VarioCooking Center Metos ME 112+ F05

Product information

Artikelnummer	4242614
Productnaam	VarioCooking Center Metos ME 112+ F05
Afmetingen	1200 × 777 × 1100 mm
Gewicht	225,000 kg
Capacity	2 x 14 litres
Technical information	400 V, 40 A, 19,5 kW, 3NPE, 50 Hz CW: 3/4" Drain: ø 40 mm

Description

Vario Cooking Center Multificiency

- Superior technology for boiling, frying and deep frying
- VarioCooking Control® mode with 7 process groups: Meat, Fish, Vegetables and Side Dishes, Egg Dishes, Soups and Sauces, Milk / Des serts, Finishing® and Service
- Manual mode with 3 cooking modes: Pan-frying, Boiling. Deep-frying
- Programming mode
- Temperature range: 30 - 250 °C

Additional functions

- Core temperature detection with 6 measuring points
- Cooking with two different media at the same time in the VarioCooking Center® 112 (e.g. pasta / sauce or steaks / deepfried food)
- AutoLift™ automatic raising/lowering device (baskets for boiling pasta and deep-frying)
- Detection of the cooking medium in the pan: Not possible to burn the oil

- À la carte view for boiling, pan-frying or deep-frying individual portions to perfection
- HACCP data memory and output via USB port
- 250 memory slots for individual processes

Equipment
- Socket
- Integral hand shower with automatic retraction mechanism, integral water shut-off function and infinitely variable jet strength
- Core temperature probe with 6 measuring points
- Boiling or washing water is drained directly by the pan (without tilting or floor drain)
- VarioDoseTM automatic water filling device
- TFT display with self-explanatory symbols for ease of operation
- Integral On/Off switch
- Additional functions can be selected at the push of a button
- Clear text displays for all cooking processes
- Variable foreign language display for messages from the unit
- Central dial and easy-to-clean pushbuttons
- Operating and warning display e.g. hot oil for deep frying
- Digital temperature displays
- Actual and target value displays
- Digital timer, 0-24 hours with permanent settings
- Safety temperature limiter
- VarioBoostTM patented heating system, 200°C in 90 seconds
- FrimaTherm® pan base for model 211 and 311
- Patented core temperature probe holder
- Service door with front access
- Compact family of units
- USB port, e.g. for connecting to to the FRIMA kitchen management system
- Fixed waste water connection possible as unit incorporates integral pipe isolating section.
- IPX5 water jet protection
- Height-adjustable unit feet 150 to 175 mm

Optional accessories
- FRIMA Spatula
- Arm for automatic raising/lowering mechanism
- Boiling baskets
- Portion basket perforated with handle (112)
- Portion basket unperforated with handle (112)
- Deep-frying baskets and insert
- Basket insert
- Bain-Marie attachment portion container
- Basket cart
- Oil cart
- VarioMobilTM
- U ltraVent® condensation hood
- Kit for mounting on castors.
- Kit for mounting on a plinth.
- FRIMA kitchen management system - your virtual assistant