(495)268-04-70

Казахстан +7(727)345-47-04

Беларусь +(375)257-127-884

Узбекистан +998(71)205-18-59

Киргизия +996(312)96-26-47

эл.почта: mhi@nt-rt.ru || сайт: <http://metos.nt-rt.ru/>

Charcoal oven Metos XBM LT, grill drawers opening on the left

Metos X-Oven Burger Machine is a charcoal oven designed for burgers, which allows steaks to be fried and buns to be heated with one and the same device. When both components are completed at the same time, the preparing is efficient, and the entire process is easily controlled by the chef. This Burger Machine model has two grill boxes that open to the left of the oven and are sized for frying burger steaks. The level on top of the oven provides a quick way to heat the crispy burger buns. Despite its small size, the oven forms a truly efficient production unit, with which real char-grilled burgers are quickly fried exactly as the chef wants them. The capacity reaches up to 100 burgers per hour.

Metos X-Oven's charcoal ovens are designed for the demanding griller - for cooking, where natural flavors are brought out while the structure and composition of the product are made exactly as desired. Special attention has been paid to work ergonomics and ease of use in the design of the device. In X-Oven ovens, the products to be grilled move on top of pull-out grill boxes. This allows for ergonomic working positions, better retention of combustion gases and heat inside the oven and helps prevent burns. The buns are prepared on the level on top of the appliance, which is at an ergonomic height (approx. 1200 mm) and well visible to the chef.

By adjusting the smoke extraction valve in the oven, the taste of the food can be easily influenced: closing the valve to get more amber into the chamber, opening it produces more flavor. When made in a charcoal oven, the high



temperature encloses the surface of the raw material while preserving the mineral salts, juiciness, softness and texture. The controlled process brings out the natural flavors of the food, without fear of surface charring. The air circulation of the closed oven chamber is designed to provide a sufficient amount of oxygen to keep the charcoal alive but avoiding the development of uncontrolled flames. In this way, the temperature is stabilized, and the products become uniform. A controlled, energy-efficient combustion process optimizes the use of coal and reduces the generation of waste heat.

The charcoal oven is easy, comfortable and safe to use. The grill box is insulated from glowing coals and is thus not in direct contact with the heat source. The oven flue has an integrated fire breaker that prevents sparks or solid particles from entering the chimney. This allows the charcoal oven to be used both outdoors and indoors.

- charcoal oven with own base
- designed for making burgers
- two GN1 / 1 grill boxes, opens to the left
- integrated bun heater on the top of the oven
- capacity 100 burgers per hour
- stainless steel grid 370 × 540 mm
- charcoal hatch with window and thermometer
- operating temperature 280/380°C
- recommended amount of charcoal 6 kg, consumption 0.85 kg / hour
- average production level (300 g per portion) 100 portions / hour
- average operating time 5-7 hours (first 3-4 hours maximum temperatures, last 2-3 hours falling)
- fire breaker
- adjustable feet and two transport wheels
- stainless steel construction

DELIVERY INCLUDES:

- two 100 mm grill boxes
- wire brush
- charcoal brush
- cleaning brush for the fire breaker
- heat resistant gloves
- telescopic guides (spare pair)
- food safe grease (250 ml)

ACCESSORIES (to be ordered separately):

- charcoal
 - ecological igniters 20 pcs / bag
- temperature encloses the surface of the raw material while preserving the mineral salts, juiciness, softness and texture. The controlled process brings out the natural flavors of the food, without fear of surface charring. The air circulation of the closed oven chamber is designed to provide a sufficient amount of oxygen to keep the charcoal alive but avoiding the development of uncontrolled flames. In this way, the temperature is stabilized, and the products become uniform. A controlled, energy-efficient combustion process optimizes the use of coal and reduces the generation of waste heat.

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- fire breaker
- adjustable feet and two transport wheels
- stainless steel construction

DELIVERY INCLUDES:

- two 100 mm grill boxes
- wire brush
- charcoal brush
- cleaning brush for the fire breaker
- heat resistant gloves
- telescopic guides (spare pair)
- food safe grease (250 ml)

ACCESSORIES (to be ordered separately):

- charcoal
- ecological igniters 20 pcs / bag

Charcoal oven Metos XBM LT, grill drawers opening on the left

Product capacity	100 x 180gr. burgers/hour
Item width mm	585/960
Item depth mm	840/1240
Item height mm	1190/1490
Package volume	0.788
Unit of volume	m3
Package volume	0.788 m3
Package length	70
Package width	90
Package height	125
Package unit of dimension	cm
Package dimensions (LxWxH)	70x90x125 cm
Net weight	250
Net weight	250 kg
Gross weight	280
Package weight	280 kg
Unit of weight	kg
Remarks (gas)	Exhaust rate: 1500 m3/hour

Charcoal oven Metos XBM RT, grill drawers opening on the right

Metos X-Oven Burger Machine is a charcoal oven designed for burgers, which allows steaks to be fried and buns to be heated with one and the same device. When both components are completed at the same time, the preparing is efficient, and the entire process is easily controlled by the chef. This Burger Machine model has two grill boxes that open to the right of the oven and are sized for frying burger steaks. The level on top of the oven provides a quick way to heat the crispy burger buns. Despite its small size, the oven forms a truly efficient production unit, with which real char-grilled burgers are quickly fried exactly as the chef wants them. The capacity reaches up to 100 burgers per hour.

Metos X-Oven's charcoal ovens are designed for the demanding griller - for cooking, where natural flavors are brought out while the structure and composition of the product are made exactly as desired. Special attention has been paid to work ergonomics and ease of use in the design of the device. In X-Oven ovens, the products to be grilled move on top of pull-out grill boxes. This allows for ergonomic working positions, better retention of combustion gases and heat inside the oven and helps prevent burns. The buns are prepared on the level on top of the appliance, which is at an ergonomic height (approx. 1200 mm) and well visible to the chef.

By adjusting the smoke extraction valve in the oven, the taste of the food can be easily influenced: closing the valve to get more amber into the chamber, opening it produces more flavor. When made in a charcoal oven, the



high temperature encloses the surface of the raw material while preserving the mineral salts, juiciness, softness and texture. The controlled process brings out the natural flavors of the food, without fear of surface charring. The air circulation of the closed oven chamber is designed to provide a sufficient amount of oxygen to keep the charcoal alive but avoiding the development of uncontrolled flames. In this way, the temperature is stabilized, and the products become uniform. A controlled, energy-efficient combustion process optimizes the use of coal and reduces the generation of waste heat.

The charcoal oven is easy, comfortable and safe to use. The grill box is insulated from glowing coals and is thus not in direct contact with the heat source. The oven flue has an integrated fire breaker that prevents sparks or solid particles from entering the chimney. This allows the charcoal oven to be used both outdoors and indoors.

- charcoal oven with own base
- designed for making burgers
- two GN1 / 1 grill boxes, opens to the right
- integrated bun heater on the top of the oven
- capacity 100 burgers per hour
- stainless steel grid 370 × 540 mm
- charcoal hatch with window and thermometer
- operating temperature 280/380°C
- recommended amount of charcoal 6 kg, consumption 0.85 kg / hour
- average production level (300 g per portion) 100 portions / hour
- average operating time 5-7 hours (first 3-4 hours maximum temperatures, last 2-3 hours falling)
- fire breaker
- adjustable feet and two transport wheels
- stainless steel construction

DELIVERY INCLUDES:

- two 100 mm grill boxes
- wire brush
- charcoal brush
- cleaning brush for the fire breaker
- heat resistant gloves
- telescopic guides (spare pair)
- food safe grease (250 ml)

ACCESSORIES (to be ordered separately):

- charcoal
 - ecological igniters 20 pcs / bag
- high temperature encloses the surface of the raw material while preserving the mineral salts, juiciness, softness and texture. The controlled process brings out the natural flavors of the food, without fear of surface charring. The air circulation of the closed oven chamber is designed to provide a sufficient amount of oxygen to keep the charcoal alive but avoiding the development of uncontrolled flames. In this way, the temperature is stabilized, and the products become uniform. A controlled, energy-efficient combustion process optimizes the use of coal and reduces the generation of waste heat.

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- stainless steel construction

DELIVERY INCLUDES:

- two 100 mm grill boxes
- wire brush
- charcoal brush
- cleaning brush for the fire breaker
- heat resistant gloves
- telescopic guides (spare pair)
- food safe grease (250 ml)

ACCESSORIES (to be ordered separately):

- charcoal
- ecological igniters 20 pcs / bag

Charcoal oven Metos XBM RT, grill drawers opening on the right

Product capacity	100 x 180gr. burgers/hour
Item width mm	585/960
Item depth mm	840/1240
Item height mm	1190/1490
Package volume	0.788
Unit of volume	m3
Package volume	0.788 m3
Package length	70
Package width	90
Package height	125
Package unit of dimension	cm
Package dimensions (LxWxH)	70x90x125 cm
Net weight	250
Net weight	250 kg
Gross weight	280
Package weight	280 kg
Unit of weight	kg
Remarks (gas)	Exhaust rate: 1500 m3/hour

Charcoal oven Metos X2 S/S, grill drawer opening on the left

Metos X-Oven charcoal ovens are designed for the demanding griller - for cooking, where natural flavors are attracted while the structure and texture of the product are made exactly as desired. With the help of the oven, meats, fish, vegetables and seafood are prepared with real charcoal quickly and always in uniform quality. Special attention has been paid to work ergonomics and ease of use in the design of the device. In the Metos X-Oven ovens, the products to be grilled move on top of the pull-out grill drawers. This allows for ergonomic working positions, keeping combustion gases and heat better inside the oven, and helps prevent burns. This X2 model has two drawers that open to the left of the oven and its own stand.

The charcoal oven Metos X-Oven X2 offers a wide range of cooking options; grilling, gratinating, roasting, smoking or frying. By adjusting the smoke outlet valve of the oven, the taste of the food can easily be influenced: closing to get more ember into the chamber, opening it produces more flavor. The quality of coal can also affect the outcome. Neutral charcoal highlights the raw materials own flavors. By adding essences or fragrances to the charcoal, different flavors can be varied in foods.

When made in a charcoal oven, the hard temperature closes the surface of the food while retaining mineral salts, juiciness, softness and texture. The controlled process brings out the natural flavors of the food, without fear of surface carbonizing. The air circulation in the closed oven chamber is designed to provide sufficient oxygen to keep



the charcoal alive but avoiding the development of uncontrolled flames. In this way, the temperature can be stabilized and the products become uniform. The controlled, energy-efficient combustion process optimizes the use of coal and reduces the generation of waste heat.

The charcoal oven is easy, comfortable and safe to use. The grill drawer is insulated from glowing coals and is thus not in direct contact with the heat source. The oven chimney has an integrated fire breaker, which prevents the release of sparks or solid particles into the flue. This allows the charcoal oven to be used both outdoors and indoors.

- charcoal stove with own base
- two GN1 / 1 grill drawers, opens to the left
- stainless steel grill 370×540 mm
- charcoal hatch with window and thermometer
- chrome warmer grill
- operating temperature 280/380°C
- recommended amount of charcoals 6 kg, consumption 0.85 kg/hour
- average production rate (300gr. a portion) 100 portions/h
- average service time 5-7 hours (first 3-4 hours maximum heat intensity, last 2-3 hours declining)
- fire breaker
- stainless steel construction

DELIVERY INCLUDES:

- grill drawer 150 mm
- grill drawer 100 mm
- grill brush
- fire breaker net filter brush
- fire poker
- heat resistant gloves
- telescopic guides (spare pair)
- food safe grease (250 ml)

ACCESSORIES (to be ordered separately):

- charcoal 8 kg
 - ecological lighter block 20 pcs / bag the charcoal alive but avoiding the development of uncontrolled flames.
- In this way, the temperature can be stabilized and the products become uniform. The controlled, energy-efficient combustion process optimizes the use of coal and reduces the generation of waste heat.

The charcoal oven is easy, comfortable and safe to use. The grill drawer is insulated from glowing coals and is thus not in direct contact with the heat source. The oven chimney has an integrated fire breaker, which prevents the release of sparks or solid particles into the flue. This allows the charcoal oven to be used both outdoors and indoors.

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- average production rate (300gr. a portion) 100 portions/h
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- fire breaker
- stainless steel construction

DELIVERY INCLUDES:

- grill drawer 150 mm
- grill drawer 100 mm
- grill brush
- fire breaker net filter brush
- fire poker
- heat resistant gloves
- telescopic guides (spare pair)
- food safe grease (250 ml)

ACCESSORIES (to be ordered separately):

- charcoal 8 kg
- ecological lighter block 20 pcs / bag

Charcoal oven Metos X2 S/S, grill drawer opening on the left

Product capacity	100 x 300gr. portions/hour
Item width mm	585/960
Item depth mm	840/1240
Item height mm	1668
Package volume	1.52
Unit of volume	m3
Package volume	1.52 m3
Package length	77
Package width	105
Package height	188
Package unit of dimension	cm
Package dimensions (LxWxH)	77x105x188 cm
Net weight	285
Net weight	285 kg
Gross weight	366
Package weight	366 kg
Unit of weight	kg
Remarks (gas)	Exhaust rate: 1500 m3/hour

Charcoal oven Metos X1 S/S, grill drawer opening on the left

Metos X-Oven charcoal ovens are designed for the demanding griller - for cooking, where natural flavors are attracted while the structure and texture of the product are made exactly as desired. With the help of the oven, meats, fish, vegetables and seafood are prepared with real charcoal quickly and always in uniform quality. Special attention has been paid to work ergonomics and ease of use in the design of the device. In the Metos X-Oven ovens, the products to be grilled move on top of the pull-out grill drawers. This allows for ergonomic working positions, keeping combustion gases and heat better inside the oven, and helps prevent burns. This X1 model has one drawer that opens to the left of the oven. The oven is intended to be mounted on a stand.

The charcoal oven Metos X-Oven X1 offers a wide range of cooking options; grilling, gratinating, roasting, smoking or frying. By adjusting the smoke outlet valve of the oven, the taste of the food can easily be influenced: closing to get more ember into the chamber, opening it produces more flavor. The quality of coal can also affect the outcome. Neutral charcoal highlights the raw materials own flavors. By adding essences or fragrances to the charcoal, different flavors can be varied in foods.

When made in a charcoal oven, the hard temperature closes the surface of the food while retaining mineral salts, juiciness, softness and texture. The controlled process brings out the natural flavors of the food, without fear of surface carbonizing. The air circulation in the closed oven chamber is designed to



provide sufficient oxygen to keep the charcoal alive but avoiding the development of uncontrolled flames. In this way, the temperature can be stabilized and the products become uniform. The controlled, energy-efficient combustion process optimizes the use of coal and reduces the generation of waste heat

The charcoal oven is easy, comfortable and safe to use. The grill drawer is insulated from glowing coals and is thus not in direct contact with the heat source. The oven chimney has an integrated fire breaker, which prevents the release of sparks or solid particles into the flue. This allows the charcoal oven to be used both outdoors and indoors.

- a charcoal oven to be mounted on a stand or worktop
- one GN1 / 1 grill drawer, opens to the left
- stainless steel grill 370×540 mm
- charcoal hatch with window and thermometer
- chrome warmer grill
- operating temperature 280/380°C
- recommended amount of charcoals 3 kg, consumption 0.7 kg / hour
- average production rate (300gr. a portion) 60 portions/h
- average service time 4-6 hours (first 3-4 hours maximum heat intensity, last 1-2 hours declining)
- fire breaker
- stainless steel construction

DELIVERY INCLUDES:

- grill drawer 150 mm
- grill brush
- fire breaker net filter brush
- fire poker
- heat resistant gloves
- telescopic guides (spare pair)
- food safe grease (250 ml)

ACCESSORIES (to be ordered separately):

- stainless steel open stand
- charcoal 8 kg
- ecological lighter block 20 pcs / bag provide sufficient oxygen to keep the charcoal alive but avoiding the development of uncontrolled flames. In this way, the temperature can be stabilized and the products become uniform. The controlled, energy-efficient combustion process optimizes the use of coal and reduces the generation of waste heat

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- a charcoal oven to be mounted on a stand or worktop
- one GN1 / 1 grill drawer, opens to the left
- stainless steel grill 370×540 mm
- charcoal hatch with window and thermometer
- chrome warmer grill
- operating temperature 280/380°C
- recommended amount of charcoals 3 kg, consumption 0.7 kg / hour
- average production rate (300gr. a portion) 60 portions/h
- average service time 4-6 hours (first 3-4 hours maximum heat intensity, last 1-2 hours declining)
- fire breaker

- stainless steel construction

DELIVERY INCLUDES:

- grill drawer 150 mm
- grill brush
- fire breaker net filter brush
- fire poker
- heat resistant gloves
- telescopic guides (spare pair)
- food safe grease (250 ml)

ACCESSORIES (to be ordered separately):

- stainless steel open stand
- charcoal 8 kg
- ecological lighter block 20 pcs / bag

Charcoal oven Metos X1 S/S, grill drawer opening on the left

Product capacity	60 x 300gr. portions/hour
Item width mm	585/960
Item depth mm	840/1240
Item height mm	1000
Package volume	0.636
Unit of volume	m3
Package volume	0.636 m3
Package length	70
Package width	90
Package height	101
Package unit of dimension	cm
Package dimensions (LxWxH)	70x90x101 cm
Net weight	150
Net weight	150 kg
Gross weight	160
Package weight	160 kg
Unit of weight	kg
Remarks (gas)	Exhaust rate: 1500 m3/hour

Charcoal oven Metos X3 S/S, grill drawer opening on the right

Metos X-Oven charcoal ovens are designed for the demanding griller - for cooking, where natural flavors are attracted while the structure and texture of the product are made exactly as desired. With the help of the oven, meats, fish, vegetables and seafood are prepared with real charcoal quickly and always in uniform quality. Special attention has been paid to work ergonomics and ease of use in the design of the device. In the Metos X-Oven ovens, the products to be grilled move on top of the pull-out grill drawers. This allows for ergonomic working positions, keeping combustion gases and heat better inside the oven, and helps prevent burns. This X3 model has three drawers that open to the right of the oven and its own stand.

The charcoal oven Metos X-Oven X3 offers a wide range of cooking options; grilling, gratinating, roasting, smoking or frying. By adjusting the smoke outlet valve of the oven, the taste of the food can easily be influenced: closing to get more ember into the chamber, opening it produces more flavor. The quality of coal can also affect the outcome. Neutral charcoal highlights the raw materials own flavors. By adding essences or fragrances to the charcoal, different flavors can be varied in foods.

When made in a charcoal oven, the high temperature closes the surface of the food while retaining mineral salts, juiciness, softness and texture. The controlled process brings out the natural flavors of the food, without fear of surface carbonizing. The air circulation in the closed oven chamber is designed to provide sufficient oxygen to



keep the charcoal alive but avoiding the development of uncontrolled flames. In this way, the temperature can be stabilized and the products become uniform. The controlled, energy-efficient combustion process optimizes the use of coal and reduces the generation of waste heat.

The charcoal oven is easy, comfortable and safe to use. The grill drawer is insulated from glowing coals and is thus not in direct contact with the heat source. The oven chimney has an integrated fire breaker, which prevents the release of sparks or solid particles into the flue. This allows the charcoal oven to be used both outdoors and indoors.

- charcoal stove with own base
- the transfer wheels in the base (2 pcs) make it easier to move the oven
- three GN 1/1 grill drawers, opens to the right
- stainless steel grill 370×540 mm
- charcoal hatch with window and thermometer
- chrome warmer grill
- operating temperature 280/380°C
- recommended amount of charcoals 8 kg, consumption 1 kg/hour
- average production rate (300gr. a portion) 150 portions/h
- average service time 6-8 hours (first 4-5 hours maximum heat intensity, last 2-3 hours declining)
- fire breaker
- stainless steel construction

DELIVERY INCLUDES:

- grill drawer 150 mm
- two grill drawers 100 mm
- grill brush
- fire breaker net filter brush
- fire poker
- heat resistant gloves
- telescopic guides (spare pair)
- food safe grease (250 ml)

ACCESSORIES (to be ordered separately):

- charcoal 8 kg
- ecological lighter block 20 pcs / bag keep the charcoal alive but avoiding the development of uncontrolled flames. In this way, the temperature can be stabilized and the products become uniform. The controlled, energy-efficient combustion process optimizes the use of coal and reduces the generation of waste heat.

The charcoal oven is easy, comfortable and safe to use. The grill drawer is insulated from glowing coals and is thus not in direct contact with the heat source. The oven chimney has an integrated fire breaker, which prevents the release of sparks or solid particles into the flue. This allows the charcoal oven to be used both outdoors and indoors.

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- average production rate (300gr. a portion) 150 portions/h
- average service time 6-8 hours (first 4-5 hours maximum heat intensity, last 2-3 hours declining)

- fire breaker
- stainless steel construction

DELIVERY INCLUDES:

- grill drawer 150 mm
- two grill drawers 100 mm
- grill brush
- fire breaker net filter brush
- fire poker
- heat resistant gloves
- telescopic guides (spare pair)
- food safe grease (250 ml)

ACCESSORIES (to be ordered separately):

- charcoal 8 kg
- ecological lighter block 20 pcs / bag

Charcoal oven Metos X3 S/S, grill drawer opening on the right

Product capacity	150 x 300gr. portions/hour
Item width mm	585/960
Item depth mm	840/1240
Item height mm	1748
Package volume	1.134
Unit of volume	m3
Package volume	1.134 m3
Package length	70
Package width	90
Package height	180
Package unit of dimension	cm
Package dimensions (LxWxH)	70x90x180 cm
Net weight	310
Net weight	310 kg
Gross weight	320
Package weight	320 kg
Unit of weight	kg
Remarks (gas)	Exhaust rate: 1500 m3/hour

Charcoal oven Metos X1 S/S, grill drawer opening on the right

Metos X-Oven charcoal ovens are designed for the demanding griller - for cooking, where natural flavors are attracted while the structure and texture of the product are made exactly as desired. With the help of the oven, meats, fish, vegetables and seafood are prepared with real charcoal quickly and always in uniform quality. Special attention has been paid to work ergonomics and ease of use in the design of the device. In the Metos X-Oven ovens, the products to be grilled move on top of the pull-out grill drawers. This allows for ergonomic working positions, keeping combustion gases and heat better inside the oven, and helps prevent burns. This X1 model has one drawer that opens to the right of the oven. The oven is intended to be mounted on a stand. The charcoal oven Metos X-Oven X1 offers a wide range of cooking options; grilling, gratinating, roasting, smoking or frying. By adjusting the smoke outlet valve of the oven, the taste of the food can easily be influenced: closing to get more ember into the chamber, opening it produces more flavor. The quality of coal can also affect the outcome. Neutral charcoal highlights the raw materials own flavors. By adding essences or fragrances to the charcoal, different flavors can be varied in foods. When made in a charcoal oven, the hard temperature closes the surface of the food while retaining mineral salts, juiciness, softness and texture. The controlled process brings out the natural flavors of the food, without fear of surface carbonizing. The air circulation in the closed oven chamber is designed to provide sufficient oxygen



to keep the charcoal alive but avoiding the development of uncontrolled flames. In this way, the temperature can be stabilized and the products become uniform. The controlled, energy-efficient combustion process optimizes the use of coal and reduces the generation of waste heat. The charcoal oven is easy, comfortable and safe to use. The grill drawer is insulated from glowing coals and is thus not in direct contact with the heat source. The oven chimney has an integrated fire breaker, which prevents the release of sparks or solid particles into the flue. This allows the charcoal oven to be used both outdoors and indoors.

- a charcoal oven to be mounted on a stand or worktop
- one GN1 / 1 grill drawer, opens to the right
- stainless steel grill 370×540 mm
- charcoal hatch with window and thermometer
- chrome warmer grill
- operating temperature 280/380°C
- recommended amount of charcoals 3 kg, consumption 0.7 kg / hour
- average production rate (300gr. a portion) 60 portions/h
- average service time 4-6 hours (first 3-4 hours maximum heat intensity, last 1-2 hours declining)
- fire breaker

- stainless steel construction DELIVERY INCLUDES:

- grill drawer 150 mm
- grill brush
- fire breaker net filter brush
- fire poker
- heat resistant gloves

- telescopic guides (spare pair)

- food safe grease (250 ml) ACCESSORIES (to be ordered separately):

- stainless steel open stand
- charcoal 8 kg

- ecological lighter block 20 pcs / bag to keep the charcoal alive but avoiding the development of uncontrolled flames. In this way, the temperature can be stabilized and the products become uniform. The controlled, energy-efficient combustion process optimizes the use of coal and reduces the generation of waste heat. The charcoal oven is easy, comfortable and safe to use. The grill drawer is insulated from glowing coals and is thus not in direct contact with the heat source. The oven chimney has an integrated fire breaker, which prevents the release of sparks or solid particles into the flue. This allows the charcoal oven to be used both outdoors and indoors.

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- grill drawer 150 mm
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- fire poker
- heat resistant gloves

- telescopic guides (spare pair)

- food safe grease (250 ml) ACCESSORIES (to be ordered separately):

- stainless steel open stand
- charcoal 8 kg

- ecological lighter block 20 pcs / bag

Charcoal oven Metos X1 S/S, grill drawer opening on the right

Product capacity	60 x 300gr. portions/hour
Item width mm	585/960
Item depth mm	840/1240
Item height mm	1000
Package volume	0.636
Unit of volume	m3
Package volume	0.636 m3
Package length	70
Package width	90
Package height	101
Package unit of dimension	cm
Package dimensions (LxWxH)	70x90x101 cm
Net weight	150
Net weight	150 kg
Gross weight	160
Package weight	160 kg
Unit of weight	kg
Remarks (gas)	Exhaust rate: 1500 m3/hour

Charcoal oven Metos X3 S/S, grill drawer opening on the left

Healthy, light and flawless cooking – the heat of the embers wraps and “seals” the surface of the food: juices and mineral salts are retained within, enhancing the natural taste and flavor while keeping its softness intact, without the risk of carbonizing the food as in open-flame grills. Closed chamber is designed to convey only enough oxygen to keep the embers alive, avoiding the development of uncontrolled flames but guaranteeing an ideal and constant temperature during service. Hence the food quality is excellent – the food is perfectly cooked, healthy and light.

Delivery includes:

- brazier lifting cart
- grill drawer 15
- grill drawer 10
- fire breaker
- chrome iron warmer grill
- grill brush
- fire breaker's net filter brush
- fire poker
- heat resistant gloves + pot holder
- grill drawer's telescopic guides (additional pair)
- food safe grease (250 ml)for grill drawer's telescopic guides



Charcoal oven Metos X3 S/S, grill drawer opening on the left

Product capacity	150 x 300gr. portions/hour
Item width mm	585/960
Item depth mm	840/1240
Item height mm	1748
Package volume	1.134
Unit of volume	m3
Package volume	1.134 m3
Package length	70
Package width	90
Package height	180
Package unit of dimension	cm
Package dimensions (LxWxH)	70x90x180 cm
Net weight	310
Net weight	310 kg
Gross weight	320
Package weight	320 kg
Unit of weight	kg
Remarks (gas)	Exhaust rate: 1500 m3/hour

Charcoal oven Metos X2 S/S, grill drawer opening on the right

Metos X-Oven charcoal ovens are designed for the demanding griller - for cooking, where natural flavors are attracted while the structure and texture of the product are made exactly as desired. With the help of the oven, meats, fish, vegetables and seafood are prepared with real charcoal quickly and always in uniform quality. Special attention has been paid to work ergonomics and ease of use in the design of the device. In the Metos X-Oven ovens, the products to be grilled move on top of the pull-out grill drawers. This allows for ergonomic working positions, keeping combustion gases and heat better inside the oven, and helps prevent burns. This X2 model has two drawers that open to the right of the oven and its own stand.

The charcoal oven Metos X-Oven X2 offers a wide range of cooking options; grilling, gratinating, roasting, smoking or frying. By adjusting the smoke outlet valve of the oven, the taste of the food can easily be influenced: closing to get more ember into the chamber, opening it produces more flavor. The quality of coal can also affect the outcome. Neutral charcoal highlights the raw materials own flavors. By adding essences or fragrances to the charcoal, different flavors can be varied in foods.

When made in a charcoal oven, the hard temperature closes the surface of the food while retaining mineral salts, juiciness, softness and texture. The controlled process brings out the natural flavors of the food, without fear of surface carbonizing. The air circulation in the closed oven chamber is designed to provide sufficient oxygen to keep



the charcoal alive but avoiding the development of uncontrolled flames. In this way, the temperature can be stabilized and the products become uniform. The controlled, energy-efficient combustion process optimizes the use of coal and reduces the generation of waste heat.

The charcoal oven is easy, comfortable and safe to use. The grill drawer is insulated from glowing coals and is thus not in direct contact with the heat source. The oven chimney has an integrated fire breaker, which prevents the release of sparks or solid particles into the flue. This allows the charcoal oven to be used both outdoors and indoors.

- charcoal stove with own base
- two GN 1/1 grill drawers, opens to the right
- stainless steel grill 370×540 mm
- charcoal hatch with window and thermometer
- chrome warmer grill
- operating temperature 280/380°C
- recommended amount of charcoals 6 kg, consumption 0.85 kg/hour
- average production rate (300gr. a portion) 100 portions/h
- average service time 5-7 hours (first 3-4 hours maximum heat intensity, last 2-3 hours declining)
- fire breaker
- stainless steel construction

DELIVERY INCLUDES:

- grill drawer 150 mm
- grill drawer 100 mm
- grill brush
- fire breaker net filter brush
- fire poker
- heat resistant gloves
- telescopic guides (spare pair)
- food safe grease (250 ml)

ACCESSORIES (to be ordered separately):

- charcoal 8 kg
 - ecological lighter block 20 pcs / bag the charcoal alive but avoiding the development of uncontrolled flames.
- In this way, the temperature can be stabilized and the products become uniform. The controlled, energy-efficient combustion process optimizes the use of coal and reduces the generation of waste heat.

The charcoal oven is easy, comfortable and safe to use. The grill drawer is insulated from glowing coals and is thus not in direct contact with the heat source. The oven chimney has an integrated fire breaker, which prevents the release of sparks or solid particles into the flue. This allows the charcoal oven to be used both outdoors and indoors.

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- average service time 5-7 hours (first 3-4 hours maximum heat intensity, last 2-3 hours declining)
- fire breaker
- stainless steel construction

DELIVERY INCLUDES:

- grill drawer 150 mm
- grill drawer 100 mm
- grill brush
- fire breaker net filter brush
- fire poker
- heat resistant gloves
- telescopic guides (spare pair)
- food safe grease (250 ml)

ACCESSORIES (to be ordered separately):

- charcoal 8 kg
- ecological lighter block 20 pcs / bag

Charcoal oven Metos X2 S/S, grill drawer opening on the right

Product capacity	100 x 300gr. portions/hour
Item width mm	585/960
Item depth mm	840/1240
Item height mm	1668
Package volume	1.52
Unit of volume	m3
Package volume	1.52 m3
Package length	77
Package width	105
Package height	188
Package unit of dimension	cm
Package dimensions (LxWxH)	77x105x188 cm
Net weight	285
Net weight	285 kg
Gross weight	366
Package weight	366 kg
Unit of weight	kg
Remarks (gas)	Exhaust rate: 1500 m3/hour

Charcoal oven Metos Kopa Basic 301

Full stainless steel outer case. Black enamelled oven door

- built-in internal fire break
- chimney with sparks arrester
- 600 C° analogue thermometer
- anti-distort, stainless steel grill shelves
- built-in ash-box
- stainless steel dome spring handles
- removable steel coal grate

Optionals for extra price:

- mild steel stand or stainless steel stand with cupboards
- electric lighter
- assortment of charcoals



Charcoal oven Metos Kopa Basic 301

Product capacity	10 kg meat /hour
Inside measures mm	380x570mm
Item width mm	712
Item depth mm	548/820
Item height mm	500/890
Package volume	0.381
Unit of volume	m3
Package volume	0.381 m3
Package length	80
Package width	75
Package height	80
Package unit of dimension	cm
Package dimensions (LxWxH)	80x75x80 cm
Net weight	110
Net weight	110 kg
Gross weight	125
Package weight	125 kg
Unit of weight	kg
Remarks (misc.)	Exhaust rate: 2500 m3/hour
Raw material	Stainless steel Cover, Cast iron griddles
Door opening direction	down

Charcoal oven Metos Kopa Basic 401

Full stainless steel outer case. Black enamelled oven door

- built-in internal fire break
- chimney with sparks arrester
- 600 C° analogue thermometer
- anti-distort, stainless steel grill shelves, 530 x 570 mm
- built-in ash-box
- stainless steel dome spring handles
- removable steel coal grate
- consumption 5-8 kg charcoal/day

Optionals for extra price:

- mild steel stand or stainless steel stand with cupboards
- electric lighter
- assortment of charcoals



Charcoal oven Metos Kopa Basic 401

Product capacity	20 kg meat /hour
Inside measures mm	530x570 mm.
Item width mm	712
Item depth mm	697/1070
Item height mm	640/1104
Package volume	0.381
Unit of volume	m3
Package volume	0.381 m3
Package length	80
Package width	75
Package height	80
Package unit of dimension	cm
Package dimensions (LxWxH)	80x75x80 cm
Net weight	160
Net weight	160 kg
Gross weight	175
Package weight	175 kg
Unit of weight	kg
Remarks (misc.)	Exhaust rate: 2900 m3/hour
Raw material	Stainless steel, cast iron grddles
Door opening direction	down

Charcoal oven Metos Kopa Basic 501 sort

Full stainless steel outer case. Black enamelled oven door

- built-in internal fire break
- chimney with sparks arrester
- 600 C° analogue thermometer
- anti-distort, stainless steel grill shelf, 2 x 530 x 764 mm
- built-in ash-box
- stainless steel dome spring handles
- removable steel coal grate
- consumption 8-12 kg charcoal/day

Optionals for extra price:

- mild steel stand or stainless steel stand with cupboards
- electric lighter
- assortment of charcoals



Charcoal oven Metos Kopa Basic 501 sort

Product capacity	30 kg meat /hour
Inside measures mm	530 x764 mm.
Item width mm	912
Item depth mm	600/1062
Item height mm	700/1033
Package volume	0.381
Unit of volume	m3
Package volume	0.381 m3
Package length	80
Package width	75
Package height	80
Package unit of dimension	cm
Package dimensions (LxWxH)	80x75x80 cm
Net weight	210
Net weight	210 kg
Gross weight	225
Package weight	225 kg
Unit of weight	kg
Remarks (misc.)	Exhaust rate: 3400 m3/hour
Raw material	Stainless steel cover, Cast iron griddles
Door opening direction	down

CODE: MG4560550

Bakery oven Metos Bongard 6.43E 400V3N~



Technical specifications

Attachments

GENERAL

Description	Bakery oven Metos Bongard 6.43E 400V3N~
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DIMENSIONS AND CAPACITY

Product capacity	one revolving trolley 450x600
Item width mm	1060
Item depth mm	1600
Item height mm	2340
Package volume	4.129 m3
Package dimensions (LxWxH)	108x162x236 cm
Net weight	1100 kg
Package weight	1200 kg

TECHNICAL INFORMATION

Connection power kW	38
Fuse Size A	63
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Type of electrical connection	Semifixed
Electrical conn. height mm	2340
Cold water diam.	19
Cold water conn. height mm	2340
Floor drain needed	Yes
Condense diameter	100
Condense conn. height mm	50

Modular deck oven Metos Soleo M4-4 400V3N~

4 oven chambers, the operating volume of the chamber is 1370 * 965 * 168 mm. Humidification, lighting and electronic control in the chamber and a tempered glass door

- chamber grate clay mass 20 mm, rock wool panel insulation
- steam hood with motor and light
- stand with wheels



Modular deck oven Metos Soleo M4-4 400V3N~

Product capacity	baking size 5.3 m2
Item width mm	1730
Item depth mm	1838
Item height mm	2200
Package volume	7.218
Unit of volume	m3
Package volume	7.218 m3
Package length	175
Package width	185.8
Package height	222
Package unit of dimension	cm
Package dimensions (LxWxH)	175x185.8x222 cm
Net weight	1200
Net weight	1200 kg
Gross weight	1400
Package weight	1400 kg
Unit of weight	kg
Connection power kW	38.2
Fuse Size A	63
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Type of electrical connection	Semifixed
Electrical conn. height mm	2200
Cold water diam.	19
Cold water conn. height mm	2200
Drain diameter	100
Floor drain needed	Yes
Condense diameter	100

Modular deck oven Metos Soleo M4-4 400V3N~

Condense conn. height mm	50
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CODE: MG4560582

**Modular deck oven Metos Soleo M2-4
400V3N~0**



Technical specifications

Attachments

GENERAL

Description	Modular deck oven Metos Soleo M2-4 400V3N~
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DIMENSIONS AND CAPACITY

Product capacity	baking size 2.1 m2
Item width mm	980
Item depth mm	1718
Item height mm	2200
Package volume	3.893 m3
Package dimensions (LxWxH)	100x173x225 cm
Net weight	602 kg
Package weight	700 kg

TECHNICAL INFORMATION

Connection power kW	16.7
Fuse Size A	32
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Type of electrical connection	Semifixed
Electrical conn. height mm	2200
Cold water diam.	19
Cold water conn. height mm	2200
Drain diameter	100
Floor drain needed	Yes
Condense diameter	100
Condense conn. height mm	50

Rational oven cleaners

iCombi Pro – iCombi Classic

iCombi Pro (2020 ->) and SCC (9-2011->)	Code
Cleaner tablet Active Green 150 pieces	4353214
CleanJet Care rinser tablet 150 pieces	4215796

iCombi Classic (2020 ->) and CMP (5-2017->)	Code
Cleaner tablet Active Green 150 pieces	4353214
CleanJet Care rinser tablet 150 pieces	4215796

Both tablets are needed in a cleaning program.
Care rinser tablet removes minerals from the boiler.



Cleaner tab
Active Green 150 pieces
Code 4353214



Care rinser tab
150 pieces
Code 4215796

The use of **Active Green tablets** is possible with updated **SCC** or **CMP** models (update by Metos service or training). Then ovens have Active Green washing programs available. Active Green washes use less water and electricity and the tablets are more environment friendly.

SelfCookingCenter SCC



Cleaner tab
100 pieces
Code 4214701



Care rinset tab
150 pieces
Code 4215796

SelfCookingCenter (2008 -2020) with Care tablet container	Code
Cleaner tablet 100 pieces	4214701
CleanJet Care rinser tablet 150 pieces	4215796

SelfCookingCenter (2004 - 2008) without Care tablet container	Code
Cleaner tablet 100 pieces	4214701
Rinser tablet 50 pieces	4214719

Combimaster



Cleaner tab
100 pieces
Code 4214701



Rinser tab
50 pieces
Code 4214719

Combimaster Plus (2017 - 2020)	Code
Cleaner tablet 100 pieces	4214701
Rinser tablet 50 pieces	4214719

Combimaster (2004 -2017)	Code
Grill cleaner 10 l	4194477
Special Rinser 10 l	4194484
Descaler 10 l	4215504

iCombi® Classic.

metos
kitchen intelligence®

Productive. Robust.
Reliable.



The iCombi Classic.

Traditional performance you can trust.

The iCombi Classic is truly multitalented, and will quickly become the indispensable assistant in your kitchen. It replaces numerous conventional cooking appliances on a footprint of less than approx. 1 m², it is robust, high-performing, powerful and efficient. It is easy to use. The impressive functions guarantee high cooking quality. So that with your experience as a chef, you will always get the results you want.

➔ That's confidence

A combi-steamer combining high productivity with high food quality.

Easy to use

Dial with push function, colour display, clear symbols on the user interface, so that you can work intuitively and without errors.

➔ Page 6

Simple programming

Individual programming with up to 100 programs, with multi-step cooking processes of up to 12 steps. For endlessly reproducible results.

➔ Page 6

ClimaPlus

Top dehumidification performance and the ability to set humidity in 10% stages create a precise cooking cabinet climate. For fast results.

➔ Page 4

Extended networking

The optional LAN or WiFi interface allows integration in ConnectedCooking networking solution.

Fan wheels

Together with the cooking cabinet shape, up to 3 fan wheels provide optimal distribution of the heat providing high energy input into the food. For uniform results and high productivity.

➔ Page 6

Cleaning and descaling


Automatic clean, including overnight, phosphate-free cleaner tabs and reduced consumption of detergent - it could not get cleaner than that. The care system also prevents scale.

➔ Page 8

LED cooking cabinet lighting

Trust is good, control is better: With the high light intensity and neutral light colour, the external cooking level can be identified quickly.





Productivity that meets the challenges of your kitchen.

Unique cooking performance

ClimaPlus

The iCombi Classic works at a consistently high level, thanks to: the central measurement and regulatory system for a uniform, individual cooking cabinet climate; the powerful fresh steam generator for optimal steam saturation; the high-performance dehumidification; increased quantity of fan wheels and optimal cooking cabinet design. This means energy is transferred to the food with precision and, where appropriate, with a lot of power. The result: large load size with excellent uniform results across all the racks. With up to 10% less energy and water consumption. For the one objective: producing consistent high quality results with crisp crusts, attractive diamond grill patterns, crispy breaded products.



up to 105^{litre/sec.}
dehumidification



300 °C
convection



max.
steam saturation

➔ **Together this brings**
Higher performance, more
productivity, lower resource
consumption.



It can all be controlled.
Simply and intuitively.

Easy to use

This is how quick it can be: In no time at all, you will be able to operate the iCombi Classic with ease. Thanks to its simplicity, its recognisable symbols and dial with a push function. That is simple.



Individually programmable

Satisfied with the result? Then save the cooking process with up to 12 steps. You can even do this for up to 100 cooking programs.

➔ For a high level of excellence, reliability and quality.

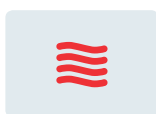


30 – 130 °C

Steam mode

The fresh steam generator with humidity regulation in 10% stages produces hygienic fresh steam. This provides – together with constant cooking cabinet temperature – optimal steam saturation and a uniform cooking process.

➔ For appetising colour and the retention of nutrients and vitamins.



30 – 300 °C

Convection mode

Air is circulated all around the food at individually adjusted air speeds. The reserve capacity is even enough for a full load of pan fried products, frozen foods such as calamari, croquettes or bakery goods.

➔ Powerful performance for good results.




30 – 300 °C

Combination mode

The advantages of steam combined with the benefits of convection heat: short cooking time, reduction in shrinkage and intensive aromas with appetising colours. For excellent results.

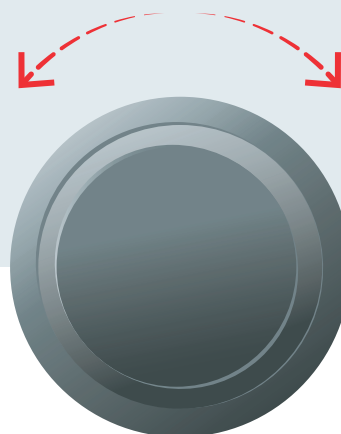
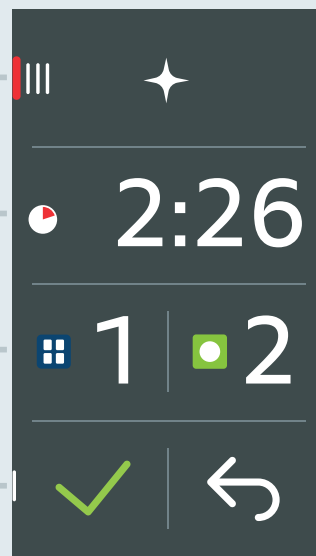
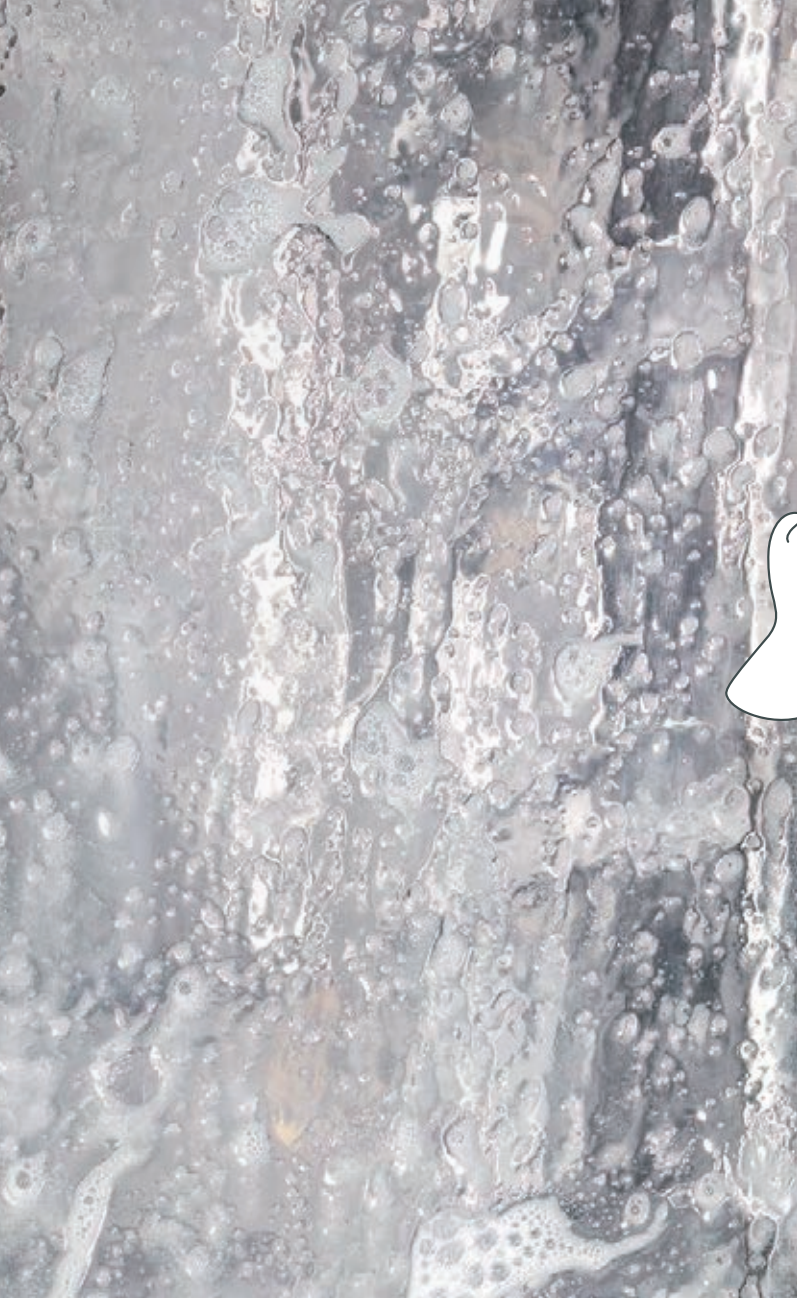
➔ No cooking loss, no drying, high quality.



Always ready to go.

Effective cleaning

Regardless of how hard the iCombi Classic has worked, depending on how dirty the unit is, the automatic clean will determine the necessary cleaning stage. Strong, light or medium. With phosphate-free cleaner tabs. Day or night. Or even in between, even without tabs. Even with the Care system, which eliminates the need for expensive water softening and regular descaling of the steam generator. To make cleaning easier, all the cleaning stages are quick and easy to select on the display.



➔ **Because only one thing counts**
That your cooking system is
perfectly hygienic at all times
with minimal effort.

Technical details.

Offers everything. Down to the smallest detail.



If you have a lot to deliver, you need the right technology. The iCombi Classic has:

❶ LED cooking cabinet lighting ❷ Unit monitoring and download of HACCP data via ConnectedCooking (only with optional LAN or WiFi interface) ❸ New sealing technology for floor units ❹ Integrated hand shower
❺ Fresh steam generator ❻ Double-glazed door with heat-reflecting coating
Also, LAN/WiFi (optional), integrated door drip tray, centrifugal grease trap



Accessories.

The right ingredients for your success.

You know how it goes, the iCombi Classic is your tool and supports you on the path to your desired result. Including with the right accessory. From the grill plate with the excellent thermal conductivity to the powerful exhaust and condensation hoods and the practical stand. Regardless of what the purpose of the different accessories is, they all have one thing in common: It can withstand a lot and also deliver a lot.

Every day.



➔ Original Accessories

We also have the sophisticated accessories to thank for such impressive results.



iCombi Classic overview of models.

Classic features, multiple possibilities.

The iCombi Classic is available in many different sizes, as ultimately its performance fits your needs and not the other way around. 20 meals or 2 000? Front of house cooking? Size of kitchen? Electricity? Gas? 6-1/1? 20-2/1? Which model belongs in your kitchen?



Electric and gas models

iCombi Classic 6-1/1

Capacity	6 × 1/1 GN
Number of meals per day	30–100
Lengthwise loading (GN)	1/1,1/2,2/3,1/3,2/8 GN
Width	850 mm
Depth	842 mm
Height	754 mm
Water inlet	R 3/4"
Water outlet	DN 50
Water pressure	1.0 - 6.0 bar

Electric models

Weight	93 kg
Connected load	10.8 kW
Fuse	3 × 16 A
Mains connection	3 NAC 400 V
Convection mode output	10.25 kW
Steam mode output	9 kW

Gas models

Weight	101 kg
Electrical rating	0.6 kW
Fuse	1 × 16 A
Mains connection	1 NAC 230 V
Gas connection	3/4" IG

Natural gas /LPG G31/LPG G30*

Max. Nominal thermal load	13 kW/13 kW/13.5 kW
Convection mode output	13 kW/13 kW/13.5 kW
Steam mode output	12 kW/12 kW/12.5 kW





iCombi Classic 10-1/1	iCombi Classic 6-2/1	iCombi Classic 10-2/1	iCombi Classic 20-1/1	iCombi Classic 20-2/1
10 × 1/1 GN	6 × 2/1 GN	10 × 2/1 GN	20 × 1/1 GN	20 × 2/1 GN
80–150	60–160	150–300	150–300	300–500
1/1,1/2,2/3,1/3,2/8 GN	2/1. 1/1 GN	2/1. 1/1 GN	1/1,1/2,2/3,1/3,2/8 GN	2/1,1/1 GN
850 mm	1072 mm	1072 mm	877 mm	1082 mm
842 mm	1042 mm	1042 mm	913 mm	1117 mm
1014 mm	754 mm	1014 mm	1807 mm	1807 mm
R 3/4"	R 3/4"	R 3/4"	R 3/4"	R 3/4"
DN 50	DN 50	DN 50	DN 50	DN 50
1.0 - 6.0 bar	1.0 - 6.0 bar	1.0 - 6.0 bar	1.0 - 6.0 bar	1.0 - 6.0 bar
121 kg	131 kg	160 kg	231 kg	304 kg
18.9 kW	22.4 kW	37.4 kW	37.2 kW	67.9 kW
3 × 32 A	3 × 35 A	3 × 63 A	3 × 63 A	3 × 100 A
3 NAC 400 V	3 NAC 400 V	3 NAC 400 V	3 NAC 400 V	3 NAC 400 V
18 kW	21.6 kW	36 kW	36 kW	66 kW
18 kW	18 kW	36 kW	36 kW	54 kW
139 kg	128 kg	184 kg	276 kg	371 kg
0.9 kW	0.9 kW	1.5 kW	1.3 kW	2.2 kW
1 × 16 A	1 × 16 A	1 × 16 A	1 × 16 A	1 × 16 A
1 NAC 230 V	1 NAC 230 V	1 NAC 230 V	1 NAC 230 V	1 NAC 230 V
3/4" IG	3/4" IG	3/4" IG	3/4" IG	3/4" IG
22 kW/22 kW/23 kW	28 kW/28 kW/29.5 kW	40 kW/40 kW/42 kW	42 kW/42 kW/44 kW	80 kW/80 kW/84 kW
22 kW/22 kW/23 kW	28 kW/28 kW/29.5 kW	40 kW/40 kW/42 kW	42 kW/42 kW/44 kW	80 kW/80 kW/84 kW
20 kW/20 kW/21 kW	21 kW/21 kW/22 kW	40 kW/40 kW/42 kW	38 kW/38 kW/40 kW	51 kW/51 kW/53.5 kW

Metos iCombi Classic combi steamers

➔ **BAKE model** has guides for bakery plate 400x600 mm

Number after model number refers to level amount.

Metos iCombi Classic 6-1/1

<i>Metos iCombi Classic</i>	<i>Code</i>	<i>Dimensions mm</i>	<i>Electric connection</i>
<i>iCombi Classic 6-1/1</i>	4352138	850x842x754	400V 3N~ 10.8 kW 16A
<i>iCombi Classic 6-1/1 5</i>	4352140	850x842x754	400V 3N~ 10.8 kW 16A
<i>iCombi Classic 6-1/1 5 BAKE</i>	4352136	850x842x754	400V 3N~ 10.8 kW 16A

Metos iCombi Classic 10-1/1

<i>Metos iCombi Classic</i>	<i>Code</i>	<i>Dimensions mm</i>	<i>Electric connection</i>
<i>iCombi Classic 10-1/1</i>	4352176	850x842x1014	400V 3N~ 18.9 kW 32A
<i>iCombi Classic 10-1/1 8</i>	4352178	850x842x1014	400V 3N~ 18.9 kW 32A
<i>iCombi Classic 10-1/1 8 BAKE</i>	4352180	850x842x1014	400V 3N~ 18.9 kW 32A

Metos iCombi Classic 20-1/1

<i>Metos iCombi Classic</i>	<i>Code</i>	<i>Dimensions mm</i>	<i>Electric connection</i>
<i>iCombi Classic 20-1/1 20</i>	4352214	877x913x1807	400V 3N~ 37.2 kW 63A
<i>iCombi Classic 20-1/1 15</i>	4352222	877x913x1807	400V 3N~ 37.2 kW 63A
<i>iCombi Classic 20-1/1 16 BAKE</i>	4352224	877x913x1807	400V 3N~ 37.2 kW 63A



Metos iCombi Classic combi steamers

Metos iCombi Classic 6-2/1

<i>Metos iCombi Classic</i>	<i>Code</i>	<i>Dimensions mm</i>	<i>Electric connection</i>
<i>iCombi Classic 6-2/1</i>	4352162	1072x1042x754	400V 3N~ 22.4 kW 35A

Metos iCombi Classic 10-2/1

<i>Metos iCombi Classic</i>	<i>Code</i>	<i>Dimensions mm</i>	<i>Electric connection</i>
<i>iCombi Classic 10-2/1</i>	4352198	1072x1042x1014	400V 3N~ 37.4 kW 63A

Metos iCombi Classic 20-2/1

<i>Metos iCombi Classic</i>	<i>Code</i>	<i>Dimensions mm</i>	<i>Electric connection</i>
<i>iCombi Classic 20-2/1 20</i>	4352234	1082x1117x1807	400V 3N~ 67.9 kW 100A
<i>iCombi Classic 20-2/1 15</i>	4352238	1082x1117x1807	400V 3N~ 67.9 kW 100A

Stands

<i>Stand 6-1/1 and 10-1/1 models</i>	<i>Code</i>	<i>Dimensions mm</i>	
<i>Stand 6 or 10 oven, shelf</i>	4342357	850x620x700	<i>height 700, one shelf</i>
<i>Stand 6 or 10 oven, GN guide rails</i>	4342358	850x620x700	<i>12 rails GN1/1, distance 75 mm</i>
<i>BAKE stand 6 or 10 oven, bakery guide rails</i>	4342355	850x620x700	<i>5 rails 400x600, distance 90 mm</i>
<i>Stand for 6 oven with UltraVent</i>	4342365	850x620x945	<i>18 rails GN1/1, distance 75 mm</i>
<i>BAKE stand for 6 oven with UltraVent</i>	4342367	850x620x945	<i>7 rails 400x600, distance 100 mm</i>
<i>Stand CombiDuo for two 6 ovens</i>	4342363	850x620x445	<i>height 445, one shelf</i>
<i>Stand CombiDuo for two 6 ovens</i>	4342361	850x620x445	<i>4 rails GN1/1, distance 75 mm</i>
<i>Stand CombiDuo for 6 + 6 or 6+10 oven</i>	4342359	850x620x200	<i>height 200</i>
<i>Stand 6-2/1 and 10-2/1 models</i>	<i>Code</i>	<i>Dimensions mm</i>	
<i>Stand UG1, with a shelf</i>	4352898	1082x885x699	<i>height 699, one shelf</i>
<i>Stand UG1, CombiDuo for 6+6 or 6+10 oven</i>	4352954	1082x885x200	<i>height 200</i>



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.

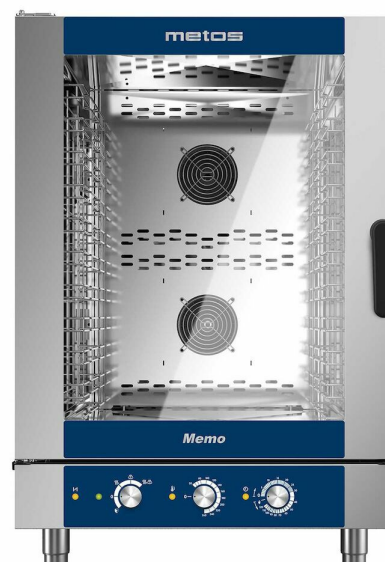
The Metos Memo M101 combine furnace has 10 outlet pairs with outlet interval of 70 mm. The outlets can be used with GN1 / 1 or 600x400 mm baking pans.

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 heat-reflecting 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
- 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

Combi oven Metos Memo M101 with 10 guide rails

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

Combi Oven Metos Memo M61 Slim

The Metos Memo M61 Slim 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 M61 Slim combine furnace has 6 outlet pairs with outlet interval of 60 mm. The outlets can be used with GN1 / 1 pans. The outside width of the oven is only 51 cm, which makes it suitable for a narrow space.

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 M61 Slim 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 heat-reflecting slotted glasses that, together with the air gap between the glasses, reduce heat radiation while retaining heat inside the unit, avoiding unnecessary energy loss.

- 6 outlet pairs, outlet interval 60 mm
- guides for GN1 / 1
- external width only 51 cm
- 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 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

Combi Oven Metos Memo M61 Slim

Product capacity	6 x 1/1 GN
Item width mm	510
Item depth mm	800
Item height mm	880
Package volume	0.496
Unit of volume	m3
Package volume	0.496 m3
Package length	60
Package width	87
Package height	95
Package unit of dimension	cm
Package dimensions (LxWxH)	60x87x95 cm
Net weight	73
Net weight	73 kg
Gross weight	82
Package weight	82 kg
Unit of weight	kg
Connection power kW	7.75
Fuse Size A	16
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
Drain diameter	40

Combi Oven Metos Memo T61 Slim

The Metos Memo T61 Slim combination oven has a clear control panel with shortcut and easy-to-select functions combined with easy cleaning of the oven and oven surfaces to facilitate and enhance the day-to-day operation of the kitchen. The precise temperature and humidity control of the oven chamber makes the food tasty, while retaining its colour and texture, and also allowing for frying and grilling.

The oven has 6 outlet pairs with outlet interval of 60 mm. The outlets can be used with GN1 / 1 pans. The external width of the oven is only 51 cm.

The Metos Memo T61 Slim combination oven basic functions are adjustable steam curing + 30 ° C ... + 130 ° C, convection air + 30 ° C ... + 260 ° C and combined function + 30 ° C ... + 260 ° C. The oven has automatic timer preheating. All programmes in the memory can be linked to shortcuts and create a favourite list.

The oven's structure is 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 as well as automatic wash programmes are included. The automatic washing programme (LCS) dispenses the detergent directly with the 100% recyclable detergent dispenser.

The oven has an LCD-TFT color display for displaying favorite programs, preset programs, menus and settings and an LED HVS alphanumeric display for temperature, humidity control and time. With the help of the selection disk, it makes it easy to manage programmes and select cooking stages.



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

The self-diagnostic programme monitors the operation of the device and gives a bug description and an acoustic signal when a fault occurs. With USB connectivity, transferring HACCP data and cooking programmes, as well as updating your operating system, is quick and easy.

- 6 outlet pairs, outlet interval 60 mm
- guides for GN1 / 1
- external width only 51 cm
- steam cooking + 50 °C to + 130 °C, convection air + 30 °C ... + 260 °C, combination function + 30 °C ... + 260 °C
- 95 tested and stored cooking programmes
- programmable with the ability to store 99 cooking programmes in automatic sequence
- automatic temperature and humidity control system Clima®
- fast dry system for quick dehumidification of the cooking chamber
- electromechanical selectors
- LED alphanumeric display to display the temperatures, Clima, time and core temperature
- 61 mm (LCD - TFT) colour display for displaying your favourite programs, pre-set programs, fan, automatic washing, menus, and settings
- manual pre-heating
- automatic reversing of the fan
- LED lighting in the oven chamber
- automatic chamber venting control
- manual humidifier
- EcoSpeed and EcoVapor systems for maintaining the best cooking temperature and energy consumption
- smooth watertight cooking chamber with rounded edges
- door with double heat-reflective tempered glass with air gap
- internal glass opens for easy cleaning
- left-handed door
- automatic cleaning system LCS with built-in tank and automatic dispensing
- hand shower The double-glazed, left-handed door is equipped with heat-reflecting slotted glasses that, together with the air gap between the glasses, reduce heat radiation while retaining heat inside the unit, avoiding unnecessary energy loss.

The self-diagnostic programme monitors the operation of the device and gives a bug description and an acoustic signal when a fault occurs. With USB connectivity, transferring HACCP data and cooking programmes, as well as updating your operating system, is quick and easy.

- 6 outlet pairs, outlet interval 60 mm
- guides for GN1 / 1
- external width only 51 cm
- steam cooking + 50 °C to + 130 °C, convection air + 30 °C ... + 260 °C, combination function + 30 °C ... + 260 °C
- 95 tested and stored cooking programmes
- programmable with the ability to store 99 cooking programmes in automatic sequence
- automatic temperature and humidity control system Clima®
- fast dry system for quick dehumidification of the cooking chamber
- electromechanical selectors
- LED alphanumeric display to display the temperatures, Clima, time and core temperature
- 61 mm (LCD - TFT) colour display for displaying your favourite programs, pre-set programs, fan, automatic washing, menus, and settings

- manual pre-heating
- automatic reversing of the fan
- LED lighting in the oven chamber
- automatic chamber venting control
- manual humidifier
- EcoSpeed and EcoVapor systems for maintaining the best cooking temperature and energy consumption
- smooth watertight cooking chamber with rounded edges
- door with double heat-reflective tempered glass with air gap
- internal glass opens for easy cleaning
- left-handed door
- automatic cleaning system LCS with built-in tank and automatic dispensing
- hand shower

Combi Oven Metos Memo T61 Slim

Product capacity	6 x 1/1 GN
Item width mm	510
Item depth mm	800
Item height mm	880
Package volume	0.496
Unit of volume	m3
Package volume	0.496 m3
Package length	60
Package width	87
Package height	95
Package unit of dimension	cm
Package dimensions (LxWxH)	60x87x95 cm
Net weight	73
Net weight	73 kg
Gross weight	82
Package weight	82 kg
Unit of weight	kg
Connection power kW	7.75
Fuse Size A	16
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Protection rating (IP)	X3
Cold water diam.	2*3/4"
Cold water min pressure kPa	2
Cold water max pressure kPa	5
Water hardness °dH	4
Drain diameter	40

Combi Oven Metos Memo M51

The Metos Memo M51 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 M51 combine furnace has 5 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 Metos Memo M51 combination oven is made 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 heat-reflecting slotted glasses that, together with the air gap between the glasses, reduce heat radiation while retaining heat inside the unit, avoiding unnecessary energy loss.

- 5 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 with GN guides
- various cooking pots and dishes
- right-hand door
- steam cooler hood
- mounting set for installation on top
- 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 with GN guides
- various cooking pots and dishes
- right-hand door
- steam cooler hood
- mounting set for installation on top

Combi Oven Metos Memo M51

Product capacity	5X1/1 GN,5x (600x400)
Item width mm	777
Item depth mm	729
Item height mm	777
Package volume	0.713
Unit of volume	m3
Package volume	0.713 m3
Package length	91
Package width	87
Package height	90
Package unit of dimension	cm
Package dimensions (LxWxH)	91x87x90 cm
Net weight	74
Net weight	74 kg
Gross weight	85
Package weight	85 kg
Unit of weight	kg
Connection power kW	7.25
Fuse Size A	16
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
Sound level dB	65

Combi oven Metos Memo M71

The Metos Memo M71 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.

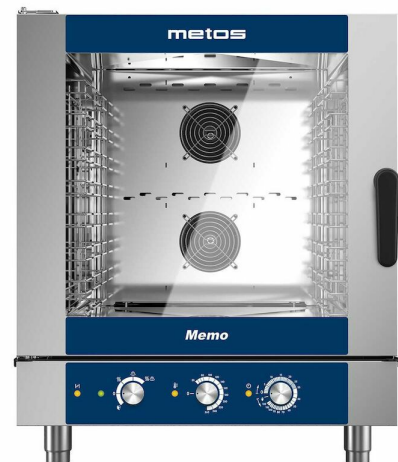
The Metos Memo M71 combine furnace has 7 outlet pairs with outlet interval of 70 mm. The outlets can be used with GN1 / 1 or 600x400 mm baking pans.

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 M71 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 heat-reflecting slotted glasses that, together with the air gap between the glasses, reduce heat radiation while retaining heat inside the unit, avoiding unnecessary energy loss.

- 7 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 with GN guides
- various cooking pots and dishes
- right-hand door
- steam cooler hood
- mounting set for installation on top 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 with GN guides
- various cooking pots and dishes
- right-hand door
- steam cooler hood
- mounting set for installation on top

Combi oven Metos Memo M71

Product capacity	7x 1/1GN, 7 x(600x 400)
Item width mm	777
Item depth mm	729
Item height mm	942
Package volume	0.713
Unit of volume	m3
Package volume	0.713 m3
Package length	91
Package width	87
Package height	90
Package unit of dimension	cm
Package dimensions (LxWxH)	91x87x90 cm
Net weight	80
Net weight	80 kg
Gross weight	91
Package weight	91 kg
Unit of weight	kg
Connection power kW	12.5
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

Combi oven Metos Memo T71 with 7 pair of guide rails

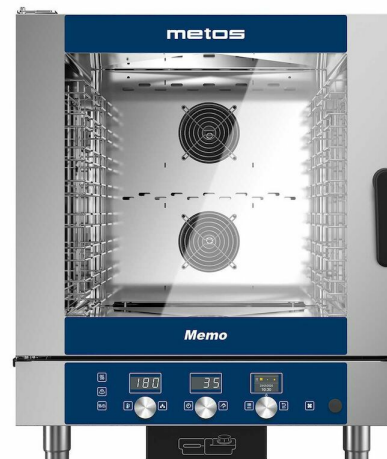
Metos Memo T71 combination oven has a clear control panel with shortcut and easy-to-select functions combined with easy cleaning of the oven and oven surfaces to facilitate and enhance the day-to-day operation of the kitchen. The precise temperature and humidity control of the oven chamber makes the food tasty, while retaining its colour and texture, and also allowing for frying and grilling.

The oven has 7 outlet pairs with outlet interval of 70 mm. The outlets can be used with GN1 / 1 or 600x400 mm baking pans.

The Metos Memo T71 combination oven are adjustable steam curing + 30 ° C ... + 130 ° C, convection air + 30 ° C ... + 260 ° C and combined function + 30 ° C ... + 260 ° C. The oven has automatic timer preheating. All programmes in the memory can be linked to shortcuts and create a favourite list.

The oven's structure is 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 as well as seven automatic wash programmes are available as an accessory. The automatic washing programme (LCS) dispenses the detergent directly with the 100% recyclable detergent dispenser.

The oven has an LCD-TFT color display for displaying favorite programs, preset programs, menus and settings and an LED HVS alphanumeric display for temperature, humidity control and time. With the help of the selection disk, it makes it easy to manage programmes and select cooking stages. The double-glazed, left-handed



door is equipped with heat- reflecting slotted glasses that, together with the air gap between the glasses, reduce heat radiation while retaining heat inside the unit, avoiding unnecessary energy loss.

The self-diagnostic programme monitors the operation of the device and gives a bug description and an acoustic signal when a fault occurs. With USB connectivity, transferring HACCP data and cooking programmes, as well as updating your operating system, is quick and easy.

- 7 outlet pairs, outlet interval 70 mm
- guides for GN1 / 1 or 600x400 mm containers
- steam cooking + 30 °C to + 130 °C, convection air + 30 °C ... + 260 °C, combination function + 30 °C ... + 260 °C
- 95 tested and stored cooking programmes
- programmable with the ability to store 99 cooking programmes in automatic sequence
- manual pre-heating and humidifier
- automatic temperature and humidity control system Autoclima®
- easy access to programmable user parameters
- Ecovapor system - a netreduction in water and energy consumption
- electronic
- LED lighting in the oven chamber
- automatic reversing of the fan
- LCD-TFT color display
- LED HVS alphanumeric display
- fault and acoustic signal when a fault occurs
- 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
- mechanical door switch

ACCESSORIES (ordered separately)

- wash shower
- Automatic washing programme 7 (LCS) + 5 kg cleaning detergent canister
- 3-point cooking sensor
- needle-shaped cooker
- energy optimisation system
- open base
- open base with GN guides
- various cooking pots and dishes
- right-hand door
- steam cooler hood
- mounting set for installation on top door is equipped with heat- reflecting slotted glasses that, together with the air gap between the glasses, reduce heat radiation while retaining heat inside the unit, avoiding unnecessary energy loss.

The self-diagnostic programme monitors the operation of the device and gives a bug description and an acoustic signal when a fault occurs. With USB connectivity, transferring HACCP data and cooking programmes, as well as updating your operating system, is quick and easy.

- 7 outlet pairs, outlet interval 70 mm
- guides for GN1 / 1 or 600x400 mm containers
- steam cooking + 30 °C to + 130 °C, convection air + 30 °C ... + 260 °C, combination function + 30 °C ... + 260 °C
- 95 tested and stored cooking programmes

- programmable with the ability to store 99 cooking programmes in automatic sequence
- manual pre-heating and humidifier
- automatic temperature and humidity control system Autoclima®
- easy access to programmable user parameters
- Ecovapor system - a netreduction in water and energy consumption
- electronic
- LED lighting in the oven chamber
- automatic reversing of the fan
- LCD-TFT color display
- LED HVS alphanumeric display
- fault and acoustic signal when a fault occurs
- 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
- mechanical door switch

ACCESSORIES (ordered separately)

- wash shower
- Automatic washing programme 7 (LCS) + 5 kg cleaning detergent canister
- 3-point cooking sensor
- needle-shaped cooker
- energy optimisation system
- open base
- open base with GN guides
- various cooking pots and dishes
- right-hand door
- steam cooler hood
- mounting set for installation on top

Combi oven Metos Memo T71 with 7 pair of guide rails

Product capacity	7xGN1/1-65, 7 x(600x 400)
Item width mm	777
Item depth mm	729
Item height mm	942
Package volume	0.831
Unit of volume	m3
Package volume	0.831 m3
Package length	91
Package width	87
Package height	105
Package unit of dimension	cm
Package dimensions (LxWxH)	91x87x105 cm
Net weight	80
Net weight	80 kg
Gross weight	91
Package weight	91 kg
Unit of weight	kg
Connection power kW	12.5
Fuse Size A	32
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Protection rating (IP)	X3
Type of electrical connection	Semifixed
Cold water diam.	3/4"
Cold water min pressure kPa	2
Cold water max pressure kPa	5
Water hardness °dH	4
Sound level dB	65

Combi oven Metos Memo T101 with 10 pair of guide rails

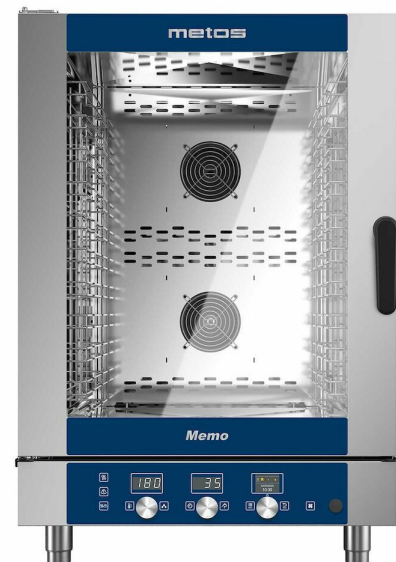
The Metos Memo T101 combination oven has a clear control panel with shortcut and easy-to-select functions combined with easy cleaning of the oven and oven surfaces to facilitate and enhance the day-to-day operation of the kitchen. The precise temperature and humidity control of the oven chamber makes the food tasty, while retaining its colour and texture, and also allowing for frying and grilling.

The oven has 10 outlet pairs with outlet interval of 70 mm. The outlets can be used with GN1 / 1 or 600x400 mm baking pans.

The Metos Memo T101 combination oven basic functions are adjustable steam curing + 30 ° C ... + 130 ° C, convection air + 30 ° C ... + 260 ° C and combined function + 30 ° C ... + 260 ° C. The oven has automatic timer preheating. All programmes in the memory can be linked to shortcuts and create a favourite list.

The oven's structure is 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 as well as five automatic wash programmes are available as an accessory. The automatic washing programme (LCS) dispenses the detergent directly with the 100% recyclable detergent dispenser.

The oven has an LCD-TFT color display for displaying favorite programs, preset programs, menus and settings and an LED HVS alphanumeric display for temperature, humidity control and time. With the help of the selection disk, it makes it easy to manage programmes and select cooking stages. The



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

The self-diagnostic programme monitors the operation of the device and gives a bug description and an acoustic signal when a fault occurs. With USB connectivity, transferring HACCP data and cooking programmes, as well as updating your operating system, is quick and easy.

- 10 outlet pairs, outlet interval 70 mm
- guides for GN1 / 1 or 600x400 mm containers
- steam cooking + 30 °C to + 130 °C, convection air + 30 °C ... + 260 °C, combination function + 30 °C ... + 260 °C
- 95 tested and stored cooking programmes
- programmable with the ability to store 99 cooking programmes in automatic sequence
- manual pre-heating and humidifier
- automatic temperature and humidity control system Autoclima®
- easy access to programmable user parameters
- Ecovapor system - a netreduction in water and energy consumption
- electronic
- LED lighting in the oven chamber
- automatic reversing of the fan
- LCD-TFT color display
- LED HVS alphanumeric display
- fault and acoustic signal when a fault occurs
- 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
- mechanical door switch

ACCESSORIES (ordered separately)

- wash shower
- 3-point cooking sensor
- needle-shaped cooker
- energy optimisation system
- open base
- open base with GN guides
- various cooking pots and dishes
- right-hand door
- steam cooler hood double-glazed, left-handed door is equipped with heat- reflecting slotted glasses that, together with the air gap between the glasses, reduce heat radiation while retaining heat inside the unit, avoiding unnecessary energy loss.

The self-diagnostic programme monitors the operation of the device and gives a bug description and an acoustic signal when a fault occurs. With USB connectivity, transferring HACCP data and cooking programmes, as well as updating your operating system, is quick and easy.

- 10 outlet pairs, outlet interval 70 mm
- guides for GN1 / 1 or 600x400 mm containers
- steam cooking + 30 °C to + 130 °C, convection air + 30 °C ... + 260 °C, combination function + 30 °C ... + 260 °C
- 95 tested and stored cooking programmes
- programmable with the ability to store 99 cooking programmes in automatic sequence

- manual pre-heating and humidifier
- automatic temperature and humidity control system Autoclima®
- easy access to programmable user parameters
- Ecovapor system - a netreduction in water and energy consumption
- electronic
- LED lighting in the oven chamber
- automatic reversing of the fan
- LCD-TFT color display
- LED HVS alphanumeric display
- fault and acoustic signal when a fault occurs
- 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
- mechanical door switch

ACCESSORIES (ordered separately)

- wash shower
- 3-point cooking sensor
- needle-shaped cooker
- energy optimisation system
- open base
- open base with GN guides
- various cooking pots and dishes
- right-hand door
- steam cooler hood

Combi oven Metos Memo T101 with 10 pair of guide rails

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
Type of electrical connection	Semifixed
Cold water diam.	3/4"
Drain diameter	40
Sound level dB	65

Combi oven Metos Memo T51 with 5 pair of guide rails

Metos Memo T51 combination oven has a clear control panel with shortcut and easy-to-select functions combined with easy cleaning of the oven and oven surfaces to facilitate and enhance the day-to-day operation of the kitchen. The precise temperature and humidity control of the oven chamber makes the food tasty, while retaining its colour and texture, and also allowing for frying and grilling.

The oven has 5 outlet pairs with outlet interval of 70 mm. The outlets can be used with GN1 / 1 or 600x400 mm baking pans.

The basic functions of the Metos Memo T51 combination oven are adjustable steam curing + 30 ° C ... + 130 ° C, convection air + 30 ° C ... + 260 ° C and combined function + 30 ° C ... + 260 ° C. The oven has automatic timer preheating. All programmes in the memory can be linked to shortcuts and create a favourite list.

The oven's structure is 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 as well as seven automatic wash programmes are available as an accessory. The automatic washing programme (LCS) dispenses the detergent directly with the 100% recyclable detergent dispenser.

The oven has an LCD-TFT color display for displaying your favourite programs, pre-set programs, menus and settings and an LED HVS alphanumeric display for temperature, humidity control and time. With the help of the selection disk, it makes it easy to manage programmes and select cooking stages.



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

The self-diagnostic programme monitors the operation of the device and gives a bug description and an acoustic signal when a fault occurs. With USB connectivity, transferring HACCP data and cooking programmes, as well as updating your operating system, is quick and easy.

- 5 outlet pairs, outlet interval 70 mm
- guides for GN1 / 1 or 600x400 mm containers
- steam cooking + 30 °C to + 130 °C, convection air + 30 °C ... + 260 °C, combination function + 30 °C ... + 260 °C
- 95 tested and stored cooking programmes
- programmable with the ability to store 99 cooking programmes in automatic sequence
- manual pre-heating and humidifier
- automatic temperature and humidity control system Autoclima®
- easy access to programmable user parameters
- Ecovapor system - a net reduction in water and energy consumption
- electronic
- LED lighting in the oven chamber
- automatic reversing of the fan
- LCD-TFT color display
- LED HVS alphanumeric display
- fault and acoustic signal when a fault occurs
- 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
- mechanical door switch

ACCESSORIES (ordered separately)

- wash shower
 - Automatic washing programme 7 (LCS) + 5 kg cleaning detergent canister
 - 3-point cooking sensor
 - needle-shaped cooker
 - energy optimisation system
 - open base
 - open base with GN guides
 - various cooking pots and dishes
 - right-hand door
 - steam cooler hood
 - mounting set for installation on top
- The double-glazed, left-handed door is equipped with heat-reflecting slotted glasses that, together with the air gap between the glasses, reduce heat radiation while retaining heat inside the unit, avoiding unnecessary energy loss.

The self-diagnostic programme monitors the operation of the device and gives a bug description and an acoustic signal when a fault occurs. With USB connectivity, transferring HACCP data and cooking programmes, as well as updating your operating system, is quick and easy.

- 5 outlet pairs, outlet interval 70 mm
- guides for GN1 / 1 or 600x400 mm containers
- steam cooking + 30 °C to + 130 °C, convection air + 30 °C ... + 260 °C, combination function + 30 °C ... + 260 °C

- 95 tested and stored cooking programmes
- programmable with the ability to store 99 cooking programmes in automatic sequence
- manual pre-heating and humidifier
- automatic temperature and humidity control system Autoclima®
- easy access to programmable user parameters
- Ecovapor system - a netreduction in water and energy consumption
- electronic
- LED lighting in the oven chamber
- automatic reversing of the fan
- LCD-TFT color display
- LED HVS alphanumeric display
- fault and acoustic signal when a fault occurs
- 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
- mechanical door switch

ACCESSORIES (ordered separately)

- wash shower
- Automatic washing programme 7 (LCS) + 5 kg cleaning detergent canister
- 3-point cooking sensor
- needle-shaped cooker
- energy optimisation system
- open base
- open base with GN guides
- various cooking pots and dishes
- right-hand door
- steam cooler hood
- mounting set for installation on top

Combi oven Metos Memo T51 with 5 pair of guide rails

Product capacity	5xGN1/1-65,5x (600x400)
Item width mm	777
Item depth mm	729
Item height mm	777
Package volume	0.708
Unit of volume	m3
Package volume	0.708 m3
Package length	91
Package width	86.5
Package height	90
Package unit of dimension	cm
Package dimensions (LxWxH)	91x86.5x90 cm
Net weight	74
Net weight	74 kg
Gross weight	85
Package weight	85 kg
Unit of weight	kg
Connection power kW	7.25
Fuse Size A	16
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Protection rating (IP)	X3
Type of electrical connection	Semifixed
Cold water diam.	3/4"
Cold water min pressure kPa	2
Cold water max pressure kPa	5
Cold water conn. height mm	155
Water hardness °dH	4

Combi oven Metos Memo T51 with 5 pair of guide rails

Drain diameter	40
Drain conn. height mm	121
Sound level dB	65

CODE: MG4571495

Combi oven Metos Puff PFEN084, 9x600x400

The Metos Puff PFEN084 is an efficient and reliable combination oven. A clear operating panel and easy-to-select functions combined with easy cleaning of the ov...

Full description Technical specifications Attachments

The Metos Puff PFEN084 is an efficient and reliable 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 Puff PFEN084 has 9 pairs of guide rails with interval of 80 mm. The outlets can be used with 600x400 mm baking trays. The heating functions are adjustable - manual cooking with three cooking modes: convection from 30°C to 260°C, steam from 30°C to 130°C, combined from 30°C to 260°C. Autoclimate® - System that automatically manages the perfect climate in the cooking chamber. It's possible to program and save a recipe with its procedures in an automatic sequence (up to 15 cycles) giving each program its own name, picture and information on the recipe.

The Metos Puff PFEN084 has a cooking chamber in 1 mm thick 18/10 AISI 304 stainless steel with long, fully rounded edges for best air flow and easier cleaning. Under-door drip tray collects condensation and convey it directly to the drain, even with the door open. Oven has an automatic LCS (Liquid Clean System) washing system with built-in tank and automatic dosing. In addition seven automatic washing programs, without the need for an operator to be present after start-up. An external wash shower is available as an accessory.

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

- 9 outlet pairs, outlet interval 80 mm
- guides for 600x400 mm baking trays
- chamber dimensions 645x455x795 mm
- steam cooking + 30 ° C to + 130 ° C, convection air + 30 ° C ... + 260 ° C, combination function + 30 ° C ... + 260 ° C
- automatic cleaning system
- USB and Wi-Fi connection
- LED lighting in the oven chamber
- two speed fan, normal / reduced
- automatic reversing of the fan
- self-diagnosis with smart error viewing
- electric control for "no water" alert
- 7" high-definition and capacitive LCD colour screen
- programmable
- the unit is ready to be retrofitted with the tension 3AC 230V.

ACCESSORIES (ordered separately)

- wash shower
- right-hand door
- extraction hood
- mounting set for installation on top
- open stand
- multipoint core probe
- ethernet connection

GENERAL

Description	Combi oven Metos Puff PFEN084, 9x600x400
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DIMENSIONS AND CAPACITY

Product capacity	9x600x400
Item width mm	777
Item depth mm	744
Item height mm	1097
Package volume	1 m3
Package dimensions (LxWxH)	91x86.5x127 cm
Net weight	104 kg
Package weight	117 kg

TECHNICAL INFORMATION

Connection power kW	14.5
Fuse Size A	25
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Protection rating (IP)	X3
Type of electrical connection	Semifixed
Remarks (electrical)	retrofitted to 3AC 230V
Cold water diam.	2x 3/4"
Cold water flow l/min	10
Cold water min pressure kPa	200
Cold water max pressure kPa	500
Cold water conn. inlet	Bottom,Behind
Cold water conn. height mm	102
Drain diameter	40
Drain conn. inlet	Behind,Bottom
Drain conn. height mm	95
Sound level dB	49
Heat load sensitive W	1740
Heat load latent W	2610

FEATURES

Operation type	electronical
Hinge location	left
Cleaning	automatic washing
Data transfer	WIFI
GN size	600x400
Temperature area °C	30-250
Programmability	ready programs,programmable
Temperature probe	No
Fill in trolleys	No
Hand shower	No
Descaling	Yes
Humidification	Yes
Timer	Yes

INSTALLATION

Installation	table model
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ENERGY AND CONSUMPTION

Power type	electric
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CODE: MG4571493

Combi oven Metos Puff PFEN064, 7x600x400

The Metos Puff PFEN064 is an efficient and reliable combination oven. A clear operating panel and easy-to-select functions combined with easy cleaning of the ov...



Full description

Technical specifications

Attachments

The Metos Puff PFEN064 is an efficient and reliable 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 Puff PFEN064 has 7 pairs of guide rails with interval of 77 mm. The outlets can be used with 600x400 mm baking trays. The heating functions are adjustable - manual cooking with three cooking modes: convection from 30°C to 260°C, steam from 30°C to 130°C, combined from 30°C to 260°C. Autoclimate® - System that automatically manages the perfect climate in the cooking chamber. It's possible to program and save a recipe with its procedures in an automatic sequence (up to 15 cycles) giving each program its own name, picture and information on the recipe.

The Metos Puff PFEN064 has a cooking chamber in 1 mm thick 18/10 AISI 304 stainless steel with long, fully rounded edges for best air flow and easier cleaning. Under-door drip tray collects condensation and convey it directly to the drain, even with the door open. Oven has an automatic LCS (Liquid Clean System) washing system with built-in tank and automatic dosing. In addition seven automatic washing programs, without the need for an operator to be present after start-up. An external wash shower is available as an accessory.

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

- 7 outlet pairs, outlet interval 77 mm
- guides for 600x400 mm baking trays
- chamber dimensions 645x455x585 mm
- steam cooking + 30 ° C to + 130 ° C, convection air + 30 ° C ... + 260 ° C, combination function + 30 ° C ... + 260 ° C
- automatic cleaning system
- USB and Wi-Fi connection
- LED lighting in the oven chamber
- two speed fan, normal / reduced
- automatic reversing of the fan
- self-diagnosis with smart error viewing
- electric control for "no water" alert
- 7" high-definition and capacitive LCD colour screen
- programmable
- the unit is ready to be retrofitted with the tension 3AC 230V.

ACCESSORIES (ordered separately)

- wash shower
- right-hand door
- extraction hood
- mounting set for installation on top
- open stand
- multipoint core probe
- ethernet connection

GENERAL		
Description		Combi oven Metos Puff PFEN064, 7x600x400
DIMENSIONS AND CAPACITY		
Product capacity	7x600x400	
Item width mm	777	
Item depth mm	744	
Item height mm	887	
Package volume	0.827 m3	
Package dimensions (LxWxH)	91x86.5x105 cm	
Net weight	90 kg	
Package weight	102 kg	
TECHNICAL INFORMATION		
Connection power kW	12.5	
Fuse Size A	20	
Connection voltage V	400	
Number of phases	3NPE	
Frequency Hz	50	
Protection rating (IP)	X3	
Type of electrical connection	Semifixed	
Remarks (electrical)	retrofitted to 3AC 230V	
Cold water diam.	2x 3/4"	
Cold water flow l/min	10	
Cold water min pressure kPa	200	
Cold water max pressure kPa	500	
Cold water conn. inlet	Bottom,Behind	
Cold water conn. height mm	102	
Drain diameter	40	
Drain conn. inlet	Behind,Bottom	
Drain conn. height mm	95	
Sound level dB	49	
Heat load sensitive W	1500	
Heat load latent W	2250	
FEATURES		
Operation type	electronical	
Hinge location	left	
Cleaning	automatic washing	
Data transfer	WIFI	
GN size	600x400	
Programmability	ready programs,programmable	
Temperature probe	No	
Fill in trolleys	No	
Hand shower	No	
Descaling	Yes	
Humidification	Yes	
Timer	Yes	
INSTALLATION		
Installation	table model	

CODE: MG4571492

Combi oven Metos Puff PFEN064, 6x600x400

The Metos Puff PFEN064 is an efficient and reliable combination oven. A clear operating panel and easy-to-select functions combined with easy cleaning of the ov...



Full description

Technical specifications

Attachments

The Metos Puff PFEN064 is an efficient and reliable 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 Puff PFEN064 has 6 pairs of guide rails with interval of 90 mm. The outlets can be used with 600x400 mm baking trays. The heating functions are adjustable - manual cooking with three cooking modes: convection from 30°C to 260°C, steam from 30°C to 130°C, combined from 30°C to 260°C. Autoclimate® - System that automatically manages the perfect climate in the cooking chamber. It's possible to program and save a recipe with its procedures in an automatic sequence (up to 15 cycles) giving each program its own name, picture and information on the recipe.

The Metos Puff PFEN064 has a cooking chamber in 1 mm thick 18/10 AISI 304 stainless steel with long, fully rounded edges for best air flow and easier cleaning. Under-door drip tray collects condensation and convey it directly to the drain, even with the door open. Oven has an automatic LCS (Liquid Clean System) washing system with built-in tank and automatic dosing. In addition seven automatic washing programs, without the need for an operator to be present after start-up. An external wash shower is available as an accessory.

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

- 6 outlet pairs, outlet interval 90 mm
- guides for 600x400 mm baking trays
- chamber dimensions 645x455x585 mm
- steam cooking + 30 ° C to + 130 ° C, convection air + 30 ° C ... + 260 ° C, combination function + 30 ° C ... + 260 ° C
- automatic cleaning system
- USB and Wi-Fi connection
- LED lighting in the oven chamber
- two speed fan, normal / reduced
- automatic reversing of the fan
- self-diagnosis with smart error viewing
- electric control for "no water" alert
- 7" high-definition and capacitive LCD colour screen
- programmable
- the unit is ready to be retrofitted with the tension 3AC 230V.

ACCESSORIES (ordered separately)

- wash shower
- right-hand door
- extraction hood
- mounting set for installation on top
- open stand
- multipoint core probe
- ethernet connection

GENERAL	
Description	Combi oven Metos Puff PFEN064, 6x600x400
DIMENSIONS AND CAPACITY	
Product capacity	6x600x400
Item width mm	777
Item depth mm	744
Item height mm	887
Package volume	0.827 m3
Package dimensions (LxWxH)	91x86.5x105 cm
Net weight	90 kg
Package weight	102 kg
TECHNICAL INFORMATION	
Connection power kW	12.5
Fuse Size A	20
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Protection rating (IP)	X3
Type of electrical connection	Semifixed
Remarks (electrical)	retrofitted to 3AC 230V
Cold water diam.	2x 3/4"
Cold water flow l/min	10
Cold water min pressure kPa	200
Cold water max pressure kPa	500
Cold water conn. inlet	Bottom,Behind
Cold water conn. height mm	102
Drain diameter	40
Drain conn. inlet	Behind,Bottom
Drain conn. height mm	95
Sound level dB	49
Heat load sensitive W	1500
Heat load latent W	2250
FEATURES	
Operation type	electronical
Hinge location	left
Cleaning	automatic washing
Data transfer	WIFI
GN size	600x400
Temperature area °C	30-250
Programmability	ready programs,programmable
Temperature probe	No
Fill in trolleys	No
Hand shower	No
Descaling	Yes
Humidification	Yes
Timer	Yes
INSTALLATION	
Installation	table model

CODE: MG4571490

Combi oven Metos Puff PFEN044, 4x600x400

The Metos Puff PFEN044 is an efficient and reliable combination oven. A clear operating panel and easy-to-select functions combined with easy cleaning of the ov...



Full description Technical specifications Attachments

The Metos Puff PFEN044 is an efficient and reliable 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 Puff PFEN044 has 4 pairs of guide rails with interval of 90 mm. The outlets can be used with 600x400 mm baking trays. The heating functions are adjustable - manual cooking with three cooking modes: convection from 30°C to 260°C, steam from 30°C to 130°C, combined from 30°C to 260°C. Autoclima® - System that automatically manages the perfect climate in the cooking chamber. It's possible to program and save a recipe with its procedures in an automatic sequence (up to 15 cycles) giving each program its own name, picture and information on the recipe.

The Metos Puff PFEN044 has a cooking chamber in 1 mm thick 18/10 AISI 304 stainless steel with long, fully rounded edges for best air flow and easier cleaning. Under-door drip tray collects condensation and convey it directly to the drain, even with the door open. Oven has an automatic LCS (Liquid Clean System) washing system with built-in tank and automatic dosing. In addition seven automatic washing programs, without the need for an operator to be present after start-up. An external wash shower is available as an accessory.

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

- 4 outlet pairs, outlet interval 90 mm
- guides for 600x400 mm baking trays
- chamber dimensions 645x455x420 mm
- steam cooking + 30 ° C to + 130 ° C, convection air + 30 ° C ... + 260 ° C, combination function + 30 ° C ... + 260 ° C
- automatic cleaning system
- USB and Wi-Fi connection
- LED lighting in the oven chamber
- two speed fan, normal / reduced
- automatic reversing of the fan
- self-diagnosis with smart error viewing
- electric control for "no water" alert
- 7" high-definition and capacitive LCD colour screen
- programmable
- the unit is ready to be retrofitted with the tension 3AC 230V.

ACCESSORIES (ordered separately)

- wash shower
- right-hand door
- extraction hood
- mounting set for installation on top
- open stand
- multipoint core probe
- ethernet connection

GENERAL

Description	Combi oven Metos Puff PFEN044, 4x600x400
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DIMENSIONS AND CAPACITY

Product capacity	4x600x400
Item width mm	777
Item depth mm	744
Item height mm	723
Package volume	0.708 m3
Package dimensions (LxWxH)	91x86.5x90 cm
Net weight	74 kg
Package weight	85 kg

TECHNICAL INFORMATION

Connection power kW	7.25
Fuse Size A	16
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Protection rating (IP)	X3
Type of electrical connection	Semifixed
Remarks (electrical)	retrofitted to 3AC 230V
Cold water diam.	2x 3/4"
Cold water flow l/min	10
Cold water min pressure kPa	200
Cold water max pressure kPa	500
Cold water conn. inlet	Bottom,Behind
Cold water conn. height mm	102
Drain diameter	40
Drain conn. inlet	Behind,Bottom
Drain conn. height mm	95
Sound level dB	49
Heat load sensitive W	870
Heat load latent W	1305

FEATURES

Operation type	electronical
Hinge location	left
Cleaning	automatic washing
Data transfer	WIFI
GN size	600x400
Temperature area °C	30-250
Programmability	ready programs,programmable
Temperature probe	No
Fill in trolleys	No
Hand shower	No
Descaling	Yes
Humidification	Yes
Timer	Yes

INSTALLATION

Installation	table model
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ENERGY AND CONSUMPTION

Power type	electric
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CODE: MG4571491

Combi oven Metos Puff PFEN044, 5x600x400

The Metos Puff PFEN044 is an efficient and reliable combination oven. A clear operating panel and easy-to-select functions combined with easy cleaning of the ov...



Full description

Technical specifications

Attachments

The Metos Puff PFEN044 is an efficient and reliable 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 Puff PFEN044 has 5 pairs of guide rails with interval of 72 mm. The outlets can be used with 600x400 mm baking trays. The heating functions are adjustable - manual cooking with three cooking modes: convection from 30°C to 260°C, steam from 30°C to 130°C, combined from 30°C to 260°C. Autoclimate® - System that automatically manages the perfect climate in the cooking chamber. It's possible to program and save a recipe with its procedures in an automatic sequence (up to 15 cycles) giving each program its own name, picture and information on the recipe.

The Metos Puff PFEN044 has a cooking chamber in 1 mm thick 18/10 AISI 304 stainless steel with long, fully rounded edges for best air flow and easier cleaning. Under-door drip tray collects condensation and convey it directly to the drain, even with the door open. Oven has an automatic LCS (Liquid Clean System) washing system with built-in tank and automatic dosing. In addition seven automatic washing programs, without the need for an operator to be present after start-up. An external wash shower is available as an accessory.

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

- 5 outlet pairs, outlet interval 72 mm
- guides for 600x400 mm baking trays
- chamber dimensions 645x455x420 mm
- steam cooking + 30 ° C to + 130 ° C, convection air + 30 ° C ... + 260 ° C, combination function + 30 ° C ... + 260 ° C
- automatic cleaning system
- USB and Wi-Fi connection
- LED lighting in the oven chamber
- two speed fan, normal / reduced
- automatic reversing of the fan
- self-diagnosis with smart error viewing
- electric control for "no water" alert
- 7" high-definition and capacitive LCD colour screen
- programmable
- the unit is ready to be retrofitted with the tension 3AC 230V.

ACCESSORIES (ordered separately)

- wash shower
- right-hand door
- extraction hood
- mounting set for installation on top
- open stand
- multipoint core probe
- ethernet connection

GENERAL

Description	Combi oven Metos Puff PFEN044, 5x600x400
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DIMENSIONS AND CAPACITY

Product capacity	5x600x400
Item width mm	777
Item depth mm	744
Item height mm	723
Package volume	0.708 m3
Package dimensions (LxWxH)	91x86.5x90 cm
Net weight	74 kg
Package weight	85 kg

TECHNICAL INFORMATION

Connection power kW	7.25
Fuse Size A	16
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Protection rating (IP)	X3
Type of electrical connection	Semifixed
Remarks (electrical)	retrofitted to 3AC 230V
Cold water diam.	2x 3/4"
Cold water flow l/min	10
Cold water min pressure kPa	200
Cold water max pressure kPa	500
Cold water conn. inlet	Bottom,Behind
Cold water conn. height mm	102
Drain diameter	40
Drain conn. inlet	Bottom,Behind
Drain conn. height mm	95
Sound level dB	49
Heat load sensitive W	870
Heat load latent W	1305

FEATURES

Operation type	electronical
Hinge location	left
Cleaning	automatic washing
Data transfer	WIFI
GN size	600x400
Temperature area °C	30-250
Programmability	ready programs,programmable
Temperature probe	No
Fill in trolleys	No
Hand shower	No
Descaling	Yes
Humidification	Yes
Timer	Yes

INSTALLATION

Installation	table model
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ENERGY AND CONSUMPTION

Power type	electric
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Combi oven Metos Synapsy 061,6xGN1/1

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- capacity 6xGN1/1
- rail distance 70 mm
- direct steam
- USB connection
- Wi-Fi



connection as standard

- multipoint core probe fixed, ø 3 mm
- easy to use touch screen
- 95 recipes available
- multicooking function
- preheating up to 300°C
- manual mode with three cooking modes and instant start; convection 30...270°C, steam 30...130°C, combination convection + steam 30...270°C
- automatically regulated steam condensation
- ClimaSmart system
- automatic washing system, 7 automatic washing programs
- hand shower
- led lighting
- right handed connection as standard
- multipoint core probe fixed, ø 3 mm
- easy to use touch screen
- 95 recipes available
- multicooking function
- preheating up to 300°C
- manual mode with three cooking modes and instant start; convection 30...270°C, steam 30...130°C, combination convection + steam 30...270°C
- automatically regulated steam condensation
- ClimaSmart system
- automatic washing system, 7 automatic washing programs
- hand shower
- led lighting
- right handed

Combi oven Metos Synapsy 061,6xGN1/1

Product capacity	6xGN1/1
Item width mm	852
Item depth mm	795
Item height mm	775
Package volume	0.912
Unit of volume	m3
Package volume	0.912 m3
Package length	99
Package width	94
Package height	98
Package unit of dimension	cm
Package dimensions (LxWxH)	99x94x98 cm
Net weight	107
Net weight	107 kg
Gross weight	131
Package weight	131 kg
Unit of weight	kg
Connection power kW	9.5
Fuse Size A	15
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50/60
Protection rating (IP)	X4
Type of electrical connection	Semifixed
Cold water diam.	3/4"
Cold water min pressure kPa	200
Cold water max pressure kPa	500
Drain diameter	50
Sound level dB	50

Combi oven Metos Synapsy 061,6xGN1/1

Heat load sensitive W	1710
Heat load latent W	1140
Operation type	electronical
Hinge location	left
Cleaning	automatic washing
Data transfer	WIFI
GN size	1/1
Programmability	ready programs;programmable
Fill in trolleys	No

Combi oven Metos Synapsy 061 with boiler, 6xGN1/1

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- capacity 6xGN1/1
- rail distance 70 mm
- with steam generator
- USB connection
- Wi-Fi



connection as standard

- multipoint core probe fixed, ø 3 mm
- easy to use touch screen
- 95 recipes available
- multicooking function
- preheating up to 300°C
- manual mode with three cooking modes and instant start; convection 30...270°C, steam 30...130°C, combination convection + steam 30...270°C
- automatically regulated steam condensation
- ClimaSmart system
- automatic washing system, 7 automatic washing programs
- hand shower
- led lighting
- right handed connection as standard
- multipoint core probe fixed, ø 3 mm
- easy to use touch screen
- 95 recipes available
- multicooking function
- preheating up to 300°C
- manual mode with three cooking modes and instant start; convection 30...270°C, steam 30...130°C, combination convection + steam 30...270°C
- automatically regulated steam condensation
- ClimaSmart system
- automatic washing system, 7 automatic washing programs
- hand shower
- led lighting
- right handed

Combi oven Metos Synapsy 061 with boiler,6xGN1/1

Product capacity	6xGN1/1
Item width mm	852
Item depth mm	795
Item height mm	775
Package volume	0.912
Unit of volume	m3
Package volume	0.912 m3
Package length	99
Package width	94
Package height	98
Package unit of dimension	cm
Package dimensions (LxWxH)	99x94x98 cm
Net weight	117
Net weight	117 kg
Gross weight	142
Package weight	142 kg
Unit of weight	kg
Connection power kW	9.5
Fuse Size A	15
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50/60
Protection rating (IP)	X4
Type of electrical connection	Semifixed
Cold water diam.	3/4"
Cold water min pressure kPa	200
Cold water max pressure kPa	500
Drain diameter	50
Sound level dB	50

Combi oven Metos Synapsy 061 with boiler,6xGN1/1

Heat load sensitive W	1710
Heat load latent W	1140
Operation type	electronical
Hinge location	left
Cleaning	automatic washing
Data transfer	WIFI
GN size	1/1
Programmability	ready programs;programmable
Fill in trolleys	No

Combi oven Metos Synapsy 161, 6xGN1/1 + 8x600x400

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- capacity top oven 6xGN1/1, lower oven 8x600x400mm baking plates
- rail distance 70/90 mm
- direct



steam

- USB connection
 - Wi-Fi connection as standard
 - multipoint core probe fixed, ø 3 mm
 - easy to use touch screen
 - 95 recipes available
 - multicooking function
 - preheating up to 300°C
 - manual mode with three cooking modes and instant start; convection 30...270°C, steam 30...130°C, combination convection + steam 30...270°C
 - automatically regulated steam condensation
 - ClimaSmart system
 - automatic washing system, 7 automatic washing programs
 - hand shower
 - led lighting
 - right handed steam
- USB connection
 - Wi-Fi connection as standard
 - multipoint core probe fixed, ø 3 mm
 - easy to use touch screen
 - 95 recipes available
 - multicooking function
 - preheating up to 300°C
 - manual mode with three cooking modes and instant start; convection 30...270°C, steam 30...130°C, combination convection + steam 30...270°C
 - automatically regulated steam condensation
 - ClimaSmart system
 - automatic washing system, 7 automatic washing programs
 - hand shower
 - led lighting
 - right handed

Combi oven Metos Synapsy 161, 6xGN1/1 + 8x600x400

Product capacity	6xGN1/1 + 8x600x400
Item width mm	852
Item depth mm	795
Item height mm	1840
Package volume	2.059
Unit of volume	m3
Package volume	2.059 m3
Package length	103
Package width	98
Package height	204
Package unit of dimension	cm
Package dimensions (LxWxH)	103x98x204 cm
Net weight	226
Net weight	226 kg
Gross weight	266
Package weight	266 kg
Unit of weight	kg
Connection power kW	25.5
Fuse Size A	40
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50/60
Protection rating (IP)	X5
Type of electrical connection	Semifixed
Cold water diam.	3/4"
Cold water min pressure kPa	200
Cold water max pressure kPa	500
Drain diameter	50
Sound level dB	50

Combi oven Metos Synapsy 161, 6xGN1/1 + 8x600x400

Heat load sensitive W	3060
Heat load latent W	4590
Operation type	electronical
Hinge location	left
Cleaning	automatic washing
Data transfer	WIFI
Programmability	ready programs;programmable
Fill in trolleys	No

Combi oven Metos Synapsy 201 with boiler, 20xGN1/1

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- trolley capacity 20xGN1/1
- rail distance 63 mm
- with steam generator
- USB connection



- Wi-Fi connection as standard
- multipoint core probe fixed, ø 3 mm
- easy to use touch screen
- 95 recipes available
- multicooking function
- preheating up to 300°C
- manual mode with three cooking modes and instant start; convection 30...270°C, steam 30...130°C, combination convection + steam 30...270°C
- automatically regulated steam condensation
- ClimaSmart system
- automatic washing system, 7 automatic washing programs
- hand shower
- led lighting
- left hinged door
- Wi-Fi connection as standard
- multipoint core probe fixed, ø 3 mm
- easy to use touch screen
- 95 recipes available
- multicooking function
- preheating up to 300°C
- manual mode with three cooking modes and instant start; convection 30...270°C, steam 30...130°C, combination convection + steam 30...270°C
- automatically regulated steam condensation
- ClimaSmart system
- automatic washing system, 7 automatic washing programs
- hand shower
- led lighting
- left hinged door

Combi oven Metos Synapsy 201 with boiler, 20xGN1/1

Product capacity	20xGN1/1
Item width mm	892
Item depth mm	862
Item height mm	1812
Package volume	2.468
Unit of volume	m3
Package volume	2.468 m3
Package length	110
Package width	110
Package height	204
Package unit of dimension	cm
Package dimensions (LxWxH)	110x110x204 cm
Net weight	287
Net weight	287 kg
Gross weight	332
Package weight	332 kg
Unit of weight	kg
Connection power kW	31.8
Fuse Size A	48
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50/60
Protection rating (IP)	X5
Type of electrical connection	Semifixed
Cold water diam.	3/4"
Cold water min pressure kPa	200
Cold water max pressure kPa	500
Drain diameter	50
Sound level dB	50

Combi oven Metos Synapsy 201 with boiler, 20xGN1/1

Heat load sensitive W	3816
Heat load latent W	5724
Operation type	electronical
Hinge location	left
Cleaning	automatic washing
Data transfer	WIFI
GN size	1/1
Programmability	ready programs;programmable
Fill in trolleys	Yes

Combi oven Metos Synapsy 201, trolley with 15xGN1/1

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- trolley capacity 15xGN1/1
- rail distance 83 mm
- direct steam
- USB connection
- Wi-Fi



connection as standard

- multipoint core probe fixed, ø 3 mm
- easy to use touch screen
- 95 recipes available
- multicooking function
- preheating up to 300°C
- manual mode with three cooking modes and instant start; convection 30...270°C, steam 30...130°C, combination convection + steam 30...270°C
- automatically regulated steam condensation
- ClimaSmart system
- automatic washing system, 7 automatic washing programs
- hand shower
- led lighting
- left hinged door connection as standard
- multipoint core probe fixed, ø 3 mm
- easy to use touch screen
- 95 recipes available
- multicooking function
- preheating up to 300°C
- manual mode with three cooking modes and instant start; convection 30...270°C, steam 30...130°C, combination convection + steam 30...270°C
- automatically regulated steam condensation
- ClimaSmart system
- automatic washing system, 7 automatic washing programs
- hand shower
- led lighting
- left hinged door

Combi oven Metos Synapsy 201, trolley with 15xGN1/1

Product capacity	15xGN1/1
Item width mm	892
Item depth mm	862
Item height mm	1812
Package volume	2.468
Unit of volume	m3
Package volume	2.468 m3
Package length	110
Package width	110
Package height	204
Package unit of dimension	cm
Package dimensions (LxWxH)	110x110x204 cm
Net weight	273
Net weight	273 kg
Gross weight	316
Package weight	316 kg
Unit of weight	kg
Connection power kW	31.8
Fuse Size A	48
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50/60
Protection rating (IP)	X5
Type of electrical connection	Semifixed
Cold water diam.	3/4"
Cold water min pressure kPa	200
Cold water max pressure kPa	500
Drain diameter	50
Sound level dB	50

Combi oven Metos Synapsy 201, trolley with 15xGN1/1

Heat load sensitive W	3816
Heat load latent W	5724
Operation type	electronical
Hinge location	left
Cleaning	automatic washing
Data transfer	WIFI
GN size	1/1
Programmability	ready programs;programmable
Fill in trolleys	Yes

Combi oven Metos Synapsy 201, 20xGN1/1

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- trolley capacity 20xGN1/1
- rail distance 63 mm
- direct steam
- USB connection
- Wi-Fi



connection as standard

- multipoint core probe fixed, ø 3 mm
- easy to use touch screen
- 95 recipes available
- multicooking function
- preheating up to 300°C
- manual mode with three cooking modes and instant start; convection 30...270°C, steam 30...130°C, combination convection + steam 30...270°C
- automatically regulated steam condensation
- ClimaSmart system
- automatic washing system, 7 automatic washing programs
- hand shower
- led lighting
- left hinged door connection as standard
- multipoint core probe fixed, ø 3 mm
- easy to use touch screen
- 95 recipes available
- multicooking function
- preheating up to 300°C
- manual mode with three cooking modes and instant start; convection 30...270°C, steam 30...130°C, combination convection + steam 30...270°C
- automatically regulated steam condensation
- ClimaSmart system
- automatic washing system, 7 automatic washing programs
- hand shower
- led lighting
- left hinged door

Combi oven Metos Synapsy 201, 20xGN1/1

Product capacity	20xGN1/1
Item width mm	892
Item depth mm	862
Item height mm	1812
Package volume	2.468
Unit of volume	m3
Package volume	2.468 m3
Package length	110
Package width	110
Package height	204
Package unit of dimension	cm
Package dimensions (LxWxH)	110x110x204 cm
Net weight	273
Net weight	273 kg
Gross weight	316
Package weight	316 kg
Unit of weight	kg
Connection power kW	31.8
Fuse Size A	48
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50/60
Protection rating (IP)	X5
Type of electrical connection	Semifixed
Cold water diam.	3/4"
Cold water min pressure kPa	200
Cold water max pressure kPa	500
Drain diameter	50
Sound level dB	50

Combi oven Metos Synapsy 201, 20xGN1/1

Heat load sensitive W	3816
Heat load latent W	5724
Operation type	electronical
Hinge location	left
Cleaning	automatic washing
Data transfer	WIFI
GN size	1/1
Programmability	ready programs;programmable
Fill in trolleys	Yes

Combi oven Metos Synapsy 201, trolley for 15x600x400 baking trays

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- trolley capacity 15x600x400mm baking trays
- rail distance 89 mm
- direct steam
- USB



connection

- Wi-Fi connection as standard
- multipoint core probe fixed, ø 3 mm
- easy to use touch screen
- 95 recipes available
- multicooking function
- preheating up to 300°C
- manual mode with three cooking modes and instant start; convection 30...270°C, steam 30...130°C, combination convection + steam 30...270°C
- automatically regulated steam condensation
- ClimaSmart system
- automatic washing system, 7 automatic washing programs
- hand shower
- led lighting
- left hinged door connection
- Wi-Fi connection as standard
- multipoint core probe fixed, ø 3 mm
- easy to use touch screen
- 95 recipes available
- multicooking function
- preheating up to 300°C
- manual mode with three cooking modes and instant start; convection 30...270°C, steam 30...130°C, combination convection + steam 30...270°C
- automatically regulated steam condensation
- ClimaSmart system
- automatic washing system, 7 automatic washing programs
- hand shower
- led lighting
- left hinged door

Combi oven Metos Synapsy 201, trolley for 15x600x400 baking trays

Product capacity	15x600x400 trays
Item width mm	892
Item depth mm	862
Item height mm	1812
Package volume	2.468
Unit of volume	m3
Package volume	2.468 m3
Package length	110
Package width	110
Package height	204
Package unit of dimension	cm
Package dimensions (LxWxH)	110x110x204 cm
Net weight	273
Net weight	273 kg
Gross weight	316
Package weight	316 kg
Unit of weight	kg
Connection power kW	31.8
Fuse Size A	48
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50/60
Protection rating (IP)	X5
Type of electrical connection	Semifixed
Cold water diam.	3/4"
Cold water min pressure kPa	200
Cold water max pressure kPa	500
Drain diameter	50
Sound level dB	50

Combi oven Metos Synapsy 201, trolley for 15x600x400 baking trays

Heat load sensitive W	3816
Heat load latent W	5724
Operation type	electronical
Hinge location	left
Cleaning	automatic washing
Data transfer	WIFI
Programmability	ready programs;programmable
Fill in trolleys	Yes

Combi oven Metos Synapsy

061,5x600x400

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- capacity 5x600x400 baking plates
- rail distance 93 mm
- direct steam
- USB connection



- Wi-Fi connection as standard
- multipoint core probe fixed, ø 3 mm
- easy to use touch screen
- 95 recipes available
- multicooking function
- preheating up to 300°C
- manual mode with three cooking modes and instant start; convection 30...270°C, steam 30...130°C, combination convection + steam 30...270°C
- automatically regulated steam condensation
- ClimaSmart system
- automatic washing system, 7 automatic washing programs
- hand shower
- led lighting
- right handed
- Wi-Fi connection as standard
- multipoint core probe fixed, ø 3 mm
- easy to use touch screen
- 95 recipes available
- multicooking function
- preheating up to 300°C
- manual mode with three cooking modes and instant start; convection 30...270°C, steam 30...130°C, combination convection + steam 30...270°C
- automatically regulated steam condensation
- ClimaSmart system
- automatic washing system, 7 automatic washing programs
- hand shower
- led lighting
- right handed

Combi oven Metos Synapsy 061,5x600x400

Product capacity	5x600x400mm
Item width mm	852
Item depth mm	795
Item height mm	775
Package volume	0.912
Unit of volume	m3
Package volume	0.912 m3
Package length	99
Package width	94
Package height	98
Package unit of dimension	cm
Package dimensions (LxWxH)	99x94x98 cm
Net weight	107
Net weight	107 kg
Gross weight	131
Package weight	131 kg
Unit of weight	kg
Connection power kW	9.5
Fuse Size A	15
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50/60
Protection rating (IP)	X4
Type of electrical connection	Semifixed
Cold water diam.	3/4"
Cold water min pressure kPa	200
Cold water max pressure kPa	500
Drain diameter	50
Sound level dB	50

Combi oven Metos Synapsy 061,5x600x400

Heat load sensitive W	1710
Heat load latent W	1140
Operation type	electronical
Hinge location	left
Cleaning	automatic washing
Data transfer	WIFI
Programmability	ready programs;programmable
Fill in trolleys	No

Combi oven Metos Synapsy 101, 10xGN1/1

Metos Synapsy Combi ovens are robust heavy duty, easy to use units, but still equipped with touch screen and many features and options that gives the customer a lot of benefits.

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The new CLIMA SMART system, which regulates moisture in the cooking chamber according to the type of food and desired result, guarantees the softness, juiciness and crispiness of every product with minimum weight loss. Metos Synapsy CombiOvens are equipped with automatic washing system, which offers a choice of 7 washing programs ranging from Manual to Grill, ideal after high temperature cooking to remove tough residue. The Eco washing program on the other hand optimises water and detergent consumption.

- capacity 10xGN1/1
- rail distance 70 mm
- direct steam
- USB connection
- Wi-Fi



connection as standard

- multipoint core probe fixed, ø 3 mm
- easy to use touch screen
- 95 recipes available
- multicooking function
- preheating up to 300°C
- manual mode with three cooking modes and instant start; convection 30...270°C, steam 30...130°C, combination convection + steam 30...270°C
- automatically regulated steam condensation
- ClimaSmart system
- automatic washing system, 7 automatic washing programs
- hand shower
- led lighting
- right handed connection as standard
- multipoint core probe fixed, ø 3 mm
- easy to use touch screen
- 95 recipes available
- multicooking function
- preheating up to 300°C
- manual mode with three cooking modes and instant start; convection 30...270°C, steam 30...130°C, combination convection + steam 30...270°C
- automatically regulated steam condensation
- ClimaSmart system
- automatic washing system, 7 automatic washing programs
- hand shower
- led lighting
- right handed

Combi oven Metos Synapsy 101, 10xGN1/1

Product capacity	10xGN1/1
Item width mm	852
Item depth mm	795
Item height mm	1055
Package volume	1.173
Unit of volume	m3
Package volume	1.173 m3
Package length	99
Package width	94
Package height	126
Package unit of dimension	cm
Package dimensions (LxWxH)	99x94x126 cm
Net weight	117
Net weight	117 kg
Gross weight	142
Package weight	142 kg
Unit of weight	kg
Connection power kW	16
Fuse Size A	24
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50/60
Protection rating (IP)	X4
Type of electrical connection	Semifixed
Cold water diam.	3/4"
Cold water min pressure kPa	200
Cold water max pressure kPa	500
Drain diameter	50
Sound level dB	50

Combi oven Metos Synapsy 101, 10xGN1/1

Heat load sensitive W	2880
Heat load latent W	1920
Operation type	electronical
Hinge location	left
Cleaning	automatic washing
Data transfer	WIFI
GN size	1/1
Programmability	ready programs;programmable
Fill in trolleys	No

Combi oven Metos Synapsy 101 with steam generator, 10xGN1/1

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- capacity 10xGN1/1
- rail distance 70 mm
- with steam generator
- USB connection
- Wi-Fi



connection as standard

- multipoint core probe fixed, ø 3 mm
- easy to use touch screen
- 95 recipes available
- multicooking function
- preheating up to 300°C
- manual mode with three cooking modes and instant start; convection 30...270°C, steam 30...130°C, combination convection + steam 30...270°C
- automatically regulated steam condensation
- ClimaSmart system
- automatic washing system, 7 automatic washing programs
- hand shower
- led lighting
- right handed connection as standard
- multipoint core probe fixed, ø 3 mm
- easy to use touch screen
- 95 recipes available
- multicooking function
- preheating up to 300°C
- manual mode with three cooking modes and instant start; convection 30...270°C, steam 30...130°C, combination convection + steam 30...270°C
- automatically regulated steam condensation
- ClimaSmart system
- automatic washing system, 7 automatic washing programs
- hand shower
- led lighting
- right handed

Combi oven Metos Synapsy 101 with steam generator, 10xGN1/1

Product capacity	10xGN1/1
Item width mm	852
Item depth mm	795
Item height mm	1055
Package volume	1.173
Unit of volume	m3
Package volume	1.173 m3
Package length	99
Package width	94
Package height	126
Package unit of dimension	cm
Package dimensions (LxWxH)	99x94x126 cm
Net weight	127
Net weight	127 kg
Gross weight	154
Package weight	154 kg
Unit of weight	kg
Connection power kW	16
Fuse Size A	24
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50/60
Protection rating (IP)	X4
Type of electrical connection	Semifixed
Cold water diam.	3/4"
Cold water min pressure kPa	200
Cold water max pressure kPa	500
Drain diameter	50
Sound level dB	50

Combi oven Metos Synapsy 101 with steam generator, 10xGN1/1

Heat load sensitive W	2880
Heat load latent W	1920
Operation type	electronical
Hinge location	left
Cleaning	automatic washing
Data transfer	WIFI
GN size	1/1
Programmability	ready programs;programmable
Fill in trolleys	No

Combi oven Metos Synapsy 101, 8x600x400mm

Metos Synapsy Combi ovens are robust heavy duty, easy to use units, but still equipped with touch screen and many features and options that gives the customer a lot of benefits.

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- capacity 8x600x400mm baking plates
- rail distance 90 mm
- direct steam
- USB connection



- Wi-Fi connection as standard
- multipoint core probe fixed, ø 3 mm
- easy to use touch screen
- 95 recipes available
- multicooking function
- preheating up to 300°C
- manual mode with three cooking modes and instant start; convection 30...270°C, steam 30...130°C, combination convection + steam 30...270°C
- automatically regulated steam condensation
- ClimaSmart system
- automatic washing system, 7 automatic washing programs
- hand shower
- led lighting
- right handed
- Wi-Fi connection as standard
- multipoint core probe fixed, ø 3 mm
- easy to use touch screen
- 95 recipes available
- multicooking function
- preheating up to 300°C
- manual mode with three cooking modes and instant start; convection 30...270°C, steam 30...130°C, combination convection + steam 30...270°C
- automatically regulated steam condensation
- ClimaSmart system
- automatic washing system, 7 automatic washing programs
- hand shower
- led lighting
- right handed

Combi oven Metos Synapsy 101, 8x600x400mm

Product capacity	8x600x400mm
Item width mm	852
Item depth mm	795
Item height mm	1055
Package volume	1.173
Unit of volume	m3
Package volume	1.173 m3
Package length	99
Package width	94
Package height	126
Package unit of dimension	cm
Package dimensions (LxWxH)	99x94x126 cm
Net weight	117
Net weight	117 kg
Gross weight	142
Package weight	142 kg
Unit of weight	kg
Connection power kW	16
Fuse Size A	24
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50/60
Protection rating (IP)	X4
Type of electrical connection	Semifixed
Cold water diam.	3/4"
Cold water min pressure kPa	200
Cold water max pressure kPa	500
Drain diameter	50
Sound level dB	50

Combi oven Metos Synapsy 101, 8x600x400mm

Heat load sensitive W	2880
Heat load latent W	1920
Operation type	electronical
Hinge location	left
Cleaning	automatic washing
Data transfer	WIFI
Programmability	ready programs;programmable
Fill in trolleys	No

Combi oven Metos Synapsy 161, 6+10xGN1/1

Metos Synapsy Combi ovens are robust heavy duty, easy to use units, but still equipped with touch screen and many features and options that gives the customer a lot of benefits.

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The new CLIMA SMART system, which regulates moisture in the cooking chamber according to the type of food and desired result, guarantees the softness, juiciness and crispiness of every product with minimum weight loss. Metos Synapsy CombiOvens are equipped with automatic washing system, which offers a choice of 7 washing programs ranging from Manual to Grill, ideal after high temperature cooking to remove tough residue. The Eco washing program on the other hand optimises water and detergent consumption.

- capacity top oven 6xGN1/1, lower oven 10xGN1/1
- rail distance 70 mm
- direct steam
- USB



connection

- Wi-Fi connection as standard
- multipoint core probe fixed, ø 3 mm
- easy to use touch screen
- 95 recipes available
- multicooking function
- preheating up to 300°C
- manual mode with three cooking modes and instant start; convection 30...270°C, steam 30...130°C, combination convection + steam 30...270°C
- automatically regulated steam condensation
- ClimaSmart system
- automatic washing system, 7 automatic washing programs
- hand shower
- led lighting
- right handed connection
- Wi-Fi connection as standard
- multipoint core probe fixed, ø 3 mm
- easy to use touch screen
- 95 recipes available
- multicooking function
- preheating up to 300°C
- manual mode with three cooking modes and instant start; convection 30...270°C, steam 30...130°C, combination convection + steam 30...270°C
- automatically regulated steam condensation
- ClimaSmart system
- automatic washing system, 7 automatic washing programs
- hand shower
- led lighting
- right handed

Combi oven Metos Synapsy 161, 6+10xGN1/1

Product capacity	6+10xGN1/1
Item width mm	852
Item depth mm	795
Item height mm	1840
Package volume	2.059
Unit of volume	m3
Package volume	2.059 m3
Package length	103
Package width	98
Package height	204
Package unit of dimension	cm
Package dimensions (LxWxH)	103x98x204 cm
Net weight	226
Net weight	226 kg
Gross weight	266
Package weight	266 kg
Unit of weight	kg
Connection power kW	25.5
Fuse Size A	40
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50/60
Protection rating (IP)	X5
Type of electrical connection	Semifixed
Cold water diam.	3/4"
Cold water min pressure kPa	200
Cold water max pressure kPa	500
Drain diameter	50
Sound level dB	50

Combi oven Metos Synapsy 161, 6+10xGN1/1

Heat load sensitive W	3060
Heat load latent W	4590
Operation type	electronical
Hinge location	left
Cleaning	automatic washing
Data transfer	WIFI
GN size	1/1
Programmability	ready programs;programmable
Fill in trolleys	No

Convection oven Metos REC023, 4x2/3 GN

The electric convection oven Metos REC023 with capacity of 4x2/3 GN is equipped with the classic electromechanical controls: simple and comfortable to use, with precise adjustments and great reliability in its results.

- convection air +70°C ... +300°C
- convection with humidifier
- timed or continuous operating modes
- electromechanical with manual control
- selector cooking time programmable up to 120 minutes, with warning buzzer at end of cooking time
- humidifier with automatic regulation
- cavity vent and lights
- side runners
- distance between layers 70mm
- stainless steel cooking compartment with long radius rounded corners for a perfect cleaning
- cooking compartment 25 mm thermic insulation
- double glazed door with large air interspace and inner heat reflecting type of glass for a perfect heat insulation and better efficiency
- oven front panel seal made with heat and age resistant silicon rubber
- opening fan protection cover for a proper cleaning of fan wheel
- cooking compartment heating elements of armoured AISI 321 type
- safety thermostat
- cooking compartment safety device for pressure built-up and depression
- fan motor thermic protection
- mechanical door switch

OPTIONAL - TO BE REQUESTED WHEN ORDERING OVEN

- extra charge for energy saving system connection



Convection oven Metos REC023, 4x2/3 GN

Product capacity	4xGN2/3-65
Item width mm	640
Item depth mm	565
Item height mm	525
Package volume	0.342
Unit of volume	m3
Package volume	0.342 m3
Package length	72
Package width	66
Package height	72
Package unit of dimension	cm
Package dimensions (LxWxH)	72x66x72 cm
Net weight	34
Net weight	34 kg
Gross weight	42
Package weight	42 kg
Unit of weight	kg
Connection power kW	2.6
Fuse Size A	16
Connection voltage V	230
Number of phases	1NPE
Frequency Hz	50
Protection rating (IP)	X3
Cold water diam.	3/4"
Drain diameter	30
Operation type	electromechanical
Hinge location	right
Cleaning	hand wash
GN size	2/3

Convection oven Metos REC023, 4x2/3 GN

Temperature area °C	50-250
Temperature probe	No
Fill in trolleys	No
Hand shower	No
Descaling	No
Humidification	Yes
Timer	Yes

Convection oven Metos REC051, 5x1/1 GN

The electric convection oven Metos REC051 with capacity of 5x1/1 GN is equipped with the classic electromechanical controls: simple and comfortable to use, with precise adjustments and great reliability in its results.

- convection air +70°C ... +300°C
- convection with humidifier
- timed or continuous operating modes
- electromechanical with manual control
- selector cooking time programmable up to 120 minutes, with warning buzzer at end of cooking time
- autoreverse (automatic reversal of fan rotation)
- humidifier with automatic regulation
- cavity vent and lights
- side runners
- distance between layers 70mm
- stainless steel cooking compartment with long radius rounded corners for a perfect cleaning
- cooking compartment 25 mm thermic insulation
- double glazed door with large air interspace and inner heat reflecting type of glass for a perfect heat insulation and better efficiency
- hinged inner glass for perfect cleaning
- double opening door handle
- oven front panel seal made with heat and age resistant silicon rubber
- opening fan protection cover for a proper cleaning of fan wheel
- cooking compartment heating elements of armoured INCOLOY 800 type
- safety thermostat
- cooking compartment safety device for pressure built-up and depression
- fan motor thermic protection
- mechanical door switch

OPTIONAL - TO BE REQUESTED WHEN ORDERING OVEN

- extra charge for energy saving system connection
- configuration for connection to



Convection oven Metos REC051, 5x1/1 GN

Product capacity	5x1/1 GN, distance 70mm
Item width mm	830
Item depth mm	640
Item height mm	590+55
Package volume	0.552
Unit of volume	m3
Package volume	0.552 m3
Package length	91
Package width	74
Package height	82
Package unit of dimension	cm
Package dimensions (LxWxH)	91x74x82 cm
Net weight	59
Net weight	59 kg
Gross weight	69
Package weight	69 kg
Unit of weight	kg
Connection power kW	7.25
Fuse Size A	16
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Protection rating (IP)	X3
Cold water diam.	3/4"
Drain diameter	40
Operation type	electromechanical
Hinge location	right
GN size	1/1
Temperature area °C	50-250

Proofer Metos Snack Model 83 230V1~

Rail distance 75 mm. Adjusting range of thermostat 30-60°C

- stainless steel construction
- steam functions



Proofer Metos Snack Model 83 230V1~

Product capacity	8 trays 400x600 mm
Item width mm	830
Item depth mm	750
Item height mm	880
Package volume	0.442
Unit of volume	m3
Package volume	0.442 m3
Package length	85
Package width	90
Package height	95
Package unit of dimension	cm
Package dimensions (LxWxH)	85x90x95 cm
Net weight	42
Net weight	42 kg
Gross weight	46
Package weight	46 kg
Unit of weight	kg
Connection power kW	1.6
Fuse Size A	6
Connection voltage V	230
Number of phases	1NPE
Frequency Hz	50
Type of electrical connection	Plug
Electrical conn. height mm	200
Cold water diam.	19
Cold water min pressure kPa	200
Cold water conn. height mm	50

Convection Oven Metos Bistrot Snack 4T Digital

Digital control. 99 programs with 3 steps

- rail distance 75 mm
- adjusting range of thermostat 65°C-270°C
- timer
- with steamer
- inner light
- stainless steel construction



Convection Oven Metos Bistrot Snack 4T Digital

Product capacity	4 trays 600x400 mm
Item width mm	830
Item depth mm	810
Item height mm	540
Package volume	0.369
Unit of volume	m3
Package volume	0.369 m3
Package length	93
Package width	91
Package height	64
Package unit of dimension	cm
Package dimensions (LxWxH)	93x91x64 cm
Net weight	53
Net weight	53 kg
Gross weight	58
Package weight	58 kg
Unit of weight	kg
Connection power kW	6.5
Fuse Size A	16
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Type of electrical connection	Semifixed
Electrical conn. height mm	50
Cold water diam.	19
Cold water min pressure kPa	200
Cold water conn. height mm	50

Oven group Metos Chef220/220/2928-400V3N~

Oven group with two Chef 220 ovens and stand Chef 2928.

CHEF 220 ROASTING BAKING OVEN

- stainless steel cabinet and exterior surface
- 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



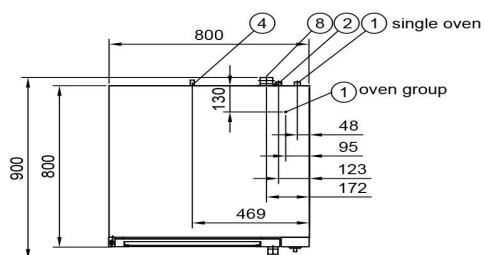
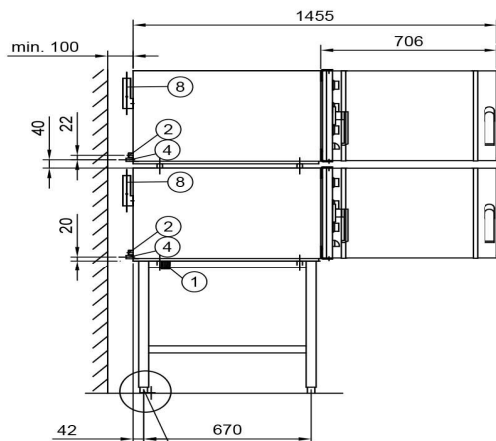
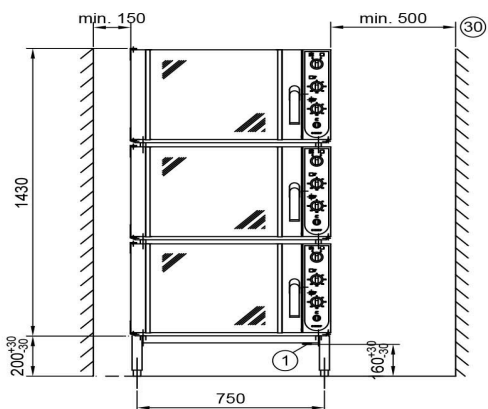
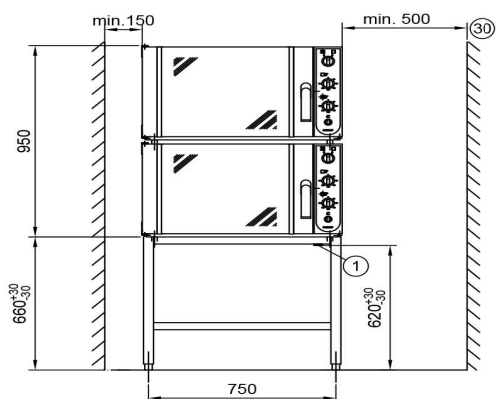
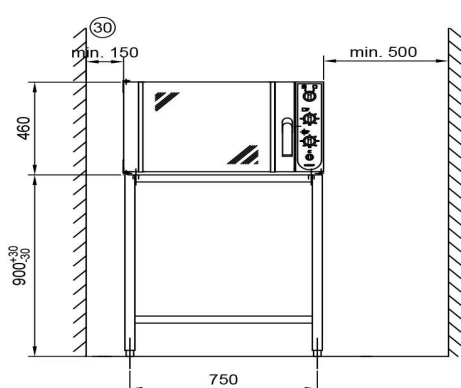
Oven group Metos Chef220/220/2928-400V3N~

Product capacity	2 uunia à 1xGN2/1 tai 2xGN1/1
Capacity	800×800×1600
Item width mm	800
Item depth mm	800
Item height mm	1600
Package volume	1.539
Unit of volume	m3
Package volume	1.539 m3
Package length	90
Package width	95
Package height	180
Package unit of dimension	cm
Package dimensions (LxWxH)	90x95x180 cm
Net weight	127
Net weight	127 kg
Gross weight	142
Package weight	142 kg
Unit of weight	kg
Connection power kW	9.4
Fuse Size A	25
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

Oven group Metos Chef220/220/2928-400V3N~

Hinge location	left
Cleaning	hand wash
GN size	1xGN2/1 or 2xGN1/1
Temperature area °C	50-300
Max temperature °C	300
Power range kW	9.4
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

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



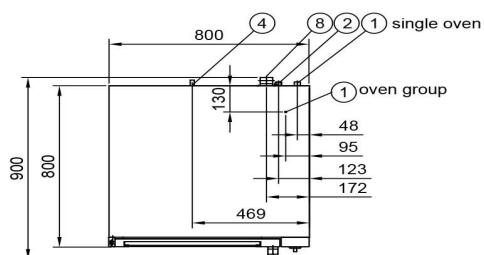
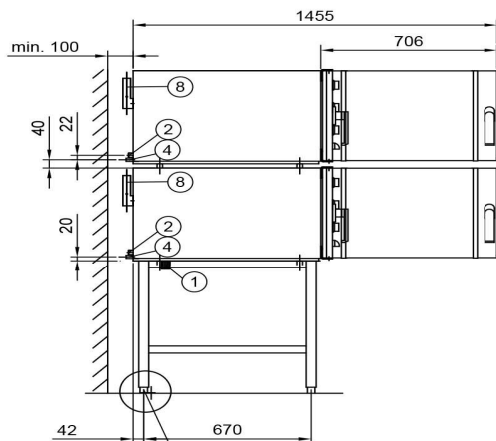
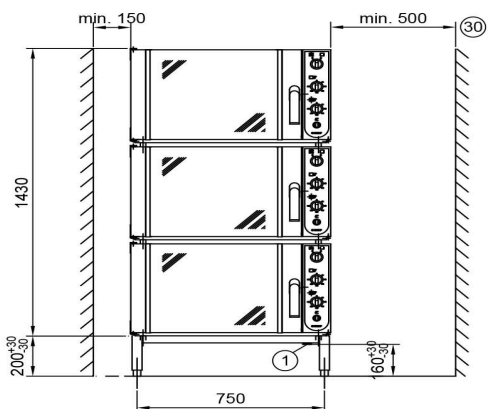
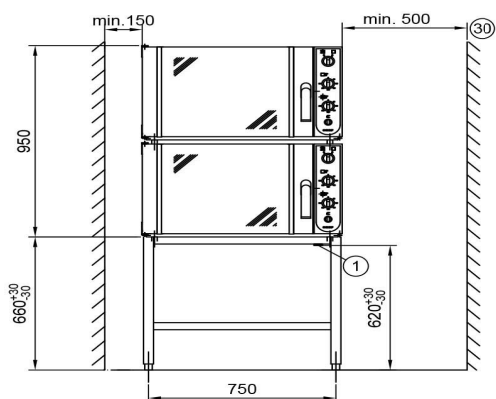
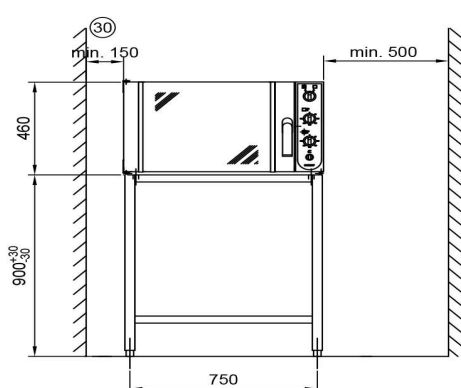
Oven group Metos Chef220/220/220/2908-400

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

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

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

Convection oven Metos Chef 240 - 400V3N~

A convection oven made of stainless steel. Large double-glazed door

- temperature area: +50...+300°C
- timer 0-120 min or continuous
- capacity 4 x GN1/1 or 2 x GN2/1
- manual exhaust valve for taking out the humidity from the cabinet
- chamber bottom equipped with drain for easy cleaning
- semi-automated humidification
- 2 removable pairs of rails for GN 2/1 max. depth 65mm
- can be stacked with similar units

Accessories:

- stands for one, two and three units
- 3 pairs of guide rails for GN 2/1 baking sheets



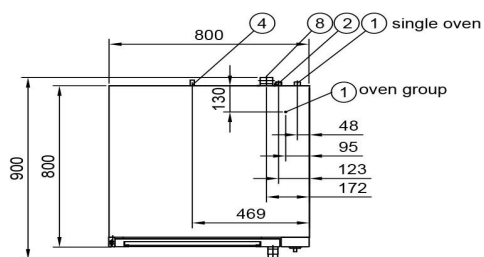
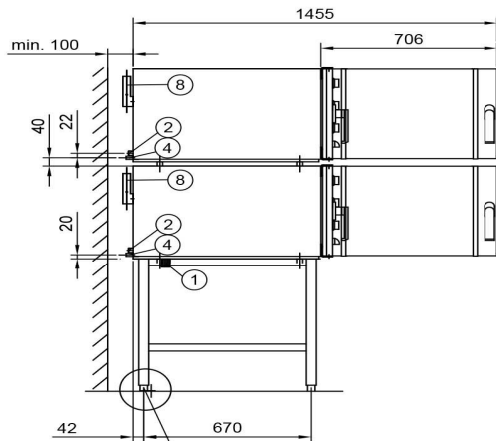
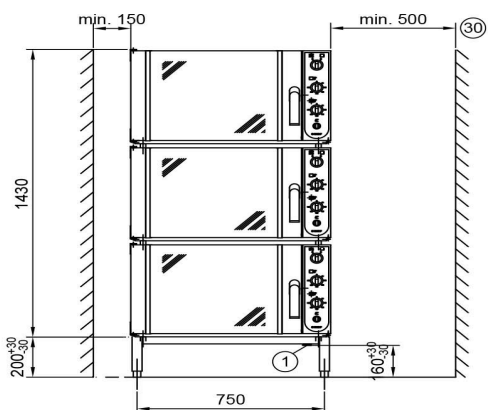
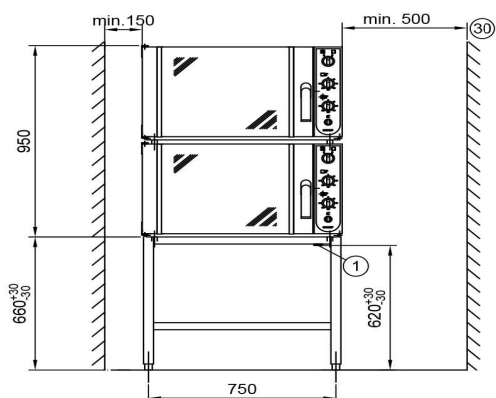
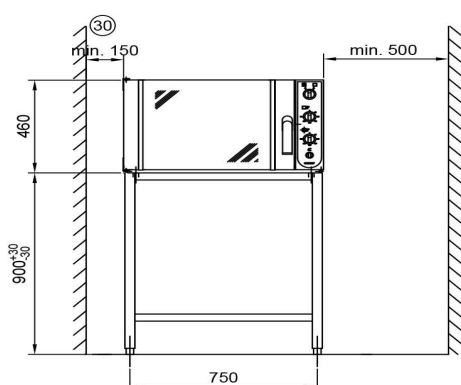
Convection oven Metos Chef 240 - 400V3N~

Product capacity	2xGN2/1 or 4xGN1/1
Capacity	800×800×460
Item width mm	800
Item depth mm	800
Item height mm	460
Package volume	0.53
Unit of volume	m3
Package volume	0.53 m3
Package length	95
Package width	90
Package height	62
Package unit of dimension	cm
Package dimensions (LxWxH)	95x90x62 cm
Net weight	60
Net weight	60 kg
Gross weight	75
Package weight	75 kg
Unit of weight	kg
Connection power kW	7.6
Fuse Size A	16
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Startup current A	10.9
Type of electrical connection	Semifixed
Electrical conn. height mm	250
Cold water diam.	R 3/4"
Cold water conn. height mm	25
Drain diameter	16

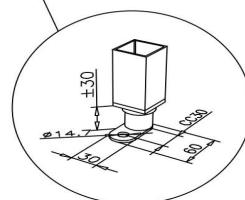
Convection oven Metos Chef 240 - 400V3N~

Power type	electric
Raw material	stainless steel
Operation type	electromechanical
Hinge location	left
Cleaning	hand wash
GN size	4 GN1/1 2xGN2/1
Temperature area °C	50-300
Max temperature °C	300
Power range kW	7.6
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



Oven group Metos

Chef240/240/2928 -400V3N

Oven group with 2 Chef 240 convection ovens and stand Chef 2928.

CHEF 240 CONVECTION OVEN

- a convection oven made of stainless steel
- large double-glazed door
- temperature area: +50...+300°C
- timer 0-120 min or continuous
- capacity 4 x GN1/1 or 2 x GN2/1
- manual exhaust valve for taking out the humidity from the cabinet
- chamber bottom equipped with drain for easy cleaning
- semi-automated humidification
- 2 removable pairs of rails for GN 2/1 max. depth 65mm
- can be stacked with similar units

Optional extras:

- 3 pairs of rails for baking (bake-off)



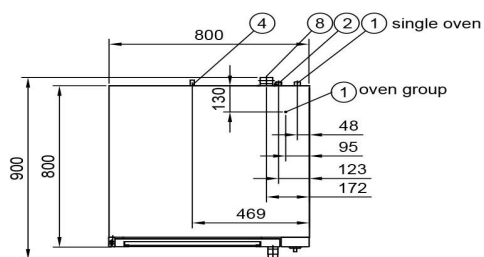
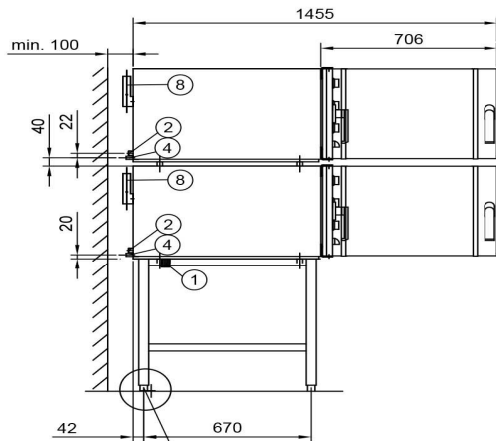
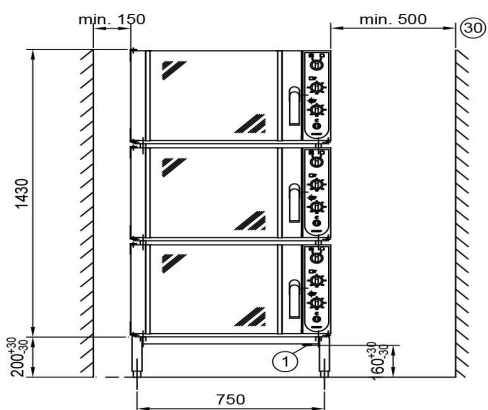
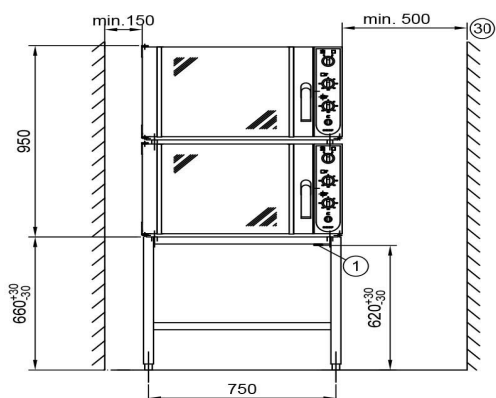
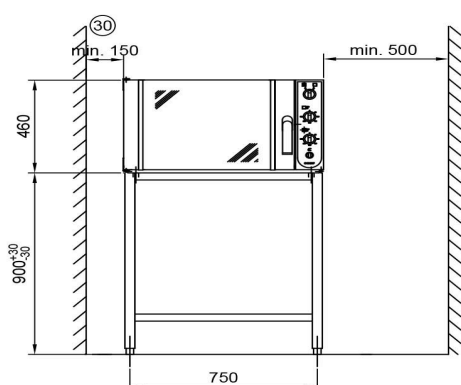
Oven group Metos Chef240/240/2928 -400V3N

Product capacity	2 ovens,2xGN2/1 / 4xGN1/1 each
Capacity	800×800×1600
Item width mm	800
Item depth mm	800
Item height mm	1600
Package volume	1.539
Unit of volume	m3
Package volume	1.539 m3
Package length	90
Package width	95
Package height	180
Package unit of dimension	cm
Package dimensions (LxWxH)	90x95x180 cm
Net weight	130
Net weight	130 kg
Gross weight	148
Package weight	148 kg
Unit of weight	kg
Connection power kW	15.1
Fuse Size A	25
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Startup current A	21.8
Protection rating (IP)	X3
Type of electrical connection	Semifixed
Cold water diam.	3/4"
Drain diameter	16
Power type	electric

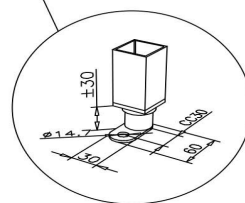
Oven group Metos Chef240/240/2928 -400V3N

Raw material	Stainless steel
Operation type	electromechanical
Hinge location	left
Cleaning	hand wash
GN size	4xGN1/1 or 2xGN2/1
Temperature area °C	50-300
Max temperature °C	300
Power range kW	15.1
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



Oven group

Chef240/240/200/2908 400

Oven group with 2 Chef 240 convection ovens 1 Chef 200 proving cabinet mounted on stand Chef 2908.

CHEF 240 CONVECTION OVEN

- a convection oven made of stainless steel
- large double-glazed door
- temperature area: +50...+300°C
- timer 0-120 min or continuous
- capacity 4 x GN1/1 or 2 x GN2/1
- manual exhaust valve for taking out the humidity from the cabinet
- chamber bottom equipped with drain for easy cleaning
- semi-automated humidification
- 2 removable pairs of rails for GN 2/1 max. depth 65mm
- can be stacked with similar units Optional extras:
 - 3 pairs of rails for baking (bake-off)

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



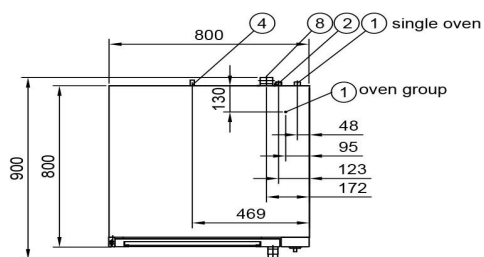
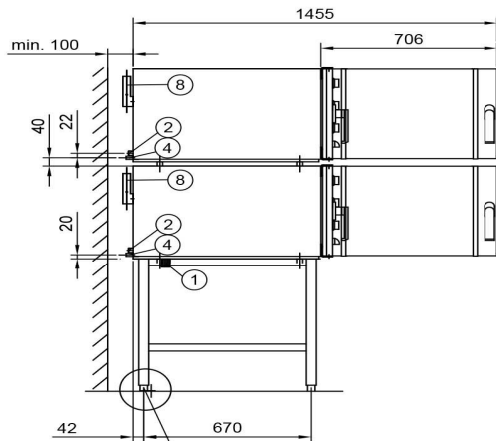
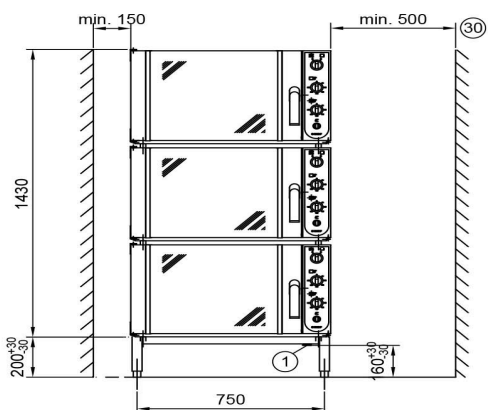
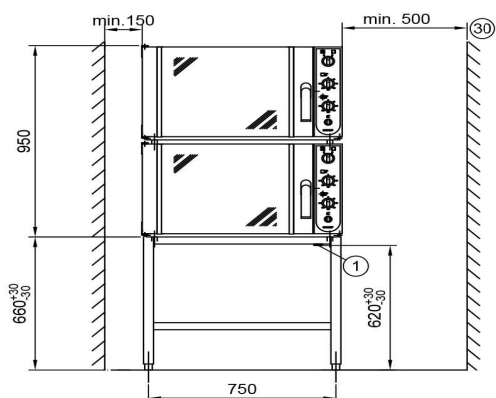
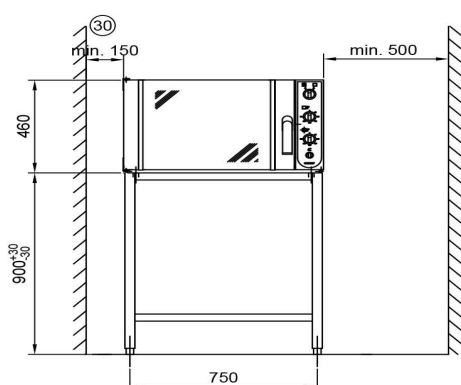
Oven group Chef240/240/200/2908 400

Product capacity	2x uuni 2xGN2/1 + 4xGN2/1
Capacity	800×800×1620
Item width mm	800
Item depth mm	800
Item height mm	1620
Package volume	1.539
Unit of volume	m ³
Package volume	1.539 m ³
Package length	90
Package width	95
Package height	180
Package unit of dimension	cm
Package dimensions (LxWxH)	90x95x180 cm
Net weight	185
Net weight	185 kg
Gross weight	200
Package weight	200 kg
Unit of weight	kg
Connection power kW	15.8
Fuse Size A	25
Connection voltage V	400
Number of phases	3N
Frequency Hz	50
Startup current A	25
Protection rating (IP)	X3
Type of electrical connection	Semifixed
Cold water diam.	3/4"
Drain diameter	16 mm
Power type	electric

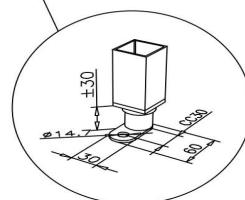
Oven group Chef240/240/200/2908 400

Raw material	Stainless steel
Operation type	electromechanical
Hinge location	left
Cleaning	hand wash
Tray size mm	2xGN2/1 or 4xGN2/1
Max temperature °C	300
Power range kW	15.8
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



Roasting oven Metos Chef 220 - 400V3N~

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



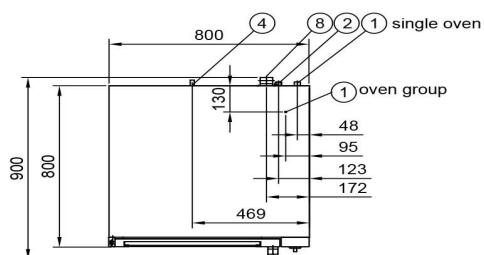
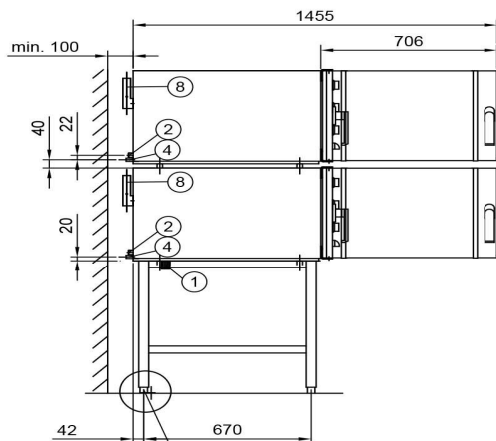
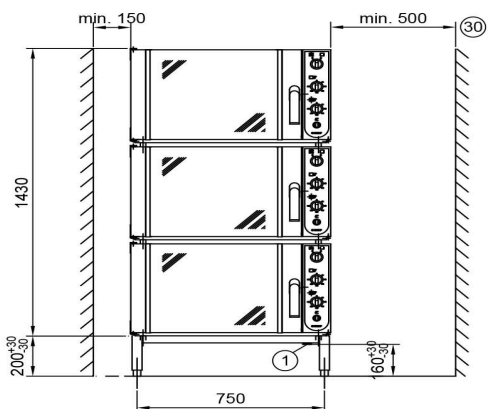
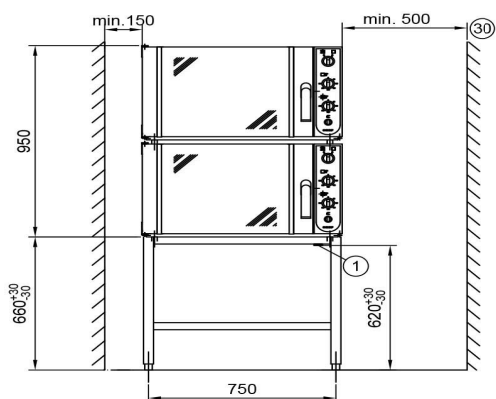
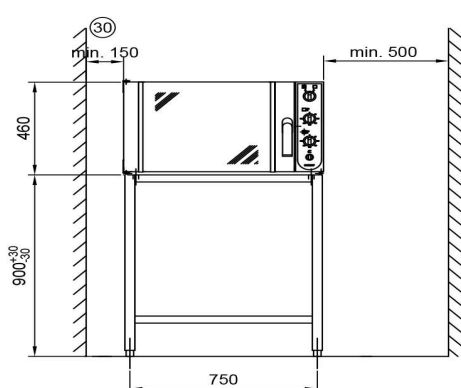
Roasting oven Metos Chef 220 - 400V3N~

Product capacity	1x 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	55
Net weight	55 kg
Gross weight	70
Package weight	70 kg
Unit of weight	kg
Connection power kW	4.7
Fuse Size A	16
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Startup current A	10.3
Protection rating (IP)	X4
Type of electrical connection	Semifixed
Electrical conn. height mm	250
Power type	electric
Raw material	Stainless steel

Roasting oven Metos Chef 220 - 400V3N~

Operation type	electromechanical
Hinge location	left
Cleaning	hand wash
GN size	2 x GN1/1 or 1 x GN2/1
Temperature area °C	50-300
Max temperature °C	300
Power range kW	4.7
Temperature probe	No
Fill in trolleys	No
Hand shower	No
Descaling	No
Humidification	Yes

METOS CHEF 200 / 220 / 240



- ② R 3/4", CHEF 200 / 240
- ④ R 3/8", CHEF 240
- ⑧ duct 30x50 mm

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



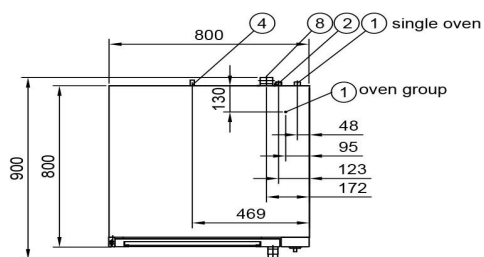
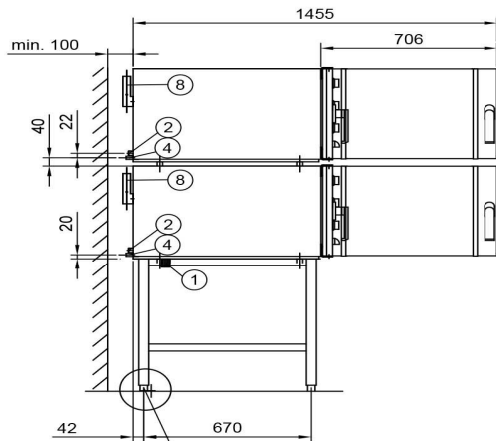
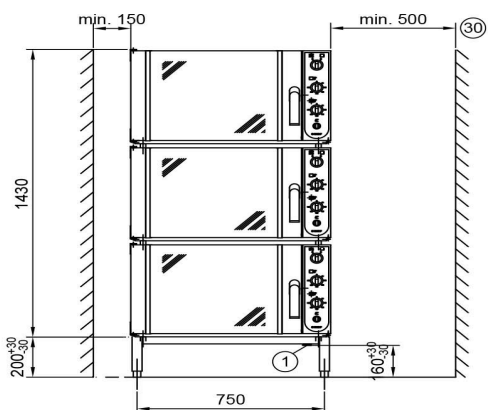
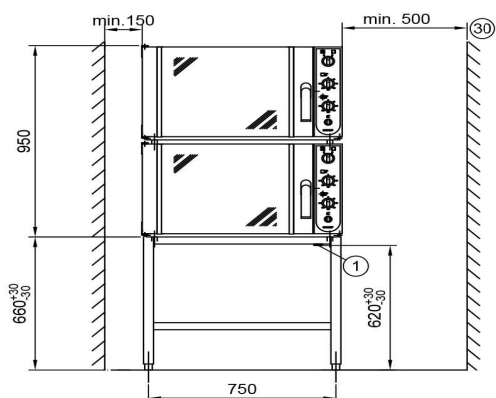
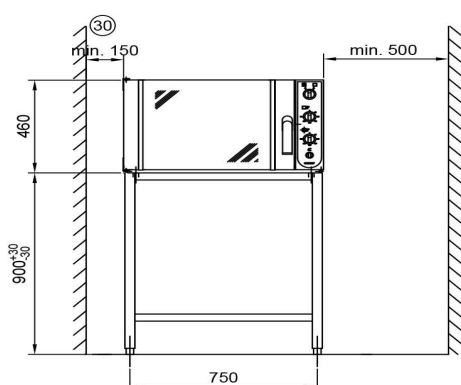
Oven group Metos Chef220/220/200/2908-400

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

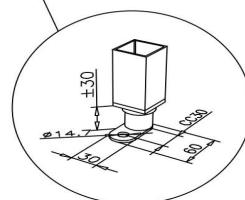
Oven group Metos Chef220/220/200/2908-400

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



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



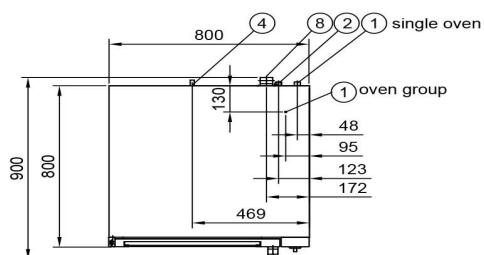
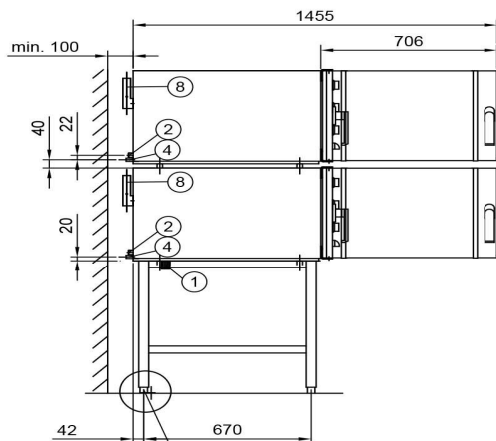
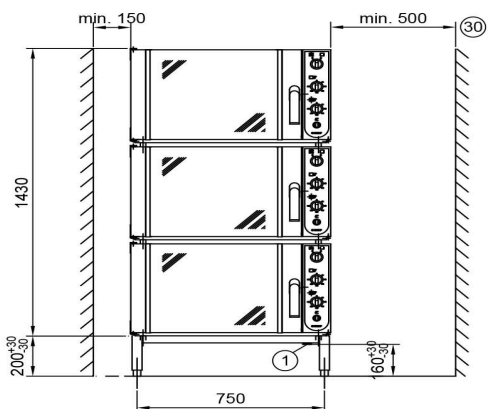
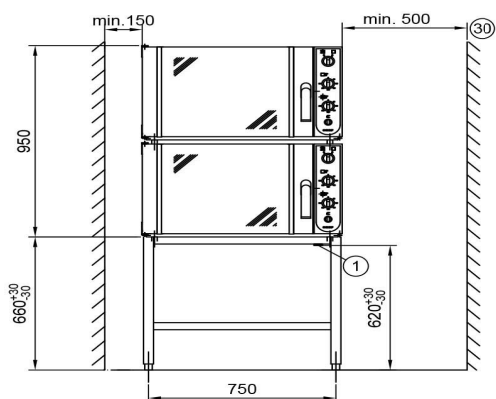
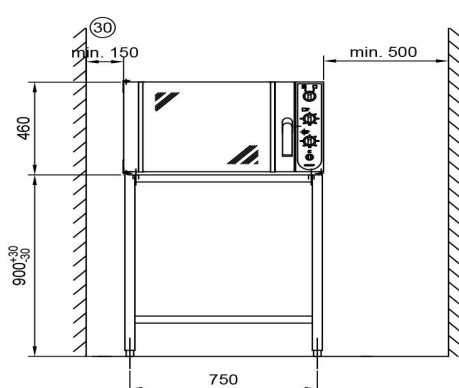
Proving cabinet Metos Chef 200 - 230V1N~

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

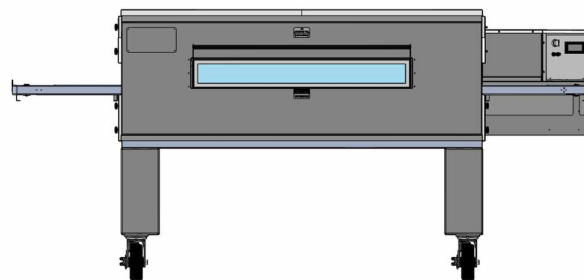


- ② R 3/4", CHEF 200 / 240
- ④ R 3/8", CHEF 240
- ⑧ duct 30x50 mm

Conveyor oven Metos EDGE2440E-1-G2 One chamber and stand with wheels

The conveyor pizza oven Metos EDGE2440E-1-G2 with single chamber and stand for efficient pizza baking

- stainless steel construction inside and out
- one chamber
- robust touch screen G2 controller offering detailed fault diagnostics, recipe creation, USB data transfer and EDGE app interactivity
- solid state powered heating elements offering unrivalled temperature control and energy efficiency
- brushless drive conveyor system with automatic conveyor belt jam detection shut-off system
- reversible belt direction (via G2 controller)
- conveyor belt width: 609 mm
- belt speed from 3 to 30 minutes
- 1009 mm long baking chamber
- modular and removable control cabinet
- front loading window
- removable crumb pans
- insulated and removable end panels
- stand with wheels



Conveyor oven Metos EDGE2440E-1-G2 One chamber and stand with wheels

Product capacity	70 pcs 30 cm pizzas /h
Item width mm	1911
Item depth mm	1247
Item height mm	1118
Package volume	3.24
Unit of volume	m3
Package volume	3.24 m3
Package length	200
Package width	135
Package height	120
Package unit of dimension	cm
Package dimensions (LxWxH)	200x135x120 cm
Net weight	340
Net weight	340 kg
Gross weight	367
Package weight	367 kg
Unit of weight	kg
Connection power kW	27.7
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Type of electrical connection	Semifixed

Conveyor oven Metos TL 45 DG 3kW 230V

Metos TL 45 DG is an affordable and very easy-to-use conveyor oven that can be used in a variety of ways to cook pizza, meat, fish and vegetables. In this model, the connection power is limited (3 kW) and it operates on 1-phase current. This makes the oven well suited for terraces, street kitchens and other similar uses where the availability of electricity and fuse size limit the use of the equipment. The maximum oven temperature is on 250 degrees. The conveyor speed is adjustable between 30 s and 20 min. The dimensioning is designed so that the oven can be mounted not only on its own stand but also on a normal, 700 mm wide worktop. The calculated hourly capacity is 34 pizzas per hour and can be doubled by installing two ovens on top of each other.



One-touch keys, large dial and clear digital display make using the oven quick and easy. Thanks to the efficient heating elements and precisely controlled air circulation, the oven reacts quickly to the settings, it can very well be used for products that require different baking temperatures and times.

- electric conveyor oven
- oven chamber 800 x 450 x 105 mm
- calculated capacity 34 pizzas per hour (30-35 cm pizza)
- start timer
- stackable, two ovens on top of each other
- the compact depth (only 700 mm) also allows placement on the desktop
- maximum baking temperature 250°C
- energy efficient, good insulation keeps the heat well inside the oven, no heat leaks
- maintenance and service can be performed from the front without moving the device
- the digital

control panel allows for quick adjustment and saving of settings

- 450 mm wide, steel conveyor
- separate temperature control (0-100%) for top and bottom heat
- easy-to-use conveyor speed control: baking time 30 s - 20 min
- removable crumb trays at both ends
- conveyor doors with windows at both ends, adjustable to 4 heights

ACCESSORIES (to be ordered separately):

- conveyor extension tray (can be mounted on both ends)
- adjustable stand (adjustment range 677-1002 mm)
- neutral hood control panel allows for quick adjustment and saving of settings
- 450 mm wide, steel conveyor
- separate temperature control (0-100%) for top and bottom heat
- easy-to-use conveyor speed control: baking time 30 s - 20 min
- removable crumb trays at both ends
- conveyor doors with windows at both ends, adjustable to 4 heights

ACCESSORIES (to be ordered separately):

- conveyor extension tray (can be mounted on both ends)
- adjustable stand (adjustment range 677-1002 mm)
- neutral hood

Conveyor oven Metos TL 45 DG 3kW 230V

Product capacity	Ø35cm pizza 34 pcs/h
Item width mm	1500
Item depth mm	700
Item height mm	390
Package volume	1.139
Unit of volume	m ³
Package volume	1.139 m ³
Package length	165
Package width	115
Package height	60
Package unit of dimension	cm
Package dimensions (LxWxH)	165x115x60 cm
Net weight	92
Net weight	92 kg
Gross weight	123
Package weight	123 kg
Unit of weight	kg
Connection power kW	3
Connection voltage V	230
Number of phases	1NPE
Frequency Hz	50
Type of electrical connection	Plug
Operation type	electronical
Cleaning	hand wash
Programmability	programmable
Timer	Yes

Conveyor oven Metos TL 45 DG

Metos TL 45 DG is an affordable and very easy-to-use conveyor oven that can be used in a variety of ways to cook pizza, meat, fish and vegetables. The maximum oven temperature is 400 degrees, so it can be used also to make thin-bottomed pizzas and other similar products that require a high temperature and a short cooking time. The conveyor speed is adjustable between 30 s and 20 min. The dimensioning is designed so that the oven can be mounted not only on its own stand but also on a normal, 700 mm wide worktop. The calculated hourly capacity is 34 pizzas per hour and can be doubled by installing two ovens on top of each other.



One-touch keys, large dial and clear digital display make using the oven quick and easy. Thanks to the efficient heating elements and precisely controlled air circulation, the oven reacts quickly to the settings, it can very well be used for products that require different baking temperatures and times.

- electric conveyor oven
- oven chamber 800 x 450 x 105 mm
- calculated capacity 34 pizzas per hour (30-35 cm pizza)
- start timer
- stackable, two ovens on top of each other
- the compact depth (only 700 mm) also allows placement on the desktop
- maximum baking temperature 400°C
- energy efficient, good insulation keeps the heat well inside the oven, no heat leaks
- maintenance and service can be performed from the front without moving the device
- the digital control panel allows for quick adjustment and saving of settings
- 450 mm wide, steel conveyor
- separate temperature

control (0-100%) for top and bottom heat

- easy-to-use conveyor speed control: baking time 30 s - 20 min
- reversible conveyor direction
- removable crumb trays at both ends
- conveyor doors with windows at both ends, adjustable to 4 heights

ACCESSORIES (to be ordered separately):

- conveyor extension tray (can be mounted on both ends)
- adjustable stand (adjustment range 677-1002 mm)
- neutral hood control (0-100%) for top and bottom heat
- easy-to-use conveyor speed control: baking time 30 s - 20 min
- reversible conveyor direction
- removable crumb trays at both ends
- conveyor doors with windows at both ends, adjustable to 4 heights

ACCESSORIES (to be ordered separately):

- conveyor extension tray (can be mounted on both ends)
- adjustable stand (adjustment range 677-1002 mm)
- neutral hood

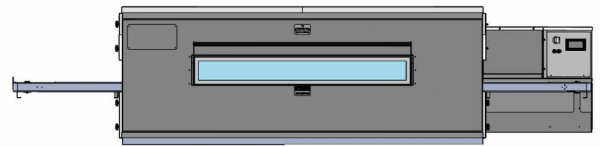
Conveyor oven Metos TL 45 DG

Product capacity	Ø35cm pizza 34 pcs/h
Item width mm	1500
Item depth mm	700
Item height mm	390
Package volume	1.139
Unit of volume	m ³
Package volume	1.139 m ³
Package length	165
Package width	115
Package height	60
Package unit of dimension	cm
Package dimensions (LxWxH)	165x115x60 cm
Net weight	92
Net weight	92 kg
Gross weight	123
Package weight	123 kg
Unit of weight	kg
Connection power kW	8
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Type of electrical connection	Semifixed
Operation type	electronical
Cleaning	hand wash
Programmability	programmable
Timer	Yes

Conveyor oven Metos EDGE2440E-0-G2 One chamber, no stand

The conveyor pizza oven Metos EDGE2440E-0-G2 with single chamber only. No stand included.

- stainless steel construction inside and out
- one chamber
- robust touch screen G2 controller offering detailed fault diagnostics, recipe creation, USB data transfer and EDGE app interactivity
- solid state powered heating elements offering unrivalled temperature control and energy efficiency
- brushless drive conveyor system with automatic conveyor belt jam detection shut-off system
- reversible belt direction (via G2 controller)
- conveyor belt width: 609 mm
- belt speed from 3 to 30 minutes
- 1009 mm long baking chamber
- modular and removable control cabinet
- front loading window
- removable crumb pans
- insulated and removable end panels



Conveyor oven Metos EDGE2440E-0-G2 One chamber, no stand

Product capacity	70 pcs 30 cm pizzas /h
Item width mm	1911
Item depth mm	1247
Item height mm	572
Package volume	1.755
Unit of volume	m3
Package volume	1.755 m3
Package length	200
Package width	135
Package height	65
Package unit of dimension	cm
Package dimensions (LxWxH)	200x135x65 cm
Net weight	340
Net weight	340 kg
Gross weight	367
Package weight	367 kg
Unit of weight	kg
Connection power kW	27.7
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Type of electrical connection	Semifixed

Conveyor oven Metos EDGE1830E-2-G2 Double chamber with Stand

The conveyor pizza oven Metos EDGE1830E-2-G2 with double chamber and stand for efficient pizza baking.

- stainless steel construction inside and out
- two chambers
- robust touch screen G2 controller offering detailed fault diagnostics, recipe creation, USB data transfer and EDGE app interactivity
- solid state powered heating elements offering unrivalled temperature control and energy efficiency
- brushless drive conveyor system with automatic conveyor belt jam detection shut-off system
- reversible belt direction (via G2 controller)
- conveyor belt width: 457 mm
- belt speed from 3 to 30 minutes
- 762 mm long cooking chamber
- modular and removable control cabinet
- front loading window
- removable crumb pans
- insulated and removable end panels
- stand with wheels



Conveyor oven Metos EDGE1830E-2-G2 Double chamber with Stand

Product capacity	60 pcs 30 cm pizzas /h
Item width mm	1664
Item depth mm	1064
Item height mm	1629
Package volume	3.363
Unit of volume	m3
Package volume	3.363 m3
Package length	170
Package width	115
Package height	172
Package unit of dimension	cm
Package dimensions (LxWxH)	170x115x172 cm
Net weight	620
Net weight	620 kg
Gross weight	654
Package weight	654 kg
Unit of weight	kg
Connection power kW	39.2
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Type of electrical connection	Semifixed
Remarks (electrical)	2 electrical inlets: 2*19,6kW

Conveyor oven Metos EDGE1830E-1-G2 One chamber with Stand

The conveyor pizza oven Metos EDGE1830E-1-G2 with single chamber and stand for efficient pizza baking.

- stainless steel construction inside and out
- one chamber
- robust touch screen G2 controller offering detailed fault diagnostics, recipe creation, USB data transfer and EDGE app interactivity
- solid state powered heating elements offering unrivalled temperature control and energy efficiency
- brushless drive conveyor system with automatic conveyor belt jam detection shut-off system
- reversible belt direction (via G2 controller)
- conveyor belt width: 457 mm
- belt speed from 3 to 30 minutes
- 762 mm long cooking chamber
- modular and removable control cabinet
- front loading window
- removable crumb pans
- insulated and removable end panels
- stand with wheels



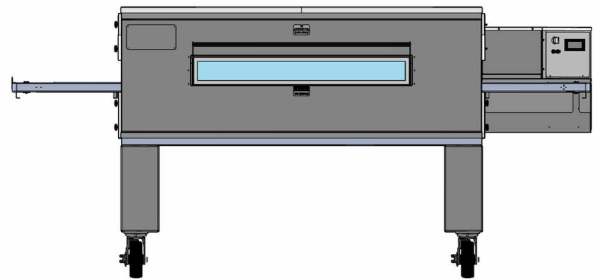
Conveyor oven Metos EDGE1830E-1-G2 One chamber with Stand

Product capacity	30 pcs 30 cm pizzas /h
Item width mm	1664
Item depth mm	1064
Item height mm	1118
Package volume	2.346
Unit of volume	m3
Package volume	2.346 m3
Package length	170
Package width	115
Package height	120
Package unit of dimension	cm
Package dimensions (LxWxH)	170x115x120 cm
Net weight	320
Net weight	320 kg
Gross weight	350
Package weight	350 kg
Unit of weight	kg
Connection power kW	19.6
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Type of electrical connection	Semifixed

Conveyor oven Metos EDGE3260E-1-G2 One chamber and stand with wheels

The conveyor pizza oven Metos EDGE3260E-1-G2 with single chamber and stand for efficient pizza baking

- stainless steel construction inside and out
- one chamber
- robust touch screen G2 controller offering detailed fault diagnostics, recipe creation, USB data transfer and EDGE app interactivity
- solid state powered heating elements offering unrivalled temperature control and energy efficiency
- brushless drive conveyor system with automatic conveyor belt jam detection shut-off system
- reversible belt direction (via G2 controller)
- conveyor belt width: 813 mm
- belt speed from 3 to 30 minutes
- 1524 mm long baking chamber
- modular and removable control cabinet
- front loading window
- removable crumb pans
- insulated and removable end panels
- stand with wheels



Conveyor oven Metos EDGE3260E-1-G2 One chamber and stand with wheels

Product capacity	140 pcs 30 cm pizzas /h
Item width mm	2381
Item depth mm	1450
Item height mm	1118
Package volume	4.41
Unit of volume	m3
Package volume	4.41 m3
Package length	245
Package width	150
Package height	120
Package unit of dimension	cm
Package dimensions (LxWxH)	245x150x120 cm
Net weight	490
Net weight	490 kg
Gross weight	512
Package weight	512 kg
Unit of weight	kg
Connection power kW	38.5
Fuse Size A	63
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Type of electrical connection	Semifixed

Conveyor oven Metos EDGE3260E-0-G2 One chamber, no stand

The conveyor pizza oven Metos EDGE3260E-0-G2 with single chamber only. No stand included.

- stainless steel construction inside and out
- one chamber
- robust touch screen G2 controller offering detailed fault diagnostics, recipe creation, USB data transfer and EDGE app interactivity
- solid state powered heating elements offering unrivalled temperature control and energy efficiency
- brushless drive conveyor system with automatic conveyor belt jam detection shut-off system
- reversible belt direction (via G2 controller)
- conveyor belt width: 813 mm
- belt speed from 3 to 30 minutes
- 1524 mm long baking chamber
- modular and removable control cabinet
- front loading window
- removable crumb pans
- insulated and removable end panels



Conveyor oven Metos EDGE3260E-0-G2 One chamber, no stand

Product capacity	140 pcs 30 cm pizzas /h
Item width mm	2381
Item depth mm	1450
Item height mm	572
Package volume	2.389
Unit of volume	m3
Package volume	2.389 m3
Package length	245
Package width	150
Package height	65
Package unit of dimension	cm
Package dimensions (LxWxH)	245x150x65 cm
Net weight	490
Net weight	490 kg
Gross weight	512
Package weight	512 kg
Unit of weight	kg
Connection power kW	38.5
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Type of electrical connection	Semifixed

Conveyor oven Metos EDGE2440E-3-G2 Triple chamber and stand with wheels

The conveyor pizza oven Metos EDGE2440E-3-G2 with triple chamber and a stand for efficient pizza baking.

- stainless steel construction inside and out
- three chambers
- robust touch screen G2 controller offering detailed fault diagnostics, recipe creation, USB data transfer and EDGE app interactivity
- solid state powered heating elements offering unrivalled temperature control and energy efficiency
- brushless drive conveyor system with automatic conveyor belt jam detection shut-off system
- reversible belt direction (via G2 controller)
- conveyor belt width: 609 mm
- belt speed from 3 to 30 minutes
- 1009 mm long baking chamber
- modular and removable control cabinet
- front loading window
- removable crumb pans
- insulated and removable end panels
- stand with wheels



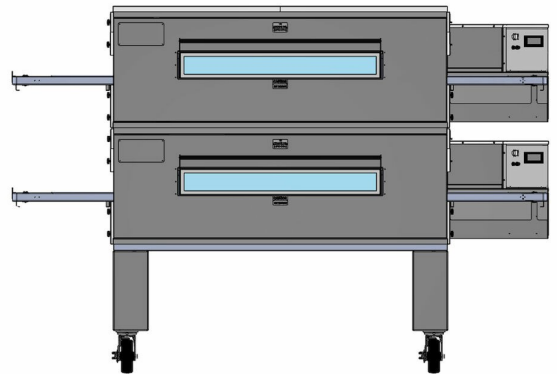
Conveyor oven Metos EDGE2440E-3-G2 Triple chamber and stand with wheels

Product capacity	210 pcs 30 cm pizzas /h
Item width mm	1911
Item depth mm	1247
Item height mm	1740
Package volume	5.265
Unit of volume	m3
Package volume	5.265 m3
Package length	200
Package width	135
Package height	195
Package unit of dimension	cm
Package dimensions (LxWxH)	200x135x195 cm
Net weight	1100
Net weight	1100 kg
Gross weight	1140
Package weight	1140 kg
Unit of weight	kg
Connection power kW	83.1
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Type of electrical connection	Semifixed
Remarks (electrical)	3 electrical inlets: 3*27,7kW

Conveyor oven Metos EDGE2440E-2-G2 double chamber and stand with wheels

The conveyor pizza oven Metos EDGE2440E-2-G2 with double chamber and a stand for efficient pizza baking.

- stainless steel construction inside and out
- two chambers
- robust touch screen G2 controller offering detailed fault diagnostics, recipe creation, USB data transfer and EDGE app interactivity
- solid state powered heating elements offering unrivalled temperature control and energy efficiency
- brushless drive conveyor system with automatic conveyor belt jam detection shut-off system
- reversible belt direction (via G2 controller)
- conveyor belt width: 609 mm
- belt speed from 3 to 30 minutes
- 1009 mm long baking chamber
- modular and removable control cabinet
- front loading window
- removable crumb pans
- insulated and removable end panels
- stand with wheels



Conveyor oven Metos EDGE2440E-2-G2 double chamber and stand with wheels

Product capacity	140 pcs 30 cm pizzas /h
Item width mm	1911
Item depth mm	1247
Item height mm	1629
Package volume	4.86
Unit of volume	m3
Package volume	4.86 m3
Package length	200
Package width	135
Package height	180
Package unit of dimension	cm
Package dimensions (LxWxH)	200x135x180 cm
Net weight	680
Net weight	680 kg
Gross weight	730
Package weight	730 kg
Unit of weight	kg
Connection power kW	55.4
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Type of electrical connection	Semifixed
Remarks (electrical)	2 electrical inlets: 2*27,7kW

Conveyor oven Metos EDGE1830E-3-G2 Triple chamber

The conveyor pizza oven Metos EDGE1830E-3-G2 with triple chamber for efficient pizza baking.

- stainless steel construction inside and out
- three chambers
- robust touch screen G2 controller offering detailed fault diagnostics, recipe creation, USB data transfer and EDGE app interactivity
- solid state powered heating elements offering unrivalled temperature control and energy efficiency
- brushless drive conveyor system with automatic conveyor belt jam detection shut-off system
- reversible belt direction (via G2 controller)
- conveyor belt width: 457 mm
- belt speed from 3 to 30 minutes
- 762 mm long cooking chamber
- modular and removable control cabinet
- front loading window
- removable crumb pans
- insulated and removable end panels
- base with wheels



Conveyor oven Metos EDGE1830E-3-G2 Triple chamber

Product capacity	90 pcs 30 cm pizzas /h
Item width mm	1664
Item depth mm	1064
Item height mm	1740
Package volume	3.715
Unit of volume	m3
Package volume	3.715 m3
Package length	170
Package width	115
Package height	190
Package unit of dimension	cm
Package dimensions (LxWxH)	170x115x190 cm
Net weight	940
Net weight	940 kg
Gross weight	981
Package weight	981 kg
Unit of weight	kg
Connection power kW	58.8
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Type of electrical connection	Semifixed
Remarks (electrical)	3 electrical inlets: 3*19,6kW

Conveyor oven Metos EDGE3260E-2-G2 Double chamber and stand with wheels

The conveyor pizza oven Metos EDGE3260E-2-G2 with double chamber and stand for efficient pizza baking

- stainless steel construction inside and out
- two chambers
- robust touch screen G2 controller offering detailed fault diagnostics, recipe creation, USB data transfer and EDGE app interactivity
- solid state powered heating elements offering unrivalled temperature control and energy efficiency
- brushless drive conveyor system with automatic conveyor belt jam detection shut-off system
- reversible belt direction (via G2 controller)
- conveyor belt width: 813 mm
- belt speed from 3 to 30 minutes
- 1524 mm long baking chamber
- modular and removable control cabinet
- front loading window
- removable crumb pans
- insulated and removable end panels
- stand with wheels



Conveyor oven Metos EDGE3260E-2-G2 Duple chamber and stand with wheels

Product capacity	280 pcs 30 cm pizzas /h
Item width mm	2381
Item depth mm	1450
Item height mm	1629
Package volume	6.615
Unit of volume	m3
Package volume	6.615 m3
Package length	245
Package width	150
Package height	180
Package unit of dimension	cm
Package dimensions (LxWxH)	245x150x180 cm
Net weight	980
Net weight	980 kg
Gross weight	1024
Package weight	1024 kg
Unit of weight	kg
Connection power kW	77
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Type of electrical connection	Semifixed
Remarks (electrical)	2 electrical inlets: 2*38,5kW

Hot cabinet Metos Hot cabinet ETVSK 201 GG pass-through

For combisteamer 201. Including stand

- two glass doors
- pass-through
- thermostat
- right handed
- light

Accessories (not included):

- wheels



Hot cabinet Metos Hot cabinet ETVSK 201 GG pass-trough

Item width mm	700
Item depth mm	820
Item height mm	1835
Package volume	1.24
Unit of volume	m3
Package volume	1.24 m3
Package length	75
Package width	87
Package height	190
Package unit of dimension	cm
Package dimensions (LxWxH)	75x87x190 cm
Net weight	120
Net weight	120 kg
Gross weight	135
Package weight	135 kg
Unit of weight	kg
Connection power kW	2.25
Fuse Size A	10
Connection voltage V	230
Number of phases	1NPE
Frequency Hz	50
Protection rating (IP)	43

Holding cabinet Metos ET 811 GS Pass through 1/1 GN

12 pair of conductors and four gridd shelves are included. 200 mm free space under the cabinet makes it easy to clean the floor

- one door glass and the other solid stainless steel
- pass-through model
- thermostat
- right handed
- light

Accessories (not included):

- extra grid shelf
- wheels



Holding cabinet Metos ET 811 GS Pass through 1/1 GN

Product capacity	4 x GN1/1
Item width mm	600
Item depth mm	650
Item height mm	1565
Package volume	0.728
Unit of volume	m ³
Package volume	0.728 m ³
Package length	65
Package width	70
Package height	160
Package unit of dimension	cm
Package dimensions (LxWxH)	65x70x160 cm
Net weight	120
Net weight	120 kg
Gross weight	130
Package weight	130 kg
Unit of weight	kg
Connection power kW	1.5
Fuse Size A	10
Connection voltage V	230
Number of phases	1NPE
Frequency Hz	50
Protection rating (IP)	43

Holding cabinet Metos ET 811 S 1/1 GN

12 pair of conductors and four gridd shelves are included. 200 mm free space under the cabinet makes it easy to clean the floor

- stainless steel door
- thermostat
- right handed
- light

Accessories (not included):

- extra grid shelf
- wheel



Holding cabinet Metos ET 811 S 1/1 GN

Product capacity	4 x GN1/1
Item width mm	600
Item depth mm	650
Item height mm	1565
Package volume	0.728
Unit of volume	m ³
Package volume	0.728 m ³
Package length	65
Package width	70
Package height	160
Package unit of dimension	cm
Package dimensions (LxWxH)	65x70x160 cm
Net weight	110
Net weight	110 kg
Gross weight	120
Package weight	120 kg
Unit of weight	kg
Connection power kW	1.5
Fuse Size A	10
Connection voltage V	230
Number of phases	1NPE
Frequency Hz	50
Protection rating (IP)	43

Hot cabinet Metos Hot cabinet ETVSK 201 with right handed gl

For combisteamer 201. Including stand

- glass door
- thermostat
- right handed
- light
- internal measure: h=1505mm, w=500mm

Accessories (not included):

- wheels



Hot cabinet Metos Hot cabinet ETVSK 201 with right handed gl

Item width mm	700
Item depth mm	820
Item height mm	1835
Package volume	1.24
Unit of volume	m3
Package volume	1.24 m3
Package length	75
Package width	87
Package height	190
Package unit of dimension	cm
Package dimensions (LxWxH)	75x87x190 cm
Net weight	120
Net weight	120 kg
Gross weight	135
Package weight	135 kg
Unit of weight	kg
Connection power kW	2.25
Fuse Size A	10
Connection voltage V	230
Number of phases	1NPE
Frequency Hz	50
Protection rating (IP)	43

Holding cabinet Metos 821 GG Pass through 2/1 GN

12 pair of conductors and four gridd shelves are included. 200 mm free space under the cabinet makes it easy to clean the floor

- two glass doors
- pass-through model
- thermostat
- right handed
- light

Accessories (not included):

- extra grid shelf
- wheels



Holding cabinet Metos 821 GG Pass through 2/1 GN

Product capacity	4 x GN2/1
Item width mm	930
Item depth mm	650
Item height mm	1565
Package volume	1.111
Unit of volume	m ³
Package volume	1.111 m ³
Package length	98
Package width	70
Package height	162
Package unit of dimension	cm
Package dimensions (LxWxH)	98x70x162 cm
Net weight	150
Net weight	150 kg
Gross weight	160
Package weight	160 kg
Unit of weight	kg
Connection power kW	2.25
Fuse Size A	10
Connection voltage V	230
Number of phases	1NPE
Frequency Hz	50
Protection rating (IP)	43

Holding cabinet Metos ET 821 G 2/1 GN

12 pair of conductors and four gridd shelves are included. 200 mm free space under the cabinet makes it easy to clean the floor

- glass door
- thermostat
- right handed
- light

Accessories (not included):

- extra grid shelf
- wheels



Holding cabinet Metos ET 821 G 2/1 GN

Product capacity	4 x GN2/1
Item width mm	930
Item depth mm	650
Item height mm	1565
Package volume	1.111
Unit of volume	m ³
Package volume	1.111 m ³
Package length	98
Package width	70
Package height	162
Package unit of dimension	cm
Package dimensions (LxWxH)	98x70x162 cm
Net weight	150
Net weight	150 kg
Gross weight	160
Package weight	160 kg
Unit of weight	kg
Connection power kW	2.25
Fuse Size A	10
Connection voltage V	230
Number of phases	1NPE
Frequency Hz	50
Protection rating (IP)	43

Holding cabinet Metos ET 821 S 2/1 GN

12 pair of conductors and four gridd shelves are included. 200 mm free space under the cabinet makes it easy to clean the floor

- stainless steel door
- thermostat
- right handed
- light
- internal measure: h=1250 mm, w=700 mm

Accessories (not included):

- extra grid shelf
- wheels



Holding cabinet Metos ET 821 S 2/1 GN

Product capacity	4 x GN2/1
Item width mm	930
Item depth mm	650
Item height mm	1565
Package volume	1.111
Unit of volume	m ³
Package volume	1.111 m ³
Package length	98
Package width	70
Package height	162
Package unit of dimension	cm
Package dimensions (LxWxH)	98x70x162 cm
Net weight	135
Net weight	135 kg
Gross weight	145
Package weight	145 kg
Unit of weight	kg
Connection power kW	2.25
Fuse Size A	10
Connection voltage V	230
Number of phases	1NPE
Frequency Hz	50
Protection rating (IP)	43

Holding cabinet Metos ET 811 G 1/1 GN

12 pair of conductors and four gridd shelves are included. 200 mm free space under the cabinet makes it easy to clean the floor

- glass door
- thermostat
- right handed
- light

Accessories (not included):

- extra grid shelf
- wheels



Holding cabinet Metos ET 811 G 1/1 GN

Product capacity	4 x GN1/1
Item width mm	600
Item depth mm	650
Item height mm	1565
Package volume	0.728
Unit of volume	m ³
Package volume	0.728 m ³
Package length	65
Package width	70
Package height	160
Package unit of dimension	cm
Package dimensions (LxWxH)	65x70x160 cm
Net weight	120
Net weight	120 kg
Gross weight	130
Package weight	130 kg
Unit of weight	kg
Connection power kW	1.5
Fuse Size A	10
Connection voltage V	230
Number of phases	1NPE
Frequency Hz	50
Protection rating (IP)	43

Holding Cabinet Metos

HOV5-05UV

CVAP -holding technology. C-Touch control

- 8 programmable channels and software updates via USB
- precise control of moisture and temperature
- digital temperature display
- high grade stainless steel construction
- manually filled water bath with low water detection
- right-handed, hinges on the right
- solid door, non passthrough
- 4 pcs 5" wheels of two with brakes



Holding Cabinet Metos HOV5-05UV

Product capacity	5 sheet pans
Item width mm	704
Item depth mm	869
Item height mm	996
Package volume	0.777
Unit of volume	m3
Package volume	0.777 m3
Package length	76
Package width	93
Package height	110
Package unit of dimension	cm
Package dimensions (LxWxH)	76x93x110 cm
Net weight	113
Net weight	113 kg
Gross weight	125
Package weight	125 kg
Unit of weight	kg
Connection power kW	2.292
Fuse Size A	10
Connection voltage V	230
Number of phases	1N
Frequency Hz	50/60
Type of electrical connection	Plug
Operation type	electronical
Hinge location	right
Cleaning	hand wash
Data transfer	USB
Programmability	programmable
Lighting	without lighting

Holding Cabinet Metos HOV5-05UV

Humidification	Yes
Timer	Yes

Holding Cabinet Metos HOV5-04UV

CVAP -holding technology. C-Touch control

- 8 programmable channels and software updates via USB
- precise control of moisture and temperature
- digital temperature display
- high grade stainless steel construction
- manually filled water bath with low water detection
- right-handed, hinges on the right
- solid door, non passthrough
- 4 pcs 1,5" wheels of two with brakes



Holding Cabinet Metos HOV5-04UV

Product capacity	4 sheet pans
Item width mm	704
Item depth mm	869
Item height mm	844
Package volume	0.788
Unit of volume	m3
Package volume	0.788 m3
Package length	77
Package width	93
Package height	110
Package unit of dimension	cm
Package dimensions (LxWxH)	77x93x110 cm
Net weight	70
Net weight	70 kg
Gross weight	90
Package weight	90 kg
Unit of weight	kg
Connection power kW	2.292
Fuse Size A	20
Connection voltage V	230
Number of phases	1N
Frequency Hz	50/60
Type of electrical connection	Plug
Operation type	electronical
Cleaning	hand wash
Programmability	programmable
Lighting	without lighting
Fill in trolleys	No
Humidification	Yes

Holding Cabinet Metos HOV5-04UV

Timer	Yes
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Holding drawer Metos Winston HBB0N2 230V1~

CVAP -holding technology. Electronic differential control

- product temperature adjustable to 32 - 99 C
- precise control of moisture and temperature
- digital temperature display
- 2 drawers for GN 1/1-150 pan
- very rapid moisture and heat recovery
- fan for air circulation and even heat
- high grade stainless steel construction
- manually filled water bath, drain tap on front
- adjustable legs



Holding drawer Metos Winston HBB0N2 230V1~

Product capacity	2 pcs GN 1/1-150 containers
Item width mm	425
Item depth mm	730
Item height mm	650/750
Package volume	0.349
Unit of volume	m3
Package volume	0.349 m3
Package length	83
Package width	80
Package height	52.5
Package unit of dimension	cm
Package dimensions (LxWxH)	83x80x52.5 cm
Net weight	52
Net weight	52 kg
Gross weight	57
Package weight	57 kg
Unit of weight	kg
Connection power kW	1.44
Fuse Size A	10
Connection voltage V	230
Number of phases	1N
Frequency Hz	50
Type of electrical connection	Plug
Electrical conn. height mm	700
Operation type	electronical
Cleaning	hand wash
Data transfer	USB
GN size	1/1
Temperature area °C	32-121 c.

Holding drawer Metos Winston HBB0N2 230V1~

Features	The CVap® HBB0N2 Hold & Serve Drawer offers precise food temperature and texture control. CVap drawers have a unique design that boosts temp recovery, even with frequent openings. It's ideal for countertops in kiosks, QSRs, or any operation where space is limited, but food quality is a priority.
Programmability	programmable
Lighting	without lighting
Amount of drawers	2
Humidification	Yes

Holding Cabinet Metos

HOV5-14UV

CVAP -holding technology. C-Touch control

- 8 programmable channels and software updates via USB
- precise control of moisture and temperature
- digital temperature display
- high grade stainless steel construction
- manually filled water bath with low water detection
- right-handed, hinges on the right
- solid door, non passthrough
- 4 pcs 1,5" wheels of two with brakes



Holding Cabinet Metos HOV5-14UV

Product capacity	14 sheet pans
Item width mm	704
Item depth mm	869
Item height mm	1792
Package volume	1.432
Unit of volume	m3
Package volume	1.432 m3
Package length	77
Package width	93
Package height	200
Package unit of dimension	cm
Package dimensions (LxWxH)	77x93x200 cm
Net weight	165
Net weight	165 kg
Gross weight	190
Package weight	190 kg
Unit of weight	kg
Connection power kW	2.292
Fuse Size A	16
Connection voltage V	230
Number of phases	1N
Frequency Hz	50/60
Type of electrical connection	Plug
Operation type	electronical
Hinge location	right
Cleaning	hand wash
Data transfer	USB
Programmability	programmable
Lighting	without lighting

Holding Cabinet Metos HOV5-14UV

Humidification	Yes
Timer	Yes

Holding drawer Metos Winston HBB0D2 230V1~

CVAP -holding technology. Electronic differential control

- product temperature adjustable to 32 - 82 C
- precise control of moisture and temperature
- digital temperature display
- 2 drawers for GN 1/1-150 pan
- very rapid moisture and heat recovery
- high grade stainless steel construction
- manually filled water bath, drain tap on front
- adjustable legs



Holding drawer Metos Winston HBB0D2 230V1~

Product capacity	2 pcs GN 1/1-150 containers
Item width mm	630
Item depth mm	780
Item height mm	650/750
Package volume	0.514
Unit of volume	m3
Package volume	0.514 m3
Package length	88
Package width	80
Package height	73
Package unit of dimension	cm
Package dimensions (LxWxH)	88x80x73 cm
Net weight	52
Net weight	52 kg
Gross weight	64
Package weight	64 kg
Unit of weight	kg
Connection power kW	1.44
Fuse Size A	10
Connection voltage V	230
Number of phases	1N
Frequency Hz	50
Type of electrical connection	Plug
Electrical conn. height mm	750
Operation type	electronical
Cleaning	hand wash
Data transfer	USB
Lighting	without lighting
Humidification	Yes

Cook and hold oven Metos CHV5-04UV

CVAP -cook and hold technology. For roasting, steaming and low-temp cooking

- for rethermalizing and holding
- stainless steel construction
- 4 casters, 2 locking
- solid door, non passthrough
- right-handed
- easily mobile version



Cook and hold oven Metos CHV5-04UV

Product capacity	4 pcs sheet pans 457x660mm
Item width mm	704
Item depth mm	869
Item height mm	847
Package volume	0.777
Unit of volume	m3
Package volume	0.777 m3
Package length	76
Package width	93
Package height	110
Package unit of dimension	cm
Package dimensions (LxWxH)	76x93x110 cm
Net weight	70
Net weight	70 kg
Gross weight	90
Package weight	90 kg
Unit of weight	kg
Connection power kW	4.803
Fuse Size A	20
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Type of electrical connection	Plug
Operation type	electronical
Hinge location	left
Cleaning	hand wash
Data transfer	USB
Programmability	programmable
Lighting	without lighting

Cook and hold oven Metos CHV5-04UV

Fill in trolleys	No
Humidification	Yes
Timer	Yes

Cook and hold oven Metos CHV5-05UV

CVAP -cook and hold technology. For roasting, steaming and low-temp cooking

- for rethermalizing and holding
- stainless steel construction
- 4 casters, 2 locking
- solid door, non passthrough
- right-handed
- easily mobile version



Cook and hold oven Metos CHV5-05UV

Product capacity	5 pcs GN2/1 containers
Item width mm	704
Item depth mm	869
Item height mm	996
Package volume	0.777
Unit of volume	m3
Package volume	0.777 m3
Package length	76
Package width	93
Package height	110
Package unit of dimension	cm
Package dimensions (LxWxH)	76x93x110 cm
Net weight	100
Net weight	100 kg
Gross weight	115
Package weight	115 kg
Unit of weight	kg
Connection power kW	4.803
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Type of electrical connection	Plug
Hinge location	right
Cleaning	hand wash
Programmability	programmable
Lighting	without lighting
Fill in trolleys	No
Humidification	Yes
Timer	Yes

Cook and hold oven Metos CHV5-04HP

CVAP -cook and hold technology. For roasting, steaming and low-temp cooking

- for rethermalizing and holding
- stainless steel construction
- 4 casters, 2 locking
- solid door, non passthrough
- right-handed
- easily mobile version



Cook and hold oven Metos CHV5-04HP

Product capacity	4 pcs ½ sheet pans 457x330mm
Item width mm	508
Item depth mm	672
Item height mm	849
Package volume	0.429
Unit of volume	m3
Package volume	0.429 m3
Package length	56
Package width	73
Package height	105
Package unit of dimension	cm
Package dimensions (LxWxH)	56x73x105 cm
Net weight	63
Net weight	63 kg
Gross weight	73
Package weight	73 kg
Unit of weight	kg
Connection power kW	2.4
Fuse Size A	10
Connection voltage V	240
Number of phases	1NPE
Frequency Hz	50
Type of electrical connection	Plug
Operation type	electronical
Hinge location	right
Cleaning	hand wash
Data transfer	USB
Programmability	programmable
Lighting	without lighting

Cook and hold oven Metos CHV5-04HP

Fill in trolleys	No
Humidification	Yes
Timer	Yes



CODE: MG4172935

Warmer drawer Metos Hatco CDW-3N

Technical specifications Attachments

GENERAL

Description	Warmer drawer Metos Hatco CDW-3N
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DIMENSIONS AND CAPACITY

Product capacity	3 x GN 1/1-100
Item width mm	420
Item depth mm	774
Item height mm	762
Package volume	0.288 m3
Package dimensions (LxWxH)	45x80x80 cm
Net weight	101 kg
Package weight	105 kg

TECHNICAL INFORMATION

Connection power kW	0.933
Fuse Size A	6
Connection voltage V	230
Number of phases	1PE
Type of electrical connection	Plug

Warmer drawer Metos HDM-3

Metos warmer drawer HDM-3 is ideal for storing thin products that are not stacked. Hold everything from meat to vegetables to rolls in Metos Drawer Warmer HDM-3. Each Drawer features adjustable sliding vents and individual thermostatic controls to hold a variety of hot foods safely for peak serving periods. Heavy-duty construction with durable drawer frame and slides. The drawer assembly shall fully extend to allow removal of pans without tilting. Includes 1 full-size stainless steel 150 mm food pan for each drawer. Angled chrome handle deflects cart traffic. Easy to clean, black power coated exterior for freestanding model.

- three warmer drawers
- each drawer with individual temperature and humidity adjustment
- all stainless steel construction
- adjustable legs 102 mm
- one full-sized S/S 150mm pan included in every drawer
- black powercoated exterior



Warmer drawer Metos HDM-3

Product capacity	three drawers
Item width mm	749
Item depth mm	576/608
Item height mm	850
Package volume	0.408
Unit of volume	m3
Package volume	0.408 m3
Package length	80
Package width	60
Package height	85
Package unit of dimension	cm
Package dimensions (LxWxH)	80x60x85 cm
Net weight	90
Net weight	90 kg
Gross weight	105
Package weight	105 kg
Unit of weight	kg
Connection power kW	1.606
Fuse Size A	10
Connection voltage V	220-240
Number of phases	1NPE
Frequency Hz	50
Electrical cable length mm	1829
Type of electrical connection	Plug

Warmer drawer Metos HDM-2N

Metos warmer drawer HDM-2N is ideal for storing thin products that are not stacked. Hold everything from meat to vegetables to rolls in Metos Drawer Warmer HDM-2N. Each Drawer features adjustable sliding vents and individual thermostatic controls to hold a variety of hot foods safely for peak serving periods. Heavy-duty construction with durable drawer frame and slides. The drawer assembly shall fully extend to allow removal of pans without tilting. Includes 1 full-size stainless steel 150 mm food pan for each drawer. Angled chrome handle deflects cart traffic. Easy to clean, black power coated exterior for freestanding model.

- two warmer drawers
- each drawer with individual temperature and humidity adjustment
- all stainless steel construction
- adjustable legs 102 mm
- one full-sized S/S 150mm pan included in every drawer
- black powercoated exterior
- narrower than the standard model HDM-2



Warmer drawer Metos HDM-2N

Product capacity	two drawers
Item width mm	530
Item depth mm	686/718
Item height mm	615
Package volume	0.27
Unit of volume	m3
Package volume	0.27 m3
Package length	60
Package width	75
Package height	60
Package unit of dimension	cm
Package dimensions (LxWxH)	60x75x60 cm
Net weight	70
Net weight	70 kg
Gross weight	76
Package weight	76 kg
Unit of weight	kg
Connection power kW	1.071
Fuse Size A	6
Connection voltage V	220-240
Number of phases	1NPE
Frequency Hz	50
Electrical cable length mm	1829
Type of electrical connection	Plug

Warmer drawer Metos HDM-3N

Metos warmer drawer HDM-3N is ideal for storing thin products that are not stacked. Hold everything from meat to vegetables to rolls in Metos Drawer Warmer HDM-3N. Each Drawer features adjustable sliding vents and individual thermostatic controls to hold a variety of hot foods safely for peak serving periods. Heavy-duty construction with durable drawer frame and slides. The drawer assembly shall fully extend to allow removal of pans without tilting. Includes 1 full-size stainless steel 150 mm food pan for each drawer. Angled chrome handle deflects cart traffic. Easy to clean, black power coated exterior for freestanding model.

- three warmer drawers
- each drawer with individual temperature and humidity adjustment
- all stainless steel construction
- adjustable legs 102 mm
- one full-sized S/S 150mm pan included in every drawer
- black powercoated exterior
- narrower than the standard model HDM-3



Warmer drawer Metos HDM-3N

Product capacity	three drawers
Item width mm	530
Item depth mm	686/718
Item height mm	850
Package volume	0.383
Unit of volume	m3
Package volume	0.383 m3
Package length	60
Package width	75
Package height	85
Package unit of dimension	cm
Package dimensions (LxWxH)	60x75x85 cm
Net weight	90
Net weight	90 kg
Gross weight	105
Package weight	105 kg
Unit of weight	kg
Connection power kW	1.606
Fuse Size A	10
Connection voltage V	220-240
Number of phases	1NPE
Frequency Hz	50
Electrical cable length mm	1829
Type of electrical connection	Plug

CODE: MG4148057

Warmer drawer Metos HDM-1N

Metos warmer drawer HDM-1N is ideal for storing thin products that are not stacked. Hold everything from meat to vegetables to rolls in Metos Drawer Warmer HDM-...



Full description

Technical specifications

Attachments

Metos warmer drawer HDM-1N is ideal for storing thin products that are not stacked. Hold everything from meat to vegetables to rolls in Metos Drawer Warmer HDM-1N. Each Drawer features adjustable sliding vents and individual thermostatic controls to hold a variety of hot foods safely for peak serving periods. Heavy-duty construction with durable drawer frame and slides. The drawer assembly shall fully extend to allow removal of pans without tilting. Includes 1 full-size stainless steel 150 mm food pan for each drawer. Angled chrome handle deflects cart traffic. Easy to clean, black power coated exterior for freestanding model.

- one warmer drawer
- each drawer with individual temperature and humidity adjustment
- all stainless steel construction
- adjustable legs 102 mm
- one full-sized S/S 150mm pan included in every drawer
- black powercoated exterior
- narrower than the standard model HDM-1

GENERAL

Description	Warmer drawer Metos HDM-1N
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DIMENSIONS AND CAPACITY

Product capacity	one drawer
Item width mm	530
Item depth mm	686/718
Item height mm	381
Package volume	0.158 m3
Package dimensions (LxWxH)	60x75x35 cm
Net weight	41 kg
Package weight	44 kg

TECHNICAL INFORMATION

Connection power kW	0.535
Fuse Size A	6
Connection voltage V	220-240
Number of phases	1NPE
Frequency Hz	50
Electrical cable length mm	1829
Type of electrical connection	Plug

Warmer drawer Metos

HDM-1

Metos warmer drawer HDM-1 is ideal for storing thin products that are not stacked. Hold everything from meat to vegetables to rolls in Metos Drawer Warmer HDM-1. Each Drawer features adjustable sliding vents and individual thermostatic controls to hold a variety of hot foods safely for peak serving periods. Heavy-duty construction with durable drawer frame and slides. The drawer assembly shall fully extend to allow removal of pans without tilting. Includes 1 full-size stainless steel 150 mm food pan for each drawer. Angled chrome handle deflects cart traffic. Easy to clean, black power coated exterior for freestanding model.

- one warmer drawer
- each drawer with individual temperature and humidity adjustment
- all stainless steel construction
- adjustable legs 102 mm
- one full-sized S/S 150mm pan included in every drawer
- black powercoated exterior



Warmer drawer Metos HDM-1

Product capacity	one drawer
Item width mm	749
Item depth mm	576/608
Item height mm	381
Package volume	0.168
Unit of volume	m3
Package volume	0.168 m3
Package length	80
Package width	60
Package height	35
Package unit of dimension	cm
Package dimensions (LxWxH)	80x60x35 cm
Net weight	41
Net weight	41 kg
Gross weight	44
Package weight	44 kg
Unit of weight	kg
Connection power kW	0.535
Fuse Size A	6
Connection voltage V	220-240
Number of phases	1NPE
Frequency Hz	50
Electrical cable length mm	1829
Type of electrical connection	Plug

Heated Drawer Metos Proff WTW-800-GN3-GN3(2)

Counter with s/s worktop and 5 heated drawers. 5 drawers for GN 1/1-150 containers

- Easily changeable gaskets
- Cupboard heated with servicefriendly heating cassette
- Stainless steel construction
- Top plate with rounded front
- Cabinet floor with rounded corners to help cleaning
- Separate thermostats for cupboard and heated top
- Cupboard temperature range: + 40° - +80 °C
- Adjustable feet, +20mm / -40mm

Accessories:

- Wheels instead of feet
- Uppershelves with lights / heating lamps
- Handout shelves



Heated Drawer Metos Proff WTW-800-GN3-GN3(2)

Item width mm	800
Item depth mm	650
Item height mm	900
Package volume	0.655
Unit of volume	m3
Package volume	0.655 m3
Package length	85
Package width	70
Package height	110
Package unit of dimension	cm
Package dimensions (LxWxH)	85x70x110 cm
Net weight	95
Net weight	95 kg
Gross weight	119
Package weight	119 kg
Unit of weight	kg
Connection power kW	0.8
Fuse Size A	16
Connection voltage V	230
Number of phases	1NPE
Frequency Hz	50
Startup current A	3.5
Protection rating (IP)	43
Type of electrical connection	Plug
Operation type	electromechanical
Cleaning	hand wash
GN size	5xGN1/1-150
Power range kW	0.8
Lighting	without lighting

Heated Drawer Metos Proff WTW-800-GN3-GN3(2)

Amount of drawers	5
Humidification	No
Timer	No

Heated counter Metos Proff WT-1200-DRLW-DRLW- TDRR

Counter with heated top plate and 3 heated cupboards. Place for a total 13 x GN 1/1-100 containers

- Heated area : 1035 x 525mm
- Easily changeable gaskets
- Cupboard heated with servicefriendly heating cassette
- Stainless steel construction
- Top plate with rounded front
- Cabinet floor with rounded corners to help cleaning
- Separate thermostats for cupboard and heated top
- Heated top temperature range: + 40° - +60 °C
- Cupboard temperature range: + 40° - +80 °C
- Adjustable feet, +20mm / -40mm

Accessories:

- Wheels instead of feet
- Uppershelves with lights / heating lamps
- Handout shelves



Heated counter Metos Proff WT-1200-DRLW-DRLW-TDRR

Product capacity	1200x650mm plane+13 GN1/1-100
Item width mm	1200
Item depth mm	650
Item height mm	900
Package volume	1.073
Unit of volume	m3
Package volume	1.073 m3
Package length	130
Package width	75
Package height	110
Package unit of dimension	cm
Package dimensions (LxWxH)	130x75x110 cm
Net weight	95
Net weight	95 kg
Gross weight	95
Package weight	95 kg
Unit of weight	kg
Connection power kW	1.4
Fuse Size A	16
Connection voltage V	230
Number of phases	1NPE
Frequency Hz	50/60
Startup current A	6.3
Protection rating (IP)	43
Type of electrical connection	Plug
Operation type	electromechanical
Cleaning	hand wash
GN size	13 GN1/1-100
Number of chambers	3

Heated counter Metos Proff WT-1200-DRLW-DRLW-TDRR

Power range kW	1.4
Lighting	without lighting
Fill in trolleys	No
Humidification	No
Timer	No

Heated counter, ceramic

Metos Proff WTG-1200- DRLW-DRLW-TDR

Counter with heated ceramic top plate and 3 heated cupboards. Place for a total 13 x GN 1/1-100 containers

- Heated area : 1035 x 525mm
- Easily changeable gaskets
- Cupboard heated with servicefriendly heating cassette
- Stainless steel construction
- Top plate with rounded front
- Cabinet floor with rounded corners to help cleaning
- Separate thermostats for cupboard and heated top
- Heated top temperature range: + 40° - +60 °C
- Cupboard temperature range: + 40° - +80 °C
- Adjustable feet, +20mm / -40mm

Accessories:

- Wheels instead of feet
- Uppershelves with lights / heating lamps
- Handout shelves



Heated counter, ceramic Metos Proff WTG-1200-DRLW-DRLW-TDR

Product capacity	1200x650mm plane+13 GN1/1-100
Item width mm	1200
Item depth mm	650
Item height mm	900
Package volume	1.031
Unit of volume	m3
Package volume	1.031 m3
Package length	125
Package width	75
Package height	110
Package unit of dimension	cm
Package dimensions (LxWxH)	125x75x110 cm
Net weight	95
Net weight	95 kg
Gross weight	95
Package weight	95 kg
Unit of weight	kg
Connection power kW	1.4
Fuse Size A	16
Connection voltage V	230
Number of phases	1NPE
Frequency Hz	50/60
Startup current A	6.1
Protection rating (IP)	43
Type of electrical connection	Plug
Cleaning	hand wash
GN size	13 GN1/1-100
Number of chambers	3
Power range kW	1.4

Heated counter, ceramic Metos Proff WTG-1200-DRLW-DRLW-TDR

Lighting	without lighting
Fill in trolleys	No
Humidification	No
Timer	No

Heated cupboard Metos Proff NTW-800-DRLW-TDRR

Counter with s/s worktop and 2 heated cupboards. Place for a total 8 x GN 1/1-100 containers

- Easily changeable gaskets
- Cupboard heated with servicefriendly heating cassette
- Stainless steel construction
- Top plate with rounded front
- Cabinet floor with rounded corners to help cleaning
- Thermostat for cupboard
- Cupboard temperature range: + 40° - +80 °C
- Adjustable feet, +20mm / -40mm

Accessories:

- Wheels instead of feet
- Uppershelves with lights / heating lamps
- Handout shelves



Heated cupboard Metos Proff NTW-800-DRLW-TDRR

Product capacity	800x650mm plane + 8 GN1/1-100
Item width mm	800
Item depth mm	650
Item height mm	900
Package volume	0.701
Unit of volume	m3
Package volume	0.701 m3
Package length	85
Package width	75
Package height	110
Package unit of dimension	cm
Package dimensions (LxWxH)	85x75x110 cm
Net weight	45
Net weight	45 kg
Gross weight	57
Package weight	57 kg
Unit of weight	kg
Connection power kW	0.3
Fuse Size A	16
Connection voltage V	230
Number of phases	1NPE
Frequency Hz	50/60
Startup current A	1.3
Protection rating (IP)	43
Type of electrical connection	Plug
Operation type	electromechanical
Cleaning	hand wash
Number of chambers	2
Power range kW	0.3

Heated cupboard Metos Proff NTW-800-DRLW-TDRR

Lighting	without lighting
Fill in trolleys	No
Humidification	No
Timer	No

Heated drawers Metos Proff 800 NTW800-TGN3-TGN3(2)

Counter with s/s worktop and 5 heated drawers. 5 drawers for GN 1/1-150 containers

- Easily changeable gaskets
- Heated with servicefriendly heating cassette
- Stainless steel construction
- Top plate with rounded front
- Cabinet with rounded corners to help cleaning
- Separate thermostats for drawers
- Temperature range: + 40° - +80 °C
- Adjustable feet, +20mm / -40mm

Accessories:

- Wheels instead of feet
- Uppershelves with lights / heating lamps
- Handout shelves



Heated drawers Metos Proff 800 NTW800-TGN3-TGN3(2)

Item width mm	800
Item depth mm	650
Item height mm	900
Package volume	0.655
Unit of volume	m3
Package volume	0.655 m3
Package length	85
Package width	70
Package height	110
Package unit of dimension	cm
Package dimensions (LxWxH)	85x70x110 cm
Net weight	95
Net weight	95 kg
Gross weight	95
Package weight	95 kg
Unit of weight	kg
Connection power kW	0.3
Fuse Size A	16
Connection voltage V	230
Number of phases	1NPE
Frequency Hz	50/60
Startup current A	1.3
Protection rating (IP)	43
Type of electrical connection	Plug
Operation type	electromechanical
Cleaning	hand wash
GN size	5
Power range kW	0.3
Lighting	without lighting

Heated drawers Metos Proff 800 NTW800-TGN3-TGN3(2)

Fill in trolleys	No
Humidification	No
Timer	No

Heated counter, ceramic

Metos Proff WTG-800- DRLW-TDRR

Counter with heated ceramic top plate and 2 heated cupboards. Place for a total 8 x GN 1/1-100 containers

- Heated area : 635 x 525mm
- Easily changeable gaskets
- Cupboard heated with servicefriendly heating cassette
- Stainless steel construction
- Top plate with rounded front
- Cabinet floor with rounded corners to help cleaning
- Separate thermostats for cupboard and heated top
- Heated top temperature range: + 40° - +60 °C
- Cupboard temperature range: + 40° - +80 °C
- Adjustable feet, +20mm / -40mm

Accessories:

- Wheels instead of feet
- Uppershelves with lights / heating lamps
- Handout shelves



Heated counter, ceramic Metos Proff WTG-800-DRLW-TDRR

Product capacity	800x650mm plane + 8 GN1/1-100
Item width mm	800
Item depth mm	650
Item height mm	900
Package volume	0.701
Unit of volume	m3
Package volume	0.701 m3
Package length	85
Package width	75
Package height	110
Package unit of dimension	cm
Package dimensions (LxWxH)	85x75x110 cm
Net weight	85
Net weight	85 kg
Gross weight	85
Package weight	85 kg
Unit of weight	kg
Connection power kW	0.8
Fuse Size A	16
Connection voltage V	230
Number of phases	1NPE
Frequency Hz	50/60
Startup current A	3.5
Protection rating (IP)	43
Type of electrical connection	Plug

Heated counter Metos Proff WT-800-DRLW-TDRR

Counter with heated top plate and 2 heated cupboards. Place for a total 8 x GN 1/1-100 containers

- Heated area : 635 x 525mm
- Easily changeable gaskets
- Cupboard heated with servicefriendly heating cassette
- Stainless steel construction
- Top plate with rounded front
- Cabinet floor with rounded corners to help cleaning
- Separate thermostats for cupboard and heated top
- Heated top temperature range: + 40° - +60 °C
- Cupboard temperature range: + 40° - +80 °C
- Adjustable feet, +20mm / -40mm

Accessories:

- Wheels instead of feet
- Uppershelves with lights / heating lamps
- Handout shelves



Heated counter Metos Proff WT-800-DRLW-TDRR

Product capacity	800x650mm plane + 8 GN1/1-100
Item width mm	800
Item depth mm	650
Item height mm	900
Package volume	0.701
Unit of volume	m3
Package volume	0.701 m3
Package length	85
Package width	75
Package height	110
Package unit of dimension	cm
Package dimensions (LxWxH)	85x75x110 cm
Net weight	85
Net weight	85 kg
Gross weight	85
Package weight	85 kg
Unit of weight	kg
Connection power kW	0.8
Fuse Size A	16
Connection voltage V	230
Number of phases	1NPE
Frequency Hz	50/60
Startup current A	3.5
Protection rating (IP)	43
Type of electrical connection	Plug
Cleaning	hand wash
GN size	8 GN1/1-100
Number of chambers	2
Power range kW	0.8

Heated counter Metos Proff WT-800-DRLW-TDRR

Fill in trolleys	No
Humidification	No
Timer	No

Heated counter, ceramic

Metos Proff WTG-800- DRLW-TDRR

Counter with heated ceramic top plate and 2 heated cupboards. Place for a total 8 x GN 1/1-100 containers

- Heated area : 635 x 525mm
- Easily changeable gaskets
- Cupboard heated with servicefriendly heating cassette
- Stainless steel construction
- Top plate with rounded front
- Cabinet floor with rounded corners to help cleaning
- Separate thermostats for cupboard and heated top
- Heated top temperature range: + 40° - +60 °C
- Cupboard temperature range: + 40° - +80 °C
- Adjustable feet, +20mm / -40mm

Accessories:

- Wheels instead of feet
- Uppershelves with lights / heating lamps
- Handout shelves



Heated counter, ceramic Metos Proff WTG-800-DRLW-TDRR

Product capacity	800x650mm plane + 8 GN1/1-100
Item width mm	800
Item depth mm	650
Item height mm	900
Package volume	0.701
Unit of volume	m3
Package volume	0.701 m3
Package length	85
Package width	75
Package height	110
Package unit of dimension	cm
Package dimensions (LxWxH)	85x75x110 cm
Net weight	85
Net weight	85 kg
Gross weight	85
Package weight	85 kg
Unit of weight	kg
Connection power kW	0.8
Fuse Size A	16
Connection voltage V	230
Number of phases	1NPE
Frequency Hz	50/60
Startup current A	3.5
Protection rating (IP)	43
Type of electrical connection	Plug

Heated counter Metos Proff WT-800-DRLW-TDRR

Counter with heated top plate and 2 heated cupboards. Place for a total 8 x GN 1/1-100 containers

- Heated area : 635 x 525mm
- Easily changeable gaskets
- Cupboard heated with servicefriendly heating cassette
- Stainless steel construction
- Top plate with rounded front
- Cabinet floor with rounded corners to help cleaning
- Separate thermostats for cupboard and heated top
- Heated top temperature range: + 40° - +60 °C
- Cupboard temperature range: + 40° - +80 °C
- Adjustable feet, +20mm / -40mm

Accessories:

- Wheels instead of feet
- Uppershelves with lights / heating lamps
- Handout shelves



Heated counter Metos Proff WT-800-DRLW-TDRR

Product capacity	800x650mm plane + 8 GN1/1-100
Item width mm	800
Item depth mm	650
Item height mm	900
Package volume	0.701
Unit of volume	m3
Package volume	0.701 m3
Package length	85
Package width	75
Package height	110
Package unit of dimension	cm
Package dimensions (LxWxH)	85x75x110 cm
Net weight	85
Net weight	85 kg
Gross weight	85
Package weight	85 kg
Unit of weight	kg
Connection power kW	0.8
Fuse Size A	16
Connection voltage V	230
Number of phases	1NPE
Frequency Hz	50/60
Startup current A	3.5
Protection rating (IP)	43
Type of electrical connection	Plug
Cleaning	hand wash
GN size	8 GN1/1-100
Number of chambers	2
Power range kW	0.8

Heated counter Metos Proff WT-800-DRLW-TDRR

Fill in trolleys	No
Humidification	No
Timer	No

Microwave oven Metos MSO5211 230V1~

All stainless steel construction. Microwave cooking power 2100 W, 11 power levels

- 100 programmable settings with 4 stage cooking
- oven chamber dimension 535 x 330 x 251 mm, GN 1/1-200 mm
- oven chamber is illuminated



Microwave oven Metos MSO5211 230V1~

Product capacity	GN 1/1-200
Item width mm	650
Item depth mm	528
Item height mm	472
Package volume	0.164
Unit of volume	m3
Package volume	0.164 m3
Package length	67
Package width	77
Package height	73
Package unit of dimension	cm
Package dimensions (LxWxH)	67x77x73 cm
Net weight	65
Net weight	65 kg
Gross weight	71
Package weight	71 kg
Unit of weight	kg
Connection power kW	3.3
Fuse Size A	16
Connection voltage V	230
Number of phases	1N
Frequency Hz	50
Startup current A	16
Type of electrical connection	Plug
Electrical conn. height mm	50

Microwave oven Metos MSO5211 230V1~

All stainless steel construction. Microwave cooking power 2100 W, 11 power levels

- 100 programmable settings with 4 stage cooking
- oven chamber dimension 535 x 330 x 251 mm, GN 1/1-200 mm
- oven chamber is illuminated



Microwave oven Metos MSO5211 230V1~

Product capacity	GN 1/1-200
Item width mm	650
Item depth mm	528
Item height mm	472
Package volume	0.164
Unit of volume	m3
Package volume	0.164 m3
Package length	67
Package width	77
Package height	73
Package unit of dimension	cm
Package dimensions (LxWxH)	67x77x73 cm
Net weight	65
Net weight	65 kg
Gross weight	71
Package weight	71 kg
Unit of weight	kg
Connection power kW	3.3
Fuse Size A	16
Connection voltage V	230
Number of phases	1N
Frequency Hz	50
Startup current A	16
Type of electrical connection	Plug
Electrical conn. height mm	50

Microwave oven Metos

RCS511TS 230/1N/50

Ideal for low volume vending areas, self-serve stations.

Microwave cooking power 1100 W, 4 power levels and defrost

- cooking timer up to 60 minutes
- 10 touch pads for preset programs
- programmable settings 100 pcs, with 4 stage cooking
- braille touch pads
- stainless steel inside and outside construction
- chamber dimension 369 x 381 x 216 mm, volume 34 ltr
- illuminated chamber
- tempered glass door with robust handle
- stackable



Microwave oven Metos RCS511TS 230/1N/50

Product capacity	34 liter chamber
Item width mm	559
Item depth mm	483
Item height mm	349
Package volume	0.145
Unit of volume	m3
Package volume	0.145 m3
Package length	66.1
Package width	50.8
Package height	43.1
Package unit of dimension	cm
Package dimensions (LxWxH)	66.1x50.8x43.1 cm
Net weight	19
Net weight	19 kg
Gross weight	22
Package weight	22 kg
Unit of weight	kg
Connection power kW	1.55
Fuse Size A	16
Connection voltage V	230
Number of phases	1N
Frequency Hz	50
Type of electrical connection	Plug
Electrical conn. height mm	310
Operation type	electronical
Hinge location	left
Cleaning	hand wash
Programmability	programmable
Cooking method	microwave
Timer	Yes

Microwave oven Metos DEC21E2 230/1N/50

Stainless steel construction. Microwave cooking power 2100 W,
11 power levels

- 100 programmable settings with 4 stage cooking
- oven chamber dimension 330 x 305 x 175 mm, GN 1/2-150 mm
- oven chamber is illuminated



Microwave oven Metos DEC21E2 230/1N/50

Product capacity	GN 1/2-150
Item width mm	419
Item depth mm	578
Item height mm	343
Package volume	0.164
Unit of volume	m3
Package volume	0.164 m3
Package length	55.6
Package width	62.5
Package height	47.3
Package unit of dimension	cm
Package dimensions (LxWxH)	55.6x62.5x47.3 cm
Net weight	31
Net weight	31 kg
Gross weight	33
Package weight	33 kg
Unit of weight	kg
Connection power kW	3.4
Fuse Size A	16
Connection voltage V	230
Number of phases	1N
Frequency Hz	50
Type of electrical connection	Plug
Electrical conn. height mm	50
Operation type	electronical
Hinge location	left
Cleaning	hand wash
Timer	Yes

Microwave oven Metos DEC14E2 230/1N/50

Stainless steel construction. Microwave cooking power 1400 W,
11 power levels

- 100 programmable settings with 4 stage cooking
- oven chamber dimension 330 x 305 x 175 mm, GN 1/2-150 mm
- oven chamber is illuminated



Microwave oven Metos DEC14E2 230/1N/50

Product capacity	GN 1/2-150
Item width mm	419
Item depth mm	578
Item height mm	343
Package volume	0.084
Unit of volume	m3
Package volume	0.084 m3
Package length	42.5
Package width	57.8
Package height	34.3
Package unit of dimension	cm
Package dimensions (LxWxH)	42.5x57.8x34.3 cm
Net weight	31
Net weight	31 kg
Gross weight	33
Package weight	33 kg
Unit of weight	kg
Connection power kW	2.3
Fuse Size A	16
Connection voltage V	230
Number of phases	1N
Frequency Hz	50
Protection rating (IP)	X1
Type of electrical connection	Plug
Electrical conn. height mm	50
Sound level dB	58
Operation type	electronical
Hinge location	left
Programmability	ready programs

Microwave oven Metos DEC14E2 230/1N/50

Cooking method	microwave
Temperature probe	No
Timer	Yes

Microwave oven Metos RMS510DS2

- Ideal for low volume vending areas, self-serve stations.
Microwave cooking power 1000 W, 100% power, 1 stage
- cooking timer: up to 6 minutes
 - stainless steel outside, interior finish stainless steel
 - chamber dimension 330 x 330 x 197 mm, volume 23 ltr
 - LED illuminated chamber
 - control system - dial



Microwave oven Metos RMS510DS2

Product capacity	GN2/3-150
Item width mm	512
Item depth mm	403
Item height mm	310
Package volume	0.102
Unit of volume	m3
Package volume	0.102 m3
Package length	58.5
Package width	45.8
Package height	38.1
Package unit of dimension	cm
Package dimensions (LxWxH)	58.5x45.8x38.1 cm
Net weight	13.6
Net weight	13.6 kg
Gross weight	17
Package weight	17 kg
Unit of weight	kg
Connection power kW	1.5
Fuse Size A	10
Connection voltage V	230
Number of phases	1N
Frequency Hz	50
Type of electrical connection	Plug
Operation type	electromechanical
Hinge location	right
Cleaning	hand wash
Programmability	programmable
Cooking method	microwave
Temperature probe	No

Microwave oven Metos RMS510DS2

Fill in trolleys	No
Hand shower	No
Descaling	No
Humidification	No
Timer	Yes

Microwave oven Metos

DEC18E2 230/1N/50

Stainless steel construction. Microwave cooking power 1800 W, 11 power levels

- 100 programmable settings with 4 stage cooking
- oven chamber dimension 330 x 305 x 175 mm, GN 1/2-150 mm
- oven chamber is illuminated



Microwave oven Metos DEC18E2 230/1N/50

Product capacity	GN 1/2-150
Item width mm	419
Item depth mm	578
Item height mm	343
Package volume	0.161
Unit of volume	m3
Package volume	0.161 m3
Package length	55
Package width	65
Package height	45
Package unit of dimension	cm
Package dimensions (LxWxH)	55x65x45 cm
Net weight	31
Net weight	31 kg
Gross weight	36
Package weight	36 kg
Unit of weight	kg
Connection power kW	2.9
Fuse Size A	16
Connection voltage V	230
Number of phases	1N
Frequency Hz	50
Type of electrical connection	Plug
Electrical conn. height mm	50
Operation type	electronical
Hinge location	left
Cleaning	hand wash
Timer	Yes

Connex High Speed Ovens Metos by Merrychef



Next generation high speed ovens

Metos by Merrychef connex12 and 16



***Speed up service, reduce
takeway queues, and
maximise profits***

Metos by Merrychef connex® range has been designed with operator needs, and customer demands in mind. The most compact high speed oven on the market, this one piece of equipment can cook, toast, reheat and grill. It really can do it all, and with the colour-coded Merrychef accessories it is easy to add plant-based menu options without changing equipment.

Metos by Merrychef connex® range introduces the next generation, digitally connected controller with an easy to use touchscreen allowing everyone in the team to deliver the consistent, high quality, hot food that customers demand. Kitchen staff love it as they can carry on serving, avoiding long queues, while the food is cooking.

Metos by Merrychef ovens are put through their paces with extensive product and culinary testing to guarantee high quality and reliability. The ongoing support available from our team and the aftersales care from our trained service team, ensures you deliver optimum service to your customers, offer a versatile menu, and a speed of service that will maximise your profits.

cafes

gas
stations

kiosks

restau-
rants

market
kitchens

Serve up great tasting hot dishes with a Metos by Merrychef

1min
30sec



***Chilled, pre-baked,
thin crust pizza***

60sec



Toasts

2min
20sec



***Chicken wings
and potato
wedges***

50sec



Chinese stir fry

The most compact high speed oven, with the fastest speeds



CONNECTIVITY

Provided as standard, Wi-Fi or Ethernet connectivity enables access to the industry leading, open cloud platform, KitchenConnect®. You can change and update your menus remotely and see how your equipment is being used. Also USB port.

POWERFUL TECHNOLOGY

The perfectly balanced tri-pleX technology delivers maximum performance, ensuring food is cooked consistently, without wasting energy.

HIGH SPEED

Delivering speeds of up to 80% faster than a conventional oven from the smallest high speed oven footprint to cavity ratio on the market.

COMPACT AND VERSATILE

Largest cavity with the smallest footprint, saving space, with just one piece of equipment to cook a wide variety of food.

EASY TO USE

Pre-programmable menus and an easyTouch® icon-driven touchscreen guarantees high quality repeatable results. Eliminating language barriers and minimising training time, operating errors, and food waste.

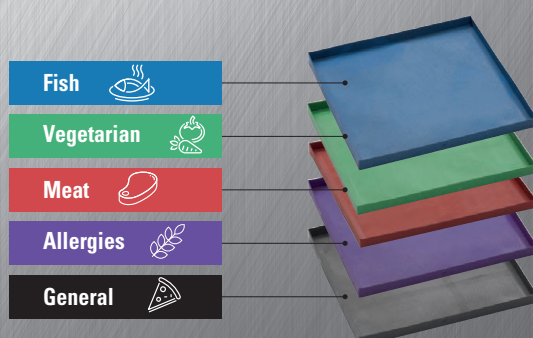
QUIET OPERATION

Operates at (< 48 dbA), ensuring the customer environment is not interrupted.

EASY TO INSTALL

UL certified ventless, no extraction hood needed. Standard power units operate with 230V plug

Metos by Merrychef	Code	Chamber mm	Dimensions mm	Electric connection
conneX 12 Stainless steel	4571600	355x305x305	356x648x629	230V1NPE 3,68kW 16A
conneX 12 High Power Stainless steel	4571602	355x305x305	356x648x629	400V3NPE 6,9kW 32A
conneX 16 High Power Stainless steel	4571604	458x413x413	459x683x619	400V3NPE 5,8kW 32A
conneX 12 Black	4571601	355x305x305	356x648x629	230V1NPE 3,68kW 16A
conneX 12 High Power Black	4571603	355x305x305	356x648x629	400V3NPE 6,9kW 32A
conneX 16 High Power Black	4571605	458x413x413	459x683x619	400V3NPE 5,8kW 32A



ACCESSORIES

Non-stick cooking liners
Colour coded cooking trays
Colour coded mesh cooking trays
Griddle cooking plate
Paddle with hand guard and sides
Panini press

Eikon High Speed Ovens Metos by Merrychef



eikon

True versatility in small size

Metos by Merrychef eikon e1s



Develop your menu

Metos by Merrychef eikon® e1s is one of the most compact high speed ovens on the market, designed for small businesses looking to add a hot food option to their operation or improve throughput.

A single counter-top appliance, styled for front-of-house and programmed to produce high quality results for every order, with a simple touch of an icon.

Ideal to rapidly cook, toast and bake a wide choice of dishes from both fresh and frozen foods. Be it sandwiches, pastries, pizzas, vegetables, fish or meat – the new eikon e1s is the perfect way to cook, toast, grill, bake and regenerate a huge range of fresh or frozen foods.

High speed operation and even browning enable you to cater for more customers per service with fresh, hot food. The result is greater customer satisfaction and a better return on investment.

cafes

gas
stations

kiosks

restau-
rants

market
kitchens

Serve up great tasting hot dishes with a Metos by Merrychef

2min
30sec



**Chilled, pre-baked, Tuna burrito
thin crust pizza**

60sec



2min



60sec



Omelette

High speed oven combining functionality, speed and performance



HIGH SPEED

Reduces waiting time, by cooking up to 10x faster than a conventional oven.

VERSATILE

Saves space; just one piece of equipment to cook a wide variety of food.

EFFICIENT

Excellent return on investment with low power consumption; only uses less than 0.7 kWh on standby. Saves money when not in use.

PRECISION TECHNOLOGY

The finely tuned combination of three heating technologies: convection (2200W), tuned impingement and microwave (800W) makes the heat level consistent

PRESS & GO

Metos by Merrychef eikon® e1s arrives pre-programmed with menus ranging from paninis and French Fries to pies.

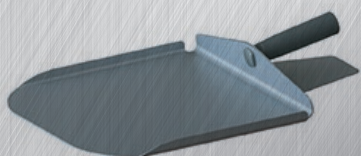
QUIET

Operates quietly; 52dBA on standby

EASY TO INSTALL

No installation costs, simply plug and play via a single phase plug. No extraction hood needed.

Metos by Merrychef	Code	Chamber mm	Dimensions mm	Electric connection
eikon e1s black	4571606	410x310x310	407x538x538	230V1NPE 2,99kW 16A



ACCESSORIES

Non-stick cooking liners
Cooking tray
Cooking plates
Paddle with hand guard and sides

Microwave oven Metos RMS510TS2

Ideal for low volume convenience stores, office use, etc..

Microwave cooking power 1000 W, 5 power levels

- cooking timer up to 60 minutes
- 10 touch pads for preset programs
- programmable settings 20 pcs, with 4 stage cooking
- stainless steel inside and outside construction
- chamber dimension 330 x 330 x 197 mm, volume 23 ltr
- LED illuminated chamber
- tempered glass door with robust handle



Microwave oven Metos RMS510TS2

Product capacity	23 liter chamber
Item width mm	512
Item depth mm	403
Item height mm	310
Package volume	0.102
Unit of volume	m3
Package volume	0.102 m3
Package length	58.4
Package width	45.7
Package height	38.1
Package unit of dimension	cm
Package dimensions (LxWxH)	58.4x45.7x38.1 cm
Net weight	13.6
Net weight	13.6 kg
Gross weight	16.8
Package weight	16.8 kg
Unit of weight	kg
Connection power kW	1.5
Fuse Size A	10
Connection voltage V	230
Number of phases	1N
Frequency Hz	50
Type of electrical connection	Plug

Microwave oven Metos Mega P100M25

Stainless steel construction inside & out. Digital control with clock and timer

- microwave cooking power 1000 W, 3 power levels and defrost
- 10 programmable settings with multi stage cooking
- oven chamber dimensions 335x364x212 mm
- oven chamber is illuminated
- glassdoor with pull handle



Microwave oven Metos Mega P100M25

Product capacity	volume 25 L
Item width mm	520
Item depth mm	456
Item height mm	312
Package volume	0.111
Unit of volume	m3
Package volume	0.111 m3
Package length	38.8
Package width	58.6
Package height	48.6
Package unit of dimension	cm
Package dimensions (LxWxH)	38.8x58.6x48.6 cm
Net weight	17.3
Net weight	17.3 kg
Gross weight	19.3
Package weight	19.3 kg
Unit of weight	kg
Connection power kW	1.5
Fuse Size A	16
Connection voltage V	230
Number of phases	1NPE
Frequency Hz	50
Protection rating (IP)	X0
Type of electrical connection	Plug
Electrical conn. height mm	200

Microwave oven Metos RCS511DSE 230/1N/50

Ideal for low volume vending areas, self-serve stations.

Microwave cooking power 1100 W, 5 power levels

- cooking timer up to 10 minutes
- stainless steel inside and outside construction
- chamber dimension 369 x 381 x 216 mm, volume 34 ltr
- illuminated chamber
- tempered glass door with robust handle



Microwave oven Metos RCS511DSE 230/1N/50

Product capacity	34 liter chamber
Item width mm	559
Item depth mm	483
Item height mm	350
Package volume	0.145
Unit of volume	m3
Package volume	0.145 m3
Package length	66.1
Package width	50.8
Package height	43.2
Package unit of dimension	cm
Package dimensions (LxWxH)	66.1x50.8x43.2 cm
Net weight	19
Net weight	19 kg
Gross weight	22
Package weight	22 kg
Unit of weight	kg
Connection power kW	1.55
Fuse Size A	16
Connection voltage V	230
Number of phases	1N
Frequency Hz	50
Protection rating (IP)	X3
Type of electrical connection	Plug
Electrical conn. height mm	310
Sound level dB	65
Operation type	electronical
Hinge location	left
Cleaning	hand wash

Microwave oven Metos RCS511DSE 230/1N/50

Programmability	programmable
Cooking method	microwave
Temperature probe	No
Fill in trolleys	No
Hand shower	No
Timer	Yes

Pizza oven Metos Mora P22

Metos Mora P2 series ovens are very compact, at the same time a high-performance ovens for a small space, the depth of the oven is only 750mm and the width is 1160 mm. Oven is 2 chamber model. Capacity 2 x 35 cm diameter pizzas at the time/ 30 pizzas per hour/chamber.

Metos Mora Pizza Ovens are delivered complete. The price includes a base with wheels and two pull-out shelves. On the upper shelf, a place for two GN 1/9 containers. The oven is equipped with a programmable weekly timer that allows you to start preheating in advance. All models also have a hood, with 100 mm excess air connection.

The ovens have a patented Turbo function, which automatically increases power if the baking temperature in the chamber drops due to heavy use. Mora Pizza Ovens have upward-opening hatches and a high oven chamber. The oven chambers have easily replaceable LED lights. Top and lower temperature are adjustable separately. Max. heat 400 °C.

- 2 decks
- 30 pizzas per hour
- cooking surface capacity / internal stone size 74x54 cm, ceramic
- stand with wheels and 2 shelves
- programmable weekly timer
- Turbo start / system
- with hood
- max heat 400 °C
- digital thermostat
- ventilation need: 100mm diam /80m3/hour
- stainless steel front, back and sides galvanized, thick aluminized cooking chamber



Pizza oven Metos Mora P22

Product capacity	4x35cm pizzas
Item width mm	1160
Item depth mm	750
Item height mm	1850
Package volume	2.25
Unit of volume	m3
Package volume	2.25 m3
Package length	125
Package width	90
Package height	200
Package unit of dimension	cm
Package dimensions (LxWxH)	125x90x200 cm
Net weight	197
Net weight	197 kg
Gross weight	230
Package weight	230 kg
Unit of weight	kg
Connection power kW	10.8
Fuse Size A	16
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Type	electric
Operation type	electromechanical
Door opening direction	up
Max temperature °C	400
Timer	Yes

Pizza oven Metos Mora

P32HT

Metos Mora P3 ovens offer a high performance for any kitchen. Depth being only 750 mm it suits perfectly for a restaurant backline. Oven is 2 chamber model. Capacity 3 x 35 cm diameter pizzas at the time/ 45 pizzas per hour/chamber.

Metos Mora Pizza Ovens are delivered complete. The price includes a base with wheels and two pull-out shelves. On the upper shelf has a place for two GN 1/9 containers. The oven is equipped with a programmable weekly timer that allows you to start preheating in advance. All models also have a hood, with 100 mm excess air connection.

The ovens have a patented Turbo function, which automatically increases power if the baking temperature in the chamber drops due to heavy use. Mora Pizza Ovens have upward-opening hatches and a high oven chamber. The oven chambers have easily replaceable LED lights. Top, lower and front temperature are separately adjustable. The HT models are equipped with high-quality Biscotti Di Sorrento baking stones. The oven reaches a baking temperature of up to 500 °C, and is thus ideal for making all type of pizzas.

- 2 decks
- 45 pizzas per hour
- cooking chamber 1065x740 mm / internal stones 3 pcs size 353x740 mm, Biscotti DI Sorrento stones
- stand with wheels and 2 shelves
- programmable weekly timer
- Turbo start / system
- with hood
- max heat 500 °C
- digital thermostat
- ventilation need: 100mm diam /80m3/hour
- stainless steel front, back and sides galvanized, thick aluminized cooking chamber



Pizza oven Metos Mora P32HT

Product capacity	6x35cm pizzas
Item width mm	1475
Item depth mm	750
Item height mm	1850
Package volume	2.79
Unit of volume	m3
Package volume	2.79 m3
Package length	155
Package width	90
Package height	200
Package unit of dimension	cm
Package dimensions (LxWxH)	155x90x200 cm
Net weight	256
Net weight	256 kg
Gross weight	285
Package weight	285 kg
Unit of weight	kg
Connection power kW	14.2
Fuse Size A	25
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Type	electric
Operation type	electromechanical
Door opening direction	up
Max temperature °C	500
Timer	Yes

Pizza oven Metos Mora P33

Metos Mora P3 ovens offer a high performance for any kitchen. Depth being only 750 mm it suits perfectly for a restaurant backline. Oven is 3 chamber model. Capacity 3 x 35 cm diameter pizzas at the time/ 45 pizzas per hour/chamber.

Metos Mora Pizza Ovens are delivered complete. The price includes a base with wheels and two pull-out shelves. On the upper shelf has a place for two GN 1/9 containers. The oven is equipped with a programmable weekly timer that allows you to start preheating in advance. All models also have a hood, with 100 mm excess air connection.

The ovens have a patented Turbo function, which automatically increases power if the baking temperature in the chamber drops due to heavy use. Mora Pizza Ovens have upward-opening hatches and a high oven chamber. The oven chambers have easily replaceable LED lights. Top, lower and front temperature are separately adjustable. Maximum temperature is 400 °C.

- 3 decks
- 45 pizzas per hour
- cooking chamber 1065x740 mm / internal stones 3 pcs size 353x740 mm, ceramic
- stand with wheels and 2 shelves
- programmable weekly timer
- Turbo start / system
- with hood
- max heat 400 °C
- digital thermostat
- ventilation need: 100mm diam /80m3/hour
- stainless steel front, back and sides galvanized, thick aluminized cooking chamber



Pizza oven Metos Mora P33

Product capacity	9x35cm pizzas
Item width mm	1475
Item depth mm	750
Item height mm	1870
Package volume	2.79
Unit of volume	m3
Package volume	2.79 m3
Package length	155
Package width	90
Package height	200
Package unit of dimension	cm
Package dimensions (LxWxH)	155x90x200 cm
Net weight	350
Net weight	350 kg
Gross weight	380
Package weight	380 kg
Unit of weight	kg
Connection power kW	21.3
Fuse Size A	32
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Type	electric
Operation type	electromechanical
Door opening direction	up
Max temperature °C	400
Timer	Yes

Pizza oven Metos Mora P43HT

Metos Mora P4 models are an excellent choice for making 40 cm diameter pizzas, oven width being only 1250 mm. Oven is three chamber model. Capacity 4 x 40 cm diameter pizzas at the time/ 60 pizzas per hour/chamber.

Metos Mora Pizza ovens are delivered complete. The price includes a base with wheels and two pull-out shelves. On the upper shelf, a place for two GN 1/9 containers. The oven is equipped with a programmable weekly timer that allows you to start preheating in advance. All models also have a hood, with 100 mm excess air connection.

The ovens have a patented Turbo function, which automatically increases power if the baking temperature in the chamber drops due to heavy use. Mora Pizza Ovens have upward-opening hatches and a high oven chamber. The oven chambers have easily replaceable LED lights. Top, front and lower temperature are adjustable separately. The HT models are equipped with high-quality Biscotti Di Sorrento baking stones. The oven reaches a baking temperature of up to 500 °C, and is thus ideal for making all type of pizzas.

- three decks
- 60 pizzas per hour/ chamber
- cooking surface capacity 820x820 mm/ internal stones (2 pcs) size 414x820 mm, Biscotti Di Sorrento stones
- stand with wheels and 2 shelves
- programmable weekly timer
- Turbo start / system
- with hood
- max heat 500 °C
- digital thermostat
- ventilation need: 100mm diam /80m3/hour
- stainless steel front, back and sides galvanized, thick aluminized cooking chamber



Pizza oven Metos Mora P43HT

Product capacity	12x40cm pizzas
Item width mm	1250
Item depth mm	1020
Item height mm	1870
Package volume	3.119
Unit of volume	m3
Package volume	3.119 m3
Package length	135
Package width	110
Package height	210
Package unit of dimension	cm
Package dimensions (LxWxH)	135x110x210 cm
Net weight	510
Net weight	510 kg
Gross weight	550
Package weight	550 kg
Unit of weight	kg
Connection power kW	28.8
Fuse Size A	45
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Type	electric
Operation type	electromechanical
Door opening direction	up
Max temperature °C	500
Timer	Yes

Pizza oven Metos Mora P42HT

Metos Mora P4 models are an excellent choice for making 40 cm diameter pizzas, oven width being only 1250 mm. Oven is two chamber model. Capacity 4 x 40 cm diameter pizzas at the time/ 60 pizzas per hour/chamber.

Metos Mora Pizza ovens are delivered complete. The price includes a base with wheels and two pull-out shelves. On the upper shelf, a place for two GN 1/9 containers. The oven is equipped with a programmable weekly timer that allows you to start preheating in advance. All models also have a hood, with 100 mm excess air connection.

The ovens have a patented Turbo function, which automatically increases power if the baking temperature in the chamber drops due to heavy use. Mora Pizza Ovens have upward-opening hatches and a high oven chamber. The oven chambers have easily replaceable LED lights. Top, front and lower temperature are adjustable separately. The HT models are equipped with high-quality Biscotti Di Sorrento baking stones. The oven reaches a baking temperature of up to 500 °C, and is thus ideal for making all type of pizzas.

- two decks
- 60 pizzas per hour/ chamber
- cooking surface capacity 820x820 mm/ internal stones (2 pcs) size 414x820 mm, Biscotti di Sorrento stones
- stand with wheels and 2 shelves
- programmable weekly timer
- Turbo start / system
- with hood
- max heat 500 °C
- digital thermostat
- ventilation need: 100mm diam /80m3/hour
- stainless steel front, back and sides galvanized, thick aluminized cooking chamber



Pizza oven Metos Mora P42HT

Product capacity	8x40cm pizzas
Item width mm	1250
Item depth mm	1020
Item height mm	1850
Package volume	2.97
Unit of volume	m3
Package volume	2.97 m3
Package length	135
Package width	110
Package height	200
Package unit of dimension	cm
Package dimensions (LxWxH)	135x110x200 cm
Net weight	330
Net weight	330 kg
Gross weight	360
Package weight	360 kg
Unit of weight	kg
Connection power kW	19.2
Fuse Size A	32
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Type	electric
Operation type	electromechanical
Door opening direction	up
Max temperature °C	500
Timer	Yes

Pizza oven Metos Mora P43

Metos Mora P4 models are an excellent choice for making 40 cm diameter pizzas, oven width being only 1250 mm. Oven is three chamber model. Capacity 4 x 40 cm diameter pizzas at the time/ 60 pizzas per hour/chamber.

Metos Mora Pizza ovens are delivered complete. The price includes a base with wheels and two pull-out shelves. On the upper shelf, a place for two GN 1/9 containers. The oven is equipped with a programmable weekly timer that allows you to start preheating in advance. All models also have a hood, with 100 mm excess air connection.

The ovens have a patented Turbo function, which automatically increases power if the baking temperature in the chamber drops due to heavy use. Mora Pizza Ovens have upward-opening hatches and a high oven chamber. The oven chambers have easily replaceable LED lights. Top, front and lower temperature are adjustable separately. Max. heat 400 °C.

- three decks
- 60 pizzas per hour/ chamber
- cooking surface capacity 820x820 mm/ internal stones (2 pcs) size 414x820 mm, ceramic
- stand with wheels and 2 shelves
- programmable weekly timer
- Turbo start / system
- with hood
- max heat 400 °C
- digital thermostat
- ventilation need: 100mm diam /80m3/hour
- stainless steel front, back and sides galvanized, thick aluminized cooking chamber



Pizza oven Metos Mora P43

Product capacity	12x40cm pizzas
Item width mm	1250
Item depth mm	1020
Item height mm	1870
Package volume	3.119
Unit of volume	m3
Package volume	3.119 m3
Package length	135
Package width	110
Package height	210
Package unit of dimension	cm
Package dimensions (LxWxH)	135x110x210 cm
Net weight	510
Net weight	510 kg
Gross weight	550
Package weight	550 kg
Unit of weight	kg
Connection power kW	28.8
Fuse Size A	45
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Type	electric
Operation type	electromechanical
Door opening direction	up
Max temperature °C	400
Timer	Yes

Pizza oven Metos Mora

P63HT

Metos Mora P6 models offer a great capacity for 35cm diameter pizzas. Oven is three chamber model. Capacity 6 x 35 cm diameter pizzas at the time/ 80 pizzas per hour/chamber.

Metos Mora Pizza ovens are delivered complete. The price includes a base with wheels and two pull-out shelves. On the upper shelf, a place for two GN 1/9 containers. The oven is equipped with a programmable weekly timer that allows you to start preheating in advance. All models also have a hood, with 100 mm excess air connection.

The ovens have a patented Turbo function, which automatically increases power if the baking temperature in the chamber drops due to heavy use. Mora Pizza Ovens have upward-opening hatches and a high oven chamber. The oven chambers have easily replaceable LED lights. Top, lower and front temperature are adjustable separately. The HT models are equipped with high-quality Biscotti Di Sorrento baking stones. The oven reaches a baking temperature of up to 500 °C, and is thus ideal for making all type of pizzas.

- three decks
- 80 pizzas per hour/ chamber
- baking chamber capacity 1065x740 mm/ internal stones (3 pcs) size 353x740 mm, Biscotti di Sorrento baking stones
- stand with wheels and 2 shelves
- programmable weekly timer
- Turbo start / system
- with hood
- max heat 500 °C
- digital thermostat
- ventilation need: 100mm diam /80m3/hour
- stainless steel front, back and sides galvanized, thick aluminized cooking chamber



Pizza oven Metos Mora P63HT

Product capacity	18x35cm pizzas
Item width mm	1475
Item depth mm	920
Item height mm	1870
Package volume	3.255
Unit of volume	m3
Package volume	3.255 m3
Package length	155
Package width	105
Package height	200
Package unit of dimension	cm
Package dimensions (LxWxH)	155x105x200 cm
Net weight	480
Net weight	480 kg
Gross weight	520
Package weight	520 kg
Unit of weight	kg
Connection power kW	34.2
Fuse Size A	53
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Type	electric
Operation type	electromechanical
Door opening direction	up
Max temperature °C	500
Timer	Yes

Pizza oven Metos Mora P63

Metos Mora P6 models offer a great capacity for 35cm diameter pizzas. Oven is three chamber model. Capacity 6 x 35 cm diameter pizzas at the time/ 80 pizzas per hour/chamber.

Metos Mora Pizza ovens are delivered complete. The price includes a base with wheels and two pull-out shelves. On the upper shelf, a place for two GN 1/9 containers. The oven is equipped with a programmable weekly timer that allows you to start preheating in advance. All models also have a hood, with 100 mm excess air connection.

The ovens have a patented Turbo function, which automatically increases power if the baking temperature in the chamber drops due to heavy use. Mora Pizza Ovens have upward-opening hatches and a high oven chamber. The oven chambers have easily replaceable LED lights. Top, lower and front temperature are adjustable separately. Max. temperature 400°C.

- three decks
- 80 pizzas per hour/ chamber
- baking chamber capacity 1065x740 mm/ internal stones (3 pcs) size 353x740 mm, ceramic
- stand with wheels and 2 shelves
- programmable weekly timer
- Turbo start / system
- with hood
- max heat 400 °C
- digital thermostat
- ventilation need: 100mm diam /80m3/hour
- stainless steel front, back and sides galvanized, thick aluminized cooking chamber



Pizza oven Metos Mora P63

Product capacity	18x35cm pizzas
Item width mm	1475
Item depth mm	920
Item height mm	1870
Package volume	3.255
Unit of volume	m3
Package volume	3.255 m3
Package length	155
Package width	105
Package height	200
Package unit of dimension	cm
Package dimensions (LxWxH)	155x105x200 cm
Net weight	480
Net weight	480 kg
Gross weight	520
Package weight	520 kg
Unit of weight	kg
Connection power kW	34.2
Fuse Size A	53
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Type	electric
Operation type	electromechanical
Door opening direction	up
Max temperature °C	400
Timer	Yes

Pizza oven Metos Mora

P73HT

Metos Mora P7 model has enough space and power for any busy pizzeria, sister model for P6 series with even bigger oven chamber. Oven is three chamber model. Capacity 6 x 40 cm diameter pizzas at the time/ 80 pizzas per hour/chamber.

Metos Mora Pizza ovens are delivered complete. The price includes a base with wheels and two pull-out shelves. On the upper shelf, a place for two GN 1/9 containers. The oven is equipped with a programmable weekly timer that allows you to start preheating in advance. All models also have a hood, with 100 mm excess air connection.

The ovens have a patented Turbo function, which automatically increases power if the baking temperature in the chamber drops due to heavy use. Mora Pizza Ovens have upward-opening hatches and a high oven chamber. The oven chambers have easily replaceable LED lights. Top, front and lower temperature are adjustable separately. The HT models are equipped with high-quality Biscotti Di Sorrento baking stones. The oven reaches a baking temperature of up to 500 °C, and is thus ideal for making all type of pizzas.

- three decks
- 80 pizzas per hour/ chamber
- baking chamber capacity 1240x820 mm/ internal stones (3 pcs) size 414x820 mm, Biscotti Di Sorrento baking stones
- stand with wheels and 2 shelves
- programmable weekly timer
- Turbo start / system
- with hood
- max heat 500 °C
- digital thermostat
- ventilation need: 100mm diam /80m3/hour
- stainless steel front, back and sides galvanized, thick aluminized cooking chamber



Pizza oven Metos Mora P73HT

Product capacity	18x40cm pizzas
Item width mm	1680
Item depth mm	1020
Item height mm	1870
Package volume	3.946
Unit of volume	m3
Package volume	3.946 m3
Package length	175
Package width	110
Package height	205
Package unit of dimension	cm
Package dimensions (LxWxH)	175x110x205 cm
Net weight	540
Net weight	540 kg
Gross weight	570
Package weight	570 kg
Unit of weight	kg
Connection power kW	39.6
Fuse Size A	53
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Type	electric
Operation type	electromechanical
Door opening direction	up
Max temperature °C	500
Timer	Yes

Pizza oven Metos Mora P82

Metos Mora P8 is a powerhouse, biggest model with enormous 8 x 35 cm capacity. Oven is two chamber model. Capacity 8 x 35 cm diameter pizzas at the time/ 120 pizzas per hour/chamber.

Metos Mora Pizza ovens are delivered complete. The price includes a base with wheels and two pull-out shelves. On the upper shelf, a place for two GN 1/9 containers. The oven is equipped with a programmable weekly timer that allows you to start preheating in advance. All models also have a hood, with 100 mm excess air connection.

The ovens have a patented Turbo function, which automatically increases power if the baking temperature in the chamber drops due to heavy use. Mora Pizza Ovens have upward-opening hatches and a high oven chamber. The oven chambers have easily replaceable LED lights. Top, front and lower temperature are adjustable separately. Max. heat 400 °C.

- two decks
- 120 pizzas per hour/ chamber
- baking chamber capacity 1420x740 mm/ internal stones (4 pcs) size 353x740 mm, ceramic
- stand with wheels and 2 shelves
- programmable weekly timer
- Turbo start / system
- with hood
- max heat 400 °C
- digital thermostat
- ventilation need: 100mm diam /80m3/hour
- stainless steel front, back and sides galvanized, thick aluminized cooking chamber



Pizza oven Metos Mora P82

Product capacity	16x35cm pizzas
Item width mm	1820
Item depth mm	920
Item height mm	1850
Package volume	4.285
Unit of volume	m3
Package volume	4.285 m3
Package length	190
Package width	110
Package height	205
Package unit of dimension	cm
Package dimensions (LxWxH)	190x110x205 cm
Net weight	450
Net weight	450 kg
Gross weight	480
Package weight	480 kg
Unit of weight	kg
Connection power kW	26
Fuse Size A	45
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Type	electric
Operation type	electromechanical
Door opening direction	up
Timer	Yes

Pizza oven Metos DOME without stand

The Metos Dome pizza oven is a compact power pack that combines the traditional hallmarks of live fire ovens, high baking temperatures and traditional appearance, with the ease of use familiar from electric ovens. The dome-type Metos Dome oven can reach temperatures of up to 530°C, making it very suitable for baking demanding Neapolitan-type pizzas and artisanal pizzas. The octagonal chamber of the oven ensures optimal heat distribution and an efficient use of space. Despite its small external dimensions, up to seven 35 cm pizzas can be baked in the oven at the same time. The shape and air circulation of the chamber and the heating elements are designed so that the pizza near the opening is also baked evenly and at the right temperature. Heat is generated by upper and lower resistors that can be adjusted separately. The oven is also equipped with infrared resistors at the front of the chamber. This allows the heat to stay well inside the chamber and the pizza to be baked close to the opening of the oven. The base plate is shaped so that the preheating time is short, and the oven reacts quickly when the temperature is raised. The thermal mass in the side walls and roof ensures that the temperature does not fluctuate at full filling quantities and at high baking volumes. The curved design of the rear wall of the oven enables efficient and flexible use of space even in corner installations.

- dome formed pizza oven
- supplied without stand
- maximum chamber temperature 530°C
- separately adjustable heating elements in the base plate and in the oven dome



efficient heating elements, base structure and control technology ensure fast heat adjustment when the temperature needs to be raised

- the heat-storing mass in the roof and sides of the oven (total weight 416 kg) keeps the frying temperature constant even in continuous production and at high volumes
- the front heating element creates an infrared field that allows the pizzas to be baked very close to the opening of the oven
- a removable oven hatch that improves energy efficiency during preheating and breaks
- thanks to the design of the octagonal oven chamber and the oven opening, up to seven 35 cm pizzas can be baked in the oven at the same time
- thanks to the curved rear part, the oven can also be placed in a corner installation, saving space
- chamber size 1098x1154x165 mm

Oven digital interface functions:

- setting the chamber temperature (up to 530°C) and temperature display
- setting and display of the heating power (0-100%) of the roof and base elements
- activating / deactivating the front infrared heater
- oven chamber lighting
- baking timer
- oven timed heating
- cleaning program
- energy saving function: increases the power of the infrared heater, which helps to keep the heat inside the oven chamber

ACCESSORIES (to be ordered separately):

- stand cabinet
 - an open stand, which also acts as a transport platform and allows the oven to be moved through a 750 mm wide door
- efficient heating elements, base structure and control technology ensure fast heat adjustment when the temperature needs to be raised
- the heat-storing mass in the roof and sides of the oven (total weight 416 kg) keeps the frying temperature constant even in continuous production and at high volumes
 - the front heating element creates an infrared field that allows the pizzas to be baked very close to the opening of the oven
 - a removable oven hatch that improves energy efficiency during preheating and breaks
 - thanks to the design of the octagonal oven chamber and the oven opening, up to seven 35 cm pizzas can be baked in the oven at the same time
 - thanks to the curved rear part, the oven can also be placed in a corner installation, saving space
 - chamber size 1098x1154x165 mm

Oven digital interface functions:

- setting the chamber temperature (up to 530°C) and temperature display
- setting and display of the heating power (0-100%) of the roof and base elements
- activating / deactivating the front infrared heater
- oven chamber lighting
- baking timer
- oven timed heating
- cleaning program
- energy saving function: increases the power of the infrared heater, which helps to keep the heat inside the oven chamber

ACCESSORIES (to be ordered separately):

- stand cabinet
- an open stand, which also acts as a transport platform and allows the oven to be moved through a 750 mm wide door

Pizza oven Metos DOME without stand

Product capacity	7 x 35 cm pizza
Item width mm	1502
Item depth mm	1550
Item height mm	800
Package volume	2.304
Unit of volume	m3
Package volume	2.304 m3
Package length	160
Package width	160
Package height	90
Package unit of dimension	cm
Package dimensions (LxWxH)	160x160x90 cm
Net weight	416
Net weight	416 kg
Gross weight	450
Package weight	450 kg
Unit of weight	kg
Connection power kW	16.3
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Type of electrical connection	Semifixed
Operation type	electromechanical
Door opening direction	without door
Cleaning	hand wash
Temperature area °C	100-530
Timer	Yes

Pizza oven Metos Mora

P33HT

Metos Mora P3 ovens offer a high performance for any kitchen. Depth being only 750 mm it suits perfectly for a restaurant backline. Oven is 3 chamber model. Capacity 3 x 35 cm diameter pizzas at the time/ 45 pizzas per hour/chamber.

Metos Mora Pizza Ovens are delivered complete. The price includes a base with wheels and two pull-out shelves. On the upper shelf has a place for two GN 1/9 containers. The oven is equipped with a programmable weekly timer that allows you to start preheating in advance. All models also have a hood, with 100 mm excess air connection.

The ovens have a patented Turbo function, which automatically increases power if the baking temperature in the chamber drops due to heavy use. Mora Pizza Ovens have upward-opening hatches and a high oven chamber. The oven chambers have easily replaceable LED lights. Top, lower and front temperature are separately adjustable. The HT models are equipped with high-quality Biscotti Di Sorrento baking stones. The oven reaches a baking temperature of up to 500 °C, and is thus ideal for making all type of pizzas.

- 3 decks
- 45 pizzas per hour
- cooking chamber 1065x740 mm / internal stones 3 pcs size 353x740 mm, Biscotti Di Sorrento stones
- stand with wheels and 2 shelves
- programmable weekly timer
- Turbo start / system
- with hood
- max heat 500 °C
- digital thermostat
- ventilation need: 100mm diam /80m3/hour
- stainless steel front, back and sides galvanized, thick aluminized cooking chamber



Pizza oven Metos Mora P33HT

Product capacity	9x35cm pizzas
Item width mm	1475
Item depth mm	750
Item height mm	1870
Package volume	2.79
Unit of volume	m3
Package volume	2.79 m3
Package length	155
Package width	90
Package height	200
Package unit of dimension	cm
Package dimensions (LxWxH)	155x90x200 cm
Net weight	350
Net weight	350 kg
Gross weight	380
Package weight	380 kg
Unit of weight	kg
Connection power kW	21.3
Fuse Size A	32
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Type	electric
Operation type	electromechanical
Door opening direction	up
Max temperature °C	500
Timer	Yes

Pizza oven Metos Mora P41

Metos Mora P4 models are an excellent choice for making 40 cm diameter pizzas, oven width being only 1250 mm. Oven is one chamber model. Capacity 4 x 40 cm diameter pizzas at the time/ 60 pizzas per hour/chamber.

Metos Mora Pizza ovens are delivered complete. The price includes a base with wheels and two pull-out shelves. On the upper shelf, a place for two GN 1/9 containers. The oven is equipped with a programmable weekly timer that allows you to start preheating in advance. All models also have a hood, with 100 mm excess air connection.

The ovens have a patented Turbo function, which automatically increases power if the baking temperature in the chamber drops due to heavy use. Mora Pizza Ovens have upward-opening hatches and a high oven chamber. The oven chambers have easily replaceable LED lights. Top, front and lower temperature are adjustable separately. Max. heat 400 °C.

- one deck
- 60 pizzas per hour
- cooking surface capacity 820x820 mm/ internal stones (2 pcs) size 414x820 mm, ceramic
- stand with wheels and 2 shelves
- programmable weekly timer
- Turbo start / system
- with hood
- max heat 400 °C
- digital thermostat
- ventilation need: 100mm diam /80m3/hour
- stainless steel front, back and sides galvanized, thick aluminized cooking chamber



Pizza oven Metos Mora P41

Product capacity	4x40cm pizzas
Item width mm	1250
Item depth mm	1020
Item height mm	1580
Package volume	2.525
Unit of volume	m3
Package volume	2.525 m3
Package length	135
Package width	110
Package height	170
Package unit of dimension	cm
Package dimensions (LxWxH)	135x110x170 cm
Net weight	280
Net weight	280 kg
Gross weight	310
Package weight	310 kg
Unit of weight	kg
Connection power kW	9.6
Fuse Size A	16
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Type	electric
Operation type	electromechanical
Door opening direction	up
Max temperature °C	400
Timer	Yes

Pizza oven Metos Mora P61HT

Metos Mora P6 models offer a great capacity for 35cm diameter pizzas. Oven is one chamber model. Capacity 6 x 35 cm diameter pizzas at the time/ 80 pizzas per hour/chamber.

Metos Mora Pizza ovens are delivered complete. The price includes a base with wheels and two pull-out shelves. On the upper shelf, a place for two GN 1/9 containers. The oven is equipped with a programmable weekly timer that allows you to start preheating in advance. All models also have a hood, with 100 mm excess air connection.

The ovens have a patented Turbo function, which automatically increases power if the baking temperature in the chamber drops due to heavy use. Mora Pizza Ovens have upward-opening hatches and a high oven chamber. The oven chambers have easily replaceable LED lights. Top, front and lower temperature are adjustable separately. The HT models are equipped with high-quality Biscotti Di Sorrento baking stones. The oven reaches a baking temperature of up to 500 °C, and is thus ideal for making all type of pizzas.

- one deck
- 80 pizzas per hour
- baking chamber capacity 1065x740 mm/ internal stones (3 pcs) size 353x740 mm, Biscotti Di Sorrento baking stones
- stand with wheels and 2 shelves
- programmable weekly timer
- Turbo start / system
- with hood
- max heat 500 °C
- digital thermostat
- ventilation need: 100mm diam /80m3/hour
- stainless steel front, back and sides galvanized, thick aluminized cooking chamber



Pizza oven Metos Mora P61HT

Product capacity	6x35cm pizzas
Item width mm	1475
Item depth mm	920
Item height mm	1580
Package volume	2.767
Unit of volume	m3
Package volume	2.767 m3
Package length	155
Package width	105
Package height	170
Package unit of dimension	cm
Package dimensions (LxWxH)	155x105x170 cm
Net weight	310
Net weight	310 kg
Gross weight	340
Package weight	340 kg
Unit of weight	kg
Connection power kW	11.6
Fuse Size A	25
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Type	electric
Operation type	electromechanical
Door opening direction	up
Max temperature °C	500
Timer	Yes

Pizza oven Metos Mora P61

Metos Mora P6 models offer a great capacity for 35cm diameter pizzas. Oven is one chamber model. Capacity 6 x 35 cm diameter pizzas at the time/ 80 pizzas per hour/chamber.

Metos Mora Pizza ovens are delivered complete. The price includes a base with wheels and two pull-out shelves. On the upper shelf, a place for two GN 1/9 containers. The oven is equipped with a programmable weekly timer that allows you to start preheating in advance. All models also have a hood, with 100 mm excess air connection.

The ovens have a patented Turbo function, which automatically increases power if the baking temperature in the chamber drops due to heavy use. Mora Pizza Ovens have upward-opening hatches and a high oven chamber. The oven chambers have easily replaceable LED lights. Top, front and lower temperature are adjustable separately. Max. heat 400 °C.

- one deck
- 80 pizzas per hour
- baking chamber capacity 1065x740 mm/ internal stones (3 pcs) size 353x740 mm, ceramic
- stand with wheels and 2 shelves
- programmable weekly timer
- Turbo start / system
- with hood
- max heat 400 °C
- digital thermostat
- ventilation need: 100mm diam /80m3/hour
- stainless steel front, back and sides galvanized, thick aluminized cooking chamber



Pizza oven Metos Mora P61

Product capacity	6x35cm pizzas
Item width mm	1475
Item depth mm	920
Item height mm	1580
Package volume	2.767
Unit of volume	m3
Package volume	2.767 m3
Package length	155
Package width	105
Package height	170
Package unit of dimension	cm
Package dimensions (LxWxH)	155x105x170 cm
Net weight	310
Net weight	310 kg
Gross weight	340
Package weight	340 kg
Unit of weight	kg
Connection power kW	11.6
Fuse Size A	25
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Type	electric
Operation type	electromechanical
Door opening direction	up
Max temperature °C	400
Timer	Yes

Pizza oven Metos Mora P71HT

Metos Mora P7 model has enough space and power for any busy pizzeria, sister model for P6 series with even bigger oven chamber. Oven is one chamber model. Capacity 6 x 40 cm diameter pizzas at the time/ 80 pizzas per hour/chamber.

Metos Mora Pizza ovens are delivered complete. The price includes a base with wheels and two pull-out shelves. On the upper shelf, a place for two GN 1/9 containers. The oven is equipped with a programmable weekly timer that allows you to start preheating in advance. All models also have a hood, with 100 mm excess air connection.

The ovens have a patented Turbo function, which automatically increases power if the baking temperature in the chamber drops due to heavy use. Mora Pizza Ovens have upward-opening hatches and a high oven chamber. The oven chambers have easily replaceable LED lights. Top, front and lower temperature are adjustable separately. The HT models are equipped with high-quality Biscotti Di Sorrento baking stones. The oven reaches a baking temperature of up to 500 °C, and is thus ideal for making all type of pizzas.

- one deck
- 80 pizzas per hour
- baking chamber capacity 1240x820 mm/ internal stones (3 pcs) size 414x820 mm, Biscotti Di Sorrento baking stones
- stand with wheels and 2 shelves
- programmable weekly timer
- Turbo start / system
- with hood
- max heat 500 °C
- digital thermostat
- ventilation need: 100mm diam /80m3/hour
- stainless steel front, back and sides galvanized, thick aluminized cooking chamber



Pizza oven Metos Mora P71HT

Product capacity	6x40cm pizzas
Item width mm	1680
Item depth mm	1020
Item height mm	1580
Package volume	3.273
Unit of volume	m3
Package volume	3.273 m3
Package length	175
Package width	110
Package height	170
Package unit of dimension	cm
Package dimensions (LxWxH)	175x110x170 cm
Net weight	340
Net weight	340 kg
Gross weight	370
Package weight	370 kg
Unit of weight	kg
Connection power kW	13.2
Fuse Size A	25
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Type	electric
Operation type	electromechanical
Door opening direction	up
Max temperature °C	500
Timer	Yes

Pizza oven Metos Mora P72

Metos Mora P7 model has enough space and power for any busy pizzeria, sister model for P6 series with even bigger oven chamber. Oven is two chamber model. Capacity 6 x 40 cm diameter pizzas at the time/ 80 pizzas per hour/chamber.

Metos Mora Pizza ovens are delivered complete. The price includes a base with wheels and two pull-out shelves. On the upper shelf, a place for two GN 1/9 containers. The oven is equipped with a programmable weekly timer that allows you to start preheating in advance. All models also have a hood, with 100 mm excess air connection.

The ovens have a patented Turbo function, which automatically increases power if the baking temperature in the chamber drops due to heavy use. Mora Pizza Ovens have upward-opening hatches and a high oven chamber. The oven chambers have easily replaceable LED lights. Top, front and lower temperature are adjustable separately. Max. heat 400 °C.

- two decks
- 80 pizzas per hour/ chamber
- baking chamber capacity 1240x820 mm/ internal stones (3 pcs) size 414x820 mm, ceramic
- stand with wheels and 2 shelves
- programmable weekly timer
- Turbo start / system
- with hood
- max heat 400 °C
- digital thermostat
- ventilation need: 100mm diam /80m3/hour
- stainless steel front, back and sides galvanized, thick aluminized cooking chamber



Pizza oven Metos Mora P72

Product capacity	12x40cm pizzas
Item width mm	1680
Item depth mm	1020
Item height mm	1850
Package volume	3.946
Unit of volume	m3
Package volume	3.946 m3
Package length	175
Package width	110
Package height	205
Package unit of dimension	cm
Package dimensions (LxWxH)	175x110x205 cm
Net weight	415
Net weight	415 kg
Gross weight	450
Package weight	450 kg
Unit of weight	kg
Connection power kW	26.4
Fuse Size A	45
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Type	electric
Operation type	electromechanical
Door opening direction	up
Max temperature °C	400
Timer	Yes

Pizza oven Metos Mora P71

Metos Mora P7 model has enough space and power for any busy pizzeria, sister model for P6 series with even bigger oven chamber. Oven is one chamber model. Capacity 6 x 40 cm diameter pizzas at the time/ 80 pizzas per hour/chamber.

Metos Mora Pizza ovens are delivered complete. The price includes a base with wheels and two pull-out shelves. On the upper shelf, a place for two GN 1/9 containers. The oven is equipped with a programmable weekly timer that allows you to start preheating in advance. All models also have a hood, with 100 mm excess air connection.

The ovens have a patented Turbo function, which automatically increases power if the baking temperature in the chamber drops due to heavy use. Mora Pizza Ovens have upward-opening hatches and a high oven chamber. The oven chambers have easily replaceable LED lights. Top, front and lower temperature are adjustable separately. Max. heat 400 °C.

- one deck
- 80 pizzas per hour
- baking chamber capacity 1240x820 mm/ internal stones (3 pcs) size 414x820 mm, ceramic
- stand with wheels and 2 shelves
- programmable weekly timer
- Turbo start / system
- with hood
- max heat 400 °C
- digital thermostat
- ventilation need: 100mm diam /80m3/hour
- stainless steel front, back and sides galvanized, thick aluminized cooking chamber



Pizza oven Metos Mora P71

Product capacity	6x40cm pizzas
Item width mm	1680
Item depth mm	1020
Item height mm	1580
Package volume	3.273
Unit of volume	m3
Package volume	3.273 m3
Package length	175
Package width	110
Package height	170
Package unit of dimension	cm
Package dimensions (LxWxH)	175x110x170 cm
Net weight	340
Net weight	340 kg
Gross weight	370
Package weight	370 kg
Unit of weight	kg
Connection power kW	13.2
Fuse Size A	25
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Type	electric
Operation type	electromechanical
Door opening direction	up
Max temperature °C	400
Timer	Yes

Pizza oven Metos Mora P83

Metos Mora P8 is a powerhouse, biggest model with enormous 8 x 35 cm capacity. Oven is three chamber model. Capacity 8 x 35 cm diameter pizzas at the time/ 120 pizzas per hour/chamber.

Metos Mora Pizza ovens are delivered complete. The price includes a base with wheels and two pull-out shelves. On the upper shelf, a place for two GN 1/9 containers. The oven is equipped with a programmable weekly timer that allows you to start preheating in advance. All models also have a hood, with 100 mm excess air connection.

The ovens have a patented Turbo function, which automatically increases power if the baking temperature in the chamber drops due to heavy use. Mora Pizza Ovens have upward-opening hatches and a high oven chamber. The oven chambers have easily replaceable LED lights. Top, front and lower temperature are adjustable separately. Max. heat 400 °C.

- three decks
- 120 pizzas per hour/ chamber
- baking chamber capacity 1420x740 mm/ internal stones (4 pcs) size 353x740 mm, ceramic
- stand with wheels and 2 shelves
- programmable weekly timer
- Turbo start / system
- with hood
- max heat 400 °C
- digital thermostat
- ventilation need: 100mm diam /80m3/hour
- stainless steel front, back and sides galvanized, thick aluminized cooking chamber



Pizza oven Metos Mora P83

Product capacity	24x35cm pizzas
Item width mm	1820
Item depth mm	920
Item height mm	1850
Package volume	4.285
Unit of volume	m3
Package volume	4.285 m3
Package length	190
Package width	110
Package height	205
Package unit of dimension	cm
Package dimensions (LxWxH)	190x110x205 cm
Net weight	540
Net weight	540 kg
Gross weight	570
Package weight	570 kg
Unit of weight	kg
Connection power kW	39
Fuse Size A	53
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Type	electric
Operation type	electromechanical
Door opening direction	up
Max temperature °C	400
Timer	Yes

Pizza oven Metos Mora

P23HT

Metos Mora P2 series ovens are very compact, at the same time a high-performance ovens for a small space, the depth of the oven is only 750mm and the width is 1160 mm. Oven is 3 chamber model. Capacity 2 x 35 cm diameter pizzas at the time/ 30 pizzas per hour/chamber.

Metos Mora Pizza Ovens are delivered complete. The price includes a base with wheels and two pull-out shelves. On the upper shelf, a place for two GN 1/9 containers. The oven is equipped with a programmable weekly timer that allows you to start preheating in advance. All models also have a hood, with 100 mm excess air connection.

The ovens have a patented Turbo function, which automatically increases power if the baking temperature in the chamber drops due to heavy use. Mora Pizza Ovens have upward-opening hatches and a high oven chamber. The oven chambers have easily replaceable LED lights. Top and lower temperature are adjustable separately. The HT models are equipped with high-quality Biscotti Di Sorrento baking stones. The ovens reaches a baking temperature of up to 500 °C, and is thus ideal for making all type of pizzas.

- 3 decks
- 30 pizzas per hour
- cooking surface capacity / internal stone size 74x54 cm, Biscotti Di Sorrento baking stones
- stand with wheels and 2 shelves
- programmable weekly timer
- Turbo start / system
- with hood
- max heat 500 °C
- digital thermostat
- ventilation need: 100mm diam /80m3/hour
- stainless steel front, back and sides galvanized, thick aluminized cooking chamber



Pizza oven Metos Mora P23HT

Product capacity	6x35cm pizzas
Item width mm	1160
Item depth mm	750
Item height mm	1870
Package volume	2.25
Unit of volume	m3
Package volume	2.25 m3
Package length	125
Package width	90
Package height	200
Package unit of dimension	cm
Package dimensions (LxWxH)	125x90x200 cm
Net weight	260
Net weight	260 kg
Gross weight	290
Package weight	290 kg
Unit of weight	kg
Connection power kW	16.2
Fuse Size A	25
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Type	electric
Operation type	electromechanical
Door opening direction	up
Max temperature °C	500
Timer	Yes

Pizza oven Metos Mora P32

Metos Mora P3 ovens offer a high performance for any kitchen. Depth being only 750 mm it suits perfectly for a restaurant backline. Oven is 2 chamber model. Capacity 3 x 35 cm diameter pizzas at the time/ 45 pizzas per hour/chamber.

Metos Mora Pizza Ovens are delivered complete. The price includes a base with wheels and two pull-out shelves. On the upper shelf has a place for two GN 1/9 containers. The oven is equipped with a programmable weekly timer that allows you to start preheating in advance. All models also have a hood, with 100 mm excess air connection.

The ovens have a patented Turbo function, which automatically increases power if the baking temperature in the chamber drops due to heavy use. Mora Pizza Ovens have upward-opening hatches and a high oven chamber. The oven chambers have easily replaceable LED lights. Top, lower and front temperature are separately adjustable. Maximum temperature is 400 °C.

- 2 decks
- 45 pizzas per hour
- cooking chamber 1065x740 mm / internal stones 3 pcs size 353x740 mm, ceramic
- stand with wheels and 2 shelves
- programmable weekly timer
- Turbo start / system
- with hood
- max heat 400 °C
- digital thermostat
- ventilation need: 100mm diam /80m3/hour
- stainless steel front, back and sides galvanized, thick aluminized cooking chamber



Pizza oven Metos Mora P32

Product capacity	6x35cm pizzas
Item width mm	1475
Item depth mm	750
Item height mm	1850
Package volume	2.79
Unit of volume	m3
Package volume	2.79 m3
Package length	155
Package width	90
Package height	200
Package unit of dimension	cm
Package dimensions (LxWxH)	155x90x200 cm
Net weight	256
Net weight	256 kg
Gross weight	285
Package weight	285 kg
Unit of weight	kg
Connection power kW	14.2
Fuse Size A	25
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Type	electric
Operation type	electromechanical
Door opening direction	up
Max temperature °C	400
Timer	Yes

Pizza oven Metos Mora P23

Metos Mora P2 series ovens are very compact, at the same time a high-performance ovens for a small space, the depth of the oven is only 750mm and the width is 1160 mm. Oven is 3 chamber model. Capacity 2 x 35 cm diameter pizzas at the time/ 30 pizzas per hour/chamber.

Metos Mora Pizza Ovens are delivered complete. The price includes a base with wheels and two pull-out shelves. On the upper shelf, a place for two GN 1/9 containers. The oven is equipped with a programmable weekly timer that allows you to start preheating in advance. All models also have a hood, with 100 mm excess air connection.

The ovens have a patented Turbo function, which automatically increases power if the baking temperature in the chamber drops due to heavy use. Mora Pizza Ovens have upward-opening hatches and a high oven chamber. The oven chambers have easily replaceable LED lights. Top and lower temperature are adjustable separately. Max. heat 400 °C.

- 3 decks
- 30 pizzas per hour/ chamber
- cooking surface capacity / internal stone size 74x54 cm, ceramic
- stand with wheels and 2 shelves
- programmable weekly timer
- Turbo start / system
- with hood
- max heat 400 °C
- digital thermostat
- ventilation need: 100mm diam /80m3/hour
- stainless steel front, back and sides galvanized, thick aluminized cooking chamber



Pizza oven Metos Mora P23

Product capacity	6x35cm pizzas
Item width mm	1160
Item depth mm	750
Item height mm	1870
Package volume	2.25
Unit of volume	m3
Package volume	2.25 m3
Package length	125
Package width	90
Package height	200
Package unit of dimension	cm
Package dimensions (LxWxH)	125x90x200 cm
Net weight	260
Net weight	260 kg
Gross weight	290
Package weight	290 kg
Unit of weight	kg
Connection power kW	16.2
Fuse Size A	25
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Type	electric
Operation type	electromechanical
Door opening direction	up
Max temperature °C	400
Timer	Yes

Pizza oven Metos Mora

P41HT

Metos Mora P4 models are an excellent choice for making 40 cm diameter pizzas, oven width being only 1250 mm. Oven is one chamber model. Capacity 4 x 40 cm diameter pizzas at the time/ 60 pizzas per hour/chamber.

Metos Mora Pizza ovens are delivered complete. The price includes a base with wheels and two pull-out shelves. On the upper shelf, a place for two GN 1/9 containers. The oven is equipped with a programmable weekly timer that allows you to start preheating in advance. All models also have a hood, with 100 mm excess air connection.

The ovens have a patented Turbo function, which automatically increases power if the baking temperature in the chamber drops due to heavy use. Mora Pizza Ovens have upward-opening hatches and a high oven chamber. The oven chambers have easily replaceable LED lights. Top, front and lower temperature are adjustable separately. The HT models are equipped with high-quality Biscotti Di Sorrento baking stones. The oven reaches a baking temperature of up to 500 °C, and is thus ideal for making all type of pizzas.

- one deck
- 60 pizzas per hour
- cooking surface capacity 820x820 mm/ internal stones (2 pcs) size 414x820 mm, Biscotti di Sorrento stones
- stand with wheels and 2 shelves
- programmable weekly timer
- Turbo start / system
- with hood
- max heat 500 °C
- digital thermostat
- ventilation need: 100mm diam /80m3/hour
- stainless steel front, back and sides galvanized, thick aluminized cooking chamber



Pizza oven Metos Mora P41HT

Product capacity	4x40cm pizzas
Item width mm	1250
Item depth mm	1020
Item height mm	1580
Package volume	2.525
Unit of volume	m3
Package volume	2.525 m3
Package length	135
Package width	110
Package height	170
Package unit of dimension	cm
Package dimensions (LxWxH)	135x110x170 cm
Net weight	280
Net weight	280 kg
Gross weight	310
Package weight	310 kg
Unit of weight	kg
Connection power kW	9.6
Fuse Size A	16
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Type	electric
Operation type	electromechanical
Door opening direction	up
Max temperature °C	500
Timer	Yes

Pizza oven Metos Mora P42

Metos Mora P4 models are an excellent choice for making 40 cm diameter pizzas, oven width being only 1250 mm. Oven is two chamber model. Capacity 4 x 40 cm diameter pizzas at the time/ 60 pizzas per hour/chamber.

Metos Mora Pizza ovens are delivered complete. The price includes a base with wheels and two pull-out shelves. On the upper shelf, a place for two GN 1/9 containers. The oven is equipped with a programmable weekly timer that allows you to start preheating in advance. All models also have a hood, with 100 mm excess air connection.

The ovens have a patented Turbo function, which automatically increases power if the baking temperature in the chamber drops due to heavy use. Mora Pizza Ovens have upward-opening hatches and a high oven chamber. The oven chambers have easily replaceable LED lights. Top, front and lower temperature are adjustable separately. Max. heat 400 °C.

- two decks
- 60 pizzas per hour/ chamber
- cooking surface capacity 820x820 mm/ internal stones (2 pcs) size 414x820 mm, ceramic
- stand with wheels and 2 shelves
- programmable weekly timer
- Turbo start / system
- with hood
- max heat 400 °C
- digital thermostat
- ventilation need: 100mm diam /80m3/hour
- stainless steel front, back and sides galvanized, thick aluminized cooking chamber



Pizza oven Metos Mora P42

Product capacity	8x40cm pizzas
Item width mm	1250
Item depth mm	1020
Item height mm	1850
Package volume	2.97
Unit of volume	m3
Package volume	2.97 m3
Package length	135
Package width	110
Package height	200
Package unit of dimension	cm
Package dimensions (LxWxH)	135x110x200 cm
Net weight	330
Net weight	330 kg
Gross weight	360
Package weight	360 kg
Unit of weight	kg
Connection power kW	19.2
Fuse Size A	32
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Type	electric
Operation type	electromechanical
Door opening direction	up
Max temperature °C	400
Timer	Yes

Pizza oven Metos Mora P62HT

Metos Mora P6 models offer a great capacity for 35cm diameter pizzas. Oven is two chamber model. Capacity 6 x 35 cm diameter pizzas at the time/ 80 pizzas per hour/chamber.

Metos Mora Pizza ovens are delivered complete. The price includes a base with wheels and two pull-out shelves. On the upper shelf, a place for two GN 1/9 containers. The oven is equipped with a programmable weekly timer that allows you to start preheating in advance. All models also have a hood, with 100 mm excess air connection.

The ovens have a patented Turbo function, which automatically increases power if the baking temperature in the chamber drops due to heavy use. Mora Pizza Ovens have upward-opening hatches and a high oven chamber. The oven chambers have easily replaceable LED lights. Top, front and lower temperature are adjustable separately. The HT models are equipped with high-quality Biscotti Di Sorrento baking stones. The oven reaches a baking temperature of up to 500 °C, and is thus ideal for making all type of pizzas.

- two decks
- 80 pizzas per hour
- baking chamber capacity 1065x740 mm/ internal stones (3 pcs) size 353x740 mm, Biscotti Di Sorrento baking stones
- stand with wheels and 2 shelves
- programmable weekly timer
- Turbo start / system
- with hood
- max heat 500 °C
- digital thermostat
- ventilation need: 100mm diam /80m3/hour
- stainless steel front, back and sides galvanized, thick aluminized cooking chamber



Pizza oven Metos Mora P62HT

Product capacity	12x35cm pizzas
Item width mm	1475
Item depth mm	920
Item height mm	1850
Package volume	3.255
Unit of volume	m3
Package volume	3.255 m3
Package length	155
Package width	105
Package height	200
Package unit of dimension	cm
Package dimensions (LxWxH)	155x105x200 cm
Net weight	360
Net weight	360 kg
Gross weight	390
Package weight	390 kg
Unit of weight	kg
Connection power kW	22.8
Fuse Size A	32
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Type	electric
Operation type	electromechanical
Door opening direction	up
Max temperature °C	500
Timer	Yes

Pizza oven Metos Mora P62

Metos Mora P6 models offer a great capacity for 35cm diameter pizzas. Oven is two chamber model. Capacity 6 x 35 cm diameter pizzas at the time/ 80 pizzas per hour/chamber.

Metos Mora Pizza ovens are delivered complete. The price includes a base with wheels and two pull-out shelves. On the upper shelf, a place for two GN 1/9 containers. The oven is equipped with a programmable weekly timer that allows you to start preheating in advance. All models also have a hood, with 100 mm excess air connection.

The ovens have a patented Turbo function, which automatically increases power if the baking temperature in the chamber drops due to heavy use. Mora Pizza Ovens have upward-opening hatches and a high oven chamber. The oven chambers have easily replaceable LED lights. Top, front and lower temperature are adjustable separately. Max. heat 400 °C.

- two decks
- 80 pizzas per hour
- baking chamber capacity 1065x740 mm/ internal stones (3 pcs) size 353x740 mm, ceramic
- stand with wheels and 2 shelves
- programmable weekly timer
- Turbo start / system
- with hood
- max heat 400 °C
- digital thermostat
- ventilation need: 100mm diam /80m3/hour
- stainless steel front, back and sides galvanized, thick aluminized cooking chamber



Pizza oven Metos Mora P62

Product capacity	12x35cm pizzas
Item width mm	1475
Item depth mm	920
Item height mm	1850
Package volume	3.255
Unit of volume	m3
Package volume	3.255 m3
Package length	155
Package width	105
Package height	200
Package unit of dimension	cm
Package dimensions (LxWxH)	155x105x200 cm
Net weight	360
Net weight	360 kg
Gross weight	390
Package weight	390 kg
Unit of weight	kg
Connection power kW	22.8
Fuse Size A	32
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Type	electric
Operation type	electromechanical
Door opening direction	up
Max temperature °C	400
Timer	Yes

Pizza oven Metos Mora P72HT

Metos Mora P7 model has enough space and power for any busy pizzeria, sister model for P6 series with even bigger oven chamber. Oven is two chamber model. Capacity 6 x 40 cm diameter pizzas at the time/ 80 pizzas per hour/chamber.

Metos Mora Pizza ovens are delivered complete. The price includes a base with wheels and two pull-out shelves. On the upper shelf, a place for two GN 1/9 containers. The oven is equipped with a programmable weekly timer that allows you to start preheating in advance. All models also have a hood, with 100 mm excess air connection.

The ovens have a patented Turbo function, which automatically increases power if the baking temperature in the chamber drops due to heavy use. Mora Pizza Ovens have upward-opening hatches and a high oven chamber. The oven chambers have easily replaceable LED lights. Top, front and lower temperature are adjustable separately. The HT models are equipped with high-quality Biscotti Di Sorrento baking stones. The oven reaches a baking temperature of up to 500 °C, and is thus ideal for making all type of pizzas.

- two decks
- 80 pizzas per hour/ chamber
- baking chamber capacity 1240x820 mm/ internal stones (3 pcs) size 414x820 mm, Biscotti Di Sorrento baking stones
- stand with wheels and 2 shelves
- programmable weekly timer
- Turbo start / system
- with hood
- max heat 500 °C
- digital thermostat
- ventilation need: 100mm diam /80m3/hour
- stainless steel front, back and sides galvanized, thick aluminized cooking chamber



Pizza oven Metos Mora P72HT

Product capacity	12x40cm pizzas
Item width mm	1680
Item depth mm	1020
Item height mm	1850
Package volume	3.946
Unit of volume	m3
Package volume	3.946 m3
Package length	175
Package width	110
Package height	205
Package unit of dimension	cm
Package dimensions (LxWxH)	175x110x205 cm
Net weight	415
Net weight	415 kg
Gross weight	450
Package weight	450 kg
Unit of weight	kg
Connection power kW	26.4
Fuse Size A	45
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Type	electric
Operation type	electromechanical
Door opening direction	up
Max temperature °C	500
Timer	Yes

Pizza oven Metos Mora P73

Metos Mora P7 model has enough space and power for any busy pizzeria, sister model for P6 series with even bigger oven chamber. Oven is three chamber model. Capacity 6 x 40 cm diameter pizzas at the time/ 80 pizzas per hour/chamber.

Metos Mora Pizza ovens are delivered complete. The price includes a base with wheels and two pull-out shelves. On the upper shelf, a place for two GN 1/9 containers. The oven is equipped with a programmable weekly timer that allows you to start preheating in advance. All models also have a hood, with 100 mm excess air connection.

The ovens have a patented Turbo function, which automatically increases power if the baking temperature in the chamber drops due to heavy use. Mora Pizza Ovens have upward-opening hatches and a high oven chamber. The oven chambers have easily replaceable LED lights. Top, front and lower temperature are adjustable separately. Max. heat 400 °C.

- three decks
- 80 pizzas per hour/ chamber
- baking chamber capacity 1240x820 mm/ internal stones (3 pcs) size 414x820 mm, ceramic
- stand with wheels and 2 shelves
- programmable weekly timer
- Turbo start / system
- with hood
- max heat 400 °C
- digital thermostat
- ventilation need: 100mm diam /80m3/hour
- stainless steel front, back and sides galvanized, thick aluminized cooking chamber



Pizza oven Metos Mora P73

Product capacity	18x40cm pizzas
Item width mm	1680
Item depth mm	1020
Item height mm	1870
Package volume	3.946
Unit of volume	m3
Package volume	3.946 m3
Package length	175
Package width	110
Package height	205
Package unit of dimension	cm
Package dimensions (LxWxH)	175x110x205 cm
Net weight	540
Net weight	540 kg
Gross weight	570
Package weight	570 kg
Unit of weight	kg
Connection power kW	39.6
Fuse Size A	53
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Type	electric
Operation type	electromechanical
Door opening direction	up
Max temperature °C	400
Timer	Yes

Pizza oven Metos Valido EVO 435A DG with one chamber, door opening upward

The efficient heat generation of Metos Valido EVO pizza ovens, precise digital control and easy-to-use one-touch buttons make them an ideal tool for demanding pizza baking. The Valido 435A DG has one oven chamber and an upward opening door. The chamber is dimensioned to fit as well as possible for 35 cm pizzas. Thanks to the excellent heat-storing baking surface and carefully planned air circulation, tasty pizzas, breads and other kitchen oven products will bake in a controlled manner at the right temperature. The opening of the chimney can be adjusted to obtain the optimal baking conditions for each product and production rhythm. The oven top and bottom temperatures can be adjusted separately in 5% increments from 0 to 100%. The maximum oven temperature is 400°C. The door opens easily with a large, almost full-length handle. Baking monitoring is easy with the temperature display and baking timer. The oven also has a start timer. The oven chamber is illuminated by a halogen lamp behind a safety glass. The stone wool insulation, two-layer heat-glass window and tightly closing door reduces heat loss. The body and front of the oven are made of stainless steel.

- single chamber pizza oven
- upward opening door (hinges at the top of the door)
- chamber size 759 x 738 x 140 mm (opening height 100 mm)
- the oven chamber is dimensioned for four 35 cm pizzas (32 pizzas / h)
- supplied without stand
- large digital temperature display
- digital control with the following functions: start timer, remaining cooking time display, cleaning program



and energy saving mode

- temperature adjustment max. 400°C
- separate control for chamber top and bottom heat via digital control (20 positions in 5% steps)
- adjustable smoke extraction, external exhaust pipe included
- interior light
- control panel cooling
- the baking surface is made of a heat-storing stone, thickness 19 mm
- insulation made of ceramic fiber and environmentally friendly stone wool
- stainless steel front and door
- powder coated steel plate as outer lining

ACCESSORIES (to be ordered separately):

- height-adjustable stand and energy saving mode
- temperature adjustment max. 400°C
- separate control for chamber top and bottom heat via digital control (20 positions in 5% steps)
- adjustable smoke extraction, external exhaust pipe included
- interior light
- control panel cooling
- the baking surface is made of a heat-storing stone, thickness 19 mm
- insulation made of ceramic fiber and environmentally friendly stone wool
- stainless steel front and door
- powder coated steel plate as outer lining

ACCESSORIES (to be ordered separately):

- height-adjustable stand

Pizza oven Metos Valido EVO 435A DG with one chamber, door opening upward

Product capacity	4 x 35 cm pizza
Item width mm	1083
Item depth mm	1165
Item height mm	390
Package volume	0.788
Unit of volume	m3
Package volume	0.788 m3
Package length	128
Package width	110
Package height	56
Package unit of dimension	cm
Package dimensions (LxWxH)	128x110x56 cm
Net weight	155
Net weight	155 kg
Gross weight	175
Package weight	175 kg
Unit of weight	kg
Connection power kW	7.1
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50

Pizza oven Metos Valido EVO 635LA DG/2 with two chambers, door opening upwards

Metos Valido EVO -pizzauunien tehokas lämmöntuotto, tarkka digitaalinen ohjaus ja helppokäyttöiset pikavalintapainikkeet tekevät niistä ihanteellisen työkalun vaativaan pizzanpaistoon. Mallissa Valido EVO 635LA DG/2 on kaksi uunikammiota ja ylöspäin aukeavat luukut. Kammio on mitoitettu siten, että se sopii mahdollisimman hyvin 35 cm pizzoille. Erinomaisesti lämpöä varaavan arinan ja tarkkaan suunnitellun ilmankierron ansiosta maukkaat pizzat, leivät ja muut keittiön uunituotteet paistuvat hallitusti oikeassa lämpötilassa.

Kosteudenpoistohormin aukkoa voidaan säätää ja saada näin kullekin tuotteelle ja tuotantorytmille optimaaliset paistolosuhteet. Uunin ylä- ja alalämpötiloja voidaan säätää erikseen 5% välein aina nollasta sataan prosenttiin. Uunin maksimilämpötila on 400°C. Luukku aukeaa kevyesti kookkaan, lähes koko luukun mittaisen kahvan avulla. Paistamisen seuranta on helppoa lämpötilanäytön ja paistokellon avulla. Uunissa on myös käynnistysajastin. Uunikammio on valaistu suoja-lasin takana olevalla halogeenilampulla. Uunin kivivillaeristys, kaksikerroksinen lämpölasi-ikkuna ja tiiviisti sulkeutuva luukku vähentävät hukkalämmön syntymistä. Uunin runko ja etuosa ovat ruostumatonta terästä.



- kaksikammioinen pizzauuni
- ylöspäin aukeavat luukut (yläsaranoitu)
- kammion koko 1136 x 738 x 140 mm (suuaukon korkeus 100 mm)
- uunikammio mitoitettu kuudelle 35 cm pizzalle (kaksi kammiota yht. 12 pizzaa)
- tuntikapasiteetti 2 x 48 = 94 pizzaa / h
- toimitetaan ilman jalustaa
- suurikokoinen, digitaalinen lämpötilanäyttö
-

digitaalinen ohjaus, jossa seuraavat toiminnot: käynnistysajastin, jäljellä olevan paistoajan näyttö, puhdistusohjelma ja energiansäästötila

- lämpötilasäätö max. 400°C
- erillinen säätö kammion ylä- ja alalämmölle digitaalisen ohjauksen kautta (20 asentoa, 5% välein)
- säädettävä savunpoisto, ulkoinen poistoputki sisältyy toimitukseen
- sisävalo
- ohjauspaneelin jäähdytys
- paistoarina on tehty hyvin lämpöä varaavasta kivistä, paksuus 19 mm
- keraamisesta kuidusta ja ympäristöystävällisestä kivivillasta valmistettu eristys
- etuosa ja luukku ruostumatonta terästä
- ulkovuorauksena polttomaalattu teräslevy

LISÄVARUSTEET (tilattava erikseen):

- korkeussäädettävä jalusta digitaalinen ohjaus, jossa seuraavat toiminnot: käynnistysajastin, jäljellä olevan paistoajan näyttö, puhdistusohjelma ja energiansäästötila

- lämpötilasäätö max. 400°C
- erillinen säätö kammion ylä- ja alalämmölle digitaalisen ohjauksen kautta (20 asentoa, 5% välein)
- säädettävä savunpoisto, ulkoinen poistoputki sisältyy toimitukseen
- sisävalo
- ohjauspaneelin jäähdytys
- paistoarina on tehty hyvin lämpöä varaavasta kivistä, paksuus 19 mm
- keraamisesta kuidusta ja ympäristöystävällisestä kivivillasta valmistettu eristys
- etuosa ja luukku ruostumatonta terästä
- ulkovuorauksena polttomaalattu teräslevy

LISÄVARUSTEET (tilattava erikseen):

- korkeussäädettävä jalusta

Pizza oven Metos Valido EVO 635LA DG/2 with two chambers, door opening upwards

Product capacity	2 x 6 x 35 cm pizza
Item width mm	1460
Item depth mm	1165
Item height mm	780
Package volume	1.678
Unit of volume	m3
Package volume	1.678 m3
Package length	165
Package width	113
Package height	90
Package unit of dimension	cm
Package dimensions (LxWxH)	165x113x90 cm
Net weight	398
Net weight	398 kg
Gross weight	433
Package weight	433 kg
Unit of weight	kg
Connection power kW	25.6
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50

Pizza oven Metos Valido EVO 635LA DG/2 with two chambers, door opening upwards

Metos Valido EVO -pizzauunien tehokas lämmöntuotto, tarkka digitaalinen ohjaus ja helppokäyttöiset pikavalintapainikkeet tekevät niistä ihanteellisen työkalun vaativaan pizzanpaistoon. Mallissa Valido EVO 635LA DG/2 on kaksi uunikammiota ja ylöspäin aukeavat luukut. Kammio on mitoitettu siten, että se sopii mahdollisimman hyvin 35 cm pizzoille. Erinomaisesti lämpöä varaavan arinan ja tarkkaan suunnitellun ilmankierron ansiosta maukkaat pizzat, leivät ja muut keittiön uunituotteet paistuvat hallitusti oikeassa lämpötilassa.

Kosteudenpoistohormin aukkoa voidaan säätää ja saada näin kullekin tuotteelle ja tuotantorytmille optimaaliset paistolosuhteet. Uunin ylä- ja alalämpötiloja voidaan säätää erikseen 5% välein aina nollasta sataan prosenttiin. Uunin maksimilämpötila on 400°C. Luukku aukeaa kevyesti kookkaan, lähes koko luukun mittaisen kahvan avulla. Paistamisen seuranta on helppoa lämpötilanäytön ja paistokellon avulla. Uunissa on myös käynnistysajastin. Uunikammio on valaistu suoja-lasin takana olevalla halogeenilampulla. Uunin kivivillaeristys, kaksikerroksinen lämpölasi-ikkuna ja tiiviisti sulkeutuva luukku vähentävät hukkalämmön syntymistä. Uunin runko ja etuosa ovat ruostumatonta terästä.



- kaksikammioinen pizzauuni
- ylöspäin aukeavat luukut (yläsaranoitu)
- kammion koko 1136 x 738 x 140 mm (suuaukon korkeus 100 mm)
- uunikammio mitoitettu kuudelle 35 cm pizzalle (kaksi kammiota yht. 12 pizzaa)
- tuntikapasiteetti 2 x 48 = 94 pizzaa / h
- toimitetaan ilman jalustaa
- suurikokoinen, digitaalinen lämpötilanäyttö
-

digitaalinen ohjaus, jossa seuraavat toiminnot: käynnistysajastin, jäljellä olevan paistoajan näyttö, puhdistusohjelma ja energiansäästötila

- lämpötilasäätö max. 400°C
- erillinen säätö kammion ylä- ja alalämmölle digitaalisen ohjauksen kautta (20 asentoa, 5% välein)
- säädettävä savunpoisto, ulkoinen poistoputki sisältyy toimitukseen
- sisävalo
- ohjauspaneelin jäähdytys
- paistoarina on tehty hyvin lämpöä varaavasta kivistä, paksuus 19 mm
- keraamisesta kuidusta ja ympäristöystävällisestä kivivillasta valmistettu eristys
- etuosa ja luukku ruostumatonta terästä
- ulkovuorauksena polttomaalattu teräslevy

LISÄVARUSTEET (tilattava erikseen):

- korkeussäädettävä jalusta digitaalinen ohjaus, jossa seuraavat toiminnot: käynnistysajastin, jäljellä olevan paistoajan näyttö, puhdistusohjelma ja energiansäästötila

- lämpötilasäätö max. 400°C
- erillinen säätö kammion ylä- ja alalämmölle digitaalisen ohjauksen kautta (20 asentoa, 5% välein)
- säädettävä savunpoisto, ulkoinen poistoputki sisältyy toimitukseen
- sisävalo
- ohjauspaneelin jäähdytys
- paistoarina on tehty hyvin lämpöä varaavasta kivistä, paksuus 19 mm
- keraamisesta kuidusta ja ympäristöystävällisestä kivivillasta valmistettu eristys
- etuosa ja luukku ruostumatonta terästä
- ulkovuorauksena polttomaalattu teräslevy

LISÄVARUSTEET (tilattava erikseen):

- korkeussäädettävä jalusta

Pizza oven Metos Valido EVO 635LA DG/2 with two chambers, door opening upwards

Product capacity	2 x 6 x 35 cm pizza
Item width mm	1460
Item depth mm	1165
Item height mm	780
Package volume	1.678
Unit of volume	m3
Package volume	1.678 m3
Package length	165
Package width	113
Package height	90
Package unit of dimension	cm
Package dimensions (LxWxH)	165x113x90 cm
Net weight	398
Net weight	398 kg
Gross weight	433
Package weight	433 kg
Unit of weight	kg
Connection power kW	25.6
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50

Pizza oven Metos Valido EVO 935A DG with one chamber, door opening upward

The efficient heat generation of Metos Valido EVO pizza ovens, precise digital control and easy-to-use one-touch buttons make them an ideal tool for demanding pizza baking. The Valido 935A DG has one oven chamber and an upward opening door. The chamber is dimensioned to fit as well as possible for 35 cm pizzas. There is room for as many as nine pizzas at the same time in the oven. The shape of the chamber (1136 x 1088 mm) and the wide hatch make it easy to add and remove pizzas, and the baking surface size is also well suited for the largest pizzas.

Thanks to the excellent heat-storing baking surface and carefully planned air circulation, tasty pizzas, breads and other kitchen oven products will bake in a controlled manner at the right temperature. The opening of the chimney can be adjusted to obtain the optimal baking conditions for each product and production rhythm. The oven top and bottom temperatures can be adjusted separately in 5% increments from 0 to 100%. The maximum oven temperature is 400°C. The door opens easily with a large, almost full-length handle. Baking monitoring is easy with the temperature display and baking timer. The oven also has a start timer. The oven chamber is illuminated by a halogen lamp behind a safety glass. The stone wool insulation, two-layer heat-glass window and tightly closing door reduces heat loss. The body and front of the oven are made of stainless steel.

- single chamber pizza oven
- upward opening door (hinges at the top of the door)
- chamber size 1136 x 1088 x 140 mm (opening height 100 mm)
-



the oven chamber is dimensioned for nine 35 cm pizzas (72 pizzas / h)

- supplied without stand
 - large digital temperature display
 - digital control with the following functions: start timer, remaining cooking time display, cleaning program and energy saving mode
 - temperature adjustment max. 400°C
 - separate control for chamber top and bottom heat via digital control (20 positions in 5% steps)
 - adjustable smoke extraction, external exhaust pipe included
 - interior light
 - control panel cooling
 - the baking surface is made of a heat-storing stone, thickness 19 mm
 - insulation made of ceramic fiber and environmentally friendly stone wool
 - stainless steel front and door
 - powder coated steel plate as outer lining ACCESSORIES (to be ordered separately):
- height-adjustable stand the oven chamber is dimensioned for nine 35 cm pizzas (72 pizzas / h)
- supplied without stand
 - large digital temperature display
 - digital control with the following functions: start timer, remaining cooking time display, cleaning program and energy saving mode
 - temperature adjustment max. 400°C
 - separate control for chamber top and bottom heat via digital control (20 positions in 5% steps)
 - adjustable smoke extraction, external exhaust pipe included
 - interior light
 - control panel cooling
 - the baking surface is made of a heat-storing stone, thickness 19 mm
 - insulation made of ceramic fiber and environmentally friendly stone wool
 - stainless steel front and door
 - powder coated steel plate as outer lining ACCESSORIES (to be ordered separately):
 - height-adjustable stand

Pizza oven Metos Valido EVO 935A DG with one chamber, door opening upward

Product capacity	9 x 35 cm pizza
Item width mm	1460
Item depth mm	1515
Item height mm	390
Package volume	1.219
Unit of volume	m3
Package volume	1.219 m3
Package length	167
Package width	146
Package height	50
Package unit of dimension	cm
Package dimensions (LxWxH)	167x146x50 cm
Net weight	250
Net weight	250 kg
Gross weight	281
Package weight	281 kg
Unit of weight	kg
Connection power kW	17.5
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50

Pizza oven Metos Valido EVO 435A DG/2 with two chambers, door opening upwards

The efficient heat generation of Metos Valido EVO pizza ovens, precise digital control and easy-to-use one-touch buttons make them an ideal tool for demanding pizza baking. The Valido EVO 435A DG/2 has two oven chambers and upward opening doors. The chamber is dimensioned to fit as well as possible for 35 cm pizzas. Thanks to the excellent heat-storing baking surface and carefully planned air circulation, tasty pizzas, breads and other kitchen oven products will bake in a controlled manner at the right temperature. The opening of the chimney can be adjusted to obtain the optimal baking conditions for each product and production rhythm. The oven top and bottom temperatures can be adjusted separately in 5% increments from 0 to 100%. The maximum oven temperature is 400°C. The door opens easily with a large, almost full-length handle. Baking monitoring is easy with the temperature display and baking timer. The oven also has a start timer. The oven chamber is illuminated by a halogen lamp behind a safety glass. The stone wool insulation, two-layer heat-glass window and tightly closing door reduces heat loss. The body and front of the oven are made of stainless steel.

- two-chamber pizza oven
- upward opening doors (hinges at the top of the door)
- chamber size 759 x 738 x 140 mm (opening height 100 mm)
- the oven chamber is dimensioned for four 35 cm pizzas (two chambers, a total of 8 pizzas)
- hourly capacity $2 \times 32 = 64$ pizzas / h
- supplied without stand
- large digital temperature display
- digital control with the following



functions: start timer, remaining cooking time display, cleaning program and energy saving mode

- temperature adjustment max. 400°C
- separate control for chamber top and bottom heat via digital control (20 positions in 5% steps)
- adjustable smoke extraction, external exhaust pipe included
- interior light
- control panel cooling
- the baking surface is made of a heat-storing stone, thickness 19 mm
- insulation made of ceramic fiber and environmentally friendly stone wool
- stainless steel front and door
- powder coated steel plate as outer lining

ACCESSORIES (to be ordered separately):

- height-adjustable stand functions: start timer, remaining cooking time display, cleaning program and energy saving mode
- temperature adjustment max. 400°C
- separate control for chamber top and bottom heat via digital control (20 positions in 5% steps)
- adjustable smoke extraction, external exhaust pipe included
- interior light
- control panel cooling
- the baking surface is made of a heat-storing stone, thickness 19 mm
- insulation made of ceramic fiber and environmentally friendly stone wool
- stainless steel front and door
- powder coated steel plate as outer lining

ACCESSORIES (to be ordered separately):

- height-adjustable stand

Pizza oven Metos Valido EVO 435A DG/2 with two chambers, door opening upwards

Product capacity	2 x 4 x 35 cm pizza
Item width mm	1083
Item depth mm	1165
Item height mm	780
Package volume	1.368
Unit of volume	m3
Package volume	1.368 m3
Package length	131
Package width	116
Package height	90
Package unit of dimension	cm
Package dimensions (LxWxH)	131x116x90 cm
Net weight	310
Net weight	310 kg
Gross weight	325
Package weight	325 kg
Unit of weight	kg
Connection power kW	14.2
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50

Pizza oven RPM 120 Wood

One deck wood fired oven. The core of the oven, withstand operating temperatures exceeding 1200°C, suitable for daily work that requires an average of 300-400°C

- thermometer
- hob and dome made of refractory vibrated concrete
- hob hearth thickness 7 cm, insulation rock wool 15 cm
- dome wall thickness 5 cm, insulation rock wool 10-20 cm
- oven arche made of refractory bricks
- oven door opening 56 x 27 cm



Pizza oven RPM 120 Wood

Product capacity	6 x 30 cm pizza
Item width mm	1600
Item depth mm	1500
Item height mm	1860
Package volume	5.331
Unit of volume	m3
Package volume	5.331 m3
Package length	160
Package width	196
Package height	170
Package unit of dimension	cm
Package dimensions (LxWxH)	160x196x170 cm
Net weight	1100
Net weight	1100 kg
Gross weight	1200
Package weight	1200 kg
Unit of weight	kg

Pizza oven Joy 90 Gas

One deck gas fired oven, specify the gas type. Temperature max. 1200 °C

- oven door with thermometer
- hob and dome made of refractory vibrated concrete
- hob hearth thickness 7 cm, insulation rock wool 15 cm
- dome wall thickness 5 cm, insulation rock wool 10 cm
- hemispherical fiberglass waterproof outer cover
- oven arche painted metal sheet



Pizza oven Joy 90 Gas

Product capacity	3 x 30 cm pizza
Item width mm	1200
Item depth mm	1350
Item height mm	1760
Package volume	3.205
Unit of volume	m3
Package volume	3.205 m3
Package length	145
Package width	170
Package height	130
Package unit of dimension	cm
Package dimensions (LxWxH)	145x170x130 cm
Net weight	400
Net weight	400 kg
Gross weight	450
Package weight	450 kg
Unit of weight	kg
Gas diameter	1/2"
Gas conn. height mm	1000
Gas pressure kPa	30
Remarks (gas)	Specify gas type.
Gas consumption kW	20
Operation type	electromechanical

Pizza oven Metos Valido EVO 635LB DG with one chamber opening down

The efficient heat generation of Metos Valido EVO pizza ovens, precise digital control and easy-to-use one-touch buttons make them an ideal tool for demanding pizza baking. The Valido 635LB DG has one oven chamber and a downward-opening door. The chamber is dimensioned to fit as well as possible for 35 cm pizzas. Thanks to the excellent heat-storing baking surface and carefully planned air circulation, tasty pizzas, breads and other kitchen oven products will bake in a controlled manner at the right temperature. The opening of the chimney can be adjusted to obtain the optimal baking conditions for each product and production rhythm. The oven top and bottom temperatures can be adjusted separately in 5% increments from 0 to 100%. The maximum oven temperature is 400°C. The door opens easily with a large, almost full-length handle. Baking monitoring is easy with the temperature display and baking timer. The oven also has a start timer. The oven chamber is illuminated by a halogen lamp behind a safety glass. The stone wool insulation, two-layer heat-glass window and tightly closing door reduces heat loss. The body and front of the oven are made of stainless steel.



- single chamber pizza oven
- downward opening door (hinges at the bottom of the door)
- chamber size 1136 x 738 x 140 mm (opening height 100 mm)
- the oven chamber is dimensioned for six 35 cm pizzas (48 pizzas / h)
- supplied without stand
- large digital temperature display
- digital control with the following functions: start timer, remaining cooking time display, cleaning

program and energy saving mode

- temperature adjustment max. 400°C
- separate control for chamber top and bottom heat via digital control (20 positions in 5% steps)
- adjustable smoke extraction, external exhaust pipe included
- interior light
- control panel cooling
- the baking surface is made of a heat-storing stone, thickness 19 mm
- insulation made of ceramic fiber and environmentally friendly stone wool
- stainless steel front and door
- powder coated steel plate as outer lining

ACCESSORIES (to be ordered separately):

- height-adjustable stand program and energy saving mode
- temperature adjustment max. 400°C
- separate control for chamber top and bottom heat via digital control (20 positions in 5% steps)
- adjustable smoke extraction, external exhaust pipe included
- interior light
- control panel cooling
- the baking surface is made of a heat-storing stone, thickness 19 mm
- insulation made of ceramic fiber and environmentally friendly stone wool
- stainless steel front and door
- powder coated steel plate as outer lining

ACCESSORIES (to be ordered separately):

- height-adjustable stand

Pizza oven Metos Valido EVO 635LB DG with one chamber opening down

Product capacity	6 x 35 cm pizza
Item width mm	1460
Item depth mm	1165
Item height mm	390
Package volume	0.951
Unit of volume	m3
Package volume	0.951 m3
Package length	165
Package width	113
Package height	51
Package unit of dimension	cm
Package dimensions (LxWxH)	165x113x51 cm
Net weight	199
Net weight	199 kg
Gross weight	230
Package weight	230 kg
Unit of weight	kg
Connection power kW	12.8
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Type of electrical connection	Semifixed
Operation type	electronical
Door opening direction	down
Cleaning	hand wash
Timer	Yes

Pizza oven Metos Joy 90

Wood with stand

One deck wood fired oven. The core of the oven, withstand operating temperatures exceeding 1200°C, suitable for daily work that requires an average of 300-400°C.

- oven door with thermometer
- hob and dome made of refractory vibrated concrete
- hob hearth thickness 7 cm, insulation rock wool 15 cm
- dome wall thickness 5 cm, insulation rock wool 10 cm
- hemispherical fiberglass waterproof outer cover
- oven arche painted metal sheet
- open base included



Pizza oven Metos Joy 90 Wood with stand

Product capacity	3 x 30 cm pizza
Item width mm	1200
Item depth mm	1350
Item height mm	1760
Package volume	3.205
Unit of volume	m3
Package volume	3.205 m3
Package length	160
Package width	140
Package height	195
Package unit of dimension	cm
Package dimensions (LxWxH)	160x140x195 cm
Net weight	395
Net weight	395 kg
Gross weight	445
Package weight	445 kg
Unit of weight	kg

Pizza oven Metos Valido EVO 935B DG with one chamber opening down

The efficient heat generation of Metos Valido EVO pizza ovens, precise digital control and easy-to-use one-touch buttons make them an ideal tool for demanding pizza baking. The Valido 935B DG has one oven chamber and a downward-opening door. The chamber is dimensioned to fit as well as possible for 35 cm pizzas. There is room for as many as nine pizzas at the same time in the oven. The shape of the chamber (1136 x 1088 mm) and the wide hatch make it easy to add and remove pizzas, and the baking surface size is also well suited for the largest pizzas.

Thanks to the excellent heat-storing baking surface and carefully planned air circulation, tasty pizzas, breads and other kitchen oven products will bake in a controlled manner at the right temperature. The opening of the chimney can be adjusted to obtain the optimal baking conditions for each product and production rhythm. The oven top and bottom temperatures can be adjusted separately in 5% increments from 0 to 100%. The maximum oven temperature is 400°C. The door opens easily with a large, almost full-length handle. Baking monitoring is easy with the temperature display and baking timer. The oven also has a start timer. The oven chamber is illuminated by a halogen lamp behind a safety glass. The stone wool insulation, two-layer heat-glass window and tightly closing door reduces heat loss. The body and front of the oven are made of stainless steel.

- single chamber pizza oven
- downward opening door (hinges at the bottom of the door)
- chamber size 1136 x 1088 x 140 mm (opening height 100 mm)



- the oven chamber is dimensioned for nine 35 cm pizzas (72 pizzas / h)
- supplied without stand
- large digital temperature display
- digital control with the following functions: start timer, remaining cooking time display, cleaning program and energy saving mode
- temperature adjustment max. 400°C
- separate control for chamber top and bottom heat via digital control (20 positions in 5% steps)
- adjustable smoke extraction, external exhaust pipe included
- interior light
- control panel cooling
- the baking surface is made of a heat-storing stone, thickness 19 mm
- insulation made of ceramic fiber and environmentally friendly stone wool
- stainless steel front and door
- powder coated steel plate as outer lining

ACCESSORIES (to be ordered separately):

- height-adjustable stand
- the oven chamber is dimensioned for nine 35 cm pizzas (72 pizzas / h)
- supplied without stand
- large digital temperature display
- digital control with the following functions: start timer, remaining cooking time display, cleaning program and energy saving mode
- temperature adjustment max. 400°C
- separate control for chamber top and bottom heat via digital control (20 positions in 5% steps)
- adjustable smoke extraction, external exhaust pipe included
- interior light
- control panel cooling
- the baking surface is made of a heat-storing stone, thickness 19 mm
- insulation made of ceramic fiber and environmentally friendly stone wool
- stainless steel front and door
- powder coated steel plate as outer lining

ACCESSORIES (to be ordered separately):

- height-adjustable stand

Pizza oven Metos Valido EVO 935B DG with one chamber opening down

Product capacity	9 x 35 cm pizza
Item width mm	1460
Item depth mm	1515
Item height mm	390
Package volume	1.219
Unit of volume	m3
Package volume	1.219 m3
Package length	167
Package width	146
Package height	50
Package unit of dimension	cm
Package dimensions (LxWxH)	167x146x50 cm
Net weight	250
Net weight	250 kg
Gross weight	281
Package weight	281 kg
Unit of weight	kg
Connection power kW	17.5
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Operation type	electromechanical
Door opening direction	down
Timer	Yes

Pizza oven Metos RPM 120

Gas G30

One deck gas fired oven. Temperature max. 1400 °C, thermometer

- hob and dome made of refractory vibrated concrete
- hob hearth thickness 7 cm, insulation rock wool 15 cm
- dome wall thickness 5 cm, insulation rock wool 10-20 cm
- oven arche made of refractory bricks
- oven door opening 56 x 27 cm



Pizza oven Metos RPM 120 Gas G30

Product capacity	6 x 30 cm pizza
Item width mm	1600
Item depth mm	1500
Item height mm	1860
Package volume	5.331
Unit of volume	m3
Package volume	5.331 m3
Package length	160
Package width	196
Package height	170
Package unit of dimension	cm
Package dimensions (LxWxH)	160x196x170 cm
Net weight	1100
Net weight	1100 kg
Gross weight	1200
Package weight	1200 kg
Unit of weight	kg
Gas diameter	1/2"
Gas conn. height mm	1100
Type of gas	G30 Liquid petroleum gas
Gas pressure kPa	30
Gas consumption kW	34

Pizza oven RPM 140 Gas

One deck wood fired oven. Temperature max. 1400 °C, thermometer

- hob and dome made of refractory vibrated concrete
- hob hearth thickness 7 cm, insulation rock wool 15 cm
- dome wall thickness 5 cm, insulation rock wool 10-20 cm
- oven arche made of refractory bricks
- oven door opening 56 x 27 cm



Pizza oven RPM 140 Gas

Product capacity	8-10 x 30 cm pizza
Item width mm	1800
Item depth mm	1700
Item height mm	1860
Package volume	6.703
Unit of volume	m3
Package volume	6.703 m3
Package length	180
Package width	196
Package height	190
Package unit of dimension	cm
Package dimensions (LxWxH)	180x196x190 cm
Net weight	1360
Net weight	1360 kg
Gross weight	1460
Package weight	1460 kg
Unit of weight	kg
Gas diameter	1/2"
Gas conn. height mm	1100
Gas pressure kPa	30
Gas consumption kW	34

Pizza oven RPM 140 Wood

One deck wood fired oven. Temperature max. 1400 °C, thermometer

- hob and dome made of refractory vibrated concrete
- hob hearth thickness 7 cm, insulation rock wool 15 cm
- dome wall thickness 5 cm, insulation rock wool 10-20 cm
- oven arche made of refractory bricks
- oven door opening 56 x 27 cm



Pizza oven RPM 140 Wood

Product capacity	8-10 x 30 cm pizza
Item width mm	1800
Item depth mm	1700
Item height mm	1860
Package volume	6.703
Unit of volume	m ³
Package volume	6.703 m ³
Package length	180
Package width	196
Package height	190
Package unit of dimension	cm
Package dimensions (LxWxH)	180x196x190 cm
Net weight	1350
Net weight	1350 kg
Gross weight	1450
Package weight	1450 kg
Unit of weight	kg

Pizza oven Metos Valido EVO 635LA DG with one chamber, door opening upward

The efficient heat generation of Metos Valido EVO pizza ovens, precise digital control and easy-to-use one-touch buttons make them an ideal tool for demanding pizza baking. The Valido 635LA DG has one oven chamber and a upward-opening door. The chamber is dimensioned to fit as well as possible for 35 cm pizzas. Thanks to the excellent heat-storing baking surface and carefully planned air circulation, tasty pizzas, breads and other kitchen oven products will bake in a controlled manner at the right temperature. The opening of the chimney can be adjusted to obtain the optimal baking conditions for each product and production rhythm. The oven top and bottom temperatures can be adjusted separately in 5% increments from 0 to 100%. The maximum oven temperature is 400°C. The door opens easily with a large, almost full-length handle. Baking monitoring is easy with the temperature display and baking timer. The oven also has a start timer. The oven chamber is illuminated by a halogen lamp behind a safety glass. The stone wool insulation, two-layer heat-glass window and tightly closing door reduces heat loss. The body and front of the oven are made of stainless steel.



- single chamber pizza oven
- upward opening door (hinges at the top of the door)
- chamber size 1136 x 738 x 140 mm (opening height 100 mm)
- the oven chamber is dimensioned for six 35 cm pizzas (48 pizzas / h)
- supplied without stand
- large digital temperature display
- digital control with the following functions: start timer, remaining cooking time display, cleaning program

and energy saving mode

- temperature adjustment max. 400°C
- separate control for chamber top and bottom heat via digital control (20 positions in 5% steps)
- adjustable smoke extraction, external exhaust pipe included
- interior light
- control panel cooling
- the baking surface is made of a heat-storing stone, thickness 19 mm
- insulation made of ceramic fiber and environmentally friendly stone wool
- stainless steel front and door
- powder coated steel plate as outer lining

ACCESSORIES (to be ordered separately):

- height-adjustable stand and energy saving mode
- temperature adjustment max. 400°C
- separate control for chamber top and bottom heat via digital control (20 positions in 5% steps)
- adjustable smoke extraction, external exhaust pipe included
- interior light
- control panel cooling
- the baking surface is made of a heat-storing stone, thickness 19 mm
- insulation made of ceramic fiber and environmentally friendly stone wool
- stainless steel front and door
- powder coated steel plate as outer lining

ACCESSORIES (to be ordered separately):

- height-adjustable stand

Pizza oven Metos Valido EVO 635LA DG with one chamber, door opening upward

Product capacity	6 x 35 cm pizza
Item width mm	1460
Item depth mm	1165
Item height mm	390
Package volume	0.951
Unit of volume	m3
Package volume	0.951 m3
Package length	165
Package width	113
Package height	51
Package unit of dimension	cm
Package dimensions (LxWxH)	165x113x51 cm
Net weight	199
Net weight	199 kg
Gross weight	230
Package weight	230 kg
Unit of weight	kg
Connection power kW	12.8
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50

CODE: MG4147001

Pizza oven Metos Joy 130 TW Wood/Gas

One deck wood and gas fired oven. Baking surface rotating 130 cm in diameter



Full description

Technical specifications

Attachments

One deck wood and gas fired oven. Baking surface rotating 130 cm in diameter

- oven door opening 62 x 23 cm
- Thermal Potential (Kw): min. 6 - max. 34
- Thermal Potential (Kcal/h): min. 5,000 - max. 29,200
- Gas Pressure (mbar): min. 10 - max. 30
- Gas Flow (Nm3/h): min. 0,60 - max. 3,43
- Gas Coupling (inches): 1/2
- Electrical Power Supply: 220 V
- Consumption: 100W
- 200 mm Flue Connection
- Smokes temperature at the vent 300°
- 25 g/sec (50m³/Hr)
- 12 Pa static pressure
- Co 0,11% (with 13% Oxygen)

GENERAL

Description	Pizza oven Metos Joy 130 TW Wood/Gas
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DIMENSIONS AND CAPACITY

Product capacity	10-12 pizza
Item width mm	2150
Item depth mm	1860
Item height mm	1900
Package volume	7.598 m3
Package dimensions (LxWxH)	215x186x190 cm
Net weight	1650 kg
Package weight	1650 kg

TECHNICAL INFORMATION

Connection power kW	0.1
Connection voltage V	220-240
Type of electrical connection	Plug
Gas diameter	1/2"
Gas conn. height mm	1100
Gas pressure kPa	30
Remarks (gas)	Calor gas

ENERGY AND CONSUMPTION

Gas consumption kW	34
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CODE: MG4147013

Pizza oven Metos Joy 110 TW Wood/Gas

One deck wood or gas fired oven. Baking surface rotating 110 cm in diameter



Full description

Technical specifications

- One deck wood or gas fired oven. Baking surface rotating 110 cm in diameter
- oven door opening 62 x 23 cm
 - Thermal Potential (Kw): min. 6 - max. 34
 - Thermal Potential (Kcal/h): min. 5.000 - max. 29.200
 - 200 mm Flue Connection
 - Smokes temperature at the vent 300°
 - 25 g/sec (50m³/Hr)
 - 12 Pa static pressure
 - Co 0,11% (with 13% Oxygen)

GENERAL

Description	Pizza oven Metos Joy 110 TW Wood/Gas
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DIMENSIONS AND CAPACITY

Product capacity	6-8 pizza
Item width mm	1805
Item depth mm	1864
Item height mm	1900
Package volume	6.859 m3
Package dimensions (LxWxH)	190x190x190 cm
Net weight	1420 kg
Package weight	1450 kg

TECHNICAL INFORMATION

Connection power kW	0.1
Connection voltage V	220-240
Type of electrical connection	Plug
Gas diameter	1"

ENERGY AND CONSUMPTION

Gas consumption kW	34
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Pizza oven Metos Valido EVO 435B DG with one chamber opening down

The efficient heat generation of Metos Valido EVO pizza ovens, precise digital control and easy-to-use one-touch buttons make them an ideal tool for demanding pizza baking. The Valido 435B DG has one oven chamber and a downward-opening door. The chamber is dimensioned to fit as well as possible for 35 cm pizzas. Thanks to the excellent heat-storing baking surface and carefully planned air circulation, tasty pizzas, breads and other kitchen oven products will bake in a controlled manner at the right temperature. The opening of the chimney can be adjusted to obtain the optimal baking conditions for each product and production rhythm. The oven top and bottom temperatures can be adjusted separately in 5% increments from 0 to 100%. The maximum oven temperature is 400°C. The door opens easily with a large, almost full-length handle. Baking monitoring is easy with the temperature display and baking timer. The oven also has a start timer. The oven chamber is illuminated by a halogen lamp behind a safety glass. The stone wool insulation, two-layer heat-glass window and tightly closing door reduces heat loss. The body and front of the oven are made of stainless steel.



- single chamber pizza oven
- downward opening door (hinges at the bottom of the door)
- chamber size 759 x 738 x 140 mm (opening height 100 mm)
- the oven chamber is dimensioned for four 35 cm pizzas (32 pizzas / h)
- supplied without stand
- large digital temperature display
- digital control with the following functions: start timer, remaining cooking time display, cleaning

program and energy saving mode

- temperature adjustment max. 400°C
- separate control for chamber top and bottom heat via digital control (20 positions in 5% steps)
- adjustable smoke extraction, external exhaust pipe included
- interior light
- control panel cooling
- the baking surface is made of a heat-storing stone, thickness 19 mm
- insulation made of ceramic fiber and environmentally friendly stone wool
- stainless steel front and door
- powder coated steel plate as outer lining

ACCESSORIES (to be ordered separately):

- height-adjustable stand program and energy saving mode
- temperature adjustment max. 400°C
- separate control for chamber top and bottom heat via digital control (20 positions in 5% steps)
- adjustable smoke extraction, external exhaust pipe included
- interior light
- control panel cooling
- the baking surface is made of a heat-storing stone, thickness 19 mm
- insulation made of ceramic fiber and environmentally friendly stone wool
- stainless steel front and door
- powder coated steel plate as outer lining

ACCESSORIES (to be ordered separately):

- height-adjustable stand

Pizza oven Metos Valido EVO 435B DG with one chamber opening down

Product capacity	4 x 35 cm pizza
Item width mm	1083
Item depth mm	1165
Item height mm	390
Package volume	0.788
Unit of volume	m3
Package volume	0.788 m3
Package length	128
Package width	110
Package height	56
Package unit of dimension	cm
Package dimensions (LxWxH)	128x110x56 cm
Net weight	155
Net weight	155 kg
Gross weight	175
Package weight	175 kg
Unit of weight	kg
Connection power kW	7.1
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Type of electrical connection	Semifixed
Operation type	electronical
Door opening direction	down
Cleaning	hand wash
Timer	Yes

Pizza oven Metos Valido EVO 635LB DG/2 with two chambers, door opening down

The efficient heat generation of Metos Valido EVO pizza ovens, precise digital control and easy-to-use one-touch buttons make them an ideal tool for demanding pizza baking. The Valido EVO 635LB DG/2 has two oven chambers and downward opening doors. The chamber is dimensioned to fit as well as possible for 35 cm pizzas. Thanks to the excellent heat-storing baking surface and carefully planned air circulation, tasty pizzas, breads and other kitchen oven products will bake in a controlled manner at the right temperature. The opening of the chimney can be adjusted to obtain the optimal baking conditions for each product and production rhythm. The oven top and bottom temperatures can be adjusted separately in 5% increments from 0 to 100%. The maximum oven temperature is 400°C. The door opens easily with a large, almost full-length handle. Baking monitoring is easy with the temperature display and baking timer. The oven also has a start timer. The oven chamber is illuminated by a halogen lamp behind a safety glass. The stone wool insulation, two-layer heat-glass window and tightly closing door reduces heat loss. The body and front of the oven are made of stainless steel.

- two-chamber pizza oven
- downward opening doors (hinges at the bottom of the door)
- chamber size 1136 x 738 x 140 mm (opening height 100 mm)
- oven chamber dimensioned for six 35 cm pizzas (two chambers, a total of 12 pizzas)
- hourly capacity 2 x 48 = 94 pizzas / h
- supplied without stand
- large digital temperature display
- digital control with the following



functions: start timer, remaining cooking time display, cleaning program and energy saving mode

- temperature adjustment max. 400°C
- separate control for chamber top and bottom heat via digital control (20 positions in 5% steps)
- adjustable smoke extraction, external exhaust pipe included
- interior light
- control panel cooling
- the baking surface is made of a heat-storing stone, thickness 19 mm
- insulation made of ceramic fiber and environmentally friendly stone wool
- stainless steel front and door
- powder coated steel plate as outer lining

ACCESSORIES (to be ordered separately):

- height-adjustable stand functions: start timer, remaining cooking time display, cleaning program and energy saving mode
- temperature adjustment max. 400°C
- separate control for chamber top and bottom heat via digital control (20 positions in 5% steps)
- adjustable smoke extraction, external exhaust pipe included
- interior light
- control panel cooling
- the baking surface is made of a heat-storing stone, thickness 19 mm
- insulation made of ceramic fiber and environmentally friendly stone wool
- stainless steel front and door
- powder coated steel plate as outer lining

ACCESSORIES (to be ordered separately):

- height-adjustable stand

Pizza oven Metos Valido EVO 635LB DG/2 with two chambers, door openingdown

Product capacity	2 x 6 x 35 cm pizza
Item width mm	1460
Item depth mm	1165
Item height mm	780
Package volume	1.678
Unit of volume	m3
Package volume	1.678 m3
Package length	165
Package width	113
Package height	90
Package unit of dimension	cm
Package dimensions (LxWxH)	165x113x90 cm
Net weight	398
Net weight	398 kg
Gross weight	433
Package weight	433 kg
Unit of weight	kg
Connection power kW	25.6
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50

Pizza oven Metos Valido EVO 435B DG/2 with two chambers, opening down

The efficient heat generation of Metos Valido EVO pizza ovens, precise digital control and easy-to-use one-touch buttons make them an ideal tool for demanding pizza baking. The Valido EVO 435B DG / 2 has two oven chambers and downward opening doors. The chamber is dimensioned to fit as well as possible for 35 cm pizzas. Thanks to the excellent heat-storing baking surface and carefully planned air circulation, tasty pizzas, breads and other kitchen oven products will bake in a controlled manner at the right temperature. The opening of the chimney can be adjusted to obtain the optimal baking conditions for each product and production rhythm. The oven top and bottom temperatures can be adjusted separately in 5% increments from 0 to 100%. The maximum oven temperature is 400°C. The door opens easily with a large, almost full-length handle. Baking monitoring is easy with the temperature display and baking timer. The oven also has a start timer. The oven chamber is illuminated by a halogen lamp behind a safety glass. The stone wool insulation, two-layer heat-glass window and tightly closing door reduces heat loss. The body and front of the oven are made of stainless steel.

- two-chamber pizza oven
- downward opening doors (hinges at the bottom of the door)
- chamber size 759 x 738 x 140 mm (opening height 100 mm)
- the oven chamber is dimensioned for four 35 cm pizzas (two chambers, a total of 8 pizzas)
- hourly capacity $2 \times 32 = 64$ pizzas / h
- supplied without stand
- large digital temperature display
- digital control with the



following functions: start timer, remaining cooking time display, cleaning program and energy saving mode

- temperature adjustment max. 400°C
- separate control for chamber top and bottom heat via digital control (20 positions in 5% steps)
- adjustable smoke extraction, external exhaust pipe included
- interior light
- control panel cooling
- the baking surface is made of a heat-storing stone, thickness 19 mm
- insulation made of ceramic fiber and environmentally friendly stone wool
- stainless steel front and door
- powder coated steel plate as outer lining

ACCESSORIES (to be ordered separately):

- height-adjustable stand following functions: start timer, remaining cooking time display, cleaning program and energy saving mode
- temperature adjustment max. 400°C
- separate control for chamber top and bottom heat via digital control (20 positions in 5% steps)
- adjustable smoke extraction, external exhaust pipe included
- interior light
- control panel cooling
- the baking surface is made of a heat-storing stone, thickness 19 mm
- insulation made of ceramic fiber and environmentally friendly stone wool
- stainless steel front and door
- powder coated steel plate as outer lining

ACCESSORIES (to be ordered separately):

- height-adjustable stand

Pizza oven Metos Valido EVO 435B DG/2 with two chambers, opening down

Product capacity	2 x 4 x 35 cm pizza
Item width mm	1083
Item depth mm	1165
Item height mm	780
Package volume	1.368
Unit of volume	m3
Package volume	1.368 m3
Package length	131
Package width	116
Package height	90
Package unit of dimension	cm
Package dimensions (LxWxH)	131x116x90 cm
Net weight	310
Net weight	310 kg
Gross weight	325
Package weight	325 kg
Unit of weight	kg
Connection power kW	14.2
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50

Pizza oven Metos Domitor Pro 830 DG

Metos Domitor Pro 830 DG pizza oven for pizzas' diameter 30 cm. Baking with direct on firestone or indirect in baking trays. Models available for 4/6/9 pizzas. Modularity up to 3 decks. Max temperature can be adjusted between 0...400 °C. Independent control of ceiling and bedplate heating elements. Door in steel with ceramic glass opens downwards. Baking chamber in alluminated irradiating plate and baking surface is made of 14 mm alveolar refractory stone. High thermal resistance insulation in ceramic fiber and eco-friendly rock wool. The oven chamber is illuminated by a halogen lamp. Smoke exhaust: always open.

- two chamber pizza oven, chamber size 630 x 630 mm
- the oven chamber is sized for four 30 cm pizzas
- supplied without stand
- digital control
- temperature adjustment max. 400°C, temperature display
- a brick grate that stores heat well
- separate control for chamber top and bottom heat
- the door opens downwards

ACCESSORIES (to be ordered separately):

- flue
- stand
- wheel set for the stand



Pizza oven Metos Domitor Pro 830 DG

Product capacity	8 x 30 cm pizza
Item width mm	882
Item depth mm	827
Item height mm	686
Package volume	0.669
Unit of volume	m3
Package volume	0.669 m3
Package length	95
Package width	88
Package height	80
Package unit of dimension	cm
Package dimensions (LxWxH)	95x88x80 cm
Net weight	200
Net weight	200 kg
Gross weight	235
Package weight	235 kg
Unit of weight	kg
Connection power kW	8.8
Fuse Size A	20
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Type of electrical connection	Semifixed

Pizza oven Metos Domitor Pro 930 EM

Metos Domitor Pro 930 EM pizza oven for pizzas' diameter 30 cm. Baking with direct on firestone or indirect in baking trays. Models available for 4/6/9 pizzas. Modularity up to 3 decks. Max temperature can be adjusted between 0...400 °C. Independent control of ceiling and bedplate heating elements. Door in steel with ceramic glass opens downwards. Baking chamber in alluminated irradiating plate and baking surface is made of 14 mm alveolar refractory stone. High thermal resistance insulation in ceramic fiber and eco-friendly rock wool. The oven chamber is illuminated by a halogen lamp. Smoke exhaust: always open.

- one chamber pizza oven, chamber size 943 x 937 mm
- the oven chamber is sized for nine 30 cm pizzas
- supplied without stand
- electromechanical control
- temperature adjustment max. 400°C, temperature display
- a brick grate that stores heat well
- separate control for chamber top and bottom heat
- the door opens downwards

ACCESSORIES (to be ordered separately):

- flue
- stand
- wheel set for the stand



Pizza oven Metos Domitor Pro 930 EM

Product capacity	9 x 30 cm pizza
Item width mm	1196
Item depth mm	1127
Item height mm	343
Package volume	0.552
Unit of volume	m3
Package volume	0.552 m3
Package length	135.5
Package width	97
Package height	42
Package unit of dimension	cm
Package dimensions (LxWxH)	135.5x97x42 cm
Net weight	178
Net weight	178 kg
Gross weight	200
Package weight	200 kg
Unit of weight	kg
Connection power kW	12
Fuse Size A	20
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Type of electrical connection	Semifixed

Pizza oven Metos Domitor Pro 830 EM

Metos Domitor Pro 830 EM pizza oven for pizzas' diameter 30 cm. Baking with direct on firestone or indirect in baking trays. Models available for 4/6/9 pizzas. Modularity up to 3 decks. Max temperature can be adjusted between 0...400 °C. Independent control of ceiling and bedplate heating elements. Door in steel with ceramic glass opens downwards. Baking chamber in alluminated irradiating plate and baking surface is made of 14 mm alveolar refractory stone. High thermal resistance insulation in ceramic fiber and eco-friendly rock wool. The oven chamber is illuminated by a halogen lamp. Smoke exhaust: always open.

- two chamber pizza oven, chamber size 630 x 630 mm
- the oven chamber is sized for four 30 cm pizzas
- supplied without stand
- electromechanical control
- temperature adjustment max. 400°C, temperature display
- a brick grate that stores heat well
- separate control for chamber top and bottom heat
- the door opens downwards

ACCESSORIES (to be ordered separately):

- flue
- stand
- wheel set for the stand



Pizza oven Metos Domitor Pro 830 EM

Product capacity	8 x 30 cm pizza
Item width mm	882
Item depth mm	827
Item height mm	686
Package volume	0.669
Unit of volume	m3
Package volume	0.669 m3
Package length	95
Package width	88
Package height	80
Package unit of dimension	cm
Package dimensions (LxWxH)	95x88x80 cm
Net weight	200
Net weight	200 kg
Gross weight	235
Package weight	235 kg
Unit of weight	kg
Connection power kW	8.8
Fuse Size A	20
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Type of electrical connection	Semifixed

Pizza oven Metos Domitor Pro 630L EM

Metos Domitor Pro 630L EM pizza oven for pizzas' diameter 30 cm. Baking with direct on firestone or indirect in baking trays. Models available for 4/6/9 pizzas. Modularity up to 3 decks. Max temperature can be adjusted between 0...400 °C. Independent control of ceiling and bedplate heating elements. Door in steel with ceramic glass opens downwards. Baking chamber in alluminated irradiating plate and baking surface is made of 14 mm alveolar refractory stone. High thermal resistance insulation in ceramic fiber and eco-friendly rock wool. The oven chamber is illuminated by a halogen lamp. Smoke exhaust: always open.



- one chamber pizza oven, chamber size 943 x 630 mm
- the oven chamber is sized for six 30 cm pizzas
- supplied without stand
- electromechanical control
- temperature adjustment max. 400°C, temperature display
- a brick grate that stores heat well
- separate control for chamber top and bottom heat
- the door opens downwards

ACCESSORIES (to be ordered separately):

- flue
- stand
- wheel set for the stand

Pizza oven Metos Domitor Pro 630L EM

Product capacity	6 x 30 cm pizza
Item width mm	1196
Item depth mm	827
Item height mm	343
Package volume	0.517
Unit of volume	m3
Package volume	0.517 m3
Package length	127
Package width	97
Package height	42
Package unit of dimension	cm
Package dimensions (LxWxH)	127x97x42 cm
Net weight	135
Net weight	135 kg
Gross weight	155
Package weight	155 kg
Unit of weight	kg
Connection power kW	7.8
Fuse Size A	16
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Type of electrical connection	Semifixed

Pizza oven Metos Domitor Pro 930 DG

Metos Domitor Pro 930 DG pizza oven for pizzas' diameter 30 cm. Baking with direct on firestone or indirect in baking trays. Models available for 4/6/9 pizzas. Modularity up to 3 decks. Max temperature can be adjusted between 0...400 °C. Independent control of ceiling and bedplate heating elements. Door in steel with ceramic glass opens downwards. Baking chamber in alluminated irradiating plate and baking surface is made of 14 mm alveolar refractory stone. High thermal resistance insulation in ceramic fiber and eco-friendly rock wool. The oven chamber is illuminated by a halogen lamp. Smoke exhaust: always open.

- one chamber pizza oven, chamber size 943 x 937 mm
- the oven chamber is sized for nine 30 cm pizzas
- supplied without stand
- digital control
- temperature adjustment max. 400°C, temperature display
- a brick grate that stores heat well
- separate control for chamber top and bottom heat
- the door opens downwards

ACCESSORIES (to be ordered separately):

- flue
- stand
- wheel set for the stand



Pizza oven Metos Domitor Pro 930 DG

Product capacity	9 x 30 cm pizza
Item width mm	1196
Item depth mm	1127
Item height mm	343
Package volume	0.552
Unit of volume	m3
Package volume	0.552 m3
Package length	135.5
Package width	97
Package height	42
Package unit of dimension	cm
Package dimensions (LxWxH)	135.5x97x42 cm
Net weight	178
Net weight	178 kg
Gross weight	200
Package weight	200 kg
Unit of weight	kg
Connection power kW	12
Fuse Size A	20
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Type of electrical connection	Semifixed

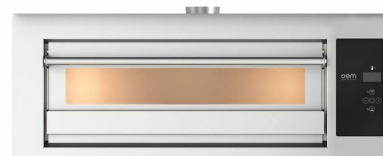
Pizza oven Metos Domitor Pro 430 DG

Metos Domitor Pro 430 DG pizza oven for pizzas' diameter 30 cm. Baking with direct on firestone or indirect in baking trays. Models available for 4/6/9 pizzas. Modularity up to 3 decks. Max temperature can be adjusted between 0...400 °C. Independent control of ceiling and bedplate heating elements. Door in steel with ceramic glass opens downwards. Baking chamber in illuminated irradiating plate and baking surface is made of 14 mm alveolar refractory stone. High thermal resistance insulation in ceramic fiber and eco-friendly rock wool. The oven chamber is illuminated by a halogen lamp. Smoke exhaust: always open.

- single chamber pizza oven, chamber size 630 x 630 mm
- the oven chamber is sized for four 30 cm pizzas
- supplied without stand
- digital control
- temperature adjustment max. 400°C, temperature display
- a brick grate that stores heat well
- separate control for chamber top and bottom heat
- the door opens downwards

ACCESSORIES (to be ordered separately):

- flue
- stand
- wheel set for the stand



Pizza oven Metos Domitor Pro 430 DG

Product capacity	4 x 30 cm pizza
Item width mm	882
Item depth mm	827
Item height mm	343
Package volume	0.334
Unit of volume	m3
Package volume	0.334 m3
Package length	95
Package width	88
Package height	40
Package unit of dimension	cm
Package dimensions (LxWxH)	95x88x40 cm
Net weight	100
Net weight	100 kg
Gross weight	120
Package weight	120 kg
Unit of weight	kg
Connection power kW	4.4
Fuse Size A	10
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Type of electrical connection	Semifixed

Pizza oven Metos Supertop 440

Single oven, inside dimension 807x825x160 mm. Capacity: 4 x ø 40cm pizza (40 pcs./h) or 2 square pizza side by side or 2 square pizza lengthwise(8/8 pcs./h) max size 600x400 mm

- max. baking temperature 450°C
- integrated hood in every oven deck
- manual or automatic vent adjustment
- door gasket provides safe and silent closure
- motor operated extractor kit supplied as standard
- completely removable front panel and baking surface
- stainless steel front panel
- digital control panel with 7" screen and knob
- self-cleaning function

Accessories: (will be charged separately)

- open stand
- set of castors



Pizza oven Metos Supertop 440

Product capacity	4 x 40 cm pizza
Item width mm	1168
Item depth mm	1266
Item height mm	415/605
Package volume	0.813
Unit of volume	m3
Package volume	0.813 m3
Package length	125
Package width	130
Package height	50
Package unit of dimension	cm
Package dimensions (LxWxH)	125x130x50 cm
Net weight	205
Net weight	205 kg
Gross weight	225
Package weight	225 kg
Unit of weight	kg
Connection power kW	12
Fuse Size A	20
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50

Pizza oven Metos Supertop 640L

Single oven, inside dimension 1225x825x160 mm. Capacity: 6 x ø 40cm pizza (60 pcs./h) or 3 square pizza side by side or 4 square pizza lengthwise(12/16 pcs./h) max size 600x400 mm

- max. baking temperature 450°C
- integrated hood in every oven deck
- manual or automatic vent adjustment
- door gasket provides safe and silent closure
- motor operated extractor kit supplied as standard
- completely removable front panel and baking surface
- stainless steel front panel
- digital control panel with 7" screen and knob
- self-cleaning function

Accessories: (will be charged separately)

- open stand
- set of castors



Pizza oven Metos Supertop 640L

Product capacity	6 x 40 cm pizza
Item width mm	1588
Item depth mm	1266
Item height mm	415/605
Package volume	1.502
Unit of volume	m3
Package volume	1.502 m3
Package length	165
Package width	130
Package height	70
Package unit of dimension	cm
Package dimensions (LxWxH)	165x130x70 cm
Net weight	308
Net weight	308 kg
Gross weight	338
Package weight	338 kg
Unit of weight	kg
Connection power kW	18
Fuse Size A	32
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50

Pizza oven Metos Supertop 940

Single oven, inside dimension 1225x1245x160 mm. Capacity: 9 x ø 40cm pizza (90 pcs./h) or 6 square pizza side by side or 6 square pizza lengthwise(24/24 pcs./h) max size 600x400 mm

- max. baking temperature 450°C
- integrated hood in every oven deck
- manual or automatic vent adjustment
- door gasket provides safe and silent closure
- motor operated extractor kit supplied as standard
- completely removable front panel and baking surface
- stainless steel front panel
- digital control panel with 7" screen and knob
- self-cleaning function

Accessories: (will be charged separately)

- open stand
- set of castors



Pizza oven Metos Supertop 940

Product capacity	9 x 40 cm pizza
Item width mm	1588
Item depth mm	1686
Item height mm	415/605
Package volume	1.444
Unit of volume	m3
Package volume	1.444 m3
Package length	165
Package width	175
Package height	50
Package unit of dimension	cm
Package dimensions (LxWxH)	165x175x50 cm
Net weight	395
Net weight	395 kg
Gross weight	420
Package weight	420 kg
Unit of weight	kg
Connection power kW	21
Fuse Size A	32
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50

Pizza oven Metos Mora

P22HT

Metos Mora P2 series ovens are very compact, at the same time a high- performance ovens for a small space, the depth of the oven is only 750mm and the width is 1160 mm. Oven is 2 chamber model. Capacity 2 x 35 cm diameter pizzas at the time/ 30 pizzas per hour/chamber.

Metos Mora Pizza Ovens are delivered complete. The price includes a base with wheels and two pull-out shelves. On the upper shelf, a place for two GN 1/9 containers. The oven is equipped with a programmable weekly timer that allows you to start preheating in advance. All models also have a hood, with 100 mm excess air connection.

The ovens have a patented Turbo function, which automatically increases power if the baking temperature in the chamber drops due to heavy use. Mora Pizza Ovens have upward-opening hatches and a high oven chamber. The oven chambers have easily replaceable LED lights. Top and lower temperature are adjustable separately. The HT models are equipped with high-quality Biscotti Di Sorrento baking stones. The ovens reaches a baking temperature of up to 500 °C, and is thus ideal for making all type of pizzas.

- 2 decks
- 30 pizzas per hour
- cooking surface capacity / internal stone size 74x54 cm, Biscotti Di Sorrento baking stones
- stand with wheels and 2 shelves
- programmable weekly timer
- Turbo start / system
- with hood
- max heat 500 °C
- digital thermostat
- ventilation need: 100mm diam /80m3/hour
- stainless steel front, back and sides galvanized, thick aluminized cooking chamber



Pizza oven Metos Mora P22HT

Product capacity	4x35cm pizzas
Item width mm	1160
Item depth mm	750
Item height mm	1850
Package volume	2.25
Unit of volume	m3
Package volume	2.25 m3
Package length	125
Package width	90
Package height	200
Package unit of dimension	cm
Package dimensions (LxWxH)	125x90x200 cm
Net weight	197
Net weight	197 kg
Gross weight	230
Package weight	230 kg
Unit of weight	kg
Connection power kW	10.8
Fuse Size A	16
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Type	electric
Operation type	electromechanical
Door opening direction	up
Max temperature °C	500
Timer	Yes

Pizza oven Metos Domitor Pro 630L DG

Metos Domitor Pro 630L DG pizza oven for pizzas' diameter 30 cm. Baking with direct on firestone or indirect in baking trays. Models available for 4/6/9 pizzas. Modularity up to 3 decks. Max temperature can be adjusted between 0...400 °C. Independent control of ceiling and bedplate heating elements. Door in steel with ceramic glass opens downwards. Baking chamber in illuminated irradiating plate and baking surface is made of 14 mm alveolar refractory stone. High thermal resistance insulation in ceramic fiber and eco-friendly rock wool. The oven chamber is illuminated by a halogen lamp. Smoke exhaust: always open.



- one chamber pizza oven, chamber size 943 x 630 mm
- the oven chamber is sized for six 30 cm pizzas
- supplied without stand
- digital control
- temperature adjustment max. 400°C, temperature display
- a brick grate that stores heat well
- separate control for chamber top and bottom heat
- the door opens downwards

ACCESSORIES (to be ordered separately):

- flue
- stand
- wheel set for the stand

Pizza oven Metos Domitor Pro 630L DG

Product capacity	6 x 30 cm pizza
Item width mm	1196
Item depth mm	827
Item height mm	343
Package volume	0.517
Unit of volume	m3
Package volume	0.517 m3
Package length	127
Package width	97
Package height	42
Package unit of dimension	cm
Package dimensions (LxWxH)	127x97x42 cm
Net weight	135
Net weight	135 kg
Gross weight	155
Package weight	155 kg
Unit of weight	kg
Connection power kW	7.8
Fuse Size A	16
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Type of electrical connection	Semifixed

Pizza oven Metos Domitor Pro 1230L EM

Metos Domitor Pro 1230L EM pizza oven for pizzas' diameter 30 cm. Baking with direct on firestone or indirect in baking trays. Models available for 4/6/9 pizzas. Modularity up to 3 decks. Max temperature can be adjusted between 0...400 °C. Independent control of ceiling and bedplate heating elements. Door in steel with ceramic glass opens downwards. Baking chamber in alluminated irradiating plate and baking surface is made of 14 mm alveolar refractory stone. High thermal resistance insulation in ceramic fiber and eco-friendly rock wool. The oven chamber is illuminated by a halogen lamp. Smoke exhaust: always open.



- two chamber pizza oven, chamber size 943 x 630 mm
- the oven chamber is sized for six 30 cm pizzas
- supplied without stand
- electromechanical control
- temperature adjustment max. 400°C, temperature display
- a brick grate that stores heat well
- separate control for chamber top and bottom heat
- the door opens downwards

ACCESSORIES (to be ordered separately):

- flue
- stand
- wheel set for the stand

Pizza oven Metos Domitor Pro 1230L EM

Product capacity	12 x 30 cm pizza
Item width mm	1196
Item depth mm	827
Item height mm	686
Package volume	0.924
Unit of volume	m3
Package volume	0.924 m3
Package length	127
Package width	97
Package height	75
Package unit of dimension	cm
Package dimensions (LxWxH)	127x97x75 cm
Net weight	270
Net weight	270 kg
Gross weight	300
Package weight	300 kg
Unit of weight	kg
Connection power kW	15.6
Fuse Size A	32
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Type of electrical connection	Semifixed

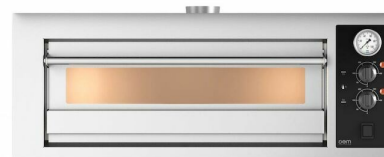
Pizza oven Metos Domitor Pro 430 EM

Metos Domitor Pro 430 EM pizza oven for pizzas' diameter 30 cm. Baking with direct on firestone or indirect in baking trays. Models available for 4/6/9 pizzas. Modularity up to 3 decks. Max temperature can be adjusted between 0...400 °C. Independent control of ceiling and bedplate heating elements. Door in steel with ceramic glass opens downwards. Baking chamber in alluminated irradiating plate and baking surface is made of 14 mm alveolar refractory stone. High thermal resistance insulation in ceramic fiber and eco-friendly rock wool. The oven chamber is illuminated by a halogen lamp. Smoke exhaust: always open.

- single chamber pizza oven, chamber size 630 x 630 mm
- the oven chamber is sized for four 30 cm pizzas
- supplied without stand
- electromechanical control
- temperature adjustment max. 400°C, temperature display
- a brick grate that stores heat well
- separate control for chamber top and bottom heat
- the door opens downwards

ACCESSORIES (to be ordered separately):

- flue
- stand
- wheel set for the stand



Pizza oven Metos Domitor Pro 430 EM

Product capacity	4 x 30 cm pizza
Item width mm	882
Item depth mm	827
Item height mm	343
Package volume	0.334
Unit of volume	m ³
Package volume	0.334 m ³
Package length	95
Package width	88
Package height	40
Package unit of dimension	cm
Package dimensions (LxWxH)	95x88x40 cm
Net weight	100
Net weight	100 kg
Gross weight	120
Package weight	120 kg
Unit of weight	kg
Connection power kW	4.4
Fuse Size A	10
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Type of electrical connection	Semifixed

Pizza oven Metos Domitor Pro 1230L DG

Metos Domitor Pro 1230L DG pizza oven for pizzas' diameter 30 cm. Baking with direct on firestone or indirect in baking trays. Models available for 4/6/9 pizzas. Modularity up to 3 decks. Max temperature can be adjusted between 0...400 °C. Independent control of ceiling and bedplate heating elements. Door in steel with ceramic glass opens downwards. Baking chamber in illuminated irradiating plate and baking surface is made of 14 mm alveolar refractory stone. High thermal resistance insulation in ceramic fiber and eco-friendly rock wool. The oven chamber is illuminated by a halogen lamp. Smoke exhaust: always open.



- two chamber pizza oven, chamber size 943 x 630 mm
- the oven chamber is sized for six 30 cm pizzas
- supplied without stand
- digital control
- temperature adjustment max. 400°C, temperature display
- a brick grate that stores heat well
- separate control for chamber top and bottom heat
- the door opens downwards

ACCESSORIES (to be ordered separately):

- flue
- stand
- wheel set for the stand

Pizza oven Metos Domitor Pro 1230L DG

Product capacity	12 x 30 cm pizza
Item width mm	1196
Item depth mm	827
Item height mm	686
Package volume	0.924
Unit of volume	m3
Package volume	0.924 m3
Package length	127
Package width	97
Package height	75
Package unit of dimension	cm
Package dimensions (LxWxH)	127x97x75 cm
Net weight	270
Net weight	270 kg
Gross weight	300
Package weight	300 kg
Unit of weight	kg
Connection power kW	15.6
Fuse Size A	32
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Type of electrical connection	Semifixed



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Ярославль (4852)69-52-93

Россия +7(495)268-04-70

Казахстан +7(727)345-47-04

Беларусь +(375)257-127-884

Узбекистан +998(71)205-18-59

Киргизия +996(312)96-26-47

эл.почта: mhi@nt-rt.ru || сайт: <http://metos.nt-rt.ru/>