

## Combi Oven Metos Memo T61 Slim



### Product information

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SKU	4571336
Productnaam	Combi Oven Metos Memo T61 Slim
Afmetingen	510 x 800 x 880 mm
Gewicht	73,000 kg
Capacity	6 x 1/1 GN
Technical information	400 V, 16 A, 7,75 kW, 3NPE, 50 Hz CW: 2*3/4" Drain: ø 40 mm

### Description

The Metos Memo T61 Slim 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 6 outlet pairs with outlet interval of 60 mm. The outlets can be used with GN1 / 1 pans. The external width of the oven is only 51 cm.

The Metos Memo T61 Slim 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. 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 automatic wash programmes are included. 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 favorite programs, preset 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.

- 6 outlet pairs, outlet interval 60 mm
- guides for GN1 / 1
- external width only 51 cm
- steam cooking + 50 °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
- automatic temperature and humidity control system Clima®
- fast dry system for quick dehumidification of the cooking chamber
- electromechanical selectors
- LED alphanumeric display to display the temperatures, Clima, time and core temperature
- 61 mm (LCD - TFT) colour display for displaying your favourite programs, pre-set programs, fan, automatic washing, menus, and settings
- manual pre-heating
- automatic reversing of the fan
- LED lighting in the oven chamber
- automatic chamber venting control
- manual humidifier
- EcoSpeed and EcoVapor systems for maintaining the best cooking temperature and energy consumption
- smooth watertight cooking chamber with rounded edges
- door with double heat-reflective tempered glass with air gap
- internal glass opens for easy cleaning
- left-handed door
- automatic cleaning system LCS with built-in tank and automatic



- dispensing
- hand shower