

Combi oven Metos LVES201 with 20 pair of guide rails



Product information

SKU	4571353
Product name	Combi oven Metos LVES201 with 20 pair of guide rails
Dimensions	960 × 825 × 1810 mm
Weight	260,000 kg
Capacity	20 x 1/1 GN
Technical information	400 V, 48 A, 31,8 kW, 3NPE, 50 Hz, 65 dB

Description

Metos LVES201 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 includes a trolley with 20 outlet pairs with outlet interval of 63 mm. The outlets can be used with GN1 / 1. The Metos LVES201 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 LM.

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.

- trolley with 20 outlet pairs, outlet interval 63 mm
- guides for GN1 / 1
- 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
- multipoint core probe Ø 3 mm
- 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
- LM automatic cleaning system

ACCESSORIES (ordered separately)

- hand shower
- various cooking pots and dishes
- steam cooler hood
- shelf rack for baking plates 600x400mm