

## Combi oven Metos LBET101 with 10 pair of guide rails



### Product information

SKU	4571341
Product name	Combi oven Metos LBET101 with 10 pair of guide rails
Dimensions	930 × 825 × 1040 mm
Weight	174,000 kg
Capacity	10 x 1/1 GN
Technical information	400 V, 32 A, 16 kW, 3NPE, 50 Hz, 65 dB CW: 3/4" Drain: ø 40 mm

### Description

Metos LBET101 combination oven with boiler 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 color and texture, also allowing for frying and grilling.

The oven has a hinging rack with rail distance of 70 mm. The unit holds 10 pcs of GN 1/1 pans. The Metos LBET101 combination oven has three cooking modes: convection from + 30 ° C ... + 300 ° C, steam from + 30 ° C ... + 130 ° C and combined function + 30 ° C ... + 300 ° C. The oven has an automatic system for measuring and controlling the humidity in the cooking chamber. All programs in the memory can be linked to shortcuts and create a favourite list.

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 wash programs are available as well as the automatic cleaning system LCS. Calout descaling system that prevents the formation and build-up of limescale in the boiler.

The oven has an LCD-TFT color display for displaying favorite programs, preset programs, menus and settings. With the help of the scroller knob, it makes it easy to manage programs 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. With USB connectivity, transferring HACCP data and cooking programs, as well as updating your operating system, is quick and easy.

- 10 racks, rack distance 70 mm
- guides for GN1 / 1
- boiler model
- steam cooking + 30 °C to + 130 °C, convection air + 30 °C ... + 300 °C, combination function + 30 °C ... + 300 °C
- programmable with the ability to store cooking programs in automatic sequence
- automatic temperature and humidity control system Clima®
- easy access to programmable user parameters
- Fast Dry® - System for quick dehumidification of the cooking chamber
- LED lighting in the oven chamber
- automatic reversing of the fan
- LCD-TFT color display
- Scroller Plus knob
- USB connection
- Temperature control at the product core using probe with 4 detection points.
- Core probe connection through a connector outside of the cooking chamber.
- 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
- 7 automatic cleaning programmes
- IPX5 water protection

#### ACCESSORIES (ordered separately)

- hand shower
- needle-shaped cooking sensor
- energy optimisation system
- stand
- various cooking pots and dishes
- right-hand door
- steam cooler hood



- mounting set for installation on top
- shelf rack for baking plates 600x400mm