

Combi steamer Metos Joker 623B 230V1~



Product information

Artikelnummer	4571208
Productnaam	Combi steamer Metos Joker 623B 230V1~
Afmetingen	520 × 615 × 670 mm
Gewicht	60,000 kg
Capacity	6 pcs GN 2/3-40 containers
Technical information	230 V, 16 A, 3,6 kW, 1N, 50 Hz CW: 3/4" Drain: ø 40 mm

Description

Multiple Cooking Modes

- Vario steaming, steaming, forced steaming, combi steaming, convection (hot air), LT-Cooking, DT-Cooking, Regeneration, Baking
- M-Key for multifunctional use
- LT-Cooking
- DT-Cooking
- Regeneration
- Control Panel
- Analogous-electronic control
- Processor controlled
- 3 classic rotary knobs for time, temperature and core temperature
- Klima Control
- Humidification or de-humidification
- Different humidity levels for combi steaming
- Steam Generation



- Direct Steam generation via Live Steam System in the cooking chamber
- Steam at any time and at any temperature
- No pre-heating
- High savings on energy
- Manual Humidification
- Manual addition of humidity on an individual basis
- Ideal for baking fresh products
- Active Temp
- Automatic pre-heating or cool down of the cooking chamber
- Core Temperature Probe
- Multi point core temperature probe
- Temperatures from 0 - 99°C
- Compensation of incorrect plug in
- Fan
- Auto-reverse fan mode for perfectly even results
- Preset phased fan speed for gentle cooking
- Manual Cleaning Program
- Display lead program
- Easy start anytime
- Automatic soaking
- Construction
- Built for a temperature range from 30 to 300°C and moisture range from 0 to 100%
- Hygienic cooking chamber with rounded edges, jointless welding.
- Interior and exterior housing of chrome nickel steel CrNi 18 10, BS 304 S15, AISI 304
- Panorama view glass door, ventilated door, removable door gaskets
- Quick release door lock for single-handed operation.
- Fan switches off when door opens, non-contact ignition door lock
- Integrated and dosing shower, extractable with automatic return and water stop - to be used with door closed.
- Hanging rack with 6 inserts for standard GN 2/3
- Bright interior lighting, halogen lamps - exact sight control
- Grease filter
- Air exhaust and odour seal integrated in drain - fixed connection in accordance with national and international regulations.
- Sensor controlled, two-stage cooling down of condensed water
- Two separate connections for hard and soft water, intrinsically safe.
- Control panel - easy service access from the front side.
- Built and controlled according to quality management system EN ISO 9001
- Meets criteria of HKI quality standards
- Options / Accessories
- HACCP data recording, automatic recording of all relevant data
- Serial interface RS 232 for data exchange with printer or pc
- Left hinged door
- Support stands
- Multi-Eco hood
- Special voltages
- Ocean Series marine design