Combi steamer Metos MCS 623T AC 400V3N~

Product information

SKU	4571230
Product name	Combi steamer Metos MCS 623T AC 400V3N~
Dimensions	520 × 615 × 670 mm
Weight	60,000 kg
Capacity	6 pcs GN 2/3-40 containers
Technical information	400 V, 16 A, 5,9 kW, 3NPE, 50 Hz CW: 3/4" Drain: ø 40 mm

Description

5 Start Screens

- 9 Menu Groups (Gratins/pasta, desert/cakes, bread/rolls, poultry, meat, fish/seafood, vegetables,
  side dishes, banquet)
- 9 Cooking Methods (Defrosting, poaching, stewing, steaming, roasting, gratinating, grilling, baking,
  regenerating)
- 9 Modes of Operation (Vario steaming, steaming, forced steaming, combination, convection, LT-cooking,
  DT-cooking, cook & hold, baking)
- Program list for 300 fully automatic programs
- Favourites for 20 fully automatic programs
  Combi Cooking
- Different products with different cooking times together
- Rolling production possible

- High savings in energy, water and time
  Glass Panel with Sensors and TFT-Colour Monitor
- Laminated safety glass
- Totally integrated, flat surface for perfect hygiene - maintenance free
- Scout multidimensional operating unit for selection and input of functions. Simultaneous input of cooking procedures, temperature
  and moisture level
- Fully coloured graphic user interface presenting cooking chamber climate, menu groups, cooking modes, program list, favourites, sp
  ecial programs and additional functions
- Multilingual
  Clima Control
- Controls temperature and moisture
- Humidification or de-humidification
- Dry and humid heat in combination plus temperature displayed on Climatic screen
  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
  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
- Phased fan speed for gentle cooking
  Cooking Cabinet
- 1 additional insert (6 times 2/3 instead of 5 times 2/3)
- Hygienic chamber - NSF conform
  HACCP
- Automatic recording of all relevant data
- Control via integrated screen at any time
- Serial interface RS 232 for data exchange with printer or pc
  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
  Autoclean specifications
- Fully automatic digital electronicly controlled cleaning program
- Immediately operational - no adaption of accessories neccessary.
- 5 different cleaning programs - flexible adaptation at different levels of soiling.
- 4 phases cleaning-process - soaking - cleaning - rinsing - drying .
- Quick rinse - for a short-cleaning with clear-water in intervals.
- Automatic preheating / cools down the appliance to optimal cleaning-temperature
- Delayed program start - progammable 24 hours before start
- Hygienically perfect cleaning - LMHV and HACCP conform
- Extends the life-time of the oven due to perfect cleaning results
- Automatic dosage of cleaning liquid, adjusted to the cleaning program.
- Time and cost saving - no manual cleaning is necessary
- Minimum consumption of water - cleaning- and rinsing liquid through intelligent cleaning-cycles.
- Save! No contact with chemicals.
- Security rinse function in case of interruption of program or blackout
  Autoclean execution
- Motor driven rotating multiple-jet-head solidly installed into the cooking chamber.
- Additionel jets for hard-to-reach places
- Jet-rotation independent of water-pressure.
- Injection of liquids and water with a central system.
- Two independent active pumps for cleaning- and rinsing liquid
- Secure and easy to connect - separate coulored connections for cleaner and rinse liquid
- Tubs can be connected direktly to the container - no contact with chemicals
  Accessories
  10 l container with cleaning liquid
  10 l container with rinse liquid
  Pipe, tube and filter connection kit.
  User manual