Combi steamer CMP XS



Product information

SKU	4342132
Productnaam	Combi steamer CMP XS
Afmetingen	655 × 622 × 597 mm
Gewicht	83,000 kg
Capacity	GN2/3
Technical information	400 V, 10 A, 5,7 kW, 3NPE, 50/60 Hz CW: 3/4" Drain: ø 40 mm

Description

The Metos CombiMaster Plus XS is a small in size, easy-to-use and safe combination oven for efficient food production without forgetting oven cleaning, which is done with three automatic washing programmes.

The Metos CombiMaster Plus XS model has 6 conductor pairs of GN2/3-container capacity, with a conductor interval of 46 mm.

In the Metos CombiMaster Plus XS, in addition to the three cooking functions, the combined oven has finishing, programming and cooling functions.
In steam boiling, the steam generator produces hygienic and fresh steam in the chamber. The constant temperature of the chamber and the saturated vapour guarantee a very gentle brewing and thus the best cooking result. The colours of the food remain delicious while preserving nutrients and vitamins. Steam cooking is excellent for

cooking vegetables. Even delicate foods like crème caramel, pies or fish can be cooked with little effort - even in large quantities.
Steam heating temperatures range from + 30 ° C to + 130 ° C.

In circulating air cooking, hot air rotates at high speed, evenly distributed throughout the entire chamber.
The meat surface immediately closes, maintaining juice inside the meat. Continuous, even 300 degrees hot air is not just a technical detail, but it is also available at full load. This is the only way to guarantee browned French fries, to cook frozen raw materials such as croquettes, spring rolls and chicken wings or soft bakery products.
Circulating cooking temperatures setting ranges are from + 30 ° C to + 300 ° C.

Combination cooking combines the benefits of hot air and steam. Hot steam offers a shorter cooking time with less food loss and succulence, hot air giving a strong aroma, delicious colour and crispy crust. This avoids up to 50% of normal cooking losses as well as from turning food and saves cooking time.
Combination cooking temperatures range from + 30 ° C to + 300 ° C.

The finishing function warms the already prepared food from the ingredients to the complete menu - in the optimal cooking conditions for the perfect offering. The chilled foods are warmed to the serving temperature very quickly, whether they are in dampers, plates, or GN dishes. Finishing provides flexibility in cooking and enjoyable experience for customers, as food has not been kept hot for long periods of time, losing its quality.
The default setting for finishing operation is 140 ° C, but the temperature can be adjusted in the range of + 30 ° C ... + 300 ° C.

The programming function allows you to create and save programmes manually. For repeat cooking processes, there are 100 programme positions, each of which can set 6 cooking stages. In this way, the homogeneity of the products is guaranteed by each cooking process.

With the cooling function (Cool down), the cooking mode can be cooled quickly for low-temperature operations such as for cleaning.

CLIMAPLUS® MOISTURE MANAGEMENT

- Measures and adjusts the moisture and temperature of the chamber according to the settings
- Individual humidification can be set for each product
- 5-step humidity control
- A hygienic and effective steam generator, the quality and moisture of the food are retained
- Prevailing humidity can be read from the display
- Highly effective dehumidifying, crispy products become really crispy

STEAM PRODUCTION WITH YOUR OWN STEAM DEVELOPER

- Even-temperature, clean and saturated steam quickly and surely
- No calciferous problems in the cooking state
- Effective steam control

FAN
- 5-speed fan
- Programmable
- Automatic change in direction
- The fan stops immediately after opening the oven or cooking
- Dynamic circulation ensures a smooth cooking result on all conductors

CLEANING
- Washing, rinsing and drying automatically - the appliance can be left to wash e,g, at night
- 3 automatic cleaning programmes (power wash, Eco Cleaning, intermediate cleaning)
- Wash and rinse tablets, no spray of water or detergent, and no moving parts or washing arms
- User control panel: the right amount of wash and rinse tablets according to the oven washing programme
- Integrated rinsing shower with retractable hose
- Oven chamber fully seamless, rounded corners

SAFETY AND ERGONOMICS
- Washing and rinsing agents as work-safe tablets
- Lift height with standard footrest for the top rail 1600 mm
- U-guards to improve occupational safety, from which containers do not fall
- The door opens conveniently by the handle to the right and closes gently with a nudge
- The fan stops as soon as the door is opened
- Overheating protection of the steam generator and convection heater
- Air-cooled double door with heat-reflective coating
- In the door, the run-off water trough goes into the glass for condensation water, water does not pour on the floor

CARE AND SAFETY
- Three automatic cleaning programmes
- Steam generator descaling need indicator and descaling guide
- Double glazed door opening for easy cleaning of the glass
- Opened air control panel for easy cleaning
- Maintenance-free degreasing system without additional grease filter
- Removable leads
- Air filter cleaning / replacement indicator
- Error message attached from the existing water tap
- The maintenance and upkeep needs are indicated on the display
- A USB slot for HACCP and software updates

DATA TRANSMISSION CAPABIITIES AND SELF-MONITORING
- Software updates using a USB stick

- Transferring cooking programmes via a USB flash drive from one machine to another, from one chain branch to another, from a development team to a customer point or from Metso to a customer, or vice versa
  HACCP self-monitoring, 10 previous day data transferable via a USB stick to a computer without a separate programme or cables

  OTHER FEATURES
- Cooking thermometer 0°C...+99°C
- Cooking timer 0 ... 23:59
- Easy to use control panel
- LED lighting
- Error messages
- Alarm sounds
- Manual cooling of the chamber
- Material inside and outside stainless steel AISI 304 (DIN 1.4301)
- GN 1/2, 2/3, 1/3, 2/8 containers straight to the leads

  ACCESSORIES (to be ordered separately):
- Cooking dishes and grills
- Stands
- Wash and rinse tablets
- UltraVent® hood
- Grease collectors
- Wall brackets
- KitchenManagement System