Combi oven Metos Memo ICET 101 with 10 pair of guide rails



Product information

SKU	4571314
Productnaam	Combi oven Metos Memo ICET 101 with 10 pair of guide rails
Afmetingen	812 × 935 × 1145 mm
Gewicht	104,000 kg
Capacity	10 x GN1/1-65
Technical information	400 V, 16 A, 14,5 kW, 3NPE, 50 Hz, 65 dB CW: 2*3/4" Drain: ø 40 mm

Description

The Metos Memo ICET 101 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 ICET 101 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. 10 pre-programmed baking programmes are easily selectable in the control panel shortcuts. You can store 79 items of 4-port programmes in the oven. 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 touch panel control panel has illustrative icons and a clear number/text display. 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
  10 pre-programmed baking programmes in the control panel shortcuts.
- you can store 79 items of 4-port programmes
- automatic temperature and humidity control system Autoclima®
- direct jet evaporator
- electronic
- LED lighting in the oven chamber
- automatic reversing of the fan
- touch screen
  fault and acoustic signal when a fault occurs

ACCESSORIES (ordered separately)
- wash shower
- Automatic washing programme 5 (LCS) + 5 kg cleaning detergent canister
- two-speed fan
- 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