Combi oven Metos Memo T51 with 5 pair of guide rails



Product information

SKU	4571331
Productnaam	Combi oven Metos Memo T51 with 5 pair of guide rails
Afmetingen	777 × 729 × 777 mm
Gewicht	74,000 kg
Capacity	5xGN1/1-65,5x (600x400)
Technical information	400 V, 16 A, 7,25 kW, 3NPE, 50 Hz, 65 dB CW: 3/4" Drain: ø 40 mm

Description

Metos Memo T51 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 5 outlet pairs with outlet interval of 70 mm. The outlets can be used with GN1 / 1 or 600x400 mm baking pans.

The basic functions of the Metos Memo T51 combination oven 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. 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 seven automatic wash programmes are available as an accessory. The automatic washing programme (LCS) dispenses the detergent directly with the 100% recyclable detergent dispenser.

The oven has an LCD-TFT color display for displaying your favourite programs, pre-set programs, menus and settings and an LED HVS alphanumeric display for temperature, humidity control and time. 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.

- 5 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
- 95 tested and stored cooking programmes
- programmable with the ability to store 99 cooking programmes in automatic sequence
- manual pre-heating and humidifier
- automatic temperature and humidity control system Autoclima®
- easy access to programmable user parameters
- Ecovapor system - a netreduction in water and energy consumption
- electronic
- LED lighting in the oven chamber
- automatic reversing of the fan
- LCD-TFT color display
- LED HVS alphanumeric display
- fault and acoustic signal when a fault occurs
- door with double heat-reflective tempered glass with air gap
- internal glass folds open for easy cleaning
- left-handed door
- smooth watertight cooking chamber with rounded edges
- mechanical door switch

ACCESSORIES (ordered separately)

- wash shower
- Automatic washing programme 7 (LCS) + 5 kg cleaning detergent canister
- 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
- mounting set for installation on top