

Combi oven Metos LVES101 with 600x400 racks



Product information

SKU	4571352
Product name	Combi oven Metos LVES101 with 600x400 racks
Dimensions	930 × 825 × 1040 mm
Weight	142,000 kg
Capacity	8 x 600x400
Technical information	400 V, 25 A, 16 kW, 3NPE, 50 Hz, 65 dB

Description

Metos LVES101 is a sturdy and durable combination oven with direct steam. A clear operating panel and easy-to-select functions combined with easy cleaning of the oven surfaces make the oven easy to use and clean.

The oven has 8 outlet pairs with outlet interval of 90 mm. The outlets can be used with 400x600 mm baking plates. The Metos LVES101 combination oven is electronically controlled and has three cooking modes: convection + 30 ° C ... + 300 ° C, steam + 30 ° C ... + 130 ° C and combined function + 30 ° C ... + 300 ° C.

The combination oven has a high visibility alphanumeric command display. Scroller knobs with Scroll and Push function make it easy to confirm choices.

The automatic directional fan ensures a steady cooking result. Manual vapour extraction in the chamber as well as pre-heating.

The oven's structure is stainless steel. The smooth surfaces and watertight chamber, internal glass that fold to open make it easy to keep the device clean. Seven automatic cleaning programmes are available as well as the automatic cleaning system LCS.

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.

With USB connectivity, transferring HACCP data, update software and load/unload cooking programmes, is quick and easy.

- 8 outlet pairs, outlet interval 90 mm
- guides for 600x400 mm baking plates
- direct steam
- steam cooking + 30 °C to + 130 °C, convection air + 30 °C ... + 300 °C, combination function + 30 °C ... + 300 °C
- electronically controlled
- Scroller Plus knob
- Clima® automatic system for measuring and controlling humidity
- manual chamber vent
- Fast Dry® - System for quick dehumidification of the cooking chamber
- automatically regulated steam condensation
- halogen lighting in the oven chamber
- automatic reversing of the fan
- USB connection
- door with double heat-reflective tempered glass with air gap, external glass mirrored effect
- internal glass folds open for easy cleaning
- left-handed door
- smooth watertight cooking chamber
- mechanical door switch
- 7 automatic cleaning programmes
- IPX5 water protection
- LCS automatic cleaning system

ACCESSORIES (ordered separately)

- hand shower
- stand
- various cooking pots and dishes
- right-hand door
- steam cooler hood