

## Combi oven Metos LVET201 with trolley NSS154



### Product information

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SKU	4571349
Product name	Combi oven Metos LVET201 with trolley NSS154
Dimensions	960 × 825 × 1810 mm
Weight	300,000 kg
Capacity	20 x 1/1 GN
Technical information	400 V, 60 A, 31,8 kW, 3NPE, 50 Hz, 65 dB

### Description

Metos LVET201 combination oven with direct steam 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 includes a pastry version trolley with 15 racks for 600x400mm baking plates and with outlet interval of 89 mm. The Metos LVET201 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 automatic system for measuring and controlling the humidity in the cooking chamber. All programmes 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 programmes are available as well as the automatic cleaning system LM.

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 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. With USB connectivity, transferring HACCP data and cooking programmes, as well as updating your operating system, is quick and easy.

- pastry version trolley (15x600x400) included, maximum load per tray 15kg
- direct steam
- 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 programmes 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
- LM automatic cleaning system
- 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