

## SelfCooking Center Metos MSCC 5Senses 61/5 BAKE for 5 baking tray 400x600



### Product information

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| Artikelnummer         | 4242014  |
| Productnaam           | SelfCooking Center Metos MSCC 5Senses 61/5<br>BAKE for 5 baking tray 400x600 |
| Afmetingen            | 847 × 771 × 782 mm   |
| Gewicht               | 110,000 kg   |
| Capacity              | 5x400x600,spacing 88mm,L-rails   |
| Technical information | 400 V, 16 A, 11 kW, 3NPE, 50 Hz CW: 3/4"<br>Drain: ø 50 mm                   |

### Description

Metos SelfCooking Center 5Senses for  
5 pcs of baking trays (400 x 600 mm)

- Cooking appliance for automatically cooking (Automatic mode) meat, poultry, fish, side dishes/vegetables, egg dishes /desserts, bakery products and for automatic finishing®.
- With an intelligent system for optimising mixed loads in production and in à la carte service as well as a fully automatic cleaning and care system.

iCookingControl® - 7 operating modes  
Function - Automatic-Mode

- iCookingControl with the 7 applications for meat, poultry, fish, side dishes, egg dishes & baked goods.
- Finishing, to easily enter the desired result with automatic adjustment of the ideal cooking path.

Combi-Steamer mode



- Steam between 30 °C and 130 °C
- Hot-air from 30 °C-300 °C
- Combination of steam and hot-air 30 °C-300 °C

#### HiDensity Control®

- Patented distribution of the energy in the cooking cabinet

#### iLevelControl ILC

- Mixed loads with individual monitoring of every rack depending on the type and quantity of the load as well as the number of door openings.

#### Efficient CareControl

- Efficient CareControl recognises soiling and scale an

#### Operation

- iCC Cockpit - graphically supported overview of the current cooking chamber climate, the expected progress of the cooking process, review and forecast as well as options at the end of cooking
  - iCC Messenger - informs on current and automatic adjustments to the cooking process
  - iCC Monitor - Overview of all automatic adjustments to the cooking process
  - Record mode - Determination of the ideal cooking path for calibrated products using the core temperature probe for subsequent use without a core temperature probe, with automatic consideration of load quantity
  - Self-teaching operation, automatically adapts to actual usage
  - MyDisplay - Self-configurable, user-specific operating display (images, text, etc.)
  - 8.5" TFT color monitor and touch screen with self-explanatory symbols for ease of operation
  - Application and user manuals can be called up on the unit display for the current actions Cleaning, care and operational safety
  - Automatic cleaning and care system for cooking cabinet and steam generator works regardless of the water pressure supplied - 7 cleaning stages for unsupervised cleaning and care - even overnight
  - Automatic cleaning and descaling of the steam generator
  - Automatic cleaning prompts indicating the cleaning stage and volume of chemicals in relation to the level of soiling
  - Soiling and care status are displayed on the monitor
  - Diagnostic system with automatic service notices displayed
  - Self-Test function for actively checking unit's functions
- #### Features
- Core temperature probe using 6 measuring points with automatic error correction. Positioning aid for core temperature probe included
  - Climate management - humidity measured, set and regulated to one percent accuracy. Actual humidity in the cooking cabinet can be set and read on the control panel in Combi-Steamer modes
  - Individual Programming of at least 1200 cooking programs with up to 12 steps
  - Humidification variable in 3 stages from 86°F-500°F (30°C-260°C) in

hot air or combination

- USB Interface
- High-performance, fresh-steam generator with automatic descaling
- 5 fan air speeds, programmable
- Integral, maintenance-free grease extraction system with no additional grease filter
- Operation without a water softener and without additional descaling
- Separate solenoid valves for normal and soft water
- Cool-down function for fast cabinet fan cooling
- Automatic adaptation to the installation location (height, climate, etc.)
- Unit door with rear-ventilated double-glass panel and hinged inner panel
- Removable, swivelling grid shelves (distance between rails 85 mm)
- Material inside and out 304 (DIN 1.4301) stainless steel
- Hand shower with automatic retracting system
- Fixed waste water connection conforming to SVGW requirements where permitted
- Splash and hose-proof to IPX 5
- Demand-related energy supply
- 5 programmable proofing stages
- Automatic, pre-selected starting time with adjustable date and time

Working safety

- Detergent and Care tabs (solid detergents) for optimum working safety
- HACCP data output and software update via integral USB port
- Safety temperature limiter for steam generator and hot-air heating
- VDE approved for unsupervised operation
- Maximum rack height 5 ¼ ft. / 1.60 m when original stand used
- Integral fan impeller brake
- Door handle with right/left and slam function

Accessories

- GN Containers, Trays, Grids
- Stands / Cabinets
- Stand I / Cabinets IV
- Thermocover
- Transport Trolley
- Exhaust hood
- UltraVent® Plus condensation hood with special filter technology
- UltraVent® condensation hood
- KitchenManagement System
- Heat shield for left hand side panel
- Superspike (poultry grids), CombiGrill®
- Mobile oven rack and hinging rack for bakers
- Mobile oven rack for bakers
- Hinging rack for bakers or butchers
- Special Cleaner tablets and care tabs
- Grease drip container
- Mobile plate rack



- Wall Bracket for securing
- Signal lamp
- Catering kit